

Leading Forward, *Together*



Annual Report

Fiscal Year 2022

April 1, 2021–March 31, 2022

JamesBeard
Foundation

The James Beard Foundation
is a nonprofit organization
whose mission is to celebrate,
support, and elevate the
people behind America's
food culture and champion
a standard of good food
anchored in talent, equity,
and sustainability.

Contents

02

Leadership
Letter

06

Impact
Report

14

Impact by the
Numbers

16

Financial
Statement

18

Thank You

20

Sponsorship

22

Donors

28

Leadership

Letter from *Leadership*

Fiscal 2022 was a year of stabilization and a reset for the James Beard Foundation. Our focus was the sustained support of the culinary industry in its ongoing recovery efforts; while leading the revitalization of our community under a bold vision of sustainability, equity, and gender and racial diversity.

Despite continued challenges and long-term fallout from the pandemic, volatile market conditions, and a tough labor market, we reaffirmed our commitment to our mission, and our drive towards a thriving future for American food culture, and for all those who comprise it.

We harnessed our resources in support of our refined strategic priorities to: increase the ambition and impact of our programs; implement critical changes to the James Beard Awards based on the results of an extensive audit; lay

the foundation for an ambitious Capital Campaign; and proceed with plans to launch a new space—Pier 57—where our mission would come to life. Further, we continued to invest in programs such as Chef Bootcamp for Policy and Change and Women’s Entrepreneurial Leadership, transitioning back from virtual to thoughtful and safe hybrid and in-person programming and events.

In May 2021, we launched the Beard House Fellows program, presented by Capital One. Featuring alumni from Food Education Fund and Careers

Firmly rooted in a rich legacy, we have always been passionate about America's culinary landscape and excellence on the plate — but now, more than ever, we are driven by a vision of a food community that is celebrated, supported, elevated, and advanced.

through Culinary Art Program (C-CAP) partner high schools, this program uses the historic Beard House as a hub of training and professional development for talented emerging chefs, underpinned by a robust curriculum. Programming focuses on sustainability, education, and inclusion, all in support of our mission to create a better food world for everyone.

We are proud that, despite challenging circumstances, we concluded the fiscal year in a strong financial position, with resources to invest in future growth. Thanks to careful stewardship of our funds, rigorous cost control, generous continued philanthropic support, and renewed government relief—including a second fully forgiven Paycheck Protection Program loan and an Employee Retention Credit—we concluded FY22 at \$15.1 million in revenue, in comparison with \$14.9 million revenues at the close of FY21, with a net position of \$370,000. This financial strength allowed us to retain and expand our staff, ensure robust support for our programs, and build a strong, sustainable foundation for preserving our leadership role in the culinary industry.

Firmly rooted in a rich legacy, we have always been passionate about America's culinary landscape and excellence



on the plate — but now, more than ever, we are driven by a vision of a food community that is celebrated, supported, elevated, and advanced. We applaud our community, who in the hardest of times, rose to the occasion and continued to produce nourishing and delicious food. Our resumed live events showcased beautiful food, and the stunning cultural tapestry that comprises our culinary industry. In turn, our impact programming is driven by the urgency to deliver lasting, structural transformation, while supporting some of our most promising emerging talent to carry the torch of our mantra: *Good Food for Good*.

In this report, we are proud to present you with some of this important work—and thank you for your continued partnership and unwavering support to make it possible. We appreciate and rely on the generosity of our valued sponsors, donors, event guests, and supporters, who help us to create a better food world. Knowing that you have been an integral part of our FY22 achievements, we hope you will review this report with pride and a galvanized confidence in our mission.

In gratitude,



Clare

CLARE REICHENBACH

Chief Executive Officer



Kris Moon

KRIS MOON

President and Chief Operating Officer



Jodi Posner

JODI POSNER

Chief Financial Officer



Frederic M. Seegal

FREDERIC M. SEEHAL

Chair, Board of Trustees

Impact Report

We believe in supporting the people who drive change in the food and beverage industry. Food system improvements are key to achieving [UN] Sustainable Development Goals, notably those around hunger, climate action, life below water and on land, equality, and economic growth. Systemic, structural change also requires multi-sector partnerships and collaboration. Fiscal Year 2022 delivered impact contributing to sustained change.





Providing COVID-19 Relief

This fiscal year, we continued to invest in Black- and Indigenous-owned food businesses through our **Investment Fund for Black and Indigenous Americans**, launching a third call for applications for funding. Over the course of the program, we distributed over \$915,000 to 61 businesses across the nation, made possible by temporary IRS regulations that allowed the Foundation to give relief grants to small businesses in our network.

In addition, we strengthened our partnership with the **Independent Restaurant Coalition (IRC)** to create a regular drumbeat of messaging and effort around the American Rescue Plan Act's Restaurant Revitalization Fund (RRF). Together, we advocated for eligible restaurants and other food and beverage businesses to receive funding that would help keep their doors open during the pandemic.



Supporting Chefs and Culinary Leaders

As part of our **Open for Good** campaign, we provided more robust support than ever before to help chefs, restaurant owners, and other culinary leaders meet the many challenges in the industry today. This included offering educational resources, research, toolkits, resource directories, and job boards, as well as hosting ongoing Chefs Connect calls, hundreds of webinars, and more.

Further, in an effort to help us gain a better understanding of industry needs and trends, while allowing us to more accurately measure impact, we began the work of benchmarking, surveying, and developing studies to yield proprietary data.

In partnership with Deloitte Consulting, we produced the **Business Model Innovations Report**—a comprehensive study of how chefs in our network adapted their business models during the pandemic and how they plan on adjusting in the future. The project featured alternative revenue streams that yielded the largest margins for chefs, as well as key steps to consider when launching into these new ventures, from legislation to business models.

Over the course of three months, the Foundation also interviewed chefs across the country about their business compensation practices, developing a roadmap of the many ways in which employers renumerate their staff—financial or otherwise. Beyond wages, this included health insurance, paid time off, flexible scheduling, and clear paths to career growth. The **Open for Good:**

Compensation, Benefits, and Growth Guide features voices from across the industry sharing examples of how they pivoted their business models in this new era. Along with stories and best practices from owners, we included insights from business experts on lease negotiations, health insurance, and 401(k) retirement plans—which were top areas of concern for many businesses that were consulted.

Educating the Industry

Our **Women's Leadership Programs** champion gender and racial equity by supporting women and non-binary individuals throughout the lifecycle of their careers. We are committed to providing the tools, resources, and networks to ensure that there are more women-owned businesses and more women in leadership across the industry. The flagship program, **Women's Entrepreneurial Leadership (WEL)**, is a 10-week advanced education, training, and networking program for business owners in all areas of the hospitality industry. After five years with Babson College, the 2021 cohort launched as a partnership with Cornell University. The curriculum includes sessions on leadership, negotiation, business strategy, financial models, raising capital, measuring success, and more. In addition to live virtual sessions led by Cornell faculty from across the university, industry professionals, and other subject matter experts, WEL participants also select an elective from Cornell's External Education program.



Our Women's Leadership Programs champion gender and racial equity by supporting women and non-binary individuals throughout the lifecycle of their careers.

This fiscal year, we welcomed 21 new fellows into the community as part of the program, marking its fifth year. In a recent survey of WEL alumnae, participants reported increased staff pay and benefits, increased confidence and success in pursuing new business funding, and improved long-term business planning skills. We also laid the groundwork for our April 2022 WEL Summit, which reconvened five years of WEL alumnae in-person for a weekend of intensive seminars and networking opportunities in Washington, D.C.

Since 2012, our **Chef Bootcamp for Policy and Change** program has been the foundation of our ongoing

For decades, cooking at the James Beard House has been regarded as a career milestone. The Beard House Fellows program reintroduced the Beard House as a hub of training and professional development for talented emerging chefs.

industry advocacy programs and has inspired and trained chefs around the country to mobilize in support of policy decisions that impact our food system. Hundreds of program alumni have successfully advocated at the federal, state, and local levels to provide nutritious school meals, protect SNAP recipients, support American fisheries, reduce food waste, fight for safer, more regenerative food production across the United States, and more. This program provides a unique opportunity for civically and politically minded chefs to become more effective leaders for industry and food-system change. During thematic retreats around the country, participants receive advocacy and messaging training, while learning about important issues, policies, challenges, and opportunities facing the food system. In addition, they participate in hands-on activities that engage chefs with local natural resources, prepare a collaborative dinner with their cohort, and brainstorm and develop strategic action plans to achieve their advocacy and policy goals.

Despite the most challenging of times, we were able to host two cohorts of our Chef Bootcamp for Policy and Change program this fiscal year. In Spring 2021, we hosted our second virtual Chef Bootcamp with 26 chef participants. Then, in March 2022, we relaunched the program in-person, with a group of 12 chefs gathering at Horse Shoe Farm in Hendersonville, North Carolina. Together, these two cohorts brought our total Bootcamp alumni network to 331 chefs across the country—with many continuing to advocate for food system change and other important causes in their own communities.

The Foundation continued its work in the sustainability space—approaching it through an environmental, economic, and social lens—and focusing on the landscape in 2022 and beyond. Our strategy and programs are informed by the ever-greater impact of climate change on living conditions and food production worldwide, supply chain strains that have been further stressed by a global pandemic, and the need for the culinary industry to create more

equitable, accessible, transparent, and healthy work cultures. During the fiscal year, sustainable seafood and food waste continued to be important areas of focus for the Foundation. Through **Smart Catch**, the Foundation provided ongoing training and support to chefs and businesses looking to offer seafood that is fished or farmed in environmentally responsible ways.

Established in 1991, our **JBFScholarship Program** assists aspiring and established culinary professionals who plan to further their education at a licensed or accredited culinary school or hospitality institution, college, or university. Since its inception, the program has not only grown in visibility and financial scope, but in the array of subjects its recipients have embraced. As of 2022, the Foundation has awarded nearly \$9 million in financial aid to over 2,000 recipients. During this scholarship cycle, we awarded \$315,000 in scholarships, tuition waivers, and work-study grants to students attending accredited culinary programs across the nation.

Elevating the Next Generation

For decades, cooking at the James Beard House has been regarded as a career milestone. In the wake of the COVID-19 crisis, out of necessity, the Foundation paused public dining events at the Beard House. Though unfortunate, it provided an opportunity to rethink the use of the space and underscore our commitment to inclusivity within the culinary industry. With that, the **Beard House Fellows** program launched in



May 2021, presented by Capital One. The program reintroduced the Beard House as a hub of training and professional development for talented emerging chefs.

Over the course of FY22, we welcomed 10 Fellows to the Beard House for one-month paid residencies, which included training in finance, advocacy, social media, personal branding, food policy and advocacy leadership, and more—followed by the development and launch of the **Beard Box**, a curated meal kit in collaboration with Great Performances. The Beard Box was made available for purchase nationwide to the food-loving public. Today, our goal is to continue refining the fellowship to better champion and support some of the most exciting emerging talent in the field, while seeking effective ways to scale the program.

In July 2021, the Foundation launched the **Legacy Network**—a transformative program that trains established BIPOC leaders across the culinary industry and connects them with future generations of excellence. By developing and cultivating the capabilities of participants, the Legacy Network program advances the equitable, culturally relevant leadership required to strengthen the industry. Each mentee, under the guidance of an advisor, becomes part of a powerful network and peer group that centers the professional growth of historically underserved communities. The Legacy Network program ensures their career paths are strengthened. Progress of the program is measured through regular check-ins, advancement against goals, and other metric-driven impact. Created with founding support from Woodford Reserve®, we also launched a second cohort of 25 Legacy Network participants. The program has 39 alumni from across the food and beverage industry, including chefs, winemakers, distillers, mixologists, entrepreneurs, videographers, and writers. We are

committed to expanding the program, while tracking the long-term success of the alumni community.

Celebrating Community

Following a comprehensive audit of our **James Beard Awards** policies and procedures—and a successful virtual Awards broadcast in September 2021 to celebrate leadership and resilience in the industry—we planned for the return of a fully renewed Awards cycle that would culminate with a festival-style Awards weekend in Chicago in June 2022.

This fiscal year, we began laying the groundwork for live awards ceremonies, industry awards sessions, community days of service, and celebratory events with a goal to reach the largest, broadest, and most diverse pool of culinary talent in our history—representing the wide range of creative influence, heritage, and media that the industry has to offer. Over the past 30 years, we've officially recognized 2,700 chefs and over 400 restaurants and organizations across the industry through the James Beard Awards programs.

Our celebrated **Taste America** series returned to live production, with a total of 28 events reaching nearly 3,000 guests in two dozen cities nationwide. Taste America provides paid opportunities for our highlighted chefs to prepare outstanding food, while directly supporting restaurant recovery; 65% of all revenue from ticket sales went to participating chefs' restaurants, with the remaining 35% supporting our Open for Good campaign to rebuild the industry.



In FY22, the **Beard House** began to re-open for occasional dining and culinary-themed events that center our purpose as a force for equity and revitalization in the industry. These curated events provided a valuable opportunity to engage with our patron program members in a meaningful way following the pandemic's temporary closure, and to come together again over a beautiful meal.

Expanding Our Space and Mission

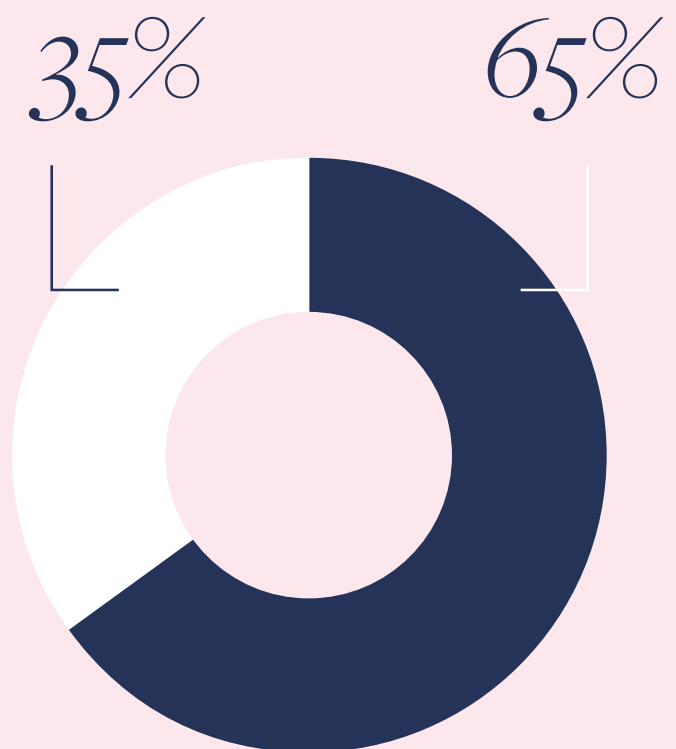
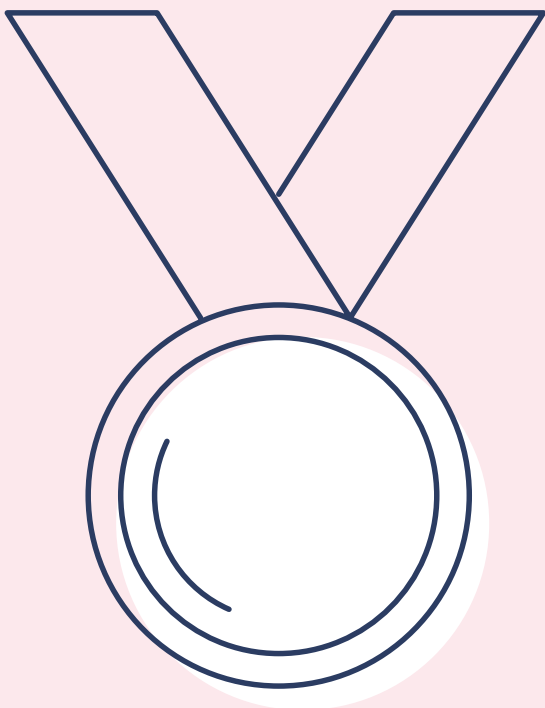
In January 2022, we publicly announced a new James Beard Foundation partnership with Google and Jamestown LP that will be launching in Spring 2023, in New York City. This 16,000 square-foot food hall, located at the historic **Pier 57**, will bring the Foundation's mission to life in new and distinct ways. The food hall will feature 17 JBF-curated fast-casual food vendors, a state-of-the-art show kitchen and event space for dynamic culinary arts programming and unique dining experiences, as well as an incubator food kiosk that will pilot elevated fast-casual food concepts. This year, we focused efforts on the construction and interior design of the space in concert with our partners, developed operational plans for the event space and food kiosk, built a framework for programming and sponsorship opportunities, and began creating a brand marketing strategy to increase awareness of the Foundation's work, as well as grow our industry and consumer audiences.



As the food and beverage industry continued to rebuild over the past year, the James Beard Foundation strengthened and expanded support to the community with this snapshot of achievements:

Celebrating Leadership and Community

The **2021 James Beard Awards** Stories of Resilience and Leadership welcomed over **300** guests for a live event in Chicago. Instead of announcing winners, the evening was an inclusive celebration of individuals and organizations who helped the industry and their communities weather the COVID-19 pandemic. **519,000** viewers for the Twitter livestream broadcast; and **241,000** impressions for the ABC television broadcast.



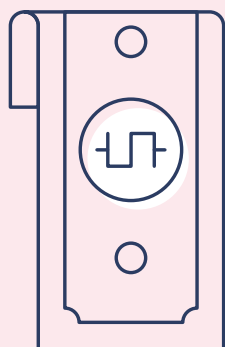
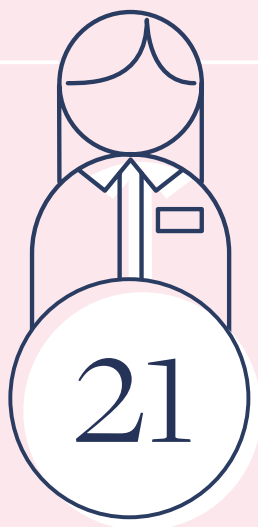
Taste America returned to live production, reaching nearly **3,000** guests in two dozen cities across the nation. **65%** of all ticket proceeds directly supported participating chefs' restaurants; **35%** supported our Open for Good campaign.

Industry Education (WEL, Scholarships, Bootcamp)

38  331

38 chef participants joined two **Chef Bootcamps for Policy and Change**—one virtual and one in-person—bringing our total alumni network to **331** chefs.

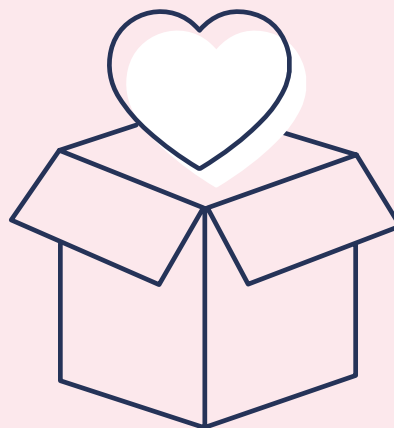
21 new participants joined our **Women's Entrepreneurship Leadership program**, bringing our total WEL alumnae to **105 women** across **32 states**.



\$9M

2021–22 **Scholarship** cycle awarded **\$314,450**, bringing our total scholarship funding close to **\$9 million** in support of **2,000 culinary professionals** across the country; **80%** of these scholarships were awarded to **women and non-binary individuals**.

Racial Equity



Provided early career training, continued education, and business support to **10 Beard House Fellows**.

\$915K

Awarded **\$915,000** to **61** businesses across the country via the **JBF Investment Fund for Black and Indigenous Americans**.



Connected **7 emerging leaders** with **7 established advisors** through the **Legacy Network**, providing **20+ hours** of personal, career, and leadership coaching and development, as well as dedicated 1:1 mentorship.

Statements of Financial Position

For the year ended March 31, 2021

	2022	2021
Assets		
Cash and cash equivalents		
Cash	\$ 4,311,406	\$ 5,125,896
Board restricted cash and cash equivalents	500,000	500,000
Total cash and cash equivalents	4,811,406	5,625,896
Grants and other receivables	700,753	678,245
Prepaid expenses and other assets	843,475	383,152
Property and equipment, net	1,726,286	1,817,915
Total Assets	\$ 8,081,920	\$ 8,505,208
Liabilities and Net Assets		
Liabilities		
Accounts payable and accrued expenses	\$ 1,384,506	\$ 1,331,996
Mortgage note payable, net	1,172,106	1,275,770
Contract liabilities	694,733	696,379
Government loans	147,314	895,000
Deferred rent	115,821	108,241
Total Liabilities	\$ 3,514,480	\$ 4,307,386
Commitments and contingencies (Notes 6, 8, 9, 12 and 13)		
Net Assets		
Without donor restrictions	3,030,517	2,140,942
With donor restrictions:		
Purpose or time restricted	933,058	1,454,373
Endowment	603,865	602,507
Total net assets with donor restrictions	1,536,923	2,056,880
Total Net Assets	4,567,440	4,197,822
Total Liabilities and Net Assets	\$ 8,081,920	\$ 8,505,208

Allocation of Expenses

- PROGRAMMING 76%
- MANAGEMENT / GENERAL 14%
- FUNDRAISING 10%



Statement of Activities

For the year ended March 31, 2022

	Without Donor Restrictions	With Donor Restrictions	Total
Support and Revenue			
Awards event sponsorships and ticket sales	\$ 3,104,871	—	\$ 3,104,871
Contributions	3,359,186	729,934	4,089,120
Dividend and interest income	15,559	1,358	16,917
Educational program fees and grants	646,790	—	646,790
House events	207,098	—	207,098
Patron Program	139,029	—	139,029
Out-of-house events and auctions	6,782,298	—	6,782,298
Program advertising, publications, and miscellaneous income	136,593	—	136,593
Net assets released from restrictions—satisfaction of program and time restrictions	1,251,249	(1,251,249)	—
Total Support and Revenue	\$ 15,642,673	\$ (519,957)	\$ 15,122,716
Expenses			
Program Services			
Scholarships	\$ 422,853	—	\$ 422,853
Education and Impact	2,159,913	—	2,159,913
Member services	115,162	—	115,162
House events	983,845	—	983,845
Awards	2,780,072	—	2,780,072
Out-of-house events	5,132,716	—	5,132,716
Marketing and communications	733,018	—	733,018
Total Program Services	\$ 12,327,579	—	\$ 12,327,579
Supporting Services			
Management and general	2,277,096	—	2,277,096
Fundraising	1,419,356	—	1,419,356
Total Supporting Services	3,696,452	—	3,696,452
Total Expenses	\$ 16,024,031	—	\$ 16,024,031
Change in net assets before other income	\$ (381,358)	\$ (519,957)	\$ (901,315)
Other Income			
Employee retention credit income	\$ 525,933	—	\$ 525,933
Paycheck Protection Program loan forgiveness	745,000	—	745,000
Total Other Income	1,270,933	—	1,270,933
Change in net assets	889,575	(519,957)	369,618
Net Assets—Beginning	2,140,942	2,056,880	4,197,822
Net Assets—beginning	\$ 3,030,517	\$ 1,536,923	\$ 4,567,440





Thank You

We are extremely grateful to our community of sponsors, donors, and members for your generosity, ongoing support, and steadfast belief in our work. Through the tremendous partnership and contributions of our dedicated community, the James Beard Foundation celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry. Together, we create a more equitable and sustainable future of food where all have the opportunity to thrive.

The following list of contributions recognizes total giving from April 1, 2021 to March 31, 2022.

Sponsorship

The James Beard Foundation is grateful to the following companies for their partnership and vision in bringing the Foundation's events and programs to communities near and far.

All-Clad Metalcrafters	KitchenAid
American Airlines	La Quercia
Big Candy LLC	Lavazza
Bisquit & Dubouché	Marriott Bonvoy
Blue Ocean	Martini & Rossi
BONO	McCormick
Capital One	Melissa's
Champagne Lallier	National Restaurant Association
Chateau d'Esclans	Nielsen-Massey
Chicago Department of Aviation	Patrón Tequila
Choose Chicago	Rabbit Hole Bourbon
Cuisinart	Rocket Mortgage
Deloitte	S. Pellegrino
Distinguished Vineyards	Skuna Bay Salmon
DoorDash	Spire Collection
Ecolab	Stella Artois
EJ Gallo / J Vineyards	Tabasco
Enroot	Thermoworks
Gourmet Settings	Valrhona
Houston First Corporation	Visit Philly
Kendall College	White Claw
KerryGold	Windstar Cruises
	Woodford Reserve
	YETI

Donors

The James Beard Foundation
gratefully acknowledges the
following donors for their generous
support of our programs.

\$25K+

Anheuser-Busch, Inc.
 Bravo Media, LLC
 Doordash
 Edens Ltd.
 Freshly
 Melinda & Jeff Hildebrand
 Intersport Inc.
 Jamestown Charitable Foundation
 Kering Americas, Inc.
 Mark Levinson
 The Macallan
 Matfer Bourgeat USA
 Moët Hennessy USA
 Nestlé Water's North America
 New Ventures Fund
 Richard Perlman
 Popeyes Louisiana Kitchen LLC
 Herbert Rosen
 TikTok Inc.

\$10K—\$24,999

Deborah Allinson
 Argosy Foundation
 Barilla America
 Christian T. Brown
 Duckhorn Vineyards
 Josh Elkes, The Elkes Foundation
 Michelle Freeman
 Jill A. Greenthal
 Donna Johnson
 Steve Koch
 Stephen Meringoff
 McIlhenny Company
 The Miller Family Charitable Fund
 Palm Bay International
 Patron Bacardi USA
 Sarah Reetz
 Janet Risi
 Robert W. Wilson Charitable Trust
 Ting Tsung & Wei Fong Chao Foundation
 Clare Villari
 William H. Donner Foundation Inc.
 Kim Williams
 Rodney Williams
 Emerald Yeh
 Victor Yen, Yen Family Charitable Fund

\$5K—\$9,999

The Brickman Family Foundation
 Angel Brunner
 Connect One Bank
 Randy Lewis, The Debbie Lewis Women in Wine Fund
 Michelle DiFebo Freeman
 Gonzalez Family Foundation
 Richard & Peggy Greenfield
 Imbibe Media Inc.
 Eric Kessler
 The Long Drink
 Masterclass
 The Metropolitan Cooking & Entertainment
 National Mah Jongg League Foundation
 Rhonda S. Zinner Foundation
 David W. Rivkin
 Russell Shattan
 David Weinstein

\$2,500—\$4,999

Anonymous
 Big Candy LLC
 GBSM Inc.
 Google LLC
 Francois Luiggi
 Diane Might
 Andrew Mountain
 The Palatum
 Pizzeria Vittoria
 Yassen V. & Elizabeth Roussev

\$1,000—\$2,499

Anonymous
 Apolis Holdings
 Big Drop Brewing Co.
 Valerie Block
 Eleanor Briggs
 Cakebread Cellars
 Campari America
 Anne Collins
 John Conery
 Larry Cooper
 Baldwin Cunningham Jr.
 Julie Eggers
 Sahar Elhabashi

Elk Cove Vineyards Inc.
 Fracht FWO Inc.
 The Greenspan Foundation
 Patricia Mary Griffin
 Grow 52 LLC
 Trevor & Vanessa Guthrie
 James Heistand
 Catherine Kretz
 LeBlanc Family Fund
 Daniel Levin, The Purple Teeth
 John Loder
 Fritz Maytag
 Alea Mitchell
 Andrew Montgomery
 Pati Navalta
 Thomas Olen
 Mark Owens
 Travel Portland
 Steve Reynolds
 Jodi A. Richard
 Bennett Rink

Nancy Stephens, Jamie Rosenthal Wolf, & Rick Rosenthal, The Rosenthal Family Foundation
 Marsha Soffer
 Joanne Steinhart
 David Thompson
 Barbara A. Payne & Roger L. Tobin
 Burt & Emily Trageser
 Julie Wald
 Elaine Weis
 Ellen Yin

\$500—\$999

Jacqueline Adams
 Anonymous
 Amy Brackett
 Joe Bulger
 Anthony Carbone
 Carsueda Productions
 Cindy Charles
 Ellie Cohen
 Wanda Cole-Frieman
 Jill Conner
 Michelle Daly
 David Hill Vineyards & Winery
 Megan Davis
 Nicholas D'Vachio
 James Ellowitch

Exclusive Resorts
 Joanne Flanagan
 Jeffrey Gunawan
 Chris Heffernan
 Chris Hostetter
 Barry Hyde
 Eric Irestone
 Woolf Kanter
 John Kilduff
 Jillian Kirchhoff
 L.E. Phillips Family Foundation
 Tracy & Glen Lerner
 Michael Lewin
 Eric Luthi
 Veronica Mack
 Sharmin Mahmud-Price
 Sarah Markman
 Stacy Millus
 Carla O'Brien
 Johnny Palace
 Evan Sheldon
 Jon Sights
 Alexander Smalls
 Jane Solomon
 James Stanczak
 Evan Stern
 Eliseo Sur
 Tracey Titcomb
 Burt Trageser
 Robert Watt
 Elaine Weis
 Lorri White
 Zubatkin Owner Representation

PATRON PROGRAM AND JBF GREENS MEMBERS

Leader \$10,000 +

Jamie Hormel
 Donna Johnson
 Emerald Yeh

Champion \$5,000—\$9,999

Cheryl Najafi

Benefactor \$2500—\$4,999

Sam Hart
 Henni Kessler
 Ronald Temple

Sustainer \$1,000—\$2,499

Noa Arias
 Erin Coffey
 Kathleen Crowley
 Michael Dinius
 Kristie Duve
 Meherwan Irani
 Matthew LeBlanc
 Marc Matoba
 Allison McGuckian
 Michael Motamedi
 Mark Nicoletti
 Bill O'Donnell
 Sabine Renard
 Jeannlis Sanchez
 Roger Sherman
 Jake Wood
 Kaveh Zamanian

Supporter \$500—\$999

Jon Allen
 David Amar
 Daniel Andrade

Kimberly Behzadi
 Ethan Boultinghouse
 Ann Brown
 Lori Chemla
 Robert Dinapoli
 Mark Ewalt
 Gabriel Fernandez
 Sarah Gondell
 Lawrence Greenstein
 Jane Halperin
 Jenna Karadbil
 Ian Katzman
 Peter Kitchin
 Hannah Krause
 Dave Leis
 Vernita Lockhart
 Heather Maki
 Humberto Mata
 Micky Mayfield
 Ouita Michel
 Lindsay Mough
 Michelle Nasir
 Kenneth O'Connor
 Thomas Olen
 Aleksandr Orman
 Matthew Paul Parker
 Marika Pritchett
 Lucia Pucciareli
 Jordan Quivey
 Daniel N. Rastein
 Jon D. Schwartz
 Jeff Seidel
 Daniel Sharfman
 Lucinda Tischer
 Maria Byron Trent
 Julie Wald
 Lucia Walsh
 Herbert Winokur

Friend \$250—\$499

Rebecca Burgoyne Allen
 Susie Barkey
 Robert N. Beck
 Sophia Bilinsky
 Tatiana Blanc
 Andrew Bonanno
 Traci L. Bone

Corey Anne Brandt
 Carmelo Carlino
 James Christmas
 James Crocenzi
 John Dewine
 Karla Dietz
 Celina Dubin
 Rei Egusquiza
 Benjamin Eisendrath
 Michael Feigin
 Joshua P. Fellers
 Jeff Franklin
 Suzanne Frye
 Anant Galande
 Richard Gervase
 Jennifer Goldman
 Ann Guastadisegni
 Jessica Helfand
 Jerry Henry
 Cynthia Hirsch
 Steven Hirschfeld
 Mark Hoffman
 Frederick Huballa
 Vanessa Hurr
 Scott Kammerer
 Julie Kelley
 Timothy Koerner
 Nicole Krasinski
 David Lee
 Sarah P. Leineweber
 Theodore Lenox
 Steve McHugh
 Wendy K. Meadley
 Alexander Melton
 Barbara Midoneck
 Emilio Mitidieri
 Helen L. Mitternacht
 Anita Morck
 Brett Murphy
 Martha Pacini
 Lynda Pitts
 Marilyn Platzer
 Giovana Rodrigues
 Donna Root
 Alexandra Sawyer
 Barry Schmidt
 Alexandra Schrecengost
 Calvin L. Scott Jr.
 Bob Silvy

Tanasha Simela
 Catherine Sinegal
 Gregory Sobel
 Evan Stern
 David Strother
 Anita Summers
 Simi Talati
 Jiaqi Tian
 Allison Tompeck
 Brendan Vesey
 Michael & Kathy Weiss
 Thomas Wilhelm
 Pamela Williams
 Sara Q. Wolkwitz
 Chuck Woods
 Stephen Woodworth
 Tanya Yager
 Katie Yamada
 William Young

Industry Friends *\$175*

Gabriela Abad
 Darwin Acosta
 Marcelle Afram
 Kausar Ahmed
 Lamros Alexakis
 Kim Alter
 Tumara Arnett
 Justin E. Arnett-Graham
 Daniel Asher
 Mary Attea
 Hassel Aviles
 Kevin Beary
 Zenat Begum
 Emma C. Bengtsson
 Natasha Bermudez
 Michael Biddick
 Jennifer Hill Booker
 Erin Boyle
 Betsy Brabham
 Emanuel Brown
 Kristi Brown
 Sabrina Brockman
 Erik Bruner-Yang
 Taylor Bruns
 Arnold Byun
 Joe Campanale

Jennifer Carroll
 Mo Carter
 Cesare Casella
 Josef Centeno
 Halley Chambers
 Tracy Chang
 Yin Chang
 Hsing Chen
 Joi Chevalier
 Esther Choi
 Fanny Chu
 Leah Cohen
 Nikki Cole
 Theodore Coleman
 Subrina Collier
 Nicholas Conlin
 Michael Corvino
 Lauren Coughlin
 Suzanne Cupps
 Alyson Davis
 Marcus Davis
 Meda DeWitt MA., TH.
 William Dissen
 Brittney Doyle
 Jeff Duckworth
 Rob Eggleston
 Marc Ehrler, MCF ACF
 Aretah Ettarh
 Kurt Evans
 Meryl Feinstein
 Maya Feller
 Susan Feniger
 Kelly Fields
 Arthur Forgette
 Carlos Gaytán
 Thomas Gilbert
 Lissette Giraud
 Laura Green
 Vinay Gupta
 Steve Gutierrez
 Howard Hanna
 Cedric Harden
 Clayton Harvey
 Laura Hayes
 Nilka Hendricks
 Andrew Henshaw
 Nick Hernandez
 Alicia Hinze
 Nicole Hitchcock

Geoff Holle	Adan Medrano	Christina Shatzen
Ben Hon	Conrad & Terrie Mick	Nariba Shepherd
Barry Honan	Barry Miles	Jasmine Sheth
Tonya Hopkins	Eder Montero	Jon Shook
Ron Hsu	Bonnie Morales	Adam J. Siegel
Christian Hunter	Angie Mosier	Andrew Sikkelerus
Ellee Igoe	Arnold Myint	Vivien Sin
Andrew Ingall	Akhtar Nawab	Debby Soo
Rachel Ivy	Dean Neff	Claire Sprouse
Brandon Jew	Dennis Ngo	Scott Stein
A. John-Carter	Melvin Nguyen	Andrea Strong
Tony Jolly	Judy Ni	Tracy Stuckrath
Stephen Jones	Ayesha J. Nurdjaja	Caroline Styne
Allison Kave	Monica Nuvamsa	Julia Sullivan
Jesalyn Keziah	John O'Connell	Lien Ta
Ji Hye Kim	Sharon Ka'lulani Odom	Omar Tate
Michael Klauber	Eoghain O'Neill	Bill Telepan
Howard Ko	Jeff Osaka	Brian W. Theis
Ellie Krieger	Vanessa Parish	Merrienne Timko
Cheetie Kumar	Parisa Parnian	Saran Toby
Maiko Kyogoku	Dylan Patel	Simone Tong
Wilfred Labiosa	Niven Patel	Zack Trabbold
Lailee Lalwani	Ron Pellizzi	Fabio Trabocchi
Clarice Lam	Leah Penniman	Roberto Trevino
Christine Lau	Peter Prime	Jacqueline Tris
Edward Lee	Kimberly Prince	Moonlynn Tsai
Randi Lee	Anastacia Quiñones-Pittman	Bruce Ucan
Karen Leibowitz	Alex Rajj	Deborah R. Vantrece
Alexander Lempka	Chandra Ram	Paola Velez
Shoshana Leon	Erik Ramirez	Aaron Verzosa
Danielle Lynn Leoni	Cindhura Reddy	James Walker
Victoria Levin	Lisa Van Der Reijden	Mike Wall
Joshua Lewin	Jon Renthrope	Jonathan Walton
Irene Li	Andrea Reusing	Chad W. White
Theo Lieberman	Henry Rich	Chris Williams
Emily Lim	Billy Riddle	Clay Williams
Jacob & Zalika Liman	Thomas Rippon	Emany Williams
Eliza Loehr	A-Dae Romero-Briones	Erick Williams
Bricia Lopez	Casandra Rosario	Stephanie Willis
Sheila Lucero	Hanif Sadr	Jason Wilson
Laura Magu	Cybille St.Aude-Tate	Melba Wilson
Ryan Mallory	Mavis-Jay Sanders	Yoshi Yamada
Jamie Malone	Edgar Santiago	Rachel Yang
James Martin	Christopher Scott	Emily Yuen
Taylor Mason	Elle Simone Scott	Stephanie Zarpas
Nicholas Massimilian	Eric See	
Sharon Maynard	Valerie Segrest	
Julia McCarthy	Alex Seidel	
Lauren McLean	Sahil Sethi	

Greens Individual *\$75*

Charlie Abraham
Nina Bakhtina
Tiffany Canjura
Abigail Carignan
John Castonguay
Alex Chong
Kristin Chu
Elizabeth Culp
Nicholas D'Vachio
Chris Ee
Dave Forman
Mucka Gantumur
Marc Garcia
Megan Alyssa Gayeski
Arton Gjonbalaj
Bryan Gomez-Wong
Lauran Grant
Gary He
Leo Van Hensbergen
Heather Huse
Aaisha Jones
Amanda Jones
Jennifer Judge
Amelie Kang
Claudia Lira
Eleanor Mann
Sofia Martin
Mary McCarthy
Steven McMullen
Caroline Michelman
Kimberly Murphy

Matthew Murphy
Rachel Needle
Eileen O'Leary
Roanna Shen
David Skrzypiec
Shante Skyers
Nycole Stack
Erin Stattel
Zhaomeng Lena Sun
Sarra Talib
Shameeta Thanki
Kristine Vargo
Gena Wolfson
Elizabeth Wylie
Theodora Yoch

Greens Dual *\$150*

Caitie Hevner
Bridget Jividen
Lauren Lantry
Dominique Lee
Richard Lewis
Elena Luca
Madison McCullough
Issara Paoluengtong
Matthew Paul Parker
Adithya Pratama
Mikelle Rindflish
Jordan Rubenstein
Daniel Samson
Alex Sommer

Friends of James *Beard Benefits*

Friends of James Beard Benefits provide critical funding for our programs, to help us achieve our mission and champion a standard of Good Food for Good® anchored in talent, equity, and sustainability.

Sunday Supper at Union Market, Washington, D.C. in support of Women's Entrepreneurial Leadership Programs

Hosted by EDENS and CEO Jodie McLean
\$75,000
Sept 12, 2021

Resort at Paws Up, Greenough, MT

\$7,500
Oct 7-8, 2021

In honor of the 13th Annual Sunday Supper at Chelsea Market

October 2021
Chelsea Market and Google, via the Jamestown Charitable Foundation
\$100,000

MetroCooking DC Show

\$9,000
Dec 4-5, 2021

Chef Peter Botros, Inn at Irving Place, NYC

\$5,000
Feb 17, 2022

Palm Desert Food and Wine Festival, Palm Desert, CA

\$7,500
March 25, 2022

Leadership

The James Beard Foundation
is grateful to this group of
leaders who provide time,
talent and resources to
advance our mission.

LEADERSHIP

Clare Reichenbach

Chief Executive Officer

Kris Moon

President and Chief Operating Officer

Jodi Posner

Chief Financial Officer

Jaime-Faye Bean

Vice President of Development

Siobhan Flaherty
Haber

Vice President of Events

Anne E. McBride, PhD.

Vice President of Programs

Dawn Padmore

Vice President of Awards

Tamar Simpson

*Vice President of Marketing and
Communications*

Colleen Vincent

Vice President of Community

BOARD OF TRUSTEES

Frederic M. Seegal

Board Chair

Nancy Lukitsh
Michael Phillips

Vice Chair

Christian T. ("Christy") Brown

Secretary

Michiel Bakker

Peter Cameron

Jeff Cherry

Tricia Clarke-Stone

Baldwin Cunningham

Jill A. Greenthal

Trevor Guthrie

"Mindy" Melinda Hildebrand

Tanya Holland

Eric Kessler

John Kessler

Emily W. Luchetti

Chris Lyons

Cindy McLoughlin

Anthony Myint

Richard Perlman

Anne Quatrano

Jan Risi

David W. Rivkin

Herb Scannell

Marva Smalls

Rodney Williams

Wenda Harris Millard

Walter C. Richter

John V. Washko

Honorary Trustees

Peter Kump

Founding President

1986–1995

JBF AWARDS COMMITTEE

Tanya Holland
Committee Chair

Hsiao-Ching Chou
Duskie Estes
Cynthia Graubart
Tahira Habibi
Soleil Ho
Nicolas Jammet
Bill Kim
Emily Luchetti
Adrian Miller
Richy Petrina
Anne Quatrano
Jamila Robinson
Ken Rubin
Emerald Yeh

BOOK AWARDS COMMITTEE

Hsiao-Ching Chou
Committee Chair

Wendell Brock
Jennifer Colliu
Jenny Hartin
Laurie Ochoa
Marc Schermerhorn
Erica Skolnik
Louie Victa

BROADCAST MEDIA AWARDS COMMITTEE

Cynthia Graubart
Committee Co-Chair

Ken Rubin
Committee Co-Chair

Raghavan Iyer
Cathy Cochran-Lewis
Bricia Lopez
Leticia Schwartz
Jamie Tiampo
Diane Worthington
Afi Yellow-Duke

JOURNALISM AWARDS COMMITTEE

Jamila Robinson
Committee Chair

Gustavo Arellano
Patricia Calhoun
Von Diaz
Zahir Janmohamed
Maura Judkis
Ren LaForme
Rochelle Oliver
Chandra Ram

RESTAURANT AND CHEF AWARDS COMMITTEE

Adrian Miller
Committee Chair

Myron Beasley
Felicia Campbell
Martha Cheng
Serena Maria Daniels
Devita Davison
Amanda Faison
Stella Fong
Kysha Harris
Jenn Harris
Nikki Miller-Ka
Craig Laban
Mackensy Lunsford
Tarik Moody
Todd Price
José Ralat
Adam Reiner
Lauren Saria
Brian Schwartz
Erinn Tucker
Allecia Vermillion

LEADERSHIP AWARDS COMMITTEE

Soleil Ho
Committee Chair

Lakisha May
Danielle Nierenberg
Lindsey Ofcacek
Catherine Piccoli
Sean Sherman

YOUNG PROFESSIONALS COMMITTEE

Claire Angrisani
Kristen Frank
Lee Gonzalez
Priscilla Guevara
Alexandra Kier
Christina Luzzi
Heath Miller
Benjamin Robinson
Michael Schiller
Rebecca Stein

Program Committees

WOMEN'S LEADERSHIP PROGRAM ADVISORY BOARD

Ayeshah Abuelhiga
Elizabeth Blau
Elaine Chon-Baker
Allison Cooke
Joy Crump
Lauren DeSteno
Elizabeth Falkner
Ruth Gresser
Erica Gruen
Deborah Harris
Emily Luchetti
Jodie W. McLean
Cindy McLoughlin
Mary Sue Milliken

Jasmine Moy
 Lindsey Ofcacek
 Jacqui Pressinger
 Jan Risi
 Sarah Robbins
 Kutina Ruhumbika
 Dina Samson
 Elle Simone
 Vitus Spehar
 Kimberly Strong
 Jenna Swigert
 Tait Sye
 Lien Ta

BEARD HOUSE FELLOWS ADVISORY COMMITTEE

Monti Carlo
 Irene Li
 Mavis-Jay Sanders
 Alexander Smalls
 Deborah VanTrece

SCHOLARSHIP COMMITTEE

Lynda Dias
 Elizabeth Falkner
 Kevin Mitchell
 Claudia Karach
 Verveine Palladin
 Toni Sakaguchi
 Ron Gumbaz
 Jennifer Hill Booker
 Kris Moon
 Mary Sue Milliken
 Emily Luchetti

LEGACY NETWORK ADVISORS

Neftalí Durán
 Dr. Cynthia Greenlee
 Tara Gomez
 Krista Scruggs
 Leticia Skai Young-Mohan
 Jackie Summers
 Elena Terry

YOUNG PROFESSIONALS COMMITTEE

Benjamin Robinson, Chair
 Kristen Frank
 Lee Gonzalez
 Priscilla Guevara
 Wolfgang Jorde
 Alexandra Kier
 Christina Luzzi
 Heath Miller
 Michael Schiller
 Rebecca Stein



*Current list as of press time

*To request more information
about this report, please contact*

Jaime Faye Bean

Vice President, Development
James Beard Foundation
jbean@jamesbeard.org

Persis Singh

Director of Development
James Beard Foundation
psingh@jamesbeard.org

James Beard Foundation
34 West 15th Street
New York, NY 10011

jamesbeard.org
@beardfoundation
#goodfoodforgood

