Leading Forward, Together

Annual Report

Fiscal Year 2022
April 1, 2021–March 31, 2022
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.
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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 REICHENBACH
Chief Executive Officer

KRIS MOON
President and Chief Operating Officer

JODI POSNER
Chief Financial Officer

FREDERIC M. SEEGAL
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.

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.

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 JBF Scholarship 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.
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.

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.

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

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

<table>
<thead>
<tr>
<th>Assets</th>
<th>2022</th>
<th>2021</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cash and cash equivalents</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cash</td>
<td>$4,311,406</td>
<td>$5,125,896</td>
</tr>
<tr>
<td>Board restricted cash and cash equivalents</td>
<td>$500,000</td>
<td>$500,000</td>
</tr>
<tr>
<td>Total cash and cash equivalents</td>
<td>$4,811,406</td>
<td>$5,625,896</td>
</tr>
<tr>
<td>Grants and other receivables</td>
<td>$700,753</td>
<td>$678,245</td>
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<tr>
<td>Prepaid expenses and other assets</td>
<td>$843,475</td>
<td>$383,152</td>
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<tr>
<td>Property and equipment, net</td>
<td>$1,726,286</td>
<td>$1,817,915</td>
</tr>
<tr>
<td>Total Assets</td>
<td>$8,081,920</td>
<td>$8,505,208</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Liabilities and Net Assets</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Liabilities</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Accounts payable and accrued expenses</td>
<td>$1,384,506</td>
<td>$1,231,996</td>
</tr>
<tr>
<td>Mortgage note payable, net</td>
<td>$1,172,106</td>
<td>$1,275,770</td>
</tr>
<tr>
<td>Contract liabilities</td>
<td>$694,733</td>
<td>$696,379</td>
</tr>
<tr>
<td>Government loans</td>
<td>$147,314</td>
<td>$895,000</td>
</tr>
<tr>
<td>Deferred rent</td>
<td>$115,821</td>
<td>$108,241</td>
</tr>
<tr>
<td>Total Liabilities</td>
<td>$3,514,480</td>
<td>$4,307,386</td>
</tr>
</tbody>
</table>

Commitments and contingencies (Notes 6, 8, 9, 12 and 13)

<table>
<thead>
<tr>
<th>Net Assets</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Without donor restrictions</td>
<td>$3,030,517</td>
<td>$2,140,942</td>
</tr>
<tr>
<td>With donor restrictions:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purpose or time restricted</td>
<td>$931,058</td>
<td>$1,454,373</td>
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<tr>
<td>Endowment</td>
<td>$603,865</td>
<td>$602,507</td>
</tr>
<tr>
<td>Total net assets with donor restrictions</td>
<td>$1,536,923</td>
<td>$2,056,880</td>
</tr>
<tr>
<td>Total Net Assets</td>
<td>$4,567,440</td>
<td>$4,197,822</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Total Liabilities and Net Assets</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$8,081,920</td>
<td>$8,505,208</td>
</tr>
</tbody>
</table>

### Allocation of Expenses

- **Programming 76%**
- **Management / General 14%**
- **Fundraising 10%**

Audited financial statements available online at jamesbeard.org/financials.
## Statement of Activities

For the year ended March 31, 2022

<table>
<thead>
<tr>
<th>Support and Revenue</th>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Awards event sponsorships and ticket sales</td>
<td>$3,104,871</td>
<td>—</td>
<td>$3,104,871</td>
</tr>
<tr>
<td>Contributions</td>
<td>3,359,186</td>
<td>729,934</td>
<td>4,089,120</td>
</tr>
<tr>
<td>Dividend and interest income</td>
<td>15,559</td>
<td>1,358</td>
<td>16,917</td>
</tr>
<tr>
<td>Educational program fees and grants</td>
<td>646,790</td>
<td>—</td>
<td>646,790</td>
</tr>
<tr>
<td>House events</td>
<td>207,098</td>
<td>—</td>
<td>207,098</td>
</tr>
<tr>
<td>Patron Program</td>
<td>139,029</td>
<td>—</td>
<td>139,029</td>
</tr>
<tr>
<td>Out-of-house events and auctions</td>
<td>6,782,298</td>
<td>—</td>
<td>6,782,298</td>
</tr>
<tr>
<td>Program advertising, publications, and miscellaneous income</td>
<td>136,593</td>
<td>—</td>
<td>136,593</td>
</tr>
<tr>
<td>Net assets released from restrictions—satisfaction of program and time restrictions</td>
<td>1,251,249</td>
<td>(1,251,249)</td>
<td>—</td>
</tr>
<tr>
<td><strong>Total Support and Revenue</strong></td>
<td><strong>$15,642,673</strong></td>
<td><strong>($519,957)</strong></td>
<td><strong>$15,122,716</strong></td>
</tr>
</tbody>
</table>

## Expenses

<table>
<thead>
<tr>
<th>Program Services</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scholarships</td>
<td>$422,853</td>
<td>$422,853</td>
</tr>
<tr>
<td>Education and Impact</td>
<td>$2,159,913</td>
<td>$2,159,913</td>
</tr>
<tr>
<td>Member services</td>
<td>115,162</td>
<td>115,162</td>
</tr>
<tr>
<td>House events</td>
<td>983,845</td>
<td>983,845</td>
</tr>
<tr>
<td>Awards</td>
<td>2,780,072</td>
<td>2,780,072</td>
</tr>
<tr>
<td>Out-of-house events</td>
<td>5,132,716</td>
<td>5,132,716</td>
</tr>
<tr>
<td>Marketing and communications</td>
<td>733,018</td>
<td>733,018</td>
</tr>
<tr>
<td><strong>Total Program Services</strong></td>
<td><strong>$12,327,579</strong></td>
<td>—</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Supporting Services</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Management and general</td>
<td>$2,477,096</td>
<td>$2,477,096</td>
</tr>
<tr>
<td>Fundraising</td>
<td>1,419,356</td>
<td>1,419,356</td>
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<tr>
<td><strong>Total Supporting Services</strong></td>
<td><strong>3,696,452</strong></td>
<td>—</td>
</tr>
</tbody>
</table>

| **Total Expenses** | **$16,024,031** | — | **$16,024,031** |

### Change in net assets before other income

<table>
<thead>
<tr>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>$381,358</td>
<td>$519,957</td>
<td>$901,315</td>
</tr>
</tbody>
</table>

### Other Income

<table>
<thead>
<tr>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Employee retention credit income</td>
<td>$525,933</td>
<td>$525,933</td>
</tr>
<tr>
<td>Paycheck Protection Program loan forgiveness</td>
<td>745,000</td>
<td>745,000</td>
</tr>
<tr>
<td><strong>Total Other Income</strong></td>
<td>$1,270,933</td>
<td>—</td>
</tr>
</tbody>
</table>

### Change in net assets

<table>
<thead>
<tr>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>889,575</td>
<td>(519,957)</td>
<td>369,618</td>
</tr>
</tbody>
</table>

## Net Assets—Beginning

<table>
<thead>
<tr>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2,140,042</td>
<td>$2,056,880</td>
<td>$4,197,822</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Without Donor Restrictions</th>
<th>With Donor Restrictions</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>$3,030,517</td>
<td>$1,536,923</td>
<td>$4,567,440</td>
</tr>
</tbody>
</table>
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.
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
American Airlines
Big Candy LLC
Bisquit & Dubouché
Blue Ocean
BONO
Capital One
Champagne Lallier
Chateau d'Esclans
Chicago Department of Aviation
Choose Chicago
Cuisinart
Deloitte
Distinguished Vineyards
DoorDash
Ecolab
EJ Gallo / J Vineyards
Enroot
Gourmet Settings
Houston First Corporation
Kendall College
KerryGold
KitchenAid
La Quercia
Lavazza
Marriott Bonvoy
Martini & Rossi
McCormick
Melissa's
National Restaurant Association
Nielsen-Massey
Patrón Tequila
Rabbit Hole Bourbon
Rocket Mortgage
S. Pellegrino
Skuna Bay Salmon
Spire Collection
Stella Artois
Tabasco
Thermoworks
Valrhona
Visit Philly
White Claw
Windstar Cruises
Woodford Reserve
YETI
The James Beard Foundation gratefully acknowledges the following donors for their generous support of our programs.
<table>
<thead>
<tr>
<th>Amount Range</th>
<th>Donors</th>
</tr>
</thead>
</table>
| $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  
Moet Hennessy USA  
Nestle Water’s North America  
New Ventures Fund  
Richard Perlman  
Popeyes Louisiana Kitchen LLC  
Herbert Rosen  
TikTok Inc. |
| $5K—$9,999  | The Brickman Family Foundation  
Angie 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 |
| $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  
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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
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To request more information about this report, please contact

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