



# The James Beard Foundation Announces its Seventh Annual Leadership Award Recipients

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## **Annual Awards Dinner Co-Hosted by *Good Housekeeping* Recognizes Six Honorees for their Visionary Work in Creating a Better Food World**

NEW YORK, NY (June 21, 2017) – The [James Beard Foundation](#) (JBF) today announced the recipients of the seventh annual [James Beard Foundation Leadership Awards](#). This year's honorees are **Dan Barber, Olivier De Schutter, Joan Dye Gussow, Joann Lo, Jose Oliva, and Congresswoman Chellie Pingree**. The JBF Leadership Awards dinner, held each fall in conjunction with the [James Beard Foundation Food Summit](#), recognizes visionaries across a broad range of backgrounds who influence how, why, and what we eat.

"Our Foundation is honored to recognize this year's six honorees," said Susan Ungaro, president of the James Beard Foundation. "The 2017 Leadership Award recipients are pioneers in their areas of work, including reducing food waste, environmental protection, local and national advocacy, and workplace safety. Their passion and vision are helping to make our food world healthier, safer, and more sustainable."

The JBF Leadership Awards are co-hosted by *Good Housekeeping*, with founding support from the GRACE Communications Foundation. It will take place on October 23 at Hearst Tower. The awards recognize specific outstanding initiatives, as well as bodies of work and lifetime achievement. Criteria used to select this year's honorees include excellence of work, innovation in approach, and scale of impact locally, nationally, or globally.

"Our readers are hungry for the latest and greatest on food trends, while also wanting to learn how they can be socially responsible," said Jane Francisco, editor-in-chief, *Good Housekeeping*. "We applaud these six individuals for all they do in the kitchen and the community."



## **2017 James Beard Foundation Leadership Award Recipients**

**Dan Barber**

***Chef and Author***

For his work in blending the dining and educational experience to reduce waste, improve food taste and sustainability, and promote a soil-to-table approach.

**Olivier De Schutter**

***Co-chair, International Panel of Experts on Sustainable Food Systems and Former UN Special Rapporteur on the Right to Food***

For his research and work in redesigning a sustainable food system on the local, national, and global level.

**Joan Dye Gussow**

***Professor, Author, Food Policy Expert and Environmentalist***

For her pioneering advocacy of sustainable, healthy food production and for her work as an author, educator, and food policy expert.

**Joann Lo and Jose Oliva**

***Co-Directors, Food Chain Workers Alliance***

For their dedication to improving the lives and communities of food system workers and their families.

**The Honorable Chellie Pingree**

***Member of Congress, Maine's First Congressional District***

For her support of national policies that promote healthy food, local and regional food systems, and organic agriculture.

Honorees were selected by a ballot of previous winners. Previous JBF Leadership Award recipients include: Will Allen, Greg Asbed and Lucas Benitez, Fedele Bauccio, Wendell Berry, Mark Bittman, John Boyd, Jr., Ben Burkett, Don Bustos, Dr. Jason Clay, Eliot Coleman, Debra Eschmeyer, Sheri Flies, Hal Hamilton, Cynthia Hayes, Saru Jayaraman, Sam Kass, Jan Kees Vis, Navina Khanna, Fred Kirschenmann, Anna Lappé, Congressman Jim McGovern, Dr. Kathleen Merrigan, Marion Nestle, First Lady Michelle Obama, Raj Patel, Michael Pollan, Janet Poppendieck, Ricardo Salvador, Gus Schumacher, Bryant Terry, Karen Washington, Alice Waters, Craig Watson, Tensie Whelan and Malik Yakini.

The awards presentation will be part of the eighth annual [James Beard Foundation Food Summit: Consuming Power](#), taking place on October 23 and 24 at Convene Conference Center, located at 730 Third Avenue in New York City. All of this year's recipients of the Leadership Awards will be speaking at the JBF Food Summit.

Founding support for this year's JBF Food Summit was provided by GRACE Communications Foundation, with additional support from the Blended Burger Project™ and the Mushroom

Council, Bon Appétit Management Company, Karen Karp & Partners, *Good Housekeeping*, Radius Global Market Research, Edible, Food Tank, and Alaska Seafood Marketing Institute (list as of press release date). For more information, visit [jamesbeard.org/foodsummit](http://jamesbeard.org/foodsummit) or follow #jbfsummit on [Twitter](#) and [Facebook](#).

Both the JBF Leadership Awards and the JBF Food Summit are part of the [James Beard Foundation's Impact Programs](#), an initiative which enhances JBF's work to establish a more sustainable food system through education, advocacy, and thought leadership.

Tickets to the JBF Leadership Awards dinner are available for \$1,000 to the general public or for \$500 for JBF Food Summit attendees; tables of ten are available for \$10,000. A portion of each ticket or table purchase is tax-deductible as allowed by law. For event information or to purchase tickets, please contact Bowen & Company at 914.231.6180 or [jamesbeard@bowenandco.com](mailto:jamesbeard@bowenandco.com). Details can also be found at [jbfleadershipawards.org](http://jbfleadershipawards.org).

## About the James Beard Foundation

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors chefs and other leaders making America's food culture more delicious, diverse, and sustainable for everyone. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a "performance space" for visiting chefs. For more information, please visit [jamesbeard.org](http://jamesbeard.org). Get food news, recipes, and more at the James Beard Foundation's [blog](#), or subscribe to the free digital newsletter [Beard Bites](#). Follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#), and Snapchat. Watch the James Beard House Kitchen Cam, James Beard Awards, and more on the Foundation's [Livestream](#) channel. Find more JBF-related video on the Foundation's [YouTube](#) channels.

## About Good Housekeeping

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