

***James Beard:  
A 20<sup>th</sup> Century Revolution in  
American Food***

**Host: Clark Wolf**

**Guests: Betty Fussell, Judith Jones,  
Marion Nestle, and Ruth Reichl**

**Length: 53 minutes, 47 seconds**

**Music: Gilbert & Sullivan performed  
by the D'Oyly Carte Opera**

**Letters: The NYU Fales Rare Book  
Collection at the Elmer Bobst Library**



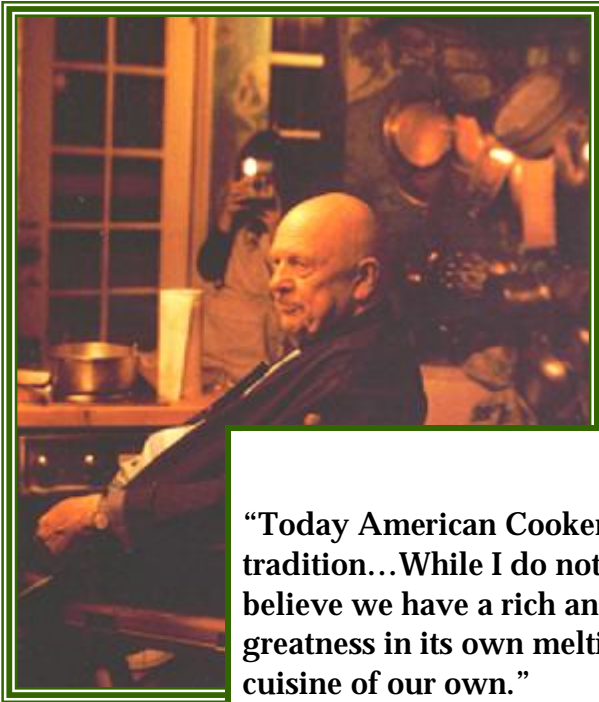
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**“Today American Cookery is at a crossroads somewhere between technology and tradition... While I do not overlook the grotesqueries of American cooking, I believe we have a rich and fascinating food heritage that occasionally reaches greatness in its own melting pot way... We are barely beginning to sift down into a cuisine of our own.”**

**-James Beard, excerpted from his book AMERICAN COOKERY**

**In the 40s & 50s when the nation was reveling in American Jell-O salads, cocktail wiener canapes, and Pepsi-Cola Cakes, James Beard was busy cooking up local, seasonal American dishes, launching a revolution in food that is now only starting to be realized. Founder of the James Beard Cooking School in New York City and author of 22 cookbooks, Beard, who was known as “The Dean of American Cuisine,” proved to the world that delicious, fresh food could be found here in America and showed us how to enjoy simple, freshly prepared meals made with wholesome ingredients, paving the way for future food revolutionaries like Alice Waters.**

**In this HOUR LONG DEBUT special, we will get a rare glimpse of the man behind the apron when friends and colleagues Ruth Reichl, Betty Fussell, Judith Jones, Clark Wolf and Marion Nestle gather together to reminisce about Beard’s life and talk about the enormous influences of this remarkable chef and his times.**

**In addition, this intimate portrait of Beard will be enriched with excerpts from the James Beard Papers, letters written to and by Beard over the years, some from culinary pioneers such as MFK Fisher, Julia Child and Elizabeth David, among others. Funny, poignant and sometimes sad, they reveal the very private and personal dimensions of Beard’s life [who died in 1985] while also connecting the listener to the joys of food and cooking, reaffirming the value of close friendships and precious moments of everyday life.**

## ABOUT THE HOST:



CLARK WOLF has nearly thirty years of experience in the food industry and is founder and President of *Clark Wolf Company*, a New York-based food and restaurant consulting firm. The *Zagat Survey* has called Clark Wolf the "Star Restaurant Consultant." He also chairs academic advisory committee at the *Department of Nutrition and Food Studies* at *New York University* and is the one who donated the James Beard papers to the library – he knew Beard for many years, meeting him by chance at a cheese and wine shop Wolf was running in San Francisco.  
Website: [www.clarkwolfcompany.com](http://www.clarkwolfcompany.com)

## ABOUT THE GUESTS:



BETTY FUSSELL is a food historian, author and journalist. Her most recent publication is her memoir entitled *My Kitchen Wars*, but she is also known for her many cookbooks such as *Masters of American Cookery* (1984), *Home Bistro* (1997) and *I Hear America Cooking* (1986 and 1997). She won an International Association of Culinary Professional's Jane Grigson Award for the epic history of the New World's native grain, *The Story of Corn* (1992). Her many articles have appeared in publications like *The New York Times*, *Los Angeles Times*, *Holiday*, *Travel and Leisure*, *Cosmopolitan*, *Food Arts*, *Wine and Food*, *Bon Appetit*, *Cooking Light*, *Ladies Home Journal*, *Lear's*, *Country Journal* and *Vogue*. A frequent performer on television, she is also a regular on the lecture platform at places as diverse as the *Art Museum of Princeton University* and the *Dutch Treat Club of New York*, with way stops at food organization conferences, marketplace demos, historical fêtes, restaurant dinners---wherever good food is eaten and people want to talk about it.



JUDITH JONES is Senior Editor and Vice-President at *Alfred A. Knopf*. She joined the company in 1957 as an editor working primarily on translations of French writers such as Albert Camus and Jean-Paul Sartre. Over the years she has worked with many distinguished authors, including Elizabeth Bowen, John Updike, Peter Taylor, John Hersey, William Maxwell and Anne Tyler. She has been particularly interested in developing a list of first-rate cookbook writers, among them Nancy Verde Barr, James Beard, Penelope Casas, Julia Child, Marion Cunningham, Marcella Hazan, Ken Hom, Madhur Jaffrey, Irene Kuo, Edna Lewis, Joan Nathan, Jacques Pépin, Claudia Roden, Nina Simonds, Raymond Sokolov, Jeffrey Steingarten, and Anna Thomas, among many others. The celebrated 18-book *Knopf Cooks American* series is Jones' brainchild.



MARION NESTLE has been Professor and Chair of the *Department of Nutrition and Food Studies* at *New York University* since the fall of 1988. Her degrees include a Ph.D. in molecular biology and an M.P.H. in public health nutrition, both from the University of California, Berkeley. Her research focuses on analysis of the scientific, social, cultural, and economic factors that influence the development, implementation, and acceptance of federal dietary guidance policies. She is the author of *Food Politics: How the Food Industry Influences Nutrition and Health* (University of

California Press, 2002) and *Safe Food: Bacteria, Biotechnology, and Bioterrorism* (University of California Press, 2003). In 2003, *Food Politics* won awards from the *Association for American Publishers* (outstanding professional and scholarly title in nursing and allied health), *James Beard Foundation* (literary), and *World Hunger Year* (Harry Chapin media).



RUTH REICHL is the editor in chief of *Gourmet* magazine and the editor of the Modern Library Food series. She is the author of a new memoir called *Garlic & Sapphires* along with *Tender at the Bone* and *Comfort Me with Apples*. She has been the Food Editor and chief restaurant critic of the *Los Angeles Times* and the food critic for *The New York Times*. She lives in New York City with her family and two cats.

#### ABOUT THE PRODUCER:



MELISSA WALDRON LEHNER is the creator of *Lion's Tooth Media*, located in Brooklyn, New York, a multi-media production company which develops and produces projects on all things food. She is also a Contributing Producer for *The Leonard Lopate Show* on the public radio station WNYC in New York City, and is currently producing a regular monthly segment with *Gourmet* magazine's Editor-in-Chief Ruth Reichl, talking about the politics, economics, science and culture of food. Special guests on the

show with Leonard and Ruth have included environmental journalist Michael Pollan, restaurant consultant Clark Wolf, and "Gonzo Gastronome" Anthony Bourdain, among others. Prior to radio work, she was the Co-Producer of *World@Large with David Gergen*, a PBS current affairs show, produced by US News & World Report and Lincoln Financial Group, which aired nationwide on PBS in the summer of 2002.