**The Research Chefs Association is Celebrating Julia Child, the Original Celebrity Chef**

Julia Child was the original celebrity chef, an author, and a television personality. She is responsible for having brought French cuisine to the American public with her debut cookbook, Mastering the Art of French Cooking, and her subsequent television programs. The culinary world, especially in the United States, would not be what it is without her countless contributions.

In addition to her many achievements and influences, she was also a very close and dear friend of Chef James Beard, who she called “Jim.” She often spoke fondly of his many influences and was the driving force for both preserving The James Beard House and establishing The James Beard Foundation. She felt strongly that there should be a place for everybody in the culinary profession to come together.

For more than 30 years, The James Beard Foundation has been able 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. The Foundation does so much for our industry and our people, which is why The Research Chefs Association would like to both support The James Beard Foundation and honor Chef Julia Child through this fundraising event: Julia, The Original Celebrity Chef.

The Research Chefs Association is the trade organization and the leading professional community for chefs in food research and development. The members of the organization are the pioneers of the discipline of Culinology, the blending of culinary arts and the science of food. Founded in 1996 by a group of research chefs dedicated to overcoming challenges facing the food product development professional, the Research Chefs Association (RCA) has grown to more than 850 members. Today, RCA is the premier source of global and inclusive culinary and technical information for the food industry, with a professionally diverse membership including chefs, food scientists and other industry professionals who are shaping the future of food research and development.

The Research Chefs Association aims to share and celebrate the talents of some of our members through a dinner honoring Julia Child and her immense impact on October 23rd for James Beard Foundation guests and October 24th as a fundraising dinner to support the Research Chefs Association.  Our fundraising goal for our dinner on October 24h is to raise at least **$50,000.00** to continue the RCA’s mission of blending culinary arts and food sciences, supporting food product developers across the globe.

We would be honored if you would join us in helping make both nights of this celebration of food a reality and success through sponsorship.  We have several tiered sponsorships available, as well as direct product sponsorships for food and drink ingredients, chef shirts, aprons, and coats for the culinary team, a welcome party for attendees and the culinary team, and a brunch after the event to celebrate the collaborative successes, just to name a few.  These are all listed in the attached sponsorship letter, and we are additionally gathering larger potential sponsorship partners for The James Beard Foundation.  As The Foundation works to preserve and further develop The James Beard House in the coming years, sponsorship partners will be necessary, and there's no better applicable pool of sponsorship partners than those of us in the food industry. Please let us know if you have interest in sponsorship for The James Beard Foundation, and we can secure one of the few available seats for you for the dinner on the 23rd with The James Beard Foundation executives and large donors.

If you are interested in learning more about the Research Chefs Association, becoming a member or getting involved, please visit the RCA website (www.culinology.org) for more information.

If you have any additional questions about this event, please feel free to reach out to our event coordinators listed below:

Event Coordinator: Jerry McDonald (jmcdonald@midasfoods.com)

Culinary and Co-Event Coordinator: Gaetano Nardulli (gnardulli@direct-foods.com)

Sponsorship and Co-Event Coordinator: Casey Schallert (cschallert@midasfoods.com)