

**AMERICAN
MASTERS**
CHEFS FLIGHT



**JAMES BEARD
JULIA CHILD
JACQUES PÉPIN
ALICE WATERS**

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***American Masters* “Chefs Flight”**

*Premieres nationwide Fridays, May 19 and 26, 9-11 p.m. on PBS
(check local listings)*

TCA Panelist Bios

Jacques Pépin

Chef; Film Subject, American Masters – Jacques Pépin: The Art of Craft;

Film Interviewee, American Masters – James Beard: America’s First Foodie

Jacques Pépin (b. December 18, 1935) is one of the world’s most celebrated chefs. Through his long and distinguished career as a professional chef and instructor, host of 14 popular public television series and author of dozens of cookbooks, Pépin has advanced the art and craft of culinary technique as much as any other figure of the past century.

Pépin was born in Bourg-en-Bresse, France, near Lyon. His first exposure to cooking was as a child in his parents’ restaurant, Le Pelican. At age 13, he began his formal apprenticeship at the distinguished Grand Hôtel de l’Europe in his hometown. He subsequently worked in Paris, training under Lucien Diat at the Hotel Plaza Athénée. From 1956 to 1958, Pépin was the personal chef to three French heads of state, including Charles de Gaulle.

Moving to the United States in 1959, Pépin worked first at New York’s historic Le Pavillon restaurant, then served for 10 years as director of research and development for the Howard Johnson’s hotel and restaurant chain (1960–70), a position that taught him about mass

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production, marketing, food chemistry and American food tastes. He studied at Columbia University during this period, earning a master's degree in 18th-century French literature in 1972.

After a nearly fatal car accident in 1974, Pépin shifted the focus of his career to writing and teaching. His early landmark books on the fundamentals of culinary craft, *La Technique* and *La Méthode*, have been inducted into the James Beard Foundation's Cookbook Hall of Fame. His public television series (including *Today's Gourmet*, *Fast Food My Way* and *Jacques Pépin's Cooking Techniques*) have become models of the genre and garnered numerous James Beard Awards for Best Cooking Show. He is especially remembered for the *Julia and Jacques Cooking at Home* television series, for which both he and Julia Child won a Daytime Emmy Award in 2001.

An American citizen for more than half a century, Pépin is also the recipient of three of the French government's highest honors. In 2004, he was awarded France's most coveted civilian award, the Legion d'Honneur (Legion of Honor), and he holds two additional French government honors: The Chevalier de l'Ordre des Arts et des Lettres (Order of Arts and Letters Knighthood) and the Chevalier de l'Ordre du Mérite Agricole (National Order of Agricultural Merit Knighthood).

Pépin married his wife, Gloria, in 1966, and they live in Madison, Connecticut. He has one daughter, Claudine, and one grandchild, Shorey.

Naomi Pomeroy

Chef; Film Interviewee, American Masters – James Beard: America's First Foodie

Naomi Pomeroy is a native Oregonian who grew up cooking on a step stool in the kitchen next to her mother and grandmother. The first thing she learned to make was a cheese soufflé with a green salad from the garden, dressed simply in olive oil, red wine vinegar and lemon. Her early childhood cooking experiences taught her that sometimes simple is best. Pomeroy's restaurant Beast is a refined version of the food of her childhood. Nestled in a little corner of northeast Portland, Beast serves an elegant six-course fixed menu that changes every other week. Her second venture, Expatriate, is a cocktail bar with Southeast Asian drinking snacks. In addition to numerous awards and accolades, in 2014 Pomeroy took home the award for Best Chef in the Pacific Northwest from the James Beard Foundation. Her first cookbook, *Taste and Technique*, was released in 2016.

Alice Waters

Chef; Film Subject, American Masters: Alice Waters and Her Delicious Revolution;
Film Interviewee, American Masters – James Beard: America's First Foodie

Alice Waters is a chef, author, food activist and the founder and owner of Chez Panisse Restaurant in Berkeley, California. She has been a champion of local sustainable agriculture for over four decades. In 1995, she founded the Edible Schoolyard Project, which advocates for a free school lunch for all children and a sustainable food curriculum in every public school. She has

been vice president of Slow Food International since 2002. She conceived and helped create the Yale Sustainable Food Project in 2003, and the Rome Sustainable Food Project at the American Academy in Rome in 2007. Her honors include election as a fellow of the American Academy of Arts and Sciences in 2007; the Harvard Medical School's Global Environmental Citizen Award, which she shared with Kofi Annan in 2008; and her induction into the French Legion of Honor in 2010. In 2015, she was awarded the National Humanities Medal by President Obama, proving that eating is a political act and that the table is a powerful means to social justice and positive change. Waters is the author of 15 books, including *New York Times* best-sellers *The Art of Simple Food I & II* and *The Edible Schoolyard: A Universal Idea*.

Beth Federici

Producer and Director, American Masters – James Beard: America's First Foodie

Beth Federici is an award-winning documentary filmmaker and television producer. Most recently, she co-directed and produced the feature documentary *Space, Land and Time: Underground Adventures with Ant Farm*, for which she was awarded the 2010 Cine Golden Eagle Award. Her credits also include the documentary *Neither Here Nor There* (co-director/producer/editor), which was awarded the Best of the Heartland award at the Kansas City Film Festival and was broadcast on Missouri PBS; and the award-winning concert film *Bauhaus Gotham*. In addition to her work as a filmmaker, Federici is also a dedicated media educator, teaching media literacy theory and media production skills to students all over the country. She currently works as an independent producer, editor and educator in Portland, Oregon.

Peter L. Stein

Producer, Director and Co-Writer, American Masters – Jacques Pépin: The Art of Craft

Peter L. Stein is a Peabody Award-winning documentary maker, based in San Francisco, who has produced nonfiction narratives for television, film, theater, museums and online. During 11 years at PBS station KQED, he created a wide range of documentaries and series for national public television, including the six-hour series *Neighborhoods: The Hidden Cities of San Francisco*, which garnered a Peabody Award for "The Castro," which Peter wrote, produced and directed, and several regional Emmy Awards for "The Fillmore" (writer/producer) and "Chinatown" (executive producer). His many culinary productions, as producer and/or executive producer, have received three James Beard Awards (the so-called Oscars of the food world) and include seven series of programs he produced with Jacques Pépin, beginning with the landmark premiere seasons of *Today's Gourmet*. He is consulting senior producer for *The Valley*, an upcoming PBS series about the history of Silicon Valley (produced by Kikim Media). Stein is a Phi Beta Kappa graduate of Harvard University and maintains an active career as a film festival programmer and public speaker. More at www.peterlstein.com.

Michael Kantor

American Masters Series Executive Producer

For more than two decades, award-winning filmmaker Michael Kantor has created outstanding arts programs for television. He joined ***American Masters*** as the series' executive producer in April 2014 during its 28th season on PBS, and founded its theatrical imprint American Masters Pictures in January 2016. American Masters Pictures was represented by three films at the 2016 Sundance Film Festival: *Norman Lear: Just Another Version of You*, *Maya Angelou: And Still I Rise* and *Richard Linklater – dream is destiny*.

Prior to joining ***American Masters***, his PBS documentary series *Superheroes: A Never-Ending Battle* (2013), hosted by Liev Schreiber, was nominated for an Emmy Award. Random House published the companion book. Kantor's Peabody Award-winning film *Broadway Musicals: A Jewish Legacy* (2013) aired as part of the *Great Performances* series on PBS. Narrated by Joel Grey, it included performances by Matthew Broderick, Kelli O'Hara, David Hyde Pierce, Marc Shaiman and many other Broadway talents. In 2012, Kantor produced *The Thomashefskys: Music and Memories of a Life in the Yiddish Theater* with Michael Tilson Thomas, which aired on PBS and was nominated for a Primetime Emmy. Kantor served as executive producer of the special *Give Me the Banjo*, hosted by Steve Martin, and created *Make 'Em Laugh: The Funny Business of America* (2009), the critically acclaimed six-part documentary series hosted by Billy Crystal. His script for episode four, *When I'm Bad, I'm Better: The Groundbreakers*, co-authored with Laurence Maslon, was nominated for a Primetime Emmy Award. His landmark six-part series *Broadway: The American Musical* was hosted by Julie Andrews and honored with the Primetime Emmy Award for Outstanding Nonfiction Series in 2005. That same year, he created three hours of DVD extras for 20th Century Fox's 40th anniversary release of *The Sound of Music*.

Kantor wrote, directed and produced the award-winning profile ***American Masters: Quincy Jones: In the Pocket***. With Stephen Ives, he co-directed *Cornerstone: An Interstate Adventure* for HBO, and produced *The West* (executive producer Ken Burns). His 20 years of work in documentaries include projects as varied as *EGG: the arts show*, *Coney Island*, *The Donner Party*, *Margaret Sanger* and Ric Burns' *New York* series. As a writer, Kantor created *Lullaby of Broadway: Opening Night on 42nd Street*, co-authored the companion books to *Broadway* (Bulfinch) and *Make 'Em Laugh* (Grand Central Publishing) and has published numerous essays and articles. He is president of Almo Inc., a company that distributes the American Film Theatre series, which includes Edward Albee's *A Delicate Balance* (starring Katharine Hepburn), Eugene O'Neill's *The Iceman Cometh* (Lee Marvin) and Chekhov's *Three Sisters* (Laurence Olivier) among its titles. Kantor has served as a Tony nominator and taught documentary filmmaking at the School of Visual Arts in New York City. He was born in New Haven, Connecticut, and lives in Scarsdale, New York.