



GUILD OF FOOD WRITERS

# AWARDS

12 JUNE 2024



## WELCOME TO THE 27TH GUILD OF FOOD WRITERS AWARDS

Our annual awards are the highlight of the Guild's calendar, and it's a pleasure to welcome friends old and new to the Royal Institution to celebrate the best in British food writing.

First of all, congratulations to our finalists tonight - 45 in all - and everyone who has helped them make it onto this prestigious list.

They have been drawn from a vast pool of entries - our largest ever - and represent true excellence. Over the years our scrupulous judging process has become famous - each category judged by a team drawn from the Guild membership, led by a knowledgeable head judge - and rightly so: the organisation behind this is a gargantuan task, and takes ten months. I'd like to thank everyone involved, from our Awards

Committee to our sixty diligent judges.

It's been another busy and successful year for the Guild, under the leadership of our Chair, Samuel Goldsmith. I'd like to thank him and all the committee for their hard work, all given gratis for the benefit of fellow food writers. Warm thanks to our patron, Delia Smith CH CBE, for her much-valued and continuing support of our organisation. Also to our generous sponsors, without whom these awards, including the celebratory aspects, would not be possible.

Finally, this evening is a poignant one for me, it being my last as President. Vice-President Felicity Cloake (who would love to be here tonight if she weren't 4,000 miles away) and I would like to thank everyone who has made the last five years so richly enjoyable for both of us, and we look forward to seeing the Guild flourish and prosper in the future.

*Orlando Murrin*

ORLANDO MURRIN, PRESIDENT  
GUILD OF FOOD WRITERS



## WELCOME FROM THE CHAIR

Welcome to the 27th annual Guild of Food Writers Awards. I'm now in my second year as Chair and it's a role that I feel very privileged to have. To represent such a talented group of people fills me with both pride and, occasionally, trepidation. Especially on evenings like tonight where I'm amongst some of the best writers, my peers and very good friends.

Our members are the beating heart of our organisation and to those of you who are members I'd like to say thank you for everything you bring to it. For anyone who isn't yet a member I would highly recommend it. I joined in my mid-twenties with little confidence and big dreams and it's this community that held my hand every step of the way and gave me the confidence to be myself and believe in myself.

For those of you who judged this year, thank you. It's a difficult job when faced with so much talent. To the finalists, congratulations and good luck.

Finally a huge thank you to the committee – I really couldn't do it without you and the Guild would not be what it is today without each and every one of you.

We also wouldn't be able to run this evening without our hugely supportive sponsors, many of whom have been with us for years.

To everyone who has helped ensure we can celebrate the best in food and drink writing, I offer a final, heartfelt thank you.

Have a fantastic evening and, once again, good luck to all the finalists.

SAMUEL GOLDSMITH, CHAIR  
GUILD OF FOOD WRITERS

# FOOD PODCAST OR BROADCAST AWARD

SPONSORED BY KAMADO JOE

## KAMADOJOE®

Leading ceramic barbecue brand Kamado Joe is renowned across the world for its commitment to innovation and quality craftsmanship. Kamado Joe has redefined outdoor grilling with its modern take on tradition and continues to set itself apart through its attention to detail. With numerous patented features like the Divide & Conquer cooking system to high-quality materials and versatile design, every aspect of Kamado Joe grills reflects a passion for excellence.

The brand's dedication to pushing the boundaries of barbecue technology is evident in its latest groundbreaking release – the world's first smart connected ceramic grill - the Konnected Joe. The Konnected Joe combines the time-tested ceramic construction that Kamado Joe is known for, with cutting-edge smart technology, allowing users to control and monitor their grilling experience like never before.

Determined to get people having fun while cooking outside, Kamado Joes are adored by barbecue enthusiasts and those who love to entertain. It is no stretch to say that Kamado Joe has set a new standard for the future of grilling.

### FT FOOD REVOLUTION

“The London Restaurant that  
Changes every Week”

Produced and presented by  
Tim Hayward and Daniel  
Garrahan for the Financial Times



#### JUDGES COMMENTED:

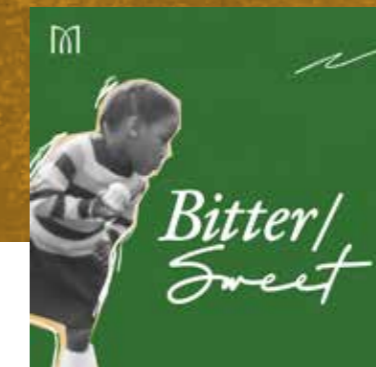
This podcast places strong emphasis on the importance of the subject matter: chefs and their ways of working in an unfamiliar environment as a lesson in adaptability. A geographical tour-de-force based on a considerable amount of research. Technical skill and a high level of production is combined with in-depth interviewing by a skilful and knowledgeable host.

### BITTER/SWEET PODCAST

“Jeremy’s Lunch with a side of  
Kindness”

Miller Libertine

Presented by Natasha Miller,  
produced by Natasha Miller and  
Linda Debrah McSteen



#### JUDGES COMMENTED:

Original and memorable, the pleasures and joys of cooking and eating together are explored through the deeply-evocative food-memories of a successful restaurateur. The podcast is revealing and modest in scope as well as technically well-organised. Miller does a fantastic job facilitating the conversation while letting her subject do the talking.

### LUSH LIFE PODCAST

“How to make Mr Lyons  
Cocktails at Home with Ryan  
Chetiyawardana”

Presented by Susan L. Schwartz,  
produced by Evo Terra



#### JUDGES COMMENTED:

Schwartz is really insightful: her line of interviewing delves into the background of her guest and understands where he's heading. As a result, the episode is interesting throughout, even for those unfamiliar with the world of cocktails. The research is good, the talk relevant, the banter entertaining. Taste, flavour, happiness all make this podcast a great success.

[international.kamadojoe.com](http://international.kamadojoe.com)

 @kamadojoeuk

 @KamadoJoeUK

 KamadoJoe.co.uk

#### PREVIOUS WINNERS

2023 Lewis Bassett

2022 Gilly Smith

2021 Sheila Dillon

# INVESTIGATIVE FOOD WORK AWARD

**RAVENOUS: HOW TO  
GET OURSELVES AND  
OUR PLANET INTO  
SHAPE**

by Henry Dimbleby  
with Jemima Lewis  
Profile Books



**JUDGES COMMENTED:**

“Ravenous” investigates the successes and failures of global food supply chains and makes a potentially complex and distant topic feel urgent, personal and digestible. Dimbleby decisively builds towards dual arguments that the food industry we rely on is reaching its expiry date and that change is not only necessary, but possible.

**AVOCADO ANXIETY:  
AND OTHER  
STORIES ABOUT  
WHERE YOUR FOOD  
COMES FROM**

by Louise Gray  
Bloomsbury Publishing

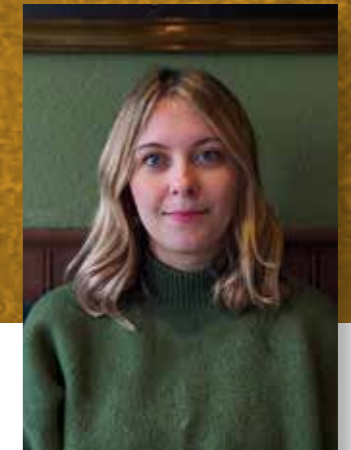


**JUDGES COMMENTED:**

A charming, interestingly-written book that takes readers on a journey from seed to fruit, making an excellent case for us all to consider what we eat. Gray’s well-judged level of referencing reassures without overwhelming. Her journalistic instinct to question even the figures and facts which support her arguments furthers this sense of rigour.

**‘HOW DO YOU  
REDUCE A  
NATIONAL DISH TO  
A POWDER?’: THE  
WEIRD, SECRETIVE  
WORLD OF CRISP  
FLAVOURS**

by Amelia Tait  
The Guardian



**JUDGES COMMENTED:**

This article investigates the hidden world behind crisp flavours. An interesting, informative, and fun piece, that examines how brands create these extensive flavour profiles. From Lasagne flavour in Thailand to Beer & Rose in China, who knew that creating the perfect crisp flavour was such a technical and differentiated task?

**PREVIOUS WINNERS**

2023 Jayne Buxton

2022 Jonathan Nunn

2021 Gilly Smith

# SELF-PUBLISHED WRITING AWARD

PREVIOUSLY THE ONLINE FOOD WRITER AWARD AND SELF PUBLISHED WORK AWARD

## PREVIOUS WINNERS ONLINE FOOD WRITER AWARD

- 2023 Sam Wilson
- 2022 Priya Mani
- 2021 Kathy Slack

## MARK DIACONO

For work published on Substack: "Abundance" by Mark Diacono



### JUDGES COMMENTED:

Diacono brings something fresh and new to the table, he has every ingredient at his fingertips including nostalgia. He combines honest, expressive storytelling, with gentle humour and descriptions to transport you into his world. The recipes are gorgeously inventive, but still very achievable. One judge said, 'A very lovely style - Diacono is enthused about the subjects he writes about.'

## SAM LOMAS

For work published through Mailchimp: "Field Notes"



### JUDGES COMMENTED:

Judges loved this work and the easy accessibility of Lomas' recipes. 'There is absolutely nothing pretentious here - just a passion for food and a good old-fashioned newsletter with enticing food pictures,' said one judge. 'Just charming!' said another, 'An uncomplicated and delightful dash of slow living and a chance to reflect. Deceptively simple but flavour - packed recipes. A really lovely, heartfelt page.'

## MIKE WARNER

For work published on Scribhound, Substack and Squarespace: "A Passion for Seafood"



### JUDGES COMMENTED:

Warner lives up to his title of artisan fishmonger; an expert clearly committed to his passion for seafood. He maintains consistency and levels of excellence throughout his writing across a number of different platforms and styles. Judges were keen to learn more from an expert who writes such beautiful descriptive passages. 'His writing ranges from authoritative and informative to slick and competent.'

## PREVIOUS WINNERS SELF PUBLISHED WORK AWARD

- 2023 Alisha Fernandez Miranda, Jordan Webb and Claire Macdonald
- 2022 Jenny Jefferies
- 2021 Pete Brown

# DRINKS WRITING AWARD

SPONSORED BY CIPRIANI



The Cipriani family are world renowned for their legendary hospitality, exquisite pasta and their famous original Bellini Cocktail invented in Harry's Bar, Venice, in 1948 by mixing Prosecco with fresh white peach purée. At that time, Giuseppe Cipriani wanted to celebrate peace and freedom and so he made a special cocktail that embodied the energetic joy of the moment, naming his creation after the famous Italian Renaissance painter, Giovanni Bellini. Since then, the Bellini has become a part of Venetian legend, a real classic, and an internal symbol of freedom, art and refined revelry.

It's a delicate peach colour with a fresh and fruity perfume reminiscent of late summer days. With a touch of sparkle, it's a joyous cocktail for every celebration. And now Cipriani have created a Virgin Bellini so you can enjoy a refreshing drink without a hint of alcohol.

MOLLY CODYRE

For work published in Foodism



#### JUDGES COMMENTED:

Judges enjoyed Codyre's entertaining and informative writing style. Served up with infectious enthusiasm, Codyre tempted the judges to buy and try the drinks she writes about. On her entry, "Finding Sugarland" one judge said, 'You could really imagine being on this humid, bustling adventure, getting to know the brand behind the rum and its island home.'

JOEL HARRISON

For work published in Club Oenologique Magazine



#### JUDGES COMMENTED:

Harrison's thought-provoking articles are short but punchy and demonstrate a sweeping depth of knowledge not just about drinks, but also about philosophy, music and popular culture. One judge commented, 'Whether describing a martini crawl in London or Escoffier's ketchup-ed bacon sandwich, his words paint a memorable picture.'

HENRY JEFFREYS

For work published in The Critic Magazine



#### JUDGES COMMENTED:

Jeffreys has an evocative style and served up three very different entries, yet all were personal and relatable. From the memory-rich tale behind a wine label to his description of a walled garden vineyard, Jeffreys' work is notably vivid. In "An Apple a Day" Jeffreys goes further, artfully combining both history lesson and drinking session.

[www.sacla.co.uk/collections/cipriani](http://www.sacla.co.uk/collections/cipriani)

@originalbellini

#### PREVIOUS WINNERS

- 2023 Mark Dredge
- 2022 Anthony Gladman
- 2021 Sophie Thorpe

# RESTAURANT WRITING AWARD

SPONSORED BY FRESHLAY FARMS®

## GRACE DENT

For work published in Feast, The Guardian



### JUDGES COMMENTED:

Dent's food writing straddles the pillars of travel, restaurant criticism and comedy. Her reviews come across as particularly balanced, acknowledging the weaknesses and foibles as well as praising the high points. Dent's ability to take the reader on a walk down memory lane is second to none thanks to the personal anecdotes that she includes in each piece.

## TIM HAYWARD

For work published in the Financial Times



### JUDGES COMMENTED:

The sheer skill and effort involved in writing concise prose is often underestimated. Hayward is a master of it. His style is witty and urbane with a real attention to detail. One judge enjoyed the mix of food detail and story, saying that 'Hayward's description of a sausage roll "having pastry with more layers than a phone book" was a touch of brilliance.'

## JONATHAN NUNN

For work published in Vittles



### JUDGES COMMENTED:

The judges commented that Nunn's elegant, evocative writing style is a joy to read. His pieces are diverse, impeccably researched and a beautiful mix of general food writing and specific restaurant reviews. His description of a South London chicken pop-up as 'An analogue desire in a digital world' made one judge crave rotisserie chicken in a whole new way.



At Freshlay Farms®, our dedicated farmers take pride in crafting our Golden Yolkers® - our award winning eggs. Our farms go the extra mile to ensure that the flavour you crave is delivered from our farms to your table.

Our delicious, rich Golden Yolkers® are perfect for every occasion, whether you want

to elevate your breakfast poached eggs or leave a lasting impression at a family dinner, Freshlay Farms Golden Yolkers® will always be the star of the dish.

They are collected with love from our family of farms where the hens enjoy a natural vegetarian maize diet which makes the eggs deliciously rich and irresistibly hued.

Our farms are and will always be 100% free range. Every day our hens are free to explore the range, take shade under the trees and forage through the grasses exploring all that nature has to offer.

For recipe inspiration visit [www.freshlayeggs.co.uk](http://www.freshlayeggs.co.uk).

To keep up to date with Freshlay Farms Golden Yolker®, you can follow their social media accounts.

[www.freshlayeggs.co.uk](http://www.freshlayeggs.co.uk)

 @freshlayfarmsgoldenyolker

 @Freshlayfarms

## PREVIOUS WINNERS

2023 Jimi Famurewa

2022 Jonathan Nunn

2021 Jimi Famurewa



# FOOD MAGAZINE OR SECTION AWARD

SPONSORED BY LAKELAND

## LAKELAND

Lakeland, the experts in cooking, baking, cleaning and laundry, was founded in the heart of the Lake District and from humble beginnings, this family-owned business is this year celebrating 60 years of innovation with its diamond anniversary.

Lakeland's buyers are constantly searching the world for ground-breaking innovations and ideas to add to their carefully curated range of can't-live without products, always working closely with their customers to ensure they have everything they need to create delicious, healthy meals at home as well as inspiring them with handy time-saving ideas that make life just that little bit easier.

No matter how you shop, Lakeland's friendly and knowledgeable staff are always on hand to offer expert advice and ideas and of course all of their products are backed by Lakeland's unrivalled 3 year guarantee!

[www.lakeland.co.uk](http://www.lakeland.co.uk)

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FEAST, THE  
GUARDIAN

Editor, Tim Lusher



### JUDGES COMMENTED:

"Feast" feels very current and on trend. The heavily seasonal focus is wonderfully attractive. Judges enjoyed the way the magazine shares articles about the health associations around certain food and not just recipes. One judge said 'Photography is attractive and draws our attention completely. Filled with just enough content to take your time reading each article or recipe, exactly what you want for a weekend read.'

FOOD BY NATIONAL  
GEOGRAPHIC  
TRAVELLER (UK)

Editor, Glen Mutel  
Deputy Editor, Nicola Trup



### JUDGES COMMENTED:

A classic publication that has something for everyone with its engaging and informative content. The quarterly publication "Food by National Geographic Traveller (UK)" stands as a testament to excellence in culinary journalism thanks to its commitment to capturing the essence of time and place.

PELLICLE

Editor, Matthew Curtis



### JUDGES COMMENTED:

"Pellicle" is filled with prime examples of how food writing can present the reader with an extensive panorama. Equally important are the perspectives covered. Whether personal, anecdotal, historical or current developments, all come together harmoniously. Judges enjoyed this wide-ranging and comprehensive editorial, saying "'Pellicle' is full of good articles that I would happily read to the end."

### PREVIOUS WINNERS

2023 Pit Magazine

2022 delicious. Magazine

2021 National Geographic Traveller Food

# RECIPE WRITING AWARD

SPONSORED BY GOLD TOP



Gold Top with Cream at the Top

Established in 1954, QMP was set up in association with milk producers throughout the country to market and promote their new brand, Gold Top.

The Gold Top selection stands for premium quality and superior taste, it is this quality, alongside our high end service, which makes us stand out from our competitors.

The original Gold Top Milk is made the traditional Guernsey and Jersey way with the cream on the top, and tastes delicious. The luxurious Gold Top Smooth is a variation

whereby the indulgent cream is blended evenly throughout the entire bottle. The Gold Top family includes, butter, cream, ice cream amongst others.

Gold Top as a brand through its company Quality Milk Producers Ltd is a co-operative of farmers to help the Guernsey and Jersey herd dairy farmer and their niche products.

Check out the website [www.qmpltd.co.uk](http://www.qmpltd.co.uk)

MARTHA COLLISON

For work published in  
Waitrose Weekend



#### JUDGES COMMENTED:

Collison is a 'good young voice' who has matured into a confident, creative writer. She displays a clear understanding of the need for good methodology yet with a personal, contemporary touch. One judge said, 'A pin-point balance of technique with simple, executable steps that never feel over-laboured or superfluous. Her writing conveys a sense of care to ensure the reader achieves success.'

MELEK ERDAL

For work published in Vittles  
and The Guardian



#### JUDGES COMMENTED:

Erdal's is a welcome and original voice that takes familiar classics and brings them alive through her evocative writing. Recipes are full of engaging family stories combined with a solid understanding and display of technique. One judge commented, 'You really get a sense of who she is with each recipe. She holds your hand through unfamiliar methods, such as butter clarifying, in a way that feels accessible on the first read.'

MARK HIX

For work published in  
The Telegraph Magazine



#### JUDGES COMMENTED:

Hix boasts generous, approachable writing with a strong sense of seasonality, place and character. He wears his knowledge lightly, respecting tradition yet creating modern dishes that are eminently cookable for the reader, whom he never patronises. 'Nothing is too fussy or complicatedly written. You get a sense of the man whilst his slow-paced life and calmness really shine through.'

#### PREVIOUS WINNERS

- 2023 Mark Hix
- 2022 Chetna Makan
- 2021 Rosie Birkett

# FOOD WRITING AWARD

SPONSORED BY  
I LOVE FRUIT AND VEG FROM EUROPE



I Love Fruit and Veg from Europe is a campaign designed to promote and encourage the purchase and consumption of European fresh fruit and vegetables, organic, and certified quality labels (PDO / PGI) already recognised in the UK, for the benefits these bring in terms of freshness, sustainability and quality – and of course variety and versatility.

Choosing seasonal fruit and vegetables can be tricky, but if you're looking to add a touch of colour to your diet as well as eat healthily, what better place to start than with Mediterranean produce? And the I Love Fruit & Veg from Europe campaign is here to help with everything you need to know to create delicious and vibrant dishes whatever the time of year!

The I Love Fruit and Veg from Europe campaign is promoted by the producers' organizations AGRITALIA, A.O.A., LA DELIZIOSA, MERIDIA, and TERRA ORTI and co-funded by the European Commission.

## XANTHE CLAY

For work published in  
The Telegraph



### JUDGES COMMENTED:

The articles submitted showed a style that is friendly and approachable, making complex culinary concepts accessible to a wide audience. The writing encourages readers to embark on their own culinary adventures in a down-to-earth and practical way, showing that healthy eating does not have to be expensive, and that there are always substitutes to more expensive or specialist ingredients.

## TIM HAYWARD

For work published in the  
Financial Times



### JUDGES COMMENTED:

Hayward's works all showed a deeply personal approach and heartfelt commitment. There was a genuine sense of experience and passion. The writing was not merely informative but engaging and drew readers into the culinary journey with anecdotes and insight that resonated. The captivating storytelling and critical analysis encourage a deeper appreciation for the complexities and nuances of food.

## RACHEL RODDY

For work published in  
The Guardian



### JUDGES COMMENTED:

A skilful blend of nostalgia and Innovation Roddy transports readers to the heart of Italian kitchens with personal narratives and cultural depth. Audiences are invited to savour not just the flavours, but the stories that accompany them. As a result, reading Roddy's work is an incredibly vivid experience.

[www. https://ilovefruitandvegfromeurope.com/en\\_gb](https://ilovefruitandvegfromeurope.com/en_gb)

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 @ilovefruitvegfromeuropeuk5594

## PREVIOUS WINNERS

2023 Bee Wilson

2022 Fuchsia Dunlop

2021 Melissa Thompson

# NEWCOMER AWARD

“A ROMAN IN  
BRITAIN”

by Emiliano Amore

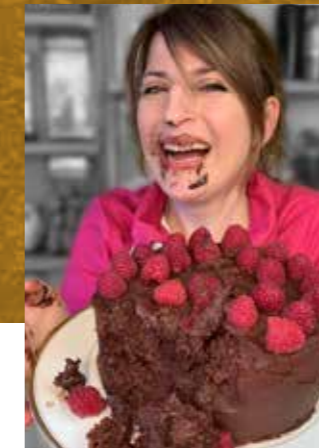


**JUDGES COMMENTED:**

'Amore has a light and breezy style. He has great energy and is to be encouraged.' As highlighted by this quote, judges liked Amore's personal approach that reflects his multi-cultural journey and his ability to adapt to, and embrace, London. Another judge declared that he is 'A rebel chef who loves to share his experiences, cooking passion and willingness to embrace the moment.'

“SAY IT WITH  
FLOURS”

by Tat Effby



**JUDGES COMMENTED:**

Very funny but also moving, Effby has great energy in her writing. One judge said, 'Her persistence is admirable - a trait needed to succeed as a food writer.' Another said, 'Effby's social media experience and the trials of her "Great British Bake Off" journey will provide a wealth of future stories. This, combined with her wonderful cartoons, make for a very commercial package, both original and refreshing'

“MAKE MINE  
A DOUBLER”

by Peter Gilchrist



**JUDGES COMMENTED:**

Gilchrist has great potential in the Scottish food writing space and beyond. 'A wonderful writer, you can really hear his voice. He is totally authentic and his writing flows, telling an interesting story, making us want more.' Another judge added, 'Fresh, funny writing backed up with a wealth of experience, he shows great grit and determination, but just needs that professional push to get the ball rolling.'

**PREVIOUS WINNERS**

2023 Claire Ruston

# FIRST BOOK AWARD

SPONSORED BY HEXCLAD



**HEXCLAD**  
HYBRID COOKWARE

Launched in 2016, HexClad is the only true hybrid cookware available and is currently one of the fastest-growing cookware brands in the world. Developed with a patented laser-etched hexagon design that combines the best of stainless steel with a nonstick surface, HexClad's mission is to help every chef feel empowered in the kitchen, challenge the status quo and to never compromise.

## THE FARM TABLE

by Julius Roberts  
Ebury Press  
(Penguin Random House)



### JUDGES COMMENTED:

Whilst working under a head chef, Roberts learnt the importance of sourcing the finest produce, cooking simply and allowing ingredients an opportunity to shine. In "The Farm Table" he celebrates these ethos, interweaving recipes with stories about the provenance of his food. All are told with beautiful imagery.

## RICE TABLE: KOREAN RECIPES AND STORIES TO FEED THE SOUL

by Su Scott  
Quadrille (Hardie Grant)



### JUDGES COMMENTED:

The writing is emotional, honest and allows Scott to gently show us how to make friends with Korean food. As a Korean living in the UK, Scott understands the challenges of cooking Korean food in the British Isles and does a wonderful job of melding modern and traditional Korean techniques with a variety of ingredients.

## PAINTING THE PLATE

by Felicity Souter  
Prestel Publishing



### JUDGES COMMENTED:

Souter cleverly entwines the world of art and food to create this unique, page-turning book. "Painting the Plate" is eye-catching and clever, complete with stunning photography and tempting recipes. It's a book to dip in and out of, reading anecdotes about great artists, their work, and passion for the food of their time. Much like visiting a great art exhibition, this book leaves us ravenous for more.

[www.hexclad.co.uk](http://www.hexclad.co.uk)

 @hexclad\_uk

### PREVIOUS WINNERS

2023 Neil Buttery  
2022 Dan Saladino  
2021 Merlin Sheldrake

# SPECIALIST OR SINGLE SUBJECT COOKBOOK AWARD

**HONEY: RECIPES  
FROM A BEEKEEPER'S  
KITCHEN**

by Amy Newsome  
Quadrille (Hardie Grant)

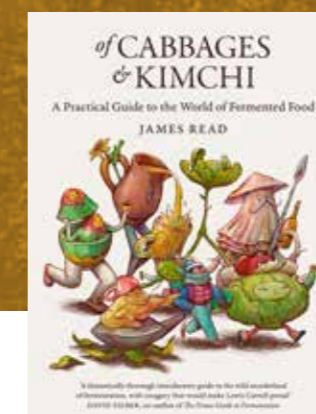


**JUDGES COMMENTED:**

With love and gusto, Newsome explodes the longstanding myth that honey is a generic sweetener while also explaining the importance of eschewing processed honey. The recipes, which were written with personality and warmth, really engaged the judges. Its ability to demonstrate how honey varieties affect finished flavour marked the Basque cheesecake as exceptional. A recipe for oak honey madeleines was as equally well-received.

**OF CABBAGES  
& KIMCHI: A  
PRACTICAL GUIDE  
TO THE WORLD OF  
FERMENTED FOOD**

by James Read  
Particular Books  
(Penguin Random House)



**JUDGES COMMENTED:**

'A small but mighty powerhouse of a book,' said one judge. The narrative content is exemplary, covering the history, culture, practicalities and usage of everything from yogurt and kombucha to sauerkraut and kimchi. Judges thought the book was scholarly in its approach; extremely useful and a pleasure to dip into or read from cover to cover.

**SALT AND THE ART  
OF SEASONING**

by James Strawbridge  
Chelsea Green Publishing



**JUDGES COMMENTED:**

Judges loved how this beautifully designed book reached beyond mere seasoning to embrace a whole world of curing, brining, preserving and even the art of using salt blocks. The nuances of different salts; their flavours, cultivation, status and usage, are illuminated in the well laid-out text. Judges relished the variety of recipes and techniques that allowed them to use salt to maximum effect.

**PREVIOUS WINNERS**

- 2023 Claire Thomson
- 2022 Katarina Cermelj
- 2021 Rachel De Thample

# DRINKS BOOK AWARD

SPONSORED BY SHERRY WINES



The Sherry Wine Council, also known as the Consejo Regulador Vinos de Jerez, proudly boasts a nearly century-long legacy in promoting sherry wines in the United Kingdom. Over the past 25 years, their dedication to this cause has intensified, particularly in fostering the relationship between sherry and gastronomy. This commitment is exemplified by initiatives like COPA JEREZ, a bi-annual international contest seeking the best Sherry pairing menu.

'From the beginner to the most experienced, there is a sherry waiting for each of us, Sherry Wines are unique, worthy of the finest gastronomic moments. Sherry moves

and flows,' Josep Roca, Sommelier of the renowned Celler de Can Roca.

As sponsors of the Drinks Book Award at the 2024 Food Guild Writers Awards, the Sherry Wine Council reaffirms its dedication to excellence in both literature and gastronomy. This sponsorship underscores their enduring commitment to promoting and celebrating sherry wines in the contemporary culinary scene.

**SLOW DRINKS:  
A FIELD GUIDE  
TO FORAGING  
AND FERMENTING  
SEASONAL DRINKS**

by Danny Childs  
Hardie Grant

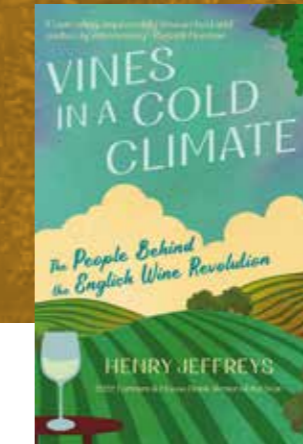


**JUDGES COMMENTED:**

Judges were captivated by this gorgeous book: a perfect cocktail of autobiography, ethnobotany, foraging know-how and mixology, stirred together with a clear and natural writing style. Childs wears his stellar credentials lightly, enthusing (never lecturing) with his passion and knowledge. From the basics of fermenting, infusing and pickling to making complex drinks with nature's bounty, this book is a delight.

**VINES IN A COLD  
CLIMATE: THE  
PEOPLE BEHIND  
THE ENGLISH WINE  
REVOLUTION**

by Henry Jeffreys  
Allen and Unwin  
(Atlantic Books)

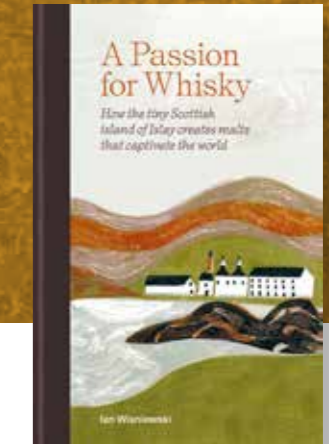


**JUDGES COMMENTED:**

Judges loved this engaging and original book. 'Jeffreys whisked us away behind the scenes of the English wine industry, entertaining and informing us in equal measure with his bright, confident and often laugh-out-loud witty writing.' Detailed, comprehensive and at times technical, he none-the-less held their attention with a strong narrative peppered with a cast of fascinating characters.

**A PASSION FOR  
WHISKY: HOW THE  
TINY SCOTTISH  
ISLAND OF ISLAY  
CREATES MALTS  
THAT CAPTIVATE  
THE WORLD**

by Ian Wisniewski  
Octopus Books



**JUDGES COMMENTED:**

Judges loved this intensely researched book, bursting with expert knowledge. Its engaging and warmly written introduction and chapter openers entice readers to learn more about whisky made in this very special place. No technical stone is left unturned in descriptions of how the different distilleries on Islay make their spirits. Tasting notes will leave readers desperate to try them all.

[www.sherry.wine](http://www.sherry.wine)

@sherrywinesjerez

@SherryWines

**PREVIOUS WINNERS**

2023 Claude Jolicoeur

2022 Jonny Garrett

2021 Dan Keeling and Mark Andrew

# INTERNATIONAL OR REGIONAL COOKBOOK AWARD

SPONSORED BY J PAO



## J PAO

J. Pao and Co. Ltd. is the market leader in growing fresh beansprouts in the UK. It was founded in 1963 by Joseph Pao who emigrated from Shanghai in the 1950's. Working as an engineer he dabbled in growing beansprouts in his spare time, and bit the bullet in 1963 to start commercial production, working from a mews garage in Paddington to supply Chinese restaurants. Within a few years he was supplying restaurants and supermarkets.

60 years on, Joseph's son Andrew continues to develop the business, growing 300 tonnes of beansprouts a week, operating 365 days a year from two state of the art factories in Park Royal, London, and Holmes Chapel in Cheshire.

J. Pao and Co. Ltd. pride themselves on a consistent high quality product. Ethically sourced mung beans are used and the beansprouts are grown hydroponically using recycled water with no added pesticides or nutrients. They are constantly monitored by a high tech growing system to ensure an ideal growing environment.

Excellent relationships with people involved from start to finish in the process ensure the process runs as smoothly as possible. Producing just one product, it's important to get every stage of the process just right. From the mung bean growers, machinery suppliers and engineers, factory staff and customers, whether it's a few bags or a few tonnes a week, good relationships and a consistent product are key.

[jpao.co.uk](http://jpao.co.uk)

### FRONTIÈRES: THE FOOD OF FRANCE'S BORDERLANDS

by Alex Jackson  
Pavilion Books (HarperCollins)



#### JUDGES COMMENTED:

Above and beyond a collection of stunning and tempting recipes from the regions of France, this book is quite simply an irresistible read. Each region and dish is supported by addictive text, providing insight into the delicious history of this remarkable country and its food and culinary relationship to its neighbours. Important and fascinating, this is truly a book to break down borders.

### A SPLASH OF SOY: EVERYDAY FOOD FROM ASIA

by Lara Lee  
Bloomsbury Publishing



#### JUDGES COMMENTED:

Lee has authored a vibrant, punchy, fun, bright and playful book that honours soy sauce and celebrates simple Asian home cooking. She writes in a voice that beckons us to begin cooking with ingredients we thought we knew while allowing us to see them with new eyes. "A Splash of Soy" is Asian food for a new generation, unfettered and joyful.

### BRUTTO: A (SIMPLE) FLORENTINE COOKBOOK

by Russell Norman  
Ebury (Penguin Random House)



#### JUDGES COMMENTED:

The late Russell Norman takes us under the hood of Florentine/Tuscan cuisine, celebrating the simple 'ugly but good' food of the region's homes and humble trattorias. "Brutto" is essential reading for anyone who wants to visit Florence, whether in real life or through the simple, uplifting recipes.

#### PREVIOUS WINNERS

2023 Eleanor Ford  
2022 Sofia Nordgren  
2021 Durkhanai Ayubi



# FOOD BOOK AWARD

SPONSORED BY SACLA'



Sacla' started life in 1939 when Secondo and Piera Ercole set up a small family business preparing and preserving the bounty of fruit and vegetables produced in Asti in Italy's north-west region of Piedmont. Three generations later, and still family run, we have grown into one of the most passionate and progressive pioneers of Italian food. In 1990 our CEO, Clare Blampied, introduced Pesto to the British shopper and a love affair with all things Italian and La Dolce Vita began...

Travelling through Italy from top to toe, we continue to discover many artisan food and drink producers who share our passion for quality and tradition and now join us on our site, Sacla.co.uk. It is our shop window into a world of the best Italian food and drink, alongside our own little jars of Pesto, antipasti and sauces. From the finest wines to amaretti, pasta to olive oil, biscotti to charcuterie, we celebrate and support the small, traditional producers who, like us, make everything with care, flair, and love.

**BEFORE MRS  
BEETON: ELIZABETH  
RAFFALD,  
ENGLAND'S MOST  
INFLUENTIAL  
HOUSEKEEPER**

by Neil Buttery  
Pen & Sword History (Pen &  
Sword Books Ltd)

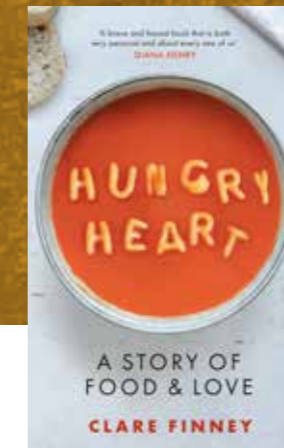


#### JUDGES COMMENTED:

Buttery tells the important story of the woman who exerted a great influence on British cuisine but was to be overshadowed by Mrs Beeton. The author champions Mrs Raffald, rightfully restoring her to the status of culinary pioneer. One judge concluded, 'We could all do with being a little more Raffald – such a trailblazing woman.'

**HUNGRY HEART:  
A STORY OF FOOD  
AND LOVE**

by Clare Finney  
Aurum Press  
(Quarto)

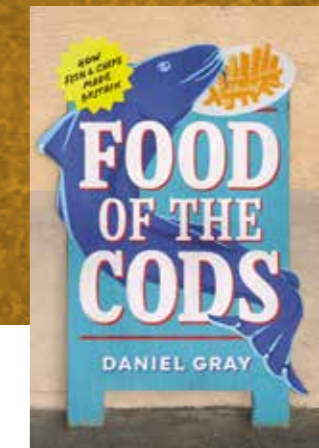


#### JUDGES COMMENTED:

A very personal book, Finney weaves together cooking, love, friendships and memories. Said one judge, 'it caught me by surprise. It's about why feeding ourselves, and others, plays such a big part in our lives.' Another judge said, 'I felt I was reading about my own life, it reflected so much of my own experiences.'

**FOOD OF THE  
CODS: HOW FISH  
AND CHIPS MADE  
BRITAIN**

by Daniel Gray  
Harper North  
(HarperCollins)



#### JUDGES COMMENTED:

The judges loved 'Food of the Cods' for its focus on such a well-known part of the British diet, fish and chips. One judge enjoyed the way it 'celebrates the regional idiosyncrasies and rich social history of a favourite food.' With this book, Gray has put a national favourite on a well-deserved pedestal.

[www.sacla.co.uk](http://www.sacla.co.uk)



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#### PREVIOUS WINNERS

2023 Diane Purkiss

2022 Dan Saladino

2021 Carolyn Steel

# GENERAL COOKBOOK AWARD

SPONSORED BY UNCHARTED WINES

UNCHARTED  
WINES

Uncharted Wines is an independent wine merchant based in London.

We focus on small Domaines who work sustainably and ethically; our goal is to find the future classics, from all corners of the world. We work predominantly with restaurants and independent wine shops and are at the forefront of the wine-on-tap revolution.

We spend a lot of time helping our customers with bespoke tap installations, enabling them to pour our producers' wines from environmentally friendly kegs. We challenge the perception that kegs are only for industrial, mass-produced wines. We still like the occasional bottle too (in moderation).

We believe in finding new talent and championing unsung heroes; our list is always moving. We work with growers who may or may not call themselves "natural" winemakers, as well as larger producers and great co-operatives producing inexpensive but sensitively made wines. We are unashamed Beaujolais fanatics, and our devotion to this hugely underrated region has led us to discover talented growers producing delicious, honest wines, many appearing in the UK for the first time. This is also true of Spain, where our growers in Catalonia and Rioja swim against their respective tides to produce thrilling wines from indigenous grape varieties. We work with like-minded producers across the globe, including New Zealand, Germany, Italy, USA, South Africa and England.

We have over 40 years of collective experience in the trade which gives us a breadth of knowledge to help our clients get the most from their lists, menus and wine programmes.

[www.unchartedwines.com](http://www.unchartedwines.com)

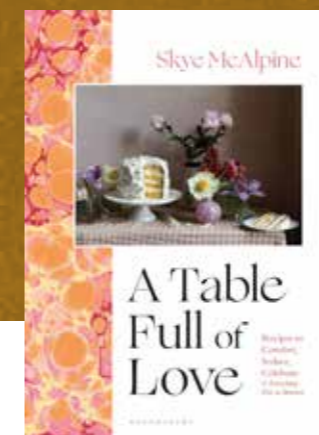
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A TABLE FULL OF LOVE: RECIPES TO COMFORT, SEDUCE, CELEBRATE & EVERYTHING ELSE IN BETWEEN

by Skye McAlpine  
Bloomsbury Publishing



#### JUDGES COMMENTED:

A well-thought-out, wonderfully written book full of gorgeous imagery and design. An exploration of the relationship between food and all kinds of love, the book is cleverly structured in sections such as "Comfort", "Seduce" and "Spoil". Beautiful, indulgent and inspiring, it's full of dishes you'll want to cook for your loved ones – and for yourself.

WINTER WELLNESS: NOURISHING RECIPES TO KEEP YOU HEALTHY WHEN IT'S COLD

by Rachel De Thample  
Bloomsbury Publishing



#### JUDGES COMMENTED:

This exquisitely written book has recipes to rest and revive body, mind and soul through the dark months of the year. Beautifully styled and shot, the judges wanted to try every recipe. The information about health and nutrition adds an extra dimension without ever getting in the way of the book's appetite-raising appeal.

THE SECRET OF COOKING: RECIPES FOR AN EASIER LIFE IN THE KITCHEN

by Bee Wilson  
4th Estate  
(HarperCollins)



#### JUDGES COMMENTED:

The recipes in this book are beautiful, mouth-watering and inspirational. But this book is not just a cookbook; each recipe comes with its own story about love and friendship. The emphasis on stripping away conventions so that cooking is fun and stress-free is wonderful. Original and beautifully written, it's a book to read from cover to cover.

#### PREVIOUS WINNERS

2023 Jeremy Lee

2022 Ruby Tandoh

2021 Nell Gifford and Ols Halas

# LIFETIME ACHIEVEMENT AWARD WINNERS



2019  
Madhur Jaffrey CBE



2022  
Delia Smith CH CBE



2023  
KEN HOM CBE



2018  
Anne Willan



2017  
Sri Owen



2016  
Elisabeth Luard



2015  
Rick Stein CBE



2014  
Jill Norman



2013  
Darina Allen



2012  
Claudia Roden CBE



2011  
Anna Del Conte



2010  
Colin Spencer



2009  
Dame Mary Berry



2009  
Egon Ronay



2008  
Katie Stewart

This award is given at the discretion of the Guild committee, and is our ultimate honour for someone who has made a significant and lasting impression on the food world.

# LIFETIME ACHIEVEMENT AWARD



## PRUE LEITH DBE

Prue Leith's career has included her own restaurants, catering and cookery school businesses; she's been a board director of companies such as British Rail, Halifax, Safeway, Whitbread, Woolworths, and Belmond (ex-Orient Express) Hotels.

She has published eight novels, a memoir, "I'll Do Anything Once" (formerly, "Relish") and 14 cookbooks. Her latest cookbook, "Bliss on Toast", was published by Bloomsbury in 2022.

Prue is probably best known as a judge on the "The Great British Bake Off", but last year she also presented a gardening programme, "Prue's Great Garden Plot" with her husband, and this year will judge the American equivalent of Bake Off. She has also been a judge on "The Great British Menu" and "My Kitchen Rules" and her latest series is "Prue Leith's Cotswold Garden."

Prue has had a deep involvement with education and the arts: she chaired the first of the companies charged with turning round failing state schools, and was Chair of the School Food Trust, responsible for the improvement of school food and food education. She started and led the campaign for contemporary sculpture to be exhibited on the Fourth Plinth in Trafalgar Square. She has been active in many charities and is the Chancellor of Queen Margaret University, Edinburgh. She was an advisor for the Government's Hospital Food Review.

Among her awards she has a DBE, 12 honorary degrees or fellowships from UK universities, the Veuve Clicquot Businesswoman of the year, and her restaurant, Leith's, won a Michelin star.

She is married with two children and five grandchildren.

# THANK YOU

The Guild of Food Writers would like to thank everyone who has entered these awards and our valiant judges, drawn from among the Guild's membership, who despatched their task with care and diligence.

The Guild is run by a committee, the members of which donate hours and hours of precious time to the cause of supporting their fellow food writers. The entire committee has thrown itself into organising these awards, none more so than our Chair, Samuel Goldsmith, ably supported by Vice Chair Julie Friend and Secretary Ruth Watson. This year's judging process was headed up by Jan Fullwood, with Gilli Cliff, and Eve Tudor. The awards party was organised by Samuel Goldsmith and Julie Friend.

Everyone at the Guild would like to thank our presenter this evening, Leyla Kazim, our sponsors, our trusty administrative and financial team - Kim Furnell and Association Management Services – and Chloë Hutchinson for designing this programme.

## CELEBRATION MENU

We are delighted to have worked with The Royal Institution and this evening's sponsors to create a selection of enticing canapés for our guests

Orlando Murrin's Parmesan Bites (v)

Felicity Cloake's Perfect Devilled Eggs using Golden Yolkers® eggs from Freshlay Farms® (v, gf)

J.Pao Beansprouts & Vegetable Summer Roll with Peanut & Lemongrass Dressing (vg, gf)

Red Pepper Bruschetta, Whipped Feta, Sacla' Summer Truffle Pesto & Sacla' Friarelli (v)

Chicken Curry Puffs with Coronation Mayonnaise

Pressed Duck and Pistachio Terrine, Radish & Morello Cherry

Chickpea Panisse, Wild Garlic & Capers (v)

Cornish Yarg Cheese Ball with Dill Pickle Ketchup (v, gf)

Rhubarb and Elderflower Custard Tart (v)

## DRINKS

Sherry Wines - Vinos de Jerez

Uncharted Wines

Vinexploré Sauvignon Blanc 2023

Triennes Rosé 2023

La Maldición Tinto de Valdilecha 2022

Cipriani Virgin Bellinis

Mussini Gin & Tonic and Balsam Spritz Drinking Vinegar Mocktails

*Please ask the waiting staff for information about allergens*



## THE GUILD OF FOOD WRITERS

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President: Orlando Murrin

Vice-president: Felicity Cloake

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Diversity: Mallika Basu

Awards: Jan Fullwood

PR: Laura Hadland

Professional Issues: Ren Behan

Early Career Members: Fliss Freeborn

Sponsorship: Helen Graves

Membership: Kathy Slack

Membership Communication: Jacob Smith

Mentorship: Angela Zaher

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Awards: Gilli Cliff

Sponsorship: Silvana Franco

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Diversity: Priya Mani

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Awards: Eve Tudor

Member benefits and Regions: Joy Skipper

Awards: Marie Cheong Thong

Social Media: Sam Wilson

[www.gfw.co.uk](http://www.gfw.co.uk)

 @thegfw

 @GuildFoodWriter