



GUILD OF FOOD WRITERS  
**AWARDS**

22 JUNE 2022



## WELCOME TO THE 25TH GUILD OF FOOD WRITERS AWARDS

Our annual awards are the highlight of the Guild's calendar, and it is a special honour to preside over this year's – our 25th. From relatively modest beginnings, the Guild of Food Writers Awards have expanded in scale, scope and prestige over the last quarter century and to win one is regarded as the ultimate food writing accolade.

One reason these awards mean so much is the deadly seriousness with which they are judged: sixty judges – all professional food writers, randomly selected from among the Guild's membership – spend hours combing through and assessing hundreds of entries. Books and articles are scrutinised, broadcasts and podcasts listened to, recipes tested and tasted. After many weeks, the arduous process begins of

selecting shortlists and distilling these down into finalists. On these pages you will find the three finalists for each category, with the winners being announced live on the evening of 22 June.

Winning a Guild award can be a life-changing experience. Our exacting, assiduous judging process is designed to seek out talent, even if it is lurking in unexpected places. There are many examples of new writers being 'spotted' by the Guild, who go on to have blossoming careers. Nor do we shy away from honouring well-known writers who continue to do brilliant work, year after year. Some of you must have Guild Awards lined up on your sideboard.

For the Guild itself, the last year has been an exceptional one, under the charismatic leadership of our Chair, Charlotte Pike. We have emerged from two years of uncertainty stronger than ever, with tighter structure, streamlined organisation and a new sense of purpose. As well as Charlotte, I'd like to thank the hardworking Guild committee, who have made this evening happen, and everyone involved in tonight's judging and coordinating.

May the next 25 be just as glorious.

Orlando

ORLANDO MURRIN, PRESIDENT  
GUILD OF FOOD WRITERS



## WELCOME FROM THE CHAIR

I am extremely pleased and proud to welcome you to this year's 25th Annual Guild of Food Writers Awards.

After everything that has happened over the last 27 months, it is a very special moment indeed to have everyone gathered here tonight to celebrate the very best in food and drinks writing.

Given everything we have all experienced over the last two years, I was delighted we managed to celebrate our awards virtually in 2020 and 2021, but it does feel particularly momentous to be here in person again, and I am delighted that many judges, sponsors, shortlistees and winners from the last two years are also here tonight.

In order for this evening's celebration to happen, it takes months of work and support from so many people. Our Awards are proudly member-judged, and I'd like to thank everyone who committed to this with such dedication and diligence to rigorously assess the hundreds of entries we received.

Our volunteer Committee and Special Officers have all devoted months of unpaid work to pull together every part of the process, together with the celebration tonight, all on top of managing paid work and home commitments, which is a huge feat. I consider it a great delight and privilege to work with such an outstanding team.

It would simply not be possible for a member organisation to put on such a remarkable celebration without the generous support of our wonderful sponsors, who have been so engaged with the process and your work. Many have been working with us for a number of years.

To all of you, I extend my sincerest thanks. We simply could not do it without you.

Here's to a very special evening indeed, and I look forward to meeting you all at some point this evening.

*Charlotte*

CHARLOTTE PIKE, CHAIR  
GUILD OF FOOD WRITERS

# ONLINE FOOD WRITER AWARD

SPONSORED BY CORNISH SEA SALT



Cornish Sea Salt is harvested fresh from the sea, just eight metres from its eco-friendly Salt House on the Lizard Peninsula, Cornwall. Founded in 2004 from humble beginnings on the south Cornish coast, their signature blue pots sit just as happily in Michelin-starred establishments as they do on the tables of home cooks, who have an appreciation, not only for taste and quality of artisan sea salt, but the exciting versatility and creativity it can bring to cooking.

Drawn from the unique properties of Cornwall's clear ocean waters, that provides Cornish Sea Salt with its elevated and unique taste profile, the diverse range of sea salts are hand-harvested to deliver maximum flavour with over 60 naturally occurring minerals and being naturally lower in sodium than table salt. These Grade A waters possess a distinct mineral profile, thanks to the area's unusual rock geology.

From its core range of sea salt crunchy crystals and soft finishing flakes to the ever-evolving, blended seasonings and the umami tastes of its seaweed salts, Cornish Sea Salt can suit the everyday amateur as well as the seasoned chef. Available in the UK at Sainsbury's, Waitrose, Tesco, Asda, Morrison's and COOP, as well as internationally in over 33 countries.

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

 @cornishsea\_salt

 @CornishSea\_Salt

 CornishSeaSalt

## PREVIOUS WINNERS

2021 Kathy Slack

2020 Nicola Miller

2019 Zeren Wilson

@COOKALORE

by Priya Mani



### JUDGES COMMENTED:

Mani constructs an utterly fascinating encyclopaedia of Indian ingredients. The photos are ravishing but what impressed the judges most was the quality of the writing. It comes over as compact, precise and engaging in a very limited space. @cookalore has a bang-on fresh style that gives a great deal of knowledge in a modern, succinct and concise form.

NUTMEGS 7

by Ellie McCausland



### JUDGES COMMENTED:

McCausland is a brilliant storyteller who clearly cares about food. She uses both humour and a serious commentary with flair. An energetic writer whose enthusiasm and generosity of spirit floods every page, Nutmegs 7 is engaging, amusing and at times moving. Not only is it a very relatable site, it's also easy to navigate and well-constructed.

VITTLES

Jonathan Nunn



### JUDGES COMMENTED:

Nunn is an opinionated, vivid writer, who celebrates the unheralded cooks of London's back streets, but is unafraid to shout about the foolishness of nostalgic tradition. The judges loved his greedy search for a fine pie, applauding his intelligence and energy, and lack of pretension. He's humorous, argumentative and pithy. A very good read indeed.



# FOOD PODCAST OR BROADCAST AWARD

SPONSORED BY TREWITHEN DAIRY

**TREWITHEN DAIRY**  
GLYNN VALLEY - CORNWALL

Family-run Trewithen Dairy produce award-winning Cornish Clotted Cream, butter, milk and yoghurt in Cornwall's Glynn Valley.

With over three generations of dairy farming in their blood, the Clarke family believe in best practice dairy farming and started crafting delicious dairy products in 1994. Driven by creating the highest quality Cornish milk, Trewithen Dairy believe that 'not all milk is the same.'

They aimed to create a premium product by having a close relationship with farmers, paying a fair price for milk and crucially, always buying every drop of milk that is produced. All Trewithen Dairy farms are based in close proximity to the dairy and have committed to sharing a common set of values to ensure highest levels of animal health, welfare and husbandry above and beyond Red Tractor standards. They call this code their 'trewFarming Standards' and it ensures best practice across the business.

Trewithen Dairy believe in prioritising the environment and protecting its rural surrounds for generations to come. It takes good soil and healthy pastures to produce the very best milk. Their 'Earth Milk Project' is their journey to produce carbon neutral milk through regenerative farming techniques while protecting wildlife on the pastures.

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

 @trewithen\_dairy

 @TrewithenDairy

 TrewithenDairy

## PREVIOUS WINNERS

2021 The Food Programme

2020 Farmerama Radio

2019 The Kitchen Cabinet

**LECKER: KITCHENS,  
THE UNSOCIABLE  
KITCHEN**

by Lucy Dearlove



### JUDGES COMMENTED:

This is an original, relevant, and refreshing subject idea for a podcast. The quality of the interviewees provided an intriguing discussion that touched on disability, equality, gender roles constructed by society, rolelessness, right down to the state of joinery or carpentry in the UK. The judges felt that they learned so much through this podcast.

**COMFORT  
EATING**

by Grace Dent



### JUDGES COMMENTED:

Dent is down to earth, funny, gracious, and compassionate, and an expert on her subject matter, the interviewee. Her questions were well structured, thoughtful, and chronological; it felt like listening to an autobiography centred around comfort food and memories and the fact that they ate while they talked was enjoyable and tactile.

**COOKING  
THE BOOKS**

by Gilly Smith



### JUDGES COMMENTED:

Smith is a meticulous researcher and an excellent interviewer. Her knowledge of Afghan history and modern Australian cuisine brought about by new waves of immigration was impressive. Each podcast expertly outlined a story and defined a cuisine through four food moments that was easy to digest. Quite a feat in less than thirty minutes.

# INVESTIGATIVE FOOD WRITING AWARD

SPONSORED BY KELLY BRONZE

**KellyBronze**

**BRED TO BE WILD**

Kelly Turkeys are based in Danbury. They're a family business, who've been in turkeys for 50 years.

They are in the unique position of being involved in the entire

production chain of turkey farming. They breed them; hatch them; rear them; pluck them and sell them.

Their KellyBronze turkey is the most awarded Christmas turkey in Britain and counts amongst its many fans Delia Smith and Jamie Oliver.

Founded by Derek and Mollie Kelly in 1971 and run by their son, Paul, the company now boasts farms in East Anglia, Scotland and Virginia, USA.

They supply their Christmas turkeys to independent butchers and stockists; have a nationwide network of Franchise farmers; send 1000's of turkeys out for home delivery and sell 1800 from their own farmgate.

In the Summer Season they supply day old chicks to farmers, large and small, all over the UK and have a growing export business.

Fresh turkeys are produced for sale at US Thanksgiving and Christmas, but they also offer a wide range of frozen cuts during the years to wholesalers.

In recent years they have been developing a range of sous vide and charcuterie products, with Paul's son, Toby, who has joined the business.

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

 @kellybronze

 @KellyBronze

 KellyBronze Turkeys

## PREVIOUS WINNERS

2021 Gilly Smith

2020 Farmerama Radio

2019 Bee Wilson

## BRITISH SUPERMARKET CHEESE LINKED TO CATASTROPHIC DEFORESTATION IN BRAZIL

By Andrew Wasley, Elisangela Mendonca, Lucy Jordan, Zach Boren, Alice Ross, Anna Turns, Rupert Evelyn, Philip Sime

(Work published by the Bureau of Investigative Journalism)

## GULP! THE SECRET ECONOMICS OF FOOD DELIVERY

by Jonathan Nunn

(Work published in 1843)



### JUDGES COMMENTED:

A thought-provoking and well-researched survey into current trends in the food-delivery business. This is investigative food work at its best, from a writer willing (literally) to get on his bike in the cause of research, then step back to offer insightful, in-depth analysis of an increasingly important sector of the food industry.



### JUDGES COMMENTED:

A meticulously researched and genuinely impactful article which already appears to have had an effect on policy at retail and government level. It presents a laudable uncovering of complex food-supply chains that big manufacturers and producers would rather be kept secret. This type of investigative work brings home the message that sustainability is an issue for all.

## MASTERCHEF: A MASTER CLASS IN FIGHT, FLIGHT, OR FLAMBÉ?

by Andrea Oskis

(Work published in Gastronomica: The Journal for Food Studies)



### JUDGES COMMENTED:

A good exploration of how cooking is cranked up to fit into the genre of high-stress television programmes, with pace, competition, humiliation and high reward as the tools to keep viewers tuning in. It successfully bridges the gap between scholarly article and accessible writing that's engaging to all.

# SELF-PUBLISHED WORK AWARD

## GREAT BRITISH CHEFS: AROUND THE TABLE

by Pollyanna Coupland  
& Tom Shingler



### JUDGES COMMENTED:

'Around the Table' does what its title sets out to do - has you itching to gather friends round so you can treat them to a restaurant-style meal cooked at home. The judges found the book well structured and enjoyed how it introduced them to some innovative new chefs and the restaurants they work in. 'Despite being written by chefs,' said one judge, 'the recipes look attainable. Inspiring without being daunting'.

## SECOND HELPINGS MORE TONIGHT AT 7.30

by Kristen Frederickson  
& Avery Curran



### JUDGES COMMENTED:

Full of lively anecdotes, and confidently written recipes, 'Second Helpings' is a cookbook that embraces family and friendship between two continents, showcasing a well-balanced mix of British and American recipes. Lockdown 2020 provided this Mum and daughter team the opportunity to bring the book to fruition. As one judge said 'They definitely found a creative way to put the phrase 'confined to quarters' to good use'.

## FOR THE LOVE OF THE SEA: A COOKBOOK TO CELEBRATE THE BRITISH SEAFOOD COMMUNITY AND THEIR FOOD

by Jenny Jefferies



### JUDGES COMMENTED:

'For the Love of the Sea' debates the future of British fish and seafood both visually and passionately. Judges were enticed by strong imagery and voices of those connected with the seafood community, from their stories told and recipes shared. As one judge put it 'each recipe belongs to a coastal expert whose love of seafood can be clearly felt through the style of writing. This book is a true celebration of British seafood'.

## PREVIOUS WINNERS

2021 Pete Brown



# DRINKS WRITING AWARD

SPONSORED BY CHAMPAGNE DRAPPIER



For one of Champagne's most forward thinking producers, Drappier has no shortage of historic roots. Based in Urville, in the Aube, where Pinot Noir is king, the eight-generation family business - the house was founded in 1808 – still occupies magnificent twelfth-century cellars built by Cistercian monks. Today, Michel Drappier and his three children, Charline, Hugo and Antoine are

still crafting complex Champagnes from their unique calcareous terroir and still cultivating the forgotten grapes of Champagne according to organic and natural practices. Sustainability pioneers, the Drappiers have been investing for over 10 years to massively reduce their glasshouse effect gas and change their everyday behaviour to become the first and only carbon neutral certified Champagne house. Terroir driven, while practicing minimal intervention and minimal dosage, Champagne Drappier is a new wave producer keeping the champagne dream alive..

[www.champagne-drappier.com](http://www.champagne-drappier.com)

 @champagnedrappier

## PREVIOUS WINNERS

2021 Sophie Thorpe

2020 Nina Caplan

## ANTHONY GLADMAN

(For work published in Good Beer Hunting and Ferment Magazine)



### JUDGES COMMENTED:

An outstanding writer, Gladman has a knack for transportative storytelling that invites us to deep-dive into his world. He paints a picture with his words that is wonderfully immersive and makes us want to never stop reading. Entertaining, precise, rich with hilarity and most importantly, fizzing with well-researched information about his subject. Judges said, "He consistently makes me thirsty!"

## ALICE LASCELLES

(For work published in the Financial Times and Club Oenologique)



### JUDGES COMMENTED:

Lascelles is an elegant writer and brilliant storyteller with a generous dose of glamour. Her writing is backed by research that makes you sit up and listen. She weaves herself into her stories making the reader feel like they're talking to an old friend at dinner. "I want a Campari!!" said one judge. "Loving her stories about memories and happy ideas on great or terrible drinks".

## HOLLIE STEPHENS

(For work published in Ferment Magazine, Beer Magazine and Brewer and Distiller International)



### JUDGES COMMENTED:

Stephens has a gift for making the science of drinks readable; demystifying the creation of our most loved drinks with a fresh perspective and love for the natural environment. Well researched work makes the reader feel educated in topics they hadn't considered of interest, leaving a thirst for more. "Stephens paints vivid imagery with writing so sensory I can almost smell and taste her words."



# RESTAURANT WRITING AWARD

SPONSORED BY CAULISHOOTS™



## Good from the ground up!

CauliShoots™ are a new variety of cauliflower with sweet nutty curds on succulent stems. They're totally edible from tip to toe so there's no prep and no waste, just 100% deliciousness!

CauliShoots™ are getting this most underrated of glorious brassica back in the kitchen and onto the plate, via the steamer, frying pan, oven, griddle or even BBQ. However you cook them, we're pretty sure you'll love the CauliShoots™ sweet and nutty taste.

Whether it's just a grind of sea salt and black pepper; a drizzle of sesame oil or roasted with a spicy rub, these succulent little CauliShoots™ are a blank canvas for your cooking. Simply steamed, oven roasted until charred or stir fried, just hit them with your favourite flavours.

CauliShoots™ are lovingly grown, hand harvested and packed by Barfoots. Farming vegetables since 1976, Barfoots farm the land as if we were to farm forever. Our founder, Peter Barfoot, has even been awarded a CBE for services to sustainable farming.

The journey to CauliShoots™ started with our seed growing partner, Syngenta. In the last few years we carried out countless growing and tasting trials until we perfected the ultimate cauli... long succulent stems, sweet nutty curds, edible from tip to toe and high in fibre and immune boosting vitamin C.

Available on Ocado.

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

 @caulishoots

## PREVIOUS WINNERS

2021 Jimi Famurewa

2020 Jimi Famurewa

2019 Tim Hayward

## MOLLY CODYRE

(For work published in The Independent)



### JUDGES COMMENTED:

The judges loved Codyre's writing and it made them want to visit the places she described. An exemplary scene setter Codyre's use of imagery was brilliant and gave context to her articles. The words 'ripe for unpacking' bring the one article back in a rush. Codyre understands her market and provides just what they want.

## TIM HAYWARD

(For work published in FT Weekend magazine)



### JUDGES COMMENTED:

There are some writers that you just know are going to produce a consistently high standard of work and this is precisely what Hayward provides. The judges were appreciative of Hayward's honest and decisive approach to this genre of writing. One judge commented that Hayward's work 'never lets you down'.

## JONATHAN NUNN

(For work published in 1843 and Eater London)



### JUDGES COMMENTED:

Nunn's writing is unique. It showcases fascinating restaurants and food outlets that often don't get a look-in with a style that offers incredible detail and respect for the people and foods he writes about. His words also provide unparalleled context that demonstrate a deep level of research and investigation and ultimately, makes us think.

# FOOD MAGAZINE OR SECTION AWARD

SPONSORED BY LAKELAND

## LAKELAND

Lakeland, the experts in cooking, baking, cleaning and laundry was founded over 50 years ago in

the heart of the Lake District and from humble beginnings, this family-owned business is now multi-national as well as multi-channel.

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)



@LakelandUK



LakelandUK



@LakelandUK



LakelandTV



lakelanduk

### PREVIOUS WINNERS

2021 National Geographic Traveller Food

2020 BBC Good Food

2019 Market Life

### DELICIOUS. MAGAZINE

Editor: Karen Barnes

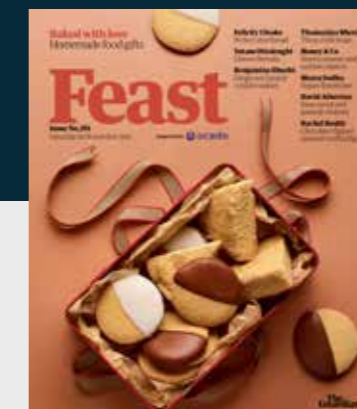


#### JUDGES COMMENTED:

delicious. is fresh, fun, inspiring and well-edited for readers to achieve successful cooking. Food photography is beautifully styled and mouth-watering. Carefully written recipes include practical Know How, Easy Swaps, Make Ahead, Don't Waste it and Next Time notes. Interviewees are well-chosen for their star quality and knowledge. The writing throughout is well-focused and insightful.

### FEAST (THE GUARDIAN)

Editor: Tim Lusher



#### JUDGES COMMENTED:

A welcome weekly serving of colourful and consistently appetising recipe features. The practical food tips, advice and cookery know-how are served with a sprinkling of knowledgeable food and wine writing from well-known and respected regular contributors.

### SOURCED MAGAZINE

[www.sourcedjourneys.com](http://www.sourcedjourneys.com)  
Editors in Chief: Dr Anna Sulan  
Masing and Chloe-Rose Crabtree



#### JUDGES COMMENTED:

An exciting new food writing project with a strong socio-anthropological exploration of food systems covering a wide range of topics. Syllabi for Seasons of articles included Soil, Water and Wheat; topics fascinatingly elastic in style and content. Audio interviews are just as globally free-ranging.

# RECIPE WRITING AWARD

SPONSORED BY GOLD TOP



Gold Top with Cream at the Top

Established in Buckinghamshire in 1954, Quality Milk Producers 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.

QMP are set to make an even greater impact through increased promotions, as well as sponsoring several dairy and food shows in the UK and internationally throughout the year; we have sponsored the first ever Milk Sommelier event, held Borough Market in London, with others to follow in the UK. QMP are aiming to organise some more on farm product promotion demonstration days.

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

## PREVIOUS WINNERS

2021 Rosie Birkett

2020 Georgina Hayden

2019 Diana Henry

## FELICITY CLOAKE

(for work published in The Guardian Feast)



### JUDGES COMMENTED:

The depth of research Cloake undertakes for her Feast column "The Perfect..." was impressive with well balanced, useful information and punchy introductions. One judge commented, 'It's really engaging to read her picks of top elements of other writers' versions of classic recipes amalgamated into her column.'

## CHETNA MAKAN

(for work published in Waitrose and Partners Food magazine)



### JUDGES COMMENTED:

The judges were impressed with Makan's amiable writing style which she pairs with her gift of expertly layering flavours. The result is mouth-watering recipes with content that is clear, innovative and engaging. The focus is on simple, seasonal ingredients, with a light fresh approach and will entice everyone to take to the kitchen.

## MEERA SODHA

(for work published in The Guardian Feast)



### JUDGES COMMENTED:

Under the title The New Vegan, Sodha has written an eclectic mix of vibrant recipes showing depth and commitment to create a vegan/ gluten-free eating experience. The judges found the recipes easy to follow with imaginative ingredients and the methods well laid out. The banana bread was particularly noteworthy, declared one judge.



# FOOD WRITING AWARD

## FUCHSIA DUNLOP

(For work published in FT Weekend magazine and National Geographic Traveller Food magazine)



### JUDGES COMMENTED:

This writer brings alive the many different aspects of foods from China in a unique and enlightening way. Extremely well researched pieces with historical, geographical and social insights that are intensively researched and engagingly written. The writing contains so much enthusiasm that at times the judges felt transported to the heart of the action.

## TIM HAYWARD

(For work published in FT Weekend Magazine)



### JUDGES COMMENTED:

Clever, thought provoking, irreverent with a good dose of humour; these articles were unique and entertaining and were a pleasure to read. The writer seamlessly created a mix of balanced, easy to read articles about issues we should be aware of and concerned about in the food world, often with an interesting and novel twist on familiar subjects.

## TOM PARKER BOWLES

(For work published in Country Life magazine)



### JUDGES COMMENTED:

Informative, engaging and entertaining this writer delights in sharing his own and other professionals' commitment to good food and eating, with plenty of personal anecdotes along the way. These articles were perfect "comfort food" to indulge in, whilst curled up in a favourite chair during the pandemic and our uncertain times.

## PREVIOUS WINNERS

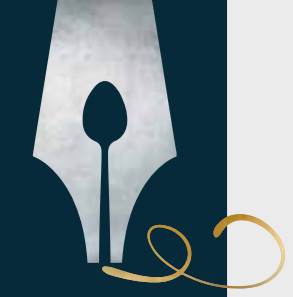
2021 Melissa Thompson

2020 Olivia Potts

2019 Grace Dent



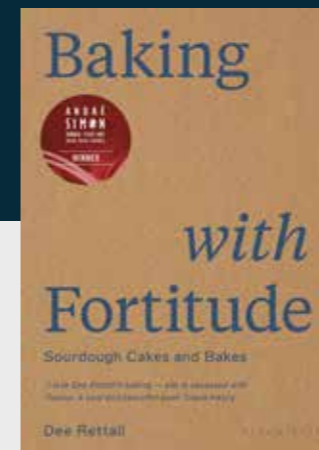




# FIRST BOOK AWARD

## BAKING WITH FORTITUDE

by Dee Rettali  
(Bloomsbury Publishing)

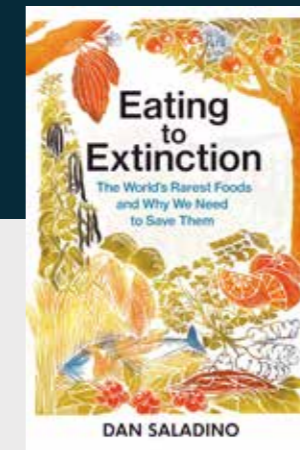


### JUDGES COMMENTED:

This is seasonal, no-waste baking book which is both traditional and vital for the times we are in. The judges praised the versatility of the recipes comparing them to a romance or a dance with cake mixture. They found the book practical, steady and resourceful with a huge emphasis on flavour and praised Rettali's originality.

## EATING TO EXTINCTION

by Dan Saladino  
(Jonathan Cape)

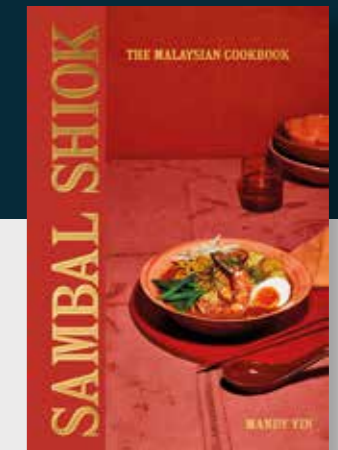


### JUDGES COMMENTED:

Endlessly interesting and meticulously researched; at its heart is a generosity of spirit and a surprisingly optimistic conclusion. This is a thoughtful book which platforms the expertise of others and offers the reader much scope for further exploration. The judges were deeply moved by this work and appreciative of Saladino's passion.

## SAMBAL SHIOK

by Mandy Yin  
(Quadrille)



### JUDGES COMMENTED:

Immersive and irresistible, this is a beautiful and engaging cookery book that showcases the breadth and balance of Malaysian cuisine. The recipes are well-written with a pre-ample that weaves together history, personal memoir, sensory pleasures, and practical tips to ensure readers feel confident about cooking them. The judges couldn't wait to cook from this book.

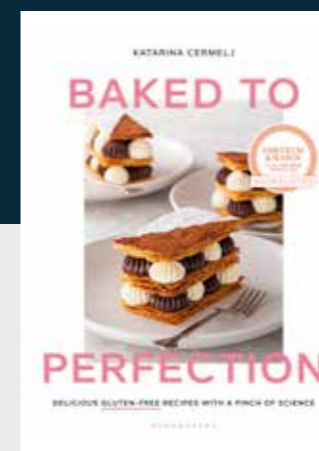
## PREVIOUS WINNERS

- 2021 Merlin Sheldrake
- 2020 Angela Clutton
- 2019 Maryam Sinaiee

# SPECIALIST OR SINGLE SUBJECT COOKBOOK AWARD

BAKED TO  
PERFECTION  
DELICIOUS  
GLUTEN-FREE  
RECIPES WITH A  
PINCH OF SCIENCE

by Katarina Cermelj  
(Bloomsbury Publishing)



## JUDGES COMMENTED:

A fascinating read about the science of gluten and gluten free baking. Cermelj's passion for research and baking shines through her recipes and her meticulous writing. She explains every step with wonderful clarity. The judges enjoyed the in-depth focus on science and can easily see its elegant white cover getting grubby from use.

HERB: A COOK'S  
COMPANION

by Mark Diacono  
(Quadrille)

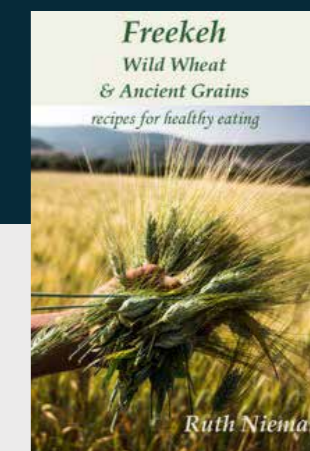


## JUDGES COMMENTED:

A beautiful book to have as a reference for all herb related queries. From plot to plate, the book explains everything in exacting detail. The judges felt inspired to grow and add many more herbs to their daily diet for health benefits. They especially liked the "affinities" column that helps the reader to understand, explore and experiment with matching ingredients with a specific herb.

FREEKEH WILD  
WHEAT & ANCIENT  
GRAINS - RECIPES  
FOR HEALTHY  
EATING

by Ruth Nieman  
(Prospect Books)



## JUDGES COMMENTED:

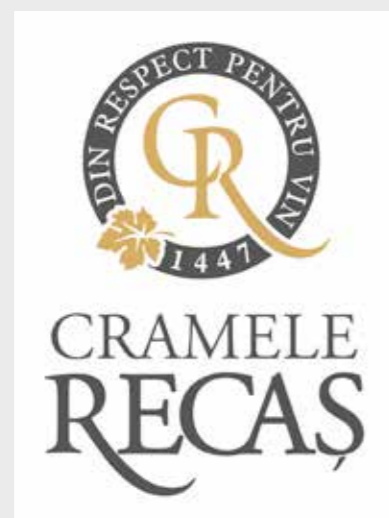
A book about a fascinating subject that is re-emerging into our culinary world and on-trend for those considering plant based diets. In-depth research about the history of ancient grains makes it excellently recreational. One judge wrote 'There is more history than recipes for healthy eating though both are welcome. The "Freekeh, Heritage Carrots & Medjool Date Salad" was delightful.'

## PREVIOUS WINNERS

- 2021 Rachel DeThample
- 2020 Angela Clutton
- 2019 James Whetlor

# DRINKS BOOK AWARD

SPONSORED BY CRAMELE RECAS



A family company, co-founded by Bristol-born Philip Cox, along with his wife – Elvira Cox – in 1998, Cramele Recas has grown to become Romania's largest wine exporter, accounting for 70% of the country's total wine exports.

Renowned for producing modern, fruit forward wines which over deliver on quality. Producing wine from a range of grape varieties – whilst championing indigenous Romanian grapes around the world, such as Feteasca Regala and Feteasca Neagra. Cramele Recas showcase the very best of what Romania can offer.

What's more, all of Cramele Recas' wines have been certified 100% vegan, and the natural wines

produced by Cramele Recas have been certified organic since the 2020 harvest. The winery is dedicated to reducing its carbon footprint – with 70% of its electricity used at the main winery coming from solar panels and switching its fleet of cars to electric.

Cramele Recas is honoured to be sponsoring the Drinks Book Award category. Philip Cox notes: "Drinks writing is a special art – each of the nominees have a gift to be able to shape trends, inspire and provide expert knowledge. Without the backing of drinks writers, we wouldn't be where we are today, so it's a pleasure to be able to sponsor this category full of established and emerging talent."

[www.cramelerecas.ro](http://www.cramelerecas.ro)

 @cramelerecaseu

 @cramelerecaseu

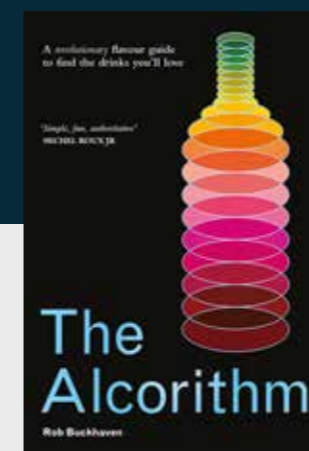
## PREVIOUS WINNERS

2021 Dan Keeling and Mark Andrew

## THE ALGORITHM

by Rob Buckhaven

(Michael Joseph, Penguin  
Random House)



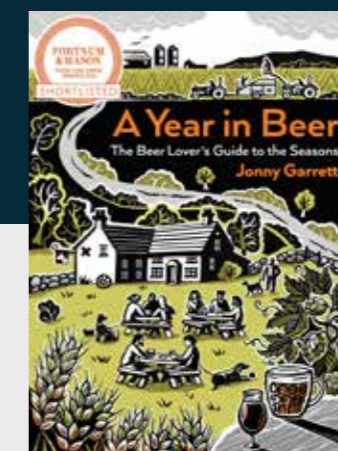
### JUDGES COMMENTED:

Impressive research and analysis makes this the kind of encyclopaedic book to refer to again and again, especially when requiring inspiration or practical food matching ideas. The writing is truly descriptive, witty and contemporary and it reads like a perfumers's note book. Great to dip into, explore and fall down many liquid rabbit holes.

## A YEAR IN BEER: THE BEER LOVER'S GUIDE TO THE SEASONS

by Jonny Garrett

(CAMRA Books)



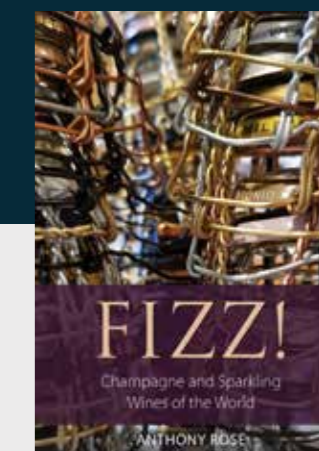
### JUDGES COMMENTED:

Garret is a beautiful storyteller and paints a clear and inspiring view of beer from a new angle. An original and joyful romp through the British beer drinking year it includes plenty of history and science but swerves geekery and is highly entertaining. As a final accolade, the judges felt the author was somebody they would really like to go to the pub with!

## FIZZ!: CHAMPAGNE AND SPARKLING WINES OF THE WORLD

by Anthony Rose

(Infinite Ideas)



### JUDGES COMMENTED:

A comprehensive work that translates the complex world of fizz into a subject anyone can appreciate. Entertaining, witty and erudite, the writer's characteristic dry wit takes the reader on an effervescent journey through anything that bubbles. The impressive research weaves history, science, personalities and personal anecdote makes this a great read.

# INTERNATIONAL OR REGIONAL COOKBOOK AWARD

## A TASTE OF THE HIGHLANDS

by Ghillie Basan  
(Birlinn Limited)



### JUDGES COMMENTED:

This takes the reader on a journey round Scotland's little known culinary landscape meeting artisan food producers along the way. Recipes are a mixture of traditional and new, from foraging for honeyberries to jugged hare and cloodie dumplings; it is of the present yet recognises and respects traditions. Well researched and informative, the judges became thoroughly immersed in this book.

## THE NORDIC BAKER

by Sofia Nordgren  
(Quadrille)



### JUDGES COMMENTED:

Nordgren is thoroughly at ease with her subject; this thorough, competent and well written book provides a complete, holistic baking guide. She forages for seasonal ingredients, offering insights on slow living that are uplifting and thought-provoking. It is not just a book about plant-based baking, but the surroundings and lifestyle that accompany it, reinforced by beautiful photographs.

## CHASING SMOKE: COOKING OVER FIRE AROUND THE LEVANT

by Sarit Packer  
& Itamar Srulovich  
(Pavilion Books)



### JUDGES COMMENTED:

This book takes barbecuing far beyond other books on the subject. Packer and Srulovich draw in the reader to accompany them on their journey through the Middle East. They convey a sense of abundance and hospitality throughout. Each region has an informative guide; and whilst the emphasis is on fire cooking, each recipe includes instructions for making it in the kitchen.

### PREVIOUS WINNERS

- 2021 Durkhanai Ayubi
- 2020 Eleanor Ford
- 2019 Trine Hahnemann



# FOOD BOOK AWARD

SPONSORED BY WESTMORLAND  
FARMSHOP & KITCHEN



We are the family business behind Tebay Services, Gloucester Services and Cairn Lodge Services. This year we celebrate 50 years in business.

Our business grew out of our family farm, where we still farm native-breed beef and sheep in the Cumbrian uplands.

As farmers and food producers, we cherish the growing and making of good food. Real cooking and careful sourcing are the foundations of everything we do.

We've been cooking real food and championing local produce on the motorway since 1972.

Tebay Services in Cumbria was our first business, built by hill farmers John and Barbara Dunning after the M6 was built across their land. We opened Gloucester Services in 2014. Cairn Lodge Services near the A74 was the third motorway services business to join our family, relaunched in 2019.

We celebrate craft and provenance in our Farmshop & Kitchen.

In our Farmshops we work with skilled farmers, growers and makers to source an exceptional range of local and handmade produce. In our Kitchens we make from food from scratch using real ingredients sourced from carefully chosen producers, including our Farm.

Each of our businesses is unique to its place.

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

 @WestmorlandServices

 @WestmorlandServ

 Search for each business Tebay Services | Gloucester Services | Cairn Lodge Services

## PREVIOUS WINNERS

2021 Carolyn Steel

2020 John Wright

2019 Caroline Eden

SOIL: THE  
INCREDIBLE STORY  
OF WHAT KEEPS  
THE EARTH,  
AND US, HEALTHY

by Matthew Evans  
(Murdoch Books)



### JUDGES COMMENTED:

This book is a thrilling exposition of soil beyond a means to an end in gardening and farming. The judges admired the author's approach and appreciated the book's message: that soil holds our very survival in the balance. It was a thought-provoking and riveting read that had all the judges hooked.

TOOLS  
FOR FOOD

by Corinne Mynatt  
(Hardie Grant Books)

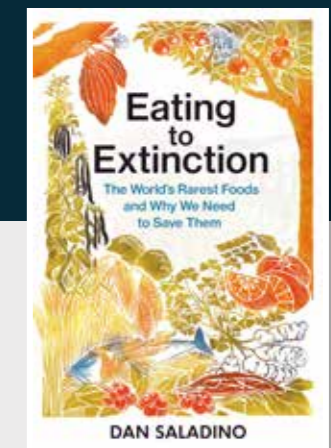


### JUDGES COMMENTED:

A beautiful volume that offers fascinating research into the anthropology and evolution of a wide range of objects used in kitchens. A new and original approach to the history of many functional kitchen tools that we use to this day that was unexpectedly witty and surprising in places. A compelling read for anyone interested in cooking.

EATING TO  
EXTINCTION

by Dan Saladino  
(Jonathan Cape)



### JUDGES COMMENTED:

This book provides a compelling message on what we must do to ensure the survival of the good things in the natural world. The judges saw Saladino as the David Attenborough of our flawed food chain. Thoroughly researched with a deft interweaving of scientific, historical, cultural and political themes. A tour de force of a book.

# GENERAL COOKBOOK AWARD

SPONSORED BY THERMAPEN®

## Thermapen®

**Think Temperature Not Time  
With Thermapen.**

Thermapen is the flagship product of Electronic Temperature Instruments Ltd (ETI), a British, award-winning digital thermometer manufacturer, producing digital and infrared thermometers for food service and industry.

Jointly owned by Miriam and Peter Webb, the company was founded in 1983 when they identified an opportunity in the manufacturing market. The business has grown considerably over the past 39 years and last year saw Peter hand the reigns over to his son, Jason Webb, now Managing Director of ETI. Together with the launch of the Thermapen ONE digital food thermometer, which boasts a response time of less than one second and a five-year guarantee, Thermapen is now the UK's number one selling food thermometer.

It's the digital thermometer of choice for both consumer and professional/celebrity chefs. Offering a combination of speed, accuracy, and convenience of use, the Thermapen is the faster, more accurate way to creating amazing tasting food.

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

 @thermapen

 @Thermapen\_

 @thermapenuk

## PREVIOUS WINNERS

2021 Nell Gifford and Ols Halas

2020 Ella Risbridger

2019 Rowley Leigh

## FROM THE VEG PATCH

by Kathy Slack  
(Ebury Press)



### JUDGES COMMENTED:

The concept is simple and yet works so well. It is a great source of inspiring recipes to utilise the season's bounty to the full. A joy to read - with real heart and soul and charming anecdotes introducing every chapter and recipe. Great flavour combinations create inspiring and nourishing recipes accompanied by beautiful rustic photos.

## CRAVE

by Ed Smith  
(Quadrille)

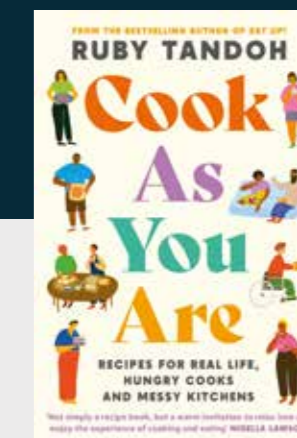


### JUDGES COMMENTED:

The recipes in this book are so seductive you want to cook them all whatever your mood. The fact that it is divided into what we most crave is such a clever idea. The book is more than a collection of recipes. Smith writes with an easy conversational style, provides clear instructions and wise words. A jewel of a book.

## COOK AS YOU ARE

by Ruby Tandoh  
(Serpent's Tail)



### JUDGES COMMENTED:

A cookbook without illustrations, this book is as refreshing as it is original. It is relatable, accessible, affordable and thoughtful. The judges were particularly impressed with the consideration given to people with disabilities, limited mobility and sensory impairment. Tandoh uses ingredients in clever dynamic ways while also being practical and pragmatic.

# YOUNG FOOD WRITER

SPONSORED BY SACLA'



Truly, madly, deeply Italian food is a way of life for Sacla', and their story begins 83 years ago in Piedmont. They've been making real Italian food with care, flair and love for over three generations, and are still owned and run by the same family. Having always been devoted to creating authentic Italian products,

Sacla' recipes are made with the freshest ingredients, respecting the seasons, and using local produce wherever possible.

Sacla' are the 'Pesto Pioneers' who first brought Pesto to the UK and are always looking to create new big and bold recipes. They also produce a wide range of rich pasta sauces and mouth-watering antipasti, as well as vegan and vegetarian varieties, so everyone can enjoy Italian food. For Sacla', nothing beats sitting around the table with friends and family, discussing life and sharing plates of fresh, home-made food.

Clare Blampied, Managing Director of Sacla' UK, says "We're determined to leave the world in a better place than we found it and positively transform the lives of future generations, and our sponsorship of the 'Guild of Young Food Writer Competition' is one of the many initiatives we've taken to help us do just that."

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



@sacla\_uk



@SaclaUK



Sacla'

## 10 YEARS AND UNDER

Florrie Dagleish



### JUDGES COMMENTED:

The judges were wowed by Florrie's original and well-crafted writing, particularly considering she is only 8 years old. Inventive and vivid in its descriptions, 'The Crown Jewels Cake' made them want to be queen for a day and wear a crown made of cake. They loved the inventive use of foods (the Glacier Mint diamonds and blackberries) and that she even explains how to make it. This remarkable piece is almost Dahlesque in its language, wonder and whimsy. It flowed beautifully and is filled with a childlike joy of sweets.

## 11-14 YEARS

Ciara Martin



### JUDGES COMMENTED:

Ciara's poem 'Food Fit for a Queen' is fun, quirky and evocative about food with memories attached. It's about a pairing we all still love to eat: a loving ode to humble jelly and ice cream. This engaging, twisty story is perfectly formed, cheeky and a real joy to read.

The judges loved the ending and enjoyed how it told a story. One commented that she honestly had no idea how it would turn out – off with her head or stay and have some more tea? They were all glad it ended nicely!

## 15-18 YEARS

Maryam Ahmed



### JUDGES COMMENTED:

Maryam's poem 'A Modern Tea Party' feels personal and relevant; the mosaic of the second-generation experience of flavour, interwoven with acutely observed cultural detail. It reflects the theme in unexpected way, it has something very real to say on the subject. It's deeply rooted in the writer's reality, which makes it fresh and eye opening. It feels fresh, relevant and contemporary – a poem fit and representative for the Queen of the Commonwealth.



As a great lover of good food and good writing, I am delighted to welcome you to the Guild of Food Writers Young Food Writer of the Year Competition 2022: the only national food writing competition that is open to children of all ages.

This is the fifteenth year of the Competition and, in that time, the works of many wonderful food writers of the future have been recognised and celebrated. I have been told that the judges are often moved both to tears and to laughter and, I imagine, are also frequently rather envious of your talented and inspired entries.

Huge congratulations to every single one of you - please keep cooking and keep writing (a perfect combination!). And now, without further ado, it is time to announce the winner!

Camilla

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# LIFETIME ACHIEVEMENT AWARD WINNERS



2019  
Madhur Jaffrey CBE

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.



2018  
Anne Willan



2017  
Sri Owen



2016  
Elisabeth Luard



2015  
Rick Stein OBE



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

# LIFETIME ACHIEVEMENT AWARD



Robert Wilson

## DELIA SMITH CH CBE

The Guild of Food Writers is delighted to give its most prestigious award to the country's best-loved and most revered food writer.

Over 50 years Delia has changed the course of British food history, and given millions of cooks the confidence to learn to cook and be creative in the kitchen.

Her honest approach, imagination and attention to detail have resulted in sales of over 21 million books, website deliaonline.com and landmark TV series for the BBC, including Delia Smith's Cookery Course (1978) selling over 6 million copies of the later omnibus, Delia Smith's Christmas (1990), Delia's Summer & Winter Collections (1993 & 1995), Delia's How to Cook (1998-2001) and many more.

The award recognises Delia's pioneering work as a food educator, recipe writer and broadcaster, and we are proud that she will receive it in person at this year's Awards.



## THANK YOU

The Guild Awards are a mammoth feat of organisation stretching over many months.

First and foremost we would like to thank everyone who entered these awards, and this evening's judges, drawn from among the Guild's membership, who devoted themselves to their arduous task with such care and diligence.

The Guild is run by a committee of volunteers, who donate hours and hours of valuable time to the cause of supporting their fellow food writers. The entire committee has thrown itself into organising the Awards, led by Chair Charlotte Pike and Secretary Ruth Watson. Sam Bilton headed up this year's judging process, with the help of Gilli Cliff and Jan Fullwood, and Samuel Goldsmith organised the Awards evening, along with Ruth Nieman and Julie Friend. Laura Hadland and Stephanie Hafferty have thrown themselves into social media coverage of the Awards and ceremony.

The Young Food Writer Competition was organised by Sally Brown, with Lorna Wing and Katie Caldesi. Thanks to our judges for this award – Tom Parker Bowles, Yotam Ottolenghi, Karen Barnes, Kalpna Woolf, Xanthe Clay, Stefan Gates and Sam Goldsmith, along with Vanessa Harriss and Ben Isaacs from our media partner, The Week Junior. We are grateful for the kind support of HRH The Duchess of Cornwall.

Everyone at the Guild would like to thank our host, Russell Norman, and our generous sponsors, who have been a pleasure to work with, and enabled us to turn a mere event into a celebration.


The team at the Royal Institution, including their chefs, have risen to the challenge of entertaining a few hundred fastidious food writers with relish and enthusiasm.

Special thanks to Jesus Adorno of Browns Hotel, for his generous assistance, as well as Lorna Wing and David Watson for their multitudinous efforts behind the scenes, and Melanie Grocott and Lindsey Greensted-Benech, on behalf of Delia Smith. Administrative expertise has been provided by Kim Furnell and Nicki Taylor, and warm thanks to 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



Etty's sausage rolls & Delia's piccalilli

KellyBronze turkey rillettes & Sacla' sun-dried tomato pesto

Sesame-soy tuna tacos, Cornish Sea Salt & pickled cucumber *(df)*


Curried CauliShoots two ways:  
lentil dal, yoghurt & roasted cashews *(gf) (vg)*

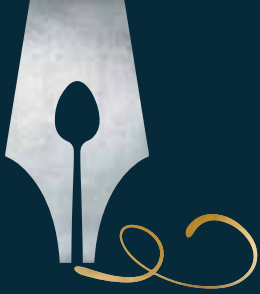
Potato-rosemary sourdough, whipped Trewithen Dairy butter,  
Cornish Sea Salt & Peppery *(v)*

Charlotte potatoes & Sacla' black truffled anchovies *(gf)*

Sesame-soy silken tofu tacos, pickled cucumber & lime *(vg)*

Vanilla shortbread, Trewithen Dairy clotted cream & strawberries





## THE GUILD OF FOOD WRITERS

President: Orlando Murrin

Vice-president: Felicity Cloake

### COMMITTEE

Chair: Charlotte Pike

Vice-chair, Treasurer: Samuel Goldsmith

Secretary: Ruth Watson

Discounts and regional: Joy Skipper

Diversity: Mallika Basu

Events: Sam Gates, Julie Friend

Membership: Kathy Slack

Newsletter: Eve Tudor, Lorna Salmon

Social media: Laura Hadland

Sponsorship: Charlotte Pike, Norman Musa

Website: Heather Brown

Young Food Writer: Lorna Wing

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Diversity: Chetna Makan, Sumayya Usmani

Drinks events: Kate Hawkings

Events: Judy Bastyra

Facebook: Kristen Frederickson

Instagram: Stephanie Hafferty

Mentorship: Ruth Macintyre

Professional issues: Sarah Beattie

Young Food Writer: Sally Brown, Katie Caldesi

### ADMINISTRATION

Administrator: Kim Furnell

Finance: Nicki Taylor

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

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