



GUILD OF FOOD WRITERS

AWARDS

6 SEPTEMBER 2023



WELCOME TO THE 26TH GUILD OF FOOD WRITERS AWARDS

Our annual awards are the highlight of the Guild's calendar, and we are looking forward to welcoming members, guests and dignitaries to the Royal Institution in London on 6 September.

Planning for the awards starts a year ahead, when eighty judges are recruited from among the Guild membership. Over the following months they will comb through and assess hundreds of entries, ranging from books and articles to broadcasts and blogs. Recipes will be tested, podcasts listened to, websites scoured, until a winner is found. One of the reasons a Guild award is held in such high esteem is that the judging is executed by fellow professionals. And winning one can be career-, if not life-changing.

The Guild has had a fruitful and busy year under the leadership of Samuel Goldsmith, and I would like to thank him and his indefatigable 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 the food industry in general, and our generous sponsors in particular, without whom these awards would not happen.

Orlando Murrin

ORLANDO MURRIN, PRESIDENT
GUILD OF FOOD WRITERS



WELCOME FROM THE CHAIR

Welcome to the 26th annual Guild of Food Writers Awards and my first as Chair. Since joining the committee several years ago, I've been on the Awards team. Consequently I know there's an incredible amount of work that goes on behind the scenes from all areas of the committee before, during and after the first (second and third) glass you raise this evening. As a volunteer organisation, we run on a lot of thank yous but that doesn't mean that every one of them is not heartfelt and true.

Our membership organisation now has well over 500 members, many of whom have judged the categories this evening. Having been a judge myself in the past, I understand how hard it is to choose a winner especially as there is so much talent in the world of food writing.

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 good luck to all the finalists.

SAMUEL GOLDSMITH, CHAIR
GUILD OF FOOD WRITERS

ONLINE FOOD WRITER 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 grown around Asti in Italy's north-west region of Piedmont. Three generations later, and still family run, we have evolved into one of the most passionate and progressive pioneers of Italian food. In 1990, we introduced Pesto to the British shopper and a love affair with all things Italian began...

Travelling the length and breadth of Italy, we have discovered many artisan food and drink producers who share our passion for quality and tradition and now join us on our website, 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. Whether it's pasta, olive oil, biscotti, charcuterie, the finest wines and digestivi, we celebrate and support the small, traditional producers making everything with care, flair, and love, just as we've always done.

MORE THAN CURRY

by Mallika Basu



JUDGES COMMENTED:

Basu joins the dots between food, culture and diversity and the judges were impressed by her writing on the new Substack platform. They enjoyed her insightful opinion pieces which were bravely written and often challenged the status quo. Following Basu's chain of thought was inspiring and gave them plenty to think about.

I DISH 4 THE ROAD

by Aaron Vallance



JUDGES COMMENTED:

Vallance is a storyteller, and the judges enjoyed his beautiful writing which fuses food and culture. His thoughtful and beautifully written pieces were rich in content and his captivating prose shows both incredible knowledge and thorough research. The judges found stories they hadn't heard of before and thoroughly enjoyed all that they read.

BALD FLAVOURS

by Sam Wilson



JUDGES COMMENTED:

Wilson's writing is very engaging and creatively descriptive. The website is simple but functional and provides the perfect structure for a review-based website with bright photography. On reading Wilson's reviews one judge said, 'It made me want to take out a bank loan and head to all the restaurants he recommended as soon as possible!'

www.sacla.co.uk

@sacla_uk

@Sacla'UK

Sacla'UK

PREVIOUS WINNERS

2022 Priya Mani

2021 Kathy Slack

2020 Nicola Miller

FOOD PODCAST OR BROADCAST AWARD

SPONSORED BY TREWITHEEN DAIRY

TREWITHEEN DAIRY
GLYNN VALLEY · CORNWALL

Family-owned Trewithen Dairy produce milk, clotted cream, yoghurt and butter from the Cornish Glynn Valley.

Ever since the Clarke family started dairy farming back in 1976, and crafting delicious dairy products in 1994, they believed in best practice farming. Transforming the highest quality Cornish milk into the most delicious dairy products, Trewithen believe that 'not all milk is the same.' They create their premium products by having a close relationship with farmers who are all within 25 miles of the dairy and pay a fair price for milk. All Trewithen Dairy farms 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 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.

THE FULL ENGLISH
by Lewis Bassett/Forest DLG



JUDGES COMMENTED:

Bassett is an excellent presenter with a smooth style and confident manner. His guests include the nineties rock stars of food features, bringing fond memories of their early years in London. These are British cooking legends, and it was a treat to hear their thoughts. The Brexit observations near the end were particularly poignant.

BLASSTAL
by Lucy Dearlove
and Katie Callin



JUDGES COMMENTED:

Charming, delightful and fascinating, the judges found the use of music and poetry enchanting in this podcast by Dearlove and Callin. It made them want to visit the Isle of Man and they certainly feel differently about kippers. All judges particularly liked the connection between food and folklore.

THE FOOD PROGRAMME – BEANS PART 1: ARE LEGUMES THE ANSWER?

BBC Radio 4 Presented by Sheila Dillon, produced by Natalie Donovan



JUDGES COMMENTED:

Eat less meat, or more legumes, was the message absorbed by the judges. The important subject matter of beans was skilfully handled in a lively way, and the judges were swept along by the pace, and lovely use of sound and movement in the kitchen. Dillon's skilful hosting made beans feel sexy, glamorous and worthwhile.

www.trewithendairy.co.uk

 @trewithen_dairy

 @TrewithenDairy

 TrewithenDairy

PREVIOUS WINNERS

2022 Gilly Smith

2021 Sheila Dillon

2020 Katie Revell, Jo Barratt, Abby Rose

INVESTIGATIVE FOOD WRITING AWARD

BIG MEAT, FAT SUBSIDIES, THIN TAXES

by Arthur Beesley, Lionel Faull,
Margot Gibbs (pictured),
Ludo Hekman, Ties Joosten, Tom
Levitt, Henk Willem Smits
Work published in Lighthouse
Reports



JUDGES COMMENTED:

A gripping, well-executed collaborative work. It alleges huge tax evasion on the part of a large player in the Irish meat industry, that is profiting from taxpayer-funded EU subsidies due to a loophole in the Dutch system. Sources are clear, the money trail clearly drawn out and it includes the right of reply from ABP. This is proper investigative journalism in the public interest.

THE GREAT PLANT- BASED CON

Jayne Buxton
Piatkus
(Little, Brown Book Group)



JUDGES COMMENTED:

This thought-provoking and highly readable book sets out a compelling argument against the presumption that a plant-based diet is inherently better for the planet. Eye-opening and engaging, Buxton argues that vested interests, amongst other key factors, result in a lack of impartial analysis. A balanced, detailed and thorough investigative work that will inspire considered debate.

BEE WILSON

For work published in London
Review of Books and
The Guardian



JUDGES COMMENTED:

In her eloquent, beautifully crafted pieces of informative writing Wilson presents enlightening, well-explored investigative journalism. Her articles are laced with facts, personal insight and quotes from notable, relevant experts. Concise, thoroughly researched and written in an accessible tone with calm, humble authority, Wilson's work inspires deep thought, respect and consideration.

PREVIOUS WINNERS

2022 Jonathan Nunn

2021 Gilly Smith

2020 Katie Revell, Jo Barratt & Abby Rose

SELF-PUBLISHED WORK AWARD

FIFTY YEARS: KINLOCH LODGE

by Claire Macdonald, Jordan
Webb, Alisha Fernandez Miranda



JUDGES COMMENTED:

A handsome book, richly evocative of Kinloch Lodge's special setting and the owners' love for it. Judges thought it was great to see the current chef's commitment to the menu and that the team makes so much with their local ingredients. As one judge said, 'I was left feeling the need to re-visit Skye and to book in for the warmth of Kinloch's hospitality.'

GREAT BRITISH CHEFS: KITCHEN TWISTS

by Great British Chefs



JUDGES COMMENTED:

One judge said, 'I enjoyed finding sparks of playfulness in the language alongside recipes that were clear, easy-to-follow and exciting.' Another found that 'At the end of reading, the pages were peppered with scraps of paper marking the recipes I wanted to return to.' This is 'Bright, light, approachable and engaging, a real cook's cookbook.'

FOR THE LOVE OF THE LAND II: A COOKBOOK TO CELEBRATE THE BRITISH FARMING COMMUNITY AND THEIR FOOD

by Jenny Jefferies



JUDGES COMMENTED:

The passion and heritage of the farmers shines through Jefferies' writing. Judges also loved the seasonality of the recipes, 'especially Jekka's summer rolls - a favourite way to use herbs.' It's easy for city-dwellers to think of farming as some vast, uniform monolith. This book dispels that notion and showcases the vital contribution that farmers, in all their variety, make to our food culture.

PREVIOUS WINNERS

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 1948 in Harry's Bar, Venice, 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 eternal 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 too, so you can enjoy a refreshing drink without a hint of alcohol.

MARK DREDGE

for work published in Good Beer Hunting and Ferment



JUDGES COMMENTED:

Dredge's work stands out; the angles are strong and his writing engaging. The judges found his writing in-depth, immersive and poignant, capturing the atmosphere and importance of each topic perfectly. They loved his feature about beer flavour wheels that illustrated our Western approach to tasting, with fascinating examples that helped the judges to consider the food lexicon more generally.

LAURA HADLAND

for work published in BEER and Pellicle



JUDGES COMMENTED:

Hadland is a knowledgeable drinks writer with a good grasp of the history and social importance of brewing and beer drinking. She has a comfortable, free-flowing style and is at home with both the social and technical aspects of brewing. Her writing is engaging, funny and light, which brings her characters to life. Hadland's insightful way of looking at the beer landscape shows a deep understanding of her brief.

GABRIEL STONE

for work published in The Field and The Drinks Business



JUDGES COMMENTED:

Stone has a gentle and easy style of writing and produces articles full of interesting and knowledgeable content. This is highlighted through work that delves into the history of drink and pairings. Her article on Austrian reds flows especially well and offers a deep insight into the industry, moving seamlessly from the vineyards of the countryside to vintners in the UK.

www.sacla.co.uk/collections/cipriani

 @originalbellini

PREVIOUS WINNERS

2022 Anthony Gladman

2021 Sophie Thorpe

2020 Nina Caplan

RESTAURANT WRITING AWARD

SPONSORED BY CAULISHOOTS®



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! 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 grown by Barfoots. Farming vegetables since 1976, we look after 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. Barfoots grow CauliShoots® on our farm on the South Coast of England June - October. Outside of the UK season, Barfoots Espana grow CauliShoots® at the foot of the mountains in the Lorca Valley, always transported by sea to minimise carbon.

GRACE DENT

For work published in Feast, The Guardian



JUDGES COMMENTED:

The judges were impressed with Dent's colourful imagery, humour, and directness. Her reviews are entertaining and pack in a huge amount of information. Judges appreciated how lightly she imparts her expert-knowledge, never talking down to her audience. Dent's tone creates a great sense that we can trust her endorsements.

JIMI FAMUREWA

For work published in The Evening Standard



JUDGES COMMENTED:

Famurewa's writing is evocative and impressively conjures the unique atmosphere of restaurants. His chatty style is entertaining, informative and full of humour. He communicates very knowledgeably and with genuine enthusiasm while maintaining considered and trustworthy discernment.

ANNA SULAN MASING

For work published in The Caterer



JUDGES COMMENTED:

Sulan Masing's knowledgeable, questioning and enthusiastic pieces impressed the judges. Insightful and informative, Sulan Masing's work is both well-researched and well-written. Judges particularly enjoyed her sensitive and thought-provoking work on women in the restaurant world. Her writing shines a light on people and stories that have been left in the dark for far too long.

CauliShoots.com

 @CauliShoots

 caulishoots

www.barfoots.com

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 @BarfootsUK

 BarfootsUK

PREVIOUS WINNERS

2022 Jonathan Nunn

2021 Jimi Famurewa

2020 Jimi Famurewa

FOOD MAGAZINE OR SECTION AWARD

SPONSORED BY LAKELAND

LAKELAND

Lakeland, the experts in cooking, baking, cleaning and laundry was founded nearly 60 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!

CHEESE, THE MAGAZINE OF CULTURE

Editors, Anna Sulan Masing,
Apoorva Sripathi, Holly Catford



JUDGES COMMENTED:

A brilliant, inspiring magazine to celebrate cheese, with intriguing articles that teach a lot about the history of cheese making. One judge said, 'A journey through the world, mounted on a slab of cheese - for me, travel doesn't get much better than that.' Creating a magazine with a single subject is a great choice and the resulting publication is very interesting.

PIT MAGAZINE

Editor, Helen Graves



JUDGES COMMENTED:

The judges found Pit quirky, with articles that were fascinating, funny, occasionally tragic but always well-researched. They commented, 'It's a rare and heady blend of culinary obsession and love for humanity, and it's clearly guided by a brave and nurturing editorial hand.' There was a sense that Pit was created by people who love all aspects of food and everything that it means.

FEAST, THE GUARDIAN

Editor, Tim Lusher



JUDGES COMMENTED:

Feast, The Guardian is full of the bold flavours and functional recipes that make readers return. The judges liked the nod to affordability with budget friendly feasts, accessibility and gorgeous images. They found the features relentlessly inspiring, classy and delivered with Hemingwayesque editorial restraint.

www.lakeland.co.uk

 @lakelanduk

 @LakelandUK

 @LakelandUK

PREVIOUS WINNERS

2022 delicious. magazine

2021 National Geographic Traveller Food

2020 BBC Good Food

RECIPE WRITING AWARD

SPONSORED BY GOLD TOP



Gold Top with Cream at the Top

Established 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.

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 products.

This can be milk supply, to their own niche products. Check out the website, www.qmpltd.co.uk

FELICITY CLOAKE

For work published in Feast,
The Guardian



JUDGES COMMENTED:

Cloake's mastery in dissecting, disassembling and defining recipes is unrivalled. Her recipe features make enjoyable, informative and humorous reading. Cloake's knowledge bounces off the page and readers are drawn into her passion to create the perfect recipe. She does the hard work of forensic recipe-testing to enable the reader to cook with confidence.

MARK HIX

For work published in
The Telegraph Magazine

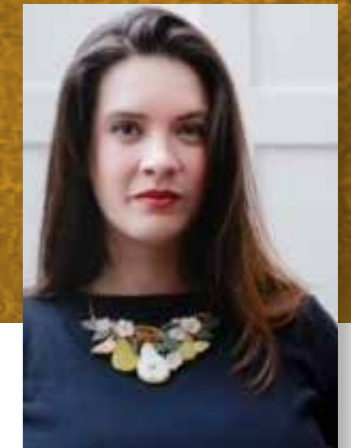


JUDGES COMMENTED:

Hix's recipes are both elegant and comforting, spotlighting ingredients that are vibrant in flavour and aroma. Each recipe is introduced with illuminating facts that encourage further research. Readers will be saying 'I want to make that recipe,' and are sure to be inspired to cook beyond their culinary comfort zone.

OLIVIA POTTS

For work published in
The Spectator



JUDGES COMMENTED:

As photography often complements recipe features, Potts does a remarkable job bringing vintage favourites back into the spotlight, her words garnished with no more than a simple watercolour illustration. A feat she manages by weaving personal reminiscences with historical facts about the different ways to execute a dish.

FOOD WRITING AWARD

SPONSORED BY TEBAY/GLOUCESTER

WESTMORLAND
FARMSHOP & KITCHEN

TEBAY SERVICES
GLOUCESTER SERVICES
CAIRN LODGE SERVICES

We are a family business which grew out of our hill farm in Cumbria in 1972. Today, we run motorway services, but everything we do reflects our beginnings on the farm.

We value good food & craft and the people, landscapes and skills that produce it.

In our farmshops, we work with craft producers, both locally and further afield, to bring you unique products made with skill and care. In our kitchens, there are no fast-food franchises, instead we make seasonal and simple homemade food from scratch.

Proper food matters.

So, we cook it and serve it where you'd least expect it - at a motorway services.

Tebay Services | Gloucester Services | Cairn Lodge Services

SHAHNAZ AHSAN

For work published in Waitrose and Partners Food Magazine, Observer Food Monthly Magazine and The Guardian Website



JUDGES COMMENTED:

Ahsan's elegant literary writing paints nostalgic and intimate food scenes. She brings a fresh insight to school dinners through the eyes of Bangladeshi migrant parents in the 1970s. The judges wholeheartedly agree that the continuing significance of school meals is about more than just food: it's an expression of care.

SUE QUINN

For work published in The Sunday Times, Slightly Foxed and Pit Magazine



JUDGES COMMENTED:

Quinn's fluent writing is based on reliable research and is a pleasure to read. "How to use garlic like an expert" is informative - all of the judges learnt something new. "Fidget Pie" tells the importance of keeping the country's food heritage with an intriguing story of early cookbook writing. "SALT FAT ACID CHIP!" is a short, quirky and amusing read.

BEE WILSON

For work published in London Review of Books and The Guardian



Charlotte Griffiths

JUDGES COMMENTED:

'Who doesn't wish they could write like that?!' said one judge. Indeed, Wilson is an admirable food writer who intelligently takes her own personal experiences with food and cooking to a broader horizon. Her pieces are consistently well-written with clear structures, pleasurable to read, extensively researched and informative without being doctrinal.

www.westmorlandfamily.com

Gloucester Services

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Tebay Services

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@TebayServices

Cairn Lodge Services

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@cairnlodgeservices

PREVIOUS WINNERS

2022 Fuchsia Dunlop

2021 Melissa Thompson

2020 Olivia Potts

LIFETIME ACHIEVEMENT AWARD WINNERS



2019
Madhur Jaffrey CBE



2022
Delia Smith CH 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

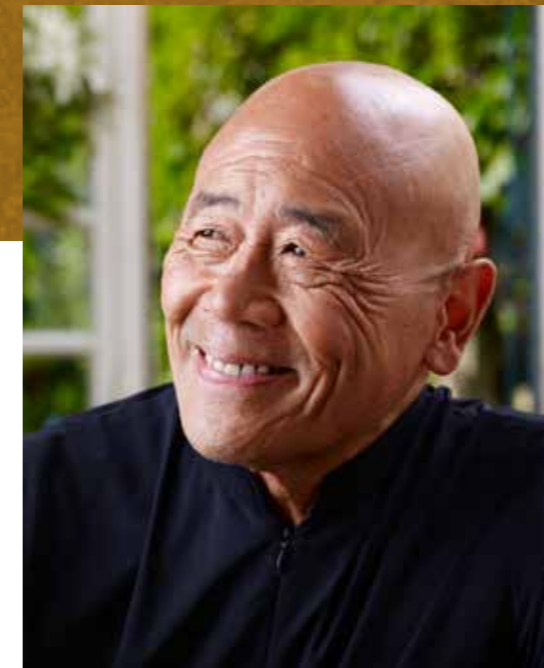


2009
Egon Ronay



2008
Katie Stewart

LIFETIME ACHIEVEMENT AWARD



KEN HOM CBE

Ken Hom CBE is the man who showed the British how to cook Asian food. A leading authority on Chinese cuisine, he is one of the most respected and celebrated TV chefs of all time. His phenomenal success is easily measured. He is the author of almost 40 books, which have inspired millions of home cooks around the world. In Britain alone, the Ken Hom wok is found in one in seven kitchens. Ken Hom, who resides in France and in Thailand but travels tirelessly all over the world, continues to appear regularly as celebrity chef, write new books and keep an involvement with restaurants worldwide. He has presented seven UK television series launching his career over 35 years ago with Ken Hom's Chinese Cookery. His autobiography 'My Stir Fried Life' – published in English, Chinese and Thai, and available from Amazon - is a high-spirited, life-enriching feast where the chopsticks never stop clattering, the platters are always abundant, and dreams – no matter how ridiculously unbelievable – can and do come true.

He is a founding patron of the Oxford Cultural Collective, an independent cultural Institute that promotes better understanding of food and drink. The Collective has links to Oxford Brookes University through its foundation, formed to provide students with outstanding learning experience. <https://oxfordculturalcollective.com/>

He is also an ambassador for GREAT, the UK Government's international marketing campaign showcasing the best Britain has to offer. A prominent charity supporter, he is an ambassador for Action Against Hunger and Prostate Cancer UK.

NEWCOMER 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 2008 from humble beginnings on the south Cornish coast, our 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 with natural sea minerals including calcium, potassium and magnesium. The diverse range of sea salts are hand-harvested to deliver maximum flavour with the abundance of these sea minerals reducing the sodium content and delivering more flavour with less salt. The Grade A waters possess a distinct mineral profile, thanks to the area's unusual rock geology delivering the unique Cornish mineral profile that makes our flavour so distinctive.

From the core range of sea salt crunchy crystals and soft finishing flakes to the ever-evolving, deliciously blended seasonings 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 Co-op, as well as internationally in over 35 countries.

"GREEDY GIRL"

by Susannah Cohen



JUDGES COMMENTED:

Cohen's "Greedy Girl" is a fun, peppy and well-written piece. Her prose has a certain sparkle, an energy and bravura that made it fun, yet she also manages to be authentic and vulnerable in her choice of subject. With such mature writing, and clear commitment to pursuing a career in food, the judges are sure she's well on her way to achieving her goal.

"THE EDIBLE STAGES OF GRIEF"

by Susannah Moody



JUDGES COMMENTED:

Moody's sincere and emotive exploration of the role of food in bereavement was touching and skilful. She shows real commitment to the goal of being a food writer and the judges felt this moving piece demonstrated Moody's talent as a wordsmith which should give her the confidence to achieve this aim.

"TWO PACKETS OF BOURBONS AND A PACKET OF HOBNOBS: THE FOOD JOURNEY OF A BRIT IN BULGARIA"

by Claire Ruston



JUDGES COMMENTED:

Ruston writes in a chatty, informal style, but her work is cogent and well-crafted. The result is a wonderfully engaging piece that made the judges yearn for foods they grew up with whilst developing their understanding of how food can help us understand a different land and culture. A clear, well-defined story and a single, unique focus made for compelling, memorable content.

www.cornishseasalt.co.uk



CornishSeaSalt

FIRST BOOK AWARD

SPONSORED BY SEA SISTERS



Sea Sisters is England's only fish cannery, located on the Jurassic Coast of West Dorset. We are an award winning, family run business that preserves ethically sourced British fish. We create unique and delicious recipes with native fish that are harvested in season, when they are mature and using low impact fishing methods.

The Spanish term for high quality tinned fish is 'conservas' and we have adopted this to describe our products. Each can of conservas is crafted using time honoured canning traditions and hand packed in our craft cannery. We were the first people to can fish in England since the 1940's and

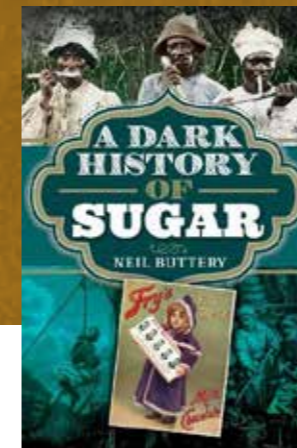
have learned that the slow and hard way is often the best way. Our products can be enjoyed simply with crackers, crisps and a glass of your favourite beverage or used as an ingredient in a quick meal.

Our mission is to elevate the quality of tinned fish in the UK through recipe innovation, quality ingredients and supply chain traceability. Every batch we produce is fully traceable from catch to can and by using small fisheries who practise low impact fish methods, we are working to help regenerate and sustain native fish stocks whilst supporting the best of the British fishing industry.

Our message for the British public is to eat more locally sourced fish and support the British fishing industry, try something different and enjoy the simplicity of a good can of fish.

A DARK HISTORY OF SUGAR

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



JUDGES COMMENTED:

This book is a combination of historical non-fiction mixed with very clever narrative that made the judges assess, re-frame, if not redefine, how they view sugar in their day-to-day lives. Buttery offers a chilling historical insight into our food chain and invites us to pull back the curtain, search out and reveal modern day misdemeanours in our food production.

CHOCOLATE CAKE FOR IMAGINARY LIVES: A COLLECTION OF SHORT STORIES

by Genevieve Jenner
Deixis Press

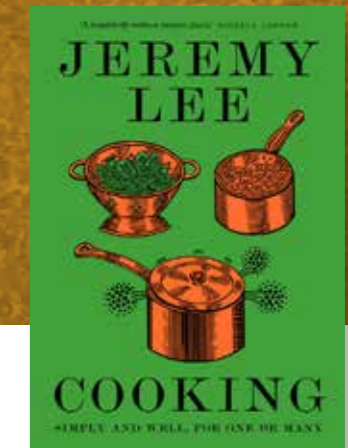


JUDGES COMMENTED:

Jenner brings an exciting and beguiling twist to food writing, whetting the appetite for the short story. She redefines the paradigm when it comes to novel food writing. Recipes are laid out so 'you feel akin to recreating them casually, non-precisely, in a relaxed way. Each story embedded around a recipe could be flipped to say the stories are embedded in the recipes - very clever.'

COOKING: SIMPLY AND WELL, FOR ONE OR MANY

by Jeremy Lee
4th Estate
(HarperCollinsPublishers)



JUDGES COMMENTED:

Lee seeks to share and inspire an approach to cooking driven by taste and quality of produce. Judges said: 'A joy to read, it flows with anecdotes, encouragement, simple and often poetic directions. Chapters are categorised in a layout which encourages reading from cover-to-cover. Original and so well crafted.' 'Something rather wistful about this....and really rather charming.'

www.seasisters.co.uk

 @seasistersuk

 @seasistersuk

PREVIOUS WINNERS

2022 Dan Saladino

2021 Merlin Sheldrake

2020 Angela Clutton

SPECIALIST OR SINGLE SUBJECT COOKBOOK AWARD

LIVE FIRE: SEASONAL
BARBECUE RECIPES
AND STORIES
OF LIVE FIRE
TRADITIONS OLD
AND NEW

by Helen Graves
Hardie Grant Books



JUDGES COMMENTED:

Graves writes seductive, big-flavoured recipes but also goes beyond the grill to deep dive into different cultures' approaches to cooking over fire. It's a storybook full of tales of London smokehouses, Thai barbecue, ocakbasi and so much more. As one judge said, 'It was a struggle to find a recipe that we didn't want to make.'

OUTSIDE: RECIPES
FOR A WILDER WAY
OF EATING

by Gill Meller
Hardie Grant Quadrille



JUDGES COMMENTED:

Meller's beautiful book captures all that is wonderful about outside cooking, making readers eager to start a cooking fire right away! As one judge said, 'He writes evocatively and his recipes were absolutely faultless - even for this judge who finds it almost impossible not to go off-piste.'

TOMATO:
80 RECIPES
CELEBRATING THE
EXTRAORDINARY
TOMATO

by Claire Thomson
Hardie Grant Quadrille



JUDGES COMMENTED:

A true celebration of all that tomatoes bring to the party, this book is full of diverse and dependable recipes which encapsulate the tomato's flavour. Thomson's enthusiasm shines through the fluidly and carefully written recipes, making it feel as if she is in the kitchen with you. One judge commented, 'You could simply never get bored with this book on your shelf.'

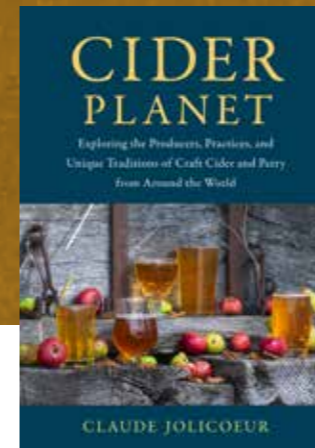
PREVIOUS WINNERS

2022 Katarina Cermelj
2021 Rachel DeThamplé
2020 Angela Clutton

DRINKS BOOK AWARD

CIDER PLANET

by Claude Jolicoeur
Chelsea Green Publishing



JUDGES COMMENTED:

A celebration of cider, a subject rooted in tradition and history. This is a well-written, very deeply researched and engaging book. Its easy-style account of cider and perry making, from every conceivable aspect, manages to keep momentum and showcase variety. Jolicoeur's story shines a light on ciders and perries and their producers around the world.

HOLY WATERS: SEARCHING FOR THE SACRED IN A GLASS

by Tom Morton
Watkins Publishing (Watkins
Media Ltd)

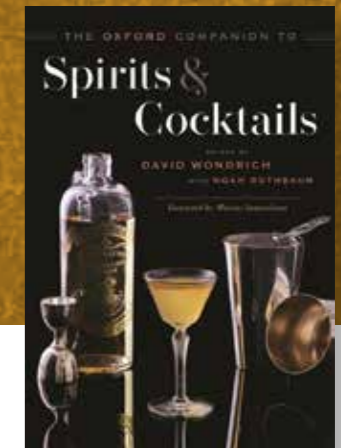


JUDGES COMMENTED:

An ambitious yet quirky book. Judges liked the concept; partly autobiographical, witty, light-hearted, endearing in places, yet still factual and accessible. Morton creates wonderful evocative descriptions through his clear and expressive writing. History, folklore, science, geography, anthropology and tasting notes, it's all there, simply and characterfully done.

THE OXFORD COMPANION TO SPIRITS AND COCKTAILS

edited by David Wondrich with
Noah Rothbaum
Oxford University Press



JUDGES COMMENTED:

A wonderful, well-curated work, fully referenced and scholarly. This book is a major contribution to the field: a genuine encyclopedia, its range of topics is immense. Judges appreciated the factual focus over subjectivity. Short factual entries are invariably delightful, "Absinthe" and "Ice" being two of the judges' favourites. An incredible collection of everything you need to know!

PREVIOUS WINNERS

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

CINNAMON AND
SALT: CICHETTI IN
VENICE: SMALL BITES
FROM THE LAGOON
CITY

by Emiko Davies
Hardie Grant Books



JUDGES COMMENTED:

The wealth of research supporting Davies' long-standing love of the city's bars and baci results in clearly written recipes. These are completed with fact-filled headnotes and helpful tips ranging from "The Art of Frying" to "How Not to Stir Polenta". Magical evocation had our judges planning their next tour; masterful guide in hand.

THE NUTMEG
TRAIL: A CULINARY
JOURNEY ALONG
THE ANCIENT SPICE
ROUTES

by Eleanor Ford
Murdoch Books
(Apollo Publishers)

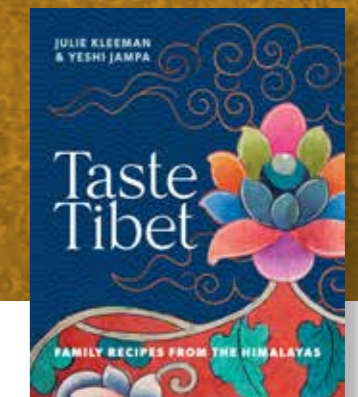


JUDGES COMMENTED:

Breathtaking in scope, Ford's paean to spice is, like the best stories, clear and focused in purpose and presentation. Judges noted that the deep research aligned with an abundant love of the subject. Recipes are clear and instructive, backed up by historical and cultural cross-reference and seasoned with pithy advice. Both design and photography are also superb.

TASTE TIBET: FAMILY
RECIPES FROM THE
HIMALAYAS

by Julie Kleeman and Yeshi Jampa
Murdoch Books (Allen & Unwin)



JUDGES COMMENTED:

With their impeccable credentials, Kleeman and Jampa have written an authoritative book that throws light on a comparatively obscure cuisine, yet one that has much to teach us about respectful frugality, sustainability, instinct and gratitude. An immersive and instructive experience for both casual reader and curious cook.

PREVIOUS WINNERS

2022 Sofia Nordgren
2021 Durkhanai Ayubi
2020 Eleanor Ford

FOOD BOOK AWARD

RED SAUCE BROWN SAUCE: A BRITISH BREAKFAST ODYSSEY

by Felicity Cloake
Mudlark
(HarperCollinsPublishers)

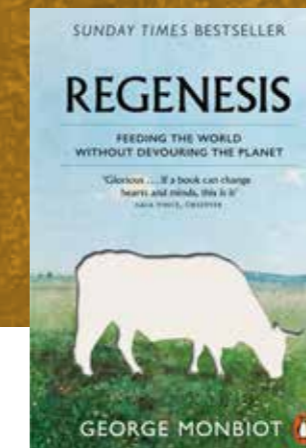


JUDGES COMMENTED:

Cloake's captivating prose is charming, witty and informative. She invites us to join her on a tour of Great Britain for a journey of discovery, pleasure, greed and the perfect fry-up (and sauce). Judges found her dogged determination and total immersion in her cross-Britain journey infectious. One judge said, 'The ultimate compliment I could pay is that I have now ordered her previous books!'

REGENESIS: FEEDING THE WORLD WITHOUT DEVOURING THE PLANET

by George Monbiot
Allen Lane (Penguin Books,
Penguin Random House)



JUDGES COMMENTED:

This critical work is incredibly well-researched, backed by reliable scientific data, yet never dry or overly scholarly. Monbiot offers insight into the dire state of our current food system but provides hope and optimism through the stories of people who are making a difference. A must-read for anyone concerned with the ability of the planet to feed all living things, including ourselves.

ENGLISH FOOD: A PEOPLE'S HISTORY

by Diane Purkiss
William Collins
(HarperCollinsPublishers)



JUDGES COMMENTED:

A remarkable book, scholarly, entertaining and fascinating. Purkiss is extraordinarily well read, articulate, and writes beautifully. She goes under the skirts of convention to strip bare the many presumptions that surround what we eat and why. Mandatory reading for anyone involved, however peripherally, in food and what we now refer to as the food chain. Simply a brilliant work.

PREVIOUS WINNERS

2022 Dan Saladino
2021 Carolyn Steel
2020 John Wright

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

 @uncharted_wines

**BOROUGH MARKET:
THE KNOWLEDGE:
PRODUCE - SKILLS -
RECIPES**

by Angela Clutton
Hodder & Stoughton



JUDGES COMMENTED:

Judges were quickly lured into the invigorating market experience, especially enjoying the knowledge from the traders. In spite of the wealth of facts, the skilful design ensured the pages were never crowded or overpowering. Clutton offers a highly enjoyable read, ideal for those starting out and as an inspirational reference book for experienced cooks.

**A GOOD DAY
TO BAKE: SIMPLE
BAKING RECIPES
FOR EVERY MOOD**

by Benamina Ebuehi
Hardie Grant Quadrille

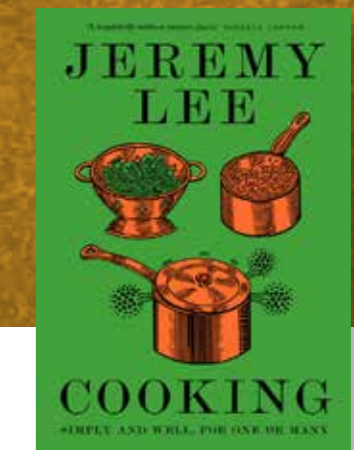


JUDGES COMMENTED:

This book stood out with its interesting and original recipes, which felt creative and innovative, but very achievable. As well as the sweet recipes, judges liked the savoury elements too, making it a well-rounded baking book that they thoroughly enjoyed reading and cooking from. Many said they would give the book as a gift. Ebuehi's voice gently guides and reassures throughout.

**COOKING: SIMPLY
AND WELL, FOR
ONE OR MANY**

by Jeremy Lee
4th Estate
(HarperCollinsPublishers)



JUDGES COMMENTED:

The judges found much to enjoy from Lee who is clearly enthralled by good food. This energy manifests in the writing, which is both exuberant and intimate, weaving in personal stories and nostalgic childhood memories. There is deep knowledge here too, a dedication to good produce and discerning provenance, and doing justice to it all when it comes to the cooking.

PREVIOUS WINNERS

2022 Ruby Tandoh

2021 Nell Gifford and Ols Halas

2020 Ella Risbridger



SPECIAL AWARD

#CookForUKRAINE

#CookForUKRAINE is comprised of individuals from all different walks of life - spanning across two continents - chefs, food writers, journalists, food influencers, technology entrepreneurs, marketers and many more. They came together immediately when the conflict first erupted and have been working diligently since to help raise funds to support people on the ground.

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, Lorna Wing and Ruth Nieman.

Everyone at the Guild would like to thank our host for the awards evening, Matt Tebbutt, as well as our trusty administrative and financial team - Kim Furnell and Nicki Taylor – Angela Nilsen for the beautiful menu illustration and Chloë Hutchinson for designing this programme.

CELEBRATION MENU

We are delighted to have worked with this evening's sponsors and Last Supper caterers to create a selection of enticing canapés for our guests

Trewithen Dairy Butter & Cornish Sea Salt-Dipped Rainbow Radishes (V)

Charred Caulishoots, Pistachio Dukkah & Chermoula Labneh (V)

Puffed Tapioca Crisp, Sea Sisters Cuttlefish in Ink, Saffron Aioli & Cornish Wild Seaweed Salt

J. Pao Beansprout & Miso Aubergine Nori Cones (V)
for Ken Hom

Charcoal Tuiles, Beef Carpaccio, Sacla' Black Summer Truffle Pesto & Cornish Smoked Sea Salt

Confit Potato Chips & Pickled Dulse-Trewithen Dairy Butter Hollandaise (V)

Chicken Kyiv Bonbons, Wild Garlic Mascarpone & Cornish Chicken Chip Sea Salt Crackling
for Olia Hercules

Teriyaki-Roasted Caulishoots Cornet (VG)

Meringues & Trewithen Dairy Cornish Clotted Cream Passion Fruit Curd

Strawberry-Meadowsweet Tartlets & Trewithen Dairy Cornish Clotted Cream

Cipriani & Tiri Panettone

DRINKS

Cipriani Bellinis & Virgin Bellinis

Mussini Gin & Tonic & Limoncino Drinking Vinegar Mocktails

Unchartered Wines: Triennes Rosé 2022
Les Deux Moulins Sauvignon Blanc 2022
La Maldición Tinto de Valdilecha 2022

Please ask the waiting staff for information about allergens



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