

GUILD OF FOOD WRITERS AWARDS 2017

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CONTENTS

PRESIDENT'S WELCOME	1
AWARDS SHORTLISTS:	
FOOD WRITING AWARD	2
<i>SPONSORED BY SUPERFAST THERMAPEN®</i>	
COOKERY WRITING AWARD	3
<i>SPONSORED BY GOLD TOP</i>	
RESTAURANT WRITING AWARD	4
<i>SPONSORED BY FOOD & DRINK DEVON</i>	
FOOD BLOG AWARD	5
<i>SPONSORED BY SATELLITE PR</i>	
FOOD BROADCAST AWARD	6
<i>SPONSORED BY THE NORWEGIAN SEAFOOD COUNCIL</i>	
BRITISH FOOD AWARD	7
<i>SPONSORED BY ASPALL</i>	
FOOD AND TRAVEL AWARD	8
<i>SPONSORED BY TEBAY SERVICES AND GLOUCESTER SERVICES</i>	
CAMPAIGNING AND INVESTIGATIVE FOOD WORK AWARD	9
<i>SPONSORED BY THE ORGANIC TRADE BOARD</i>	
FOOD MAGAZINE OR SECTION AWARD	10
FIRST BOOK AWARD	11
FOOD BOOK AWARD	12
COOKERY BOOK AWARD	14
INSPIRATION AWARD	16
<i>SPONSORED BY SCOTCH BEEF PGI</i>	
SPONSORS	18
AWARDS PARTY 2016 PHOTOS	25
WRITE IT	26
AWARD WINNERS 2016	27
THE GUILD EVENTS OF 2016/2017	28
CURRENT COMMITTEE	30
AWARDS PARTY MENU	31
THANKS	32



PRESIDENT'S WELCOME



Welcome to the 19th annual Guild of Food Writers Awards Ceremony, held this year for the first time in the cool urban surroundings of the Oval Space. I am thrilled to see so many of our members here tonight, alongside publishers, agents, editors, food professionals and of course our sponsors – a magnificent group of some of the best in food, wine and cookery.

We live in uncertain times, but food remains the great unifier. Good food writing and broadcasting communicates the sheer joy of cooking and eating, but it also educates and, crucially, extends our understanding of other cultures – as anyone lucky enough to attend one of the Cook For Syria events, many involving Guild members, will know. Our shortlistees tonight all enthrall, educate and enlighten in equal measure. I salute you.

A big thank you is due to our committee who have worked hard and given up countless hours to arrange these awards. Top of the list (take a bow, please, team) are Jayne Cross and Sam Bilton, our awards coordinators, and also Charlotte Pike and Polly Robinson the sponsorship coordinators.

The success of the awards for the last three years is also in no small measure down to Kate Hawkings, who this year stands down as Chair of the Committee. She has brought both vigour and rigour to the position, along with her organizational skills, enormous charm, and that bottle opener reliably stashed in her handbag. We are enormously grateful to her.

Happily our new co Chairs are more than up to filling Kate's black leather biker boots. Genevieve Taylor and Angela Clutton have both served on the committee and will take on the considerable responsibility of chairing the Guild committee in partnership. Like strawberries and cream or beef and mustard, it's going to be a winning combination.

On the subject of winning, congratulations to all the winners and those shortlisted. It has been incredibly tough picking a single champion in each category, and the dedicated juries of Guild members have debated long and sometimes fiercely. Every single one of the shortlisted books, blogs, and broadcasts is well worth reading, listening and watching. The books are all available here at the Awards for you to browse.

Enjoy your evening at the Guild of Food Writers Awards, and raise a glass with me to another fantastic year of food.



FOOD WRITING AWARD
SPONSORED BY SUPERFAST THERMAPEN®



Xanthe Clay
for work published in *The Telegraph*

JURORS COMMENTED:
Whatever she is writing about – and the range is enormous – this writer always engages and entertains the reader. Her knowledge is vast, yet she is always looking over the shoulder of the home cook, with helpful advice and tips. Highly professional, practical and inspirational.



Rachel Roddy
for work published in
The Guardian Cook

JURORS COMMENTED:
A gifted, very evocative writer who brings her subject alive: you can almost smell the food in her Rome kitchen as you read about it. The writing is unpretentious, and the recipes simple but mouthwatering. Food writing in its purest form.



Bee Wilson
for work published in *The Guardian*,
The Happy Reader and *London Essays*

JURORS COMMENTED:
This writer is highly versatile, covering a vast range of subjects from the scholarly to the highly emotive. She never fails to find exciting angles on stories, researches them sensitively and meticulously, and writes from the heart.

PREVIOUS WINNERS

2016	Bee Wilson for work published in <i>The Times Literary Supplement</i> , <i>The Happy Reader</i> , <i>The Sunday Telegraph Magazine (Stella)</i> , <i>Intelligent Life</i> , <i>The Observer</i>	2007	Felicity Lawrence for work published in <i>The Guardian</i>
2015	Tim Hayward for work published in <i>FT Weekend Magazine</i>	2006	Fuchsia Dunlop for work published in <i>the Financial Times</i> and <i>Observer Food Monthly</i>
2014	Tim Hayward for work published in <i>FT Weekend Magazine</i>	2005	Caroline Stacey for work published in <i>The Independent</i>
2013	Noah May for work published in <i>The Arbuturian</i>	2004	Bee Wilson for work published in <i>The Sunday Telegraph magazine</i>
2012	Tim Hayward for work published in <i>Observer Food Monthly</i> and <i>the Financial Times</i>	2003	Kevin Gould for work published in <i>Waitrose Food Illustrated</i>
2011	Felicity Cloake for work published in <i>Fire & Knives</i> and <i>The Guardian</i>	2002	Fiona Beckett for work published in <i>The Times</i> , <i>Decanter</i> and <i>Sainsbury's The Magazine</i>
2010	Alex Renton for work published in <i>The Times</i> and <i>Observer Food Monthly</i>	2001	Catherine Brown for work published in <i>The Glasgow Herald</i>
2009	Bee Wilson for articles published in <i>The Sunday Telegraph's Stella magazine</i>	2000	Clarissa Hyman for work published in <i>Food & Travel</i> , <i>The Times</i> , <i>Food Illustrated</i> and <i>Journey magazine</i>
2008	Bee Wilson for work published in <i>The Sunday Telegraph's Stella magazine</i>	1999	Manisha Gambhir Harkins for work published in <i>The Master's Table</i>



COOKERY WRITING AWARD
SPONSORED BY GOLD TOP



Stephen Harris
*for work published in
The Telegraph Weekend*

JURORS COMMENTED:
The writer is an exceptional chef with a love of local produce. His lucid writing makes Michelin-star cooking attainable by the home cook, and his columns are delightfully spontaneous, full of surprises and insights.



Lia Leendertz
*for work published in
The Simple Things*

JURORS COMMENTED:
The writer has a fresh, appealing writing style, and her columns feel excitingly individual and different from the mainstream. A real celebration of allotment life and the bounty of seasonal produce, from seed to table.



Rachel Roddy
*for work published in
The Guardian Cook*

JURORS COMMENTED:
Judges felt transported to the writer's kitchen in Rome providing a true taste of the local produce and traditions. The recipes are inspiring and deliciously simple, and the writing style warm, inviting and inspirational, both for foodies and non-foodies alike.

PREVIOUS WINNERS			
2016	Stephen Harris for work published in The Telegraph Weekend	2008	Shona Crawford Poole for work published in Country Living magazine
2015	Diana Henry for work published in The Sunday Telegraph's Stella magazine	2007	Diana Henry for work published in The Sunday Telegraph's Stella magazine
2014	Hugh Fearnley-Whittingstall with Nikki Duffy for work published in The Guardian's Weekend magazine	2006	Alex Mackay for work published in Sainsbury's Magazine
2013	Yotam Ottolenghi for work published in The Guardian's Weekend magazine	2005	Mark Hix for work published in The Independent Magazine
2012	Lucas Hollweg for work published in The Sunday Times' Style magazine	2004	Angela Nilsen for work published in BBC Good Food magazine
2011	Mark Hix for work published in The Independent	2003	Annie Bell for work published in Country Living magazine
2010	Hugh Fearnley-Whittingstall for work published in The Guardian's Weekend magazine	2002	Jill Dupleix for work published in The Times
2009	Diana Henry for articles published in The Sunday Telegraph's Stella magazine	2001	Sophie Grigson for work published in Country Living magazine
		2000	Katie Stewart for work published in BBC Homes & Antiques magazine
		1999	Brian Glover
		1998	Sophie Grigson for work published in Country Living magazine

THIS AWARD IS PRESENTED IN MEMORY OF EVELYN ROSE.



RESTAURANT WRITING AWARD SPONSORED BY FOOD & DRINK DEVON



Grace Dent
*for work published in ES Magazine
for the Evening Standard*

JURORS COMMENTED:
This writer has an eye for detail and a gift for conveying the atmosphere of a restaurant so that you really feel you are sharing a table with her. A strong, well-informed voice with a lovely sense of humour.



Tim Hayward
*for work published in
FT Weekend Magazine*

JURORS COMMENTED:
A deeply knowledgeable writer with a uniquely broad understanding of both the restaurant business and cooking. His reviews are insightful and humorous and he completely knows what he is talking about: a great read.



Marina O'Loughlin
*for work published in
The Guardian Weekend magazine*

JURORS COMMENTED:
Behind a mask of anonymity, this reviewer is razor-sharp and utterly objective. Her judgments can always be relied on and she gives just the right level of detail. Consistent, convincing and always entertaining.

PREVIOUS WINNERS

- 2015 Marina O'Loughlin for work published in The Guardian Weekend magazine
- 2014 Zoe Williams for work published in The Sunday Telegraph's Stella magazine
- 2013 John Walsh for work published in The Independent magazine
- 2012 John Walsh for work published in The Independent Magazine
- 2011 Marina O'Loughlin for work published in Metro and Fire & Knives
- 2010 Tracey MacLeod for work published in The Independent Magazine
- 2009 Emma Sturgess for reviews published in Metro
- 2008 Tracey MacLeod for work published in The Independent Magazine



FOOD BLOG AWARD SPONSORED BY SATELLITE PR



nutmegsseven.co.uk
by Elly McCausland

JURORS COMMENTED:
Unapologetically detailed recipes that instil the cook with confidence and attractive design make this blog stand out. You get the strong sense that the recipes have been scrupulously tested and will work first time.



eastcoastavocet.com
by Mike Warner

JURORS COMMENTED:
Well researched and full of insight, this blog connects us to the world of the fisherman and his plight to save fish stocks. An important subject, engagingly handled, and one that deserves the widest possible reading.



thelittlelibrarycafe.com
by Kate Young

JURORS COMMENTED:
This blog is succinct and approachable, with excellent navigation. It weaves food and literature together in an accessible and entertaining way – well written, warm and full of inspiration

PREVIOUS WINNERS

- 2016 Nutmegs, Seven (www.nutmegsseven.co.uk) by Elly McCausland
- 2015 Cous Cous Bang Bang (couscousbangbang.blogspot.co.uk) by Thom Archer
- 2014 Paires au Chocolat (www.pairesauchocolat.net) by Emma Gardner
- 2013 Msmarmite lover (www.marmite lover.blogspot.co.uk) by Kerstin Rodgers
- 2012 Paires au Chocolat (www.pairesauchocolat.net) by Emma Gardner



FOOD BROADCAST AWARD
SPONSORED BY THE NORWEGIAN SEAFOOD COUNCIL



Food Programme:
Food Stories From Syria 2
*presented by Dan Saladino and
produced by Anne-Marie Bullock
(BBC Radio 4)*

JURORS COMMENTED:

This thought-provoking programme tackles this hugely important subject with clarity, intelligence, insight and sensitivity. A compelling example of how food can tell a broad cultural story and yet be fascinating to listen to.



From Our Own Correspondent:
Food Foraging In Crete
*by Heidi Fuller-Love
(BBC Radio 4)*

JURORS COMMENTED:

A beautiful piece of storytelling for our time, describing the economic crisis in Greece through the story of a man who turns to foraging for horta and snails. Poignant and informative and leaves you wanting more.



Food Programme:
That Gut Feeling: Part One
*presented by Dan Saladino and
produced by Rich Ward (BBC Radio 4)*

JURORS COMMENTED:

A brilliant science-based programme about the new scientific frontier that is the human gut. Highly entertaining and elegantly explained, especially considering the complexity of the subject matter.

PREVIOUS WINNERS

- 2016 Hugh's War on Waste presented by Hugh Fearnley-Whittingstall, executive producer Will Anderson (KEO Films for BBC ONE)
- 2015 Food Programme: Food is MAD presented and produced by Dan Saladino (BBC Radio 4)
- 2014 Our World: Coffee's Cruel Secret produced and presented by Chris Rogers and produced by Guy Lynn (BBC News)
- 2013 Exploring China: A Culinary Adventure presented by Ken Hom and Ching-He Huang (Keo Films for BBC Two)
- 2012 Hugh's Fish Fight presented by Hugh Fearnley-Whittingstall (KEO Films for Channel 4)
- 2011 Food Programme: Pop-up London presented by Sheila Dillon and Tim Hayward (BBC Radio 4)
- 2010 Nigel Slater's Simple Suppers presented by Nigel Slater (BBC One)

- 2009 You and Yours: Lunch presented by Simon Parkes (BBC Radio 4)
- 2008 Food Programme: China Tea presented by Andrew Jefford (BBC Radio 4)

Radio Broadcast of the Year Award

- 2001 Food Programme: Dry-curing (BBC Radio 4)
- 2001 Nigella Bites presented by Nigella Lawson (Pacific Productions for Channel 4)
- 2000 The Naked Chef presented by Jamie Oliver (Optomen Television for BBC Two)

Food Broadcaster of the Year Award

- 1999 Nigel Slater for Nigel Slater's Real Food (Kudos Productions for Channel 4)

Food Broadcast of the Year Award

- 1998 Derek Cooper and the Food Programme team (BBC Radio 4)



BRITISH FOOD AWARD
SPONSORED BY ASPALL



The British Table:
A New Look at the Traditional Cooking of England, Scotland, and Wales by Colman Andrews (Abrams Books)

JURORS COMMENTED:
This book is a tribute to British food and gives a detailed history of its origins and evolution. The wealth of research comes across in delicious platefuls of inspiration, and the pictures demonstrate how traditional British food can look inspiring and modern without overworked cheffyness



Food for All Seasons
by Oliver Rowe (Faber & Faber)

JURORS COMMENTED:
This is a tome to dig and delve into for seasonal inspiration, written by a chef who writes beautifully, passionately and lucidly. A book that deserves a front place on your bookshelf for many years to come.



Bee Wilson
for work published in *Borough Market Magazine* online and in *London Essays*

JURORS COMMENTED:
Reading this writer's work is a joy and education, both humbling and instructive. She hooks you instantly, and in a few words you feel immersed in the world she is describing. In a nutshell: absolutely convincing.

PREVIOUS WINNERS

2016	Lindsey Bareham for work published in <i>The Times</i>	2007	British Regional Food by Mark Hix (Quadrille)
2015	<i>The Shed: The Cookbook</i> by Richard, Oliver and Gregory Gladwin (Kyle Books)	2006	Best of British Fish by Hattie Ellis (Mitchell Beazley)
2014	<i>Historic Heston</i> by Heston Blumenthal with Pascal Cariss (Bloomsbury Publishing)	2005	<i>England Eats Out</i> by John Burnett (Pearson Education)
2013	<i>Calf's Head and Coffee: The Golden Age of Food</i> presented by Stefan Gates (Crocodile Media for BBC Four)	2004	<i>The Food Programme: Women's Institute</i> (BBC Radio 4)
2012	Work published in the <i>Birmingham Post</i> by Richard McComb	2003	<i>British Food: An Extraordinary Thousand Years of History</i> by Colin Spencer (Grub Street)
2011	Sybil Kapoor for work published in <i>Country Life</i>	2002	<i>The River Cottage Cookbook</i> by Hugh Fearnley-Whittingstall (Harper Collins)
2010	<i>Full English: A Journey Through the British and Their Food</i> by Tom Parker Bowles (Ebury Press)	2001	<i>Scots Cooking</i> by Sue Lawrence (Headline)
2009	<i>Riverford Farm Cook Book</i> by Guy Watson and Jane Baxter (Fourth Estate)	2000	<i>The Traditional Foods of Britain</i> by Laura Mason and Catherine Brown (Prospect Books) and <i>New British Classics</i> by Gary Rhodes (BBC Worldwide)
2008	<i>The River Cottage Fish Book</i> by Hugh Fearnley-Whittingstall	1999	<i>Simply British</i> by Sybil Kapoor (Michael Joseph)
		1998	<i>John Evelyn, Cook</i> by Christopher Driver (Prospect Books)

THIS AWARD IS PRESENTED IN MEMORY OF MICHAEL SMITH.



FOOD AND TRAVEL AWARD

SPONSORED BY TEBAY SERVICES AND GLOUCESTER SERVICES



Land of Fish and Rice: Recipes from the Culinary Heart of China
by *Fuchsia Dunlop*
(Bloomsbury Publishing)

JURORS COMMENTED:

A new classic from this highly esteemed expert, written with obvious passion and a wealth of in-depth research. The writer commands her subject with absolute authority, and shares with the reader the cuisine of the region the Chinese describe as 'south of the river'.

Samarkand: Recipes & Stories from Central Asia & The Caucasus
by *Caroline Eden & Eleanor Ford*
(Kyle Books)

JURORS COMMENTED:

A very unusual book by two young writers who travel to Central Asia to expand their food knowledge. This book opens the readers' eyes to a land of mystery, with enticing and unusual recipes and beautiful photography.

Las Chimeneas, recipes and stories from an Alpujarran Village
by *Emma and David Illsley, Anna Norman*
(Casita Press)

JURORS COMMENTED:

The story of a British couple who abandon the rat race to set up a holiday villa in a historic village in inland Spain. With the help of locals and some assistance from back home, they celebrate the food and culture of their region. Compelling reading.

PREVIOUS WINNERS

- 2016 Spuntino: Comfort Food (New York Style) by Russell Norman (Bloomsbury Publishing)
- 2015 Kevin Gould for work published in Jamie magazine
- 2014 The Food Programme: US Southern Cooking and Chef Sean Brock presented by Richard Johnson and produced by Dan Saladino (BBC Radio 4)
- 2013 Every Grain of Rice: Simple Chinese Home Cooking by Fuchsia Dunlop (Bloomsbury Publishing)
- 2012 Jerusalem on a Plate presented by Yotam Ottolenghi (Keo Films for BBC Four)
- 2011 Orchards in the Oasis by Josceline Dimbleby (Quadrille)
- 2010 Sushi and Beyond: What the Japanese Know About Cooking by Michael Booth (Jonathan Cape)
- 2009 Shark's Fin and Sichuan Pepper by Fuchsia Dunlop (Ebury)

THIS AWARD IS PRESENTED IN MEMORY OF KATE WHITEMAN.



CAMPAIGNING AND INVESTIGATIVE FOOD WORK AWARD
SPONSORED BY THE ORGANIC TRADE BOARD



**Food Programme:
Diet and Dementia**
*presented by Sheila Dillon and produced
by Clare Salisbury (BBC Radio 4)*

JURORS COMMENTED:
A thoughtful and thought-provoking programme on an important but neglected subject. The balance between the human and the scientific is perfect, as is the structure. The interweaving of personal stories is particularly effective.



**The Ethical Carnivore: My Year
Killing to Eat**
*by Louise Gray
(Bloomsbury Natural History)*

JURORS COMMENTED:
This is a highly original work, executed with complete conviction. Heart-warming, engaging and impossible to put down, it treats a challenging subject unflinchingly, and you feel as if you are going on the same journey as the writer. Recommended reading.



**This Is Not a Diet Book: A User's
Guide to Eating Well**
by Bee Wilson (4th Estate)

JURORS COMMENTED:
This book encourages us to seek out real food, as distinguished from 'clean eating'. Well written, well organised and utterly readable, it represents a victory for common sense over fad diets. An excellent modern cookery book in the widest possible sense.

PREVIOUS WINNERS

2016	The Diet Myth: The Real Science Behind What We Eat by Tim Spector (Weidenfeld & Nicolson)	2009	Jamie's Ministry of Food presented by Jamie Oliver (Fresh One Productions for Channel 4) and The Future Control of Food: A Guide to International Negotiations and Rules on Intellectual Property, Biodiversity and Food Security by Geoff Tansley and Tasmin Rajotte (Earthscan)
2015	Felicity Lawrence, Andrew Wasley and Radu Ciorniciuc for work published in The Guardian	2008	Planet Chicken by Hattie Ellis (Hodder & Stoughton)
2014	www.fishfight.net and Hugh's Fish Fight presented by Hugh Fearnley-Whittingstall and produced and directed by Will Anderson (KEO Films for Channel 4)	2007	Felicity Lawrence for work published in The Guardian
2013	Jay Rayner for work published in The Observer	2005	The End of the Line by Charles Clover (Ebury Press)
2012	www.fishfight.net and Hugh's Fish Fight presented by Hugh Fearnley-Whittingstall (KEO Films for Channel 4)	2004	Felicity Lawrence for work published in The Guardian
2011	The Food Programme: The Fruit Industry presented by Sheila Dillon (BBC Radio 4)	2003	Local Food Programme Toolkit, various authors (International Society for Ecology and Culture)
2010	The Rough Guide to Food by George Miller and Katharine Reeve (Rough Guides)	2002	Eating Oil: Food Supply in a Changing Climate by Andy Jones, Sustain and Elm Farm Research

THIS AWARD IS PRESENTED IN MEMORY OF DEREK COOPER.



FOOD MAGAZINE OR SECTION AWARD



BBC Good Food magazine
(BBC Worldwide Ltd)

JURORS COMMENTED:

A serious grown-up food magazine with a strong heritage of practical recipes, well researched features and celebrity engagement. With its emphasis on seasonality and splendid photography, it really delivers.



delicious. magazine
(Eye to Eye Media Ltd)

JURORS COMMENTED:

A well balanced publication that delivers well researched and informative content in a smart and sassy way. Excellent writing and photography result in a stand-out magazine, highly consistent and evocative.



Market Life magazine
(LSC Publishing)

JURORS COMMENTED:

Bold and contemporary, this magazine devoted to Borough market offers something quite different from the rest, both in its broadsheet layout and its highly original, thought-provoking content. A new and original format for a food magazine.

PREVIOUS WINNERS

- 2016 The Guardian: Weekend magazine food section
- 2015 FT Weekend Magazine food section, edited by Natalie Whittle
- 2014 delicious. magazine, edited by Karen Barnes
- 2013 Crumbs magazine, edited by Matt Bielby and Laura Rowe
- 2012 Fire & Knives, edited by Tim Hayward



FIRST BOOK AWARD



Yashim Cooks Istanbul: Culinary Adventures in the Ottoman Kitchen
by Jason Goodwin (Argonaut Books)

JURORS COMMENTED:

A highly unusual book, which blends fiction with recipes and whisks you away to this exotic world as though on a magic carpet ride. Evocative, captivating and a treat to read – a book that breaks new ground in the field of cookery writing.



The Allotment Cookbook: Grow, cook and eat with the seasons
by Pete Lawrence (Weidenfeld & Nicolson)

JURORS COMMENTED:

The writer's love of his subject leaps out from the first page. An engaging, light-hearted book full of expert knowledge and invaluable tips which make it hard to put down. There is nothing 'earthy' about this fun, well-structured book.



A Handful of Flour: Recipes from Shipton Mill
by Tess Lister (Headline)

JURORS COMMENTED:

This is an educational book in the best sense, telling the story of Shipton Mill, the flours it produces and how to use them in a collection of excellent recipes. A must-have book for bakers and bread making enthusiasts.

PREVIOUS WINNERS

2016	Five Quarters: Recipes and Notes from a Kitchen in Rome by Rachel Roddy (Saltyard Books)	2007	Relish: The Extraordinary Life of Alexis Soyer by Ruth Cowen (Weidenfeld & Nicolson)
2015	Honey & Co.: Food from the Middle East by Sarit Packer and Itamar Srulovich (Saltyard Books)	2006	Dough by Richard Bertinet (Kyle Cathie)
2014	Great British Bakes by Mary-Anne Boermans (Square Peg)	2005	Not on the Label by Felicity Lawrence (Penguin)
2013	The Art of the Restaurateur by Nicholas Lander (Phaidon)	2004	Cooking Like Mummiji by Vicky Bhogal (Simon and Schuster)
2012	How To Make Bread by Emmanuel Hadjiandreou (Ryland Peters & Small)	2003	Cucina Siciliana by Clarissa Hyman (Conran Octopus)
2011	The Flavour Thesaurus by Niki Segnit (Bloomsbury Publishing)	2002	Sichuan Cookery by Fuchsia Dunlop (Michael Joseph)
2010	Easy Tasty Italian by Laura Santtini (Quadrille)	2001	No Place Like Home by Rowley Leigh (Fourth Estate)
2009	Riverford Farm Cook Book by Guy Watson and Jane Baxter (Fourth Estate)	2000	Chocolate: The Definitive Guide by Sara Jayne Stanes (Grub Street)
2008	The Last Food of England by Marwood Yeatman (Ebury Press)	1999	A Little History of Irish Food by Regina Sexton (Kyle Cathie)
		1998	Cooked to Perfection by Anne Willan (Quadrille)

THIS AWARD IS PRESENTED IN MEMORY OF JEREMY ROUND.



FOOD BOOK AWARD SPONSORED BY LAKELAND



The Apple Orchard: The Story of Our Most English Fruit
by Pete Brown (Particular Books)

JURORS COMMENTED:
The story of the writer's journey around the orchards of England, beautifully told and simply unputdownable. The writer has a delightful sense of humour and an infectious curiosity: a delight of a book.



The Oxford Companion to Cheese
edited by Catherine Donnelly (Oxford University Press)

JURORS COMMENTED:
A reference book par excellence: authoritative, comprehensive and with some delightfully unexpected entries. A magnum opus that is long awaited and deserves a prominent place on every food lover's bookshelf.

PREVIOUS WINNERS

2016	The Book of Pears: The Definitive History and Guide to over 500 varieties by Joan Morgan (Ebury Press)	2009	The Big Fat Duck Cookbook by Heston Blumenthal (Bloomsbury Publishing)
2015	The Land Where Lemons Grow: The Story of Italy and its Citrus Fruit by Helena Attlee (Particular Books)	2008	Feast: Why Humans Share Food by Martin Jones (Oxford University Press)
2014	Mastering the Art of Soviet Cooking by Anya von Bremzen (Doubleday)	2007	Relish: The Extraordinary Life of Alexis Soyer by Ruth Cowen (Weidenfeld & Nicolson)
2013	What to Eat? 10 Chewy Questions About Food by Hattie Ellis (Portobello Books)	2006	Culinary Pleasures by Nicola Humble (Faber and Faber)
2012	Food Britannia by Andrew Webb (Random House)	2005	Eating Up Italy by Matthew Fort (Fourth Estate)
2011	A Taste of the Unexpected by Mark Diacono (Quadrille)	2004	Indulgence: Around the World in Search of Chocolate by Paul Richardson (Time Warner Books, UK)
2010	World Cheese Book by Juliet Harbutt (Dorling Kindersley)	2003	Thai Food by David Thompson (Pavilion)



FOOD BOOK AWARD
SPONSORED BY LAKELAND



**The Ethical Carnivore:
My Year Killing to Eat**
by Louise Gray
(Bloomsbury Natural History)

JURORS COMMENTED:
A very personal, heartwarming book which carries you along like a good novel. The writer's dedication to her subject is inspiring and she totally throws herself into her research. Brave and ruthlessly honest, it will change the way you think.



**Food Worth Fighting For: From
Food Riots to Food Banks**
by Josh Sutton (Prospect Books)

JURORS COMMENTED:
This book looks at the complex place of food in society, and the role food has played both as a source and resolution of conflict. An important and thought-provoking book, based on detailed historical research but highly readable and easy to understand.

- 2002 A Cook's Tour by Anthony Bourdain (Bloomsbury Publishing)
- 2001 Dangerous Tastes by Andrew Dalby (British Museum Press)
- 2000 The Oxford Companion to Food by Alan Davidson (Oxford University Press)
- 1999 The Man Who Ate Everything by Jeffrey Steingarten (Headline)



COOKERY BOOK AWARD



**Land of Fish and Rice:
Recipes from the Culinary Heart
of China**
by Fuchsia Dunlop
(Bloomsbury Publishing)

JURORS COMMENTED:
A work of real love and scholarship,
beautifully written and photographed.
The recipes are tempting, achievable
and intriguing, and a helpful guide
that enables you to decode the more
unusual ingredients. A dazzling piece
of work and a book to cherish.



**Ducksoup Cookbook: The
Wisdom of Simple Cooking**
by Clare Lattin and Tom Hill
(Square Peg)

JURORS COMMENTED:
An intelligent, well-balanced
collection of recipes from the
Mediterranean and Middle East that
really are simple. The book is beautiful,
evocative and exquisitely produced,
but more important, you feel you
really want to cook from it.

PREVIOUS WINNERS

- 2016 Honey & Co: The Baking Book by Sarit Packer and Itamar Srulovich (Saltyard Books)
- 2015 A Change of Appetite by Diana Henry (Mitchell Beazley)
- 2014 Brilliant Bread by James Morton (Ebury Press)
- 2013 Jerusalem by Yotam Ottolenghi and Sami Tamimi (Ebury Press)
- 2012 Couture Chocolate by William Curley (Jacqui Small)
- 2012 Ice Creams, Sorbets and Gelati: The Definitive Guide by Caroline and Robin Weir (Grub Street)

- 2010 Warm Bread and Honey Cake by Gaitri Pagrach Chandra (Pavilion)
- 2009 British Seasonal Food by Mark Hix (Quadrille)
- 2008 Sarah Raven's Garden Cookbook by Sarah Raven (Bloomsbury Publishing)
- 2007 A Year in my Kitchen by Skye Gyngell (Quadrille)
- 2006 The River Cottage Family Cookbook by Hugh Fearnley-Whittingstall and Fizz Carr (Hodder & Stoughton)
- 2005 How to Cook Better by Shaun Hill (Mitchell Beazley)
- 2004 The Curry Bible by Madhur Jaffrey (Ebury Press)



COOKERY BOOK AWARD



gather
by *Gill Meller*
(*Quadrille Publishing Ltd*)

JURORS COMMENTED:
A collection of recipes that are interesting, different and achievable, based on ingredients that are all around us if we take the trouble to look for them. The writer creates a warm and relaxing atmosphere, and the result is seriously inspirational.



**Low and Slow:
How to Cook Meat**
by *Neil Rankin* (*Ebury Press*)

JURORS COMMENTED:
Meat is one of the trickiest fields of cooking, and this is a brilliantly detailed, meticulously researched study of the subject. A book to turn to again and again, written by a writer with bags of personality and a ready sense of humour.

- 2003 Stylish Indian in Minutes by Monisha Bharadwaj (Kyle Cathie)
- 2002 Just Desserts by Gordon Ramsay and Roz Denny (Quadrille)
- 2001 Flavours by Donna Hay (Murdoch Books)
- 2000 A Passion for Vegetables by Paul Gayler (Kyle Cathie) and Baking with Passion by Dan Lepard and Richard Whittington (Quadrille)
- 1999 Madhur Jaffrey's World Vegetarian by Madhur Jaffrey (Ebury Press)
- 1998 The Book of Jewish Food by Claudia Roden (Viking)



INSPIRATION AWARD
SPONSORED BY SCOTCH BEEF PGI



Tim Baker

Head teacher of Charlton Manor Primary School in south east London, Tim's outstanding work integrates food education into all aspects of the school and is influencing schools and educators nationally. A forthcoming book 'Now We're Cooking!' will support schools and local authorities who want to get food into the National Curriculum.



Callum Edge

A sixth generation butcher, Callum has specialised in native-breed beef, lamb and pork for 20 years. He advises farmers to ensure good meat from within 25 miles of his shop in the Wirral. A small abattoir behind the shop means he slaughters the animals himself as part of a food chain that has the highest standards of animal welfare and meat production.

PREVIOUS WINNERS

2016 Carmel McConnell MBE



INSPIRATION AWARD
SPONSORED BY SCOTCH BEEF PGI



**Kate McGeevor
and Forty Hall Farm**

Forty Hall Farm is a 170-acre farm in Enfield, north London with a market garden, community orchard, farm shop, rare breed animals and organic vineyard. Kate and her inexhaustible team, in partnership with Capel Manor College, work closely and compassionately with volunteers, many with learning difficulties and mental health issues, to bring people together to grow, eat and celebrate good food.



Kalpna Woolf and 91 Ways

Charity entrepreneur Kalpna Woolf harnesses the power of food to bring cultures and communities together in her native Bristol, a city of 91 languages. Her charity's series of supper clubs, events and a roving Peace Café help people to share their values, heritage and stories. They are now to launch nationally to spread this successful project around the country.

MAIN SPONSOR OF THE AWARDS



TRY A LITTLE TENDERNESS

A perfect partnership. Introduced by mutual friends. Enjoying the same things. A relationship based on sweetness, tenderness and sharing that perfect moment together – and yes, there is a Brassica heaven.

We're talking about the birth of Tenderstem® - the successful coupling of traditional broccoli and Chinese kale – which has reinvigorated the Brassica market and taken the UK retail and food service industries by storm.

And for Stuart Cox, Managing Director of Sakata UK, the plant breeding specialists who created Tenderstem® it is a success story told very much in the language of love.

"Creating new varieties can take decades of caring for your plants, nurturing just the right environment for them to flourish and ensuring the flowers are receptive to each other at the exact right moment. Our Brassica specialists are dedicated to creating the perfect conditions – you're as likely to see them looking after the bee hives to protect our vital pollinators as you are to seeing them test for heat tolerance and yield in the laboratory."

Over 100 years old, Sakata is a Japanese vegetable seed specialist, which is still family-owned and leads the world in



classical plant breeding and research. It is not uncommon for plant scientists at the company to have decades of experience with them – many Japanese employees spend their whole career with one company - and senior category specialists will train up teams of young graduates.

Sakata also encourages an ethos of "time to dream" and it was during one of those freetime sessions, back in the 1990s, that the idea of a broccoli-Chinese kale hybrid was born.

"This was very much an example of consumer reaction leading the production process," said Stuart.

"Initially the Brassica team was very much focusing on the Asian market, which finds Western Brassicas, such as cabbage and sprouts, too hard to digest. They wanted to replicate the benefits of pak choi, for example, which is ideal for stir-fries and light, fast cooking.

"I visited Japan to monitor progress and the team regularly visited the UK to keep us updated and it's fair to say in the early days it looked like a non-starter. Highly labour intensive, the softer, looser vegetable presented a number of issues for growers. It was only when we'd harvested and cooked it that we saw the huge benefits. Consumer reaction was incredible and we recognised the value in further investment to iron out any issues and create a product which was also popular with growers and retailers."

It quickly became clear that Tenderstem® had a much wider potential than the Asian market. Quick to cook, full of flavour and incredibly versatile, its mild, distinctive taste and



succulent texture is more akin to green asparagus than traditional broccoli. Tender from floret to stem it works brilliantly with all sorts of cuisines – from Italian, to Indian to Indonesian. You can steam it, stir fry it, BBQ it, roast it and boil it – it's even delicious raw.

And in an increasingly health-conscious UK market place, Tenderstem® has enviable credentials as a superfood. One 100g portion gives you your daily requirement of vitamin C, it is also high in vitamin A and potassium and is a good source of iron, vitamin B6 and calcium.

"Food trends can be fickle, so we focus on long-term health, taste and quality benefits and products which can be sustainably produced," said Stuart. "The beauty of Tenderstem® is that children genuinely love it, so it is a family favourite. We all know we need to be eating more vegetables, particularly greens, so we need producers to excite the market and innovate, so consumers can enjoy being good."

That enjoyment factor is something which brand licensing and marketing specialist Coregeo fully utilises in its work with Tenderstem®, using fun experiences, PR, digital and social campaigns to keep the brand top of mind with UK consumers, achieving growth spikes of more than 20 per cent.

Year-round availability is made possible by production in Kenya and Spain, but Tenderstem® has a strong UK season which now extends from early June to November.

There are seven growers in the UK, across Jersey, the West Midlands, Lincolnshire and the South Coast helping to feed the increasing UK appetite for home-grown produce.

This year has already seen a 10 per cent increase in plantings on last year and in the last decade, there has been a steady increase in sales as Tenderstem®'s popularity continues to grow, with food service now following retail in realising the huge versatility of the trendy veggie. More and more growers are keen to add Tenderstem® to their rotation of crops.

"But we never stand still," said Stuart. "In addition to nurturing other vegetable and flower varieties, we're developing methods to further improve product continuity and enable a longer growing season to benefit growers and retailers.

"Happy plants make the tastiest vegetables and we're constantly striving to create the best environment for our products to flourish. Brassica heaven is a bright, warm day, a much cooler night and perhaps a beautiful hilltop view, so there are a great deal of opportunities to keep doing just that."

You can find out more about Tenderstem® at
www.tenderstem.co.uk;
on Twitter: @tenderstem;
on Facebook: www.facebook.com/tenderstem;
on Pinterest: www.pinterest.com/tenderstem/;
on Instagram: www.instagram.com/tenderstem.



Scotch Beef PGI

(Sponsor of the Inspiration Award)

“Scotch Beef PGI is delighted to be supporting the Guild of Food Writers awards event.

Scotch Beef PGI, which has earned a global reputation for taste and quality, is sourced from Scottish farms which must adopt best practice regarding animal welfare and production methods. Farms and processors are independently audited and Scotch Beef PGI is fully traceable back to farms of origin.

Family farming remains at the heart of sheep and cattle production in Scotland and sustains rural communities throughout the country. Livestock production also plays an important part in the biodiversity of upland habitats and the focus is on beef breeds farmed to produce beef, rather than milk.

Scotland's livestock production systems are based on free-ranging animals grazing at low stocking densities. Permanent grass and rough grazing account for almost 80% of Scottish agricultural area – this is largely unsuitable for vegetable or cereal production but ideal for cattle and sheep grazing.

Scotch Beef PGI and Scotch Lamb PGI were also among the first European red meat products to be granted the coveted PGI (Protected Geographical Indication) status in recognition of their quality standards and unique regional taste.”

**You can find out more about Scotch Beef PGI at www.scotchkitchen.com;
on Twitter: [@scotchkitchen](https://twitter.com/scotchkitchen);
on Facebook: www.facebook.com/scotchkitchen.**

Aspall

(Sponsor of the British Food Award)

“Innovation and invention have been at the heart of Aspall ever since Clement Chevallier arrived at Aspall Hall in 1728 to set up his new cyder business.

As well as being cutting-edge cyder makers, the family have been pioneers of seed drilling, propagators of a barley that became a staple of the brewing industry for 150 years, and one of the first dairies to embrace pasteurisation. More recently, we invented the unique trickle feed method used to create our incredibly popular cyder vinegar.

Now one of the oldest family businesses in the UK, Aspall is run by the eighth generation of the family, Barry and Henry Chevallier Guild. While upholding the same exacting standards set by Clement nearly 300 years ago, we have continued to innovate and improve.

Today, with our immense heritage, Aspall is recognised as a brand that values its past while enthusiastically embracing the future. We still press, ferment, blend and bottle on site at Aspall Hall but by embracing new ideas and technologies we have been able to produce the world-class cyders, juices and vinegars for which we are celebrated.

Creativity and passion are central to all we do so it is a great pleasure to sponsor these awards, which recognise such qualities in those who write about our industry of food and drink.”

**You can find out more about Aspall at www.aspall.co.uk;
on Twitter: [@aspall](https://twitter.com/aspall) and [@AspallVinegar](https://twitter.com/AspallVinegar);
on Facebook: [AspallUK](https://www.facebook.com/AspallUK) and [aspallvinegar](https://www.facebook.com/aspallvinegar);
on Instagram: [@aspalluk](https://www.instagram.com/aspalluk) and [@aspallvinegar](https://www.instagram.com/aspallvinegar).**



Food & Drink Devon

(Sponsor of the Restaurant Writing Award)

“The food and drink scene in Devon has never been so vibrant. The county is buzzing with innovation, creativity and productivity. Whether on the coast or inland there is a hub of activity. Matched with the stunning scenery it is rapidly growing its reputation on the culinary map as the must visit destination.

Food & Drink Devon is the county's only dedicated membership organisation supporting quality, provenance and sustainability in this sector. It has a 250 strong Devon-based membership which includes cookery schools, hospitality and catering businesses, speciality retailers, farmers markets and producers.

Food & Drink Devon and its membership supports the growing trend for using seasonal, local produce.

Chair Barbara King, who is also managing director of The Shops at Dartington, says: 'Having enjoyed hosting two Guild of Food Writers' trips, Food & Drink Devon is delighted to be sponsoring the Guild's Restaurant Writing Award. The businesses within the membership look forward to welcoming the Guild again in the future, both on a group visit as well as individual press tours.'

Please do contact Hayley Reynolds (hayley@rawprandmarketing.co.uk) to find out more about some of Devon's many highlights.”

You can find out more about Food & Drink Devon at www.foodanddrinkdevon.co.uk; on Twitter: @lovetheflavour; on Facebook: lovetheflavour.

Gold Top

(Sponsor of the Cookery Writing Award)

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

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

The original Gold Top Milk is made the traditional Guernsey and Jersey way with the cream on the top, and tastes delicious, the Luxurious Gold Top Smooth is a variation whereby the indulgent cream is blended evenly throughout the entire bottle. The Gold Top family includes, butter, cream, ice cream amongst others.

QMP are set to make an even greater impact through increased promotion. Sponsoring several shows throughout the year, such as The Dairy Event, Royal Cornwall, The Great Yorkshire Show amongst others and regionalised smaller. We are looking into doing food shows over the next 18 months by undertaking joint ventures with Grahams Dairy our current licence holder. We are also sponsoring The Jersey Society World Tour in 2016, which will tour around the UK and Ireland.”

www.goldtopmilk.co.uk

LAKELAND



Lakeland

(Sponsor of the Food Book Award)

“Lakeland, the home of creative kitchenware was founded over 50 years ago in the heart of the Lake District. From humble beginnings this family owned business is now a multi-national, multi-channel retailer offering millions of customers over 4000 quality, ‘can’t live without’ products for the kitchen and home.

Lakeland is constantly looking for ground-breaking innovations and ideas to add to their extensive range to ensure that their customers have everything they need to create delicious, healthy meals at home and handy time savers to make life just that little bit easier.

Customers can shop using the Lakeland catalogue, by phone, online, click and collect service or by visiting one of their 68 stores up and down the country. Lakeland offer over 500 free recipes online and you'll also discover regular in-store demonstrations in many of their stores.

No matter how you shop, Lakeland's 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 three-year guarantee.”

**For more information,
visit www.lakeland.co.uk;
on Twitter: [@LakelandUK](https://twitter.com/LakelandUK);
on Facebook: www.facebook.com/lakelanduk;
on Instagram: [@lakelanduk](https://www.instagram.com/lakelanduk);
on Pinterest: [lakelanduk](https://www.pinterest.com/lakelanduk);
on YouTube: [LakelandTV](https://www.youtube.com/LakelandTV).**

Norwegian Seafood Council

(Sponsor of the Food Broadcast Award)

“Geographically, Norway is one long coastline. Our coastal towns look out onto oceans that are seven times the size of the country itself. All kinds of amazing seafood thrives in these cold, clear waters, especially Cod, Haddock, Skrei, Salmon and Fjord Trout.

It's no surprise that we're a fishing and fish farming nation. It's in our genes after all; plenty of our fathers and their fathers before them made their living at sea, and as children we grow up eating it. Today, we still take the seafood industry incredibly seriously.

Our continuous sustainable and scientific management of our fisheries supplies the UK with a healthy supply of great quality, MSC certified Norwegian Cod and Haddock, from the biggest stocks in the world.

We are also world leaders in aquaculture. Being the first to develop the sea-based farming method in the 1970s, we have pioneered the industry. We have been at the forefront of salmon production, thanks to Norway's spectacular natural landscape which provides perfect conditions for farming Salmon and Fjord Trout.

At the Norwegian Seafood Council, our job is to tell these stories – and why we are one of the world's biggest and most sustainable producers of seafood.”

**You can find out more about the Norwegian Seafood Council at www.seafoodfromnorway.co.uk;
on Twitter: [@NorwaySeafood](https://twitter.com/NorwaySeafood);
on Instagram: [@NorwaySeafood](https://www.instagram.com/NorwaySeafood);
on Facebook: www.facebook.com/seafoodfromnorway/**



Organic Trade Board

(Sponsor of the Campaigning and Investigative Food Work Award)

“The Organic Trade Board (OTB) is proud to support the Guild of Food Writers Campaigning and Investigative Food Work Award. Food writers play such an important role in our food culture, explaining the value of food and shaping our food future.

The OTB was formed in 2009 and has one aim: to grow organic sales in the UK. With over 140 members and representing over 70% of the UK's organic market from brands, processors, co-ops and retailers we are the voice of the organic industry.

The OTB has been awarded €10.4 million by the EU to run a three year campaign to promote organic food in the UK and Denmark. The OTB is working with brands, processors and retailers to drive growth in the organic food and drink sector.

In the UK, the organic market is worth £2.09 billion p.a. and accounts for around 1.5% of all grocery sales and grew by 7.1% in 2016. Yet despite the buoyancy of the market, the UK still lags behind its European counterparts in terms of annual per capita spend on organic. Britons spend approximately €28 per person on organic food each year compared with €162 in Denmark and €97 in Germany so there is much room for growth.

The new campaign run by the OTB will seek to accelerate growth of the organic food and drink market and to build retailer value, by partnering with Denmark who are global market leaders in organic penetration and market share.”

You can find out more about the Organic Trade Board

**at www.organictradeboard.co.uk;
on Twitter: [@Organicukfood](https://twitter.com/Organicukfood);
on Facebook: www.facebook.com/organicuk/;
on Instagram: [@Organicukfood](https://www.instagram.com/Organicukfood).**

Satellite PR

(Sponsor of the Food Blog Award)

“Satellite PR is a Shoreditch based PR agency with a talent for thinking big. We love ideas almost as much as we love food!

The work we do may sound run of the mill – new product launches, media relations, sampling, events, crisis and issues and social media – but the ingredients we use make it special. People who are dedicated, creative, funny and all-round good-eggs. We believe in putting something back which is why we're helping Magic Breakfast, whose founder Carmel McConnell won the Guild of Food Writers Inspiration Award in 2016.

In the past few years we've created the Student Cook of the Year, launched a National Trust Farm shop, taken a giant pumpkin into a school, promoted Peruvian street food, raised awareness of food allergies, encouraged families to share their pudding recipes and worked with hundreds of GPs to spread the word about healthy eating.”

You can find out more about Satellite PR

**at www.satellitepr.com;
on Facebook: www.facebook.com/SatellitePR/
on Twitter: [@Satellite_PR](https://twitter.com/Satellite_PR).**



SuperFast Thermapen®
(Sponsor of the Food Writing Award)

“A favourite kitchen essential of many celebrity chefs and professional cooks, the SuperFast Thermapen® is made in Britain by ETI Ltd, the UK’s leader in the manufacture and design of electronic thermometers and temperature probes and recipients of the Queen’s Award for Enterprise for International Trade in 2012, 2014 and 2017.

Giving an accurate temperature reading in just three seconds, the Thermapen® is stylish, easy to use and available in a range of vibrant colours. A must-have for all kitchens; whether you are a professional chef, technical baker, or just want to enjoy meat that is both succulent and cooked safely at home.

The Thermapen 4 includes the addition of a patented 360° self-rotating display that can be used in any position, in either hand. The unit incorporates an intelligent backlit display sensing light levels, automatically turning the backlight on/off in varying light conditions, perfect for evening catering events, or where light is poor. The motion-sensing sleep mode automatically turns the unit on/off when set down or picked up, maximising battery life.

The Thermapen case is waterproof and includes ‘Biomaster’ additive that reduces bacterial growth. The ergonomic rubber seal meanwhile minimises the risk of the ingress of water, dust or food.”

**You can find out more about Thermapen 4 at www.thermapen.co.uk;
on Twitter: [@thermapen_](https://twitter.com/thermapen_);
on Facebook: [SuperFast Thermapen Thermometer](https://www.facebook.com/SuperFastThermapenThermometer);
on Instagram: [Thermapen](https://www.instagram.com/Thermapen).**

Tebay Services and Gloucester Services
(Sponsor of the Food and Travel Award)

“At Westmorland, we’re different. Westmorland were the first family run motorway services on the UK roads, owning and operating Gloucester Services on the M5 and Tebay Services on the M6.

There are no franchises or fast food on our forecourts. Instead, a Farmshop selling locally produced food, a butchery featuring meat reared from our own farm and a Kitchen serving homemade dishes produced daily using local ingredients.

Proper food with locality and a sense of belonging is at the very heart of everything we do. We believe proper food matters.

So we serve it where you’d least expect it – on the motorway.

The services’ story begins in 1972 when John and Barbara Dunning, Cumbrian hill farmers, set up Tebay Services when the M6 cut through their farm. They opened a small 30 seat café serving home cooked, locally sourced food.

The Dunnings viewed the M6 not as the death of a farm, but the beginning of a whole new chapter in how they ran the farm – and that ethos of innovation and a desire to do things properly defines the Westmorland Family businesses.

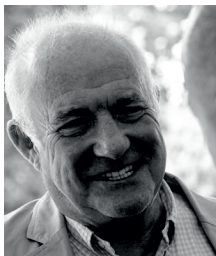
Forty-five years on and we are still here, still family owned, still farming and still with a fierce passion for; and a pride in, our landscape, our people, our environment and its products.

Back then it was visionary. Today, we’re part of a local food revolution welcoming 10 million customers a year.”

**You can find out more about Tebay Services at tebayervices.com and Gloucester Services at www.westmorlandfamily.com;
on Twitter [@tebayervices](https://twitter.com/tebayervices) and [@glouc_services](https://twitter.com/glouc_services).**



AWARDS PARTY 2016



THE GUILD OF FOOD WRITERS



Write It is the Guild's nationwide food-writing competition for youngsters up to the age of eighteen. 2017 saw the first year of a partnership with Pink Lady® apples supporting the competition and this year Write It has gone from strength to strength with a record number of entries.

Young and budding food writers were tasked with writing a piece under the theme Partnerships for a chance to win the competition. Entrants were split into three age categories (10 and under, 11 to 14, and 15 to 18) and were encouraged to capture one of their favourite food experiences on the page.

Michelle Toft, chief marketing officer at Pink Lady®, said "It has been a pleasure to work with the Guild of Food Writers to promote a competition that encourages young, creative minds to think about food in a positive way whilst inspiring the future talent of the food writing industry. We are also thrilled that our first year supporting Write It has had such a brilliant response and a record number of entries."

The prizes for this year's winners included having the piece published by The Week Junior or delicious., visits to the offices of those publications, magazine subscriptions and a selection of cookery books from the Guild of Food Writer Awards.

Thanks go to our panel of judges (Karen Barnes, Xanthe Clay, Felicity Cloake, Stefan Gates, Diana Henry and Jo Ingleby); the committee members who put so much time into organising it (Sally Brown and Jayne Cross); and most especially to Pink Lady® for helping the Guild focus young people on really engaging with food and thinking about how they write about it.

WRITE IT 2017 RESULTS.

10 YEARS AND UNDER

Winner: Madeleine Watine

Highly commended:

Matilda Corcoran

Maryam Kassi

11-14 YEARS

Winner: Anna Hardie

Highly commended:

Charlotte Slater

Lily Barkes

15-18 YEARS

Winner: Ella Mansell

Highly commended:

Tommy Moore

Sofia Justham Bello

JUDGES COMMENTS

"Madeleine's piece made me smile – and it isn't often a piece of food writing does that!"

JUDGES COMMENTS:

"Loved Anna's long and rambling love affair with the dish. Evocative and emotional!"

JUDGES COMMENTS:

"Ella takes a clever angle on her theme and has a nice turn of phrase"

ALL WINNING AND HIGHLY COMMENDED PIECES WILL APPEAR ON BOTH THE GUILD OF FOOD WRITERS AND PINK LADY WEBSITES



AWARD WINNERS
2016



PHOTOGRAPHS OF THE 2016 AWARDS
BY LUCY YOUNG AND KIRSTEN HOLST



THE GUILD EVENTS OF 2016/2017

The Guild organises a busy and diverse calendar of events for members. These include workshops on a wide area of interest (from in-depth demonstrations of particular cuisines to comparative tastings of food and wine and visits to artisan food manufacturers); forums on professional issues with expert speakers; and excursions across the UK to discover the interesting and distinctive food happening in different areas. Numbers permitting, members can take guests to some of these workshops. All the events have a joint focus: to add to members' knowledge whilst providing an opportunity for food writers to get-together socially and make connections.

Sources of Flavour Workshop:

A Tasting of Summer Produce with Natoora

An opportunity to sample and learn about the best of the summer produce sourced by this inspirational supplier from Italian white peaches, to prized Pink Bull Heart tomatoes and Trombetta courgettes; along with natural wines

Glasgow Farm Visit and Lunch

Members visited a farm on the west side of Loch Lomond for a tour taking in the experiences of farming on a traditional Scottish hill farm and learning about its prestigious Scotch Lamb PGI. Over lunch members met with many other local suppliers and producers.

Whisky and Food Pairing

This workshop, aimed at whisky aficionados and novices alike, covered whisky-based cocktails and whisky pairings with food. Led by Cesar da Silva, dedicated whisky sommelier at London's The Capital Hotel, and Guild member Rosemary Moon, who runs a whisky club for women in Chichester.

Bee Wilson and Professor Tim Lang 'In Conversation'

These two luminaries of food policy and culture discussed issues surrounding sustainable diets, what actually needs to happen for diets to become healthier, and how far we currently fall short of that in Britain.

Billingsgate Fish Market Tour and Breakfast

Members met at dawn for a tour of this emblematic and alluring icon of the London trade scene. Guided by the Market Inspectors to see the market in full swing; visiting merchants and learning how to identify different species of fish, check quality standards and learn about seafood legislation. Kedgeree breakfast by the Seafood School gave opportunity for further questions and discussion.

Suffolk Cyder Visit and Lunch

Aspall Cyder gave members an insight into the production of cyder and vinegar with a day that included a tour of the orchards, production site tour and cyder blending. Members were hosted at Aspall Hall for a lunch of produce from top local suppliers served with Aspall cyders and followed by cheese and cyder matching.

WordPress Masterclass

A one-day 'Professional Development' workshop to empower members with the skills to create and manage a polished and professional website.

Chocolate Tasting Workshop

Although taking place in December and with much sampling, this was more than an excuse to indulge in festivities: Guild member and Academy of Chocolate co-founder Sara Jayne Stanes OBE led this talk and tasting which addressed chocolate's modern challenges in terms of clarity and sustainability.

Mutton Workshop:

Three farmers and their pasture-fed meat

Three exceptional mutton farmers each brought a loin of their finest mutton for members to be able to taste and hear their stories on mutton farming in Scotland, Wales and Berkshire. They discussed how the sheep are farmed and butchered and influences on taste in terms of breed, feed, age and hanging; and the past, present and future of this once acclaimed meat.



THE GUILD EVENTS OF 2016/2017

Smartphone Photography Masterclass

Taking great photos is an ever-more essential part of any food writer's repertoire, and smartphone technology has made it easier than ever to record what we cook and eat. This 'Professional Development' masterclass aimed to help members create beautiful images that will stand out on whatever platforms chosen to publish the pictures, even when light conditions are challenging and time is short.

Spring Wines Workshop

Matthieu Longuère MS, Wine Development Manager at Le Cordon Bleu London and tutor of its prestigious Diploma in Wine, Gastronomy and Management, treated Guild members to an insider's guide to wines to celebrate Spring.

Wild Venison Workshop and Lunch

Game-loving Guild members attended a bespoke, wild venison workshop at The Wild Meat Company deep in rural Suffolk. Butchery masterclass was followed by a delicious celebration of local fallow venison, designed to showcase its unique flavour and texture, and show how to get the very best out of venison in the kitchen.

Food & Wine of Spain:

Artisanal Food and Wine from Castile and León

Monika Linton of Brindisa hosted an event for members to sample the food and wine of one of the top gastronomic areas of Spain and hear stories about what goes into artisanal food and drink, how it is brought to our tables and how best to enjoy Spanish ingredients and foods. Accompanied by Roland Young, director of Spaniche Wines, who shared his knowledge of complementary, smaller family-run wineries of the region.

Highlights of Devon: 'Coast to Coast' Tour

A tour that introduced members to the best of Devon's food and drink. Including Noel Corston's in Woolacombe and also an opportunity to meet leading North Devon producers; Manna from Devon cooking on a wood-fired oven; tastings of Devon beer, and Lyme Bay wine; visits to Salcombe Gin's gin school and Salcombe Brewery and a tour to Eversfield Organic, one of Devon's leading organic farms.

Seaweed: A superfood for everyday eating

Seaweed experts including Xa Milne, Fiona Houston, Kaori O'Connor and Kimiko Barber offered a guide into the intertidal zone to gather knowledge and tips about this special and unusual type of food that has gone from cult health food to mainstream ingredient. Looking at the different types; which ones work best in food; its seasons, health benefits and environmental issues.

Instagram Masterclass

A 'Professional Development' workshop to show members how to create powerful images without special equipment or app filters; how to enhance photos or make the most of poor shooting conditions; to consider and style food for photography; to create a consistent look and develop your own Instagram 'brand'; and how to use Instagram to grow a following.



CURRENT MEMBERS OF THE COMMITTEE
OF THE GUILD OF FOOD WRITERS



Xanthe Clay
President



Clarissa Hyman
Vice-President



Angela Clutton
Co-Chair



Genevieve Taylor
Co-Chair



Charlotte Pike
Vice-Chair &
Sponsorship



Sarah Beattie*
Professional Issues



Sam Bilton
Secretary & Awards



Sally Brown*
Write It



Jayne Cross*
Awards & Write It



Silvija Davidson
Workshops & Events



Hattie Ellis
Workshops & Events



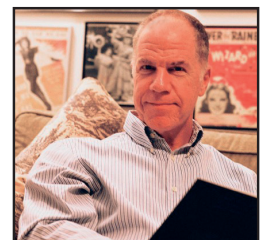
Tom Fahey
Website



Kate Hawkings*
Awards



Laura Hutton
Treasurer & Social Media



Orlando Murrin
Member
Communications



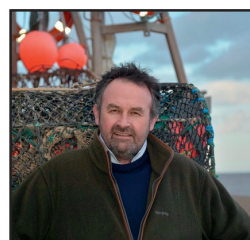
Polly Robinson*
Sponsorship



Christine Smallwood
Membership



Christopher Trotter
Workshops & Events



Mike Warner
Member Communications,
Workshops & Events

* SPECIAL OFFICERS



AWARDS PARTY MENU

Serrano ham croquetas

Truffle arancini

Smoked haddock and pea arancini

Riverford carrot and apricot fritters with labneh

Norwegian sea trout tartare

Norwegian salmon poke

Smoked eel brioche toasties with Riverford beetroot and horseradish

Tenderstem® wrapped in squid and bacon

Spiced Tenderstem® pakoras

Norwegian salt cod and pepper bakes

Scotch Beef barbecued pichana rolls

Scotch Beef fillet buns with coppa di Parma and red onions

Finger brioche with crab and courchamps sauce

Tenderstem®, ricotta, chilli and anchovy turnovers

Squash, blue cheese and pecan turnovers

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Pavlovas with rhubarb and Gold Top custard

Pistachio and olive oil cake with apricots

Raspberry friands

Lemon tarts

Chocolate, almond and brandy cakes

Passion fruit shortbreads



THANKS

The Committee of the Guild of Food Writers would like to thank the jurors and jury leaders for their hard work in judging all of the entries for the 2017 Guild of Food Writers Awards. We would also like to thank all of the sponsors and for their enthusiastic support for this year's Awards and Awards Party. We like to pass on a special thanks to Bill Buckley for once again hosting the Awards Ceremony, Philip Sweeney for putting together tonight's music and last but not least Jonathan Woods, for being as always, the backbone to not only the Awards but to the Guild of Food Writers as a whole.



Solear Sherry

Family-owned since 1821, Barbadillo is one of the world's great sherry producers and Solear is Barbadillo's finest manzanilla.

Their manzanilla is aged in the cask under a layer of yeast cells, known as flor, for up to six years giving Solear the edge when it comes to quality. During this time the manzanilla develops that salty tangy and fresh apple flavour it's famous for. Solear is one of the freshest and driest of white wines on the market – the perfect compliment to food such as Spanish-style tapas, shellfish and seafood or perfect on its own as summer aperitif with nuts, olives, cured ham and cheeses. Serve chilled and enjoy.



Domaine des Tourelles

Domaine des Tourelles has been producing wines in Lebanon since in 1868, when the country's first commercial winery was founded by Frenchman François-Eugene Brun. One of the finest boutique wineries in the Middle East, Domaine des Tourelles today exports its wines to 15 countries all over the world.

The winery is owned by two families who are passionate about preserving the original heritage of the winery, and do everything, from the winemaking to the marketing of the wines.

The winery's original concrete vats are still in use today, providing the best biological conditions for a natural wine making process which preserves the authentic taste of Lebanon's terroir. The wines, made by Faouzi Issa, who studied oenology in France, have gained recognition the world over in international competitions and press reviews.

