



WELCOME TO THE 28TH GUILD OF FOOD WRITERS AWARDS

This is my first year as President of our wonderfully energetic and consciously inclusive Guild of Food Writers. It is also the 40th anniversary of its inception. There cannot be a more appropriate place to thank the likes of such luminaries as Jane Grigson and Claudia Roden who decided to form an association of professional food writers under the chairmanship of the wise and witty Derek Cooper. Nor can it have been a hindrance that the decision was made at a lunch cooked by Pierre Koffmann.

At the time, they cannot have known how much we rely on the invaluable support of our sponsors to fund the Awards. We are enormously grateful to all of them — and the marvellous (and unpaid) sponsorship team who exert every bit of charm to get them on board. We are thrilled to see so many brilliant companies who understand the importance of being associated with the country's finest food writers. If you find yourself in their company tonight please do add your personal thanks.

We are delighted to have received so many entries this year: they are clear evidence that the Guild epitomises the best of food writing, whether it is words on the pages of published books or the scripted voices of broadcasters. Huge thanks go out to the (unpaid) judges who scrupulously decided on the winners of the 15 categories. This year we trialled a more condensed system of judging and while it was unquestionably arduous, overall it has been deemed a success.

Final but equally fervent thanks must go to our (unpaid) chair and vice-chair, Sam Goldsmith and Julie Friend, as well as the terrifically committed and professional committee who selflessly do so much (unpaid) work to keep this glorious Guild of Food Writers both functioning and pertinent.

I hope everyone has a splendid evening celebrating the best of the best.

RUTH WATSON, PRESIDENT
THE GUILD OF FOOD WRITERS



WELCOME FROM THE CHAIR

Welcome to this year's Guild of Food Writers Awards, our 28th, which we are celebrating in our 40th year. Though only my 3rd as chair it's Ruth Watson's first as President and Chetna Makan's first as Vice President. While less than a year in, they're both providing bounteous energy and wisdom.

After a few years my nerves subside a little at these events, but I still feel just as proud to represent such an amazing group of people. It's not just the talent that I'm in awe of but also their generosity to their peers and dedication to the craft of food writing.

The Guild would be nothing without its members so, if that's you, thank you. If it's not you, it's not too late and we would love to have you.

For those of you who judged this year, the committee owes you a bigger thanks than usual. The changes made this year to help create a more representative and fairer shortlist has meant each judge has taken on more responsibility. It's a difficult job when faced with so much talent, but I'm sure you'll agree they've formed a fab-u-lous group of finalists. Speaking of which, congratulations to all those shortlisted and good luck.

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

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

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

SAMUEL GOLDSMITH, CHAIR
THE GUILD OF FOOD WRITERS

SELF-PUBLISHED ONLINE FOOD WRITER AWARD

JOEL HART

For work published on Substack:
“The Schmaltz”

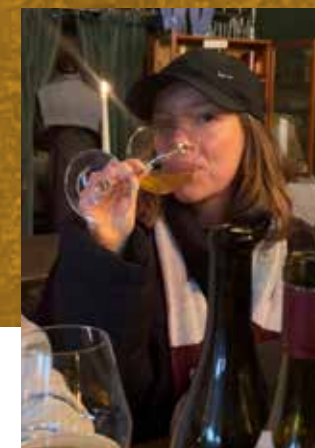


JUDGES COMMENTED:

Hart’s honest, and engaging writing delves into his compelling family history and rich, rooted British-Jewish food culture. Judges found his articles warm and heartfelt, and particularly enjoyed reading his perspective on his family Christmas, as well as his fascinating insights into food origins and cultural associations.

LAUREN O’NEILL

For work published on Substack:
“Dining Out”



JUDGES COMMENTED:

The judges had much fun reading these restaurant reviews. Aside from being lively and entertaining, they are sincere and thought-provoking, told with a modern approach. O’Neill has an established tone that is masterfully witty and wise. Judges highlighted the Toad Bakery article; ‘relevant and relatable - especially good!’

DEBORA ROBERTSON

For work published on Substack:
“Lickedspoon”



JUDGES COMMENTED:

Robertson combines poetic writing with beautiful, conversational tones and interesting anecdotes, whisking readers away to a dream life in the south of France. Thanks to stellar descriptions, she engages readers with mouth-watering tastes and flavours. Her writing is a real treat for the senses.

PREVIOUS WINNERS ONLINE FOOD WRITER AWARD

- 2024 Sam Lomas
- 2023 Sam Wilson
- 2022 Priya Mani

FOOD PODCAST OR BROADCAST AWARD

SPONSORED BY ANICAV



Red Gold from Europe is a promotional and informative campaign co-funded by the European Commission and managed by ANICAV – the Italian Association of Canned Vegetables Industries – to foster the consumption and export of European and Italian canned tomatoes in the UK.

Preserved tomatoes were first prepared centuries ago, from a union of the fertile European Mediterranean nature and the culture of the

peoples living there. Over time, the traditional production techniques have evolved to guarantee today even greater safety and quality.

Low in sugars and fats, canned tomatoes have a high content of mineral salts, vitamins and proteins that make them a concentrated shot of well-being. Canned tomatoes, available all year long, can be even better than the fresh product when out of season because the processing method makes useful nutrients, such as lycopene, a powerful antioxidant, more easily absorbed by the body.

From whole peeled tomatoes and cherry tomatoes to chopped tomatoes, passata and tomato paste, they are ready to be used in many different ways. These tomatoes are unique stars in cuisines from all over the world, and stand as fruit of a generous nature – true masterpieces of quality and flavour.

www.redgoldfromeurope.co.uk

THE FOOD PROGRAMME

“Nan the Wiser”

Presented by Sheila Dillon, and produced by Natalie Donovan



JUDGES COMMENTED:

This episode highlights the vital role grandmothers play in preserving food traditions and teaching thrift cooking, especially as schools move away from hands-on culinary education. Thoroughly researched and clearly presented, this original and multi-faceted episode gives well-deserved credit to the nans who keep our culinary heritage alive.

GREAT TASTE PODCAST

“It’s Written in the Stars”

Produced and presented by Katherine Nathan, produced by Nick Usher and Mary Gregory, in collaboration with Christabel Cairns and Jenna Morice



JUDGES COMMENTED:

A fascinating podcast exploring the Great Taste judging process, featuring insights from dedicated food producers. This podcast has a well-rounded view thanks to the variety of guests; an interesting and informative listen that boasts full coverage of the topic.

THE FOOD PROGRAMME

“The Sourdough Library”

Produced and presented by Dan Saladino



JUDGES COMMENTED:

Saladino journeys through this excellently researched and produced podcast like a detective, offering an in-depth look into the fascinating world of sourdough. Engaging, informative, and beautifully presented, this episode is truly riveting.

PREVIOUS WINNERS

2024 Natasha Miller

2023 Lewis Bassett

2022 Gilly Smith

INVESTIGATIVE FOOD WRITER AWARD

SIX INCHES OF SOIL: HOW TO HEAL OUR SOILS, OURSELVES AND OUR COMMUNITIES THROUGH REGENERATIVE FARMING

edited by Molly Foster, Priya
Kalia and Jeremy Toynbee
Publisher 5m Books



JUDGES COMMENTED:

The ground beneath our feet is not something we often stop to think about. This book is a galvanising volume which sets out to change that. It first explains what regenerative agriculture is and then makes the case of why we need it in order to restore the health of our soil. As one judge put it, 'an energising read'.

IN SEARCH OF THE PERFECT PEACH: WHY FLAVOUR HOLDS THE ANSWER TO FIXING OUR FOOD SYSTEM

by Franco Fubini
Publisher Chelsea Green
Publishing



JUDGES COMMENTED:

The judges appreciated that this book not only uncovers the depth of harm that exists in our food systems but also gives positive examples of how pioneering producers are transforming them. It is an extensive, deep and insightful review of our food systems that expertly explains why flavour is the key to returning our food systems to their best.

THE FOOD PROGRAMME

“Eating on the Spectrum”
presented by Leyla Kazim
produced by Natalie Donovan



JUDGES COMMENTED:

This captivating programme involves a series of interviews that shed light on neurodiversity and its impact on peoples' relationship with food. It not only highlights very personal accounts of problems and possible solutions, but successfully brings this complex topic to the attention of a wider audience.

PREVIOUS WINNERS

2024 Louise Gray

2023 Jayne Buxton

2022 Jonathan Nunn

DRINKS WRITER AWARD

SPONSORED BY SHERRY WINES



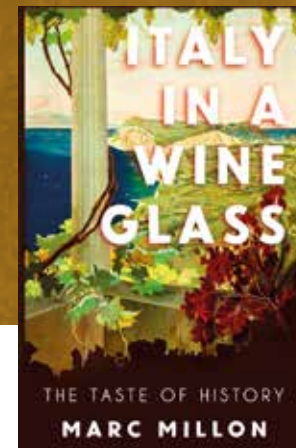
The Sherry Wine Council, also known as the Consejo Regulador Vinos de Jerez, proudly boasts a nearly century-long legacy in promoting sherry wines in the United Kingdom. Over the past 25 years, their dedication to this cause has intensified, particularly in fostering the affinity between sherry and gastronomy.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

'From the beginner to the most experienced, there is a sherry waiting for each of us, sherry wines are unique, worthy of the finest gastronomic moments. Sherry moves and flows.' Josep Roca, Sommelier of the renowned Celler de Can Roca.

As sponsors of the Drinks Writer Award, the Sherry Wine Council reaffirms its dedication to excellence in both food writing and gastronomy. This sponsorship underscores their enduring commitment to promoting and celebrating sherry wines in the contemporary culinary scene.

ITALY IN A WINEGLASS: THE TASTE OF HISTORY

by Marc Millon
Publisher Hurst Publishers

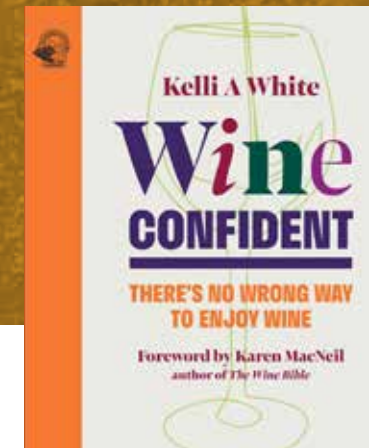


JUDGES COMMENTED:

Moving from ancient times through to the contemporary challenges of climate change, the book paints a rich, complex picture of Italian history, society, culture and politics – connecting these with the wine and food that are so central to the Italian way of life. Millon's affection for Italy, and for Italians, is manifest through its pages, which contain vivid portraits of people, places and wines.

WINE CONFIDENT: THERE'S NO WRONG WAY TO ENJOY WINE

by Kelli A White
Publisher Academie Du Vin
Library

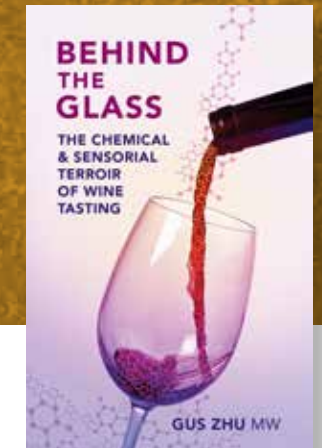


JUDGES COMMENTED:

White came to wine from a non-wine-drinking background; her aim is to give those unconfident ordering wine the tools to turn fear or uncertainty into excitement. The clever format provides in-depth information, stories and anecdotes that will appeal to wine nerds and novices alike. Said one judge, 'A lovely book, which I will keep dipping into.'

BEHIND THE GLASS: THE CHEMICAL AND SENSORIAL TERROIR OF WINE TASTING

by Gus Zhu MW
Publisher Academie Du Vin
Library



JUDGES COMMENTED:

Zhu delves into the chemistry, biology and genetics of wine, 'chemically one of the most complex solutions in the world', to take us on a journey of discovery through vision, aroma and taste. This book helps to break down preconceived views, encourages the use of all senses and opens readers' eyes to a new way of tasting wine.

www.sherry.wine

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PREVIOUS WINNERS DRINKS BOOK

2024 Danny Childs
2023 Claude Jolicoeur
2022 Jonny Garrett

PREVIOUS WINNERS DRINKS WRITING

2024 Molly Codyre
2023 Mark Dredge
2022 Anthony Gladman

RESTAURANT WRITER AWARD

SPONSORED BY FRESHLAY FARMS®



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

Our delicious, rich Golden Yolkers® are perfect for every occasion, whether you want to elevate your breakfast poached eggs or

leave a lasting impression at a family dinner, Freshlay Farms Golden Yolkers® will always be the star of the dish.

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

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

For recipe inspiration visit www.freshlayeggs.co.uk.

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

www.freshlayeggs.co.uk

 @freshlayfarmsgoldenyolker

 @Freshlayfarms

JONATHAN NUNN

For work published in
Vittles



JUDGES COMMENTED:

Judges admired Nunn's evocative, authoritative writing and the broad, cultural knowledge underlying it. His well-researched reviews show a different perspective that leave readers with something to think about. Each piece is a fascinating journey of discovery. Judges found the review of Little Nyonya particularly poignant.

TOYO ODETUNDE

For work published in
Condé Nast Traveller
and House & Garden



JUDGES COMMENTED:

Odetunde's reviews demonstrate laser-sharp focus and a wonderfully positive view of the London restaurant scene. Judges were impressed by the quality of her research as well as the beautiful descriptions told from a chef's perspective - 'a rarity in restaurant writing today and a real joy to read'.

CHITRA RAMASWAMY

For work published in
The Times Scotland



JUDGES COMMENTED:

Judges felt that being at a dining table with Ramaswamy would be a fun, enlightening experience. Her entertaining, upbeat style has a warm, friendly tone and joyous outlook that is 'so refreshing to experience in restaurant reviews'. Her delightful descriptions are 'a pleasure to read and her judgement is to be trusted'.

PREVIOUS WINNERS

2024 Jonathan Nunn

2023 Jimi Famurewa

2022 Jonathan Nunn

FOOD MAGAZINE OR SUPPLEMENT AWARD

SPONSORED BY KAMADO JOE



Leading ceramic barbecue brand Kamado Joe is renowned across the world for its commitment to innovation and quality craftsmanship. Kamado Joe has redefined outdoor grilling with its modern take on tradition and continues to

set itself apart through its attention to detail.

With numerous patented features like the Divide & Conquer cooking system to high-quality materials and versatile design, every aspect of Kamado Joe grills reflects a passion for excellence. The brand's dedication to pushing the boundaries of barbecue technology is evident in its latest groundbreaking release – the world's first smart connected ceramic grill - the Konnected Joe. The Konnected Joe combines the time-tested ceramic construction that Kamado Joe is known for, with cutting-edge smart technology, allowing users to control and monitor their grilling experience like never before.

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

FEAST, THE GUARDIAN

Editor, Tim Lusher



JUDGES COMMENTED:

Feast is perfectly pitched and expertly targeted with a stand out roster of writers. It contains a good mix of recipes and food writing, making it a kitchen companion that people can use to plan weekend menus with great success.

FT WEEKEND MAGAZINE

Editor, Harriet Fitch Little



JUDGES COMMENTED:

The magazine has a clear vision and is well curated. The pages are filled with articles produced by some excellent writers. Everything from the subjects covered to the font and layout create a clear identity that is very well executed. An important and needed publication.

PIT MAGAZINE

Editor, Helen Graves



JUDGES COMMENTED:

Pit is fresh, playful and wonderfully designed. Judges felt that this publication is an exciting and bold concept well realised. They loved how it takes a theme in different directions. The wide-ranging and fearless content shows a good mix of both ingredient and people-focused topics.

www.international.kamadojoe.com

@kamadojoeuk

@KamadoJoeUK

KamadoJoe.co.uk

PREVIOUS WINNERS

2024 Food by National Geographic Traveller (UK)

2023 Pit Magazine

2022 delicious. Magazine

COOKERY WRITER AWARD

SPONSORED BY GOLD TOP



Established in 1954, QMP was set up in association with Jersey and Guernsey 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 and cream amongst others.

Gold Top as a brand through its company Quality Milk Producers Ltd is a co-operative of farmers to help the Jersey and Guernsey herd dairy farmers. Their products are found on most supermarket milk aisles.

The milk is often used in their own on-farm products. Check out the QMP website.

SARAH AKHURST

For work published in
Sainsbury's Magazine



JUDGES COMMENTED:

These considerably thought out and beautifully designed recipes are affordable and practical for weeknight meals, ensuring they cater to a wide audience. Tempting, straightforward and accessible, Akhurst's recipes are a user-friendly resource for everyday cooking.

LUCY BATTERSBY

For work published in
Waitrose Food Magazine



JUDGES COMMENTED:

This collection of well-structured and easy-to-follow recipes guide the cook through the cooking process to ensure picture-perfect results. The recipes are simple yet inventive, offering a fresh take on classics. The focus on practicality and creative use of leftovers was appreciated by the judges.

OLIVIA POTTS

For work published in
The Spectator



JUDGES COMMENTED:

Potts blends history and personal insights together with a friendly and engaging style. Her work is original, well researched, informative and genuinely enjoyable. The article on January baking with Meyer lemons was particularly fascinating.

PREVIOUS WINNERS

2024 Mark Hix

2023 Mark Hix

2022 Chetna Makan

FOOD WRITER AWARD

SPONSORED BY FICT



Funded by the European Union. Views and opinions expressed are however those of the authors(s) only and do not necessarily reflect those of the European Union or FranceAgriMer. Neither the European Union nor the granting authority can be held responsible for them.

FICT acts on behalf of 310 companies (90% of which are SMEs), located across France, which employ 32,500 people, support 135,000 jobs and generate €8 billion in annual sales, 10% of which in exports. 84% of the 1.2 million tonnes produced are made with pork. The charcuterie industry transforms over 75% of the French pork production.

TIM HAYWARD

For work published in the
FT Globetrotter / FT Magazine



JUDGES COMMENTED:

Hayward's excellent, sprightly writing is both knowledgeable and evocative. Self-aware and candid, his flowing prose allows readers to enjoy interesting insights and wonderful descriptions of food.

JONATHAN NUNN

For work published in
Vittles / The Guardian



JUDGES COMMENTED:

Nunn writes about such an interesting breadth of subjects, shining a much-needed focus on aspects of food that we don't often hear about. The judges felt his writing was elegant, well-researched, and compelling.

TOYO ODETUNDE

For work published in Food by
National Geographic Traveller /
Condé Nast Traveller /
The i Paper



JUDGES COMMENTED:

Odetunde creates a clear sense of energy and atmosphere with her wonderfully fresh, food-and-people centred style. Judges admired how she takes a dish and spins the story around it, imparting her rich knowledge with a light, entertaining touch.

www.fict.fr

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PREVIOUS WINNERS

2024 Tim Hayward

2023 Bee Wilson

2022 Fuchsia Dunlop

NEWCOMER AWARD

“FLOUR, WATER
AND SALT: NOTES
ON THE PEOPLE
THAT MADE US”

by Loukia Constantinou



JUDGES COMMENTED:

Constantinou's brilliant, sharp writing shows great potential. Her evocative telling of familial ties and simple food is a delicate reflection on age and distance. It beautifully weaves family memories and the vital role food plays in shaping those experiences. A heartfelt read that'll resonate with anyone who cherishes memories made around the dinner table.

“TASTING TIME:
CONJURING NANI
HOUSE”

by Ria Parmar



JUDGES COMMENTED:

Cleverly written, this piece is a poignant journey that describes how cultures can be carried across countries and how food becomes a bridge between old and new worlds. Parmar delves into the complexities of recreating traditional dishes and the challenge of adapting when key ingredients are unavailable. She speaks to the heart of the immigrant experience.

“A VICTORIOUS
SPONGE”

by Georgia Wall



JUDGES COMMENTED:

Humorous, pragmatic and slightly contrary, Wall's writing combines dry wit, clean prose and thoughtful insights. The clever title describes how food, in its simplest form, holds power in moments of tension or disconnect. It is a touching but relatable celebration of food and family. In one judge's words, 'Wall's piece made me chuckle and think'.

PREVIOUS WINNERS

2024 Peter Gilchrist

2023 Claire Ruston

DEBUT BOOK AWARD

SPONSORED BY HEXCLAD

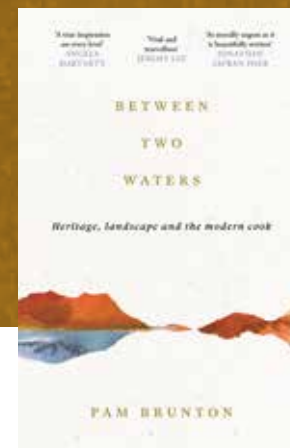


HEXCLAD
HYBRID COOKWARE

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

BETWEEN TWO WATERS: HERITAGE, LANDSCAPE AND THE MODERN COOK

by Pam Brunton
Publisher Canongate Books



JUDGES COMMENTED:

This is much more than a story about opening a restaurant – it looks at our connection with nature, environment, history, geography, philosophy, culture and gender. Genre defining and uplifting, it gives a beautiful evocation of the landscape and its edible bounty. The prose is light and conversational but carries a profound feeling. Judges found it both thought provoking and moving.

COOKING FOR PEOPLE

by Mike Davies
Publisher Pavilion Books



JUDGES COMMENTED:

This beautiful book contains honest, heartfelt menus from a chef that is clearly in love with food. The writing is personal, charming and disarming – a real labour of love. The judges found the menu writing almost poetic. Davies' personality sings through – non-preachy, friendly, authoritative, with an accomplished tone and feel. A book to have by your side when cooking for loved ones.

SIFT: THE ELEMENTS OF GREAT BAKING

by Nicola Lamb
Publisher Ebury Press



JUDGES COMMENTED:

A great resource that never strays beyond the definitively useful. There are recipes to suit all levels of skill, confidence and experience. The recipes are well written and easy to follow. The book also covers just about all you'd ever need to know about the mechanics of baking. As such, "Sift" already deserves a place among the classic baking books.

www.hexclad.co.uk

 @hexclad_uk

PREVIOUS WINNERS

2024 Felicity Souter

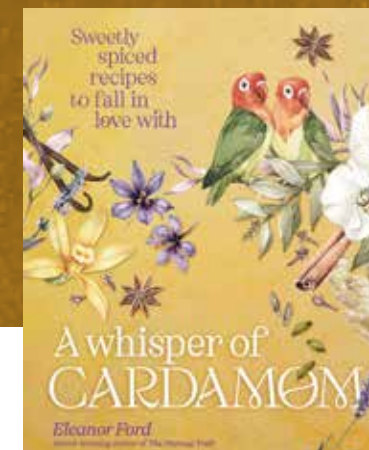
2023 Neil Buttery

2022 Dan Saladino

SINGLE TOPIC COOKERY BOOK AWARD

A WHISPER OF
CARDAMOM:
SWEETLY SPICED
RECIPES TO FALL IN
LOVE WITH

by Eleanor Ford
Publisher Murdoch Books

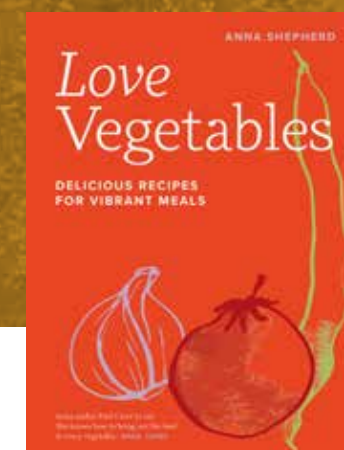


JUDGES COMMENTED:

This is a sensitive book that seamlessly blends concise education, elegant writing and perfectly balanced, innovative recipes. Impressively researched, it offers a wealth of fascinating facts and insights into spices. Ford's understanding of adding spices into sweet recipes is masterful and opens new horizons. A sublime addition to any kitchen.

LOVE VEGETABLES:
DELICIOUS RECIPES
FOR VIBRANT MEALS

by Anna Shepherd
Publisher White Lion Publishing

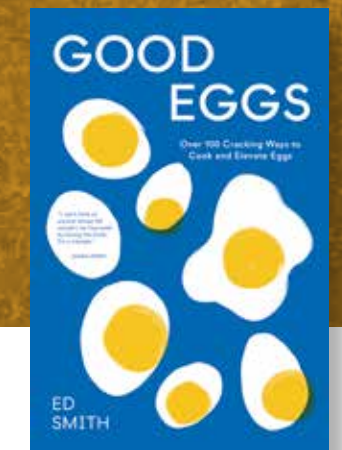


JUDGES COMMENTED:

With intriguing twists to her well-written, achievable recipes, Shepherd puts a new spin on vegetables to celebrate just how delicious they can be. Her joyful writing and refreshing style make readers fall in love with fresh produce. A book that is 'impossible to flick through without stopping to ogle another mouthwatering dish'.

GOOD EGGS: OVER
100 CRACKING
WAYS TO COOK
AND ELEVATE EGGS

by Ed Smith
Publisher Quadrille Publishing



JUDGES COMMENTED:

A charming and whimsical book that speaks directly to egg enthusiasts. Straightforward, yet playful and inventive, this book is fresh and inspiring. Smith has brought a truly impressive array of approaches to a single ingredient by experimenting with classic staples and providing inspirational recipes.

PREVIOUS WINNERS

2024 Amy Newsome

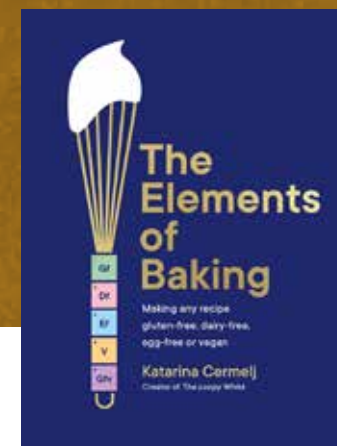
2023 Claire Thomson

2022 Katarina Cermelj

SPECIALIST COOKERY BOOK AWARD

THE ELEMENTS OF BAKING: MAKING ANY RECIPE GLUTEN-FREE, DAIRY-FREE, EGG- FREE OR VEGAN

by Katarina Cermelj
Publisher Yellow Kite,
Hodder & Stoughton

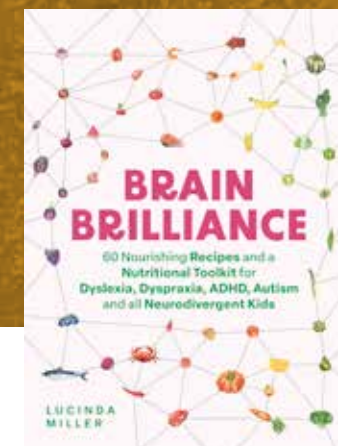


JUDGES COMMENTED:

A baking bible for anyone with specific dietary needs, this book is a scholarly yet accessible deep-dive into the 'whys and hows' of converting recipes for those with food allergies or intolerances. This fascinating, well-researched book deserves a place on the bookshelf of any serious cook.

BRAIN BRILLIANCE: 60 NOURISHING RECIPES AND A NUTRITIONAL TOOLKIT FOR DYSLEXIA, DYSPRAXIA, ADHD, AUTISM AND ALL NEURODIVERGENT KIDS

by Lucinda Miller
Publisher Quadrille

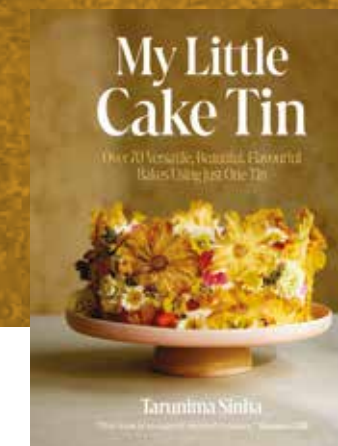


JUDGES COMMENTED:

A hugely informative resource, this evidence-based 'nutritional toolkit' looks at the field of neurodivergence in children and adults. Thanks to its concise and easy-to-follow recipes, it provides accessible solutions for a huge range of conditions. Judges found it was detailed, well thought out and a pleasure to read.

MY LITTLE CAKE TIN: OVER 70 VERSATILE, BEAUTIFUL, FLAVOURFUL BAKES USING JUST ONE TIN

by Tarunima Sinha
Publisher Quadrille



JUDGES COMMENTED:

Judges were charmed by this exquisite collection of imaginative yet accessible cake recipes made in a standard 20cm cake tin. Sinha's recipe introductions are sincere and heartfelt. The book provides much inspiration for keen bakers of all abilities.

PREVIOUS WINNERS

2024 Amy Newsome

2023 Claire Thomson

2022 Katarina Cermelj

INTERNATIONAL OR REGIONAL COOKERY BOOK 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 Dunstable and Holmes Chapel in Cheshire.

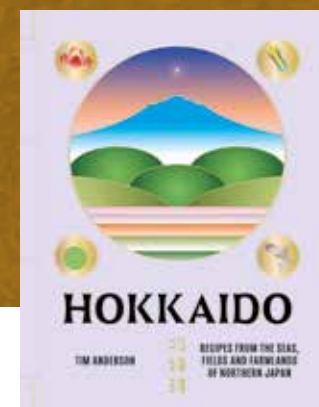
J. Pao and Co. Ltd. pride themselves on a consistent high quality product. Ethically sourced mung beans are used, and the beansprouts are grown hydroponically using recycled water with no added pesticides or nutrients. They are constantly monitored by a high-tech growing system to ensure an ideal growing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

www.jpao.co.uk

HOKKAIDO: RECIPES FROM THE SEAS, FIELDS AND FARMLANDS OF NORTHERN JAPAN

by Tim Anderson
Publisher Quadrille

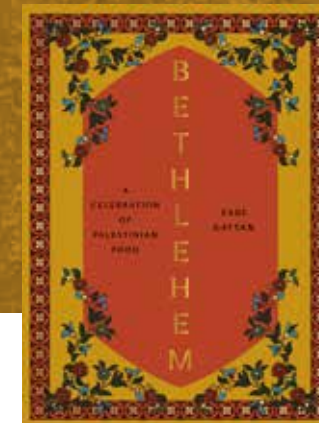


JUDGES COMMENTED:

Filled with unique regional recipes, this captivating book provides insight into the connection between the land, its people, and their food. Anderson's knowledge is encyclopaedic. As such, the book serves as an engaging cultural journey, shedding light on Ainu food traditions. A fascinating view into a regional cuisine of Japan that is little known in the UK.

BETHLEHEM: A CELEBRATION OF PALESTINIAN FOOD

by Fadi Kattan
Publisher Quadrille



JUDGES COMMENTED:

More than just a cookbook, Bethlehem reflects Kattan's deep cultural connection to the eponymous city, its people, and its rich culinary heritage. With heartfelt storytelling and well-structured content, it offers a meaningful exploration of unique flavours and traditions. This is a valuable resource for anyone eager to discover the history, ingredients, and essence of Bethlehem's cuisine.

QUICK AND EASY VIETNAMESE: EVERYDAY VIETNAMESE RECIPES FOR THE HOME COOK

by Uyen Luu
Publisher Quadrille



JUDGES COMMENTED:

This beautifully designed book has innovative recipes for every occasion, featuring a diverse range of ingredients. Beyond the recipes, Luu's story is lovingly told, alongside helpful guides it provides the tools and information to cook quick and delicious meals. As one judge said, 'It does what it says on the cover – lovely!'

PREVIOUS WINNERS

2024 Alex Jackson
2023 Eleanor Ford
2022 Sofia Nordgren

FOOD BOOK AWARD

SPONSORED BY SACLÀ'



Saclà 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

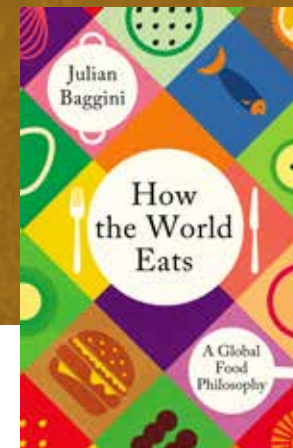
shopper and a love affair with all things Italian began...

Our award-winning range also includes pasta sauces and a wide selection of products suitable for vegans and vegetarians. We're particularly excited about our new range of Pasta Pots which come in four knock-out recipes. They're speedy, easy, bold and delicious - your shortcut to Italy, and just perfect for snacking, fuelling, lunching and on-the-go.

Ever since our early days, we have always wanted to be more than just a product, because we are determined that our business does good too - for the good of people, communities and the planet. So, we were very proud to achieve B Corp accreditation last year. It's a natural evolution for us, and the beginning of a new journey too.

HOW THE WORLD EATS: A GLOBAL FOOD PHILOSOPHY

by Julian Baggini
Publisher Granta Publications



JUDGES COMMENTED:

Essential reading for anyone with an interest in the 'why' of the world's food system. Baggini's well-researched guide covers a vast range of topics with pragmatism and a deep understanding of the subject. Absorbing from start to finish, this fascinating and ambitious work examines global eating habits through a philosophical and anthropological lens.

LEFTOVERS: A HISTORY OF FOOD WASTE AND PRESERVATION

Eleanor Barnett
Publisher Apollo / Bloomsbury

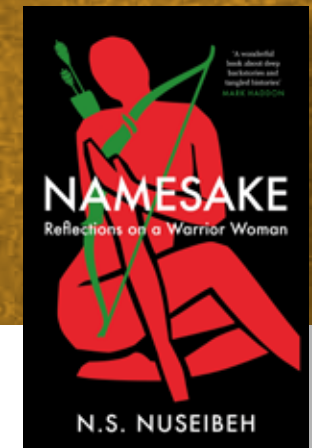


JUDGES COMMENTED:

This well-researched book will resonate with home cooks who are obsessed with using leftovers. Barnett's vivid rendering of historical food waste and preservation is utterly compelling. Food stories that span centuries and cultures reveal how leftovers have intersected with class, survival and sustainability. She animates the past with warmth and precision, energy and humour for a hugely engaging read.

NAMESAKE: REFLECTIONS ON A WARRIOR WOMAN

by N.S. Nuseibeh
Publisher Canongate Books



JUDGES COMMENTED:

A masterful piece of inspirational storytelling. Nuseibeh reveals our complex relationship with food, covering its joys and constraints, its ability to create shared meaning across borders and faiths and its deep-rooted specificity. Challenging yet vulnerable, her deeply thoughtful memoir explores issues of self-identity, generational conflict and assimilation with critical self awareness.

www.sacla.co.uk



PREVIOUS WINNERS

2024 Neil Buttery

2023 Diane Purkiss

2022 Dan Saladino

COOKERY BOOK 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

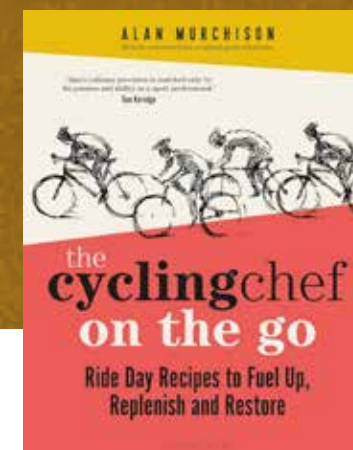
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THE CYCLING CHEF ON THE GO: RIDE DAY RECIPES TO FUEL UP, REPLENISH AND RESTORE

by Alan Murchison
Publisher Bloomsbury Sport



JUDGES COMMENTED:

This book delivers everything it promises and it's clear that Murchison understands the nutritional needs of training athletes. In addition, the book also contains great-tasting recipes which are well written and simple to follow. A delight for anyone wanting to support their sport by eating well.

OTTOLENGHI COMFORT

by Yotam Ottolenghi,
Helen Goh, Verena Lochmuller
and Tara Wigley
Publisher Ebury Press



JUDGES COMMENTED:

This book takes us on a journey to places of comfort linked to the personal experiences of each of the co-authors. The book offers a great variety of recipes that mean comfort to some and adventure to others. One judge commented, 'Every time I open this book, I want to get cooking right away!'

VERDURA: 10 VEGETABLES, 100 ITALIAN RECIPES

by Theo Randall
Publisher Quadrille



JUDGES COMMENTED:

An elegantly presented chef's cookbook which is accessible to home cooks. A chef's sensibility and flair is apparent in all of the well-written recipes. This book is a welcome reminder of how vegetables are enjoyed in Italian kitchens, with recipes ranging from hearty pasta and risottos to fritters and salads.

PREVIOUS WINNERS

2024 Bee Wilson

2023 Jeremy Lee

2022 Ruby Tandoh

LIFETIME ACHIEVEMENT AWARD WINNERS



2024
Prue Leith DBE



2023
Ken Hom CBE



2022
Delia Smith CH CBE



2019
Madhur Jaffrey CBE



2018
Anne Willan



2017
Sri Owen



2016
Elisabeth Luard



2015
Rick Stein CBE



2014
Jill Norman



2013
Darina Allen



2012
Claudia Roden CBE



2011
Anna Del Conte



2010
Colin Spencer



2009
Dame Mary Berry



2009
Egon Ronay



2008
Katie Stewart

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

LIFETIME ACHIEVEMENT AWARD



Image: Anissa Helou

ARABELLA BOXER

The youngest daughter of the 18th Earl of Moray, Lady Arabella Boxer was born in Scotland in 1934. It was not until her American mother took her to Maine, and she discovered the delights of corn chowder and strawberry ice cream, that she discovered how divine food could be.

In 1964, Arabella married the eminent journalist and cartoonist, Mark Boxer, for whose friends she constantly cooked even though she abhorred socialising. It was he who designed her revolutionary cookbook, *First Slice your Cookbook*. Now a collector's item, the colour-coded pages for the three courses were literally sliced apart, allowing the reader to construct a multiplicity of well-balanced menus.

With her inimitable calm and elegant style, Arabella Boxer went on to write for *Vogue* as well as both the *Sunday Times* and *Telegraph* magazines. In 1975 she became *Vogue's* food editor, a position she held for 19 years. In both 1975 and 1978 she won the Glenfiddich Cookery Writer of the Year award and in 1992 she was the recipient of the Glenfiddich Special Award. She was also winner of the André Simon Award in 1991.

During this period she wrote 12 highly acclaimed cookery books, including *The Sunday Times Complete Cookbook*, *Mediterranean Cookbook*, *A Visual Feast* (with the photographer, Tessa Traeger) and her personal favourite, *Arabella Boxer's Book of English Food*, a celebration of country house cooking between the wars.

Importantly, Arabella Boxer was a founding member of our very own Guild, becoming vice-president in the early 1990s. Her interest and love of good food continues with her grandsons, Frank and Jackson Boxer.

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 Vice Chair, Julie Friend, ably supported by Chair Sam Goldsmith and Secretary Jacob Smith. This year's judging process was headed up by Jan Fullwood, with Gilli Cliff, Laoise Casey, Coralie Dorman, Anne Harnan and Adrienne Katz Kennedy. The awards party was organised by Julie Friend.

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

The Judges

Judy Bastyra	Juergen Krauss
Lucy Battersby	Jenny Linford
Paul Bellchambers	Liberty Mendez
Stef Bottinelli	Orlando Murrin
Ben Colvill	Urvashi Roe
Angela Clutton	Joy Skipper
Soha Darwish	Denise Spencer-Walker
Elainea Emmott	Kalpna Woolf
Margot Gibbs	Gavin Wren
Nicola Graimes	Angela Zaher

CELEBRATION MENU

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

‘A Taste of the Mediterranean’ for Arabella Boxer – Red quinoa cracker with vegetable tartare and artichoke mousse (vg, gf)

Crispy polenta cube with Saclà aubergine pesto and charred vegetables (vg, gf)

Thai bean croquette with green chilli mayonnaise and pickled J. Pao & Co. Ltd. beansprouts (vg, gf)

Devilled Eggs using Golden Yolkers® eggs from Freshlay Farms® (v, gf)

A selection of Charcuterie from FICT French Charcuterie & Deli Companies

Harissa chicken roulade with fig compote (gf)

Duck and preserved cherry terrine (gf)

London cured smoked salmon, whipped horseradish, pickled dill cucumber (gf)

40th anniversary Ruby rhubarb & raspberry tartlet – Gold Top® raspberry crèmeux in a vanilla sablé with poached Yorkshire rhubarb gelée (v)

DRINKS

Sherry Wines - Vinos de Jerez
Williams and Humbert Canasta Cream
Harvey's Bristol Cream
Barbadillo Manzanilla Solear
Valdespino Inocente Fino de Estevez

Uncharted Wines
Vinexploré Sauvignon Blanc 2023
Triennes Rosé 2024
Tinto de Valdilecha 2023

Cipriani
Virgin Bellini

v - vegetarian vg - vegan gf - gluten free
Please ask the waiting staff for information about allergens



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