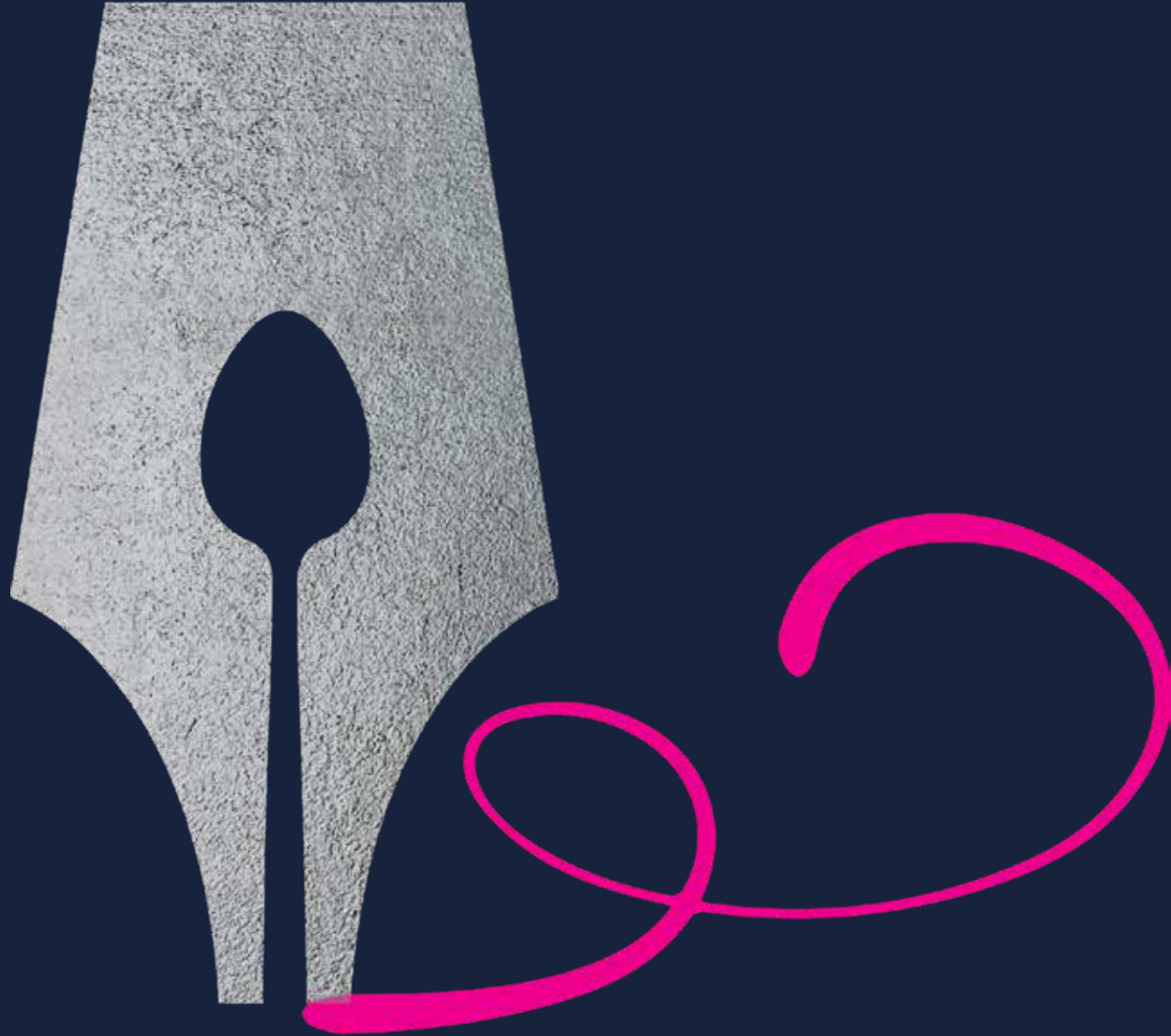


THE GUILD OF FOOD WRITERS

AWARDS

3 JUNE 2026



WELCOME TO THE 29TH GUILD OF FOOD WRITERS AWARDS

The Guild of Food Writers remains the sanctuary and anchor for professionals writing about every aspect of food, but we cannot — and are not — ignoring the proliferation of those engaged in different media. While the terms 'Guild' and 'Writers' are unquestionably analogue, we are actively engaged in thinking how we can expand the nomenclature to embrace all forms of communication, without throwing the stock out with the chicken.

What we, and all authors condemn, is the insurgency of uncontrolled AI. The Society of Authors has conducted sterling work in this literary version of the Wild West and we heartily recommend that members use the Human Authored logo they have designed. The Guild is

definitely not peopled by Luddites but there is a sharp division between using technology and being used by it.

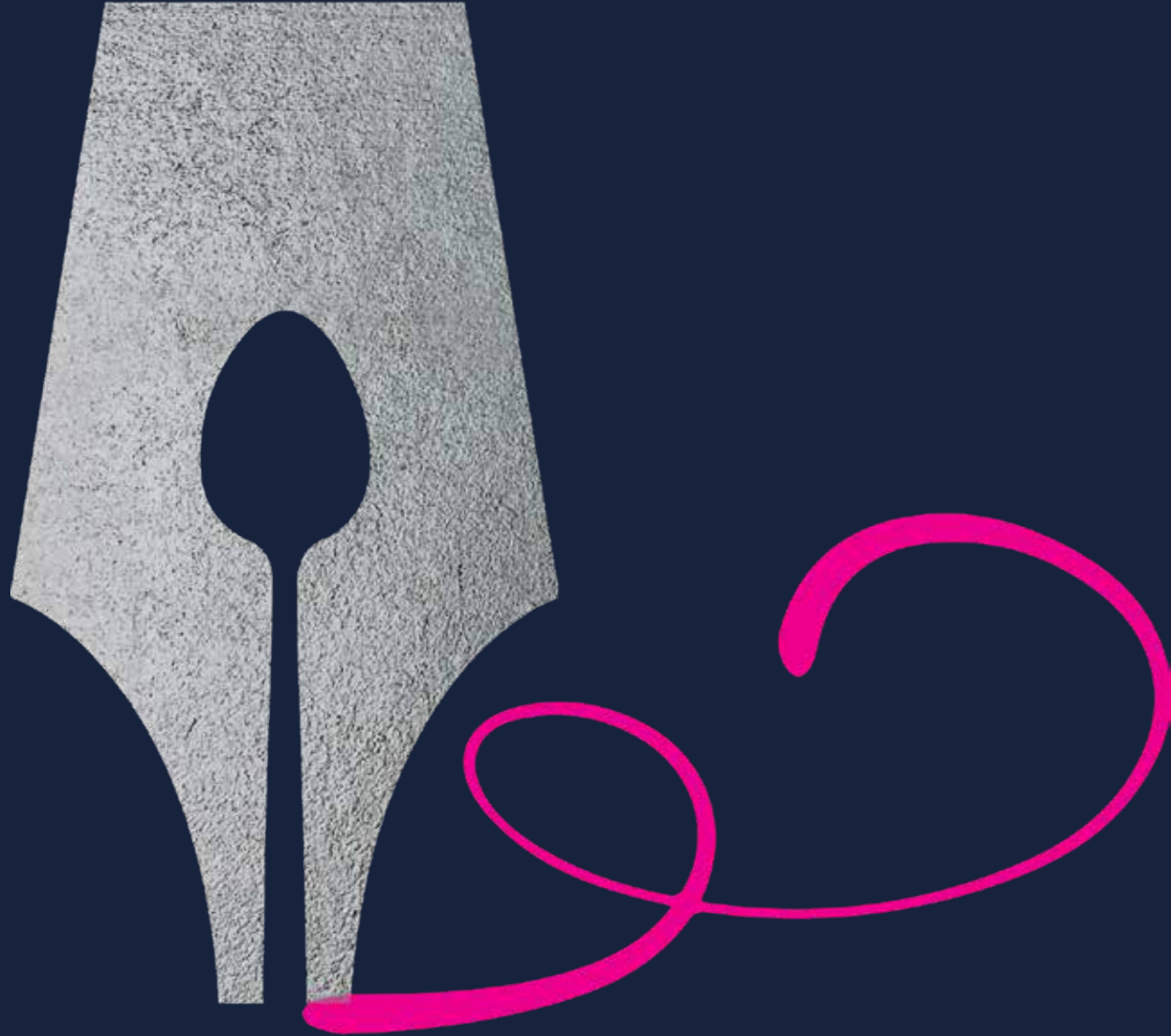
Our annual Awards ceremony is an occasion when human endeavour is celebrated. We are immensely grateful to the smart-thinking volunteers on our committee who work tirelessly to secure our sponsors' support. The latter are vital to the evening's success and, truthfully, it is only because of their enthusiastic support, both financial and in kind, that we can host the Awards. We can't thank them enough.

The number of entries we receive each year never wanes. We thank all those who trusted their work to evaluation and the 20 volunteer judges who tirelessly read every word and engaged in scrupulously fair discussion on every piece submitted. From start to finish, integrity and hard work are at the core of our judging process.

This year, I would also like to express special thanks and appreciation to our outgoing Chair, Sam Goldsmith. I hope he won't mind my saying that, personally, he has experienced a very difficult 18 months but he has never faltered in his determination to take the Guild, and its membership, forward. We wish him every good fortune.

To conclude, thank you to all our sponsors, judges and those who entered their work — and many congratulations to those short-listed. Every one of you is a winner.

RUTH WATSON, PRESIDENT
THE GUILD OF FOOD WRITERS



WELCOME FROM THE CHAIR



When I joined the Guild committee eight years ago, the Awards was the first thing I worked on alongside Sam Bilton. I loved the energy that the committee brought to the event and the night was such fun. Now, at my final Awards as Chair and committee member, it feels just as special and is still one of the highlights of my year.

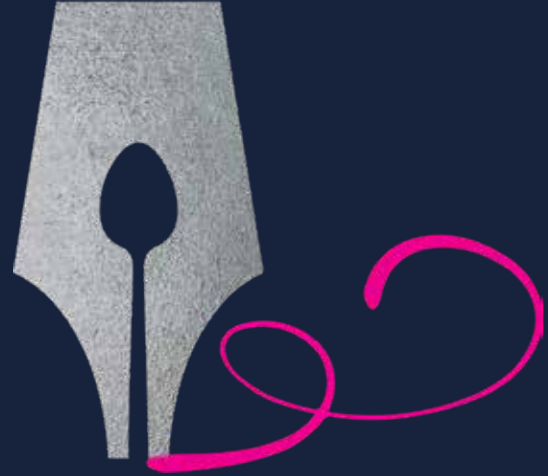
The Awards also illustrate why The Guild of Food Writers is important; to promote excellence in writing, a place to make friends and meet colleagues, and an organisation that always has a finger on the pulse of our industry. Of course, there's much more to say but there's only so much space.

Of course, the Guild is only as strong as its members so, if you're one of them, a genuine thank you. And if you're not, the door's always open, and we'd be delighted to welcome you. To this year's judges, the committee's gratitude runs deeper than usual. The changes we introduced to build a more representative and equitable shortlist have yet again asked more of you, and you've delivered. That means a great deal. Congratulations to everyone who made the shortlist, you should be very proud.

I also want to take a moment to recognise the committee. Four years as Chair isn't something you do alone, and I haven't. Every one of you has shaped what the Guild is today, and I don't say that lightly.

To all of you, whether you've judged, organised, written, or simply shown up, thank you for helping us mark the very best in food writing. Have a wonderful evening, and the very best of luck to all our finalists.

SAMUEL GOLDSMITH, CHAIR
THE GUILD OF FOOD WRITERS



DEBUT BOOK AWARD

SPONSORED BY HEXCLAD

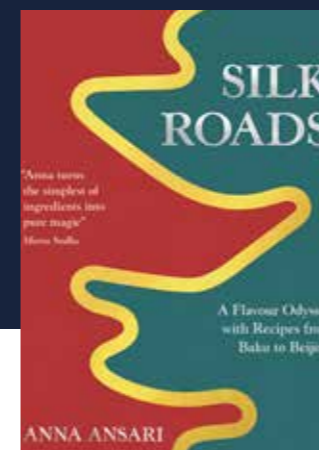


HEXCLAD
HYBRID COOKWARE

Launched in 2016 and now one of the fastest-growing cookware brands in the world, HexClad's products bring together the best of stainless-steel performance and non-stick convenience. Equipped with an iconic laser-etched hexagon design and endorsed by Michelin-Starred chefs across the globe, each piece is made with one mission in mind; to help people feel empowered in the kitchen and discover what their true potential really tastes like.

SILK ROADS: A FLAVOUR ODYSSEY WITH RECIPES FROM BAKU TO BEIJING

by Anna Ansari
Publisher Dorling Kindersley



JUDGES COMMENTED:

Bringing her own story to the journey along the Silk Road, Ansari expounds on the food, memories, and meeting of cultures in charismatic and compelling style. Judges admired the excellent depth of research and her stylish, confident writing style alongside the detailed and engaging recipes.

AN A-Z OF CHINESE FOOD (RECIPES NOT INCLUDED)

by Jenny Lau
Publisher Renegade Books, John Murray Group



JUDGES COMMENTED:

Judges found this original and thought-provoking book hugely intelligent and illuminating. Proudly flagging up the absence of recipes, the judges particularly admired this simple but bold format. They enjoyed Lau's sparky, challenging writing with its aspirational, sometimes controversial, content.

CARIBE: A CARIBBEAN COOKBOOK WITH HISTORY

by Keshia Sakarah
Publisher Quadrille, Penguin Random House



JUDGES COMMENTED:

Judges found this surprising, unique and comprehensive book both well-researched and enlightening. Its revelatory and authoritative content is well executed through story-telling, with the histories of both humans and ingredients brilliantly enmeshed. Judges thought it ambitious and bold, and particularly liked its retro look and feel.

www.hexclad.co.uk

@hexclad_uk

PREVIOUS WINNERS

- 2025 Nicola Lamb
- 2024 Felicity Souter
- 2023 Neil Buttery



NEWCOMER AWARD

“THE BARSTOOL THAT REMEMBERED ME”

by Ankita Neotia



JUDGES COMMENTED:

This simple story vividly captures moments in time and emotions with grace. Skillfully written with the right balance of detail and pace, Neotia brings the setting alive with her vivid observations and descriptions. The reader feels present, soaking up smells, taste and sounds alongside her. Judges say, 'Beautifully crafted and emotional, her writing shows great promise.'

“THE STEAK DINNER”

by Stanley Morell

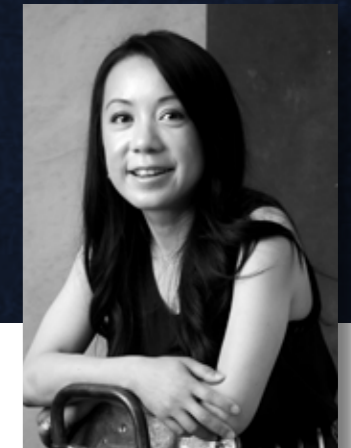


JUDGES COMMENTED:

Brilliantly funny and sweet but deeply insightful, Morell's light-hearted, humorous story shows how food creates bonds of friendship and love. As one judge said, 'I loved his writing - transportative and funny with a beautiful quirky twist, My favourite type of reading.'

“FOOD IS HOME”

by Tiffany Wu Edwards



JUDGES COMMENTED:

A gently captivating story about home, identity and belonging. Wu Edwards' moving piece highlights her feelings of alienation, not only in the UK which she now calls home, but also her birth country. Through her writing she shows how food provides the solution to her predicament. Judges found it both relatable and very familiar.

PREVIOUS WINNERS

2025 Loukia Constantinou

2024 Peter Gilchrist

2023 Claire Ruston



SINGLE TOPIC COOKERY BOOK AWARD

THE CHRISTMAS COMPANION: RECIPES, CRAFTS AND INSPIRATION FOR A MAGICAL FESTIVE SEASON

by Skye McAlpine
Publisher Bloomsbury



JUDGES COMMENTED:

McAlpine brings a refreshing change to hosting and preparing for Christmas through her unique Italian-British blended recipes. Aspirational and approachable, they compel you to cook. With her signature style she brings the seasonal magic alive. Judges felt this comprehensive guide gave a new twist to a book of this genre.

HOME SHORES: 100 SIMPLE FISH RECIPES TO COOK AT HOME

by Emily Scott
Publisher Quadrille Publishing



JUDGES COMMENTED:

This love letter to British coastal cooking has an accessible, sustainable approach. Conservation and biodiversity is as important as the creative, achievable recipes and practical tips, making this a reliable kitchen companion. Subtle but clever, Scott encourages you to broaden your horizons with fish cookery, without fear or heavy direction.

MUSHROOM: 80 RECIPES CELEBRATING REMARKABLE MUSHROOMS

by Claire Thomson
Publisher Quadrille Publishing

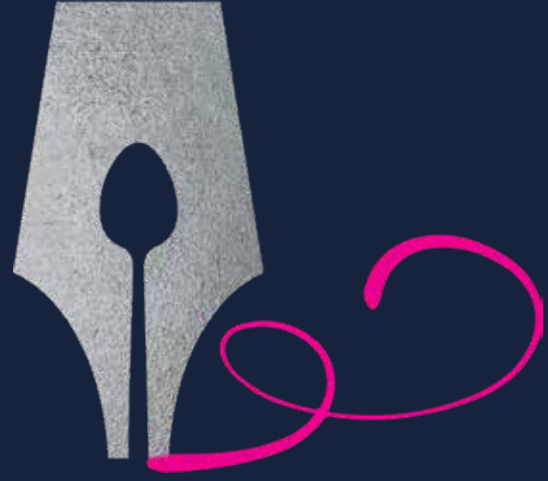


JUDGES COMMENTED:

Forest floor meets kitchen table in this comprehensive compendium of creative recipes - as you'd expect from Thomson, a self-confessed funghi enthusiast. Mushrooms are cleverly used and never an after thought. With enthusiastic, original and professional layering of flavours, these recipes are easy to follow yet inspirational. As one judge said, 'Pure Joy!'

PREVIOUS WINNERS

- 2025 Katarina Cermelj
- 2024 Amy Newsome
- 2023 Claire Thomson



FOOD WRITER AWARD

TIM ANDERSON

For work published in
Pit
Vittles
Waitrose Food



JUDGES COMMENTED:

Anderson's informed and vigorous writing style is humorous and engaging, without ever being too heavy. Scholarship and wit can be unlikely bedfellows but the judges all agreed that he combines a playful, light touch with serious well-researched matter.

ANNA ANSARI

For work published in
Filler Zine
Pit
Tastebound



JUDGES COMMENTED:

Ansari's work is engaging, confident and refreshing. Judges found her writing style gutsy, intelligent, lively and witty. Often irreverent and provocative, always well-researched and connected, with something interesting to say on the wide range of topics she covers.

CHRISTY SPRING

For work published in
Foodism

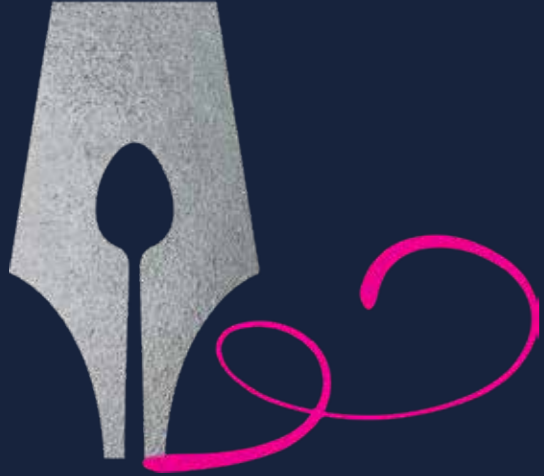


JUDGES COMMENTED:

Spring's great story-telling was much appreciated by the judges who thought it characterised her versatile and lively writing style. Her pieces are full of facts and laced with humour whilst being accessible, modern and enlightening at the same time.

PREVIOUS WINNERS

- 2025 Toyo Odetunde
- 2024 Tim Hayward
- 2023 Bee Wilson



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.

OLIVE

Editor, Janine Ratcliffe



JUDGES COMMENTED:

Judges agree that Olive goes from strength to strength, with its wide-ranging, often nostalgic content. Comfortably familiar; but never stuck in the past, it has a finger firmly on the pulse. It continues to be topical, modern and, above all, high quality with excellent writers and recipes.

PELLICLE

Editor, Matthew Curtis



JUDGES COMMENTED:

Pellicle covers a refreshing variety of interesting and unusual subject matter. Judges found the combination of linking histories, place and back-stories engaging, original and readable. Often oblique but always fascinating, these topics are fun and well-edited.

VITTLES

Editor, Jonathan Nunn



JUDGES COMMENTED:

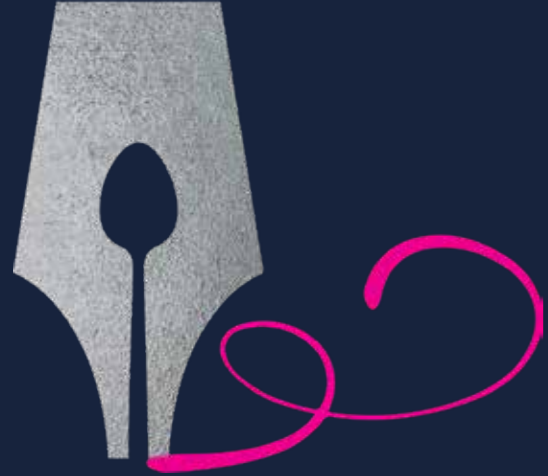
Vittles is sharp and consistent and utterly cosmopolitan in its coverage of food cultures. Judges agreed that the excellent writing and storytelling is always well-researched, high quality and inclusive. The coverage of sometimes niche subject matter in a variety of authentic voices gives this magazine a unique quality.

www.international.kamad joe.com

- @kamadojoeuk
- @KamadoJoeUK
- KamadoJoe.co.uk

PREVIOUS WINNERS

- 2025 Pit Magazine
- 2024 Food by National Geographic Traveller (UK)
- 2023 Pit Magazine



FOOD BOOK AWARD

**PICKY: FROM
FUSSY CHILD TO
PROFESSIONAL
GOURMET**

by Jimi Famurewa
Publisher Hodder & Stoughton



JUDGES COMMENTED:

A captivating, emotionally engaging and evocative autobiography. Famurewa's writing cleverly interweaves memories of family and nostalgia with honesty and humour for a wider discussion of food and identity. Judges said, 'a total page-turner - I can hear his voice and laugh out loud'.

**ALL CONSUMING;
WHY WE EAT THE
WAY WE EAT NOW**

by Ruby Tandoh
Publisher Serpent's Tail,
Profile Books Ltd

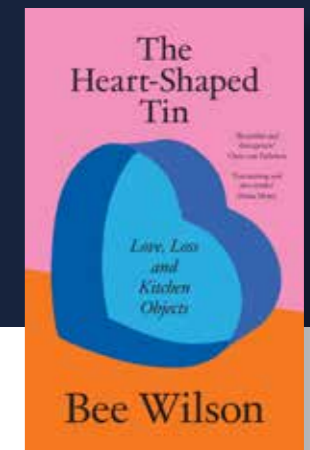


JUDGES COMMENTED:

Tandoh's assessment of our relationship with food is spot on. This is an important book for our times. She explores the realities and hidden undercurrents of what drives the food landscape with an astute eye. Brilliantly written and researched, judges particularly like that it can be dipped into or read cover to cover.

**THE HEART-SHAPED
TIN: LOVE, LOSS
AND KITCHEN
OBJECTS**

by Bee Wilson
Publisher Fourth Estate
Harper Collins

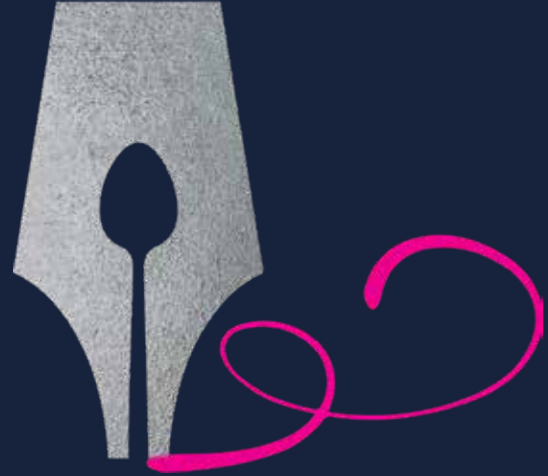


JUDGES COMMENTED:

A deeply personal and well researched read. Wilson's poignant stories convey feelings of love, loss and resilience told through ordinary, everyday objects. She has a very readable writing style with a lovely turn of phrase that draws the reader in, making this a book that's hard to put down. Tugs on heart strings.

PREVIOUS WINNERS

- 2025 N.S. Nuseibeh
- 2024 Neil Buttery
- 2023 Diane Purkiss



DRINKS WRITER AWARD

SPONSORED BY SHERRY WINES



The Sherry Wine Council (Consejo Regulador Vinos de Jerez) brings nearly a century of expertise in championing Sherry wines, with a long-standing presence in the UK. Over the past 25 years, their focus has intensified around the relationship between Sherry and gastronomy, driven by a commitment to education, discovery and new ways to enjoy the category.

In 2026, this continues with A Splash of Andalusia, a vibrant nationwide campaign designed to put Sherry back where it belongs: on British tables. Through tastings, retail activations, Sherry Week and Supper Clubs, the campaign is engaging

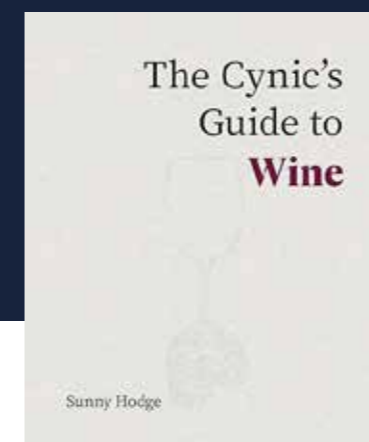
new audiences while reconnecting existing drinkers with Sherry's versatility and contemporary appeal.

This commitment is exemplified by initiatives such as Copa Jerez, the international competition celebrating world-class food and Sherry pairings, alongside a renewed spotlight on Jerez as a centre of gastronomic excellence.

As sponsor of the Drinks Writer Award, the Sherry Wine Council continues to champion excellence in food and drink writing, reinforcing Sherry's place in today's culinary conversation.

THE CYNIC'S GUIDE TO WINE

by Sunny Hodge
Publisher Académie du Vin
Library



JUDGES COMMENTED:

Hodge's wonderfully entertaining 'Cynic's Guide' stands out for its clear, science-led approach that demystifies the jargon and dispels the romanticism of an over-complicated wine scene. Accessible and refreshingly honest, his fresh perspective and engaging prose will appeal to experts and rookies alike.

ALICE LASCELLES

for work published in
FT Weekend, Wallpaper,
The Idler



JUDGES COMMENTED:

Lascelles' meticulous research, witty writing style, eclectic subject matters and consistent quality of writing make her a worthy finalist for this year's drinks writing award. Her evocative writing immerses the reader in a world brilliantly described, whether it be a community vineyard in Tooting or a sleek, upmarket cocktail hour.

THE CURIOUS BARTENDER'S AGAVE SAFARI: DISCOVERING AND APPRECIATING MEXICO'S TEQUILAS, MEZCALS & MORE

by Tristan Stephenson
Publisher Ryland Peters & Small



JUDGES COMMENTED:

In this compelling travelogue, Stephenson meets makers of rare spirits, opening up an undiscovered world of agave distillates on an intrepid road trip across Mexico. His descriptive writing and expert storytelling immerse readers in diverse landscapes, culture, history and a community of inspiring people who blend stoic tradition with modern innovation.

www.sherry.wine

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@SherryWines Int.

@Vinos de Jerez Sherry Wines

PREVIOUS WINNERS DRINKS BOOK

2024 Danny Childs

2023 Claude Jolicoeur

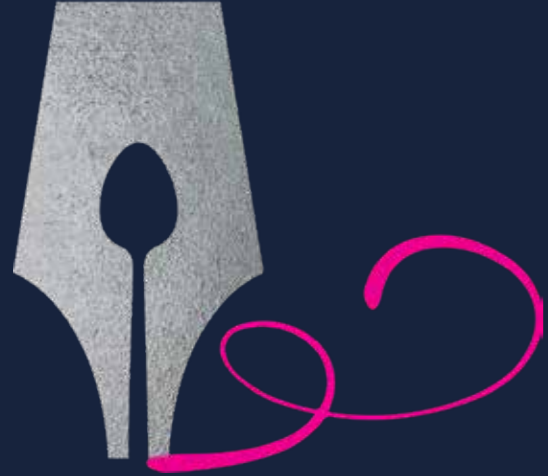
PREVIOUS WINNERS DRINKS WRITING

2024 Molly Codyre

2023 Mark Dredge

PREVIOUS WINNERS DRINKS WRITER

2025 Marc Millon



COOKERY BOOK AWARD

SPONSORED BY UNCHARTED WINES



Uncharted Wines is a wine importer based in London.

In 2017, we set out to revolutionise how people drink in restaurants. Pioneering wine on tap, an ecological, cost-effective alternative to bottles – we sought to radically change the industry and public's perception of what wine on tap could be in the UK and further afield.

While we specialise in keg wines from sustainable and ethically-minded domaines, we also offer a dynamic selection of bottles from producers who share the same values.

Our portfolio is always moving and reads like a wine list full of gems we'd love to drink. We're passionate about finding new talent (with an unashamedly sweet spot for Beaujolais) and championing unsung heroes who are making delicious, honest and balanced wines – future classics – from all corners of the globe. Our bottle selection is often a springboard for producers who go on to join the keg range – many of which have been with us since the beginning.

We collaborate with people and businesses where we can grow together, better our industry and be part of positive change. From the long-lasting relationships we've nurtured with producers to the trusted partnerships we've formed with independently-owned restaurants, like-minded hospitality operators, and independent wine merchants our focus is on lifting everyone up.

www.unchartedwines.com

@uncharted_wines

@uncharted_wines

unchartedwines

SERVICE: ONE DAY IN A RESTAURANT, OVER 150 RECIPES TO COOK AT HOME

by Anna Hedworth
Publisher Quadrille Publishing



JUDGES COMMENTED:

Hedworth's *Service* is an evocative and beautifully-written celebration of the rhythm and reality of restaurant life. The vibrant and precisely-written seasonal recipes cleverly blend restaurant-quality cooking with simple home comfort. Her unique voice and vivid writing create a sense of place and a delicious welcome into her culinary world.

PLANT ACADEMY: THE COOKBOOK
PLANT-BASED TECHNIQUES & RECIPES FOR CREATIVE COOKING

by Lauren Lovatt
Publisher Leaping Hare Press, the Quarto Group



JUDGES COMMENTED:

Lovatt's knowledge, expertise and skills in plant-based cookery are quite simply outstanding. *Plant Academy* is no lifestyle cookery book; it sets out a blueprint for creative vegan cookery that is guided by nutrition, flavour and realistic achievability. Lovatt has set a high bar for any plant-based cookbooks that follow in the wake of this book.

FLAVOUR HEROES: 15 MODERN PANTRY INGREDIENTS TO AMPLIFY YOUR COOKING

by Gurdeep Loyal
Publisher Quadrille Publishing



JUDGES COMMENTED:

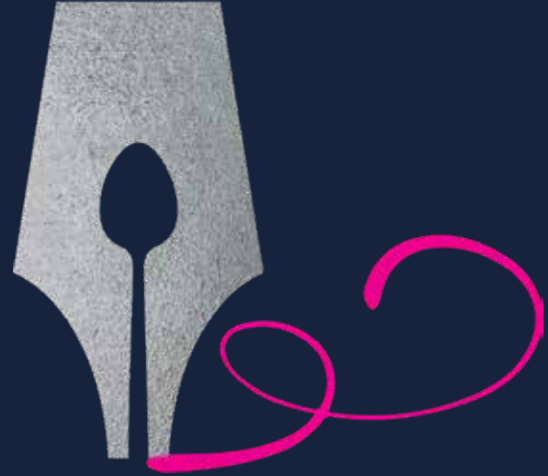
As a trend expert, Loyal has created an exciting and enticing book that focuses on a collection of classic and novel store cupboard essentials, all utilised in innovative and inspiring ways. His recipes demonstrate how satisfying and vibrantly varied your food can be, once you understand the alchemy of his flight of flavour bombs.

PREVIOUS WINNERS

2025 Yotam Ottolenghi, Helen Goh, Verena Lochmuller and Tara Wigley

2024 Bee Wilson

2023 Jeremy Lee



INVESTIGATIVE FOOD WRITER AWARD

THE ACCIDENTAL SEED HEROES: GROWING A DELICIOUS FOOD FUTURE FOR ALL OF US

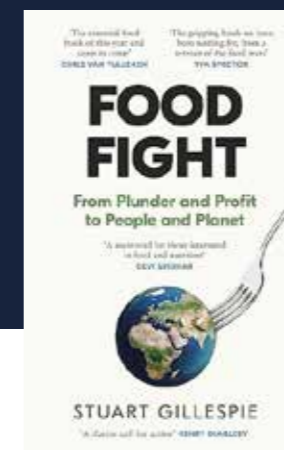
by Adam Alexander
Publisher Chelsea Green Publishing



JUDGES COMMENTED:
Alexander's engaging and passionate travelogue presents the case for 'seed saving' as an important way to increase global food security. He clearly constructs his thesis to explain how governments can harness this important tool to help address climate change and biodiversity, whilst empowering individuals to take control for themselves and their communities.

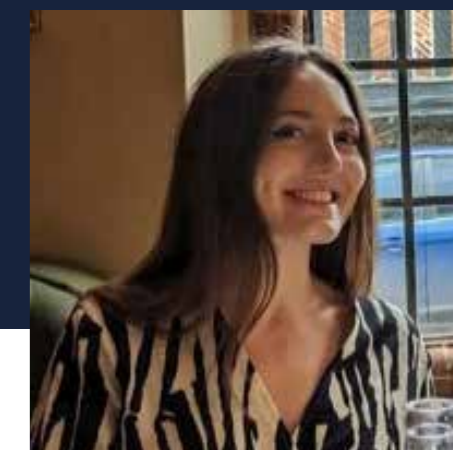
FOOD FIGHT: FROM PLUNDER AND PROFIT TO PEOPLE AND PLANET

by Stuart Gillespie
Publisher Canongate Books Ltd



JUDGES COMMENTED:
Gillespie has written a riveting and unflinching critique of global food systems, clearly mapping how they have evolved into a driver of social and environmental crises. But he doesn't wallow in the mud; instead, he provides realistic and often simple solutions, demonstrating that there could be plenty of light at the end of the tunnel.

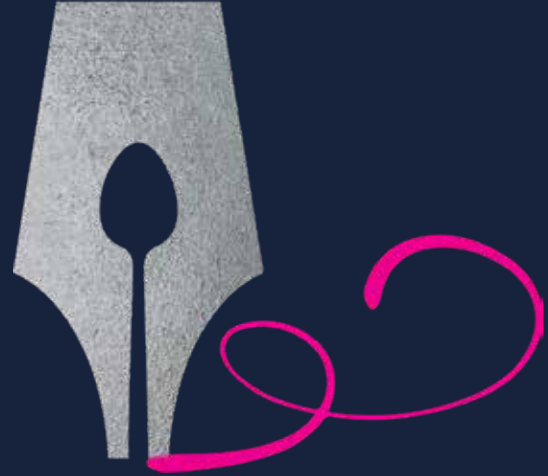
JOANNA TAYLOR
for work in Foodism,
The Observer Food Monthly
and The Telegraph



JUDGES COMMENTED:
Taylor's insightful work takes on topical, controversial and often unexpected subject matters. Her intelligent, precise and unflinching writing style means that complex and thought-provoking ideas are assimilated and synthesised in a highly readable, accessible and unbiased manner.

PREVIOUS WINNERS

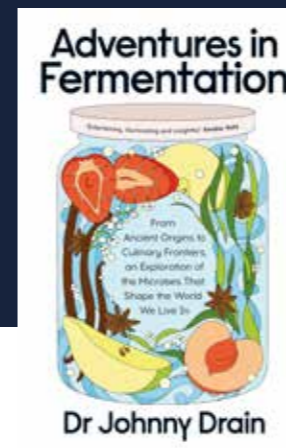
- 2025 Franco Fubini
- 2024 Louise Gray
- 2023 Jayne Buxton



SPECIALIST COOKERY BOOK AWARD

ADVENTURES IN FERMENTATION: FROM ANCIENT ORIGINS TO CULINARY FRONTIERS, AN EXPLORATION OF THE MICROBES THAT SHAPE THE WORLD WE LIVE IN

by Dr Johnny Drain
Publisher Penguin Life,
Penguin Random House



JUDGES COMMENTED:

The judges felt this largely narrative book on fermentation delivered an incredible combo - a familiar, approachable tone coupled with such authority, expertise and readability. The knowledge is worn lightly in this highly enjoyable and informative book. One judge commented 'I never knew I wanted a bedtime adventure with fermentation until now!'

RICHARD HART BREAD: INTUITIVE SOURDOUGH BAKING

by Richard Hart & Laurie Woolever with Henrietta Lovell
Publisher Hardie Grant



JUDGES COMMENTED:

This sourdough bible delivers deep expertise mixed with an open and warm writing style that makes anyone who reads it immediately want to bake bread, even if they don't bake bread! Recipes are detailed and comprehensive and include simple quicker bakes to give any novice baker a place to start. The only book you'll need to make amazing bread.

BEYOND BAKING: PLANT-BASED BAKING FOR A NEW ERA

by Philip Khoury
Publisher Quadrille Publishing

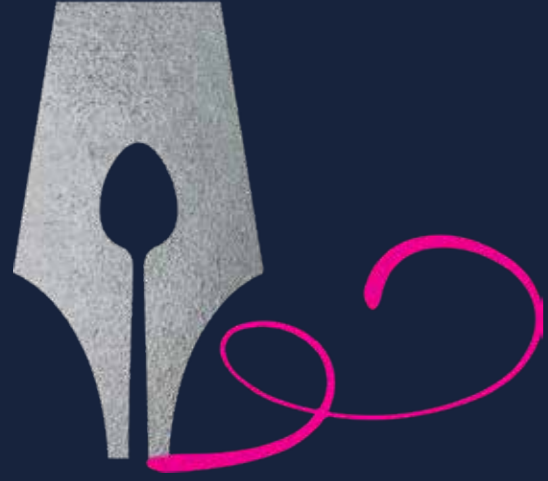


JUDGES COMMENTED:

Clever specialist knowledge has been packed into this book, and Khoury's warm writing keeps the technical delivery a delight to read. The innovative recipes deliver a new way to look at how we bake in the modern world, using every day ingredients. They prove you don't need animal products to bake a good cake, you just need Khoury.

PREVIOUS WINNERS

- 2025 Katarina Cermelj
- 2024 Amy Newsome
- 2023 Claire Thomson



RESTAURANT WRITER AWARD

GRACE DENT

For work published in
The Guardian



JUDGES COMMENTED:

Dent is straight to the point: funny, sharp - always entertaining. Her writing describes her experiences so well you feel you've already sampled the meal along with her; leaving you just hungry enough to want to visit and find out for yourself. As one judge said, 'she's upfront, clear, witty. And fun.'

TIM HAYWARD

For work published in
FT Weekend Magazine



JUDGES COMMENTED:

Hayward's writing is full of life and pace and personal to the extent that it feels like he's sharing an experience with the reader alone. While food is the focus, the light shines on everything he writes about in such a vivid, sharp and entertaining way. One judge asked, 'Does it get much better than this?'

CHITRA RAMASWAMY

For work published in
The Times Scotland
and The Observer



JUDGES COMMENTED:

The judges enjoyed Ramaswamy's sharp and witty writing, which is full of description and a joy to read and savour. Her writing takes you along as if you were with her; perfectly conveying the vibe of each restaurant she is reviewing. Ramaswamy truly flies the Scottish food flag in her reviews.

PREVIOUS WINNERS

2025 Jonathan Nunn

2024 Jonathan Nunn

2023 Jimi Famurewa

SELF-PUBLISHED ONLINE FOOD WRITER AWARD

MARK DIACONO

For work published on Substack:
"Mark Diacono's Abundance"



JUDGES COMMENTED:

Through his Abundance newsletter Diacono delivers gardening and food tales that are evocative and engaging. Diacono is a wonderful storyteller and his writing is personal and full of colour. The judges found his writing to be both lyrical and soothing and as one commented, 'there's a reason this man is a writer.'

HUGO HARRISON

For work published on Substack:
"Salt and The Earth"



JUDGES COMMENTED:

Harrison has a clear and compelling voice. He is honest and engaged with his subject, and truly captures the essence of seasonality in his writing. Each piece finishes with a glorious recipe, and the judges wanted to make each one. Overall a pleasure to read and follow his journey with each new newsletter.

DAN O'REGAN

For work published on Substack:
"Notes on a Napkin"



JUDGES COMMENTED:

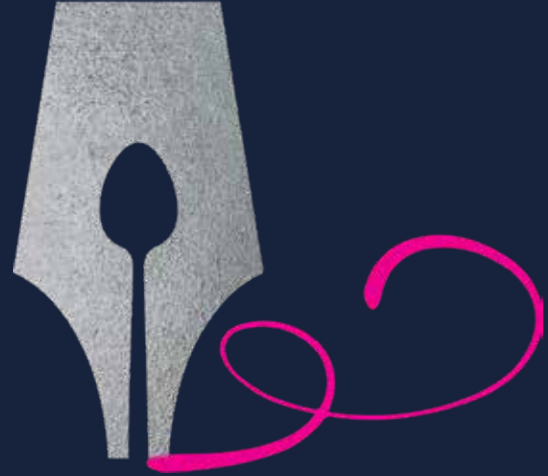
Through O'Regan's savvy writing we are given a look behind the curtain at the realities of life in hospitality. His writing is engaging, informative and eye-opening, bringing tricky aspects of restaurant life to the forefront through his varied pieces. As one judge declared, 'The insight. The wit. I'm here for it!'

PREVIOUS WINNERS ONLINE FOOD WRITER AWARD

2025 Lauren O'Neill

2024 Sam Lomas

2023 Sam Wilson



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.

NICK BRAMHAM

For work published in Vittles



JUDGES COMMENTED:

With wry, self-deprecating humour mixed with authoritative research in and out of the kitchen, Bramham's evocative writing makes for arresting reading. His experience shines in every tip and instruction and his passion for cooking is evident in his excellent recipes.

EMILY GUSSIN

For work published in delicious. magazine



JUDGES COMMENTED:

Gussin's culinary flair shines through her well-constructed recipes, introducing key food trends to readers in her reassuring style. Her recipes are creative yet straightforward, suitable for cooks of all abilities, with a level of instruction that carefully teaches readers to cook with greater confidence.

TOM HUNT

For work published in The Guardian

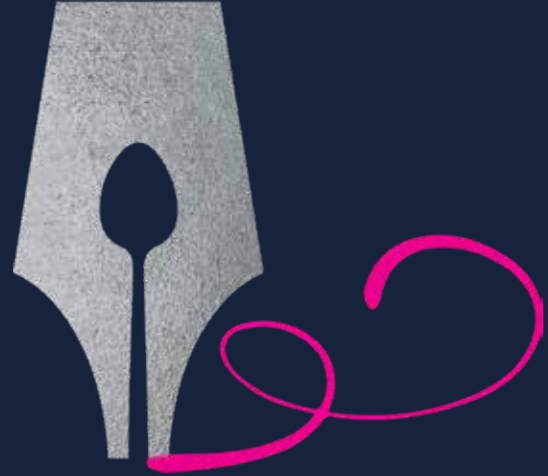


JUDGES COMMENTED:

Hunt's steadfast commitment to no-waste cookery is unyielding and truly inspiring, he has championed this subject and made it his own. Through his writing and recipes, he convinces readers to follow his waste-not mantra in fun, creative, tempting ways.

PREVIOUS WINNERS

- 2025 Olivia Potts
- 2024 Mark Hix
- 2023 Mark Hix



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 Vegetable Industries - to foster the consumption and export of European and Italian canned tomatoes in the UK.

"We are delighted to sponsor this award, which celebrates excellence, creativity and passion in the culinary world. Italian canned tomatoes are at the

heart of so many great dishes, and through Red Gold from Europe we are proud to promote their quality, versatility and nutritional value to chefs and consumers alike in the UK," said Giovanni De Angelis, ANICAV's General Director.

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 - true masterpieces of quality and flavour.

www.redgoldfromeurope.co.uk

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@redgoldfromeuropeuk

MR LYAN'S TASTE TRIPS

Presenter: Ryan Chetiyawardana
Producer: Jonny Dixon
Created by: Ink Global & Mr Lyan Studio



JUDGES COMMENTED:

A unique travel programme that is not only continuously entertaining, it is also educational and simply fun to watch. It is a treat to be guided through Japan by Chetiyawardana who, as one of the world's most inspirational communicators in drinks' culture, provides an insider's view of how food and flavour dovetail with drinks and bar culture.

HEBRIDEAN BAKER: NORDIC ISLANDS

Written and presented by Coinneach MacLeod
Produced by Faye MacLean and Julie McCron



JUDGES COMMENTED:

A well-produced and entertaining series featuring the raw beauty, culture, food and traditions of the Nordic Islands. Presenting in Scottish Gaelic, MacLeod is an amiable guide whose passion, warmth and charisma leaves viewers with a cosy feeling. This is food television at its best, a love letter to Hebridean food culture.

THE FOOD PROGRAMME

"Why Is Africa Feeding Us?"
Produced and presented by Dan Saladino, reporter Jack Thompson



JUDGES COMMENTED:

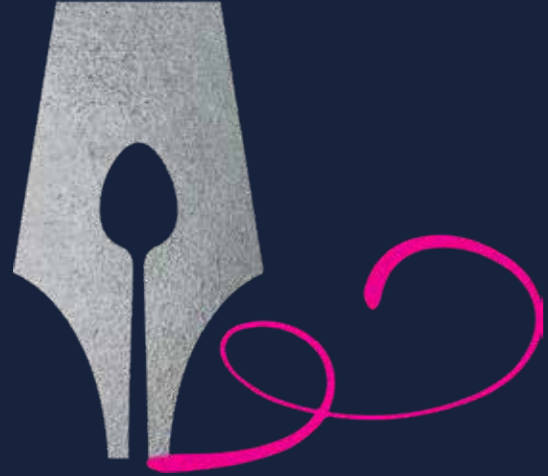
Saladino expertly presents a balanced view of a complex issue in this insightful programme. With his usual authority, he addresses important questions to include a wide range of perspectives. Here he urges listeners to consider the ethics and significance of their shopping habits, and the nation's increasing reliance on overseas food production.

PREVIOUS WINNERS

2025 Dan Saladino

2024 Natasha Miller

2023 Lewis Bassett



INTERNATIONAL OR REGIONAL COOKERY BOOK AWARD

SPONSORED BY J PAO



J PAO

J. Pao & 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 1950s.

An electronic engineer by profession, Joseph began growing Beansprouts in his spare time and decided to start commercial production in 1963. Working from a mews

garage in Paddington, he supplied Chinese restaurants and, within a few years, supermarkets.

Sixty years on, Joseph's son Andrew continues to develop the business, growing 300 tonnes of Beansprouts a week, operating 364 days a year from two state-of-the-art facilities in Bedfordshire and Cheshire.

J. Pao & Co. Ltd pride themselves on a consistently high-quality product. Ethically sourced, GMO-free mung beans are sprouted hydroponically using potable water with no added pesticides or fertilisers. Their sprouting system uses sophisticated digital control systems to create optimal and safe growing conditions.

Producing just one product, it is important to get every stage in the supply chain just right. Strong relationships—from mung bean growers and machinery suppliers to engineers, factory staff and customers—ensure the process runs as smoothly as possible, from bean to bowl. Whether it's a few bags or a few tonnes, consistency defines their product.

www.jpao.co.uk

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**INDIAN KITCHENS:
TREASURED FAMILY
RECIPES FROM
ACROSS THE LAND**

by Roopa Gulati
Publisher Bloomsbury Publishing

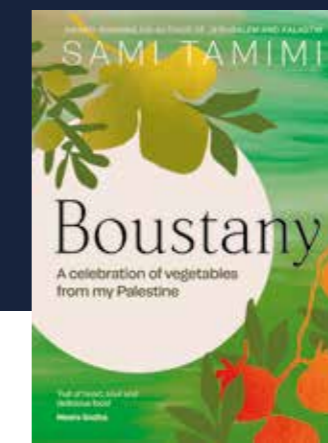


JUDGES COMMENTED:

This beautiful food travelogue transports readers to and across multiple regions of modern India, introducing them to its people and culinary traditions in a warm and relatable way. Drawing from her extensive travels and meticulous research, Gulati presents home-style dishes accompanied by evocative storytelling, colourful photography and well-written recipes that tempt you into the kitchen.

**BOUSTANY:
A CELEBRATION OF
VEGETABLES FROM
MY PALESTINE
SAMI TAMIMI**

by Sami Tamimi
Publisher Ebury Press



JUDGES COMMENTED:

Written in Tamimi's warm and inviting voice, this sumptuously presented, vibrant collection of vegetable-focussed recipes is a personal tribute to the author's childhood in Palestine. The relaxed, approachable recipes are hugely appealing, delivering the bold and colourful Levantine food for which he is well-known. Simply the cookbook judges can't wait to cook from.

**BALLI BALLI: QUICK
KOREAN RECIPES
FOR EVERYDAY**

by Da-Hae West
Publisher Ryland, Peters & Small



JUDGES COMMENTED:

This cookbook delivers what it promises: quick and healthy Korean recipes that tantalise the tastebuds. West's story is relatable and her streamlined recipes are not only uncomplicated and practical, they deliver a multitude of familiar Korean streetfood flavours in an easy, delicious way. Balli Balli is the Korean cookbook we all need on the shelf.

PREVIOUS WINNERS

- 2025 Fadi Kattan
- 2024 Alex Jackson
- 2023 Eleanor Ford

LIFETIME ACHIEVEMENT AWARD WINNERS



2025
Arabella Boxer



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



ANISSA HELOU

The daughter of a Syrian father and a Lebanese mother, Anissa Helou epitomises renaissance woman. Not only is she much travelled, having been born in Beirut and lived in London, Paris and Kuwait, she has also studied interior design, worked at Sotheby's, owned an antique shop in Paris and pursued a very successful career as an art consultant.

It is to our great benefit that in 1994 Anissa was inspired to write about her home country's vibrant food. Her first of many books, *Lebanese Cuisine*, was published to great acclaim and is as relevant today as it was then. Just a few years later she added a cookery school to her repertoire, *Anissa's Kitchen*. With her innate verve and sensibility, it comes as no surprise that some 30 years before it became the hipster capital of London, she chose Shoreditch as its location.

Since then she has travelled, photographed and written extensively — and authoritatively — on the foods of the Mediterranean, Middle East and North Africa, as well as my personal favourite, *The Fifth Quarter: An Offal Cookbook*. While not many will have shared a childhood where raw liver for breakfast and testicles for dinner were the norm, it is indicative of Anissa Helou's sheer delight in the exploration of food at its most sensual. This spring saw the launch of her latest book, *Lebanon: Cooking the Foods of my Homeland*. While the purpose of the Guild's Lifetime Achievement Award is to honour a person's substantial body of work there is nothing to suggest Anissa is at the end of her career. With her boundless curiosity and energy, we can look forward to much more from her pen.

Text by Ruth Watson, President The Guild of Food Writers.



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.

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.

Thanks also to our teams of judges, all fellow food writers and members of the Guild. These are volunteers who give up their valuable time to read through the many entries, for which the Committee is very grateful. We thank them for their time and commitment.

The Judges

Emiliano Amore	Ceri Jones
Anna Ansari	Manju Malhi
Neil Buttery	James Massoud
Julia Charles	Jenni Muir
Priya Deshinkar	Alison Oakervee
Anne Dolamore	Allesandra Pino
Kumud Ghandi	Emily Quah
Nicolas Ghirlando	Neil Ridley
Emily Gussin	Sejal Sukhadwala
Heather Holden-Brown	Ruth Watson

Please note, judges are not eligible to enter any category that they judge or judge a category for which there may be a conflict of interest.



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

Summer bean and mint falafel, sorrel emulsion and lemon – for Anissa Helou (vg) (gf)

Soy beef carpaccio, sautéed J. Pao & Co. Ltd. Beansprouts and wasabi pea purée (gf)

Rosemary goat's cheese, smoked ANICAV tomato gel, pickled shallot on toasted brioche (v)

Searcy's gin-cured salmon gravlax, oyster leaf, brined cucumber on a rye croûton (gf)

Asparagus tart with tomato and coriander salsa (vg)

Mini lamb naan, yoghurt and mango chutney, nigella seeds

Cornish Yarg croquette, walnut relish and pickled shallot (v)

White chocolate tart, Kentish cherries and Gold Top® verbena cream (v) (gf)

DRINKS

Sherry Wines - Vinos de Jerez

Solera Spritz

Fino from Lustau and Romate served with tonic and fresh grapefruit

Sherry Sunset

Romate Cream and Lustau East India Solera served on ice with a slice of orange

Uncharted Wines

Les Deux Moulins Sauvignon Blanc 2024

Triennes Rosé 2025

Chateau Pesquié 1912m AOC Ventoux 2022

v - vegetarian vg - vegan gf - gluten free

Please ask the waiting staff for information about allergens



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Ren Behan: Professional Issues

Adele Conn: Events

Silvana Franco: Sponsorship

Jan Fullwood: Awards

Harry Hook: Social Media

Priya Mani: Diversity

Anisha Mistry: Diversity

Urvashi Roe: New Members

Joy Skipper: Member benefits and regions

Angela Zaher: Mentorship

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Gilli Cliff: Awards

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