

2023 James Beard Awards

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JAMES BEARD FOUNDATION® ANNOUNCES 2023 MEDIA AWARD NOMINEES

NEW YORK (April 26, 2023) – The James Beard Foundation® announced today its 2023 Media Award Nominees in advance of the James Beard Awards® ceremonies presented by Capital One. The full list of nominees, which includes Book, Broadcast Media, and Journalism, can be found below and on the James Beard Foundation [website](#).

The nominees were announced during a live ceremony in New York City at Hudson River Park's Pier 57—home to [Platform by the James Beard Foundation](#), a new mission-driven educational and event space for outstanding culinary arts programming within the Pier's newly launched Market 57 food hall.

The ceremony was hosted by James Beard Foundation's **Clare Reichenbach**, Chief Executive Officer; **Kris Moon**, President and Chief Operating Officer; and **Dawn Padmore**, Vice President of Awards. They were joined by the Chairs of the Media Awards Committees, **Erica Skolnik** (Book), **Cynthia Graubart** (Broadcast Media), and **Jamila Robinson** (Journalism); and special guests of the Foundation: **Lynn Osmond**, President and CEO of Choose Chicago and **Sam Toia**, President of the Illinois Restaurant Association. The announcement was followed by a reception featuring a menu created by **Sophia Roe**, 2022 James Beard Broadcast Media Emerging Voice Award Winner, Chef, and Emmy-nominated TV Host; and **Joseph Hayes III**, Executive Chef of Platform by JBF at Market 57. Reichenbach made opening remarks, emphasizing the important role of food media in highlighting stories of the culinary industry and our broader food system.

“Celebrating the art of storytelling and its ability to connect us to the power of good food is at the heart of the James Beard Media Awards. As we honor this year's nominees, we recognize the profound impact that their stories have in educating, inspiring, and transforming our relationship to food, as well as each other,” said **Clare Reichenbach, CEO, James Beard Foundation**. “Congratulations to our 2023 nominees—for your phenomenal work opening a window to the people, cultures, communities, and history shaping American food culture today.”

The James Beard Foundation began honoring excellence in food media more than three decades ago, with the first Book Awards conferred by JBF in 1990, followed by Journalism in 1992, and Broadcast in 1993. Since its inception, the Media Awards have evolved and grown to reflect the changing landscape of the industry and the diverse voices and perspectives that shape it. Today, the Media Awards continue to recognize those who break ground in culinary storytelling, showcasing innovative and impactful works that inspire and educate us all.

“Congratulations to all of our nominees, whose works continue to uncover the stories of our vast culinary culture in America, and the people behind it,” said **Dawn Padmore, VP of Awards, James Beard Foundation**. “We also want to thank our committees and judges for their dedication to and work on these awards.”

Book Award Nominees

The Book Awards are open to cookbooks and other non-fiction food or beverage-related books that were published in the United States in 2022. More information about Book Award eligibility and criteria can be viewed [here](#).

“As the culinary world continues to evolve, it is essential that we celebrate and uplift diverse voices and perspectives,” said **Erica Skolnik, Chair of the James Beard Foundation’s Book Awards program**. “With new categories this year such as Food Issues and Advocacy, we are thrilled to recognize writers who are using their platform to celebrate the art of food and beverage, while also advancing important issues in our industry.”

The 2023 Book Award Nominees are:

Baking and Desserts

Books with recipes focused on the art and craft of baking pastries and desserts, both sweet and savory items, including ingredients, techniques, equipment, and traditions.

New European Baking: 99 Recipes for Breads, Brioches and Pastries

Laurel Kratochvila
(Prestel)

Tava: Eastern European Baking and Desserts from Romania & Beyond

Irina Georgescu
(Hardie Grant Books)

What's for Dessert: Simple Recipes for Dessert People: A Baking Book

Claire Saffitz
(Clarkson Potter)

Beverage with Recipes

Books with recipes focused on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices.

The Bartender's Manifesto: How to Think, Drink, and Create Cocktails Like a Pro

Toby Maloney and Emma Janzen
(Clarkson Potter)

Cure: New Orleans Drinks and How to Mix 'Em from the Award-Winning Bar

Neal Bodenheimer and Emily Timberlake
(Abrams Books)

Wild Brews: The Craft of Home Brewing, from Sour and Fruit Beers to Farmhouse Ales

Jaega Wise
(Kyle Books)

Beverage without Recipes

Books without recipes that focus on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices; or books that cover these subject areas where recipes are not the focus of cooking.

Drinking with the Valkyries: Writings on Wine

Andrew Jefford
(Académie du Vin Library)

Exploring the World of Japanese Craft Sake: Rice, Water, Earth
Nancy Matsumoto and Michael Tremblay
(Tuttle Publishing)

To Fall in Love, Drink This: A Wine Writer's Memoir
Alice Feiring
(Scribner)

Bread

Books with recipes focused on the art and craft of making bread, including ingredients, techniques, equipment, and traditions.

Breadsong: How Baking Changed Our Lives
Kitty Tait and Al Tait
(Bloomsbury Publishing)

The Miller's Daughter: Unusual Flours & Heritage Grains: Stories and Recipes from Hayden Flour Mills
Emma Zimmerman
(Hardie Grant Books)

The Perfect Loaf: The Craft and Science of Sourdough Breads, Sweets, and More: A Baking Book
Maurizio Leo
(Clarkson Potter)

Food Issues and Advocacy

Books that include investigative journalism, food policy, deep dives, and critical analysis of the changing social landscape.

Eating While Black: Food Shaming and Race in America
Psyche A. Williams-Forsen
(University of North Carolina Press)

Gastronativism: Food, Identity, Politics
Fabio Parasecoli
(Columbia University Press)

Retail Inequality: Reframing the Food Desert Debate
Kenneth H. Kolb
(University of California Press)

General

Books with recipes that address a broad scope of cooking, not just a single topic, technique, or region.

The Cook You Want to Be: Everyday Recipes to Impress
Andy Baraghani
(Lorena Jones Books)

I Dream of Dinner (so you don't have to): Low-Effort, High-Reward Recipes: A Cookbook
Ali Slagle
(Clarkson Potter)

Sunday Best: Cooking Up the Weekend Spirit Every Day: A Cookbook
Adrienne Cheatham with Sarah Zorn
(Clarkson Potter)

International

Books with recipes focused on food or cooking traditions of countries, regions, or communities outside of the United States.

Masala: Recipes from India, the Land of Spices
Anita Jaisinghani
(Ten Speed Press)

Mezcla: Recipes to Excite
Ixta Belfrage
(Ten Speed Press)

Mi Cocina: Recipes and Rapture from My Kitchen in Mexico: A Cookbook
Rick Martínez
(Clarkson Potter)

Literary Writing

Narrative nonfiction books, including memoirs, culinary tourism, investigative journalism, food advocacy, and critical analysis of food and foodways for a general audience. Includes memoir, biography, personal essays, culinary travel, and culture.

California Soul: An American Epic of Cooking and Survival
Keith Corbin with Kevin Alexander
(Random House)

Savor: A Chef's Hunger for More
Fatima Ali and Farezeh Ali with Tarajia Morrell
(Ballantine Books)

To Boldly Grow: Finding Joy, Adventure, and Dinner in Your Own Backyard
Tamar Haspel
(G.P. Putnam's Sons)

Reference, History, and Scholarship

Includes manuals, guides, encyclopedias, and books that present research related to food or foodways.

A Place at the Nayarit: How a Mexican Restaurant Nourished a Community
Natalia Molina
(University of California Press)

Slaves for Peanuts: A Story of Conquest, Liberation, and a Crop That Changed History
Jori Lewis
(The New Press)

What a Mushroom Lives For: Matsutake and the Worlds They Make
Michael J. Hathaway
(Princeton University Press)

Restaurant and Professional

Books written by a culinary professional or restaurant chef with recipes that may include advanced cooking techniques, or the use of specialty ingredients and professional equipment, including culinary arts textbooks.

Bludso's BBQ Cookbook: A Family Affair in Smoke and Soul

Kevin Bludso with Noah Galuten
(Ten Speed Press)

Please Wait To Be Tasted: The Lil' Deb's Oasis Cookbook

Halo Perez-Gallardo, Hannah Black, and Wheeler with Meshell Ndegeocello
(Princeton Architectural Press)

Turkey and the Wolf: Flavor Trippin' in New Orleans

Mason Hereford and JJ Goode
(Ten Speed Press)

Single Subject

Books with recipes focused on a single ingredient, dish, or method of cooking. Examples include seafood, grains, pasta, burgers, or canning.

Masa: Techniques, Recipes, and Reflections on a Timeless Staple

Jorge Gaviria
(Chronicle Books)

The Miracle of Salt: Recipes and Techniques to Preserve, Ferment, and Transform Your Food

Naomi Duguid
(Artisan Books)

The Wok: Recipes and Techniques

J. Kenji López-Alt
(W. W. Norton & Company)

U.S. Foodways

Books with recipes focused on the cooking or foodways of regions or communities in the United States.

Gullah Geechee Home Cooking: Recipes from the Matriarch of Edisto Island

Emily Meggett with Kayla Stewart and Trelani Michelle
(Abrams Books)

I Am From Here: Stories and Recipes from a Southern Chef

Vishwesh Bhatt
(W. W. Norton & Company)

The Woks of Life: Recipes to Know and Love from a Chinese American Family: A Cookbook

Bill Leung, Kaitlin Leung, Judy Leung, and Sarah Leung
(Clarkson Potter)

Vegetable-Focused Cooking

Books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

Plant-Based India: Nourishing Recipes Rooted in Tradition

Dr. Sheil Shukla
(The Experiment)

In Praise of Veg: The Ultimate Cookbook for Vegetable Lovers
Alice Zaslavsky
(Appetite by Random House)

The Vegan Chinese Kitchen: Recipes and Modern Stories from a Thousand-Year-Old Tradition: A Cookbook
Hannah Che
(Clarkson Potter)

Visuals

Books on food or beverage with exceptional graphic design, art, or photography.

Chinese-ish: Home Cooking Not Quite Authentic, 100% Delicious
Joanna Hu and Armelle Habib
(Interlink Books)

Homage: Recipes and Stories from an Amish Soul Food Kitchen
Brittany Conerly
(Chronicle Books)

The Sofrito Manifesto
Bernardo Medina, Rafael Montalvo, and Ángel Álvarez
(Self-Published)

Cookbook Hall of Fame

The Book Committee selects the honoree for this category. This award recognizes books that have significantly influenced the way we think about food and honored authors who possess an exceptional ability to communicate their gastronomic vision via the printed page. The Cookbook Hall of Fame winner will be announced at the Media Awards ceremony on June 3.

Broadcast Media Award Nominees

The Broadcast Media Awards are open to all works in English from digital and terrestrial media—radio, television broadcasts, podcasts, documentaries, online sites, social media—covering food and beverage topics and appearing widely for the first time in the United States in 2022. More information about Broadcast Media Awards eligibility and criteria can be viewed [here](#).

"Across regions and cultures, food can unify us in the most basic of ways. We are proud to recognize those who tell their stories through audio and visual media," said **Cynthia Graubart, Chair of the James Beard Foundation's Broadcast Media Awards program**. "Congratulations to this year's nominees."

The 2023 Broadcast Media Award Nominees are:

Audio Programming

This award recognizes excellence in a food-related radio or podcast program.

Copper & Heat
"Abalone: The Cost of Consumption"
Airs on: Various podcast platforms

Dish City
"The complicated legacy of Asian-owned carryouts in D.C.'s Black neighborhoods"
Airs on: WAMU and various podcast platforms

Good Food

“Maíz is life’ — the history, science, and politics of masa”
Airs on: KCRW and various podcast platforms

Audio Reporting

This award recognizes excellence in reporting about food and/or food issues in radio or podcasts. This work is issue or deadline-driven, investigative, topical, or timely in nature.

Jane Black and Elizabeth Dunn

Pressure Cooker

“The Twisted History of School Lunch in America”

Airs on: Various podcast platforms

Tyler Boudreaux

“The Blacker the Cherry: The abolitionist history of the Black Republican Cherry”

Airs on: KCRW

Lisa Morehouse

California Foodways

“‘We Just Have Faith’: Gold Country Jewish Community Strives to Connect Through COVID”;
“Ojai’s Famous Pixie Tangerine Struggles to Survive Wildfires and a Hot Real Estate Market”;
“Cafeteria Cook Brings Gourmet Dishes Inspired by Palauan Childhood to Lassen Community College”

Airs on: KQED and various podcast platforms

Commercial Media

This award recognizes excellence in food-related media including video production, audio programming, or other media, clearly developed and marketed with prominent visual branding, is commercially funded, or contains paid advertising. It may be broadcast, streamed, or accessed online or through an app.

Jaylee Adams, Lindsey Hagen, and Martha Stoumen

California Natural by Martha Stoumen Wines

Airs on: Vimeo

Hallie Davison, Jorge Gaviria, and Daniel Klein

Masienda Presents

Airs on: YouTube

Hallie Davison, Daniel Klein, and Yazmín Ramírez

Las Chicatanas: The Oaxacan Ant Delicacy That Is Harvested Just Once a Year

Airs on: YouTube

Documentary / Docuseries Visual Media

This award recognizes excellence in a food-related documentary production, whether broadcast, streamed, accessed online or through an app, or has been shown at a North American film festival.

Coldwater Kitchen

Airs on: Various film festivals

James Hemings: Ghost in America’s Kitchen

Airs on: Various streaming platforms

Love, Charlie: The Rise and Fall of Chef Charlie Trotter

Airs on: Apple TV and Amazon Prime

Instructional Visual Media

This award recognizes excellence in a food-related video production with instruction as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Big Sky Kitchen With Eduardo Garcia

Airs on: Magnolia Network and Discovery+

Techniquely with Lan Lam

Airs on: YouTube

What's Eating Dan?

Airs on: YouTube

Reality or Competition Visual Media

This award recognizes excellence in a food-related video production with realism or competition as its primary intent, whether broadcast, streamed, accessed online, or through an app.

Restaurant Takeover ft. Matta

Airs on: YouTube

Top Chef

Airs on: Bravo

The Pass “We Put 11 Cameras In NYC's Busiest Brunch Restaurant”

Airs on: YouTube

Social Media Account

This award recognizes excellence in a single food-related post, or compilation of up to three posts, that clearly represents the intention of the Facebook page, Twitter account, TikTok account, Instagram feed, or other social media format.

Erwan Heussaff

Erwan

Airs on: Instagram

Andrew Huang, Ewa Huang, and Jeromy Ko

Nom Life

Airs on: Instagram and TikTok

Kalamata's Kitchen Staff

Kalamatas Kitchen - Of Course It's Kid Friendly

Airs on: Instagram, YouTube, LinkedIn, TikTok

Visual Media—Short Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online or through an app, up to 30 minutes in length.

CBS Sunday Morning

“Black, White, and The Grey”; “How Erin French found herself at The Lost Kitchen”

Airs on: CBS

Eater's The Experts

“How One of Philly's Best Pizza Spots Creates Jobs for the Formerly Incarcerated — The Experts”

Airs on: YouTube

Matter of Fact with Soledad O'Brien
Airs on: Syndicated

Visual Media—Long Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online, or through an app.

Mafia Land
Airs on: Vice TV and YouTube

Somebody Feed Phil
Airs on: Netflix

The Whole Animal
Airs on: SOMM TV

Journalism Award Nominees

The Journalism Awards recognize work covering food- or drink-related topics published—or self-published—in 2022. More information about Journalism Awards eligibility and criteria can be viewed [here](#).

“The richness and diversity of our country’s food culture is reflected in the phenomenal work of this year’s Journalism Awards nominees,” said **Jamila Robinson, Chair of the James Beard Foundation’s Journalism Awards program**. “It is an honor to celebrate those who have committed themselves to telling the stories of our industry.”

The 2023 Journalism Award Nominees are:

Beverage

Recognizes distinctive style, thorough knowledge, plainspoken prose, and innovative approach in a single article on alcoholic or non-alcoholic beverages.

“Lost in Translation — How Flavor Wheels and Tasting Tools Can Evolve to Speak with Global Beer Drinkers”
Mark Dredge
Good Beer Hunting

“The Great Mezcal Heist”
Emma Janzen
Eater

“Who’s Allowed to Make Sotol?”
B.E. Mintz
Texas Monthly

Columns and Newsletters

Recognizes the work of an individual or team/group that demonstrates thought-provoking opinion and a compelling style on food- or drink-related topics.

“The Case for the Supermarket Supershipper”; “A Maximalist New Wave for Instant Noodles”;
“We All Scream for Asian American Ice Cream”
Cathy Erway
TASTE

“Tetelas Are the Tasty Triangles You Need to Try Right Now”; “Birria Is the Greatest Threat to Taco Culture—and Its Savior”; “Trompo Tacos Are So Much More Than Tacos al Pastor”

José R. Ralat
Texas Monthly

“Taking down a mammy complex”; “Decoding the Guild Guide”; “Seducing truckers with 'nanner pudding”

Hanna Raskin
The Food Section

Craig Claiborne Distinguished Restaurant Review Award

Recognizes discerning criticism that contributes to the larger discourse on cuisine or restaurants.

“Poncho’s Tlayudas, a window to Oaxaca, serves one of L.A.’s defining dishes”; “At Chinatown’s Pearl River Deli, the menu is always changing — and worth chasing”; “Anajak Thai is our 2022 Restaurant of the Year”

Bill Addison
Los Angeles Times

“Vietnamese Food Goes Rogue at Portland’s Berlu”; “Kann Is *Portland Monthly’s* Restaurant of the Year: 2022”; “Michelin-Starred Chef Matthew Lightner Seeds Oregon’s Next Food Revolution at Okta”

Karen Brooks
Portland Monthly

“The most exciting new restaurant pop-up in Oakland is also its best-kept secret”; “After 33 years, an Indian food icon in Berkeley is better than ever”; “Stars like DJ Khaled and Steve Aoki have Bay Area restaurants now. They’re all uniquely terrible”

Soleil Ho
San Francisco Chronicle

Dining and Travel

Recognizes exemplary and comprehensive service journalism that relies on both critical voice and thorough research to bring a variety of dining options into perspective, whether in a single city, a region, or a country.

“Feasting on the NOLA Suburbs”

Brett Martin
Garden & Gun

“The I-95 exit-by-exit eating guide”; “Don’t leave home without your I-95 eating guide”

Hanna Raskin
The Food Section

“Best New Restaurants”

Elazar Sontag
Bon Appétit

Feature Reporting

Recognizes excellence for engaging writing and in-depth reporting in food and/or drink features.

“Trouble Brewing”

Charles Bethea
The New Yorker

“The Last Oyster Tongers of Apalachicola”
David Hanson
The Bitter Southerner

“Blood Sweat & Tears”
Shane Mitchell
The Bitter Southerner

Food Coverage in a General Interest Publication

Recognizes excellence in food and/or drink writing, reporting, and presentation that demonstrates breadth and depth of coverage in a general interest site or print publication.

The Bitter Southerner

Oxford American

San Francisco Chronicle

Foodways

Recognizes the importance of culture and history in food journalism. Entries in this category explore the connection between what we eat and who we are, with an emphasis on reporting.

“Kimchi With a Side of Whale”
Jennifer Fergesen
Eater

“The Elusive Roots of Rosin Potatoes”
Caroline Hatchett
The Bitter Southerner

“Come Hell or High Water — Oysters, Brewing, and How the Come Yahs & Bin Yahs Could End Sea Level Rise in Charleston”
Jamaal Lemon
Good Beer Hunting

Health and Wellness

Recognizes excellence in food and/or drink-related health and wellness coverage. Entries explore a variety of topics that may include (but are not limited to) addiction, aging, chronic disease, diet, mental health, mind-body connection, nutrition, and reproductive health.

“How the Supreme Court Decision Exacerbated the Dire State of Bar Industry Healthcare”
Betsy Andrews
SevenFifty Daily

“Coffee vs. tea smackdown”; “What are ultra-processed foods? What should I eat instead?”; “The best foods to feed your gut microbiome”
Anahad O'Connor
The Washington Post

“When ‘Sir’ and ‘Ma’am’ Miss the Mark: Restaurants Rethink Gender’s Role in Service”
Rax Will
The New York Times

Home Cooking

Recognizes excellence in service journalism with a practical focus for the home cook. The award honors imaginative and substantive entries that use fresh, innovative approaches—both written and visual—to illuminate cooking methods, ingredients, and recipes.

“Chinese Scrambled Eggs With Tomato”

Jenny Dorsey

Serious Eats

“How to Hot Pot: the Method (and the Madness) Behind Our Favorite Communal Meal”

Elyse Inamine with Jesse YuChen

Bon Appétit

“Sour Power”

Lara Lee

Food & Wine

Innovative Storytelling

Recognizes excellence in food- and/or drink-related content that emphasizes photography, virtual reality, interactive design, or other forms of visual enhancement to tell a story.

“How One New York City Restaurant Fought To Survive”

Crista Chapman, Gray Beltran, and Gary He

The New York Times

“Uneven Ground: Exceptional Black farmers and their fight to flourish in the South”

The Tennessean Staff

The Tennessean

“Night Market”

Thrillist Staff

Thrillist

Investigative Reporting

Recognizes excellence in investigative reporting on environmental, political, business, or policy issues regarding food and/or drink.

“The fight to keep little-known bacteria out of powdered baby formula”; “Formula shortage adds to financial crunch for farmworker families”; “Whistleblower report on baby formula didn’t reach top FDA food safety official”

Jacob Bogage, Kimberly Kindy, and Laura Reiley

The Washington Post

“Animal Agriculture Is Dangerous Work. The People Who Do It Have Few Protections.”; “I Was Coughing So Hard I Would Throw Up”; “Tyson Says Its Nurses Help Workers. Critics Charge They Stymie OSHA.”

Christina Cooke, Alice Driver, and Gosia Wozniacka

Civil Eats

“Chef’s Fable”; “Can This Farm Fix Agriculture If It Can’t Fix Itself?”; “Feed the Rich, Save the Planet?”

Meghan McCarron

Eater

Jonathan Gold Local Voice Award

Recognizes the work of an individual who engages readers through enterprising food and dining coverage, and whose work displays versatility in form, such as reviews, profiles, cooking, quick hits, and hard news reporting.

“The Doughnut Kids Are All Right”; “The Subtle Brilliance of Pijja Palace, Silver Lake’s Indian Sports Bar”; “A Soul-Crushing Work of Staggering Genius”

Cathy Chaplin
Eater

“When I Feel Unmoored by Life, I Always Find My Way Back to Either/Or”; “At Mira’s East African Cuisine, One Family’s Iftar Traditions Take the Forefront”; “Why Isn’t There an Overdose Kit Stocked Behind Every Bar in Portland?”

Brooke Jackson-Glidden
Eater

“How Black-owned vegan restaurants in West End prefigured Atlanta’s passion for plants”; “The Luxury Car Wash: Dog Spa, Hookah and Even Lamb Chops While You Wait”; “Eby Marshall Slack, an original staffer at Atlanta’s iconic Paschal’s restaurant, on building community”

Mike Jordan
Atlanta Magazine; The Wall Street Journal

MFK Fisher Distinguished Writing Award

Recognizes a single article of exceptional literary merit on the subject of food and/or drink published in any medium.

“Sardine kofta in Palestine: A love story”

Maram Humaid
Al Jazeera

“Feasting on the NOLA Burbs”

Brett Martin
Garden & Gun

“Blood Sweat & Tears”

Shane Mitchell
The Bitter Southerner

Personal Essay with Recipes

Recognizes excellence in an essay on any food and/or drink-related topic with recipes.

“Coming to America: How One Family Preserved Their Culinary Traditions After Moving to the Midwest in the 1960s”

Lan Samantha Chang
Food & Wine

“In My 40th Year, I Finally Made Pita Bread”

Layla Khoury-Hanold
Food52

“Dog S#!t Dacquoise”

Diep Tran
Food & Wine

Personal Essay without Recipes

Recognizes excellence in an essay on any food and/or drink-related topic without recipes.

“Slave Food and Other Insults”

Dr. Cynthia R. Greenlee

Oxford American

“On Boba”

Kyla Wazana Tompkins

The LARB Quarterly of the Los Angeles Review of Books

“How These Chinese Doughnuts Helped Save My Refugee Family”

Jean Trinh

Los Angeles Times

Profile

Recognizes a single distinctive piece that brings to life the world of a chef, restaurateur, grower, producer, or other figure or group of significance to food and/or drink.

“Being Paula Camp”

Monica Eng

Chicago

“Tribe to Table”

Carolyn Kormann

The New Yorker

“The Sweetest Harvest”

Kayla Stewart

Food & Wine

Emerging Voice Awards

The Emerging Voice winners will be announced at the Media Awards ceremony on June 3 as part of their respective categories.

Emerging Voice in Books

The Book Committee selects the Emerging Voice Award winner. This award recognizes work of immediate impact and lasting significance by a first-time published author whose unique perspective expands the reach of the subject matter.

Emerging Voice in Broadcast

The Broadcast Media Committee selects the Emerging Voice Award winner. This award recognizes excellence in food-related video, audio, or social media production whether broadcast, streamed, accessed online, or through an app, produced by a new voice in the medium. A new voice is an individual that is early in their career field or has not been recognized by an awards program or other formal recognition instrument.

Emerging Voice in Journalism

The Journalism Committee selects the Emerging Voice Award winner. This award recognizes work of immediate impact and lasting significance by an individual or media outlet that has been contributing to food journalism for no more than three years.

The James Beard Foundation Media Awards ceremony will take place on the campus of Columbia College Chicago on Saturday, June 3. The Media Awards ceremony will be followed by a reception featuring Chicago chefs representing the city’s rich culinary scene.

Upcoming Awards Announcements:

The 2023 Awards ceremonies will be held in our proud host city of Chicago on the following dates:

- Media Awards: Saturday, June 3, 2023
- Leadership Awards: Sunday, June 4, 2023
- Restaurant and Chef Awards: Monday, June 5, 2023

Tickets for the 32nd annual James Beard Restaurant and Chef Awards in Chicago are on sale and can be purchased [here](#).

"We are excited to have the opportunity to celebrate the Media Awards nominees for the second year in a row, as it represents a continued commitment to recognizing excellence in culinary storytelling across various media platforms," said **Lynn Osmond, President and CEO, Choose Chicago**. "The work of these talented nominees continues to inspire and inform us every day, and we look forward to having the nominees join us in Chicago for the Awards ceremony."

The 2023 James Beard Awards are presented by Capital One, the official credit card and banking partner of the James Beard Foundation. The James Beard Awards are proudly hosted by Choose Chicago and the Illinois Restaurant Association and presented in association with Chicago O'Hare and Midway International Airports, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, Guinness, Hilton, HMSHost, S.Pellegrino® Sparkling Mineral Water; Supporting Sponsors: Moët & Chandon, Skuna Bay Salmon; Reception Sponsors: Ecolab, Kendall College at St. Louis University, and Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Château d'Esclans, Kalamazoo Outdoor Gourmet, Tock, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2023 James Beard Awards.

For more information about the James Beard Foundation Awards, visit jamesbeard.org/awards. For up-to-the-minute news about the Awards follow @beardfoundation on [Twitter](#) and [Instagram](#) and keep an eye out for posts using #jbfa.

PRESS ASSETS:

- **Image selects (please credit the photographer listed in file details):**
 - General selects [available at this link](#)
 - The James Beard Foundation can help to facilitate specific photos of nominees, honorees, and winners upon request.
- **Press credentials:** If interested in attending and covering the 2023 James Beard Foundation Awards, please fill out [this request form](#).
- **Awards Press Kit:** [available at this link](#)

About the James Beard Awards

The James Beard Awards recognizes exceptional talent and achievement in the culinary arts, hospitality, media, and broader food system, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. Established in 1990, the James Beard Awards are among the nation's most prestigious honors recognizing leaders in the culinary and food media industries. The Awards are overseen by the Awards Committee. Each Awards program (Book, Broadcast Media, Journalism, Leadership, and Restaurant and Chef) has its own subcommittee members who volunteer their time to oversee the policies, procedures, and selection of judges for their respective program. All James Beard Award winners receive a certificate and a medallion engraved with the James Beard Foundation Awards insignia. For more information, subscribe to the [Awards digital newsletter](#).

About the James Beard Foundation

The James Beard Foundation (JBF) is a 501(c)3 nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30

years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first time in the Foundation’s history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at [Platform by the James Beard Foundation](#)—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at jamesbeard.org, sign up for our newsletter, and follow [@beardfoundation](#) on social media.

About Capital One

At Capital One we’re on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they’re passionate about, including dining, music and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

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