

For immediate release: Thursday, 11th May 22.00

FORTNUM & MASON FOOD AND DRINK AWARDS 2023

WINNERS ANNOUNCED

Thursday IIth **May:** Food and drink A-listers gathered tonight at The Royal Exchange in London, for the prestigious Fortnum & Mason Food and Drink Awards. The annual awards champion the achievements of the UK's current and emerging writers, publishers, photographers, broadcasters and personalities who encourage us to enjoy and discover more about food and drink through their work.

The ceremony was presented by new host, chef and broadcaster, Andi Oliver, alongside celebrated chef and Awards judging panel chair, Angela Hartnett OBE. The star-studded audience included Yotam Ottolenghi, Dame Mary Berry, Si King and Dave Myers (aka The Hairy Bikers), Matt Tebbutt, Asma Khan, Rick Stein, Ravneet Gill, Stanley Tucci and Claudia Roden.

The winners were selected by an independent panel of expert judges comprising some of the most talented figures in their fields: Clare Finney, Emma Inch, Honey Spencer, Jimi Famurewa, Joel Harrison and Tim Hayward.

Writer, Felicity Cloake, won Food Book of the year for Red Sauce Brown Sauce which follows her adventures, by bicycle, in a quest to uncover the great British breakfast. The judging team were wholehearted in their praise for the Debut Food Book winner, Breadsong. Father and daughter Al & Kitty Tait are behind the part memoir part cookbook which tells the redemptive story of Kitty's path from depressive withdrawal to finding the healing power of breadmaking.

A **Fortnum's Special Award** went to *Professor Tim Spector* for his pioneering work bringing the science of food to the widest readership. **Food for Life** draws on a decade of cutting-edge research to provide an empowering and insightful guide to how we should eat for our health and for the health of the planet.

A second Fortnum's Special Award went to legendary London chef Jeremy Lee for COOKING: Simply and Well, for One or Many. Lee has been one of the treasures of the UK restaurant scene for many years. His long-awaited book includes recipes, charming illustration and warm stories of a cook's life and inspirations.

Celebrating Jamaican culture, cuisine, and history, **West Winds** by Riaz Phillips won **Cookery Book** of the Year. **Debut Cookery Book** went to writer and restaurateur *Cynthia Shanmugalingam*, for **Rambutan**, her joy-filled love letter to Sri Lanka, with tender family stories of the island.

The **Drink Book** of the Year went to *Tom Morton* for *Holy Waters* which explores the links between faith and alcohol, spirits and the spiritual. **Debut Drink Book** winner is head brewer *Jaega Wise* for *Wild Brews*, an inspiring guide on how to brew beers at home using wild fermentation techniques.

Further winners include **Searching for Italy** for best **Programme** where *Stanley Tucci* travels across Italy to discover the secrets and delights of the country's regional cuisines. **Food Writer** went to Bee Wilson for her exceptional and poignant work in FT Weekend Magazine. Fliss Freeborn was awarded **Cookery Writer** of the year for her work in *Student Cuisine for the Gloomy Teen. Kim Lightbody* took home the **Photographer** award. **Drink Writer** went to Will Hawkes for his work in Pellicle, while Joanna Taylor received the **Restaurant Writer** award for work in ES Magazine. The **Audio** category was won by **Blasstal**, a podcast about food and folklore on the Isle of Man presented and produced by Lucy Dearlove and Katie Callin.

Saturday Kitchen's Matt Tebbutt presented The Hairy Bikers with the trophy for **Personalities of the Year** for the second year running. The **Digital Creator of the Year** went to Giuseppe Federici AKA @sepps_eats whose millions of followers devour his plant-based content on TikTok and Instagram, many of which he films with his Nonna. Both categories are chosen by the public, allowing fans from across the country to vote for their favourite foodies.

FOOD BOOK

WINNER: Red Sauce Brown Sauce: A British Breakfast Odyssey by Felicity Cloake, published by Mudlark, (HarperCollins)

SHORTLIST: The Joy of Snacks by Laura Goodman published by Headline Home

DEBUT FOOD BOOK

WINNER: Breadsong: How Baking Changed Our Lives by Kitty & Al Tait, published by Bloomsbury

SHORTLIST: A Portrait of British Cheese by Angus D. Birditt, published by Quadrille

SHORTLIST: Takeaway: Stories from a childhood behind the counter by Angela Hui by Trapeze (Orion

Publishing Group)

COOKERY BOOK

WINNER: West Winds: Recipes, history and tales from Jamaica by Riaz Phillips, published by DK SHORTLIST: Home Food: Recipes to Comfort and Connect by Olia Hercules, published by Bloomsbury

SHORTLIST: Modern Pressure Cooking by Catherine Phipps, published by Quadrille

DEBUT COOKERY BOOK

WINNER: Rambutan: Recipes from Sri Lanka by Cynthia Shanmugalingam, published by Bloomsbury

SHORTLIST: Hoppers: The Cookbook by Karan Gokani, published by Quadrille

SHORTLIST: MEZCLA by Ixta Belfrage, published by Ebury Press

DRINK BOOK

WINNER: Holy Waters: Searching for the sacred in a glass by Tom Morton, published by Watkins SHORTLIST: A Sense of Place: A journey around Scotland's whisky by Dave Broom, published by Mitchell

Beazley

SHORTLIST: Clubland: How the Working Men's Club Shaped Britain by Pete Brown, published by

HarperNorth

DEBUT DRINK BOOK

WINNER: Wild Brews by Jaega Wise, published by Kyle Books (Octopus)

SHORTLIST: Cocktail Time!: The Ultimate Guide To Grown-Up Fun by Paul Feig, published by William

Morrow (HarperCollins)

SHORTLIST: Watercress, Willow and Wine: A Celebration of Recipes and Wines from English Vineyards by

Cindy-Marie Harvey, published by Love Wine Food Books (Whitefox)

COOKERY WRITER

WINNER: Fliss Freeborn for work on Student Cuisine for the Gloomy Teen

SHORTLIST: Ed Smith for work in The Sunday Times and Waitrose FOOD Magazine

SHORTLIST: Ravinder Bhogal for work in FT Weekend Magazine

FOOD WRITER

WINNER: Bee Wilson for work in The Guardian and FT Weekend Magazine

SHORTLIST: **Caroline Eden** for work in FT Weekend Magazine SHORTLIST: **Debora Robertson** for work in delicious. Magazine

DRINK WRITER

WINNER: Will Hawkes for work in Pellicle Magazine

SHORTLIST: Adam Wells for work in Cider Review and Pellicle Magazine

SHORTLIST: Molly Codyre for work in Foodism

RESTAURANT WRITER

WINNER: Joanna Taylor for work in ES Magazine

SHORTLIST: **Oliver Guy** for work on Metropolitan Food Archives SHORTLIST: **Isaac Rangaswami** for work in Vittles and Eater London

PROGRAMME

WINNER: Searching for Italy presented by Stanley Tucci, Production Company: RAW

SHORTLIST: Big Zuu's Big Eats presented by Big Zuu, Production Company: boom

SHORTLIST: Nadiya's Everyday Baking, presented by Nadiya Hussain, Production Company: Wall to Wall

Media

AUDIO

WINNER: Blasstal, A podcast by Lecker. Presented and produced by Lucy Dearlove and Katie Callin

SHORTLIST: Off Menu with Ed Gamble and James Acaster; Production Company: Plosive

SHORTLIST: The Full English, Presented by Lewis Bassett; Produced by Lewis Bassett and Forest DLG

PHOTOGRAPHER

WINNER: Kim Lightbody

SHORTLIST: **Georgia Glynn-Smith** SHORTLIST: **Jonathan Gregson** SHORTLIST: **Tory McTernan**

FORTNUM'S SPECIAL AWARD

WINNER: COOKING: Simply and Well, for One or Many by Jeremy Lee. Published by 4th Estate

FORTNUM'S SPECIAL AWARD

WINNER: Food for Life: The New Science of Eating Well by Tim Spector. Published by Penguin Random

House

DIGITAL CREATOR OF THE YEAR

WINNER: Giuseppe Federici (AKA @Sepps eats)

PERSONALITIES OF THE YEAR

WINNER: Si King and Dave Myers (AKA The Hairy Bikers)

Each winner is presented with a Trophy created by eco-parametric architects Mamou-Mani and an iconic Fortnum's hamper including a bottle of Fortnum & Mason Vintage Champagne.

For further information about the awards please visit:

https://www.fortnumandmason.com/awards/food-and-drink-awards

@fortnums #FandMAwards

- ENDS -



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ABOUT FORTNUM & MASON

Fortnum & Mason is essential for anyone in search of extraordinary food, joy-giving things, unforgettable experiences, and exceptional service. First founded in London in 1707 after Queen Anne gave her footman William Fortnum permission to sell on discarded candles from St James's Palace, Fortnum's has been privileged to enjoy a close relationship with the British Royal household ever since – holding several warrants throughout its history, including two from Her Late Majesty Queen Elizabeth II and His Majesty the King.

A London retail institution and pioneer in the hospitality sector, innovation has always been a central pillar at Fortnum's.

From inventing the Scotch Egg and providing supplies to the 1922 Everest expedition, to beekeeping in Piccadilly's rooftop hives and launching the Food & Drink Awards to celebrate people and talent, Fortnum's has been a trusted disruptor and authority in the food and drink space, at home and internationally, from the very beginning.

Every year, millions of people from around the world visit the Piccadilly flagship to enjoy Fortnum's famous Afternoon Tea and shop its extraordinary food, gift and fragrance halls. The iconic brand is celebrated for its teas, Scotch eggs, hand-made chocolates, and wicker hampers – each of which play a large part in its centuries of history – and today remains committed to imagination and discovery.

Proud of a storied past and innovating still, Fortnum's mission remains to make joy for every customer, whether shopping in-store or from around the world at the award-winning www.fortnumandmason.com. Follow Fortnum & Mason on Instagram, Twitter and Facebook