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ANNOUNCING THE 2024 MEDIA AWARD NOMINEES

Check out our Book, Broadcast Media, and Journalism nominees!

JBF Editors
April 18, 2024

Today, we are proud to announce the **2024 Media Award nominees** – a selection of the returning James Beard Awards ceremonies presented by Capital One. The 2024 James Beard Media Awards, the 2024 James Beard Foundation Awards, and the 2024 ceremony and celebration of the Media Awards returning in Chicago on the campus of Columbia College Chicago on Saturday, June 8.

Check out the nominees below!

2024 James Beard Foundation Book Award Nominees

Cookbooks and other non-fiction food or beverage related books that were published in the U.S. in 2023 were eligible to enter the 2024 James Beard Media Awards. Books from foreign publishers must bear a 2023 U.S. copyright date and/or have been distributed in the U.S. during 2023.

Baking and Dessert
Books that focus primarily on the art and craft of baking, pastries, and desserts, with sweet and savory items, including ingredients, techniques, equipment, and traditions. This year, submissions to the Broad category were combined with submissions within the Baking and Dessert category.

Cake Flour and Honey Cake: Textural Baking from Belgium the Heart of the Low Countries
Regula Ysewijn
(Regula Ysewijn)

Dessert Feasts: American Desserts Reimagined
Alex Raleigh
(Harper Collins)

Mary Frances Cake: 100 Baking Recipes Built for Pleasure and Community
Natasha Pickowicz
(Artisan Books)

Beverage with Recipes
Books that focus primarily on beverages, such as cocktails, beer, wine, spirits, coffee, tea, or juices, or books that cover these subject areas. Recipes are not the focus of cocktail books and not just a single topic, technique, or recipe.

Agave Spirits: The Past, Present, and Future of Mezcal
Ivana Paul Nadeau and David Suro-Piñera
(W. W. Norton & Company)

The New French Wine
Jon Bonné
(The Speed Press)

Vines in a Cold Climate: The People Behind the English Wine Revolution
Henry Jeffreys
(Atlantic)

Food Issues and Advocacy
Books that focus on environmental journalism, food policy, food advocacy, deep reporting, and/or exploration of the growing world landscape around food.

At the Table: The Chef's Guide to Advocacy
Katherine Miller
(Island Press)

Avocado Anxiety and Other Stories About Where Your Food Comes From
Dan Charles
(Bloomsbury Wildlife)

Resident Kitchens: American Immigrant Cooking in a Time of Crisis, Essays and Recipes
Philip Gleissner and Harry El Asmaran
(Rutgers University Press)

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

A Cook's Book
Nigel Slater
(Ten Speed)

Cooking Without Meat Cookbook Leftovers A-Z
Simon Alden
(Leftovers)

Sweet Home: Instructions for Becoming a Better Cook
Sohla El-Waylly
(Alfred A. Knopf)

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

Made in Taiwan: Recipes and Stories from the Island Nation
Clarissa Wei with Lu Chen
(Simon & Schuster/Clarkson Potter)

My Everyday Lagos: Nigerian Cooking at Home and in the Diaspora
Nwadiogo Ezeoke
(Ten Speed Press)

The Vietnamese Home Cookbook
José Andrés and Sohn Chappie Sokol
(Clarkson Potter)

Literary Writing
Books that include recipes, including memoirs, culinary travel, culinary tourism, biography, reflections on food in a cultural context, and personal essays.

Food Stories: Writing That Sets the Pot
The Bitter Southerner
(The Bitter Southerner)

Fry Pan Culture: Plantation Black Women and Farmers in Food, Interview, Inspiration, and Recipes
Tiffany Harris
(Harper Collins)

The Migrant Chef: The Life and Times of Lolo Garcia
Laura Tillman
(W. W. Norton & Company)

Reference, History, and Scholarship
Books that provide an exposition, or lesson that present research related to food or culinary topics.

The Hot Air Date: Delicious and Disorderly Tales from Dates Other the United States
David S. Shields and Claire K. Lord
(Alphabet Book Group)

Food Power Politics: The Food Story of the Mississippi Civil Rights Movement
Jessica B. Harris
(University of North Carolina Press)

White Burgers, Black Cash: Fast Food from Black Exclusion to Exploitation
Rosa Cuc A. Avalos
(University of Minnesota Press)

Restaurant and Professional
Books written by a culinary professional or restaurant chef who recipes that are intended for a home audience, but may include ingredients and professional equipment, including culinary arts textbooks.

Eater Australasia Cooking
Will Lindsay with Pat Nourse
(Murdoch Books)

Fine Dining Modernist Plating The Chef's, Cut, And Serve
Jeff Millard
(Hardie Grant Books)

Rhiaan: Japanese Food from an Izakaya in California
Jessica Battilana and Sylvan Mishima Brackett
(Hardie Grant North America)

Single Subject
Books that recipes focused on a single ingredient, dish, or method of cooking. Examples include wellness grains, burgers, or canning. Examples of recipes are baking and desserts books, vegetable-focused books, restaurant and professional books, and Beverage books—which would be entered into their respective categories.

The Veg Island Book of Fish and Seafood: Culinary Treasures from Our Waters
John Ash
(Cameron Books)

Pasta Every Day: Make It, Shape It, Sauce It, Eat It
Maria Teresa Ferrari
(Ten Speed Press)

Yogurt: A Wing Recipes of an Ancient Immigrant Life
Hanna Dadabhoy
(W. W. Norton & Company)

U.S. Foodways
Books that recipes focused on the cooking or foodways of regions or communities located within the United States.

Ed Mitchell's Barbecue
Ed Mitchell, Ryan Mitchell, and Zella Palmer
(Ecco)

Louis Joseph: Recipes from Our Japanese-American Kitchen
Aaron Israel and Sweetie Chronic with Gabrielle Ganchrow
(Ten Speed Press)

Made Here: Recipes & Reflections from NYC's Asian Communities
Ivan Ho and Jessica Yu
(Self-Published)

Vegetable-Focused Cooking
Books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

Ital Green: Vietnamese Super-Fresh Recipes, Stunning Plants from Land and Sea
Andrea Nguyen
(Ten Speed Press)

Japan The Vegetarian Cookbook
Nancy Singleton Hachisu
(Phaidon Press)

Tenderheart: A Cookbook About Vegetables and Unbreakable Family Bonds
Tyler Florence
(Alfred A. Knopf)

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

The Book of Durham Chili Chap
Ryan Poplin
(Ten Speed Press)

Fry Pan Culture: Plantation Black Women and Farmers in Food, Interview, Inspiration, and Recipes
Tiffany Harris with Sarah Meadows
(Harper Collins)

Thirsk You Know Crew Again: How Gay Stations Feed & Fuel the American South
Kate Medley with Chase Whiting
(BS Publishing)

Cookbook Hall of Fame
This award is given to either a cookbook that has significantly influenced the ways in which we think about food and cooking or a cookbook that continues to be a touchstone that guarantees vision via the printed page, or an author whose cookbooks and other culinary books and work, taken together, make a lasting impact on the ways in which we think about food and cooking. Nominees select the winner for this category. The Cookbook Hall of Fame winner will be announced on the Media Awards ceremony on stage.

2024 James Beard Foundation Broadcast Media Award Nominees

The Broadcast Media Awards recognize non-fiction series in English covering food and beverage topics and appearing widely for the first time in the United States in 2023. These awards are from digital and broadcast media—web television broadcasts, podcasts, documentaries, online series, and social media.

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

Nakashi Dim Lee Sellers
"Series 1: Pearl Chinese"
Airs on BBC Sounds and BBC Radio 4

Gastropod
"Why Is Tea So Pale Beach's Missing Ingredient"
Airs on Gastropod

Good Food
"The Bar and Inns of Loki Garcia: Investigation, deconstruction, reconstruction"
Airs on KCRW

Audio Reporting
This award recognizes excellence in reporting and narratives about food and/or food-related issues, such as, but not limited to, food or deadline-driven investigative reporting, or timely or nature.

Gulp Chicken and Drive Ca Lo Santos
Marie A.G
"The Best Pieces to Point Grand Cuisine in LA"
Airs on Gulp Chicken and podcast platforms.

Wanderlo Rooter
A People's History of Kenya City
"The Golden Arches in Black Kenya City"
Airs on ACJR and various podcast platforms

Food Chain
Jessica Gordon Hongermann, and Dan Pashman
"Ice Spoons"
"What Cocoaxpeller Tells Us About French Food"
Airs on 99 podcast platforms

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

Mike Alva, Jack Lovely, and Tiran Shaylor
Steel Series
Airs on: Twitterside streaming channel

Michelle Fiandra Carlo Fumacuchi, and Stephen Pelletier
Vendor, Why One of The Best Restaurants in America Big Then Dylan from the Bronx Wants to Sell Them
Airs on Eater American on YouTube

The Mayda Creative, Co., and Wieden+Kennedy New York
The Black Kitchen Series Introduction, Episode 2
Airs on 99 podcast platforms

Documentary Food Media
This award recognizes excellence in a food-related documentary production (15 minutes or longer) that is clearly developed and marketed with intent to distribute to the public, on innovative stream (SVOD), download (TVOD), YouTube/Vimeo (VOD) or free ones, and/or exhibition at a North American film festival.

The Lafayette Bryan Pitts
Lafayette Bryan Pitts

The McAnsoun Co
Airs on: Nelson Rio Nardotti

Preserving Tom
Airs on: 2023 Cranes Food Festival

Documentary Visual Media
This award recognizes excellence in a food-related documentary production (at least 3 episodes) each of whom is longer than 10 minutes. All episodes of the series must be available to the public, on innovative stream (SVOD), download (TVOD), YouTube/Vimeo (VOD) or free ones, and/or exhibition at a North American film festival.

High on the Hog: How African American Cuisine Transformed America
Airs on: Netflix

Nakashi Dim Lee Sellers Part (Irish) Season 2
Airs on: PBS and Amazon Prime

Philippine Sari Series
Airs on: FILIPIN channel on YouTube

Instructional Visual Media
This award recognizes excellence in a food-related video production with instruction and/or education as its primary intent (broadcast, streamed, accessed online, or through an app.

Big Big Kitchen with Elizabeth Dennis, Season 2
Airs on: Amazon and Hulu

Made with Lucas
Airs on: Made with Lucas channel on YouTube

What's Eating Dan?
Airs on: America's Test Kitchen channel on YouTube

Social Media Account
This award recognizes excellence in a food-related social media account or platform.

KJ Obenrey
Kitchen Confidence
Airs on: Instagram

Randy Lim
Made With Lim
Airs on: YouTube, Instagram, TikTok

Ala Wainuiomata
Ala Cooks Kai
Airs on: TikTok, Facebook, Instagram, YouTube

Unscripted Visual Media
This award recognizes excellence in an unscripted food-related video production (broadcast, streamed, accessed online, or through an app.

The Family Barnett (Ala Bear Bites BBQ)
Airs on: Reactions channel on YouTube

On The Line (Ala Apple)
Airs on: Ala Apple website and YouTube

Street Eats (Ala Apple)
Airs on: Ala Apple website and YouTube

Visual Media—Short Form
This award recognizes excellence in a food-related video production (broadcast, streamed, accessed online, or through an app, up to 10 minutes in length, and/or series episodes by entry in the categories outlined above.

CARNIVANT: video series
Airs on: La Mafia channel on YouTube

Great Mist
Airs on: Vimeo

Remembrance Remaining a Jacob Family's recipes
Airs on: CBS Sunday Morning

Visual Media—Long Form
This award recognizes excellence in a food-related video production (broadcast, streamed, accessed online, or through an app, longer than 10 minutes, in length, and/or series episodes by entry in the categories outlined above.

Rick Espinosa Chronicle in the Mountains Ingredients of Regina Dichiaraci Philippines
Airs on: FILIPIN channel on YouTube

SOMM: Cup of Salvation
Airs on: Searchlight

Why is the Fujino Cabanana Being Left Behind?
Airs on: FILIPIN channel on YouTube

2024 Journalism Awards

The Journalism Awards recognize works in English and cover food- or drink-related content which were published—or self-published—in 2023 in any medium.

Beverage
This award recognizes distinctive style, thorough knowledge, photographic prowess, and innovative approach in a single article or situation, or over multiple articles.

"Bourbon, Bloodshed, and the Quest to Save America's Oak Forests"
Betsy Andrews
Sweet/Flip Daily

"Jaiz Lee"
Emily Bingham
Food + Leisure

"Instigating the new labor boom, where a person's ostensity is as unique as their ability to work"
S. Mistene
Eater

Columns and Newsletters
This award recognizes the work of an individual writer who has produced a consistently excellent column, newsletter, or other regular feature, or a stand-alone column, for entry consists of three examples of a regularly published column or newsletter, in print or online.

"Nach how was not there? Nach, Nach, Nach" Vaginaplasm"
Ty Takano-Jacobs
Ty Takano-Jacobs

"In Head of many seasons", "Cluck Lo", "Substantive Absentee"
Laurel Lawrell
High Country Press

"Defining Caramel: Is salt as Heavy as the Dish Itself?, "It Head Across Now Cuisine Is Not Just Food", "Ice Cream Is Not Just Dessert, Mass, and Counterfeit Sales: How Two Cones Came to Dominate Vacation"
José Rafael
Texas Monthly

Craig Claiborne Distinguished Critical Award
This award recognizes a critic who has produced a consistently critical contribution to the larger discussion of food, drink, and related topics, this includes restaurant reviews, cultural critiques, or essays that demonstrate thought-provoking opinion and compelling style.

"Ice Cream Is Not Just Dessert, Mass, and Counterfeit Sales: How Two Cones Came to Dominate Vacation"
Ty Takano-Jacobs
The Philadelphia Inquirer

"The Food Scene, A Jewel of New Jersey's Evolution Continues", "Tables for Two: Scott's Pizza", "Tables for Two: Cacciatori"
Helen Rosner
The New Yorker

Discovery Journalism
This award recognizes exemplary and comprehensive service journalism that relies on both critical voice and thorough research to bring a variety of diving options into perspective, whether it is a single city, a region, or a country.

"Ice Cream Is Not Just Dessert, Mass, and Counterfeit Sales: How Two Cones Came to Dominate Vacation"
Ty Takano-Jacobs
The Philadelphia Inquirer

"Is Cheesing Journing Home?" "Di Things Cooing Labor Ba Mexico?", "Mexican Spirits, Philly Energy"
Ricardo Cortés Lagarda
Philadelphia Inquirer

"Is Mexico City getting too cool for its own good? Returned to find out", "The food scene, tortillas, pulque and classic restaurants in Mexico City", "Heading to Mexico City? What to big, how to behave, and when to avoid the Metro"
Jonathan Gold
Los Angeles Times

Feature Reporting
This award recognizes excellence for engaging writing and in-depth reporting in food and/or drink features.

"Waiting for the Rain — How Drought in Northern Mexico Impacts the Country's Beer Industry"
Ricardo Cortés Lagarda
Guardian Reporting

"Saving the Hogs of Chaubaw Island: An eccentric farmer, a daring mission, and the fight to North America's most unusual pig"
David Dobbell
Southern Living

"No place at the table: Indian women, food, and eating"
Soumya Karlamangla
LA Times Digital

Food Coverage in a General Interest Publication
This award recognizes excellence in reporting, writing and presentation in a general interest publication and/or publication. Judges evaluate each entry for overall breadth and depth of coverage.

"Waiting for the Rain — How Drought in Northern Mexico Impacts the Country's Beer Industry"
Ricardo Cortés Lagarda
Guardian Reporting

"Saving the Hogs of Chaubaw Island: An eccentric farmer, a daring mission, and the fight to North America's most unusual pig"
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Foodways
This award 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.

"Medieval Arabic Culinary Literature Offers Lessons for the Present"
Mahmoud Habboush
New Lines Magazine

"Tell Me Why the Watermelon Grows"
Jori Lewis
Switchyard and FERN

"Billions of snow crabs are missing. A remote Alaskan village depends on the harvest to survive."
Julia O'Malley
Grist and FERN

Health and Wellness
This award 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.

"Long-lived Loma Linda"
Hilary Brueck
Business Insider

"As the Salton Sea Shrinks, Agriculture's Legacy Turns to Dust"
Virginia Gewin
Civil Eats

"Melted, pounded, extruded: Why many ultra-processed foods are unhealthy"
Anahad O'Connor and Aaron Steckelberg
The Washington Post

Home Cooking
This award 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.

"Lost in the Stock"
Noah Galuten
Eater

"Curry Rice Is Always a Good Idea"
Lan Lam
Cook's Illustrated

"Cook with MSG"
Mari Uyehara
Food & Wine

Innovative Visual Storytelling
This award 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.

"The Protein Problem"
The Associated Press Health and Science Team
The Associated Press

"The Eater College Dining Plan"
Lille Allen, Nat Belkov, and Nick Mancall-Bitel
Eater

"Climate change is pushing American farmers to confront what's next"
Laura Reiley and Kadir van Lohuizen
The Washington Post

Investigative Reporting
This award recognizes excellence in investigative reporting on environmental, political, business, or policy issues regarding food and/or drink.

"The Kids on the Night Shift"; "They're Paid Billions to Root Out Child Labor in the U.S. Why Do They Fail?"; "Alone and Exploited, Migrant Children Work Brutal Jobs Across the U.S."
Hannah Dreier
The New York Times

"Walmart's 'Regenerative Foodscape'"; "Op-ed: Walmart's Outsized Catch"; "Diving—and Dying—for Red Gold: The Human Cost of Honduran Lobster"
Alice Driver, Lisa Held, and Aaron Van Neste
Civil Eats

"A Fleet Prone to Captive Labor and Plunder"; "The Uyghurs Forced to Process the World's Fish"; "A Brief History of a Problematic Appetizer"
Ian Urbina and the Staff of The Outlaw Ocean Project
The Outlaw Ocean Project, The New Yorker, and *The New York Times*

Jonathan Gold Local Voice Award
This award recognizes the work of an individual who engages readers through enterprising food and dining coverage in a specific region, which also displays versatility in form, including reviews, profiles, cooking, quick hits, and hard news reporting.

"Detroit restaurants toy with an old idea: Does sex sell when it comes to dining out?"; "Emerging Chef Josmine Evans is a griot, a grower and a damn-good cook"; "From fasting to feasting: How Fridays during the Lenten season became days of indulgence"
Lyndsay C. Green
Detroit Free Press

"Our Brunches, Ourselves: Atlanta's a divided city. Could unity be found on Sunday at 11 a.m.?"; "All Together Now: Pop-up collective Stolen Goods counts some of Atlanta's finest young chefs of color among its ranks"; "Less Offal, but Still Pretty Good: Holeman & Finch Public House"
Mike Jordan
Atlanta Magazine

"Gifts of Winter"; "How Tammy Wong of Rainbow Chinese Became a Wok Star"; "North Side Star"
Dara Moskowitz Grumdahl
Mpls.St.Paul Magazine

MFK Fisher Distinguished Writing Award
This award recognizes a single article of exceptional literary merit on the subject of food and/or drink published in any medium.

"The Kids on the Night Shift"
Hannah Dreier
The New York Times Magazine

"To Find Myself, All I Needed Was a Hunting License"
Nylah Iqbal Muhammad
Sweet July

"In Praise of the Gas Station Pie"
Sarah Perry
Cake Zine

Personal Essay
This award recognizes excellence in an essay on any food- and/or drink-related topic without recipes.

"Immigrant Spaghetti"
Farhan Mustafa
The Bitter Southerner

"How salmon fishing helped me embrace my Alaska Native identity"
Kate Nelson
Guardian US

"The Taste of Her Care"
C Pam Zhang
Esquire

Personal Essay with Recipes
This award recognizes excellence in an essay on any food- and/or drink-related topic with recipes.

"The Sweet Solace of Grief Baking"
Angela Burke
Eater

"Hidden Heritage — A Search for Culture, Heirlooms, and My Grandma's Red Rice Recipe"
Stephanie Grant
Good Beer Hunting

"Market Volatility"
Julia Langbein
Bon Appétit

Profile
This award 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.

"Top of the Line"
Hannah Goldfield
The New Yorker

"Maggie Harrison's War on Wine"
Alex Halberstadt
The New York Times Magazine

"Fine Dining on Fire"
Jason Sheehan
Philadelphia Magazine

Emerging Voice Awards
The James Beard Awards Emerging Voice winners in Books, Broadcast Media, and Journalism will be announced at the Media Awards ceremony on June 8 as part of their respective categories.

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The James Beard Foundation is a nonprofit organization with a mission to celebrate, support, and elevate the people behind America's food culture and champion a standard of good food anchored in talent, equity, and sustainability.

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