

Cuisine Canada and The University of Guelph Canadian Culinary Book Awards 2011

FOR IMMEDIATE RELEASE

Announcement of 2011 English and French Short Lists

August 2, 2011 (GUELPH, Ontario) – Can you judge a book by the cover? The expert panel for Cuisine Canada and the University of Guelph's Canadian Culinary Book Awards wouldn't dream of it. To select the best of 82 entries in six categories in two languages, twenty Canadian food professionals volunteered to read every word, test lots of recipes and decide who warrants recognition this year for the gold and silver awards.

The winners – along with the third award for the Canadian Culinary Landmarks Hall of Fame and the annual Edna Staebler Award – will be announced on Monday, November 7, 2011, at the Royal Agricultural Winter Fair, in Toronto.

Once again, this year's short-listed authors and books illustrate the range and expertise of Canadian food writers and publishers.

Short-listed in the **English Special Interest Category**, books about food and beverages, but not cookbooks, are:

1. Sonia Day, *Incredible Edibles: 43 Fun Things to Grow in the City*, Firefly Books Ltd., Richmond Hill, ON
2. Amy Jo Ehman, *Prairie Feast: A Writer's Journey Home for Dinner*, Coteau Books, Regina
3. Sarah Elton, *Locavore: From Farmers' Fields to Rooftop Gardens – How Canadians Are Changing the Way We Eat*, HarperCollins Canada, Toronto
4. Carolyn Herriot, *The Zero-Mile Diet: A Year-Round Guide to Growing Organic Food*, Harbour Publishing, Madeira Park, BC
5. Ann Vanderhoof, *The Spice Necklace: A Food-Lover's Caribbean Adventure*, Doubleday Canada, Toronto

Short-listed for the **English Canadian Culinary Culture Category**, books that best illustrate Canada's culinary heritage and food culture, are:

1. Ian Coutts, *Brew North: How Canadians Made Beer & Beer Made Canada*, Greystone Books, Vancouver
2. Michele Genest, *The Boreal Gourmet: Adventures in Northern Cooking*, Harbour Publishing, Madeira Park, BC
3. Japanese Canadian Cultural Centre Heritage Committee, *Just Add Shoyu: A Culinary Journey of Japanese Canadian Cooking*, Japanese Canadian Cultural Centre, Toronto
4. Kootenay Country Store Cooperative and the Nelson Municipal Library, *Seasonings: A Year of Local Flavour in Words and Recipes*, Kootenay Country Store Cooperative and the Nelson Municipal Library, Nelson, BC
5. Jeff McCourt, Allan Williams, and Austin Clement, *Flavours of Prince Edward Island: A Culinary Journey*, Whitecap Books, North Vancouver

Short-listed in the **English Cookbook Category** are:

1. Michael Bonacini, Massimo Capra, and Jason Parsons, *3 Chefs: The Kitchen Men*, Whitecap Books, North Vancouver, and Madison Press Books, Toronto
2. Meeru Dhalwala and Vikram Vij, *Vij's at Home: Relax, Honey*, Douglas & McIntyre, Vancouver
3. Patricia Green and Carolyn Hemming, *Quinoa 365: The Everyday Superfood*, Whitecap Books, North Vancouver
4. Jane Mundy, ed., *The Ocean Wise Cookbook: Seafood Recipes that Are Good for the Planet*, Whitecap Books, North Vancouver
5. Moira Sanders, Lori Elstone, and Beth Goslin Maloney, *The Harrow Fair Cookbook: Prize-Winning Recipes Inspired by Canada's Favourite Country Fair*, Whitecap Books, North Vancouver

Awards are also given to French-language books in the same three categories.

Short-listed in the **French Special Interest Category**, books about food and beverages but not cookbooks, are:

1. François Chartier, *La Sélection Chartier 2011: Guide des vins et d'harmonisation avec les mets*, Les Éditions La Presse, Montréal
2. Guénaël Revel, *Guide des champagnes et des autres bulles*, Les Publications Modus Vivendi, Montréal
3. Janine Saine, *La route des vins parcourue par Janine Saine*, Les Éditions La Presse, Montréal
4. Martin Thibault et David Lévesque Gendron, *La route des grands crus de la bière*, Éditions Québec Amérique, Montréal

Short-listed in the **French Canadian Culinary Culture Category**, books that best illustrate Canada's culinary heritage and food culture, are:

1. Anne Fortin, *Cuisiner avec le sirop d'érable du Québec*, Les Éditions Cardinal, Montréal
2. Marylène Leblanc-Langlois et Lynne Faubert, *À la bonne franquette: 80 Chefs Québécois dévoilent leurs recettes simples de tous les jours*, Les Éditions Transcontinental, Montréal
3. Marie-Christine Rhéaume, Olivier Clément et Dominique Rhéaume, *Le livre gourmand des Iles de la Madeleine: Découvertes du terroir et recettes originales*, Les Éditions La Morue Verte, L'Étang-du-Nord, QC

Short-listed in the **French Cookbook Category** are:

1. François Chartier et Stéphane Modat, *Les Recettes de Papilles et Molécules: Cuisine Aromatique et Créative du duo Mc²*, Les Éditions La Presse, Montréal
2. Caroline Dumas, *Soupesoup, 65 soupes, 40 salades, 40 sandwiches et des desserts*, Flammarion Québec, Montréal
3. Chuck Hughes, *Garde-Manger*, Les Éditions La Presse, Montréal
4. Philippe Laloux, *Le bonheur de cuire*, Québec-Amérique, Montréal
5. Jean-François Plante, *Plaisirs coupables: recettes cochonnes et gourmandes*, Les Éditions de l'Homme, Montréal



Cuisine Canada is a national alliance of Canadian culinary professionals who share a common desire to encourage the development, use and recognition of fine Canadian food and beverages. For more than 140 years, the University of Guelph has contributed to Canadian cuisine in its programs in agriculture, food science, hospitality and tourism management and is the home of one of Canada's best cookbook collections.

The 2011 Canadian Culinary Book awards are sponsored by: CanolaInfo, Royal Agricultural Winter Fair, Beef Information Centre, MDG & Associates, Niagara College Teaching Winery, The Fairmont Royal York, Niagara College, George Brown Chef School, Georgian College, Liaison College, Conestoga College, Rootham Gourmet Preserves, Harbinger Communications, and Stratford Chefs School.

For more information about the awards visit the [Canadian Culinary Book Awards page](#) on the University of Guelph website.

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