

Cuisine Canada and The University of Guelph Canadian Culinary Book Awards 2010

FOR IMMEDIATE RELEASE

Announcement of 2010 English and French Short Lists

September 15, 2010 (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 68 entries in six categories, twenty Canadian food professionals volunteered to read every word, test lots of recipes and decide who warrants recognition this year for gold, silver and honorable mention awards.

The winners – along with the second award for the Canadian Culinary Landmarks Hall of Fame and the annual Edna Staebler Award – will be announced on Friday, November 5, 2010, on opening day of 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:

- Tony Aspler, *Tony Aspler's Cellar Book: How to Design, Build, Stock and Manage Your Wine Cellar Wherever You Live*, Random House Canada, Toronto
- Ricki Heller, *Sweet Freedom: Desserts You'll Love without Wheat, Eggs, Dairy or Refined Sugar*, Trafford Publishing, Victoria
- David Sax, *Save the Deli: In Search of Perfect Pastrami, Crusty Rye, and the Heart of the Jewish Delicatessen*, McClelland and Stewart, Toronto

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

- Chefs' Table Society of British Columbia, *Vancouver Cooks 2*, Douglas and McIntyre Publishers, Vancouver
- Nathalie Cooke, editor, *What's To Eat? Entrées in Canadian Food History*, McGill-Queen's University Press, Montreal and Kingston
- Michael Howell, *Atlantic Seafood: Recipes from Chef Michael Howell*, Nimbus Publishing, Halifax

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

- Laura Calder, *French Taste: Elegant Everyday Eating*, Harper Collins, Toronto
- Anna Olson, *Fresh with Anna Olson: Seasonally Inspired Recipes to Share with Family and Friends*, Whitecap Books, Vancouver
- Michael Smith, *The Best of Chef at Home: Essential Recipes for Today's Kitchen*, Whitecap Books, 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:

- Richard Béliveau and Denis Gingras, *La Santé par le plaisir de bien manger*, Les Éditions Trécarré, Montréal
- François Chartier, *Papilles et Molécules : La science aromatique des aliments et des vins*, Les Éditions La Presse, Montréal
- Maison de Thé Camellia Sinensis, *Thé : Histoire, Terroirs, Saveurs*, Les Éditions de l'Homme, Montréal

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

- Manual Kaw'wa Kurtness, *Pachamama : Cuisines des Premières Nations*, Les Éditions du Boréal, Montréal

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

- Patrice Demers, *La Carte des desserts*, Les Éditions de l'Homme, Montréal
- Carlos Ferreira: *Ferreira Café : Du Portugal à Montréal*, Les Éditions la Presse, Montréal

- Antoine Sicotte: *Le Cuisinier Rebelle*, Les Éditions Cardinal, 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 2010 Canadian Culinary Book awards are sponsored by: Agricultural Adaptation Council, CanolaInfo, Royal Agricultural Winter Fair, Chicken Farmers of Canada, Pork Marketing Canada, Beef Information Centre, Niagara College Teaching Winery, The Fairmont Royal York, Borealis Grille & Bar, George Brown Chef School, Georgian College, Liaison College, Rootham Gourmet Preserves, Harbinger Communications, Stratford Chefs School, and Ontario Farm Fresh Marketing Association.

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

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September 15, 2010