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JAMES BEARD FOUNDATION® ANNOUNCES 2024 MEDIA AWARD WINNERS

NEW YORK (June 8, 2024) – The James Beard Foundation® is proud to announce the winners of the 2024 James Beard Media Awards presented by Capital One, honoring the nation’s top food authors, broadcast producers, hosts, journalists, podcasters, and social media content creators. The full list of winners, which includes Book, Broadcast Media, and Journalism, can be found below and on the James Beard Foundation [website](#).

This year’s ceremony was hosted by CBS Anchor **Michelle Miller**, journalist, author, and co-host of *CBS Saturday Morning* and featured an exciting presenter lineup of James Beard Award–winning industry luminaries including **Rick Bayless**, chef, restaurateur, and television personality; **Alice Feiring**, journalist, author, and former wine and travel columnist for *Time Magazine*; **Steve Dolinsky**, legendary Chicago TV anchor; **Stephanie Izard**, chef and television personality; **J. Kenji López-Alt**, author, food writer, and chef; and **Ruth Reichl**, chef, editor, and former food critic for the *New York Times* and *Los Angeles Times* and the 2024 James Beard Lifetime Achievement honoree. Also presenting was 2023 James Beard Emerging Voice Award winner **Abena Anim-Somuah**, host of *Cherry Bombe*’s “Future of Food is You”, and **Sam Toia**, President and CEO of the Illinois Restaurant Association.

“In recognizing this year’s Media Award winners, we celebrate the vital role of media in fostering curiosity, conversation, and understanding across cultures through a shared love of food,” said **Clare Reichenbach, CEO, James Beard Foundation**. “We would not have seen the progress in our industry that we witness today without the exceptional storytellers here tonight. Thank you for your contribution highlighting the importance of food culture in our everyday lives.”

“Thank you to our subcommittee members and judges who had the difficult task of judging the many outstanding submissions to this year’s Media Awards,” said **Dawn Padmore, VP of Awards, James Beard Foundation**. “And of course, congratulations to the 2024 Media Award winners. Your forward-thinking and visionary work chronicling the narratives behind our global culinary landscape is an inspiration to all.”

The 2024 Media Award winners were honored on Saturday, June 8, 2024, at Columbia College Chicago.

The voting process for the Media Awards programs can be found [here](#). The eligibility criteria and categories for each Media Awards program can be found on the Awards policies and procedures page [here](#).

BOOK AWARDS

The James Beard Foundation began honoring excellence in food media more than 30 years ago, with the first Book Awards conferred by James Beard Foundation in 1990. The Book Awards recognize cookbooks and other nonfiction food or beverage-related books that were published in the U.S. in 2023. More information on Book Award eligibility and criteria can be viewed [here](#).

"Inspiration, insight, innovation in storytelling—these are the hallmarks of excellence celebrated by the James Beard Book Awards," said **Erica Skolnik, Chair of the James Beard Book Awards Subcommittee**. "For over three decades, we've honored the literary trailblazers who have brought the culinary world to life through their words—and we're thrilled to congratulate this outstanding group of winners on this remarkable achievement."

The 2024 James Beard Book Award Winners 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. This year, submissions to the Bread category were included for consideration within the Baking and Desserts category.

Dark Rye and Honey Cake: Festival Baking from Belgium, the Heart of the Low Countries
Regula Ysewijn
(Weldon Owen)

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

Slow Drinks: A Field Guide to Foraging and Fermenting Seasonal Sodas, Botanical Cocktails, Homemade Wines, and More
Danny Childs
(Hardie Grant North America)

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, not just a single topic, technique, or region.

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

Food Issues and Advocacy: Books that focus on investigative journalism, food policy, food advocacy, deep dives, and critical analysis of the changing social landscape around food.

Resilient Kitchens: American Immigrant Cooking in a Time of Crisis: Essays and Recipes
Philip Gleissner and Harry Eli Kashdan
(Rutgers University Press)

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

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

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

The World Central Kitchen Cookbook
José Andrés and World Central Kitchen with Sam Chapple-Sokol
(Clarkson Potter)

Literary Writing: Narrative nonfiction books, including memoirs, culinary travel, culinary tourism, biography, reflections on food in a cultural context, and personal essays.

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

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

White Burgers, Black Cash: Fast Food from Black Exclusion to Exploitation
Naa Oyo A. Kwate
(University of Minnesota Press)

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

Fish Butchery: Mastering The Catch, Cut, And Craft
Josh Niland
(Hardie Grant Books)

Single Subject: Books with recipes focused on a single ingredient, dish, or method of cooking. Examples include seafood, grains, pasta, burgers, or canning. Exceptions are baking and desserts books, vegetable-focused books, restaurant and professional books, and beverage books—which would be entered in their respective categories.

Pasta Every Day: Make It, Shape It, Sauce It, Eat It
Meryl Feinstein
(Hachette Book Group)

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

Love Japan: Recipes from Our Japanese American Kitchen
Aaron Israel and Sawako Okochi with Gabriella Gershenson
(Ten Speed Press)

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

Tenderheart: A Cookbook About Vegetables and Unbreakable Family Bonds
Hetty Lui McKinnon
(Alfred A. Knopf)

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

The Book of Sichuan Chili Crisp
Yudi Echevarria
(Ten Speed Press)

Cookbook Hall of Fame: This award is given to either a cookbook that has significantly influenced the way we think about food, honoring authors who possess an exceptional ability to communicate their gastronomic vision via the printed page, or an author whose cookbooks and other culinary books and work, taken together, make a difference in the world of food and cooking. The Book Awards Subcommittee selects the winner for this category.

Pierre Thiam

Emerging Voice: 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. The Book Awards Subcommittee selects the winner for this category.

Mayumu: Filipino American Desserts Remixed
Abi Balingit
(HarperCollins)

BROADCAST MEDIA AWARDS

The Broadcast Media Awards were established in 1993 by the James Beard Foundation. The Broadcast Media Awards recognize non-fiction works in English covering food and beverage topics and appearing widely for the first time in the United States in 2023. These works are from digital and terrestrial media—radio, television broadcasts, podcasts, documentaries, online sites, and social media. More information about Broadcast Media Awards eligibility and criteria can be viewed [here](#).

“The magic of broadcasting lies in its ability to captivate—transforming the world of food and drink into an immersive experience that invites anyone to participate,” **Cynthia Graubart, Chair of the James Beard Broadcast Media Awards Subcommittee**. “This year’s Broadcast Media winners are masterful examples of this, and I extend a heartfelt thank you for pushing our medium forward through your phenomenal work.”

The 2024 Broadcast Media Award Winners are:

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

Fed with Chris van Tulleken
“Series 1: Planet Chicken”
Airs on: BBC Sounds and BBC Radio 4

Audio Reporting: This award recognizes excellence in reporting and narratives about food and/or food issues in radio or podcasts. This work is issue or deadline-driven, investigative topical, or timely in nature. Samia Basille, Emma Morgenstern, and Dan Pashman

The Sporkful
“What ‘Couscousgate’ Tells Us About French Food”
Airs on: All 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 contains paid advertising. It may be broadcast, streamed, accessed online, or through an app.

The Mayda Creative Co. and Wieden+Kennedy New York
The Black Kitchen Series: Innovators, Season 2
Airs on: All podcast platforms

Documentary Visual Media: This award recognizes excellence in a food-related documentary production (15 minutes or greater in length). The production must have been made available to the public via broadcast, stream (SVOD), download (TVOD), YouTube/Vimeo (AVOD or free view), and/or exhibition at a North American film festival.

The Michoacan File
Airs on: Various film festivals

Docuseries Visual Media: This award recognizes excellence in a food-related docuseries production (at least 3 episodes) each of which is longer than 10 minutes. All episodes of the production must have been made available to the public via broadcast, stream (SVOD), download (TVOD), YouTube/Vimeo (AVOD or free view), and/or exhibition at a North American film festival.

La Frontera with Pati Jinich, Season 2
Airs on: PBS and Amazon Prime

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

Made with Lau
Airs on: Made with Lau channel on YouTube

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

KJ Kearney
Black Food Fridays
Airs on: Instagram

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

Street Eats, Bon Appétit
Airs on: Bon Appétit website and YouTube

Visual Media—Long Form: This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online, or through an app. Enter one complete video, longer than 30 minutes but with a maximum of 90 minutes in length and not appropriate for entry in the categories outlined above.

SOMM: Cup of Salvation
Airs on: Somm TV

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, and not appropriate for entry in the categories outlined above.

Great Wall
Airs on: Undercurrent Film Company channel on Vimeo

Emerging Voice: This award recognizes excellence in a body of work that could include food-related video, audio, 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. The Broadcast Media Subcommittee selects the winner for this category.

Randy Lau
Made with Lau
Airs on: Made with Lau channel on YouTube, Instagram, TikTok

JOURNALISM AWARDS

The Journalism Awards were established by the James Beard Foundation in 1992. The Journalism

Awards recognize works published—or self-published—in 2023 in any medium. More information about Journalism Awards eligibility and criteria can be viewed [here](#).

“Congratulations to this year's winners, whose journalism reveals the richness and diversity of our culinary landscape. To the recipient of the Emerging Voice Award, your commitment to creating a space where budding food writers who have fresh perspectives and impactful narratives promises to shape the future of food journalism,” said **Rochelle Oliver, Chair of the James Beard Journalism Awards Subcommittee**. “Here's to all the journalists who remind us that every dish has a story worth telling.”

The 2024 Journalism Award Winners are:

Beverage: This award recognizes distinctive style, thorough knowledge, plainspoken prose, and innovative approach in a single article on alcoholic or non-alcoholic beverages.

"Navigating the new sober boom, where a person's sobriety is as unique as their fingerprint"
D. Watkins
Salon

Columns and Newsletters: This award recognizes the work of an individual or team/group that demonstrates thought-provoking opinion and a compelling style on food- or drink-related topics.

"A meal of many seasons"; "Good ice"; "Subsistence abundance"
Laureli Ivanoff
High Country News

Craig Claiborne Distinguished Criticism Award: This award recognizes discerning criticism or commentary that contributes to the larger discourse on food, drink, and related topics; this includes restaurant reviews, cultural critiques, or analyses that demonstrate thought-provoking opinion and compelling style.

"Jewel of New Jersey's Palestinian Enclave"; "Is Scarr's the Best Pizza in New York?"; "The Eternal Question of Food Versus Service"
Helen Rosner
The New Yorker

Dining and Travel: This award 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.

"An Inspiring Journey Home"; "21 Things Craig LaBan Ate in Mexico"; "Mexican Spirits, Philly Energy"
Jessica Griffin and Craig LaBan
The Philadelphia Inquirer

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

"Saving the Hogs of Ossabaw Island: An eccentric heiress, a daring mission, and the fight for North America's most unusual pig."
Diana Hubbell
Gastro Obscura

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

Switchyard and FERN

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.

"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.

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

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.

"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

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

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.

"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

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

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

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

"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

Emerging Voice: This award recognizes the 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 Journalism Subcommittee selects the winner for this category.

Cuisine Noir/The Global Food and Drink Initiative

The 2024 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 Department of Aviation, Clover from Fiserv, Hilton, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, HEINZ, HMSHost, S.Pellegrino® Sparkling Natural Mineral Water, Stella Artois; Supporting Sponsors: HexClad Cookware, Skuna Bay Salmon; Reception Sponsors: Ecolab, Kendall College at National Louis University, Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support Sponsors: Cristaux, Paperchase, Plugrà® Premium European Style Butter, Tito's Handmade Vodka, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2024 James Beard Awards.

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

PRESS ASSETS

- Watch a replay of the 2024 Media Awards [live stream here](#)
- Image selects (please credit the photographer listed in file details):
 - Getty photos of the 2024 James Beard Media Awards will be available the evening of June 8 [at this link](#)
 - James Beard Foundation Media Awards selects available the morning of June 9 [at this link](#)
 - *Additional photos of winners available upon request*
- Awards press kit: [available at this link](#).
- Awards videos: visit our [YouTube page](#) to watch Awards explainer videos as well as past videos from the James Beard Awards.

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 (Books, 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 JBF](#)—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, sports and the arts. Learn more at capitalone.com/dining and capitalone.com/entertainment.

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