

FOR IMMEDIATE RELEASE



JAMES BEARD FOUNDATION® ANNOUNCES 2024 MEDIA AWARD NOMINEES

NEW YORK (APRIL 30, 2024) – The James Beard Foundation® announced its 2024 Media Awards nominees today, in advance of the upcoming James Beard Awards® ceremonies presented by Capital One. The full list of nominees, which include Book, Broadcast Media, and Journalism categories, can be found below and on the [James Beard Foundation website](#).

“The James Beard Media Awards shine a light on the exceptional storytellers whose work has the transformative potential to educate, inspire, and foster connection through a shared love of food,” said **Clare Reichenbach, CEO, James Beard Foundation**. “Congratulations to this year’s nominees on this remarkable achievement. Your work engenders a deeper understanding of and richer connection to our country’s food culture.”

“Congratulations to all our nominees for their outstanding work sharing America’s rich culinary heritage with audiences around the country,” said **Dawn Padmore, VP of Awards, James Beard Foundation**. “Additionally, we want to thank our subcommittees and judges for their tremendous efforts culling a phenomenal list from so many incredible submissions.”

The winners of the James Beard Media Awards will be announced on Saturday, June 8 in Chicago during a ceremony at the Columbia College Chicago Student Center hosted by Michelle Miller, co-host of *CBS Saturday Morning*.

The James Beard Awards presented by Capital One are among the nation’s most prestigious honors in the culinary and food media industries, recognizing exceptional talent as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. James Beard Awards policies and procedures can be viewed at jamesbeard.org/awards/policies.

Book Awards

The Book Awards recognize cookbooks and other non-fiction food or beverage-related books that were published in the U.S. in 2023. Books from foreign publishers must bear a 2023 U.S. copyright date and/or must have been distributed in the U.S. during 2023. More information about the Book Awards eligibility and criteria can be viewed [here](#).

“Food is more than sustenance—it’s also a window into history, culture, and tradition,” said **Erica Skolnik, Chair of the James Beard Foundation’s Book Awards program**. “Congratulations to this

year's Book Award nominees, who have beautifully captured the narratives and stories behind the foods and cuisines we cherish."

The 2024 Book Award Nominees are:

Baking and Desserts: This award recognizes 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)

Mayumu: Filipino American Desserts Remixed

Abi Balingit

(HarperCollins)

More Than Cake: 100 Baking Recipes Built for Pleasure and Community

Natasha Pickowicz

(Artisan Books)

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

Juke Joints, Jazz Clubs, and Juice: Cocktails from Two Centuries of African American Cookbooks

Toni Tipton-Martin

(Clarkson Potter)

The Maison Premiere Almanac: Cocktails, Oysters, Absinthe, and Other Essential Nutrients for the Sensualist, Aesthete, and Flaneur

Joshua Boissy, Jordan Mackay, and Krystof Zizka with William Elliot

(Clarkson Potter)

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: This award recognizes 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)

The New French Wine

Jon Bonné

(Ten Speed Press)

Vines in a Cold Climate: The People Behind the English Wine Revolution

Henry Jeffreys

(Atlantic)

Food Issues and Advocacy: This award recognizes books that focus on investigative journalism, food policy, food advocacy, deep dives, and critical analysis of the changing social 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

Louise Gray

(Bloomsbury Wildlife)

Resilient Kitchens: American Immigrant Cooking in a Time of Crisis: Essays and Recipes

Philip Gleissner and Harry Eli Kashdan

(Rutgers University Press)

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

A Cook's Book

Nigel Slater

(Ten Speed)

The Everlasting Meal Cookbook: Leftovers A-Z

Tamar Adler

(Scribner)

Start Here: Instructions for Becoming a Better Cook

Sohla El-Waylly

(Alfred A. Knopf)

International: This award recognizes books with 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 Ivy Chen

(Simon & Schuster/Simon Element)

My Everyday Lagos: Nigerian Cooking at Home and in the Diaspora

Yewande Komolafe

(Ten Speed Press)

The World Central Kitchen Cookbook

José Andrés and World Central Kitchen with Sam Chapple-Sokol

(Clarkson Potter)

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

Food Stories: Writing That Stirs the Pot

The Bitter Southerner
(The Bitter Southerner)

For The Culture: Phenomenal Black Women and Femmes in Food: Interviews, Inspiration, and Recipes

Klancy Miller
(HarperCollins)

The Migrant Chef: The Life and Times of Lalo García

Laura Tillman
(W. W. Norton & Company)

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

The Ark of Taste: Delicious and Distinctive Foods That Define the United States

David S. Shields and Giselle K. Lord
(Hachette Book Group)

Food Power Politics: The Food Story of the Mississippi Civil Rights Movement

Bobby J. Smith II
(University of North Carolina Press)

White Burgers, Black Cash: Fast Food from Black Exclusion to Exploitation

Naa Oyo A. Kwate
(University of Minnesota Press)

Restaurant and Professional: This award recognizes 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.

Ester: Australian Cooking

Mat Lindsay with Pat Nourse
(Murdoch Books)

Fish Butchery: Mastering The Catch, Cut, and Craft

Josh Niland
(Hardie Grant Books)

Rintaro: Japanese Food from an Izakaya in California

Jessica Battilana and Sylvan Mishima Brackett
(Hardie Grant North America)

Single Subject: This award recognizes 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.

The Hog 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

Meryl Feinstein
(Hachette Book Group)

Yogurt & Whey: Recipes of an Iranian Immigrant Life

Homa Dashtaki
(W. W. Norton & Company)

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

Ed Mitchell's Barbeque

Ed Mitchell, Ryan Mitchell, and Zella Palmer
(Ecco)

Love Japan: Recipes from Our Japanese American Kitchen

Aaron Israel and Sawako Okochi with Gabriella Gershenson
(Ten Speed Press)

Made Here Recipes & Reflections From NYC's Asian Communities

Nat Belkov, Elaine Mao, and Tina Zhou, with Christoph Grosse, Diana Le, and Alice Luo of Send
Chinatown Love
(Self-Published)

Vegetable-Focused Cooking: This award recognizes books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

Ever-Green Vietnamese: Super-Fresh Recipes, Starring 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

Hetty Lui McKinnon
(Alfred A. Knopf)

Visuals: This award recognizes books on food or beverage with exceptional graphic design, art, or photography.

The Book of Sichuan Chili Crisp

Yudi Echevarria
(Ten Speed Press)

For The Culture: Phenomenal Black Women and Femmes in Food: Interviews, Inspiration, and Recipes

Kelly Marshall and Sarah Madden
(HarperCollins)

Thank You Please Come Again: How Gas Stations Feed & Fuel the American South

Kate Medley with Kiese Laymon and Dave Whitting

(BS Publishing)

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. **The Cookbook Hall of Fame winner will be announced at the Media Awards ceremony on June 8.**

Broadcast Media Awards

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](#).

“In an age where storytelling can be shared in a myriad of ways, broadcast media still serves as a powerful medium to captivate and inspire,” said **Cynthia Graubart, Chair of the James Beard Foundation’s Broadcast Media Awards program**. “Congratulations to this year’s nominees who have demonstrated exceptional achievement through audio and visual storytelling.”

The 2024 Broadcast Media Award Nominees 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

Gastropod

“Meet Taro, the Poke Bowl’s Missing Secret Ingredient”

Airs on: Vox Media Podcast Network and all podcast platforms

Good Food

“The life and times of Lalo García: Immigration, deportation, reconciliation”

Airs on: KCRW

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.

Gab Chabrán and Brian De Los Santos

How to LA

“The Best Places to Find a Good Concha in LA”

Airs on: LAist.com and all podcast platforms

Mackenzie Martin

A People’s History of Kansas City

“The Golden Arches in Black Kansas City”

Airs on: KCUR and various podcast platforms

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.

Mike Aho, Joey Lucas, and Taye Shuayb
Street Somm
Airs on: Tastemade streaming channel

Murilo Ferreira, Carla Francescutti, and Stephen Pelletteri
Vendors: Why One of The Best Restaurants in America Buy Their Oysters from the McIntosh Family
Airs on: Eater channel on YouTube

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 Lebanese Burger Mafia
Airs on: Paramount+

The Michoacan File
Airs on: Various film festivals

Preserving Taste
Airs on: 2023 Ceres Food Festival

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.

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

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

Philippine Salt Series
Airs on: FEATR 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 Sky Kitchen with Eduardo Garcia, Season 2
Airs on: Magnolia Network, Discovery+, and Max

Made with Lau
Airs on: Made with Lau 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 Kearney
Black Food Fridays
Airs on: Instagram

Jenny Lau, Randy Lau, and Chung Sun Lau
Made With Lau
Airs on: YouTube, Instagram, TikTok

Abi Marquez
Abi Marquez
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 Behind LA's Best Texas BBQ
Airs on: Munchies channel on YouTube

On The Line, Bon Appétit
Airs on: Bon Appétit website and YouTube

Street Eats, Bon Appétit
Airs on: Bon Appétit 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 30 minutes in length, and not appropriate for entry in the categories outlined above.

CAMINANTE video series
Airs on: La Mafia channel on YouTube

Great Wall
Airs on: Vimeo

Remembrance: Recreating a Jewish 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 30 minutes in length, and not appropriate for entry in the categories outlined above.

Most Expensive Chocolate in the World (Heirloom Ingredients of Negros Occidental Philippines)

Airs on: FEATR channel on YouTube

SOMM: Cup of Salvation

Airs on: Somm TV

Why Is the Filipino Calamansi Being Left Behind?

Airs on: FEATR channel on YouTube

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. More information about Journalism Awards eligibility and criteria can be viewed [here](#).

“Journalism plays a pivotal role in telling the story of our country’s food culture,” said **Rochelle Oliver, Chair of the James Beard Foundation’s Journalism Awards program**. “From rigorous investigation to thoughtful storytelling, this year’s nominees have enriched our national dialogue around food, while shedding light on the diverse voices and narratives that shape American gastronomy.”

The 2024 Journalism Award Nominees are:

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

"Bourbon, Biodiversity, and the Quest to Save America's Oak Forests"

Betsy Andrews
SevenFifty Daily

"Still Life"

Emily Bingham
Travel + Leisure

"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. An entry consists of three examples of a regularly published column or newsletter, in print or online.

"Not from here, not from there"; "Yee-haw!"; "Jajangmyeon"

G. Daniela Galarza
The Washington Post

"A meal of many seasons"; "Good ice"; "Subsistence abundance"

Laureli Ivanoff

High Country News

"Defining 'Guisado' Is Just as Messy as the Dish Itself"; "A Head Above: How Barbacoa Paved the Way for Barbecue"; "Red, White, and Covered in Salsa: How Two Colors Came to Dominate Taquerias"

José Ralat

Texas Monthly

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.

"Soulé: There's no place like home; Thattu: A place of comfort and convictions; Justice of the Pies: Making pies and peace"

Louisa Chu

Chicago Tribune

"At Mount Masala, magnificent momos and Himalayan goat worth the trek"; "Roxanne is one of Philly's hot new restaurants. It's more interesting than delicious."; "Dinner at the Union League? No thanks."

Craig LaBan

The Philadelphia Inquirer

"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.

"All Hail the Hoagie"

Hannah Albertine, Adam Erace, and Bradford Pearson

Philadelphia Magazine

"An Inspiring Journey Home"; "21 Things Craig LaBan Ate in Mexico"; "Mexican Spirits, Philly Energy"

Jessica Griffin and Craig LaBan

The Philadelphia Inquirer

"Is Mexico City getting too cool for its own good? I returned to find out"; "The best tacos, cantinas, pulque and classic restaurants in Mexico City"; "Traveling to Mexico City? What to tip, how to behave, and when to avoid the Metro"

Daniel Hernandez

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"

Chelsea Carrick

Good Beer Hunting

"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

"No place at the table: Indian women, food, and eating"

Saumya Kalia

Al Jazeera Digital

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.

The Bitter Southerner

Garden & Gun

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.

"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 will be announced at the Media Awards ceremony on June 8 as part of their respective categories.

Emerging Voice in Books:

The Book Subcommittee selects the Emerging Voice award winner. There are no submissions for this category. 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.

Emerging Voice in Broadcast Media:

The Broadcast Media Subcommittee selects the honoree for this category. There are no submissions for this category. 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.

Emerging Voice in Journalism:

The Journalism Subcommittee selects the award winner. There are no submissions for this category. This award recognizes 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 James Beard Media Awards ceremony will take place on the campus of Columbia College Chicago on Saturday, June 8. The Media Awards ceremony will be followed by a reception featuring Chicago chefs representing the city's rich culinary scene.

Tickets for the 33rd annual James Beard Media Awards in Chicago will go on sale on May 7 and can be purchased on the James Beard Foundation [website](#).

The 2024 Awards ceremonies will be held in our proud host city of Chicago on the following dates:

- Saturday, June 8, 2024: Media Awards at Columbia College Chicago Student Center
- Sunday, June 9, 2024: Leadership Awards at The Dalcy
- Monday, June 10, 2024: Restaurant and Chef Awards at The Lyric Opera
 - o The Restaurant and Chef Awards will be livestreamed Monday, June 10 on [Eater.com](#).

"We are thrilled to once again celebrate the Media Awards nominees, reaffirming our ongoing dedication to honoring excellence in culinary storytelling across platforms," said **Rich Gamble, Interim President and CEO of Choose Chicago**. "We look forward to having these talented nominees join us in Chicago for the Awards ceremony this June, and to having them experience all that our city's incredibly diverse and innovative culinary scene has to offer."

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 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

- Image selects (please credit the photographer listed in file details): [available at this link](#).
- Press credentials: If interested in attending and covering the 2024 James Beard Awards presented by Capital One, please apply via [this form](#).
- 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.

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, and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

CONTACT

MMGY Wagstaff
jbf@wagstaffmktg.com