



****MEDIA ALERT****
FOR IMMEDIATE RELEASE

JAMES BEARD FOUNDATION® ANNOUNCES 2022 MEDIA AWARD WINNERS

NEW YORK, NY (June 11, 2022) – The James Beard Foundation® is proud to announce the winners of the 2022 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](#).

The winners were announced today, June 11, 2022, during a live ceremony hosted by **Lisa Ling, award-winning journalist, author, host, and executive producer of the new series *Take Out* on HBO Max**. This year's ceremony, which was held on the campus of Columbia College Chicago, marked the first time that the James Beard Media Awards ceremony has taken place in Chicago.

Additional presenters included **Monti Carlo**, TV personality, food writer, and host of the Food Network's *Help My Yelp*; **Tiffany Derry**, James Beard-nominated chef, restaurateur, TV personality, food advocate, and owner of Roots Southern Table, Farmers Branch, TX; **Gregory Gourdet**, James Beard-winning chef, writer, and restaurateur; **JJ Johnson**, James Beard Award-winning chef and author, TV personality, and founder of FIELDTRIP, NYC; **Padma Lakshmi**, James Beard Award-winning author, activist, model, and host of Hulu's *Taste the Nation*; and **Toni Tipton-Martin**, two-time James Beard Award-winning journalist and editor-in-chief of Cook's Country; amongst others.

Opening remarks highlighted this year's theme, "Gather for Good," building on the Foundation's mantra of Good Food for Good®. The Media Awards ceremony was broadcast via the James Beard Foundation's, with winners announced in real-time (@beardfoundation).

"We were thrilled to host the Media Awards ceremony in Chicago for the very first time," said **Clare Reichenbach, CEO of the James Beard Foundation**. "The Media Awards are critical to the Foundation's work. Thank you to this year's winners—for highlighting the importance of the restaurant industry and food culture in our daily lives—and for taking us on incredible journeys of storytelling across food, history, people, and place."

"I am honored to host this year's Media Awards ceremony and recognize this year's talented winners," said **Lisa Ling, host of the 2022 James Beard Media Awards**. "Like a great meal, the best stories bring people together. By opening a window to another's perspective—whether on TV, through a piece of journalism, or within the pages of a cookbook—this year's winners have helped us connect, understand, and learn from each other at a time when we need it most."

"There were so many incredible projects this year and we congratulate all our 2022 winners, including our first ever emerging voice winners in Broadcast and Book," said **Hsiao-Ching Chou on behalf of the chairs of the Media Awards committees**. "We also want to thank our committee members and voting body for their work during this year."

The ceremony was followed by a reception featuring Chicago chefs cooking and representing the city's rich culinary scene. The chefs hailed from neighborhoods across the city including Uptown (Kelly Cheng, Laura Cheng, and Michael Cheng of America's Classics Award Winning restaurant, [Sun Wah BBQ](#) Restaurant and Tigist Reda of Demera Ethiopian Restaurant); North Side (Brian Enyart and Jennifer Jones Enyart of [Dos Urban Cantina](#)); Hyde Park (Jesse Lazano and Raquel Fields of [14 Parish](#)); West Town (Brian Jupiter of [Frontier](#)); and Edgewater (Marisa Paolillo and Andres Barrera of [Mango Pickle](#)).

Visual media assets from this year's Media Awards available on request.

The James Beard Awards, considered to be among the nation's most prestigious honors, recognize exceptional talent in the culinary and food media industries, as well as a demonstrated commitment to racial and gender equity, community, sustainability, and a culture where all can thrive. The voting process for all Media Awards programs can be viewed [here](#). Eligibility and categories for each Media Awards program can be found on the Awards policies and procedures page [here](#).

2022 James Beard Media Award Winners

2022 James Beard Book Award Winners

The James Beard Foundation began giving out Book Awards in 1990. Cookbooks and other non-fiction food- or beverage-related books that were published in English in the U.S. in 2020 and 2021 were eligible to enter the 2022 James Beard Book Awards. Books from foreign publishers must bear a 2020 or 2021 U.S. copyright date. Publishers, editors, and authors submit their books for consideration in one of the Book Award categories. More information about Book Award eligibility can be viewed [here](#).

Baking and Desserts

Books with recipes focused on breads, pastries, and other desserts.

Mooncakes and Milk Bread: Sweet and Savory Recipes Inspired by Chinese Bakeries

Kristina Cho
(Harper Horizon)

Beverage with Recipes

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

The Way of the Cocktail: Japanese Traditions, Techniques, and Recipes

Julia Momosé with Emma Janzen
(Penguin Random House)

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.

Girly Drinks: A World History of Women and Alcohol
Mallory O'Meara
(Hanover Square Press)

General

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

Everyone's Table: Global Recipes for Modern Health
Gregory Gourdet with JJ Goode
(Harper Wave)

International

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

In Bibi's Kitchen: The Recipes and Stories of Grandmothers from the Eight African Countries that Touch the Indian Ocean
Hawa Hassan with Julia Turshen
(Ten Speed Press)

Reference, History, and Scholarship

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

Black Smoke: African Americans and the United States of Barbecue
Adrian Miller
(University of North Carolina 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.

Mister Jiu's in Chinatown: Recipes and Stories from the Birthplace of Chinese American Food
Brandon Jew and Tienlon Ho
(Ten Speed Press)

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 should be entered in their respective categories.

The Hog Book: A Chef's Guide to Hunting, Butchering and Cooking Wild Pigs
Jesse Griffiths

(Wild Hog Project)

U.S. Foodways

Books with recipes focused on the cooking or foodways of regions or communities in the United States.

Mosquito Supper Club: Cajun Recipes from a Disappearing Bayou

Melissa M. Martin

(Artisan Books)

Vegetable-Focused Cooking

Books on vegetable cookery with recipes that are meatless, vegetarian, or vegan.

The Korean Vegan Cookbook: Reflections and Recipes from Omma's Kitchen

Joanne Lee Molinaro

(Avery)

Visuals

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

Take One Fish: The New School of Scale-to-Tail Cooking and Eating

Rob Palmer and Daniel New

(Hardie Grant)

Writing

Narrative nonfiction books, including memoirs, culinary tourism, investigative journalism, food advocacy, and critical analysis of food and foodways for a general audience.

Franchise: The Golden Arches in Black America

Marcia Chatelain

(Liveright)

Cookbook Hall of Fame

The Book Committee selects the honoree for this category. No entries will be accepted for this category. Books that have significantly influenced the way we think about food and honored authors who possess an exceptional ability to communicate their gastronomic vision via the printed page.

The Zuni Café Cookbook: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant (awarded posthumously)

Judy Rodgers

(W.W. Norton & Company)

Emerging Voice

The Book Committee selects the Emerging Voice award winner, and the winner does not have to come from entries. This award recognizes the work of immediate impact and lasting significance by a first-time published author whose unique perspective expands the reach of the subject matter.

Mooncakes and Milk Bread: Sweet and Savory Recipes Inspired by Chinese Bakeries

Kristina Cho

(Harper Horizon)

2022 James Beard Broadcast Media Award Winners

The Broadcast Media Awards were established in 1993 by the James Beard Foundation. The Broadcast Media Awards are open to all works in English from digital and terrestrial media—social media, radio, television broadcasts, podcasts, documentaries, online sites—covering food and beverage topics appearing widely for the first time in the United States in 2020 and 2021. Content in another language may be submitted as long as an English translation or English subtitles are also provided. Producers, reporters, writers, hosts, and other people involved in the production submit their work for consideration. More information about Broadcast Media Award eligibility can be viewed [here](#).

Documentary/Docuseries Visual Media

This award recognizes excellence in a food-related documentary production, whether broadcast, streamed, accessed online or through an app, or has been shown at a North American film festival.

Gather

Airs on: Netflix, iTunes, Amazon, and Vimeo

Instructional Visual Media

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

The Wild Harvest with Alan Bergo

Airs on: Vimeo

Reality or Competition Visual Media

This award recognizes excellence in a food-related video production with realism or competition as its primary intent whether broadcast, streamed, accessed online or through an app.

Top Chef Family Style – Truffles, Caviar & Prawns -- Oh My!

Airs on: Peacock

Commercial/Sponsored Visual Media

This award recognizes excellence in a food-related video production clearly developed and marketed with prominent visual branding. It may be broadcast, streamed, accessed online or through an app.

Justin V. Barocas, Osayi Endolyn, Evan Hayes, Dawn Porter, Marcus Samuelsson

Uber Eats Presents: On the Rise with Marcus Samuelsson

Airs on: Eater, YouTube, Instagram

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.

Eat This with Yara - What Everyone Gets Wrong About Farm Work

Airs on: AJ+

Visual Media—Long Form

This award recognizes excellence in a food-related video production whether broadcast, streamed, accessed online or through an app. Entrants submit 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.

Taste the Nation: Holiday Edition

Airs on: Hulu

Social Media Account

This award recognizes excellence in a single food-related post, or compilation of up to three posts, that clearly represent the intention of the Facebook page, Twitter account, TikTok account, Instagram feed, or other social media format.

Alexis Nikole Nelson

BlackForager

Airs on: TikTok and Instagram

Audio Programming

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

Dish City – How American Chinese Food Became Delivery Food

Airs on: WAMU and various podcast platforms

Audio Reporting

This award recognizes excellence in reporting about food and/or food issues in radio or podcasts. This work is issue-driven or investigative in nature.

Dan Pashman, Emma Morgenstern, Andres O'Hara

The Sporkful – A Reckoning At Bon Appetit and Update: Inside The Turmoil At Bon Appetit

Airs on: Various podcast platforms

Emerging Voice

The Broadcast Media Committee selects the honoree for this category. No entries will be accepted for this category. This award recognizes excellence in a food-related video, audio, or 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.

Sophia Roe

Chef, writer, and Emmy-Award nominated TV host

2022 James Beard Journalism Award Winners

The Journalism Awards were established by the James Beard Foundation in 1992. Work published—or self-published—in 2020 and 2021 in any medium are eligible for entry. Entries must be in English and cover food- or drink-related topics. Entries in other languages may be submitted if an English translation is also provided. Writers, journalists, and editors may submit their articles for consideration. Starting in 2020, the Journalism Awards Committee selects the Emerging Voice Award winner each year if they determine there is a worthy candidate. More information about Journalism Media Award eligibility can be viewed [here](#).

Columns and Newsletters

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.

Tex-Mexplainer: “Nixtamalization Is the 3,500-Year-Old Secret to Great Tortillas”; “Live a Little and Try Crunching on Chapulines, or Roasted Grasshoppers”; “Forget Everything You Think You Know About Mole”

José R. Ralat
Texas Monthly

Craig Claiborne Distinguished Restaurant Review Award

Recognizes discerning criticism that contributes to the larger discourse on cuisine or restaurants. An entry consists of three restaurant reviews or critiques.

“The Bay Area is Having a Love Affair with Smashburgers. This is the One You’ll Want to Eat Again and Again”; “Impossible’s New Vegan Nuggets Taste Better than McNuggets. Sadly, that’s not Saying Much”; “S.F. Restaurant’s \$72 Fried Rice Was a Runaway Hit. It Was Also the Chef’s Nightmare”

Soleil Ho
San Francisco Chronicle

Dining and Travel

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 entry consists of a single piece or a package of related components published in any combination of media.

“Right Around the Corner”
Francis Lam
Condé Nast Traveler

Feature Reporting

Recognizes excellence for engaging writing and in-depth reporting in food and/or drink features. An entry consists of a single piece or a series by a single writer of up to three related pieces.

“Inside the Secretive, Semi-Illicit, High Stakes World of WhatsApp Mango Importing”
Ahmed Ali Akbar
Eater

Food Coverage in a General Interest Publication

Recognizes excellence in food and/or drink writing, reporting, and presentation in a general interest site or print publication. Judges will evaluate each entry for overall breadth and depth of coverage; an entry consists of three exemplary pieces, plus a URL to the website’s food landing page or PDFs of three print sections in their entirety.

The Bitter Southerner

Foodways

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. An entry consists of a single piece.

“In the Arctic, Reindeer Are Sustenance and a Sacred Presence”
Ligaya Mishan
T: The New York Times Style Magazine

Health and Wellness

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. An entry consists of one definitive article or a series of up to three related pieces.

“Cultivating Better Health”

Michael Behar

EatingWell

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. An entry consists of a single piece with at least one recipe.

“The Way of Clay”

Mary-Frances Heck

Food & Wine

Innovative Storytelling

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. An entry consists of one piece or presentation. The entry may be an individual submission or a team collaboration. Up to four names can be submitted.

“A Feast for Lost Souls”

Annelise Jolley and Zahara Gómez Lucini

The Atavist Magazine

Investigative Reporting

Recognizes excellence in investigative reporting on environmental, political, business, or policy issues regarding food and/or drink. An entry consists of a single piece or a series of up to three related pieces.

“NYC Food Delivery Workers Band to Demand Better Treatment. Will New York Listen to Los Deliveristas Unidos?”; “Food Delivery Workers Toiling Through Historic Flooding Call Skimpy Wages and Tips ‘A Cruel Joke’”; “New York City Passes Landmark New Protections for Food Delivery Workers”

Claudia Irizarry Aponte and Josefa Velasquez

THE CITY

Jonathan Gold Local Voice Award

Recognizes the work of an individual who engages readers through enterprising food and dining coverage. Submissions must consist of three pieces that display versatility in form, such as reviews, profiles, cooking, quick hits, and hard news reporting. Pieces may be from different publications.

“‘Too Much to Lose.’ Why a Miami Man Moved into a Backyard Tent During Coronavirus Crisis”;

“Salt Bae’s Restaurant Called Cops on Customer who Wouldn’t Pay for Gold-Wrapped Steaks”;

“How to Eat Like a Local in Miami: A Local’s Guide to Dining in the 305”

Carlos Frías

Miami Herald

MFK Fisher Distinguished Writing Award

Recognizes a single article of exceptional literary merit on the subject of food and/or drink published in any medium. Entries for the MFK Fisher Award category can also be entered in another Award category.

“Right Around the Corner”

Francis Lam

Condé Nast Traveler

Personal Essay, Long Form

Recognizes excellence in an essay on any food and/or drink-related topic. An entry consists of one piece that demonstrates a distinctive voice, point of view, and style. Minimum of 1,000 words.

“It’s Time to Decolonize Wine”

Miguel de Leon

Punch

Personal Essay, Short Form

Recognizes excellence in a short essay on any food and/or drink-related topic. An entry consists of one piece that demonstrates a distinctive voice, point of view, and style; humor and creative approaches are also welcome. Maximum of 1,000 words.

“The Dangers of Bartending While Asian”

Kaylee Hammonds

Food & Wine

Profile

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.

“Patsy Young — American Brewer, Fugitive From Slavery”

Theresa McCulla

Good Beer Hunting

Emerging Voice

This award is given by the Journalism Committee of the James Beard Foundation to recognize 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.

Tammie Teclemariam

Diner-at-Large at *New York Magazine*

The 2022 James Beard Awards are the first in two years, after a hiatus during which the Awards underwent a full [audit](#) of its policies and procedures, continuing the work to remove bias, increase transparency and accessibility, and make the program more aligned with the Foundation’s mission and values. James Beard Awards policies and procedures can be viewed [here](#).

The 2022 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 O’Hare and Midway International Airports, as well as with the following partners: Premier Sponsors: Acqua Panna® Natural Spring Water, American Airlines, the official airline of the James Beard Foundation, BentoBox, S.Pellegrino® Sparkling Natural Mineral Water; Supporting Sponsors: All-Clad Metalcrafters, Moët & Chandon, Skuna Bay Salmon, Valrhona; Reception

Sponsors: Ecolab, Kendall College at National Louis University, Lavazza, Windstar Cruises, the official cruise line of the James Beard Foundation; Additional Support: Château d'Esclans, HMSHost, National Restaurant Association, The Spire Collection, VerTerra Dinnerware. Intersport is the Official Broadcast Partner of the 2022 James Beard Awards.

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

Tune-in to a live Twitter broadcast of the Restaurant and Chef Awards on Monday, June 13 at 5:30pm CT, or follow along as the winners are announced in real-time on the James Beard Foundation's Twitter Feed (@beardfoundation).

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) 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®.

As a 501c3 non-profit organization, JBF brings its mission to life through annual Awards, industry and community-focused initiatives and programs, advocacy, and events. Current programs include the **Open for Good Campaign**, **Chef's Bootcamp for Policy and Change**, **Beard House Fellows**, **Legacy Network**, **Scholarship Programs**, **Smart Catch**, and **Women's Leadership Programs**. In addition, JBF celebrates the chefs and local independent restaurants at the heart of our communities with numerous events and partnerships nationwide throughout the year—including the **Taste America** culinary tour, **JBF Greens** events for foodies under 40, the soon-to-open **Pier 57 Market Hall**, food festivals, and more.

For more information, subscribe to the digital newsletter [Beard Bites](#) and follow @beardfoundation on [Facebook](#), [Twitter](#), [Instagram](#), [TikTok](#), and [LinkedIn](#).

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 capitalone.com/dining and

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