



**TASTE CANADA AWARDS**  
**LES LAURÉATS DES SAVEURS DU CANADA**

**90 Canadian-authored cookbooks have entered the  
2019 Taste Canada Awards competition**

*Winners to be revealed at the Awards Gala on October 27<sup>th</sup>,  
Fairmont Royal York, Toronto*

**Guelph, ON, April 2, 2019**— Now in its 22<sup>nd</sup> year, Taste Canada Awards / Les Lauréats des Saveurs du Canada ([tastecanada.org](http://tastecanada.org)) has announced the titles of 90 Canadian-authored cookbooks competing for a coveted food writing award (60 English-Language books and 30 French-Language books). Taste Canada™ is a national not-for-profit organization that champions Canadian cookbooks and their authors. Awards are presented annually.

“Cookbooks advance food literacy by guiding us through the trials and tribulations of preparing food. They open our minds to new ingredients, cooking methods and global flavours. Canadian food writers give home cooks the confidence to try new things,” said Karen Baxter, Executive Director, Taste Canada.

Each year, Taste Canada presents awards to the best cookbook writers in both official languages. The jury is comprised of volunteers from Canada’s culinary profession appointed by an independent selection committee.

The shortlist will be announced later this spring (date TBA) and the award winners will be revealed at the Taste Canada Awards Gala on October 27, 2019 at the Fairmont Royal York in Toronto.

The Gala, a one-of-a-kind gastronomic celebration, brings together writers, publishers, chefs, farmers, industry, media and cookbook fans and promotes a vibrant national conversation about food literacy and the art and culture of food writing.

In 2018, the total units sold in Canada for books in the “Cooking” subject category amounted to 1.8 million for a total value of \$62.5 million, according to BookNet Canada’s national sales tracking service for the print English-language trade market, BNC SalesData. Between 2017 and 2018, there was a 13% increase in units sold in the Cooking category (in the print English-language trade book market in Canada). In Quebec, sales of cookbooks were up 7% and

cookbooks commonly show up in the top 25 books sold in Quebec, according to BTLF.

### **Taste Canada Awards: Categories**

- General Cookbooks / Livres de cuisine générale
- Single-Subject Cookbooks / Livres de cuisine sujet unique
- Regional/Cultural Cookbooks / Livres de cuisine régionale et culturelle
- Culinary Narratives / Narrations culinaires
- Health and Special Diet Cookbooks / Livres de cuisine santé et diète particulière

### **About Taste Canada™**

A champion of Canadian cookbooks, Taste Canada™ inspires and encourages readers at home and abroad to discover delicious recipes and diverse food stories written from a Canadian perspective. Taste Canada brings together Canadian food and beverage writers, publishers, chefs, restaurateurs, farmers, industry, post-secondary culinary colleges, media and cookbook fans, recognizing that food connects us all.

Since 1998, Taste Canada has presented awards to the best Canadian cookbook writers. Awards are presented each year at a Gala in Toronto. For more information, visit [tastecanada.org](http://tastecanada.org).

## **2019 TASTE CANADA AWARDS SUBMISSIONS**

Books are entered into the competition by the author(s) or publisher

### **English-Language Books / Livres de langue anglaise**

#### **Culinary Narratives**

*Eating Wild in Eastern Canada* by Jamie Simpson, Nimbus, Halifax

*Faces of Food* by Katelyn Stewart, Tiah Khuu and Michael Wood, Fook Communications, Toronto

*Food Artisans of Alberta: Your Trail Guide to the Best of our Locally Crafted Fare* by Karen Anderson and Matilde Sanchez-Turri, TouchWood Editions, Victoria

*Freshly Picked: A Locavore's Love Affair with BC's Bounty* by Jane Reid, Caitlin Press, Halfmoon Bay

*Good Better Best Wines* by Carolyn Evans Hammond, DK/Alpha Books, Toronto

*Maps, Markets and Matzo Ball Soup: The Inspiring Life of Chef Gail Hall* by Twyla Campbell, Q32 Consulting, Edmonton

*Niki Jabbour's Veggie Garden Remix : 224 New Plants to Shake Up Your Garden and Add Variety, Flavor, and Fun* by Niki Jabbour, Storey (Thomas Allen & Son), Markham

*Out of Old Ontario Kitchens* by Lindy Mechefske, McIntyre Purcell, Lunenburg

*The Knifenerd Guide to Japanese Knives* by Kevin Kent, Long Ladder Media, Calgary

*The Measure of My Powers* by Jackie Kai Ellis, Appetite by Random House, Vancouver

*The Oyster Companion: A Field Guide* by Patrick McMurray, Firefly Books Inc., Richmond Hill

### **General Cookbooks**

*Atelier: The Cookbook* by Marc Lepine and Anne DesBrisay, Figure 1, Vancouver

*Cooking in Color: Vibrant, Delicious, Beautiful Food* by Adrian Harris and Jeremy Inglett, HarperCollins, Toronto

*David Wood Cooking for Friends* by David Wood, Whitecap Books, Markham

*Earth to Table Every Day: Cooking with Good Ingredients Through the Seasons* by Jeff Crump and Bettina Schormann, Penguin Canada, Toronto

*In Good Company: Easy Recipes for Everyday Gatherings* by Corbin Tomaszeski and Karen Geier, Figure 1, Vancouver

*Joe Beef: Surviving the Apocalypse* by Frédéric Morin, David McMillan and Meredith Erickson, Appetite by Random House, Vancouver

*Matty Matheson: A Cookbook* by Matty Matheson, Abrams Books, New York, NY

*Set for the Holidays with Anna Olson* by Anna Olson, Appetite by Random House, Vancouver

*The Last Schmaltz* by Anthony Rose and Chris Johns, Appetite by Random House, Vancouver

*Uncomplicated: Taking the Stress Out of Home Cooking* by Claire Tansey, Penguin Canada, Toronto

### **Regional/Cultural Cookbooks**

*Authentic Italian Desserts*, by Rosemary Molloy, Page Street, Salem, MA

*Bottom of the Pot*, by Naz Deravian, Flatiron Books/Raincoast Books, Richmond

*Dining in Paradise*, by Raquel Fox, Whitecap Books, Markham

*Eating Local in the Fraser Valley* by Angie Quaal, Appetite by Random House, Vancouver

*Farm to Table Celebrating Stratford Chefs School Alumni, Recipes & Perth County Producers* by Andrew Coppolino, Blue Moon, Stratford

*In the French Kitchen with Kids* by Mardi Michels, Appetite by Random House, Vancouver

*Kid Food Nation Cookbook Volume 2* by Mathieu Chantelois, Éditions Cardinal, Montréal

*Seven Seasons on Stowel Lake Farm* by Jennifer Lloyd-Karr, Elizabeth Young, Lisa Lloyd and Haidee Hart, Page Two Strategies/Raincoast Books, Richmond

*Spain: Recipes for Olive Oil and Vinegar Lovers* by Emily Lycopoulus and DL Acken, TouchWood Editions, Victoria

*Syria: Recipes for Olive Oil and Vinegar Lovers* by Emily Lycopoulus and DL Acken, TouchWood Editions, Victoria

*The Acadian Kitchen: Recipes from Then and Now* by Alain Bosse, Whitecap Books, Markham

*The Plant-based Foodie – Vancouver* by Brad Hill and Chris Dagenais, Author (Brad Hill Imaging), North Vancouver

*The Scent of Pomegranates and Rose Water: Reviving the Beautiful Food Traditions of Syria* by Habeeb Salloum and Leila Salloum Elias, Arsenal Pulp Press, Vancouver

*The Wickaninnish Cookbook* by Joanne Sasvari, Appetite by Random House, Vancouver

*Vancouver Eats: Signature Recipes from the City's Best Restaurants* by Joanne Sasvari, Figure 1, Vancouver

*Vegetarian Viêt Nam* by Cameron Stauch, WW Norton/Penguin Canada, Toronto

### **Single-Subject Cookbooks**

*Awesome Ancient Grains and Seeds: A Garden-to-Kitchen Guide, Includes 50 Vegetarian Recipes* by Dan Jason and Michele Genest, Douglas & McIntyre, Madeira Park

*Beer at my Table* by Tonia Wilson, Whitecap Books, Markham

*Brunch Life: Comfort Classics and More for the Best Meal of the Day* by Matt Basile and Kyla Zanardi, Penguin Canada, Toronto

*Fermentation Revolution: 70 Easy, Healthy Recipes for Sauerkraut, Kombucha, Kimchi and More* by Sébastien Bureau and David Côté, Robert Rose, Toronto

*For the Love of Cheese* by Afrim Pristine, Appetite by Random House, Vancouver

*French Pastry 101: Learn the Art of Classic Baking with 60 Beginner-Friendly Recipes*, by Betty Hung, Page Street, Salem, MA

*Off the Hook: Essential West Coast Seafood Recipes* by DL Acken and Aurelia Louvet, TouchWood Editions, Victoria

*Oh Sweet Day! A Celebration Cookbook of Edible Gifts, Party Treats, and Festive Desserts* by Fanny Lam, Front Table Books (Cedar Fort Inc.), Springville, UT

*On Boards* by Lisa Dawn Bolton, Appetite by Random House, Vancouver

*Rock Recipes Cookies* by Barry Parsons, Breakwater Books, St. John's

*Ship to Shore: Straight Talk from the Seafood Counter* by John Bil, House of Anansi Press, Toronto

*Steak Revolution: All Cuts, All Ways—Perfect Every Time* by Rob Firing, HarperCollins, Toronto

*Sweet Bake Shop: Delightful Desserts for the Sweetest of Occasions* by Tessa Sam, Penguin Canada, Toronto

*The Great Shellfish Cookbook* by Matt Dean Pettit, Appetite by Random House, Vancouver

*The Make-Ahead Sauce Solution* by Elisabeth Bailey, Storey (Thomas Allen & Son), Markham

*The Ultimate One-Pan Oven Cookbook* by Julia Konovalova, Page Street, Salem, MA

### **Health and Special Diet Cookbooks**

*Healthy Comforts: A Collection of over 150 Recipes that are free from Gluten, Dairy, Grains, Soy and Refined Sugar* by Melinda Rapallo-Ferrara and Lena Ferrara, Author, Woodbridge

*Hot for Food Vegan Comfort Classics: 101 Recipes to Feed Your Face* by Lauren Toyota, Penguin Canada, Toronto

*Mindful Vegan Meals: Food is Your Friend* by Maria Koutsogiannis, Page Street, Salem, MA

*Some Good* by Jessica Mitton, Breakwater Books, St. John's

*The Complete Plate: 120 Recipes • 30 Meal Plans • A Stronger, Healthier, and Happier You* by Lauren Klukas, Figure 1, Vancouver

*The Herbalist's Kitchen* by Pat Crocker, Sterling, New York, NY

*The Mindful Glow Cookbook: Radiant Recipes for Being the Healthiest, Happiest You* by Abbey Sharp, Penguin Canada, Toronto

### **Livres de langue française / French-Language Books**

### **Narrations culinaires**

*Je cuisine avec toi* par Hélène Laurendeau et Catherine Desforges, Édito, Montréal

*L'ADN de l'alimentation québécoise* par Jean Soulard et Benoît Lamarche, Les Éditions La Presse, Montréal

*Ménager la chèvre et manger le chou* par Hélène Baribeau et Marjolaine Mercier, Les Éditions La Semaine, Montréal

*N'avalez pas tout ce qu'on vous dit* par Bernard Lavallée, Les Éditions La Presse, Montréal

*Rollande Desbois - La gastronomie en héritage* par Anne Fortin et Émilie Villeneuve, Les Éditions de l'Homme, Montréal

### **Livres de cuisine générale**

*C'est l'été !* par Josée Robitaille, Les Éditions de la Carotte Blanche, Montréal

*Cuisine avec Inès – Plus de 50 recettes pour faire sortir le chef en toi !* par Inès Gauthier, Les Éditions Goélette, St-Bruno

*Curieux Bégin - 10 ans de plaisir, cuisine et vino* par Christian Bégin et Nathalie Béland, Éditions Cardinal, Montréal

*Famille futée 4 - 200 recettes pour survivre aux soirs de semaine* par Geneviève O'Gleman et Alexandra Diaz, Les Éditions de l'Homme, Montréal

*Le Cuisinier rebelle - Papa popote* par Antoine Sicotte, Éditions Cardinal, Montréal

*Le meilleur du bistro* par Jean-François Plante, Les Éditions de l'Homme, Montréal

### **Livres de cuisine régionale et culturelle**

*Défi des p'tits chefs – les recettes Volume 2* par Mathieu Chantelois, Éditions Cardinal, Montréal

*La cuisine raisonnée Édition 100e anniversaire* par Collectif Congrégation des Sœurs de Notre-Dame, Fides, Montréal

*Montréal l'hiver - Récits et recettes tricotés serrés* par Susan Semenek et Cindy Boyce, Éditions Cardinal, Montréal

*Sous le charme des petits fruits* par Louise Gagnon, Modus Vivdeni, Montréal

### **Livres de cuisine sujet unique**

*1, 2, 3 vies: recettes zéro gaspi* par Florence-Léa Siry, Les éditions Glénat Québec, Montréal

*3 fois par jour – Desserts* par Marilou Bourdon et Alexandre Champagne, Éditions Cardinal, Montréal

*À la soupe* par Josée di Stasio, Flammarion Québec, Montréal

*Ah, les fraises et les framboises !* par Caroline Dostie, Parfum d'encre, Montréal

*Cuisine de chasse* par Stéphane Modat et Frédéric Laroche, Les Éditions La Presse, Montréal

*Des fleurs dans votre assiette* par Nathalie Beaudoin, Éditions MultiMondes, Montréal

*Lavoie du BBQ* par Max Lavoie et JP Lavoie, Guy Saint-Jean Éditeur, Laval

*Le cannabis en cuisine... ce n'est pas comme du basilic !* par Jean Soulard, Flammarion Québec, Montréal

*Plus de légumes* par Ricardo Larrivée, Les Éditions La Presse, Montréal

*Poke – 110 recettes à déguster dans un bol* par Geneviève Everell, Les Éditions Goélette, St-Bruno

### **Livres de cuisine santé et diète particulière**

*Bye bye sucre raffiné, bonjour purée de dattes !* par Mériane Labrie, Les Éditions de l'Homme, Montréal



*Le meal prep au service de votre santé! 75 repas à cuisiner d'avance* par Jimmy Sévigny, Éditions Trécarré, Montréal

*Les desserts de Petit Lapin* par Viviane Nguyen, Les Éditions de l'Homme, Montréal

*Savoir quoi manger – Enfants* par Stéphanie Côté, Modus Vivendi, Montréal

*Savoir quoi manger – Grossesse* par Stéphanie Côté, Modus Vivendi, Montréal

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