



# TASTE CANADA AWARDS

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## LES LAURÉATS DES SAVEURS DU CANADA

### Storylines

1. Taste Canada releases the shortlist for the 2023 awards;
2. The 2023 Taste Canada Awards;
3. Cooks the Books returns for 2023.

Indulge your senses and prepare for a mouthwatering celebration of Canadian culinary excellence because the Taste Canada Awards are back for the 26th consecutive year!

In a nation known for its rich and diverse culinary tapestry, the Taste Canada Awards stand as a beacon, illuminating the extraordinary achievements of our talented food writers, culinary experts, and passionate storytellers.

This year, our esteemed panel of judges meticulously combed through a delectable assortment of culinary creations, uncovering hidden gems, tantalizing recipes, and unforgettable narratives that embody the spirit of Canadian gastronomy to determine the 41 entries that make up the 2023 shortlist.

Are you ready for the reveal? Let's raise a toast to...

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## TASTE CANADA RELEASES THE SHORTLIST FOR THE 2023 AWARDS

### English-Language Categories Shortlist

#### Culinary Narratives

*Cooking Tips for Desperate Fishwives: An Island Memoir* by Margot Fedoruk, Heritage House Publishing, Surrey

*Have You Eaten Yet? Stories from Chinese Restaurants Around the World* by Cheuk Kwan,  
Douglas & McIntyre, Madeira Park

*My Ackee Tree: A Chef's Memoir of Finding Home in the Kitchen* by Suzanne Barr with Suzanne  
Hancock, Penguin Canada, Toronto

*Recipes and Reciprocity: Building Relationships in Research* edited by Hannah Tait-Neufeld and  
Elizabeth Finnis, University of Manitoba Press, Winnipeg

*What We Talk About When We Talk About Dumplings*, edited by John Lorinc, Coach House  
Books, Toronto

### **General Cookbooks**

*Don't Worry, Just Cook: Delicious, Timeless Recipes for Comfort & Connection* by Bonnie Stern  
and Anna Rupert, Appetite by Random House, Vancouver

*Make Every Dish Delicious: Modern Classics and Essential Tips for Total Kitchen Confidence* by  
Lesley Chesterman, Simon & Schuster Canada, Toronto

*More Mandy's: more recipes we love* by Mandy Wolfe, Rebecca Wolfe and Meredith Erickson,  
Appetite by Random House, Vancouver

*The Best of Bridge Everyday Celebrations* by Sylvia Kong and Emily Richards, Robert Rose,  
Toronto

*The Lemon Apron Cookbook: Seasonal Recipes for the Curious Home Cook* by Jennifer Emilson,  
Appetite by Random House, Vancouver

### **Regional/Cultural Cookbooks**

*Langdon Hall A Cookbook* by Jason Bangerter and Chris Johns, Penguin Canada, Toronto

*New Indian Basics: 100 Traditional and Modern Recipes from Arvinda's Family Kitchen* by Preena  
Chauhan and Arvinda Chauhan, Appetite by Random House, Vancouver

*Only in Saskatchewan: Recipes & Stories from the Province's Best-Loved Eateries* by Naomi  
Hansen, TouchWood Editions, Victoria

*Peak Season: 12 Months of Recipes Celebrating Ontario's Freshest Ingredients* by Deirdre Buryk,  
Appetite by Random House, Vancouver

*Where the River Narrows: Classic French and Nostalgic Québécois Recipes From St. Lawrence Restaurant*, by J-C Poirier with Joie Alvaro Kent, Appetite by Random House, Vancouver

### **Single-Subject Cookbooks**

*Caesar Country: Cocktails, Clams & Canada* by Aaron Harowitz and Zack Silverman, Appetite by Random House, Vancouver

*Fermenting Made Simple: Delicious Recipes to Improve your Gut Health* by Emillie Parrish, TouchWood Editions, Victoria

*Great Scoops: Recipes from a Neighborhood Ice Cream Shop* by Marlene Haley, Amelia Ryan and Anne DesBrisay, Figure 1 Publishing, Vancouver

*The Artful Pie Project: A Sweet and Savoury Book of Recipes* by Denise Marchessault and Deb Garlick, Whitecap Books, Vancouver

*The Miracle of Salt: Recipes and Techniques to Preserve, Ferment, and Transform Your Food* by Naomi Duguid, Artisan Books, New York

### **Health or Special Diet Cookbooks**

*Butter and Flower: Cannabis-Infused Recipes and Stories for the Cannacurious* by Ann Allchin, TouchWood Editions, Victoria

*Good for Your Gut. A plant-based digestive health guide and nourishing recipes for living well* by Desiree Nielsen, RD, Penguin Canada, Toronto

*PlantYou: 140+ Ridiculously Easy, Amazingly Delicious, Plant-Based, Oil-Free Recipes* by Carleigh Bodrug, Hachette Go, New York

*The Edgy Veg Easy Eats* by Candice Hutchings, Robert Rose, Toronto

*The Two Spoons Cookbook: More Than 100 French-Inspired Vegan Recipes* by Hannah Sunderani, Penguin Canada, Toronto

## **Les catégories de langue française finaliste**

### **Narrations culinaires**

*À la défense de la biodiversité alimentaire : Sur la trace des aliments disparus* par Bernard Lavallée, Les Éditions La Presse, Anjou

### **Livres de cuisine générale**

*Festif ! Recettes colorées pour goûter l'été à l'année* par Martin Juneau, Édition de l'Homme, Montréal

*Manger ensemble : Nos meilleures formules pour recevoir* par Ricardo Larrivée et Brigitte Coutu, Les Éditions La Presse, Anjou

*Mes carnets de saison : Automne-hiver* par Josée Di Stasio, KO Éditions inc., Montréal

*Mes carnets de saison : Printemps-été* par Josée Di Stasio, KO Éditions inc., Montréal

*Un week-end chez Lesley : Mes idées gourmandes à partager* par Lesley Chesterman, Éditions Cardinal, Montréal

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

*Hop dans le wok ! Les secrets de la cuisine asiatique à la maison* par Christina Potvin et Quy Tâm Vo, Éditions Cardinal, Montréal

*Légumes asiatiques. Jardiner, cuisiner, raconter* par Caroline Wang, Stéphanie Wang, Patricia Ho-Yi Wang, et Virginie Gosselin, Parfum d'encre, Montréal

*Méditerranéenne : Recettes et inspirations ensoleillées* par Vanessa Perrone, Éditions Cardinal, Montréal

*Racines* par Fisun Ercan et Sylvie Li, KO Éditions inc., Montréal

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

*Burger* par Simon de l'Est, Édition de l'Homme, Montréal

*Café : Le connaître, le cuisiner, l'apprécier* par Kareen Grondin et Didier Reolon, Les Éditions La Presse, Anjou

*Collations énergisantes* par Madame Labriski, Édition de l'Homme, Montréal

*Jusqu'à la dernière miette. 60 recettes à base de pain* par Mathew Foulidis et Ariel Tarr, Parfum d'encre, Montréal

*L'heure de la soupe : Des recettes originales pour surprendre vos papilles* par Geneviève Plante, Les Éditions La Presse, Anjou

### **Livres de cuisine santé ou d'alimentation particulière**

*Snunch: 100 combos rapidos pour le boulot, sur le go et en solo* par Hubert Cormier, Guy Saint-Jean Éditeur, Laval

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## **THE 2023 TASTE CANADA AWARDS**

Authors, publishers, Cooks the Books participants and select industry partners will be invited to a celebration of this year's shortlisted authors. Gold and Silver winners in each category in English-language books and French-language books will be announced during an intimate cocktail reception featuring local Canadian spirits and delicious Chef-prepared hors d'oeuvres. The winners of the 2023 Cooks the Books presented by Canadian Beef and the Taste Canada Hall of Fame presented by the Culinary Historians of Canada will also be revealed! The Taste Canada Awards Soirée will be held on **Monday, October 30th, 2023** (date subject to change).

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## **COOKS THE BOOKS RETURNS FOR 2023**

The much-anticipated student culinary competition inspiring future culinary talents will return this year on **Sunday, October 29<sup>th</sup>, 2023**, at Cirillo's Academy Toronto.

Taste Canada Cooks the Books, presented by Canadian Beef, is a nationwide cooking competition where the industry's future culinary leaders compete for the coveted title of "Canada's Best New Student Chefs."

Students will be invited to showcase their own diverse traditions to create impactful recipes to present to a distinguished panel of judges. More information about Cooks the Books will be posted on Taste Canada's website: <https://tastecanada.org/>.

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## About Taste Canada

Since 1998, Taste Canada has presented awards to the best Canadian food writers. 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.

Taste Canada is a not-for-profit organization that remains sustainable due to the generous support and sponsorship received from industry partners and the Canada Book Fund.

Interviews with Karen Baxter, Executive Director, or shortlisted authors can be facilitated. Contact Steven Hellmann, Taste Canada Publicist, at [steven.hellmann@thefoodiesgroup.com](mailto:steven.hellmann@thefoodiesgroup.com) with any requests.

### **TASTE CANADA**

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