



EMBARGOED FOR RELEASE AT 3:00PM ON NOVEMBER 7, 2008

Winners of Canadian Culinary Book Awards Announced

November 7, 2008 - (GUELPH, ON) Some of Canada's top food professionals spent their summer at their stoves testing recipes and evaluating culinary books from more than 50 entrants and now Cuisine Canada and the University of Guelph are proud to announce the winners of the 11th annual Canadian Culinary Book Awards.

Winners in the **English Cookbook Category** are:

- **Gold:** *Fresh: seasonal recipes made with local foods* by John Bishop and Dennis Green (Douglas & McIntyre, Vancouver)
- **Silver:** *Dish entertains: everyday simple to special occasions* by Trish Magwood (HarperCollins Publishers Ltd., Toronto)

Winners in the **English Special Interest Category**, books about food, but not cookbooks, are:

- **Gold:** *Ultimate foods for ultimate health . . . and don't forget the chocolate!* by Liz Pearson and Mairlyn Smith (Whitecap Books Ltd., North Vancouver)
- **Silver:** *The 100-mile diet: a year of local eating* by Alisa Smith and J.R. MacKinnon (Random House Canada, Toronto)

Winners for the **English Canadian Food Culture Category**, books that best illustrate Canada's rich culinary heritage and food culture are:

- **Gold:** *A year at Les Fougères* by Charles Part and Jennifer Warren-Part (Chelsea Books, Chelsea, Quebec)
- **Silver:** *Menus from an orchard table: celebrating the food and wine of the Okanagan* by Heidi Noble (Whitecap Books Ltd., North Vancouver)

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The contest was also open to **Canadian French-language culinary books**.

Winners in the **French Cookbook Category** are:

- **Gold:** *Stefano Faita, entre cuisine et quincaillerie* by Stefano Faita (Editions du Trécarré - Groupe Librex, Montréal)
- **Silver:** *Serge Bruyère: ses recettes originales et revisitées* by Project Coordinator and Author Anne L. Desjardins, (Les Éditions La Presse, Montréal)

Winners in the **French Special Interest Category**, books about food, but not cookbooks, are:

- **Gold:** *La chimie des desserts: tout comprendre pour mieux les réussir* by Christina Blais and Ricardo (Les Éditions La Presse, Montréal)
- **Silver:** *Les vins du nouveau monde, tome 1* by Jacques Orhon (Les Éditions de l'Homme, Montréal)

Cuisine Canada is a national alliance of Canadian culinary professionals who share a common desire to encourage the development, use and recognition of fine Canadian food and beverages. The University of Guelph has for more than 140 years contributed to Canadian cuisine in its programs in agriculture, food science, hospitality and tourism management and is the home of one of Canada's best cookbook collections. For more information about the awards visit: <http://www.cuisinecanada.ca/>

The Canadian Culinary Book awards are sponsored by: The Agricultural Adaptation Council, The Ancaster Old Mill, Beef Information Centre, Borealis Grille, CanolaInfo, Chicken Farmers of Canada, Delta Chelsea, Dufflet Pastries, Egg Farmers of Ontario, Fairmont Hotels, George Brown College, Harbinger Communications, Liaison College, Niagara College, Niagara College Teaching Winery, Ontario Farm Fresh, Parmalat Canada, Rootham Gourmet Preserves, Royal Winter Fair, Sleeman Breweries Ltd. and Stratford Chefs School.

-30-

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