

GOURMAND AWARDS 2013 - JAPAN

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The next Gourmand World Cookbook Awards ceremonies for the “Best in the World” will take place in China during the Beijing Cookbook Fair, 19-21 May, 2014, with the support of the City of Beijing and its southern Daxing District.

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1 – BEST AUTHORS AND CHEFS

Woman chef

Kitchen de Asobo! Let's play in the kitchen - Naoko Wagisa, Photo: Keiji Sashinami - Nagisa Café

TV

Grandma's Kitchen - Recipes for healthy living - TV Setouchi - East Press

Innovation

New Washoku - Eye opening Japanese cooking with lower sodium using milk - Hiroko Koyama
Photo: Teruo Miyashita – Shakai Hoken Shuppansha

Entertaining

Potluck recipes to make you look like a great chef - Baba Kaori - Kadokawa

First cookbook

Book of Magic - Marinated in oil - Mahou no oiruzuke butsuku - Yoshie Isogai, Photo: Miki Mana - Kawade Shobo Shinsha

2 – PUBLISHERS

Food Magazine

Harumi Kurihara Magazine - Harumi Kurihara

Photography

Welcome to Fish Cafeteria in Tsukiji - Koichi Ogawa, Photo: Teruaki Kawakami - Sekai Bunka

Illustrations

Alain Ducasse - The secret recipe - Hiromi Nagasaki - Shufu to Seikatsu Sha Co.

Corporate book

Make your Miso Soup with Miso Muddler - Yoshiko Fujino, Photo: Hoshito Omijya - Sekai Bunka

Translation

Hashimoto's Tohoku Recipes - Author: Nobuko Hashimoto / INJM - English Translation: Joseph Brandel, Koei Kuwabara(Reo), Yukari Takeuchi, Masae Ishikawa, Jamie El-Banna and Elisa Hough - Seven & i Publishing

Digital cookbook

Cookpad – Cookpad

3 – WORLD CUISINE

Local cuisine

Grandma's Kitchen, Recipes for healthy living - TV Setouchi - East Press

Foreign Cuisine

So delicious ! Staub – Kyoko Salbot - Kawade

French cuisine

Antonin Carême, Je souhaite vous transmettre l'esprit - Frédéric Chiba, Photo: Masako Fukushima - Otort

Asian cuisine

Ichiban Yasashi Kakokuryori - Zeng Gyoku - Seibido Shuppan

Japanese cuisine

Wagashi - Mrs. Machiko Chiba, Photo: Masaharu Shirane, Akio Sekino, Tatsuya Ino - Nikkei BP Consulting

4 – LIFESTYLE, BODY AND SOUL

Health & nutrition

Ichiju-Nisai - Atsuko Matsumoto, Chinami Hamauchi, Kentetsu Koh, Hiromitsu Nozaki, Takayuki Hishinuma, Takeshi Koboyashi - Sekai Bunka

Children

The Honeybee and Honey - Noriyuki Miyatake, Photo/Illustration: Toshiyuki Anan - Japan Food Journal

Food writing

Antonin Carême - Je souhaite vous transmettre l'esprit - Frédéric Chiba, Photo: Masako Fukushima - Otort

Culinary history

The delicious dishes were learnt from father and mother - Keiko Hayashi, Yuki Takeda, Tomoni Tomiyama, Takashi Torao, Makiko Nakazawa, Maiko Hiranuma, Yohko Moriya, Maiko Yamaura - Cooking Eating Studio

5 – SUBJECTS

Easy recipes

Making lunch box with polyethylene bag - Hikekau Kawahira, Photo: Masaharu Shirane, Toshimi Kawahira - Shogakukan

Single subject

Natural soups at home - Mihoko Takakubo - Parco Publishing

Fish and seafood

95 Kelp Recipes in under 10 minutes, oil free - Riko Yamawaki, Photo: Tomishige Shimizu - JTB Publishing

Bread

Tiny Yummy Bread at Home - Maiko Yoshinaga, Photo: Eri Iwata - Marine Planning Co.

6 – CHARITY AND FUND RAISING

Flavours without borders - Umi o Watatta Kokyo no Aji - Japan Association for Refugees

WINE, SPIRITS & DRINKS

2 – THE DRINKS

Spirits

Supersake. The Pride of Japan - Akiko Tomoda - GAP Japan

Food and drinks

Madame Figaro Books - Yukako Ito - Hankyu Komyunikeshonzu

For more information : Edouard Cointreau – GOURMAND INTERNATIONAL
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