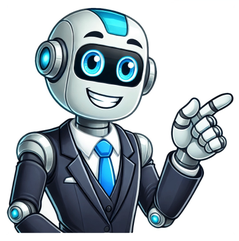
Click to verify



This happens more often than I care to count. Someone asks me if it is ok to store his or her cigars in the refrigerator. Well, there is a short answer and a long answer. The Long Answer… Warning labels are for suckers. I mean we shouldn't have them. It is just a way to stop, for the most part, stupid people from shoring up the human gene pool. We are only as strong as our weakest link. If we stopped printing warning labels like, "Coffee May be Hot," or "Don't Operate Chainsaw Under Influence of Alcohol," we might be collectively be smarter when those people are gone. That said, there really is not a warning label on a cigar that says, "Don't put cigar in the refrigerator." There is also not a warning label on the refrigerator that says something like, "Not suitable for storage of automotive oil, platypus urine, tar paper, or cigars. So, it is understandable how some people could be confused. Not having a humidor is really the "go to" excuse people use. If you don't have a humidor, make a small coolidor and call it good, but don't get cigars anywhere near your refrigerator unless you are fighting tobacco beetles. The Short Answer… NO. It is bad for them. Wrong temperature, wrong humidity. Hear endeth the lesson. Any questions? No, you cannot store cigars in a refrigerator. There are plenty of ways to store cigars without a humidor, but the refrigerator isn't on the list. Nine out of ten times, putting cigars in the fridge is a rookie mistake. Or someone received a box of cigars as a gift, and, mistakenly, he or she believes the best place to keep them fresh is the refrigerator. Following are the reasons why you never want to store your cigars in the refrigerator. Refrigeration Dries Cigars Out Premium cigars should be stored between 65-70% RH (relative humidity) and 65-70 degrees Fahrenheit. A refrigerator is too cold and too dry to store cigars, and your cigars will dry out and fall apart when you smoke them if you put them inside. If you're saving up to invest in a quality cigar humidor, consider temporary affordable options like a humidor bag, but don't put your cigars in the refrigerator thinking they're better off. Don't be misled by the terms "coolerdor" or "coolidor." There are tons of aficionados who convert beer and ice coolers into humidors, but there is no actual cooling involved. Coolers that are used to keep cigars fresh are kept at room temperature – between 65 and 70 degrees – and they're equipped with a humidification source on the inside to ensure the cigars stay humidified. Wine Fridge Humidors You can store cigars in a wine fridge because the ideal conditions for aging wine are similar to those for aging cigars. However, most wine refrigerators must be converted to accommodate cigars. Cedar shelves and a humidification device are added, and in some cases the temperature threshold must be adjusted in a wine fridge because you should store cigars at slightly higher temperatures than wine. Cigars Absorb What They're Near Cigars are like sponges, and they absorb the taste and scent of what's next to them. That means your cigars will taste like cold pizza, onions, or any other items you're storing in your refrigerator with them. Don't expect the flavor of your cigars to improve in a refrigerator. Freeze Cigars to Kill Cigar Beetles One exception exists for putting your cigars in a refrigerator – and it's only intended as a temporary solution. If you wind up with a case of cigar beetles in your humidor, the best way to kill them and to save your cigars is by freezing them. To do this correctly, you should store your cigars in the refrigerator for twelve to twenty-four hours before, and after, you transfer them to the freezer to eradicate the beetles. In this case, you're gradually cooling your cigars, so they are not shocked by the sudden change in temperatures. Fluctuation in temperature and humidity causes cigars to expand and contract, which negatively impacts their integrity and can cause the wrapper leaves to crack. Cigar beetles are a rare and unfortunate occurrence, but they represent the only scenario that necessitates storing your cigars in a refrigerator. You just received a box of cigars for your birthday, Christmas, or another special occasion, or maybe a pal handed you a handful of cigars as a thank you. You'll want to make sure you store them correctly. Improper storage can lead to expired cigars. Keeping your cigars humidified is important, especially if you live in a cold-weather or desert climate where exposure to too much dry air can dry out your cigars in no time. The most common method for keeping your cigars fresh is to store them in a humidor. A humidor requires a small amount of regular maintenance, but it will keep your cigars in ideal shape for an extended period of time. Perhaps your cigars were an unexpected gift, or you're just getting into cigars and aren't sure how serious you are about starting a cigar collection. Being on the fence about investing in a humidor doesn't mean you don't want your cigars to stay fresh. Fortunately, there are several viable alternatives to humidors, which are cost effective and efficient. Before looking at options for cigar storage, it is important to understand the purpose of a humidor, and how ideal cigar storage conditions can be achieved without one. Ideal Conditions for Cigars Fluctuations in either humidity or temperature can adversely affect your cigars' ability to burn correctly and taste good. Ideally, 70% humidity and 70 degrees are optimal conditions for cigar storage, but a general range between 65-72% humidity and 65-72 degrees is considered acceptable. It's a common misconception that softer, or "spongier" cigars are better, as they must be fresher, right? Wrong. Cigars that are too moist, or too soft, are prone to burning incorrectly and a host of other issues. In a perfect world, your cigars should exhibit a soft firmness that gives a little with a gentle squeeze between your fingers, but not to the extent that the wrapper leaf cracks. Also, keep in mind not all cigars are the same. Some blends are rolled more densely, or tightly, than others and will be more firm, while other brands may be softer to the touch. Take notice of a cigar's condition at the time of purchase. When you're dealing with a reputable merchant, your cigars should be in optimal shape when you are buying them and that's essentially the same condition you'll want to maintain. The Role of a Humidor Humidors have a very simple purpose. They maintain stable humidity and temperature levels so your cigars will retain the integrity of taste and construction they were intended to deliver, even as they age. A humidor is essentially a wooden box with a lid or door that seals and locks enough moisture in the interior to keep your cigars humidified. The moisture is traditionally supplied by a humidification unit, or reservoir. Most humidors are made of cedar or they are manufactured with a cedar lining on the inside, as cedar reacts agreeably with moisture and preserves the natural flavor cigars possess. The reservoir needs to be refilled periodically. Distilled water is best as tap water can create an unwanted mold condition. Most humidors are also outfitted with a hygrometer, which measures the humidity level so that you'll know to add more water when the level drops beyond a certain point (usually into the lower 60% humidity range). If your humidor has a leaky seal, it's tough to raise and maintain a consistent humidity level. A good humidor preserves freshness, extends the longevity of your cigars, and promotes aging. Cigars, in some respects, are like wine. As they age, they get better, and may even peak over time. Humidors range in both price and quality. Inexpensive starter humidors can cost as little as $30, while top-shelf brands can go well into the thousands. Savoy is a great brand with models ranging from roughly $90 to just over $500 depending on the finish and size. While buying a humidor is a great commitment to developing a cigar collection, not everyone wants to make the investment right off the bat. Luckily, there are a number of simple and practical methods for storing your smokes without a humidor. Plastic Wrapper: On or Off? Should you keep the cellophane on your cigars or take it off when storing them? If you plan to age your cigars for a longer time (several weeks or months) before you smoke them, we generally recommend removing the cellophane. However, if you think you'll be travelling with your cigars before you smoke them, it may be better to leave the cellophane on – that way the wrapper leaf is more protected while your cigars are in transit. Keeping Cigars Fresh Without a Humidor When you don't have a humidor, you can store your cigars in a number of alternative environments, as long as you can seal them shut after you've introduced a humidification source. Simple solutions like a mason jar, a cooler, Tupperware, and even a Ziploc bag will do the trick. Plastic Bag & Humidification Pack The easiest and most basic way to store cigars is in a Boveda Humidor Bag or a Ziploc bag with a Boveda Pack inside. When you're buying a handful of single cigars from a premium cigar shop, they are often placed in a Ziploc sleeve at the time of purchase. While the bag itself will help to preserve the initial freshness of your cigars, at least for the short term, a humidity source is still required if you plan to hang onto your cigars longer than a few days. Additionally, many cigar manufacturers package their cigars in individual cellophane sleeves before they go into the box. Cellophane is very common and poses a number of great benefits that protect cigars from damage during the shipping process and when they're on display on store shelves, however, it does not preserve a cigar's freshness or humidity. Cigars need access to a continual humidity source to stay fresh even if you leave the cellophane on. You can use Boveda packs that fit into a Ziploc sleeve with your cigars to keep them fresh for several weeks or months. Humidity packs are engineered to release moisture through a porous skin at a predetermined RH level (i.e. 65%, 69%, or 72% relative humidity). These pouches self-regulate and require no maintenance. Just make sure you keep the bag zipped shut, or the humidity will quickly dissipate. Also, it's best to store your cigars at room temperature. You don't want to leave a sleeve of cigars sitting out in your car in the extremes of hot or cold weather for a long period. Humidity pouches work great in a Ziploc bag and are readily available at most fine tobacconists, as well as online. You can choose different sizes and different humidity levels based on how many cigars you're storing and/or how moist you prefer to keep them. Tupperware & Sponge Method Making a Tupperware humidor is an accessible and affordable way to keep your cigars fresh. Simply wet a clean, unused kitchen sponge with distilled water and place it in a clean Tupperware container with your cigars and snap the lid on. You may want to snip the sponge in half, or only use a small section of it, as a whole sponge could produce too much humidity and over-humidify your cigars, especially if your Tupperware container is smaller. While monitoring the humidity level will be a less-exact science without a hygrometer, this simple and practical method is convenient. You can also use the humidity pouches, discussed above, as an alternative to a sponge. The Coolerdor Okay, you've made up your mind. You love cigars and simply can't get your hands on enough of them. You're so busy sampling, stockpiling, and collecting new brands, you can't imagine finding a humidor cavernous enough to meet your needs, or you've already got three or four humidors stuffed to capacity down in your man cave and you simply need more space. A coolerdor (also called "coolidor" in some circles) is the way to go, son. Take your run-of-the-mill, fire-engine-red cooler with its crisp white lid, normally destined for a day at the park, and let the conversion begin. The key here is that you want to make sure it's CLEAN! Cigars are not unlike sponges and they will absorb whatever essence is near them. So, if your cooler still lingers of bratwurst from last week's cookout, guess what your cigars will taste like? We actually recommend starting fresh with a new cooler that you can exclusively dedicate to your cigars. Secondly, make sure the seal is in tip-top shape. If the lid is rickety or won't fasten just right, your cooler is the perfect place for humidity to escape. A tight seal will keep your cigars fresh. Thirdly, you need humidification. And, no, ice cubes won't do. You do have options, though. We recommend picking up a humidification unit, or a few, depending on how many cigars you plan to stockpile. You can get the same kind of humidification device that you would use in a traditional humidor. One humidification unit will typically humidify around 30-40 cigars. Picking up a digital hygrometer is recommended, however. The more cigars you're hoarding, the greater your investment, so you'll want to protect them by getting an accurate reading of the humidity level. If this sounds a bit too laborious, you can always stock your coolerdor with humidification pouches, as an alternative. Most pouches are calibrated for a specific number of cigars, so you'll probably want the larger size pouches. But the good news is, humidification pouches are maintenance-free. When a pouch starts to firm up and lose its moisture (usually after 3-4 months), it's time for replacement. There are even devices to consider like the Cigar Oasis, which comes with its own reservoir and a fan that will circulate humidity. These devices are designed for larger humidors and can certainly accommodate a coolerdor. Although a Cigar Oasis represents an additional cost, it can be calibrated digitally to regulate humidity levels to your preference. One final tip for a coolerdor: you may want to padlock the sucker if you've got some gluttonous pals with sticky fingers. What Not To Do: Wooden Box Method Most premium cigars are packaged in wooden boxes, some of which can be quite elaborate and highly decorative, however, the majority of them will not function as a humidor. Although a number of cigar boxes are aesthetically pleasing, most are not manufactured with a seal. As a result, humidity easily dissipates. A cigar box (or bundle) that is wrapped in an exterior layer of cellophane will assist in keeping your cigars fresh and protected for a short time. However, storing your cigars in the original box won't keep your cigars fresh or humidified beyond a few days. Additional Tips for Storage Keeping cigars fresh is actually less work than watering a plant. Regardless of the method you choose, there are a few additional points worth knowing: Because cigars are like sponges, they absorb what is around them. This is especially important if you ever plan to keep any flavored cigars on hand. A single cigar that is infused with a cherry, vanilla, or coffee flavoring will impart that taste to all the other cigars that are stored in the same container. Advice: store flavored cigars separately, in their own Ziploc bag, Tupperware, or whatever method you decide on, so that your traditional, non-flavored cigars are not affected by them. Rotate your cigars. Essentially, you want to rotate your cigars on a regular basis, so that the same smokes aren't always the closest to your humidification source. Cigars can be re-humidified. If you're just reading this article for the first time, but you've had a box of cigars sitting under your bed for the past six months, know that they can be salvaged, depending on what state they are in. You'll want to get the cigars into a sealed environment, like a Tupperware container or a Ziploc, with access to a humidity source. Keep in mind, re-humidifying cigars is a gradual process. You don't want to blast your cigars with an aggressive humidity level. The wrappers can crack if you shock your cigars with too much moisture. Gradually introduce humidity over a period of time and your cigars can come back to life. There is a point of no return, where a cigar may get so dried out that the wrapper has begun to crumble and flake off like a potato chip. Luckily, re-humidifying cigars is a minimal investment, so it never hurts to try. Buying a Humidor You may have tried one or more of our suggestions for storing cigars without a humidor, but you're not alone if buying a humidor is still a priority. Many aficionados still prefer a traditional cedar humidor for long-term aging. We've got plenty of advice on how to choose the best humidor to suit your needs. And you can shop dozens of quality humidors on the Holt's site. No, you cannot store cigars in a refrigerator. There are plenty of ways to store cigars without a humidor, but the refrigerator isn't on the list. Nine out of ten times, putting cigars in the fridge is a rookie mistake. Or someone received a box of cigars as a gift, and, mistakenly, he or she believes the best place to keep them fresh is the refrigerator. Following are the reasons why you never want to store your cigars in the refrigerator. Refrigeration Dries Cigars Out Premium cigars should be stored between 65-70% RH (relative humidity) and 65-70 degrees Fahrenheit. A refrigerator is too cold and too dry to store cigars, and your cigars will dry out and fall apart when you smoke them if you put them inside. If you're saving up to invest in a quality cigar humidor, consider temporary affordable options like a humidor bag, but don't put your cigars in the refrigerator thinking they're better off. Don't be misled by the terms "coolerdor" or "coolidor." There are tons of aficionados who convert beer and ice coolers into humidors, but there is no actual cooling involved. Coolers that are used to keep cigars fresh are kept at room temperature – between 65 and 70 degrees – and they're equipped with a humidification source on the inside to ensure the cigars stay humidified. Wine Fridge Humidors You can store cigars in a wine fridge because the ideal conditions for aging wine are similar to those for aging cigars. However, most wine refrigerators must be converted to accommodate cigars. Cedar shelves and a humidification device are added, and in some cases the temperature threshold must be adjusted in a wine fridge because you should store cigars at slightly higher temperatures than wine. Cigars Absorb What They're Near Cigars are like sponges, and they absorb the taste and scent of what's next to them. That means your cigars will taste like cold pizza, onions, or any other items you're storing in your refrigerator with them. Don't expect the flavor of your cigars to improve in a refrigerator. Freeze Cigars to Kill Cigar Beetles One exception exists for putting your cigars in a refrigerator – and it's only intended as a temporary solution. If you wind up with a case of cigar beetles in your humidor, the best way to kill them and to save your cigars is by freezing them. To do this correctly, you should store your cigars in the refrigerator for twelve to twenty-four hours before, and after, you transfer them to the freezer to eradicate the beetles. In this case, you're gradually cooling your cigars, so they are not shocked by the sudden change in temperatures. Fluctuation in temperature and humidity causes cigars to expand and contract, which negatively impacts their integrity and can cause the wrapper leaves to crack. Cigar beetles are a rare and unfortunate occurrence, but they represent the only scenario that necessitates storing your cigars in a refrigerator. No, you cannot store cigars in a refrigerator. There are plenty of ways to store cigars without a humidor, but the refrigerator isn't on the list. Nine out of ten times, putting cigars in the fridge is a rookie mistake. Or someone received a box of cigars as a gift, and, mistakenly, he or she believes the best place to keep them fresh is the refrigerator. Following are the reasons why you never want to store your cigars in the refrigerator. Refrigeration Dries Cigars Out Premium cigars should be stored between 65-70% RH (relative humidity) and 65-70 degrees Fahrenheit. A refrigerator is too cold and too dry to store cigars, and your cigars will dry out and fall apart when you smoke them if you put them inside. If you're saving up to invest in a quality cigar humidor, consider temporary affordable options like a humidor bag, but don't put your cigars in the refrigerator thinking they're better off. Don't be misled by the terms "coolerdor" or "coolidor." There are tons of aficionados who convert beer and ice coolers into humidors, but there is no actual cooling involved. Coolers that are used to keep cigars fresh are kept at room temperature – between 65 and 70 degrees – and they're equipped with a humidification source on the inside to ensure the cigars stay humidified. Wine Fridge Humidors You can store cigars in a wine fridge because the ideal conditions for aging wine are similar to those for aging cigars. However, most wine refrigerators must be converted to accommodate cigars. Cedar shelves and a humidification device are added, and in some cases the temperature threshold must be adjusted in a wine fridge because you should store cigars at slightly higher temperatures than wine. Cigars Absorb What They're Near Cigars are like sponges, and they absorb the taste and scent of what's next to them. That means your cigars will taste like cold pizza, onions, or any other items you're storing in your refrigerator with them. Don't expect the flavor of your cigars to improve in a refrigerator. Freeze Cigars to Kill Cigar Beetles One exception exists for putting your cigars in a refrigerator – and it's only intended as a temporary solution. If you wind up with a case of cigar beetles in your humidor, the best way to kill them and to save your cigars is by freezing them. To do this correctly, you should store your cigars in the refrigerator for twelve to twenty-four hours before, and after, you transfer them to the freezer to eradicate the beetles. In this case, you're gradually cooling your cigars, so they are not shocked by the sudden change in temperatures. Fluctuation in temperature and humidity causes cigars to expand and contract, which negatively impacts their integrity and can cause the wrapper leaves to crack. Cigar beetles are a rare and unfortunate occurrence, but they represent the only scenario that necessitates storing your cigars in a refrigerator. Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. As a cigar aficionado, you know that proper storage is crucial to maintaining the quality and flavor of your cigars. But what if you're short on space or live in a hot and humid climate? Can you put cigars in the fridge to keep them fresh?While it may seem like a convenient solution, storing cigars in the fridge is not recommended. The low humidity and fluctuating temperatures can negatively impact the flavor and overall quality of your cigars. To ensure optimal storage conditions, it's important to understand the ideal humidity and temperature levels for cigars.Why is proper cigar storage important?Cigars are delicate and complex products that require specific conditions to maintain their quality. Improper storage can lead to a variety of issues, including:Dryness: If cigars are stored in an environment with low humidity, they can become dry and brittle. This can cause the wrapper to crack and the flavors to become muted.Mold: On the other hand, if cigars are stored in an environment with excessive humidity, they can develop mold. Moldy cigars are not only unpleasant to smoke but can also pose health risks.Tobacco beetles: These tiny pests can infest cigars and cause irreparable damage. They thrive in warm and humid environments, making proper storage essential in preventing infestations.What are the ideal storage conditions for cigars?The ideal storage conditions for cigars involve maintaining a consistent temperature and humidity level. The recommended temperature range for cigars is between 65-70 degrees Fahrenheit (18-21 degrees Celsius), while the ideal humidity level is around 65-70%.To achieve these conditions, many cigar enthusiasts invest in a cigar humidor. A humidor is a specially designed box or cabinet that controls temperature and humidity levels. It typically includes a hygrometer to monitor humidity and a humidification device to maintain the desired moisture level.Alternative storage optionsIf you don't have access to a humidor or are looking for alternative storage options, there are a few methods you can try:Ziplock bags with a humidity pack: Place your cigars in a ziplock bag and add a humidity pack to regulate the moisture level. This method can work well for short-term storage.Tupperware containers: Use a sealable plastic container, such as Tupperware, and add a humidification device to maintain the desired humidity. Make sure to monitor the moisture level regularly.Coolers or wineadors: If you have a larger collection, you can convert a cooler or a wine cooler into a makeshift humidor. This option requires more effort and additional equipment, such as humidity control devices and cedar trays.Frequently Asked QuestionsCan I store cigars in the fridge if I use a humidification device?While using a humidification device in the fridge may help regulate the humidity level, the temperature fluctuations can still negatively affect the cigars. It's best to avoid storing cigars in the fridge altogether.What should I do if I don't have a humidor?If you don't have a humidor, you can try alternative storage methods like using ziplock bags with humidity packs or Tupperware containers with humidification devices. These methods can help maintain the humidity level but may not provide the same level of temperature control as a humidor.Can I store cigars in the freezer?

Storing cigars in the freezer is not recommended. The extreme cold temperatures can damage the cigars and affect their flavor. Freezing cigars can also cause the wrapper to crack and the tobacco to lose its natural oils.Key TakeawaysStoring cigars in the fridge is not recommended due to the low humidity and temperature fluctuations.The ideal storage conditions for cigars involve maintaining a consistent temperature of 65-70 degrees Fahrenheit (18-21 degrees Celsius) and humidity level of 65-70%.If you don't have access to a humidor, you can try alternative storage methods like ziplock bags with humidity packs, Tupperware containers with humidification devices, or converting a cooler into a makeshift humidor.Storing cigars in the freezer is not recommended, as it can damage the cigars and affect their flavor.ConclusionWhile the convenience of storing cigars in the fridge may be tempting, it's important to prioritize the quality and flavor of your cigars. Investing in a proper storage solution, such as a humidor, will ensure that your cigars are stored in the optimal conditions to maintain their integrity. If a humidor is not an option, there are alternative storage methods available, but they may not provide the same level of temperature control and humidity regulation. By following the recommended storage guidelines, you can enjoy your cigars to the fullest and savor the flavors they have to offer. , the free encyclopedia that anyone can edit. 117,922 active editors 6,999,121 articles in English An RATP Group electric Heuliez Bus shuttles athletes from the Olympic Village. Transportation during the 2024 Summer Olympics and Paralympics constituted a major challenge for the organisers due to the scale of the event. Over €500 million was invested in improvements to transportation infrastructure for the games. A mobile app was developed to facilitate travel by offering a route calculator, and 5,000 agents were deployed at stations and bus stops to assist travellers. A goal of Paris 2024 was to halve the average carbon footprint of the London 2012 and Rio 2016 games. The organisers estimated that more than a third of the greenhouse gas emissions would be from the transport of athletes and spectators. All venues were made accessible by public transport and bicycle, with 415 kilometres (258 mi) of cycle paths created to link the venues and 27,000 bicycle racks installed. Public transport was extended and services increased. The goal was met, with an estimated 54.6% reduction, representing 1.59 million tonnes of CO2 equivalent. (Full article...) Recently featured: Rhine campaign of 1796 Chinese characters Ezra Pound Archive By email More featured articles About Taraxacum mongolicum flower in bloom ... that Taraxacum mongolicum (pictured) was first mentioned in writing in the Xinxiu bencao as a medicinal plant in 659 AD? ... that the Oslo study withheld treatment from 2,000 patients with syphilis? ... that just after the 1945 liberation of Korea, the remnants of the Japanese colonial government used armed guards to prevent Koreans from seizing the printing equipment of the newspaper Keijō nippō? ... that Sheffield Wednesday required a "miracle" to qualify for the 2023 EFL League One play-off final? ... that Pope Leo XIV descends from Creole people of color? ... that the Theban general Pelopidas set out for the Battle of Cynoscephalae even after his army was disbanded? ... that Hannah Fry used mathematics to compare Elizabeth II's Christmas messages with the lyrics of Snoop Dogg? ... that Stray Kids is the first act to debut at No. 1 on the Billboard 200 with their first six chart entries? ... that an Indiana TV station promised to begin broadcasting New Year's Eve — but only made it in time for Chinese New Year's Eve? Archive Start a new article Nominate an article Nicuşor Dan Author Banu Mushtaq and translator Deepa Bhasthi win the International Booker Prize for Heart Lamp: Selected Stories. Nicuşor Dan (pictured) is elected as president of Romania. In the Portuguese legislative election, the Democratic Alliance wins the most seats in parliament. Austria, represented by JJ with the song "Wasted Love", wins the Eurovision Song Contest. A tornado outbreak leaves at least 27 people dead in the Midwestern and Southeastern United States. Ongoing: Gaza war M23 campaign Russian invasion of Ukraine timeline Sudanese civil war timeline Recent deaths: Jim Irsay Yury Grigorovich Yuri Vladimirov Colton Ford Werenoi Benjamin Ritchie Nominate an article May 26: Memorial Day (2025) in the United States; National Sorry Day in Australia; Independence Day in Georgia (1918) Damage to the Interstate 40 bridge 1644 – Portuguese Restoration War: Portuguese and Spanish forces both claimed victory at the Battle of Montijo. 1894 – Germany's Emanuel Lasker defeated Wilhelm Steinitz to become the world chess champion, beginning a record 27-year reign. 1999 – Manchester United won the UEFA Champions League final to become the first English football club to win three major championships in the same season. 2002 – Barges being towed destroyed part of a bridge (aftermath pictured) near Webbers Falls, Oklahoma, causing vehicles to fall into the Robert S. Kerr Reservoir on the Arkansas River. Augustine of Canterbury (d. 604)Isaac Franklin (b. 1789)Jeremy Corbyn (b. 1949)Elizabeth Peer (d. 1984) More anniversaries: May 25 May 26 May 27 Archive By email List of days of the year About Tom Cruise Top Gun: Maverick, a 2022 American action drama film directed by Joseph Kosinski, garnered accolades in a variety of categories, with particular recognition for Tom Cruise's (pictured) performance as well as its sound and visual effects, cinematography, and film editing. It received six nominations at the 95th Academy Awards, including Best Picture, and won Best Sound. At the 76th British Academy Film Awards, The film was nominated for Best Cinematography, Best Editing, Best Sound, and Best Special Visual Effects. Maverick received six nominations at the 28th Critics' Choice Awards and won Best Cinematography. It garnered two nominations at the 80th Golden Globe Awards. In addition to two National Board of Review Awards, Maverick was named one of the ten-best films of 2022 by the American Film Institute. (Full list...) Recently featured: National preserve 76th Primetime Emmy Awards Historic places in Mackenzie District Archive More featured lists The bluespotted ribbontail ray (Taeniura lymma) is a species of stingray in the family Dasyatidae. Found from the intertidal zone to a depth of 30 m (100 ft), this species is common throughout the tropical Indian and western Pacific Oceans in nearshore, coral reef-associated habitats. It is a fairly small ray, not exceeding 35 cm (14 in) in width, with a mostly smooth, oval pectoral fin disc, large protruding eyes, and a relatively short and thick tail with a deep fin fold underneath. It can be easily identified by its striking color pattern of many electric blue spots on a yellowish background, with a pair of blue stripes on the tail. This bluespotted ribbontail ray was photographed in the Red Sea off the coast of Egypt. Photograph credit: Diego Delso Recently featured: Black Lives Matter art Germanicus The Cocoanuts Archive More featured pictures Community portal – The central hub for editors, with resources, links, tasks, and announcements. Village pump – Forum for discussions about Wikipedia itself, including policies and technical issues. Site news – Sources of news about Wikipedia and the broader Wikimedia movement. Teahouse – Ask basic questions about using or editing Wikipedia. Help desk – Ask questions about using or editing Wikipedia. Reference desk – Ask research questions about encyclopedic topics. Content portals – A unique way to navigate the encyclopedia. Wikipedia is written by volunteer editors and hosted by the Wikimedia Foundation, a non-profit organization that also hosts a range of other volunteer projects: CommonsFree media repository MediaWikiWiki software development Meta-WikiWikimedia project coordination WikibooksFree textbooks and manuals WikidataFree knowledge base WikinewsFree-content news WikiquoteCollection of quotations WikisourceFree-content library WikispeciesDirectory of species WikiversityFree learning tools WikivoyageFree travel guide WiktionaryDictionary and thesaurus This Wikipedia is written in English. Many other Wikipedias are available; some of the largest are listed below. 1,000,000+ articles العربية Deutsch Español فارسی Français Italiano Nederlands 日本語 Polski Português Русский Svenska Українська Tiếng Việt 中文 250,000+ articles Bahasa Indonesia Bahasa Melayu Bân-lâm-gú Български Català Čeština Dansk Eesti Ελληνικά Esperanto Euskara עברית Հայերեն Magyar Norsk bokmål Română Simple English Slovenčina Srpski Srpskohrvatski Suomi Türkçe Oʻzbekcha 50,000+ articles Asturianu Azərbaycanca Bosanski کوردی Frysk Gaeilge Galego Hrvatski Kurdî Latviešu Lietuvių Македонски Norsk nynorsk Shqip Slovenščina اردو Retrieved from " 2Award ceremony for films of 2022 "O 95" redirects here. For the ceremony held in 1995, see 67th Academy Awards. For the ceremony for films released in 1995, see 68th Academy Awards. 95th Academy AwardsOfficial posterDateMarch 12, 2023SiteDolby TheatreHollywood, Los Angeles, California, U.S.Hosted byJimmy KimmelPreshow hosts Ashley Graham Vanessa Hudgens Lilly Singh[1] Produced by Glenn Weiss Ricky Kirshner Directed byGlenn WeissHighlightsBest PictureEverything Everywhere All at OnceMost awardsEverything Everywhere All at Once (7)Most nominationsEverything Everywhere All at Once (11)TV in the United StatesNetworkABCDuration3 hours, 37 minutes[2]Ratings 18.75 million[3] 9.9% (Nielsen ratings) ← 94th Academy Awards 96th → The 95th Academy Awards ceremony, presented by the Academy of Motion Picture Arts and Sciences (AMPAS), took place on March 12, 2023, at the Dolby Theatre in Hollywood, Los Angeles. During the gala, the AMPAS presented Academy Awards (commonly referred to as Oscars) in 23 categories honoring films released in 2022. The ceremony, televised in the United States by ABC, was produced by Glenn Weiss and Ricky Kirshner, with Weiss also serving as director. Comedian Jimmy Kimmel hosted the show for the third time, following the 89th ceremony in 2017 and the 90th ceremony in 2018.[4] In related events, the Academy held its 13th annual Governors Awards ceremony at the Fairmont Century Plaza Hotel in Century City, California, on November 19, 2022. The Academy Scientific and Technical Awards were presented by host Simu Liu on February 24, 2023, in a ceremony at the Academy Museum of Motion Pictures in Los Angeles.[5] Everything Everywhere All at Once won seven awards, including Best Picture.[6][7] Other winners included All Quiet on the Western Front with four awards, The Whale with two, and Avatar: The Way of Water, Black Panther: Wakanda Forever, The Boy, the Mole, the Fox and the Horse, The Elephant Whisperers, Guillermo del Toro's Pinocchio, An Irish Goodbye, Navalny, RRR, Top Gun: Maverick, and Women Talking with one. The telecast drew 18.75 million viewers in the United States.[3] The nominees for the 95th Academy Awards were announced on January 24, 2023, at the Samuel Goldwyn Theater in Beverly Hills, by actors Riz Ahmed and Allison Williams.[8] Everything Everywhere All at Once led all nominees with eleven nominations; All Quiet on the Western Front and The Banshees of Inisherin tied for second with nine nominations each.[9][10] The winners were announced during the awards ceremony on March 12, 2023. Everything Everywhere All at Once became the first science fiction film to win Best Picture,[11] and became the third film, alongside A Streetcar Named Desire (1951) and Network (1976), to win three acting awards.[12] Best Director winners Daniel Kwan and Daniel Scheinert became the third pair of directors to win for the same film.[a] For the first time since the 7th ceremony in 1935, all five Best Actor nominees were first-time nominees.[13] Michelle Yeoh became the first Asian winner for Best Actress and the second woman of color overall after Halle Berry, who won for her performance in Monster's Ball (2001).[14] Furthermore, she became the first woman to identify as Asian to be nominated in that category.[b] Ke Huy Quan became the first Vietnamese person to win an Oscar and the second Asian winner for Best Supporting Actor after Haing S. Ngor, who won for his role in The Killing Fields (1984).[15][16] The 42-year span between Judd Hirsch's first nomination, for his supporting role in Ordinary People (1980), and his second, for The Fabelmans, set the record for the longest gap between Oscar nominations.[13] At age 90, Best Original Score nominee John Williams became the oldest person nominated competitively in Oscars history.[13] Best Costume Design winner Ruth E. Carter became the first Black woman to win two Oscars.[17] Daniel Scheinert and Daniel Kwan, Best Picture co-winners, and Best Director and Best Original Screenplay winners Brendan Fraser, Best Actor winner Michelle Yeoh, Best Actress winner Ke Huy Quan, Best Supporting Actor winner Jamie Lee Curtis, Best Supporting Actress winner Sarah Polley, Best Adapted Screenplay winner Guillermo del Toro, Best Animated Feature co-winner Edward Berger, Best International Feature Film winner Daniel Roher, Best Documentary Feature Film co-winner Kartiki Gonsalves, Best Documentary Short Subject co-winner Volker Bertelmann, Best Original Score winner M. M. Keeravani, Best Original Song co-winner James Friend, Best Cinematography winner Ruth E. Carter, Best Costume Design winner Paul Rogers, Best Film Editing winner Joe Letteri, Best Visual Effects co-winner Eric Saindon, Best Visual Effects co-winner Winners are listed first, highlighted in boldface, and indicated with a double dagger (‡).[18] Best Picture Everything Everywhere All at Once – Daniel Kwan, Daniel Scheinert, and Jonathan Wang, producers‡ All Quiet on the Western Front – Malte Grunert, producer Avatar: The Way of Water – James Cameron and Jon Landau, producers The Banshees of Inisherin – Graham Broadbent, Peter Czernin, and Martin McDonagh, producers Elvis – Baz Luhrmann, Catherine Martin, Gail Berman, Patrick McCormick, and Schuyler Weiss, producers The Fabelmans – Kristie Macosko Krieger, Steven Spielberg, and Tony Kushner, producers Tár – Todd Field, Alexandra Milchan, and Scott Lambert, producers Top Gun: Maverick – Tom Cruise, Christopher McQuarrie, David Ellison, and Jerry Bruckheimer, producers Triangle of Sadness – Erik Hemmendorff and Philippe Bober, producers Women Talking – Dede Gardner, Jeremy Kleiner, and Frances McDormand, producers Best Directing Daniel Kwan and Daniel Scheinert – Everything Everywhere All at Once‡ Martin McDonagh – The Banshees of Inisherin Steven Spielberg – The Fabelmans Todd Field – Tár Ruben Östlund – Triangle of Sadness Best Actor in a Leading Role Brendan Fraser – The Whale as Charlie‡ Austin Butler – Elvis as Elvis Presley Colin Farrell – The Banshees of Inisherin as Pádraic Súilleabháin Paul Mescal – Aftersun as Calum Patterson Bill Nighy – Living as Mr. Rodney Williams Best Actress in a Leading Role Michelle Yeoh – Everything Everywhere All at Once as Evelyn Quan Wang‡ Cate Blanchett – Tár as Lydia Tár Ana de Armas – Blonde as Norma Jeane Andrea Riseborough – To Leslie as Leslie Rowlands Michelle Williams – The Fabelmans as Mitzi Fabelman Best Actor in a Supporting Role Ke Huy Quan – Everything Everywhere All at Once as Waymond Wang‡ Brendan Gleeson – The Banshees of Inisherin as Colm Doherty Brian Tyree Henry – Causeway as James Aucoin Judd Hirsch – The Fabelmans as Uncle Boris Barry Keoghan – The Banshees of Inisherin as Dominic Kearney Best Actress in a Supporting Role Jamie Lee Curtis – Everything Everywhere All at Once as Deirdre Beaubeirdre‡ Angela Bassett – Black Panther: Wakanda Forever as Queen Ramonda Hong Chau – The Whale as Liz Kerry Condon – The Banshees of Inisherin as Siobhán Súilleabháin Stephanie Hsu – Everything Everywhere All at Once as Joy Wang / Jobu Tupaki Best Writing (Original Screenplay) Everything Everywhere All at Once – Daniel Kwan and Daniel Scheinert‡ The Banshees of Inisherin – Martin McDonagh The Fabelmans – Steven Spielberg and Tony Kushner Tár – Todd Field Triangle of Sadness – Ruben Östlund Best Writing (Adapted Screenplay) Women Talking – Sarah Polley; based on the novel by Miriam Toews‡ All Quiet on the Western Front – Edward Berger, Lesley Paterson, and Ian Stokell; based on the novel by Erich Maria Remarque Glass Onion: A Knives Out Mystery – Rian Johnson; based on characters created by Johnson and the film Knives Out Living – Kazuo Ishiguro; based on the original motion picture screenplay Ikiru by Akira Kurosawa, Shinobu Hashimoto, and Hideo Oguni Top Gun: Maverick – Screenplay by Ehren Kruger, Eric Warren Singer, and Christopher McQuarrie; story by Peter Craig and Justin Marks; based on the film Top Gun written by Jim Cash and Jack Epps Jr. Best Animated Feature Film Guillermo del Toro's Pinocchio – Guillermo del Toro, Mark Gustafson, Gary Ungar, and Alex Bulkley‡ Marcel the Shell with Shoes On – Dean Fleischer Camp, Elisabeth Holm, Andrew Goldman, Caroline Kaplan, and Paul Mezey Puss in Boots: The Last Wish – Joel Crawford and Mark Swift The Sea Beast – Chris Williams and Jed Schlanger Turning Red – Domee Shi and Lindsey Collins Best International Feature Film All Quiet on the Western Front (Germany) – directed by Edward Berger‡ Argentina, 1985 (Argentina) – directed by Santiago Mitre Close (Belgium) – directed by Lukas Dhont EO (Poland) – directed by Jerzy Skolimowski The Quiet Girl (Ireland) – directed by Colm Bairéad Best Documentary Feature Film Navalny – Daniel Roher, Odessa Rae, Diane Becker, Melanie Miller, and Shane Boris‡ All That Breathes – Shaunak Sen, Aman Mann, and Teddy Leifer All the Beauty and the Bloodshed –

November 8, 2022. Archived from the original on January 31, 2023. Retrieved January 31, 2023. ^ Giardina, Carolyn (February 24, 2023). "Academy Sci Tech Awards Make a "Triumphant Return" as Lens Designer Iain Neil Accepts Oscar". The Hollywood Reporter. Archived from the original on March 6, 2023. Retrieved March 6, 2023. ^ "Everything Everywhere Dominates the Oscars. Here's the Full List of Winners". The Buffalo News. March 12, 2023. Archived from the original on March 14, 2023. Retrieved April 21, 2023. ^ "Oscars 2023: Everything Everywhere All at Once wins big at 95th Academy Awards". CBS News. March 13, 2023. Archived from the original on July 29, 2023. Retrieved March 18, 2023. ^ Chuba, Kristen (January 24, 2023). "Inside the Oscar Noms as Press and Publicists Return for In-Person Announcement". The Hollywood Reporter. Archived from the original on January 31, 2023. Retrieved January 31, 2023. ^ "Everything Everywhere tops Oscar nominations with 11 nods". Tampa Bay Times. January 24, 2023. Archived from the original on February 7, 2023. Retrieved February 15, 2023. ^ Williams, Ebony (March 10, 2023). "Grab the Popcorn! Here's Where to Stream This Year's Oscar Nominated Movies". The Atlanta Journal-Constitution. Archived from the original on March 26, 2023. Retrieved April 21, 2023. ^ Multiple sources: "Everything Everywhere All at Once wins Best Picture at Oscars". ABC News. March 13, 2023. Archived from the original on March 15, 2023. Retrieved March 15, 2023. Deggans, Eric (March 13, 2023). "Breaking Down Last Night's Oscars". NPR. Archived from the original on March 15, 2023. Retrieved March 15, 2023. Ettenhofer, Valerie (March 13, 2023). "Jimmy Kimmel Really Beat a Dead Horse at the Oscars with Too Many Will Smith Jokes". /Film. Archived from the original on March 13, 2023. Retrieved March 15, 2023. Teo, Sharlene (March 16, 2023). "The Oscar success of Everything Everywhere All at Once is the ultimate validation of Asian narratives". Harper's Bazaar. Archived from the original on April 1, 2023. Retrieved April 1, 2023. ^ a b Grein, Paul (March 13, 2023). "Record-Setters at the 2023 Oscars". Billboard. Archived from the original on March 20, 2023. Retrieved March 19, 2023. ^ a b c Pocowatchit, Rod (March 10, 2023). "Movie Maniac: Trivia Tidbits Heading into the 95th Oscars on Sunday". The Wichita Eagle. Archived from the original on March 11, 2023. Retrieved March 10, 2023. ^ a b Multiple sources: Nolfi, Joey (March 13, 2023). "Michelle Yeoh makes history as 1st Asian woman to win Best Actress at Oscars: 'This is a beacon of hope'". Entertainment Weekly. Archived from the original on April 27, 2023. Retrieved April 25, 2023. Sun, Rebecca (January 24, 2023). "Oscars: Michelle Yeoh Makes History as First Asian Best Actress Nominee". The Hollywood Reporter. Archived from the original on March 22, 2023. Retrieved February 18, 2023. Yam, Kimmy (March 13, 2023). "Michelle Yeoh becomes first Asian to win best actress Oscar". NBC News. Archived from the original on October 5, 2023. Retrieved November 15, 2023. ^ Head, Jonathan; Vo, Tran (March 15, 2023). "Why Vietnam Doesn't Want to Claim Ke Huy Quan". BBC News. Archived from the original on May 6, 2023. Retrieved April 25, 2023. ^ Sun, Rebecca (March 12, 2023). "Ke Huy Quan Wins Best Supporting Actor Oscar After Decades-Long Absence From Screens: 'This is the American Dream'". The Hollywood Reporter. Archived from the original on March 31, 2023. Retrieved March 28, 2023. ^ Tangcay, Jazz (March 12, 2023). "Ruth E. Carter Becomes First Black Woman to Win Two Oscars". Variety. Archived from the original on March 29, 2023. Retrieved April 4, 2023. ^ "The 95th Academy Awards (2023) | Nominees and Winners". Academy of Motion Picture Arts and Sciences. Archived from the original on January 24, 2023. Retrieved March 12, 2023. ^ Feinberg, Scott (June 21, 2022). "Academy's Governors Awards: Michael J. Fox Tapped for Hersholt Award, Diane Warren, Peter Weir and Euzhan Palcy Set for Honorary Oscars". The Hollywood Reporter. Archived from the original on October 15, 2022. Retrieved October 5, 2022. ^ a b c "Academy Awards Acceptance Speech Database". Academy of Motion Picture Arts and Sciences. Retrieved July 12, 2023. ^ Tuccillo, Andrea (June 22, 2022). "Michael J. Fox to Receive Jean Hersholt Humanitarian Award". ABC News. Archived from the original on June 24, 2022. Retrieved February 15, 2023. ^ Multiple sources: Travis, Ben (March 12, 2023). "Oscars 2023 Live Blog". Empire. Archived from the original on March 13, 2023. Retrieved March 15, 2023. Busis, Hillary; Breznican, Anthony; Cai, Delia; Canfield, David; Coughlan, Maggie; Donnelly, Liza; Ford, Rebecca; Freeman, Nate; Jarvey, Nate; Jong-Fast, Molly; Kirkpatrick, Emily; Lawson, Richard; Press, Joy; Regensdorf, Laura; Rich, Katey; Vanderhoof, Erin; Walsh, Savannah; Wickman, Kase (March 12, 2023). "Oscars 2023 Recap: Red Carpet, Winners & More". Vanity Fair. Archived from the original on March 13, 2023. Retrieved March 14, 2023. Hayes, Mike; Meyer, Matt; O'Murchú, Seán Federico; Powell, Tori B. (March 12, 2023). "Oscars 2023: The 95th Academy Awards". CNN. Archived from the original on March 15, 2023. Retrieved March 15, 2023. Bahr, Sarah; Barnes, Brooks; Buchanan, Kyle; Chai, Barbara; Coleman, Nancy; Garcia, Sandra E.; Goodman, Stephanie; Jacobs, Julia; Lee, Anna Grace; Morris, Wesley; Richardson, Kalia; Ryzik, Melana; Sperling, Nicole; Stevens, Matt; Testa, Jessica; Ugwu, Reggie; Zuckerman, Esther (March 12, 2023). "Oscars 2023 Highlights: Everything Everywhere All at Once Wins Seven Academy Awards, Including Best Picture". The New York Times. Archived from the original on March 12, 2023. Retrieved March 13, 2023. ^ Granda, Carlos (March 11, 2023). "Sylvia Villagran Set to Make History as Oscars' First Latina In-Show Announcer". KABC-TV. Archived from the original on March 14, 2023. Retrieved March 15, 2023. ^ Petski, Denise; D'Alessandro, Anthony. "Oscars: David Byrne, Stephanie Hsu & Son Lux to Perform "This Is a Life" During Ceremony". Deadline Hollywood. Archived from the original on March 5, 2023. Retrieved February 27, 2023. ^ Feinberg, Scott (September 17, 2022). "Oscars: Glenn Weiss and Ricky Kirshner Announced as 95th Academy Awards Producers at All-Member Meeting". The Hollywood Reporter. Archived from the original on January 31, 2023. Retrieved January 31, 2023. ^ Murphy, J. Kim (September 17, 2022). "Academy Names Glenn Weiss and Ricky Kirshner as Producers for 95th Oscars, Plans to Explore Streaming Options and 'Reinvigorate' Ceremony". Variety. Archived from the original on January 8, 2023. Retrieved January 31, 2023. ^ France, Lisa Respers (November 7, 2022). "Jimmy Kimmel to Host the 2023 Oscars". CNN. Archived from the original on January 21, 2023. Retrieved February 14, 2023. ^ Nolfi, Joey (November 29, 2022). "2023 Oscars Will Present All 23 Categories Live During 95th Academy Awards Broadcast". Entertainment Weekly. Archived from the original on February 14, 2023. Retrieved February 14, 2023. ^ Sharf, Zach (February 22, 2023). "Academy Adds Oscars 'Crisis Team' After Will Smith Slap: 'We'll Be Prepared for Anything We May Not Anticipate'". Variety. Archived from the original on February 27, 2023. Retrieved February 28, 2023. ^ Dockterman, Eliana (February 21, 2023). "Exclusive: The Oscars Will Add a New 'Crisis Team' to Handle Future Fiascos Like the 'Slap'". Time. Archived from the original on February 27, 2023. Retrieved February 28, 2023. ^ Grein, Paul (February 9, 2023). "Rickey Minor is Music Director for 2023 Oscars". Billboard. Archived from the original on February 12, 2023. Retrieved February 14, 2023. ^ Pond, Steve (September 17, 2022). "Oscars Show Hires Glenn Weiss and Ricky Kirshner as Producers". TheWrap. Archived from the original on September 26, 2022. Retrieved October 5, 2022. ^ Giardina, Carolyn (June 17, 2023). "How the Oscars Celebrated Cinema and Its Crafts". The Hollywood Reporter. Archived from the original on June 22, 2023. Retrieved July 18, 2023. ^ Reinstein, Mara (March 12, 2023). "The Oscars 2023 Stage is the First Ever Designed by Women". Architectural Digest. Archived from the original on March 31, 2023. Retrieved July 12, 2023. ^ Bahr, Sarah (March 10, 2023). "Hey, That Red Carpet Isn't Red!". The New York Times. Archived from the original on March 10, 2023. Retrieved March 10, 2023. ^ Garcia, Thania; Malkin, Marc; Tangcay, Jazz (March 12, 2023). "Surprise! Lady Gaga is Performing "Hold My Hand" at the Oscars After All (Exclusive)". Variety. Archived from the original on March 12, 2023. Retrieved March 12, 2023. ^ Haring, Bruce (March 12, 2023). "Glenn Close Will Not Attend Tonight's Academy Awards, Cites Positive Covid-19 Test". Deadline Hollywood. Archived from the original on March 12, 2023. Retrieved March 12, 2023. ^ Whitten, Sarah; Calia, Mike (January 24, 2023). "Oscar nominations: Everything Everywhere All at Once, Top Gun: Maverick among leaders". CNBC. Archived from the original on February 14, 2023. Retrieved February 15, 2023. ^ McClintock, Pamela (January 24, 2023). "2023 Oscar Best Picture Nominees Are History's Top-Grossing Class". The Hollywood Reporter. Archived from the original on January 27, 2023. Retrieved February 19, 2023. ^ Goldstein, Gary (February 7, 2023). "Oscar 2023 Nominations: Firsts, Flukes, Figures and Other Fun Facts". Los Angeles Times. Archived from the original on February 14, 2023. Retrieved February 14, 2023. ^ Malkin, Marc (January 24, 2023). "How Andrea Riseborough Got That Surprise Oscar Nomination for To Leslie". Variety. Archived from the original on January 25, 2023. Retrieved January 25, 2023. ^ Hammond, Pete (January 27, 2023). "Oscars: Controversy Over To Leslie Campaign Heats Up But Is It All Much Ado About Nothing?". Deadline Hollywood. Archived from the original on February 2, 2023. Retrieved February 2, 2023. ^ a b Whipp, Glenn (January 24, 2023). "How Andrea Riseborough pulled off that shocking Oscar nomination". Los Angeles Times. Archived from the original on January 28, 2023. Retrieved January 28, 2023. ^ Gardner, Chris (January 12, 2023). "Why Stars Like Jennifer Aniston, Sarah Paulson and Charlize Theron are Backing Andrea Riseborough in To Leslie". The Hollywood Reporter. Archived from the original on February 14, 2023. Retrieved February 14, 2023. ^ Buchanan, Kyle (February 21, 2023). "The Oscars' Andrea Riseborough Controversy, Thoroughly Explained". The New York Times. Archived from the original on March 18, 2023. Retrieved March 19, 2023. ^ Lopez, Kristen; Lambert, Harper (January 28, 2023). "Andrea Riseborough Oscar Nom Inquiry: Grassroots Campaign or Illegal Lobbying?". TheWrap. Archived from the original on February 15, 2023. Retrieved February 15, 2023. ^ Davis, Clayton (January 27, 2023). "To Leslie Instagram Post Referencing Cate Blanchett Could Factor into Academy Board Meeting". Variety. Archived from the original on February 2, 2023. Retrieved February 2, 2023. ^ a b Davis, Clayton (January 27, 2023). "Academy 'Conducting Review' After Andrea Riseborough's Surprise Oscar Nomination". Variety. Archived from the original on January 28, 2023. Retrieved January 28, 2023. ^ Davis, Clayton; Donnelly, Matt (January 31, 2023). "Andrea Riseborough Will Retain Oscar Nomination, but Social Media Offenders Will be Addressed by Film Academy". Variety. Archived from the original on January 31, 2023. Retrieved February 1, 2023. ^ Cain, Sian (May 2, 2023). "Academy Awards changes rules around social media after this year's Oscars controversies". The Guardian. Archived from the original on May 19, 2023. Retrieved May 19, 2023. ^ Gleiberman, Owen (March 12, 2023). "The Oscars Were Safe, Conventional and Old-Fashioned, Which Made Them an Ideal Vehicle for One Movie's Triumph: TV Review". Variety. Archived from the original on March 16, 2023. Retrieved March 16, 2023. ^ Fienberg, Daniel (March 12, 2023). "Critic's Notebook: The 95th Academy Awards Were Mercifully Low on Drama, Movingly High on Emotion". The Hollywood Reporter. Archived from the original on March 13, 2023. Retrieved March 13, 2023. ^ LaSalle, Mick (March 12, 2023). "Oscars 2023 Was a Nice, Mellow night — and Exactly What We All Needed". San Francisco Chronicle. Archived from the original on March 27, 2023. Retrieved April 25, 2023. ^ a b Hale, Mike (March 12, 2023). "Review: The Increasingly Ordinary Oscars". The New York Times. Archived from the original on March 20, 2023. Retrieved March 28, 2023. ^ Lawler, Kelly (March 13, 2023). "Review: No Slap, No Problems? The Oscars Would Like to Pretend That Everything, Everywhere is Fine". USA Today. Archived from the original on March 29, 2023. Retrieved April 21, 2023. ^ "Academy Awards ratings" (PDF). Television Bureau of Advertising. Archived (PDF) from the original on August 8, 2016. Retrieved July 16, 2019. ^ Bell, Breanna (March 13, 2023). "Oscars Draw 18.8 Million Viewers, Up 13% from Last Year". Variety. Archived from the original on March 13, 2023. Retrieved March 15, 2023. ^ Schneider, Michael (December 29, 2023). "The 100 Most-Watched Telecasts of 2023: NFL, Oscars, Gordon Ramsay, NCIS and a Single Yellowstone Episode". Variety. Archived from the original on December 29, 2023. Retrieved December 29, 2023. ^ "The 95th Oscars Receives Four Emmy Award Nominations". Academy of Motion Picture Arts and Sciences. July 12, 2023. Archived from the original on July 19, 2023. Retrieved July 12, 2023. ^ Giardina, Carolyn; Lewis, Hilary; Dresden, Hilton (January 7, 2024). "Creative Arts Emmys: Complete Winners List". The Hollywood Reporter. Archived from the original on January 8, 2024. Retrieved January 15, 2024. ^ Lynch, Joe (March 12, 2023). "John Travolta Tears Up Saluting Olivia Newton-John Ahead of Lenny Kravitz's Oscars In Memoriam Performance". Billboard. Archived from the original on March 24, 2023. Retrieved April 12, 2023. ^ "95th Oscars In Memoriam Pays Tribute to Angela Lansbury, Burt Bacharach and More Late Stars". Academy of Motion Picture Arts and Sciences. Archived from the original on March 27, 2023. Retrieved April 12, 2023.

Academy Awards official website The Academy of Motion Picture Arts and Sciences official website Oscars Channel Archived February 26, 2019, at the Wayback Machine at YouTube (run by the Academy of Motion Picture Arts and Sciences) Other resources The Oscars (2023) at IMDb Retrieved from " 3 The following pages link to 95th Academy Awards External tools (link count transclusion count sorted list) · See help page for transcluding these entries Showing 50 items. View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)Academy Award for Best Production Design (links | edit) Academy Awards (links | edit) All Quiet on the Western Front (links | edit) Steven Spielberg (links | edit) Academy of Motion Picture Arts and Sciences (links | edit) Going My Way (links | edit) Irving G. Thalberg Memorial Award (links | edit) Jean Hersholt Humanitarian Award (links | edit) Academy Award for Best Dance Direction (links | edit) Academy Award for Best Assistant Director (links | edit) Academy Award for Best Story (links | edit) Academy Award for Best Picture (links | edit) Academy Award for Best International Feature Film (links | edit) Academy Award for Best Makeup and Hairstyling (links | edit) Academy Award for Best Supporting Actress (links | edit) Academy Award for Best Animated Feature (links | edit) Academy Award for Best Animated Short Film (links | edit) Academy Award for Best Live Action Short Film (links | edit) Academy Award for Best Cinematography (links | edit) Academy Award for Best Visual Effects (links | edit) Academy Award for Best Adapted Screenplay (links | edit) Academy Award for Best Costume Design (links | edit) Academy Award for Best Director (links | edit) Academy Award for Best Documentary Feature Film (links | edit) Jamie Lee Curtis (links | edit) Academy Award for Best Film Editing (links | edit) David Byrne (links | edit) Academy Award for Best Original Score (links | edit) Jeff Cohen (actor) (links | edit) Academy Award for Best Sound (links | edit) Network (1976 film) (links | edit) Academy Juvenile Award (links | edit) Michelle Yeoh (links | edit) Cate Blanchett (links | edit) Darren Aronofsky (links | edit) Academy Honorary Award (links | edit) Academy Award for Best Documentary Short Film (links | edit) Academy Award for Technical Achievement (links | edit) Sacheen Littlefeather (links | edit) Golden Raspberry Awards (links | edit) Robert Blake (actor) (links | edit) Frances McDormand (links | edit) Bond girl (links | edit) Jerry Bruckheimer (links | edit) Special Achievement Academy Award (links | edit) Jimmy Kimmel (links | edit) Brendan Fraser (links | edit) Cinema of India (links | edit) Judd Hirsch (links | edit) List of Academy Awards ceremonies (links | edit) View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500) Retrieved from " WhatLinksHere/95th_Academy_Awards" This is a question that one hears frequently from people who are new to cigars and who do not yet have a humidor. The humidity level in a refrigerator is usually much lower than the humidity level in the home itself. Therefore, when they are stored in the refrigerator, there are two important risks: one, that the cigars will quickly dry out and two, that they will absorb foreign odours. If you are still hesitant about buying a humidor you should keep the cigars in plastic bags or metal tubes and then smoke them within a week, at most. If you want to keep cigars longer than that, you should consider purchasing a humidor. Can you freeze cigars? What happens… › ‹ What should I look for when buying a…