

Figure 1



Good with Money

A Rich Guy's Guide to Gaining Everything by Losing it All. A Memoir

by Kerry Gold

What would you do if you were worth \$350 million dollars? Would it change who you are - or would you use it to change the world?

In the late nineties, John Lefebvre was approaching middle age and living out an unpromising legal career in Calgary. Then he jumped on board a dot-com start-up as a founder of Neteller, an online payment company. As Neteller's fortunes rose along with those of the online gambling industry, the pay-off for Lefebvre and his partners would be astronomical.

But it didn't come without a price.

Good With Money tells the story of what happens when a pot-smoking lawyer who only wanted to play music ends up as one of the lucky winners in the Internet boom.

From Lefebvre's early years as a teenage slacker in Calgary to his arrest by the FBI at his mansion in Malibu, to the many unusual ways Lefebvre has spent or given away almost all of his fortune, Good With Money is inspiring, cautionary, and always entertaining.

Kerry Gold tells story with verve and an arched eyebrow, giving insight into the blessings and perils of sudden wealth while posing the big question: what does it really mean to be good with money?

Author Bio

A journalist for more than two decades, Kerry Gold spent the first half of her career interviewing rock musicians and other famous characters as the music critic for the Vancouver Sun. She went on to cover housing and urban issues for The Globe and Mail, write investigative pieces for the Walrus Magazine, and pen a wide variety of business and entertainment stories for many other publications. Gold is the co-author of Michael Buble's bestselling memoir Onstage, Offstage.

Figure 1

On Sale: Sep 8/20

5.5 x 8.5 • 172 pages

9781773271293 • \$28.99 • cl

Biography / Business

Notes

Promotion

Pitch to B.C. media expanding to national outlets.
Focus on those covering business, entrepreneurship, philanthropy, and bios.



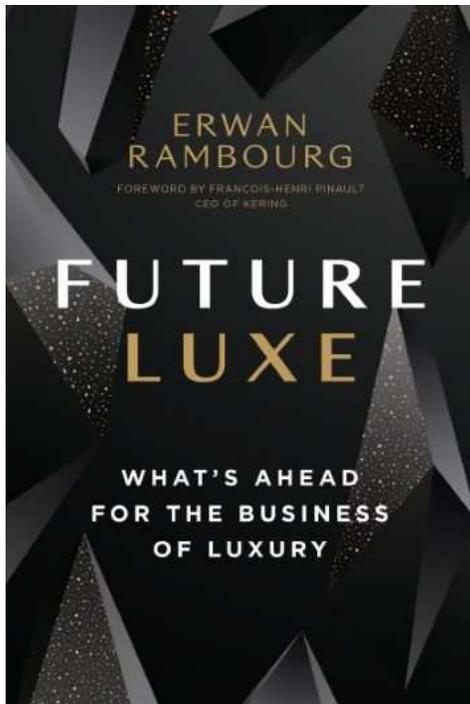


Figure 1

On Sale: Sep 22/20

6 x 9 • 240 pages

9781773271262 • \$36.99 • cl

Bus & Econ / Industries / Retailing

Notes

Promotion

Pitch to national business media outlets.

Figure.1

Future Luxe

What's Ahead for the Business of Luxury

by Erwan Rambourg, foreword by Francois-Henri Pinault

In *Future Luxe: What's Ahead for the Business of Luxury*, Erwan Rambourg identifies the major forces and emerging trends that are set to reshape luxury over the next decade. The expansion of Chinese consumption and the boost in women's spending power around the world will fuel continued growth in the industry—but even more importantly, fundamental changes are on the horizon. The younger generation is entering the luxury market, bringing new values and demands that will redefine the very meaning of luxury. The sector should expand in the realms of travel, health, leisure, even cannabis. For brands to resonate with these younger consumers they will have to develop substance beyond a high-quality product or a desirable logo. Greenwashing won't cut it—brands will need to take seriously issues like diversity, sustainability, and ethical production.

To ensure his portrait of the industry has the depth and nuance of real-world experience, Rambourg interviews several CEOs from the largest groups and brands, including Kering, Cartier, Puma, and Moncler, in addition to drawing on his own observations from over two decades in luxury. *Future Luxe* is engaging, wise, and deeply informed, a vital read for those new to the industry as well as veterans planning for continued success.

Author Bio

Erwan Rambourg has been a top-ranked analyst covering the luxury and sporting goods sectors for fifteen years. After eight years as a Marketing Manager in the luxury industry, notably for LVMH and Richemont, he is now a Managing Director and Global Head of Consumer & Retail equity research. He regularly contributes to the *Wall Street Journal*, the *Financial Times*, *CNBC*, and *Bloomberg*, and has guest lectured at top universities in the U.S., Europe, and Asia. He is the author of *The Bling Dynasty: Why The Reign of Chinese Luxury Shoppers Has Only Just Begun* (2014). Rambourg lives in New York City with his wife and three children.



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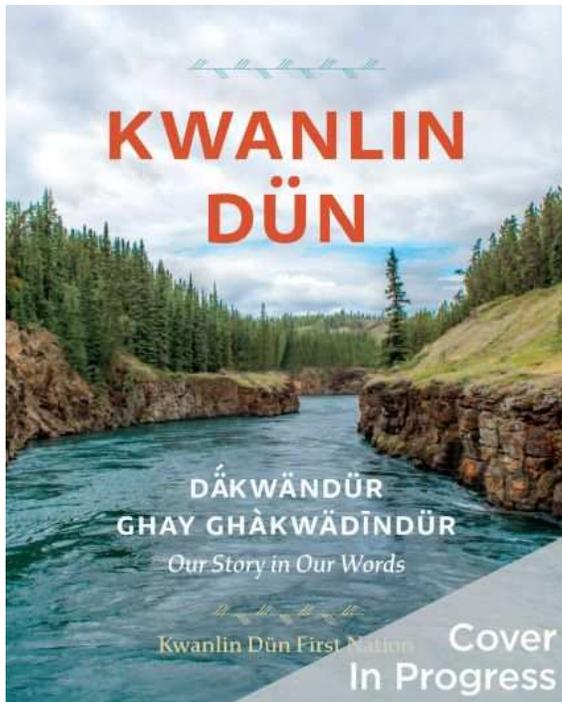


Figure 1

On Sale: Sep 22/20

9 x 11.25 • 296 pages

120 photos

9781773270784 • \$50.00 • cl

History / Native American

Notes

Promotion

Pitch to local Whitehorse media outlets.

Figure 1



Kwanlin Dün

Daekwandur Ghay Ghakwadindur--Our Story in Our Words

by Kwanlin Dün First Nation

Dä'kwändür Ghay Ghäkwädindür—Our Story in Our Words tells the story of the peoples of the Kwanlin Dün First Nation, from thousands of years ago to the present day. This richly illustrated book includes traditional stories from long ago, told by Elders, about the origins of the world and the aftermath of a great flood, about “The Double Winter” and “The Girl Who Married the Bear.” Several stories appear in Tlingit, Tagish, Northern Tutchone, or Southern Tutchone, to share these original languages of Kwanlin Dün with the next generation. The lives of early inhabitants of the Southern Yukon are imagined with reference to archaeological finds and scientific understandings. Elders also share stories about the arrival of white people, about the Gold Rush days and the building of the Alaska Highway, and all the intense challenges that Kwanlin Dün faced. KDFN citizens recall the decades-long land claims struggle that culminated in the KDFN Final Agreements in 2005. And the many nation-building accomplishments since then are celebrated—with an eye to much success ahead. Throughout the book are striking historical pictures, beautiful contemporary artwork, and vivid photographs of the land. Dä'kwändür Ghay Ghäkwädindür—Our Story in Our Words is a wide-ranging story, told in many unique voices, that celebrates the values, endurance, and accomplishments of the Kwanlin Dün First Nation.

Author Bio

Kwanlin Dün First Nation includes people of Southern Tutchone, Tagish, and Tlingit descent, living in their Traditional Territory centred on the headwaters of the Chu Nínkwän (Yukon River). After decades of negotiations, KDFN became a self-governing First Nation in 2005, marking a new beginning for the nation.



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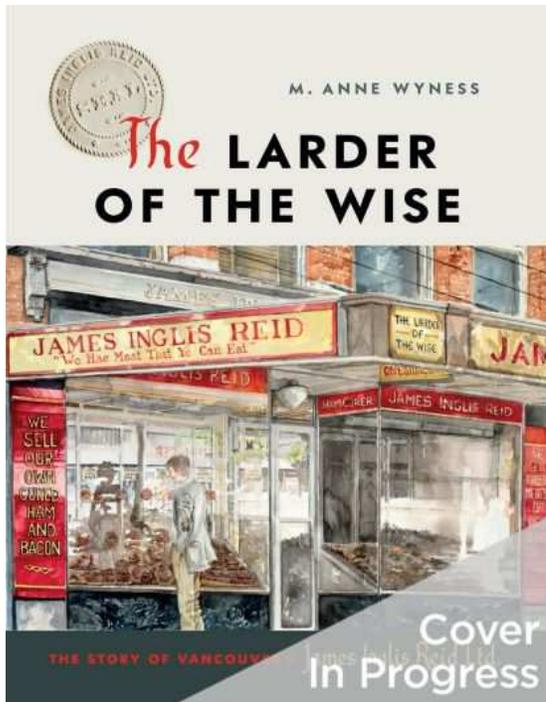


Figure 1

On Sale: Sep 28/20

7 x 9 • 192 pages

50 photos

9781773271187 • \$32.99 • cl

History / Canada / Post-Confederation (1867-)

Notes

Promotion

Pitch to local Vancouver media and outlets focused on Canadian history.

Figure 1



The Larder of the Wise

The Story of Vancouver's James Inglis Reid Ltd.

by M. Anne Wyness

The Larder of the Wise: The Story of Vancouver's James Inglis Reid Ltd. traces the history of the iconic store whose traditional Scottish fare and well-remembered hallmarks of "We hae meat that ye can eat" and "Value always" earned the following of devoted customers from inside and outside of the city for almost eighty years.

Founded in 1908 and situated for most of its history at 559 Granville Street, Reid's was a fixture in Vancouver's downtown shopping district. Customers were drawn by the store's cured and smoked hams and bacons, expertly prepared sausages and haggis, freshly baked meat pies and scones, and many other favourite items—almost all made on premises using recipes and artisanal techniques passed down for decades.

When it closed in 1986 to make way for the Pacific Centre development, many thought an important part of Vancouver heritage was forever lost. But thanks to a treasure-trove of business records, letters, photos and objects preserved from the store, and drawing on her own personal memories and knowledge of the business as the granddaughter of company founder James Reid and the daughter of Gordon Wyness, who succeeded Reid as manager, author M. Anne Wyness brings this special store alive once again.

Richly illustrated and engagingly told, this story of a unique family business is also a story of Vancouver itself. Through economic booms and declines, two world wars, shifts in consumer habits, the rise of the suburbs and the changing fortunes of the downtown Granville Street area, Reid's enjoyed prosperity and endured challenges in step with a changing city.

Author Bio

Born in Montreal, Anne Wyness grew up in Vancouver. Throughout her professional nursing career, she focused on the care of adults in high acuity settings, particularly the neurosciences, clinical teaching, and interprofessional education. She is an Associate Professor Emeritus at The University of British Columbia. In retirement, Anne continues to learn about Vancouver's history as a member of the Vancouver Historical Society and of the Readers Panel of British Columbia History magazine. She served on the Board of the Friends of the Vancouver City Archives and continues to be a member of the Society.



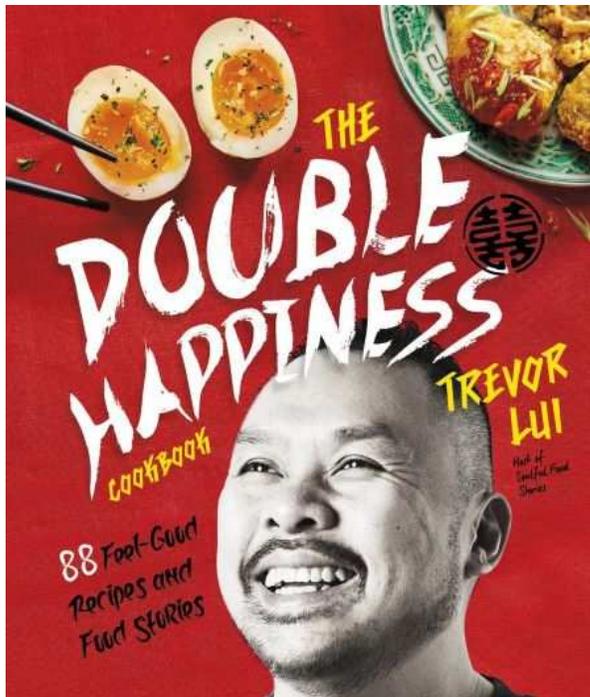


Figure 1

On Sale: Sep 29/20

8.25 x 9.75 • 240 pages

9781773271361 • \$37.99 • cl

Cooking / Canadian

Notes

Promotion

Figure.1



The Double Happiness Cookbook 88 Feel-Good Recipes and Food Stories by Trevor Lui

Toronto is a renowned food mecca, born out of a cultural identity defined by the unified culinary tradition of a vibrant multicultural community. It is a city that has shaped and defined one passionate chef who abandoned his corporate job to throw on an apron and to get into the kitchen, behind the bar, and in front of diners. Almost immediately, his Taiwanese fried chicken was voted best in the city, fans queued for his notorious ramen burger, and his sensational Nashville Hot Chicken Sandwich brought in the masses.

The Double Happiness Cookbook is a riveting exploration of Trevor Lui's tireless culinary journey that began in the kitchen of a family restaurant with sweet and sour chicken balls and chow mein and eventually drew inspiration from the streets of Toronto, LA, New York, and Taiwan. Featuring feel-good, Asian-inspired recipes with big-city attitude—think BBQ pork on rice, bulgogi beef tostadas, sweet chili cauliflower wings, and ramen with L.A. Kalbi—this heartening cookbook is an authentic celebration of heritage, community, street culture, and food philosophy. It is eighty-eight recipes, eight compelling stories, and one man's dream.

Author Bio

Trevor has made a life and career surrounded by the sights and sounds of food. For the past twenty years, he has produced thousands of event experiences and has co-created and developed some of Toronto's foremost food brands, including Kanpai Snack Bar, Yatai Japanese Street Food, Shook Noodle, La Brea Food, Fat Rabbit, Makan Noodle Bar, and Popa. His culinary agency Highbell Group organizes uniquely immersive culinary events that push the boundaries of innovation. Trevor is a frequent consultant, speaker, and editorial contributor to media outlets such as CityLine and business forums. He also directs and hosts a video series called "Soulful Food Stories." This is his first book.



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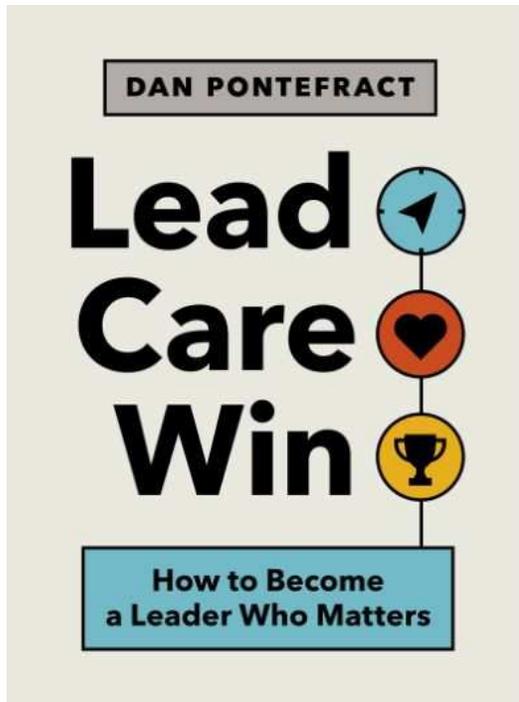


Figure 1

On Sale: Sep 29/20

5.75 x 7.75 • 224 pages

9781773271323 • \$18.99 • pb

Bus & Econ / Leadership

Notes

Promotion

Pitch to national business media outlets.

Dan will promote through his numerous speaking engagements across N America.

Figure 1



Lead. Care. Win.

How to Become a Leader Who Matters

by Dan Pontefract

Dan Pontefract is on a mission to change the world of work. Lead. Care. Win is his fourth book, and like the previous three is the product of relentless focus, observations and research that have led him to define 9 insightful yet super-practical leadership lessons. His latest thinking will help you become a more caring and engaging leader, one that will fully (and completely) understand the critical importance of crafting meaningful, respectful relationships among all your stakeholders.

Every human interaction is crucial. Every exchange can be mutually beneficial.

These 9 leadership lessons center on your willingness to improve how you treat people, a call for meaningful change to:

- Be relatable and empathetic
- Act not out of ego but out of purpose
- Share knowledge to build a wise organization
- Stay present and attentive to the needs of others
- Embrace change and the opportunity for growth it offers
- Stay curious and adopt lifelong learning
- Think and act with clarity
- Commit to balance and inclusivity in all your dealings
- Act with humility and thoughtfulness

The bottom line is that when you care enough to champion others, the workplace becomes happily infectious and the organization benefits in more ways than one.

It's time to care. Full potential is possible.

Author Bio

Dan Pontefract is the founder and CEO of The Pontefract Group, a firm that improves the state of leadership and organizational culture. His goal is to go out of business from a lack of clients who no longer require any assistance.

He is the best-selling author of three books: OPEN TO THINK, THE PURPOSE EFFECT and FLAT ARMY. Dan is a renowned speaker and has been asked to present at four different TED events. He also writes for Forbes and Harvard Business Review. Dan is an adjunct professor at the University of Victoria, Gustavson School of Business and has garnered more than 20 industry awards over his career. His favourite was "Dad of the Year" in 2013, although nepotism was in play.

His third book, OPEN TO THINK, won the 2019 getAbstract International Book of the Year winner, and it also received a 2019 Axiom Business Book Award in



F20 Figure 1 Publishing

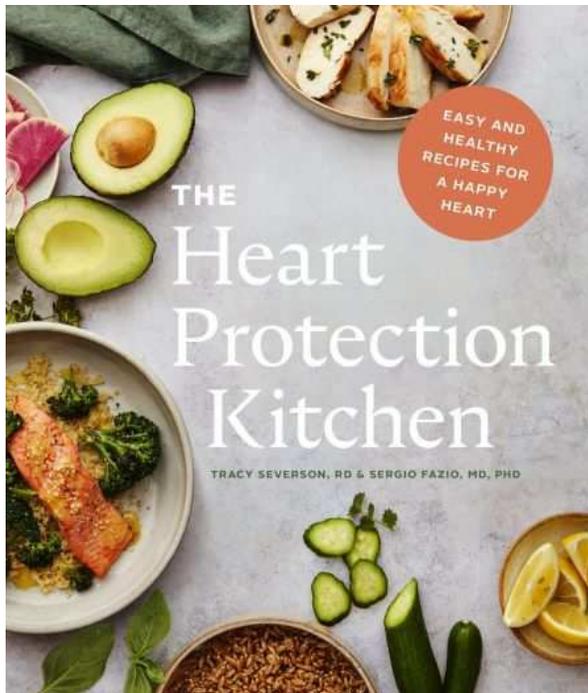


Figure 1
On Sale: Oct 5/20
8.5 x 10 • 216 pages
50 photos
9781773271163 • \$29.99 • pb
Cooking / Health & Healing / Heart

Notes

Promotion

Pitch to food / lifestyle / health media in North America.
Focus on Oregon outlets and those specializing in health.
Possible book launch at Oregon Health & Science University.
Possibility of hiring short term U.S. publicist.

Figure 1

LEAD

The Heart Protection Kitchen

Easy and Healthy Recipes for a Happy Heart
by Sergio Fazio, MD, PhD and Tracy Severson

This book will save your life.

Most of us are well aware of the importance of healthy eating; in fact, a proper and balanced diet maintains health and can help to fight disease.

The Heart Protection Kitchen is a collection of 100 mouthwatering recipes to prevent and reverse heart disease. From healthy versions of well-known classics to more adventurous dishes to spice up your weeknight menu, this cookbook teaches readers to cook delicious and meals that are quick, affordable, healthy, and perfectly balanced to protect the heart.

From a kale Caesar salad to roast turkey with cranberry sauce to decadent brownies, each recipe includes prep and cook times, symbols for special dietary requirements, and a nutritional chart to help readers track their intake. Moreover, the book includes a comprehensive introduction with heart-healthy information, strategies for meal planning, and tips for healthy cooking. Eating healthy and nutritious food is the best medicine, and The Heart Protection Kitchen is an indispensable cookbook for homecooks who want simple, wholesome, and flavorful dishes.

Author Bio

Tracy Severson, RD, LD, is the dietitian for the Center for Preventive Cardiology at the Knight Cardiovascular Institute. She provides medical nutrition therapy and nutrition counseling to help patients reduce cardiovascular risk factors and also works with patients in the cardiac rehabilitation program.

Sergio Fazio, MD, PhD, is the director at the Center for Preventive Cardiology in the Knight Cardiovascular Institute at the Oregon Health & Science University (OHSU). He initiated the Heart Protection Kitchen program at OHSU with the goal of helping patients reduce heart disease by improving their diets. The service has inspired countless patients by teaching them how to cook delicious, heart-healthy meals.



Raincoast Books

Sales Rep

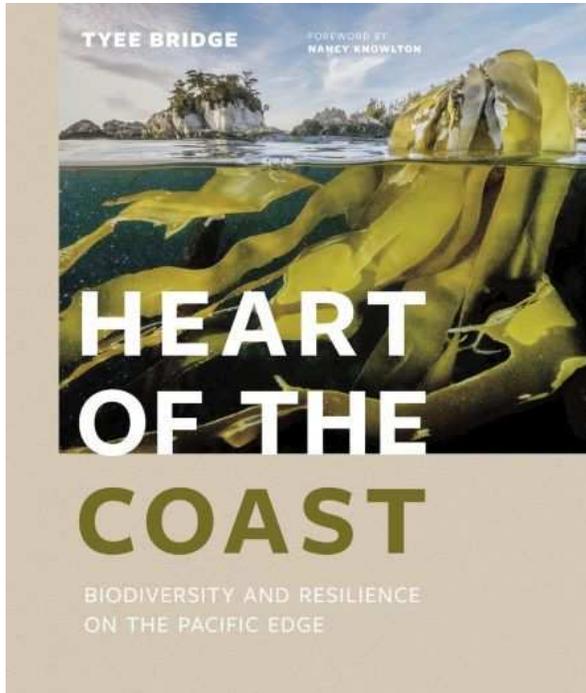


Figure 1

On Sale: Oct 13/20

8.25 x 9.75 • 232 pages

150 photos; 5 illustrations

9781773271156 • \$37.99 • cl

Science / Natural History

Notes

Promotion

Pitch to outlets with a focus on science and nature.

Start outreach in B.C. and expand nationally.

Possible book launch at the Hakai Institute.

Figure 1



Heart of the Coast

Biodiversity and Resilience on the Pacific Edge

by Tye Bridge

How do you dig up a 13,000 year-old footprint? Why do kelp forests need sea otters? How do you measure a shrinking glacier from an airplane? What is a 'zombie urchin'?

Heart of the Coast brings these questions to life in a deep exploration of the beauty, mystery and biodiversity of the Pacific coast. Join Hakai Institute researchers in the field—archaeologists, oceanographers, marine biologists and beyond—as they journey from the ice fields of Klinaklini Glacier to the dazzling undersea reefs of a place called Crazy Town.

British Columbia's Central Coast is a rich landscape called "a biologist's dream" and "the Amazon of the north." Since launching its Calvert Island ecological observatory there in 2009, the Hakai Institute has become a renowned centre of science and exploration.

Collaborations with the Smithsonian Institution, the Monterey Bay Aquarium, and several First Nations on the BC coast—along with a wide array of scientists hailing from other agencies and universities across North America—have uncovered new species, advanced our knowledge of marine food webs, and helped track the effects of climate change on watersheds and coastal ecosystems.

Stunning photography illuminates the institute's journey of discovery over the past decade. This unforgettable book will inspire you with wonder and awe for the natural world, but be careful—you may learn something along the way.

Author Bio

Tye Bridge is a Vancouver-based writer whose work focuses on progressive change-makers, ecological issues, and the power of story. His writing has received many honors, including four National Magazine Awards and seven Western Magazine Awards. He is the founder of Nonvella, which specializes in short works of literary nonfiction, and of Arlight, a custom publishing firm. Tye Bridge has received numerous regional and national awards for his feature articles and essays. Passionate about biodiversity, climate justice and the clean economy, he was a lead writer of "Jobs for Tomorrow" - a groundbreaking report for the Columbia Institute that illustrates the wealth of jobs in a net-zero economy. He co-authored (with Joel Solomon) the 2017 book *The Clean Money Revolution*, which charts a new path for capitalism and investment.



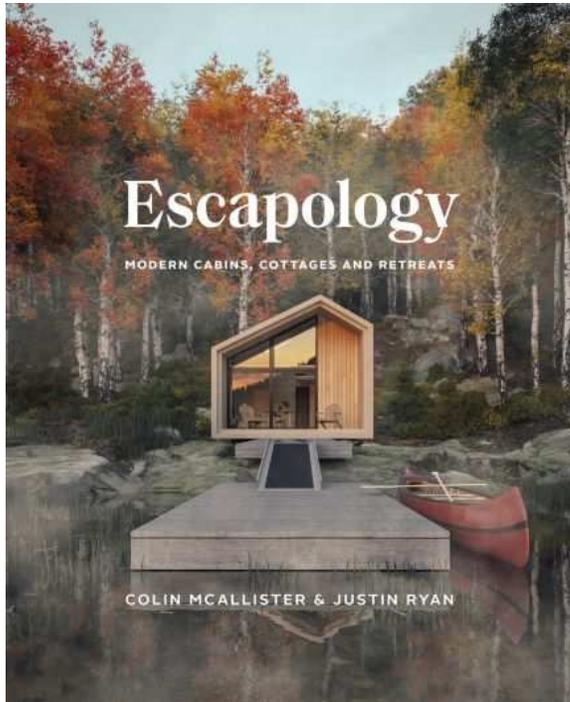


Figure 1
On Sale: Oct 13/20
8.5 x 10.5 • 256 pages
200 photos
9781773271248 • \$38.99 • cl
Design / Interior Decorating

Notes

Promotion

Figure 1



Escapology

Modern Cabins, Cottages and Retreats

by Colin McAllister and Justin Ryan

Colin McAllister and Justin Ryan - Scottish interior designers, TV hosts, and property speculators - are cabin aficionados who divide their time between homes in Canada and their beloved Scotland. *Escapology: Modern Cabins, Cottages and Retreats* is a stunning book of modern-day retreats - bucolic weekend escapes by the sea, remote getaways in the woods, and rustic mountain hideouts - to inspire peaceful and quiet living. The authors genuinely believe that cabin time has a remarkably positive impact on our health, wellbeing and our happiness. Whether it's a rustic cottage nestled deep within a Nordic forest, a robust mountain lodge in Montana, a breathtaking treehouse in Canada, or a steel-walled, one-room "hotel" in Denmark, these retreats share one vital aspect in common: they proffer the chance to escape and to and live in harmony with nature, far from the madding crowd.

Part style bible and lifestyle manual, the book features a beautiful collection of classic and contemporary cottages and cabins, each accompanied by an informative design profile and beautifully photographed images. And of course, the book is also packed with practical building and design advice that fans of Colin and Justin have grown to love. You'll find relevant information about different types of dwelling styles, builds, sustainability/off-grid living, tiny homes, renovation on a budget, room zonings, decor and everything in between.

Author Bio

Colin McAllister and Justin Ryan have hosted numerous acclaimed TV shows including "The Million Pound Property Experiment," "How Not to Decorate," "Colin & Justin's Home Heist" and "Cabin Pressure." The two also write a weekly design and decorating column in the Friday and Sunday editions of the *Toronto Sun* and have an interior range that can be found in stores such as Homesense, Winners and Marshalls (in Canada), TJ Maxx (US) and TK Maxx (UK).

The pair spent half the year in Scotland and half in Canada, while working on the show *Home Heist*.



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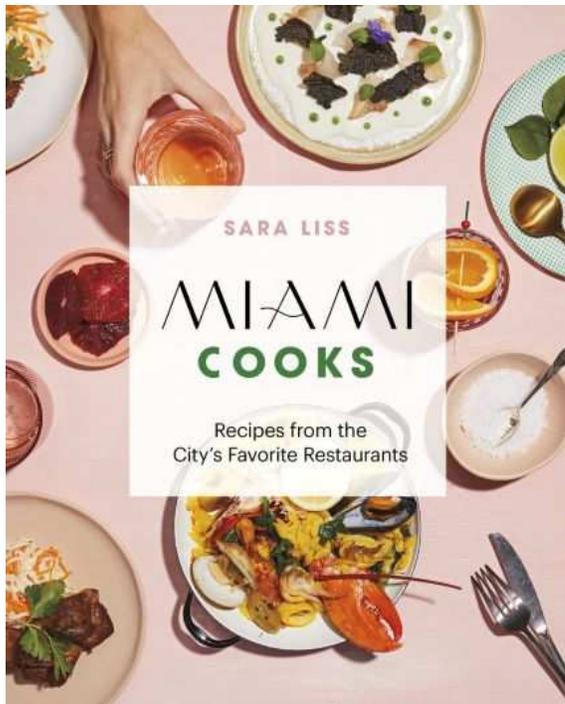


Figure 1

On Sale: Oct 27/20

8 x 10 • 224 pages

9781773271217 • \$38.99 • cl

Cooking / Individual Chefs & Restaurants

Notes

Promotion

Figure 1

Miami Cooks

Recipes from the City's Favourite Restaurants

by Sara Liss

When it comes to food cities, Miami is one to take seriously. It is a colorful culinary tapestry of local and international food traditions with emerging new talents and James Beard-recognized chefs setting the bar for adventurous, experimental, and exciting cuisine.

Miami Cooks by Sara Liss celebrates this wonderfully unique food culture with eighty recipes by forty of the city's leading chefs and mixologists. Sure, Miami is the Cuban food capital of America, but it also home to so many other cuisines—Peruvian, Venezuelan, Puerto Rican, Haitian, Jamaican—that tempt the palate. From savory duck carnitas tacos to a crab-crusting ribeye steak to a decadent caramelized strawberry (and not to mention, an array of refreshing cocktails), this book boasts recipes all designed for home cooks of all skill levels.

Author Bio

Sara Liss is a Miami-based freelance writer, lifestyle reporter, and senior food editor for Miami.com whose works have been published in The Associated Press, The Miami Herald, Departures, Modern Luxury MIAMI, and Onboard Media. She also organizes a pop-up dining experience called "Saffron Supper Club" and spearheads a monthly community picnic called "Friday Beach." Miami Cooks is her first book.



F20 Figure 1 Publishing

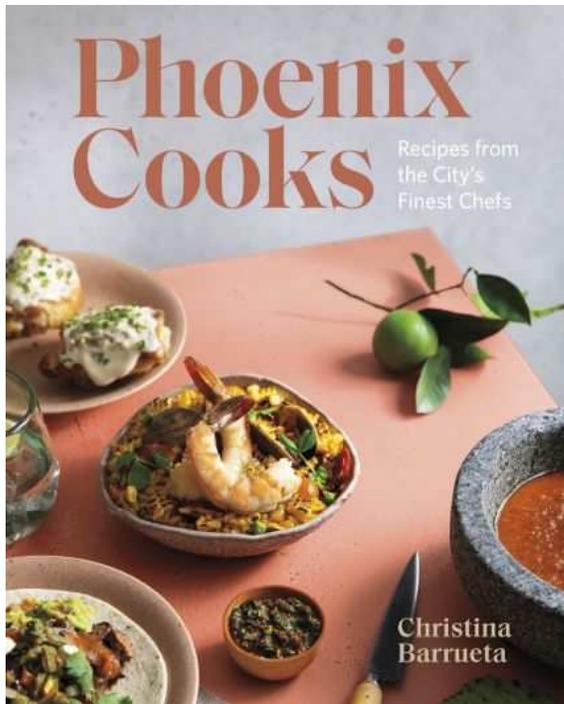


Figure 1

On Sale: Oct 27/20

8 x 10 • 264 pages

9781773271101 • \$38.99 • cl

Cooking / Individual Chefs & Restaurants

Notes

Promotion

Figure.1

Phoenix Cooks

Recipes from the City's Finest Chefs

by Christina Barrueta

Phoenix's dynamic food scene has deep culinary roots courtesy of a vibrant community of talented chefs, artisanal producers, and dedicated farmers. Phoenix Cooks by award-winning food writer Christina Barrueta presents 100 signature chef-tested recipes designed for home cooks of all skill levels. From a refreshing yellow gazpacho to an epic Oscar-style tomahawk steak to comforting mesquite chocolate-chip cookies, this beautifully photographed cookbook of Silicon Desert's most popular dishes has something for everyone.

Author Bio

Christina Barrueta is an award-winning journalist who has been inducted into the Arizona Culinary Hall of Fame and received the Arizona Restaurant Association's Foodist Award for Best of the Best Food Writer. The author of Arizona Wine: A History of Perseverance and Passion, she has written for publications such as Phoenix Home and Garden, AZ Wine Lifestyle, Four Seasons Magazine, Montage Magazine, and Time Out, and in 2019 was recognized by Arizona Foothills Magazine as Most Influential in Valley Food. Her website, WriteOnRubee.com, has been awarded Best Food Blog by PHOENIX magazine and is a three-time winner of Favorite Local Food Website by Arizona Foothills. She lives in Phoenix, Arizona.



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