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FALL 2022



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We make beautiful books across a range of subjects including food and drink, humor, design, popular culture, and travel—working with the best authors to create award-winning books that tell a story and reflect the way we live.

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# Food & Drink



draft

## Pasta Grannies: Comfort Cooking

October 2022

9781784885243

CKB047000

\$32.50 | Hardback

256 pages | 7.5 × 9.8 in

Full color photography and  
illustrations throughout

Traditional Family  
Recipes From Italy's  
Best Home Cooks  
Vicky Bennison

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### 60 family-friendly recipes from the Italian grandmothers.

Spending time with our family and friends has never felt so important. Vicky Bennison, the author of the best-selling cookbook *Pasta Grannies*, brings you more heartwarming recipes and stories from our favorite Italian grandmothers in this easy-to-follow family cookbook that will show you how to make authentic-tasting Italian food that the whole family will enjoy. With chapters that cover baked pasta, pasta in *brodo*, and sweet dishes, as well as rice, couscous, polenta, and bread, alongside the amazing stories and lives of these extraordinary home cooks, *Pasta Grannies: Comfort Cooking* is not only a joyous celebration of eating, cooking, and feasting together, but an uplifting compendium of the Italian way of life.

**Vicky Bennison** is the creator of "Pasta Grannies," which has nearly two million followers across YouTube, Instagram, and Facebook. Vicky's first book has been translated into six languages, won a James Beard Award for Best Single Subject in 2019 and was awarded silver medal by the prestigious Gastronomischen Akademie Deutschlands.

- 60 traditional but easy-to-follow Italian recipes from the grandmothers of Italy.
- Follows on from the best-selling cookbook *Pasta Grannies*, which has sold over 60,000 copies in North America.
- Pasta Grannies has over 800,000 subscribers on YouTube.



Also Available  
Pasta Grannies  
9781784882884  
\$32.50 | 2019

I S B N 978-1-78488-524-3



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**FRANCHINA'S  
W CON  
CASTRATO  
DI CAPRA'**

**FUSILLI WITH  
GOAT SAUCE**

**PREP** 5  
**RECIPIENT** 4  
**DIY PASTA** 5  
**ALTERNATIVE**

Franchina lost her mother when she was 9 years old; she died aged 43 from an embolism. As the eldest of 5 children, Franchina took on all the household duties, including cooking for her family. She had no idea how to make pasta and a kindly neighbour showed her how. 'You just have to get on with it, don't you. I had learnt quickly.'

Franchina went to work on a building site; female manual labourers were common until the 1970s in Italy. Franchina's job was to be a human wheelbarrow and move cement. Once day the owner of the tobacco factory where she worked called her over. 'I thought, oh no! What have I done?' He asked her to step on the tobacco weighing scales; she was 48 kilos. The bag of cement was 50 kilos. 'We cannot have this,' said the owner and moved her to sorting tobacco leaves of which there were 5 grades. She was so nimble, she'd finish her pile and move on to help her fellow sorters. She finished her story with a smile and a shrug. 'I don't have much, so it makes me happy to help other others.'

These days she is a widow who tends a collection of animals and a huge vegetable garden. She makes her own goats cheese which gently age on a hanging flat basket in her airy summer kitchen.

When we arrived for filming, Franchina had already prepared us a breakfast of potato and goats cheese croquettes, deep fried in oil over an open fire; she was totally unconcerned by the potential hazard, and they were delicious. The purpose of our visit however was fusilli with a goat ragù. Goat is a popular meat in the Cilento region where Franchina lives 'but my kids don't like it. They don't like fusilli either, so I'm pleased to be making this for you.'

Traditionally, a castrated goat, reared for meat, would be slaughtered at home and one could not guarantee the blood had been drained from the animal properly. Thus, this two step method of cooking the meat evolved to improve its flavour and tenderness. You can use mutton or lamb instead.



VEGETABLES

Recipe continued next page →



- 15** **BOILED GOAT**  
1 kilo goat, cut into chunks  
1 onion, quartered  
1 sprig of rosemary  
2 sprigs of parsley  
3 teaspoons of salt

- TOMATO SUGO**  
1 carrot  
2 sticks of celery, with leaves if possible  
1 large onion  
3 tablespoons of olive oil  
400g tomato passata  
1 teaspoon of salt  
100ml white wine

- PASTA**  
200g semolina flour  
145ml water

**TO SERVE:**  
Diced fresh chilli  
Grated, aged, goats cheese

Recipe continued →

Meanwhile make the tomato sauce. Finely dice the carrot, celery and onion. Warm the olive oil in a large sauté pan and add the vegetables. Let them soften for around 10 minutes before adding the boiled goat. Season with salt. Pour in the wine and let this evaporate before adding the tomato passata. Leave this mixture to bubble gently for 40 minutes while you make the pasta.

Make the dough as described on page xx. Roll out ropes about the thickness of a ball point pen. Snip cigarette length pieces of dough. Place one under your ferro, or iron rod, and roll the dough around it with flat palms. Don't press down too hard, but be brisk and you move your hands back and forth.

Keep going until you have used all your dough and you have regimented rows of fusilli, drying. Bring a large pan of water to a rolling boil, salt it, let it return to the boil and then add your fusilli. Depending on the size of your pasta, it will need to cook for around 5 minutes. Taste one to judge its progress. Once cooked, drain thoroughly.

To serve, remove the goat meat and serve as the main course with a salad. Ladle the tomato sauce over the fusilli and toss them together. Serve with plenty of goats cheese, or pecorino or Parmigiano if that is what you have (but it isn't traditional).

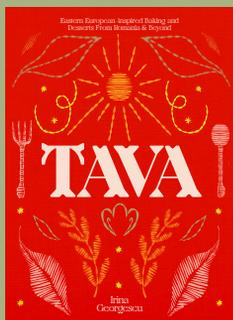


VEGETABLES



VEGETABLES

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draft

# Tava

Eastern European Baking  
and Desserts From  
Romania & Beyond  
Irina Georgescu

November 2022

9781784885441

CKB092000

\$42.00 | Hardback

272 pages | 7.5 × 9.8 in

Full color photography  
throughout

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**A collection of cake, baking, and dessert recipes from Romania and Eastern Europe.**

“Tava” is the Romanian word for a baking sheet or tray on which Romanians serve cakes, desserts, and coffee, or anything that they like to look special. From doughnuts and bars, through to dumplings and fritters, to flatbreads and rich layer cakes, this book will bring the desserts of Romania and its neighboring countries, Hungary, Serbia, and Bulgaria, into the modern cook’s home, taking them on a (sweet) tour of this fascinating region. Explore Romania’s diverse culinary landscape and its Armenian, German, and Jewish influences, uncovering the many cultures from which Romanian cuisine has emerged.

**Irina Georgescu** is a Romanian food writer and author of *Carpathia*, a book that celebrates Romanian home cooking. Irina’s recipes draw on her love and commitment to talking about Romanian culinary traditions, which encouraged her to pursue her dream to write about Romania, its food, and its heritage.

- Eastern Europe has gained more traction over these last few years as a real foodie destination.
- The success of *Sweet* by Yotam Ottolenghi and Helen Goh proved how people’s imaginations are fired up by the prospect of baking desserts.

ISBN 978-1-78488-544-1



## Introduction

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**Tip**  
Allow the batter to rest at room temperature for 30 minutes or in the fridge for up to 12 hours.

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Introduction



## Semolina Biscotti

### Yield 2 Dozen Biscotti

With tea or coffee, I think these biscotti are just the right level of sweet and toothsome. It took a lot of tries to get this one right, but my taste-testing husband and siblings all finally agreed—this was a keeper. With tea or coffee, I think these biscotti are just the right level of sweet and toothsome. It took a lot of tries to get this one right, but my taste-testing husband and siblings all finally agreed—this was a keeper.

278 g (1 lb cup) semolina flour

70 g (¼ cup) cornmeal

1½ teaspoons baking powder

½ teaspoon fine sea salt

120 g (¼ cup) unsalted butter, room temperature

100 g (½ cup) granulated sugar

2 large eggs, room temperature

1 teaspoon vanilla extract

zest of 1 lemon

150 g (1 cup) pecans, chopped into small pieces

In a large bowl combine the flours, baking soda and salt.

In a stand mixer fitted with the paddle attachment, cream the butter and sugar together until pale and fluffy. Mix in the eggs one at a time. Then add the vanilla and lemon zest. Slowly add the dry mixture to the wet ingredients and mix until just incorporated, being careful not to overmix. Finally, mix in the pecans.

After the batter to rest at room temperature for 30 minutes or in the fridge for up to 12 hours.

When you are ready to shape the biscotti dough, preheat the oven to 177°C (350°F).

Form the dough into two 8 x 13 cm (3x5 inch) cylindrical logs and place them on a parchment-lined baking sheet. Allow for ample space between the logs as they will spread in the oven.

Bake for 30 minutes or until the top starts to crack and turns lightly golden. Remove from the oven and let them cool for 15 minutes. Transfer the baked logs to a cutting board, and with a serrated knife, slice them into 13 mm (½ inch) cookies. Place the biscotti cut side up on the baking sheet and bake for 20 minutes. Carefully turn the biscotti over halfway through so they become golden on both sides.

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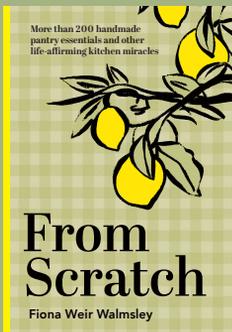
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Pastries, Tarts and Cakes





## From Scratch

More Than 200  
Handmade Pantry  
Essentials and  
Other Life-Affirming  
Kitchen Miracles  
**Fiona Weir Walmsley**

**August 2022**

9781743798072

CKB077000

\$35.00 | Hardback

320 pages | 7.1 × 9.4 in

Full color photography  
throughout

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**A guide to making all sorts of delicious foods from scratch at home.**

*From Scratch* is a cheerful collection of recipes, and a simple guide to making your own food and staples, starting at the very beginning. More than 200 straightforward recipes—from basic pantry items and essential dairy products to decadent cakes, tasty dips, crackers, ferments and drinks—will give you the confidence to leave industrialized packaged goods behind.

Author Fiona Weir Walmsley paints a beautiful picture of life (and work) at Buena Vista Farm in Gerringong, NSW, and of the joy of making, sharing and enjoying things “from scratch,” no matter how busy you are. Sampling your own mayonnaise, yogurt, kimchi, muesli bars, mustard, ice cream, chai tea, bacon jam, chewy caramel or lemon bars (the list goes on!) might be just what you need to find your happy place.

Complete with stunning images, *From Scratch* is all about the deep satisfaction of being able to make all the things yourself.

**Fiona Weir Walmsley** is a cheesemaker and farmer in Gerringong, NSW. Fiona and her husband Adam raise dairy goats, meat chickens, laying hens, pigs and bees, and they make cheese and operate a commercial farm kitchen that produces ferments and other deliciousness. On top of that, they grow coffee and cut flowers and run a cooking school teaching traditional food skills, such as sourdough baking, cheesemaking and fermentation.

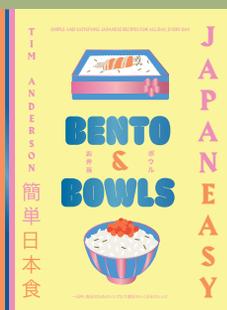
- An approachable handbook to making pantry staples (and more) from scratch.
- Caters to the increased desire to be more involved in the food we eat, knowing where our food comes from.
- Easy-to-follow recipes.
- Complete with beautiful photography and stories of farm life.

ISBN: 978-1743798072



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# JapanEasy Bowls & Bento

Simple and Satisfying  
Japanese Recipes for  
All Day, Every Day

**Tim Anderson**

**October 2022**

9781784885694

CKB048000

\$35.00 | Hardback

224 pages | 7.5 × 9.8 in

Full color photography  
throughout

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**Easy recipes to enjoy eating Japanese food all through the day.**

*JapanEasy: Bowls & Bento* is your essential guide to having super-satisfying Japanese meals 24/7. Tim Anderson shows you how you can build your own delicious bowl from scratch as well as how to construct your very own bento (Japan's beloved and beautiful lunch boxes) from the comfort of your own home. Expect to find beef bowls, Japanese curry, and ramen, and discover a wide variety of effortless recipes that can be made by mixing and matching various small, super-fast dishes with rice and noodles. Comforting and fun to make, these recipes are good for your mind and soul, providing the big flavors, satisfying balance, and beautiful simplicity that we all love about Japanese food.

**Tim Anderson** is a chef, writer, restaurateur, and *MasterChef* champion. Born and raised in Wisconsin, Tim has been studying Japanese food culture for more than two decades. He lived in Fukuoka prefecture for two years and then moved to London where he opened the Japanese "ramen izakaya" restaurant Nanban. He is the author of *JapanEasy*, *Vegan JapanEasy*, *Tokyo Stories*, and *Your Home Izakaya*.

- Tim's books have sold 136k copies in English worldwide.
- A collection of easy recipes that will show you how you can enjoy eating Japanese food every day.
- Includes everything from soups and noodle bowls, to Japanese donburi and curries; from how to build your own bento, to how to convert leftovers into a delicious breakfast.



**Also Available**

JapanEasy

9781784881146

\$32.50 | 2017



**Also Available**

Vegan JapanEasy

9781784882846

\$32.50 | 2020

ISBN 978-1-78488-569-4





NIKULAJA

## JAPANESE BEEF AND POTATO STEW

SERVES 4

This comfort food classic has the best name when translated literally: 'meat potato'. It's Japan's answer to a beef and potato stew, but it has a light dashi and soy-based broth rather than a thick gravy. It's hearty and satisfying but not too heavy – oh, and it's much easier to make (and spill) than a traditional bowl *bouhngungruon* (177).

### METHOD

Put the beef in the freezer for 30-45 minutes to firm up, then slice it against the grain as thinly as possible. Cut the carrots and potatoes into wedges, then slice the onions and cut the leek on the bias into 4 pieces.

Heat the oil in a deep pan or flameproof casserole over a medium heat, add the onion and fry until just starting to soften, then add all the vegetables except the mangoutout. Add the dashi and/or stock, the mirin, soy sauce, Worcestershire or tonkatsu sauce, sake and sugar. Bring to a high simmer, then cover with a circle of baking parchment or lid and continue to simmer for about 10-15 minutes, until all the vegetables are tender. Add the mangoutout and cook for just another minute, then remove from the heat and add the beef – since it is so thin, it will cook in the hot broth. Stir in anyicum off the top with ladle or a small sieve. Serve over noodles or with rice on the side.

### DIFFICULTY

Not at all difficult



- 250-300 g (9-10½ oz) beef rump, lean or flat
- 2 carrots, peeled
- 2 large baking potatoes, peeled
- 1 large or 2 small onions, peeled
- 1 leek, washed and trimmed
- 1 tablespoon vegetable oil
- 250 ml (1 cup) mirin-gate
- (or rice paste)
- 500 ml (1½ cups) dashi stock or beef stock, or a mix of both
- 50 ml (2 fl oz) mirin
- 50 ml (2 fl oz) soy sauce
- 1 tablespoon Worcestershire sauce or Tonkatsu Sauce (page 162)
- 1 tablespoon sake
- 1 tablespoon sake (optional) or granulated (fine) sugar
- 4 portions of cooked rice (500 g/10½ oz/1½ cups uncooked) or noodles

M I N U L A J A

RECIPE

103

RECIPE BY NIKULAJA

## SURPRISINGLY AWESOME ONE-HOUR SPICY MISO RAMEN

SERVES 4

Good ramen is pretty simple to make at home, but really good ramen is almost impossibly difficult. Our basic ramen at the restaurant is a complicated two-day process and the finished dish has eight different toppings, most of which are made in-house and involve quite a bit of labour in and of themselves. So even though ramen is my favourite food, I almost never make it at home, and when I do, it's pretty much always instant ramen from a packet gussied up with a few simple toppings.

But a few years ago, I was doing some consultancy for a new Japanese restaurant that wanted to make ramen, but didn't have the time or space to dedicate to producing large quantities of rich broth and lots of toppings. At first I thought that I can't be done. There are no shortcuts to great ramen. But then I recalled a ramen shop in Sapporo called Keyaki that I visited in back in 2007. They did something I had never seen before, which produced an immensely flavourful and deep ramen in a matter of minutes: they stir-fried a combination of miso, pork mince and other seasonings in a rocket-hot wok before combining it with their broth, which browned the meat and caramelised the miso until the mixture was nutty and rich. I decided to give something similar a go, and it worked wonderfully. So here it is: a truly excellent bowl of ramen that can be made from scratch in under an hour. This, too, is as easy as eating as a unicorn.

### METHOD

Get a large pot of water on the boil and bring the chicken broth up to a simmer in another pan. Add the miso to the stock and whisk to dissolve.

Heat the spicy miso pork mince. Cut the leek in half, and roughly chop the greener half. Finely shred the whiter half of the leek, and soak in very cold water until needed.

Put the green half of the leek, the miso, tomato, onion, garlic, red chilli, chilli flakes, ginger, sesame seeds, pepper, Sriracha pepper or sambal and anchovies, if using, in a blender or food processor and blitz to a coarse paste. If you don't have a food processor, you can grate or mince everything by hand, or use a mortar and pestle. Work this mixture into the pork mince to make a delicious pork paste. Now here is the important part: you need an EXTREMELY HOT pan or wok. So get your heat, most relate pain on a high heat, a good 5-10 minutes before you intend to cook. Add the oil to the pan and then add the pork mixture, stirring frequently until it turns a rich brown in colour. Don't shake or stir the pan – keep it on the heat! Once it's all browned nicely and cooked through (should be about 10 minutes), remove from the heat and stir in the butter. Keep warm until needed.

### DIFFICULTY

Not at all difficult, especially considering ramen usually takes days to make



- 1-4 litres (47 fl oz/1½ cups) unseasoned chicken broth (not from a stock cube)
- 100 g (3½ oz) butter
- 2 bok choy, cut into quarters
- 120 g (4¼ oz) onion, sliced
- 4 tablespoons sesame oil
- 4 portions of lean mince – dried is good, instant is better, but not in best
- salt and soy sauce, to taste
- 100 g (3½ oz) Pirmesan cheese, grated (optional, but it's delicious)
- 4 Soy-Marinated Eggs (page 166), halved

- For the spicy miso pork mince
- 1 leek, washed and trimmed
  - 40 g (1½ oz) miso – use red or barley miso if you can get it
  - 1 tomato
  - 10 onion, roughly chopped
  - 4 garlic cloves, peeled
  - 1 heat red chilli
  - 2 tablespoons dried chilli flakes
  - 2 cm (¾ in) piece of fresh ginger, finely sliced (to heat to pulp)
  - 100 g (3½ oz) Sriracha pepper or sesame seeds
  - 100 g (3½ oz) healthy ground black pepper
  - 100 g (3½ oz) Sriracha pepper or 100 g (3½ oz) sriracha (optional)
  - 250 g (9 oz) pork mince – not lean please!
  - 2 tablespoons oil
  - 50 g (2 oz) butter



# Orchard

Over 70 sweet and savoury recipes  
from the English countryside



James Rich

## Orchard

Sweet and Savoury  
Recipes from the  
Countryside  
James Rich

August 2022

9781784884659

CKB035000

\$32.50 | Hardback

224 pages | 7.5 x 9.8 in

Full color photography  
throughout

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### Home-cooked sweet and savory recipes inspired by the modern kitchen garden.

In *Orchard*, James Rich explores the huge variety of food that can be found in the English countryside. Celebrating fruit including pears, plums, cherries, strawberries, gooseberries, elderflower, blackberries, quinces, medlars, and apples, James offers more than 70 delightful sweet and savory recipes inspired by some of the most famous and delicious home-grown produce from England's ancient gardens. From Slow-Roasted Pulled Harissa Lamb with Apricot and Chili Jam or Chicken and Cherry Tray Bake, to a simple Apple, Plum and Walnut Cobbler, James will encourage you to explore and cook from your own kitchen garden. *Orchard* is a treasure trove of edible gems that you will return to, time and time again.

**James Rich** hails from the beautiful apple country in Somerset, England. A cider-maker's son, he is a passionate home cook, food writer, and brand consultant. James explored the world and lived in London for over a decade before returning to Somerset where he lives with his husband, cat, and their very own orchard and kitchen garden.

- A celebration of home-grown fruits and vegetables.
- A timeless cookbook that applauds the simplicity, taste, and beauty of the orchard.
- A beautiful reminder to eat seasonally, notice nature, and find the beauty that comes from enjoying really good food.



Also Available

Apple

9781784882327

\$29.99 | 2019

ISBN 978-1-78488-465-9



9 781784 884659



## Strawberry & Clotted Cream Custard Tart

**Serves 6**

**55 mins prep**

**15 mins bake (plus cooling time)**

**For the pastry**

80g salted butter, fridge cold  
200g plain flour  
1 tsp caster sugar  
1 medium egg

**For the custard**

3 egg yolks  
40g caster sugar  
1½ tsp cornflour  
240g clotted cream  
100ml milk  
1 vanilla pod

**To finish**

460g fresh strawberries, thinly sliced

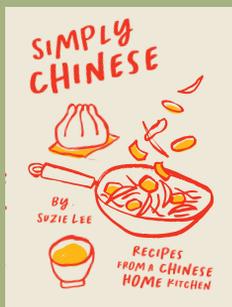
**Equipment**

8inch/20cm tart tin  
(approximately 4cm deep)  
Baking beans

This is a scrumptious summer tart - strawberries and vanilla custard were made to go together and in this tart they are a match made in dessert heaven.

1. First, make the pastry. Cut the butter into cubes and place in a food processor along with the flour and sugar. Blitz to form a breadcrumb texture before adding the egg.
2. Blitz again until the mixture starts to come together a forms a soft dough. Turn the dough out onto a lightly floured surface, knead briefly to bring the dough together then wrap in clingfilm and place in the fridge to chill for 30 minutes. Preheat the oven to 200C/180C fan/gas 6.
3. Once the dough has rested, roll out the pastry on a lightly floured surface 5cm larger than the diameter of the tart tin. Gently transfer the rolled out pastry into the tart tin and line, cutting away any excess.
4. Prick the base of the tart case all over with a fork and return to the fridge to at least 5 minutes to avoid shrinkage. When ready to bake, line the pastry case with some baking paper, and fill generously with baking beans or rice.
5. Bake in the oven for 10 minutes before carefully removing the baking beans and baking for a further 10 minutes until golden and crisp. Once the case is baked, remove from the oven and allow to completely cool.
6. In the meantime, make the custard. In a jug, whisk together the egg yolks, sugar and cornflour to form a paste.
7. Add the clotted cream and milk to a heavy-bottomed saucepan. Split the vanilla pod lengthways and scrape out the seeds before adding to the cream and milk. Gently heat over a medium to low heat until just simmering.
8. Pour the warmed cream slowly over the yolk mixture, whisking continuously. Once all whisked together, return the custard mixture to the pan and warm over a low heat.





# Simply Chinese

Recipes from a  
Chinese Home Kitchen  
Suzie Lee

August 2022  
9781784885335  
CKB017000  
\$29.99 | Hardback  
176 pages | 7.4 × 9.8 in  
Full color photography  
throughout

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**A celebration of simple, home-cooked Chinese food with a modern twist.**

*Simply Chinese* is a sumptuous collection of classic and modern Chinese home-style recipes that can be made, with ease, in your own home kitchen. For Suzie Lee, food and Chinese home cooking has always been personal—in Chinese culture, food and family are intertwined. Suzie strives to capture and recreate those cooking traditions she shared with her late mother, her inspiration. From Lee family favorites, such as Hong Kong-Style Chicken Wings, to vegetable classics like Choi Sum in Fermented Soya Bean, you'll also find more modern creations like her Black Bean Stuffed Eggplant and Green Peppers or Garlicky Scallops on Glass Noodles. With traditional dishes prepared in non-traditional ways, the recipes are creative, delicious, unrestrictive, and easy to follow. *Simply Chinese* celebrates real Chinese home cooking.

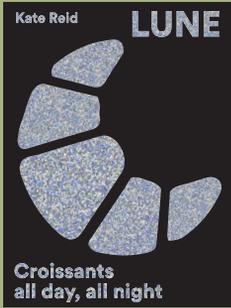
**Suzie Lee** is a Chinese cook, the 2020 winner of BBC's *Best Home Cook* and the presenter of *Suzie Lee Home Cook Hero* on BBC One. Brought up by her Hong Kong parents in Northern Ireland, Suzie gives demonstrations at food shows around the UK and is working with a leading supermarket to develop a range of brand new ready meals.

- Chinese is the second most popular takeout food in the US.
- Packed with mouth-watering recipes and chapters on Dumplings & Dim Sum, Rice & Noodles, One Wok Pots, and Sweet Things.
- Suzie brings a modern take to heirloom family recipes.

ISBN 978-1-78488-533-5







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## Lune

Eating Croissants  
All Day, Every Day  
Kate Reid

October 2022

9781784885168

CKB062000

\$40.00 | Hardback

256 pages | 8.5 × 11.1 in

Full color photography and  
illustrations throughout

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**A home baking book from the world's most revered  
croissanterie.**

This is the debut cookbook from Lune, a world-renowned croissant bakery in Australia and one of the most talked about bakeries in the world. From rave reviews from Nigella Lawson, Yotam Ottolenghi, René Redzepi and Zac Efron, to features in news outlets such as *The New York Times*, *Conde Nast Traveller*, and *The Guardian*, Lune has been touted as “the best croissant in the world.” In *Lune*, Kate Reid elevates croissant pastry from a classic breakfast staple to a refined vehicle for breakfast, lunch, and dinner. With step-by-step techniques for laminating, rolling, and shaping, and recipes for every hour of the day, plus what to do with leftovers, this is the ultimate guide to baking everyone's favorite pastry.

After studying engineering at university, **Kate Reid** became an aerodynamicist in Formula 1, working for the Williams team in the UK. In 2008, she returned to her native Melbourne to find her new niche—pastry. After working in the cafes and bakeries there and a stint in the boulangeries of Paris, Lune Croissanterie was born.

- Dubbed “the best croissant in the world” by Yotam Ottolenghi.
- Step-by-step techniques with detailed photography.
- Recipes for classics, as well as what to do with leftovers, stale croissants and how to freeze your dough and pastries.

ISBN 978-1-78488-516-8





## Traditional Croissants

### MAKES 6

1 tbsch oil  
1 tbsch of pastry, rolled out and cut for croissants

1 egg, beaten ("egg wash")

Arguably the most ubiquitous of all breakfast pastries, the croissant has been gracing morning kitchen tables for the last couple of hundred years in its current format, but its credited predecessor, the Austrian Kipferl, dates all the way back to the 1500s. Safe to say, this is a pastry that has stood the test of time. The croissant's legendary buttery taste and flaky consistency, with a delicate crunch on the outside, and soft folds of impossibly thin honeycomb-like dough on the inside, equally lends itself to being eaten fresh, straight from the bag as you exit a bakery, slathered with your favourite preserves, or filled with ham and cheese. The foundational product of Lune, and the pastry that made me fall head-over-heels in love with baking.

### SHAPING

1. Gently holding the wide base of the triangle in your left hand, confidently, but smoothly, stretch the croissant by swinging your right thumb down the length of the triangle, aiming for a final length of around 40cm. As the layers of dough and butter are now so thin, the warmth in your hands will melt the butter if you do not perform this move quickly. Now working from the wide base of the triangle, roll the croissant towards you with a little tension to ensure that it is tightly rolled. You should be able to achieve three full rolls, and the final point of the triangle should end up on the underside of the croissant. Press gently to seal the point, so that it does not pop up and covered during the proofing and baking process.
2. Arrange croissants on a tray lined with baking paper, with ample distance between each croissant. At this point the croissants can be reserved in the fridge until it is time to prove them. Carefully cover the tray with cling film to avoid a dry skin forming.

### PROVING

1. The croissants take five to six hours to prove. If you want to eat fresh croissants for breakfast, say, 8am, here is where it's going to get very real...
2. Set your alarm for 3am, get out of bed and put the kettle on. Remove the cling film from your tray of croissants and transfer them to your oven. Do NOT turn the oven on. You are simply using your oven to simulate a proving cabinet. Once the kettle is boiled, fill your favourite baking dish with a measure dash with 1 tbsch of boiling water. Place this dish in the bottom of your oven, close the door, and go back to bed. Welcome to the croissant world.
3. The ideal environment for proving the croissants is 25 degrees with a high level of humidity, but unless you have a commercial prover in your kitchen, you're not going to be able to control this exactly. At 25 degrees the croissants take around 6 hours to prove. If you live in a warm climate, your croissants will prove quicker. If the standard room temperature in your house is typically cooler than 25 degrees, they may take a little longer. It's not prescriptive, so assess how the croissants look like they're doing, and if they look like they need a little more time, be patient and give them a little longer. --

### SHAPES

Take as time

### PROVES

Take as time

### BAKES

Take as time



## Spanakopita

### MAKES 4

2 Springform tins (1kg only)  
Flour in advance, greased and lined with baking paper  
1 tbsch oil  
1 tbsch of pastry, rolled out and cut for spanakopita  
Cheese and spinach mix  
1 egg, beaten ("egg wash")

Traditionally, the pastry element of spanakopita is made by layering sheets of filo crusted with either olive oil or melted butter, so it doesn't require a great stretch of the imagination to acknowledge that the classic spinach, herb and cheese filling will almost undoubtedly pair seamlessly with buttery croissant pastry.

### CHEESE AND SPINACH MIX

1 shallot, finely diced  
1 gyoza clove, minced  
1 bunch English spinach  
1 bunch flat leaf parsley, finely chopped  
1 bunch mint, leaves picked, finely chopped  
1 bunch all, finely chopped  
200g feta, crumbled  
200g ricotta  
1 egg  
Salt and olive oil  
Pouch freezing  
Salt and pepper, to taste  
Olive oil

1. Cut the stems off the English spinach and wash well in lots of water (spinach can hold onto a lot of dirt, so I recommend filling up the sink and fully submerging the spinach in the water and moving it around with your hands for a little while, allowing the dirt to settle at the bottom of the sink).
2. Meanwhile, bring a large pot of water to the boil and prepare an ice bath (a large bowl of water filled with ice). As soon as the water is boiling rapidly, blanch the spinach for no more than 20 seconds, then transfer immediately to the ice bath.
3. Strain all the water off the spinach, squeezing out as much water as possible. You can even do this in a clean tea towel - you really want the spinach as dry as possible.
4. Finely chop the spinach.
5. Sweat the shallot and garlic in olive oil, then place all ingredients in the bowl of a stand mixer fitted with a flat beater and mix on low, to simply bring all ingredients together. Taste your mixture to check for seasoning - you will be surprised how much salt it can take!
6. Transfer approximately 400g of mixture into one piping bag and refrigerate until required. Freeze the rest of the mixture in a sealed container, or pre-loaded into piping bags, ensuring the piping bags is well sealed and the top hasn't been cut open.

\*This recipe makes more cheese and spinach mix than you will require for a spanakopita, but I figure it's better to have too much than not enough. If you're looking for some ideas on using up some of the freeze for the next time you might want to whip up some Lune Spanakopita!

### SHAPES

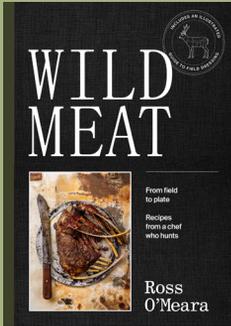
Take as time

### PROVES

Take as time

### BAKES

Take as time



draft

## Wild Meat

The Complete Guide  
to Hunting and  
Cooking Game  
Ross O'Meara

September 2022

ISBN 9781743796405

CKB056000

\$35.00 | Hardcover

240 pages | 7.5 x 9.8 in

Full color photography and  
illustrations throughout

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**The must-have guide for understanding and enjoying game meat.**

*Wild Meat* is an illustrated guide to game meat for the mindful hunter and cook by respected chef and game harvester Ross O'Meara. This cookbook is ideal for hunters who care as much about what happens in the kitchen as they do in the field, and cooks who want to know more about where their food has come from.

Step-by-step harvesting techniques, complete with illustrations, feature alongside more than 80 delicious recipes covering a broad range of species. *Wild Meat* will take you back to the meaning of making something from scratch, with sumptuous recipes including Rabbit Terrine, Goat Rendang, Camel & Green Olive Tagine and Crispy Five-spice Goose.

*Wild Meat* is a rich and useful resource for anyone (hunter or not) who aspires to reduce their consumption of farmed meat in favor of free-range, cruelty-free, organic, hormone-free, grass-fed alternatives.

**Ross O'Meara** has been a pig farmer for 10 years and a chef for 33. He is sought out by chefs across Australia as a leading source of local knowledge in the field of game meat harvesting. Ross is also known as one of three hosts of the long-running SBS television series *Gourmet Farmer*.

- *Wild Meat* is a book for the modern eater who is increasingly mindful of the impact our food choices have on the world, and who wants to explore alternatives.
- This book is for newcomers to game harvesting, as well as people who have no intention of harvesting themselves, but see different meats at the butcher or store and want to explore delicious ways to cook and enjoy it.
- Hunting is not a new practice. In the US, more than 15 million Americans participated in some form of hunting in 2019.

ISBN: 978-1743796405



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holding

## The Shortcut Cook All in One

Classic Recipes and  
the Ingenious Hacks  
That Make Them Faster,  
Simpler and Tastier  
**Rosie Reynolds**

January 2023  
9781784885571  
CKB070000  
\$22.99 | Hardback  
160 pages | 6.9 × 8.9 in  
Full color photography and  
illustrations throughout

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### Classic recipes cooked in one pot, pan, or roasting tin.

A cookbook that makes classic recipes faster, easier, tastier, and simpler through cooking in one pot, pan, or tray. The second title in Rosie Reynolds' *The Shortcut Cook* series, *All in One* shows people how to cook the food and flavors that they love, but without being tied to the oven—or sink—for hours longer than they want to be. Majoring in classics—think recipes such as Chicken Waldorf Salad, Creamy Mushroom Lasagne, Spaghetti Bolognese, Chorizo and Shrimp Paella, Frying Pan Pizza, Whole Banana Miso and Caramel Bread, Self-Saucing Chocolate Pudding, and more—all made in one cooking vessel for the easiest-ever iterations of these familiar favorites. Cooking crowd-pleasing meals has never been so easy.

As a recipe writer, developer, and food stylist who has styled hundreds of books and written even more recipes, **Rosie Reynolds'** job depends on getting great food ready as fast as possible. She has authored six cookbooks, most recently *The Shortcut Cook* (Hardie Grant).

- Includes clever hacks, make-ahead tips, and time stamps.
- Covers everything from breakfast and brunch to weeknight meals and speedy desserts.
- Authored by one of the most respected writers and food stylists in the UK.

ISBN 978-1-78488-557-1

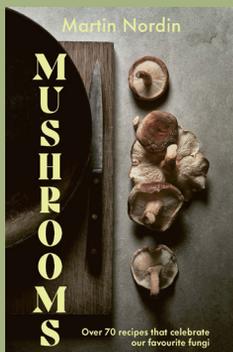


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# Mushrooms

Over 70 Recipes  
That Celebrate Our  
Favorite Fungi  
**Martin Nordin**

**August 2022**

9781784885533

CKB086000

\$22.99 | Hardback

192 pages | 6.8 × 9.7 in

Full color photography and  
illustrations throughout

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**Over 70 recipes celebrating the versatility of mushrooms.**

The 70 vegetarian recipes in *Mushrooms* applaud the versatility of this classic ingredient. Best-selling author of *Fire, Smoke, Green*, Martin Nordin showcases creative and varied ways that mushrooms can be served. From soups and stews, to dumplings, pizzas, and pickles, all the recipes draw inspiration from around the world. *Mushrooms* features stunning photography, some of which were taken by the author, as well as stylish illustrations.

**Martin Nordin** lives in Malmö, Sweden, and works as a freelance consultant. His unique sense of food photography and food styling have led to his three beautiful vegetarian cookbooks. He is constantly inspiring his many Instagram followers to eat more vegetarian food, to try new things and to cook more at home, not being a professional cook himself.

- From Martin Nordin, the best-selling author of *Fire, Smoke, Green* and *Green Burgers*.
- Recipes that appeal to health-conscious, vegetable-forward cooks.
- Mushrooms are incredibly versatile and have had a rise in popularity over the last year.



Also Available  
Green Barbecue  
Cookbook  
9781784885472  
\$29.99 | 2022

ISBN 978-1-78488-553-3







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## Oren

A Personal Collection  
of Recipes and Stories  
From Tel Aviv  
**Oded Oren**

**September 2022**  
9781784884437  
CKB093000  
\$40.00 | Hardback  
256 pages | 7.5 × 9.8 in  
Full color photography  
throughout

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**Eastern Mediterranean food that's simple and accessible  
to make at home.**

In *Oren*, Oded Oren celebrates Tel Aviv with simple, seasonal recipes that play tribute to every ingredient. The modern cultural hub of the Middle East, Tel Aviv provides a true East-meets-West juncture. Oded's food celebrates flavors of the Mediterranean mingled with accents of the Middle East, from Tamworth Pork Chop with Confit Garlic and Preserved Lemon, and Monkfish with Libyan Chraime Sauce, to Grilled Butter Beans with Barrel-Aged Feta and Slow Roast Tomatoes, to Cherries with Green Chilies, Almonds, and Fresh Herbs. With stunning photography, this book is perfect for novice and keen cooks alike.

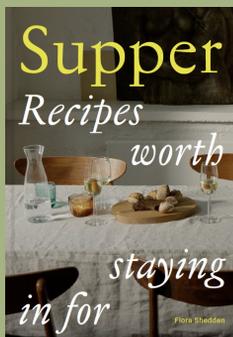
**Oded Oren** has worked in a number of Tel Aviv's feted restaurants, such as Turkiz and Food Art, Tamuz. He has also undertaken a series of stages in some of the world's best kitchens, which resulted in his permanent move to London. In 2011, he founded a catering business and in 2018, opened his restaurant, Oren.

- A joyful, vibrant, and personal take on the much-loved food of the Middle East.
- Tel Aviv continues to be a popular holiday destination.
- Oren has had glowing coverage in the likes of *Olive, Square Meal, Hardens* and *Hot Dinners*.

I S B N 978-1-78488-443-7







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## Supper

Recipes Worth  
Staying in For  
**Flora Shedden**

**November 2022**

9781784885274

CKB029000

\$32.50 | Hardback

224 pages | 6.8 x 9.7 in

Full color photography  
throughout

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**A collection of over 100 recipes worth staying in for.**

*Supper* is a show-stopping collection of Flora Shedden's best-loved recipes for transforming the often-mundane dining-in experience into something worth staying in for. For a super-easy mid-week dinner, why not try Ginger Noodles with Chili Oil, ready in just 30 minutes? Or for a wonderfully romantic Friday night feast for two, serve up her Spiced Lamb with Lemony Hummus. For a suitably sweet ending, Flora's Brown Sugar Cheesecake is sure to be a hit. Featuring over 100 delicious and doable recipes, alongside sample menu suggestions, drink ideas and guidance on how to make the most of your leftovers, this book will show home cooks how to elevate the most ordinary dinners into something joyful and celebratory.

**Flora Shedden** is the author of *Aran*, a book based on her bakery of the same name. The bakery sells out daily and has been listed in multiple food guides. Flora opened her second shop LON Store in 2020, which has been a huge hit with locals and visitors alike.

- A helpful and approachable kitchen companion that will give you the confidence to cook and host meals.
- Flora Shedden shares the secrets to her stylish and relaxed way of creating dinners at home.
- Recipes are inviting and down-to-earth.



**Also Available**

**Aran**

9781784883102

\$29.99 | 2020

ISBN 978-1-78488-527-4



5 3 2 5 0

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## TO EAT

*Courgette and Lemon Pasta* pg. XXX

*Pesto* (toast 50g flaked almonds and 20g sunflower seeds in a pan until golden. Blitz with 1 clove of garlic, 40g pacorino, 100g good olive oil, 80g basil, parsley and fennel fronds, some salt and pepper. Keep in the fridge for up to 1 week)

Focaccia

## TO DRINK

*Vermouth and Tonic* (Fill a lowball glass with lots of ice then pour over 30g vermouth, top up with 75g tonic then finish with three nocerella olives and a wee splash of brine. If you are not drinking this works very well with a non-alcoholic spirit such as Pezzine or Seedlip.)

## TO EAT

*Turmeric and Tahini dressed Potatoes* pg. XXX

*Avocado Dressing with Baby Gem Lettuce* pg. XX

*Spiced almonds* pg. XXX

## TO DRINK

*Apple Spritz* - place some ice in a small wine glass, or coupe, then pour over 50g apple. Add a slice of fresh ginger and muddle together. Top up with 100g of a plain or ginger kombucha. Finish with a slice of apple.

## TO EAT

*Halloumi Melon Tomato and Chili Salad* pg. XXX

*Meringues with Apricots and Saffron* (Allow for 1 small meringue per person. Slice 2 apricot per person in half and remove the stone. Heat 100g of caster sugar with 75g water and a few strands of saffron. Bring to the boil then add the apricots. Cook for a few minutes until you have a syrup like consistency. Break the meringues into rough chunks and arrange on the plate. Add a spoonful of good full fat yoghurt then spoon over the apricots and saffron syrup. Garnish with some chopped toasted skin on almonds)

## TO DRINK

*Margarita Picante* pg. XXX

*Cucumber Agua Fresca (Blitz together 100g of peeled cucumber with 200g water, juice of ½ lime, 1 tsp of agave syrup (or to taste) and a few mint leaves. Once smooth pour over ice and serve)*

## TO EAT

*Butterbeans, Arrichoko, Lovage and Steak* pg. XX

*Quick chocolate mousse* pg. XXX

## TO DRINK

*Vodka fizz* pg. XXX

HUNGRY HEARTS



## Ginger Noodles with Chilli Oil and Crumb

20

## Serves 2

10g Sichuan chillies, dried and whole  
 1 star anise  
 1 bay leaf  
 1tbsp sesame seeds  
 1tsp coriander seeds  
 1 clove  
 300g peanut oil, plus extra for frying  
 150g noodles, both udon and soba are nice for this recipe  
 50g panko breadcrumbs  
 ¼ tsp paprika  
 Small piece of fresh ginger (10g roughly)  
 2 cloves of garlic  
 2 tsp soya sauce  
 1 spring onion  
 2 tsp lime juice  
 5g Coriander

Blitz the chillies in a food processor until they look like flakes. Add to a heatproof glass jar placed over a metal bowl (just in case the glass cracks with the heat!). Add the anise, bay, seeds, and clove too. Heat the oil over a medium heat until it reaches 175C. Pour over the chilli mix being very careful as it will spit and sizzle. Set aside.

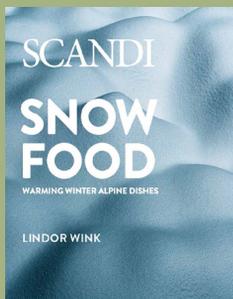
Cook your noodle according to packet instructions.

Whilst the noodles are cook heat a few tbsp of extra oil in the same pan you had the oil in. Finely chop the ginger and garlic. Once hot add the panko breadcrumbs, half the ginger and all the garlic alongside the paprika. Cook for a few minutes until golden brown and crispy.

When ready to serve spoon 1-2 Tsp of the chilli oil into each serving bowl. Add a tsp of soya sauce in each. Finely slice the spring onion and divide between the two bowls. Add a tsp of lime juice into each bowl and the coriander, finely chopped. Whisk everything together then spoon over the hot noodles. Toss together in each both and finish with the crispy breadcrumbs. Add more chilli oil to taste.

The rest of the chilli oil will keep in the fridge for up to one month.

Supper



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# Scandi Snowfood

Warming Winter  
Alpine Dishes  
Lindor Wink

November 2022

9781743798836

CKB127000

\$29.99 | Hardback

224 pages | 7.5 × 9.4 in

Full color photography  
throughout

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In *Scandi Snowfood*, chef and skier Lindor Wink shares 70 of his favorite winter dishes.

Inspired from the heart of snowy alpine winters, Lindor's recipes are simple and easy for anyone to follow. These are winter warmers that are perfect to share with family and friends, or just for a cozy night in front of the fire. From nut loaves and crispbreads, to winter soups and salads, to hearty roasts and pasta plates, *Scandi Snowfood's* extensive range of dishes will please from morning to night.

Take the chill off this winter and enjoy a meal by someone who knows how to make winter delicious.

**Lindor Wink** has worked in the top restaurants of Sweden and with the best chefs; starting at the renowned restaurant Oaxen Krog in the Swedish archipelago, he then worked in Stockholm under top chefs Magnus Ek, Mathias Dahlgren, Adam Dahlberg and Tommy Myllymäki. Lindor has represented Sweden in culinary contests all over the world and has coached the Swedish Junior National Culinary Team in the Culinary Olympics. He currently works in a restaurant in the alpine town of Engelberg, Switzerland, where he enjoys his two great passions: cooking and skiing.

- Delicious winter recipes that are simple and warming.
- The book celebrates the best of alpine winter dishes to share on snowy winter days.
- Lindor Wink is a Swedish chef who knows just what it takes to create delicious dishes to take away the chill.

ISBN: 978-1743798836



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# The Path to Longevity Plan

Three Step Plan to  
Extend Your Healthspan  
by Years

**Luigi Fontana**

**January 2023**  
ISBN 9781743796825  
HEA049000  
\$25.99 | Paperback  
224 pages | 7.1 × 9.2 in  
Full color photography  
throughout

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***The Path to Longevity Plan* is your easy-to-follow, practical guide to living a long life in good health.**

In just three steps, skilled physician and world expert on longevity Professor Luigi Fontana will take you through a 5:2 diet that includes a simple exercise plan and wellbeing guide. With key strategies to aid your progress, this complete program draws on evidence-based principles of restricted eating, nutrition, exercise, and wellbeing to create a lifestyle plan that works.

The chronic illness in our society is avoidable and Professor Fontana's plan shows us all how to live longer, healthier, and happier lives. Offering more than 80 tasty Mediterranean-style recipes and vibrant photography including step-by-step instructions on simple-to-follow exercises, this guide also shows the benefits of aerobic, weight-bearing and stretching exercises along with guidance on overcoming stress, getting quality sleep, and simple meditation techniques.

Based on more than 20 years of research and clinical practice, this plan will show you just how simple it can be to achieve total health, not just for now but for life.

**Professor Luigi Fontana, M.D., Ph.D.** is a highly skilled physician scientist who is recognized as the leading world expert on longevity. Credited with conducting the foundational research that gave rise to the 5:2 diet, Professor Fontana's revolutionary work is leading the world on longevity and the factors involved in living a long and healthy life.

- The book includes an integrated holistic plan that will show you how to achieve good health for life—focusing on diet, physical exercise, and mental wellbeing.
- Based on the principles outlined in Professor Luigi Fontana's first book, *The Path to Longevity*.
- Learn how to lose weight and maintain your weight for the long term by taking on a lifestyle change rather than a fad diet.
- Accessible, practical, and with full color images throughout, along with example meal plans, exercises, and mindful information from specialists in these fields.

ISBN: 978-1743796825



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# Cassoulet Confessions

Food, France, Family,  
and the Stew that  
Saved My Soul  
Sylvie Bigar

September 2022  
ISBN 9781743797969  
BIO026000  
\$24.99 | Hardcover  
160 pages | 5.3 × 8.3 in  
Text only

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**A touching memoir on searching for the meaning of an authentic French cassoulet and uncovering much more.**

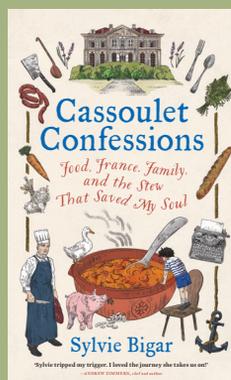
*Cassoulet Confessions* is an enthralling memoir by award-winning food and travel writer Sylvie Bigar that reveals how a simple journalistic assignment sparked a culinary obsession and transcended into a quest for identity.

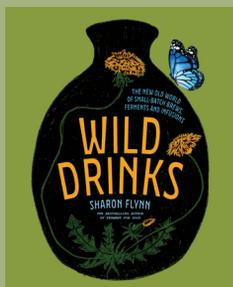
In *Cassoulet Confessions*, Sylvie travels across the Atlantic from her home in New York to the origin of cassoulet—the Occitanie region of Southern France. There she immerses herself in all things cassoulet: the quintessential historic meat and bean stew. From her first spoonful, she is transported back to her dramatic childhood in Geneva, Switzerland, and finds herself journeying through an unexpected rabbit hole of memories.

Sylvie's simple but poetic prose immerses us in her story: we smell the simmering aromas of French kitchens, empathize with her family dilemmas, and experience her internal struggle to understand and ultimately accept herself.

**Sylvie Bigar** was born in Geneva, Switzerland, and lives in New York City. Her writing has appeared widely, including in *The New York Times*, *The Washington Post*, *Food & Wine*, *Forbes.com*, *Saveur*, *Bon Appetit*, *Food Arts*, *Departures*, *Travel & Leisure*, and *National Geographic Traveler*. In French, Sylvie has contributed to *Le Figaro Magazine*, *Histoire Magazine*, *Le Temps*, and *FrenchMorning.com*.

- Now more than ever, Francophiles crave new stories set there, and this book appeals even more broadly to those with interests in travel, eating, and cooking in France.
- Sylvie has an extensive international network of chefs (Daniel Boulud, Alain Ducasse, David Chang, Jean-Georges Vongerichten, Dorie Greenspan to name a few) who she will want to engage to endorse the book, speak on record about cassoulet, and host events at their restaurants.
- A literary feast, *Cassoulet Confessions* should be placed on bookshelves next to the beloved *Language of Baklava* by Diana Abu-Jaber, Elizabeth Gilbert's *Eat, Pray, Love*, and Gabrielle Hamilton's *Blood, Bones & Butter*.





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## Wild Drinks

The New Old World  
of Small-Batch Beers,  
Ferments and Infusions  
Sharon Flynn

September 2022  
ISBN 9781743796115  
CKB100000  
\$29.99 | Hardcover  
176 pages | 7.5 × 9.1 in  
Full color photography  
throughout

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**Journey into the world of wild fermented drinks and magical brews.**

*Wild Drinks* is the definitive book on infusing, brewing, and fermenting delicious and often nutritious things to drink, from mead to kombucha to cider to kvass. With the entertaining and assuring voice of fermentation expert Sharon Flynn, it is a perfect jumping-off point for anyone who is curious to learn more about this magical and witchy world.

Across six chapters, *Wild Drinks* features more than 60 recipes. Learn the basics of wild fermentation and read about the equipment you need to start your fermentation journey. Discover drinks made from grain, including doburoku (farmhouse sake), wild beer and kvass; explore recipes for wild apple cider, country wine and wild soda; try water kefir, kombucha, ginger beer and fruit vinegars; and come to understand the art of imparting flavor, from shrubs to flavored waters to syrups and liqueurs. And in the spirit of reducing waste, the final chapter shows how to use fermentation byproducts.

Recipes include fascinating historical context and quick tips, and Sharon considers the traditions associated with these ancient fermentation practices too.

**Sharon Flynn** is a foremost authority on fermentation. Sharon immersed herself in various fermentation techniques during 20 years living abroad in Malaysia, Japan, the US, and Europe as an expat. This led her back to Australia, and to the birth of her business, The Fermentary, in 2013.

- *Wild Drinks* has a playful vibe, aiming to appeal to people who want to get back to basics and see drinks as a good place for their fermenting journey to start.
- Designed with a striking gift package, the book partners well with Sharon's widely successful first book, *Ferment for Good*.



**Also available**  
Ferment for Good  
9781743792094  
\$29.99 | 2017

ISBN: 978-1743796115



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# World Cocktail Adventures

September 2022  
9781741177954  
CKB006000  
\$22.99 | Hardback  
176 pages | 5.8 × 7.3 in  
Full color illustrations  
throughout

40 Destination-Inspired  
Drinks  
**Loni Carr and  
Brett Gramse**

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## A fun, fully illustrated cocktail book with a travel twist!

*World Cocktail Adventures* is a virtual cocktail tour in book form by creative duo Loni Carr and Brett Gramse of *The Whiskey Ginger*. With a total of 40 unique cocktail recipes featured, each recipe includes easy-to-access ingredients and a variety of spirits.

What's the travel twist, you ask? Well, each recipe is inspired by a different destination around the world. You'll get a taste of the place's history and tourist attractions with a vintage-style travel poster to match. Then you'll get the real goods with a fun cocktail recipe, tips on glassware and bartending, and an illustration of the final cocktail.

This is a book for cocktail lovers and travel dreamers. You could be enjoying a Desert Road tequila cocktail and imagine yourself in Amarillo, Texas, or sipping on a Fire and Ice whiskey cocktail inspired by Reykjavik, Iceland.

Illustrator **Loni Carr** and copywriter **Brett Gramse** are the team behind **The Whiskey Ginger**, a design studio based in Bozeman, Montana, USA. They specialize in graphic design and vintage-style illustrations, and know damn well that a good cocktail is the best lubricant for generating great ideas.

- This cocktail book is the complete package—stunning illustrations, hardback format with silver foil on the cover and a silver-gilded book block, interesting cocktail recipes, playful writing and a fun travel gimmick that gives this book an edge.
- The travel element offers a point of difference with fun facts about each destination, and the recipes are clearly inspired by the associated place.
- Comp titles: *Around the World in 80 Cocktails* by Chad Parkhill and Alice Oehr (HGT, 2017), *The Ultimate Book of Cocktails* by Dan Jones (HG UK, 2020).

ISBN: 978-1741177954



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## Adiós PANTALONES

TEQUILA, MEXICO

We've all surely had a crazy night or two drinking tequila. Something about this spirit makes you want to throw caution to the wind and put it all out there, so to speak. If your Spanish ain't so good, the *Adiós Pantalones* translates to "goodbye pants" ... you get the idea.

**SERVES 1**

2 oz (60 ml) blanco  
tequila  
1 oz (30 ml) fresh lime  
juice  
½ oz (15 ml) agave nectar  
1 teaspoon orange  
marmalade  
lime twist, to garnish

✂️ Mix everything but the lime twist with ice in a cocktail shaker. Shake, shake, shake. Strain into a chilled coupe glass. Garnish with the lime twist. Try to keep your pants on.

52



## Hot APPLE TODDY

GALWAY, IRELAND

If you're heading to Ireland, why not mix up an Irish whiskey drink? This little delight will get you feeling right in an instant: honey to soothe your throat, hot apple cider to warm your soul, and a healthy dose of whiskey to dull your senses. What could be better?

**SERVES 1**

1 teaspoon honey  
2 oz (60 ml) whiskey  
4 oz (125 ml) hot apple  
cider  
1 teaspoon butter  
lemon wedge, to garnish  
cinnamon stick,  
to garnish

✂️ Drizzle the honey into the bottom of a mug, then add your whiskey and give it a little stir. Top with the hot apple cider and butter. Garnish with a lemon wedge and cinnamon stick. (For an extra cozy treat, try placing a big slice of baked apple in the bottom of your mug before building the cocktail.)

101





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## Behind the Bar: Gin

50 Gin Cocktails from Bars Around the World  
Alia Akkam

November 2022  
9781784885625  
CKB006000  
\$19.99 | Hardback  
176 pages | 6.3 × 7.1 in  
Full color illustrations throughout

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**An exploration of the gin scene around the world.**

In *Behind the Bar: Gin*, Alia Akkam gives a guided tour of bars from around the world and their gin cocktails. From the Enzoni Cobbler at the Gin Palace in Melbourne to a Southern riff on the Gin and Tonic at The Gin Joint in Charleston, there is a simple recipe for anyone wanting to whip up a cocktail at home in no time. Along with 50 recipes, *Behind the Bar: Gin* explores stories surrounding the bars and their cocktails, as well as interesting gin-based nuggets of inspiration. With its beautiful illustrations and accessible style of writing, this will appeal to the armchair traveller as much as the keen home bartender.

**Alia Akkam** is former managing editor at both *Beverage Media* and *Hospitality Design* magazines, where she remains a frequent contributor. She has written for outlets including *Taste*, *The Wall Street Journal*, *Four Seasons Magazine*, *Architectural Digest*, and *Vogue*.

- Focuses on gin, whose renaissance is still going strong.
- Next in the series to *Behind the Bar*, which has been incredibly well received.
- All the recipes are achievable.
- The popularity of the home bar has grown significantly.



Also Available  
Behind the Bar  
9781784883324  
\$19.99 | 2020

ISBN 978-1-78488-562-5



## HAYMAN'S TEA

67 ORANGE STREET, NEW YORK

Created by Karl Franz Williams

## INGREDIENTS

2 ounces Earl Grey-infused  
Hayman's Old Tom Gin  
\*\*\*1/4 ounce honey syrup  
1/4 ounce St-Germain  
1/4 ounce lemon juice

## METHOD

Combine all ingredients in a mixing tin. Shake and strain into a coupe or Nick and Nora glass. Garnish with a lemon twist.

\*Add five bags of a high-quality premium Earl Grey tea to the gin. Allow it to rest for about 20 minutes or until the color of the gin is close to that of honey. \*\*Roll the container and/or stir to speed the process. Remove and discard the tea bags. Feel free to adjust the number of tea bags and the time to your preference.

\*\*\*Combine three parts honey with one part hot water. Stir until smooth and flowing.

Harlem, one of New York's most historic neighborhoods, has long been a bastion of Black culture and achievement. When 67 Orange Street made its debut in 2008 as the area's pioneering craft cocktail destination (the name nods to the Lower Manhattan address where Almack's Dance Hall once stood in the 19th century, one of the city's first Black-owned bars), its owner, Karl Franz Williams, helped deepen that narrative of ambition and success. Williams, a multidisciplinary entrepreneur educated at Yale University, introduced the community to a new way of thinking about drinks, and it worked—just as he had done with stellar coffee previously. Since planting his flag here, a number of other like-minded establishments have sprung up nearby, but it's 67 Orange that remains a Harlem landmark for its feel-good vibes paired with endless rounds of quality Old Fashioneds and tequila-thyme Añi Pears. Some lucky regulars, dubbed "chairholders," purchased one of 10 wooden stools with brass plaques affixed to them as a symbol of loyalty, and now they perch in them every time they pop in for a nightcap. Decked out in brick, mirrored tiles, and colorful artwork, it's easy to understand why 67 Orange Street continues to resonate with locals in search of a welcoming reprieve.

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## UT PLACER

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Created by Joe Bloggs

## INGREDIENTS

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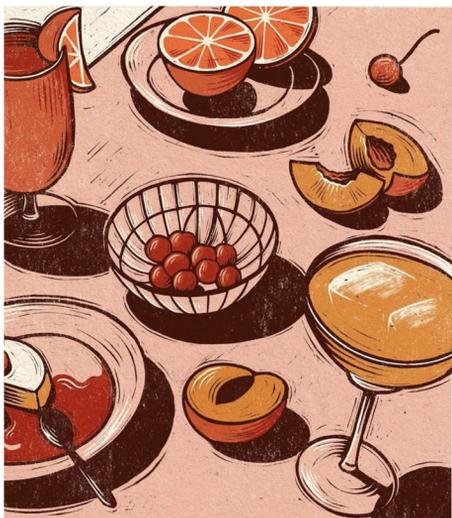
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# Home & Lifestyle



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# Home by the Sea

The Surf Shacks & Hinterland Hideaways of Byron Bay  
Natalie Walton

November 2022  
9781743798256  
HOM003000  
\$45.00 | Hardback  
272 pages | 8.5 x 10.6 in  
Full color photography throughout

Step inside a range of beautiful and inspiring homes from Byron Bay, Australia.

*Home in Byron Bay* is a beautiful interiors book that opens the doors to a range of diverse and inspiring homes in the burgeoning creative community of Australia's Byron Bay.

Step inside eighteen stunning homes across a range of styles, from interior designer Louella Boitel-Gill's Gypsy Creek home to architect Zana Wright's off-the-grid Quandong Cottage. *Home in Byron Bay* tells the stories of these homes and the people who live there—uncovering, in the process, that there is so much more to Byron Bay than its natural beauty. This is a book about community and creativity, about living intentionally and the value of loving where you live.

Showcasing the light-filled interior and lifestyle photography of Amelia Fullarton, *Home in Byron Bay* offers a unique and unforgettable taste of what it's like to live in this iconic town.

**Natalie Walton** is a leading interior stylist, designer and author of best-selling books *This is Home: The Art of Simple Living*, *Still: The Slow Home* and *Style: The Art of Creating a Beautiful Home*. She has taught thousands of students in more than 40 countries through her popular online courses. Natalie creates a weekly podcast, *Imprint*, and is the founder and creative director of homewares store Imprint House.

- Byron Bay is internationally recognized as a global beachside destination.
- *Home in Byron Bay* features 15 homes across a range of styles that reflects the diversity of the region and its community.
- Photography is a mix of interiors and lifestyle to capture the mood and feel of the area.
- Author Natalie Walton has a highly engaged following on Instagram (71.7k) and a weekly podcast, *Imprint with Natalie Walton*. Amelia Fullarton also has a community of 47.6k on Instagram.



Also Available  
This Is Home  
9781743793459  
\$42.00 | 2018



Also Available  
Still  
9781743795705  
\$42.00 | 2020

ISBN: 978-1743798256



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\$45.00





## With Nature

The Landscapes of  
Fiona Brockhoff  
Fiona Brockhoff

August 2022

ISBN 9781743796856

GAR006000

\$55.00 | Hardcover

304 pages | 9.1 × 11.2 in

Full color photography  
throughout

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***With Nature* is an inspirational look at garden design and landscaping.**

In this beautifully photographed book, Fiona Brockhoff takes us through her gardens in Australia—some never before seen—with tips, design guidance, and inspiration to help you create your own sustainable, naturalistic, and holistic gardens. From small space inner-city gardens to coastal and rural properties, Fiona's work is full of new and creative ideas.

Fiona Brockhoff's name has become synonymous with environmentally sustainable garden design in Australia. Her adventurous use of plants clipped like topiary, exotic plants suited to the climates of their locations, and use of texture give her gardens a very distinctive flavor. Most of her gardens survive on the rain nature sends them, and are relatively low maintenance, with the exception of vegetable gardens and chicken runs, which she encourages clients to include.

*With Nature* will surprise and delight, with its inspiring ideas and planting styles designed to challenge the norm.

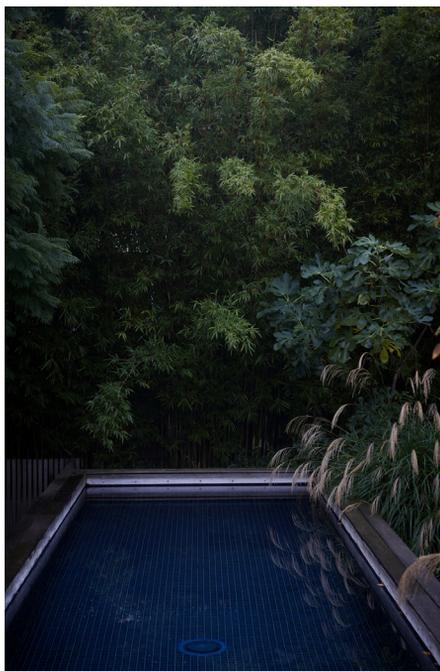
**Fiona Brockhoff** is a garden designer whose work is considered, grounded and surprising. Her own garden has been profiled all over the world and is widely regarded as an iconic contemporary garden. Drawing on local indigenous plants and local materials used sustainably, her plant selection considers providing a habitat for wildlife as well as creating rich pictures through foliage color, texture, and form.

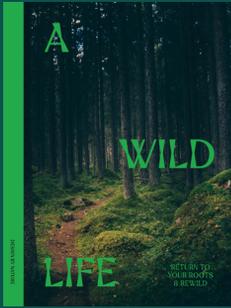
- From well-known Australian garden designer Fiona Brockhoff, this book features 14 private gardens in various different styles alongside information on her design ideas and approach to each property.
- Perfect inspiration on low-maintenance garden design that can be replicated anywhere in the world.
- From small-space to coastal and rural properties, Fiona's work is inspiring and full of creative ideas.
- Highly photographic and in a luxe package with bronze foiled cover.

ISBN: 978-1743796856



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## A Wild Life

Return to Your Roots  
and Rewild  
Design by Nature

January 2023  
9781741178012  
SPO030000  
\$22.99 | Hardback  
224 pages | 6.7 x 8.7 in  
Full color photography  
throughout

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**A *Wild Life* is a stunning, illustrated gift book that makes rewilding accessible to everyone.**

No matter whether you live in a metropolitan area or further out, this book is your passport to disconnect from one world and reconnect with another; to put down your devices and pick up where your wild self left off.

Featuring stunning photography and illustrations that evoke the magic and healing effects of nature, *A Wild Life* offers 50 accessible projects that will bring rewilding into your life. You'll press wildflowers, rewild your garden and create a series of micro adventures in your hometown or city. You'll use the sky to find north and the trees to find your way while camping and hiking. You'll close your eyes and listen to the birds, kick off your shoes and forage for seaweed.

You'll reconnect with your roots, and, somewhere along the way, find yourself again.

**Design by Nature** is a collective of creatives who use their passion and talent for the good of the planet. The Australian-based studio designs and creates materials that encourage people to think differently about the world, inspiring them to make change and reconnect to their natural roots.

- Rewilding is a growing wellness trend. According to *Forbes*, "People are longing for permission to simplify, unplug and connect in meaningful ways. Enter rewilding. In human terms, rewilding means allowing the human animal to return to its natural state."
- The 50 projects offer a mix of lifestyle advice, active pursuits, gardening and craft activities, and include both indoor and outdoor activities. All are suitable for people living in urban centers, not just those living in more remote locations.
- Projects include how to disconnect from the digital world, learning about local plants and wildlife, hiking and camping, leaf art and tips on recycling at home.



Also Available  
Grounded  
9781741176827  
\$20.99 | 2020

ISBN: 978-1741178012



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# LOOK UP, AND TAKE A DIGITAL DETOX

We like to believe that we're in charge of our smartphones, but for many of us it often feels as though it's the other way round - the pings, buzzes and flashes of light penetrate our thoughts at all hours. But through digital detoxes we can improve our health, become more present, and take back control. Let's look away from the black mirror, and up to the blue skies.





draft

## Own Your Zone

Maximizing Style & Space to Work & Live in the Modern Home  
**Ruth Matthews**

**October 2022**  
9781784885595  
HOM023000  
\$26.99 | Hardback  
192 pages | 6.7 × 9.1 in  
Full color photography throughout

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**Create a multifunctional—and stylish—space for working and living at home.**

*Own Your Zone* helps you to create a multifunctional, calm space that strikes the perfect balance between living and working from home—without compromising on style. Our home now needs to serve multiple purposes; it needs to be a place we work, work out, wine, dine, and chill. Learn how to break your home into different zones for work and play. Whether you're working from your bedroom or your kitchen, carve out a space to help you focus for your 9 to 5, create a book nook for that all-important down time or a clutter-free space for yoga—all in the same room.

**Ruth Matthews** is an interiors blogger and consultant, stylist, and photographer based in London. In 2013, she started her blog Design Soda to document her journey creating a beautiful, small space on a tight budget. Ruth has collaborated with a number of brands including Anthropologie, Ca' Pietra, Habitat, and John Lewis.

- A realistic, affordable, and practical approach to interior design.
- Zoning is about starting with what you have so it's perfect for those on a budget.
- Firms including Twitter and Facebook have said they will allow employees to work from home for ever.

ISBN 978-1-78488-559-5



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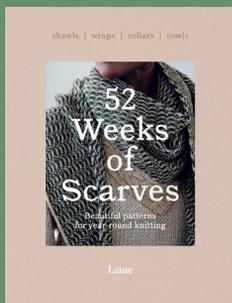
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### Commercial Spaces for Magpies

Commercial design is also an invaluable reference tool, not just for inspiration (though give me an original Italian terrazzo hotel lobby any day and I will be happy!) but for practical reasons. Hotels, cafes and shops are all designed to get the most bang for their buck in spaces that need to be resilient and hard wearing whilst also being alluring and planned to maximise every inch in the use of space without disrupting the feel. Next time you find yourself in a cafe that you love, pause to look at how each element of its design has been planned; are you inspired by the surfaces, colours or textures, how have they created their particular ambience? You may find an idea that informs the practical element of your living, how the nuts and bolts of furniture, storage and lighting are arranged. It is useful to always have a way of compartmentalising whether it is visual style or practicality and flow that speak to you with inspirations, this will help you to deconstruct and translate your ideas to your own living space.



Craft



## 52 Weeks of Scarves

Beautiful Patterns for Year-round Knitting: Shawls. Wraps. Collars. Cowls. Laine

August 2022

9781743798515

CRA015000

\$19.99 | Paperback with flaps

272 pages | 6.9 × 8.7 in

Full color photography throughout

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**A beautiful book of knitting patterns for a year of scarves, shawls, wraps, cowls and collars.**

*52 Weeks of Scarves* is a contemporary collection of 52 patterns for scarves, shawls, wraps, cowls and collars, from Nordic knitting experts Laine.

Nothing brings more comfort than a hand-knitted scarf—from a light wrap for cool shoulders on summer evenings or spring mornings, to a beautiful shawl as the centerpiece of autumnal outfits, or a cozy collar to be layered under winter coats. Whether you're creating a shawl for yourself or a cowl for a loved one, there's care in every stitch. Knitting is more than just knit, knit, purl. It is a feeling.

This stunning book contains a beautiful scarf pattern for every week of the year. The 52 projects have been contributed by leading knitwear designers from across the world and showcase an exceptionally wide range of yarns, techniques and difficulty levels, including two crochet designs.

**Laine** is a Nordic knit and lifestyle publisher based in Finland. They cherish natural fibers, slow living, local craftsmanship and beautiful, simple things in life. Their intention is to inspire all to gather and share, and to be part of a community of like-minded knitters, makers and thinkers from near and far.

- Complex patterns will allow seasoned knitters to extend their skills and try new things, supported by detailed information in the book and supporting material on the Laine website.
- Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 122k followers on Instagram.
- Follows the standout success *52 Weeks of Socks* which has sold over 10k copies in North America within the first 6 months of release.



**Also Available**

52 Weeks of Socks

9781743797563

\$19.99 | 2021

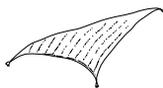
ISBN: 978-1743798515



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## 19 TURNROW



### FINISHED MEASUREMENTS

WINGSPAN: 104" / 265 cm.  
 SPINE: 15.5" / 39 cm.

### MATERIALS

YARN: 3 skeins of Langens 122 by Vahla Ltd (100% wool, 459 yds / 420 m • 100 g), colorway Tapal Coy approx. 1275 yds / 1200 m of lightweight weight yarn.  
 NEEDLES: US 7 / 4 mm circular needles.  
 NOTIONS: 5 removable stitch markers, tapestry needle.

### GRUCE

22 sts x 28 rows to 4" / 10 cm in G St, after blocking.

### SPECIAL ABBREVIATIONS

SW: Slip, slip, purl 2 sts together through back loop.  
 20 rows over row ends: 100% knit, row as a cable, and return both sts to LNK. P 2 sts tog. (1 st dec'd)

### NOTES

In this pattern, short rows are accomplished by simply turning before reaching the end of the row. No wrap or other method is used to disguise the turn. In Part 2, the short rows begin with a 1-st of over-cast, so as you progress through this part, it might be useful to have a holder or a long piece of scrap yarn to hold these sts as you complete the section. Alternatively, work with 67" / 170 cm circular needles,

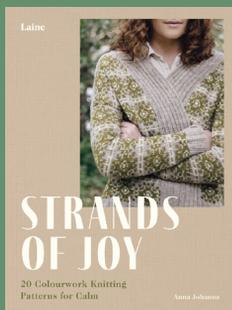
which have enough length to hold all an while working this part.

### DIRECTIONS

#### PART 1

CO 3 sts with preferred method.  
 ROW 1 (RWS): K1, yo, k to end of row. (1 st inc'd)  
 ROW 2 (RWS): P  
 ROW 3: K1, yo, k to end of row. (1 st inc'd)  
 Repeat 2.  
 ROWS 4-6: Rep last 2 rows 20 more times. (31 sts)  
 ROW 7 (RWS): K1, k to last 3 sts, k2tog, P1, yo, P1. (1 st dec'd)  
 ROW 8 (RWS): K to m, SSt, p to end of row.  
 ROW 9 (RWS): K1, k to 2, 2-st hdl on, k2tog, SSt, yo, p to end of row. (1 st inc'd)  
 ROW 10 (RWS): K to m, SSt, p to end of row.  
 23 sts 3 sts in row section, 30 sts in first section.  
 ROWS 11-14: Rep last 4 rows 20 more times.  
 Looking on the RS, you will have 31 sts to left of m, 20 rows to right of m, 41 sts to end.  
 ROW 15 (RWS): K1, m1, k to 2-st hdl on, k2tog, SSt, yo, p to last 2 sts, rep P10, yo, k1. (1 st inc'd)  
 ROW 16 (RWS): P to m, SSt, k to m, SSt, p to end.  
 ROW 17 (RWS): K1, k to 2-st hdl on, k2tog, SSt, yo, p to last 2 sts in row section, 30 sts in other section.  
 ROWS 18-19: Rep last 2 rows 20 more times.  
 Looking on the RS, you will have 31 sts to left of m, 20 rows in all sections to right of m, 91 sts to end.  
 ROW 20 (RWS): K1, m1, k to 2-st hdl on, k2tog, SSt, yo, p to 2-st hdl on, rep SSt, yo, k to last 3 sts, k2tog, P10, yo, k1. (1 st inc'd)





## Strands of Joy

20 Colourwork Knitting  
Patterns for Calm

**Anna Johanna  
and Laine**

**September 2022**

9781743798676

CRA015000

\$19.99 | Paperback with flaps

176 pages | 8.1 × 10.6 in

Full color photography  
throughout

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**A beautiful book of relaxing and challenging colorwork knitting patterns.**

*Strands of Joy* features 20 versatile colorwork patterns for challenging and relaxing knitting, from Finnish knitwear designer Anna Johanna and Nordic knitting experts Laine.

No hobby is more mindful than knitting. In strange times, one can be endlessly grateful for the gentle rustle of needles, soft wool sliding between fingers, the calming effect of following a pattern—and the reward of a handmade creation. For this beautiful book, Anna Johanna's background in math has informed her in creating 20 complex and unique colorwork patterns, with designs that evoke Scandinavian scenes and whimsical motifs. The projects include sweaters and cardigans in up to 12 sizes, as well as an elegant dress, a warming hat and a kid's pullover.

Each comprehensive pattern is seamlessly worked top down using circular needles, with extra resources and support available on the Laine website.

**Anna Johanna** is a knitwear designer from Muurame, Central Finland. She is known for her often-romantic knits with much love for details, textures and colors. Since 2020, this former statistician has been designing full-time.

**Laine** is a Nordic knit and lifestyle magazine based in Finland. They cherish natural fibers, slow living, local craftsmanship and beautiful, simple things in life.

- Knitting was one of the many quiet home activities to have surged during lockdowns, and shows no signs of slowing as people have embraced trends around slow living.
- Stunning design, photography and Nordic cottage-core styling make this a book anyone would covet, whether seasoned knitter or absolute novice.
- Complex patterns will allow seasoned knitters to extend their skills and try new things, supported by detailed information in the book and supporting material on the Laine website.
- Laine (@laine\_magazine) have a loyal fanbase for their knitting and lifestyle magazine, including over 130k followers on Instagram.

ISBN: 978-1743798676



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## 365 Days of Feel-good Art

For Self-Care and Joy,  
Every Day of the Year  
Lorna Scobie

October 2022  
9781784885618  
ART010000  
\$20.99 | Flexibound  
352 pages | 6.3 × 8.3 in  
Full color illustrations  
throughout

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### Creative tasks to enhance your overall wellbeing and happiness.

In *365 Days of Feel-good Art*, Lorna Scobie explores art-based tasks which will help to boost your overall confidence, wellbeing, and happiness. Full of tips that will encourage you to nurture your creativity, *365 Days of Feel-good Art* teaches readers of all artistic levels how to tackle creative tasks, even if they are unsure of where to start. With “Active Feel-good” exercises, readers will be able to immerse themselves in activities such as making cards for loved ones, keeping a gratitude diary, or recording daily musings. And for those looking for a swift creative challenge there will be “quick hit happiness” activities that can be slotted into any busy day.

**Lorna Scobie** is an illustrator and designer based in south London. Lorna draws every day, and always has a sketchbook close to hand, just in case. She illustrates her work by hand, enjoying the “happy mistakes” that can happen along the way. Her favorite places to draw are museums and botanical gardens.



Also Available  
365 Days of Art  
9781784881115  
\$20.99 | 2017



Also Available  
365 Days of  
Drawing  
9781784881955  
\$29.99 | 2018



Also Available  
365 Days of  
Creativity  
9781784882792  
\$20.99 | 2019

- The next in the best-selling *365 Days of Art* series which has sold over 140,000 copies in North America alone.
- This book provides an easy and accessible way to keep up your creativity without any pressure.
- No sections or themes, so it can be dipped into in any way you like.

I S B N 978-1-78488-561-8



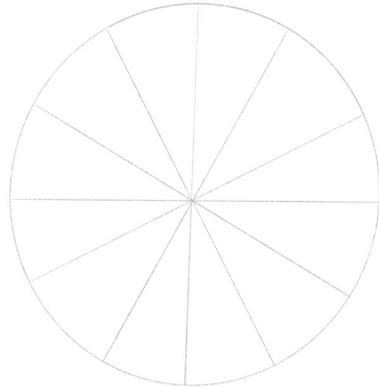
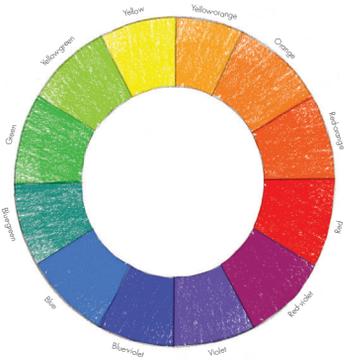
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A colour wheel can be used to see the relationship between colours and can also help with choosing palettes.

Create your own colour wheel by adding in colours to the segments below. You can use any material you like, or even coloured paper.



Analogous colours are groups of three or more colours next to each other on the wheel. These often form a harmonious palette.



Complementary colours can be found opposite each other in the wheel, and these pairs will create striking contrasts within your work.



*Tip:* You may like to refer back to this colour wheel when you are completing other activities. It provides a useful reference when considering your palette choices.

23

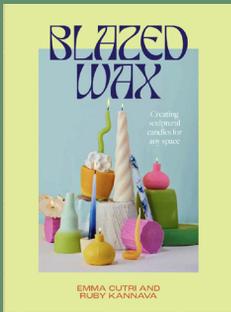
It's sometimes useful to draw 'thumbnails' before starting a large painting or more sustained piece of art. It's helpful to explore compositions and colour palettes, and it also helps you feel more confident about starting a bigger piece. Use the space on the opposite page to create some thumbnail ideas for larger pieces of art. It could be one piece or many.



Don't worry or all about detail or getting things wrong, just get as many little drawings done as possible. Consider which colours you might like to use, or how you lay things out on the page, but mostly, just have fun!



How do you feel about these thumbnails you have created? Do any inspire you to create a larger piece? If so, go for it!



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## Blazed Wax

Creating Sculptural  
Candles for Any Space  
**Ruby Kannava and  
Emma Cutri**

**September 2022**  
9781743798393  
CRA049000  
\$24.99 | Hardback  
144 pages | 6.9 × 8.7 in  
Full color photography  
throughout

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**A simple and beautiful how-to guide on modern, sculptural candlemaking.**

*Blazed Wax* is a comprehensive guide to contemporary candle making from friends and designers Ruby Kannava and Emma Cutri, with 25 projects for candles and candle holders that will light up your life.

Candlemaking is an ancient craft, but modern candlemaking is all about incredible shapes and surprising color combinations. This book brings together everything you need to start making your own sculptural candles at home—from unique mold-making using everyday items like fruit and vases, to dip-dyed candle-pouring, or even making fun twisted candles from supermarket candles. Including 25 projects for candles and candle holders, with easy instructions, step-by-step photography and guides to materials, scents, safety and styling, *Blazed Wax* will have you creating in no time.

There's something innately magical about how a burning candle brings people together, and *Blazed Wax* will help you to capture some of that magic in your own hand-made candles.

**Emma Cutri** studied fashion before starting her label SISTER Studios with her friend Alice. **Ruby Kannava** studied art at VCA, then fell in love with jewelry while living in New York; she came home to study silversmithing and start her business Kannava Jewels. Emma and Ruby have been friends for a decade. *Blazed Wax* is their first venture together.

- Beautiful candles have become the cult décor item to create lockdown coziness, with candle sales and candlemaking kit sales exploding in the US in the last year.
- Ruby's and Emma's creative backgrounds mean that they are able to approach candlemaking differently, for example creating their own molds, using techniques from jewelry making, instead of using ready-made molds. They have an original aesthetic in this space, while still being very on-trend.
- Book features colorful contemporary styling and photography, with a very different aesthetic to the other candle books on the market.

ISBN: 978-1743798393



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## Sew It Yourself with DIY Daisy

August 2022

9781743798201

CRA035000

\$24.99 | Paperback with flaps

208 pages | 6.9 × 8.7 in

Full color photography and  
illustrations throughout

20 Pattern-Free  
Projects (and Infinite  
Variations) To Make  
Your Dream Wardrobe  
**Daisy Braid**

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**Learn the basics of sewing through simple, fun,  
customizable projects that look amazing.**

When Daisy Braid started sewing, patterns were out of her budget so she just started DIYing! *Sew It Yourself with DIY Daisy* is a colorful, size-inclusive, and inspiring book for sewers of all stages and abilities, beginners included. It includes guides on everything you need to get started (including equipment, materials, and basic techniques) and step-by-step projects with clear instructions, photographs, and illustrations that will take the scary out of sewing.

Daisy's designs use simple shapes to create playful, classic, and comfortable pieces that can be styled for all occasions, whether that's a picnic date or a WFH day. The book features 10 small accessory projects and 10 more advanced clothing projects, each with a fun variation (but with potential for endless customization). There's no standard sizing—just your own body measurements—and no zips or buttons required!

**Daisy Braid** learned to sew as a teenager on her grandmother's old sewing machine, altering thrift-store finds and DIYing new outfits with remnants from her fabulous fashion designer aunt. She started working for some local labels and was inspired to get behind the machine again, and *DIY Daisy* was born: an online platform where Daisy shares her simple, pattern-free sewing creations.

- Sewing is a sustainable, creative self-care hobby—no wonder it has seen so much growth lately.
- Daisy has a strong following: 28k on Instagram, 4k on TikTok, 11k unique monthly website visits. That following doubled through the lockdowns, as Daisy has had more time to spend on the project, and others have had more time to sew.
- Daisy also has a strong aesthetic—bright and fun, timeless but also contemporary, different from other sewing books on the market, and reflected in the book's pages and projects.

ISBN: 978-1743798201



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**Tip**  
Make bias binding with a fabric of the same weight or slightly lighter than what you are using to sew your project. Avoid making bias binding from heavyweight fabrics as it will be difficult to make and sew through.



## How to apply bias binding

### The sandwich method

With this method, the binding is visible on the outside of the garment. If I'm using this method, I match the binding to the fabric.

1. Sandwich the raw edge between the folds of the bias binding and pin.
2. Edgestitch along the edge of the bias binding. Press.



Getting Started

59

## Variation

### Double Ruffle Skirt

Add an extra ruffle for the ultimate salsa girl emoji moment!



#### Skirt: cut 2

Use skirt rectangles formula on page 177



#### Skirt ruffles: cut 4

Width = Skirt rectangle width x 1.5

Height = Knee to above ankle (includes seam and hem allowance)



2 1/2 cm (1 in) non-roll elastic for waistband: cut 1

Length = Waist + 10–15 cm (4–6 in)



180



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## Hip To Be Square

20 Contemporary  
Crochet Designs Using  
5 Simple Squares  
Katie Jones

January 2023  
9781784885458  
CRA004000  
\$23.99 | Paperback with flaps  
160 pages | 7.9 × 10 in  
Full color photography and  
illustrations throughout

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### How to crochet five simple granny squares into 20 bold designs.

With *Hip To Be Square* learn how to transform five simple granny squares into 20 bold and bright designs featuring size-inclusive garments, stylish accessories, and beautiful homewares. All five granny squares can be completed in a wide range of yarn weights, colors, and types; they can be extended to create bigger blocks, and they are interchangeable within the pattern designs, giving the reader unlimited options and inspiration. As well as the easy-to-follow instructions and step-by-step illustrations, Katie also includes tips on how to care for your makes, so they stand the test of time—the perfect antidote to fast fashion.

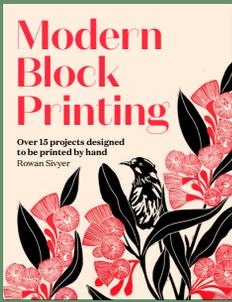
**Katie Jones** runs a crochet brand with her mom whose purpose is to make fun, colorful, hand-crocheted pieces. Her designs have been stocked in luxury stores worldwide and featured on the pages of global fashion and craft publications.

- From beginners to experienced makers, there is something for everyone.
- Features size-inclusive patterns as well as information on caring for your makes.
- Trend for crochet has been growing and has been embraced by celebs like Tom Daley and Dua Lipa.

ISBN 978-1-78488-545-8







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# Modern Block Printing

Over 15 Projects  
Designed to be  
Printed by Hand  
**Rowan Sivyer**

**October 2022**  
9781784885182  
CRA029000  
\$22.99 | Paperback with flaps  
144 pages | 7.9 × 10 in  
Full color photography and  
illustrations throughout

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**A modern exploration of the traditional craft of printing by hand.**

*Modern Block Printing* explores the ancient craft of printing by hand through contemporary and simple designs. Rowan Sivyer demonstrates the versatility of this beautiful medium through 17 easy projects: from greeting cards to printing on fabric and clay, to ideas for making homewares such as cushions and lampshades and even making your own unique Christmas ornaments and gift wrap. Starting with the techniques, the easy-to-follow instructions take you through every step of the process, including choosing and caring for tools, through design essentials, carving and printing techniques, and even the history of this ancient craft. With beautiful photography and stunning design, *Modern Block Printing* is the essential modern maker's guide to printing by hand.

**Rowan Sivyer**, AKA Little Rowan Redhead, is a visual artist who lives in Sydney, Australia. Rowan paints, carves, or prints every day. Since 2017 Rowan has also started sharing her passion for printmaking with others, teaching workshops in Sydney and beyond as well as online.

- Whether one uses lino, rubber or wood, block printing is an extremely meditative, easy, and fashionable art form that is making a comeback in the world of craft, interior design, and fine art.
- Simple instructions that are easy to follow.
- Broad range of projects suitable for any skill level.

ISBN 978-1-78488-518-2



QUEEN

# Greeting Card

Celebrate your gal pals with this 60's-inspired greeting card! This project practices masking and ghost-printing along the way and you could use this technique to make a birthday, Christmas or a Valentine's card!

## MATERIALS

Hand carved stamps – sentiment stamp (design included) and floral stamps for entire print  
Inkpadle (I've gone for fairly retro psychedelic colours here but you do you!)  
Plain cardstock  
Copy paper  
Scissors



6



## METHOD

### Queen Greeting Card

1. Find the centre of your card and print your 'Queen' stamp (or whatever sentiment you choose. Let the ink dry).
2. Cut a shape out of copy paper. I chose a heart shape but you could use a circle, an oval or a square!
3. Place your paper shape over your printed sentiment. This is your mask.
4. Start to use your floral stamps to print the background of your card. Try to print your motifs around the entire edge of the shape. Press firmly when you print over the edge of the mask in order to keep the edge of your printed shape crisp and clean. Play with printing your stamps twice for some variety and interest.
5. Carefully remove your mask, allow to dry, write in it and pop it in an envelope!



STEP 1 – STAMP MIDDLE OF CARD



STEP 4 – MAKING THE BACKGROUND

8 Projects



## TIPS

A border stamp helps to bring a little more focus to your sentiment.

## TAKE IT FURTHER

While you are printing a greeting card, why not hand print a matching envelope? To make an envelope to fit an A7 card, print a piece of copy paper measuring 21 x 21 cm. With the printed side facing down, turn the paper so that it looks like a diamond and place your card length-wise in the middle. Fold in the two sides, crease the paper and then unfold. Fold the top and bottom flaps and then unfold. Cut the corner triangles out with scissors. Stick the sides to the bottom with a glue stick or double side tape.





draft

# The Art of Gifting Naturally

Simple, handmade  
projects to create for  
friends and family  
**Angela Maynard**

**September 2022**  
9781784885298  
CRA000000  
\$24.99 | Hardback  
144 pages | 7.9 × 10 in  
Full color photography and  
illustrations throughout

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**Discover the joy of making beautiful, sustainable gifts  
by hand.**

*The Art of Gifting Naturally* is a unique and contemporary guide to the joy of making gifts by hand. Inspired by the seasons, Angela Maynard showcases 20 inspiring projects that are easy to make and perfect to gift to friends and family. From soothing skincare and fragrance to jam-making and natural dyeing, Angela shows us ways to reconnect with nature and reflect its importance in gift-giving. Consideration is also paid to the ways to wrap your gifts, such as doing away with plastic in favor of reusable materials. With a focus on sustainability, slow-living, and mindful crafting, *The Art of Gifting Naturally* is a timeless book to be enjoyed and shared with loved ones.

**Angela Maynard** is the creative director of Botany, a design studio and consultancy in East London. She runs workshops for brands such as Toast and the Crafts Council on dried flower arranging, wreath-making, city gardening, and seasonal wildflower walks. Angela has been featured in *The Financial Times*, *The Telegraph*, *Livingetc* and *Homes & Gardens*.

- A unique and contemporary guide to the joy of making gifts by hand, with a strong emphasis on sustainability, slow-living, and wellbeing.
- A variety of beginner-level projects in various craft disciplines makes this a wonderfully accessible title.

I S B N 978-1-78488-529-8



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## BEESWAX-DIPPED CANDLES

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TIME | 1 hour    MAKES | sets of 2 candles



10

THE ART OF GIFTING NATURALLY



**You will need:**  
4½ beehives (1 stick will make 9 sets of 2 candles)  
Candle wick  
Candle-making paper or newspaper  
Parchment paper (optional)  
Bucket (for cooling) (optional)  
Piece of wood (to hang lengths of wick on)  
Scissors  
Wickless pots for drying  
Letterbox and tissue paper for gifting  
Brown string

The ancient technique of hand-dipping candles repeatedly dipping a wick into a melted wax remains unchanged today. The candles are dipped at one end at each level of a long wick. There's something calming and serene about the smell of beeswax, even in absolute absence of the gorgeous natural material.

**One.** Cut a length of wick to size — this is determined by the length of the candle you wish to make. For example, to make a set of a 6-inch-long candle, you will need to multiply the wick by 1 and add an additional 1 inch for hanging (don't forget). Hang the wick lengths of 6½ inches along a wooden board or a piece of wood and allow for enough space. Sawing small pieces or notches into the length of wood will ensure there is enough space between each set of dipping candles. You can make the groove needed for the wick to sit neatly into, so the wick doesn't pull or move around while dipping. If you don't have a saw, you could mark your wood up with a pencil to indicate where your wicks should sit. You could use recycled or reclaimed length of wood for this if a similar size if you have them.

**Two.** Place your wick or pin into the bottom of the cooker or use camping stove and heat until the beeswax has completely melted. The dipping vessel will determine the length of the candles you're able to make so pick a vessel accordingly. A camping stove can be used if you are working in a workshop or studio space where a hob is not available.

**Three.** Weigh your wicks by using small metal weights to both ends, this will ensure that the string doesn't float in the wax. Alternatively, you can do just a few dips into the bottom of the pot before the center melts and this will add some weight to the wicks.

**Four.** Dip your strings into the bees wax the full length you would like your candles to be and gradually pull out. Set aside to cool for 10 minutes or dip into a bowl of cold water to cool. Once cool repeat the dipping procedure. Repeat dipping (3 times) until you have reached the thickness you require.

**Five.** If you have added weights on these off with a pair of sharp scissors. The dipper gets to create a neat finish.

**Six.** Set aside your candles aside on their poles to completely cool off and dry a day. This will not take more than 10 minutes.

**Seven.** Wrap up candles in tissue and tie with brown string and label with a hanging wick — personal message.

**Eight.** Candles can be used easily wrapping them individually in tissue and storing them in boxes is advisable. A letter box is the ideal way to post to a loved one.

CHAPTER NAME

21



10

THE ART OF GIFTING NATURALLY

## FLOWER PETAL FUDGE

There are not many that can resist a small, sweet treat with a comforting cup of tea. Flower petal fudge is the perfect get-well gift or gesture for Mothering Sunday. These tasty delights can be beautifully decorated, wrapped and posted through the letterbox as a surprise.

PREP | 25 minutes    COOK | 20 minutes    MAKES | 64 cubes

**You will need:**  
6 x 200mm pots  
1 egg yolk  
100g condensed milk  
100g pistachio kernels  
100g apricot jam  
100g dried rose petals  
100g dried orange peel  
100g square tin lined with baking parchment  
Letter box sized parcel box

**To decorate:**  
Dried rose petals  
Pistachio kernels or other crushed nuts of your choice

**One.** If using spices in your fudge you will need crushed them to break the husk and pick out any seeds — discard any husks.

**Two.** Place the butter, milk and sugar and condensed milk into a medium to large non-stick saucepan. Melt over a low heat, stirring constantly until the sugar has completely dissolved. Turn up the heat to medium and bring to a simmer. Allow to bubble away gently, stirring frequently, until the temperature reaches 115 degrees Celsius on a sugar thermometer (about 15-20 mins). Pour into a large bowl and set aside to cool for 5 mins.

**Three.** Line a 30cm square tin with baking paper. Using a hand-held electric whisk beat the fudge mixture on medium speed for 5 mins, until the mixture is thick and has become fluffy. Fold in the walnuts (if using), spices and rose water.

**Four.** Scrape into the prepared square tin, pressing the mixture into the corners with the back of a spoon. Press in some nuts and rose petals to decorate and leave to set at room temperature. For about 1 hour.

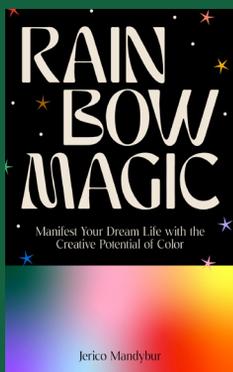
Ideally you'll want to make your fudge just before you plan to send or gift. But if you need to, you can store in an airtight container at room temperature for up to a month (2-3) prior to gifting.

CHAPTER NAME

11



# Wellness & Inspiration



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## Rainbow Power

Manifest Your Dream  
Life with the Creative  
Magic of Color  
**Jerico Mandybur**

**November 2022**

9781784885663

OCC019000

\$19.99 | Hardback

160 pages | 5.5 × 7 in

Full color illustrations  
throughout

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**Discover the life-changing power of rainbow magic.**

Rainbow magic has long been a witch's best friend, and now it's time everyone takes full advantage of its therapeutic, emotional, and highly magical benefits. Within this approachable and highly accessible guide, Jerico Mandybur walks you through each major color's multifarious meanings and how to incorporate them in spells, candle magic, altar and sacred space-creating, meditation and yoga, art and journaling, boundary-setting, and even your beauty routine. Complete with stunning illustrations and a gorgeous design, *Rainbow Power* will boost your mood, increase your confidence, tap into your intuition, and help you live the magical life you dream of.

**Jerico Mandybur** (they/she) is the author of *Neo Tarot: A Fresh Approach To Self-Care, Healing and Empowerment*, *Daily Oracle: Answers From Your Higher Self* and *Pleasure Oracle: A Love, Sex & Intimacy Deck*. Jerico is an intuitive tarot reader and an award-winning creativity coach.

- A highly accessible and empowering approach to magic that doesn't require any special tools to get started.
- This book is an essential companion for modern magic seekers.
- Features spells, rituals, self-care practices, candle magic, meditations, and much more.



**Also Available**  
Daily Oracle  
9781784882730  
\$19.99 | 2019



**Also Available**  
Neo Tarot  
9781784882372  
\$35.00 | 2019

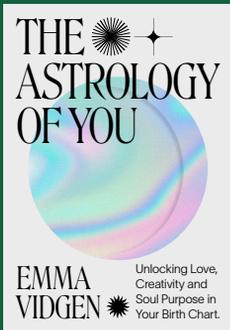


**Also Available**  
Pleasure Oracle  
9781784883911  
\$19.99 | 2021

SBN 978-1-78488-566-3







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# The Astrology of You

Unlocking Love,  
Creativity and  
Soul Purpose in  
Your Birth Chart  
**Emma Vidgen**

**January 2023**  
9781743798003  
OCC002000  
\$19.99 | Hardback  
176 pages | 5.1 x 7.2 in  
Full color throughout

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**Understand your birth chart to help you achieve success and happiness.**

*Your Astrological DNA* is a guide to understanding your birth chart, helping you to decode the messages that were in the stars from the moment of your birth. It's a self-help book, rooted in astrology, that demystifies the birth chart and helps you understand yourself on a whole new level.

Written by astrologer and meditation teacher Emma Vidgen, *Your Astrological DNA* takes a unique approach to helping you achieve success and happiness. You will discover your optimum setting for satisfying relationships, emotional security, and creative fulfillment, and learn where to look for guidance when something goes wrong.

The birth chart is a personalized instruction manual for life, and *Your Astrological DNA* will teach you how to make sense of yours.

**Emma Vidgen** is an Australian astrologer, meditation teacher and journalist. Her fascination with the stars began as a child, despite being chastized for being the "world's most untidy Virgo." Emma is passionate about making esoteric practices accessible and fun. She loves to weave music, fashion, and pop culture into conversations about life, death, and everything in between.

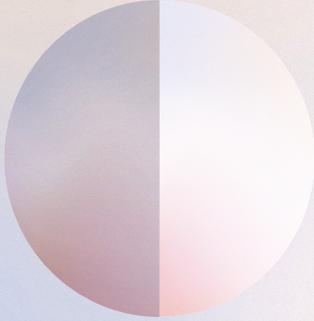
- A gorgeous new astrology book to add to our growing range, this fantastic little book details how to read and unlock your potential through your birth chart.
- Written by astrologer, meditation teacher, and journalist Emma Vidgen, who founded the online magazine *The Wayward* as a platform for spiritually curious millennials.
- The format will be a compact hardback, very design-led in its package and targeted to this younger astrology-focused audience.

ISBN: 978-1743798003



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# III



# NURTURE ME



# UNDERSTANDING YOUR MOON



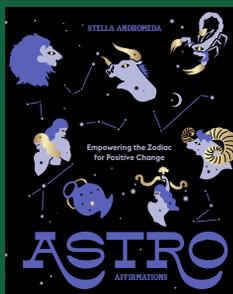
## The sun through the houses

○ For a deeper understanding of your solar energy, consider the house where your sun is located. For more about the houses turn to page xx

- First house sun** reflects that even if you are shy, you possess a level of certainty about who you are. The way you see the world is in step with the way people perceive you.
- Second house sun** reflects that you see the world as a place where reciprocity is important. You derive a sense of confidence and energy from building a sense of emotional and material security.
- Third house sun** reflects that you see the world as a curious place to be explored. You derive a sense of confidence and energy from expressing yourself and learning from other people and experiences.
- Fourth house sun** reflects that you see the world as a place to build your own sanctuary. You derive a sense of confidence and energy from environments and relationships that feel like home.
- Fifth house sun** reflects that you see the world as a blank canvas. You derive a sense of confidence and energy when you have a worthy outlet for your creativity and plenty of opportunities to loosen up and have fun.

- Sixth house sun** reflects that you see the world as a place where helping others is essential. You derive a sense of confidence and energy from opportunities to work hard, be of service and make a difference.
- Seventh house sun** reflects that you see the world as a place improved by connection. You derive a sense of confidence and energy from opportunities to collaborate, learn through relationships and form strong relationships.
- Eighth house sun** reflects that you see the world as a complex and layered reality. You derive a sense of confidence and energy from opportunities to go beneath the surface and understand things on a deep level.
- Ninth house sun** reflects that you see the world as a place to be discovered. You derive a sense of confidence and energy from travel, learning and deepening your understanding of the world.
- Tenth house sun** reflects that you see the world as a place to be experienced. You derive a sense of confidence and energy from achieving your goals, being out in the world and giving things a go.
- Eleventh house sun** reflects that you see the world as a team sport. You derive a sense of confidence and energy from feeling a sense of camaraderie and social acceptance.
- Twelfth house sun** reflects that you see the world as a place fuelled by ambiguity. You derive a sense of a confidence and energy from being seen but also having space to retreat.





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# Astro Affirmations

Empowering the Zodiac  
for Positive Change  
Stella Andromeda

January 2023  
9781784885359  
OCC002000  
\$19.99 | Hardback  
384 pages | 4.7 × 6.1 in  
One-color illustrations

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Change your life one affirmation and one day at a time.

*AstroAffirmations* offers 366 astrological mantras—for every day of the year—designed to empower, to uplift, to inspire, and to move. Each affirmation will reflect the “astrological weather” of each of the 12 signs of the zodiac, the particular characteristics of the energy they represent, which of the 12 houses they rule, and the planetary impact of each sign’s ruling planet. The perfect bedside table companion, *AstroAffirmations* will include both a daily and birthday affirmation for each of the 366 days of the year, setting you up for the day ahead, allowing you to be your best self and to live your best life.

**Stella Andromeda** has been studying astrology and other esoteric arts for over 30 years, believing that a knowledge of the constellations of the skies can be a useful tool. With her sun in Taurus, Aquarius ascendant, and moon in Cancer, she utilizes earth, air, and water to inspire her own astrological journey.

- Helps build confidence, challenge negative or unhelpful thoughts, overcome self-sabotage, strengthen self-worth, and cultivate gratitude.
- From the best-selling author of the *Seeing Stars* series, with over 355,000 copies sold globally.



Also Available  
AstroBirthdays  
9781784884598  
\$22.99 | 2022

ISBN 978-1-78488-535-9



# SAGITTARIUS



## THE ARCHER

22 NOVEMBER–21 DECEMBER



### SAGITTARIUS IS A MUTABLE FIRE SIGN WITH A HUGE CAPACITY FOR ADVENTURE

Depicted by the archer, Sagittarius is a mutable fire sign that's all about travel and adventure, in body or mind, and is very direct in approach. Ruled by the benevolent Jupiter, Sagittarius is optimistic with lots of ideas; liking a free rein, but with a tendency to generalise.

Open-hearted almost to a fault, with a huge capacity for adventure (and an occasional tendency to bolt), Sagittarius appears to think that everyone else is just like them. Consequently, they tend to send mixed messages and it can take a while to work out how they want to be loved. Sagittarius also expects love to be somewhat elusive, something in the distance found after an adventure or journey along an unexplored path. They expect to chase and be chased – after all, that's half the fun of love, isn't it?

♈ SAGITTARIUS

28

JUNE

# 23

### DAILY AFFIRMATION

A compassionate heart starts with one's self.

### BIRTHDAY AFFIRMATION

Your ability to get things done is a daily renewal of graft and application.

JUNE

# 24

### DAILY AFFIRMATION

Your feelings are your own, to reflect on as they pass through your internal landscape.

### BIRTHDAY AFFIRMATION

Celebrate your efforts as well as your achievements.

35

♋

CANCER

36



# Follow Your Breath

Transform Yourself  
Through Breathwork  
**Emma Power and  
Jenna Meade**

**January 2023**  
9781743797952  
HEA009000  
\$18.99 | Hardback  
176 pages | 5.1 x 7.2 in  
Full color throughout

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**Breathwork is the ultimate life hack for better health, longevity and happiness.**

*Follow Your Breath* is a practical introduction to life-changing breathing techniques, offering a 'breathwork menu' so you can simply turn to the page according to your current needs.

Whether it's calming down, sparking up, preparing for physical activity, settling in for a deep meditation, dealing with a health or sinus issue, focusing for a test, managing insomnia, or wanting to get a natural euphoric high, *Follow Your Breath* has you covered. Breath activates communication pathways between the mind and body to positively affect our emotions and shift our level of consciousness. In *Follow Your Breath* you are offered a range of easy-to-follow practices with step-by-step instructions, diagrams and post-practice notes so you can start shifting your mental state today.

By using this book your breath will become your personal, pocket-ready superpower that you can pull out anywhere, anytime—no complicated equipment needed.

**Emma Power** is a relationships educator, author, and speaker. She has created and curated a collection of profound practices during her decades teaching yoga, meditation, and breathwork.

**Jenna Meade** is an Australian wellness and travel journalist. She began her career as a writer and editor with News Corp, before exploring the world as a digital nomad and unearthing the latest in mind, body, and spirit.

- The practical structure and tools in this book offer an accessible entry point and a simple way for readers to document their experience and transformation.
- A small-format hardback with a gorgeous and calming design.
- Released just in time for the 'New Year, New You' rush.
- Emma Power is the author of books *How to Have Meaningful Relationships* and *When Love Goes South*. She has more than 11.2k followers on Instagram.

ISBN: 978-1743797952





# Four

# Awaken

## Preparing Your Space

One of the best things about breathwork is that you can take it anywhere. All you need is a set of lungs and you're good to go. In saying that, it can be beneficial to have a dedicated space, especially as you work up to a daily practice. Each day, you'll begin to build a psychological and energetic resonance with your go-to zone. Over time, your body will know that when you sit (or stand, or lay) in that spot, it's time to get to work. You may find you automatically melt into a more blissful state by simply being there.

You'll want your space to signal to your body that it is a place for you, free from external interference. Be sure to minimise any possible distractions. Put your phone in another room, on airplane mode, and practice with earplugs if you live in a noisy environment. Have a dedicated practice pillow, mat, blanket and your breathwork journal set up, ready to go. You may want to create a small altar to ritualise it a little further. I like to have a candle, some incense or an essential oil, and something from nature - like a flower, rock, shell, crystal, or all of the above.

The process of ritual - a series of actions that you go through before you practice - creates symbolism. This signals to your mind that something special is about to happen. Practicing around the same time each day can help your body get into - and look forward to - a rhythm. For me, when I light my candle, my body and psyche responds, dropping the mental chatter and instantly settling me into a sublime space.

**“You’ll begin to build a psychological and energetic resonance with your go-to zone. Over time, your body will know that when you sit (or stand, or lay) in that spot, it’s time to get to work.”**



draft

# Everyday Plant Magic

Change Your Life  
through the Magical  
Energy of Nature  
**Rachael Cohen**

**October 2022**  
9781784885489  
OCC043000  
\$19.99 | Hardback  
160 pages | 5.5 × 7 in  
Full color illustrations  
throughout

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**A modern guide to enhancing your life through the magical energy of nature.**

*Everyday Plant Magic* is a modern guide on how to harness your plants' power. Featuring 45 plant profiles, which will showcase each plant's magical properties, from healing to stimulating and purifying to energizing, learn how they can be used to cleanse a space of bad energy or added to a potion to help calm the mind. Also discover how their placement in the home can enhance magical energies like prosperity, good health, success, and relationships. Whether you use Aloe Vera leaves to calm a burn or add a rose quartz to your Rose Plant to call in more love, this practical guide will equip you with all you need to harness the transformative power of your plants.

**Rachael Cohen** is an environmental educator, energy worker, and the creator and owner of Infinite Succulent—a botanical styling, art, and educational service based out of San Diego, California. She is the author of *Infinite Succulent: Miniature Living Art to Keep or Share* and has over 20k Instagram followers under the handle Infinite Succulent.

- *Everyday Plant Magic* shares accessible ways to use the transformative powers of plants for spiritual connection and emotional wellbeing.
- Aimed at the new-age crowd whose focus is on harmony, healing, and balance with the Earth, but also with humanity and themselves.

ISBN 978-1-78488-548-9



# FICUS ELASTICA

Rubber Tree



Place a rubber tree in the back-left corner of your office, studio, or workspace to attract an abundance of success and wealth.

**CRYSTALS:** Apophyllite, Celestite, Clear Quartz, Citrine, Jade, Malachite, Pyrite, Rose Quartz  
**RULED BY:** Air and Water  
**CHAKRAS:** Sacral, Solar Plexus, Heart, Crown  
**PRONOUNS:** She/Her

Abundance, Balance, Ficus, Happiness, Individuality, Success, Worthiness

66

Few plants grow with as much determination and grace as the Rubber Tree. With large, round, glossy leaves, dramatically unfurling from red sheaths that grow from her strong, sculptural stems, Rubber Tree always makes a statement.

According to Feng Shui, Rubber Tree is an auspicious plant, attracting wealth and prosperity due to her large, rounded leaves. You can boost her wealth-attracting powers by placing her in the wealth sector, or back-left corner, of your room or home. Beyond her abundance, Rubber Tree's magical properties also include determined focus, which is balanced by a graceful, loving sense of self.

Rubber Tree's energy is well-balanced in both receptive yin and driven yang energies, and she influences that same balance within us. She is focused solely on her own growth, taking nothing personally and seeing challenges as new opportunities to shape her growth in her own unique way. Yet she also knows when to call for support, leaning against walls or securing herself to poles or posts – gratefully receiving the stability that surrounds her.

In her constant growth upward, Rubber Tree teaches us to focus on ourselves, not comparing our growth to anyone else's, but instead trusting in the unique way our journey is shaping us.



#### PLANT CARE:

Prefers bright to moderate sunlight with regularly watered, but not soggy, soil. Once a rubber tree starts getting tall, provide a supportive pole.

EVERYDAY RITUAL MAGIC 69



## EMBODIMENT DANCE-OFF WITH FIDDLE LEAF FIG

When living indoors with us, Fiddle Leaf Fig doesn't experience the swaying motion she needs to strengthen and thicken her trunk. Likewise, most of us forget about the importance of dance for our own embodiment and stress relief. We can take time to purposely move with Fiddle as a way of bringing our energy out of the anxiety of our minds and back into the supportive intelligence of our bodies, all while helping our plant friend thrive!

#### YOU WILL NEED

Potted Fiddle Leaf Fig  
 Favourite song to dance to

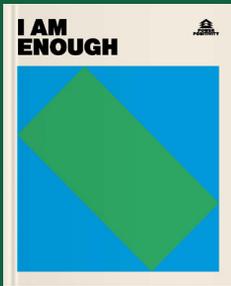
#### ENJOYING THE DANCE

- + Approach your Fiddle Leaf Fig and share your appreciation of her by stroking her leaves or whispering words of love to her.
  - + Then put on one of your favourite songs to dance to, as you gently grasp Fiddle's trunk.
  - + Begin to shake Fiddle's trunk gently, mimicking the movements of the winds, as you begin to rock and sway your hips to the music.
  - + Continue dancing, as you gently shake Fiddle while breathing deeply into your lower chakras (Root, Sacral and Solar Plexus), bringing your energy into your feet, your bottom and your hips.
  - + Shake and dance with Fiddle for the duration of the song, or for as long as you like!
- When you feel complete, take note of how you're feeling now, embracing any sensations or messages Fiddle shared with you during your dance.



72

EVERYDAY RITUAL MAGIC 73



# I AM ENOUGH

Hardie Grant Books

January 2023

9781784885656

SEL004000

\$11.99 | Hardback

96 pages | 4.3 x 5.2 in

Typographical only

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**An uplifting book of quotes to help you uncover your self-worth.**

Many people struggle with low confidence and self-esteem. With *Power Positivity: I AM ENOUGH* break through the walls of self-doubt with empowering quotes, thoughts, kind words, and little pick-me-ups when you need them most. The right words at the right time can do wonders to lift your mood, raise your confidence, control negative feelings, and improve your self-esteem. And this pocket-sized book is guaranteed to brighten your day, remind you that life is good, and that you've most definitely got this.

Conceived and edited by **Hardie Grant Books**.

- Powerful and positive affirmations in a pretty, pocket-sized package.
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up.
- A great "just-because" gift as well as the perfect stocking filler for Christmas.

ISBN 978-1-78488-565-6



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# I AM STRONG

Hardie Grant Books

January 2023  
9781784885328  
SEL004000  
\$11.99 | Hardback  
96 pages | 4.3 x 5.2 in  
Typographical only



draft

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**A motivational book of quotes to bring out your inner strength.**

*Power Positivity: I AM STRONG* helps you tap into your inner strength and reminds you that you can get through anything with empowering quotes, thoughts, kind words, and little pick-me-ups when you need them most. The right words at the right time can do wonders to lift your mood, raise your confidence, control negative feelings, and improve your self-esteem. And this pocket-sized book is guaranteed to brighten your day, remind you that life is good, and that you've most definitely got this.

Conceived and edited by **Hardie Grant Books**.

- Powerful and positive affirmations in a pretty, pocket-sized package.
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up.
- A great "just-because" gift as well as the perfect stocking filler for Christmas.

ISBN 978-1-78488-532-8



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# How Veganism Can Save Us

Emma Hakansson

August 2022

ISBN 9781743797730

POL000000

\$14.99 | Flexibound

144 pages | 5.1 × 7.2 in

Full color throughout

**A little book about the big ideas behind veganism.**

*How Veganism Can Save Us* shows us how changing our habits can change the world.

Revealing hard truths, animal rights activist Emma Hakansson teaches us the devastating impact animal agriculture is having on our environment and waterways, as well as our personal wellbeing and mental health. Emma shows us that there is so much power in our individual choices. By eating a plant-based diet we can make incredible change that will help reverse environmental devastation, improve our overall health, and save animals from the violent and oppressive system they have been born into.

Filled with quotes, explainers, and activities that give pause for thought, recalibration, and action, *How Veganism Can Save Us* will arm you with the truth and set you on a path towards a more sustainable future.

**Emma Hakansson** is, first and foremost, an activist. She is dedicated to collective liberation, and to efforts which extend our circle of compassion far beyond our own backyards, but across races, sexes, and even species. Emma has been published internationally across media outlets like *Plant Based News*, *Good On You Eco*, *The Green Hub* and other sustainable, ethical publications.

- Veganism is a growing trend globally; 3 percent of the global population are already vegan, totaling roughly 234 million.
- The subject is big but its tone is accessible. Written by the author to be friendly and chatty but also meaningful and relatable.
- The format is flexi and small so you can pop it in your pocket and read on your daily commute.
- Designed beautifully, the book is a stylish statement to complement your thoughts and ideas.



**Also Available**

How to Be Online

and Also Be Happy

9781743796610

\$14.99 | 2021



**Also Available**

How to Be a

Creative Thinker

9781743797198

\$14.99 | 2021

ISBN: 978-1743797730



9 781743 797730

# Every Question You've Ever Wanted To Ask About Sex

Answered by Feminist Pornographers  
**Olympe de G and  
Stephanie Estournet**

**October 2022**  
9781784884420  
SEL034000  
\$22.99 | Hardback  
176 pages | 5.7 × 8.5 in  
Full color photography  
throughout

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**Open discussions on bodies, sexuality, and pleasure for better sex and self-esteem.**

From an eminent French feminist pornographer and a feminist writer, *Every Question You've Ever Wanted To Ask About Sex* has a clear mission—to break the taboo of taboos, and open up the discussion of sex and desire. The book takes the reader on a journey of self discovery, discussing everything from self-stimulation, exploring sexual orientation, communicating wants and desires, staying safe online, exploring erotica and porn, and creating private content—but at the core is the pervading importance of owning your sexual self. A manifesto for sex positivity, *Every Question You've Ever Wanted To Ask About Sex: Answered by Feminist Pornographers* is a book that every womxn should read; it's straight talking, accessible, and, most importantly, focuses on what we should be asking ourselves.

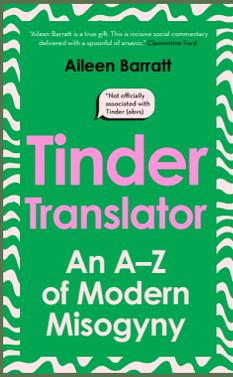
**Olympe de G.** is a highly regarded feminist pornographer and creative director in a well-known, global company.  
**Stéphanie Estournet** is a journalist and author based in Paris. She co-authored *Pleasure is a Contact Sport (Jouir est un Sport de Combat)* with Olympe de G., and is the founder of sex positive podcast *Ctrlxfr*.

- Set in a conversational tone that feels accessible and applicable to, everyday lives.
- Includes further suggestions for podcasts, books, and interviews from trusted sources.
- Interviews with prominent voices in the field, such as Buck Angel and Paul Preciado.





# Gift & Humor



# Tinder Translator

An A-Z of Modern Misogyny  
Aileen Barratt

November 2022  
9781743798522  
FAM051000  
\$17.99 | Hardback  
192 pages | 5.4 × 8.5 in  
Two-color throughout

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**A funny and informative feminist guide to common phrases encountered in online dating.**

*Tinder Translator* is a dictionary of douchebaggery for the modern dater—and a hilariously sharp read for all feminists—from Aileen Barratt of @tindertranslators. A fun small hardback, it is the perfect gift for friends (or for yourself), and will make you laugh, cry, think, and leave you feeling empowered and resilient.

Ten years after the introduction of Tinder, dating apps have changed the terrain of human interaction, but many feel like they've been sent into the wilderness without a guide. *Tinder Translator* takes you through an A to Z of terminology that permeates not just the dating world but the wider world. This book is part reference, part rant and part rallying cry for anyone navigating the sometimes gross and exhausting experience of dating, but also just for everyone who is sick of the patriarchy, whatever their relationship status.

**Aileen Barratt** is a writer, commentator and the creator of the @tindertranslators Instagram account. Based in Manchester, UK, she's been deploying her trademark caustic wit and succinct insight in the form of blogs, articles, and plays for the past five years. On Instagram, Aileen has carved out a space to write about dating, relationships and the patriarchy in an accessible, comedic format that is proving exponentially popular with her growing following.

- Not just for women dating online, this is also the go-to book for all feminists—the ideal Galentine's Day gift.
- Hilarious, clever, and useful, this book will constantly surprise you.
- The package is bright and punchy with two-color internals and lots of breakouts.
- Aileen Barratt has a fast-growing platform of 64k followers as @tindertranslators.

ISBN: 978-1743798522



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**TRANSLATION:**  
 I don't really want a conversation. I'm not interested in listening to a voice that isn't my own. I am, however, interested in establishing that is you who must impress/entertain me when we match and not the other way around.

The longer you're on dating apps, the more you realise that as lot of it is just dull chat with people you're probably never going to meet. A typical conversation might go something like this:



Blah blah blah.

And for people matching with men, the dullness is all too often spiced up by the introduction of unsolicited (and gross) sexual references. I'll give you an example of a genuine conversation with I had with a Tinder match.



In another conversation, this time on Hinge, a man who seemed nice and interesting made reference to a photo of me eating a large burger (this photo was intended to indicate that I like food and am not really arsed if I look a bit silly). "You like big things in



draft

# All Wrapped Up: Adriana Picker

November 2022

9781761210969

DES007040

\$19.99 | Paperback

22 pages | 9.9 × 13.7 in

Full color illustrations throughout

A Wrapping Paper Book  
Adriana Picker

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**All Wrapped Up: Adriana Picker** showcases the artwork of acclaimed artist **Adriana Picker**.

Love the pattern? Rip it out and wrap something up! Includes 20 gift wrapping sheets (measuring 19.8 × 27.3 in) and a gift stickers sheet.

*All Wrapped Up* is a series of gorgeous stationery books celebrating the work of some of the world's best and brightest artists.

**Adriana Picker** is a Sydney-based illustrator. At the heart of her work is a lifelong passion for flowers, which she manages to find wherever she goes. As an illustrator, artist, and designer, her work encompasses the diverse fields of publishing, fine arts, film, and advertising. Adriana's previous titles include *Petal*, *The Cocktail Garden*, *Where the Wildflowers Grow* and *The Garden of Earthly Delights*.

- *All Wrapped Up* is a series of gorgeous stationery books celebrating the work of some of the world's best and brightest artists.
- Adriana Picker is a renowned botanical illustrator and her colorful floral art is perfect for flower fans, gardeners, and artists alike.
- A gift in itself, this stunning gift-wrapping collection will take your gifting to the next level.
- Will stand out in any gifting section instore.
- The series has something for everyone—children's birthday gifts or luxe designs for adults.
- Includes 20 sheets of full color gift wrap (19.8 × 27.3 in) and a sticker sheet.



Also Available

All Wrapped Up:

Megan Hess

9781760508982

\$19.99 | 2021



Also Available

Petal

9781743795040

\$40.00 | 2020

ISBN: 978-1761210969



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draft

## DOG

Stories of Dog  
Ownership  
Julian Victoria

September 2022  
9781784884413  
PET004010  
\$29.99 | Hardback  
208 pages | 6.9 × 8.7 in  
Full color photography  
throughout

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**An ode to dog ownership from a host of famous faces.**

From the team behind *DOG* journal, *DOG: An Owners' Guide* is a fun, frivolous exploration of dog-owning for the modern day. Stories from some of the world's most famous dog owners, like fashion designer Dries Van Noten, actor Russell Tovey, singer-songwriter Remi Wolf and Matthew Malin and Andrew Goetz of Malin+Goetz beauty and skincare, tell what it's like to share their lives with these pets. The book includes informative profiles on breeds such as French and English bulldog, Labrador, Whippet, Border Terrier, Chihuahua, Toy Poodle, and many more. *DOG: An Owners' Guide* is an homage to the untold joys dogs can bring to our lives.

**Julian Victoria** is an American photographer, entrepreneur, and the founder of *DOG magazine*. He has worked in the media industry all his life and has contributed to magazines like *Monocle*, *Hello Mr.*, and *Cereal*, just to name few.

- A fun, unique take on dog-owning.
- Includes essays and interviews with celebrity dog owners, including Russell Tovey, Remi Wolf, and Dries Van Noten.
- A stunning mix of photographs and illustrations from the team behind *DOG journal*.

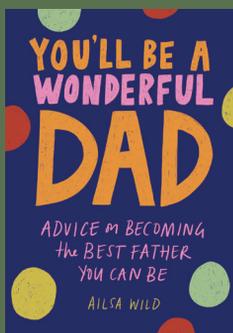
ISBN 978-1-78488-441-3





72





# You'll Be a Wonderful Dad

Advice on Becoming the Best Father You Can Be  
**Ailsa Wild**

September 2022  
9781743798485  
FAM020000  
\$14.99 | Hardback  
112 pages | 5.1 × 7.2 in  
Two-color illustrations throughout

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**A beautiful book of advice for new dads, helping them navigate the early stages of parenting.**

*You'll Be a Wonderful Dad* is your practical and emotional guide on fatherhood in the lead-up to and months following the birth of a baby. Once a letter to a dear friend and quickly passed on from dad to dad, Ailsa Wild's warm and encouraging words of precious love and excitement have expanded into a beautiful hardback book to be shared on the parenting journey.

*You'll Be a Wonderful Dad* is a kind and important guide on how dads can be proactive in supporting their partners and family through the lead-up to birth and new parenting: from practicing emotional labor and sharing the mental load to embracing play and connection. Complete with illustrations from Bernard Caleo, this is a must-read and perfect gift for new or expecting fathers.

**Ailsa Wild** was a professional acrobat and whip-cracker who ran away from the circus to become a writer. She is now an author, performer, and creative facilitator with a history of deep collaboration. Her work has appeared in *Meanjin*, *The Monthly*, ABC online and *#MeToo: Stories from the Australian movement*. Her books include children's series *Squishy Taylor* and *The Naughtiest Pixie* series, as well as *The Care Factor*.

- *You'll Be a Wonderful Dad* has a gentle and inclusive approach, with the warmth of a personal letter; it has already touched the lives of so many people in just being passed around organically, and now will be able to reach a whole new audience.
- The ideas are simple and practical, with an important focus on concepts of feminism, emotional labor, and the mental load (things that even non-parents can learn from).
- Small hardback format (as well as the letter style) make this a perfect gift for an expectant or new dad.
- Gorgeous illustrations by cartoonist Bernard Caleo.
- There will also be a companion book to come in 2023: *You'll Be a Wonderful Parent: Advice and Encouragement for Rainbow Families of All Kinds*.

ISBN: 978-1743798485



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# Coco Chanel: Style Icon

A Celebration of  
the Timeless Style  
of Coco Chanel  
**Maggie Davis**

**November 2022**  
9781784885670  
BIO035000  
\$19.99 | Hardback  
176 pages | 5.8 × 8.5 in  
Full color illustrations  
throughout

**A celebration of Coco Chanel and her influence on culture, celebrity, and style.**

*Chanel: Style Icon* charts Coco Chanel's fashion evolution through 70 beautifully illustrated style moments including pieces from her famous wardrobe, her most iconic looks, and her own special kind of styling. From the invention of the little black dress to pioneering trousers for women and pearls perfect for every occasion, this book showcases how Chanel was a supreme innovator of all things elegant and beautiful. Her genius wasn't limited to clothing however; she also made accessories such as the 2.55 padded flap bag and, of course, the signature Chanel No. 5 perfume. Tastefully and stylishly illustrated throughout, this volume is a must-have for admirers of Coco Chanel, fashion historians, and fans of fashion illustration.

**Maggie Davis** is a style journalist and digital editor based in London. After studying at the London College of Fashion in the late '90s, she went on to work on the fashion desks at *Vogue*, *ES Magazine* and *Time Out*.

- A celebration of a true style icon.
- A must-have for any Coco Chanel fan, dedicated follower of fashion or student.
- Follow-up to *Diana: Style Icon* and *Frida: Style Icon*.



draft

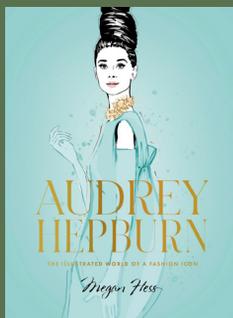


**Also Available**  
*Diana: Style Icon*  
9781784883812  
\$19.99 | 2021



**Also Available**  
*Frida: Style Icon*  
9781784884970  
\$19.99 | 2022





# Audrey Hepburn

The Illustrated World  
of a Style Icon  
Megan Hess

October 2022  
9781743798362  
BIO035000  
\$35.00 | Hardback  
192 pages | 7.4 × 9.8 in  
Full color illustrations  
throughout

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From Megan Hess comes the fascinating life of Audrey Hepburn, stunningly rendered in illustration.

*Audrey Hepburn* is a beautiful illustrated biography of legendary fashion icon and actress Audrey Hepburn from internationally renowned fashion illustrator Megan Hess.

Discover the key moments of Hepburn's fascinating life and the iconic looks she pioneered. From *Sabrina* to *Breakfast at Tiffany's*, Audrey Hepburn is renowned for her acting skill and fashion style, but less well known is her life in Nazi-occupied Holland or her tireless dedication to helping those less fortunate than herself.

Elegantly enclosed by a hardback cover and ribbon, Megan's beautiful illustrations follow Hepburn through three distinct chapters: her early life in World War II Europe, dreaming of becoming a ballerina; her ingénue years as the rising star of Hollywood and her incredible fashion partnership with Hubert de Givenchy; and her private life beyond the silver screen, building a legacy through her humanitarian work.

**Megan Hess** was destined to draw. An initial career in graphic design evolved into art direction for some of the world's leading design agencies. Her renowned clients include Givenchy, Tiffany & Co., Louis Vuitton, Montblanc, Yves Saint Laurent, *Vogue*, *Harper's Bazaar*, Prada and Cartier. Megan is the author of best-selling fashion books for adults and the sensational *Claris* series for children.



Also Available  
Christian Dior  
9781743797266  
\$35.00 | 2021



Also Available  
Coco Chanel  
Special Edition  
9781743797440  
\$35.00 | 2021

- Following on from Megan's ever-popular *Coco Chanel* and *Christian Dior*, her new fashion biographies turn to focus on the women who brought the clothes to life—*Audrey Hepburn* will be followed by *Grace Kelly*.
- Audrey Hepburn's enduring popularity speaks to her talent, her story and also her style—her looks on and off the screen are constantly remembered and referenced today.
- Internationally, Megan has sold over a million books across ten languages.
- Megan has over 400k followers across social media platforms—plus another 30k for her sensational children's book character, *Claris the Chicest Mouse in Paris*.

ISBN: 978-1743798362



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Audrey was full of hope for her ballet career and worked hard to make up for lost time.

However, it soon became clear that not only had she missed vital years of training, she had been weakened by the effects of prolonged malnutrition, and at 5 feet 7 inches, she was also considered too tall for a dancer.

It was a devastating blow when her teacher and mentor Madame Rambert told her that she would never be a professional ballerina.



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The film was released to great critical and commercial acclaim, and Audrey was again nominated for an Oscar.

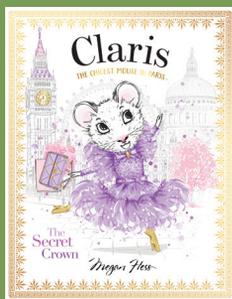
Even today, the image of her in a black Givenchy gown and big sunglasses, hair in a chignon and cigarette holder in hand, is the visual shorthand for New York chic.



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**Children's**



draft

# Claris: The Secret Crown

The Chicest Mouse  
in Paris  
Megan Hess

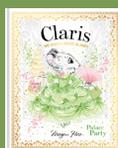
October 2022  
9781760507718  
JUV039060  
\$17.99 | Hardback  
48 pages | 9.1 × 11 in  
Full color illustrations  
throughout

**Claris: The Secret Crown** is the sixth *Claris* adventure from beloved children's author Megan Hess.

Claris and her best friend, Monsieur, are in London to look for his long-lost family! But what will they discover once they start following the clues?

**Megan Hess** was destined to draw. An initial career in graphic design evolved into art direction for some of the world's leading design agencies. Her renowned clients include Givenchy, Tiffany & Co., Louis Vuitton, Montblanc, Yves Saint Laurent, *Vogue*, *Harper's Bazaar*, Prada and Cartier. Megan is the author of best-selling fashion books for adults and the sensational *Claris* series for children.

- Half a million *Claris* books in print!
- The sixth book in the world of *Claris: The Chicest Mouse in Paris*, the best-selling picture book series from acclaimed fashion illustrator Megan Hess.
- One of the world's best-known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her books have sold over a million copies worldwide, in ten languages.
- A beautiful gift, this handsome hardback features gilt-edged pages and a foil finish alongside Megan's stunning illustrations.
- Destined to delight fashion-obsessed readers of all ages!
- *The World of Claris* series continues to grow with 8 picture books, 3 search-and-find, 2 activity books and other novelty products.
- Children will be charmed by the witty and wonderful rhyme throughout.
- A story about courage, compassion, unexpected friendship, and a stylish little mouse.
- Claris encourages kids to chase their dreams—no matter how big the dream and no matter how small they are.



**Also Available**  
Claris Palace Party  
9781760504977  
\$17.99 | 2021



**Also Available**  
Claris Holiday Heist  
9781760504953  
\$17.99 | 2020

ISBN: 978-1760507718



When they rolled up to Buckingham Palace – no luck!  
The gates were locked, and Monsieur said, 'We're stuck.'

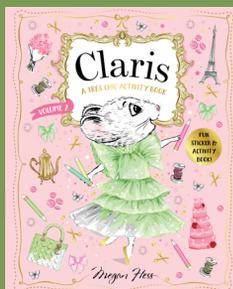


Our mouse was determined. 'Call Abigail Fig!  
With gadgets and spy nous, she's right for this gig.'

'You take a breath and I'll look at our map,  
and your card, and our clues. A *très* timely recap!  
Not the palace, not Waterloo; not even Mayfair.  
But we know it exists – so it must be **SOMEWHERE**.'



And then Claris grinned. 'Got it! Fast as we can,  
we have to go right back to where we began!'



draft

## Claris: A Très Chic Activity Book Volume #2

Claris: The Chicest Mouse in Paris  
Megan Hess

October 2022  
9781761210914  
JUV054000  
\$9.99 | Paperback  
64 pages | 9.3 × 11.3 in  
Full color illustrations throughout

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**It's time to get creative with Claris and her friends again, with an even CHICER activity book!**

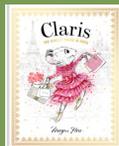
Packed with puzzles, activities, interviews, and much more, in a full color package with 2 adorable sticker sheets, the *Claris: A Très Chic Activity Book Volume #2* will keep little hands and minds entertained for hours.

**Megan Hess** was destined to draw. An initial career in graphic design evolved into art direction for some of the world's leading design agencies. Her renowned clients include Givenchy, Tiffany & Co., Louis Vuitton, Montblanc, Yves Saint Laurent, *Vogue*, *Harper's Bazaar*, Prada and Cartier. Megan is the author of best-selling fashion books for adults and the sensational *Claris* series for children.

- Perfect for kids aged 4 years and up.
- *A Très Chic Activity Book Volume #2* contains quizzes, coloring sheets, puzzles, recipes, and more.
- *A Très Chic Activity Book Volume #1* is also available.
- Special 'Read with Claris' pages take readers through comprehension prompts—teacher endorsed!
- One of the world's best-known fashion illustrators, Megan Hess is a genuine publishing phenomenon, with half a million *Claris* books in print!



**Also Available**  
Claris: A Très Chic Activity Book Volume #1  
9781760508951  
\$9.99 | 2021



**Also Available**  
Claris: The Chicest Mouse in Paris  
9781760502591  
\$17.99 | 2018

ISBN: 978-1761210914



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## CUPCAKES



### INGREDIENTS

#### BASE

- ½ cup milk
- 2 eggs, beaten
- 125g unsalted butter, melted

- 1 teaspoon vanilla essence
- 2 cups self-raising flour, sifted
- ½ cup caster sugar

#### ICING

- 125g softened butter
- 1 & ½ cups icing sugar, sifted
- 1 tablespoon milk
- Food colouring

## RECIPE

### 1. GET READY

- Ask your grown-up to preheat your oven to 200°C or 180°C fan-forced.
- Line a cupcake tin with paper cases – this recipe makes 12 cupcakes.
- Ask your grown-up to melt the cupcake butter and let it cool.
- Take the icing butter out of the fridge and let it soften.
- Sift the icing sugar into a bowl.

### 2. MIX

- Place milk, eggs, butter and vanilla into a jug and stir together.
- Sift the flour into a large bowl.
- Add the caster sugar to the flour and mix well.
- Pke a clean finger into the centre of your flour mixture to make a well.
- Carefully pour the milk mixture into the well.
- Stir gently to combine.

### 3. BAKE

- Spoon your mixture into cupcake liners. The cases should be two-thirds full.
- Ask your grown-up to place the tray in the oven.
- Bake for 12 to 13 minutes.
- Ask your grown-up to take the tray out of the oven.
- Let the cupcakes cool in the tray for 3 minutes.
- Using an oven mitt, transfer to a wire rack to cool completely.

### 4. DECORATE

- Place butter in a bowl. Ask your grown-up to help you beat it with an electric mixer until it's pale.
- With help from your grown-up, gradually add the sifted icing sugar and milk, beating constantly until combined.
- Add a few drops of food colouring at a time to get it to the right colour. Then carefully spread some on to each cupcake.



## THE HEIST WORD SEARCH

K F B A W L Y G Q X Y T X P Y  
 R A U L Q A D D F S M K R H  
 O B B A R O D R F I B L O E T  
 Y U E Y C G I U E M Q Q N S U  
 W L A R X N L H C A R T I E R  
 E O U Y G F O A Q H T M T N G  
 N U T B Q D H Y R I A W N T I  
 Y S I F W J O I D N E F E G M  
 L F F G I C Z R H T Y Y L T V  
 I G U Q J G H A F W Y U A A T  
 M G L S I E T X O S U H V Q K  
 A Y W Z R T H N M A G I C A L  
 F O J O A G S F C S E A S O N  
 B L E N Y R E L L E W E J R B  
 T S E D O B A K I N D N E S S

How many words can you find?

HOLIDAY	NEW YORK	BOWS
HEIST	SNOW	MAGICAL
CARTIER	SEASON	BEAUTIFUL
BIJOU	BERGHOFF	HERMES
PRESENT	FABULOUS	ABODE
RING	MANHATTAN	FAMILY
JEWELLERY	FENDI	FLUFFY
GIFT	VALENTINO	KINDNESS



## DOT-TO-DOT

Join the dots to help Claris make the perfect gift!





# Alone

Scott Stuart

August 2022

9781761210457

JUV051000

\$14.99 | Hardback

32 pages | 8.9 × 10.8 in

Full color illustrations

throughout

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**An endearing story about how sometimes our worst moments can lead to the best things in life.**

Being alone can be tough, especially in the darkness of space.

Earth is an affectionate planet who is looking for a friend. She's delighted when she spots Sun, but Sun is quick to reject her offer of friendship. "I can't be friends with a planet like you, for I am a star and you are too new." As Earth searches the solar system, she's met with a similar response from the other planets—Mercury only likes friends who are dry, Mars only makes friends with those who are red, and Jupiter only has time for big friends.

When something fiery, red and menacing comes hurtling towards her, she fears the worst ... but could it be a sign that something wonderful is about to happen?

**Scott Stuart** is a writer, illustrator, and designer who watches kids' movies even when his son is not around. He is passionate about dismantling gender stereotypes and empowering children to follow their own unique path. Scott's stories and his uplifting online presence have attracted over 250k followers and 8m likes on TikTok.

- Scott Stuart is a TikTok sensation, with over 250k followers and 8m likes.
- Scott rocketed to fame after posting a video of himself and his son both dressed as Elsa for a screening of *Frozen II*.
- Scott's irresistible art style pairs perfectly with the gentle humor and warmth of the text.
- The text's rollicking rhyme is perfect for reading aloud.
- A deeply uplifting story that encourages young readers to embrace their uniqueness and see the silver lining in unexpected events.



Also Available

How to Be a

Real Man

9781760507848

\$14.99 | 2022



Also Available

The Very First You

9781760508883

\$14.99 | 2022

ISBN: 978-1761210457



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Earth opened her eyes  
and looked all around.



She looked for a friend ...

But no friend could be found.

Mercury turned  
and spoke with a sigh,

*You're much too wet.  
I like friends who  
are dry.*



Next there was Venus,  
who turned on the spot,

*You are too cold.  
I like friends who  
are hot.*



Earth looked at Mars,  
who said right on cue,

*Red is the best  
and you are  
too blue.*



Jupiter laughed  
and looked at them all,

*I am the biggest  
and you are  
too small.*





# Plume: Festival Seeker

Tania McCartney

November 2022

9781741177909

YAF014000

\$17.99 | Hardback

40 pages | 9.1 × 11 in

Full color illustrations  
throughout

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**The third book in the Plume series, exploring fun and heart-warming festivals in countries around the world.**

*Plume: Festival Seeker* is an absolutely gorgeous children's picture book celebrating—what else?—"celebrations!" Throughout the year, the world is plump with astonishing festivals and Plume loves them all! Journey alongside this adventurous, color-loving penguin as he jumps aboard the Albatross Express to enjoy a range of enchanting events across the globe.

Stare in wonder at the Up Helly Aa fire festival in Scotland and the freaky Day of Masquerade in Costa Rica. Get messy at the squelchy Boryeong Mud Festival in South Korea or La Tomatina tomato battle in Spain. Scatter a rainbow of color during Holi in India or enjoy a celebration of gifts, sweets and kindness at Eid al-Fitr in Algeria.

A year of wonder and excitement culminates in Plume's favorite festival of them all—Christmas. Will his reluctant penguin friends join him for the celebrations?

**Tania McCartney** is a book creator. She has made well over 60 books for children and adults, and has illustrated, edited, and designed many of them, too. Her works have both shortlisted and won an array of awards, and have reached the hands of children in over 20 countries around the globe.

- The third book in this acclaimed series for 4 to 7 years olds, and both girls and boys.
- Festivals featured are: Up Helly Aa (Scotland), Rio Carnival (Brazil), Holi (India), Easter (Guatemala), Eid al-Fitr (Algeria), Boryeong Mud Festival (South Korea), La Tomatina (Spain), Day of Masquerade (Costa Rica), Diwali (Fiji), Jolabokafloð (Iceland Christmas book-giving festival).
- Encourages children to be open to new experiences and different cultures.
- The endpapers also feature a world map to help children develop their knowledge of world geography.
- Each title in the series features a Pantone color to make these books extra special.

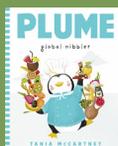


**Also Available**

Plume: World  
Explorer

9781741177664

\$17.99 | 2021



**Also Available**

Plume: Global  
Nibbler

9781741177671

\$17.99 | 2022

ISBN: 978-1741177909



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...Brazil and the world-famous **Rio Carnival!**



**VAMOS CAIR  
NA FOLIA!**

The streets burst with colour and music and spectacular **costumes** – a dazzling celebration of Portuguese culture.

They join Carlos for five days of **street parades**. Plume has never been so **excited** – or so exhausted!

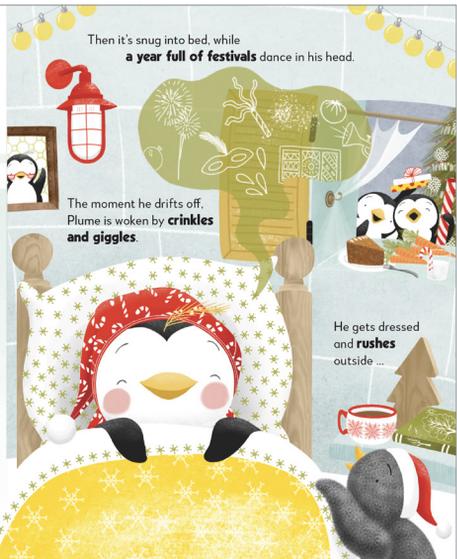
It's **Christmas Eve** in Antarctica. After a long year, Plume knows the penguins **quite like** Christmas. He hopes to **tempt** them with treats.



He drapes **tinsel**.

He hangs stockings stuffed with **gifts**. He pops **carrots** and **fruity cake** on the windowsill for some fellow travellers who may just drop by.

Then it's snug into bed, while **a year full of festivals** dance in his head.

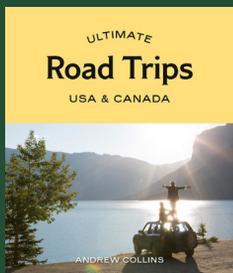


The moment he drifts off, Plume is woken by **crinkles** and **giggles**.

He gets dressed and **rushes** outside ...



Travel



# Ultimate Road Trips: USA & Canada

Andrew Collins

August 2022

ISBN 9781741177862

TRV025000

\$35.00 | Flexibound

344 pages | 8.3 × 9.4 in

Full color photography throughout

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## An inspirational and practical guide to the best road trips.

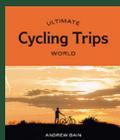
*Ultimate Road Trips: USA & Canada* provides detailed itineraries for 32 amazing driving routes and adventures, from enthralling national parks to charming small towns.

Each chapter features route maps, color photos, and descriptions of the must-see highlights, including short hikes, family-friendly attractions, and world-class museums. Each itinerary also covers the best places to eat and sleep, from quirky diners and hip cafes to retro-cool motels, cozy cabins, and stylish glamping resorts. You'll learn the best times to go both for great weather and avoiding the crowds.

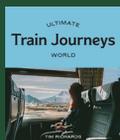
Car vacations were already gaining in popularity before the pandemic. Now, with travel picking up again, there's an even stronger interest in the independent journey, when your significant other, family or a group of friends can just hop into a car and hit the open road.

**Andrew Collins** has written and edited dozens of guidebooks, mostly for Fodor's and Moon Travel Guides. An inveterate globetrotter and road-tripper, his travel goal is to travel to every county in the US. Currently, he's been to 2,296 out of 3,065 counties (including parishes in Louisiana and boroughs in Alaska). He also teaches travel writing and food writing for New York City's renowned Gotham Writers Workshop.

- Features 32 distinct itineraries covering almost all 50 US states (including Hawaii and Alaska), 7 Canadian provinces and the Yukon, and includes epic journeys like California's Highway 1 and the Canadian Rockies.
- According to *The New York Times*, travel is becoming increasingly popular again with road trips still incredibly popular. As many as 72 percent of travelers say they will drive to their destination.
- Each road trip is between 500 and 1,000 miles and includes information on the best time to go, how to customize the journey if you have more or less time, where to eat and sleep, what to see and do.



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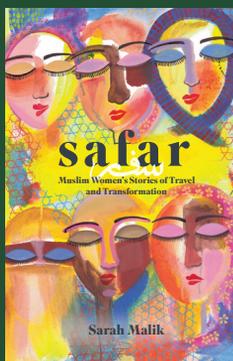
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Ultimate Train Journeys: World  
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ISBN: 978-1741177862



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draft

## Safar: Muslim Women's Stories of Travel and Transformation

November 2022  
9781741177763  
TRV026000  
\$16.99 | Hardback  
192 pages | 5.4 × 8.5 in  
Full color illustrations  
throughout

Sarah Malik

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The fourth title in the *Girls Guide to the World* series.

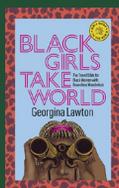
Safar is the Urdu and Arabic word for “journey,” which provides the perfect title for this beautifully illustrated gift book for Muslim women and girls. Through a series of interviews with Muslim women from diverse backgrounds, Australian journalist Sarah Malik has created a book that explores personal growth and self-knowledge in the context of travel.

*Safar* explores the emotional and spiritual aspects of journeying, whether it be traveling to a new country or a new locale, or how these experiences affect the way Muslim women perceive and understand the world. There are fascinating stories of love and friendship, as well as stories of how travel connects to roots, spirituality, confidence, identity, privilege, and inspiration.

Featuring stunning illustrations by Amani Haydar, this is an important and loving book that centers the experiences and perspectives of Muslim women, offering insights for readers of all backgrounds.

**Sarah Malik** is a Walkley-award-winning Australian investigative journalist, SBS presenter and avid traveler. She has lived in Jordan and slept under the desert stars in a Bedouin camp in Wadi Rum and climbed Asia's highest peak Mount Kinabalu in Borneo and Malaysia. Sarah graduated from the University of Technology, Sydney, with degrees in law and journalism.

- Sarah Malik's book plays an important role in centering the perspectives of Muslim women and offers a safe space for sharing both their fears and their dreams.
- Chapters cover a wide range of topics connecting women to the world around them, including spirituality, identity, confidence, privilege, and inspiring ideas for their next adventure.



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Black Girls Take  
World  
9781741177022  
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Also Available  
Asian Girls are  
Going Places  
9781741177121  
\$16.99 | 2022

ISBN: 978-1741177763



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## 02. SPIRITUALITY

You can't really speak about travel, spirituality and Muslim women without speaking about Hajj.

I remember doing Hajj as a thirteen year old with my parents. I was too young to really understand the spiritual significance of what I was doing, but the crowds, the emotions, and the feeling of being part of something much larger than yourself, felt like being part of a global moment. I remember being clad in white like my parents and sister – in what is known as Ihram, the clothing you wear to perform the rites of Hajj.

They were plain and white to denote the equality of believers in front of God, intended to erase the signifiers of class, race and social status and nationality, and intended to show purity, devotion and the equality of the spirit and soul.

10



DO I  
HAVE  
TO  
CHOOSE?

SAFAR

"It was a big trip packing up the family and going back to Lebanon to visit all of the relatives," Nadia says.

Nadia's parents had saved for years for the trip. The trip from Sydney to Lebanon for the family of seven cost \$30000, a huge amount at the time. It was a decision that had not been taken lightly. Jamal says it was choice for her family between putting down a deposit on a house or making the trip. "They decided to spend that money on the family and the family experience. That is so special because it wasn't the material things that my parents wanted. It was 'we want our children to meet our family and we want to take them to where we've come from.'"

For Jamal the experience sparked a lifelong love of travel. "For me travelling is worth that investment because it does grow your mind and make you a richer person. It opens your eyes to the world that you would just not get if you stayed at home."

Like Farah, Nadia's trip was not without culture shock and confusion. Armed with Arabic from Saturday school classes, Nadia wasn't prepared for the questions. She remembered getting asked by relatives whether she liked Lebanon or Australia more. "I remember thinking, 'Why am I being asked this? Do I have to choose? I like them both! But of course, Australia I like first and foremost because it's where I was born and where I see my life.'"

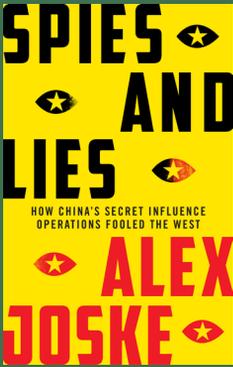
For Farah, the funniest clashes were over her clothes. "And I came over with outfits from Supr! Like pedal pushers. My family were like, 'Why are you wearing pants that are too small for you? Boob top? Where are the straps?' My fashion sense was pretty wacky! But it was pretty wacky over there too," she laughs.

Tripping over language which felt like thick furry foreign object on

19



# Narrative Non-Fiction



draft

## Spies and Lies

A Groundbreaking  
Exposé of China's  
Clandestine Operations  
Alex Joske

September 2022  
9781743797990  
POL036000  
\$22.99 | Paperback  
304 pages | 6 × 9.2 in  
Text only

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### A forensic and gripping examination of China's intelligence work globally.

*Spies and Lies* by Alex Joske is a groundbreaking exposé of elite influence operations by China's little-known Ministry of State Security. Revealing for the first time how the Chinese Communist Party has tasked its spies to deceive the world, it challenges the conventional account of China's past, present and future.

Through interviews with defectors and intelligence officers, classified Chinese intelligence documents and original investigations, Alex Joske unmask dozens of active Chinese intelligence officers along with global MSS fronts including travel agencies, writers associations, publishing houses, alumni associations, newspapers, Buddhist retreats, a record company and charities. This book pierces the Ministry of State Security's walls of secrecy and reveals how agents of the Chinese Communist Party have spent nearly 40 years manipulating Western leaders' attitudes about China's rise.

*Spies and Lies* is an extraordinary insight into the most successful influence operation in history, one which has fooled the West for years, and indispensable reading.

**Alex Joske** was the youngest-ever analyst at the Australian Strategic Policy Institute and is known for breaking open new fields of research through meticulous Chinese-language investigations grounded in authoritative and independently verifiable sources. His research in the hotly contested field of Chinese Communist Party influence and espionage efforts has withstood intense scrutiny and earned the respect and interest of governments and policymakers globally.

- Australia's leading expert on the Chinese Communist Party's influence and intelligence operations—with global recognition from key voices in media and politics, particularly in the US.
- Alex was the youngest-ever analyst at the Australian Strategic Policy Institute, publishing the most-read reports in ASPI's history.

ISBN: 978-1743797990



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“

**If only this book were a work of fiction, we could all sleep better at night. But the revelations by Joske will keep you up all night reading, learning and marvelling at how Beijing’s agents pulled the wool over the eyes of the world for so long. *Spies and Lies* is a brilliant book.**

– Matt Pottinger, *former US Deputy National Security Advisor*

**Alex Joske is one of the most innovative and impressive voices on China policy today. When Alex speaks, governments need to listen.**

– Mike Gallagher, *Member of Congress*

**Joske, only a couple of years removed from university, has quickly risen to prominence on issues of Chinese government influence.**

– David Barboza, *The Wire China, formerly New York Times*

**Alex Joske is one of the leading researchers on the subject of Chinese Communist Party influence and interference around the world and he is already a trusted authority on the matter for journalists, academics, lawmakers and government officials in Washington, DC. His book will be both an important contribution to the field as well as a popular success in several countries. I can’t wait to read it.**

– Josh Rogin, *Washington Post*

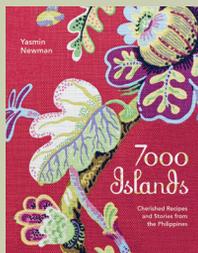
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# Backlist

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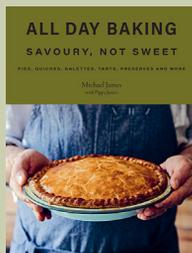
## FOOD & DRINK



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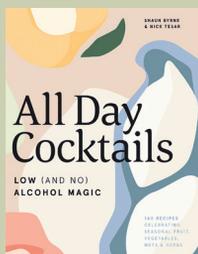
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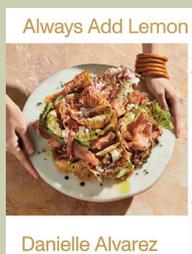
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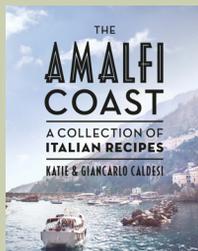
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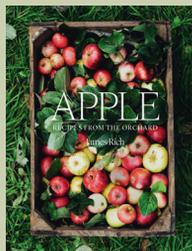
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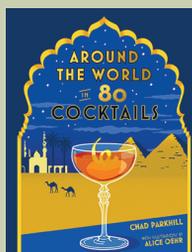
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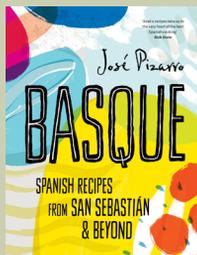
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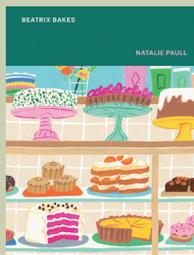


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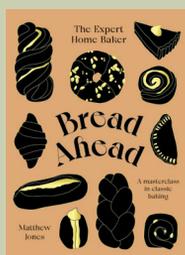
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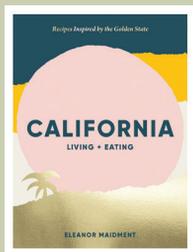


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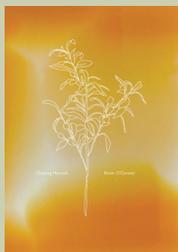
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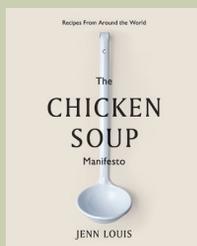
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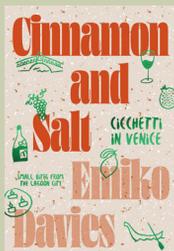
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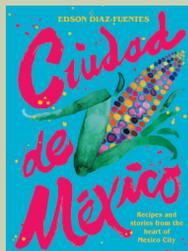
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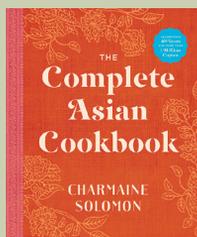
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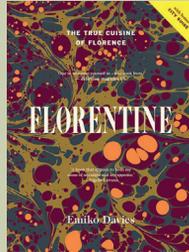
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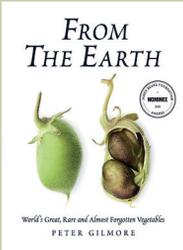
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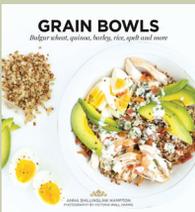
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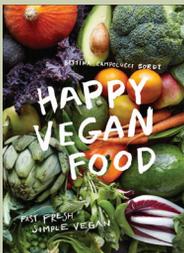
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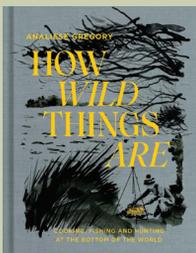
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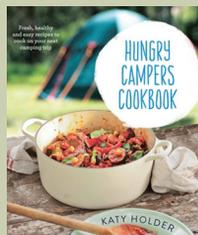
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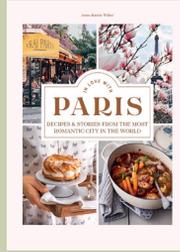
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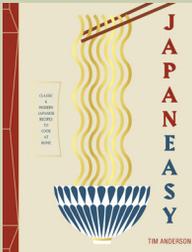
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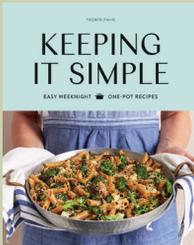
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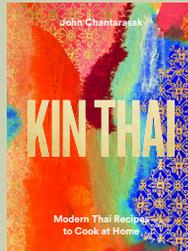
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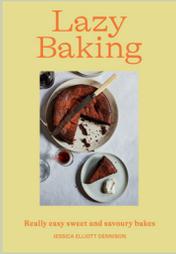
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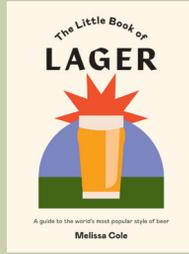
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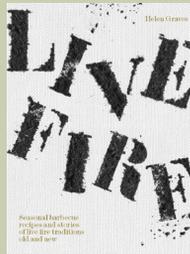
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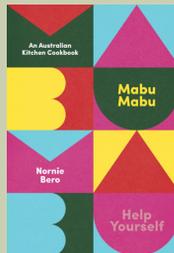
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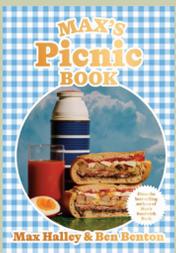
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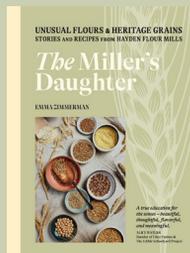
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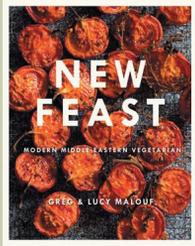
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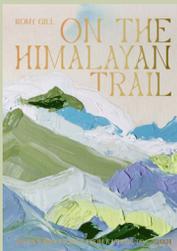
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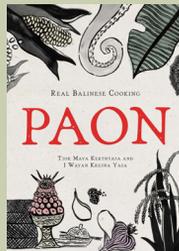
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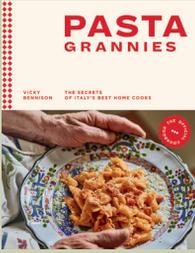
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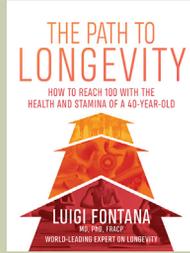


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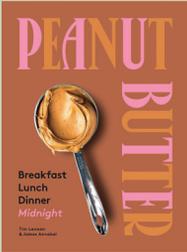
**Pasta Grannies:  
The Official  
Cookbook**

Vicky Bennison  
\$32.50 | HC  
9781784882884



**The Path to  
Longevity**

Luigi Fontana  
\$25.99 | PB  
9781743795965



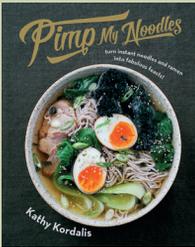
**Peanut Butter:  
Breakfast, Lunch  
& Dinner**

Tim Lannan &  
James Annabel  
\$14.99 | HC  
9781743795750



**The Pie Project**

Phoebe Wood &  
Kirsten Jenkins  
\$24.99 | HC  
9781743791332



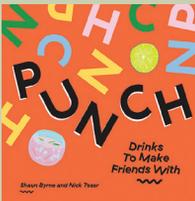
**Pimp My  
Noodles**

Kathy Kordalis  
\$19.99 | HC  
9781784881238



**The Plan Buy  
Cook Book**

Gabby Chapman  
& Jan Petrovic  
\$24.99 | FB  
9781743795644



**Punch**

Shaun Byrne  
& Nick Tesar  
\$17.99 | HC  
9781743796078

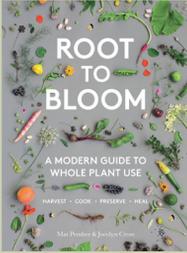


**Road Trip  
Cooking**

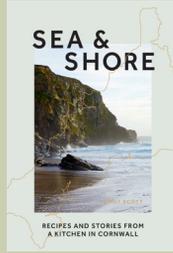
The Holy Kawu  
Company  
\$24.99 | PB  
9781741177374



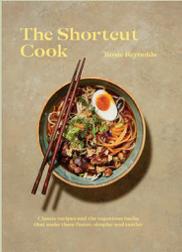
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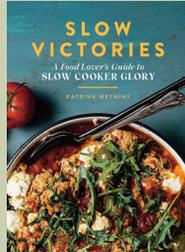
**Root to Bloom**  
Mat Pemble &  
Jocelyn Cross  
\$29.99 | HC  
9781743793442



**Sea & Shore**  
Emily Scott  
\$40.00 | HC  
9781784883997



**The Shortcut Cook**  
Rosie Reynolds  
\$22.99 | HC  
9781784883515



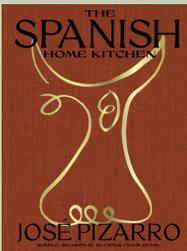
**Slow Victories**  
Katrina Meynink  
\$21.99 | FB  
9781743796412



**Smith & Daughters:  
Ckbk (That Happens  
To Be Vegan)**  
Shannon Martinez  
& Mo Wyse  
\$35.00 | HC  
9781743792070



**Smith &  
Deli-cious**  
Shannon Martinez  
& Mo Wyse  
\$35.00 | HC  
9781743793671



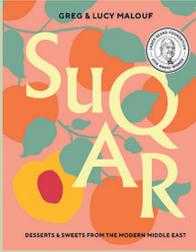
**The Spanish  
Home Kitchen**  
José Pizarro  
\$42.00 | HC  
9781784884475



**Speakeasy**  
Benny Roff  
\$19.95 | HC  
9781743790106



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**SUQAR**  
Greg Malouf  
& Lucy Malouf  
\$40.00 | HC  
9781743794135



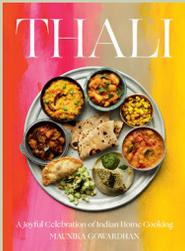
**Sweet Vegan**  
Nicole Maree  
\$14.99 | FB  
9781743796467



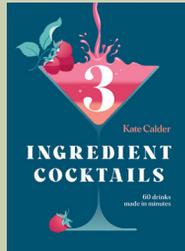
**Take One Fish**  
Josh Niland  
\$40.00 | HC  
9781743796634



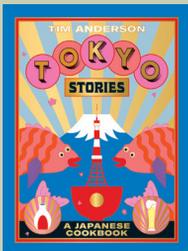
**Taqueria**  
Paul Wilson  
\$29.99 | HC  
9781743792315



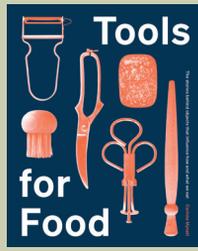
**Thali**  
Maunika Gowardhan  
\$32.50 | HC  
9781784884581



**Three Ingredient Cocktails**  
Kate Calder  
\$20.99 | HC  
9781784884710



**Tokyo Stories**  
Tim Anderson  
\$35.00 | HC  
9781784882297



**Tools for Food**  
Corinne Mynatt  
\$22.99 | HC  
9781784884048

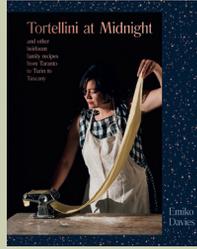


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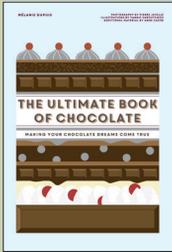
**Torta della Nonna**

Emiko Davies  
\$24.99 | HC  
9781743796849



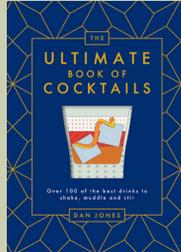
**Tortellini at Midnight**

Emiko Davies  
\$35.00 | HC  
9781743794531



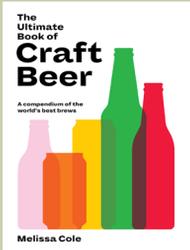
**The Ultimate Book of Chocolate**

Melanie Dupuis  
\$50.00 | HC  
9781784883799



**The Ultimate Book of Cocktails**

Dan Jones  
\$27.50 | HC  
9781784883478



**The Ultimate Book of Craft Beer**

Melissa Cole  
\$27.50 | HC  
9781784884574



**Vegan JapanEasy**

Tim Anderson  
\$32.50 | HC  
9781784882846



**Vegan One-Pot Wonders**

Jessica Prescott  
\$24.99 | HC  
9781784883232



**Vegan With Bite**

Shannon Martinez  
\$24.99 | HC  
9781743796245



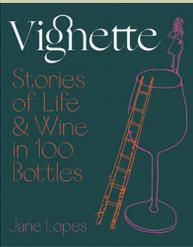
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**Vietnamese**  
Uyen Luu  
\$32.50 | HC  
9781784884239



**Vietnamese Street Food**  
Andreas Pohl & Tracey Lister  
\$29.95 | PB  
9781742704890



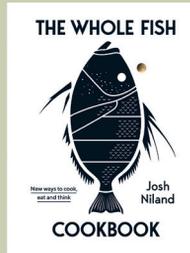
**Vignette: Stories of Life and Wine in 100 Bottles**  
Jane Lopes  
\$29.99 | HC  
9781743795323



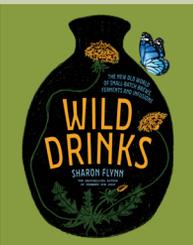
**We Can All Eat That!**  
Pam Brook  
\$29.99 | FB  
9781743795798



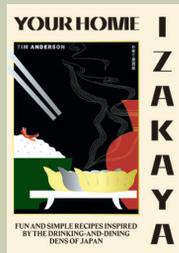
**Whole**  
Harriet Birrell  
\$35.00 | HC  
9781743795163



**The Whole Fish Cookbook**  
Josh Niland  
\$40.00 | HC  
9781743795538



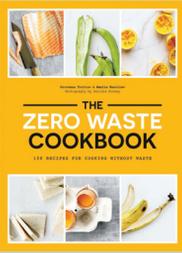
**Wild Drinks**  
Sharon Flynn  
\$29.99 | HC  
9781743796115



**Your Home Izakaya**  
Tim Anderson  
\$35.00 | HC  
9781784883850



BACKLIST



**The Zero Waste Cookbook**

Amelia Wasiliev & Giovanna Torrico

\$22.99 | PB  
9781784882471

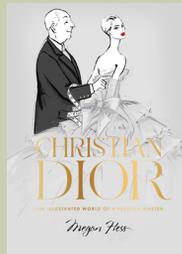


**FASHION & BEAUTY**



**The Botanical Beauty Hunter**

Maddy Dixon  
\$19.99 | HC  
9781743796429



**Christian Dior**

Megan Hess  
\$35.00 | HC  
9781743797266



**Coco Chanel**

Megan Hess  
\$24.99 | HC  
9781743790663



**Coco Chanel Special Edition**

Megan Hess  
\$35.00 | HC  
9781743797440



**Diana: Style Icon**

Dan Jones & Fernando Monroy  
\$19.99 | HC  
9781784883812

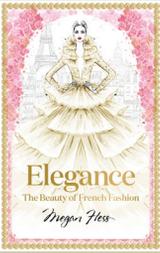


**The Dress**

Megan Hess  
\$24.95 | HC  
9781742708232



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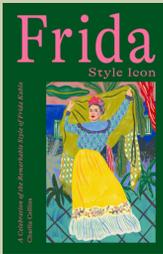
**Elegance:  
The Beauty of  
French Fashion**

Megan Hess  
\$24.99 | HC  
9781743794425



**Fashion House**

Megan Hess  
\$15.99 | HC  
9781742708928



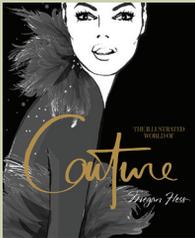
**Frida: Style Icon**

Charlie Collins  
\$19.99 | HC  
9781784884970



**Iconic**

Megan Hess  
\$24.99 | HC  
9781743794371



**The Illustrated  
World of Couture**

Megan Hess  
\$45.00 | HC  
9781743794449



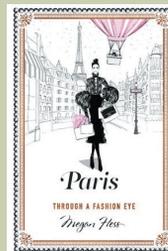
**Megan Hess:  
The Little  
Black Dress**

Megan Hess  
\$19.99 | HC  
9781743797358



**New York**

Megan Hess  
\$24.99 | HC  
9781743791714

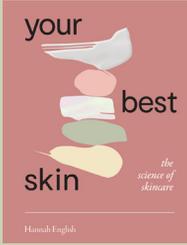


**Paris**

Megan Hess  
\$24.99 | HC  
9781743792476



BACKLIST



**Your Best Skin**

Hannah English  
\$22.99 | FB  
9781743797693



**CHILDREN'S**



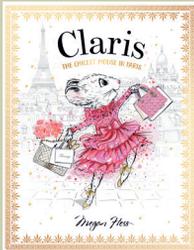
**Abigail Fig: The Secret Agent Pig**

Megan Hess  
\$17.99 | HC  
9781760507725



**Art at Home**

Lorna Scobie  
\$14.99 | PB  
9781784884000



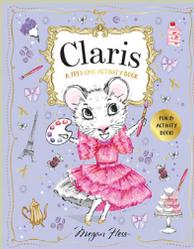
**Claris**

Megan Hess  
\$17.99 | HC  
9781760502591



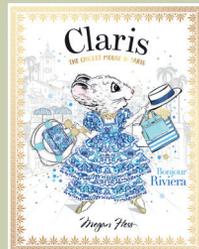
**Claris Book & 60 Piece Puzzle Set**

Megan Hess  
\$17.99 | PZ - Puzzles  
9781760507817



**Claris: A Très Chic Activity Book**

Megan Hess  
\$9.99 | PB  
9781760508951



**Claris: Bonjour Riviera**

Megan Hess  
\$17.99 | HC  
9781760504939

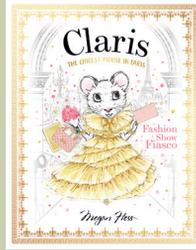


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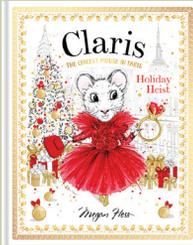
**Claris: Book & Headband Gift Set**

Megan Hess  
\$19.99 | HC  
9781760508975



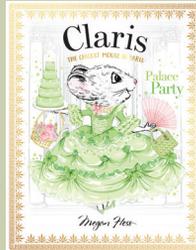
**Claris: Fashion Show Fiasco**

Megan Hess  
\$17.99 | HC  
9781760502874



**Claris: Holiday Heist**

Megan Hess  
\$17.99 | HC  
9781760504953



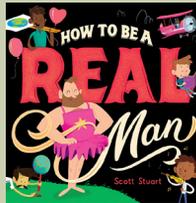
**Claris: Palace Party**

Megan Hess  
\$17.99 | HC  
9781760504977



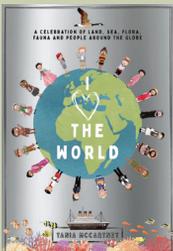
**Colorobics**

Stan Rodski  
\$9.99 | PB  
9781743798164



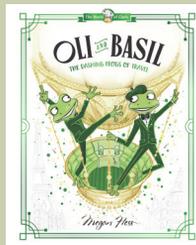
**How to Be a Real Man**

Scott Stuart  
\$14.99 | HC  
9781760507848



**I Love the World**

Tania McCartney  
\$19.99 | HC  
9781741177398

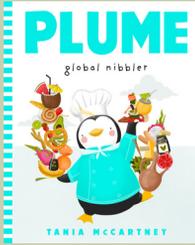


**Oli and Basil: The Dashing Frogs of Travel**

Megan Hess  
\$17.99 | HC  
9781760507671

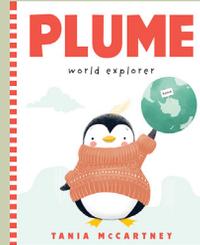


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**Plume:  
Global Nibbler**  
Tania McCartney

\$17.99 | HC  
9781741177671



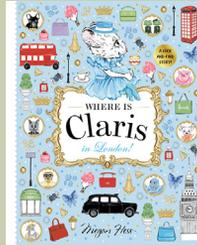
**Plume:  
World Explorer**  
Tania McCartney

\$17.99 | HC  
9781741177664



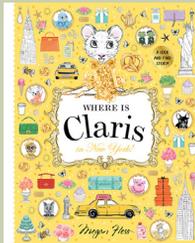
**The Very  
First You**  
Scott Stuart

\$14.99 | HC  
9781760508883



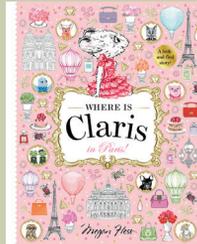
**Where is Claris  
in London!**

Megan Hess  
\$14.99 | HC  
9781760509514



**Where is Claris  
in New York**

Megan Hess  
\$14.99 | HC  
9781760504960



**Where is Claris  
in Paris**

Megan Hess  
\$14.99 | HC  
9781760504946

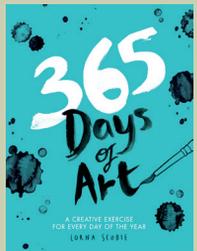


## CRAFT, HOME & GARDEN



**15-Minute  
Art Painting**

Hannah Podbury  
\$19.99 | FB  
9781784884994

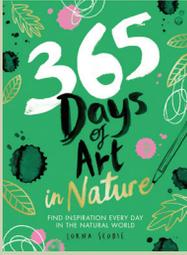


**365 Days of Art**

Lorna Scobie  
\$20.99 | FB  
9781784881115

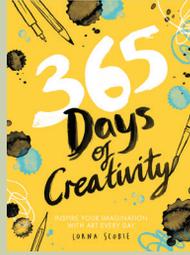


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## 365 Days of Art in Nature

Lorna Scobie  
\$20.99 | FB  
9781784883256



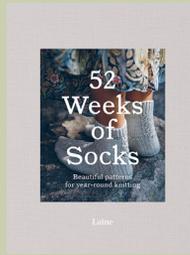
## 365 Days of Creativity

Lorna Scobie  
\$20.99 | FB  
9781784882792



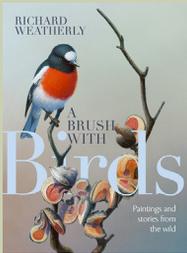
## 365 Days of Drawing

Lorna Scobie  
\$20.99 | FB  
9781784881955



## 52 Weeks of Socks

Laine  
\$19.99 | PB  
9781743797563



## A Brush with Birds

Richard Weatherly  
\$45.00 | HC  
9781741176445



## A Living Space

Kit Kemp  
\$50.00 | HC  
9781742703930



## A New Leaf

Jennifer Haslam & Pip McCormac  
\$45.00 | HC  
9781784884628



## A Tree in the House

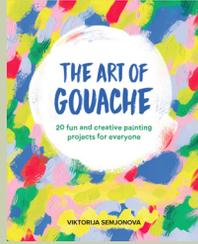
Annabelle Hickson  
\$35.00 | HC  
9781743793749



# BACKLIST



**Art Club**  
Lorna Scobie  
\$19.00 | CD  
9781784884383



**The Art of Gouache**  
Viktorija Semjonova  
\$22.99 | PB  
9781784884352



**British Designers At Home**  
Jenny Rose-Innes  
\$50.00 | HC  
9781784883461



**Celebrate with Chyka Keebaugh**  
Chyka Keebaugh  
\$29.99 | HC  
9781743795668



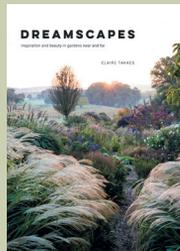
**Cut Flower Growing**  
Marianne Slater  
\$22.99 | HC  
9781784885250



**Design Secrets**  
Kit Kemp  
\$35.00 | HC  
9781784884246



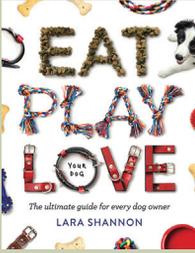
**Design Thread**  
Kit Kemp  
\$50.00 | HC  
9781784881948



**Dreamscapes**  
Claire Takacs  
\$50.00 | HC  
9781743793527

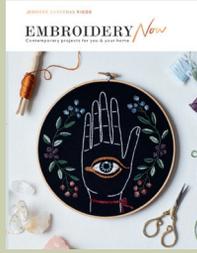


BACKLIST



**Eat, Play, Love  
(Your Dog)**

Lara Shannon  
\$24.99 | PB  
9781741177053



**Embroidery Now**

Jennifer Cardenas Riggs  
\$19.99 | PB  
9781784882532



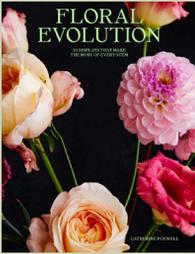
**Everlastings**

Bex Partridge  
\$20.99 | PB  
9781784883393



**Every Room  
Tells a Story**

Kit Kemp  
\$50.00 | HC  
9781784880125



**Floral Evolution**

Catherine Foxwell  
\$24.99 | PB  
9781784884369



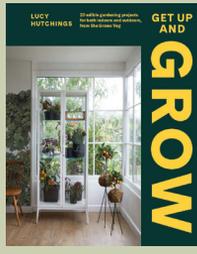
**Flowers Forever**

Bex Partridge  
\$29.99 | HC  
9781784884345



**The Garden  
Apothecary**

Becky Cole  
\$24.99 | PB  
9781784884376



**Get Up and Grow**

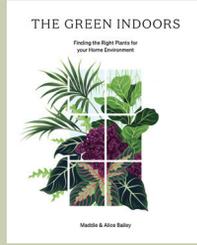
Lucy Hutchings  
\$23.99 | HC  
9781784883928



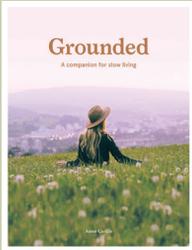
# BACKLIST



**Green**  
Jason Chongue  
\$23.99 | FB  
9781743795545



**The Green Indoors**  
Maddie Bailey & Alice Bailey  
\$24.99 | HC  
9781784883959



**Grounded:**  
**Slow, Grow, Make, Do**  
Anna Carlile  
\$20.99 | FB  
9781741176827



**Grow. Food. Anywhere.**  
Mat Pember & Dillon Seitchik-Reardon  
\$29.99 | FB  
9781743793770



**The Hidden Histories of House Plants**  
Alice Bailey & Maddie Bailey  
\$19.99 | HC  
9781784884055



**Home by Natural Harry**  
Harriet Birrell  
\$24.99 | HC  
9781743796207



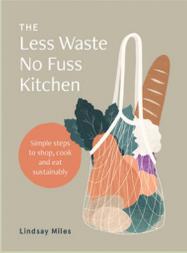
**How to Play Your Best Golf**  
Nick O'Hern  
\$19.99 | HC  
9781743798041



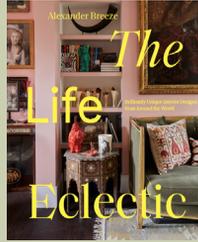
**Less Stuff**  
Lindsay Miles  
\$19.99 | FB  
9781743795446



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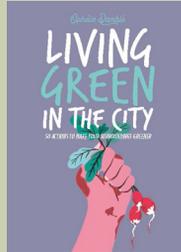
**The Less Waste, No Fuss Kitchen**  
Lindsay Miles  
\$19.99 | FB  
9781743795835



**The Life Eclectic**  
Alexander Breeze  
\$50.00 | HC  
9781784884444



**The Little Veggie Patch Co. DIY Garden Projects**  
Mat Pember & Dillon Seitchik-Reardon  
\$34.95 | PB  
9781743790991



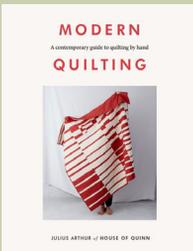
**Living Green in the City**  
Ophelie Damblé  
\$22.99 | HC  
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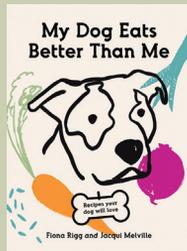
**Miniscapes**  
Clea Cregan  
\$14.99 | HC  
9781743796863



**Modern Container Gardening**  
Isabelle Palmer  
\$22.99 | HC  
9781784883133



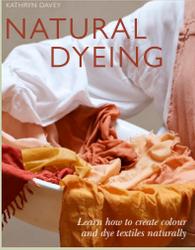
**Modern Quilting**  
Julius Arthur  
\$29.99 | FB  
9781784883942



**My Dog Eats Better Than Me**  
Fiona Rigg & Jacqui Melville  
\$19.99 | FB  
9781743796870



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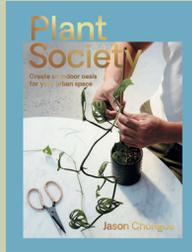
**Natural Dyeing**  
Kathryn Davey  
\$22.99 | PB  
9781784884949



**New Rural**  
Ingrid Weir  
\$45.00 | HC  
9781743797297



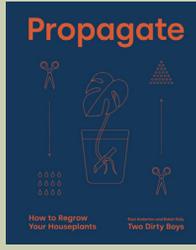
**Petal**  
Adriana Picker  
\$37.00 | HC  
9781743795040



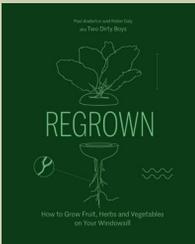
**Plant Society**  
Jason Chongue  
\$22.99 | FB  
9781743793435



**Pocket Art**  
Lorna Scobie  
\$19.99 | HC  
9781784883980



**Propagate**  
Paul Anderton  
& Robin Daly  
\$19.99 | HC  
9781784884925



**Regrown**  
Paul Anderton  
& Robin Daly  
\$24.99 | HC  
9781784884031



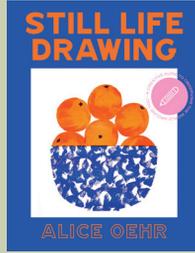
**Resident Dog**  
Nicole England  
\$50.00 | HC  
9781784883508



BACKLIST



**Still**  
Natalie Walton  
\$42.00 | HC  
9781743795705



**Still Life Drawing**  
Alice Oehr  
\$19.99 | PB  
9781743796986



**Stitch in Bloom**  
Lora Avedian  
\$22.99 | PB  
9781784883966



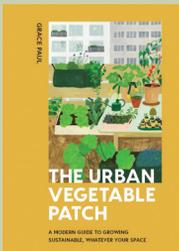
**Style: The Art of Creating a Beautiful Home**  
Natalie Walton  
\$42.00 | HC  
9781743797976



**Sustainable Gifting**  
Michelle Mackintosh  
\$14.99 | HC  
9781743796818



**This is Home**  
Natalie Walton  
\$42.00 | HC  
9781743793459



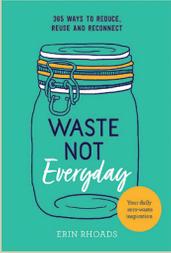
**The Urban Vegetable Patch**  
Grace Paul  
\$19.99 | HC  
9781784884277



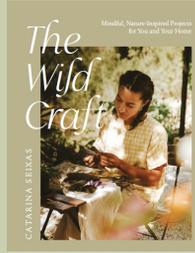
**Vivid**  
Julia Green & Arnelie Habib  
\$40.00 | HC  
9781743796504



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**Waste Not Everyday**  
Erin Rhoads  
\$14.99 | FB  
9781743795552



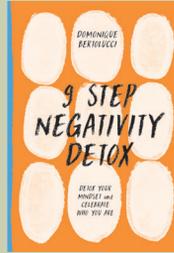
**The Wild Craft**  
Catarina Seixas  
\$23.99 | FB  
9781784884932



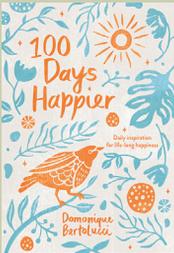
SELF HELP & INSPIRATION



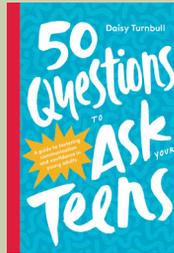
**7 Step Mindset Makeover**  
Domonique Bertolucci  
\$19.99 | HC  
9781743798027



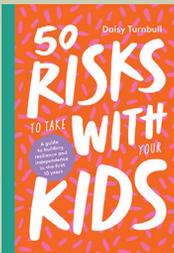
**9 Step Negativity Detox**  
Domonique Bertolucci  
\$19.99 | HC  
9781743798034



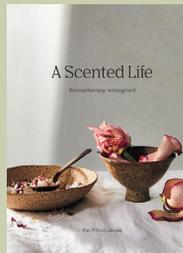
**100 Days Happier**  
Domonique Bertolucci  
\$14.99 | HC  
9781743797129



**50 Questions to Ask Your Teens**  
Daisy Turnbull  
\$14.99 | HC  
9781743797822



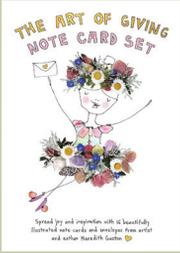
**50 Risks to Take With Your Kids**  
Daisy Turnbull  
\$14.99 | HC  
9781743796344



**A Scented Life**  
Pat Princi-Jones  
\$19.99 | HC  
9781743795958



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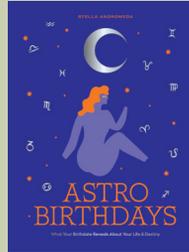
**The Art of Giving  
Note Card Set**  
Meredith Gaston  
\$17.99 | CA - Notecards  
9781743796221



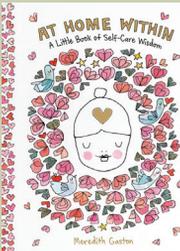
**The Art of  
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Meredith Gaston  
\$19.99 | HC  
9781743794692



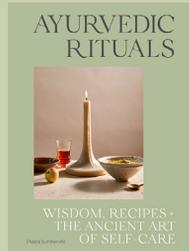
**The Art of  
Wellbeing**  
Meredith Gaston  
\$24.99 | HC  
9781743793510



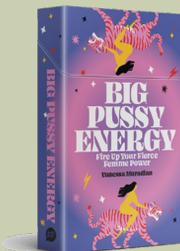
**Astro Birthdays**  
Stella Andromeda  
\$22.99 | HC  
9781784884598



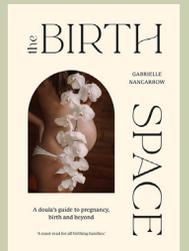
**At Home Within**  
Meredith Gaston  
\$14.99 | HC  
9781743796887



**Ayurvedic  
Rituals**  
Chasca Summerville  
\$22.99 | HC  
9781743797068



**Big Pussy Energy**  
Vanessa Muradian  
\$17.99 | CD  
9781743797709



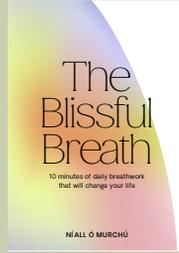
**The Birth Space**  
Gabrielle Nancarrow  
\$24.99 | HC  
9781743796931



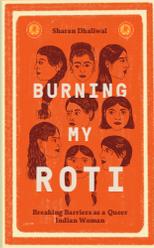
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June Pla  
\$19.99 | PB  
9781784884024



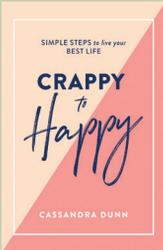
**The Blissful Breath**  
Niall Ó Murchú  
\$22.99 | HC  
9781784885304



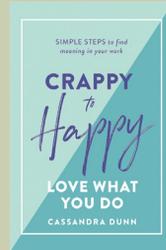
**Burning My Roti**  
Sharan Dhaliwal  
\$22.99 | HC  
9781784884390



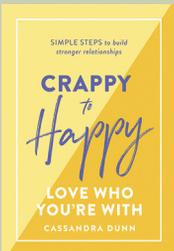
**Choosing Love**  
Meredith Gaston  
\$24.99 | HC  
9781743797433



**Crappy to Happy: Simple Steps to Live Your Best Life**  
Cassandra Dunn  
\$14.99 | HC  
9781743795118



**Crappy to Happy: Love What You Do**  
Cassandra Dunn  
\$14.99 | HC  
9781743795149



**Crappy to Happy: Love Who You're With**  
Cassandra Dunn  
\$14.99 | HC  
9781743796795



**Daily Oracle**  
Jerico Mandybur  
\$19.99 | HC  
9781784882730



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**The Daily Promise**  
Domonique Bertolucci  
\$14.99 | HC  
9781743797570



**Everesting**  
Matt de Neef  
\$27.99 | HC  
9781743797396



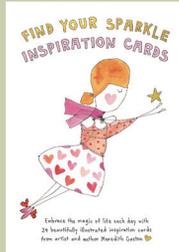
**Everyday Magic**  
Semra Haksever  
\$16.99 | HC  
9781784881924



**Fattily Ever After**  
Stephanie Yeboah  
\$19.99 | HC  
9781784883447



**Find Your Sparkle**  
Meredith Gaston  
\$19.99 | HC  
9781743795507



**Find Your Sparkle Inspiration Cards**  
Meredith Gaston  
\$17.99 | PC  
9781743796238



**Good Karma**  
Simon Raihmann & Adi Raihmann  
\$19.99 | HC  
9781784883843



**The Grief Companion**  
Ngaio Parr  
\$19.99 | CD  
9781743797471



BACKLIST



**The Happiness Chemicals**

Georgia Perry  
\$19.99 | CD  
9781743797457



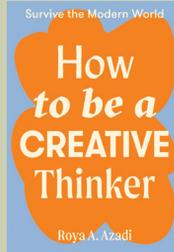
**The Happiness Code (3ed.)**

Domonique Bertolucci  
\$14.99 | HC  
9781743797600



**Heavily Meditated**

Caitlin Cady  
\$20.99 | HC  
9781743796146



**How to Be a Creative Thinker**

Roya A. Azadi  
\$14.99 | FB  
9781743797198



**How to Be Online and Also Be Happy**

Issy Beech  
\$14.99 | FB  
9781743796610



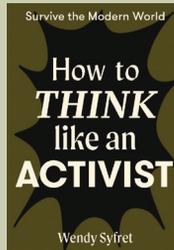
**How to Have Meaningful Relationships**

Emma Power  
\$14.99 | FB  
9781743796733



**How to Start a Side Hustle**

Kaylene Langford  
\$14.99 | FB  
9781743796726



**How to Think Like an Activist**

Wendy Syfret  
\$14.99 | FB  
9781743796627



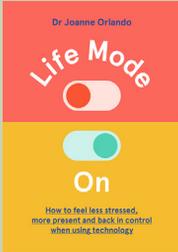
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**The Kindness Pact**  
Domonique Bertolucci  
\$14.99 | HC  
9781743797587



**Less is More**  
Domonique Bertolucci  
\$14.99 | HC  
9781743797662



**Life Mode On**  
Joanne Orlando  
\$14.99 | HC  
9781743797051



**Love Match**  
Stella Andromeda  
\$15.99 | HC  
9781784883287



**Love Spells**  
Semra Haksever  
\$14.99 | HC  
9781784882310



**Love Your Life**  
Domonique Bertolucci  
\$14.99 | HC  
9781743797594



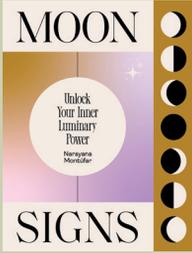
**Mama Moon's Book of Magic**  
Semra Haksever  
\$22.99 | HC  
9781784882747



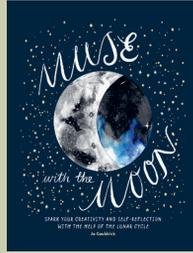
**Modern Day Magic**  
Rachel Lang  
\$22.99 | HC  
9781784884611



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**Moon Signs**  
Narayana Montufar  
\$19.99 | HC  
9781784883904



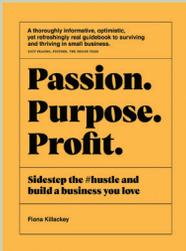
**Muse with the Moon**  
Jo Cauldrick  
\$19.99 | FB  
9781784882549



**Neo Tarot**  
Jerico Mandyk  
\$35.00 | Book and card set  
9781784882372



**Numerology**  
Remington Donovan  
\$19.99 | HC  
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**Passion Purpose Profit**  
Fiona Killackey  
\$20.99 | FB  
9781743796184



**Plant Therapy**  
Dr. Katie Cooper  
\$24.99 | HC  
9781784883522



**Pleasure Oracle**  
Jerico Mandyk  
\$19.99 | CD  
9781784883911



**Presence**  
Lisa Lister  
\$22.99 | HC  
9781784883782



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**Radical Rest**  
Richard Lister  
\$19.99 | PB  
9781784883775



**Relax**  
Meredith Gaston  
\$14.99 | HC  
9781743797426



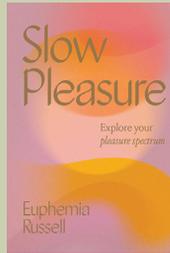
**Rewild Your Life**  
Sarah Stirling  
\$19.99 | HC  
9781784883973



**Rise and Shine**  
Georgia Perry  
\$19.99 | CD  
9781743796894



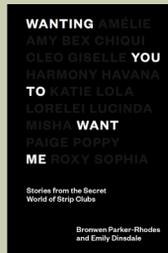
**Saturn Return Survival Guide**  
Lisa Stardust & Emmy Lupin  
\$14.99 | HC  
9781743796641



**Slow Pleasure**  
Euphemia Russell  
\$19.99 | HC  
9781743796900



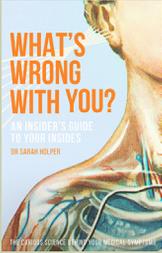
**Still Together**  
Manoj Dias  
\$16.99 | HC  
9781743796719



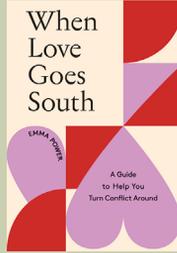
**Wanting You to Want Me**  
Emily Dinsdale & Bronwen Parker-Rhodes  
\$24.99 | HC  
9781784884666



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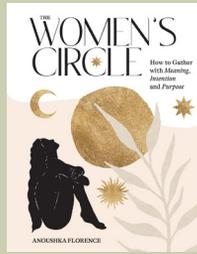
**What's Wrong With You?**  
Sarah Holper  
\$19.99 | PB  
9781743797112



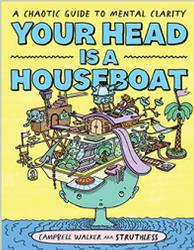
**When Love Goes South**  
Emma Power  
\$16.99 | HC  
9781743797631



**WishCraft**  
Shauna Cummins  
\$16.99 | HC  
9781784883492



**The Women's Circle**  
Anoushka Florence  
\$24.99 | HC  
9781743797488



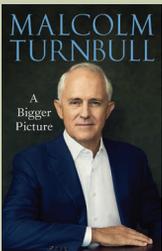
**Your Head is a Houseboat**  
Campbell Walker  
\$19.99 | PB  
9781743797495



**You've Got This**  
Dominique Bertolucci  
\$14.99 | HC  
9781743796801



NON-FICTION



**A Bigger Picture**  
Malcolm Turnbull  
\$45.00 | HC  
9781743795637



**Silent Invasion**  
Clive Hamilton  
\$26.99 | PB  
9781743794807



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## SEEING STARS



**Aquarius**  
Stella Andromeda  
\$11.99 | HC  
9781784882600



**Aries**  
Stella Andromeda  
\$11.99 | HC  
9781784882617



**Cancer**  
Stella Andromeda  
\$11.99 | HC  
9781784882716



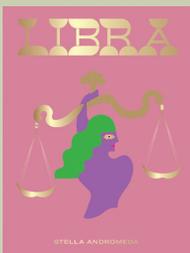
**Capricorn**  
Stella Andromeda  
\$11.99 | HC  
9781784882679



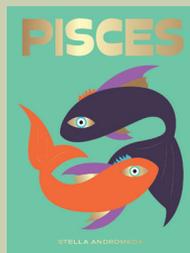
**Gemini**  
Stella Andromeda  
\$11.99 | HC  
9781784882655



**Leo**  
Stella Andromeda  
\$11.99 | HC  
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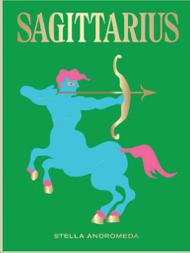
**Libra**  
Stella Andromeda  
\$11.99 | HC  
9781784882709



**Pisces**  
Stella Andromeda  
\$11.99 | HC  
9781784882686



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**Sagittarius**  
Stella Andromeda  
\$11.99 | HC  
9781784882693



**Scorpio**  
Stella Andromeda  
\$11.99 | HC  
9781784882662



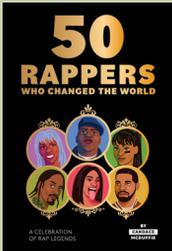
**Taurus**  
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9781784882648



**Virgo**  
Stella Andromeda  
\$11.99 | HC  
9781784882631



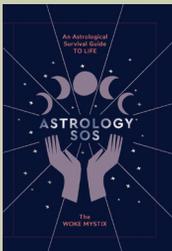
HUMOR & GIFT



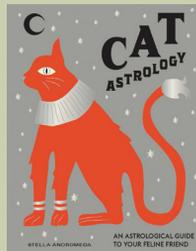
**50 Rappers Who Changed the World**  
Candace McDuffie  
\$14.99 | HC  
9781784883386



**All Wrapped Up**  
by Megan Hess  
Megan Hess  
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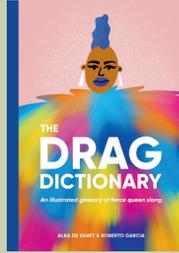
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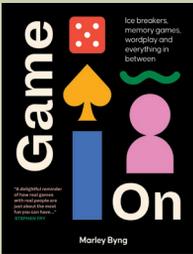
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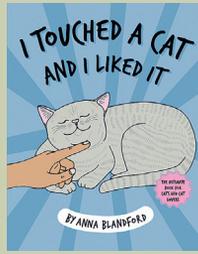
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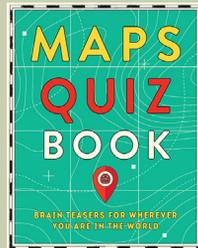
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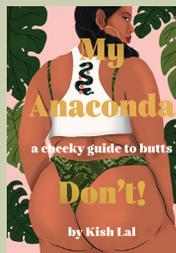
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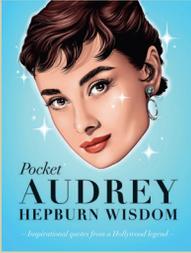
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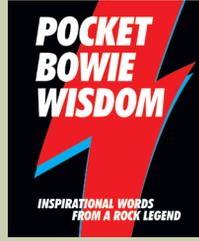
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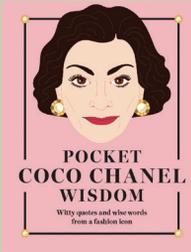
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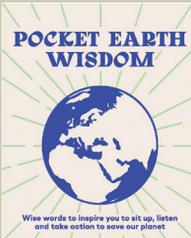
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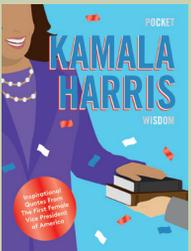
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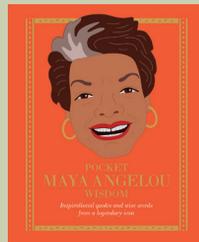
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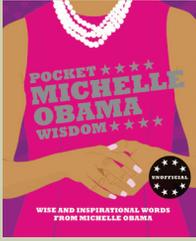
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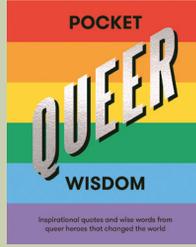


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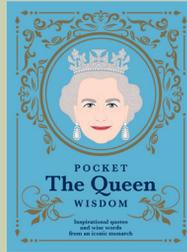
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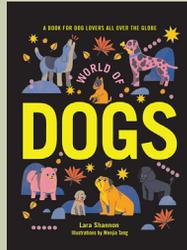
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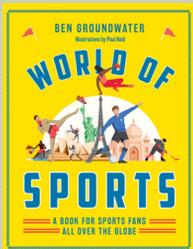
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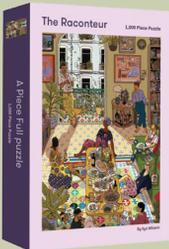
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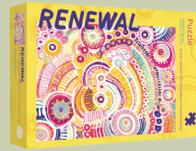
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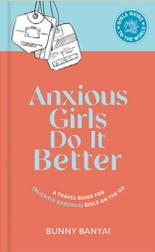


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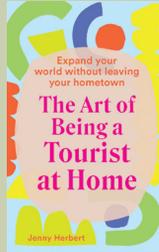


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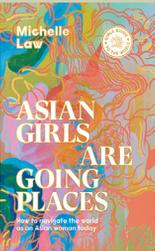
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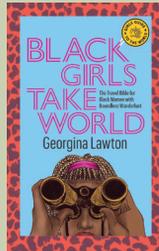
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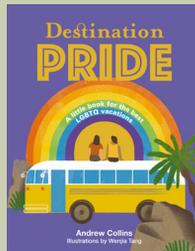
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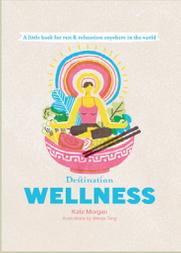


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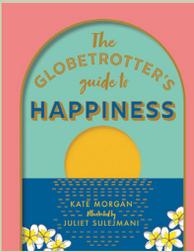
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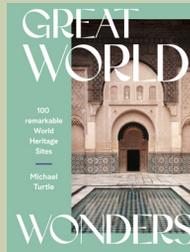
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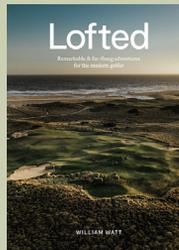
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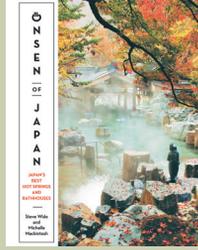


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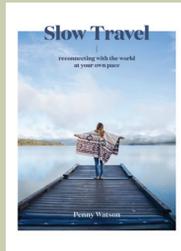
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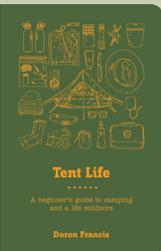
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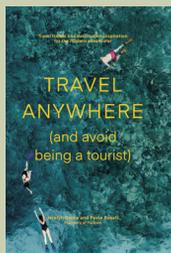
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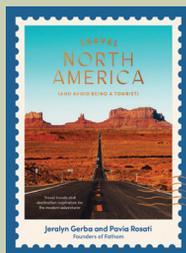
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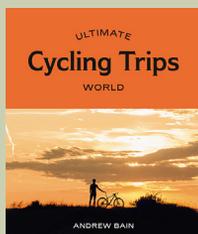
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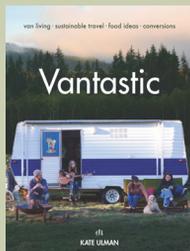
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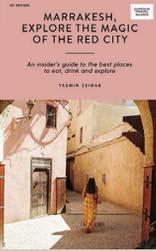
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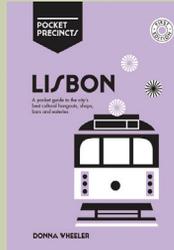


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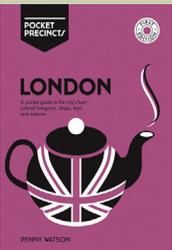
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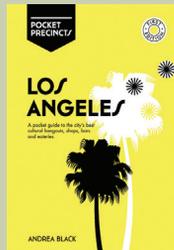
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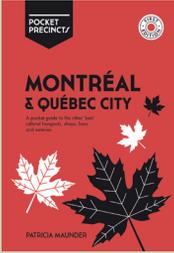


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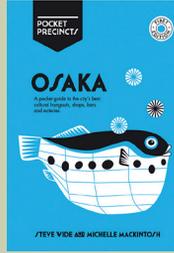
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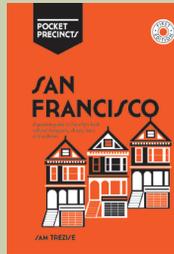
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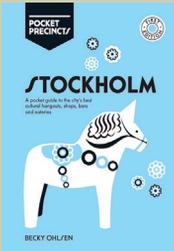
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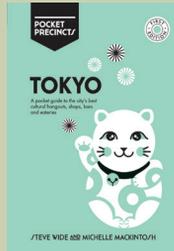
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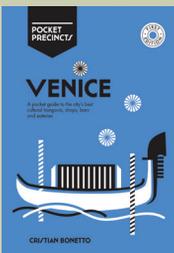
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T 773 774 3495  
F 773 442 0810  
kcrewreps@gmail.com

### **New York, New England, Mid-Atlantic, CT, DC, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VA, VT**

Harper Group  
New York, NY Showroom  
T 888 644 1704  
F 888 644 1292  
support@harpergroup.com

### **Southeast**

**AL, FL, GA, MS, NC, SC, TN**  
The Simblist Group  
Atlanta, GA Showroom  
T 800 524 1621  
F 404 524 8901  
info@simblistgroup.com

### **South and Midwest**

**AR, IA, KS, LA, MN, MO, ND,  
NE, OK, SD, TX, WI**  
Anne McGilvray & Company Dallas, TX  
Showroom  
T 800 527 1462  
F 214 638 4535  
info@annemcgilvray.com

### **West Virginia and Western PA**

Pamela Miller  
PDM Enterprises  
T 412 881 7033  
F 412 881 7033  
repref23@aol.com