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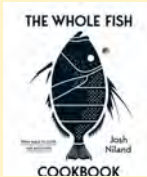
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Food & Drink



[View on Edelweiss](#)



The Whole Fish Cookbook
9781743795538
\$40.00 | Hardcover



Take One Fish
9781743796634
\$40.00 | Hardcover

Fish Butchery

Mastering The Catch, Cut, And Craft

Josh Niland

October 2023
9781743799192
CKB076000
\$42.00 | Hardcover
272 Pages | 8½ x 11¼ in
Full-color photography

James Beard award-winning author and culinary game-changer Josh Niland returns with the ultimate guide to the art of *Fish Butchery*, with expert techniques and groundbreaking recipes.

Presented in three stunning sections—Catch, Cut and Craft—this book is both a challenge to the food industry to do things differently and a dazzling manual to the eye-popping potential in each and every fish.

Featuring detailed instructions on how to prepare fish—from reverse butterfly to double saddle—as well as over 40 brilliant recipes for everything from fish sticks to pies, sausage and chorizo, *Fish Butchery* will disrupt, challenge and inspire the next generation.

Chef **Josh Niland** has transformed the way we cook, transport, age and store fish. Josh's pioneering approach, including his revolutionary dry-ageing philosophy, is covered in his first book, *The Whole Fish Cookbook*. Released in 2019, it garnered a swag of chef endorsements and international awards, including James Beard Book of the Year 2020, and has been translated into ten languages. The sequel, *Take One Fish*, was published in 2021.

- *The Whole Fish Cookbook* revealed the blueprint for a new kind of fish cookery and won many awards, including the James Beard Book of the Year. *Take One Fish* also won the James Beard for Best Visuals.
- A stunning design-led book for the cookbook aficionado with an hunger for learning new skills and an openness to questioning the status quo.

STEP-BY-STEP CUT GUIDE



FRANKFURT

Quite possibly the most famous fish dish of them all, this is my interpretation of the simple yet challenging household favourite. I was introduced to this style of batter when I was a stagiaire at Heston Blumenthal's Fat Duck in Bray, England, and for me it is the best batter there is. I have chosen butterflied yellow-eye mullet for this recipe instead of a traditional fillet as the presentation is impressive, and the natural oils in the mullet keep the fish moist and flavourful. Note: if you want to cook the chips in this way, this recipe needs to be started 4 days ahead.

SERVES 4

3kg (6 lb 10 oz) potatoes, such as
adams, king edward or russet
bushels, skin on
salt
5 litres (100 fl oz/20 cups) sunflower
or safflower oil, for deep-frying
4 skillets, handles butterflied
yellow-eye mullet, ling, halibut or
pollack fillets, head and tail on
215g (7½ oz/1½ cups) self-raising
flour
400g (14 oz/1½ cups) rice flour,
plus extra for dusting
2 teaspoons baking powder
2 tablespoons honey
345 ml (1 1/8 fl oz) vodka (37% proof)
500 ml (18 fl oz) beer

For the potato chips, cut the potatoes into index finger width and length
batons, then soak in cold water overnight.

The next day, drain the chips and transfer them to a large, heavy-based stock
pot. Cover with cold water and season with salt. Bring to the boil and cook
for 10 minutes, or until the potatoes are moments from collapsing but still
holding their form. Remove the potatoes carefully and transfer to wire racks.
Leave to dry in the freezer overnight, uncovered.

The next day, heat the oil for deep-frying in a deep-fryer or large saucepan until
it reaches a temperature of 180°C (350°F). Deep-fry the chips for 5 minutes,
or until a blasted skin on the chip has fully formed. Drain and leave to cool,
then return to the freezer to dry on a wire rack overnight.

The next day, prepare the fish by slicing even thick medallions from the fillet
and setting on paper towel in readiness to flour and batter.

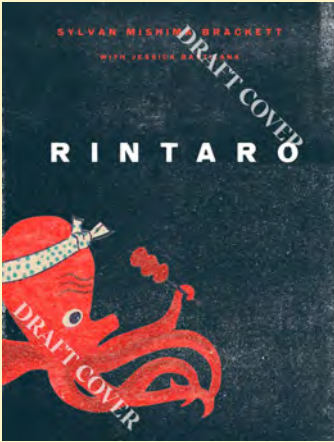
For the batter, whisk the flours and baking powder together in a large bowl.
Mix the honey and vodka together well, then pour into the flour mix. Add the
beer and whisk together. Chill until needed.

Heat the frying oil in the saucepan to 180°C (350°F) and fry the parcooked
chips again until very crisp and golden, about 5-6 minutes. Drain well and
season with salt.

Dust the fish lightly in a little rice flour first, then coat in the batter and
carefully lower into the hot oil. Deep-fry for 2 minutes, or until very crisp.
You may need to turn the fish over midway through for even colouring.
Remove and drain on a wire rack set in a tray.

Serve the fish and chips immediately with your favourite condiments, a green
salad and cold beer (or kombucha).





[View on Edelweiss](#)



Rintaro

Food and Stories from a
Japanese Izakaya in
California

**Sylvan Mishima
Brackett with Jessica
Battilana**

October 2023
9781958417003
CKB048000
\$40.00 | Hardcover
304 Pages | 8½ x 11¼ in
Full-color Photography

RINTARO, the debut cookbook from one of San Francisco's most acclaimed restaurants, will translate the experience of a Tokyo izakaya to the home kitchen.

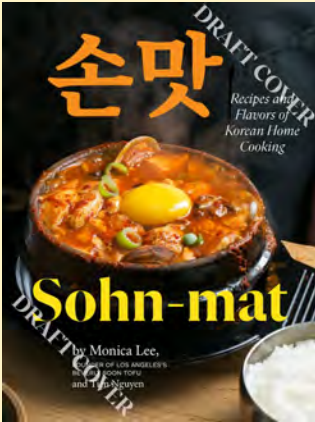
Through clear instruction, photography, and delicious recipes, RINTARO demystifies Japanese food with over 70 recipes for rice, simmered dishes, homemade udon, and grilled dishes. Crowd-pleasing foods like curry rice, tonkatsu, and yakitori, eaten most often at lunch counters and in home kitchens, live alongside sashimi, fresh bamboo shoots, and other dishes usually considered part of a more elevated Japanese cooking tradition. Exciting but simple foods that taste like what you'd expect if the Bay Area were a region of Japan.

Sylvan Mishima Brackett is the chef/owner of Rintaro in San Francisco, which was named one of *Bon Appétit's* Top 10 New Restaurants six months after opening in 2015. Sylvan is the former creative director at Chez Panisse, and trained at Soba Ro in Saitama, and at a Ryotei in Aoyama, Tokyo.

Jessica Battilana is a food writer, recipe developer, author of *Repertoire: All the Recipes You Need*, and the co-author of over 6 cookbooks.

- Brings clarity to a misunderstood cuisine: Japanese food is seen as too refined or too complicated for home cooking
- Highly-anticipated: fans of Rintaro have been asking for the book for years and will clamor for it on publication
- Beautiful package that will be equally at home in the kitchen or on the coffee table





[View on Edelweiss](#)



Sohn-mat

Recipes and Flavors of
Korean Home Cooking

**Monica Lee with Tien
Nguyen**

September 2023
9781958417034
CKB123000
\$35.00 | Hardcover
256 Pages | 7¾ x 9¾ in
Full-color Photography

In *Sohn-mat*, which translates to “hand taste” and refers to intuitive cooking, Chef Monica Lee showcases recipes for soon tofu, the iconic Korean soup made with soft tofu, from her beloved LA Koreatown restaurant Beverly Soon Tofu.

Sohn-mat is a master class in how to make this exceptional tofu soup at home, as well recipes for all of the other dishes you need to complete the meal, from banchan, to kimchi, to large-format dishes like bibimbap.

Blending the technical expertise of a chef with the practical know-how of a home cook, *Sohn-mat* offers what no other Korean book on the market does: a level of sophistication that is still geared toward the home kitchen, and an opportunity for readers to cultivate their own intuitive cooking skills.

Monica Lee opened Beverly Soon Tofu in 1986. It was the first restaurant of its kind in LA, a pioneer serving soon tofu stew to residents and visitors of Koreatown for over thirty years.

Tien Nguyen is the co-author of New York Times bestseller *L.A. Son: My Life, My City, My Food* with chef Roy Choi, and *The Red Boat Fish Sauce Cookbook*, one of NPR’s 2021 Books We Love.

- Blends the technical expertise of a chef with the practical know-how of a home cook
- With interest in Korean food at an all-time high, readers are ready for a deeper dive into one of the most popular Korean dishes—soon tofu soup
- *Sohn-mat* tells the story of life as an immigrant and small business owner in Los Angeles’ Koreatown

Spicy Napa Cabbage Kimchi

Makes 2 to 3 gal / 5.8 to 8.7kg

When I was a child in Korea, the beginning of winter meant it was time to make this kimchi. Access to fresh vegetables was very limited during the winter months, so kimchi was the main vegetable on our table until the spring. Preparing the kimchi was a communal event called kimjang, and during kimjang, families and friends gathered and worked together to turn hundreds of pounds of napa cabbage into kimchi. Though times have changed, the ritual still holds cultural significance today: when the children were young, our family would come together to make this kimchi as part of our own kimjang. Everyone went home with jars of kimchi for themselves and to gift to their friends. Though my children are now adults, I still like to make this kimchi in the late fall and early winter, when the cabbage is in season and at its peak flavor. Of course, you can make napa cabbage a plentiful year-round here in the United States; you can make this kimchi anytime you wish. When shopping, look for heads that are heavy for their size, with creamy white stalks and tightly packed, light green leaves. For the chives, which one to use will depend on the season; I use Korean chives when they are at their best in the spring and summer, and Chinese chives all other times of the year.

To ferment and store the kimchi, I typically use a 3-gallon jar, container, or resealable freezer bag for each head of cabbage. If you do not have much refrigerator space, I recommend resealable bags, since they can be laid flat on the shelf. Be sure to double bag the kimchi to prevent spillage. Alternatively, the cabbage can be divided among several 1-quart containers, which may be easier to store and distribute to loved ones.

Making all kimchi is a labor of love, but the one with its tradition rooted in a community and familial bonding, is even more so. Even the act of making this kimchi connects you with your loved ones. Further down, I simplify the cabbage leaves with your knife, as you do with Mak Kimchi (page 000); you tear the whole head lengthwise into quarters so the leaves stay intact. You also use your hands to salt the cabbage before brining and then again to slather the kimchi paste directly onto each and every cabbage leaf, layer by layer.

In the spirit of kimjang, I encourage you to invite your family and friends over to make this kimchi together. It certainly will yield enough, for everyone to take home as much as they'd like, and you and your loved ones will be able to appreciate the time and care that went into making this kimchi.



Soon tofu is usually just one dish among many in a meal. First, of course, it's always on the table—it is a must. I prefer short-grain white rice with soon tofu, because I think it is a great backdrop to the stew and allows the clarity and sweetness of the tofu and the stew to come through. If you prefer, however, you certainly can serve soon tofu with brown rice.

At Beverly Soon Tofu, I also offer multigrain rice, which is rice mixed with a variety of grains and beans. If you choose multigrain rice, be sure to read the instructions, since it usually needs to be presoaked before cooking.

The other dishes typically served with soon tofu — and every Korean meal, in fact — are banchan and kimchi. Both are small side dishes that offer a variety of flavors to round out your meal. If you and your guests are especially hungry, or would like even more variety, make a full spread by adding a large platter (page 000), to share with the table, too.

BEVERLY SOON TOFU'S BANCHAN

To give you a few ideas to start with, below are some of my favorite banchan to have with soon tofu.

- Mu-Sung Chae / Marinated Radish (page 000)
- Gongnamul / Soybean Sprouts (page 000)
- Chik Eoh Muchim / Sweet and Tangy Cucumbers (page 000)
- Kkaldongi Kimchi / Radish Kimchi (page 000) and/or Spicy Napa Kimchi (page 000)
- Gamju Joem / Braised Potatoes in Soy Sauce (page 000)





[View on Edelweiss](#)



Pasta et Al

The Many Shapes Of A Family Tradition

Alec Morris

September 2023
9781743799000
CKB061000
\$35.00 | Hardcover
240 Pages | 7¾ x 9¾ in
Full-colour Photography

Celebrate one of life's simplest pleasures in *Pasta et Al*, a joyous cookbook featuring sixty re-created classic Italian recipes for handmade pasta.

Alec Morris was taught how to cook fresh pasta by his Nonna as a child, and now carries on the tradition every Sunday with his young sons, Aldo and Elio. Join Al, Al and El and discover how to make over thirty different pasta doughs and forty-two different pasta shapes—spanning long, short, big and flat, small and squishy, and filled—with step-by-step tutorials and a range of delicious recipes from wild olive busiate to rigatoni al forno, green lasagne to spiralled cappellacci.

This vividly photographed, brilliantly written guide is a snapshot of love and loss, old traditions and new beginnings, and treasured Italian cooking.

Alec Morris and his young sons, Aldo and Elio, are a team of playful pasta-makers bringing their favorite Sunday tradition to your table. Alec has degrees in languages, international relations, history, and photography. He documents his family's pasta recipes and traditions @pastaetal.

- A celebration of family and nostalgia around traditional pasta making.
- Over 60 recipes included for pastas as well as sauces and sides.
- Connected with Al's popular blog and instagram of the same name.
- Beautifully designed package.



46 Fig and Anisette Caramelle with Gorgonzola and Freeze-Dried Plum

SERVES 4 • TOTAL TIME 5 HR 5 MINS

One of the most enduring memories that I have of my Nonna's house is actually my Nonna's liquor cabinet, filled with mysterious and intricate glassware, and the intoxicating smell of anisette. If I allowed Nonna five minutes of peace she'd let me slide open the glass door and peer in. I think. Looking back now it seems unlikely that it was actually a sanctioned activity.

Forever competing for my fickle loyalty was my Great Aunt, who would keep a box of rectangular Italian lollies at the ready to coax me into fleeting compliance. And my mum, forever mediating the politics of leaving me with either relative for a day, has always had a soft spot for figs. From that disparate collection of influences was born our fig and anisette caramelle. An ode to the short-sighted rewards of bribing your children into good behaviour.

Egg yolk pasta dough, one serve, made with 40 ml anisette liqueur (see Dough)

8 fresh figs, quartered

2 sprigs rosemary

2 tablespoons spiced apricots

half-cupful with olive oil, extra virgin

60 ml anisette liqueur

40 g gorgonzola cheese, crumbled

2 teaspoons freeze-dried plum, crumbled

1 Mix all filling ingredients together and transfer to a piping bag fitted with a medium round tip. You can easily use a bag without the tip, or even substitute with a teaspoon, but I find these methods less efficient when producing large batches of filled pasta.

2 Form the pasta dough into sheets of around 1 mm thickness (see Handmade Pasta Tutorial), and then use the filling to form ravioli (see Ravioli Tutorial). We've used a large grid-mould for these.

3 Into a cold large pot, add the onion and half of the minced garlic, with the olive oil. Set over a very low heat, and stir gently but continuously for 25-30 minutes, until the onion is severely translucent. Do not let it brown. It may help to occasionally turn the heat off altogether and let it sit for a few minutes. To cook the ravioli, drop them into lightly salted and vigorously boiling water (cook until still firm but with no raw (white) dough visible when cut into, 4-6 minutes). Lift the raviolis out of the sauce pot, to be served separately, and stir the ravioli directly into the sauce. Serve with grated hard cheese.



ON PASTA

Most filled pasta will work with this recipe, even those stuffed with meat (as the meatballs can be served separately, using a serrated tomato slicer). We'll often substitute for agnolotti, ragoutini, and cappelletti.

ON INGREDIENTS

It's all in the soffritto. Take it slowly, stir it continuously, and nurse it to sweetly perfection. The rest will take care of itself.



[View on Edelweiss](#)



Made in Bangladesh

Flavours and Memories in Six Seasons

Dina Begum

November 2023
9781784886523
CKB090000
\$40.00 | Hardcover
256 Pages | 7½ x 9¾ in
Full-color Photography

***Made in Bangladesh* explores the delicious, yet underrepresented, cuisine of Bangladesh in 75 tantalizing recipes.**

Incredibly flavorful dishes from across the country's 8 regions demonstrate traditional Bangladeshi home cooking, and just how different it is to Indian cooking.

Guiding readers through the six Bangladeshi seasons—summer, monsoon, autumn, late autumn, winter, spring—each chapter includes an introductory essay sharing traditions, the background behind dishes and anecdotes.

Dina Begum is a British-Bangladeshi writer based in London. She has written articles and recipes for nationwide publications and is a member of the Guild of Food Writers. She has hosted popular Bangladeshi pop ups at Darjeeling Express and has taken part in a programme at The Museum of Food and Drink (MOFAD) and a supperclub at Archestratus in New York. Her first cookbook, *The Brick Lane Cookbook*, was published in 2018.

- Bangladeshi food has become lost under the umbrella of 'Indian food'. Dina documents recipes in danger of being forgotten, and shares anecdotes, history, and traditions from Bangladesh throughout the book
- There is currently no other mainstream Bangladeshi cookbook on the market
- The versatility of Bangladeshi food is accommodating to various diets—vegetarian, vegan, dairy-free, and gluten-free



Do we always open with a banquet of festival food?

AUTUMN



A Sweetened Mouth Brings Sweet Words

Bangladesh is known as the land of 118 festivals in 12 months. The day autumn is on brings on the onset of all things celebratory as we toss our usual soupour of monsoon seas. Wedding rituals rely heavily on food. Fish is a symbol of fertility, prosperity and wisdom and means a pair of Rohu fish are playfully thrown up as a bride and groom and presented to the bride's family – a display of the groom's generosity. The ornamented fish is paraded amongst the family before ending up as part of the feast. The lavish *shaguna* plates is one of the prominent features of a Bangladeshi wedding, or ceremoniously presented to the married couple at a special meal. This can include a roast chicken or leg of lamb, covered and surrounded by intricately hand cut vegetables and colourful hard-boiled eggs. A bride is always welcomed into her new home with something sweet, *chimbis* (a glass of sherbet cordial), or simply a spoonful of sugar to indicate a sweet beginning into the marital home.

Nani's Panty

The dark wooden door to my maternal grandmother's panty was much like the cupboard door in the Chronicles of Narnia. A place of enchantment and magic, which contained a whole other world within its four walls. If you waded from the hallway straight into the main living area you'd find it as if cut unseamed to the spindle under the stairs, unassuming and plain. The panty was organised with military precision, led with delightful treats and ingredients required for my grandmother's various culinary masterpieces. Olives and anchovies jar lined wooden shelves containing pickled slices of dried cheese, citrus, hard, or kulu berries, preserved in molasses and spices, cured beef, short pink-speckled grains of bina, or bits of chik glutinous rice and shreds dried and fermented fish. Nothing was hidden, yet Nani instinctively knew where everything was.

Nani's panty was a multipurpose space for me. It provided a hiding place where I could avoid the din of a full house during gatherings, and various gear and uncles asking me questions. It was also a place where I'd holed up and to conversations and conduct my own little treasure hunts.

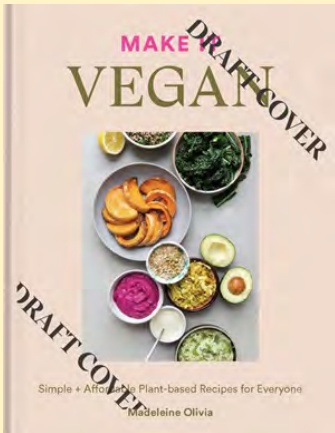
AUTUMN 9

I loved to sneak in when Nani was busy cooking and my mother busy chatting to my aunts, to peek inside lightly sealed containers and jute sacks, at times greeted by strong aromas that would only become delicious once added to stews and blends, at other times closing my eyes and savouring the scents of sweet things, the corners of my mouth lifting in a self-satisfied smile at having discovered squares of coconut *borfi*, or fudge. Occasionally, I would spot translucent rainbow coloured handmade rice crackers called *lafa* and ask Nani to fry some for me, watching in awe as the small rigid shapes expanded to at least four times their original size once dropped into hot oil. A plateful of these sprinkled with sugar would delight both adults and children alike, brightening the chatter of *cha nasta*, our afternoon tea.

Whenever my grandparents returned from a visit to Bangladesh anticipation would fill the air, the culmination of crackly, long-distance phone calls. These trips meant replenishment of the pantry and Nani would spend weeks, sometimes months gathering and preparing provisions hand cured beef from their own livestock, rice husked from their paddy fields and fruit from their trees preserved and pickled under the intense Bangladesh sun. The sights, sounds and flavours of home once again to be lovingly distilled into packages that would travel thousands of miles, weighed within suitcases to be distributed amongst loved ones.

Nani taught me that a cook should always use the best ingredients available and installed in me my love of preserving. In her kitchen nothing went to waste and everything was cooked from scratch, the seasons leaning into each dish she cooked. I noticed light and colourful produce from her garden finding their way into stews and sautés in the warmth of the summer holidays, and when my grandfather collected me for visits during Christmas I was greeted by hearty Bangladeshi fare such as *pitthas*, rice flour breads and dumplings, reserved for winter. Each time I cook something she used to make I remember her gentle smile, and her grid banded wrist as she stirred a pot or kneaded dough. Her cotton saris-clad body sat on a *khari*, the low stool used in Bangladesh, her feet securing a *dha*, its curved blade creating a tune in sync with the food items she used to cut with it – wilted and hard for large bony fish, soft nasties for greens and the sharp snap of root vegetables. Every sound full of promise.





[View on Edelweiss](#)



Make it Vegan

Simple Plant-based Recipes for Everyone

Madeleine Olivia

January 2024
9781784886448
CKB125000
\$35.00 | Hardcover
196 Pages | 6¾ x 9¾ in
Full-color Photography

***Make It Vegan* aims to make vegan food accessible to everyone.**

Whether you're looking to up your fruit and veg intake, a flexitarian, vegan curious, or taking that leap from vegetarian to full-on vegan, this book will bring flavorsome, fool proof, and fuss-free meals to your table—whatever your budget.

With recipes including Plant-based Pain au Chocolat, 10-minute Mac and Cheese, and Vegan Paella, Madeleine will teach you how to cook a variety of delicious, simple, and affordable meals taking you from breakfast right through to lunch and dinner (with some tasty treats thrown in for good measure!).

Make It Vegan will provide plentiful options for mealtimes as well as clever hacks to cut down on time spent in the kitchen, making it easy for you to achieve and maintain a more plant-based lifestyle.

Madeleine Olivia is a full-time content creator whose aim is to make it easy and attainable for anyone looking to live a more plant-based lifestyle. She is the author of *Minimal*, *Versatile Vegan*, and *Plant Kitchen Comforts*.

- A recent report by Bloomberg has found that the plant-based meat and dairy sector are set to explode at an unprecedented rate over the next decade
- Retail sales data from March 2022 shows grocery sales of plant-based foods that directly replace animal products have grown 6% in the past year—and 54% in the past three years—to \$7.4 billion

Wake

15-minute noodles
Oyster mushroom salad
Spinach and butter bean soup
Tom yum soup
Turnover vegetable pie
Smoky quesadillas
Everything bowl
Sesame, ginger and mint
noodle salad
Protein pepper pasta
Chickpea 'tuna' sandwich
10-minute mac and cheese
Pizza toast

Up



SOY FREE

NUT FREE

GLUTEN FREE

Apricot & pecan muffins

I can't remember when I started making pancakes like this, but they have been a favourite ever since! In the colder months I love to add a pinch of nutmeg and ginger for some festive flavour.

SERVES 4

125g (1 cup) plain flour
(or gluten free flour)
2 tbsp caster sugar
1 tbsp baking powder
Pinch of sea salt
240ml (1 cup)
non-dairy milk
1 tbsp apple cider vinegar
1 tsp vanilla
1 tsp cinnamon
Olive oil

SERVE WITH
Maple syrup
Fresh fruit

1. Sieve the flour into a bowl and add in the sugar, baking powder and salt. Stir together using wooden spoon.
2. In a separate measuring jug pour in the milk, apple cider vinegar and vanilla. Stir together and leave to sit for a 10 minutes.
3. Combine your wet mixture with the dry mixture. Whisk until mixed, making sure not to overmix (it's fine if there are a few lumps). Leave the pancake batter to rest for another 10 minutes.
4. Heat up a nonstick frying pan over medium heat with a small drizzle of vegetable oil. Using a ladle or a measuring jug add the pancake mix to the pan (around ½ cup per pancake).
5. When you can see bubbles forming on the top of the pancake, its ready to toss. So, have a little peek underneath to see if golden, and flip! Cook until brown on both sides and move to a plate. Repeat the process until all mixture is used up (approx. 4-6 pancakes).
6. Serve with a drizzle of maple syrup, some fresh berries, and whatever other toppings you fancy!





[View on Edelweiss](#)



A New Way to Bake

Re-imagined Plant-based Recipes for Cakes, Bakes and Desserts

Philip Khoury

September 2023

9781784885922

CKB004000

\$42.00 | Hardcover

256 Pages | 6¾ x 9¾ in

Full-color Photography

***A New Way to Bake* reinvents and reimagines cakes, bakes, and desserts, using whole, plant-based ingredients that are available globally.**

Chef Philip Khoury has delved deep into patisserie in an attempt to make desserts that are 'cleaner', and that present finer flavors and textures.

A New Way to Bake uncovers a brief history of baking before setting out the Plantry, where the main ingredients and their functionalities are explained. From Apple Pie to Lamingtons, there are sweet treats for any occasion. Plus, there are even QR codes to help navigate through the recipes.

A New Way to Bake is a comprehensive guide that arms readers with a new outlook and tools to bake a better future.

Philip Khoury is a world-renowned pastry chef, who currently heads up the brigade of pastry chefs at Harrods. He has worked at the legendary Quay in Sydney and for Adriano Zumbo.

- Over 80 recipes for plant-based cakes, pastries, and desserts, using natural ingredients
- Simplified recipes, with QR codes, to achieve simple, and build to showstopping, bakes



PECAN PIE



This is a classic American pie. A rich and treachery filling of sourdough toasted pecans in an almond (100) flourie. Used unweilded flaky pastry for this recipe as there's plenty of sugary goodness in the filling. Don't be alarmed by the sugar - the original has even more!

RECIPE

- 1 Preheat the oven to 180°C fan (350°F) gas 4 with an oven shelf in the middle of the oven. Make the pastry following the instructions on page 231 and use to line a 23 cm (9 in) tart case.
- 2 Roll out the pastry between two sheets of baking parchment into a large 30 cm (12 in) disc, about 3–4 mm (1/4–1/2 in) thick.
- 3 You can remove the top sheet of baking parchment and use the bottom sheet to help flip it over into the dish, if you like. Gently press the pastry into a 20 cm (8 in) pie or quiche dish with a tiny overhang.
- 4 Scrunch up one of the sheets of baking parchment and press it over the pastry, then fill with nice or baking beans to weigh down the pastry.
- 5 Bake in the oven for 15–20 minutes until cooked through. Remove the paper and nice and bake for another 10 minutes, or until the pastry is golden and cooked through if the edges brown too quickly cover with kitchen foil.
- 6 Remove from the oven and leave to cool slightly while you prepare the filling.

Flaky Pastry (page 231) 400 g 14 oz

PECAN PIE FILLING

- 7 Reduce the oven temperature to 160°C fan (325°F) gas 3. Spread the pecans out on a large baking sheet and roast in the oven for 10 minutes, or until they crisp up and take on some colour (and flavour!). Remove from the oven and set aside.
- 8 Add all the filling ingredients, except the roasted pecans, to a blender or use a hand held blender in a large bowl to pulse together until smooth. Fold in the pecans, then pour the filling into the prebaked pie crust. Bake in the oven for 30–35 minutes until the centre is just set.
- 9 Remove from the oven and leave to cool completely.
- 10 Place concentric rounds of toasted pecans on top of the pie for decoration and extra crunch.
- 11 Melt the clear glue in the microwave in short bursts or on a small saucepan over a low heat until liquid, then brush over the pecans to fix them to the top of the pie.
- 12 Dust with sugar around the edges, if you like. Serve once cooled to room temperature with vanilla ice cream, or gently warm, if you like. This pie keeps well in a sealed container in the refrigerator for up to 4 days.

pecans	200 g 7 oz
almond flour	250 g 9 oz
cornflour (potato starch)	15 g 1/2 oz
plain all purpose flour	5 g 1/4 tsp
coconut oil (solidified)	15 g 1/2 oz
Sweeten/Maple Syrup	80 g 2 1/2 oz
maple syrup	60 g 2 oz
sea salt	1 g 1/4 tsp
vanilla extract	5 g 1 tsp

ALSO SEE

pecans, roasted	100 g 3 1/2 oz
Baked Oats Granola	60 g 2 oz
Crust (from this book)	for baking
glue, clear (14)	

TIP
Toast the pecans for the decoration at the same time as for the filling. You can toast them at the same time.

TARGETS AND PIES

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NUT GELATO

MAKES 100g (3 1/2 oz)



This insane ice cream has the texture and creaminess of a gelato, but is made of three to four ingredients. Pioneered in Italy, this formulation is essentially a 'nut sorbet' but with the right mix of fats, sugar and water to get a beautifully textured ice cream. Substitute any type of nut or pure nut paste you like.

- 1 Depending on your ice-cream machine, there are models where you need to freeze the bowl or container and others that are self-freezing, so prepare according to the model you are using.

INGREDIENTS

- 2 Preheat the oven to 180°C fan (350°F) gas 3. Spread the hazelnuts out onto a baking tray and roast for 15 minutes. Remove them from the oven and leave to cool completely.

- 3 Add the cooled nuts to the blender with the rest of the ingredients and leave them to stand for 30 minutes to let the nuts soften. Blend for 1 minute until any particles are very fine. Pass the mixture through a nut milk bag or muslin (cheesecloth) into a large shallow dish.

INGREDIENTS AND NOTES

- 4 Add the nut paste or butter with the rest of the ingredients to a high-powered blender and blend for 1 minute, then pour into a large shallow dish.

TO FINISH

- 5 Cover the surface of the mixture with cling film (plastic wrap) and leave to chill in the refrigerator for 3 hours.
- 6 Churn in an ice-cream machine according to the manufacturer's instructions and serve.

TIP

You can toast your nuts to your preference. I prefer a bowl temperature to penetrate deeper into the nut for better flavour, otherwise the whole gets too toasted and the skin turns raw.

nuts or almond nut paste/butter	200 g 7 oz
whole or chestnut based milk	600 g 1 lb 7 oz
caster (superfine) sugar	70 g 2 1/2 oz
sea salt, crushed	1 g





[View on Edelweiss](#)



Vegan Chinese Food

Yang Liu and Katharina Pinczolits

January 2024
9781743799369
CKB125000
\$32.99 | Hardcover
224 Pages | 7½ x 11¼ in
Full-color throughout

Veganise your favorite Chinese dishes at home with *Vegan Chinese Food*.

Founders of the hugely popular food blog Little Rice Noodle, Yang Liu and Kathi Pinczolits are known for their easy, delicious and plant-based Chinese recipes. Now, they are expanding their repertoire in *Vegan Chinese Food* with 60 well-loved and diverse Chinese recipes using traditional cooking methods and skills—and veganizing it.

Use everything from mushrooms to soy protein to imitate the duck in Peking duck or the mince in Dan Dan noodles. There's a favorite recipe here for everyone, 100 per cent plant-based.

Yang Liu was born in the Hunan province in China and spent her life moving around various areas of China, sampling all the different cuisines in each region. Seven years ago, she moved to Austria where she met her partner **Katharina Pinczolits**.

Together, the two became vegan and started exploring and experimenting with Chinese vegan cuisine. They started their Instagram account in late 2019 and have since accumulated over 127k followers who love watching their videos of making Chinese vegan food.

- Tapping into continued trends for easy vegan dishes, this book will help you to expand your home repertoire.
- Little Rice Noodle now has more than 127k Instagram followers. Their recipe videos are fun, accessible and delicious!

INTRODUCTION ...00

MY STORY ...00



VEGANISM IN CHINA ...00



TIPS ON HOW TO USE THE BOOK ...00



CHINESE COOKING TECHNIQUES ...00

THE WOK ...00



HOMEMADE SAUCES ...00



ALL ABOUT TOFU ...00

ALL ABOUT VEGGIES ...00



ALL ABOUT DUMPLINGS, NOODLES AND RICE ...00



DRINKS AND DESSERTS ...00

HOME-STYLE TOFU

炸豆腐

PREPARATION TIME: 15 minutes
COOKING TIME: 15 minutes

tender or firm tofu 500g/17½ oz	soy sauce 1 tbsp
garlic 3 cloves	vegan oyster sauce 1 tbsp
ginger a small chunk about 10g/0.35 oz	veggie stock or hot water 150ml
wood/cloud ear mushrooms 5g/ 0.18 oz	wheat or corn starch 1 tsp
carrot a medium-sized one, about 50g/1.8 oz	water 2 tbsp/30ml
onion half of a medium-sized one	fresh green pepper or bell pepper 1-2, about 50g/1.8 oz
pixian broad bean paste 20g/0.7 oz	green garlic or scallion 1 stalk
	oil

Home-style tofu was originally a popular home dish from Sichuan, hence the name. For this dish, the triangle-shaped tofu is first pan-fried then braised in a sauce. After cooking in the sauce, the tofu is juicy, savoury and slightly spicy.

Soak wood/cloud ear mushrooms for 20 mins in water before cooking. Drain the water. If you use wood ear mushrooms (the big ones), cut them into pieces. If you use cloud ear mushrooms they are very small, there is no need to cut them.

Slice the carrot, garlic and ginger, cut onion and fresh pepper into big pieces, cut green garlic or scallion into long pieces (length of about 3cm/ 1.2 inches). Boil the wood/cloud ear mushrooms in water for 1 minute then take them out.

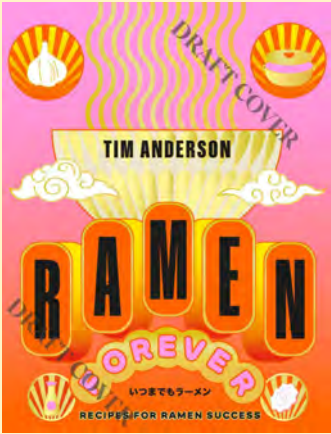
Slice the tofu into pieces of about 5mm/ 0.2inch thick. Then cut them diagonally into 27 triangles. Heat up the wok with high heat, when it's hot enough add oil then pan-fry the tofu slices over for about 8 minutes, until both sides are golden and crispy, then take them out.

Turn to medium heat and add a bit more oil, add garlic and ginger, stir for 15 seconds then add onion and carrot, stir fry for 1 minute. Add wood/cloud ear mushrooms, stir for 30 seconds.

Add Pixian broad bean paste, keep stirring for a minute until it's well combined with other ingredients. Add tofu, soy sauce and vegan oyster sauce, mix everything together, add veggie stock or hot water.

Let it cook for about 5 minutes (stir occasionally), when half of the sauce is absorbed by tofu, mix the starch with water and add it. When most of the sauce is gone, add green garlic or scallion.





Ramen Forever

Recipes for Ramen Success

Tim Anderson

October 2023
9781784886608
CKB048000
\$37.50 | Hardcover
224 Pages | 7½ x 9¾ in
Full-color Photography
and Illustrations

[View on Edelweiss](#)



Ramen Forever showcases the world's most perfect food: ramen.

Tim Anderson shows you the way to enjoy delicious homemade ramen on a regular basis, and gives you the tools to build your own ramen, just the way you like it!

It is broken into five sections—Broth, Seasoning, Aromatic Oils and Fats, Noodles, and Toppings—to enable you to mix and match to create your own ramen to suit your taste. Alternatively, you can choose to follow one of several complete ramen recipes provided.

With recipes for beginners and casual cooks as well as serious noodle nerds, you can enjoy this superlative Japanese comfort food at home, regardless of your skill level.

Tim Anderson is a chef, writer, and *MasterChef* champion. Born and raised in Wisconsin, Tim has been studying Japanese food culture for more than two decades, first as a hobby, then as a profession.

- Ramen is a globally popular comfort food
- Its mix-and-match format affords readers the flexibility to make ramen exactly how they like it!
- Tim breaks down the components of ramen to allow home cooks of any ability to cook ramen at home



JapanEasy Bowls & Bento
9781784885694
\$35.00 | Hardcover



Vegan JapanEasy
9781784882846
\$32.50 | Hardcover

CUCUMBER WITH PICKLED PLUMS, SHISO AND KATSUBUSHI

3人分 15分 1人分
KYUHO NO UME-SHISO-AE

One of my all-time favourite flavour combinations is umeshio: bracingly sour, salty pickled plums (*umeboshi*) mixed with fragrant shiso, a peppery Japanese herb. The problem is, both of these ingredients are annoyingly hard to find here in the UK, but I'm including this recipe anyway to encourage you to seek them out, because the combination really is spectacular. Umeshio is used to flavour all kinds of dishes (try it with cheese on toast), but I think my first experience with it was at our regular yakitori joint, where the master would sometimes whip up this simple snack of cucumbers dressed with umeshio mixed with a little bit of katsubushi. It is superb with beer or shochu.

SERVES 2
2 umeshio, pitted, rinsed, finely chopped, or 15g pickled plums
1/2 cup vinegar
1/2 cup water
1/2 tsp soy sauce
1/2 tsp mirin
1/2 tsp sugar
3 leaves of shiso, roughly torn
1 small handful of katsubushi (you can use the great/irrigated *tatsunohushi* from making dashi or toyo for this, page 220)

METHOD
In a mixing bowl, stir together the umeshio, sugar and soy sauce until the sugar has dissolved. Toss through the cucumber, shiso and katsubushi. Serve quickly after preparing because the salt will start to draw water out of the cucumber and dilute the seasoning.

MEAL FOR TWO WITH
Yakitori (page 113) and plain rice.
PAIR WITH
Light umeshio-soch or shochu.

CHILLED TOFU WITH EGG YOLK, CHILLI OIL AND SPRING ONION

2人分 15分 1人分
SHITAKEKO NO HANJO TO HAYU KOE

Hayu-ko – a simple assemblage of chilled silken tofu with soy sauce, spring onions, katsubushi and ginger – is one of my all-time favourite things to eat on a hot day. Variations on this dish abound, and at *Irakaya* it's common to find *hayu-ko* with a spicy twist, loaded with a generous amount of chilli oil – any kind will do, but I like the kinds with bits you can eat in it. For me, this is what *Irakaya* cooking is all about: food that hangs on flavour but also simple and balanced.

SERVES 2
1/2 cup chilli oil
1/2 cup soy sauce
1/2 cup mirin
1/2 tsp vinegar
1 egg yolk
350g (12 oz) block firm silken tofu
1 spring onion (scallion), finely sliced

METHOD
Combine the chilli oil, soy sauce, mirin and vinegar in a very small dish or container, then carefully lower the yolk into the liquid. Leave it to sit in the fridge for about 30 minutes, which will cure the yolk slightly and make it richer. Remove the tofu from the package and drain it well, blotting it dry with paper towels. Transfer to a plate and scoop a little egg yolk-shaped hollow out of the centre. Spoon the yolk into the hollow, then pour the liquid all over the tofu. Top with the spring onion.

MEAL FOR TWO WITH
Sea Bream *Nanban-zuke* (page 128) and plain rice.
PAIR WITH
German style wheat beer or barley tea.



食やう工場のレシピ

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LIGHT & FRESH

POTATO SALAD WITH RAMEN EGGS

2人分 20分 1人分 AJITSUKU TAMAGO NO POTETTO SALADA

SERVES 4
250g (9 oz) potatoes – use a *Baffa*, *Bony* variety like *Maris Piper* or *King Edward*
6cm (2 in) chunk of cucumber
1/2 small carrot
salt, as needed
2 avocados
about 80g (3 oz) ham (I like a very sticky ham for this)
60g (2 oz) mayo, ideally Japanese
1/2 tsp dashi powder or MSG
1/2 tsp mustard (any kind)
1 pinch each of salt and pepper, or more to taste
1 pinch of garlic powder (optional)
4 Ramen Eggs (page 223)
1 small handful of shiso, finely chopped

Most potato salads wouldn't make particularly good drinking food. But most potato salads aren't Japanese potato salad. Japanese potato salad is the best in the world and I will fight anyone who says otherwise. The potatoes are partially mashed with a generous amount of mayo, so it has a gorgeously airy, creamy texture – like a cold potato cloud – and it's studded with crunchily-salty bits like sliced carrots and cucumber as well as ham, so every mouthful is delightfully different. Often, Japanese potato salad also contains eggs and occasionally there are the always good idea *ajitaku tamago*, more commonly known in English as ramen eggs. They add a savoury depth and richness for some seriously superlative potato salad.

METHOD
Wash the potatoes and cut them into big chunks, about 3 cm (1 1/4 in), thick, similar to how you would prepare them for roasting, but with the skins on. Place in a saucepan and cover with water, then bring to the boil and cook until fork-tender, about 10–12 minutes. Drain well and leave to dry out and cool completely, then remove their skins.

Meanwhile, cut the cucumber and carrot in half lengthways, then slice them very thinly (no more than 2 mm (1/8 in) thick) into little half rounds. Sprinkle them with a generous amount of salt, massage it into the vegetables, then leave them for 30 minutes to tenderise. Rinse them well under cold running water to remove the salt, and squeeze out any excess liquid. Dice the corianders and cut the ham into thin strips.

Stir together the mayo, dashi powder or MSG, mustard, salt, pepper and garlic powder, if using. With a fork or sturdy whisk, mix the mayo mixture into the cooked and cooled potatoes some what violently – you want to break up the potatoes and half-mash them to give the salad a fluffy, creamy texture. Mix in the cucumbers, carrots, corianders and ham, then taste and adjust the seasoning to your liking. Break or chop the ramen eggs up into coarse chunks and scatter them over the salad. Top with chopped shiso and serve.

MEAL FOR TWO WITH
Something meaty like Roast Pork (page 84) or *Karage* (2) (page 124) would be ideal.

PAIR WITH
German or Czech lager or cold barley tea.

LIGHT & FRESH

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食やう工場のレシピ





[View on Edelweiss](#)



Simply Chinese
9781784885335
\$29.99 | Hardcover

Simply Chinese Feasts

Tasty Recipes for Friends and Family

Suzie Lee

January 2024
9781784886769
CKB017000
\$35 | Hardcover
176 Pages | 7½ x 9¾ in
Full-color Photography

Growing up, Suzie Lee was extremely fortunate in that her parents carried on the customs and traditions of Hong Kong in their family home in Northern Ireland, and now Suzie wants to do the same.

In *Simply Chinese Feasts*, Suzie Lee pulls the reader up a seat to her table to explore the myriad Chinese celebrations, festivals, and traditions, all of which center around food and family. Ring in Chinese New Year with crescent moon-shaped dumplings (to be eaten during the last hour of the old year and the first hour of the new) and indulge in a fish dish to encourage prosperity.

Structured via food group, in each section, Suzie will reveal the traditions, symbolism, and lucky sayings associated with fish, meat, bread, or cakes, before delving into delicious recipes to be shared and celebrated with family and friends. And Suzie will, of course, throw in her famous twists, allowing the reader to tailor recipes to their needs. Looking for kid-, veggie-, budget-friendly, or super quick meals? Look no further!

Suzie Lee is the 2020 winner of BBC's *Best Home Cook*, the presenter of *Suzie Lee Home Cook Hero* on BBC One, and author of *Simply Chinese*. Brought up by her Hong Kong parents in Northern Ireland, Suzie was taught to cook by her mum, who passed away when she was 16.

- Suzie Lee's recipes are accessible, affordable, and super tasty
- In this book, she passes on China's culinary customs
- The rich culinary tradition of China is largely inspired by a calendar year filled with festivities that center around food and family

Duck Pancakes

Duck is one of my favourite meats and Duck Pancakes is a great sharing dish - or just a large meal for yourself if you're feeling really hungry! For this recipe I like to use duck legs as I think they have more flavour, but feel free to use breast if you prefer.

INGREDIENTS

DUCK
 Chinese five-spice powder 4 teaspoons
 hoisin sauce 4 teaspoons
 duck legs (or breasts) 4
 pieces of fresh root ginger, sliced 40 g (1½ oz)
 spring onions (scallions) 70 g (2½ oz) (about 4)
 vegetable oil, for brushing
 salt and white pepper

PANCAKES

shop-bought pancakes (or see the Pancake Wrapper recipe on page 10) 8

TO SERVE

spring onions (scallions), thinly sliced
 lengthways 4
 hoisin sauce
 cucumber, sliced into thin batons (remove the
 watery seeds if you are not eating them
 straight away or it will make everything
 soggy) 1

TOP TIPS

Both the meat and the pancakes can be made in advance and frozen for future use. Use any leftover duck for the Duck and Pineapple Fried Rice (see page 86).

Serves: 4
 Prep: 20 minutes
 Cook: 1 hour 40 minutes

METHOD

Preheat the oven to 160°C fan (320°F/gas 4). Rub 1 teaspoon of Chinese five-spice powder and 1 teaspoon of hoisin sauce into each duck leg or breast, rubbing them into the exposed flesh. Put the ginger and spring onions in a shallow roasting tin (tin) with grill rack and pour over enough water to cover the bottom (about 250 ml/9 fl oz/1 cup). Put the grill rack in the roasting tin. Place the duck on the grill rack, making sure it isn't touching the water, and brush with a little vegetable oil. Sprinkle with salt and pepper, cover the whole roasting tin with foil and bake the duck in the oven for at least 1 hour 30 minutes until tender.

While the duck is in the oven, and if you are making these from scratch, prepare the pancakes following the instructions on page 10. Brush a frying pan (skillet) with a little oil and place over a medium heat. Add a pancake and fry for 30–60 seconds until one side is dotted with brown circles. Turn the pancake over and cook for another 30–60 seconds. Carefully remove the pancake from the pan and, if you have made the pancakes from scratch, peel the two pieces apart while still warm. Put the two separated pancakes back in the pan for about 30 seconds - tooting and they will turn into crisp! Place the pancakes on a plate under a slightly damp tea towel to keep them soft and warm. Repeat with the rest of the dough. Place the sliced spring onions in a bowl of cold water to refresh them. Remove the duck from the oven and shred the meat off the bones. If the meat seems slightly dry (this might be the case if you've used breast meat), add a little bit of the liquid sitting at the bottom of the roasting tin and mix it through the meat. Serve the shredded duck with the pancakes, hoisin sauce, drained spring onions and cucumber.



MEAT

Soy Sauce Chicken

Chicken is very popular in Cantonese cooking; it is cooked in so many ways that it would take me months to write up the recipes! This chicken dish is a must on so many levels. It is easy to make and it has a great sauce, which you can use elsewhere. I have simplified the recipe even further - by cutting the chicken into pieces, which ensures an even colour. Serve with rice.

INGREDIENTS

whole chicken, chopped into 6 sections
 (2 breasts, bone-in, 2 legs and
 2 wings) 1.5–1.6 kg (3–3½ lb 6 oz)
 or chicken legs 1 kg (2 lb 4 oz)

SAUCE

vegetable oil 1 tablespoon
 piece of fresh ginger root,
 finely sliced 40 g (1½ oz)
 spring onions (scallions), cut into 6 cm (2 in)
 lengths and smashed 3
 star anise 4
 Shaoxing wine 300 ml (10 fl oz/1½ cups)
 light soy sauce 300 ml (10 fl oz/1½ cups)
 dark soy sauce 200 ml (7 fl oz/cont 1 cup)
 caster (superfine) sugar 225 g (8 oz/1 cup)
 salt 10 g (¾ oz)

METHOD

First, make the sauce. Heat the oil in a large saucepan over a high heat, add the ginger, spring onions and star anise and fry for about 6 minutes until softened. Add the Shaoxing wine, soy sauces, sugar and salt, bring to the boil, then reduce the heat and simmer for 10 minutes. Put the chicken pieces in the same saucepan, skin side down, and cook for 20–25 minutes. Ideally, they should be fully submerged in the sauce - if they aren't, baste them now and again with the sauce. Turn off the heat and let the chicken sit in the liquid for 15 minutes - this helps give the chicken skin that famous brown soy-sauce colour. Take the chicken pieces out of the liquid and leave to cool for at least 15 minutes (this makes it much easier to cut the meat). Use a sharp knife to cut the meat into chunks, leaving the bones intact, place on a dish and spoon over some of the dark rich sauce.

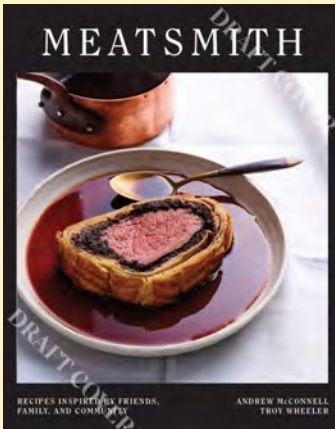
TOP TIPS

If you want to save time without compromising on taste, use mini chicken fillets and cook in the sauce for 10–12 minutes. I use the leftover sauce instead of soy sauce when making fried rice and often turn to it as a marinade for chicken wings, too.

Serves: 4
 Prep: 5 minutes
 Cook: 35 minutes, plus
 resting and cooling



MEAT



[View on Edelweiss](#)



MeatSmith

Home Cooking From Butcher To Table

Andrew McConnell and Troy Wheeler

November 2023
9781743799024
CKB054000
\$40.00 | Hardcover
240 Pages | 8½ x 10½ in
Full-color Photography

Born from the partnership between celebrated Australian chef Andrew McConnell (Gimlet, Cutler & Co) and world class butcher Troy Wheeler, *MeatSmith* is a tribute to the omnivore's table, with over 100 brilliant recipes to inspire charcuterie cravings, long lunches, dazzling dinners and sensational sides that could steal the show.

More than another meat cookbook, this is an essential lifestyle companion for cooking widely and creating meals and moments to be remembered. Offering a range of recipes and menus for seasonal occasions, from a fiery butcher's picnic to lunch in the garden, a duck dinner party to how to grill the perfect steak, plus, one great dessert as its grand finale.

One of Australia's most successful chef/restaurateurs, **Andrew McConnell** brings exceptional attention to detail, trend-setting style and good taste to everything he does. His groundbreaking restaurant group Trader House operates critically acclaimed fine diners such as Cutler and Co and Gimlet. **Troy Wheeler** is one of Melbourne's best butchers. In 2015, he launched MeatSmith with McConnell, creating one of Australia's best bespoke butcher and grocery stores focusing on quality heritage meats, sauces, charcuterie and meals.

- Andrew McConnell is one of the most respected chef/restaurateurs in Australia. His restaurant Gimlet was recently named 84th on the World's 50 Best 2022 longlist.
- Created to appeal to home cooks and celebrates home entertaining and the shared family table with salads, sides, quick meals and weekend projects.



There's Always
Room for *Cheese*

Colin Wood



There's Always Room for Cheese

A Guide to Cheesemaking

Colin Wood

October 2023

9781743798768

CKB096000

\$38.00 | Hardcover

224 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



Learn how to make cheese at home from scratch and create your own delicious sweet and savory cheese-based recipes with *There's Always Room for Cheese*.

In this book, expert cheesemaker Colin Wood will take you back to the basics to create your favorite types of cheese, from the equipment and ingredients you'll need right through to concocting the perfect cheeseboard to impress your guests. *There's Always Room for Cheese* also features a range of deliciously creative cheesy dishes—Fromage blanc and strawberry donut, anyone? Each chapter is divided into different types of cheese from white mould to semi-hard and there's even a chapter on whey and what to do with your waste.

This is the perfect opportunity for budding and experienced cheesemakers to have fun with their food at home and to explore the world of cheese with the help of an expert.

Labelled as one of Sydney's emerging hospitality stars, chef **Colin Wood** makes his own cheese every Monday at Mat Lindsay's Surry Hills wine bar, Poly. Wood, who calls himself the restaurant's "casual cheese guy", has a hefty resume under his belt. He spent 10 years working for restaurateur Andrew McConnell's Trader House group in Melbourne and time in New York as Ignacio Mattos' culinary director (Estela, Altro Paradiso).

- This book is a must for all aspiring cheesemakers. Not many books in the market cover cheesemaking from scratch geared towards the home cook.
- Includes 80 chef-quality recipes: you can use the cheese you've made in recipes or you can buy cheese to put together these delicious recipes.



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Kimcheese

When I was working at Fara in New York, we had a chicken dish on the menu that used the stem of bok choy (pak choy) only. We had so much leaf and top of the stem left over that one of the cooks, Joey, turned it into his mum's kimchi for staff meals. It was so delicious that I tried drying some out in a dehydrator. For the amount that goes in, a very small yield is returned, but it does pack a punch. Kimchi, with all that fermented goodness, flavour, saltiness and heat, is very good as it is, but when dehydrated it can impart so much flavour with such a small amount.

Drying out chilies, vegetables or fruits after fermenting/pickling them or the scrap from a milled sauce can yield some pretty interesting powders and seasonings to boost flavour and umami in dishes and food too. I have had a lot of fun and success with various ingredients and cheese over the years, and if you've ever had a kimchi and cheese toasted sandwich, you'll know that it just makes sense. Fermented milk = fermented food works.

YIELD
1 litre (34 fl oz/4 cups) of milk will yield 1 small cheese

NEEDS/TOOLS
White mould, soft cheese (page 84)
kimchi (see note)

EQUIPMENT
Dehydrator or low oven
blender, spice grinder or mortar and pestle
3.5 litre (1/2 quart) plastic box with holes in lid
plastic rack or bamboo mat
cheese cave around 10–13°C (50–55°F)

MILKSOO

Take the kimchi and evenly lay it out on dehydrator trays or racks, then place in a dehydrator or low oven at around 80°C (176°F) for 12 hours or until completely dry. Reserve any kimchi juice for later use – it's really delicious served in a tonic, as a seasoning for tomatoes, in a dressing or in a bloody Mary.

Once the dried kimchi has cooled down, process in a blender, spice grinder or mortar and pestle until a fine powder. You can sieve it if you'd like it finer.

When you have made the cheese and are up to the stage of mould growth (around day four), lightly dust the cheese with the powdered kimchi. Be quite restrained with it – remember how much kimchi you started with and how strong the flavour are.

Continue to age the cheese, flipping every second day and it is easy to wrap to from ripening it in a bag in a toasted sandwich or on its own.

NOTE

You could use sauerkraut, or any other fermented vegetable and it's always best to use something you've fermented yourself so you know what it is in.

Dried mushroom powder, seaweed, coffee grounds, mandarin and citrus peels are also quite unique and delicious to substitute in place of kimchi.



CAPTION: @CHRISTOPHERWATSON

Using a knife, cut the curd into 4 cm (1½ in) squares and let sit for 5 minutes.

Very gently stir the curds and cut again into 2 cm (¾ in) squares. Rest again for 5 minutes.

Stir the curds every 5 minutes for the next 25 minutes.

Place the moulds in your boxes with a sack in the bottom and pour boiling water over everything to sterilise it all, then drain the water out.

After the first six, gently slide the curds into the baskets and begin to drain. Allow to drain for 30 minutes. As the curds settle, the whey will continue to drain so ensure they are not sitting in the whey and drain the container as required. Keep the reserved whey for use elsewhere if you wish.

After 30 minutes invert the baskets and flip the knitted curds. Be gentle as the curds will be very delicate at this stage.



CAPTION: @CHRISTOPHERWATSON

Invert again in the same way after 1 hour, and then again 2 hours after that, removing the whey each time. Cover the container with a clean towel and leave overnight to settle.

The next morning, invert the fresh cheese onto the rack and salt each one, about a teaspoon (or 2% of its weight) of salt per cheese, covering them on all sides. Wipe out the container before putting them back in and allow them to dry out overnight, in a place around 15–18°C (59–64°F).

The next day, with clean hands or with gloves on, turn the cheese over. Clean out the container, making sure the rack isn't too wet, then put back for another night. This is draining out whey and moulds, drying out the cheese and encouraging the bacterial growth to form a rind.



CAPTION: @CHRISTOPHERWATSON

On the third day you should see some mould growth. Turn and place in the cheese cave to slow the growth down. You will need to turn them every second day for the next 2 weeks, cleaning and drying the container as the moisture builds up. If these aren't enough moisture and the cheese feels a little dry, add a small amount of water, or pack a clean, damp cloth in the bottom. If it's too damp, dry out the container out and leave the lid askew for a day.

Flip the cheese every second day for 2 weeks, after which the cheese should be fully covered in beautiful white mould and ready to wrap to finish aging.

Take each cheese and wrap in special perforated cheese wrap, butcher's paper or washed reeves. Put the cheese back in the cleaned container and continue to ripen in the fridge or cheese cave, flipping the cheese every second day for another 2 weeks.

After this time, depending on the size of each cheese, they should have slightly firm but enjoyable with a creamy and delicate centre. This is when the cheese is ripe and best eaten.



CAPTION: @CHRISTOPHERWATSON

It will take practice and time for you to know when the time is right to cut open your cheese. However, it is good to play around with the ageing times and temperatures until you find out how you like your cheese. A stronger ripening will give a firmer cheese, while a longer ripening will give ooze and spreadability.

The important thing to remember is this cheese 'young' so age it how you like.

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[View on Edelweiss](#)



The Dinner Party

A Chef's Guide to Home Entertaining

Martin Benn and Vicki Wild

September 2023
9781743798966
CKB029000
\$42.00 | Hardcover
240 Pages | 8½ x 11¼ in
Full-color Photography

***The Dinner Party* is the ultimate guide to sophisticated home entertaining from fine dining chef Martin Benn, featuring nine expert menus for memorable feasts from relaxed gatherings to glamorous celebrations.**

Martin Benn (Sepia, Society) is one of Australia's most accomplished chefs, but his passion is hosting impressive meals at home with his wife and creative collaborator Vicki Wild. In this beautifully photographed and designed cookbook, Benn applies a lifetime of culinary knowledge and technique to the Saturday night supper, offering over 70 recipes for showstopping starters, memorable main courses, stunning sides, and dazzling desserts.

Dress up, casual: anything goes! *The Dinner Party* will help you create a fabulous night to remember.

Fine dining chef **Martin Benn** was born in Hastings, England and began his career under the tutelage of Marco Pierre White. Moving to Australia in 1996, he became head chef of the legendary Tetsuya's before opening Sepia restaurant in 2009 with his wife and partner, front-of-house star Vicki Wild, to widespread acclaim. Most recently the "culinary power couple" (*The Age*) opened the luxurious Society in Melbourne with Chris Lucas. They live in Sydney.

- Over nine innovative themed menus with cutting-edge and delicious contemporary recipes.
- Also includes instructions on the perfect music playlists, wine matches, cocktails, and what to prepare in advance.

EVERYONE WILL BE TALKING ABOUT THIS DESSERT



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THE NEIGHBOUR

DESSERT



80

LOST IN TRANSLATION

MEAT



[View on Edelweiss](#)



Sustain

Groundbreaking Recipes And Skills That Could Save The Planet

Jo Barrett

October 2023
9781743798843
CKB077000
\$40.00 | Hardcover
272 Pages | 7½ x 9¾ in
Full-color Photography

Discover how changing the way you cook and eat can make a difference to the world around us with *Sustain: Groundbreaking Recipes and Skills That Will Save the Planet.*

Featuring over 90 recipes across 30 meals, this inspiring, beautifully photographed cookbook shows how mastering simple “skill builders” such as fermenting, preserving, brining and pickling can lead to a more sustainable kitchen. Cooking simple dishes such as glazed mushroom skewers, stuffed potato cakes, red pepper pasta and venison pie will not only taste delicious but have a long-lasting impact for future generations.

Written by chef and sustainability champion Jo Barrett, from the team who created the ground-breaking eco-house FutureFoodSystem, *Sustain* provides innovative, achievable solutions to empower readers to be creative with their cooking, connect with their food system, and help save the planet.

Jo Barrett is one of Australia’s most inventive and highly regarded chefs, specializing in sustainability and low waste recipes. Jo made her name at Oakridge Winery in the Yarra Valley, with partner Matt Stone, and helped create the ground-breaking FutureFoodSystem with innovator Joost Bakker.

- This is a groundbreaking cookbook that teaches urban readers how to cook more sustainably.
- Features over 90 recipes using Jo’s “recipe matrix”, which shows how readers can master a series of skills, which lead to a more sustainable kitchen.
- Jo Barrett and the FutureFoodSystem is featured on Zac Efron’s Down to Earth Netflix series.

20



Red pepper pasta



RYE PASTA

• pasta machine

120 g (4 1/4 oz) 100% rye grain, freshly milled (see page 76)

150 g (5 1/4 oz) 00 flour

1/2 teaspoon salt

1 egg

2 egg yolks

1. Combine the flours and salt. Add the egg, egg yolks and 3 tablespoons of water and mix to form a smooth, elastic dough. Flatten the dough into a disc, wrap and refrigerate for at least 30 minutes.
2. Dust the dough with a bit of flour and feed it through the pasta machine on the widest setting. Decrease the setting and turn the dough 90 degrees before feeding it through again. Fold the sheet in thirds. Increase setting to the widest setting, turn the dough 90 degrees and feed the dough back through. Do this a few times to work the dough. Once you get a nice, smooth, elastic dough, decrease the width by one setting, and roll through the dough. Continue to rolling through the dough, decreasing the width each time, until you have a thin sheet about 2 mm (1/16 in) thick, then use a knife to cut it into pappardelle, about 2 cm (3/4 in) wide.
3. Lay the pasta on a floured tray or hang it to dry while you repeat this process with the remaining portions. You can freeze the fresh pasta on sheets of baking paper to separate the layers and transfer it to a container and store in the freezer for up to 3 weeks. Alternatively, you can dry it completely and store it for up to a week in an airtight container in the pantry.

FERMENTED RED PEPPERS

I've always been reluctant to do anything to capsiacums – it seems a shame to take away the sweet juicy crunch of the flesh by cooking them – but fermenting them changed my opinion. It's incredible what a single fermented pepper can bring to a dish. Their sweetness combined with the charred, blistered flesh, the salt and tang of fermentation means it can elevate even the simplest dish.

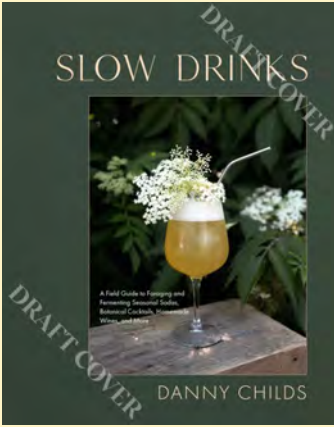
• 1 litre (34 fl oz/4 cups) jar, sterilised (see page 10)

6 large red capsicums (bell peppers)

oil, for brushing

1 1/2% fine salt (see page 10)

1. Preheat the oven to 220°C (430°F) and line a baking tray with baking paper.
2. Lightly coat the outsides of the capsicums with a thin layer of oil, place them on the tray and bake for 30 minutes or until the skin is charred and blistered. Let them cool until cold enough to handle.
3. Peel away the skin and remove the seeds. Weigh the flesh and add 1 1/2% salt to the total weight of capsicum.
4. Place the capsicum in a sterilised jar, cover with a piece of cloth and leave it at room temperature for 2–3 days to ferment. The peppers will begin to bubble and fizz when they start to ferment, then let the jar and place it in the fridge to slow and stop the fermentation. It will keep for up to 6 months.



[View on Edelweiss](#)



Slow Drinks

A Field Guide to
Foraging and
Fermenting Seasonal
Sodas, Botanical
Cocktails, Homemade
Wines, and More

Danny Childs

September 2023
9781958417300
CKB006000
\$32.00 | Hardcover
320 Pages | 6¾ x 8¾ in
Full-color Photography

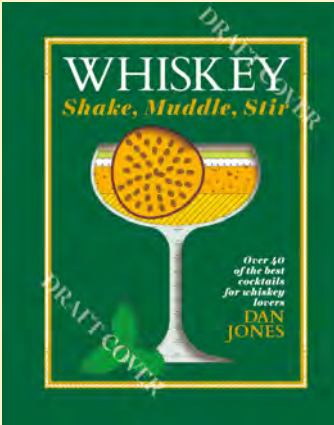
***Slow Drinks* teaches home cooks, industry pros, homebrewers, and foragers how to transform botanical ingredients—whether foraged or purchased from the store—into incredibly unique beverages and cocktails.**

Organized by season, *Slow Drinks* demonstrates how to make drinks that tell a story of botany, history, culture, and terroir, while honoring beverage traditions both old and new. Each season will highlight eight new ingredients with recipes that build on a basics chapter and teach readers how to make their own alcoholic and non-alcoholic drinks.

Beautifully photographed by the author's wife, Katie Childs, and illustrated by Molly Reader, *Slow Drinks* will be the definitive botanist's guide to mixology that can live in your basket on a foraging trip, or on the coffee table as a conversation piece.

Danny Childs trained as an anthropologist and ethnobotanist studying the traditional medicinal uses of plants in the Amazon rainforest. Back home in Southern New Jersey, he now runs the standard-setting beverage program at the Farm and the Fisherman, a locavore restaurant in the Philadelphia suburb of Cherry Hill.

- Author credentials: Danny has both serious academic training in ethnobotany with professional experience running a bar program at a highly regarded restaurant
- Evergreen topics: Blends the ever-popular foraging, preserving, and cocktail making into one book



[View on Edelweiss](#)



The Ultimate Book of Cocktails
9781784883478
\$27.50 | Hardcover

Whisky: Shake, Muddle, Stir

Over 40 of the Best Cocktails for Whisky Lovers

Dan Jones

September 2023
9781784886561
CKB006000
\$19.99 | Hardcover
144 Pages | 5¼ x 7¼ in
Full-color Illustrations

Whisky: Shake, Muddle, Stir is a beginner's guide to whisky and bourbon.

Dan Jones teaches you how to stock your home bar, pick some of the world's best whiskies, and pull together your own infusions and syrups. Try your hand at classics like an Old Fashioned or The Sazerac, or modern hits like Bourbon Smash or The Rattlesnake.

With over 40 whisky recipes, *Whisky: Shake, Muddle, Stir* shows you just how versatile whisky is.

Dan Jones is a writer, editor and drinker living in New York. Formerly the shopping editor at *i-D* magazine, *Time Out's* Style Editor and Senior Men's Editor at ASOS; he's an expert in style, grooming and booze. A dedicated home-mixer, Dan constantly researches his cocktail craft, honing his drinking credentials. He is the author of a number of books including *The Mixer's Manual*, *Man Made*, and *Gin: Shake, Muddle, Stir*.

- Next in the wildly popular *Shake, Muddle, Stir* series
- Gift format makes it the perfect impulse buy
- Whisky consumption by 18–25-year-olds has seen an increase each year, with a 25 per cent increase in 2022 versus 2021

THE MANHATTAN

On the lips of partygoers since the late 1880s, New York City's infamous Manhattan Club crafted its signature cocktail with spicy American rye whiskey, sweet Italian vermouth, and a devil-may-care attitude. This ruly-based bourbon version is just a little softer and sweeter. Can also be served on the rocks.

INGREDIENTS

1	bourbon	60 ml (2 oz)
2	red (sweet) vermouth	30 ml (1 oz)
3	Angostura bitters	2 dashes
4	orange bitters	1 dash
5	lemon twist	to garnish
6	cocktail cherry	to garnish

EQUIPMENT

Bar spoon, mixing glass, strainer

METHOD

Stir the ingredients in a mixing glass with ice to chill, strain into a chilled coupe and serve with a lemon twist and cocktail cherry.



050



TIP Garnish with a branded cherry for extra bouffisme.

051

OLD FASHIONED

The world's most delicious way to drink bourbon, this recipe is carefully calibrated to maximize the heavey and quality of the spirit. In this way, bourbon, rye, even mesquite or gin could be used, but rich, dark bourbon is best. Make sure your orange twist is big enough to whack into your nose as you sip for full sensory overload.

INGREDIENTS

1	brown sugar	1 cube
2	Angostura bitters	2 dashes
3	soda water	splash
4	bourbon	60 ml (2 oz)
5	cocktail cherry	to garnish
6	overstuffed orange twist	to garnish

EQUIPMENT

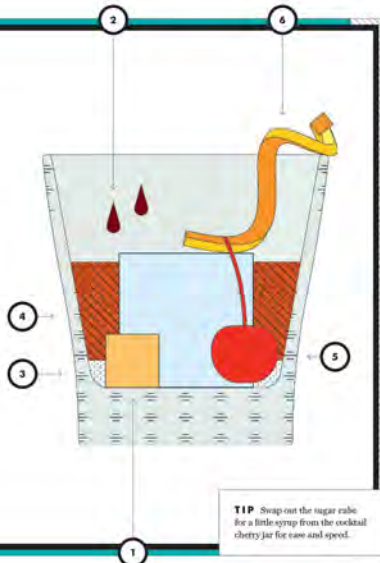
Muddler

METHOD

Add the sugar cube to the glass, wet with bitters and a splash of soda water, muddle until dissolved, add one or two large pieces of ice, then pour over the bourbon, add a cocktail cherry, and bend a large orange twist over the drink to release a little fragrant citrus oil before adding to the drink.



052



TIP Swap out the sugar cube for a little syrup from the cocktail cherry jar for ease and speed.

053



[View on Edelweiss](#)



Preserved: Condiments

25 Recipes
**Darra Goldstein,
Cortney Burns and
Richard Martin**

October 2023
9781958417218
CKB102000
\$22.00 | Hardcover
112 Pages | 6½ x 8¾ in
Full-color Photography

***Preserved: Condiments* showcases 25 recipes for some of the world's most delicious sauces, spreads, relishes, and chutneys. It is the first in a series of six short books devoted to all things food preservation.**

Utilizing fermentation, curing, smoking, pickling, and drying, these recipes add depth, spice, and interest to your cooking. A highly giftable series of books for anyone who wishes to hone their knowledge of preservation.

Darra Goldstein, the founding editor of *Gastronomica* and the author of six award-winning cookbooks, including *Beyond the North Wind: Russia in Recipes and Lore*. In 2020 she was honored with the Lifetime Achievement Award from the International Association of Culinary Professionals.

Richard Martin is a writer, and co-creator of *Modern Luxury* (Manhattan and Miami) and *Food Republic*.

Cortney Burns is former chef at San Francisco's *Bar Tartine* and the author of *Bar Tartine* which won awards from both the James Beard Foundation and IACP. *Bon Appétit* has dubbed her the "godmother of fermentation."

- The authors bring together expertise in cooking, recipe development, food writing, and food history
- Preserving only seems to be gaining in popularity, but instead of another huge tome, these books take a slice of the larger subject making it appealing to a more casual reader, while still being rigorous
- In a small, stylish and giftable package, these will merchandize well and sell individually or as a set

MAKES 1 PINT or 475 MILLILITERS

Gooseberry Achar

The magisterial Usha's Pickle Digest includes recipes for thirty-two different gooseberry pickles ranging from spicy to sweet. In India, the gooseberry, or amla, is prized in Ayurvedic medicine for its ability to keep the bodily humors in balance—its very name derives from the Sanskrit word for “nectar of life.” Though we might think of nectars as ambrosial, the Indian gooseberry is in fact bitter and sour, making it a favorite choice for pickles and chutneys. For this pungent achar, we use either gooseberries or gooseberries, which we preserve not in salt (like the lime achar on page 48) but in oil.

- 3 tablespoons / 45 ml grapeseed oil
- 1 tablespoon mustard oil
- ¼ teaspoon asafoetida (hing) powder
- 10 ounces / 312 g fresh gooseberries, stemmed, or cape gooseberries, outer husks removed
- ¼ cup / 60 ml regular, untoasted sesame oil
- 1 tablespoon toasted sesame oil
- 4 garlic cloves, finely minced
- 2 to 3 tablespoons / 15 to 23 g red chile powder, preferably Kashmiri
- 2 tablespoons / 22 g yellow or brown mustard seed, semi-finely ground
- ¼ teaspoon fenugreek seed, semi-finely ground
- ¼ teaspoon whole cumin seed
- ¼ teaspoon whole anise seed
- 1 teaspoon turmeric powder
- 1 tablespoon kosher salt, plus more as needed
- ½ tablespoons freshly squeezed lemon juice

In a small saucpan over low heat, warm the grapeseed and mustard oils. Add the asafoetida and stir to combine. Remove the oil from the heat and set aside to cool completely at room temperature.

Rinse the gooseberries well and wipe them dry with a clean kitchen towel. Cut a slit in each one with the tip of a knife so that the berries do not burst while cooking.

In a medium saucpan over medium-low heat, warm the untoasted and toasted sesame oils until shimmering. Stir in the gooseberries, mixing well. Cover the pan and cook over low heat for about 2 minutes for gooseberries, or 8 to

10 minutes for cape gooseberries, stirring half-way through, until the gooseberries are soft but still retain their shape. Do not let them brown.

Turn off the heat and stir the garlic into the pan. Set aside for 10 minutes to allow the garlic to infuse into the oil. Rewarm the mixture over low heat and stir in the chile powder, mustard seed, fenugreek, cumin, anise, turmeric, and salt. Cook for 2 to 3 minutes over low heat, stirring occasionally, so that the spices bloom but don't burn.

Remove the pan from the heat and leave the gooseberries to cool to room temperature. Once the mixture has cooled, stir in the lemon juice. Taste for seasoning, adding more salt if desired.

Spoon the gooseberries into a 1-pint / 475 ml jar, pressing down on them with the sack of a spoon. Immediately pour the cooled asafoetida oil into the jar over the gooseberries. Some of the oil will make its way into the nooks and crannies of the pickle, while some will float on top. Make sure that the oil covers the pickle completely to seal it. Cover the jar with a lid and let the pickle mature for 3 to 4 days at room temperature before eating. Refrigerate the achar after opening. The achar will keep for 3 months.

SERVING SUGGESTIONS SERVE ALONGSIDE ALL MANNER OF CURRIES / MIX INTO YOGURT FOR A SPICY DIPPING SAUCE OR MARINADE / PULSE UNTIL SMOOTH AND USE TO SEASON LAMB OR PORK MEATBALLS

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PRESERVED



MAKES 1 PINT or 475 MILLILITERS

Zhug

For its popular appeal, the spicy Yemeni cilantro sauce known as zhug has been described as “the next Sriracha.” This condiment is indeed fiery hot with chile peppers, but it is also aromatic with spices and herbaceous notes of cilantro and parsley. In Yemen, this condiment is known by its Arabic name, sahawij, which refers to the traditional method of preparation by pounding the herbs into a paste between two stones. Today, it is better known around the world by its Hebrew name of zhug. Between 1949 and 1950, thousands of Yemeni Jews were airlifted to Israel, where they introduced this treasured condiment to their new home. Zhug soon became a staple of Israeli cuisine, and over the past decade, thanks to the trendiness of Israeli food, zhug has become a fixture in Mediterranean and Middle Eastern restaurants.

Zhug is usually served freshly made, when it tastes bold and vivacious. We take it a step further, fermenting the herbs and spices to transform the sauce slightly but meaningfully. Fermentation adds not only complexity but also a more entrenched heat as the sauce despoins from bright green to olive.

- 10 large garlic cloves, crushed
- 4 cups / 120 g packed cilantro leaves (about 2 large bunches)
- 2 cups / 120 g packed parsley leaves (about 1 large bunch)
- 12 serrano or green jalapeño chiles, stemmed and thinly sliced
- 1 teaspoon ground cumin
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground coriander
- ½ teaspoon ground cardamom
- ½ teaspoon sumac powder
- ½ teaspoon Aleppo or other dried red pepper flakes
- 2 tablespoons / 30 ml freshly squeezed lime juice
- 2 teaspoons kosher salt

Place a piece of plastic wrap or parchment paper directly against the surface of the paste and screw the lid onto the jar loosely. Leave the zhug to ferment at room temperature, out of direct sunlight, for 7 to 10 days. To release any gas pressure that builds up, unscrew the lid a couple times a day for the first few days, replacing the lid each time. By day 7, the paste will have turned from a vibrant green to a dusky hue. At this point, taste the zhug to determine whether you like its degree of acidity. If not, let it ferment a bit longer; it can take up to 2 weeks to fully develop in flavor.

When the zhug is ready, place a fresh piece of plastic wrap or parchment directly on the surface and close the lid tightly. It will keep for 6 months in the refrigerator.

SERVING SUGGESTIONS USE TO MARINATE FISH / MIX WITH CHICKPEAS OR OTHER LEGUMES FOR A HEARTY SALAD SAUCE / WHISK INTO OLIVE OIL OR GREEK YOGURT FOR A READY-DRIP

In a food processor, pulse the garlic until finely minced. Add the cilantro, parsley, chiles, cumin, black pepper, coriander, cardamom, sumac, red pepper, lime juice, and salt.

Pulse to make a fine paste. Pack into a 1-pint / 475 ml canning jar. There should be a bit of headspace between the mixture and the lid; if not, transfer the paste to a slightly larger container.

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CONDIMENTS





[View on Edelweiss](#)



Preserved: Fruit

25 Recipes
**Darra Goldstein,
Cortney Burns and
Richard Martin**

October 2023
9781958417119
CKB035000
\$22.00 | Hardcover
112 Pages | 6½ x 8¾ in
Full-color Photography

***Preserved: Fruit* brings together 25 recipes for jams, syrups, shrubs, and pickles from all over the world. This is the second of six short books devoted to all aspects of food preservation.**

Recipes for pickled cherry and rose jam, citrus peel powders, and pomegranate molasses will give new life to seasonal bounty and add dimension to your everyday cooking.

Darra Goldstein, the founding editor of *Gastronomica* and the author of six award-winning cookbooks, including *Beyond the North Wind: Russia in Recipes and Lore*. In 2020 she was honored with the Lifetime Achievement Award from the International Association of Culinary Professionals.

Richard Martin is a writer, and co-creator of *Modern Luxury* (Manhattan and Miami) and *Food Republic*.

Cortney Burns is former chef at San Francisco's *Bar Tartine* and the author of *Bar Tartine* which won awards from both the James Beard Foundation and IACP. *Bon Appétit* has dubbed her the "godmother of fermentation."

- New approach to a time-tested (and trending!) topic of preserving
- Instead of another huge tome, these books take a slice of the larger subject making it appealing to a more casual reader, while still being rigorous
- In a small, stylish and giftable package, these will merchandize well and sell individually or as a set

MAKES 2 CUPS or 475 MILLILITERS

Pickled Cherry and Rose Petal Jam

Cherry jam captures summer's brightness and warmth, and there's no denying that it's delicious in its traditional form. But our recipe brings the jam to another level by introducing two wildly different elements. First, we pickle the cherries instead of using fresh ones as the base for the jam. Then, we add rose blossoms for a whiff of the floral that transports us into the summer garden.

It's crucial to use the right rose petals for this jam. They must be from aromatic roses, not scent-free hybrids and, of course, they must not have been sprayed with pesticide. If you can't find fresh petals, you can order dried ones online, though the rose flavor won't be quite as exquisite.

As a bonus, instead of discarding the liquid used to simmer the petals, stir in some lemon juice and honey to make a refreshing drink that can be enjoyed either hot or cold.

PICKLED CHERRIES

1 pound/454 g sweet cherries, stemmed
½ cup/175 ml raw, unfiltered apple cider vinegar
¼ cup/60 ml rice wine vinegar
½ cup/100 g sugar
2 teaspoons kosher salt
½ cup/77 ml unsweetened cherry juice

JAM

Zest and juice of 1 lemon
1½ cups/275 g sugar
½ cup/90 ml reserved pickling liquid
4 ounces/115 g fresh rose petals, removed from the stems, or 2 ounces/56 g dried rose petals
2 to 3 teaspoons/10 to 15 ml rosewater
½ teaspoon citric acid

MAKE THE PICKLED CHERRIES:

Put the cherries in a 2-quart/2 L jar. Pour the apple cider vinegar and rice wine vinegar over the cherries and leave them to sit overnight at room temperature. The next day, use a sieve to drain the vinegar into a medium saucepan. Return the cherries to the jar and close it with a lid.

Add the sugar, salt, and cherry juice to the vinegar in the pan and bring to a boil. Reduce the heat and simmer, uncovered, for 15 minutes. Cover the pan and cool the mixture to room temperature, then pour it over the cherries and close the lid. Leave the cherries to sit at room temperature for 3 days.

After 3 days, once again strain the liquid into a saucepan, return it to a boil, and simmer for 15 minutes. Cover the pan and cool to room temperature. Pour the liquid over the cherries and close the lid. Place the jar in a cool, dark place and let the cherries sit for at least 2 weeks before using.

MAKE THE JAM: Drain the cherries in a sieve, reserving the pickling liquid, then pit them and place in a wide, heavy pan. Stir in the sugar and lemon zest. Cover the pot and leave the cherries to macerate overnight at room temperature. [GOVIEWS](#)



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PRESERVED





[View on Edelweiss](#)



Super Easy Air Fryer Recipes

69 Simple, Quick and Delicious Meals
Leila Castello

August 2023

9781784886899

CKB070000

\$19.99 | Hardcover

144 Pages | 7¼ x 9½ in

Full-color Photography

***Super-Easy Air-Fryer Recipes* features 69 simple, healthy, and energy saving recipes.**

All the recipes require minimum effort and only a few ingredients, allowing you to create quick midweek dinners or weekend meals, without compromising on flavor.

There are appetizers and snacks (such as mini pizzas, vegetarian quesadillas, chicken nuggets), mains (roast chicken with lemon, fish tacos), one-pot meals (pea and basil risotto, chilli con carne, lentil dhal), and desserts (apple granola, strawberry muffins, chocolate bananas).

Each recipe is accompanied by a photograph and all the ingredients are photographed too, making this *Super-Easy Air-Fryer Recipes* the ultimate foolproof cookbook for your air fryer.

Leila Castello is an author, recipe developer, and food stylist. She lives in Paris with her family.


- As the cost of living rises, people are looking for more affordable and energy-efficient ways to cook their meals
- This handy book shares 69 quick and easy recipes to make in your air fryer
- Google searches for air fryers are up 4-fold since the start of the year




Tarts and pastries

22

CHERRY TOMATO AND FETA TART

 preparation time: 10 minutes

 cooking time: 13 minutes

 serves 4



ready-rolled shortcrust
pastry × 1 (230 g (8 oz))
packet



cherry tomatoes
× 30



feta
150 g (5 oz)



wholegrain mustard
1 tablespoon



olive oil
1 teaspoon



basil
× 12 sprigs

○ Preheat the air fryer to 180°C (350°F). Brush the tomatoes with the olive oil and cook in the air fryer for 10 minutes before setting aside.

○ Roll out the pastry and line a flan dish, 20 cm (8 in) in diameter. Blind bake (see Recipe 20 Pear and Goat's Cheese Tart) in the air fryer for 5 minutes.

○ Spread the pastry with the mustard. Crumble over half the feta and arrange the tomatoes neatly in the pastry case. Cook in the air fryer for 8 minutes.

○ Top with the remaining feta and the basil before serving.




Fried snacks

3

VEGETABLE TEMPURA

 preparation time: 5 minutes

 cooking time: 8 minutes

 serves 4



self-raising (self-rising)
flour 125 g (4½ oz/1 cup)



cornflour (cornstarch)
50 g (1¾ oz/½ cup)



iced water
250 ml (8 fl oz/1 cup)



egg
× 1



head of broccoli
× 1



green beans
100 g (3½ oz)

○ Preheat the air fryer to 200°C (400°F).

○ Slice off the broccoli florets. Wash the florets and green beans, then pat dry thoroughly with some paper towel.

○ To make the batter, mix the remaining ingredients in a bowl.

○ Dip the vegetables in the batter, then transfer to the air fryer and cook for 8 minutes. Serve immediately.



[View on Edelweiss](#)



Eat More Greens

Eat More Plants with Over 65 Quick and Easy Recipes

Fern Green

August 2023
9781784886394
CKB085000
\$20.99 | Paperback
160 Pages | 6¾ x 9¼ in
Full-color Photography
and Illustrations

Introduce more plants into every meal with over 65 quick, easy and exciting recipes.

We all know that we need to eat more fruit and veg as part of a varied diet, but how many of us get stuck in a rut steaming broccoli, or frying up some peppers for the same, old, boring meals? With *Eat More Greens*, learn how to incorporate fruit and vegetables into breakfast, lunch, and dinner in new and exciting ways.

Dishes include a Matcha Smoothie, Korean-inspired Kimchi Rice, Rocky Road, and even Lamb Meatballs, proving healthy meals don't have to be boring.

Featuring family favorites, one-pot suppers, tasty traybakes, and super smoothies, *Eat More Greens* isn't about turning you into a vegetarian, but just making sure that you eat enough plants to improve your overall health.

Fern Green is a food stylist, writer, and experienced chef. She has many years' experience writing and styling for magazines, and works with various high-profile brands for editorial, packaging, advertising, and video content.

- More and more people are becoming flexitarians not just for environmental reasons, but for health reasons, too, and many are realising the importance of Symprove and other probiotics in their diets
- This book will teach readers (in a very non-preachy way) how, by incorporating more greens in their meals, they can achieve great gut health without the need for supplements

WHY THE BIG 30?

We can be creators of habit. When we visit our local supermarket or shop online we have a tendency to choose the same foods regularly. To increase our plant diversity, we don't need to make our meals more complicated or expensive; simple recipes are the best and increasing your plant intake is a lot easier than you think.

5-A-DAY RULE

When thinking about increasing plants and essentially fibre into your diet, the 5-a-day rule is a good place to start. However, this rule does not take into account the trillions of microbes that are living in the gut. These microbes need different types of plant foods to flourish, so varying your recipes and working with the seasons can help you change up your plant diversity.

WHAT ARE THE BENEFITS OF FIBRE?

When our gut microsome, limiting our diet limits our bacteria, which in turn... restricts our health. Our food is their food. If we cut out a whole food group, microbes that thrive on that food will starve into extinction. They proliferate so quickly that the food choices we make in 24 hours will alter the evolution of 50 generations of microbes. It doesn't take days or even weeks to change our microbes, it takes just one bite.

Did you know that 90 per cent of us are not getting enough fibre in our diet? We need to consume 30g per day as part of a healthy diet, which can be a hard number to hit when you think a medium apple is only 2.1g. Luckily, nature has packaged both soluble and insoluble fibres into lots of plant-based foods, so variety is key.

INCREASING YOUR FIBRE INTAKE:

Bulks up and softens stools by retaining water, which supports bowel movement and prevents constipation.

Certain types of fibre can be fermented by beneficial gut bacteria, which leads to happy microbes.

Can help keep you feeling fuller for longer and ultimately help you lose weight.

Increases microbe skills to train the immune cells, which improves our resilience to fight infection.

Helps to strengthen the gut barrier and communicates with our brain.

Helps balance blood sugar levels, which in turn increases energy levels.

Lowers blood fats.

Reduces risk of developing high cholesterol, heart disease, diabetes and bowel cancer.

6

TOP TEN PLANT FOODS THAT ARE HIGH IN FIBRE

Some of these foods may come as a surprise. Use this list when shopping, as it is always good to have a few of these in your weekly meal plan.

1. Beans

Lentils and other beans are an easy way to add fibre to your diet. Add them to soups, stews and salads. They also contain a good source of plant protein, which helps keep you feeling fuller for longer.

2. Broccoli

Broccoli is from the brassica family along with cauliflower, cabbage and kale. They are all rich in fibre. Studies have shown that broccoli's 2.6g fibre per 100g may support gut bacteria to help you stay healthy.

3. Berries

Berries are high in antioxidants and fibre - 30g blueberries contain 1.2g fibre and there is nearly the same in 80g frozen blueberries. Blackberries, strawberries and raspberries are also great sources of fibre.

4. Avocados

As well as having a big dose of healthy fats, avocados are also high in fibre - half an average avocado contains 2.6g fibre. They are great to use in salad dressings as well as making ice creams very creamy.

5. Wholegrains

These consist of wholemeal bread, wholemeal pasta and grains, such as millet, quinoa and freckles. Don't forget that oats, popular for breakfast, are also full of fibre - 50g oats contains 4g fibre.

6. Apples

This delicious fruit comes in all sorts of varieties, so they are great as a snack and can increase your fibre amount - there's 2.4g fibre in a medium apple.

7. Dried Fruits

Figs, prunes and dates are all good at increasing your fibre intake and they are a popular choice for those struggling with constipation. Just don't eat too many in one sitting as it may have the opposite effect!

8. Potatoes

Sweet, red, purple or plain potatoes are all good sources of fibre. Keep the skins on to reach your fibre goals at 3g per potato.

9. Nuts & Seeds

These are a super source of fibre, protein and healthy fats. Sunflower seeds and almonds provide nearly 3g fibre in a serving. But butter packs a punch too - try to avoid salted varieties.

10. Popcorn

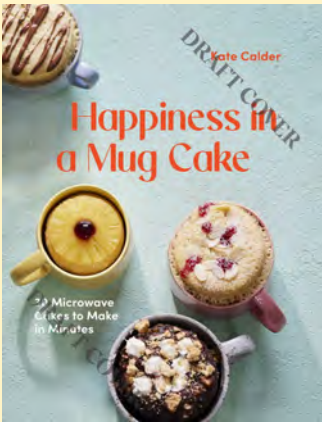
This is definitely surprising! There is a generous amount of fibre hiding in their airy, light, popped kernels. It is great for snacking on and simple to make.

7



NOURISH BOWLS

Nourish bowls can be anything from hearty soups to big colourful salads. They take on a number of plant-based foods using wholegrains and a wide range of legumes, nuts and seeds to fill you up with fibre and keep your taste buds satisfied while packing that plant-based punch.



[View on Edelweiss](#)



Happiness in a Mug Cake

30 Microwave Cakes to Make in Minutes

Katie Calder

August 2023
9781784886547
CKB014000
\$16.99 | Hardcover
92 Pages | 6¾ x 8¼ in
Full-color Photography

***Happiness in a Mug Cake* is exactly that—mug cakes built to satisfy your cake cravings, all ready in your microwave in an instant.**

With fun flavors like mint chocolate or white chocolate and blueberry, and staple classics like carrot cake or apple crumble, whatever mood you're in, we have the cake for you.

No mess, no fuss, no waste, no expense. Just add your ingredients, mix, then wait for the ping and tuck in.

Katie Calder is the author of *Three Ingredient Cocktails*, and a Leiths-trained recipe writer and food stylist who has worked with *BBC GoodFood*, *Waitrose*, *Good Housekeeping*, *Ocado Life*, *Delicious*, and more.

- Mug Cake books are ever-popular, providing people with an easy, speedy way to satisfy cake cravings
- Using a microwave instead of your oven is more energy-efficient
- Mug cakes are affordable—often mostly using store-cupboard ingredients and fridge essentials
- By just cooking one portion instead of a large cake, you are reducing chances of food waste

Makes
1

Ready in
3
minutes

Double chocolate chip

- 2 tablespoons caster (superfine) sugar
- 3 tablespoons plain (all-purpose) flour
- 1 tablespoon cocoa (unsweetened chocolate) powder
- $\frac{1}{2}$ teaspoon baking powder
- 1 medium egg
- 1 tablespoon milk of your choice
- 2 tablespoons sunflower oil
- 1 tablespoon milk chocolate chips, plus extra to decorate
- 1 tablespoon white chocolate chips or chunks, plus extra to decorate

In your mug, mix together the sugar, flour, cocoa and baking powder using a fork. Add the egg, milk and oil, and mix until just smooth. Gently stir the chocolate chips into the top half of the batter.

Microwave for 1 minute 20 seconds, or until risen and springy to the touch. Sprinkle a few extra chocolate chips over the top and dig in.



Makes
1

Ready in
15
minutes

Red velvet

- 3 tablespoons light brown sugar
- 3 tablespoons plain (all-purpose) flour
- 1 teaspoon cocoa (unsweetened chocolate) powder
- $\frac{1}{4}$ teaspoon bicarbonate of soda (baking soda)
- $\frac{1}{2}$ teaspoon baking powder
- 1 medium egg
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 tablespoon buttermilk
- 2 tablespoons sunflower oil
- $\frac{1}{2}$ teaspoon red food colouring gel
- 1 tablespoon full-fat soft cheese (I used Philadelphia)
- 3 tablespoons icing (confectioner's) sugar
- a few drops of vanilla extract

In your mug, mix together the brown sugar, flour, cocoa, bicarbonate of soda and baking powder using a fork. Add the egg, vanilla, buttermilk, oil and food colouring and mix until just smooth.

Microwave for 1 minute 10 seconds, or until risen and springy to the touch. Set aside to cool for about 10 minutes.

Meanwhile, make the cream cheese icing. In a small bowl, beat together the soft cheese, sugar and vanilla. Dollop a spoonful of icing on top of your cooled cake and enjoy.

Use any leftover icing on your next mug cake. It will keep in the fridge for a couple of days. Alternatively keep spooning it on as you go. There's plenty of sponge to get through!



[View on Edelweiss](#)



Sweet Treats

Make Your Own Chocolates at Home

Melanie Dupuis

November 2023
9781784885960
CKB018000
\$14.99 | Hardcover
128 Pages | 6¼ x 7¼ in
Full-color Photography

***The Little Book of Chocolate: Sweet Treats* features over 15 chocolate recipes, including Honey Ganache Dipped Chocolates, Moulded Gianduja Chocolates, Truffles, Chocolate Slabs, and even a Chocolate Egg, and will teach you the techniques needed, from tempering to moulding and glazing, to making ganache, to perfect your chocolate skills.**

This is a bite-sized version of *The Ultimate Book of Chocolate*. Working with chocolate can be a challenge, so by breaking the original tome down into more manageable pieces, we hope that readers will find it easier to master the art of chocolate making.

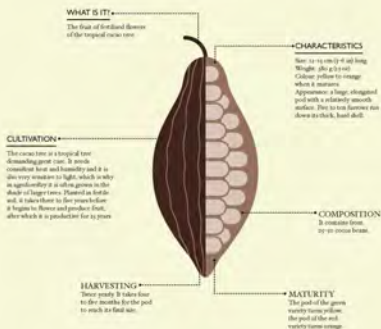
This is a masterclass in chocolate and every chocolate lover's dream.

Melanie Dupuis trained as a pastry chef and caterer in France and worked in the country's best hotels and restaurants (Helene Darroze, Benoit Castel, Nomad Food & Design) before embarking on a second career as a food writer. Her first book, *Patisserie*, was published in 2014 and has been an international success.

- Re-using content from *The Ultimate Book of Chocolate*, each book in the series will focus on a different type of chocolate in manageable bite-sized books

THE CACAO POD

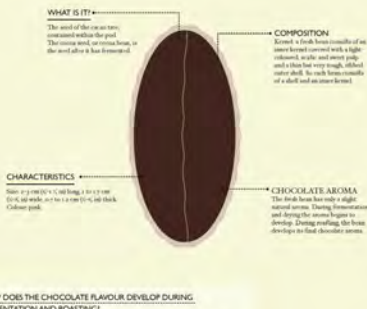
Understand



10

THE FRESH BEAN

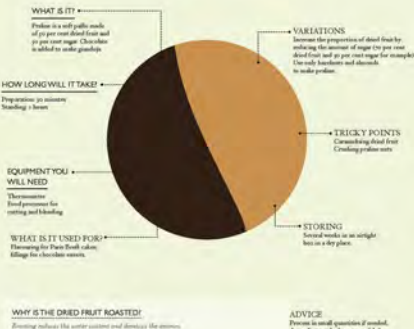
Understand



11

50% PRALINE & GIANDUJA

Understand



12

Learn



13



[View on Edelweiss](#)



Recipes from Andalusia José Pizarro

August 2023
9781784886325
CKB080000
\$24.99 | Hardcover
256 Pages | 6¾ x 8¾ in
Full-color Photography

***Recipes from Andalusia* is a culinary exploration of Andalusia, a place where the past and modernity blend together to form a rather magical destination.**

Not just a feast for the eyes, Andalusia is also a food-lover's paradise. In *Recipes from Andalusia*, award-winning chef José Pizarro takes readers on a journey through its most delicious dishes. Many of the dishes go back to Moorish times—or earlier—and each of the eight provinces has their own special dish.

Try your hand at Pork loin with pear and hazelnuts, Prawns baked in salt with mango, chilli, cilantro salsa, and a rather boozy Barbary fig margarita. Written in José's signature fuss-free style, this is genuine, bold-tasting Spanish food, easily made at home.

A beautiful keepsake that provides an impressive, fresh look at the region's cuisine and set to the backdrop of beautiful location shots, *Recipes from Andalusia* is a must for anyone who loves authentic, simple Spanish food.

José Pizarro is an award-winning chef and bestselling author. He runs tapas and sherry bar José and restaurant Pizarro as well as restaurant José Pizarro, in London, The Swan in Surrey, and two restaurants at The Royal Academy of Arts.

- Easy, accessible recipes the whole family will love
- Spain remains one of the most popular destinations for tourists, attracting millions every year
- Keeping the same content as *Andalusia*, we are revisiting the design to give it a new lease of life



Contents

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Meat





[View on Edelweiss](#)



Recipes from Rome
9781784886288
\$24.99 | Hardcover

Recipes from Venice

Katie Caldesi and
Giancarlo Caldesi

August 2023
9781784886622
CKB047000
\$24.99 | Hardcover
272 Pages | 7¼ x 8¾ in
Full-color Photography

***Recipes from Venice* is a culinary exploration of this well-loved Italian city.**

Husband and wife team Giancarlo and Katie Caldesi have dodged the tourists, drawing inspiration from less obvious areas of Italy's magical city, to unearth the most delicious and authentic recipes.

Try some hot *polpette* (salty pork rissoles) or *sarde in saor* (marinated sardines) with a glass of wine with friends. The traditional Venetian pasta, *bigoli*, served with a delicious fresh fish salsa is a signature dish that you'll cook time and time again. And the sweet *frittelle*, fried dumplings filled with custard, are bound to become an instant hit.

Set against the backdrop of breathtaking photographs of the city and Katie's anecdotes of their travels, *Recipes from Venice* is a beautiful cookbook and keepsake that will transport you to Italy with every page turned.

Owners of London's Caldesi in Marylebone, Caldesi in Campagna and La Cucina Caldesi cooking school, **Katie and Giancarlo Caldesi** have a passion for Italian food. They have taught alongside some of the biggest names in Italian cuisine and are the authors of seventeen cookbooks.

- Italy remains one of the most popular destinations for tourists, attracting millions every year
- Keeping the same content as *Venice*, we are revisiting the design to give it a new lease of life, creating a strong series style



At The Pasta Bar

71

Mat on Polio is one of Venice's most famous characters, and I would love to credit him with bringing pasta from China to Italy but, as we now know from many sources, although he ate various forms of Asian or Sino-dine, these actually existed in Italy first at least as early as 1279, sixteen years before Marco Polo returned home. A legal document dated to this time, found in the possession of a Genoese soldier, mentioned *luna barzellata piena de macaroni* – a basketful of macaroni.

Sweetie was a favourite in medieval cooking, often containing herbs and spices, mixed with cheese and egg, then cooked in broth, and finished with more spices and sometimes sugar. I imagine too would be coated with sugar and spice.

This sweetness carries through into Venetian gnocchetti, made with pumpkins, which prove to be the perfect foil for a rich Lamb Ragù with Spices (see page 107) or a simple dressing of butter and sage.

At The Pasta Bar

LINGUINE AL NERO (1) ZEPHA CON CRAB (2)

Black Linguine with Crab

Serves 4 as a main or 6 as a starter

Huge spider crabs are eaten as crab salad or tossed with pasta and often served in their shells. These crabs can also be found off UK shores but we don't have a history of eating them so they are sold abroad, which is a huge shame. Their legs have an enormous amount of white, sweet meat in them. We low the crab with fresh white tagliolini served at the restaurant Antiche Carampane. Fresh pasta this thin is hard to cook perfectly so we have given the option for using dried black or white pasta. The Venetians are not big on chilli, so add or leave out as you please.

Depending on whether you buy cooked crabs, their size and sex, or use pots of crabmeat you will have differing amounts of white and brown meat. Always use more white crabmeat at the end of cooking and the stronger tasting brown crabmeat in smaller amounts at the beginning. If there is red coral in the crab, add a little of this at the end for decoration. Most Venetian kitchens have at least three types of peppercorns; my favourite with this dish is a little crushed Szechuan at the end. As chilli strength varies from chilli to chilli either add a little or a whole one. You have to be brave and taste to know!

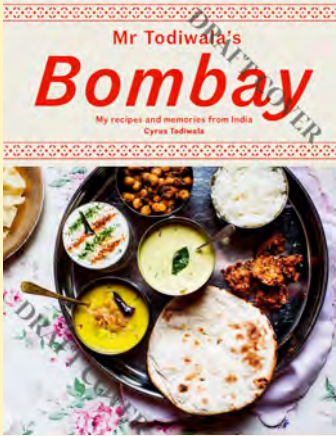
INGREDIENTS

Bring a large soupçon of well-salted water to the boil. Heat the olive large frying pan and fry the shallots and garlic over a low heat until softened. Add the shallots and brown crabmeat and stir through. Turn up the heat and pour in the Prosecco, allow to evaporate until the strong smell of alcohol has gone. Taste and season the sauce. Remove from the heat and set aside. Cook the pasta until just al dente. Take a few tablespoons of sauce from the pan & mix with oil and add it to the frying pan. Drain the pasta and put this as too. Add the white crabmeat and parsley and toss or mix through gently. Taste once more and season further if necessary. Drizzle with your finest olive oil and serve.

- 4 large spider crabs
- 100g oil, plus
- more to serve
- 2 shallots
- 2 tablespoons olive oil
- 100g white crabmeat
- 100g black crabmeat
- 1 garlic clove, finely chopped
- 15-20 fresh or dried chili
- 200g dried black or white linguine
- 200g dried tagliolini
- 200g fresh white crabmeat
- 100g fresh brown crabmeat
- Prosecco or white wine
- sea salt and freshly ground black or Szechuan pepper
- 100g fresh black or white tagliolini (see page 107) or tagliolini
- 100g fresh black or white tagliolini



70



[View on Edelweiss](#)



Mr Todiwala's Bombay

My Recipes and
Memories from India

Cyrus Todiwala

November 2023
9781784886646
CKB044000
\$32.50 | Hardcover
224 Pages | 7½ x 9¾ in
Full-color Photography

This redesigned version of *Mr Todiwala's Bombay* from TV chef Cyrus Todiwala incorporates the best of both classic and modern Indian cuisine.

To Cyrus, Mumbai will always be Bombay: the jostling, colorful city of his childhood and the land that cultivated his passion for food. Join Cyrus and his wife Pervin on a bustling culinary jaunt around one of the world's most exciting cities. Feast on moreish jumping chicken samosas, succulent hot and spicy tiger prawns, tender lamb cooked with sizzling Indian Puy lentils, and homemade golden Pooris that will melt in your mouth.

Set against the backdrop of stunning on-location photographs, *Mr Todiwala's Bombay* is a charming celebration of Indian food.

Cyrus Todiwala OBE DL FIH is a chef, restaurateur, educator, author and entrepreneur. Born in Bombay, Cyrus trained as a chef at the Taj Hotels Resorts and Palaces chain in India. In 1991, he moved to London to run the Namasté restaurant where he developed his trademark style of blending traditional Indian techniques and flavors with more unexpected ingredients. Cyrus is proprietor and executive chef of the Café Spice Namasté, as well as Mr Todiwala's Kitchen, and he has also launched a range of successful condiments.

- The updated format and design will reinvigorate this fantastic title
- Cyrus continues to be a regular on TV, including shows such as *Saturday Kitchen*



Mr Tadivasa's Bombay 18

Murgh Tikka Chicken Tikka

Serves 6
800 g (1 lb 15 oz) boneless chicken
salt and white pepper
to taste

For the masala
40 g (1 oz) fresh ginger, roughly chopped
40 g (1 oz) garlic cloves
1 tsp cumin seeds
1 tsp coriander seeds
1 tsp chili powder
1 tsp ground turmeric
2 tbsp lime or lemon juice
1 tsp garam masala
150 ml (5 fl oz/½ gal) plain yoghurt
50 ml (2 fl oz) oil
groundnut or sunflower oil
generous knob of butter, melted

For the mint yoghurt dressing
half a bunch of fresh mint leaves
4–5 heaped tsp Greek yoghurt
1 tsp sugar
1 green chili
salt to taste

To serve
kachumber (see page x6),
chaatni (see pages xx
or xi)

The most widely known Indian recipe, this tikka of chicken is a succulent and juicy kebab, and makes an ideal snack or a starter. Tikka simply means 'cube'. It is traditionally cooked in a tandoor but is fine barbequed, grilled (broiled) or, even, baked in the oven. In India we use boneless leg meat but you could use thigh or breast or a mixture of both.

Cut the chicken into bite-sized cubes. Rub in some salt and pepper and set aside. In a blender or small food processor add all the other ingredients, except the butter, with half the yoghurt and blend to a smooth paste, stopping and scraping down the sides as necessary. Transfer to a bowl and whisk in the remaining yoghurt. Check here for spiciness to suit your palate. Add more chili if you like the heat.

Add the chicken to the marinade. Mix to coat evenly. Cover and leave to marinate for at least 4–5 hours or overnight in the refrigerator.

Preheat the grill (broiler) or barbecue but make sure it is not too hot or the chicken will burn before it cooks through. Alternatively preheat the oven to 230°C/450°F/gas 8. Thread the meat onto 8 soaked wooden skewers. Lay the skewers on the grill-rack or a rack in a roasting tin and grill (broil) for about 15 minutes or bake for 8–10 minutes until well browned and cooked through, but still juicy and tender, basting with the marinated butter and turning occasionally.

To make the mint yoghurt dressing, simply purée all the ingredients together until it becomes smooth in consistency. Season to taste and keep refrigerated until ready to serve. When the chicken is cooked, serve hot, with the mint dressing, kachumber and chapatis.

Meat & Poultry 19



Mr Tadivasa's Bombay 08

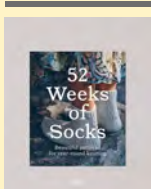




Craft, Home & Lifestyle



[View on Edelweiss](#)



52 Weeks of Socks
9781743797563
\$24.99 | Paperback - with flaps



52 Weeks of Scarves
9781743798515
\$24.99 | Paperback - with flaps

52 Weeks of Easy Knits

Beautiful Patterns for Year-Round Knitting

Laine

November 2023
9781743799703
CRA015000
\$24.99 | Paperback - with flaps
264 Pages | 8¼ x 10½ in
Full-color Photography

52 Weeks of Easy Knits is a contemporary collection of 52 uncomplicated knitting patterns, ranging from beanies, mittens and scarves to sweaters, socks and cardigans, from Nordic knitting experts Laine.

For people who are picking up needles for the very first time, or for experienced knitters who are looking for an effortless comfort project, this gorgeous book contains a fun, cozy and modern knitting pattern for every week of the year—each one a pleasure to knit. The 52 projects have been contributed by leading knitwear designers from across the world. The book uses a 'super easy' label to mark the patterns that are perfect for your very first knitting project. Each project is accompanied by beautiful and helpful photography, and supported by extra material on the Laine website.

Laine is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as *Laine*, their international knit and lifestyle magazine.

Their intention is to inspire a community of like-minded knitters, makers and thinkers from near and far.

- The *52 Weeks* series has been Laine's biggest hit so far, with strong continuing sales for the series.
- Laine's projects are usually quite challenging; this book opens them to a whole new audience of beginner knitters. Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online.
- Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 130k followers on Instagram.



How to Read Patterns

Knitting patterns can seem rather daunting until you get familiar with their structure and the terms used. If you aren't used to reading patterns, take a look at our notes before casting on.

FINDING THE RIGHT SIZE

The sizing in this book doesn't follow standard clothes sizing. We use numbers to indicate different sizes from small to large, beginning with the number 1. Brackets are used to group sizes and their corresponding numbers and are helpful when you are following a pattern. For example, if you knit a size 4, always follow the fourth number in the pattern.

Choose the size based on actual body measurements. Patterns often give a recommended ease, which describes how the finished piece will fit your body. Positive ease means that the finished garment will be bigger than your actual body measurements, resulting in a relaxed, sometimes oversized look. If a text has negative ease, it will be smaller than your actual measurements, resulting in a close-fitting knit. Remember that the ease given in any pattern is always just a recommendation; you can choose a size with more or less ease, depending on the fit you are looking for!

For example, when knitting a sweater, start by measuring your chest circumference, as the chest is usually the widest part of the garment. Have a look at the recommended ease or go with your desired fit. Add the ease to your actual chest circumference and choose the size that best corresponds to that. Let's take an example: a sweater comes in sizes 1 (2, 3, 4, 5) (6, 7, 8) and has a recommended ease of 8-17 / 20-29 cm. In the pattern, the final measurements for chest circumference are

41.5 (46.5, 49, 53.5, 60) (64, 67.5, 71.5) / 106 (115, 125, 136, 143) (152, 157, 163) cm. If your chest circumference is 47" / 120 cm, those size 3, which gives you approximately 87" / 22 cm of positive ease. When working from the pattern, follow the third number (the second in brackets).

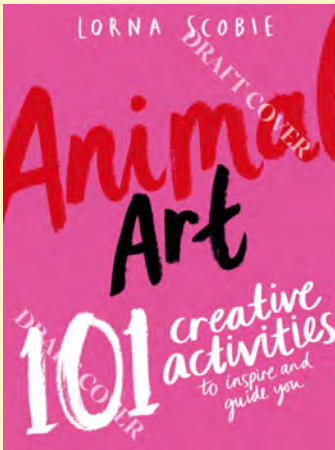
CHOOSING A DIFFERENT YARN

Every pattern mentions which yarn the knit was designed for and photographed in. However, you can always choose a different yarn if you feel like it! The patterns provide information on how much yarn you will need and of which yarn weight. The pattern's perage information will tell you how many yards or metres you will need of a given yarn weight. When substituting, always use yardage as a guide when estimating how many skeins you need.

When substituting yarn, it's good to have a look at the fibre content of the original yarn. Choose a yarn that has a similar fibre content if you want to knit a piece that looks like the one in the photos. For example, in comparison with a sweater made in 100% alpaca, a sweater using 100% wool yarn will have a completely different fit and drape, even if the yarns are of the same thickness.

If you feel unsure about substituting yarns, always remember that your LYS (local yarn shop) can most probably help!





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365 Days of Art
9781784881115
\$20.99 | Flexibound



365 Days of Feel-good Art
9781784885618
\$22.99 | Flexibound

Animal Art

101 Creative Activities to Inspire and Guide You

Lorna Scobie

September 2023
9781784884451
ART010000
\$20.99 | Paperback -
with flaps
176 Pages | 6¾ x 8¾ in
Full-color Illustrations

In this new series *Make Art with Lorna Scobie: Animals*, readers will gain expert instruction that still leaves plenty of room for experimentation and fun.

Featuring 101 art activities that encourage engagement with the natural world, Lorna shows you that creating art with animals as subjects can be super enjoyable and need not be intimidating. Her insightful prompts will see readers sketching with joy in this accessible and helpful guide to creating everything from beloved pets and wild animals to those plucked from readers' imaginations!

Full of tips to help spark creative ideas, *Make Art with Lorna Scobie: Animals* shows readers how everyone (not just artists) can enjoy the playful pleasure of drawing all manner of creatures and critters, no matter their skill level.

Lorna Scobie is an illustrator and designer, now based in south London. Growing up surrounded by nature has heavily influenced her illustrations and her work often revolves around the natural world. Lorna draws every day, and always has a sketchbook close to hand when she's out and about, just in case.

- From the best-selling author and illustrator of the *365 Days* series
- Explores the animal kingdom with everything from beloved pets to creatures of the deep, and from birds of paradise to creepy crawlies
- Warm-up activities ease the reader into the fun, creative process of each chapter

7

Negative space cat

Quick drawings of flying birds.
Qui id quaecitem lacea volupti atatenihil
luscias rem harum harum Intisim eum!



8

Pet from observation

Quick drawings of flying birds.
Qui id quaecitem lacea volupti atatenihil
luscias rem harum harum Intisim eum!



CHAPTER FOUR birds

38

Warmup!

Quick drawings of flying birds.
Qui id quaecitem lacea volupti atatenihil
luscias rem harum harum Intisim eum!





[View on Edelweiss](#)



Drawing People

100 Prompts, Projects and Playful Exercises

Viktorija Semjonova

November 2023
9781784886417
ART010000
\$19.99 | Paperback
176 Pages | 6¼ x 8¼ in
Full-color Illustrations

***Drawing People* focuses on perfecting how to draw faces, characters, and people on the move.**

This interactive journal features a mix of 100 prompts, playful activities, and step-by-step projects on the theme of people to help you explore your creativity. Whether you're new to drawing and want to learn how to sketch, or you're an experienced artist in search of inspiration, *Drawing People* will (re)ignite your love of art.

Viktorija's easy techniques and helpful hints will show you how to hone your people drawing skills, add color to your sketches, and develop your own personal style.

Drawing People is the springboard to unleashing your creativity and building a unique collection of artwork.

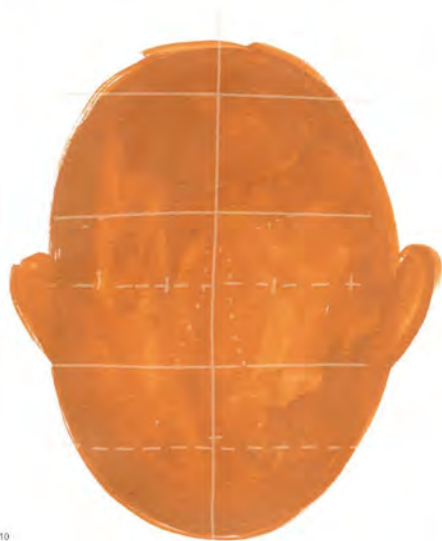
Viktorija Semjonova is an illustrator and the author of *The Art of Gouache*. Born in Latvia and now living in Norway, Viktorija is classically trained in drawing and painting and her practice involves commercial illustration, social media campaigns, live drawing, and teaching workshops.

- *The Art of Gouache* has sold 1,784 copies to date with top customers being Gardners, Amazon and the Tate Modern
- The journal will be a well-designed, small package, perfect for carrying around with you when inspiration strikes

01



USING ANATOMICAL PROPORTIONS IS A GREAT STARTING POINT FOR DRAWING FACES. Let's try here! Use these guidelines to add facial features.



10

02



USING ANATOMICAL PROPORTIONS AND GUIDELINES IS VERY VERSATILE AND HELPFUL. If you are drawing someone looking sideways, up or down. You can adjust the placement of the vertical axis (the middle of the face) to the right or left including if you are drawing a profile.



11

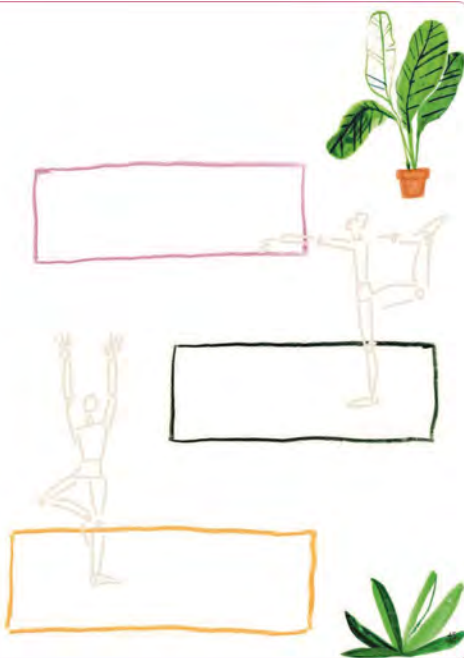
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STICK FIGURES ARE SUCH A GOOD STARTING POINT FOR ANY DIFFICULT POSE! Draw people doing yoga using stick figures as a helping hand, and add two more people on the mat in any pose!



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[View on Edelweiss](#)



Knits for Dogs

Sweaters, Toys and Blankets for Your Furry Friend

Stina Tiselius

October 2023
9781784886233
CRA015000
\$19.99 | Paperback - with flaps
80 Pages | 7½ x 7½ in
Full-color Photography

Keep your canine cosy, comfy, and—most importantly—cute with *Knits for Dogs*.

Created to suit your dog's individual needs, the 16 knitted patterns—including jumpers, neckerchiefs, and snoods—can be sized up or down to suit a range of small to medium sized breeds. And for those pooches who like to play, there are also chew toys and balls to sink their teeth into.

The designs are all super easy to make with very little material needed; there is a knitting school at the back of the book so you can get to grip with the stitches and care and washing tips are included.

With the help of *Knits for Dogs*, your furry friend will be the most fashionable in town.

Stina Tiselius has knitted since she was young and now runs the company StinaMaria, where she sells patterns, yarn, and crafts online and in her shop in Billdal, Sweden. Stina is also a photographer and graphic designer; her previous books include *Knitted Potholders*, *Knit for Yourself*, *Simple Knitting for Children*, and *Knitted Accessories*.

- H&M launched a new knitwear line for dogs in January 2022. And many other affordable outlets have followed suit
- Retail analysts say so called "anthropomorphism trends" are on the increase, driving a raft of product launches in canine clothing



Cable sweater

A really luxurious sweater with legs and a gorgeous cable pattern on the back for those times when you want to look fabulous.

Yarn: Free Gift from Sandnes Garn, 100% Norwegian wool 50g = approx. 91 metres, Shade Dark Blue 6364.
Size: 5 (M, L).
 The measurements below are the final knitted measurements.

Width at neck: approx. 33 (37) 42 cm

Width at chest: approx. 40 (42) 51 cm

Length: approx. 27 (30) 31 cm

Yarn amount: 100 (100) 150 g

Tension: 22 stitches in stocking stitch on 3.5 mm needles = 10 cm

Needles: 3.5 mm circular needle 40 cm long, 3.5 mm double-pointed needles, cable needle

Ribbed neckband

The sweater is knitted the round on a circular needle, starting at the neck and working down the back. Cast on 68 (80) stitches on a 4.0 cm 3.5 mm circular needle. Work in k2, p2 rib until the ribbed section measures 4 (2) 5 cm.

Upper section

Place a marker between two stitches at the start of the round. This marks the centre front. On the first round after the rib section, which is a knit row, increase 20 stitches evenly as follows: knit *3 (4) 4, increase *. Repeat *-8* to end of round 88 (100) 112 stitches. The sweater is worked in stocking stitch with a cable section worked across 26 stitches at centre back (see also diagram below showing rounds 4-11). Rounds 1-3: knit 30 (36) 42 stitches, p4, k4, p1, k6, p1, k4, p4, knit 30 (36) 42 Round 4: knit 30 (36) 42, C4B, p4, k4,

p3, C4B, p3, C4B, p4, knit 30 (36) 42. Rounds 5-7: knit 30 (36) 42, p4, k4, p3, k6, p1, k4, p4, knit 30 (36) 42. Round 8: knit 30 (36) 42, C4B, p4, k4, p3, k6, p1, C4B, p4, knit 30 (36) 42. Rounds 9-11: knit 30 (36) 42, p4, k4, p3, k6, p1, k4, p4, knit 30 (36) 42. Repeat rounds 4-11.

Upper section
 When you have worked the centre cable cover 6 stitches 2 (2) 3 times and see on the last round before cable round 4 (4) 4, the sweater should measure approx. 13 (14) 14 cm. Don't work the cable round yet.

Divide for front legs

Divide work for legs as follows: after marker, knit 6 (6) 10 stitches, turn and purl 16 (18) 20 stitches back again. Continue working back and forth in stocking stitch, so on these 16 (18) 20 stitches until this section measures 6 (6) 8 cm. Place these stitches on a holder.

Cable knit back to back.
 The diagram shows rounds 4-11 of the pattern cable section worked on a 3.5 mm circular needle.



- Cast on right side, knit on wrong side.
- Knit on right side, purl on wrong side.
- C4B: knit 4 stitches on right needle and bring 4 stitches from left needle to right needle.
- C4B: purl 4 stitches on right needle and bring 4 stitches from left needle to right needle.

Knit for Dogs 29

Felted ball

Felted balls are pretty much the best fun there is. Luckily for us, and the dogs, they are easy and fun to make at home.

Yarn: Feltaballs from Sandnes Garn, 100% Norwegian wool 50g = approx. 70 metres, Shades Green 6264, Dark Green 6371, Plum 4644, Pink 4715, Golden Brown 2664.

Size: Measurements after felting: Diameter 6 (7) 8 cm.

Measurements before felting: Diameter 8 (9) 10 cm, a tennis ball is about 7 cm in diameter.

Yarn amount: 50g.

You will also need: a nylon stocking or tights.

Ball

Wind the yarn up into a neat, even ball. You will get the best felted surface if you wind it relatively loosely. The yarn shouldn't be tight. Then poke in the end of the yarn so it is hidden inside the ball. The diameter of the ball will shrink by about 2 cm during the felting process so you need to make the ball of wool bigger than the size you want your finished ball to be.

Felting

Place your ball of wool inside the leg of a nylon stocking. Tie firm knots at each end so the stocking fits tightly round the ball. Fill a bowl with hot water and add a small

amount of soap. A table-spoon of soap will be enough for about 5 litres of water. Put your ball in the bowl and massage the soapy water in. Take it out of the water and roll it in your hands a couple of times. Squeeze out the water. Wash the ball in the washing machine at 60 °C without detergent or fabric softener with a hand towel in the machine. After washing, if necessary, shape the ball into a neat round while it is still damp. Leave to dry. Cut off the nylon stocking and take it off the ball. If you want your ball to have an even surface, you could also tumble-dry it for about 30 minutes. Wash it again if you want the ball to be harder.





[View on Edelweiss](#)



Audrey Hepburn
9781743798362
\$35.00 | Hardcover



Christian Dior
9781743797266
\$35.00 | Hardcover

Grace Kelly

The Illustrated World of a Fashion Icon

Megan Hess

October 2023
9781743798416
DES005000
\$35.00 | Hardcover
192 Pages | 7½ x 9¾ in
Full-color Illustrations

***Grace Kelly: The Illustrated World of a Fashion Icon* is a stunning illustrated biography of style and screen legend Grace Kelly, from internationally renowned fashion illustrator Megan Hess.**

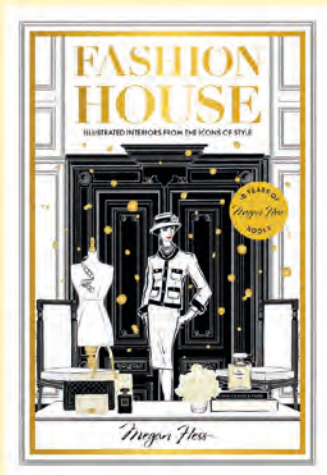
Oscar-winning actress, muse to one of the greatest directors of all time, global fashion icon and European princess—Grace Kelly was a truly remarkable figure. She was the darling of costume designers and fashion houses everywhere and beloved by fans across the globe, but at the height of her Hollywood fame, 'the girl in the white gloves' gave it all away to follow her heart across the sea. In a lavish ceremony that captivated the world, she married Prince Rainier III and became Princess Grace of Monaco.

Elegantly enclosed by a hardback cover and ribbon, *Grace Kelly* is a celebration of a cultural icon who turned heads and won hearts wherever she went.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over 1.5 million copies worldwide.

- Megan Hess' new fashion biographies turn to focus on the women who brought the clothes to life beginning with her most recent, *Audrey Hepburn*.
- Internationally, Megan has sold over 1.5 million books across ten languages.





[View on Edelweiss](#)



Coco Chanel Special Edition
9781743797440
\$35.00 | Hardcover



Illustrated World of Couture
9781743794449
\$45.00 | Hardcover

Fashion House Special Edition

Illustrated Interiors
from the Icons of Style
Megan Hess

August 2023
9781743799628
DES005000
\$26.99 | Hardcover
176 Pages | 5¾ x 8½ in
Full-color Illustrations

Now in a beautiful tenth-anniversary special edition, *Fashion House* is the first book from international illustration sensation and bestselling author Megan Hess, full of inspirational interiors from the world of fashion, past and present.

Ever dreamed you could live in the suite of a Manhattan socialite? Or the grand estate of one of London's men-about-town, or a Parisian vintage loft? Within the sumptuously illustrated pages of this collection, Megan Hess has assembled some of the most decadent and indulgent interior designs from around the world, along with suggestions for how you can incorporate their fashionable style into your own spaces.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over 1.5 million copies worldwide.

- This beautiful new edition of Megan's much-loved first ever book has a new cover, refreshed internal design and signature book block, as well as a format and price more aligned with the rest of her titles.
- Readers can learn how to recreate certain looks in the book with advice and illustrated examples, from statement pieces to color palettes.
- Internationally, Megan has sold over 1.5 million books across ten languages.

Artist's Studio

Megan Hess

- Lives: Melbourne, Australia
- Loves: Hitchcock films and lemon meringue
- Loathes: runny eggs and grumpy people
- Wears: vintage dresses and antique jewels
- Dreams of: a summer vacation in Versailles
- Eats: figs and walnuts drizzled with honey



Versace Room

Get a spray tan and embrace your inner leopard. Do gold as only the Italians know how.





[View on Edelweiss](#)



Pocket Coco Chanel Wisdom (Enlarged Edition) Witty Quotes and Wise Words From a Fashion Icon

Hardie Grant Books

September 2023
9781784887377
REF019000
\$14.99 | Hardcover
96 Pages | 4¾ x 5¾ in
Black and white text
throughout

Coco Chanel was one of the most renowned designers of her time, creating timeless pieces such as the little black dress, chic quilted handbags and, of course, fragrances like Chanel No.5. Known for her strong beliefs and fearless attitude, this revised format edition of *Pocket Coco Chanel* showcases some of the icon's best quotes.

'A woman should be two things: who and what she wants'

'You live but once; you might as well be amusing.'

'Fashion is not something that exists in dresses only. Fashion is in the sky, in the street, fashion has to do with ideas, the way we live, what is happening.'

Inspirational, stylish and fun, this collection of quotes is the perfect gift for the fashionista in your life.

Conceived and edited by Hardie Grant Books.

- The latest format of the international bestseller
- Perfect, budget-friendly gift for fashion lovers

Coco Chanel on...

style



“

YOU LIVE BUT ONCE; YOU
MIGHT AS WELL BE AMUSING.

”

“

YOU CAN BE GORGEOUS AT
THIRTY, CHARMING AT
FORTY, AND IRRESISTIBLE
FOR THE REST OF YOUR LIFE.

”



[View on Edelweiss](#)



The Poetry of Spaces

A Guide to Creating Meaningful Interiors

Sarah Andrews

September 2023
9781784886585
ARC007000
\$50.00 | Hardcover
272 Pages | 8½ x 11¼ in
Full-color Photography

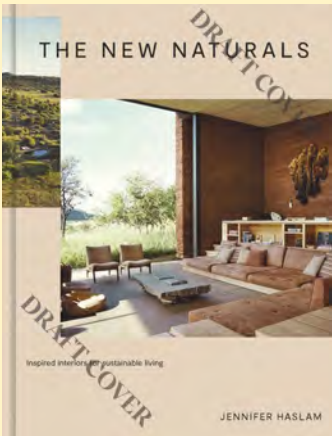
***The Poetry of Spaces* is a stunning exploration of the core principles of aesthete stylist Sarah Andrews' work.**

Beginning with the five foundational themes of: light, life, instrument, material, and sense, Sarah explores the inspiration behind these lessons before sharing some impeccable examples of their use in homes across the world. The following 'Places' and 'Rooms' chapters offer a chance for a deeper dive in the styling choices at some truly remarkable homes.

Sarah's creative eye and relatable writing style will inspire readers to look afresh at their homes and reach for new style heights.

Sarah Andrews is the author of *Principles of Style* and the founder of a highly successful series of masterclasses on design. She studied spatial sciences and worked in that field before going back to university to study something she was passionate about—design. Since renovating Captains Rest—an unpretentious property on the west coast of Tasmania—she has styled and decorated a number of other houses and businesses for clients, and built up a strong presence as an educator with her face-to-face and online masterclass series.

- An exploration of Sarah Andrews' work
- Features chapters on the foundations (light, life, instrument, material, and sense), and deeper dives into each room's style
- Written in a very relatable and inspiring writing style



[View on Edelweiss](#)



The New Naturals

Inspired Interiors for Sustainable Living

Jennifer Haslam

October 2023
9781784886578
HOM003000
\$50.00 | Hardcover
272 Pages | 8½ x 11¼ in
Full-color Photography

***The New Naturals* celebrates 18 global homes that put well-being and environment first, incorporating eco elements and sympathetic natural materials that provide a nourishing connection to nature.**

The properties showcased include: renovated Victorian homes in leafy Highgate; Italian summer houses; New York retreats, and Australian new builds. Their owners and designers are the likes of Louisa Grey (House of Grey), Jonathan Tuckey, Jack Harries of Earthrise Studios, Sebastian Cox, and many more.

These contributors are pioneers of slow living and sustainable choices, whether it's a lick of paint, an upcycle of existing pieces, the use of sustainable materials, or modern techniques that sit comfortably behind the scenes. All combine to create a book showing us how we must exist, now and in the future.

Jennifer Haslam is one of the leading interior stylists in the UK, with over 15 years' styling and writing experience, working for magazines such as *Living etc*, *Homes & Gardens*, *Domino*, *Red*, and *The Saturday Telegraph*. Referred to as one of the most influential stylists recently in *The Sunday Times*, she has styled for a vast array of interior and design clients.

- A real range of aesthetically pleasing homes showing there's no single way to embrace eco-design
- A global approach to sustainability showing how people are building and adapting to our changing climate across the world
- Beautiful ways to make our homes more energy efficient is incredibly timely



Masiet eti la dilageta tempore theli ementid, gata del illa vitali ac ut pariter plinio ter aut est, officina qua vendam reperere qui nonnulli mollemente est que erant, tamen qui apta pro qua non sit pa disolventem nam

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Officina qua vendam reperere qui nonnulli mollemente est que erant, tamen qui apta pro qua non sit pa disolventem nam



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Chateau Reawakening

One Couple's Wild And
Wonderful Journey To
Restore A Crumbling
French Masterpiece

Tim Holding

November 2023
9781743798867
ARC014010
\$50.00 | Hardcover
304 Pages | 9¼ x 11¼ in
Full-color Photography

***Chateau Reawakening* is an architectural adventure and compelling diary that captures the highs and lows of restoring an 18th century chateau in regional France.**

Former Australian politician Tim Holding and his fiancée Felicity Selkirk admit their decision to purchase the 105-room Chateau de Purnon near the French town of Verrue (French for 'wart') might be considered a fool's errand. Built in 1771 but in a state of ruin after years of neglect, they signed up for a vast financial commitment, years of physical labor and ongoing run-ins with French bureaucracy as they work to restore Purnon to its former glory.

Featuring breathtaking photography by Laura Edwards, it's both a compelling read and visually arresting tribute to a truly unique restoration. *Chateau Reawakening* is about daring to dream on the grandest possible scale.

Tim Holding is a former Victorian state MP who gave up years of factional politics to move to France with his fiancée Felicity Selkirk. Their decision to purchase an 18th century chateau in 2020 was unexpected and set them on a complicated and ongoing restoration process. He posts regular updates about the Purnon's refurbishment on Instagram, @chateaudepurnon.

- Compelling writing and beautiful photography make this a stunning hardback coffee table book with substance.
- Unique and inspiring story of one couple restoring a ruined 105-room chateau in rural France.

QUAND LE VIN EST TIRÉ, IL FAUT LE BOIRE.

(When the wine is drawn, one must drink it,
Once the first step is taken, there is no going back!)

19 MAY

"Vint! Le ciel au paradis... l'espérance"

La Comtesse Nicole de Rocheqeuille grandiloquently hands over a huge key 'to paradise' worthy of a château. Her hesitating 'I hope' will prove not entirely misplaced as the journey ahead will take Flick and me both to paradise and to places more akin to Dante's inferno.

The search for our dream château had taken us to sixteen extraordinary domains. But it was Château de Purnon on the edge of the Forêt de Schœfferles in Haut Pologne that stole our hearts.

Just last before the French Revolution and set on a little over twenty hectares, Purnon gains north across the forest. Perfectly aligned with the château lies the grand allée, a three kilometre corridor that pierces the woods. It is a stupendous private view only accessible from the château. The grand allée is longer than the Grand Canal at Versailles, as our heritage architect Monsieur Didier likes to remind us. And he should know - he is, after all, the architect en chef at Versailles.

Purnon's neoclassical design emphasizes symmetry and harmony, with the dilapidated arranged around a coud d'espérance flanked by two grand overhangings. It's a breathtaking setting that lifts your heart after even the most strenuous day of château life!

On the western side, one overhanging is home to an extraordinary chapel split over two levels. It also houses stables with several tack rooms. On the eastern side sits a building with more practical uses: garages for our tractors, an old bourgeoisie (it is France, after all, accommodations for farm workers and even an old bureau (smelly).

The château itself is spread over three principal levels as well as cellars and an attic. It is flanked on three sides by a dry moat and arranged with two wings joined by a central axis, like a equal letter H.

Today the château is changing hands for only the second time in its history, and to foreigners, no less - quite honest! But the Rocheqeuille family, whose great grandfather purchased Purnon in 1865, has welcomed us warmly. Elvies (descendants) inherited Purnon upon the passing of the Marquis Gilles de Rocheqeuille in 2003. One of his sons, Pierre, chafes had a lot as we arrive, vowing to the private anguish that must rack noble families faced to make heart-breaking decisions and let such properties leave the B&B.



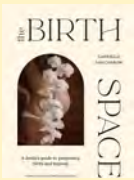
THE PATH TO
Purnon



Wellbeing & Inspirational



[View on Edelweiss](#)



The Birth Space
9781743796931
\$24.99 | Hardcover

The Motherhood Space

Truth and stories to support you through motherhood

Gabrielle Nancarrow

November 2023
9781743798546
FAM032000
\$26.99 | Hardcover
272 Pages | 5¾ x 8½ in
Full-color Photography

***The Motherhood Space* is your companion through motherhood, offering advice, imparting wisdom, and sharing intimate stories to help you feel seen through the intense highs and lows of this season of your life.**

In this beautiful book, doula and mother of three Gabrielle Nancarrow shares her own motherhood journey alongside interviews, research, and personal reflections from mothers around the world, who graciously share deeply honest and tender stories about the times that made them laugh, cry and fall to their knees.

The Motherhood Space is a book that you will refer to time and time again as you pass through each phase in your parenting journey and look for guidance. Whether you are experiencing identity and relationship shifts, isolation, sleep deprivation, breastfeeding challenges or planning your return to work, the stories within this book will walk with you through each milestone and show that you are not alone.

Gabrielle Nancarrow is a mother of three, a doula, and author of *The Birth Space*, and the founder of Gather, a space for women.

- Gabrielle offers personal advice and shares intimate stories from more than fifty women.
- Chapters represent the seasons of motherhood – CULTIVATING (an idea, a dream, a baby), TENDING (healing and the early days, GROWING (as mothers, alongside our children) & HONORING (understanding and honoring where we find ourselves in a cultural and personal context).

When we give birth,
we don't just give
birth to our baby,
we give birth to
the mother this baby
has come for.

”

Jane Hardwicke Collings

Women's studies teacher, shamanic craftswoman,
midwife, writer, teacher, mother and grandmother

The first forty days

I am in awe of new mothers. It is such a
big time – the most radical of life shifts.

Hormones and emotions are all over the place. You are doing your absolute best. Taking it minute by minute. Finding your rhythm. But it's so hard. It's painful. There is endless doubt. It's exhausting beyond belief. Your body is raw and unrecognisable. You love your baby but pine for your old life. If you have older children, you miss them desperately and feel guilty you have such little time with them. And while you might on some level know these days are fleeting, when you are so deep in them, they truly feel never-ending.

In these first few days and weeks postpartum – a sacred period of time known as *the first forty days* – allow yourself to be held, prioritise rest, make space for your body to heal and time to connect with your baby, which doesn't always happen instantly. Many cultures around the world recognise the importance of this time of deep rest. In China it is known as sitting the month and is a strict set of rituals designed to restore a woman's lifeforce. Throughout Latin America, women practise *la cuarentena* (literally, the quarantine) where female relatives move in to support the new mother. And in India, new mothers are fed a diet of warm, easy-to-digest meals and given daily warm oil massages to aid recovery.

Tending

69



'The moments of feeling really connected, the moments of real joy, being with each other, looking into each other's eyes, laughing, smiling, being silly, they are the best by far. For me it is so healing, it is the first secure relationship I have ever had and that in itself is so freeing and really opens me up and opens up my inner child to be able to play and laugh and be silly with him. That's the best part of motherhood for me, the connection in these moments.'

Greer Kirshenbaum PhD.

Neuroscientist, doula, infant sleep specialist and mother of one

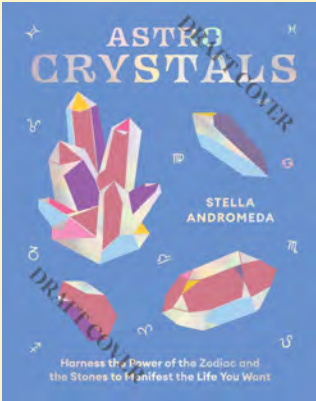
'I love the way motherhood transforms mundanity into moments that make you wish time would stand still. Watching Poppy scoop food into her mouth, seeing her and my partner cuddle on the couch, observing her watch the world pass by from her pram – all of it gives me a full feeling in my chest, a feeling of deep contentment.'

Beth Ryan.

Midwife and mother of Poppy

Growing

141



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AstroBirthdays
9781784884598
\$22.99 | Hardcover



AstroAffirmations
9781784885359
\$19.99 | Hardcover

AstroCrystals

Harness the Power of
the Zodiac and the
Stones to Manifest the
Life You Want

Stella Andromeda

August 2023
9781784886370
OCC004000
\$19.99 | Hardcover
144 Pages | 5½ x 6¾ in
Full-color Illustrations

With *AstroCrystals* learn how to harness the power of crystals to manifest your greatest potential and desires.

Stella Andromeda's latest book, *AstroCrystals*, joins the dots between astrology and crystal energy, and while each zodiac sign is affiliated to a specific gemstone that enhances their focus and power, everyone can benefit from the unique properties of crystals.

Each beautiful crystal featured in this book has its own vibrational energy, helping to balance, stimulate, or clarify our own, enabling us to focus and manifest positive change in our lives. Whether we want to affect change in our personal circumstances, improve our health, job prospects, finances, or attract a soulmate, when we know how to use them the crystals have the power to help manifest our greatest potential and desires.

Stella Andromeda has been studying esoteric practices for over 30 years, including the use of crystals in everyday life. She is the author of the bestselling *Seeing Stars* series.

- An extension of the *Seeing Stars* astrological series
- Crystals are a powerful tool that have struck a chord with Millennials and Gen Z to become a feature of our collective consciousness. Almost everyone has some form of crystal on their shelf, in their bag, or on their person



CRYSTALS FOR CHAKRAS

The crystals that relate to our chakras and those everyone should have for basic everyday use, and a starting point for anyone who wants to explore their power.



Throat

"I speak"

Manum, et illic praesentibus
cernensum, nocentem unipublium tem in
terram mentis, uterme tus etingula
nondocet vas visum propolante et ut.

© LAPIS LAZULI AND/
OR © BLUE CELESTITE



Crown

"I understand"

Manum, et illic praesentibus
cernensum, nocentem unipublium tem in
terram mentis, uterme tus etingula
nondocet vas visum propolante et ut.

© AMETHYST AND/
OR © CLEAR QUARTZ



Third eye

"I see"

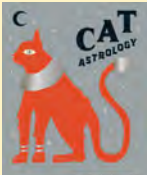
Manum, et illic praesentibus
cernensum, nocentem unipublium tem in
terram mentis, uterme tus etingula
nondocet vas visum propolante et ut.

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Cat Astrology
9781784883874
\$14.99 | Hardcover



Dog Astrology
9781784883881
\$14.99 | Hardcover

Wise Cat Tarot

Using the Wisdom of
the Cat to Enhance Your
Tarot Reading
Stella Andromeda

October 2023
9781784886141
OCC024000
\$29.99
96 Pages | 5¼ x 7¼ in
Full-color Illustrations

***Wise Cat Tarot* is a 78-card deck and guide that taps into formidable feline energy to enhance the wisdom and insights of the major and minor arcana.**

This tarot captures the colorful energy of the feline personality, shedding light on life's questions and challenges through its interpretations and insights, with each card in this charming deck illustrated in Stella Andromeda's signature style.

Fun to use while providing access to the ancient practice of the tarot, *Wise Cat Tarot* offers insights into the past, present, and future by harnessing the power of the cards plus the wisdom of our furry, feline friends.

Stella Andromeda is the bestselling author of the *Seeing Stars* series of 12 astrological titles, but she has also been a practising tarot reader for many years.

- For centuries, the tarot has captivated divination seekers, and their popularity continues today. But tarot decks also appeal to people other than the modern mystic. Some card packs are selling for mad money. They are collector's items
- The wonderful illustrations will appeal to cat- and animal-lovers, as well as tarot enthusiasts and collectors

GETTING STARTED WITH THE TAROT

Shuffle your cards and think about your question. When you have finished shuffling, place the entire pack of cards face down on the table and tap three times with your left hand on the top card to send your energy vibrating down through all the cards. Use your left hand to tap the cards, which symbolically removes the 'Ego' from the reading you are about to start.

Once you have 'tapped' your energy into the deck, you need to cut it into three piles. After making the first cut, place the 'cut' pile to the left of the deck and after the second cut, put the 'cut' cards to the right of the deck. Again, use your left hand to make these two cuts.

Now, still using your left hand, reunite all the cards by placing the middle pile of cards on top of the left-hand pile, then pick up this combined pile and place it over the cards on the right-hand side.

Now choose what kind of guidance you are seeking. It is useful, when thinking of your question, to be clear and quite specific. For example, instead of asking open ended questions like 'Will I ever meet my soulmate?' Ask, 'Have I met my soulmate yet?'

Card of the day

Pick up the first card of this brand-new deck and listen to the quiet voice of your intuition. What is your intuition telling you? Don't worry if the voice is too quiet to hear clearly. Be patient. Sit quietly looking at the card and open your heart and mind to its guidance.

You can ask a specific question as you choose your card, but be clear about what you are asking. Don't ask and/or questions and avoid framing your question negatively. For example, if you would like a romantic relationship, ask the card: 'Am I ready for a new romance now?' Don't ask, 'Will I ever find me?'

You can still use the cards for guidance, even if you don't have a burning question. Pull your card of the day (or month) and ask the following questions:



Illustration

9

THE EMPEROR

Cat's wisdom

STEP INTO THE ANGLIGHT AND GET THE JOB DONE



You can call on the Emperor when 'stuff' needs to be done, so step up and get started on the task at hand, knowing there's nobody else who can do it quite like you. You can think of this as your USP. The Emperor is all about putting in place the strong foundations that allow us to grow and expand, so the first question is what do you want to build, and the second is, what's stopping you?

Planetary Ruler

Mars

There's no messing with this feisty ruler who wants to be noticed and whose essence is all about desire, action and passion.

Numerology

4

Four helps us to create order out of chaos through determination and focus and gives us a strong sense of our own identity.

Reversed

Are you hanging on too tightly because you're scared of losing control? Others may be finding you unreasonable. Accept that some of the things you built may no longer work or matter.

The Major Arcana

20

THE HIEROPHANT

Cat's wisdom

THERE'S NO SUCH THING AS A MOUNTAIN THAT'S TOO HIGH TO CLIMB



The Hierophant lives for the truth and loves to share his teachings, but his real job is to ask you to examine your own beliefs and support you as you do so. You can absolutely trust him to stay rooted in the truth long enough to allow you to do this, which, for most of us, is a lifelong process because what we believe can shift as we change. The Hierophant will help you handle these changes.

Planetary Ruler

Jupiter

This swifling gas giant is all about generosity and tolerance: gifts you can use to help others stay calm in challenging times.

Numerology

5

You will learn from experience as you seek a new direction.

Reversed

Have you been so dependent on what others think and say that you're now feeling hemmed in? To break free, go back to your own path.

The Major Arcana

21



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At Home Within
9781743796887
\$14.99 | Hardcover



Relax
9781743797426
\$14.99 | Hardcover

Creativity

Your Daily Gift

Meredith Gaston Masnata

November 2023
9781743799154
SEL009000
\$22.99 | Hardcover
144 Pages | 5½ x 6¾ in
Full-color Illustrations

***Creativity in Daily Life* is your guide to exploring your own creativity and communing with the beauty and inspiration dwelling in your everyday life and world.**

There is so much we miss as we move quickly and busily about, without paying attention to our surroundings. Meredith Gaston Masnata invites you to arouse your curiosity, deepen your attention and turn creativity into an everyday and exciting way of engaging and living in our rich and colorful world. Start to develop and experience your innate creativity. Experience your life as a work of art, magical and worthy of your attention.

Meredith Gaston Masnata is an internationally acclaimed Australian artist, best-selling author and passionate wellness advocate. Meredith's playfully sophisticated signature style and inspirational words bring comfort and joy to many. Her lovingly illustrated books are translated into foreign languages, and her original artworks and limited edition prints collected worldwide.

- A beautiful gift to encourage creativity into your life.
- Delightfully illustrated with unique illustrations from Meredith Gaston Masnata.
- Highly topical subject that is popular with all ages.
- Beautiful keepsake with stunning tactile finishes and foil.



It is life-changing to understand and enjoy thinking as a creative art. Let us begin by learning to respect, acknowledge and work lovingly together with our thoughts as the sculptors of our lives.





[View on Edelweiss](#)



The Art of Giving Note Card Set
9781743796221
\$17.99 | Cards

Share Your Love Note Cards

16 Beautifully
Illustrated Blank Note
Cards

**Meredith Gaston
Masnata**

August 2023
9781743799376
DES007040
\$22.99 | Cards
16 Pages | 4¾ x 6½ in
Full-color Illustrations

Presented in a beautiful gift box, *Share Your Love Note Cards* includes 16 blank cards and envelopes featuring Meredith Gaston Masnata's enchanting illustrations that celebrate love.

Reflecting on the loving message in the bestselling book, *Choosing Love*, this gift card set is the perfect gift or self-purchase for anyone looking to send a thoughtful message of love, joy, encouragement and gratitude.

Meredith Gaston Masnata is an internationally acclaimed best-selling author, artist and passionate wellness advocate who continues to grow her prolific and diverse creative practice. Continuing her education as an Integrative Health Coach, Meredith frequently features in the media and public sphere discussing wellbeing and creativity in daily life. Her lovingly illustrated books are translated into various languages, her artworks collected worldwide.

- These love themed blank cards are perfect for Valentines Day or just a special message to those you care about
- 16 beautifully designed cards and 16 envelopes
- Box Dimensions: 6.6 x 5.0 x 1.4 inches
- Card & envelope trim 5.9 x 4.4 in (150mm x 110mm)
- Paper band cards & envelopes bound with a 29mm wide strip of plain white paper then placed in box
- A set to keep on hand for that perfect card to show you care
- Matches the format of her previous card deck, *The Art of Giving Note Cards*.



©m



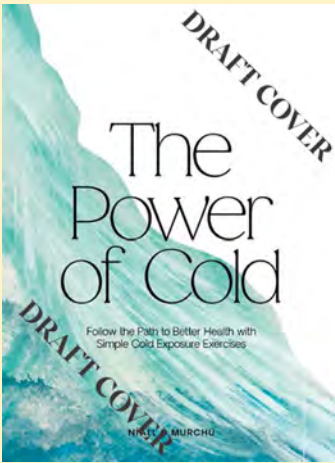
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The Blissful Breath
9781784885304
\$22.99 | Hardcover

The Power of Cold

How to Embrace the Cold and Transform Your Life

Níall Ó Murchú

September 2023
9781784886356
SEL031000
\$20.99 | Hardcover
144 Pages | 5¼ x 7¼ in
Full-color Illustrations

***The Power of Cold* explores how we can learn to use the cold to release tension and anxiety, to deal with all types of pressure, including stress, grief, and fear, and to make us whole again.**

Níall Ó Murchú shares insightful stories from his practise as a Grade 3 Wim Hof instructor to demonstrate how bringing intention to our thoughts and breath during cold water exposure can be transformative. Starting with small alterations to our daily routine such as turning our showers to cold at the end, or spending more time barefoot, Níall shows that with the right intention these practices can be life changing.

The cold is for everyone. With *The Power of Cold*, learn how to use it as a real force of good in our lives.

Níall Ó Murchú is the author of *The Blissful Breath*. A Wellness expert with over 20 years' experience, Níall hosts events, teaches weekly classes and in-depth workshops on everything from breathwork to cacao ceremonies, and cold-water therapy.

- Cold water training (ice baths, cold showers, and sea swimming) is extremely popular
- Wild and sea swimming continues to have its moment, but what about those people who don't have access to bodies of water? This book is super inclusive and aims to help anyone who wants to improve their overall wellbeing with simple cold exposure exercises
- The mental health crisis isn't going anywhere. And support for the idea of "blue" or "green" prescriptions for individuals is growing

"In the bitterness
of the cold,

one finds the
sweetness of true
warmth."

RUMI
PERSIAN POET AND SUFI MYSTIC

EXERCISE

Focus on the Exhale

As you read this, breathe in slowly through the nose if you can — otherwise, use your mouth). Now, breathe out gently for two, three, four, five and six.

Breathe in deeply and slowly for two and three. Breathe out gently for two, three, four, five and six.

As before, don't strain or force the breath if you can't reach six. Just breathe out for as long as feels comfortable for you.

We've practised this way of breathing before in the previous chapter on Stress. But to learn to keep our focus when under pressure, we must take it further.

Everything we learn in this book is designed to help you become happier and healthier despite the trials and tribulations of everyday life. These ways of breathing have been tasted over and over in the heat of metaphorical battle.

Our ability to focus, despite pressure and stress, worry and fear, is a big part of that.

So, just to recap for a moment: at this stage of the journey, you have practised this vagus nerve breathing already. I hope you understand how it works (you are focusing on long exhales) and that you've experienced its calming effects. We're going to go a little deeper now. We're going to learn how to use it when the pressure comes (as it always does).

You know your body best. You know its strengths and weaknesses. Given that, you now need to make a decision. I want you to think of a physical position you can put yourself in that you find hard to maintain. We're looking for a static position that you are going to hold for a period of time that you find hard and will put pressure on you.

For example, a plank position, with your palms on the ground and your back and legs straight, with your toes holding you up. Or, maybe for you, a deep squatting position is more suitable. To do this, step your feet out so they are shoulder-width apart. Squat down, bending your knees



[View on Edelweiss](#)



The Queen's Speeches

Poignant and Inspirational Speeches from Queen Elizabeth II's 70-Year Reign

Lucy York

August 2023
9781784886714
LCO018000
\$20.99 | Hardcover
176 Pages | 5¾ x 8½ in
Text-only

The speeches of Queen Elizabeth II hold a special place in many people's hearts across the world.

During her 70-year reign she delivered many poignant, touching and inspirational speeches, always with a warmth and sincerity, many of which have been collected in this volume. From the sentiments of her Christmas Day address, which will have been a firm fixture in many households during the festive period, to the reassuring words of her speech during the uncertainty of the Covid pandemic, *The Queen's Speeches* features some incredibly powerful and quietly contemplative words from a much-loved monarch.

The book is peppered throughout with quotes from notable figures and world leaders that reflect the enormous impact that the Queen's words, ethos, and faith had on them. Her ability to connect with people across continents and cultures is reflected in this wonderful and beautiful collection of her speeches.

Lucy York is an editor and writer based in Brighton, UK.

- A timely celebration of the Queen's speeches delivered throughout her lifetime as monarch
- Will appeal to both fans of history and the royal family
- Beautiful gift book that would be a good stocking filler

STEADFAST IN TIMES OF CHANGE

1960 1969



25 December 2009

The year 2009 marked the 60th anniversary of the creation of the Commonwealth, and the Queen spoke in her Christmas message that year about the organisation and the opportunities it creates for people to work together.

It is sixty years since the Commonwealth was created and today, with more than a billion of its members under the age of 25, the organisation remains a strong and practical force for good. Recently I attended the Commonwealth Heads of Government Meeting in Trinidad and Tobago and heard how important the Commonwealth is to young people.

New communication technologies allow them to reach out to the wider world and share their experiences and viewpoints. For many, the practical assistance and networks of the Commonwealth can give skills, lend advice and encourage enterprise.

It is inspiring to learn of some of the work being done by these young people, who bring creativity and innovation to the challenges they face.

It is important to keep discussing issues that concern us all – there can be no more valuable role for our family of nations.

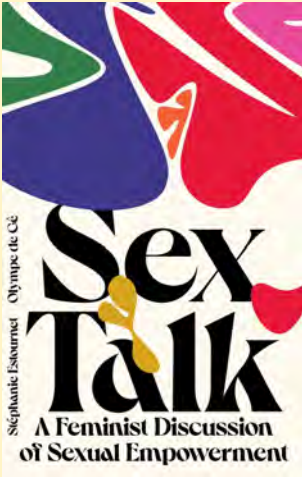
I have been closely associated with the Commonwealth through most of its existence. The personal and living bond I have enjoyed with leaders, and with people the world over, has always been more important in promoting our unity than symbolism alone. The Commonwealth is not an organisation with a mission. It is rather an opportunity for its people to work together to achieve practical solutions to problems.

In many aspects of our lives, whether in sport, the environment, business or culture, the Commonwealth connection remains vivid and enriching. It is, in lots of ways, the face of the future. And with continuing support and dedication, I am confident that this diverse Commonwealth of nations can strengthen the common bond that transcends politics, religion, race and economic circumstances.

NO-ONE HAS
MADE A GREATER
CONTRIBUTION TO
THE COMMONWEALTH
OVER THE DECADES
THAN THE QUEEN WHO
HAS BEEN UNWAVERING
IN HER DEVOTION TO
THIS COMMONWEALTH
FAMILY OF NATIONS.



CLAIRE WHITAKER OBE,
CHAIR OF THE ROYAL COMMONWEALTH SOCIETY



[View on Edelweiss](#)



Sex Talk

A Feminist Discussion of Sexual Empowerment

Olympe de Gê and Stéphanie Estournet

August 2023
9781784884420
SEL034000
\$24.99 | Hardcover
176 Pages | 5¾ x 8½ in
Full-color Illustrations

***Sex Talk* shows how opening up discussions on bodies, sexuality and pleasure can lead to much, much better sex and self-esteem.**

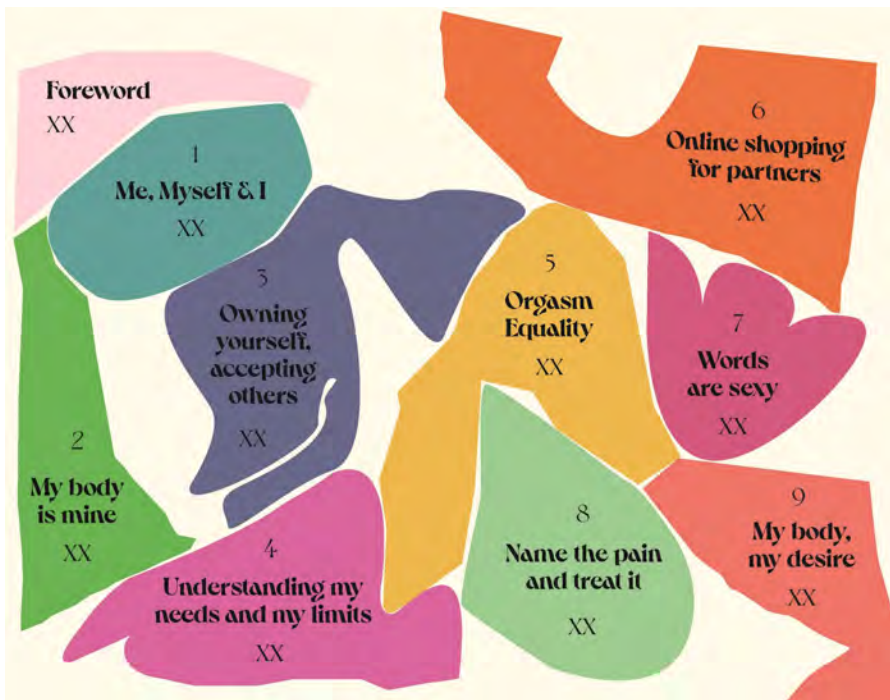
The book takes the reader on a journey of self discovery through nine chapters, discussing everything from self-stimulation, sexual orientation, communicating wants and desires, staying safe online when sexting, exploring erotica and porn, and creating private content.

A straight-talking manifesto for sex positivity that every womxn should read; it's accessible, and most importantly, focuses on what we should be asking ourselves, as opposed to reinforcing the damaging, age-old stereotypes and constructs surrounding sex that detract from personal pleasure.

Olympe de G. is a feminist pornographer, hailing from Paris. With several films to her name, she is also the creator of *VOXXX* and *COXXX*, sex positive podcasts.

Stéphanie Estournet is a journalist and author based in Paris. She co-authored *Pleasure is a Contact Sport* (Larousse, 2021) with Olympe de G, and is the founder of the podcast *Ctrlxfr*.

- Set in a conversational tone that feels accessible and applicable to readers' everyday lives
- Interviews with prominent voices in the field, such as Buck Angel and Paul Preciado



Foreword

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Me, Myself & I

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Owing yourself, accepting others

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My body is mine

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Understanding my needs and my limits

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Name the pain and treat it

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My body, my desire

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Online shopping for partners

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And now... bring on the fun!

If you have decided you would like to engage in sexting, here are some ideas to explore.

DO YOU TALK DIRTY?

A very effective and low-risk way of sexting is to count on the power of words. A well-balanced text can fill your sexting partner with passion in less time than it takes to snap a suitable selfie... But we have to admit, dirty talk can be intimidating. The fault lies in the prudishness surrounding sex that expects us only to groan inarticulately during intercourse. We don't have the habit of juggling words of pleasure, or communicating in a daring and playful manner while lovemaking (see page 000). If the thought of improvising dirty talk in your chats scares you, we have an alternative plan. It's a bit like the idea of thesis, antithesis and synthesis, but adapted for sexting:

1. You state what you would like to do: "I really want to XXX your XXX."
2. You ask permission: "May I XXX your XXX?" Then you wait for a 'yes'.
3. Once they have said 'yes', you describe the action in more detail: "I will XXXX your XXX from XXX to XXX, XXXY." Then you check: "Do you like how I XXX your XXX?"
4. Round off: "Mmmm, I love XXXX your XXX."

GRAB THEM BY THE... EAR

A tad more engaging than sticking to the written word, yet with fewer implications than photos/voice messages. They are both mysterious when you've never met in the flesh and extremely intimate; it's a real surprise to hear an unknown person's voice whispering their desires in your ear. You could record the sounds of your pleasure while you're touching yourself, or you could verbally let them know what you would like them to do to you...

NOW FOR YOUR NUDES

We all remember the first unsolicited nude photo we received: in the main, we were (very) young, and it was a stranger's dick pic, sent on a social network that was supposed to be family-friendly. We felt disgusted, we were shocked... it was a violation. Whatever our identity or gender, the last thing anyone wants today is to impose their sexuality on others. So it's very important to ask your partner whether they would like to receive nude photos from you, and to check regularly that they still want to receive them, especially in the daytime during working hours. Once you have agreed this, you can enjoy the art of creatin'gnales.

Ramp things up a notch

Sending nude photos is a bit like choreographing a striptease show. Start with suggestive images that only just allow your body to be distinguished. If the light is good, don't hesitate to make use of close-up shots: mouth, tongue, wet fingers, erect nipples under a piece of material... Wait until they ask for more, or even beg you. Then raise the temperature by being even more explicit.

Stay in the moment

Resist the temptation to prepare a whole series of pre-sequenced nudes, and try to resist retouching your images. What makes it hot is being spontaneous, and genuinely and immediately sharing by impressing your nudes based on your partner's reactions, you are letting them know that you're living the actual moment, in real time, taking pleasure in the process with them.

CONCENTRATE ON YOUR TASTES AND DESIRES

Not only does sexting offer the excitement of sharing something with a partner, it also brings you the safe intimacy of solo sex. Before moving on to an IRL meeting, sexting can provide an excellent means of communicating what you enjoy. When you take a nude photo of yourself, take advantage of the chance to explain how you would like someone to move their hand over your body, your genitals. Share what positions appeal to you... say which words and gestures turn you on. This will raise the temperature even before there is a skin-on-skin meeting.



21. Extract from a text initially published on Olympe's blog and edited for this book.

22. L'Espresso, 5.8.10, 106, 107, 108, 109, 110, 111, 112, 113, 114, 115, 116, 117, 118, 119, 120, 121, 122, 123, 124, 125, 126, 127, 128, 129, 130, 131, 132, 133, 134, 135, 136, 137, 138, 139, 140, 141, 142, 143, 144, 145, 146, 147, 148, 149, 150, 151, 152, 153, 154, 155, 156, 157, 158, 159, 160, 161, 162, 163, 164, 165, 166, 167, 168, 169, 170, 171, 172, 173, 174, 175, 176, 177, 178, 179, 180, 181, 182, 183, 184, 185, 186, 187, 188, 189, 190, 191, 192, 193, 194, 195, 196, 197, 198, 199, 200, 201, 202, 203, 204, 205, 206, 207, 208, 209, 210, 211, 212, 213, 214, 215, 216, 217, 218, 219, 220, 221, 222, 223, 224, 225, 226, 227, 228, 229, 230, 231, 232, 233, 234, 235, 236, 237, 238, 239, 240, 241, 242, 243, 244, 245, 246, 247, 248, 249, 250, 251, 252, 253, 254, 255, 256, 257, 258, 259, 260, 261, 262, 263, 264, 265, 266, 267, 268, 269, 270, 271, 272, 273, 274, 275, 276, 277, 278, 279, 280, 281, 282, 283, 284, 285, 286, 287, 288, 289, 290, 291, 292, 293, 294, 295, 296, 297, 298, 299, 300, 301, 302, 303, 304, 305, 306, 307, 308, 309, 310, 311, 312, 313, 314, 315, 316, 317, 318, 319, 320, 321, 322, 323, 324, 325, 326, 327, 328, 329, 330, 331, 332, 333, 334, 335, 336, 337, 338, 339, 340, 341, 342, 343, 344, 345, 346, 347, 348, 349, 350, 351, 352, 353, 354, 355, 356, 357, 358, 359, 360, 361, 362, 363, 364, 365, 366, 367, 368, 369, 370, 371, 372, 373, 374, 375, 376, 377, 378, 379, 380, 381, 382, 383, 384, 385, 386, 387, 388, 389, 390, 391, 392, 393, 394, 395, 396, 397, 398, 399, 400, 401, 402, 403, 404, 405, 406, 407, 408, 409, 410, 411, 412, 413, 414, 415, 416, 417, 418, 419, 420, 421, 422, 423, 424, 425, 426, 427, 428, 429, 430, 431, 432, 433, 434, 435, 436, 437, 438, 439, 440, 441, 442, 443, 444, 445, 446, 447, 448, 449, 450, 451, 452, 453, 454, 455, 456, 457, 458, 459, 460, 461, 462, 463, 464, 465, 466, 467, 468, 469, 470, 471, 472, 473, 474, 475, 476, 477, 478, 479, 480, 481, 482, 483, 484, 485, 486, 487, 488, 489, 490, 491, 492, 493, 494, 495, 496, 497, 498, 499, 500, 501, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785, 786, 787, 788, 789, 790, 791, 792, 793, 794, 795, 796, 797, 798, 799, 800, 801, 802, 803, 804, 805, 806, 807, 808, 809, 810, 811, 812, 813, 814, 815, 816, 817, 818, 819, 820, 821, 822, 823, 824, 825, 826, 827, 828, 829, 830, 831, 832, 833, 834, 835, 836, 837, 838, 839, 840, 841, 842, 843, 844, 845, 846, 847, 848, 849, 850, 851, 852, 853, 854, 855, 856, 857, 858, 859, 860, 861, 862, 863, 864, 865, 866, 867, 868, 869, 870, 871, 872, 873, 874, 875, 876, 877, 878, 879, 880, 881, 882, 883, 884, 885, 886, 887, 888, 889, 890, 891, 892, 893, 894, 895, 896, 897, 898, 899, 900, 901, 902, 903, 904, 905, 906, 907, 908, 909, 910, 911, 912, 913, 914, 915, 916, 917, 918, 919, 920, 921, 922, 923, 924, 925, 926, 927, 928, 929, 930, 931, 932, 933, 934, 935, 936, 937, 938, 939, 940, 941, 942, 943, 944, 945, 946, 947, 948, 949, 950, 951, 952, 953, 954, 955, 956, 957, 958, 959, 960, 961, 962, 963, 964, 965, 966, 967, 968, 969, 970, 971, 972, 973, 974, 975, 976, 977, 978, 979, 980, 981, 982, 983, 984, 985, 986, 987, 988, 989, 990, 991, 992, 993, 994, 995, 996, 997, 998, 999, 1000.

23. *Black L*, comic, *Un bon dimanche*, 1992, page 102.

24. The author has been supported by funding in the form of a grant in order to raise her transition, down to want to have her name published.

25. *Black L*, comic, *Un bon dimanche*, 1992, page 102.

26. The author has been supported by funding in the form of a grant in order to raise her transition, down to want to have her name published.

27. According to a *Black L* study published in 2010, around forty per cent of American couples use text messages. *Extrane source*.

28. Out of 100 people who took part in a study by David University in 2010, eighty-eight per cent said they had already sexted. About adults are sexting and that may not be a bad thing, *David News*, 10 August 2010. *Extrane source* (this is not a real source, suggest sexting safely).

29. This is according to a consistently involving nearly 6,000 single adult respondents (Chen, Li, Li, et al., July 2010). *Extrane source* (this is not a real source, suggest sexting safely and sharing sexual messages and images). *Extrane source*.



[View on Edelweiss](#)



Sex Tips for Creative Lovers

Pleasure for Everybody
Jüne Plä

September 2023
9781784886349
HEA042000
\$20.99 | Paperback
256 Pages | 5¾ x 8½ in
Full-color Illustrations

Do you feel like you're missing out on your sexuality? Has the time spent with your lover(s) become a bit predictable and boring? Are you tired of the same old storylines about sex—foreplay, penetrate, ejaculate, repeat?

In *Sex Tips for Creative Lovers*, Jüne Plä teaches you how to let go of your hang-ups and explore your sexuality at your own pace. You will learn everything there is to know about sex outside of the "penetration" box, regardless of your gender or sexual orientation. With maps of pleasure zones as well as an inventory of moves, it is full of tips and tricks on how to pleasure yourself and your partner, resulting in explosive new experiences.

Whether you're a virgin or sex expert, *Sex Tips for Creative Lovers* is perfect for anyone wanting to reinvigorate their sex life.

Jüne Plä has always been fascinated by sex, which led her to start her instagram account @jouissance.club, which has over 980k followers, and launch the @blissclub_. Jüne promotes pleasure as accessible to everyone, regardless of the gender that defines us or our sexual orientation.

- Previously published as *Bliss Club*
- An unprecedented craze around pleasure through the prism of feminism on social networks and in the press
- Corrosive humor, a multitude of erogenous zones
- Many explicit yet elegant diagrams

IS MY VULVA NORMAL?

Each vulva is like a face: it has its own characteristics. And no one vulva looks like another. What you might consider to be an imperfection is nothing other than outlandish beliefs that you've picked up from porn. All pussies are as nature made them and we all have different tastes! But we never see them, especially not in porn. Inner lips that spill out might give some people complexes but their size shouldn't constitute a problem; on the contrary, some people just love them like that! The awesome Instagram account @the.vulva.gallery celebrates the diversity of the vulva and is a real tonic!

Certain individuals do, though, have such large labia minora that they cause discomfort and the rubbing can be painful. Solutions exist, such as labiaplasty (a surgical operation to reduce the size of the labia minora), but they are rather pricey.

It's not dirty!

WHAT EXACTLY IS LUBRICANT?



Natural lubricant is a clever blend of two liquids. One of them comes from the greater vestibular glands and goes by the romantic name of cyprine. It lubricates the vestibule by means of an ingenious system of pinhole openings (invisible to the naked eye) located around the entrance to the vagina.

The second liquid, secreted just inside the vagina, is called vaginal transudate. Think of it as a bit like sweat. It's practical and very useful because, even after removal of the Bartholin glands, your normal and moist sexual ability remains intact.

If that's not your experience then lube's your new best friend.



LET'S TALK ABOUT QUEEFING

Yes, I know, it's not a very glamorous noise... but queefing are odourless! They build up from the comings and goings of your partner inside your vagina. So, technically, it's not your fault if vaginal gas gets trapped inside.

THE VULVA UNCOVERED

Whether you have a vulva, dicklit, pussy, cunt, duff, fanny, or cherry, this chapter is about you.

Whether you are a woman, a man, intersex, non-binary or other...



[View on Edelweiss](#)



I AM ENOUGH
9781784885656
\$12.99 | Hardcover

I AM GRATEFUL Hardie Grant Books

August 2023
9781784886066
SEL031000
\$12.99 | Hardcover
96 Pages | 4½ x 5¼ in
Text-only

***Power Positivity: I AM GRATEFUL* reminds you of everything good in your life, that you are truly blessed and that you can use this knowledge to get through anything.**

Full of empowering quotes, thoughts, kind words, and little pick-me-ups, this book can do wonders to lift your mood, raise your confidence, control negative feelings, and improve your self-esteem.

Featuring wise words from some of our favorite celebrities, 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

**IF YOU WANT
TO CHANGE
YOUR STATE
OF BEING,
START TO BE
GRATEFUL.**

Oprah Winfrey

**GRATITUDE
MAKES BAD
DAYS BEARABLE
AND ORDINARY
DAYS BEAUTIFUL.**

**I'M GRATEFUL
FOR LIFE ITSELF
AND THAT I
GET TO LIVE
IN MY TRUTH
AND THRIVE.**

Laverne Cox

**I'M THANKFUL FOR MY
MOTHER FOR BRINGING
ME INTO THIS WORLD.
I'M THANKFUL FOR LIFE.**

Naomi Campbell



[View on Edelweiss](#)



I AM UNSTOPPABLE

Hardie Grant Books

December 2023
9781784886431
SEL031000
\$12.99 | Hardcover
96 Pages | 4½ x 5¼ in
Text-only

***Power Positivity: I AM UNSTOPPABLE* helps you find the confidence to be yourself, 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.

Featuring wise words from some of our favorite celebrities, 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



I AM STRONG
9781784885328
\$12.99 | Hardcover



I AM FEARLESS
9781784886271
\$12.99 | Hardcover

**YOU
NEVER
FAIL UNTIL
YOU STOP
TRYING.**

**THERE'S NOTHING AND
NO ONE THAT CAN STOP
YOU FROM CHANGING
THE WORLD. I SEE YOU.
YOU'RE UNSTOPPABLE.**

Alicia Keys

**PRACTICE
CREATES
CONFIDENCE.
CONFIDENCE
EMPOWERS
YOU.**

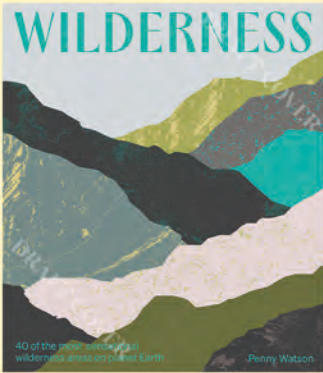
Simone Biles

**I AM NOT SORRY FOR BEING
INCONVENIENT. YOU WERE NOT
PUT ON THIS EARTH TO MAKE
EVERYONE ELSE'S LIFE EASIER
SO PLEASE BE INCONVENIENT.**

Halsey



Travel



Wilderness: The Most Sensational Natural Places on Earth

Penny Watson

October 2023
9781741178142
TRV019000
\$36.99 | Hardcover
240 Pages | 8¼ x 9½ in
Full-color Photography

[View on Edelweiss](#)



Slow Travel
9781741176674
\$40.00 | Hardcover

Wilderness is a fresh and inviting coffee table book featuring 40 of the most sensational wilderness destinations on planet Earth, both the far-reaching and those that exist within reach of human populations.

The word 'wilderness' itself conjures images constantly looping on our social media feeds: towering forests, sparkling streams, the sun's shadow falling across a desert dune, polar bear cubs walking across a tundra.

Our increasingly urban lives have made this call to the wild louder and stronger. And as the population emerges from a modern-age global catastrophe, a new reality dawns: a truth-telling that says the planet's greatest commodity is not its iron ore or petroleum. It's our wilderness that needs to be protected, the pockets of the planet where, by definition, we humans have been mostly absent.

Penny Watson is a traveler, writer, and storyteller. Her award-winning words about people, places, food, and adventures in the wild have found a home in a ream of magazines, newspapers, and digital spaces in Australia and around the globe. Penny's books include *Slow Travel* and she is a member of both the British Guild of Travel Writers and Australian Society of Travel Writers.

- The book is divided into chapters roughly delineated by the continents. North America is covered more comprehensively.
- Penny Watson is an established author and has also written *Hong Kong Precincts*, *London Pocket Precincts*, *Hong Kong Pocket Precincts*, *Slow Travel*.



Left: From the towering
granite arches
and sandstone arches

Choosing just eight wilderness destinations from the world's third biggest continent – a land that reaches from the Arctic Ocean in the north to the Caribbean in the south, was like having to choose one child to take on holiday. Taking up nearly 17 per cent of Planet Earth's land mass there are hundreds, possibly thousands, of incredibly immersive destinations that are the epitome of wild.

I chose to explore landscape extremes and habitats so diverse that the fact they inhabit the very same planet is a source of wonder and awe.

From the towering redwood woodlands and sandstone arches of the United States to the temperate rainforests and polar bear foot-printed snowscapes of Canada, to a protected tropical island paradise in Panama, this is a showcase of some of the world's most epic wilds.

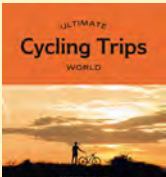
Some of these places aren't as inaccessible as you might imagine, but all will enable the traveller to experience a deep immersion in nature and a sense of wellness in wilderness, both on the doorstep and in more remote corners.



[View on Edelweiss](#)



Ultimate Road Trips: USA & Canada
9781741177862
\$35.00 | Flexibound



Ultimate Cycling Trips: World
9781741176964
\$29.99 | Flexibound

Ultimate Skiing & Snowboarding

Flip Byrnes

September 2023
9781741178777
SPO039000
\$35.00 | Flexibound
296 Pages | 8¼ x 9½ in
Full-color Photography

Ultimate Skiing & Snowboarding is your inspirational and practical guide to the top 50 ski destinations around the world, with insider tips for even the most seasoned skier or snowboarder.

From Europe and North America to Japan, Australia and Aotearoa New Zealand, travel writer Flip Byrnes will show you where to point your ski tips for your next snow adventure. Chapters include information on the ultimate runs, family resorts, and the best places to lose the crowds freeriding (looking at you Colorado's Silverton Mountain!) or to find the crowds at après (follow the Swedes in Engelberg). There are trail maps and photos, as well as advice from high-profile locals on everything including the best runs in variable weather.

Flip Byrnes is a multi-award-winning journalist who's slid on every continent writing lines from Courchevel to Kashmir, Russia to Romania, Quebec to Queenstown. A lifelong snow industry career has included working as an instructor, ski journalist, in ski area marketing departments, and being an expeditioner whose lived in the French Alps, Colorado in the US and Australia's Snowy Mountains.

- It may come as a surprise that very few skiing guidebooks have been published to date. Of those that exist, most are predominantly photographic, or are written by skiers who aren't writers or journalists. And none of the authors are women.
- The third global guide in the *Ultimate* series for travelers of all ages.



Thredbo is the glamorous, one-on-one kicking playground of Australia's ski fiends.

Thredbo

THE LOWDOWN

Every major lift, Thredbo. All five hotels and multi-level, there's no overlooking this snow mecca. Over 30 bars and restaurants ring the one side of the valley like flowering mandarin, while the other valley slope features the lift. It's the easy transition from lift line to knee time that makes this quiet European outpost so amiable.

Ward, a former ski instructor at Thredbo, and I don't mean snow cover (although you might find those too). Nope, it's the legacy of the Czech and Austrian migrants who arrived in this area, on the traditional back of the Springs and Mounts people, to work on the Snowy Hydro scheme in the 1930s. They brought their ski and knowledge of how to live in the snow.

And if you like snow, then you'll like the vertical in Thredbo, as the domain at Perisher (see page 203), it's 2,056m, above most of the height of other resorts, which still remain modest (okay, Falls Creek, at 200m (2075)). And it has the highest burning 57km (37 miles) Ski to Sky to Perisher. The run to peak snow.

A cozy village atmosphere, a cosmopolitan dining scene and the company of the professional who make this a top-tier resort. Thredbo is now home to Australia's first alpine gondola (and I mean a snow-dusted lift), the mountain-digger, still-run, eight-person Merino Gondola rising from the village to the snow-dusted Crested Crane.

Mountain Stats

- Skiable area: 20,000 (60,000)
- Vertical drop: 1,920m (6,296ft)
- Skiable terrain: 43 km (100 acres)
- Longest run: 5.8km (3.7 miles)
- Beginner terrain: 10% of total
- Intermediate terrain: 47% of total
- Advanced terrain: 47% of total
- Lifts: 10, 3 high-speed, 1 fixed, 2 children, 9 T-bars, 1 dragline conveyor

Run

Mount's liftback on a powder day.

Experience

On Tuesday morning, ski-suites, a man's snow suit burns his way up Mounts Top (Australia's highest third point). The only bird record is fresh greenery for breakfast with bird tracks on the Superlift.

Local's Tip

The best ski-dinner powder is found when the wind is strong from the West, blowing in from the Main Range.

© Snow & Fun caption base

Thredbo 177



OFF-MOUNTAIN MUST-DO

• The **Happy Valley adventure area** has a reputation for being one of the best in the world. Or, at least, it's the best of its kind. It's a must-do for anyone who wants to experience the thrill of hunting through Big White's various discovery, after being introduced to the land, the wilderness and the ruggedly Canadian and so on.

EAT UP & DRINK DOWN

• Snuggling under blankets and watching enchanted forest trails are being pulled by Clydesdales is half the fun of getting to a gourmet dinner in the cozy cabin of **Dinner & Sleigh Beds**.

• In the winter, try to go to **Continental Del Centre** for more fun. Measure their food and reception with a side of the best coffee views of the mountain.

APRES-SKI

• **Grube Cafe** (grubedown.com) has live music every Friday and Saturday night and Sunday afternoon.

• **Snowboard Bar** (snowboardbar.com) has a bar and a pool and a hot tub in the heart of the resort, with regular parties, DJ, live music, night, and other things, night – it's the local favorite.

STAY

• Choose between cozy (apartments), townhouses, single chalets and a few hotels.

• For families, **Sundance Resort** (sundance.com) just above the lift. Excellent from the village center, has a pool and hot tub.

• The three **Residence** (residence.com) (Sundance.com) with a view of the lake is perfect for a group. Tip – stick up with **Vacation Pools**, a grocery and delivery service.

ALTERNATIVE: SILVERSTAR

• A 60-minute drive away is **Chungara Valley regional** (silverstar.com.au). Big White and Silverstar are equivalent after a side of Silverstar and it's a resort. The brightly colored mid-mountain village is nothing short of memorable. This family favorite has a deep-sea, large, world-class ski area, including a business fleet with snow-suit, snowboard, and so on.



The A Fun caption base
© Snow & Fun caption base
© Snow & Fun caption base

Big White 31



[View on Edelweiss](#)



Birds with Personality

A Guide to 50 of the World's Most Beguiling Birds

Georgia Angus

October 2023

9781741178289

NAT043000

\$22.99 | Hardcover

144 Pages | 6¼ x 7¼ in

Full-color Illustrations

***Birds with Personality* is a fun gift book that introduces you to some of the most charismatic bird species on the planet.**

Across Earth's diverse ecosystems—from the deserts of Mexico to the rainforest-blanketed mountains of Papua New Guinea—birds have found remarkable ways to survive against vast odds. Featuring author Georgia Angus' stunning, life-like illustrations, this book will introduce you to 50 such species, with information on each bird's size, diet, migration patterns, behaviors and conservation concerns, plus distribution maps.

From dancing birds of paradise, to fruit-loving Dracula parrots, this book will whisk you away to visit distant lands where you can appreciate these birds for their beauty and brilliance.

Georgia Angus is an author, artist, and nature nerd who lives in south-east Australia. Her time is spent between studying environmental science, writing, and bushwalking.

- According to the app Birda, birdwatching has become one of the fastest growing hobbies in North America and is a strong magnet for ecotourism.
- #birdtok has over 1.3 billion views associated with it, with videos revealing curious behaviors and absurd features to viewers around the globe.
- Georgia's accessible writing style perfectly balances informational text with engaging personal observations alongside intricate illustrations.

WILSON'S BIRD-OF-PARADISE

Cicinnurus respublica

 ORIGIN Raja Ampat Islands, Southwest Papua province	 SIZE 20cm/8 inches beak-to-tail- tip (including the elaborate tail feathers of males)	 DIET Fruit, insects and other invertebrates
 ACTIVITY Diurnal	 MIGRATION PATTERNS Non-migratory	 IUCN STATUS Near Threatened

Male Wilson's birds-of-paradise put on elaborate courtship displays to attract females, using a finely tuned routine to show off their prowess and hospitality with a partner. First, the resplendent male birds begin by industriously clearing a patch of forest floor where light reaches, creating a stage to best show off their colours. Then they call loudly to draw in a female, and coax her to perch above them to watch. Then, like a dancing Picasso painting, the male birds show a spectacular array of colours as they move: purple legs, scarlet back, gold shoulders and luminous blue skull-cap - even the inside of their mouth is a vivid yellow. The part that takes the cake, however, is the dazzling, iridescent green throat feathers (known as a pectoral shield, which they flash to the females in the coup de grace of their performance.

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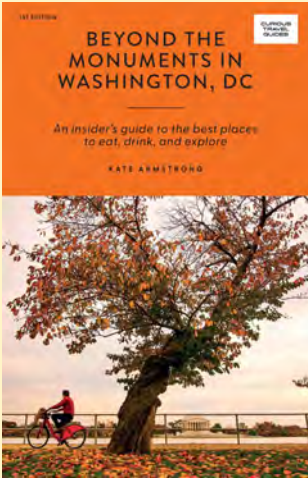
SAFFRON TOUCANET

Pteroglossus bailloni

 ORIGIN South America	 SIZE 35cm/14 inches beak-to-tail-tip	 DIET Fruit
 ACTIVITY Diurnal	 MIGRATION PATTERNS Non-migratory, though may move nomadically to seek ripe fruit	 IUCN STATUS Near Threatened

Also known as banana toucans, these gloriously yellow birds live in the lush forests of eastern South America. Their huge bills are used for feeding on jupara and other palm fruits. When the fruit is swallowed, the seed is de-fleshed in the stomach, then - most often - the undigested seed is regurgitated, though it may sometimes pass through the entire digestive tract. These de-pulped seeds have a higher germination rate, as they have undergone some scarification in the gut of the toucanet. An added bonus to this symbiosis is that the swallowed seed has often been flown to a new area of forest where, after being disgorged by the toucanet, it has a good chance of getting established. As seed dispersers, saffron toucanets are important to the future of their habitual forests, as, in a feedback loop, they maintain the very forests that sustain them.

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[View on Edelweiss](#)



Beyond the Monuments in Washington, DC

An Insider's Guide to the Best Places to Eat, Drink, and Explore
Kate Armstrong

August 2023

9781741177169

TRV025050

\$26.99 | Paperback

232 Pages | 5¾ x 9¼ in

Full-color Photography

***Beyond the Monuments in Washington DC* is your guide to some of the US capital's cool spots that extend way beyond power and politics.**

George Washington laid out DC to form a diamond shape, and today the city is home to several hip, new locales. There's H Street Corridor, 14th Street and Union Market District, as well as the historic hangouts of Georgetown and Dupont Circle. Travel writer Kate Armstrong offers a local's take on where to go for great coffee, crafty cocktails, DC-centric shopping and superlative sights (these include the freebie 'must dos' around the Mall, such as the National Museum of the African American History and Culture, and the Library of Congress). There are fun, themed walking itineraries, plus three accessible daytrips to Mount Vernon, Richmond, and Gettysburg.

An award-winning travel writer, **Kate Armstrong** has had her travel articles published around the world. For the last eight years she's been based in and out of Washington, DC and has thrived on the city's cuisine scene and cultural renaissance.

- According to *The Washington Post*, 19 million visitors came to DC in 2021. Approximately 18.8 million were domestic travelers.
- Detailed reviews of selected shops, cafes, brunch spots, restaurants, bars, museums, and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful keepsake.



WELCOME TO WASHINGTON, DC, BEYOND THE MONUMENTS

From the moment I spied the Washington Monument out the plane window, as we cruised over the green lawn of the National Mall, I was captivated. It was 2014, and I was freshly arrived from Australia.

In this city, I learned on the ground, America's past is chiseled in stone, from the wise words of Abraham Lincoln on the walls of the Lincoln Memorial to the impressive figure of Dr. Martin Luther King Jr. towering over the Tidal Basin nearby. And I felt the legacies of the country's forebears in the colossal neoclassical buildings, along that expansive Mall, around the Tidal Basin, and in corners of the Smithsonian museums. For DC's past is indeed a powerful one.

But there's a lot more to DC than Big Things. It took me time to explore the rest of the city, and to discover that the streets and corners beyond that monument-studded Mall are just as fascinating. What I've found, especially in recent years, are wonderful neighborhoods built from scratch. In the short time I've been here, District Wharf, Navy Yard, and Union Market District have sprung up virtually overnight, to the delight of younger locals especially. Across the city, chef-driven restaurants—from multicultural eateries to artisanal ice cream parlors—have taken off, as have sleek cocktail bars, edgy speakeasies, and craft breweries, not to mention retro music houses and avant-garde theaters. And I have come to see that the true foundation of the city is, of course, its people: DC's active LGBTQIA+ scene, for instance, as well as a large student population, immigrants from around the globe, and international politicians—all communities that add to the city's monumental reputation.

To be clear: I wasn't born in the United States. I didn't go to high school here. And I still can't roll a half-smoke from a hot dog. But I have made Washington, DC, my part-time home for a decade—time enough for me to tackle the city with gusto, without ever taking it for granted. I hope my insider-outsider perspective and my passion for the city will direct you to places beyond the monuments that reflect DC's extraordinary history and culture. And its contemporary soul.

Georgetown

Call Your Mother

Super-popular outlet for impressive, creative bagels and snacks.

With seven DC locations, this popular deli mini-chain bills itself as “Jew-ish”: It’s definitely not kosher, but its menu of bagels and classic sandwiches (such as whitefish salad) are inspired by the delicatessen tradition and made with very high-quality ingredients. Georgetown’s outlet is among the most charming, for its corner setting in an old house painted eye-catching pink.

The colors draw the Instagrammers, but it’s worth weaving your way past them for a hearty bagel with equally hearty schmears or sandwich fixings. You could start the day with, say, a bacon, egg, and multiple cheeses, with a drizzle of spicy honey. Another good option: avocado, Fritos (yes, the corn chips), red onion, and jalapeños.

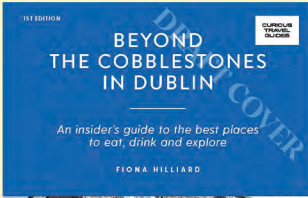
You might have to wait in line, but it’s the perfect place to meet students who pass by on the way to nearby Georgetown University. And it’s the nearest thing to hearty, homey food, without having to, er, call your mother.




 1444 Q Street NW
 
 Menu: [View menu](#)

 USD


www.callyourmotherdeli.com



[View on Edelweiss](#)



Beyond the Cobblestones in Dublin

An Insider's Guide to the Best Places to Eat, Drink and Explore
Fiona Hilliard

September 2023
9781741176940
TRV009100
\$26.99 | Paperback
232 Pages | 5¾ x 9¼ in
Full-color Photography

***Beyond the Cobblestones in Dublin* is your guide to the city's eclectic neighborhoods where sophisticated brunch spots sit alongside literary landmarks.**

In this curated guide, Dublin local Fiona Hilliard takes you on a tour of her favorite places to shop, eat, drink and stroll, as well as places where you can retreat to on a rainy day, cultural spaces and walking trails on the north and south coasts. There's also a selection of half-day and full-day itineraries to help you make the most of your time in the Irish capital.

From wild, seafront walks to luxe cocktail bars, and secret gardens, this book in the *Curious Travel Guides* is all you need to enjoy many fantastic outings and some good craic.

Fiona Hilliard is a travel writer and digital content creator from Dublin, Ireland. She has contributed to leading travel publications including *Forbes Travel* and has also managed travel content for Europe's largest airline. She is never happier than when she is uncovering hidden gems in her native city.

- The *Curious Travel Guides* are perfect for all kinds of travel, including for those who may only have the weekend to spend in the city.
- Detailed reviews of selected, shops, cafes, restaurants, pubs and museums, and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover.



ABOUT DUBLIN

Dating back to 841, the city of Dublin owes its origins to the life-giving properties of a black pool – or ‘dubh finn’ if you know your cipla focai (bit of Irish).

Sally, for the Vikings who founded Dublin, the black pool is question wasn't a babbling brook of dark velvety stout (that came later), but rather the meeting point of two rivers, the Poddle and the Liffey. The two rivers formed a port (where Dublin Castle stands today), and this port became an important harbour for Viking boats, which developed into a thriving settlement.

THE LIFFEY: DUBLIN'S BUOYANT BOUNDARY

Today the Liffey cuts cleanly through the centre of modern Dublin, dividing the city into a northside and a southside. Streets, villages, and suburbs on each side are identifiable by a postcode (even numbers for the southside, odd numbers for the northside).

COASTAL KALEIDOSCOPE

Stretching from Howth Head on the northside to Dalkey on the southside, prawn-shaped Dublin Bay serves up a juicy cocktail of coastal villages, islands, and beaches. Hop on the DART and head south for glimpses of the candy-striped Pottbeg, Chimneys and sweeping Sandymount Strand, and discover seaside towns and villages like Monkstown, Dún Laoghaire, Sarsynovoe, and Dalkey. Or journey northside and stop off in Malahide to explore its medieval castle and beautiful gardens, or Howth where spectacular hiking trails and some of Ireland's best seafood awaits.

WILD AND GREEN

Dublin's parks and green spaces are the gifts that keep on giving. Throughout the year they moonlight as markets, open-air galleries, and concert venues. In the summer months, follow deer fawns can be found wandering amongst the woodland of Phoenix Park while the lakes of St Stephen's Green provide an urban habitat for mallard ducks and swans.



About



NEIGHBOURHOODS

Although Dublin 2 is probably considered the most central area – and a good base, the city centre is compact and flat, which means you can easily get from A to B by foot. Meanwhile, the coastal villages and suburbs are just a short Luas, DART, or bus journey away. To help you make up your mind about where to start your adventures, here is a short introduction to each of the areas that appear in this guide. Dublin postcodes are easy to navigate – even numbers are on the southside of the Liffey, odd numbers are on the northside.

SILICON DOCKS

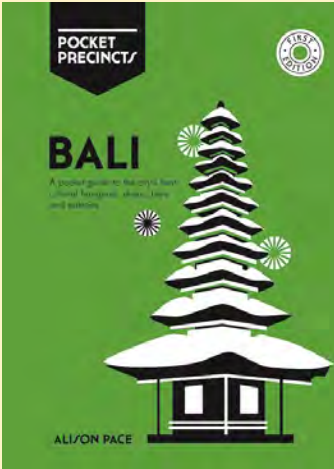
The epicentre of Dublin's tech scene, the docklands or 'Silicon Docks' stretches from the International Financial Services Centre (IFSC) to Grand Canal Dock and pockets of Dublin 4 and covers both sides of the Liffey. Explore the story of Irish emigration at EPIC Museum, sip cocktails on the roof of The Marker, or give SUP a go at SurfDock.

DUBLIN 1

Market stalls meet Michelin stars in Dublin 1, an area that has undergone an exciting regeneration in recent times. Leaving the chaos in Capel Street, a partially pedestrianised zone feted for its cafes, ethnic restaurants, Victorian bars, and LGBTQIA+ scene. Fine dining at Chapter One, and some of the city's most underrated and thought-provoking cultural attractions can also be found in this neighbourhood, including the Hugh Lane Gallery and 14 Henrietta Street.

DUBLIN 2

From Dublin 1, cross the Ha'penny Bridge into Dublin 2. This is the Dublin you recognise from postcards and popular culture – the well-trodden cobblestones



[View on Edelweiss](#)



Bali Pocket Precincts

A Pocket Guide to the Island's Best Cultural Hangouts, Shops, Bars and Eateries
Alison Pace

October 2023
9781741176797
TRV003060
\$17.99 | Paperback
208 Pages | 5¼ x 7¼ in
Full color throughout

***Bali Pocket Precincts* is your curated guide to Bali's best cultural, shopping, spa, and dining experiences.**

Bali is known for its tumbling rice paddies, beautiful culture and world-class surf. But delve deeper and you'll discover that every area of the island has its own distinctive personality. Artistic Ubud is home to centuries-old temples, yoga shalas galore and some of the most inventive plant-based restaurants in the world. On the south coast, Seminyak is all about designer boutiques and vibey beach clubs with swim-up bars and sunset soundtracks. Head north and volcano bagging, rice-terrace trekking and exceptional scuba diving all become possibilities. This guide also includes a selection of field trips that encourage you to get off the beaten path and visit areas further afield including North Bali and the neighboring island of Lombok.

Writer and content creator **Alison Pace** has lived, worked and traveled extensively throughout Indonesia for the past 10 years. From her base in Bali, she has written for many of Asia-Pacific's top lifestyle publications and brands.

- Features the author's favorite cultural, shopping, eating and drinking places throughout Bali, with a focus on budget-friendly options for backpackers.
- Includes maps at the back and suggested 'field trips' encouraging you to venture across the whole island.
- With the opening of borders in March 2022, Bali very quickly saw a 1000% increase in international visitors.

14 LA PLANCHA

Jalan Mesari Beach
878 6141 6310
Mon-Sun, 10am-12am
[MAP p. 164 C1]

When La Plancha opened in 2010, nobody else was doing the beanbag-in-the-sand thing. Now, the beach bar's colourful churrigüero-inspired look has been copied all over the island. Despite this, La Plancha remains a firm favourite in the Double Six Beach area for its laid-back vibe, holiday-beat soundtrack and reliably good food and drinks. Sunset, or just before, is the best time to pull up a beanbag. Fruity red and white sangria are the sundowner of choice but these are also well-priced beers and cocktails. The tapas are highly recommended too, and go down beautifully with beachfront aperitifs. Order anything 'a la plancha' (simply grilled) – I generally plump for the gambas (prawns) or chipirones (squid) with a big wedge of lemon. Be sure to check their social media to see what's on, as there are regular beach parties, movies, and live DJs.



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FIELD TRIP



KINTAMANI

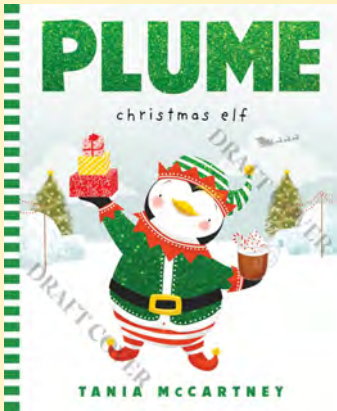
Scaling Mount Batur (see p. 200), an active volcano with rocky crevices hot enough to boil an egg, is the main attraction in Kintamani. But this rugged region in the north-east of the island is also home to a caldera lake some 1.6-square-kilometres in size, the majority of Bali's prize coffee plantations, and the Bali Aga village of Terunyan (see p. 200), a mysterious mountain community with burial customs that predate Balinese Hinduism. Unfortunately, Kintamani's street vendors have a reputation for being notoriously pushy. The worst await on the viewpoint outside the lakeview Hotel in Panelokan. Avoid if you don't have the energy to keep deflecting them.

Unless you join a coach tour from Ubud, public transport in this region isn't an option. However, it's a leisurely hour-long drive from Ubud, so most travellers either rent a scooter or hire a car and driver to explore the area. Daytripping from Ubud is an option if taking in the volcano vistas and fresh mountain air over lunch is enough but if you want to hike, you better stay overnight. Be aware that tourist facilities – including accommodation options – don't compare with what's on offer in the south, though many compensate with killer views. Stay in the village of Toya Bungkah, overlooking the lake for easy access to the starting point for sunrise trekking.





Children's



[View on Edelweiss](#)



Plume: Global Nibbler
9781741177671
\$17.99 | Hardcover



Plume: Festival Seeker
9781741177909
\$17.99 | Hardcover

Plume: Christmas Elf Tania McCartney

October 2023
9781741177923
JUV017010
\$18.99 | Hardcover
40 Pages | 9¼ x 11¼ in
Full-color Illustrations

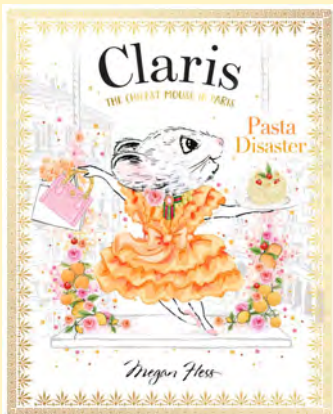
Plume: Christmas Elf is a sparkly picture book that celebrates the joy and magic of Christmas around the world—all wrapped up with a visit to Santa's workshop in the North Pole.

It's Christmas in Antarctica and our favorite travelling penguin is popping with festive excitement. There are gifts to wrap, cards to write, fairy lights to untangle and gingerbread to bake. The penguins are buying up big, decking their halls with the biggest and best gifts of all. But things go awry when Ava the Albatross arrives with terrible news. Santa's workshop is in trouble and toy production has stopped! With a little help from his penguin friends, Plume is off to the North Pole. Can he help Santa and make children's Christmas wishes come true?

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. Tania spends her time writing, drawing, and reading from her studio in Canberra, Australia.

- Plume returns to many favorite and iconic destinations to discover what Christmas traditions mean to them!
- The *Plume* series encourages children to be open to new experiences and different cultures.

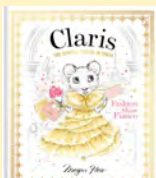




[View on Edelweiss](#)



Claris
9781760502591
\$17.99 | Hardcover



Claris: Fashion Show Fiasco
9781760502874
\$17.99 | Hardcover

Claris: Pasta Disaster

Claris: The Chicest Mouse in Paris
Megan Hess

October 2023
9781761210884
JUV039060
\$19.99 | Hardcover
48 Pages | 9¼ x 11¼ in
Full-color Illustrations

The seventh delightful rhyming tale about courage, compassion and a stylish little mouse, from beloved children's author Megan Hess.

Ciao! Claris the mouse and her best friend Monsieur are in Italy!

But after a pasta disaster at their favourite bistro, Claris meets a seamstress who needs her help. Can she make the perfect dress in time for the Venice Film Festival *and* find Monsieur again?

With half a million books in print, Claris is a decidedly modern character with classic appeal, whose adventures blend high fashion, high stakes and heartfelt connections with new friends.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, including Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.

- One of the world's best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her Claris books have sold over 500,000 copies worldwide, in ten languages. Megan Hess has sold over 1.5 million books across her publishing for children and adults.
- A beautiful gift, this handsome hardback features gilt-edged pages and a foil finish alongside Megan's stunning illustrations.

In gorgeous old Venice, where canals are so pretty,
one little French mouse had landed in Italy!



Claris smiled. 'I love Venice – I'm under its spell!
Such lovely buildings in every pastel.
Can we ride the canals beneath Ponte dei Pugni?'



Claris was travelling with her best friend, Monsieur,
and the family (whose Brat was just never demure).

'Just like I promised,' said Monsieur with glee.



Claris Says Merci Megan Hess

October 2023
9781761212536
JUV039200
\$12.99 | Board Book
20 Pages | 7½ x 7½ in
Full-color Illustrations

[View on Edelweiss](#)



***Claris Says Merci* is a gentle board book guide to learning your manners, with a smattering of French vocab to sweeten the experience.**

Claris loves to be kind – and knows you do too! Practice your manners and some stylish French words with the chicest mouse in Paris.

Inspired by the best-selling Claris book series by internationally acclaimed fashion illustrator, Megan Hess.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, including Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.

- One of the world's best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her Claris books have sold over 500,000 copies worldwide, in ten languages.
- A beautiful gift, this glorious board book for pre-school readers features a foil finish alongside Megan's stunning illustrations.
- The *Claris* series continues to grow with picture books, activity books, board books and look-and-find adventures available.
- Megan Hess has sold over 1.5m copies of her books worldwide!



It's kind to spend
time with the people you
love and say *bonjour* at
morning tea.

And if they give you
a fresh bunch of flowers, then
don't forget your *merci!*





[View on Edelweiss](#)



Claris Loves the Rainbow

Megan Hess

October 2023
9781761212543
JUV009020
\$12.99 | Board Book
20 Pages | 7½ x 7½ in
Full-color Illustrations

***Claris Loves the Rainbow* is a celebration of the colors in the world, from Claris's chic fashion to the gorgeous streets of Paris.**

From pink to green and everything in between! Join Claris, the chicest mouse in Paris, as she celebrates the rainbow.

Inspired by the best-selling Claris collection by internationally acclaimed fashion illustrator, Megan Hess.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, including Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.

- One of the world's best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her Claris books have sold over 500,000 copies worldwide, in ten languages.
- A beautiful gift, this glorious board book for pre-school readers features a foil finish alongside Megan's stunning illustrations.
- The *Claris* series continues to grow with picture books, activity books, board books and look-and-find adventures available.
- Megan Hess has sold over 1.5m copies of her books worldwide!



Claris enjoys the scent of bright yellow lemons.



Crown



Teapot



Lemons



Coins



Shopping bag



Star



Cheese



Taxi



Claris gets excited when she flies her orange kite in the sky.



Handbag



Hermès box



Chair



Kite



Present



Juice



Dress



Oranges



From My Head to My Toes I Say What Goes

Charlotte Barkla,
Illustrated by Jacqui Lee

August 2023
9781760508142
JUV009120
\$18.99 | Hardcover
32 Pages | 9½ x 9½ in
Full-color Illustrations

[View on Edelweiss](#)



***From My Head to My Toes, I Say What Goes!* is a light-hearted exploration of boundaries, nestled in a fun and lively story.**

The book discusses consent and control for a young audience, through a story that is bold and beautiful, loud and proud. With the feel-good factor turned up to eleven, it also celebrates individualism, inclusivity and empathy.

Charlotte Barkla is a Brisbane-based writer who now writes children's books. Her first three children's books were published in 2020, including her debut picture book *All Bodies Are Good Bodies*.

Jacqui Lee is an illustrator and designer currently working in London. Her illustrations are focused on storytelling and are inspired by the world around her – cityscapes, street scenes, people, animals, and food are all frequent subjects.

- Consent for children is a growing trend among parents and educators.
- Serious topic nestled in a fun and lively story.
- Also celebrates individualism, inclusivity and empathy.
- Author has previously published *All Bodies Are Good Bodies*.
- Bright Light books help modern families shine a light on important conversations. The story falls under two Bright Light pillars: Bodies and Gender.

I might say **YES** to jumping jacks,
to tasting cheese or wearing slacks.



A **YES** to swings and swirly whirls,
to tickly hands or lots of curls.



Sometimes I don't want a hug;
a slobber from my neighbour's pug.



I might say **NO** to climbing high,
a flicking game or a kiss goodbye.



[View on Edelweiss](#)



Bees Are Our Friends

Toni D'Alia, Illustrated
by Alice Lindstrom

September 2023
9781761210488
JUV002140
\$18.99 | Hardcover
24 Pages | 8¾ x 10¾ in
Full-color Illustrations

***Bees Are Our Friends* invites readers into a stunning garden to admire the hard work of one little bee. As the bee pollinates the garden, vibrant flowers and ripe fruit and vegetables burst to life around her.**

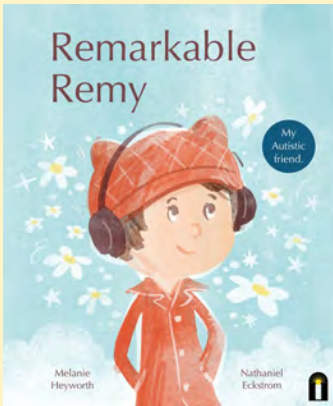
Written in irresistible rhyme by Toni D'Alia, and lavishly illustrated by Alice Lindstrom, young readers will pore over this perfect introduction to these essential insects.

Toni D'Alia is a Melbourne-based author of children's books and contemporary fiction. With a background in primary education, Toni writes heartwarming stories to inspire, educate, empower and entertain. Her children's stories have humor, heart and a gentle focus on wellbeing and the environment.

Alice Lindstrom works in paper collage, using cut-and-paste techniques, painting and preparing the paper before cutting and assembling it to create textured and painterly collages. Her aesthetic draws on diverse influences, including mid-century illustration and design, folk art as well as Modern art movements.

- The first in a series all about the essential work of insects.
- Exquisitely illustrated and told in irresistible rhyme, families will love to pore over the artwork and read together.
- Beautiful format with foiled finishes.
- Bright Light books help modern families shine a light on important conversations. The story falls under Bright Light pillar: Environment.





[View on Edelweiss](#)



Remarkable Remy

Melanie Heyworth,
Illustrated by
Nathaniel Eckstrom

September 2023
9781761210372
JUV039150
\$18.99 | Hardcover
32 Pages | 8¾ x 10¾ in
Full-color Illustrations

***Remarkable Remy* is a warm and optimistic story that introduces an Autistic character to a young audience. The story helps explain the Autistic brain – how it works a little differently and how unique it is – and how our neurodivergent friends make the world remarkable!**

A picture book for both Autistic and non-Autistic readers aged 3 and up, *Remarkable Remy* illuminates the experiences and strengths of Autistic people, and the joys of having Autistic friends.

Dr Melanie Heyworth founded Reframing Autism, a company run by and for Autistic people and their families and allies. It is dedicated to creating a world in which the Autistic community is supported to achieve acceptance, inclusion and active citizenship.

Nathaniel Eckstrom is an Illustrator based in Sydney, Australia. He has worked on a number of children's picture books including *The Ricker Racker Club*, *Road Trip* and *Stubborn Stanley*.

- Perfect for families wanting to foster inclusivity.
- An excellent tool for teachers and educators.
- Explores the intersection of Autism and non-binary gender.
- Book designed with neurodivergent brains in mind: easy-to-read typeface, clear hierarchy, ample white space and calm color palette.
- Bright Light books help modern families shine a light on important conversations. The story falls under three Bright Light pillars: Bodies, Diversity and Gender.

Together we sit with our books, and Remy inspires me with stories about the galaxy. When I go stargazing with my family, I know it is Remy who has taught me to be curious.



I love Remy's way, their Autistic way, of discovering the most amazing things.

Together we construct a medieval town, and Remy uses corks to make our tower look fantastical. As I ponder how to build the drawbridge, I know it is Remy who has taught me to be creative.



I love Remy's way, their Autistic way, of crafting imaginative inventions.



The Kindness Club

Kate Bullen-Casanova,
Illustrated by Dave
Petzold

September 2023
9781761210440
JUV035000
\$18.99 | Hardcover
32 Pages | 9½ x 9½ in
Full-color Illustrations

[View on Edelweiss](#)



Say hello to *The Kindness Club*! A diverse cast of friendly characters welcome a new kid to their preschool and show them how all types of fun and emotions are for everyone.

The Kindness Club depicts familiar activities and scenarios that readers can expect at preschool or kindergarten, but challenges age-old assumptions that boys will be boys and girls will be pretty.

With uplifting rhyme and a playful art style, kids will have a ball poring over each page. Great for kids ages 3 and up, and perfect for pre-schoolers and kinder new starters.

Kate Bullen-Casanova lives in Melbourne, Australia, with her two young children. After seven years working in women's activism, Kate now brings her passion for gender equality to the world of early childhood education through her online community Future Feminists.

Dave Petzold is an author and illustrator from Lennox Head, Australia. His illustrations, often playful and goofy, embrace the little things that go unnoticed – the things we take for granted. He uses graphite pencil, ink, oil paint and digital collage in his art

- Set in a kindergarten, this story depicts familiar activities and scenarios that directly relate to the audience, ensuring its educational value and capacity to be applied to real life.
- Irresistible, humorous art style.
- Bright Light books help modern families shine a light on important conversations. The story falls under two Bright Light pillars: Character and Diversity.



Here at the Kindness Club,
we all help prepare our snack.
Fruit and veggies for us all,
plus the chickens out the back!



We love to work together,
building towers with our blocks.
Rainy days mean inside play,
searching in the dress-up box.



[View on Edelweiss](#)



Welcome, Little One

Sophie Beer

September 2023
9781761211331
JUV013040
\$18.99 | Hardcover
24 Pages | 9½ x 9½ in
Full-color Illustrations

**Welcome, little one, to our little world.
We've been waiting a whole lifetime to meet you.**

Beautifully and boldly illustrated, *Welcome, Little One* is all about introducing a new baby to their little world. There's the blanket to keep them warm, the family dog who will teach them friendship and the bedroom window as a gateway to wonder and adventure.

Inspired by Sophie Beer's own experience of becoming a parent, *Welcome, Little One* delightfully weaves all the heartfelt dreams a parent hopes for their child into a sweet book for both to treasure.

Sophie Beer is an award-winning illustrator living in Brisbane, Australia. Reveling in color, shape and texture, she lives by one simple rule: art should never be boring. Sophie has sold over 500k copies of her books across the US.

- Sophie Beer's *Love Makes A Family* series has sold over 1M copies worldwide.
- A modern classic/keepsake for young families and Sophie Beer fans.
- Perfect gift for newborn babies.
- A fresh, sophisticated style to expand Sophie's brand into the picture book market.
- Over 500k Sophie Beer titles have been sold across the US!
- Bright Light books help modern families shine a light on important conversations. The story falls under Bright Light pillar: Character.





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Come Over to My House

CBCA Notable Book
Eliza Hull and Sally Rippin, Illustrated by Daniel Gray-Barnett

August 2023
9781761212680
JUV039150
\$18.99 | Hardcover
32 Pages | 8¼ x 10¾ in
Full-color Illustrations

***Come Over To My House* is a delightful picture book that explores the home lives of children and parents who are Deaf or disabled.**

Co-written by disability advocate Eliza Hull and bestselling author Sally Rippin, the inclusive rhyming text authentically explores the characters' various disabilities. With a cast of friendly characters invite friends over for a play – there's fun to be had, food to eat and families to meet!

Sally Rippin is one of Australia's best-selling and most-loved children's authors. She has written over 50 books for children and young adults, and her mantle holds numerous awards for her writing.

Eliza Hull is a producer and musician based in Victoria. She has written music for American TV shows *Awkward*, *Teen Wolf* and *Saving Hope*. Most recently, Eliza produced an eight-part podcast series, *We've Got This*, on parenting with a disability, for the ABC. Eliza is a proud disabled woman, with a physical disability.

- The perfect book to start a conversation about disability and inclusion.
- Inclusive text normalizes rather than emphasizes the characters' various disabilities. Disabilities are often only shown in the illustrations, not spelt out in the text. This allows the characters' personality to shine brighter than their difference.
- Sally Rippin's books have sold over 10m copies globally (across Australia, New Zealand and the US).



Come visit our houses. come over and play!
If we're kind to each other we'll have a great day.
We can all do our best to include everyone,
so games with our new friends will always be fun.

The next time we meet up, what will we say?

Come over to my house!
Come over and play.



Come over to my house. come on now, let's go!
We'll have so much fun, but I need you to know

that often we all like to run, jump and shout
but sometimes this playing can wear us all out.



Posey Pearl is a Curious Girl

Fifi Box, Illustrated by Adam Ming

August 2023
9781760508760
JUV001000
\$18.99 | Hardcover
24 Pages | 9½ x 9½ in
Full-color Illustrations

[View on Edelweiss](#)



**In a quiet little town called Tilbury Down
was a mysterious noise in the air.
While the town slept, the eerie sound crept
over roofs and through the dark square.**

When Posey Pearl hears a strange song coming from afar in her little town, she thinks, just maybe, it's someone who needs a home. But what she finds at the end of her journey – and along the way – is quite unexpected!

Fifi Box is one of the most popular radio and television personalities in Australia. She is an advocate for women who want to challenge society's extreme beauty standards and embrace their natural beauty.

Adam Ming grew up on Penang Island, Malaysia, a tropical paradise of world heritage buildings and the best street food. Adam's illustration style is joyful and energetic with a comic sensibility and his clients include Scholastic, Harper Collins, Bloomsbury, Wern & Rook and Substack.

- A book that touches on how families can be different but still be full of love.
- The story explores feelings that children may have about their families and how they may be different from others.
- Ultimately, the story champions and celebrates all families, kindness, love and curiosity.
- Bright Light books help modern families shine a light on important conversations. The story falls under two Bright Light pillars: Character and Diversity.

I'm lonely as well, but Billy, don't dwell
on the family you wish were at home.
Can you hear that sound? Get up off the ground –
let's track down this baffling tone!

So up Billy leapt, and off the two swept
across paddocks and up a steep hill.
They followed the sound, and continued to bound ...



Into the cave, trying hard to be brave,
they tip-toed towards the unknown.
Then out of the blue, a sparkly light grew.

ARRO

and they were no longer alone.





[View on Edelweiss](#)



All the Love in the World

Louise Fedele,
Illustrated by Ana Toro

January 2024
9781761210617
JUV039050
\$18.99 | Hardcover
32 Pages | 8¾ x 10¾ in
Full-color Illustrations

Do you know what KE A GO RATA and SENI SEVIYORUM and AI SHITERU and JE T'AIME have in common? They all mean I LOVE YOU.

Come along for a charming romp across the globe in this sweet bedtime story, and collect a few of the many ways we express our love to each other the world over. With nods to special travel memories and the inability for any amount of words to capture the love between a parent and child, this is truly a story to treasure.

Louise Fedele lives with her husband and young children. A love of creative writing and telling stories to her children inspired her to write her debut children's book, *All the Love in the World*.

Ana Toro is a Venezuelan illustrator, now living in Toronto, Canada. She works in traditional media and firmly believes nothing beats the pleasure of getting your hands dirty with paint.

- Tuck in for a global bedtime adventure! Journey from Peru to Japan, Nepal to The Netherlands, Brazil to Botswana, France to Turkey and beyond.
- A lovely way to introduce young ones to diverse languages, landscapes and environments.
- Ana Toro's gorgeous artwork celebrates all kinds of love relationships – grandparents and grandkids, siblings, friends and more.
- Bright Light books help modern families shine a light on important conversations. The story falls

I don't have enough words to tell you
just how much I **LOVE YOU** each day.
So together let's travel all over the globe
to find some more words we can say.



Up, up and away ... off to Italy!
To the bright, sunny seaside we go.



We splash in the salty blue ocean
and find our first words - **TI AMO.**
[TEE-AY-MOH]





A Most Mysterious Manor

Young Queens #1

Megan Hess

September 2023
9781761212659
JUV034000
\$19.99 | Hardcover
32 Pages | 9¼ x 11¼ in
Full-color Illustrations

[View on Edelweiss](#)



Best-selling illustrator Megan Hess shines in this astonishing new collection of original fairy tales about young girls discovering their own power.

Each enchanting story will be set in a decadent faraway land, with uplifting themes that will resonate with young girls – and no Prince Charmings!

In *A Most Mysterious Manor*, a girl called Poppy Grace is waiting for her best friend Bella to come back so that they can play together again. But when she hears a mysterious creak coming from somewhere in her manor, Poppy starts to explore – and soon discovers that she can have fun on her own too ...

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- Why aspire to be a princess when you could be a queen instead? A queen's power is in her intelligence, her independence and her kindness, rather than her beauty.
- Warm, easy rhyming prose makes this picture book a joy to read aloud.
- A surprising and delightful twist that readers won't see coming!
- Megan Hess has sold over 1.5m copies of her books worldwide!



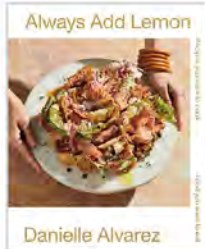


Backlist

Food & Drink



Acquacotta
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Danielle Alvarez
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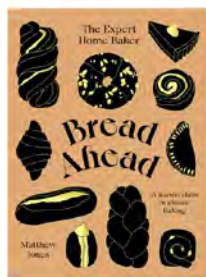




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Letitia Clark
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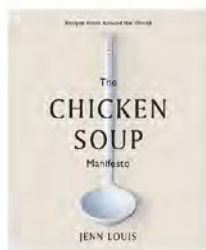
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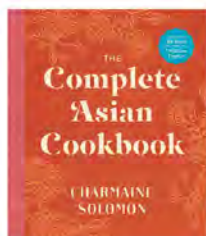
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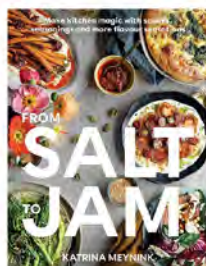
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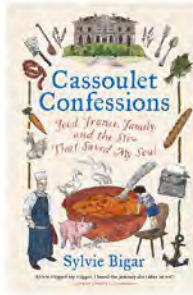
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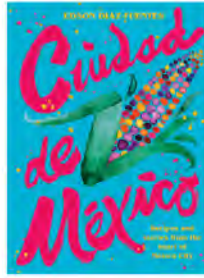
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Cicchetti in Venice**
Emiko Davies
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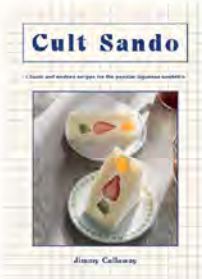
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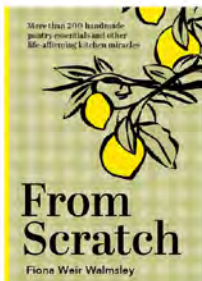
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Fiona Weir Walmsley
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Katy Holder
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Grain Bowls
Anna Shillinglaw
Hampton
\$19.99 | Paperback
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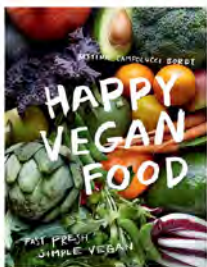
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The Green Barbecue Cookbook
Martin Nordin
\$29.99 | Hardcover
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Happy Vegan Food
Bettina Campolucci Bordi
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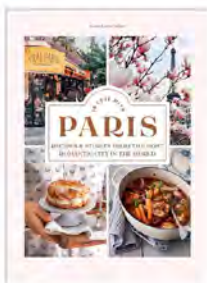
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Tim Anderson
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La Vita è Dolce
Letitia Clark
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Helen Graves
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Mabu Mabu
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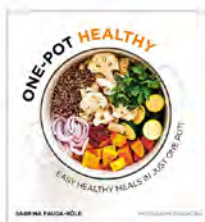
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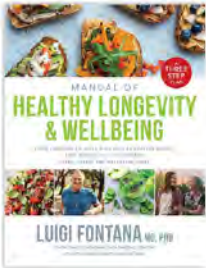




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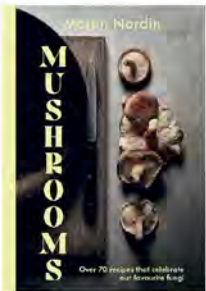
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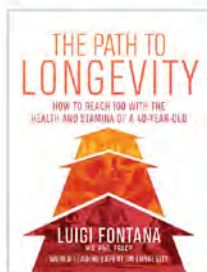
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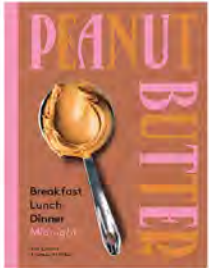




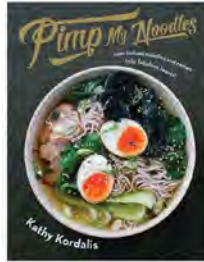
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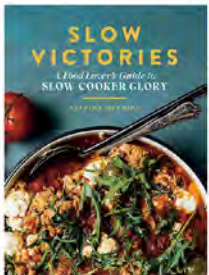
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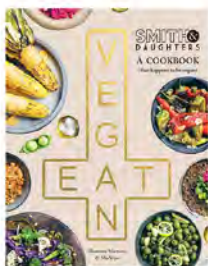


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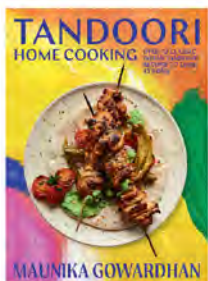
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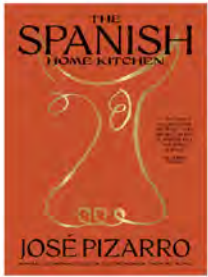
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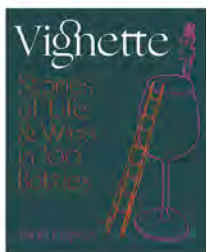
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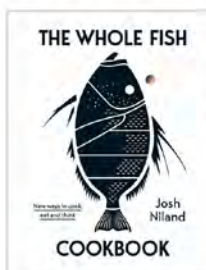
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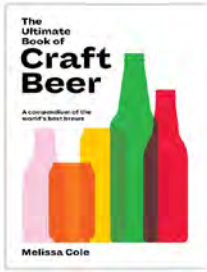


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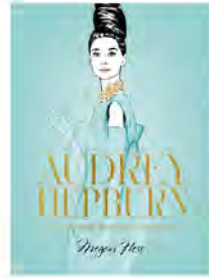
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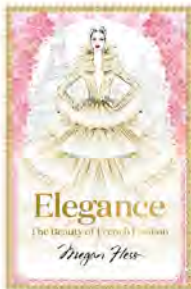
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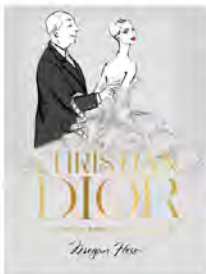
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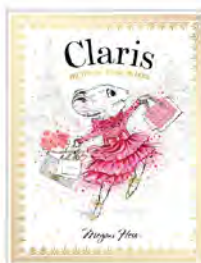
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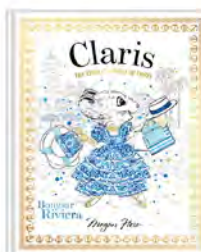
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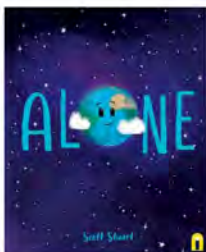
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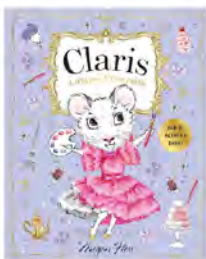
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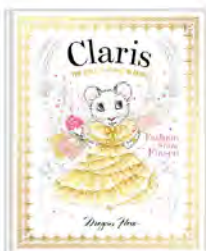
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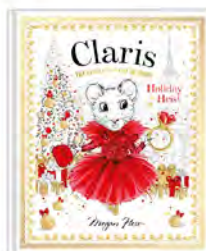
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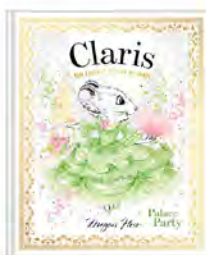


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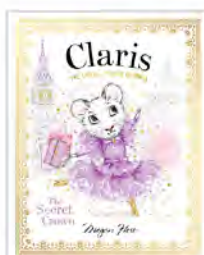


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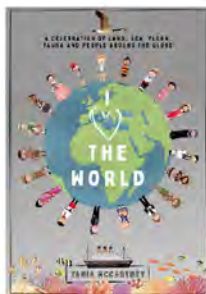




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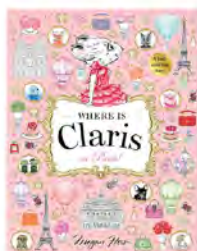
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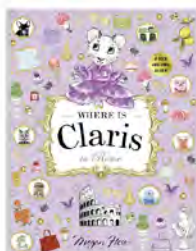
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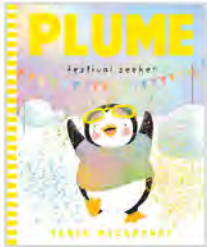




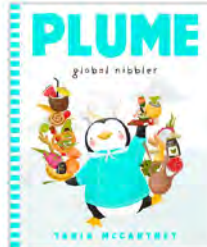
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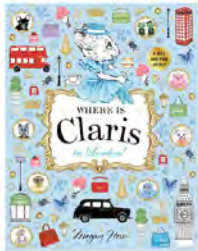
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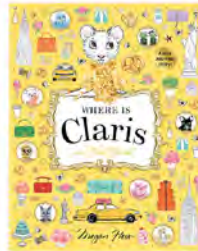
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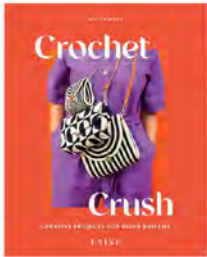


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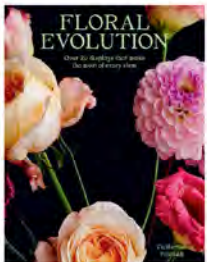
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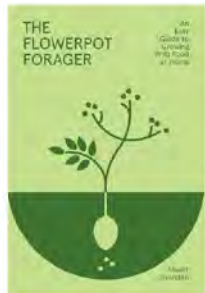
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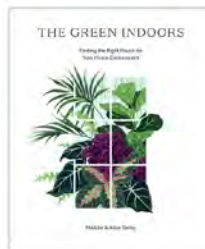
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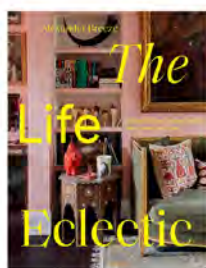
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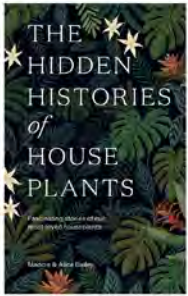
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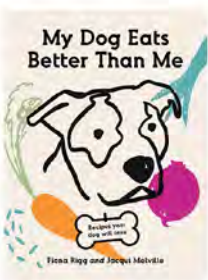
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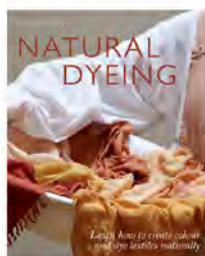
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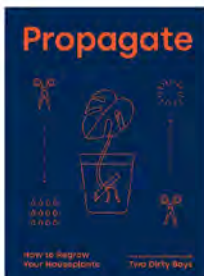




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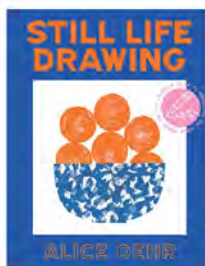
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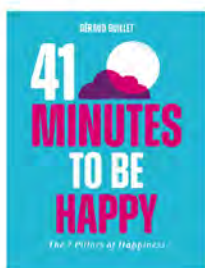
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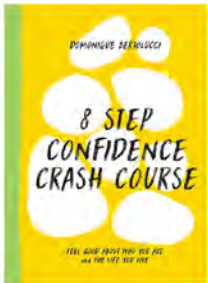
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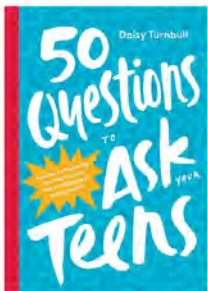
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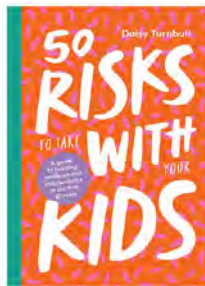
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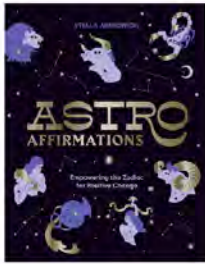
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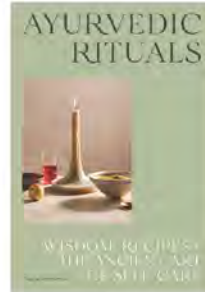
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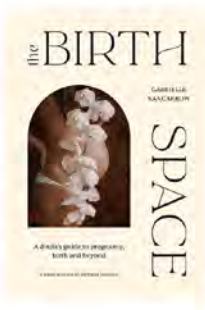
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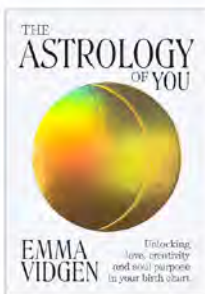


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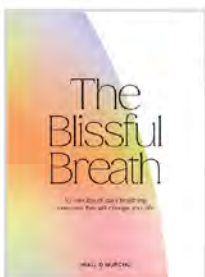
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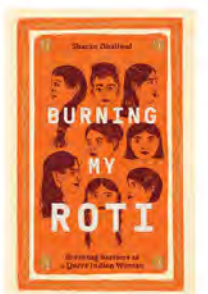
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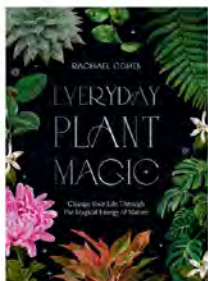




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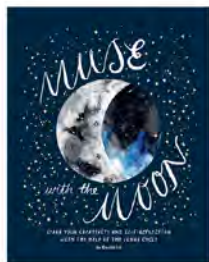
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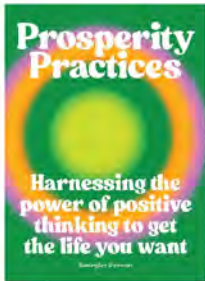
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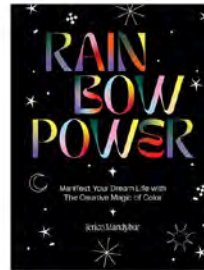
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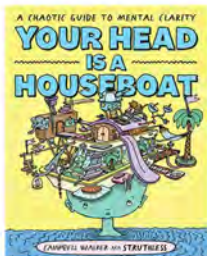


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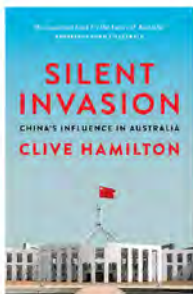




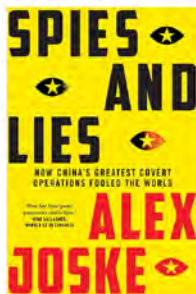
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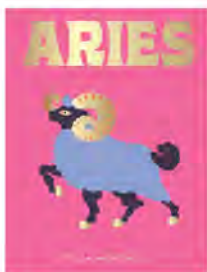
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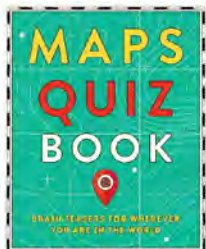
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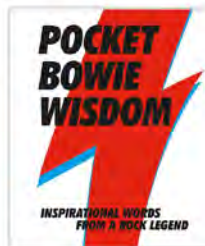
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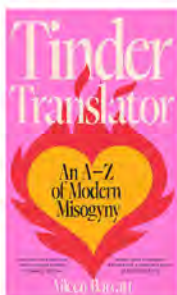


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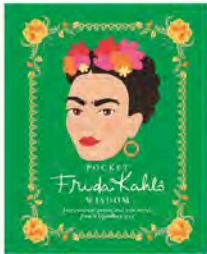
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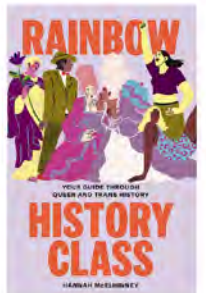
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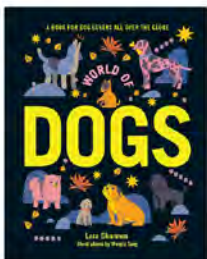
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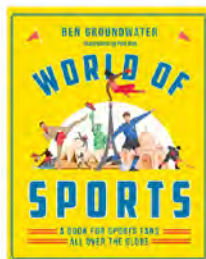
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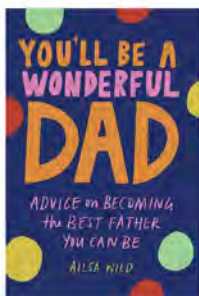


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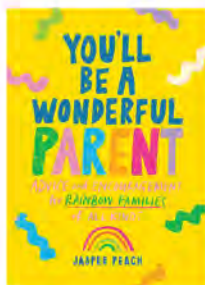


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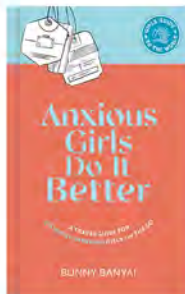


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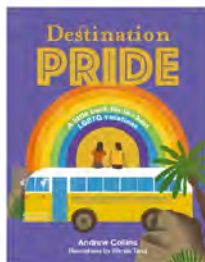
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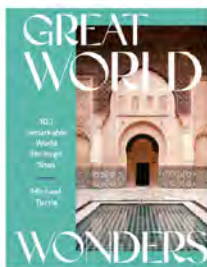
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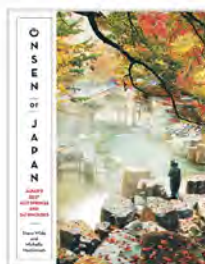
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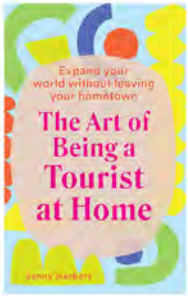


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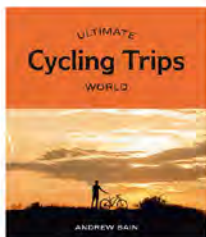
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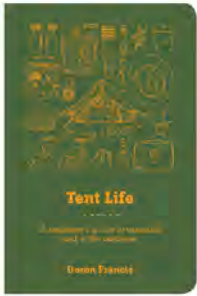
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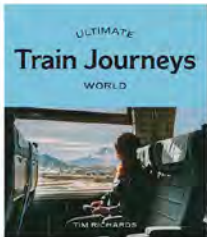
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