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Fall 2026

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Food & Drink



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Also Available

Georgia

The Cookbook

Meriko Gubeladze and Benjamin Kemper

October 2026
9781958417898
\$40.00 | Hardcover
272 Pages | 8 × 10 in
Full-color Photography

A culinary journey through the country of Georgia told through essays, cultural commentary, breathtaking photography, and 120 show-stopping recipes.

Located at the crossroads of Europe and Asia along the Silk Road, Georgia fascinates food lovers because it fuses flavors and techniques from Europe, Asia, and beyond—while keeping an identity all its own. On a single table, you might find khinkali, or soup dumplings, served alongside a Mediterranean-esque tomato cucumber salad and clay-oven breads called puri, which are reminiscent of naan. *Georgia* features familiar favorites like khachapuri, plov, and tolmash, as well as lesser-known regional delights like Kalia, a pomegranate chicken stew. No Supra or Georgian feast would be complete without dessert; think Gozinaki, caramelized honey walnut squares, and shakarlama, almond butter cookies scented with cardamom. *Georgia* is an invitation to explore the terrain and culinary traditions of a fascinating country.

Meriko Gubeladze is the chef and owner of two restaurants in Georgia, where she is a household name with a weekly cooking show. She featured in Anthony Bourdain's *Parts Unknown* and has written for the *New York Times*, *Saveur*, *NPR*, and *Bon Appétit*. **Benjamin Kemper** is an editor, reporter, cook, recipe developer, and expert on Georgian food. He is the editorial director at Prior and was the travel editor at *Saveur*. His work has been published in *Bon Appétit*, *Food & Wine* and *AFAR*.

- **A Cookbook for Travelers:** Travel to Georgia has tripled over the last 10 years. Evocative photography, essays, and cultural commentary bring *Georgia* to life.
- **Underpublished Category:** There are very few Georgian cuisine books, especially with step-by-step instructions for both popular and rare dishes.
- **Dynamic Author Team:** Meriko and Benjamin are highly credentialed, connected, and passionate about making Georgian food accessible.



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What is Georgian food?

Somewhere in Georgia at this very moment, curries, lamb and dumplings are bubbling away over a shepherd's fire, spicy bean-filled flatbreads are toasting in a skillet, and stacks of walnuts dipped in grape preserves are cooking on a spit. There are glimpses of an ancient and captivating food culture—one that spans worlds away, until it's reemerging on your own plate.

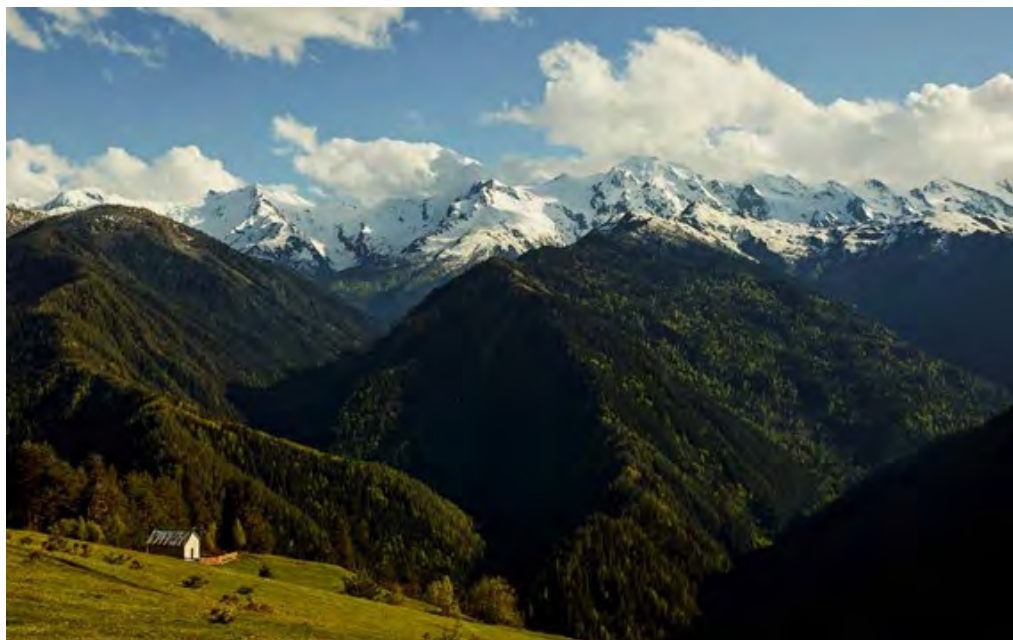
A meal in Georgia can feel like a palimpsest. On a single table, you might find wheat-based rice soup—dumplings brought by the Mongols—alongside a Mediterranean-inspired tomato-mustard salad and tiny-sweetbread, or pure (an etymological cousin to butter) poori with a meat-like chew.

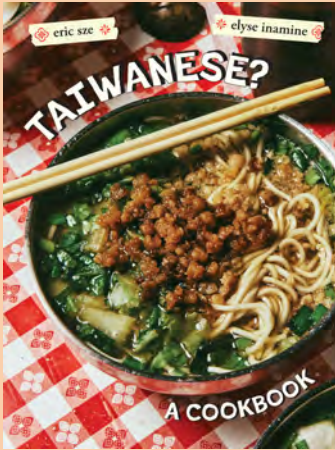
Situated between Constantinople and Baghdad along the Silk Road, and framed by the Black Sea and the Caucasus Mountains, Georgia has absorbed ingredients and techniques from the traders, migrants, and invaders who passed through it over millennia. More recently, the long shadow of the Russian Empire and the Soviet Union left a mixed legacy: biscuits, smoked fish, factory soups, and industrial packaged foods.

Georgian food is more than the sum of its influences, with a vocabulary of ingredients and techniques all its own. The ingredients themselves (many spices derived from local plants like saffron and black pepper) and the techniques (the deep, nutty aroma of saffron, the smoky, complex flavors of

fermented sourdough, or a pantry staple little known outside the region). And perhaps nothing captures the essence of Georgian cooking better than its holy trinity of spices: coriander (like fenugreek), and ground mangoed pistachos, often ground with walnuts into a rich, curry-like paste that anchors hearty dishes like pkhali (vegetable flatbread) or khachapuri (beef stew) and various soups (supra's signature soup).

These recurring flavors provide a sense of cohesion, but look closer and you'll see that the country is defined not by one cuisine, but by many. What people cook and eat varies profoundly by climate, terrain, history, and tradition. In West Georgia, the food is bold and tangy, hearty in nature, of the region's massive grape past as olives have antimicrobial properties. Ajika—a red or green chili-garlic paste that functions as a spice rub, marinade, and table condiment—is the (M)other of the western khachapuri, while white corn grits (akin to polenta) are the everyday starch. Citrus groves, tea plantations, and hazelnut trees farther





[View on Edelweiss](#)

Taiwanese?

A Rambling Reflection on the Recipes, Cultures, and People Defining this Island

Eric Sze and Elyse Inamine

October 2026
9781964786223
\$40.00 | Hardcover
304 Pages | 7¾ × 10½ in
Full-color Photography

An exhilarating and idiosyncratic exploration of Taiwanese food in all its complexity and deliciousness, with 75 recipes.

Eric Sze, a New York City restaurateur, travels back to Taiwan to understand identity and culture. These dishes he grew up eating in Taipei show an inadvertent fusion of food, from imports like xiao long bao and shrimp fried rice that have become part of the culture, to his mom's distinctly Chinese Taiwanese Lunar New Year spread. Discover the beloved staples of Taiwanese street food like popcorn chicken, fried noodles, gua bao, and more. Recipes are accompanied by essays on stand-out dishes and ingredients, plus special features like a choose-your-own scallion pancake adventure, and Taipei itineraries that are spread throughout.

Eric Sze is the chef at Wenwen in Brooklyn. Eric was born and raised in Taipei and now lives in New York. He was recognized as a 2021 Eater New Guard, received two stars from the *New York Times* and contributed to *Bon Appétit's* hot pot primer, which was nominated for a James Beard award in 2023.

Elyse Inamine is a freelance writer and editor. She's covered restaurants for *Bon Appétit* as the restaurant editor and worked at *Food & Wine* and *Tasting Table*. She contributes to the *New York Times*, *TASTE*, *Food & Wine*, and *Bon Appétit*. Elyse was nominated for a 2023 James Beard media award.

- **Rising global interest:** People are more interested in Taiwan than ever before, with tourism nearly quadrupling over the last 20 years.
- **A new take on a celebrated cuisine:** Eric's creative takes on beloved Taiwanese dishes offer a fresh, inventive perspective that is sure to win over readers.
- **Dynamic author team:** Eric Sze is known for his beloved restaurants 886 and Wenwen in New York. Elyse Inamine is a James Beard award-winning writer.





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Drinking, Karaoke-ing, and Scarfing Down *Sesame Noodles in Taipei*

My perfect itinerary for an excellent night out

In the last few years, sesame noodles have become the post-partying meal, with a few particular restaurants and stalls enjoying popularity. It makes sense because sesame noodles are quick — incorporating either a night-out drinking in 30', 90%'s weather — and garlicky enough to punch through alcohol-laden palates before the food service has caught on. I was doing this as a young drink dealer in Taipei. I'd ask cab drivers to drop off the family that lives near my home, pick through an order board of sesame noodles, and snag a little water before finally walking home and sleeping like a baby. I love family, that's correct, and this place is still the start, and end point, for my ideal night on the Taiwanese foodbook.



7 p.m.
Eat dinner at 饕客小吃館

which has an incredible food mixer who'll drop-ship steamed pork sandwiches and don't during, then rolled up like a spring roll. Really cool. Get sampling and whenever the job need to find the rest of your night.

8:35 p.m.
*Go wherever there's a bar/club.
*Talkie Bowling**

"This one would, we don't look at it because we're only through some of your experiences, you need to do it at that two days in advance could get on 2.5 p.m. more. So we expect to see by watching around. I highly recommend *Talkie Bowling*, which has good food and is close to everything else."



[View on Edelweiss](#)

Also Available



The Whole Fish Cookbook
9781743795538
\$44.00 | Hardcover



Take One Fish
9781743796634
\$40.00 | Hardcover



Saint Peter

Chapter & Verse: The making of Sydney's legendary seafood restaurant – in over

September 2026
9781761452024
\$55.00 | Hardcover
448 Pages | 8½ × 10¾ in
Full-color Photography

A landmark anniversary book – celebrating ten years of Saint Peter, Josh Niland's globally acclaimed Sydney restaurant.

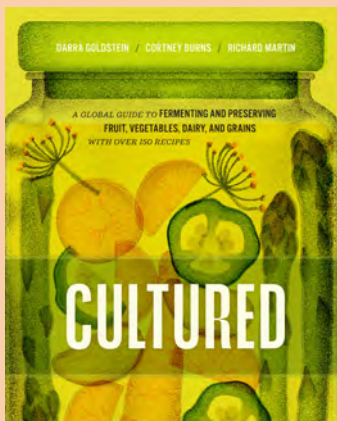
In 2026, Saint Peter in Sydney, celebrates a decade of being “the most exciting place to eat in Australia” (*The New York Times*) and the sole Australian restaurant to make the world's Top 100 list. Renowned as Australia's most transformative chef, Niland brings his unparalleled expertise to this, his fourth cookbook. Niland's latest work mirrors the essence of a Saint Peter meal: a series of impeccably crafted courses that elevate fish cookery to an art form.

Josh unveils the secrets behind the restaurant's celebrated dishes—from the “Fish Eye Chips” to the elegant “Tuna Wellington” and, through a series of engaging essays, Niland discusses the crucial aspects of fish sourcing and preparation, shedding light on the sustainable methods and meticulous techniques that define his culinary philosophy. Illustrated with stunning photography and enriched with personal anecdotes.

Josh's culinary achievements include four James Beard awards, The André Simon Food Book of The Year, The Best Chef Innovation Award, the *Good Food Guide* Chef of the Year and Two Hat Award.

- **Revolutionary philosophy** – showcases Niland's “whole fish” approach.
- **Three major essays** – in-depth reflections on the history of Saint Peter, its evolution, and a day in the life of the restaurant.
- **Structured recipe collection** – recipes presented as “Verses” interwoven with essays.
- **Visually ambitious design** – inspired by the interior of the restaurant with lush finishes.
- **International prestige** – builds on the success of Josh's books.





[View on Edelweiss](#)

Also Available



Preserved: Vegetables
9781958417157
\$22.00 | Hardcover



Preserved: Fruit
9781958417119
\$22.00 | Hardcover



Cultured

A Global Guide to
Fermenting and Preserving
Fruit, Vegetables, Dairy,
and Grains, with over 150
recipes

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

October 2026

9781958417171

\$50.00 | Hardcover

432 Pages | 8 × 10 in

Full-color Photography
and Illustrations

The only book on preserving you'll ever need! A vast and ambitious hardback cookbook featuring over 150 preserving recipes for drinks, condiments, snacks, and sweets.

Organized by how long each recipe takes, there is something for all timescales—from quick pickles to methods that take weeks or months but can survive for years. *Cultured* draws on worldwide culinary traditions, employing techniques such as drying, canning, freezing, pickling, fermentation, and salting. Making condiments like harissa and adjika, as well as staples like kimchi, preserved lemons, and pomegranate molasses to eat now and enjoy later has never been easier. Recipes are accompanied by information on how to use preserved foods to transform your cooking. Written by the authorities in the field, *Cultured* is full of fascinating essays, stunning photography, and gorgeous illustrations.

Darra Goldstein, is the author of six award-winning cookbooks, including *Beyond the North Wind* named one of 2020's best cookbooks by Forbes and *The Washington Post*. She has a Lifetime Achievement Award from the IACP. **Cortney Burns** is dubbed the "godmother of fermentation." Her book *Bar Tartine* won awards from the James Beard Foundation and IACP. *Bon Appétit* **Richard Martin** is a lifestyle editor, and writer who started magazines and websites, including *Complex*, and Food Republic.

- **Comprehensive:** With over 150 recipes, *Cultured* is a deep-dive exploration of preserving food.
- **Stellar Author Credentials:** Highly regarded on their own, as a team they bring expertise in cooking, recipe development, food writing, and history.
- **Global Perspective:** *Cultured* traverses culinary territory from around the world.

Apple Kraut

The addition of a single tart apple to the cabbage as it ferments makes this *post-sauerkraut* distinctive. If you have a mandoline, use it to slice the cabbage and apple very thinly, or shred them very finely with a knife.

MAKES ABOUT 2½ QUARTS / 2.5 L

1 large (2-pound/1.4-kg) head green cabbage,

hulled, cored, and very thinly sliced
1 Granny Smith apple, peeled, cored, and
very thinly sliced

1 tablespoon coarse sea salt
3 tablespoons (27 g) kosher salt

Directions Cut apart 1/3 L-coring jar or fermentation crock. Core the cabbage, apple, carrots, and salt in a very large bowl and massage gently for a few minutes to release some liquid. Press a heavy plate onto the cabbage and apple pile to weigh it down. Leave to stand at room temperature, draining and agitating the cabbage 4 or 5 times throughout, until it has released enough liquid to cover the solids, about 4 hours.

Push the cabbage and its liquid into the sterilized jar or crock, using a spoon to completely submerge the cabbage in the liquid (if necessary, add a bit of salted water to cover). Seal the container, using a lid with an airlock if you have one. If you don't have the container every few days to release carbon dioxide buildup and check the seal, which can gently be wiped off the ferment. Store at cool-room temperatures (ideally 60°F to 65°F, 15°C to 20°C) for at least 2 weeks, until the sauerkraut has a nice tang but is still crisp. Transfer the sauerkraut to the refrigerator, where it will keep for 12 months or more.

276 CULTURED



Carrot and Barberry Salad

This recipe was inspired by the Korean *Ubbok* carrot salad that Russians fondly call *morichichu*. But the salad actually stems from oppression. Beginning in 1850 and continuing into the early twentieth century, Koreans from the northeastern province of Hamkyong migrated to the Russian Far East in search of a better life. They established vibrant communities, which were grouped in 1933 when Stalin forcibly deported nearly 300,000 Koreans to Uzbekistan, then part of the Soviet Union. Once again, the Koreans had to adapt to a new, harsh climate. In this case, a desert. Sauered was no longer available, so the Koreans, as they are known, began making a banchan-like carrot salad instead.

With the coming of communism after Stalin's death, some Koreans returned to European parts of the USSR to work or to study. Their carrot salad followed, becoming a sought-after offering in the farmers' markets of Moscow and Leningrad. Spicy Korean salad soon became an ubiquitous dish on the Russian *zakuska* or appetizer table. It remains so popular that housewives often sell special graters to make the fine julienne strips that define the salad's appealing texture.

Our recipe departs from the original, replacing it the salad's vinegar (including pickled carrots and barberries) and brightening the Korean profile by adding refreshing gochujang, gochugaru, vinegar, and sesame seeds.

The pickled carrots and barberries keep for months in the refrigerator, so it's a good idea to make them well in advance. And FYI: Use your salad especially often, but feel free to add more dressing.

MAKES ABOUT 1 QUART / 1 L & 90 SERVINGS

Ingredients 100 g fresh carrots, peeled and cut into
 fine julienne strips

1 carrot, 1 1/2 (2 small) bunches green onions,

white and green parts, finely sliced

1 cucumber, 1 1/2 (1 large) sliced Pickled Carrots,

page 100

1/2 cup (70 g) drained Pickled Barberries (page 100)

1/2 cup (70 g) spicy Korean Dressing (page 100)

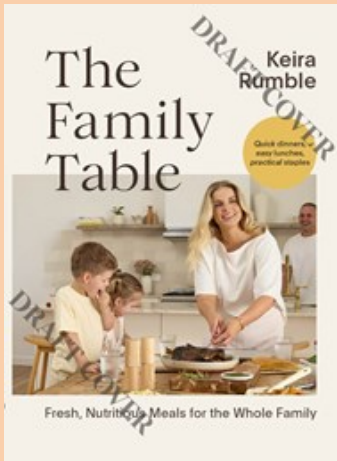
Toasted sesame seeds, for garnish

1/2 bunch country-chopped dill, for garnish

Directions In a large bowl, combine the julienned fresh carrots, sliced green onions, and the pickled carrots. Stir in the pickled barberries.

Pour the dressing over the vegetables and thoroughly mix evenly. Let the salad sit in the refrigerator for at least 30 minutes at room temperature before serving. Let dill and seeds sit in the refrigerator for several days. To serve, garnish with toasted sesame seeds and chopped dill.

377 UNFERMENTED



[View on Edelweiss](#)

Also Available

The Family Table

Fresh, Nutritious Meals
for the Whole Family

Keira Rumble

September 2026
9781761451379
\$35.00 | Hardcover
192 Pages | 7½ × 9½ in
Full-color Photography

The Family Table is about making real food work for real life – without the stress, overwhelm or hours in the kitchen.

In her debut cookbook, entrepreneur and former food stylist Keira Rumble shares over 70 flavor-forward, fuss-free recipes designed for the rhythm of everyday family life. From quick breakfasts and streamlined weeknight dinners to lunchbox staples, simple bakes and relaxed entertaining, these are meals that bring people together – easy to make, generous to share and full of flavor.

Shaped by Keira's experience as a busy working mum, this is a book grounded in the realities of modern households – offering smart shortcuts, flexible ideas and recipes that adapt to you. At its heart, *The Family Table* is about connection: creating simple, joyful moments around food, and making the everyday feel a little more special.

Keira Rumble is on a mission to revolutionize the health food, wellbeing, and beauty industries. She is the founder of Habitual Beauty (in Sephora), Krumbled Foods (in Coles) and Mini + Me. Her products are stocked in AUS, NZ and the UK. Keira's entrepreneurial journey began with a pre-diabetic diagnosis. Keira started to look at 'protein snacks' and 'healthy foods' only to realize that they were formulated with a high sugar content. Keira decided to do something about it and so, Krumbled Foods was born.

- **Family-first focus** – over 70 recipes designed to nourish the whole family.
- **Easy, budget-friendly and nutritious** – quick, achievable, inexpensive dishes. No cheffy techniques or hard-to-find ingredients.
- **Author credibility** – trusted wellness entrepreneur with an established audience- @kurumble 335k.
- **Modern lifestyle alignment** – positioned at the intersection of health, family and convenience.



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About this book

This book uses 250 ml (9 fl oz) cup measurements and 20 ml (¾ fl oz) tablespoons.

In the US, a cup is 8 fl oz (240 ml), just smaller. American cooks should be generous in their cup measurements. In the UK, a cup is 6 fl oz (180 ml). British cooks should be scant with their cup measurements.

Oven temperatures in this book are for fan-forced ovens. If using a conventional oven, increase the temperature by 20°C (50°F).

All eggs used in the following recipes are 60 g (2 oz) and free-range. I always use organic, free-range chicken where possible.

As someone who lives with coeliac disease, I am always mindful about using gluten-free options. Please be aware that while most of the *British pantry staples* are naturally gluten free, always take care to check product labels – particularly with sauces, condiments, spice mixes and processed meats – as some may contain hidden gluten (e.g., wheat-based thickeners, soy sauce, malt extract).

If you are coeliac or highly sensitive, ensure all products are certified gluten free to avoid cross-contamination.

KEY

DF	dairy free
GF	gluten free
NF	nut free
V	vegetarian
VG	vegan
BATCH COOK	double the recipe to make a second batch
FREEZER FRIENDLY	freezes well
MAKE AHEAD	make the day or night before

Preparation makes for a smooth week

I find the easiest way to ensure that I am not caught off guard with busy dinners or a last-minute midweek dash to the supermarket is to prep ahead and plan my meals out. Knowing what we are going to eat allows me to ensure we are eating a range of proteins and a good selection of in-season fruit and vegetables.

One of the hardest things in our little house? A simple whiteboard next to the fridge. I've divided it in two by drawing a line down the middle. One side holds our weekly menu plan, the other is a running list of anything we've run out of and need to buy. This simple setup has made all the difference. It keeps our pantry stocked with the basics we rely on and helps take the stress out of midweek meals, even when the day doesn't go to plan.





[View on Edelweiss](#)

Asian Home Cooking

A cook's guide to the
everyday dishes of Asia

Adam Liaw

October 2026
9781743799802
\$42.00 | Hardcover
448 Pages | 7¾ × 10¼ in
Full-color Photography

More than 200 authentic, accessible recipes that bring the flavors of the world's largest continent into your kitchen.

Going far beyond takeaway favorites, this landmark book shows the breadth and diversity of Asian cuisines, from Japan's nikujaga (simmered beef and potatoes) and Vietnam's canh chua ca (sweet and sour fish soup), to the rasams and sambars of South India and the noodles of Northern and Southern China. These are the dishes that families actually cook at home – meals that are simple, nourishing and full of flavor. Organized by country and region, it reveals the everyday meals that fuel more than half the world's population, placing each recipe in its cultural context while keeping the focus firmly on the home kitchen.

With Adam Liaw's trademark clarity, warmth and authority, *Asian Home Cooking* draws on years of travel, exploration and lived experience. It is both a reference work and a guide for how we cook today. Comprehensive, accessible and meticulously researched, it belongs on every kitchen shelf – a timeless resource for anyone who loves food, family and flavor.

Adam Liaw is a celebrated writer, cook, television presenter and former lawyer, and host of the popular SBS series *The Cook Up*.

- **More than 200 recipes from 24 countries across Asia**, bringing the flavors of the continent home.
- **A celebration of Asia's incredible culinary diversity** – connecting cultures, ingredients and traditions.
- **Simple, flavor-forward recipes designed for real life** – achievable dishes for weeknight meals and casual entertaining.
- **Photography by David Loftus**. Written by award-winning cook, television presenter and author Adam Liaw.



Vegetable thenthuk

Serves 4
Preparation time: 30 minutes
Cooking time: 20 minutes

2 tablespoons vegetable oil
1 teaspoon Sichuan peppercorns
4 garlic cloves, finely chopped
3 cm (1½ in) piece ginger, peeled and finely chopped
1 onion, finely sliced
3 tomatoes, roughly chopped
100 g (3½ oz) soft-boiled mushrooms, quartered
½ (2½ in) (1 cup) medium hot-pepper sauce, peeled and cut into 1 cm (½ in) slices
1 tablespoon salt
2 tablespoons soy sauce
1 small bunch spinach, trimmed and cut into 3 cm lengths
chilli oil, to serve (optional)

Noodle dough
200 g (7½ oz) soft wheat gluten
Salt, ground flour
1 teaspoon salt
2 tablespoons vegetable oil

Tibetan cuisine is home to dozens of noodle soup dishes (thukpa) that match perfectly with the cold mountainous climate. Thenthuk is just one of these soups, but it is one of the most common dishes cooked at home by Tibetan families. Varieties can be made with beef, yak or lamb, but so many more people in Tibet are becoming vegetarian, vegetable-based versions are also extremely popular.

To make the noodles, combine the flour and salt in the bowl of a stand mixer fitted with the dough attachment. Add 180 ml (8 fl oz) water and knead on low speed for about 10 minutes until the dough is smooth. You can do this by hand if you prefer. Cover the dough with the oil, place in an oiled bowl with a plate on top and rest at room temperature for 1 hour.

For the soup, heat a large teaspoon of medium heat oil and add the Sichuan peppercorns. Add the garlic, ginger and onion and fry for about 2 minutes until fragrant. Add the tomato, mushrooms and radish and 2 litres (88 fl oz) water. Add the salt and soy sauce and bring to a simmer. Simmer for 10 minutes.

While the soup is simmering, divide the noodle dough into 8 pieces and roll into cylinders about 1 cm (½ in) thick. Flatten the cylinders and stretch each piece into a flat noodle. Tear off 3 cm (1¼ in) pieces of the noodle and drop into the soup. Repeat for the remaining dough. Simmer for 5 minutes, then add the spinach and remove from the heat. Taste and adjust seasoning. Serve the thenthuk with chilli oil for grissing, if you like.



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[View on Edelweiss](#)

Cheese Please

Over 90 Indulgently Cheesy Dishes—Melty, Crispy, Savory, and Sweet

Sue Quinn

August 2026
9781964786421
\$25.00 | Hardcover
192 Pages | 6½ × 8½ in
Full-color Photography

The ultimate book for everyone who believes that cheese makes everything better.

Whether it's the sharp tang of goat's cheese in a salad, the gooeyness of warm raclette on bread, or the crumbly creaminess of a hunk of Cheddar, cheese is a kitchen hero. We all know cheese gives life to toast, is essential showered over pasta, and is the hero of any cheeseboard—but it has so much more to offer. It melts, crisps, crumbles, and stretches, adds depth, texture, and even structure to sweet and savory dishes in ways that few ingredients can match.

This book is a celebration of what cheese, in all its forms, can do in salads, soups, hearty mains, cakes, desserts, and more. It will help readers understand the staggering variety of styles of cheese, the best ways to store it, how to swap one for another in recipes, and how to use up scrag ends.

Sue Quinn is an award-winning food journalist and cookbook author. Her work regularly appears in the *Telegraph*, the *Sunday Times*, *Waitrose* magazine, and the BBC. She is the author of fifteen cookbooks. Her latest, *Second Helpings: Delicious Recipes to Transform Your Leftovers*, was acclaimed by the likes of Nigella Lawson and Diana Henry.

- **75 + recipes for cooking with cheese.**
- Fun package that makes this book **the perfect gift for cheese lovers.**
- **Accessible lower price point** perfect for merchandising.





Smoky Manchego & 'Nduja Croquetas

Manchego brings a nutty richness to these crisp, golden bites, while 'nduja delivers smoky heat. They're not quick to make but most of it is chilling time, and the reward is worth it.

WISKS 20 croquetas **SKOP TIME** 25 minutes, plus at least 2 hours chilling **COOK TIME** 25 minutes

2 cups plus 1 tbsp (500 ml) whole milk

1 onion, halved

2 bay leaves

10 black peppercorns

2½ oz (80 g) 'nduja, finely chopped (using removed if needed)

½ cup (95 g) butter

½ cup (100 g) all-purpose flour

½ cup (100 g) finely grated Manchego cheese

2 large eggs, beaten

½ cup (100 g) panko bread crumbs

Vegetable oil, for deep-frying

Salt

Bario or plain mayonnaise, for serving

01. In a large pan, heat the milk with one onion half, the bay leaves, and peppercorns until steaming but not boiling. Remove from the heat and let sit for 1 hour.

02. In a medium pan, cook the 'nduja over low heat until the fat renders, 3 to 4 minutes. Scoop out the meat onto paper towels, leaving 1 Tbsp of the fat in the pan.

03. Finely chop the remaining onion half. Add the butter to the 'nduja fat, then add the onion and a pinch of salt and cook gently until soft, 8 minutes. Stir in ½ cup (95 g) of the flour and cook for 1 minute. Gradually whisk in the warm milk, discarding the peppercorns and bay leaves. Stir until smooth, then simmer, stirring, until very thick, 8 minutes. Remove from the heat and stir in the Manchego until melted, then stir in the cooked 'nduja pieces.

04. In a shallow dish, spread the mixture out evenly, then press plastic wrap directly on the surface. Cool, then chill until very firm, at least 2 hours.

05. When ready to cook, scoop out spoonfuls of the chilled mixture and shape into croquetas about 2 by 1 inches (5 by 3 cm). Transfer to a tray in the refrigerator as you go.

06. Put the eggs, the remaining ½ cup (70 g) flour, and the bread crumbs in separate bowls. Dip each croqueta in the flour, then in the egg, then in the bread crumbs until coated. Chill until ready to fry.

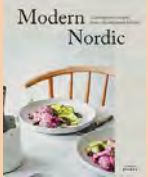
07. Pour enough oil into a deep pan to come 2½ inches (5 cm) up the side and heat to 350°F (180°C). Deep-fry the croquetas in batches until golden. Drain on paper towels. Cool for 1 to 2 minutes. Serve with mayonnaise.





[View on Edelweiss](#)

Also Available



Modern Nordic
9781761451232
\$35.00 | Hardcover



Malta
9781743798812
\$36.99 | Hardcover



Tramontana

Northern Italian Recipes from Sea to Summit

By Simon Bajada

August 2026
9781761451447
\$32.99 | Hardcover
240 Pages | 7½ × 9¼ in
Full-color Photography

***Tramontana* is a culinary journey through Italy's northwestern frontier.**

Following the ancient salt trading routes that wind inland from the Mediterranean, Simon Bajada uncovers a rich tapestry of regional food culture, where fresh, delicate coastal dishes give way to the buttery, hearty fare of the mountains. Along the way, readers will discover focaccia and farinata, walnut sauce pasta and beef agnolotti, chestnut gnocchi and cheese-laced polenta – each recipe a reflection of the terrain, history and soul of the region.

Shot on location and in studio, this book combines over 70 accessible recipes with evocative photography and thoughtful storytelling. With its deep sense of place and practical appeal, *Tramontana* offers adventurous home cooks a fresh and authentic perspective on Italian food – rooted in tradition but full of contemporary charm.

Simon Bajada is an Australian-born food and travel photographer and writer based in Sweden. With a background as a chef, food stylist and recipe developer, Simon brings a deep understanding of the culinary world to his work. He is known for his evocative photography and engaging storytelling.

- **A fresh take on Italian cuisine** – focuses on the lesser-explored northwestern regions of Liguria, Piedmont and Aosta.
- **Over 70 approachable, flavorful recipes** – from light coastal dishes to hearty mountain fare.
- **Beautiful photography throughout** – a mix of on-location reportage and clean studio shots.
- **Celebrates regional Italian ingredients and traditions** – highlights the culinary shift as olive oil gives way to butter, seafood to salumi.
- **Perfect for food lovers and armchair travellers alike** – rich in both flavor and atmosphere, this is a book to cook from and get lost in.



CHAPTER

01

LIGURIA

"Liguria's cuisine is not about showy abundance. It is about coaxing maximum flavour from simple ingredients."

GATTAFIN BARBAJUAN

fried ravioli

• SERVES 4
(makes 25–30)

On the far west coast of Liguria, this recipe is shared by the neighbours over the border in France's Côte d'Azur where they call these deep-fried ravioli *farfadels*. In reality, they are often stuffed with pumpkin and ricotta, sometimes rice, and a local cheese called *bruno* (a fermented ricotta). In the summer, it's cheese, artichoke (Swiss chard) and spinach.

Head to the other end of Liguria to the inside town of Lavagna, in the Cinque Terre, and you will find *gattafin*. It's almost identical, another fried ravioli filled with greens. Two-egg (wild edible herbs) were said to be collected by workers in meadows surrounding the nearby La Gatta quarry and were taken home to their wives who would prepare this dish.

The shape is inconsequential. You can make half moons by folding over a circle or make squares by laying over a sheet of dough and using the stamp. They make a great start for any meal.

To make the dough, tip the flour onto your workbench and make a well in the middle.

Crack the egg into the well and add the oil. Using a fork, whisk the egg with the oil, taking care that it doesn't spill out of the well. Once a jelly-like ball forms in the well, start gradually incorporating the flour, adding splashes of water (up to about 70–90 ml/2 1/4 fl oz–3 fl oz) to form until the dough comes together. Knead for 7–10 minutes until the dough is elastic and smooth like baby's skin. Cover with a damp tea towel (dash towel) or cloth and set aside to rest for at least 30 minutes or up to 1 hour.

pastry dough

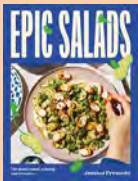
200 g (7 oz) all-purpose flour
1 egg
1 tablespoon extra-virgin olive oil
Salt
200 g (7 oz) all-purpose flour
1 large egg, yolk and
white separated
handful of milk (optional) leaves
200 g (7 oz) English spinach
1 tablespoon extra-virgin
olive oil
1 onion, finely sliced
1 egg
50 g (1 3/4 oz) grated parmesan
500 g (1 lb 2 oz) ricotta
pinch of green hot sauce
200 ml (7 fl oz) olive oil
for frying
salt and pepper, to season





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Epic Veg

Bold, Satisfying Meals That Hit the Spot

Jessica Prescott

July 2026
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224 Pages | 7½ × 9¾ in
Full-color Photography
and Illustrations

The essential kitchen bible with over 80 delicious vegetable-centered dishes that are low cost, low effort, and big on flavor.

Put delicious vegetarian food on the table every time, no matter what you're craving. Whether you need a quick midweek meal, are entertaining guests, or pulling together lunch while working from home, *Epic Veg* has you covered. This book is designed for real life – packed with reliable recipes to help you eat well, waste less, and make vegetarian food easy, satisfying, and exciting.

Seasoned cookbook author Jessica Prescott knows great vegetarian food isn't about what's missing – it's about what's possible. In *Epic Veg*, she shares the building blocks of flavor, texture, and balance, empowering you to create bold, satisfying meals that hit the spot every time. Navigate the chapters by feeling like:

- **Fresh and healthy?** Head to *Veggie Fix*
- **Warm and cosy?** Try *Creature Comforts*
- **Low-effort, high-impact?** *Oven Buddies* is for you
- **Hearty and nourishing?** *Cool Beans* is your best friend

Jessica Prescott is a mother, cook, author, photographer and postpartum doula. Jess's plant-based cookbooks are a go-to for vegans and vegetarians worldwide, as well as those wanting to introduce more plant-based eating into their life.

- **Over 80 delicious vegetable-centered dishes** that are low cost, low effort, and big flavor.
- **Recipes designed for life** – weeknights, weekends, entertaining and working-from-home lunches.
- **The hot new diet is flexitarian.** People are looking to incorporate more vegetables into their diet and eat less meat.
- **Learn the building blocks of flavor** and feel empowered to make delicious food using whats on hand.



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Serves
1

Prep
30 minutes

Cooking time
30 minutes

Okonomiyaki for one

2 tablespoons self-raising
flour (100g) flour
30 ml (2 fl oz) (2 tablespoons) water
(or dash stock if you're not
vegetarian/vegan)
1 extra-large egg
1 teaspoon butter or soy sauce
1 teaspoon sea salt
80 g (2½ oz) flour, shredded cabbage,
onion and squid (if
you're not vegetarian)
20 g (¾ oz) grated carrot
2 spring onions (scallions), sliced,
green tops reserved and optional
pinch of dried seaweed flakes (optional),
oil, for cooking

Topings

Japanese mayonnaise (optional)
Japanese soy sauce (optional)
Fried egg (optional)
Shredded white radish (optional)
Pickled ginger (optional)
Soft cheese or chili oil (optional)

Morish and warning. This savory Japanese pancake is the perfect way to use up that cabbage lingering in your veggie drawer. It's quick to make, endlessly riffable, and ridiculously satisfying whether you're post-workout or mid-hangover. While I am often humorously relaxed about proper measurement in recipes, this is one where I do recommend weighing your cabbage and carrot – at least the first couple of times you make it – to get an idea of how much veg you need. I make an intentionally recent batter, but it does mean that the much veg you make it tricky for the pancake to hold and hold its shape as you flip it.

Place a large, flat-bottomed frying pan over a medium heat.

In a bowl, whisk the flour, water, egg, butter or soy sauce and salt into a smooth batter. Add the cabbage, carrot, white parts of the spring onion and seaweed flakes, if using, and stir to combine.

You can also just place all the ingredients in a shallow bowl and use a fork to combine, breaking the egg and incorporating it as with the other things. You should see a thin batter evenly coating the veggie.

Heat a bit of oil in the hot pan – I use anywhere between 1 teaspoon and 1 tablespoon depending on my mood. Swirl the oil over the bottom of the pan, then pour the batter in, using a fork to gently shape it into a round pancake.

Cook for about 3–4 minutes until the bottom is golden brown, and bubbles are forming and popping. Carefully flip and press down lightly to ensure the underneath gets as even as you can. Cook for another 3–4 minutes, adding a little more oil to the pan if you want the edges to be crisp.

Transfer the cooked pancake to a plate, and drizzle with mayonnaise sauce and soy sauce. To get the best effect, drizzle the sauce from the top of the pancake and then take a generous shower anything it soaks the pancake, in one direction and then the other. In the name of eating more protein in my 40s, I like to try an egg to add to this – many great cooks rightly argue with accurate seeds and reserved spring onion greens, then add pickled ginger and chili, if using.

Veggie fix



93

Serves
4–6

Prep
15 minutes

Tomato and peach salad

2 heirloom tomatoes
5–12 cherry tomatoes
3 ripe peaches
1 shallot
1 handful of fresh basil
drizzle of extra-virgin olive oil
sprinkle of lemon juice
lemon zest, to taste
sea salt and freshly cracked black
pepper, to taste

A tomato, a fruit, a soft cheese, a herb – it's a foodie's formula, and this salad is no exception. Juicy peaches meet ripe tomatoes, creamy burrata and fragrant basil for a show-stopping summer dish that's as effortless as it is elegant. Perfect for entertaining, especially when you don't feel like cooking.

Slice the heirloom tomatoes into wedges and halve the cherry tomatoes, placing a half as you go. Season lightly with a generous pinch of salt then gently toss to coat. Arrange the tomato wedges, cherry tomatoes, and peach slices on a large serving platter. Top the burrata over the top and back in basil leaves here and there. Drizzle generously with olive oil and a spritz of lemon juice. Finish with lemon zest, flaky salt and a good pinch of black pepper.

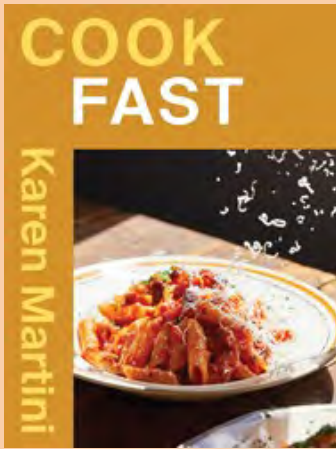
Serve immediately, preferably with crusty bread, a bowl of other dishes and good company.



240

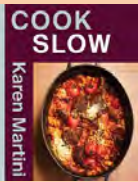


Epic Veg



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Karen Martini

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The ultimate guide to bold, flavor-packed meals that come together in no time, featuring over 80 quick and easy recipes designed for busy cooks.

Part of the COOK series—drawn from a lifetime of cooking this beautifully photographed book proves that speed doesn't mean sacrificing flavor. From vibrant dishes like Fried Halloumi with Vine Leaves, Pistachios, Za'atar & Pomegranate Molasses every recipe is designed to deliver maximum impact with minimal effort. Karen's expert guidance ensures delicious results in record time. Perfect for home cooks who want flavorful, fuss-free meals, *COOK FAST* will revolutionize the way you cook when time is short.

Karen Martini is one of Australia's most highly regarded chefs, with a career spanning restaurants, bestselling cookbooks, and a longstanding role as resident chef on *Better Homes and Gardens*. She is a regular columnist for *Good Weekend*. With eight cookbooks to her name, Karen continues to shape the way Australians cook at home, combining bold flavors, fresh ingredients, and accessible techniques to inspire cooks of all levels.

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- **The companion to *Cook Slow***, together reflecting the rhythm of real kitchens: fast meals for weekdays, slow dishes for when there's time to linger.



FLUFFY PRAWN & CRAB OMELETTE

with watercress

SERVES 2

6 eggs, separated
pinch of salt
extra-virgin olive oil, for frying
unsalted butter, for frying
40 g (1½ oz) cubed grated
goats' cheese (chèvre or ricotta),
soak
100 g (3½ oz) cryo-chilled
1 green prawn (shrimp),
peeled & deveined and cut in half
lengthwise
200 ml (7 fl oz) Tangy oyster
sauce (recipe here p. 100)
3 heaped tsp of packed watercress
flaked salt and freshly ground
black pepper, to season

TANGY OYSTER SAUCE DRESSING

2 ½ tablespoons oyster sauce
1½ tablespoons fish sauce
juice of 2 large lemons
2 tablespoons oyster (superfine)
sugar
1 ½ teaspoons ground white
pepper

This soufflé omelette is a show-off dish, perfect for an elaborate brunch or lunch. It could also be made in two pans and served individually.

For the dressing, combine the ingredients in a small bowl. Preheat the oven to 180°C (350°F). In a large bowl, whisk the egg whites and a pinch of salt to stiff peaks. In a separate bowl, beat the egg yolks with some salt and pepper to combine, then purify too into the whites. Heat a splash of oil in a frying pan over a medium-high heat. Pour in the egg mixture, sprinkle with the cheese and omelette and cook for 2 minutes. Transfer to the oven and bake for 5–8 minutes, until the omelette is puffed but still with a little wobble. Slide onto a serving plate. Heat a splash of oil in a frying pan over a medium-high heat. Then add a knob of butter and cook the prawns, season with salt and fry for 3½ minutes. Then add the prawn essence and simmer for 30 seconds. Scatter the watercress over the omelette, then spoon the prawns and sauce over. Serve whole, then cut to serve.

EGGS & DAIRY

49



SPAGHETTI PUTTANESCA

SERVES 4–6

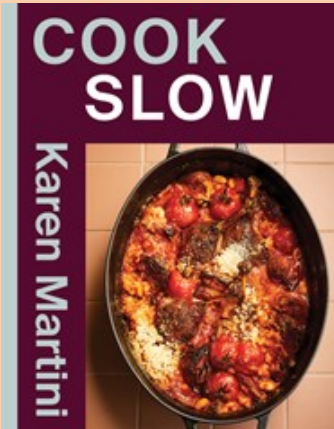
600 g (1 lb 5 oz) dried spaghetti,
rigate, bucatini or penne-rite
100 g (3½ oz) cubed fresh grated
Goats' cheese
PUTTANESCA SAUCE
250 ml (8½ fl oz) cubed
extra-virgin olive oil
1 onion, very finely diced
3 garlic cloves, finely sliced
100 g (3½ oz) anchovies,
finely chopped
100 g (3½ oz) kalamata olives,
pitted and chopped
60 g (2¼ oz) small capers,
plus 400 g to garnish
2 tablespoons dried oregano
2 tablespoons chili flakes
1 tablespoon ground black pepper
200 ml (7 fl oz) white wine
1 ½ teaspoons flaky tomato flakes
(optional)

The origins of this pasta sauce are oft discussed yet rarely agreed on. That it is from the south – Campania perhaps, or maybe Sicily – is not in dispute. That it is some culinary specialty of prostitutes in the bordello of Naples seems tenuous at best, while other claims seem credible enough, if entirely unprovable – although it's hard to imagine there is one single instance of combining anchovies, olives, capers, tomatoes and herbs to make a sauce for pasta. Such is the affinity of those ingredients, more than one cook surely stumbled over versions of it, and the similarity of that name to the Italian word for prostitutes (though the somewhat vulgar but more accurate translation of puttana to 'whore') seems to be a coincidence. Either way, this is one of my favourite pasta sauces, and it can be magicked out of a depleted pantry, which is something I do often. Don't be afraid with the quantity of oil here, as the sauce demands it, and it will be the poorer for skimping.

To make the sauce, heat the oil in a wide-based saucepan over a medium heat. Cook the onion and garlic until it is fragrant and a little golden, about 5 minutes. Add the anchovies and fry until dissolved, about 2 minutes. Stir in the olives, capers, oregano, chili flakes and pepper, then cook for about 3 minutes. Stir in the wine and reduce by half. Add the pasta and simmer gently for 10 minutes. Meanwhile, cook the pasta in plenty of boiling salted water according to the packet instructions until al dente. Toss the pasta directly into the sauce. Toss and cook for a minute or so, adding a little pasta water if needed. Toss, add the kalamata through and cook for 2 minutes, tossing until the sauce clings to the pasta, then serve.

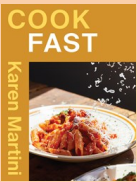
PASTA & NOODLES

31



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Karen Martini

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A rich and rewarding collection of over 80 slow-cooked recipes that celebrate the beauty of taking your time in the kitchen.

Part of the COOK series—drawn from a lifetime of cooking by one of Australia’s most highly regarded chefs—this beautifully photographed book is all about deep, developed flavours and the joy of unhurried cooking. From comforting braises like Lamb Navarin and Greek Braised Lamb Neck with White Wine, Tomato and Oregano to show-stopping centrepieces such as Persian Roast Chicken on Buttered Rice with Quince and Bay, every dish is designed to let time work its magic. Whether you’re slow-roasting, simmering, or braising, Karen’s expert guidance ensures rich, flavor-packed results, making *COOK SLOW* the perfect companion for those who love to cook with care and eat with joy.

Karen Martini is one of Australia’s most highly regarded chefs, with a career spanning restaurants, bestselling cookbooks, and a role as resident chef on *Better Homes and Gardens*. She writes for *Good Weekend*. She has written eight cookbooks, Karen combines bold flavors, fresh ingredients, and accessible techniques to inspire cooks of all levels.

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- **Practical and versatile** – recipes for oven, stovetop and slow cooker, with tips for make-ahead meals.
- **A natural companion** – pairs seamlessly with *Cook Fast*, showing both sides of the kitchen rhythm:

RISOTTO NERO with cuttlefish

SERVES 6

2 litres (8 1/2 cups) light fish stock (p. 82)
White Chicken Stock (p. 82)
100 g (3 1/2 oz) extra virgin olive oil
1 French onion, cut lengthwise
1 garlic clove, finely sliced
1 fresh bay leaf
100 g (3 1/2 oz) 2 nut (walnut) rice
50 g (1 3/4 oz) white wine
7 x 4 g (1/2 oz) varieties of cuttlefish ink
50 g (1 3/4 oz) unsalted butter (p. 84)
50 g (1 3/4 oz) Grana Padano (grated) and juice of 1 lemon
Rapid salt and freshly ground black pepper, to season

CUTTLEFISH
125 g (4 1/2 oz) cuttlefish, cleaned, small cuttlefish with tentacles (or start from 1 kg (2 1/4 lb) 10 oz whole cuttlefish, cut into 1 cm (1/2 inch) strips)
2 garlic cloves, finely sliced
1/2 teaspoon (1/4 tsp) fennel seeds
1/2 cup (120 ml) parsley sprigs, leaves roughly torn
juice of 1 lemon

This is a very dramatic risotto, a real showstopper. The black rice sits in vivid contrast to the white cuttlefish, with an enraging fragrance of briny seafood, toasted garlic, peppery oil, bright lemon and parsley. It's also a risotto best avoided by those on a first date, as that ink does tend to stain teeth (temporarily) and cloth in equal measure.

Heat the stock in a saucepan and keep hot over a low heat.

Heat half the oil in a wide, heavy-based saucepan over a medium heat. Add the shallot, garlic and bay leaf, season lightly with salt, then sweat until softened but not caramelised, about 5 minutes.

Add the rice, stirring constantly until the grains are hot to the touch, about 2 minutes, then add the wine. Stir until the wine has reduced to almost nothing, then start adding a ladleful or two of stock. Stir until almost dry again, then repeat. After about 10 minutes, stir the ink through and continue with the applications of stock and stirring. Cook until the rice is al dente, another 5–10 minutes.

Turn off the heat and add the butter, parmesan and remaining oil. Whip the risotto daily vigorously with your spoon until creamy. Add the lemon zest and juice, and adjust the seasoning if needed. Add a little more stock if too stiff, then let the risotto stand while you cook the cuttlefish.

For the cuttlefish, heat a large frying pan over a high heat. Add half the oil and cook the cuttlefish, stirring for 1–2 minutes. Add the garlic, season well with salt and pepper, then add the chili flakes and cook for another 30 seconds or so, until the cuttlefish is just cooked and fragrant. Stir in the parsley, then the lemon juice and remaining oil.

Plate the risotto, then spoon the cuttlefish over – or stir the cuttlefish through the risotto just once, which will help retain its brilliant whiteness. Serve immediately.

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COOK, SLOW



RAGÙ ALLA BOLOGNESE

SERVES 10

50 g (1 3/4 oz) unsalted butter
100 g (3 1/2 oz) extra virgin olive oil
2 onions, finely sliced
2 garlic cloves, finely sliced
2 celery stalks, very finely sliced
50 g (1 3/4 oz) pancetta, finely sliced
50 g (1 3/4 oz) minced (ground) chicken thighs
100 g (3 1/2 oz) minced (ground) pork
100 g (3 1/2 oz) minced (ground) beef
200 g (7 1/4 oz) tomato paste (or concentrated tomato)
100 ml (3 1/2 cup) milk
500 ml (2 1/4 cup) white wine
2 x 400 g (14 oz) minced (ground) tomatoes
1/2 litre (1 1/2 cups) white chicken stock (p. 82)
Rapid salt and freshly ground black pepper, to season

Of the many versions that I make, this is the one I make the most. It is based on one my grandmother Grace used to cook, although she always added peas as well. It's also a lighter version, with the pork, chicken and milk contributing to that effect. Like any meat ragù, this improves over a day or two, or more. So, if I'm freezing some, I will do so once it has matured a little. Frying mince separately may seem cumbersome, but it allows you to colour the meat without it boiling in its own juices – and it makes a big difference.

Heat the butter and 100 ml (3 1/2 cups) of the oil in a large heavy-based saucepan over a medium heat. Cook the onion and garlic until softened, about 5 minutes. Add the celery and cook for about 10 minutes, until caramelised.

Add the pancetta and fry for a minute or two, then add the chicken and pork mince, fill by 50%, crumbling it in and stirring through as the meat browns.

Meanwhile, heat the remaining oil in a large frying pan over a medium heat. Add the beef mince and cook until browned, about 10 minutes – add a bit at a time if there is a danger of crowding the pan at the start.

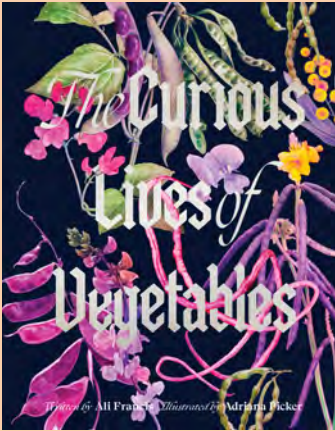
Once the meat is browned in both pans, add the beef to the main pan and stir it through. Add the tomato paste and stir through for a couple of minutes, then add the milk and simmer for 3 minutes. Stir in the wine and simmer for 5 minutes.

Once the liquid has almost gone, stir in the bay leaves, sage, rosemary, nutmeg and chili flakes and season lightly with salt and pepper. Stir in the tomatoes and stock, then bring to a simmer. Turn the heat down to low and cook for about 2 hours, stirring occasionally.

Once the sauce has reduced and the flavours intensified, adjust the seasoning as needed. I like to stir the ragù through freshly cooked pasta, and finish it with fresh ricotta or freshly grated Parmigiano Reggiano.

SIMMERED & STIRRED

89



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**Ali Francis, Illustrated
by Adriana Picker**

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Discover the secret lives of vegetables that have shaped our world, brought to life through 110 hauntingly beautiful botanical illustrations.

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More than a visual feast, this is an invitation to see plants with fresh wonder. Perfect for gardeners, plant lovers, and anyone drawn to the intersection of art and nature, this book transforms the ordinary into the extraordinary.

Ali Francis is a Utah-based journalist known for her insightful explorations of food culture and sustainability. Her work regularly appears in *Bon Appétit*, *NY Mag*, *The Atlantic*, *Wired*, the BBC, *The Guardian*, and *Vogue*. **Adriana Picker** is a Sydney-based botanical artist and author of the illustrated nonfiction works *Petal*, *Blossom*, and *The Cocktail Garden*. She has collaborated with *Vogue*, Disney, Netflix, *The Washington Post*, Planned Parenthood NYC, Veuve Clicquot, Absolut Vodka, and more.

- **Visual feast:** Gorgeous illustrations showcase common vegetables, while essays reveal surprising and fascinating facts about them.
- **A gift for gardeners and nature lovers:** Perfect for lovers of antique botanical books, nature enthusiasts, and anyone enchanted by plants.

Andean Ancients

The Garden of Eatin' Vegetables

Bloody Tears Mashua

NAME: *Tropaeolum tuberosum*
BOTANICAL NAME: *Tropaeolum tuberosum*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Morado Yacón

NAME: *Macropus androsaceus*
BOTANICAL NAME: *Macropus androsaceus*
ORIGIN: South America

It's rich with other plants using a similar field crop and technology called the green manure system, and evolved from a single rootstock plant. The purple-garlanded Mashua tubers had long been popular with Inca and Puru for an apple. Before the turn of the 19th century, the plant was pulled into place to add to the soil, and was passed the name to the tuber. Today, specific groups from the Inca have been a central tuber in the region.

Black Maca

NAME: *Lepidium meyenii*
BOTANICAL NAME: *Lepidium meyenii*
ORIGIN: South America

It's rich with other plants using a similar field crop and technology called the green manure system, and evolved from a single rootstock plant. The purple-garlanded Mashua tubers had long been popular with Inca and Puru for an apple. Before the turn of the 19th century, the plant was pulled into place to add to the soil, and was passed the name to the tuber. Today, specific groups from the Inca have been a central tuber in the region.

Overita Ulluco

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Jancko Ajawiri

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

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Rojo Mauka

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

15

Rogue Alliums

The Garden of Eatin' Vegetables

Moosir

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Wild Nodding Onion

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Three-Cornered Garlic

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Bear's Garlic

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Desert Onion

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

Meadow Garlic

NAME: *Ullucus tuberosus*
BOTANICAL NAME: *Ullucus tuberosus*
ORIGIN: South America

The Inca had inflated their colorful bladders to keep their meals fresh in battle. Thought to be an ancestor of the potato, it was preserved in moist earth before the potato took off from Wetzlar, Germany, and streaked into the herbaceous family that it came from. In the tropics, a Central Platean name is "Toro de Alpacas." Called "El Torito" because of its bright, moustache-shaped flowers that droop a pageant, it's the tubers, when roasted, infused with the Andean oil and onion, that's best.

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Cookbooking

A Fan's Guide

Debbie Berne

August 2026
9781958417874
\$30.00 | Hardcover
224 Pages | 7 1/2 × 9 1/4 in
Full-color Photography

An eclectic, visually stunning pop-history, *Cookbooking* explores the most influential and beloved cookbooks through photographs, listicles, graphics, and snappy writing.

Subjects include: a visual history of cookbook design; what's the matter with front matter?; the diet cookbooks we've starved for; the proliferation of French cookbooks, hippie cookbooks, TV-show cookbooks. And so, so, so, so much more. In short, *Cookbooking* is a celebration of the genre and an exploration of what makes books filled with recipes so engaging, collectable, and such excellent companions in bed.

This is a book for cookbook lovers, collectors, and casual fans alike. Whether you're looking for cool cookbooks to add to your shelf or searching for a unique gift to give the foodie in your life, *Cookbooking* is sure to surprise and delight.

Debbie Berne was a Bay Area-based fixture in cookbook publishing. She designed dozens of cookbooks including *The Downton Abbey Cookbook*, *Somebody Feed Phil*, *Budmo*, *(Serious) New Cook*, *Chimi Nu'am*, *The Berkeley Bowl Cookbook*, and *Flavors from the Farm*. Debbie was also the author of *The Design of Books: An Explainer for Authors, Editors, Agents, and Other Curious Readers*.

- **Visually stunning package:** *Cookbooking* is a highly visual history of cookbooks by an author who was a prominent cookbook designer herself.
- **Unique subject matter:** A sweeping look at the most popular and influential cookbooks, *Cookbooking* celebrates the artistry and cultural impact of some of the most popular cookbooks.
- **Great gift:** Perfect for foodies, cookbook collectors, or those interested in book design.





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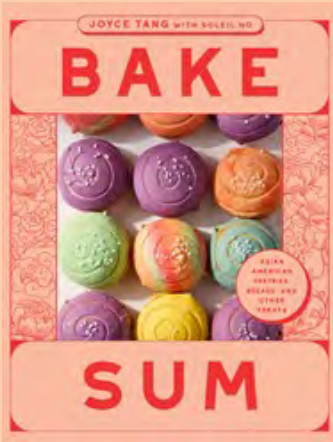


Kitchen Bibles

An all purpose cookbook is meant to cover what we should/could do in the kitchen. They describe storing, seasoning, roasting, stir-frying, prepping pasta, descaling fish. There are instructions for baking cakes, pies, biscuits, muffins, griddle cakes, and all sorts of breads as well as concocting cereals, soups, salads, soufflés, puddings, candies. Pickling, canning, jamming, and preserving are usually covered. And, of course, suggestions and recipes for gravies, dressings, sauces, and the toppings of cheese or nuts or herbs. Some are four inch thick dozer-tops containing thousands of recipes. We call them kitchen bibles.

The first big deal one, written in English, was *Irene's Book of Household Management*, published in 1861. It had some 1000 pages and was famous for its scope, its clarity, and how dang big it was. It paid close attention to measurements and temperatures, even before the electric stove or fridge. And it presented the ingredients in their own distinct list, cover the instructions for what to do with them. (A separated ingredient list makes it easier to group the recipe. And shop for it.) And, since it was a book of full-on homemaking, it also addressed Raising and Spending Money, Care of the Elderly, Social Welfare, and the Law and You. The book sold a million copies in its first four years and continued to be a best-seller for the next 50. It has never gone out of print.

And it set off a trend. Think Fannie Farmer, whose book came out in 1896 and was originally titled *The Boston Cooking School Cook Book* (Farmer's fame eventually caused the book to be retitled *The Fannie Farmer Cookbook*). Farmer saw that as industrialization and urbanization took hold, young people were going to school rather than learning to cook by standing at their mother's knee in the kitchen. The long practice of having a servant cook for the family was rapidly declining and new foods (processed, canned, frozen), appliances, and techniques were coming in. Fannie was going to teach the homemaker what to do, showing her everything from the basics on up. Early in her book, she teaches us how to stir:



[View on Edelweiss](#)

Bake Sum

Asian American Pastries, Breads, and Other Treats

Joyce Tang with Soleil Ho

September 2026
9781964786162
\$35.00 | Hardcover
256 Pages | 8 × 10 in
Full-color Photography

An ode to pan-Asian flavors with over 75 mouthwatering recipes from Oakland's Bake Sum Bakery.

Organized by level of difficulty, the book guides readers through classic Asian puddings & jellies, sesame-studded and matcha scented cookies, beautiful layer cakes, tarts, and pies of all kinds, plus the bakery's signature laminated delights. Learn the secrets of the bakery's NYT-lauded Croissubi, a spam musubi-croissant hybrid, how to make a perfect milk bread, and how to work with ingredients and flavors like yuzu, black sesame, ube, pandan, and hojicha.

Peppered amongst the desserts, snacks, and drinks are essays on the migration of culture and taste through food. Learn how the concha traveled from North America in the Gold Rush era to Hong Kong and became what's now known as a Chinese pineapple bun. Whether you come to *Bake Sum* with a deep nostalgia for its flavors, are curious to try a mooncake for the first time, or want to learn how to laminate a croissant at home, this is the book for you.

Joyce Tang started in tech but left to enroll in culinary school. She began working in bakeries and restaurants including Michelin-starred El Celler de Can Roca. Joyce founded Bake Sum in the midst of the pandemic, and the bakery has grown into a national treasure. **Soleil Ho** is a columnist at the *San Francisco Chronicle*. They have won a James Beard award and are as a freelance food and pop culture writer, and chef.

-Diverse and Exciting Recipe List: Featuring highly popular flavors, techniques, and treats from across a varied culinary landscape.

-Dynamic Author Team: Joyce Tang is the powerhouse behind the popular Bake Sum bakery and Soleil Ho is a James Beard Award-winning writer at the *San Francisco Chronicle*.

-Highly Anticipated: Oakland's beloved Bake Sum bakery boasts customers in the tens of thousands.



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Concha Tops

I include two methods, depending on how true to the *flour* process you want to stay. We do frequently use a dough sheeter to make consistently round concha tops, but for those without the equipment, which is more painful, rolling them out by hand is just as doable. For the *Next-Gen Conchas* (page 106) or *Lite Conchas* (page 127), use red or purple food coloring, respectively, to help people what may be inside.

For the *Flour* method, which produces flaky uniform loaves, you'll need a rolling pin, two silicone mats, a 4-inch / 10 cm round cookie cutter, and an *Asio* concha swirl stamp. Otherwise, a rolling pin and scale will do.

MAKES
16 CONCHA
TOPS

1 1/2 cup / 117 g sugar
1/2 cup plus 2 tablespoons / 89 g
unsalted butter, at room temperature
1 1/2 cup plus 2 tablespoons / 106 g
all-purpose flour
1 drop food coloring, depending on
the filling

In a stand mixer fitted with the paddle (or in a large bowl by hand), mix the sugar and butter on medium speed until the mixture is smooth, 5 to 6 minutes, being careful not to incorporate any air. Add the flour and food coloring and mix until just combined. Scrape the dough from the mixer and use parchment paper or plastic wrap to shape it into a 10-inch / 25 cm log. Refrigerate the dough for 15 to 20 minutes before moving on to the next step.

FOR THE FLOUR-SHEETER METHOD: Take the full block of concha cookie dough and whack it a few times with the rolling pin to ensure that it's pliable. Place the dough in the center of a silicone baking mat without any additional flour and place another baking mat on top. Use the rolling pin to flatten the dough several times, making the mats 30 degrees with each roll until they're 5-inch / 8 mm thick, including the bottom mat.

Gently remove the top baking mat and then use the cookie cutter to punch out many 4-inch / 10 cm rounds as you can get out of the concha dough. Use the concha swirl stamp to impress the pattern into each round. Freeze the rounds for at least 10 minutes before you need them. Once frozen, flip them one more time onto a piece of parchment and gently roll the remaining silicone mat off. Slide them in the freezer until ready to use. The frozen concha tops will go on top of the fully proofed milk buns right before baking.

FOR THE ROLL-AND-CUT METHOD: Divide the concha dough into 16-gate portions and shape each into a small ball. Flatten them into rounds to 4-inch / 8 mm thick and no larger than 4 inches / 10 cm in diameter. Either place them on top of fully proofed milk buns shortly before baking or hold them in the freezer. Lay flat on a sheet pan, and the buns are ready to go. If you need to double up on layers in the freezer, take care to use two sheets of parchment between the layers. This prevents the ultimate tragedy in stuck concha tops should any condensation form.



RECIPE
BY
JESSICA
KAPLAN

Seasonal Fruit Tart

Now this is a dish that'll make all the adults say "Oohh" and "Ahhh!" Being this lovely and so special occasion, I'll be sure to add a little extra sparkle. At this point, I trust you to take the elements that have been leavened up and the proof and apply them through your own lens of flavor and taste memories. Let your preferences and the season dictate what you pile onto the tart, which I will finish with a light sugar syrup glaze to make them glisten and cooled their stuff off.

MAKES ONE
9-INCH / 23
CM TART

1 1/2 cup / 180 g plain yogurt
1/2 cup / 60 g water, at room temperature
2 pounds / 900 g fruit (see instructions, page 107, for blueberries, raspberries, plums, apricots, blackberries, peach fruit)
1/2 cup / 22 g dried blueberries (see page 107), baked and cooled
1 quart / 290 g vanilla Pastry Cream (page 105)

Combine the sour yogurt and water in a small bowl and mix well. Set the mixer, rehydrated it again.

Roll the dough out, pour the yogurt and mangoes, and stack the sugar fruit in one layer. Press down, shape the pastry from using your pair of sharp knives through the center. Being careful to fill the gaps. Make sure all the fruit is dry to allow the concha syrup mixture to stick. (You don't have to let the pastry rest with the fruit.)

Fit the tart shell with the pastry cream and swirl it out with an offset spatula. Alternatively, if you are baking the pastry cream fresh, it can be poured into the tart shell off the stove. Arrange the fruit evenly on top of the pastry cream, gently pushing into the crevices to ensure the fruit stays in place.

Stack a pastry cream and glaze the top of the tart with the concha syrup mixture. Store in the fridge until ready to serve. At maximum, 3 days.



RECIPE
BY
JESSICA
KAPLAN



[View on Edelweiss](#)

Cookie Box

Delicious, Giftable
Cookies for All
Occasions

**Michelle Lucas Larving
and Miranda Keyes**

September 2026
9781964786476
\$25.00 | Hardcover
176 Pages | 7 × 9 in
Full-color Photography

Cookie Box celebrates the timeless tradition of sharing home-made cookies, reimagined through a modern, year-round lens.

Inside, you'll find everything you need to create a variety of cookie boxes, from a Christmas Classic Box, to a Birthday Box, a Mailable Box, A Coffee Break Box, and even gluten-free and plant-based boxes, all complete with step-by-step instructions and a wide selection of recipes per box.

Learn what makes a balanced cookie box, how much to bake per person, the perfect timeline for prepping and assembling, and how to pack and transport your beautiful creations so you can share perfect sweet treat gifts all year. Find classic recipes for quick and easy bakes like chocolate chip and peanut butter cookies, as well as fun, modern twists to really impress like birthday cake madeleines. *Cookie Box* is for anyone looking to make and share more homemade gifts—and their cookie-loving friends and family.

Miranda Keyes is a Toronto-based food stylist, recipe developer, writer, and sometimes on-camera food enthusiast, who's been baking (and gifting) cookie boxes since her teens. She sharpened her culinary skills working in professional kitchens, and her work has appeared in *Jamie Oliver Magazine*, *BBC Good Food*, *Chatelaine*, and *Food & Drink*. **Michelle Lucas Larving** is a pastry cook, recipe developer, food stylist and culinary writer. A former food editor at *Chatelaine*, her work appears in leading Canadian publications, including *Food & Drink*. She studied at George Brown's Chef School before building her pastry skills in professional kitchens in Toronto and Copenhagen. Michelle lives in Hamilton, Canada.

- **15 different cookie box ideas.**
- **75+ achievable recipes**, both classic and modern.
- **Detailed and clearly laid out** *Cookie Box* is full of not only recipes, but also shopping lists, baking timelines, and packaging ideas.



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WHAT YOU'LL NEED

SELECTION OF COOKIES:

- 8 TO 10 CONFETTI SLICE AND BAKES
- 5 TO 7 THE BEST CHOCOLATE CHUNKS
- 8 TO 10 LEMON-Y CRINKLES
- 7 TO 9 BLACKBERRY PIE BARS
- 4 TO 6 BIRTHDAY CAKE MADELEINES

THE BAKING TIMELINE:

- Make the Confetti Slice and Bake dough, then shape it into logs. Transfer to the refrigerator to chill. Alternatively, the dough can be made ahead and refrigerated for up to five days.
- Prepare the Birthday Cake Madeleines batter. The can be covered and chilled in the refrigerator overnight, if needed.
- Make the Lemon-Y Crinkles dough. This can be covered and chilled in the refrigerator for one hour until it's ready to scoop.
- While the doughs chill, make the dough for the Best Chocolate Chunk and bake them immediately. Once they are baked, roll the Lemon-Y Crinkles dough and bake them too.
- Prepare and bake the Blackberry Pie Bars. While the bars are cooling, fill the madeleine pans with the chilled batter; freeze them. Bake the Birthday Cake Madeleines.
- While the Birthday Cake Madeleines cool, slice and bake the Confetti Slice and Bake dough. While they cool, slice and sprinkle the Birthday Cake Madeleines.
- Fill the Blackberry Pie Bars out of their pans and slice.

GROCERY LIST:

- Lemons
- Fresh blackberries
- Unsalted butter
- Eggs
- Whole milk
- All-purpose flour
- Cake and pastry flour
- Baking powder
- Baking soda
- Salt
- Dark brown sugar
- Granulated sugar
- Confectioner's sugar
- Vanilla extract
- Almond extract
- Vanilla extract
- Partial nonpareil sprinkles
- Rainbow sprinkles
- 70% dark chocolate
- Cocoa de Cacao

EXTRA ADD-INS:

- Colorful confetti
- Extra tall birthday candles

PACKAGING:

- White bakery box
- Sprinkle-patterned tissue paper
- Cupcake liners and orange raffia ribbon
- Colorful wrapping paper, paper gift bows, and birthday card



1. Start by lining the bottom of the box with tissue paper so it completely covers the base.



2. Next, organize the cookies by variety. You will want to pack the similar ones first and the delicate ones last (like the Birthday Cake Madeleines).



3. Lay rows of the slice-and-bakes, stack the bars, then repeat with the chocolate chunks, crinkles, and madeleines. Fill gaps with confetti in a cupcake liner.



4. Add the birthday confetti tied with raffia ribbon. Wrap the box in the wrapping paper to enclose. Add a gift bow, birthday card, and extra ribbon.

THE BIRTHDAY BOX | 16



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Also Available



Gluten-Free Feasts
9781761450709
\$32.50 | Hardcover



The Very Hungry Coeliac
9781761451423
\$35.00 | Hardcover



Gluten-free Bakes

Over 80 Everyday
Cakes, Breads and
Treats Made Easy
Melanie Persson

October 2026
9781761452468
\$32.50 | Hardcover
224 Pages | 7½ × 9¾ in
Full-color Photography

An indulgent collection of sweet and savory bakes proves that gluten-free baking can be just as delicious and satisfying as traditional baking.

Organized into chapters such as *Biscuits, Cookies & Brownies* (think gooey butterscotch blondies, classic choc chip cookies, and tiramisu cookies), *Cakes* (including lemon meringue cake, red velvet cake, and Japanese purin cake), *Pastries* (from buttery almond croissants to rich pasteis de nata and caramel éclairs), and *Breads & Buns* (featuring rustic baguettes, jalapeño cheddar loaf, and chocolate babka), this book is packed with mouthwatering recipes. Whether you're a seasoned baker or just starting your gluten-free journey, Mel's clear, meticulously tested recipes ensure incredible texture and flavor every time. This is gluten-free baking at its most indulgent, creative, and joyfully delicious.

Mel Persson is Australia's leading gluten-free cookery writer and the author of *The Very Hungry Coeliac* and upcoming *Gluten-Free Feasts*. Known for her approachable and creative recipes, Mel specializes in making gluten-free cooking accessible and enjoyable for everyone, whether living with coeliac disease or following a gluten-free lifestyle. Mel has a strong social media following and a growing reputation as Coeliac Australia's Chief Ambassador.

- **Strong profile and growing influence** – 226K Instagram followers with 23% based in the US.
- **Industry recognition and credibility** – Mel is Coeliac Australia's Chief Ambassador.
- **Expanding Mel's reach** – builds on her expertise while offering fresh, exciting baking options for all levels, positioning her to grow internationally in the US and UK markets.
- **Dedicated and growing audience** – resonates strongly with those living with coeliac disease and gluten intolerance, while also appealing to health-conscious bakers.



JAPANESE ROLL CAKE

SERVES 6

50 ml (2 fl oz) vegetable oil
60 ml (2 fl oz) milk
2 teaspoons vanilla bean paste or extract
5 eggs, separated
75 g (2½ oz) superfine rice flour
¼ teaspoon baking powder
¼ teaspoon sea salt
50 g (1½ oz) conifer sugar, plus
70 g (2½ oz) white
icing (see Introduction)† sugar,
to add (optional)

Filling
1½ teaspoons gelatine powder
450 ml (15 fl oz) thick (double/ heavy) cream
2 teaspoons vanilla bean paste or extract
3 tablespoons icing sugar
200 g (7 oz) fresh strawberries, halved and quartered

This cake is, I guess, Japan's answer to the Swiss roll cake. They're generally not made with a classic sponge, but a chiffon base – light and very delicate in texture and flavour. I've found that the best results come from using only superfine rice flour, and it stays soft for days. In fact, I think this cake is best when it has sat in the fridge for at least a day, so feel free to make this one in advance!

Preheat the oven to 160°C (320°F) and line the base of a 33 x 33 cm (13½ x 13½ in) baking tray, 5 cm (2 in) deep, with baking paper. Do not line or grease the side of the tin.

Whisk the oil, milk, vanilla and egg yolks together in a large bowl until smooth. Add the rice flour, baking powder, sea salt and 50 g (1½ oz) of sugar onto the batter and whisk to combine.

In a large bowl with an electric hand mixer or in a stand mixer fitted with a whisk attachment, whisk the egg whites until foamy. Add the extra 70 g (2½ oz) of sugar and beat on medium-high speed until the whites are glossy and hold stiff peaks.

Transfer a third of the egg white mixture to the batter and gently fold with a whisk until smooth. Pour this over the remaining egg whites and use a whisk to gently fold the mixtures together, scraping the base of the bowl with a spatula as necessary.

Pour the cake batter onto the lined tray and spread it to the edges with a spatula. Smooth out the surface of the batter so be as uniform as possible. Give the baking tray several hand taps on the bench to remove any larger air bubbles.

Bake for 32–34 minutes, until it has risen considerably and it golden brown all over. Don't be tempted to skewer the cake as it is very delicate and this could cause it to deflate.

Allow the cake to cool in the tin for 10 minutes before running a butter knife or spatula around the edge of the cake to loosen it from the tin. Lay a clean tea (dish) towel on top of the tin and cake, then place a wire rack on top of that and flip both the tray and the rack to turn out the cake. Carefully peel off the baking

continued

78

CAKES

182 SPICED TOMATO AND EGG PIDE

MAKES 2

1 egg yolk and 2 tablespoons milk, whisked together for egg wash
sesame seeds and nigella seeds, to decorate
2 eggs (optional)
hale, to serve (optional)
Newly chopped flat leaf (Italian) parsley or coriander (cilantro) leaves, to serve (optional)
sea salt and freshly cracked black pepper, to serve

Pide dough
150 g (5½ oz) warm water
1½ teaspoons instant dried yeast
1 teaspoon conifer sugar
170 g (6 oz) Biona plain flour (see page xii)
¼ teaspoon sea salt
¼ teaspoon baking powder
¼ teaspoon salt
80 g (2½ oz) honey
¼ teaspoon apple-cider vinegar
20 g (¾ oz) unsoftened butter, cold, cubed
vegetable oil, for greasing

I don't know about anyone else but these pides for Turkish pizzas as they're also known! had a real moment on my social media feeds. I have never seen a gluten-free version, so obviously I had to get to work on one. I've done two versions here – this vegetarian tomato/egg one, which is utterly delicious, as well as one with spiced lamb and cheese (see page xii), which is ridiculously flavourful and satisfying. Of course, you can use this bread as the base and experiment with whatever fillings you like.

Add the warm water to a cup with a pouring lip, then mix in the yeast and sugar. Cover and place in a warm, draft-free place for 10 minutes. A thick layer of foam should form on top, indicating the yeast has bloomed. If it hasn't, your yeast might not be active (see page xi for guidelines on yeast).

Combine the remaining dry ingredients in the bowl of a stand mixer fitted with a paddle attachment. Add the water-yeast mixture, honey and vinegar. Then mix on low speed until mostly combined. Increase the speed to medium-high and beat for 3–4 minutes, scraping down the bowl once or twice to make sure all the dry ingredients have been incorporated.

Add the butter and beat for a further 3–5 minutes on medium-high or until no lumps of butter remain. It should be a wet, sticky dough.

Grease a large bowl with ½ a teaspoon of vegetable oil, then scrape down the side of the stand mixer bowl to gather the dough into a single ball, and transfer it to the greased bowl. Shape the dough around in the bowl a little, turning it over a couple of times. The aim is not to incorporate oil into the dough at this stage, but to smooth it out a little and make it easier to turn out later. Cover the bowl with plastic wrap and a tea (dish) towel, then place in a warm, draft-free place for 1 hour.

Meanwhile, make the filling. Fry the onion, capsicum and garlic in the olive oil in a large frying pan over medium-high heat for 3–4 minutes, until fragrant. Add the tomato paste and spices and cook, stirring intermittently, for 3–4 minutes, before adding the mince, salt and passata. Stir to combine, season with cracked

continued





[View on Edelweiss](#)

Your Home Coffee Shop

Your Guide to Mastering Cafe-Quality Drinks and Snacks at Home

Hoëlle Jego

September 2026
9781964786735
\$16.99 | Hardcover
144 Pages | 6¼ × 9¼ in
Full-color Photography
and Illustrations

Create Your Perfect Coffee Shop at Home

Craving a coffee shop experience but don't want to leave home? Love craft coffee but barista lines are too long and you need that caffeine hit before you can leave the house? This guide will equip you with all the knowledge you need to create your perfect coffee ritual in the comfort of your own home.

Discover the fascinating origins, varieties, equipment, and preparation methods of coffee. Master traditional techniques for making café favorites like lattes, cold brew, cappuccinos, and espressos. You'll find recipes for matcha, chai lattes, and smoothies, alongside recipes for sweet treats and savory snacks—think black sesame and all-chocolate cookies, caramelized pear cake, grilled cheese sandwiches, and halloumi croissants.

Hoëlle Jego is an expert in specialty coffee and trained in London. She opened the first of her two coffee shops, Lactem, in Paris in 2018.

- **Captures the Home Cafe Trend:** Taps into the viral #HomeCafe and #CoffeeTok movements, appealing to Gen Z and Millennial audiences who prioritize “the aesthetic” of daily rituals.
- **Budget friendly recipes:** Save time and money by becoming your own barista. These recipes offer a high-value alternative to rising coffee shop prices.
- **Recipes for cafe style bites and treats** to complete your home cafe experience.



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THE BARISTA'S menu

Each coffee shop features its own unique menu. However, the essential offerings are usually encountered at every shop. These are the everyday beverages that have become indispensable for coffee enthusiasts and whose recipes have transcended the borders of the specialty coffee world.



Espresso : 1 shot of espresso.



Double : 2 shots of espresso.



Longo and Americano : Hot water plus 2 shots of espresso



Macchiato : 1 shot of espresso and the same quantity of milk



Cappuccino : 1 shot of espresso in a medium cup, then filled with well-frothed milk.



Flat white : 2 shots of espresso in a medium cup, then filled with well-frothed milk.



Latte : 2 shots of espresso in a large cup, then filled with well-frothed milk.



Cortado : 2 shots of espresso and the same quantity of milk.

These preparations often serve as references for both customers and the coffee shop staff. They provide a foundation for you to experiment, create, and customize.

The differences between one coffee and another often come down to details, such as the amount of milk, cup size, roasting technique, and temperature. Additionally, homemade touches like infused syrups, homemade plant-based milks, and unique toppings can enhance the experience. Some establishments may offer a shorter, more specialized menu, while others may focus on gourmet and plant-based options.

Regardless of the type of coffee, the most important factors are the quality of the coffee, adherence to proper dosages, and accurate temperature control.

Chai latte

Makes 2 cups / 400 ml

Preparation time : 15 minutes

Ingredients

- o 1 cup / 240 ml water
- o 2 green cardamom seeds
- o 1 small piece of fresh ginger
- o 1 cinnamon stick
- o 2 cloves
- o 1 to 2 teaspoons black Assam or Darjeeling tea
- o 1 cup / 240 ml whole milk (or plant-based milk)
- o 1 teaspoon honey

1. In a small saucepan over medium heat, add the water, cardamom, ginger, cinnamon, and cloves.
2. Simmer for 5 to 10 minutes to release the aromas.
3. Add the tea and steep for 2 to 3 minutes (longer if you want a full-bodied flavor).
4. Pour the milk into the saucepan and heat it gently (without boiling).
5. Stir in the honey. Strain, and serve hot.

Dirty chai

Makes 1 drink

Preparation time : 5 minutes

Ingredients

- o Espresso ground coffee, for 2 shots
- o 1 cup / 300 ml Chai Latte (from previous recipe)
- o Ground Cinnamon

1. Pull 2 shots of espresso into a cup.
2. Heat and froth the chai latte (already mixed with the milk) until you get a smooth, silky, and bubble-free foam. Pour it gently over the espresso to blend the layers well.
3. Sprinkle with cinnamon. Use a stencil for a refined look.





[View on Edelweiss](#)

This Is Not Alcohol

Teas, Ferments and Mixed Drinks to Make at Home

Imogen Hayes and Christina Trabucco

January 2027
9781761452062
\$29.99 | Hardcover
224 Pages | 7½ × 9¼ in
Full-color Photography

An inspiring collection of 40 drink recipes with maximum flavor and zero buzz.

Created for fermenters, foodies, tea lovers, and anyone who's stepped away from alcohol but still craves complex, interesting flavors. These drinks aren't just alcohol replacements – they're beverages to enjoy all day, every day. Many double as gut-loving tonics, while others are modern twists on ancient traditions. Think: 48-hour oolong, rose matcha latte, elderflower ginger beer, and pineapple & Tajín spritz. Organized into three sections – *Built on Tea*, *Living Drinks*, and *Mixed Drinks*– the recipes span moods, moments and occasions.

Authors Chrissie Trabucco and Imogen Hayes believe non-alcoholic options should be more than sugary mocktails or zero beers. Their recipes highlight the power of herbs, fruits and tea to create depth and flavor.

Chrissie Trabucco and **Imogen Hayes** are cousins and the co-founders of T.I.N.A (This Is Not Alcohol) Drinks. **Chrissie** has been immersed in the world of tea and coffee for more than a decade. Opening her first coffee shop in 2013, Chrissie has become an expert in coffee roasting and tea importing. She's excited about tea, herbs and botanicals. **Imogen** brings her experience of the Australian wine industry, where she predominantly worked with Australian wineries to bring premium wines into Asia and the US.

- **40 flavor-forward recipes** that are innovative, delicious drinks with complexity and depth.
- **Genuinely exciting, alcohol-free drinks.**
- **Written by the founders of T.I.N.A Drinks**, a trailblazing Australian non-alcoholic beverage brand.
- **Taps into the booming sober-curious and wellness movements.**



Strawberry and geraditton wax shrub

Difficulty: simple technique, long timeline
Make: approx. 1 litre
Time: 12 days–2 weeks

Strawberries and vinegar is a classic flavour combination that's hard to go past! With the addition of geraditton wax flower, which has a cooling menthol earthiness, the combination is taken to an unexpected new level. The ideal time to make this recipe is in spring, when strawberries are abundant and often overripe, and when geraditton wax is flowering.

Equipment

2 litre container with a lid, or a large wide mouth jar
 large mesh strainer
 sterilised sealable bottle (wing top, screw-on or screw-top)

Ingredients

1 kg ripe organic strawberries
 2 long sprigs flowering geraditton wax branches (alternatively try lemon grass or lemon myrtle)
 500 g granulated sugar
 400 ml sherry vinegar
 300 ml raw apple-cider vinegar

Method

Roughly chop the strawberries, discarding the tops, and place in the large container or jar. Rinse the geraditton wax sprigs in cold water, then scrunch up the sprigs to help release their aromatic and add to the chopped strawberries along with the sugar. Give it a vigorous stir or shake. Put the lid on the container and store it somewhere dry and out of the sun.

Leave the strawberries to macerate for 2–3 days (depending on the weather and the ripeness of the strawberries), returning to stir or shake once or twice a day. Riper fruit will release juicier and soluble compounds more quickly. Stir or shake the mixture at least once a day to redistribute the fruit, sugar and yeast and to prevent mould growth. You should notice bubbling or foam as fermentation progresses. When a generous amount of liquid has collected, and the mixture has become glossy and syrupy, add the vinegar. Stir well and cover again to let the mixture rest for another week at room temperature to integrate the flavours. Before bottling, taste the shrub and adjust by adding more sugar if you like. If you'd like to integrate the flavours and allow them to mellow even more, you can keep the shrub in a cool place out of direct sunlight. When you're happy with the flavour, strain the liquid into a jug, being sure to squeeze out as much syrup as possible from the strawberries. Bottle the shrub in clean, sterile bottles. Seal tightly and store in the fridge. Enjoy within 6–12 months.

To serve, add 60 g of shrub to 500 ml of cold sparkling water, topped up with ice (adjust to your taste).

THIS IS NOT ALCOHOL



MIXED DRINKS



THIS IS NOT ALCOHOL



MIXED DRINKS



Craft



[View on Edelweiss](#)

Also Available



The Family Home
9781761451461
\$35.00 | Hardcover

At Home In Every Season

Crafts, Activities and Rituals for Families

September 2026
9781761452253
\$32.99 | Flexibound
224 Pages | 7½ × 9½ in
Full-color Photography

In a world that moves rapidly and offers so many distractions, the simple act of slowing down and paying attention is one of the greatest gifts we can give our children.

Courtney and Michael Adamo are parenting experts (and the authors of *The Family Home*) and in their second book, they're focused on getting back to nature and teaching kids how to connect with the cycles and rhythms of the seasons through play, crafts and activities that can be done as a family.

Each season brings its own gifts – spring's budding blossoms and fresh beginnings, summer's warmth and golden light, autumn's crisp air and vibrant colors, and winter's quiet stillness. By celebrating these changes, we teach our children to tune in to what is around them. From going on a nature walk and making flower crowns to creating a seashell mobile and planting seedlings, this book is a beautiful celebration of the seasons and a practical guide for entertaining kids.

Courtney and Michael Adamo are parents of five children and experts in family life. Courtney co-founded of Babyccino Kids, one of the first family lifestyle and parenting blogs in the UK. Courtney knows what mothers from around the UK, US and Europe find rewarding, challenging, perplexing and comforting, and has created resources to respond to these needs. She has created online courses, e-books and a membership program that allows her to connect with parents from all over the world.

- **Play-Based Activities** Courtney believes in empowering kids through play.
- **Celebrate the Seasons** - carefully written to address global holidays and seasons.
- **Focuses on fostering strong family bonds.**
- **For parents of children 1–10 years old.**
- **Beautiful package** — stands out from the text-heavy look of similar nature/Montessori/Steiner-Waldorf books.



9 781761 452253

Autumn



activities & rituals



66

WINDOW FLOWERS WITH KITE PAPER

As spring sunlight begins to stream through the windows, crafting kite paper flowers is a delightful way to bring the season's vibrancy indoors. These translucent blossoms catch the light, creating a cheerful display that celebrates renewal and growth.

Kite paper is one of the things we always keep on hand in our craft cupboard, and we use it throughout the year for seasonal window displays. (While you can't always find it in craft stores, it's available to order online.)



Here's what you'll need:

kite paper (also known as washi or origami paper) in various colors, including greens for the stems and leaves

scissors

glue stick

transparent tape for taping to windows

Instructions:

1. Start by making the petals (make three or four of these for each flower).
 - a. Trim the square paper to a rectangle size of 6 × 10 cm (2.4 × 4 in) and crease it in half lengthways.
 - b. Fold the top two corners and the bottom two corners to line up with the centre crease.
 - c. Fold the top two flaps back to line up with the outside edge.
 - d. Fold the two top outside edges inwards towards the centre crease as seen.
 - e. Fold the bottom two outside edges in towards the central crease as shown.





[View on Edelweiss](#)

Also Available



Crochet Crush
9781743798980
\$24.99 | Paperback - with flaps

Hook Out!

Fresh Crochet Wear Molla Mills

November 2026
9781761453168
\$26.99 | Paperback - with
flaps
232 Pages | 8¼ × 10¾ in
Full-color Photography

In *Hook Out!*, beloved crochet designer Molla Mills ventures into new territory – crocheted clothing! Including 22 designs such as perfectly fitting yoke sweaters, smoothly draping trousers, the perfect statement cardigan, and lacy, fluttering silhouettes.

Playfulness is encouraged – there are stripes and checks and lots of color! Comfort and daily life have been considered with every design. Molla Mills shows us that being fashionable doesn't have to come at the cost of your own comfort.

22 patterns: 5 sweaters, 3 cardigans, 3 skirts, 2 tops, 2 pairs of shorts, 2 hats, 1 vest, 1 scarf, 1 t-shirt, 1 pair of socks and 1 bag.

'Crochet can be joyful rebellion against uniformity. Let your handmade pieces sway, dance in the wind, and burst through the greyness of everyday life like a bright bubble in a black-and white movie.' – Molla Mills

Molla Mills is an internationally renowned Finnish crochet designer. She is known for her modern, colorful accessories and home decor designs that combine functionality with artistic flair and playfulness. Her previous best-selling books have been translated into multiple languages, bringing contemporary crochet to a worldwide audience. Molla has 134k followers on Instagram.

- **Laine have a loyal fanbase** for their knitting and lifestyle magazine, including over 170k followers on Instagram.
- **A spin-off of Laine's popular 52 Weeks series** which has sold over 100k copies of worldwide.
- **Crochet is at the forefront of the current craft trend.**



JACKET

Muriel's jacket is colorful and relaxed – a versatile wardrobe staple. You can throw it over your swimsuit at the beach, drape it over an evening gown after a party, or wrap it around yourself at dawn as a new day begins. The large pockets carry your snacks and all your important thoughts, and the jacket stands up to both the city's rush and spontaneous adventures.



MURIEL

Construction

The relaxed sleeveless T-shirt is worked from the top down using double crochets, starting with the neckband ribbing. The shirt features colorful stripes, with the yarn color changed at the back yoke and sleeve junction at each new round. During the first four rounds, the front panel is crocheted with short rounds: instead of double crochets, single crochets and half-double crochets are worked. After the short rounds, the yoke and bodice are crocheted with double crochets. Striped edging is worked on the sleeve cuffs and hem to keep the shirt structured.

The shorts are worked from the top down with double crochets. Begin by crocheting the waistband ribbing, 6-6 in double, lower a gap in the front for inserting elastic, then continue with the body of the shorts. Double crochets are increased in the front and back for shaping and ease, and chain stitches are added at the crotch for fit. The legs are crocheted straight. One front pocket is crocheted on the back, and one or two patch pockets on the front. Always fasten off when changing colors.

T-SHIRT

Size: 118, 50 4, 5 (6)

Recommended ease: 5–11 cm / 2–4 in.

Finished measurements (excluding ribbing and edging)

Bust circumference: 95 (100, 105) cm / 37 (39.5, 41.5) in.
Front length (center): 33 (35, 37) cm / 13 (14, 15) in.

0661 cm / 13 (14, 15) in. 39.5 (41.5, 43.5) in. 39.5 (41.5, 43.5) in.

Armhole depth: 29 (30, 31) cm / 11 (11.5, 12.25) in. 12.5 (13, 13.5) in. 12.5 (13, 13.5) in.

Sleeve length: 31 (32, 33) cm / 12 (12.5, 13) in. 12 (12.5, 13) in. 12 (12.5, 13) in.

Neck opening circumference: 31 (35, 39) cm / 12 (14, 15) in. 12 (14, 15) in. 12 (14, 15) in.

Neckline circumference: 32 (33, 34) cm / 12 (13, 13.5) in. 12 (13, 13.5) in. 12 (13, 13.5) in.

Neck ribbing height: 3.5 (4) / 1.5 in.

Cuff and hem ribbing height: 3 cm / 1.2 in.

Yarn

Matt Varro, Whisper Super Fine (100% cotton, 100 g / 3.5 oz) / 5 (5.04 – 5.07) mm

Blue: 66 (66), 90 (90), 102 (102) g / 2 (2), 3 (3), 4 (4) oz

White: 101 (101), 101 (101) g / 3 (3), 3 (3), 3 (3) oz

101 (101), 101 (101) g / 3 (3), 3 (3), 3 (3) oz

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[View on Edelweiss](#)

Craft Club Yarn

20 Latch-Hooking & Weaving Projects for Your Home

Nakisah Williams

September 2026
9781761452291
\$24.99 | Paperback - with flaps
176 Pages | 7¾ × 9¾ in
Full-color Photography

Quirky yarn designs guaranteed to bring more fun, joy and texture into your life.

From a lush rainforest cushion and a shaggy tissue box to a checkered coaster and a loopy handbag, there's something for everyone in this book.

Written by Nakisah Williams – owner and founder of the hugely popular online business Craft Club – this book reflects her passionate belief that craft is for *everyone*. Her mission is to help people embrace their creativity, believing our biggest barrier is our mindset. Through Craft Club, she provides kits with everything you need to get started, and that same accessibility flows through this book. Projects range from complete beginner to advanced, with detailed toolkits, QR codes to videos, and step-by-step photographic instructions to guide you every stitch of the way. All the projects are adaptable to the materials around you. We don't want you to have *any* excuses to not buy this and start creating!

Nakisah Williams is the Founder and CEO of Craft Club – a pioneering brand in the DIY craft kit space that has revolutionized the way that modern audiences approach traditional crafts. Nakisah has cultivated a vibrant community of over 390k Instagram followers. In Craft Club, she continues to challenge the notion that creativity is reserved for a select few, proving that anyone can experience the pride and joy of making something beautiful with their own hands.

- **20 fun, modern projects.**
- **Beginner-friendly.** With step-by-step photographic instructions and QR codes linked to video tutorials.
- **Latch-hooking and weaving are on trend.** Appeals to DIY, slow-living, and craft fans.
- **Appeals to millennials and Gen Z** interested in creativity, sustainability, handmade decor, and self-care.





Scrap yarn mini wall decor

DIFFICULTY LEVEL
Developing Crafter

TRANSFERRING DESIGN
Follow this

PROJECT LENGTH
Shorter

It's often said that limitations encourage creativity, and this project proves that theory correct! It's time to get scrappy as you'll be using your leftover yarn to create something completely unique. Whether you have hoarded full skeins of yarn waiting for the perfect project, or a few trimmed tails saved from a previous project, scraps of all kinds are welcome here!

In this project we're building on our creativity, and you might be surprised to hear that I don't want you to try and re-create my examples. Instead, I encourage you to allow your imagination to take over. Lay out all the yarn you have available and stop to ponder the possibilities. Are there any colours that sing out to you? Is there a texture that you don't often play with? Combine these with the jumping-off points in step 2 and you'll have a unique masterpiece in your hands.

MATERIALS

- scraps of yarn in various dye weights, as long as they will be comfortably knitted/physically woven
- Sewable fabric (optional) for a backing
- Needle for try and backward or hand-knit yarn
- Latch-hooking tool
- Any size (not too big) gauge (fine gauges preferred) with needle
- Scissors
- Latch-hook tool
- Sewer or sewing machine
- Sewing needle and thread
- Sewing needle

YARN BLENDING NOTES

This project uses very small amounts of yarn, perfect for your scraps.

TECHNIQUES

- Latch-hooking (pages 44-7)
- Canvas edging (page 70)

DIGITAL RESOURCE



WHEN SHOULD I MAKE THIS PROJECT?

When you have some scrap yarn you can't bear to let go away, and a basket or box to

LATCH-HOOKING PROJECTS

99



Sage and sand decorative piece

DIFFICULTY LEVEL
Developing Crafter

TRANSFERRING DESIGN
Transfer guide (page 45)

PROJECT LENGTH
Shorter

PROJECT LENGTH
Shorter



Through working with soft sage and sandy tones, this decorative piece reminds me to take a deep breath as I touch its soft textures with my fingertips. Designed to fit perfectly onto a bookshelf or side table, this piece is ideal for any creative soul. It will be a miniature landscape that tucks itself between the covers of your favourite classics, maybe next to a cosy candle or souvenir from a trip now passed.

The opportunities for making this coaster your own are endless.

My colour palette was inspired by the hues that I associate with relaxation and peace. But there is nothing to stop you from re-creating a landscape from your own favourite story or simply being inspired by the colours that make you feel warm and fuzzy inside. With that, it's time to take a long, slow breath and get ready to craft something wonderful.

MATERIALS

- Knit or knit yarn in sage/green based
- Sandstone sage green
- Chunky yarn in sand/bronze/sage green
- Chunky yarn in shades of sand/bronze and sage green
- A variety of weights and fibres recommended
- Backward knit or shades of sand/bronze
- All back knit should still have back
- All back-knit
- Sewable fabric (optional) for a backing
- Needle for try and backward or hand-knit yarn
- Latch-hooking tool
- Scissors
- Latch-hook tool
- Sewing needle and thread

TECHNIQUES

- Anchoring with (page 50)
- Longed stitch (page 50)
- Hair stitch (page 54)
- Pom-pom (page 62)
- Canvas edging (page 70)
- Latch-hooking (page 70)

WHEN SHOULD I MAKE THIS PROJECT?

When you have some scraps of yarn you can't bear to let go away, and a basket or box to

WEAVING PROJECTS

148



Home & Lifestyle



[View on Edelweiss](#)

A Year of Making

40 Seasonal Projects to Create a Modern Cottage

Brooke Styles

November 2026
9781761452369
\$26.99 | Hardcover
256 Pages | 7½ × 9¼ in
Full-color Photography and Illustrations

40 seasonal craft and DIY decorating projects to bring modern cottage charm into your home.

Brooke Styles – popular Queensland-based DIYer and self-confessed homemaker – draws inspiration from Beatrix Potter with a fresh, contemporary twist. In her debut book, she helps readers build a ‘DIY treasure chest’, covering the basics of upcycling and making before guiding you through a year of creative projects.

Organized by season, the book offers everything from quick crafts to larger-scale DIYs, including a beaded beach bag for summer, a pear-shaped beanbag for autumn, her much-loved café dining nook for winter, and a greenhouse for spring. With projects ranging from beginner-friendly to more challenging, each chapter includes big statement pieces, smaller DIYs, and textile projects – ensuring something for every maker. Passionate about reviving heritage crafts and reimagining them for modern homes, Brooke makes creating feel accessible, rewarding, and most importantly, fun.

Brooke Styles is known for her imaginative DIY projects and creative home renovation projects and is the epitome of a homemaker, offering a delightful glimpse into her charming Aussie cottage life.

- **Brooke has 1.3 million followers on TikTok** with 13% being based in the US (170k followers).
- **257k followers on Instagram** where 21.2% are in the US (55k followers).
- **Chapters are organized by season**, each featuring a large-scale DIY, smaller projects, and textile crafts for variety and inspiration.
- **Projects range from easy to advanced.**
- **Focus on sustainable, thrifty creativity** – upcycling and reviving traditional crafts for modern homes.
- **The cover has a lovely textured finish**, including a die-cut framed by a stunning debossed decorative border.



THE
MAKER'S
PICK

TIME
1 day

BUDGET
\$60

SKILL
Medium

THINGS
TO GATHER

Antique drawers

MATERIALS

second-hand set of timber drawers
hand saw (if needed)
wood filler (optional)
180-grit sanding pad
timber stain
metal label holders with appropriate covers
sand for labels
drawer handles (optional)

TOOLS

drop cloth
sandpaper
tape measure
pencil
putty knife (optional)
drill motor with D, 3-mm (1/8-in) straight bit
3 clamps (optional)
straight edge (optional)
hand-sanded wooden pushpins
drill
permanent marker

SAFETY GEAR

safety glasses
mask
face mask
disposable gloves
safety glasses
safety boots

Every time I stumbled upon a vintage apothecary-style set of drawers on Facebook marketplace they were snatched up before I could even blink. When I spotted them at the antique fairs or tucked into the corners of vintage shops, they were often far beyond my humble means. My solution? I created a similar look by flipping an old cabinet into a hidden TV unit, and ever since I've been hooked on this little illusion. It has become my favourite way to turn an ordinary second-hand find (the kind you can spot in almost any thrift shop) into something that looks like it's been storing herbs and well-kept secrets for hundreds of years.

Apply note

If your timber set of drawers is painted, be sure to test the paint for lead before beginning.

A YEAR OF MAKING



THE
MAKER'S
PICK

TIME
2 hours

BUDGET
\$15-30

SKILL
Easy

THINGS
TO GATHER

Beaded beach bag

MATERIALS

medium to large wicker beach bag (see reference)
cotton pads
9 to 26 1/2-in (2 to 6-ft) fishing line
bead (sh) tape
second-hand mirror hanger
30000 clip

TOOLS

scissors

tape measure

SAFETY GEAR

safety glasses

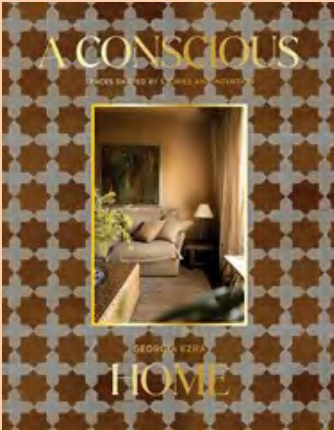
face mask

disposable gloves

Growing up in Queensland, most days felt like summer. I'd spend my school holidays wandering shorelines with my grandma collecting shells, sea glass, driftwood and anything else sparkly the tide would roll in. We would turn those salty souvenirs into picture frames and drop off camera film on our adventures in develop and hang. I hope this DIY turns into your next foraged fashion beach bag. Perfect for markets, picnics or just pretending you're walking down a boardwalk even when you are heading to the grocery store.



A YEAR OF MAKING



[View on Edelweiss](#)

A Conscious Home

Spaces Shaped by Stories and Intention

Georgia Ezra

July 2026
9781761451485
\$45.00 | Hardcover
240 Pages | 8½ × 11¼ in
Full-color photography

A beautifully crafted interior design book that balances heart and style in equal measure.

Showcasing 20 unique homes by designer Georgia Ezra, it invites you to create spaces that tell your story, celebrate traditional craftsmanship, and embrace the beauty of natural materials. Georgia Ezra's design philosophy is deeply rooted in authenticity, sensory experience, and a reverence for craftsmanship and the natural world. Her approach transcends trend-based design and she believes conscious design also extends to choosing materials that are sustainable, environmentally conscious and built to last, and champions working with artisanal makers to create homes that are true one-offs.

At the heart of her practice is a deep respect for the handmade. Intentionally integrating artisanal objects, custom-made furniture and architectural finishes into every project, she believes these pieces carry the imperfect beauty and energy of the maker, bringing their spirit into the space.

Georgia Ezra is an accomplished award-winning Interior architect and director of interior design practice Studio Ezra, and CEO of artisan tile purveyors Tiles of Ezra. She is one of the stars of *Design Down Under*. Her work has been featured in leading design publication from *House & Garden* to *Real Living*, *Vogue Living*, *Artichoke* and *Belle*.

- **Georgia is an award-winning architect.**
- ***Design Down Under*, was in the Magnolia Networks top 3 viewed shows in the US.**
- **Georgia's tiles are in 120+ stores in the US.**
- **Showcasing 20 homes** designed with intention, to create emotional impact.
- **A focus on natural, sustainable materials** and environmentally conscious choices.
- **Wiblain linen cover with deboss and gold foil features.**



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Leaves of Grass, Richard, published 1907. Book cover made for open library project. We converted left-hand side to a wall that brought the wall up



The Architectural Digest

39

With daily being a builder and an an interior architect, inspecting homes has always been something we genuinely enjoy. It's almost...frustrating. It's like being straight to the back end of the property, seeing the structure, while I walk through the interior only there to handle creating the layout in my mind. I'm always looking at what the drawings can't show... what structural, what's load bearing and what's actually possible, not just on paper but in practice.

Butler and I were completely in sync; the bones were strong, the potential unmistakable. There wasn't much more that needed to be said. We both knew we could create something truly magical here.

We were not the first family to build a life in this home. It had been lived in, cherished and shaped by the hands of its previous owners, a brick couple who had poured their own sweat into these walls, raising three children. They had not only to be close to their grandchildren, and when we walked through this space for the first time, we felt their presence. Their history, where every corner. There was something sacred in that continuity. We didn't want to erase the essence of the home but forward it. In gently being a forward in time, honoring one every space there, preserving the soul that had been cultivated for decades.

One principle guided every choice: maturity had to move beyond aesthetics. It had to measure on a subconscious level, shaping not just the way we saw the space but how we felt within it. A home's energy is not defined by its appearance alone; it is something far deeper, something woven into the textures, the weight of the air, the way light moves through. You enter, the kind that lingers in the body long after you've left a room, a bond from the presence of memory, itself, something organic, imperceptibly perfect.

Materials had to be of the earth, and they had to be touched by human hands. I understood, in a way that felt almost primal, the power of clay, timber and woven fibers, their ability to ground us, to soothe, to restore. Without calculations, the space would have felt warm, it was energy infused. But with them, the home could breathe. It could breathe with seasons, hold light in an open and carry the echoes of ancient crafts into the rhythm of our daily lives.

Outside, their touch remained in the earth itself. The garden, abundant and generous, was a testament to their farming skills, nature often takes offering. Their fruit, a sweetening touch and a reminder to live long history with the earth, each season. It was a gift, a landscape that already carries the spirit of giving, of nourishment. We embraced it, adding to its beauty with the vibrant garden that felt like a conversation of life. A place that gave back endlessly. And so, every window, every opening was considered with care in mind, framing greenery that already thrived or would grow into its fullest in the years to come. We wanted the house to breathe with the garden, for the outside to feel as present within as it did beyond its walls.

The focus became the foundation of this philosophy. A commitment towards a handmade. Moment after the floor from the front door to the back of the home, a quiet yet powerful connection to the land. Every step taken in this home is a step on the earth itself, clay shaped by human hands, blended with water, sun-dried and bound in kilns as hard as iron. The energy of the materials, the landscape from which it came. Every breath an imperceptible yet deeply felt.

In the living and kitchen areas, we anchored the space with natural, heavy slabs, weaving them into a seamless, joint. We grounded the rooms, their presence a bridge between past and present.

In connecting the kitchen, living and dining areas, we made a concrete slab to amplify space in which used in dining. The ceiling raised to 11 meters (36.3 feet) and to increase this natural space we heightened the windows, so that as you stepped through the wall had helped you reach a simple walking, into



Wellbeing & Inspirational



[View on Edelweiss](#)

The Seasonal Herbalist

A Companion for Somatic Self-Care

Kristen Caissie and Sarah Dolan

November 2026
9781964786599
\$25.00 | Hardcover
176 Pages | 6½ × 8¾ in
Full-color Photography

Discover home remedies and herbal recipes that will nourish your body, ease aches and pains, and promote everyday wellness all while strengthening your connection with the earth.

The Seasonal Herbalist takes an ecological approach to healing—one that can be carried through the cycles of life. Featuring plant medicine, self-care rituals, home remedies, and herbal recipes that open us up to the wisdom of nature, *The Seasonal Herbalist* framework supports growth and transformation.

Across its pages find herbal remedies and holistic recipes for improved immunity, glowing skin, digestive aids, and stress relief, along with soothing practices for listening to the body and building safety within the nervous system. It holds the spiritual nourishment we all need. Perfect for homeopathic beginners and experts alike.

Kristen Caissie and **Sarah Dolan** are herbalists who are rooted in the belief that all healing is relational and reciprocal in nature. As practitioners in the healing arts, they came together to form Moon Canyon, a successful business that combines an online apothecary where they formulate and sell herbal medicines, and a healing practice. They are based in Northern California.

- **An ecological approach to healing**, one that can be carried through the cycles of life—featuring herbal remedies that support improved immunity, glowing skin, aids to digestion, relief from stress, and the spiritual nourishment we all need.
- **Herbal remedies + soothing practices** for listening to the body and building safety within the nervous system
- **The authors run Moon Canyon**, a successful business that combines an online apothecary where they formulate and sell herbal medicines, their healing practice @mooncanyon has over 84k followers.



9 781964 786599



Tending the Inner Landscape

A Practice of Awareness

Take a moment to settle where you are. Let your body find a position that feels supported, whether seated, reclined, or lying directly upon the Earth. Allow your breath to arrive just as it is, without needing to change or correct it. Simply trust yourself from

- 01 **Begin by noticing your inner sunlight.** This is the part of you that knows, the steady illumination that has never left you. You might sense it as warmth, as a nodding from within, as a constant, grounding hum, or simply as awareness itself. There is no right way for it to appear; only meet what rises.
- 02 **Welcome this inner sunlight and allow it to take up space in your body.** Imagine its rays softening through you, warming what felt locked in place. loosening tension, and illuminating the corners you've not visited in a while. Bring this sunlight to the soil of your body. Feel it reach the most powerful areas in human form, spreading across your belly, your pelvic bowl, your chest, your shoulders. As sunlight warms soil, notice what shifts, what awakens itself, if a quiet intelligence awakens. Trust what you feel, not needing it to be any particular way.
- 03 **From here, sense your roots.** Feel the wire tendrils of your nervous system extending downward, into the ground beneath you. Rooting is not meant to be effortful—it is a remembering. Your roots know the way—they know how to descend, how to drink in nourishment, and how to let go of what no longer serves, giving back to the Earth. Let the Earth take some of your weight and come up to meet you. Let the Earth hold you.
- 04 **Notice the way your inner world responds.** Let your awareness track the subtle shifts—the rise of emotion, a wave of sensation, an image, a story, a memory, a longing. Let whatever appears be a part of the living ecosystem you are tending. You are not here to fix anything you are here simply to notice it.
- 05 **Feel for your inner seeds—the medicine you carry.** Some may remain dormant, some swell with possibility, and some are already sending up small shoots toward the warmth of your attention. Honor the pace at which they rise. Seeds know when to rise.
- 06 **Settle into the role of steward.** Feel your presence as a gentle caretaker of your inner garden. With your sunlight, soil, roots and seeds, you create the conditions for your own becoming. Take a breath into that work. Let it move through your whole body.

Tending the Inner Landscape 13



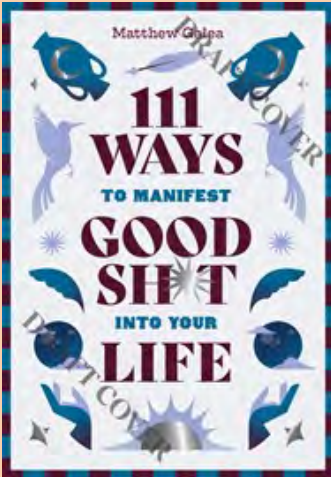
Lessons from culinary herbs, common yet powerful medicine

The aromatic herbs and pungent spices that grace our kitchens—rosemary and thyme, oregano and bay, parsley and sage, garlic and onion, even the humble peppercorns—are not merely delicious; they are healers, protectors, and ancient allies. Our ancestors wove these plants into daily cooking practices as a form of preventative medicine. Research from east to west confirms this folk wisdom: culinary herbs possess powerful antimicrobial properties, and garlic, onion, oregano, and thyme among nature's most effective antibiotics. Traditional and contemporary herbalists alike rely on these plants to *alleviate digestive discomfort, strengthen immunity, and kill harmful pathogens in our food and in the body.*

As humans and plants evolved over millions of years, a reciprocal bond formed—one in which plants shaped themselves to be irresistible to us, their phytochemistry becoming our essential medicine, plugging into cell receptors throughout the human body. As we dined with their aid, in turn we cultivated these plants in every common garden, nurturing them such as increased aromatics and more vibrant flowers, improving the plants' own defenses and reproductive process respectively. The deliciousness of these herbs is evidence of this ancient partnership, an invitation extended across time to welcome their protection and, in return, ensure their proliferation.

For centuries, spices were among the most valuable commodities in global trade. Now, in an increasingly global world, our ability to acquire even rare herbs from ecosystems vastly different from our own has become commonplace. When that rare herb proves uniquely suited to treating a specific ailment, we are grateful to have it on hand, but for the daily tending that most of our bodies require, we need not import botanicals from far-flung lands. Instead, we only need to re-acquire ourselves with the powerful medicine that so many of the herbs in our pantries contain.

Winter 75



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Also Available



A-Zzz of Dreams
9781761452178
\$19.99 | Hardcover

111 Ways to Manifest Good Sh*t Into Your Life

Matt Galea

November 2026
9781761452185
\$19.99 | Hardcover
192 Pages | 4½ × 6½ in
Full-color illustrations

111 proven methods for ditching negativity and bringing your dreams and desires to life through the power of manifestation.

Inside you'll discover a plethora of proven manifestation methods that channel various practices and schools of thought. It's a mix of scientific, practical, magical, spiritual, technological, sartorial and real-world advice.

Each page of the book contains a different manifestation method. Browse through until you find the one that suits you on any given occasion, or you could leave it up to the universe and open to random page – the one you are ~destined~ to use. An incredibly inspiring and quietly powerful read that shows that manifestation isn't all about vision boards and 'the universe will deliver'. It's about intentional living, not magical thinking, and it will help you bring your dreams and desires into reality.

Matt Galea is an author, journalist and astrologer with over ten years of experience in media, currently the Deputy Editor at PEDESTRIAN.TV and Tinder's astrologer. He is a trusted source and is often called upon by various publications, media outlets, radio shows and podcasts as an oracle of sorts. He is the author of two books – *How to Spot the (Star) Signs* (2023) and *A-Zzz of Dreams* (2026).

- **In numerology, the number 111 is considered an angel number** that can have many meanings, including: new beginnings, confidence, trust your intuition and manifest your desires.
- **Manifestation is a major buzz word** that's been doing the rounds for the last few decades. From the viral, Oprah-approved book *The Secret*, to manifestation videos on TikTok that receive millions upon millions of views.
- **For astrology and psychology lovers.**



25

PRACTICE GRATITUDE



Over your lifetime, you will have manifested scores of blessings, whether you intentionally practiced manifestation methods or not. We all have a lot to be grateful for, and the Universe rewards that appreciation. So when you approach your manifestations, make sure you do so with gratitude in your heart – rather than resentment and frustration because you haven't brought your current goals to fruition just yet.

HOW DOES IT WORK?

When you feel yourself starting to doubt your abilities and begrudge where you are in life, convert those feelings into gratitude. Remind yourself how far you've come and how you once dreamed of being where you are right now. Some handy gratitude exercises include looking in the mirror and repeating affirmations of gratitude ('I am grateful for the many things in my life that bring me joy and comfort'), speaking to the Universe and expressing that you're appreciative of the blessings you've received, and starting a gratitude journal where you write down what you're thankful for, including what you're currently trying to call in. When you express gratitude for what you already have, even the small things, you're telling the Universe: 'I see and appreciate all the blessings you've given me. Keep 'em coming.'

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6

LIGHT A CANDLE

Most people keep candles in their homes for decorative purposes and to make their space smell like rose petals. But they are actually powerful waxy tools that can help amplify your manifestation capabilities. Candle magic is a time-honoured practice used to summon your desires to life by setting your thoughts and words ablaze.

HOW DOES IT WORK?

Candle magic combines the element of heat with colour therapy. By burning a candle with a particular colour or scent, it allows you to access the properties of that colour and promotes the manifestation of our intended result (see 'Colour therapy' on page X to figure out which coloured candle you're after). Focus your intention by carving your name, date of birth and desires into the wax or by writing your wishes down on paper and popping it under the candle.

28

29



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The Wisdom of Ancient Japan

Timeless Lessons to Live By
Saori Okada

October 2026
9781964786698
\$18.99 | Hardcover
128 Pages | 5¼ × 7¼ in
Full color throughout

Discover your sense of purpose, foster gratitude, and learn to live in the moment. A beautiful celebration of ancient Japanese culture awaits.

Some of the most important mindsets in modern culture are derived from ancient Japanese times. From discovering your sense of purpose with Ikigai to fostering gratitude with Go-en, and from accepting what cannot be changed with Sho-ga-nai to embracing strength after you fall with Nana korobi ya oki, as well as the seven principles of the warrior code: these are timeless philosophies to live by.

Wellness coach Saori Okada brings together 60 quintessential lessons and philosophies, paired with stunning traditional artworks to match each concept, all rooted in Japan's ancient heritage. These are lessons to change your mindset and give you the tools to take on life's everyday challenges.

Saori Okada is the founder of Mogami Wellness, offering a unique perspective on Japanese holistic wellness rooted in cultural tradition. A Japanese calligraphy practitioner of over twenty-five years.

- **Covers key lifestyle trends** including ikigai (joy, meaning and purpose), wabi-sabi (finding beauty in nature and authenticity), kintsugi (embracing imperfection), and the bushido warrior code ensuring wide appeal.
- **Stunning Japanese woodblock illustrations throughout**, each specially chosen for its companion concept.
- **Author Saori Okada** is a certified coach and founder of Mogami Wellness, which specializes in cultural wisdom.



Ichigo-ichie

一期一会



Rooted in the Japanese tea ceremony, this proverb translates to 'one lifetime, one meeting.' It reminds the host and guests that each encounter is unique and will never be repeated. While its origins are in Japanese tea culture, its wisdom applies to all aspects of life. Ichigo-ichie encourages us to embrace the transience of each moment, cultivating mindfulness and gratitude for the fleeting nature of our experiences. This is the wisdom of cherishing the preciousness of now.

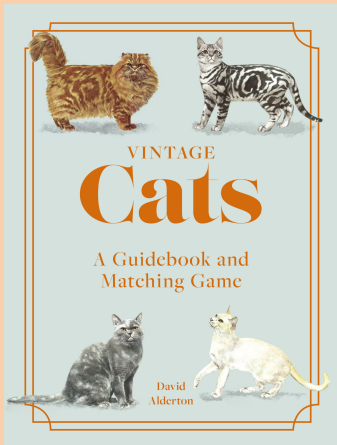


Nana korobi ya oki

七転び八起き

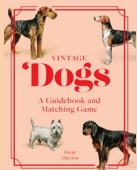


Embrace the strength to rise after every fall, where you fall seven times but get up eight to embody resilience and perseverance. This popular Japanese phrase speaks to the importance of getting back up despite repeated failures and keeping on going despite setbacks. Embrace the spirit of this proverb, and keep striving for what you believe in, no matter the setbacks.

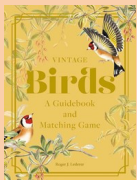


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Also Available



Vintage Dogs
9781958417829
\$30.00 | Multiple-component retail product, boxed



Vintage Birds
9781958417676
\$29.95 | Multiple-component retail product, boxed



Vintage Cats

A Guidebook and Matching Game

David Alderton,
Illustrated by Peter Warner

November 2026
9781964786520
\$30.00 | Multiple-component retail product, boxed
80 Pages | 5¼ × 7¾ in
Full-color Illustrations

***Vintage Cats* tests your memory with a 50-card matching game featuring 25 pairs of the world's most iconic dogs, beautifully rendered in vintage illustrations.**

The accompanying 80-page illustrated guidebook is full of vintage illustrations by Peter Warner, as well as descriptions of 25 of the world's most iconic cat breeds, their origins, physical characteristics, and temperaments, with information on 25 additional related cats, all illustrated. Memorize and learn about Maine Coons, Tortoiseshell Persians, Smoke Cameos and the sleek Chocolate Point Siamese.

Vintage Cats is an ideal gift for cat lovers, art enthusiasts, or anyone looking for a fun, educational game to play with their friends and family. Part of the beautiful, collectable series that includes *Vintage Dogs* and *Vintage Birds*.

David Alderton is a writer specializing in dogs and other pets whose books have sold over 7 million copies in 31 languages. David has been awarded the prestigious Maxwell Medallion by the Dog Writers Association of America. He has consulted on dog programs produced by Discovery and National Geographic. **Peter Warner** (1939–2007) was an artist and illustrator who specialized in landscape and animal drawing, especially cat portraiture. He illustrated many books, including *Perfect Cats*. He is also known for creating the iconic cat portraits used to promote the cat food brands Whiskas and Friskies.

- **Learn through play:** the deck challenges the memory of the players while the guidebook enriches and complements their experience.
- **Giftable format for cat lovers everywhere:** A guide to the world of cats, including popular breeds as well as lesser-known ones
- **Stunning vintage illustrations** by the leading 20th-century British animal artist Peter Warner.



The Cats



RED SMOKE

SIZE: Female 9–14 lb (4–6 kg); male 10–15 lb (4.5–7 kg) | **COLOR:** Smoke-colored (gray, cream, black, blue, black, blue-cream, and cream) | **TEMPERAMENT:** Friendly, close bond with family members and children | **NOTE:** A close bond with family members and children is strong.

It was not until the early days of the Cat Fancy that organized hobby of breeding and showing such that some in the late 1800s put the old example of the Red Smoke to rest up, but the serious development of cats of this appearance did not begin until the early century. Red Smoke, along with the Blue-Cream and Shaded Cream, first part of a group of Persians that are distinguished by having a variable amount of ticking (some individual hairs have bands of different colors) at the tips of their coats. Smoke are the most intensely colored of these three variants, with red coloring in this particular case extending further down the individual hairs, yet against the pale undercoat.

This no-show effect in the coat becomes much more evident when the cat is on the move and the halcyons, emphasizing the contrast and creating what has been likened to a shimmering effect. Individual Red Smoke may vary somewhat in their actual coloration, from a deep red-buff that flows through to a more coppery

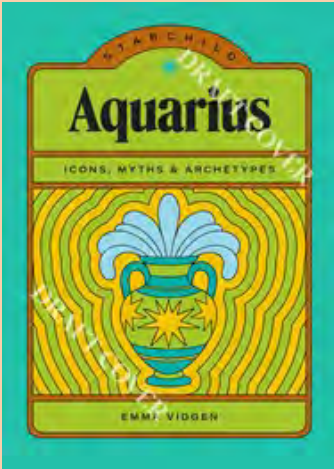
tone. As with other Persians, daily grooming is essential to maintain the coat in top condition. This serves not just to improve its appearance, but also reduce the risk of hairballs forming in the cat's intestinal tract, which can cause a blockage. Some breeders bathe their cats every month or so in order to ensure their cat looks at its best for showing. The other grooming issue facing the Persians generally can be over-zealous, caused by the congested facial shape of these cats. Wiping the affected areas with a damp cotton ball will be effective at removing accumulations of tear debris and is also the only way to clean a C-Op.

The Red Smoke is one of the best known Persian varieties seen today, but has an equally gentle and laid-back nature. It is important when looking out these cats (or any Persians) to only consider breeders who have screened their stock for the medical condition known as polycystic kidney disease (abbreviated to PKD), which is an inherited condition in this breed, where cysts may form in the kidneys and cause irreversible kidney failure.



CALICO PERSIAN

Best known under this name in the USA, and in the Transcaucasian and White Persian elsewhere, this attractive, docile variety displays individual patterning, comprised of light and dark red areas of fur interwoven with black, but also features by white areas. Such cats are named to because more prominent at times on both sides of the Atlantic from the mid-1900s onward. While standard accepted are red to resemble Transcaucasian, just that have been developed into a pair of male, with their white areas concentrated on the underside of the body, and also extending up around the back and on the nose. The description of "Calico" came from a type of colorful fabric, traditionally worn by cats, known as the fabric made of fibers, and when to the overall appearance of these breeders was.



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Star Child: Aquarius

Icons, Myths and
Archetypes

Emma Vidgen, Illustrated
by Georgia Perry

September 2026
9781761451898
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Aquarius* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be an Aquarian.

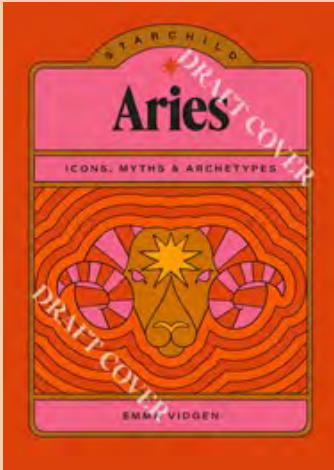
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being an Aquarian when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be an Aquarian.

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations**, and deep dives mean readers laugh *and* feel seen.
- **12-book series:** perfect for gifting, collecting, or picking up your own sign.
- **For astrology fans of all levels:** from curious beginners to seasoned stargazers.
- **Designed to spark recognition, conversation**, and a sense of connection to your sign.





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Also Available

Star Child: Aries

Icons, Myths and Archetypes

Emma Vidgen, Illustrated

September 2026
9781761451904
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

by Georgia Perry

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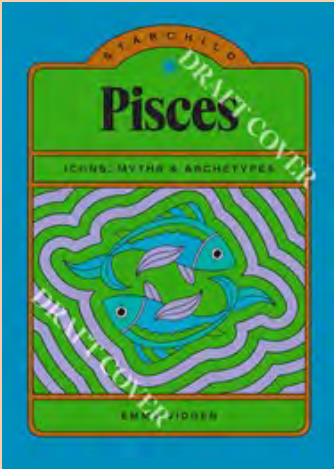
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

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Star Child: Pisces

Icons, Myths and Archetypes

Emma Vidgen, Illustrated

September 2026
9781761451928
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

by Georgia Perry

After reading *Star Child: Pisces* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Pisces.

Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

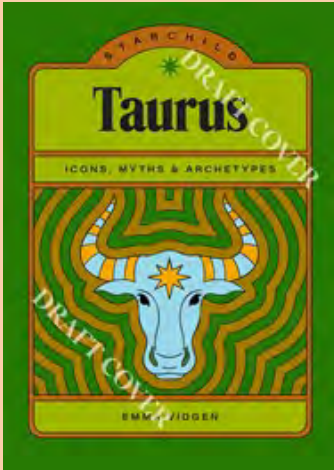
Feel the pride of being an Pisces when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Pisces.

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- **Spotlights famous figures who share the sign.**
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Star Child: Taurus

Icons, Myths and Archetypes

Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761451935
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Taurus* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Taurus.

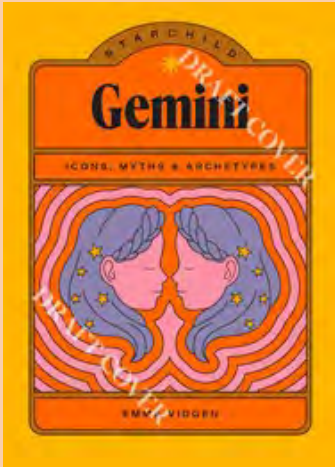
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

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Star Child: Gemini

Icons, Myths and Archetypes

Emma Vidgen, Illustrated

by Georgia Perry

September 2026
9781761451942
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Gemini* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Gemini.

Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

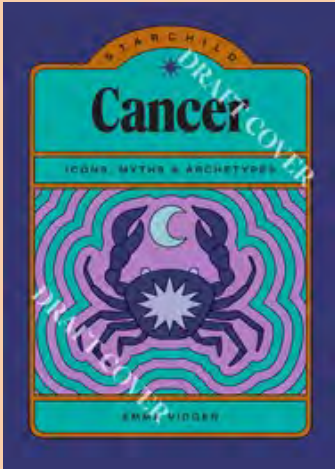
Feel the pride of being an Gemini when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Gemini.

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

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Star Child: Cancer Icons, Myths and Archetypes Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761451959
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Cancer* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Cancer.

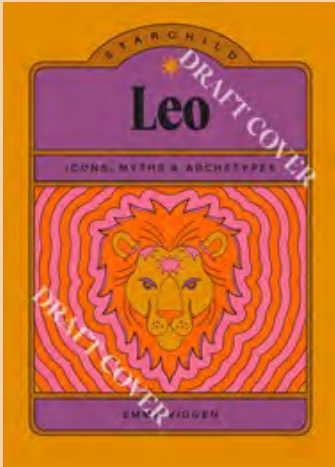
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being an Cancerian when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Cancerian.

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations,** and deep dives mean readers laugh *and* feel seen.
- **12-book series:** perfect for gifting, collecting, or picking up your own sign.
- **For astrology fans of all levels:** from curious beginners to seasoned stargazers.
- **Designed to spark recognition, conversation,** and a sense of connection to your sign.





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Star Child: Leo

Icons, Myths and Archetypes

Emma Vidgen, Illustrated

by Georgia Perry

September 2026
9781761452093
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Leo* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Leo.

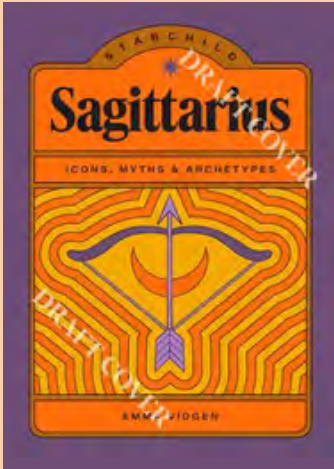
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being a Leo when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Leo.

Emma Vidgen is an astrologer, meditation teacher and journalist. Her fascination with the stars began as a child, despite being chastised for being the 'world's most untidy Virgo'. Emma is passionate about making esoteric practices accessible and fun. She loves to weave music, fashion and pop culture into conversations about life, death and everything in between. She is obsessed with vintage shopping, hot sauce and would like to be reincarnated as a professional musician.

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations**, and deep dives mean readers laugh *and* feel seen.
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Also Available

Star Child: Sagittarius

Icons, Myths and Archetypes

Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761452116
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Sagittarius* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Sagittarius.

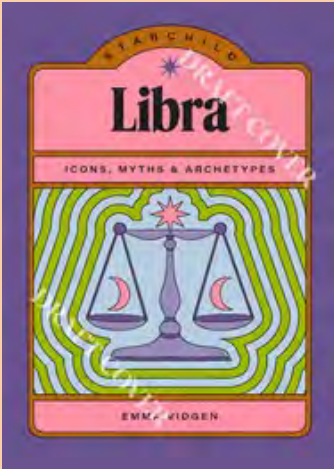
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being a Sagittarius when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Sagittarius.

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations,** and deep dives mean readers laugh *and* feel seen.
- **12-book series:** perfect for gifting, collecting, or picking up your own sign.
- **For astrology fans of all levels:** from curious beginners to seasoned stargazers.
- **Designed to spark recognition, conversation,** and a sense of connection to your sign.





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Star Child: Libra

Icons, Myths and Archetypes

Emma Vidgen, Illustrated

by Georgia Perry

September 2026
9781761452123
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Libra* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Libra.

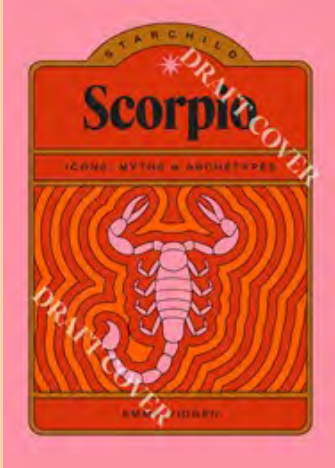
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being a Libran when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Libran

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations,** and deep dives mean readers laugh *and* feel seen.
- **12-book series:** perfect for gifting, collecting, or picking up your own sign.
- **For astrology fans of all levels:** from curious beginners to seasoned stargazers.
- **Designed to spark recognition, conversation,** and a sense of connection to your sign.





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Also Available

Star Child: Scorpio

Icons, Myths and Archetypes

Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761452130
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Scorpio* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Scorpio.

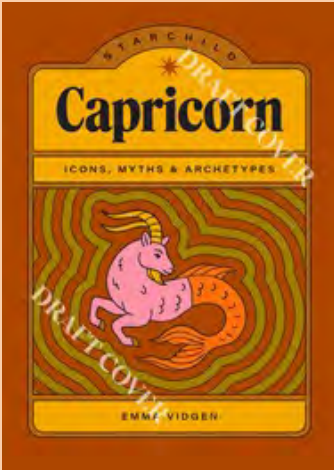
Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, and laugh at their flaws (yes, even yours).

Feel the pride of being a Scorpio when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Scorpio.

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations,** and deep dives mean readers laugh *and* feel seen.
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Star Child: Capricorn

Icons, Myths and Archetypes

Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761452147
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Capricorn* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Capricorn.

Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, discover your compatibility, and laugh at their flaws (yes, even yours).

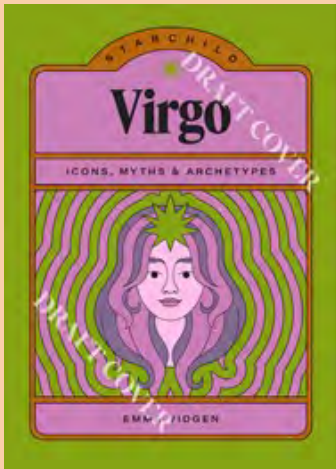
Feel the pride of being a Capricorn when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Capricorn.

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

- **Witty, playful, and designed to entertain as much as it informs.**
- **Spotlights famous figures who share the sign.**
- **Blends myth, history, and modern storytelling** to bring each sign's personality to life.
- **Playful roasting, cheeky observations**, and deep dives mean readers laugh *and* feel seen.
- **12-book series:** perfect for gifting, collecting, or picking up your own sign.
- **For astrology fans of all levels:** from curious beginners to seasoned stargazers.
- **Designed to spark recognition, conversation**, and a sense of connection to your sign.



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Also Available

Star Child: Virgo

Icons, Myths and Archetypes

Emma Vidgen, Illustrated by Georgia Perry

September 2026
9781761452109
\$14.99 | Hardcover
112 Pages | 4½ × 6½ in
Full-color Illustrations

After reading *Star Child: Virgo* you will never feel self-conscious about sharing your sign again. Prepare to feel seen ... in the very best way possible and prouder than ever to be a Virgo.

Rooted in astrological theory and mythology and loaded with tongue-in-cheek insights, each volume is a celebration of the magic and mayhem of its sign. You'll meet the archetypes, learn their origin story, discover your compatibility, and laugh at their flaws (yes, even yours).

Feel the pride of being a Virgo when you dive into the life stories of legendary artists, rebels and icons who changed history, embodying what it means to be a Virgo.

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

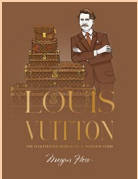
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- **Spotlights famous figures who share the sign.**
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Also Available



Louis Vuitton
9781761451683
\$35.00 | Hardcover



Coco Chanel
9781743790663
\$26.99 | Hardcover



Louis-Francois Cartier

The Illustrated World of a Fashion Icon

Megan Hess

July 2026
9781761452598
\$35.00 | Hardcover
192 Pages | 7½ × 9¾ in
Full-color Illustrations

The illustrated biography of fashion designer Louis-Francois Cartier, from acclaimed fashion illustrator Megan Hess.

Tracing the birth and rise of Cartier, this visually rich volume reveals a legacy defined by innovation, artistry and impeccable taste and the remarkable life behind one of the world's most influential luxury design houses. Through Megan's signature illustrations, readers are taken on a journey through the pivotal moments that shaped both the man and the brand, including:

- The creation of the first modern wristwatch in 1904 for Brazilian aviator Alberto Santos-Dumon
- The emergence of the iconic panther motif, designed by Jeanne Toussaint
- Cartier's close connections with royalty
- The legendary story of Cartier's NY flagship store, acquired in exchange for a pearl necklace

A must-have for lovers of fashion, jewelry and timeless design.

Megan Hess was destined to draw. An initial career in graphic design evolved into art direction for some of the world's leading design agencies. In 2008, Hess illustrated the Bestselling book *Sex and the City*. She has illustrated portraits for *Vanity Fair* and the NYT, created animations for Prada and illustrated the windows of Bergdorf Goodman, NY. Clients include Givenchy, Tiffany & Co., Louis Vuitton, Montblanc, Yves Saint Laurent, and *Vogue*.

- **Fashion enthusiasts will be enthralled** with Louis-François Cartier's illustrated biography.
- **Megan Hess has sold more than 2 million books worldwide.**
- **Megan Hess is the world's best loved fashion illustrator and storyteller** [@meganhess_official](#) 500k followers.





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Getting Murdoched

How Murdoch's Media Wields Power and Punishment

July 2026

9781761450761

\$26.99 | Paperback

432 Pages | 6¼ × 9¼ in

Text-only

Getting Murdoched explores the power the Murdoch Empire exercises over those who disagree; it is the first-ever global assessment of News Corp's bullying tactics.

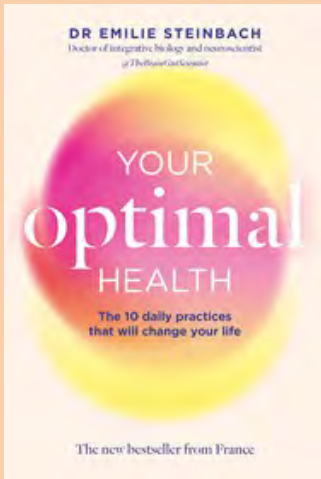
For decades, Rupert Murdoch's global media empire has shaped political landscapes, influenced elections, and fuelled public opinion. But behind the headlines lies a darker story — of targeted campaigns, and relentless attacks on those who don't fit the Murdoch mold. From LGBTQI communities and women's rights advocates to, human rights defenders, and even conservatives deemed 'not right enough', *Getting Murdoched* exposes how dissent is silenced and reputations destroyed. Drawing on insider accounts, investigative research, and case studies this book reveals how News Corp turns disagreement into a declaration of war. Powerful, unsettling, and meticulously documented, it's both a warning and a call to defend truth in an age of weaponized media.

Andrew Dodd is Professor of Journalism and Director of the Centre for Advancing Journalism. A former TV presenter and media reporter, he is co-editor of *Upheaval: Disrupted Lives in Journalism* and holds a PhD in history. **Matthew Ricketson** is Professor of Communication at Deakin University and an award-winning journalist. Author or editor of seven books, he was appointed to assist the federal government's Independent Inquiry into Media Regulation.

- **First-ever global assessment of News Corps' bullying tactics** - Reveals the strategies and tactics they use
- **High-profile, well-known examples**, such as Meghan Markle and Hugh Grant
- **First-hand experience and understanding** – authors have themselves been targets
- **Analysis is wide-reaching and thorough** – global in reach; covering tabloids, cable and satellite TV, online and print journalism



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Also Available



Your Optimal Health

The Daily Practices That Will Change Your Life

Emilie Steinbach

June 2026

9781761452833

\$24.99 | Paperback

304 Pages | 6¼ × 9¼ in

Text-only

Unlock the secrets of lasting energy, focus, and resilience with a simple 10-step daily protocol.

Blending the latest science with practical guidance, Dr Emilie Steinbach shows how small, consistent habits in nutrition, sleep, movement, and mental balance can dramatically transform your well-being. Whether you want to sharpen your mind, strengthen your body, or boost your mood, this book offers clear, accessible strategies rooted in cutting-edge research.

More than just a guide to “healthy habits,” the book emphasizes how small, consistent choices can reprogram biological systems to improve energy, focus and emotional balance. Presents cutting-edge discoveries on the gut–brain axis, mitochondria, and circadian rhythms with simple, practical advice. Steinbach’s approach draws on her expertise to reveal how your brain and body thrive when supported by the right routines. With inspiring insights and actionable tools, the book is both a handbook for everyday vitality and a roadmap to a longer, healthier life.

Dr. Emilie Steinbach is a Belgian neuroscientist specializing in neuro-nutrition, sleep, and the gut–brain axis. As founder of Feed Your Brain®, she translates cutting-edge research into practical strategies. She is a Women in Technology & Science Award recipient and Science Ambassador of Brussels.

- **A bestseller in France - Science-Backed & Practical.** Grounded in cutting-edge science yet explained in clear, actionable steps.
- **10-Step Daily Protocol** – easy-to-follow framework that guides readers toward lasting improvements.
- **Whole-Person Health** – Includes sleep, stress, microbiome, and emotional well-being.
- **Award-Winning Author** – with awards for science communication and women in STEM.
@thebraingutscientist 205k IG followers.



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Honeybees

The Wonders of the Hive and How to Help Them Thrive

Mary Trumble and Henry Fried

July 2026
9781761452352
\$24.99 | Hardcover
192 Pages | 6¼ × 8¼ in
Full-color Illustrations

Enter the fascinating, complex world of bees, *Honeybees* invites us to pause, notice, and care for these wonderful and essential creatures.

With bee populations in decline, habitats shrinking, and colony health under pressure worldwide, there is urgent and serious reason for us to care. Bees' impact extends beyond their hives: they sustain entire ecosystems, make modern agriculture possible, and uphold biodiversity that supports countless other species. The good news? We can help them thrive!

Blending science, storytelling and practical advice, this book shows you how to support bees and contribute to a healthier, more sustainable planet. Lavishly illustrated and including stunning photography, *Honeybees* is the perfect gift for nature lovers, gardeners and anyone who wants to make the world a better place.

Mary Trumble and **Henry Fried** are the owners of Backyard Honey, an urban beekeeping business dedicated to education, conservation, and local honey production. With years of experience as educators and keeping hives both in the city and rurally, they bring hands-on expertise and deep passion. Their work with councils, schools, and communities has given them insight into how cities can successfully integrate pollinator-friendly practices.

- **Explores the fascinating and vital world of honeybees.**
- **Bees are critical to our planet** – ecosystems, biodiversity, modern agriculture and more.
- **Addresses declining bee populations, habitat loss, and ecosystem health.**
- **Actionable advice** – blends science, storytelling, and practical tips.
- **Lavishly illustrated with stunning photography.**
- **Perfect for nature lovers, gardeners, sustainability advocates.**



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20

The Anatomy of a Honeybee

Before we explore how bees live and work together, let's look at their bodies. They may be small, but they are astonishingly sophisticated, shaped by millions of years of evolution. Every part of the honeybee is built for a purpose: sensing, foraging, flying, cleaning, nursing or defending the hive.

A honeybee's body is made up of three main segments: the head, thorax and abdomen. Each of these segments is packed with tools for survival and servicing the hive. The body is also covered in thick, sticky hair that serves a number of purposes.



HEAD

The bee's antennae serve as sensory powerhouses, allowing the bee to detect scent trails, taste food and sense changes in air temperature or humidity. Incredibly, honeybees have 170 odorant receptors, giving them one of the sharpest senses of smell in the insect world. Their mandibles, positioned on either side of the mouth, act as strong, multipurpose jaws for shaping wax, handling materials and tending to brood (eggs, larvae and pupae). Their five eyes – two large compound eyes and three simple eyes called ocelli – work together so that they can navigate the world. The compound eyes, made up of thousands of tiny lenses, are excellent for detecting colour, movement and ultraviolet patterns on flowers. The ocelli, positioned in a triangle on the top of the head, are more sensitive to light intensity and help bees stabilise their flight and orient themselves to the sun.

THORAX

This is where the action happens. The thorax powers the bee's two pairs of wings, which beat more than 200 times per second, creating that familiar buzz and allowing them to fly several kilometres in a single trip. The forewing and hindwing on each side hook together during flight, forming a single broad wing surface. The larger forewings provide most of the power, while the hindwings add stability and steering. In times of scarcity, a forager may travel up to 10 kilometres in search of food, but when flowers are plentiful, most prefer to forage much closer to home. Three pairs of legs are also anchored to the thorax, each adapted for a specific task: walking, cleaning or collecting pollen. The hind legs of many workers feature a specialised area called the pollen basket (or corbicula), where bees store bright yellow or orange balls of pollen, collected during foraging.



Travel



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Also Available



Train Japan
9781741179156
\$24.99 | Paperback

Train Europe

The Essential Rail Guide to Europe & the UK

Tim Richards

October 2026
9781741179385
\$24.99 | Paperback
240 Pages | 6¾ × 8¼ in
Full-color Photography
and Illustrations

The perfect guide to traveling the UK and Europe by locomotive, featuring 20 of the continent's best train journeys.

The UK and Europe are known as the homes of great train journeys, but more than that, great train itineraries. Rail enthusiast, Tim Richards, brings his expert advice on the full range of rail options, from commuter trains that get you from A to B, to long-distance coaches that let you snooze your way to the next destination.

Featuring 20 excellent and varied trips across the UK and Ireland, Western, Central and Southern Europe, as well as Scandinavia and the Balkans. With themed itineraries, features on notable train stations and practical information on rail passes, sleeper trains, steam trains, railway dining and more, this guide has everything you need to become a connoisseur of European train travel. Whether it's a journey through a heritage railway, a splurge on a luxury train or a venture down lesser-known tracks that cross country borders, *Train Europe* is your passport to getting the most from every rail-connected corner of this diverse continent.

Tim Richards is a freelance travel writer. His writing has appeared in numerous newspapers, magazines and websites, in Lonely Planet's guidebooks and two novels. Tim previously authored *Ultimate Train Journeys: World*, in which he describes the world's best trains. You can see his published work at iwriter.com.au, and he regularly writes about travel at his Patreon site on patreon.com/timrichards.

- **Featuring 20 UK and European trips.**
- **Expert advice** on the full range of rail options, from commuter trains to long-distance coaches.
- **Practical information** on rail passes with sample itineraries, planning tips for sleeper trains, food options and ticket purchases.



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CENTRAL EUROPE

Across the heart of the Continent, there are train journeys long and short with spectacular mountains and forests, dramatic castles, fascinating cities, and historic towns.



100

DAY 4

→ Taking a short knee train ride from Lucerne, we pick up the trail again in this idyllic town. The Gotthard Suisse is Döbereiner departs from Lugano in the south, and here a sleek modern edition: its coaches are dominated by vast panoramic windows. The train is of about mountain valleys, with peaks looming all around as it approaches the 'Wengseng (St. Niklaus) Tunnel', which runs beneath the Alps.

This is a folk service expressly catering to day-trippers, which means you have the benefit of an onboard host and an exciting walking on a boardwalk. On the day I rode it, our host Bernhard was highly into relative about the details of our journey and also provided postcards featuring the train.

After traversing the dark knees of the tunnel, the train emerges at Flüelen, situated on the south-western shore of Lake Lucerne. There's more to come, however, as you disembark the train and walk to the adjacent dock to board the 1901 steamboat with stylish timber tones and marvelous steam-driven engines. There's something delightful about the contrast of this aged but perfectly maintained vessel with the futuristic sky train which bears you to it. If you travel in first class, lunch is taken in a dedicated section of the boat which boasts style as its decorative painted ceiling and deckway carved wood panels. The meal, served to a table with a white tablecloth, is straightforward (steak, lamb chops, trout, beef tartare, and vegetables) - with delicious caviar for dessert. The Swiss do take almost as well as they do railways, and these treats melt together perfectly as the aquatic part of the Gotthard Suisse Express finds its way past castles and villages to the beautiful city of Lucerne.

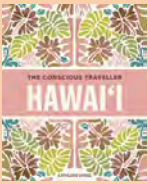


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Also Available



The Conscious Traveller Hawai'i
9781741179408
\$29.99 | Paperback

The Conscious Traveller Mexico

The Definitive Guide to Ethical Travel

Cristina Alonso

September 2026
9781741179415
\$29.99 | Paperback
224 Pages | 6¾ × 8¾ in
Full-color Photography

Discover the vibrant soul of Mexico in *The Conscious Traveller Mexico* – a guide that goes beyond the tourist hotspots and invites you to connect deeply with the country's rich culture, traditions, and landscapes, while embracing sustainability, respect, and authentic experiences.

From exploring ancient Mayan and Aztec heritage to wandering through colorful markets, this travel book provides a roadmap for visitors who want to leave a positive impact. Learn how to experience Mexico's diverse offerings with a focus on meaningful, responsible travel.

With insights into regenerative tourism, tips for connecting with communities, and guidance for discovering hidden gems, this book is your ultimate companion for respectful and enriching travel. Whether you're strolling through vibrant streets, hiking, or exploring historic landmarks, *The Conscious Traveller Mexico* helps you experience Mexico with intention and care.

Cristina Alonso was born and raised in Mexico City and credits her father and grandfather for sharing their endless need for exploring and writing – a passion she's been lucky enough to turn into a full-time job as a travel writer and editor, contributing to publications such as *Time Out New York* and *Travel + Leisure Mexico*.

- There were **21 million visitors to Mexico** in 2023.
- **A sustainable travel approach to traveling** in Mexico. This book helps readers understand the different regions and what they have to offer.
- **Mexico is an evergreen destination for US and Canadian travelers** - therefore prone to overtourism. This book helps readers engage in the history, craft, art, food and drink, and also with nature.
- **Mexican travel writer** with local insider recommendations and understanding of the culture.



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MEXICO, THE MINDFUL WAY

The beaches, the food, the culture and, of course, the people make Mexico unlike anywhere else; it comes as no surprise that my country is such a beloved tourist destination. It is a place where pre-Hispanic masonry still stand powerfully and shark whales roam the coast; a place where corn is sacred and shared laughter is a religion. Mexico is a place to be experienced with the five senses and the most open of hearts.

THE CONSCIOUS TRAVELLER MEXICO



My country's boundless beauty has been a source of inspiration and influence not just for my work (but for the way I view my own responsibility within it. I've been lucky enough to call myself a travel writer since around 2003. For the past few years, though, I've found myself facing a bit of a mental and emotional struggle. I remember one of the first times I left it all on the coast of Baja California Sur, finally seeing a wake for the first time. A part of me wanted to let everyone to book a flight immediately to experience this encounter, but the other wanted to keep the sea a secret, protected from over-tourism and its potential hazards. Since then, I have tried to do my part in promoting a more responsible and conscious approach to travel. This book has given me the perfect opportunity to share Mexico's wonders with readers like you, who share my feelings; how do I continue to explore and try to make a positive impact at the same time?

I'm glad we've found each other.

Mindful travel is purposeful and conscious. It means opening yourself up to a country's cultural nuances and being equally aware of what makes it unique – as well as what it has in common with your own background. It's understanding that many places (like Mexico) are complex and contrasting, and approaching that complexity with empathy and curiosity.

Most of all, I believe that mindful travel means taking the time to be fully present, to absorb everything that's happening around you. Perhaps it means sitting down for a fading menu and discovering the stories that hide in each bite. Maybe it means taking a long sunset walk on the beach (without your phone). Or maybe it can mean peering in the cool waters of an ancient cenote – one of the natural wonders like the Yucatan Peninsula – showing centuries of rock formations and Mayan legends to envelop you. Mindful travel is being right here, right now.

I WISH YOU THE MOST JOYOUS AND INSPIRING OF TRAVELS

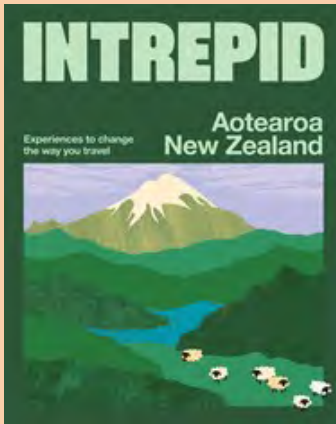
CULINARY JOURNEYS



Food is one of the best reasons to travel to Mexico. Street food – a pre-Hispanic legacy, bright produce, spectacular seafood, innovative recipes... there's truly no end to the edible offerings you can find during your travels. The most popular and renowned restaurants in Mexico are listed in countless articles – and I've absolutely written a few of them myself, happy to sing the praises of these culinary marvels. However, the selection included in the following pages is a bit different. My intention is to take you on a journey across styles, techniques and traditions – but most of all, tastes.

Dining in these restaurants is an invitation for you to get curious. Talk to the chef, ask about that weird-sounding ingredient, try something you thought you never would. Inquire about local traditions, sample a coffee-roasting pairing and learn about the farmers, fishermen and winemakers who make the magic happen. I can promise that your culinary explorations will be eye-opening and inspiring. Most of all, they will be absolutely delicious.





[View on Edelweiss](#)

Also Available



Intrepid Vietnam
9781741179354
\$25.99 | Paperback



Intrepid Japan
9781741179323
\$27.99 | Paperback



Intrepid Aotearoa New Zealand

Experiences to Change the Way You Travel

Intrepid

September 2026
9781741179675
\$27.99 | Paperback
296 Pages | 7½ × 9¼ in
Full-color Photography

***Intrepid Aotearoa New Zealand* is your inspirational guide to discovering the most engaging and fulfilling experiences from across the country, for locals, new and repeat visitors alike.**

Whether it's your first time exploring the country, or you're looking for a chance to uncover new corners and experiences, this guide is not simply a checklist of things to do, but instead offers insight into the tapestry of things that make Aotearoa New Zealand unforgettable – its rich history, art and architecture; diverse landscapes; unmissable train and river journeys; delicious gourmet experiences; nature experiences; and festivals and events. From Auckland to Queenstown, this guide will provide all the inspiration, ideas and information you need to discover a different side of the country.

This guidebook will help you gain greater insight and understanding of the people, places and culture of Aotearoa New Zealand, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, celebrating the planet and protecting its unique environments.

Intrepid Travel has been on a mission to create positive change through the joy of travel since 1989. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. Intrepid was named one of *TIME Magazine's* 100 Most Influential Companies.

- **New brand in the travel guide space.**
- **Off-the-beaten-track destinations** that are rarely covered in travel guides.
- **Sustainable, practical information and inspiration,** paired with incredible location photography.



WHAT MAKES AN INTREPID GUIDE

Intrepid, for us, means being adventurous, brave and, above all, curious. Whether you're trekking through remote countryside or trying a new-to-you dish, these kinds of experiences allow us to reach beyond our everyday to learn something new and connect with people and places.

Intrepid Guides are for the intrepid traveller – those who want to see the world in meaningful and memorable ways, rather than just push through a to-do list.

Each guide highlights places, activities and experiences that make a country special and allow us to connect to these destinations and gain life-long memories and broaden our perspectives.

The contents of this guide align with everything that drives Intrepid Travel and Hardie Grant Explore – chasing adventure in new-to-us places while getting to know the people who call them home and supporting their communities along the way.



Intrepid Travel and Hardie Grant Publishing are both companies that were founded in Niwamu/Ahobourne, on the land of the Tairāwhiti Whanganui and Rungānui Peoples. We acknowledge that they are the Traditional Custodians of the land that we work on, with deep and ongoing connections to Country, and pay respect to their Elders, past and present.

We also extend our respect to all Traditional Custodians of the vast and diverse lands that we travel on throughout what we today know as Aotearoa.



NEW ZEALAND/AOTEAROA

Capital city Wellington/Te Whanganui-a-Tara

Biggest city Auckland/Tāmaki Makaurau

Composed of the North Island and South Island and smaller Rakiura/Stewart Island

Population 5.4 million

75 per cent in the North Island and 24 per cent in the South Island



THE BASICS

HISTORY

Early settlement and natural isolation New Zealand was the last major landmass settled by humans, with the Polynesian ancestors of the Māori arriving in trans-Pacific migrations between 1000 and 1300 CE. Shaped by volcanoes, earthquakes and geothermal activity, Aotearoa's remote landscapes developed in isolation, the ecological separation producing diverse flora and fauna, including many species of flightless bird found nowhere else.

European arrivals and the Treaty of Waitangi European contact began in 1642 with Dutch explorer Abel Tasman, soon followed by British and French navigators, including James Cook in the 1770s. Sealing and whaling communities took hold, and by

the early 19th century British commercial interests were expanding. In 1842, the Treaty of Waitangi/Te Tiriti o Waitangi was signed between the British Crown and around 500 Māori chiefs representing most iwi (tribes). Over recent decades, Te Tiriti o Waitangi has guided government policy, but the country's most recent coalition government has been active in lessening its importance in legislation.

Colonisation, conflict and redress

The formation of the mercantile New Zealand Company in 1839 and the gold rush of 1861 accelerated immigration from Britain. Unlike in Australia, New Zealand's colonial population arrived as free settlers. Conflicts erupted as Māori land was confiscated, culminating in the New Zealand Wars from 1845 to 1872. Modern-day Treaty settlements have since returned land, natural resources and financial compensation to many Māori iwi, and the process is ongoing.



Māori culture is a cornerstone of the New Zealand identity.



[View on Edelweiss](#)

Also Available



Intrepid Iceland
9781741179330
\$24.99 | Paperback



Intrepid Australia
9781741179316
\$27.99 | Paperback



Intrepid Greece

Experiences to Change the Way You Travel

Intrepid

September 2026
9781741179682
\$27.99 | Paperback
304 Pages | 7½ × 9¼ in
Full-color Photography

***Intrepid Greece* is your inspirational guide to discovering the most engaging and fulfilling experiences from across the country, for locals, new and repeat visitors alike.**

Whether it's your first time exploring the country, or you're looking for a chance to uncover new corners and experiences, this guide is not simply a checklist of things to do, but instead offers insight into the tapestry of things that make Greece unforgettable – its rich history, art and architecture; diverse landscapes; beautiful islands; famous street food and delicious gourmet experiences; and game-changing nature experiences, festivals and events. From Athens to the Ionian Islands and everything in between, this guide will provide all the inspiration, ideas and information you need to discover a different side of the country, or see iconic Greek destinations from a new perspective.

This guidebook will help you gain greater insight and understanding of the people, places and culture of Greece, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, celebrating the planet and protecting its unique environments.

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- **Off-the-beaten-track destinations** that are rarely covered in travel guides.
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WHAT MAKES AN INTREPID GUIDE

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Intrepid Guides are for the intrepid traveller – those who want to see the world in meaningful and memorable ways, rather than just push through a hole-in-the-wall.

Each guide highlights places, activities and experiences that make a country special and allow us to connect to these destinations and gain life-long memories and broaden our perspective.

The contents of this guide align with everything that drives Intrepid Travel and Herds Grant Explorers – chasing adventure in new (to us) places while getting to know the people who call them home and supporting their communities along the way.



Intrepid Travel and Herds Grant Publishing are both companies that were founded in Nivern, Melbourne, on the land of the Wurundjui, Woiwurrup and Bunurup Peoples. We acknowledge that they are the Traditional Custodians of the land that we work on, with deep and ongoing connections to Country, and pay respect to their Elders, past and present.

We also extend our respect to all Traditional Custodians of the vast and diverse lands that we travel on throughout what we today know as Australia.

RHODOPE MOUNTAIN RANGE NATIONAL PARK

© EASTERN MACEDONIA AND THRACE, NORTHERN GREECE

When it comes to outdoor adventure, other European countries tend to hog the limelight. Many people's minds tend to wander to Austria, Switzerland or Italy when they think of hiking and adventure sports.

One reason Greece's mountains remain scrunch-touched is simply the country's lack of infrastructure. For decades, roads were sparse, extremely rough or non-existent. In some places, still are, leaving large parts of the country difficult to access. That's changing now, but much of Greece's national parkland still feels wild and remote. And if you're looking for the most off-the-beaten-path experiences, the Rhodope (sometimes also spelled Rhotope) Mountain Range National Park is hard to beat.

Skimming the border with Bulgaria, the area has a layered, complex history. It's been entangled in shifting and overlapping conflicts for centuries – from the final days of Ottoman rule to the aftermath of World War II, and even as recently as 1935, when walls built by the Greek government to restrict access were finally dismantled.

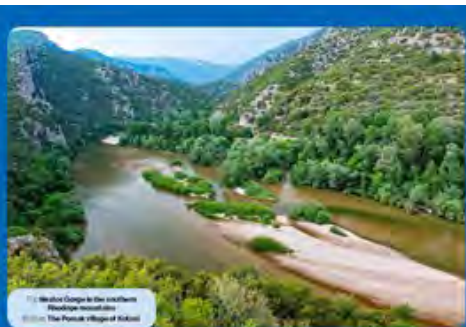
As a result, Rhodope remains one of the least-visited parts of Greece. Spread across more than 1000 sq km (386 sq miles), the park is home to more than 2000 plant species and around 300 animal species.

You can raft, canoe or kayak down the Nestos River, join a cycling tour or take your pick from dozens of hiking routes, including one that runs alongside a historic railway track, which once linked Aleksandroupoli with Thessaloniki.

Rhodope is also culturally distinct. Its mountains are dotted with Pomak villages, home to an ethnic minority group with their own language, religion and traditions.

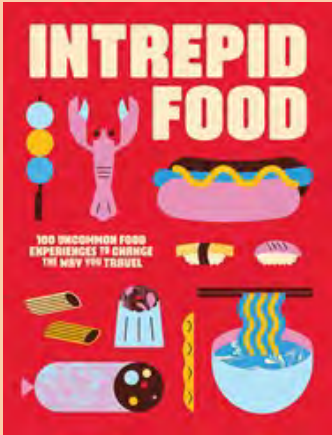
Tourism infrastructure is still limited, but that's also slowly changing. A few companies offer hiking and kayaking tours in some of the park's most diverse spots.

A visit here is, perhaps ultimately a reminder that, despite wars, borders and politics, nature has a way of outlasting everything – and paths can eventually bring us back.



1) Nestos Gorge in the southern Rhodope mountain range
2) The Pomak village of Ineboli





[View on Edelweiss](#)

Also Available



The Intrepid List Outdoors
9781741179798
\$17.99 | Flexibound



The Intrepid List Culture
9781741179774
\$17.99 | Flexibound



Intrepid Food

100 Global Food Experiences to Change the Way You Travel

Intrepid

November 2026
9781741179705
\$29.99 | Hardcover
240 Pages | 7½ × 9¾ in
Full-color Photography
and Illustrations

***Intrepid Food* brings you 100 unforgettable food experiences from around the globe; a celebration of flavors, traditions, and the people who create them.**

From street stalls to cooking classes, iconic dishes to hidden gems, these experiences take you beyond the plate to uncover the authentic, the surprising and the truly delicious – all with a focus on sustainability and respect for culture.

With over 30 years of trips under their belt, Intrepid is your guide to going beyond the familiar and discovering the world through food.

Intrepid Travel has been on a mission to create positive change through the joy of travel since 1989. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. Intrepid was named one of *TIME Magazine's* 100 Most Influential Companies.

- **New brand in the travel guide space**, the Intrepid publishing list includes country guides as well as the landmark *Intrepid List* publication.
- **An impressive reach** - 1m+ subscriber and loyalty database, 340k followers on Instagram.
- **Perfect gift item** or special buy for travel inspiration.
- **Caters to the trend for immersive and 'experiential tourism.'**
- **More than just a list**; celebrates flavors, culture, and traditions – all while encouraging respectful and responsible engagement with local communities.



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BIBIMBAP! (KOREAN RICE BOWL)

LOCATION
 COREA
 CUISINE
 K
 TIME
 25 (30/15)

INGREDIENTS

4 cups cooked white rice, preferably short grain
 4 eggs
 2 tsp sesame seeds
 2 carrots
 2 zucchinis
 1 bunch of spinach, cut into 5cm/2 lengths
 9 small white mushrooms, large
 4 cups beef broth
 2 tsp garlic, minced (2 cloves)
 8 tsp vegetable oil, separated
 10 tsp salt
 1.5 tsp soy sauce, light or all purpose
 10 tsp fish sauce (with soy)
 1/2 tsp white sugar
 Sesame oil

FOR THE MARINADE

250 g/10 oz beef tenderloin or thick steak, very finely sliced
 1/2 green apple, grated using box grater
 3 garlic cloves, minced
 1 tbsp hot sauce, light or all purpose
 1 tbsp honey or brown sugar
 2 tsp sesame oil

Bibimbap – Trust the Koreans to transform the humble rice bowl into a recipe that's revered all around the world! With a kaleidoscope of seasoned sautéed vegetables, Korean marinated beef, and the signature fried egg, the thing that really seals the deal is the bright red, spicy Bibimbap Sauce that I can't get enough of.

Mix the marinade in a bowl, then add beef. Marinate for 30 minutes, or until refrigerated. Heat 2 tsp oil in a large skillet over high heat. Let excess marinade drip off then add beef. Cook for 3 – 4 minutes until cooked and there's some caramelised bits, then remove from skillet. Keep warm until required or reheat to warm.

Soak mushrooms in a large bowl of boiling water for 30 minutes, or until rehydrated. Drain, squeeze out excess water, then slice.

Place carrot and zucchini in separate bowls, sprinkle each with 1/2 tsp salt, toss, leave for 20 minutes then drain excess liquid.

Heat 2 tsp oil in a skillet over medium-high heat. Cook mushrooms for 2 minutes. Add 1.5 tsp soy, 1 tsp sugar, 1/2 tsp of garlic. Stir for 1 minute, then remove. Add 7 tsp oil into the skillet, cook carrot until just tender (5 to 8 minutes), then remove. Cook as with carrot for 4 minutes. Heat 2 tsp veg with a splash of sesame oil. Sauté until starting to wilt. Add 1/2 tsp garlic, and salt to taste, stir, then remove. When cool, squeeze to drain out excess liquid. Gimmie in water for 5 min or steam in microwave for 3 min until floppy. Drain under cold water, then cook. Squeeze out excess liquid with hands, place in bowl. Mix with 2 tsp sesame oil, 1 tsp garlic, 1/2 tsp fish sauce.



[View on Edelweiss](#)

Killer Oz

The 50 most dangerous Australian animals and plants

Australian Geographic

November 2026
9781741179729
\$22.99 | Hardcover
100 Pages | 5¼ × 7¼ in
Full-color Photography

Don't wander around Down Under without learning about the 50 most dangerous, deadly and downright dastardly creatures that live here, from the scariest snakes and injury-causing insects to our blood-curdling birds.

Unique plants and animals are one of the many reasons people visit Australia. However, the country is also home to some of the most dangerous plants and animals in the world. Our deadliest animals often make the top lists owing to a combination of their venom and defensiveness, as well as their proximity to populated areas. On the face of it, plants may seem innocuous, but about 1000 species of plants in Australia are known to be toxic to animals and humans. With animal fact-files, location information and more, this full-color pocket-sized guide is a must-have for any trip to Australia.

Australian Geographic creates and distributes print works that inspire, entertain, teach and give readers access to a world of discovery - and possibility. They publish books for adults, families and children on a wide range of subjects, from animals to travel, cartography to history, fun facts to moving stories. Australian Geographic's books support and are strongly tied to its educational and scientific mission and receive a broad range of cross-promotion in the society's media properties, including print and online.

- **A fascinating pocket-sized reference guide to Australia's 50 most deadly animals and plants.**
- **Packed with vibrant photographs and distribution maps** - identifying species could not be easier.
- **Eyecatching Foiled Cover.**



9 781741 179729

SYDNEY FUNNEL-WEB SPIDER

Atrax robustus

The Sydney funnel-web is recognised as one of the world's most deadly spiders. The immediate effects of a bite are severe pain at the site, followed by profuse sweating and saliva production and muscle tremors, with pain and cramps spreading to other parts of the body. Rapid first aid is essential and antivenom must be administered as soon as possible. There have been no deaths since the antivenom was released in 1981.

HOW AND WHERE IT WILL STRIKE

The greatest risk comes from adult males, which wander about at night looking for mates during the warmest months – from November to April.

DISTRIBUTION

In forested areas around Sydney, but there are about 40 other funnel-web species along the east coast.



13

Number of fatalities attributed to the Sydney funnel-web between 1927 and the release of an antivenom in 1981.



DID YOU KNOW?

In a bizarre twist of evolution, humans and other primates are affected by funnel-web venom but native Australian mammals are not.

FRESHWATER CROCODILE

Crocodylus johnstoni

ALSO KNOWN AS: FRESHIE, FISH CROCODILE, JOHNSTON'S RIVER CROCODILE, JOHNSTON'S CROCODILE

Smaller and less aggressive than their saltwater relatives, freshies reach an average length of 2m and are distinguished by a more slender snout. They inhabit freshwater and brackish rivers and lakes in northern Australia. If approached or threatened they will inflate and shudder their bodies, causing surrounding water to ripple violently, while gaping and emitting a low-pitched warning growl.

HOW AND WHERE IT WILL STRIKE

Freshies are shy and will avoid contact with humans, but they have been known to bite if they mistake an arm or leg under water for a tasty fish. Their sharp dagger-like teeth can inflict severe lacerations.

DISTRIBUTION

Water bodies in northern Australia.



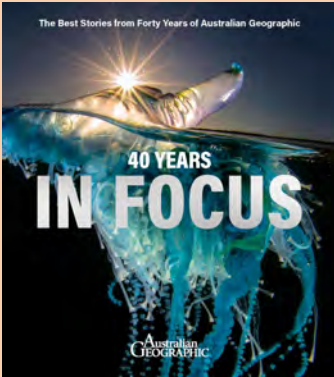
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No recorded deaths, although a bite can cause permanent damage and can cause the loss of limbs.



DID YOU KNOW?

Freshwater crocodiles can perform a 'high walk' to move overland, whereby the body is held high so that the belly and most of the tail are not touching the ground.



[View on Edelweiss](#)

40 Years in Focus

The Best of Australian Geographic Photography

Australian Geographic

November 2026
9781741179750
\$40.00 | Hardcover
240 Pages | 9¾ × 10¾ in
Full-color Photography

40 Years in Focus is a compendium of stories from Australian Geographic's 40-year history of examining the very best of Australia's nature, culture, people and places.

For nearly half a century, Australian Geographic journalists have revealed the rich diversity of a nation. From schoolyards to parliament and the outback to the ocean, they have reported on Australia and Australians, both ordinary and extraordinary, going about their daily lives. Within these pages are photographs of landscapes both intimate and infinite; compelling portraits of people in joy or in grief; native wildlife and plant life in stunning detail and astonishing clarity; rare glimpses of industry and endeavor and the individuals that drive them; and remarkable views captured by adventurers and explorers on expedition.

Australian Geographic creates and distributes print works that inspire, entertain, teach and give readers access to a world of discovery – and possibility. They publish books for adults, families and children on a wide range of subjects, from animals to travel, cartography to history, fun facts to moving stories. Australian Geographic's books support and are strongly tied to its educational and scientific mission and receive a broad range of cross-promotion in the society's media properties, including print and online.

- **Show-stopping imagery and thrilling stories.**
- **The very best of Australia** from the last 40 years
- **Australian Geographic has a global print readership of 510k** and 19m in digital reach each month. Their following in the US is significant: Facebook: 10% – 58,000 followers, Instagram: 8% – 33,000 followers, Pinterest 9% – 104,000 monthly views, TikTok: 25% – 273,000 followers.





For four decades, AUSTRALIAN GEOGRAPHIC has been more than a magazine. With unapologetic optimism, it's held up a mirror to the people and places that have helped shape Australia's identity. Its mission was made clear from the very first issue in January 1986: 'to present a positive view of Australia through the eyes of our finest writers, photographers and artists.' Photographs are not simply illustrations that accompany stories. They transcend the page. They become emblems of our national character and markers of change, and they provide us with a kind of visual shorthand for what it means to live on this diverse continent. To capture Australia's vibrancy, AUSTRALIAN GEOGRAPHIC'S talented teams of writers and photographers have fanned out across the country, from parched deserts to coral reefs teeming with life, from boisterous country pubs and dusty cattle yards to remote islands and suburban backyards. Through their work, they have framed the icons Australians hold dear and created memorable images and stories that now sit firmly within our collective imagination.

INTRODUCTION

8





Children's



[View on Edelweiss](#)

Barbie: A Fashion Icon

Megan Hess

September 2026
9781761452901
\$40.00 | Hardcover
224 Pages | 9¼ × 11¼ in
Full-color Illustrations

Internationally acclaimed fashion illustrator Megan Hess brings her signature style to a celebration of Barbie's most iconic fashion moments, with *Barbie: A Fashion Icon*, published in collaboration with Mattel.

Produced in close collaboration with Mattel, this book features more than 100 of Barbie's best fashion moments. From her original 1959 debut as a teenage fashion model, to her swinging sixties and seventies designs, her eighties and nineties street style, and incredible Barbiecore outfits from today - each look has been selected by Megan Hess and brought to life in her signature, sophisticated style. Featuring archival imagery, fascinating fashion insights and plenty of pink, this book is a tribute to Barbie's enduring legacy as a cultural icon and global symbol of ever-evolving fashion.

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **Megan Hess is the perfect creative force to capture the timeless glamour and bold style of Barbie**, the world's most iconic doll
- **A sumptuous deluxe, large-format hardcover volume** with high-quality design values and embellishments, which will be the perfect gift and collectable edition
- Megan Hess is a global sensation having sold more than **2 million books across ten languages**





SILVER-SCREEN STARS

Other fashion icons who loved a black dress are Grace Kelly, Elizabeth Taylor and Audrey Hepburn. All three have been celebrated in Barbie form multiple times. Kelly appeared in a set with the black floral dress she wore when she first met her future husband at the Cannes Film Festival, along with a classic matching midnight coat and dress. Taylor's Barbie looks include her incredible gold *Globois* costume, but the *Violet Eyes* doll represented many elements of her style and personality — the Cartier-esque jewels showed her love of diamonds, and the red ribbon reflected her commitment to the HIV/AIDS cause. And Hepburn is in perhaps the most famous black-dress-and-jewels outfit of all time, from the 1954 film *Breakfast at Tiffany's*.



Audrey Hepburn in *Breakfast at Tiffany's*, 1961
Elizabeth Taylor, *Violet Eyes*, 2002, Grace Kelly, *The Anniversary*, 2011





[View on Edelweiss](#)

The World of Barbie

Megan Hess

September 2026
9781761218484
\$26.99 | Hardcover
144 Pages | 10¼ × 11¼ in
Full-color Illustrations

Discover the dazzling world of Barbie in this beautifully illustrated compendium by global bestselling fashion illustrator, Megan Hess.

Join Barbie on a stylish journey through her most iconic places, vehicles, careers, friends and fashions through the decades. Featuring Megan's signature artwork inspired by real Barbie dolls and accessories, alongside fun facts and bite-sized tidbits, this is the ultimate encyclopedic keepsake.

- **Stunning original artwork:** Over 140 pages of Megan Hess's original artwork
- **Inspired by the archives:** Discover illustrations inspired by heritage Mattel archival material
- **Explore Barbie's famous careers, best friends and iconic fashions:** with pages full of fun facts
- **Gorgeous gifting:** A treasurable keepsake crafted with luxe finishes like sprayed edges and foil
- **For kids and collectors:** The perfect, stylish gift for young fans and lifelong Barbie collectors alike

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **A compendium of all things Barbie** - fashions, vehicles, careers, companions and more!
- **An object to treasure & essential gift for fans.**
- **1 billion Barbie dolls** have been sold globally.
- **98% brand awareness and #1 dolls brand** on YouTube, and Netflix's #10 animation.
- **38 billion media impressions in the US in 2024.**
- **Collect and create with all six books in the Barbie by Megan Hess capsule!**



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[View on Edelweiss](#)

Barbie: Pop-Up Fashion

Megan Hess

September 2026
9781761218576
\$19.99 | Board Book
12 Pages | 9½ × 7¼ in
Full-color Illustrations

Step inside Barbie's fabulous, fashionable world with this stunning pop-up book by beloved illustrator, Megan Hess.

With six striking pop-ups of fabulous fashions, this visually stunning book of original artwork is sure to become a keepsake to cherish.

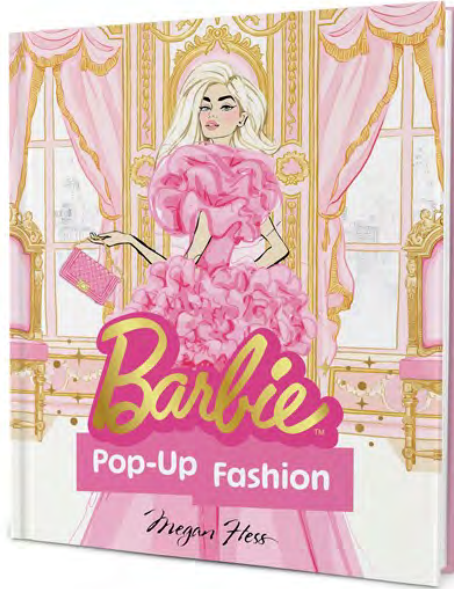
- **Fashion for the whole family:** With elaborate pop-up scenes celebrating Barbie's striking fashions, this pop-up book is sure to delight Barbie fashionistas of any age.
- **Striking pop-ups:** Experience the glamour of Barbie's iconic wardrobe with seven dramatic, three-dimensional pop-up scenes of her famous fashions.
- **Original artwork:** Featuring captivating illustrations from beloved fashion illustrator, Megan Hess.

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **Luxuriate in Barbie's iconic world of fashion** with this stunning pop-up book!
- **Sturdy pop-ups of famous fashions and memorable looks,** Barbie's fans of all ages can immerse themselves in her delightfully pink world.
- **Inspired by heritage Mattel archival material.**
- **Over 1 billion Barbie dolls** have been sold globally.
- **98% brand awareness** in North America.
- **38 billion media impressions** in the US in 2024 alone.
- **Barbie is the #1 dolls brand** on YouTube, and ranks #10 on Netflix in animated content.
- **Collect and create with all six books in the Barbie by Megan Hess capsule!**



9 781761 218576



Take the reins

Barbie enjoys learning new skills and spending time with her animal friends, so horse riding is one of her most loved activities. This classic equestrian look would suit the saddle or the sidewalk.





[View on Edelweiss](#)

Barbie: How To Draw Megan Hess

September 2026
9781761218590
\$11.99 | Paperback
64 Pages | 9¼ × 11¼ in
Black & White

Learn how to draw Barbie and beyond in this delightful book by beloved fashion illustrator, Megan Hess.

With over 60 pages of step-by-step instructions, Barbie fans of all ages can learn to expertly draw fashion, friends and accessories in no time. Pick up your pencils and get ready to sketch all of your favorite bits from Barbie's world!

- **Learn to draw:** Master the art of drawing Barbie with over 60 pages of clear, simple step-by-step instructions from Megan Hess
- **Iconic subjects:** Learn how to create all the elements of Barbie's world, including her most famous fashions, vehicles, careers, and friends
- **Perfect for all ages:** The ideal gift for budding artists and lifelong Barbie fans alike

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **Learn how to draw original Barbie artwork** from global bestselling fashion illustrator, Megan Hess
- **With step-by-step instructions**, you'll be drawing Barbie's fashions, vehicles, and more in no time!
- **The perfect gift for Barbie fans** and budding artists
- Inspired by heritage Mattel archival material
- **1 billion Barbie dolls** have been sold globally
- **98% brand awareness** in North America
- **38 billion media impressions** in the US in 2024 alone
- **Barbie is the #1 dolls brand** on YouTube, and ranks #10 on Netflix in animated content



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How to Draw

Christie's Kaftan



1 Draw one small V and one big, upside-down V that meet in the middle at Christie's waistband. This will form the opening of the kaftan that she's wearing over her dress.



2 Add the shape around the top of the kaftan, connecting to the edges of the top V, as well as the balloon sleeve and cuff over her front arm.



3 Draw a loose semi-circle shape that connects to the two ends of the bottom V and runs behind Christie's feet. Then draw in the outer lines to complete the kaftan's shape.



4 Add the detail of the belt and buckle sitting around the waistband.



5 This kaftan is made out of flowy material. Add some lines to give that sense of movement in the fabric, and to show where it folds around the waist and wrist.



6 Now trace over the bits of Christie's outfit that you can still see under the kaftan, including the angles of her dress and her amazing shoes. Trace her arms and legs, then you might want to add a groovy pattern to the kaftan too.

Try drawing it here!





[View on Edelweiss](#)

Barbie: Dress-Up Sticker Book

Megan Hess

September 2026
9781761218606
\$12.99 | Paperback
44 Pages | 9¼ × 11¼ in
Full-color Illustrations

Create your own world of Barbie with this incredible dress-up sticker book by beloved fashion illustrator, Megan Hess.

Unleash your imagination as you dress-up Barbie and decorate 12 beautiful scenes with over 350 stickers. Celebrate the style of Barbie and her friends as you add your own creative flair to every page!

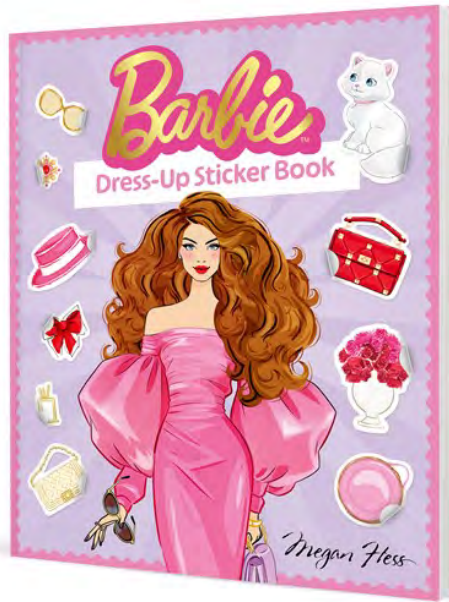
- **Customize her world:** Enjoy hours of creative play as you decorate and fill 12 beautiful, customizable scenes with your own style
- **Inspire creativity:** The perfect book to spark imagination, allowing fans to mix and match accessories, outfits, and scenes to create unique Barbie stories
- **For fashionistas-in-training:** The perfect, stylish gift for young fans and budding fashionistas, celebrating the continuing global phenomenon

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **Dress-up Barbie and her friends** with over 350 originally illustrated stickers.
- **Hours of entertainment with customizable scenes!**
- The perfect gift for Barbie fans of all ages.
- **1 billion Barbie dolls** have been sold globally.
- **98% brand awareness** in North America.
- **38 billion media impressions** in the US in 2024 alone.
- **Barbie is the #1 dolls brand** on YouTube, and ranks #10 on Netflix in animated content.



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[View on Edelweiss](#)

Barbie: Color-Your-Own Art

Includes 20 Pull-out Posters

Megan Hess

September 2026
9781761218620
\$17.99 | Paperback
40 Pages | 11 × 14 in
Full-color Illustrations with
Black and White
Illustrations

Celebrate the bold world of Barbie in this stunning color-your-own art book by bestselling fashion illustrator, **Megan Hess**.

In this captivating book, you'll find 10 full-color, original illustrations of iconic Barbie fashions, ready to display, alongside line drawings to personalize yourself. Learn fun facts and behind-the-scenes stories as you bring Barbie's looks to life with your own signature style.

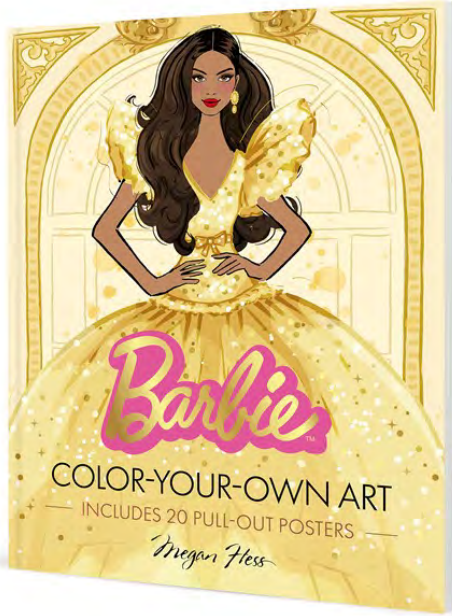
- **Color and covet:** A unique format featuring 10 full-color original illustrations by Megan Hess, plus the matching line drawings for you to color and display
- **Original artwork:** Featuring pages of exquisite, bespoke artwork
- **Treasurable gift:** an essential gift for Barbie fans of all ages, offering hours of enjoyment

Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **Over 20 pages of original Barbie artwork** to color and covet
- **Spend hours mindfully coloring** original Barbie artwork
- **This perfectly-pink book is an object to treasure** and an essential gift for Barbie fans of all ages
- **1 billion Barbie dolls** have been sold globally.
- **98% brand awareness** in North America.
- **38 billion media impressions** in the US in 2024 alone.
- **Barbie is the #1 dolls brand** on YouTube, and #10 on Netflix in animated content.



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[View on Edelweiss](#)

Barbie: Luxe Coloring Megan Hess

September 2026
9781761218637
\$12.99 | Paperback
84 Pages | 9¼ × 11 in
Black & White with Full-
Color Sticker Sheets

Add your artistic touch to Barbie's world in this glamorous coloring book by global bestselling illustrator, Megan Hess.

With 80 pages of intricate, original illustrations inspired by Barbie's most iconic fashions, vehicles and careers, Barbie fans of all ages can embrace their personal style – and have fun doing it!

- **Original artwork:** Featuring 80 pages of bespoke, intricate line art
- **Inspired by the archives:** Enjoy sophisticated, authentic illustrations inspired by heritage Mattel archive material
- **Bonus stickers:** Includes full-color stickers to complete your very own creative vision!
- **For all ages:** The perfect coloring book for young fans and adult Barbie fashionistas alike, celebrating the continuing global phenomenon

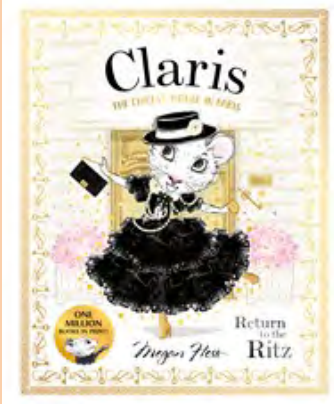
Megan Hess is an internationally acclaimed fashion illustrator. Clients from her prestigious career in fashion illustration include Vanity Fair, Harpers Bazaar, NYT, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children. Megan has been a Barbie fan since she was 5 years old.

- **80 pages original Barbie artwork to color** with bonus full color stickers!
- Barbie fans of all ages can **spend hours mindfully coloring** original Barbie artwork.
- **An essential gift** for Barbie fans of all ages.
- **1 billion Barbie dolls** have been sold globally.
- **98% brand awareness** in North America.
- **38 billion media impressions** in the US in 2024 alone.
- **Barbie is the #1 dolls brand** on YouTube, and #10 on Netflix in animated content.



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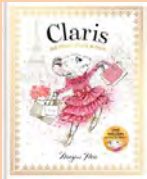
Claris: Return to the Ritz

Claris #10
Megan Hess

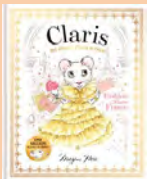
September 2026
9781761215209
\$19.99 | Hardcover
48 Pages | 9¼ × 11¼ in
Full-color Illustrations

[View on Edelweiss](#)

Also Available



Claris: The Chicest Mouse in Paris
9781760502591
\$19.99 | Hardcover



Claris: Fashion Show Fiasco
9781760502874
\$19.99 | Hardcover



Claris and her best friend Monsieur are racing to help a bellboy at the Ritz ... which is the former home of Claris's hero, Coco Chanel! Indulge in the stunning tenth picture book in Megan Hess's bestselling and beloved picture-book series about courage, compassion and a stylish little mouse.

Compassion is always in fashion in this beloved series by acclaimed children's author and fashion illustrator Megan Hess. These stunning stories are told in delightful rhyme and feature an abundance of adorable animal characters.

Perfect for:

- Readers aged 3-6 who love dress-ups, gentle adventure and friendship stories
- Readers who love all things fashion and style!
- Gifters looking for a dazzlingly beautiful, picture book

Discover the world of Claris with more gorgeous adventures:

1. *The Chicest Mouse in Paris*
2. *Fashion Show Fiasco*
3. *Bonjour Riviera*
4. *Holiday Heist*
5. *Palace Party*
6. *The Secret Crown*
7. *Pasta Disaster*
8. *Magnificent Mess*
9. *Dazzling Diamond Egg*

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series.

- **Beloved Claris series:** The Claris picture books explore the adventures of a stylish mouse.
- **One million books in print.**
- **Great message:** The Claris books prove that kindness and compassion are always in fashion.
- **Beautiful gift:** a sumptuous hardback.



In glamorous Paris, a city of glitz,
Claris the mouse gazed across at the Ritz.

'I wish we could live
at that gorgeous hotel.'
Her best friend, Monsieur, said,
'Like Coco Chanel?'

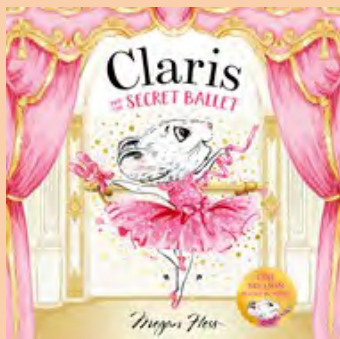
'A designer who lived there in Room 302.
Her clothes weren't just stylish, but comfortable too!



While ladies wore dresses
at home and for sport,
she made trousers trendy
and cut her hair short.'

'She was bold!' Claris beamed.
'Let's go see her boutique.
I'm feeling inspired to dress up
extra chic ...'





[View on Edelweiss](#)

Also Available



Claris and the Easter Delight
9781761215360
\$14.99 | Hardcover



Claris and the Christmas Surprise
9781761215353
\$14.99 | Hardcover



Claris and the Secret Ballet

Megan Hess

July 2026
9781761217050
\$14.99 | Hardcover
32 Pages | 9¼ × 9¼ in
Full-color Illustrations

This stunning new storybook about the chicest mouse of Paris is a celebration of dazzling costumes, intricate ballet steps and the joy of dancing!

Claris the mouse *loves* the ballet! And when she spies a dancer who dreams of being onstage, she's determined to help. But if new pointe shoes and a featherlight tutu don't do the trick, what will? Discover the magic of encouragement in this uplifting picture book for ballet fans!

Compassion is *always* in fashion in this dazzling new range of Claris storybooks for younger readers.

Perfect for:

- Readers aged 3–6 who love dress-ups, gentle adventure and friendship stories.
- For fans of *Eloise* and *Olivia*.
- Gift-buyers looking for a stunningly beautiful, rhyming picture book.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Perfect for younger Claris fans:** Simpler stories for for preschoolers.
- **One million books in print:** Megan Hess is a publishing phenomenon.
- **Beautiful gift:** This sumptuous hardback picture book features grain lamination and a foil finish. alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!



*Perhaps I can help! Claris thought with a grin.
I'll make her some pointe shoes to help with her spin.*



*At her atelier with no time to lose,
she focused on crafting a great pair of shoes.*



*'My friend,' Claris said, 'you were born for ballet.
I've no doubt you'll dance on the stage one fine day!'*

*The rat hugged her tight. 'I'm so glad I met you.
Your kindness shines brightly — you are a star too!'*



[View on Edelweiss](#)

Snow For Heti

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026
9781761213526
\$5.99 | Paperback
48 Pages | 5¼ × 8¼ in
Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

Heti wishes it would snow! Can her friends help make it so? Heti's friends are determined to make it snow, but it seems their magic spells only spell disaster! Can they figure out how to make winter magic for Heti?

The *School of Monsters* series is cleverly designed to make reading fun for young readers! Start by reading only the last word on every line, and work your way up to reading the whole story. The students at the School of Monsters may be full of mischief, but their infectious sense of humor and kindness always saves the day!

- **Global bestselling series:** two million books in print and available in fifteen languages
- **Social emotional learning:** Strong themes of kindness, sharing and friendship

Sally Rippin is a beloved author for children, and former Australian Children's Laureate. She is passionate about literacy, regularly speaking with parents, teachers and librarians about engaging readers. **Chris Kennett** Chris has been creating quirky characters for just over 20 years. He's best known for drawing weird and wonderful creatures from the *Star Wars* universe.

- **Dr. Seuss meets Sesame Street:** engages and encourages emerging readers, with bouncing rhymes, simple vocab and a colorful cast of characters.
- **Beloved decodable series:** with fans all over the world and plenty of titles in the series.
- **Bonus content:** Every book features a decodable word game, a guide for parents on fostering early literacy, and a how-to-draw activity for the main character!



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Heti comes from
far **away**



2

where it snows each
night and **day**.

3

She tells her friends
about the **snow**.



4

"It's all I miss from
home, you **know**."



5



[View on Edelweiss](#)

Greg's Spooky Surprise!

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026

9781761213533

\$5.99 | Paperback

48 Pages | 5¼ × 8¼ in

Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

Greg loves the spooky season. BOO! But others don't. What can he do? Greg's built a haunted house, but it's a bit *too* scary for his friends. Can he work out a way for them all to have fun?

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Greg Pumpkin loves
this time of **year**.

The monster fair
is nearly **here**!

2

3



This year he's building
something **new**.

BANG
BANG
BANG

His friends all help -
there's lots to **do**.

4

5



[View on Edelweiss](#)

Snell's Show and Tell

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026
9781761213540
\$5.99 | Paperback
48 Pages | 5¼ × 8¼ in
Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

Snell needs some time to come out of her shell. Will she take part in today's Show and Tell? Snell has something cool to share with all her classmates, but she's nervous. How can she build up the courage to speak?

The *School of Monsters* series is cleverly designed to make reading fun for young readers! Start by reading only the last word on every line, and work your way up to reading the whole story. The students at the School of Monsters may be full of mischief, but their infectious sense of humor and kindness always saves the day!

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- **Dr. Seuss meets Sesame Street:** engages and encourages emerging readers, with bouncing rhymes, simple vocab and a colorful cast of characters.
- **Beloved decodable series:** with fans all over the world and plenty of titles in the series.
- **Bonus content:** Every book features a decodable word game, a guide for parents on fostering early literacy, and a how-to-draw activity for the main character!



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Today in the classroom
they have show and **tell**.



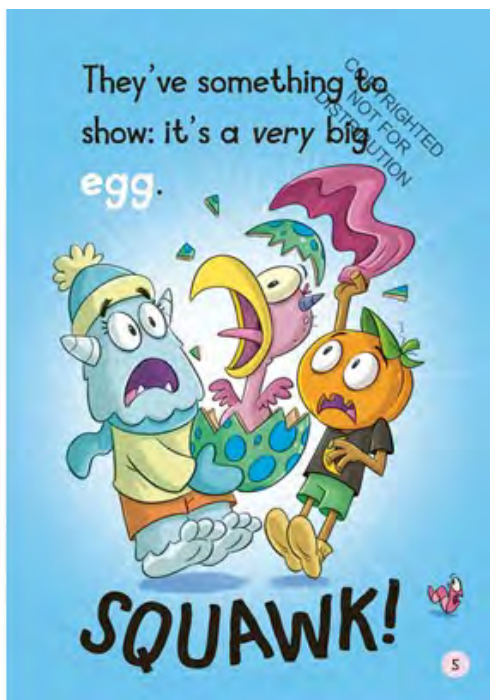
They all race inside and
the last one is **Snell**.

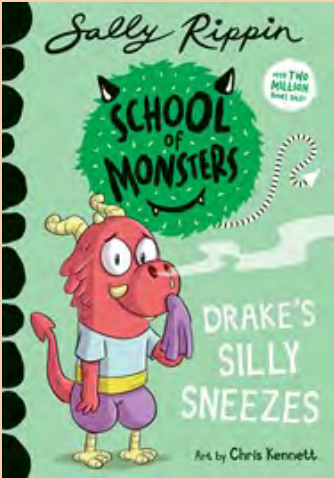


First up to speak
are friends Heti and
Greg.



They've something to
show: it's a very big
egg.





[View on Edelweiss](#)

Drake's Silly Sneezes

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026
9781761213557
\$5.99 | Paperback
48 Pages | 5¼ × 8¼ in
Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

Drake is sneezing, Drake is sick. Can his friends help cure him, quick? Drake's got a cold, so his friends brew him some medicine – but the first batch makes him sneeze fire, and the second batch makes him sneeze ice! Luckily, the third batch works ... with some surprising side effects!

The *School of Monsters* series is cleverly designed to make reading fun for young readers! Start by reading only the last word on every line, and work your way up to reading the whole story. The students at the School of Monsters may be full of mischief, but their infectious sense of humor and kindness always saves the day!

- **Global bestselling series:** two million books in print and available in fifteen languages
- **Social emotional learning:** Strong themes of kindness, sharing and friendship

Sally Rippin is a beloved author for children, and former Australian Children's Laureate. She is passionate about literacy, regularly speaking with parents, teachers and librarians about engaging readers. **Chris Kennett** Chris has been creating quirky characters for just over 20 years. He's best known for drawing weird and wonderful creatures from the *Star Wars* universe.

- **Dr. Seuss meets Sesame Street:** engages and encourages emerging readers, with bouncing rhymes, simple vocab and a colorful cast of characters.
- **Beloved decodable series:** with fans all over the world and plenty of titles in the series.
- **Bonus content:** Every book features a decodable word game, a guide for parents on fostering early literacy, and a how-to-draw activity for the main character!



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Drake catches cold
when he's outside one
day.



So Mary, his friend,
takes him straight to
Sick **Bay.**



Cook makes him broth
and then puts him to
bed



with thick, heavy
blankets piled up to
his **head.**





[View on Edelweiss](#)

Griffin Loves to Win

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026
9781761213564
\$5.99 | Paperback
48 Pages | 5¼ × 8¼ in
Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

Griffin's proud that when racing, he always comes first. Will slowing down really make him be the worst? Griffin boasts about winning every running race – until he's teamed up with a classmate who goes slowly. Can he set aside his frustration at coming last, and learn that friendship should always come first?

The *School of Monsters* series is cleverly designed to make reading fun for young readers! Start by reading only the last word on every line, and work your way up to reading the whole story. The students at the School of Monsters may be full of mischief, but their infectious sense of humor and kindness always saves the day!

- **Global bestselling series:** two million books in print and available in fifteen languages
- **Social emotional learning:** Strong themes of kindness, sharing and friendship

Sally Rippin is a beloved author for children, and former Australian Children's Laureate. She is passionate about literacy, regularly speaking with parents, teachers and librarians about engaging readers. **Chris Kennett** Chris has been creating quirky characters for just over 20 years. He's best known for drawing weird and wonderful creatures from the *Star Wars* universe.

- **Dr. Seuss meets Sesame Street:** engages and encourages emerging readers, with bouncing rhymes, simple vocab and a colorful cast of characters.
- **Beloved decodable series:** with fans all over the world and plenty of titles in the series.
- **Bonus content:** Every book features a decodable word game, a guide for parents on fostering early literacy, and a how-to-draw activity for the main character!



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Griffin is strong and



he always runs **fast**.



2

If monsters are racing,
he's never the **last**.



3

You'll see there is
nothing that Griffin
can't **do**.



4

He knows he's the best,
and he'll tell you this,
too!



5



[View on Edelweiss](#)

Abi's Costume Parade

School of Monsters
Sally Rippin, Illustrated
by Chris Kennett

August 2026
9781761213571
\$5.99 | Paperback
48 Pages | 5¼ × 8¼ in
Full-color Illustrations

Meet the funniest, silliest and most accessible series for first readers! With bouncing rhymes and irresistible stories, the *School of Monsters* is guaranteed to spark a love of reading.

It's the costume parade, but poor Abi forgot! So a last-minute outfit is all that she's got ... Everyone's dressed up for a costume parade – except for Abi. She's embarrassed by her last-minute outfit. How can her friends help her find the courage to join in?

The *School of Monsters* series is cleverly designed to make reading fun for young readers! Start by reading only the last word on every line, and work your way up to reading the whole story. The students at the School of Monsters may be full of mischief, but their infectious sense of humor and kindness always saves the day!

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- **Dr. Seuss meets Sesame Street:** engages and encourages emerging readers, with bouncing rhymes, simple vocab and a colorful cast of characters.
- **Beloved decodable series:** with fans all over the world and plenty of titles in the series.
- **Bonus content:** Every book features a decodable word game, a guide for parents on fostering early literacy, and a how-to-draw activity for the main character!



9 781761 213571

The last day of term is
the costume **parade**.



The monsters are
wearing the costumes
they **made**.

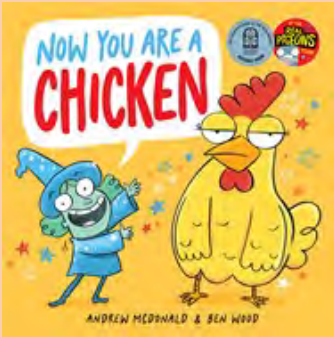


They giggle and goggle
and all strut **about**,



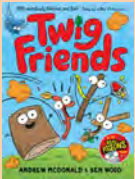
except for poor Abi,
who's feeling left **out**.





[View on Edelweiss](#)

Also Available



Twig Friends
9781761216503
\$8.99 | Paperback



Twig Friends Stick Together
9781761216510
\$8.99 | Paperback



Now You Are a Chicken

Andrew McDonald,
Illustrated by Ben Wood

August 2026
9781761214035
\$18.99 | Hardcover
32 Pages | 9½ × 9½ in
Full-color Illustrations

'WELCOME to the only book that turns you into a CHICKEN. I'll just wiggle my fingers and say the magic words ...'

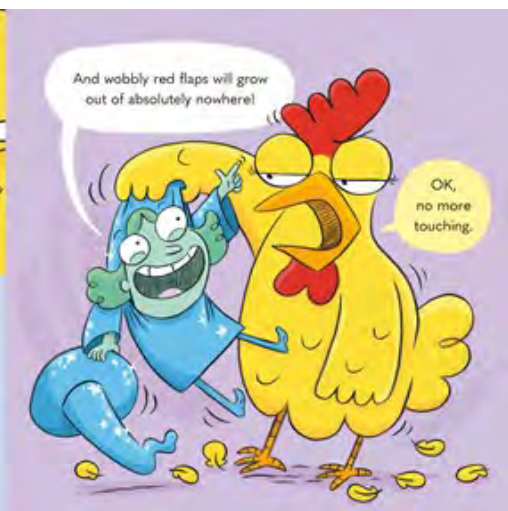
'WAIT!!!'

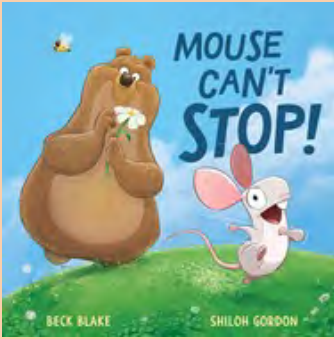
From the creators of hilarious series *Twig Friends* and the bestselling *Real Pigeons* comes this hilarious, interactive and totally transformational picture book that will turn readers into chickens! Helped along by a cheerful wizard and a begrudging chicken, readers young and old will be endlessly entertained by this fourth-wall-breaking, delightfully irreverent story. There's a surprise around every corner! Can the wizard REALLY turn you into a chicken just by saying the magic words? What if you don't believe in the spell? And who will do an egg?? **Perfect for:**

- Kids aged 2–6
- Families looking for an irresistibly funny story to read and re-read with their children
- Teachers and librarians seeking an interactive story that kids will love

Andrew McDonald and **Ben Wood** are the creators of the bestselling *Real Pigeons* and *Twig Friends* series! Their books are published in 26 languages. **Andrew** is a regular on the schools circuit, where he runs writing workshops, talks about his life as an author and inspires kids to read, write, draw and be creative. Illustrator **Ben** has illustrated over fifty books for children.

- **From the bestselling creators of *Real Pigeons* and *Twig Friends*.**
- For fans of *Elephant and Piggie* and Andy Lee's *Do Not Open This Book*.
- **Interactive story:** Kids love the humor, and carers will find the book easy and enjoyable to read over and over again.





[View on Edelweiss](#)

Mouse Can't Stop!

2,0)

**Beck Blake, Illustrated
by Shiloh Gordon**

June 2026
9781761212550
\$19.99 | Hardcover
32 Pages | 9½ × 9½ in
Full-color Illustrations

An energetic and entertaining picture book about enjoying the journey, helping others, and making friends along the way!

Bear and Mouse are about to climb the Amazing Mountain. But Mouse is in such a hurry, he doesn't have time to stop along the way – not for this, not for that, not to play, not to chat!

Will Mouse find what he's looking for on top of the mountain? Or will he need some help from Bear to slow down?

Beck Blake is based in Melbourne, Australia. She commenced her writing journey after several years as a commercial lawyer. *Mouse Can't Stop!* is her debut picture book.

Shiloh Gordon has a passion for creating lively, engaging illustrations that are full of character and fun. He graduated with a BA in animation from the Queensland College of Art and has worked as a professional illustrator for over 20 years.

- **Funny and wholesome:** A laugh-inducing story with themes of enjoying the journey, friendship and helping others
- **Family favorite:** Great read aloud text that appeals to fans of Dr Seuss with a fun repeated and growing refrain throughout
- **Adorable illustrations:** Filled with energetic illustrations from beloved illustrator, Shiloh Gordon





Bear and Mouse saw
a sign on a tree:

THIS WAY
TO THE
→
AMAZING
MOUNTAIN



Bear turned to Mouse and said,
'Maybe we should go!'

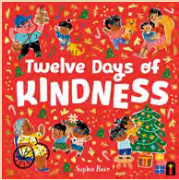
But Mouse was already off.

'Only if you keep up
with me!'

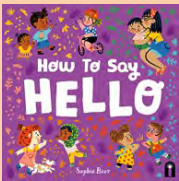


[View on Edelweiss](#)

Also Available



The Twelve Days of Kindness
9781761214103
\$18.99 | Hardcover



How to Say Hello
9781760507879
\$11.99 | Board Book



My Heart Goes With You

Sophie Beer

December 2026
9781761214226
\$12.99 | Board Book
24 Pages | 8½ × 8½ in
Full-color Illustrations

An empowering story about separation anxiety, inspired by the author's practice of drawing a heart on her son's hand at drop-off.

You're off to discover a world of adventure, all on your own.

But you will never be alone.

We will swap hearts. Mine with yours. Yours with mine.

My heart goes with you, all of the time.

A gentle but powerful social story designed to reassure small children who struggle with saying goodbye to their loved ones. Through the simple practice of drawing hearts on hands, this uplifting board book helps young readers and their caregivers visualize their enduring connection, even when they're apart.

The perfect board book for:

- Babies, toddlers and preschoolers
- New starters at childcare, kindergarten or school
- Parents, caregivers and educators
- Gifting for pregnancies and baby showers

Sophie Beer is an award-winning author and illustrator based in Australia. As an illustrator, she has worked with Disney/Pixar, Google and the Sydney Opera House. There are nearly a million Sophie Beer books in print globally.

- **Hearts on hands:** Inspired by the author's experience of drawing a heart on her son's hand at kinder drop-off. Perfect for soothing separation anxiety.
- **The perfect family read on Valentine's Day!** Artwork beautifully captures the parental emotional bond.
- **Empowering message:** The simple 'sharing hearts' metaphor helps young readers visualize their connection to loved family members.
- **Nearly a million copies sold:** From the creator of *Love Makes a Family* and *Kindness Makes Us Strong!*



It's okay to wobble (I wobble too).
I will miss you, even when I'm far away.





[View on Edelweiss](#)

Also Available



Wild About Moms
9781761217012
\$15.99 | Hardcover



Wild About Dads
9781761217029
\$15.99 | Hardcover



Wild About Babies

Philip Bunting

October 2026
9781761218361
\$15.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations

Wild babies come in many different shapes and species.

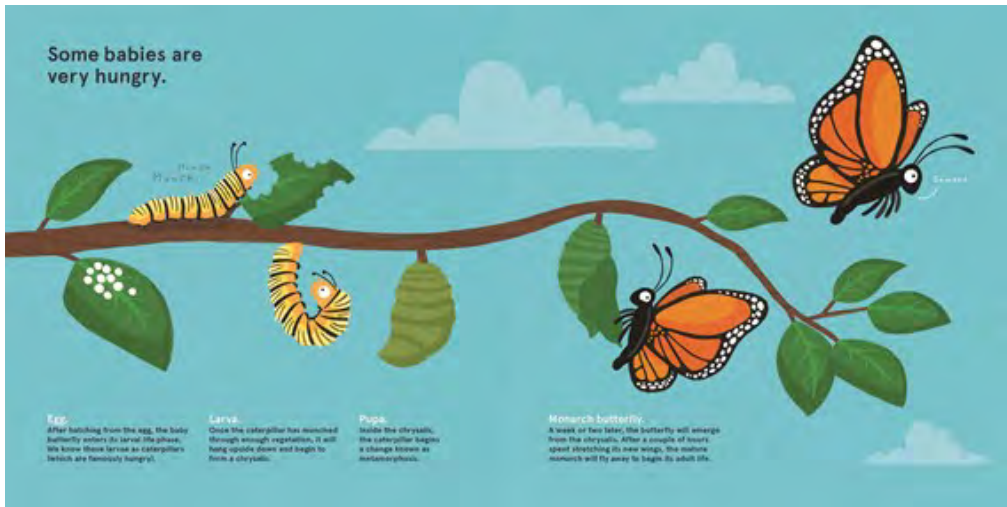
From pufflings to porcupettes, meet some of our world's most incredible infants.

Philip Bunting celebrates the cute and cuddly babies of the animal world in this laugh-out-loud book. *Wild About Babies* is filled with Philip's glorious illustrations and signature humor, combined with fascinating facts about the what childhood looks like across the animal kingdom.

Philip Bunting is an author and illustrator, with a soft spot for creating picture books for sleep-deprived, time-poor, raisin-encrusted parents (and their children). Philip's books have been translated into multiple languages and published in over 25 countries around the world. Since his first book was published in 2017, Philip has received multiple accolades, including Honours from the Children's Book Council of Australia, and making the list for the Kate Greenaway Medal in 2018. Philip grew up in the England's Lake District and now lives with his young family in Australia.

- **Bestselling and award-winning:** Author-illustrator Philip Bunting's *The World's Most* series has sold over 10k copies in the US
- **Fun for all:** Packed full of humor and will entertain readers young and old, plus teach them heaps of fun facts about babies in the animal kingdom
- **Bestselling series:** A partner title to *Wild About Dads* and *Wild About Moms*
- **International bestseller:** Philip's books are published in more than thirty countries around the world

Some babies are very hungry.



Egg

After hatching from the egg, the baby butterfly enters its larval life phase. We know these larvae as caterpillars (which are famously hungry).

Larva

Once the caterpillar has munchied through enough vegetation, it will hang upside down and begin to form a chrysalis.

Pupa

Inside the chrysalis, the caterpillar begins a change known as metamorphosis.

Monarch butterfly

A week or two later, the butterfly will emerge from the chrysalis. After a couple of hours' spent stretching its new wings, the mature monarch will fly away to begin its adult life.

Some babies have a special tooth!

Common tree snake

Inside the egg, common snakes pre-develop a keratinous flap, known as an 'egg tooth'. They use it to break through the shell of their egg when it's time to hatch. Once the snake is out on its own, the egg tooth is shed. It is not known whether the tooth fairy is brave enough to collect egg teeth.



Some babies can be a bit nosy.

Proboscis monkey

These old-world primates are famous for their sensational snouts. Adult male proboscis monkeys use their available noses to attract mates. But their baby boys aren't born like this. Infants sport a tiny, upturned, bluish snout, which can appear more pious than primate.





[View on Edelweiss](#)

Also Available



The Christmas Train
9781761210525
\$15.99 | Hardcover

The Halloween Train

Mike Lucas, Illustrated
by Sofya Karmazina

August 2026
9781761217203
\$15.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations

All aboard, it's Halloween!

Climb on *The Halloween Train* and delight in a beloved, magical journey through the joys of the spooky season. From trick or treating in costumes to magic potions and spells – and, of course, witches, skeletons and zombies – this lively picture book blends young readers' perennial passion for train trips with the anticipation of Halloween.

Highly detailed, fanciful scenes make this book a joy to read again and again – but for parents and caregivers, the special ingredient is how *The Halloween Train* guides to reader to wind down for bedtime at the end of the story, ready to dream of magic.

From the bestselling creators of *The Christmas Train* comes another celebration of community, with sparkling foil on the cover and a mix of traditional painting and collage making this precious story the perfect gift for children 3-7 years, and train enthusiasts of all ages.

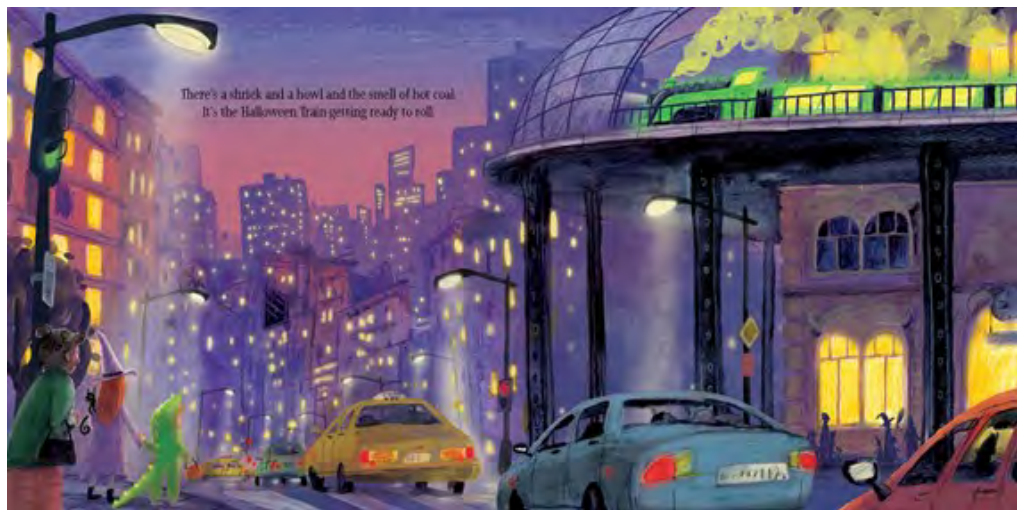
Mike Lucas is an author of picture books and young adult novels. His YA fiction has been shortlisted for the Readings Book Prize, Children's Book Council of Australia Book of the Year Award and the Prime Minister's Literary Award. **Sofya Karmazina** is a book designer and illustrator, living in Spain, who has illustrated many books for children. Sofya has been shortlisted for the Children's Book Council of Australia New Illustrator Award and Book of the Year.

- **A beautiful rhyming story** that emphasises the spookiness and wonder of Halloween
- **Gentle spooky scenes** that focus on community and costumes
- **The perfect Halloween gift!** Features a gorgeous foiled cover.





Halloween's here!
And the moon's on the rise.
The storm clouds are creeping
across the dark skies.



There's a shriek and a howl and the smell of hot coal.
It's the Halloween Train getting ready to roll!



[View on Edelweiss](#)

Also Available



The Easter Bunny Hop
9781761212376
\$15.99 | Hardcover



Bees Are Our Friends
9781761210488
\$18.99 | Hardcover



The Christmas Fairy Twirl

Toni D'Alia, Illustrated
by Mimi Purnell

September 2026
9781761218415
\$15.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations

It's the most magical time of year – the Christmas Fairy must be near!

***She waves her fairy wand around,
sending magic up and down,
in a Christmas magic swirl ...
let's do the Christmas Fairy Twirl!***

Each book in the bestselling **Holiday Dancing Friends** series guides readers through an interactive and festive story, sure to delight! *The Christmas Fairy Twirl* is a gorgeous new Christmas story, perfect for every dance-loving little elf.

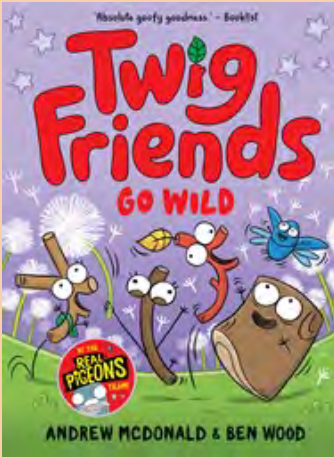
Perfect for:

- Kids aged 2–5
- Gift-givers looking for a perfect present
- Teachers and librarians seeking an interactive story that kids will love
- Families looking to bring even more joy and delight to their Christmas

Toni D'Alia is an author of children's books and contemporary fiction. With a background in primary education, her children's stories have humor, heart and a gentle focus on wellbeing and the environment. **Mimi Purnell** is an illustrator and graphic designer. After completing a degree in Creative Industries she designed for agencies, animations and films and is now focusing her time on creating sweet illustrations and spending lots of time outdoors.

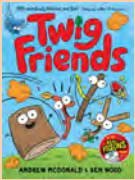
- **The ideal gift to light up any Christmas!**
- **Magical experience:** With bouncy, interactive text, young readers will love to dance along with the Christmas Fairy.
- **Superstar creators:** From the illustrator of *The Love That Grew* and delightful text from the author of *The Easter Bunny Hop* and *Bees Are Our Friends*.





[View on Edelweiss](#)

Also Available



Twig Friends
9781761216503
\$8.99 | Paperback



Twig Friends Stick Together
9781761216510
\$8.99 | Paperback



Twig Friends Go Wild - Twig Friends #3

Andrew McDonald,
Illustrated by Ben Wood

September 2026
9781761216527
\$8.99 | Paperback
112 Pages | 5¾ × 8¼ in
Full-color Illustrations

Go wild with everyone's favorite twig best friends in this hilarious graphic novel chapter book!

Whether they're getting messy or making magic, the twig friends love to go on adventures! In three adorably funny comic stories, Noodle finds a secret dandelion forest, Stump makes a surprising discovery, and Red Twig realizes he might be a magic wand ... or is he? And at the end, young readers can find a new twig friends craft! This funny young graphic novel will surprise and delight young readers aged 5-8, and is the perfect series to help branch them out from picture books to chapter books and graphic novels. If you love hilarious friendship series like *Pizza and Taco* and *Narwhal and Jelly*, you'll adore *TWIG FRIENDS!*

Enjoy the whole series:

1. *Twig Friends*
2. *Twig Friends Stick Together*
3. *Twig Friends Go Wild!*
4. *Twig Friends Branch Out*

Andrew McDonald and **Ben Wood** are the creators of the bestselling *Real Pigeons* series, and the beloved junior graphic novel series *Twig Friends*. Their award winning books are published in 26 languages. **Andrew** is a regular on the schools circuit, where he runs writing workshops, talks about his life as an author and inspires kids to read, write, draw and be creative. Illustrator **Ben** has illustrated over fifty books for children.

- **The third *Twig Friends* book - now in paperback!**
- **From the creators of *Real Pigeons*.**
- **Three full-color comic stories in every book:** Great value and ideal for reading aloud or alone.
- **Social emotional learning:** Friendship and adventure combine with emotionally intelligent stories.
- **Non-verbal character representation:** Noodle Twig has full agency and strong emotional arcs.





Backlist

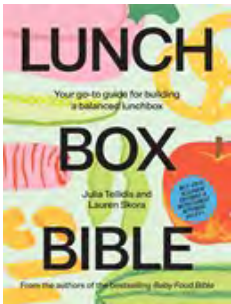
Food



All Day Baking
Michael James and Pippa James
\$35.00 | Hardcover
9781743796993



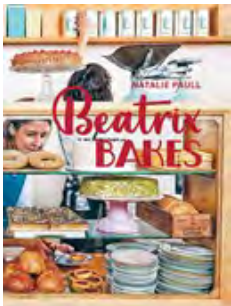
9 781743 796993



Lunchbox Bible
Julia Tellidis and Lauren Skora
\$34.99 | Hardcover
9781761452208



9 781761 452208



BEATRIX BAKES
Natalie Paull
\$32.99 | Hardcover
9781761452642



9 781761 452642



A Meal for Two
Emily Ezekiel
\$30.00 | Hardcover
9781964786148



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Around Our Table
Sara Forte
\$40.00 | Hardcover
9781958417263



9 781958 417263



Basics: Desserts
Caroline Bourgeois
\$22.00 | Hardcover
9781964786100



9 781964 786100



Beatrix Bakes: Another Slice
Natalie Paull
\$35.00 | Hardcover
9781743797761



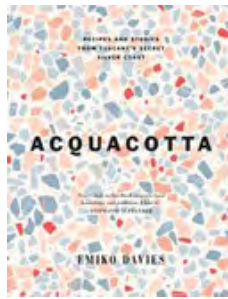
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A Seat at My Table:
Philoxenia
Kon Karapanagiotidis
\$35.00 | Hardcover
9781743799246



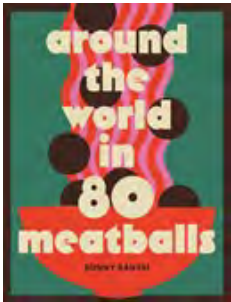
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Acquacotta
Emiko Davies
\$40.00 | Hardcover
9781743799253



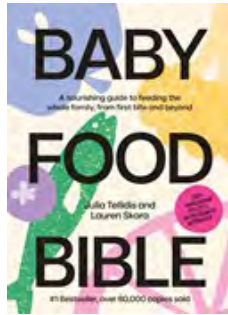
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Around the World in 80
Meatballs
Bunny Banyai
\$22.99 | Hardcover
9781761451492



9 781761 451492



Baby Food Bible
Julia Tellidis and Lauren
Skora
\$34.99 | Hardcover
9781761450303



9 781761 450303



Basics: Vegetables
Séverine Augé
\$22.00 | Hardcover
9781964786087



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BBQ Companion
Ben O'Donoghue
\$35.00 | Hardcover
9781761450235



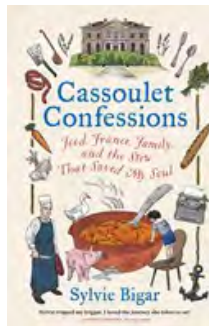
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Bethlehem
Fadi Kattan
\$40.00 | Hardcover
9781958417287



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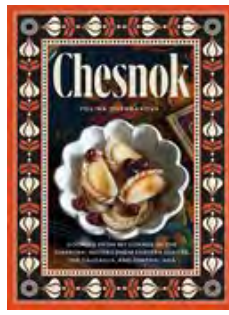
Cassoulet Confessions
Sylvie Bigar
\$24.99 | Hardcover
9781743797969



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Chae
Jung Eun Chae
\$40.00 | Hardcover
9781743798805



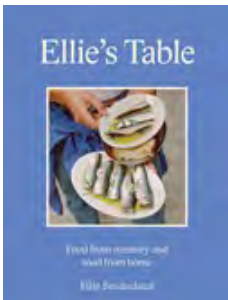
Chesnok
Polina Chesnakova
\$35.00 | Hardcover
9781958417577



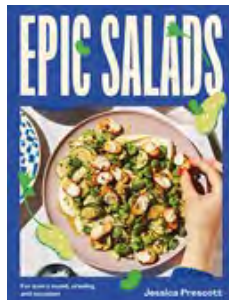
COOK: SWEET
Karen Martini
\$26.99 | Flexibound
9781761452383



COOK: GREEN
Karen Martini
\$26.99 | Flexibound
9781761452376



Ellie's Table
Ellie Bouhadana
\$40.00 | Hardcover
9781743798751



Epic Salads
Jessica Prescott
\$34.99 | Hardcover
9781743799758



Florentine
Emiko Davies
\$32.99 | Hardcover
9781743796764



French Kitchen Lessons
Cat Bude
\$40.00 | Hardcover
9781958417393





Cinnamon and Salt:
Cicchetti in Venice
Emiko Davies
\$29.99 | Hardcover
9781743797310



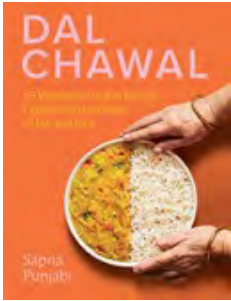
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COOK
Karen Martini
\$65.00 | Hardcover
9781743794494



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Dal Chawal
Sapna Punjabi
\$35.00 | Hardcover
9781958417232



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Desi Bakes
Hetal Vasavada
\$35.00 | Hardcover
9781958417317



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Finding Fire
Lennox Hastie
\$40.00 | Hardcover
9781743797327



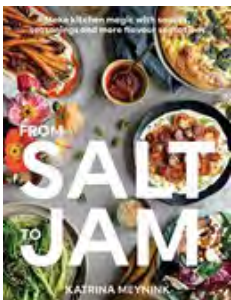
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Fish Butchery
Josh Niland
\$42.00 | Hardcover
9781743799192



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From Salt to Jam
Katrina Meynink
\$32.99 | Flexibound
9781743798904



9 781743 798904



Gluten-Free Feasts
Melanie Persson
\$32.50 | Hardcover
9781761450709



9 781761 450709



Good Food Outdoors

Katy Holder
\$14.99 | Flexibound
9781741177688



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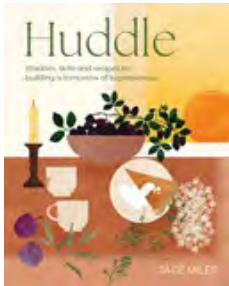


Happy Hour Snacks

Bec Vrana Dickinson
\$24.99 | Hardcover
9781743799970



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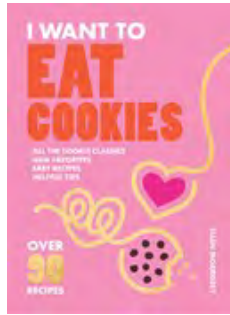


Huddle

Jade Miles
\$35.00 | Hardcover
9781761450587



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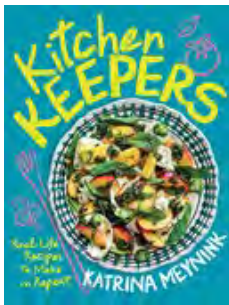


I Want to Eat Cookies

Ellen Morrissey
\$22.00 | Flexibound
9781964786001



9 781964 786001



Kitchen Keepers

Katrina Meynink
\$32.99 | Flexibound
9781761450655



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Korean Temple Cooking

Hoo Nam Seelmann
\$45.00 | Hardcover
9781964786186



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Lido

Melissa Pellegrino and
Matthew Scialabba
\$40.00 | Hardcover
9781958417744



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Last Minute Brunch Party

Amelia Wasiliev
\$35.00 | Hardcover
9781958417768



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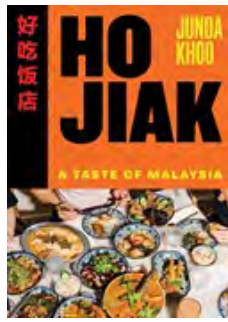
healthiest vegetables



Healthiest Vegetables
Emily Ezekiel
\$25.00 | Paperback - with flaps
9781958417515



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Ho Jiak
Junda Khoo
\$40.00 | Hardcover
9781743799352



9 781743 799352



I Want to Eat Pasta
Giovanna Torrico
\$25.00 | Flexibound
9781958417805



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I Want to Eat Cake
Giovanna Torrico
\$22.00 | Flexibound
9781964786360



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Lankan Filling
O Tama Carey
\$40.00 | Hardcover
9781761450969



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Lourinha
Jo Gamvros and Matt McConnell
\$35.00 | Hardcover
9781761451201



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Last Minute Dinner Party
Frankie Unsworth
\$35.00 | Hardcover
9781958417454



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Lunch Well
Fern Green
\$30.00 | Hardcover
9781958417782



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Malta
 Simon Bajada
 \$36.99 | Hardcover
 9781743798812



9 781743 798812



MeatSmith
 Andrew McConnell and
 Troy Wheeler
 \$40.00 | Hardcover
 9781743799024



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No-Cook Cookbook
 Susie Theodorou
 \$30.00 | Hardcover
 9781958417553



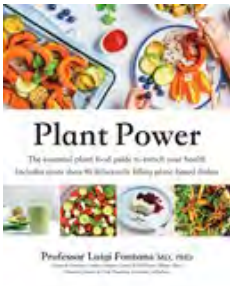
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On Sundays
 Dave Verheul
 \$35.00 | Hardcover
 9781743799093



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Plant Power
 Luigi Fontana
 \$24.99 | Paperback
 9781761450884



9 781761 450884



Plat du Tour
 Guillaume Brahimi
 \$32.99 | Hardcover
 9781761451997



9 781761 451997



Preserved: Fruit
 Darra Goldstein, Cortney
 Burns and Richard Martin
 \$22.00 | Hardcover
 9781958417119



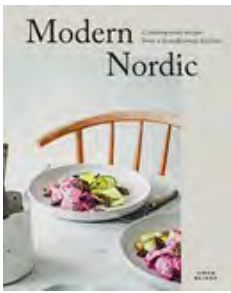
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Preserved: Vegetables
 Darra Goldstein, Cortney
 Burns and Richard Martin
 \$22.00 | Hardcover
 9781958417157



9 781958 417157



Modern Nordic
Simon Bajada
\$35.00 | Hardcover
9781761451232



Natural Cakes
Giovanna Torrico
\$25.00 | Paperback - with flaps
9781958417539



Pakistan
Maryam Jillani
\$40.00 | Hardcover
9781958417416



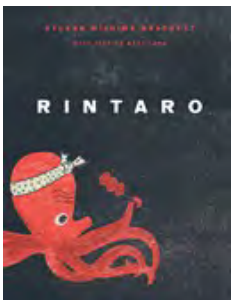
Pasta et Al
Alec Morris
\$35.00 | Hardcover
9781743799000



Pranzo
Guy Mirabella
\$42.00 | Hardcover
9781761450907



Preserved: Condiments
Darra Goldstein, Cortney
Burns and Richard Martin
\$22.00 | Hardcover
9781958417218

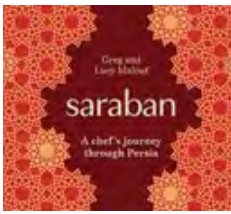


Rintaro
Sylvan Mishima Brackett
and Jessica Battilana
\$40.00 | Hardcover
9781958417003



Road Trip Cooking
The Holy Kawu Company
\$24.99 | Paperback
9781741177374

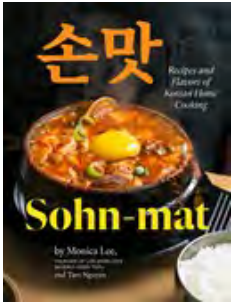




Saraban
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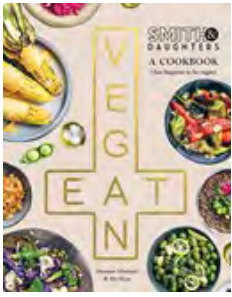


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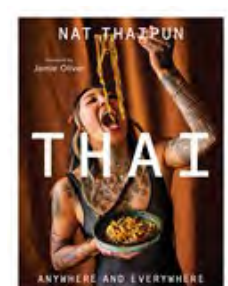
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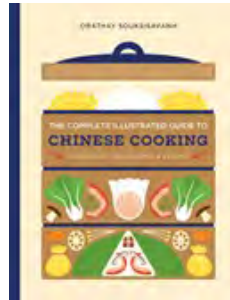
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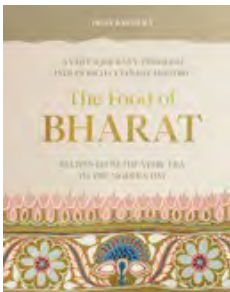
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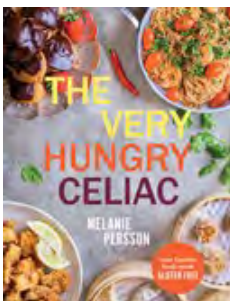
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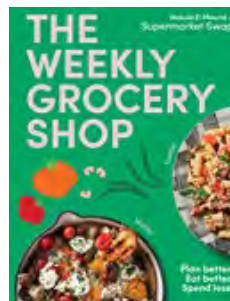
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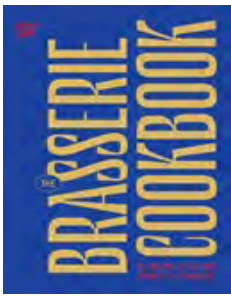
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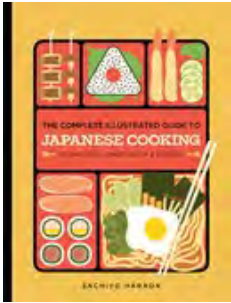
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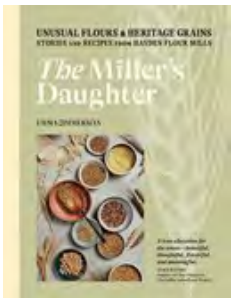
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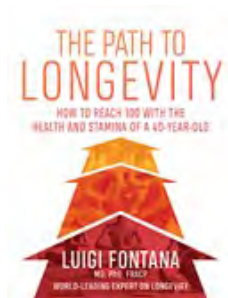
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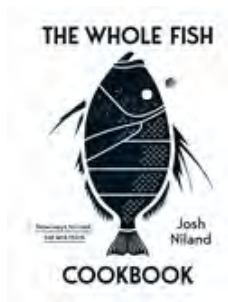
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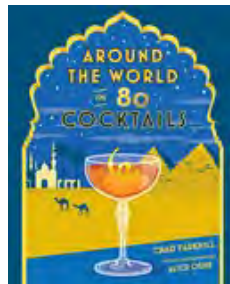
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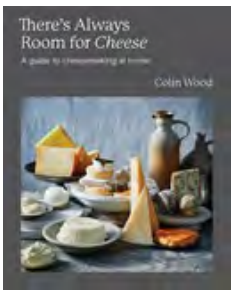


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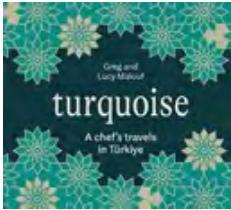




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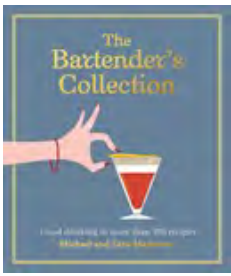
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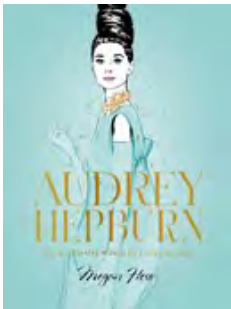
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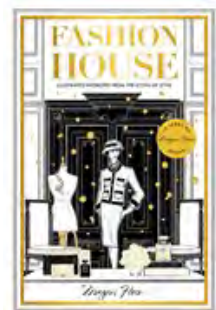
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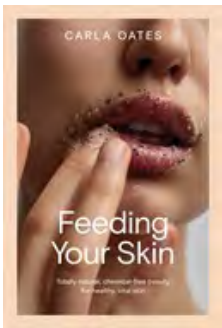


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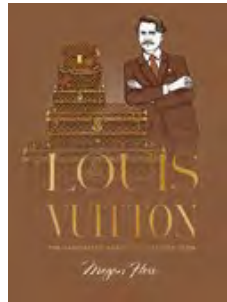
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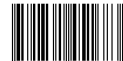


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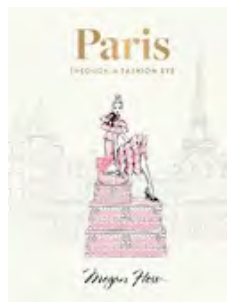
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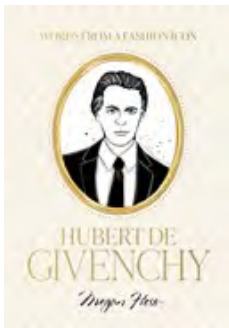
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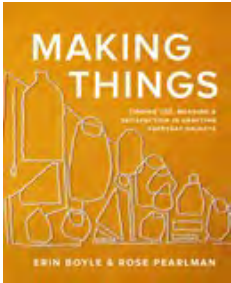




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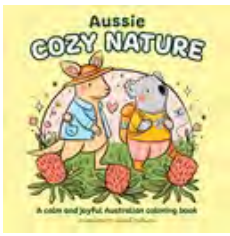


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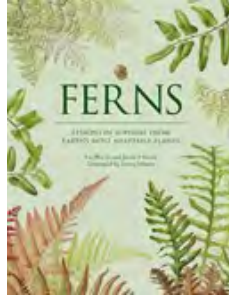


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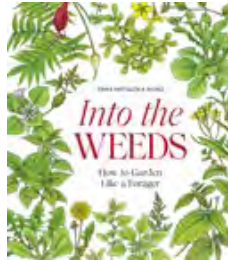
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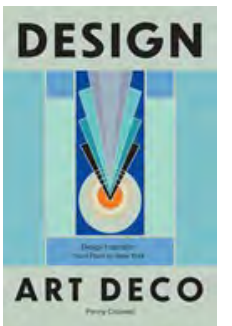
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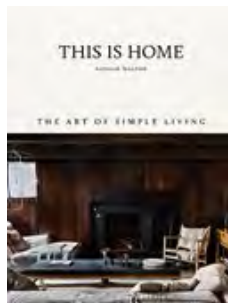
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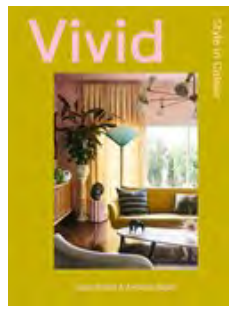
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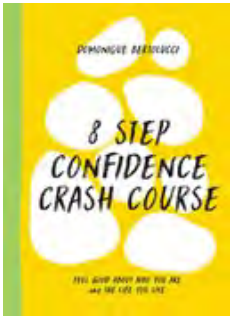
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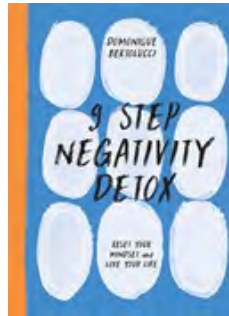
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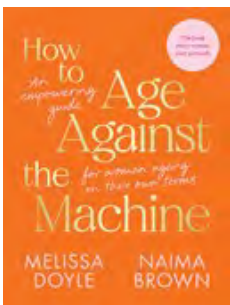
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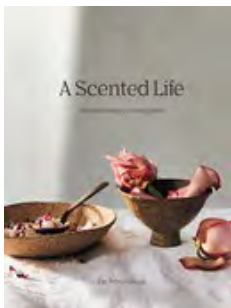
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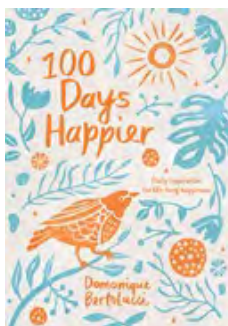
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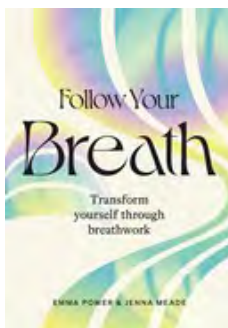
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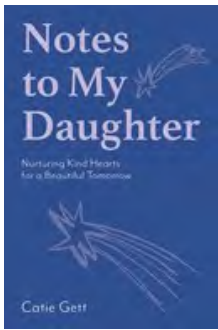


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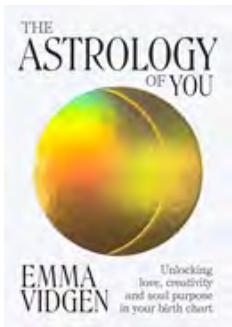
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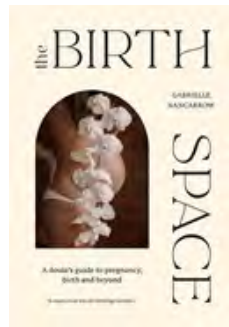
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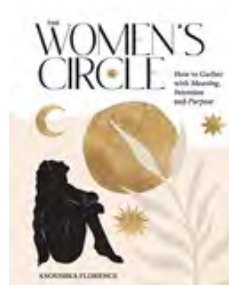
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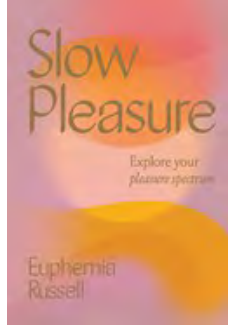
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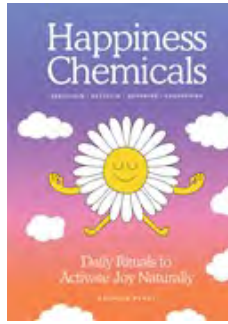
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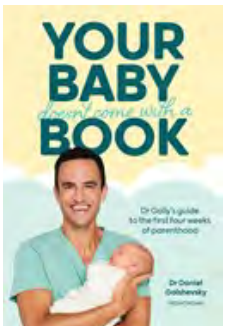
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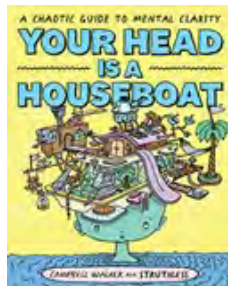
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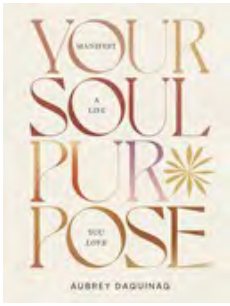
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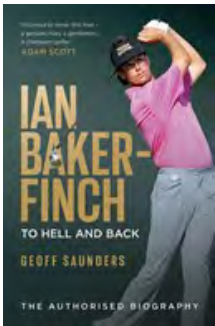
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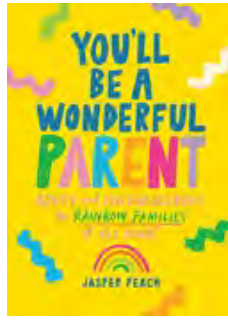




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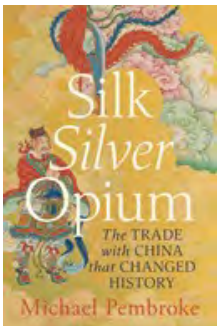
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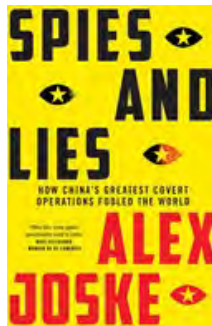
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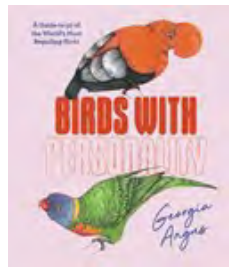
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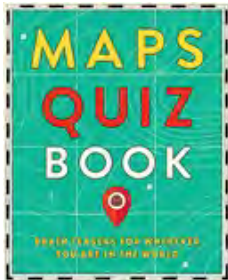
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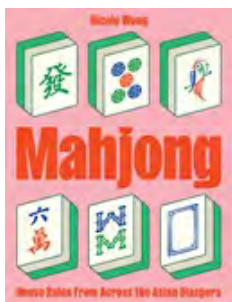


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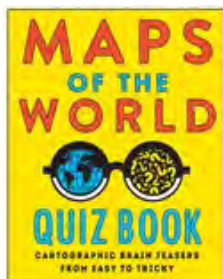


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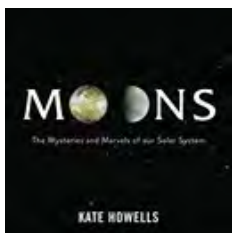


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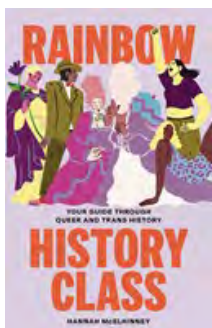


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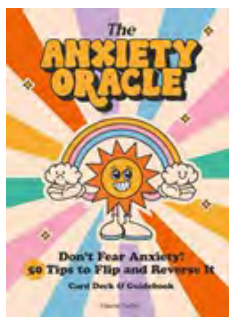


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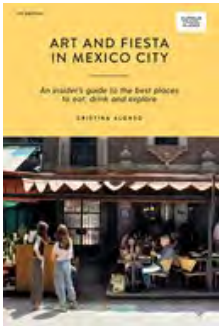




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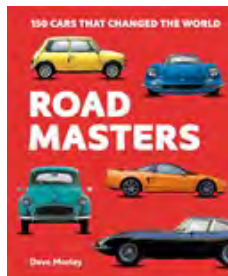
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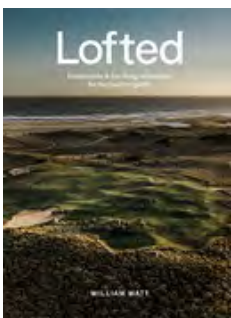
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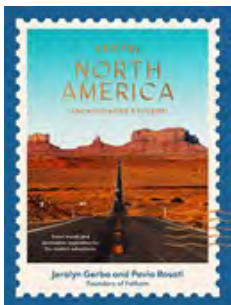
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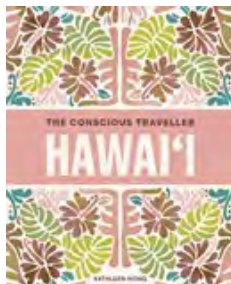
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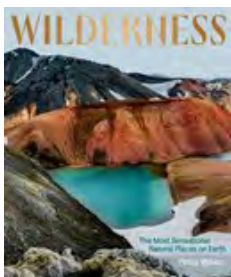
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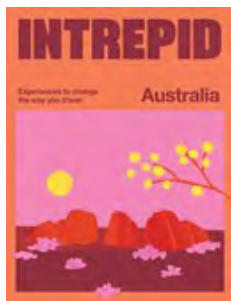
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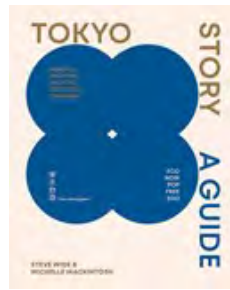
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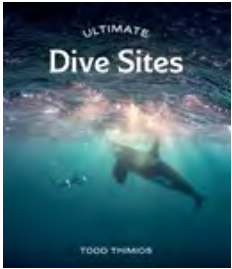
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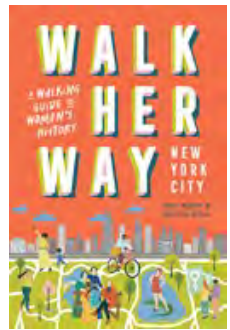
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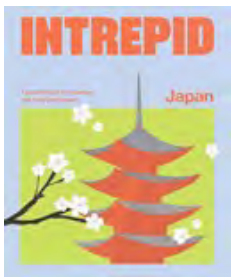


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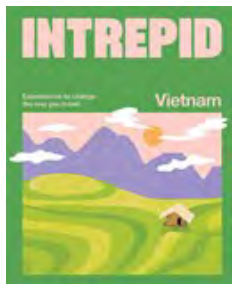




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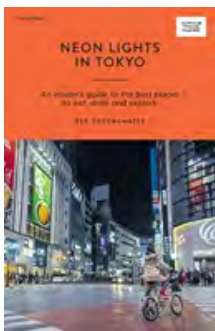
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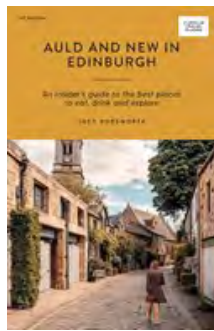
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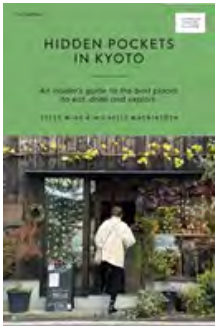
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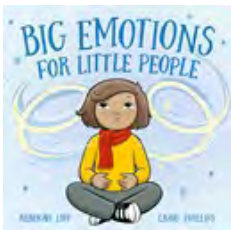
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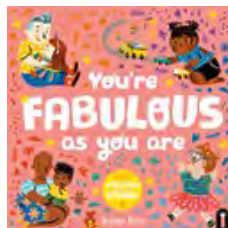
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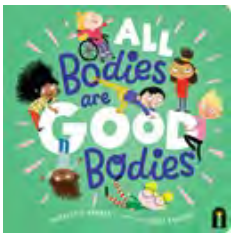
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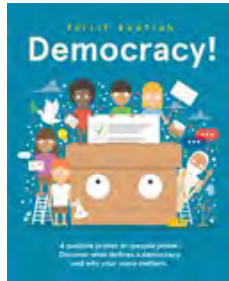
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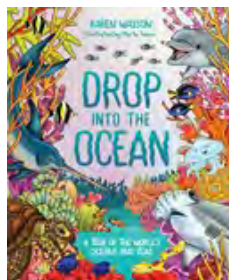
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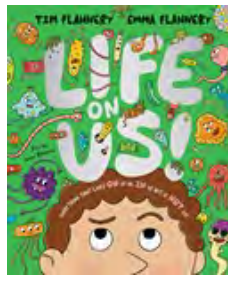


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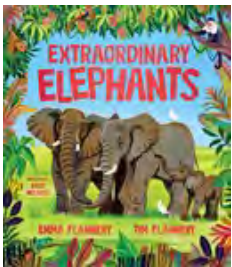
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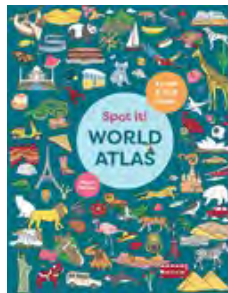
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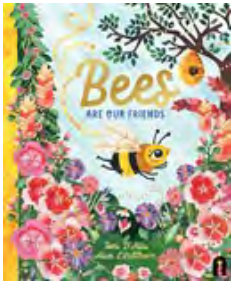


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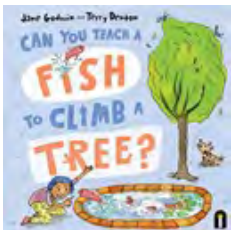
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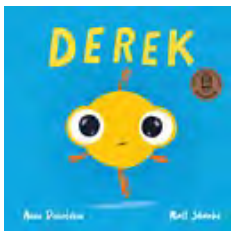
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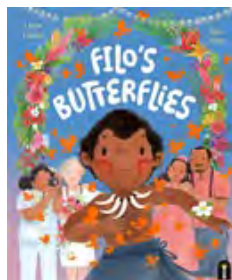
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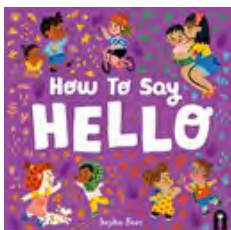
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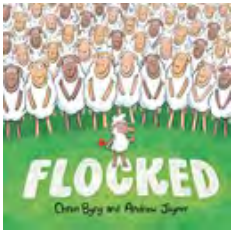


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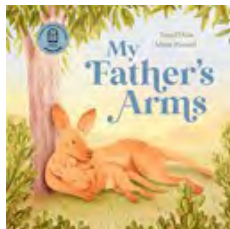


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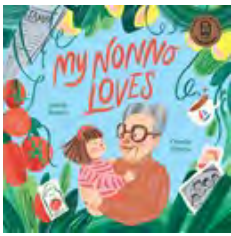


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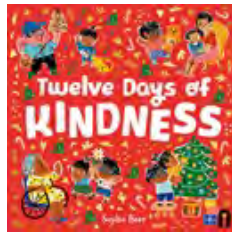
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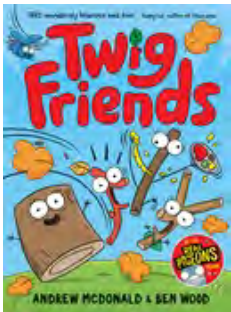
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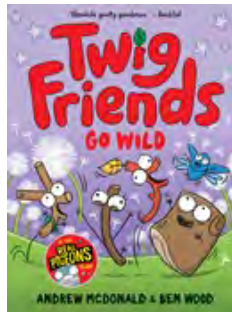
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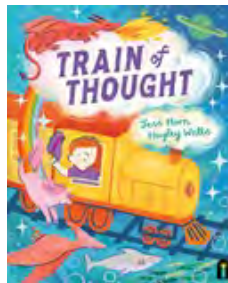
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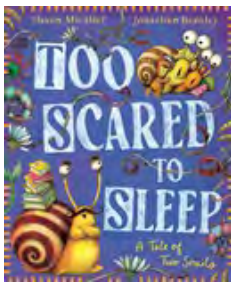
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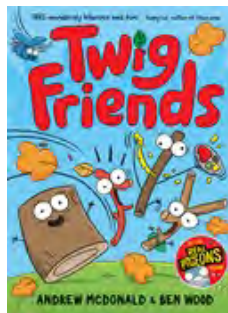
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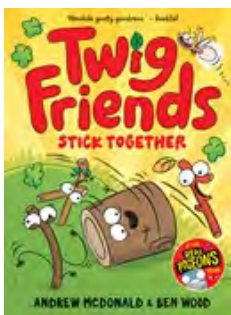
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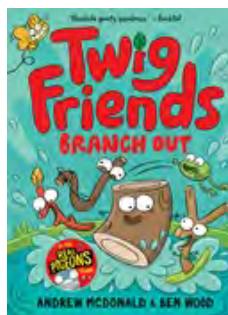
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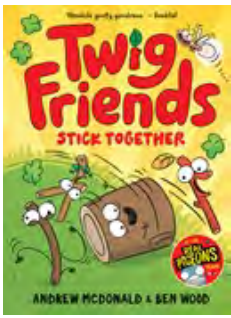
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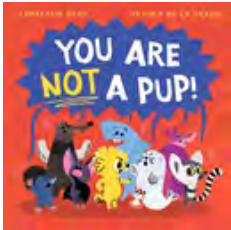
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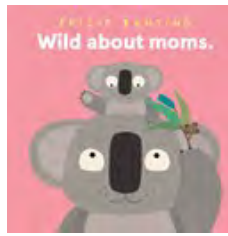


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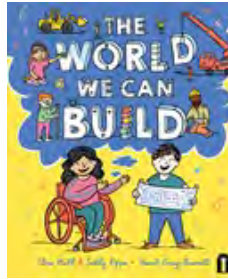
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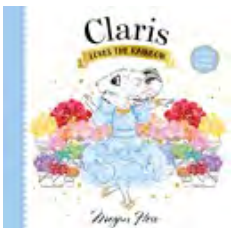
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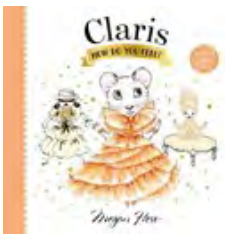


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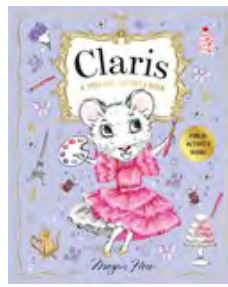


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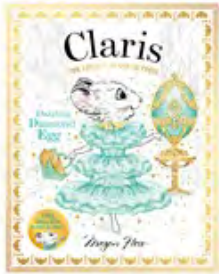


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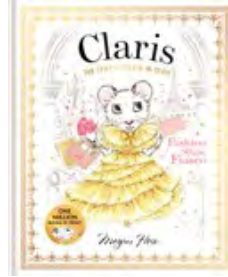


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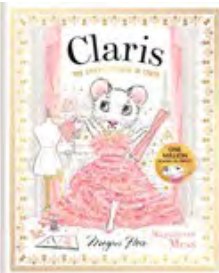


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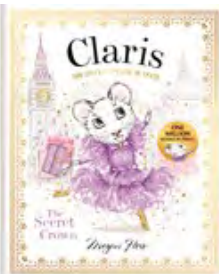


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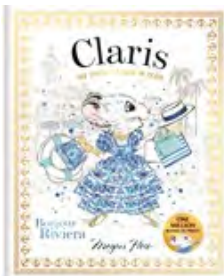


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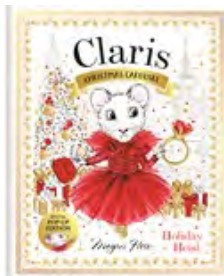
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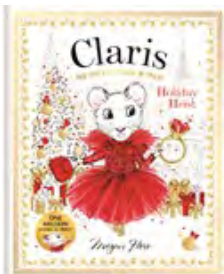
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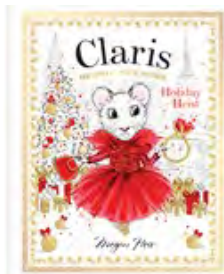
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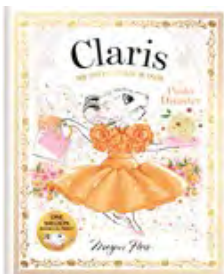
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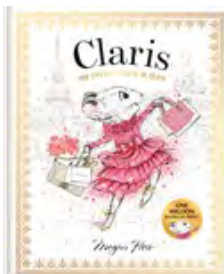
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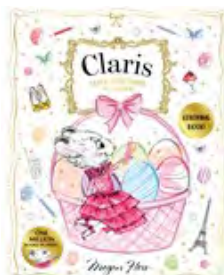
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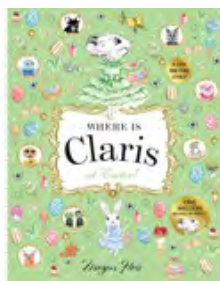
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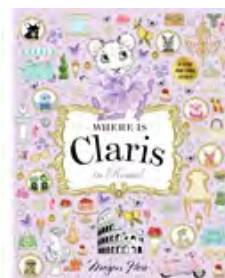
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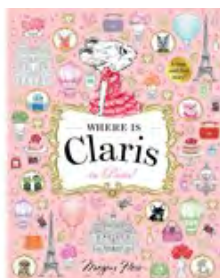
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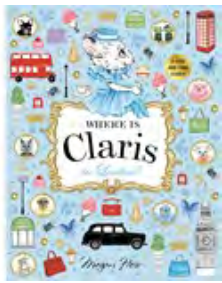
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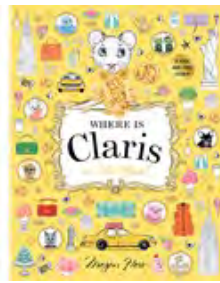
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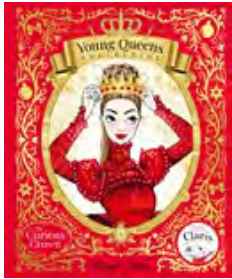
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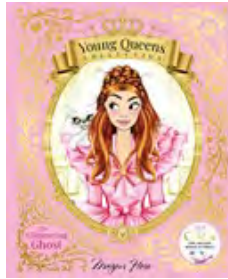
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