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Quadrille

Fall 2026




Quadrille



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Taste



Librae

Third-culture Recipes from a Cult New York Bakery

Dona Murad

September 2026 | Hardcover | CKB004000

\$43.00 | 9781837836260

256 Pages | 7½ x 9¾ in

Full-color photography throughout

[View on Edelweiss](#)



9 781837 836260

From the Middle East to the East Village, Librae Bakery celebrates Bahraini flavors and Danish techniques in a city of unparalleled energy: New York.

With its genre-bending methods, inspired flavor combinations – and so much butter – this debut cookbook from the cult New York bakery includes extraordinary recipes to make at home. Inside you'll find chapters for Buns, Babkas, Breads, Croissants, Scones and Cakes, and Cookies. And the theme throughout is flavor.

Sweet and savory favorites include the likes of Feta and Hot Honey Scrolls; Roasted Apricot and Za'atar Sourdough; Shakshuka Focaccia; Loomi and Lemon Curd Babka; Rose and Pistachio Croissants; and Tahini Chocolate Cookies. From simple bakes to detailed step-by-steps for perfectly laminated layers, *Librae* shares a wide-ranging collection of delicious creations from Bahrain and beyond for every baker's kitchen.

Dona Murad was raised in Bahrain and has since lived around the world. Her childhood in the Arabian Peninsula, mixed heritage (her mother is half-Indian, half-Portuguese, her father is Bahraini-Persian) and her travels beyond, taught her all about culinary fusions and she brings all of this together in her New York bakery, *Librae*. Her culinary team (which includes her mother) have produced some of the best pastries in the city. Their golden, buttery creations speak for themselves.

- *Librae* have been nominated as a semi-finalist for James Beard in the Outstanding Bakery category (announced Fall 2026)
- Queue-around-the-block cult bakery loved by locals and tourists alike
- *Librae*'s bakes are a celebration of fusion. Dona grew up in Bahrain with mixed heritage. She brings together the flavors of her childhood with New York energy

'GAHWA' ARABIC COFFEE BUN WITH WHIPPED CARDAMOM ICING

All the flavours of 'gahwa' Arabic coffee, infused with cardamom and saffron in a pillowy bun with a creamy cream cheese, cardamom-spiced icing. This is our version of a classic cinnamon roll.

Makes 9

Prep time 25 mins + 20 mins refrigeration
+ 1-2 hours proofing

Cook time 30 mins

1 batch of Enriched Mother Dough (page xxx)
a little flour, for dusting
sweat oil, for greasing

For the Gahwa coffee mix

8 cardamom pods
25g (1oz) finely ground coffee (light/
cinnamon roast)
1 large pinch of saffron strands

For the filling

220g (8oz) cast (1½ cups) light soft brown
sugar
150g (5oz) unsalted butter, at room
temperature 21°C (70°F)
4 tsp Gahwa coffee mix (above)

For the whipped cardamom icing

100g (3½oz) cream cheese, fridge cold
100g (3½oz) unsalted butter, at room
temperature 21°C (70°F)
1 tsp vanilla bean paste
340g (11½oz) icing (confectioners') sugar,
sifted
½ tsp fine sea salt
1 tsp ground cardamom

1 To make the coffee spice mix, use a spice grinder to grind the saffron strands, cardamom seeds and the coffee to a fine powder. Keep in an airtight container for up to a month.

2 To make the filling, cream together the sugar and butter until smooth before adding the measured coffee mix and mixing together.

3 To make the cardamom icing, whisk the cream cheese and butter together until smooth, then whisk in the vanilla. Work in the sugar and combine well before finally adding the cardamom and salt. Keep refrigerated until needed.

4 Turn the dough out onto a lightly floured surface and use a lightly floured rolling pin to roll the dough out into a 20 × 35cm (14 × 18in) rectangle.

5 Now spread the filling over the dough and use a palette knife to carefully spread the mixture evenly, being careful not to press down with too much pressure on the dough. Carefully roll the dough with the filling away from you, into a tight log. Wrap the dough in parchment paper and refrigerate for 20 minutes.

6 Remove from the fridge and place back on your work surface, then use a sharp knife to cut the dough into nine-even rounds.

7 Lightly grease a 23cm (9in) square baking tin. Arrange the rolls on the pan, allowing space between each bun to expand.

8 You are now ready for proofing (page xxx). The optimum temperature to proof dough is 26°C (77°F) and the best way to achieve that is to put the dough in your turned-off oven above a tray of just-boiled water for 60 minutes, keeping the door closed.

9 Check the buns after 1 hour; they should have puffed up and expanded by double and should bounce back to touch.

10 Preheat the oven to 160°C fan (300°C/350°F/gas 4).

11 Once the buns have proofed, bake for 25-30 minutes. The buns are ready when the tops are turning golden.

12 After they have cooled, spread the cardamom icing liberally on top of the rolls and serve.



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ENRICHED DOUGH, BUNS & BAKKA

FLOURLESS CHOCOLATE COOKIES

One of my favourite cookies on the menu, these are naturally gluten free with the texture of a biscotte with pools of sweet and bitter dark chocolate in every bite.

Makes 12

Prep time 15 mins + 30 mins refrigeration
+ overnight refrigeration

Cook time 12 mins

180g (6½oz) dark chocolate, chopped

25g (1oz) unsalted butter, softened to
room temp

1 whole egg

130g (4½oz) caster (superfine) sugar

2g (½oz) cornflour (cornstarch)

1g baking powder

½ tsp fine sea salt

70g (2½oz) dark chocolate (70%+),
chopped

1 Melt the dark chocolate with the butter in a bain marie over a low heat until melted, then remove from the heat and mix together.

2 In a separate large bowl or stand mixer, whisk the egg until it becomes foamy, then add the sugar little by little, whisking on a medium-high speed in between additions. Continue to whisk until the mixture lightens and is very fluffy.

3 Now fold in one-quarter of the egg and sugar mix into the slightly warm, melted chocolate. Pour that back into the larger mixing bowl with the remaining eggs and fold gently until homogenous.

4 Combine the cornflour, baking powder and salt in a small bowl, then fold into the large mixing bowl and stir through the chopped dark chocolate. Give a final gentle stir to make sure the mixture is fully combined. The batter will be a little stiff. Refrigerate the mixture for 30 minutes.

5 Scoop out the dough into 40g (1½oz) portions, then put them in an airtight container or on a tray lined with parchment and wrapped with clingfilm (plastic wrap) and refrigerate overnight.

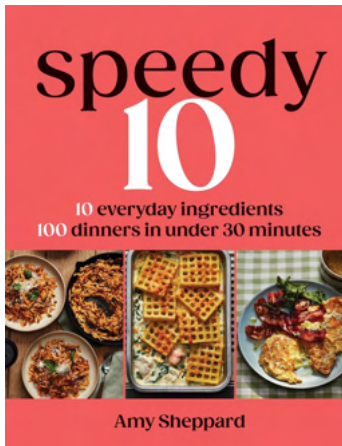
6 When you are ready to bake the next day, preheat the oven to 160°C fan (300°C/350°F/gas 4). Line two baking trays and spray each with baking spray before lining with parchment paper. These cookies will spread as they bake so make sure to leave enough space between each cookie on the trays.

7 Bake for 10-12 minutes, turning the trays half way through. Leave the cookies to cool on the tray for 15 minutes before moving.



191

COOKIES



Speedy 10

10 Everyday Ingredients,
100 Dinners in Under 30 Minutes

Amy Sheppard

September 2026 | Hardcover | CKB070000
\$32.00 | 9781837836567
240 Pages | 7½ x 9¾ in
Full-color photography throughout

[View on Edelweiss](#)



Easy 10
9781837833191
\$29.99 | Hardcover

Bestselling author Amy Sheppard offers 100 crowd-pleasing dinners using ingredients that are already on our grocery list.

We all want to try different recipes to get ourselves out of a cooking rut, but we want them to feel familiar and be achievable. Amy's recipes take no more than 30 minutes to cook, including prep time, with plenty of super-speedy 15- and 20-minute meals too!

Speedy 10 focuses on exciting, but quick, midweek dinners and fast weekend favorites. The top ten ingredients are: pasta, rice, eggs, bread, tomatoes, cheese, chicken, ground beef, sausages and beans and Amy shows you how to make the most out of these simple, affordable ingredients. There are easy cheats, tips and swaps – including ways to make the meal veggie or gluten-free and options for air-frying – to make dinnertimes even easier. This is the cookbook you need to take the stress out of busy nights without adding to your shopping budget.

Amy Sheppard is a food writer, social media influencer and mom of two boys. She writes recipes and creates videos for brands, including recent collaborations with Morrisons, Sainsbury's, Boursin and Pyrex. She has been featured in *The Sunday Telegraph*, *'You' Magazine*, *The Sun*, *The i Paper*, *Daily Express*, *The Stylist*, *The Guardian* and many more.
[@amysheppardfood](#)

- Engaged social media following: 1.1m Instagram (17% North America), 600k Facebook, 655k TikTok
- *Easy 10* was an instant *SUNDAY TIMES* bestseller
- Delicious recipes for the time-poor and budget-conscious home cook using ingredients we already buy every week

Feel Better Salmon & Rice Broth

FEEDS 4

oil, for frying
250g (9oz) boneless salmon
fillets
bunch of spring onions
(scallions), chopped into
1cm (½in) pieces
1 carrot, roughly grated
3 garlic cloves, finely
chopped
1 tsp ground turmeric
1 tsp chili flakes
300ml (10½oz) ginger
immunity juice shot
1.2 litres (40½ oz/5cups)
chicken stock
85g (3oz) white basmati rice
60g (2¼oz) fresh spinach,
chopped
salt and freshly ground
black pepper

TIPS & SWAPS

You can easily up the veg in this. Merguez (smoky sausage), mushrooms, pak choi (bok choy) or broccoli would all work well.

If you want to make this in advance for a rainy day, cook up the broth without the rice and the salmon and freeze it in portions. Defrost and heat through when needed, before adding rice or noodles and the salmon to it.

You can swap the salmon for leftover roast chicken. Just make sure the chicken is heated through before serving.

This is one of those dinners to have when you've got a cold or you're feeling under the weather. If you've not tried a ginger shot before, I can say that it brings a serious, concentrated burst of flavour! Alongside the chili, spring onions and garlic, it packs a powerful punch. I recommend having this in a big chunky mug, curled up in your cosiest pyjamas, with thick buttered bread for dipping. It really is the best medicine.

1. This is one of those dinners to have when Heat a drizzle of oil in a large, deep non-stick saucepan. Add the salmon, skin-side down and fry for 2-3 minutes, or until you can see the salmon is cooked halfway through. Turn the pieces over and carefully peel off the crispy skin (discard or keep it to slice up and serve on the finished broth). Fry on the other side for 3 minutes or until cooked through. Remove the salmon from the pan and set aside.
2. Heat a little more oil in the pan. Add the spring onions, carrot and garlic and fry for 3 minutes, stirring regularly. Stir in the turmeric and chili flakes and fry for another minute.
3. Meanwhile, put the rice in a sieve (strainer) and rinse thoroughly to remove the starch then drain.
4. Pour the ginger shot and chicken stock into the pan, season with salt and pepper and bring to the boil.
5. Add the rice and stir once. Cover the pan with the lid and simmer over a low heat for 12 minutes, or until the rice is cooked through.
6. Gently break the salmon into pieces and add to the broth along with the spinach. Stir once.
7. Put the lid back on the pan and leave to rest for 3-5 minutes, until the salmon has warmed through in the hot broth and the spinach has wilted.
8. Divide between 4 bowls and serve.

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Rice



One-pot Tomato, Feta & Mango Chutney Spaghetti

FEEDS 4

oil, for frying
350g (12oz) whole baby or cherry tomatoes
1 red onion, finely sliced
2 garlic cloves, finely
chopped
2 tsp balsamic vinegar
2 Tbsp olive oil
1 litre (35½ oz/¼ ½ cups)
boiling water
400g (14oz) dried spaghetti
70g (2½oz) mango chutney
200g (7oz) feta cheese,
crumbled
salt and freshly ground
black pepper

TIPS & SWAPS

You can swap the mango chutney for sweet chili sauce and add a few chili flakes for heat.

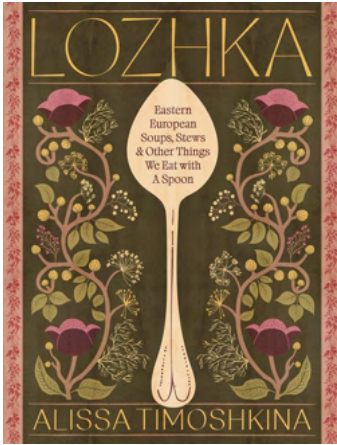
Any pasta will work for this. Penne is nice as the sauce will fill the tubes.

Add chopped spinach to this or kale. Just fry the kale with the red onions and tomato.

Do you remember the tomato and feta pasta that we all made during lockdown? This has all the same flavours – melted, creamy feta and sharp tangy tomatoes – only this one has the lovely addition of red onions and mango chutney! It's made using just one pan and you need to trust the process with this one: I promise you'll love it!

1. Heat a drizzle of oil in a large non-stick saucepan. Add the tomatoes and red onion and fry over a medium heat for 5 minutes, stirring regularly. Add the garlic to the pan for the final minute.
2. Stir in the balsamic vinegar and olive oil then add the measured boiling water. Season generously with salt.
3. Hold the spaghetti in both fists, twist in the middle, before carefully dropping the strands into the water and letting them fan out around the pan. Bring to the boil over a medium heat, gently pushing down the ends of the spaghetti as they soften, until they are fully submerged. Simmer over a medium heat for 7 minutes, stirring and turning the spaghetti regularly so it doesn't stick to the base of the pan.
4. Stir in the mango chutney and crumbled feta. Season with salt and pepper and give everything a good stir. Cook for a further 3-5 minutes, stirring occasionally until the pasta is al dente.
5. Remove the pan from the heat and leave to rest for 3 minutes. Give it a final stir and serve.





[View on Edelweiss](#)



Kapusta
9781784885854
\$42.00 | Hardcover

Lozhka

Comforting recipes of Soup, Stew, and Solace,
from Eastern Europe

Alissa Timoshkina

October 2026 | Hardcover | CKB092000
\$42.00 | 9781837837274
224 Pages | 7½ x 9¾ in
Full-color photography throughout

Perhaps no single object captures the soul of Eastern European cooking better than the humble spoon.

At once cutlery and utensil, it embodies simplicity, generosity, and abundance. It is the first tool we are fed with as infants – always familiar, always comforting. *Lozhka* (the Slavic word for “spoon”) celebrates the dishes most deeply tied to this symbol of nourishment: soups, stews, porridges, dumplings, and sweet comfort bowls. Bringing together 80 seasonal, affordable, and flavor-rich recipes, Alissa Timoshkina – author of the acclaimed *Kapusta* – offers a definitive guide to the foods that warm Eastern European kitchens and hearts. From iconic Ukrainian borsch to refreshing Bulgarian tarator, from Hungarian porkolt to festive sweet soups and creamy porridges, these recipes reflect a cuisine that is low-waste, vegetable-rich, and deeply nourishing.

Drawing on her Jewish-Ukrainian-Russian heritage, Alissa blends authentic family traditions with accessible recipes designed for contemporary home cooks. More than a recipe collection, *Lozhka* is a cultural journey – an exploration of how one spoonful can carry history, memory, and comfort across generations.

Alissa Timoshkina is a food writer, historian and campaigner, best known for the multi-award-winning #CookforUkraine initiative and her cookbooks *Kapusta* and *Salt & Time*. Her work has appeared in *The New Yorker*, *The Guardian*, *Vogue* and *The Economist*, and she is a regular voice on BBC radio, podcasts and at major food and literary festivals.

- 80 nourishing recipes of soups, stews, porridges, and sweet spoonfuls from Eastern Europe
- Seasonal, affordable, low-waste dishes for sharing
- A beautifully written and designed cookbook – part kitchen essential, part cultural journey

Chłodnik – Cold Borscht with Kefir

Serves 4

3 large beetroots (beets), peeled and cut in half
 3 garlic cloves, crushed
 1 onion, peeled and halved
 1 carrot, scrubbed and cut into chunks
 4 saltpea berries
 1 tablespoon salt
 1½ tablespoons apple cider vinegar or 4 tablespoons sauerkraut brine (choose any from Chapter 7, or use 1 tsp-10g!)

FOR THE TOPPING

60–100ml (16½–26½ oz) kefir (see plate)
 1 cucumber, peeled and diced
 4 radishes, diced
 8 tablespoons mixed fresh herbs (ch, parsley, chives)

Place all the ingredients except the vinegar for sauerkraut brine into a large saucepan with 1.5 litres (5½ US cups) water and salt well. Bring to the boil, then lower the heat and simmer over a medium heat for 40 minutes to 1 hour. Take off the heat and let it cool and infuse at room temperature. Once cooled, transfer to a fridge for a few hours.

Strain the soup through a fine sieve – you might want to line the sieve with a muslin (cheesecloth) to catch any fine particles. Discard all the vegetables apart from the beetroots and set aside.

Add the vinegar or sauerkraut brine and adjust to taste. It needs to be sweet, earthy and tangy. Finely dice the cooked beetroot.

Ladle into four bowls. Swirl the kefir through, then top with the diced vegetables and herbs.

You might want to keep some horseradish cream on standby!



Tatar Piliu

Serves 8–10

800g (1lb 12oz) arborio, long grain or basmati rice
 60ml (16oz) vegetable oil
 2 large onions, sliced
 300g (1½oz) carrots, peeled and cut into 2cm (¾in) cubes
 1 litre (24½ oz) ¼ cup vegetable stock
 pinch of saffron threads
 300g (1½oz) butternut squash, cut into 2cm (¾in) cubes
 1 x 400g (14oz) tin chickpeas (garbanzo), drained and rinsed
 2 teaspoons cumin seeds, toasted and roughly ground
 1 teaspoon ground coriander
 ¾ teaspoon chilli powder
 ½ teaspoon ground black pepper
 1 tablespoon barberries
 1 large garlic bulb
 2½ (1oz) salted butter, cut into 6–8 chunks
 small bunch each of parsley and coriander (optional)

Rice and root vegetables are a staple in many Turkic cuisines, and the Tatar one is not an exception. *Piliu* or *piliu* is a dish of meat, root vegetables (mainly carrots) and grains common across Central Asia, Persia and the Caucasus, which has become very popular in parts of Eastern Europe where the different branches of the Tatar tribes have settled. *Piliu* is a real celebratory dish, where the meat plays a special part! However, vegetarian versions are also common and here I offer my own take on the classic flavours relying on the mighty carrot to deliver the flavour and texture, and it doesn't disappoint. This recipe feeds 8–10 because a real *piliu* is always something of a feast. You can, though, easily halve all the ingredients for a weeknight meal.

Rinse the rice under tepid water until the water runs clear. Leave to soak in a bowl of water while you prepare the rest of the dish.

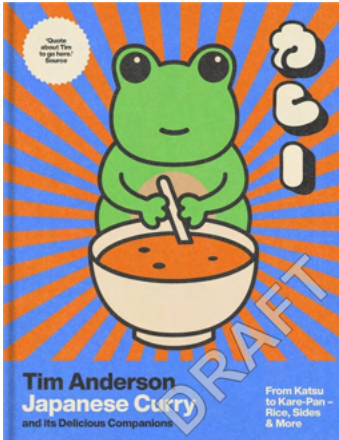
Heat the oil in a large casserole (Dutch oven) or lidded frying pan, and fry the onions with a pinch of salt for 10 minutes over a medium heat until softened. Add the carrots and fry for 5–6 minutes until soft, stirring occasionally.

In a small bowl, mix a tablespoon of the stock with the saffron, then set aside to infuse.

Add the squash and chickpeas to the casserole together with all the spices, the barberries and a pinch of salt. Mix well. Add some of the stock, just enough to cover the vegetables, then pour in the saffron-infused stock and give everything a gentle mix. Drain and add the rice, mix gently, and make a hole in the middle where you will place the whole bulb of garlic. Now pour in more stock, enough so that it comes up 1cm (½in) above the rice level. You may also want to add another pinch of salt here.

Cover and simmer over a low heat for 30–35 minutes. Take off the heat, make 6–8 holes in the rice around in a circle and insert the butter chunks. Lay the dish flat under the lid for about 10 minutes. Pop the garlic cloves out of their skins – they will now have metamorphosed into soft, sweet, pungent flavour bombs. Serve with a platter of fresh herbs on the side.





Japanese Curry (and Its Delicious Companions)

From Katsu to Kare-Pan – Rice, Sides & More
Tim Anderson

October 2026 | Hardcover | CKB048000
\$20.99 | 9781807120733
128 Pages | 6¾ x 8¾ in
Full-color photography throughout

Japanese curry is one of Japan’s most loved comfort foods — and in *Japanese Curry (and Its Delicious Companions)*, Tim Anderson shows why it deserves a place at the heart of your kitchen.

[View on Edelweiss](#)



From rich, savory curry rice and crisp katsu curry to slurpable curry udon, indulgent baked dishes and irresistible kare-pan, this book explores the many ways curry is cooked, eaten and enjoyed across Japan. Alongside the curries themselves, Tim brings in the essential companions that make every meal complete: golden cutlets, fluffy rice, sharp pickles, easy sides and craveable snacks.

Packed with bold flavors, practical techniques and Tim’s trademark expertise, these recipes are designed for home cooks. Whether you’re cooking a quick weeknight dinner or building a full curry feast, you’ll find endless inspiration for mixing, matching and making each dish your own.

Tim Anderson is a chef, writer and MasterChef champion. Born and raised in Wisconsin, Tim has been studying Japanese food culture for more than two decades. He has previously published nine cookbooks, including the *JapanEasy* series, *Hokkaido*, and the award-winning *Tokyo Stories*.

- A major author-led title from *MasterChef* winner and bestselling Japanese food authority Tim Anderson, capitalizing on the continued US appetite for Japanese flavors and comfort-driven cooking.
- Curry at the center, with built-in added value, pairing classic and modern Japanese curries with the essential companions —katsu, rice, pickles, and sides—to deliver a more flexible, everyday cookbook.
- Bold, accessible, and highly cookable, combining Tim Anderson’s trusted expertise with mix-and-match recipes designed for repeat use and broad consumer appeal.

SERVES 2

Why have one comfort food when you can have two? This is a combination of curry rice and oyakodon – chicken and egg rice bowl. It's curry, it's chicken, it's eggs, and it comes together in about 20 minutes. What's not to love?

INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, finely sliced
- 2 chicken and boned chicken thighs, cut into bite-size chunks
- a little salt and pepper
- 200 ml (7½ fl oz) castor 1 cup) dashi or water
- about ½ pack (50 g/1½ oz) curry roux
- 4 eggs, loosely beaten
- 2 portions freshly cooked rice
- onion, szechuan and/or soy sauce, to garnish

METHOD

Pour the oil into a frying pan for which you have a lid and set over a medium-high heat; add the onion and cook until softened slightly. Add the chicken thighs and season everything with salt and pepper. Sauté for about 8 minutes until the chicken is just about cooked through and the onions have browned a bit. Add the dashi or water and bring to a simmer, then crumble in the curry roux and stir to dissolve. Bring the curry sauce to the boil, then pour in the beaten eggs. Stir briefly, then place a lid on the pan and cook for another 3–4 minutes, stirring once again halfway through cooking. The eggs should still be very loose at the end. Have some hot rice ready in deep bowls, then pile the curry egg mixture on top. Garnish with onion, szechuan and/or soy sauce, as you see fit.



SWEET & SPICY
CURRY WINGS ★

SERVES 2-4
AS A MAIN, OR UP TO
8 AS A SNACK

Curry roux is awesome not only for its flavour but also for its thickening capabilities. This means it makes excellent clingy sauces. I especially like it on these wings, which have takaya-meets-sports-bar vibes. You'll need napkins for your hands and straws for your beverages, because these will leave no fingertip unsoiled.

INGREDIENTS

- 750 g (1 lb 10 oz) chicken wings, patted
- 1 tablespoon baking powder
- 25 g (1 oz) curry roux
- 2 tablespoons Sriracha sauce or similar
- 2 tablespoons honey
- 1 tablespoon soy sauce
- juice of ½ lime
- salt and pepper
- sesame seeds and/or chilli (hot pepper) flakes, to garnish (optional)

METHOD

Preheat the oven to 200°C (400°F/gas 6). Pat the wings dry with paper towels – get them really dry. Toss them with the baking powder and a sprinkle of salt and pepper, then transfer them to a baking tray fitted with a wire rack, laid out in a single layer. Bake for 40 minutes, turning halfway through. Meanwhile, finely grate the curry roux and stir it together with the Sriracha, honey, soy sauce and lime juice. When the wings are cooked, toss them with the sauce, then return to the baking tray (without the rack this time). Place them back in the oven for another 3–4 minutes to cook out the roux and thicken the sauce. If you like, you can garnish these with sesame seeds or chilli flakes. Serve with beer or chu-hai.



[View on Edelweiss](#)



Fancy Cakes

The Art of Vintage Cake Decorating
with 40 Modern Designs

Roxy Mankoo and Corinne Mankoo

September 2026 | Hardcover | CKB014000

\$42.00 | 9781837839490

256 Pages | 8½ x 11¼ in

Full-color photography throughout

Vintage cake design is the romantic revival sweeping the world of baking.

In *Fancy Cakes*, you will learn to transform simple sponges into ornate sculptures. Discover curated color palettes, design ideas drawn from fashion, art and culture, and advice on marrying tradition with modern style. Through 40 designs, Roxy and Corinne Mankoo, the acclaimed and innovative cake designers at London's April's Baker, lead you through:

- **Piping instructions** for Lambeth and baroque techniques, in achievable steps, plus QR code video links
- **Recipes** for 10 original sponge flavors, including Matcha and Raspberry, Lemon Earl Grey and Rose and Raspberry
- **Color palettes**, from romantic pastels to jewel-bright hues
- **Beginner to Expert guides** that will have you creating showstopping centerpieces

Whether you're an adventurous home baker or an experienced decorator, *Fancy Cakes* invites you to explore the dazzling artistry of vintage buttercream – stunning edible works of art and celebration.

Roxy Mankoo launched April's Baker in November 2019, pursuing her dream of running a luxury bespoke cake business. Having trained at Le Cordon Bleu and worked in bakeries in London and New York, she wanted to blend playful colour palettes with classic charm. **Corinne Mankoo**, her sister, subsequently joined the business as co-director.

- April's Baker have 450K followers on Instagram and their Athens cake received over 2m views on TikTok
- Sophisticated, high-fashion design allows for creativity and self-expression while retaining a practical element
- Google Trends data shows that "vintage cakes" has seen a huge increase in searches since 2022

Plush RED VELVET SPONGE

MAKES 2 x 6" sponges YIELDS 8-10 slices PREP TIME 15 minutes BAKING TIME 40-45 minutes

Super soft and full of flavour, our red velvet sponge is luxury in cake form. Pair it with our cream cheese frosting (page 6) for that subtly tangy, creamy finish that really leaves it feeling like velvet on your tastebuds. Just two teaspoons of red gel food colouring will provide a natural-looking rich, red hue without affecting the taste.

EQUIPMENT
Stand mixer
Whisk attachment
Mixer bowl
Measuring jug
Bowl
Spatula
2x6" cake pans
Small knife
Baking tray
Parchment paper

INGREDIENTS
200g Caster sugar
80ml vegetable oil
2 Large eggs
2 tsp Gel food colouring (see comment)
Sugarfree Red Extra 1 tsp Vanilla extract
100g Cake flour 10g Cocoa powder
1 tsp Bicarbonate acids
½ tsp Salt
50ml Buttermilk
1 tsp Cider vinegar

- 1 Heat your oven to 180C gas mark 2. Then weigh the caster sugar, oil, room temperature eggs, food colouring and vanilla into your stand mixer bowl and beat on high speed with the whisk attachment until combined and pale in colour.
- 2 Weigh the dry ingredients in a separate bowl.
- 3 Combine the buttermilk and vinegar in a small jug and stir through. Gradually add your dry ingredients on low speed, to the egg mixture until just incorporated. Try not to overmix (no more than 20 seconds).
- 4 Then pour the buttermilk in a steady stream, being careful to scrape down the bowl frequently to avoid any clump forming. Whisk everything together at high speed for 10 seconds.
- 5 Grease 2x6" cake pans with butter or separating spray and divide the batter between them (~375g per pan). Gently dust the tin onto the counter to eradicate any air bubbles. Then bake in your oven for 40 minutes or until cooked through.
- 6 After 40 minutes, insert a knife or toothpick into the centre of your sponges to check if they are done. If it comes out clean, they are ready. Otherwise continue to bake, checking every minute or so until they are done.
- 7 Remove your sponges from the oven and run a small knife along the inside of the cake pans to loosen the sponges from the tin. Set them aside in their tins to cool. Remove them from their pans by flipping them upside down onto a baking tray lined with parchment paper. Give the bottom of the pans a firm smack if the cakes need help to come loose. Trim any excess doming off the top of the sponges with a serrated knife.



CHOCOLATE CHERRY

This luxurious chocolate & cherry cake has become a favourite staple, with new and returning customers alike. If you're anything like us, and aren't opposed to having a little kick in your cake, soaking the sponges with Chambord makes them extra moist and delicious and offers a more palatable alternative to common soaking alcohols such as Kirsch. For best results we recommend making your cherry compote the day before and allowing it to set in the fridge.

PIPING TIPS

Whisk 104
Whisk 16
Tartarin 4B
Whisk 21

EXTRAS

Sugar pearls
Chambord Fresh cherries

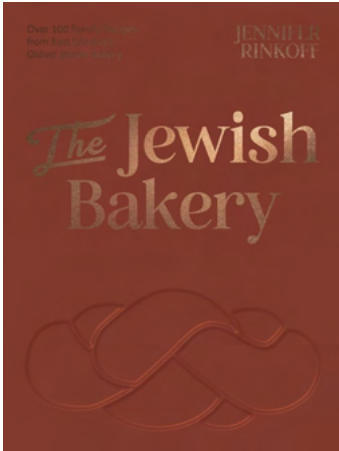
TECHNIQUES

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[View on Edelweiss](#)



The Jewish Bakery

Over 100 Family Recipes from East London's
Oldest Jewish Bakery

Jennifer Rinkoff

August 2026 | Hardcover | CKB115000
\$40.00 | 9781837836079
256 Pages | 7½ x 9¾ in
Full-color photography throughout

***The Jewish Bakery* is a collection of recipes inspired by 100 years – and five generations – of family baking.**

Let Rinkoff's, East London's oldest and most authentic Jewish bakery, share their tried-and-tested bakes with you to make at home, including challah, chocolate babka and beignets, as well as more modern creations, such as New York style cookies and vegan chocolate banana loaf.

The Jewish Bakery passes on the passion, experience and expertise of a family-run bakery, one that celebrates recipes with roots.

Jennifer Rinkoff is the great-granddaughter of Ukrainian immigrant Hyman Rinkoff, who founded East London's oldest and most authentic Jewish bakery, Rinkoff's, in 1911. A fourth-generation Rinkoff baker, Jennifer heads up new product development and marketing, thinking up new recipes, sharing the flavors of Jewish baking with customers, and continuing Rinkoff's 100-year-old legacy.

- Time-honored and cherished family recipes from London's oldest Jewish bakery
- Includes much-loved and well-known recipes, such as challah, babka, and beignets, but also embraces new ideas and tastes with some of Rinkoff's more modern bakes
- A beautiful baking book celebrating and cementing the legacy of Jewish culinary heritage
- The American Jewish population is estimated to be between 6.3 million and 7.5 million people

Equipment and ingredients

Equipment

- Digital Scales
- Freestanding electric mixer with a dough hook and whisk attachments
- Mixing bowls of different sizes
- Measuring jug (pitcher)
- Balloon whisk
- Measuring spoons
- Wooden spoons
- Rolling pin
- Sieve (strainer)
- Pie dishes of different sizes
- A variety of tins (pans) for baking cakes
- Muffin/cupcake trays
- Cupcake cases (paper or silicone)
- Biscuit (cookie) cutters in different shapes
- Dish towels for proving bread
- Proving basket for sourdough
- Baking parchment

Decorating tools

- 25 cm (10 in) cake boards
- Cake turntable
- Spatula or scraper
- Palette knife
- Piping bags
- Piping nozzles

Ovens. While we use large gas and electric ovens in the bakery, all the recipes in this book have been tailored to the home kitchen. Be sure to keep your oven door closed when baking – opening the door too early can make cakes collapse, so if you need to, only check during the final third of the baking time.

For the recipes that use a star-tube nozzle we recommend using an 11mm one. E.g. for iced bagels and tortes gâteaux some of the icing, frostings and buttercreams will make more than you need. You can store it in the refrigerator or use it in other recipes. For example, the cinnamon bun's frosting can be used for cupcakes.

Ingredients

Flour. For the best bread results, we use strong bread flour as it has a high protein content which gives bread a good texture, structure and rise. I like to use strong Canadian strong bread flour especially for the bagels. Alternatively, you can use plain (all-purpose) flour and 00 Italian flour for focaccia. We recommend using rye flour for the sourdough starter. For the cakes, plain (all-purpose) flour or self-raising flour is best to use. We use a variety of tins throughout the book. For the celebration cakes we recommend an 8 in round tin. Babka tins we find the longer ones work best 10 x 4 ins a standard deep loaf tin. You can also bake it in a disposable cardboard loaf tin.

Eggs. Keep at room temperature for better mixtures and even baking. When folding recipes with egg whites, such as the pavlova, use a metal spoon. Other recipes you can use a wooden spoon and fold gently in a figure-of-eight shape.

Milk. All milk specified in this book is whole milk. Some recipes include 'plant based milk' in their ingredient list, meaning you can use a non-dairy milk of your choice. In a small number of recipes particular types of plant-based milks are recommended, such as almond or oat milk, as these work best for that recipe.

Butter and margarine. We use unsalted butter in our recipes.

Oil. Many of our recipes include vegetable oil either as an ingredient or as part of the cooking process. We tend to use sunflower or rapeseed (canola) oil.

Salt. All salt specified in this book is sea salt. In recipes where it's important to be extra precise with the salt quantity, we've included the measurement in grams, allowing you to weigh it out on digital scales.



Honey Cake

We eat honey cake on Rosh Hashanah (Jewish New Year) to bring in a sweet new year. The beauty of this cake is that it tastes even better the next day, keeping wonderfully rich and moist.

Makes XX

- 150 g (5½ oz) honey or golden (light corn) syrup (or a mix of both)
- 1 medium egg
- 47 ml (1½ fl oz) vegetable oil
- 38 g (1½ oz) light brown sugar
- 65 ml (2 fl oz) boiling water
- 150 g (5½ oz) plain (all-purpose) flour
- ½ tsp bicarbonate of soda (baking soda)
- 1 tsp ground cinnamon
- ½ tsp mixed spice
- pinch of salt (optional)

Preheat the oven to 150°C fan (350°F) and line a 15cm (6 in) round cake tin (pan) or a 900 g (2 lb) loaf tin (pan) with baking parchment.

In a large bowl, whisk together the honey or golden syrup, egg, oil, sugar and boiling water until the mixture looks smooth and slightly glossy. Gently stir in the flour, bicarbonate of soda (baking soda), spices and salt, if using, until everything is evenly combined. If you're using an electric mixer, beat on a medium speed for around 10 minutes, until the batter is smooth and silky. If mixing by hand, whisk well until no streaks of flour remain.

Pour the mixture into your prepared tin and bake for around 45–50 minutes, until the cake has risen, and is golden and springs to the touch. Insert a small knife or skewer into the centre of the cake – if it comes out clean, it's baked to perfection.





[View on Edelweiss](#)



Japanese Baking

Cakes, Bakes, Tea and More

Katsute 100

September 2026 | Hardcover | CKB004000

\$32.00 | 9781837837250

192 Pages | 6¾ x 9¾ in

Full-color photography throughout

Japanese desserts are as beautiful as they are delicious; incorporating flavors such as matcha, yuzu and black sesame with seasonal fruits, fresh cream and feather light sponges.

From fluffy Japanese-style cheesecake, matcha crepe cake, Mont Blanc tart, chocolate chiffon cake, miso butter cookies, red bean mochi, mango shortcake and more, you can discover a world of incredible cakes, bakes and desserts, both classic and on trend. Written by Yuka Cowlam of Katsute 100, London's most popular Japanese café and tearoom, you'll also find perfect tea pairings and recipes for matcha lattes, hojicha lattes and more.

With beautiful photography of each recipe plus simple, step-by-step guides for assembly and decoration, *Japanese Baking* will elevate your sweet cravings.

Katsute100 is a Japanese tea room located with five locations, four in London – one in Uniqlo's flagship store – and a further site in Edinburgh, also in Uniqlo's flagship store in the city. The word 'Katsute' roughly means nostalgia, history and moments in time, reflecting the salon's ethos of creating space for joyful and contemplative moments with beautiful teas and cakes. They also offer virtual tea tasting events and source their products from smaller artisan producers in Japan.

- Japanese flavors, and specifically sweet treats, are bang-on trend – from iced matcha lattes to Japanese style cheesecakes, you'll see evidence of this all over Instagram and TikTok
- Includes contemporary and classic desserts and drinks that have gained popularity around the world
- Written by a London- and Edinburgh-based Japanese bakery



YUZU POUND CAKE

Makes 24

A moist butter cake with bright yuzu fragrance. Fresh, light and gently sweet.

♥ Karlgane Kabusecha

- | | |
|---|---|
| <p>250 g (9 oz) white chocolate
250 g (9 oz) butter (room temp)
150 g (5 oz) sugar
400 g eggs (approx. 7 eggs)
80 g (3 oz) almond powder
150 g (5 1/4 oz) gluten-free self-raising flour
4 g (1/4 oz) baking powder
100 g (3 1/2 oz) yuzu jam
Mixed seeds for topping</p> | <p>01 Pre-heat the oven to 170°C.
02 Beat butter and sugar until pale.
03 Add the beaten eggs in three separate additions, mixing thoroughly after each one until fully incorporated.
04 Add yuzu jam and mix.
05 Add the almond powder and switch to a spatula to combine.
06 Sift the flour and baking powder together twice, then fold into the mixture.
07 Before the flour is fully incorporated, add the white chocolate shavings (or chip into 0.5 cm pieces if not in tablet form) and mix through.
08 Line the tin with baking paper, spread the batter evenly and scatter mixed seeds over the surface.
09 Bake at 170°C for 20 minutes, rotate the tray, then bake a further 10 minutes.
10 Cool completely in the tin. Once cool, chill in the fridge for several hours, then remove and cut into portions.</p> |
|---|---|

CAKES, TARTS & DESSERTS

19



DORAYAKI

Makes 24

Soft honey pancakes filled with sweet red bean paste. Fluffy, comforting and balanced.

♥ Gyokuro

- | | |
|--|---|
| <p>200 g (7 oz) plain flour
200 g (7 oz) eggs (approx. 4 eggs)
200 g (7 oz) sugar
30g (1 oz) honey
2 g (1/4 oz) bicarbonate soda
40 g (1 1/2 oz) water
1kg (2 1/2 lbs) yuki azuki (sweet red bean)</p> | <p>01 Beat the eggs and add in sugar and mix until combined.
02 Dissolve the bicarbonate soda in the water and add to the egg mixture.
03 Add the honey and mix well.
04 Sift the flour and mix in quickly with a whisk.
05 Do not overmix or gluten will develop.
06 Heat a flat pan to approx. 170°C. Ladle batter into 10 cm rounds and cook until golden. Flip briefly.
07 Once cooled slightly wrap to prevent drying.
08 Gently heat the red bean paste to remove excess moisture.
09 Sandwich generously between dorayaki and serve.</p> |
|--|---|

Whipped cream may also be added if desired.

SMALL BITES

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Three Meals Four Seasons



Chinese Home Cooking for Everyone
WEI GUO

[View on Edelweiss](#)



Three Meals, Four Seasons

Chinese Home Cooking for Everyone

Wei Guo

December 2026 | Hardcover | CKB017000

\$37.50 | 9781837839292

256 Pages | 7½ x 9¾ in

Full-color photography throughout

Where do you turn to when you want an authentic but accessible recipe for a classic Chinese dish?

Wei Guo's website Red House Spice is the answer, with 10 million hits a year. Wei is an authority on Chinese food and her expertise radiates from every page of this stunning celebration of Chinese cuisine. *Three Meals Four Seasons* is a common phrase in Chinese culture, one that captures the quiet beauty of daily meals and the steady cycle of nature, a grounding force in a changing world, and in this inspirational cookbook, we journey through the year, finding seasonal recipes and festival feasts that reflect both ancient and modern China.

The recipes are rooted in tradition, yet thoughtfully adapted for modern kitchens, with accessible ingredients and techniques, so cooks can confidently create delicious Chinese dishes at home.

Wei Guo is the creator of Red House Spice, one of the most trusted and widely read Chinese food blogs in the English-speaking world. She is widely recognized as an expert in home-style Chinese cooking and is often interviewed by leading publications, with her recipes consistently ranking at the top of search results. Having spent most of her life in China, she brings a firsthand connection to its food culture, allowing her to teach with confidence and adapt classic recipes for international kitchens whilst preserving their essence.

- Wei's blog has become one of the most trusted and widely used Chinese food blogs in the English-speaking world, with over 10 million page views per year
- Wei Guo is an expert on Chinese cuisine and offers authentic, but modern and accessible, recipes for the home cook
- Chinese Takeout is one of North America's favorites! People love the flavors of Chinese food.

Crispy Pan-Fried Buns

水煎包

Ever since I began brewing the idea of this cookbook, Shui Jian Bao instantly claimed its spot on the recipe list. Non-negotiable. In my childhood home, it was always known as “Mama’s Shui Jian Bao” even though my dad could make them just as well. My mum took pride in these crispy-bottomed buns and never felt the need to change the filling, nor did anyone ask her to. Especially not the garlic chives, which never failed to fill the air and our palates with the comforting aroma of spring.

Yield:
12 buns

2 tablespoons neutral cooking oil,
plus more for pan-frying
2 eggs, lightly beaten
100 g (3½ oz) garlic chives
5 pieces fresh shiitake mushrooms,
or rehydrated dried ones
150g (4½ oz) prawns
50g (2 oz) carrot, grated
1 teaspoon light soy sauce
1 teaspoon sesame oil
½ teaspoon salt
16 teaspoon ground Sichuan
pepper, or five spice powder
Bao dough*, made with 300 g flour

*See page X for bao dough recipe

Mix the filling

Heat 2 tablespoons of oil in a wok or frying pan over high heat until it just begins to smoke. Pour in the eggs and scramble until set. Cool slightly, then chop into tiny pieces. Finely chop garlic chives and shiitake mushrooms, and mince the prawns.

In a large mixing bowl, combine the chopped ingredients with light soy sauce, sesame oil, salt, and ground Sichuan pepper. Mix well until evenly incorporated.

Shape the buns

Divide the dough into 12 equal portions, then roll each one into a disc about 9 cm (3½”) in diameter. Lightly dust with flour as needed to prevent sticking.

Place a spoonful of filling in the centre of each wrapper.

Fold in half, then pleat and pinch the edges to seal into a bun, using your preferred pleating method. Then, let the buns rest uncovered for about 30 minutes.



Pan-fry the buns

Heat a thin layer of oil in a large frying pan, just enough to coat the surface. Arrange the buns in the pan, with the pleated side facing down.

Fry over high heat until the bottoms turn golden brown (lift one gently to check). Pour in cold water, enough to come about one-third of the way up the sides of the buns. Immediately cover with a lid.

Keep the heat on high and allow the water to fully evaporate. Once dry, remove the lid and let the buns crisp up for a further 20 seconds.

春 • SPRING

Warm Spring Noodle Soup

阳春面

Often seasoned with nothing more than a splash of soy sauce and a knob of lard, Yang Chun Mian is a celebration of simplicity. Popular in the Jiangnan region, this humble dish is enjoyed all year round. But its name, meaning “warm spring noodles”, always evokes a sense of growth and eager anticipation.

While traditionally served plain, you may find comfort in tailoring it to your needs: a boiled egg, a few leaves of tender greens, or even a drizzle of chili oil to bring a spark to your morning.

Yield:
2 servings

2 portions fresh or dried thin noodles
1 handful pak choi, or other leafy greens
700ml (3 cups) unsalted chicken stock**
1 tbsop light soy sauce
1 tsp dark soy sauce
1 tsp lard**, or sesame oil
1 pinch ground white pepper
Salt, to taste
1 boiled egg, halved
1 stalk spring onion, finely chopped
* See page X for homemade chicken stock
** See page X for homemade lard

In a large saucepan, bring plenty of water to a rolling boil. Add the noodles and cook over medium heat until just tender. In the final 15 seconds of cooking, stir in the pak choi.

Meanwhile, in a separate saucepan, heat the chicken stock over another burner until it becomes piping hot.

Add light soy sauce, dark soy sauce, lard, and white pepper to the stock. Taste to see if extra salt is needed. Then pour the seasoned stock into two serving bowls.

Divide the drained noodles and pak choi between the bowls. Top with the halved egg, and garnish with sliced spring onions.



春 • SPRING



[View on Edelweiss](#)



Modern Masala

Ancestral Indian Flavours, Remixed with Love

Sanjana Modha

September 2026 | Hardcover | CKB044000

\$35.00 | 9781837836727

224 Pages | 6¾ x 9¾ in

Full-color photography throughout

Indian roots don't always mean curry with roti for dinner. *The Modern Masala* is a love letter to vibrant new meals, Indian heritage-inspired.

In this collection of 75 joyful vegetarian recipes, you'll discover spice-forward dishes that go beyond a bowl of Aloo Gobi. From comforting one-pot heroes like Daal Gnocchi to Lime Pickle Paneer Fajitas, and Mango Caramel Millionaire's Shortbread, each recipe is a familiar nod to the Indian flavors of Sanjana's Indian ancestry, adapted for people who like to eat the world. It's a testament to the adaptability and vibrancy of Indian food through the lens of a first-generation British Indian who didn't grow up eating curry every day (although most meals had spice). Expect big flavors, simple steps and familiar meals with a touch of Desi sensibility.

With its innovative recipes, accessible cooking methods, and rich cultural insights, this book is set to become a beloved resource for anyone looking to explore the world of Indian-inspired vegetarian cooking.

Sanjana Modha is a food creator and author of *Sanjana Feasts* (2024), known for her modern Indian-inspired vegetarian cooking. A BBC Food contributor and award-winning writer, she draws on her East African Indian heritage to create bold, accessible recipes for today's home cooks.

- Over 70 bold vegetarian recipes that reimagine familiar favorites with big flavor and simple, achievable steps
- Perfect for busy cooks, with 30-minute meals, one-pot and air-fryer dishes, plus smart batch-cooking ideas
- Includes flexible base sauces, pantry shortcuts, and easy vegan and gluten-free swaps
- From Sanjana, Modha a trusted voice with 400k+ followers, BBC Food contributor, and Instant Pot ambassador

PANEER SAMBHARO



16 18

Putting on a saris isn't for the weak. Before an Indian wedding, as I struggle to tack several yards of slippery, pleated silk onto an unfortunately tight petticoat, I think about the sweet and savory breakfast that awaits me, as it does at most big-wedding weddings. At the crack of dawn, as safety pins prick my skin and embroidered sari borders rasp in unappealing places, the only thing that helps me dissociate is the thought of green chilies sautéed in mustard seeds in the ribbed carrot and cabbage stir-fry sambhars. In antipasti of melt-in-the-mouth papdi gathya (crispy 50m gram flour snacks) and crispy sweet, juicy jalebis that accompany the hot flashes that come with putting on such a beautiful, elaborate ball and chain quite magically, dissolve.

You don't have to don an elaborate frock to enjoy the biggest breakfast for dinner recipe. In the name of liberating oneself, I've made it little more filling with the addition of paneer.

SERVES 4

4 tbsp oil
1 tsp black mustard seeds
1 tsp sunn seeds
1 tsp saffron (or 1/2 tsp gluten-free or use gluten-free saffron)
250g (8oz) paneer, cut into 1cm (1/2") cubes
200g (7oz) white cabbage, finely julienned
200g (7oz) carrots, finely julienned
6 long, thin green chilies, slit lengthwise
1 tsp ground turmeric
1 tsp salt

TO SERVE

10g (3/8oz) papdi-gathya (crispy gram flour wafers)
4 pieces jalebis (optional, see Note)

Heat a wok or large frying pan over medium heat. Add the oil and once it's hot, sprinkle in the mustard seeds. They will crackle and splutter. Once the mustard seeds finish crackling, add the turmeric, saffron and paneer. Stir-fry the paneer for a minute or two, just until the edges begin to turn a very light golden colour.

Add the cabbage, carrots, turmeric and salt. Stir-fry over medium heat for 10–12 minutes, adding the chilies in the final 5 minutes of cooking. The sambhara should be stir-fried until the vegetables have softened and any excess moisture has cooked off.

Place onto plates or a platter and serve with papdi-gathya and jalebis.

NOTES →

The cabbage and carrots should be relatively soft, without much of a bite but if you prefer it crunchier, you can reduce the cooking time by a few minutes.

VEGAN →

Use firm tofu or tempeh in place of paneer.

GLUTEN FREE →

Papdi-gathya are naturally gluten-free and can be found in Indian grocers and farm shops, which are sweet and savoury snack specialists. Jalebis are not gluten-free as they contain wheat flour. Check these when you serve or opt for another Indian sweet like my 8-Minute Burt (page 200).



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Reddit 30-Minute Meals

RICE PUDDING WITH CHIKKI CRUMBLE



100

I've always been a bit of an impulse shopper. It all started at the checkout of our local Alghans grocers. At Haldi, where little yellow and blue packets of sesame lentils would be placed in the eye line of small, sweet-toothed children like me. One Bush of the pappy eyes at my nose would snag me a packet for snaffle in the car on the way home. While my Sesame Snaps impulsive boys are long behind me, I still love a packet of chikki (Indian nut brittle) on special occasions. Smeared chikki is not only a great ice cream topper, it also adds a praline-like touch to a bowl of hot and creamy rice pudding. In fact, this is my favourite way to eat it.

SERVES 6

FOR THE CHIKKI

1 tsp unsalted butter, very soft, for greasing
250g (8oz) sugar
2 tsp golden syrup
10g (1/2oz) mixed nuts (peanuts, cashews, pistachios, pecans, walnuts)
25g (1oz) white sesame seeds
1 tsp fely sea salt

FOR THE RICE PUDDING

25g (1oz) basmati rice
20g (3/4oz) short-grain pudding rice
600ml (21fl oz) full-fat milk
100ml (3 1/2fl oz) tin evaporated milk
3 tbsp sugar
1 tsp ground cinnamon
1 tsp vanilla bean paste or vanilla extract

Preheat the oven to 180°C/350°F fan/Gas mark 4.

Line a large, heatproof tray with a large sheet of baking parchment. Grease the baking parchment with the softened butter and set the tray aside, somewhere close to the cooker.

Tip the nuts into a separate, unlined dry roasting tray or dish. Place in the oven for 10–15 minutes, until lightly toasted. Check on them often to ensure they don't burn. Switch the oven off but leave the nuts inside, keeping the oven door slightly ajar.

Place the sugar and golden syrup in a saucepan and set over medium heat. Stir until the sugar begins to melt a little, then stop stirring, allowing the sugar and syrup to melt fully. Bring to the boil (place a sugar thermometer in the pan). Continue to cook until the temperature on the thermometer registers 150°C (300°F) (hard crack stage). Switch the heat off and quickly stir in the still-warm nuts, seeds and fely sea salt. Stir well with a silicone spatula and swiftly (and carefully) pour the candy mixture onto the lined baking tray, spreading them out well. Allow to stand until fully set and hard.

Meanwhile, in a medium-sized saucepan, combine the ingredients for the rice pudding. Set over medium heat and bring to the boil, cover and allow to simmer over a medium-low heat for 20 minutes, stirring often. Remove the lid and continue to cook for 10–15 minutes, stirring continuously until the rice pudding reaches your desired thickness. Remove from the heat, and keep covered while you prepare the chikki crumble.

Once the chikki has fully hardened, use a pestle or other heavy object to smash the sheet into small shards (be careful not to get this in your eye!). Transfer smaller pieces to a mortar and bash with this pestle until you have a crumbly crumble. You may need to do this in batches.

Serve the rice pudding hot, sprinkled with chikki crumble.



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Simple Snacks & Sides



[View on Edelweiss](#)



Greek Odysea

Flavours of Greece from Pantry to Plate
Odysea

August 2026 | Hardcover | CKB038000

\$35.00 | 9781837836741

224 Pages | 7½ x 9¾ in

Full-color photography throughout

Greek Odysea is a modern celebration of simple, delicious Greek cooking.

Featuring over 70 accessible recipes, this beautifully designed book brings together Greece's essential pantry staples – olive oil, feta, honey, tomatoes, yoghurt and more – in dishes that are fresh, seasonal and full of flavor. Organized around the way people really eat, the chapters move from light Seasonal Salads & Small Plates and easy Bakes & One-Pan Dishes to vibrant Feasts for Sharing, nourishing Rice & Pulse Dishes, and irresistible Sweet Ends & Pantry Treats.

More than a recipe book, *Greek Odysea* pairs food with place, weaving in striking travel photography and personal stories from Odysea founder Panayis, his family, and the small producers behind the ingredients. Warm, generous and inspiring, this is a cookbook for everyday cooking – and for anyone who wants to bring the taste and spirit of Greece into their kitchen.

Founded in 1991 by Panayis Terziotis, **Odysea** is a family-run brand dedicated to bringing the best of Greece to kitchens around the world. Known for working closely with small producers to source exceptional olives, oils, cheeses, honey, and more, Odysea champions the values of authenticity, sustainability, and long-term relationships. This debut cookbook reflects over three decades of experience and the belief that a well-stocked pantry can bring the spirit of Greece to every table.

- Over 75 recipes using our favorite Greek ingredients
- Mediterranean flavors showcased in quick and easy recipes
- Travel photography taken across the mainland and islands

CHILLED TZATZIKI SOUP WITH KEFIR AND MINT (V)

Kyia soup, tzatziki me kefir and dioniso

SERVES 4

2 medium cucumbers (about 400g/14oz), peeled and deseeded
500ml (2 cups) plain, unsweetened kefir
150g (about 5½ oz) authentic thick Greek yoghurt (full-fat for creaminess)
2–3 garlic cloves, finely grated or minced
3 tbsp extra-virgin olive oil, plus extra to serve
1 bunch of 1 lemon
2 tbsp fresh mint leaves, finely chopped, plus extra to garnish
sea salt and freshly ground black pepper
smoked or spicy paprika, to serve (optional)

This recipe is a playful twist on Greece's most famous dip, whisking kefir, cucumber and plenty of mint into a light, chilled soup instead of a thick sauce. It's perfect for hot days, and great for your gut! It's deliciously bright and refreshing – like a drinkable Greek meze in a bowl.

Grate the cucumbers on the coarse side of a box grater. Place in a sieve (finest mesh), sprinkle with a pinch of salt and leave to drain for 10–15 minutes. Squeeze out excess liquid.

In a large bowl, whisk together the kefir, yoghurt, garlic, olive oil and lemon juice until smooth. Stir in the grated cucumber and chopped mint and season with salt and pepper to taste. Chill in the refrigerator for at least 30 minutes, so the flavours meld.

For a thinner soup, add a splash of cold water or extra kefir before serving.

To serve, ladle the soup into bowls. Top each with a pinch of smoked or spicy paprika, drizzle with a little olive oil and garnish with a few mint leaves.



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GREEK ODYSSEA

SLOW-COOKED BEEF WITH SEMI-DRIED TOMATOES

Massari kakiniato me imiliastas domates kai petimesi

SERVES 4–6

3 tbsp olive oil
1 kg (2½ lb) stewing beef (ideally chuck or shin), cut into large chunks
1 large onion, finely chopped
1 carrot, finely sliced
3 garlic cloves, minced
1½ tsp tomato paste
100ml (about ⅓ cup) red wine
500g (2 cups) tomato passata (or pulsed canned tomatoes)
300ml (generous 1¼ cups) beef or vegetable stock (or water)
100g (3½ oz) semi-dried Datterini tomatoes, drained
2 tbsp grape molasses (petimesi)
1 cinnamon stick
3–4 whole allspice berries (or ½ tsp ground allspice)
1 bay leaf
sea salt and freshly ground black pepper
chopped fresh parsley, to serve (optional)

This dish takes its inspiration from traditional Greek stews, but is filled with two of Odyssea's signature ingredients – grape molasses (petimesi), which lends a rich sweetness, and semi-dried Datterini tomatoes, which bring concentrated tomato flavour. It's rustic but aromatic – perfect for a long, gentle cook on a Sunday.

Heat the olive oil in a heavy casserole (Dutch oven) over a medium-high heat. Season the beef with salt and pepper and brown it in batches until nicely coloured on all sides. Transfer to a plate.

Reduce the heat a little and add the onion and carrot to the same pot and cook for 5–6 minutes until softened. Stir in the garlic and tomato paste for another minute, then add the wine. Wait another minute for the alcohol to evaporate, then return the beef to the pot. Add the passata, stock, semi-dried tomatoes, grape molasses, cinnamon stick, allspice and bay leaf. Season with a little more salt and pepper and stir well. Bring to a gentle simmer, then cover and cook on the lowest heat for about 2½–3 hours, stirring occasionally, until the beef is meltingly tender and the sauce thickens.

Remove the cinnamon stick and bay leaf. Taste and adjust the salt, if necessary. Sprinkle with freshly ground black pepper and scatter with chopped parsley, if you like. Serve hot with rice, mashed potatoes, rice or pasta.



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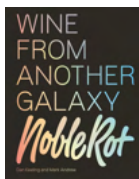
GREEK ODYSSEA



[View on Edelweiss](#)



Who's Afraid of Romanée-Conti?
9781787139886
\$45.00 | Hardcover



The Noble Rot Book: Wine from
Another Galaxy
9781787132719
\$45.00 | Hardcover

Pick Your Bottles

100 Wines to Change the Way You Drink

Dan Keeling

November 2026 | Hardcover | CKB126000

\$32.00 | 9781807120313

256 Pages | 6¼ x 9¼ in

Full color photography and illustration

Do you dream of drinking better wine but don't know where to begin?

***Pick Your Bottles* offers a hand-picked selection of incredible wines that are well worth seeking out.**

Few of us can afford the greatest wines in the world but with the advice of Noble Rot founder Dan Keeling, you can find a plethora of hidden gems. In this essential handbook you will discover flavor and authenticity by choosing wines that are made by real people in real places; you just need to know where to look.

Pick My Bottles features 100 affordable, accessible wines that will send you on a dazzling journey around the globe. Whether you find yourself in a Boston bottle shop or a Lyonnais bar à vins, you too can learn how to select wines that will satisfy both palate and pocket.

Dan Keeling is a London-based writer, restaurateur and wine merchant. He is editor and co-founder of Noble Rot magazine, and co-owner of their three eponymous London restaurants, which have won 'Wine List of the Year' at the World Restaurant Awards, and the National Restaurant Awards an unprecedented five times. Dan's first book *Noble Rot: Wine from Another Galaxy* (co-written with Mark Andrew) was The Guild of Food Writers 'Drinks Book of the Year 2021', and he followed that with the acclaimed *Who's Afraid of Romanée-Conti* (2024).

- *Wine from Another Galaxy* and *Who's Afraid of Romanée-Conti* have sold 8k in North America
- Noble Rot is an internationally renowned brand through its quarterly wine magazine, three London restaurants and two Shrine to the Vine wine shops
- The first small-format Noble Rot-branded handbook, underlining accessibility and affordability

19

Barbadillo Criadera Palo Cortado en Rama Among the best-value bottles on the planet

Region
Sudriest de Barameda, Spain

Grape
Palomino Fino

Price
£

Age
Youthful, ready to drink

Food
This is such a versatile wine: roast-herb chicken, beef steaks, venison, roast chicken, cheese fondue – it'll take to all corners. Sherry is one of the great wonders of the world of wine and certainly loved. Take advantage while you can.

Armando Guerra's Sanlúcar de Barameda wine bar and shop, Taberna der Guerra, is a shrine to the town's twin obsessions: sherry and seafood. Alongside local delicacies like pulpo gótico – the most rustic cephalopod dish imaginable, left uncleaned, chopped, and boiled in seawater as generations of fishermen have done – you'll find one of the most exciting collections of rare Sherries anywhere. Impossibly scarce manzanillas and limited bottlings from ancient amontillado casks line the shelves like Andalusian magic pockets, irresistible to the great and the good of wine who make a pilgrimage to the town. Yet Guerra is more than Sanlúcar's genial host and custodian of its vinous lore. His day job as cellar master at Barbadillo – one of the region's most important bodegas – is equally enriching. Barbadillo's wines are far easier to find than the treasures of Der Guerra, and for their quality, they remain among the best-value bottles on the planet.

Founded in 1821, Bodegas Barbadillo is a sixth-generation family winery, producing some six million bottles each year. Stepping through its gates in 18th-century stone into another century. Vast cellars of old oak botas rise in dim, cool vaults the size of cathedrals that smell of salt, fire, and time itself. Some of the cellars have walls intentionally eroding, exposing their shimmering treasures to the Atlantic coast elements, the idea of *terroir* applying as much to which part of the bodega a particular barrel of wine has been aged as where the grapes are grown. Drawing affordable releases from both young and ancient botas, as well as being part of the region's reinventions as makers of Vinos de Patos (unfortified table wine), this is a winery steeped in the past yet thinking about the future.

Barbadillo has a knack for Palo Cortado, a rare Sherry that begins life as a light Fino before losing its protective layer of yeast (*flor*). Once exposed to oxygen, the wine deepens in colour and flavour, developing remarkable complexity. Aged for over ten years before release, it is astonishing value – a reminder that sherry's out-of-fashion bodegas still deliver



5

98

Francois-Roussel Martin Château Chalon Standfirst written to fit in here over two lines

Region
Châmois Chalon, Aisa, France

Grape
Savagnin

Price
££

Age
Youthful, ready to drink

Food
With Comté and Mâcon de Crâmes, yellow wine to heaven. Like sherry, it's surprisingly versatile – from tender ribs to salmon or noodle soups to the pickled games of Iran's chicken with morab and Vin Jaune sauce, a mainstay of our Savoie restaurant's menu.

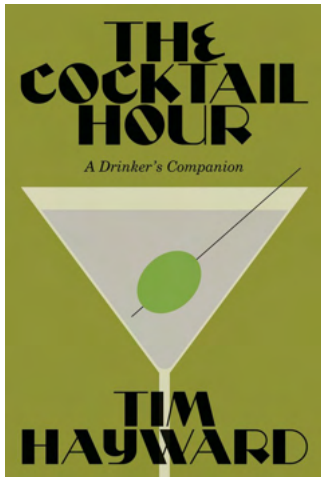
Do you remember your first anchovy? The shock of salt and brine, so far removed from the easy comforts of butter or bread. Or the first time you tasted an olive, or a dab-of-line pickle – flavours that didn't seek your approval, that demanded you meet them on their own terms. Vin Jaune is the wine-world equivalent of that revelation: a true *sui generis*, baffling to some, irresistible to others. To me, it's one of the great acquired joys – strange at first sip, but once it's in your bloodstream the pleasure that despises each time you return.

Four Jura appellations – Arbois, Côtes du Jura, L'Étoile, and Châmois-Chalon – are permitted to make Vin Jaune ('Yellow Wine'), but only Château Chalon has given itself over to it completely. From high on its limestone promontory, the village looks out across the foothills of the French Alps like a custodian of tradition. People often speak of Vin Jaune in terms of power and the austerity born from its grape's long oxidation. Yet the finest wines are not bleak. Beyond the golden veil of François Roussel-Martin's wine lies a rare finesse – layers of complexity and unexpected flavour that reveal themselves with patience and air. From wax discs and toast to pork, lobster, eel, fruitcake, froggish, and even ripe mango, the flavours unfold in endless variation, each glass offering a new surprise.

There's something almost otherworldly about how yellow wine is made. Powerful, high-acid white Savagnin – often picked late, when the days are short and the air smells of autumn – is fermented dry, then left to rest in old 228-litre Burgundy barrels for at least six years and three months, often longer. In most cellars, a winemaker would guard against oxygen, religiously tugging up each barrel to keep it out. But here, they let nature take its course. The cask is left unsealed, a small pocket of air left to do its work. And then, as if by design, a thin veil – a veil of yeast, like the *flor* that forms on sherry – spreads across the surface, protecting the wine from oxidation while transforming it into something deeper, more mysterious, and entirely its own. This is called biological aging.



24



[View on Edelweiss](#)



Steak
9781837831005
\$42.00 | Hardcover

The Cocktail Hour

A Drinker's Companion

Tim Hayward

September 2026 | Hardcover | CKB006000

\$29.99 | 9781837836611

288 Pages | 6 x 9¼ in

Full-color photography throughout

It's 6 o'clock: clear your mind of the cares of the day. Relax and fix yourself a drink. It's *The Cocktail Hour*.

The moment Tim Hayward started mixing himself an 'attitude adjuster' at the end of the day, his life changed. He realized he was falling in love – with the taste, the image, the ritual and legend, of *the cocktail*.

The Cocktail Hour celebrates not just the recipes but the stories, feelings and nostalgia that a drink can evoke. You will learn how to make 50 classic and modern drinks carefully, with good ingredients and the right equipment. But more importantly, from Gimlet to Gibson, Manhattan to Margarita, you will be equipped to immerse yourself fully and appreciatively in the ritual. Achieve inner peace and equilibrium, take pleasure in the glorious moment of that first sip, and join the innumerable artists, writers, statesmen, actors and intellectual titans who, across the centuries, have discovered the profound joy of *The Cocktail Hour*.

Tim Hayward writes for the *Financial Times* and is a panelist on BBC Radio 4's *The Kitchen Cabinet*. He won the Guild of Food Writers 'Food Journalist of the Year' award in 2014, 2015 and 2022, and was the Fortnum and Mason Food Writer of the Year for 2014 and 2022. He is the author of *Food DIY*, *The DIY Cook*, *Knife*, *The Modern Kitchen*, *Loaf Story*, *Charcuterie from Scratch*, and *Steak*.

- Classic cocktails are seeing a huge revival in 2025 as people seek ways to (literally) lift their spirits in a bleak world
- Subject is a perfect fit for a "nerdy" deep-dive into male obsessions, for which Tim has an enthusiastic audience (and penchant!) (*Knife*, *Steak*, *From Scratch: Charcuterie*)
- Tim is the *Financial Times*' dedicated food writer, "contributing deep-dives on cookery projects and other culinary fixations" in long-form features



THE GIBSON

As I type this, I'm surrounded by books on cocktails. Great teetering piles of them. And they represent a story in themselves. Many brilliant and inspiring people drank cocktails. Many of them drank too many and their troubled relationship with alcohol is part of why what they wrote was so brilliant. James Salter once calculated he'd drunk around "eighty-seven hundred" martinis which fuelled some of the best writing of his generation and made him something of an expert. Sadly, he left us only short paragraphs of his cocktail wisdom in amongst all the 'literature'.

I revere Hunter S. Thompson, Dorothy Parker, MFK Fisher, Ernest Hemingway and Henry Miller... all wrote about cocktails but none of them felt them worthy of a whole book.

To understand the history of the cocktail book you have to imagine a world before every barkeep kept the wisdom of the world on their iPhone. Back then there would have been a book behind the bar. Thumbed, stained and much flicked through, I've got one of the very early ones right here. It's a copy of *Harry's A B C of Mixing Cocktails*. That's Harry McElhone of Harry's Bar in Paris. A man who almost certainly made a martini for Hemingway. My copy is beaten to hell. Good surviving early editions are worth thousands and there's a reason for their rarity.



These, the great classics *ABC*, *Floridita*, are what we might call 'Bar Books' Essentially a tool. Probably given out free by sales reps



THE GIBSON

from drinks companies, cheaply printed and funded by adverts. No recognisable, reputable 'publisher' to stand by the content, which is good, because almost every great Bar Book cocktail book I own is more or less a verbatim lift from an earlier one. Thousands were made. Dozens of printings and editions. Usually about 5'x 3.5", with a thumb index and an advert for booze on every third page. Harry's intro is a masterpiece of slangy insider tips for pro barmen.

These are working tools. Designed to fit in a barman's apron or be jammed behind the till on the end of the bar. Designed so you could discretely crib the recipe, seconds after the punter had ordered. 20 or thirty terse, functional words and you could be reaching for shaker and bottles. These were used hard on every shift. No wonder so few of them survive.

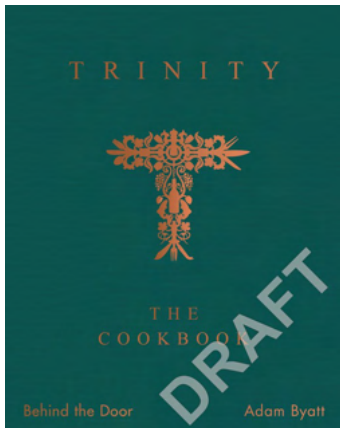
Some of the books in the teetering towers are 'cocktail history'. Since the 'cocktail renaissance' (2004-2019) lots of excellent books have examined the stories and myths of cocktails... and god knows there are plenty... and have attempted to make order out of them. To check facts and synthesise. But the truth is that Cocktail history, like food history, is a cloudy, grey thing. At the time things were going on, few records were kept. As food historians have to content themselves with non-contemporaneous, second-hand retellings of the oral myths of kitchens and their staff, embellished by subsequent generations of well-intentioned enthusiasts, so cocktail historians have to work with the PR myths and commercial legends of bars, hotels and drinks manufacturers. In the reputations that competing barmen constructed around themselves, with occasional newspaper reports via gossip or society columns - none of which are noted for veracity and eventually, the booze-soiled oral tradition of literal 'bar-room tales'.



There is a good, quite solid narrative being slowly built, but in the end, a story where every single element has three competing and equally credible versions must be regarded as more entertainment than record.

There's a particularly tall and wobbling pile of cocktail 'manuals' from the 50's and 60's. These are beautifully produced and sometimes published in association with lifestyle magazines. *Esquire* was particularly excellent in the field. Some of these were aimed,





Trinity: The Cookbook

Behind The Door

Adam Byatt

September 2026 | Hardcover | CKB115000

\$75.00 | 9781837836222

320 Pages | 8½ x 11¼ in

Full-color photography throughout

[View on Edelweiss](#)



“As close to an absolutely perfect experience of eating out as is possible to have.” – Giles Coren on Trinity for *The Times*

For twenty years, Adam Byatt’s flagship restaurant Trinity has been a destination venue. Very much a neighborhood restaurant at its heart, this southwest London favorite is the proud holder of a Michelin star and numerous accolades. They provide a memorable gastronomic experience while still remaining a cornerstone of the local community.

Chef Adam Byatt now oversees six restaurants in London and is one of the most respected chefs in the industry. Two decades on from the opening of Trinity, he offers you a long-awaited glimpse inside the life of the iconic eatery. In addition, this beautiful package includes a smaller handbook encompassing 120 simple and foolproof recipes for everyday cooking. Two books in one: one book for the coffee table and one for the kitchen.

Adam Byatt started his cooking career at Claridge’s aged just 16. Having achieved local and critical success with his first restaurant, Thyme, he returned to Clapham Old Town with Trinity in 2006. Trinity holds a Michelin Star and three AA rosettes, has appeared in: both Hardens’ and Zagat’s top ten London restaurants, The Times’ Top 100 Restaurants in the UK, and Opentable diners’ top ten restaurants in the UK. Adam has appeared on numerous television shows in the UK on *Saturday Kitchen* and *Great British Menu*.

- Adam has over 400k followers on Instagram and 70k subscribers to his monthly newsletter
- Adam is well connected with the media and hugely respected in the restaurant industry as a chef-mentor

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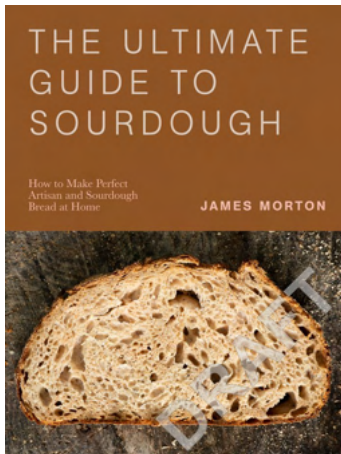
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[View on Edelweiss](#)



The Ultimate Guide to Sourdough

How to Make Perfect Artisan and Sourdough Bread at Home

James Morton

October 2026 | Hardcover | CKB004000

\$42.00 | 9781837837199

304 Pages | 7½ x 9¾ in

Full-color photography throughout

The world has gone crazy for sourdough – and with good reason. Once you learn the basics it's easy, economical, healthy, and very satisfying.

The Ultimate Guide to Sourdough tells you everything you need to know about making delicious, nutritious, gut-friendly breads. From how to create a starter, troubleshooting tips, key ingredients, and the basics of hydration, to kneading, shaping, rising and baking, Dr James Morton explains how to achieve the perfect crust and crumb every single time.

Packed with more than 50 recipes for loaves, rolls, baguettes, bagels, buns and more, and with step-by-step photos guiding you through all the techniques, *The Ultimate Guide to Sourdough* is the foolproof guide to making world-class bread at home.

James Morton is the author of seven books including *Super Sourdough* (2019) and *Brilliant Bread*, which won the Guild of Food Writers Cookbook of the Year award in 2014. In 2012 he reached the final of BBC TV's *Great British Baking Show*. He works as a GP in Glasgow, Scotland, with an interest in climate and sustainability.

- James Morton's Quadrille books have sold 80,000 copies in the English language
- Sourdough has become an obsession the world over; even Taylor Swift has publicly expressed her love for sourdough baking!
- Includes a step-by-step masterclass for core sourdough techniques, plus guidance on fitting your breadmaking around a busy life
- Concerns around gut health and non-processed foods have also prompted an increase in interest in sourdough and artisan breads in recent years



UNBLEACHED BAPS

These sourdough baps are so soft and sticky, they hardly need adornment with butter or oil. They're simple to make, without being complicated by tricky shaping techniques. In fact, they're an excellent demonstration of how you can shape breads without any flour whatsoever. This is all down to the magic of the dough scraper.

This is a high-hydration dough – meaning it is very wet and tacky. If you couple this with unbleached white flour as I recommend, you'll have a fairly light crust with a very soft centre. I bake these on trays using baking paper for ease, but you could prove them on a couche and slide them individually onto a stone for a more rustic, crusty roll.

The addition of seeds – here, a mixture of sunflower and poppy – suits rolls or buns particularly well. In larger loaves where you're hoping to take the crusts to near-burnt levels of darkness, the seeds carbonise to the extent that they are almost unpleasant. But in this recipe, you retain nearly all their flavour. Feel free to use any combination of seeds that you like.

FOR A DOZEN BAPS

150g rye or wholemeal (wholewheat)
sourdough starter
425g strong white flour
10g table salt
300g tepid-warm water
25g sunflower seeds
25g poppy seeds

Take your sourdough starter out of the fridge about 8–14 hours before you want to bake. If it hasn't been fed within the last week, or you can't see noticeable bubbles, give it a feed. If you do have to feed it, use white flour.

In a large bowl, weigh your flour. Add the salt, and then mix this in using your fingers. Mix warm and cool water in a jug to about 25°C (77°F) (colder than a swimming pool, warmer than tepid), and pour this in. Add in your sourdough starter. Using a spoon or a dough hook, mix everything until you have a lumpy dough.

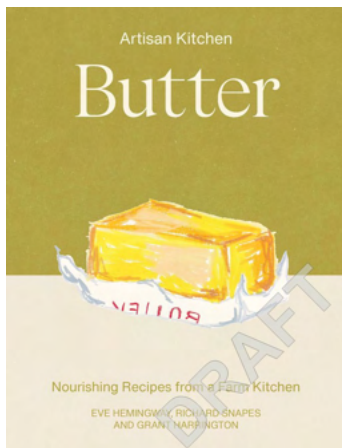
Optionally, autolyse: let the dough rest for about 20–30 minutes. Ideally, cover the bowl with a plate or a damp tea towel to stop the dough drying out.

Mix your dough – the slap and fold method works well (see pages 50–1). Or not, if you'd rather. You can get away with murder when making these rolls – I'd think about just a couple of stretches and folds (see page 55), one now, and one again after a couple of hours.

Your dough will need 4 hours' total proving time at a warm room temperature, covered with a plate or damp tea towel, but 6 hours at a cool room temperature, or overnight if it's even colder than that.

125





[View on Edelweiss](#)



Butter

Nourishing Recipes from A Farm Kitchen

Eve Hemingway, Richard Snapes and Grant Harrington

October 2026 | Hardcover | CKB096000

\$20.99 | 9781837838103

160 Pages | 6¼ x 8¼ in

Full-color photography throughout

Sweet and savory recipes for a glorious celebration of butter.

For most people, butter is an everyday staple – a reminder of the joy of real food, which at its root does not have to be complicated. After all, the best things in life are often the simplest. In this book, devoted experts celebrate the timeless craft and secret history of making butter from scratch, as well as nourishing, fulfilling and indispensable recipes using butter as the key ingredient. Discover recipes for making your own cultured variations at home such as Wild Garlic or Smoked Butter. Or enjoy recipes with butter at their heart; from Poached Turbot or Toasted Danish Daal to Sourdough Treacle Tart and Buttermilk and Marmalade Gelato, there are endless tempting dishes to enjoy.

A love letter to beloved butter – this is an ode to the simple pleasure of cooking with butter for your artisan kitchen.

Grant Harrington of Ampersand Cultured Butter makes artisan cultured butter, buttermilk and fresh cheeses and has supplied some 20 Michelin-starred restaurants with his buttery delights. **Eve Hemingway** is a food writer who strives to preserve old food cultures. She currently works for Winnow, a company that supports restaurants to reduce food waste.

Richard Snapes (of The Snapery Bakery)'s lifelong pursuit is to make the best bread anyone has ever eaten. His Bermondsey-based bakery supplies bread to establishments including José Pizarro restaurants, Casse-Croûte, Bar Tozino and Garden Café.

- Taps into trend for a return to simple pleasures, slow living and the appreciation of artisan products
- High-profile authors who are leading specialists in their areas with Michelin-starred customers
- Text is extracted and updated from *Bread & Butter* (2018)

Butter Chicken Curry

Serves 4

Ingredients

- 500g (1lb 8oz) boneless chicken (breast fillets), cut into bite-sized pieces
- 200g (7oz) good butter + plus 1 tablespoon extra
- 1 large onion, finely chopped
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- ½ teaspoon ground cardamom
- ½ teaspoon ground mace
- 1 teaspoon very finely chopped ginger
- 1 teaspoon very finely chopped garlic
- 1 x 400g tin/tin of chopped tomatoes
- 1 teaspoon sea salt
- ½ teaspoon dried nigella seeds, gently crushed
- 4 green chillies, finely chopped
- steamed rice and plain bread, to serve

For the marinade

- 2 tablespoon foodstaple masala (page 1)
- 1 tablespoon very finely chopped ginger
- 1 tablespoon very finely chopped garlic
- 125ml (½ cup) plain yogurt (or cultured buttermilk, page 200)
- 1 tablespoon ghee

*It turns out hand strength is a mad aid when it comes to both European *ju-ju* and butter making, something I noticed after hand-kneading two loaves of butter in a year – and training in *ju-ju*. *Danaya*, a lady in *dan*, shared this family recipe. OH*

First, marinate the chicken. Place all the marinade ingredients in a large bowl along with the chicken, mix well, then cover and leave in the fridge for at least 4 hours, preferably overnight.

When you're ready to make the curry, heat the butter in a large heavy-based pan and fry the onions over a medium heat until soft.

Add all the spices and rice well, allowing them to fry for a few minutes.

Add the ginger, garlic, tomatoes and salt, and cook for 20 minutes over a medium-low heat, then blend to a paste.

Add the chicken with its marinade to the pan and cook for 16 minutes over a medium heat, stirring often. Add the extra tablespoon of butter and the nigella seeds and simmer for a final 10 minutes.

Garnish with the green chillies, and serve with steamed rice and buttered naan.



Brioche & Butter Pudding

Serves 4-6

Ingredients

- 1 Best Gem tea bag
- 150g (4 ½ oz) saltless (golden raisin)
- 50g (1 ¾ oz) 100% cocoa chocolate (or a dark as you can find)
- 3 large eggs
- 40g (1 ½ oz) caster (superfine) sugar
- 1 teaspoon vanilla extract
- 225ml (8 fl oz) whole milk
- 100ml (3 ½ fl oz) double (heavy) cream
- 400g (14 oz) stale brioche
- 40g (1 ½ oz) salted butter, extra for greasing
- whole nutmeg, for grating
- 1 tablespoon demerara sugar
- cream or ice cream, to serve

I'm always amazed to find so many people still repulsed by childhood memories of bread and butter pudding as a sloppy, bland mess made with the cheapest loaf white. Let's be clear: the only place for slop is with it in a home where it never was. When it comes to bread and butter pudding – or in this case, brioche and butter pudding – the bread needs to have substance. With a little care, some leftover real bread and some chocolate gems, the real good up will appear in any pudding. We're aiming for golden crispness on the edges with spread, custardy goodness inside. ES

Steep the tea bag in 500ml (17 fl oz) boiling water, then cool for 10 minutes. Add the saltless and leave to soak for a minimum of 2 hours, or preferably overnight in the fridge.

Roughly chop the chocolate into crumbing-pin-sized chunks.

Whisk to gather the eggs, caster sugar and vanilla extract, then pour in the milk and cream and whisk until you have a smooth custard mixture.

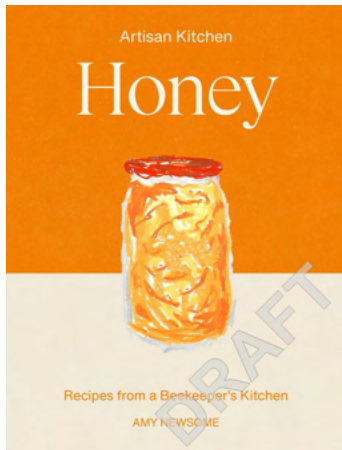
Slice the brioche into 1cm (½ in) slices and spread with the butter.

And now for the fun part. Somehow, anything in layers tastes better – be agave, terrine, parmigiana – and this pudding is no exception. Generously butter a rectangular, non-proof dish, about 40cm x 25cm (1 ½ in x 1 ¼ in), and line with slices of buttered brioche. Dot with the soaked saltless and the chocolate, then saturate with the custard mixture. Repeat these layers until everything is used up – you should have 3 or 4 layers.

Using your hands, gently squish the pudding to help the brioche absorb all of the delicious liquid. Create texture liberally over the top and scatter with the demerara sugar, then set aside for 30 minutes to allow the brioche to absorb the custard.

Preheat the oven to 180°C (350°F) and bake the pudding for 35-40 minutes until dark golden brown. Serve warm with cream or ice cream.





[View on Edelweiss](#)



Honey

Timeless Recipes from A Beekeeper's Kitchen
Amy Newsome

October 2026 | Hardcover | CKB105000
\$20.99 | 9781837838080
160 Pages | 6¼ x 8¼ in
Full-color photography throughout

A sticky celebration of honey from bloom to plate.

Honey has been a fundamental part of human existence for over 10,000 years. It has inspired generations of cooks to dream up delicious dishes and drinks both savory and sweet; here, curious cooks will find new takes on familiar favorites, much-loved historic traditions and modern plates. Amy Newsome offers a glimpse into the craft of beekeeping and the remarkable world of the honeybee. Tempting recipes include Saffron and Apricot Honey Buns to Honeyed Chipotle Lamb Tacos, Eucalyptus Honey Granita and a Fiery Ginger Kombucha to wash everything down.

A love letter to good food, honey, and the bees that make it – this is an ode to the simple pleasure of cooking with honey for your artisan kitchen.

Amy Newsome is a cook, gardener, garden designer and beekeeper based in London, UK. She has grown vegetables for Raymond Blanc, organic grower Anna Greenland and trained at the Royal Botanic Gardens Kew. She has also worked with prison reform charity Food Behind Bars, helping to bring bees and kitchen gardening into prisons. She has written for multiple publications, including *Bloom* magazine, on subjects such as single-origin honey and cooking over fire. Her first book, published by Quadrille in 2023, won the Guild of Food Writer's Award for Specialist or Single Subject Cookbook.

- Text is extracted and updated from the original edition of *Honey* (2023) which won the Guild of Food Writer's Award for Specialist or Single Subject Cookbook
- Taps into an obsession with honeybees that doesn't seem to be going anywhere
- Appeals to the desire for a return to simple pleasures, slow living and the appreciation of artisan products

Cardamom Oats

Serves 2

Ingredients

- 4 brown cardamom pods
- 500ml (1 pint) milk
- 1 Earl Grey rooibos teabag
- 200g (7 oz) oats
- ½ tsp ground cinnamon
- ½ tsp ground ginger (finely sieved)
- Generous grating of nutmeg

To serve

- Dotted of clover honey
- Sprinkle of bee pollen
- Single (light) cream or milk

The night before you'd like to eat these indulgent oats, gently warm the milk with toasted cardamom and Earl Grey rooibos tea just before bedtime. It's a wonderfully relaxing way to signal the end of the day and send you happily off to sleep, dreaming of breakfast to come. For me, the calmness of this nourishing ritual rapidly evaporates the next morning, as I leave a basic indulgent hob and the sort of pan that laugh in the face of hot coffee as it simmers, burning the bottom anyway. Happily, said calmness is restored from the first spoonful of this gloriously fragrant bowl of comfort. The bee pollen brings an especially fresh, heady top note that is really quite special. But if a little more generous with the ginger in the colder months, it's a warming delight.

Before you go to bed, wash open the cardamom pods with a little and mortar and toast in a dry pan until fragrant. Gently heat the milk in a pan, adding the teabag and toasted cardamom, and quietly brew below a simmer for 5 minutes. Remove from the heat to cool, then pour into a jar and pop in the fridge. In another jar, add the oats and the same volume of water, shake vigorously, and pop in the fridge too.

The next morning, pour most of the excess water from the soaked oats away, then add them to a pan. Pour the infused milk into the pan through a sieve, to catch the cardamom and teabag, which you can discard. Add the cinnamon, ginger and nutmeg, and stir constantly but slowly over a medium heat until creamy and thickened; don't dismay if the bottom burns a little.

Serve in your favourite bowl, with a dollop of honey, sprinkle of bee pollen, and a little jug (pinch) of cream or milk, ready to make a most round the edge.



Honey Jar Ferments

Suggested ingredients - select one option per jar

Ingredients

- 1 bulb of garlic, cloves separated and peeled, sits inside in the cloves
- 2 sticks of lemongrass, cut to half lengthways then halved crossways
- 4 scotch bonnets, halved
- 2 figs, quartered
- 1 gram mango, peeled and cut into chunks
- handful of gochubane or dill
- Seeds of 10 pomgranates
- 10 garlics, peeled, cut into chunks and tossed with 1 tsp water
- 5 apricots, halved (with stone/seed)

Honey ferments are perpetually mercurial concoctions, to be lovingly dosed upon in kitchen shelves, gently tended to over the course of weeks, and sometimes months, as their magical flavours develop.

Honey is hygroscopic, meaning it draws water out of its environment, whether that be from the air, or food submerged in it. This same moisture starts the process of fermentation (does intentionally lower the moisture content of honey to avoid fermentation, in order to give it a long shelf life in the hive - see page 31). Both the fermented foods added to the jar and the fermented honey itself can then be used in myriad different recipes. It's an utter joy to experiment with alone and discover all the flavour-pairing possibilities.

I ideally the honey should be raw (unheated/minimally filtered) and the ingredients for submerging should be organic and locally washed (free of dirt has hopefully preserving some natural yeasts on their skins); this is to help the fermentation process. Cooling or heating the ingredients also helps the honey soak out the moisture. The final fermented honey will become very runny as a result of the increased water content.

Prepare your selected ingredients and add them together with 250g (9oz) honey to a larger jar - around 500g (1lb 2oz). Store at room temperature.

The jar will need inverting and/or stirring every day for the first week, with the jar left unshaken (when the right way up of course) for periods of time to allow microbes from the air to interact with the fermenting honey.

After a week, the turning/stirring can be done every few days, and once the ingredients have sunk to the bottom of the jar it can be left to stand, with the lid on, fermenting away gently. Periodically taste to see how the flavour deepens; some people love to ferment their garlic for over a year!





Cozy Café Drinks

Seasonal Coffees, Hot Chocolates, Matcha and More

Jessica Geddes and Quadrille

August 2026 | Hardcover | CKB019000

\$16.99 | 9781837838707

128 Pages | 6¼ x 7¼ in

Full-color photography throughout

[View on Edelweiss](#)



Cozy Café shows you how to make all your coffee shop favorites at home – from Pumpkin Spice Latte to S’mores Hot Chocolate, and more delicious drinks!

As the nights grow darker and the air turns colder, nothing beats the comfort of a warming drink, whether it’s a Gingerbread Latte or a Chili Hot Chocolate. Now, with *Cozy Café*, you can turn your kitchen into your very own coffee shop – so you can enjoy all the best drinks of the season snuggled up at home.

Cozy Café offers recipes for hot chocolates – orange, chestnut, Black Forest – coffees – sugar cookie, nougat, peppermint – chai lattes, matcha and more, plus all the syrups and spice blends. With easy-to-follow instructions and a photo for every recipe, recreating your favorite iconic drinks has never been easier.

Jessica Geddes is a Leiths-trained food stylist, recipe developer and recipe tester. Based in London, UK, her clients include Waitrose Magazine, All Plants and Cutter & Squidge.

- Enjoy your favorite seasonal flavors at home, without the steep coffee shop prices
- Easy-to-follow recipes, all photographed
- The perfect stocking filler book



MILK AND COOKIES LATTE

This feels like the ultimate cozy drink. If you omit the espresso, this is a perfect evening drink to help you wind down before bed.

SERVES: 1

PREP TIME: 5 minutes

1 cinnamon stick
generous 1/4 cup (100ml)
oz (300ml) milk of choice
(dairy or almond work well)
1 Tbsp cocoa powder
1/2 tsp ground cinnamon
50g (1 1/2 oz) dark chocolate
(approx. 70% cocoa solids),
grated

- 1 First, roughly crush one of the cookies and spread the crumbs out on a small plate.
- 2 Then, place the chocolate on a small, microwavable plate and melt in 10-second bursts in the microwave. Once melted, spread the melted chocolate over the plate, to roughly the size of your mug. Or melt the chocolate using a bain-marie, then pour the chocolate onto a plate and spread it out.
- 3 Dip the rim of your mug into the melted chocolate, then into the cookie crumbs and set aside while you make the malted milk.
- 4 If you have a milk frother, warm half the milk in a small pan, then stir in the malt powder, espresso and sugar, if using. Pour this into your prepared mug. Foam the rest of the milk and pour it over the malted milk.
- 5 If you do not have a milk frother, warm all the milk in the pan, then stir in the malt powder, espresso and sugar, if using. Pour this into your prepared mug.
- 6 Serve with a chocolate chip cookie on the side.

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ICED BUTTERSCOTCH LATTE

This butterscotch sauce is equally delicious over ice cream; it keeps for two weeks in the fridge and is also suitable for freezing.

SERVES: 1, with extra butterscotch

PREP TIME: 6 minutes

For the butterscotch
60g (2 1/4 oz) soft light brown sugar
40g (1 1/2 oz) caster (superfine) sugar
100g (3 1/2 oz) golden (corn) syrup
40g (1 1/2 oz) salted butter
scant 1/2 cup (3 1/2 oz) 100ml double (heavy) cream
1 Tbsp lemon juice
pinch of salt

For the latte
1 shot of espresso or 1 tsp instant coffee
handful of ice
scant 1 cup (7 1/2 oz) 200ml milk of choice

- 1 To make the butterscotch, add the sugars, golden syrup and butter to a small pan. Heat very gently until the sugars have melted, then let it simmer for a further 5 minutes.
- 2 Remove the pan from the heat and slowly add the cream, then add the lemon juice and salt and keep stirring for 2–3 minutes until the butterscotch is smooth.
- 3 Make an espresso, either with an espresso machine or by mixing a splash of boiling water with a teaspoon of instant coffee.
- 4 Stir 2 tablespoons of butterscotch into the espresso and pour into a glass, then fill the glass with ice.
- 5 If you have a milk frother with a cold setting, froth your milk and pour it over the espresso and ice; if you don't, simply pour the milk over the espresso and ice and stir before drinking.



90



Cozy Café Cookies

Seasonal Sweet Treats to Bake at Home

Libby Silbermann

August 2026 | Hardcover | CKB021000

\$16.99 | 9781807120078

128 Pages | 6¼ x 7¼ in

Full-color photography throughout

[View on Edelweiss](#)



Cozy Café: Cookies shows you how to make your favorite café-style bakes at home – from pistachio cream-filled cookies to fudgy brookies.

Whether you like them chewy, gooey or crunchy, nothing beats a freshly baked cookie. Now, with *Cozy Café: Cookies*, you can recreate your favorites from scratch – all while snuggled up at home.

Cozy Café Cookies offers recipes for every kind of cookie you can imagine, whether it's the classic Chocolate Chip, sweetly spiced Banana Bread, or even a Pecan Pie-topped treat. With easy-to-follow instructions, tips for storage (freezer cookies on demand!) and a photo for every recipe, recreating your favorite iconic treats has never been simpler.

Libby Silbermann is a London based food stylist and writer. She loves creating a mood, feeling and ambience with the food she styles, and enjoys spending weekends cooking for friends and family. After gaining her diploma at Leiths, Libby went on to pursue a career in food styling and recipe writing. She has worked across a number of publications, both editorial and advertising.

- Enjoy your favorite sweet treats at home, without the steep café prices
- Easy-to-follow recipes, all photographed
- The perfect stocking filler book



MISO, WHITE CHOCOLATE & MACADAMIA COOKIES

- 1 Add the softened butter, sugars and miso paste to the bowl of a stand mixer and beat together for 4–5 minutes until really pale, light and fluffy. Add the egg and vanilla and beat again.
- 2 Next, mix together the flour, baking powder and pinch of salt in a bowl before adding to the butter mixture. Beat together briefly so it is all combined and there are no floury patches.
- 3 Add the chopped white chocolate and macadamia nuts to the mix and fold them through. Line two large baking sheets with baking paper and then scoop 60g/2½oz balls of the cookie dough onto them, leaving a little space between them. Loosely cover the sheets with plastic wrap and place in the fridge to chill for 30 mins to 1 hour.
- 4 Preheat the oven to 180°C/160°C fan/350°F/ Gas 4.
- 5 Place the chilled cookies in the preheated oven for 15 minutes until lightly golden and the edges are set but the middles are still soft. Remove from the oven and, while they are still warm, use a metal ring to neaten them into even circles. Sprinkle with some flaky sea salt.

Miso in a cookie feels controversial but it works so well! The salty, umami flavour pairs wonderfully with sweet white chocolate and buttery macadamias.

MAKES: 14 cookies

PREP TIME: 20 minutes, plus chilling

COOK TIME: 14 minutes, plus cooling

115g/4oz unsalted butter, room temperature
 125g/4½oz soft light brown sugar
 75g/2½oz caster (superfine) sugar
 75g/2½oz white miso paste
 1 large egg
 1 tsp vanilla paste
 250g/7oz plain (all-purpose) flour
 2 tsp baking powder
 pinch of salt
 200g/7oz white chocolate, chopped
 70g/2½oz macadamia nuts, roughly chopped
 flaky sea salt

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DARK CHOCOLATE CRINKLE COOKIES

- 1 In a large bowl, whisk together the flour, cocoa powder, baking powder and salt. Set aside.
- 2 In a separate bowl, whisk together the sugar, vegetable oil, eggs and vanilla until smooth and glossy. Then pour the wet ingredients into the dry and mix to form a smooth dough. Place the dough in the fridge for 30 minutes.
- 3 Preheat the oven to 180°C/160°C fan/350°F/ Gas 4. Line two baking sheets with baking paper.
- 4 Place the caster sugar and icing sugar into two separate shallow bowls. Take the chilled dough from the fridge and then scoop out 2 tablespoon-sized balls and roll them in your hands. Roll each ball in the caster sugar and then in the icing sugar, before spacing them out across the two lined baking sheets.
- 5 Once all the balls have been coated, place in the preheated oven to bake for 10–12 minutes until the edges are set and the distinctive 'cracks' have appeared. Remove from the oven and allow to cool for 10 minutes on the sheets before transferring to a wire rack to cool completely.

Crinkle cookies are so simple to make but so effortlessly beautiful, too, with their 'snowy' 'crackle' tops. Make a big batch and give them to friends!

MAKES: 14 cookies

PREP TIME: 15 minutes, plus chilling

COOK TIME: 12 minutes, plus cooling

180g/6½oz plain (all-purpose) flour
 75g/2½oz cocoa powder
 1 tsp baking powder
 ½ tsp fine salt
 180g/6½oz soft light brown sugar
 scant 2/3 cup/5fl oz/150ml vegetable oil
 3 large eggs
 1 tsp vanilla extract
 100g/3½oz icing (powdered) sugar, for rolling
 2 Tbsp caster (superfine) sugar, for rolling

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[View on Edelweiss](#)



Chili + Umami

Supercharged Shortcuts to Transform
Your Home Cooking

Jonas Cramby

August 2026 | Hardcover | CKB105000

\$26.99 | 9781807120658

160 Pages | 7½ x 9¾ in

Full-color photography throughout

***Chili + Umami* is pure flavor adrenaline. Hot, savory, thrilling – and deeply comforting all at once.**

This unbeatable pairing hits every pleasure point, firing up your taste buds and lighting up your brain so powerfully that everything else on the plate suddenly feels a bit boring. It's no wonder chili-obsessed cultures around the world have their own signature dishes: Thai *pad kra pao*, Portuguese *piri-piri*, Italian-American spicy vodka rigatoni, Korean *buldak* chicken – and so many more.

In *Chili + Umami*, you'll cook bold classics and exciting fusion dishes, and learn how to make flavor-packed condiments that turn everyday food into instant cravings. This is fast, addictive cooking for anyone who wants maximum impact with minimum fuss.

Jonas Cramby is a Swedish-born food writer for *Café Magazine* and *Metro*. He is the author of five books on cuisine and gastronomy, which have been translated into multiple languages.

- Celebrates the globally loved flavor combination of chili heat and umami depth
- Features both classic international dishes and modern fusion recipes
- Includes transformative condiments that elevate simple meals instantly
- Explains why chili and umami are so addictive, adding cultural and sensory context
- Perfect for adventurous home cooks seeking big flavor with minimal effort



GRILLAT

BUN CHA

Den vietnamesiska grillrätten bun cha blev världsbekänd över en natt när Barack Obama och Anthony Bourdain åt den sittande på små piastatolar, drickande billig blå höll i ett avsett av tv-serien *Parts unknown* 2016. Idag har den lilla restaurangen Bun Cha Hoang Lien i Hanoi blivit en turistattraktion och stolarna där de satt och bevarat det svindande paraset för eftervärlden. Om det finns någon maträtt som förtjänat en minnesplats är det verkligen bun cha. Denna enkla grillrätt trycker nämligen på alla lyckoknappar samtidigt, den är hälsig, het, riklig, fräsch, frölig och, naturgivvis, chockfullt med smaker.

4 portioner

500 g fläskfärs
1 schalottlösa, finhackad
4 vitlöksklyftor, finrivna
2 msk fiskasås

Fisksås
500 g rå fläskfärs
2 msk fiskasås
1 msk ljus soja
½ tsk MSG
4 vitlöksklyftor, finrivna

Nuoc cham

2 dl vatten
1 dl fiskasås
3 msk palm- eller strösocker
2 msk risvinäger
2 msk sweet chili-sås
1 lime, pressad saft
6 bird's eye-chili, finhackade
6 vitlöksklyftor, finhackade

Servering

4 portioner förkade risnudlar
2 morötter, finstrimlade
1 rättia, finstrimlad
färska blandade örter,
t.ex. thalibastika, korlander,
myrta

Bun cha innehåller två sorters grillat fisk så börja med att förbereda båda sorterna.

Blanda fläskfärsen med schalottlösa, vitlök och fiskasås. Forma färsen till små köttbullar och ställ in i kylen.

Fisksås: Skiva fläskfärsen och marinera den i fiskasås, soja, MSG och vitlök, och ställ även denna åt sidan.

Förbered grönsaker och örter. Nuoc cham: Häll ingredienserna i en kastrull. I det här fallet serveras dipsåsen varm så du kan koka upp den om du vill, stänga av värmen och sen låta den stå kvar på plattan för bästa möjliga uppvärmning vid servering.

Nu har det blivit dags att grilla! Värm grillen till medelvärme. Lagg på köttbullarna och grilla 10–15 minuter tills de är genomstekta. När ungefär halva tiden gått brukar det vara lagom att lägga på fläsksteken. Var koncentrerad. Vänd när det behövs.

När rätter är färdiggrillat lägger du det i den uppvärmda dipsåsen så att köttsafterna rinner ut och förvandlar din nuoc cham till en underbar chili + umami-het buljong.

Servera genom att lägga nykokta risnudlar i en skål. Toppa med örter, strimlade grönsaker och lätt det grillade fiskat plus massor av nuoc cham. Äta helst sittande på små piastatolar.



VARDAG

SPICY RIGATONI VODKA

Italiensk-amerikansk matlagning när den är som enklast och vackrast. Denna variant av den högt klassade vodkaösten är inspirerad av restaurang Carboni i New York och skiljer sig från standardversionen genom att den innehåller en massa ost, karaminerad fisk och bjuder på en snabb kyss av salatrik chili. Här i form av den sylvikens, brottare chikulaerit njuta. För en vegetarisk version: byt njuten mot salatrik chilipesta på burk.

4 portioner

2 msk olivolja
2 gula lökar, finhackade
4 vitlöksklyftor, finhackade
2 msk tomatpuré
½ dl nöuja
1 dl vodka
1 burk à 425 g passata
1 tsk salt
ca 500 g torkad rigatoni
1 dl vitvinsdruva
parmesan eller pecorino,
riven
nymald svartpeppar

Hetta upp oljan i en panna på medelvärme. Stek lök cirka 5 minuter tills den är karaminerad. Tillsätt vitlök och stek till det. Skicka i tomatpuré och nöuja och låt smälta i oljan, rör så att allt fördelas jämnt och oljan får en vackert röd färg. Deglacera genom att hälla i vodka, andas in ångmolnet och låt baka ut. Häll i passatan, smaka av med salt och peppar. Låt puttra medan du kokar pasta.

Koka pasta i en stor kastrull med välsmakat vatten. När pastan nästan kokat färdigt tillsätter du gradvis vodsås och rör runt.

Är pastan i den nöta? så färdig! Häll den i vodsås och låt gå färdigt sista minuter. Späd med pasta-vatten om det behövs. Tänk på att det ska vara krämigt och gott och att såsen tjocknar något medan du här den till bordet. Servera med riven parmesan eller pecorino.



TIPS
Bara nöja river parmesan på rihjems bredvid eller på microplana. För vackert snyggt rivost: till på mjölmörta korv-sås, den med utsläpande pigg.



[View on Edelweiss](#)



Soup Magic

100 Simple and Nourishing Soups for All Seasons

Sophie Dudemaine, Translated by Alison Murray

August 2026 | Hardcover | CKB079000

\$24.99 | 9781807120238

224 Pages | 6¼ x 9¼ in

Full-color photography throughout

A cookbook featuring 100 no-recipe recipes!

All you have to do is prepare the ingredients, cook them (or not), garnish and serve. No need to sauté, add ingredients in order, or monitor the cooking. Each photograph details the ingredients in detail, everything is explained: quantities and preparation. Pictograms indicate the cooking information (cook in a saucepan, blend, chill in the fridge and strain) and then you're good to go!

The recipes are so simple that you'll immediately see visually how to create the soups, and garnish them, for that ultimate bowl of comfort.

Includes basic broth recipes, and then nourishing recipes—hot and cold, savory and sweet—to inspire you throughout the year. From a classic beef pho, a wholesome dahl and a warming mushroom velouté to a spring green gazpacho, a summery peach and rosé soup and a rich chocolate and vanilla cream, there is a seasonal soup for every occasion.

Sophie Dudemaine is a food writer and author of thirty cookbooks in France, selling over 2 million copies. @sophie_dudemaine

- Each soup has an image, ingredients and a key for: cooking in a saucepan, blending, chilling in the fridge or straining — no need for a recipe method, just some helpful tips where necessary
- Recipes so simple that they can be understood at a glance
- 100 seasonal soups that are packed with nutritional goodness

CHICKEN STOCK



POIVRE DU MOULIN



1 OIGNON ÉMINCÉ



1 POIREAU EN MORCEAUX

1 FEUILLE DE LAURIER

2 L D'EAU

1 KG D'AILES DE POULET

2 CUILL. À SOUPE DE CONCENTRÉ DE TOMATE

SEL

1 CAROTTE EN MORCEAUX

3 BRINS DE PERSIL

Pour env. 1,5 litre



À découvrir
Feu doux
2 heures

Le conseil de Sophie

Régartissez le bouillon dans des pots de yaourt, bacs à glaçons ou des boîtes en plastique et mettez-les au congélateur. Vous pouvez aussi glacer des champignons.

BROCCOLI & FETA CREAM



Pour 4 personnes



À découvrir
Feu moyen
25 minutes



30 secondes

Le conseil de Sophie

Râpez votre dans 20 g de beurre et un blanc de poulet coupé en petits morceaux et deux cuillères à soupe de pignons de pin. Salez, poivrez et ajoutez deux cuillères à soupe de persil haché.

1 L D'EAU

500 G DE BROCCOLI EN FLEURETTES

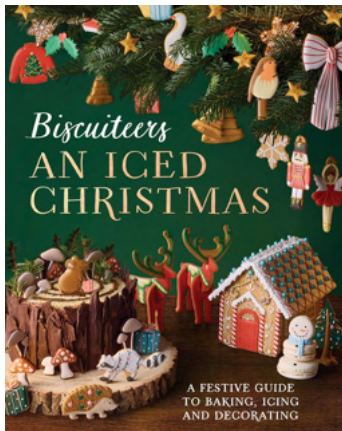
1 CUILL. À SOUPE DE MIEL LIQUIDE

2 CUBES DE BOUILLON DE LÉGUMES

2 GOUSSSES D'AIL PELÉES

50 G DE FETA OU DE CHEVRE EN MORCEAUX

SEL ET POIVRE DU MOULIN



An Iced Christmas

The Biscuiteers Festive Guide to Baking,
Icing and Decorating

Harriet Hastings

September 2026 | Hardcover | CKB042000

\$29.99 | 9781837837038

192 Pages | 6¾ x 8¾ in

Full-color photography throughout

[View on Edelweiss](#)



This is a joyful celebration of festive baking from the London brand that understands all about decorating for an occasion.

From Decking the Halls with festive bakes to edible gifts for all the family (including the cat and dog!), this book is packed with ingenious festive ideas for iced sugar cookie decorations and tablescapes, cakes and bakes with tried and tested recipes and step-by-step instructions. Imagine a 3D sleigh centerpiece, Nutcracker tree decorations, a snowflake cookie chandelier, and even a naughty elf that can sit on a shelf! Create smaller bakes to cook through Advent with the kids or master showstopper bakes like a Spiced Pavlova Cake, an Eggnog Yule Log, and even a Baked Alaska to really impress your family and friends. And, of course, don't forget the little twinkly gingerbread houses to ice til your heart's content.

It's time to get creative and bring on the festivities!

Harriet Hastings is the founder of Biscuiteers, an online retailer of hand-made, hand-iced sugar cookies. With customers in 176 countries, Biscuiteers have also created bespoke designs for many prestigious brands, including Christian Dior, Mulberry and Net a Porter, as well as licensed ranges with Mr. Men, Beatrix Potter characters and The Snowman. Selected products are sold in Selfridges, John Lewis, Fortnum & Mason, Harrods, and Bloomingdales, as well as in their two London 'Icing Cafés', where they also host popular icing workshops.

- Appealing to the Christmas bakers' market
- Not just iced sugar cookies! Includes a range of bakes, from spiced m. ns and peanut butter blossom reindeers to gingerbread houses and baked Alaska
- Cute and cozy Christmas package
- QR codes for icing videos from the experts!



DECK THE HALLS

A Biscuiteer's tree is never fully dressed without a collection of shimmering bauble biscuits and we look forward to the ritual of decorating the tree every year. Remember to cut the ribbon hole before you bake the biscuits and find a delicate craft brush to paint on the metallic shimmers.

YOU WILL NEED:

- 1 batch of shaped biscuits* (recipes pp.19–25)
- 1 batch of Royal Icing (recipe p.30), divided into line and flood consistencies (colours detailed in individual biscuit instructions)
- Edible metallic paints in white, blue and gold
- Ribbon
- *Don't forget to cut a medium-sized hole towards the top of the biscuits, before baking, so you can thread your ribbons through later. Use the end of a straw to cut out the perfect-sized hole from your uncooked dough!

Use blue line icing to outline a wide teardrop shape on your biscuit and pipe around the cut-out hole. Use beige line icing to pipe the top of the bauble. Leave to dry for 10 minutes at room temperature.

Once dry, flood the teardrop with blue flood icing.

Place the biscuit onto a baking tray and into an oven set to the lowest temperature (50°C/gas mark ¼) for 40 minutes, or until the icing has set hard.

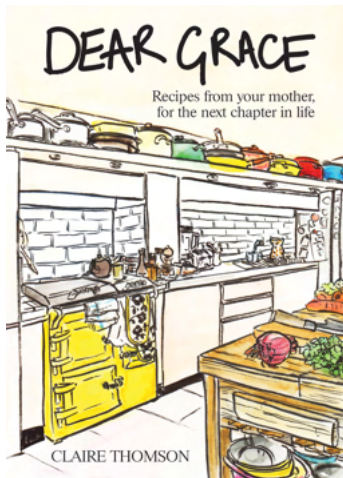
Use clean paintbrushes to brush blue edible metallic paint all over the blue icing and gold paint over the beige icing – a little bit goes a long way, so start off sparingly. Leave to dry for 10 minutes.

Use white line icing to pipe a star in the middle of the biscuit, then use a combination of white and beige line icing to add dots, lines and swirls. Allow to fully dry.

FAMILY BAKES

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[View on Edelweiss](#)



Dear Grace

Recipes from Your Mother, for the Next Chapter in Life

Claire Thomson

July 2026 | Hardcover | CKB101000

\$35.00 | 9781807120153

224 Pages | 6¾ x 9¾ in

Full color illustrations

A mother's recipes and her daughter's first adventures away from home.

Dear Grace is a warm, wise cookbook written by chef and food writer Claire Thomson for her daughter as she leaves home for university. Claire began addressing Instagram posts to Grace, each pairing heartfelt advice and reminiscences with a recipe to nurture and comfort. This struck a chord with parents everywhere experiencing similar emotional highs and lows as they prepared to send their children off into adult life.

Each recipe begins with a note to Grace – advice about surviving deadlines, sharing meals, cooking for one, or navigating heartbreak – followed by an easy dish designed for small kitchens, tight budgets and busy schedules. Through memories and stories of family and food, Claire perfectly captures the bittersweet moment of watching your child begin their independent life – and the comfort of knowing they can feed themselves and their friends with confidence, creativity and care.

Claire Thomson (@5oclockapron) is a chef, food writer and source of family-cooking inspiration to her 250k Instagram followers. Claire has written for publications such as the *Guardian* and the *Telegraph* and is a Guild of Food Writers award winner for *Tomato*. She has appeared on *Saturday Kitchen*, *Sunday Brunch* and BBC Radio 4's *Woman's Hour*, and has her own podcast *The 5 O'Clock Apron*, where she interviews people from other professions about what they cook for dinner.

- Claire's 'Dear Grace' Instagram posts and recipes have attracted thousands of likes and comments
- Appealing, accessible dishes that cooking novices can trust
- Story-driven, personal narrative makes this more than just a cookbook – themes of independence and connection have an emotional appeal for both parents and their children

Origin Story: Tomato Toast

Tomato toast was pretty much the only thing you ever 'cooked' at home before you left for university. You made gargantuan amounts of it. And the more expensive the olive oil, the better the salt, the more beautiful and harder to come by the dried oregano (and that's before we even get started on the tomatoes), the better it was for you. I can quite clearly picture you standing by the chopping board in your pyjamas, grating tomatoes and toasting bread. That summer after A Levels, we knew it was only a matter of time before you left home and that the calbee of your tomato toast would then drop off a cliff. Eating so much of it, it was almost as if you were making up for lost time in advance!

Serves 1

1 ridiculously ripe, large and beautiful tomato
good crunchy salt, to taste
good dried leafy oregano (only the good stuff, never the sawdust), to taste
good olive oil, to taste
good bread, sliced
1 garlic clove, peeled

1 Use a box grater to coarsely grate the tomato into a bowl. You should be left with the majority of the skin – be sure to use all of the tomato flesh. Discard any leftover skin.

2 Add salt, oregano and olive oil, to taste, to the grated tomato in the bowl. Mix well.

3 Grill or toast the bread, then rub all over the surface of the toast with the raw garlic clove.

4 Spoon over the grated tomato mix and drizzle with more olive oil to serve.



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LEGACY RECIPES

LEGACY RECIPES

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Spanakopita

This spinach and feta pie is possibly one of those recipes that you have eaten more in your life than any other. Grace: You and many others might think this is a fail to make, but one of the best kept secrets, until now, is that this recipe is actually a complete doddle. Buy some filo (phyllo) pastry, assemble the filling, have some melted butter to hand and you can make this deep-green and incredibly delicious Greek-inspired pie in no time at all. The hardest thing is remembering to take some frozen spinach out of the freezer to defrost in time.

I have had equal success with using other green vegetables than spinach in this, in which case the pie becomes a 'Horipiti', a greens pie. The mix of the three cheeses is good here: soft, creamy ricotta, tangy, crumbly feta and a blizzard of salty, grated Parmesan all complement each other among the spinach and herbs. If you have access to soft Greek curd cheese and/or hard-grating Greek cheese, use this in lieu of the ricotta and Parmesan, which I find are both very easy to source.

I guarantee if you make this for lunch or dinner, your friends will be desperate to know how you made it. It's good served warm, at room temperature, or even cold to eat on a picnic.

Serves 4

1 large onion, finely diced
150g (5 1/2oz) butter, melted (or use olive oil)
50g (1 1/2oz) coarse bulgar wheat
500g (1lb 2oz) frozen spinach, defrosted (or same weight of cooked spinach, well drained)
200g (7oz) feta, crumbled
200g (7oz) ricotta
50g (1 1/2oz) Parmesan, finely grated
2 eggs, beaten
2 large bunches of fresh herbs (dill, mint or parsley)
1 bunch of spring onions (scallions), very thinly sliced
1/4 tsp ground nutmeg
1 tsp ground cumin
10 filo (phyllo) pastry sheets
2 tsp sesame seeds
sea salt and freshly ground black pepper, to taste

1 In a heavy-based pan over a medium heat, cook the onion in 30g (1oz) of the butter for 10 minutes until soft, then stir in the bulgar wheat. Set aside to cool.



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LEGACY RECIPES

LEGACY RECIPES

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[View on Edelweiss](#)



Foolproof Festive

Katie Marshall

September 2026 | Hardcover | CKB042000

\$20.99 | 9781837838011

144 Pages | 6¼ x 8¼ in

Full-color photography throughout

Discover 60 effortless recipes for the festive season with ***Foolproof Festive***.

Christmas is a time for feasting – whether it’s party food and nibbles on chilly December nights, cozy baking to get you in the holiday spirit or turkey and all the trimmings on the big day itself. *Foolproof Festive* takes the stress out of planning, cooking and dining, with straightforward recipes for all occasions – including veggie and vegan options, so everyone’s included.

With tried and true recipes that won’t let you down, a photograph for every recipe and all the tips and tricks you need to get ahead, *Foolproof Festive* is the only cookbook you’ll need for the holiday season.

The *Foolproof* series celebrates the simple ways to cook, eat and enjoy different dishes and techniques, and offers amazing new ways to elevate classics, as well revealing new sure-to-be favorites. The series includes titles such as: *One-Pot*, *Freezer*, *Air Fryer*, *Traybakes*.

Katie Marshall is a Leiths-trained food stylist and recipe developer. Her work has been published in *Waitrose Food*, *Waitrose Weekend*, *Olive*, *Good Food* and *YOU* magazine. Her previous titles include *Foolproof Batch Cooking* and *Foolproof Traybakes*.

- Christmas is daunting for even the most seasoned cooks! *Foolproof Festive* takes the stress out of holiday feasting with simple, easy-to-follow recipes
- Recipes for every occasion, from nibbles and baking to the main event – and what to do with all the leftovers
- Minimum prep for maximum flavor



MACARONI CHEESE

1 tbsp sunflower oil
200g (8oz) smoked streaky bacon
600g (1lb 5oz) dried macaroni or spiral pasta
70g (2½oz) salted butter
70g (2½oz) plain (all-purpose) flour
1 tsp (4 cups) whole milk
1 tbsp Dijon mustard
300g (10½oz) cheddar
400g (14oz) parmesan, grated, plus an extra 50g (2oz) for topping
1 ball of mozzarella (125g/4½oz drained weight), drained on paper towel
75g (2½oz) fresh breadcrumbs

Triple cheese, plus bacon and a breadcrumb topping – this macaroni cheese ticks all the boxes. The sauce-to-pasta ratio means that it's really cheesy and delicious. It'll set you up for the week as your main meal, or a side with a bit of chicken or breaded fish.

Place a medium frying pan (skillet) over a medium-high heat and add 1 tablespoon of sunflower oil. Add the bacon and cook for 1½–2 minutes on each side, until crispy – you might need to do this in two batches. Drain on paper towel, then finely chop. Preheat the oven to 200°C/380°C fan/400°F/Gas 6.

Meanwhile, bring a large pan of salted water to the boil. Add the pasta and cook for a minute less than the packet instructions. Drain and return to the pan (off the heat).

While the pasta is cooking, melt the butter in a large saucepan over a low heat and then add the flour. Mix to a smooth paste and continue to cook for a minute, then start to add the milk a little at a time. Use a balloon whisk to combine, mixing until smooth between additions. When all the milk is added, increase the heat slightly and bubble for 2 minutes until beginning to thicken. Remove from the heat, then stir through the mustard, cheddar and 500g (1½oz) of parmesan until melted.

Add the chopped bacon to the pasta and stir through, then pour in the cheese sauce. Mix to combine, then pour into a 25 x 35cm (10 x 14in) baking tray. Top with the mozzarella, torn into pieces, followed by the breadcrumbs and finally the extra parmesan. Bake for 20 minutes until golden and bubbling.

Tip

Refrigerate or freeze any leftovers, then, to reheat without the macaroni cheese drying out, add 1 tablespoon of milk per portion and cook in a pan on the stove, or in the microwave, until piping hot all the way through.

Serves 8
Prep 15 mins
Cook 35 mins

Photograph
59

PUMPKIN PIE

Canned pumpkin purée makes this recipe a doddle. The filling comes together with a speedy twirl of the balloon whisk and a quick bake to just set the custardy middle. Definitely American Thanksgiving vibes.

For the shortcrust pastry (or use a 500g/1lb 2oz ready-made block)
360g (12½oz) plain (all-purpose) flour, plus extra for dusting
180g (6½oz) cold unsalted butter, diced into rough 1cm (½in) cubes, plus extra for greasing
4–5 tablespoons ice-cold water

For the Filling
250g (9oz) caster (superfine) sugar
2 tsp ground cinnamon
1 tsp ground ginger
1½ tsp ground cloves
2 eggs, beaten
2 x 400g (14oz) cans pumpkin purée
400g (14½oz) cans evaporated milk
whipped cream, to serve (optional)

Make the shortcrust pastry dough following the instructions on page 89. Form the dough into a disc, then wrap in cling film (plastic wrap). Refrigerate for 30 minutes.

Preheat the oven to 180°C fan/200°C/400°F/Gas mark 6 and place a large baking sheet inside to preheat. Grease the base and sides of a 20 x 30cm (8 x 12in) baking tray.

When the pastry has chilled, roll it out on a lightly floured surface to form a rectangle measuring about 26 x 36cm (10 x 14in). Gently ease the pastry into the prepared tray. Scrunch up a rectangle of baking parchment to soften it, then lay it over the pastry and fill with baking beads. Place the baking tray on the preheated baking sheet and blind-bake for 15 minutes, then remove the beads and parchment and bake the pastry case for another 10 minutes.

Combine the sugar, cloves, eggs, pumpkin purée and evaporated milk in a large bowl and whisk with a balloon whisk until completely combined.

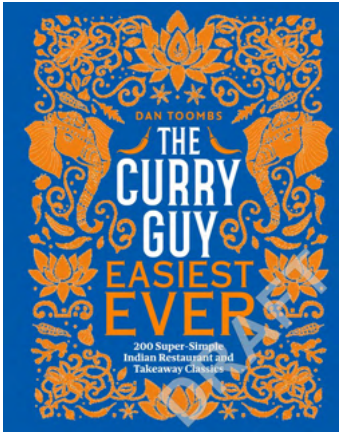
Remove the baked pastry case from the oven and reduce the oven temperature to 160°C fan/180°C/350°F/Gas mark 4. Spoon the pumpkin filling into the pie case and bake for 45–50 minutes, or until there's only the slightest wobble in the centre of the filling.

Serve warm, with whipped cream, if you like.

Serves 20
Prep 20 mins,
plus chilling
Bake 75 mins

500
Pastry





The Curry Guy Easiest Ever

200 Super-Simple Indian Restaurant and
Takeaway Classics

Dan Toombs

November 2026 | Hardcover | CKB044000
\$42.00 | 9781807120801
352 Pages | 7½ x 9¾ in
Full-color photography throughout

[View on Edelweiss](#)



The Curry Guy Easiest Ever is an essential collection of simple Curry Guy favorites. With every recipe taking 15 minutes or less to prepare, dinner has never been easier.

Dan Toombs has spent three decades researching ways to make dishes that taste just like the Indian takeout or restaurant. And in this new cookbook he offers shortcuts, tips and tricks to make his recipes even faster.

Featuring some beloved favorites from previous books, *The Curry Guy Easiest Ever* also showcases 50 brand new recipes to add to your repertoire. Packed with colorful photography, this is the ultimate go-to Curry Guy cookbook to add spice to your life.



Curry Guy Slow Cooker
9781837834990
\$23.99 | Hardcover

Dan Toombs (aka The Curry Guy) has perfected the art of the restaurant curry. After over 20 years of travelling around, sampling dishes, learning secrets from restaurant chefs and refining those recipes at home, Dan has created recipes that taste just like a takeaway but in less time and for less money. Dan's first book, *The Curry Guy* (2017), was a bestseller; he is also the author of *Curry Guy Easy*, *Curry Guy Veggie*, *Curry Guy Light*, *Curry Guy Bible*, *Curry Guy Thai* and *Curry Guy BBQ*. He lives in Yorkshire, UK, with his curry-loving family.



Curry Guy Air Fryer
9781837833177
\$23.99 | Hardcover

- Dan's first bumper collection of recipes, *Curry Guy Bible* (2020), has sold over 125,000 copies in the English language
- Total sales of Dan's Curry Guy books in the English language are now over 640,000 copies



KOREAN

KOREAN SPICY RAMEN

SERVES 4

I'm a huge fan of ramen, and this spicy chicken ramen is one I make when I want a lot of flavour but have no desire to cook. I cook most days, for my blog and also to test recipes for books, so when I do take a day off, I want something that can be thrown together quickly without really needing to think about it. This spicy ramen is one such easy meal. Ramen is, of course, Japanese in origin but the Koreans have taken many ramen dishes and really made them their own. I usually use instant ramen noodles for this recipe but you could use better-quality ramen. Just follow the cooking instructions on the packaging.

PREP TIME: 10 MINS
COOKING TIME: 15 MINS

FOR THE SOUP

4 eggs (optional)
200g (7½ oz) chicken thighs, skin removed and cut into small bite-sized pieces
1 tbsp sesame oil
1 medium onion, finely chopped
6 chestnut mushrooms, thinly sliced, or a handful of fresh mushrooms
1 lime (4 cups) unsalted chicken stock

FOR THE MARINADE

2 tsp sesame oil
¾ tsp gochujang (Korean hot pepper paste, more or less to taste)
1 tsp gochugaru (Korean hot pepper flakes, more or less to taste)
1 tbsp white rice
1 tbsp garlic ginger paste
1 tsp light soy sauce or tamari

TO SERVE

3 spring onions (scallions), thinly sliced into rings
Extra vegetables of choice (optional)
4 hard-boiled eggs, sliced down the middle (optional)
4 tsp coriander (cilantro), finely chopped (optional)

If adding the optional eggs, boil them for 6–8 minutes or to your preferred doneness. Six minutes will get you a soft yolk and 8 minutes will have a harder yolk, but cooking times can vary depending on the size of your eggs. Place the cooked eggs in ice-cold water to stop them cooking further. Then peel them and slice in half lengthwise. If they turn cold, they will heat up again in the ramen bowls.

In a mixing bowl, whisk all the marinade ingredients together and stir in the chicken. Allow to marinate while you fry the onion or for up to 4 hours if convenient. Now heat the tablespoon of sesame oil in a large sautépan over a medium heat. Stir in the finely chopped onion and chestnut mushrooms and fry for about 5 minutes to soften. If you are using fresh mushrooms, these should be added just before serving as they cook through really quickly. Add the marinated chicken with all the marinade and fry for about 3 minutes, stirring regularly until it is about 80 per cent cooked through.

Pour in the stock and bring to a simmer over a medium-high heat. While the stock is coming to a simmer, begin soaking your ramen noodles as per the packet instructions. Be sure not to let them soak too long or they will fall apart and become mushy. You want them to be a bit firmer as they will continue to cook in the hot broth. Taste some of the broth and adjust the flavouring. Season with salt to taste.

Divide the noodles between four large ramen bowls. Top with some of the chicken and broth and add the eggs, if using. Garnish with the chopped spring onions (scallions) and more veggie, such as red (bell) pepper, as well as fresh chillies or coriander (cilantro) if you like.

74 Chicken Cusins, Stew and Sauce-based Dishes



BRITISH INDIAN

CHICKEN PASANDA

SERVES 4

Pasanda curries go back to the Mughal empire, before chillies were introduced to India. At the time, only the best cuts of mutton were used and they were tenderized by pounding the meat before slowly simmering in a mullu and fruitily but not spicy sauce. There are many different versions. One thing they all had in common was powdered flat meat. That isn't usually the case at British curry houses. Any meat, veggie or paneer can be added, and it is often cut tikka-style or into thin slices. The British-style pasanda is perfect for kids and those who don't like spicy curries. It's similar to a mild korma but fruitier.

PREP TIME: 10 MINS
COOKING TIME: 20 MINS

4 tbsp ghee (unsalted) oil
1 medium onion, finely chopped
1 tsp cocunut milk powder (see alternative on page 92)
1 tsp ground almonds
1 tsp ghee
200g (7½ oz) tinned (canned) chopped tomatoes
200ml (7½ cup) chicken stock or water
120ml (½ cup) red wine
120ml (½ cup) coconut cream
About 30 raisins or nuts
200g (7½ oz) chicken breast or thighs, thinly sliced
120ml (½ cup) single-cream cream
1 tsp garam masala, deep-fought or homemade (see page 92)
4 tsp roasted almond flakes (optional)

Heat the oil in a large frying pan (skillet) over a medium-high heat. When visibly hot, stir in the chopped onions. Fry for about 5 minutes, or until soft and translucent but not yet browned. Add the cocunut milk powder, ground almonds and sugar and stir it all together to coat the onions. Then add the chopped tomatoes and about 120ml (½ cup) of water or chicken stock. Bring to a simmer and then take off the heat to cool a little.

Transfer to a blender and blend into a smooth sauce. Then pour the blended sauce back into the pan and bring to a simmer over a medium-high heat. The sauce will look a bit too thick, so add about 120ml (½ cup) of red wine and up to 120ml (½ cup) of water or chicken stock. Only stir the sauce if it is sticking to the pan. If not using a non-stick pan, the sauce should caramelize on the sides of the pan. Scrape that back into the sauce for extra flavour.

Add the cocunut cream and sultanas/raisins and stir into the smooth sauce. Now add the raw chicken. You might want to add a little water or stock at this point if the sauce is looking too thick or cook it down if too runny. Cook the chicken through and then add the single (light) cream. Sprinkle with the garam masala and serve garnished with the toasted almond flakes, if using.

★ MAKE IT EASIER ★

If you want your sauce to be like that in a curry house, you need to blend it, but this isn't necessary for a good pasanda. This curry was made for centuries without blending the sauce, so just make it as described and leave the blending step out if you like. If doing this, be sure to add the stock/water in small amounts so that it doesn't become too thin. If it does, just cook it down to your preferred consistency.

44 British Curry House Curries





[View on Edelweiss](#)



Foolproof Air Fryer
9781787139671
\$20.99 | Hardcover



Foolproof Slow Cooker
9781787138995
\$20.99 | Hardcover

Foolproof Pressure Cooker

Catherine Phipps

January 2027 | Hardcover | CKB131000

\$20.99 | 9781837835195

144 Pages | 6¼ x 8¼ in

Full-color photography throughout

Discover everything you need to know about pressure cooking, with 60 delicious recipes.

Pressure cooking is a wonder cooking method that transforms flavors and textures, speeds up cook times *and* saves you money. From warming soups and stews to pasta and rice dishes, light lunches and salads, plus quick kitchen helpers like stocks and a basic tomato sauce, and even a selection of sweet treats, *Foolproof Pressure Cooker* offers dozens of innovative, tasty mealtime solutions from pressure cooking expert Catherine Phipps.

With accessible instructions and a photograph for every recipe, *Foolproof Pressure Cooker* shows you how to spend minutes, not hours, preparing delicious home-cooked meals.

The *Foolproof* series celebrates the simple ways to cook, eat and enjoy different dishes and techniques, and offers amazing new ways to elevate classics, as well revealing new sure-to-be favorites. The series includes: *BBQ*, *One-Pot*, *Freezer*, *Veggie One-Pot*, *Roasting Pan*, *Slow Cooker* and *Batch Cooking*.

Catherine Phipps is a food writer, cookbook author and recipe developer who has frequently featured on TV and radio, including BBC Radio 4's *The Food Programme*. She is the author of several books, including *The Pressure Cooker Cookbook* (2012), *Citrus* (2017) and *Leaf* (2019).

- Foolproof recipes that save time, money and hassle
- Suitable for all pressure cookers, including multicookers and stovetop pressure cookers
- Catherine was described by Nigella Lawson as the 'Queen of Pressure Cooking', and her previous pressure cooking books have sold over 25,000 copies combined



CHICKEN, PUMPKIN AND PEANUT SOUP

I am not exaggerating when I say that I live in a household that is devoted to all things nut butter. My family will eat just about anything that includes it and so they love this soup. The inspiration is, of course, all those African soups and stews which combine peanuts and heat so effectively. Most of these will use freshly roasted and ground nuts, but I honestly think that using a nut butter is just as good.

If you have any Onion, Garlic and Ginger Paste (page 240) in your freezer, you can use 4 cubes of that instead of the fresh equivalent here. This really speeds up your prep time and there is no need to defrost the cubes first, just add with the stock.

1 tsp coconut or olive oil
1 red (Bell) pepper, finely chopped
10g (½oz) piece of ginger, grated (minced)
4 garlic cloves, grated (minced)
200g (7½oz) chicken thighs, diced
200g (7oz) pumpkin flesh, diced
800ml (28fl oz) chicken or vegetable stock or water
150g (5½oz) peanut butter (crunchy or smooth)
200g (7oz) tomatoes, puréed
1 large sprig of thyme
1 Scotch bonnet, left whole but pierced
OR 1 tsp hot sauce
Sea salt and freshly ground black pepper

To finish
Chopped coriander (cilantro)
Lime wedges
Hot sauce (optional)

Heat your pressure cooker and add the oil. When hot, stir in the onion, red pepper, ginger, garlic, chicken thighs and pumpkin. Stir until the chicken has taken on some colour. Pour some of the stock over the peanut butter, reheating until it has a pourable consistency, then add to the pressure cooker along with all the remaining ingredients, seasoning with salt and pepper. Stir to make sure the base is completely deglazed.

Bring to high pressure, then adjust the heat until it is just high enough to maintain the pressure. Cook for 5 minutes, then fast release. Give the soup a good stir – you should find there are droplets of olive-coloured oil on top – and leave to stand for a minute or two to settle.

Fish out the Scotch bonnet before ladling into bowls. Serve with a sprinkling of coriander, lime wedges for squeezing and hot sauce if you like. Some brave souls might want to finely chop the discarded Scotch bonnet and add that too.

Serves 4
Prep 15 mins
Cook 35 mins

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LANCASHIRE HOTPOT

3 tbsp olive oil
750g (1½ lb) 10oz stewing lamb, cut into large chunks
1 tbsp mustard powder
1 onion, finely sliced
500g (1½ lb) 2oz carrots, cut into large chunks
2 garlic cloves, finely chopped
A few sprigs of rosemary
100ml (3½ fl oz) red wine
Up to 300ml (10½ fl oz) beef or lamb stock or water
1 tbsp Worcestershire sauce
600g (1½ lb) 5oz floury potatoes, unpeeled and thinly sliced
Butter
Sea salt and freshly ground black pepper

You need a bit of fat on the lamb for this dish, but I normally trim off anything that is very thick or hard. I usually use a mixture of meat on and off the bone (you get all the flavour, plus texture too, from the marrow), but off the bone is fine. Traditionally, lamb kidneys were added, if you want to include a couple, brown them along with the meat.

This cooking method doesn't give you a crisp finish on your potatoes, but they will have started to brown and have a good buttery flavour. You can finish off with an air-fryer lid if you have a multicooker, or cover the handles of your pressure cooker with a double layer of foil and put it under a hot grill (broiler).

Heat your pressure cooker and add 2 tablespoons of the oil. Toss the lamb in the mustard powder and season with salt and pepper. Sear the lamb until well browned on all sides, then remove.

Add the remaining oil to the cooker and add the onion. Sauté over a medium heat until starting to soften – you should find that cooking the onion for a few minutes will help deglaze the base after cooking the lamb. Add the carrots, garlic and rosemary. Pour in the red wine and stir to make sure the base of the cooker is completely deglazed. Return the lamb to the cooker.

Pour in just enough stock to almost cover the lamb. Add the Worcestershire sauce, season again, then close the lid. Bring the cooker up to high pressure, then adjust the heat so it is just high enough to maintain the pressure. Cook for 15 minutes, then remove from the heat and leave to drop pressure naturally.

Open the lid and layer the potatoes over the top of the lamb. Season with salt and pepper. Cut a round of baking paper to fit snugly in the pressure cooker; scrunch it up then open it again so it will lie flat. Butter generously and place, butter side down, on the potatoes.

Close the lid. Bring up to high pressure again and cook for 1 minute. Remove from the heat and leave to drop pressure naturally again.

Leave to stand for 10 minutes – it will thicken slightly – before serving.

Serves 4
Prep 20 mins
Cook 50 mins

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Create



The Art of Snail Mail

Mail Art Projects to Craft the Perfect Post

Martina Calvi

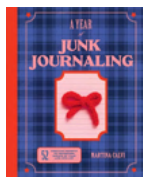
October 2026 | Hardcover | CRA025000

\$24.99 | 9781837838042

176 Pages | 6¾ x 8¾ in

Full-color photography throughout

[View on Edelweiss](#)



A Year of Junk Journaling

9781837834303

\$24.99 | Hardcover



The Art of Memory Collecting

9781784887773

\$24.99 | Hardcover

Snail Mail – the joyful, intimate act of sending handmade post.

Get collecting, sticking, cutting, glueing, writing – *The Art of Snail Mail* is every post lover's companion to sending mail, inspiring you to connect with your crafty side and your loved ones.

With 15 projects starting out with the basics of the anatomy of a beautiful letter, Martina shares personalized envelope decoration ideas, fold-out templates, care kits, miniature letters, and even teaches you how to embroider on your post. With top tricks to make your mail extra-special, the letters you sent will be cherished.

A love letter to real posts, *The Art of Snail Mail* is a celebration of sentimentality and creativity.

Martina Calvi is a mixed media creative and online creator from Sydney, Australia. Since 2015 she has used the internet as her scrapbook, sharing projects and moments from her life with over 300k followers. She has collaborated with Adobe, Adidas, Nike and Snapchat, and is the author of *The Art of Memory Collecting* and *A Year of Junk Journaling*.

- Stamps.com data revealed that nearly half of Gen Z-ers and two-thirds of Americans still send mail every month
- Physical post is an affordable way of creating community – #snailmail has 3.2M posts on Instagram
- Martina is the internet's crafty queen – encouraging people to get analog, get sentimental and embrace their creativity
- Trends: personalization, back to analogue, affordable crafting, mindfulness, community, journaling, nostalgia



Craft & Create

A Junk Journal Coloring Adventure

Martina Calvi

August 2026 | Paperback | GAM019000

\$12.99 | 9781837838035

96 Pages | 8¼ x 9½ in

Black and White Illustrations

[View on Edelweiss](#)



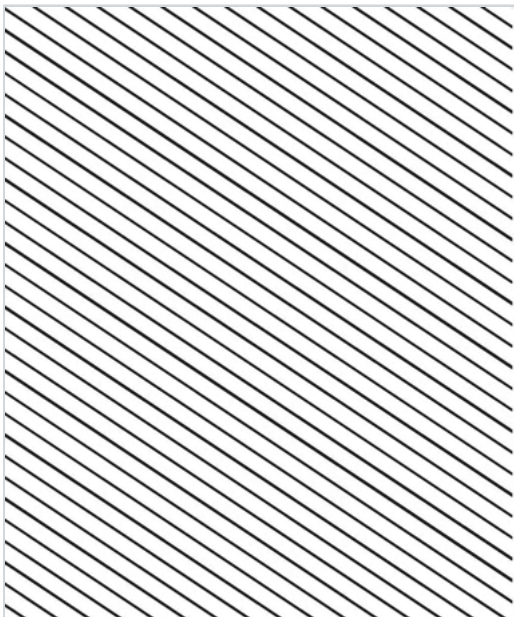
Grab your coloring pencils, we're going on a junk journaling adventure!

Color & Craft is every scrapbooker's dream. Featuring illustrations by Martina with themed pages on buttons, envelopes, frames, foldable boxes, stamps, flowers, patterns and even postcards, to take a mindful minute to color in before cutting out and sticking into your junk journal.

You'll finish this collection feeling sentimental, inspired and creative. Plus, Martina has even included a sticker sheet at the back!

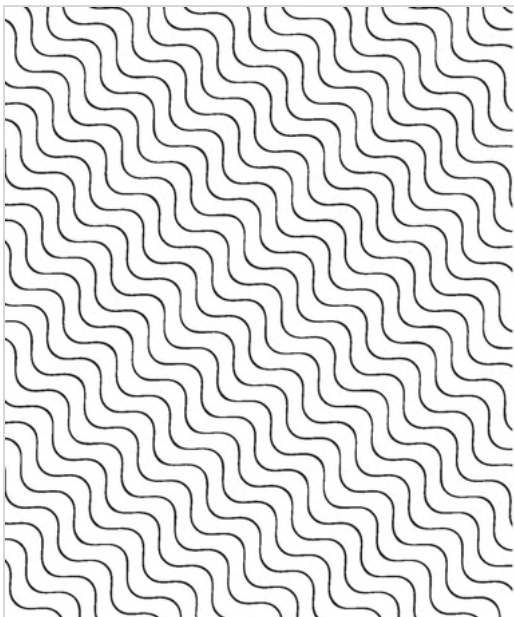
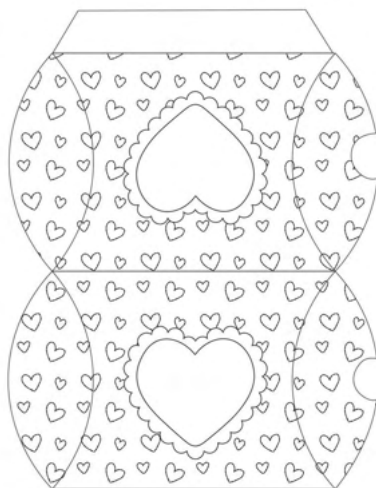
Martina Calvi is a mixed media creative and online creator from Sydney, Australia. Since 2015 she has used the internet as her scrapbook, sharing illustrations, mixed media projects and moments from her life with a community of over 300 thousand creative followers. Throughout her career as an online creative she has gained major collaborations with Adobe, Adidas, Nike, Snapchat and more. She is the author of *The Art of Memory Collecting* and *A Year of Junk Journaling*.

- An interactive coloring book, with 45 pages of black and white illustrations to color in, cut out and stick into your scrapbook
- Martina Calvi is the queen of craft, her books *The Art of Memory Collecting* and *A Year of Junk Journaling* have sold brilliantly, inspiring many scrapbookers to get creative



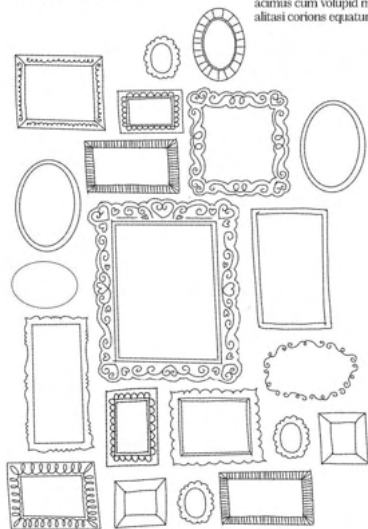
HEART BOX

Am, conseqae essequi conserit
acimus cum volupid maximpores
alitasi corions eqgatur auda



FRAMES

Am, conseqae essequi conserit
acimus cum volupid maximpores
alitasi corions eqgatur auda






 charmed
 barette
Little Strands of Joy

Hair can be a blank canvas, and barettes offer an unexpected place for statement jewelry. A charmed barette transforms a simple clip into a small wearable sculpture—layered, expressive, and personal. Clusters of beads, charms, and trinkets add texture and movement, catching light and shifting subtly as you move.

material checklist

- Plain barettes with attachment loop
- Assorted charms, beads, buttons, and trinkets
- Chain segments or connector charms
8–10 mm jump rings
- Chain-noses and flat-nose pliers

50





[View on Edelweiss](#)



Paint by Numbers: Art Escapes

Creative Landscapes to Color In
Rhi James of Hebe Studios

September 2026 | Paperback | CRA024000
\$14.99 | 9781807120924
96 Pages | 7¾ x 10 in
Full-color illustrations throughout

Immerse yourself in a vibrant world of color, calm, and creativity with *Paint by Numbers: Art Escapes*.

This interactive journal features 20 stunning scenes, from mountain tops and corn fields to capital cities and coastal towns, all designed by Rhi James of Hebe Studio.

Each landscape can be brought to life using paint, complete with color swatches and helpful hints. Use full-color prints to guide you to fill in the beautiful landscapes and recreate the artworks of your own. Rhi will introduce you to color theory to enhance your artistic journey.

Tap into your creativity for just a few minutes each day and transform blank pages into masterpieces.

Rhi James is a designer based in Perth, Australia. She runs Hebe Studio, combining her love of travel and her ability to take inspiration from all corners of the world. Today, her artworks are used on everything from prints, calendars, planners, postcards, playing cards and puzzles, sold through the Hebe Studio website and by retailers including Faire, Walmart, Target, Anthropologie and Michael's.

- A quick, easy and affordable hobby that provides people with creative fuel in their busy lives
- Each artwork is easy to fill in with guided color palettes, numbers and color theory
- A standout, collectable and interactive package that provides readers with everything they need to express themselves





[View on Edelweiss](#)



Crochet Goomis

Explore 50 Amigurumi Critters and Characters in a World Woven by Yarn

Louie's Loops

September 2026 | Flexibound | CRA004000
\$29.99 | 9781837837069
240 Pages | 8¼ x 6¼ in
Full-color photography

Dive into the magical world of Goomia and meet the enchanting Goomigurumis!

Crochet Goomis showcases a captivating collection of 50 unique character designs from the mind of crochet expert **Louie's Loops** (aka **Club Crochet**).

Perfect for beginners with detailed step-by-step instructions and handy QR codes linking to instructional videos, this book makes it easy to follow along. Covering all the basic stitches and techniques you need to start, stitching amigurumi is an enjoyable, mindful activity that allows you to explore your creativity. As you work through the designs, you'll find joy in creating your own handmade crochet crew. Whether you're making Goomis for yourself or as gifts, you'll want to hook-em' all!

Plus, discover **Battle Goomis**, where you can battle, collect, and trade your favorite characters, bringing your Goomis to life. **Get ready to stitch them all!**

Louie, the creative force behind **Club Crochet** and **Louie's Loops**, has been passionate about crafting since childhood. Club Crochet is a vibrant craft community, offering crochet kits and tutorials. Over the past 18 years, Louie has designed hundreds of patterns, collaborated with talented craftspeople, and even created his own RPG and board games featuring crocheted amigurumi characters.

- Beginner friendly and easy to make, each project requires a little equipment and no time to stitch up
- Crochet is mindful and offers a chance to get offline
- Amigurumi is inspired by Japanese culture, which adds an unique and trendy aspect to the craft



"Well, all the critters and cracks of the forest are my family! I've got a few who have moved away (though that are more fun-stuff, like my cousin, Nancy, who I write letters to often."

Bigfoot Bobby

When you enter the Woolly Woods with good vibes and an open mind, you'll likely run into its resident tour guide, Bigfoot Bobby! Bobby is known in these parts as a kindhearted butterfly enthusiast and is always ready to help a neighbor in need. Let him know if you need a pinecone hung or if you're looking for any of the Woolly Wood's more elusive residents, Bigfoot Bobby is always there to help.

Louie's Notes: This design is named after my dad, a wonderfully encouraging and kindhearted Bigfoot enthusiast, who I'm proud to be very much like. I really love the simplicity of this and it provides a good introduction to my wacky style and the interesting use of stitches produces a truly goody Goomi.

42

☆☆☆ Easy

Materials

- Yarn: worsted weight in the following shades:
 - Brown (fur color)
 - Jute (skin tone)
 - Red (accent color)
- Hook: size G/6 (4mm)
- Safety eyes: 6mm x 2
- Stuffing
- Darning Needle
- Pipe cleaners (chenille stems) x 2

Size

Approx. 4in (10cm) long

Special Stitches and Abbreviations

bo = classic bobble stitch (4 repeat bobble)
 bbo = bulky bobble stitch (5 repeat bobble)
 {} = worked in the same st.



Pattern

Arm (make 2)

Using Brown, make a magic loop.
Rnd 1: sc 6 into the magic loop (6)
Rnds 2-12: sc in each st (6 for 11 rnds)
 Sit in next st, cut the yarn, and pull through leaving a long tail for sewing.

Leg (make 2)

Using Jute, make a magic loop.
Rnd 1: sc 6 into the magic loop (6)
Rnd 2: inc in each st (12)
Rnd 3: [sc 1, [bo 1, sc 1]] 3 times, sc 6 (15)
 Change to Brown.
Rnd 4: [sc 1, 1inc1] 5 times (20)
Rnd 5: [sc 1, 1inc1] twice, sc 4 (10)
Rnd 6: sc in each (8)
Rnd 7: sc 2, 1inc1, sc 4 (7)

Body

Using Brown, make a magic loop.
Rnd 1: sc 6 into the magic loop (6)
Rnd 2: inc in each st (12)
Rnd 3: [sc 1, inc 1] 6 times (18)
Rnd 4: [sc 5, inc 1] 3 times (21)

OPPER TO SUPPORT

43



"Bbbrrp"

Walter the Frog

Walter is one of the five great wizards of Goomia. Walter used to be a normal frog but one fateful night, left out in the brew, a mushroom cap sprouted on their head, and, well, the hat chooses the wizard! Ever since, Walter has been the Woolly Woods go-to expert for all charms, curses, and spells, and his "fees" are pretty easy to catch with a net.

Louie's Notes: Walter was one of my first Bawnimals—crocheted mini animals that just make you "bawwed." These were a huge step forward for my design style, and really evolved the way I used bobble stitches in my crochet.

46

☆☆☆ Medium

Materials

- Worsted weight yarn in the following shades:
 - Forest Green (frog color)
 - White (accent color)
 - Red (hat color)
 - Black (caulktron color)
- Hook: size G/6 (4mm)
- Safety eyes: 8mm x 2
- Stuffing
- Darning Needle

Size

Approx. 3in (7.6cm) tall

Special Stitches and Abbreviations

mbo = mini bobble stitch (3 repeat bobble)
 bo = classic bobble stitch (4 repeat bobble)
 {} = worked in the same st.



Pattern

Frog

Using Forest Green, make a magic loop.

Rnd 1: sc 6 in the magic loop (6)
 In the following round, you'll make mbo (mini bobble) stitches for the eyes. Try crocheting them in White to get a goopily eye look or work them in the main color for a more simplified look. You could stitch a line in the eye in place of a safety eye to make a more realistic frog eye.
Rnd 2: inc 1, [sc 1, mbo 1 [W]], inc 2, [mbo 1 [W], sc 1], inc 1 (12)
Rnd 3: sc 3, inc 1, sc 5, inc 1, sc 2 (14)
Rnd 4: sc 4, inc 1, sc 6, inc 1, sc 2 (16)
Rnd 5: sc 5, inc 1, sc 6, inc 1, sc 3 (18)
Rnd 6: sc in each (18)

Add the safety eyes into the mbo stitches from Rnd 2. First, insert a hook between the stitches on either the left or right of center. Twist the hook to separate the stitches and leave a hole where you can insert the back of the eye. Lock the back onto the eye on the inside. There are ways to do this to make your frog look in different directions, so test a this out before locking it in place.

OPPER TO SUPPORT

47



[View on Edelweiss](#)



Knit Repair

A Comprehensive Guide to Invisible Mending
for Knitwear

Alexandra Brinck, Foreword by Clara Parkes

October 2026 | Paperback | CRA015000

\$20.99 | 9781837835034

144 Pages | 6¼ x 8¼ in

Full-color Photography and Illustrations

Discover the art of mending your knitwear in *Knit Repair*.

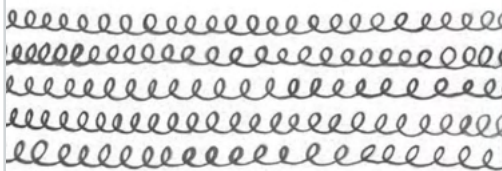
This comprehensive guide explores the origins of knitwear repair and demonstrates how mending your clothes can be both sustainable and soul-healing. Covering all common techniques, from basic lessons to advanced methods, Alexandra Brinck will guide you through the invisible mending to breathe new life into your knitwear and add longevity to your wardrobe.

Perfect for home crafters and professionals alike, *Knit Repair* is an invaluable resource for fixing mistakes in knitting projects and repairing well-worn garments you love. Embrace the power of slow stitching and transform your approach to knitwear.

Alexandra Brinck is a textile designer and repair specialist. Her work focuses on sustainability and mending – from hands-on repair commissions to delivering training programmes for professional repairers as well as running workshops and events for the general public.

- Celebrating a forgotten skill and embracing the art of repairing
- Alexandra has built a huge 692K Instagram following including Kristin Scott Thomas, Elizabeth Hurley and Bianca Jagger
- Retailers like Zara and H&M have begun offering repairs, promoting the idea of reusing and recycling items
- The fashion industry contributes 10% of global emissions and could account for 25% of the world's carbon budget by 2050 if trends continue

LESSON 1: LADDERS



Tools
crochet hook or latch hook
safety pin

Related Techniques
wide ladders (page X)
multidirectional ladders
(page X)
duplicate stitch

22

Ladders are probably the most common type of knitwear damage; they can appear on their own, or extend out from any area of damage in the fabric. The good news is that they are usually pretty straightforward to fix.

To understand how ladders occur, it's useful to be familiar with the concept of 'live stitches' in knitting. A live stitch is one that has not yet been secured within the fabric - for example, during the knitting process, the stitches on your needles are live. As long as they remain on the needles they stay temporarily secured, but if any of them slide off, the knitting can immediately start unravelling (something most knitters will be familiar with).

A ladder forms when the structure of the knitted fabric is damaged in even the smallest way, and a previously secured stitch becomes live. Because of how stitches are interlinked in a piece of knitting, each individual stitch relies on the stitch above it to stay secure. The stitch above acts as a kind of lock or stopper, and as long as it stays in place, our stitch is secure. But if the 'locking stitch' gets damaged, it can no longer perform its duty. It's a bit like hanging your coat on a hook as long as the hook is there, the coat stays put. But if the hook should break, your coat will fall down.

This is what happens when a knitted stitch is damaged: it no longer acts as a

hook for the stitch below, which has now become a live stitch. A live stitch is like an unreliable coat hook that may break at any point - and in a column of stitches this creates a cascading domino effect.

The characteristics of your fabric will determine how fast the ladder forms: the process is usually slower for 'sticky' woolen fibres, or garments that have been washed and worn enough for the fabric to get slightly felted. But it can be lightning fast for smooth plant or synthetic fibres, where stitches can slide out of each other more easily. If a fabric is under tension, this also tends to speed up the process - for example, ladders in nylon stockings happen in the blink of an eye, due to the combination of smooth fibre and a fabric under tension. (The speed of this process probably explains why ladders are also called 'runs'.)

Since a ladder is simply a column of stitches that have slipped out of place, all you need to do is form each 'rung' of the ladder back into its original stitch, starting at the bottom and climbing up to the top of the ladder until you reach the break in the yarn. At that point, you will use duplicate stitch to complete the last part of the repair.

23

The Process First, identify the start and end points of your ladder: there will be a live stitch at one end and a broken stitch (or more) at the other. You will begin with the live stitch and work up towards the break.



1. Insert your crochet hook through the live stitch at the bottom of the ladder, from front to back.

2. Insert the hook under the next horizontal strand of yarn.

3. Pull the horizontal strand through the live stitch on your hook.



4. The horizontal strand you picked up in step 2 now forms a new live stitch on your hook.

5. Repeat steps 2-4 for each rung of the ladder until you reach the top.

6. Secure the final loop with a safety pin.

24

Next Step After picking up the ladder, you will be left with a hole where the break in the yarn is. If this remaining hole only involves a single row, complete the repair using the grafting technique. If remaining area of damage is larger, use either duplicate stitch, stocking web stitch or re-knitting.



Troubleshooting



Twisted Stitches

In a twisted stitch, the left and right legs cross over each other at the base of the stitch. In a regular knit stitch, the yarn never crosses its own path, but in a twisted stitch it loops back on itself, creating a stitch that looks and behaves differently. To avoid twisted stitches (when you don't want them), make sure you're always inserting your hook under the horizontal strand



Ladders between Columns

If you end up with ladders between the stitch column you've just picked up and the one next to it, it means you didn't pull the yarn through enough in step 3: a tiny bit of yarn was left behind to form a horizontal bar between the stitch columns. To avoid this issue, make sure you pull firmly on the yarn as you're pulling it through the stitch.

25



[View on Edelweiss](#)



Embroidery Workshop

Learn How to Hand Embroider and Create
15 Beautiful Projects

Anastasia Zhelezniak

September 2026 | Paperback | CRA008000
\$22.99 | 9781837836383
176 Pages | 6¾ x 8¾ in
Full-color Photography

***Embroidery Workshop* is an inspirational, comprehensive guide to everything you need to know about hand embroidery.**

Featuring a stitch directory for both core and advanced embroidery stitches, Anastasia will guide your embroidery journey, introducing you to the materials and techniques, fabrics and frames to use in the accompanying 15 step-by-step projects. Weaving in the importance of creativity and mindfulness, this book offers a unique balance of inspiration and practicality.

With nothing but a needle, thread and hoop, learn how to slow down and stitch up the featured designs including homewares, accessories and decorations. From beginner tips to expert techniques, Anastasia will show you how to embroider with confidence and then go on to even make your own designs.

Anastasia Zhelezniak is a self-taught embroidery artist and founder of the Whynotstitching Academy, offering workshops, courses, and exclusive designs that inspire creativity and build skills. She has built a career making embroidery approachable and exciting for modern crafters. Her designs blend traditional techniques with contemporary aesthetics, appealing to a global audience.

- Combines inspiration, techniques, and projects in one comprehensive guide
- Anastasia has an impressive global Instagram following of 917k
- Includes exclusive designs as well as bestsellers from Whynotstitching Academy, suitable for a wide range of skill levels
- Promotes embroidery as an inexpensive, mindful hobby and a creative outlet in a fast-paced world

stitch directory

These delicate little snowflake ornaments make the sweetest handmade gifts—and they'd be just as lovely hanging on your own Christmas tree. Simple and quick to stitch, they're the perfect project for cozy winter evenings, with a cup of tea by your side.



STEP 3
Cut a piece of fabric about 1 in (3 cm) larger than your inner hoop—you can use the same fabric as used for your embroidery or choose a printed fabric that matches your design. Trim your embroidered fabric so that about 1/2 in (1 cm) of excess remains beyond the hoop edges. Sew a line of running stitches all the way around this edge—it keeps the fabric neat, smooth, and prevents fraying.

STEP 4
Place your embroidery face down, separate the hoops, and remove the inner hoop. Lay the backing fabric over the back, then replace the inner hoop and tighten securely.

STEP 5
Sew another line of running stitches around the edge of the embroidered fabric, then gently pull the thread to gather it around the backing. Secure with a knot.

STEP 6
Remove the heat-erasable pen marks by blowing hot air over the fabric with a hairdryer.

STEP 7
Add a little bow or cord to the screw at the top of the hoop to make a hanger—now your ornament is ready to hang on the tree or give as a handmade gift.



TIP
Instead of a French knot, use a small sparkling bead (Size 8/0 seed beads work perfectly for these snowflake designs—they're just the right size to add shimmer without overpowering the stitching). Beads add lovely textures, catch the light beautifully, and give your snowflakes extra frosty magic.



[View on Edelweiss](#)



365 Days of Art in Color
9781837833672
\$24.99 | Flexibound



365 Days of Art
9781784881115
\$22.99 | Paperback

365 Days of Art: Seasons

Daily Art Prompts Inspired by the Seasons

Lorna Scobie

September 2026 | Flexibound | CRA034000

\$24.99 | 9781837836505

352 Pages | 6¼ x 8¼ in

Full-color Illustrations

365 Days of Art: Seasons is an inspiring journal designed to help budding artists nurture their creativity throughout the year.

Split into the four seasons, the journal features an activity for every day of the year – from simple tasks like drawing shapes and lines to more considered tutorials such as calligraphy writing and shading. Each task is themed around Spring, Summer, Fall or Winter, and designed to expand your creative skills and spark the artist within.

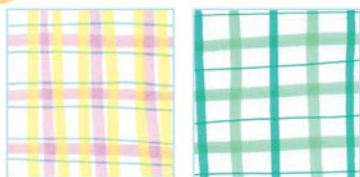
With helpful hints and tips as well as more considered tasks to help build your creative confidence, *365 Days of Art: Seasons* is a beautiful keepsake to inspire you throughout the year.

Lorna Scobie grew up in the depths of the English countryside, climbing trees and taking her rabbit for walks in the fields. She is an illustrator and designer, now based in south London. Growing up surrounded by nature has heavily influenced her illustrations and her work often revolves around the natural world and animal kingdom. Lorna draws every day, and always has a sketchbook close to hand when she's out and about, just in case. She illustrates her work by hand rather than digitally, as she enjoys the spontaneity and also the 'happy mistakes' that can happen along the way. Her favorite places to draw are museums and botanical gardens.

- The 365 series has sold over 53,538 copies in the English language market to date – and continues to sell
- Many people take up creative pursuits during times of unrest
- The book will be split into the seasons, but readers can still dip in and out any way they like

101

Design your own tartan patterns using pastel colours.



102

Fill the page with a loose painting of daisies.



194

Draw delicate bunches of hanging dried flowers.



195

In autumn we may start to spend more time inside, and there is plenty of artistic inspiration to find there. Choose an item from your home and observe it carefully. Create an image of it using mixed media – perhaps collage and paint, point and coloured pencils – any material you enjoy using.



Tip: Look carefully at the colours you can see in the shadow created by the object. Can you see blue? Purple? Green?



[View on Edelweiss](#)



15-minute Art Watercolour
9781784886820
\$24.99 | Flexibound

Weekend Art Watercolor

Paint at Your Own Pace

Jola Sopek

August 2026 | Flexibound | CRA024000

\$24.99 | 9781837836406

192 Pages | 6¾ x 8¾ in

Full-color Illustrations

Fill your weekends with a collection of 30 step-by-step watercolor projects designed to build your skills, confidence and artistic flair.

Guided by artist Jola Sopek, you'll embark on a watercolor journey that spans botanical patterns, simple still life compositions and loose landscapes, all at your own pace. The three chapters are broken down according to how long you'd like to spend on your watercolor project: 30 minutes, up to one hour and for those more challenging projects, more than an hour.

Weekend Art Watercolor is perfect for budding artists eager to enhance their fundamental art skills. Let this book inspire your artistic journey and transform your weekends into a canvas of possibilities.

Jola Sopek is a freelance illustrator specialising in watercolor. She is the author of *15 Minute Art Watercolor*, and takes on commissions for food and botanical illustrations, patterns and logo designs as well as teaches watercolor classes online.

- *Weekend Art Watercolor* is the perfect progression for readers who have enjoyed *15-Minute Art Watercolor* and are ready for a new challenge
- This book offers more intricate projects, enabling budding artists to refine their skills and boost their confidence, ultimately expanding their creative horizons
- Jola has an impressive Instagram following of 88k
- Each page includes thoughtful prompts to guide you through every exercise
- Embrace the growing trend of unplugging and reconnecting with your creativity, a movement that this book wholeheartedly supports

8/Fish Shells Seaweed

This vibrant, playful loose pattern of sea life forms is a fantastic way to train your wrist to paint with more ease and speed without worrying too much about precise shapes and shading. Instead of painting in traditional brushstrokes, we use the tip of the brush as if it was a crayon or a marker by focusing on the outlines of the shells, fish and seaweed. However, we must work fast as we need the individual elements to merge while the paint is still wet.

SUGGESTED ART SUPPLIES: HOT-PRESSED PAPER, MEDIUM ROUND BRUSH

PREP

Prepare quite a few different colours on your palette so you don't need to interrupt the flow of painting when you are in the thick of it. I opted for vibrant greens and blues, shades of yellows and oranges, some purples as well as paler grey and brown. You can find inspiration

by looking up images of fish species, types of seaweed and various seashells. I opted to work on hot-pressed watercolour paper as the smooth texture allows for a cartoon-like feel of the illustration.



UP TO 35 MINUTES

Step 1

TRIAL 1: SEASHELLS

I encourage you to spend some time studying the shapes of shells. You do not need to worry about naturalistic colour palettes (although it is up to you if you would prefer more muted colours) as the vibrant mixes lend themselves so well to any sea-related themes and give off a nautical feel.

Using a variety of colours, practice outlining the shapes of shells as if you were drawing rather than painting. This involves focusing on the edges of your subjects and leaving a lot of empty gaps between brushstrokes. Keep varying the saturation of your colours by adding or removing water with each stroke, to add depth and dimension to the sketches.



UP TO 35 MINUTES

TRIAL 2: FISH

Following on, practice sketching some fish in a similar loose manner. You can go crazy with the colours and 'invent' fish that don't exist! A good tip is to focus on the fishy-eyes – using a dark value of brown or black, accentuate the eyes to give the animals more of a life-like look.



TRIAL 3: SEAWEED

Finally, try sketching some seaweed forms in a variety of colours. It may not be a widely popular topic, so I do encourage you to research different types of seaweed – there are more than you may think, and some of them look really charming.



UP TO 35 MINUTES

Step 2

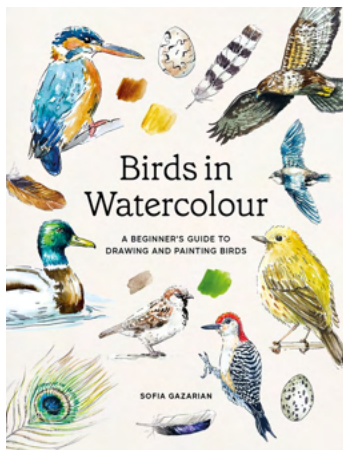
FINAL PATTERN

Let's work on a loose pattern where fish, seaweed and shells engage in a lively, funny dance! You do not need to use all of the shapes we have practiced, but you can use them as inspiration. Don't worry too much about all the elements merging together – hot-

pressed paper dries up faster than textured papers, so we do have to paint fast. However this illustration will work well even if there is hardly any wet-on-wet colour merging because of its child-like drawing style.



UP TO 35 MINUTES



[View on Edelweiss](#)



Birds in Watercolor

A Beginner's Guide to Drawing and Painting Birds

Sofia Gazarian

September 2026 | Flexibound | CRA024000

\$22.99 | 9781837836819

176 Pages | 6¼ x 8¼ in

Full-color Illustration

Discover the joy of drawing and painting birds – an essential guide for bird lovers and nature journalers.

Featuring expert guidance from Sofia Gazarian, this immersive guide covers everything you need to know from materials and techniques to bird anatomy, complete with fun bird facts and tips about the birds outside your window.

Featuring birds from around the world, learn about the birds you love as this book helps you overcome the fear of the blank page while inspiring you to get outside and connect with nature. Enjoy this mindful hobby and master the art of the pencil and paintbrush, revealing how easy it is to capture the birds you see in your own sketchbook.

What's inside: simple prompts, expert guidance, accessible techniques, bird anatomy, fun bird facts, tips about birds from around the world.

Sofia Gazarian is a self-taught professional graphic designer and illustrator. Sofia is a passionate birdwatcher and sketcher; she challenged herself to draw one bird a day for a whole year and found thousands of people supporting her work. Sofia's online course on Watercolor Bird Sketching has been attended by more than a hundred students so far.

- A beginner-friendly guide to painting birds offering fresh and easy steps for developing strong drawing skills
- Learn about birds as you draw them
- Birdwatching is booming with more and more picking up the hobby each year

Songbirds

Finches, thrushes, warblers, tits, orioles, and many others

Songbirds or passerids are a large group of birds known for their beautiful and complex songs. These birds live in almost every habitat around the world.

They are generally small to medium-sized and most of the small birds you see around are songbirds.



House sparrow

Passer domesticus

This small, cheerfully chirping bird is considered the most widespread bird in the world. It easily adapts to different environments and can live closely with humans.

The house sparrow has a plump body with short wings and a small but strong bill. Male house sparrows are easily recognizable by their distinctive black throat patch, gray crown, and chestnut nape. Females and young birds have more muted colors, with brown feathers streaked with lighter shades.

Key features

We will be drawing the male as it has a more striking and distinctive pattern, and in the simplest pose for drawing a bird – the profile view.



Diversity of birds 3

Mating and nesting

Rituals, nests and eggs

During the breeding season, birds change their appearance and engage in various behaviors to impress their mates. They sing complex songs, make gifts, fight with each other, and build intricate nests.

One of the spectacle behavior is the courtship display. Some birds perform solo, such as the male pin-tailed whydah, while others create a whole show by dancing together.

Pin-tailed whydah's courtship flight display. The male is hovering over the female to show his tail.



Top tip

Create a small storyboard capturing different poses the birds have during the dance. You can even draw arrows to show the direction of movements.

Great crested grebes have one of the most amazing courtship dances! This is also a great example of a feeding display.



CAPE BATIS

The cape batis is endemic to the Aparrimpan forests of southern Africa, including countries like South Africa, Zimbabwe and Mozambique.



They are skilled hunters, catching insects on the wing or plucking them from leaves and branches.

Batis capensis

The great male 'batis' is derived from the Greek word 'batis' which refers to a small bird. The specific name 'capensis' identifies them from the Cape of Good Hope.



FEMALE

The adult males have broad black breast bands and the females and juveniles have rufous and narrow breast bands and small rufous patch on their throats. The nest is a small cup top in a tree.

You can combine the mating display of the bird and the nesting habits of this species on the same double spread. For example, the male cape bats offers food to the female as part of its courtship display. If they form a couple, they build a nest. Tell their story by drawing both of these important steps in their lives.

There are many different types of nests. Usually, we imagine a nest as a cup, which is very common among small birds. However, some other birds create scrapes, burrows, mounds, pendants, and other amazing structures.



The Taylorbird got its name because of the nests it creates by sticking leaves together with plant fibres or spider silk.



[View on Edelweiss](#)



How to Crochet a Bag

15 Modern Bags Designs to Stitch

Melda Auditia & Mira Alissa

October 2026 | Paperback | CRA004000

\$24.99 | 9781837836581

144 Pages | 7¾ x 10 in

Full-color Photography

Discover the art of crocheting stylish, handmade bags for every occasion.

This book features 15 exclusive patterns by da-Mira, offering a variety of textures, stitches, and designs to inspire your creativity. Learn the essential building blocks of bag-making: Base, Body, and Strap, and explore different foundations, techniques, and styles to create durable and fashionable accessories.

From shoulder bags to coin purses, each project will guide you step-by-step, starting with simple stitches and progressing to playful, unique designs such as checkered, striped, or floral patterns. Master various crochet techniques with confidence and create your collection of crochet bags. The projects include: shoulder bag, filled handbag, coin purse, bucket bag, tote, granny square bag and more.

Whether you're a beginner or an experienced crocheter, this book will help you create timeless, long-lasting bags to reflect your personal style.

Melda Auditia and **Mira Alissa** first collaborated at Bunka Fashion College, Tokyo. Inspired by their mother, a skilled bagmaker, they co-founded da-Mira, a crochet business offering unique yarns and supplies from Japanese and Korean stores, guiding enthusiasts worldwide.

- Crochet bags are becoming the hot accessory!
- 15 projects with different stitches and techniques, each with different shapes
- The crochet market is growing rapidly as more individuals seek engaging activities post-pandemic
- Young adults, especially those aged 18–30, are highly interested in crochet
- 92K followers on Instagram

BAG MAKING ESSENTIALS



When it comes to bag making, there are a few additional essential tools that you need to step up your game. In bag making, steam is your ultimate bestie! So in this section, we will cover all things about blocking, blocking tools like blocking boards, blocking pins, steam iron, and a tailor's pressing ham or sleeve roll.

If we had to choose just one tool to invest in? Get a steam iron. Seriously.

It dramatically improves the look and structure of your bag. Not just after you finish it, but during the process too. For example, you can steam and shape your bag base before starting the body. It ensures that the shape of the base is neat and it sits. Think of it as sculpting your foundation before building upward.



But I'm just a beginner. Do I really need a steam iron?

Yes, even more so if you're a beginner! When your tension is still inconsistent, or mistakes happen (as they do), steam blocking can help smooth out imperfections and make your work look polished.

do-Mix's Tip for Each Tool

BLOCKING BOARD: Look for one with grid lines. It's super helpful for aligning shapes, especially if you're working on granny squares like in Bag #75.
Budget tip: Use the back of a yoga mat or children's puzzle foam playsmat as an alternative.

BLOCKING PINS: Make sure they're heat-resistant and rust-proof. Steam can cause cheap pins to rust, and we definitely don't want stains on our beautiful bag!

STEAM IRON: Any steam iron will work, but try to choose one that's compact and lightweight. That way, it's easier to reach the nooks and crannies of your bag.

TAILOR'S PRESSING HAM & SLEEVE ROLL: Originally made for garment sewing, these tools are secret weapons for bag-making. They're pliable and ideal for curved shapes or narrow openings super useful for structured bags.

We'll show you how to use these tools in Chapter 4, where we also introduce everything blocking-related.

BONUS USE: STRAIGHTENING CURLY HAIR
You can also use steam to straighten yarn that's been unraveled (aka "frogged") from a project. It gives your yarn a smooth neck, but always remember to check your yarn label first! Some fibers, especially polyester or synthetic yarns, may melt under high heat. We will cover more of this topic in Chapter #4.

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ADD-ON MATERIALS

LOBSTER: Sewel! Clasp! Perfect for creating detachable straps or adding removable accessories like charms and pouches.

SNAP BUTTONS: The ones we're using here are easy-to-attach buttons that snap into place without the need for special tools, unlike traditional snap buttons, which require a press machine.

MAGNETIC SNAP CLOSURES: A sleek, invisible way to keep your bag shut. No need for zippers or fasteners, just a satisfying click.

GIBBON STUDS: A minimalist, elegant closure that's easy to attach and remove. It offers functionality without being too permanent, and adds a subtle metallic detail to your bag.

LEATHER BAG BASES: Available in both synthetic and genuine leather, these bases are a huge time-saver. Not only do they speed up the bag-making process, but they also help maintain structure and prevent sagging. The ones we typically use feature 48 pre-punched holes around the edge, making it easy to crochet directly into them (see Bag #72 for example).

FABRIC LABELS: Sewing on a fabric label gives you a bag that's polished, brand-name feel.

There are many different add-on materials we use in bag-making to elevate the final look and function. Think of these as accessories for your bags, like savings for an outfit! From leather bases that provide structure, to metal purse frames and chains, these add-ons can take your handmade bags to a whole new level. You'll see many of these in action in Chapter 3, where we introduce our design creations.

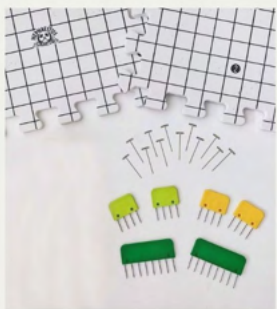
Common Bag Parts & Add-Ons

CLASP PURSE FRAMES: These are "crochet-on" clasp frames, specially designed for uncrocheted bags. No sewing required, just crochet directly into the frame!

BAG CHAINS: These are metal chains used to straps to give your bag a chic, throwback.

O-RINGS: These function like mini carabiners. Use them to connect strap ends, attach keychains, or create removable features.

HANDLES: Pre-made handles that can be sewn, clipped, crocheted onto your bag.



Page 13

[WRITTEN PATTERN]

round 19: ch 1
12 st, 3 dec
repeat from * to * 6 times
sl st into the first st

round 20: ch 1
80 fur st
sl st into the first st

round 21: ch 1
12 st, 3 dec
repeat from * to * 6 times
sl st into the first st

round 22: ch 1
84 fur st
sl st into the first st

round 23: ch 1
15 st, 3 dec, 7 st
repeat from * to * 6 times
sl st into the first st

round 24: ch 1
78 fur st
sl st into the first st

round 25: ch 1
78 st
sl st into the first st

round 26: repeat round 24

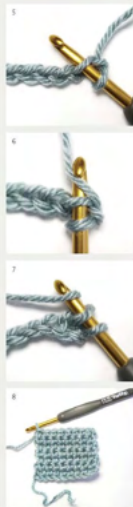
round 27: repeat round 25

round 28: repeat round 24

round 29: ch 1
12 st, 3 dec
repeat from * to * 6 times
sl st into the first st

round 30: ch 1
72 fur st
sl st into the first st

round 31: ch 1
14 st, 3 dec, 6 st
repeat from * to * 6 times
sl st into the first st



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Fluffy Ball Bag

DRAWSTRING INSERT

Work the next 3 rounds using 1 strand of PlayColor yarn only. Use size G/6 or J.5mm crochet hook.

round 34: ch 1
10 st, 3 dec
repeat from * to * 22 times
sl st into the first st

round 35: ch 1
86 st
sl st into the first st

Fasten off and weave in ends.



Page 13



Quilting by Hand

Handcrafted, Modern Quilts and Accessories
for You and Your Home

Riane Elise

October 2026 | Paperback | CRA031000

\$29.99 | 9781807120207

192 Pages | 7¾ x 9¾ in

Full-color photography throughout

[View on Edelweiss](#)



Discover the art of quilting with *Quilting by Hand* by Riane Elise, your ultimate guide to creating stunning, heirloom-quality quilts.

Featuring 23 diverse and versatile designs, this book is perfect for any occasion—whether you're dressing up your bed, couch, or crafting a special baby quilt. Riane Elise expertly walks you through both hand and machine piecing techniques, making it accessible for beginners and seasoned quilters alike. With projects ranging from quick weekend makes to intricate designs that may take weeks, there's something for everyone. Embrace the beauty of craftsmanship, tradition, and contemporary design with Riane's modern approach to quilting.

Dive into slow stitching and intentional making and transform your fabric into cherished creations that will last a lifetime!

Riane Elise is a modern quilter, making minimal quilts for the modern home. Her quilts have been featured in numerous quilt design magazines around the country. Riane lives and works in Denver, Colorado.

- **Beginner-Friendly:** featuring tutorials for both hand and machine piecing, making it accessible for quilters of all skill levels
- **Varied Complexity:** Projects range from quick weekend makes to intricate designs, catering to different time commitments
- **Lasting Creations:** The book encourages slow stitching, allowing crafters to create heirloom-quality quilts that can be cherished for generations

MONTA

An exercise in symmetry, this quilt has a design that reminds me of a reflection on water. Monta was inspired by the landscape of my home in Colorado, with tall peaks often rising up from and reflected in calm mountain lakes. The prospect of making this quilt in the larger size may seem daunting, but the big pieces come together quickly, and when it comes to quilting, the negative space leaves plenty of room for play and exploration, so maybe incorporate a new stitching motif you've been wanting to try. It's fun and adventurous, just like a day in the mountains.



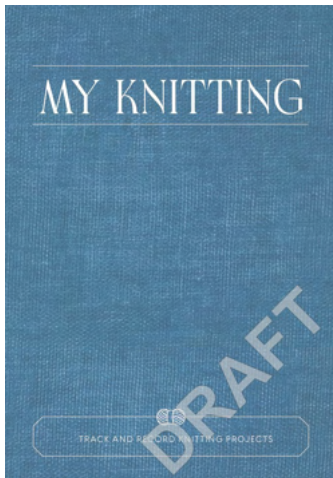
64 THE PROJECTS

PINES

I was born in Colorado and lived there during my early childhood, before moving to Wyoming, then to Iowa as a young adult. I am proud of all my homes, but returning to Colorado with my husband has been an opportunity to build a new home for ourselves. The mountains were one of the main reasons we chose to settle here – they have always inspired me, and I feel at home up high among the sea of pine trees. I chose to hand piece this quilt, partly because the bias edges come together more easily with a little more attention, and partly because I just wanted to sit with it a little longer.



76 THE PROJECTS



[View on Edelweiss](#)



My Knitting

Track and Record Knitting Projects
Quadrille

October 2026 | Hardcover | CRA015000
\$21.99 | 9781837836833
144 Pages | 5¾ x 8½ in
Full-color Illustrations

Meet your new knitting companion, *My Knitting* journal. To be with you on all your knitting projects, with space to track all the important and special details of what you're making.

Featuring space to note all the details about the yarn, the pattern you're following, any alterations you've made, and how much you've enjoyed the project. Also includes space to stick in any inspiration and a strand of yarn per project, as well as a gridded section to mark up any colorwork charts for quick reference.

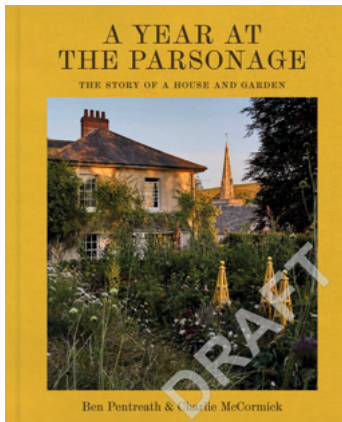
With an introduction featuring core stitches, technical terms, abbreviations, a mix-n-match section to show different neckline and sleeve ideas and advice on how to design your own knitwear and work to your palette, this will become a go-to notebook for knitters. The back also includes space to draft your own patterns and make notes of any general inspiration, to encourage you to become your best knitter yet!

Quadrille is a global, award-winning lifestyle publisher. It believes in the transformative power of books – and its mission is to enrich readers lives, feed minds and fuel creativity. Cutting-edge design combines with inspiring content for audiences around the world.

- There are 6 million knitters in the UK and 45 million in the US
- Knitting and journalling are both known for their calming benefits in the wellness space
- DIY and personalization is a huge trend, with many knitters moving towards creating custom, one-of-a-kind pieces that can be modified to suit their personal style



Life



[View on Edelweiss](#)



A Year at the Parsonage

The Story of a House & Garden

Ben Pentreath and Charlie McCormick

October 2026 | Hardcover | GAR030000

\$42.00 | 9781837836604

256 Pages | 7¾ x 9¾ in

Full-color photography throughout

For the past 10 years, Ben Pentreath and his husband, Charlie McCormick, transformed The Old Parsonage in Dorset into a dream-like haven of flowers, vegetables and cozy English interiors. This beautifully illustrated book is a love letter to their time here, capturing the changing seasons, a vibrant garden, and cherished moments shared with friends and family.

Join Ben and Charlie as they take you on a journey through the history and charm of The Old Parsonage, from the initial vision for the garden to the daily routines and traditions that made their home so special. Experience the rhythm of life in West Dorset, from the renewal of spring to the reflection of winter, and witness the couple's final moments in the house as they prepare for a new adventure on the remote island of Rousay, Orkney.

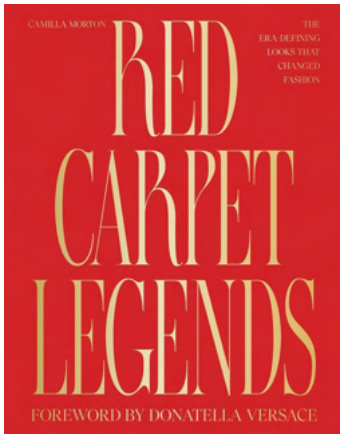
With countless photographs and personal anecdotes, *A Year at the Parsonage* offers an intimate glimpse into a life well-lived and the enduring impact of a beloved home. Whether you're a gardening enthusiast, a lover of English interiors, or simply seeking inspiration, this book is a timeless celebration of beauty, creativity, and the joy of home.

Ben Pentreath is the founding director of the influential London-based architectural and interior design studio. His much-anticipated monograph, *An English Vision*, was published by Rizzoli in 2024.

Charlie McCormick is an acclaimed gardener with a loyal social media following. He has written for *The Times*, *The Financial Times*, *Cabana* and *Scenery*, and his garden has appeared in countless publications.

- This book is a timeless celebration of beauty, creativity, and the joy of home
- Full of stunning photography and personal anecdotes
- A love letter to the English countryside





Red Carpet Legends

The Era-defining Looks that Changed Fashion
Camilla Morton

September 2026 | Hardcover | PH0009000

\$70.00 | 9781837836178

480 Pages | 8¾ x 11¼ in

Full-color photography throughout

[View on Edelweiss](#)



Delve into the dazzling world of red carpet fashion with *Red Carpet Legends*. Featuring over 180 fashion moments, from the Golden Globes, Emmys, Grammys and beyond, this book offers a comprehensive look at the outfits that have defined entertainment history.

Red Carpet Legends takes readers on a visual journey of unforgettable fashion moments from 1990s to present day. With stunning photographs, insightful commentary, behind-the-scenes stories and a foreword by legendary designer Donatella Versace, this book captures the essence of style evolution across film, television and music.

Whether you're a fashion enthusiast, a pop culture aficionado, or simply love the glitz and glamor of celebrity events, this is your ultimate guide to the most memorable red carpet looks and the designers who brought them to life. Celebrate the artistry, creativity and bold statements that have made the red carpet a global fashion phenomenon.

Camilla Morton is a London-based creative content creator, writer & international bestselling author of *How to Walk in High Heels*. Gate-crashing fashion shows long before she was invited, Camilla graduated from *Vogue*'s fashion cupboard and worked alongside John Galliano for his Golden Era, at both his own label and Christian Dior, creating the era's 'voice', campaigns and cult Galliano Gazette.

- The perfect self-purchase for fashion lovers
- HEAVY tome, great for stylish shelf stacking
- Filled with glossy images and behind-the-scenes snippets

FOREWORD



What makes a red carpet legend? Apart from a Versace dress of course?

For me it is when an incredibly talented person steps out in public for a major event and not only looks but also feels truly like the best most confident version of themselves... and when images of that moment stay in our memories forever. An instant recall to a time, a place and a feeling. A moment of empowerment, of beauty, of magic.

No dress or suit alone can achieve that. It is a combination of an amazing team of course – the designer, the tailors and seamstresses, the stylists, the make-up artists, the hairdressers – and it also about choice. A choice made by a trusted team, a choice made by a designer to celebrate the wearer rather than dictate their own vision – and a choice made by the artist themselves to shine and put their best selves forward.

I think about Cindy Crawford in the red Versace dress on the arm of Richard Gere at the Academy Awards in 1991. As a Supermodel it was normal for her to look that fabulous, but she made every actress sit up and pay attention. It was no longer ok just to turn up in jeans and a t-shirt. Cindy brought back glamour to the movie world. Cindy made the red carpet the new catwalk.

Personally, the Red carpet makes me super nervous. I actually hate being in front of the cameras, the noise, the scum of photographers, the battle of the crowds to see everyone and I normally want to rush inside or get straight back in the car and go home! I hate posing. I hate the attention. But occasionally, just occasionally, when the lighting is perfect, I really love my dress, and I feel good... then maybe I hate it a little less! I have seen and met so many women for whom in that moment a perfect dress helped so much. We go from feeling insecure to feeling our absolute best. For me a great dress is like armour going into the fight... and winning!

This book celebrates the best of the Red Carpet. There are a few Versace highlights – some of my favourites – and I let Camilla put some other designers in too! I am very generous like that.

In a world when every image posted on Instagram is vying for attention, in a world where those images disappear in minutes or are buried by the algorithm, it is the job of the designer to help great artists create extraordinary moments with no script, no director, no music and no character. All they have are the clothes and themselves.

And real stars with real talent, in great looks, become legends.

With Love,

Donatella Versace

ARMANI *Artistry*

Some people have style, instinctively and inherently. Cate Blanchett has a regal presence on the red carpet and is always one of the most stylish. What she wears to the Academy Awards is often a masterpiece, as are her long collaborative relationships – such as with Mr Armani.

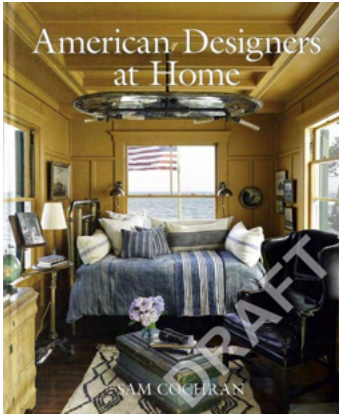
In 2014 she was nominated and won four times for her role in *Janeane*, which included her second Academy Award, and for each ceremony – BAFTA, SAG, Golden Globes and Academy Awards, she wore Chopard jewellery as her lucky talisman.

Styled by Elizabeth Stewart she wore a beautiful Armani Privé dress, the name given to Giorgio Armani's made-to-measure one-off pieces created in his couture atelier. Haute Couture originates in Paris, and has a strict set of rules and regulations, the official calendar will 'invite' members from other countries to show but only French houses can be Haute Couture. The Armani atelier could show in Paris on the Haute Couture schedule, but it was on the red carpet they showed off their virtuoso talent! The dress was floor-length, with cap sleeves and round neck, which might sound simple, except this was spun from a nearly made gold tulle that was then embellished and scattered with raised dégradé sequins and soft gold Swarovski crystal baguette beads, layered over a long, flared crinoline skirt.

The Chopard jewellery had to complement rather than compete with this complex gown and so she chose to wear a pair of drop earrings, with 62 white opals and diamond pavé, a bracelet with 49 carats of brown diamonds, all set in white gold with a 'tot et moi'-style pear-shape 4-carat diamond ring. The soft milky white opal earrings and the gentle sparkly brown diamonds were probably all returned at the stroke of midnight... but the award she got to keep.



WORN BY CATE BLANCHETT WORN AT ACADEMY AWARDS WORN IN 2014 WORN BY ARMANI PRIVÉ



American Designers at Home

Sam Cochran

October 2026 | Hardcover | ARCO07000
\$50.00 | 9781837837076
256 Pages | 10 x 12 in
Full-color photography throughout

[View on Edelweiss](#)



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British Designers At Home
9781784883461
\$50.00 | Hardcover

American Designers at Home is an engaging and visually enticing interiors book profiling 20 of the most important names in American design in their own personal spaces, from hip hang outs in Brooklyn to expansive Mid-Century masterpieces on the Californian coast.

Each designer has been profiled and photographed at home; alongside details of their working life and the story of how they became interested in design, they talk at length about the house itself and the thinking behind its design and decoration.

From Long Island's ultimate glamorous house boat to a dreamy family farmhouse in the Texan countryside, these are the most influential designers working today, setting trends and standards for classic and modern American style.

Sam Cochran is a longtime design editor who currently serves as the Global Features Director at *Architectural Digest*. As an expert in sustainability, renovation and contemporary design topics, he makes regular appearances on television and industry panels. Sam is also the co-author of several books, including Colin King's best-selling monograph *Arranging Things*; Bryan O'Sullivan's *A New Glamour*; and Robert A.M. Stern's *Houses*.

- Home tours of the leading US designers
- Homes from across the country
- Written by a highly regarded *Architectural Digest* journalist



SHAWN HENDERSON

Hillsdale, New York

SHAWN HENDERSON was relaxing at home upstairs when, in 2017, the place burst into flames. "I suddenly heard the pops of wood burning," he remembers. "Then I looked outside and smoke was pouring out where the roof met the chimney." An intruder went through the great room, so within the house's 1980s addition, as the designer rescued his dogs and prized pieces of furniture. Firefighters managed to extinguish the blaze before it reached the main structure. Still the damage was daunting. Initially, he planned to sell as soon as he could. But once financing started to go up, he had a change of heart. Recall Shawn: "I got excited."

It's easy to see why. Forward perfect, the original clapboard house—an eyebrow colonial, so called for its square second-story windows—dates to the 1830s, having an inside the road until a prior owner moved it deeper within the nearly 12-acre plot. The walled structure now overlooks a pond, one of the property's many picturesque features, which also include a barn, spreading meadows, and stream. For Shawn, who bought the place with an ex-boyfriend in 2003, it ticked every box. "I wanted an old house with character, I wanted to be near a body of water, and I wanted privacy," he explains. Born and raised outside Albany, he also wanted to be close to his family. "But as we too close," he jokes. Even before the fire, the designer had spearheaded a number of updates—restoring the original house and raising a pine and hemlock building (now the pool house) in which to store his expanding inventory of furnishings. The addition had always been Shawn's least favorite part of the house. So after the fire, he was able to execute changes that had long been percolating in his imagination. Working with the architect firm Historical Concepts, he expanded the residence's footprint to include a separate chef's kitchen, a screened porch, and above it a proper primary suite. A light-filled family room connects the new structure to the old, where he was finally able to carve out space for an office. The overall

results feel thoughtfully anecdotal, with grouped galleries that suggest past lives.

Throughout the rooms, he has layered pieces of wide-ranging provenance, all rooted in open principles of comfort and quiet camaraderie. "It's an extension of my work but it's also deeply personal," he says of the mix, which he describes as class: American meets the Swedish countryside. "Hillsdale is where I keep all my favorite things." These include a collection of animal "Winter" shirts and upholstered benches in his beloved Yves Klein blue. Hanging in the office are an array of family photos and mementos, among them a hand-cut silhouette of Shawn as a child and a mapstone of the sign that used to hang in his parents' rooms. In the pool house, which he and his partner Elio Fontana recently converted into a party barn and gym, is the sofa that has accompanied Shawn through many eras since an early New York City apartment. The bed in the original house's downstairs guest room, upholstered in Love Pines linen, came from his childhood home. Friends and family visit often, crafting their chamber, either of the two square guest rooms, or in the party barn's outdoor suite. "People have incredible reactions to this house," he says, recalling summer afternoons on the porch and cozy winter gatherings in the original house's living room, also a popular place to nap. "It's just incredibly peaceful and warm." That's a sentiment to him of course. "Over the years I could shed this place to be what it is," avers Shawn. Conversely, this place has shaped him. Here, he discovered his love of cooking, a passion he now can enjoy in the comfort of his proper kitchen. Somewhat to his surprise, he's become a habitué, taking regular walks in the surrounding cobb that sit in his bedrooms, with a view to the pond. And he's rolled up his sleeves, though he won't take credit for the meadows, which came into its own only after surviving a brush with arctic doldrums.

Everything happens for a reason. ■

Photography by Nate Teckay Styling by Nate Teckay

American Designers at Home 7



LEFT: Custom-made, hand-crafted dining table and chairs, designed by Shawn Henderson. RIGHT: Custom-made, hand-crafted dining table and chairs, designed by Shawn Henderson.





The Drinker's Guide to Japan

An Essential Handbook to Japanese Drinks and Drinking Culture

Wayne Shennen & Jesse Fink

October 2026 | Hardcover | CKB130000

\$42.00 | 9781837836031

256 Pages | 8½ x 11¼ in

Full-color photography throughout

[View on Edelweiss](#)



Japanese alcohol remains one of the world's great drinking enigmas – alluring, intimidating and often misunderstood. *The Drinker's Guide to Japan* cuts through the mystique with a bold, pretension-free approach that's about real drinking, not theory: what to order, where to drink it, and how to do so with confidence, whether you're in a neon-lit Tokyo alley or browsing bottles back home.

Written by Tokyo-based restaurateur and sake and shochu specialist **Wayne Shennen**, alongside internationally bestselling author **Jesse Fink**, this book distils years of on-the-ground knowledge into clear, practical guidance. You won't become an expert, but you *will* drink better – freed from guesswork, clumsy translations and the lingering sense that Japanese alcohol is just out of reach.

Lavishly illustrated with stunning location photography from across Japan, *The Drinker's Guide to Japan* is both a visual journey and an indispensable companion. Like travel itself, it opens doors – transforming Japanese drinking from something enigmatic into something thrilling, accessible and deeply rewarding.

Wayne Shennen is a certified sommelier and the first New Zealander to achieve the Advanced Level of Certified Sakè Professionals. He speaks fluent Japanese and owns Rangitoto Tokyo, a sakè and wine bar.

Jesse Fink is a longtime traveler to Japan and the author of six books which have been translated into 13 languages, including Japanese.

- A visual tour of Japanese drinking, from the best whisky and sake brands to guides to must-visit bars and distilleries
- A stylish package befitting of the aspirational topic
- Deep-dive on a specific subject, made accessible through stunning imagery



Caption: On special and important. It is robust of Japan.

The Key to Reading a Sake Label

WASH

酒

Sakaimetokoushu is best thought of as a classification or 'upper' tier for premium sake and there are distinct grades within it, as set out by the NTA. Another distinguishing character of these upper grades is that the processes and ingredients allowed in their production are strictly controlled. Identifying a bottle of *sakaimetokoushu* starts with identifying key details at point of purchase. On the label you will discover a wealth of useful information, none more important than the *seimaibuji* or rice-polishing ratio. It's probably the most critical Japanese term to get your head around when it comes to sake, because polish rate has the largest impact of any contributing factor on what sake tastes like. Rice polishing (*seimai*) is the process by which a grain of rice is buffed or milled. It removes the outer husk (the brown bit), proteins and enzymes to zero-in on the valuable starch in the centre of the grain. *Seimaibuji* is represented by a percentage on the label, and this figure is often misunderstood as representing the alcohol content. What the percentage actually indicates is how much of each grain of polished rice remains after milling, before fermentation begins.

When the label reads '70%' it means that 30 per cent of the outside of each grain has been polished away, so some brown-rice characteristics are going to come through. A *seimaibuji* of '35%' means that 65 per cent of each grain has been removed, so those brown-rice characteristics won't appear.

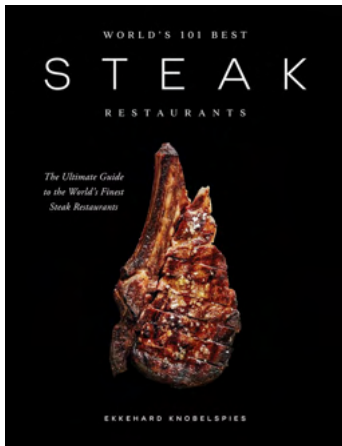
So, to reiterate, the lower the *seimaibuji* percentage, the higher the potential grade. Or the lower the number, the more delicate the sake and the less brown-rice characteristics. It is with *seimaibuji* that patterns emerge, and this is why polishing rate can be treated as importantly as AOC on a bottle of French wine. There are general, but not definitive, assumptions you can make about a sake based on this metric, the predominant one being that anything that doesn't qualify as a *sakaimetokoushu* is in effect *jutsushu*, which has no mandated polishing rate.



41

100 1000 Caption: On special and important. It is robust of Japan.
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World's 101 Best Steak Restaurants

The Ultimate Guide to the Steak World's Hall of Fame

Ekkehard Knobelspies

October 2026 | Hardcover | CKB115000
\$50.00 | 9781837837083
256 Pages | 8½ x 11¼ in
Full-color photography throughout

[View on Edelweiss](#)



Since its founding in 2018, the annual list of **The World's 101 Best Steaks** has become the definitive guide for steak lovers and a mark of excellence in the industry, often referred to as the “Champions League” of steak.

This luxurious guide not only celebrates the finest meat, but the full experience that surrounds the perfect steak. Featuring locations from around the world, this is a bucket list of the best restaurants to visit before you die. From Margaret in Sydney to Cote in New York, Hawksmoor in London and Burnt Ends in Singapore, make your next holiday even better by visiting one of these distinctive establishments. Organised by country, each profile features not only the restaurant's ranking, but also details on the dining experience, the origin of the meat, ageing method, type of grill and of course, essential contact details to make your next booking.

Set to the backdrop of stunning photography of each restaurant, this steak guide is essential for anyone who feels passionate about steak.

Ekkehard Knobelspies is the visionary behind The World's 101 Best Steak Restaurants, the definitive global ranking celebrating excellence in steak dining across five continents. With more than 20 years of experience in brand strategy, hospitality and gastronomy media, he has shaped a platform trusted by chefs, restaurateurs, and luxury travelers alike.

- World's 101 Best Steaks is a recognized name in the industry, lending credibility and attracting their loyal followers
- Cross-promotion opportunities through their website and social media
- Valuable and authoritative content, appealing to both novice and experienced steak lovers

AUSTRALIA

MARGARET

SYDNEY, DOUBLEBAY

MEAT MASTER
Neil Perry

ORIGIN OF MEAT
Australia

AGING METHOD
Dry-aged beef

TYPE OF GRILL
Wood-fired grill

ADDRESS
30-35 Bay St,
corner Gullidge Ave
Sydney NSW 2028
Australia

In Sydney's harbour-side suburb of Double Bay, Margaret radiates a sense of occasion. From the moment guests step inside, there's a feeling that this is more than just a restaurant. It is the culmination of a chef's life's work. For Neil Perry, who is one of Australia's most celebrated culinary figures, Margaret is both a tribute to his family and a statement of what modern Australian dining can be when guided by vision, respect and passion.

Perry has shaped the country's food culture for more than forty years, introducing generations of diners to new ways of thinking about flavour, produce and hospitality. At Margaret, his philosophy reaches its most personal expression. Named after his mother, the restaurant is built on a foundation of warmth, care and generosity. Where hospitality is not a profession but a calling.

The design mirrors this philosophy. An open kitchen breathes life energy into the dining room and its wood-fired hearth glows with quiet intensity. Natural timbers, soft textures with light that filters gently through the day create a space that feels both contemporary and timeless.

The room is elegant without being formal, refined yet unmistakably welcoming - a reflection of Perry's own approach to food and service.

What defines Margaret most is its devotion to Australia's heart. From the rolling pastures to the vast coastline, Margaret brings together the finest ingredients the nation has to offer. The patron's respect for provenance is evident in every element - a celebration of farmers and fishermen whose work tells the story of the land and sea.

Margaret is more than Neil Perry's flagship. It is a living portrait of Australian hospitality: confident, generous and rooted in place. To dine here is to experience not just a meal, but a moment in Australia's culinary story told through the lens of one of its greatest chefs.



2

3

SPAIN

LAIA

HONDARRIBIA

Jon and Aritzeta Ayala's Celebration of Basque Roots and Modern Fire

MEAT MASTER
Jon Ayala

ORIGIN OF MEAT
Mainly Basque Country, Spain

AGING METHOD
Dry-aged beef

TYPE OF GRILL
Wood-fired grill

ADDRESS
Barrio Antiko, 28
20260 Hondarribia,
Spain

Perched above Hondarribia, where the Basque hills ease down to the Cantabrian coast, Laia feels less like a restaurant than a retreat. Crossing its threshold, guests are welcomed with the warmth of a hearthstone. That atmosphere is no accident. Laia is the life's work of a family whose ties to this land are as deep as its roots.

For Jon Ayala, chef and master of the flames, the grill is both heritage and destiny. His cooking draws from Basque tradition - wood, smoke, salt, time - but turns it into something renewed. Beef from local farmers, treated with care, meets the fire of native wood, releasing aromas that are at once elemental and refined. Seasonal fish and vegetables, drawn from nearby waters and gardens, share the same clarity of place.

Laia, however, is more than Jon's creation. His sister, Aritzeta, defines the rhythm of the dining room. She welcomes with understated grace, proving that true hospitality is grounded in sincerity, not performance. As a sommelier, her selection blends the depth of Basque winemaking with a wide embrace of Spain and beyond, pairing each glass with a dish as if in conversation.

At Laia, every course echoes the voice of the Basque Country - land, sea, fire and family.

Jon and Aritzeta shape an experience where tradition and modernity meet, where memory is served on every plate. Their story is not only culinary, but personal - of childhood kitchens, of family and fishermen, of community. Guests who dine here share in that memory. If only for a few hours.

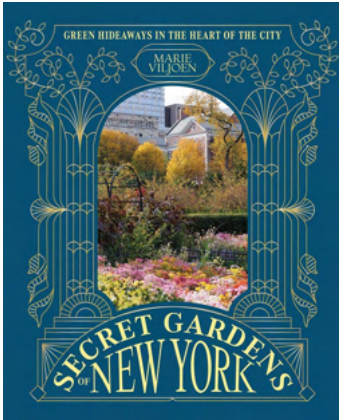
The building itself deepens the intimacy. Stone walls and wooden beams anchor the house, while contemporary touches and wide windows draw the landscape inside. Tables seem to extend into the sloped steps outside, merging meal and view.

Laia is a portrait of Basque hospitality drawn by brother and sister, a living dialogue between heritage and innovation that feels enduring and profoundly human.



4

5



Secret Gardens of New York

Green Hideaways in the Heart of the City
Marie Viljoen

October 2026 | Hardcover | TRV025050
\$29.99 | 9781837836666
224 Pages | 9¼ x 7½ in
Full-color photography throughout

[View on Edelweiss](#)



The Secret Gardens of Paris
9781784889777
\$29.99 | Hardcover

Millions of people visit New York every year, but many of them miss the real gems of the city: the many gardens, parks and squares. Everyone knows the key tourist spots to visit, but who doesn't want a tranquil hideaway, tucked away from the hustle and bustle, to have a coffee break and really enjoy the city like a local?

From large resplendent parks, perfect for a springtime stroll, to small squares where you can enjoy your coffee at leisure, this is for anyone hoping to travel to New York or simply looking for a little escapism. The book will feature gardens from all around the city, including the Battery Conservancy in Manhattan, Snug Harbor in Staten Island and the iconic High Line garden in the center of the city, along with their address, website and opening time, and will also dive into the botanical life that's abundant in many of these green spots

Written by garden expert and New York local Marie Viljoen, this new look at New York will delight tourists and locals alike.

Marie Viljoen is a Brooklyn-based author, writer, photographer and horticultural expert, originally from South Africa. She has cooked, created and gardened since childhood. Her love affair with food and plants is an evolving journey that she documents via her blog and creative Instagram page, where she is known as 66 Square Feet.

In addition to being an author at Chelsea Green Publishing, Marie has been a contributing writer at MarthaStewart.com and Remodelista and has a weekly column on Gardenista.

- A new way to explore New York
- Filled with beautiful location shots
- Marie Viljoen is a Brooklyn-based writer, photographer and horticultural expert

8



1— CONSERVATORY FRENCH

5 Rue de Seine, 75006
hours 9 a.m. to 6:30 p.m.

A short walk from the famous lovers' bridge, the Pont des Arts, and tucked behind the Institut de France, with its domed roof visible above the treeline, is this small treasure of a square.

Originally known as Square de la Rue Mazurine, it was renamed in 1969 in honour of the renowned French composer, conductor and pianist Gabriel Pierné (1863–1937), who had lived nearby.

There are several distinctive features in the square. Among the benches are two limestone ones fashioned into open books, a design that acknowledges the literary and artistic heritage of the area, in particular the Bibliothèque Mazurine – the library of the Institut de France – and the art galleries and bookshops of Saint-Germain-de-Paris.

The 1830 Fontaine Fragonard provides the gentle backdrop of running water and shows two faces, depicting Trade and Abundance. Sculpted by Alexandre-Evariste Fragonard (1780–1836), the son of the painter Jean-Honoré Fragonard, it was originally commissioned for the Marché des Carmes in the 5th arrondissement, but was relocated here after the market's demolition in 1930.

Another statue, a bronze of a young naked girl, was erected in 1908, but initially proved controversial. It depicts the daughter of sculptor Marcello Tommasi (1928–2008), and is known as 'Caroline'.

The cherry trees here create an abundance of blossoms in the spring when the square celebrates its own hanami, the Japanese tradition of simply 'looking at flowers'. The back wall is flanked by magnolia trees, which provide an ecosystem for birds and insects, giving the square the status of an 'Ecological'.

Enjoyed by local residents as much as visiting tourists, this square has a real Parisian ambience and is one of many that contribute to the current mayoral policy to create a greener city.

9

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2— LITTLE ISLAND

1 Place Saint-Germain-de-Paris, 75006
hours 9:30 a.m. to 6:30 p.m.

Not a stone's throw from the bustling Boulevard de Saint-Germain, this square nestles behind the Église de Saint-Germain-de-Paris, which was built on the site of a former Benedictine abbey, the ancient remains of its Chapelle de la Vierge providing a backdrop to the square.

It's hard to miss the acknowledgment to slayer Juliette Gréco (1927–2020) on its railings, and entering through its elegant gateway immediately ahead is an original bronze Picasso, a host of his former lover Dora Maar. Picasso gifted this to the city of Paris in 1959 in homage to his friend, French poet and playwright Guillaume Apollinaire (1880–1918), who died of Spanish flu at home at 202 Boulevard de Saint-Germain. The bronze was stolen in 1999 and not recovered until 2001, after being discovered in a ditch and exhibited in the town hall of Ouzé, whose inhabitants were initially unaware of its origins, some 30 kilometres from Paris.

Laurent Trache (1856–1919), after whom the square is named, was a French politician and deputy mayor of Paris. He is honoured by a commemorative plaque and a marble portrait in relief by François de Héran

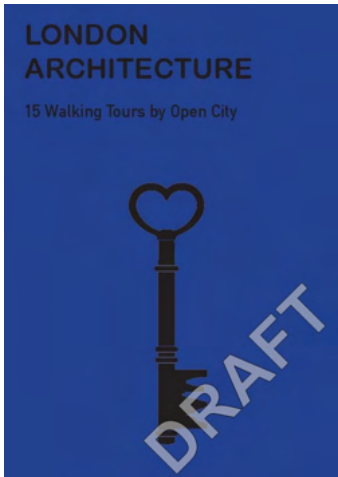
(1877–1962), a French doctor, sculptor and painter.

The square is situated in one of the most prestigious areas of Paris, known for its luxury boutiques and galleries and for the nearby restaurant Les Deux Mages, which first opened its doors in 1884 and was patronised by the likes of Picasso, Hemingway, Simone de Beauvoir, Camus and James Joyce, continuing to enhance the area's literary and artistic milieu.

The square is also home to one of the city's 107 Wallace drinking fountains, an initiative gifted to the city by English philanthropist Sir Richard Wallace (1818–1890) who financed, created and donated an initial 50 fountains, their purpose being to provide access to clean drinking water for everyone.

Garden beds are planted seasonally, ensuring a colourful turnover throughout the year – alongside the red and white horse chestnut trees, there is a linden tree, yew tree, Mexican orange blossoms and Rhododendrons. For local residents, shopworkers and casual visitors alike, it creates something of a sanctuary, sheltered and peaceful.

15



[View on Edelweiss](#)



London Architecture

15 Walking Tours by Open City

Open City

August 2026 | Paperback | ARC020000

\$24.99 | 9781837837120

288 Pages | 5¼ x 7¼ in

Full-color photography throughout

From Tower Bridge and Big Ben to City Hall and the Barbican, London's architecture is a rich tapestry of the city's history, defining its character and capturing the hearts of its millions of visitors and residents.

In this collection of 15, two-hour walking tours from Open City, the much-lauded charitable institution behind Open House Festival, you can discover the hidden secrets, incredible facts and fascinating histories behind London's most celebrated buildings. Including detailed maps, photographs of the buildings and information about every talking point on the tours, the city's most respected architects and critical thinkers will guide you through why each and every building in this book matters.

Including a foreword from a prolific London architect and covering the most culturally important buildings in central London, this is a guide that will show how beautiful the city really is, if you take a moment to look up.

Open City is a global charity empowering communities to learn about, feel connected to, and have a role in shaping places where they live. They are on a mission to make the built environment more accessible, and equitable, through tours, events such as the Open House Festival and an award-winning mentoring program, Accelerate, for young people traditionally excluded from architecture. There are currently 60 Open House Festivals around the world, from Lagos to New York.

- Walking tours written by big names in architecture
- Includes a map for each tour plus photographs of all the buildings
- Information about the most common architectural styles in London
- Guides to other points of interest along the way, such as museums, galleries and monuments

1. TRAFALGAR SQUARE

Architect: John Nash (concept 1812), William Wilkins & Sir Charles Barry (delivery and layout 1830s onwards), Norman Foster (modern presentation 2003) | WC2N

This essential moment in London's urban stage began as part of Nash's redevelopment of the West End, as a device to connect Regent Street to the Strand. The space was once the Royal Mews, north of Whitehall Palace. Stables constructed at Buckingham Palace freed up the land, and the 1826 Charing Cross Act enabled demolitions to begin. Nash's death in 1826 slowed progress, but in 1837 William Wilkins' plans for the square were approved. His centrepiece National Gallery to the north was built 1832-36. With Wilkins' death in 1839 the final design, including gilded lamp standards and fountains, was by Charles Barry. Nelson's column by William Railton was complete in 1843 — Barry didn't like it. Edwin Landseer's lions did not arrive until 1867 and were the second set made, earlier stone versions by a different sculptor were rejected and sent to Yorkshire. This square originated from the inside out and the buildings that frame it reflect that, being a typically London maquisard with each connected separately. Their culmination is the oddly proportioned National Gallery, so proudly commanding the space and yet with such awkwardly tight intercolumniation and that funny, plonky little dome. In the mid-20th century, Barry's original fountains were removed and gifted to Canada where they remain. New fountains by Edwin Lutyens were augmented with bronze mermaids and sea creatures by William McMillan and Charles Wheeler, unveiled in 1948. A major reimagining between 1996 and 2003 by Norman Foster saw the north side fully pedestrianised and connected via new central steps, creating a grander, more generous mood. Statues abound, largely forgotten or contested military figures and the odd monarch. The most interesting statuary monument is the Fourth Plinth. Originally intended for a statue of William IV that was never installed, it stood empty for a century, eventually being commandeered for a rolling commission of contemporary art. This has been a hugely popular success, bringing life and vitality to an otherwise fairly staid public space. There are fascinating smaller details too. London's finest Police Station, or the four bronze panels on the column base, made of melted down French cannons and featuring African sailor George Ryan. To the north, brass demarcations of the official imperial measurements, and inside a admiralty arch, one of the seven noses of Soho — if you nose you nose. Nelson's gaze suggests our route south along the ultimate corridor of power.



3. THE HEART OF WHITEHALL

Various architects and dates | SW1A

This central section of Whitehall was the nucleus of the Royal Palace. York Place was entirely to the east of the street, but Henry had grander plans and bought up land to the west. To connect them a first floor corridor was built, running over a gatehouse known as the Holbein Gate, roughly at modern day Horseguards. Another gate further along, the King Street Gate, meant the public right of way could be maintained, but also shut off if required. At its peak the palace covered 9.3 hectares, the western side providing space for the fun and games Henry loved; a tiltyard for re-enacting medieval jousts, a cock pit, tennis courts, a bowling alley, and more. By enclosing the fields beyond as a deer park, Henry created what is now St James' Park. By the time of William III and Mary II (reigned 1689-1702) the palace was unfashionable, and royal life had shifted westward. A major fire in 1698 spelt the final demise of Whitehall Palace. The site was sold, chopped up and redeveloped. From this time, a number of aristocratic mansions survive; Dover House undoubtedly being the finest, by James Paine in 1755-58, with giant rotunda and grandiose porticoed screen added 1787 by Henry Holland. As the business of bureaucracy spread northward from Westminster, so the process of government offices inhabiting former residential mansions crept along Whitehall, including a small, terraced row of fashionable town houses known as Downing Street — but the memory of the palace remains. Horseguards, a 1745-48 design by William Kent, brings a mid-way reminder of the ceremonial, in case you had forgotten, indicating the formal entrance to the Royal Court. Archaeological fragments survive embedded within the fabric of later buildings. The major survival though, is the undeniably Banqueting House of 1619-22 by Inigo Jones.

This strictly Palladian design, commissioned by James I and VI was unparalleled in the UK at that time and would have stood out significantly from the rambling old palace around it. This building changed British architecture. Neighbouring buildings from subsequent centuries show how the language evolved. That this building maintains such commanding presence here indicates its architectural significance; consider how a lesser building would be lost, especially in the context of the Ministry of Defence (MOD) building, crashing in behind.

The MOD was designed by E Vincent Harris in 1913. Construction only began in 1920, was paused again and completed 1929. The striped Neo-Classicism is strident. The scale is sheer, detailing robust and sparing. The mood is exemplified by Sir Charles Wheeler's great statues representing Earth and Water framing the north entrance. The massive elevations are broken by four raised, copper-roofed pavilions. The end elevations flex the convex gracefully, with uppermost colonnades linking the pavilions. Sliced across the historic streetscape, this building could be maudlin or severe. It is neither, and de-





Now



[View on Edelweiss](#)



Manhattan Wardrobe

A Fashion Lover's Guide to the Best of New York
Blair Breitenstein

October 2026 | Hardcover | DES005000
\$23.99 | 9781837834792
192 Pages | 5¾ x 8½ in
Full-color Illustrations

In the bustling heart of the United States lies a metropolis unlike any other. New York City, with its towering skyscrapers, diverse neighbourhoods, and pulsating energy, is not just a geographical entity; it's one of the fashion capitals of the world.

In her new book, cult-illustrator Blair Breitenstein, known to thousands as her Instagram handle @Blairz, explores the key differences in fashion between Uptown and Downtown NYC. Uptown has a more polished and classic style, while Downtown is eclectic, edgy, and experimental. Each neighborhood will be featured, with highlights on where to shop, dine, and explore, showing how the local culture and vibe shape its unique fashion sense.

Local New Yorker Blair walks you through her must-see spots, including Bemelmans Bar, retailer heaven on Fifth Avenue, how to hail a cab in style and the hidden gems of Downtown. Illustrated throughout with whimsical, stylish illustrations, this is a must-have for fashion-lovers around the globe.

Blair Breitenstein is a New York City-based fashion illustrator who has spent the last decade creating dynamic, bold artwork for top beauty and fashion brands. Her collaborations include projects with MAC Cosmetics, Saks Fifth Avenue, and Alice and Olivia, where her signature mixed media style – combining pastel, watercolor, and marker on paper – brings fashion to life in a fresh and expressive way.

- Fashion gifting titles are always in demand
- Excellent souvenir for any fashion-lover visiting New York
- Blairz has 153k followers on Instagram
- She has collaborated with some of the world's biggest fashion brands including Oscar de la Renta, *Harper's Bazaar* and The Carlyle



LOREM IPSUM
NOVES SEDEMUS
NIQUIUS

GREENWICH VILLAGE,
Downtown

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[View on Edelweiss](#)



Bath Magick

Over 40 Bath and Shower Rituals
to Heal, Relax and Empower

Elizabeth Dickson

October 2026 | Hardcover | OCC011000

\$19.99 | 9781837836093

144 Pages | 5¾ x 8½ in

Full color photography and illustrations

There's no better way to relax than by taking a hot bath, but what if you could combine that bath with a sprinkling of magick?

In *Bath Magick*, witch Elizabeth Dickson presents over 40 bathing, shower and seasonal rituals that will help you to heal, relax, take control and live your most magickal life. By combining water witchcraft, the power of crystals and color therapy, you will learn how to connect to your deeper intention, and transform your bathroom into a magickal sanctuary for healing. Each recipe contains a crystal, essential oils, and various natural ingredients, with an explanation of what each ingredient does and how it contributes to the desired healing.

Unlike other water ritual books, *Bath Magick* contains over 40 bath rituals, as well as shower rituals for when you are short on time. This is a spiritual self-care book like no other.

Elizabeth Dickson is the founder of Ritual House and the creator of Girl & The Moon Rituals (@girlandthemoon_rituals). Her work is rooted in real life, motherhood, ambition and rebuilding. She believes ritual is not about escape, but about returning to yourself and that sometimes transformation begins in water.

- Simple way to incorporate magick into your life
- Elizabeth has over 195k followers on Instagram (@girlandthemoon_rituals) and 61k on TikTok
- Turn your next bath into a cauldron with over 40 recipes
- Growing interest in self care from micro influencers, not massive corporations



How to Blend Your Potions

Here's how to blend your potions with salts, oils, herbs and extras, so your Ritual feels magical and is skin friendly.

Make It Unique

Trust what feels right for you. Adapt where you need to. Never forget that the most powerful ingredient in all of this is you.

Start with a Base:

- **Salts or Milk Powders:** 1–2 cups in the bath to soften water, ground your energy and act as a carrier for oils.
- **Clay, Powders or Charcoal:** 1–2 tablespoons if your Spell is for cleansing, detox or colour magic. (Note: they may stain the bath if used heavily.)

Safely Add Your Oils:

- 5–10 drops of your chosen essential oil is plenty.
- Always dilute essential oils by putting some salts, honey, milk or carrier oil in a bowl and add the essential oils **before** adding to the water. Never pour or drop essential oils directly into the bath, if added next the oils float on the surface and can cause irritation.

Herbs and Flowers:

- Sprinkle directly into the bath, like floating petals, or scatter around the bath, if like to think of this as art.
- Or you can bundle 2–3 tablespoons of your mixture in a muslin bag or tea strainer for a mess-free bath.
- For stronger magic, brew herbs as a tea first, allow to cool to room temperature, then pour the infusion into your bath.

Extras:

- **Crystals:** Place water-safe stones in the bath, keep delicate ones on the edge or close by.
- **Softening Energy:** Add ½–1 cup of milk, a spoonful of honey and a handful of oats for softness and abundant energy.
- **Candles:** For light and fragrance.
- **Paper and Pen:** For journaling your intentions.

Set with intention:

- Once you have assembled and mixed your chosen ingredients, use your hand or a wooden spoon to focus intention while doing so.
- Less is more. You can always add, so start slowly as you can't take out once it's in.

Journaling:

- Record what you have learned. You can then see how you are progressing.

BATH MAGIC 35

Witch's Garden Bath

A Ritual for reclaiming your feminine strength, grounding in the present and connecting to ancestral wisdom, because their wisdom can be our wisdom.

Every Witch needs a garden – a place to return to. This bath conjures that sacred space, even if it's just water, herbs and candlelight. Here is where your soul reconnects with Mother Earth. This is a Ritual for when life feels chaotic, for nurturing your inner sacred wildness and tending to your own secret garden: you.



Cleanse, Prepare and Mix: Clean your space, open a window. Let in some fresh air.

Add the prepared salts to the bath of water and swirl gently clockwise. Place the herbs on top of the water with care and let them float. Or, if you prefer, add the herbs to a muslin bag. Let the scent rise from the steam. Sink into the water and feel your body held, just like the roots in Earth.

Set Your Intention: Place your hand over your heart and say:

I return to myself and what is simple. I root myself in truth. I bloom in my own time.

Immerse and Reflect: Breathe deeply for a moment and feel your energy ground. Soak for 20–30 minutes. Let the water carry the weight of anything that is not enabling growth.

Invocation: Repeat three times:

As roots run deep, so do I. As herbs grow wild, so may I. As I will it, so shall it be.

Release and Reset: When ready, gather a few herbs in your hand and thank them. Pull the plug with care and let the water drain. Pat your body dry and wrap yourself in something warm and soft.

Honour the Ritual: Dry your herbs and keep one and place this in your journal. Sip a herbal tea and let the Spell continue from the inside out.

Reflect and Deum:

- What growth have I already made?
- What does my inner garden look like?
- What do I see as a challenge?

Magick to Mix

- 1 cup Epsom salts
- ½ cup pink Himalayan salt
- 1 tsp marsh or spirulina
- 4 drops of rosemary essential oil
- 3 drops of basil essential oil
- 2 drops of lemongrass essential oil

Elements to Sprinkle

- Fresh or dried rosemary sprigs
- Fresh basil leaves
- A lemon slice or dried lemon peel
- Green seaweed or moss
- agate crystal (water-safe if polished)



WATER

Earthy green or clear water with floating herbs and algae.



DEPTH OF WATER

Shallow to mid-depth for grounding, not floating.



RELEASE

Beeswax candy, strengthens the aura field and returns you to the wisdom of your roots.



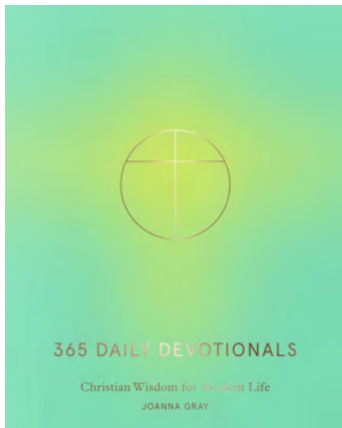
TASTE

Green with charcoal, practical magick, ancestral healing.



SET INTENTION

Close-waist, cooling in seeds of intention.



365 Daily Devotionals

Christian Wisdom for Modern Life

Joanna Gray

October 2026 | Hardcover | REL006770

\$21.99 | 9781807120368

384 Pages | 4¾ x 5¾ in

Two-color

[View on Edelweiss](#)



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365 Daily Devotionals is a meditative prayer journal filled with poignant devotionals for you to contemplate every day. Each page includes one devotional, followed by the source and an action point for readers to take away with them.

The book follows a chronological style, beginning with the birth of Christ, continuing through the most significant parables and ending with the resurrection, with explanations behind religious events peppered throughout to provide support.

Thoughtfully designed with warmth and accessible writing, this stunning prayer journal is the perfect bedside-table companion, helping you feel connected to your faith throughout the entire year. Whether you're a devout believer or new to Christianity, *365 Daily Devotionals* will gently guide you to build an empowering relationship with your spirituality.

Joanna Gray is a writer, journalist and interviewer. She runs festival events and educational programmes for Wimbledon BookFest in the UK and co-ordinates the Jane Gardam Short Story Award. She is the author of many books in Quadrille's *Little Book of* series, including *The Little Book of Self-Care* and *The Little Book of Kindness*.

- Beautiful, pocket-sized prayer book that's designed to easily dip in and out of
- Perfect for existing, devout believers and also those who are new to spirituality and religion, who don't know where to start
- Young, stylish packaging aimed primarily at millennial and Gen Z, where Christianity is experiencing a big resurgence
- Warm, thoughtful package to provide comfort and solace in dark times

1 JANUARY

“Above all, do not be ashamed of yourself, for that is the root of your trouble.”

ELDER ZOSIMA, IN BROTHERS KARAMAZOV BY DOSTOEVSKIY



Consider today why you may feel shame, and then allow yourself the mercy of letting it slip away. *Do not be ashamed of yourself.*

3

2 JANUARY

“For to us a child is born, to us a son is given, and the government will be on his shoulders. And he will be called Wonderful Counsellor, Mighty God, Everlasting Father, Prince of Peace.”

ISAIAH, CHAPTER NINE, VERSE 6, NEW INTERNATIONAL VERSION



Neither a god of thunderbolts, nor a god of war, the Christian God manifests as a tiny babe in arms. Today, reflect on all that is vulnerable and precious and imbued with the divine.

4

3 JANUARY

“I am giving you a new commandment, that you love one another; just as I have loved you, that you also love one another.”

JESUS, SPEAKING IN JOHN, CHAPTER 13, VERSE 34, NEW AMERICAN STANDARD BIBLE



Today, will you love one another?

5

4 JANUARY

“Blessed Lord, you know that I am suspected and despised in many places because of my love for you. Lord, in your mercy, turn all this shame into glory, and give me strength to endure whatever you want me to suffer for love of you.”



Medieval mystic Margery Kempe arrested in 1417, prays for deliverance from oppression. Her words are an eternal plea for freedom from tyranny and the strength to endure it.

6



[View on Edelweiss](#)



9 781807 120177

52 Things to Do Instead of Texting Your Ex Millie O'Neill

September 2026 | Hardcover | HUM012000

\$14.99 | 9781807120177

112 Pages | 4¾ x 6¼ in

Full color illustrations

Having the urge to text your ex is normal. Acting on it is optional.

We've all been there – hovering over the send button, weighing up whether it's a good idea (spoiler: it's not). *52 Things to Do Instead of Texting Your Ex* is your secret weapon when it comes to mastering your impulses. Discover distractions that actually work, from 5–minute fixes to full-day plans. Unpack why you want to text them in the first place (and why it's a bad idea). Practice confidence-boosting mantras to give you the strength to resist. And find advice on how to navigate moments of weakness – and what to do if you do give in.

Whether you're freshly dumped, mildly curious, or just bored on a Sunday night, this book is the key to keeping your phone in airplane mode and your dignity intact.

Millie O'Neill is a writer and editor specializing in lifestyle and wellness. She lives in south London with two cats and an ever-growing collection of houseplants, and drinks more tea than anyone she has ever met.

- 52 practical and funny alternatives to sending that text you know you'll regret
- Features mini advice articles to help you unpack your feelings and boost you on your healing journey
- Stylish package and quirky illustrations make this the perfect self-purchase or a gift for that friend who you suspect is at risk of slipping!

In a world where we are constantly connected, one of the hardest things about breaking up with someone is just how easy it would be to get in touch with them.



You don't have to go anywhere. You don't have to get out of bed. You don't even have to speak. Most of us spend a significant portion of every day holding in our hands a device that allows us to contact almost anyone, at any time. Gone are the days when getting in touch with an ex meant throwing pebbles at their window, writing a heartfelt letter or standing outside their house holding a boombox in the air. These days, it can be as simple as picking up your mobile and typing out a simple, 'Hey.'

But just because you can, it doesn't mean you should. I mean, you know that, right? You know you shouldn't text them. I know you shouldn't text them. Literally everyone knows you shouldn't text them. If you are sitting on a packed train reading this, and you say aloud, 'Hi, train full of strangers. Should I text my ex?', they will all shout, 'NO!'

So, we're clear on that, right?
You shouldn't text them.'

The problem is that even if you accept you shouldn't do it, it's still really tempting, and really bloody easy. Short of throwing your phone into a fountain à la Anne Hathaway (breaking up with an evil boss is still sort of a break-up), it might feel almost impossible to avoid.

That's what this book is for. I have been there, I have done that, I have sent the Text of Unimaginable Regret.

And I have 52 ways to help prevent you from making the same mistake. **let's get started.**



08

Don't get cross,  get cross-stitching  

Gross stitch is not just for old ladies at coffee mornings*. The beauty of cross stitch is that it's super simple to learn: you literally. **JUST. STITCH. GROSSES.**

*although tbh, old-lady crafts are always super fun and comforting, so I'm heavily in favour of getting hobby tips from grannies.

You can buy simple beginners' kits online that come with the thread, needle, hoop and fabric, and a lot of stores offer playful and contemporary designs. It's not all 'Bless this mess' and 'Home sweet home', although these can bring a certain retro charm to proceedings.

The best thing about cross stitch is that you're creating something tangible, and it's easy to see your progress. Oh, and it keeps your hands busy. You can't text and stitch. You just can't.





Into the Coven

A Spellbinding Coloring Book for the Modern Witch
Anna Tromop

August 2026 | Paperback | GAM020000
\$14.99 | 9781837836345
96 Pages | 8¼ x 9¾ in
Black and White Illustrations

[View on Edelweiss](#)



Into the Fungarium
9781837836352
\$12.99 | Paperback

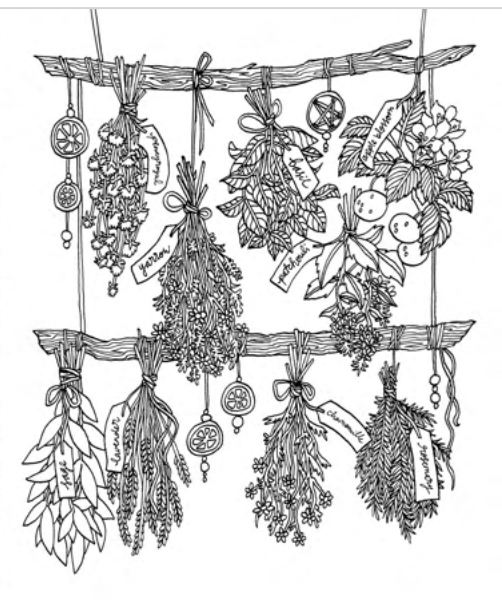
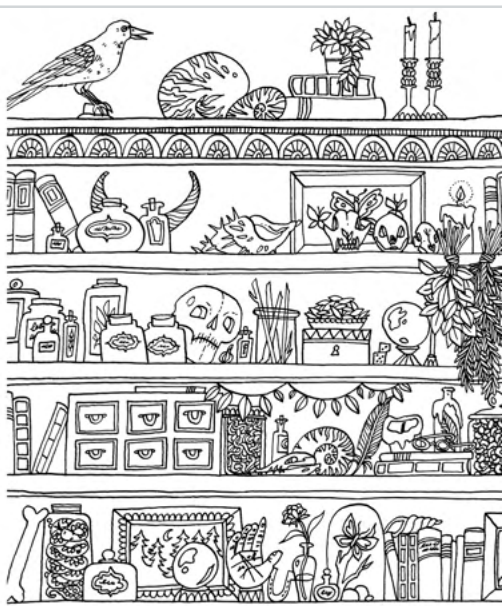
Into the Coven is the perfect activity book for autumn, packed with magical illustrations to color in.

From witch's familiars like black cats and ravens to scenes from the apothecary with potions and herbs, this mystical coloring book is sure to keep you enchanted for hours. As you color in, discover spells, history and folklore and let your imagination run wild.

Feel the call of the coven and nurture your inner witch.

Anna Tromop is an illustrator and artist based in Oslo, Norway. Her work is detailed and usually inspired by the wonders of nature, myth and fantastical stories. Ink and watercolor are her favorite media, and you can find her work on everything from branding and drinks packaging to publishing projects and home décor at www.annatromop.com.

- Adult coloring books are making a comeback as we look for ways to slow down and get creative
- Publishing in autumn – not only is it spooky season, it's also the perfect time to get cozy and practice creative hobbies
- Publishes ahead of the release of the *Practical Magic* sequel
- Part of a new series of intricate adult coloring books, following *Into the Fungarium*





Shadows of Romance

A Gothic Coloring Journey

Annabelle Avendell

September 2026 | Paperback | GAM020000

\$10.00 | 9781807120832

96 Pages | 8¼ x 9½ in

Black and White Illustrations

[View on Edelweiss](#)



Step into a world where darkness meets beauty with this captivating coloring book inspired by gothic romance, fiction and architecture.

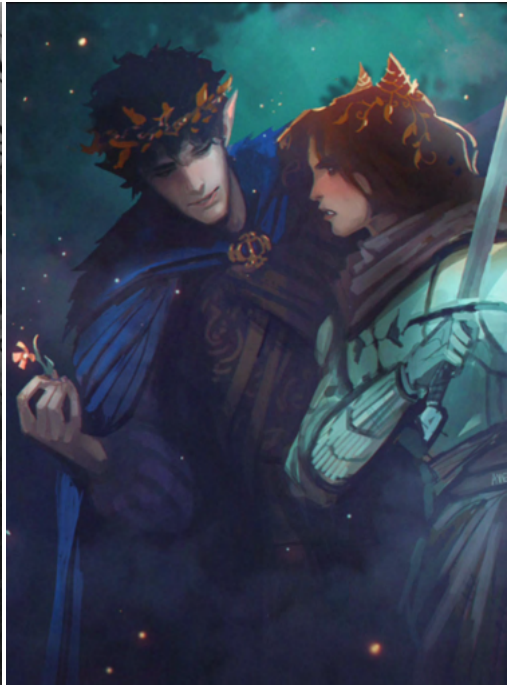
From the acclaimed illustrator of the bestselling *Alchemised*, this collection features intricate designs that explore themes of romance, death, decay and gothic architecture. Each page invites you to immerse yourself in scenes of haunting landscapes, romantic encounters and mythical creatures.

Perfect for fans of gothic fiction and art, this coloring book draws on Avendell's distinctive style offering a blend of elegance and eeriness.

Unleash your creativity and bring these mesmerizing illustrations to life.

Annabelle Avendell was born and raised in Munich, Germany, where she began drawing and painting as soon as she could hold a pencil. Avendell now lives in Pennsylvania and has merged her passion for art with her love of reading, discovering her creative niche in book illustration. Her artwork has since been published worldwide.

- Intricate designs inspired by the gothic trend, dark romance and architecture
- From the bestselling illustrator of *Alchemised*
- Ideal for enthusiasts of gothic fiction and art, aligning with the current popularity of the genre





Forbidden Romance

A Romantasy Coloring Adventure

Lia Ramirez

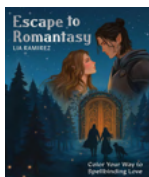
September 2026 | Paperback | GAM019000

\$12.99 | 9781837837182

96 Pages | 8¼ x 9½ in

Black and White Illustrations

[View on Edelweiss](#)



Escape to Romantasy

9781837837175

\$12.99 | Paperback

Dive deeper into the world of romantasy with the second in this Romantasy coloring series.

Bursting with the genre's most popular tropes, the book will chart a romantasy coloring adventure. Divided into four parts, color your way through **Bonded Coven**, **Kingdom of Blood**, **Wolf Heart**, and **Vicious Fate**. Packed with gothic romance and medieval fantasy scenes, color your way through enchanted kingdoms, bring life to witches and warlocks, and make enemies to lovers glow with vivid colors. Influencer and illustrator Lia Ramirez leaves no stone unturned in this spellbinding book, covering the most popular iconography including clandestine lovers, fabled forests and mythical beasts. Whether you're new to the genre or an inveterate romantasy fan, this addictive coloring book will have you reaching for your pens and pencils at every single page.

Lia Ramirez is an artist, illustrator and influencer based in Ohio, USA. With a masters degree in artistic production, she is an avid romantasy fan and creates cover art for NY Times and USA Today best-selling romantasy author, Penn Cole. *Escape to Romantasy* and *Fae Enchantment* are her first books for Quadrille.

- Romantasy is an ever-growing genre with a huge audience
- Highly-detailed, bespoke illustrations from an expert with the bonus of having a large social media platform
- Coloring books are seeing a big resurgence, so this book is very timely!
- Lia has a large social media platform (214k Instagram followers) with a highly engaged audience





This Book Will Make You Psychic

Increase Your Powers of Perception,
Trust Your Intuition and Take on the World

Kerry Ward

September 2026 | Hardcover | OCC007000

\$21.99 | 9781837836642

128 Pages | 6¼ x 8½ in

Full-color Illustrations

[View on Edelweiss](#)



9 781837 836642



Cardless Tarot

9781784889562

\$20.99 | Hardcover



The Light in the Dark Tarot &

Oracle Deck

9781837833344

\$32.50 | Paperback

Unlock your hidden abilities with *This Book Will Make You Psychic*, a transformative guide that empowers you to discover and harness your psychic potential. This comprehensive book introduces a unique 3-step technique: **BELIEVE, RECEIVE, PERCEIVE**, designed to help you explore and develop your innate abilities.

In **Part One: BELIEVE**, you'll learn the importance of belief in unlocking your psychic potential. Discover the various types of psychic abilities and identify your unique strengths through zodiac insights and an interactive quiz. **Part Two: RECEIVE** offers step-by-step exercises to help you receive psychic messages safely and effectively. From opening and closing techniques to shielding and grounding, this section provides practical tools for tuning into emotions, channelling messages and enhancing your practice with herbs or crystals. Finally, in **Part Three: PERCEIVE**, you'll master the art of translating and interpreting these psychic messages. Learn to trust yourself, develop lateral thinking skills, and use guided meditations to make sense of psychic data.

Whether you're a beginner or looking to deepen your practice, *This Book Will Make You Psychic* is your essential guide to the messages from beyond. Your psychic journey starts here.

Kerry Ward is a leading voice in modern tarot, making the ancient art of divination accessible, relatable, and empowering. With years of experience as a professional tarot reader, she has helped thousands gain clarity and direction through her unique approach to spiritual guidance.

- Kerry is a successful tarot reader and esoteric writer
- She often gets asked by clients how they can develop their 'gut instinct'
- People are looking to hone in on their spidey senses more and more



THE TYPES OF PSYCHIC ABILITY

I HAVE BEEN A TAROT READER for over 30 years and have clients all over the world. For the past year, I've been surveying and speaking to them in depth about their own psychic experiences, to get detail and description (remember: 'if we can describe it, we can teach it').

Although ultimately psychic abilities unique, there are a number of established types, which most people fall into. They are all entitled 'clair-'something'. Clair is the French word for clear, and the second part of the clair-word denotes the sense that the psychic information comes via, for example, clairvoyance (clear sight).

This wouldn't be a book about psychic ability if I didn't outline these definitions. And you might be the type of person who enjoys the labels and definitions, and finds them to be a guidepost rather than a fence. However, I am going to be a bit controversial here. I don't find these very helpful. In my own experience, the sensorial experience is a mash up, a mixture of different senses, so trying to stuff it into one category or another has just made me shave the edges off to make it fit, if you know what I mean.

I think the real magic here is in the alchemy of different sensorial elements coming together in new ways. For instance, my 'smelling' bad people. It isn't an aroma or fragrance I am experiencing, although I feel like I breathe it in. When I really notice what I'm doing, I have closed off my throat as I inhale to almost trap the air in my nose, so I don't actually smell or taste anything, it's more like a different kind of air test. So the closest mechanism is the act of smelling, but that's not the whole story.

THIS BOOK WILL MAKE YOU PSYCHIC

PATIENCE AND PERSISTENCE AFFIRMATION

Before you move to the next chapter, try this affirmation exercise.

This is real. This is happening. You are psychic – this is an ability you have. Let's make it happen more often and feel more tangible. It's through trial and error and experience that this will take shape. Be patient but be persistent!

I want you, at the start of each day and at any point during the day when you are bored or waiting or daydreaming, to try this affirmation exercise. Repeated attempts will recalibrate your acceptance and appetite for psychic experience. I know because this is what I do.

- Commit to briefly stepping outside of ordinary reality by taking a long, slow inhaling and exhaling breath.
- Then say (out loud or in your own mind) 'I believe, I receive and I perceive' and as you do so, add the below visual and sensation to each part of the affirmation.
- As you say 'I believe', imagine your heart opening, like a little door or window, and releasing a glowing, green, swirling cosmic energy which thrums and undulates with magic. It is a magnetic force attracting other psychic forces.
- As you say 'I receive', imagine the top of your head opening up and receiving pure, white light and spirit from the heavens above. This white light beams straight towards your green heart energy and mingles with it, creating a glowing spirit force that fills your entire body.
- As you say, 'I perceive', imagine this spirit force shooting out of the middle of your forehead, between your eyes, as an intense purple beam of light. It shines far into the distance; it reaches beyond the horizon of your line of vision.
- Stay in this relaxed, receptive state for a few moments, feeling these energies at these places in your physical self. Repeat the mantra 'I believe, I receive and I perceive' and then take another deep breath, open your eyes, and set out on your day with the expectation of noticing new things in your realm.

You can, of course, play with this affirmation and visualization, and make it your own. Done regularly, it will set the right mind, body, spirit vibration for further exploration.





[View on Edelweiss](#)



Fungi Lore

The Myths, Folklore and Magic of Mushrooms
Sally Coulthard

September 2026 | Hardcover | SCI094000
\$21.99 | 9781807120115
144 Pages | 5¼ x 7¼ in
Full-color Illustrations

Discover the enchanting world of mushrooms in *Fungi Lore* by Sally Coulthard, author of *Floriography* and *Bird Lore*.

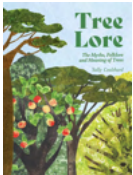
This beautifully illustrated book delves into the magic, mythology, and mystery of fungi, revealing their profound influence on human history and culture. Explore 50 of the world's most curious and mystical mushrooms, from the fairy tale allure of the Fly Agaric to the grotesque Stinkhorn.

Learn about the Tippler's Bane, a mushroom that turns an innocent drink into a lethal potion, and uncover how fungi have inspired medicine, magic, storytelling, and ancient customs.

Fungi Lore is a journey through the hidden magic of one of nature's most mysterious organisms, perfect for nature enthusiasts, history buffs, and anyone captivated by the wonders of the natural world.

Passionate about the countryside, **Sally Coulthard** is best-known for being *Country Living's* 'The New Good Life' expert since 2018, with a monthly column and online video series. Sally is also the best-selling author of over thirty non-fiction books about nature, rural history and craft. Her titles have been translated into over a dozen languages.

- Reveals the profound influence of fungi on human history and culture
- Beautifully illustrated, making it visually appealing and enhancing the reader's experience
- Features 50 of the world's most curious and potent fungi, perfect for nature enthusiasts, history buffs, and those captivated by the natural world



Tree Lore
9781837836321
\$21.99 | Hardcover



Bird Lore
9781837833061
\$21.99 | Hardcover

Lobster Mushroom

Hypomyces lactifluorum

Imagine a nightmare world where a living organism is hijacked by a parasite, its metabolism rewritten, its colour and texture altered, and even its taste transformed. Welcome to the strange and fascinating realm of *Hypomyces lactifluorum*, a mold-fungus that preys on forest fungi and turns them into something entirely new. What begins as a plain white mushroom quickly becomes a lurid, fiery-orange mutant, a striking anomaly in the forest undergrowth.

Mostly found in North America, this mold is picky in its choice of host, often targeting the Stubby Britlegill (*Russula brevipes*) or Blancaccio (*Lactiflous pipretus*). The infection begins when the mushroom is dusted with the white spores of *Hypomyces lactifluorum*. From that moment, the transmutation is swift and thorough - within just a handful of days, the host's delicate gills and pale flesh are overwhelmed. The fungus spreads both across the surface and deep into the mushroom, digesting tissues and replacing them with its own mycelial matrix. The result is a smooth, rigid rind, blazing in a sunset crimson, and one that completely masks the original species.

Yet this identity theft comes with a delicious reward. The parasitic mold-fungus reshapes the mushroom not just physically, but chemically; bitter compounds are neutralized, sugars and flavour compounds are concentrated, and the flesh becomes deliciously firm and dense - almost crunchy - even after cooking. And the final surprise? Despite having absolutely no connection to crustaceans, the Lobster mushroom delivers an unmistakable oceanic twist. Its aroma and flavour evoke cooked lobster or crab, turning an ordinary forest fungus into a culinary treat - a mushroom that not only looks like a lobster, but astonishingly, tastes like one too.



14

Lingzhi

Ganoderma sichuanense

Around seven thousand years ago, a society flourished on the coast of China. Archaeologists call it the Hemudu culture and, from the things these ancient people left behind, it appears to have been a civilisation that enjoyed rich and fulfilling lives. Not only were they among the earliest peoples to cultivate rice, the Hemudu domesticated pigs, grew delicious crops and fished the surrounding waterways. And when they weren't finding food, people played musical instruments, crafted beautiful pottery and lacquerware, wove fabric, and carved intricate jade ornaments. Their settlements reveal communities that blended practicality with artistry, suggesting a deep appreciation for both survival and beauty.

For a region considered the cradle of ancient Chinese culture - and one that produced such highly developed craft traditions - it is striking that Hemudu burials contained very few grave goods. The treasured objects that were occasionally placed with the dead, therefore, take on particular significance. Among the most intriguing of these were remnants of a very special mushroom: *Ganoderma sichuanense*. Its Chinese name, 灵芝 (Lingzhi), has been translated as 'spirit mushroom' or 'mushroom of immortality', and in Chinese art often symbolises wellness, great fortune and exceptional longevity. Rare in the wild, Lingzhi was historically accessible only to nobility, spiritual leaders and individuals of elevated status.

Over time, Lingzhi's reputation as the giver of vitality only grew. Today it is commercially cultivated and widely used in traditional Asian medicine for its purported immune-boosting, disease-resisting and anti-inflammatory properties. Given its long association with wealth, power and immortality, it is easy to see why the Hemudu may have chosen this fungus for their funerals. In honouring their dead with Lingzhi, it's tempting to imagine they were offering the ideal gift for a loved one on the threshold, stepping toward the afterlife.



24



ICONIC: Doechii

The Making of a Legend in 50 Images

Quadrille

September 2026 | Hardcover | MUS050000

\$12.99 | 9781837836963

112 Pages | 6½ x 7½ in

Full color photography

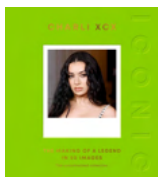
[View on Edelweiss](#)



'Stop creating from the perspective of what other people want you to make.'

Dive headfirst into the world of ultimate pop sensation and rapper Doechii, in a vibrant celebration of the 'Anxiety' icon's most incredible moments to date. From her early life growing up in Florida to her incredible sweep of awards at the VMAs, you'll learn all there is to know about the 'NISSAN ULTIMA' singer's journey to stratospheric fame and global popularity, including her sold-out shows, festival performances and internet-breaking fashion moments.

Packed with 50 gorgeous images accompanied by insights into her life, join the 'DENIAL IS A RIVER' megastar on a visual journey of her life so far. With powerful vocals and slick dance moves, there's no doubt this 'BLOOM' performer is an unstoppable force in the music industry. Making waves with her bold lyrics, '90s style and unforgettable music videos, *ICONIC: Doechii* proves her status as one of the most exciting new artists of her generation.

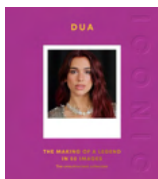


ICONIC: Charli XCX

9781837836017

\$19.99 | Hardcover

Quadrille is a global, award-winning lifestyle publisher. It believes in the transformative power of books – and its mission is to enrich readers lives, feed minds and fuel creativity. Cutting-edge design combines with inspiring content for audiences around the world.

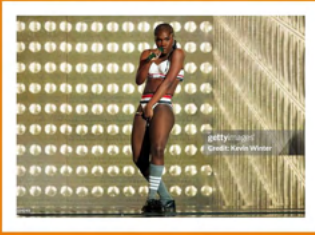


ICONIC: Dua

9781837836024

\$19.99 | Hardcover

- Doechii is one of the world's biggest female pop stars with an ever-growing fan base and countless musical awards
- Irresistible, stylish packaging, making the perfect gift or self-purchase
- Series will appeal to a wide demographic: from young people who have grown up with these artists to more seasoned admirers of pop music and culture



'A GREAT ARTIST TO ME IS MORE THAN THE SONGS, IT'S THE ENTIRE CULTURE AND THE SPACE THEY INHABIT.'

TRUE ROMANCE

April 2013 saw the release of Charli's debut full-length album, *True Romance*. Speaking to Music Radar about the inspiration behind the album, she said: 'After writing it and listening to the songs, I've come to the realisation that you really can't have a romance that's true without having all the other awful moments, where you cry and you're thrashing about. But then you have those other moments when you're walking on a cloud [...] That's what the record is about: those moments when you're in agony [and] those times when you're in absolute ecstasy.'

A year later, however, Charli showed her penchant for constant reinvention when she reflected: 'I feel like throughout *True Romance* I was unsure of myself in terms of songwriting. Even though it was my voice, there were a lot of other voices on that record too. [...] It's quite a muted and shy album, really.' As fans would see time and time again over the years that followed, Charli is relentless in her pursuit of creating the best possible sound for the moment.

Following the album's release, Charli headed back out on the road as the support act for UK pop star Ellie Goulding on her *Halcyon Days* tour.



FANCY THAT

Speaking of *Chutes*, in February 2014, Charli teamed up with Australian rapper Iggy Azalea on her track 'Fancy', writing and performing an endlessly catchy hook and starring in a *Chutes*-themed music video. She told *Refinery 29*: '[Iggy] came to me and was like: "We are going to do *Chutes*." I was just like, "Yes! That's my favourite film of all time." [...] I got to the set and it was literally in the original high school it was shot in: there were 300 extras, all head to toe in *Chutes* style. It was so cool – like, the craziest shit ever.'

The track was number one in the US for seven consecutive weeks, and also topped the charts in Canada and New Zealand. It was the most-streamed song on Spotify that year. Pretty damn fancy, really.



ICONIC: Olivia

The Making of a Legend in 50 Images
Quadrille

September 2026 | Hardcover | MUS050000
\$12.99 | 9781837836970
112 Pages | 6½ x 7½ in
Full color photography

[View on Edelweiss](#)

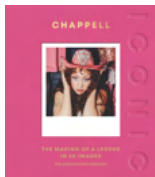


'You can literally create a whole song in your bedroom, and it can affect millions of people.'

Dive headfirst into the world of ultimate pop sensation Olivia Rodrigo in a vibrant celebration of the 'drivers license' icon's most incredible moments to date. From her early beginnings as a Disney Channel superstar to her global tours, you'll learn all there is to know about the 'vampire' singer's journey to stratospheric fame and global popularity, including her sold-out stadium shows, festival performances and internet-breaking fashion moments.

Packed with 50 gorgeous images accompanied by insights into her life, join the 'good 4 u' megastar on a visual journey of her life so far. With silky vocals and rock n' roll grit, there's no doubt this 'deja vu' performer is an unstoppable force in the music industry, making waves with her emotive lyrics, on-point style and indisputable guts. *ICONIC: Olivia* proves her status as one of the most exciting new artists of her generation.

Quadrille is a global, award-winning lifestyle publisher. It believes in the transformative power of books – and its mission is to enrich readers lives, feed minds and fuel creativity. Cutting-edge design combines with inspiring content for audiences around the world.



ICONIC: Chappell
9781837834426
\$19.99 | Hardcover



ICONIC: Sabrina
9781837834433
\$19.99 | Hardcover

- Olivia Rodrigo is one of the world's biggest female pop stars with an ever-growing fan base and countless musical awards
- Irresistible, stylish packaging, making the perfect gift or self-purchase
- Series will appeal to a wide demographic: from young people who have grown up with these artists to more seasoned admirers of pop music and culture

TRAINING SEASON'S OVER

In February 2024, Dua opened the 66th Grammy Awards with a stunning medley of 'Houdini' and her brand-new single 'Training Season'. Surrounded by male dancers working out in an iron cage, she looked super sleek in a black outfit adorned with leather details.

On the red carpet beforehand, she said, 'I don't think I've ever been more excited for a performance,' but she looked as calm and collected as always. Her red carpet outfit gave true 'Joan of Arc' vibes: a custom silver chainmail gown by Courrèges, with long flared sleeves, a plunging V neck and hip cut-outs.

Soon after the Grammys, Dua released 'Training Season', which went straight to number four in the UK charts. Describing the writing process, Dua told *Time*: 'I had gone into the studio and just said the line, "Training season's over."'

It sure is.

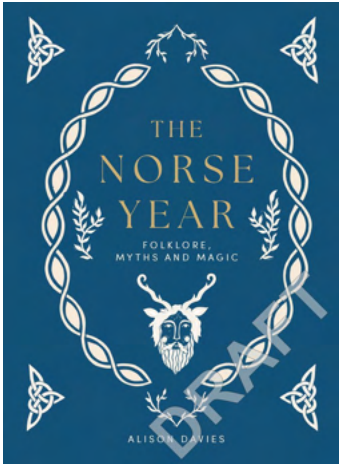


'I'VE ALWAYS BEEN VERY DETERMINED. I'VE ALWAYS KNOWN WHAT I WANTED.'

SPARKLING AT THE 2021 GRAMMYS

Dua was nominated for a staggering six Grammys at the 2021 awards, and walked away with the coveted Best Pop Vocal Album award. On the red carpet, she wore a dazzling Versace mesh gown covered with crystals and adorned with a butterfly motif. For her performance of 'Levitating', she appeared onstage (in front of an audience of masked and socially-distanced celebrities) in a voluminous silk magenta cape, paired with a bejewelled pink mic stand. While DaBaby performed his verse, Dua pulled off a quick change into a sparkling blazer, which she then stripped off to reveal a spangly pink two-piece as she dived into a performance of 'Don't Start Now'.

As she accepted her award, Dua said: '*Future Nostalgia* means the absolute world to me, and it has changed my life in so many ways. But one thing that I've really come to realise is that happiness is so important [...] I'm just so grateful and so honoured, because happiness is something that we all deserve and it's something that we all need in our lives.'



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9781837832866
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The Norse Year

Folklore, Myths and Magic

Alison Davies

September 2026 | Hardcover | OCC002000

\$20.99 | 9781837833504

144 Pages | 5¼ x 7¼ in

Full-color Illustrations

Delve into the magical world of Norse mythology with myths, stories, runes and rituals for every season of the year.

Scandinavia is steeped in a rich history, mythology and symbolism. Rich with tales of courage, war, love, chaos and friendship, Norse mythology has inspired the world of literature, films and music alike. This mesmerizing exploration of the old Norse way of life takes you beyond the stories, allowing you to immerse yourself in ancient Scandinavian practices and beliefs.

The Norse Year follows the ancient Scandinavian seasons. As the cold weather arrives, explore enchanting mythology, then feel inspired by the magic of late summer evenings under the aurora borealis. As the year progresses, you will explore twelve Norse deities, each accompanied by a ritual that will inspire you to harness their gifts. Uncover runes from the Viking alphabet, and find sacred sites from around the region.

With creative exercises and spells to practise at home, plus beautiful, atmospheric illustrations, *The Norse Year* asks you to return to nature and seek inspiration in your own landscape.

Alison Davies is the author of over 30 books. She runs workshops at universities throughout the UK and writes for a wide selection of magazines. Her features have appeared in the *Times Education Supplement*, *Daily Mail* and *Sunday Express* parenting section.

- Encompasses key trends of nature and slowing down
- Norse mythology has inspired everything from the fantasy worlds of Tolkien and George R. R. Martin to Marvel's latest superhero hits
- An entry-level way to immerse yourself in Norse mythology



APRIL

APRIL

NORSE YEAR

WALPURGIS NIGHT

Traditionally celebrated on or around 30 April, this pagan festival was marked by the Norse people at the time when they were inducted to the Christian faith. It is synonymous with the canonization of Saint Walpurga, and marks the coming of spring. It also represents the end of Odin's sacrifice as he hung from the World Tree, Yggdrasil. It's thought that on the ninth day of hanging from the tree, he finally gained enlightenment and the knowledge of the runes that he passed on to his people.

It was customary to celebrate this moment in the year as a way of welcoming the spring, and the brighter, lighter days of the season. Bonfires were lit, and there was much merriment, including singing, dancing and feasting. Walpurgis was a noisy affair, mainly because the people believed that the cacophony they made would scare away evil spirits and keep harm at bay. Walpurgis is still celebrated today throughout Scandinavia.





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The Hidden Histories of Trees

Fascinating Stories of Trees

Maddie Bailey

October 2026 | Hardcover | NATO34000

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Full-color Illustrations

Discover the remarkable world of trees.

The Hidden Histories of Trees brings to light just how remarkable trees really are. With insights on how trees have adapted over time, how they communicate, as well as the importance they have on our lives, there are a multitude of fascinating insights about trees to uncover.

Written in an approachable manner, *The Hidden Histories of Trees* is perfect for anyone looking for a beginner's guide to trees.

Maddie Bailey quite literally hails from a London plant and flower dynasty – her grandfather was a Dutch flower merchant and nursery owner, and her mother is the celebrated horticulturalist and author Fran Bailey. Maddie heads up Forest London, a cult plant and homewares shop with two sites in South London, along with a flower shop.

- Next in the *Hidden Histories* series
- A beginner's guide to trees
- Accessible nature writing for plant lovers

Dandelions

Native Locations
Eurasia and
North America



Dandelions (*Taraxacum officinale*) belong to a genus of flowering perennial plants that boasts over 250 different species worldwide. The dandelion species is well known and beloved by children and wildflower-lovers alike, who relish blowing the parachuted seeds off its globular seedheads. In fact, such is the fascination with dandelions that the study of these plants even has its own name, taraxacology.

The botanical name of the dandelion provides insight into both the positive and negative connotations surrounding the plant. The genus name, *Taraxacum*, is thought to either come from the Arabic word *tarakhshagag*, which roughly translates to 'bitter herb', or the Greek word *tarassos*, which means 'to disturb'. The species name, *officinale*, is a denomination given to healing herbs, and means 'medicinal'.

The dandelion has been revered for its nutritional and healing properties throughout the ages, and its benefit to early pollinators and to the ecosystems in which they are found growing is invaluable.

Despite its positive associations, the plant's relentless determination to establish its presence in even the most meticulously kept gardens has led to its vilification as an invasive weed. Many who enjoy tending to ornamental gardens and lawns despair at the sight of the plant's distinctive rosette of leaves or sunshine-coloured flower when they appear out of place.



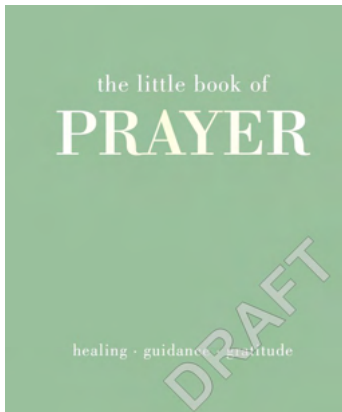
FAIRY TALES AND MYTHOLOGY

As difficult as it is to imagine a world without flowers, it is similarly difficult to imagine a fairy tale or mythical story in which flowers are absent. The tale of Red Riding Hood wouldn't be nearly as intriguing and mystical without its forest full of bluebells and foxgloves, and the Brothers Grimm and Hans Christian Andersen would have had a much harder time telling their stories without the symbolism of the ever-present rose.

Similarly, many Greek and Roman myths are centred around flowers, and many of the botanical names for flowers have been inspired by characters that appear in mythology (think Narcissus, Hyacinthus and Iria). It is not just Greek and Roman myths, either – flowers are present in mythical tales from every country, culture and religion across the globe. Flowers are used in these myths and stories to symbolise everything from love and death to deception, innocence, beauty and pain.

In Britain, the Victorians used flowers symbolically, too, notably in artworks, and also when gifting them. They created floriography, or the 'language of flowers', which is still used by many today, whether consciously or subconsciously.





The Little Book of Prayer

Joanna Gray

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Joanna Gray is a writer, journalist and interviewer. She runs festival events and educational programmes for Wimbledon BookFest in the UK and co-ordinates the Jane Gardam Short Story Award. She is the author of many books in Quadrille's *Little Book of* series, including *The Little Book of Self-Care* and *The Little Book of Kindness*.

- *The Little Book of* series has sold 1 million copies worldwide
- People attending church is on the rise, with the Gen Z leading this 'quiet revival'
- Pocket prayer book that makes a lovely gift of self-purchase for those who are religious, exploring or discovering their faith
- Easy to dip in and out of

Draw me towards you Lord. Help me not be enticed by the world's charms, but instead, let the sweetness of your own most blessed love allure me. Once, I was drawn by my own vanity; but now let your truth draw me. Draw me after you.

ST ANSELM

26

“With one mind, all of them kept devoting themselves to prayer, along with the women (including Mary the mother of Jesus) and his brothers.”

ACTS, CHAPTER ONE, VERSE 14,
International Standard Version

27



Discover the ancient practice of Lectio Divina – the divine reading of holy texts

1. **Lectio** (read) – read the passage again and again, slowly, contemplating each word and hearing which words or passages resonate and speak to you.
2. **Meditatio** (meditate): ponder upon the words or phrase and consider how they may apply to your life.
3. **Oratio** (pray): begin a conversation with God about the text you are thinking about.
4. **Contemplatio** (contemplate): being still in God's presence, move beyond the textual word to silent absorption of what the passage means for your spirit and your actions.

24

*All this day, O Lord,
let me touch as many lives as possible
for you;
and every life I touch,
let your spirit quicken within,
whether through the word I speak,
the prayer I breathe,
or the life I live.
Amen.*

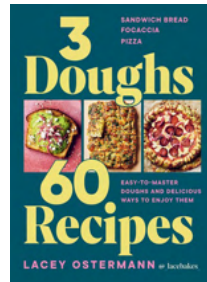
MARY SUMNER

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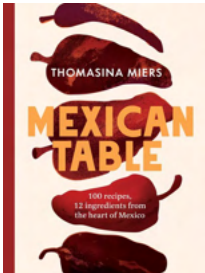


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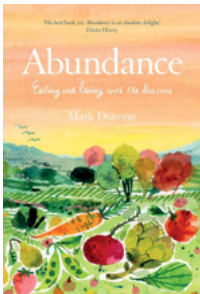
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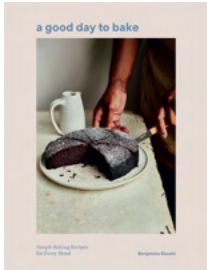


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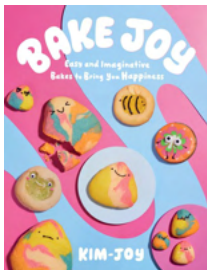
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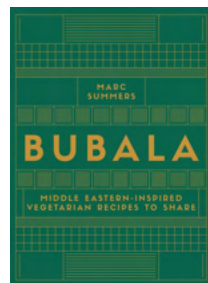
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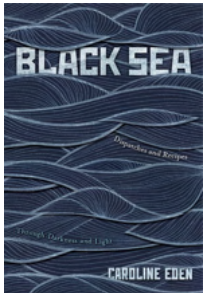
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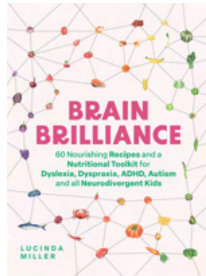
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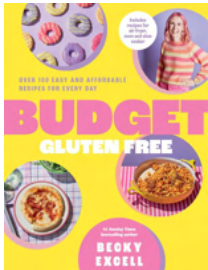
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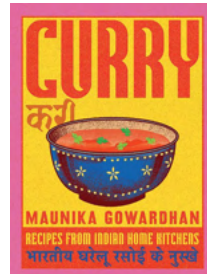
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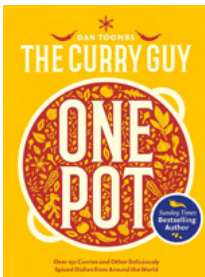
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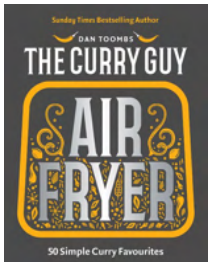
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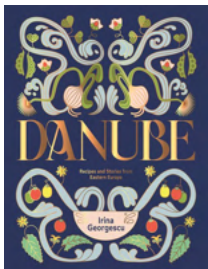
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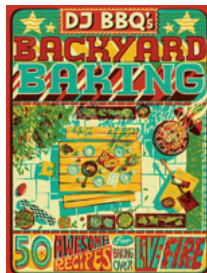
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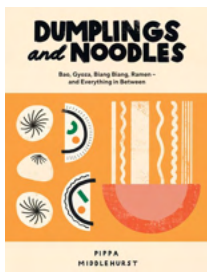


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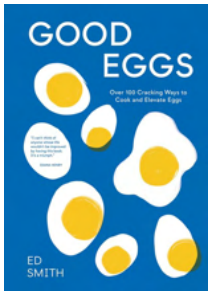
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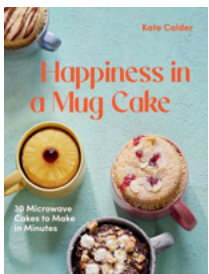
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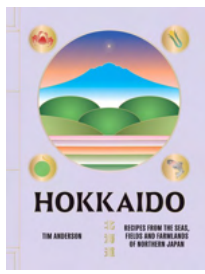
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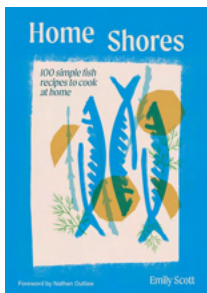


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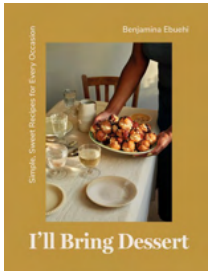
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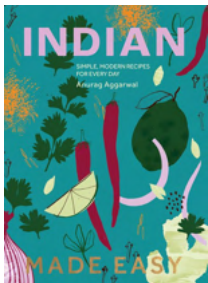
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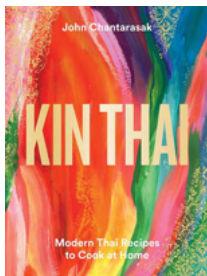
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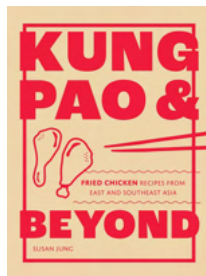
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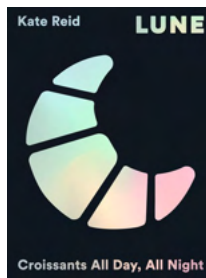
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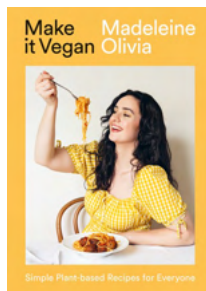
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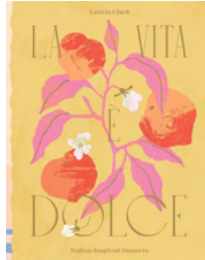
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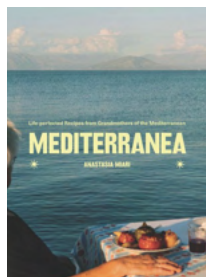


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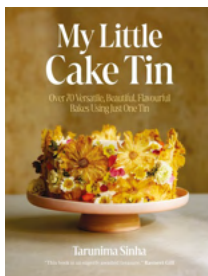
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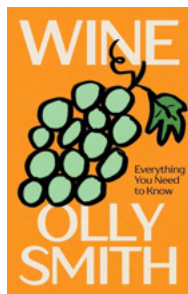
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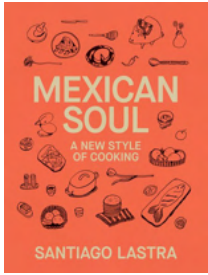


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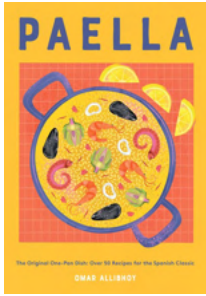


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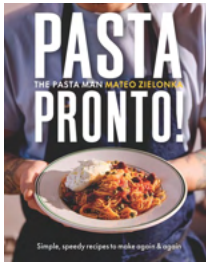




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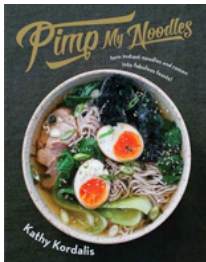
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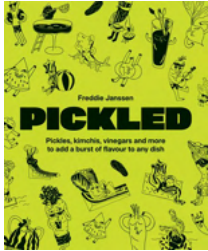




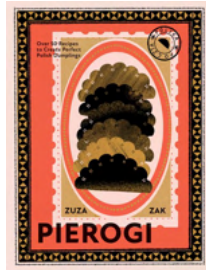
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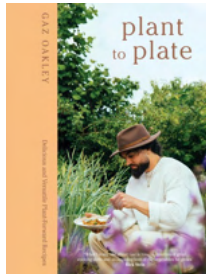
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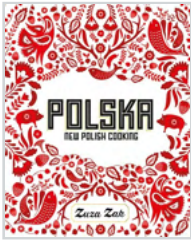


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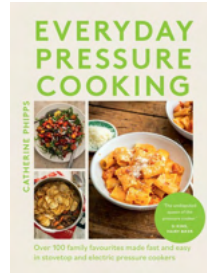


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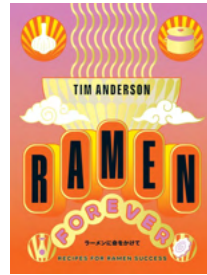
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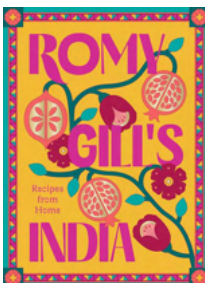
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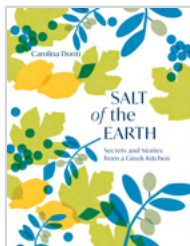
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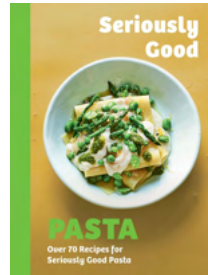
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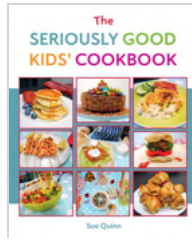
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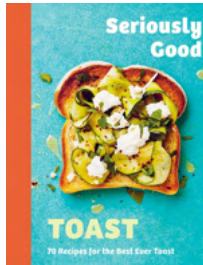
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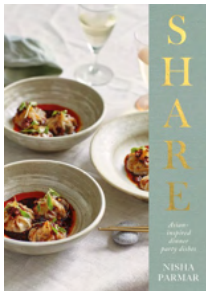
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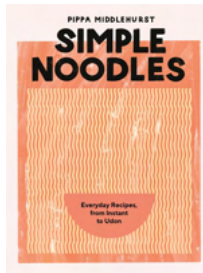
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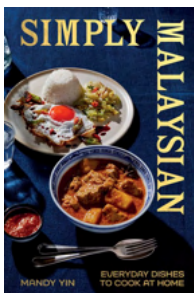
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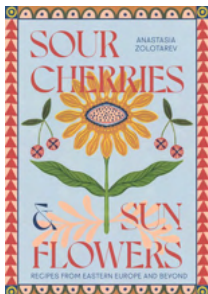




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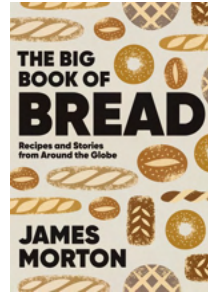
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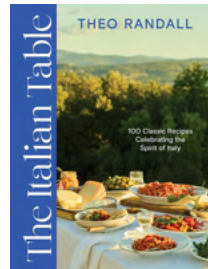
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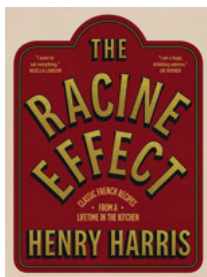
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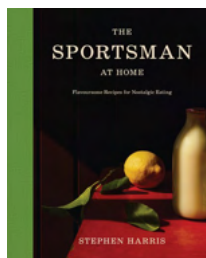
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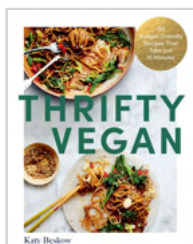
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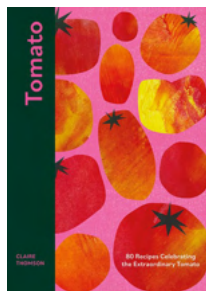
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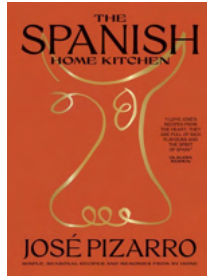


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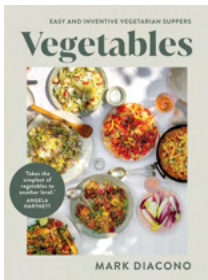
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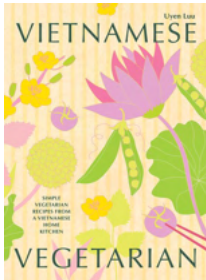




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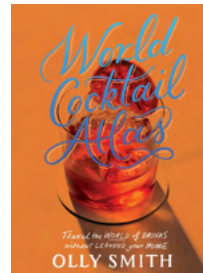
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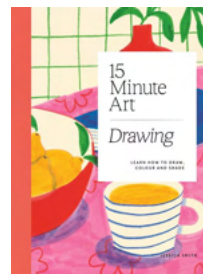
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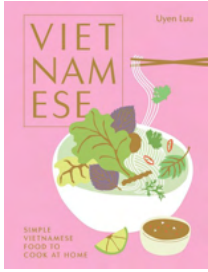


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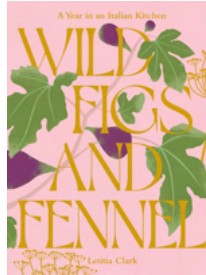
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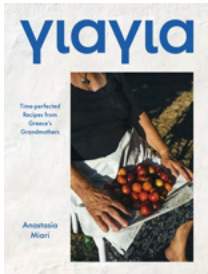
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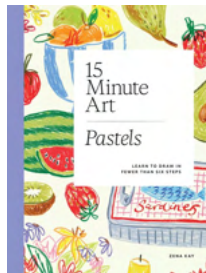
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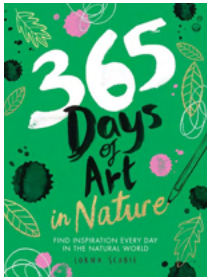




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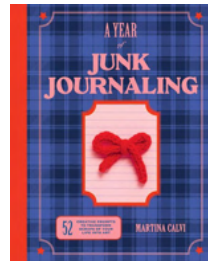
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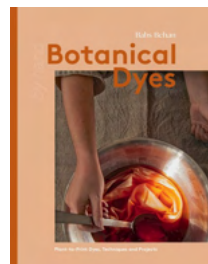
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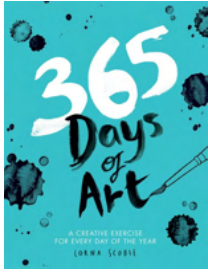


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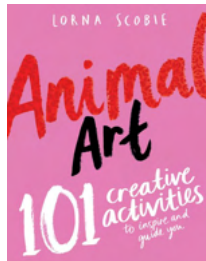
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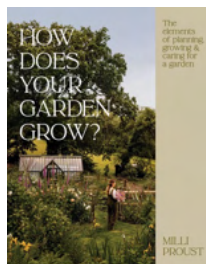
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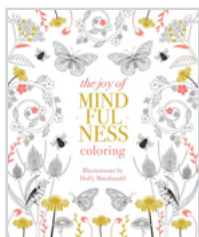
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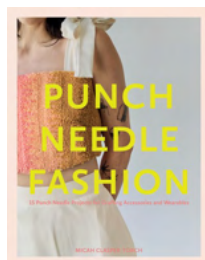
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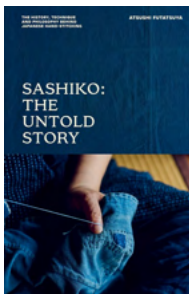
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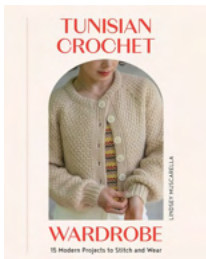
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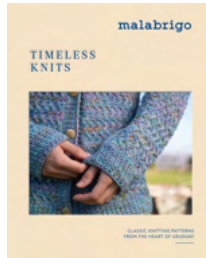
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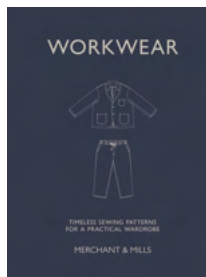


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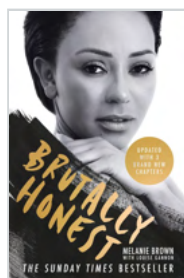
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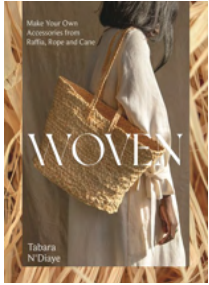


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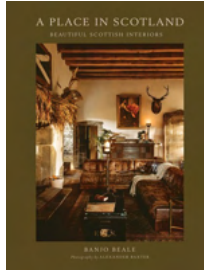
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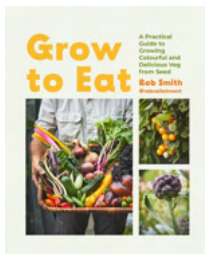




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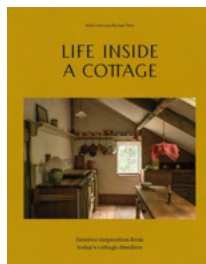
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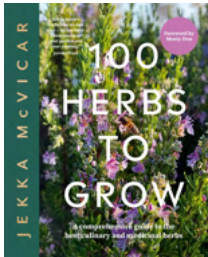




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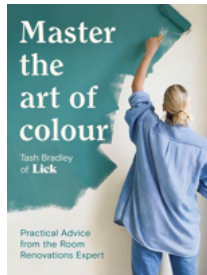
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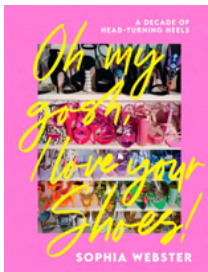
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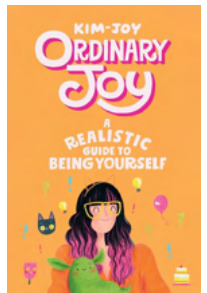
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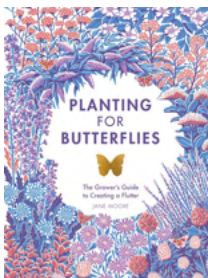


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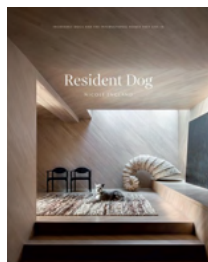
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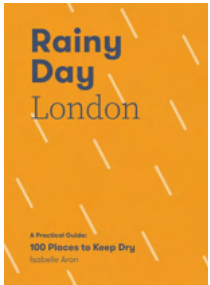




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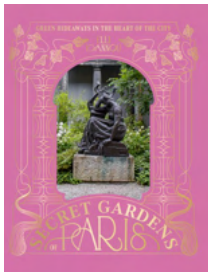
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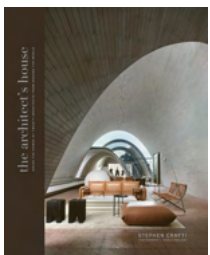
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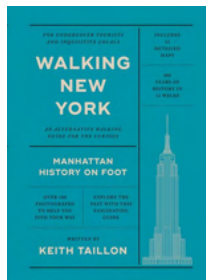
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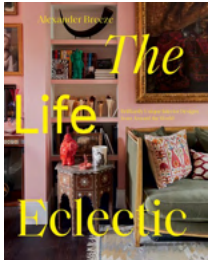


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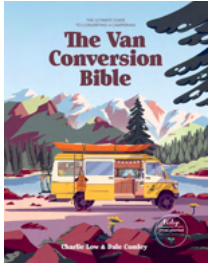




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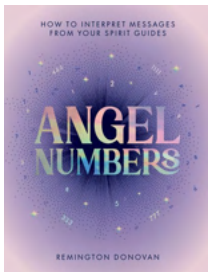
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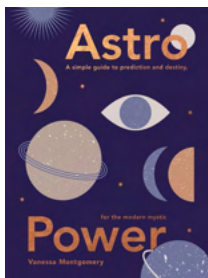


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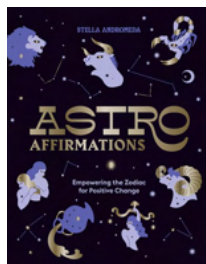


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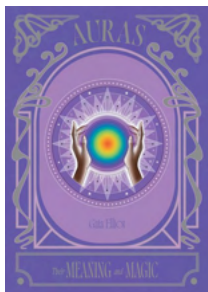




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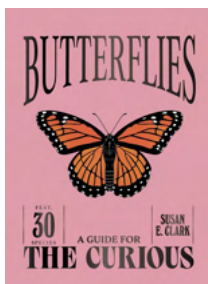
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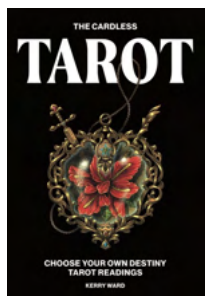
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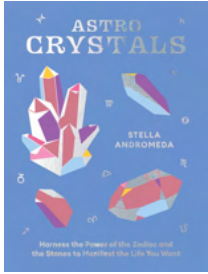


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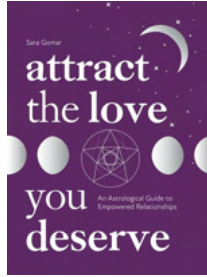


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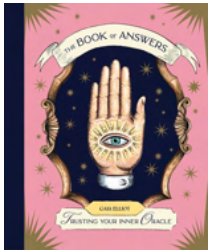
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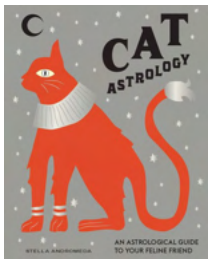
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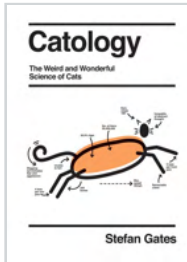


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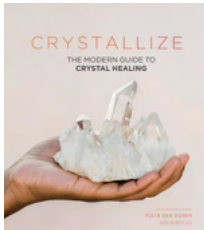




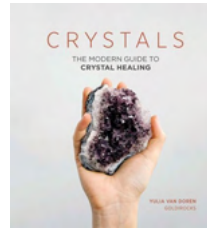
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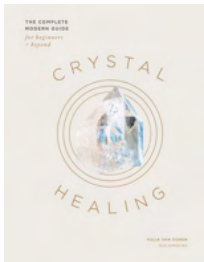
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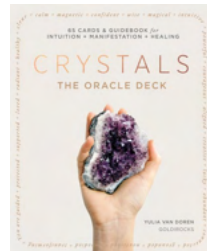
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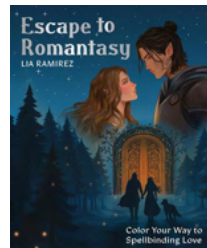
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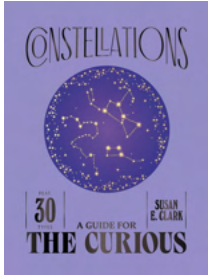


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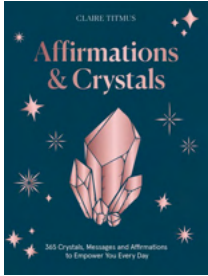
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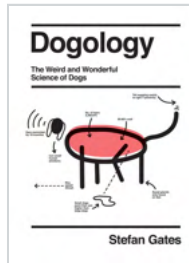
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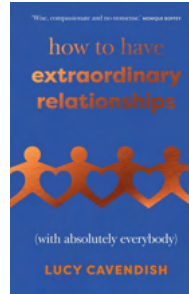
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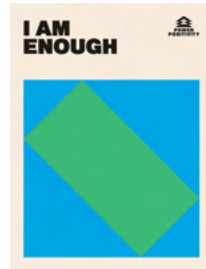
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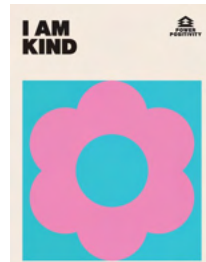
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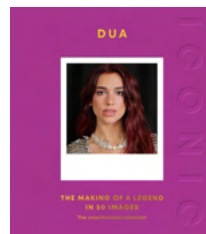
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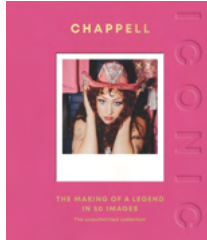
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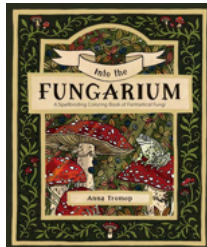
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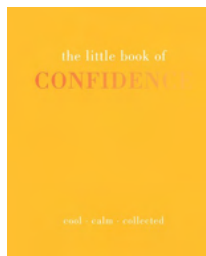




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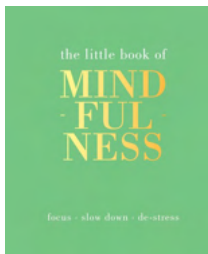
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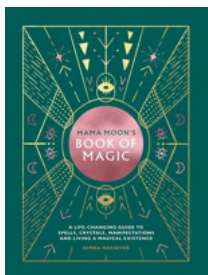
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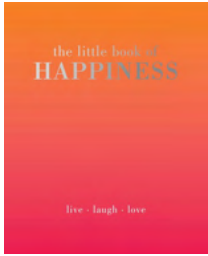
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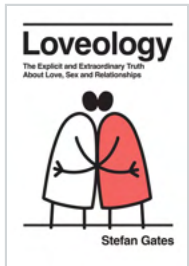
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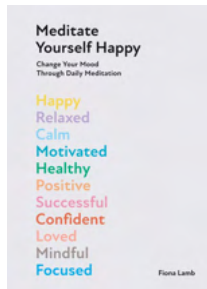
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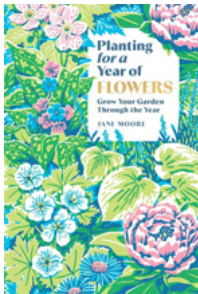
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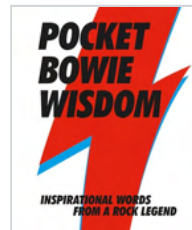
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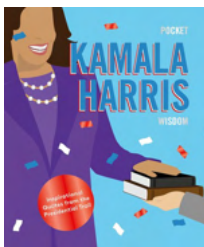
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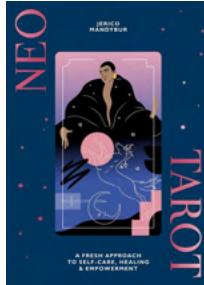


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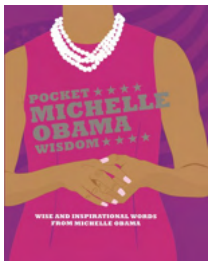
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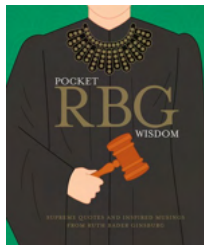
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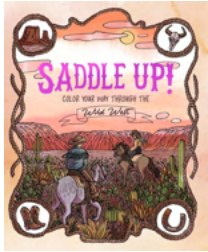


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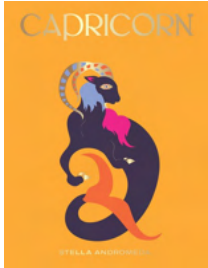




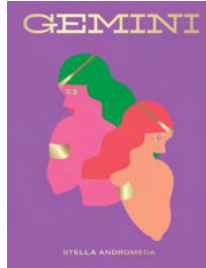
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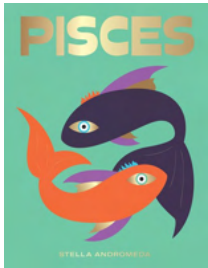
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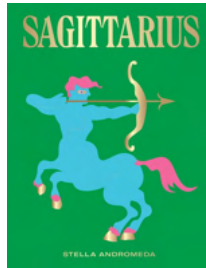
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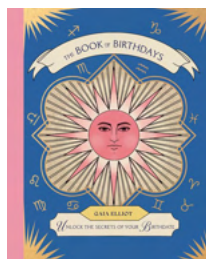
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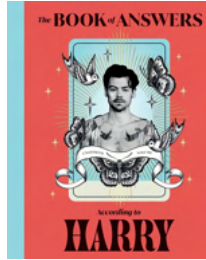
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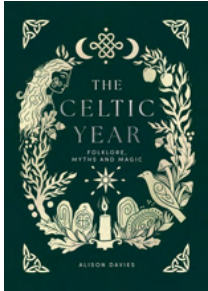
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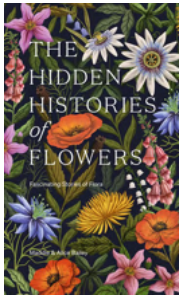
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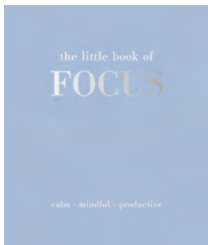
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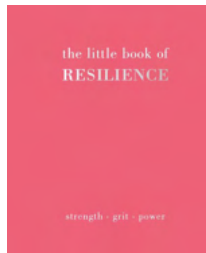
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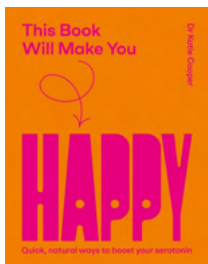
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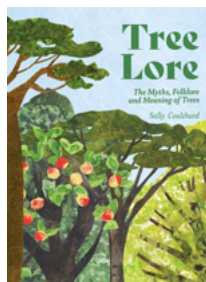
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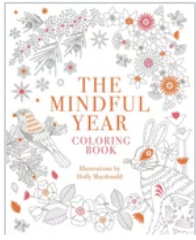


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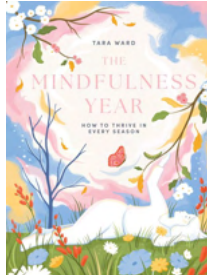


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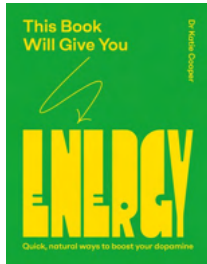
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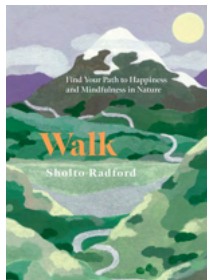
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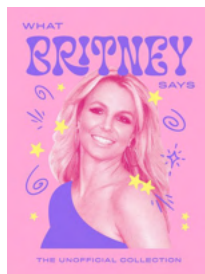


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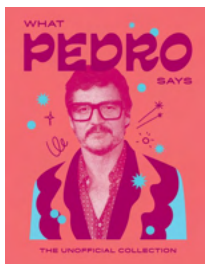
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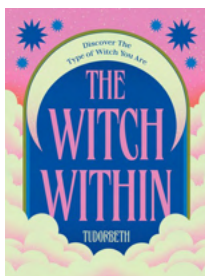
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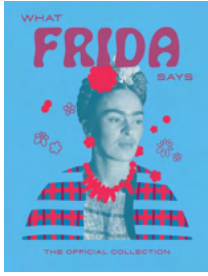


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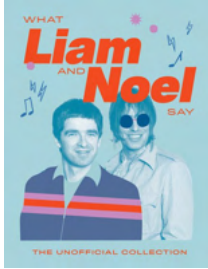




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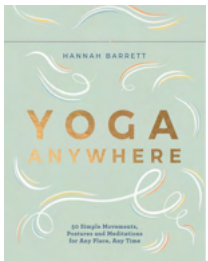
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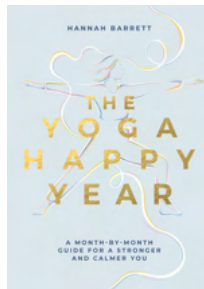
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T 888 644 1704
F 888 644 1292
support@harpergroup.com
www.harpergroup.com

Midwest

IL, IN, KY, MI, OH

Kelley & Crew Inc.
Chicago, IL Showroom
T 773 774 3495
F 773 442 0810
M 773 294 3203
kcrewreps@gmail.com

**New England, New York Metro, New Jersey,
NJ, NY, CT, MA, ME, NH, RI, VT**

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

Pacific Northwest

ID, OR, MT, WA

Bettencourt
Seattle, WA Showroom
T 800 462 6099
F 206 762 2457
info@bettencourtgroup.com

Southeast

AL, FL, GA, MS, NC, SC, TN

The Simblist Group
Atlanta, GA Showroom
T 800 524 1621
F 404 524 8901
info@simblistgroup.com

South and Midwest

**AR, IA, KS, LA, MN, MO, ND, NE,
OK, SD, TX, WI**

Anne McGilvray & Company
Dallas Market Centre Showroom
Minneapolis, MN Showroom
T 800 527 1462
F 866 539 0192
hello@annemcgilvray.com

West Virginia and Western PA

Pamela Miller
PDM Enterprises
T 412 398 8643
F 412 881 7033
repref23@aol.com

Alaska

Storter and Sobolesky
Anchorage, AK Showroom
T 907 522 3344
F 907 522 3044
t@storter.com

Quadrille Fall 2026

