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A hand is shown pouring a golden syrup over a tall stack of pancakes on a white plate. The pancakes are layered with a white filling, possibly cream or butter. The background is a plain, light-colored surface.

# Hardie Grant Publishing

Spring 2025

*Hardie Grant*  
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CHILDREN'S PUBLISHING

Bright  
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 Little Hare  
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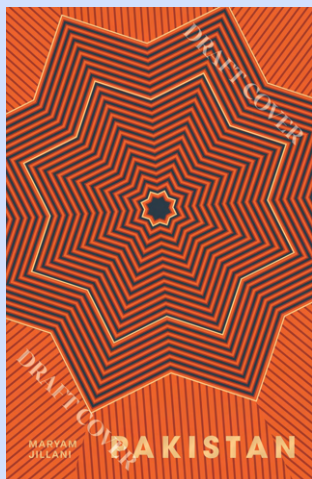
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# Food & Drink





# Pakistan

## Recipes and Stories from the Country's Home Kitchens, Restaurants, and Roadside Stands

### Maryam Jillani

March 2025  
9781958417416  
\$40.00 | Hardcover  
288 Pages | 7¼ × 10½ in  
Full-color Photography

The first major cookbook on Pakistani food, *Pakistan* puts this delicious and varied cuisine in its cultural context. Thanks to shared borders with Afghanistan, China, India, and Iran, and a history of migration and trade, Pakistani dishes draw upon a marvelous array of flavors and ingredients that make food one of the country's finest qualities. With over 100 recipes for sauces, chutneys, aromatic curries and subtly spiced vegetables, *Pakistan* is a perfect introduction to readers new to the cuisine and a welcome reminder of favorites to those already familiar. A few of the recipes that await: Spiced Chicken Dumplings, Lentil Fritters in Yogurt, Tangy Potato Curry, Slow-Cooked Lamb, Saffron-Infused Flatbread, and Parsi Wedding Custard. Along with essays profiling each of the country's regions, abundant and dramatic photography, and a showstopping package, *Pakistan* is a cookbook to be read, savored, and cooked from every night.

**Maryam Jillani** is a food writer currently based in Manila, Philippines. Her award-winning website, "Pakistan Eats" documents Pakistani recipes from across the vast country. The website won the Saveur Blog Award for Best Food Culture in 2018 after having been a finalist for Best New Voice the year prior. In 2021, "Pakistan Eats" was selected by the Library of Congress as part of its Food and Foodways Web Archive.

- The first major cookbook in the US on Pakistani cuisine.
- Large Pakistani diaspora eager to recreate recipes from their childhood.
- Growing representation and success of neighboring cuisine, signaling that a broader audience is excited to consume and expand its recipe repertoire of Asian cuisine.
- Vivid photography of Pakistan's breathtaking landscapes and beautiful communities and 100+ recipes.

[View on Edelweiss](#)



### Giyasing Hunza-Style Crêpes

Giyasing is a healthy treat that can be served for breakfast or as a snack with tea. Sidra, who runs a small restaurant in Gulmit, in upper Hunza, showed me how to prepare them. To serve, she topped them with warm honey and traditional Hunza apricot oil, but they are also commonly accompanied by a thick mulberry sauce.

#### Makes 4 pancakes

- 1 cup (240 ml) full-fat milk
- 2 large eggs
- ½ teaspoon salt, or to taste
- 1 cup (135 g) whole wheat flour (atta)
- 1 teaspoon vegetable oil

In a large bowl, whisk the milk, eggs, and salt, using a fork or whisk, while adding fistfuls of flour. When there are no dry pockets of flour left, beat a nonstick skillet over medium-high heat. Using paper towel, coat the skillet with the oil. Once hot, pour in about ¾ cup (90 ml) of batter at a time. Spread the batter out in circular motions to form a really thin pancake. Cook for 1½ to 2 minutes until edges set and dark brown spots appear at the center. Flip, and cook for another 1½ to 2 minutes until evenly brown. Serve immediately.

### Fruit Chaat Pakistani-Style Fruit Salad

This colorful, sweet, and spicy fruit salad finds its way into Pakistani homes every Ramadan. Although the exact variety of fruit varies from home to home, this recipe sticks to the classics with apples, bananas, guavas, and pomegranate seeds with a traditional dressing of orange juice, sugar, and chaat masala. Fruit chaat is best served within 1 to 2 days of being made.

#### Serves 4 to 6

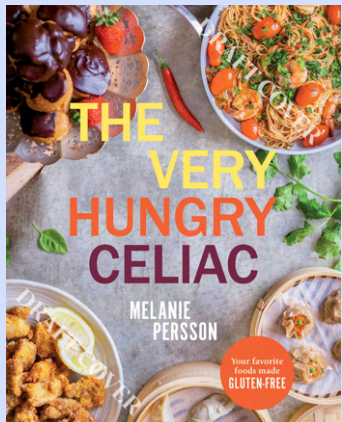
- Juice of 1 orange
- 1 tablespoon sugar, or to taste
- 1 teaspoon chaat masala
- ½ teaspoon salt, or to taste
- Pinch of ground black pepper
- 3 ripe yellow guavas, sliced
- 1 apple, cored and sliced
- 1 banana, sliced crosswise, about ¼ inch (about 2 cm) thick
- Seeds of 1 pomegranate

Squeeze the orange juice into a small bowl and whisk in the sugar, chaat masala, salt, and pepper until mixed well.

In a medium bowl, combine the guavas, apple, banana, and pomegranate seeds. Pour the dressing over the fruit and stir until coated evenly.







# The Very Hungry Celiac

Your Favorite Foods Made GLUTEN-FREE  
Melanie Persson

April 2025  
9781761451423  
\$35.00 | Hardcover  
240 Pages | 7½ × 9½ in  
Full-color Photography

Celiac disease or a gluten intolerance used to mean that favorite foods like delicate pastries, springy noodles and fluffy cakes were off the menu. Now Melanie Persson, Instagram foodie and the first celiac contestant on MasterChef Australia, is bringing them back in *The Very Hungry Celiac*.

In her debut cookbook, Mel shares 75 of her most superb gluten-free recipes for food that is rich, tasty and made to share—and indistinguishable from the gluten-based versions.

Melanie Persson was diagnosed with celiac disease in her early twenties, and as she began to explore the world of gluten-free cooking, she found that most recipes focused on health and restrictions rather than flavor and texture. She was devastated to think that the foods she had grown up with from Japan and Italy might now be out of reach. As a passionate cook, Mel was determined not to miss out, so she got to experimenting. She spent years in her kitchen perfecting gluten-free versions of the dishes she craved—from fresh pasta to decadent pastries, and udon noodles to baklava. The first ever celiac contestant on Masterchef Australia in 2022, Mel now lives in York, England.

- Gluten-free book from a bona-fide talent with a large, engaged audience.
- Contains over 75 of Mel's most superb gluten-free recipes for food that is rich, tasty and indistinguishable from the gluten-based versions.
- Opportunity to foster/build a home-grown talent as they look to establish themselves in overseas markets.
- Mel has over 215K followers on Instagram and an extremely engaged follower base that has experienced explosive growth and continues to grow exponentially.
- Melanie has been appointed Coeliac Australia's lead ambassador.

[View on Edelweiss](#)



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## Gyudon

Serves 3-4

DAIRY FREE

Another childhood favourite of mine, gyudon is a Japanese dish oozing with flavour and comforting warmth. It consists of thinly shaved beef and sliced onions cooked in a sweet soy-based liquid. This is then doled onto a large bowl of rice that soaks up all that flavour to become the ultimate comfort food. Topping this with an onsen egg isn't strictly necessary, but it's highly recommended to add even more richness. The meat used in this dish is generally very finely shaved beef. This is widely available in Asian grocery stores; otherwise your local butcher might be able to supply it.

5g GF dashi stock powder  
250 ml boiling water  
2 tbsp sake  
2 tbsp GF mirin  
3 1/2 tbsp GF soy sauce  
3 1/2 tbsp caster sugar  
2 tsp neutral oil  
2 large brown onions, sliced  
2 garlic cloves, finely chopped  
450g finely sliced or shaved beef brisket  
steamed rice, to serve  
spring onion, pickled ginger and sesame seeds, to serve (optional)  
4 onsen eggs (optional)

### Onsen eggs

Onsen eggs are a type of soft-boiled egg often served in Japan. The yolk is jammy while the egg whites are just set. They're a little fiddly to make but they go very well with gyudon and other Japanese dishes like udon. The trick is to cook the eggs low and slow. While this is made easier with a sous vide machine or other temperature-controlling appliance like a Thermomix if you have one, it can be done with just a thermometer and standard kitchen equipment.

1. Prepare the soup stock by mixing the dashi stock powder with the boiling water. Add the sake, mirin, soy sauce and sugar, mix and set it aside.
  2. Heat the oil in a medium to large saucepan and add the onions and garlic. Fry until fragrant, then add the meat, separating it as much as possible as you add it to the pan.
  3. Cook the meat, tossing it gently until lightly browned, then add the soup stock. Place a lid on the pot and allow to simmer gently for 35–40 minutes.
  4. While the gyudon is cooking, prepare the accompaniments. Cook the rice and finely slice the spring onion. If desired, prepare the onsen eggs.
  5. After 35–40 minutes, the meat should be juicy and tender. Place a serving of steamed rice in a deep bowl, then add a generous portion of gyudon. Top with spring onion, a sprinkle of sesame seeds, pickled ginger and an onsen egg if desired. Serve while hot.
1. Prepare a pot or kettle of boiling water. Place room temperature eggs in a heatproof jug and place the probe of a thermometer in with the eggs.
  2. Fill one third of the jug with tap water, then add boiling water until the thermometer reads between 65°C and 70°C. Set a timer for 20 minutes, then check on the thermometer every 1–2 minutes to ensure that the temperature remains consistent.
  3. Adjust water temperature by adding more boiling water when the temperature reaches 65°C, and tip water out of the jug as necessary to make room for extra boiling water.
  4. After 20 minutes, remove the eggs from the water. They can then be cracked directly onto your meal or cracked into a small bowl first.
  5. Tap the egg gently on a flat surface, hold it close to the base of the bowl so it isn't dropping from any height, then use your thumbs to pry the shell apart so that the egg slopes out. The white of the egg should just be able to hold its shape but it will be very wobbly and soft.
  6. Use a spoon to gently scoop the onsen egg onto your meal.

Savory Favourites

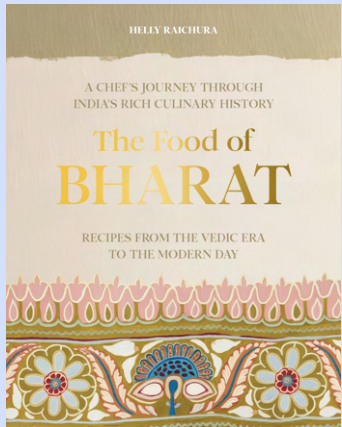
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## Pastries, Cakes and Tarts

Baking gluten-free sweets is probably where I first got my foot in the door of the GF cooking game. Contrary to what people might think, desserts are some of the easiest recipes to convert because most cakes, tarts, and pastries don't rely on gluten for texture. Instead, the focus might be on incorporating eggs in a specific way, or mixing the sugar and butter correctly. Hopefully this means that the recipes in this section might be a little more familiar if you're just stepping into gluten-free cooking and could be a great place to start! Some of the recipes are a little technical or appear complex in that there are multiple elements (like a few of the tarts), but don't let that put you off. None of those elements are especially difficult but rather just a little time-consuming.

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# The Food of Bharat

March 2025  
9781743798799  
\$42.00 | Hardcover  
256 Pages | 7¼ × 10 in  
Full-color Photography

## A Chef's Journey through India's Rich Culinary History

### Helly Raichura

A cookbook like no other, *The Food of Bharat* is a deep dive into India's culinary history, exploring how Indian cuisine has evolved from the earliest times to the modern day.

From the importance of ghee to the adopted flavors of tomato and chilli, Helly shows a different side to the foods of India—and challenges the idea of what Indian cuisine is. Bharat is the oldest-known name of the subcontinent we now call India, and *The Food of Bharat* charts a course through thousands of years of culinary history. The 68 recipes include Marron head rassam, Abalone with tomato and lemon gum broth, and Helly's famous "I am not pasta" dish, Khandavi.

In *The Food of Bharat*, India's diverse cultures, cuisines and people are brought to life through colorful photographs and Helly's incredible recipes, which marry authentic techniques with seasonal produce.

**Helly Raichura's** story is just as interesting as her food. In a past life, the chef from Gujarat, India, was an HR advisor for an IT company—until she quit her job to pursue her love of cooking and started offering intimate dinners out of her home. Guests had to enter via her laundry, and so Enter Via Laundry was born. There, Helly created shared meals that took guests on a culinary journey through regional India. One of the first chefs to introduce and popularize regional Indian cuisine in Australia, Helly quickly gained a following, and she featured on *MasterChef Australia* to much acclaim.

- A passionate chef brings to life Indian cuisine presented through a historical perspective.
- Filled with photographs of India's rich cultural diversity, alongside stunning food and location photography.
- A unique take on the regional cuisines of India.



### Baingan sabji

Braised eggplant with spices and ginger

In 2010, archaeologists Anumita Kashyap and Steve Weber used starch analysis to trace a handi cooking vessel made of earthenware which was excavated from Farmana in the Chaggar (Hakra valley near modern day Delhi). Through this analysis, they claimed they discovered the 'proto', or 'original' curry, which I would really call a sabji, or braised vegetable. Braised eggplant (aubergine) is prepared in most Indian regions, and each has its own unique take on the dish. The eggplants in this recipe are silky, and the spices are mild but flavourful. When I had just given birth to my son, I was given a special diet by my mother. It is believed that new mothers should eat certain foods when breastfeeding to aid a newborn's digestion. What appeared most frequently on the menu was eggplant sabji with ginger, turmeric and black pepper cooked in ghee.

Crush the ginger and garlic to a smooth paste with a mortar and pestle. Heat the sesame oil in a kadhai or heavy-based wok over a medium heat. Fry the crushed ginger and garlic till slightly brown, then add the eggplant.

Increase the heat to high, stir to coat the eggplant in the oil, then add the turmeric and salt to taste, and mix well. Cook for 1 minute. Mix the eggplant one more time, scraping the bottom of the pot. Lower the heat to medium, cover the kadhai and cook for 7 minutes, stirring periodically, or until the eggplant is soft.

For a modern-day take, add some finely chopped coriander and some freshly ground black pepper to garnish. Serve with Bajra roti (page 62) or rice.

Serves 2-3

20g (1/2 cup) piece fresh ginger, peeled and roughly chopped  
10g (1/2 cup) garlic cloves, peeled  
30ml (1/4 cup) sesame oil, or olive (page 10)  
800g (1 1/2 lb) eggplant (aubergine), deseeded and cut into 1.5cm (1/2 inch) cubes  
1 teaspoon ground turmeric  
finely chopped coriander (cilantro) and freshly ground black pepper, to garnish (optional)

#### Utensils

Kadhai or heavy-based wok

#### Note

Always use fresh eggplant, as older eggplant doesn't cook as well and, out of season eggplant creates an unpleasant tingling sensation on the tip of the tongue.

### Tharavu roast

Roast duck with gravy

The Syrian Christian community's cuisine in India is heavily influenced by local produce and techniques. The community is composed of local Brahmins who were converted to Christianity, and a few hundred Syrian Christians who had travelled there, with both communities emerging through intermarriage. Christmas and Easter are prominent festivals celebrated by the community, with a spread of dishes that use spices, produce and salad techniques popular in Malabar cooking. One of the most popular festive dishes is a roast duck made with flavourful spices.

Portion the duck into wings, thighs and breasts. Rub with the turmeric and salt aside.

For the masala, toast the cardamom pods, cassia bark and whole cloves in a dry frying pan over a low heat until fragrant, then grind the whole spices to a fine powder with the ginger, garlic, curry leaves, black pepper, vinegar and a pinch of salt.

Place the duck pieces in a deep pot and fill with lukewarm water until the duck is almost completely submerged. Add the masala paste and mix well.

Place the pot over a medium heat and cook for 15 minutes, or until the duck is soft and the liquid has reduced by half. Stir periodically.

Remove the duck pieces and pat dry with paper towels, then set aside and allow them to come to room temperature.

Place the pot containing the liquid back over a low heat and cook for 10–15 minutes, or until the gravy coats the back of a spoon.

Heat the oil in a frying pan over a medium heat and fry the shallot until golden brown. Add the fried shallot to the gravy, keeping the oil in the pan.

Place the frying pan with the oil back over a medium heat and fry the duck pieces to caramelize the skin evenly all over.

Once fried, return the duck pieces to the gravy. Taste and adjust the seasoning, then cook for another 5 minutes over a medium heat. Serve with rice.



Serves 4-5

2½kg (4 1/2 lb) roast duck  
2 tablespoons ground turmeric  
6-8 green cardamom pods  
1 cassia bark stick  
4 whole cloves  
20g (1/2 cup) piece fresh ginger, grated  
20g (1/2 cup) garlic cloves, peeled  
2 curry leaf sprigs, leaves stripped  
15g (1/2 cup) ground black pepper  
3 tablespoons malt vinegar  
85ml (1/4 cup) oil  
800g (1 1/2 lb) rice, thinly sliced



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# I Want to Eat Pasta

Over 90 Easy Pasta Recipes Using 10 Ingredients or Less  
Giovanna Torrico

March 2025  
9781958417805  
\$25.00 | Flexibound  
192 Pages | 5½ × 7½ in  
Full-color Photography and Illustrations

An easy and accessible cookbook aimed at anyone who wants to make one of the world's most beloved foods in 20 minutes or less, often with no more than five ingredients.

With over 90 recipes for inventive and delicious pasta dishes like Fusilli with Tuna and Olives, Crab Linguine, and Penne with Sausage and Saffron, your next bowl of pasta is never far away. An illustrated visual glossary guides readers through various pasta shapes, and other special features show how to transform a tomato sauce into half a dozen different dishes or make pesto four ways.

*I Want to Eat Pasta* is perfect for those just starting their cooking journey, or anyone who needs a delicious bowl of pasta to pull out of a weeknight dinner rut.

**Giovanna Torrico** was born in Southern Italy. After obtaining her Diplome de Patisserie from Le Cordon Bleu School in 2010, she honed her skills at the Ritz Hotel. In 2011 she set up her own catering company, Dolci di Gio, based in London and quickly earned a reputation for producing creative and delicious food.

- Lower price point: an easy addition to any cookbook library.
- Perfect graduation present for kids headed to college or recent grads—all recipes have 10 ingredients or less.
- Fun illustrations and bold colors make the package feel very giftable.







[View on Edelweiss](#)

## Snacking Dinners

50+ Recipes for Low-Lift, High-Reward Dinners That Delight

**Georgia Freedman**

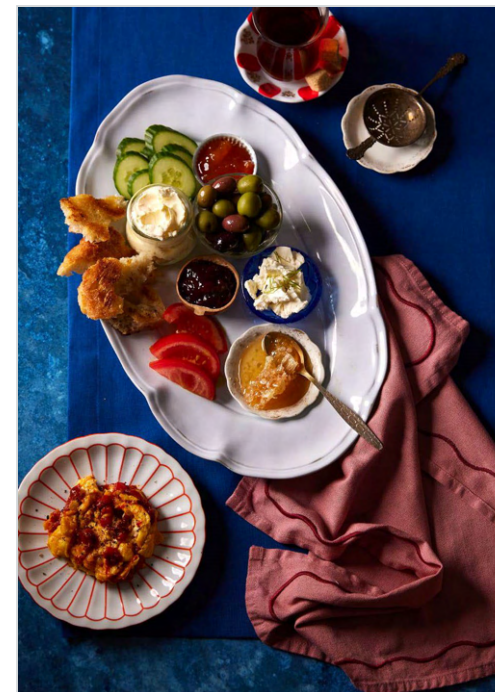
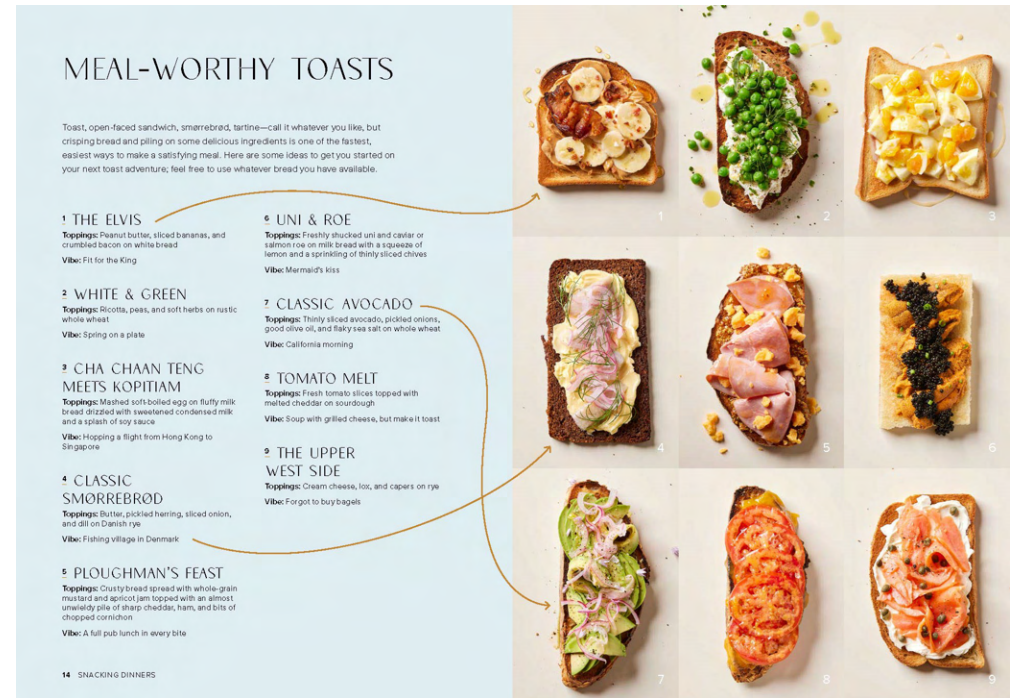
April 2025  
9781958417706  
\$30.00 | Hardcover  
160 Pages | 6½ × 9 in  
Full-color Photography

Solo diners unite! Ask yourself: what do you want to eat when you have no demands from family and friends? What is your idea of a meal that is all delight and zero obligation? Maybe it's cream cheese and lox on rye bread; or tuna hand-rolls made ingeniously with tinned fish; jammy eggs topped with numbing Sichuan pepper; or for a splurge, caviar sandwiched between toast points. Snacking dinners are the ultimate form of self-care, a meal comprised of favorite foods, expanded to be balanced and perfectly satisfying.

These meals are the secret weapon of busy people. They are endlessly versatile, can accommodate any food preferences, and are easily scaled up or down, making them perfect for when you might be sharing your meal with family or friends. They are magical in their simplicity and promise, something every cook should have in their repertoire. Treat yourself to a snacking dinner tonight.

**Georgia Freedman** is a California-based recipe developer, journalist, and editor and the author of *Cooking South of the Clouds*—*Recipes and Stories from China's Yunnan Province* as well as the co-author of *The Ranch Table* and *There's Always Room for Chocolate*. Formerly the managing editor of *Saveur*, Georgia has also worked as a freelance editor at a variety of national and regional publications and edited more than a dozen cooking and lifestyle books.

- Interest in snacking dinners has recently grown thanks to TikTok trends (along with the media articles and think pieces).
- Georgia is well-connected in the food community, as a contributor of articles and recipes to a variety of publications, the former managing editor of *Saveur*, and a freelance editor at a variety of national and regional publications.
- The book is an excellent graduation gift, Mother's Day gift, or stocking stuffer.



## 15 MINUTES TURKISH BREAKFAST FOR DINNER

**BREAKFAST SPREAD**  
2 to 3 ounces (56 to 85 g) feta  
Turkish bread, like simit or pide, or similar, such as focaccia or a Montreal-style bagel  
Sliced cucumber  
Assorted olives  
Clotted cream  
Honey  
Assorted jams and preserves, such as fig, sour cherry, bitter orange, and apricot

**MENEMEN**  
2 eggs  
Kosher salt  
1 tablespoon unsalted butter  
2 teaspoons tomato paste  
2 teaspoons Turkish pepper paste (see page 000; this is an asset to global pantry glossary)  
½ small tomato, diced

For a truly well-rounded meal, look no further than a Turkish breakfast. A classic spread includes not just eggs, bread, and jam, but also a variety of cheeses, a bowl of olives, sliced vegetables, and other treats. It offers more variety and flavors than some people get in a full day—at before 9 a.m. The assortment here is based on breakfast spreads from the city of Van, and includes menemen, a classic dish of eggs cooked with tomatoes and peppers. Alternate sweet bites with savory or mix and match any way you like.

Arrange the feta, bread, cucumber, sliced tomato, olives, cream, honey, and preserves in small bowls.

To make the menemen, beat the eggs in a small bowl with a pinch of salt and set them aside. Melt ½ tablespoon of the butter in a small nonstick pan over medium heat, then add the tomato and pepper pastes and toast them, stirring with a rubber spatula, for 1 minute. Add the diced tomato and cook until the pieces start to soften, about 1 minute, then push everything to one side of the pan and turn the heat to low.

Add the remaining ½ tablespoon of butter to the cleared side of the pan and let it melt, then remove the pan from the heat and add the eggs to the melted butter. Scramble the eggs gently, tipping the pan as needed to keep them on one side, separate from the tomato mixture, and putting the pan back on the heat only as much as needed to cook the eggs to soft curds. Stir the tomato mixture into the eggs just as they finish cooking.







[View on Edelweiss](#)

## Pranzo

### Sicilian(ish) Recipes & Stories

Guy Mirabella

March 2025  
9781761450907  
\$42.00 | Hardcover  
224 Pages | 7¼ × 11¼ in  
Full-color Photography  
and Illustrations

*Pranzo* is a celebration of Italian food and a Sicilian upbringing on the other side of the world—capturing the spirit of simplicity, fresh seasonal ingredients and sumptuous colors and flavors. Guy Mirabella masterfully weaves his recipes, images and stories around the themes of generosity, love, tradition, life and food—all the things that influence him in his cooking.

Fresh and seasonal dishes are prepared with love and respect for the ingredients. From Ruby Red Roasted Plums with Marsala and Vincotto to Eggs in Purgatory with Broccoli via clam soups, hazelnut cakes, sfingi, rabbit stew, Chicken Diavola and more—this is both rustic food to nourish and stir the soul but also beautiful food to linger over and share with loved ones. All of it presented in captivating style with an artist's eye for everything that is vibrant, colorful and joyous about life.

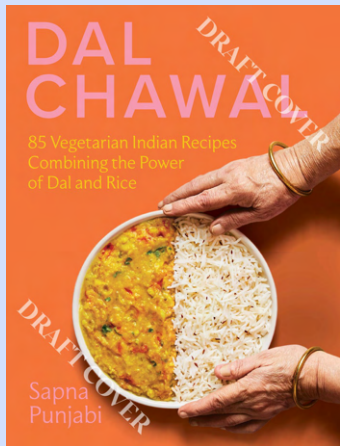
As one of Australia's most highly regarded book designers of the 1990s **Guy Mirabella** left his fingerprints everywhere, including on seminal cookbooks bearing the names of Stephanie Alexander, Christine Manfield and Charmaine Solomon. In 2002 Guy opened Shop Ate Café & Store in Mount Eliza on the Mornington Peninsula, which he ran for 20 years before selling the business in December 2022.

- An exquisite celebration of a lifetime's cooking and eating from a unique voice.
- A book as astonishingly beautiful as it is a treasure to cook from—exceptionally designed and filled with remarkable imagery.
- The food here is the sort we all want to cook and eat! Simple and eminently achievable Italian seasonal food, prepared with love and with the utmost respect for the ingredients.



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# Dal Chawal

## 85 Vegetarian Indian Recipes Combining the Power of Dal and Rice

### Sapna Punjabi

April 2025  
9781958417232  
\$35.00 | Hardcover  
256 Pages | 7½ × 9¼  
Full-color Photography

*Dal Chawal* celebrates traditional Indian comfort food through dal and rice, which together form the foundation of a homestyle Indian vegetarian diet. Dal is a Hindi word commonly used to describe all forms of pulses including dried beans, lentils, peas, and whole and split legumes. Chawal, the Hindi word for rice, is the perfect soulmate for dal. Not only a delicious harmony, together they form a completely balanced and nutritious meal.

Sapna Punjabi combines a lifelong vegetarian practice, Ayurvedic training, and expertise as a registered dietitian and nutritionist to create recipes that address many common dietary issues, including gut health and inflammation. This is Indian comfort food at its finest: economical, healthy, and delicious.

**Sapna Punjabi** is a registered dietitian, cooking instructor, Ayurvedic practitioner, and founder of beSPICED. She has led more than 75 in-person cooking classes at home and as a guest cooking instructor at HEB's Central Market cooking schools in Dallas Fort Worth.

- Rise in plant-based food consumption: *Dal Chawal* will be a useful asset to any home that wants to embrace sustainability and mindful eating.
- Growing interest in food as medicine: *Dal Chawal* offers culturally rooted context for home cooks curious about traditional Indian cooking, students of Ayurveda, dietitians looking for healthy recipes for their clients, conscious cooks looking for sustainable, plant-based recipes, busy parents looking for a quick budget-friendly meal.
- A holistic approach to health: Sapna offers credible advice that will appeal to the over 100,000 registered dietitian nutritionists in the US who recommend books to clients and patients.

[View on Edelweiss](#)



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## SUKHI MOONG DAL

SPLIT YELLOW MOONG DAL TEMPERED WITH SPICES

We begin the journey into the world of dal with my mom's recipe for *sukhi moong dal*. This was my dad's favorite moong dal dish and Mom cooked it almost every single week, serving it with warm roti (Indian flat bread), and leftovers would end up in our school lunch boxes, rolled inside the roti along with a smear of chutney or achar (Indian pickle). It can also be served with tortillas, smeared onto naan (sour dough bread), or top of a bed of greens for a fun twist to a salad. *Sukhi* means "dry," and this recipe uses the yellow split moong dal, which is the split and peeled form of whole moong beans. This variety is one of the easiest dal to cook and also to digest. It requires the least amount of soaking time, so this dish can be prepped and cooked in under 20 minutes. If you can cook parts, I promise you can make this hearty *sukhi dal* just as easily. It's also a zero-waste recipe—even the water in which the dal is cooked is put to good use. (see note)

**PERFECT PAIRING**  
Serve with Hara Bhara Pulao (page 000) and Cajal ki Achar (page 000).

**SERVES 4**  
**SOAK TIME**  
10 to 15 minutes

**TIPS**  
The drained dal water makes lovely broth. Garnish with chopped cilantro and a dash of lime juice, making this a zero-waste dish. If you overcook the dal (unintentionally or intentionally), you can keep the dal in the liquid and make it into a soup and proceed with the tempering as well.

**FOR GARNISH**  
½ teaspoon Kashmiri red chili powder  
½ teaspoon roasted ground cumin  
½ teaspoon ground coriander  
½ teaspoon anchar/dried mango powder  
¼ cup (31 g) cilantro leaves, including tender stems, finely chopped

**AYURVEDA NOTES**  
Yellow moong dal is sweet and astringent in taste and cooling in potency. It is *snigdha* in nature but *mrityu* (dry) in taste and *pitto* (acidic). It can be enjoyed all year long and should be a staple in our pantries.  
• VATA: Add extra ground coriander. Favor ghee or peanut oil.  
• PITTA: Add extra cilantro leaves; avoid red chili powder. Favor ghee or olive oil.  
• KAPHA: Reduce red chili powder with ground black pepper. Favor sunflower or ghee.

48 DAL CHAWAL



## MUMBAI BHELPURI

PUFFED RICE TOSSED WITH VEGGIES AND CHUTNEYS

*Bhelpuri*, or *dhal* for short, is one of India's most popular savory snacks, with regional variations found all over the country. Growing up, I loved making small talk with the street chair vendor as he tossed together the crunchy puffed rice with my choice of vegetables, chutneys, and toppings, serving it up in a paper cone made of recycled newspaper, with a *papdi* (flat wheat crisp) as a spoon. It's a truly crowd-pleasing snack that can be personalized with different types of chutney and toppings. Most Indian stores carry *bhelpuri*, which is puffed rice already roasted with salt, turmeric, and spices (so you won't need to stir the step of roasting the puffed rice).

**TIPS**  
Replace urve mango with pomegranate seeds if unable to find them or crush or chop up a coarse powder to use as garnish. A rice size sturdy *papdi* chip can be used as a spoon if desired replacing a traditional Indian *papdi*.

Roast the puffed rice in a wok/heat the oil over low heat. Add puffed rice, salt, and turmeric and toast for 10 minutes. Salt the puffed rice aside to cool.

Assemble the dish in a large bowl, mix together potato, onion, tomato, all three chutneys, and the chut masala. Stir well and then add the roasted puffed rice. Stir gently to combine.

Spoon into paper cones or bowl. Garnish with mango, cilantro, and generous amounts of this mix. Serve immediately as the puffed rice will start to become soggy.

**ROASTED PUFFED RICE**  
1 teaspoon avocado or sunflower oil  
4 heaping cups (120 g) plain puffed rice  
½ teaspoon salt  
½ teaspoon ground turmeric

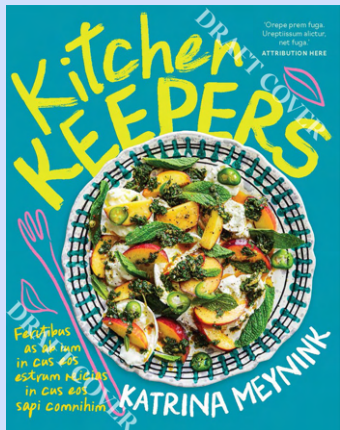
**ASSEMBLY**  
1 cup (225 g) finely chopped potato, boiled, peeled  
¼ cup (150 g) finely chopped red onion  
1 cup (90 g) finely chopped red tomatoes  
2 tablespoons Hari Chutney (page 000)  
2 tablespoons Imli Chutney (page 000)  
1 tablespoon Thecha (page 000) thinned with 2 tablespoons water  
1 teaspoon chaat masala

**FOR GARNISH**  
¼ cup (57 g) finely chopped green (unripe) mango  
¼ cup (10 g) finely chopped cilantro  
¼ cup (115 g) fine sev/roasted chickpea noodles  
¼ cup (90 g) pomegranate arils (when in season)

**AYURVEDA NOTES**  
*Bhelpuri* is a delicious dish that has all the six tastes—sweet (rice, dates, potatoes), sour (tomatoes, fermented mango), salt (chaat masala), bitter (cilantro, mint), pungent (onion, garlic) and astringent (see pomegranate). Puffed rice is dry and light and makes a great dish, especially for the spring season.  
• VATA: Boiled potatoes balance the dry quality of puffed rice.  
• PITTA: Avoid or limit the quantity of onions and the Hari Chutney (chutney).  
• KAPHA: Avoid or limit the quantity of potatoes and the Imli Chutney (served date fermented chutney).

DAL CHAWAL 179





[View on Edelweiss](#)

### Also Available



From Salt to Jam  
9781743798904  
\$32.99 | Flexibound

## Kitchen Keepers

### Real-Life Recipes to Make on Repeat

#### Katrina Meynink

May 2025  
9781761450655  
\$32.99 | Flexibound  
240 Pages | 7½ × 9½ in  
Full-color Photography

*Kitchen Keepers* is a celebration of all that is excellent, delicious and not cost- or time-prohibitive in home cooking. Coming from a kitchen maximalist who knows how to dazzle when it comes to putting dinner on the table and to feeding loved ones with generosity and abundance, this is real food for the realities of a full, busy life. Food that is clear and uncomplicated yet bursting with flavor. Food that is kind on the wallet and on yourself. And food that you'll want to make again. And again. And again.

Australian food writer and recipe columnist **Katrina Meynink** has published four cookbooks: *From Salt to Jam*, *Slow Victories*, *Bistronomy: French Food Unbound*, *Kitchen Coquette*; and the picture book *Lulu le Baby Chef*. The mum of three embraces fast, slow and in-between food, and regularly contributes to national and international food magazines with delicious meal ideas you want to cook.

- Offers simple and delicious solutions for hard-working, time-poor people.
- Dishes you'll want to cook again and again that are kind on you in the kitchen, your time and your wallet.
- Bright, arresting photography and clean, stylish design.
- Many cookbooks with midweek recipes aimed at families are bland and uninspiring—this is full of big flavors and new ideas.
- Katrina (author of previous HG titles *From Salt to Jam* and *Slow Victories*) is one of Australia's most respected recipe writers on leading website *Good Food* and has an irreverent, funny, no-nonsense tone.

Day of good intentions salad

## CABBAGE and KALE WITH CHILLI, YEAST and SEED DRESSING

1 large bunch cavolo nero (Tuscan kale), stems removed  
¼ small white cabbage, external leaves removed  
1 cup mint leaves, lightly packed  
1 small red chilli, seeded, finely sliced

**DRESSING**  
125 g (4½ oz/½ cup) paprika  
1 garlic clove, peeled, chopped  
½ tablespoon oyster sauce (or use mushroom sauce to keep it vegan)  
40 g (1½ oz/½ cup) nutritional yeast flakes  
generous amount of olive oil, say 125–200 ml (4½ to 7½ cup)  
generous pinch of sea salt flakes

**SERVES 4 AS PART OF A SPREAD**

The benefits of this salad, other than its minimal preparation and amazing flavour, is its capacity to withstand not only time in the fridge but time on the table under our relentless summer heat.

Roll up the cavolo nero leaves and finely slice, then place in a bowl. If you have several large leaves, squeeze over some lemon juice; this will slightly soften the leaves, making them easier to chew and digest.

Finally slice the cabbage and mint and add them to the bowl. Add the chilli and toss to combine.

To make the dressing, add all the ingredients to a food processor and pulse briefly. You want this dressing to have a rough pesto-like consistency. If it seems too thick, thin it out with some additional olive oil. Scoop this crunchy goodness over the slaw and toss with a couple of forks to combine. Check for seasoning and serve.

KITCHEN KEEPERS 22

22 MAKING FRIENDS WITH SALAD

So stay like you mean it

## SATAY CHICKEN POP TARTS

1 tablespoon vegetable oil, plus extra for shallow-frying  
2 garlic cloves, finely chopped  
1 tablespoon finely grated ginger  
400 g (14 oz) chicken thigh mince  
2 teaspoons ground coriander  
1 teaspoon each curry powder, ground cumin, ground fennel, sea salt flakes and ground black pepper  
¼ cup fried shallots  
¼ cup peanut butter  
½ cup coconut milk  
2 tablespoons soy sauce  
6 large square spring roll wrappers (21 cm/8 in)  
1 egg, lightly beaten

**SATAY SAUCE**  
1 tablespoon excellent-quality red curry paste  
50 g (1¾ oz) palm sugar (or brown sugar if unavailable)  
1 tablespoon sweet soy sauce  
½ tablespoon soy sauce  
½ tablespoon lime juice  
1 teaspoon fish sauce  
1 tablespoon apple cider vinegar  
185 ml (6½ oz/¾ cup) chicken stock

**MAKES 8-10**

Three of my favourite things: Pop tarts. Spring rolls. Anything satay.

Heat the oil in a large wok or frying pan over high heat. Add the garlic and ginger and cook until fragrant, about 30 seconds. Add the chicken, spices and fried shallots and fry, breaking up the meat with the back of a wooden spoon until caramelised and cooked through. Combine the peanut butter, coconut milk and soy sauce in a bowl. Pour over the chicken mix and stir to combine. Continue to cook until the liquid is mostly absorbed (you don't want an overly wet mixture).

Working with one spring roll pastry sheet at a time, spoon ½ cup of the filling on one half, leaving a 1 cm (½ in) border. Brush the edge with the egg and fold over to seal. Repeat with the remaining wrappers and filling.

Fill a wok a third full with vegetable oil and place over medium-high heat until the oil reaches 180°C (360°F). Working in batches, cook the pop tarts until golden and crisp (1–2 minutes), flipping regularly to crisp on all sides. Drain on paper towel and repeat with remaining pop tarts. These are best eaten immediately, but I have on occasion reheated them on a tray in the oven until crisp again and found them almost as delightful.

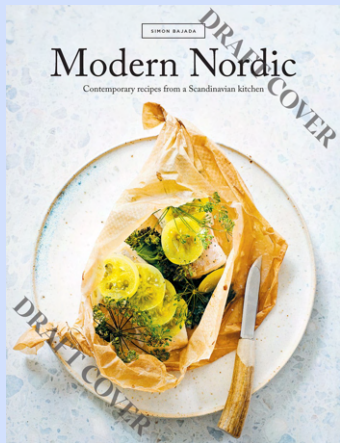
For the satay sauce, put all the ingredients in a saucepan and stir thoroughly. Place over low heat and cook until the sauce thickens and is delightfully aromatic, about 5 minutes. If it gets too thick, thin it out with stock or water.

Serve the pop tarts with the warm satay sauce for dipping.

KITCHEN KEEPERS 64

64 MY NAME IS KATRINA AND I LIKE PINCE





# Modern Nordic

## Contemporary Recipes from a Scandinavian Kitchen

### Simon Bajada

June 2025  
 9781761451232  
 \$35.00 | Hardcover  
 304 Pages | 8¼ × 10¼ in  
 Full-color Photography

*Modern Nordic* celebrates contemporary Scandinavian cuisine with a focus on local recipes that can easily be recreated at home. Filled with dishes that typify the food of this vast geographical region, this book takes its influence from the traditional ingredients that can be found from Sweden to Finland and Denmark to Norway, and transforms them into modern everyday recipes that are hugely popular throughout Nordic homes.

The book is split into eight chapters, based on different food groups including ingredients found “from the forest”, “from the sea”, “from the land”, and “in the larder”, along with a basics chapter that demystifies the process of smoking food and other classic Scandinavian cooking techniques such as pickling. Recipes concentrate on modern, everyday dishes that use the freshest of ingredients and are simple to create.

**Simon Bajada** is a chef, food stylist and photographer. After 10 years working in the hospitality industry Simon turned his hand to food styling where he has contributed to more than 15 cookbooks. He moved to Sweden with his wife and son, Max, where he has nurtured his love for food and landscape photography. Simon regularly photographs and styles for *Swedish Gourmet*, *Monocle*, *American Travel & Leisure*, *Plaza*, *Delicious UK* and *Harrods Magazine*.

- A new bind up of the best recipes from Simon's original books *New Nordic* and *Nordic Light*.
- Nordic and Scandinavian cuisine is a popular culinary craze sweeping across the globe.
- *Modern Nordic* is filled with seasonal recipes and beautiful photography that captures the essence of this part of the world.
- Nordic and Scandinavian cuisine features a lot of fish and leafy greens, which today are hailed as superfoods; this beautiful book will have a strong appeal to the health-conscious crowd.

[View on Edelweiss](#)

#### Also Available



Malta  
 9781743798812  
 \$36.99 | Hardcover



### Smoked chicken, mustard yoghurt & poppy seeds

*This sweet mustard dressing is extremely versatile and goes well with pretty much everything. It is particularly compatible with the smoked chicken in this recipe. Poppy seeds are very popular in Nordic cuisine and breads are often sprinkled with them. A famous legend is covered with too-common white poppy seeds and legend tells us that these ingredients were later banned from prisons because inmates tried to get a kick from them! As well as being a great combination of flavours and textures, this salad is also an example of the one with which you can make Nordic dishes from what is already in your refrigerator. Sure, you may not have smoked chicken on hand but it's easy enough to find (or you could even make some yourself).*

SERVES 4

- Combine the dressing ingredients in a bowl.
- Arrange the spinach on serving plates and top with the peas, chicken slices and kohlraabi or celeriac. Scatter over the poppy seeds.
- Dollop some of the yoghurt dressing onto the sides of the plates so it can be mixed through the ingredients while eating.
- 150 G (5 OZ) FRESH BABY SPINACH LEAVES (OR 50 G/1½ OZ CRESS AND 50 G/1½ OZ FENNEL, WASHED AND DRIED)
- 70 G (2½ OZ) PEAS, THAWED IF FROZEN; 100 G/3½ OZ FRESH PEAS BLANCH IN BOILING WATER FOR 2 MINUTES
- 2 X 200 G (7 OZ) SMOKED CHICKEN BREASTS, THINLY SLICED CROSSWAYS
- 150 G (5 OZ) KOHLRAABI OR CELERIAC, THINLY SLICED AND LIGHTLY PICKLED (SEE PAGE 30)
- 2 TABLESPOONS LIGHTLY TOASTED POPPY SEEDS
- MUSTARD YOGHURT DRESSING
- 150 G (5 OZ) NATURAL YOGHURT
- 2 TABLESPOONS FINISH SWEET MUSTARD (OR 1½ OZ AMERICAN MUSTARD, PLUS A TEASPOON OF HONEY)





[View on Edelweiss](#)

Also Available



Last Minute Dinner Party  
9781958417454  
\$35.00 | Hardcover

## Last Minute Brunch Party

Over 100 Inspiring Dishes to Feed Family and Friends at a Moment's Notice

**Amelia Wasiliev**

March 2025  
9781958417768  
\$35.00 | Hardcover  
224 Pages | 7½ × 10 in  
Full-colour Photography

Brunch is one of the most popular meals to host, but just like dinner parties, it can cause undue stress for the host. *Last Minute Brunch Party* includes tips and tricks to make your next brunch get-together stylish, delicious, and stress-free.

With recipes and ideas like a Waffle Brunch board, Yogurt pots with Baked Rhubarb & Poached Quince, Peanut Butter Chocolate Date cups, Breakfast Sausage Casserole, and all sorts of drinks—cold, hot, alcoholic and not—this is your invitation to host your own brunch party.

**Amelia Wasiliev** is a food and prop stylist and author of *28 Days Vegan* and *The Zero Waste Cookbook*, among others. She lives in Long Jetty in NSW and owns the boutique Plain Janes.

- Follow up to the very successful *Last Minute Dinner Party*, with the same look and feel.
- An eye-catching update to the sometimes frumpy brunch book category.
- With the rise of dinner party cookbooks, hosting on a budget is gaining popularity—brunch is the next big thing.
- Sophisticated (but accessible) recipes.



### POACHED VANILLA QUINCE YOGURT POTS

MAKES: 8 JARS  
PREP TIME: 10 MINS  
COOK TIME: 40 MINS

4 cups (900g) plain or vanilla thick yogurt  
½ cup (40g) chopped pistachios

**VANILLA QUINCE:**  
2 cups (500ml) water  
½ cup (120g) superfine sugar  
1 vanilla bean, split in half lengthwise  
Juice of ½ lemon  
2 medium quince

The poached quince is enough for a 16-ounce (450g) jar, which is more than you need for this recipe so store the rest in the refrigerator for up to 3 weeks. If you have all the components assembled you can quickly make these cute yogurt pots and have them ready for your party.

For the quince, heat the water, sugar, vanilla, and lemon juice in a small saucepan and stir to dissolve the sugar. Cover and bring to a boil. Meanwhile, peel and core the quince and chop it into thin wedges. As you slice, add the quince to the poaching liquid. Once boiling, reduce the heat and simmer, covered, for 30 minutes, or until soft. Once cooked, let the quince and liquid cool completely before storing together in a 16-ounce (450g) jar in the refrigerator. Fill 8 individual jars half full with thick yogurt. Add 2 slices of quince, then finish with a sprinkle of pistachios.

### BAKED RHUBARB YOGURT POTS

MAKES: 8 JARS  
PREP TIME: 10 MINS  
COOK TIME: 20 MINS

4 cups (900g) plain or vanilla thick yogurt  
½ cup (40g) chopped pistachios

**RHUBARB:**  
½ pound (about 2 cups) rhubarb, leaves discarded  
½ cup (120g) superfine sugar  
Freeze grated zest and juice of 1 orange or lemon  
½ cup (60ml) pomegranate juice

If you can't find pomegranate juice, then just use another orange or lemon, but the pomegranate juice adds a great color.

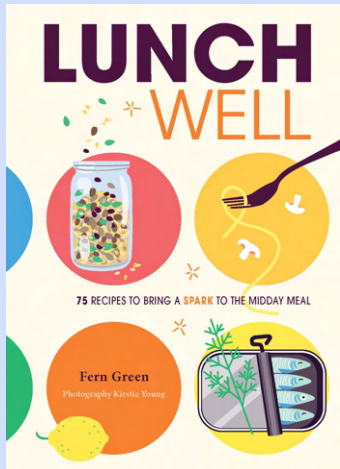
Preheat the oven to 350°F (180°C). Cut the rhubarb into 1-inch (2.5cm) pieces and place in a small baking dish. Add the sugar and mix to coat the rhubarb. Add the zest and juices, cover with foil, and roast for 15 minutes. Uncover, stir, and roast for another 5 minutes to reduce the syrup. Remove the rhubarb from the oven and stir, pressing some of the rhubarb pieces with the back of the spoon to mash and soak up the liquid. Let cool, then transfer to a 16-ounce (450g) jar and store in the refrigerator for up to 2 weeks. Fill 8 individual jars half full with thick yogurt. Add a spoonful of the rhubarb, then finish with a sprinkle of pistachios.



### NORDIC BRUNCH BOARD

A grazing spread is one of my favorite ways to eat meals with friends. It's visually stunning to see all the delicious food laid out on the table and as a host, all of your work is done. Sit down and enjoy the time and food with your guests.





[View on Edelweiss](#)

## Lunch Well

85 Recipes to Bring a Little Spark To the Midday Meal

**Fern Green**

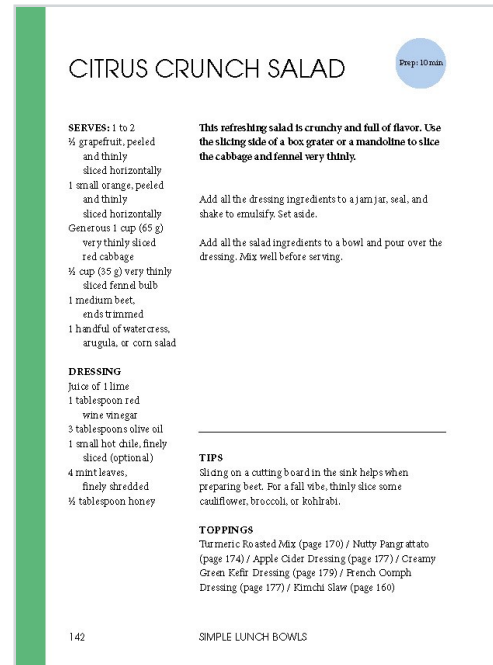
April 2025  
9781958417782  
\$30.00 | Hardcover  
192 Pages | 6¾ × 9 in  
Full-color Photography and Illustrations

Much ink has been spilled over packing desirable lunches for kids, but for adults, lunch is often the neglected meal. With too many time constraints placed on it, lunch often becomes a sad desk-side meal.

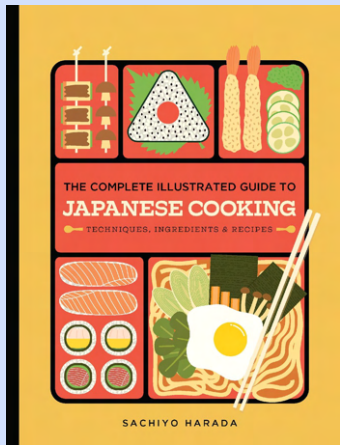
*Lunch Well* is an efficient guide to making healthy and delicious lunches. With an eye to reusing ingredients and making good use of leftovers, as well as packing to avoid spills and soggy ingredients, this is a practical book to reshape your relationship with the midday meal.

**Fern Green** is a food stylist, writer, and chef. She has written several books over the years, including *Breakfast: Morning, Noon and Night*, *The Mocktail Manual*, *Melts* and *Natural Remedies for Women's Health*.

- Practical recipes and inspiration address the often-forgotten meal of the day with easy-to-follow recipes.
- Reclaim your lunch hour with quick and easy tips to prep ahead.
- Tips for breaking out of the workday slump and treating lunch as a time to recharge and reorient yourself with wellness in mind.







# The Complete Illustrated Guide to Japanese Cooking

Techniques, Ingredients, and Recipes  
**Sachiyo Harada**

March 2025  
 9781958417911  
 \$45.00 | Hardcover  
 288 Pages | 9¼ × 12¼ in  
 Full-color Photography and Illustrations

Interest in Japan is at an all-time high, but cooking Japanese food at home can still feel daunting to many. *The Complete Illustrated Guide to Japanese Cooking* breaks down 100 recipes and teaches the basic ingredients and techniques of Japanese cuisine.

Step-by-step photos and annotated illustrations help readers understand unique methods, and practical advice makes the recipes achievable. This is a comprehensive book for all lovers of Japanese cuisine.

**Sachiyo Harada** was born in Hokkaido, Japan, and graduated from the Ferrandi school in Paris. She has worked as a cook in several top restaurants and as a food stylist and cookbook author. She currently runs culinary workshops and cooking classes in Paris and Tokyo.

- Step-by-step illustrations: Japanese recipes can feel daunting. This book breaks down the techniques and recipes of Japanese cuisine with illustrations and photographs.
- For the Japanophile in your life: those curious about, and those already in love with Japanese food will be able to cook it at home.
- Cute and functional: a perfect intersection of charming but clear visuals.



Understand

## COLD SOMEN

- SHRIMP
- CUCUMBER
- RADISHES
- SESAME SEEDS
- SHITAKE MUSHROOMS
- CHERRY TOMATOES
- SOMEN NOODLES
- QUAIL EGG
- WAKAME SEAWEED

**WHAT IS IT?**  
 This Japanese noodle served cold with garnish (meat, green onions, vegetables, and mentaiko sauce).

**ORIGIN**  
 Somen noodles arrived from China with the Buddhist monks and were soon manufactured throughout Japan, particularly in the south in the Kansai region.

**TOTAL TIME**  
 Prep time: 10 minutes  
 Cook time: 15 minutes

**EQUIPMENT**  
 Mandoline

**WHEN AND HOW TO ENJOY**  
 Served mainly in summer, these light, fresh noodles are rarely dipped in mentaiko sauce mixed with green onions, grated shrimp, a little wasabi, or sesame seeds.

**TECHNIQUE TO MASTER**  
 Cutting vegetables (page 280)

**TIPS**  
 Because the noodles are served cold, it's best not to cook them at double.

**VARIATIONS**  
 Hot somen, served with vegetables in a hot dashi broth with soy sauce and mentaiko sauce mixed with green onions, grated shrimp, a little wasabi, or sesame seeds.

Learn

**JAPANESE PANTRY**

- MENTAIO**  
 A sauce made from dashi, soy sauce, mentaiko (cod roe), and sugar.
- SHISO**  
 A highly aromatic leafy green vegetable. Besides meat and leafy, sold in Asian markets.
- SOMEN NOODLES**  
 Very thin wheat flour noodles (0.2 mm thick). They are available dried.
- YUZU SHICHIMI**  
 A blend of yuzu aromatic citrus, sesame seeds, green onions, and sambu-banana. It is used as a spice in marinades.

**FOR 4 PEOPLE**  
 8 bundles (14 ounces / 400 g) dried somen noodles  
 1 cup (230 ml) dashi  
 1 cup plus 4 tablespoons / 200 ml mentaiko sauce, store bought or homemade (page 28)

**FOR THE SAUCE**  
 1 cup plus 4 tablespoons / 200 ml mentaiko sauce, store bought or homemade (page 28)  
 1 cup plus 4 tablespoons / 200 ml soy water

**INGREDIENTS**  
 7 ounces / 200 g small cooked pink shrimp  
 1/2 cup (120 ml) dashi  
 1 tablespoon mentaiko  
 1 tablespoon soy sauce  
 1 tablespoon (15 ml) shaboku soaking water  
 10 cucumber  
 12 cherry tomatoes (mixed colors)  
 12 quail egg  
 12 radishes  
 12 bunch spring onions  
 1/2 cup (120 ml) yuzu shichimi  
 1/2 cup (120 ml) fresh ginger  
 1/2 cup (120 ml) fresh green onions  
 1/2 cup (120 ml) fresh green onions  
 1/2 cup (120 ml) fresh green onions  
 1/2 cup (120 ml) fresh green onions

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Understand

## AGEBITASHI

- FENNEL
- RED BELL PEPPER
- ZUCCHINI
- EGGPLANT
- SPRING ONIONS
- CARROT
- LOTUS ROOT
- MARINADE

**WHAT IS IT?**  
 Fried vegetable medley marinated in dashi.

**ORIGIN**  
 Agebitashi (agedashi) is a traditional dish made with seasonal vegetables that are fried in oil and then soaked in soup stock so that the flavors infuse.

**TOTAL TIME**  
 Prep time: 20 minutes  
 Cook time: 30 minutes

**Storage:** 3 days in the fridge

**EQUIPMENT**  
 Mandoline  
 Sauce (1/2 inch)  
 Baking dish

**TIP**  
 When cooking the vegetables, add oil if necessary so that there is enough oil to fry them.

**VARIATION**  
 Use other seasonal vegetables such as Jerusalem artichokes and turnips.

**HOW AND WHEN TO ENJOY**  
 Served with seasonal vegetables. Although the vegetables are fried, the marinade lightens this peasant dish.

Learn

**FOR 4 PEOPLE**  
 2 zucchini  
 1 red bell pepper / 1 lotus root  
 1 bunch of spring onions  
 1 eggplant  
 1 carrot  
 7 ounces / 200 g fennel  
 7 ounces / 200 g fennel  
 Vegetable oil for frying

**MARINADE**  
 1/2 cup / 400 ml dashi  
 1 tablespoon soy sauce  
 1 tablespoon cane sugar

**FOR SERVING**  
 1 lotus  
 1 spring of chiroto  
 Yuzu shichimi

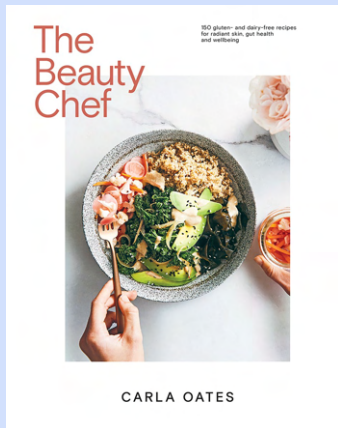
**1** To make the marinade, pour the dashi, soy sauce, and sugar into a saucepan. Bring to a boil and pour into a baking dish.

**2** Wash all the vegetables. Slice the zucchini into rounds (1/2 inch / 1.25 cm thick) and the white core, then cut vertically into eight strips. Heat the lotus root into rounds (1/2 inch / 1.25 cm thick) using a mandoline. Then plunge the rounds into water to prevent oxidation (drain just before cooking). Cut the onion in half vertically, slice the eggplant into 1 cm thick slices, then cut them in half. Heat the carrot and slice on a diagonal to about 1 inch / 2.5 cm thick. Chop the fennel into small pieces.

**3** Pour the oil into a sauté pan to a depth of 1/2 inch / 1.25 cm and heat over high heat. Gently cook all the vegetables. Remove and drain on a wire rack.

**4** Add the vegetables to the marinade while still hot. Serve immediately with the yuzu, chiroto leaves, and lemon slices. It keeps for up to 2 to 4 hours in the fridge to allow the flavors to combine.

140



# The Beauty Chef

## 150 Gluten- and Dairy-Free Recipes for Radiant Skin, Gut Health and Wellbeing

### Carla Oates

February 2025  
9781761451140  
\$38.00 | Hardcover  
344 Pages | 8¼ × 10¼ in  
Full-color Photography

**Beauty is more than skin-deep; it comes from within—from the gut, to be precise.**

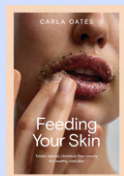
In this second edition of the bestselling book *The Beauty Chef* Carla Oates, founder of the natural beauty company of the same name, combines the joy of cooking with the science of nutrition, offering you radiant skin and robust health. More than 150 delicious and nutritious recipes that are gluten-free and mostly dairy-free recipes will feed both your skin and your gut. Glamorous it may not be, but a well-balanced gut bacteria can be the answer to glowing health and beauty. With every meal you eat, be it breakfast, dinner or a tempting dessert, you will feel and look better inside and out.

**Carla Oates** is the founder and CEO behind beauty and wellness brand The Beauty Chef. Named “The Skincare Innovator” by *Net-A-Porter* magazine, she is author of the best-selling book *Feeding Your Skin* and editor of the *Wellbeing Beauty Book*. A naturalist and gut-health advocate, Carla is the natural beauty columnist for *Wellbeing Magazine*, and runs regular Beauty Chef workshops in Sydney and around the world; she is a Goodwill Ambassador for Australian Organic and has been researching, writing and teaching on organic beauty and health for the past 15 years.

- A paradigm shift in the beauty industry frames health as beauty and beauty as health—this book fully embraces this concept, providing nutritious and delicious recipes to ensure that inner health leads to both inner and outer beauty.
- Carla has more than 230k Instagram followers and a highly active following on Facebook, as well as a beautifully designed, well-integrated website.
- Carla has multiple established retail stockists in America for her range of inner and outer beauty products, including NET-A-PORTER, The Detox Market, Free People and Anthropologie
- The first edition of this book was a 2018 James Beard Award Nominee.

[View on Edelweiss](#)

Also Available



Feeding Your Skin  
9781761450624  
\$16.99 | Hardcover



The Beauty Chef Gut Guide  
9781761451157  
\$29.99 | Hardcover





# The Beauty Chef Gut Guide

90+ FODMAP-friendly recipes and weekly meal plans to heal from the inside out



CARLA OATES

## The Beauty Chef Gut Guide

90+ FODMAP-friendly Recipes and Weekly Meal Plans to Heal from the Inside Out  
**Carla Oates**

February 2025  
 9781761451157  
 \$29.99 | Hardcover  
 256 Pages | 7½ × 9¼ in  
 Full-color Photography

*The Beauty Chef Gut Guide* is the new edition of this practical companion to Carla Oates' acclaimed book, *The Beauty Chef*. It is a compelling resource for people who want to better understand the science underpinning the link between gut and skin health. The 8-week program includes information on the importance of gut functionality, weekly meal plans for repairing and reprogramming your gut, and more than 90 recipes.

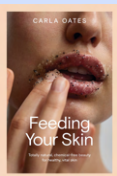
In addition to recipes and information about repairing your gut, it covers broader advice for wellbeing, from the importance of cleaning products to mindfulness and yoga. It is photographed and designed in the distinct style established by the *The Beauty Chef* cookbook.

**Carla Oates** is the founder and "chef" behind beauty and wellness brand The Beauty Chef. Named "The Skincare Innovator" by *Net-A-Porter* magazine, she is author of the best-selling book *Feeding Your Skin* and editor of the *Wellbeing Beauty Book*. A naturalist and gut-health advocate, Carla is the natural beauty columnist for *Wellbeing Magazine*, and runs regular Beauty Chef workshops in Sydney and around the world. She has been researching, writing and teaching on organic beauty and health for the past 15 years.

- The second book from the bestselling beauty brand of the same name sold around the world, including Nordstroms, Anthropologie, GOOP, Net-a-Porter as well as The Detox Market stores in Canada.
- *The Beauty Chef* has over 230k followers on Instagram with over 32% in North America.
- Scientifically based research offers reliable solutions to "leaky gut" symptoms, a common byproduct of modern life.
- Also includes useful tips and advice for a healthy lifestyle, alternatives for dietary requirements and an easy shopping list for each weekly meal plan.

[View on Edelweiss](#)

### Also Available



Feeding Your Skin  
 9781761450624  
 \$16.99 | Hardcover



The Beauty Chef  
 9781761451140  
 \$38.00 | Hardcover



### Look After Your Gut, Be Gutsy & Follow Your Gut Instinct

The Beauty Chef Gut Guide program has been designed to provide you with the knowledge, tools and delicious recipes you need over eight weeks to heal, weed, seed and feed your gut and nurture your microbiome. Whether you suffer from a specific gut issue, your complexion isn't as radiant as you would like it to be, or you simply feel that your digestion is unbalanced and you are lacking energy and vitality, this holistic, comprehensive guide will take you through four vital stages to help restore your gut health and overall wellbeing. It's important to remember that this is a general guide - your microbiome is unique, so if something doesn't feel right, then listen to your gut. This may mean staying in a certain stage for longer, or not eating a food recommended in a stage if it causes discomfort or issues.

While all the recipes in the Gut Guide are made of healthy wholefoods that are beneficial for gut health, if your gut is out of balance, even some 'healthy' foods can cause discomfort and aggravate your condition. That is why we have created stages, so you can ease your way into good gut health. If you are experiencing persistent health issues, consult with a qualified health care practitioner before starting the Gut Guide program to determine what the underlying causes are.

#### STAGE 1: HEAL (2-4 WEEKS)

This stage focuses on soothing and calming your digestive system and bringing your diet back to the basics. By removing gluten, dairy, high-FODMAP foods and common allergens, and introducing foods that help calm your gut (and are a little easier to tolerate), your digestive system is given the break it needs to heal.

#### 2: WEED (2 WEEKS)

This stage follows on from the two to four weeks you'll have spent healing your gut in Stage 1. While remaining gluten and dairy free (and still a little basic), Stage 2 introduces foods that help 'weed out' the bacteria we don't want and stimulate digestive enzymes as you can digest your food more efficiently. It is still a good idea to stick with simple, non-irritating foods as weeding can be a little stimulating to your digestive system.

#### STAGE 3: SEED (2 WEEKS)

After a few weeks of bringing your digestive system back to a 'blank canvas', it is time to introduce pre- and probiotic foods to boost beneficial bacteria, promote microbial diversity and help maintain a healthy digestive environment. In this stage, we add fermented foods, more polyphenol-rich fats, probiotic-rich vegetables and some seeds and nuts, while following the principles learnt in Stages 1 and 2. By slowly introducing foods that may cause you have triggered symptoms, you may be able to better tolerate them.

#### STAGE 4: FEED (2 WEEKS)

Now that the soil is healthy and you've planted the seeds (probiotics), it's time to water them. We add more probiotics and some resistant starch, which act as a 'fertiliser' for the beneficial bacteria in your gut. Probiotic dietary fibres pass through the small intestine undigested and go straight to the large intestine to feed the beneficial bacteria. We also add more raw foods as well as seeds and nuts.

### Okra, Roasted Tomato & Buckwheat Noodle Bowl with Miso Ginger Broth

This lovely recipe is one of my all-time favourite soups. It features okra, also known as 'lady's fingers'. Mild in flavour, with a textural, sticky quality, this highly nutritious vegetable is a great source of fibre and antioxidants, including anti-inflammatory and anti-histamine quercetin. It has been used in traditional Asian medicines to help protect against inflammatory gastric diseases. I really enjoy this soup with tofu, but I only eat it very occasionally, as I believe undercooked soy is best consumed in moderation.

#### SERVES 4

- 200 g (2 cup) cherry tomatoes, halved
- 200 g (2 cup) buckwheat noodles
- 2 tablespoons dried instant wakame flakes
- 1 litre (2 1/2 cups) Vegetarian Broth or chicken Bone Broth (page 20), or store-bought stock
- 250 ml (1 1/2 cups) water
- 2 tablespoons ginger, peeled & very finely sliced
- 200 g (2 cup) soft (not silken) tofu, cut into bite-sized pieces
- 200 g (2 cup) okra, halved lengthways
- 60 g (2 oz) miso paste
- 1 tablespoon tamari
- 1 teaspoon black sesame seeds, toasted
- 1 teaspoon white sesame seeds, toasted
- togarashi, for sprinkling, to serve

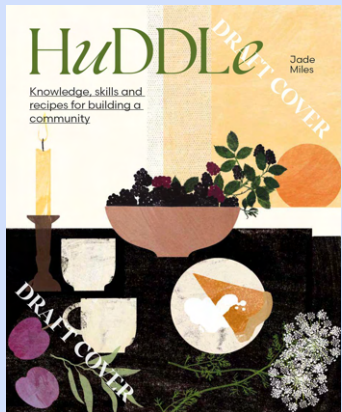
Preheat the oven to 200°C (400°F/Gas Mark 6). Arrange the tomatoes cut-side down on a small baking tray. Roast for 10 minutes, or until the skins begin to blister and the tomatoes are soft, but are still holding their shape. Set aside. Bring a medium saucepan of water to the boil. Cook the buckwheat noodles, referring to packet instructions until al dente. Drain, cool and set aside. Soak the wakame in cold water for 10 minutes, or until rehydrated. Drain and set aside. To prepare the miso ginger broth, combine the broth, water and ginger in a medium saucepan over a medium heat and bring to the boil. Decrease the heat and simmer for 5 minutes. Add the tofu and okra and simmer for 2-3 minutes until the okra is just tender but still has a slight bite. In a small bowl, blend the miso and tamari with approximately 125 ml (1/2 cup) of the broth. Pour the mix into the miso ginger broth, gently stirring to combine. To serve, divide the noodles between deep serving bowls. Top with the okra, tofu, roasted tomato and wakame. Pour over the ginger broth and sprinkle with sesame seeds and togarashi.

CARLA'S TIP If you're not vegetarian, make sure to make the miso ginger broth with chicken bone broth - it will help to soothe and seal the gut. You can also swap the tofu for some steamed chicken or fish, simply slice or flake it and add to serve.

LOW-FODMAP OPTION Reduce the amount of miso to 40 g (1 1/4 oz).







# Huddle

## Knowledge, Skills and Recipes for Building a Community

### Jade Miles

April 2025  
 9781761450587  
 \$35.00 | Hardcover  
 288 Pages | 7¼ × 9¾ in  
 Full-color Photography and Illustrations

A practical, inspirational and evocative guide to the art of creating and fostering community ties, *Huddle* shows us how the principles of connection are universal. Written by Jade Miles of permaculture pioneering Black Barn Farm, it examines how we begin the process of building our communities to create a sense of place, nurture relationships and embrace our humanity as we learn to connect and create our own “huddles”.

*Huddle* features over 50 recipes from Black Barn Farm and Jade’s own huddle of humans from across the globe. The recipes are easy to cook and for many mouths, including potluck dinners, meals for gifting, simple seasonal food, and dishes made with little time and little budget.

Whether you live in a city apartment, in the suburbs or on twenty acres, *Huddle* will provide you with all the easy-to-digest information, hands-on techniques and inspiration necessary for fostering your own community and re-learning a connected way of being and belonging.

**Jade Miles**, her husband Charlie Showers and their three kids run Black Barn Farm, a biodiverse u-pick orchard, berry grove, nursery and learning space in north-east Victoria. Jade is active in the media about living regeneratively and presents frequently on the concept of “living like tomorrow matters”—a way of being she has coined as “Futuresteading”, which also happens to be the name of her podcast and first book.

- A practical yet beautiful, inspirational and joyful look at building community and the importance of connection through food and lifestyle choices.
- Filled with personal stories from prominent community leaders from around the globe, from both rural and urban perspectives.
- Taps into the innate human desire for connection, while delivering practical and evocative examples of how this can be achieved day-to-day.

[View on Edelweiss](#)



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# Capitalism: friend or foe?

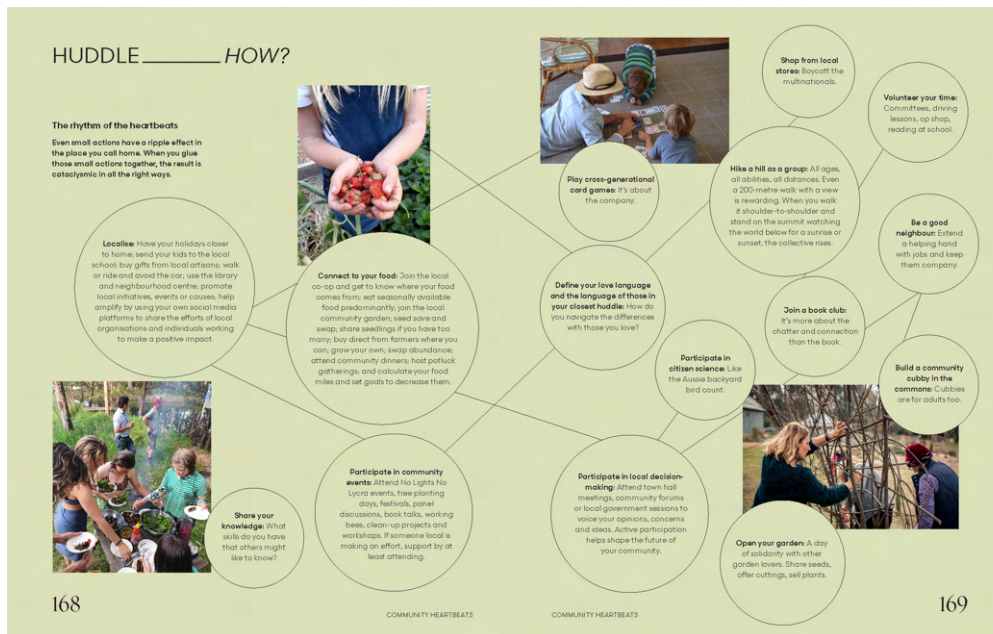
The relationship between capitalism and its impact on society is a complex and multifaceted one. When you realise that capitalism is the sea you swim in, it's even harder to be sure whether it's friend or foe. Capitalism, as an economic system, has undeniably brought about significant advancements, technological innovations and economic growth, lifting millions out of poverty and providing opportunities for prosperity. Okay capitalism, we'll give you that.

Thanks to its competitive nature, capitalism has people pushing to make discoveries, land innovations and flexing their entrepreneurial intelligence. This drives economic development and improves living standards in many parts of the world. It has provided incentives for individuals and businesses to create wealth, invest in research and development, and advance various sectors. Capitalism has also fostered freedom for lucky individuals like us - based on a fundamental ethic of freedom - to pursue our own goals. So, what if the unspoken rule is that they're economic? But you don't get off that lightly, capitalism. Here come the critiques.

For starters, the unchecked pursuit of profit within a capitalist framework has led to several concerning consequences, collectively known as a shit show. It has perpetuated social inequalities by concentrating wealth and power in the hands of a few, exacerbating societal divisions and deepening disparities. This unequal distribution of resources has led to marginalised communities, limited access to essential services and a lack of equal opportunities. Level playing field? More like match fixing! Moreover, the profit-driven nature of capitalism has incentivised unsustainable, extractive practices, which are rapidly decimating the environment. The relentless pursuit of economic growth has come at the expense of natural resources, ecological degradation and the exacerbation of climate change. This has raised critical concerns about the long-term viability of our planet as a place for humankind to continue to live. Talk about messy teenager! The ethical implications of capitalism also loom large. By making money our god, we've prioritised short-term profit over long-term social and environmental stability. Anything is justifiable -

whether it's exploitative labour practices, disregard for human rights, fracturing of traditional cultures or commodification of nature - if it's going to make us richer, right? Let's find common ground. Capitalism operates within a broader social and political context. Its outcomes and impacts are influenced by regulations, policies and cultural norms that shape its manifestation. While unfettered capitalism can amplify inequalities and externalities, with appropriate regulations, social safety nets and ethical frameworks it can mitigate its negative effects and promote a more inclusive and sustainable form of capitalism. In theory, anyway. Ultimately, the question of whether capitalism is friend or foe depends on the values, priorities and goals of a society. Striking a balance between economic growth, social equity, environmental sustainability and human wellbeing is the key. By collating the flaws of capitalism and singing the praises of alternative models, we can work towards a system that embraces fairness, ecological stewardship and shared prosperity.

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## HUDDLE HOW?

**The rhythm of the heartbeats**  
 Even small actions have a ripple effect in the place you call home. When you glue these small actions together, the result is coterminous in all the right ways.

**Localise** Have your holidays closer to home, send your kids to the local school, buy gifts from local artisans, walk or ride and avoid the car, visit the library and neighbourhood centre, promote local initiatives, events or courses, help simplify by using your own social media platforms to share the efforts of local organisations and individuals working to make a positive impact.

**Connect to your food** Join the local co-op and get to know where your food comes from, eat seasonally available food predominantly from the local community garden, seed save and swap, share seedlings if you have too many, buy direct from farmers where you can, grow your own, swap abundance, attend community dinners, host potluck gatherings, and calculate your food miles and set goals to decrease them.

**Participate in community events** Attend No Lights No Lycra events, tree planting days, festivals, panel discussions, book talks, working bees, clean-up projects and workshops. If someone local is making an effort, support by at least attending.

**Share your knowledge** What skills do you have that others might like to know?

**Participate in local decision-making** Attend town hall meetings, community forums or local government sessions to voice your opinions, concerns and ideas. Active participation helps shape the future of your community.

**Open your garden** A day of solidarity with other garden lovers. Share seeds, offer cuttings, sell plants.

**Shop from local stores** Boycott the multinationals.

**Play cross-generational card games** It's about the company.

**Define your love language and the language of those in your closest huddle** How do you navigate the differences with those you love?

**Participate in citizen science** Like the Aussie backyard bird count.

**Build a community cubby in the commons** Cubbies are for adults too.

**Hike a hill as a group** All ages, all abilities, all distances. Even a 200-metre walk with a view is rewarding. When you walk a shoulder-to-shoulder and stand on the summit watching the world below for a sunrise or sunset, the collective rise.

**Be a good neighbour** Extend a helping hand with jobs and keep them company.

**Join a book club** It's more about the chatter and connection than the book.

**Volunteer your time** Committees, driving lessons, up shops, reading at school.

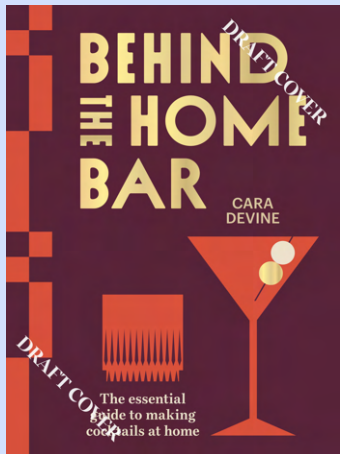
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COMMUNITY HEARTBEATS

COMMUNITY HEARTBEATS

169





## Behind the Home Bar

The Essential Guide to Making Cocktails at Home

**Cara Devine**

July 2025  
 9781761450808  
 \$26.99 | Hardcover  
 192 Pages | 6¾ × 9¼ in  
 Full-color Photography  
 and Illustrations

A follow-up to Cara's successful *Strong, Sweet and Bitter*, *Behind the Home Bar* is THE cocktail book you need to live your best drinking life at home. It contains everything you need for building up your home bar in a way that is exciting, innovative, won't break the bank, and—crucially—will be guaranteed to get the party started. With cocktails to suit every mood and occasion, set-up notes and prep recipes to add layer upon layer of flavor to your favorites with minimal fuss, drinking at home has never tasted better... nor sounded more appealing.

**Cara Devine** is a co-owner of Melbourne bar Goodwater and was the long-time bar manager of Bomba Rooftop. She is the host of the hugely popular web series *Behind the Bar*, which shows professional bartenders, as well as viewers at home, how to make classic and bespoke cocktails, with other episodes featuring product comparisons or deep dives on topics like whisky, vermouth and bartending tools. She writes about her love of all things bar and booze in the online publication *Boothby*, as well as in her first book, *Strong, Sweet and Bitter*. Originally from Scotland, she moved to Melbourne in 2014 and has been soaking up knowledge from the city's hospitality scene ever since, as well as sharing some of her own.

- A follow-up to Cara's successful first book *Strong, Sweet & Bitter* that explores the art of creating the perfect home bar setup for cocktail making at home.
- More than 45 recipes included.
- Cara Devine's Youtube channel *Behind the Bar* has over 158,000 followers (with approx 50% from the US) and more than 10m views.
- Packaged in a luxe 70s glam design style with photographs throughout and a striking gold-foiled cover.

[View on Edelweiss](#)

### Also Available



*Strong, Sweet and Bitter*  
 9781743798539  
 \$26.99 | Hardcover



### BESPOKE BELLINI

As I mentioned in the recipe for the puree used here (see page XX), the Bellini format of puree and sparkling wine is ripe for switching up with seasonal fruit. The Bellini was invented at Harry's Bar in Venice, which I was lucky enough to visit a few years ago and had a great time. Their peach puree is literally just muddled peaches with very little sugar, so drinks more like peach juice. I prefer the texture from a bit more sugar, and tend to leave the blend a little chunky so you get bursts of fruit flesh through the drink – that counts as one of your five a day, right?

#### NOTE

You want a sparkling wine with quite high acid content, like a prosecco, otherwise you may need a small splash of lemon juice.

#### Group Serve

This does fizz a lot as you are pouring the bubbles in, so if you are making a large quantity at once mix it in a larger jug first and allow to settle before pouring into individual glasses.

#### Non-alcoholic option

This works really well with a dry ginger ale instead of the sparkling wine, or just soda water (club soda) if you prefer something less sweet.

#### Try instead

Switch this up seasonally. Some other combinations I've had good success with are strawberry and rosehip, honeydew melon and agave, or peach and lemon verbena.

#### EQUIPMENT

glassware: Champagne flute or wine glass  
 jigger (although this is one instance where I'll let you off with eyeballing; a healthy dollop or scoop from a squeeze bottle is fine)  
 bar spoon

#### INGREDIENTS

45 ml (1½ oz) Pear and chamomile puree (page XX)  
 120 ml (4 oz) dry sparkling wine (see Note)  
 cubed ice  
 dehydrated pear, to garnish (optional)

#### METHOD

Add the puree to a glass and slowly pour in the sparkling wine. Stir to combine. Add ice (traditionally this drink doesn't have any, but sometimes I like to use a bigger glass and add some), then garnish, if using.



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# Home & Lifestyle





[View on Edelweiss](#)

# Sanctuary

## Creative Homes with Intention, Meaning and Beauty In Bed

April 2025  
 9781761450402  
 \$42.00 | Hardcover  
 240 Pages | 8½ × 11¼ in  
 Full-color Photography

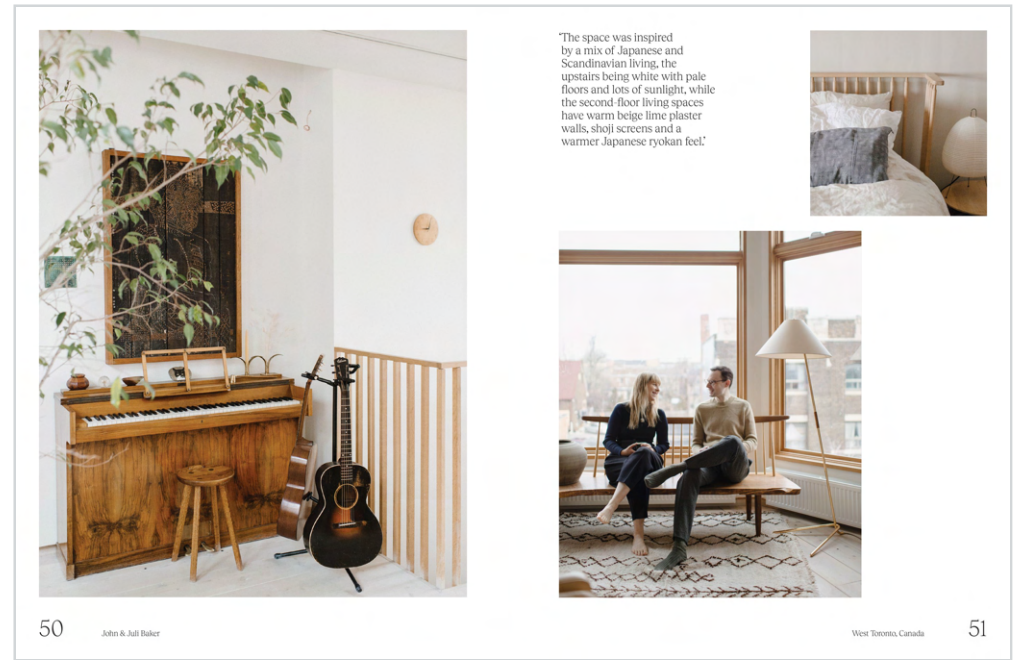
***Sanctuary: Creative Homes with Intention, Meaning and Beauty* is a beautifully curated interiors book featuring 21 homes from around the world that showcase the art of authentic living and intentional style.**

From an idyllic forest dwelling in Vancouver to a mid-century masterpiece in Los Angeles to a rural retreat in Devon, *Sanctuary* will take you on a journey around the world exploring how creative individuals live. The homes featured are as varied as the lifestyles of the people who live there—share houses, rentals, treetop abodes and more.

*Sanctuary* is an antidote to over-styled interiors; it's full of down-to-earth homes and people that feel refreshingly real. Whether you're seeking inspiration for your own space or simply looking to escape into the beauty of others', *Sanctuary* shines a light on the art of authentic living.

Founded in 2013, **IN BED** is a home textiles brand committed to crafting timeless and beautiful products with a focus on responsibility and respect for the environment. Over the past decade, they have cultivated an online journal that inspires their community through thoughtful design and compelling stories. With a dedication to ethical and sustainable manufacturing practices, IN BED has been proudly B Corp certified since 2022.

- IN BED has an international following (98.5k on Instagram) and sell textiles in the US and Canada.
- Half of the homes featured are in North America—5 in the US, 3 in Mexico and 2 in Canada.
- Lots of diversity in the people featured from artists and ceramicists to photographers in locations as far as Western Toronto, Echo Park, Koreatown, San Clemente, Mexico, the UK and Australia.
- A beautiful hardback, perfect for the gift market, aimed at a younger design lover looking for inspiration for their own home.



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John & Jill Baker

West Toronto, Canada

51



134

Anna Hop

Lomas Altas, Mexico

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# The Makers

## Inside the Homes and Studios of Inspiring Creatives

### Genevieve Rosen-Biller and Bed Threads

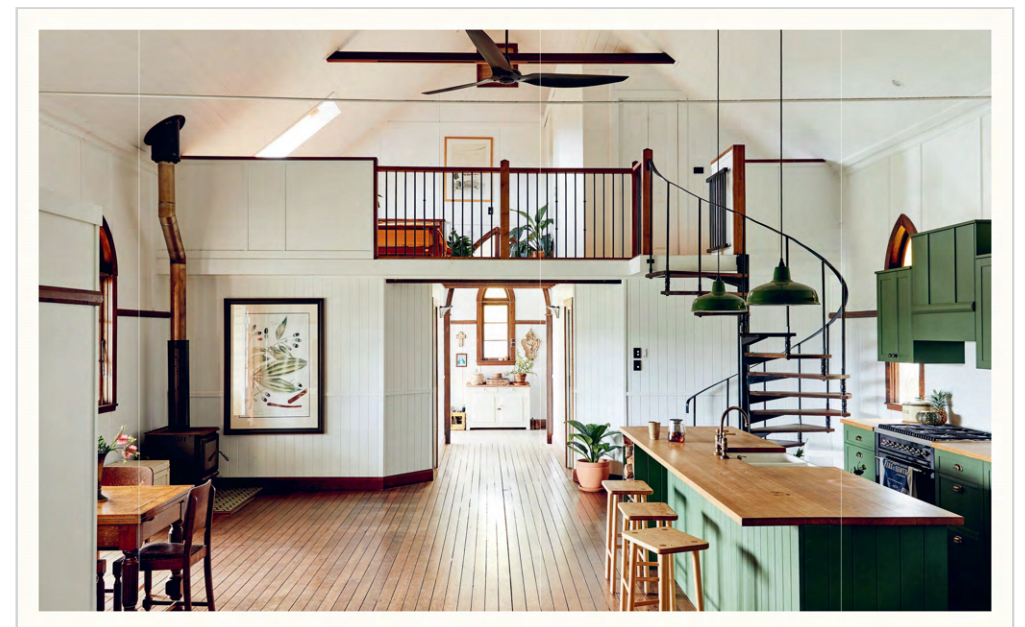
February 2025  
 9781761450846  
 \$45.00 | Hardcover  
 340 Pages | 8½ × 10½ in  
 Full-color Photography

*The Makers* takes you to 50+ inspiring home and studio tours nested by creatives living in New York, London, Los Angeles, Sydney, Melbourne and beyond. The book celebrates individuality in design and the ways we make our creative spaces ours, whether they are as a rented or owned property. No matter where you are in your life—in your first apartment, your forever home, your city pad or your country escape—*The Makers* is a reminder to tune into your taste, follow your instincts and, most of all, have fun when decorating. And that there really is no such thing as the perfect home—there is only the perfect home for you.

Since 2017, **Bed Threads** makes and curates heirloom-quality home essentials, powered by a mission to help people create the sleep and space of their dreams. They specialize in 100% French flax linen in a range of vibrant colors, across bedding, sleepwear, tableware and homewares. From humble beginnings in Sydney, Australia, they now have an ever-expanding international audience with dedicated presences in the US and UK. **Genevieve Rosen-Biller** co-founded Bed Threads with her husband Allan Biller, and together their business has expanded into a popular journal that offers insights into the homes of creatives around the world.

- Modern, eclectic interiors from all over the world on a perennial subject: how creatives live.
- Broad appeal: from home owners and renters in both urban and countryside: singles, couples, groups and families. Inspiration and idea for those looking to build, renovate and decorate.
- High profile names with particular appeal for the millennial audience (Flexi Mami, Courtney Adamo, Pandora Sykes, Rowi Singh, Josh + Matt etc). Combined social media followers exceeds 4M.
- Home decor has been on the up following the worldwide Covid, and it has resulted in a positive growth in the Interior Design industry. The largest market is North America (Mordor Intelligence Report, 2023).

[View on Edelweiss](#)







# Style Your Home

## Design Secrets for Styling with Confidence

Emma Blomfield

June 2025  
 9781761450310  
 \$27.99 | Hardcover  
 208 Pages | 6¾ × 8¼ in  
 Full-color Illustrations

***Style Your Home: Design Secrets for Styling with Confidence* is a design guide filled with need-to-know styling tips when setting up your new home.**

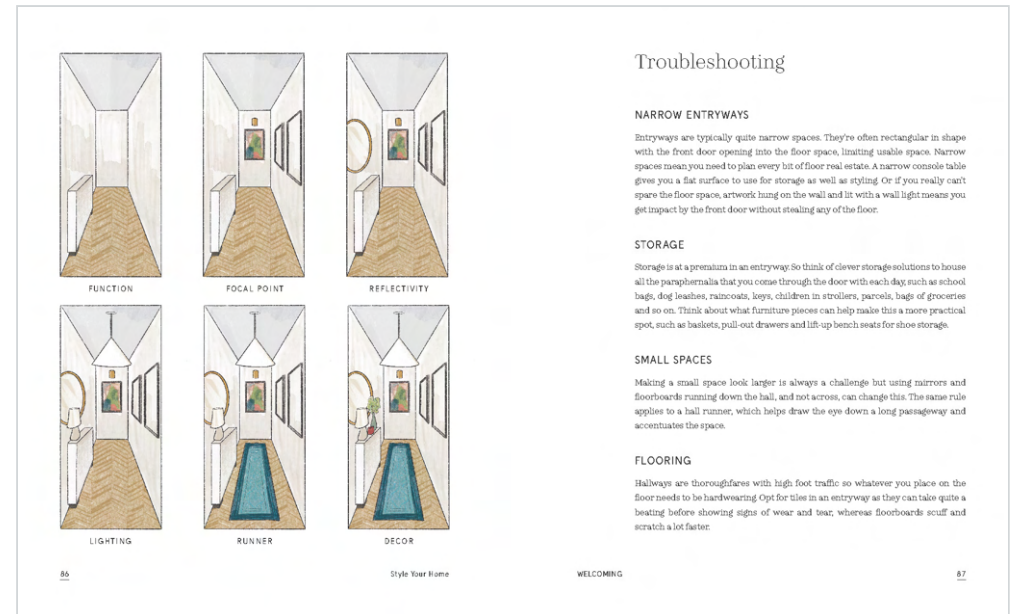
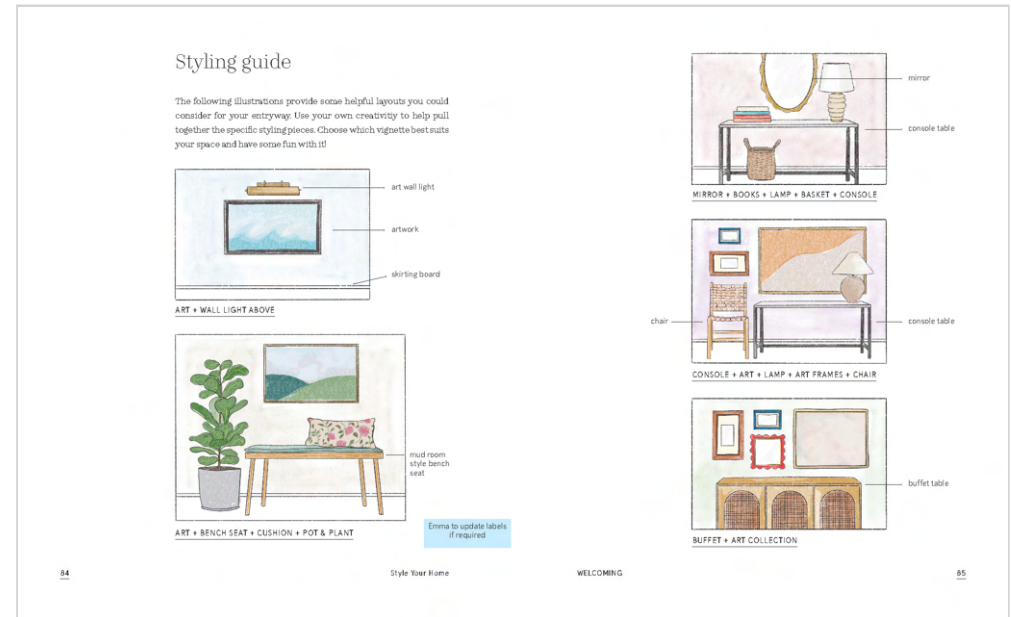
Stylist Emma Blomfield gives us easy access to her designer's brain for when you're buying new curtains and wondering what size you need and how high you hang them. Or you've bought a new painting and have no idea where and how to hang it. Or maybe you need a rug in your living room, but what size will be right for you space? *Style Your Home* will teach you simple styling tips to help maximize your space and make it look stylish, no matter your budget.

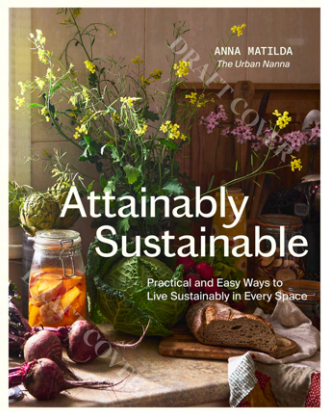
Filled with stunning full-color illustrations and a striking cover, this little guide is both hardworking and stylish. It's the perfect piece of affordable luxury for your coffee table.

**Emma Blomfield** has worked in the interiors industry as a stylist, homewares buyer and interior designer. In 2011, Emma started her own business, EB Studio, a residential and commercial design studio in Sydney, Australia. Emma is regularly asked to speak at trade fairs and consumer events as well as hosting her own decorating workshops across the country.

- Whether you're a first-time homeowner, renting or wanting a refresh, this guide provides practical, budget-friendly tips that make decorating enjoyable and stress-free.
- Expert advice in a fun, accessible way that transforms daunting design decisions into simple, achievable steps.
- Includes do's and don'ts, floorplans and visual references.
- Shimmery rose gold foil on the cover and lush watercolor illustrations throughout.
- Both a hardworking guide and beautiful object to display on your coffee table.

[View on Edelweiss](#)





# Attainably Sustainable

## Practical and Easy Ways to Live Sustainably in Every Space

### Anna Matilda

April 2025  
 9781741179033  
 \$29.99 | Flexibound  
 256 Pages | 7½ × 9½ in  
 Full-color Photography

**Attainably Sustainable is the only guide to sustainable living for renters and those in apartments or with limited space. This book gives practical and simple ways for people to incorporate permaculture and other eco-friendly habits into their lifestyle, no matter where they live.**

This comprehensive yet highly accessible book focuses on how renters and those with limited space can adopt eco-conscious ideals and changes into their lifestyle—from organic waste management and foraging to “scrap-tastic” cooking and a section about preserving personal energy and wellbeing.

By equipping readers with the adaptable tools needed to develop the craft of living an authentic, sustainable existence in every space, *Attainably Sustainable* offers solutions to help ease the personal stressors and struggles of the everyday renter, while combating climate change and the cost of living.

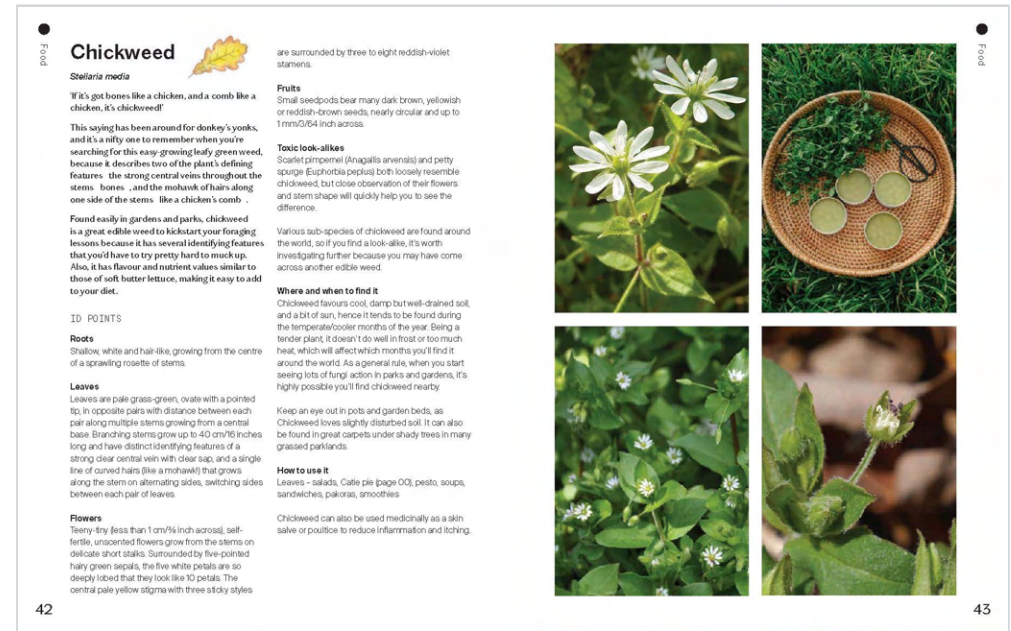
“Nanna” **Anna Matilda** is founder and creative director of The Urban Nanna, a permaculture education business that specializes in teaching traditional skills, crafts and methods of living. Anna believes that positive environmental and cultural change is possible and infinitely more attainable if everyone works together as a supportive global community. She seeks to lead others in living a sustainable lifestyle in an uncertain economic landscape, no matter where they call home.

- Sustainable and eco-friendly lifestyles can be key to not only improving one's quality of life through health-focused practices, but also crucial to minimizing the effects of climate change.
- The book is highly accessible and uses a conversational tone to appeal to all backgrounds.
- In 2019, Forbes reported that most Americans have already taken steps to become more green. However studies show that 77% of the population still want to learn more on how to live more sustainably.

[View on Edelweiss](#)

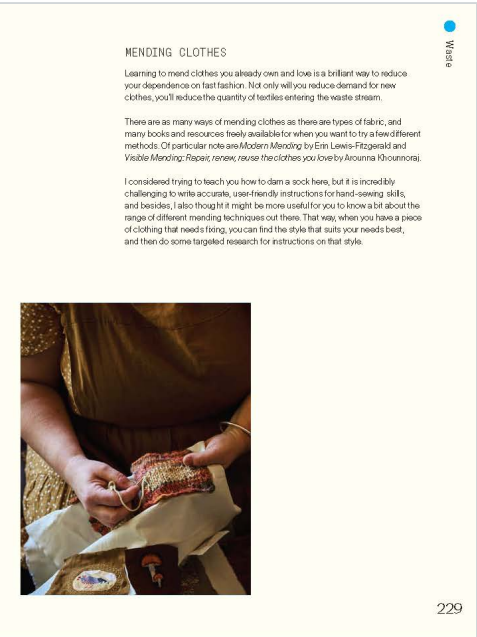


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#### MENDING CLOTHES

Learning to mend clothes you already own and love is a brilliant way to reduce your dependence on fast fashion. Not only will you reduce demand for new clothes, you'll reduce the quantity of textiles entering the waste stream.

There are as many ways of mending clothes as there are types of fabric, and many books and resources freely available for when you want to try a few different methods. Of particular note are *Modern Mending* by Erin Lewis-Fitzgerald and *Visible Mending: Repair, reuse, reuse* the clothes you love by Anouma Khosroutari.

I considered trying to teach you how to darn a sock here, but it is incredibly challenging to write accurate, user-friendly instructions for hand-sewing skills, and besides, I also thought it might be more useful for you to know a bit about the range of different mending techniques out there. That way, when you have a piece of clothing that needs fixing, you can find the style that suits your needs best, and then do some targeted research for instructions on that style.

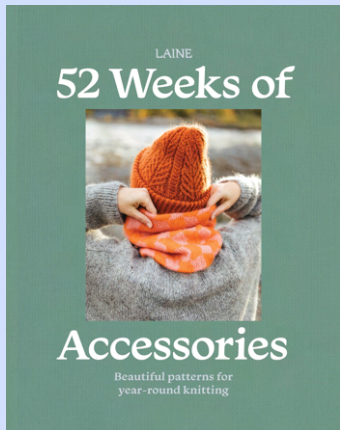
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Craft





## 52 Weeks of Accessories

Beautiful Patterns for Year-round Knitting

Laine

April 2025  
9781761451317  
\$26.99 | Paperback - with flaps  
272 Pages | 8¼ × 10½ in  
Full-color Photography

**52 Weeks of Accessories is a beautiful collection of 52 patterns to create cozy accessories—mostly knits but also including some crochet pieces—and was created by 48 international designers.**

It is a great companion for those who love knitting hats, shawls, socks and mittens, but also includes some more fashion-forward projects like cowls, hoods, headbands and bags.

The projects range in suitability from beginners to experienced knitters, and feature an array of techniques including cables and colorwork as well as simpler stitches. Thanks to their small size, accessories are the perfect starting point for those interested in trying out knitting and playing with yarn.

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

- The latest in the popular *52 Weeks* series from Laine, which have sold over 38k copies in North America to date.
- Beautiful designs from knitters around the world collated into a stylish collection.
- With a project for every week of the year, this offers a diverse range of projects suitable from beginner to advanced knitters.

[View on Edelweiss](#)

### Also Available



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



52 Weeks of Easy Knits  
9781743799703  
\$26.99 | Paperback - with flaps



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Jaana Etula

## 25 Totnes Road

Totnes Road is a simple, cosy cowl with a twist. It combines stylish stitch patterns with a modern construction.

**SIZES**  
1 (S)

Or approx. 40 (52) yds / 205 (261) m of 200-weight yarn or any yarn you obtain gauge with. Alternative yarn suggestions are for example Stadline (Gum Double-Strap) and Vintage Pelti kamppalasia.

**FINISHED MEASUREMENTS**  
Length at Back (from Back Neckline to Hem): 11.5 (12.25) / 29.5 (31.5) cm.  
Length at Front (from Front Neckline to Hem): 9 (9.5) / 23 (24.5) cm.  
Back and Front Width: 14 (14.5) / 37 (40.5) cm.  
Turtleneck Circumference: 14.5 (14.7) / 36.5 (40) cm.

**MATERIALS**  
Yarn: Yarn A: 3 skeins of Kaski by Nuuhinen DK by Aho, Arvola, Tuusula (95% merino, 5% Bluefaced Leicester, 275 yds / 250 m - 100 g), colorway XBN112.  
Needles: US 7 / 4.5 mm 32" / 80 cm circular needles (all 16" / 40 cm flat, turtleneck if not using magic loop).

US 8 / 5 mm 16" / 40 cm circular needles (for turtleneck). US 8 / 5 mm 32" / 80 cm circular needles for last row of bottom edge ribbing (optional).

Notes: Removable stitch markers, stitch holder or waste yarn.

**GAUZE**  
16.5 (16.5) x 41 (41) rows of 4" / 10 (10) cm US / 4.5 mm needles in Half Fisherman's Rib, after blocking.  
25 (25) x 28 (28) rows of 4" / 10 (10) cm US 7 / 4.5 mm needles in 1 x 1 Rib, after blocking.

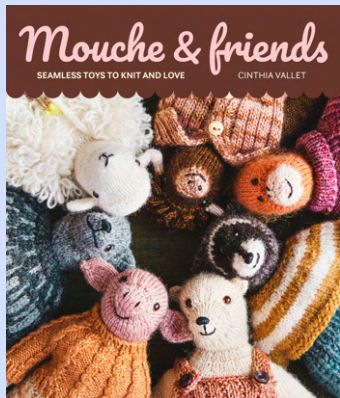
**SPECIAL ABBREVIATIONS**  
Fnc: Fisherman's increase. Work 1st, 3rd, 5th into the same st. (3 sts inc'd)

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Eli Leisted





# Mouche & Friends

## Seamless Toys to Knit and Love

### Cinthia Vallet

May 2025  
 9781761451621  
 \$26.99 | Paperback  
 216 Pages | 7½ × 8¾ in  
 Full-color Photography

**Mouche & Friends includes patterns for Mouche the bear and 11 of his knitted friends, their outfits and accessories, as well as charming stories that bring the characters to life.**

Maker Cinthia Vallet brings her characters to life with little stories, creating a charming combination of a knitting book and a children's storybook. Cinthia walks her readers through the techniques step-by-step with clear, illustrated tutorials, which makes knitting easy and enjoyable. She also shares her tips on working small circumferences, picking yarns and preparing a toolbox for toy-making.

Cinthia's toy-making process is unique and totally seamless, which ensures a flowing knitting experience. The animals are knitted with natural fibres and worked in the round, starting from the nose and knitting down to the feet—growing a toy rather than building it.

Cinthia Vallet is a designer living in Nantes, France, with her husband, four children and furry companions. She is known for her charming, seamlessly knitted toy animals. They started to take shape in her mind after she discovered the magic of seamless knitting, and her first pattern was published in 2018. With an aesthetic rooted in her passion for children's literature, Cinthia develops her characters as an illustrator would do, but with wool and three dimensions. *Mouche & Friends* is her debut book.

- Includes patterns for 12 seamless knitted toys.
- The animals are knitted with natural fibres and worked in the round, starting from the nose and knitting down to the feet, which means the toys are grown rather than built.
- A sweet mix of stories about the animals and step-by-step instructions that brings the characters to life.
- The book is aimed at all levels of knitters.

[View on Edelweiss](#)



# Forrest

Forrest was born in the woods of Alaska, far away from Mouche's world. Grand-Pa Bison gave him his first camera when he was a very young bison, and he started to take it everywhere: hiking, fishing, and camping.

When the moment came to say goodbye to Grand-Pa, Forrest packed his precious photos in a leather pouch, picked up the camera and started to travel around the world. From one country to another, he would collect souvenirs and stories with pictures his Grand-Pa would have loved to see. One day, he met Mouche, who happened to love being photographed as much as Grand-Pa did: whether hiking, fishing, or camping!

Mouche was so enthusiastic about Forrest's camera that everyone started to come to have their picture taken. Forrest kept travelling, but less and less, and more and more began calling Mouche's wood his home too.

#### SHORT ROWS – SECTION 3

Note: You are now in Situation 1 of Lesson 6 (YO and decrease consuming the YO).

Set up your sts: the first 21 sts on working needles and the last 10 sts on hold. Place MA in the first stitch.

Work flat as follows:

ROW 1: (RS) K1fb, k1, sk, k1g, turn. (20 sts for the back of the head)

ROW 2: YO, p14, turn.

ROW 3: YO, k12, k2tog, k1, turn.

ROW 4: YO, p14, p1, ps, turn.

Starting where your working yarn is, work in the round again as follows:

RND 1: YO, k16, k2tog, k2, sk, knit to 3 sts before end, k2tog, k1, (20 sts and a YO = 20 sts and a YO for the back of the head) / 8 sts for the throat)

#### SHORT ROWS – SECTION 4

Note: You are now in Situation 1 of Lesson 6 (YO and decrease consuming the YO).

Set up your sts: the first 20 sts and the remaining YO on working needles / the last 8 sts on hold. Place MA in the first stitch.

Work flat as follows:

ROW 1: (RS) K1fb, sk as if to knit, knit the YO, p10, k2, turn.

ROW 2: YO, p14, turn.

ROW 3: YO, k12, k2tog, k1, turn.

ROW 4: YO, p14, p1, ps, turn.

Starting where your working yarn is, work in the round again as follows:

RND 1: YO, k16, k2tog, knit to end. (20 sts and a YO = 20 sts and a YO for the back of the head) / 8 sts for the throat)

RND 2: K1, sk as if to knit, knit the YO, p10, knit to end. (20 sts = 20 sts / 8 sts)

RND 3: sk1, times 4, k2tog, 4 times, knit to end. (20 sts = 12 sts / 8 sts)

Make sure your stitches will be secure on your needles while you add the face's features and the ears.

#### ADDING THE FACE'S FEATURES

SEE LESSON 7

First, bring the cat-on tail to the inside of the head and weave it in.

Attach or embroider the eyes. Disboulder the nose and the smile. For the nose, start with 3 stitches to form a triangle just below the flat top of the muzzle (see illustration below). Fill this triangle with stitches, each one starting at the point and covering and encompassing the top of the triangle.

#### KNITTING THE EARS

##### Left ear

Put the 18 marked sts for the left ear on your working needles and remove the waste yarn. With the head of your cat turned up and facing you, arrange your stitches and needles to work in the round, with the beginning of the round at the right (see illustration below). Place MA in the first stitch.

Join one of the lengths of yarn you kept aside and work as follows:

RND 1: Knit all sts. (18 sts)

RND 2: K1, sk, knit to 3 sts before end, k2tog, k1. (16 sts)

RND 3: Repeat RND 2. (14 sts)

RND 4: Repeat RND 2. (12 sts)

RND 5: Repeat RND 2. (10 sts)

RND 6: Repeat RND 2. (8 sts)

RND 7: K1, sk, k2, k2tog, k1. (6 sts)

RND 8: K1, sk, k2tog, k1. (4 sts)

RND 9: sk, k2tog, k1. (2 sts)

##### BOB for the ears & embroidering the nose

RND 10: K1fb, knit to end.

RND 11: K1fb, knit to end. (18 sts)

RND 12: K1, sk, k2, k2tog, knit to end. (16 sts)

RND 13: K2, sk, k2, k2tog, knit to end. (14 sts)

RND 14: K2, sk, k2, k2tog, knit to end. (12 sts)

RND 15: K2, sk, k2, k2tog, knit to end. (10 sts)

RND 16: K2, sk, k2, k2tog, knit to end. (8 sts)

RND 17: K1, k2tog, k2, sk, k1. (6 sts)

RND 18: K2tog, k2, sk. (4 sts)

RND 19: K2tog, k2, sk. (2 sts)

#### CUTTING THE NECK AND THE SHOULDERS

Cut the yarn, and using a tapestry needle, thread it through the stitches on the needles and pull it tight. Bring it inside your work, passing through the ear. Also bring the end you have from the start of the ear to the inside and knot both ends together.

For the other set of 18 marked sts on your working needles and remove the waste yarn. With the head of your cat turned up and facing you, arrange your stitches and needles to work in the round, with the beginning of the round at the right (see illustration on the left). Place MA in the first stitch.

Join the other length of yarn you kept aside and work as follows:

RND 1: Knit all sts. (18 sts)

RND 2: K1, sk, k2, k2tog, knit to end. (16 sts)

RND 3: K2, sk, k2, k2tog, knit to end. (14 sts)

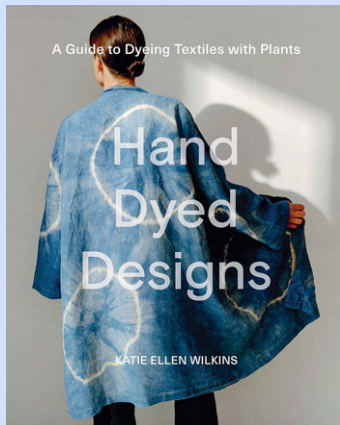
RND 4: K2, sk, k2, k2tog, knit to end. (12 sts)

RND 5: K2, sk, k2, k2tog, knit to end. (10 sts)

RND 6: K2, sk, k2, k2tog, knit to end. (8 sts)

RND 7: K1, k2tog, k2, sk, k1. (6 sts)

RND 8: K2tog, k2, sk. (4 sts)



# Hand Dyed Designs

February 2025  
9781761450365  
\$26.00 | Hardcover  
208 Pages | 7½ × 9½ in  
Full-color Photography

**Hand Dyed Designs is your ultimate guide to the art of natural dyeing, offering a sustainable approach to creating stunning, one-of-a-kind textiles.**

Unlock the secrets of traditional natural dyes, and learn how to transform kitchen scraps, leaves, flowers and local plants into vibrant colors.

Join Katie as she guides you through 18 inspiring projects for fashion and homewares, helping you rejuvenate old textiles into beautiful, meaningful pieces for yourself and your loved ones. Embrace sustainability while crafting unique, low-cost creations that reflect your personal style.

**Katie Ellen Wilkins** is a textile artist who works with natural fibers and natural dyes. She is the founder and creative behind Studio Tinta, a natural dye studio located in Newcastle, NSW. Since 2018, Studio Tinta has serviced creatives worldwide with natural dye education, dye kits and unique hand-dyed textiles.

- Includes 18 fashion and homewares dyeing projects suited to everyone from beginner to keen dyer.
- Packed with stunning photography of the dyeing process.
- Full circle crafting from foraging for plants and other dye materials to creating finished projects.
- Low-tox is a growing concern in fashion and textiles and this book teaches you how to make plant-based dyes that are not toxic.
- Shows you how to use kitchen waste, leaves, flowers and other plants from your own environment to create stunning sustainable pieces.
- For buyers who have both care factor and cool factor.



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## Hibiscus silk shirt

- You will need:**
- 1 silk shirt
  - ferrous sulphate 2% WOF or home-made iron
  - 2 stainless steel pots
  - 1 handful fresh hibiscus flowers
  - 1 wooden dowel or plastic tube
  - string or rubber bands
  - 1 steamer pot
  - tongs
- Method:**
1. Pre-wash the silk shirt in a hot cycle in the washing machine using a gentle detergent.
  2. Mordant the shirt with ferrous sulphate or home-made iron in a pot according to the instructions on pages 14-15.
  3. Rinse the shirt in cold water.
  4. Lay the shirt flat on a table.
  5. Place the hibiscus flowers on half of the shirt according to the instructions in Chapter 5. You can leave the flowers whole or remove the petals.
  6. Roll the shirt from the bottom up until you end up with a long roll. You can use the wooden dowel or plastic tube for this.
  7. Use the string or rubber bands to tie the fabric into a bundle.
  8. Using tongs, place the bundle in a steamer pot for 30-45 minutes. Check it from time to time to see if the colour is coming through.
  9. Using tongs, remove the bundle from the steamer pot and allow it to cool.
  10. Unbundle the shirt and brush off the plant material.
  11. At this point, you can use a modifier according to the instructions on pages 17-19 if you want to. I did not use a modifier for the shirt pictured.
  12. Rinse the shirt in cold water using a gentle detergent and hang it to dry. Iron on an appropriate setting to remove creases.

**Substitutes and variants:**  
Fabric: Any other natural fibre mordanted with an appropriate mordant from pages 24-25.  
Dyes: Other plants that create a similar look and colour to hibiscus flowers include red roses and red geraniums.  
Mordant: Substitute any other mordant for ferrous sulphate according to the instructions on pages 24-25.





## Piece by Piece

### 20 Modern Patchwork and Quilting Projects to Make from Preloved Fabrics

Lauren MacDonald

April 2025  
9781761450341  
\$26.99 | Paperback - with flaps  
208 Pages | 7¼ × 9¾ in  
Full-color Photography and Illustrations

*Piece by Piece: 20 Modern Patchwork and Quilting Projects to Make From Preloved Fabrics* is a hands-on craft book complete with patterns, tutorials and projects that use a mix of quilting, patchwork and appliqué.

A homage to tradition with a contemporary aesthetic, *Piece by Piece* offers heritage quilt patterns in a fresh, modern color palette. The 20 projects, all designed to be made with second-hand fabrics and scraps from other projects, are simple enough for the beginner and advanced enough to keep experienced makers interested. Beautifully illustrated, the step-by-step guides detail how to make a kid's and a woman's jacket, quilts, cushions and bolsters, a patchwork party hat and teddy bear, and more.

A manual to be treasured and leafed through for years to come, *Piece by Piece* encourages you to repurpose and reuse—a practice quilters have been following for centuries that now feels both timeless and timely.

**Lauren MacDonald** is a London-based designer, maker and founder of textile studio Working Cloth. She's made every sewing project under the sun but is perhaps best known for making quilts.

Working Cloth has collaborated with the Institute of Making at University College London (UCL), Toast, and Sydney Craft Week. Lauren's work has featured in *The New York Times*, *Vogue*, CNN, *Hyperallergic*, *Country Living*, *Homes & Gardens* and *House & Home*.

- Patchwork and quilting is a perennial favorite in crafting circles, but has made a comeback with modern crafters.
- Uses recycled and repurposed fabrics. Sustainable crafting is a popular new trend.
- Offers heritage patterns in a contemporary aesthetic.
- Working Cloth has 29.5k followers on Instagram and is based in London.



## KNOT BAG PUZZLE / CATHEDRAL WINDOW

This bag is a good all-rounder. Its straps are two different lengths, so you can loop the long one around the short, which makes it easy to lug around. This style of patchwork is called cathedral window for its resemblance to the stained-glass panels that cast jewel-toned shadows on the floors of many churches. Each square is two fabrics – traditionally one is plain and the other a mix of colours and patterns. As I was playing around with versions of

this project, I decided to make two jumps away from the original. First, I fell in love with the way the patchwork looked when it was half done – folded and stitched into a crisp puzzle-like pattern – so I've provided instructions for stopping there. Then, I decided to make all the cathedral windows out of the same fabric, so the texture and intricacy of the patchwork are the heroes. You can, as always, stray from the examples I've given.

[View on Edelweiss](#)



## ELLIE QUILT

This quilt is an homage to the purple nylon elephant that sat loyally on the end of my bed from the age of two to the age of seventeen. The simple, round shapes make it suitable for beginners who'd like to take a crack at appliqué. It's fairly quick (for a hand-sewn quilt), and you could take

the idea and swap out the elephant for any animal that you'd like. I made the elephant from one of my friend Ellen's bedsheets that we indigo-dyed on a cloudy Saturday. To make the background, I cut up three button-up shirts and stitched them together into a flat panel.

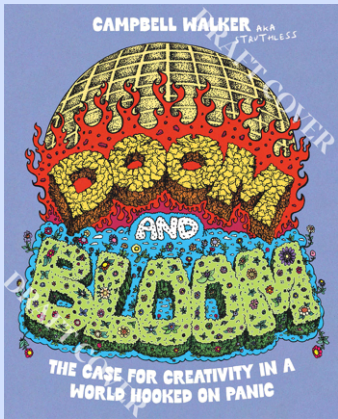






# Wellbeing & Inspirational





# Doom & Bloom

## The Case for Creativity in a World Hooked on Panic

### Campbell Walker

May 2025  
9781761450563  
\$22.99 | Paperback  
176 Pages | 6¼ × 8¼ in  
Full-color Illustrations

**Creativity is like a garden—you have to start from the ground and work your way up—and in his latest book, *Doom & Bloom*, Campbell Walker teaches us how getting down in the dirt can lead to a blossoming life.**

Bestselling author and YouTube sensation Cam Walker (aka Struthless) knows a thing or two about turning your creative dream into a reality. However, he also knows what it feels like to get stuck creatively and so this book is for anyone who has ever found themselves staring down into the void and wondering *what next?*

In *Doom & Bloom*, Cam reveals his tried-and-tested systems for overcoming creative block and how important mindset is for realizing your dreams. He takes you through the steps of finding your spark, growing it, knowing it, figuring out what to do with it, doing it, sticking to the path, seeing it through to the finish and evaluating what you should do next.

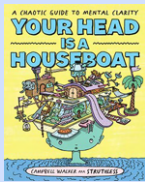
This book is about the Doom that drags us down and the Bloom that makes life worth living.

**Campbell Walker** is the bestselling author of *Your Head is a Houseboat*, as well as an illustrator, animator and content creator, better known as Struthless. Cam has worked with Comedy Central, Spotify, *Vice*, *Pedestrian TV*, *GQ*, *The Betoota Advocate*, *Tinder*, *Samsung*, *Gatorade* and *Universal Music*. He has a line of apparel, and a podcast with triple j's Bryce Mills.

- The second book from Campbell Walker, the author of the hugely successful book, *Your Head is a Houseboat* which has sold more than 50k copies globally.
- Relevant for anyone in pursuit of any passion, whether it be creative or otherwise.
- Practical, fun and informative tips to get you from dream to reality.
- @struthless has 1.08 million subscribers.

[View on Edelweiss](#)

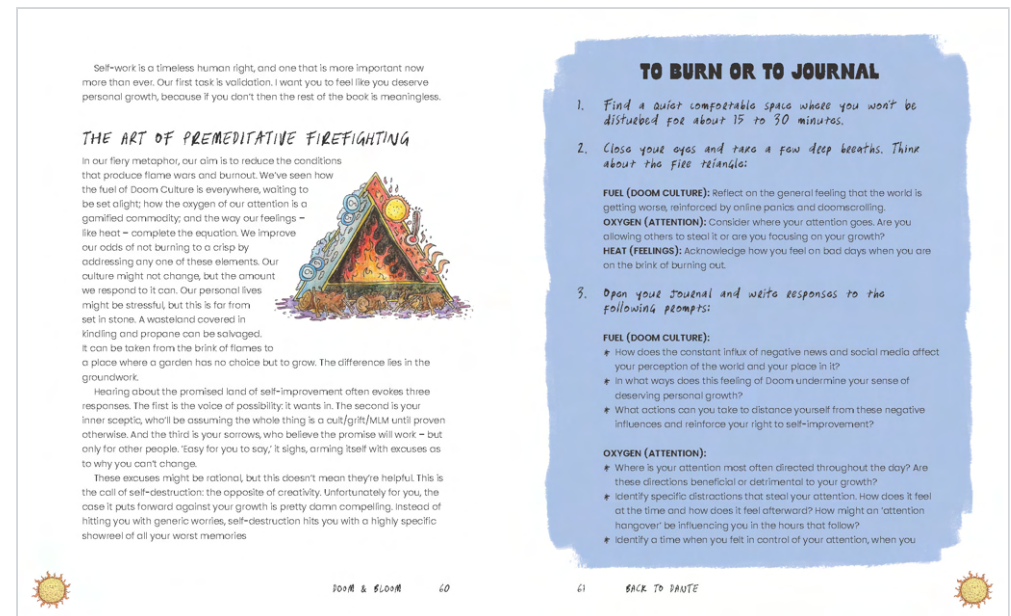
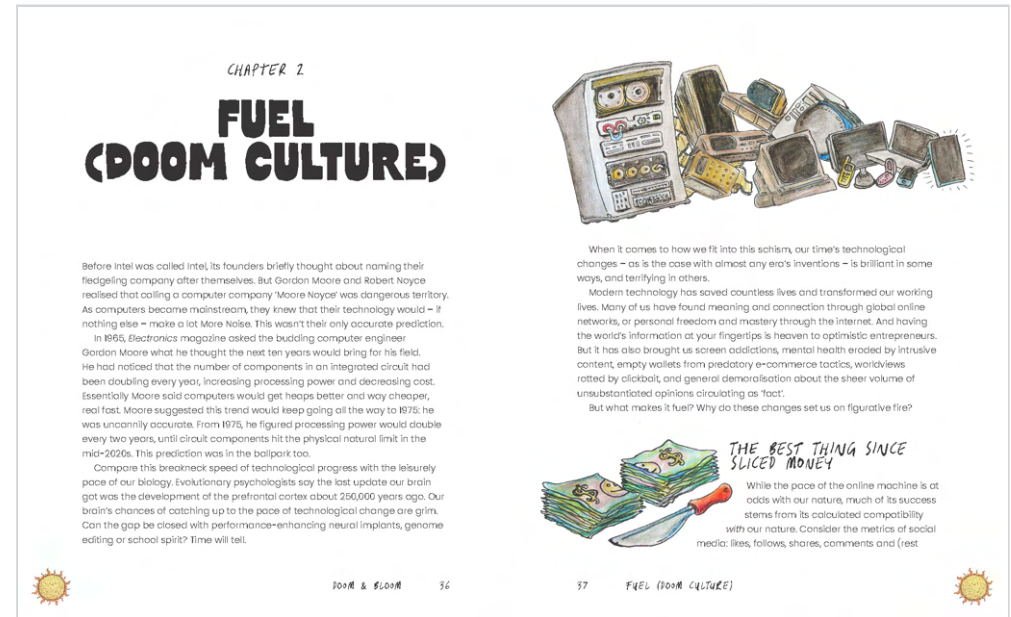
### Also Available



Your Head is a Houseboat  
9781743797495  
\$19.99 | Paperback



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When it comes to how we fit into this scheme, our time's technological changes – as is the case with almost any era's inventions – is brilliant in some ways, and terrifying in others.

Modern technology has saved countless lives and transformed our working lives. Many of us have found meaning and connection through global online networks, or personal freedom and mastery through the internet. And having the world's information at your fingertips is heaven to optimistic entrepreneurs. But it has also brought us screen addictions, mental health eroded by intrusive content, empty wallets from predatory e-commerce tactics, worldviews rotted by clickbait, and general demoralisation about the sheer volume of unsubstantiated opinions circulating as 'fact'.

But what makes it fuel? Why do these changes set us on figurative fire?



THE BEST THING SINCE SLICED MONEY

While the pace of the online machine is at odds with our nature, much of its success stems from its calculated compatibility with our nature. Consider the metrics of social media: likes, follows, shares, comments and (rest

37 FUEL (DOOM CULTURE)



### TO BURN OR TO JOURNAL

1. Find a quiet comfortable space where you won't be disturbed for about 15 to 30 minutes.
2. Close your eyes and take a few deep breaths. Think about the fire triangle:

**FUEL (DOOM CULTURE):** Reflect on the general feeling that the world is getting worse, reinforced by online panics and doomscrolling.  
**OXYGEN (ATTENTION):** Consider where your attention goes. Are you allowing others to steal it or are you focusing on your growth?  
**HEAT (FEELINGS):** Acknowledge how you feel on bad days when you are on the brink of burning out.

3. Open your Journal and write responses to the following prompts:

**FUEL (DOOM CULTURE):**  
• How does the constant influx of negative news and social media affect your perception of the world and your place in it?  
• In what ways does this feeling of Doom undermine your sense of deserving personal growth?  
• What actions can you take to distance yourself from these negative influences and reinforce your right to self-improvement?

**OXYGEN (ATTENTION):**  
• Where is your attention most often directed throughout the day? Are these directions beneficial or detrimental to your growth?  
• Identify specific distractions that steal your attention. How does it feel at the time and how does it feel afterward? How might an 'attention hangover' be influencing you in the hours that follow?  
• Identify a time when you felt in control of your attention, when you



DOOM & BLOOM 60

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# Mahjong

## House Rules from Across the Asian Diaspora

### Nicole Wong

April 2025  
 9781958417638  
 \$25.00 | Hardcover  
 176 Pages | 7 × 9 in  
 Full-color Photography  
 and Illustrations

*Mahjong* is one of the first English language books to break down classic Chinese Mahjong. Readers learn game setup, rules, common hands, strategy, and scoring through beautiful illustrations and photography, but the book also showcases mahjong culture, past and present, through essays and vignettes on the history, design elements, and communities that have been built around mahjong—and how to build your own.

A bonus essay breaks down the mahjong hands in the pivotal scene from the 2018 hit *Crazy Rich Asians*, and the author's own family history and anecdotes are sprinkled throughout to tell a story of diaspora through mahjong (one that's full of common shared experiences with the clacking of tiles as its soundtrack).

With *Mahjong* as your guide, date your inherited or thrifted sets, identify the version you learned to play, refresh your memory of the rules or learn them for the first time, and start to write your own house rules—just don't forget the snacks.

**Nicole Wong** is a writer and audio producer based in Oakland, California. She started The Mahjong Project in 2019—part instructional guide, part oral history project, to document her family's house rules.

- Under-published category: most of the current books on the topic are paperbacks with dated typography and little to no visuals.
- First of its kind: *Mahjong* discusses game variations from around the world, including American Mah Jongg, but is one of the first books focused on Chinese-style gameplay (most cover American rules).
- Stunning Visuals: from the same photographer as *Chinatown Pretty*, plus illustrations throughout.
- Growing popularity of mahjong: mahjong nights are popping up at restaurants, bars, hotels, and community spaces across the world.



## Order of Play

1. The banker kicks off the hand by discarding a tile they do not want into the center of the table. Tiles are discarded face up so they are visible to other players.

2. The player to their right goes next. They may pick up the most recently discarded tile ONLY if it completes a set or run. The completed set or run must be displayed immediately, and the player then discards a tile to complete their turn. They also have the option to pick a tile off the wall—following the direction in which the tiles were drawn. If the player picks a tile off the wall, the player decides if they want to keep that tile. If they do, they must discard one of their other tiles. If the player does not want to keep the drawn tile, they discard it immediately. If the drawn tile completes a set or run, the player may keep it concealed in their hand. Sets and runs are not "locked in" until they're revealed to the other players, so keeping concealed sets and runs maintains flexibility in the player's hand.

Remember, the goal is to be the first person to get all of their tiles fit together into sequences of sets (three or four of a kind) and runs (three consecutive tiles), plus one pair (the eyes).

3. Play continues with players taking the most recently discarded tile or a new tile off the wall to complete sequences of sets and runs.

If you get confused about the direction of play, just think of it like running bases on a baseball field.

Another anecdote I've heard is that since China encourages

right-handedness, there's

a little more ergonomic pleasantness in drawing

tiles counterclockwise but taking turns moving

clockwise.

Sometimes when playing with newer players, I'll take the last two tiles at the end of the last wall and put them on top of the wall. I like to call it the "backstop"—it's just a little visual reminder of which side of the wall to take from. Although one time I did this in front of my parents, and they both scoffed at it!

I have sat down to many games and played only to realize that we're playing in the wrong direction. It's not always intuitive. And sometimes no one says anything because people assume it's house rules, and then it actually becomes the house rule. It's taken me writing a book to feel confident to say that play goes counterclockwise!

## Discarding Tiles

Once a tile is discarded and the next player does not pick it up or pungs are called, that tile is dead for the rest of the hand. All discarded tiles remain facing up in the middle of the table for the rest of the hand.

You should decide what to discard based on what tiles are least likely to connect into sequences of sets and runs. In addition, pay attention to the already discarded and revealed sequences, which also give you information about what tiles are more likely to be drawn.

Players are encouraged to keep track of what tiles have been discarded to help figure out the odds of drawing other tiles. For example, if someone has already discarded a green dragon, then it is probably safe to throw out another one, as the likelihood of someone else collecting three of them has gone down. And in an opposite situation, if you see that no one has discarded a tile that you need to complete a pung, your chances are likely better that it may yet appear (except in the unlucky situation that someone else has two of that tile as well).

If a tile you are thinking of discarding has already been discarded, it's more likely other players won't want to pick it up. However, discarding dragons or winds late in the hand is always risky, no matter what!

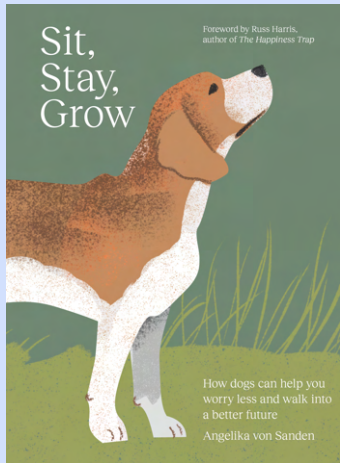
I've found that some new players like to discard in a more orderly fashion to keep track of the tiles that have been played, and some variations actually require this. Personally, I like the messy graveyard approach, but it's certainly a case of whatever floats your boat.



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[View on Edelweiss](#)





# Sit, Stay, Grow

## How Dogs Can Help You Worry Less and Walk Into a Better Future

### Angelika von Sanden

March 2025  
9781761451102  
\$22.99 | Hardcover  
176 Pages | 5¼ × 7¼ in  
Full-color Illustrations

***Sit, Stay, Grow* is a joyful guide to observing and learning with the dog in your life.**

In this book, counsellor Angelika von Sanden invites us to face life's challenges supported by our furry friends, but also to join into their playfulness and joy, and to use the daily dog walk as a time for meaningful contemplation.

Across 14 chapters, *Sit, Stay, Grow* explores how dogs can inspire us to have fun, teach us how to tackle difficult questions and to take different perspectives. Complete with a short "Taking a thought for a walk" activity at the end of each chapter, this simple and accessible practice can help you lead a more enriching life.

As well as giving us their unconditional love, in good times and in bad, dogs are great listeners. Observing their habits and how we interact with them, can help us live with less worries and more moments of happiness.

**Angelika von Sanden** is a Melbourne-based trauma counsellor. Her practice's foundation is care, honesty and respect, using Acceptance and Commitment Therapy (ACT). She has a background in social work and a Master of Counselling. Fluent in German and English, she loves dogs, metaphors and a language free of professional jargon.

- Written by a well-regarded clinical supervisor and dog lover.
- Includes activities throughout the book and thoughts to complete on your daily dog walk.
- Explores happiness and mindfulness from the fresh perspective of learning from our furry friends.
- Filled with gorgeous illustrations, this is a beautiful book to treasure.



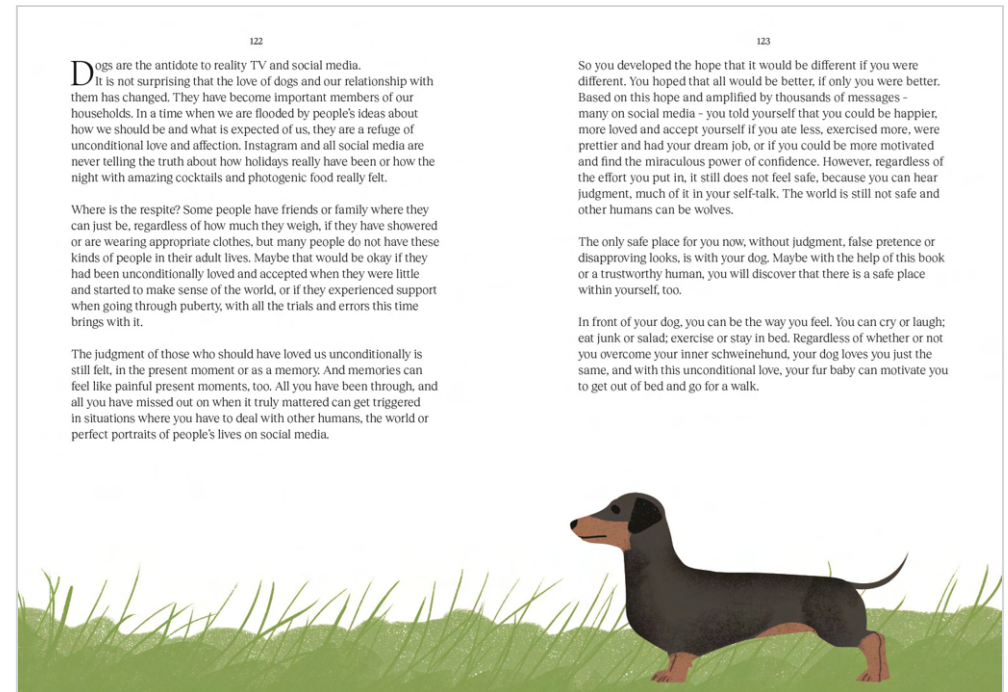
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## Smell the tree

If you can sit quietly after difficult news;  
if in financial downturns you remain perfectly calm;  
if you can see your neighbours travel to fantastic places  
without a twinge of jealousy –  
if you can always find contentment just where you are:  
you are probably a dog.

Jack Kornfield



122

Dogs are the antidote to reality TV and social media. It is not surprising that the love of dogs and our relationship with them has changed. They have become important members of our households. In a time when we are flooded by people's ideas about how we should be and what is expected of us, they are a refuge of unconditional love and affection. Instagram and all social media are never telling the truth about how holidays really have been or how the night with amazing cocktails and photogenic food really felt.

Where is the respite? Some people have friends or family where they can just be, regardless of how much they weigh, if they have showered or are wearing appropriate clothes, but many people do not have these kinds of people in their adult lives. Maybe that would be okay if they had been unconditionally loved and accepted when they were little and started to make sense of the world, or if they experienced support when going through puberty, with all the trials and errors this time brings with it.

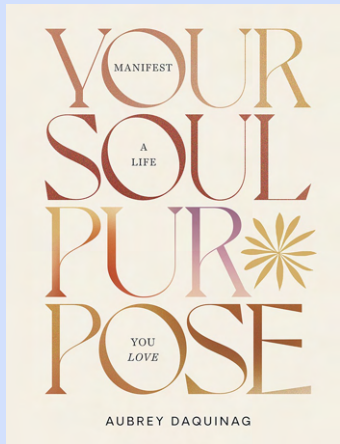
The judgment of those who should have loved us unconditionally is still felt, in the present moment or as a memory. And memories can feel like painful present moments, too. All you have been through, and all you have missed out on when it truly mattered can get triggered in situations where you have to deal with other humans, the world or perfect portraits of people's lives on social media.

123

So you developed the hope that it would be different if you were different. You hoped that all would be better, if only you were better. Based on this hope and amplified by thousands of messages – many on social media – you told yourself that you could be happier, more loved and accept yourself if you ate less, exercised more, were prettier and had your dream job, or if you could be more motivated and find the miraculous power of confidence. However, regardless of the effort you put in, it still does not feel safe, because you can hear judgment, much of it in your self-talk. The world is still not safe and other humans can be wolves.

The only safe place for you now, without judgment, false pretence or disapproving looks, is with your dog. Maybe with the help of this book or a trustworthy human, you will discover that there is a safe place within yourself, too.

In front of your dog, you can be the way you feel. You can cry or laugh; eat junk or salad; exercise or stay in bed. Regardless of whether or not you overcome your inner Schweinehund, your dog loves you just the same, and with this unconditional love, your fur baby can motivate you to get out of bed and go for a walk.



# Your Soul Purpose

## Manifest a Life You Love

### Aubrey Daquinag

February 2025  
 9781743799901  
 \$24.99 | Hardcover  
 192 Pages | 6¼ × 8¼ in  
 Full-color Illustrations

***Your Soul Purpose: Manifest a Life You Love* is a practical and engaging guide to manifesting your dream life, taking you on a journey from conception to reality.**

In *Your Soul Purpose*, Aubrey Daquinag guides you through the process of navigating your inner world to manifest your dreams. Using self-discovery exercises and techniques, learn how to tap into the power of your subconscious mind, connect with the deeper meaning behind your desires, trust your intuition, and set clear intentions to create soul-aligned success.

Whether you're moving to a new city, calling in your soulmate, seeking a more fulfilling career, or you simply want to feel more confident, *Your Soul Purpose* is full of insights on how to stop wondering and start walking on a new, and more meaningful, life path.

**Aubrey Daquinag** is a photographer, coach, content creator and author of *Wander Love*. Her work has taken her around the world on paid partnerships for tourism boards, airlines, lifestyle brands and leading publications, including *Conde Nast Traveler*, Panasonic LUMIX Australia cameras and Pinterest.

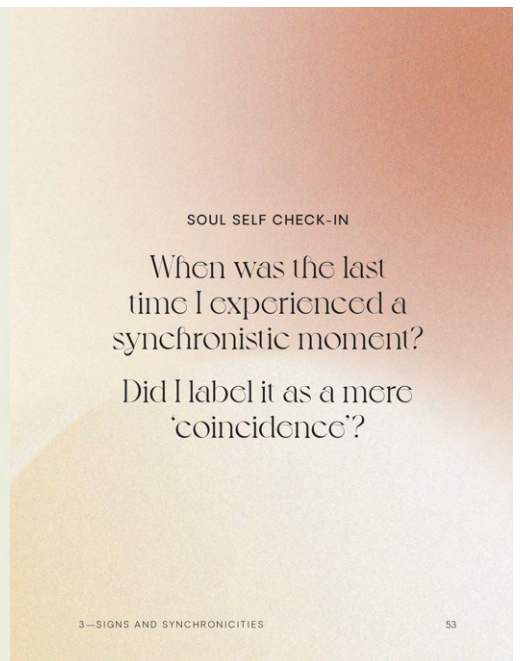
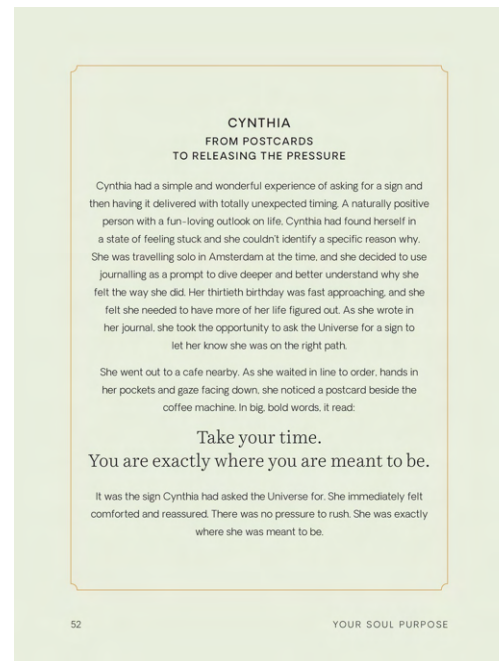
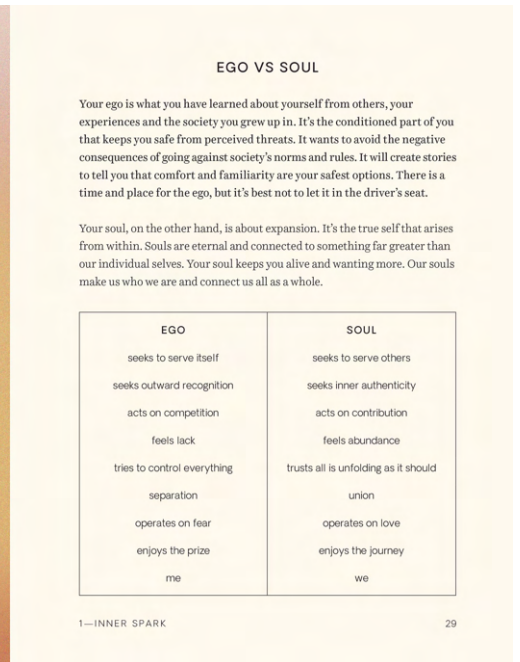
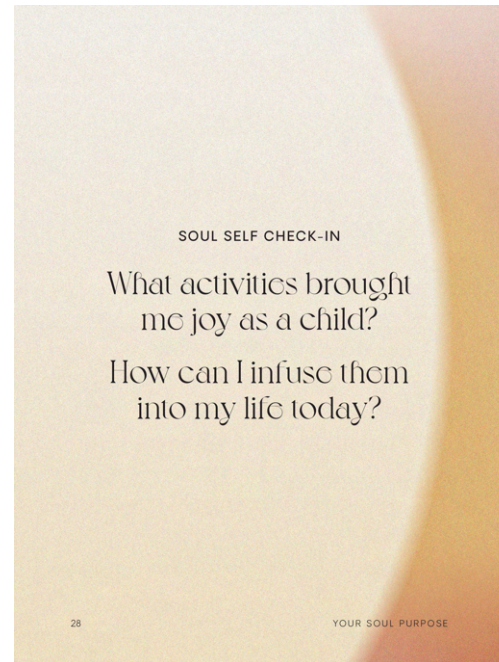
Aubrey has helped hundreds of ambitious leaders from around the globe create more freedom, fulfillment and soul-aligned success in their lives and businesses. She is a certified life and success coach, and an accredited practitioner in the modalities of neuro-linguistic programming (NLP), hypnosis, emotional freedom technique (EFT) and meditation.

- Over 10,000+ people every month are searching for "How to find your life purpose" on Google.
- Manifestation is an extremely popular subject, particularly in a post-COVID landscape.

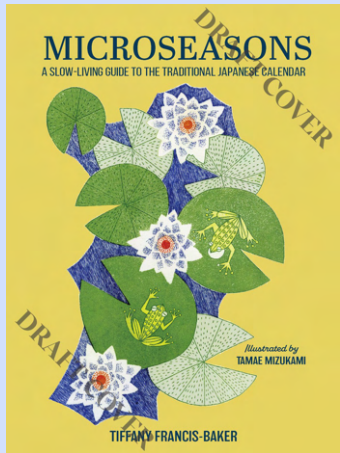
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[View on Edelweiss](#)

## Microseasons

A Slow-Living Guide to the Year Following the Traditional Japanese Calendar

**Tiffany Francis-Baker,**  
**Illustrated by Tamae Mizukami**

April 2025  
9781958417959  
\$25.00 | Hardcover  
160 Pages | 5¼ × 7¼ in  
Full-color Illustrations

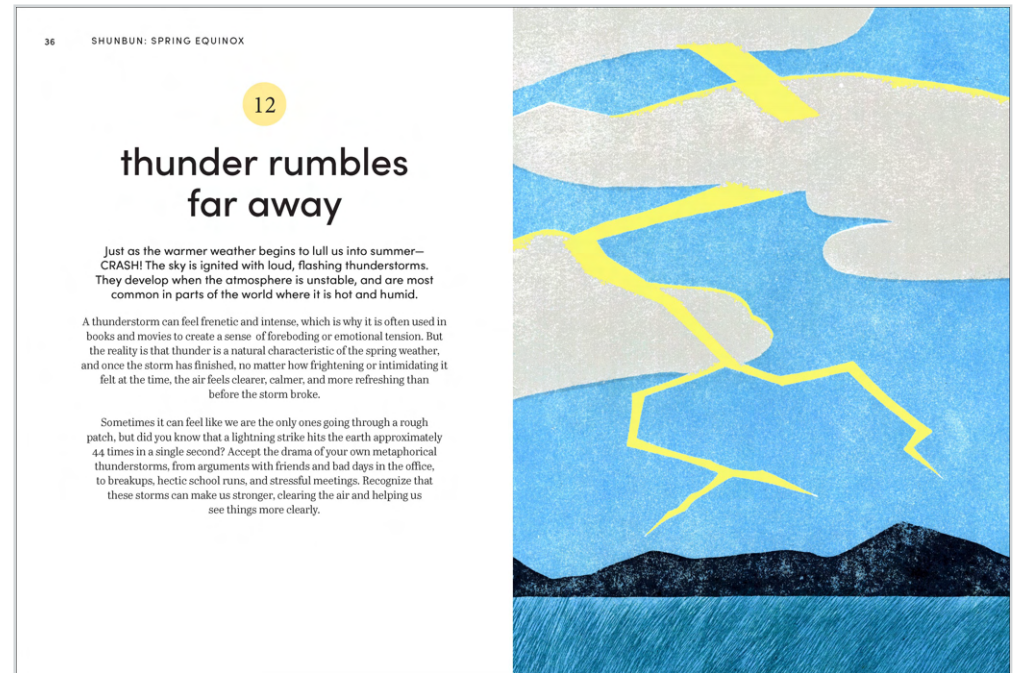
Inspired by the traditional Japanese calendar, these 72 microseasons help redirect our attention to the natural world. Learn to observe when the white dew shimmers on the grass or the thunder rumbles far away, and to appreciate when springs once frozen flow once more or sparrows begin building their nests. Each lasting just five to six days, these microseasons are an opportunity to look outside of ourselves, focus on the here and now, and live in harmony with nature's rhythms.

Tiffany Francis-Baker introduces readers to this beautiful and poetic ancient calendar and what each of the microseasons represent through words, practical tips, and gorgeous illustrations by artist Tamae Mizukami. With simple ideas for how to slow down, every day can be a chance to make positive, seasonally minded changes throughout the year.

**Tiffany Francis-Baker** is an award-winning writer and illustrator from Hampshire, UK. She has written and illustrated a number of books about the natural world, seasonal living, and rural heritage.

**Tamae Mizukami** is a Tokyo-based artist specializing in illustration and copper-plate engraving. Tamae's work can be seen on book covers, in magazines, and on advertising campaigns, and she has held many exhibitions across Japan.

- The few other books on the topic are geographically specific, whereas this title will focus on noticing natural rhythms and incorporating them into our daily lives.
- Includes simple, real-world tips and ideas for how to live more intentionally and more in tune with nature.
- Compact format and visually stimulating, perfect for dipping in and out for small doses of seasonal inspiration.





# Lucky

## Symbols of Good Fortune from Around the World

### Megan McKean

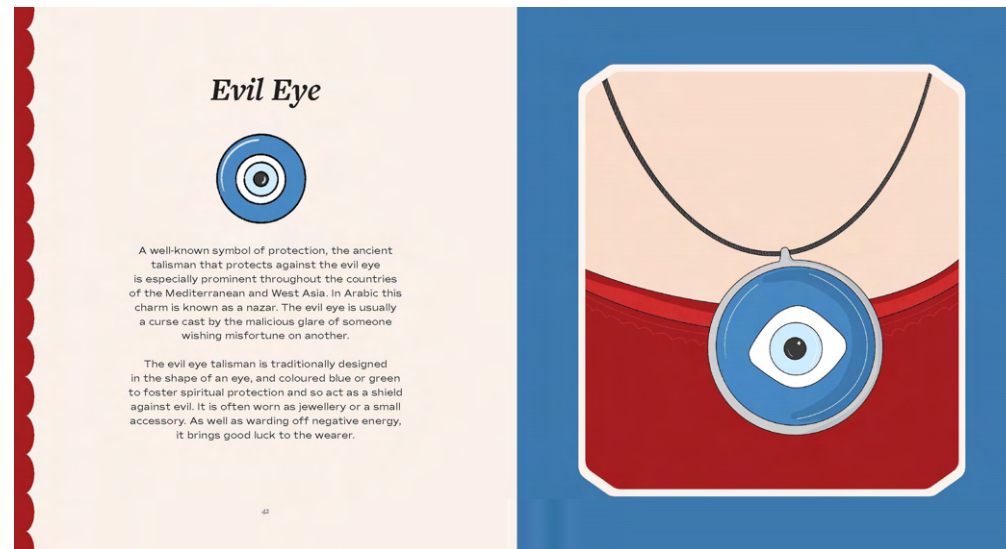
February 2025  
9781761450945  
\$19.99 | Hardcover  
112 Pages | 6¾ × 7½ in  
Full-color Illustrations

**Lucky is an illustrated collection of 50 lucky charms from around the world paired with fun facts and origin stories of each token of good luck. From Sweden's brightly painted Dala horse to horseshoes, dice and the most iconic good luck symbol, Ireland's four-leaf clover, *Lucky* is a charming gift for all ages.**

**Megan McKean** is an Australian designer, illustrator and author with permanently itchy feet. Her work is focused primarily on travel and depicting colorful cities around the world. Megan's illustrations are characterized by their bright colors, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look. Notable clients include Play-Doh, Kate Spade New York, Kiehl's and SONY.

She is based in Malmö, Sweden, and *Lucky* is her 12th book!

- Features 50 lucky charms and fun facts about them, from swallows and rainbows to wishbones and dice.
- Global appeal—many of the charms have significance in different cultures and are known worldwide.
- Megan's illustration style is fun and full of hidden details, and appeals to everyone from five to 100.
- A perfect gift for any auspicious occasion: birthday, new baby, wedding, new job, moving overseas, anniversary, new year.



### Evil Eye



A well-known symbol of protection, the ancient talisman that protects against the evil eye is especially prominent throughout the countries of the Mediterranean and West Asia. In Arabic this charm is known as a nazar. The evil eye is usually a curse cast by the malicious glare of someone wishing misfortune on another.

The evil eye talisman is traditionally designed in the shape of an eye, and coloured blue or green to foster spiritual protection and so act as a shield against evil. It is often worn as jewellery or a small accessory. As well as warding off negative energy, it brings good luck to the wearer.



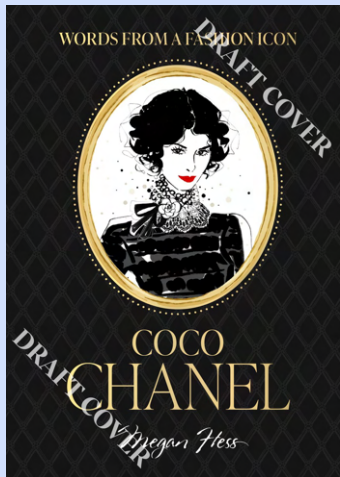
### Maneki-Neko



The maneki-neko, or beckoning cat, is a well-known symbol of good fortune in Japan. A common sight in homes and businesses, the figurines are said to bring good luck to the owner. These cats – based on the Japanese bobtail breed – are typically depicted seated, holding a koran coin and with one paw raised. When the right paw of the cat is held up, it is believed to bring prosperity.

According to folklore, the Gotoku-ji temple in Tokyo is the birthplace of the maneki-neko. Some time during the Edo period, a feudal lord got caught in a thunderstorm, and a cat beckoned him inside to safety with a waving gesture. Today tourists can visit the shrine and see more than one thousand figures of the cat.





## Words from a Fashion Icon: Coco Chanel

Megan Hess

March 2025  
 9781761451331  
 \$19.99 | Hardcover  
 144 Pages | 4½ × 6½ in  
 Full-color Illustrations

The *Fashion Icons Quote Series* is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

*Words from a Fashion Icon: Coco Chanel* is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons. Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Coco Chanel's life and her impact on the fashion industry.

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

- A new small format quote book featuring Megan's beloved illustrations.
- With four in the series to date and more to come, this will be a well-rounded series of fashion icons to collect and celebrate.
- Megan has sold over two million copies of her books around the world and into multiple languages.

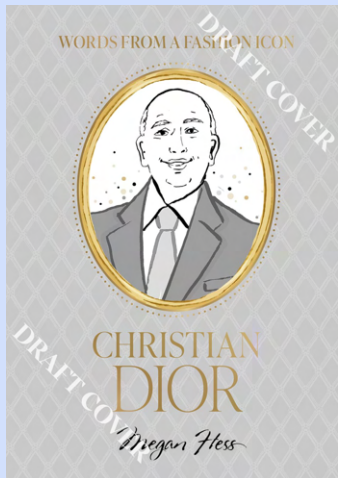
[View on Edelweiss](#)

### Also Available



Coco Chanel Special Edition  
 9781743797440  
 \$35.00 | Hardcover





[View on Edelweiss](#)

#### Also Available



Christian Dior  
9781743797266  
\$35.00 | Hardcover

## Words from a Fashion Icon: Christian Dior Megan Hess

March 2025  
9781761451348  
\$19.99 | Hardcover  
144 Pages | 4½ × 6½ in  
Full-color Illustrations

The *Fashion Icons Quote Series* is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

*Words from a Fashion Icon: Christian Dior* is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons. Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Christian Dior's life and his impact on the fashion industry.

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

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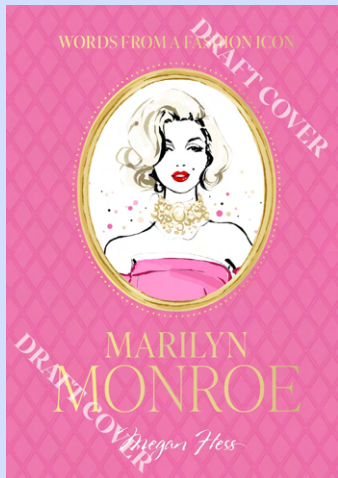
You can wear  
black *anytime*.  
You can wear it  
at *any age*.  
You may wear it for  
almost *any occasion*.  
A little black frock  
is *essential* to a  
woman's wardrobe.



Long after one  
has *forgotten* what  
a woman wore,  
the memory of her  
perfume *lingers*.







[View on Edelweiss](#)

## Words from a Fashion Icon: Marilyn Monroe Megan Hess

March 2025  
9781761451355  
\$19.99 | Hardcover  
144 Pages | 4½ × 6½ in  
Full-color Illustrations

The *Fashion Icons Quote Series* is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

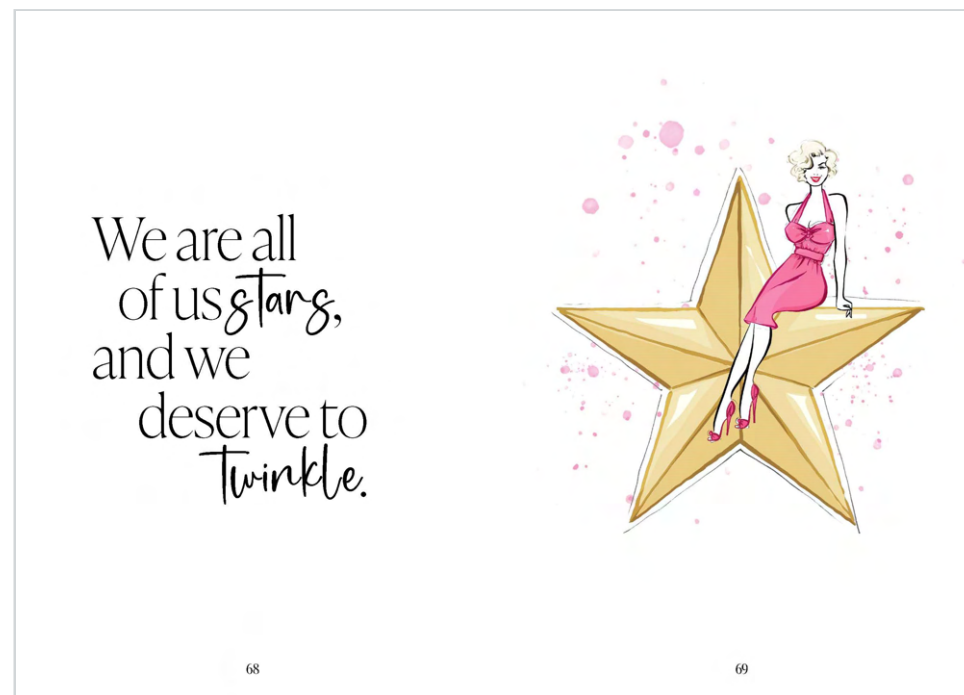
*Words from a Fashion Icon: Marilyn Monroe* is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons. Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Marilyn Monroe's life and her impact on the fashion industry.

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

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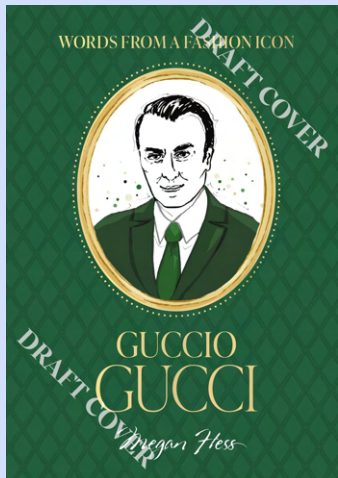


I like to be  
really dressed up,  
or really undressed.  
I don't bother  
with anything  
in between.



We are all  
of us stars,  
and we  
deserve to  
twinkle.





[View on Edelweiss](#)

## Words from a Fashion Icon: Guccio Gucci Megan Hess

March 2025  
9781761451362  
\$19.99 | Hardcover  
144 Pages | 4½ × 6½ in  
Full-color Illustrations

The *Fashion Icons Quote Series* is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

*Words from a Fashion Icon: Guccio Gucci* is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons. Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Guccio Gucci's life and his impact on fashion.

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

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Elegance is like manners.  
You can't be *polite* only on  
Wednesday or Thursday.  
If you are *elegant*, you  
should be every day  
of the week.

ALDO GUCCI,  
SON OF GUCCIO GUCCI

91

In *business*,  
there is always  
room for  
*talent* and  
competence.

DOMENICO DE SOLE,  
PRESIDENT AND CEO OF GUCCI,  
1994-2004

110



111





# Megan Hess: Perfume Megan Hess

June 2025  
9781761451546  
\$22.99 | Hardcover  
144 Pages | 4½ × 6½ in  
Full-color Illustrations

**Megan Hess: Perfume** is an illustrated love letter to the incredible scents and fragrances that stand as the final touch on an outfit, from internationally renowned fashion illustrator Megan Hess.

*Megan Hess: Perfume* is the next in the *Ultimate Fashion Wardrobe* series, filled with fascinating information and stunning illustrations and packaged up in a beautiful hardback: the perfect accessory for any fashion life.

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

- The next in a new series from Megan Hess, *The Ultimate Fashion Wardrobe*, following on from *The Little Black Dress*, *The Shoe* and *The Bag*. Readers can build on the series as if you would build on an outfit.
- A small package (but still with beautiful finishes, including foiled cover and book block) and lower price point opens this series up to a wider market, and also allows for on-counter merchandising.
- Internationally, Megan has sold over two million books across ten languages.
- Megan's profile continues to grow, with over 400k followers across social media platforms—plus another 30k for her sensational children's book character, Claris the Chicest Mouse in Paris.



[View on Edelweiss](#)

## Also Available

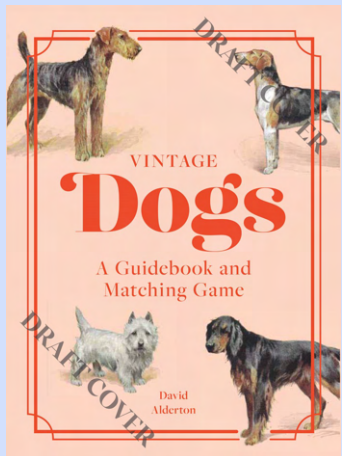


Megan Hess: The Little Black Dress  
9781743797358  
\$19.99 | Hardcover



Megan Hess: The Shoe  
9781743797389  
\$22.99 | Hardcover





# Vintage Dogs

## A Guidebook and Matching Game

### David Alderton

April 2025  
 9781958417829  
 \$30.00 | Box: 6⅓ × 8⅓ in  
 80 Pages | 6¼ × 8¼ in  
 50 Cards | 4¾ × 2¾ in  
 Full-color Illustrations

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

The accompanying 80-page illustrated guidebook is full of vintage full-color illustrations by Arthur Wardle, as well as descriptions of each of the dogs and their breed's origins, physical characteristics, and temperaments, with information on 25 additional related breeds, all illustrated. Memorize and learn about Irish Setters, Labrador Retrievers, Spaniels galore, and a Terrier for every day of the week.

*Vintage Dogs* is an ideal gift for dog lovers, art enthusiasts, or anyone looking for a fun, educational game to play with their friends and family.

**David Alderton** is a writer and podcaster specializing in dogs and other pets whose books have sold over seven million copies worldwide in 31 languages. His previous publications include the best-selling *Eyewitness Handbook: Dogs*, *The Dog Selector*, *The Dog Decoder* and *Dogs*. David has been awarded the prestigious Maxwell Medallion by the Dog Writers Association of America, and his television credits include *Thank You, Mr Cruft*, celebrating the centenary of the world-famous dog show. He has also acted as a consultant on dog-related programs produced by Discovery and National Geographic.

- Learn through play: the deck challenges the memory of the players while the guidebook enriches and complements their experience.
- A great introduction to the world of dogs, including many popular breeds as well as lesser-known ones, the guidebook looks at their most striking and noteworthy characteristics using nonscientific, accessible language.
- Stunning vintage illustrations by the British animal painter Arthur Wardle (1864-1949).

[View on Edelweiss](#)

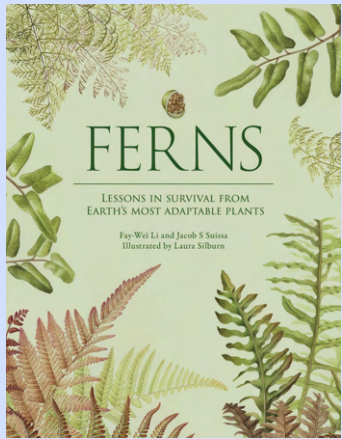
#### Also Available



Vintage Birds  
 9781958417676  
 \$29.95







# Ferns

## Lessons in Survival From Earth's Most Adaptable Plants

### Fay-Wei Li and Jacob S. Suissa

May 2025  
9781958417850  
\$45.00 | Hardcover  
192 Pages | 7½ × 9¾ in  
Full-color Illustrations

Ferns are the most remarkable of plants, and their science is both complex and beautiful. Among our most ancient plants, they have a unique way of reproducing, and their story reveals much about our planet's evolution. *Ferns* tells a remarkable science story by tracing their origins to over 350 million years ago. It explores how ferns migrated from sea to land, how they sought light and interacted within ecosystems, how they survived mass extinctions, and what their ability to adapt can tell us about our warming Earth.

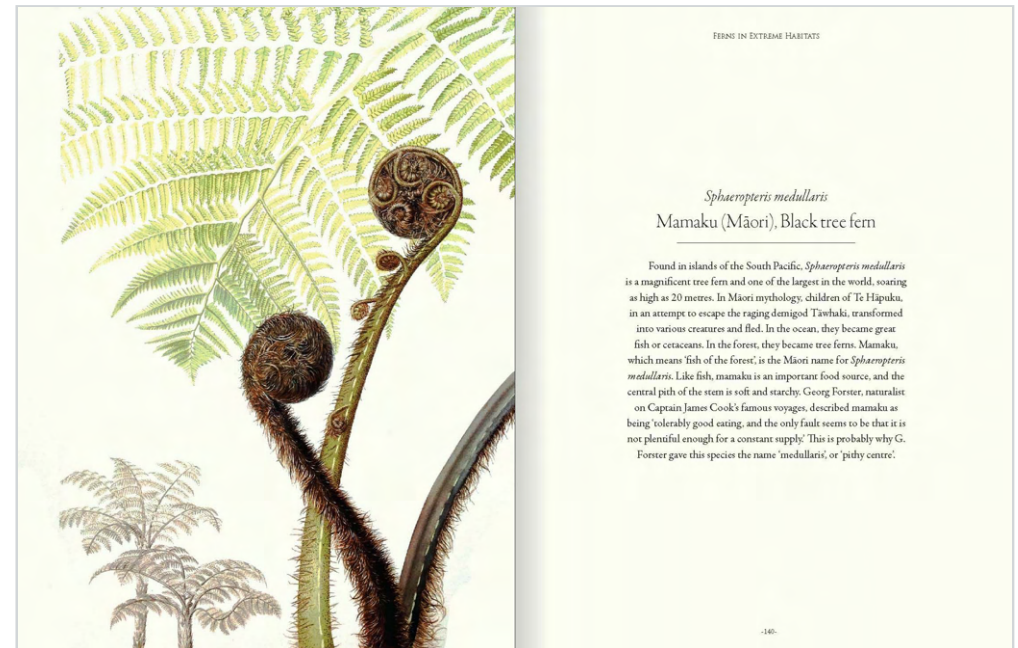
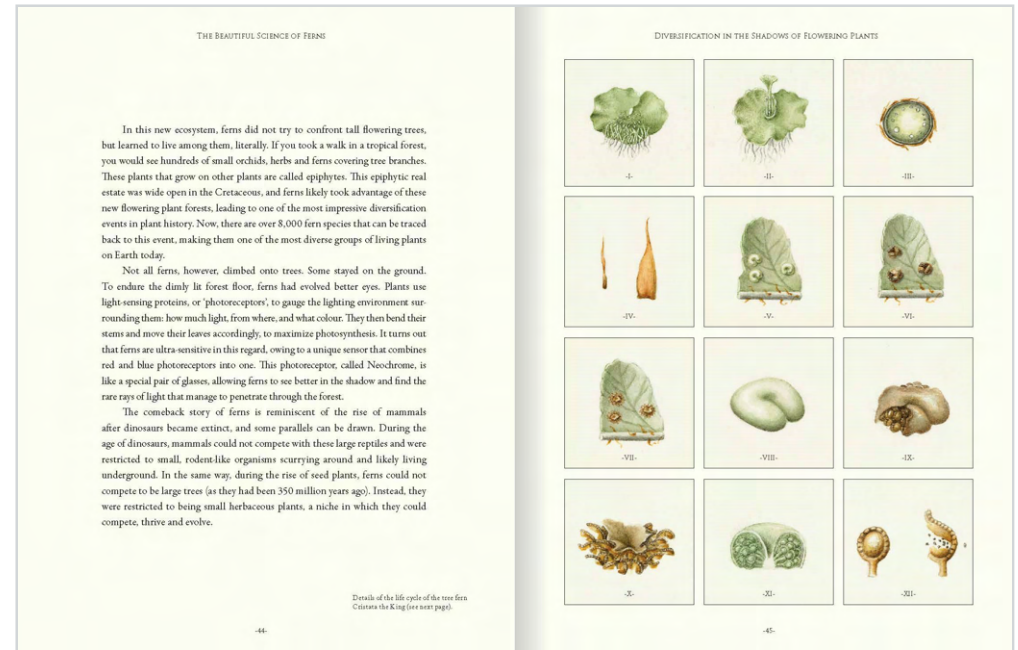
Written by scientists with a passion for communicating impactful research that commands media and social media attention, and illustrated with jewel-like details by an award-winning botanical artist, *Ferns* has much to say about our planet's botanical past, present, and future.

**Fay-Wei Li** grew up in Taiwan and studied for his Ph.D. at Duke University, where he and his advisor, Kathleen Pryer named a new fern genus *Gaga* after Lady Gaga. In 2017, Fay-Wei joined Boyce Thompson Institute at Cornell University as an assistant professor. His fern research has featured in the *New York Times*, the *Economist*, and *Rolling Stone* magazine.

**Jacob S. Suissa** completed his Ph.D. in Evolutionary Biology at Harvard University. As a classically trained botanist and evolutionary biologist, Jacob asks how plants build their bodies, how they function, and how they have evolved across geologic time, with a focus on ferns. Jacob runs the science communication video series, *Let's Botanize*, which has 57k followers on TikTok and 166k followers on Instagram.

- Beautiful full-color illustrations by Laura Silburn.
- Perfect gift for the plant person in your life.
- Stunning and scholarly—a thorough scientific deep-dive dotted with breathtaking imagery.

[View on Edelweiss](#)



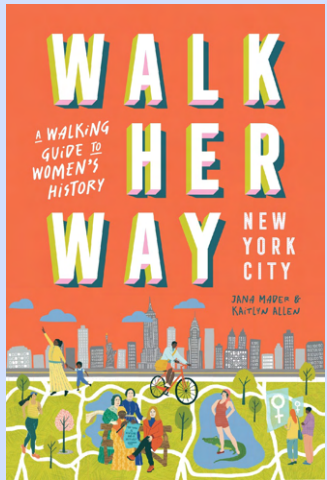






Travel





[View on Edelweiss](#)

# Walk Her Way New York City

## A Walking Guide to Women's History

**Jana Mader and Kaitlyn  
Allen**

**February 2025**  
9781741179309  
\$23.99 | Paperback  
200 Pages | 4¼ × 7½ in  
Full-color Illustrations

*Walk Her Way New York City* is a collection of ten curated walking tours through New York neighborhoods, each celebrating the city's history and the women that have made their mark here. Authors Jana Mader and Kaitlyn Allen have meticulously researched and traced the city blocks, uncovering important landmarks, events and women's stories, both well-known and forgotten, to create a series of fun and eye-opening walks that connect you to the city that surrounds you.


Featuring beautiful illustrated maps and portraits by Aja O'Han, each walk covers a different neighborhood and includes significant landmarks of women's history, some of them not yet memorialized. The stories and events of famous and lesser-known women come alive within the pages of the book and on each street corner, as readers can walk in the steps of this diverse set of creative women.

**Jana Mader** is the Director of Academic Programs at the Hannah Arendt Center for Politics and Humanities at Bard College. Her research focuses on 19th-century literature and art, women writers of the 19th century, and environmental humanities.

**Kaitlyn Allen** is an art historian who advises private art collectors and working artists. Her research focuses on the intersection of indigenous women and queer artists within cultural domains, Appalachian artists and architecture, and the portrayal of animals in historical objects.

- Walking is a common and popular way of getting around New York City; two thirds of New Yorkers either walk or take transit to work.
- This is an essential guidebook for New Yorkers and visitors alike to explore the city in a different way.
- The book will be published in time for Women's History Month (March).





**START**  
211-215 Centre St

**DON'T MISS**

- The museum has a free bilingual digital guide on Bloomberg Connects, the arts and culture app.

**1** 211-215 Centre St


### MUSEUM OF CHINESE IN AMERICA

The Museum of Chinese in America (MOCA) brings to life more than 160 years of Chinese history and culture; it is the most extensive research center on Chinese American history in the United States. The interactive exhibitions highlight achievements of individuals and share personal stories of what it has been like to be Chinese in America since the 1800s.

Here we find the personal and academic papers of activist and author **Betty Lee Sung** (1924-2023), who advanced Asian American and immigrant rights. Her book *Mountain of Gold* (1967) was the first book on Chinese American history written by a Chinese American and became the foundation for her development of the first course and program in Asian American studies on the East Coast, at City College in 1970.

The architect behind MOCA is the world-renowned **Maya Ying Lin** (b. 1959), who designed MOCA as a space to honor and celebrate Chinese traditions and build community. At the entrance, check out the Journey Wall, created by Maya, adorned with the names of Chinese American families who immigrated to the United States and settled across the country.

**SPOTLIGHT ON**



### MAYA YING LIN

**Maya Ying Lin** is an American designer and architect of Chinese descent. In addition to designing the Museum of Chinese in America, she is best known as the artist behind the Vietnam Veterans Memorial in Washington, DC. In 1981, as a 21-year-old architecture student, Maya won a competition to design the memorial. Despite protests over Maya's age and ethnicity, her design forever changed how we create memorials, as it focuses not on triumph or victory, but on the people who fought and died in the war.

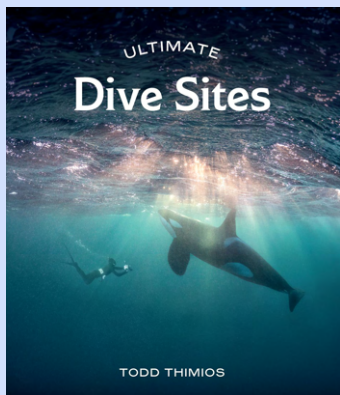
Today, Maya has her own studio in downtown Manhattan and continues to take on new creative projects. For instance, as of 2022, she is designing a new performing arts studio building for Bard College, in upstate New York.

A consistent theme in Maya's architecture and artwork is her passion for sculpting the earth. In her autobiography, *Boundaries*, she discusses using her art to connect us to the importance of environmentalism, using eco-friendly materials and honoring rather than damaging the land that is so important to her site-specific installations. Through these immersive experiences, she asks us to rethink our connections to the environment and the spaces we call home. With Maya, art meets activism, and the environment becomes her canvas.



9 781741 179309





# Ultimate Dive Sites Todd Thimios

February 2025  
9781741179026  
\$29.99 | Flexibound  
264 Pages | 8¼ × 9½ in  
Full-color Photography

*Ultimate Dive Sites* is the perfect guide to plan your dream underwater adventure, with 50 of the best dive sites and experiences from around the globe.

Diving expert and author Todd Thimios has compiled the ultimate diving locations for both newer and experienced divers. Get up close and personal with the manta rays in the Maldives, orcas in the Arctic and anacondas in the Amazon. Prepare to be awestruck by the enticing Great Barrier Reef in Australia and the amazing Raja Ampat archipelago in Indonesia. Or brave the depths and go blackwater night diving in the Philippines. These thrilling dive sites are rich with coral reefs and diverse marine life only found underwater.

Including sensational photography and detailed descriptions, *Ultimate Dive Sites* will make you fall in love with the enchanting beauty of the ocean and its incredible creatures.

Acclaimed underwater photographer and diving expert **Todd Thimios** has completed more than 3500 dives and sailed around the world for more than ten years. Throughout his twenties, he was a dive guide on Lord Howe Island, before flying to the French Riviera to work in the exclusive world of private superyachts. In the following years, Todd became one of the most sought-after dive guides for billionaires and celebrities.

- Suitable for all ability levels, the book includes more easily accessible dive sites alongside unique adrenalin-pumping adventures.
- Todd Thimios is an experienced diver and photographer; most diving books are written by travel writers, rather than experienced divers.
- Beautiful photography brings the experiences to life and makes the book a great gift.

[View on Edelweiss](#)

## Also Available



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



Ultimate Skiing & Snowboarding  
9781741178777  
\$35.00 | Flexibound



### Gardens of the Queen (Jardines de la Reina), Cuba

Scuba in Cuba with sharks, crocs and endangered elkhorns

**Why it's special**

Officially protected since 1996, the Gardens of the Queen (Jardines de la Reina) is one of the Caribbean's most significant marine protected areas (MPAs). Covering about 684,000ha (1,690,000ac), this archipelago of small islands, reefs and mangrove forests sits just off the south coast of Cuba in the Gulf of San Mateo. Named by Christopher Columbus after Queen Isabella, the Jardines are a no-take sanctuary whose protection can be credited to Fidel Castro's transformation from a fisherman to an environmentalist. Several locations are one-time friend Jacques Cousteau had some influence. Divers will find amazing schools of tarpon and snappers, giant groupers, and almost guaranteed shark sightings, including Caribbean reef sharks and silky sharks. A unique experience is the opportunity to dive with American crocodiles in the relatively clear waters of the Jardines' mangroves, if you're feeling brave.

**Best time to dive**

Diving here is year-round, but optimal conditions can be found during Cuba's dry season from December to April with calmer seas and improved visibility, though the water temperature are cooler at around 23-25°C (74-77°F). This period promises encounters with a diverse shark population and the awe-inspiring American crocodile. The warmest ocean temperature occur in August.

**Gear**

- Swim wetsuit in summer, all the way to a firm in water for those really long dives
- Reef smart sunscreen

**Photography tip**

The Jardines are a mixed bag for photographers. Sharks and crocs will have you shooting wide. But don't underestimate the partial macro opportunities. Take on many more options that allow.

**Qualification**

- Open Water

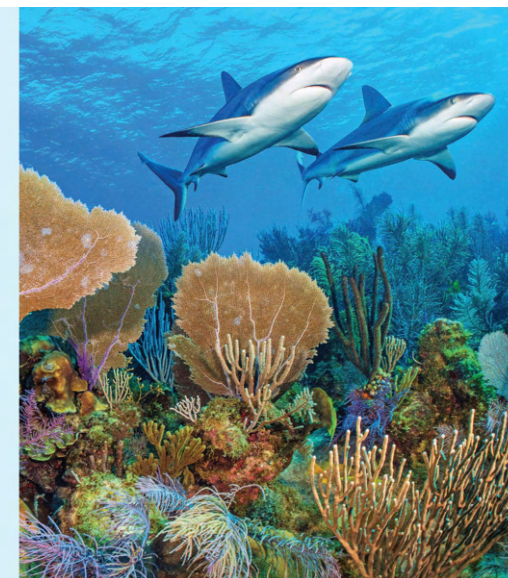
With shallow dive sites, very clear water and minimal currents, this is a great location for all dives. For new divers, it's an ideal location to get some dives logged, while enjoying the Caribbean's best.

**Getting there**

Locations report from the port town of Juana, which is a 5-hour bus trip from Havana. If travelling through the US, please check your visa requirements.

Spain: Caribbean reef sharks cruise above a thriving Caribbean in the Gardens of the Queen

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The best way to experience the Similan is on a liveboard. These windy spots you'll get what you pay for sometimes even. Just paying a few hundred euros can mean the difference between two many divers onboard, but service and poor dive practices cause the trip of a lifetime. All Similan liveboards itineraries also incorporate dives in Koh Tarhai, Koh Bon, and Rakhelins Reef, just north of the Similan National Park. The best diving that I've done in Thailand has been at these locations, though there are no strong currents here.

Rakhelins Reef is a row of steep-sided liveboards, with the highest peak at the spot, which almost breaks the surface. It forms an enclosed bay teeming with fish - in fact you'll struggle to see the reef itself through all the fish. The pinnacle is shrouded in thick schools of glass fish, with large schools of big eye and two spot snappers, barracuda, squirrel and soldier fish. The steep sides of the liveboard form vertical walls, and still there are plenty of swim-throughs and gaps, within which you can find the small, cute, orange pipefish, sandstone, anemone, porcelain crabs and nudibranchs. It's one of those dive sites that appear to have been specifically 'designed' - rather than just a random set of nature.

It's worth mentioning that the Similan are very well known and you won't be discovering any new sites with one around (Mergat (Mergat) Archipelago will give you this, see p. 143).

With previous visitor numbers of over 2000 a day paying a state on the island and their reefs, in 2018 the national parks authority restricted visitor numbers, and those days only 300 people a day are permitted within the park at one time. Diver must purchase and display a permit. The park is heavily patrolled, so expect to be headed by rangers, there to check the number of divers matches the number of permits. Furthermore, liveboards are no longer allowed to moor directly above the dive sites, so all diving is now done via tender while the larger vessels are moored a safe distance away.

Top tip: choose an itinerary that visits the more popular sites such as Rakhelins Reef and Koh Tarhai mid-week, to avoid the weekend crowds. And choose a small liveboard to ensure you're diving with small groups of divers. See Ben Druing's MY Manta Peta live board.com takes a maximum 12 divers, while the Junk and the Pinnacle sleep 18, though many trips have just 12 divers on board (manta@manta.com).

Donald Duck Bay, located at the Northern end of Similan Island Eight (Eight) Similan Bay is a horizontal-shaped peninsula which reaches the surface from a depth of 30m (99ft).

Asia

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# Intrepid Iceland

## Intrepid

April 2025  
9781741179330  
\$24.99 | Paperback  
240 Pages | 7½ × 9¼ in  
Full-color Photography

**Intrepid Iceland is your inspirational guide to discovering the most engaging and unique experiences from across the country, for first-timers and returning travelers alike. This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Iceland amazing.**

Immerse yourself in the beauty of the Icelandic landscape by visiting its lakes and waterfalls, hiking its peaks and exploring its historic turf houses. Participate in Reykjavik Pride and catch a game of swamp soccer. Dare yourself to go glacial river rafting, or try viking sushi in Breidafjörður Bay. Learn lessons from Djúpivogur, Iceland's first designated slow city, or help out at the puffin rescue center on the Westmann Islands.

This guidebook will help you gain a greater insight and understanding of the parts of a place, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

As the world's largest purpose-led adventure travel company (and a proud B Corp), **Intrepid Travel** strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. In 2023, Intrepid was named one of TIME Magazine's 100 Most Influential Companies.

- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *The Intrepid List* publication.
- Features insights into unique and noteworthy destinations and experiences, written by local writers.
- Iceland is a popular destination, and US travelers top the list of international visitors; 629,000 Americans visited in 2023 (roadgenius.com).

[View on Edelweiss](#)

Also Available



The Intrepid List  
9781741179149  
\$29.99 | Hardcover



9 781741 179330

## WELLNESS AT ICELAND'S LUXURIOUS HOT SPRINGS

XXX

Iceland's abundance of geothermal power means that hot water bubbles up all over the country. There are swimming pools in almost every town in the country, while more natural hot springs (see p. XXX) make for nice spots for a soak in the outdoors. And then there are the more luxurious hot springs, catering to a growing trend of wellness travellers looking to Iceland for its heavenly hot waters. The two most famous are, of course, the Blue Lagoon and the Myvatn Nature Baths; however, avoid the crowds at one of the following spots instead.

**Hvammvík Hot Spring, Hvalfjörður**  
This is a gorgeous spot on the shores of Hvalfjörður, a large fjord to the north of Reykjavík. What used to be a small hot spring on private land has turned into a large complex, with eight pools on the shore providing views of the sea and mountains. [hvalmavik.com](#)

**The Forest Lagoon, Akureyri**  
Akureyri in North Iceland is one of the few places in Iceland with a substantial forest – soil erosion due to wind and sapling-eating sheep have made it hard to grow trees here since the Vikings chopped them all down for fuel and shelter. The Forest Lagoon is exactly what it sounds like – a dreamy hot spring underneath a canopy of trees, with views over Eyrjafjörður toward Akureyri. [forestlagoon.is](#)

**GEOSEA BATHS, HUSAVÍK**  
Perched at the edge of the cliffs above Husavík in North Iceland, the infinity pools of GeoSea Baths offer uninterrupted views over the stunning Skjálfandi Bay. This is Iceland's hot spot for whale watching (see p. XXX), so keep your eyes peeled while you enjoy a soak. [geosea.is](#)

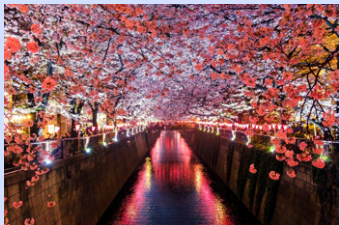
**VÖK BATHS, EGISSSTADIR**  
East Iceland has one of the finest hot springs in the country, created when locals discovered a small patch of water on a lake that never froze over. Turns out there was geothermal water bubbling up from the bottom of the lake, which has now been channelled into lovely hot springs set out over the lake. [vokbaths.is](#)

**LAUGARVATN FONTANA, GOLDEN CIRCLE**  
Despite its great location smack bang in the middle of the Golden Circle, Laugarvatn Fontana remains a quiet and relaxing experience for those looking for a dose of wellness. Lava rocks surround the various pools and hot tubs, and a nearby pier leads out over the lake if you fancy a cold plunge. It also runs tours to a nearby geothermal bakery, where they bake bread underground using natural geothermal sources. [fontana.is](#)

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# Intrepid Japan

## Intrepid

April 2025  
9781741179323  
\$27.99 | Paperback  
320 Pages | 7½ × 9¼ in  
Full-color Photography

**Intrepid Japan is your immersive guide to the rich culture of Japan, whether you're a first-time explorer or a seasoned traveler. This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Japan amazing.**

Discover the meaning behind the world-famous cherry blossom festivals and explore one of Japan's ancient walking trails. Wander through Tokyo's famous fish markets or partake in a whiskey tasting. Attend the World Cosplay Summit at Nagoya, or visit the first zero-waste village in Shikoku. With ski villages, temples, onsen and gardens to explore, this expansive country has plenty to teach travelers along the way.

This guidebook will help you get a greater insight and understanding of the parts of a place, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

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- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *The Intrepid List* publication.
- Features insights into unique and noteworthy destinations and experiences, written by local writers.
- Japan in a hugely popular destination; 2 million US citizens visited in 2023 (nippon.com).

[View on Edelweiss](#)

Also Available



The Intrepid List  
9781741179149  
\$29.99 | Hardcover



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## IS TOKYO JAPAN'S RAMEN CAPITAL?

xxx?

Frank Striegl, a Filipino-American born and raised in Tokyo, believes nothing beats a late-night bowl of ramen. And in fairness, there are few better ways to soothe the vocal cords after a night of belting out Meat Loaf in the local karaoke parlour than with a bowl of noodles swimming in hot broth.

"Of course, that isn't the only time I eat ramen," says Striegl, who runs the 5AM Ramen blog and conducts ramen food tours in the city. But what a doner kebab would be in Berlin, or what a slice of pizza might be in New York City, in Tokyo it's a bowl of ramen. If you've been out for several drinks, think of it as a ramen nightcap."

Ramen has long been an outlier in the Japanese culinary world because of its openness to innovation and change. And in Tokyo, where ramen was born back in 1910, chefs are given licence to throw paint all over the canvas.

"Ramen started out as an experiment, taking Chinese noodle dishes and turning them into something else, and that experimentation that turned into ramen still continues in Tokyo more so than anywhere else," Striegl says. "There are always new styles coming out. So, if you want to eat amazing ramen, in Tokyo it's not just the quality, but the variety."

Striegl, who's just shy of 40, reckons he's eaten in a couple thousand ramen restaurants, which when including repeat

visits, amounts to a lot more bowls than his trim figure would suggest. But he has plenty still to try – there could be as many as 7000 individual shops in the Tokyo Metropolitan Area alone, and some would argue there are nearly as many different styles. This raises an obvious question: what defines a bowl of ramen?

You do see certain things that show up in the bowls regardless of the style, like using soy sauce or miso, Striegl says. "When these dishes made their way from China to Japan, they were likely very meaty, so chefs added some Japanese elements, like kelp, dashi, niboshi [dried fish] or katsuo-dashi [fish flakes]. The noodles should be made from wheat flour, with alkaline water in them, which gives them that extra springiness. And as for toppings, we've got bamboo shoots, pork, spring onions, eggs."

Though there are technically four main base broths for ramen – tonkotsu (pork bones), shio (salt), shoyu (soy sauce) and miso – categorisation is a little messy. This is further confounded when you consider ramen-adjacent dishes like mazesen (soupless ramen), tsukemen (dipping ramen), hiyashi chuka (cold ramen), or dishes that look like ramen but deviate from traditional Japanese flavour profiles by using chicken mousse, slices of pineapple, or parmesan and shredded bacon. And where do fellow noodle dishes like soba and udon fit into the ramen story?

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Striegl says they played a fundamental role in ramen's development, inspiring ramen chefs to use dashi to add flavour to the dish. "Soba and udon are very much the heart and soul of Japan," he adds. "Ramen has the heart and soul, too, but with some outside influence."

As if to emphasise his point about Tokyo's ramen variety, Striegl brings me to a mapo tofu ramen shop in Nakamaguro, one of the capital's most fashionable neighbourhoods. As I get started on the dish, I'm glad I haven't eaten breakfast. A thick and gelatinous soup, sating with dourbarjuring (fermented chili bean paste) and Sichuan peppercorns, every slurp goes straight from my mouth to settle in my stomach like cement.

As Striegl waits his down, I ask him if he has a favourite shop. Of course, he isn't able to pick. But he says exploring the ramen scene is all about being curious, looking for shops off the main thoroughfares and trying styles you haven't experienced before.

"To say that somewhere with a Michelin star is better than another place is difficult because food is very subjective. What's popular with tourists and what's popular with locals is often very different," he says. "It's so easy for us to go on Google and look for the highest-ranked place in the language that we speak, but if you're doing that you're definitely missing out on a lot of great ramen."

5amramen.com



Image caption Image caption Image caption Image caption

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### WHERE TO EAT OTHER NOODLE DISHES IN JAPAN

- **Soba** These buckwheat noodles, often eaten cold with a tsuyu dipping sauce, are found across Japan. Go to Nagano Prefecture for the best, where the high altitude and terrain are suited to buckwheat cultivation.
- **Udon** These thick noodles made from wheat flour are the meibutsu (regional specialties) in Kagawa Prefecture. Typically, they're eaten as jaku udon, a dish of noodles swimming in a mild umami broth.
- **Somen** These noodles are popular in Hyogo Prefecture, particularly in the southwest Harima region. Super thin and smooth, somen retains its texture after boiling and is best enjoyed cold with tsuyu.
- **Yakiboba** This str-fried dish comprises wheat noodles, pork, cabbage, spring onions, bean sprouts, carrots and beni shoga (shredded pickled ginger). Cheap and cheerful, you'll find it at festivals throughout Japan.

### FRANK'S PICKS FOR RAMEN OUTSIDE TOKYO

- **Sapporo, Hokkaido** This northern city is well known in the ramen scene thanks to the popularity of Ganso Ramen Yokocho, a narrow alleyway filled with miso ramen shops. But Striegl says Menyua Saimi, in Sapporo's Toyohira Ward, might serve Japan's best miso ramen.
- **Yonezawa, Yamagata** The ramen shops in this region favour light broths, using pork, chicken and fish for an umami punch. For Striegl, Hiyama is the pick of the bunch, pairing one of the five classic Yonezawa ramen styles with super-light, thin, frizzy noodles.
- **Tsubame, Niigata** In the snowy climes of Niigata Prefecture, locals turn to ramen as a winter warmer dish. Kosu Hariten is Striegl's go-to shop in the area. "The noodles are thick and heavy," he says, "and they do a nice style of shoyu ramen with a lot of pork back fat."
- **Saga Prefecture** This region is a secret big hitter in the ramen scene. The local style is tonkotsu (pork bone), owing to its proximity to Fukuoka, where tonkotsu was born. Striegl recommends Koyakaku in Shinodanachi, which has a really rich pork-bone soup, but it's super smooth, with raw egg on top.
- **Osaka City** Better known for its local soul food, Osaka City is no slouch in the ramen department, either. Striegl is a fan of Chikazobu Uemachi, which is consistently ranked among the country's best ramen shops. The shop's shoyu ramen is "very simple looking," he says. "But there's a lot going on under the hood."

5amramen.com/blog/categories/best-ramen-lists





# Intrepid Australia Intrepid

April 2025  
9781741179316  
\$27.99 | Paperback  
320 Pages | 7½ × 9¼ in  
Full-color Photography

*Intrepid Australia* is your inspirational guide to discovering the most engaging and unique experiences from across the country, for locals, first-time visitors and returning international travelers alike. This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Australia amazing.

Immerse yourself in the beauty of the Australian landscape by visiting the gorges of the Kimberley or following the fagus pilgrimmage at Cradle Mountain. Participate in the excitement of Garma Festival in Arnhem Land or cheer on the teams at the Tiwi Islands Grand Final Weekend. Challenge yourself to go outside your comfort zone by ziplining off Perth's Matagarup Bridge or visit a turtle rehabilitation at Fitzroy Island. From coast to outback, there is something to satisfy the interests of any visitor.

This guidebook will help you get a greater insight and understanding of the parts of a place, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

As the world's largest purpose-led adventure travel company (and a proud B Corp), **Intrepid Travel** strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. In 2023, Intrepid was named one of TIME Magazine's 100 Most Influential Companies.

- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *The Intrepid List* publication.
- Features insights into unique and noteworthy destinations and experiences, written by local writers.
- 663,000 Americans visited the country in 2024, an increase of 47% from 2023.

[View on Edelweiss](#)

Also Available



The Intrepid List  
9781741179149  
\$29.99 | Hardcover



9 781741 179316

## SYDNEY HARBOUR THROUGH FIRST NATIONS' EYES

SYDNEY/WARRANG, NSW | \*\*\*\* COUNTRY  
GADIGAL COUNTRY

Circular Quay is perpetually busy with cruise ships, ferries and foot traffic – scenes symbolic of the busy, future-looking city that is Sydney/Warrang. But in the early afternoon, slipping quietly through the midst of it all, is a boat named *Mari Nawi*, taking a journey back in time.

Meaning 'Big Canoe' in the Gadigal language, Tribal Warrior's *Mari Nawi* sails around Sydney Harbour to Goat Island/Me-met, with guides providing Gadigal, Wangal, Gammeagal and Walwedegal stories of this place now known as Sydney. They tell of the human and cultural layering of Sydney – the traditional uses of places such as Fort Denison/Muddawahnyah and the harbour's fishing grounds before they were seized by European settlers.

Sailing out past the Sydney Opera House, built atop a First Nations ceremonial site

(and where a seal named Charlie is often sighted), the *Mari Nawi* heads east into Farm Cove/Wugamagayya, where the narration recalls the arrival of the First Fleet – a scene of First Nations people fishing in canoes as the mysterious larger 'canoes' of the English sailed into the harbour – and swings past the prime minister's residence in Kirribilli.

Docking on Goat Island/Me-met brings a celebratory feeling, with the small island, which peers into Darling Harbour, returned to First Nations ownership in 2023. A guided walk on the island commences with a dance from crew members and rounds the shores to the home of Eora couple Bennelong and Barangaroo during the early years of European settlement.

[tribalwarrior.org/cultural-cruise](http://tribalwarrior.org/cultural-cruise)

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### FIVE WAYS TO VIEW THE SYDNEY OPERA HOUSE

Sydney/Warrang, NSW | \*\*\*\* Country

• **Catch a performance** With seven performance spaces, Australia's most famous building has around 1800 shows every year, attended by more than 15 million people. Show listings and ticket sales are available through the Opera House website, [sydneyoperahouse.com](http://sydneyoperahouse.com)

• **Take an Architectural Tour** One of the Opera House's greatest performances is its own design by Danish architect Jørn Utzon. Completed in 1973, its 'sails' contain around one million white tiles and it surprisingly reaches 5m (16ft) higher than the Sydney Harbour Bridge roadway, with treasures such as the world's largest mechanical organ – all 10154 pipes of it – inside. Absorb its structural beauty on daily one-hour tours, or get even more nuts and bolts on dedicated architectural tours on Saturday mornings (8.15am and 10am). There's also a daily Mobility Access Tour.

• **House Dining** With five eating and drinking spaces in addition to its theatre bars, the Opera House is a dining destination in its own right. Heading the offerings is exquisite Bennelong,

one of Australia's top restaurants, under the watch of celebrated chef Peter Gilmore. Equally enticing is Midden by Mark Olive, which focuses on native Australian ingredients and cooking from the namesake Bundjalung chef.

• **If you're dining outside** at the likes of the Opera Bar, keep an eye out for the Opera House's cute seagull patrol dogs, tasked with keeping seagulls from stealing your food.

• **Dive for a Day** Opera Australia (OA) calls the Opera House home, and runs this tour with a difference. OA's makeup artist does your hair and makeup, then it's into a limo to the Opera House for a photo shoot on the steps, dinner at one of the restaurants and seats at OA's evening performance. Dive decidere.

• **Viewpoints** Seek out new angles on the Opera House at the following locations: the Sydney Harbour Bridge, Mrs Macquarie's Chair, Hickson Road Reserve, Shangri-La Sydney's Blu Bar on 36 (see p. XXX), the Kirribilli foreshore, Manly ferry and the glass walls of the Park Hyatt Hotel for Opera House reflections.



## CANYON COUNTRY

BLUE MOUNTAINS NATIONAL PARK, NSW  
DHARUG, GUNDUNGURRA, WANARUAH, WIRADJURL, DAPKINJUNG & DHARAWAL COUNTRY

Many of the best things in the Blue Mountains at Sydney's western edge are hidden in the cracks. More than 900 canyons fracture the cliffs of the World Heritage-listed mountains, and each one is an underworld marvel.

With such a wealth of canyons, the 'Blueys' are unsurprisingly the heartland of Australian canyoning, an activity that involves scrambling, swimming, leaping, wading and abseiling to navigate your way through the slot. Local favourites include Claustral Canyon, Butterbox Canyon, Twister Canyon and Rocky Creek Canyon, but newcomers to canyoning or the Blue Mountains will find the best introduction in a guided canyoning trip through Empress Canyon.

Unlike many laborious approaches to Blue Mountains canyons, it's a short walk to the entrance of Empress Canyon and it's one of the few canyons you can complete in half a day. Slipping on a wet suit, harness and helmet, you enter the 500m (1640ft) chasm and begin to puzzle your way through its narrow passage. There are jumps up to 3m (10ft) in height into cool pools, interspersed with sections of canyon that are mere strolls beneath towering cliffs.

Empress' most exciting and spectacular moment comes on its descent, with the canyon ending at 30m (98ft) Empress Falls. To exit, you abseil beside (and in) the

waterfall, all but skating down the mossy, slippery cliffs and finishing with a dunk in the pool below.

Tour operators running guided trips through Empress and other canyons include Blue Mountains Adventure Company and the Australian School of Mountaineering. [bmac.com.au](http://bmac.com.au); [climbingadventures.com.au](http://climbingadventures.com.au)



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## THE GREAT SURF PILGRIMAGE

TORQUAY, VICTORIA  
\*\*\*\* COUNTRY



Image caption Image caption Image caption Image caption

Australia's greatest surfing legend doesn't ride a board. It's a cliff-lined beach at the eastern end of the Great Ocean Road named Bells Beach, and when the bait tolls, there are few more wild patches of ocean in the world.

Famously the place where Patrick Swayze disappeared into the ocean, never to return, in search of a once-in-a-lifetime wave in the movie *Point Break* (though, to burst a bubble, the scene wasn't filmed at Bells Beach, or even in Australia for that matter), Bells embodies the tale of Australian surf history.

It's been the scene of the world's longest continuously running surf competition, the Rip Curl Pro, since 1962. Global surf brands Rip Curl and Quiksilver were born out of its surf scene, and the town of Torquay, 10km (6.2 miles) to the east, is the keeper

of the world's largest surfing museum, the Australian National Surfing Museum ([australiannationalsurfingmuseum.com.au](http://australiannationalsurfingmuseum.com.au)), complete with the Australian Surfing Hall of Fame. Waves are literally the heartbeat of this slice of shore known as the Surf Coast.

Bells has two main right-hander reef breaks – Ripcon and the Bowl – but this is no place for a beginner. If you're new to a board, head to the likes of Cosy Corner in Torquay or seek out a surf school in Torquay or Anglesea. The Bells waves, and those riding them, are always on display from a lookout by the beach car park and along cliff-top trails such as the 3km (1.9-mile) Bells Track, stretching from nearby Jan Juc to Bells, with views of the surf-dotted all the way along.

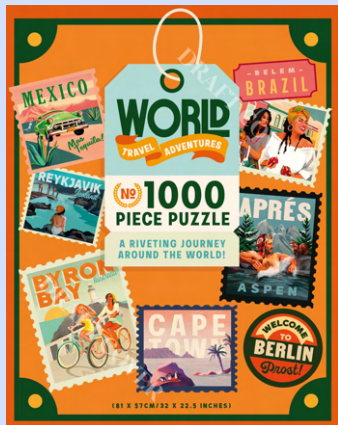
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# Puzzles





## World Travel Adventures: 1000- Piece Puzzle Loni Carr and Brett Gramse

March 2025  
9781741179392  
\$19.99 | Jigsaw Puzzle  
1000 Pieces | 7½ × 9½ in  
Full-color Illustrations

Celebrate the fun of travel in your own living room with *World Travel Adventures*, the 1000-piece jigsaw puzzle celebrating retro-style travel posters from around the world.

Featuring artwork from the successful *World Cocktail Adventures* book, this puzzle will be bright and lively and a celebration of some incredible travel destinations.

Design duo **Loni Carr** and **Brett Gramse** are the team behind The Whiskey Ginger, a design studio based in Bozeman, Montana. They specialize in graphic design and vintage-style illustrations. Loni was born and raised in a small, quirky town in central Montana. Brett embraced the spirit of seeing America when he moved from the coast of Maine to the wilderness of Montana with nothing but a guitar in hand and a taste for adventure. You'll find him with an old journal and an Old Fashioned, on the hockey rink, or crooning new lyrics by a fireside.

- 1000-piece puzzle: Celebrate the fun of travel in your own living room with *World Travel Adventures*, the 1000-piece jigsaw puzzle featuring retro-style travel posters from around the world.
- Travel poster art: Worldwide destinations come alive in the beautiful vintage travel poster artwork from illustrator Loni Carr. Armchair travelers and future adventurers alike will be inspired by the color and vivacity of the destinations.
- Unique box design: A special sized 9.4in x 7.5in x 2.4in box with front cover that opens to display the puzzle artwork in full, perfect for dedicated puzzlers to follow along.
- Mindful activity: Suitable for both adults and children (recommended for ages ten and up), *World Travel Adventures: 1000-Piece Puzzle* is a perfect mindful activity that takes three to ten hours to complete. Completed puzzle measures 33.1 x 22.4in.



[View on Edelweiss](#)

### Also Available



World Cocktail Adventures  
9781741177954  
\$22.99 | Hardcover







## In the Garden

### 1000 Piece Puzzle

### Megan McKean

April 2025  
9781761451324  
\$19.99 | Jigsaw Puzzle  
1000 Pieces | 7½ × 10½ in  
Full-color Illustrations

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*In the Garden* is a puzzle that celebrates flora and fauna by renowned illustrator Megan McKean.

**Megan McKean** is an Australian-born, Sweden-based designer, illustrator and author with permanently itchy feet. Her work is focused primarily on travel and depicting colorful cities around the world. Megan's illustrations are characterized by their bright colors, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look. Notable clients include Play-Doh, Kate Spade New York, Kiehl's and SONY.

- 1000-piece puzzle: Celebrate the beauty of flora and fauna with this gorgeous 1000-piece jigsaw puzzle from Sweden-based author and illustrator Megan McKean.
- Colorful design: Find hidden elements and beautiful birds as you build the puzzle and explore the garden setting.
- Mindful activity: Suitable for both adults and children (recommended for ages ten and up). This is a perfect screen-free family activity and takes three to ten hours to complete.
- Fully sustainable packaging: This beautiful puzzle contains no plastic or shrink-wrapping in the packaging. The box is printed with an edge wrap that fully seals it as a complete box, and within the puzzle pieces are contained in a paper bag.



[View on Edelweiss](#)





## Gather Around 1000 Piece Puzzle Meredith Gaston Masnata

April 2025  
9781761451294  
\$19.99 | Jigsaw Puzzle  
1000 Pieces | 7½ x 10½ in  
Full-color Illustrations

**Gather Around** is a delightfully joyful and colorful 1000-piece puzzle from Meredith Gaston Masnata.

*Gather Around* is a celebration of togetherness, and a reminder that the best moments in life are the ones spent with loved ones. So gather your family and friends, and let the pieces bring you closer.

**Meredith Gaston Masnata** is an internationally acclaimed Australian artist, best-selling author and passionate wellness advocate. Meredith's playfully sophisticated signature style and inspirational words bring comfort and joy to many. Her lovingly illustrated books are translated into foreign languages, and her original artworks and limited edition prints are collected worldwide. Meredith frequently features in the media and public sphere discussing wellbeing, self-care, mindfulness and creativity in daily life.

- 1000-piece puzzle: Celebrate the colors, details and unique sculptural beauty of a dinner setting with *Gather Around*, the 1000-piece jigsaw puzzle from illustrator Meredith Gaston Masnata.
- Bestselling illustrator: Meredith's enchanting artwork is coveted all over the world – she has published more than 11 books and exhibited her artwork globally.
- Mindful activity: Suitable for both adults and children (recommended for ages ten and up), the *Gather Around 1000-Piece Puzzle* is a perfect screen-free family activity and takes three to ten hours to complete. Completed puzzle measures 27 x 19 inch.
- Fully sustainable packaging: This beautiful puzzle contains no plastic or shrink-wrapping in the packaging. The box is printed with an edge wrap that fully seals it as a complete box, and within the puzzle pieces are contained in a paper bag.



[View on Edelweiss](#)

### Also Available



Choosing Love  
9781743797433  
\$24.99 | Hardcover

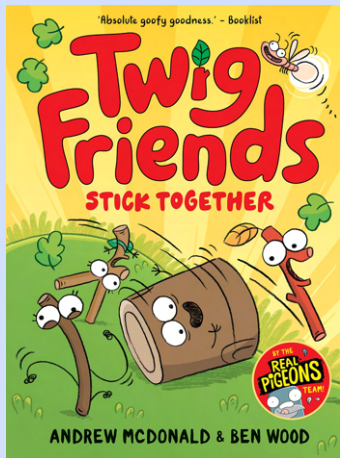






Children's





[View on Edelweiss](#)

Also Available



Twig Friends  
9781761214356  
\$11.99 | Hardcover

## Twig Friends Stick Together

Twig Friends #2  
Andrew McDonald,  
Illustrated by Ben Wood

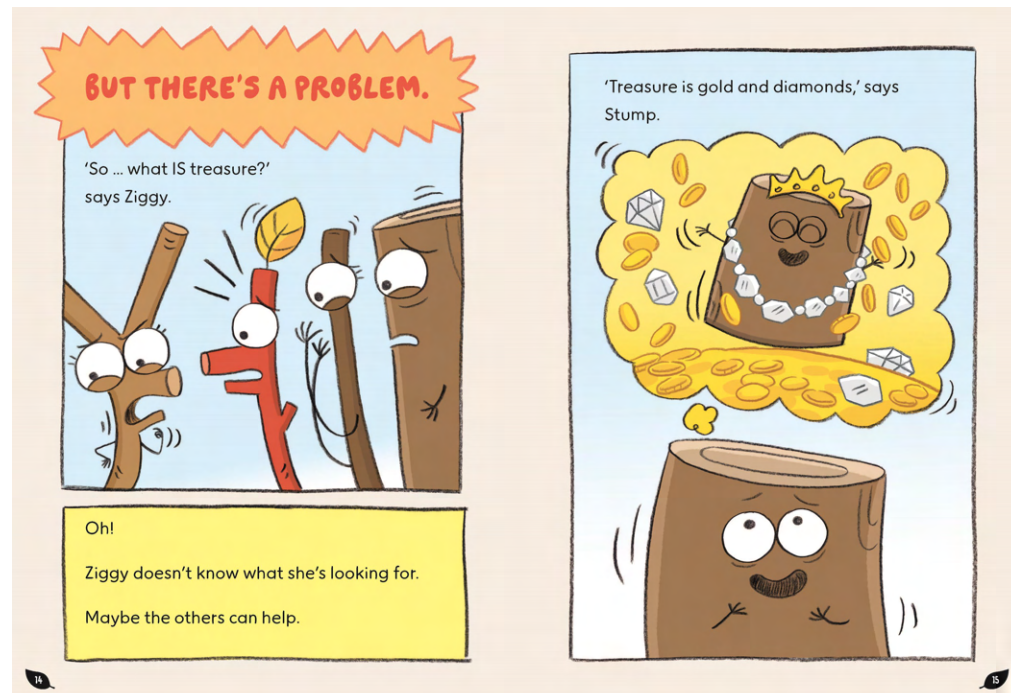
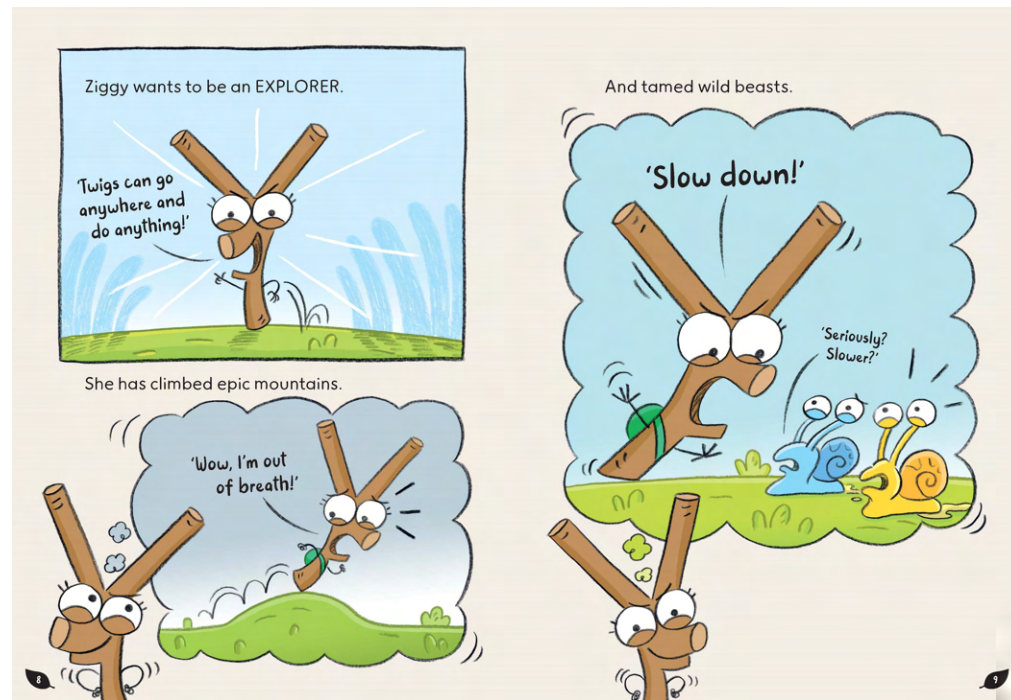
April 2025  
9781761214998  
\$11.99 | Hardcover  
112 Pages | 6 × 8¼ in  
Full-color Illustrations

Twiggy best friends *always* stick together in the second book in this hilarious full-color graphic novel series, from the creators of the best-selling *REAL PIGEONS!*

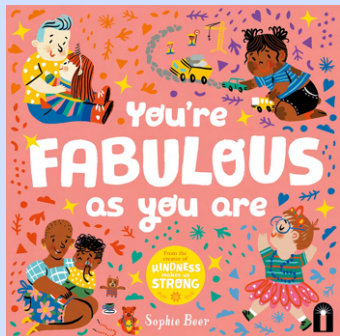
The world is big when you're a twig, but problems, surprises—and big feelings—are no match for best friends Red, Ziggy, Noodle and Stump! In three adorably funny new comic stories, Ziggy is determined to find some treasure to prove that she's a real explorer; Stump experiences GREAT SADNESS (but it's OK); and Red Twig shows the others how to enjoy a mud cake. At the end, young readers can learn to make their own twig friend with simple step-by-step instructions!

**Andrew McDonald** and **Ben Wood** are the creators of the bestselling *Real Pigeons* series, and the beloved junior graphic novel series *Twig Friends*. Their books together are published in 26 languages worldwide and have been recognized in numerous awards including Children's Book Council of Australia Awards, Australian Book Industry Awards, and the Readings Children's Book Prize.

- The second graphic novel in this hilarious series from the creators of *Real Pigeons*, which is now in development with Nickelodeon for film and TV.
- Friendship and adventure combine with emotionally intelligent stories about empathy, problem-solving and resilience.
- Three full-color comic stories in every book are great value and ideal for reading aloud or alone, perfect for beginner readers.
- Features a non-verbal character in Noodle, who has full agency and strong emotional arcs.







## You're Fabulous As You Are Sophie Beer

May 2025  
9781761211904  
\$11.99 | Board Book  
24 Pages | 8½ × 8½ in  
Full-color Illustrations

**You're fabulous when you are free to be yourself! This beautiful board book embraces the gender spectrum and encourages self-expression, regardless of labels.**

Whether you like wearing sparkly tutus or stomping around in big boots, having messy fun or needing quiet time, this stunning rainbow board book from award-winning illustrator Sophie Beer affirms and celebrates it all—even if it changes day by day.

Featuring cute kids, diverse family and community groups, and inclusive representation, readers young and old will love seeing themselves and their communities gathered together. With rounded edges, sturdy pages and gentle spot gloss, this high-quality, larger-format board book will be plenty of fun for little hands!

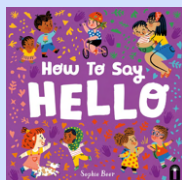
**Sophie Beer** is an award-winning author and illustrator based in Brisbane, Australia. She works primarily in children's books, having published with Penguin Random House, Simon and Schuster, Walker, Scholastic, Hardie Grant and many more. As an illustrator, she has worked with Disney/Pixar, Google and the Sydney Opera House. When she's not illustrating and writing, she thinks a lot about plants, animals, music, books and social justice.

- From worldwide sensation Sophie Beer, the creator of bestselling classics such as *Love Makes a Family* and *Kindness Makes Us Strong*, who has close to a million books in print across Australia and North America.
- Sophie Beer's illustrations are vibrant, modern and diverse, appealing to a wide audience. The book's text gently explores inclusivity and personal freedom without being preachy.
- A Bookstagram Best Board Book of 2023!
- **Bright Light books help modern families shine a light on important conversations.** This book is designed to support conversations about gender, character and diversity.

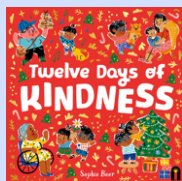


[View on Edelweiss](#)

### Also Available



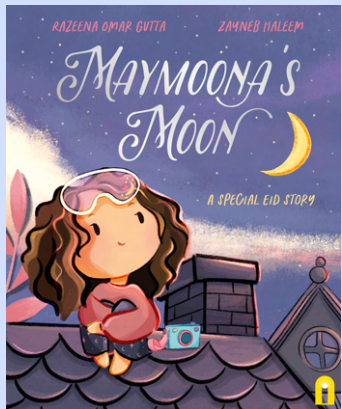
How to Say Hello  
9781760507879  
\$11.99 | Board Book



The Twelve Days of Kindness  
9781761214103  
\$18.99 | Hardcover







# Maymoona's Moon

A Special Eid Story  
**Razeena Omar Gutta,**  
**Illustrated by Zayneb Haleem**

February 2025  
9781761211898  
\$18.99 | Hardcover  
32 Pages | 8¼ × 10¼ in  
Full-color Illustrations

*Maymoona's Moon* is a heartwarming picture book about the end of Ramadan, and waiting for Eid to begin.

In this gorgeous story about anticipation, celebration and tradition, a young girl called Maymoona—self-proclaimed future astronaut—cleverly finds a way to be the first to see the crescent moon in the sky, and to announce that Eid has begun! This beautiful picture book is perfect for readers aged two years and up, as well as anyone who's ever looked up into the evening sky and delighted in the moon.

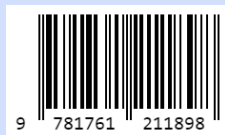
As a South Asian Muslim born in Zimbabwe and now living in Australia, **Razeena Omar Gutta** has always had opportunities to explore different experiences and perspectives around the world. Razeena especially enjoys highlighting Muslim lives in the joyful stories she writes for children.

**Zayneb Haleem** is a self-taught digital illustrator based in the UK who grew up with a passion for making art. She has over 240,000 followers on her Instagram account, [@idotdoodle](#), where she shares positive and uplifting messages through her digital illustrations.

- In 2025, Ramadan is expected to begin in early March, with Eid falling at the end of the month.
- The moon is a special symbol within Islam, but also an object of fascination for children everywhere.
- There are very few trade picture books about Eid-al-Fitr, and yet there are 3.45 million Muslim Americans, with Islam the third largest religion in the US.
- Eid is unique to Muslims, but families everywhere celebrate their own traditions and will recognize the delight and fun in the anticipation and preparation of a feast.
- **Bright Light books help modern families shine a light on important conversations.** This book is designed to support conversations about diversity.



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## Kittens Do Not Care for Baths

Ali Rutstein, Illustrated by Niña Nill

February 2025  
9781761214967  
\$18.99 | Hardcover  
24 Pages | 9¼ × 9¾ in  
Full-color Illustrations

Dad says it's time for a bath, but Maya is certain that kittens do not need baths. In fact, this curious cat would much rather hunt for prey and climb trees all night than wash herself and get ready for bed. Can Dad find a way to coax his kitten into starting her night-time routine?

*Preschool Problems* is a brilliant new series about all the big problems faced by our littlest people!

Originally from England, **Ali Rutstein** moved to Australia over twenty years ago. She is now firmly settled in Brisbane, where she lives with her partner, three sons, and an assortment of disobedient pets. Ali has a background in zoology and scientific writing, but much prefers writing picture books for children. She writes stories inspired by her passion for wildlife and steals ideas from amusing conversations with her children.

**Niña Nill** is a children's book creator based in Australia, where she lives with her husband, two adorable kids, and a growing number of houseplants. She loves illustrating stories for children, from the magical and whimsical to the quiet and ordinary. One of her earliest memories is copying her mum's drawing of a cat under a row of flowers and she has been drawing ever since.

- The second book in the *Preschool Problems* series, following *Ladybugs Do Not Go to Preschool*
- A relatable and hilarious book about bath- and bed-avoidance.
- Rutstein and Nill have created a story full of heart and humor; kids will want to read and re-read.
- Preschoolers will love the way non-fiction facts are weaved into the narrative.
- **Bright Light books help modern families shine a light on important conversations and experiences.** This story falls under the Bright Light pillar: **Character.**



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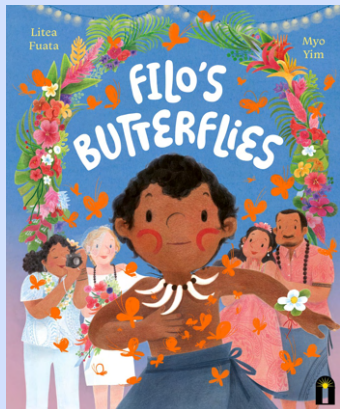
### Also Available



Ladybugs Do Not Go to Preschool  
9781761213472  
\$18.99 | Hardcover







## Filo's Butterflies

Litea Fuata, Illustrated  
by Myo Yim

April 2025  
9781761214974  
\$18.99 | Hardcover  
24 Pages | 8¼ × 10¼ in  
Full-color Illustrations

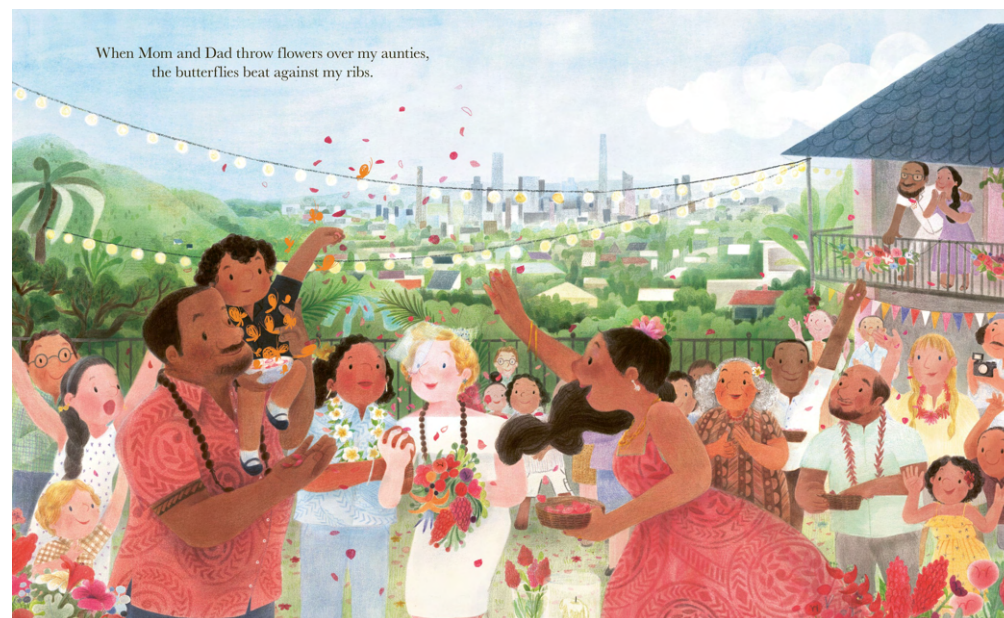
*Filo's Butterflies* is a charming picture book about how a young Samoan boy calms his nerves before his first siva performance at a family wedding.

Aunty Rosie and Aunty Eve are getting married traditional Samoan style, and it's time for Filo to dance his first siva fa'ataupati! He's been practising for weeks, but as the time for the siva gets closer, the butterflies in his tummy get bigger and bolder—they even flutter right up to his throat! Filo tries to calm them down, but will they stop him from performing the siva with his brothers and cousins?

Born in Wellington, New Zealand, **Litea Fuata** moved to Brisbane, Australia, when she was six years old, with her parents and siblings. Litea comes from a very big Samoan aiga (family) with lots of nieces and nephews and plenty of siblings and cousins. Growing up in a big aiga meant she had lots of adventures and was never short of someone to play with but, on the flip side, she also had to ensure she was being heard above all the commotion!

**Myo Yim** is a Korean author and illustrator living in Byron Bay, Australia. Her first book, *To the Forest Night*, was published by Yellow Imagination Books in South Korea in 2019. Myo also has a book called *Rajah Street* with Walker Australia.

- A charming story about bravery, resilience, and the strength of familial bonds set against the backdrop of a Samoan wedding between two women.
- The story features the *siva fa'ataupati*, a traditional Samoan dance only performed by men. *Siva* means dance and *fa'ataupati* mean to forcefully clap or slap; this phrase loosely translates to "slap dance". The origins can be traced back to the 19th century when Samoa experienced a mosquito plague.
- There are few picture books that represent Pacific Islanders—this book gives them a mirror and a voice.
- Neon orange ink is used on the butterflies to capture the ebb and flow of Filo's nerves through the day.



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Also Available



White Sunday  
9781761214097  
\$18.99 | Hardcover



9 781761 214974





# Eighteen Summers

**Penny Harrison,**  
**Illustrated by Leila Rudge**

**March 2025**  
9781761212505  
\$18.99 | Hardcover  
32 Pages | 10¼ × 8¼ in  
Full-color Illustrations

**The perfect gift for Mother's Day or to welcome a new baby!**

*Let me tell you a tale of the stars and the sea,  
of adventures we'll have as you grow, wild and free.*

*For the days may drift past, but the years will sail by,  
and we've just eighteen summers to share, you and I ...*

This tender lullaby-esque story will tug at any parent's heart, beautifully capturing the eternal bond of child and mother and the bittersweet, ephemeral nature of childhood.

**Penny Harrison** is a children's author, book reviewer, garden writer and lifestyle journalist. A professional writer for more than 20 years, she has contributed to a variety of leading magazines, newspapers, guides and books, writing about everything from raising toddlers to raising chickens.

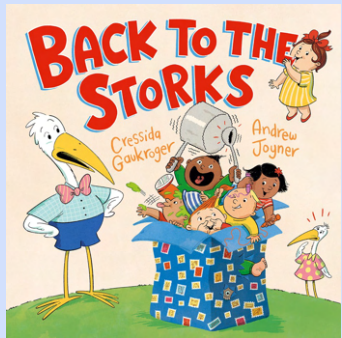
**Leila Rudge** illustrated her first children's book, *Duck for a Day*, in 2009, which was shortlisted for the CBCA Book of the Year Award - Younger Reader's category. *No Bears*, her second collaboration with Meg McKinlay also was on the shortlist in the Picture Book of the Year and Early Childhood categories of the 2012 CBCA awards. Leila's artwork is a mixture of pencil, paint, and paper which is all hand-snipped and glued onto watercolor paper. She loves adding collage to her illustrations.

- Luxe package with textured cover and copper foil will make this a perfect picture book for christenings, Mother's Day, 18th and graduation presents as well as year-round gifting.
- A poetic story of moments and memories between a mother and daughter, and through the spreads are peppered elements of a quilt that is built with their story and connects them together at the end.



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## Back to the Storks

Cressida Gaukroger,  
Illustrated by Andrew Joyner

March 2025  
9781761211874  
\$18.99 | Hardcover  
32 Pages | 9½ × 9½ in  
Full-color Illustrations

An adorably mischievous picture book about naughty babies.

When word spreads across town that parents can send their naughty babies back to the storks, the storks' village is suddenly inundated. But are these babies really naughty, or do they actually have some special skills that the clever storks can put to good use? And what happens when the parents start to *miss* their naughty little babies? Perhaps their little babies aren't so naughty after all...

**Cressida Gaukroger** is an Australian philosopher and ethicist, a policy advisor, and a parent to three wonderful children. She has a PhD in Philosophy from the City University of New York, a Masters in History and Philosophy of Science from Cambridge University, and lectured in Practical Ethics at Oxford University until 2019. *Back to the Storks* is her first picture book.

**Andrew Joyner** is the illustrator and author of numerous children's books, including the #1 New York Times bestseller *Dr. Seuss's The Horse Museum*, *The Pink Hat*, and *The Terrible Plop* by Ursula Dubosarsky. His books are now published in more than 25 countries. He lives with his wife and children on the Fleurieu Peninsula in South Australia.

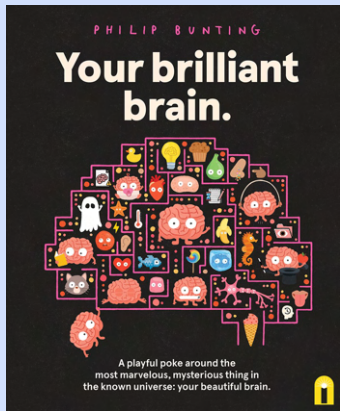
- The perfect gift for every growing family, sure to delight older siblings, parents and babies alike.
- Every spread is brimming with mischievous babies, running jokes and gorgeous world-building!
- The babies and parents in *Back to the Storks* are both in on the joke *and* the butt of it. In skewering the annoying things that all babies do (bless them), this hilarious tale might actually help parents find a little more patience for their own exasperating offspring.



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# Your Brilliant Brain

A Playful Poke Around the Most Marvelous, Mysterious Thing in the Known Universe: Your Beautiful Brain  
Philip Bunting

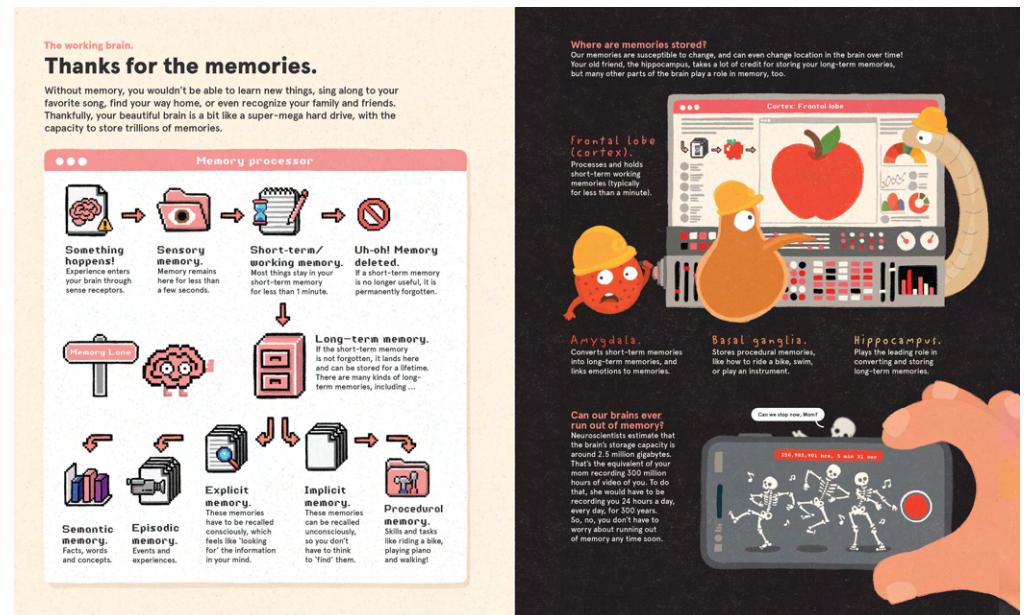
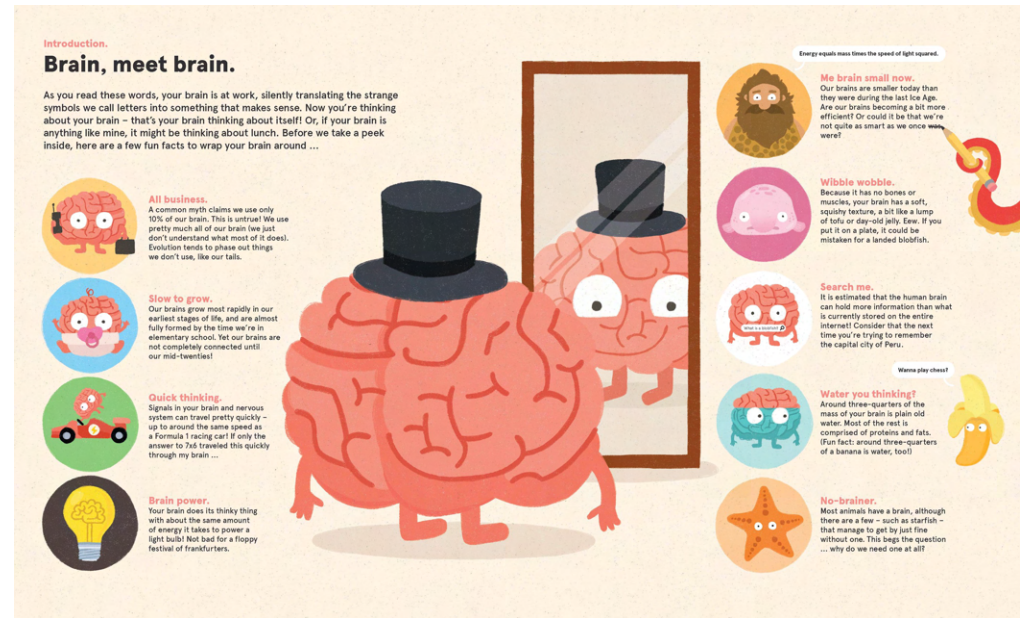
April 2025  
9781761214950  
\$18.99 | Hardcover  
32 Pages | 8¼ × 10¼ in  
Full-color Illustrations

It is pretty easy to argue that the human brain is the most extraordinary thing in the known universe. But there is so much we don't know about the thing behind our eyes. Where do thoughts come from? Why do we dream? Why have our brains become 10% smaller over the past ten to twelve thousand years? Why do we get brain-freeze? Why!? Okay, that last one ... we do know the answer to. But there is much to learn—and much fun to be had—by taking a quick poke around the human brain (which would feel a bit like tofu, or firm jelly, if you did poke it).

Told with Philip Bunting's inimitable wit, this new non-fiction picture book will explore the most fascinating part of the human body, the bit that makes you YOU, your brain.

Philip Bunting's books have been translated into multiple languages and published in more than 25 countries around the world. Since his first book was published in 2017, Philip has received multiple accolades, including Honours from the Children's Book Council of Australia, and making the list for the Kate Greenaway Medal in 2018.

- From the author of Super Power and Democracy!
- There have been over 250,000 Philip Bunting books sold worldwide.
- The brain is a fascinating subject and, in Philip's hands, funny and accessible too.
- Perfect for NF-obsessed kiddos aged 4–9.
- An essential addition for any school or public library.
- **Bright Light books help modern families shine a light on important conversations and experiences.** This story falls under the Bright Light pillar: **Bodies.**



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Also Available



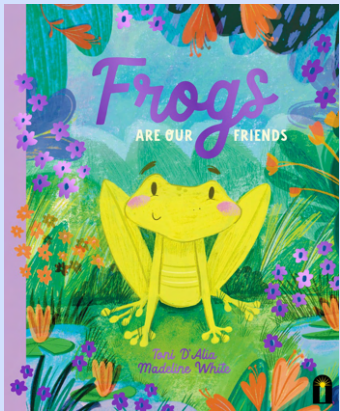
Democracy!  
9781761214134  
\$18.99 | Hardcover



Super Power  
9781761213441  
\$18.99 | Hardcover







## Frogs Are Our Friends

Toni D'Alia, Illustrated by Madeline White

June 2025  
9781761212987  
\$18.99 | Hardcover  
24 Pages | 8¼ × 10¼ in  
Full-color Illustrations

*Down in the garden,  
frogs like to play.  
They jump and they hop,  
all through the day ...*

*Frogs Are Our Friends* invites readers into a stunning garden to admire the important work of one little frog.

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

- The much-anticipated follow-up to *Bees Are Our Friends*, from author Toni D'Alia. *Our Friends in the Garden* is a Bright Light series that invites our youngest readers into the garden to explore the important role bugs and insects play in our ecosystem.
- Frogs are essential! They reduce mosquito numbers, helping to limit the spread of disease, and they also control pests and much more.
- A gorgeous gifty format, with textured case stock and luxe metallics.
- **Bright Light books help modern families shine a light on important conversations and experiences.** This story falls under the Bright Light pillar: **Environment.**



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### Also Available



Bees Are Our Friends  
9781761210488  
\$18.99 | Hardcover



Worms Are Our Friends  
9781761212994  
\$18.99 | Hardcover







# Stella: The Meerkat Burglar

World of Claris #4  
Megan Hess

March 2025  
9781761210877  
\$19.99 | Hardcover  
32 Pages | 9¼ × 11¼ in  
Full-color Illustrations

Discover the extraordinary story of Stella, the not-so-petty meerkat burglar, as she discovers a way to share the most famous artworks in the world with the animals of Paris!

When Stella the meerkat escapes her life as an unwanted pet, she wants to find two things: a home, and another creature to be her friend. But what happens when she finds the most wonderful home in Paris—the Louvre Museum!—where animals are not allowed inside?

Dive into the newest *World of Claris* adventure from beloved children's author Megan Hess! The *World of Claris* picture book collection explores the fabulous stories of Claris's very best animal friends from her original best-selling series, *Claris: the Chicest Mouse in Paris*. And keep an eye out for a special cameo from Claris herself in every book! Perfect for children aged three and up, and fashion-obsessed readers of all ages.

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

- An exciting and very funny story of Stella the meerkat—an unwanted pet who escapes her cage to find her true destiny as a petty art thief!
- Despite the glitz and glamor of Megan Hess's artwork style, Stella's story proves you don't need to be pretty or cute to be loveable and achieve great things.
- This sumptuous hardback picture-book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations.



She crept through the tunnels, till purely by chance,  
she arrived at the most-loved museum in France.

She poked her head down and saw crowds on the move.  
They were jostling to see the best art at the Louvre!

Still wary of humans, she kept well away,  
but happily watched from above the whole day.



Stella even agreed to a chic mouse's suggestion  
to bring in a piece from the Rothschild Collection.

In return, the mouse made her a brilliant new suit!  
It was sleek and had pockets and came with new boots.

Stella beamed and replied, 'I could not love it more!'  
The mouse smiled back. 'Well, that's what friends are for!'

[View on Edelweiss](#)

## Also Available



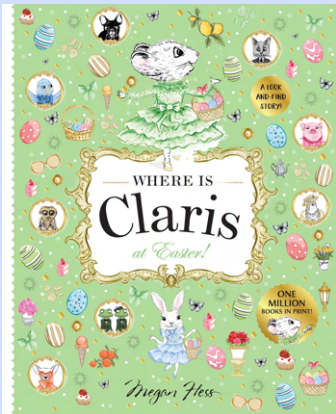
Caviar: The Hollywood Star  
9781761210860  
\$17.99 | Hardcover



Abigail Fig: The Secret Agent Pig  
9781760507725  
\$17.99 | Hardcover







## Where is Claris at Easter!

Claris: A Look-and-find Story!

Megan Hess

February 2025  
9781761215247  
\$14.99 | Hardcover  
32 Pages | 9¼ × 11 in  
Full-color Illustrations

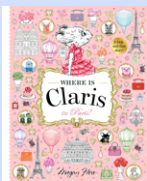
**Claris, the chicest mouse in Paris, is setting off on an exciting Easter adventure!**

Can you find Claris, her friends, a very special bunny and of course, lots and lots of eggs? Look inside to find out!

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

- The fifth look-and-find *Claris* adventure from beloved children's author Megan Hess, and an Easter spectacular!
- Bunnies, eggs, covetable fashion, and recurring characters in every spread.
- Perfectly pitched for a picture book reader, with varying levels of difficulty!
- The gorgeous, bestselling *Claris* picture books explore the adventures of an adorable, stylish mouse who follows her fashion dreams to Paris and spreads kindness everywhere she goes.
- Despite the glitz and glamor of Megan Hess's artwork style, the *Claris* books prove that kindness and compassion are always in fashion.
- This sumptuous hardback book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!

[View on Edelweiss](#)



Where is Claris in Paris!  
9781760504946  
\$14.99 | Hardcover



Where is Claris in New York!  
9781760504960  
\$14.99 | Hardcover







## The Easter Bunny Hop

Toni D'Alia, Illustrated  
by Mimi Purnell

March 2025  
9781761212376  
\$15.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color Illustrations

*The Easter Bunny likes to hop.  
When she hops her ears flip flop.  
Hop. Hop. Flip. Flop.  
Can you do the Bunny Hop?*

Watch as the Easter Bunny and her friends *plié* and *glissé* their way through town, while they hunt for Easter eggs. Then learn the steps and dance along!

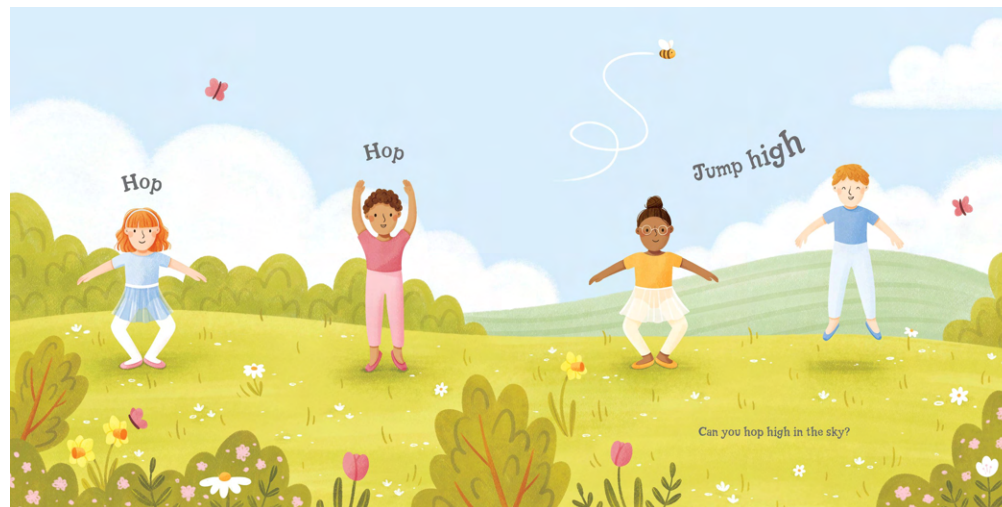
A gorgeous new Easter story, perfect for every ballet-loving bunny, from bestselling creators Toni D'Alia and Mimi Purnell.

Includes a bonus craft activity to make your very own set of bunny ears!

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

**Mimi Purnell** is an illustrator and graphic designer born in England and now living in Australia. After completing a degree in Creative Industries she designed for agencies, animations and films and is now focusing her time on creating sweet illustrations and spending lots of time outdoors.

- A fresh new Easter offering from the author of *Bees Are Our Friends*.
- The ballet theme—FLASHED on cover—gives this a point of difference in the buoyant Easter market.
- The perfect, chocolate-free Easter gift for active kids!
- Includes a crafty activity to make your own Easter Bunny ears!
- Features stunning illustrations from the illustrator of *The Love That Grew*, Mimi Purnell.



[View on Edelweiss](#)





## Baby's First Easter Cheryl Orsini

March 2025  
9781761213328  
\$9.99 | Board Book  
22 Pages | 8½ × 8½ in  
Full-color Illustrations

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**Handprints and bunny tracks.**  
**Follow the path to the Easter egg hunt!**

Share in the delight of baby's very first Easter in this gorgeous board book from bestselling creator Cheryl Orsini.

**Cheryl Orsini** taught herself to draw as a little girl. She grew a little taller, studied Visual Communications at UTS and finally, when she could grow no more, she started illustrating children's books, magazines and decorating a great many peg dolls!

Her books include *Lucy's Book*, *Unicorn!*, *The Fairy Dancers* and *Pom Pom, Where Are You?*. Cheryl's work also regularly appears in magazines and exhibitions.

Cheryl created the current exterior design and illustrations for *Russ the Story Bus*.

- This book will speak directly to a targeted (yet large) portion of the market—making it the obvious choice for parents and grandparents looking for a non-chocolatey gift for the baby in the family!
- Cheryl Orsini is the bestselling illustrator of *Fairy Dancers*, *Unicorn!*, the *Travelling Bookshop* series and many, many more.
- Will be perfectly packaged for gifting to little hands—cased board book format with a luxe grain finish.
- The first in a new series—Baby's First Christmas will follow in October 2024.







Backlist



# Food & Drink



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



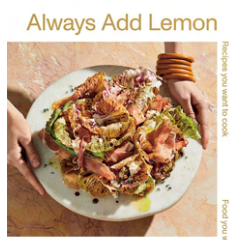
**Acquacotta**  
Emiko Davies  
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**All Day Baking**  
Michael James and Pippa James  
\$35.00 | Hardcover  
9781743796993



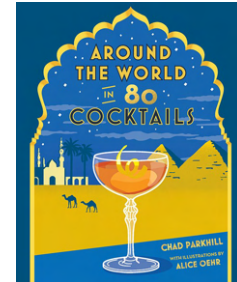
**All Day Cocktails**  
Shaun Byrne and Nick Tesar  
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9781743795248



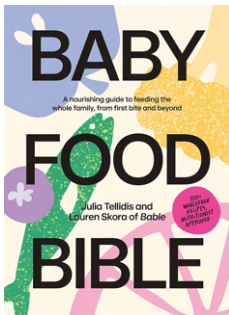
**Always Add Lemon**  
Danielle Alvarez  
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9781743795439



**Around Our Table**  
Sara Forte  
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**Baby Food Bible**  
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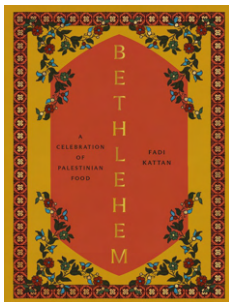
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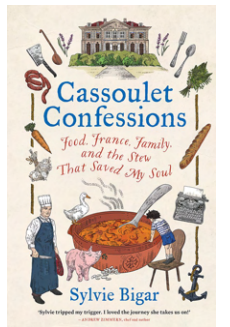
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**Beatrix Bakes: Another Slice**  
Natalie Paull  
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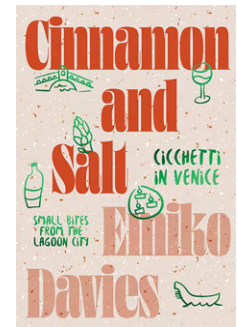
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**COOK**  
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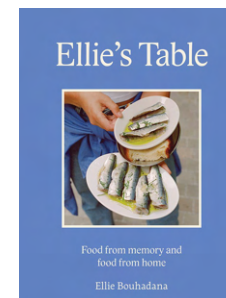
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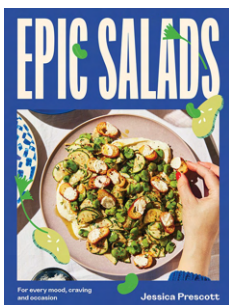
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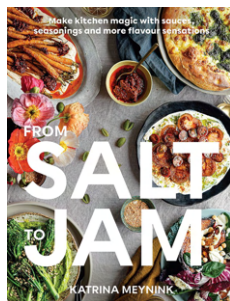
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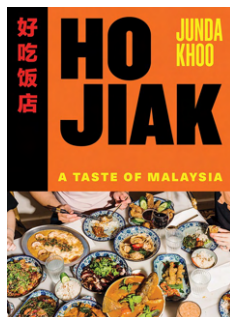
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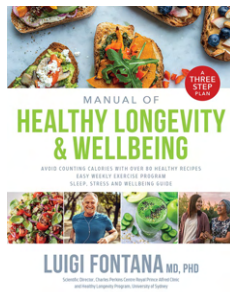




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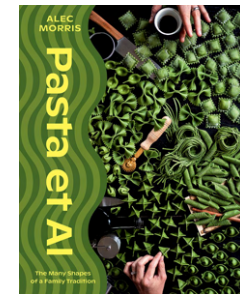
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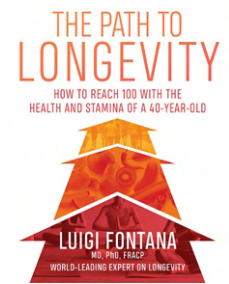
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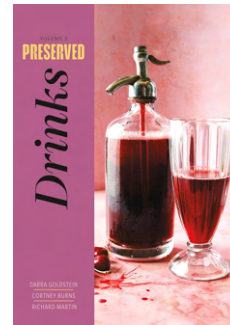
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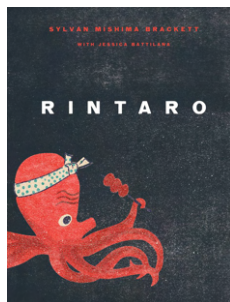
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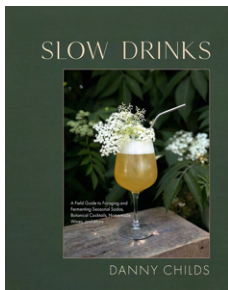




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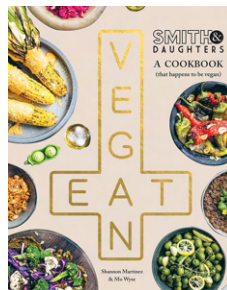
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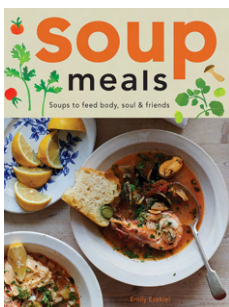
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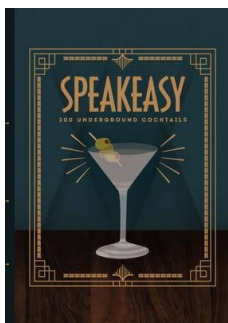
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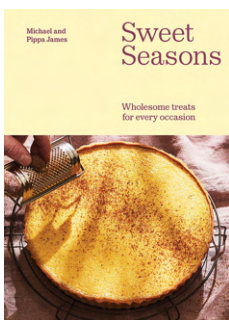
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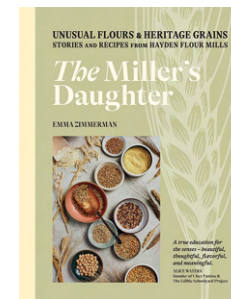
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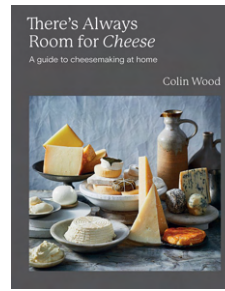
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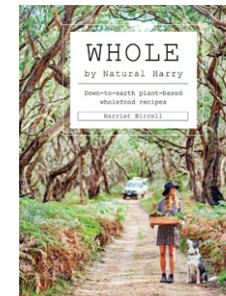
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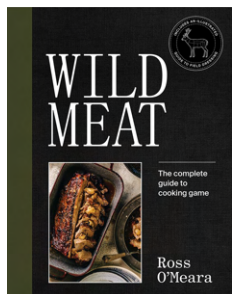
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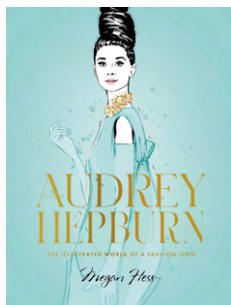


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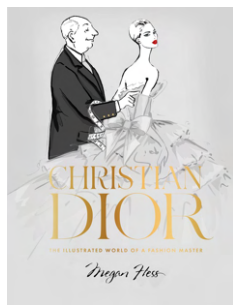
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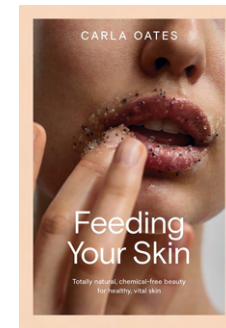
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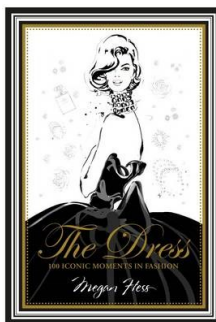
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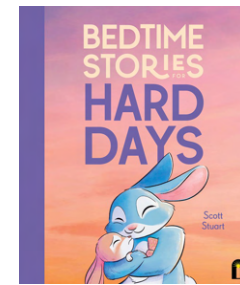
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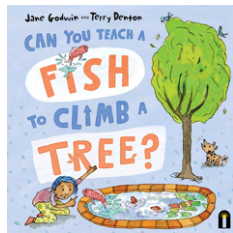
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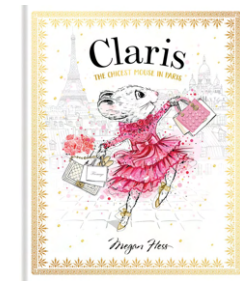
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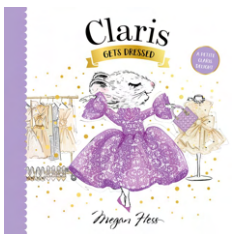
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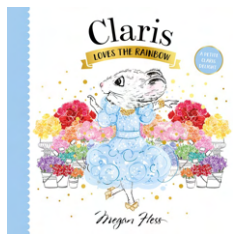
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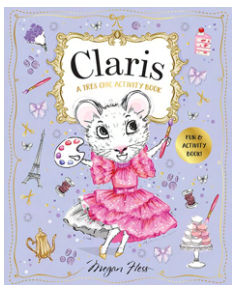
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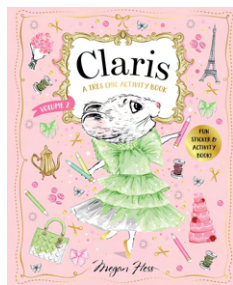
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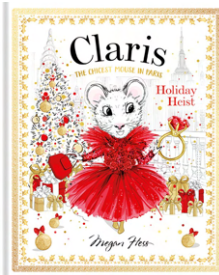
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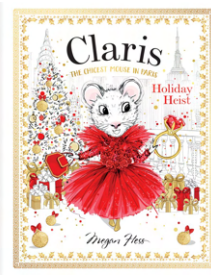




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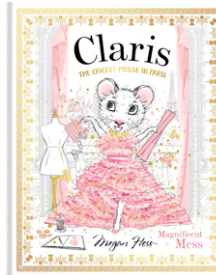
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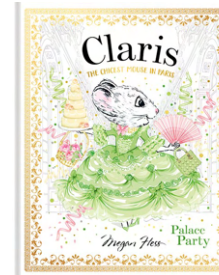
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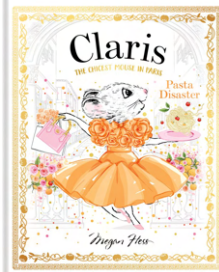
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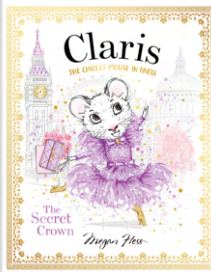
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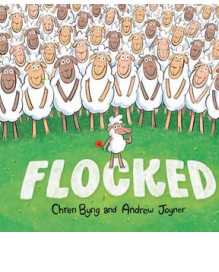
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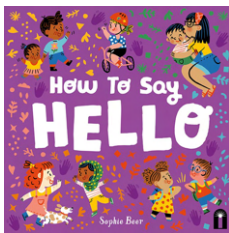
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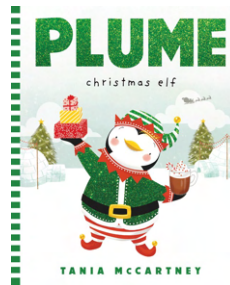
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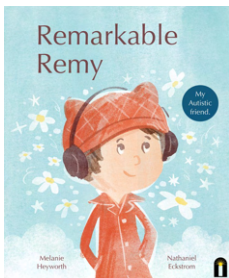
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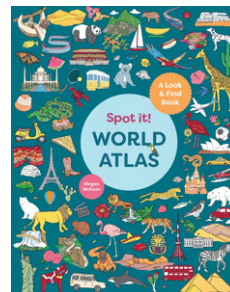
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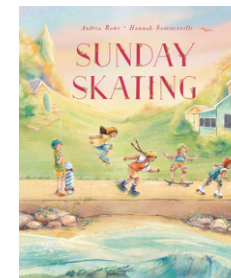
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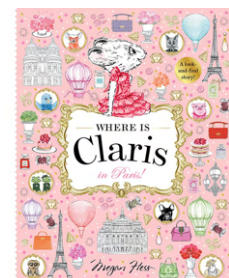




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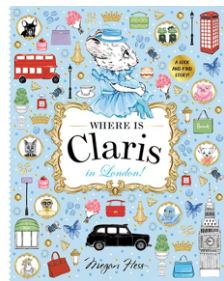
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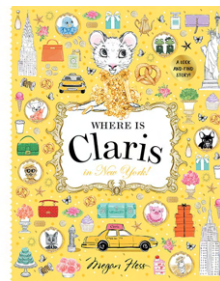
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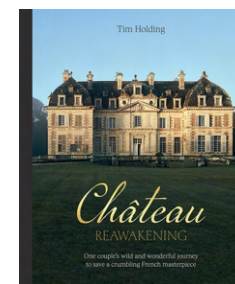
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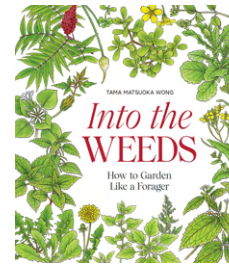
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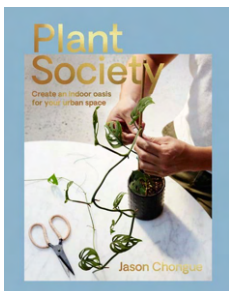
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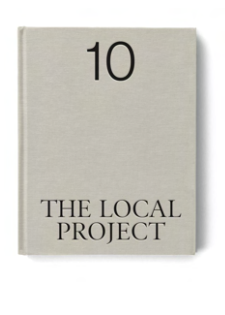
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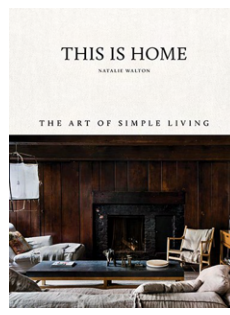
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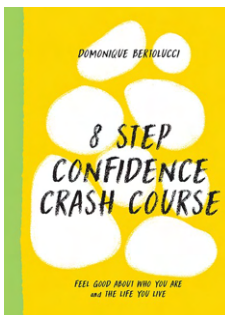
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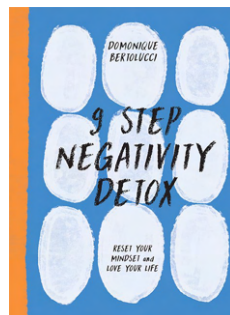
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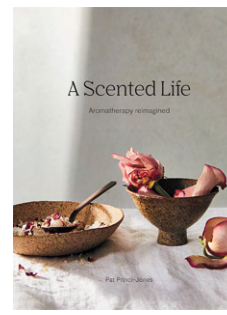
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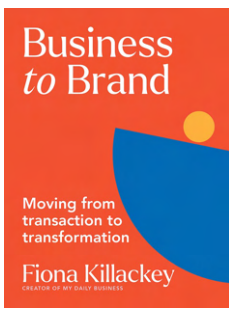
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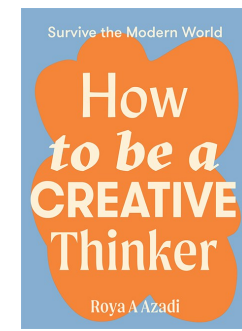
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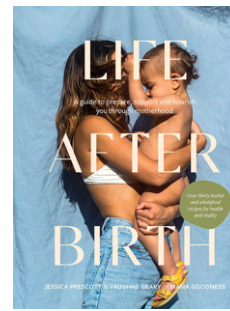
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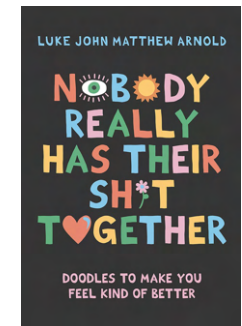
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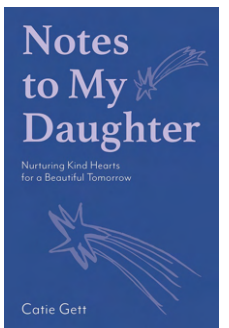
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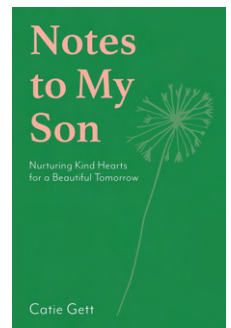
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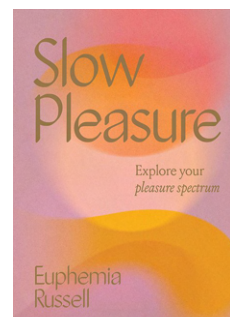
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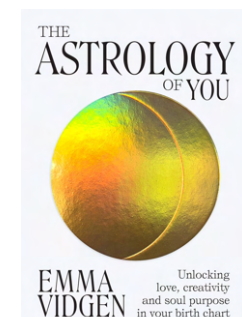
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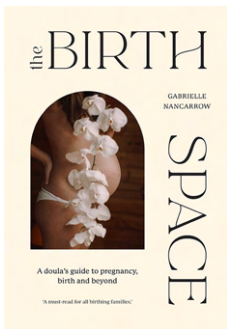


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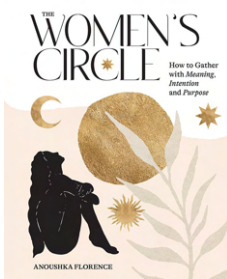


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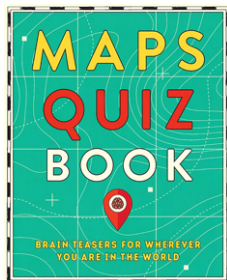
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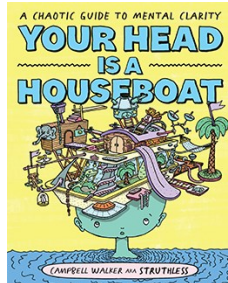
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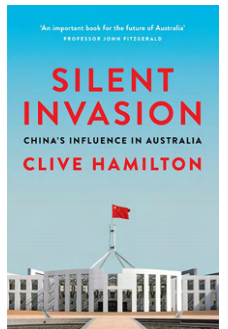
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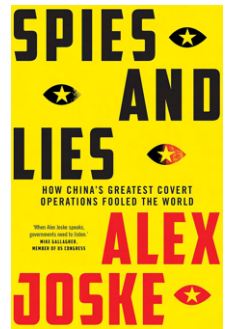
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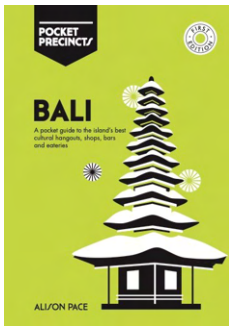


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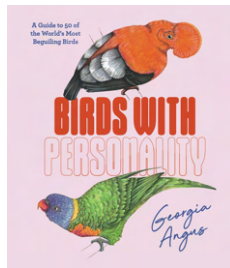
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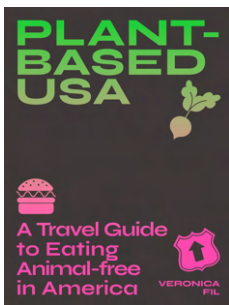
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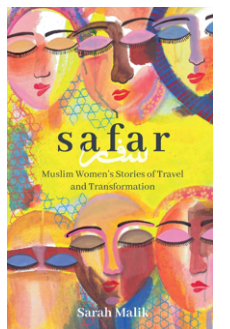
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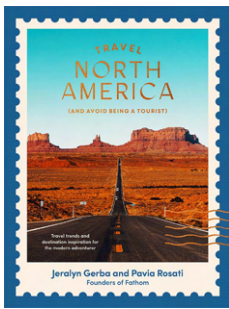


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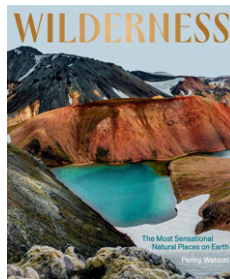
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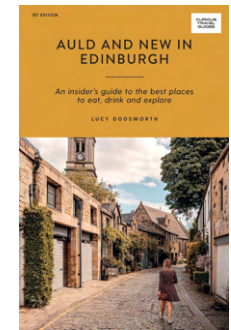


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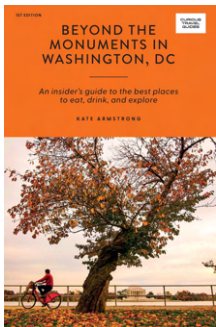
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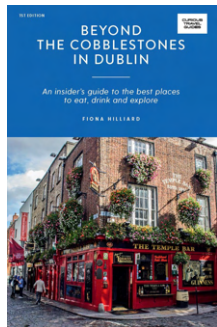
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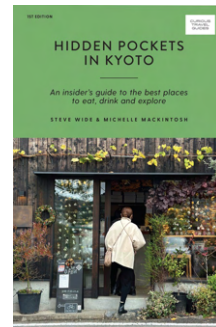
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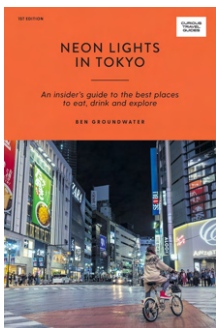
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