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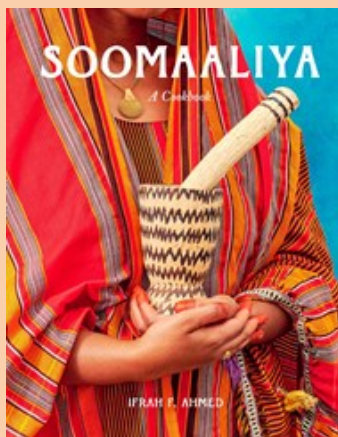






# Food & Drink





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# Soomaaliya

## Food, Memory, and Migration: A Cookbook

Ifrah F. Ahmed

March 2026  
9781958417836  
\$40.00 | Hardcover  
272 Pages | 7½ × 9¾ in  
Full-color photography

**75 recipes spanning cherished classics and modern interpretations, finally bringing the soul of Somali cooking to the world stage.**

Known by many names, the cape of spices, the nation of poets, and the land of cinnamon, Somalia is nestled in the Horn of Africa and is blessed with fertile fields, rich in spices, and endowed with the longest coastline in mainland Africa. This location and natural abundance have made Somalia a corridor between east and west, and a central point in global trade and migration, dating back millennia.

Through profiles of food producers, writers, and chefs, Ahmed shines a light on the many Somalis, at home and abroad, working to both preserve and transform the cuisine. *Soomaaliya* is a celebration of the richness of Somali food, and the remarkable resilience of its people.

**Ifrah F. Ahmed** is a Somali writer, chef, and recipe developer who came to the US in 1996 as a refugee. Her work centers around food, culture, memory, and migration and has appeared in *The Washington Post*, *Vogue*, *LA Times*, *Eater*, and *TASTE*. She is also a regular contributor to the food section of *The New York Times*.

- **Rising star:** Ifrah has built an impressive network through her many years of pop-ups and recipe development work for major publications including the *New York Times*. Her strong network of contacts are invested in her work and are eager to support.
- **Under-represented subject matter:** The first major cookbook on Somali food which remains largely unknown to many. There is a hungry global audience of Somalis yearning to reconnect with their culture.
- **Built-in audience:** Ifrah's sold out pop-ups have consistently attracted Somalis and non-Somalis alike. Her customers have enthusiastically supported her endeavors over the years, from her pop-ups to her





## Morning

000 • CANQUERO (SOURDOUGH PANCAKE)

000 • *On Pains, Pains Migration, and Small Fish*

000 • MALAWAX (CARDAMOM CREPE)

000 • MIDHARI MARAGO (PORKBON PORRIDGE)

000 • BOORASHI (OAT PORRIDGE)

000 • SKUN ITO MALAX (EGG AND TUNA SCRAMBLE)

000 • SHAKHSHUKA (EGG AND TOMATO SCRAMBLE)

000 • *Bella di*

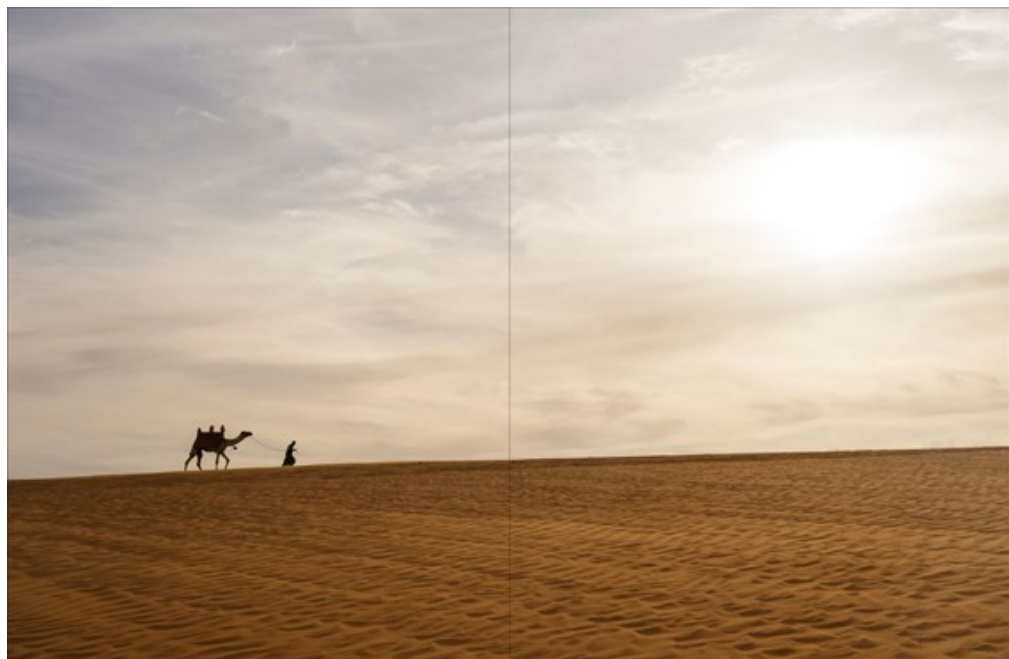
000 • OORAC (BEEF JERKY)

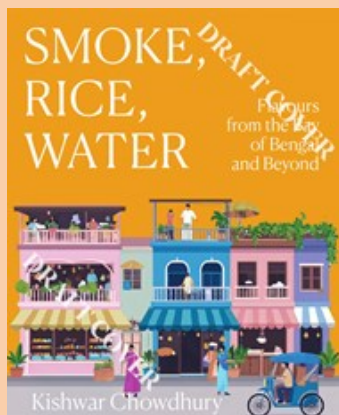
000 • GAREN ITO CAROOR (PEARL BARLEY AND BUTTERMILK)

000 • CAMBAROR (SPICED SOURDOUGH PANCAKE)

000 • REER (LIVER AND ONIONS)

000 • KILLI (KIDNEY, PEPPERS, AND ONIONS)





[View on Edelweiss](#)

# Smoke, Rice, Water

## Flavours from the Bay of Bengal and Beyond

### Kishwar Chowdhury

June 2026

9781743799345

\$35.00 | Hardcover

304 Pages | 7½ × 9¾ in

Full-color throughout

In *Smoke Rice Water*, Kishwar Chowdhury shares 100 recipes from across the Bay of Bengal and its surrounds – a vibrant, underexplored region that spans India, Bangladesh, Myanmar, Nepal, Sri Lanka, Thailand, Malaysia and Indonesia.

With warmth and clarity, Kishwar invites readers into her home kitchen to discover traditional techniques, bold flavors and the foodways of over 200 million people – from street snacks and Mughal court dishes to river fish curries, tropical fruits and the famous sweets of Bengal.

Drawing on her experience as a second-generation migrant, Kishwar brings cultural knowledge, personal history and a fresh perspective to the table — honouring her Bengali heritage while making its recipes accessible and deeply satisfying for modern home cooks. *Smoke Rice Water* is more than a collection of recipes — it's an invitation to cook, to connect, and to see the Bay anew.

**Kishwar Chowdhury is a Melbourne-born cook and MasterChef Australia finalist whose modern, deeply personal approach to Bengali food has resonated with audiences around the world. Passionate about preserving and sharing her heritage, she has collaborated with award-winning restaurants, appeared across various national media platforms, and built a dedicated global following. Through her cooking, Kishwar is redefining how Bengali cuisine is seen — making it more visible, more accessible, and more celebrated than ever before.**

- **Celebrating Hidden Cuisine** Discover the bold, diverse flavors of the Bay of Bengal, an ancient food culture that deserves a place on every table.
- **Authentic Yet Accessible** Time-honored techniques and family recipes adapted for modern kitchens, using ingredients you can find anywhere.
- **More than a Cookbook:** A rich blend of history, personal stories, and 100 vibrant recipes that bring culture and heritage to life through food.





## Tomato tok

### Charred tomato gaspacho

This traditional Bengali soup (of sorts) is reminiscent of Spanish gazpacho in its preparation, which involves roasting ripe, juicy tomatoes to make a deeply umami-packed soup. It's best in the Australian summer, or Bengali winter, when tomatoes are abundant, or anytime you find yourself stranded with over-ripened tomatoes that can no longer be used in salads.

Tomato tok embodies Bengali love of tart flavours – 'tok' translates to sour in Bangla – and this delivers that signature tang with the perfect balance of spices. Char your tomatoes over fire for a hint of smoke, then add green chillies, mustard oil and a handful of spices for a light, tangy soup that pairs beautifully with dal or piping hot steamed rice.

Naturally cooling, smoky and densely packed with umami from the tomatoes, this dish, once you master it, will become a go-to for warm weather. How sweet, sour or spicy you make this recipe is completely up to you, but adding the tiniest pinch of sugar is the key to balancing out the tomatoes. (37)

*Tomato tok is a go-to comfort food for many Bengali households, the subtle heat from the mustard oil, the freshness of the tomatoes and the sweet-sour tang make this dish a timeless classic – refreshing, satisfying and full of Bengali charm.*

Start by blistering the tomatoes. You can do this by placing them on a wire rack over an open flame, either on your stove or a barbecue. Turn the tomatoes occasionally until the skin is charred and the insides are completely soft. Once the tomatoes are charred and softened, place them in a small pot with 4 cups (1 litre / 34 fl oz) of water, the turmeric and a pinch of salt. Bring to a boil then reduce to a simmer, cook for around 15 minutes, or until the tomatoes completely break down.

While the tomatoes are cooking, heat the mustard oil in a frying pan. Once the oil is smoking, add the dried red chillies, punch phoron, onion and garlic. Fry this mixture until the onions turn golden brown and fragrant. Add the sprig of curry leaves to the pan and let sizzle for a few seconds.

Now, take the fried onion mixture and carefully add it to the tomatoes. Stir together and allow to simmer for a few more minutes to combine the flavours. To finish, add a pinch of sugar, a squeeze of lime, and some chopped coriander. If you like a bit more heat, you can also add a chopped green chilli. Taste and season with more salt if needed.



#### Serves 4

- 5 large, ripe tomatoes
- 1/2 teaspoon ground turmeric
- 2 tablespoons mustard oil
- 2 dried red chillies
- 1 teaspoon Punch phoron (page XX)
- 1/2 onion, finely chopped
- 2 garlic cloves
- 1 sprig curry leaves
- pinch of sugar
- a squeeze of fresh lime juice
- 1 handful of fresh coriander (cilantro) leaves, chopped
- salt, to taste
- green chilli, chopped, to garnish

RECIPE: TONYA BIRI

## Fire mud crab

There is something undeniably luxurious about crab, from the satisfaction of cracking through its shell to the way its rich, buttery meat soaks up every last drop of a fragrant, spiced gravy. In Bangladesh, mud crabs, or kalra, thrive in the brackish waters of the Sunderbans, a sprawling mangrove forest that is home to the majestic Bengal tiger. Along the coastal regions of Khulna, Barisal and Chittagong, crabs are caught fresh from rivers and estuaries, sold live in bustling fish markets, and carried home in baskets to be transformed into something truly special.

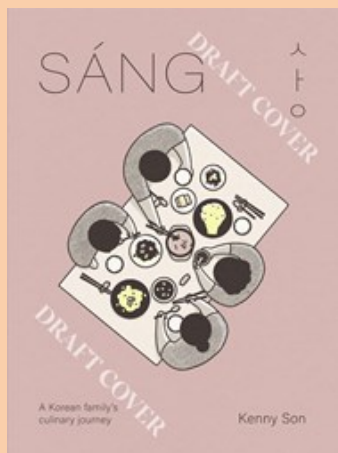
Bangladesh has a deep-rooted love for seafood, and while river and ocean fish are more widely consumed, crab holds its own among regional coastal culinary traditions. Unlike in Western cuisines, where crab is often eaten simply steamed with butter, our version is a bold, spice-laden affair – every bite an experience worth savoring.

I remember my first taste of spicy fried crab was when I was about four-years-old. I was simultaneously having my mouth blown off from spice and unable to stop eating between panting and gulps of water. Umami driven with tomatoes, fresh coconut milk, turmeric and layers of chili and garlic, this dish was an awakening to unapologetically bold flavours. Extreme heat, extreme spice, extreme umami, sour, salty and slightly sweet, this was the polar opposite of the usual restraint displayed in Bengali dishes.

From then on, I was in love with shellfish, over the years cracking open mud crab claws in Singapore and gorging on lobster bisque in the South of France, but my memories of fiery mud crab has stayed with me. Creating this recipe was a process of trial and error, from experimenting with fresh and store-bought ingredients (dusted ketchup does wonders for this sauce) to learning that cracking the claws ever so slightly with a mallet then twice cooking is better than one. The result? A thick, deeply flavourful gravy, clinging to every crevice of the crab, waiting to be mopped up with warm rice.

Honestly, there is no better way to eat crab.





[View on Edelweiss](#)

**Also Available**

# Sáng

## Recipes from a Korean Family Table

### Son

**March 2026**  
9781743799505  
\$35.00 | Hardcover  
240 Pages | 7½ × 9¾ in  
Full-color photography

**Step inside the kitchen of *Sáng*, the beloved family-run Korean restaurant, and discover 100 recipes that celebrate the bold, diverse and comforting flavors of Korea.**

From crisp Korean fried chicken (best served with beer) to bubbling kimchi-jjigae, handmade banchan and sweet, chewy desserts, this is homestyle Korean food at its best — generous, deeply personal, and full of soul.

Written by designer-turned-restaurateur Kenny Son, *Sáng* reflects the story of his family and their food. His father, Seung kee, brings clean, city-style dishes from Seoul, while his mother, Jin sun, draws on the hearty, seafood-rich flavours of her native Kwangwon-do province near the North Korean border. With desserts and ferments by Kenny's partner, Youmee Jeon, *Sáng* captures the full Korean table — rich in regional nuance, grounded in tradition, and adapted for everyday cooking at home.

**Sáng by Mabasa** is a family-run Korean restaurant in Sydney, led by **Seung kee Son**, **Jin sun Lee** and their son **Kenny Son**. Originally from Seoul, the family brings together traditional flavors, regional influences and a deeply personal approach. Kenny manages the restaurant, with his partner **Youmee Jeon** contributing desserts, ferments and creative direction.

- **A Korean Family Table:** Discover the soulful dishes of *Sáng* by Mabasa, one of Australia's most beloved Korean restaurants
- **Homestyle Cooking, Refined:** From kimchi and banchan these recipes make classic Korean flavors accessible for home cooks.
- **A Story of Migration & Food:** A deeply personal look at Korean cuisine through the lens of one family's journey
- **A Rising Voice in Food:** Kenny Son, designer-turned-restaurateur, brings fresh energy and a new perspective to Korean cooking





## 배추 김치 Baechu kimchi Wombok kimchi

MAKES 2-6 KG (5-13 LB)

Baechu kimchi is the most commonly eaten style of fermented kimchi among Korean people. Wombok (Chinese cabbage) is the main ingredient, however the secondary ingredients are varied depending on family traditions and regional differences. Our family's kimchi closely resembles a Seoul-style kimchi with simple, basic ingredients - it's less on the paste and doesn't use white radish. Kimchi is not just any banchan to side dish traditionally served with rice; it is perhaps the most recognized Korean dish in the world. It is also one banchan that is seen on nearly every Korean dining table. Every household has their preferred taste in kimchi, sometimes determined by the fermentation length (the longer it ferments, the more acidic the kimchi gets) or by the secondary ingredients that are added when making the kimchi. This is usually determined by the regional location of your family roots. For example, close to coastal areas, Kimchi tends to include seafood ingredients to enhance flavor.

### Wombok brine

200 g (7 oz) coarse sea salt, plus 200 g more for sprinkling on the leaves of the brine  
1 wombok (Chinese cabbage), base cut off

### Glutinous rice flour paste

45 g (1 1/2 oz) glutinous rice flour  
1 teaspoon coarse sea salt

### Kimchi paste

1/2 onion (sauté), roughly chopped  
1/2 onion, roughly chopped  
4 garlic cloves  
2.5 oz (1 cup) green ginger, roughly chopped  
1/2 teaspoon coarse sea salt (optional, available from Korean markets)  
1/2 teaspoon coarse sea salt, roughly chopped  
80 g (2 1/2 oz) garlic chives, roughly chopped  
200 g (7 1/2 oz) gochujang (Korean chili powder)  
1 tablespoon sugar  
2 teaspoons coarse sea salt  
1 teaspoon fish sauce

To salt the wombok, pour 2 liters (6 1/2 cups) of water into a big bowl with 200 g (7 oz) salt. Put one leaf of wombok at a time into the salted water, sprinkling about 1 teaspoon of extra salt on every leaf. Allow the wombok to rest for 2 hours. Flip all the wombok leaves over and allow them to sit for 1 hour more. Rinse the wombok leaves twice with clean water, then allow them to sit over a colander for 1 hour to slowly drain most of the excess water.

Meanwhile, make the glutinous rice flour paste by putting the rice flour and salt into a medium saucepan with 150 ml (5 1/8 oz) of water and stir in one direction over high heat for 2 minutes. When the mixture turns into a thick paste, turn down the heat to medium and cook for 1 minute more while continuing to stir. As soon as the glutinous paste turns transparent, take it off the heat to cool.

For the kimchi paste, puree the onion, garlic, ginger and sesame oil in a food processor to create a fine paste. Transfer the blended mixture to a large bowl and add the spring onions, garlic, chives, gochujang, sugar, salt, fish sauce and the cooled glutinous rice flour paste. Mix well to combine.

Prepare a large airtight container that will fit all of the wombok leaves. One at a time, cover each wombok leaf thoroughly with kimchi paste and lay it in the container, making a stack of leaves. Ensure there is plenty of kimchi paste between each leaf. Seal the container and leave it to rest at room temperature for 1 day before storing in the refrigerator for your desired fermentation and consumption.

This kimchi is best served after 3-4 days.

**Note:** The flavor of kimchi is heavily dependent on the seasonal weather and how well it is stored. The process of fermentation is slowed down when refrigerated. However, over a period of weeks the kimchi will become much more pungent and sour - some people will prefer their kimchi this way - it may become too pungent for consumption after 2 weeks.

## 생선 튀김 Saengseon twigm Deep-fried kingfish bones

SERVES 4

Dad developed this recipe to make use of the kingfish bones leftover from making Edohe (page 102) at the restaurant. The meat attached to the head of the kingfish is delicious and there is always enough meat left between the bones to make a meal. The thinnest ends of the bone become crunchy and crispy, adding further texture and sensory pleasure to the dish. It's a fun dish to eat and makes for a perfect host snack.

Kingfish bones leftover from filleting a whole  
5 kg (11 lb) fish  
vegetable oil for deep-frying  
One garjeon (page 22) to serve

**Batter**  
50 g (1 3/4 oz) egg yolk (at room temp)  
100 g (3 1/2 oz) rice flour (all-purpose)  
50 g (1 3/4 oz) glutinous rice flour  
1/2 teaspoon coarse sea salt

Rinse the bones under running water then leave them in a colander to drain.

Cut the spine bones to 5 cm (2 in) lengths. Make sure to put all the moisture out of the fish using a clean tea cloth towel or paper towel.

To make the batter, whisk all of the batter ingredients with 250 ml (8 1/2 oz) of water in a large bowl until smooth, but aside.

Preheat a deep-fryer or large heavy-based saucepan with vegetable oil to 180°C (360°F) over high heat. While you are waiting for the oil to heat up, add the fish bones to the batter, mixing them around to cover them thoroughly. Also prepare a plate or board with water paper towel. When the oil is hot enough, fry the bones for 3 minutes, then remove them with a slotted spoon for 1 minute, fry for a final 2 minutes, until golden brown. Don't put them on the paper towel to soak up the excess oil.

Best enjoyed with cho garjeon as a dipping sauce.

## 생선 조림 Saengseon jorim Soy-braised kingfish bones

SERVES 2-3

In Saengseon jorim (pictured), kingfish is simmered slowly in a soy-based sauce allowing it to soak up all the ginseng/soy flavors from the white radish, potatoes and onion. The leftover sauce works beautifully with a bowl of hot rice. This recipe can easily be reinterpreted using an alternative fish or seafood.

Kingfish (or other fish) bones leftover from filleting a whole  
5 kg (11 lb) fish  
300 g (10 1/2 oz) white radish  
1 potato  
3 tablespoons gochujang (Korean chili powder)  
2 tablespoons garjeon (soy sauce)  
2 tablespoons sugar  
1 tablespoon mirin  
2 teaspoons cooking wine  
1/2 teaspoon minced garlic  
1 teaspoon minced ginger  
1 onion, finely sliced  
1/2 green onion (sauté), finely sliced diagonally  
2 green chilies, finely sliced diagonally  
1 red chili, finely sliced diagonally  
1 tablespoon sesame oil  
rice, to serve

Prepare the bones as for the Saengseon twigm recipe (page 220).

Cut the white radish into 5 cm (2 in) cubes, then cut the cubes into 1 cm (1/2 in) slices. Repeat this method for the potato.

Put the white radish, potato and 600 ml (2 1/2 cups) of water into a large saucepan and bring to a boil over high heat. Cook for 10 minutes, turning the vegetables over once during cooking. Add the kingfish bones to the pan with the gochujang, garjeon, sugar, mirin, cooking wine, garlic, ginger and onion and cook over medium heat with the lid on for 10 minutes. Reduce the heat to low and cook for 20 minutes more. Add the spring onions, chilies and sesame oil and cook for 1 minute.

Best enjoyed with a side of rice.







[View on Edelweiss](#)

## Full Belly

Recipes and Stories from  
a Family Farm

**Jenna Muller and  
Amon Muller**

**March 2026**  
9781958417980  
\$40.00 | Hardcover  
320 Pages | 7½ × 9½ in  
Full-color photography

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**100 easy, seasonal recipes from the beloved, third generation organic family farm located in the verdant Capay Valley in California.**

Full Belly Farm's recipes follow seasonal rhythms, highlighting fresh, organic ingredients that embody the warmth and simplicity of California cooking. The book also includes essays on regenerative farming, sustainable flower farming, amongst other topics, giving readers a deeper sense of the real issues in our food systems.

Founded in 1985, Full Belly Farm is one of California's oldest sustainable farms. With a reputation for growing some of the best organic produce in California, they supply to restaurants like Chez Panisse and Zuni. They have a devoted following at farmers' markets across the Bay Area, as well as a popular CSA box program that delivers farm-fresh produce directly to households across Northern California. This gorgeously photographed cookbook teaches seasonal cooking that honors the origins of produce.

**Amon and Jenna Muller** are among the owners of *Full Belly Farm*, in California. Amon Muller trained at restaurants like *Chez Panisse*, *Quince*, and *Coi*, and co-runs the farm kitchen at Full Belly Farm. Jenna Muller organizes events at the farm and mediates in the agricultural community. Together, Amon and Jenna founded the Full Belly Farm Kitchen in 2011.

- **Well-connected:** Full Belly supplies produce to the best restaurants in the state, including Chez Panisse, Zuni, Nopa, Octavia, Mister Jiu's, Bomberra.
- **Open to the public:** Full Belly hosts more than 70,000 visitors throughout the year.
- **Great platform:** More than 60k social media followers as well as a newsletter, outreach through farmers' markets, and over 1500 CSA subscribers.





early spring

## ROASTED BEET, CARROT, AND CITRUS SALAD WITH MINT AND YOGURT

This bright and colorful salad packs a real Vitamin C punch and is just what we want to eat when winter gives way to spring. A combination of different beet varieties makes a beautiful salad. I love to leave the skin on the beets, it gives them an earthy flavor when roasted so take your time scrubbing them clean and trimming any bits that look tough. We roast the beets and carrots on separate sheet trays, and then generously add the citrus, mint and yogurt. You can omit the yogurt to make it dairy free, spring for some good quality olive oil or avocado oil. We like mint and parsley best, but basil again is also nice on this salad, or a mix of herbs. The beets are what make it really shine, so don't skip them. While stunning herbs can be tedious, think of it as meditation and know that it will make a big difference in the end result!

### RECIPE

- 8-10 medium beets, Gold, or Chioggia beets washed, trimmed and cut into wedges
- 10-12 small wax carrots, washed and trimmed, (7-8 if large, peeled and cut into 1/2 inch)
- 1/4 teaspoon ground cumin
- 2 tablespoons kosher salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon chili powder
- 4 tablespoons olive oil
- 1 small orange, peeled
- 1 grapefruit or Pomelo, peeled
- 1 blood orange, peeled
- 2 small mandarin, peeled
- 1 bunch mint, stemmed
- 1 bunch Italian parsley, stemmed
- 1 cup plain yogurt
- 2oz of a herb
- juice of 1/2 lemon
- 1 tablespoon olive oil
- Olive oil for serving

Preheat the oven to 400°F

Combine salt, cumin, pepper, and chili powder in a small bowl. Toss the beets with 1 tablespoon olive oil and 1/2 of the salt mixture, and arrange on a sheet tray in a single layer. If using different color beets try to keep the varieties separate as the colors will run and bleed into each other as they cook. Cook for 15-20 min or until fork tender. Remove and let cool slightly.

Toss carrots with olive oil and all but a teaspoon of the remaining salt mixture. Arrange on a baking sheet in a single layer and roast in the oven for 10-12 min or until fork tender. Remove and let cool slightly.

While the beets and carrots are cooling, prepare the citrus. Supreme the oranges, blood oranges and grapefruit by cutting off each end and slice to the flesh. Place cut side down on a cutting board and begin cutting off the peel and the pith just to the flesh. Rotate and continue cutting off the peel and the pith until you have a flat surface. Next segment the flesh by cutting along the membrane lines towards the center of the fruit placing them into a small bowl. Continue until all segments have been removed. Segment the mandarin over the segments in the bowl. For the mandarin, slice paper thin, cut which direction with a very sharp knife and place into the bowl with the citrus.

Wash the herbs, removing the tough larger leaves for the yogurt dressing. Finely chop the tough outer leaves. For the dressing, combine the yogurt, lemon juice, lemon juice, olive oil, and chopped herbs.

Arrange the warm beets and carrots on a platter, layered with some of the citrus and herbs. Continue to build the salad until all items have been used. Sprinkle with the remaining salt mixture and drizzle with olive



[View on Edelweiss](#)

**Also Available**



# More Than Sweet

## Desserts with Flavor

### Marie Frank

April 2026  
9781964786124  
\$40.00 | Hardcover  
224 Pages | 7½ × 9¾ in  
Full-color photography

**Master the art of adding unexpected flavor and take your desserts to the next level. 75 approachable and elevated recipes for cookies, cakes, frozen desserts, custards, tarts, and more.**

Copenhagen-based pastry chef and author of the hit Substack, *More than Sweet*, Marie Frank invites you to break down the boundaries between sweet and savory with confidence—to create desserts that celebrate flavors both new and familiar, and to honor your own unique tastes. Featuring recipes for tarts, frozen desserts, cookies & biscuits, creamy desserts, and cakes *More than Sweet* explores depth, vibrancy, and complexity in desserts with absolutely show stopping recipes like Passionfruit Tart with Elderflower Crème Fraiche and Yuzu-Maple Kabocha Bread.

Marie demystifies what separates a good dessert from a great one, teaching you to season to taste (yes, this applies to sweets too!), bake with spices, herbs, and liqueurs, try new flavor pairings, and season intuitively. Richly photographed with an illustrative flavor chart and basic recipes to help you create your perfect dessert, this stunning cookbook will transform the way you make desserts.

**Marie Frank** is a recipe developer and pastry chef based outside of Copenhagen, and has spent time training at pastry and ice cream shops there. She is also the author of the hit Substack newsletter *More than Sweet* and can be found on Instagram @mariehfrank.

- **Well-connected author with platform:** Marie has great connections with big names in the food world, and her Instagram often goes viral for her delectable treats
- **Perfect for the aspiring pastry cook:** those looking to branch out and learn how to add dimension and flavor to sweets will find this an invaluable resource
- **Gorgeous photography:** recipes photographed in Marie's signature chic, style





## Flavour Chart

You can adjust the flavors in the recipes throughout this book according to what you love (or what you have on hand). Years of testing has led me to this flavor chart, which you can use while you dream up ice creams (page 000), tarts (page 000), pastry creams (page 000) and more. Start slowly, and taste as you go.

	Herbs & Flowers	Spice	Spirits	Others
Agave Mango Nectarine Peach	Basil, bay leaf, cardamom, jasmine, lavender, lemongrass, lemon thyme, lime, vanilla, orange blossom, rosemary, tarragon	allspice, black cardamom, cardamom, cinnamon, cloves, coriander, fennel, ginger, nutmeg, pink peppercorn, saffron, star anise, sumac, tonka bean, vanilla	amarulfo, bourbon, brandy, calvados, cognac, dark rum, apple cider, vermouth, white wine, champagne	caramel, coconut, citrus (lemon, lime, orange, yuzu), honey, maple syrup, tamarind, black tea, green tea, white tea, rooibos tea, white chocolate
Apple Pear Quince	basil, chamomile, rose, lemon verbena, rosemary, sage, thyme, tarragon, marjoram	allspice, anise, cardamom, chile, cinnamon, cloves, coriander, fennel, nutmeg, peppercorn, tonka bean, vanilla	Ammagras, bourbon, brandy, calvados, cognac, dark rum, apple cider, vermouth, wine	caramel, honey, maple syrup, black tea, white tea, citrus (lemon, yuzu), dark chocolate
Raspberries Blackberry Blueberry	basil, chamomile, jasmine, lemongrass, lemon verbena, mint, orange blossom	allspice, cardamom, cinnamon, chile, cloves, coriander, ginger, fennel, nutmeg, pepper, tonka bean, vanilla	krach, rum, Ammagras, bourbon, brandy	caramel, coffee, dark chocolate, maple syrup, black tea, hopicha, tulsi
	anise hyssop, bay leaf, chamomile, lavender, lemongrass, lemon thyme, lime, vanilla, orange blossom, rose, rosemary, tarragon, thyme	cinnamon, cloves, coriander, ginger, black peppercorn, vanilla	Ammagras, chartrou, bourbon, brandy, calvados, cognac, dark rum, mezcal	black tea, coconut, citrus (lemon, lime, yuzu), coffee, maple syrup





[View on Edelweiss](#)

**Also Available**

# Modern Australian Baking

Sweet, Savoury,  
Seasonal & Native  
Thé

March 2026

9781761450686

\$40.00 | Hardcover

240 Pages | 8½ × 11¼ in

Full-color photography

**Christopher Thé, founder of Black Star Pastry and creator of 'the world's most Instagrammed cake', offers a masterclass in cakes, breads and pastries that are defined by the Australian landscape and its distinctive produce.**

This stunning collection showcases more than 80 sweet and savory recipes arranged by season – from Geraldton Wax Cheesecake with Strawberry Gum Biscuit to Saltbush Scones with Desert Lime Marmalade and Kangaroo Shepherd's Pie with Bush Tomato Relish. Bold in flavor and striking in presentation, these bakes are highly accessible for home cooks yet innovative enough to inspire professionals, making this a must-have book for anyone who loves baking.

**Christopher Thé** lives in Sydney and trained in fine dining restaurants including Bel Mondo, Claude's and Quay. In 2008, he opened Black Star Pastry which quickly became a Sydney cult hit (its signature Strawberry Watermelon Cake became known as 'the most Instagrammed cake in the world'). His cooking has a rustic but elegant style, influenced by the beauty of nature and native Australian ingredients.

- **Christopher Thé** is the creator of the Strawberry Watermelon Cake, famously dubbed 'the world's most Instagrammed cake'.
- **Recipes span from simple to ambitious**, offering something for bakers of all skill levels
- **A celebration of baking** that draws on the Australian landscape, featuring ingredients used in elegant, creative, and sustainable ways – while remaining largely accessible or easily modifiable





Jasmine blossoms arrive when spring is in full swing, and every year I look forward to seeing the vines on my back fence burst into a sea of white. I spend a week admiring their beauty and perfume, and then it's time to make syrup. There is something old-world artisan about this process – I think the maker gains just as much pleasure in the making as the eater does in the eating. A soft, pillowy sponge roll is the perfect expression of jasmine's elusive aroma.

## Fresh jasmine blossom cream roll

MAKES 1 CREAM ROLL

### Jasmine syrup

300 g (1 1/4 lb) water (superfine)  
sugar  
100 g (3 1/2 oz) sugar (superfine)  
100 g (3 1/2 oz) sugar (superfine)  
100 g (3 1/2 oz) sugar (superfine)  
100 g (3 1/2 oz) sugar (superfine)

### Jasmine pearls

300 g (1 1/4 lb) superfine sugar  
2 g (1/8 oz) baking powder  
8 g (1/4 oz) water (superfine) sugar  
200 g (7 oz) water (superfine) sugar  
200 g (7 oz) water (superfine) sugar

### Jasmine cream

300 g (1 1/4 lb) cream (double/heavy)  
cream  
8 g (1/4 oz) water (superfine) sugar  
2 g (1/8 oz) baking powder  
200 g (7 oz) water (superfine) sugar  
200 g (7 oz) water (superfine) sugar

### Mocha sponge sheet

300 g (1 1/4 lb) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
8 g (1/4 oz) water (superfine) sugar  
200 g (7 oz) water (superfine) sugar  
200 g (7 oz) water (superfine) sugar

To make the jasmine syrup, combine the sugar and vanilla seeds and heat in a saucepan with 1 1/4 (3 1/2) cups water and bring to the boil. Remove from the heat, add the jasmine flowers and steep for 10 minutes. Strain the syrup in a fine sieve. Allow to cool, then transfer to a preserving jar. Store in the fridge until required.

For the jasmine pearls, place the superfine sugar in a tall jar and put in the bottom. Ensure you have enough time for the jar to get very cold. Mix the sugar powder with the sugar. (This will ensure the sugar does not clump when added to the hot liquid.) Place the jasmine syrup in a saucepan and bring to the boil. Quickly add the sugar and sugar mix and whisk so well. Allow to boil for 1 minute, then turn off the heat. When cool enough to handle, transfer to a sauce bottle, but do not allow to cool below body temperature or the jelly will set in the bottle. Bring the oil out of the freezer and dip in the jasmine liquid – the pearls should form as the liquid hits the oil. Allow to sit until the pearls are firm, about 5 minutes, then drain from the oil.

To make the jasmine cream, place half the cream in a saucepan and bring to a gentle boil. Add the jasmine tea and stir well, then allow to cool. Strain out the tea, add the remaining cream and stir overnight. The next day, add the powdered gelatin to 10 g (1/4 oz) water and stir well. When the gelatin has bloomed, gently heat in the microwave until it liquefies. Add this to the jasmine syrup. Whip the cream in a stand mixer fitted with the whisk attachment. When the peaks have formed, pour the syrup into the whipped cream so slow speed. Mix for a few seconds then turn the mixer off. Refrigerate until needed.

Preheat the oven to 220°C (425°F). For the mocha sponge sheet, spray a baking sheet tray with oil and line with baking paper. Using a stand mixer fitted with the whisk attachment, whip the egg yolks with 50 g (1 1/2 oz) of the superfine sugar until pale and thick, about 5 minutes. Transfer to a large shallow bowl, give the mixer bowl a wash and dry well. Mix the mocha powder with the flour. Add the egg whites to the stand mixer bowl and whip to soft peaks using the whisk attachment. Shake in the remainder of the sugar, then whip to firm peaks. Fold the whites into the yolks, then fold in the flour and mocha mix. Transfer the batter to the tray and smooth flat with a palette knife. Bake for 7-8 minutes, then remove from the oven and allow to cool for 5 minutes. Before the sponge cools down totally, dust it with icing sugar and flip the sponge upside down onto a sheet of baking paper. Peel the used paper off the bottom of the sponge and roll the sponge cake up. Allow to cool, rolled up, in the paper.

To assemble, unroll the sponge sheet and smooth the jasmine cream on with a palette knife, covering a little by piping on top. Roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours before cutting. When you're ready to serve, dust the roll with icing sugar, pipe a little more jasmine cream on top and finish with the jasmine pearls and fresh jasmine flowers.

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MODERN AUSTRALIAN BAKING

SPRING

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If I am eating pavlova, I'm probably at a celebration and someone has made it knowing it is a real crowd pleaser. My favourite dessert, it's like eating sweet air, with crunch, cream and fruit. This recipe comes from my cousin Janet, who brings the pavlova to our Christmas lunch every year. I have added rainforest lyches and limited the other fruit to mango to allow the lyches to be the hero.

## Pavlova with mango and rainforest lyches

MAKES 2 OR 30 OR 200 PAVLOVA, 7 SERVES 4

300 g (1 1/4 lb) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar

### To garnish

2 ripe mangoes, peeled and sliced  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches  
100 g (3 1/2 oz) rainforest lyches

### Mango moussé

1 ripe mango (approx. 200 g (7 oz))  
peeled and sliced  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar  
100 g (3 1/2 oz) water (superfine) sugar

### Substitutions

rainforest lyches + sliced lyches

For the mango moussé, place the mango slices in a small pot and add 40 g (1 1/2 oz) superfine sugar and the cream. Cook over a low heat for 15 minutes, stirring regularly, until the mango has broken down. Add the low juice and blend with a hand-held mixer until smooth. Adjust the consistency of the moussé by adding more water if too thick or cooking a little longer if too thin. Transfer to a clean jar and allow to cool before use.

Preheat the oven to 150°C (300°F). Add the egg whites to a stand mixer fitted with the whisk attachment and whip on medium speed until sugar. Increase the speed to high, whisk to soft peaks, then add one third of the sugar. Allow to rise for 1 minute, then add half of the remaining sugar and whisk for another minute. Finally, add the remaining sugar and whip until smooth and glossy. Reduce the mixer speed to medium and continue to beat for another 10 minutes, this develops the structure of the meringue.

Mix the confiture in a small bowl with the white vinegar and vanilla, then add to the mixer bowl. Whip for another minute, then remove from the mixer. Prepare a baking or pizza tray with baking paper and place on a turntable. Unzip the meringue on the paper and shape it into a round with a palette knife, bringing the meringue upwards while spinning the turntable. Cut straight with the shaping.

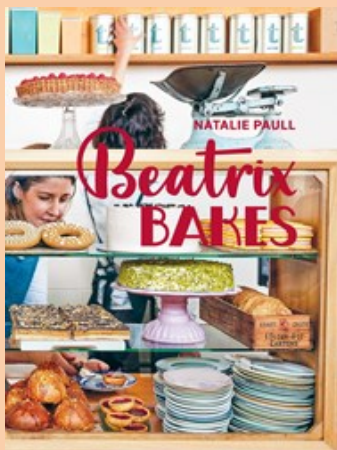
Place the meringue in the oven and immediately drop the temperature to 90°C (195°F). Bake for 1 hour and 30 minutes, then switch the oven off and leave the door open. Allow the pavlova to cool in the oven for 3-4 hours.

When cool, whip the cream and spread into the center of the pavlova. Spoon the mango moussé into the crevices and down formed by the cream, and garnish with the mango slices, lyches and shaped pasta for nuts. Serve immediately.



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MODERN AUSTRALIAN BAKING



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Beatrix Bakes: Another Slice  
9781743797761  
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## BEATRIX BAKES

The Special Ruby-  
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Natalie Paull

March 2026  
9781761452642  
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Full-color photography

***Beatrix Bakes* celebrates baking's sweetest moments with more than seventy recipes designed to inspire bakers of all kinds to mix and match, adapt and personalize.**

Timed to coincide with the 15th anniversary of the opening of Nat's beloved bakery, this new edition of *Beatrix Bakes* breathes fresh life into the classic with a vibrant new cover. Sparkling with Natalie's distinct voice, and packaged with full-colour photography, illustrations and rock-solid tips for a perfect bake. Try The Cheesecake (That You Will Love The Most) with a crumb base, or a bought biscuit base, or no base, or a sponge base – even a failed cookie base! Then choose a topping: sour cream, crumb, fruity bits – the possibilities are endless.

While Natalie's creations are inspired by classics the world loves, they're joyfully irreverent. She shows readers that once the foundations are right, the true magic lies in a willingness to play (with the insurance of her clever ideas and back-up plans always close at hand). *Beatrix Bakes* guides anyone who loves the adventure of baking to perfect their skills – and break the baking mold.

**Natalie Paull** is one of Australia's most beloved bakers. After working in Melbourne's best restaurants and running her cult bakery Beatrix Bakes for over a decade, Nat now focuses on writing and baking at her own pace. Her first book, *Beatrix Bakes*, became an instant classic, followed by the bestselling *Beatrix Bakes: Another Slice*, cementing her reputation as a home-baking icon.

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- **More than 70 joyful, seasonally inspired recipes.**







**Water** One 20 cm (8 in) cheesecake for 10–12.

**Takes** Start the day before as the baked cheesecakes can shift to set overnight.

**Keeps** For up to 1 week refrigerated. Then frozen if desired. It thaws nicely.

## The cheesecake (that you will love the most)

My everything. The first cake I truly loved and the one to which I remain hopelessly devoted. This cheesecake is baked in a water bath, which creates the dense, ultra-creamy, silky and crack-free curd-like texture. It is tangy, sometimes too much for those whose palates are over-sensitized. The first time you make this, I recommend you add the lemon juice to taste – just enough to get a ‘that’s perfect for me’ feeling. Cheesecake caveat: if this is your first time baking a cake in a water bath, I would recommend testing the watertight qualities of your tin and trays first, especially the large roasting tray. And in smaller home ovens, the shelf can tilt precariously when you pull it out, so proceed carefully. Beyond the baking logistics of this recipe, there lies a world of endless cheesecake possibilities at your oven door.

Preheat the oven to 150°C (300°F). Lightly spray a baking tray with cooking oil spray and line with baking paper. Spray a 20 cm (8 in) round, 7.5 cm (3 in) deep cake tin with cooking oil spray and line the base and side with baking paper.

If you choose a tin where the base isn’t sealed to the side (or a springform tin), you will need to wrap the outside of the tin with a triple layer of extra-wide foil so water won’t breach the tin. If you use a tin made from a single piece of metal, you won’t need to do this.

To make the crumb base, combine the flour, brown sugar, salt and cinnamon in a wide mixing bowl. Heat the butter on the stovetop or in the microwave until just melted, then pour into the bowl. Mix together with your hands to a sticky crumble. Scatter the mix onto the prepared tray and bake for 25 minutes until evenly brown. When cool, whip in a food processor to a fine crumb.

cooking oil spray

**Crumb base**

60 g (2 oz) wholemeal (whole-wheat) plain flour  
40 g (1½ oz) soft brown sugar  
2 g (⅓ oz) (teaspoon) fine sea salt  
1 g (⅓ oz) (teaspoon) freshly ground cinnamon  
50 g (1½ oz) unsalted butter

**Cheesecake mix**

140 g (5 oz) caster (superfine) sugar  
2 g (⅓ oz) (teaspoon) fine sea salt  
500 g (1 lb 2 oz) full-fat cream cheese, softened  
300 g (10½ oz) egg (large), 2 eggs, lightly beaten  
300 g (10½ oz) full-fat sour cream  
5 g (⅓ oz) (teaspoon) vanilla paste  
40 g (1½ oz) lemon juice

**Topping**

250 g (9 oz) full-fat sour cream  
10 g (⅓ oz) caster (superfine) sugar  
3 g (⅓ oz) (teaspoon) vanilla paste

Continued...

The cake list — 212

## Sneaky chocolate embellishments

My farty streak is fully exposed when faced with having to make chocolate garnishes for cakes and Tart-a-miso. I want that extra chocolate crunch but am not dedicated or focused enough with tempering. Chocolate curls are so beautiful but I’ve never abided by their strict temperature and scraping angle parameters. So, these are my two simple and efficient (read lazy) go-to for extra chocolate crunches.

### Chocolate bark

I saw this method on a cooking competition show where amateur cooks host a pop-up restaurant. It’s a genius technique without the messy heartache of traditional curling methods.

Fill a 20 cm (8 in) wide saucepan with 5 cm (2 in) of water and bring to the boil on the stovetop. Take the pan off the heat and then place a heatproof bowl filled with 90 g (3 oz) chopped chocolate on top. Allow the chocolate to melt, stirring it gently with a flexible spatula occasionally. Stir in an extra 25 g (1 oz) chocolate and allow it to melt (this is kind of a cheat’s tempering method, too).

Seal off two 40 cm (16 in) long sheets of baking paper and two long pieces of sticky or masking tape. Using an offset spatula, spread the melted chocolate out as thinly as possible over one sheet, then lay the second sheet on top. Roll the chocolate out with a rolling pin to make it as thin as you can. Roll up the chocolate paper like a tight cigar and secure with the tape. Chill until hard; when it unfurls, it will break into curved shards. Et voilà! Fancy!

### Chocolate rubble

Break 100 g (3½ oz) of any flavour (nice eating) chocolate into a mortar and crush with the pestle (or whiz them in a food processor) until you have small gravelly pieces. Sprinkle and done. Use white chocolate rubble on top of a fluffy doughnut glaze, dark chocolate on top of Tart-a-miso, and milk chocolate rubble on the Banoffee custard pie.



**Water** 400 g (14 oz) praline.

**Takes** 20 minutes.

**Keeps** Keep it frozen (8 plus months) or in a ziplock bag to help out with a deep toffee nutty crunch (refrigerating makes it sticky and it will liquify).

## Nutty praline

If you’ve got a nut to crack, you might as well cook it in caramel! This is my ONLY recipe for praline, that sweet marriage of caramelized sugar and nuts. Tossing the nuts in the deep brown candy creates an intense flavour. When it’s cooled, crush and sprinkle the praline on The Cheesecake or the Caramel, handout and cheesecake layer cake, or glaze the Dacquoise with a smattering between the layers.

Use white sugar for praline. You may think you are getting a head start with brown sugar but any impurities in the sugar can cause crystallization.

Line a heatproof tray with baking paper. Scatter ½ cup of the sugar over the base of a 20 cm (8 in) saucepan (don’t use a dark pan for this, or you won’t be able to follow the colour changes in the caramel). Place the pan over a medium heat and watch the sugar until it starts to liquify and colour a little.

Lift the pan by the handle and swirl it, allowing the unmelted sugar to wrinkle and cascade over and around. Play this game a few more times... allow more sugar to melt, then swirl it to even out the cooking and colour. If it starts colouring too fast, turn the heat down a little.

Only when the sugar has almost fully melted, add the next ½ cup of sugar. Watch the heat and colour. If you do see a disconcerting pocket of darkness, pour the next ½ cup of sugar directly on top of it. It will take the heat down and settle the colour. (Don’t have the heat down so low that the whole process becomes tedious. My watch says you should have all the sugar added within 12–15 minutes.)

When all the sugar has been added and the caramel is a uniform deep brown, add the nuts and salt and stir slowly with a metal spoon until the sugar around the nuts starts to loosen.

This caramel ignores the rule that a stirred caramel will crystallize. Nor does it require any brushing down the side of the pan with water.

Continued...

Finishing touches — 245

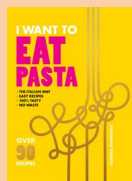


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## I Want to Eat Cake

Over 90 Recipes for  
Snacking, Celebrating,  
and Everything in  
Between  
**Giovanna Torrico**

April 2026  
9781964786360  
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Full-color throughout

**An approachable introduction to the word of cake with tips, techniques, and over 70 recipes for any occasion.**

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Featuring decadent layer cakes like the Mixed Berry Chantilly Cake, a Coconut Cake Layered with Milk Chocolate Ganache, Chocolate Stripe Cake, Traditional Carrot Cake and more. When you're short on time, the Lemon and Poppy Seed Dark Salted Chocolate one-bowl cakes and Chocolate Raspberry Mug Cake are here to save the day! Not sure what to do with leftover cake? Try your hand at cake pops or French Toast Skewers.

Young, old, experienced or novice, *I Want to Eat Cake*, is for anyone looking to add a little sweetness to their life.

**Giovanna Torrico** was born in the 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, DolcidiGio, based in London and quickly earned a reputation for producing creative and delicious food.

- **Easy, approachable recipes** for cooks of all levels.
- Offers **tips and techniques** and imparts the golden rules of baking along the way.
- *I Want to Eat Cake* joins *I Want to Eat Pasta* and *I Want to Eat Cookies* in this collectible, flexibound series.

# VANILLA AND MAPLE CAKE

**SERVES: 10**  
**PREP: 10 MINS**  
**COOK: 40 MINS**

## INGREDIENTS

2½ cups (300 g) all-purpose flour  
 2 teaspoons baking powder  
 Pinch of salt  
 1 cup (225 g) unsalted butter, softened  
 ¼ cup (50 g) superfine sugar  
 ½ cup (200 ml) maple syrup, plus 2 tablespoons  
 1 teaspoon vanilla extract  
 3 eggs, lightly beaten  
 1½ cups (170 ml) buttermilk  
 1 quantity Buttermilk (page 27)  
 1 teaspoon freeze-dried raspberry powder  
 Edible flowers

This deliciously moist cake is packed with maple syrup giving the cake a unique flavor. Decorate with your favorite edible flowers.

**1.** Preheat the oven to 350°F (180°C) and line a 8½-inch (22 cm) round cake pan with baking parchment.

**2.** In a medium bowl, sift together the flour, baking powder, salt, and set aside. In a large bowl and using an electric mixer, cream the butter, sugar, maple syrup, and vanilla together for 5 minutes, or until light and fluffy. Add the beaten eggs, a little at the time, beating after each addition to prevent the mixture curdling. Add the flour mixture in three batches alternating with two batches of buttermilk and beat until combined.

**3.** Pour the batter into the prepared cake pan and bake until a skewer inserted into the center comes out clean, about 40 minutes. Remove the cake from the oven and let cool in the pan for 5 minutes before turning out onto a wire rack to cool completely.

**4.** Meanwhile, in a bowl, whisk the buttermilk and 2 tablespoons maple syrup together until incorporated and fluffy. Pipe the buttermilk onto the cake, then decorate with raspberry powder and edible flowers.



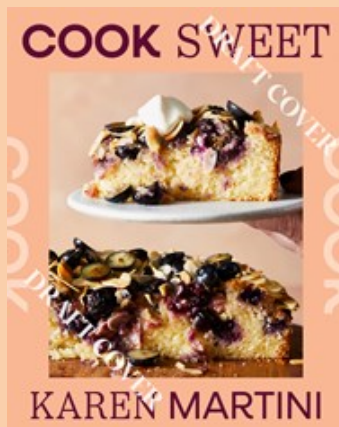
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ONE BOWL

## BAKING PANTRY

It is important to keep a well-stocked pantry of key ingredients. Here's a breakdown of the essential baking staples that form the foundation of most cakes.





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**Karen Martini** is one of Australia's most highly regarded chefs, with a career spanning award-winning restaurants, bestselling cookbooks, and a longstanding role as resident chef on *Better Homes and Gardens*. She has led acclaimed kitchens in Melbourne and Sydney, and was the founding partner and creative food director at Hero in Melbourne. She is a regular columnist for the widely-read magazine *Good Weekend*. With eight cookbooks to her name, Karen excels at combining bold flavors, fresh ingredients, and accessible techniques to inspire cooks of all levels.

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# FRUIT

## SUMMER BERRY PUDDING

SERVES 6-8

500 g (1 lb 2 oz) blueberries  
300 g (10½ oz) blackberries  
400 g (14 oz) (1½ cups) caster  
sugar  
125 ml (4 fl oz) (½ cup) crème de  
cassis (blackcurrant liqueur)  
80 g (2½ oz) (½ cup) white  
chia seeds  
juice of 1 lemon  
500 g (1 lb 2 oz) raspberries  
(fresh or frozen)  
500 g (1 lb 2 oz) strawberries,  
hulled and quartered lengthways  
1 large unseeded loaf of  
white high-top bread  
(preferably slightly stale)

The addition of chia seeds to this British classic is a neat trick here, masking the liqueur, but also taking up moisture and thickening the juices in a jelly-like way. This is best made when fresh berries abound, with the fresh berry salad at the end an important serving element. You can use frozen berries in the pudding, then use whatever you can find fresh to finish.

Line a 20–22 cm (8–9 in) loaf (bar) tin or terrine mould with plastic wrap so that it overhangs enough to be able to fold over the completed pudding.

Add half the blueberries, half the blackberries, 350 g (12½ oz) of the sugar and 100 ml (3½ fl oz) of the liqueur to a saucepan over a high heat. Boil for 5 minutes, stirring to dissolve the sugar. Take the pan off the heat and stir in the chia seeds and half the lemon juice. Now stir the raspberries, half the strawberries and the remaining blueberries through. Set aside. Reserve the remaining blackberries, strawberries, sugar, liqueur and lemon juice for serving.

Slice the crusts from the bread, then cut the loaf into four even slices lengthways. Cut the best-looking slice (this will be the top) to fit the bottom of the tin. Cut another slice in half lengthways and use to line the sides of the tin, then cut another to fit in both ends, leaving one slice for the top of the tin.

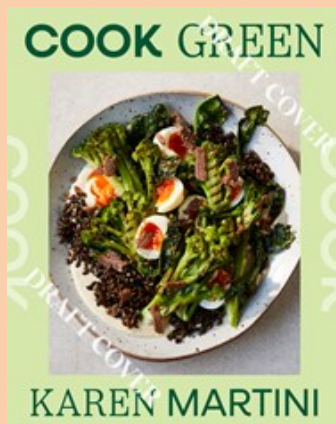
Spoon the berry mixture into the middle, pressing the berries into the bread with your spoon. Leave some liquid in the bowl, if the berries don't quite fill the cavity, you can always use some of the reserved ones. Top the pudding with the last slice of bread, cut to fit, then tip the remaining juices on top to stain the bread. The juice pattern will look a little patchy, but will even out as it sits overnight.

Pull the plastic wrap over to seal tightly, then weigh the pudding down with a couple of food tins lying on their sides. Place on a tray in the fridge overnight.

Just before serving, combine the remaining berries, sugar, liqueur and lemon juice in a bowl.

Unwrap the plastic and turn the pudding out onto a platter, then spoon over the berry mixture and juices. Cut into 3 cm (1¼ in) slices and serve.





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**Karen Martini**

**May 2026**  
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**A vibrant celebration of vegetables in 80 bold and flavorful recipes that showcase the beauty of seasonal produce.**

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**Karen Martini's** career spans award-winning restaurants, bestselling cookbooks, and a longstanding role as resident chef on *Better Homes and Gardens*. She has led acclaimed kitchens in Melbourne and Sydney, and was the founding partner and creative food director at Hero in Melbourne. She is a regular columnist for the widely-read magazine *Good Weekend*. With eight cookbooks to her name, Karen excels at combining bold flavors, fresh ingredients, and accessible techniques to inspire cooks of all levels.

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# GREENS



## SPROUTING BROCCOLI with tonnato sauce

SERVES 3-4

100 g (3 1/2 oz) dried black barley,  
or regular barley or brown rice  
2 bunches of sprouting broccoli  
or broccolini, trimmed  
10 anchovies, drained  
juice of 1/2 lemon  
1 tablespoon extra-virgin  
olive oil, plus extra to drizzle  
4 soft-boiled eggs

**TONNATO SAUCE**  
2 x 185 g (6 1/2 oz) tinned tuna in  
spring water, drained  
200 g (7 1/2 oz) extra-good-quality,  
thick mayonnaise  
juice of 1/2 lemon  
Raked salt and freshly ground  
black pepper, to taste

A meal in itself or a spectacular centrepiece to a feast of smaller dishes. The briny tuna flavour of the mayonnaise will surprise – it's divine. It's perfect for lunch.

Cook the barley in lightly salted boiling water for about 30 minutes until tender, then drain and set aside.

Blanch the sprouting broccoli in boiling salted water for 1½ minutes, then drain.

Lay the anchovies into a small frypan and cook for 4 minutes over a medium heat to dry out the anchovies. Set aside undisturbed to cool. The anchovies will have dehydrated slightly so that they will crumble.

Dress the barley with the lemon juice and oil. Season with salt and pepper and combine.

Blitz all the tonnato sauce ingredients in a food processor, seasoning to taste.

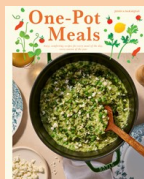
Preheat a chargrill pan or barbecue grill on high. Toss the broccoli in a fraction of oil and season with salt and pepper, then char until the edges blacken, about 3 minutes.

Spoon the tonnato sauce across a large serving plate. Scatter the barley over, then pile on the broccoli. Peel the eggs, then break in half, and nestle them against the broccoli. Crumble the baked anchovies over the sauce and broccoli tops. Drizzle with a little oil and squeeze over lemon.

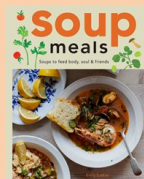


[View on Edelweiss](#)

#### Also Available



One-Pot Meals  
9781964786025  
\$29.99 | Hardcover



Soup Meals  
9781958417614  
\$29.99 | Hardcover



## Sheet-Pan Meals

### Easy, Comforting Recipes for Every Meal of the Day, Every Season of the Year

**Jessica Darakjian**

April 2026  
9781964786384  
\$29.99 | Hardcover  
208 Pages | 7½ × 9½ in  
Full-color photography

**100 recipes for easy, mess-free meals showcasing seasonal ingredients and simple techniques to elevate your sheet pan cooking.**

Sheet pan dinners are a quick, hands-off way to get nutritious meals on the table, without the fuss or the lengthy cleanup. In this cookbook from recipe developer Jessica Darakjian, find inspiration for your next sheet pan supper and learn how to make simple, well-balanced meals the whole family will enjoy. Filled with gorgeous photography and easy-to-follow recipes, *Sheet Pan Meals* is your go-to guide for effortless dinners that don't sacrifice flavor.

For breakfast, try Fall Veggie Hash with Eggs. Lunch brings simple and satisfying dishes like Croque Madame, while Lemon Garlic Salmon and Broccoli with Pistachio Pesto, are no-nonsense, crowd-pleasing dinners. There are also plenty of sweet options like Peach and Plum Galette, and Honey Sesame White Chocolate Blondies, which make the perfect end to any meal.

With minimal clean-up and inventive flavor combinations, these easy one-pan dinners will transform your weeknight cooking routine.

**Jessica Darakjian** is a Southern California based culinary producer and cook with a passion for culinary exploration. Her years spent sourcing local and seasonal produce in Southern California to incorporate into menus for Cookbook Market left a lasting mark on her culinary style.

- **A perennial favorite** subject with good sales for this evergreen topic
- Next in the series of **approachable and need-driven** titles including *Salad Meals*, *Soup Meals*, and *One Pot Meals*
- **100 easy, mess-free meals** showcasing seasonal ingredients





This is one of the easiest breakfasts to make for brunch with family or friends. Scale it up or down depending on how many guests you have.

## spring veggie hash with eggs and bacon

prep time: 20 minutes cook time: 40 minutes serves: 4

8 ounces (225 g) bacon, chopped  
2 yellow/gold potatoes, diced  
1 yellow onion, diced  
1 bunch red radishes, quartered  
1 bunch asparagus, cut into 1-inch (2.5-cm) pieces  
1 bunch curly kale, stemmed and roughly chopped

8 eggs  
1 tablespoon olive oil, divided  
2 teaspoons salt, divided  
Black pepper to taste  
Dijon cream sauce for serving  
Handful of fresh dill, roughly chopped for serving

Preheat the oven to 425°F (220°C).

In a large bowl toss the bacon, potatoes, onions, and radishes with  $\frac{1}{2}$  a tablespoon of olive oil and a teaspoon of salt. Spread the vegetables out onto a half sheet pan and transfer it to the oven. Roast for 20 minutes, tossing the vegetables once halfway through. While the potato mix is in the oven add the kale and asparagus to the same bowl. Toss with the remaining  $\frac{1}{2}$  tablespoon of olive oil. After the 20 minutes is up, remove the pan from the oven and add the kale and asparagus mixture on top. Toss everything to combine and return it to the oven until the kale has wilted lightly, about another 5 minutes. Remove the tray from the oven and make large wells in the vegetables. Crack 2 eggs into each well and season with the remaining salt and black pepper. Return everything to the oven and bake until the eggs are cooked to your desired doneness, 5–10 minutes. Serve sprinkled with fresh dill and drizzled with dijon cream sauce.

store/make it vegan

Leftover hash can be stored in an airtight container in the fridge for up to 7 days.

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Ginger scallion oil is so fresh tasting, it is the perfect accompaniment to gently steamed fish.

## snapper en papillote with ginger scallion sauce

prep time: 20 minutes cook time: 15 minutes serves: 4

2 tablespoons avocado or coconut oil  
1 tablespoon ginger, finely grated  
6 scallions, minced  
1 teaspoon salt  
1½ pounds (500 g) snapper, cut into 4 equal fillets  
8 baby bok choy, halved

Handful of cilantro leaves, roughly chopped for serving  
Lime wedges for serving

Preheat your oven to 400°F (200°C). Tear off 4 pieces of parchment paper that are 12 inches (30 cm) long and set aside.

In a small bowl combine the oil, ginger, scallions, and salt.

Take one piece of parchment and lay four pieces of bok choy in the middle. Place a fish fillet on top of the vegetables. Scoop about 1 tablespoon of the sauce on top of the fish. Cook two sides of the parchment and bring them together over top of the fish. Roll and fold them down until you almost touch the top of the inside. Now take each end and roll and fold it a few times towards the center, sealing it so no air can escape. Transfer your packet to the baking sheet. Repeat with the remaining ingredients to make 4 packets total.

Bake for 12 to 15 minutes depending on the thickness of your fish. Open the packet and serve garnished with fresh cilantro and a squeeze of lime juice.

store/make it vegan

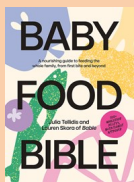
Leftovers can be stored in an airtight container in the fridge for up to 7 days.

15



[View on Edelweiss](#)

#### Also Available



Baby Food Bible  
9781761450303  
\$34.99 | Hardcover



## Lunchbox Bible

Your Go-to Guide for Building a Balanced Lunchbox

**Julia Tellidis and  
Lauren Skora**

**April 2026**

9781761452208

\$34.99 | Hardcover

320 Pages | 7½ × 9¾ in

Full-color photography

**From the team behind bestselling Baby Food Bible, Lunchbox Bible is your go-to recipe book for feeding children healthy, allergen-friendly, and nutritionist-approved food that's guaranteed to please.**

With 75 recipes and a visual library containing 75 ideas for packing a complete lunchbox, this comprehensive guide has been carefully created with time-poor parents in mind. The recipes are simple, quick, nutrient-dense, and get the tick of approval from kids.

Recipe chapters include lunchbox heroes, snacks, small bites and spreadables – so there are recipes fuel your child all day long. You'll also find smart ways to prep and batch cook on the weekend to make weekday lunchbox packing easier, plus a handy low-waste guide.

Written by experts, this book is for parents who want to properly fuel their children and are looking for reliable recipes and kitchen hacks. Lunchbox Bible helps ensure your child is getting exactly what they need for healthy development.

**Julia Tellidis** holds a certificate in health coaching, an Advanced Diploma of Nutritional Therapeutics and a Graduate Diploma of Human Nutrition. She is passionate about holistic health and the food as medicine philosophy.

**Lauren Skora** holds a Bachelor of Design with Honours in Visual Communications and became a published author at the age of 23. She became passionate about children's nutrition after having her daughter. She's since become a certified Baby Nutrition Consultant.

- **75 recipes**, plus a lunchbox library with ideas for 75 complete lunchboxes.
- Recipes are for children as young as 6 months old, but will appeal to school aged children too.
- Recipes are 100% nut-free and offer allergen swaps for common allergens.
- Written by a nutritionist and baby food consultant.

# Pink joys

1/2 cup roughly chopped  
cooked beetroot  
2 eggs  
1/2 cup yogurt  
1/2 cup maple syrup  
1/2 cup melted coconut oil  
1 teaspoon vanilla extract  
1/2 cup wholemeal flour  
1/2 cup spelt flour  
1 teaspoon baking powder  
1/2 teaspoon sea salt  
1 teaspoon ground cinnamon  
1/2 cup chocolate chips  
(optional)

## NOTE

We buy our beetroot  
precooked to save time, but if  
you are using fresh beetroot,  
peel and steam it until tender,  
then cool and chop roughly  
before blending.

**MAKES**  
24 mini or 12  
standard muffins  
**PREP TIME**  
5 minutes  
**COOK TIME**  
10 minutes min,  
14-16 minutes  
standard  
**AGE**  
12 months +

This name was coined by Jules's son, George. On his third  
muffin in a row, she asked, "What should we call these?"  
He responded, "Pink joys, mama." These naturally sweet little  
darlings get their colour from beetroot, a beautiful source of  
antioxidants. Quick to make, freezer-friendly and perfect for  
tiny hands.

Preheat the oven to 180°C (360°F) and line a 24-hole mini muffin tin  
or a 12-hole standard muffin tin.

Put the beetroot, eggs, yogurt, maple syrup, coconut oil and vanilla  
extract in a blender and blitz until smooth. In a large mixing bowl,  
stir together the flours, baking powder, salt and cinnamon until well  
combined. Pour the wet mixture into the dry ingredients and mix until  
combined. Stir through the choc chips if using.

Pour the batter into the muffin moulds and bake for approximately  
10 minutes for mini muffins or 14-16 minutes for standard muffins,  
or until golden and a skewer inserted into the centre comes out clean.  
Allow the muffins to cool in the tray for 10 minutes before transferring  
them to a wire rack to cool completely.

## SWAPIES

eggs > flax eggs (page 104) wholemeal flour > oat flour  
yogurt > coconut yogurt or another plant-based yogurt

## LUNCHBOX TIPS

Cool completely before packing. In warmer weather, include an ice  
brick. Pair with a small container of butter or spread if desired, or  
enjoy as is for a simple snack.

## STORAGE

**Fridge:** Up to 5 days.

**Freezer:** Up to 3 months. Freeze in a single layer, then transfer  
to a container or reusable bag. Defrost overnight or reheat gently  
before serving.

114 Lunchbox Bible



## LUNCHBOXES

These 20 balanced, wholesome and nut-free  
lunchboxes will be loved by your little one.

### LUNCHBOX 1

- Potatoes
- Three-ingredient power  
ball (page 132)
- Pear slices, raspberries  
and cucumber slices
- Corn on the cob
- Easy-peasy onigiri  
(page 105) filled with  
ricotta and lemon zest



### LUNCHBOX 2

- Bouncy bready bite  
(page 101)
- Pitted date
- Mix of tomato, avocado,  
cucumber sticks  
and olives (quartered)
- Freeze-dried apples
- Pasta with Secret sauce  
(page 209)



*Short annotation, here about  
the lunchbox contents*

### LUNCHBOX 3

- Strawberries
- Apricot delight (page 147)
- Pickles and avocado with  
hemp seeds
- Cheesy fritz (page 126)
- Rice cakes with Seed  
butter (page 267)



*Another note  
to put here*



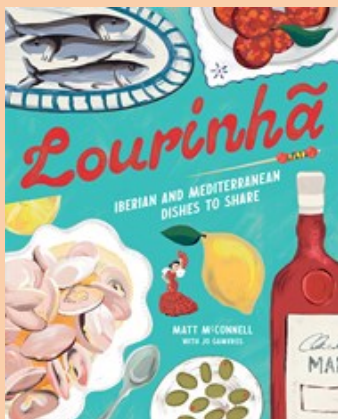
### LUNCHBOX 4

- Cantaloupe fingers
- Munchy mussel bite (page 156)
- Avo and cheese on crackers
- Celery



### LUNCHBOX 5

- Strawberries
- Apricot delight (page 147)
- Pickles and avocado with hemp seeds
- Cheesy fritz (page 126)



[View on Edelweiss](#)

# Lourinhã

Iberian and  
Mediterranean Dishes to  
Share

**Jo Gamvros and Matt  
McConnell**

February 2026  
9781761451201  
\$35.00 | Hardcover  
208 Pages | 7¼ × 9¾ in  
Full-color photography

In *Lourinhã: Iberian and Mediterranean dishes to share*, Matt McConnell and Jo Gamvros share their love of Europe's bar dining culture through incredible, vibrant recipes from tapas to mezethes. They explore the amazing flavours of Italy, Sicily, Portugal and Greece through recipes that inspired them to embrace and redefine bar dining culture in Melbourne.

From clifftop restaurants overlooking the Bay of Naples, to family-run bars in back alleys of Seville, seafood specialists on the Portuguese coast and the incredible, bustling markets of Athens, Matt and Jo leave no snack uneaten, no market unexplored, no hidden bar undiscovered, and no recipe unwritten.

Chef **Matt McConnell** and front-of-house pro **Jo Gamvros** are partners in life and work, having established Bar Lourinhã together 20 years ago. In that time, their Melbourne restaurant has established itself as one of a handful of beloved stayers in the city's competitive restaurant scene. Lourinhã takes its name from a municipality in Portugal - and Matt says one of the reasons they chose it was that it wasn't definitively Portuguese or Spanish - hence it offered freedom in the restaurant on the creative side of food, a freedom that it is reflected in their book.

- **Appeals to multiple markets** because it captures the magic of Lourinhã while speaking to an audience of food and wine lovers the world over.
- **90 recipes** will please those in the know but will equally appeal to anyone who has ever travelled in Spain, Portugal, or any Mediterranean city.
- **A gift and self-purchase** for food lovers wishing to relive fond travel memories, or others who prefer to adventure vicariously





## Pickled Sardine Banderillas

MAKES 12

Banderillas are always in cabinets in the bars in Spain and they're a lot of fun because you can put anything you like on a stick. They're quick and easy to eat too, which means you can have more of them. Banderillas are tiny replicas of the weapons used in bull fighting (also called banderillas), which is both distressing and romantically nostalgic.

- 8 sardine fillets, halved lengthways
- juice of 2 lemons
- 2 tablespoons olive oil, plus extra for drizzling
- salt and freshly ground black pepper
- 4 guindilla chillies (halved lengthways if large)
- 12 small pickled onions
- 12 flat loaf (halved) parsley leaves
- 12 cornichons

Put the sardine fillets in a bowl and add the lemon juice, olive oil and some salt and pepper. We gently stir and let stand for 1 hour before assembling the banderillas.

Start by threading the guindilla onto forks 12 on 14% (a) decorative serving sticks. Next, add the onions, parsley leaves and rolled sardine fillets, then finish with the cornichons. Arrange on a serving plate with a drizzle of olive oil and some freshly ground pepper.

## Octopus Banderillas

MAKES 12

We like to use fresh harles on our banderillas because they help to cut through some of the vinegar. The octopus we use here is the harles from our Greek octopus recipe (see page 124). Instead of putting it on the grill, we just put the cold steamed octopus straight onto the stick and finish it with a good slug of olive oil.

- 12 guindilla chillies
- 12 flat loaf (halved) parsley leaves
- 12 small sweetcorn, cut into 12 pieces
- 1 cooked octopus harles, cut into 12 slices (see page 124)
- 12 thick cucumber slices, olive oil, for drizzling
- freshly ground black pepper

Assemble the banderillas by threading the guindilla onto 12 on 14% (a) decorative serving sticks. Place the parsley leaves on the guindilla, roll up and thread onto the sticks. Add a piece of sweetcorn and finish with the cucumber. Arrange on a serving plate with a drizzle of olive oil and some freshly ground pepper.



## Spiced Chickpeas & Spinach

LOVES 6

This comes from Seville. We ate it the first time in Maestros, the crazy neighbourhood to the north of the city. It's really bohemian and some of the places look a little scary to walk into but there was this small cooking out of one of them and we had never smelt that smell in Spain, let alone Europe. It was like something out of South-East Asia, punchy and heady. We went in and it was a really grubby bar with a short lat and you could tell they only had a couple of things so we ordered the chickpeas with spinach. Straight after that, we walked across the road to the market, bought all of the spices, dried chickpeas and a big heavy bag of spinach leaves and took it back to our apartment and cooked it straight away. We wrote the recipe down and it has been on our menu since.

- 125 ml (4 1/2 fl oz) olive oil, plus extra for frying
- 1 onion, roughly sliced
- 1 onion leaf
- 2 garlic cloves, crushed
- 1 tablespoon fine salt
- 1 tablespoon black pepper
- 1/2 tablespoon coriander seeds, crushed and ground
- 1/2 tablespoon cumin seeds, crushed and ground
- 1/2 tablespoon fennel seeds, crushed and ground
- 1 teaspoon ground cumin
- 1/2 lb (210 g) chickpeas, soaked overnight and cooked
- 1/2 lb (210 g) chickpeas (Dried chickpeas, soaked and drained)
- 1/2 lb (210 g) chickpeas (Dried chickpeas, soaked and drained)
- 1/2 lb (210 g) chickpeas (Dried chickpeas, soaked and drained)
- juice of 2 lemons
- salt, black pepper

Heat the oil in a heavy-based saucepan over a medium heat and sweat the onion, bay leaf and garlic with the salt and pepper until the onions are translucent and soft, but not coloured. Add the spices, mix well, then remove from the heat. Mix in the chickpeas and aubergine (if using), then transfer to the fridge to cool until ready to re-cook.

Heat a little more oil in a large frying pan over a high heat. When the oil is quite hot, add an even layer of the chickpea mixture to the pan, spreading it out to cover the base of the pan. This will allow the chickpeas to caramelize on the bottom. Do not stir or touch the mixture until the chickpeas have become quite brown, almost burnt.

Quickly add the spinach and toss or stir until it begins to wilt. Remove from the heat and add the lemon juice. Serve piping hot with a sprinkling of sea salt.





[View on Edelweiss](#)

# Lido

## Recipes and Stories from Italy's Beach Clubs

### Melissa Pellegrino and Matthew Scialabba

**March 2026**  
9781958417744  
\$40.00 | Hardcover  
240 Pages | 6¾ × 9¾ in  
Full-color photography

**An intoxicating tour of Italian Lidos with lush photography, Italian recipes and more, from some of the most sought-after beach clubs in Italy.**

Brightly colored umbrellas dance in the wind, above matching sun beds in the same bold hues. The crystal blue water shimmers in the background and gently laps against the pebble beaches. Bronzed, glistening bodies dot the landscape. Like most things Italian, there is an art to a day at the beach.

*Lido* is a transporting exploration of the history, culture, and food of Italian beach clubs. Part 1 invites you to the clubs along the whole of the Italian coast. Part 2 shares over 60 recipes from appetitivi to dolci. Living la dolce vita has never been easier with recipes for Pinsa with Ricotta, Lobster Risotto, Puglian Bruschetta, and Pavlova with Fior Di Latte Cream.

Grab your towel and find your spot under the umbrella. The salty, sweet air and azure waters of the Lido beach clubs await.

**Matthew Scialabba** and **Melissa Pellegrino** are husband-and-wife chef-owners of the Italian restaurant Bufalina in Guilford, CT. They are well-versed in all things Italian, having visited all twenty-one regions of the country. They are the authors of two cookbooks, *The Italian Farmers' Table* and *The Southern Italian Farmers' Table*.

- **Published authors:** The Italian Farmer's Table (Three Forks, Nov 2009) and The Southern Italian Farmer's Table (Lyons Press, 2012).
- **Authors' restaurant reputation and connections:** Matthew and Melissa have amassed an active social media following for their restaurant, [Bufalina](#), and have a loyal customer base and are well connected in the food world
- **Beloved cuisine:** Italian cuisine, culture and lifestyle continues to be a popular topic.





**Antipasti**

## Roasted Fennel Salad with Warm Olive Vinaigrette

Serves 4

Shaved raw fennel with olives and citrus is a classic Italian pairing that is often served as an appetizer. Roasting the fennel brings out its natural sweetness, adding a deeper layer of flavor that couples nicely with the olives and tangy tangerines.

3 small fennel bulbs  
 4 tablespoons (60 ml) extra virgin olive oil  
 Kosher salt  
 1 cup (75 g) black Gaeta olives, pitted  
 1 cup (50 g) fresh basil leaves  
 1 cup (80 ml) red wine vinegar  
 1 teaspoon Dijon mustard  
 3 tangerines, peeled, segmented, and the segments halved  
 1 cup (50 g) fresh parsley leaves

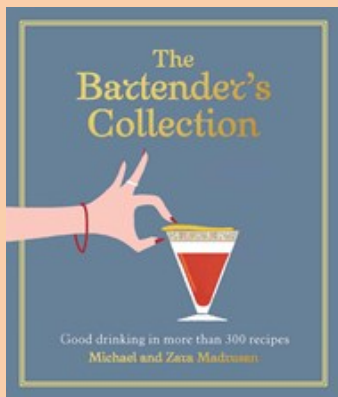
Position a rack in the center of the oven and preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.

Remove and discard the stalks and fronds from the fennel bulbs and then halve the bulbs lengthwise. Cut each half into slices ½ inch (1.3 cm) thick. Transfer to a large bowl and toss the fennel slices with 2 tablespoons of the oil and season with salt. Spread the fennel in a single layer, making sure not to overlap it, on the prepared baking sheet. Roast until tender and caramelized on the edges, about 30 minutes.

In a blender, combine the olives, basil, vinegar, and mustard. With the motor running, pour in the remaining 4 tablespoons (60 ml) oil and pulse the mixture, leaving it a little chunky. Transfer to a small saucepan and warm over medium heat.

On a serving platter, combine the fennel, tangerine pieces, and parsley. Spoon the warm vinaigrette over the vegetables. Serve immediately.





[View on Edelweiss](#)

#### Also Available



A Spot at the Bar: Welcome to the Everleigh  
9781743791318  
\$29.99 | Hardcover



## The Bartender's Collection

Good drinking in more than 300 recipes

April 2026  
9781761451287  
\$24.99 | Hardcover  
304 Pages | 6¼ × 7¾ in  
Full-color photography

***The Bartender's Collection* offers more than 300 divine cocktail recipes, covering spirits-based, wine-based, beer-based and non-alcoholic drinks.**

Having cut his teeth at Sasha Petraske's famed New York bar Milk & Honey, bartender Michael Madrusan brings with him years of experience to deliver golden era drinks. Starting with twists on classic negronis, martinis, champagne juleps, and gin fizzes, chapters also cover styles of beer, ideas for using port, sherry or champagne in cocktails, non-alcoholic cocktails, plus savoury drinks, like a Gordon's Cup. Michael also includes tips and tricks for hosting your own cocktail party, from how to choose glasses, decorations and napkins, to what to wear.

Come on a journey through the ultimate cocktail evening, starting with aperitifs at dusk, through pre-dinner drinks and digestifs, with nightcaps to round it all off. And, should you need it, the Marmalade Cocktail is an inventive hair of the dog for the morning after too.

**Michael Madrusan** has worked in bars in London and New York and left New York's Milk & Honey to open The Everleigh bar in partnership with Sasha Petraske in Melbourne Australia. Michael was nominated for International Bartender of the Year at Tales of Cocktail in New Orleans.

- **A new edition of *A Spot At the Bar***, with an updated title, cover, and a smaller format whilst still retaining luxurious look and feel and a new non-cocktails and drinks chapter.
- **More than 300 cocktail recipes:** Spirits-based, wine-based, beer-based and non-alcoholic drinks as well as tips on the use of ice, glassware and garnishes.
- **Award-winning author** Michael Madrusan made his reputation at Milk & Honey, New York where he was the protégé of the late, great Sasha Petraske.





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## Punches

There's something fun and innocent about sharing a drink. No, we're not talking about the stingy 'there are three of us, but we're only going to have one sip each' scenario. We're referring to that seemingly endless supply of punchy goodness that got everyone giddy at your last garden party.

To avoid being bowled over by just one glass, follow a simple recipe and measure your ingredients. Get the proportions right to begin with and you'll have everyone coming back for more. What the guests top it up with when your head is turned is tomorrow morning's worry ...

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## SHANDY GAFF N/A

Michael McNulty, Amboy, NYC,  
2014

15 ml (½ oz) lemon juice  
15 ml (½ oz) ginger syrup  
7 ml (¼ oz) honey syrup  
non-alcoholic IPA, to top  
lemon twist and candied  
ginger, to garnish

Add all ingredients except  
IPA to a shaker with ice and  
cube whip. Pour into a frozen  
Collins glass with ice and  
top with IPA. Garnish with  
a lemon twist (discard) and  
candied ginger.

## TEA RINFRESCO

The Connaught Bar, Aquilino  
Barone, Giorgio Bianchini & Mauro  
Nile, 2014

45 ml (1½ oz) pear juice  
30 ml (1 oz) brewed jasmine  
tea, cooled  
22 ml (¾ oz) lemon juice  
22 ml (¾ oz) ginger syrup  
soda, to top  
mint sprig and dried pear  
slice, to garnish

Add all ingredients except  
soda to a shaker with ice and  
cube whip. Pour into a frozen  
Collins glass with ice and top  
with soda. Garnish with mint  
sprig and dried pear slice.

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# Plat du Tour

Over 70 Timeless  
Regional French Recipes  
Guillaume Brahimi

May 2026  
9781761451997  
\$32.99 | Hardcover  
224 Pages | 6¼ × 9½ in  
Full-color photography

***Plat du Tour* is a celebration of French cuisine, culture, and the legendary *Tour de France*.**

Renowned chef and TV presenter **Guillaume Brahimi** takes readers on a gastronomic journey through the race's ever-changing route, showcasing 80 timeless regional recipes. From the seafood-rich dishes of Normandy to the rustic flavours of Provence and the indulgent pastries of Paris, this beautifully photographed cookbook captures the essence of France's diverse culinary heritage—bringing its most beloved flavors into your home kitchen.

**Guillaume Brahimi** is one of Australia's most respected chefs, renowned for his deep expertise in French cuisine. Trained under the legendary Michelin-starred chef Joël Robuchon in Paris, Guillaume moved to Sydney in 1990, where his acclaimed restaurant *Guillaume at Bennelong* became an icon of Australian fine dining. He later launched *Bistro Guillaume* in Melbourne and Perth, bringing classic French bistro fare to a wider audience.

- **A Culinary Tour of France:** Journey through the regions of the Tour de France with 80 timeless recipes celebrating the country's rich gastronomic heritage.
- **French Classics made Simple:** From rustic provincial dishes to elegant Parisian patisserie, these recipes bring the best of French cuisine into your home kitchen.
- **Stunning photography,** evocative travel stories, and insider knowledge from one of Australia's most celebrated French chefs.
- **A Trusted Voice in French Cuisine:** Guillaume Brahimi, Michelin-trained chef and host of popular TV programme *Plat du Tour*, shares his passion for France's food, culture, and tradition.



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# Whole King Prawns...

Cafe de Paris butter was created by Fredy Dumont in 1941 and served with sirloin steak at the restaurant Cafe de Paris in Geneva – and while the exact recipe remains a closely guarded secret, its fame has spread far beyond Switzerland. In this dish, I pair the butter with prawns (shrimp) instead of steak, letting its rich, aromatic flavour meet the sweetness of the prawns and the gentle aniseed of fennel. Be sure to prepare the butter a day ahead to let the flavours develop fully.

Place the butter in a large bowl, then stir or beat it gently to soften it. Add all the ingredients and mix until everything is combined. Set aside for at least 12 hours.

Preheat the oven to 220°C (430°F) conventional.

Place the prawns in an oven-proof dish and spread the butter over the flesh of each prawn. Put the prawns in the oven and cook for around 3 minutes, until the butter has melted over the prawns. Set aside.

For the salad, whisk the vinegar and oil together in a small bowl. Toss the remaining ingredients together in a bowl and drizzle with the dressing.

Serve the prawns with lemon halves and the salad on the side.

**Note** The leftover butter can be rolled in plastic wrap to form a log. Wrap tightly and refrigerate or freeze to use another time. The butter will keep for up to 2 weeks in the refrigerator or 1 month in the freezer.

**Serves 4**  
**Preparation time** 20 minutes,  
plus overnight chilling  
**Cooking time** 10 minutes

8 large king prawns (shrimp),  
shells on, split lengthways,  
legs removed with scissors  
lemon halves, to serve

**Cafe de Paris butter**  
250 g (9 oz) room temperature  
unsalted butter  
10 g (¼ oz) flat-leaf  
(Italian) parsley, finely  
chopped  
3 tablespoons finely chopped  
tarragon  
2 tablespoons finely chopped  
sage  
3 tablespoons finely chopped  
basil  
1 French shallot, finely chopped  
2 garlic cloves, finely chopped  
4 anchovies, finely chopped  
juice of ½ a lemon  
20 g (¾ oz) curry powder  
salt and white pepper, to taste

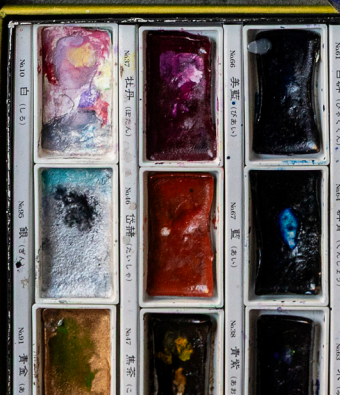
**Salad**  
2 tablespoons chardonnay  
vinegar  
80 ml (2½ fl oz) oil  
extra-virgin olive oil  
1 fennel bulb, finely sliced  
1 tablespoon finely chopped  
fennel fronds  
2 tablespoons finely chopped  
chervil  
2 tablespoons snipped chives  
3 tablespoons finely chopped  
flat-leaf (Italian) parsley  
2 tablespoons finely chopped  
basil



...with Cafe de Paris butter, fennel and herb salad

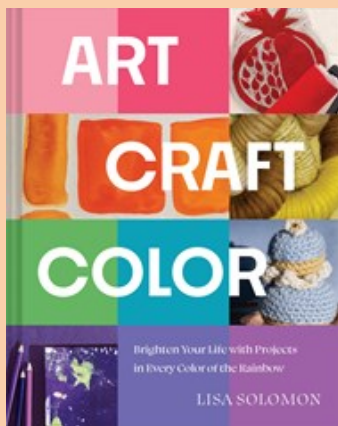








Craft



[View on Edelweiss](#)

# Art, Craft, Color

Brighten Your Life with  
Projects in Every Color  
of the Rainbow

**Lisa Solomon**

**March 2026**  
9781964786049  
\$35.00 | Hardcover  
240 Pages | 7½ × 8½ in  
Full-color photography

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**Unlock the full spectrum of your creativity with 25 vibrant craft projects in every color of the rainbow.**

Dive into a vibrant exploration of creativity where art meets craft in this stunning visual journey curated by celebrated artist Lisa Solomon. *Art, Craft, Color* offers 25 eye-candy, doable projects organized by color. This gorgeously photographed book serves as both an inspirational coffee table centerpiece and a hands-on guide, featuring contributions from a constellation of diverse artists whose work defies traditional categorization.

More than just a project book, *Art, Craft, Color* delves into the emotional and psychological impact of color through Solomon's insightful essays on color theory and artistic practice. Perfect for creators at any level, this rainbow-inspired collection invites you to infuse your life with purpose-driven creativity, embracing the transformative power of color across multiple media—from textiles and paper to painting and beyond, whether you are seeking aesthetic inspiration or practical how-to craft projects.

**Lisa Solomon** is an Oakland-based artist and teacher. Profoundly interested in the idea of hybridization (sparked from her Hapa heritage), her works revolve thematically around domesticity, craft, and personal histories. She is the author of many books, including, *A Field Guide To Color*, *The Color Meditation Deck*, *Crayola: A Visual Biography*, *20 Ways to Draw a Chair* and *Draw 500 Everyday Things*. She is also an instructor on *CreativeBug*.

- **Taps into current trends:** leaning into the trends of dopamine decorating and dressing, and the power of color to uplift and inspire.
- **Star-studded list of contributors:** artists book bring decades of experience and followers.
- **Caters to all Skill Levels:** projects span media, from textiles to paper, to painting.



# PART ONE

by Lisa Solomon



6 Cut your yarn from the bundle. (F) Thread your yarn needle with the end of the yarn, and then sew it up underneath your wrapping. Poke the needle out in between two pieces of yarn, and trim flush with the wrapping. (G, H, I) If there is any little bit left, just use the end of your needle to hide it between the yarn wraps. Once finished, you should only see your wrapped section and no out ends.

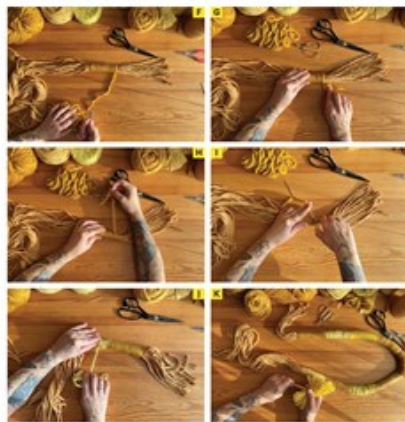
7 You've wrapped your first section—wonderful! Now continue on in the same fashion with your other colors of yarn until you get to the end of the string leaving the 8-inch (21 cm) section at the other end for the tassel. (L, K) You can change the size of the sections (they do not all need to be uniform), and repeat yarn colors if desired. You can create a bit of a pattern—repeating colors in sequence if you want. It's totally up to you!

8 Once your string is fully wrapped, it's time to tie it into a knot! The knot we will be tying is called a double coin knot.

- Lay your wrapped string down on a table. Make a loop to the right. (L)
- Make a second loop perpendicular to the first one. (M, N)

- Pass the end under, over and under the loops (like you are weaving!) (O)
- Pull both ends gently to tighten and to shape the knot evenly. (P)

Voilà! You now have a fiber wrapped double coin knot.





[View on Edelweiss](#)

# The Creative Playbook

## 365 Prompts to Supercharge Your Creativity

### Georgia Perry

June 2026

9781761452345

\$22.99 | Flexibound

352 Pages | 6¼ × 8¼ in

Full-color illustrations

**Creative Playbook: 365 Prompts to Supercharge Your Creativity** is a playful workbook designed to help you think in new ways. With prompts that spark spontaneity, curiosity, and experimentation, this daily practice will transform a creative spark into a steady flame by year's end.

Each page offers a prompt to ignite fresh ideas, challenge assumptions, and encourage new perspectives. You'll discover a mix of hands-on creative exercises and thought-provoking reflections. Some pages invite you to draw, write, or interact with your surroundings. At the start, you'll set your intentions, and throughout the journey Georgia provides check-ins that encourage you to reflect on your progress. You can flip to a random page or work through the book one day at a time – there are no rules.

Creativity isn't just for artists – it's for everyone. Whether you're brainstorming, problem-solving, or simply looking for a fresh way to see the world, creativity is a muscle that strengthens with use. This book is here to help you train it.

**Georgia Perry** is an author, illustrator and graphic designer. Known for her bold use of color and playful, energetic creations, Georgia's work is designed to spread joy. She is the author of four books – *Full Color*, *Rise & Shine*, *Blame It on the Juice* puzzle & *Happiness Chemicals*.

- **365 prompts:** a daily commitment to strengthening your creativity muscle.
- **Train your brain** to be more creative and creatively problem solve.
- **Develop creativity as a practice:** some pages will ask you to draw, write, or engage with your surroundings.
- **Bright, fun aesthetic** that will jump off the shelf.





66

Choose an item from your pantry. Write a detailed description of it without naming it. You might focus on its shape, texture, sound or weight.

67

Put on a favourite tune and dance your butt off for the entire song. No thinking, no judgement. When it ends, describe how you feel in three words.

70

You find a magical vending machine. Write down three snacks it sells and what happens when you eat them.



SNACK

EFFECT

.....

.....

.....

71

Choose a colour below that feels comforting to you right now. Write down one word that gives you the same feeling.





[View on Edelweiss](#)

## Knits to Wear

### Effortless Patterns by Kutova Kika Veronika Lindberg

February 2026  
9781761452239  
\$26.99 | Paperback - with  
flaps  
200 Pages | 8½ × 10¾ in  
Full-color photography

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***Knits to Wear* features 17 Scandinavian-inspired patterns that blend comfort with contemporary elegance.**

Create your own treasured pieces by one of today's most beloved knitwear designers, Veronika Lindberg (also known as Kutova Kika). *Knits to Wear* offers 17 patterns destined to become cherished favorites. From simple, timeless designs to modern pieces with a romantic twist, decorative textures and traditional colorwork, Veronika guides you in crafting stylish, everyday knits for year-round wear.

She also shares her expert tips and tricks to help you save time and knit like a pro, along with styling suggestions to inspire you to create pieces that reflect your unique personal style.

Including 17 patterns: 7 sweaters, 2 cardigans, 3 tops, 1 vest, 3 hats & 1 collar. Most sweaters, cardigans, vests and tops come in 9-10 sizes.

**Veronika Lindberg**, also known as Kutova Kika, is an internationally acclaimed knitwear designer. She is known for her modern, Scandinavian-inspired designs that combine comfort and contemporary elegance. With more than 600,000 active followers on her social media channels and many appearances in major international media outlets, including the *New York Times*, her work inspires knitters around the world to create effortlessly stylish knits.

- **Laine titles consistently sell well** in the US - 75k copies
- **Similar to 52 Weeks of Easy Knits** - 9k in the US.
- **Internationally acclaimed knitwear designer:** over 600k followers across social channels
- **Superstar in the knitting world** Veronika's video of her knitted wedding dress has over 6M views on Youtube!





#### STYLING TIP #8

Play with textures by layering your knit over a skirt and jeans, mixing unique and unexpected designs in your outfit. The combination adds depth and texture, turning a simple look into a fashion-forward statement.



#### STYLING TIP #9

Enhance a simple sweater top by pairing it with straight-leg pants in a matching shade for a cohesive look. The tonal harmony creates a streamlined silhouette, making your outfit feel polished yet laid-back, perfect for those warm, sunny days.



[View on Edelweiss](#)

#### Also Available



52 Weeks of Accessories  
9781761451317  
\$26.99 | Paperback - with flaps



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



## 52 Weeks of Scrap Yarn

Beautiful Patterns for  
Year-Round Knitting  
**Laine**

June 2026

9781761452628

\$26.99 | Paperback - with  
flaps

272 Pages | 8¼ × 10½ in

Full-color illustrations

**52 Weeks of Scrap Yarn** is an inspiring collection that contains 52 scrap yarn knitting patterns ranging from small to large projects, from accessories and home decor to sweaters and cardigans.

Some designs in the book are made entirely from scraps, while others incorporate them as an eye-catching design element. In addition to knitting, there are also a few crochet pieces.

Working with scrap yarn is fun, rewarding, and eco-friendly: it saves money, reduces waste, and frees up space in your yarn stash! Each project is unique, adding a playful and personal touch to the making process.

*52 Weeks of Scrap Yarn* is the latest addition to Laine Publishing's beloved *52 Weeks* series. The patterns come from 47 talented designers from around the world, with skill levels ranging from beginner to advanced. So dive into your stash and turn those hopeful skeins, stray balls, and even the tiniest leftovers into something beautiful.

**Laine** is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as **Laine**, their international knit and lifestyle magazine. They draw influence from the beauty of the everyday, cherish natural fibres and want to create timeless, long-lasting garments. Their intention is to inspire all to gather and share, to be part of a community of like-minded knitters, makers and thinkers from near and far.

- **The seventh book in Laine's incredibly popular 52 Weeks series**, 51k in the US.
- **Patterns from 47 talented knitwear designers.**
- **Also includes crochet projects.**
- **Fun, rewarding and ecological:** Working with scrap yarns saves money and creates more space in your yarn stash!







[View on Edelweiss](#)

## Also Available



Aussie Cozy Homes  
9781761217630  
\$6.99 | Paperback



Aussie Cozy Nature  
9781761217647  
\$6.99 | Paperback



# Aussie Cozy Baking

A sweet and happy  
Australian coloring book  
Mimimoo Illustration

February 2026  
9781761217623  
\$6.99 | Paperback  
48 Pages | 8½ × 8½ in  
Black and White  
Illustrations

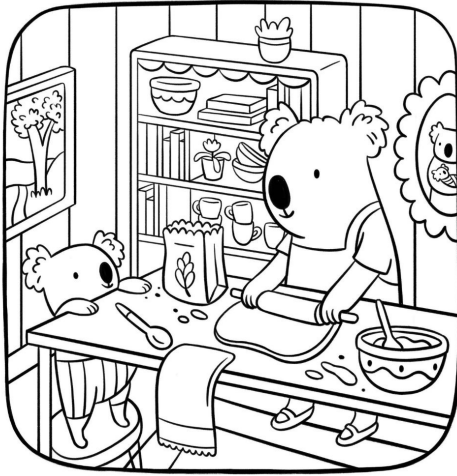
Take a moment to slow down with this heartwarming coloring book from Australian artist Mimi Purnell.

Perfect for quiet moments, *Aussie Cozy Baking* sparks childlike joy in the art of coloring. This delicious coloring book features a variety of cute and cozy hand-drawn images of Australian animals baking iconic and nostalgic Australian treats. All 20 illustrations will also be printed on single-sided pages to prevent bleed-through and keep your artwork looking cute and fresh.

A sweet escape from the hustle and bustle of everyday life, *Aussie Cozy Baking* invites you to unleash your imagination and bring these delectable delights and sweet scenes to life with vibrant colors. No matter the age, all inner artists find comfort and joy within these gorgeous pages.

**Mimi Purnell** is an Australian digital artist known for making bright and joyful illustrations. She draws inspiration from the places she travels in Australia and around the world.

- **Worldwide Craze:** With millions of books selling around the globe, the cozy coloring trend is set to ramp up across 2025 and beyond!
- **Koala Fever:** Australia's creatures are beloved the world over! This gorgeous series celebrates Australia's flora and fauna – keeping it cozy and soothing all the way.
- **Social Sensation:** Australia's own Mimimoo has over 150,000 YouTube subscribers and over 170,000 Instagram followers.





[View on Edelweiss](#)

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\$6.99 | Paperback



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February 2026  
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48 Pages | 8½ × 8½ in  
Black and White  
Illustrations

**Take a moment to slow down with this heartwarming coloring book from Australian artist Mimi Purnell.**

Perfect for quiet moments, *Aussie Cozy Homes* sparks childlike joy in the art of coloring. This serene coloring book features a variety of cute and cozy hand-drawn images of Australian animals and their little nature-inspired homes and gardens. All 20 illustrations will also be printed on single-sided pages to prevent bleed-through and keep your artwork looking cute and fresh.

A sweet escape from the hustle and bustle of everyday life, *Aussie Cozy Homes* invites you to unleash your imagination and bring these snuggly homes and sweet scenes to life with vibrant colours. No matter the age, all inner artists find comfort and joy within these gorgeous pages.

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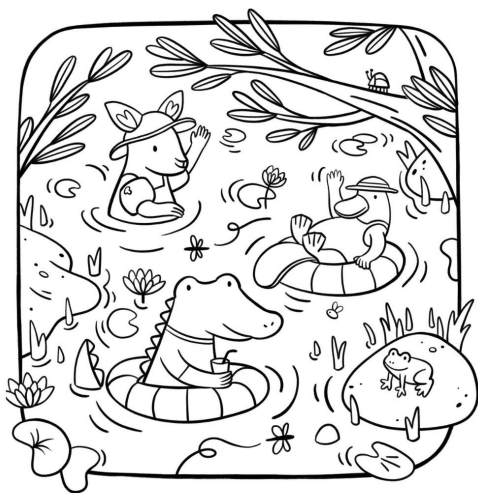
Take a moment to slow down with this heartwarming coloring book from Australian artist Mimi Purnell.

Perfect for quiet moments, *Aussie Cozy Nature* sparks childlike joy in the art of coloring. This irresistible coloring book features a variety of cute and cozy hand-drawn images of Australian animals tending to their gardens and frolicking in nature. All 20 illustrations will also be printed on single-sided pages to prevent bleed-through and keep your artwork looking cute and fresh.

A sweet escape from the hustle and bustle of everyday life, *Aussie Cozy Nature* invites you to unleash your imagination and bring beautiful Australian flora and fauna to life with vibrant colors. No matter the age, all inner artists can find comfort and joy within these gorgeous pages.

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# Home & Lifestyle



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**Also Available**



# Home

## DIY Recipes for a Toxin-Free, Low-Waste Life

### Harriet Birrell

**March 2026**  
9781761451881  
\$22.99 | Hardcover  
208 Pages | 6¾ × 8¾ in  
Full-color photography

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***Home: DIY Recipes for a Toxin-Free, Low-Waste Life* is a compendium of eco-friendly tips, tricks and recipes for the home – including natural cleaning and body care products, as well as delicious plant-based food alternatives.**

An updated edition of bestselling title, this book is a modern reference for anyone who wants to ditch their joyless supermarket habit, reduce plastic waste and save money ... and the world. With more than 60 recipes, chapters include: home; kitchen, bathroom; laundry; home; tools and rituals; and body, *Home* taps into people's ever-growing awareness of the consequences their buying choices have on the environment – and the fact that sometimes small steps and buying decisions can help drive significant change. Every room of the house is considered in this book (stain remover in the laundry, shower cleaner in the bathroom, dishwashing liquid in the kitchen) and presents alternatives to store-bought cleaning products, as well as a comprehensive chapter on body care (from toothpaste to shampoo to foaming hand wash).

*Home* celebrates a slower, more frugal and thoughtful life – one that benefits not only the inhabitant of the home, but the world.

**Harriet Birrell** is the author of two plant-based cookbooks (Natural Harriet and Whole), is a qualified health coach, and has studied plant-based nutrition at e-Cornell University. She is passionate about helping others reduce waste and live a cleaner, toxin-free life.

- **More than 60 recipes** with a small roster of ingredients. Taps into people's ever-growing awareness of the consequences their buying choices have on the environment.
- **People are concerned about the toxins, plastics, chemicals and syrups found in store bought products.** This book offers safe and easy-to-make recipes that take that worry away.
- **A guide to living a more sustainable life.**

MAKES: 30 ml (1 fl oz)

PREP TIME: 2 minutes

EQUIPMENT: roller bottle

Roller bottles are another great, compact way to take your perfume with you anywhere. I love how convenient the roller bottle makes it to apply! To ensure that the beautiful scent of the essential oils shines through, use a carrier oil with a low scent such as jojoba, sweet almond or fractionated coconut (the kind that stays liquid at room temperature). I like sweet almond oil, as it is very low in its own natural scent and comes from minimal processing. It's important to try to find roller bottles with metal (stainless steel) balls, as the oil in the perfume can cause plastic to leach chemicals. Always apply your roller to clean skin and do a patch test first.

30–40 essential oils of choice

2 teaspoons sweet almond or jojoba oil

½ teaspoon dried rose petals, lavender or coriander (optional)

## PERFUME ROLLER

Add your chosen blend of essential oils to your roller bottle. Carefully fill the remaining space with your chosen carrier oil, and dried flowers if using, before attaching the roller ball and lid and shaking well.

TO USE: Roll onto clean skin on any pulse points.



MAKES: about 24 small tablets

PREP TIME: 5 minutes

EQUIPMENT: natural rubber gloves, large bowl, mixing spoon, 2 ice cube trays (silicone if you have them) • lidded jar

## DISHWASHING TABLETS

These tablets are a great, easy way to avoid using chemicals without compromising on effectiveness. I like to make a few batches at a time so that we are nice and stocked up.

240 g (8½ oz) washing soda

120 g (4¼ oz) 100% food-grade citric acid

90 g (3¼ oz) 100% bicarbonate of soda (baking soda)

20 drops lemon essential oil (optional)

80 ml (2½ fl oz) 100% fresh lemon juice

Pull on gloves to protect your hands from the washing soda. In a large bowl, combine the washing soda, Epsom salts, bicarb soda and essential oil if using. Slowly add in the lemon juice, mixing as you pour. It will fizz as the lemon juice and bicarb react with each other. Continue to stir until well combined. Spoon the mixture into the ice cube trays and firmly press each one down. Set aside to dry for about 24 hours. Once set, pop the tablets out of the trays and store them in a lidded jar or container.

TO USE: Just use them as you would a store-bought dishwasher tablet. If you normally use a rinse aid, I find that 2 tablespoons of white vinegar added to the rinse-aid compartment does the trick.



[View on Edelweiss](#)

# Everyday Joy

## Creating Moments of Happiness at Home

Kate Nixon

April 2026

9781761451553

\$40.00 | Hardcover

272 Pages | 8½ × 10½ in

Full-color photography

*Everyday Joy* is full of design and entertaining secrets for making a home feel lived in and joyful – whether that be how to make your bed cosy, how to capture the ‘old soul, new spirit’ feeling in a kid’s room, or how to style your table, and what to serve, when friends come round for Sunday lunch.

*Everyday Joy* is broken up by time of day – **Rise, Shine and Restore** – and each part includes decorating ideas, as well as entertaining tips and easy recipes, from a brunch-friendly Fruit Crumble Cake to the perfect Chicken Sandwiches to dinner party favorites like Rosemary Lamb and Chicken and Tarragon Pie. Drawing on Kate Nixon’s wealth of experience as a designer and interiors editor for *Australian House & Garden*, *Everyday Joy* is a bible for home life akin to a Nancy Meyers’s film.

**Kate Nixon** is the founder and director of multi award-winning design studio and iconic homewares store – KATE NIXON. With a career spanning two decades in food and interiors styling and writing and a fifteen-year tenure as Houses and Interiors Editor at *Australian House & Garden* magazine, Kate shares her love of food, family and home through her warm, approachable style and layered, liveable interiors.

- **Coastal chic, Hamptons-style interiors** that feel high-end but not fussy or stuffy.
- **Decorating tips for every room**, as well as hosting ideas and simple recipes. A style bible for making your home a place you never want to leave.
- **Includes 30 simple recipes for entertaining**, such as a Caprese chocolate cake inspired by buying trips to Italy and a beautiful breakfast salad for hosting friends for brunch.
- **Kate’s range of homewares and textiles is sold in the US**. She has US travel plans to interiors roadshows in 2026.







*Foliage in all its forms is a firm favourite of mine for dressing and refreshing a space. More economical than flowers, a single sculptural stem or leafy mass instantly freshens a room. Foliage in your garden (or a friend's), or buy from your local nursery or market. There's beauty in the everyday – even clippings from common hedge plants such as Buxus, Juniperum and Murraya will brighten up a bedside, dining or entry table. For maximum effect, go for height and mass – think blossom branches, copper beech, smoke bush or tropical leaves. Mix and match foliage to create layers of tone and shape.*



[View on Edelweiss](#)

#### Also Available



Design: Art Deco  
9781964786469  
\$19.99 | Hardcover



## Design: Mid-Century Modern

Design Inspiration from Copenhagen to California

**Jenna M. McKnight**

April 2026  
9781964786452  
\$19.99 | Hardcover  
176 Pages | 6 × 8¼ in  
Full-color throughout

**Your handy, inspirational reference guide to the iconic Mid-Century Modern Style.**

Spanning the mid-1940s to the 1980s, the mid-century modern movement was an influential era celebrated for its clean lines, modest proportions, and functional approach to design. Designers defined a post-war aesthetic that embraced new materials like molded plastic, metal, and teak wood that could be crafted into practical, contemporary forms. *Design: Mid-Century Modern* introduces you to the celebrated icons that define the era, from Scandinavian furniture and the Bauhaus of Weimar to Brazilian concrete architecture and the sleek houses of Palm Springs. Discover this humanist design era that celebrated innovation.

This collectable guidebook helps you learn the basics of Mid-Century Modern style in architecture, graphic design, fashion, and interiors, and shows you how to incorporate these aesthetics into your home. Starting with an introduction by a leading design expert, you will discover the creatives and craftsmen that defined the era—from living room decor to the urban architecture of the age.

**Jenna M. McKnight** is an award-winning journalist, researcher, and digital strategist with a deep passion for architecture, design, and culture. Based in the Bay Area, she holds a PhD in Design and Planning. Jenna is features editor at *Dezeen* and has held senior positions at other major print and online publications, in addition to serving as the first digital editor at the global architecture firm Skidmore, Owings & Merrill.

- **Lively, colorful guides** that are quick references to iconic design styles, inspiration for the interested layperson to try creative projects.
- **Quickly learn the basics of each design style.**
- **Discover the creatives and craftsman** that left their design legacy on the era.
- **Introduction by a leading design expert.**



## CONTENTS

### INTRODUCTION

*Mid-Century Modern defined an era that celebrated innovation and widened horizons, embodied in sleek Scandinavian furniture and the Bauhaus of Weimar, to Brazilian concrete icons and the chic houses of Palm Springs.*

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2. Wassily Chair by Marcel Breuer, Germany, 1926
3. ET027 Adjustable Table, Eileen Gray, French Alps, 1927
4. Barcelona Pavillion, Ludwig Mies van der Rohe, Barcelona, 1929
5. Barcelona Chairs, Ludwig Mies van der Rohe, Barcelona, 1929
6. Green Pastures, Ruth Reeves, U.S.A., 1930
7. Villa Savoye, Le Corbusier and Pierre Jeanneret, Paris, 1931
8. Type 3 Desk Lamp, Kenneth Granger, England, 1931
9. L-Leg Stool, Aalto Aulis, Finland, 1933
10. Weizmann House, Aalto Aulis, Erich Mendelsohn, 1937

### FEATURE THE BAUHAUS SCHOOL

*Immersive education and an attempt to unify art and design*

11. Church La Purissima, Brique de la Mons, Monterrey, 1940
12. Tout Bois Chair, Jean Prouvé, France, 1941
13. LCW Eames Chair, Charles and Ray Eames, U.S.A., 1945
14. Il Venditore di Animali, Bruno Munari, Italy, 1945
15. Red Wing Pottery, Bix Zeisel, U.S.A., 1945
16. Chaise Longue, Joaquim Breveiro, Brazil 1947
17. 1709 Coffee Table, Isamu Noguchi, U.S.A., 1947
18. "Coupe" Collection, Edith Heuch, U.S.A., 1948

RUNNING HEAD

30

## MAISON DU MEXICO BIBLIOTHEQUE 1952

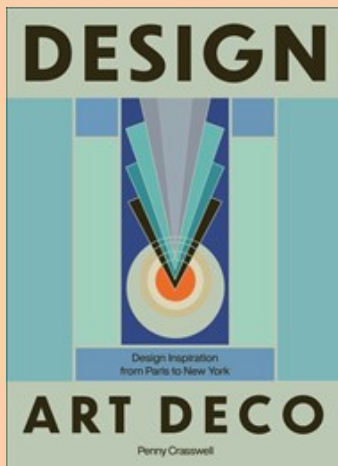
Charlotte Perriand, 1903-1999

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(RIGHT)  
Farnsworth House

RUNNING HEAD





[View on Edelweiss](#)

#### Also Available



Design: Mid-Century Modern  
9781964786452  
\$19.99 | Hardcover



## Design: Art Deco

Design Inspiration from  
Paris to New York  
Penny Craswell

April 2026  
9781964786469  
\$19.99 | Hardcover  
176 Pages | 6 × 8¼ in  
Full-color throughout

### Your handy, inspirational reference guide to the iconic Art Deco Style.

*Design: Art Deco* is your guide to the pioneering movement that influenced art forms including product design, graphic design, architecture, interiors, ceramics and textiles. Part design history, part inspiration, this fully immersive source book outlines the 60 key pieces and leading designers which defined the sleek and stylized forms of the Art Deco movement. 80 color photographs and extended features take the reader through the exhibitions of Paris, into the speakeasies of Manhattan, and aboard the first streamline vehicles.

This collectable guidebook helps you learn the basics of Art Deco style through visuals including architecture, graphics, fashion, and interiors, and shows you how to incorporate these aesthetics into your home. Starting with an introduction by a leading design expert, you will discover the creatives and craftsmen that left their design legacy—from living room decor to the urban and technological architecture of the age.

**Penny Craswell** is an editor, writer, and curator who specializes in design, craft, architecture, and interiors. She is the former editor of *Artichoke* magazine, deputy editor of *Indesign* magazine, and creative strategy associate at the Australian Design Centre. Penny has been published widely in design periodicals, books, and online media around the world. She is the author of *The New Sustainable House, Reclaimed: New Homes from Old Materials*, and *Design Lives Here*.

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- **Discover the creatives and craftsman** that left their design legacy on the era.
- **Introduction by a leading design expert.**



## DECO IN NEW YORK

SKYSCRAPERS AND MANHATTAN IN THE 1920'S

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EMPIRE STATE BUILDING

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Shreve, Lamb and Harmon 1930  
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THE CHRYSLER BUILDING,

405 Lexington Avenue  
William Van Alen, 1930  
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RUNNING HEAD

50

## THE "MANHATTAN" COCKTAIL SET

1934

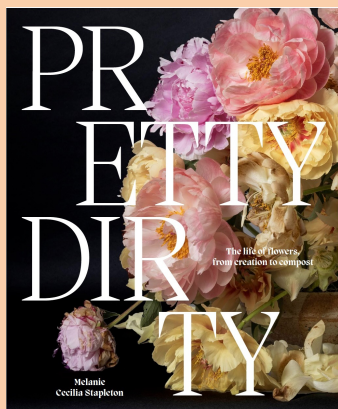
Norman Bel Geddes (1893 - 1958)

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RUNNING HEAD



ABOVE:  
Norman Bel Geddes,  
Cocktail Set, 1934



[View on Edelweiss](#)

# Pretty Dirty

The Life of Flowers,  
From Creation to  
Compost

**Melanie Cecilia  
Stapleton**

**March 2026**

9781761451263

\$40.00 | Hardcover

240 Pages | 9¼ × 11¼ in

Full-color photography

***Pretty Dirty* is no ordinary flower book: it's a richly illustrated ode to the life cycle of flowers, from how they've grown to arranging them in unique ways, to their inevitable decomposing and disposal.**

Melanie Cecilia Stapleton, of floral studio Cecilia Fox, is a tireless advocate for making the flower industry more sustainable. *Pretty Dirty* is richly illustrated with beautiful images of flowers in the wild, floral collaborations, both by Mel and her 'flowerfolk' from around the world, as well as stylized images of compost and floral waste that prove beauty is not just in the eye of the beholder. Mel will share her tips and tricks from a lifetime spent with flowers and feature stories from some of her favourite 'flower folk', from the growers and wholesalers to other florists and those leading the charge on changing this pretty dirty industry.

**Melanie Cecilia Stapleton** is the founder of the Cecilia Fox floral studio. She began her career in floristry at 16 in New Zealand. Moving to London and working under some of the city's most renowned florists, she found her love of event work. In 2004, she founded Cecilia Fox in Melbourne, Australia, and quickly gained a reputation for her creative and experimental botanical work. Her work has graced large-scale events and weddings at Australia's most sought-after events and venues. Dedicated to the growth and success of her industry, Mel then turned her attention to how her work and the flower world could be more sustainable.

- **A disruptor in the floral book space.** It echoes the title – *Pretty Dirty* – in its look and feel, as well as the book's content. It's not a twee flower arranging book.
- **A richly illustrated and beautiful object** that intersects art, environmentalism and beauty.
- **Champions sustainable floristry practices** for professional florists as well as flower lovers.
- **Practical tips for sourcing and styling flowers**, as well as personal stories of growers and floral artists.





# A LIST OF FLO WERS I LOVE

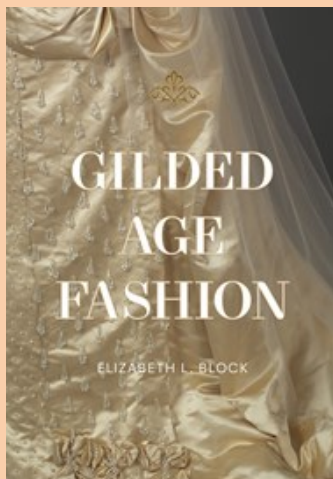








Fashion



[View on Edelweiss](#)

**Also Available**

# Gilded Age Fashion

## 50 Iconic Looks and the Stories Behind Them

### Elizabeth Block

**March 2026**

9781964786063

\$27.50 | Hardcover

144 Pages | 5¼ × 8½ in

Full-color throughout

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**Transport yourself to the exuberance and glamour of the Gilded Age era in the 1870s, '80s, and '90s.**

Showcasing fifty gowns created by late 19th century founders of couture, most exquisitely by the House of Worth in Paris, *Gilded Age Fashion* features the finest dresses of the era.

Author Elizabeth Block details the social etiquette and customs that guided the sartorial choices of the fabulously wealthy. Each sumptuous gown featured tells a story about its creator and the woman who wore it, and the opulent balls, opera nights, charity benefits, and society weddings she might have attended. Readers will delight in the vivid details and stories that bring these garments to life, revealing the personal narratives and politics that shaped the clothing of America's Gilded Age.

**Elizabeth L. Block**, an art historian, is a Senior Editor in the Publications and Editorial Department at The Metropolitan Museum of Art in New York. She earned her PhD in art history at The Graduate Center, City University of New York. She also holds an MA in American Studies from Columbia University, and a BA in English and Art History from The George Washington University. She is the author of *Beyond Vanity: The History and Power of Hairdressing*, and *Dressing Up: The Women Who Influenced French Fashion*. Her articles appear in *American Art*, *Town & Country*, and *Slate*.

- **Perfect for Fashion and history enthusiasts.**
- **Built in Audience** - Fans of *The Gilded Age* on HBO Max and devoted watchers of Netflix and BBC historical dramas will love this book.
- **Author credentials:** Elizabeth is an expert on the era and a curator at the Metropolitan Museum of Art.



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INTRODUCTION:  
Gilded Age Fashion 000

MODISH MORNINGS 000

GENTEEL AFTERNOONS 000

ELEGANT EVENINGS 000

STATELY WEDDINGS 000

OPULENT BALLS 000

ROYAL COURTS 000

LUXURY AND LEGACY 000

## Contents



\*  
In spring 1886, Emily Warren Rowbling was presented at court in London wearing this regal gown of lush yellow satin with a purple velvet train embroidered with garlands of roses and orchids.



†  
Evening slippers in yellow satin with a pointed toe, embroidered toes and straps, and pearl bows were custom-made to match Rowbling's gown.



[View on Edelweiss](#)

#### Also Available



Megan Hess: Perfume  
9781761451546  
\$22.99 | Hardcover



Megan Hess: The Bag  
9781743797372  
\$22.99 | Hardcover



## Megan Hess:

## The Gown

### Megan Hess

May 2026

9781761451676

\$22.99 | Hardcover

144 Pages | 4½ × 6½ in

Full-color illustrations

**Megan Hess: *The Gown*** is a stunning, pocket-sized illustrated celebration of the most iconic gowns throughout fashion history, brought to life by internationally renowned fashion illustrator Megan Hess.

As the fifth installment in her bestselling *Ultimate Fashion Wardrobe* series, this beautiful gift book explores the unforgettable gowns that have graced red carpets, couture runways and the pages of fashion history. From timeless Hollywood glamour to groundbreaking haute couture, each gown is a tribute to the artistry and allure of great design.

Featuring more than 20 breathtaking gowns from fashion houses, such as Chanel, Christian Dior, Alexander McQueen, Valentino, Prada and more, and filled with fascinating insights about each creation, **Megan Hess: *The Gown*** is a must-have for fashion lovers, collectors and anyone enchanted by the transformative power of a truly iconic dress.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harpers Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children: *Claris: The Chicest Mouse in Paris* and *Young Queens Collection*.

- **The next in Megan Hess's Ultimate Fashion Wardrobe series**, following on from *The Little Black Dress*, *The Shoe*, *The Bag* and *Perfume*. Readers can build on the series as if you would build on an outfit.
- **Beautiful pocket-sized package** (with foiled cover and gilt-edged book block) that is the perfect gift format, opening this series up to a wider market, and allowing for on-counter merchandising.
- **2 million books sold** across ten languages.



# Alberta Ferretti

autumn–winter  
limited edition

2019



2

This gown's sculptural silhouette, with voluminous oversized sleeves and floor-sweeping A-line skirt, draws the eye. The lack of embellishments gives it a peaceful elegance. This simplicity combined with the fabric's wonderful golden glow makes the gown feel otherworldly. In releasing her autumn 2019 limited edition collection, Alberta Ferretti said that we need dreams and magic in our lives, and this creation brings both.

3

# Carolina Herrera

autumn–winter  
ready-to-wear

2024

Carolina Herrera is famous for her classic elite feminine style, having dressed American first ladies and European royalty. In this collection, Wes Gordon – creative director of Carolina Herrera – explores the concept of beauty as power. This gown, a diaphanous sheath layered in romantic pink ruffles, is made regal by the accompanying floor-length cape, tied at the collarbone with a swooping bow.

4



5

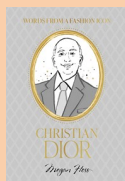


[View on Edelweiss](#)

#### Also Available



Words from a Fashion Icon: Coco Chanel  
9781761451331  
\$19.99 | Hardcover



Words from a Fashion Icon:  
Christian Dior  
9781761451348  
\$19.99 | Hardcover



## Words from a Fashion Icon:

### Yves Saint Laurent

**March 2026**  
9781761452512  
\$19.99 | Hardcover  
144 Pages | 4½ × 6½ in  
Full-color illustrations

***Words from a Fashion Icon: Yves Saint Laurent* is a beautifully illustrated collection of quotes, featuring Megan Hess's iconic and widely beloved artwork.**

This elegant gift book features the best and inspiring quotes from one of the most celebrated figures in fashion history.

*Words from a Fashion Icon: Yves Saint Laurent* features all new illustrations and content from Megan Hess in this beautiful gem of a gift book. Other fashion icons in the *Words from a Fashion Icon* series include: Guccio Gucci, Coco Chanel, Marilyn Monroe, Christian Dior and Hubert de Givenchy

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harpers Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Megan is the author of many bestselling fashion books and two sensational series for children: *Claris: The Chicest Mouse in Paris* and *Young Queens Collection*.

- **New small format quote book** featuring Megan's beloved illustrations.
- **Collect and Celebrate** with 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to.
- **2 million copies sold** in multiple languages.



112

Fashion is  
like a party.  
Getting dressed  
is preparing  
to play a role.

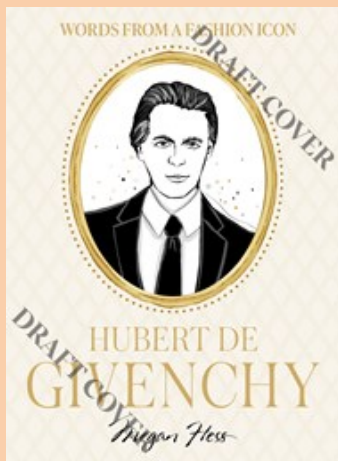
113



28

I want to  
create a  
scandal.

29



[View on Edelweiss](#)

#### Also Available



Words from a Fashion Icon: Marilyn Monroe

9781761451355

\$19.99 | Hardcover



Words from a Fashion Icon:

Christian Dior

9781761451348

\$19.99 | Hardcover



## Words from a Fashion Icon:

### Hubert de Givenchy

March 2026

9781761452581

\$19.99 | Hardcover

144 Pages | 4½ × 6½ in

Full-color illustrations

***Words from a Fashion Icon: Hubert de Givenchy* is a beautifully illustrated collection of quotes, featuring Megan Hess's iconic and widely beloved artwork.**

This elegant gift book features the best and inspiring quotes from one of the most celebrated figures in fashion history.

*Words from a Fashion Icon: Hubert de Givenchy* features all new illustrations and content from Megan Hess in this beautiful gem of a gift book. Other fashion icons in the *Words from a Fashion Icon* series include: Guccio Gucci, Coco Chanel, Marilyn Monroe, Christian Dior and Yves Saint Laurent.

**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.

- **New small format quote book** featuring Megan's beloved illustrations.
- **Collect and Celebrate** with 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to.
- **2 million copies sold** in multiple languages.





70

The classical  
never meant  
boring.

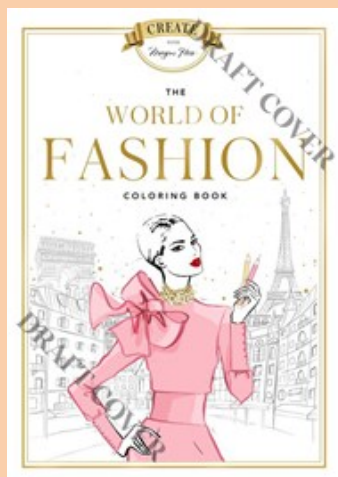
71

If there is  
willingness  
and health,  
I will do it.

30



31



[View on Edelweiss](#)

**Also Available**

**Megan Hess:**

## **The World of Fashion Coloring Book**

**May 2026**

9781761452789

\$18.99 | Paperback with flaps

96 Pages | 9¼ × 11 in

Full-color illustrations

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**Step into Megan Hess's luxurious world of fashion with this sophisticated coloring book, perfect for fashion enthusiasts, Megan Hess fans, and anyone with a flair for style.**

Featuring more than 40 beautifully detailed illustrations, this book invites you to bring the world of fashion and design to life. From glamorous outfits to dazzling accessories and stylish designer settings, every page offers a chance to express your creativity and celebrate the art of fashion.

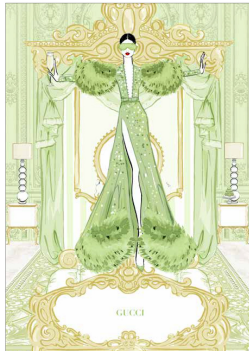
**Megan Hess** is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of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

- New format extending on Megan Hess's ever-popular brand.
- **A curated collection** of more than 40 elegant, high-fashion illustrations inspired by the world of fashion - ready to be brought to life with color.
- **Perfect for fans of Megan Hess** and fashion enthusiasts
- **Merges the worlds of fashion illustration** and mindful coloring.
- **A stylish keepsake**, this book is perfect for gifting to fashionistas, creatives and anyone who adores Megan Hess, fashion, design and creativity.
- **2 million copies sold** in multiple languages.



‘I only drink *Champagne*  
on two occasions,  
when I am in *love* and  
when I am not.’

Coco Chanel



6

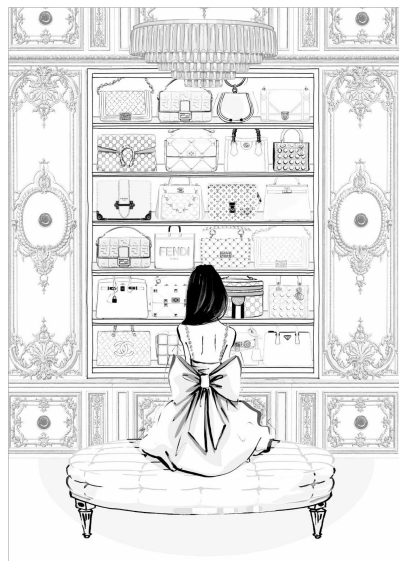


7

A bag can be a vital tool, a decoration, an investment,  
a little piece of our identity and a whole lot of history.  
It can sparkle at our wrist, or slip across our shoulder  
and it carries our memories, along with our lipbalm.



8



9





# Wellbeing & Inspirational



[View on Edelweiss](#)

# Get Real

## 30 Stories of Female Founders and Other Lessons in Business

Lisa Teh

February 2026  
9781761451386  
\$32.99 | Flexibound  
272 Pages | 6½ × 9¼ in  
Full-color photography

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***Get Real* is a business book for women filled with inspirational and honest stories of starting, scaling and failing in business.**

Lisa Teh was inspired to write *Get Real* after realizing her summer reading list had plenty of business books written for, and by, men, but very few by women. This fueled her desire to inspire women to follow their start-up dreams, but to also give them practical advice via her own learnings from running and scaling successful businesses.

If you've ever wanted to start your own business, are currently doing a side hustle or are looking to take your business to the next level, this is the book for you. With 30 lessons from amazing women – in fields ranging from fashion and beauty to tech and healthcare – on topics from how to find your business idea, raising money, scaling, marketing your brand, backing yourself, how to build resilience and much more.

**Lisa Teh** is a passionate storyteller and digital entrepreneur. After starting her career as a tax lawyer, Lisa noticed a new online trend – blogging – and started her first business, Couturing. She then transitioned to working in fashion marketing, and then opened her first digital marketing agency. Since then, she has written three books, hosted three podcasts, created a brand and launched a tech platform. Lisa is a Melbourne 3000 Board Member, LinkedIn Top Voice and recognized as one of the 40 Under 40 Most Influential Asian Australians.

- **Fills a gap in the market for female entrepreneurial books.**
- **Features 12 US founders.**
- **Each chapter includes teachings from Lisa's business life.**
- **Inspires women to follow their start-up dreams** but is serious and realistic about the challenges involved – with no #girlboss rhetoric.



## 1

## STARTING FROM SCRATCH

Every business begins with an idea, but for many aspiring entrepreneurs this is also where the journey ends. The daunting task of coming up with a viable business concept can feel like trying to pull a rabbit out of an empty hat. How do you conjure something from nothing? How do you know if your brainwave is any good? And how do you even start?



The reality is this: there is no magic formula for generating the perfect business idea. If there were, we'd all be billionaires. But while there's no guaranteed path to the 'next big thing', what we do have are strategies, mindsets and exercises which can significantly increase your chances of stumbling upon that golden nugget.

You have a unique perspective, particularly as a female entrepreneur. Your experiences, insights and approach to problem-solving can lead to innovative solutions that might not have been considered before. The world needs more diverse voices in entrepreneurship, and your idea, shaped by your individual viewpoint, has the potential to not only create a successful business but also to make a meaningful impact on the world.

## THE MYTH OF THE EUREKA MOMENT

First, let's dispel a common myth:

The idea that great business concepts come in a flash of inspiration – fully formed and ready to make millions – is just not reality. While these eureka moments do happen, they're the exception, not the rule. More often, successful business ideas are the result of observation, iteration and sheer persistence.

There is often a misconception that you need to find your game-changing idea on your own. The reality is that the best ideas often come when you talk to others. You might be sharing a meal, complaining about something that is bothering you or brainstorming possible business ideas based on trends in the market. Having someone you can bounce off gives you a constructive way to flesh out an idea, or stop you going too far down a path that has little to no potential.

It often starts with noticing a problem or inefficiency in everyday life. This initial observation might spark a thought. There must be a better way to do this. From there, it's on to brainstorming, prototyping and refining. It might take months or even years of tweaking and improving before the initial concept evolves into a viable product or service that's ready to revolutionise an industry.

Elle Russell, co-founder of one of the leading companies in the AI space, NightCafe, is the perfect example of how an initial idea can become a revolutionary product. The genesis came from a simple observation about the interior of her home, which she shared with her husband, Angus. Angus spent ages scrolling online for art but couldn't find anything personal enough. That's when he looked into generating personalised images using AI. What began as a solution to a personal problem has now grown to 24 million user accounts in under five years, demonstrating the power of iterative development and adaptability.

GET REAL 9

## Try this exercise to identify potential opportunities:

Start by listing three to five demographics you're not part of but find interesting. These could be:

- different age groups (seniors, teenagers, new parents)
- people with specific circumstances (remote workers, frequent travellers, people with dietary restrictions)
- communities with unique needs (people with disabilities, cultural groups, rural residents)

For each group, do some initial research:

- Join online forums or social media groups where they gather.
- Read reviews of products/services aimed at them.
- If possible, have conversations with people from these groups.
- Look for recurring complaints or wishes in their discussions.

As you research, document:

- What frustrates them about existing solutions?
- What do they wish existed but can't live?
- What workarounds have they created to address their problems?
- What are they spending too much time or money on?

## EMBRACING THE PROCESS

Thinking of an idea is not easy, and failure will be part of the process. The good news is that each failed idea is a learning opportunity and brings you one step closer to the right concept. Many successful entrepreneurs have shaken off previous ventures that didn't work out but provided valuable lessons. The concept of how to turn failure into something positive is discussed further in Chapter 7.

**Finding your business idea is rarely a linear process. It's more likely to be a winding path, with plenty of dead ends and unexpected detours. The key is to embrace this journey.**

EACH FAILED  
IDEA IS A LEARNING  
OPPORTUNITY.





[View on Edelweiss](#)

# The Fair Share

## The Life-Changing Four-Week Program to Ease Your Mental Load

### Chantel Mila

April 2026

9781923390065

\$22.99 | Paperback

240 Pages | 6¼ × 9¼ in

Full-color throughout

**A guidebook to sharing the mental load in your household – and how to make it quick, fun and practical.**

We all know that the mental load is often shared unequally, falling unfairly on women. We also know that this heavy load can have negative long-term effects on our mental health. It's high time that we share the load fair and square – and Chantel Mila, who has garnered a global following for her best-practice home-organizing and cleaning tips, is here to help.

Follow Chantel's four-week program to transform your home life:

- Week 1: Create your Master List of chores
- Week 2: Get the whole household involved
- Week 3: Establish routines
- Week 4: Build habits and shift your mindset

Chantel will show you how to get the entire household, including your partner and kids, involved in cleaning and meal preparation and planning. The book is packed with practical, everyday hacks, routines and exercises to make this process interactive and fun.

**Chantel Mila**, also known as Mama Mila, has become a household name for her practical and creative approach to everyday life. Chantel posts recipes and home hacks, and has a reach of over 4 million. Chantel's audience turns to her for the very best recommendations in home styling, cleaning hacks and all things home and lifestyle. She is a favorite with global brands and audiences alike.

- **Timely Subject Matter:** The conversation about mental load is becoming ever more urgent.
- **For fans of *Fair Play*** who want something even more practical.
- **4 million followers with 50% based in the US.**
- **Featured in the US Media:** *Good Morning America*, *BuzzFeed* and the *Daily Mail US*.
- **Gift Format:** Full-color and fully illustrated, with plenty of gorgeous, aspirational imagery.



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## Introduction

# Understanding the Mental Load

the invisible workload, and building routines and a system that works for the entire household.

With my work on social media, I spend a lot of time sharing cleaning tips, organising hacks and home routines that help people feel more in control of their home environment. You may have a copy of my book *The Dream Clean*, which shares a lot of my favourite DIY cleaners, lower-tox recipes and home routines to make your home look and feel amazing. There is something so soothing and calming about walking into a freshly cleaned space or falling asleep at night with fresh, crisp linen. I truly believe it is the ultimate form of self-care.

What people often see on my page is the beautifully folded towels, shiny countertops and colour-coded fridge shelves. But what's harder to capture in a video or post is the mental load – that invisible, emotional labour behind keeping a home running. And it's time we start to open up about it.

### What is the mental load?

The mental load is the invisible, ongoing mental checklist involved in managing a household and family life. It's not only what needs to be done and the tasks themselves: it's also organising, planning, remembering, anticipating and coordinating them. This could be remembering to schedule appointments, writing down grocery lists as household items are finished, keeping track of school events and extracurriculars, and making sure bills are paid on time.

In a lot of cases, the mental load can fall more heavily on one person in a relationship, who often ends up carrying most of that invisible load. But it's not necessarily because the other partner is unwilling to help. It may just be that the planning and day-to-day details may not be front of mind for both people, or that one person has done it for so long it's become the norm or habit.

The process of exposing inequality in the mental load and making it more fair for everyone is not about pointing fingers or placing blame. It's about raising awareness. And sharing the mental load is not just about the sharing of responsibilities – which of course is important too – it's also about sharing the noticing, anticipating and organising that goes into keeping the home running smoothly.

The mental load is invisible, but it can often sound like the following:

'Don't forget, we need to get a birthday gift for your mum this weekend.'

'We need to buy new soccer shoes for our son.'

'After you go to the gym, can you swing past the grocery store as it's on your way home, we're out of toothpaste.'

'Don't forget to pack the kids' lunches.'

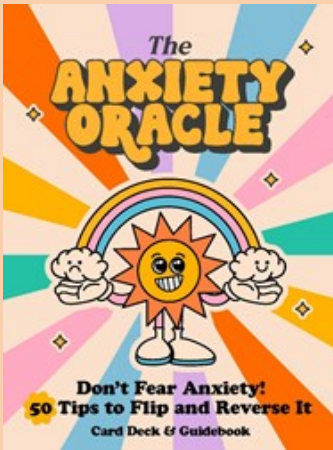
'The bin bags are running low, so I'll add this to the shopping list.'

'This is the season we rotate the kids' clothes, so I'm going to start that this weekend.'

Sound familiar?

Have you had those moments where your brain can't switch off because it's too busy making lists? I like to call this my mental podcast, where the never ending chattering and list-making ends up keeping me awake at night.

INTRODUCTION



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#### Also Available



The Happiness Chemicals  
9781743797457  
\$19.99 | Cards



## The Anxiety Oracle Deck

Don't Fear Anxiety -  
Learn to Flip and  
Reverse It  
**Sharon Selby**

**February 2026**  
9781761452604  
\$19.99  
64 Pages | 4½ × 5¾ in  
Full-color throughout

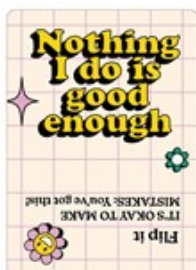
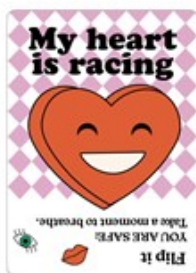
**The perfect card deck and book guide to flipping (literally!) feelings of anxiety, worry or if you're just feeling down.**

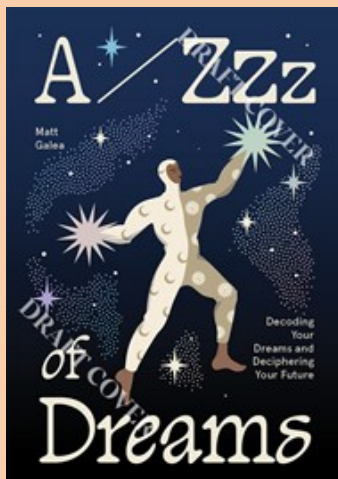
Whether you have a diagnosis of anxiety or simply feel that you are anxious and worried, it can be difficult to identify the exact feeling. Shuffle the cards or draw them one at a time and compare what you are feeling with what is on the card. Does it tie up with how you feel? Stop and read the card. If it's not quite right, move onto the next card. Card fronts show how to instantly flip or reframe negative or unkind thoughts to bring instant peace and reassurance. The card backs offer explanations to understand what is happening to you, and to remind you that this is temporary. It will also include a Reverse It tip to instantly feel better.

The book includes more holistic, prolonged routes to coping with anxiety to make sure that there is no sense this is a flippant or quick-fix-only product.

**Sharon Selby** is a Registered Clinical Counsellor based in Vancouver, Canada with over 27 years of experience in the field. She is also an accomplished author, educator, and public speaker, deeply committed to reducing the rising rates of anxiety. Sharon has been featured in various media outlets including television, radio, TEDx, newspapers, podcasts and summits.

- **Card deck exploring the symptoms of anxiety** through the format of a trendy oracle deck.
- **Includes a paperback book** along with the cards packaged in a handy box format.
- **Better understand symptoms of anxiety** and begin the process of recovery.
- **Learn how to re-frame common negative thoughts** and how to cope with physical symptoms like a racing heart or butterflies in the stomach.
- **Written by an experienced counsellor** and expert in anxiety.





[View on Edelweiss](#)

# A-Zzz of Dreams

## Decoding Your Dreams and Deciphering Your Future

**Matt Galea**

**May 2026**  
9781761452178  
\$19.99 | Hardcover  
176 Pages | 4½ × 6½ in  
Full-color illustrations

***A-Zzz of Dreams: Decoding Your Dreams and Deciphering Your Future*** is your go-to dream decoder, helping you figure out what your nightly visions are trying to tell you, based on both metaphysical wisdom and science.

Have you ever woken up in the morning and wondered what your dreams were trying to tell you? *A-Zzz of Dreams* is your lifelong companion, guiding you in analyzing the meaning behind your nightly visions and how to harness this wisdom to make positive changes in your life. Including a guide to decoding your dreams and a comprehensive A-Z of dream symbolism, you will never be left wondering again. Additionally, you will learn about the 10 types of dreams and how understanding them can add even deeper meaning to your dream interpretations.

Lavishly illustrated in full-color by Argentinian artist and designer Daiana Ruiz, you'll find yourself returning to this book time and time again to gain a deeper understanding of your psyche and make positive changes in your life.

**Matt Galea** is a journalist and astrologer with over ten years of experience in media, currently the Deputy Editor at Pedestrian and Tinders in-house astrologer. He is a trusted source in all things astrology and mysticism and is often called upon by various publications, media outlets, radio shows and podcasts as an oracle of sorts. He is the author of *How to Spot the (Star) Signs*.

- **Perfect for astrology lovers and people interested in psychology.**
- **Dreams are not just random nightly hallucinations** — they hold great significance and provide deep insight into our daily lives and subconscious thoughts.
- **Introduces you to the 10 types of dreams** and offers a guide to decoding your dreams.





# Interpreting your dreams

Throughout history, people from many different cultures, civilisations and spiritual traditions have placed great importance on interpreting dreams. People who lived in ancient civilisations in Mesopotamia and Egypt carved dream symbols onto clay tablets and analysed the symbols to provide answers. Even then, people understood that it's not just the exact subject matter of the dream that is important, but also what the images represent. The famed Austrian neurologist Sigmund Freud, founder of psychoanalysis, said our brains create symbolic dreams, rather than literal visions, so that we aren't frightened when we awaken.

The art of decoding dreams is tricky and takes time and practice. Each dream contains puzzle pieces that you need to put together and interpret to figure out what it's trying to tell you. Sometimes the meaning isn't immediately obvious – it may take time to understand its purpose. In this section, I've provided some advice on how to interpret your dreams.

7



**ACCUSED** If you're accusing someone of something in a dream, expect turmoil with those around you in real life as issues rise to the surface. If you're the one being accused, it means you feel guilty about your treatment of others.

**ACHES** If you have a physical injury in real life, pay no attention to this dream. If not, beware of someone who is taking advantage of you.

**ACTING** To see yourself acting in a movie, TV show or play is a sign that you need to address and unpack the hidden parts of yourself. It can also reflect that you are playing a certain role or taking on a persona in your waking life – perhaps you're putting up a front and not being open about your true feelings in order to save face or appease others.

**ADDICTION** To dream of being addicted to something means that you are being held hostage by a particular situation or person in your waking life and you need to cut the cord to free yourself.

A



18

**ADOPTION** If you were not adopted and you dream of being adopted, it's a sign that a pregnancy announcement or a change to your living situation is coming.

**ADVENTURE** To dream of adventure indicates that you're bored in your waking life and need excitement.



**ADVICE** Any advice that you're given in a dream is a message from either the cosmic world or your subconscious. It may not be intended to be taken literally – it might simply be telling you to listen and accept guidance from those around you, or to trust your inner instincts. Either way, by dissecting the dreamland advice, you can find answers to the problems of your waking life.

A

**AIRPLANE** When we see an airplane in our dreams, it symbolises that we are moving to a new phase in life: a new job, relationship or mindset. If the plane is flying low, the changes are already underway so act now if this is an issue for you. If the plane crashes, there are obstacles that you need to overcome. If you miss your flight, this means you have lost control of your life and need to correct your course.

19



Travel





[View on Edelweiss](#)

# The Intrepid List Culture

50 cultural experiences  
to change the way you  
travel  
**Intrepid**

**May 2026**

9781741179774

\$17.99 | Flexibound

160 Pages | 5¼ × 7¼ in

Full-color throughout

*The Intrepid List Culture* is a collection of 50 unique and enthralling cultural experiences from around the globe. This book is for the intrepid travelers – the explorers, thrill-seekers, foodies and festival-goers – those that have a curiosity about the people and places that make up this amazing planet.

This pocket-sized guidebook will inspire you to discover new destinations or see the classics from a different perspective, beyond the glossy brochures and Instagram posts. These experiences will help you get under the skin of a place, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing.

**Intrepid Travel** has been on a mission to create positive change through the joy of travel since 1989. Headquartered in Australia, Intrepid offers over 1000 small group adventures across every continent. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit.

In 2023, Intrepid was named one of TIME Magazine's 100 Most Influential Companies, with other recent accolades including Fast Company's Most Innovative Companies award (2021, 2022, 2023), the Best for the World - Governance award from B Lab, B Corporation (2022), and TTG Media's Touring & Adventure Operator of the Year (2022).

- From Intrepid Travel, a global industry leader in small group travel, founded in Australia. They are a certified B Corp and a trusted name in travel tours, providing solid travel experiences and responsible, ethical business practices.



**XX**  
String cheese,  
chorizo, mezzal and  
grasshoppers

**XX**  
Sample the world's  
best baklava

**XX**  
Craft beer pilgrimage  
to Bangalore

**XX**  
Fine dining with  
foraged foods and  
traditional technique

**XX**  
High tea in paradise

**XX**  
Exploring Bohemian  
beer history

**XX**  
Sip and sample with  
locals at a *bacaro*

**XX**  
Dublin's signature  
spice bags

**XX**  
Savouring American  
barbecue



# FOOD & DRINK



Mouth-watering baklava on display

## Sylvia Athanaspoulou SUPPORT LOCAL PRODUCERS AND COOK UP A STORM

Whenever I visit a new place, I love to explore the local food market. It's a great way to better understand the culture and everyday life of the local community. The best time to visit a neighbourhood food market is early morning to beat the crowds and interact with local farmers and vendors one-on-one. I usually wander around the stalls sampling regional delicacies and am always open to trying new and unfamiliar foods.

This is a wonderful chance to observe, smell and taste fresh fruits, cheeses, bread, honey and other specialties. And by buying from in-town farmers and producers, I can be sure that I am supporting the local economy.

BRETT ATKINSON

## SAMPLE THE WORLD'S BEST BAKLAVA

GAZIANTEP, TÜRKİYE

Residents of Türkiye's biggest cities travel to Gaziantep just to eat. Flights back to Istanbul, Ankara and Izmir are full of travellers stuffing boxes of the world's best baklava – crammed with local *fistik* (pistachios) grown on the sunbaked plains of Mesopotamia – into the overhead lockers. The fragrant nuts are widely used in sweet and savoury dishes in the city, which combines the culinary influences of Türkiye and nearby Syria.

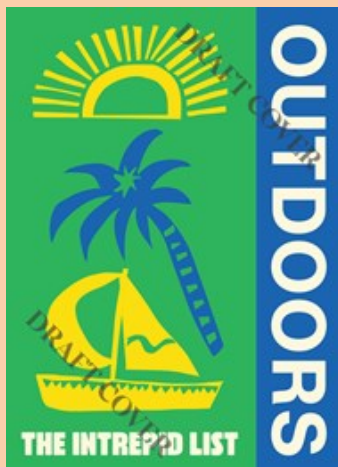
Due to an influx of migrants fleeing conflict – the Syrian city of Aleppo is 130km (81 miles) to the south – the influence of Gaziantep's close neighbour is strongly felt around the Irani bazaar neighbourhood. Before exploring Gaziantep's culinary highlights, a breakfast of Arabic coffee and flatbreads dipped in olive oil and the heady spice mix of *za'atar* is recommended.

Baklava from both Gulluoglu and Imam Cagdas is renowned across Türkiye and the Middle East, while Katmerci Murat's skilled bakers turn out gossamer-light *katmer* crepes layered with chopped pistachios, sugar, and *kaymak*, an unctuous Turkish spin on clotted cream.

A popular local dish at Imam Cagdas is *ali nazik*, smoked and spiced eggplant topped with sautéed lamb, while southeastern Anatolia's famous fat-tailed sheep are made into charcoal-grilled kebabs at smoky spots all around the honey-coloured old town.

Of course, a local variation incorporates the region's superb *fistik*. When the sun sets, wood-fired ovens dispense charred *lahmacun*, a pizza-like flatbread best enjoyed rolled up with fresh herbs and topped with lemon juice and a chilli hit from spicy Aleppo pepper.





[View on Edelweiss](#)

# The Intrepid List Outdoors

50 outdoor experiences  
to change the way you  
travel

## Intrepid

May 2026  
9781741179798  
\$17.99 | Flexibound  
160 Pages | 5¼ × 7¼ in  
Full-color throughout

*The Intrepid List Outdoors* is a collection of 50 unique and enthralling outdoor travel experiences from around the globe. This book is for the intrepid travelers – the explorers, thrill-seekers, foodies and festival-goers – those that have a curiosity about the people and places that make up this amazing planet.

This pocket-sized guidebook will inspire you to discover new destinations or see the classics from a different perspective, beyond the glossy brochures and Instagram posts. These experiences will help you get under the skin of a place, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing.

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ROSANNA DUTSON

## SLOW DOWN ON SKYE

ISLE OF SKYE, SCOTLAND

Skye holds a mystic thrill over all those who step upon it. Though it's becoming an ever more popular tourism destination, its immense, wild landscape cannot be taken for granted as just another stop along the travel route.

If you're lucky, you'll return to the isle many times. If you don't, here are a few recommendations to sample the best of what Skye has to offer.

Take the Old Man of Storr walk – climb many (many!) steps above the mountain mists for a spectacular view of the Old Man, a 55m-high (180ft-high) pinnacle of basalt rock that stands starkly along the Trotternish Ridge. Or take a trip to see the local *fae* (fairies) with an easy stroll to Fairy Pools at the foot of the Black Cullin range. The crystal-clear blue pools start out gorgeous and just get better. This is a must-do wild swimming experience for those who can brave the frigid waters. Scour the rocky beach at An Corran north of Slaffin for a dinosaur footprint or two, then head to the Staffin Dinosaur Museum to learn more about these Jurassic tracks.

The island's main town is pretty Portree, with hotels and boutique B&Bs. Eco pods are also popular across the island and make for a more immersive experience of Skye, away from the busier town centres (small as they may be). The Lodge on the Loch has a herd of Scotland's iconic highland cows that can be easily spotted from the roadside.

200

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Fairy Pools, Isle of Skye

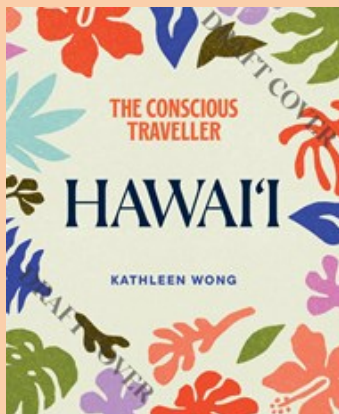
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Horse riding with a view of Cotacachi, Ecuador

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[View on Edelweiss](#)

# The Conscious Traveller Hawai'i

## The Definitive Guide to Ethical Travel

Kathleen Wong

April 2026

9781741179408

\$24.99 | Paperback

224 Pages | 6¾ × 8¾ in

Full-colour photography  
and Illustrations

Discover the true heart of Hawaii in *The Conscious Traveller Hawaii* – a guide that goes beyond the resorts of Waikiki and invites you to connect deeply with the islands' culture, people and natural beauty while embracing sustainability, respect and the spirit of aloha.

From immersing yourself in the ancient Hawaiian values of *mālama 'āina* (caring for the land) to exploring the islands' breathtaking landscapes, this guide provides a roadmap for travelers who want to leave a positive impact. Learn how to experience Hawai'i's diverse offerings – from hiking volcanic craters and snorkelling in crystal-clear waters to sampling local delicacies and supporting native Hawaiian artisans. With insights into regenerative tourism, how to embody the spirit of aloha, and tips for island hopping like a pro, this book serves as your ultimate guide to respectful and enriching travel. *The Conscious Traveller Hawai'i* helps you navigate the islands with intention and care.

**Kathleen Wong** was born on the mainland but raised on O'ahu. She is writer who works under the philosophy that the biggest impact comes from inclusive storytelling. Based in Honolulu, Kathleen is currently a Consumer Travel Reporter at *USA TODAY*, where she covers travel news and trends as well as anything Hawaii-related. She is passionate about sustainable tourism and inclusive travel. Kathleen has written for publications such as the *New York Times*, *National Geographic*, *Cosmopolitan*, and more.

- **7.4 million Americans visited Hawaii in 2024**
- **Hawaii is a much-loved but contentious tourism destination** because of the effects of over-tourism.
- **Written by a local** who has grown up on the islands.
- **'Conscious' applies to the way readers/visitors are looking to travel**, while also appealing to the more slow travel approach to experiencing the Hawaiian islands.





# THE CONSCIOUS TRAVELLER HAWAII

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## 'ŌLELO HAWAII

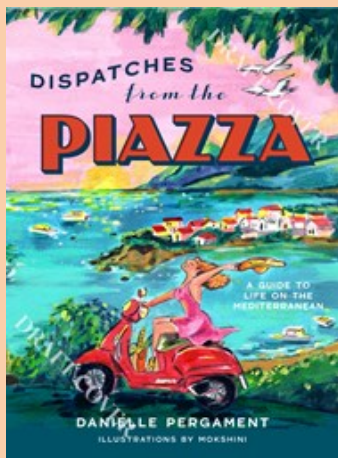
Out of respect for the Native Hawaiian community who came before us, I've chosen to incorporate original 'Ōlelo Hawai'i (Hawaiian language) place names and diacritics throughout this book. Comprising only 13 letters, 'Ōlelo Hawai'i uses the diacritics of kahakoo (ā, which lengthens a vowel sound) and 'okina (ʻ, a glottal stop) to change the meaning and pronunciation of words. For example, pua means finished while pūa means skirt.

I felt it was vital to continue to give awareness to and perpetuate the Hawaiian language, considering it was banned from being taught in schools from 1896 until 1987, while giving you a deeper look into how the ancient communities saw these islands.

Try sounding out these names and words as you read. By embracing the Hawaiian language, we honour not only the words themselves but the longstanding heritage behind them.







[View on Edelweiss](#)

## Dispatches from the Piazza

A Guide to Life on the Mediterranean

Danielle Pergament

May 2026

9781964786209

\$27.50 | Hardcover

144 Pages | 6¼ × 8¼ in

Full-color throughout

**Welcome to the Mediterranean – a world where stilettos are the footwear of choice, athleisure doesn't exist, aperitivo hour is every hour, and carbohydrates have never been off limits.**

Why do we page through the *Travel Section* to learn about wine tasting in Umbria or scroll through influencer posts to see what sunsets look like when you're on a yacht in the Cote d'Azur? What is it about photos of spaghetti pomodoro or young women in Breton shirts? It is to leave the earthly bounds of our lives and be somewhere else. Somewhere truly fabulous where everyone looks fantastic and just gets sexier the older they get. This place is called the Mediterranean.

Danielle Pergament transports us to sun-drenched streets, where life moves at a slower pace and pleasure is a priority. Comedic essays and cheeky observations about the Mediterranean lifestyle are paired with tutorials for applying your eyeliner like Penelope Cruz, as well as tips for navigating cobblestone streets in stilettos. Playful illustrations from New Yorker illustrator Mokshini bring Danielle's witty observations to life. With this book by your side, la dolce vita is yours for the taking.

**Danielle Pergament** began her editorial career as Beauty Editor of *Allure* magazine. In 2005, she relocated to Italy, where she wrote regularly for *The New York Times* Travel section. She has written extensively for *The New York Times*, *The International Herald Tribune*, *GQ*, *Travel + Leisure*, *Condé Nast Traveler* and *Bon Appetit*. She went on to work as Executive Editor of *Lucky* magazine, Executive Editor of *Allure* and Editor in Chief at Goop before starting The C Word, a content company.

- **ESCAPIST AND FUN: THE AUTHOR'S WRITING IS FUN AND QUIPPY, A PERFECT ESCAPE FROM EVERYDAY LIFE.**
- **PERFECT GIFT: GREAT FOR MOMS, FRIENDS, GIRLFRIENDS, OR A SELF-PURCHASE.**



## Comb as You Are

Remember the scene in *To Catch a Thief* when Grace Kelly stops to tidy her hair? She and Cary Grant are being chased by the police, and they pause for fried chicken and beer while sitting in a convertible overlooking the Mediterranean. In a moment that may be as unrealistic as it is glamorous—and it's the *placée de résistance*—a small plastic comb appears: the future princess pulls one out of her purse and tidies her (barely) windswept hair. "The comb is an object of torture, but it makes your hair beautiful," says Virginia Lio. The pain of a fine-tooth comb notwithstanding (or perhaps very much withstanding but ignored), a small plastic comb is simple, effective, and arguably the only beauty tool outside of lipstick that is acceptable to use in public.

10

# Skincare:

The Hallmark  
of Mediterranean  
Beauty



11

## Italian Style in 4 Bags

1

**A BUCKET BAG** or other large shoulder bag. This key is a cross-body strap so you can fill it up, swing it behind your back, and head off to do important things. When you need kick up the elegance, lose the strap and wear it over your shoulder.

2

**A HANDLE BAG** Anything Grace Kelly or Jane Birkin would carry. This is your bag for important meetings, fancy luncheons, or anytime you're also wearing slippers.

3

**A SMALL BACKPACK** no larger than a laptop. Something in black nylon that fits snug to the body is ideal and won't go flopping around when you jump on a Vespa.

4

**SOMETHING SMALL AND ECCENTRIC** A gold leather envelope clutch. A bright quilted shoulder bag. If it starts a conversation, mission accomplished.

12



13



[View on Edelweiss](#)

# Paris Rêvé

An Illustrated Journey  
through the City of Light

**Clara Panetier**

**March 2026**  
9781964786445  
\$85.00 | Hardcover  
392 Pages | 8¼ × 11½ in

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**A Journey through Paris in nearly 350 lush illustrations presented in a beautiful, linen bound coffee table book.**

For several years, artist Clara Panetier has been drawing the City of Light from every angle. Her gorgeous work is showcased in *Paris Rêvé*, which takes us on a journey through Paris, district by district, in nearly 350 illustrations. Stories and short histories complement the illustrations, giving us behind-the-scenes information about unmissable Parisian addresses. This essential Paris coffee table book is the perfect gift for Francophiles and art book enthusiasts.

A lavish package with raspberry-red stained pages and a luxurious cloth cover, *The City of Love* has never been so lovingly brought to life.

**Clara Panetier** is a French illustrator living in Paris. A colorist at heart, her sense of nuance and detail are at the core of her work. With her delicate, poetic style, Clara draws the contours of a world enhanced by her vision, which captures only that which is beautiful. Her favorite theme is Paris, which she sketches with relish. Clara invites us on a tour of the capital, revealing her favorite addresses and introducing us to the emblematic places that are dear to her heart.

- **Showstopping package:** linen cover, 3 colored ribbons, printed book block
- **For all the Francophiles:** *Paris Rêvé* captures the romance and magic of this beloved city.
- **A Coffee Table Book** for anyone who loves France.





#### 47 — A Grand Comeback

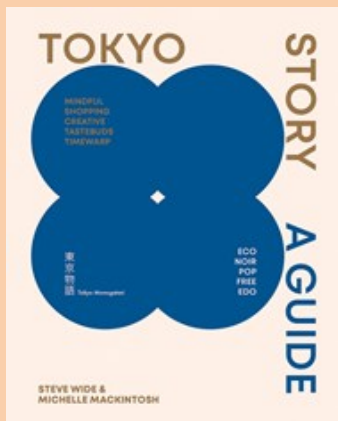
Built for the World's Fair in 1900, it became the witness to a century of events and passions. At its inauguration, the success was triumphant. Blending baroque and classic styles, the Grand Palais embodied the modernity of the time. Fifteen or so years later, the First World War however, forced it to transform into a military hospital. In 1944, during the Liberation, a fire broke out, notably destroying the nave. It's no wonder that it took a break starting in 2021 in order to transform itself and reopen for the 2024 Olympic Games.

## Grand Palais

3 avenue du Général-Eisenhower, Paris 8<sup>e</sup> arr.







[View on Edelweiss](#)

# Tokyo Story

## A Guide to the City's Best Cultural Hangouts, Shops, Bars and Eateries

February 2026

9781741179477

\$29.99 | Paperback

264 Pages | 6¼ × 8¼ in

Full-color photography  
and illustrations

---

***Tokyo Story* is your guide to a truly surprising city.**

Japan's capital is a buzzing metropolis that may seem immense, but look close and you'll find it's made up of smaller neighborhoods, each with their own unique feel. Each themed chapter of this guide tells the tale of Tokyo's rich history, culture and flavor to give you the full travel experience. You'll find future fashions, the best ramen you've ever had, ultra-cool listening bars, crazy moments of pop culture and fantastic free things.

Beautifully designed with the essence of this magical city in mind, *Tokyo Story* is an intimate curation of iconic locations and hidden gems. You'll also find some handy tips on navigating Japanese etiquette. Explore out-of-this-world fashions or roam hidden enclaves that still have classic Edo charm – make the most of every moment (and every season). There is simply no other place in the world like Tokyo.

**Steve Wide** and **Michelle Mackintosh** have been obsessed with Japan since their first visit in the late 1990s. Based in Melbourne, Australia, they now call Japan their 'home away from home,' spending at least three months of the year there. Michelle is a book and stationery designer, and illustrator. She has won numerous book design and graphic design awards both in Australia and internationally. Michelle has written multiple books, she has a wrapping paper range sold in Japan and her work has been exhibited in Tokyo. Steve has a masters in creative writing and has written over 20 books.

- **A guidebook that delves into the many facets of Tokyo**, offering an array of experiences for travelers.
- **Japan is an immensely popular destination**, and Tokyo is the main hub for incoming visitors. There were 33.4 million visitors to Tokyo in 2024 (JNTO). 2.7 million of these were from the US.
- **Book is a larger format paperback** to work as both a beautiful collector's item as well as a useful reference.



## SPECIALIST STREETS

Just as many towns have their own special themes, some streets in Tokyo also have their own personality. For example, head to the kitchier hub of Kojimachi-dori, the lace stores of Omotesando-dori or the designer shopping havens and food meccas of Kojimachi. A jaunt down one of these famous strips is an unmissable part of your Tokyo encounter.



## NAKAMICHI-DORI

Kichijoji

Nakamichi-dori in the jaunty neighbourhood of Kichijoji is the perfect street for an afternoon stroll. It's both relaxing and inspiring, peering in and out of shops that feature the work of creative handcrafters, small fashion designers and dedicated vintage counters. Spend a few hours in **Wickie** for crafty and vintage finds and if you find yourself with ESD (Extreme Stationery Disorder), don't miss **Paper Message** and **Glossaries**. If you're looking to send letters or parcels, head to **Pack Mart**, an old-fashioned stationery shop with cramped aisles brimming with postage bags, tape and things that wrap, bind and bundle. The blue striped exterior of **Coeur de Coeur** will draw you into a shop that sells an adorable range of stationery and vintage homewares. Up a steep flight of stairs you'll find **Free Design**, a tiny space crammed with homewares and novelties. **Kichijoji Petit Mura** is fun, an enclave of small sweets shops all with fair-tale theme designs. Stop to refuel at **Manamori Katsurando** (a highly rated Indian/Nepalese eatery with many vegetarian options). Or take a sharp right into the street called Country Road, for a curry at the old-school Kichijoji classic **Manamori**. Peruse the immaculate homewares at **Marukin** or clothing at **Natural Laundry** while you are there. Choose your favourite brew at **Light Up Coffee**, **Cayboun Matcha Cafe** or **Isokoto & Soyabun** to have with one of our favourite Tokyo sweet treats from **Hara Donuts** (see p.100). Nearby Showa-dori is also worth a look, of note are indie darlings **Hip Gallery** and **Book Museum**.



## MAENOHARA SAKA NO YUDOKORO

新原温泉  
さかの湯  
Itabashi

Had to  
visit, the  
Japanese  
OK!



3-4-1, Maenohara  
Itabashi-ku  
Mon-Sun 9am-12am  
• Shimizu-Sakae station,  
exit A2  
sakeyudokoro.co.jp

An updated Showa period (1926-89) building with a beautiful Zen garden sets the scene for this stylish neighbourhood onsen featuring hot springs, sauna, massage and food experiences. The superb quality of the water gives you all the benefits of a mineral-rich country spring without you having to leave the city. According to Maenohara, they are the only Tokyo onsen that links directly to the source, with water pumped up from 1600m below. Jet baths and the 'water-oats' - stone chairs with cascades of warm flowing water, are wonderfully relaxing. Outside a pagoda covers a large misty white extension (outside onsen). There are also smaller 'pof' baths, good for solo bathing, where water is the colour of olive green or yellow minerals. At night the garden looks almost fairy-like and lanterns with soft yellow light hug the pathways. For an extra fee, try the bedrock sauna or indulge in a Japanese 'Yunomi' Korean body scrub or aromatherapy massage. Private relaxing tatami rooms are available for an hourly fee, or head to the communal tatami area for a cosy lie down. After your first, second or third bath, stroll through the winding wooden corridors to the restaurant where a beautiful tatami mat room looks over the Zen garden. Make sure you try their specialty, Juwan soba, consisting of 100 per cent buckwheat noodles, while you gaze over perfectly arranged rocks and greenery.



**CULTURE NOTE**  
Those with small tattoos can buy cover stickers - although if two stickers aren't enough to cover your ink, then you won't be allowed in.



[View on Edelweiss](#)

#### Also Available



Family Road Trip Games  
9781741178784  
\$19.99 | Flexibound



## Family Camping Games

A Pocket Book of Activities, Games and Puzzles to Play by the Campfire

March 2026

9781741179422

\$19.99 | Flexibound

160 Pages | 4¾ × 7½ in

Full-color illustrations

Bring the fun on your next nature adventure with this handy book, *Family Camping Games*, from beloved children's book author Jack Henseleit.

Younger campers are starting to fidget and now that the hiking is over, even the grown-ups are wondering what to do. Featuring over 80 new and classic games, *Family Camping Games* is the definitive collection of games and puzzles for the whole family. Make the most of your time outdoors, sitting around the campfire with kids (or hard-to-entertain adults) with little or no equipment needed.

This book embraces the digital detox and encourages exploration of the outdoors and physical movement. Try your hand at poohsticks, put your brain to work with capture the flag or a scavenger hunt, or get the blood pumping with ghost stories or hops – a game sure to get that competitive spirit fired up!

Find new ways to entertain, get creative and make lasting memories in the great outdoors with *Family Camping Games*, the perfect companion for your next camping trip.

**Jack Henseleit** is a children's author from Australia, who has (at various times) been lost in the cities of Manila, Moscow and Marrakesh. He collects travel games wherever he goes, and never turns down a good quiz.

- **A practical book for families and friends** looking for games and activities to entertain them while camping.
- **A collection of nostalgic favorites**, as well as new games and activities to entertain kids and adults of all ages.
- **Nature-based games** to help campers make the most of their time outside.
- **Minimal extra items required** to play the games or do the activities (deck of cards, rocks or sticks found while camping.)

# Scavenger Hunt



The Scavenger Hunt makes its triumphant return here with three brand new lists!

**Rules:** Before the game starts, players must agree on a list of things they are likely to encounter while camping. Each player must then race to **scavenge** all of the things on the list, either by spotting or collecting them. The first person to scavenge a thing may also prevent that thing from being scavenged by anyone else. For example, if a player spots a pink car, no other player may spot that same car.

The first player to scavenge everything on the list is the winner. Alternatively, the player who has scavenged the most things at the end of the camping trip is the winner instead.

## Tips & Tricks

To help get you started, try using the scavenger hunt lists printed on the next page. Good luck!

SPOTTING GAMES

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## ON THE ROAD

- ☐ Pink car
- ☐ Emergency vehicle
- ☐ Historic marker
- ☐ Train
- ☐ Traffic light
- ☐ Roses
- ☐ Cat
- ☐ Promotional car
- ☐ Livestock truck
- ☐ Motorbike
- ☐ Mural
- ☐ 'Welcome To ...' sign
- ☐ The letter Q
- ☐ Someone waving
- ☐ Headlights (one player per night)
- ☐ Car with window rolled down
- ☐ Bug hitting windshield
- ☐ Campground sign

## IN THE CAMPGROUND

- ☐ Flag
- ☐ Campfire
- ☐ Sausage
- ☐ Pink tent
- ☐ Caravan
- ☐ Clothesline
- ☐ Bird stealing food
- ☐ Campers playing cards
- ☐ Campers singing songs
- ☐ Campers packing up
- ☐ Green plate
- ☐ Bicycle
- ☐ Sunrise (one player per morning)
- ☐ Stars (one player per night)
- ☐ Spider
- ☐ Lizard
- ☐ Airplane
- ☐ Litter (must be collected!)

## IN THE WOODS

- ☐ Red flower
- ☐ Blue flower
- ☐ Animal in a tree (not a bird)
- ☐ Fungus on a tree
- ☐ Fungus on the ground
- ☐ Moss
- ☐ Hollow tree
- ☐ Mammal
- ☐ Black bird
- ☐ Hiking poles
- ☐ Trail marker
- ☐ Pinecone
- ☐ Running water
- ☐ Green raincoat
- ☐ Raindrop (one player per rainfall)
- ☐ Black rock
- ☐ White rock
- ☐ Litter (must be collected!)

SPOTTING GAMES

39

# Ninjas



This unusual chasing game limits the movement of all players, but it can lead to some thrilling tags and dodges as the 'ninjas' jump in unexpected directions!

**Rules:** Before the game starts, players must agree on the boundaries of a play area, which should be around the size of a tennis court. All players must then stand in a circle inside the play area and assign themselves a number. For example, in a game with six players, each player would be assigned a different number from one to six. All players must then take a big step or jump backwards to make sure no players are standing side by side. All players must then freeze.

The player who was numbered 'one' must then call out their number and take the first turn. On their turn a player may take one step or perform a standing jump in any direction, and may then swing one of their arms once, with a goal of tagging one of the other players. If a player taking their turn moves within one metre of another player, that player is allowed one **reaction** to try and dodge the attack (even though it isn't their turn). A player making a reaction can lean their body and take one step, but must keep at least one of their feet frozen on the spot.

STRATEGY GAMES

39



Once a player has finished their turn, they must freeze in whatever position they finished in. Any tagged players (as well as any players who have exited the play area) are immediately eliminated from the game. The remaining player with the next-lowest number may then call out their number and begin their turn. After the player with the highest number has taken their turn, the order resets from the start.

The last player remaining in the game is the winner.

STRATEGY GAMES

39





# The Unofficial Taylor Swift Eras Tour Map Hardie Grant Explore

March 2026  
9781741179583  
\$22.99 | Sheet Map  
1 Page | 23½ × 16½ in  
Full-color illustrations

***The Unofficial Taylor Swift Eras Tour Map is the must-have souvenir for any Swiftie.***

11 albums. 149 concerts. Five continents. From the emotional rollercoaster of scoring tickets to costume prep and predicting surprise songs, this map captures the full spectrum of Eras Tour memories.

Plotting all 51 venues in cities across the globe and recording details such as surprise songs, special guests, costume debuts and milestone moments, this map is a true time capsule of a cultural phenomenon and the highest-grossing music tour of all time. Printed in a frameable A2 format and adorned with whimsical illustrations of all things Tay-Tay, *The Unofficial Taylor Swift Eras Tour Map* is the ultimate wall decoration to celebrate an unforgettable, record-breaking era. Add a little flair to your phone case or notebook with the included 40 stickers of Swiftie icons and personalise your poster map with the ticket sticker to mark the concert you attended.

This product is a rolled poster map and sticker strips in a box.

- **Global market:** Taylor Swift has 281 million followers globally. Her original fans are now older millennials who have introduced her to their children.
- **Target market is predominantly girls and women** of all ages, including parents.
- **Available shortly after the release of *The Life of a Showgirl***
- **Unique to the market** and while there are Taylor books, there's not a lot on the Eras Tour specifically.
- **Double-sided poster**, so owners have the choice of displaying two sides









Children's





# Before You Close Your Eyes

Scott Stuart, Illustrated by Jess Racklyeft

February 2026  
9781761212161  
\$18.99 | Hardcover  
24 Pages | 10¼ × 8¾ in  
Full-color throughout

[View on Edelweiss](#)

## Also Available



Bedtime Stories for Hard Days  
9781761213694  
\$18.99 | Hardcover

*Before you close your eyes tonight  
and drift off into sleep,  
there are some things that you should know –  
some thoughts for you to keep ...*

With its gentle lullaby-like text and warm, comforting art, **Before You Close Your Eyes** encourages children to reflect on their day, be proud of what they've achieved and let go of the things they can't control as they head off to sleep.

From bestselling author Scott Stuart and award-winning illustrator Jess Racklyeft comes your family's new bedtime ritual.

**Scott Stuart** is a writer, illustrator and designer who is passionate about dismantling gender stereotypes and empowering children to follow their own unique path. Scott's stories and his uplifting online presence has attracted millions of followers on TikTok.

**Jess Racklyeft** is an author and illustrator based in Australia. Jess creates original paintings and prints for greeting card companies and various clients. Jess has authored and illustrated several picture books and won several awards. Her books include *Welcome Baby to this World* and *Iceberg*.

- **Social Star:** Scott Stuart is a TikTok sensation, with over 250K followers and 8M likes
- **Challenging Stereotypes:** Scott rocketed to fame after posting a video of himself and his son both dressed as Elsa for a screening of *Frozen II*.
- **Bestselling Author and Award-winning Illustrator**
- **Daily Reflection Tool:** Beautiful text that is a calming practice of gratitude; encouraging kids to remember the things that made them smile and how they overcame the day's challenges.
- **Loving Dads:** Like so many of Scott's books, this highlights a loving, caring and supportive father-child relationship.





Today was something special, and one thing it can claim:  
it had you and all your wonder - there's no-one else the same.  
But today is done; it's had its fun. It's time to start anew.  
Tomorrow's waiting patiently to meet that special you.



Be grateful for the sights you saw and every sound you heard.  
From the glimmer of a rainbow to the singing of a bird.  
Be grateful for the scents you smelled, the things that tasted sweet.  
Remember how the earth felt as it lay beneath your feet.



[View on Edelweiss](#)

# Waiters in Elevators

Dylan Shearsby,  
Illustrated by Dylan Shearsby and Amanda Shearsby

May 2026

9781761213816

\$18.99 | Hardcover

32 Pages | 7¼ × 11¼ in

Full-color throughout

*Meet Hanz and Franz.*

*They're waiters in elevators.*

*In the Rigatoni Hotel ...*

Hanz and Franz are the world's most diligent waiters and they think of the Rigatoni Hotel's loyal guests as friends, and their fellow workers as family.

But when no one says please, much less thank you, it starts to wear on our waiters in elevators. Will they hand in their resignation at last? And how will the hotel and its guests cope without them?

**A brilliant picture book about the importance of gratitude, manners and kindness, all wrapped up in a madcap hotel adventure that kids will want to read again and again.**

**Dylan Shearsby** is the author and illustrator of *Upside Down Sid* and *Upside Down Sid Goes to Work*. As a storyboard artist, Dylan has drawn for many TV series, two feature films and hundreds of commercials. He also paints and teaches workshops on watercolour and figure drawing. Dylan is currently developing his own short film and a graphic novel.

Born in Australia to an English father and Vietnamese mother, **Amanda Shearsby** has a background in painting, graphic design and tattooing, Amanda has also completed extensive studies in art history.

- **A Madcap Adventure:** a book kids will genuinely love. Funny characters and read-it-again storytelling.
- **Packed with Detail:** Every spread is full of details for kids to pore over.
- **Eye-Catching Package:** This will stand out on shelves with its exaggerated portrait trim and stunning gold foil.
- **Gratitude and Kindness:** An important message of gratitude and good manners at its heart.





They're waiters in elevators ...



Where every day, room service began at 6 o'clock.



Which meant that Baron von Pretzel expected his coffee and newspaper at 6 o'clock!



Lady Spongecake insisted that her schnoodle, Popcorn, was fed and 'watered' while she ate.





# Butterflies Do Not Ride Their Bikes

Ali Rutstein, Illustrated by Niña Nill

May 2026  
9781761216022  
\$18.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color illustrations

In this heartwarming story from the bestselling *Preschool Problems* series, Granddad surprises Zara with her very first bike, but learning to ride is trickier than it looks!

Zara isn't sure butterflies even ride bikes ... surely they are better suited to pollinating flowers. But maybe butterflies prefer to learn together?

Perfect for: preschoolers and school starters, modern families big and small, teachers, librarians, and storytime readers

Originally from England, **Ali Rutstein** moved to Australia twenty years ago. She 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.

**Niña Nill** is a children's book author and illustrator based in Australia. She has been illustrating for over a decade and has now wandered into the wonderful world of writing. She's passionate about creating heartfelt stories for children that are colourful, magical, and whimsical.

- **Bestselling Series:** new book in the bestselling *Preschool Problems* series.
- **Gentle Learning:** tackles the preschool problem of being brave enough to ride your bike.
- **Fun Facts:** preschoolers will love the way non-fiction facts are weaved into the narrative.
- **Popular Illustrator:** Niña has an engaged Instagram fanbase of over 45k followers
- **BRIGHT LIGHT books help modern families shine a light on important conversations and experiences. This story falls under the Bright Light pillar: Character.**

[View on Edelweiss](#)

## Also Available



Kittens Do Not Care for Baths  
9781761214967  
\$18.99 | Hardcover



Crocodiles Do Not Like the Bathroom  
9781761216015  
\$18.99 | Hardcover





The next day, Zara was reading a fascinating book about her relatives when Grandad stopped by again.

"Today looks like a perfect day for riding your bike!"

But Zara made a beeline for the backyard. 'I don't think so! Today looks like a perfect day for pollinating!'

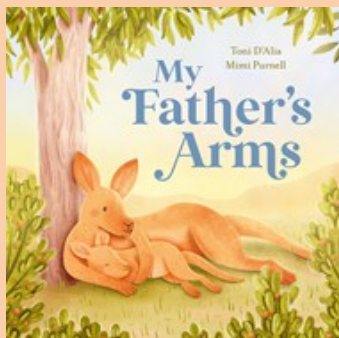


After lunch, Grandad tried again. 'Up for a spot of biking now?' 'No, thank you,' said Zara politely. 'But I am up for a spot of chasey.'



'You can be the hungry bird!' called Zara as she zigged and zagged all over the yard.

The hungry bird didn't have a chance of catching its tricky prey.



[View on Edelweiss](#)

# My Father's Arms

Toni D'Alia, Illustrated  
by Mimi Purnell

April 2026  
9781761212383  
\$14.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color illustrations

*My father's arms are magic.  
They tell me he loves me.*

*In my father's arms  
is my favorite place to be.*

From bestselling creators Toni D'Alia and Mimi Purnell comes a joyous celebration of all the tender, connected and loving dads out there.

**Toni D'Alia** is an Australian 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.

- **Perfect for Gentle Dads:** A celebration of all the kind, supportive and loving dads out there this Father's Day!
- **Mom Appeal:** Will appeal to the moms doing the buying at Father's Day -- not a fart joke in sight! The book beautifully models modern masculinity.
- **Love it All Year Round:** Launching for Father's Day, but a gorgeous read-aloud for any time of year.
- **Bestselling Author:** From the creator of *Bees Are Our Friends* and *Worms Are Our Friends*





In my father's arms  
is my favourite place to be.

No matter how I'm feeling,  
I know that he loves me.



When I'm feeling happy,  
he swings me round and round.  
We dance and spin so very fast,  
my feet lift off the ground.





# My Nonno Loves

Adelle Frittitta,  
Illustrated by Claudia  
Frittitta

April 2026  
9781761214479  
\$15.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color illustrations

**This uplifting and gently funny ode to grandfathers celebrates everything they love ... especially their grandchildren!**

*My nonno loves being in his garden, with a coffee in hand and songs in the air. But most of all, my nonno loves me!*

[View on Edelweiss](#)

## Also Available



My Nonna Loves  
9781761214486  
\$15.99 | Hardcover

**Adelle Frittitta** is a teacher of art and design. She studied Creative Arts at Deakin University, Australia, majoring in painting, and has a Dip.Ed in Secondary Education from Australian Catholic University. You'll often find her wearing colourful skirts, eating donuts and hanging out with her kids, Ivy and Maro.

**Claudia Frittitta** is a freelance designer and illustrator with several years' experience in strategic branding and packaging design. Her passion lies in creating contemporary, playful and innovative design, and she signed as an artist with The Illustration Room in 2022.

- **The Perfect Gift:** A gorgeous, heartfelt ode to grandfathers, this is the perfect gift for all grandparents – on all occasions!
- **Ideal for Storytime:** The story beautifully illustrates how a grandpa shares what he loves with his grandchild, making it ideal for grandparents to read out loud to the little ones in their lives.
- **Realistic Characteristics:** Children will love seeing their grandparents' unique quirks on the page!
- **For all Grandads:** Although there's a unique focus on nonnos, this is a playful look at what all grandads love, including tinkering in the shed, collecting trash they view as treasure and – of course – playing with their grandkids.
- **Perfect for:** Father's Day, Birthday gifts, parents and carers.







[View on Edelweiss](#)

#### Also Available



My Nonno Loves  
9781761214479  
\$15.99 | Hardcover



## My Nonna Loves

Adelle Frittitta,  
Illustrated by Claudia  
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April 2026  
9781761214486  
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24 Pages | 9½ × 9½ in  
Full-color illustrations

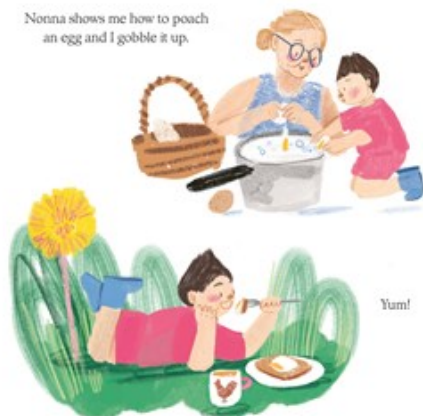
**This sweet and uplifting ode to grandmothers celebrates everything they love ... especially their grandchildren!**

*My nonna loves gossiping on the phone, sharing biscotti, and making passata with the whole family. But most of all, my nonno loves me!*

**Adelle Frittitta** is a teacher of art and design. She studied Creative Arts at Deakin University, Australia, majoring in painting, and has a Dip.Ed in Secondary Education from Australian Catholic University. You'll often find her wearing colourful skirts, eating donuts and hanging out with her kids, Ivy and Maro.

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- **Realistic Characteristics:** Children will love seeing their grandparents' unique quirks on the page!
- **For all Grandmas:** Although there's a unique focus on nonnas, this is a playful look at what all grandads love, including tinkering in the shed, collecting trash they view as treasure and – of course – playing with their grandkids.
- **Perfect for:** mother's Day, Birthday gifts, parents and carers.







[View on Edelweiss](#)

#### Also Available



Wild About Dads  
9781761217029  
\$15.99 | Hardcover



Super Power  
9781761213441  
\$18.99 | Hardcover



## Wild About Moms Philip Bunting

March 2026  
9781761217012  
\$15.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color illustrations

### Good moms come in many different shapes and species.

Get set to meet some of Mother Nature's most marvelous moms. Celebrate mothers with this laugh-out-loud book that combines his signature humor and glorious illustrations with fascinating facts about the what motherhood looks like across the animal kingdom.

**Philip Bunting** is an author and illustrator whose work encourages playful interaction between the reader and child, allowing his books to create a platform for genuine intergenerational engagement and fun. He believes that the more fun the child has during their early reading experiences, the more likely they will be to return to books, improve their emergent literacy skills, and later find joy in reading and learning. Philip's books have been translated into multiple languages and published in over 25 countries around the world. Philip has received multiple accolades, including honors from the Children's Book Council of Australia, and making the list for the Kate Greenaway Medal in 2018.

- **International Bestseller:** Philip Bunting is an internationally bestselling author, beloved for his hilarious picture books and accessible non-fiction.
- **Funny Moms:** The text is packed full of humor and will entertain readers young and old, plus teach them fun facts about motherhood in the animal kingdom.
- **Fascinating Facts:** The non-fiction element gives this title a strong point of difference from other titles.
- **Year-Round Winner:** Publishing in time for Mother's Day, but with appeal all year-round – parenting is an every-day-of-the-year job!

It's not only humans who can be great moms. There are plenty of marvellous mothers out in the wild, too! Many wild moms go to great lengths to give their children the best chance of growing up healthy, smart and strong.

Some moms don't get much sleep.

**Bottlenose dolphin.**  
Like some of their human cousins, bottlenose dolphins are terrible sleepers. Newborn dolphins don't sleep a wink for the first month of their lives, so neither do their poor moms.



Some moms have a spring in their step.

**Kangaroo.**  
Kangaroo moms keep their babies in their pouches for around six months. Once they have grown, the joey hops out to explore the great wide land beyond. But if they are old-timers, even baby roos that can bounce around on their own won't hesitate to spring back into the snug safety of the pouch!

Some moms know the way back home.

**Green sea turtle.**  
When they're ready to lay their eggs, green sea turtle mothers return to the same beach where they were hatched. These turtles can lay hundreds of eggs in one nesting season and, in time, those baby turtles will return to the same beach to lay their own eggs.



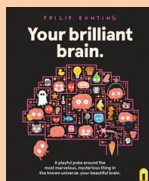


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#### Also Available



Wild About Moms  
9781761217012  
\$15.99 | Hardcover



Your Brilliant Brain  
9781761214950  
\$18.99 | Hardcover



## Wild About Dads Philip Bunting

March 2026  
9781761217029  
\$15.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color illustrations

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### Good dads come in many different shapes and species.

Get ready to learn a fatherly trick (or ten) from a whole lot of dads, great and small.

Philip Bunting celebrates fathers with this laugh-out-loud book that combines his signature humour and glorious illustrations with fascinating facts about the what fatherhood looks like across the animal kingdom.

**Philip Bunting** is an author and illustrator whose work encourages playful interaction between the reader and child, allowing his books to create a platform for genuine intergenerational engagement and fun. He believes that the more fun the child has during their early reading experiences, the more likely they will be to return to books, improve their emergent literacy skills, and later find joy in reading and learning. Philip's books have been translated into multiple languages and published in over 25 countries around the world. Philip has received multiple accolades, including honors from the Children's Book Council of Australia, and making the list for the Kate Greenaway Medal in 2018.

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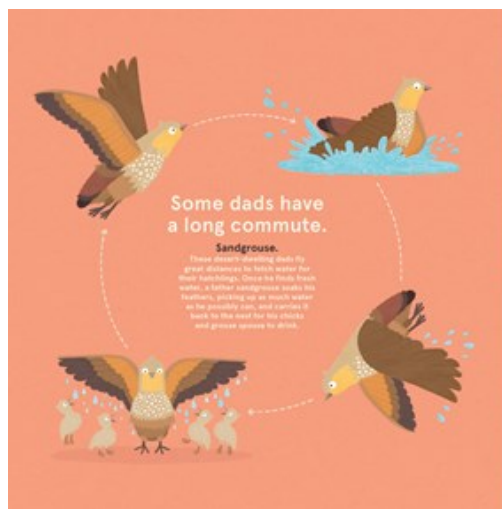


It's not only humans who can be great dads. There are plenty of fantastic fathers out in the wild, too! Many wild dads go to great lengths to give their children the best chance of growing up healthy, smart and strong.

### Some dads show their kids the ropes.

#### Gorilla

Gorilla dads make great role models for their children. As baby gorillas grow, their father teaches them how to find food, how to play and how to look after one another. A gorilla dad takes pride in setting a great example for his little ones, and they learn strong, loving bonds by doing so.



### Some dads have a long commute.

#### Sandpiper

These amazing birds fly great distances to fetch water for their hatchlings. Once the birds leave water, a father sandpiper leads his children, picking up as much water as he possibly can, and carries it back to the nest for his chicks and grows species to drink.

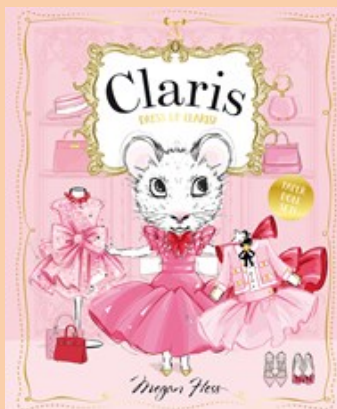


### Some dads keep their babies close.

#### Seahorse

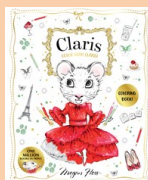
Once a mother seahorse lays her eggs, the tiny father-to-be incubates the eggs in a special pouch on his belly for the best part of a month. The tiny seahorse babies will emerge from the pouch as soon as they are ready to make their way into the big blue.



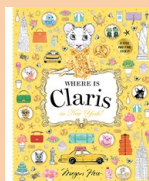


[View on Edelweiss](#)

#### Also Available



Color with Claris!  
9781761216039  
\$6.99 | Paperback



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



## Dress Up Claris! Paper Doll Set

A Claris: The Chicest Mouse in Paris Book  
Megan Hess

March 2026  
9781761214332  
\$9.99 | Paperback  
36 Pages | 9¼ × 11¼ in  
Full-color illustrations

**It's time to dress up with Claris, the chicest mouse in Paris!**

This full color press-out paper doll book includes:

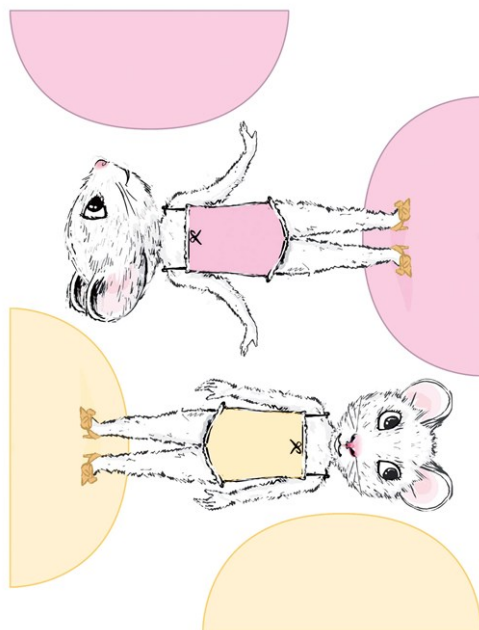
- two Claris paper dolls
- 24 pages of color outfits and accessories
- 12 pages of black + white pages outfits to be colored in

Packed with gorgeous outfits and accessories, it's every fashion designer's dream come true!

Compassion is always in fashion in this beloved series by acclaimed children's author and fashion illustrator Megan Hess. With more than a million children's books in print, Megan Hess's beautiful rhyming picture books are adored worldwide. She is the creator of three best-selling picture-book series for children: *Claris*, *World of Claris* and the *Young Queens Collection*.

**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.

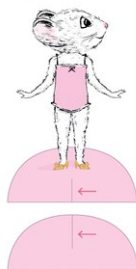
- **Beloved series:** The gorgeous, bestselling Claris books explore the adventures of an adorable, stylish mouse who follows her fashion dreams to Paris.
- **One million books in print:** Megan Hess is a publishing phenomenon. Her books are beloved worldwide with children and fashion-aficionados alike.
- **Excellent value:** Contains 24 pages of color outfits, 12 pages of black and white coloring in outfits, and 2 Claris dolls.



### HOW TO PLAY *Dress Up Claris!*

1. Carefully press out the doll piece and base piece.

2. Carefully push out the base pieces where shown.



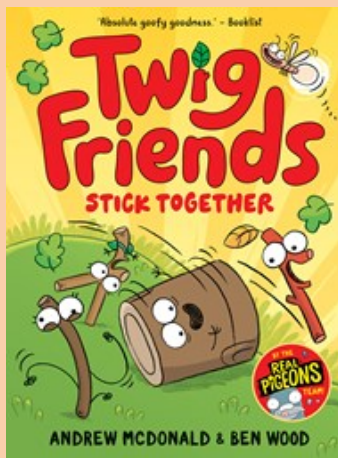
3. Slot base into the doll piece – this will make Claris stand up.



4. Press out the outfits and accessories carefully.

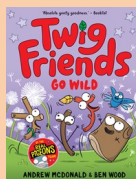
5. Fold tabs around the outfits to dress Claris.

6. Don't forget to colour in your own designs!



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#### Also Available



Twig Friends Go Wild  
9781761215469  
\$11.99 | Hardcover



Twig Friends  
9781761214356  
\$11.99 | Hardcover



## Twig Friends Stick Together

Twig Friends #2  
Andrew McDonald,  
Illustrated by Ben

March 2026  
9781761216510  
\$8.99 | Paperback  
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.

This funny young graphic novel will surprise and delight young readers aged 5-8, and is the perfect series to help branch them out from picture books to chapter books and graphic novels. If you love hilarious friendship series like *Pizza and Taco* and *Narwhal and Jelly*, you'll adore *TWIG FRIENDS*!

**Andrew McDonald** is the author of the *Real Pigeons* series. His award-winning books with co-creator Ben Wood are published in 26 languages worldwide. Andrew is a regular presenter on the schools circuit, where he inspires kids to be creative.

**Ben Wood** is drawn to stories that are funny and heartfelt, and his lively illustrations reflect his love for graphic novels and animation. He has illustrated over fifty books for children, which have been published around the world and recognized in awards.

- **Fun for the whole family!** Perfect for beginner readers, and ideal for reading aloud or alone.
- **Social Emotional Learning made fun.**
- **Three full-color comic stories in every book:** great value!

## SAY HELLO TO ...



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| 2. A TWIGGY BIRTHDAY   | PAGE 49  |
| 3. STUMP HAS A FEELING | PAGE 61  |
| HOW TO DRAW TWIGS      | PAGE 108 |

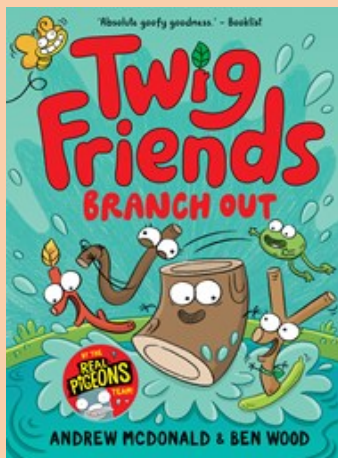
## 1. TREASURE HUNT

Twigs like resting on the ground.



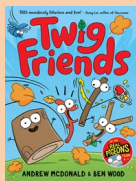
But Ziggy Twig is wide awake. Ziggy, do you have something to say?



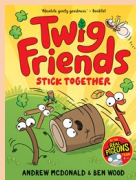


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#### Also Available



Twig Friends  
9781761216503  
\$8.99 | Paperback



Twig Friends Stick Together  
9781761214998  
\$11.99 | Hardcover



## Twig Friends Branch Out Twig Friends #4 Andrew McDonald, Illustrated by Ben

March 2026  
9781761215476  
\$11.99 | Hardcover  
112 Pages | 6 × 8¼ in  
Full-color illustrations

Branch out into adventures with everyone's favorite twigs in this hilarious graphic novel chapter book! From the creators of the best-selling *REAL PIGEONS* series comes *TWIG FRIENDS*, the hilarious new full-color graphic novel series!

The twig friends love to experience new things, even splinters ... or dragons! In three adorably funny comic stories, Stump is troubled by a pesky splinter, Noodle saves her friends from a runaway boulder, and Ziggy throws a giant puddle party with an unexpected visitor.

This funny young graphic novel will surprise and delight young readers aged 5-8, and is the perfect series to help branch them out from picture books to chapter books and graphic novels. If you love *Pizza and Taco* and *Narwhal and Jelly*, you'll adore *TWIG FRIENDS*!

**Andrew McDonald** is the author of the Real Pigeons series. His award-winning books with co-creator Ben Wood are published in 26 languages worldwide. Andrew is a regular presenter on the schools circuit, where he inspires kids to be creative.

**Ben Wood** is drawn to stories that are funny and heartfelt, and his lively illustrations reflect his love for graphic novels and animation. He has illustrated over fifty books for children, which have been published around the world and recognized in awards.

- **Fourth book in beloved Twig Friends series:**  
Perfect for beginner readers, and ideal for reading aloud or alone.
- **Social Emotional Learning made fun.**
- **Three full-color comic stories in every book!**

# It's STUMP!



Stump is GRUMPY.

He's having a good old STOMP!



Noodle Twig falls over.

Ziggy Twig screams.

'Earthquake!'

And Red Twig giggles.

'Stump's making the ground a trampoline!'





[View on Edelweiss](#)

# Dogs with Jobs

The heroic hounds who make a difference

**Andrea Rowe,**  
**Illustrated by Julia Murray**

July 2026  
9781761217005  
\$18.99 | Hardcover  
48 Pages | 8¾ × 10¾ in  
Full-color illustrations

Give a bark for the dogs who do. Raise a paw for dogs with professions. Wag your tail for dogs who are trained to help humans out.

For hundreds of years, dogs with jobs have helped us in so many ways. Dogs have dedication, extraordinary noses, extra-special skills to understand commands, the ability to pick up smells and sounds that humans can't, and the power to comfort and communicate with the humans they love. Dogs can do almost anything we ask them to.

They're **Dogs with Jobs** – from therapy and companion, to tracking and herding, and search-and-rescue support. They're here to save the day in so many remarkable ways!

**Andrea Rowe** is a bestselling, award-winning picture book author, and nationally awarded writer of short stories. She combines her nostalgic celebration of culture, family diversity and the environment with the questions and conversations that draw us together. Her debut picture book, *Jetty Jumping*, was awarded the 2022 CBCA Picture Book of the Year – Early Childhood.

**Julia Murray** is an award-winning illustrator from Aotearoa New Zealand. Her illustrations have been applied to books, packaging, clothing, and advertising for clients such as HarperCollins, Garage Project, Huffer, and Westpac. Her previous experience includes working as a magazine art director in London for ten years.

- **BRIGHT LIGHT books help modern families shine a light on important conversations. This book falls under the Bright Light pillar: Society.**
- **Everybody's BFF:** A celebration and exploration of the vital roles dogs play within our society.
- **Award-Winning Writer:** Andrea Rowe is the award-winning author of classic picture books *Jetty Jumping* and *Sunday Skating*.
- **Perfect Present:** Perfect for Christmas gifting to all those non-fiction-loving primary-aged readers.



## Top Dog Reporting For Duty

Dogs are the **Bones of Steel** Detecting their sniffing power is almost 40 to 50 times stronger than humans. Humans only have 6 million olfactory receptors, but dogs have around 300 million more. This means they can pick up smells that we can't. Dogs really can 'see' with their noses. Their keen sense of smell can find the source quickly and save the day in so many remarkable ways!

The leathery nose of a dog functions quite differently from our own. When we inhale, we smell and breathe through the same airways. A dog's nose is a completely different part of their brain than the rest of their nose. Their vomeronasal organ is located inside their nasal cavity near their mouth. This allows dogs to detect the scent of things that we could never pick up as a human. You may see dogs flicking their nose - this helps lay scent particles stick to their nose.



German shepherds, labradors, pointer spaniels and French bulldogs are trained to find and sniff.

The long, twitchy whiskers sticking from dogs' mouths, eyes and paws help them touch the environment around them. They're called vibrissae - they're 'hairs' that send warning messages to their brain that something is approaching. The whiskers that sense their eyes protect them from being poked and injured. Remember to be gentle when petting their face.

Dogs have **attentive ears** that are more attuned to the sound than our ears. The shape of some dogs' ears helps amplify sound, just like a musical instrument. Dogs have 18 muscles inside their ears to swivel in the direction of sound, track for high-pitched and quiet sounds and stay alert.

Dogs have **strong teeth** to bite, chew and hold things, and their panting tongues help them stay cool.

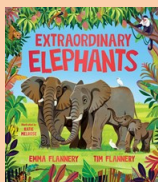
Dogs have **watchful eyes** that help them see in the dark. At the back of our eyes, we have a layer of light-sensitive cells called the retina. Dogs have twice as many rods as we do, which means they are better at seeing in low light than humans. It's like they have built-in night goggles!



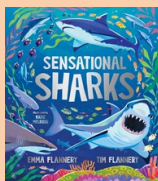


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#### Also Available



Extraordinary Elephants  
9781761211713  
\$18.99 | Hardcover



Sensational Sharks  
9781761211706  
\$18.99 | Hardcover



## Jiggliest Jellyfish

Tim Flannery and  
Emma Flannery,  
Illustrated by Katie  
Melrose

June 2026  
9781761211720  
\$19.99 | Hardcover  
24 Pages | 9¼ × 11¼ in  
Full-color illustrations

Discover the incredible world of *Jiggliest Jellyfish* with explorer and scientist Tim Flannery as he shines the spotlight on one of the world's most beloved and surprising creatures!

Did you know that jellyfish can thrive in waters that would suffocate other sea creatures? Or that some jellyfish can flash different colours from purple to green? Or that they have the world's most powerful venom? There is even a jellyfish that is immortal! Jellyfish are one of the few creatures that will thrive in warmer waters due to climate change (yikes!), so come along on a fascinating exploration of the world's weirdest, jiggliest sea-creature family.

**Professor Tim Flannery** is one of the world's leading scientists, explorers and conservationists. He has held positions in renowned institutions internationally. His co-author and daughter **Emma Flannery** is a scientist and writer whose curiosity for the natural world has seen her travel to some of its most wild places. Emma's writing has been published in scientific journals and children's books. **Katie Melrose** is an illustrator from the Southern Californian coast where her love for art and reading was cultivated at a young age by her parents. After graduating with a BFA in illustration from California State University of Fullerton, she quickly started illustrating.

- **Discover everything there is to know about snakes:** An expert-created picture book packed with detail and information!
- **Written by real-life explorer and climate-scientist:** Professor Tim Flannery is a real-life explorer who's discovered 75 new species of animal.
- **Gorgeous design:** Beautifully packaged with shimmering gold foil, tactile grain lamination, and large-format, full-color illustrations.

## WHERE DO JELLYFISH LIVE?

**EVERYWHERE!** Jellyfish are some of the most abundant creatures in the ocean: you can find them in warm, shallow coastal waters and in the deepest, coldest sea trenches. It's likely you've come across one at your local beach.

If you live near the Pacific or Indian oceans, you may have spotted the humble **JELLY BLUBBER**. These jellyfish have a large mushroom-shaped bell, or top, with eight thick and arms dangling underneath. These guys live hanging out in hundreds, floating on little ocean critters.

### The NORTHERN SEA NETTLE JELLYFISH

It's white with orange-brown stripes on its bell. Its bell can grow up to 50 centimetres across - that's as wide as a doormat. But what's special about this jellyfish is that it can survive the entire winter under ice! Being under thick ice protects the jellyfish from stormy winds above. The chilly water also means the jellyfish uses less energy, and doesn't need a lot of food to survive.

The **FRESHWATER JELLYFISH** doesn't live in the sea - you'll find it in lakes, streams and ponds around the world. This jellyfish has a small white bell, which is less than 2 centimetres across, and has many tentacles. When many of these jellyfish group together, they can look like an underwater snow blizzard. What's even more incredible is how these jellies can move from one home to another - it's likely they hitch a ride on the muddy feet of birds!

### In 2016, scientists in a remote submarine spotted a DEEP-SEA JELLYFISH

around 3,500 metres beneath the surface, in the deepest part of the ocean called the Mariana Trench. This beautiful jellyfish was floating still, with its tentacles out, waiting to ambush prey. It can produce its own light from its stripe red bell, which is handy because it's pitch black down there! This jellyfish doesn't have a name yet.

## WHAT BODY PARTS DO JELLYFISH HAVE?

1 The top part of a jellyfish is called a **bell**. Bells can come in many different shapes - umbrellas, bowls and even cones!

2 Some jellyfish have **bioluminescent** organs to produce their own light in the dark!

3 **Ocelli**, or eyespots, help jellyfish tell whether it's light or dark. Some jellyfish, such as the box jellyfish, have more advanced eyes and can even see blurry images.

4 A jellyfish doesn't have a front and back like humans do. If you divide a jellyfish in half, you'll get two identical halves because they have **radial symmetry**.

5 Most jellyfish have **mouths** on the underside of their bell. The mouth is an opening both to let food in and to let poop out. Imagine if you had to both eat and poop through your mouth - that's the life of a jellyfish...

Jellyfish have gelatinous bodies, which help them float in the water. They are around 95 per cent water; if you take one out of the water, it will lose its beautiful shape. In comparison, an adult human's body is made up of around 55 per cent water.

Being **TRANSPARENT**, or see-through, helps jellyfish stay camouflaged and hidden from predators and prey.

Jellyfish don't have a backbone, ears, a brain or even a heart!

6 **Tentacles and oral arms** trail down from the jellyfish's bell. Tentacles are long and thin, whereas oral arms are usually a little thicker. Jellyfish use their arms to drag food up into their mouths.

Jellyfish tentacles are covered in **NEMATOCYSTS**, or stinging cells, filled with venom!

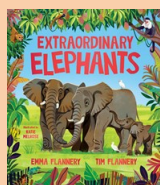
7 Jellyfish have a **'nerve net'** to sense their environment and to control actions like swimming and feeding. Nerve nets are made of interconnected cells called neurons, just like our brains, but a nerve net has neurons that are more spread out than those of a brain.

The **LIGHT-MAKING PROTEINS** in jellyfish have been used to 'tag' cells in cancer research. This helps scientists detect certain cells and understand how they behave.



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#### Also Available



Extraordinary Elephants  
9781761211713  
\$18.99 | Hardcover



Jiggliest Jellyfish  
9781761211720  
\$19.99 | Hardcover



## Spectacular Snakes

Tim Flannery and  
Emma Flannery,  
Illustrated by Katie  
Melrose

June 2026  
9781761211737  
\$19.99 | Hardcover  
32 Pages | 9¼ × 11¾ in  
Full-color illustrations

Slither into the world of *Spectacular Snakes* with explorer and scientist Tim Flannery as he shines the spotlight on one of the world's most beloved and surprising creatures!

There's more to snakes than them being venomous and cold-blooded. Did you know a snake can still grow even when it hasn't eaten for months? Or that snakes have flexible jaws that allow them to eat prey that's much larger than them? Or that snakes are masters of disguise? With more than 3,700 sub-species around the world, there's a snake to delight and frighten every kind of reader.

**Professor Tim Flannery** is one of the world's leading scientists, explorers and conservationists. He has held positions in renowned institutions internationally. His co-author and daughter **Emma Flannery** is a scientist and writer whose curiosity for the natural world has seen her travel to some of its most wild places. **Katie Melrose** is an illustrator from the Southern Californian coast where her love for art and reading was cultivated at a young age by her parents.

- **Year of the Snake:** The book is made for 2025, which is the Year of the Snake.
- **Written by real-life explorer and climate-scientist:** Tim Flannery is real-life explorer who's discovered 75 new species of animal.
- **Gorgeous design:** With shimmering green foil, tactile snake-like grain lamination.
- **American illustrator:** Katie Melrose was born and raised along the Southern Californian coast.



# MEET THE STEALTHY SNAKE

Hiking is fun, but remember to watch where you're stepping. Better yet, stick to the clear path. You don't want to accidentally bump into a snake. Look! Can you see that stunning snake over there, coiled around a tree branch? It's important we keep our distance and remain calm - snakes are shy and like their space.

Snakes are some of the stealthiest creatures in the animal kingdom. Count yourself lucky if you say you in the wild - most of the time you would be unaware that one is slithering close by.

Snakes are true MASTERS OF DISGUISE.

Snakes are fascinating reptiles. Did you know that a snake smells with its tongue and 'hears' with its jaw? Some snakes can even 'see' in the dark!

There are more than 3,700 kinds of snakes, and more kinds are discovered every year. They are found almost everywhere in the world - except very cold places.

## A STRANGE BODY

Believe it or not, snakes have many of the same organs that we have: a brain, a heart, a liver, kidneys, a stomach, intestines and two lungs (but only one works properly). But, unlike us, a snake's digestive system runs the entire length of its body.

A snake's skin has a soft layer and a scaly layer. Snake scales are made of keratin, just like your fingernails and hair. Snakes shed their skin when it no longer fits their growing body. This process also removes any parasites and bacteria living in their skin.

Snakes are **amblyopous**. They don't need arms or legs to move, and can easily slide into narrow places to escape danger or find a meal.

Snakes can't see all the colours of the rainbow and their sight can range from poor to good, depending on their lifestyle. Their pupils can vary in shape - they are usually slit-shaped if the snake is most active at night, or round if the snake is active during the day. Instead of eyelids, snakes have **spectacles**. These aren't the same as the glasses you might wear! To protect their eyes and keep them moist, the spectacle is a thin self-repairing membrane.

Snakes sense sound vibrations through **hearing bones** attached to their jaw, but they can't hear high-pitched sounds very well.

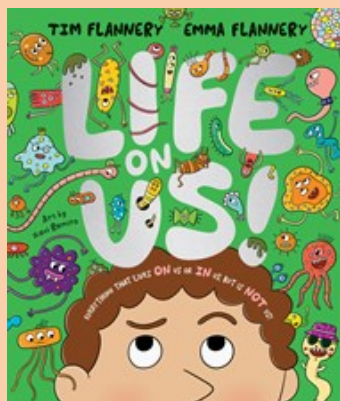
Snakes love to poke out their **fork-shaped tongues**. They use their tongue to smell the environment. The fork shape helps the snake pinpoint the direction a smell is coming from. Snakes have nostrils too, but these are mostly used to breathe in oxygen.

Snakes have lots of **teeth** - up to 200 long, thin and sharp teeth! If they lose one, another is ready to replace it.

Venomous snakes also have **fangs**, or specialised teeth that inject venom.

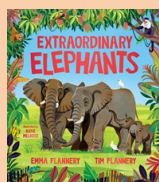
Snakes have **MANY** bones. If you feel your back, you'll feel bumps down the middle: these are your vertebrae, which make up your spine. Humans have 23 vertebrae, but snakes have around 200 to 400 - more than any other creature! At your front, you have 12 pairs of ribs that curve around to attach to some of your vertebrae. Snakes have hundreds of ribs - a pair attached to each vertebra. These ribs run all the way down a snake's body, making it flexible and protecting its organs.



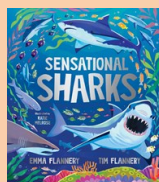


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9781761211713  
\$18.99 | Hardcover



Sensational Sharks  
9781761211706  
\$18.99 | Hardcover



# Life On Us

Everything that lives ON  
us or IN us, but is NOT  
us!

**Tim and Emma  
Flannery, Illustrated by**

May 2026  
9781761211744  
\$22.99 | Hardcover  
96 Pages | 9¼ × 11 in  
Full-color illustrations

***Life On Us* is a first-of-its-kind exploration of everything that lives ON and IN us, but is NOT us, from one of the world's greatest living explorers and scientists!**

Our bodies are home to tens of thousands of species that aren't at all human – on our skin, inside our gut and even in our brain, and they can have an extraordinary impact on how we feel, act and live. Many organisms are microscopic, but some are far longer than we are. Some make frequent but temporary visits, while others stay for a very long time!

This is possibly weirdest collection of knowledge about the human body, from poop transfusions to research into how parasites can help us. Find out what's living on you!

Did you know that your gut microbiome makes up three-quarters of the weight of your poop? That COVID-19 can enter your body through your eyeballs? That botox is more poisonous than any snake, spider or jellyfish?

**Professor Tim Flannery** is one of the world's leading scientists, explorers and conservationists. He has published more than thirty books, including the award-winning *Here on Earth*, *The Weather Makers*, *Atmosphere of Hope* and the best-selling *Explore Your World* series, many of which he co-wrote with his daughter Emma. He is a frequent presenter on ABC Radio, NPR and the BBC, and has also written and presented several series on the Documentary Channel.

- **Bestselling Creators:** Explore Your World series has sold 65,000 copies
- **Fascinating Science:** The human body has more non-human cells than human ones, and we couldn't live without them – but what ARE they and where do they come from?
- **Perfect for:** Kids who love knowing everything about anything! Fans of *100 Things To Know About the Human Body*, educators and literacy specialists.

# A QUICK TOUR OF THE HUMAN BODY

Let's get to know our bodies, so we get a good sense of how our body can be an attractive home for other life forms.

Our body is like a machine with many parts that keep it working and alive. Some of these parts we can see, like our skin, hair and nails. We might also already be aware of our bones, which give our body structure, and our muscles, which help our body move. But inside our body, there are plenty more important parts! Here are some that you may already know a bit about:

## The heart and circulatory system

Your body is full of red blood - the average grown-up has five whole litres of it. The circulatory system is our beating heart pumping this blood around our body nonstop using a network of blood highways called blood vessels.

Blood carries oxygen and nutrients all over our body, and it also helps get rid of waste.

## The lungs and respiratory system

The lungs are a pair of spongy pink organs that are connected to our nose and mouth through a network of airways.

The respiratory system is how our body gets oxygen and gets rid of carbon dioxide.

## The brain and nervous system

The brain kind of looks like the outer shell of a walnut. It has many pinkish-grey folds and creases and is separated into two halves known as hemispheres. The brain controls everything that happens in the body - often without us even having to think about it. The brain is part of the nervous system, a network of nerves that carry information to and from the brain.

## The digestive system

Next time you eat a delicious meal, thank your digestive system! It extracts essential nutrients from the food you eat and makes poo out of what's left. The digestive system starts at the mouth and ends at your anus, or bottom! Many organs make up the digestive system, including the stomach, intestines, liver and gall bladder.

## The urinary system

Our urinary system helps us pee! The urinary system includes the kidneys and is one way our body gets rid of any waste products.

## The skin

Although our skin is only around 2 millimetres thick, about the thickness of a ruler, it covers our entire body and is our largest organ. Our skin plays a very important role, because it's our body's first layer of protection from the outside world.

## The immune system

Our immune system is made up of organs and specialised cells that protect our body against disease-causing germs. It works closely with other organ systems, like the circulatory and digestive systems, so it knows where and what to attack.

# WHAT ARE MICROBES?

The word **microbe** contains the same word, **micro**, which means **extremely tiny**.

It can be hard to get your head around just how small microbes really are. Bacteria are around one millionth of a metre long - ten times smaller than one of our human cells. Unlike humans, who are made of trillions of cells, microbes usually have only one cell. Some microbe cells, like those belonging to bacteria, are simpler than human cells and can be around a hundred times smaller. Other microbes, like viruses, are even tinier and simpler than bacteria!

The good news is that not all microbes are bad. The microbes that can cause us harm make up way less than 1 per cent of all the microbes in the world. Most microbes live around us without causing a fuss, and some are even helpful. There are those that play important roles in the environment and others that help us make yummy foods like yoghurt. We also have loads of friendly microbes living on and in our bodies right now - a lot more than many ones!

Microbes were on Earth long before humans, and they are found almost everywhere on our planet - in the deepest parts of the ocean right up to the highest of mountain tops. If you had a super-duper eyeball that could see microbes, you'd notice that they are all around us. They're floating in the air and sitting on surfaces - your computer keyboard, the toilet seat, your teddy bear and even on and in your own body! We are completely surrounded by microbes, and trillions of them call our bodies home.

For a long time in human history, no-one knew microbes existed. It wasn't until the 1670s that a Dutch scientist called Antonie van Leeuwenhoek saw microbes with his own eyes. He used a microscope to look at anything he could get his hands on, from the plaque between his teeth to drops of water from a pond. Imagine his surprise when he came face to face with these miniature creatures! He called what he saw *animalcules* or 'little animals', but they were actually bacteria and other tiny creatures. He was so delighted with his discovery that he wrote in a letter: 'No more pleasant sight has ever come before my eyes.'

Although human bodies and microbes are pretty gross when it comes to shape and size, if you go back in time far enough, you will see our ancestors were once very microbial!



# Let it Go

A story about navigating big emotions

**Rebekah Lipp,**  
**Illustrated by Craig Phillips**

**March 2026**  
9781761214707  
\$19.99 | Hardcover  
48 Pages | 9½ × 10¼ in  
Full-color illustrations

**Join Aroha and her friends as they navigate their way through four emotions (sadness, anger, shame and fear) by finding unique ways to release their feelings.**

‘A wonderful energized story for helping kids learn to notice and discover language for experiences of emotions.’ — DR HINEMOA ELDER, MBChB, FRANZCP, PhD, MNZM

‘This book helps children better understand how to let go of the shame and blame associated with angry actions. Absolutely magic!’ — KYLIE JOHNSTON, Heart Centered Coach

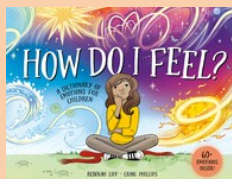
**Rebekah Lipp** is an author, entrepreneur and mental health advocate residing in New Zealand. She co-wrote *Finding Gratitude* (Quarto, 2019). Her personal journey with anxiety, depression and borderline personality disorder inspired Wildling Books, alongside a passion to bring awareness to children's mental health, emotional well-being and anxiety.

**Craig Phillips** is an award-winning illustrator whose art has appeared in published works, anthologies and exhibitions across the world. He worked on Neil Gaiman's *American Gods* and his first solo work, *Giants, Trolls, Witches, Beasts* won the New Zealand Book Award's Russell Clark Award for Illustration, an Australian Gold Ledger, a CBCA Notable and was a finalist in the Aurealis Awards.

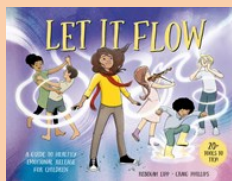
- All Wildling Books share a genuine aim in helping kids understand, express and process their emotions through pictures and stories.
- **Reviewed by mental health and parenting professionals.**
- **Bolstered with relevant resources** from parent/teacher notes, useful exercises and more.
- **From the creators of *How Do I Feel?***

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9781761214660  
\$24.99 | Hardcover



Let it Flow  
9781761214714  
\$19.99 | Hardcover





When feelings arise –  
even **BIG** ones, you'll find



They'll come and then go  
they'll **FLOW** like a tide.

There are **LESSONS** in feelings –  
even big ones, you know



They are there to be felt  
they'll help you to **CROW**.





# Finding My Calm

A story about  
mindfulness

**Rebekah Lipp,**  
**Illustrated by Craig**  
**Phillips**

**March 2026**  
9781761214738  
\$19.99 | Hardcover  
48 Pages | 9½ × 10¼ in  
Full-color illustrations

From the award-winning creators of *How Do I Feel?* comes an expertly crafted book about building the confidence to overcome stressful moments through a fun, memorable rhyme!

*Finding My Calm* highlights the importance of mindfulness and self-regulating one's emotions. The gentle narrative and accessible rhyme offers kids a meaningful way to explore mindfulness practices while strengthening their social-emotional learning (SEL).

'A must-have resource to top up your wellbeing toolkit. Empowering parents and teaching children ways to cope with their big feelings, this is a book with a powerful and grounding message.' —  
REBEKAH BALLAGH, Counsellor and Author-Illustrator

**Rebekah Lipp** is an author, entrepreneur and mental health advocate residing in New Zealand. She co-wrote *Finding Gratitude*. Her personal journey with anxiety, depression and borderline personality disorder inspired Wildling Books, alongside a passion to bring awareness to children's mental health, emotional well-being and anxiety.

**Craig Phillips** is an award-winning illustrator whose art has appeared in published works, anthologies and exhibitions across the world. He worked on Neil Gaiman's *American Gods* and his first solo work, *Giants, Trolls, Witches, Beasts* won the New Zealand Book Award's Russell Clark Award for Illustration, an Australian Gold Ledger.

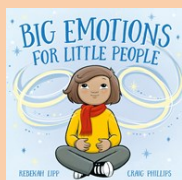
- **All Wildling Books share a genuine aim in helping kids understand, express and process their emotions through pictures and stories.**
- **Reviewed by mental health and parenting professionals.**
- **Bolstered with relevant resources** from parent/teacher notes, useful exercises and more.

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Big Emotions for Little People  
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\$9.99 | Board Book



I like being me:  
a small person, like **YOU**



There's lots to be learned  
and some **GROWING** to do.

But being small can be tricky  
when you're put in a **PICKLE**



So I've a **RHYME** that'll help,  
a quick fix for those niggles.



## PARENT/TEACHER NOTES

'Five, Four, Three, Two, One' is a rhyme that helps us use our senses to find our way back to calm. When your child starts to feel overwhelmed, it's worrying a lot, so it's about to have control – stop and try 'Five, Four, Three, Two, One'.

5

### FIVE THINGS YOU CAN SEE

Take a deep breath and, using your eyes, **LOOK**. Describe five things that you can see. Take your time and use them to carefully describe each one. For example, I saw a big dog with long brown hair and brown eyes, and its tongue is sticking out. It's in the back and had five things you can see. Try to find different things each time you read the book. This takes a moment to look around where you are and try to describe five things you can see.

4

### FOUR THINGS YOU CAN FEEL

Take a deep breath and, using your body, **FEEL**. Describe four things you can feel. It could be the chair you are sitting on or the clothing you are wearing. You could even pick up something that might feel interesting to touch and describe how it feels. For example, I can feel the book that I am holding. It feels smooth. Try to imagine what things you could feel as you read the story.

3

### THREE THINGS YOU CAN HEAR

Take a deep breath and, using your ears, **LISTEN**. Describe three things you can hear. Be still and quiet and really listen to your surroundings. What do you hear? It could be birds chirping or the wind rustling in the trees. Look through the pages of this book and imagine what you might hear. It could be the dog barking or children laughing.

2

### TWO THINGS YOU CAN SMELL

Take a deep breath and, using your nose, **SMELL**. Describe two things you can smell. We usually don't take time to smell things unless the smell is really strong. Really take your time and see if you can smell anything new. It could be the smell of the paper though you were playing with or the smell of the grass that has just been mowed. Close a book through the book and try to imagine what smells you might notice as you read the story.

1

### ONE THING YOU CAN TASTE

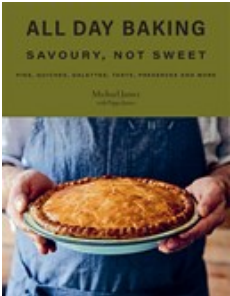
Take a deep breath and, using your mouth, **TASTE**. Describe one thing you can taste. You might need to actually get something to eat, or you might still be able to taste the last thing you ate. Slowly eat something and really notice how it tastes. Try to think of something else, just notice the taste of what you are eating. Look through the book and imagine the things you might be able to eat as you read.



# Backlist



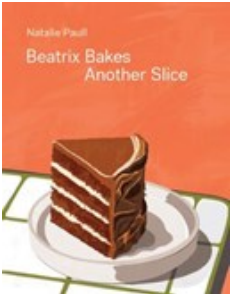
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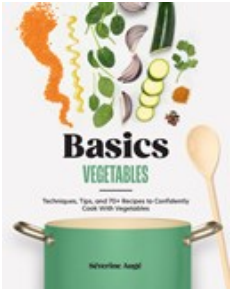
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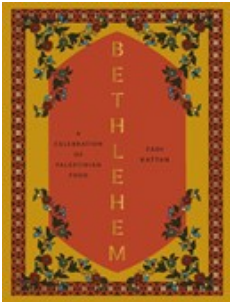
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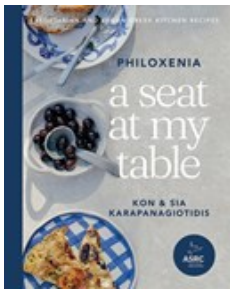


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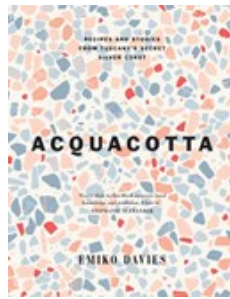




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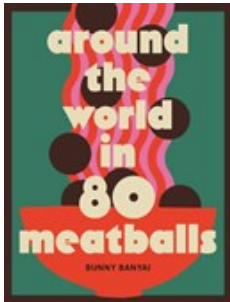
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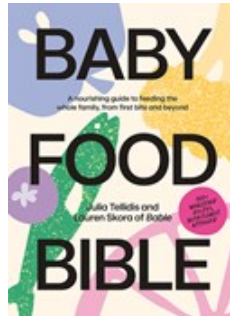
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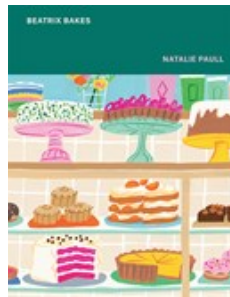
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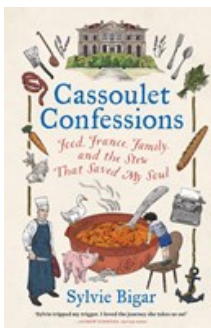
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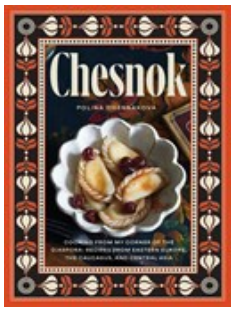
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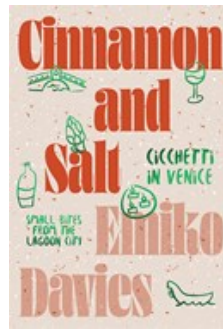
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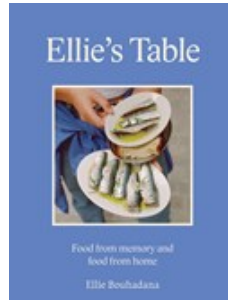
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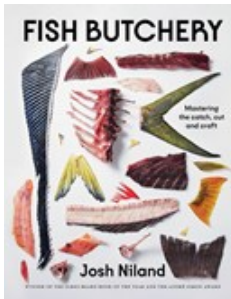
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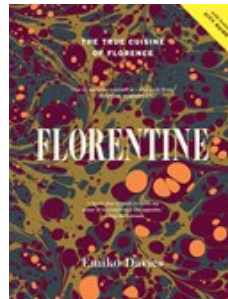
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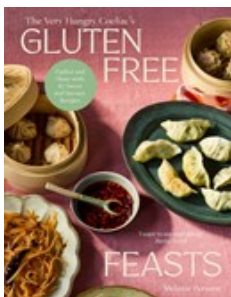
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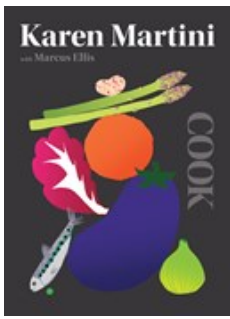
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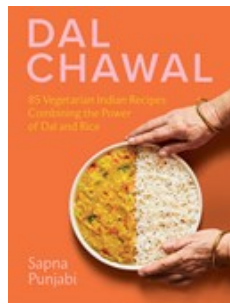
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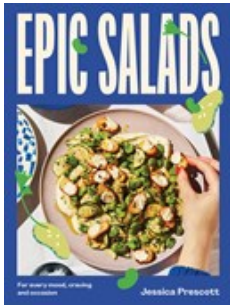
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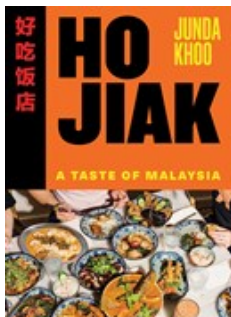


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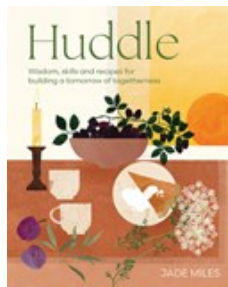




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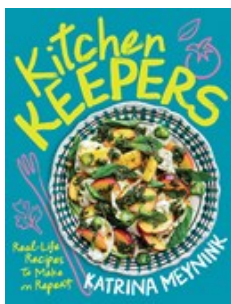
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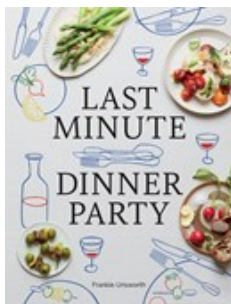
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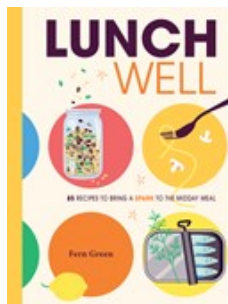
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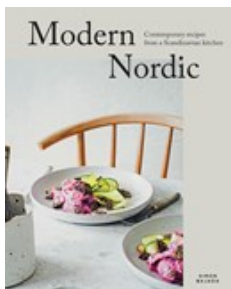
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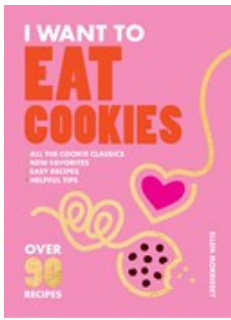
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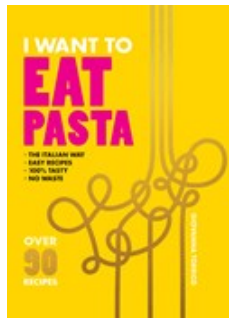
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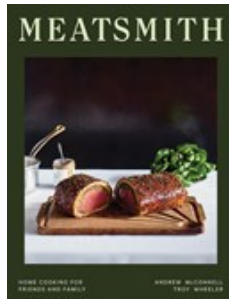
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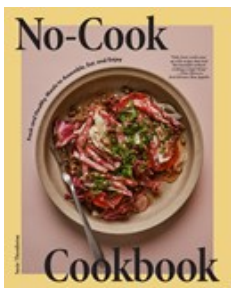
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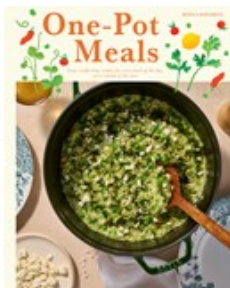
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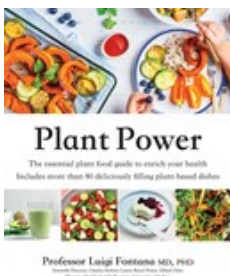
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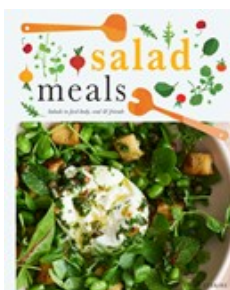
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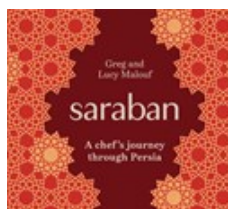
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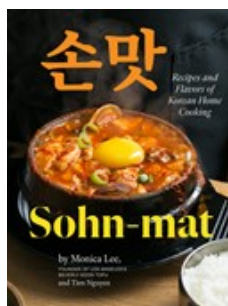
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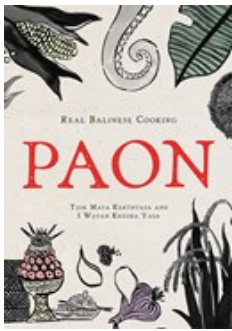


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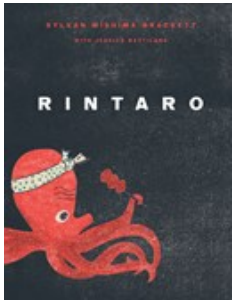




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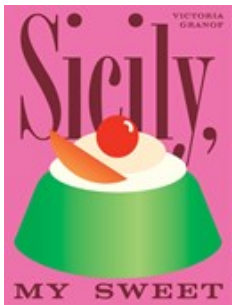
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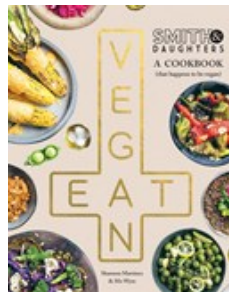
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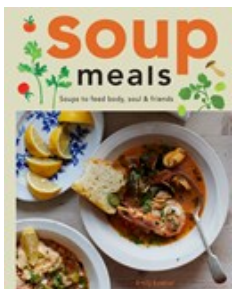
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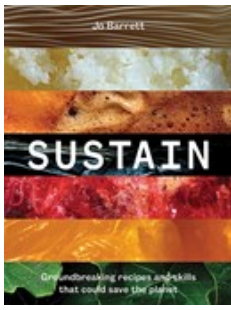
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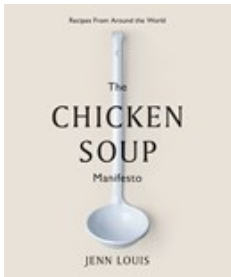
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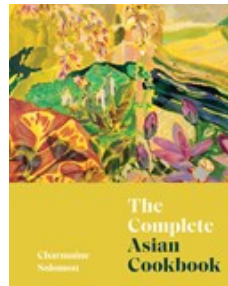
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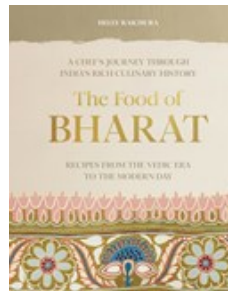
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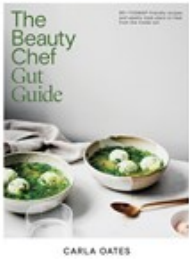
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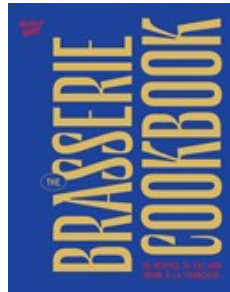
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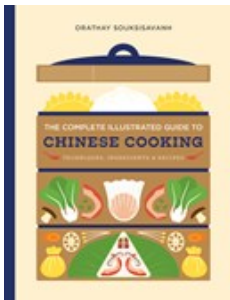
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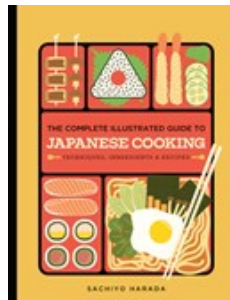
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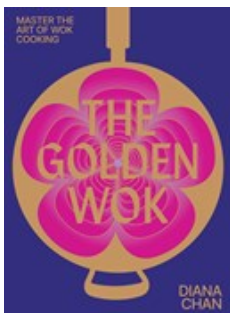
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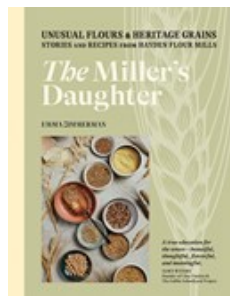
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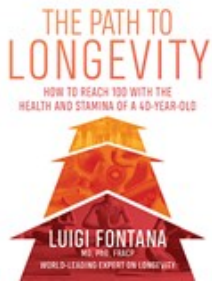


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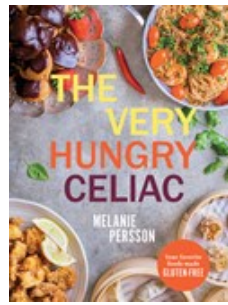


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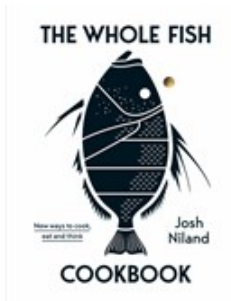




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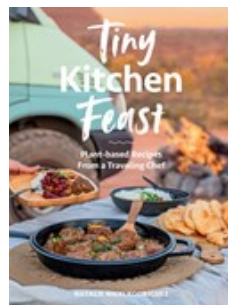
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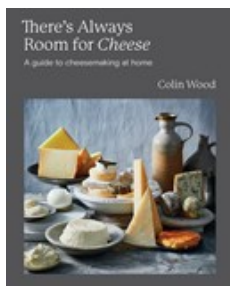
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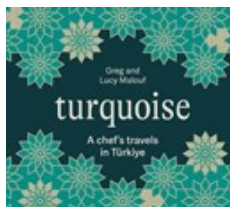
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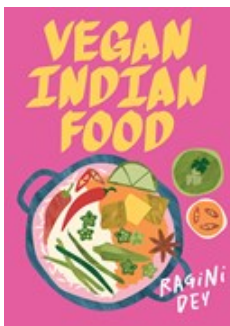
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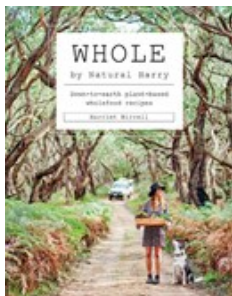


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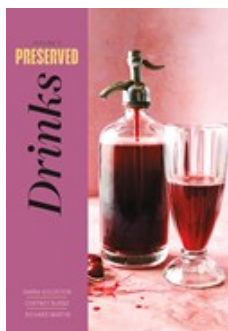
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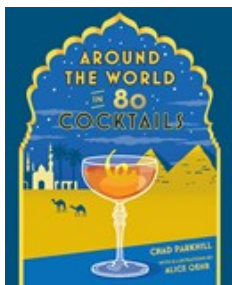
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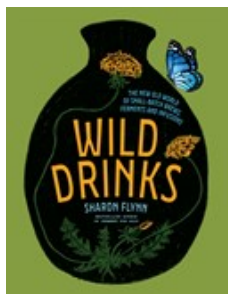
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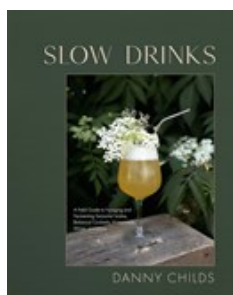
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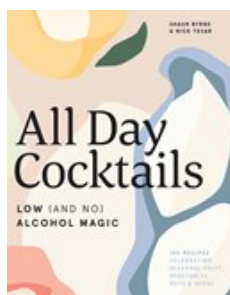
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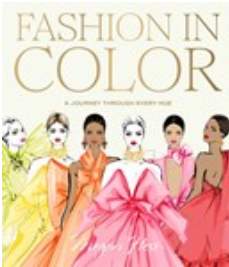


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# Fashion



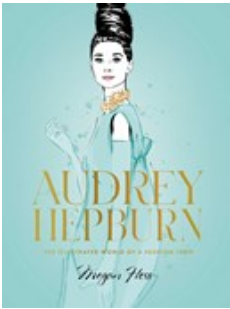
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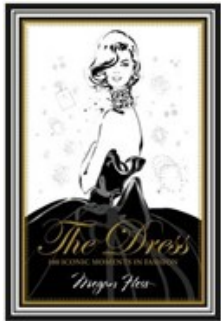
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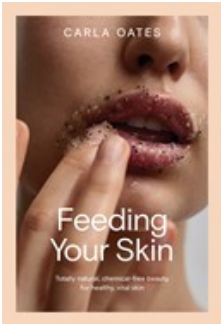
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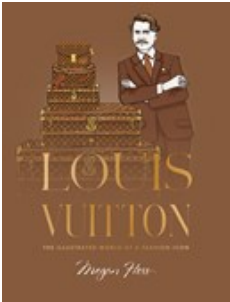
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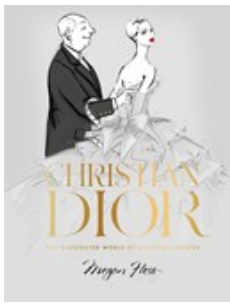


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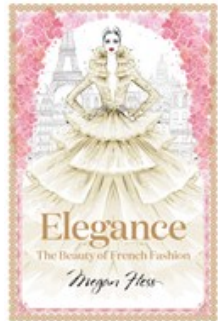




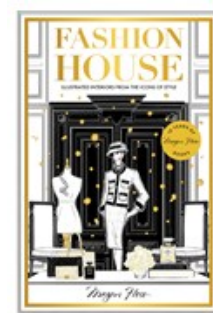
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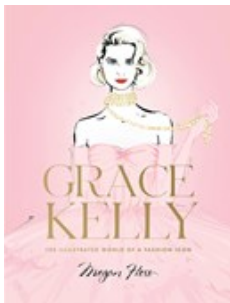
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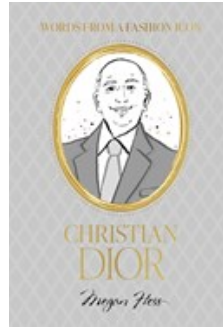
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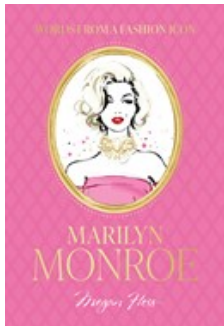
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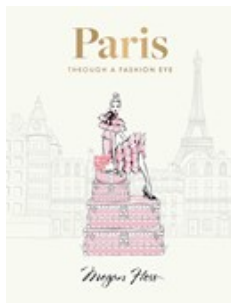




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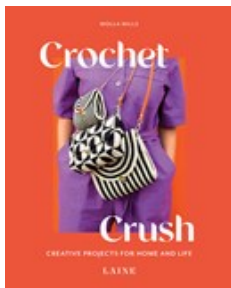
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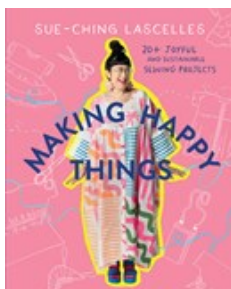
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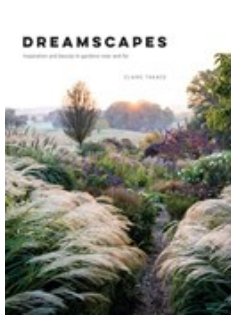
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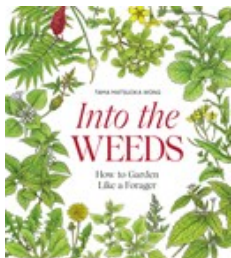


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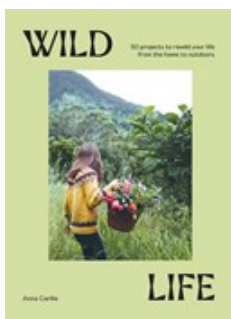




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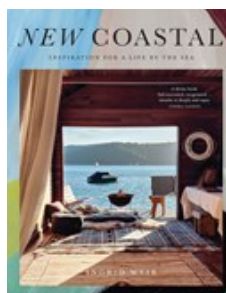
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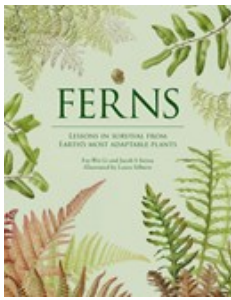


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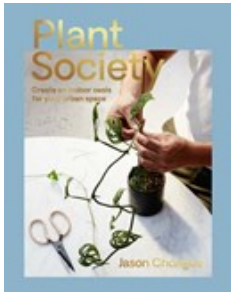




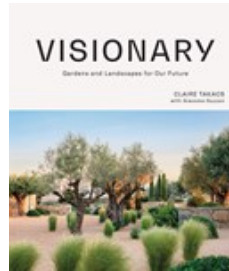
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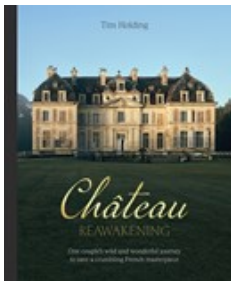
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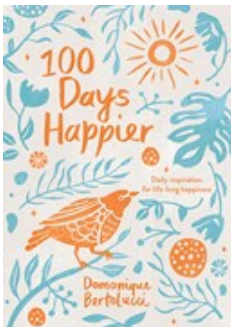
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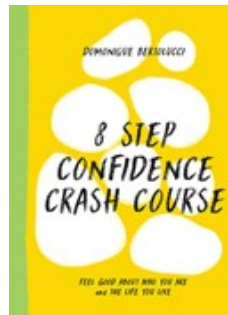
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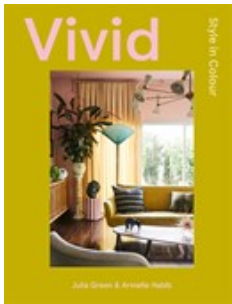
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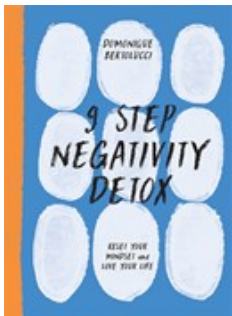


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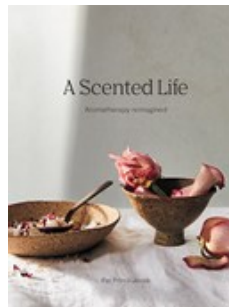
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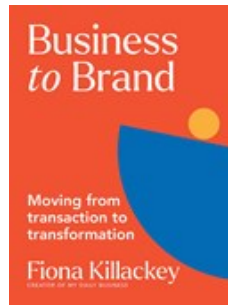


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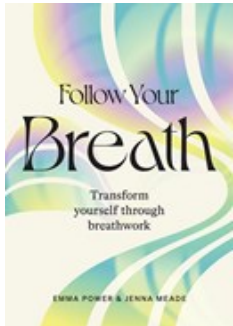




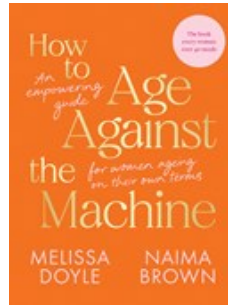
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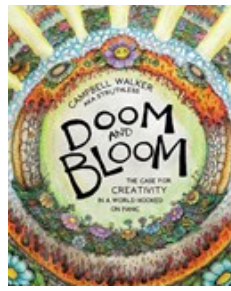


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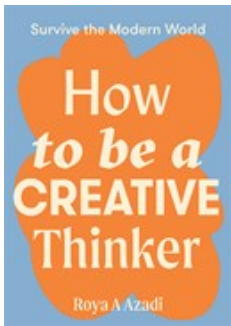




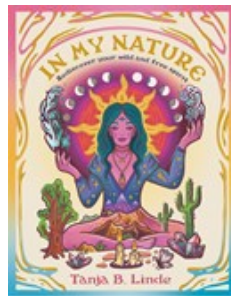
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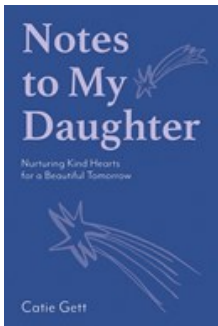
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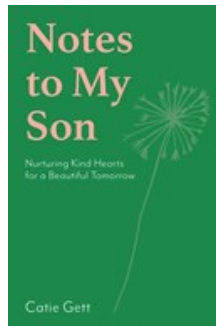
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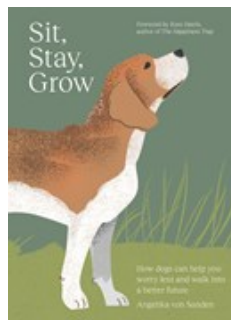
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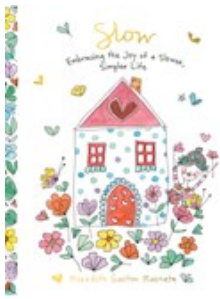


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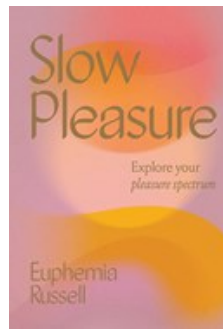




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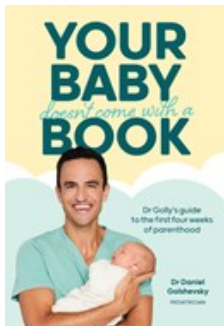
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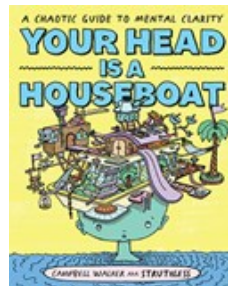
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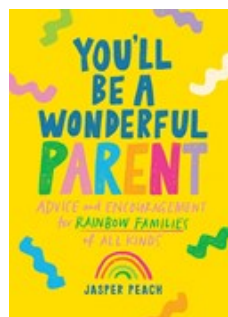
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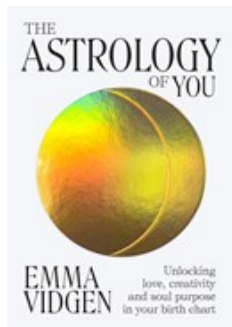
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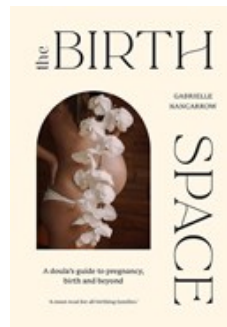
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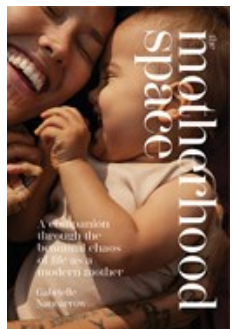
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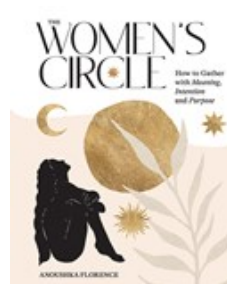
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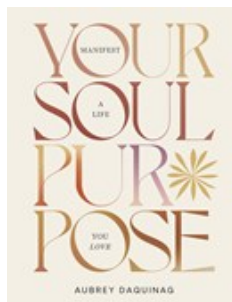
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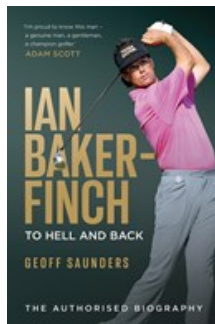




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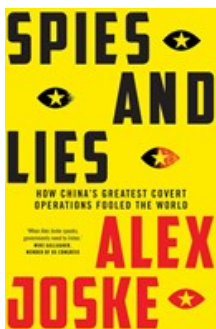
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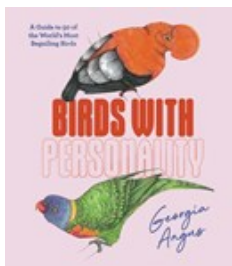
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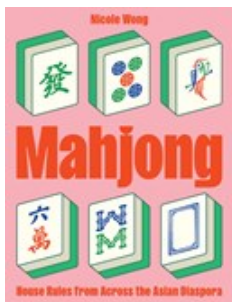
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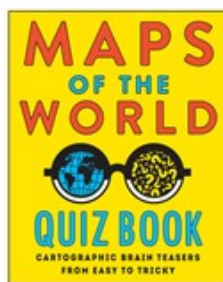
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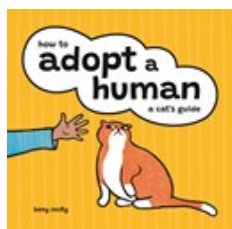
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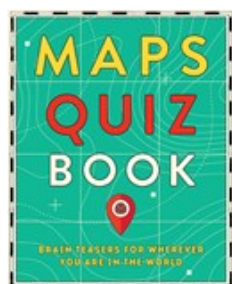
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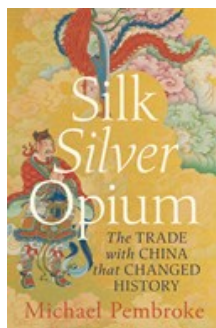
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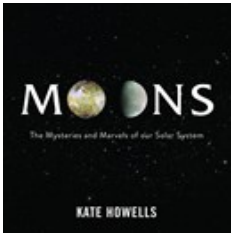
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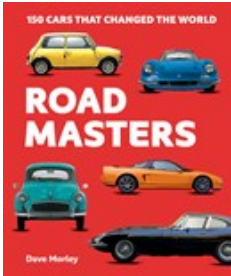
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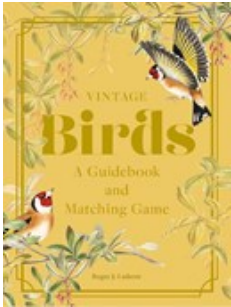
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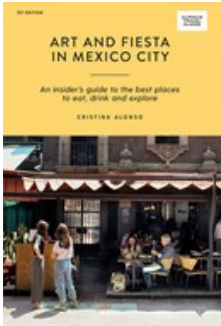
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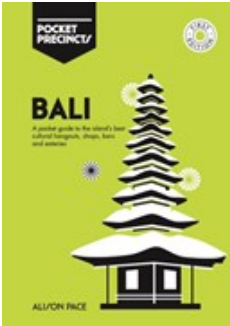
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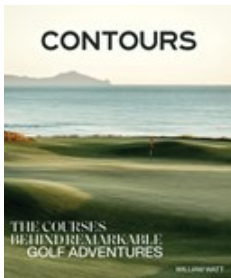
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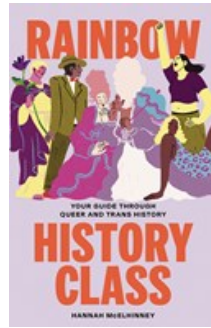
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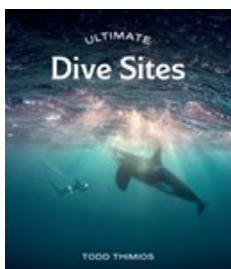
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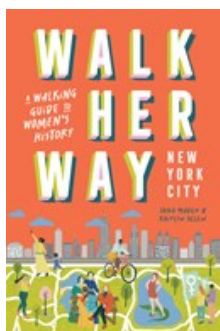
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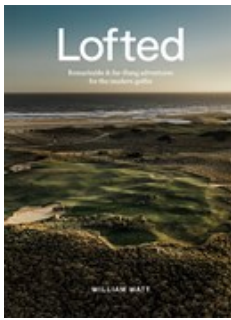
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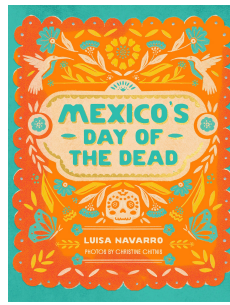
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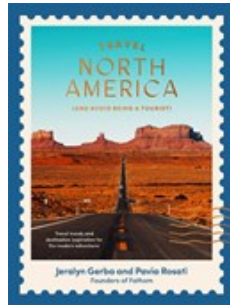
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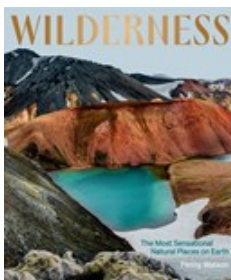
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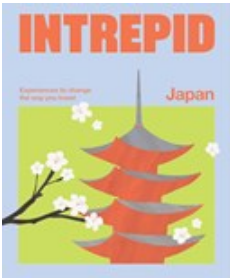


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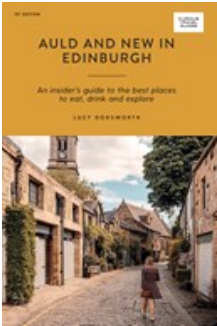


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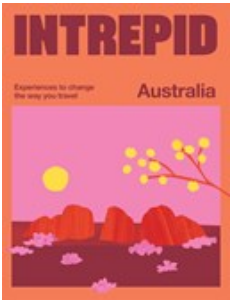
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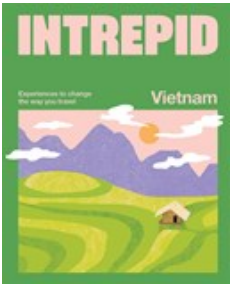
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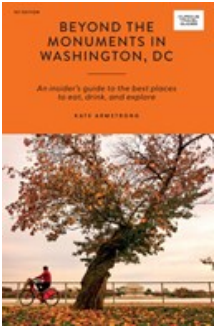
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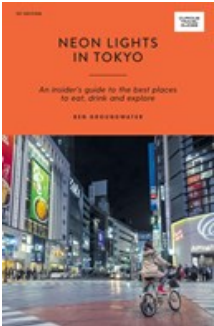
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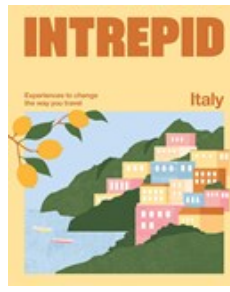


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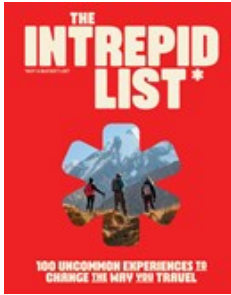




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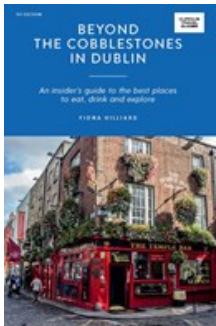
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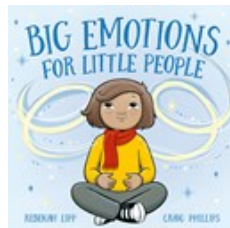
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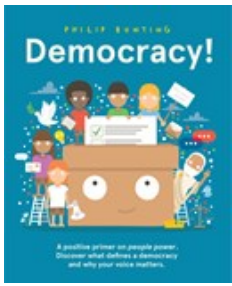
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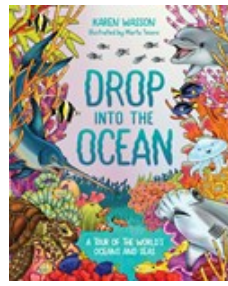
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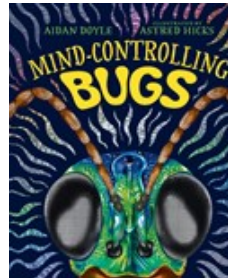
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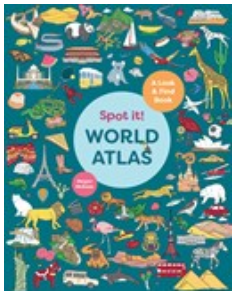
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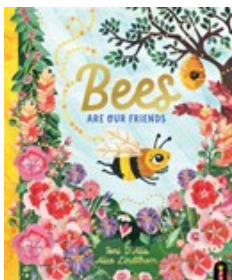
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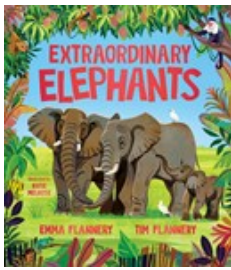


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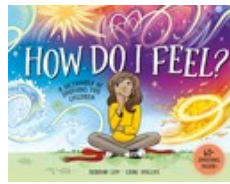


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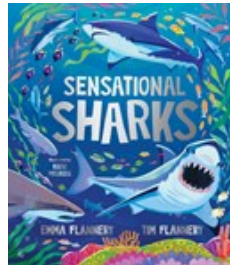
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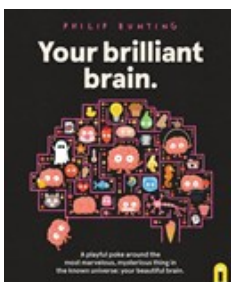
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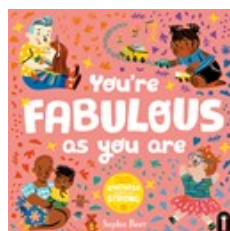
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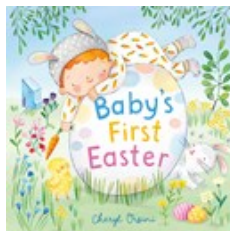


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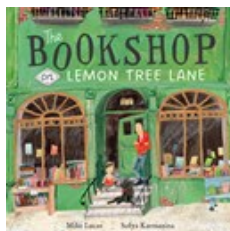
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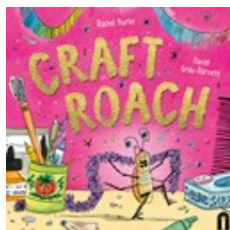
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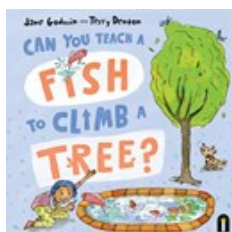
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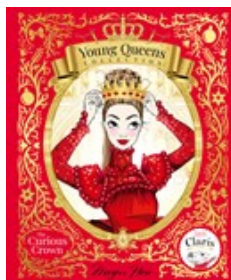
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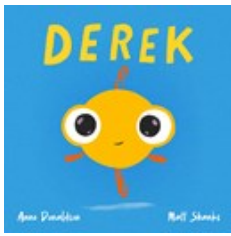


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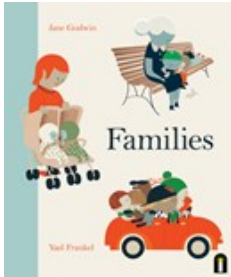




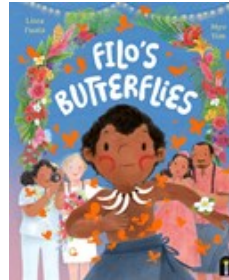
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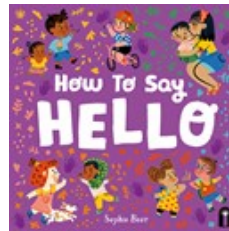
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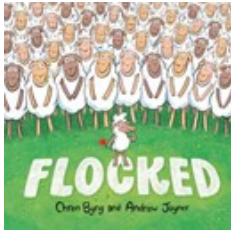
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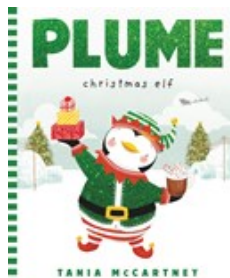
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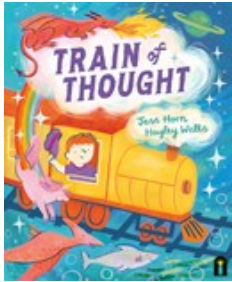
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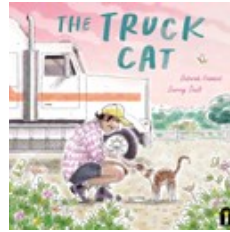
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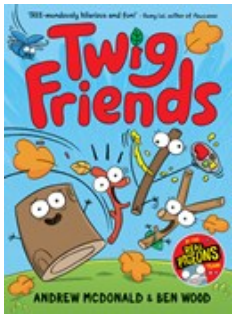
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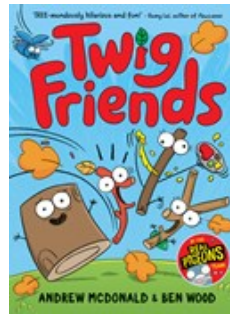
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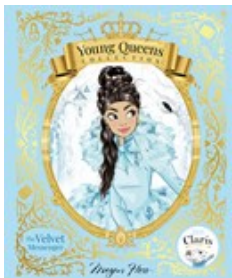
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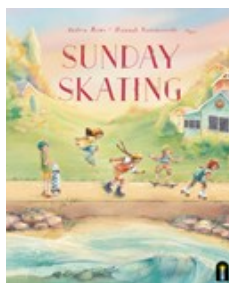
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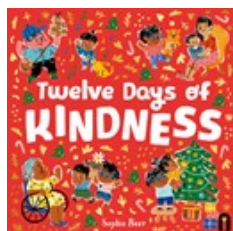
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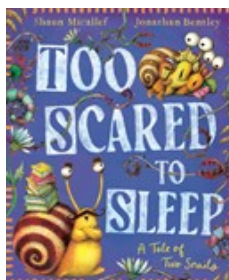
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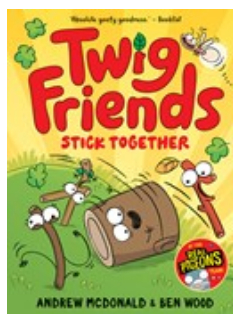
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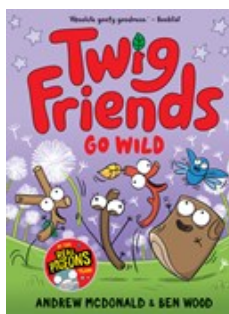
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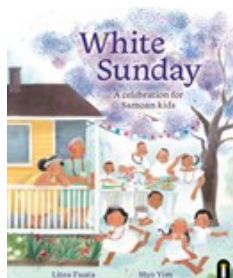
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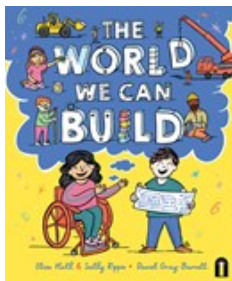


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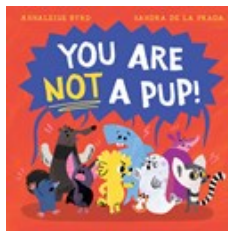


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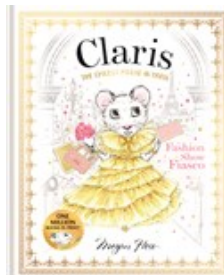
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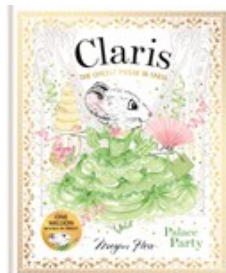
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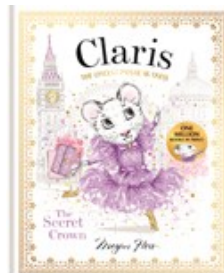
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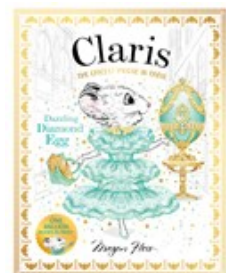
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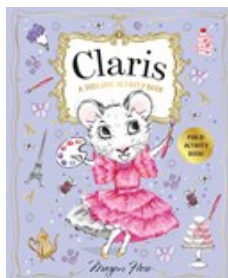
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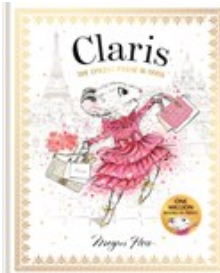




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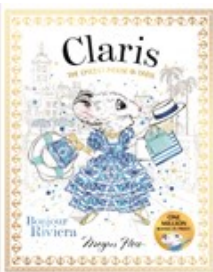
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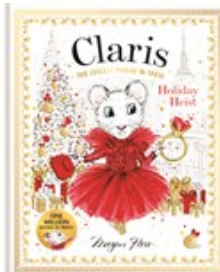
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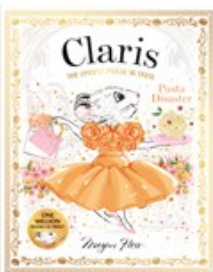
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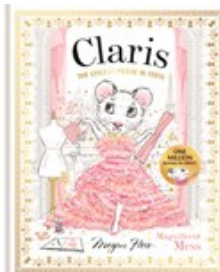
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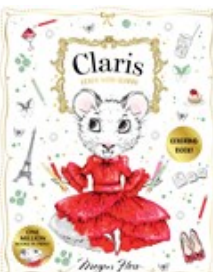
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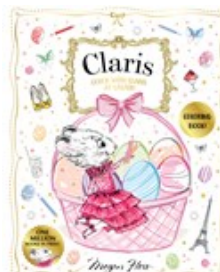
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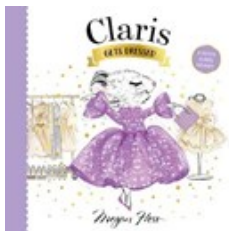
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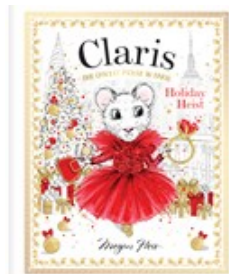
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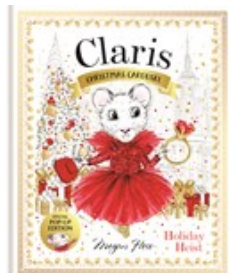
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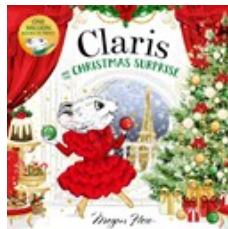
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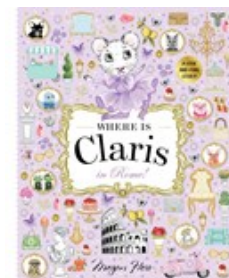
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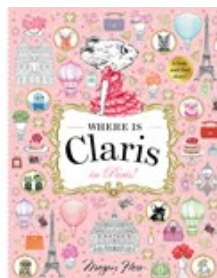
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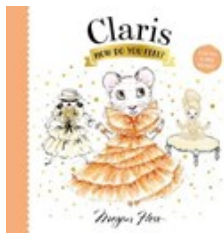




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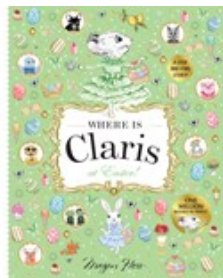
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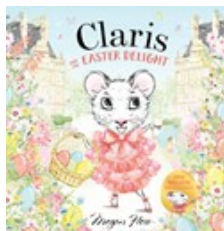
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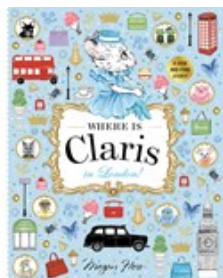
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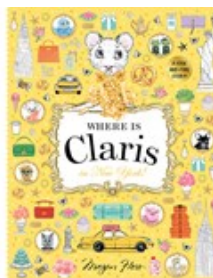
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