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Quadrille

Spring 2026




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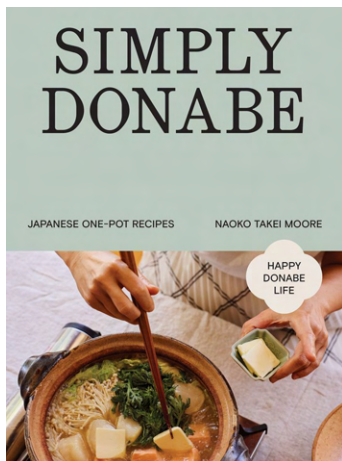


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Taste



[View on Edelweiss](#)



Simply Donabe

Japanese One-Pot Recipes

Naoko Takei Moore

February 2026 | Hardcover | CKB048000

\$40.00 | 9781837834464

256 Pages | 7½ x 9¾ in

Full-color photography throughout

Donabe (Japanese clay-pot) cooking uses seasonal ingredients and key pantry items to make nutritious, comforting and flavorful meals, promoting communal dining, happiness and wellbeing.

Think hearty rice dishes, warming stews and silky noodle soups – it is the original, and arguably the best, kind of one-pot cooking. In *One-Pot Japanese*, the so-called ‘Queen of Donabe’, Naoko Takei Moore, shows you how to create donabe-style dishes, all made in one pot, whether you have a saucepan, a casserole dish or indeed a Japanese clay pot to hand.

Including recipes such as chicken ginger rice, tofu and mushroom udon and salmon in a miso and tomato sauce, you’ll find easy weeknight rices, traditional stews, vibrant soups, solo dishes for self-care and sides to help build a traditional Japanese-style feasting table. Including many gluten-free and plant-based options, the focus is on balanced, nourishing meals that highlight vibrant vegetables, clean, fresh flavors and the art of simplicity. Whether cooking for yourself or sharing with family and friends, these recipes will bring comfort and joy.

Naoko Takei Moore is an expert in donabe and Japanese home cooking, based in Los Angeles. Originally from Tokyo, she has written two cookbooks including *Donabe*, published by Ten Speed Press in 2015. Naoko’s shop TOIRO specializes in traditional donabe as well as Japanese kitchen tools and artisan tableware, and she also runs Japanese cooking workshops. Her writing has been featured in the likes of *The New York Times*, *The Los Angeles Times*, *Bon Appetit* and *USA Today*.

- Simple recipes that work beautifully alone but with a few sides can be turned into a feast
- Written by the US’s leading authority on donabe cooking
- All recipes can be cooked in one pan, whether that’s a traditional donabe clay pot or a lidded skillet or Dutch oven

Lentil Daikon Miso Shiru

LENTIL AND DAIKON MISO SOUP

レンズ豆と大根の味噌汁

Serves 4



For the donabe

- 2 medium napa cabbage leaves, cut into small bite-size pieces
- 380 g (13 oz) miso
- mushrooms, trimmed, cut into 3 cm (1 in) lengths
- 150 g (5 1/2 oz) daikon (mooli), cut into 3 cm (1 in) rounds and further cut into halves or quarters, depending on size
- 250 g (9 oz/1 cup) mixture of red and yellow lentils or either kind, rinsed
- 1 litre (34 fl oz/4 cups) Shioji dashi (page 988)
- vegetable stock
- 5 tbsp miso
- see salt, to taste

For the sesame tenderstem broccoli

- 380 g (13 oz) tenderstem broccoli (broccolini)
- 1 tbsp toasted and ground white sesame seeds, or more to taste
- 1 tsp Shio-Koji (page 988) (or a good pinch of sea salt)
- extra virgin olive oil, for drizzling

Miso soup is at the heart of everyday meals for me, and I often make it with whatever I have on hand. I love Western-style lentil soup, too, so I started cooking lentils with dashi and found they pair beautifully with tender daikon (mooli). This soup is so simple – just simmer everything together and finish with good miso. Homemade dashi is always ideal, but sometimes I use a good store-bought vegetable stock for a change, and it works great here. Topping it with sesame-dusted tenderstem broccoli (broccolini) adds a fresh, satisfying touch and makes it feel like a complete meal.

EQUIPMENT: Classic-style donabe (1.8 litre/60 fl oz)

METHOD: To make the miso soup, pile the cabbage, mushrooms, daikon and lentils into a donabe. Pour in the dashi, cover, and set over a medium-high heat. Bring to a high simmer, then reduce to a gentle simmer and cook for 20–25 minutes, or until the lentils are soft.

Dissolve the miso thoroughly in the soup. If the miso is firm, halve some of the soup into a small bowl with the miso, whisk until smooth, then pour it back into the donabe. Adjust the seasoning with salt, if needed.

Prepare the broccoli while the soup is cooking. Bring a saucepan of water to the boil, add the broccoli and blanch for 1–2 minutes until crisp-tender. Drain, let cool, then gently squeeze out any excess moisture. (If you have a donabe steamer, steam for 2–3 minutes instead.) Cut into 2 cm (3/4 in) lengths. Toss with the ground sesame seeds and shio-koji, then drizzle with olive oil to lightly coat and toss again.

Ladle the soup into individual bowls and top each with some of the broccoli.



SIMPLY DONABE



Niku Gohan

BEEF RICE

肉ご飯

Serves 4–5



For the beef marinade

- 250 g (9 oz) beef tenderloin or your preferred cut, thinly cut into bite-size pieces
- 2 tsp sake
- 2 tsp shoyu (or tamari for gluten-free)
- 1 tsp finely grated fresh root ginger
- 1 tsp Okinawa black sugar or raw brown sugar

For the donabe

- 2 Japanese rice cups (300 ml/12 fl oz/1 1/2 cups) short-grain rice, rinsed
- 300 ml (10 fl oz/1 1/4 cups) dashi (page 988) or water
- 1 tsp shoyu (or tamari for gluten-free)
- 60 g (2 oz) burdock root (see substitute parsnip, thinly sliced)
- 1 medium carrot, julienned
- handful of basil leaves or your choice of herbs, to finish
- freshly ground black pepper, to taste

This beef rice is what I crave when I need stamina – it's hearty, satisfying and full of flavour. The rice soaks up all the richness from the beef and the donabe brings everything together beautifully. The hard-cut, briefly marinated beef becomes so tender after being cooked in a donabe. Sometimes I make it with just water instead of dashi, and it still tastes amazing. Basil adds a sweet, refreshing note that brightens the rich beef. Feel free to use your favourite herbs to finish. A bowl of light soup and a fresh salad make it a complete and satisfying meal.

Beef nourishes the blood and restores energy. Burdock promotes digestion, ginger boosts warmth, and basil refreshes the appetite and qi (vital energy). This dish builds steady strength and keeps digestion clear and balanced.

EQUIPMENT: Double-lid donabe rice cooker

METHOD: Combine the beef with the sake, shoyu, ginger and sugar in a bowl. Mix well and let it marinate for 15–30 minutes.

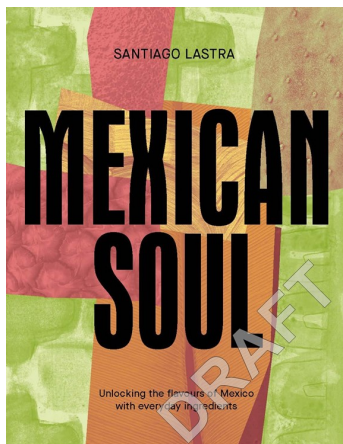
Combine the rice, dashi and shoyu in a donabe. Let the rice soak for 20 minutes.

Add the burdock root and spread evenly over the rice, followed by the carrot. Top with the marinated beef and any remaining marinade. Cover the donabe with both lids and cook over a medium-high heat for 13–15 minutes, or until 2–3 minutes after the steam starts puffing out of the top lid. (If cooking with a classic-style donabe or other pot, see Basic Rice Cooking Methods on page 980.)

Turn off the heat and let it rest for 20 minutes.

Uncover and add a good handful of basil and some black pepper to taste. Fluff gently with a rice paddle.

FLAVOUR VARIATION: I sometimes swap regular shoyu with smoked shoyu for a nice smoky flavour. You can usually find smoked shoyu at specialty stores.



Mexican Soul

Santiago Lastra

April 2026 | Hardcover | CKB056000
\$50.00 | 9781837834488
272 Pages | 7½ x 9¾ in
Full-color photography throughout

[View on Edelweiss](#)



Santiago Lastra has discovered a secret: you can make incredible, authentic-tasting and utterly delicious Mexican food using local produce that hasn't flown halfway around the world.

At his restaurant KOL, Santiago's USP is creating Mexican flavors using hyper-local ingredients; in *Mexican Soul*, he focuses his attention on home cooks rather than Michelin-starred chefs. From subbing avocados for ground pistachios to ditching lime for local berries and replacing dried chillies for a combination of fresh varieties available in supermarkets, this book will unlock a world of flavor, wherever you are. By first breaking down the basics of Mexican cuisine – think sweet, sour, smoke, fat and spice – and then exploring how we can find these elements in every home pantry, Santiago creates a fresh understanding of one of the richest cuisines in the world, translating its flavors and techniques so that anything from a salsa to quesadilla can be recreated anywhere.

Including stunning location photography and a deep-dive into Mexico's iconic food culture, this book is the ultimate companion for any passionate home cook looking to get explore this incredible cuisine.

Mexican-born **Santiago Lastra** is head chef and founder of London's KOL, which, since opening in 2020, has secured a Michelin star and places on both The World's 50 Best and La Liste. Santiago holds a Master's Degree in Culinary Innovation and has worked with chefs such as Mugaritz's Andoni Aduriz and Noma's Rene Redzepi. In 2021 he was awarded Best Chef at the GQ Food and Drink Awards.

- Intelligent, adaptable takes on familiar and lesser-known Mexican recipes from one of the world's most lauded chefs
- Visual directory to guide readers through ingredient swaps
- All recipes can be made with common and readily available supermarket ingredients



Serves 4

The tiradito is a traditional dish served in the courts of Mexico, the province of the dish is meant to be coming from the Japanese sushi and like the ceviche the tiradito has both Mexican and Peruvian versions. The tiradito are usually made with white fish and finished with a dressing when it's served, different to the ceviche the fish is not cured so the texture is more lean and the flavour of the fish remains clear.

Asparagus salad

6 ounces fillet of Pacifico
True Striped Bass
1/2 cup aji amarillo paste
1/4 cup fresh lime juice
2 medium cloves garlic, chopped
Kosher salt to taste
1 teaspoon fresh cilantro leaves,
finely chopped

Using a sharp slicing knife, slice fish into thin slabs. Arrange slices on a platter and place the platter into the refrigerator.

In a blender, combine lime juice with the garlic and blend on high speed. Transfer to a medium mixing bowl. Stir 1/2 cup aji amarillo paste into the lime juice mixture until thoroughly combined. You can add more or less paste based upon your taste and the heat level you would like. Remember that the thickness also comes from the paste so the sauce may be thin if you use very little paste. Stir in cilantro.

Remove plates from refrigerator and spoon sauce on top of fish, lightly coating it. Allow the fish to rest 15 minutes and serve.

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Serves 4

The tiradito is a traditional dish served in the courts of Mexico, the province of the dish is meant to be coming from the Japanese sushi and like the ceviche the tiradito has both Mexican and Peruvian versions. The tiradito are usually made with white fish and finished with a dressing when it's served, different to the ceviche the fish is not cured so the texture is more lean and the flavour of the fish remains clear.

Choriqueso

6 ounces fillet of Pacifico
True Striped Bass
1/2 cup aji amarillo paste
1/4 cup fresh lime juice
2 medium cloves garlic, chopped
Kosher salt to taste
1 teaspoon fresh cilantro leaves,
finely chopped

Using a sharp slicing knife, slice fish into thin slabs. Arrange slices on a platter and place the platter into the refrigerator.

In a blender, combine lime juice with the garlic and blend on high speed. Transfer to a medium mixing bowl. Stir 1/2 cup aji amarillo paste into the lime juice mixture until thoroughly combined. You can add more or less paste based upon your taste and the heat level you would like. Remember that the thickness also comes from the paste so the sauce may be thin if you use very little paste. Stir in cilantro.

Remove plates from refrigerator and spoon sauce on top of fish, lightly coating it. Allow the fish to rest 15 minutes and serve.



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[View on Edelweiss](#)



Chez Manon
9781784889586
\$37.50 | Hardcover

La Saison

Over 80 Seasonal French Recipes,
from a Year in My Kitchen

Manon Lagrève

May 2026 | Hardcover | CKB115000
\$37.50 | 9781837836116
256 Pages | 7½ x 9¾ in
Full-color photography throughout

Embark on a delightful culinary adventure with Manon Lagrève's third cookbook, **La Saison**.

From the crisp, refreshing salads of summer to the soul-warming stews of winter, *La Saison* is your ticket to a year-round feast of flavors. Each chapter begins with a seasonal tipsheet, showcasing the freshest fruits, vegetables, poultry and fish to inspire your shopping list. Manon's French heritage and effortless approach to seasonal eating are at the heart of this book, making it easy for you to embrace this philosophy too. Designed for the modern home cook, the recipes blend traditional French flavors with clever shortcuts, ensuring minimal time in the kitchen without compromising on taste.

Celebrate your favorite holidays with Manon's delightful creations, from an elegant Easter lunch with cake, to a festive Christmas dinner and seasonal tippie. With over 80 accessible recipes, *La Saison* will inspire you to replicate the seasonal French way of eating, no matter where you are in the world.

Raised in a small village in Brittany, **Manon Lagrève** grew up on a farm, where food was celebrated as the core of family life. In 2018 Manon entered *The Great British Bake Off*, reaching the quarter final. Since then, she has been sharing her creations online and has over 650k followers on Instagram and over 375k followers on TikTok. Manon lives in London with her husband and children.

- Manon has over 700k engaged Instagram followers and an additional 380k on Tiktok
- The book takes you from Manon's charming London home to her heartwarming family kitchen in France
- The recipes are chic in appearance but deceptively achievable!



'Happiness, to me, is sharing a dessert with my husband every single night after dinner on the sofa.'



Salade de fenouil rôti au miel avec fourme d'ambert, framboise, céleri et noix

Honey roasted fennel salad with fourme d'ambert, raspberry, celery and walnuts

SERVES 4

5 to 6 large fennel
3 tbsp clear honey
Fresh thyme
2 tbsp olive oil
Salt and pepper
150g fourme d'ambert (soft blue cheese)
200g raspberries
2 sticks celery, thinly chopped
100g walnuts

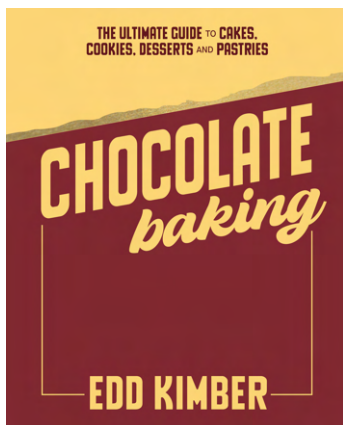
This salad has all the flavours I love, a perfect mixture of sweet and savoury with a touch of blue cheese and nutty walnuts. In the summer I just want to eat salads, and this is a great one to serve when hosting too! Replace blue cheese with feta or goat cheese if it's too strong.

The only preparation in this salad lays on roasting the fennels. First, prepare your fennels on a large roasting tray covered with grease proof paper, drizzle with the olive oil, salt and pepper, fresh thyme and the honey. You might need 2 trays as you want to keep the fennels separate. Roast for 30 to 40 minutes until the bulbs are golden and soft.

Pre heat the oven to 180C fan oven.

Once they are pre cooked, place your fennels on a large roasting tray covered with grease proof paper, drizzle with the olive oil, salt and pepper, fresh thyme and the honey. You might need 2 trays as you want to keep the fennels separate. Roast for 30 to 40 minutes until the bulbs are golden and soft.

To make the salad, place the fennels on a large serving dish, then top the celery, fourme d'ambert, raspberries, and finally the walnuts. Drizzle with honey mustard vinaigrette (p. xxx)



[View on Edelweiss](#)



Chocolate Baking

The Ultimate Guide to Cakes, Cookies,
Desserts & Pastries

Edd Kimber

March 2026 | Hardcover | CKB004000

\$42.00 | 9781837833535

256 Pages | 7½ x 9¾ in

Full-color Photography

The book every home baker has been waiting for!

Known for his reliable recipes and expert baking know-how, Edd Kimber's newest collection of deliciously decadent recipes using everyone's favorite ingredient showcases his unique ability to inspire, but also offer a helping hand when things go wrong. Jam-packed with 100 indulgent recipes that you will want to bake time and time again, it includes everything from a classic chocolate layer cake to Hazelnut and Maple Milk Chocolate Tart and Miso White Chocolate Cookies.

With the addition of a chocolate primer and a section on basic techniques from how to properly melt chocolate, to the correct technique for making ganaches but also how to rescue one when it splits, plus a cheat's method for when you don't need perfection, it is guaranteed to bring even the beginner baker joy.

Edd Kimber is one of the UK's most popular bakers. He is the author of seven baking books. Over the last ten years he has been a resident baker on *The Alan Titchmarsh Show*, and has also appeared on *Good Morning America*, *Sunday Brunch*, *Saturday Kitchen* and of course on the original series of *The Great British Baking Show*, of which he is the inaugural winner. He regularly shares his knowledge at cookery schools and food festivals around the world and writes for platforms such as *Olive*, *BBC Good Food*, *the Guardian*, *Buzzfeed*, *Food 52* and more.

- Edd is a trusted voice in baking, who has built up a large and loyal following since winning the first ever *The Great British Baking Show* in 2010
- Chocolate is one of the most popular ingredients for baking
- Edd usually does a US book tour and has collaborated with the likes of Williams Sonoma and Nordicware as well as chocolate makers Dandelion (San Francisco) and Stick With Me Sweets (NYC)

PEANUT BUTTER, MALTED CHOCOLATE AND BANANA LAYER CAKE

SERVES 12-16

Banana Cake

180 ml (¾ cup + 1 tbsp) olive oil
250 g (1 cup + 2 tbsp, packed) light brown sugar
3 large eggs
350 g (¾ cups) mashed banana, weighed without skins
250 g (5 cups) plain (all-purpose) flour
2 + ½ teaspoons baking powder
1 teaspoon bicarbonate of soda (baking soda)
½ teaspoon fine sea salt

Malted Ganache

100 g (3½ oz) milk chocolate (35-45% cocoa solids), finely chopped
100 ml (½ cup + 1 tbsp) whipping (heavy) cream
2 tablespoons malted milk powder
10 g (2 tsp) unsalted butter, room temperature

Peanut Butter Frosting

150 g (⅓ sticks) unsalted butter, room temperature
150 g (generous ⅓ cup) smooth peanut butter
½ teaspoon fine sea salt
250 g (5 cups) icing (confectioners) sugar
1 teaspoon vanilla bean paste
2 tablespoons whipping (heavy) cream
a handful of chopped salted peanuts, to garnish

Banana bread has always played a linguistic game of make believe because, let's be honest, it's always been cake. This particular banana cake is one that oozes its roots and proudly declares its cakey texture. It is light, fluffy and incredibly moist. Paired with a sweet and salty peanut butter frosting it is tied together with a milk chocolate ganache flavoured with a hint of malt. Whilst the ganache can be made with any milk chocolate, I prefer the cake when it is made with a 'dark milk' chocolate (see page xxx) as it has the strength of flavour that comes with a dark chocolate but the sweetness and creaminess of a classic milk chocolate, a perfect partner for the malt.

- 1 Preheat the oven to 180°C/160°C Fan (350°F). Lightly grease two 20 cm (8 in) round cake tins (pans) and line the bases with baking parchment.
- 2 In a large bowl, add the oil, sugar and eggs and whisk together until smooth. Add the banana and stir to combine. Add the flour, baking powder, bicarbonate of soda and salt and mix together with the whisk just until the flour is fully mixed into the batter. Don't worry if it seems a little lumpy, so long as there are no pockets of dry flour it's fine. Divide the batter evenly between the two tins and spread into even layers.
- 3 Bake in the preheated oven for 25-30 minutes or until the cakes are pulling away from the sides of the tins and they spring back to a light touch. Remove the tins from the oven and allow the cakes to cool for 10 minutes before inverting onto a wire rack to cool completely.
- 4 To make the ganache, add the chocolate to a small bowl or jug and melt in a bain-marie or the microwave (see page xxx). Add the cream and malt powder to a small saucapan, place over a medium heat and bring to a simmer, whisking continually to help the malt powder to dissolve. Pour a third of the cream over the chocolate and stir vigorously together. Add the remaining cream in two additions, stirring together until a smooth and salty ganache is formed. Add the butter and stir until fully combined and the ganache is smooth. Set aside at room temperature until thick and spreadable.
- 5 For the frosting add the butter and peanut butter to the bowl of a stand mixer, or use an electric hand mixer, and beat together, using the paddle attachment, for 2-3 minutes or until creamy and smooth. Add the salt and icing sugar and beat together for 6-8 minutes or until the frosting is very light and fluffy. To finish, add the vanilla and cream and beat briefly until fully combined.
- 6 To assemble, place one of the cake layers on a large plate or cake stand and spread the thickened ganache on top. Add a small

Note: You can use any flavourings of in the place of the olive oil. You can also substitute wholemeal flour for half of the plain flour, which will give the cake a nuttier flavour, at the slightest cost to the texture of the cake.

amount of the buttercream and spread to cover the ganache. Top with the second cake layer and finish by spreading the remaining frosting over the top and then down the sides of the cake.

7 Garnish with a few chopped peanuts.

■ Kept covered, this cake will keep for up to 4-5 days.



CAKES

CHOCOLATE ORANGE JAFFA CAKES

MAKES 12

Financier Cake

80 g (⅓ stick) unsalted butter, diced
zest of 2 oranges
2 large egg whites
60 g (scant ½ cup) ground almonds (almond flour)
20 g (2½ tablespoons) plain (all-purpose) flour
80 g (⅓ cup) icing (confectioners) sugar
pinch fine sea salt

Orange Jelly

3 sheets gelatine
200 ml (⅔ cup + 1 tablespoon) orange juice (3-4 navel oranges)
½ tablespoon caster (superfine) sugar
a few drops orange extract (optional)

Chocolate Coating

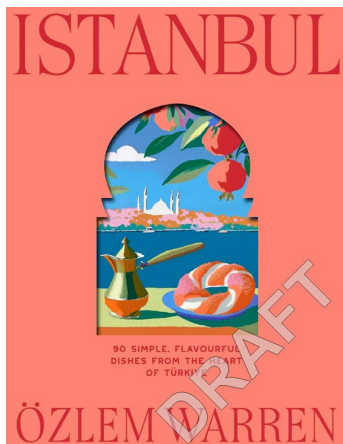
105 g (4½ oz) dark or milk chocolate, tempered (see page xxx)

Inspired by the British supermarket favourite, these little cakes are topped with orange jelly and coated in dark chocolate. In my version, the plain sponge is replaced with an almond financier cake, making the whole thing a little more luxurious.

- 1 To make the jelly, line a 20 cm (8 in) round cake tin (pan) with a couple layers of cling film (plastic wrap). Add the gelatine to a small bowl, cover with ice-cold water and set aside for 5 minutes or until soft. Put the orange juice, sugar and orange extract, if using, in a small saucapan, place over a medium heat and bring to a simmer. Remove the pan from the heat. Remove the gelatine from the water and squeeze out any excess. Add the gelatine to the orange mixture and stir to combine. Once the gelatine has dissolved pour the jelly into the prepared tin. Transfer to the refrigerator and leave until set, a couple hours.
- 2 For the cake bases, lightly grease a 12-hole muffin tin (pan) and preheat the oven to 180°C/160°C Fan (350°F). Most muffin tins are made with a non-stick coating but if yours isn't, dust the holes with a thin coating of flour, tapping out any excess, to ensure the cakes release once baked. Put the butter and orange zest in a small saucapan and place over a medium heat to brown. At first, the butter will splutter, as the water cooks out, but it will then start to foam. It is at this stage you need to watch for the appearance of brown flecks as this is the sign the butter is browned. Whilst the butter cooks, place the remaining cake ingredients in a bowl and stir to form a thick batter. As soon as the butter browns, pour it into the batter and stir until fully combined. The batter can then be used immediately or, if you prefer, it can be refrigerated for up to two days.
- 3 Spoon the batter evenly into the muffin tin holes, then bake in the preheated oven for 8-9 minutes or until the cakes have a golden ring around the edges. Remove from the oven and set aside for 1-2 minutes before turning out onto a wire rack to cool completely.
- 4 To assemble, remove the jelly from the refrigerator and, using a 3.5-4cm (around 1½ inches) round cookie cutter, cut out 12 discs of jelly, setting one atop each cake round. Leave for 10 minutes before adding the chocolate. If the jelly is cold the chocolate will set too quickly and it will be hard to get an even coating, so do not skip the 10-minute pause.
- 5 Spoon a little of the tempered chocolate on top of the jelly, using the spoon to spread it evenly and tease it over the sides and onto the cake. Set aside until the chocolate has set.
- 6 Kept in a sealed container the cakes will keep for around 4 days.



COOKIES & BARS



[View on Edelweiss](#)



Sebze
9781784886486
\$40.00 | Hardcover

Istanbul

Flavourful Turkish Recipes from
the Heart of the City

Özlem Warren

May 2026 | Hardcover | CKB084000
\$40.00 | 9781837835072
256 Pages | 7½ x 9¾ in
Full-color photography throughout

Inspired by the rich and nuanced heritage of Istanbul's food scene, *Istanbul* brings a taste of Türkiye to readers' tables, wherever they are in the world.

With fuss-free and flavorful recipes for dishes from the *firin* (bakery) to the *kahvaltı evi* (breakfast houses), *ocakbasi* (fireside), *sokak* (street), and more, this is a dynamic collection of more than 90 recipes that takes readers on a journey through Istanbul, showing just how satisfying and straightforward cooking its food can be.

Including the likes of *Börekitas* (smoked aubergine pastries), *Balık Ekmek* (grilled fish sandwich), *Çerkez Ravuğu* (Circassian chicken with walnut sauce), and *Irmik Helvası* (buttery semolina halva), every dish prioritises flavour and ease of execution, as well as showcasing the multicultural influences that have made Istanbul's food scene what it is today. This is Özlem Warren's heartfelt tribute to a city that has animated so much of her cooking, and a celebration of making and sharing its delicious food.

Özlem Warren is a food writer and respected teacher of Turkish food who has taught at Christopher Kimball's Milk Street Cooking Schools and Central Market Cooking Schools in the US, and Kent Cookery School and Divertimenti Cookery School in the UK. In 2019, she published *Özlem's Turkish Table*, which won the 2020 Gourmand Award in Food Heritage.

- Highly respected author who hosts food tours in Istanbul through Milk Street Cookery School
- Classic, well-known Turkish dishes that the author has written for home cooks
- Includes stunning location photography to give context to the recipes

Atom

Sautéed Chilli Peppers with Garlicy Yoghurt

Caution: As its name suggests, this is a fiery but delicious meze, that you may come across in kebab houses in Istanbul. The creamy, garlicy yoghurt is a cooling counterbalance to the spicy red chilli peppers, but it is probably best avoided if you don't like too much heat. Make sure to use *sızma* (strained) yoghurt as otherwise your dip will be watery. Serve with flatbreads or puffy *Balın Ekmeği* (page xx).

280 g (10 oz) *sızma* (strained) yoghurt
 15 g (½ oz) dried red chillies
 1 medium garlic clove
 2 tablespoons olive oil
 15 (1 tablespoon) salted butter (2 teaspoon pul butter optional)
 sea salt, to taste
 flatbreads or *Balın Ekmeği* (page xx), to serve

Take the strained yoghurt out of the refrigerator about 30 minutes before using, to bring it to room temperature. Place the chillies in a small bowl, cover with hot water, then with cling film (plastic wrap) and allow the chillies to rehydrate for 15 minutes.

Grate the garlic over a chopping board and very finely chop the parts that remain on the chunky side. Sprinkle with a pinch of salt and, using the flat side of a knife, gently squish into a fine paste. Spoon the strained yoghurt onto a serving dish, add the garlic, and stir to combine well, then season to taste. Swirl the centre of the yoghurt with a spoon to create a hollow.

Drain the chillies and pat dry with paper towel. Remove the stalks and cut into strips about 5 cm (2 in) in length. Heat the olive oil in a small pan, stir in the chillies and sauté them over a medium-high heat for about 1 minute. Stir in the butter, reduce the heat to medium, and once melted, stir in the pul butter (if using). Sauté the chillies for a further 30–40 seconds, stirring constantly, then spoon them, along with the infused oil, into the hollow in the yoghurt.

Serve immediately with flatbreads or *Balın Ekmeği* (page xx).

SERVING SUGGESTION:

Enjoy *Atom* as part of a meze spread or with grills, such as *Tavuk Şiş* (page xx).

SERVES
4



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Chapter Turkish

Fırında Patlıcan Kebabı

Baked Aubergine and Meatball Kebab

A southern Turkish specialty, especially popular in Gaziantep, Urfa and surrounding regions, and also enjoyed in kebab houses in Istanbul, this melt-in-the-mouth dish is a firm favourite with my family and friends. In Gaziantep and the southern part of the country, kebabs like this can be traditionally prepared at home and then sent to the firm (*bakery*) to be cooked. For this version, there is no need to pre-cook the aubergines (eggplants) and meatballs in advance, and everything is cooked in one pot with one. Please, though, use the long, slim variety of purple aubergines.

○ **FOR THE MEATBALLS**
 450 g (1 lb) minced ground lamb or beef, or mixture of both (35% fat)
 60 g (2 oz) stale white bread (use gluten-free bread, if preferred)
 1 medium onion, grated
 1 medium egg, beaten
 small bunch flat leaf parsley, finely chopped flat leaf parsley
 1 teaspoon ground cumin
 ½ teaspoon pul butter
 1 teaspoon salt
 freshly ground black pepper
 small bowl of water with a drizzle of olive oil

○ **FOR THE VEGETABLES**
 2 medium, slim aubergines (eggplants), cut into circles 1.5 cm (½ in) thick
 2 tablespoons olive oil
 1 small green bell pepper, deseeded and cut into 1 cm (½ in) wide strips
 2 medium tomatoes, cut into slices 1 cm (½ in) thick
 salt and freshly ground black pepper, to taste

○ **FOR THE SAUCE**
 3 garlic cloves, crushed and finely chopped
 2 tablespoons double concentrated tomato puree (paste)
 2 tablespoons olive oil
 300 ml (½ ft) cup water

First prepare the meatball mixture. Soak the bread in a bowl of room temperature water for a minute, then squeeze it with your hands to get rid of excess moisture and crumble it into a large bowl. Add all the other ingredients, except the minced meat, and knead with your hands to combine well. This will soften the onions and blend the spices into the mixture evenly. Add the minced meat and knead well again for a minute or two, until the mixture resembles a soft dough. Cover with cling film (plastic wrap) and keep in the refrigerator until ready to use.

Lay the aubergine slices over a large baking tray (pan), sprinkle with salt and leave for 10 minutes, then gently squeeze out the excess moisture with a clean tea towel or sturdy paper towels. Place the slices back on the tray, having cleaned and dried it first. Drizzle over the olive oil and season with salt and black pepper then, using your hands, gently rub the oil and seasoning into the aubergine slices.

Preheat the oven to 200°C fan/220°C (425°F).

Now, shape the meatballs. Have the bowl of water with a drizzle of oil close at hand. Dip your fingers in the bowl, then take a piece of the meat mixture the size of a small tangerine and roll it into a ball the size of your aubergine slices. Then flatten it slightly and place on a plate. Repeat the process until you have used all the meat mixture.

To assemble, place a slice of aubergine upright at the edge of a round 25 cm (10 in) baking dish (a 25 cm/10 in square baking dish would work well too), then place a meatball next to it. Continue placing alternate slices of aubergine and meatballs side by side, packing them quite tightly so they stay upright, tucking in green pepper slices as you go. Place the tomato slices in the centre, and in amongst the aubergine slices and meatballs.

Combine the garlic, tomato puree, olive oil and water in a small bowl, season with salt and black pepper, then pour over the aubergines and meatballs, shaking the dish a little so it penetrates through the layers. Cover the dish with foil and bake in the preheated oven for about 45 minutes, then remove the foil and gently spoon the sauce over the aubergine and meatballs. Bake for further 25–30 minutes, until the edges are slightly charred.

Before serving, drizzle the sauce over the vegetables and meatballs again. Arpa Seliyeli Plav (page xx) and the cooling *Cacik* dip (page xx).

SERVES
5–6



PREPARE AHEAD:

The meatball mixture can be prepared a day ahead and kept covered in the refrigerator. You can also bake the entire dish a day ahead and keep it covered in refrigerator. Reheat in an oven preheated to 180°C fan/200°C (400°F), covered in foil, for 35–40 minutes, or until piping hot. Leftovers can be successfully frozen too.

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Chapter Turkish

Chapter English

37



One Pan Vietnam

Vibrant Vietnamese Recipes for Everyday

Thuy Diem Pham

February 2026 | Hardcover | CKB094000

\$32.50 | 9781837833290

192 Pages | 7½ x 9¾ in

Full-color photography throughout

[View on Edelweiss](#)



Vietnamese Made Easy

9781787139688

\$32.50 | Hardcover

Vietnamese dishes are often thought of as time-consuming and intricate, likely due to the popularity of the country's famously delicious but complex dish, Pho.

However, there are many dishes that, with the right ingredients and a little know-how, come together in no time and, even better, in just one pan! Discover just how easy it is to create Vietnamese flavors without the fuss in Thuy Diem Pham's latest book, *One Pan Vietnam*.

Packed with simple and mouth-watering Vietnamese-style recipes for everything from stir-fries and salads to broths and bún bowls, you'll find aromatic noodle soups, delicious salads bursting with fresh, zesty flavours, heart-warming soups and stews, and much more.

Using Thuy's tips and techniques, you can make fresh and wonderfully flavoursome Vietnamese-style, restaurant-quality meals at home, with remarkably minimal mess.

Chef **Thuy Diem Pham** is a bestselling author and the architect behind London's much acclaimed and multi-award winning restaurant, The Little Viet Kitchen. Recognised as the UK's leading authority on Vietnamese cuisine, Thuy shares her passion through food writing and as a chef partner, consulting many prominent restaurants nationwide. In addition, Thuy proudly represents Rangemaster, Kamado Joe, and Gozney as a brand ambassador, also serving as a judge for some of the most esteemed culinary awards and prestigious book prizes in the industry.

- The first book of Vietnamese one-pan recipes!
- Thuy has over 116k followers on Instagram and over 14k on her YouTube. The Little Viet Kitchen's Instagram account has an additional 24k on Instagram
- Thuy has appeared TV such as *Saturday Kitchen*, *Ainsley's Fantastic Flavours* and *Nadiya's Cook Once Eat Twice*

STICKY BBQ PORK RIBS

TAKES 45 MINUTES PLUS MARINATING — SERVES 2

Vietnamese pork ribs are a popular choice at family gatherings and street food stalls alike. Known for their smoky, caramelized exterior and tender meat. Whether served at a casual lunch or for a lively dinner, these ribs bring together simple yet bold flavours that make them a go-to choice for all occasions.

500g (1lb 2oz) baby pork ribs
200ml (7fl oz) all-purpose
marinade (see page 00)
3 tbsp honey
1 tbsp paprika

TO SERVE
3 tbsp ginger and chive oil
(see page 00)
2 tbsp chilli and lemongrass oil
(see page 00)

Line a baking tray with baking parchment. Add the ribs, all-purpose marinade, honey and paprika, then rub everything over and into the ribs. Marinate for at least 30 minutes, or overnight in the fridge for a deeper flavour.

Preheat the oven to 200°C/180°C fan/400°F/Gas 6. Bake the ribs for 25–30 minutes, flipping them over halfway through.

Serve piping hot, drizzled with ginger and chive oil and chilli and lemongrass oil for the ultimate Vietnamese sticky ribs.

Serving Suggestion

The ribs pair perfectly with steamed jasmine rice, allowing the rich flavours of the ribs to stand out. A side of pickled vegetables adds a sharp contrast, balancing the sweetness of the caramelized glaze, while a crisp cucumber and fresh herb salad provides a refreshing touch.



CHICKEN GLASS NOODLE SOUP

TAKES 30 MINUTES PLUS MARINATING — SERVES 4

Miến gà is a lighter, more delicate broth than the better-known phở gà, yet just as full of flavour. Without the use of heavy spices, the broth remains subtle and refined, allowing the natural clarity to shine. This dish celebrates simplicity: silky, bouncy glass noodles, tender chicken breast, and a clean, comforting broth that soothes with every spoonful. You can easily swap the chicken for pork, salmon or tiger prawns (shrimp).

3 tsp salt
2 corn-fed (for the colour)
boneless, skin-on chicken breasts
About 2 tbsp vegetable oil
100g (3½oz) ginger, peeled
and crushed
2 onions, peeled and halved
2 litres (4½ pints) chicken stock
4 tbsp fish sauce
30g (1½oz) rock sugar
2 chicken stock cubes, crumbled

TO FINISH AND SERVE

200g (7oz) mung bean glass
noodles, cooked according to the
packet instructions
40g (1½oz) bean sprouts
20g (¾oz) coriander (cilantro),
stalks and leaves chopped
2 tsp coarsely ground black pepper
4 tsp crispy fried shallots (see page
00 for homemade)
1 lime, quartered
2 red chillies, sliced

Rub 2 teaspoons of the salt onto the skin of the chicken breasts. Add 2 tablespoons of vegetable oil to a large pot over a medium heat. Place the chicken skin side down in the oil and cook for 8–10 minutes until golden and crisp. Flip and cook for a further 12–15 minutes, or until fully cooked (internal temperature of 74°C/165°F). Remove and set aside to cool, then slice against the grain into pieces 2cm (¾ inch) thick.

Add a little more oil to the pot, if needed. Increase the heat to high and add the ginger and onions. Sear for 4–5 minutes until lightly charred.

Pour in the chicken stock and bring to the boil. Add the fish sauce, sugar, remaining salt and crumbled stock cubes. Skim off any impurities, then reduce to a simmer while you prepare the bowls.

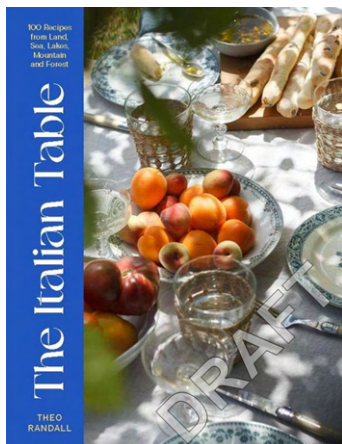
To serve, place a portion of cooked glass noodles into each bowl. Add bean sprouts as a base, followed by the sliced chicken on top. Ladle over the hot broth.

Garnish with coriander, a pinch of black pepper and crispy fried shallots. Serve with lime wedges and sliced chillies on the side.

Make It Veggie

Swap the chicken for tofu, adjusting the seasoning with salt or soy sauce instead of fish sauce, and use veg stock and stock cubes.





The Italian Table

100 Classic Recipes Celebrating the Spirit of Italy
Theo Randall

June 2026 | Hardcover | CKB047000
 \$40.00 | 9781837834105
 256 Pages | 7½ x 9¾ in
 Full-color photography throughout

[View on Edelweiss](#)



Verdura
 9781787139923
 \$40.00 | Hardcover



The Italian Pantry
 9781787138421
 \$40.00 | Hardcover

***The Italian Table* is acclaimed chef Theo Randall's celebration of the food of Italy.**

This collection of 100 brand-new recipes captures the simplicity, authenticity and generosity that make Italian cooking so enduring.

Divided as an Italian table would be – Antipasti, Primi, Secondi, Contorni and Dolci – the book guides readers through every course, from delicate starters and handmade pastas to hearty mains, vibrant vegetable dishes and indulgent desserts. Dishes such as Tuscan Ribollita, Amatriciana and Pansotti alla Genovese showcase the beauty of honest ingredients and culinary traditions that have stood the test of time.

Brimming with Theo's passion, insight and expertise, *The Italian Table* brings the spirit of la dolce vita into every kitchen, encouraging cooks of all levels to gather, share and enjoy.

Theo Randall started working at the River Café in 1989. After a brief stint at Chez Panisse under Alice Waters, he returned to London to take up the role of Head Chef at the River Café, and remained there for 15 years. His first solo restaurant, Theo Randall at the Intercontinental, now has a location in Hong Kong as well as London. Theo's TV appearances include BBC1's *Saturday Kitchen*, *Masterchef*, *Sunday Brunch*, *Chef's Protégé* and *My Kitchen Rules*. This is Theo's sixth book, following *Pasta*, *My Simple Italian*, *The Italian Deli Cookbook*, *The Italian Pantry* and *Verdura*.

- Italian cuisine is still the most popular worldwide, and Italy is enjoying record levels of tourism with the number of visitors increasing every year; Germans are the top tourists, followed by American, French, Swiss and Dutch
- This is the first Theo Randall book that will feature location photography from Italy

Cazzilli

Potato croquettes

Serves 6

600g (1lb 5oz) Desiree potatoes, peeled and quartered
50g (1½oz/3½tbsp) butter
2 egg yolks (save the whites for the coating)
50g (1½oz) pecorino romano, grated
50g (1½oz) provolone cheese, finely chopped
100g (3½oz) cooked ham, finely chopped
500ml (17½ oz/2 cups) sunflower oil
sea salt and freshly ground black pepper

For the coating
100g (3½oz) breadcrumbs
50g (1½oz/generous ½ cup) plain (all-purpose) flour
2 egg whites (from the yolks used in the filling), beaten with 2 tbsp milk

Cazzilli, from Palermo and generally served as street food, are named after a male body part... Sicilians love to name dishes as exactly as they see them. I could give you another example: minna di virgini (virgin's breast), a pastry that resembles a breast shape, with a cherry on top.

These potato croquettes are perfect for a gathering of people, whether as a dinner party snack or when you have some friends over to watch the football. Make sure you make plenty, as they go very quickly.

Add the potatoes and 1 teaspoon of salt to a large pan of water, bring to the boil and turn down the heat to a simmer for 25 minutes. When a knife goes through easily, drain the potatoes into a colander and leave for 2 minutes before returning them to the pan. Add the butter, then use a whisk to beat the potatoes and butter until you have a smooth mashed potato. Add the egg yolks, pecorino, provolone and ham. Season with salt and black pepper, then leave to cool down.

Take a large spoonful of the mixture and form it into a sausage shape about 6cm (2½in) long and 4cm (1½in) thick. Repeat to use up all the mixture.

Take 3 dinner plates and place the lightly beaten egg whites with milk on one plate, the flour on another and the breadcrumbs on the last plate. Pick up each sausage shape and first roll in the flour thoroughly, then place in the beaten egg whites so the sausage is totally covered and finally roll in the breadcrumbs to completely cover.

Heat the sunflower oil in a heavy-based, medium saucepan until it is 160°C (320°F), or a breadcrumb sizzles easily. Add the cazzilli one by one, cooking no more than 4 at a time. Cook until lightly golden in colour. Remove and place on a wire rack to drain, then season with a little salt and serve hot.

SICILIA



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Antiquities

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Contrafiletto di manzo con salsa fresca alla pizzaiola

Grilled beef sirloin with tomato, olive and oregano sauce

Serves 2

3 tbsp extra virgin olive oil
1 garlic clove, finely sliced
8 Taggiasche olives
1 tbsp chopped fresh oregano
12 datterini tomatoes, quartered
1 tbsp miniature capers in vinegar, drained
400g (14oz/1½ cups) tomato passata
2 x 250g (9oz) sirloin (strip) steaks, untrimmed
1 tsp fresh thyme leaves
sea salt and freshly ground black pepper

A grilled sirloin (strip) steak is one of the nicest cuts of meat as it has fat and great texture, so is perfect to grill on a BBQ or griddle pan. Thinly sliced and served 'tagiate' style is the best way to eat it. Pizzaiola sauce is exactly what it sounds like - it tastes like pizza, with the combination of tomato, olives and oregano - and drizzled over a perfectly cooked medium-rare sirloin is really good. Serve with some grilled asparagus (eggplant), red (bell) peppers and courgettes (zucchini) for a light summer meal.

Add the olive oil, garlic, olives, oregano, tomatoes and capers to a hot saucepan, cook over a low heat for 3 minutes then add the passata and for about 15 minutes to reduce by half. Season with salt and black pepper, and keep to one side.

Heat a griddle pan so it's very hot. Season both steaks with plenty of salt and sprinkle over the thyme leaves. Place the steaks on the hot griddle pan, fat side down so the fat is the only part of the steak touching the griddle pan. It's best to do this with a pair of tongs as it will be hot. Let the fat from the steaks melt for a couple of minutes then place the steaks down on the griddle pan.

Cook for 2 minutes each side then place on a wire rack to rest for a couple of minutes this will ensure the meat is evenly cooked due to the residual heat and the steaks will slightly cool so the meat will be tender and the juices will remain in the meat. Trim off the outside fat and slice and cut each steak into 2cm (¾in) slices.

Serve on warmed plates with a generous amount of the warm salsa pizzaiola on top of each steak.

CAMPAGNA



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Secondo

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[View on Edelweiss](#)



Midnight Sun

The Magic of Nordic Summer | Simple and Seasonal Recipes

Trine Hahnemann

May 2026 | Hardcover | CKB074000

\$35.00 | 9781837834976

256 Pages | 6¾ x 9¾ in

Full-color photography throughout

Scandinavian summer is more than just a season.

As the days stretch ever longer and the landscapes come alive, slow down and make the most of the season's abundance with *Midnight Sun*. From slow mornings at home with Cardamom Iced Coffee and Apple Pancakes, to light lunches of Asparagus Pastries or Summer Chicken with Rhubarb Compote, and even sweet favorites like Blueberry and Thyme Muffins, there are fresh and flavorsome recipes for every time of day. So, whether it's for afternoon fika, archipelago picnics, or ideas to preserve the late summer harvest, you will find endless treats to share with friends and family.

Featuring stunning location photography from across the Nordic region and evocative descriptions, this is a stunning collection of recipes and stories that will be a favorite for years to come. With the never-ending sunlight, this dazzling time of year allows for pause and presence – and this book embraces the magical essence of the season within its pages.

Danish chef and food writer **Trine Hahnemann** is an advocate for sustainable eating, organic sourcing and simple food cooked with love. An expert on Danish food and culture, she writes for and appears regularly in American and British media. She has written several cookbooks both in Danish and English, including *Scandinavian Baking*, *Copenhagen Food* (winner of the Guild of Food Writers award for International or Regional Cookbook), *Simply Scandinavian* and, most recently, *Eat Copenhagen*.



Eat Copenhagen

9781837832835

\$24.99 | Hardcover



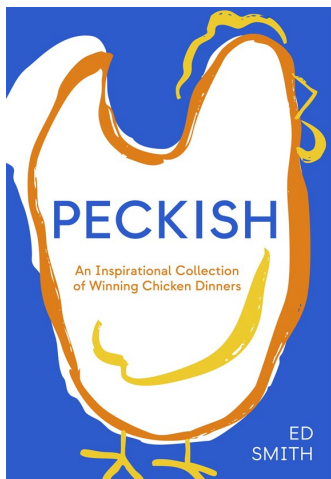
Scandinavian Baking

9781849493796

\$37.50 | Hardcover

- This is one of the first in-depth explorations of Scandinavian summer cooking
- Gorgeous location photography transports you to one of the world's most beautiful destinations
- This book champions simple, rustic and sustainable eating through traditional Scandi summer food





[View on Edelweiss](#)



Good Eggs
9781837831388
\$32.00 | Hardcover



Crave
9781787135796
\$35.00 | Hardcover

Peckish

An Inspirational Collection of Winning
Chicken Dinners

Ed Smith

March 2026 | Hardcover | CKB067000
\$32.00 | 9781837833610
224 Pages | 6½ x 9¾ in
Full-color photography throughout

A collection of winning chicken dinners, for any day of the week.

In *Peckish*, Ed Smith showcases over 80 straightforward chicken recipes that will have you coming back for more. Arranged by the different cuts of chicken (drumstick, thighs, breast, wings, etc.), as well the whole bird, recipes include midweek meals such as Sherry Cherry Tomato Chicken Traybake, Lemon and Sage Piccata and Poached Chicken and Asparagus Chopped Salad, as well as dishes like Buttermilk, Honey and Mustard Roast Chicken and Chicken and Chestnut Suet Pastry Pot Pie that are worthy of weekend gatherings.

Interspersed with the recipes are suggestions of how you can change up the recipes to suit what you have available, as well as techniques for taking your chicken cookery to the next level. Perfect for anyone who is peckish for ideas, this book is bound to sate your chicken cravings.

Ed Smith (@rocketandsquash) is an award-winning food and recipe writer. After leaving a career as a lawyer for a life in food, he trained as a chef, worked briefly in restaurants and pop-ups, and now cooks, consults, develops recipes, writes and creates. Ed's acclaimed cookbooks include *Good Eggs*, *Crave*, *On the Side* and *The Borough Market Cookbook*. He regularly contributes recipes to *Waitrose Weekend* and *Waitrose Food Magazine*, and has written for all major UK recipe supplements, magazines and online food platforms.

- Follow on to *Good Eggs*, from acclaimed author
- Reliable recipes, which are perfect for even novice home cooks
- Chicken is a much-loved meat around the world

SMACKED CUCUMBER AND CHICKEN SALAD

FOR 2

I make this when I crave two of my favourite Sichuanese dishes (mouth-watering chicken and smacked cucumbers), while also desiring a nourishing salad. As it happens, this precise moment occurs fairly often.

The below measurements are guidance. In reality, it's a handful-of-this-and-another-of-that kind of dish. Just be sure to be generous with the fresh herbs. Any type of chicken would be okay, but as there's a fair bit of oil and other glossy things going on, I favour poached and flaked drumsticks, which feel succulent but 'clean'.

- 4 chicken drumsticks**
(500–600g/1½–2oz–1½–5oz)
1 x 400g (14oz) can cooked chickpeas
(garbanzo beans) (340g/8½oz drained
weight)
1 tsp neutral cooking oil
1½ tsp light soy sauce, plus 1 tsp
for the chickpeas
1 tsp minced fresh ginger
½ tsp caster (superfine) sugar
1 tsp runny tahini
1½ tsp black (Chinkiang) vinegar, plus extra
to taste
1–2 tsp crispy chilli oil (the Lau Gan Ma
brand or equivalent)
1 large cucumber
A handful of mint (at least 10g/½oz), leaves
picked and roughly chopped
A handful of dill (at least 10g/½oz), roughly
chopped
A handful of coriander (cilantro) (at least
10g/½oz), leaves picked and roughly
chopped
1 large baby gem lettuce, leaves separated
2 spring onions (scallions), finely sliced
2 tsp sesame seeds
A little flaky sea salt

- 1 Put the drumsticks in a saucepan in which
they fit in one snug layer. Cover with
cold water, bring to the boil, then simmer
for 20–25 minutes until the meat flakes

ALSO CONSIDER

- ✓ Swapping the salad leaves for noodles (warm or cold).

- easily away from the bone. Transfer the
drumsticks to a plate, leave to cool for
5 minutes or so, then strip the meat from
the bone in large flakes, discarding
any skin.
2 Meanwhile, heat the oven to 220°C/200°C
fan/425°F.
3 Drain and rinse the chickpeas, then spread
half over a small lippled baking sheet in
which they sit in one layer. Add the oil and
1 teaspoon of soy sauce, stir until glossy
and roast for 20 minutes. (Alternatively,
air fry until crisp.) Set the remaining
chickpeas aside.
4 In a large mixing bowl, mix together the
remaining soy sauce, plus the ginger, sugar,
tahini, vinegar, and 1 tablespoon of the
chilli oil (including plenty of the crispy
sediment).
5 Place the cucumber on a sturdy chopping
board and thoroughly smack it with a
rolling pin, so it splits and flattens. Cut
into slices, about 1–2cm (½–¾in) wide.
6 Add the cucumber pieces to the dressing
bowl, along with the chicken and the
unroasted chickpeas. Season with a little
salt and toss thoroughly.
7 When you're ready to eat and the roast
chickpeas are crisp, stir these plus the
herbs, lettuce and spring onions through the
bowl and divide between plates or shallow
bowls. Sprinkle with the sesame seeds plus
a little more vinegar and/or chilli oil, to
taste, then tuck in.



PAN-ROASTED CHICKEN SUPREME WITH RED VERMOUTH, CHICORY AND GRAPES

FOR 2

A chicken supreme – the full breast, with winghens still attached (if you wish) – can be as much of a treat as a premium steak. You want the end result to be golden on top and juicy throughout, which means there's some judicious cooking needed – and the directions here should help with that. Lots of embellishments would work, but here perhaps with crusty bread. Chicory (endive), grapes and vermouth (all red) bring a pleasing combination of sweet and bitter to the plate. You could serve it as it is, or alternatively think creamy mashed potato, roast baby potatoes, polenta or oven fries, plus some wilted leaves (spinach, chard, cabbage tops). Yum.

- 2 chicken supremes**
(250–300g/9–10½oz each)
Fine salt, to season the chicken
1½ tsp extra virgin olive oil, plus extra
to serve
35g (1½oz) salted butter
2 garlic cloves, unpeeled and bashed
1 rosemary sprig, cut in 3
2 small heads red chicory (endive)
(150g/5½oz), quartered lengthways
12 seedless red grapes
60ml (2½oz) red vermouth
Flaky sea salt, to serve

- 1 Put the chicken dry and season all sides
generously with fine salt. Heat the oven to
200°C/180°C fan/400°F.
2 Set a heavy-based skillet or ovenproof
frying pan that will fit both breasts with
a little space to spare over a medium-high
heat and add the olive oil. Wait for
30–60 seconds, then add the chicken
breasts, skin-side down. If you have a
couple of weights, place these on top
towards the thicker end. Try without
turning the chicken for 6–7 minutes, so
the skin becomes golden and crisp. After

- 2–3 minutes of that time, slide a fork under
the thinner tips of each breast, prongs
facing upwards, to lift those thinner
ends away from the heat (and avoid
overcooking).
3 Once the skin is nicely golden and crisp,
turn the breasts over and add the butter
to the pan. Put the garlic and rosemary
where the butter is pooling, then find space
for the chicory and grapes too. Around a
minute will have passed by the time you've
done this. Baste the tops of the chicken
breasts with foaming butter, add the red
vermouth to the pan, then slide into the
oven and roast for 6–8 minutes until the
chicken is cooked. It should be firm with a
little give to the touch, rather than slack
(undercooked) or really sizzly-bourney
(over). If you have a temperature probe,
aim for 65°C (150°F) at the thickest bit.
4 Remove the chicken and rest on a board or
warm plate for 5 minutes. Return the pan
to the oven for that time.
5 Cut each breast into thick slices, season
the cut edges with a little flaky salt and
plate up. Add the chicory and grapes, and
spoon both pan and resting juices over the
chicken, plus a drizzle of olive oil.

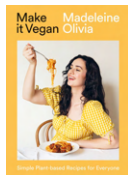
ALSO CONSIDER

- ✓ The chicory, grape and vermouth combination works well with the pan-roast half-chicken
on page 690.
✓ Or swap that trio for any pan sauce, cooked while resting (e.g. marsala mushrooms, page 606,
or sage, lemon and capers, page 690).





[View on Edelweiss](#)



Make it Vegan
9781784886448
\$35.00 | Hardcover

A Year in a Cottage Kitchen

Plant-based Recipes from the Heart of Cornwall
Madeleine Olivia

March 2026 | Hardcover | CKB125000
\$42.00 | 9781837833788
224 Pages | 6¾ x 9¾ in
Full-color Photography

In *A Year in a Cottage Kitchen*, Madeleine Olivia shares 80 simple, seasonal plant-based recipes from the heart of Cornwall.

Take a seat at Maddie's table as she cooks delicious meals in her cosy cottage, including Homemade Crumpets, Warm Butter Bean, New Potato and Tomato Salad and Apple Crumble.

Step inside her world as she tends to her vegetable patch, strolls along the stunning shore to take in the sea air and hosts suppers in her home or, when the weather allows, on the beach.

With *A Year in a Cottage Kitchen*, experience the rhythms and rituals of Maddie's home cooking and indulge in the slow, seasonal and sustainable living from this coveted part of the world.

Madeleine Olivia is a full-time content creator whose aim is to make it easy and attainable for anyone looking to live a more plant-based lifestyle. She provides her 550,000 YouTube subscribers with delicious, simple and affordable vegan recipes and is the author of *Make it Vegan*, and ebooks *Minimal*, *Versatile Vegan* and *Plant Kitchen Comforts*.

- Back-to-basics, plant-based recipes celebrating slow, seasonal and sustainable living
- Written by social media star, Madeleine Olivia, who has been sharing weekly videos of her life in Cornwall for over 10 years
- A beautiful, aspirational offering from a much-loved part of the world

My life in Cornwall

Looking out the window I saw hedgerow after hedgerow pass as the roads got narrower and the sun began to set. After a long journey from Surrey, we crossed a small bridge over a river and climbed a winding hill that reached an old farmhouse on the edge of Bodmin Moor. I was just three years old when my parents decided to move to Cornwall, and it has been my home ever since. I've lived in Scotland and Brighton, travelled the world, and yet there is nowhere else that I love more than this country. As I've gotten older I've moved further into the depths of Cornwall, where the two coastlines narrow closer to one another. Where farmland, moorland, woodland and white sandy beaches are abundant. In spring the granite hedgerows explode into multicoloured displays of wildflowers, while the sun of high summer reflects on the aqua blue waters of small coastal villages. Wild mushrooms pop up their heads in ancient woodlands in autumn as the leaves fall to create carpets of red and orange. The rugged coastlines are beaten by crashing waves in winter, as the crowds disperse and the locals cosy up next to a fire in an old pub.

As I write this, I look out of the window to rainy late spring showers, the wisteria hanging down and the green bushy trees swaying in the wind. Just 15 minutes away is the north and south coasts, home to the most beautiful beaches I've ever seen in my life. Crystal clear shorelines, long stretches of beautiful white sand and dramatic rock formations that never fail to take my breath away. This is my home.

We moved to our 200-year-old Georgian farmhouse a few years ago, after deciding West Cornwall was where we wanted to settle. This home was something I had always dreamed of: a huge wisteria growing up the back of the cottage, an old-world kitchen complete with exposed beams, granite, fireplace and range, and cosy rooms that we could make our own. We have renovated and redecorated to bring life and colour into the cottage, starting with my sanctuary: the kitchen. This room is where I created all the recipes in this book, filmed every one of my videos, shared meals with my nearest and dearest, and spent thousands of days enjoying my morning coffee. A forever home that feels like an extension of our family.

We felt the pull to return to Cornwall after a trip to the other side of the world and a short stint in Brighton, to slow down our pace of life. The feeling of being cut off from the world is one I quite like; where the distractions and conveniences of modern life don't quite



A Year in a Cornish Cottage Kitchen

6

Our BBQ potato salad

SERVES 6

Prep 5 minutes

Cook 10 minutes

Total 15 minutes

750 g (1 lb 10 oz) new potatoes, peeled and cut into cubes
25 ml (scant 1 fl oz/2 tablespoons) olive oil
zest and juice of 1 lemon
1 red onion, finely chopped
2 tablespoons finely chopped parsley
3 tablespoons finely chopped mint
2 tablespoons finely chopped dill
1 pomegranate, deseeded
1 teaspoon sumac
sea salt and freshly ground black pepper

I prefer a lighter and fresher version of the classic potato salad, something with lemony olive oil, aromatic herbs and juicy pomegranate to accompany a barbecue. This is super easy to make ahead and served cold for hosting in the summer.

1. Cook the potatoes in large sauce pan of boiling salted water until tender, then drain and leave to steam.
2. Mix the olive oil, lemon juice and zest and salt and pepper to taste in a small bowl with a hand whisk.
3. Add the remaining ingredients to a large bowl, then add the potatoes and dressing, and mix to combine. Leave to chill in the refrigerator until ready to serve.

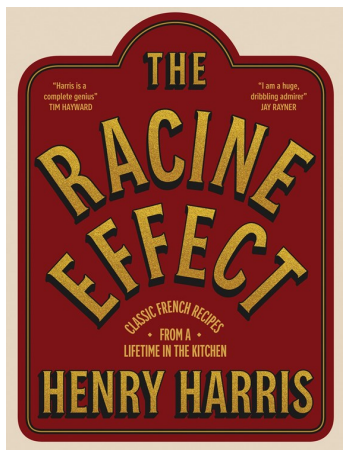


SUMMER

88

A Year in a Cornish Cottage Kitchen

89



[View on Edelweiss](#)



The Racine Effect

Classic French Recipes from a Lifetime
in the Kitchen

Henry Harris

March 2026 | Hardcover | CKB128000

\$55.00 | 9781837833405

288 Pages | 8½ x 11¼ in

Full-color photography throughout

The bistro boom of recent years has seen a new generation of food fans rediscovering French classics.

One of the most beloved restaurants of the early 2000s was Henry Harris's Racine, which operated in London's Knightsbridge for just over a decade and influenced a generation of young chefs, cooks and diners. Twenty years later, Bouchon Racine in Farringdon is one of the most celebrated restaurants in the city. *The Racine Effect* brings together Henry's iconic recipes for the great dishes that he has perfected over the decades: rustic classics like bayonne ham with celeriac rémoulade, family favorites such as smoked haddock baked with Parmesan, and showstopping desserts including Mont Blanc and crème de café au noir.

Through more than 120 recipes, *The Racine Effect* distils Henry's knowledge and career – an esteemed life through food, with all the dishes that have made him one of the most revered chefs in the country.

Henry Harris began his career over 30 years ago as an apprentice at Hilaire under Simon Hopkinson – from there he became Head Chef at a number of London's most acclaimed restaurants. Henry opened his own restaurant, Racine, in 2002, which soon became a must-visit for its gutsy French cuisine. In 2022, Bouchon Racine opened to universal critical acclaim. Henry has written about food for the likes of *The Times*, *Sunday Telegraph* and *Observer Food Monthly*.

- '[I am] a huge, dribbling admirer' – Jay Rayner
- Henry is a titan of the London cooking scene, mentioned in the same breath as Simon Hopkinson, Jeremy Lee, Fergus Henderson, Rowley Leigh and Alastair Little
- Taps into the trend in the UK, US and Australia for classic French bistro food

GARLIC BREAD and ANCHOVIES with LEMON & SHALLOT SALAD

One of my earliest memories of Dad using the barbecue was on the patio in Pulling, West Sussex, where I grew up. He had a pair of bilbach-style barbecues that were plenty of service cooking sausages and large portions (barbecue) in particular. He would invariably start off with some grilled bread. If rustic country loaf or even a farmhouse krumen were cut into thick slices, then drizzled with olive oil and slapped on the grill. Once

done, they were put onto plates and rubbed with a garlic clove, then perhaps drizzled with more oil once before finishing with, importantly, a good sprinkling of sea salt. I don't remember any toppings, but anchovy fillets are de rigueur at my house now. Remember, the better the bread and the better the anchovies, the better the result.

SERVES 4

2 round shallots, thinly sliced into rings
2 large Italian toasts
1 small red head of garlic, dehusked
and finely chopped (optional)
2 tablespoons extra virgin olive oil,
plus extra for drizzling

4 thick slices of sourdough bread
2 garlic cloves
12–15 anchovy fillets in olive oil
sea salt and freshly ground black pepper

Prepare a barbecue with glowing coals.

Put the shallots into a bowl. Pare the zest from the lemon and then cut it into short, thin strips. Add to the shallots along with the oil, a squeeze of juice from the peeled lemon and the olive oil. Mix together, then leave to macerate for 30 minutes.

Set the grill quite close to the coals, add the bread and toast it on both sides to a good golden and lightly charred finish. Once this has been achieved, remove the grilled bread and rub it well with the peeled garlic cloves. The toasted surface will act like a grater and the garlic will grate itself into the bread. Season the slices lightly with a little salt and pepper and place them on a serving platter before drizzling them generously with olive oil. Drizzle over the anchovy fillets and then scatter over the shallot salad.

Cooking and Styling
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CONFIT DE CANARD

Duck has punctuated the month of my life with bright, vivid memories. Roast duck served by my mother when we were small, my first ever crisp duck and jus at the Connaught in London and a third, a small game duck breast served with some horseradish, fries and a bottle of Calson. We had it too. Though it is too cold – roast and served in a thick, fatty duck sauce, served as pomegranate and finished with freshly chopped garlic and parsley given a quickizzle in the pan before spooning over the

top – that it is pretty unbeatable. I must add here a note on ducks. There are ducks and there are ducks, and the breed or type of duck is important. The ducks for confit are from the Anas genus, the large birds commonly found in France from Pigeons down to the Pouters that have a heavy fat covering and large legs or spigot tails. They also include, too, which gives the confit its penguin-croaky skin. Smaller legs can be used but often end up with a thinner skin that just isn't as enjoyable.

SERVES 6–8

6–8 duck legs (about 300 g/12 oz each)
2 kg (4 lb 14 oz) duck fat
1 large bulb of garlic
1 teaspoon black peppercorns
a sprig of rosemary

a nice little bundle of fresh thyme
tied up with string
cure salt
Jon and Sarah's Potatoes (page 100), to serve

Weigh the duck legs and then calculate a 5 per cent of their weight, which will be the amount of salt you will need to cure the legs. Rub the salt all over the legs, then place them in a dish, cover and leave to cure in the refrigerator for 14 hours.

The next day, rinse off the salt and return the duck legs to the refrigerator, covered, for a further 14 hours to allow the salt cure to equally permeate the flesh.

The next day, preheat the oven to 140°C fan (105°F). Warm the fat in a deep-proof dish. Once liquid, slip in the duck legs and add the garlic, peppercorns and herbs. Continue to heat over a medium heat until the fat reaches 100°C (105°F) or its turns to bubble gently, then remove from the heat and place a piece of greaseproof paper on the surface of the fat. Transfer the dish to the oven and cook for 7–8 hours, or until the meat has turned a rich brown color and the flesh easily. Another good indication is that you can pull out a shank of meat and it is tender. At every stage, take great care moving the pot of fat around and make sure it is deep, so that it isn't full to the brim.

Remove the dish from the oven and set it aside to cool for 1 hour.

If you are serving the duck in the next few days, lift the legs carefully from the fat and place them on a wire rack to cool completely, then store them in the refrigerator until needed. Alternatively, put the duck legs into a metal or heatproof container and strain over the fat to cover. Once cold, store in the refrigerator until needed. In the Pyrenees, the ducks were preserved in the summer and stored in crocks to feed the family in the winter months. I haven't ever stored them for so long but I have kept them in a clean pot at home in the refrigerator for several weeks. When you do wish to use them, place the container in a warm spot for an hour or two until the fat liquefies and the duck can be lifted out.

To cook the confit, preheat the oven to 160°C fan (140°F).

Place a large heavy-based mashing or tin (ideally cast iron) over a medium-high heat. Place the duck legs in the tin, skin side down, and heat until sizzling. Transfer to the oven and cook for 20–30 minutes, or until the duck fat has crisped to a firm crust.

Using a thin, flexible fish slice, carefully lift the legs from the pan. Sometimes they stick a little, so proceed carefully. Serve with the potatoes.





JapanEasy Kitchen

Simple Recipes Using Japanese Pantry Ingredients

Tim Anderson

April 2026 | Hardcover | CKB048000

\$37.50 | 9781837834549

224 Pages | 7½ x 9¾ in

Full-color photography throughout

[View on Edelweiss](#)



JapanEasy Bowls & Bento

9781784885694

\$35.00 | Hardcover



Vegan JapanEasy

9781784882846

\$37.50 | Hardcover

Calling forth your Japanese pantry staples to take your daily cooking to the next level.

In *JapanEasy Kitchen*, Tim Anderson shares delightfully easy recipes. Centering around a selection of ingredients – kombu and katsuobushi; miso; soy sauce; sake, mirin and rice vinegar; rice and noodles; tofu; ponzu, yuzu juice and yuzu koshō; curry roux; tea and other beverages – you will learn to make sides and small dishes, mains, sweet treats and drinks. From Watermelon and Avocado Sunomono and Wafū Rarebit, to Baked Crabby Udon and Treacle Tamari Ribs, as well as Hon-Mirin Mont Blanc and Maple Mugicha Highball, all the recipes demonstrate that Japanese staples have the power to utterly transform your food.

Whether you are seeking inspiration to use the Japanese ingredients that you already have or just wanting delicious recipes, *JapanEasy Kitchen* is the perfect book to turn to.

Tim Anderson is a chef, food writer, and MasterChef champion. Born and raised in Wisconsin, Tim studied Japanese food culture at university and lived in Japan for two years. After moving to London, he won MasterChef in 2011, which catapulted him into a position as one of the UK's most prominent voices on Japanese food, American food, and craft beer. He has operated the pop-up Japanese restaurant Nanban since 2013, which has inspired a book, *Nanban: Japanese Soul Food*. Tim's restaurant of the same name, opened in Brixton, London, at the end of 2015, and has been widely supported by critics and customers alike.

- Next book in the successful *JapanEasy* series
- The popularity of cooking Japanese food at home continues to rise
- Simple recipes, which can be made by home cooks of any ability

TAMAGO KAKE PASTA

SERVES 1
SCALE UP AS
REQUIRED



This is a pasta-fied version of the perennial breakfast favourite, tamago kake gohan: rice with raw egg and soy sauce. And that's basically all this pasta is – think of it as a wafu carbonara, if you like. I just think of it as a delicious start to the day.

INGREDIENTS

- 1 egg
- a little sesame oil or olive oil
- a knob of butter
- 1–1½ tablespoons soy sauce or Mentsuyu (Mentsuyu Soup Broth Concentrate, page 99)
- 100 g (3½ oz) spaghetti
- ½ sheet nori, cut up into fine shreds
- a pinch of shichimi (optional)

METHOD

Separate the egg and place the yolk in a little dish which has been oiled with a little sesame or olive oil. Place the white in a bowl with the butter and soy sauce or tonyu and beat it together (it does not matter if the butter isn't melted, this is just to break it up a bit). Cook the pasta as you like it, then drain it, let it cool for just a moment, then tip it into the egg white mixture and mix quickly to melt the butter and coat the noodles. Transfer to a plate, then nestle the egg yolk in the middle and sprinkle the nori shreds and shichimi on top.



HON-MIRIN MONT BLANC

SERVES 4
★

Mont Blancs are one of my all-time favourite desserts. I wish I had one right now. Oh wait, I do, because I just tested this recipe and it's awesome! The cherry-like aroma of hon-mirin is a perfect swap for the usual brandy or Armagnac – in fact, I prefer it, as it's less boozy and more smooth.

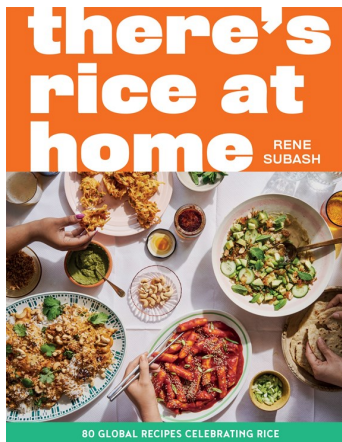
INGREDIENTS

- 350 g (12 oz) chestnuts
- 4 digestive biscuits (graham crackers)
- 8 soft pitted prunes or dates
- 30 g (1 oz/1¼ cup) plain (all-purpose) flour
- 50 g (1¼ oz/generous ½ cup) light brown sugar
- 1 teaspoon baking powder
- ½ teaspoon ground cinnamon
- salt, as needed
- 4 tablespoons milk
- 2 tablespoons vegetable oil, plus extra for greasing
- 1 teaspoon sesame oil
- 1 teaspoon rice vinegar
- 3 teaspoons vanilla bean paste or extract
- 70 g (2½ oz/scarce 1½ cup) caster (superfine) sugar
- 6 tablespoons hon-mirin
- 250 ml (8½ oz/1 cup) whipping cream
- 4 tablespoons icing (powdered) sugar, plus more for dusting
- 4 marigold nests

METHOD

Preheat the oven to 180°C (350°F/gas 4). To make the chestnut cake, place 50 g (1¼ oz) of the chestnuts in a food processor with the digestives. Blitz to a fine crumb, then whizz in the prunes or dates, followed by the flour, brown sugar, baking powder, cinnamon and a big pinch of salt. Add the milk, oils, vinegar and 1 teaspoon of the vanilla and blend until smooth. Divide the batter among four lightly oiled cupcake tins and bake for 20 minutes. When they're done, leave to cool in the tins, then tip them out and cut the rough tops off each cake so you have four little cylinders. To make the chestnut purée, combine the remaining chestnuts in a saucepan with the caster sugar and enough water to cover the chestnuts. Bring to the boil and cook until the liquid is a very thick, sticky syrup, stirring frequently, especially towards the end of cooking to ensure the chestnuts don't scorch. Remove from the heat, then remove four of the preheated, plumpiest chestnuts and set them aside for decoration. While still warm, blend the rest of the chestnuts and the syrup in a food processor along with the hon-mirin, 2 tablespoons of the cream, 1 teaspoon of the vanilla and a pinch of salt to a smooth purée. The purée should be very thick, but if it is so thick it won't blend, add a little water (1 tablespoon at a time) until it can be blended evenly. Chill the purée in the refrigerator. Whip the remaining cream with the icing sugar and the remaining teaspoon of vanilla until it forms stiff peaks. To assemble the Mont Blancs, place a dab of whipped cream in the well of each meringue nest, then lay a chestnut cake on top. Cover the whole thing in whipped cream (use a piping bag), then top with the chestnut purée – a potato ricer is the tool of choice. If you have one, place the purée inside the ricer and squeeze it out onto the top of each cake. If you don't have a ricer, you can pipe the chestnut purée on top, or just dollop it with a spoon. Decorate with the reserved candied chestnuts and a generous dusting of icing sugar.





[View on Edelweiss](#)



There's Rice at Home

80 Global Recipes Celebrating Rice

Rene Subash

February 2026 | Hardcover | CKB098000

\$29.99 | 9781837833429

192 Pages | 6¾ x 8¾ in

Full-color photography throughout

Need rice-spiration? This book will transform the way you view this humble cupboard staple!

From the perfect, fluffy bowl of white rice to the Ultimate Chicken Biryani, by way of some 'cheat' versions of global dishes, including Veggie Bibimbap, Onigiri and Cheesy Arancini Balls. Rice is one of the most versatile, affordable and filling household ingredients, so don't leave it lingering at the back of the storecupboard, but showcase it as a wonder food that can be used in one-pan dishes, roasts, salads, curries, stir-fries, sweets and so much more.

Rene Subash grew up in a South Indian family, where 'There's rice at home' was a much-used phrase, and nearly every meal included rice in at least one shape or form. She has travelled all over the world to discover how rice is prepared in myriad different ways and has consequently created stunningly simple recipes we can cook at home. This is a single subject cookbook with heart and soul and the **ONLY** cookbook you need to improve your rice repertoire.

Rene Subash is a passionate self-taught home cook and content creator, born in Bangalore, India, now living in Liverpool, UK with her family. Whilst working as a nurse through the Covid 19 pandemic, Rene started sharing her recipes online as a way of getting her mind off stressful days at work and @Renes.Cravings was born. Since then, she has amassed an engaged TikTok and Instagram following through showcasing global recipes with high energy, lots of personality and fun!

- Foolproof global recipes so they will appeal to any rice lover
- Author's social following (@renes.cravings) is engaged, with 369,000 followers across Instagram and Tiktok (36.8% UK, 141% India, 10.9% US, 3.6% Australia)
- Rice is the primary staple food for more than half the world's population

Beef Pepper Rice

Serves
1

Prep Time
20 minutes

2 Tbsp light soy sauce
1 Tbsp oyster sauce
1 tsp honey
2 garlic cloves, finely
grated
2 tsp freshly ground
black pepper
130g (1 cup) cooked
short-grain rice
250g (9oz) beef steak,
cut thinly against
the grain
½ onion, finely sliced
35g (¼ cup) sweetcorn
(corn) kernels
(canned, drained)
1 Tbsp unsalted butter
1 spring onion
(scallion), sliced

This is a Japanese recipe that makes you wonder how something can taste so good but was so easy to make. With juicy slices of steak in a sweet and salty sauce, it's as good as it sounds.

In a small bowl, mix together the soy sauce, oyster sauce, honey, garlic and 1 teaspoon of the black pepper. Set aside.

In a frying pan (skillet), add the cooked rice to the middle, arrange the steak slices around the rice and top with the sweetcorn. Set over a medium heat, then drizzle over the sauce and add the butter. Cook until the beef is fully cooked and give it all a good mix.

Top with the sliced spring onion and enjoy!



12
simple weekday meals

The Ultimate Chicken Biryani

Serves
5-6

Prep Time
2½ hours

For the marinated chicken

1.2kg (2½ lb) 10oz)
skinless, bone-in
chicken thighs
110g (¼ cup) plain
yoghurt
2 Tbsp ginger and
garlic paste
2 tsp Kashmiri chilli
powder
1½ tsp ground turmeric
1 tsp garam masala
1 tsp salt

For the rice

700g (4 cups) raw
basmati rice, washed
and drained
2 Tbsp ghee
1 cinnamon stick
5-6 cardamom pods
5 cloves
2 bay leaves
1.4 litres (6 cups) hot
water
1½ tsp salt

If there's one meal I could eat every day, it would be biryani. I'm its biggest fan and I like to think I've mastered how to make the perfect biryani. It's a dish that can be complicated to tackle, but I've tried to break it down as much as possible so it doesn't feel as intimidating. This is best served with a yoghurt raita.

Place the chicken thighs in a large mixing bowl and add all of the marinade ingredients. Mix well, then set aside to marinate while you work on the rice.

Place the rice in a bowl and cover with cold water. Leave to soak for 15 minutes, then drain.

Place a heavy-based pan over a medium heat and add the ghee along with the whole spices. Sauté for 2-3 minutes.

Add the drained rice and sauté for 3-4 minutes, then add the hot water and salt and bring to the boil. Cover, reduce the heat to low and cook for 8 minutes.

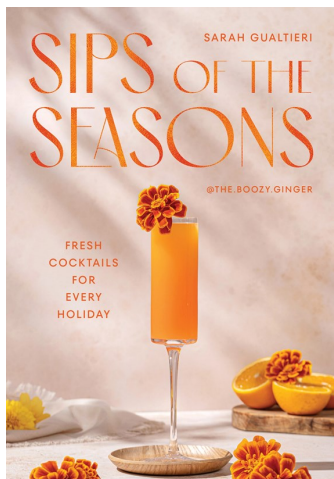
Turn the heat off and leave the rice to steam, covered, for a further 7 minutes. Use a rubber spatula to fluff up the rice and set it aside.

Now for the masala. Heat the ghee and oil in a large saucepan over a medium heat, add a quarter of the sliced onions and sauté until golden brown. Remove with a slotted spoon and set aside on paper towels to drain.

Add the raisins to the pan and sauté for 2-3 minutes until they puff up. Set aside with the fried onions.



14
weekend meals



[View on Edelweiss](#)



Sips of the Seasons

Fresh Cocktails for Every Holiday

Sarah Gualtieri

May 2026 | Hardcover | CKB006000

\$21.99 | 9781837834778

144 Pages | 5¼ x 8½ in

Full-color Photography

There's a cocktail for that! Whether you're hosting a summer gathering with friends, embracing spooky season with a Halloween party or spending Christmas with loved ones, learn how to make 40 irresistible drinks from queen of cocktails, Sarah Gualtieri (@the.boozy.ginger), all from the comfort of your own home.

In *Sips of the Seasons*, Sarah presents mouthwateringly creative yet achievable recipes, focusing on locally sourced, seasonal ingredients for maximum accessibility. Focusing on the essentials that every at-home bartender needs, this cocktail connoisseur introduces the reader to the seasonal approach of the book and how to get the most out of it. Divided into the four seasons, each section covers 10 cocktails, including the most well-known holidays that occur within them. Whether you're hosting a 4th July party with Aperol shots, welcoming the fall with a Halloween martini, or spending Christmas with family and friends over a batch of festive drinks, *Sips of the Seasons* has a recipe for everyone, for every occasion.

Based in Long Island, **Sarah Gualtieri** (@the.boozy.ginger) is a product photographer, videographer and recipe developer. Over the past three years, she has worked exclusively with beverage brands, creating content and building her Boozy Ginger platform. Now, she creates visually stunning cocktail videos across her channels, inspiring and delighting her followers. *Sips of the Seasons* is her first book.

- New twist on a tried and tested subject with a cocktail expert
- Author is a specialist: she's a recipe developer for beverage brands and has knowledge of different spirits and what ingredients and mixers to pair them with
- Recipes are designed to be both delicious and easy – you don't have to buy lots of expensive spirits or have any pre-existing expertise



HIBISCUS PALOMA

1 OZ HIBISCUS TEA, BREWED AND COOLED
 ½ OZ LIME JUICE
 ½ OZ SIMPLE SYRUP
 1 OZ GRAPEFRUIT JUICE
 3 OZ SPARKLING WATER

This summer cocktail is bright, tart, and floral. This refreshing twist on the classic Paloma is perfect for summer with a beautiful color to impress guests. The hibiscus tea pairs beautifully with grapefruit and lime.

Brew hibiscus tea and let it cool. In a glass filled with ice, combine hibiscus tea, lime juice, simple syrup, and grapefruit juice. Stir gently. Top with sparkling water and serve.

5



PINEAPPLE COCONUT MARGARITA

1.5 OZ BLANCO TEQUILA
 ½ OZ ORANGE LIQUEUR OR TRIPLE SEC
 1 OZ LIME JUICE
 1 OZ PINEAPPLE JUICE
 ½ OZ CREAM OF COCONUT

One of my favorite margaritas for summer, this one is both tropical and creamy. This margarita blends pineapple and coconut for a smooth, island-inspired twist on the original. It's like a Piña Colada and Margarita combined.

In a cocktail shaker add tequila, orange liqueur, lime juice, pineapple juice, and cream of coconut. Add ice and shake well until chilled. Strain into a glass over fresh ice and garnish with a lime wheel.

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[View on Edelweiss](#)



Matcha at Home

50 Drinks and Food Recipes

Jenki

April 2026 | Hardcover | CKB019000

\$20.00 | 9781837835133

144 Pages | 6¼ x 8¼ in

Full-color photography throughout

50 recipes, one beautiful green powder at the heart of them all...

Matcha at Home is a selection of bold, nourishing and delicious recipes for both drinks and food – bringing this superfood to your everyday diet. Create the perfect matcha latte at home – either hot or iced – with heaps of interesting flavor combinations to test out like Iced Vanilla Sea Salt, Lavender, Mango, Brown Sugar Cinnamon or Strawberry. There are also food recipes, including Fluffy Matcha Pancakes, Jenki's Orange and Almond Yoghurt Bark, Matcha Tiramisu, Matcha White Choc Cookies, and Chewy Matcha Rice Krispie Bars.

With caffeine levels parallel to coffee, but with none of the jitters or an energy crash, matcha is the ideal go-to for long-lasting calm focused energy like no other. Get your green fix!

Jenki is London's favorite matcha bar, with locations in Spitalfields, Selfridges, Borough Market and Covent Garden. Founders Claudia and Otto started Jenki in 2020 after Otto's 8 years living in Tokyo sparked a love of matcha. Their single-origin matcha comes straight from the hills of Uji, Japan, from a family-run farm. Jenki comes from the Japanese word *Genki*, referring to the life force within us all.

- The matcha market is \$88.7 million, expected to reach a value of \$355 million by 2033
- Matcha-flavoured beverages have seen a 202% growth in the US in 2021, before becoming even more popular
- Matcha is the current go-to for hours of calm, clear-headed energy

COCONUT WATER WITH MATCHA CREAM

SERVES ONE

A fun treat for when you want to make something a little extra to make: milky and delicious. It's sweet but still refreshing and hydrating from the coconut water.

250ml coconut water
50ml double cream
50ml milk
4g matcha

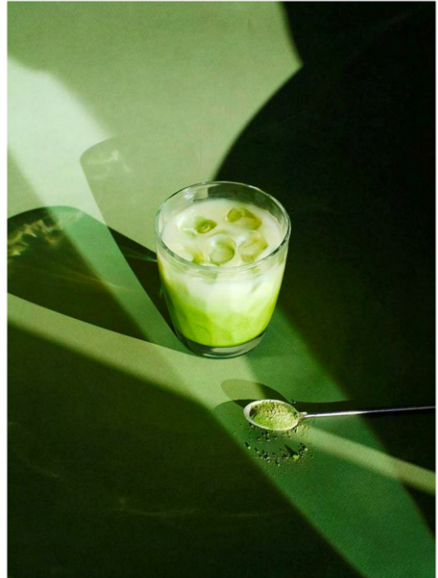
Use a milk frother or blender to whip the cream, milk and matcha until it's thick fridge for another hour. When ready to serve, take it out the tin and onto a plate. Dust the top with matcha.

MATCHACANO

SERVES ONE

Much like an Americano, its coffee counterpart, this is a simple matcha shot topped with water. Have it hot or iced. For the purists out there.

Whisk 2.5g sieved matcha with 40ml of 60-80°C water. Top with 150ml of hot water, or cold water and a handful of ice.



PICTURED: Coconut water with Matcha Cream

DRINKS

MATCHA & MISO CARAMEL BANOFFEE PIE

SERVES EIGHT

BISCUIT BASE

100g digestive biscuits
1 tbsp coconut oil, melted
1 tbsp maple syrup

MISO CARAMEL

55g butter
55g dark brown sugar
300g condensed milk
1 tsp brown miso
4 bananas
500ml double cream
1 tsp maple syrup
1 tsp matcha

A showstopper that is another no bake delight with flavours of matcha in the base and miso in the caramel for that 36 nail se quis. The cream is piled high, and feel free to go even larger. This is a great make ahead dessert - it can be made up to a day in advance and all that you need to finish with is the matcha on top for a vibrant green pop.

Start by making the base by crushing the digestives completely then adding the matcha, coconut oil and maple syrup.

Press the base into a 21cm lined springform cake tin and put in the fridge for at least an hour to set.

Make the miso caramel, melt the butter and sugar in a pan until golden brown and bubbling. Pour in the condensed milk and let it cook down until thickened and browned, this should take around 5 minutes.

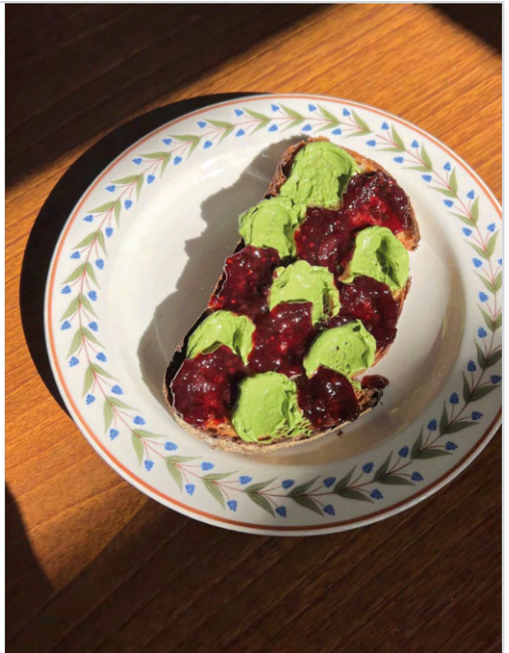
Turn the heat off and whisk the miso in.

Pour the caramel into the base and top with bananas. We cut these in half, or thirds if they're especially long, and place them all around the cake tray.

Put this in the fridge for at least 30 minutes to set.

In the meantime, whip the cream with maple syrup until soft peaks form.

Top the banoffee pie with the cream and let it rest in the fridge for another hour. When ready to serve, take it out the tin and onto a plate. Dust the top with matcha.



SWEET TREATS



[View on Edelweiss](#)



Madeleines

Simple Bakes for Every Mood

Hyo Ju Park and Rong Yao Soh

March 2026 | Hardcover | CKB004000

\$23.99 | 9781837834914

160 Pages | 6¾ x 8¾ in

Full-color photography throughout

Madeleines originated in France more than 200 years ago, but today are loved the world over.

Easy to bake, infinitely customizable and highly snackable, these tiny, shell-shaped cakes are lining the shelves in supermarkets and even having entire bakeries dedicated to them. One such bakery is the incredible Madeleine de Proust, whose highly flavorful and visually stunning creations celebrate the beauty of this bite-sized treat. With 30 enticing recipes, from classic brown butter, fruity offerings such as strawberry or lemon, to decadent white chocolate and dulce de leche, each recipe has an accompanying photograph to illustrate just how easy it is whip up a batch of these perennial favorites.

With step-by-step photography for basic techniques such as the base madeleine batter, coating in chocolate and filling with jam, you'll be making a marvel of this teatime treat in no time.

Hyo Ju Park is the owner of Melbourne's latest cult bakery, Madeleine de Proust. Since opening just under a year ago, Madeleine de Proust has partnered with Disney, Valrhona, Celine and Tiffany & Co on bespoke creations, with queues forming around the block for her freshly baked creations.

Rong Yao Soh's path began in London's Michelin-starred kitchens before bringing him to Melbourne's vibrant culinary scene. He is driven by curiosity, creativity, and a love for stories – especially the ones you can taste.

- All recipes photographed, including step-by-step photography
- Capitalizes on a key baking trend that has international appeal
- Written by a chef with excellent credentials and the ability to sell the book in store



MAKES
12

TOOLS
Woojung / Chiyoda Madeleine
22mm (¾ in) deep

INGREDIENTS

MILK MOCHI FILLING
80g (2 ½ oz) glutinous rice flour
20g (¾ oz) cornstarch (cornstarch)
170g (6 oz) milk
1g (¼ oz) caster (superfine) sugar
10g (¼ oz) butter

RED BEAN PASTE
(or can purchase the ready-made one from Asian supermarket)
100g (3 ½ oz) red beans (azuki beans)
500g water
50g (1 ½ oz) light soft brown sugar
5g (1 tsp) glucose syrup
pinch of sea salt

MATCHA MADELINE BATTER
100g (3 ½ oz) cake flour
10g (¼ oz) ceremonial matcha powder
5g (1 tsp) baking powder
pinch of sea salt
105g (3 ½ oz) unsalted butter
7g (1 ½ oz) milk
85g (3 oz) whole eggs, strained (page xxx)
75g (2 ½ oz) caster (superfine) sugar
10g (¼ oz) honey

MATCHA GLAZE
75g (2 ½ oz) icing (confectioners') sugar
1g (¼ oz) water
4g (¼ oz) ceremonial matcha powder

FOR DECORATION
10g (¼ oz) matcha powder, for dusting

MATCHA RED BEAN MOCHI MADELINES

Everyone knows and loves matcha with red bean. We added mochi for an extra layer of chew—soft, stretchy, and fun to pull apart. The earthy bitterness of matcha pairs perfectly with sweet, creamy red bean, while the mochi adds a gentle bounce to every bite. Best enjoyed fresh, while the mochi is still soft, tender, and stretchable.

METHOD

MILK MOCHI FILLING Mix all the ingredients except the butter and strain into a heatproof bowl. Steam for 23–25 minutes until set.
Transfer to a stand mixer and mix on high speed for 2 minutes, then medium speed for 7–8 minutes using the paddle attachment. Add the butter and continue mixing until smooth.
Transfer to a piping bag and chill.

RED BEAN PASTE Place the red beans in a pan and cover with just enough water. Boil for 10 minutes, then drain. Add 500g room temperature water to the beans, return to the pot, and boil for another 10 minutes.
Add light soft brown sugar and cook for 5 minutes, stirring well. Stir in the glucose syrup and salt, then simmer for another 5 minutes, stirring frequently to prevent burning.
Check the consistency—the beans should be very soft and easy to mash. Once cooked, transfer the mixture onto a tray and cover with cling film, pressing it directly onto the surface. Allow to cool, then transfer to a piping bag and store in the fridge.

MATCHA GLAZE Mix the icing sugar, matcha powder and water until smooth. Use immediately.

MATCHA MADELINE Preheat the oven to 210°C fan (330°C/450°F (gas 9)) and prepare your mould (page xxx).
Melt the butter and milk together in a heatproof bowl over a pan of simmering water, keeping the temperature at 40°C (104°F).
Warm the eggs, sugar and honey to 30°C (86°F).
Mix the dry ingredients gently into the egg mixture, then mix in the butter one-third at a time (page xxx).
Pipe into the moulds, reduce the oven temperature to 180°C (350°F (gas 4)) and bake for 10–13 minutes until risen and set (page xxx).
Remove from the oven, un mould and leave to cool.

TO FINISH Cool completely, then dig out the core using an apple corer and widen slightly with a chopstick. Pipe in the red bean paste (50%) followed by the milk mochi (70%). Replace the core (page xxx).
Brush with matcha glaze and let air-dry (page xxx). Dust the front with ceremonial matcha powder just before serving.

MAKES
12

TOOLS
Woojung / Chiyoda Madeleine
22mm (¾ in) deep

BROWN BUTTER MADELINES

This is where it all began. Our first madeleine took many tries to get just right—light, fluffy, and consistent, like a cross between cake and cloud. We pair it with Tasmanian Leatherwood honey for a gentle floral lift that balances the richness. Instead of classic brown butter, we toast milk powder until deep golden to mimic those nutty, caramelised notes. This keeps the butter consistent and helps create that perfect hump every time. Be sure to revisit the full preparation instructions until the process feels natural.

INGREDIENTS

BROWN BUTTER AND SUPERFINE SUGAR MADELINE BATTER
125g (4 ½ oz) cake flour (page xxx)
5g (1 tsp) baking powder
3g (½ tsp) caramelized milk powder (page xxx)
pinch of sea salt
105g (3 ½ oz) butter
7g (1 ½ oz) milk
85g (3 oz) whole eggs, strained (page xxx)
80g (2 ½ oz) caster (superfine) sugar
10g (¼ oz) leatherwood honey

METHOD
Preheat the oven to 210°C fan (330°C/450°F (gas 9)) and prepare your mould (page xxx).
Sift the flour, baking powder, caramelized milk powder and salt into a heatproof bowl, then set aside.
Melt the butter and milk together in a heatproof bowl over a pan of simmering water, keeping the temperature at 40°C (104°F).
Warm the eggs, sugar and honey to 30°C (86°F).
Mix the dry ingredients gently into the egg mixture, then mix in the butter one-third at a time (page xxx).
Pipe into the moulds, reduce the oven temperature to 180°C (350°F (gas 4)) and bake for 10–13 minutes until risen and set (page xxx).
Unmould and leave to cool.

TRADITIONAL CLASSICS

52





Feel Good Gluten Free

100 Simple and Healthy Recipes to Fuel Your Body,
Feed a Positive Mindset and Help Build Meal Plans

Becky Excell

June 2026 | Hardcover | CKB111000

\$29.99 | 9781837832477

256 Pages | 7½ x 9¾ in

Full-color photography throughout

[View on Edelweiss](#)



Budget Gluten Free

9781837832453

\$29.99 | Hardcover



Gluten Free Air Fryer

9781837832439

\$32.50 | Hardcover

Multiple *Sunday Times* bestselling author, Becky Excell, recognizes that living a gluten-free lifestyle can make it hard to eat a balanced diet.

With *Feel Good Gluten Free*, Becky aims to restore a sense of balance and normality to gluten-free people's relationship with food by satisfying all those deep cravings (with healthier, less processed, less deep-fried versions of their sorely missed favorites), while simultaneously celebrating the nourishing, naturally gluten-free foods that you can still eat.

Chapters include On the Go, Healthy Fakeaways, One Pot, Batching and Something Sweet, as Becky – in her authentic and friendly style – has always got the busy reader in mind. And with a nutritional breakdown for every recipe, lots of info on healthier swaps and how to include more of those all-important diverse gut-friendly ingredients – this is the ultimate handbook for creating nourishing meals all week long.

'Queen of Gluten Free' **Becky Excell** is a *Sunday Times* best-selling author, with a following of over 1 million on her social media channels. She's been eating gluten free for 15 years and writes recipes for numerous publications. Becky has made various TV appearances showing the nation how easy it is to make delicious gluten-free food. She is an ambassador for Coeliac UK.

- Becky's books have sold over 450,000 copies in the English language and are instant bestsellers
- Recipes that avoid highly processed ingredients, where possible
- Higher protein recipes and commonly agreed healthier swaps
- All recipes are checked and approved by a dietitian



KOREAN-STYLE BULGOGI BEEF

SERVES 3
PREP 10 MINS
+ 15 MINS
MARINADE
HOB 10 MINS

This deeply flavourful Korean-inspired dish traditionally features super-thin slices of tender, sticky beef that are bursting with umami flavour. However, in case you didn't notice, the price of any beef steak in supermarkets is quite shocking when you consider how little you're usually getting. So, because of that, I often use thin-cut beef steaks, which nets you a generous amount for a reasonable price. Or, for a change that's a third cheaper than beef, pork loin steaks work extremely well too – and you get more in the packet!

DP LP

1 Use light brown sugar instead of honey apple instead of pear, and swap the garlic paste for 1 tsp garlic-infused oil. Use leeks (green parts only) instead of onion.

2 Once cooked, store the beef filling in airtight containers and freeze for up to 2–3 months. Allow to defrost completely in the fridge, then reheat in the microwave (covered) for 4–5 minutes at full power. Check internal temperature with a digital food thermometer against those given on page 255.

Ingredients

- 395g (14oz) thin-cut beef steaks or 480g (1lb 1oz) pork loin steaks, cut into 3mm (1/8in) slices
- Vegetable oil spray
- 100g (3½oz) frozen chopped onion or 1/2 medium leek, finely chopped
- 2 medium carrots, pared into ribbons using a swivel peeler
- 2 tbsp toasted sesame seeds, plus a little extra to serve
- 1–2 little gem lettuce, leaves separated or shredded
- For the marinade
- 4 tbsp gluten-free soy sauce
- 2 tbsp honey
- 1 tbsp rice wine vinegar
- 1/2 red apple or pear, grated
- 1/2 tsp ginger paste
- 1/2 tsp garlic paste (optional)
- Small handful of spring onions (scallions), green parts only, finely sliced
- 1/2 tsp ground black pepper

In a large bowl, combine all the marinade ingredients. Add the slices of beef or pork, cover and marinate in the fridge for anywhere from 15 minutes to 12 hours.

Lightly spray the base and sides of a large wok with oil and place over a high heat. Once hot, add the onion or leek and fry until softened. Add the carrot ribbons and stir fry until softened, then add the beef or pork and all of the marinade. Stir fry for 3–5 minutes until the beef or pork is cooked through, but don't overdo it.

Stir through the sesame seeds.

Serve with rice alongside shredded lettuce, or fill the lettuce leaves with the bulgogi and enjoy as wraps. Scatter the extra sesame seeds on top.

GOAN-STYLE FISH CURRY

SERVES 3–4
PREP 5 MINS
HOB + OVEN
35 MINS

This fish curry is inspired by a rather famous dish from Goa in India; however, the first time I experienced it was at Glastonbury festival after queuing for hours at an extremely popular curry van! And it's exactly that version that I aimed to recreate in this recipe, featuring a creamy, coconut curry sauce with so much depth of flavour, packed with flaky white fish and crisp, roasted broccoli and cauliflower. The price of frozen white fish (usually pollock, which is commonly used in fish fingers here in the UK) is astonishingly low compared to buying fresh fillets of

Tips

This recipe uses a few different pastes: chili, tamarind and ginger. All of these can be found in supermarkets in the world food section (usually the cheapest place to find them) or near the spices or Asian cooking ingredients. You'll usually find them in jars, and if you always store them in the fridge and use a clean spoon to portion them out, they'll last for a very long time! The bigger the jar, the better value it'll be.

DP LP V See veggie advice.

VE Swap the fish for 2 x 400g (14oz) cans of drained chickpeas.

2 See freezing and defrosting guidance for soups, stews and curries on page 25.

Ingredients

- Vegetable oil spray
- 300g (10½oz) frozen cauliflower florets
- 300g (10½oz) frozen broccoli florets
- 100g (3½oz) frozen chopped onion or 1/2 medium leek, finely chopped
- 1 x 400g (14oz) can of coconut milk
- 520g (1lb 2oz) frozen white fish fillets
- Small handful of coriander (cilantro) leaves, roughly chopped, to serve (optional)
- For the curry paste
- 1 tsp chili paste or 1/2 tsp dried chili flakes
- 1 tsp tamarind paste
- 1 tsp ginger paste
- 1 tsp tomato purée (paste)
- 1 tsp ground turmeric
- 1 tsp mild curry powder
- 1/2 tsp ground black pepper
- 1 tsp salt

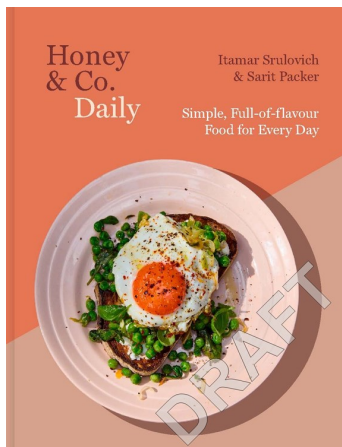
Combine the curry paste ingredients in a small dish and set aside.

To cook the cauliflower and broccoli in an oven, preheat the oven to 200°C fan (200°C (400°F)). Spray a large baking tray with vegetable oil. Add the frozen cauliflower and broccoli florets to the tray, spray all over with oil and bake in the oven for 30–35 minutes, turning them over halfway, until lightly blackened in places and fork-tender. To cook the cauliflower and broccoli in an air fryer, heat the air fryer to 200°C (400°F). Add the cauliflower and broccoli florets to the air fryer (making sure they're touching as little as possible) and spray generously with oil, then air fry for 20 minutes until browned at the edges and fork-tender, shaking them halfway (or 3 or 4 times if particularly piled up).

Meanwhile, spray the base of a large pot that has a lid with oil and place over a medium heat. Once hot, add the onion or leek and fry until the onion is browned or the leek has softened. Add the curry paste and fry for 30 seconds or until fragrant, then add a third of the coconut milk and stir well. Bring to a rapid bubble before straining in the rest of the coconut milk. Add the frozen fish, pop the lid on and reduce the heat to low-medium for around 10 minutes, or until the fish is cooked through.

Remove the lid and break the fish fillets into bite-sized chunks. Take off the heat and optionally allow to cool for 10 minutes – it





[View on Edelweiss](#)



Honey & Co Daily

Simple, Full-of-Flavour Food for Every Day

Itamar Srulovich and Sarit Packer

May 2026 | Hardcover | CKB093000

\$40.00 | 9781837833993

272 Pages | 7½ x 9¾ in

Full-color Photography

***Honey & Co Daily* is about food that looks good on the plate and tastes sensational, but hasn't taken all day to prepare.**

Based on the menu Itamar and Sarit serve at their cafe in Store Street, London, it's the kind of relaxed, informal food we all want to eat every day — chapters include effortless recipes with Eggs, fragrant Soups, tasty ideas for In or On Bread, nourishing Salads, simple, wholesome dinner ideas in Daily Nightly, quick and easy Cookies and Cakes, and even some "serve me in a glass" speedy Cocktails and Desserts. From a summery Zucchini & Broad Bean Shakshuka and a Crispy Za'atar Chicken Schnitzel Sandwich to Spicy Sausage, Tomato, Pepper, & Goat's Cheese Dirty Rice, and Ginger & Chocolate Cookies—this is wholesome, seasonal food that will lift your spirits and improve your day.

Itamar Srulovich and **Sarit Packer** opened their first Middle Eastern-inspired restaurant, Honey & Co in 2012. They have since added a deli, Honey & Spice, a grill house, Honey & Smoke, and now Honey & Co Daily, a deli, bakery & café. They have an events space and host the Honey & Co Food Talks that are later turned into a podcast, interviewing influential guests from the food and drink industry. They have a recipe column in the FT Weekend Magazine. Their first cookbook *Honey & Co The Cookbook* (2015) was named Cookbook of the Year by The Sunday Times, Fortnum & Mason Food & Drink Awards Cookery Book of the Year, and The Guild of Food Writer's Award Winner for Best First Book.

- The award-winning Honey & Co are known for serving delicious Middle Eastern food, a cuisine that has won the hearts of food enthusiasts across the globe and continues to grow in popularity
- Itamar and Sarit have excellent foodie contacts and write regularly for the press
- The recipes in *Honey & Co Daily* are really accessible (and much simpler than in any of their other books)



Labaneh, roasted celeriac and apple crostini

Makes 4 large, open-faced crostini

Heat your oven to 300°C fan/320°C/625°F/gas mark 7.

Slice each baguette section or breadstick horizontally along its length to separate the top half from the bottom.

Cut the peeled celeriac in two, then cut each quarter into 1cm/5/8in slices. Place on a baking sheet, drizzle with olive oil, and sprinkle with salt and pepper. Roast for 16–20 minutes until the slices start to go golden on the edges. Remove from the oven.

Brush the cut surfaces of the bread with a little olive oil and pop in the oven on a baking tray for 4–5 minutes until golden.

Spread each crostini with a thick layer of labaneh (or yogurt), then (cover with!) (pile up!) alternate layers of roasted celeriac, apple and mint. Sprinkle with the dukkah and chilli, drizzle with the honey and a little extra olive oil, and serve warm.

1 baguette, cut in two, or 2 sesame bread sticks

1/2 large celeriac, peeled (about 250–300g/9–10½oz)

2 tbsp olive oil

flaky sea salt and freshly ground black pepper

For the topping

180g/6½oz labaneh (page XX), or use extra-thick yogurt

1 Pink Lady apple, finely sliced with the skin on

a handful of fresh mint

2 tbsp dukkah (our recipe is on page XX)

a sprinkling of smoked chilli flakes

1 tsp honey

olive oil, for drizzling

One Dish Four Seasons



Barney Desmazery

[View on Edelweiss](#)



One Dish, Four Seasons

25 Classic Recipes, 100 Ways to Eat Them

Barney Desmazery

May 2026 | Hardcover | CKB077000

\$29.99 | 9781837836468

224 Pages | 7½ x 9¾ in

Full-color photos throughout

***One Dish, Four Seasons* takes 25 of the UK's most popular dishes, and gives them a unique spin for each season. The result? 100 recipes for year-round crowd pleasers.**

As 'the dude from Good Food', Barney Desmazery is behind thousands of the UK's most-cooked recipes. From Spaghetti Carbonara and Cottage Pie to Crumble and Cheesecake, these familiar favorites are near-constants in British homes, and have millions of views on Good Food, the UK's most-visited recipe hub. In *One Dish, Four Seasons*, Barney puts a seasonal twist on the dishes we come back to time and time again.

Think a classic, indulgent beef lasagna in winter, a vibrant spring green and ricotta version for spring, a light mozzarella and tomato open lasagna for warm summer evenings, and a cozy squash, sage and walnut option for autumnal feasting. Barney's recipes are reimagined classics, with the home cook's needs in mind – simple ingredients, minimal washing up and maximal satisfaction. Packed with easy family favorites, *One Dish, Four Seasons* is the perfect way to refresh your repertoire without really trying.

Barney Desmazery has worked at Good Food for 10+ years and has written and tested literally thousands of recipes. He began his career as a chef working in London, France and Australia, before swapping restaurant kitchens for test kitchens. He has appeared on BBC Radio 2 and Radio 4's Food Program, and writes Good Food's popular Next Level series, where he upgrades the nation's favorite recipes.

- The best-loved recipes in the UK, from the man behind the UK's best-loved recipe source
- Simple, seasonal recipes the whole family will recognize and love, designed to be folded into your repertoire year-round
- Pictures of every recipe, plus tips for storing, batch cooking and getting ahead



SUMMER

SOUPS

41



Over-ripe roast tomato soup

VE

I halve and freeze squishy tomatoes until I've got enough to make this summer soup, then roast them straight from frozen – just add an extra 10 minutes to the cooking time. If I've got frozen basil stalks, they go in too, to infuse in the soup before blitzing. A drizzle of use-it-up pesto works beautifully, but so do croutons made from stale bread. However you finish it, this soup is all about turning what might have gone to waste into something worth celebrating. Once made this soup works both hot or chilled like a gazpacho.

1 Heat the oven to 200C/180C fan/gas 6. Line the tomatoes cut-side up in a single layer on a shallow roasting tray. Scatter over the garlic (if using), oregano and a generous pinch of salt, then sprinkle with half the sugar. Drizzle with a little of the vinegar and olive oil. Roast for 45 minutes until softened and lightly caramelised at the edges.

2 While the tomatoes are roasting, pour 2 tbsp of the olive oil into a large saucepan and stir in the onions and a pinch of salt, then cook gently for around 20 minutes, stirring now and then, until soft, golden and collapsing. Sprinkle over the remaining sugar, pour in the rest of the vinegar and simmer for a few minutes until everything is sticky like an onion jam.

3 Scrape the roasted tomatoes and all their juices into the pan with the onions. Pour in the stock and stir well. Let it bubble gently for 20 minutes until everything has melded together. Take the pan off the heat and cool for a few minutes, then blend until smooth – use a stick blender straight in the pan or transfer to a jug/blender or smoothie maker in batches. If you prefer a very silky soup, you can strain it through a fine sieve. Serve warm in bowls but this soup is also great chilled like a gazpacho on a hot day maybe with a few ice cubes bobbing about in it and some very ripe olive oil or a use-it-up pesto (see below) drizzled over.

SEASON

Summer

SERVES

4

INGREDIENTS

about 1kg very ripe tomatoes, halved
4 garlic cloves, sliced
1/2 red chilli, sliced (optional)
1 tsp dried oregano
30g golden caster sugar
100ml red wine vinegar
100ml olive oil
2 onions, sliced
500ml vegetable stock

MAKE AHEAD

The soup can be made up to 3 days ahead and chilled, or frozen for up to 3 months. Defrost overnight in the fridge and serve chilled or reheat until piping hot.

CREAM OF TOMATO

This soup is happily vegan is best if you did want to make a more traditional 'cream of' tomato soup simply reheat with about 15ml of double cream and don't serve chilled.

USE-IT-UP PESTO

Pesto is the perfect drizzle to go over this soup but not all pesto has to be basil. Pesto is a great way of using up any other green leafy herbs or salad bits like watercress or rocket. Toast 50g of pine nuts or any other nut (cashews and almonds work well) in a dry frying pan over a low heat for a few minutes. Tip into a food processor along with a large handful of something green and leafy, 50g grated parmesan, 100ml olive oil and 1 peeled garlic clove. Blitz until smooth, then taste and season with salt to your liking. Will keep in the fridge for a couple of days.



AUTUMN

SOUPS

42

Silky squash or pumpkin soup

V

When I worked in the South-West of France, it was my job to pick the veg from the kitchen's potager – a proper integral kitchen allotment. In autumn, the pumpkins always ended up in this multifunctional silky soup. It would posh-up and served in tiny espresso cups as a smart little pre-starter and would also be served to us in a big tureen as our staff meal. I always thought we got the better deal.

1 Heat the butter in a large saucepan and stir in the onions and carrot with a good pinch of salt. Cook gently for 10 minutes until the onions are soft and the carrot is softening. Stir in the pumpkin or squash and cook for 8–10 minutes until it starts to colour a little and soften a little around the edges.

2 Pour over the stock, bring to a simmer and cook for 15–20 minutes or until the squash collapses when crushed against the side of a pan with a fork or wooden spoon. Pour in the cream, bring the soup back to the boil, then blitz until completely smooth using a stick blender or jug/blender or smoothie maker. If your blender was powerful enough you shouldn't have to sieve the soup (though they did in France) – pour back into a saucepan and reheat gently then serve ladled into bowls and serve with toasted seeds and/or chewy croutons if you want.

SEASON

Autumn

SERVES

4–6

INGREDIENTS

50g butter
2 onions, finely chopped
1 carrot, peeled and chopped
1kg pumpkin or squash, peeled, deseeded and chopped into chunks, keep seeds see below
700ml vegetable stock
150ml double cream

MAKE AHEAD

The soup keeps well in the fridge for up to 3 days and can be frozen for up to 2 months. Defrost overnight and reheat gently until piping hot.

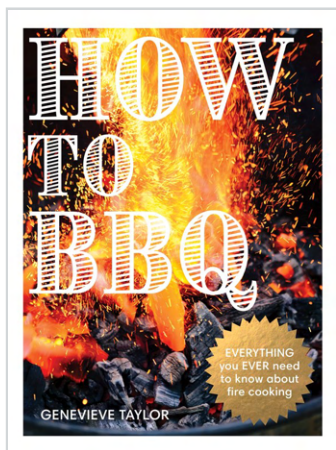
TOASTED PUMPKIN SEED TOPPING

If you don't want to waste the pumpkin seeds then they make a welcome sprinkle. Wash the seeds well to remove any strings and dry on a tea towel. Toss in olive oil and season with salt and some chilli powder scatter over a baking tray. Roast at 200C/180C fan/gas 6 for 10 mins–15 minutes until browned and crunchy. Can be kept in an airtight container for 2 days.

CHEESY CROUTONS

Tear or chop up a couple of stale slices of sourdough or crusty bread and toss with a drizzle of olive oil and some grated parmesan (or vegetarian alternative). Bake in a hot oven at 200C/180C fan/gas 6 for 10 mins–15 minutes tossing halfway, until golden and crisp. These will keep for a day in an airtight container.





How to BBQ

Genevieve Taylor

March 2026 | Hardcover | CKB005000
\$35.00 | 9781837833306
288 Pages | 7½ x 9¾ in
Full-color photography throughout

[View on Edelweiss](#)



Scorched
9781837830350
\$35.00 | Hardcover



Seared
9781787137455
\$29.99 | Hardcover

Are you getting the most from your barbecue? BBQ expert Genevieve Taylor brings you everything you ever need to know about cooking over fire, with 100 innovative recipes.

Gen has spent the last two decades teaching and writing about live-fire cooking – in *How to BBQ* she shares all her secrets for creating the greatest outdoor food imaginable. From building your fire and choice of fuel to fire-cooking techniques, Gen guides you every step of the way. She also answers the Top 10 questions about barbecue, and the ten recipes you can learn by heart that will explain all the fundamentals of fire.

And across these delicious recipes you'll use your new grilling knowledge to cook up quick recipes for weeknights, slow recipes for lazy days, one-pot meals, leftovers, and feasts with family and friends. Regardless of the kit you have, Gen's recipes, tips and tricks guarantee success every time.

Genevieve Taylor is a live-fire and BBQ expert, food writer and author. She runs the Bristol Fire School and demonstrates live-fire cookery at food festivals all over the UK. She has presented Radio 4's *The Food Programme* and regularly contributes to the national press on all things barbecue.

- Popularity of barbecue has not waned since people invested in outdoor cooking kit during the pandemic
- This is a really comprehensive handbook that demystifies cooking over fire
- Weber and Reichlen BBQ Bibles have sold hundreds of thousands of copies so there's definitely a market for this kind of guide

LAMB SKEWERS WITH ASPARAGUS & GREEN HUMMUS

Serves 2

350g lamb ribeye fillet
2 tbsp olive oil
1 clove garlic, crushed to a paste
1 heaped tbsp coriander seeds
200g asparagus
salt and freshly ground black pepper

for the green hummus:
1 x 400g chickpeas, drained
30g herbs - a mix of coriander and parsley
1 spring onion, roughly chopped
1 garlic clove, peeled
4 tbsp extra virgin olive oil
juice of ½ lemon, or to taste
salt and freshly ground black pepper

to serve:
extra virgin olive oil
lemon wedges

Lamb ribeye (or neck fillet) is a great cut to cook hot and fast. Its especially tender here as its sliced thin across the grain and threaded onto skewers.

Vegetable grilling trays (px) are a brilliant bit of BBQ kit that I use all the time - here they would be very handy for grilling the asparagus so there is no chance of losing any between the grill bars.

Slice the lamb fillet across the grain into 5mm discs, adding a bowl as you go. Add a tablespoon of the olive oil and the garlic.

Set a small pan on the hob over a medium heat and tip in the coriander seeds, toasting for a couple of minutes before transferring to a pestle and mortar. Grind to a powder then pour over the lamb. Season well with salt and pepper and use your hands to work everything into the meat. Cover and slide into the fridge to marinate - a couple of hours ideally, or overnight is great too.

For the hummus add the chickpeas, herbs, spring onion and garlic to a food processor and pulse until finely chopped. With the motor running, drizzle in the olive oil and enough cold water to bring it to a consistency you like. 3-4 tbsp will give you a smooth soft texture which I like, add less if you prefer it a little drier and coarser. Add a squeeze of lemon juice to taste and season well with salt and pepper. Set aside - if you want to get ahead make this at the same time you marinate the lamb and refrigerate until you are ready to eat.

When you are ready to cook, fire up the barbecue ready for hot direct grilling. Both the lamb and the asparagus grill quick so you won't need too much fuel.

Spread the hummus out over a couple of plates in a thin layer, leaving a few furrows and ridges. Drizzle with a little extra virgin olive oil and add a grind of black pepper.

Thread the lamb onto a couple of long skewers - double skewers (px) are always handy to prevent things spinning around. Drizzle a little olive oil over the asparagus and season with salt and pepper.

Grill for around 10-12 minutes until lightly charred, turning a few times. Slide off the heat to keep warm. Grill the asparagus for a 2-3 minutes until just tender. Remove the lot from the grill.

Scatter the asparagus over the hummus and top with the lamb skewers. Squeeze a little lemon over the top and tuck in.



GRILLED PRAWNS & TENDERSTEM WITH 'BACONAISE'

Serves 2

300g shell on raw king prawns
200g tenderstem broccoli
2 tbsp olive oil
salt and freshly ground black pepper

for the baconaise:
6 rashers smoked streaky
100g mayo
a few chives, snipped
1 garlic, crushed to a paste
½ tsp smoked paprika
salt and freshly ground black pepper

to garnish:
lemon wedges
chives, snipped

Crazy simple this. The only advice I can give you is to find courgettes that are not much thicker than a sausage so when you thread them onto skewers everything lines up pretty neatly. Oh, and as always with kebabs double skewering is a great way to stop things spinning irritatingly around when you try to turn them.

If you have made the Scotch Bonnet BBQ sauce on px this is a fab time to use it, otherwise choose any ready made brand you like.

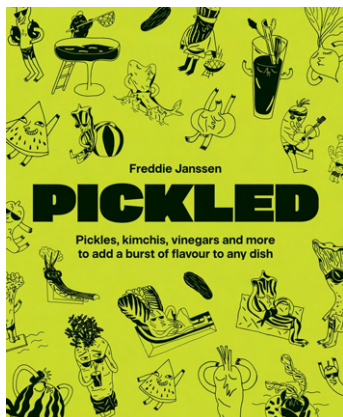
Fire up the barbecue ready for direct grilling but as ever having a zone fire-free that you can move to if things get a little feisty in the heat department.

Take the skewers and thread the courgette and sausage pieces on alternately pushing them snugly up again each other. Spoon the BBQ sauce into a little dish and take to the fire with a silicone brush.

Rest the skewers on the grill bars over the fire and quickly brush the top faces with a little BBQ sauce. Shut the lid to keep the fire under control (px) and grill for a couple of minutes. Turn over, repeat the brushing and shut the lid again. Keep turning and brushing for about 10-12 minutes in total until they are deeply browned all over. If you want to check that the sausages are cooked with a probe, insert the tip into the centre but taking care to avoid the metal skewer. It will read 73C when its done but I wouldn't be too concerned to use a probe because the small size of pieces should mean they are fine once browned.

Serve hot from the grill.





[View on Edelweiss](#)



Pickled

Pickles, Kimchis, Vinegars and More
to Add a Burst of Flavour to Any Dish

Freddie Janssen

October 2025 | Flexibound | CKB015000

\$21.99 | 9781837836536

144 Pages | 6½ x 7½ in

Full-color photography throughout

It's so easy to make your own pickles and ferments!

Pickling and fermenting are age-old culinary processes that use seasonal produce so you can enjoy the flavors all year round, but they are also incredibly beneficial to your gut microbiome; and Freddie Janssen makes it fun and fuss-free with 60 simple recipes that you can master in your home kitchen.

With imaginative recipes like Szechuan-pickled Watermelon, Shiso Quickles, DIY Sriracha, Elderflower Vinegar, and Rhubarb Water Kefir, as well as all the classics – including variations for Sauerkraut and Kimchi – this is an inspirational way to add flavor bombs to any dish.

Ferments preserve the natural levels of bacteria, vitamins, and enzymes in the ingredients, cleverly converting them into probiotics that are crucial to good gut health. With this fresh package, *Pickled* teaches home cooks how to reap these health benefits while transforming their everyday meals with a lip-smacking assortment of traditional and modern pickled delights.

Freddie Janssen is a pickle lover and fermenting fanatic. She is the founder of F.A.T, a pop-up cafe and supper club and loves to make pickles, kimchi, and sauces that can bring a boost of flavor to any dish.

- Fermenting and pickling has never been so popular, especially now ferments are proven to be good for gut health
- Gifty package that will appeal to a younger audience
- Includes all the classic recipes as well as imaginative, modern twists



This really is the ultimate meatball sandwich: juicy pork and fennel meatballs, with tomato sauce, country sweet fennel pickles and hearty, dreamy pesto. My meatballs and tomato sauce are adapted from recipes in *The Frankies Spuntino Kitchen Companion & Cooking Manual*, the must-have cookbook from the two chefs behind the popular NYC Frankies Spuntino restaurant.

The Ultimate Meatball Sandwich

butter, to spread
4 slices of good-quality
sourdough bread
olive oil, to grease
Wahut & Buckle Potato (see
page 58)
2 good handfuls of Sweet
Fennel Pickles (around
1/2 cup) (see page 31)

for the tomato sauce:
125 ml (4 fl oz) olive oil
5 garlic cloves, peeled and
finely chopped
2 400 g (14 oz) tinned
tomatoes, chopped roughly
or crushed with your
hands
1 teaspoon sea salt

for the meatballs:
500 g (1 lb 2 oz) minced
(ground) pork
1 tablespoon fennel seeds,
toasted
2 garlic cloves, finely
chopped
1 medium egg
1 teaspoon sea salt
1 teaspoon freshly ground
black pepper
2 tablespoons chopped
mint
2 tablespoons grated
Parmesan
1 slice of white bread, torn
into very small pieces

Makes enough for 2

- 1 To make the tomato sauce, heat the oil in a pan and add the garlic. Cook over medium heat for a few minutes until the garlic is fragrant and golden.
- 2 Add the tomatoes and their juices along with the salt. Simmer for 3–4 hours, stirring occasionally.
- 3 About an hour before your sauce is ready, make the meatballs. Combine the ingredients in a bowl or in a well-mixed.
- 4 Preheat the oven to 50°C (350°F/Gas 4).
- 5 Form the meatball mixture into golf ball-sized portions. Pat them down slightly and place them on a tray lined with baking paper.
- 6 Bake in the oven for 20 minutes, until browned.
- 7 Remove the meatballs from the oven and put them in the tomato sauce. Simmer the meatballs in the sauce for around 20 minutes, until cooked through.
- 8 To make the sandwich, spread the butter on one side of each slice of bread, and don't be shy. If using a toasting maker, put 2 slices of bread, butter side facing down, on to the grill. If you don't have a toasting maker, heat a large, heavy-based pan over medium heat and add a tiny dash of oil. Put 2 slices of bread, butter side facing down, in the pan.
- 9 Now add the toppings in this order, making sure every inch of your bread is covered with something tasty: Wahut & Buckle Potato, Sweet Fennel Pickles, meatballs and 2 extra spoonfuls of tomato sauce. Top the sandwiches with your remaining slices of bread, butter side facing up. If using a toasting maker, press down hard so things don't start falling out, and toast until done.
- 10 If using a pan, put a sheet of foil or baking paper on top of the sandwiches followed by a casserole dish (the weight of the dish will press the sandwich down). Fry over medium to low heat, until golden on one side, then flip over and repeat with the other side. Serve while still hot.

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I know what you think. Why on earth would you make your own sriracha sauce if you can just buy the awesome version from Huy Fong Foods, a company many consider to be the OG sriracha makers? Well, the answer is simple. Because it's really easy and totally delicious. Also, remember the sriracha crisis when it was rumoured that the infamous Huy Fong Foods factory was closing down, which caused hot sauce nerds to go all 28 Days Later, buying up sriracha all over the world in case they would never be able to find it again? Well, just in case that drama happens again, here's how to make your own.

DIY Sriracha

500 g (1 lb 2 oz) red
jalapeños
200 g (7 oz) red Thai chilies
100 g (3½ oz) red Scotch
bonnet chilies
6 garlic cloves, peeled
45 g (1½ oz) 1/2 cup light
brown sugar
1 tablespoon sea salt
125 ml (4 fl oz) rice wine
vinegar

Makes 1 - 300 ml (10 fl oz)
 jar or bottle

- 1 Put on your disposable gloves. Rinse the chilies thoroughly, and remove all the stalks. Remember, these things are hot and your eyes (and other body parts) don't like them.
- 2 Put the chilies in a food processor with the garlic, brown sugar, salt and 125 ml (4 fl oz) of water. Blitz until smooth.
- 3 Transfer the mixture to a clean jar and cover it with muslin (cheesecloth). Secure with butcher's string. Put the jar on a plate in case the mixture 'burps' and overflows. Leave to ferment at room temperature for 5 days.
- 4 Pour the fermented chili mixture into the food processor and add the vinegar. Blitz until smooth.
- 5 Put the mixture through a fine mesh strainer into a pan, using the back of a spoon to push it through. You want to remove all the pulp and seeds so you end up with a super-smooth sauce. It will be a fairly thin sauce at this stage. Reserve the pulp to make your own chili oil (see to below).
- 6 Bring the hot sauce to the boil over a medium to high heat. Reduce the heat to low and simmer for 30 minutes, until the sauce has reduced to your preferred thickness. If foam appears on top of the sauce, just use a spoon to carefully skim it off.
- 7 Take off the heat and leave the sriracha to cool to room temperature before bottling and refrigerating. Congrats, you've made your own sriracha! It should keep for a few months.

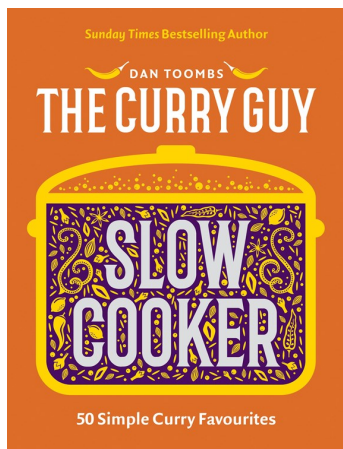


Let's spice it up! Make a sriracha mayo by adding 1 tablespoon of mayonnaise to 1 tablespoon of DIY Sriracha and a squeeze or two of lime juice.

When making your DIY Sriracha, don't forget to reserve the chili pulp. Add extra chili pulp and seeds into a clean jar, cover completely with good-quality olive oil, and pop in the fridge instead of leaving homemade chili oil as well. Triple zero!

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[View on Edelweiss](#)



Curry Guy Air Fryer
9781837833177
\$23.99 | Hardcover



The Curry Guy Bible
9781787134638
\$40.00 | Hardcover

Curry Guy Slow Cooker

50 Simple Curry Favourites

Dan Toombs

February 2026 | Hardcover | CKB081000
\$23.99 | 9781837834990
128 Pages | 6¾ x 8¾ in
Full-color photography throughout

Cooking in a slow cooker saves time, money and effort – and curries are some of the most delicious dishes you can make in one.

In *Curry Guy Slow Cooker* Dan Toombs offers foolproof recipes for creating curryhouse classics at home, all with minimal fuss and washing-up. Dan is a master of curryhouse cuisine and he has now applied his knowledge and cooking tips to slow cooker recipes – just start your delectable Chicken Tikka Masala, mouth-watering Lamb Rogan Josh, Spinach Dal or Saag Aloo ahead of time, and when you're ready to eat a curry feast will await you.

With sumptuous color photos throughout, plus tricks and advice for getting your curries to taste just like the curryhouse, treat your family to a fabulous curry feast with *Curry Guy Slow Cooker*.

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

- Over 250,000 loyal fans follow Dan's blog every month and *The Curry Guy* books have sold half a million copies worldwide
- Sales of *Bored of Lunch* and *Poppy Cooks* show how phenomenally popular slow cookers are – Dan's devoted fanbase is the perfect audience as curries are perfect for slow cooking
- Packed with beautiful color photography, and featuring tips and tricks to make the perfect dish every time



TOM YUM GAI

SERVES 4-6

I use bone-in thighs for this recipe, as the bones help produce a stock with more depth of flavour, which really makes this soup, as tom yum gai doesn't contain coconut. You could add homemade chicken stock (page 117) instead of water and then you could use boneless thigh or breast meat.

PREP TIME: 10 MINS
COOKING TIME: HIGH 3 HRS, LOW 6 HRS

- 2 tbsp rapeseed (canola) oil
- 2 banana shallots, finely chopped
- 1 litre (4 cups) water or shop-bought or homemade chicken stock (page 117)
- 1 tbsp tamarind concentrate
- 1 tbsp Thai red curry paste
- 2 tsp palm or white sugar (optional and to taste)
- 1 lemongrass stalk, smashed and cut into about 5 pieces
- 8 kaffir lime leaves, stems removed and leaves finely sliced
- 2.5cm (1in) piece of galangal, thinly sliced
- 2 garlic cloves, roughly chopped
- 700g (1lb 5oz) chicken thighs on the bone (soared in the hot oil (page 6) if you wish)
- 10 baby sweetcorn, cut into 1cm (½in) rounds
- 8 mushrooms, quartered
- 2 medium tomatoes, quartered
- 1 tbsp Chinese crispy chilli oil
- 2-4 tsp Thai fish sauce*
- 2 green bird's eye chillies, smashed and sliced lengthways
- 1 small handful of coriander (cilantro) leaves, roughly chopped
- 3 spring onions (scallions), roughly chopped
- 2 handfuls of bean sprouts (optional)
- 10g (½oz) Chinese cabbage, shredded (optional)
- 1 carrot, grated (optional)

Heat the oil in your slow cooker using the sauté/searing mode or in a pan on your stove over a medium-high heat. Add the sliced shallots and fry for about 3 minutes, or until soft and translucent.

In your slow cooker, cook the fried shallots with all the ingredients up to and including the mushrooms, with the lid on, for 3 hours on the high setting or 6 hours on low until the chicken is tender and cooked through.

Remove the chicken thighs and shred the meat by hand or using a couple of forks. You can discard the bones and skin. Return the shredded chicken to the soup and add the quartered tomatoes, the

crispy chilli oil, 2 tablespoons of fish sauce, the bird's eye chillies and the coriander. Stir it all in and taste-some. You can add more fish sauce if you want a saltier flavour or add more of the spicy, sweet and sour ingredients to taste.

To finish, add the spring onions and any other vegetables you would like to add. In this recipe I added bean sprouts, cabbage and grated carrot at the end of cooking to let them heat through, but this is totally optional.

To serve, divide the soup between 4-6 bowls and enjoy.

*NOTE

Some Thai fish sauces contain gluten, but there are gluten-free brands available.

More Curries, Stews and Soups of the World 99

CHICKEN TIKKA MASALA

SERVES 4, OR MORE AS PART OF A MULTI-COURSE MEAL

This was the first curry I ever tested in my slow cooker. I had to test it a few times before I was happy with the recipe because I was adding way too much liquid and it tasted watery. The problem is now solved! If you like a good chicken tikka masala, you will love this one!

PREP TIME: 15 MINS
COOKING TIME: HIGH 3½ HRS, LOW 6-8 HRS

- 2 tbsp ghee or rapeseed (canola) oil
- 800g (1lb 12oz) chicken breasts or thighs, cut into bite-sized pieces
- 2 onions, finely chopped
- 2 tbsp garlic and ginger paste (page 120)
- 2 tbsp ground almonds
- 2 tbsp coconut milk powder
- 1 tbsp Curry powder or Mixed powder (page 118)
- ½ tsp sweet paprika
- 1 tbsp Tandoori masala (page 119)
- ½ tsp ground cumin
- ½ tsp ground coriander
- 1 tsp sugar, or to taste
- 200g (7oz) unseasoned paneer
- 1 tsp tomato paste
- 125ml (½ cup) shop-bought or homemade chicken stock (page 117) or water
- Juice of 1 lemon
- 1 tsp kasoori methi (dried fenugreek leaves)
- Sea salt
- 1 tsp Garam masala (page 119)
- 1 tsp red food colouring powder (optional)
- 200ml (7oz) 1 cup single (light) cream, or to taste
- 4 tbsp finely chopped coriander (cilantro) leaves, finely chopped

Heat the ghee or oil using the sauté/searing function of your slow cooker or in a pan over a medium-high heat. When the oil begins to glisten, add the chicken pieces in one layer and sear for a couple of minutes to brown. Transfer to a plate and set aside. Stir in the chopped onions and fry for about 5 minutes, or until soft and translucent.

Stir in the garlic and ginger paste and sauté for about 30 seconds to cook out the rawness.

Add the ground almonds, coconut milk powder, curry powder or mixed powder, paprika, tandoori masala, cumin, ground coriander and sugar. Your pot or pan will begin to look a bit dry, so pour in the passata, tomato paste and stock or water and bring to a simmer.

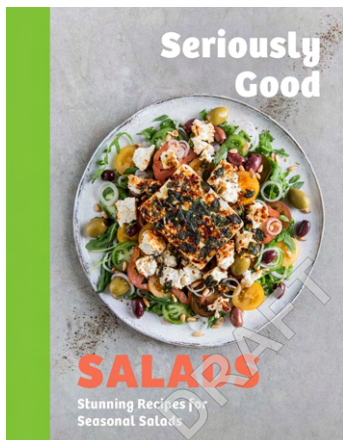
At this stage you can let the sauce cook as it is or blend everything using a stick or countertop blender until smooth, which will give you a creamy smooth sauce like you find at restaurants.

Stir the chicken into the sauce, secure the lid tightly and slow cook on the high setting for 3 hours or low for 6-8 hours until the chicken is cooked through.

Add the lemon juice and then add the kasoori methi by rubbing it between your fingers into the sauce, then season with salt to taste. Sprinkle over the garam masala and stir it in, then the red food colouring, if using.

Stir in the cream, a little at a time, until you are happy with the flavour and consistency. Be careful when doing this as you don't want the sauce to be too runny. Garnish with the coriander leaves to serve.





Seriously Good Salads

Stunning Recipes for Seasonal Salads

Quadrille

April 2026 | Hardcover | CKB073000

\$20.99 | 9781837833252

176 Pages | 6¼ x 8¼ in

Full-color photography throughout

[View on Edelweiss](#)



Seriously Good Pasta

9781837832903

\$21.99 | Hardcover



Seriously Good Toast

9781837831616

\$20.99 | Hardcover

Are you looking for an easy way to reach your 30 plants a week? Want delicious, nutritious lunches and dinners without fuss? Salads are the answer!

Gone are the days of limp leaves and cloying dressings – *Seriously Good Salads* shows you stunning recipes that use a bounty of seasonal vegetables, grains and versatile protein sources, for nourishing, energizing meals. These salads are the Main Event – whether you're flexitarian, pescatarian, veggie or vegan, there's a Seriously Good Salad for every occasion.

From a springtime Papaya Salad with Coconut Poached Chicken or summery White Peach with Prosciutto and Watercress, to comforting autumn platters of Balsamic Fig and Baked Goat's Cheese and wintry Parsnip Tostada and Roast Heritage Carrot Salad, *Seriously Good Salads* is your go-to for tasty and wholesome goodness, all year round. It's salad. And it's seriously good.

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

- Over 60 inventive ideas to turn salads into quick midweek dinners and weekend feasts, all year round
- Vegan, vegetarian and omnivore protein options are given throughout
- Recipes use supermarket-friendly ingredients for accessibility and ease

Melon & Cucumber with Goat's Cheese, Pistachios & Mint

This is such a fresh, lively spring salad, perfect for those first warmer evenings. Feta has long been a classic to pair with melon, but mix it up by going for a lovely crumbly goat's cheese instead. This is also really easy to make – it's all in the chopping and prep.

✂ **SERVES 4**
⌚ **TAKES XX**

200g (7oz) watermelon, deseeded, cut into chunks
200g (7oz) cantaloupe/galia melon, deseeded, cut into chunks
200g (7oz) honeydew (canary) melon, deseeded, cut into chunks
1 large cucumber, peeled, deseeded, cut into chunks
2 tbsp mint leaves, roughly chopped
120g (4¼oz) goat's cheese, crumbled
120g (4¼oz) prosciutto, torn into strips
50g (1½oz/⅓ cup) pistachios, roughly chopped

For the dressing
2 tbsp runny honey
1 lime, zest and juice
2 tbsp pistachio oil
sea salt and fresh pepper

Put all the different types of melon and the cucumber into a large mixing bowl, along with the chopped mint. Give everything a gentle mix together.

Make the dressing in a small bowl. Start with the honey, lime zest and juice, and whisk until the honey has fully dissolved. Then add the oil, whisk again, and season to taste.

Pour half the dressing onto the melon and cucumber mix and toss together.

Tip the melon and cucumber into your serving bowl. Crumble over the goat's cheese and wind the prosciutto strips in and around everything. Sprinkle with the pistachio nuts.

Garnish with some fresh mint leaves and drizzle over the rest of the dressing.

This salad can easily be made vegetarian by omitting the prosciutto.

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Spring



Roast Onion, Beetroot & Radicchio

This is a shameless twist on moules marinières, leaving out the conventional aromatics of thyme and bay and replacing them, perhaps brazenly, with a lemongrass stalk or two. As there is more cooking liquor to make this more soupy, a good fish stock is important; make it fresh, following my recipe on page 12, if you can.

✂ **SERVES 4**
⌚ **TAKES 20 mins**

2 tbsp butter
1 tbsp olive oil
3 large ecalhon shallots, finely sliced
2 lemongrass stalks, very finely sliced (try and get it into shavings with a very sharp knife)
2 garlic cloves, finely chopped
1.2kg (2½lb) mussels
200ml (generous ⅓ cup) white wine
1.4 litres (6 cups) good fish stock
100g (3½oz) samphire
a small handful of flat-leaf parsley leaves, roughly chopped
sea salt and freshly ground black pepper
crusty bread, to serve

Heat the butter and oil in a large saucepan set over a low heat and add the shallots, lemongrass and garlic. Cook very gently for about 10 minutes, or until everything is well softened.

While the onions are softening, prepare the mussels. Wash and de-beard them. Discard any that are open and that don't close when given a sharp tap on the shell with your knife, as these may be dead.

Add the wine to the pan, turn up the heat to medium and let it reduce until the liquid has almost all gone. Add the stock to the pan, put the lid on and bring it to the boil, then reduce the heat so that the liquid is just simmering and add the mussels and the samphire. Cook for 3–4 minutes, until the mussels are cooked and have all opened and the samphire is tender.

Taste the broth and season with salt and pepper, then stir in the parsley just before serving. Ladle into shallow bowls, picking out and discarding any mussels that have not opened as you go, and serve with crusty bread.

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Spring





[View on Edelweiss](#)



Foolproof One-Tin Bakes

60 Easy and Delicious Bakes Using Just One Tin

Hanna Miller

March 2026 | Hardcover | CKB014000

\$20.99 | 9781837835119

144 Pages | 6¼ x 8¼ in

Full-color photography throughout

***Foolproof One-Tin Bakes* contains 60 simple and delicious recipes, all made in one standard-sized tin.**

From classics like Carrot Cake, Victoria Sponge and best ever Coffee and Walnut Cake, to easy favorites like Lemon Drizzle Cake and Sticky Ginger Sponge, through creative flavor combinations like Raspberry Peach Cake and Almond Croissant Bake, *Foolproof One-Tin Bakes* is an essential companion for bakers of all skill levels.

With straightforward instructions, a photograph for every recipe and tips to avoid kitchen disasters, *Foolproof One-Tin Bakes* is sure turn you into a star baker in no time.

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

Hanna Miller is a London-based food stylist and recipe developer.

- All recipes require just one 20cm (8in) round tin
- Perfect for all occasions – birthdays, summer parties, Mother's Day, Easter and much more
- Minimum prep for maximum flavor



Foolproof Roasting Pan

9781787139817

\$20.99 | Hardcover



Foolproof One-Pot

9781787135949

\$20.99 | Hardcover

PINEAPPLE UPSIDE DOWN CAKE

230g golden syrup
100g glace cherries (12)
300g unsalted butter
300g golden caster sugar
6 eggs, beaten
300g self raising flour, sifted
tsp baking powder
tsp fine salt
tsp vanilla bean paste
2tbsp milk

This is a rustic-looking traybake, perfect for late summer. Super-simple to throw together, and you could add in some crusty bread to soak up the juices. The herb oil adds a finesse to the finished dish, and the warm beans and tomatoes give a sweetness to each bite.

Preheat the oven to 170°C fan. Put the pineapple rings onto kitchen paper to dry them out before you start to assemble the cake. Grease and line the base and sides of a 30 x 20cm baking tin. Put the golden syrup onto the base of the cake tin and put in the oven for 2 minutes so it can melt a little to spread evenly. Put as many rings of pineapple as possible onto the base of the cake tin (you should be able to fit 4 along and 3 down). Break up a couple of the spare rings to fill any holes, but you might have a couple spare. Dot the cherries into the hole of each pineapple ring.

In the bowl of a freestanding mixer, whisk together the butter and sugar, until light and fluffy. Slowly add the egg, with the whisk still running. Fold in the self-raising flour, baking powder and salt, then add the milk and vanilla bean paste and mix to combine. Spoon the mixture on top of the pineapple mixture and bake for 45-50 minutes, until a skewer inserted into the sponge comes out clean. Cool in the tin for 10 minutes before turning out onto a wire rack. Delicious eaten warm or cold, with a drizzle of cream, if liked.

Serves 18
-
Prep 15 mins
-
Cook 50 mins



APPLE AND BLACKBERRY STREUSEL CAKE

Streusel topping
100g salted butter, melted
150g plain flour
125g soft light brown sugar
tsp cinnamon
Pinch of salt
Sponge
200g salted butter, room temp
200g golden caster sugar
4 eggs, beaten
tsp vanilla bean extract
175g self raising flour, sifted
50g ground almonds
400g bramley apples, (2 medium)
peeled, cored and sliced into 1cm cubes
300g blackberries
2tsp icing sugar

This is a rustic-looking traybake, perfect for late summer. Super-simple to throw together, and you could add in some crusty bread to soak up the juices. The herb oil adds a finesse to the finished dish, and the warm beans and tomatoes give a sweetness to each bite.

Preheat the oven to 160°C fan. Grease and line a 20 x 30cm cake tin.

Start by preparing the streusel topping. Combine the flour, sugar and cinnamon in a bowl. Stir through the melted butter, forming clumps of mixture. Refrigerate till needed.

For the sponge, put the butter and sugar into the base of a stand mixer. Whisk with the whisk attachment until light and fluffy. Slowly add the eggs, with the motor still running. Fold through the flour and ground almonds and mix till combined. Spoon into the prepared tin, then scatter evenly with the fruit. Sprinkle the streusel mixture over the top, with a generous pinch of flaky salt.

Bake for 40 minutes, until a skewer inserted into the sponge comes out clean. Allow to cool to room temperature then lift with icing sugar.

Serves 18
-
Prep 15 mins
-
Cook 40 mins





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Foolproof Microwave
9781837832309
\$20.99 | Hardcover



Foolproof Air Fryer
9781787139671
\$20.99 | Hardcover

Foolproof Batch Cooking

60 Simple Meals to Save You Money, Time and Effort

Katie Marshall

December 2025 | Hardcover | CKB113000
\$20.99 | 9781837834969
144 Pages | 6¼ x 8¼ in
Full-color photography throughout

Discover 60 versatile recipes to prep ahead, grab and cook, with step-by-step instructions.

Batch cooking is an essential way to get ahead for the week, saving you money, time and hassle. From freezer fillers to hearty soups and winter warmers, through roasting pan dinners, summer staples, and even innovative recipes that can be transformed into two meals with a few extra ingredients, *Foolproof Batch Cooking* ensures you'll always love your leftovers.

With straightforward instructions, a photograph for every recipe and tips to avoid kitchen disasters, *Foolproof Batch Cooking* is packed with simple solutions to revolutionise eating on a budget.

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

Katie Marshall is a Leith's trained food stylist and recipe developer. Her work has been published in *Waitrose Food*, *Waitrose Weekend*, *Olive*, *Good Food* and *YOU* magazine. This is her third book.

- A survey by Deliveroo in February 2023 says that 1 in 9 intended to batch cook their way through the year
- A survey in September 2023 by the Agriculture and Horticulture Development Board found that 63% of adults batch cook and 75% of 18–34 year olds
- A perfect addition to the Foolproof series, which includes solution-focused cookery like *Foolproof Air Fryer*, *Foolproof Freezer*, *Foolproof Slow Cooker* and more

SWEET POTATO AND SPINACH DHAL

1 tbsp sunflower oil
1 onion, finely chopped
2 garlic cloves, crushed
1 tbsp hot curry powder
2 tsp ground cinnamon
1 tsp ground cumin
1 tbsp ground coriander
3 dried or fresh curry leaves
2 green chillies, deseeded and finely chopped
400g (14oz) red split lentils, rinsed twice in cold water
2 x 400ml (14 fl oz) tins (cans) coconut milk
800ml (2½ cups) water
500g (1½ lbs) sweet potatoes, peeled and chopped into rough 2cm (¾ in) cubes
260g (9¼ oz) baby spinach
15g (½ oz) coriander (cilantro), roughly chopped
salt and freshly ground black pepper
steamed rice, to serve

High in both protein and comfort, a big pan of dhal is super easy to whip up en masse. With a subtle blend of spices and the additional sweetness of the sweet potato, this freezes excellently but also lasts well in the fridge – perhaps needing a little loosening with some extra water. It's a great side for a piece of chicken or in a spread with a few other Indian-inspired dishes.

Put a large pan over a medium heat. Add the oil followed by the onion and cook for 4–5 minutes, until softened. Add the garlic, spices, curry leaves and green chillies and fry for another 30 seconds before adding in the lentils, coconut milk, water and the sweet potatoes. Bring to the boil, then simmer for 30 minutes. Stir through the spinach until wilted. Taste and season with salt and black pepper. If required, then serve either on its own or with rice, scattered with the coriander.

Serves 8
Prep 10 mins
Cook 35 mins



STICKY TOFFEE DATE CAKE

200g (7oz) medjool dates, pitted and roughly chopped
1 tsp bicarbonate of soda (baking soda)
175g (6oz) salted butter
160g (5½ oz) soft light brown sugar
160g (5½ oz) black treacle (blackstrap molasses)
225g (8oz) self-raising (self-rising) flour
2 tsp ground ginger
1 tsp ground cinnamon
½ tsp mixed spice
100ml (scant ½ cup) whole milk
2 eggs, beaten
cream, to serve (optional)

For the sauce
250g (9oz) salted butter
250g (9oz) soft light brown sugar
300ml (1¼ cups) double (heavy) cream
pinch of sea salt flakes

Having emergency pudding on demand is just the level of organization I'm into. By making this delicious loaf and freezing it in slices, all it takes is a reheat and a nice drizzle of sticky toffee sauce to so excellently hit that sweet spot. Topped with ice cream, I think it's perfect all year round.

Grease and line a 1.5kg (3½ lb) loaf tin with baking parchment. Preheat the oven to 160°C/160°C fan/325°F/Gas 4.

Add the dates and bicarbonate of soda to a bowl and cover with 100ml (scant ½ cup) of boiling water. Allow to sit for 10 minutes before pureeing with a stick blender.

Put the butter, sugar and treacle in a saucepan and place over a low heat to melt, gently stirring with a wooden spoon. Remove from the heat.

Combine the flour and spices in a large bowl and combine the milk and eggs in another bowl. Make a well in the centre of the flour and whisk in the melted butter mixture, followed by the milk mixture and the date puree. Combine using a balloon whisk, then spoon into the prepared tin.

Bake for 60–65 minutes until a skewer inserted into the cake comes out clean. Cool in the tin for 10 minutes before transferring to a wire rack to cool completely. When cool, cut into ten slices. Separate each slice with a small piece of baking parchment and freeze in a big plastic bag.

To make the sauce, put the butter and sugar into a saucepan and place over a low heat, stirring until the butter has melted and the sugar has dissolved. Bring to the boil and bubble away for 30 seconds before removing from the heat and adding the cream and salt flakes (carefully as the mixture might spit). Mix together, then transfer to sterilized jars (see page 102) – the mixture makes 650g (1½ lbs). Cool to room temperature then refrigerate.

For on-demand comfort, preheat the oven to 165°C/150°C fan/325°F/Gas 3. Put a slice of sticky toffee cake per person into a heatproof dish. Top each with 2 tablespoons of caramel sauce and bake for 10–12 minutes, until warmed through and soaked with delicious caramel. Alternatively, microwave (in a microwave-safe bowl) for 2 minutes.

Serves 10
Prep 15 mins,
plus chilling
Cook 1 hour





Create

malabrigo

TIMELESS
KNITS



CLASSIC KNITTING PATTERNS
FROM THE HEART OF URUGUAY

[View on Edelweiss](#)



Timeless Knits

Classic Knitting Patterns from the Heart of Uruguay
Malabrigo

March 2026 | Hardcover | CRA015000

\$35.00 | 9781837835096

208 Pages | 7¾ x 9¾ in

Full-color Photography

Featuring 16 iconic patterns from the treasured Uruguayan yarn brand, Malabrigo.

Malabrigo's hand-dyed wool is consistently chosen by hundreds of thousands of people across the world for their hand-knit creations. In this collection of their favourite patterns from the last 20 years, you'll find timeless staple knits, fan favorite designs and new knits you will want to cast on immediately.

Shawls, hats, cardigans, scarves, jumpers, tops – there's something for everyone here.

Malabrigo is a family-owned yarn company based in Uruguay. Started in 2005 by two brothers-in-law, Tobias and Antonio started dyeing wool in a kitchen pot and have since built an empire of stunning hand-dyed yarns that stand the test of time and are incredibly soft and versatile.

- Malabrigo yarn is consistently in the most-used yarns on Ravelry
- Features fan favourite patterns and new patterns
- Malabrigo have been creating stunning yarn for 20 years. This is a special moment to create a special must-have book from a beloved brand
- Featuring a mix of garments such as shawls, hats, cardigans, scarves, jumpers, tops – there's something for everyone here
- An impressive global following with 242K followers on Instagram

MAJUGA CARDIGAN

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ARW

MARIGOLD PONCHO



ARW

MERCHANT & MILLS
WORKWEAR



*Timeless sewing patterns
for a practical wardrobe*

Carolyn Denham & Roderick Field



[View on Edelweiss](#)



Workwear

Timeless Sewing Patterns for a Practical Wardrobe
Merchant & Mills

May 2026 | Hardcover | CRA035000

\$39.99 | 9781837836420

176 Pages | 7¾ x 9¾ in

Full-color Photography and Illustrations

Elevate your sewing skills and wardrobe with this essential guide to Workwear from Merchant & Mills.

Discover the timeless and utilitarian world of Merchant & Mills with their latest book, designed to help you create a practical and stylish unisex wardrobe from scratch. This collection features four styles with seven variations for versatile workwear garments, perfect for everyday wear. With step-by-step instructions and inspiring photography, you'll learn how to create four wardrobe staples: a shirt, blazer, drawstring trousers and a classic chore jacket. Talented artisan makers model all the apparel and help bring the clothes to life in a creative context, reflecting Merchant & Mills' ethos of championing beautiful, enduring pieces.

Including full-size patterns, discover how to create versatile, long-lasting clothes that are made to be worn and cherished.

Carolyn Denham and Roderick Field, aka Merchant & Mills, produce a range of patterns and ready-to-make workwear kits. Carolyn has a degree in fashion and spent several years in interior design, while Roderick is a photographer and writer. Their products are stocked by many independent UK retailers and selected outlets in France, Japan and the US.

- 4 unisex workwear projects to sew, with customisable variations
- Merchant & Mills are an iconic brand known for their quality and style
- Workwear is popular because it combines practicality, durability, and a minimalist aesthetic, making it comfortable, long-lasting and easy to style
- This book presents a unique package, capturing a variety of creatives with different disciplines in their natural habitat
- Merchant and Mills has a global 213K Instagram following



18

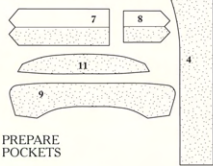


19

CHAPTER 6

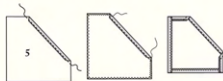
INTERFACING

1 Press fusible interfacing on: FACINGS (4), TOP COLLAR (9), one COLLAR STAND (11) and half the CLIFFS (7) and WAIST TABS (8).



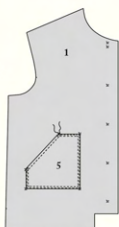
PREPARE POCKETS

2 Press in the diagonal edge of the POCKETS (5) by 1cm (twice) and edgestitch close to the fold. Finish all other edges with an overlock or zigzag. Press in these finished edges by 1.5cm.



ATTACH POCKETS

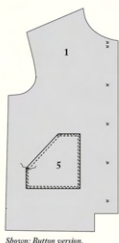
3 With the wrong side of POCKETS (5) to the right side of the FRONT (1), place pockets in the position indicated by tailor tacks. Edgestitch and then work a fuller row of stitching a foot's width away from the edgestitch.



Shown: Bottom version.

BARTACK

4 Work a bartack (close narrow straight) at the top angle closest to the side seam. An alternative to bartacking (for heavy fabric) would be to use small straight stitches - forward and back.



Shown: Bottom version.

INSTRUCTIONS

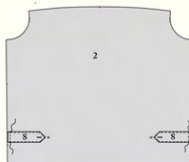
WAIST TABS (1 PAIR)

5 With right sides together, fold the WAIST TABS (8) in half horizontally. Stitch together around all edges apart from the short straight edge. Trim seams and clip corners. Turn through to the right side and edgestitch around all edges apart from the short straight edge. Work button hole where indicated on the pattern.



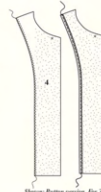
ATTACH WAIST TABS

6 With the wrong side of the WAIST TABS (8) to the right side of the BACK (2), place at the notches indicated on the pattern and stitch 1.4cm away from the edge.



PREPARE FACINGS

7 Finish the outer edge of the FACINGS (4) with an overlock or zigzag. Turn in the finished edge (wrong sides together) by 1cm and stitch 0.5cm away from the edge.

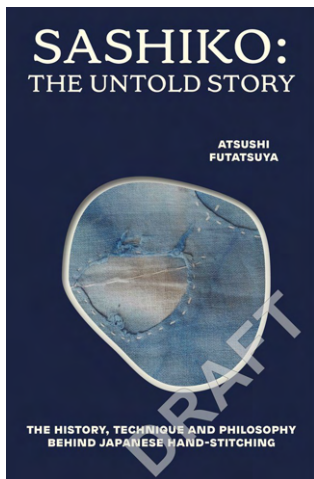


Shown: Bottom version. For Zip version, jump to step 12.

PRESS UP SEAM ALLOWANCE AT HEM

8 Press up 1.5cm (wrong sides together) at the bottom edge of the FRONT (1).





[View on Edelweiss](#)



Sashiko: The Untold Story

The History, Technique and Philosophy Behind
Japanese Hand-stitching

Atsushi Futatsuya

May 2026 | Hardcover | CRA008000

\$26.99 | 9781837835010

176 Pages | 6¼ x 9¼ in

Full-color Photography

Sashiko has become a popular word to describe mending & recycle in fashion and craft. Over the years, as the technique of Sashiko has become mainstream, the word has lost its true meaning.

Japanese Sashiko artisan, Atsushi Futatsuya, hopes to change this as he introduces you to the intricacies of this ancient craft with a concise history and philosophy of the stitches. Through the pages of this book, discover the traditions of this technique and how to apply it.

Sashiko: The Untold Story explores the origin and use of this historical method, while also touching on the previous "cultural appropriation" of Sashiko. Through stunning photography, decorative illustrations and stories, Atsushi illustrates the philosophy, mindset and technique of this craft.

This is the ultimate guide to the art of Sashiko and a must-have for all hand-stitchers.

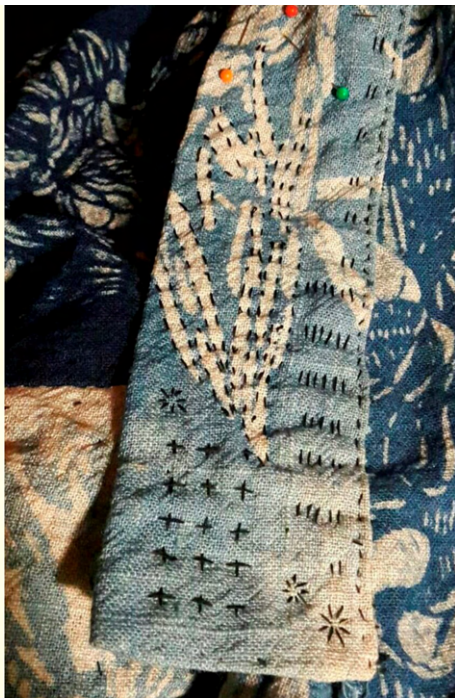
Atsushi Futatsuya was born into the third generation of a surviving Sashiko family in Gifu, Japan. Atsushi grew up surrounded by Sashiko and launched the "Sashi.Co" project with his mother, Keiko, as a platform to introduce their masterful works. In 2017, he introduced the beauty and philosophy of Sashiko to the world through his website & workshops: www.sashikostory.com.

- The first authentic guide and exploration of the history of Sashiko from a Sashiko artisan
- Sustainability in fashion is still at the forefront of people's minds. This book teaches readers to apply Sashiko techniques to extend the life of their wardrobe
- Celebrating a forgotten skill and embracing the art of repairing

CHAPTER ONE: SASHIKO AS ORDINARY STITCHING

It is quite challenging to pinpoint when humans first began using needles for various purposes, making it difficult to determine the exact origins of Sashiko. Many years ago, some Japanese people lived in harsh conditions with limited resources. They had little choice but to extend the life of their fabrics rather than replace them.

4



I offer Sashiko workshops and classes both in-person and online. These classes—typically six hours or more—are designed to teach what I believe is the most important element of the Sashiko we practice—Unshin. That's why I've named it: Core & Essence.

Most students come to my class expecting to learn how to stitch Sashiko. They hope to master the technique—how to make even stitches, how to stitch faster, how to follow patterns more efficiently. While I of course answer those expectations, many students, after the workshop, begin to realize that they can be a part of our Sashiko lineage. In fact, we now have quite a few rising Sashiko artisans—people who stitch with beautiful rhythm and speed—after experiencing what I offer.

But here's the important part: their progress doesn't come from learning more about how to stitch. It comes from learning how not to stitch—or more precisely, from letting go of the unnecessary tension, expectations, and judgments that often get in the way. The evenness and speed come as a result of understanding the Core and Essence—not as a goal to chase, but as a rhythm to follow.

In many Western mindsets, shaped by dualism and structured logic, there is often a strong focus on "right" and "wrong." I understand this way of thinking, and I respect the care behind it. But allow me to say this clearly—and with deep appreciation to you for reading this book: There is no such thing as "right" or "wrong" in Sashiko. In fact, there is no such thing as "wrong Sashiko." All Sashiko are good.

When we focus too much on

correctness—on doing it exactly as someone says in a book or tutorial—we unintentionally limit ourselves. We stitch with fear instead of curiosity, with pressure instead of flow. Ironically, this makes it harder to achieve what we are aiming for: even stitches, speed, and joy in the process.

But once we begin stitching in rhythm—breathing steadily while forgetting about the breathing itself, understanding ourselves and not focusing on how we move—the stitches start to reflect us. They carry our individuality, our pace, our personality. And there is no right or wrong in that. The stitches become even because we are spending time with them, not because we forced them into place.

When we try too hard to stitch accurately, we often lose the natural accuracy that would come with ease. But when we let the rhythm guide us, the stitches will align—just like the breath that steadies itself when we're not trying to control it.

WHAT MAKES IT SASHIKO?

I often see people introducing patterns like Asanoha (hemp leaf) or Shippō (seven treasures) as "Sashiko patterns." But in truth, there is no such thing as a Sashiko pattern. What we have are many traditional geometric designs that are often used in Sashiko—but these patterns themselves do not define Sashiko.

For example, when an Asanoha design is printed on fabric, it is simply fabric with an Asanoha pattern printed. That alone doesn't make it "Sashiko" or even "Sashiko-inspired." It is just one of many patterns that happen to be popular in Sashiko practice.

Some people believe that certain stitching techniques distinguish Sashiko from other forms of hand-stitching. Others teach that the type of fabric—especially repurposed

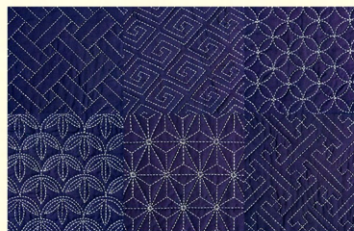
cloth—is what defines Sashiko or Iroko. But in reality, no single element—technique, style, pattern, or stitch size—can define Sashiko on its own.

You may wonder then, I'm also still asking myself: What is it that makes something truly Sashiko?

I believe what I do is Sashiko. I was born into it, I practice it, I teach it. Yet, when I look at it technically, the differences between my stitching and other types of hand-stitching are not significant. And that's okay. I don't feel the need to force a definition.

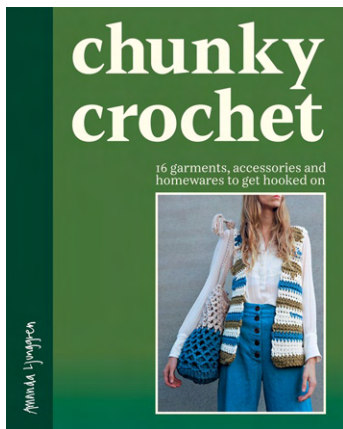
While I can't speak in detail about other embroidery traditions, one thing I do feel strongly about is this: what makes my stitching "Sashiko" is not just how I stitch—but the stories behind the stitching. →

This author has a passion for creating beautiful, functional, and sustainable quilts. Her quilts are made from repurposed fabrics and are designed to be both beautiful and functional. She has a passion for creating beautiful, functional, and sustainable quilts. Her quilts are made from repurposed fabrics and are designed to be both beautiful and functional.



8

9



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Chunky Crochet

16 Garments, Accessories and Homewares
to Get Hooked On

Amanda Ljunggren

March 2026 | Paperback - with flaps | CRA004000

\$29.99 | 9781837836444

144 Pages | 7¾ x 9¾ in

Full-color Photography and Illustrations

**Discover the joy of crocheting with chunky yarn and big hooks
in no time!**

Chunky Crochet features a modern collection of crochet garments and accessories that fit seamlessly into your daily life. Whether you're a beginner or an experienced crocheter, this book offers 16 stylish projects including sweaters, hats, blankets and pillows.

Master the basics with clear illustrations and concise instructions, as Swedish designer Amanda Ljunggren guides you through each stitch and essential skill, from how to hold your hook to selecting the perfect yarn. The stunning photography and a Scandi-inspired color palette makes *Chunky Crochet* a must-have for anyone eager to explore this addictive craft.

Get ready to create beautiful, chunky crochet pieces that you'll love to wear and use!

Amanda Ljunggren is a Swedish crochet designer who released her first collection of crocheted clothes together with Vogue in 2021. With an international background in fashion and set design, she has since worked with textiles crafts that cross the border between fashion and art.

- Crochet can help to reduce stress and anxiety, providing a sense of relaxation and mindfulness
- Crochet is the craft of the moment as people are looking for ways to get offline and get making
- 16 projects all made with chunky yarn from garments to accessories – there is something for everyone
- Chunky yarn is quicker and easier for beginners to use, making it a great choice for those new to crochet

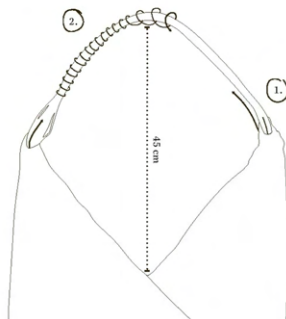
Forager bag

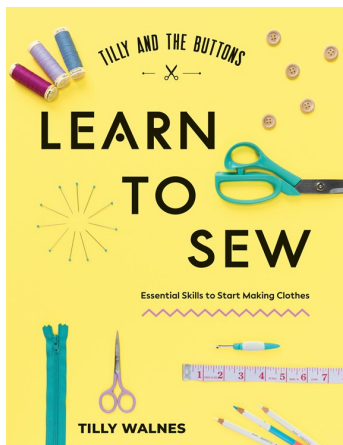
A sturdy bag made out of four pieces joined together with double crochet. Perfect for transporting all the amazing things you've picked out in the countryside from wildflowers to this year's apple harvest.

31

SHOULDER STRAP

1. Turn the bag inside out and place a weight about 45 cm (17½ in) from the centre of the bag. Thread the twine through the top of the bag on one side, over the weight and through the top of the bag on the other side. Repeat this process, running the twine backwards and forwards like this about 16 times, cut the twine at the centre of the strap and tie the ends together.
2. Attach twine slightly above the top edge of the bag and wind it around the 16 strands. It's easiest if you keep the twine wound on its reel or in a ball. Hold the work with both hands and wind tightly. Continue until you reach the opposite side. Finish off by sewing the end of the yarn into the work with a darning needle to attach it firmly.





[View on Edelweiss](#)



Tilly and the Buttons: Mini Makes
9781837831265
\$29.99 | Flexibound



Tilly and the Buttons: Make It Simple
9781787134676
\$38.50 | Flexibound

Tilly and the Buttons: Learn to Sew

Essential Skills to Start Making Clothes

Tilly Walnes

March 2026 | Flexibound | CRA035000
\$22.99 | 9781837836147
160 Pages | 6¼ x 8¼ in
Full-color Photography

Learn to Sew provides all the essential sewing knowledge to help you start creating your dream garments. Written by Tilly Walnes of Tilly and the Buttons, this book is perfect for novice and beginner stitchers as it demystifies dressmaking and encourages you to sew with confidence.

With step-by-step photography, clear instructions, and Tilly's friendly guidance, you'll learn the core sewing basics without being overwhelmed by theory. Each chapter offers practical tips and inspiration, guiding you through choosing the right fabric, working with pattern sheets, setting up your sewing machine and garment construction.

Personalize your wardrobe with ease and stitch with certainty using this ultimate guide for new sewers.

Tilly Walnes is on a mission to inspire more people to sew their own clothes. She is the founder of the award-winning sewing pattern company *Tilly and the Buttons*, known for its gorgeous designs, crystal-clear instructions and encouraging approach to dressmaking. Tilly appeared on the first series of BBC2's *The Great British Sewing Bee*.

- An essential guide for the modern dressmaker learning to sew
- Packed with essential sewing tips, from choosing fabrics to fitting as well as advice on how to use a sewing machine
- Tilly's books have sold over 80,000 copies worldwide and she has an Instagram following of 281K (@Tillybuttons)

stitching school TECHNIQUE

Now comes the fun part – let's start sewing! Grab some light-coloured cotton fabric (such as unbleached calico) to practise on, and thread the machine with some bright-coloured thread, so your stitches are easy to see.

Preparing to sew

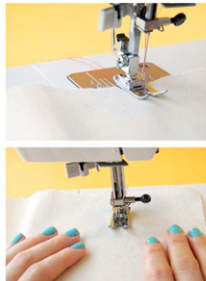
Set your stitch length to 2–2.5mm (1/4in) using the stitch length knob or button. With the needle in the highest position (use the handwheel to move it if it's down), pull out a few centimetres of thread from both spool and bobbin towards the back of the machine – this will help prevent the threads from unthreading themselves when you start the machine. Place the fabric under the presser foot (raise it with the lever if it's down), and thus sandwiched between spool and bobbin threads. You'll be moving the fabric away from you as you sew so the fabric should be in front of the machine, with a couple of millimetres or more around the needle so the threads don't get knotted up behind each other. Lower the presser foot to hold the fabric in place.

Go!

Switch the machine on. Place your hands on the fabric either side of the needle (but not too close!) to help gently guide the fabric, without pushing or pulling on it. Lower your foot onto the pedal and start sewing. – Woosoooooooooooooooooooo! Sooooo much fun. And no, it never gets old.

Speed control

Some sewing machines have a speed setting. If you're so inclined, you can begin cautiously and build up to turbo power. Otherwise, adjusting the



speed is a case of learning to control the amount of pressure you put on the pedal – it can take practice to get it right, but you'll have a hoot in the process.

For super precision, you can manually turn the handwheel on the right-hand side of your

Cutting loose

Once you've finished sewing, raise the presser foot and pull out your fabric (if you're finding that your fabric won't budge, try raising the needle with the handwheel). Snip the threads using either small scissors or – if your machine has one – the nifty little cutter tucked away on the left-hand side of your machine. Awesome. It's good to get into the habit of snipping your threads close to the fabric so you don't end up with any random tails on your finished outfits.

Backtracking

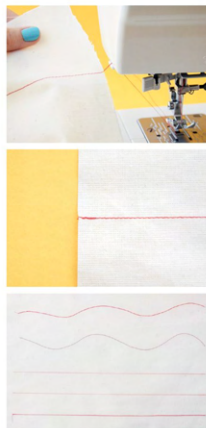
Unless you're creating temporary stitches (such as tacking stitches), you'll want to secure them to stop them unravelling. To do this, sew two or three stitches backwards – known as 'backtracking' or 'reverse stitching' – over the beginning and end of each line of stitching. Your machine will have a button or a lever, often labelled with a turning arrow, which you can hold down while you're sewing to sew backwards. So when you start a line of stitching, go forward two or three stitches, then backwards two or three stitches, then sew the full line before finally reversing again for two or three stitches.

If you've sewn off the end of the fabric, you can tie the threads together into a double knot by hand. This is useful on the point of a dart for example, where backtracking will cause unsightly bulk.

Sewing straight and curvy lines

Ready to get serious? Let's practise some precision sewing. Draw some straight lines and curvy lines onto fabric. Now sew directly over the lines as accurately as you can. Keep an eye on the part of the line directly in front of the needle, and use your hands to gently guide the fabric in the right direction. Go as slowly or as quickly as feels right, and take as many pauses as you need to.

Don't worry if it looks like a total mess first time round – that's normal! Have a few goes and you'll see your stitching improve quickly.



choosing your fabric TECHNIQUE

The fabric you choose can play a major role in determining whether your dressmaking project becomes a wardrobe favourite or destined for the bin. When I first began sewing, I made a few bad fabric decisions, most memorably the blouse that felt like a suit of armour and those sadgy never saw the outside world. The projects in this book each include a list of suggested fabrics that are easy to find, easy to handle and will work well with the particular garment to help you avoid making a similar mistake.

As your experience grows, you'll be able to go 'off list' and choose other types of fabric with similar properties. It's definitely worth doing a little homework to build up your fabric-choosing prowess. Spend some time in a fabric shop touching up all the different fabrics – get a feel for their texture, thickness and how they hang. If you can, build up a small collection of swatches and attach them to a labelled list so you have a reference guide for later. But you don't need to be a fabric expert to be a successful home dressmaker. In fact, in this book I'm deliberately not overwhelming you with too many obscure fabric names, or expecting you to know the difference between mousine and crêpe de Chine, as it can become really confusing. Just find the fabrics that work for you.

Here are a few considerations to help you choose fabric for your project.

How easy will it be to sew?

Without a doubt certain fabrics are easier to handle than others – those others, they'll slip away from your cutting tools, have a party with your needle, slip off the table into the bin while your head is turned... If you're a beginner and you want a quiet life, there are certain fabrics I'd advise you to avoid like the plague. I'm looking at you, silk chiffon. Save them until you're more confident on the machine. Or never sew them ever if you don't want to – I'm not judging. The fabrics suggested for the patterns in this book are much easier to work with. My personal favourites include cotton voile for floaty blouses, gazarine or drill for a shaped skirt, double gauze for snuggly pyjamas, and interlock knit or double knit for a comfy dress.

Drapey or stiff?

The trap I fell into when I began sewing, and which I see happening to others all the time, is to pick a fabric with too much or too little drape for the garment in question. What was designed to be an elegant sleeve in a drapey lawn or silk can end up an awkward puff if made in stiff quilting cotton. Equally, a structured skirt such as Delphine (page 68) will lose its defined shape if made in a drapey material. Hold up some fabric and see how it hangs – will it produce a flowing shape suitable for a chic blouse or dress, or does it hold its shape nicely for a structured skirt or jacket?





[View on Edelweiss](#)



Little Bunny Travels the World

Simple Sewing Patterns for Little Felt Animals

Anabella Cahwje

April 2026 | Paperback - with flaps | CRA039000

\$24.99 | 9781837835058

144 Pages | 7¾ x 9¾ in

Full-color Photography

Follow the adventures of Little Bunny as he travels the world making furry friends along the way with this charming collection of sewing patterns for felt toys to treasure.

Featuring a collection of 17 animals from around the world, learn how to create an adorable felt animal menagerie. Each project is simple and includes detailed, illustrated instructions and stunning lifestyle photography along with full-size templates.

Follow the heartwarming story of a curious and adventurous Little Bunny, who embarks on a journey across the seven continents. Along the way, he befriends animals from different regions, each with unique characteristics, including an owl, giraffe, peacock, kangaroo, koala, penguin and capybara.

Discover the joy of sewing with felt and create your own collection of animals friends to treasure with *Little Bunny Travels the World*.

Anabella Cahwje is originally from Argentina and now lives in Brighton, UK. She specializes in creating patterns and teaching sewing, with a focus on using 100% wool felt. Through her work, she's built a vibrant community where individuals can embrace their creativity and find joy in crafting.

- Quick, simple, accessible and engaging projects that are suitable for beginners
- Features 17 felt animals from around the world, with full-size templates for each character included along with detailed, illustrated step-by-step instructions
- Anabella sells her felt animals and patterns via her online platform @whatacurlylife which has 163K followers

Little bunny with a bow

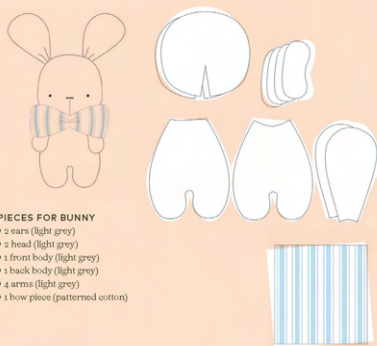
TOOLS AND MATERIALS

- Wool felt sheet in natural light grey.
- Wool for needle felting in light grey.
- Embroidery thread in light grey and black.
- Patterned cotton fabric.
- Matching sewing thread.
- Sewing and embroidery needles.
- Erasable fabric marker or felt marker.
- Pins.
- Felting needles.
- Leather finger protectors.
- Soft toy stuffing.
- Tweezers or pliers for toy stuffing.
- Scissors.
- Embroidery scissors.

STITCHES WE WILL USE

Whip stitch
French knot

Ladder stitch
Running stitch



PIECES FOR BUNNY

- 2 ears (light grey)
- 2 head (light grey)
- 1 front body (light grey)
- 1 back body (light grey)
- 2 arms (light grey)
- 1 bow piece (patterned cotton)

TIPS AND IDEAS

• I've added an alternative tail to the patterns that you can cut out of felt in case you don't have the wool

or materials to needle felt the bunny's tail.
• You can also play around and place the bow on one side before the ear or between both ears.

• For the bow you can use any printed fabric. How about recycling that old shirt that you couldn't mend, but kept for a future project because of its lovely print? Now is the time to use it! ☺

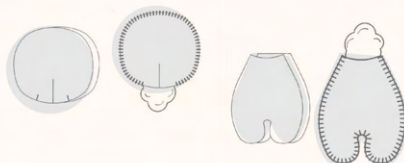
1 Using the templates, cut pieces as indicated on page 9.

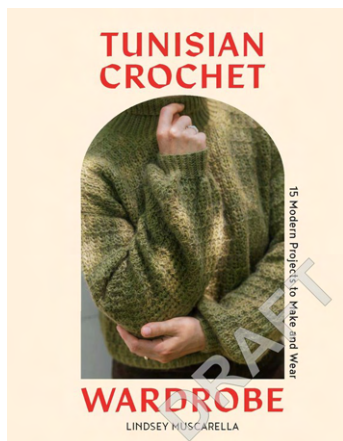
2 Fold one head piece in half with right sides (RS) together and sew the dart closed using whip stitch. Repeat with the second head piece.

3 Place the two head pieces together with wrong sides (WS) together, aligning the darts. Whip stitch together from point A, around the top of the head, and back down to B, leaving the neckline open. Stuff the head firmly.



4 Place the body pieces with wrong sides together and whipstitch around the outside, leaving the neckline open. Stuff firmly, using pliers, knitting needle or similar to push the stuffing into the legs.





[View on Edelweiss](#)



Tunisian Crochet Wardrobe

15 Modern Projects to Stitch and Wear

Lindsey Muscarella

April 2026 | Paperback - with flaps | CRA004000

\$26.00 | 9781837834020

144 Pages | 7¾ x 9¾ in

Full-color Photography

Featuring 15 projects including t-shirts, vests, sweaters, cardigans and a bag, *Tunisian Crochet Wardrobe* is a one-stop shop for anyone interested in creating with yarn.

Simple enough for newcomers to Tunisian crochet and fun enough for experienced crocheters, the patterns feature a range of stitches, with friendly instructions and inspiring yarn choices. They all include sizes XS–5X and can easily be adjusted to fit any body type.

QR codes will take you to videos showing detailed step-by-steps on stitches, with Lindsey’s approachable style making each stitch easy for newbies to learn.

Discover your new favorite hobby with *Tunisian Crochet Wardrobe*.

Lindsey Muscarella started designing her own crochet clothing in 2017, after admiring her co-worker’s handmade scarf. Her designs are inspired by vintage clothes and movies, as well as the sights and sounds of Seoul, South Korea, where she moved to from Buffalo, New York.

- Tunisian crochet looks like knitting, but it’s made with a crochet hook
- It is faster than both knitting and crochet
- All patterns are size inclusive (XS–5X) and can easily be adjusted to fit any body type
- Lindsey is a crochet pattern designer with 116K followers on Instagram @justtheworsted

YESTERDAY CARDIGAN

I've always loved the sophisticated glamor of 1930s knits, with their beautifully textured stitches and cinched-in waistslines. The Yesterday Cardigan borrows many of these elements but with a more modern, slightly roomier silhouette, using the Tunisian honeycomb stitch—one of my favorites—and a top-down raglan construction.



YOKE

Refer to the yoke increase chart from the "Resources" section on pages 140-141.

Begin Collar

Row 1 (RS): Using collar hook, ch 11, st in second ch from hook and in each remaining ch st, ch 1, turn. 10 sts

Row 2 (WS): Sl st BLO to last st, st in last st, ch 1, turn. 10 sts

Repeat Row 2 until you have a total of 72 (80, 80, 84, 84) (96, 96, 108, 108) collar ribbing rows.

Fold collar over with WS touching, ch 1, sc into both row end sts across to create double-folded collar. 72 (80, 80, 84, 84) (96, 96, 108, 108) sts. Fasten off.

End collar.

PM for Raglan Increases

First half of front: Count 10 (12, 12, 12) (16, 16, 18, 18) sts in from opposite side of starting ch, PM in next st.

First sleeve: From st after last marked corner st, count 14 (14, 14, 16, 16) (14, 14, 16, 16) sts, PM in next st.

Back: From st after last marked corner st, count 20 (24, 24, 24, 24) (22, 32, 32, 36, 36) sts, PM in next st.

Second sleeve: Repeat first sleeve instructions.

Second half of front: 10 (12, 12, 12, 12) (16, 16, 18, 18) sts remaining.

Begin Yoke

note

- The TSS in the marked corner st does not count in the st count. Do not fasten it in when continuing the honeycomb stitch pattern across.
- Row number is corresponding to an every row.

Row 1: Using multi-hook, yoke join with st in first st from first half of front, pick up a loop in BLO of each st, RTP. **First/second half of front:** 10 (12, 12, 12, 12) (16, 16, 18, 18) sts, **first/second sleeve:** 14 (14, 14, 16, 16) (14, 14, 16, 16) sts, **back:** 20 (24, 24, 24, 24) (22, 32, 32, 36, 36) sts.

Row 2: [TSS, TSS] to marked corner st, TFS in next st, TKS in marked corner st, TFS in next st, * [TSS, TSS] to next marked corner st, TFS in next st, TKS in marked corner st, TFS in next st, * repeat from * to * two more times, continue of pattern to last st, *5C RTP.

First/second half of front: 11 (13, 13, 13) (17, 17, 19, 19) sts, **first/second sleeve:** 16 (16, 16, 18, 18) (16, 16, 18, 18) sts, **back:** 22 (26, 26, 26, 26) (24, 34, 38, 38) sts.

Row 3: * [TSS, TSS] to marked corner st, TFS in next st, TKS in marked corner st, TFS in next st, * repeat from * to * three more times, continue of pattern to last st, *5C RTP.

First/second half of front: 12 (14, 14, 14, 14) (18, 18, 20, 20) sts, **first/second sleeve:** 18 (18, 18, 20, 20) (18, 18, 20, 20) sts, **back:** 24 (28, 28, 28, 28) (26, 36, 40, 40) sts.

Repeat Rows 2-3 until you have a total of 10 (12, 12, 12, 12) (14, 15, 17, 18) rows.

First/second half of front: 10 (22, 23, 23, 24) (29, 30, 34, 35) sts, **first/second sleeve:** 32 (34, 36, 38, 40) (40, 42, 48, 50) sts, **back:** 38 (44, 46, 46, 48) (50, 60, 68, 70) sts.

SIZE S: Go to non-increase rows.

note

At this point the stitch pattern may not continuously alternate across corners. Watch what stitch you're starting with after a corner by working the opposite stitch from the row below and keep in mind that the pattern will still alternate until the next corner.





[View on Edelweiss](#)



Summer Knits

20 Fresh, Fun and Light Patterns for the Warmer Months

Ida Wirak Trettevik

June 2026 | Paperback - with flaps | CRA015000

\$26.00 | 9781837834624

160 Pages | 7¾ x 9¾ in

Full-color Photography

A collection of beautiful, breathable and fun knits to make and wear in the summer months.

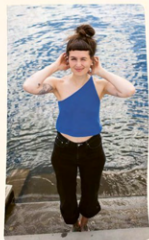
Speedy, simple and fresh, the 20 simple patterns in *Summer Knits* are the perfect craft projects for the warmer months. Featuring a collection of tops, skirts, tees, dresses and sweaters to wear when the weather gets warmer but you still crave the cozy comfort of knitted fabric. Your knitted wardrobe will be even more versatile than ever before!

Perfect for new knitters and graded to fit sizes XS – 3XL, there are patterns for every body and every knitter. With yarn suggestions that are on the lighter side – cotton, linen, silk, mohair – your pieces will be both fashionable and perfect for balmy temperatures.

Ida Wirak Trettevik is a Norwegian knitter based in the woodlands just outside Oslo. She started her knitting business, Witre, in 2018, enchanted by creating something with her own hands and seeing the joy of learning, developing and being inspired by the calming effects of making. She is the author of *A Knitter's Year* (Search Press, 2023).

- The first modern, beginner book on knitting summer garments
- Ida is an established knitting author, published into multiple languages
- 6 million people in the UK knit, and 45 million in the US
- Summer Knitting Projects tag has 11.7 million posts on TikTok and 151k on Instagram. #knitting has +26 million posts on Instagram and +112 million on TikTok
- Ida Wirak Trettevik runs the popular Instagram account @Witre Designs with 117K followers

FLORENTINA



Florentina means "flora" in Italian and I hope you will feel the same when you put on the Florentina top. It is worked flat bottom up, just like a sleeveless cardigan. You will pick up stitches around the neckline and the top I-cord strings are worked, while at the same time you work decreases for the I-cord edge. Finally, the desired number of strings is worked along the front bands, so that the top covers exactly as much as you want it to. Leave a gap of approx. 4 cm between the front bands (the gap is included in the top's circumference), so that the strings are visible. If you want to lengthen the top, you have to work the additional length before dividing the top at the armhole openings.

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BACK PIECE

Start at the right armhole openings. You have 77 (85) 91 (99) 105 (113) 121 sts on the needle. Work decreases at the armhole openings every rs-row as follows: k1, slip 2 sts knitwise, one after the other, place them back on left-hand needle and k2tog tbl. Knit to 3 sts left. k2tog, k1. Repeat the decreases every rs-row in total 7 (8) 9 (10) 11 (12) 13 times. You have 63 (69) 73 (79) 83 (89) 95 sts left on the needle.

Continue working flat in stockinette stitch, until the top measures: 42 (44) 46 (48) 50 (51) 52 cm and end with a ws-row.

From ws, knit sts from right back piece together with the same number of sts from right front piece with a 3rd needle. See tips for video tutorials. If you are not familiar with this method. Repeat at left side. Leave the remaining 33 (35) 37 (39) 41 (43) 45 neck sts on the needle, cut the yarn.

NECKLINE WITH I-CORD EDGE

TIPS

• Try on the top to see where you want to place the top string at the neckline. It should be placed directly below the slanted neckline. Mark both sides with a stitch marker each. First, you pick up sts around the neckline. Then, work the right I-cord string and place it on the same needle as the picked up sts. Work decreases around the neckline for the I-cord edge, before you work the left I-cord string.

With a 3 mm needle, pick up approx. 22 sts / 10 cm in a rs-row. Start at the stn at the top's right side and work around the neckline. Knit held neck sts onto the needle and pick up the same number of sts along the top's left side down to the other stn. Pick up the sts next to the selvedge sts, always into the same row. The number of picked up sts may vary due to the spot, where you placed the stn for the top string. If you have placed the stn at the beginning of the slanted neckline, you should have approx. 46 (48) 50 (52) 54 (56) 58 sts on both sides of the neck. Cut the yarn and place the sts on hold.

I-CORD STRINGS:

Use dops for the I-cord string. Cast on 2 sts on a 3 mm needle, k2 and push the sts to the other end of the needle without turning the needle. With yarn behind work, k2 again. Repeat this, until the string measures 20 cm. See tips for video tutorials.

TIPS

• The I-cord string is attached to the neckline's right side, while you work decreases for the I-cord edge around the complete neckline as explained below.

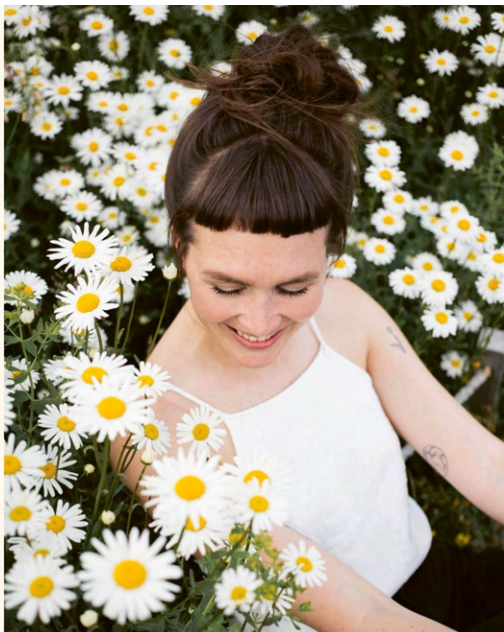
Place the 2 string sts on the needle, with which you have just picked up the sts around the neckline. *k1, slip 2 sts knitwise, one after the other, place them back on left-hand needle and k2tog tbl.

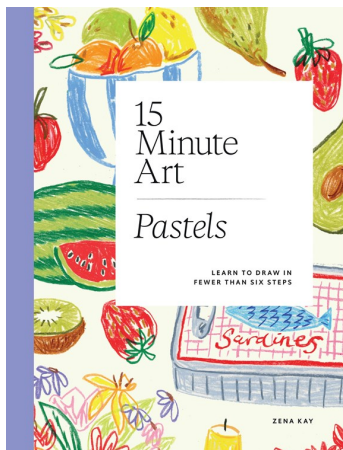
Place the sts from right-hand onto left-hand needle.

Repeat from * to * around the complete neckline to 2 sts left.

From this I-cord edge, work the I-cord string for the neckline's left side with the same length as the string on the right side. k2tog and pull the yarn through.

FLORENTINA





15-minute Art Pastels

Learn to Draw in Fewer Than Six Steps

Zena Kay

April 2026 | Flexibound | ART021000

\$24.99 | 9781837836284

240 Pages | 6¼ x 8¼ in

Full-color Illustrations

[View on Edelweiss](#)



Explore the pure joy of pastels with 50 different 15-minute projects that encourage you to explore drawing, coloring and shading in a relaxing, free and fun way.

Each project can be completed in no more than six steps and will include practice pages, color swatches and helpful hints to make light work of the artwork.

From fruits and fish to flowers, animals and patterns, illustrator Zena Kay encourages you to get over the fear of the blank page and proves that pastels don't have to be intimidating.

An engaging and inspiring hobby, **15-minute Art Pastels** inspires you to tap into your creativity for just a few minutes every day.

Zena Kay is a UK-based illustrator who specializes in pastels. She is the co-founder of Still Here Still Life, an online community and drawing page that encourages weekly creativity.



15-minute Art Watercolour

9781784886820

\$24.99 | Flexibound



15-minute Art Drawing

9781784885717

\$24.99 | Flexibound

- A quick, easy and affordable hobby that provides people with creative fuel in their busy lives
- Each project can be completed in no more than six steps – and less than 15 minutes
- A standout, collectible and interactive package that provides readers with everything they need to express themselves and explore their creativity
- Zena Kay runs an art community called STILL HERE STILL LIFE with drawing challenges and workshops (they have 222K followers on Instagram)

Project 03

Bell pepper

Nothing beats a red bell pepper as a snack! However, for drawing, I prefer to use a range of colours: a light colour, in this case, yellow; a medium shade, which would be orange; and a darker colour, red, to depict the shapes and shadows of the pepper.



STEP 1
Start by using your lightest colour to roughly sketch the shape of the pepper.

STEP 2

Next, select a slightly darker colour to add shadows to the shape of the pepper.



STEP 3

Then, use your darkest colour to sketch in the deeper shadows, particularly emphasising the back of the pepper.



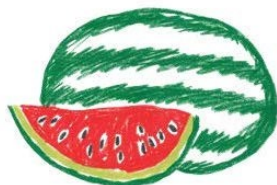
STEP 4

The tip of the pepper is usually green, so use a lighter colour to roughly sketch the stem.



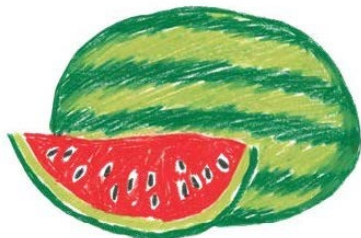
STEP 5

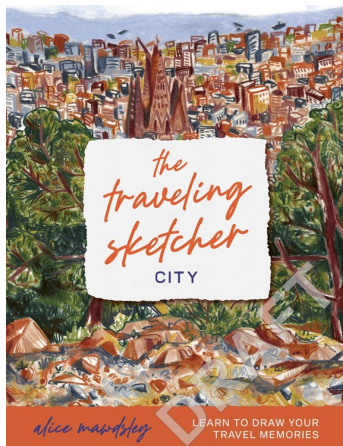
Next, focus on the whole watermelon by roughly sketching some darker greens, leaving space for lighter greens. This is also your chance to slightly change the shape of your watermelon. Remember, fruits are not perfect, and each one is unique!



STEP 6

Finally, finish your drawing by adding the lighter green you used in Step 2 to the white space you left. Don't be too precise with your colouring; going over colours will create a beautiful texture and blend nicely with the paste.





[View on Edelweiss](#)



The Traveling Sketcher: City

Learn to Draw Your Travel Memories

Alice Mawdsley

May 2026 | Paperback | ART079000

\$24.99 | 9781837836192

160 Pages | 6¼ x 8¼ in

Full-color Illustrations

Learn the building blocks of drawing cityscapes – bricks, trees, roads, windows, railings, tiles – to recreate everyday scenes from your travels.

With Alice's clear step-by-step instructions, you'll develop the skills to create memory-filled sketchbook pages, as you capture the atmosphere of any trip in your drawings.

With inspiration from major cities such as Paris, Barcelona and Amsterdam, you can either sketch from photographs or real life, taking your learnings with you wherever you go. Using iconic spots like the Arc de Triomphe and La Sagrada Familia as teaching moments, *The Traveling Sketcher* will also encourage you to observe everyday moments: bustling markets, trees in a park, a quiet coffee shop.

Using a limited palette of 5 colors to show you can still create incredibly striking and vivid scenes with minimal resources, this book travels with you, helping to personalize your trips. It is the ultimate guide to sketching on the go!

Alice Mawdsley is a UK-based freelance illustrator who studied illustration at Falmouth University. She enjoys reportage illustration, sharing the stories of the people she meets across her travels with her colorful drawings.

- Alice makes sketching accessible, showing you how to create and utilize a limited palette
- Requires no special skills or materials. Just a sketchbook, pencils and a good view or photograph to get started
- She runs travel sketching classes online and in-person
- Tapping into a number of trends: escapism, mindfulness, digital detox, personalizing, learning a new skill

WELCOME sketchers

CREATIVITY HAS ALWAYS PLAYED A BIG PART IN MY LIFE. WHETHER THIS WAS ACTING, PLAYING IN ORCHESTRAS, PHOTOGRAPHY, WRITING OR CREATING ART. I WAS IN A HOUSEHOLD THAT SUPPORTED CREATIVITY, WHICH I AM VERY GRATEFUL FOR.

I was fortunate enough to travel in Europe as a child during the summer holidays. My dad was the travel planner, aiming to help us to learn and discover by experiencing life through a local's perspective. This inspired me to start reportage illustration, solo travelling and living abroad.

In 2022, I spent the summer in Malaysia. I had the opportunity to stay with locals, explore the country and learn about Malaysian art and culture. This became my first reportage illustration experience.

I went with my A5 Moleskine sketchbook and a selection of coloured pencils. At this point, I was not very familiar with the medium, but it was so practical. I always find



it interesting to look back on how my relationship with the medium has developed. It is often true that when you experiment more with a medium, you will begin to develop an appreciation and love for it.

Anytime something caught my attention, I simply grabbed my sketchbook and a single-coloured pencil and started drawing. Whether I was on a train, waiting for a boat or in a wet market – anywhere that I thought would help document and share the authentic side to Malaysia. I also spent a lot of my time talking to locals capturing these conversations and interactions through text in my drawings.

For me, illustration is more than just creating. It is the thing that keeps me going. This is why I am so passionate about sharing illustration with others. Through my drawing experiences, I have seen how it connects us, shifts our perspective and helps us find beauty in the smallest moments. By sharing my own experiences and teaching, I hope to encourage more people to get out and be creative. I would love to inspire others to see the beauty and power in art and how they are able to do the things they enjoy, no matter their obstacles.



STEP 1

Start with the light layers. Whenever drawing subjects with textural details, you need to focus on layers. Each layer being an opportunity to play with the pressure and angle of your pencil whilst changing the mark making to add details.

For this first step select the main colours you see in each area of the door and apply a wash of colour to the background. Use the side of the pencil to slowly and softly build up the colour.



STEP 2

Continue drawing broad marks with the side of the pencil, now with more pressure. For the stone areas, every time you see shadows apply more pressure – try and move the pencil as if you are the material. Analyse if the material is fluid, soft, reflective, hard etc. and then try and move the pencil in the same way.

For the wooden door, continue applying more pressure with the side of the pencil whilst keeping these more textural, brushy areas.

STEP 3

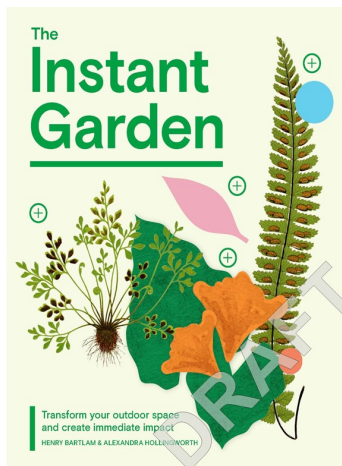
Now it's onto blending and adding details. Using your lightest hue for blending, change to a steeper angle and apply more pressure. To add the wood texture, go in with the darkest tone and experiment with shading lines in the shadow areas – play around with the mark making. For the stone texture, add smaller curved marks in the darker hue, mirroring the lines in the material.

In the window panel, contrast is very important. On the light blue background add the lines of the metal pattern in the Brown Ochre. Now add the dark Carmine Lake to fill in the squares and create tonal contrast.

Final touch is to use the Brown Ochre for highlights. Apply strong marks in areas where the light catches the surface.



Note
Here is a placeholder tip style. Here is a placeholder tip style. Here is a placeholder tip style. Here is a placeholder tip style.



[View on Edelweiss](#)



The Instant Garden

Transform Your Outdoor Space and Create Immediate Impact

Henry Bartlam and Alexandra Hollingsworth

March 2026 | Hardcover | GAR006000

\$24.99 | 9781837834525

192 Pages | 6¾ x 8¼ in

Full-color Photography

Create the garden you want with instant impact – growing doesn't get easier than this!

Created for beginner gardeners, *The Instant Garden* will give you the confidence to easily transform your outdoor space – whether you're renting, have your first foot on the property ladder, rejuvenating an unloved garden for the first time, or want to give your garden a refresh. Capturing the essence of the Dig Club's offering – their 'Instant' Beds and Pots model – this book is simple, fun and helpful for those who want instant impact and results in their garden – no matter the size of your space.

The Instant Garden will be organised into three main sections: principles, practical projects and the essentials of growing, featuring style guides for **six types of garden** – Mediterranean, English Country, Cool Contemporary, Exotic, Wild/Pollinator, Scandi.

Henry Bartlam founded Dig in 2021. A keen amateur gardener, Henry grew up following his Dad around the garden, and then spent many years making the most of his green spaces.

Alex Hollingsworth is an award-winning garden designer and the co-founder of Dig. She trained with the Garden Design Academy of Ireland and has had show gardens at Bord Bia Bloom Festival and BBC Gardeners' World Live.

- Easily achievable projects, even if you're a total beginner
- Appeal for renters and property owners
- Taps into the growing interest in gardening amongst younger people – offers the solution that many of them are looking for

The Mediterranean

A style inspired by the turquoise waters, warm colours and endless sunshine of the Med.

What is it about this part of the world that is so universally appealing? Perhaps it's the crystal-clear blue waters that surround those quiet coves, just waiting to be explored. The sun-soaked vistas wherever we turn. The soft, herbal aromas that surround us as we wander. That crisp, cold glass of something delicious to accompany a long, lazy lunch. The list goes on.

The Med is the essence of escape, relaxation, holiday so it's no wonder many of us look to re-create this calming vibe at home and outdoors. Fortunately, whilst the weather might not always be on our side, it's surprisingly easy ~ with the right plants, stylistic choices and materials ~ to create that little slice of the Med.



Design Principles

See these as helpful guidelines, rather than rules.

SENSORIAL

Full of textures and tones that liven the senses – think soft grasses flowing alongside evergreen olive, or spiky sea holly poking through layers of aromatic thyme and rosemary.

INFORMAL

This style is about natural flow, organic form and layering of textures rather than rigid symmetry and hard lines; a relaxed style of planting that feels like it's been there forever.

AL FRESCO

A style that always has outdoor living in mind, with dining and seating areas furnished with rustic furniture, soft greenery and generous levels of terracotta.

AROMATIC

It makes abundant use of herbs and aromatic plants such as rosemary, thyme and salvia to capture that Mediterranean atmosphere and its memorable fragrances.

Colour Palette

Soft, muted tones take centre stage for plants, with the odd pop of brighter colour for impact. Warm earth tones also play a big role for hardscaping and materials.

SEA BLUE

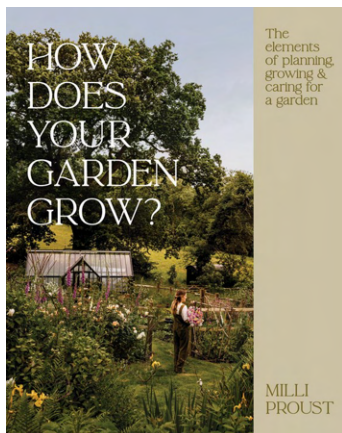
OLIVE GREEN

SOFT WHITE

WARM TERRACOTTA

SILVER GREY

LAVENDER PURPLE



[View on Edelweiss](#)



From Seed to Bloom
9781787137349
\$29.99 | Hardcover

How Does Your Garden Grow?

The Elements of Planning, Growing & Caring
for a Garden

Milli Proust

March 2026 | Hardcover | GAR004000
\$32.50 | 9781837832255
224 Pages | 7¾ x 9¾ in
Full-color Photography

A modern and practical guide to growing a flower-filled garden you will love all year round.

Milli Proust will guide you through the essentials of understanding, designing and starting a garden through the seasons. She explores the best planting combinations, how to plan your space, calculate the number of plants you need and create a productive garden with interest. *How Does Your Garden Grow?* is an approachable guide from expert flower-grower and gardener Milli Proust. Discover the best ways to start growing, from planning and designing your space to successful planting combinations and ideal varieties for year-round interest. This book offers beginners guidance on garden care, practical advice on propagating, seasonal tasks, and personal stories that demystify the growing process.

Featuring stunning photography from Milli's own garden, learn to play with color and texture as you grow in confidence and create your own beautiful outdoor sanctuary that brings beauty and joy throughout the year. This is a must-have book and resource for all flower fanatics.

Milli Proust is inspired by the way plants grow in the wild, and she loves working with what she grows, creating romantic and playful designs for weddings, events, brands and personal clients. All of her crops are all grown in rhythm with nature, and are completely chemical-free in a passionate effort to protect our surrounding wildlife. She is now the co-founder of Alma Proust, a floral design studio.

- A practical guide that will show you how to grow your own flower-filled cottage garden
- Milli Proust has an impressive community of 151K followers on Instagram
- 10 million people have an outside space whether that is an inherited space, new or rented garden

PLANTS

"Right Plant, Right Place"

In the world of gardening, there is a concept that is often whispered with reverence among horticulturalists and green-thumb enthusiasts - the idea of "right plant, right place." This simple concept can make a big difference in the success and beauty of your garden. Essentially, it means choosing plants that are well-suited to the specific conditions of your garden, including the amount of sunlight, soil type, and climate. This concept, which was championed and popularised by the great horticulturalist Beth Chatta, is essential to the successful design of a garden.

The art of selecting plants that will thrive in their given environment. Some plants prefer full sun, while others thrive in the cool embrace of shade. Some plants crave well-drained soil, some are content with damp, rich earth, while others can tolerate dry or compacted soil. By selecting plants that are a good match for your garden's unique conditions, you can create a harmonious landscape where every plant is in its element.

Consider, for example, a sunny border where a riot of colourful perennials bask in the warmth of the sun. Here, you might choose plants like sun-loving achillea, salvia, and veronica bonariensis, whose bright blooms will dazzle and delight all summer long. In the cool shade of a woodland garden, on the other hand, you might opt for hellebores, dierodra, and hebe, whose graceful and delicate flowers will thrive in the shelter of the trees. The magic of "right plant, right place" is that your garden will bloom and flourish in harmony with the natural world.

As you weave together the tapestry of your garden, take care to consider not only the needs of each individual plant but also the overall composition of your design. I will talk you through how to think about shapes, textures, and colours of each plant, and how they will interact with their neighbours. By balancing a variety of heights, forms, and textures using the right plant, right place idea at the core, a garden can be created that is not only beautiful but also sustainable and low-maintenance.

WHERE TO START

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TO WAIT AND SEE OR TO DIVE RIGHT IN?

It can be tempting to dive head first into the work of a new garden straight away - to pull things out, to put things in and make it your own as soon as possible, but unless you really recognise what plants you're removing, and what plants will thrive where and why, with so many decisions to make and factors to consider, it can quickly become a daunting, confusing, and disheartening task.

There's an age-old wisdom to leave a garden alone to watch it for a year before you touch it. In an ideal world, this does make a lot of sense: there's a lot of value in taking the time to observe the garden throughout each month, to see how the light, temperature and wildlife change over the seasons. This time can help you make more informed decisions about where to position different elements of your garden, such as seating areas, planting beds, and paths.

Waiting it out is a great way to see what seasonal treasures may be hiding within the grasses and borders, what works, what is healthy and happy, what isn't, how the whole year is shaped in plants in the space, and what wildlife makes use of it at different times in the year. Even if you've been gardening through your whole life, the information you can accrue over a year's observation can hold great use. This exercise of restraint is definitely worth doing if perhaps you're planning on staying there for decades to come - thus affording the luxury of time.

However, as many gardens come with a rental agreement of a year or two, are borrowed space, or come with the knowledge that this may not be your forever home, it can be a shame for so many of us to low out on a whole year of pottering and creating. There are pros and cons to both getting stuck in and to waiting it out, and ultimately, there's no right or wrong approach to designing and creating a garden - it's about finding a balance between your vision for the

space and the opportunities and limitations of the site. And it's worth remembering, your plans and decisions are bound to change as you go: the plants will grow, the weather will differ year to year, things will fade and die, your tastes will shift and flow and the garden will be a never-ending morphing entity of colour, scent and ideas.

HOW TO LEARN YOUR SPACE AND WHY

1. Snap photos of the garden and/or take notes
or what came up when and where, in as many instances as you can, every week or at least month on your phone - this will give you valuable insight into what was where when and for how long.
2. Witness the change in seasons and try to identify all or as many plants as you can, and use your photos to reference back on too. All the plants you identify will give you clues to your conditions, can give you more plants through dividing and cuttings, and a sense of what you like and don't like about what's already there.
3. Feel how your home or buildings sit in relation to the space to grow in and watch how this affects the light and how you could use the space to maximise sunny and shady spots.
4. Work out what your soil is like across the site. This will be invaluable when picking plants that will grow happily there and waste you a lot less time and money in the long run.
5. Have a sense of how deep your topsoil is by digging a hole. This will be useful to understanding soil conditions even better, and therefore picking the right plants to grow there.
6. Do a PH test on your soil (see page). All plants have adapted slightly differently to grow on different soil types.





Life

ITALY SEGRETA



ITALY THROUGH THE LENS, REGION BY REGION

Italy Segreta

Travelling Italy Through a Lens, Region by Region

Marina Cacciapuoti

April 2026 | Hardcover | TRV009110

\$50.00 | 9781837834938

288 Pages | 8½ x 11¼ in

Full-color Photography

[View on Edelweiss](#)



9 781837 834938

***Italy Segreta* is a stunning, photo-forward guide to Italy that aims to break through the homogenization of the country's narrative to harness the true experience of Italy, region by region.**

Each chapter is dedicated to one of Italy's 20 regions, shot by one photographer who is based in that respective region, with additional secret gem travel information from the Italy Segreta team. Moving the spotlight from the over-circulated images of places like Amalfi and Cinque Terre, readers will be introduced to lesser-known but equally beautiful regions like Marche and Molise through the intimate lens and recommendations of those who know it best.

This book captures not only the beauty of the Italian peninsula, but the way everyone – whether locals or visitors – experience the country's marvellously complex regions. *Italy Segreta* offers an escape into the light, sounds, smells and feelings of Italy straight from your coffee table.

Italy Segreta is a culture platform that incorporates an online and printed monthly magazine, an event production company and a creative agency. A love letter to all things Italian chic, it is run by **Marina Cacciapuoti**, who left her native Florence to work at Condé Nast before returning to set up a creative project, which showcases that special something only Italophiles will understand: food, drink, sun, beaches, culture and style.

- A stunning visual tour of Italy
- Travel tips from locals
- Incredible, specially commissioned photography from up-and-coming photographers from each region



IN FOTO

(THROUGH THE LENS)



LE ISOLE

(THE ISLANDS)



[View on Edelweiss](#)



A Guide to Drinking in Venice

A Modern Guide to Venice's Best Coffee, Wine, Beer and Cocktail Spots

Susan L. Schwartz

April 2026 | Hardcover | CKB088000

\$37.99 | 9781837836482

256 Pages | 7½ x 9¾ in

Full-color Photography

***A Guide to Drinking in Venice* is a visually stunning hardback that uncovers the fascinating history of drinking in one of the world's most iconic destinations.**

Since its foundation in the year 421 AD, Venice has perfected the art of living well. Its merchants brought back seductive wines, explorers wrote of invigorating drinks, and visitors added their own traditions. All the ingredients for a great cocktail. In *A Guide to Drinking in Venice*, Susan L. Schwartz blends stories of mixology, local ingredients and the personalities behind the bars, transporting readers to Venice's vibrant neighbourhoods and iconic watering holes. Featuring over 50 addresses, from classic bars mixing Bellinis and Spritzes to the city's historic wine bars, coffee houses, pubs and more, Susan's insider knowledge will make your next trip to this magical city your most memorable yet.

Featuring 20 cocktail recipes from some of the most famous bars and tips for experiencing the city like a local, this is the perfect companion for those who appreciate the art of a great drink, and anyone looking to experience the intoxicating charm of Venice.

Susan L. Schwartz is an established, award-winning drinks and travel writer, author of the blog *A Lush Life Manual* (alushlifemannual.com), and host of the Lush Life Podcast (<https://lush-life.captivate.fm/listen>). She writes a dedicated drinks column in *Beau Monde Traveller* magazine and has spoken at festivals throughout the UK and Europe.

- Gain insider tips for experiencing Venice like a local
- Foreword by Lord Julian Fellowes (of *Downton Abbey* fame) and his wife Emma
- Features iconic bars such as Harry's and 20 exclusive cocktail recipes from key bars



Cocktails

THE LIBRARY BAR AT THE NOLINSKI VENEZIA


Calle Larga XXII Marzo, 2032,
30124 Venezia (San Marco)

Your stocks may rise and fall, but you can perhaps take solace in the knowledge that the Library Bar at the Nolinski Venezia, on the third floor of what was previously Venice's Stock Exchange, is there to help you either celebrate or drown your sorrows.

Brought to you by French brand Rivoli (whose other Nolinski can be found in Paris), this is one of the newest of Venice's great hotel bars. Although most of the design team is French, this bar intine is a tribute to Venice through and through, from its ceiling painting to the over 4,000 books lining the walls.

The ceiling artist, Simon Buret's, mermaid and her watery world join us as we toast Venice and her 1,600-year relationship with the Adriatic. The

volumes sitting below her have been curated to pay homage to La Serenissima and its place in the history of printing. There were thought to have been almost two million books printed in Venice from 1470 to 1500 with close to 250 publishers operating in the city during that period.

Art books make up the bulk of the collection and the rest range from history to literature to travel in Italian, French and English. Of course, each cocktail served also tells its own tale - of the passion behind its creation, the extraordinary ingredients within it and the sense of place it evokes.

So even if you are by yourself, settle in with one of the 4,000 and your cocktail to keep you company!





The Nature of Decorating

Interiors Inspired by the Natural World

Jenny Rose-Innes

April 2026 | Hardcover | ARC007000

\$50.00 | 9781837833849

320 Pages | 10¼ x 12¼ in

Full-color Photography

[View on Edelweiss](#)



British Designers At Home

9781784883461

\$50.00 | Hardcover

The idea of ‘bringing the outside in’ is an interior design approach that shows no sign of slowing; people are filling their homes with greenery, making the most of whatever outdoor space they have, and seeing this reconnection with nature as a vital part of improving mental and emotional well-being.

This is something that Jenny has been doing in many homes, over countless years, so who better to write a book about how nature – both near and far – can inform interiors. The core of this book revolves around Jenny Rose-Innes’ own home and garden and her views on decorating. It is both inspirational and practical, as each chapter features helpful tips based on Jenny’s many years of experience building, renovating and decorating houses. The book also features rooms, spaces and gardens from designers whose work Jenny greatly admires, including: Cath Kidston, Sean Anthony Pritchard and Butter Wakefield.

Jenny Rose-Innes was born in South Africa and emigrated to Australia 20 years ago. Her insatiable desire to design and decorate houses and to make beautiful gardens took root as a child. She has turned that passion into a career and has written two Interior Design books – *Australian Designers at Home* and the best-seller *British Designers at Home*.

- Next book by bestselling interiors author of *British Designers at Home*
- This is the book that Jenny’s significant Instagram following have been clamouring for
- Stunning imagery from homes in Australia and UK from designers such as Butter Wakefield and Cath Kidston



Butter Wakefield

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Can you first tell us a little bit about yourself.

I grew up on a little farm outside of Baltimore, Maryland. My love for design, pattern and all things outdoors taught me at an early age the responsibility and hard work that accompanies these pleasures. My mother, aunt and grandfather were all here and accomplished gardeners – I loved wandering around their gardens when I was a child, and my deep appreciation of beautiful surroundings and passion for gardening is a family inheritance running deep in my veins.

I used to work as an interior design assistant at Cofeas and Foster. It was there that my love of the creative process took hold as I learnt about style, texture, pattern, colour and the principles and practices of design. I then trained at the English Gardening School and, more recently at the London College of Garden Design.

Butter Wakefield Garden Design is a small design studio, and I have more than fifteen years of experience creating gardens of all sizes in London and beyond.

I'd love to know a little more about your early memories of nature.

My dad was a great man of the land and as children we spent a lot of time outside with him, doing chores, walking the dogs, picking up sticks off the lawn and filling the bird feeder. He loved his birds, and loved watching them from his chair at the kitchen table. He was also very keen we could recognise the trees on our farm even without leaves in the wintertime, which he, of course, very difficult to do – we generally never got it right! He was one of the first landowners in the area to turn his small arable farm into a semi-wild scheme, specifically to help create habitat for wildlife. He has helped me hugely and although he is long gone, I see my little life with him always fondly at the front of my mind.

Could you tell us a little bit about your house.

I live in Shepherd's Bush, West London, and have lived so for the last thirty-two-plus years. We raised our first children here and, even to this day, the house feels full of their childhood memories and their coverings and gittings.

The Victorian house was built in or around 1900, the house itself is an integral part of my sense of happiness and wellbeing. My darling children are long gone, all grown up, some raising their own children, so I live here now by myself together with my border terrier, Wale (who, by the way, I'd be lost without). Ohhhy, I feel my house really feels like the family member who hasn't gone and offers the promise of much noise and big warm virtual hugs when I seem to need them the most. I also think there is still so much to do, and so many more that still need more work. I have grand ideas and plans, I wonder if I will ever feel it's completely done? I certainly hope not, it also helps to remain here until the bitter end.

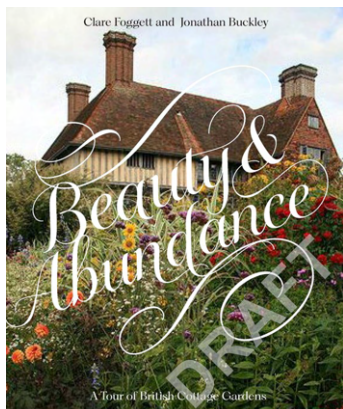
How does nature find its way into your home?

Nature plays a huge role in my everyday life. My bedroom overlooks the garden at the rear of the house, so the garden is always the very first thing I look at when I wake up. It's the perfect cut to the day. I also am forever dragging bin and pieces of the garden inside, whether it's freshly cut flowers, pots of seasonal scented bulbs, lovely scents that I have found and rescued from the ground. I have a dear little collection of them in my downstairs loo or the odd beautiful lichen-covered twig that I stick somewhere to remind me that the simple things are often the most creative and inspirational. All these little treasures make me feel connected and grounded to the outdoors and the natural world. I also have a reasonably healthy obsession with the little selection of songbirds and insects I have in the garden. I love watching them come and go as they feed from the feeder or bask in my water bowl, or fly about from flower to flower in my wildflower meadow and through the borders.

Are the colours you use inspired at all by nature, and do you take nature into consideration when you choose colours?

Certainly, the colours I am drawn to in the garden originated from and were inspired by the colours I have running through the house. Green is my absolute favourite colour of all time. I have a bright green hall, a green bathroom, a green front door and garden gate. The





[View on Edelweiss](#)



Beauty & Abundance

A Tour of British Cottage Gardens

Clare Foggett

April 2026 | Hardcover | GAR006000

\$50.00 | 9781837836413

256 Pages | 10¼ x 12¼ in

Full-color Photography

Small in scale, wildlife friendly, natural and organic, 'old-fashioned' cottage gardens are perfectly in tune with gardening in the modern day.

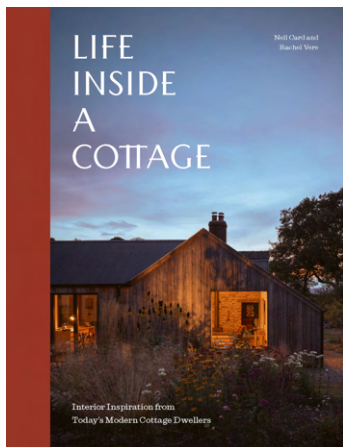
Originally the small plots where rural workers grew vegetables, herbs and flowers, cottage gardens were romanticised and reimagined by nostalgic Victorian gardeners into a bucolic idyll. The style has endured ever since: drifts of colorful perennials mingle with fragrant roses, boisterous self-seeders teeter on the brink of chaos, fruit and vegetables scramble through rustic supports.

This book will feature 20 of the most beautiful examples of cottage gardens in the UK today; from iconic public gardens such as Great Dixter, to the private spaces of notable creatives.

Abundant and dream-like, these gardens will transport you into a distinctly British world of peonies, foxgloves, roses and dahlias, with interviews with the designers and head gardeners featured to provide plenty of inspiration for bringing your own cottage garden to life.

Clare Foggett is the editor of *The English Garden* magazine, the UK's best-selling luxury gardening magazine. A qualified horticulturist, she has worked in gardening publishing for the past 20 years.

- Original photography of the most lauded cottage-style gardens in the UK
- Includes private spaces created by well-known landscape designers
- Interviews with head gardeners of public spaces as well as the designers behind the private gardens featured



Life Inside A Cottage

Nell Card and Rachel Vere

April 2026 | Hardcover | ARC007000
\$42.00 | 9781837833924
256 Pages | 8½ x 11¼ in
Full-color Photography

[View on Edelweiss](#)



A stunning photographic exploration of cottage-style buildings, from RIBA award-winning designs in Wales and traditional worker's cottages in Dorset to Japanese woodland escapes and vibrant homes in New Orleans.

Opening with an engaging examination of the enduring appeal of the cottage – considering such things as what defines a cottage? What are the challenges of living in one? And what makes cottages so uniquely beguiling? Divided into chapter by style of cottage, including historic, urban, cottage industries, contemporary and creative, each one will open with a main feature showcasing an exemplary cottage owned by a notable creative, designer or maker. The beautiful images will unlock their different aesthetics and explore the lifestyles that flourish within.

With enlightening interviews around thatching and cottage gardens, *Life Inside a Cottage* gives a wonderfully well-rounded view of what life looks like in these treasured spaces.

Nell Card is a former *Guardian* editor, now freelance writer, who regularly covers interiors, design and art for *The Observer*, *Financial Times*, *The Telegraph* and *Remodelista*.

Rachel Vere is an art director and prop stylist whose clients include *The Guardian* and *Observer*, *The Sunday Times*, Bloomsbury, Harper Collins, Phaidon, Pavillion and Hardie Grant.

- Original photography of unseen cottages from notable creatives
- Interviews with designers, architects and homeowners
- Full home tours



95

The place Eleanor is referring to is a steep residential road in Forest Hill, South East London. The cottage occupies a tilted, triangular plot on a bifurcated bend. As you approach the house from the top of the hill, all you can see is a woven fence (a rarity given the urban context) and a low-slung, partially green roof. From the front it looks, according to Eleanor, 'very much like how a child would draw a cottage: totally symmetrical with a chimney in the middle, two windows, a door - even a cat in the window'.

The cottage has stood in this peculiar spot since the 1860s. Once part of a much larger estate, it is thought to have served as a gatehouse or outhouse. The main house at the centre of the estate was known as Observatory House and was built by a civil engineer and astronomy enthusiast who worked with Robert Stephenson on the construction of Britannia Bridge. In the 1920s, a local developer called Mr Christmas purchased the estate and parcelled up the land, commandeering the humble brick building and turning it into his site office as he oversaw the construction of numerous handsome family homes.

At some stage - presumably towards the end of the development project, perhaps as he was sweeping out his site office and sorting out the last of the paperwork - Mr Christmas decided to transform the humble brick building into a home for his daughter. She lived here until the 1950s, when it was sold to Basil and Peggy Restorick. (Peggy swam for Britain in the 1948 Olympic Games; a Pathé news reel from 1946 shows Peggy as an '18-year-old Beckenham girl' leaving her work at the bank to train in the local baths.) Eleanor and Peter purchased the cottage from the Restoricks' daughter, making them only the third owners to occupy this small, storied wedge of the city.

Today's custodians were drawn to the otherness of their diminutive home in 2019. They had recently sold their converted flour store behind Columbia Road and were looking at the modernist estates of South East London before they came to view this anomaly. 'It wasn't at all what we were going for initially', admits Eleanor, who runs her own weaving studio. 'But I think we were drawn to that, and the fact that it didn't feel like anything we'd seen before. I think we both like places that make you wonder what they're like inside - that give you no sense of what to expect.'

99



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[View on Edelweiss](#)



The House Rules

Patrick Williams

March 2026 | Hardcover | HOM003000

\$55.00 | 9781837833528

272 Pages | 10¼ x 12¼ in

Full-color Photography

A trailblazing British interiors practice that has become THE name in authentic period design.

The House Rules charts the evolution of Patrick Williams' design studio Berdoulat, and is a stunning visual exploration of his practice and meticulous approach to working with period buildings. From a 14th-century court house, to a Regency manor, through to a newly built extension to an Arts & Crafts home, Patrick Williams showcases sensitive period restorations that combine artisan techniques and heritage aesthetics with modern, sustainable sensibilities to create timeless historic interiors.

Patrick Williams is founder of Berdoulat, a design practice specializing in the restoration of period buildings. Included in *House & Garden*'s Top 100 Interior Design firms for eight years running, his work has been extensively featured in magazines and newspapers globally.

- Berdoulat has been included in House & Garden's Top 100 Interior Design firms for eight years running
- Patrick's work has been widely shown in magazines such as *House & Garden*, *World of Interiors*, *Vogue*, *Architectural Digest*, *Elle Decoration*, as well as newspapers globally
- Includes stunning reportage photography of the artisan makers of Berdoulat's furniture design

I first met Tobias when working on the restoration of a town house in Bath, where we'd re-introduced a set of servants' bells below stairs. I had made-up names for the various rooms that the bells related to, and these were to be printed above each corresponding bell. I had recently seen an example of servants' bells with the names of the rooms painted beneath in a really beautiful font at nearby Dyrham Park. Tobias was familiar with the font and told me that in his time as a sign writer, he had come across a certain "S" used in Bath, that had a slight lean to it. We decided it would be lovely to introduce this "S", and were both very pleased with the result. I've come to realise that certain people get extremely excited about fonts, and he and I often have lengthy discussions about the treatment of a serif, or an indication of note, sending pictures of such things to each other.

I was thrilled to meet someone so youthful, immersing himself in the ancient craft, with such passion and enthusiasm. Being a World Heritage Site, Bath provides a steady stream of work for signwriters, as there are strict planning policies in place in relation to signage. It is, for example, illegal for an estate agent to put up a for sale sign on the outside of a building, and neon is well and truly banned in the centre of the city.

Tobias was in much demand from us when we came to restoring the interior and facade of our shop. We were lucky that the 19th century signage above the counter remained in very good condition. Tobias explains the complex technique in their manufacture:

"Signs like this are produced employing a sponge applicator and coloured dyes. First the negative space would have been primed with a mix of mineral pigments known as 'epithum', to ensure a perfect white glass must be ground and then, once a fingerprint would mirror the action from the lithographer and used to rub the surface. Now the glass window is rubbing would have been applied with a wet sponge, which in a sense, this time a mixture of epithum and water, to cover the desired scene. A



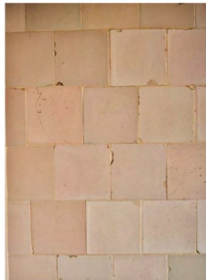
The House Rules



Part 2

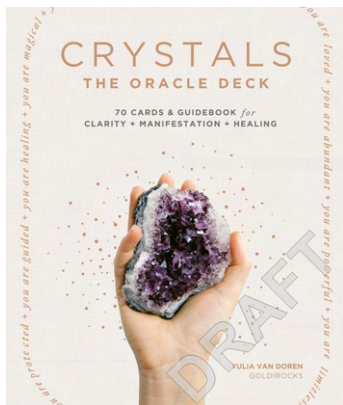
Station

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London House Rules of 1801: contemporary signwriting art. 18
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Crystals: The Oracle Deck

70 Cards & Guidebook for Clarity

+ Manifestation + Healing

Yulia Van Doren

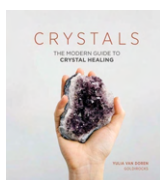
April 2026 | Paperback | OCC004000

\$32.50 | 9781837834211

160 Pages | 5¼ x 6½ in

Full-color Photography and Illustrations

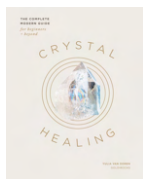
[View on Edelweiss](#)



Crystals

9781787130357

\$14.99 | Hardcover



Crystal Healing

9781837830794

\$29.99 | Hardcover

Discover the transformative power of *Crystals: The Oracle Deck*.

Designed to help you connect with your inner wisdom, this oracle deck will guide you to harness the healing energy of crystals.

Whether you're a devoted crystal enthusiast or just beginning your journey, *Crystals* offers profound insights and spiritual guidance. Each beautifully crafted card provides the clarity your spirit craves, inspiring you to move forward with confidence, manifest your dreams and learn to trust your own intuition.

From Amethyst to Rose Quartz, Moonstone to Jade, every crystal carries a unique message to support your personal growth and healing journey.

Yulia Van Doren is one of the innovators of the modern holistic wellness movement. Her first book, *CRYSTALS: The Modern Guide to Crystal Healing*, pioneered a new concept in crystal healing with its unique combination of modern design and an accessible style. Yulia is the founder of the trendsetting crystal brand, Goldirocks (@goldirocks.co).

- This oracle deck combines the magic of crystals with simple rituals
- Centre yourself and find quiet and mindfulness with this healing deck helping you gain spiritual clarity over your life
- The cards offer instant guidance, while the booklet presents insights into the symbolism of each crystal
- This is the fourth publication for Yulia Van Doren. Her debut book, *Crystals*, has sold over 100,000 copies

Care

BLESS + ATTUNE

When you first use your oracle deck - or anytime you wish to intentionally reconnect your energy with it - hold the cards in one hand and a favorite crystal in the other. Close your eyes and say: *May this deck be a clear channel for truth and magic.* Take a deep breath, and feel the energy settle. Your deck is now attuned to you.

CLEANSE + CHARGE

If your deck ever starts to feel cloudy or energetically off, place it on an indoor windowsill overnight with a favorite crystal on top. After a night of soaking in moonlight, it will wake up ready to work fresh magic.

SHARE THE MAGIC

I love letting others use my oracle decks! I don't hold beliefs about not letting others touch my magical tools. But this is *your* deck, magic maker, so set any boundary around it that feels just right to you.



Amazonite



MAGIC

LET TRUTH FLOW
YOUR VOICE IS MEDICINE
COURAGEOUS EXPRESSION

AFFIRMATION

"I bravely share my truth"

CRYSTAL MESSAGE

UPRIGHT

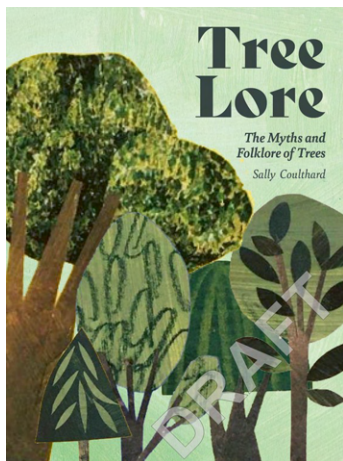
"Your truth is powerful. Your voice is needed. Amazonite appears when it is time to speak clearly and wholeheartedly. To yourself, to others, to the world. What is rising in you? What is ready to be said? Let it come through. You don't need to say it perfectly, you only need to say it as honestly as you can. True expression is liberating - each time you speak from your core, you're not only claiming your own truth and power, you're creating ripples for others to do the same. This is how your voice becomes a change-making current, powerful enough to carry others forward with you in truth."

REVERSED

"Truth doesn't always arrive in full sentences. Sometimes it begins as just a hint of a feeling, a ripple under the surface. Amazonite reversed is here to reassure you: You don't need to rush your voice. This is a time to listen inward, and honor what is still taking shape. Stay close to what feels true, even if it has not yet found its words. It will. You will. When the right moment comes, your voice will carry exactly what needs to be said. And it will be a gift - not only for you, but for everyone who hears it."

EXTRA MAGIC: CRYSTAL PRESCRIPTION

If you own Amazonite, hold it to your throat and speak - or sing - its affirmation with full-throated power.



[View on Edelweiss](#)



Bird Lore
9781837833061
\$21.99 | Hardcover

Tree Lore

The Myths, Folklore and Meaning of Trees

Sally Coulthard

May 2026 | Hardcover | NAT034000

\$21.99 | 9781837836321

144 Pages | 5¼ x 7¼ in

Full-color Illustrations

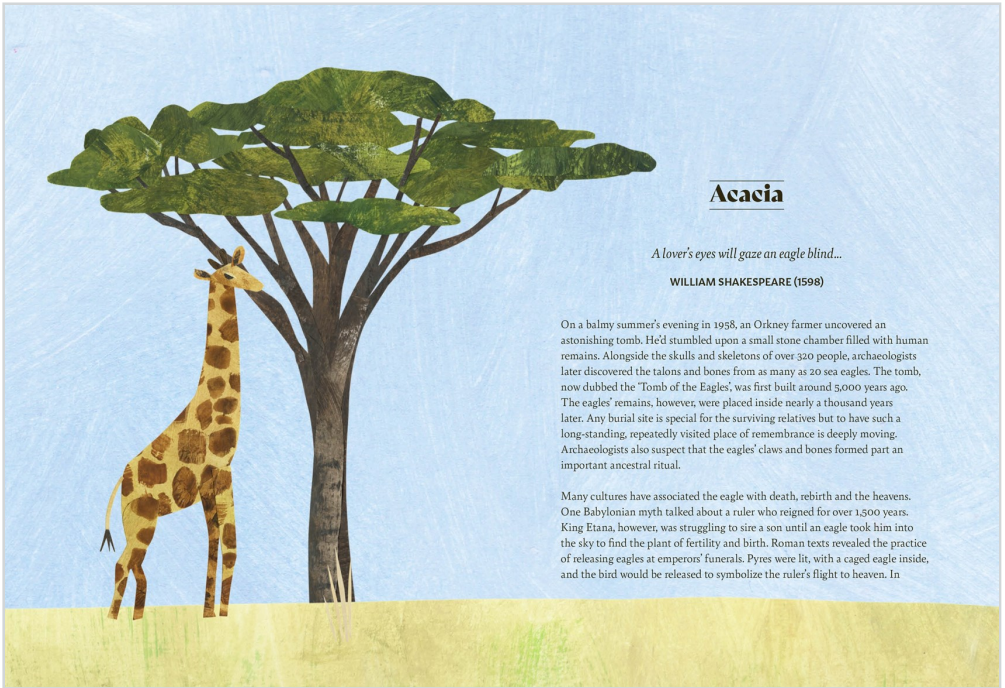
From druids' oaks to deadly yews, tempting apples to erotic peaches, humanity has, for thousands of years, imbued trees with spiritual and superstitious meaning.

Trees have deep roots in our folklore and mythology. From strength and resilience to shelter and sustenance, we have taken each species' unique qualities and turned them into symbolism. In her new book, Sally Coulthard branches out into the world of tree folklore and finds an enchanted place where nature and legend intertwine. Whether it's lovers' trysting trees or festive firs, Sally explores 50 of the world's most iconic species and their intriguing myths. Discover the allure of medieval holly, how willow became a symbol of mourning or when the blackthorn became the witch's tree.

This beautifully illustrated book is more than just a guide to some of the world's best-known trees; it reveals the curious way we relate to the natural world around us. Blending botanical knowledge and cultural history, *Tree Lore* plants them firmly in the centre of the human story.

Sally Coulthard has been *Country Living's* 'The New Good Life' expert since 2018. She is also the best-selling author of over thirty non-fiction books about nature, rural history and craft, and loves to share her passion for the countryside through her writing, talks and interviews.

- Examining the lives, history and folklore of 50 well-loved tree species from across the world
- A beautifully illustrated gift for nature enthusiasts, with stunning artwork from Clover Robin
- This book shows you how to engage with the seasons, offering an antidote to the stresses of modern life



Acacia

A lover's eyes will gaze an eagle blind...

WILLIAM SHAKESPEARE (1598)

On a balmy summer's evening in 1958, an Orkney farmer uncovered an astonishing tomb. He'd stumbled upon a small stone chamber filled with human remains. Alongside the skulls and skeletons of over 320 people, archaeologists later discovered the talons and bones from as many as 20 sea eagles. The tomb, now dubbed the 'Tomb of the Eagles', was first built around 5,000 years ago. The eagles' remains, however, were placed inside nearly a thousand years later. Any burial site is special for the surviving relatives but to have such a long-standing, repeatedly visited place of remembrance is deeply moving. Archaeologists also suspect that the eagles' claws and bones formed part an important ancestral ritual.

Many cultures have associated the eagle with death, rebirth and the heavens. One Babylonian myth talked about a ruler who reigned for over 1,500 years. King Etana, however, was struggling to sire a son until an eagle took him into the sky to find the plant of fertility and birth. Roman texts revealed the practice of releasing eagles at emperors' funerals. Pyres were lit, with a caged eagle inside, and the bird would be released to symbolize the ruler's flight to heaven. In



Crabapple

This elegant bird is distinguished as a sort of beau among the feathered tenants of our woods by the brilliancy of his dress...

ALEXANDER WILSON (1854)

Blue jays, like many other corvids, are as bright as buttons. Recent work on avian cognition has shown jays to be exceptionally smart and curious, with researchers dubbing the bird 'feathered apes' for their superior intelligence. While modern experiments have established that jays are expert mimics, quick learners and opportunistic thieves, many indigenous American groups have long viewed the blue jay as a charismatic, morally ambivalent trickster. These two opposing sides of the jay's character – a bird viewed as both clever but also bold, mischievous and entertaining – represented something central about contradictions within the human condition. For the Tlingit people of the northwest coast of North America, the blue jay was known both as the 'camp robber', but also a helpful watchman, who could raise the alarm if danger approached. The Tlingit also admired the bird's cobalt plumage and chatty nature; in Tlingit mythology, the raven told the blue jay: 'You will have very fine clothes and be a good talker.'

Early Western attempts to describe the blue jay often blended admiration at the bird's pugnacity, and horror at its ability to attack fellow birds. Published in the middle of the eighteenth century, one journal – *The Western Miscellany* – described the blue jay as plucky enough to take on even an owl, especially with the help of its 'feathered fraternity'. Ganging together with its avian companions, a blue jay was said to intimidate birds of prey with all the fearless 'virulence of a Billingsgate mob', while crashing through the woodland, 'spreading alarm and sorrow all around him'. Other American literature also



[View on Edelweiss](#)



Into the Fungarium

A Spellbinding Coloring Book of Fantastical Fungi

Anna Tromop

February 2026 | Paperback | GAM020000

\$12.99 | 9781837836352

96 Pages | 8¼ x 9¾ in

Black and White Illustrations

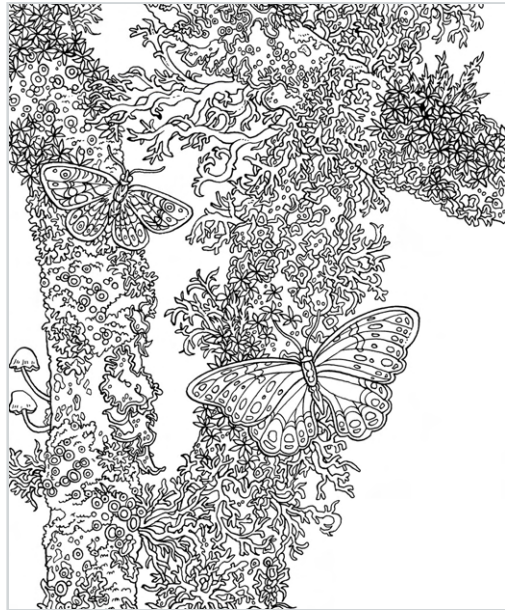
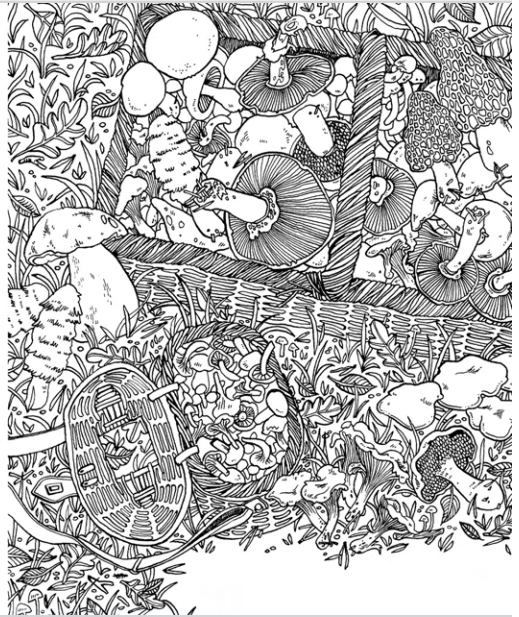
***Into the Fungarium* is the perfect activity book for autumn, containing 50 enchanting forest scenes to color in.**

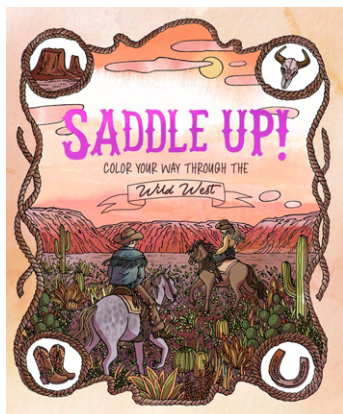
Within the forest lies a world of intrigue, where all kinds of mushrooms and toadstools can be found – from the edible, unassuming mushrooms we eat every day to the fantastical white-spotted toadstools where fairies are said to live. Then there are the medicinal and mind-altering mushrooms, and even the poisonous and deadly. In this enchanting coloring book, discover 50 intricate scenes packed with every fungi you can think of.

Let your imagination run wild as you color in all kinds of weird and wonderful mushrooms. Will your creations be lifelike and botanical, or a technicolor dream? The choice is yours...

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

- Will appeal to fans of intricate coloring books like the Johanna Basford's *Enchanted Forest*
- Mushrooms are everywhere! This gorgeous coloring book lets you color them in your style, whether that's with realistic autumnal shades or vibrant, fantastical hues
- Contains information about each new species so you can learn as you color





[View on Edelweiss](#)



Saddle Up!

Color Your Way Through the Wild West

Anna Tromop

December 2025 | Paperback | GAM019000

\$12.99 | 9781837836994

96 Pages | 8¼ x 9¾ in

Black and white line illustrations throughout

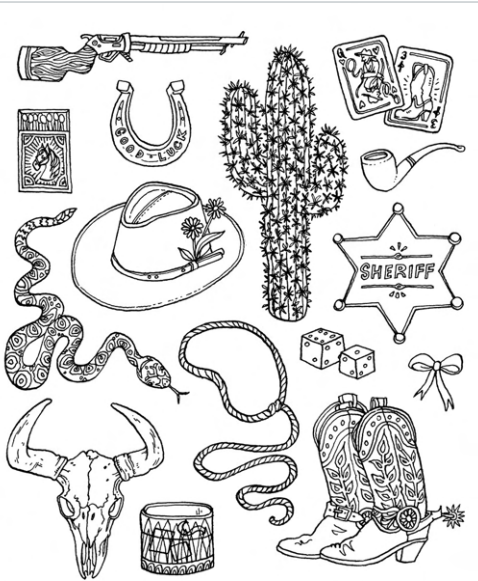
Yeehaw! Get ready to unleash your inner cowboy as you bring color and life to the pages of this must-have coloring book.

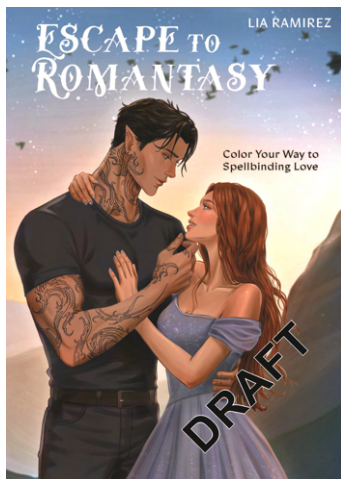
Packed with 92 black-and-white line drawings for you to get creative with, work your way through dreamy vistas, covetable cowboy outfits and swoon-worthy romance scapes, adding your own personal touch with the dash of a pencil.

Saddle Up! Color Your Way Through the Wild West is the perfect companion to help bring your biggest fantasies to life. From badass saloon girls and dusty ranches to orchards full of horses (and hunks), get your honky tonk fix and bring your own story and magic to every page.

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

- Cowboy romance books are dominating the fiction market, with authors like Elsie Silver, Lyla Sage, Paisley Hope and Hannah Grace publishing chart-topping series
- High-end illustrations that showcase the best and most popular tropes from the genre
- Bright, eye-catching, stylish package will make it an inexpensive gift or self-purchase





[View on Edelweiss](#)



Escape to Romantasy

Color Your Way to Spellbinding Love

Lia Ramírez

April 2026 | Paperback | GAM019000

\$12.99 | 9781837837175

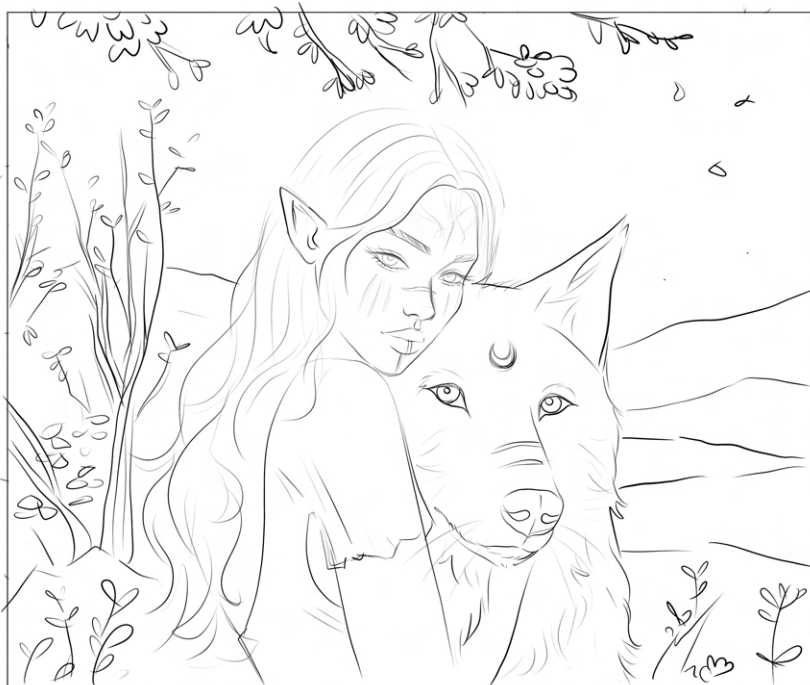
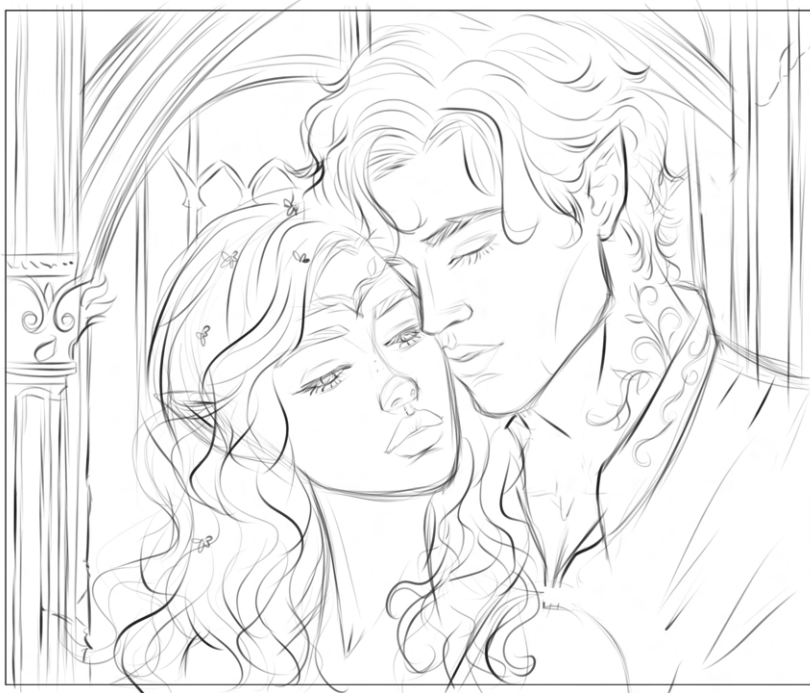
96 Pages | 8¼ x 9½ in

Black and white line illustrations throughout

Dive headfirst into the world of romantasy with this stunning coloring book, bursting with the genre's most popular tropes. Packed with classic romance and fantasy scenes, color your way through enchanted kingdoms, bring life to dragons and werewolves, and make enemies to lovers glow with vivid colors. Influencer and illustrator Lia Ramirez leaves no stone unturned in this spellbinding book, covering the most popular iconography including clandestine lovers, fabled forests and mythical beasts. Whether you're new to the genre or an inveterate romantasy fan, this addictive coloring book will have you reaching for your pens and pencils at every single page.

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

- Romantasy is an ever-growing genre with a huge audience
- Highly-detailed, bespoke illustrations from an expert with the bonus of having a large social media platform
- Coloring books are seeing a big resurgence, so this book is very timely!





[View on Edelweiss](#)



Cookie Love

20 Cookie Recipe Cards

Jean Hwang Carrant

March 2026 | Cards | CKB021000

\$19.99 | 9781837836543

20 Pages | 5 x 5 in

Full-color Photography

Learn how to make the ultimate cookies with these 20 adorable cookie recipe cards, delivered in a box, straight to your door!

Owner of a cookie shop in Paris, Jean Hwang Carrant is an expert cookie-maker and flavor maestro. Whether you are looking for a tried and tested classic or a cookie with more unusual flavors, these cards have you covered. From favorites like Choc Chip and Snickerdoodles to Matcha, Chilli-Chocolate and even Beer flavored cookies, you'll always have a card up your sleeve when the sweet-treat cravings hit!

Jean Hwang Carrant grew up in Kansas, but, after falling in love with a Frenchman, moved to Paris where she now lives, making handmade, chewy cookies in her shop in the 2nd arrondissement.

- 20 different, delicious cookie recipe cards – from the classics to the creatives, including Pistachio, Honey, Peanut Butter, Choc Pecan Cranberry, Matcha, Ginger and M&Ms!
- Super easy instructions that anyone could follow
- Mouth-watering photography – every recipe looks so good, you will want to try them all!



CHOC CHIP

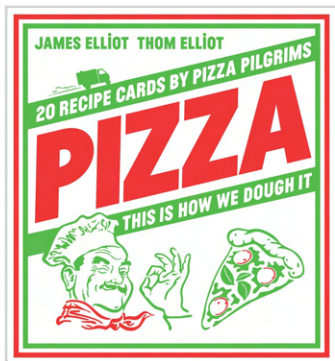
preparation: 20 minutes

baking: 15 minutes

makes: 25

225 g (8 oz/1 cup) slightly salted
butter, at room temperature
200 g (7 oz/packed ¾ cup) dark
or light brown sugar
90 g (3¼ oz/½ cup) caster
(superfine) sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon bicarbonate of soda
(baking soda)
1 teaspoon salt
400 g (14 oz/3 cups) plain
(all-purpose) flour
120 g (4 oz/¾ cup) chocolate chips

- Preheat the oven to 140°C fan/160°C (320°F/Gas mark 3).
- Cream the butter and sugars until well blended. Add the eggs, vanilla extract, bicarbonate of soda, salt and flour.
- Once well combined, stir in the chocolate chips. Form the dough into balls, each about the size of a golf ball, and space them 7 cm (2¾ in) apart on a lined baking sheet.
- Bake for 15 minutes. Leave the cookies to rest on the baking sheet for 5 minutes and then allow to cool on a rack.



[View on Edelweiss](#)



Pizza

20 Recipe Cards by Pizza Pilgrims

Thom Elliot and James Elliot

March 2026 | Cards | CKB064000

\$19.99 | 9781837836376

20 Pages | 5 x 5 in

Full-color Photography

Everyone loves pizza, right? Saver of parties, empty fridges and hangovers the world over – pizza has come to the rescue of the human race more times than is worth counting. So, if you can't imagine your world without dough, cheese and tomato, then these are the cards for you.

With 20 delicious recipes, learn how to make the greatest Neapolitan pizza dough, the perfect San Marzano tomato sauce and add your favorite toppings, from Double Pepperoni and Spicy Honey to Carbonara and more. What's not to love?

Brothers **Thom** and **James Elliot** ditched their jobs in 2012 to go on a life-changing pilgrimage to Naples, the home of pizza, to learn how it's done from the source. Back in the UK, they set up a market stall in Soho selling pizza from the back of their trusty Ape van. **Pizza Pilgrims** now run 20 pizzerias (and counting) across the UK serving award winning Neapolitan pizza to thousands of people every day.

- 20 delicious pizza recipes in a giftable package
- Pizza Pilgrims are a household name, with 20 restaurants across the UK
- Over 5 billion pizzas are consumed worldwide each year



Smoked Napoli

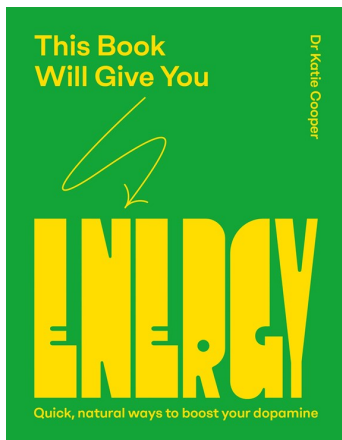
This pizza still confuses us but we love it. It essentially involves putting all the saltiest ingredients on one pizza! We don't really understand how but the result is not overly salty. It's magic really.

INGREDIENTS

1 ball of Neapolitan pizza dough
80g (3oz) tomato sauce
4–5 basil leaves
a grating of Parmesan
1 tbsp good-quality olive oil
3 smoked anchovy fillets,
split lengthways
1 tsp capers
9 pitted black olives
80g (3oz) fior di latte mozzarella,
torn or sliced
a good pinch of dried oregano

METHOD

1. Preheat the grill (broiler) to its highest setting. Place a large, ovenproof frying pan (skillet) over a high heat and let it get hot.
2. Flatten and stretch the dough ball (see the Base card) to make a 10-inch pizza base.
3. Lay the pizza base flat in the hot, dry frying pan, then spoon the tomato sauce onto the middle of the pizza. Make concentric circles to spread the sauce, beginning in the middle and finishing $1\frac{1}{2}$ in from the edge, then add the basil, Parmesan and the olive oil. Drape the anchovies over the pizza, then top with the capers and olives.
4. After 1–2 minutes, add the mozzarella, then place the frying pan under the grill.
5. Once golden (1–2 minutes), sprinkle with the dried oregano and eat.



[View on Edelweiss](#)



This Book Will Give You Energy

How to Boost Your Dopamine Every Day

Dr Katie Cooper

April 2026 | Hardcover | SEL016000

\$16.99 | 9781837836154

112 Pages | 4¾ x 6¼ in

Full-color Illustrations

This brand-new gift series taps into an exciting and never-more prescient trend: moving away from screens and phone addiction and finding happiness, productivity and energy in the simplicity of the everyday.

In *This Book Will Give You Energy*, psychologist Dr Katie Cooper teaches the reader to adopt new habits through daily activities that will stimulate these essential brain chemicals, helping you reach optimum levels of serotonin and dopamine throughout the day. Divided into three sections focusing on the morning, afternoon and evening, this accessible handbook will include tips on improving your mood through sunlight, physical touch, exercise, gratitude practices and much more. There will be some journal prompts at the back to encourage the reader to log their own moods and observe how the books have helped. Small enough to pop in your bag and stylish enough to present on your bedside table, *This Book Will Give You Energy* provides the perfect dip-in-and-out toolkit to combat our increasingly busy lives and make you feel that little bit better.

Dr Katie Cooper is a published author and psychologist, with a doctorate in Counselling Psychology from City University London. After developing an interest in nutrition and neuroscience, she helps her clients to find accessible ways to boost their mental health beyond the traditional means of medication and talking therapies.

- Scientifically supported, easy-to-implement tips
- Comprehensive but unintimidating approach to improving your mood and overall mental health
- Morning/Afternoon/Evening structure of the books makes it easy for readers to incorporate the tips into their daily routines
- Bright, mood-boosting packaging and small size makes these books perfect for a self-purchase or gift



Motivation and Energy

Having energy and feeling motivated is the driving force of life. It is what steers us towards future gains and goals, in both the immediate and not so immediate future. Back when time began, this force of life is what kept mankind alive, it kept us searching for and gathering up resources like food and shelter so that we could stay alive. Nowadays the drive is a bit different. With the essentials of life, (for most), largely already at their fingertips the drive and energy to move forward is largely driven with a desire for rewards and gains of a different kind like pleasure, satisfaction and achievement.

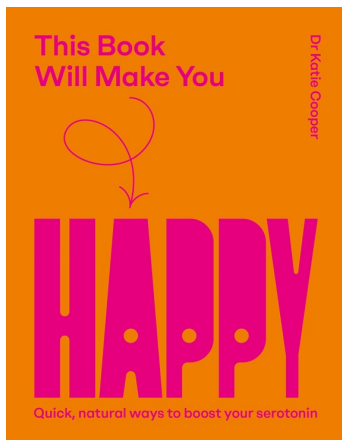
So what causes this drive for life? How does it come about? Well the chemical in the brain that is associated with motivation and energy towards goals is known as Dopamine. Most of us will be familiar with this chemical, or neurotransmitter as these days it is talked about a lot on social media, especially in conjunction with neurodivergence, such as ADHD. Mistakenly at one point this chemical was described as the "pleasure molecule".

**LET
THE SUN
SHINE
IN...**

Activity

Get outside for 10-15 minutes. On cloudy days stay outside for another 10 minutes to get the same effect.

Tip: If it's difficult to get outside then sit by a bright window or use a 10,000 lux light therapy box.



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This Book Will Make You Happy

How to Boost Your Serotonin Every Day

Dr Katie Cooper

April 2026 | Hardcover | SEL016000

\$16.99 | 9781837836161

112 Pages | 4¾ x 6¼ in

Full-color Illustrations

This brand-new gift series taps into an exciting and never-more prescient trend: moving away from screens and phone addiction and finding happiness, productivity and energy in the simplicity of the everyday.

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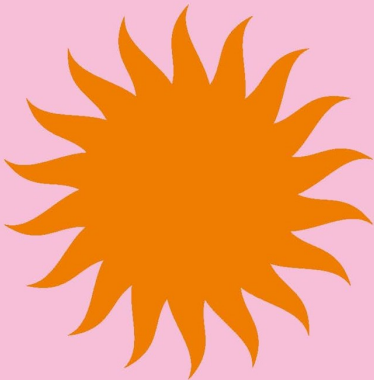
Dr Katie Cooper is a published author and psychologist, with a doctorate in Counselling Psychology from City University London. After developing an interest in nutrition and neuroscience, she helps her clients to find accessible ways to boost their mental health beyond the traditional means of medication and talking therapies.

- Scientifically supported, easy-to-implement tips
- Comprehensive but unintimidating approach to improving your mood and overall mental health
- Structure makes it easy for readers to incorporate the tips into their daily routines
- Bright, mood-boosting packaging and size makes these books perfect for self-purchase or gift

Brain Health & Serotonin

The brain, much like any other organ of the body, has and requires certain conditions and needs for optimal functioning. These biological realities of brain health influence our brain chemistry, and in turn our mental wellness. Brain chemistry is the complex interplay of neuro chemicals within the brain that influence how we think, feel and behave. Different ratios and levels of these chemicals are present at different times throughout the day. And whilst to our knowledge, there is no perfect combination or cocktail of chemicals in the brain for us all to aspire to, to be the happiest version of ourselves, we do know that chronic low levels of certain brain chemicals, like the neurotransmitter Serotonin, have been linked to lower levels of self reported happiness. Inversely increased levels of the NT Serotonin have been linked to individuals having better mood regulation and specifically feeling more in control of their behaviour when exposed to negative information. It is no surprise therefore that Serotonin, or the lack of it, has for a long time been implicated in psychiatric disorders such as

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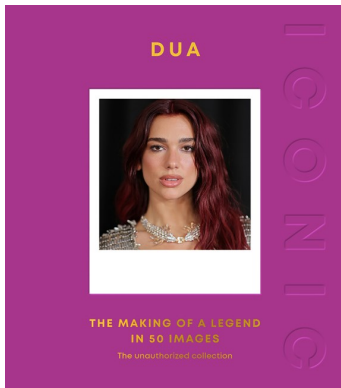


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Morning Tip Sunlight

Viewing sunlight as early as possible after waking, is one of the most important things you can do to get your day off to a great start. Light governs our sleep-wake cycle, so getting sunlight into your eyes first thing in the morning is a powerful signal to let your brain know it's time to switch on and wake up. On top of this exposure to sunlight stimulates parts of your retina that then trigger your brain to produce serotonin. So if you're looking to boost your mood for the day, get up and get outside! For those who may struggle to get outside first thing, consider investing in a bright light source like a SAD lamp, minimum 10,000Lux.

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[View on Edelweiss](#)



ICONIC: Sabrina
9781837834433
\$19.99 | Hardcover



ICONIC: Chappell
9781837834426
\$19.99 | Hardcover

ICONIC: Dua

The Making of a Legend in 50 Images
Quadrille

January 2026 | Hardcover | PHO023080
\$19.99 | 9781837836024
112 Pages | 6½ x 7½ in
Full-color Photography

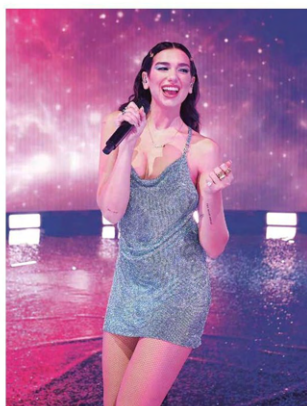
‘When you know your worth, you know what you want and what you don’t want.’

Dive headfirst into the world of ultimate pop sensation Dua Lipa in a vibrant celebration of the ‘Levitating’ icon’s most incredible moments to date. From her early beginnings in Kosovo to her first job working in a nightclub, you’ll learn all there is to know about the ‘Hotter Than Hell’ singer’s journey to stratospheric fame and global popularity, including her sold-out stadium shows, festival performances and internet-breaking fashion moments.

Packed with 50 gorgeous images accompanied by insights into her life, join the ‘Houdini’ megastar on a visual journey of her life so far. With husky vocals and slick dance moves, there’s no doubt this ‘New Rules’ performer is an unstoppable force in the music industry, making waves with her bold lyrics, on-point style and radical optimism. *ICONIC: Dua* proves her status as one of the most exciting new artists of her generation.

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

- Dua Lipa is one of the world’s biggest pop stars with an ever-growing fan base and countless musical awards
- Irresistible, stylish packaging, making the perfect gift or self-purchase
- Series will appeal to a wide demographic: from young people who have grown up with these artists to more seasoned admirers of pop music and culture



A NEW KIND OF CONCERT: STUDIO 2054

Due to the COVID-19 lockdown, Dua couldn't take her new album out on tour right away, so instead she held a livestreamed concert called 'Studio 2054', which was described as a 'brand-new multi-dimensional live experience'.⁵⁰ Its name was inspired by the legendary New York City nightclub Studio 54.

The show was streamed live from London, with the dancers, acrobats and entire film crew forming a 'bubble' for their weeks of rehearsal time to comply with COVID restrictions. The show included guest appearances (some in person, some virtual) from stars including Elton John, Miley Cyrus, Kylie Minogue, Bad Bunny and P!nk, and played out on creative sets emulating lounge dressing rooms, dive bars and roller discos.

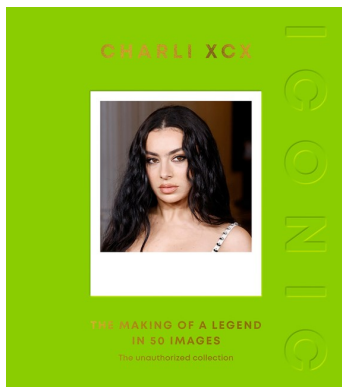
Lasting just over an hour, the concert was packed with hits and duets, and was thought to have achieved more than 5 million global views.



'I'VE ALWAYS LOVED
DRESSING UP. I LIKE HOW
POWERFUL FASHION
MAKES ME FEEL.'⁵¹

ON THE CATWALK

Dua has long been associated with fashion house Versace, wearing their looks at awards ceremonies and at the Met Gala, but in September 2021, she made her catwalk debut, opening and closing Versace's show at Milan Fashion Week. For the opening walk, she wore a black skirt suit with cut-outs and oversized safety pins, while her closing outfit was a metallic pink top with a matching long skirt. She posed with Donatella Versace on the catwalk, and later wrote on Twitter: 'Such an honour to open and close the @Versace show tonight in Milan. A surreal moment I'll never forget. Donatella, you know I'll be your Versace girl forever.'⁵²



[View on Edelweiss](#)



ICONIC: Charli XCX

The Making of a Legend in 50 Images

Quadrille

January 2026 | Hardcover | PHO023080

\$19.99 | 9781837836017

112 Pages | 6½ x 7½ in

Full-color Photography

‘I’m Charli XCX. I make music for myself, not for anybody else.’

Embrace the world of pop visionary Charli XCX in a stunning collection of the ‘Apple’ singer’s most beloved and certainly most iconic moments of her career so far. Charting her early days making mix tapes in her bedroom to her defining an entire summer with the album BRAT, you’ll learn all there is to know about the ‘party 4 u’ singer’s boundary-pushing performances at festivals like Coachella, her unapologetic style and that remix with fellow pop queen, Lorde.

Bursting with 50 striking images paired with detailed insights into her life, this ‘Fancy’ performer has truly won the world over with her chart-topping anthems, honest lyrics and unforgettable world tours – and she’s not going anywhere. ICONIC: Charli XCX proves her status as one of the most exciting new artists of her generation.

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- Charli XCX is one of the world's biggest pop stars with an ever-growing fan base and countless musical awards
- Irresistible, stylish packaging, making the perfect gift or self-purchase
- Series will appeal to a wide demographic: from young people who have grown up with these artists to more seasoned admirers of pop music and culture



'A GREAT ARTIST TO ME IS MORE THAN THE SONGS, IT'S THE ENTIRE CULTURE AND THE SPACE THEY INHABIT.'²²

TRUE ROMANCE

April 2013 saw the release of Charli's debut full-length album, *True Romance*. Speaking to Music Radar about the inspiration behind the album, she said: 'After writing it and listening to the songs, I've come to the realisation that you really can't have a romance that's true without having all the other awful moments, where you cry and you're drinking about. But then you have those other moments when you're walking on a cloud [...] That's what the record is about: those moments when you're in agony [and] those times when you're in absolute ecstasy.'²³

A year later, however, Charli showed her penchant for constant reinvention when she reflected: 'I feel like throughout *True Romance* I was unsure of myself in terms of songwriting. Even though it was my voice, there were a lot of other voices on that record too. [...] It's quite a muted and shy album, really.'²⁴ As fans would see time and time again over the years that followed, Charli is relentless in her pursuit of creating the best possible sound for the moment.

Following the album's release, Charli headed back out on the road as the support act for UK pop star Ellie Goulding on her *Hazy Days* tour.

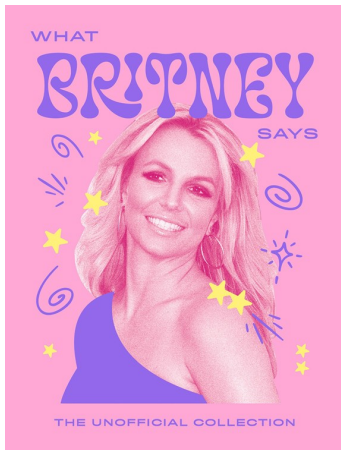
SNL TRIPLE THREAT

In November 2024, Charli appeared as the musical guest and host on *Saturday Night Live*, delighting the audience with her dry humour ('I'm a triple threat, which in England means I sing, I drink and I smoke'). She featured in several of the show's sketches, dressing up as a Karen-style housewife in a skit with Andy Samberg, portraying Victoria Beckham in an 'It Girl' Thanksgiving scene, and featuring in one of *SNL*'s fan-favourite 'Domingo' skits.

She also performed her hit '360', for which she was introduced by none other than Julia Fox, and the entire stage was taken up with a lime-green backdrop. She then wrapped up the night with a rousing rendition of 'Sympathy is a knife'.

It was an iconic end to an unforgettable year. Reflecting on her success, she told *Variety*: '2024 has not been a very restful year, for sure.'²⁵





[View on Edelweiss](#)



What Taylor Says
9781837833856
\$12.99 | Hardcover



What Harry Says
9781784887254
\$12.99 | Hardcover

What Britney Says

The Unofficial Collection

Quadrille

May 2026 | Hardcover | HUM020000
\$12.99 | 9781837834358
96 Pages | 4½ x 5¼ in
Full-color Illustrations

Britney Spears redefined what it was to be a pop star. *What Britney Says* is a celebratory and empowering collection of the icon's most inspirational quotes.

'You have to speak the thing that you're feeling, even if it scares you. You have to tell your story. You have to raise your voice.'

'Never doubt yourself. Never change who you are. Don't care what people think and just go for it.'

'I realised how powerful it can be when women defy expectations.'

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- Britney Spears has re-entered the cultural consciousness with the 2023 release of her autobiography
- Full of inspiring quotes
- A quote book with a fresh, modern style

WHAT

BRITNEY

SAYS



"My advice to you is to never ever lose your passion to dream."

STARTING

OVER

89

"Don't ever lose sleep over people who ruined your dreams."

A quote presented in a white, hand-drawn style font on a dark background. The text is enclosed within a cloud-like shape, with a crescent moon positioned above it. Small dots are scattered around the cloud, suggesting stars or distant galaxies.

WHAT

BRITNEY

SAYS



THE

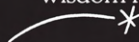
WOMAN

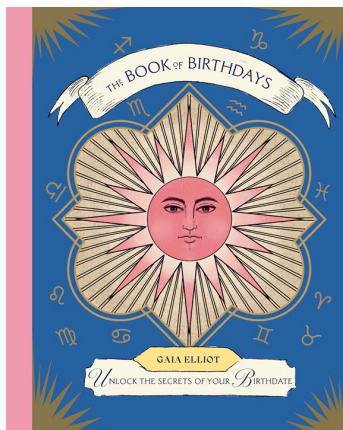
IN

ME

45

"When I first started, I didn't know what I was doing, but every day you learn more, and you gain more wisdom from that."





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The Book of Birthdays

Unlock the Secrets of Your Birthdate

Gaia Elliot

May 2026 | Hardcover | REF001000

\$19.99 | 9781837836987

384 Pages | 4¾ x 5¾ in

Full-color Illustrations

Dive into a fun-filled adventure of self-discovery with astrology and numerology.

Each day of the year is packed with unique astrological insights and fascinating numerological facts, handpicked for that special day. Uncover how you tackle life's twists and turns, spot your natural quirks, and discover new sides of yourself as you grow. See how you vibe with your nearest and dearest. *The Book of Birthdays* is your go-to guide for fascinating birthdate info about you, your partner, family, friends, and even your boss!

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon, and psychology.

- 366 revelations specific to each birthdate. Each reading incorporates astrological insights, numerology and a Tarot card reading specifically selected for that date
- An essential book for those wanting to discover key aspects of their personality and life's journey
- Provides intriguing birthdate information about lovers, family, friends and work colleagues

JANUARY 1ST

Insightful pioneer



As befits the first day of the year, the Roman god Janus could look backwards and forwards, and individuals born on the first day of the calendar year combine great insight with a Capricorn dedication to the upward climb of the year. You're also likely to show tenacity and a willingness to take the world in your stride, which means that, like the proverbial mountain goat, you're resilient when it comes to tolerating stress. This will stand you in good stead across many different career choices, where dealing with other people is a key feature – from retail, to teaching, to working in medical settings, you are well disposed to delivering under pressure. You're probably the first to volunteer to support others, whether through mentoring a colleague or babysitting a friend's child. This sort of equanimity means you're valued both at work and at home. In love, you can be quite a cool character, but kind, and, if you're really interested in someone, you're more than capable of playing a long game. Because a harmonious domestic life is important to you, once you've made a commitment, you're unlikely to change your mind.

Numerology

No. 1: A powerful entity and results-oriented force, all about initiating action and getting things done.

Tarot

Page of Cups: The suit of Cups is representative of our emotions and the youthful page isn't quite sure what to do with the contents of his chalice. You may sometimes wonder about the nature of your own feelings and should be reassured that over time these will mature and become easier to understand.

Birthday Twin

XXXXXXXXXXXXXXXXXX

16

JANUARY 2ND

Careful individualist



Your approach to life is unlikely to be like the rest of the herd as you tend towards a more individualistic approach. This is reflected in the choices you make, from the clothes you wear to the holidays you take. There's a carefulness about these choices, too, which suggests a thoughtfulness about how you want to live your life. Because of this, you may find that it takes time to find out what it is you really want to do as a career. Almost by a process of finding out what doesn't appeal, you will eventually find the right role for your talents. This may also mean working not in a large organisation, but for a small start-up where it's easier for your individuality to fit in. However, because of your diligent approach, you are likely to be a valued colleague whatever you choose. You probably take a similar approach to your more intimate relationships and even though people often say opposites attract, you will likely only really consider a life partner who has a similar take on life to your own.

Numerology

No. 2: Shows resilience and power in gentleness, often provides the role of mediator, and linked to psychic abilities.

Tarot

Ten of Swords: The Swords are about action and although this card depicts quite a violent image, it suggests that your actions shouldn't pin you down. Although decisiveness is generally valued, don't always feel obliged to act, because it's sometimes better to wait and see whether this is absolutely in your best interest.

Birthday Twin

XXXXXXXXXXXXXXXXXX

17

JANUARY 3RD

Astute charmer



There's something rather canny about those born on the third day of the first month and, like a lot of Capricorns, something very sure-footed about your approach to life. You have probably already learned that you can charm more flies with honey than vinegar, and this is often how you approach a problem, making you something of a smooth talker. Luckily, there is usually some substance behind your words, as you are astute enough to realise that you cannot fool people, especially when it comes to delivering at work, and your career is important to you. You're likely to find work in a role where you can manage people, possibly at quite a senior level, and your ability to graft really pays off here. Family means more than just blood relatives to you and your friends can often be of equal or even greater importance. That said, your most intimate relationships often arise from initial friendships because you value having a solid basis on which to build something as important as a family.

Numerology

No. 3: Creative with the gift of imagination and an ability to communicate through writing, art or speech.

Tarot

Queen of Wands: Wands are always depicted in leaf, and as such represent life and being rooted in something enduring. There's a strong and mature quality to this card, suggesting something quite solid that can be relied upon, much as those around you know they can rely on you.

Birthday Twin

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18

JANUARY 4TH

Charismatic explorer



Those born on this date have a tendency to go straight to the heart of things. Whether this is a problem or a journey, it's all the same. You probably tend to look outwards, taking a pragmatic and long-term view of situations, as if focused on a horizon that others can't yet see, which is a characteristic of Capricorn's view from the metaphorical mountain. Strongly grounded, you are someone who often enjoys a slower, more methodical approach to life, and are unfazed by more airy temperaments that appear, initially, to make faster progress. Your approach makes you well suited to those professions requiring attention to detail, such as research, editing or project management, within different arenas. If this sounds a little dull, remember that you can be highly effective across the most creative of industries and you are also blessed with a sense of fun that breathes life into the most mundane of tasks. All of which gives you an attractive charisma that will have many wanting to be your friend or lover. When it comes to your love life, your instinct is for monogamy and a secure base from which to explore.

Numerology

No. 4: Invested in the physical world, centred earth energy that is practical in application.

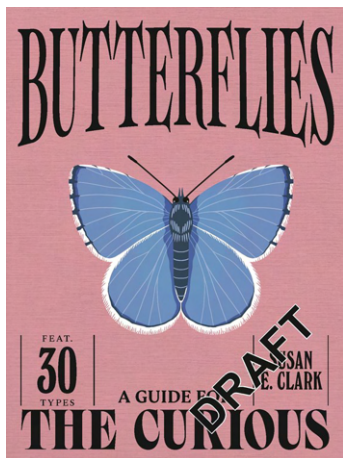
Tarot

Nine of Pentacles: The Pentacles represent our resources, and this particular card suggests an abundance of such a useful trait, which will aid you in self-sufficiency, financial independence and successful accomplishment. What's more, the value of joining forces to combine resources, and achieve more in partnership than alone, is also noted.

Birthday Twin

XXXXXXXXXXXXXXXXXX

19



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Bees

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Butterflies

Susan E. Clark

May 2026 | Hardcover | NAT005000

\$14.99 | 9781837836949

112 Pages | 4¾ x 6¼ in

Full-color Illustrations

As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way to boost our mental and physical health.

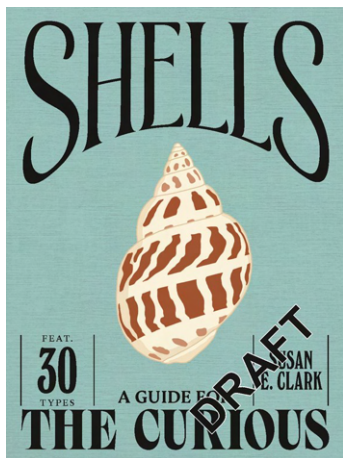
In *Butterflies*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the world of these wonderful creatures. In the first part of the book, you will learn fascinating facts about butterflies, from their classifications and life cycles to their place in art, mythology and psychology. The second part features 30 different butterfly species, each with a beautifully detailed illustration to help identify them.

There are countless opportunities to experience nature right on our doorstep, and *Butterflies* will encourage you to do just that.

Susan E. Clark trained as a biologist and is now a Wellness writer and the editor of *Resurgence & Ecologist* magazine. The magazine has been the flagship of the environmental movement for 60 years and is all about Nature, community, connection and loving the planet – along with everything we share it with – enough to take better care of it and them.

- Stylish gift book for all ages that will particularly appeal to design lovers
- 30 beautifully illustrated butterflies
- Connecting with nature is an easy way to boost mental and physical health





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May 2026 | Hardcover | NAT031000
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In *Shells*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to this wonderful world. In the first part of the book, you will learn fascinating facts about shells, from their classifications and history to iridescence and mythology. The second part features 30 different shell types, each with a beautifully detailed illustration to help identify them.

There are countless opportunities to experience nature right on our doorstep, and *Shells* will encourage you to do just that.

Susan E. Clark trained as a biologist and is now a Wellness writer and the editor of *Resurgence & Ecologist* magazine. The magazine has been the flagship of the environmental movement for 60 years and is all about Nature, community, connection and loving the planet – along with everything we share it with – enough to take better care of it and them.

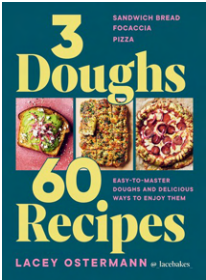
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- 30 beautifully illustrated shells
- Connecting with nature is an easy way to boost mental and physical health



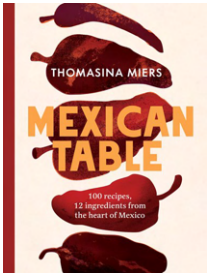


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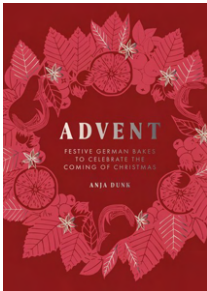
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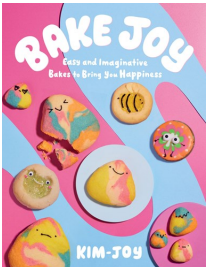
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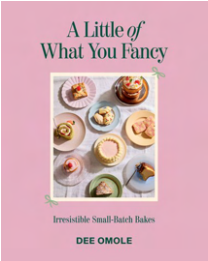


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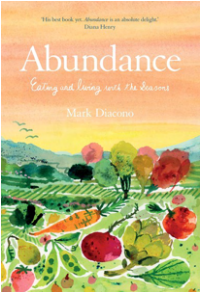
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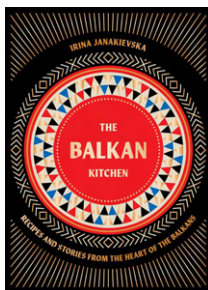


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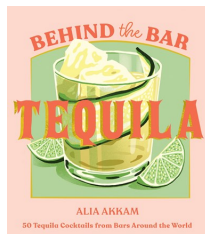
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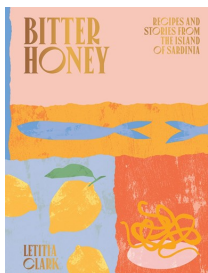
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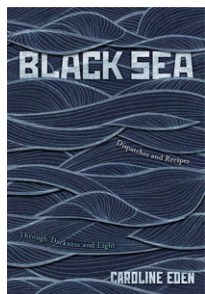
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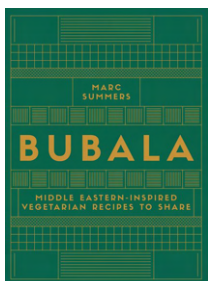
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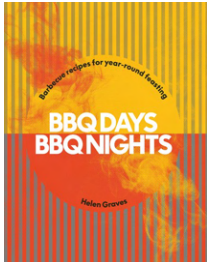


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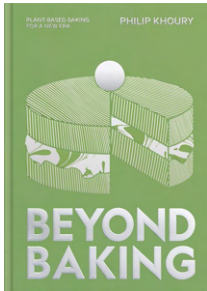




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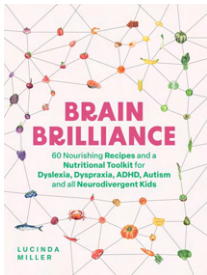
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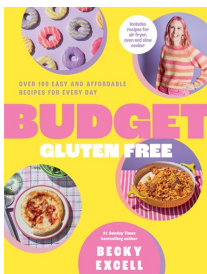
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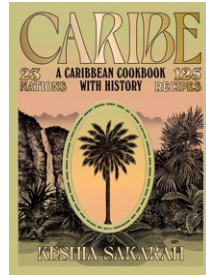




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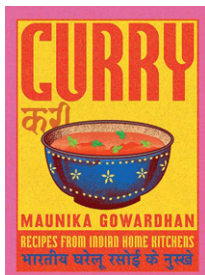
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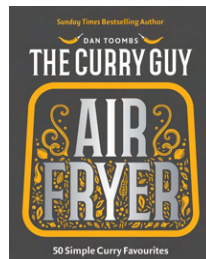
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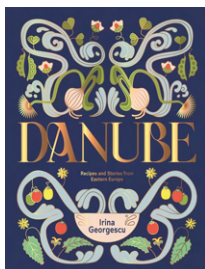
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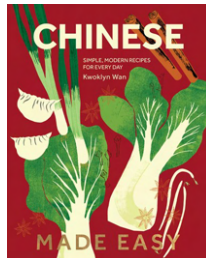
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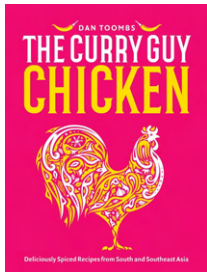
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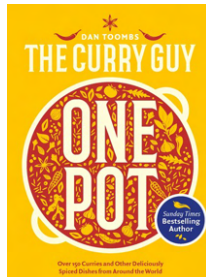
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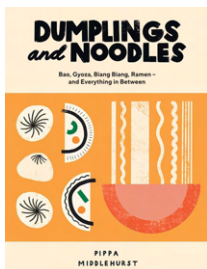
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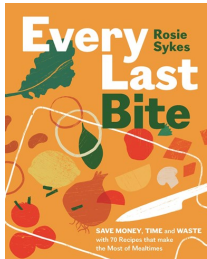
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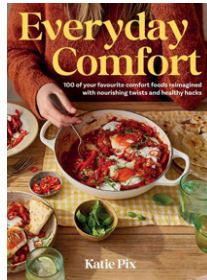
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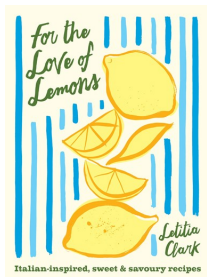
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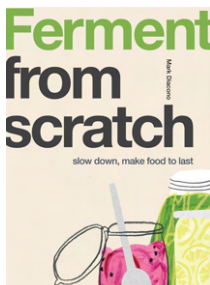


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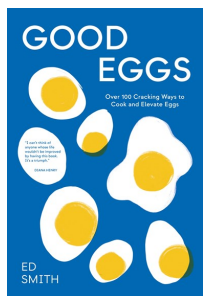
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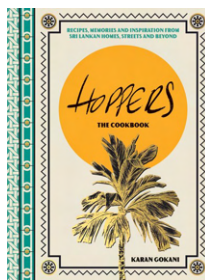
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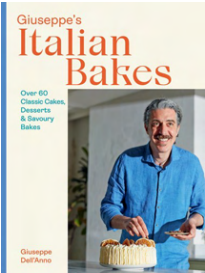


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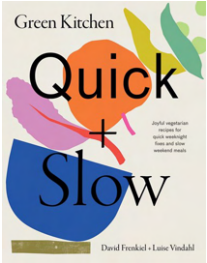
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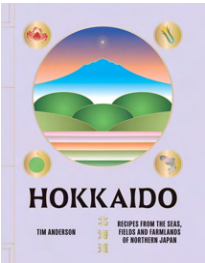
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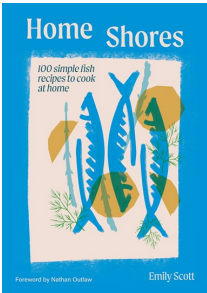
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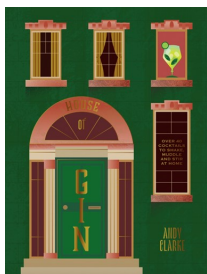


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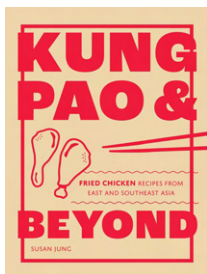
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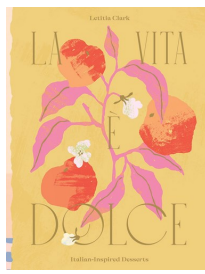
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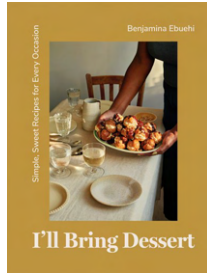


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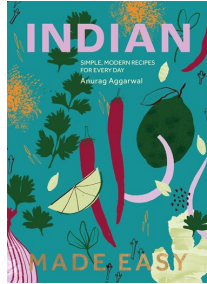
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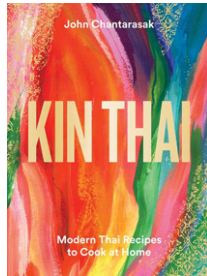
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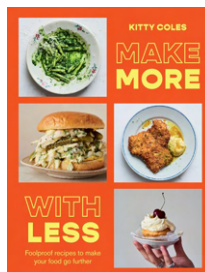


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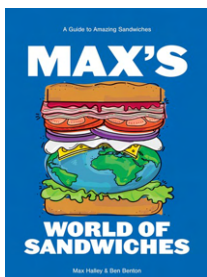




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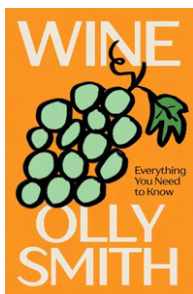
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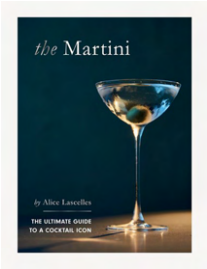


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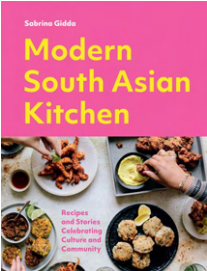
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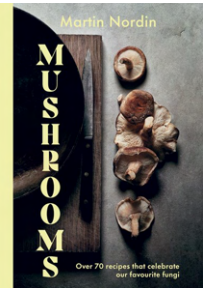
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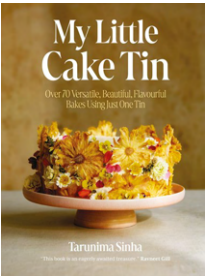
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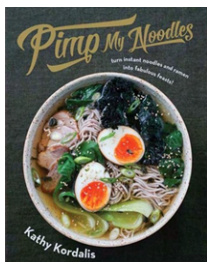
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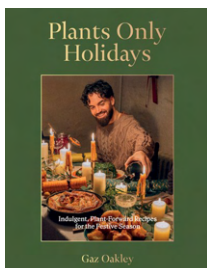
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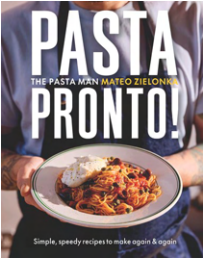




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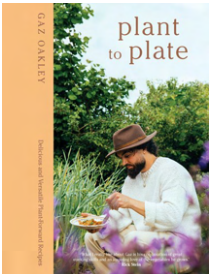
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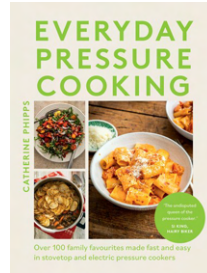


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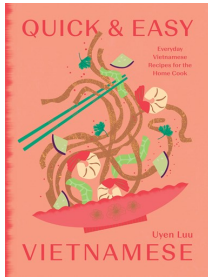




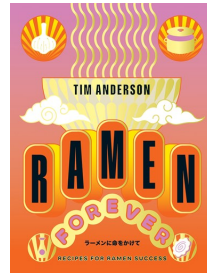
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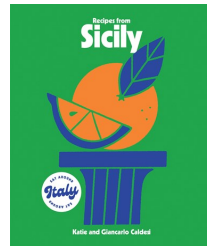
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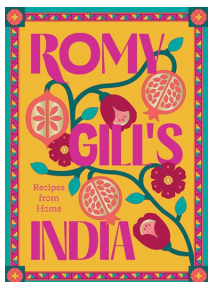
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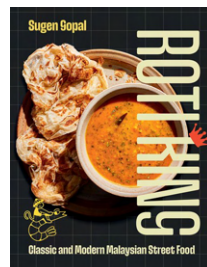
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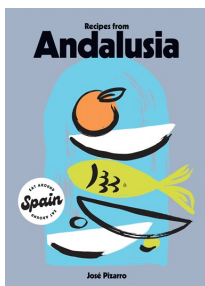
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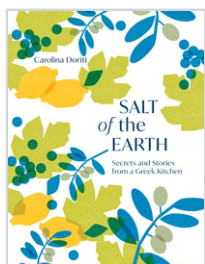
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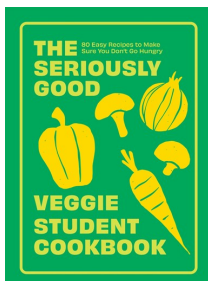
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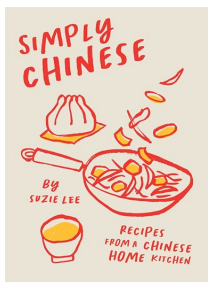
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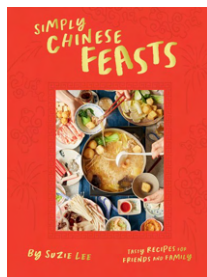
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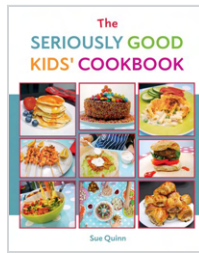
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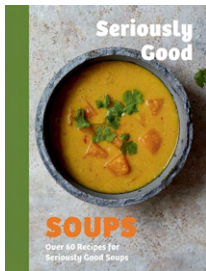
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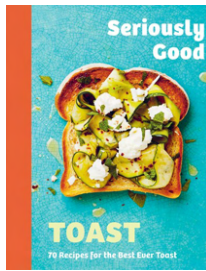
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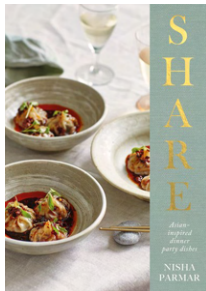
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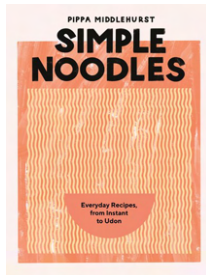
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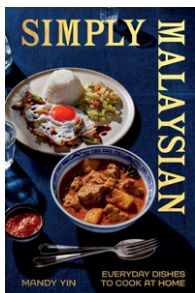
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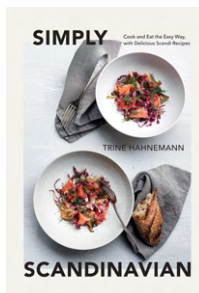
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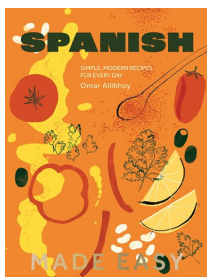
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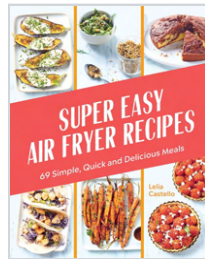
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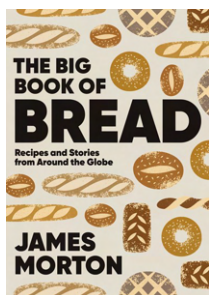


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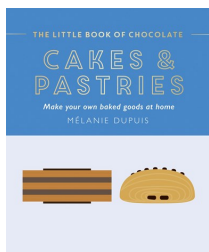
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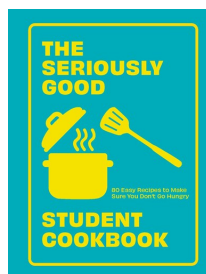


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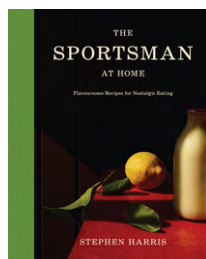
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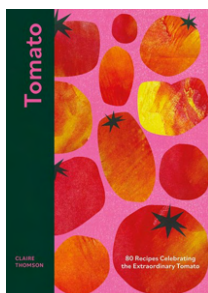
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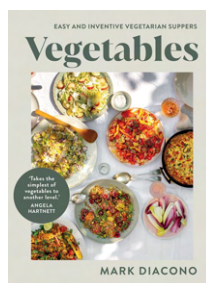
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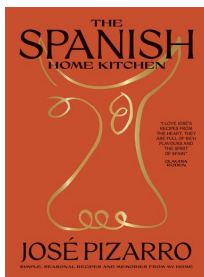
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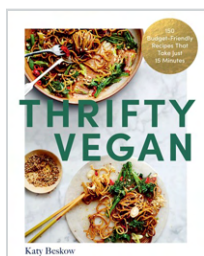
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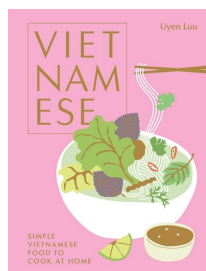


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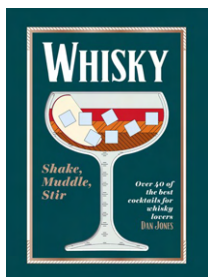




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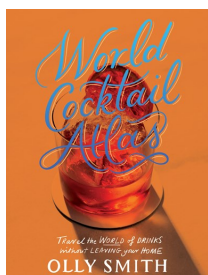
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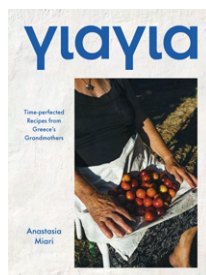
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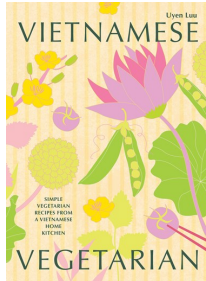


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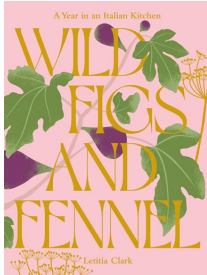




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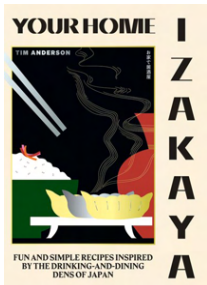
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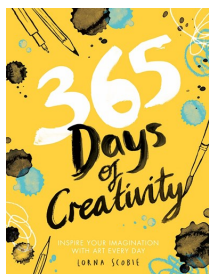
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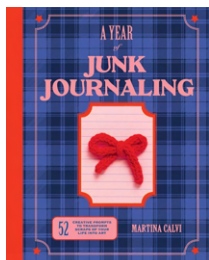
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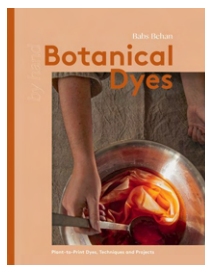
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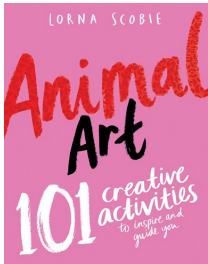
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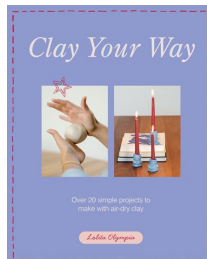
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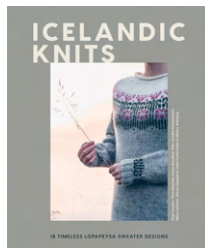
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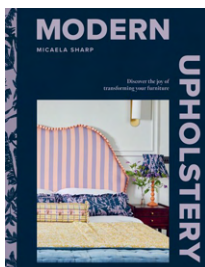




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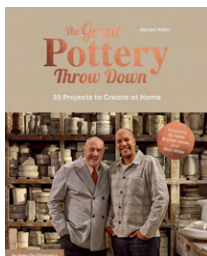


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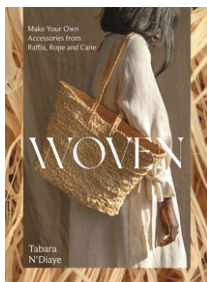
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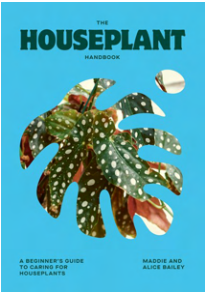


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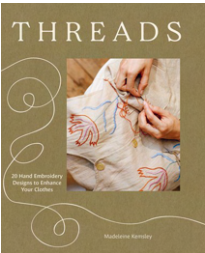




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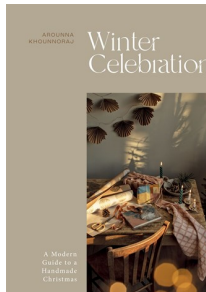
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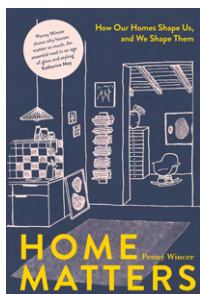
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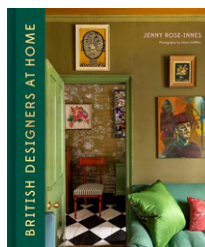
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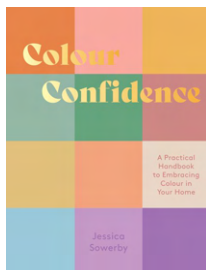
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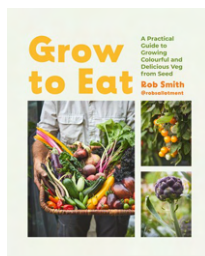
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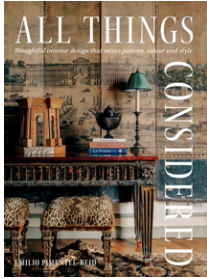


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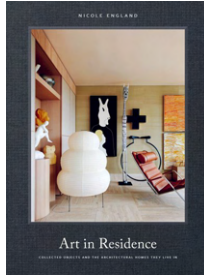


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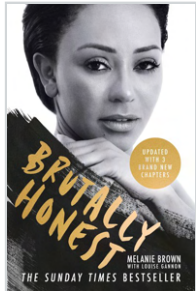




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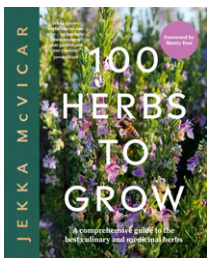
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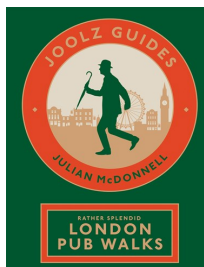
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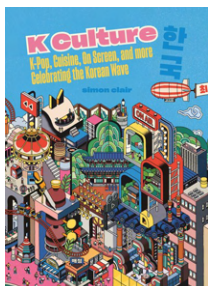


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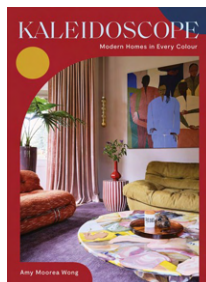


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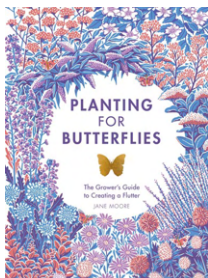
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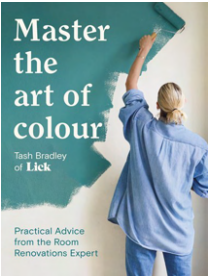


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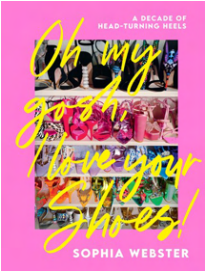




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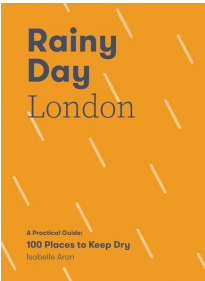
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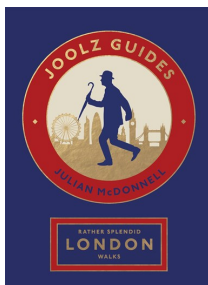


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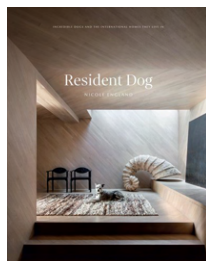




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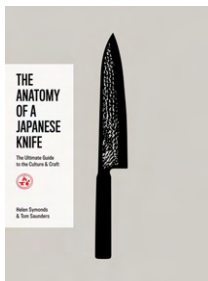
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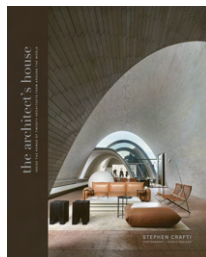
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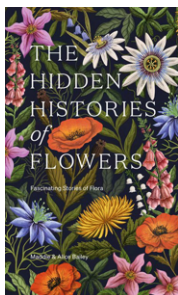
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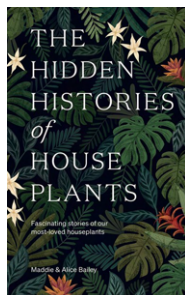
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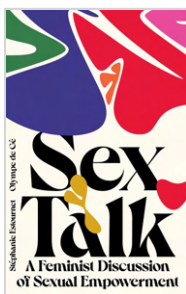
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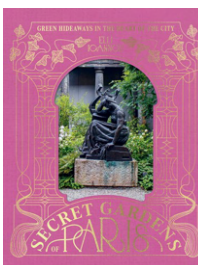
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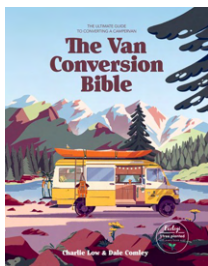


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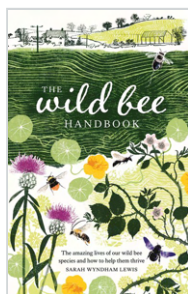


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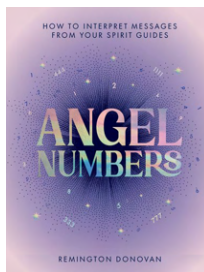
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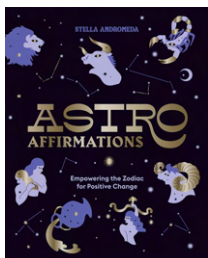
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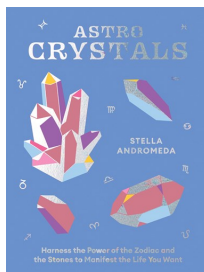
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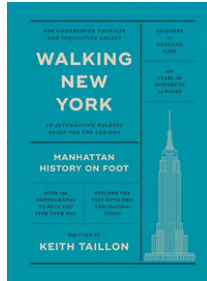


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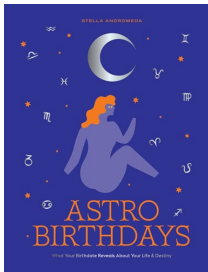
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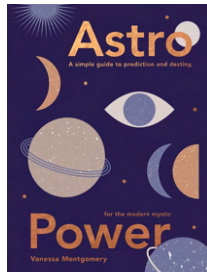
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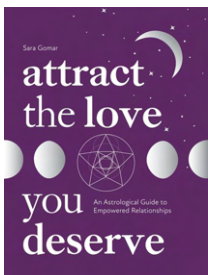
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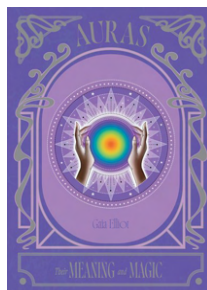
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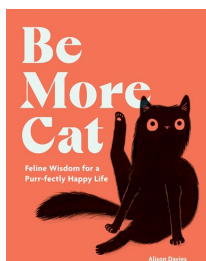


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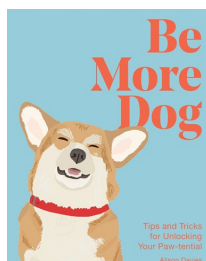


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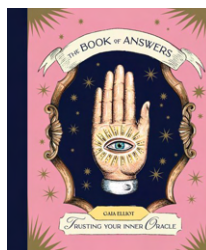
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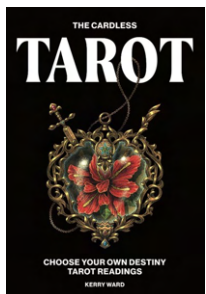
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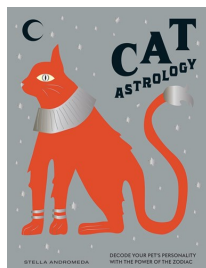
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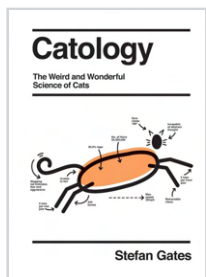
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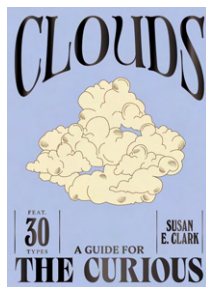
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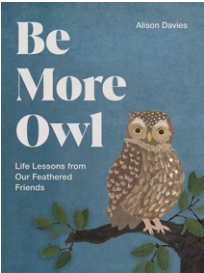


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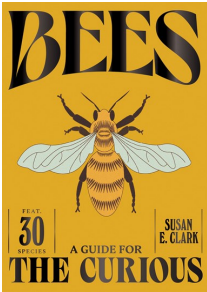


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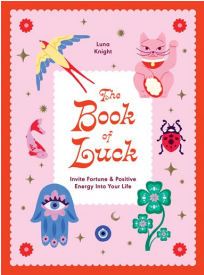




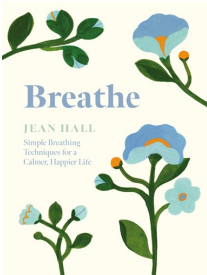
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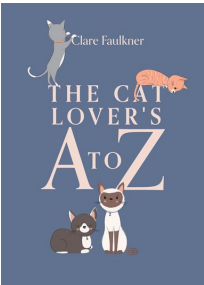
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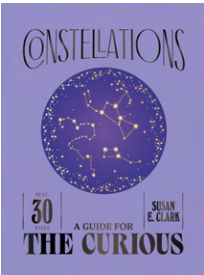
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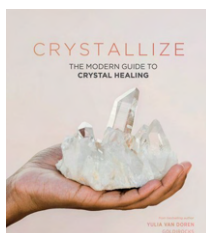


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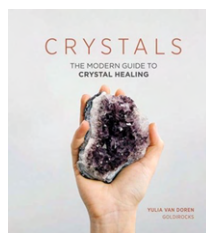


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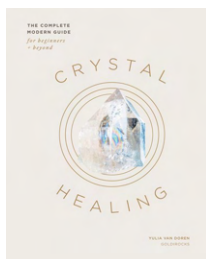




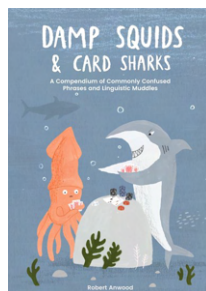
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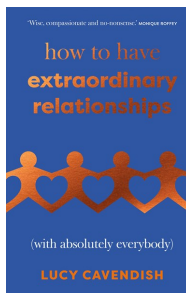
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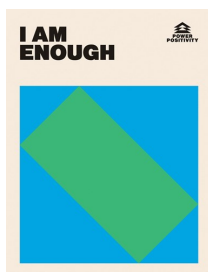


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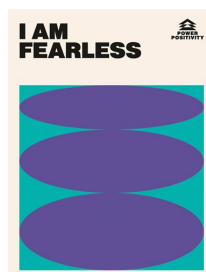


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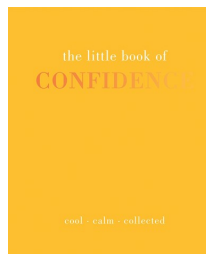
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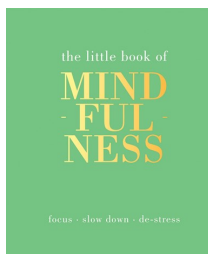
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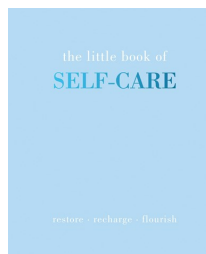
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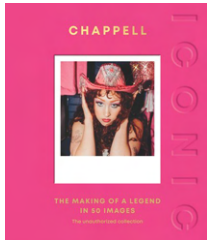




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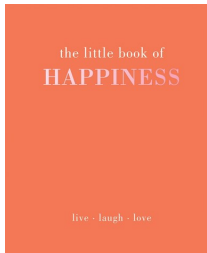
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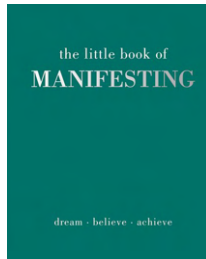
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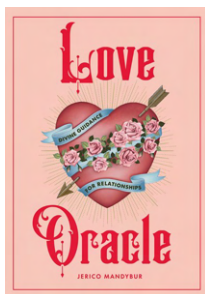


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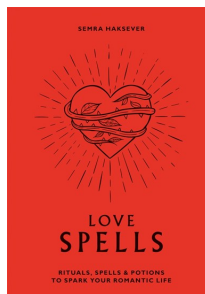




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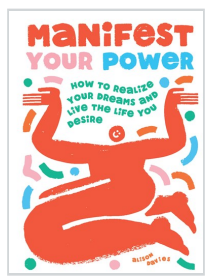
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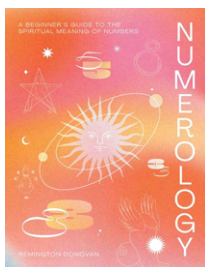
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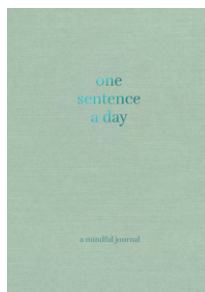
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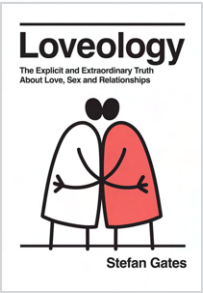
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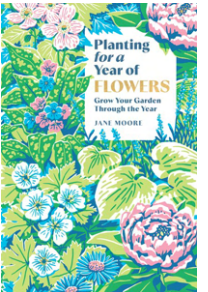
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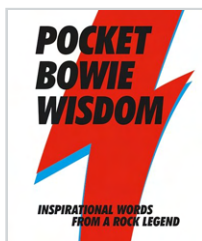


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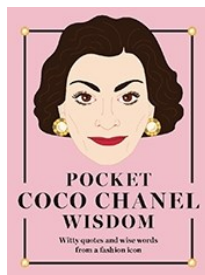


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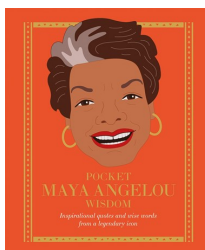




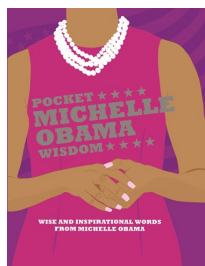
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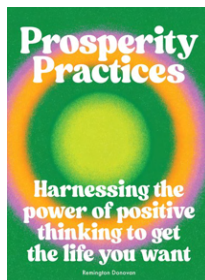
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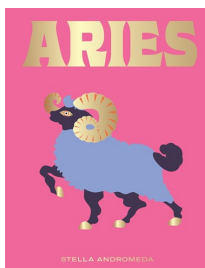
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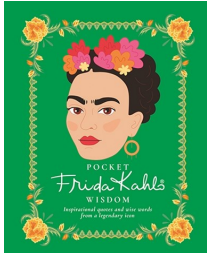


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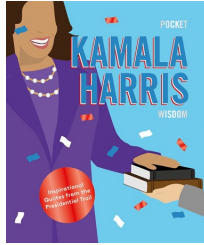




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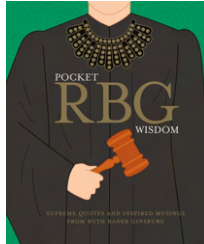
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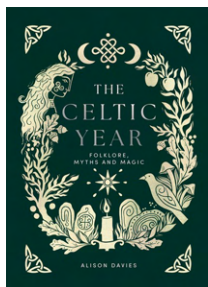
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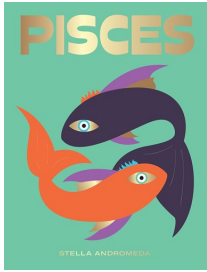
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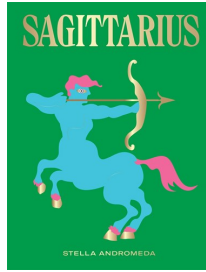
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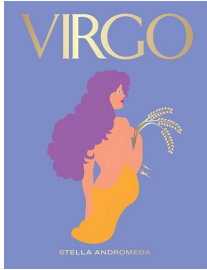
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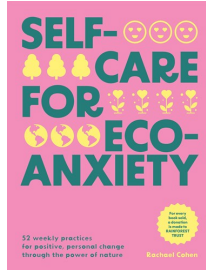
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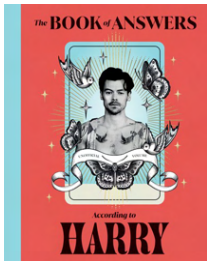
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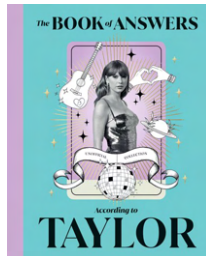
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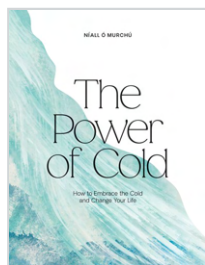
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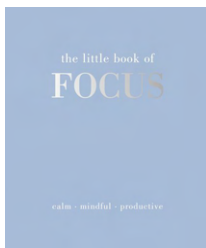


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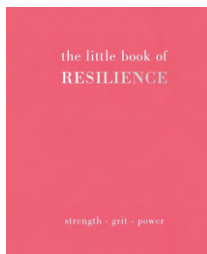




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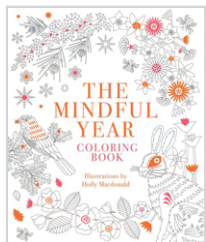
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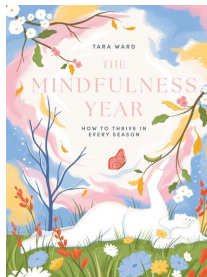
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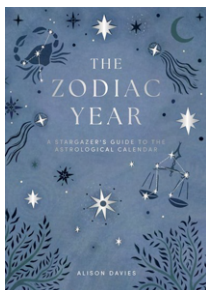
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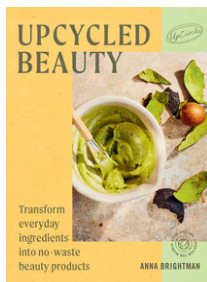
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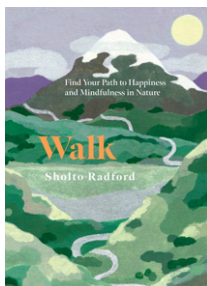
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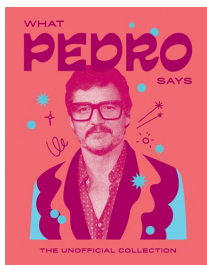
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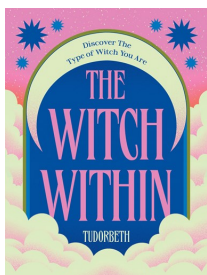
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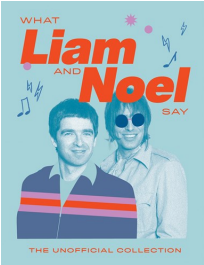




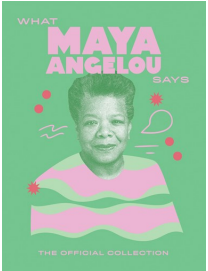
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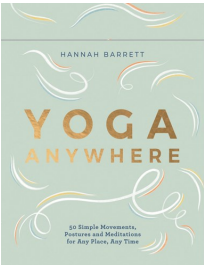
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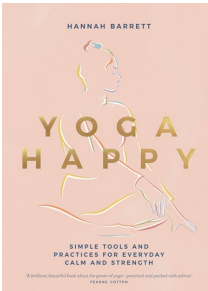
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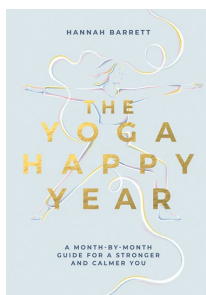


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