

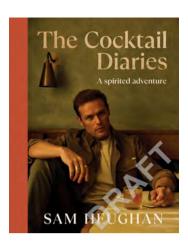


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Taste





The Cocktail Diaries

A Spirited Journey – with Recipes **Sam Heughan**

September 2025 | Hardcover | CKB130000 \$29.99 | 9781837834198 256 Pages | 634 x 834 in Full-color photography throughout

Sam Heughan's acting career has led him on a unique journey around the world and his love of craft spirits, history and travel is distilled into this personal collection of cocktails.

The Cocktail Diaries includes chapters on Sam's top 10 all-time favorites, 'Simple and Timeless' recipes for those easy crowd-pleasers, 'Complex and Conversational' for something a bit more sophisticated, and a final section, 'Made by Friends', featuring recipes created by international bartenders for Sam and his brand Sassenach Spirits—a tailormade tour of the world's best cocktails.

Sam's expertise and enthusiasm shine through, as he regales tales of tasting cocktails—from the historic Boulevardier in Paris and a Frisco on the Las Vegas Strip to a Papaya Margarita in the back of a van in the Oaxaca mountains—and delights in sharing his favorite adventures (and drinks!) with the reader.

Sam Heughan has enjoyed a successful career in theater, television and film spanning two decades, and is best known as the star of the hit TV show *Outlander*. He is co-author of three books in the *Clanlands* series, which along with his memoir, *Waypoints*, were all *New York Times* and *The Sunday Times* bestsellers. Sam is the founder and co-creator of Sassenach Spirits, whose whisky, wild Scottish gin and tequila have won numerous awards globally.

- · Sam has 4 million followers on Instagram
- He will be doing both a US and UK book tour, supported by his spirits brand Sassenach
- Clanlands, Sam's first book, sold over 150,000 copies in the US and reached number one on the New York Times bestseller list
- There will be a major US marketing and publicity campaign



















Pasta Masterclass 9781787139633 \$38.50 | Hardcover



The Pasta Man 9781787136199 \$24.99 | Hardcover

Pasta Pronto

55 Speedy, Simple Recipes from The Pasta Man Mateo Zielonka

September 2025 | Hardcover | CKB061000 \$24.99 | 9781837832989 160 Pages | 6¾ x 8¾ in Full-color photography throughout

EVERYBODY LOVES PASTA—especially when it's this quick.

Take your pasta game to the next level with this collection of speedy, easy, and exciting recipes from The Pasta Man, Mateo Zielonka. With Pasta Pronto, whip up Spaghetti with Prawns, Chilli, and Garlic in less than 20 minutes, Tagliarini with Basil and Pumpkin Pesto in 30, and, for days when you have a bit more time, Pappardelle Short Rib Ragu, which is sure to please a hungry crowd.

Each of the 55 recipes include fresh and dried pasta alternatives meaning even less time spent in the kitchen—as well as easy-tofind ingredients, and straightforward step-by-steps, so that you can make everything from the the sauce to the fillings (and even the dough, if you like) with little effort, lots of flavor, and in no time at all.

Mateo Zielonka, aka The Pasta Man, is head chef at 180 Studios in the Strand, London, where he also has his own pasta studio. Polish-born, he has worked in restaurants including Padella and Polpo. Mateo teaches pasta classes and you can find his videos on Food52, The Feedfeed, Designmilk, and Mateo.Kitchen. He is the author of The Pasta Man and Pasta Masterclass.

- The Pasta Man has sold over 12,000 copies in the US
- New and exciting pasta dishes that are SUPER QUICK
- · Recipes include instructions for both fresh and dried pasta

BURRATA TWO WAYS

This is not an everyday sort of cheese, but topping a pasta dish with half a creamy burrata is a treat; it can really make a simple meal special. Burrata is made from mozzarella and cream, so it pairs well with tomato, pesto spinach and pumpkin sauces.

At work, I often use a vegan burrata made from sova and coconut oil, known as burella, which is made by Julienne Bruno. It's not widely available yet, but keep your eye out for it, as it's a delicious substitute for the dairy version.

Sometimes I go the extra mile and make a topping for the burrata. Here are a couple of my favourite additions

SERVEL A

WITH CHILLI AND LEWON

45mg/3 tablespoons plvs si I garic clove, firely chopped 2 red chillies, deseeded and dice zest of 1 lemon and juice of Vi

45mt/3 tablespoons olive oil 200s/7oz cherry torsuloss, halved pinch of sea sait flakes

WITH CHILLI AND LEMON

Tear each bursata in half with your lingers and arrange them on a serving plate. You can split them into several pieces, if you like - a rustic look is good here.

Heat the olive oil in a small saucepan over a medium heat, add the garlic and chillies and fry for 1-2 minutes until the chillies the gamic and chinies and my for 1—2 minutes until the chinies start to sizzle. Remove from the heat, quickly add the lemon zest and juice, then spoon the mixture over the burrata. Sprinkle with sea salt flakes and a few twists of black pepper.

WITH FRIED TOMATOES, BASIL AND BALSAMIC VINEGAR

arrange them on a serving plate.

Heat the olive oil in a small saucepan over a medium high heat. When it is not enough, add the tomatoes along with a pinch of see solt flakes, sit tegether and fy for 4-5 minutes. Remove the pan from the heat, then add the vinegar and basil leaves. Use a wooden spoon to crush the tomatoes, combining all those lovely flavours together.

Spoon the tomatoes over the plate of burgata, then sprinkle over a few more flakes of sea salt and a twist or two of black



138 Burrata, Greens and More



RAVIOLI WITH SPINACH AND MASCARPONE

SERVES 4

FOR THE FILLING 500g/18: 2cc spreson 200si/Toz misszepow

Vi ruitmeg, grated (or to faste) yest of 2 immons

I was once making ravioli for a friend who told me they weren't so keen on ricotta, so I quickly improvised and used mascarpone instead. It turned out to make a lighter filling, somehow allowing the spinach to take centre stage; never a bad thing, as I'm a big fan of spinach (one of my kitchen catchphrases is 'eat your greens').

Follow the instructions for making the rich egg dough on page 000 and place in the fridge to rest.

Bring a medium pan of water to the boil before adding a generous pinch of sait. Blanch the spinach for 30 seconds, then drain it and transfer to a bowle of ice-cold water (this will help keep the fresh green colour). Drain the spinach again, sequenting as much moisture as you can from the leaves, then finely chop it and transfer to a large bowl.

Add the mascarpone, nutmeg, lemon zest and Parmesan to Add the mascarpone, nutmeg, termon zest and Parmesan to the bowl with the spinach and combine with a wooden spoon. Season with sea sait and freshly ground black pepper – be generous, the filling should be seasoned well. Leave the bowl in the fridge until you are ready to shape the ravioti (the filling will firm up slightly, which is what you want).

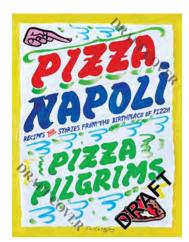
Now roll, fill and shape your ravioli, according to the instructions on page 000.

Bring a large pan of water to the boil before adding salt. Cook the ravioli, a few at a time, for around 2 minutes

Meanwhile, make the sauce. Set a large saucepan on a Meanwhile, make the sauce, Set a large saucepan on a medium heat, add the water and butter and swirt together to create a sauce. Use a satched spoon to bransfer the coolead raviol to the sauce. Move the raviolit gently varound the pan to make save they are all well covered with sauce. Scatter over the sage leaves and season to taste with sea sait and freathy ground black peoper. Allow the sauce to reduce and freathy ground black peoper. Allow the sauce to reduce and

Divide among four plates, I like to serve this with a chunk of Parmesan and the cheese grater so people

Not So Pronto 127







Pizza 9781787135154 \$32.50 | Hardcover

Pizza Napoli

Pizza Pilgrims Recipes and Stories from the Birthplace of Pizza Thom Elliot, James Elliot and Dave Brown

September 2025 | Hardcover | CKB064000 \$35.00 | 9781837832965 320 Pages | 7½ x 10 in Full-color photography throughout

Famed the world over as the birthplace of pizza, the city of Naples is a colorful, edgy city that revolves around food.

Thom and James Elliot are adopted sons of Naples, with a little black book of chefs, suppliers, restaurateurs and people who have become close friends and colleagues over the past decade of Pizza Pilgrims restaurants. In 2023 they built the world's smallest mobile pizzeria – a Vespa with a pizza oven on the back. Over the past two years they have travelled around the city with photographer Dave Brown, capturing the very best that Naples has to offer.

With unprecedented access to previously undocumented places in Naples, and to the stories of its remarkable people, *Pizza Napoli* lifts the lid on a city rising up to claim its rightful place as one of the true gastronomic centers of the world. With recipes and tips for making your own authentic Neapolitan pizza, this is a riotous explosion of a book infused with ready wit. Join the Pizza Pilgrims on a fun and thrilling ride through the food of this extraordinary city.

Thom and James Elliot ditched their jobs in 2012 to go on a life-changing pilgrimage to Naples. Pizza Pilgrims now run over 25 pizzerias across the UK. They are the authors of *Pizza* and *Slice*. **Dave Brown** is a photographer, designer and the founder of APE, an award-winning creative agency.

- Pizza (2020) has sold over 16,000 copies in the US and over 20,000 copies in the UK
- Exclusive access to suppliers, recipes and locations never seen in other food and travel books
- There will be a US focused marketing and publicity campaign





What you need

60g yellow piennolo tomatoes 80 fior di latte mozzarella 60g sliced spianata salami 20g chilli jam Apinch of crisco pepper strands

How to make it

tretch a dough ball.

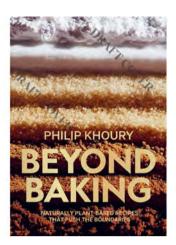
Start with a base of yellow piennolo tomatoes and fior di latte mozzarella.

Top with slices of the spianata salami Bake in the oven

Remove and top with the chilli jam and the

strands of crusco pepper.
Finish with a few shavings of orange zest.









A New Way to Bake 9781784885922 \$42.00 | Hardcover

Beyond Baking

Naturally Plant-based Sweet and Savoury Recipes That Push the Boundaries **Philip Khoury**

October 2025 | Hardcover | CKB004000 \$42.00 | 9781837833597 256 Pages | 63⁄4 x 93⁄4 in Full-color Photography

Beyond Baking ups the ante on plant-based cooking, with sweet and savory recipes that use natural plant-based ingredients.

In *Beyond Baking*, chef Philip Khoury boldly ventures into an unexplored territory in baking. Along with simple Hazelnut and Toasted Vanilla Cookies and Grapefruit Drizzle Cake, there are recipes for showstoppers like Pistachio Babka and Chocolate Éclairs, as well as savory delights, such as Cornish Pasty and Courgette Galettes, all of which only use plant-based ingredients that are minimally processed.

With its groundbreaking approach, *Beyond Baking* delivers a fresh new wave of pastry innovation and sets the path for the future of baking.

Philip Khoury is an award-winning, classically trained pastry chef who spent six years as the Head Pastry Chef at Harrods in London. He has gained international recognition for his innovative approach to baking.

- Phillip's debut book, A New Way to Bake, won Fortnum and Mason's Best Debut Cookery Book of 2024
- Philip has been extensively featured in American media and appeared in Good Morning America to promote A New Way to Bake
- Uses accessible pantry ingredients that have been used for over a century
- Includes a selection of QR codes that take viewers to step-by-step videos of how to create recipes



MUSHROOM TRUFFLE QUICHE

This cake manages to squeeze in the goodness of up to four applies. The etem delicious combination of apple and cinnamon makes this a cake (or brilliant everyone will love. I've tailed before about all the incredible nutrients you! If in apple givins so please don't bother peeling them (easy!) and just blend the



shelf in the middle of the over. Line the base of a 23 or (3 in) cake tin (pan) with baking parchiment or line a 12multin tray with paper cases.

- 2 Wash the apples well, quarter and cut out the see
- Add the applies to a high-powered blender or foot processor with the cinnamon, sugar, oil and milk a blend until smooth.
- 4. Add the flour, beking powder-and bicarbonate of soda to a large bowl and gently whist to blevel and combine ingredients. Add the apple puries and mix well with a whisk or allicone spatula until just combined and the are no dry streaks.
- b Four the batter into the lined in and top with the side agoin, followed by the Demetrian sugar and est orum sprinkled across the batter, Bake for 40 minutes if m the cake of 8-10 minutes for the mattine until golden and the top springs back when gently presided with y fingertips, or a sliverer indeted into the centre of the or mattin conses out Care.
- 6 Leave to cool completely on a wire rack, then reminder the tin. Serve with a dusting of king sugar. The cake keeps very well in an airtight container at rocker temperature for up to 5 days.

applex, cored (about 3 applica)	300 8	106 00
ground elevamon	60	154 tag
carter (superfine) rugar	180 g	63 02
eutra virgin nilire oli	780 g	28 oz
plant-based milk.	90.0	3200
plain (all-purpoon) flour	225 g	Thos
baking powder	8.0	2tep
bicarbonate of soda (baking soda)	40	1top
apple, thinly silbed, for topping	3 40	ple
Demerara supar, for aprinkling	40 g	1,4 02
Out Crumbin (page 233)	50 g	1.8 cz
loing (contectioners') augtr	for du	etina









Yiayia 9781784886127 \$40.00 | Hardcover

Mediterranea

Life-perfected Recipes from Grandmothers of the Med **Anastasia Miari**

July 2025 | Hardcover | CKB055000 \$40.00 | 9781837833559 256 Pages | 7½ x 10 in Full-color Photography

Mediterranea is a delicious deep-dive into the kitchens of the Med's most qualified cooks: its grandmothers.

A colorful, sensory journey through the coastal region, this book is a celebration of one of the best food cultures of the world, packed with beautiful location photography to boot – think stunning pasta dishes from Sicily, classic desserts from the Côte d'Azur, Croatia's best fish dishes, fresh and vibrant Turkish salads and Greece's best vegetable-rich one pots, all served with the fascinating back stories of the grandmothers who have perfected these age-old recipes, and pearls of wisdom that only come with a life well lived.

As visually engaging as it is mesmerizing and heart-warming, *Mediterranea* is a true portrait of an incredible food culture, and the matriarchs that have shaped it.

Founder of Matriarch Eats (@MatriarchEats), journalist and author **Anastasia Miari** has been cooking with and interviewing grandmothers around the world for many years. She holds a Guild of Food Writer's Award, and has written for Lonely Planet, Monocle, The Guardian, and The Sunday Times, among others. This is her third book.

- Including recipes from France, Italy, Spain, Greece, Turkey, Croatia, Slovenia, Morocco and Tunisia
- · Interviews and portraits of all grandmas featured
- · Location photography with each recipe
- Leaning into the US consumer's love for Mediterreanean cooking and the trending Blue Zone diet
- There will be a US focused marketing and publicity campaign

Esma

B. 1942 - AYDIN - TURKEY

There's nothing quite like landing into a country starving hungry and being treated to the kind of hospitality bug est in Turkey. Emais a the first grandmother innest on my Turkey leg of my grandma odysesy and as I armive at here on a stardardy morning, although the has offered to make me a Turkshib-reakfast. She lives in Selouic, a historic village in which magestic stake nest on the walls! of the senicent of yof Ephesus. As I strott to her home, the enomous bride pass mere centimetres over my head, seemingly oblivious to the farmers market and tab substite below.

I'm proud of my local Takir in Athens but I have to admit that Selcak's market puts it to sharms. It spreads a cross an enonous square and pours into the alleyways that come off it. Fruit and vegetables like purple flowering articholes are in aburdance, the selders (marrily women wearing colourful yemenia around their headil smile. Methadas' and "Gunsydim" out at me from every stall. Spices call out at me from other stalls, the hot red of paprilis and authy aroma of sumse demanding my attention. Then there's the guy selling seasme topped amment of all variations befind the glass of his cart, one of which is filled with chocolable. If it is surprise I make to to Emrish house at all.

When I do arrive, she is already busy at work at her flower-patterned kitchen table, preparing her breakfast of a Sultan for us. She insists that in life, hard work pays off and in order to work hard, we must set a breakfast that energises us. Que a table heavy with tahini, jams, eggs, simet, fried dried chillis, yogurt, bourek and salad. It is enough to feed an army and this, apparently, is a normal breakfast here in Turkey...

The following recipes make up the components of Esma's Turkish breakfast, along with home-made jams and simet (Turkish bagels). Make all of the the following for brunch and it should feed up to six guests generously.

TURKIY



Coca de Verduras Mallorcan Vegetable Tart

INGREDIENTS

1 butterhead
lettuce lapprox

150gl, trimmed and
finely chopped

2 trip flaky salt

2 small leeks,
finely chopped

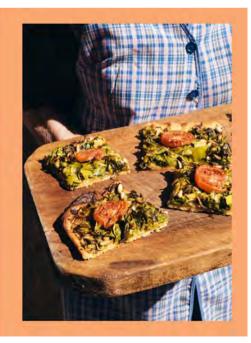
2 small leeks, finely chopped 6 spring onions, finely chopped 1 small bunch parsley, finely chopped

Itsp ground pepper
Itsp smoked
paperita
I garlic clove,
crushed or grated
I SOMI olive oil
2 small tomatoes,
finely sliced
I handle pine nuts.

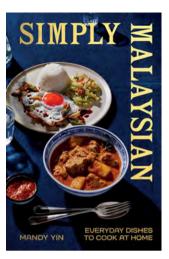
1 handful pine nuts, lightly to a sted FOR THE PASTRY 100ml cold water lists bicarbonare of soda 100ml olive oil

50g room temperature land or butter, chopped into small cubes 300 g plain flour

- Put your chopped lettace in a large bowl, add Itap salt and massage into the lettuce to break it down a little. Add the rest of your finely chopped greens to the bowl with the remaining tap salt, pepper, paprik a, garlic and olive oil. Six to nowelsh
- Preheat the oven to 220C/200C fan/gas 7. In a bowl combine the bicarbonate of sods with the water, olive oil and your choice of fat. Stir to combine and break down the cubes of fat a little.
- 3. Add the four bit by bit and combine with your hands, rubbing the cubes of the into the flour to break them up. Do this until it comes together into a soft, plainle be lail that desart feel sides, Add more four or water a tap at a time if your pastry is too wet or dry. You are going to press this into the tury rather than roll is, so you don't want it to be too want?
- 4. Line a large baking tray (roughly 30 x 26 cm) with haking paper, bring your pastry to the centre and pail it down into a flatiened draps. Begin to appeal 6 out across the entire base of the tray with your hands, presents in with your fingers and pushing the pastry outwards until it reshould be degas in a thin, even layer. Prick 8 all over with a link.
- Bake in the oven for 5 minutes, not on a shelf, but on the very bottom of the oven to help the base crisp up. Remove and cover evenly with the greens and place slices of tomate evenly across the core.
- Place back at the bottom of the over for 10 mins, then move to the top of the over for a final 5 minutes, or until the pastry is golden and the veg is nicely cocked and slightly charred in places. Top with toasted pine nike and serve hat or cold.



ESPAÑA







Sambal Shiok 9781787137042 \$35.00 | Hardcover

Simply Malaysian Everyday Dishes to Cook at Home Mandy Yin

July 2025 | Hardcover | CKB124000 \$38.50 | 9781837832415 224 Pages | 71/4 x 103/4 in Full-color photography throughout

Following the success of *Sambal Shiok*, Mandy Yin is back and in her second book, she shares the secrets to making mouthwatering Malaysian recipes with minimal fuss.

Inspired by how Malaysians eat at home and 'economy rice' eateries, where you can help yourself to a generous plate of delicious food at any time of day, as well as favorites from her family kitchen, Mandy Yin presents a collection of over 80 everyday recipes that are quick and easy to make.

Simply Malaysian is a collection of classic and modern dishes that can be whipped up in no time, with minimal ingredients. Whether it's One Pot Chicken Rice, Sambal Eggplant, Black Pepper Beef or Spicy Tomato Prawns, these resourceful recipes are designed for every night of the week.

Mandy Yin is Malaysian-born Chinese of Peranakan Nyonya heritage. She moved from Kuala Lumpur to London at 11. She owns and runs cult restaurant Sambal Shiok Laksa Bar in London and is regularly featured in the national press. Her first book, *Sambal Shiok* (2021) was published by Quadrille.

- Mandy Yin runs the cult London restaurant Sambal Shiok and is an authority on Malaysian cuisine
- Sambal Shiok was shortlisted for Fortnum and Mason Awards, Guild of Food Writer's and the André Simon Awards
- Over 80 recipes all made with accessible ingredients and ready in no time

SAMBAL BAKED EGGS

Serves 4

My husband and I make this often for our weekend breakfasts, It is very easy to pull together, with just a large of spice to wake you up! These baked eggs are reminiscent of North African/Middle Eastern arkakhuks, but with a Mataysian trust with the addition of aurnhaft turnis.

These would go fantastically with store-bought trozen paratha, which are quite commonly found it supermarkets nowadays. Although any bread will do, really!

- 3 thep salted buller or vegetab
- of (45g) 1 small onion (150g/5)(oc),
- 400g (14oz) canned choppe tomatoes or tresh tomatoe roughly chopped
- 4 eggs
- finity chopped herbs of shoil e.g. spring onloss (scallor corander (clastro), persis corande (colonto).
- Heat the butter in a non-stick frying pan (skillet) over a medium heat. Stie-fry the onion for 3 minutes.
- Add the chopped tomatices and reduce for 5 minutes over a medium-low heat until the tomatices have a jammy-like texture, stirring every now and then.
- Add the sambal and salt, and stir through.

Cover with a lid to cook, it you like your yolks rurry, leave to cook for 3 mirutes until the top of the yolks have turned opaque; if you prefer your yolks more fully cooked, leave to cook for 4 mirutes. Remove from the heat immediately and remove the lid.

Finish with herbs of your choice and serve with cooked paraffla or heavily buttered toest.



EGGS

121



YELLOW VEGETABLE CURRY

Server

This is a lovely, mild, comforting ourry, which would pair well with dry, spicy dishes like the Spicy Coconut Chicken (page 00), Feng Pork Belly (page 000) or the Sambal Skate Wing (page 000). It eats better once cooled and reheated, so I like to cock this curry earlier on in the day to be reheated for dinner, or at the weekend to be eaten during the week.

4 they vegetable oil 1 tep table self 300ml (10/68 oz) soconul n 100ml (scant 1s cup) water 1s tep white rugar

core removed, then out into fore (film) slices carrot (180g/5/hor), peeled

batons 200g (7az) fine green beans, stems removed, cut into 2.5cm (1in) pieces (if using

frozen green beans, just throw them in whole!) small handful of fresh conlander (cilantro) leaves (optional), to gamish

Spice paste

1 top ground turners):

1 top chill powder

1 amail onion (150g/5)/c
roughly chopped

4 garls cloves

1 lemongrass stalk, top,

Using a handheld stick blender, or a high-speed blender like a

Heat the oil in a medium non-slick sauceoan over a medium

heat. Stir-fry the spice paste along with the salt for 5 minutes.

Add the occount milk, water and sugar, and bring to the boil, then add the calibage, carrots and green beans. Bring back to

then add the cabbage, carrots and green beans. Bring back to the boil, then simmer over a medium-low heat for 10 minutes, strring every few minutes.

Gamish with coriander (if using) just before serving.

VEG-CENTRIC AND PULSES 99







Tandoori Home Cooking 9781784885786 \$35.00 | Hardcover



Thali (The Times Bestseller) 9781784884581 \$32.50 | Hardcover

Curry

Easy and Delicious Curry Recipes from Across India

Maunika Gowardhan

October 2025 | Hardcover | CKB044000 \$40.00 | 9781837833733 224 Pages | 7½ x 10 in Full-color Photography

Curry takes you on a culinary journey through the diverse and delicious world of regional Indian curries.

Full of insights into the origins and the variety that make these curries truly special, *Curry* is a definitive guide to eating your way across India's incredible flavors. Discover the *Kolhapuri Kaala Lamb Sukka*, spiced masala lamb, or the humble but delicious *Lucknowi Aloo Matar*, a potato and green peas curry. You will even learn how to improve the basics of your Indian cookery, including how to much paneer from scratch and how to make ghee.

Whether you are cooking curry for the first time or are an experienced cook keen to discover new and exciting recipe ideas, *Curry* brings you all the tastes of India with authenticity, ease and passion.

Maunika Gowardhan is an Indian chef and author. Born and raised in Mumbai, India, she is now based in the UK. Her work has been featured in a number of media publications including *BBC Olive Magazine*, *BBC Food*, *Sunday Times* and *Telegraph*.

- Maunika shows us that Indian food need not be complicated or involve hours in the kitchen.
- · Shines a spotlight on regional Indian curries
- This cookbook takes readers on a culinary journey across India – it is not just about cooking; it's about experiencing the heart of Indian culture.
- 'I would pretty much cook anything @cookinacurry told me to.' – Mindy Kaling



NORTH

SERVESA

350gms fraten green pears
250gms potation peafed
and discel
and use sum
the region of the region of the region
pears this recipe
2 ginger
3 ginger
3 ginger
3 ginger
3 ginger
3 ginger
4 ginger
4 ginger
4 ginger
4 ginger
5 ginger
6 g

finely chopped
I they coriander powder
I they coriander powder
I sogm tomatoes finely
chopped
200mls water
Salt to taste
It top garam masala
Coriander for garnish

BANARASI MATAR KA NIMONA

Green peas and potato curry with cumin, turmeric & garam masala

There is so much more to cooking from the region of eastern Utar Pradesh. The curries are mellow, light and use simple ingredients yet with so much goodness. This recipe is traditionally made with seasonal fresh peas although I have swapped them for frozen groem peas which are sweet and have a wonderful colour.

Grind half the green peas to a coarse mix and set aside. In the same grinder grind the garlic, ginger and green chill in a blende with a splash of water to a smooth paste and set aside.

In a non stick wok or kadhal add 2 thap of the oil over a medium heat. Add the potatoes and fry until evenly coloured all over and cooked for around 12-14 minutes. Stic well making sure they don't burn. Drain and set aside on kitchen paper.

Heat the remaining oil in the work over a medium heat and dad the cumin seed as eap with the buy leaves. At they sizzle add the orions and off yor in 8-9 minutes. Stir well as they begin to soften. At this stage add the genitic, ginger and for hill peater. Fly of I minute. Add the coriander and turnment powder. Stir well and add the tomatees. Fly off imitures as they soften and thicken. Add the whole and crushed green peas and mix for a minute. Add the rich whole and crushed green peas and mix for a minute. Add the rich postates, water and easons to takes it immer for another minute. Now add the garammassala and furn the heat off. Clarnish with confining and the remaining off the confining and serve with the off orion.

VEGETABLE

Tamil black Pepper Chops

SERVES 4

EAST

2 tsp turmeric powder 600mls water 3 tbsp ghee or vegetable oil 6 green cardamom pods 2" cinnamon stick 300gms white onion finely chonned

300gms white onion finely chopped 1 tsp kashmiri chilli powder 2 thsp coriander powder 1 thsp coarsely crushed black peppercorns

For the paste 10 garlic cloves roughly chopped 2" ginger roughly chopped 3 birds eye green chillies 2 mild dried red chillies 70 mlh water Although mutton is traditionally used, lamb chops workequally well in his curry thats cooled across the Puddulottal district. Pepper has been synonymous with the region from Back to green variety; the quality is like on other. So a let of recipes from suchern India include pepper. These Lamb chops are cooked with black pepper, green chilles and coriander and simmered in sphe the gravy flavours the meat really well. I would recommend using a rack of lamb (Ferenh trimmed) as they cook evenly in the dish. Get your butcher to take off the excess fat and trim the rack to fit the pain.

Add the chops, turmeric and water to a large saucepan. Simmer with a lid on and cook for 40 minutes. Add all the paste ingredients to a blender along with the water blend to a smooth fine paste and set aside.

In a large heavy bottom saucepan heat the ghee over a medium flame. Add the cardamom and cinnamon as they begin to splutter add the onion and fry for 20 minutes. Add the paste and fry for 3-4 minutes stirring well.

try for 3-4 minutes sorring week.

Add the lamb chops (saving the stock for later) along with the ground spices-chill, corlander and pepper fry for 3-4 minutes. Add the stock, season to taste and simmer over a low heat for 35-40 minutes. Stir halfway through cooking. Serve with parathal or pulso.



LAMB







Supper 9781784885274 \$32.50 | Hardcover



Aran 9781784883102 \$32.50 | Hardcover

Winter in the Highlands

Eating, Drinking and Celebrating in Scotland Flora Shedden

October 2025 | Hardcover | CKB011000 \$40.00 | 9781837833689 224 Pages | 6¾ x 9¾ in Full-color Photography

Banish the winter blues, embrace the stark beauty of the colder months and step into an invitingly warm world of comfort and culinary delight.

In this her eagerly anticipated fourth cookbook, food writer, acclaimed bakery owner and Bake Off semi-finalist Flora Shedden invites readers on a joyous, heart-warming journey through the enchanting winter season in Scotland, celebrating the region's rich and distinctive culinary heritage and cherished festive traditions.

Offering creative, deliciously do-able savory and sweet recipes that cater for the entire winter season, it includes a mix of both traditional dishes and modern alternatives, as well as tips to get ahead for Christmas, Hogmanay and Burns Night, ensuring your table is always graced with warmth and flavor from the first snowfall to the final thaw. Set against the backdrop of Scotland's dramatic landscapes and picture-postcard wintertime charm, it is a stunning culinary adventure that is nothing short of magical.

The youngest ever semi-finalist on The Great British Baking Show, Flora Shedden is a food writer based in Perthshire, Scotland. In 2017, she opened ARAN Bakery, named by The Times as one of the best bakeries in the UK. She is the author of Gatherings, Aran and Supper.

- More than 70 delicious, savory and sweet, do-able
- · Not just another Christmas book, it caters for the entire winter season
- · Beautifully illustrated with both recipe photography and images of Scotland's dramatic landscapes and picturepostcard wintertime charm



Sausage and Butter Beans

This is a satisfying and hearty dish that i cook midweek when I'm happy to spend half an hour strring and chopping. It is very simple to put together so perfect to switching off and cosying in on a dark night. Look for judion or queen butter beans where possible. Tinned will work beans where possible. Tinned will work well if they "what you have to hand but, if possible, go for jarred as they will be far superior in taste to their tinned friends, which may need to be cooked for a little longer, and with a little more stock, to achieve a similar result. Other beans would work in place of the butter beans and bar the winter greens and the sausage it is a pantry staple that is fairly adaptable to substitutions.

70 g (2 ½ az) kale (or any other winter leaf, such as chard, cobbage or covolo nera)
75 ml (2 ½ fl az) white wine (or chicken stock

500 a /1 lb 2 az) cooked and drained butter

beans (Ideally from a lar, but two tins will 500 mi (2 generous cups) chicken or

salt and freshly ground black pepper 20 g (% oz) butter 20 g (% oz) Parmesan, finely grated, plus

10 g (½ az) parsiey, finely chapped (aptional

Place a large shallow par over a medium heat and add a good glug of olive all. Once the all is shimmering, break up the sourages (you may need to remove the casings) and add to the pan. Use the end of a wooden spoon to break up the sausage meat further into smaller pieces. Cook for 5–10 minutes, stirring from time to time, until the meat is a ood golden-brown colour all over. You can are down the heat a little if it's catching on

Whilst the sausages are cooking, finely slice the shallots lengthways. Out the stalks out of the kale leaves and finely slice the stails. Reserve the feaves to later, Once the meat has coloured add the shallost and kale stalks to the pan. You can add a wee splash of water at this stage to prevent the bottom from burning. Cook for a further 5–10 mloures or until the shallost have softened.

Add the wine, garlic and sage leaves to the part. Allow the wine to reduce down for a few

stock is. Bring everything to a simmer. Cook

leaves. A few minutes before you're ready to serve add the leaves to the pan and allow from the heat and add in the butter.

everything together and check for seasor Serve immediately in shallow bowls with







SCÉAL

Seasonal Recipes and Stories from an Irish Bakery

Charlotte Leonard-Kane and Shane Palmer

September 2025 | Hardcover | CKB004000 \$35.99 | 9781837833658 224 Pages | 6¾ x 9¾ in 4-color photography

SCÉAL (the Irish for 'story') is one of Ireland's leading artisan bakeries.

Nestled in the charming seaside town of Greystones, County Wicklow, it is a place where husband-and-wife team, Charlotte Leonard-Kane and Shane Palmer, specialize in the mastery of sourdough bread and the delicate artistry of pastry.

Every bite from their menu reflects the essence of Ireland, and the emphasis is always on seasonal, local produce. Celebrate the fruits of Irish summer in the Poached Rhubarb and Sweet Woodruff Danish, Blood Orange Rum Baba with Mascarpone and Strawberries and Cream Maritozzi; honor traditional recipes like Granny's Brown Bread or Apple Crumble Tart and master occasion bakes, such as Hot Cross Buns, Christmas Pudding and Pecan Pie.

Featuring stunning location photography and breakout stories on local food suppliers, *SCÉAL* is a cookbook that pays homage to the rich tapestry of Irish produce and the close relationship the bakery has with their community of farmers, producers and customers.

Charlotte Leonard-Kane and Shane Palmer are the husband and wife team behind SCÉAL, an Irish bakery in the coastal town of Greystones that specializes in using local and seasonal ingredients to superpower the flavors of their breads and pastries.

- · SCÉAL is a modern Irish bakery in County Wicklow
- As well as delicious recipes, the book will include beautiful location photography of the bakery and its surrounds
- Fans include Darina Allen, Grace Dent, Vanessa Kimbell, Edd Kimber, and Cherry Bombe



Master Croissant Recipe

Makes X

For the dough

plain flour (Doves Farm Plain) strong bread flour (Doves Farm Bread) osmotolerant yeast fine sea salt

2g unselted butte room tempera 15g water 5g full fat milk

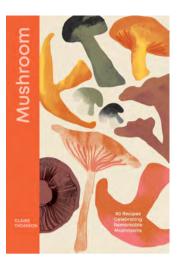
For the beurrage 250g unsalted butter

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Tomato 9781787137851 \$34.00 | Hardcover

Mushroom

80 Recipes Celebrating Remarkable Mushrooms Claire Thomson

September 2025 | Hardcover | CKB085000 \$29.99 | 9781837832699 208 Pages | 6^3 4 x 9^3 4 in Full-color photography throughout

Best-selling author and professional chef Claire Thomson presents 80 nourishing recipes with mushrooms as the star of the show. Mushrooms are so versatile and packed with nutritional goodness. With so many different varieties to choose from, all with their own unique taste, they add umami and a depth of flavor to every dish.

In the companion cookbook to Claire's award-winning *Tomato*, she draws inspiration from across the globe, showcasing recipes that will give you the confidence to cook with mushrooms time and time again. From a tasty Mushroom, Feta & Mint Gozleme and a warming Mushroom Biriyani to an elegant Mushroom & Asparagus Galette and an oozing Mushroom Gorgonzola Burger, in *Mushroom* there are recipes for every occasion and every mood.

Claire Thomson is a chef, food writer and a constant source of family-cooking inspiration to her 200,000 Instagram followers. Claire has written for the *Guardian*, *Telegraph*, *BBC Good Food Magazine* and *Delicious* and is a Guild of Food Writers award winner for *Tomato*. She has appeared on BBC1's *Saturday Kitchen*, Channel 4's *Sunday Brunch* and BBC Radio 4's *Woman's Hour*. On her podcast *The 5 O'Clock Apron*, she chats and chops with people from other professions about what they cook for dinner.

- Mushrooms are used as a key ingredient around the world
- Showcasing all the most common mushroom varieties
- Global recipes that are inspirational yet accessible, illustrated with stunning photography



Multinoma - all softs - ore establishmy when viewed growing above the ground in their notural habitar, the soli or some wooded series, or implicitly implicate sementing from the earth with a steath-hiller power florestly, hought local just on seel lind myself speechless or the splendour of a crist or final-horoms with only speechless or the splendour of a crist or final-horoms with only feather speechless or a seel steath of the splendour of a crist or final-horoms with only feather splendour of a crist of millustrooms at my local fruit and very shop. Hage, weathered soucces of felicit multi-horoms with advantage of a mountain of time, snowy-white, control-horoped button multihoroms. It's these multi-horoms that are a masterialass in order, the colour of auturnil neiwes. These harder-to-come-by multinooms have a higher price top, marking their handpicked origins. Blive me a brown paper bag and a haye display of multihoroms, and I will stand there, eyinging up my fovourises. before filling the bag right to the very top, then heading to the till, arms bursting with fruit and vegetables.

My name is Claims, and I am a mustiream enthusiant, so much to that third mustireams winn have a commelling quality in the stark, strobe-lit surrounds of the supermarket. Comically perfect specimens, based and good to go not the whelf, self in smull, corrupted contributed contributed contributed contributed to the supermarkets would put a stop to additional potator warperill. There are distorted self-grown must recommend to which supermarkets would put a stop to additional potator warperill. There are distorted grow-yout-rown mustirecen lists, an unpromising-looking contributed box to begin with, then days, weeks later, chaffully spritted and left to grow-cops energially popaling up own mini mustirecen from with something attopither bewitching about, its inception. My layer-ould adoptitive footday was given the task of mustirecen farming the bases of chestruct and shitches that we bought and short for some of the photographs in this book in the weeks up to the book, of the would too to the garroupe at the battern of our gardetin the book, of the would too to the garroupe at the battern of our gardetin when book of the would too to the garroupe at the battern of our gardetin when book of the would too to the garroupe at the battern of our gardetin when book of the would too to the garroupe at the battern of our gardetin push to keep scale the back. But a flegit when one marring the came harting back down the garden path to say scale.

The primal, flawless beauty in a freshly grown mushroom is, I think, a perfect example for life on Starth Birnigh but magnificent, and with huge potential, and as it is with enthusiasm, but isso tepidation, that I find myself writing the instrubuction. I field like mustrooms make for an enormous topic, huge and all-encompassing. Just as I tokked about the origins of transctores in my cookbook titled formation, and how omispresent that you are in world cooking, my amen with mushrooms in that there is history and unlessed popularity but there is also the future when it comes to the topic of mushrooms. To put it blurity we early such plays and in the comment of the property of the

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Mushroom and Leek Soup with Pine Nut Butter

If you've never mode a pine nut butter, my suggestion is to start now with this recipe, it has quite possibly the most incredible fravour and would make even the most borning of borning foods state amazing, By toasting and broating the pine nuts in the motten butter the butter takes on their floworu, so sewer and nutst, which when liberally drazies oner a creany mushroom soup is nothing short of jaw-dropping. You have been varient, this is not hyperbole.

I onion, finely diced
I leek, dark green part trimmed
and thinly sliced
60g (20) butter
3 garlic cloves, finely chopped
3 thyme sprigs, leaves picked
600g (ib) taod mushrooms, any
type, thinly sliced
2 bay leaves, scrunched
2 tablespoons plain flour

800ml (zefl oz) vegetable or chicken stock 3 tablespoors pine nuts 250ml (9fl oz) double (heavy) cream

salt and freshly ground black pepper Is small bunch of parsley, finely chopped, to serve

1. Cook the onion and leek in half the butter in a large succept over a moderate heat for 10 minutes until softened, then add the garlic and thyme and cook for I minute until fragrant. Add the mushrooms and bay leaves and cook for 8-10 minutes or until the liquid cooks away and they begin to sizief in the butter.

Sprinkle the flour over the mushroom mixture and stir well to combine.
 Cook for 2-3 minutes to get rid of the raw flour taste.

 Gradually pour in the stock, stirring constantly to avoid lumps, then bring the mixture to a boil, reduce the heat and let it simmer for about 15 minutes.

 Meanwhile, cook the pine nuts in the remaining butter until golden and put to one side,

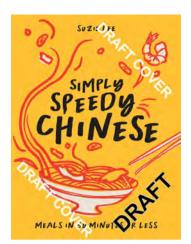
5. Remove the bay leaves from the soup and blend the mixture until smooth using a stick blender, or transfer the soup in batches to a blender. Return the blended soup to the pot if using a stand blender.

b. Stir in the double cream and heat the soup gently until hot – but don't let it boil. Season to taste with solt and pepper.

7. Serve topped with the toasted pine nuts and butter and a big pinch of the chopped parsley.



Introduction







Simply Chinese Feasts 9781784886769 \$35.00 | Hardcover



Simply Chinese 9781784885335 \$29.99 | Hardcover

Simply Speedy Chinese Meals in 30 Minutes or Less Suzie Lee

January 2026 | Hardcover | CKB070000 \$35.00 | 9781837833801 176 Pages | 7½ x 9¾ in Full Color Photography Throughout

Get your favorite Chinese food on the table in minutes with Simply Speedy Chinese.

In each chapter, Suzie Lee will showcase her handy shortcuts, enabling you to get a tasty meal served up in 30 minutes or less. From Honey Chili Chicken, and Salt and Pepper Ribs to Silky Egg Noodles and Mochi, satisfy your Chinese cravings quicker than the time it takes to order a takeout.

Whether you're a busy mom with only 10 minutes to spare before it's time to put the kids down, a hungry student who needs brain food in 15, or a young professional with half an hour to whip something up after a long day at work, this is the book for you.

Suzie will also throw in her famous twists that allow you to tailor the recipes to your needs, so if you need super-quick meals that are also kid-, veggie- and budget-friendly, look no further!

Simply Speedy Chinese is a cookbook full of quick, easy, and delicious recipes that are ready—and on the table—in no time.

Suzie Lee is the 2020 winner of BBC's *Best Home Cook*, the presenter of *Suzie Lee Home Cook Hero* on BBC One, and author of *Simply Chinese* and *Simply Chinese Feasts*. Brought up by her Hong Kong parents in Northern Ireland, Suzie was taught to cook by her mum.

- Chinese food is the second most popular takeout cuisine in the US
- Learn how to make your favorite Chinese dishes in less than the time it takes to order it in
- Suzie Lee's recipes are accessible, adaptable, affordable, and delicious

Coca Cola Wings

Coca cola was introduced to Heng Kong, in the 1605 can than smod in twy into a couple of recipes - boiled cola wing a copie of recipes - boiled cola wings are one of those dishes I remember. Mem making and thinking, how are we allowed to eat these as she wouldn't let us dished to cola wings as the wouldn't let us of the second to cola when we ware younged rinks at in of cola when we ware younged only in early and they are good only in early and they are good only in early and they are good to before they were nat their rice.

INGREDIENTS

CHARGE MINUS	
chicken wings, separated into wingettes and drummets	1 kg (2 to 4 oz)
vegetable oil, for frying	
salt and white pepper	
SAUCE	
fresh ginger root, peeled and sliced	30 g (1 oz)

TOP TIPS

- For this recipe, you must use full-sugar cots as it is the caramelization of the sugars that produces the thick sticky sacce. You can also use a zero or dist version of coke, but please note that the sacce will not thicken up, so add some correflour (correstants) paste (page 17) and hold writt thinkraum).
- and can be kept for a month in the freezer.
- stock for the Crispy Chilli Egg Noodle Bow (page 92).

36 POULTRY

SERVER A HER 10 may 2

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Put the vingettes and drummets in a saucepan, cover with cold water and bring to the boil. The boil for 5 minutes, skimming off the inspurities or scum that float on the surface with a large spoon. Use a slotted spoon to remove the vinge and keep the chicken broth for other uses.

and weight the circums from for other dies.

To make the sauce, heat 1 tablespoon of vegetable oil in a well, or large frying, add the ginger and garlic, their fry for about 30 seconds to start releasing the aromas. Then throw in the chicken wings and brown for about 3–5 minutes to add extra flavore.

Now add all the remaining sauce ingredients to the wok/pan. Bring to the boil, then lower to a simmer and cover with a lid. Allow to bubble away for about 15 minutes until the liquid has reduced to a sticky sauce.

Toss the wings in the sticky sauce, then season to taste with salt and pepper. Bring the heat up to full again, so the sauce carametres and coats the levely wings.



Drunken Chicken Soup

As a family we used to go to a local Chinese restaurant in Beflast and they served drunken chicken scop on its own or a one of the soup bases for their hot pot. We ordered this often as a family and the asset was very serving and had a distinctive taste. I have simplified the recipe, but taken the serving and had a distinctive taste, I have simplified the recipe, but taken to be a serving and the serving taken you have the making and the serving taken you have the serving taken to be a serving the complete the serving the confinement period poet-partum. Clinger a labo a key surrate used in dishes for new mothers. Let's just any 1 size is also to glinger after my little once were born

GREDIENTS

chicken legs	4		
sesame oil	2 tablespoons		
fresh ginger root, peeled and sliced	40 g (1% oz)		
garlic cloves, sliced	4		
spring onions (scallions), chopped into quarters	4		
Shacking wine	250 ml (8 fl oz/ 1 cup)		
water	2.6 litres (84 fl oz/generous 10% cups)		
chicken stock powder (optional)	1 teaspoon		
goji berries	4 tablespoons		
dried red dates, cut in half (optional)	6		
salt and white pepper			

SERVES: 4-6 PARP: 10 remotes

METHOD

Pat the chicken legs dry with some paper towel Add the sesame oil to a large soup pot, then fry off the chicken legs to brown them – abo 3-4 minutes on each side. You may have to fr two legs at a time if the pot is too small. Lift the legs out onto a plate.

Add the ginger, garlic and spring onions to the pot and fry for another couple of minutes until the aromas are released.

Return the chicken leas to the pot, then pour

in the Shaoling wine to deglaze. Pour in 2.5 stress (84 fl ozigenerous 10% cups) of water and add the chicken stock powder (ff using).

Then add the gojl berries, red dates (if using). % teaspoon of white pepper and a pinch of salt, but the id on.

Bring the soup to the boil for 10 minutes, then simmer for a further 50 minutes. Season to taste with salt and pepper.

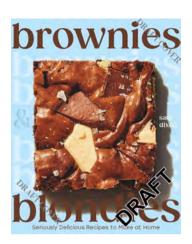


 If you have any leftover chicken from the hot pot, strip the meat off the bone and stir it through my Spinach Egg Drop Soup recipe (page 76) or use

- This soup is also a great way to jazz up a bowl of rice if you cannot be bothered to cook dinner.
- The soup tastes even better the next day and will keep for four days in the fridge. Always bring the soup to a roaring boil before serving to kill off are harderie.









Brownies and Blondies

Seriously Delicious Recipes to Make at Home
Sam Dixon

September 2025 | Hardcover | CKB024000 \$23.99 | 9781837833320 160 Pages | $7\frac{1}{4} \times 9\frac{1}{4}$ in Full-color photography throughout

Easy to make and always delicious – everybody loves brownies and blondies.

Whether you're looking for fudgy, gooey, squidgy or rich, there's something for every mood with these playful and indulgent recipes – you'll find brownies such as Triple Choc, Marbled Cheesecake or Sour Cherry and Almond, and blondies such as White Chocolate and Cardamom, Pandan and Coconut or Tahini Brown Butter. Each batch is designed with simplicity in mind and, throughout, there are the classics that are classic for a reason, as well as new and exciting flavor combinations.

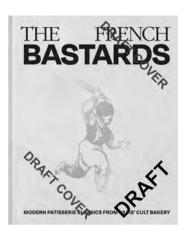
With clear, concise steps and eye-catching photography alongside, this fun and flavorsome collection of treats is perfect for sweet-tooth bakers everywhere.

Sam Dixon is an experienced food stylist for cookbooks, magazines, film and TV, with a background in baking. Sam started her career at Violet bakery in East London, where she developed a love for seasonal ingredients and honed her creativity and aesthetic. Since then, she has worked with numerous publications and brands such as *The Guardian*, *GQ*, *The Telegraph*, and more. She is also the co-creator of Studio Feast, a food photography studio in Hackney, London.

- Brownies are booming the surge in brownie delivery services since the pandemic has reignited people's love for them
- Includes a selection of gluten-free and vegan brownie/blondie bases
- Design-led package with a clear hook and simple recipes
- · All made in one pan!









The French Bastards

Modern Patisserie Classics from Paris' Cult Bakery

The French Bastards

October 2025 | Hardcover | CKB004000 \$42.00 | 9781837834853 192 Pages | 8¾ x 10¾ in Full-color photography throughout

When The French Bastards crashed onto the Paris pastry scene in 2019, they turned heads. On a mission to bring fun and unexpected twists to precision baking, within days there were queues around the block for their chocolate babka, cruffins, feather-light croissants, baguettes and charcoalsesame bread.

With a global Instagram following and praise from peers around the world, this book includes 50 of the bakery's most iconic recipes to enable anyone around the globe to recreate their 'boulangerie, patisserie, bastarderie' vibes at home. From classics such as chocolate eclairs and pecan Paris-brest to buzzy modern favorites such as popcorn and caramel cheesecake and brioche pizza, you can find recipes that are guaranteed to impress.

With fun, stylised photography of the bakery capturing the vibrant concept and classically Parisian locations, step-by-step techniques and tips for the home cook, *The French Bastards* is a cool, creative vision of the dynamic future of Parisian patisserie.

The French Bastards are **David Abehsera**. **Julien Abourmad** and Emmanuel Gunther – Parisians who used their experiences of working in kitchens in the US, France and Australia to turn the French bakery scene on its head. The first bakery in 2019, and today, there are six shops in Paris and a seventh in Lille.

- Includes French classics such as Gateaux Saint-Honore and Croissants as well as more modern viennoisserie such as chocolate babka, as well as breads and savory pastries and sandwiches
- A fun, tongue-in-cheek name that was made for buzz
- · A global Instagram following

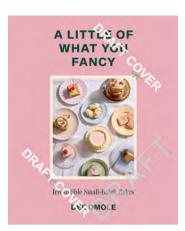




HALLOT

POUR LA PÂTE À HALLOT

- +3. Le lendemain, diviser la pâte en 18 pièces de 100 g. et laisses-la se détendre 15 min. Façonnes chaque piton en boudin de 20 à 25 cm et treues-les 3 par 3, pour obtenir
- ♦ \$. Préchauffez le four à 165 °C (ds. 5-6) et enfoumez





A Little of What You Fancy

Irresistible Small-batch Bakes **Dee Omole**

August 2025 | Hardcover | CKB004000 \$19.99 | 9781837833634 128 Pages | 6¾ x 8½ in Full-color Photography

Impressive small-batch bakes, which are a breeze to make.

A Little of What You Fancy showcases creative baking recipes that are tailored for smaller portions. From marbled cookies to Swiss roll cake to crème brûlée Basque cheesecake, there are a variety of cakes, bakes and dessert recipes that only require minimal effort.

Made using basic equipment and accessible ingredients, Dee Omole's elegant style combines diverse flavors in intriguing ways. These treats are all easy enough for a mid-week treat for one, but special enough to serve as a dinner party treat.

If you're after homemade bakes without days and days of leftovers, A Little of What You Fancy is the book for you.

Dee Omole is the founder of confectionery studio Dee's Basement, based in East London. Previously a pastry chef, she has catered for a variety of private events as well as worked with brands, such as Sunday Riley, Twitter, and Tastemade.

- Ideal for singles, couples, small families, students, or those looking for a quick indulgence
- Packed with crowd-pleasing recipes and designs; the perfect baking gift for keen home-bakers who want to make professional-looking cakes and desserts at home

 without causing excess waste
- Kitschy cakes are bang on trend: from embroidery-style piping to pretty pastels and statement bold shades, retro-inspired confectionery is proving to be one of the most Instagrammable food trends

BENTO CAKES

Vanilla Cake

Makes 3 bento cakes o

This is my base for pretty much all my cakes. It's also the first recipe I learnt when I first started baking at a young age with my mum. It's super simple and a great recipe to have in your repertoire.



150 g (5.29 oz) unsalted butter or buking spread 150 g (5.29 oz) caster (superfine) sugar

sugar 3 eggs 150 g (5.29 cg) self-raising flour 4 teappoon salt 1 teappoon vanilla bean pante

TIP

If you are short on time, you can do the all-in-one method by combining all the ingredients at once until they are fully combined.

Preheat the oven to 170°C fan (375°F). Grease three 10-15 cm (4-6 in) cake tins (pans) or silicone moulds.

2 Using a hand mixer, mix the butter and sugar together for 2 minutes until fluffy. Alternatively, mix in a bowl with a wooden errorn.

3 Add the eggs, one at a time and mix until they are incorporated. Add the flour and salt and mix until fully combined. Scrape down the sides and bottom with a spatula to ensure everything is mixed properly, then add the vanilla and mix until combined.

4 Divide the hatter evenly between the prepared lies, about 200 g (7.01 oz) per tin and level the batter with a spotula. Bake for 29-22 minutes until golden brown and a skewer inserted into the creater of the cake comes out clean. Leave in the tin or mouth for 2 minutes, then tip out onto a wire rack to code completely.

VARIATIONS

Chocolate
Coust 20 g (a 70 oz) of the self
ratising flour and odd 30 g (1.
oz) cocoa (unsuveriened choc
possiler.

Saltral Carennel
Replace 50 g (1.76 oz) caster
(superfixe) sugar with light brotosugar and add an extra 1/2
temposa of salt. Sandwich the
cakes with Salted Caronel (page
55.)

Lemon
Add zest of a lemon and mak
Sugar Syrup (page xx) with th
juice of the lemon, then spoon

Red Velvet Omit 10 g (0.35 oz) of the selfraising flour and add 20 g (0.70 pounter and a few drops of red foo colouring until your desired shade of red. Sandwich the colors with

> White Chocolate and Baspberry Add 30 g (1.05 oz) frozen nuspberries to the batter and sandwich the cales with white chocolate Garache (page xx) and batterzeum of your choice (pages

Cookies 'e' Cream
Add 40 g (L-11 oz) of cookie piece
or cramins and sandarich the
cakes with a Crookies 'e' Cream
Batterian'.

Cocount and Line
Add 20 g (0.70 oc) desicented
(dried sheedded) cocornal and
the not of a line. Sendench the
colors with line card (page
ss) and decessor with Coconus
between (page se)

BASICS 41

Mango & Lime Tarts

These mini tarts are very simple to make. You can replace the curd with any curd of your choice and even add some whipped cream to the top as well.

1 batch of Shortcrist Pastry (page xo)

For the mango and
lime cond.

pulp from % mango (about 50 g/L76 or) sest and juice of 1 lime 100 g (5.52 or) caster (superfine) sugar 60 g (2.02 or) butter 1 Make the shortcrust pastry according to the instructions on page xx. Once the dough bas chilled, edd it out until it is 1 cm (§ in) thick, then cut out flower or circle shapes, about 7.5 cm (3 in) and push into the mulfin tin cavities ensuring you reach the corners of the iin. Chill in the refragerator for 20 minutes.

Makes 6-8 tarts

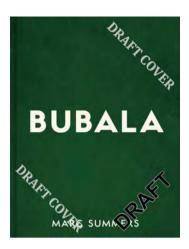
- 2. For the cust, fur the images pulp, bemon rest and pixes, sugar and baster in a heatproof boad est over a sauscepan of sammering and surest in a heatproof boad est over a sauscepan of sammering water. Size occasionally until the batter has mehred. Then, using a small wholes of food, sair in the beater eggs, Keep gently whisking the mixture over the heat for 10 minutes, or until thicknessed. Keep statistics go vous don't cook the egg and end up with scrambled egg pixees. Four the cooked curd through a sieve (fine mesh strainer) into a clear how of and set adolt in the strainer) than a clear how of and set adolt.
- 3 Meanwhile, preheat the oven to 170°C fan (375°F).
- 4 Prick the bottom of the chilfed tarts with a fork, then cover each cavity with baking parchment followed by baking beans. Rice can also be used if you don't have baking beans.

Bake for 10 minutes, then remove the baking beans and baking parchment and bake for a further 10 minutes, or until golden brown. Remove from the oven and allow to cool.

5 Once your tart shells are cooled, spoon in the mango and lime curd followed by some lime zest. Decorate with some edible flowers or another decoration of your choice and enjoy.



110 PASTRIES





Bubala

Vibrant Middle Eastern Recipes to Share **Marc Summers**

October 2025 | Hardcover | CKB086000 \$40.00 | 9781837834365 256 Pages | 7½ x 10 in Full-color Photography

Bubala (meaning 'darling' in Yiddish) is all about vibrant food, culture, and generosity.

Discover how to make the most of ordinary vegetables with 100 innovative recipes rooted in Middle Eastern flavors. Enjoy mezzestyle plates such as Burnt Butter Hummus, Halloumi with Nigella Seed Honey or Oyster Mushroom Skewers, to the likes of extraordinary showstoppers such as Braised Fennel and Harissa Labneh or Romano Pepper Mujadara with Whipped Feta, every recipe is playful, delicious and designed for sharing. In this collection of impactful and exciting dishes, you'll also find additional chapters for sides, salads, skewers and more, including pantry staples that will elevate your cooking every day.

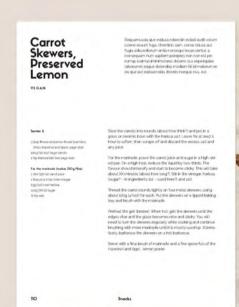
Packed with flavor, stunning photography, and insightful cooking tips, *Bubala* takes modern vegetarian cooking to a new level.

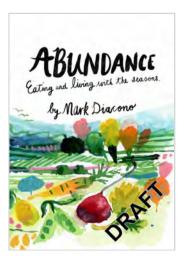
Founder **Marc Summers** started Bubala as a pop up, a passion project to escape the drudgery of financial consulting and a channel for his constant daydreaming about food. He has successfully turned his dream into a cult restaurant brand in London, with two current sites, one in Spitalfields and one in the heart of Soho, a third spot to be opened in 2025 in King's Cross, and plans for more!

"Exuberantly vegetarian - if you love vibrant Mediterranean dishes, Bubala will be your East End sweetheart" Jay Rayner, Guardian

- · Brings restaurant-quality food to the home kitchen
- · Original dishes, rooted in Middle Eastern flavors
- A stunning, design-led package with warm convivial photography throughout from an award-winning photographer
- Fresh ingredients, no synthetic substitutes used











Vegetables 9781837830541 \$38.50 | Hardcover



Spice 9781787136434 \$35.00 | Hardcover

Abundance

Stories and Recipes from a Gardening Cook Mark Diacono

August 2025 | Hardcover | CKB132000 \$45.00 | 9781837830565 288 Pages | 63/4 x 93/4 in Full color photography throughout

Abundance is a record of one man's year living on the southwest coast of England as he contemplates life, nature and what he is going to fill his belly with next. Written week-byweek, it explores the passing of time, our connection to the world around us and the edible bounty that the changing seasons provide. Anecdotal and often amusing, it is a snapshot of rural life that centers on the kitchen, providing cooking inspiration and a thoughtful reminder of how important it is to stop and appreciate the magic of simply living in the moment and eating what you fancy.

With recipes like Early summer shakshuka, Salsify and radicchio gratin, Onion seed and oregano flower focaccia, Fig leaf and olive oil ice cream, and a Mulberry martini, there's something to be inspired by every week as the year unfolds before you.

Mark Diacono has written several award-winning books, has a monthly column in The Sunday Times and writes regularly for a range of national publications. He runs the Cafe Murano Book Club with Angela Hartnett and speaks and demos at food festivals around the UK. Mark originally wrote Abundance as a serialisation on his engaged Substack, Mark Diacono's Garden to Table, for which he won the Garden Media Guild Digital Gardening Writer Award 2024.

- Over 60 simple and delicious recipes celebrating the seasons
- · Abundance is already award-winning ahead of publication
- · His book Sour was nominated for a James Beard Award for Single Subject Food Book, and the Fortnum & Mason Awards Cookbook of the Year

it reaches 78°C; otherwise just ensure it is well cooked and hot. Pour into a warm sterilised jar/s and seal immediately. This will keep for at least a month unopened, and for months in the fridge even once opened.

Squash barira soup

Harira soup is a classic North African soup, heavy with sweet spices and tomatoes. While it is by nature highly adaptable - lentils, no lentils, which lentils? - I've stretched this a fair way from its origins on account of the wind blowing strongly today warmth and comfort are needed; heartiness and heft essential. You could argue that it's more of a stew than a soup, and I'd not put up much of a fight: whether it becomes one or the other is yours to choose, depending on the amount of pasta and water you go for. The wind made me tip the pasta in to make it more of a supper than lunch: by all means drop the quantity or entirety of pasta if you wish. I used red lentil pasta as one of those it is for eats no gluten. Orzo or noodles (around 100g) work really well instead. Bear on mind the quantity of water here is a guide: the type of tomatoes and lentils will affect how much you need, and the is a guide, the type of tomatoes and lentus with anect now much you need, and the texture is yours to choose. I prefer this on the thicker side of thin; you might not. I used the 5 thin wedges, plus a thicker one from the other half for the chef's

200g pay fentils, well rinsed

praction original of black people

a generous grissing of neach pepper 4 top harista a good handful of coriander, roughly chopped

6 wedges of cooked squash A little olive oil for serving; plus yoghurt if you funcy.



TANDARY

Cardamom poached pears

This is a template that I turn to nectarines, apples, apricots, quince and more over the year, sometimes swapping white wine for the cider, lemon verbena for the bay, and so on.

The pleasure of these poached pears is multiplied by them being as good for break fast with yoghurt the next day as they are warm immediately, and that spicy cider – if you don't treat it as a mulled cider and drink it there and then – makes an excellent granita; just freeze it once it's cooled.

Freeze the spicy cider for 6-8 hours or so, until part frozen, then swizz in a food processor until smooth (this improves the texture) and place back in the freezer until almost solid, then swizz again before freezing.

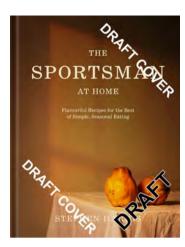
8 firm pears, peeled 440ml excellent cider
2 bay leaves, cracked
12 cardamom pods, seeds only
6 allopies, crushed
135 star anise
A square or two of dark chocolan
Natures a terrious greately.

Bring the cider and sugar to a bare simmer in a pan just large enough to hold the

Add the bay, cardamom, allspice and star anise and lower the pears in. Add boiling

Allow the cider to gently tickle away until the pears take the point of a sharp knife: around 15 minutes depending on the ripeness of the fruit.

encourage them sit against each other - and spoon in a little lake of the spicy cide liquid. Pour a little cream over, heavily dust with nutmeg and finely grate with dark





The Sportsman at Home

Flavourful Recipes for the Best of Simple, Seasonal Eating Stephen Harris

October 2025 | Hardcover | CKB011000 \$42.00 | 9781837834440 256 Pages | 7½ x 10 in Full-color photography throughout

The Sportsman is nothing short of an institution. Now in its 25th year, Stephen Harris took over a rundown pub on the Kent coast in 1999 and turned something ordinary into something extraordinary with his pared-back style of cooking, earning (and retaining) a Michelin star, as well as being named the UK's best restaurant multiple times. It's a cult classic both adored by professionals from all over the world, and a truly beloved, unpretentious local.

Organized into chapters by occasion – Baking and Making, Posh Dinners, Not So Posh Dinners and Christmas, to name a few – Stephen captures the imagination for simple cooking with his love of seasonal, local produce, and scholarly, much-lauded approach to putting flavor first in the easiest, most effective ways. Think favorites such as Welsh rarebit, cream of tomato soup, pork chop with charred leeks and tart tatin with vanilla ice cream.

The Sportsman at Home is a true celebration of simple food at its very best, from one of the most respected chefs in the UK.

Self-taught chef **Stephen Harris** opened Michelin-starred The Sportsman in Seasalter, Kent, in 1999. It has been crowned National Restaurant of the Year multiple times. His first book, *The Sportsman*, won Guild of Food Writers, Andre Simon and Fortnum & Mason awards. Stephen is also the Executive Chef of Noble Rot.

- Simple home cooking from one of the UK's most admired chefs
- Stunning location photography of the Kent coast, a food lover's destination and tourist spot in its own right
- Includes perfect takes on modern classics with a British bent

PASTA WITH MUSHROOM RAGU

It te atet ar rectur, ant lans endi ra dolorrum quian sum ad maioria soloptatu recirin diaptapuje quantibusum sepue lingoje isilia acistis arcas od qua cum and qua maidi sinn alibus vivolite renad di cue neglosi maximus del et voloracciris crisi caraptat qui ul langua milam et, olitaspi tatum languat qui soloptatina resistatis evernatela landelistate un alpus, ventinis.

ERVES 4

- farfalle but any will do even spagfaet I large crision - frively chopped - 2 medium samots - frively chopped - 2 stolks of delainy - frively chopped - 400g fin of plum tomatore - 5 tablespoors of to cline oil - 1 delaie of gardin - brussed with the flat blade of a kindle - 2 tins of audicies.
- In a large non-stick frying pan add 4 thup of olive oil and the findy chopped vegetables cold. Put the pan over a medium heat and gently fry the veg for about 22 mins until it is nof thut not coloured add 22 pinches of sult. Keep stirring and add the bruised garlic clove for about 5 mins and then discont.
- Add the tin of tomatoes to the veg and break them down with a wooden spoon over the heat add 2 more pinches of salt. Keep cooking until the tomatoes make a sunce and have broken down. About 10-15 mins.
- When the sauce is thick and most of the moisture has been cooked off remove from the heat. Add the tinned surdines and break them down into the sauce with a wooden spoon. Keep the sauce warm in the pan.
- Cook the pasta according to the manufacturers instructions and when ready drain in a colander and add the pasta to the sauce in the past. Cook gently for 2 mins and coat the pasta well with the sauce.
- Add the last thep of olive oil, some thyme leaves, a pinch of salt and a squeeze of lemon. Stir these into the pasta.
- Serve in 4 bowls with some grated parmesan.



THE SPORTSMAN AT HOM

THE SPORTSMAN AT HOME

DIGESTIVE BISCUITS

It te atet as rectus, ant lans endi ra dolorrum quine sum ad maioria suluptatus recirin danțtașui quantibusam sopue limpel cirila acistit acuse od qua com and qua maidi sim alibus invedite renad si can explor maximus del et voloracciri ecisi acraeptat qui ur langua mulum et, oditaspi interna latquat muis delatatărus resistatis evenurate landelistater un alans, ventinit.

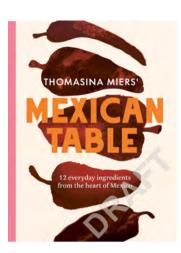
SERVES 4

- 200g punnet of strawbernes 4 silves of brickhe. 50g disn'hed buttler - Just helet the botter unts in eithed, the fait and solids will separate. Four of the buttler far and keep, leaving the solids befund 200ml doubtle cesem 50ml obthe liquor - I use Kahlua bot Ta Mass will work:
- time tsp of rosewater - optional
- Slice the beioche and leave to dey on a wire rack overnight. (You can speed up this process by drying in a low oven-the lowest setting. The slices should dry but not colour)
- Mix together the cream, coffee liquor, egg and sugar.
- In a shallow tray which will hold the 4 slices of brioche, pour in the cream mixture and then add the 4 dried brioche slices. Leave them to absorb the liquid for about 10 mins on each side.
- Trainfer back to the wire rack to dry for another 20 mins I would put kitchen paper under the rack to catch any disping liquid and I would put each disc on kitchen paper before I drodge in the icing sugar. In a shallow tray add the icing sugar and drodge each sice of brioche - both sides - in it so that it is evenly covered in the sugar.
- In a large non-stick frying pan, heat the clarified butter and when starting to brown add the brische alices. This is a fairly messy process but don't worey as the important bit is to five each slice until it is caramelised. The sugar will crisp up as it cools down.
- Transfer each slice back to the wire rack and allow to cool and crisp
- Hull and quarter the strawberries and dust with a top of the icing sugar and a garking of the line as well as some of the juice - taste as you go, If using the rosewater and seasme oil add them to the strawberries and toss them together.
- Put the brioche slice in the middle of the plate and spoon over the strawberries. Serve with a spoonful of thick cream.



THE SPORTSMAN AT HOME

THE SPORTSMAN AT HOME





Mexican Table

100 Recipes, 12 Everyday Ingredients From the Heart of Mexico **Thomasina Miers**

August 2025 | Hardcover | CKB056000 \$42.00 | 9781837833900 256 Pages | 7½ x 10 in Full-color photography throughout

Using 12 key staple ingredients of Mexican cooking, Thomasina Miers builds bountiful plates zinging with fresh flavor and color.

The citrus chapter features Pork Chop Tacos 'Al Pastor', seeds shares Caramelized Tahini, Cinnamon and Orange Ice Cream, tomatoes has Cherry Tomato & Mussel Linguine with Sweet Guajillo, chilies shows you how to make Lamb Birria, beans brings Baked Nachos with Black Bean Cream, and zucchini has a mouthwatering Baked Cheddar, Zucchini & Jalapeño Soda Bread.

Thomasina Miers is a cook, writer, presenter and the first winner of Masterchef. She is the co-founder of Wahaca, winner of numerous awards for its food and sustainability credentials. She helped set up Chefs in Schools, and was awarded an OBE in 2019 for her services to the food industry. Tommi has a regular column in the Guardian's *Feast* magazine and has written 8 cookbooks. Her ethos is that we can all look after ourselves and help shape a better planet by eating delicious, whole foods.

- 12 staple ingredients: Citrus / Nuts / Tomatoes / Chilies / Beans / Zucchini / Sesame / Herbs / Onions / Eggs / Cinnamon / Chocolate
- Vegetables are at the heart of the recipes, though there are a few with meat included
- Mexican Cookbook sales in the US accounted for 250,000 units sold TCM



Grilled achiote halloumi with fresh tomato & pineapple salad

FEEDS.

350 g (12 oz) tomotom, halved or quartiered 300 g (100 rod preverpile, peeled and faced into wedges 1 green chills. Firstly deced, plan estas to serve 19 read-cone, wey finely shored. It is because the serve 19 read-cone, wey finely shored 18 to propose apply in clast own-gaze and and piece of Illane 2 toldisquores olive oil tempe haveled of consender (clastice), roughly chopped hazelful of mist leaves, roughly chopped freshly ground tolock propose.

For the halloumi 30 g (1 oz) achiote pante 1 fat garke clove pace of 1½ lime ½ tecnpoon see solt 2 tablespoons olive all 250 g (9 oz) halloums, slood lengthways into 8 steps If there was one region in this book that away is me most of Markins, in smaller and the defense in profitors, a warding reducibly by a this. The first and regardables also just that better in Instance. The Reappeles are bounding with a dudit, behavior presenter until most profit plentiful, the dulities are hatter and have so much florour, even the herbs toster different and their is not industry of the dudity. This stude is a development of the defense and their is not industry of their instances for those florours, but mode when the sun is sut. Critical bellowers and design christ which combine to make a did that's simple, quick and thirst expending, unknown the florours of the fruit developing as they is more certaing in the time jack, with a florours or the first developing as they take more certaing in the time jack, with a florours or the first developing as they take the florours or the first developing as they take the florours of the florours and make it. The times with the

Start by assembling the tomators and pineapple, cutting them into the shapes and most that feel right for your mood. The them all into a large mixing bowl. Add the child, sed onlow, ask "wingars, time test and jusce and olive oil, and season with lost of trenthy ground black paper. Leave to marinate for half as hoor while you grey the fall-loom!

For the halloumi, we a pertle and mortar to bash together the arhiotografic, lime juice, salt and it tablespoon of the oil. Cower the halloumi liberally with the resulting brickered garlicky paste,

Heat the remaining 1 tablespoon oil in a large frying pan over a medium-high best. Add the coated balloums and try for 1-3 minutes on each side until beautifully browned and tender.

When you're ready to serve, mix the chopped herts through the salid, then serve topped with the hallowni, sprinkling with a little extra finely diced chill should you wish.

Tips Actions is a paste made from the berries of the annato tree, which grows in Mesoco. It is tange, fruity and delicious, and is readily available online.

TOMATO

89

White bean & confit garlic dip with charred jalapeño oil

3ERVES 3-4

400 g (14 oz) jar white beans (butterbeans or Musican mayocoba), drained 19 quantity of Confit Gorlic in oil, including rosemany sprigs (see box)

(see box)
I teaspoon sea salt
I teaspoon apple cider vinegar
tortilla chips, to serve

For the charred jelopeto oil (moles a small pan jar) 100 g (3½ oz) jelopeño chilles 100 g (3½ oz) jelopeño chilles ½ quantity of Confit Garle: noil (see boz) 1 lemon, hahved 1 trappon sea sail 3-4 tublespoore olive or vegetable oil

A wonderfully garlicky but gentle tasting dip that is soothed and tamed by the gentle, dew cooking in all. It is lent delicious access ref epice and forware packs from the charrely ideparts oil, full of mostly statute and lisks at host, making the postmership on exciting but soothing very to star to seat. In fact, having a bould that plaquethed all a hand for any fineside cooking is a sage move, as it does wonders for anything cooked on a pill. It is the best it week.

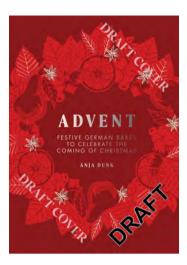
To make the charred plapeto oil, roast the jalapeton in a frying pas over a high best for 8-10 mimutes, turning occasionally to blacken all over. Add a little of the confit gaths oil to the pan, then add the lemon halves, out is ded owner, and cook for 3-5 minutes more until they are caramelised and delicious-smelling.

Trim the stems off the roughed chilles, then add them to a blender, along with the half quantity of confit garlic and oil. Squeeze in one of the lemon halves and save the other for the dip. Season with the salt and add the other or vegetable oil, then blits to combine. Tasks, adjust the seasoning and point the green oil into a clean jum jar. It will keep for weeks in the finisher.

To make the dip, drain the bears and empty into the same blender, along with the other half quantity of cell garle and oil. Dray the lesses how the coolft garle's commany yeig und ad them, too, Superior the pairs of the newrost basele smoot, then add the sex and and applie other pairs of the newrost basele smoot, then add the sex and and applie other more add, and you may not see a good the pairs of the newrost basele smoot, then add the sex and and applie other to be a sex and the sex and the

Serve the bean dig in a pretty bowl with the charred green jalapetic oil driziled over and served on the side with plenty of tortilla chips for accoping. Any leftower dip lasts for up to a week in the fridge and will have an entirely positive effect on work-from-home function.







Advent

Festive German Bakes to Celebrate the Coming of Christmas **Anja Dunk**

October 2025 | Hardcover | CKB004000 \$40.00 | 9781837833351 272 Pages | 63⁄4 x 93⁄4 in Full-color photography throughout

Advent celebrates the magical run-up to Christmas with over 100 classic German baking recipes.

In the modern classic *Advent*, Anja Dunk shares her recipes for the very best of traditional German festive bakes. From lightly spiced *Lebkuchen*, frosted cinnamon stars, jam-filled ginger hearts, snow-capped coconut macaroons, to marzipan-filled *Stollen*, edible tree decorations, lucky meringue mushrooms, and a gingerbread house dripping with candies and sugar icicles, you will find delectable spiced treats to fill your *Bunter Teller* and share with friends and family.

Featuring Anja's own linocut illustrations and evocative photography, this stunning, burgundy-coloured clothbound edition will be a family favorite for many years to come. The weeks of Advent hold all the sweet, almost unbearable anticipation of Christmas for days on end and this gorgeous book embraces that fairy-tale feeling within its pages.

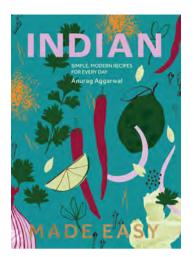
Anja Dunk was born in Wales to a German mother and a Welsh father. She is a freelance cook, food writer and artist. Anja cowrote *Do Preserve: Make your own jams, chutneys, pickles and cordials* and is the author of *Strudel, Noodles and Dumplings: The new taste of German cooking.*

- The first edition sold over 25k copies
- · Luxurious cloth cover with foil finishes
- Christmas markets have become a regular feature of the festive period in countries beyond Germany and Austria, with German immigrants bringing the tradition to the United States













Vietnamese Made Easy 9781787139688 \$32.50 | Hardcover



Thai Made Easy 9781787139947 \$32.50 | Hardcover

Indian Made Easy Simple, Modern Recipes for Every Day **Anurag Aggarwal**

September 2025 | Hardcover | CKB044000 \$32.50 | 9781837833016 192 Pages | 7½ x 10 in Full-color photography throughout

Indian Made Easy is a delicious collection of more than 70 authentic, easy-to-follow recipes.

Anurag Aggarwal grew up eating the food of north India; his memories of traditional home cooking encompass bold flavors, fragrant spices and the freshest of ingredients. In Indian Made Easy, he shares a modern, vibrant collection of recipes which preserve the heart and soul of Indian cuisine, but which are all designed with simplicity in mind.

This cookbook teaches you to prepare everything from paratha and pakora to steaming cups of masala chai, through veggie dishes like paneer tikka, or meat-based dinners like slow-cooked lamb rogan josh. You'll even discover desserts from Indian-style donuts (gulgulla) to cardamom rice pudding. What's more, all the recipes feature commonly available ingredients and clear, accessible instructions.

Anurag Aggawal was born and raised in Gurgaon, north India, where food was synonymous with family. He moved to the UK in 2010, where he found a successful career in finance, but longed for the flavors of home. In 2023, he made it to the final of Masterchef UK, and he now works full-time as a chef and consultant.

- Recreate your favorite cuisine at home with whatever you have in the fridge
- The focus is one ease of cooking, with simple swaps for unusual ingredients
- Indian Made Easy follows Vietnamese Made Easy, Thai Made Easy, Chinese Made Easy and Spanish Made Easy in this new cuisine-led series
- · Prominently features naturally vegetarian and egg-free dishes

FUNDAMENTALS OF INDIAN COOKING: INGREDIENTS. **TECHNIQUES AND TOOLS**

by using specific quantities, techniques and tools for different recipes, this results in unique dishes. You can say that these are the key differences among cuisines

In this section. I will share and explain a few fundamentals of India In this section; I will share and explain a few fundementals of Indian cusine in terms of techniques; in griderish and tools. By no means this is an encyclopedia for Indian cusine, but it is a very good start for you to remisent on this journey to explore indian cusine. For ingredients, I have covered less common and sometimes regional ingredients, as most of the common spices, like ground conlander, turmeric or current, need no introduction.

KEY INGREDIENTS AND UNIQUE TECHNIQUES

1. Ghee (clarified butter)

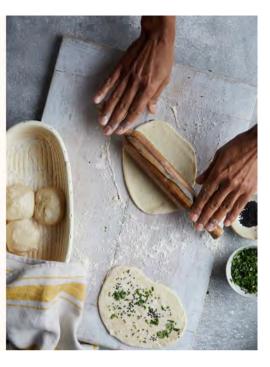
1. Unice (cashinat during)
Made by Liderying butter, (per has a very high heating point.
Therefore, it tastes very aromatic and nuttly, and you need to about two-thinats the quantity compared to any other cooking oil.
Using phee enstead of oil enhances the taste and texture of Indian curries and other dishers.

2. Paneer (Indian cottage cheese) This is fresh and unsafted Indian wintle cheese Traditionally, it is homemade by curding the milk and draining it through mustin cloth (cheesecloth), then pressing it under some weight. Now it is easily available in stores and has a firm texture. It can be used. raw in dishes to get a soft and creamy feel, or it can be fried or griddled, if you want to add some texture to it.

3. Roti/chapati flour

Finely-milled wholemeal (wholewheat) flour, is used to make rotis-as it has a higher fiber and protein content. It is very different to the plain (all-purpose) flour and wholemeal (wholewheat) flour that we generally get in the supermarkets. An easy replacement for this will be half plain (all-purpose) flour and half plain wholemeal (wholewheat) flour. It is commonly available in Indian stores, online or in large supermarkets

FUNDAMENTALS OF INDIAN COOKING - INGREDIENTS, TECHNIQUES AND TOOLS



GRAM FLOUR PANCAKES

(BESAN CHILLA)

In comparison to many internationally famous sweet pancakes, indians prefer savoury versions which are made from gram flour, rice, lentils or semolina as a breakfast item. They are such a good source of protein and provide an opportunity to incorporate many vegetables and spices as well. This gram flour version is very delicious, filling and a healthy way to break your fast!

Add all the ingredients to a mixing bowl, pour in 100mi (3½fl oz) of water and mix well to get a thick, pourable consistency which is spreadable. Rest the batter for 15 minutes and then add a little more water or gram flour to adjust the consistency, as required.

Heat a large, flat, non-stick pain (tava, see page 000) over a medium heat until hot, then spoon in around 100ml (3½fl oz) of the batter (about half a large ladleful). Using the same ladle or a serving spoon, and using a circular motion, gently spread out the batter to make a 15-18cm (6-7in) disc.

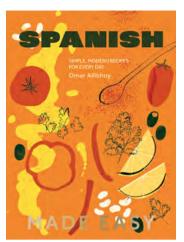
Drizzle 1 teaspoon of oil around the edges and on top of the pancake, then cook over a low-medium heat for 3-4 minutes, until the underside is golden brown – you should be able to flip it using a flat spatula or palette knife. Cook on the other side until if turns golden brown. Keep the heat

at low-medium, otherwise it will burn on the outside and remain Transfer the pancake to a plate and keep warm while you cook the rest in the same way

You can replace the vegetables with any of your choice, making sure they are finely chopped and not very watery

If you break the pancakes while flipping, don't worry, just pour a little batter into the cracks when cooking the second side









Chinese Made Easy 9781787139107 \$32.50 | Hardcover

Spanish Made Easy Simple, Modern Recipes for Every Day Omar Allibhoy

July 2025 | Hardcover | CKB080000 \$32.50 | 9781837833481 192 Pages | 7½ x 10 in Full-color photography throughout

In *Spanish Made Easy*, Omar Allibhoy guides you through the basics of over 70 key Spanish dishes.

Spanish cooking is characterized by deep flavors, vibrant color and minimal ingredients. With the expert teaching of Omar Allibhoy, the chef behind the Tapas Revolution restaurants, you will learn to make a paella that packs a punch without spending hours in the kitchen, cook up a tapas feast for friends, and even whip up a delectable Spanish dessert in minutes.

Using supermarket-friendly ingredients and simple cooking methods, *Spanish Made Easy* shows you how to make sunny, delicious, everyday Spanish food at home, whether you're a skilled chef or a complete beginner. *¡Buen provecho!*

Madrid-born **Omar Allibhoy** is the founder of the critically-acclaimed Tapas Revolution – the largest Spanish restaurant group in the UK. He began his career training under legendary chef Ferran Adrià, then with Gordon Ramsay in London, who dubbed him the 'Antonio Banderas of cooking'. Since opening his first restaurant in 2010, he has been on a mission to showcase just how simple cooking Spanish cuisine at home can be. Omar is committed to being at the forefront of representing the wonderful food of Spain in the UK and has picked up multiple awards along the way. As well as running a successful business, Omar has maintained a career as a successful TV chef.

- Spanish food requires few ingredients and short, simple methods – perfect for the Made Easy series
- · Expert recipes from the 'Antonio Banderas of cooking'
- Omar's previous books have sold over 60k copies in the English language



BUÑUELOS DE BACALAO

(SALT COD FRITTERS)

Traditional bufuelos used to be sweet and were commonly sold in balaries at Easter time. With time, more developed recipes have arisen to bring us bufuelos made with sevour ingredients, such as cod (bacalao), cheese or even chard. These salt cod and cheese (see recipe on page 14) versions both pictured here –are totally different; turge you to try them both as they are seriously good.

First, to rehydrate the salt cod, put it in a container and pour in enough cold water to cover. Leave overnight and change the water at least twice to extract as much salt as possible from the cod.

When you are ready to start cooking, peel and cut the potatoes into 1-cm (%-in) thick slices. Boil in unsafted water over a medium heat for about 15 minutes, or until cooked through. Drain and slices to detail.

Finely ching both the rehydrated sait cod and the fresh cod, removing any bones you find. Mix with the chives and garls by hand or using a blender or flood processor. Add the egg, egg you, and boiled potations and main floogether. Set aside for at least 10. minutes while you heat the oil. Depending on the potato and the size of your eggs, the maxture could be a bit loose if so, add 1. Thep pain fall-purposel flour and it should be better.

Pour enough oil into a deep pan to cover the base by about, 5cm (11/4m) Heat units a cube of day-old bread dropped into the oil turns golden in about 30 seconds. Alternatively, heat a deep fryer to 180°C (5560°F).

Pour tablespoonfuls of the mixture into the hot oil and fry until they float and turn light golden, up to 2 minutes. Remove from the oil with a slotted spoon and drain on kitchen paper while you finish the fritters. Serve with Aloil or Romesco Sauce

NIBBLE

CORDERO AL CHILINDRON

(SLOW-COOKED LAMB AND PEPPER STEW)

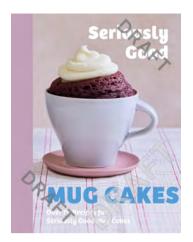
This dish is commonly found in northern Spain and was always cooked in the spring with the new lamb season. It's one of those ugly brown but very tasty slow-cooked stews Spain is famous for. We also use other meats for this dish, such as goat or chicken.

Season the lamb with the sait, pepper and just a little pinch of ground currin, then coat with the flour. Heat the older oil in a shallow flying pair and toss the coated lamb in the pan for about 5 minutes to seal the edges. Remove the lamb, leaving the oil in the pain, and set it saide to rest.

Add the carrots, onion, garlic and peppers to the cooking oil along with the bay leaves and thyme and reduce the heat to medium. Cook for 10 minutes and then add the chopped tomatose with the sugar and cook for a flurther 5 minutes, until the ingredients are combined to make a tomato castle or softice.

Add the lamb back to the pan with the sweet pimenton, white wine and 1 litre (4 cups) water and cook over a low heat for a couple of hour, or until the meal is tender, adding more water if necessary. The result should be a not, dende and silly sauce. Genshi with fresh thyme and serve with fired dioxid potatoes.

HEAT & GAME





Seriously Good Mug Cakes

Sweet treats ready in the microwave in minutes!

Kate Calder, Christelle Huet-Gomez, Sandra Mahut and Lene Knudsen

October 2025 | Hardcover | CKB004000 \$20.00 | 9781837834877 176 Pages | 6½ x 8½ in Full-color photography throughout

A quick mix, a few minutes in the microwave and you'll have yourself a mug treat!

Enjoy Fruity favorites like Pineapple Upside Down Mug Cake, or enter chocolate heaven with Chocolate Orange Mug Cake. For an extra-sweet fix, try Marshmallow Mug Cake, and if you love nutty treats try Coconut-Choc Cake or Peanut Butter and Jam. Crumbles include Apple & Caramel Crumble. There are melt-in-the-middle mug cakes like Dulce de Leche Melt-in-the-middle mug cake, and even celebrations like Birthday Sprinkles Mug Cake and Candy Cane and White Chocolate Crunch Mug Cake.

It couldn't be easier to create a sweet treat speedily!

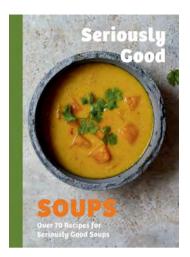
Kate Calder is the author of Super Simple Air Fryer Chicken and Three Ingredient Cocktails, and a Leiths-trained recipe writer and food stylist. Lene Knudsen began her career as a fashion illustrator, until one day she knocked on the door of the legendary Rose Bakery in Paris to learn the tricks of the trade, and she hasn't looked back since. Sandra Mahut is a food stylist and writer who has authored several baking cookbooks and writes regularly for food publications across the UK and France. Christelle Huet-Gomez is the face behind the blog "It was once pastry."..., which she started to share her experimental baking recipes. She has authored several books on cooking sweet treats.

- · Cakes take under 5 minutes to cook in the microwave
- · Using accessible ingredients













Seriously Good Pasta 9781837832903 \$21.99 | Hardcover



Seriously Good Toast 9781837831616 \$20.99 | Hardcover

Seriously Good Soups

Over 70 Recipes for Seriously Good Soups Rebecca Woods

September 2025 | Hardcover | CKB079000 \$20.99 | 9781837833153 160 Pages | 6½ x 8½ in Full-color photography throughout

A steaming bowl of soup can be the most comforting meal. With 60 simple, nourishing and delicious recipes, Seriously Good Soups contains a recipe for every season and appetite.

Starting with the basics, discover essential recipes for stocks to imbue your soups with flavor, along with hints and tips for flavoring, seasoning and thickening your dishes. Discover toppers like croutons, drizzles and nuts and seeds to add a sprinkle of something special.

Whether you're searching for something light and refreshing for a simple summer dinner, a hearty and wholesome soup to restore you in the depths of winter, or creamy and comforting classics to eat on repeat, this book has it all. Here you'll find everything from classics like Roasted Carrot Soup, Sweet Potato Soup, and twists on favorites like Moroccan-Spiced Chicken Soup and Wild Mushrooms with Pearled Spelt. With a range of dishes to suit different dietary requirements, there really is a soup for everyone.

It's soup. And it's seriously good.

Rebecca Woods is a food stylist and recipe developer based in Hastings. She spent many years editing cookery books before deciding she would much rather be cooking. Her styling work has appeared in the national press and brand advertising campaigns, as well as in many cookbooks.

- · Caters for various diets, including vegetarian, vegan, raw, and dairy-free
- · Includes 60 recipes, all photographed
- · Follows Seriously Good Pancakes, Seriously Good Toast and Seriously Good Pasta





Prawn & Pernod Broth with

Pink Peppercorns & Asian Greens

A love of alliteration is not the only reason I put these ingredients together... This one's a light starter on a balmy summer's eve when you're in the relaxed, chilledglass-of-Sauvignon-at-arm's-reach-induced mindset to appreciate the subtle interplay between the shellfish and anise flavours, plus a little spicy hit when you bite on an aromatic pink peppercorn. If you make the Chunky Creole Fish Stew with Pepper & Tomato on page 72, keep the prawn heads and shells and use them to intensify this stock - you can just pop them in the freezer until needed.



TAKES 1% hours

For the stock: heads and shells from the prawns [shrimp] – see below, plus prawn heads and shells you've collected and frozen (or ask your fishmonge 1 onion, peeled and quartered 1 large leek, chopped into chunks 1 large carrot, chopped into chunks 1 celery stick, chopped into chunks a few black peppercorns

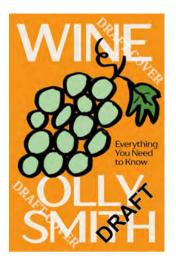
For the broth

6 spring onions [scallions], finely sliced on a deep angle, white and green parts separated 2 hulbs habu fannal shraddarf way

To make the stock, peel the prawns and put the heads and shells in a large saucepan. Add all the remaining ingredients and cover with 1.4 litres [6 cups] water. Cover and bring to a simmer over medium heat, skimming off any foam or scum from the top as it accumulates. As soon as the liquid is simmering, remove the lid and lower the heat to medium-low. Allow to simmer gently, uncovered, about 30 minutes. Allow the stock to cool a little, then strain and return to a clean saucepan

Add the spring onion whites, fennel and pink peppercorns to the stock and simmer for 4–5 minutes, until the fernel is tender. Taste and season the stock well with salt - it will take ouite a lot - but you shouldn't need any more pepper

Add the prawns to the stock along with the spring onion greens and the Pernod and cook for 3 minutes more, or until the prawns are just cooked and their flesh is opaque.







World Cocktail Atlas 9781787139565 \$32.50 | Hardcover



Home Cocktail Bible 9781787138056 \$29.99 | Hardcover

WINE

Everything You Ever Need to Know **Olly Smith**

October 2025 | Hardcover | CKB126000 \$29.99 | 9781837834402 256 Pages | 61/4 x 91/4 in Full-color photography throughout

Wine is for everyone! You don't need to be rich, or study for degree-level knowledge of grape varieties – you just need to feel confident in choosing wines that will bring you joy. Drinks expert, writer and broadcaster Olly Smith is here to hold your hand as we walk through the wonderful world of wine, teaching you how to find what you like and understand why.

From the basics of how to select a bottle of wine, how much to spend and how to taste it, to the logistics of wine production and storage, Olly tells you everything you will ever need to know. He also shares his wine wisdom through his top 50 wines to try before you die, as well as his own Ten Commandments of Wine, essential wine kit and a handy 'grape thesaurus'.

Accessible and informative, fun and witty, WINE is the perfect accompaniment to a leisurely glass of vino.

Olly Smith is a much-loved wine expert, with 18 years' presenting wine on British television. He has written about wine for the *Mail on Sunday* and the *Daily Mail* for 17 years and has six award-winning Glass House wine bars across P&O Cruises fleet. He has won countless awards in the wine industry, including International Wine and Spirits Communicator of the Year and Drinks Writer of the Year. He has hosted more than 80 episodes of his hit drinks podcast 'A Glass With' featuring a dazzling array of celebrity guests including P!nk and Kylie Minogue. Olly is the author of *Home Cocktail Bible* (2021) and *World Cocktail Atlas* (2023).

- · Olly is a world-renowned wine writer and presenter
- Olly has a regular wine column in the UK press, in the *Mail on Sunday*
- He regularly visits the US to film in association with drinks brands

Choose by Food



My Top Ten Food and Wine Matches

Roast lamb with Rioja

It's an iconde pairing that's a bit like seeing the words 'Rocky and 'Balbox' jabbing crowards you in the same sentence. don't tries a with It. Lamb hast secration uniquely sleel's and almost secration uniquely sleel's and almost sweet character. Best Bioja as it matures releases mellow might into gentle spice and with lamb, the two elide almost imperceptible, leand in glove. The tamile structure of the wine reacts with the proteins in the meat delivering a schening effect to both seemilogy giving a flavour boost to this sublime match for your locker of libations.

The Classic Choice

CVNE Imperial Reservo ii a Rioja with unimposchable pedigree. Only made in the best years from CUNE's try sineyards, it's a failsade choice dating lock to the 1920's nation date; a special buttling measured in British pints. And R can handle mint sauce which if you're as keen as! am. is a win on a per with winning the socore World Cup single handed.

Wine

Prawns and Malagousia

Prawns are never lonely. They always come together, emissaries of seaside purity, their curiously plump sweetness echolog with salty whispers, to bring us multiplicities of magical fresh ocean echoes. The Greek grape Malagousia (you say it Malla-Goose Eeyah) vies In my heart for the position of must eloved flavours of all wine. I adore it. With peachiness, enthralling yest and a gentle fragrance as though a wand of jasmine has passed over its soul. Malagousia paired with simple prawns side alongside rine bright stone-froit delivering apex entertainment, sublime synergy with prawns and the wow-factor of lazer-like focus.

The Pinnacle of Perfection

Geroussiliou Malagousta. A sacred laveurite of mine and a white wine that I buly religiously every single year. Grown near the seaside at Epanomi by the family who saved this rare Malagousia grape from extinction, its turquoise capsule and glerious freshness bring a sense of epiphany to every prawn.





How to Choose Wire

Ordering in a Restaurant

My biggest tip for you is to its to by from off the beaster track. This will bring great value and enthralling wine. Whenever I see a new resturant wine its I avoid all the wines I already knows I want to taste something entirely surprising, I deally challenging and certainly entertaining! If you are after a safe bet with all-round appeal. Domaine Tempier Bandol is an iconic southern Teench rose which is marved loss in youth or after sween! years of ageing and it has never let me down. How to find it on a list?

The wine list will be structured in one of two ways. Either by colour, country and region. This is the old school approach and assumes you have a bit of knowledge. If you're already feeling baffled, ask the sommelier or server for advice. Tell them your budget, what you usually love to drink, what you're thinking of ordering from the menu and how happy you are with something esoteric. The more modern way of structuring a wine list is to do so by style, for instance for white wines, three categories I use when I'm writing a wine list are "Zesty & Fresh" "Fragrant & Scented" and "Rich & Mighty". Within each of

those sections, even if you're new to wine, you're going to have a good idea of what to expect.

I also hasts that every wine list I write offers every single wine by the glass. It means you can mix and match without blowing the badget, so I you're or-dering a crab salad with a white. I can easily sip a red with my beet wellington Pretty much every whee list will have at least a section offering wines by the glass and this is a great place to begin; very likely to have some of the establishments favourities and greates hit had and also the best way to try a lew wines paired with different dishes without getting hammered.

As far as food goes, the best person to advise is the sommelier or server, they know the dishes and have put together the wine list and would love to show you some killer combinations if this isn't on offer then go by the old rule "il is grows together,"

When the wine is served to you from a bottle for the first time, your job is to affirm that the wine is in good condition and that you're happy to continue with it served to the other guests. This isn't to see if you like the wine or not. And generally you need only smell the wine to determine this. If it smells like wine, you're fine. If it smells of damp cardboard*, vinegar or anything else that ours you off (trust your pose, first as you would giving the milk a whiff in the morning) then ask your server to open another bottle of the same wine to ompare. And if you're not still happy. ask your sommelier or server's advice. Remember, these are the people who love wine the most, rather than fleece you or humiliate you, their goal is for you to be so delighted that you'll return to the restaurant again and again.

If you're faced with a huge tome of a wine list, check out the New World section (I'm not a fan of this term as the world is neither old, nor new but help holp as there will likely be less to choose from and good value too. And however much I love to bury my bear in a wine list, it's always a good idea in a wine list. It's always a good idea.

to order something promptly so that your guests can get stuck in while you have a longer gander at the list – fizz is

Finally, if you're heading out for a special feast, I recommend browning the wine list online belore you ga. Pick out a few gens that have caught your eye and while you might be tempted to use apps where users have rated wines, just remember they are rating according to their tastes, not yours. Ultimately, your budget and your tastebook are in your hands, if you're totally flummowed, for whites an Italian Card will usually please a crowd and who doesn't love a slass of red Riolor Save fun.

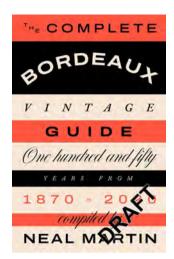




"See with faults on Page

How to Choose Wine

Wi





The Complete Bordeaux Vintage Guide

The Complete Bordeaux Vintage Guide: from 1870 to 2024

Neal Martin

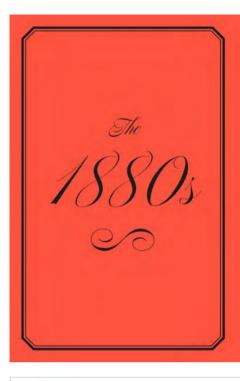
September 2025 | Hardcover | CKB126000 \$60.00 | 9781837834341 544 Pages | 61/4 x 91/2 in Black and White Photography

The Complete Bordeaux Vintage Guide 1870–2024 covers, in depth, over 150 years of vintages and is totally unique in its cultural scope. For wine lovers and collectors this is the indispensable guide, updated throughout and including 2021–2024 vintages. This handbook explains what happened in a particular season and provides wider historical and social context.

Neal Martin offers a personal, witty take on the traditional wine handbook, with notes on not just the growing seasons, harvests and wines themselves, but cultural phenomena ranging from Sherlock Holmes through *Casablanca* to Harry Styles. Innovative, inspired and addictively dip-in-able, this is an essential addition to your bookshelf as well as your cellar.

Neal Martin's career began as a wine buyer for Japan Airlines where he specialized in Bordeaux and Burgundy. In 2006, Robert Parker, the most influential wine critic in the world, asked Neal to join The Wine Advocate where he was the first non-American to hold a position. In 2012 Neal published Pomerol, which won the André Simon John Avery Award and the Louis Roederer Chairman's Award. He took over coverage of Bordeaux when Parker retired in 2014. In 2018 Neal accepted a position at Vinous where he covers Bordeaux and Burgundy. His reviews and scores are quoted by merchants around the world and he has amassed 25 years of first-hand knowledge of mature vintages.

- Neal Martin is a hugely respected wine writer currently working for the US wine aficionado website Vinous
- A newly updated edition with vintages up to 2024.
- "It is a brilliant work... already an indispensable classic reference book." - Victoria Moore, The Telegraph



The interry of this decade rate you ply flowers in contexpells appread throughout Decision. Much populate a regressible appreciation would use to be found and use a consequence there is no law years of the course flowers for a law to be to provide a consequence there is no law years of the course flowers were laborate, the time, the progres of fline wine, and commentions of French rollom. Not only one sprenting their American contraded unregarded attacked flowings. One convolution time of the property of the contrade the property of the contrade the contrade the contrade the contraded to the contraded the contraded the contraded the contraded the contraded the contraded flowers of the contraded flowers contraded to french which the contraded flowers contraded to french which the page on to so with the contraded the contraded flowers contraded to french which the page on the own the decontract contrades to french which the page of the own french and the contraded the c

though the aphal was acknowledged to be a serious direct, filled rish Mailine van neith each wismasker who sought therearise means of realization. Some of them more successful has others. At Mostrone, where half the wiges had securable, some Mailine Dellin upon a foresser installing kilometro of the replant for the degreated more humal, as twee believed has suppose the spread. Down the road or Latour, in My 1884, C maphenes were given the do of on white could take part in erificious procession against the fast-spreading know, which would the visit of the control of the could be a serious specific to the control of the country of the country of the serious special control of the country of the serious special control of the serious special con-

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By the middle of the decade, only amount 1,400 hactures of you look been replacted, mostly on lower servoirs, occasibly testing grounds, with 2,700 to 5,300 hectures replanted per amount 10,1085, bettomic Alexis Millander, rentessor at the faculty of

1980

Just like the fifties and sixties, the eighties stattered at the beginning.

Is transacted odd throughout the first few weeks of 1989, all the way beength in the rest of March, which oldered were banking to animal 2 Agrit. Even them, the memory studeborshy reliand to see, save for a couple of alga, with ment manning social prospectative below even and becalined first. As the worther finally began to warm in May, the side of a damping front recorded and two began to great first in war falled above and the energy of fill again towards the east of the resistant. The days of the energy of the property of the energy of the property of the energy of the property of the energy of

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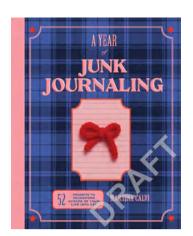
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Film.

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Create







The Art of Memory Collecting 9781784887773 \$24.99 | Hardcover

A Year of Junk Journaling

52 Weeks of Prompts and Inspiration for Scrapbooking

Martina Calvi

October 2025 | Hardcover | CRA052000 \$24.99 | 9781837834303 176 Pages | 71/4 x 91/4 in Full-color Photography

A crafty scrapbooker's haven – 52 weeks of prompts, creative ideas and inspiration for you to collect your memories in your junk journal with.

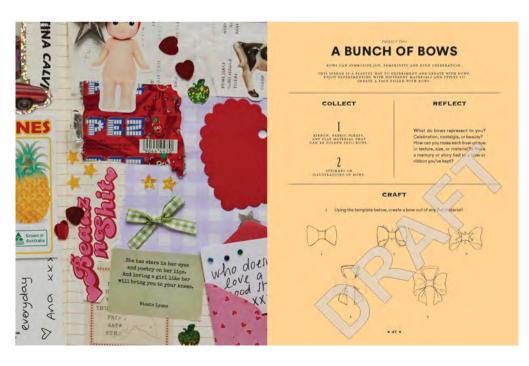
Weekly prompts including the sea, friends, my first memory, favorite film, pasta and more give you fun, original ideas for what to include and how to brainstorm and source materials.

With a section of scrapbook materials at the back to use and some helpful practical advice at the beginning, the book is prime inspiration for you to get crafty with your junk journal.

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

- Zero artistic or creative skill needed anyone can scrapbook
- Martina is a huge selling point a social media whizz and crafty powerhouse with over 500k combined TikTok and Instagram followers across the world
- Prompts and inspiration for scrapbooking each week of the year











Embroidery 9781787138315 \$24.99 | Paperback - with flaps



Visible Mending 9781787136106 \$23.99 | Paperback - with flaps

The Handmade Home

20 Simple Sewing Projects for Your Home **Arounna Khounnorai**

October 2025 | Paperback - with flaps | CRA022000 \$26.99 | 9781837834280 144 Pages | 7¾ x 9¾ in Full-color Photography and Black and White Illustrations

The Handmade Home is a modern guide to the art of crafting a home for less with 20 projects for homewares.

Brimming with ideas from the pretty to the practical, *The Handmade Home* contains a collection of 20 projects for every room in your home using repurposed materials, helping you save money and the planet.

Arounna will show you how make modern, stylish homewares using traditional techniques and natural materials. Learn how to make a quilt and pillow from scrap fabrics, a blanket made from old sweaters, an apron made from an old shirt and more.

All the projects are beginner-friendly with clear step-by-step instructions and stunning lifestyle photography. *The Handmade Home* will show you how to make your home your own with what you have.

Arounna Khounnoraj is a Canadian artist and maker based in Toronto. In 2002 she started Bookhou, a multi-disciplinary studio with her husband John Booth.

- Inspiration for the home focusing on sustainability and saving money
- A variety of customizable, beginner-friendly sewing projects and step-by-step instructions makes this an accessible book for makers of all levels
- Arounna has 694k followers, 40% based in North America



Introduction

As a maker, I've spent most of my career making things for other people, but in doing so I've also benefited. In my house, studio one-offs, experiments and fully realized products are all part of my environment. But it is more than just happenstance that I live with my work, it is also a matter of choice. I've come to understand that the things we live with reflect our ideas and values, how we want to live. Making allows you to create an environment that it truly voer the state of the state of

Of course this is not a new lock. For generation past, making half som is large part of everylagif life. If you readed something you would make it, with other with materials that you had not hand. Many homes engaged in the part of of making and using, repairing and mending. More necently, loogsly, thus large far to easy to slip into consumer culture with its end-sity array of object with so many design of oblices the with some present part is very the same, and hidde the costs to our environment that are inferior to make production and consumption. Our to desert have to be lift of the contraction of the lift of the costs to our environment that are inferior into make production and consumption. Our to desert have to be lift of the cost to our environment that are inferior into make production and consumption. Our to desert have to be lift of the cost to our environment that are inferior into make production and consumption. Our to desert have to be lift of the cost to our environment that are inferior into make production and consumption. Our to desert have to be lift of the cost to our environment that are inferior into make the cost to our environment that are inferior into make the cost to our environment that are inferior into make the cost to our environment that are inferior into make the cost to our environment that are inferior. Our transport that the cost to our environment that are inferior into make the cost to our environment that are inferior into make the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior into the cost to our environment that are inferior

In my apperience. I've found that making, and lining with the things you make, can be grifting in so man's invest. Expressing you can bit myour own creations allows you to add you man or invalid, when you list add you man or invalid, when you list add you man or invalid, when you have approach, it's alway, imaging what you have deported by the what you have approach, it's alway, imaging what you do not wish these. Connecting with you be hower when you have a popular with a re-built of 60 both our homes and our world. It's after him you private man is 1 such exhibit with he was expressed for importance or one guidad or, and technique, that anyone can be a maker and make body that thems for 156 in 1500.

With this in mind my pool with this book is to gather a collection of projects be every room in your home - bedroom, bitchen, biring room, and ampwhere in between. Projects for lump goods saitable for any space but with a special emphasis or mil aspects; firstly, my preference for the beauty and simplicity of natural fairy in did organic textures and assembleps of patchworks that the project of the proj

-

Tablecloth

Meals during holiday times are important - the food, the table, the settings and of course, family and friends. Having a custom tablecloth to agither around really sets the mood for the whole event. But there is no reason that holidays should have a moreposit on a ricely set table, So, for this tablecloth, luvined a design that would not only be great for holidays but would make any meal special. While this project may seem large, I've medie the stitching seems seem large, I've medie the stitching seems other than the stitching seems design to the stitching seems continuous with a denier line, allowing the shapes to appear stronger. Even so, the natural colours and repeated botanical shape have a subtilety that will easily work with the rest of your decor.

YOU WILL NEED
Tablectofs, any weight will work
Sewing machine (optional)
Hand sewing needle and thread (optional
Templater on page 156-157
Pager

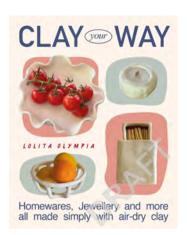
This cardiocard, such as a central box Sings and scissors: Water-soluble fabric marker Indign seafable thread, no. 5 perfection threaor stranded cotton embracilety thread (floss Embrodiety needle with large enough eye for the thread.

— This project can be created with a precion or a ready-made tablectoth, For mine, I used a length of hemp convan fabric out to fit my table. If you are making your own, make sure that the fabric in large enough so that it hang

over the table edges by at least 30 cm (12 in), if around.

— Lused indigs thinsad for my stitching, but my contrasting colour will work.







Clay Your Way

Homewares, Jewellery and More – All Made Simply with Air-Dry Clay **Lolita Olympia**

October 2025 | Paperback | CRA028000 \$24.99 | 9781837834327 160 Pages | 73/4 x 93/4 in Full-color Photography

A beginner's guide to working with air-dry clay, *Clay Your Way* shares 20 projects, including a candlestick holder, egg cups, picture frame, incense holder and more... the possibilities with air-dry clay are boundless.

With Lolita Olympia's unique, fun and simple projects, you'll learn the basic building blocks of playing with clay, creating different modern shapes and textures with your clay before painting in your favorite colors and patterns.

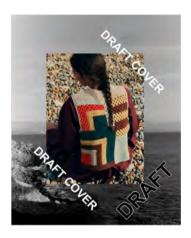
Following tips for how to press textures and items into your projects, decorating ideas, process pictures for you to follow and tons of inspiration, your air-dry projects will become your favorite pieces in your home. Achieve that handmade ceramic aesthetic without the expense and challenges of traditional pottery, all at home!

Lolita Olympia is a ceramic artist and entrepreneur based on Australia's east coast. In 2020, she decided to turn her ceramic hobby into her full-time career – her first collection sold out within minutes. Now Lolita By Lolita boasts over 80,000 followers and ships to customers across the world.

- Majority of projects use minimal clay and only take 24 hours to dry
- Beginner friendly projects that can all be made on your kitchen table – no expensive equipment required!
- Air-dry clay allows you to create and curate your own collection in the colors, styles you want at a fraction of the price, to match your home's style









A Crochet Year

20 Striking and Sustainable Projects Made in Harmony with the Seasons **Zoë Curtis**

January 2026 | Paperback - with flaps | CRA004000 \$26.99 | 9781837834129 144 Pages | 73/4 x 93/4 in Full-color Photography

A Crochet Year is a captive collection of 20 projects made with the seasons in mind.

The book will be split into four chapters: Spring, Summer, Autumn and Winter, each featuring five beginner-friendly crochet patterns. The projects include a mix of wearables and accessories including a wall basket, floral placements, market bag, striped beach blanket, very trendy simple neck scarf and patchwork cushion plus mittens and more.

Each section will open with an evocative description of the sights and sounds of that season, providing plentiful inspiration for the projects ahead, and the color palette for each will reflect that time of year, too: think yellows and peach for Spring, blues and greens for Summer, mustards, oranges and reds for Autumn and creams and whites for Winter.

A Crochet Year encourages you to be mindful of the yearly rhythms and rituals to help inspire and strengthen your craft.

Zoë Curtis is a crochet designer from North Devon whose designs have been published in *Inside Crochet Magazine*, on Hobbi Yarns, and blogs such as Make Do and Crew. She also sells her patterns through her website.

- An accessible and approachable way to celebrate living and creating in tune with the seasons
- Features clear instructions and stunning finished project photography taken in the beautiful surrounds of Cornwall
- All yarns used will be natural, recycled, and biodegradable













Stitch It, Don't Ditch It

Simple hand-sewn repairs to help you love your clothes for longer

Mary V Morton and Jeanna Wigger

July 2025 | Paperback - with flaps | CRA035000 \$20.99 | 9781837833382 144 Pages | 61⁄4 x 81⁄4 in Full-color illustrations throughout

Mastering the art of mending just requires a few simple sewing techniques which can extend the life of your wardrobe.

Stitch it, Don't Ditch It will guide you through the fundamentals of mending, from tackling different types of repair to the core skills that will help you fix the majority of your clothes. Aimed at those with limited or no sewing skills, this book provides step-by-step instructions and helpful tips, including how to thread a needle, replace a button, back stitch a torn seam and rescue snags in knitwear. Learn to darn socks, sew on patches, hem trousers, and stop fraying with this ultimate guide to mending for anyone who wants to be less wasteful and more sustainable.

Mary V Morton is a climate concerned grandma. Inspired by the global street stitching movement, she set up Edinburgh Street Stitchers to help enable people to repair what they wear.

Jeanna Wigger is a life-long upcycler, textile enthusiast and educator. She currently co-organizes a local hand sewing creative group that teaches others how to sew and promotes mending through community events.

- By mastering just seven core sewing skills, you can do 90% of repairs and extend the life of your clothes
- The trend to mend means haberdashery is back in fashion, as we try to live more sustainably
- This book appeals to both mending newcomers and an older core audience

CHAPTER 1

Plan your mend



While there are many right ways to repair your clothes, understanding how the garment labeir, materials, and stitches work together results in a longer-lasting repair. It's so frustrating to spend time fixing something only to have it fit differently or fall apart after a couple wears or washes. We believe that two of the most important aspects of a long-lasting repair are

choosing the right materials and an appropriate sitch technique. These guiding principles apply no matter what you want your ment to look like: visible and creative, or subtle and hidden. This information is based on our experience, trial and error, and the knowledge of generations of menders who have repaired things before and allowside us.

CHAPTER 2: CORE SKILLS

Securing the Thread

Knots, stay stitches, and weaving in ends are ways to secure your thread when you start and stop stitching. The way you secure your thread will depend on the fabric you're seeing and here we cover three methods that work well in most hand sewing statutions. We favour stay stitches in general, and weaving in ends on sock mends or beavyweight knits when a stay stitch or knot might be too builty.

Securing thread with different types of fabric

	Double knot	Stay	Wenne Its ends
Denim/ dense woven	×	×	
Lightweight knits/woven		×.	
Heavyweight knits			

Tying a double knot (overhand knot)

1. Thread your needle (see page XXX)

- Wrap the end of the long tail around the index fingertip of your support
- 3 Slide the tip of the needle up the nail of your support hand index fingernail, under the thread, and pull it through. Repeat this step.
- 4 Carefully slide the loop of thread off your finger, pinch the thread on each side of the loop and pull it tight.







Stay stitch (lock, anchor stitch): Start of work

- Thread your needle (see page XXX Do NOT tie a knot at the end of the thread.
- Hold the needle in your deminant hand and the tabric in your support hand, with the wrong side of the fabric facing you.
- 3 Insert the needle into the tabric just above where you want to start sttlching (in what will be the seam allowance), and make a tiny statch, poking the needle back out right next to where it went in. Pull the needleand thread allowed all the very through the fabric, leaving a tail about the width of your thumb.
- 4 Make another tiny stitch in the same place as the first stitch, with the needle going the same direction.
- 5 Gently tug the thread to pull the stitch taut. Gently pinch the stitches with your support thumb while you pull the thread through, so you don't pull the stitch out.
- Repeat steps 4 and 5 twice more, so you have three tiny stitches on top of each other.
- 7 Snip off the thread tail. You're ready to sew! Start stacking right below the stay attich, following the instructions for your desired stitch.

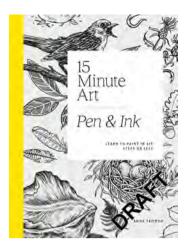








56.







15-minute Art Watercolour 9781784886820 \$24.99 | Flexibound



15-minute Art Drawing 9781784885717 \$24.99 | Flexibound

15-minute Art Pen and Ink

Learn to Draw with Pen and Ink in Six Steps or Less **Anna Tromop**

September 2025 | Flexibound | ART033000 \$22.99 | 9781837834761 240 Pages | 61/4 x 81/4 in Full-color Illustrations

Discover how to draw with ink in just 15 minutes a day with 15-minute Art Pen and Ink.

From whimsical woodlands to fantastical flora and fauna, Anna Tromop encourages you to explore the magic of ink through fifty 15-minute drawings. Each relaxed project is accompanied by simple step-by-step instructions and all can be completed in six steps or less. All you need is a pen!

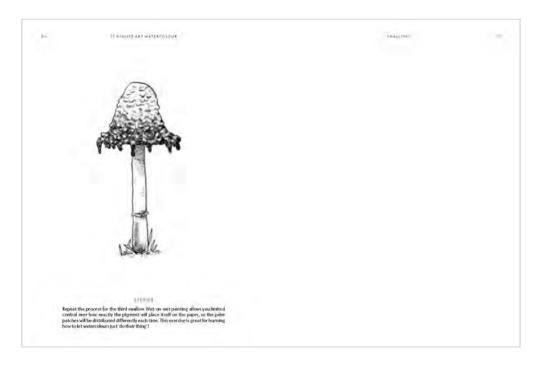
With a guide to outlining and shading, as well as traceable templates and practice pages, this book proves that ink drawing is for everyone – no matter your skill level or age.

So: get *ink*-spired and tap into your creativity for just a few minutes every day.

Anna Tromop is a sketchbooker, artist and freelance illustrator. Since completing a degree in illustration she has illustrated several children's books and packaging for numerous brands including Artful.

- Requiring just one pen, ink drawings can be done on the go or as a quick exercise in mindful creativity
- Ink is an entry-level, accessible hobby that will appeal to budding artists
- Whimsical forest theme with traceable templates and on-the-page prompts to guide your practice











365 Days of Feel-good Art 9781784885618 \$22.99 | Flexibound



365 Days of Drawing 9781784881955 \$22.99 | Flexibound

365 Days of Art in Color

Creative Art Prompts for Every Day of the Year

Lorna Scobie

September 2025 | Flexibound | CRA024000 \$24.99 | 9781837833672 352 Pages | 61/4 x 81/4 in Full-color Illustrations

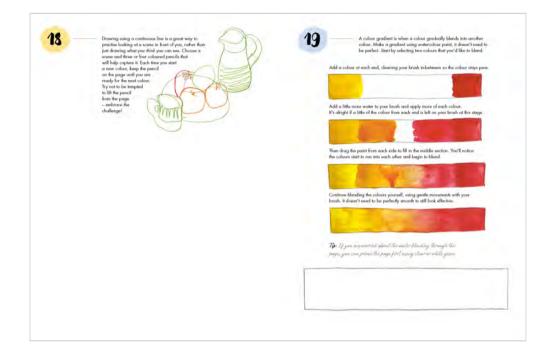
365 Days of Art in Color is a celebratory collection of daily art prompts that will help readers embrace using color in their art, whatever their skill level.

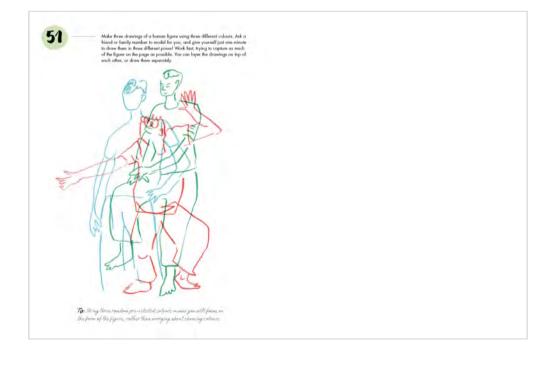
Lorna Scobie encourages readers to look at color afresh and not be afraid to use it boldly and playfully, as it can bring so much creative joy. Each activity falls into one of four useful categories: learn, play, observe and feel, designed to cater to whatever creative mood may strike! The book also includes simple information on color theory and different art materials, including pens, paints and pastels to help readers make the most of any activity.

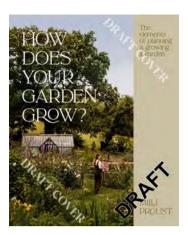
365 Days of Art in Color will help readers free their creativity and discover how color can make a splash in their work wherever they are on their artistic journey.

Lorna Scobie is an illustrator and designer, now based in south London. Growing up surrounded by nature has heavily influenced her illustrations and her work often revolves around the natural world and animal kingdom. Lorna draws every day, and always has a sketchbook close to hand when she's out and about, just in case.

- The next in the bestselling 365 Days of Art series by Lorna Scobie
- · Exercises are geared towards readers of all abilities
- Dip in and out and enjoy the activities that suit your mood











From Seed to Bloom 9781787137349 \$29.99 | Hardcover

How Does Your Garden Grow?

The Elements of Planning and Growing a Garden

Milli Proust

September 2025 | Hardcover | GAR004000 \$32.50 | 9781837832255 224 Pages | 81/4 x 101/4 in Full-color photography throughout

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

Milli Proust will take you through the seasons as she explores the best planting combinations and shows you how to create a productive garden with interest. How Does Your Garden Grow? tackles the principles of understanding your space, how to approach garden design, planting fundamentals and caring for your garden through the seasons. Featuring beautiful photography that demystifies the flower growing process, learn to play with color and texture as you grow with confidence and create your natural, biodiverse haven.

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.

- · A practical guide that will show you how to grow your own flower-filled garden
- · For the modern gardener who is keen to discover the joy of flower growing with confidence through the seasons
- · Practical growing advice from an expert, Milli Proust has impressive following of 151K on Instagram and collaborates with Floret Farm

PIANTS

"Right Plant, Right Place"

In the world of gardessing, there is a concept that is often whispered with reverence among borticulturust and green-thumbed enthusiants - the deto of "right plant, ringing place." This simple concept can make a big difference in the success and beauty of your garden. Exsentially, it means choosing plants that are well-stuned to the species, conditions of your guiden, toolkauligh et amount of wailagh, sail types, and climate. This concept, which was championed and population by the great horizothards their Chattas is sessint in the successful design of a garden.

The art of selecting plants that will thrive in their given environment. Some plants profer full sun, while others thrive in the cod emborar of shade. Some plants crare well-drained well, some new content with dump inch earth, while others can tolerate day or compacted wall. By selecting plants that are a good match for your garder is unique conditions, you can create a harmonion landscape where every plant is in selection.

Consider, for example, a sumy border where a rior of colourful perennials back in the summly of the sun. Here, you might choose plants like sun-looning achiller, a solving, and verbers bonairens, whose benjating bones will dazze and delight all summer long. In the cool shade of a swordlind garden, on the other hand, you might opt for helderbess dicentar, and becrieves shower graceful and delicate flowers foliage will threve in the shorter of the trees. The mage of right plant, right place in that your graders will become and flownish in harmony worth the natural world.

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



HOW DO YOU WANT TO USE YOUR GARDEN?

DO MOVE BLANT TO

eat in it - make space to sit in shelter or sun (whichever is your preference) at the right times of days is breakfast and disner the most likely time you'll use it? Or do you work from home and want to have a space to be outside in to est your house sway from computer?

much as you?

petter in it - courte large borders, plant things that require tending, and have space to store tools reflect in it - add scent, texture, the sound of running sorter, and a soften, year pethaps; commone with nature in it - plants and labitat that intrite the widdling grow ingredients in it - create a designated veg or continue access to it.

HOW MUCH TIME DO YOU HAVE OR WANT TO SPEND ON IT?

Time spent on a garden really is a huge factor in how you plan your garden, the layout and what plants you will grow. The best gardens don't have to be the one tended to every slay, as long as the planting is fairly solf-sufficient; you can still have a beautiful awarends

tenoing to it.

1 - 4 times a year - choose really low maintenance plants and landscaping that require minimal uplice; parms and satisficacying that require maintais uplaced.

1 - 4 hours a month-you could have a mostly low-maintenance perennial garden, with a few annuals here outli there with landscaping that requires minim uplaced and weeding.

HOW DO YOU WANT IT TO FEEL?

calm – a more mated palette of plants, an obvious place to sit

uplifting - scented, planted with colours you love joyfial - hright and ever changing sensual - filled with textures and scents sleek - pured back, fewer plant choices and formal and straight lases.



WHERE TO START







Zero Waste Patterns 9781787139244 \$32.50 | Paperback - with flaps

Sewing with Scraps

15 Projects to Sew A Scandi Wardrobe
Using Leftover Fabric

Birgitta Helmersson and Sam Grose

September 2025 | Paperback | CRA035000 \$32.50 | 9781837833467 192 Pages | 7³/₄ x 9³/₄ in Full-color photography throughout

Repurpose leftover fabrics and make a Scandi-inspired minimalist wardrobe with Sewing with Scraps.

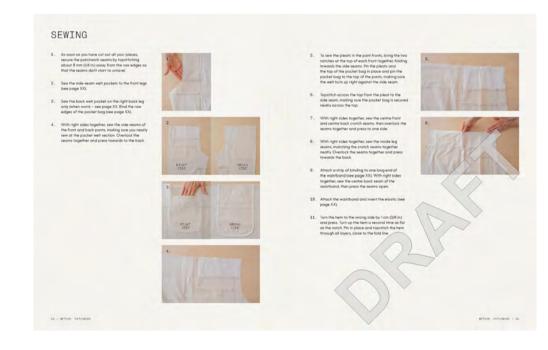
Home sewing creates a lot of natural wastage, and it can be tricky to find a way to use leftover fabric pieces. *Sewing with Scraps* will show you how to think sustainably to make 15 fashion-forward garments and accessories including a workwear jacket, patchwork tee, quilted coat, tote bag and more.

Birgitta Helmersson and Sam Grose will teach you three core methods to make the most of your scraps – patchwork, strips and collage – before you put them to use. Whether you're a beginner or experienced, *Sewing with Scraps* will inspire you to sew sustainably and make garments to cherish.

Birgitta Helmersson is a Swedish-Australian designer and patternmaker. She runs a studio/store with her partner, **Sam Grose**, where they develop patterns and garments exclusively using zero waste pattern cutting and textile waste.

- 15 scandi-style projects and 3 techniques to sewing with scraps in sizes XS–6XL
- Ideas for using up leftover fabrics and ways to refresh old garments
- A mix of patternless projects and ones using downloadable PDF patterns









Sew Your Own Toys

10 Cloth Dolls and Their Clothing to Sew. Dress Up and Love **Katia Ferris**

September 2025 | Paperback | CRA039000 \$24.99 | 9781837832941 160 Pages | 7¾ x 9¾ in Full-color photography throughout

There are endless approaches to doll-making, from the basic to the complicated, each with its own joys and challenges.

This book will walk you through the first steps from imagining and sketching a design to showing you how to add personality to your characters. Featuring patterns for a bunny, cat, dog, bear, kitten, and mouse - stitch up your own menagerie of animals to gift or keep. The projects will increase with difficulty as you make your way through the variety of skills, approaches, and methods covered. There will also be a mix and match component that will give you the option to personalize your own characters as well as a basic wardrobe with simple ideas for cute clothing.

Packed with lifestyle photography and step-by-step instructions this book will cover everything you need to bring your own animal characters to life

Katia Ferris is an artist, maker and designer living in San Francisco. California. She is best known as a textile artist and doll-maker working under the brand name Luckyjuju.

- · An indispensable practical guide to designing and creating collection of charming animals characters
- · Discover the art of doll design for all skill levels
- from constructing to stuffing and those all important finishing touches
- · Katia Ferris has three workshops on Creativebug on making your own dolls, with 474 reviews

Introduction

all around me with my grandmother and aunt making all sorts of beautiful clothes and items for the home. My aunt made many beautiful diesses for my sister and me, many of which were also worn by my daughters and have since been passed as an 80 year old woman, she is still one of the most stylish and beautiful women I know. I regret that I did not learn to sew from my Tia Conchy. Alas, adults did not have much patience for curious children youtube videos and blog tutorials. Through trial and error I learned, little by little, year after year, worky-but-loveable lovie after worky-but-loveable lovie.

stuffed animals, and if I'm not a lifelong sewist, I am certainly a lifelong lover of stuffed animals. Like so many children, my stuffed animals were, to me, fully alive with doll for Maddle, a sweet little friend from big feelings and personalities. I didn't have preschool, and that as they say, was that pets growing up, and I was quite a solitary II was cats from there on out and I was

I did not grow up sewing although it was child despite having siblings, so my lovies

My first foray into doll-making was when down to younger cousins. I consider these dolls, one for each of my daughters, out items family heasures. It helps that she had a pair of police dorsocks. My daughters dalls, one for each of my daughters, out a impeccable taste and those dresses she named from Dotty and Cocci, they were made in the 70's and 80's look. Even now, sisters of course. From that mament on we ween all obsessed. Lucia, then 6, designed my younger daughter, not yet trusted to wield a needle unsupervised, would dra wonderful animals on paper and then cut in those days, and it wasn't until several them out in a circle with a matching circle decades tate, when I had daughters of my backing, staple them together along their own to inspire me, that I taught myself to sew with the generous help of many, many creative! Our first dolls were very "kids crafty". Lots of hot glue, buttons and googly

A "lovie" is what my daughters called their as birthday gifts for my daughters' friends.



8 INTRODUCTION

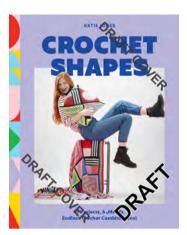
- 10. Embroider mouth-Using 3 strands of embroidery floss, have your needle come out from under the center bottom of the black nose by angling your needle down and out. Follow the diagram to create a simple mouth.
- 11. Applique Black Eyes Take care to choose a position that you like as this will determine whether your bear has a naughty, worried or playful look. Be sure that the two Black Eyer pieces are at an even height and equidistant from the edges of the white portion of the eye. Hand sew Black Eye pieces over White Eye pieces with black thread, making two straight stitches in an X shape. Stitch over the X several
- 12. Optional: Draw on eyebrows with a fabric
- 13. Baste Ears to Front piece Using the pattern marking to position the Ears, place them face down aka right sides together over the Face piece, aligning raw edges. Baste in place V_k^{σ}



- 14. Baste Arms to Front piece Using the pottern marking to position the Arms, place them over the right side of the Front piece, aligning raw edges. Baste in place 18" in from edge.
- Sew Body- Pin Front and Back pieces right sides together with Back piece on top. Sew from A to B leaving an opening for stuffing. being sue to secure seam well at beginning and end of stach line. If the arms get in the way of sewing the crotch area, leave that area unpinned for now. Once you have sew up account the head and down the other side, secure the seam when you get to that area. Then take your work off the machine so that you can tuck the arms up into the doll and out of the way. Pin the fabric just below the arms to hold them out of the way, being careful that the fabric lays flat and is lined up correctly. Continue sewing around, securing the beginning and end of your seam. If necessary readjust the arms and repin again when coming around to the other side of the crotch. Finish sewing around to B, leaving an opening for turning and stuffing. Reinforce seams at neck/arm and cratch. Clip curves and corners Turn right side out and press out seams.
- 16. Stuff and close Stuff the body until packed
- 17. Optional: Add cheeks.



34 PROJECTS PART ONE







Hip to Be Square 9781784885458 \$26.99 | Paperback - with flaps

Crochet Shapes

15 Projects, 6 Motifs, **Endless Crochet Combinations! Katie Jones**

October 2025 | Paperback - with flaps | CRA004000 \$26.99 | 9781837833573 176 Pages | 7¾ x 9¾ in Full-color Photography and Illustrations

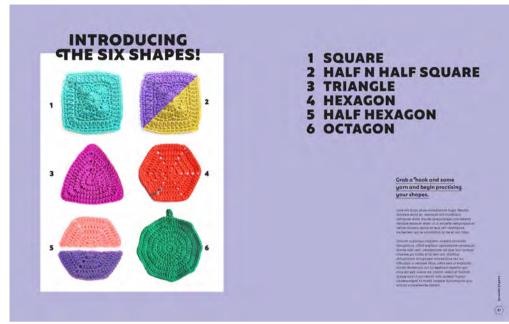
Learn how to crochet simple shape motifs that you can mix and match to create 15 amazing crochet projects, including garments, homewares, and accessories.

Crochet Shapes features granny squares, triangles, hexagons, and octagons that can be easily joined together to complete stunning designs, from a cardigan and sweater to a cushion and blanket. As well as instructions and charts for the motifs and projects, there is also helpful information on sizing garment patterns up and down to make the book truly inclusive. Simple information on selecting your hook, yarn, and color palette is also featured so readers can adapt the patterns as they wish and they will also discover how to care for their creations and keep them looking fab!

Handy instructional QR codes are included for the six motifs, giving readers another way to learn how to make the building blocks for their projects. Katie Jones's bright and beautiful designs are sure to inspire readers to pick up their yarn and get hooking!

Katie Jones and her mum. Annie. run a crochet brand that makes fun, colorful, hand crocheted pieces, embracing the sustainable practices of an old craft with a new twist. Katie's designs have been stocked in luxury stores worldwide and featured on the pages of global fashion and craft publications.

- · Projects range in complexity, ensuring there's something for beginners and more experienced crocheters alike
- · Features size-inclusive patterns as well as information on caring for your creations
- · The colorful crochet trend isn't going anywhere, embraced by celebs like Taylor Swift, Harry Styles and Tom Daley

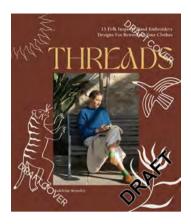




Geo-Shape Cushion,

atum fugiaer natendi aut ditas enem Ucim et vercige praece mat harum endel es audia porun







Threads

15 Folk-inspired Hand Embroidery Designs for Reworking Your Clothes Madeleine Kemsley

October 2025 | Paperback - with flaps | CRA008000 \$26.99 | 9781837834242 144 Pages | 7% x 9% in Full-color Photography

Threads is a comprehensive guide to transforming clothing through the timeless art of hand embroidery, infused with a contemporary flair.

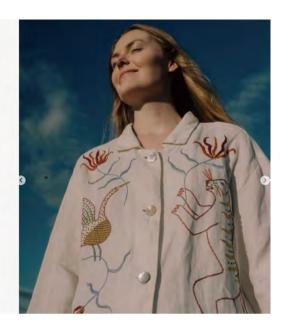
Artist and textile embroiderer, Madeleine Kemsley will demystify this versatile craft as she shows readers how to draw inspiration from their surroundings and confidently personalize their clothing to reflect their style. Packed with stunning photography from the Cornish coastline, this book hopes to inspire the sustainable movement as it encourages readers to reimagine and rework their wardrobe to create clothing they will love for years to come.

Threads offers a fresh, contemporary approach to the medium of hand embroidery making it accessible to crafters of different skill levels.

Madeleine Kemsley is a textile artist and illustrator from Cornwall, specializing in hand embroidery. Her designs blend technical expertise with a keen eye for storytelling and are characterized by intricate yet naïve motifs, vibrant colors, and a touch of whimsy. Alongside creating hand-embroidered pieces for sale via her shop, Madeleine also designs visuals for global brands.

- Pinterest predicted embroidery as one of big fashion trends for 2025
- The projects in this book are accessible to all, whether you know how to sew or are ready to learn
- From personalizing Uniqlo bags and sweaters to stitching your trainers – customizing has gone mainstream

Folk Bird Carrying Foliage LEVEL tremedure STITCHES USED IN THIS PROJECT Worn Stath Prench Roses Spits Stath Paries When Stath Projects No and Three to create a fully embrediered garness







1 x Garment prefrably made from linen, conton, or canvas. A full-length button-down shin or blouse works best, as the design dimensions are ideally suited for a long, narrow panel.

Five different embroidery thread colors. Feel fre to choose your own color palette; however, in this example, Ive used the following 6-strand DMC Mouline Special threads:

- DMC Mouline Special #22 (Burnt Orange)
- DMC Mouline Special #160 (Sky Blue)
 DMC Mouline Special #501 (Links Text)
- DMC Mouline Special #166 (Lime Yellow)

medium-sized embroidery hoop to keep fabric taut

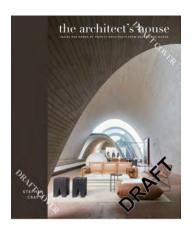
1 embroidery needle suitable for the chosen thread 1 water soluble pen or a vanishing marker of







Life





The Architect's House

Inside the Homes of 20 Architects from Around the World

Stephen Crafti

September 2025 | Hardcover | ARC007000 \$50.00 | 9781837833870 256 Pages | 10¼ x 12¼ in Full-color photography throughout

What do architects do when they don't have to worry about the client?

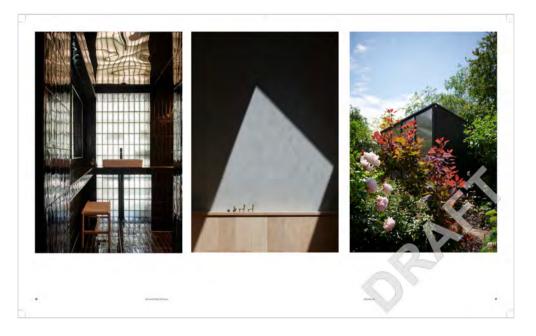
For most architects, the idea of creating their own home must be considered to be one of the most pleasurable projects. Rather than simply following trends, it's an opportunity to experiment with ideas and materials, without being limited by a brief.

The Architect's House features 20 great architect designed houses for the owner/architect from around the world. The homes featured stretch the imagination, push boundaries and test new ideas or alternatively are tried architectural concepts but delivered in a new way. The book showcases a broad spectrum of properties — including townhouses, apartments, detached homes and warehouse-style conversions. Each dwelling not only captures the spirit of each architect but the local culture.

Stylish and aspirational, this book is perfect for design-lovers and anyone who enjoys to peek behind the front door of sensational properties.

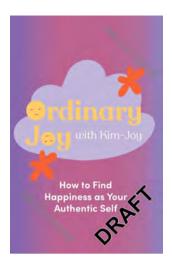
Stephen Crafti has been writing on architecture & design for well over 30 years and has produced 45 books to date. He started writing on architecture & design in the early 1990s after purchasing a modernist home.

- Beautiful gift book for lovers of architecture and interior design
- A showcase of a broad spectrum of homes from all around the world, including townhouses, apartments and warehouse-style conversions
- Includes a variety of typologies from 20 incredible architect-designed homes













Bake Joy 9781837831937 \$26.99 | Hardcover



Bake Me a Cat 9781787139411 \$26.99 | Hardcover

Ordinary Joy A Realistic Guide to Being You Kim-Joy

September 2025 | Hardcover | SEL016000 \$19.99 | 9781837831951 224 Pages | 5½ x 8¾ in Full-color photography throughout

A non-judgmental guide to finding your own kind of joy.

Kim-Joy is known for cute, quirky bakes and radiant positivity. Behind the scenes, she has worked as a therapist while suffering mental health difficulties of her own. Now, Kim-Joy has learned to find joy in the everyday and live more authentically. In this book, she shows you how you can, too.

Filled with funny, relatable stories and a practical toolkit to help you navigate your differences, Ordinary Joy is a moving and inclusive guide to finding happiness, even in the unlikeliest of places.

Kim-Joy shot to fame on The Great British Baking Show 2018, yet there's more to her than cake: with degrees in Sociology and Psychology, Kim-Joy has become a spokesperson for mental health, while encouraging her 400k followers to live more joyfully. She lives in a pink and turquoise house in Leeds with her husband Nabil and cats Inki and Mochi. This is her first self-help book.

- Kim-Joy is a qualified Wellbeing Practitioner, with experience treating patients with anxiety and depression
- Her previous books have sold over 50k copies in North America alone
- Publishing in time for World Mental Health Awareness Day

Some people won't like you, and it's OK to say no

I understand that for some kids, the idea of going to a school fair would sound fun and exciting – games, sweets, fun with their friends. For though, thorsis to my social anciety, the though of it was harrifying, and on the day of my school fair, if a spart the morning doing everything in my power to persuade my my mn at to take my.

It didn't work.

When we got there, I walled shyly around, looking at the stalls. One of them coughthy eye, and I moved closer to take a look. It was a game. You had to put on a rubber washing-up glow, then stake, your gloved nated through a role into a box, and feel around the chose or myselv prize. The smilling lody at the table bectoned me over, and casted mit If swarted to they lodd by, because sorging we in the ecolerate option when you won't be liked. I was eached but hancous as I put on the glove and resched into the box. As I pulled out my prize, soger to see what I de strikeds, the write on the lody's look dispoperated, and the

The rubber glove had split.

And all I remember is her angrily telling me I'd broken it, over and over.

You've broken the glove.

"I can't believe you did that."

'Look what you've done!'

'Where am I going to get another one? The game's ruined.





I stood there, my face hot, mumbling 'Sorry' over and over. I was always deeply conscious of working to follow the rules and not do anything 'wrong', and now I had messed up. My stupid big clumpy hand had broken this glove, and I'd upset someone. This lady had liked me before, but now, I lold myself, shot's cellised the truth about me.

That I always disappoint.

When I was growing up, nothing terrified me more than the idea of being disapproved of or disliked. I lived in hear of being told off ar should at, of being told I wasn't good enough. More than anything, I wanted to be liked.

I must have been nine or fen front day of the school folir. On some level, or I was clid enough to know that her mection was out of proportion to the alfuration – It was a rubber glowe in a gome of a school folir, offer all - but that small sheet of reason was missicula compared to my feeling of guilt. I was overwhelmed, and could only aland there and think, I always mess things up . I always disappoint people.

So, why did I feel that way? Why did it feel so terrible?

Negative core beliefs

Remember the goblin I talked about in the introduction? It's time to get to know them a little better.

When you're a baby, your goblin hasn't yet learned any negative core beliefs.

Some people won't like you, and it's OK to say no

But throughout your childhood, those core beliefs start to develop. These can be formed in all sorts of ways, usually through in regularly repeated messages that reinforce certain ideas. Some of them are positive; if you're repeatedly praised for your kindness, for example, you may, over time, develop the core ballet that you've a kind person.

Unfortunately, some acres beliefs are negative, and these can become deeply-internched from a young age, Negative acre beliefs are formed when you're repeatelly subjected to a negative experience or emotion, such as being made to feel belittled, subarred, neglected or another. These beliefs are formed and reinforced in various ways, such as through repeated verbal or physical punishment, or through the these of violence or neglect. These acree beliefs might not be time - in fact, they probably aren't - but your inner goblin doesn't know enough yet to understand this. I hadn't actually love an arything versuring that day at the school fair, but the message I received was that I wasn't good enough, that I always mess up, and it struck me deeply. When these messages are repeated and reinforced, we don't try to raforalise them; instead, we internalise them;

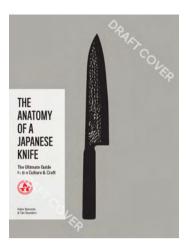
A note for parents



contrict to be black from find magnine cost behind one will visitoded through required missages. His princip is subsided and those will observe to those in the object rections princip contribution in the princip to the code to the time to the in form or own engages a configuration and with other time of form own engages a configuration and with other lands will be of formed a frequent of the configuration to the basis of formed a frequent boundary to come you good for storal and in the configuration of the configuration of the object of the basis of the configuration of the proper morphological princip contributions of the configuration of morphological princip contributions of the proper morphological princip contributions of the configuration of morphological princip contributions of morphological principal contributions of morphological principal contributions of the configuration of morphological principal contributions of the configuration of morphological principal contributions of the configuration of the configu

Some people won't like you, and it's OK to say no

Some people won't like you, and it's Off to say no





The Anatomy of a Japanese Knife The Ultimate Guide to the Culture and Craft Helen Symonds and Tom Saunders

October 2025 | Hardcover | CKB131000 \$42.00 | 9781837834143 256 Pages | 8½ x 11½ in Full-color Photography

The Anatomy of a Japanese Knife is the definitive introduction to the best knives in the business.

The craftsmanship of Japanese knives is unparalleled; much coveted across the globe, to own a blade forged in Japan is to know quality, respect history and love food.

The Anatomy of a Japanese Knife walks us through the anatomy of a knife, from blade shapes, materials, handles and finishes to showcase the very best that Japan has to offer.

With location photography of incredible, multi-generational forges, stunning images of the knives themselves, diagrams to showcase the intricate workings of their design and step-by-step images to show you how best to care for and sharpen your knives, this book is the ultimate guide to the home cook's most covetable piece of equipment, and a must-have for any knife nerd in the making.

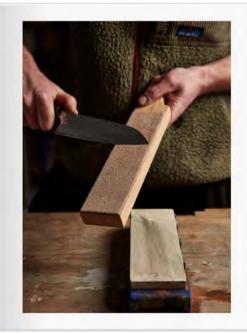
Kitchen Provisions was set up almost 10 years ago by **Helen Symonds** and **Tom Saunders**. Tom came from working a brief stint as a chef and was already obsessed with Japanese knives, while Helen had lived and worked in Japan.

- A super stylish, modern guide to the age-old craft of Japanese knife making
- Global appeal and unrivalled focus on the knives themselves, rather than diversifying with recipes and cutting techniques
- Written by industry-leading experts with a culinary background



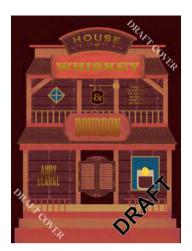
KNIFE SHARPENING

Japanese knives want to be sharpened on whetstones - grinding wheels in the wrong hands) or metal sharpering steels are too aggressive and door sharpene the knive evenly along the length of the blade. It is worth bearing in mind that for Japanese knives a large part of the process for the quality of the steel and the heat treatment, that means if you treat them well they will hold an edge for a long time and you shouldn't need to sharpen them too resularly.





Now







House of Gin 9781784889524 \$21.99 | Hardcover

House of Bourbon and Whiskey

Over 40 Cocktails to Shake, Muddle and Stir at Home

Andy Clarke

October 2025 | Hardcover | CKB006000 \$21.99 | 9781837833894 144 Pages | 6½ x 8¾ in Full color illustrations throughout

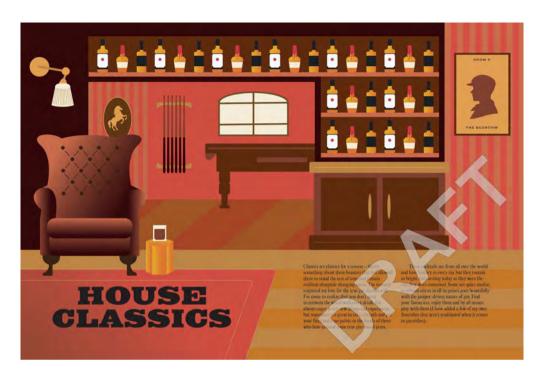
For anyone looking to expand their bourbon and whiskey repertoire beyond the classic 'Jack and coke', this is the book for you.

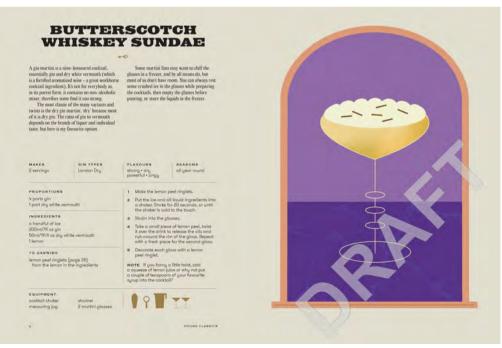
Professional drinker Andy Clarke has spent years personally testing the world's best booze, and in *House of Bourbon and Whiskey* reveals all his industry secrets. Learn how to set up your home bar and discover the best bourbon and whiskeys (and mixers) for your budget, tthe difference between bourbon, whiskey and whisky, and master the art of fancy garnishes. From quick mixes to batch drinks for parties, classic cocktails and Andy's own personal concoctions, there is a tipple for every palate. Mix the perfect **Old Fashioned** or **Whiskey Sour** to signal the start of the weekend; unwind on a sunny summer's day with a **Mint Julep**, or skip dessert and indulge in a delicious **Malted Banana**.

Whether it's a Friday night in front of the TV, a weekend BBQ with a crowd or a classy cocktail to call in the New Year, *House of Bourbon and Whiskey* will unleash the inner cocktail legend you always knew you were.

An award-winning TV producer and festival host, **Andy Clarke** is a professional eater and drinker. In 2022 he released *Home Bar*, which has been nominated for 'First Book Award' at the Guild of Food Writers Awards. His latest book, *House of Gin*, was published in 2024. He lives in Bristol, UK.

- Entertaining at home is on the rise due to the increase in the cost of living
- Includes excellent advice on how to select your next bottle bourbon or whisky
- · Desirable, gift-style format











Behind the Bar 9781784883324 \$22.99 | Hardcover



Behind the Bar: Gin 9781784885625 \$22.99 | Hardcover

Behind the Bar: Tequila

50 Tequila Cocktails from Bars Around the World Alia Akkam

September 2025 | Hardcover | CKB130000 \$20.99 | 9781837833702 176 Pages | 6½ x 7¼ in Full-color Illustrations Throughout

Behind the Bar: Tequila transports you to 50 bars around the world, and shares their tequila-based cocktail recipes for you to try at home.

Behind the Bar: Tequila contains tequila-based cocktails recipes from a collection of iconic, as well as new and exciting, bars around the world. Think along the lines of a Smoky Margarita from Barro Negro in Athens, or a Paloma Margarita from Sabine Sabe in Oaxaca, or even The Gimlet El Maiz from El Primo Sánchez in Sydney.

The recipes range from simple to more laborious, but all can be made by curious home bartenders. Along with the recipes, you will uncover the history and modern-day scene of tequila.

Written in an accessible manner, *Behind the Bar: Tequila* will appeal to cocktail lovers and history enthusiasts, as well as armchair travellers looking to explore the bars from the comfort of their homes.

Alia Akkam is former managing editor at both *Beverage Media* and *Hospitality Design* magazines, where she remains a frequent contributor and continues to immerse herself in the intricacies of the spirits and hotel worlds.

- · Next in the Behind the Bar series
- Tequila continues to grow in popularity, so much so that lots of celebrities are creating their own tequila brand
- The recipes are from bars from around the world yet they are all simple enough to be achieved at home



- COLOMBI

GABO'S TWILIGHT

EL BARÓN, CARTAGENA, COLOMBIA Created by Luna Orellano

INGREDIENTS
*45 ml mango-infused tequile

**22.5 ml carrot extract
***15 ml mango and goldenber

Juice of 1 freshly squeezed lim 1 egg white Mango salt

METHOD: Add all ingredients, exceptor the mango solt and Tajin, to a mixing tim with ice and shake for about 15 seconds. Strain into a Nick & Nora glass. Garnish with Tajin and mango solt, dispensed from a shake over the box.

"Tequila

300 grams ripe mango, peeled 1 bottle of blanco tequila Lenim voluptas doluptates maximol uptasperibus solorist, sunt, quotibus aut minulluptas quom atet liignate nis dem. Cnsedis est hiliquatem est, que pedi dolore ulparum invenir abo. Ilas min cum faccus et omnimil ichibus. Uditius in cullectem accae magnitioris dollendiam, sunt.

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5

AGAVE PALM

VIAJANTES7, LONDON, ENGLAND Created by Pietro Collina

INGREDIENTS

30 mi Tequila Ocho anejo 7 mi St. Elizabeth Allspice Dram

liqueur 120 mi fresh coconut water Pimento leaf

METHOD: Build all ingredients ave ice in a highball glass. Garnish with pimento leaf. Lenim voluptas doluptates maximal uptasperibus solorist, sunt, quaribus aut minulluptas quam atel liignate nis dem. Chasediat est hiliquatem est, que pedi dolorec ulparum invenir abo. Itas min cum faccus et omnimili ictibus. Udifiusi in cullectem accae magnitioris dollendiam, sunt.

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INSTANT WITCH

The Beginner's Guide **Megan Archer**

September 2025 | Hardcover | OCC026000 \$21.99 | 9781837834389 144 Pages | 61/4 x 83/4 in Four-color illustrations

INSTANT WITCH: The Beginner's Guide is a comprehensive introduction to the world of witchcraft and all it has to offer.

Veteran witch Megan Archer walks the reader through the essential tools every beginner needs, covering everything from the basics and history of witchcraft to astrology, spell-crafting, herbalism and the occult – Megan's speciality. Appealing to the young, the curious, those exploring spirituality or those who want to dip their toe in but are unsure how to start, *INSTANT WITCH: The Beginner's Guide* will demystify the world of esoterica, making you hungry for more.

The book will be divided into ten chapters and will cover topics like witch theory, magical tools, wheel of the year, moon manifestation, spell-crafting, witch recipes and more - and each will be introduced by a beautifully detailed, bespoke illustration, in witchy purple tones.

Megan Archer's mission is to make witchcraft more accessible, no matter where or how you live your life. Having grown up with a fascination for the occult, over the past five years Megan has amassed a vast online following, focusing on witch tips, spells and tricks for beginners. Her magical practice fuses both Eurocentric and Asian spirituality – a nod to Megan's heritage.

- Stable and strong interest in this area that continues to grow on social media
- Megan has an established, ever-growing following ready-made audience
- · Appeals to a wide and diverse range of readers
- Tailors witchcraft to modern life, making it accessible and easy to learn for beginners





18

NATURAL CYCLES

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NATURAL CYCLES







The Cardless Tarot 9781784889562 \$20.99 | Hardcover

The Light in the Dark Tarot & Oracle Deck

To Lead You to Brighter Times **Kerry Ward**

September 2025 | Kit | OCC024000 \$32.50 | 9781837833344 128 Pages | 51/4 x 73/4 in Full color illustrations throughout

The Light in the Dark Tarot is a feel-good tarot deck, perfect for beginners and designed to encourage the reader through hard times, igniting hope.

The Light in the Dark Tarot is designed to encourage the reader through dark times, sparking a warm glow within. Consisting of 78 beautifully illustrated cards covering the major and minor arcana, the deck is packed with rituals and actions to guide the reader through difficulty and help them make positive next steps. Each card can be used either as a tarot or an oracle card, with their meanings offering comfort, encouragement and reassurance. Prayer-like in its design, with solace and warmth at its heart, The Light in the Dark Tarot will be the perfect antidote to life's challenges, helping you channel your inner power and strength.

Kerry Ward is a tarot reader, deck creator, writer, and columnist for Cosmopolitan US, UK, and Metro. Kerry has been reading tarot cards for over 30 years, and has a mission to make tarot reading as easy, accessible and useful for folk all over the world as possible. She lives in Nottingham with her partner and cats.

- Perfect companion for those that like tarot and who are looking to inject positivity in their life
- 78 comprehensive cards that will inspire and provide uplifting messages of encouragement
- · High-end, beautifully produced package with bespoke illustrations that will make the ultimate gift for anyone interested in tarot



6/THE

Humans are fickle. We want what we can't have. We tear ourselves into pieces trying to resolve conflicting forces within us. 'I can resist everything but temptation,' British author Oscar Wilde said. The Lovers acknowledges this flaw. temptation, 'strism author Oscar Winde and. The Lovers acknowledges this Haw Don't judge yourself too harshly in the moment but do challenge yourself to do the right thing in the long run. Decide if this temptation is real, sustained, justified (if so, perhaps it's indicating a change you DO need to make – only you and decide this). Know the consequences, think it through, Prioritize your loves'

Daily oracle message Today is the day that YOU admit you are tempted by something outside of your realm and you're going to explore this feeling, examine the root cause, consider the consequences, and decide a course of action that is ethical, fair and feasible to enact.

Message of encouragement We are all complex, fickle and changeable, and we are all visited by changeable, and we are all visited by temptation (owe-eating or spending, laziness, gossiping, feeling jealous, lying or cheating, abusing substances). The measure of your character is how you handle that. Decide what you love most, what you are protecting or striving to keep... and act that way. Serve a higher force. Distract and displace had habit

the temptation we resist." Ralph Waldo Emerson, American

Authenticity, choices, constancy, dignity, fortitude, patience, truth.

Cosmic force influencing you The Lovers is linked to Germini, the sign of the twins and the duality that exists

Positive action you can take right now

- + Distance Remove vourself
- + Distraction: Distract yourself by
- + Visualization: Visualize yourself resisting the temptation and reaping the rewards.
- + Prediction: Predict the unurself with what is at stake.

Aces are new beginnings and today marks one for you. It something linked to health, wealth, work or home, and within your circle of influence. This is year. It is something you take baby steps on each day and, over time, they all add up to a giant leap.

Daily oracle message Today is the day that YOU figure out the one thing you can do today that makes tomorrow asser (regarding health, wealth, work or home). Do it. Repeat. No matter how tired you fee or difficult life is, you can always do one thing to make tomorrow better.

Message of encouragement Fear of failure is highest when you're looking at the ultimate distination. To reduce fear, close the gap. Focus on the smallest action to move you forward. This is within your gift, this you can do, and do well.

The willingness to accept responsibility for one's own life is the source from which self-respect springs. (1934-2021)

seed, sow, start

Cosmic force influencing you.
The Earth element is the most powerful motivator throughout the suit of Coins.
Connect to Earth today by planting your bare feet in grass or soil, or hugging a tree. Earth indicates springtime and the sizes of Tours. Viron and Conference. signs of Taurus, Virgo and Capricorr

Positive action you can take right now. Connect to Earth today by planting something! If could be a fruit, vegetable or flower in whatever outdoor or window. of seeds on a piece of wild grass or plant a few bulbs on land near to your house. See this act as a reflection of your ability to create, invent, activate and contribute new life, energy and possibility to your corner of the planet. Be a gardener – physically and mentally. Sow today to (sap tomorrow



TWO OF

You can't buy, borrow or obtain abundance ... you time into it. It's a vibration, a weve, a flow, and you can align simply by opening your mide to the idea that you will say 'yes' and welcome whatever comes your way today. The more you do, the more you flow you can align you can do. Varlety keeps us to you do, the world you can do. Varlety keeps us to you do, the world is you can do. Varlety keeps us to you do. You you do. You would not you can never 'finish' it. Open up to it.

Daily oracle message Today is the day that YOU say 'yes' to everything, that you embrace new energy and ideas, that you sign up, apply, join in and contribute. Fill your world with new news.

Message of encouragement You don't need good health, money, charm, beauty, or talent to enjoy you life. A good life well lived starts with having interests, passions, hobbies, pastimes, and themes which please you and you immerse yourself in Don't limit yourself here. Grab as

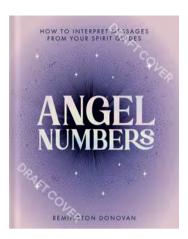
'A man who limits his interests limits his life."

Power words Affluence, bounty, myriad, plenty, profusion, prosperity, riches

Cosmic force influencing you.
The Earth element is the most powerful motivator throughout the suit of Coins.
Connect to Earth today by planting your bare feet in grass or soil, or hugging a tree. Earth indicates springtime and the large of Faunty Mono and Conference.

Be curious today. Choose an activity to connect with the Earth. Google local where your local library is and pick a day places you are going to visit this year







Numerology 9781784884635 £12.99 | Hardcover



Prosperity Practices 9781784886103 £12.99 | Hardcover

Angel Numbers

How to Interpret Messages from your Spirit Guides

Remington Donovan

18 September 2025 | Hardcover £12.99 | 9781837834167 256 Pages | 156 x 123 mm Full-color Illustrations

Angel Numbers are those digits that you keep seeing on repeat or in specific sequences in crucial moments, whether it's a text from your crush at 11.11pm or the 777 in the phone number of your new boss.

They serve as a little nudge from the Universe to show you that you are on the right track, or warn you to take a beat before moving forwards, and once you know about them, you'll see them everywhere – think 222 likes on your latest Instagram post, 22nd February as your best friend's birthday and 2:22 the length of your favorite song.

In this book, globally renowned spiritual guru Remington Donovan creates a beginner's guide to working with angel numbers. Starting by explaining exactly what they are, from repeated single digits to numerical sequences, he then explores the significance of every number from one to 100, before breaking down how you can harness the power of these spiritual symbols to make better choices, trust your intuition, and work with your spirit guides to bring more joy to your life.

Remington Donovan is a master numerologist and mystic seer, trained in the spiritual wisdom of the ancients. He was quite literally born into the traditions of mysticism, spirituality and meditation, which naturally evolved into his now over 30 years of experience practicing with tarot and numerology.

- · Beautiful trend-led package
- · Written by a respected numerology expert
- Simple, word-light explanation to appeal to a younger audience













The Joy of Mindfulness Coloring 9781837832149 \$12.99 | Paperback



The Coloring Book of Mindfulness: Nature 9781849499057 \$14.99 | Paperback

The Mindful Year Coloring Book

52 Quotes and Designs to Color Yourself Calm

Quadrille, Holly Macdonald

September 2025 | Paperback | OCC010000 \$12.99 | 9781837834051 96 Pages | 81/4 x 91/2 in Mono illustrations throughout

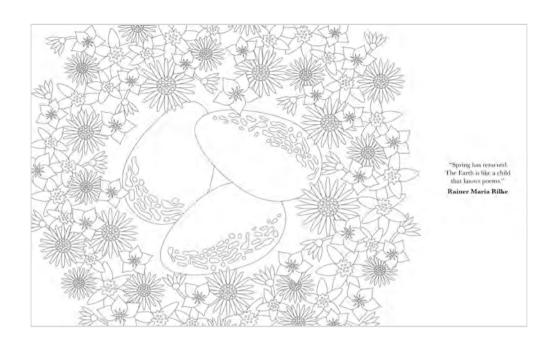
This creative adult coloring book is the perfect activity book for a relaxed and calm state of mind.

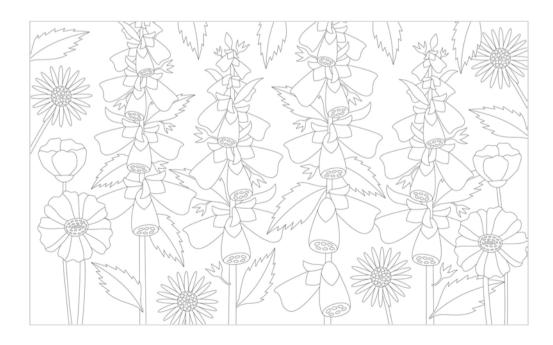
The Mindful Year includes seasonal line illustrations to color in over the course of a year. Alongside 52 nature-inspired quotes, reconnect with nature as you become more present as you fill in natural scenes that will help you find mindfulness through the year. Autumnal trees, spring bulbs, snowscapes and summer seas – this book will help you disconnect from the digital world as you find calm and start to notice more outside your window.

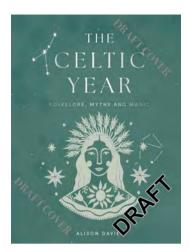
This is a practical way to relax the mind, spark imagination and relieve stress.

Holly Macdonald is an illustrator and graphic designer, living in London.

- A coloring book for adults from the bestselling Mindfulness Coloring series that will help promote creativity and calm
- Beautiful line illustrations, inspired by nature and designed to be colored in
- 52 inspirational quotes and nature scenes to fill it to help relax the mind











The Mystical Year 9781787136083 \$19.99 | Hardcover



The Lunar Year 9781837830909 \$21.99 | Hardcover

The Celtic Year Folklore, Myths and Magic Alison Davies

September 2025 | Hardcover | NAT000000 \$20.99 | 9781837832866 144 Pages | 5½ x 7½ in Full-color illustrations throughout

The Celtic Year is your year-long companion to the magic and mystery of the Celts.

As you follow along with the Wheel of the Year, you will discover the traditions, beliefs and rituals of these ancient people. With this beautiful book as your guide, immerse yourself in nature and harness the power of the elements as you discover everything from practices and deities, to signs, symbols and sacred sites.

Learn your Tree Sign, discover a new festival every month and find simple, creative exercises for living more in tune with the seasons.

Celebrate the magic of the Celts in every phase of the year with *The Celtic Year*.

Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the United Kingdom. Alison writes for a wide selection of magazines, including *Soul & Spirit*, *Fate and Fortune*, *Spirit and Destiny*, *and Kindred Spirit*.

- The magical, folkloric theme of The Celtic Year takes this series back to its roots
- Based on the Wheel of the Year, this book immerses you in the world of the Celts, so you can experience it as you learn
- Publishes in time for the Christmas gifting season, ready to start in the New Year





JANS

TREES OF THE MONTH

BIRCI

Birth Sign Dates: 24 December – 20 January

Often called the Lady of the Woods by the Cells, the birch tree symbolizes rebirth and an awakening, as the earth gently stirp beneath winter's icy cover. Birch rods were used in love tries and rituals, and young couples would leap over them to cement their union. The twigs of this tree were also crafted into bridal dolls. To the Druids, this tree was synonymous with protection and purification.

Those born under this tree sign are high achievers and natural born leaders. Birch characters are able to take control in a crisis and remain unflaspable, and they are gifted with charm and the ability to lift others. Those who embody the qualifies of this tree are strong and resilient and always looking to create a better future.







The Self-Care Year 9781787137653 \$19.99 | Hardcover



The Happiness Year 9781787138872 \$19.99 | Hardcover

The Mindfulness Year

How to Thrive in Every Season **Tara Ward**

December 2025 | Hardcover | SEL016000 \$21.99 | 9781837833368 144 Pages | 5½ x 7½ in Full-color illustrations throughout

The Mindfulness Year encourages you to find your inner calm through every season of the year.

As the seasons change, so do our energy levels, our stresses and our anxieties. In this gentle guide, Tara Ward shows you how to embrace every moment, accept how you feel and be more intentional, whether you're in hibernation mode or have a spring in your step.

Filled with short, simple acts of mindfulness that can be practiced anywhere, at any time, *The Mindfulness Year* includes reflections for self-discovery, breathing exercises, meditations and techniques for grounding yourself in the here and now.

This essential seasonal toolkit is for anyone looking to navigate the year with calm, clarity and connection.

Tara Ward is a best-selling author on personal development and spiritual well-being with sales of more than half a million copies worldwide. She has worked in more than 40 countries across five continents, developing new ways to improve communication between all cultures and running workshops on meditation and mindfulness.

- Encompasses key trends of mindfulness, rest and meditation
- A holistic approach to mindfulness from a best-selling self-development author
- Contains short, achievable exercises for mindfulness that can be done anywhere, at any time
- From the bestselling Year series

INITIAL REFLECTING

What are your initial thoughts and feelings about spring? Perhaps you haven't given it much consideration before, so let's explane.

GREETING SPRING

You will need: a journal or a piece of paper and a pen

- Take a deep, comfortable breath, pause for two seconds, and then release it out as slowly as you can through your mouth.
- Continue to breathe normally. Say the word 'spring' outload or silently to yourself, and notice the first reaction
 you have. If doesn't matter whalf it is, or how it manifests.
 What sames to you first and how does it make you feel?
 Stay with this experience for a mamont, without judging
 or trying to alter it.
- Take another deep breath in and, as you release it very slowly, let go of anything you don't want to hold onto with your outbreath. Use this releasing breath a few times if necessary.
- Make a note of your initial reflection, so you can compare
 it with what you feel at the end of this section.

You just had a rineir moment of miodfulness, where you experienced your reaction to a word and its meaning, without judging or altering it. How was it? Your mindfulness might have lasted a few seconds, or much longer, depending your how you left. Dart worry if it daint come to you easily straight away, there are many more medful exercises coming up in which you can continue explanning.

DISCOVERING

Learning inspliring facts about nature can be a helpful springsbord for expanding your mindfulnass through each season. Consider this about the African buffold: although you might believe democracy to be a human trait, animals can passes it too. During the rainy season in spring, African buffalo herds have to rravel constantly in search of fresh grass, and they use an interesting vating system to determine which direction they should take Individually, each female will stand up and face a certain direction. The direction that receives the most votes is typically the route they will take. If the vote a split eventy, the herd may break off into two groups temporarily and their results: Interestingly, only the adult females are allowed to vote and, irrespective of their satura.



SPRIN

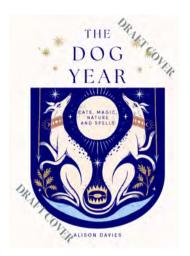
SPRING

- Become aware of the muscles in each arm and how they are awakening, then roise your head slowly until you are looking up. Notice the welcome stretch in your neck as you do this. Nothing is an effort; if feels natural and comfortable. As you look, in, feel your arms raising very slowly upwards to the sky. If you are practising authide, feel the welcome spring sunlight coming down on to you, bothing your face in a soft glow.
- Stretch even more, bending your right leg slightly at your knee and reaching up with your right hand as you do so. Ropeat with the other side and keep alternating.
- When you feel you have stretched all of your body, lower both your arms for a moment. Check that both your feet are fill on the ground, then raise both your hands above your head as much as you can and imagine that you have long, deep roots growing out of the soles of your feet, anchoring you deep into the earth. You will be reaching up to the sky and fethered firmly to the ground, all at the same time. Breathe deeply and contentedly.
- Slowly bring your arms back down to your sides and give them a little shake. Move your head very gently from side to side if you wish.
- . Take a deep breath and then exhale slowly.

How was that experience? Was it pleasant to do slowly? The slower you were, the more likely you are to have enjoyed it. Notice how grounded you might have felt with your feet anchored below you. Perhaps you still feel that now as you reflect. You may be left feeling bathed in the warm glow of spring sunsthine. Whatever happened for you, reflect on the sensations and try it again during spring. Notice how doing this inside or putside may altery over encomment.











The Cat Year 9781837831371 \$21.99 | Hardcover

The Dog Year Dogs, Magic, Nature and Spells Alison Davies

October 2025 | Hardcover | PET004000 \$21.99 | 9781837832781 144 Pages | 5½ x 7½ in Full-color illustrations throughout

Dogs and magic go hand-in-hand (or should that be paw-in-paw?). From Hecate's hounds to Cerberus, guardian of the underworld, our faithful friends are ever-present in mythology, magic and folklore.

In this enchanting compendium, discover canine myths and superstitions, along with a new dog breed to learn about every month. Plus, you'll find tips and tricks to strengthen your bond with your dog, as well as spells, facts, and more. *The Dog Year* is the perfect guide to help you embrace a year of canine companionship.

Light-hearted and accessible, and in a gorgeous mystical package, this book will be the perfect gift for every dog owner who feels a magical bond with their pup.

Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the United Kingdom. Alison writes for a wide selection of magazines, including *Soul & Spirit, Fate and Fortune, Spirit and Destiny, and Kindred Spirit.*

- · The perfect gift for dog lovers everywhere
- · A beautiful, dog-themed follow-on to The Mystical Year
- Packed with exercises, rituals, dog-themed yoga poses and more



MOON DEITY

ARTEMIS

Artemis, the Greek goddess of wild animals and the hunt, was associated with all things lunar? She is said to have worn a crescent moon crown upon her head, as she stalked the forest. Governed by her instincts, Artemis was known for her intuition and the ability to see and hear the creatures of the night. Guided by the Moon's light, she could navigate the wild places, and always find her way home.

Most commonly seen parading through the undergrowth with her wood nymphs, she was known for her free spirit and skill as a huntress. Men and gods tried to woo her - including her fellow hunter Orion - but he, like all the rest, met his doom. Chaste and strong, Artemis vigorously protected her innocence, kiling any who dared make advances.

SPELL FOR A NATURE CHARM

Connect with the nurturing energy of the natural world, through the power of Artemis.

You will need: a decorative bowl; an assortment of nature's gifts that you have foraged, such as stones and pebbles, flowers, seeds and fruit; pen and paper

Fill the bowl with all of the items you've gathered

On the paper, draw a crescent moon – the symbol of Artemis – and place it beneath the bowl, then position it in the middle of your table.

Make a wish for the healing energy of nature to flow through your life.

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PEBRUARY

FERRUARY

MOON SIGN OF THE MONTH

AQUARIUS

Lunor Aquarians often come across as aloof, but the reason for this districted behaviour is that they have set themselves a challenge. They do not want to be dragged down by pattiness, and prefer to remain cool-headed at all times. They care despit obour the environment and their community, and will take great interest in humanitation issues, but when the problems are aloser to harm, they lend to back off. This sign is supremely independent and shares the befief that others should follow stall. In relationships, they tend to be open-minded and allow the other person a great deal of freedom. Despite their need for space, fund a quadrans are deeply loyal and will take a stand for anyone who needs their help:



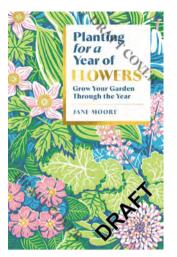
LEBRUARY

MOON SPELL TO BOOST PERSONAL POWER TO PROTECT YOURSELF

You will need: block condle, frankincense essential oil, matches, smoky quartz

Cast this spell; during the dark of the Moon

- Anoint the cardle with a couple of drops of the frankincense essential oil, renowned for its upliffing properties. This will help you feel more powerful.
- Light the condle and hold the smoky quartz in both hands. This beautiful crystol amplifies energy and will boost your inner strength.
- Close your eyes and take a long, deep breath in through your nose, imagine that you are drawing the dark protective clock of the right sky around your shoulders. As you exhale, feel the warm, rejuvenating permy company.
- Continue to breathe in this way for a few minutes
- When you're ready, open your eyes and let the candle burn down.
- Whenever you're feeling vulnerable, carry the quarts with you far protection.







Planting for Garden Birds 9781787138292 \$19.99 | Hardcover



Planting for Butterflies 9781787135352 \$19.99 | Hardcover

Planting for a Year of Flowers Grow Your Garden Through the Year Jane Moore

October 2025 | Hardcover | GAR004000 \$26.99 | 9781837834266 176 Pages | 61/4 x 91/2 in Full-color Illustrations

Discover how to fill your garden with flowers all year round, with seasonal planting inspiration, growing tips, plant pairings and flower profiles.

Creating a garden that brims with color, scent and beauty throughout the year is every gardener's goal. Planting for a Year of Flowers examines 52 flowers that can be planted to create an enduring seasonal garden. This charmingly illustrated guide explores the best plants for each of the seasons, including how to plant them, where they grow best and the strongest plant pairings.

Following the year from January to December, Jane Moore shares the lessons she has learned from years of growing. As you flick through the pages of this beautiful book, discover spring blooms like scented tulips, perfect peonies for the summer months, showstopping autumn dahlias and roses that flower in the depths of winter. With an illustration and overview for each plant, this book will help you to create a garden that you can enjoy all year long.

In a career spanning 30 years, Jane Moore has been a head gardener, a writer for national publications, a BBC researcher and a presenter on Gardeners' World. She has wide-ranging practical experience, an astonishingly broad plant knowledge and an unswerving enthusiasm for gardens, horticulture and its impact on everyday life.

- · A new, spin-off title for this beautifully illustrated series, featuring 52 seasonal blooms
- · This book is for anyone who has a green space and wants to garden more sustainably
- · The uncluttered, approachable style should appeal to gardeners of all levels



Gardening in the depths of winter is a challenge, both for gardeners and plants It's tempting to focus your energies and plant choices on more rewarding times of the year like spring and summer, but ignore the garden in winter and you're decidedly missing out. The deep, dark, dreary months of December, January, and February play host to some magical inforgettable scents, all just when we need cheering up more than ever Fortunately, many of the winter flowening plants are incredibly robust, hardy, and long flowering, despite their delicate looks. Plants such as hellebores and winter cherry, and the fragile wisps of witch hazel flowers all seem far too frail for this barch season, yet they'll cope with the worst of the weather. As for little bulbs like snowdrops and crocuses, and the tiny flowers of violas, they'll often keep flowering away through frost, snow, and

Winter is a good time to have a few pots of little dainties at hand so you can savour them from your kitchen or dining room. window. I have a collection of little terracotta pots of crocus, dwarf iris and violas, as well as saxifrage and cyclamer

Crocuses

Splashes of colour take winter into spring.

There is nothing that can fill a winter garden with more colour than several swathes of crocus dotted through a lawn, under trees, and anywhere they can catch your eye. The rich number sky blues, and golden yellows stud the garden like tiny jewels, while their hardy nature makes for a good show and a long season of interest.

Latin name; Crocus species and varieties GARDEN USF

Plant tamily: his or hidacean Plant type: Com

Flower colour: White, cream, vellow,

Flowering time: February to April,

Planting distance: 7.5-10cm



There are so many different ways you can use Crocus species and varieties in the parden: it really is only limited by your imagination. Not only do they look great. planted in window boxes, pots, and although some autumn flowering species. containers where their delicate colouring can be appreciated close up, but a swather of tiny C. 'Golden Bunch dotted across a. summy hank is a burst of winter sunshine in its own right. The three ways I tend to season splash of rich colour, naturalised in short lawns, and in rock or pravel andens where the stone sets off the Benzery beautifully

FAVOURITI CROCUS

C. ancyrensis or 'Golden Bunch' is always Much like snowdrops, crocus provide a adorable with its tiny sunshiny vellow Bowers appearing in February, Each cormproduces as many as 20 flowers each, which makes for a good show.

C. tammusinianus is early flowering. appearing in February, and it will grow in dappled shade, seeding itself around if It's honors subjects makes it a mood choice for naturalising. The species is a delicate pale maune, but 'Whitewell Purple' and Ruby Giant' have a deeper, more shid

C. chrysunthus types flower a little later, but the choice of colours and cultivary is worsderful. Look out for 'Cosum Resuris' with brilliant orange stigmas set off against the rich cream flowers, the delicate paleness of 'Blue Pearl', and the striking striped petals of 'Gypsy Girl'. There are so many varieties to choose from that it's fun to add a couple of pots: full of new ones each year.

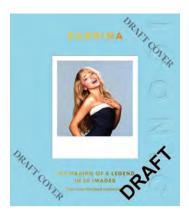
C. sieheri flowers appear in February and March and there are some super varieties including 'Violet Queen' with richly coloured flowers and 'Tricolour' with three-toned petals of yellow, white, and pale mauve.

PLANTING PARTMERS

lovely carnet of colour beneath trees and shrubs of all sorts, but unlike snowdrops crocus prefer well-drained soil and a sunnier spot, which makes them ideal for dotting under trees, on a sunny lawn or South facing border, Good species for favors include C. vernus varieties and C. chrysanthus types, which are especially strong and vigorous. Avoid white forms though, as they tend to look as if there's been an accident with a box of tissues! Tolerating more shade. C. tommasinainu looks good combined with spowdrops and coloured-stem doesonds, while, for a dappled shade spot, I love the pale mative flowers of Crocus sleberi which look great with hellebores.

In borders, crocus look wonderful dotted amone smaller ornamental grasses such as Stipa tenuissima and Festuca glatica, and many of the more colourful varieties grow beautifully in rock and gravel gardens.

4 WINTER WINTER 5





ICONIC: Sabrina Carpenter

The Making of a Legend in 50 Images **Quadrille**

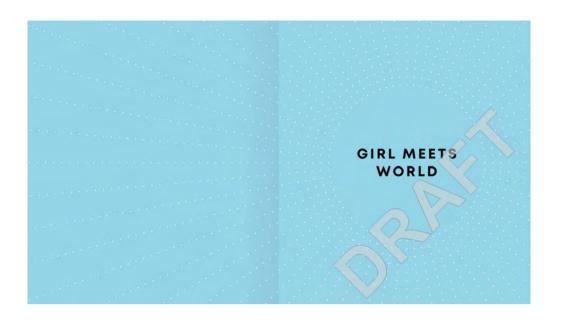
September 2025 | Hardcover | PHO023080 \$19.99 | 9781837834433 112 Pages | 6½ x 7½ in Full-color photography throughout

This brand-new gift series ICONIC will be a visual journey through the rise of the newest, biggest stars on the scene in pop music.

These books will explore 50 iconic moments of each pop star's career: from their humble beginnings to their most memorable looks, packed with gorgeous images of the stars in their prime. Each book will be organized into 10 chapters named after the stars' biggest moments in their lives and careers so far, packed with striking images. Readers will gain an intimate insight into each artist's life, learning about their creative processes, challenges and most renowned performances. This will be an affordable, irresistible gift or self-purchase.

Conceived and edited by Quadrille.

- Grammy-winner Sabrina Carpenter is one of the biggest pop stars in the world right now
- Sophisticated packaging with a new angle, focusing on their unique look and identity
- Stylish celebration of each artist that will appeal to people who are style-conscious



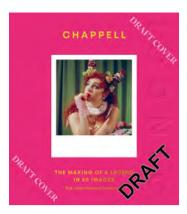
ICONIC SABRINA CARPENTER

EVEN THE BBC CAN'T TELL SABRINA WHAT TO DO

Back in 2023, Sabrina scandalised the BBC with a particularly cheeky 'Nonsense' outro when she played a Live Lounge session. For her appearance at Radio '18 Bg Weekend in May 2024, bosses apparently asked her to tone it down a bit. Her response, delivered in a butterwouldn't-melt voice but with a playful glint in her eye, was to delive the following outro live on stage, complete with hand gestures: 'BBC told me to keep it PG' 1 BBC I wish I had it in me / There's a double meaning if you dig deep.'

It may have had exces hot under the collar, but UK rock hand Coldplay are clearly Sabrina stans, inviting the diminutive songstress to join them on stage for 'Magic', Frontman Chris Martin even changed the lyrics to their hir 'Fix You' to include some of the words to 'Espresso'. She sure made an impression.







ICONIC: Chappell Roan

The Making of a Legend in 50 Images **Quadrille**

September 2025 | Hardcover | HUM020000 \$19.99 | 9781837834426 112 Pages | 6½ x 7½ in Full-color photography

This brand-new gift series ICONIC will be a visual journey through the rise of the newest, biggest stars on the scene in pop music.

These books will explore 50 iconic moments of each pop star's career: from their humble beginnings to their most memorable looks, packed with gorgeous images of the stars in their prime. Each book will be organized into 10 chapters named after the stars' biggest moments in their lives and careers so far, packed with striking photographs. Readers will gain an intimate insight into each artist's life, learning about their creative processes, challenges and most renowned performances.

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ICONIC CHAPPELL ROAN

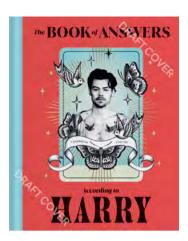
BECOMING CHAPPELL ROAN

In 2016, Kayleigh Rose Amstutz adopted the stage name Chappell Roan – and an icon was born. In an interview with Cherwell org. she explained. I have never felt super connected to my real name, Kayleigh. Her chosen stage name honours her grandfather, Dennis K. Chappell, who passed wave the same year, and also references his favourite song, "The Strawberry Roan." It's a beautiful story and, she says, 'a very sentimental name. I do still wish my name was not Kayleigh in real file, though."

For those in any doubt about how to pronounce it. Chappell has made it crystal clear. She was captured on video passing mid-show, resplendent in a shimmering leotant, and explaining firmly, 'If you've been saying 'Shapelle Rowe-Ann', this is your final warning. It's 'Chappell Roan', babe.'

That's 'Chappell' as in 'chapel' and 'Roan' to rhyme with bone. So now you know.







The Book of Answers According to Harry

Profound and Powerful Insight from the King of Pop Quadrille

August 2025 | Hardcover | OCC005000 \$19.99 | 9781837833931 512 Pages | 4¾ x 6¼ in Black and White Illustrations

The Book of Answers According to Harry invites us to uncover Harry Styles' wisdom and model it in our own lives.

When there are hard decisions to be made or you need some positive words, tap into the power of this magical man to find the answers you have been searching for.

It's simple:

- 1. Press play on your favorite Harry Styles' song.
- 2. Breathe deeply for three counts as Harry begins to sing, holding the closed book next to your heart.
- Allow Harry's voice to enter your mind and focus on your question.
- 4. See the question in your mind's eye or say or sing it aloud.
- Run a finger along all the page edges and when you feel called, stop and open the book in that place.
 This is Harry's answer to you.

Trust in Harry to empower you on life's journey.

Conceived and edited by Quadrille.

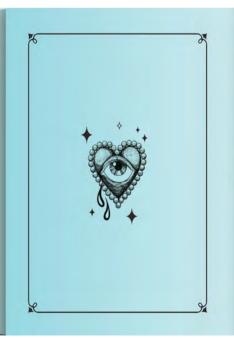
- · Sage advice from heartthrob, Harry Styles
- · A beautiful package to keep on your bedside table

TRUST IN HARRY TO EMPOWER YOU ON LIFE'S JOURNEY

HOW TO USE THIS BOOK

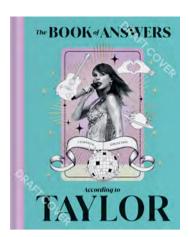
The Book of Answers invites us to uncover Harry Styles' wisdom and model it in our own lives. When there are hard decisions to be made or you need some positive words, tap into the power of this magical icon to find the answers you have been searching for.

- ▶ Press play on your favourite Harry Styles' song.
- Breathe deeply for three counts as Harry begins to sing, holding the closed book next to your heart.
- Allow Harry's voice to enter your mind and focus on your question.
- See the question in your mind's eye or say or sing it aloud.
- Run a finger along all the page edges and when you feel called, stop and open the book in that place. This is Harry's answer to you.



You are more than enough, you are incredible.







The Book of Answers According to Taylor

Profound and Powerful Insight from the Queen of Pop

Quadrille

August 2025 | Hardcover | HUM020000 \$19.99 | 9781837833955 512 Pages | 4¾ x 6¼ in Black and white illustrations throughout

The Book of Answers According to Taylor invites us to uncover Taylor Swift's wisdom and model it in our own lives.

When there are hard decisions to be made or you need some positivite words, tap into the power of this magical woman to find the answers you have been searching for.

It's simple:

- 1. Press play on your favorite Taylor Swift song.
- 2. Breathe deeply for three counts as Taylor begins to sing, holding the closed book next to your heart.
- Allow Taylor's voice to enter your mind and focus on your question.
- 4. See the question in your mind's eye or say or sing it aloud.
- Run a finger along all the page edges and when you feel called, stop and open the book in that place.
 This is Taylor's answer to you.

Trust in Taylor to empower you on life's journey.

Conceived and edited by Quadrille.

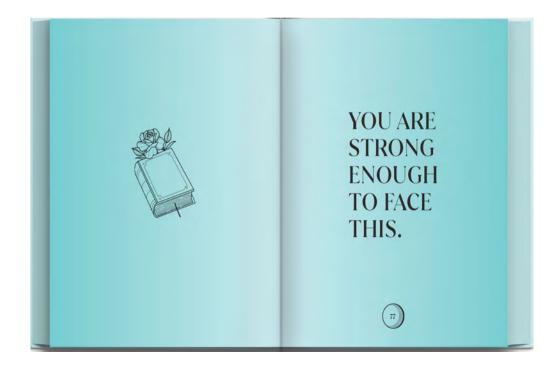
- · Sage advice from Taylor Swift
- A beautiful package to keep on your bedside table

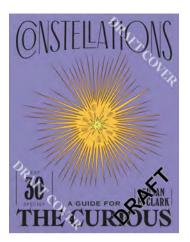
TRUST IN TAYLOR TO EMPOWER YOU ON LIFE'S JOURNEY

HOW TO USE THIS BOOK

The Book of Answers invites us to uncover Taylor Swifts' wisdom and model it in our own lives. When there are hard decisions to be made or you need some positive words, tap into the power of this magical icon to find the answers you have been searching for.

- * Press play on your favourite Taylor Swift song.
- Breathe deeply for three counts as Taylor begins to sing, holding the closed book pext to your heart.
- Allow Taylor's voice to enter your mind and focus on your question.
- * See the question in your mind's eye or say or sing it aloud.
- Run a finger along all the page edges and when you feel called, stop and open the book in that place. This is Taylor's answer to you.









Clouds 9781784889814 \$14.99 | Hardcover

Constellations A Guide for the Curious

Susan E. Clark

October 2025 | Hardcover | SCI004000 \$14.99 | 9781837834518 112 Pages | 4¾ x 6¼ in Full-color illustrations throughout

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 Constellations, the next in the Guide for the Curious series. trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonderful world of constellations. In the first part of the book, you will learn fascinating constellation facts, from celestial navigation and stars in poetry, art and song, to finding your own Zodiac constellation. The second part features 30 different constellations, each with a detailed illustration to help identify them, as well as when they are most visible and how you can spot them. There are countless opportunities to experience nature on our doorstep, and Constellations will encourage you to do just that.

Susan 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 appeal in particular to design lovers
- · New nature series that will encourage people to get offline and get outside
- · Beautiful illustrated package that has stacking appeal and will stand out on bookshelves





DART II. CONSTELLATIONS TO SEE ere again we have a clue in the common name. Here again we have a cine in the control of larger, dark-coloured bees drilling into wood or hanging about the eaves of your house, then you are probably looking at carpenter bees. The carpenter is a solitary bee that will nest in trees or in shallow channels made in untreated wood around your home. Nobody likes to work harder than necessary and so the female carpenter bee will make a 'beeline' for untreated wood or, with older houses, exposed and softer rotting wood. She will then chew a channel with an entrance hole about the size of your little finger in order to lay her eggs in that sheltered space. Common only when rovoked. The

nesting sites include eaves, rafters, fascia boards, male has no sting While most bees live just one season, carpenters can as 23mm - carpenter bees may be considered pests live for several

because of the damage they do to wooden structures, but they are important pollinators in the garden and for farm crops including cotton and tomatoes. Carpenters are attracted to things that move and

may find you intriguing enough to hover and stare while they figure you out. Avoid sudden movements and they will soon lose interest in you.

decks and outdoor furniture. The males don't make

the nests but take on more of a close protection role,

patrolling the nest sites to scare off intruders. The 'giants' of the bee world - they can be as big

> This bee is most active between April and May when they're looking to mate.

55







Bees 9781784889807 \$14.99 | Hardcover

Mushrooms A Guide for the Curious Susan E. Clark

October 2025 | Hardcover | NAT017000 \$14.99 | 9781837834501 112 Pages | 4¾ x 6½ in Full-color illustrations throughout

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 Mushrooms, the next in the Guide for the Curious series, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonderful world of mushrooms. In the first part of the book, you will learn fascinating mushroom facts, from their favourite habitats and how to forage them, to their incredible medicinal powers. The second part features 30 species of mushrooms, each with a detailed illustration to help identify them, as well as when they are active and where to spot them. There are countless opportunities to experience nature on our doorstep, and Mushrooms will encourage you to do just that.

Susan 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 appeal in particular to design lovers
- · New nature series that will encourage people to get offline and get outside
- · Beautiful illustrated package that has stacking appeal and will stand out on bookshelves



MUSHBOOMS TO SEE

CHANTERELLES

his is a super sneaky solitary bee and the clue is in the name: cuckoo. Bees that hijack the nests of other bee species in this way are known as kleptoparasites (cuckoos) and the tale of how they go about taking over a host nest makes for grim reading, albeit with a grudging admiration for the ingenuity of the natural world.

Happy to exploit others' hard work, the Queen will seek a 'host' bumblebee nest and in a whodunnit? style, she'll 'take out' the resident Queen, take her place, mask herself in the scent of the host nest and fool the workers into looking after her young. This takes planning - leave it too late and the host bees resist the attack, meaning the red-tailed cuckoo bee must time the invasion just right.

Like all cuckoo bees, the red-tailed variety will target a host species that they closely resemble, so for the red-tailed cuckoo bee that means usurping the redtailed bumblebee, which builds its nest underground and can have a worker crew of up to 300 bees.

The female red-tailed cuckoo bee has the largest wingspan of any bee, with dark Gothic-looking wings. The males are smaller than the females and are the only cuckoos to have a red tail, plus bands of paler yellow stripes across the abdomen

larger than the bees it usurps. has a thicker a more powerful sting.

flying slowly, searching for her

The females are on the wing from May each year, the males

53



MUSHBOOMS TO SEE Pretty but Inedible, US & UK . Cantharellus cihara

Here again we have a clue in the common name. If you spot any group of larger, dark-coloured bees drilling into wood or hanging about the eaves of your house, then you are probably looking at carpenter bees.

The carpenter is a solitary bee that will nest in trees or in shallow channels made in untreated wood around your home. Nobody likes to work harder than necessary and so the female carpenter bee will make a 'beeline' for untreated wood or, with older houses, exposed and softer rotting wood.

She will then chew a channel with an entrance hole about the size of your little finger in order to lay her eggs in that sheltered space. Common nesting sites include eaves, rafters, fascia boards, decks and outdoor furniture. The males don't make the nests but take on more of a close protection role patrolling the nest sites to scare off intruders.

The 'giants' of the bee world - they can be as big as 23mm - carpenter bees may be considered pests because of the damage they do to wooden structures but they are important pollinators in the garden and for farm crops including cotton and tomatoes.

Carpenters are attracted to things that move and may find you intriguing enough to hover and stare while they figure you out. Avoid sudden movements and they will soon lose interest in you.

carpenter bee will sting but only rarely and usually only when provoked. The male has no sting.

all-black

abdomen and is

not covered in

While most bees live just one season, carpenters can live for several

This bee is most active between April and May looking to mate.

55







Be More Cat 9781837832644 \$12.99 | Hardcover



Be More Dog 9781837832651 \$12.99 | Hardcover

Be More Owl

Life Lessons from Our Feathered Friends **Alison Davies**

September 2025 | Hardcover | OCC043000 \$12.99 | 9781837834068 144 Pages | 43/4 x 61/2 in Full-color illustrations throughout

With large bright eyes and silent flight, the owl is a master of mystery. A symbol of wisdom throughout the world, the owl has much to teach us about the secrets of life and living intuitively.

Within these pages you'll discover the essence of what it means to 'be more owl: how to enjoy the solace of silence, how to champion your call and how to show the world your true plumage. You'll come to relish the shadows of darkness and the opportunities they bring, and like the owl, trust your intuition and follow the signs of the natural world.

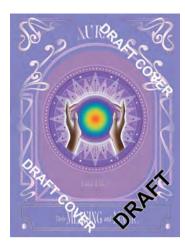
This book is a celebration of the talents behind the talons and the many-feathered folklore that surrounds this most revered of birds. Lessons, exercises and practical creative suggestions will all help you to find your wisdom and unleash your inner owl.

Alison Davies runs workshops at universities throughout the UK, showing academics and students how stories can be used as tools for teaching and learning. Alison writes for a wide selection of magazines and her features have also appeared in the *Times Education Supplement*, *Daily Mail* and *Sunday Express*.

- The perfect gift for the bird-lover in your life, full of wisdom and tip for a happier life
- Following on from the best-selling Be More Cat (over 20k copies sold worldwide)
- Owls have been a popular icon for years. This book shares the knowledge and wisdom we can learn from our feathered friends











Moon Magic 9781784889838 \$14.99 | Hardcover



Pendulum Magic 9781784889852 \$14.99 | Hardcover

Auras Gaia Elliot

September 2025 | Hardcover | OCC000000 \$14.99 | 9781837833979 112 Pages | 4% x 6½ in 4-color illustrations

With Auras, discover what energy you emit every day. Are you telling the world around you that you're elated, excited, angry or upset?

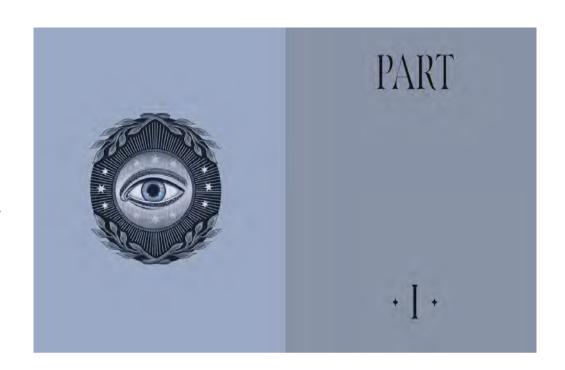
This handy guide will teach you how to read auras – yours and your friends' – and how to shift it on days you're not feeling your best. It can help you better understand personality traits, job and relationship preferences, communication style as well as motivating forces, allowing you to always show up as your best self.

Learn about the different colors an aura can reveal as well as how they interact with eachother, providing vital insight on how to read, match, and better the vibes in every room you enter.

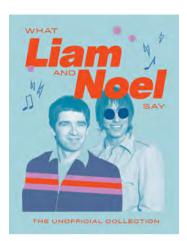
Radiate positivity with Auras.

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.

- A contemporary and cool book on auras
- · A great gift or fun, afforadable self-purchase
- Super accessible and bite-sized content that demonstrates the importance of embracing and emitting positive energy for overall wellbeing









What Liam and Noel Say

The Unofficial Collection **Quadrille**

May 2025 | Hardcover | HUM015000 \$12.99 | 9781837834693 96 Pages | 4½ x 5½ in Full-color illustrations

What Liam and Noel Say is a collection of the legendary Gallagher brothers' most iconic quotes.

Superstar siblings Liam and Noel Gallagher are renowned for their musical status, headstrong personalities, infamous feuds and of course, their unforgettable one-liners. Featuring words of wisdom on self-belief, sibling rivalry and the art of rock'n'roll, this book celebrates all things Oasis.

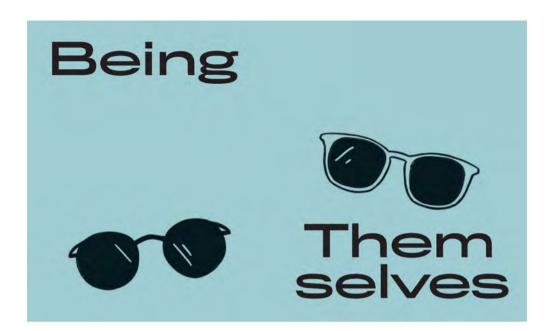
"You'll need to get your pillow out when that c*** starts talking..."

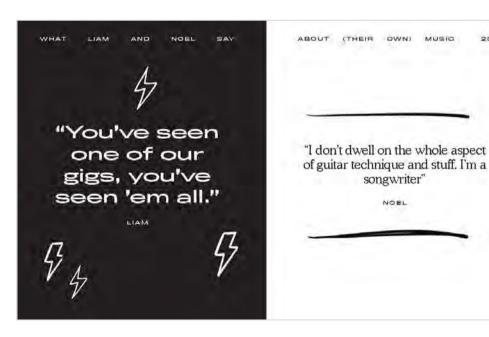
"I see myself as one of the f**king true great rock'n'roll singers on the planet."

"If I wasn't a musician, I don't know. God, maybe? That would be a good job."

Conceived and edited by Quadrille.

- The latest in the What Says series
- A hilarious celebration of two of the world's most iconic stars
- A quote book with a fresh, modern style, in time for their reunion in summer 2025
- Nice package and good price point the perfect gift or impulse buy











What Taylor Says 9781837833856 \$12.99 | Hardcover



What Harry Says 9781784887254 \$12.99 | Hardcover

What Keanu Says The Unofficial Collection

Quadrille

October 2025 | Hardcover | HUM020000 \$12.99 | 9781837833726 96 Pages | 4½ x 5½ in Full-color Illustrations

Known for his iconic roles in films such as *The Matrix* and *John Wick*, and more recently for his philanthropy, Keanu Reeves has garnered a reputation as one of Hollywood's kindest stars.

Featuring words of wisdom on life, acting, hope and resilience, What Keanu Says is a compilation of the actor's most inspirational quotes.

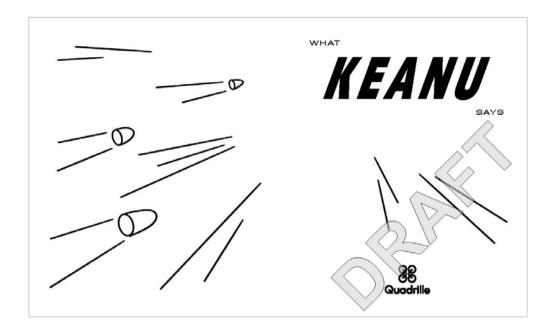
"The simple act of paying attention can take you a long way."

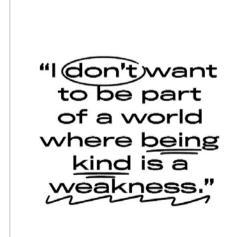
"I was also raised to treat people exactly how I would like to be treated by others. It's called respect."

"I don't want to be part of a world where being kind is a weakness."

Conceived and edited by Quadrille.

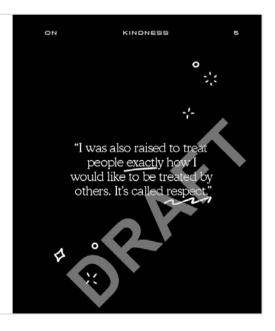
- Keanu Reeves is loved the world over for his kindness, creativity and drive
- · Full of inspiring quotes
- · A quote book with a fresh, modern style
- · The perfect gift purchase or impulse buy





KEANU

WHAT







Jane Was Here

An Illustrated Guide to
Jane Austen's England
Nicole Jacobsen, Devynn MacLennan
and Lexi K. Nilson

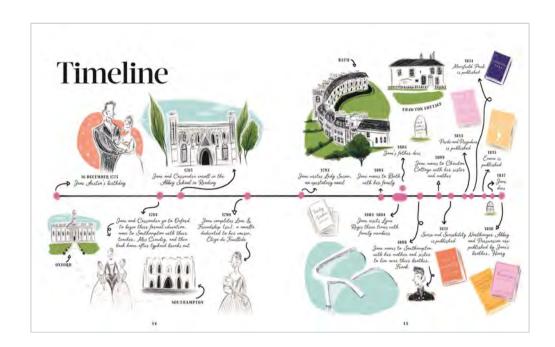
July 2025 | Hardcover | TRV026090 \$19.99 | 9781837834945 128 Pages | 6¾ x 8½ in Full-color illustrations throughout

A whimsical, illustrated guide to Jane Austen's England – from the settings in her novels and the locations in TV and film adaptations, to her homes and other important places throughout her own life.

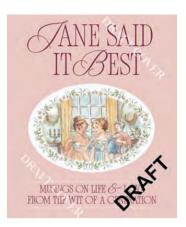
Discover the stately homes of Basildon Park and Ham House and the lush landscapes of Stourhead and Stanage Edge, or tread in Jane's footsteps as you explore her school in the old gatehouse of Reading Abbey or her perfectly-preserved home in her Chawton cottage. Whether you want to embark on a real Austenian pilgrimage of your own, or experience the journey from the comfort of your own living room, *Jane Was Here* will take you on an enchanting adventure through the ups and downs of the Regency period. Publishing in time for the 250th anniversary of Austen's birth, this book is the perfect companion for any Janeite looking for a novel way to celebrate.

Nicole Jacobsen is a literature graduate with an interest in exploring 18th century female authors and has contributed to projects with the Wordsworth Trust. **Lexi K. Nilson** has a BFA in illustration, and her work for children's books includes *The Many Masks of Margo Magnolia*. **Devynn MacLennan** has worked with Nike, Stance, and Tai Pei, and brings her communications expertise to bear on this new project.

- Jane Was Here is the only comprehensive guide to locations featured in Jane Austen's novels as well as TV and film adaptations
- Ties in to the 250th anniversary celebrations in 2025
- Fun feature spreads include Jane's letters to her sister Cassandra, and illustrated guides on how to dress Regency, or watercolour en plein air









Jane Said It Best

Musings on Life and Love from the Wit of a Generation

Quadrille

September 2025 | Hardcover | HUM015000 \$12.99 | 9781837834723 112 Pages | 4½ x 5½ in Full-color illustrations throughout

'What are men to rocks and mountains?', asked Elizabeth Bennet in *Pride and Prejudice* – and more than 200 years later, many of us are still wondering the same thing!

Little wonder, then, that Jane Austen's novels are some of the most enduring, as her wit and wisdom extended far beyond her lifetime. Accompanied by beautiful and funny illustrations that portray Austen's characters at their most relatable, *Jane Said It Best* is a celebration of over 70 of her most astute observations that still ring true to this day.

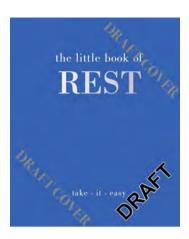
In time for the 250th anniversary of her birth, this book brings to life quotes from all of Austen's beloved novels, as well as her private writings. The perfect gift for any Austenophile, or just some wise words to live by.

Conceived and edited by Quadrille.

- Jane Austen is considered one of the most popular authors of all time and still retains a strong cult following
- Shows like Bridgerton and recent and upcoming adaptations of Austen's novels for film and TV demonstrate a renewed interest in the Regency era
- Publishes in time for the 250th anniversary of Jane
 Austen's birth events are taking place throughout 2025 to celebrate the anniversary











The Little Book of Gratitude 9781787137363 \$12.99 | Hardcover



The Little Book of Self-Care 9781787135178 \$11.99 | Hardcover

The Little Book of Rest

Take. It. Easy Joanna Gray

August 2025 | Hardcover | SEL031000 \$12.99 | 9781837832897 192 Pages | 4¼ x 5¼ in Text-only

Inhale... Exhale... and take a moment of respite with *The Little Book of Rest*.

With inspirational quotations, practical tips and thoughtful exercises, *The Little Book of Rest* will show you how to pause, find your calm and show yourself a little more kindness.

The Little Book of series has sold 1 million copies worldwide, with titles like *The Little Book of Mindfulness*, *The Little Book of Gratitude* and *The Little Book of Love*.

"When you rest, you catch your breath and it holds you up, like water wings..." — Anne Lamott

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

- The Little Book of series has sold 1 million copies worldwide
- Over 40% of US workers report experiencing burnout; rest is a key remedy to this
- The need to slow down has influenced everything from holistic health remedies to global tourism, with the Hilton reporting that 'rest and relaxation' is 2024's biggest touristic trend



18

Try peppermint oil to aid focus

Nicholas Culpepper, the 17th century herbalist, noted of peppermint that it was, "comfortable for the head and memory," and indeed a more recent study by Sage Journals suggests that peppermint improves clerical task performances including speedy and accurate typing.

Burning peppermint oil while working can provide associative sensory prompts: the aroma of peppermint reminds it is time to focus. "Knowing that conscious decisions and personal memory are much too small a place to live, every human being streams at night into the loving nowhere, or during the day, in some absorbing work."

RUMI, 13th century poet

19

Focus like a feline

Watch a cat as it stalks in the long grass and you will see eyes opened with pupils narrowed, ears pointed forward, legs bent and body low to the ground, angled towards the focus of their attention. As we began a task that requires our full attention, can we be more feline? Is our body aligned? Are our eyes, our limbs, our minds all lasering in on the same locus? A cat could not catch a mouse if it was playing with a ball of string. Nor can we complete our task properly if also making a call or rooting around in the fridge for something to nibble.

Morning mantras to summon a focused mind

I shall only attempt one task at a time My head is clear, my mind is focused I have the power to control my attention

Today I shall withstand distractions With calm breaths, I deepen my concentration

21







I AM FEARLESS 9781784886271 \$12.99 | Hardcover



I AM UNSTOPPABLE 9781784886431 \$12.99 | Hardcover

I AM CREATIVE Quadrille

December 2025 | Hardcover | SEL021000 \$12.99 | 9781837833771 96 Pages | 4½ x 5½ in Text-only

Power Positivity: I AM CREATIVE is designed to inspire and motivate you. This pocket-sized book is full of empowering quotes and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, boost confidence and encourage you to try something new.

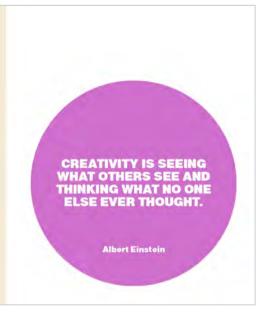
Featuring advice and wisdom from some of our favorite celebrities, this little book will help you find daily inspiration, connect with your surroundings and unlock your inner creativity.

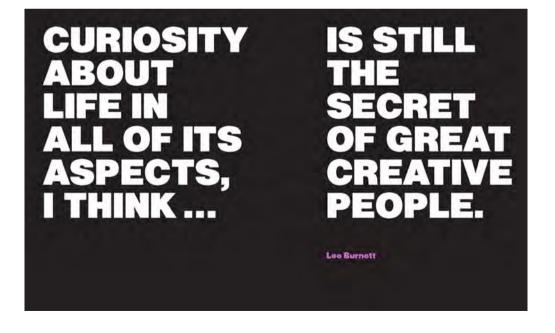
Conceived and edited by Quadrille.

- Powerful and positive affirmations in a pretty, pocketsized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great "just-because" gift as well as the perfect stocking filler for Christmas

YOU CAN'T USE UP CREATIVITY. THE MORE YOU USE, THE MORE YOU HAVE.

Maya Angelou









Cozy Coloring

50 Super Cute and Calm Animal Scenes to Color In

Lulu Mayo

November 2025 | Paperback | GAM019000 \$12.99 | 9781837836000 96 Pages | 81/4 x 91/2 in Black and white illustrations throughout

Cozy Coloring: Self-Care includes cute scenes of animal friends celebrating special moments in life which enable you to find focus and calm in everyday rush, whilst boosting a feeling of wellbeing and creativity.

Author and illustrator, Lulu Mayo follows on from the success of her *A Million Creatures to Color* series with a brand-new coloring book series all about those special cozy moments. Lulu's coloring books have sold over 1.2 million copies internationally and her whimsical approach offers creatives and kawaii enthusiasts the inspiration to escape from a hectic modern life into a relaxing world of cute and coziness.

Cozy Coloring: Self-Care is filled with super adorable animals doing relaxing everyday activities like chilling out on a sofa, baking, camping and napping. Each page tells a different story, sparking the reader's curiosity and imagination.

London-based illustrator **Lulu Mayo** is passionately committed to daydreaming in the fantasy art world where mysterious creatures and cute animals live. Lulu artworks are featured in multitude of books and greeting cards to editorial designs. She has 18 books under her belt.

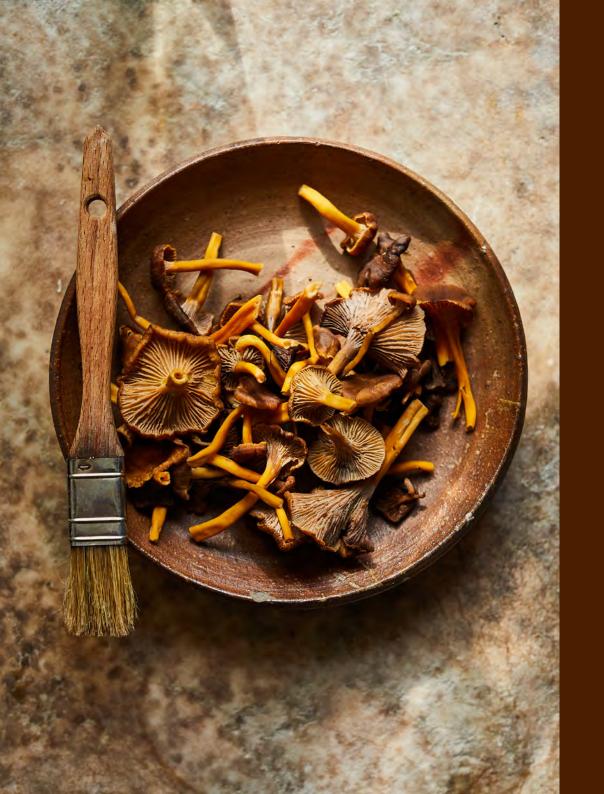
- Super cute and simple illustrations for stress relief and relaxation
- Established coloring book author with over 1.2 million copies sold
- Lulu Mayo's A Million Creatures to Color series has been successful worldwide – having been published in more than 20 different territories





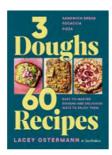






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Advent Anja Dunk \$38.50 | Hardcover 9781787137264



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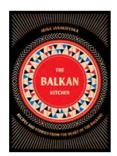


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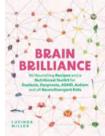
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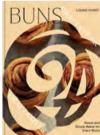
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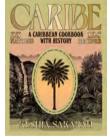




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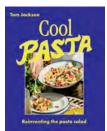
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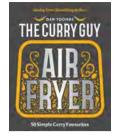


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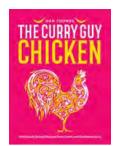




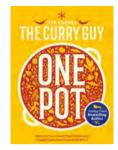
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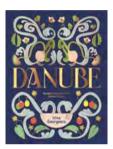
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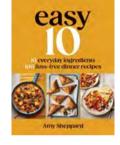
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9781787139763



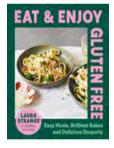




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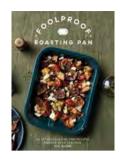
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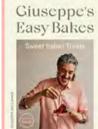
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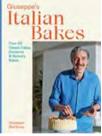
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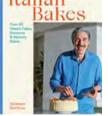


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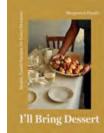
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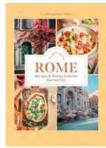


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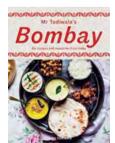
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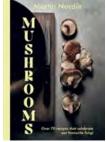




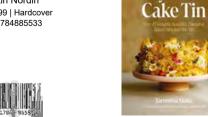
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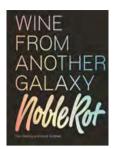
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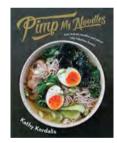
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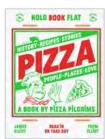


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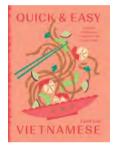




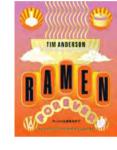




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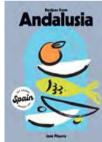


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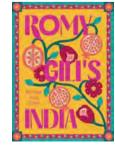




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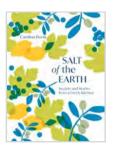
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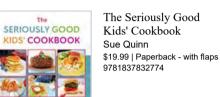
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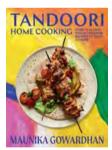


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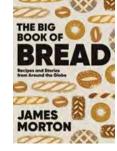








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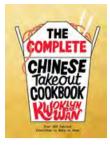








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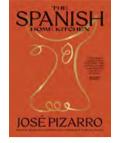








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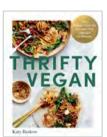
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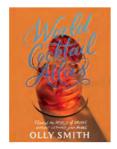


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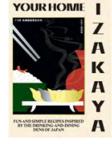
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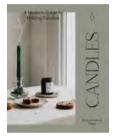
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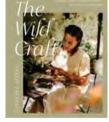
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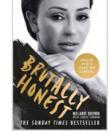
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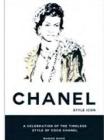
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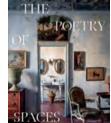






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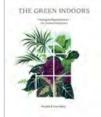




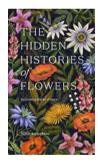








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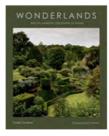




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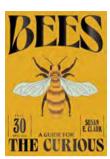




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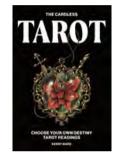
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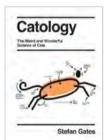
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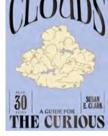
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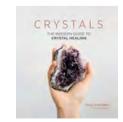








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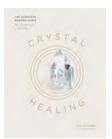








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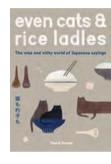
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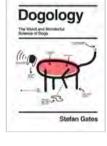
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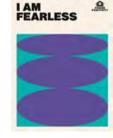




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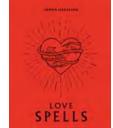






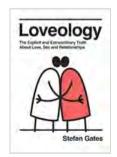
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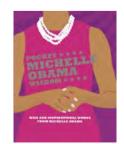
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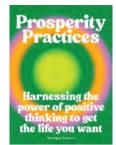
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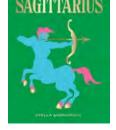








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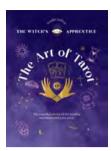




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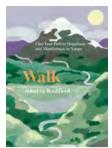




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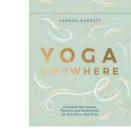




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