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Quadrille

Fall 2025



Quadrille



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Taste



The Cocktail Diaries

A Spirited Journey – with Recipes

Sam Heughan

September 2025 | Hardcover | CKB130000
 \$29.99 | 9781837834198
 256 Pages | 6¼ x 8¾ 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 tailor-made 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.

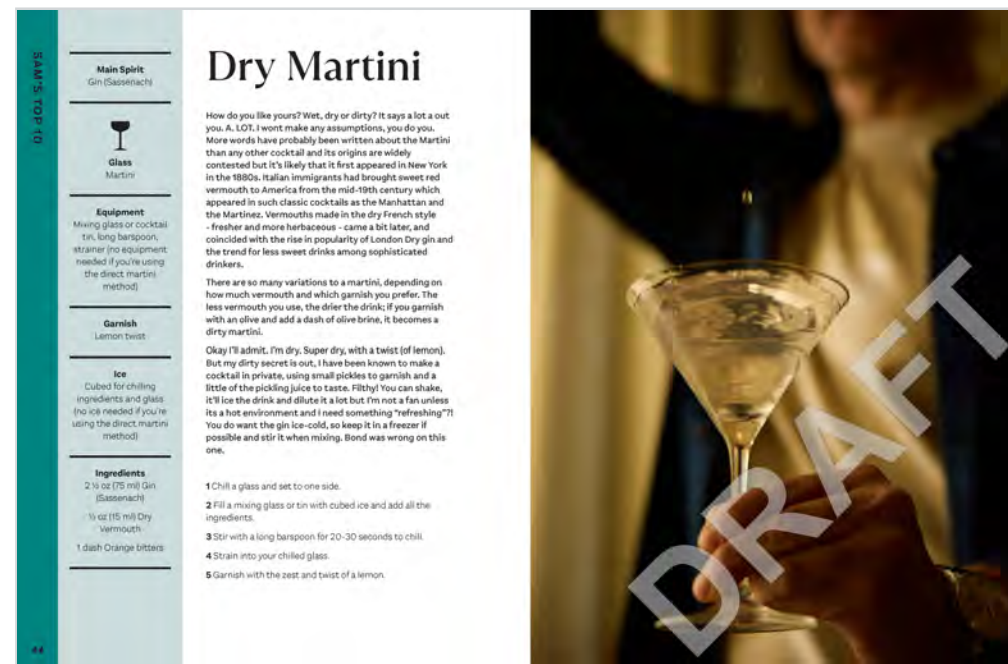
Sam Heughan has enjoyed a successful career in theater, television and film spanning two decades, and is best known as the star of the hit TV show *Outlander*. He is co-author of three books in the *Clanlands* series, which along with his memoir, *Waypoints*, were all *New York Times* and *The Sunday 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

[View on Edelweiss](#)



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[View on Edelweiss](#)



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 | 6¼ 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-to-find 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 soy and coconut oil, known as burrita, which is made by Juliette 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.

SERVE 4

WITH CHILLI AND LEMON

2 burrata, halved
400g/14oz cherry tomatoes, halved
1 garlic clove, finely chopped
2 red chillies, deseeded and sliced
zest of 1 lemon and juice of ½

WITH FRIED TOMATOES, BASIL AND BALSAMIC VINEGAR

2 burrata, halved
400g/14oz cherry tomatoes, halved
200g/7oz cherry tomatoes, halved
pinch of sea salt flakes
100g/3½oz balsamic vinegar (optional) is also good
handful of basil leaves, torn

WITH CHILLI AND LEMON

Tear each burrata in half with your fingers 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 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

Tear each burrata into halves or quarters with your fingers and arrange them on a serving plate.

Heat the olive oil in a small saucepan over a medium-high heat. When it is hot enough, add the tomatoes along with a pinch of sea salt flakes, stir together and fry 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 burrata, then sprinkle over a few more flakes of sea salt and a twist or two of black pepper.

138 Burrata, Greens and More



RAVIOLI WITH SPINACH AND MASCARPONE

SERVE 4

FRESH PASTA

400g/14oz fresh egg dough (page 000)

FOR THE FILLING

500g/1lb 2oz spinach
200g/7oz mascarpone
½ nutmeg, grated (or to taste)
zest of 2 lemons
80g/2oz Parmesan (vegetarian, if necessary), finely grated, plus extra to serve

FOR THE SAUCE

750g/1½ tablespoons water
75g/2½oz butter, chopped into small cubes
a few sage leaves

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 salt. Blanch the spinach for 30 seconds, then drain it and transfer to a bowl of ice-cold water (this will help keep the fresh green colour). Drain the spinach again, squeezing 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 the bowl with the spinach and combine with a wooden spoon. Season with sea salt 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 ravioli (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 medium heat, add the water and butter and swirl together to create a sauce. Use a slotted spoon to transfer the cooked ravioli to the sauce. Move the ravioli gently around the pan to make sure they are all well covered with sauce. Scatter over the sage leaves and season to taste with sea salt and freshly ground black pepper. Allow the sauce to reduce and thicken a little.

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



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.

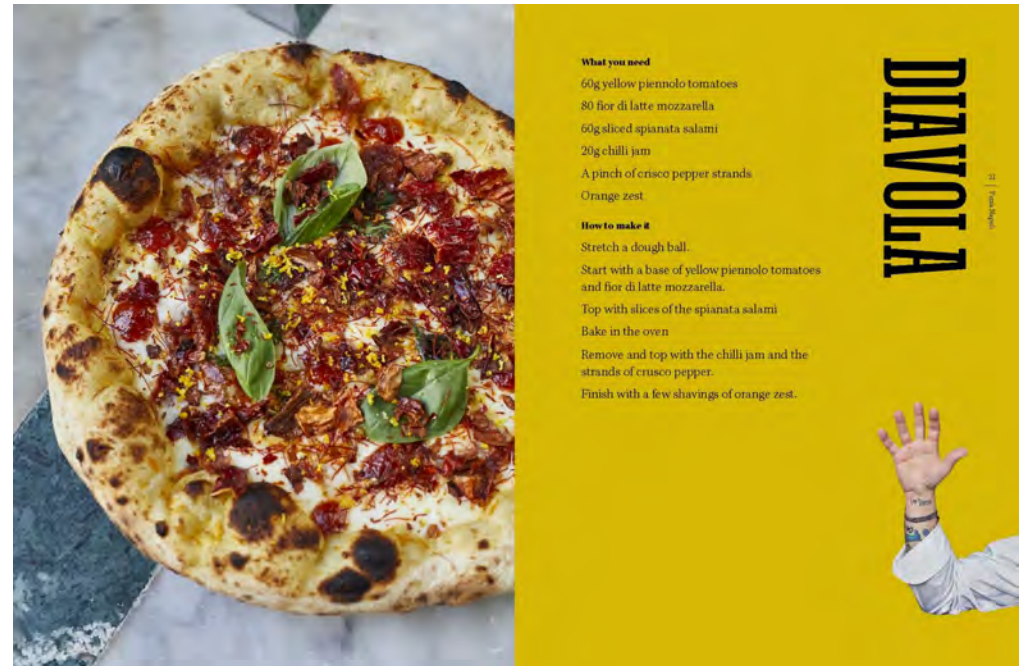
Thom and James Elliot ditched their jobs in 2012 to go on a life-changing pilgrimage to Naples. Pizza Pilgrims now run over 25 pizzerias across the UK. They are the authors of *Pizza* and *Slice*. **Dave Brown** is a photographer, designer and the founder of APE, an award-winning creative agency.

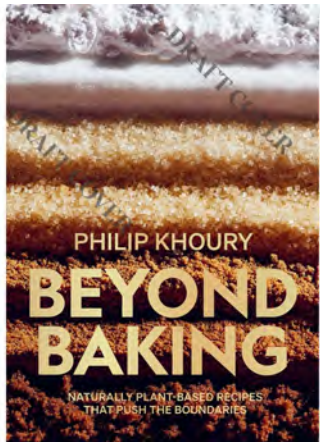
- *Pizza* (2020) has sold over 16,000 copies in the US and over 20,000 copies in the UK
- Exclusive access to suppliers, recipes and locations never seen in other food and travel books
- There will be a US focused marketing and publicity campaign

[View on Edelweiss](#)



Pizza
9781787135154
\$32.50 | 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 | 6¼ x 9¼ 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.

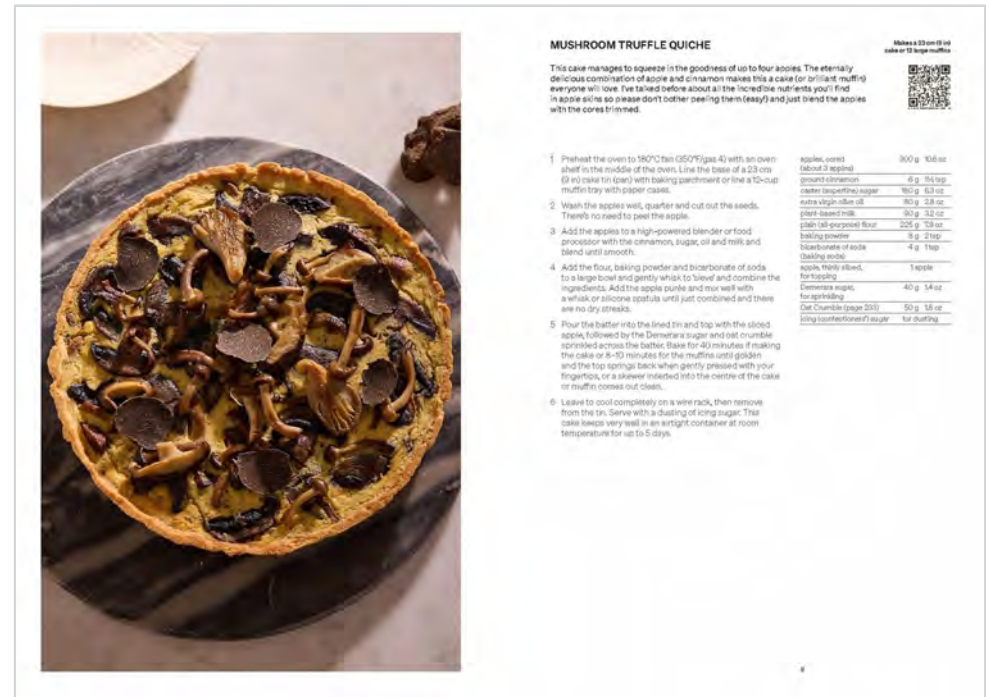
Philip Khoury is an award-winning, classically trained pastry chef who spent six years as the Head Pastry Chef at Harrods in London. He has gained international recognition for his innovative approach to baking.

- Philip'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

[View on Edelweiss](#)



A New Way to Bake
9781784885922
\$42.00 | Hardcover



MUSHROOM TRUFFLE QUICHE

Makes a 23 cm (9 in) cake or 12 large muffins

This cake manages to squeeze in the goodness of up to four apples. The eternally delicious combination of apple and cinnamon makes this a cake for (or) plant-muffin everyone will love. The baked apples about as the 'faced' the nutrients you'll find in apple skins so please don't bother peeling them (easy!) and just blend the apples with the cores trimmed.



1. Preheat the oven to 180°C (350°F) gas 4 with an oven shelf in the middle of the oven. Line the base of a 23 cm (9 in) cake tin (pan) with baking parchment or line a 12-cup muffin tray with paper cases. There's no need to peel the apple.
2. Wash the apples well, quarter and cut out the seeds.
3. Add the apples to a high-powered blender or food processor with the cinnamon, sugar, oil and milk and blend until smooth.
4. Add the flour, baking powder and bicarbonate of soda to a large bowl and gently whisk to 'sieve' and combine the ingredients. Add the apple purée and mix well with a whisk or silicone spatula until just combined and there are no dry streaks.
5. Pour the batter into the lined tin and top with the sliced apples, followed by the Demerara sugar and oat crumble sprinkled across the batter. Bake for 40 minutes if making the cake or 8-10 minutes for the muffins until golden and the top springs back when gently pressed with your fingertips, or a skewer inserted into the centre of the cake or muffin comes out clean.
6. Leave to cool completely on a wire rack, then remove from the tin. Serve with a dusting of icing sugar. This cake keeps very well in an airtight container at room temperature for up to 5 days.

apples, uncut (about 3 apples)	900 g	100 oz
ground cinnamon	6 g	1/4 tsp
caster (superfine) sugar	180 g	6.3 oz
extra virgin olive oil	80 g	2.8 oz
plant-based milk	30 g	1.1 oz
plain (all-purpose) flour	225 g	7.9 oz
baking powder	6 g	2 tsp
bicarbonate of soda (baking soda)	4 g	1 tsp
oats, finely sliced, for topping	1 apple	
Demerara sugar, for sprinkling	40 g	1.4 oz
Oat Crumble (page 200)	50 g	1.8 oz
icing confectioners' sugar	for dusting	





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 Mediterranean cooking and the trending Blue Zone diet
- There will be a US focused marketing and publicity campaign

[View on Edelweiss](#)



Yiayia
9781784886127
\$40.00 | Hardcover

Esmâ

B. 1942 — AYDIN — TURKEY

There's nothing quite like landing into a country starving hungry and being treated to the kind of hospitality you get in Turkey. Esmâ is the first grandmother I meet on my Turkey leg of my grandma odyssey and as I arrive at hers on a Saturday morning, she has offered to make me a Turkish breakfast. She lives in Selsuk, a historic village in which majestic stalks nest on the walls of the ancient city of Ephesus. As I stroll to her home, the enormous birds pass mere centimetres over my head, seemingly oblivious to the farmers market and its bustle below.

I'm proud of my local 'talki' in Athens but I have to admit that Selsuk's market puts it to shame. It sprawls across an enormous square and pours into the alleyways that come off it. Fruit and vegetables like purple flowering artichokes are in abundance, the sellers (mainly women wearing colourful yemenis around their heads) smile "Mehrabas" and "Günaydın" out at me from every stall. Spices call out at me from other stalls, the hot red of paprika and sultry aroma of sumac demanding my attention. Then there's the guy selling sesame topped ammet of all variations behind the glass of his cart, one of which is filled with chocolate. It's a surprise I make it to Esmâ's house at all.

When I do arrive, she is already busy at work at her flower-patterned kitchen table, preparing the breakfast of a Sultan for us. She insists that in life, hard work pays off and in order to work hard, we must eat a breakfast that energises us. Cue a table heavy with tahini, jams, eggs, simet, fried dried chilis, 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 Esmâ's Turkish breakfast, along with home-made jams and ammet (Turkish bagels). Make all of the following for brunch and it should feed up to six guests generously.

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TURKEY



Coca de Verduras

Mallorcan Vegetable Tart

INGREDIENTS

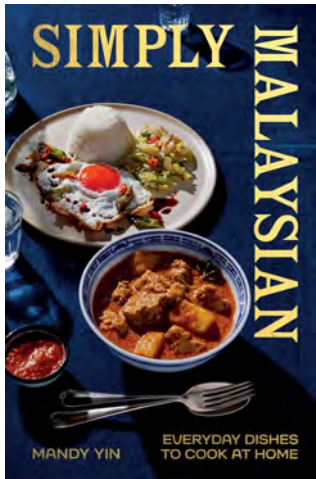
1 bunch head lettuce leaves
100g, trimmed and finely chopped
2 tsp feta cheese
2 small leeks, finely chopped
6 spring onions, finely chopped
1 small bunch parsley, finely chopped
1 tsp ground pepper
1 tsp smoked paprika
1 garlic clove, crushed or grated
100ml olive oil
2 small courgettes, finely sliced
1 handful pine nuts, lightly toasted
FOR THE PASTRY
100ml cold water
1 tsp bicarbonate of soda
100ml olive oil
50g room temperature lard or butter, chopped into small cubes
300g plain flour

1. Put your chopped lettuce in a large bowl, add 1 tsp 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, paprika, garlic and olive oil. Stir to combine.
2. Preheat the oven to 220C/200C fan/gas 7. In a bowl combine the bicarbonate of soda 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 flour bit by bit and combine with your hands, rubbing the cubes of fat into the flour to break them up. Do this until it comes together into a soft, pliable ball that doesn't feel sticky. Add more flour or water a tap at a time if your pastry is too wet or dry. You are going to press this into the tray rather than roll it, so you don't want it to be too stiff.
4. Line a large baking tray (roughly 38 x 26 cm) with baking paper, bring your pastry to the centre and put it down into a flattened shape. Begin to spread it out across the entire base of the tray with your hands, pressing in with your fingers and pushing the pastry outwards until it reaches the edges in a thin, even layer. Prick it all over with a fork.
5. 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 a slice of tomato evenly across the coca.
6. Place back at the bottom of the oven for 10 mins, then move to the top of the oven for a final 5 minutes, or until the pastry is golden and the veg is nicely cooked and slightly charred in places. Top with toasted pine nuts and serve hot or cold.

12

ISRAÏLA





Simply Malaysian

Everyday Dishes to Cook at Home

Mandy Yin

July 2025 | Hardcover | CKB124000
\$38.50 | 9781837832415
224 Pages | 7¼ x 10¼ 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.

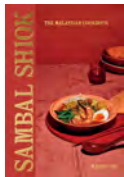
Inspired by how Malaysians eat at home and 'economy rice' eateries, where you can help yourself to a generous plate of delicious food at any time of day, as well as favorites from her family kitchen, Mandy Yin presents a collection of over 80 everyday recipes that are quick and easy to make.

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

[View on Edelweiss](#)



Sambal Shiok
9781787137042
\$35.00 | Hardcover

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 fringe of spice to wake you up! These baked eggs are reminiscent of North African/Middle Eastern shakshuka, but with a Malaysian twist with the addition of sambal tuna.

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

3 tbsp melted butter or vegetable oil (40g)
1 small onion (100g/3½oz), peeled and roughly chopped
400g (14oz) canned chopped tomatoes or fresh tomatoes, roughly chopped
2 tbsp Sambal Tuna (page 00)
¼ tsp table salt
4 eggs
Freshly chopped herbs of choice, e.g. spring onions (scallions), coriander (cilantro), parsley, to garnish (optional)

Heat the butter in a non-stick frying pan (skillet) over a medium heat. Stir-fry the onion for 3 minutes.

Add the chopped tomatoes and reduce for 5 minutes over a medium-low heat until the tomatoes have a jammy-like texture, stirring every now and then.

Add the sambal and salt, and stir through.

Make 4 wells in the sauce and break an egg into each well. Cover with a lid to cook. If you like your yolks runny, leave to cook for 3 minutes until the top of the yolks have turned opaque; if you prefer your yolks more fully cooked, leave to cook for 4 minutes. Remove from the heat immediately and remove the lid.

Finish with herbs of your choice and serve with cooked parathas or heavily buttered toast.



EGGS

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09

YELLOW VEGETABLE CURRY

Serves 4

This is a lovely, mild, comforting curry, 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 sits better once cooked and reheated, so I like to cook this curry earlier on in the day to be reheated for dinner, or at the weekend to be eaten during the week.

4 tbsp vegetable oil
1 tsp table salt
200ml (7½fl oz) coconut milk
100ml (3½fl oz) water
½ tsp white sugar
½ white cabbage, cut in half, core removed, then cut into 1cm (½in) slices
1 carrot (100g/3½oz), peeled and cut into 5 x 1cm (2 x ½in) batons
200g (7oz) fresh green beans, stems removed, cut into 2.5cm (1in) pieces (if using frozen green beans, just blanch them in water)
small handful of fresh coriander (cilantro) leaves (optional), to garnish

Spice paste
1 tsp ground turmeric
1 tsp chili powder
1 small onion (100g/3½oz), roughly chopped
4 garlic cloves
1 lemongrass stalk, top and any hard outer leaves removed

Using a handheld stick blender, or a high-speed blender like a Nutribullet, blitz the spice paste ingredients to a fine paste.

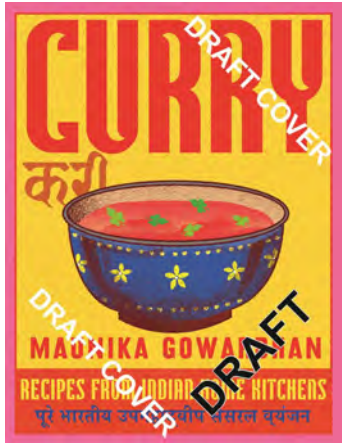
Heat the oil in a medium non-stick saucepan over a medium heat. Stir-fry the spice paste along with the salt for 5 minutes.

Add the coconut milk, water and sugar, and bring to the boil, then add the cabbage, carrots and green beans. Bring back to the boil, then simmer over a medium-low heat for 10 minutes, stirring every few minutes.

Garnish with coriander (if using) just before serving.

VEG-CENTRIC AND PULSES

09



Curry

Easy and Delicious Curry Recipes from Across India

Maunika Gowardhan

October 2025 | Hardcover | KKB044000
\$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

[View on Edelweiss](#)



Tandoori Home Cooking
9781784885786
\$35.00 | Hardcover



Thali (The Times Bestseller)
9781784884581
\$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 recipes
- 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 picture-postcard wintertime charm

[View on Edelweiss](#)



Supper
9781784885274
\$32.50 | Hardcover



Aran
9781784883102
\$32.50 | Hardcover





[View on Edelweiss](#)



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.

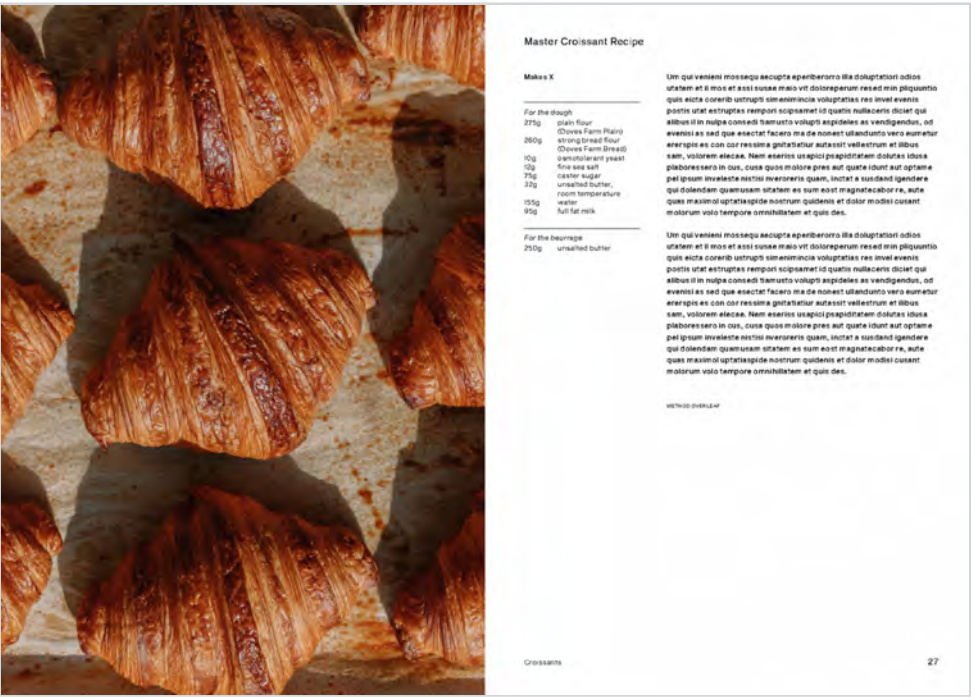
Nestled in the charming seaside town of Greystones, County Wicklow, it is a place where husband-and-wife team, Charlotte Leonard-Kane and Shane Palmer, specialize in the mastery of sourdough bread and the delicate artistry of pastry.

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 Maritzzi; 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





Mushroom

80 Recipes Celebrating Remarkable Mushrooms

Claire Thomson

September 2025 | Hardcover | KKB085000
 \$29.99 | 9781837832699
 208 Pages | 6¼ x 9¼ 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 Biryani 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.

@5oclockapron

- 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

[View on Edelweiss](#)



Tomato
 9781787137851
 \$34.00 | Hardcover



Mushrooms – all sorts – are extraordinary when viewed growing above the ground in their natural habitat, in the soil or some wooded area, as mystical, magical objects emerging from the earth with a stealth-like power. Honestly, though, I can just as well find myself speechless at the splendour of a crate of mushrooms at my local fruit and veg shop. Huge, weathered saucers of field mushrooms with dark feathery gills or a mountain of tiny, snowy-white, cartoon-shaped button mushrooms and sometimes, when in season, wild woodland or foraged mushrooms. It's these mushrooms that are a masterpiece in nature, the colour of autumn leaves. These harder-to-come-by mushrooms have a higher price tag, marking their handpicked origins. Give me a brown paper bag and a huge display of mushrooms, and I will stand there, eyeing up my favourites, before filling the bag right to the very top, then heading to the till, arms bursting with fruit and vegetables.

My name is Claire, and I am a mushroom enthusiast, so much so that I think mushrooms even have a compelling quality in the stark, strabellit surroundings of the supermarket. Comically perfect specimens, boxed and good to go on the shelf, sold in small, corrugated cardboard containers (I do wish supermarkets would put a stop to additional plastic wrapping). There are also those grow-your-own mushroom kits, an unpromising-looking cardboard box to begin with, then days, weeks later, dutifully spritzed and left to grow, caps emerging, popping up left, right and centre beyond the configuration of the box. Your very own mini mushroom farm, with something altogether bewitching about its inception. My 11-year-old daughter Dorothy was given the task of mushroom farming the boxes of chestnut and shiitake that we bought and shot for some of the photographs in this book. In the weeks up to the shoot, and every morning before leaving for school, school bag on her back, off she would trot to the garage at the bottom of our garden to mist and spray the cardboard boxes into existence. Such delight when one morning she came hurtling back down the garden path to say some chestnut mushrooms had been 'born'.

The primal, flawless beauty in a freshly grown mushroom is, I think, a perfect example for life on Earth. Simple but magnificent, and with huge potential. And so it is with enthusiasm, but also trepidation, that I find myself writing this introduction. I feel like mushrooms make for an enormous topic, huge and all-encompassing. Just as I talked about the origins of tomatoes in my cookbook titled *Tomato*, and how omnipresent they now are in world cookery, my sense with mushrooms is that there is history and universal popularity but there is also the future when it comes to the topic of mushrooms. To put it bluntly, we've only just begun.

Introduction

SERVES 4

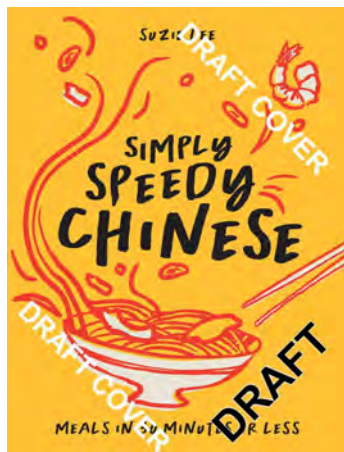
Mushroom and Leek Soup with Pine Nut Butter

If you've never made a pine nut butter, my suggestion is to start now with this recipe. It has quite possibly the most incredible flavour and would make even the most boring of boring foods taste amazing. By toasting and bronzing the pine nuts in the molten butter the butter takes on their flavour, so sweet and nutty, which when liberally drizzled over a creamy mushroom soup is nothing short of jaw-dropping. You have been warned, this is not hyperbole.

1 onion, finely diced	800ml (2½ oz) vegetable or chicken stock
1 leek, dark green part trimmed and thinly sliced	3 tablespoons pine nuts
40g (2oz) butter	250ml (9½ oz) double (heavy) cream
3 garlic cloves, finely chopped	salt and freshly ground black pepper
3 thyme sprigs, leaves picked	½ small bunch of parsley, finely chopped, to serve
800g (1½ lb) mushrooms, any type, thinly sliced	
2 bay leaves, scrunched	
2 tablespoons plain flour	

1. Cook the onion and leek in half the butter in a large saucepan over a moderate heat for 10 minutes until softened, then add the garlic and thyme and cook for 1 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 sizzle in the butter.
2. 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.
3. 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.
4. 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.
6. Stir in the double cream and heat the soup gently until hot – but don't let it boil. Season to taste with salt and pepper.
7. Serve topped with the toasted pine nuts and butter and a big pinch of the chopped parsley.





Simply Speedy Chinese

Meals in 30 Minutes or Less

Suzie Lee

January 2026 | Hardcover | CKB070000
\$35.00 | 9781837833801
176 Pages | 7½ x 9¼ 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

[View on Edelweiss](#)



Simply Chinese Feasts
9781784886769
\$35.00 | Hardcover



Simply Chinese
9781784885335
\$29.99 | Hardcover

Coca Cola Wings

PREP: 10 minutes
COOK: 20 minutes

METHOD
Put the wingettes and drumsticks in a saucepan, cover with cold water and bring to the boil. Then boil for 8 minutes, skimming off the impurities or scum that float on the surface with a large spoon. Use a slotted spoon to remove the wings and keep the chicken broth for other uses.
To make the sauce, heat 1 tablespoon of vegetable oil in a wok or large frying pan, add the ginger and garlic, then fry for about 30 seconds to start releasing the aromas. Then throw in the chicken wings and brown for about 3–6 minutes to add extra flavour.
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 caramelises and coats the lovely wings.

INGREDIENTS

CHICKEN WINGS	1kg (2 lb 4 oz)
chicken wings, separated into wingettes and drumsticks	
vegetable oil, for frying	
salt and white pepper	

SAUCE

fresh ginger root, peeled and sliced	30 g (1 oz)
brandy wine	2 tablespoons
dark soy sauce	2 tablespoons
light soy sauce	1 tablespoon
garlic cloves, sliced	3
full-sugar cola	110 ml (3.9 fl oz) (1½ cups)

TOP TIPS

- For this recipe, you must use full-sugar cola as it is the caramelisation of the sugars that produces the thick sticky sauce. You can also use a zero or diet version of cola, but please note that the sauce will not thicken up, so add some cornstarch (cornstarch) paste (page 17) and boil until thickened.
- Any leftover cooked little wings freeze well and can be kept for a month in the freezer.
- Use the chicken broth water to enhance the stock for the Sticky Chili Egg Noodle Bowl (page 92).

34 POULTRY

Drunken Chicken Soup

PREP: 4–6 minutes
COOK: 10 minutes

METHOD
Pat the chicken legs dry with some paper towels. Add the sesame oil to a large soup pot, then fry off the chicken legs to brown them – about 3–4 minutes on each side. You may have to fry 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 legs to the pot, then pour in the Shaoxing wine to deglaze. Pour in 2.6 litres (94 fl oz) generous 50% cups of water and add the chicken stock powder (if using).
Then add the goji berries, red dates (if using), ½ teaspoon of white pepper and a pinch of salt. Put the lid on.
Bring the soup to the boil for 10 minutes, then simmer for a further 60 minutes. Season to taste with salt and pepper.

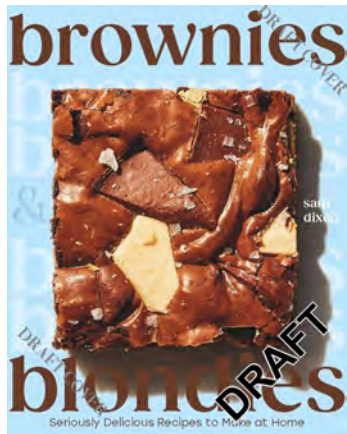
INGREDIENTS

chicken legs	4
sesame oil	2 tablespoons
fresh ginger root, peeled and sliced	40 g (1½ oz)
garlic cloves, sliced	4
spring onions (scallions), chopped into quarters	4
Shaoxing wine	280 ml (9 fl oz) (1 cup)
water	2.6 litres (94 fl oz) generous 50% cups
chicken stock powder (optional)	1 teaspoon
goji berries	4 tablespoons
dried red dates, cut in half (optional)	6
salt and white pepper	

TOP TIPS

- 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 it for fried rice.
- 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 rolling boil before serving to kill off any bacteria.

80 SOUP



Brownies and Blondies

Seriously Delicious Recipes to Make at Home

Sam Dixon

September 2025 | Hardcover | CKB024000
 \$23.99 | 9781837833320
 160 Pages | 7¼ x 9¼ 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.

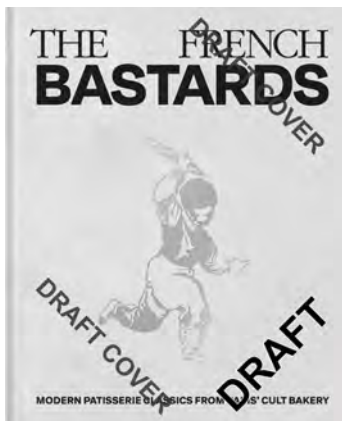
With clear, concise steps and eye-catching photography alongside, this fun and flavorsome collection of treats is perfect for sweet-tooth bakers everywhere.

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!

[View on Edelweiss](#)





The French Bastards

Modern Patisserie Classics from Paris' Cult Bakery

The French Bastards

October 2025 | Hardcover | CKB004000
 \$42.00 | 9781837834853
 192 Pages | 8 1/4 x 10 1/4 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 charcoal-sesame 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 viennoiserie 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



[View on Edelweiss](#)





[View on Edelweiss](#)



A Little of What You Fancy

Irresistible Small-batch Bakes

Dee Omole

August 2025 | Hardcover | CKB004000
\$19.99 | 9781837833634
128 Pages | 6¼ x 8½ in
Full-color Photography

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

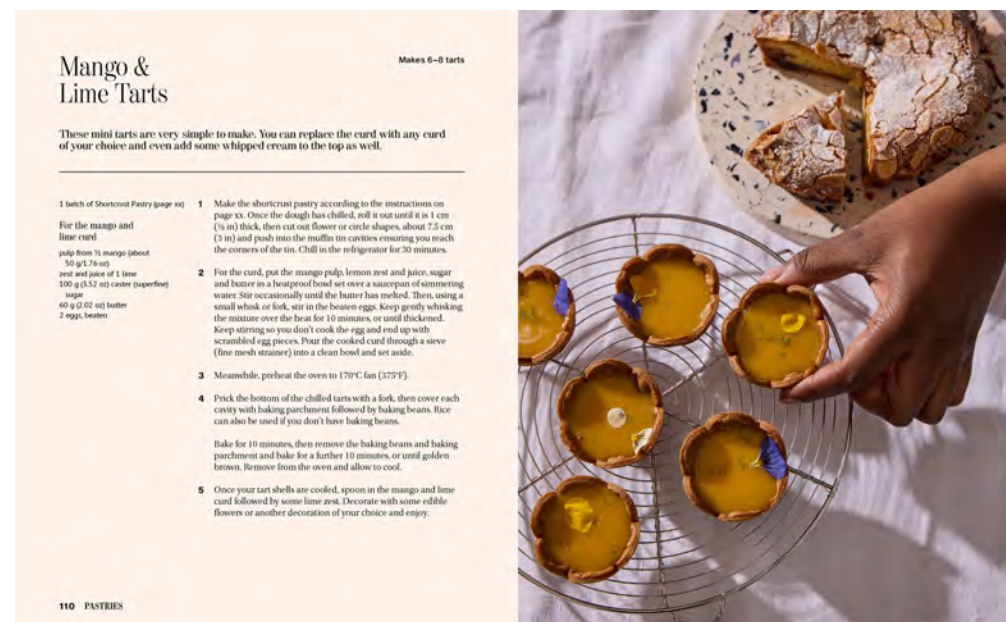
A Little of What You Fancy showcases creative baking recipes that are tailored for smaller portions. From marbled cookies to Swiss roll cake to crème brûlée Basque cheesecake, there are a variety of cakes, bakes and dessert recipes that only require minimal effort.

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





[View on Edelweiss](#)



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.

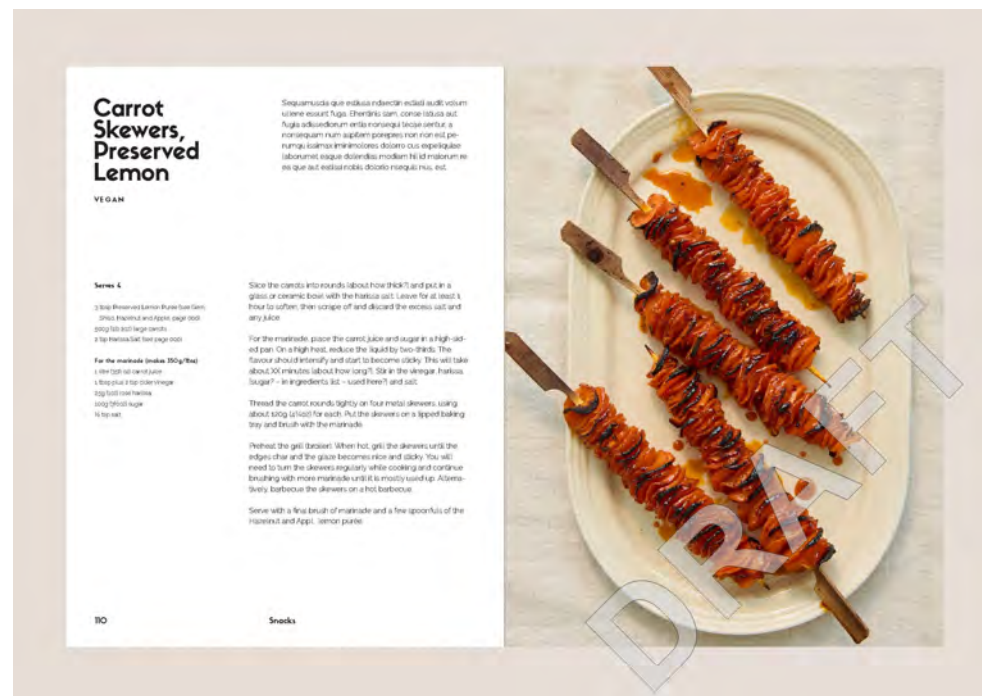
Discover how to make the most of ordinary vegetables with 100 innovative recipes rooted in Middle Eastern flavors. Enjoy mezze-style plates such as Burnt Butter Hummus, Halloumi with Nigella Seed Honey or Oyster Mushroom Skewers, to the likes of extraordinary showstoppers such as Braised Fennel and Harissa 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.

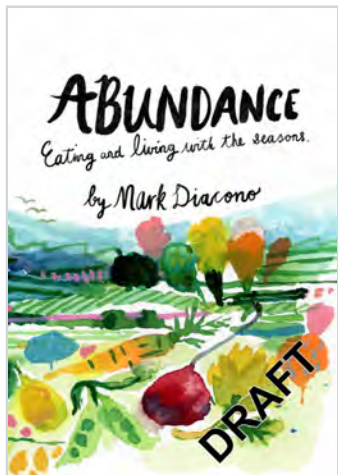
Packed with flavor, stunning photography, and insightful cooking tips, *Bubala* takes modern vegetarian cooking to a new level.

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





[View on Edelweiss](#)



Vegetables
9781837830541
\$38.50 | Hardcover



Spice
9781787136434
\$35.00 | Hardcover

Abundance

Stories and Recipes from a Gardening Cook
Mark Diacono

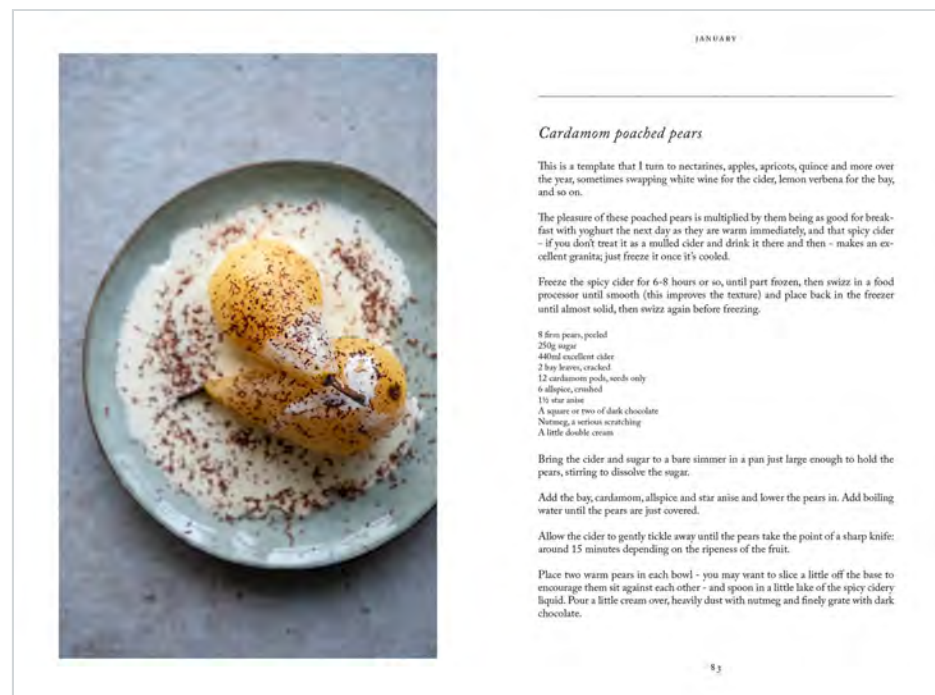
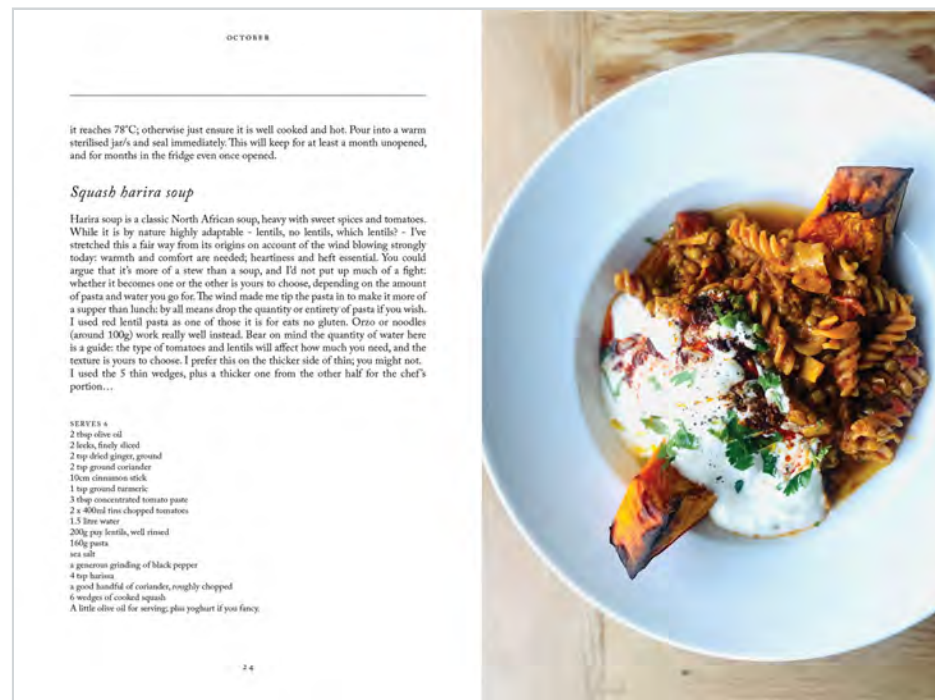
August 2025 | Hardcover | CKB132000
\$45.00 | 9781837830565
288 Pages | 6¼ x 9¼ in
Full color photography throughout

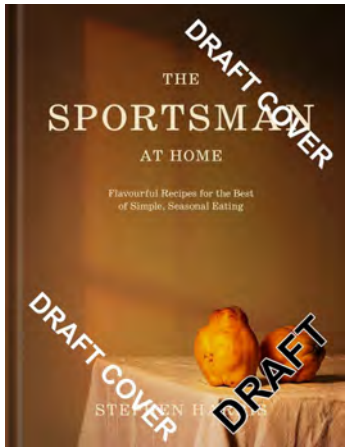
Abundance is a record of one man's year living on the south-west coast of England as he contemplates life, nature and what he is going to fill his belly with next. Written week-by-week, it explores the passing of time, our connection to the world around us and the edible bounty that the changing seasons 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





[View on Edelweiss](#)



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.

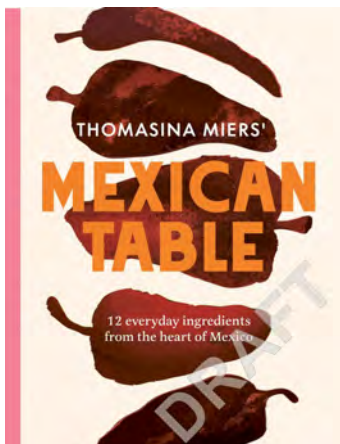
Organized into chapters by occasion – Baking and Making, Posh Dinners, Not So Posh Dinners and Christmas, to name a few – Stephen captures the imagination for simple cooking with his love of seasonal, local produce, and scholarly, much-lauded approach to putting flavor first in the easiest, most effective 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





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

[View on Edelweiss](#)



Grilled achiote halloumi with fresh tomato & pineapple salad

REC 4

250 g (9 oz) tomatoes, halved or quartered
300 g (10½ oz) pineapple, peeled and sliced into wedges
1 green chili, finely sliced, plus extra to serve
½ red onion, very finely sliced
1 teaspoon sea salt
1 teaspoon apple cider vinegar
zest and juice of 1 lime
2 tablespoons olive oil
large handful of coriander (cilantro), roughly chopped
handful of mint leaves, roughly chopped
finely ground black pepper

For the halloumi
20 g (¾ oz) achiote paste
1 fat garlic clove
juice of ½ lime
½ teaspoon sea salt
2 tablespoons olive oil
250 g (9 oz) halloumi, sliced lengthwise into 8 strips

If there was one recipe in this book that sang to me most of Mexico, its sunshine and the effect on its produce, it would probably be this. The fruit and vegetables do just taste better in Mexico. Pineapples are bursting with acidic, short-burst sweetness; tomatoes are ripe and plentiful; the chilies are hotter and have so much flavor; even the herbs taste different (and there is a rich variety of them). This salad is a showcase for those flavours, best made when the sun is out. Grilled halloumi and sharp citrus fruits combine to make a dish that's simple, quick and satisfying, with the flavours of the fruit developing as they sit macerating in the lime juice, chili, olive oil and salt. It just brings with the Mexican sunshine.

Start by assembling the tomatoes and pineapple, cutting them into the shapes and sizes that feel right for your mood. Tip them all into a large mixing bowl. Add the chili, red onion, salt, vinegar, lime zest and juice and olive oil, and season with lots of freshly ground black pepper. Leave to macerate for half an hour while you prep the halloumi.

For the halloumi, use a perforated mortar to bash together the achiote, garlic, lime juice, salt and 1 tablespoon of the oil. Cover the halloumi liberally with the resulting bricked garlic paste.

Heat the remaining 1 tablespoon oil in a large frying pan over a medium-high heat. Add the coated halloumi and fry for 1-2 minutes on each side until beautifully browned and tender.

When you're ready to serve, mix the chopped herbs through the salad, then serve topped with the halloumi, sprinkling with a little extra finely sliced chili should you wish.

Tip: Achiote is a paste made from the berries of the annatto tree, which grows in Mexico. It is tangy, fruity and delicious, and is readily available online.

TOMATOES

89

White bean & confit garlic dip with charred jalapeño oil

SERVES 3-4

400 g (14 oz) jar white beans (butter beans or Mexican navy beans), drained
½ quantity of Confit Garlic oil, including remaining sprig (see box)
1 teaspoon sea salt
1 teaspoon apple cider vinegar
scallion chips, to serve

For the charred jalapeño oil (makes a small jar)
100 g (3½ oz) jalapeño chilies
½ quantity of Confit Garlic oil (see box)
1 lemon, halved
1 teaspoon sea salt
3-4 tablespoons olive or vegetable oil

A wonderfully garlicky but gentle-tasting dip that is sofficed and turned by the gentle, slow cooking in oil. It is best delicious accents of spice and citrus sparkle from the charred jalapeño oil, full of smoky attitude and hints of heat, making the partnership an exciting but soothing way to start a feast. In fact, having a bowl of that jalapeño oil on hand for any fireside cooking is a sage move, as it does wonders for anything cooked on a grill. It is the best's friend.

To make the charred jalapeño oil, roast the jalapeños in a frying pan over a high heat for 8-10 minutes, turning occasionally to blacken all over. Add a little of the confit garlic oil to the pan, then add the lemon halves, cut sides down, and cook for 3-5 minutes more until they are caramelized and delicious-smelling.

Trim the stems off the roasted chilies, 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 olive or vegetable oil, then blitz to combine. Taste, adjust the seasoning and pour the green oil into a clean jar. It will keep for weeks in the fridge.

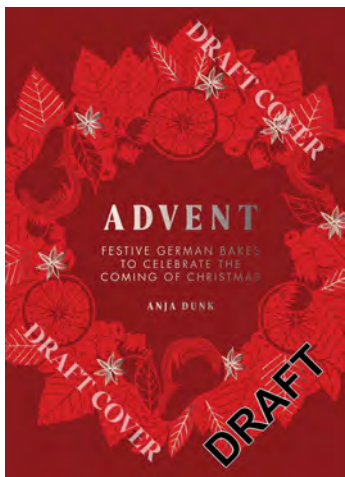
To make the dip, drain the beans and empty into the same blender, along with the other half quantity of confit garlic and oil. Strip the leaves from the confit garlic's remaining sprig and add these, too. Squeeze in the juice of the reserved roasted lemon, then add the sea salt and apple cider vinegar. Blitz to a smooth, glossy purplish paste. You will probably need more salt, and you may need a splash more vinegar. The mixture should be the consistency of thick Greek yogurt, and it should taste rich and garlicky.

Serve the bean dip in a pretty bowl with the charred green jalapeño oil drizzled over and served on the side with plenty of tortilla chips for scooping. Any leftover dip lasts for up to a week in the fridge and will have an entirely positive effect on week-on house lunches.



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BEANS



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Advent

Festive German Bakes to Celebrate the Coming of Christmas

Anja Dunk

October 2025 | Hardcover | CKB004000
\$40.00 | 9781837833351
272 Pages | 6¼ x 9¼ in
Full-color photography throughout

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

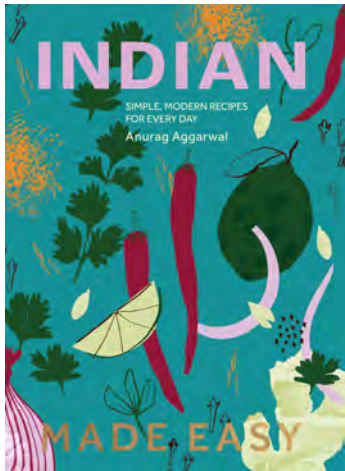
In the modern classic *Advent*, Anja Dunk shares her recipes for the very best of traditional German festive bakes. From lightly spiced *Lebkuchen*, frosted cinnamon stars, jam-filled ginger hearts, snow-capped coconut macaroons, to marzipan-filled *Stollen*, edible tree decorations, lucky meringue mushrooms, 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 co-wrote *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





[View on Edelweiss](#)



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

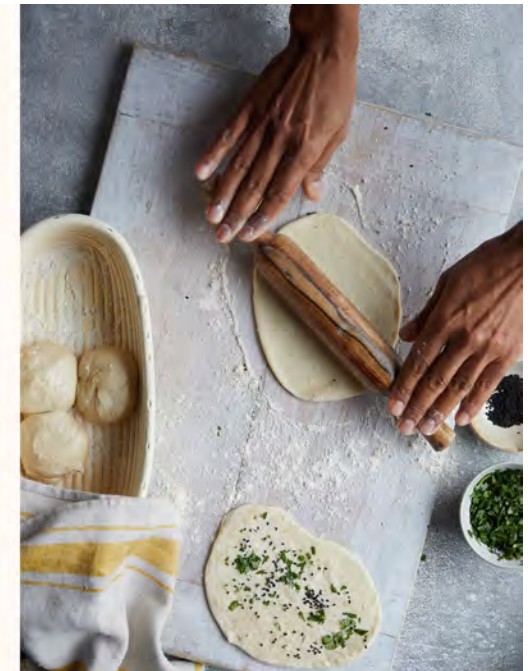
***Indian Made Easy* is a delicious collection of more than 70 authentic, easy-to-follow recipes.**

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 Aggarwal 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





[View on Edelweiss](#)



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



Serves 8
1 1/2kg (3lb 5oz) boneless and
skinless dried salt cod
100g (3 1/2oz) fresh cod
fresh cod if you prefer but you
will lose out on the intensity of
flavour
2 potatoes (about 600g (1 1/4lb))
200g (7oz) fresh cod
2 tbsp finely chopped chives
3 garlic cloves, crushed
1 whole egg + 1 egg yolk
sunflower oil for deep-frying
and (see page 27 for recommended
sauce (see page 108), to serve with

BUÑUELOS DE BACALAO (SALT COD FRITTERS)

Traditional buñuelos used to be sweet and were commonly sold in bakeries at Easter time. With time, more developed recipes have arisen to bring us buñuelos made with savoury 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; I urge 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 (1/2-in) thick slices. Boil in unsalted water over a medium heat for about 15 minutes, or until cooked through. Drain and allow to dry.

Finely chop both the rehydrated salt cod and the fresh cod, removing any bones you find. Mix with the chives and garlic by hand or using a blender or food processor. Add the egg, egg yolk and boiled potatoes and mash together. Set aside for at least 10 minutes while you heat the oil. Depending on the potato and the size of your eggs, the mixture could be a bit loose. If so, add 1 Tbsp plain (all-purpose) flour and it should be better.

Four enough oil into a deep pan to cover the base by about 3cm (1 1/4in). Heat until a cube of day-old bread dropped into the oil turns golden in about 30 seconds. Alternatively, heat a deep fryer to 180°C (350°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 Aioli or Romesco Sauce.

NOBBLES

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CORDERO AL CHILINDRON (SLOW-COOKED LAMB AND PEPPER STEW)

Serves 4
1kg (2lb 4oz) lamb
a pinch of ground cumin
100g (3 1/2oz) plain
flour (all-purpose) flour
1 Tbsp (2 tsp) olive oil
2 large carrots
cut into thin strips
1 large onion, cut into thin strips
3 garlic cloves, finely sliced
1 red bell pepper, cut into
thin strips
1/2 green bell pepper,
cut into thin strips
a few bay leaves
1 splash fresh thyme,
plus extra to garnish
4 tomatoes, peeled and chopped
a pinch of sugar
1 tsp sweet smoked paprika
(see page 108 for recipe)
200ml (7 1/2 cup) white wine
salt and freshly ground
black pepper
Wood-burned potatoes, to serve

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 salt, pepper and just a little pinch of ground cumin, then coat with the flour. Heat the olive oil in a shallow frying pan and toss the coated lamb in the pan for about 5 minutes to seal the edges. Remove the lamb, leaving the oil in the pan, and set it aside 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 tomatoes with the sugar and cook for a further 5 minutes, until the ingredients are combined to make a tomato paste, or sofrito.

Add the lamb back to the pan with the sweet paprika, white wine and 1 litre (4 cups) water and cook over a low heat for a couple of hours, or until the meat is tender, adding more water if necessary. The result should be a rich, dense and silky sauce. Garnish with fresh thyme and serve with fried diced potatoes.

HEAT & EAT





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.

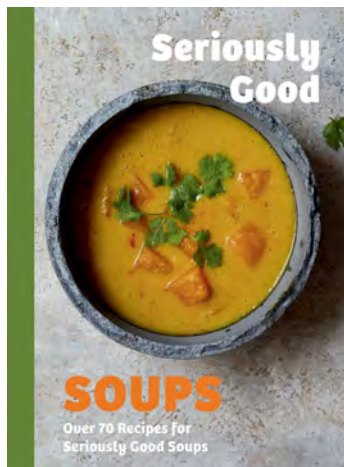
- Cakes take under 5 minutes to cook in the microwave
- Using accessible ingredients

[View on Edelweiss](#)



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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*

[View on Edelweiss](#)



9 781837 833153



Seriously Good Pasta

9781837832903

\$21.99 | Hardcover



Seriously Good Toast

9781837831616

\$20.99 | Hardcover



Prawn & Pernod Broth with Pink Peppercorns & Asian Greens

A love of alteration 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, chilled-glass-of-Sauvignon-at-arm's-reach-induced mindset to appreciate the subtle interplay between the shellfish and anise flavours, plus a little spicy kick when you bite on an aromatic pink peppercorn. If you make the Chunky Creville 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.

✕ SERVES 4
🕒 TAKES 1½ 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 fishmonger)
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

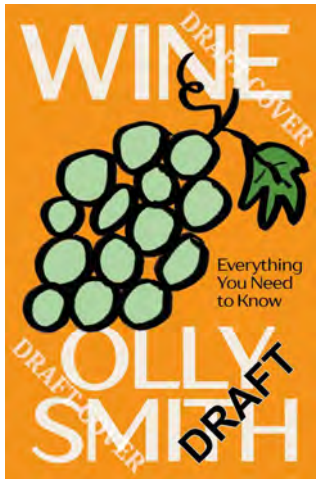
For the broth:
6 spring onions [scallions], finely sliced on a deep angle, white and green parts separated
2 bulbs baby fennel, shredded very

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, for 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 fennel is tender. Taste and season the stock well with salt – it will take quite 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.

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Light & Refreshing



[View on Edelweiss](#)



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 | 6¼ x 9¼ 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 iconic pairing that's a bit like seeing the words 'Rocky' and 'Balboa' jangling towards you in the same sentence: don't mess with it. Lamb has a certain uniquely sleek and almost sweet character. Red Rioja as it matures releases mellow might into gentle spice and with lamb, the two elide almost imperceptibly, hand in glove. The tannic structure of the wine reacts with the proteins in the meat delivering a softening effect to both seemingly giving a flavour boost to this sublime match for your locker of libations.

The Classic Choice

CUNE Imperial Reserva is a Rioja with unimpeachable pedigree. Only made in the best years from CUNE's top vineyards, it's a failsafe choice dating back to the 1920s named after a special bottling measured in British pints. And it can handle mint sauce which if you're as keen as I am, is a win on a par with winning the soccer World Cup single handed.

10

Wine

Prawns and Malagousia

Prawns are never lonely. They always come together, emissaries of seaside purity their curiously plump sweetness echoing with salty whispers, to bring us multiplicities of magical fresh ocean echoes. The Greek grape Malagousia (you say it Malla-Goose Eynah) vies in my heart for the position of most beloved flavours of all wine. I adore it. With peachiness, entrancing zest and a gentle fragrance as though a wand of jasmine has passed over its soul, Malagousia paired with simple prawns conjures the glimmering Grecian seaside alongside ripe bright stone-fruit: delivering apex entertainment, sublime synergy with prawns and the wow-factor of laze-like focus.

The Pinnacle of Perfection

Gerosvithou Malagousia. A sacred favourite of mine and a white wine that I buy religiously every single year. Grown near the seaside at Epinomli by the family who saved this rare Malagousia grape from extinction, its turquoise capsule and glorious freshness bring a sense of epiphany to every prawn.



How to Choose Wine

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Ordering in a Restaurant

My biggest tip for you is to buy from off the beaten track. This will bring great value and enthralling wine. Whenever I see a new restaurant wine list I avoid all the wines I already know. I want to taste something entirely surprising, ideally challenging and certainly entertaining! If you are after a safe bet with all-round appeal, Domaine Tempier Bandol is an iconic southern French toast which is marvellous in youth or after several 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 exotic. 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 insist that every wine list I write offers every single wine by the glass. It means you can mix and match without blowing the budget, so if you're ordering a crab salad with a white, I can easily sip a red with my beef wellington. Pretty much every wine 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 establishment's favourites and greatest hits and also the best way to try a few 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 list on offer then go by the old rule "if it grows together, it goes 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 puts you off (trust your nose, just as you would giving the milk a whiff in the morning) then ask your server to open another bottle of the same wine to compare. 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 hey-ho) as there will likely be less to choose from and good value too. And however much I love to bury my head 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 fickle.

Finally, if you're heading out for a special feast, I recommend browsing the wine list online before you go. Pick out a few gems 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 taste buds are in your hands. If you're totally flummoxed, for whites an Italian Gavi will usually please a crowd and who doesn't love a glass of red Rioja? Have fun!



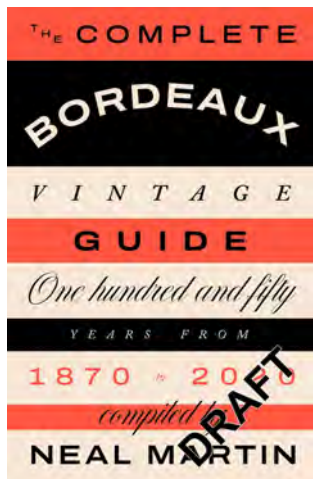
See wine lists on page

How to Choose Wine

24

Wine

25



[View on Edelweiss](#)



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 | 6¼ x 9½ 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 infancy of this decade rests upon phylloxera's osteopod spread throughout Bordeaux. Many hoped that a remedial application would soon be found and as a consequence there was no hasty spreading of vineyards, not least because there were historic châteaux, the apogee of fine wine, and concentrations of French culture. Not only was uprooting considered sacrilegious, but rumors also began circulating that American vineyards imported a disastrous blight. One suspicious critic of imported remedial was Adèle Belfort des Miniers, who arrived at Haut-Bailly in 1872 and became one of the era's towering winemaking figures. Not one to mince words, he declared that grafting would decimate centuries of French viticulture, going on to write that "any wine produced from grafted vines is not a complete wine". Therefore, only almost comical and not, he set about finding alternative solutions that included planting several exotic grape varieties, some of which remain in situ at Haut-Bailly having defied ampelographers' identification.

Though the aphid was acknowledged to be a serious threat, Belfort des Miniers was not the only winemaker who sought alternative means of eradication. Some of them were successful: those others, at Montrose, where half the vines had succumbed, owner Mathieu Dailly spent a fortune installing thousands of iron piping to make the ground more humid, so it was believed this stopped the spread. Down the road at Latour, in May 1880, 27 employees were given the day off so they could take part in a religious procession against the fast-spreading blight, which sounds like a last scene from *The Widower*.

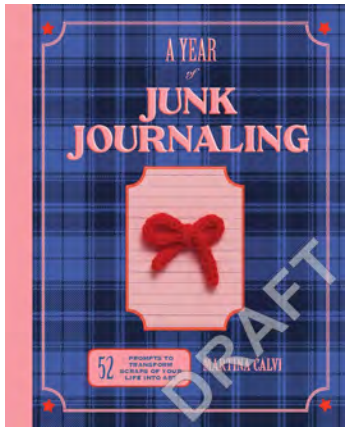
The mercurials of phylloxera was so rampant that by 1882, 138,000 out of 141,420 hectares of vines were affected. Some winemakers reported that in some severely devastated vineyards, vines could be pulled from the ground with a gentle single-handed tug. Re-grafting tens of thousands of vines was a time-consuming, disruptive, expensive process that lasted until the 1920s. Philippe Rostalet in his book *Épisodes et Figures du Bordelais* provides fascinating information that details exactly how the region was re-colonized. By the middle of the decade, only around 1,400 hectares of vines had been replanted, mostly on lower terrain that were *intensely* testing grounds. According to Rostalet, from 1885 to the turn of century, between 2,700 to 3,300 hectares were replanted per annum.

By the middle of the decade, only around 1,400 hectares of vines had been replanted, mostly on lower terrain, *intensely* testing grounds, with 2,700 to 3,300 hectares replanted per annum. In 1895, Austrian Alois Müllerbauer, professor at the Faculty of





Create



A Year of Junk Journaling

52 Weeks of Prompts and Inspiration for Scrapbooking

Martina Calvi

October 2025 | Hardcover | CRA052000
\$24.99 | 9781837834303
176 Pages | 7¼ x 9¼ 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

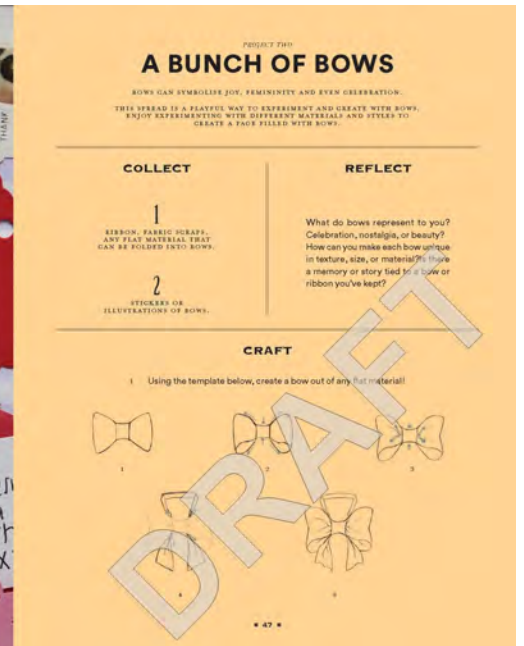
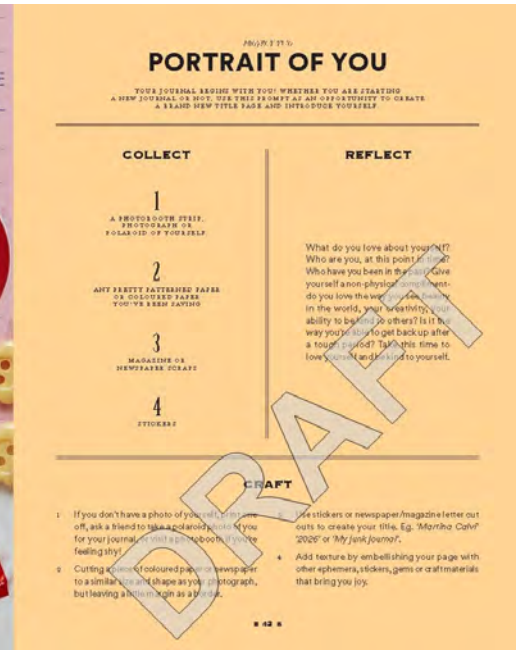
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The Art of Memory Collecting
9781784887773
\$24.99 | Hardcover





The Handmade Home

20 Simple Sewing Projects for Your Home

Arounna Khounnoraj

October 2025 | Paperback - with flaps | CRA022000
 \$26.99 | 9781837834280
 144 Pages | 7¼ x 9¼ 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.

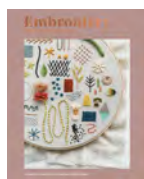
Arounna will show you how make modern, stylish homewares using traditional techniques and natural materials. Learn how to make a quilt and pillow from scrap fabrics, a blanket made from old sweaters, an apron made from an old shirt and more.

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

[View on Edelweiss](#)



Embroidery
 9781787138315
 \$24.99 | Paperback - with flaps



Visible Mending
 9781787136106
 \$23.99 | Paperback - with flaps



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 realised 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 think and how we want to live. Making allows you to create an environment that is truly your own.

Of course this is not a new idea. For generations past, making had been a large part of everyday life. If you needed something you would make it, quite often with materials that you had on hand. Many homes engaged in the cycle of making and using, repairing and mending. More recently, though, it has been far too easy to slip into consumer culture with its endless array of objects with so many design choices that seem generic and always the same, and hide the costs to our environment that are inherent to mass production and consumption. But it doesn't have to be like this.

In my experience I've found that making, and living with the things you make, can be gratifying in so many ways. Expressing yourself in your own creations allows you to add your own personality, ideal and aesthetic choices in whatever way you wish. And by working economically and adopting a 'use what you have' approach, it's always amazing what you can do with less. Connecting with your home while making considered design decisions gives us creative opportunities that are beneficial for both our homes and our world. It's also been my experience as a teacher that with a few examples for inspiration, some guidance, and technique, that anyone can be a maker and make beautiful items for their home.

With this in mind my goal with this book is to gather a collection of projects for every room in your home - bedroom, kitchen, living room, and anywhere in between. Projects for home goods suitable for any space but with a special emphasis on two aspects: firstly, my preference for the beauty and simplicity of natural fabrics and organic textures and assemblages of patchworks that

Tablecloth

Meals during holiday times are important - the food, the table, the settings and, of course, family and friends. Having a custom tablecloth to gather around really sets the mood for the whole event. But there is no reason that holidays should have a monopoly on a nicely set table. So, for this tablecloth, I wanted a design that would not only be great for holidays but would make any meal special. While this project may seem large, I've made the stitching simple by using a running stitch with a smaller space between stitches. By doing so the stitching seems continuous with a denser line, allowing the shapes to appear stronger. Even so, the natural colours and repeated botanical shape have a subtlety that will easily work with the rest of your decor.

YOU WILL NEED

Tablecloth, any weight will work
 Sewing machine (optional)
 Hand sewing needle and thread (optional)
 Template on page 156-157
 Paper
 Pencil

This cardstock, such as a cereal box

Staple and scissors
 Water soluble fabric marker
 Indigo washable thread, no. 5 perle cotton thread, or stranded cotton embroidery thread (30s)
 Embroidery needle with larger enough eye for the thread
 Thumbtack

TIPS

— This project can be created with a pre-washed or a ready-made tablecloth. For mine, I used a length of hemp canvas fabric, not too fit my table. If you are making your own, make sure that the fabric is large enough so that it hangs

over the table edges by at least 30 cm (12 in) all around.
 — I used indigo thread for my stitching, but any 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 | 7¼ x 9¼ 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

[View on Edelweiss](#)





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 | 7¼ x 9¼ 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



[View on Edelweiss](#)





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 | 6¼ x 8¼ 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.

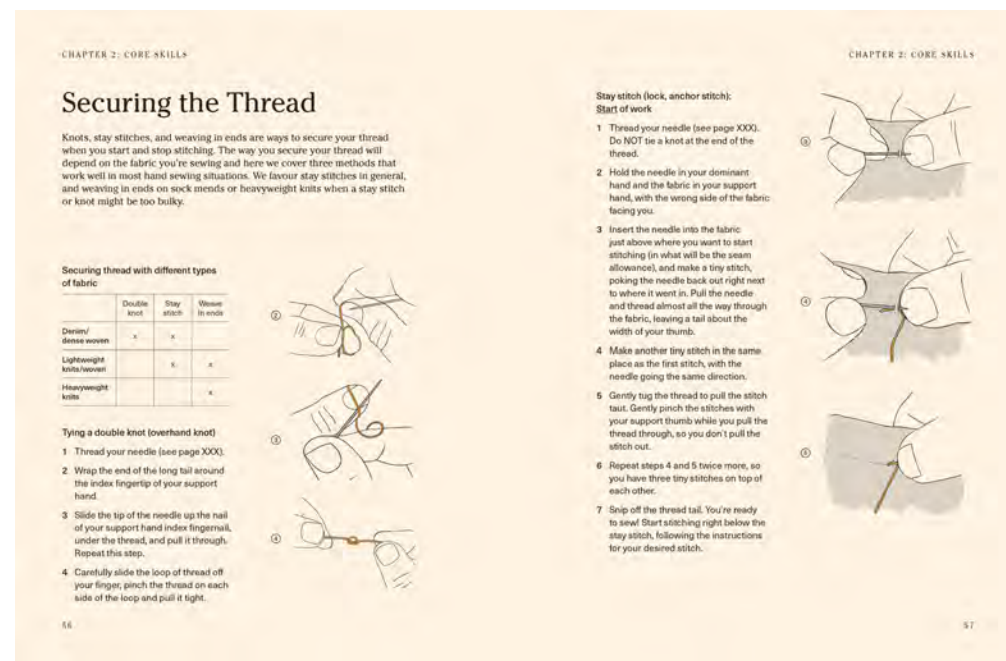
Jeanna Wigger is a life-long upcycler, textile enthusiast and educator. She currently co-organizes a local hand sewing creative group that teaches others how to sew and promotes mending through community events.

- 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

[View on Edelweiss](#)



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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 | 6¼ x 8¼ 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

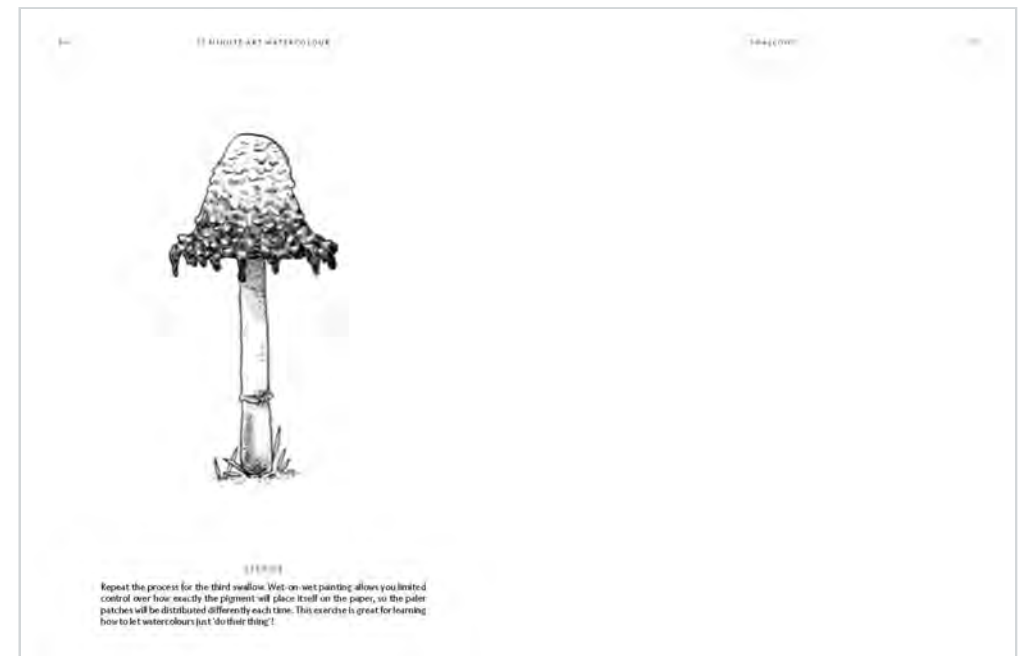
[View on Edelweiss](#)



15-minute Art Watercolour
 9781784886820
 \$24.99 | Flexibound



15-minute Art Drawing
 9781784885717
 \$24.99 | 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 | 6¼ x 8¼ 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

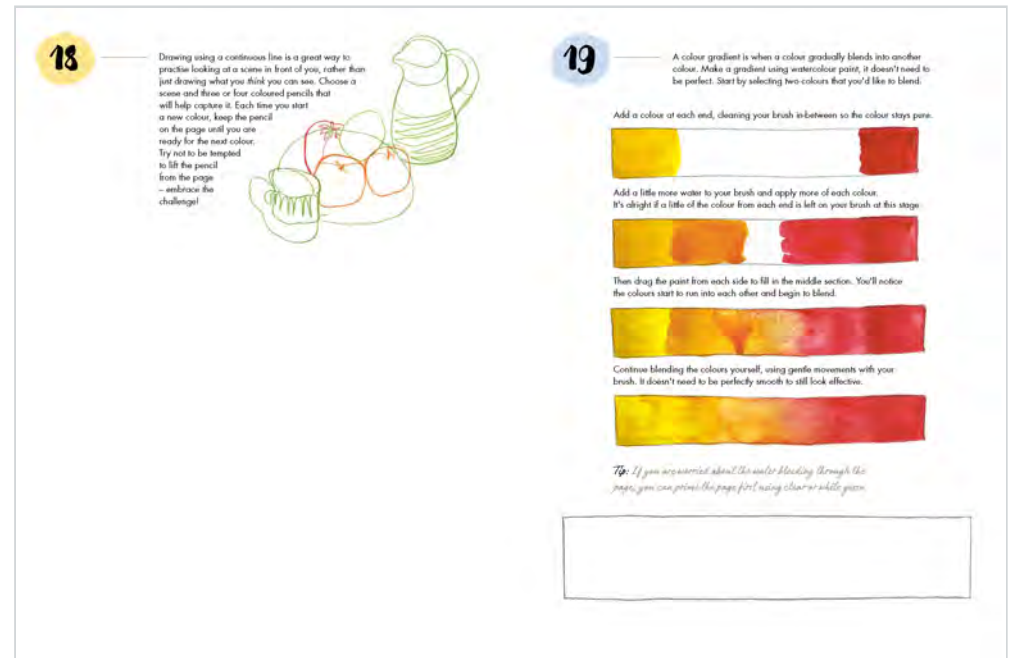
[View on Edelweiss](#)

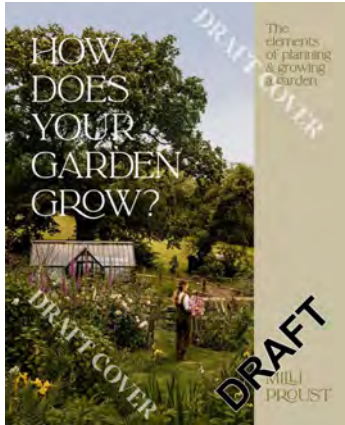


365 Days of Feel-good Art
 9781784885618
 \$22.99 | Flexibound



365 Days of Drawing
 9781784881955
 \$22.99 | Flexibound





How Does Your Garden Grow?

The Elements of Planning and Growing a Garden

Milli Proust

September 2025 | Hardcover | GAR004000
\$32.50 | 9781837832255
224 Pages | 8¼ x 10¼ in
Full-color photography throughout

A modern and practical guide to growing a flower-filled garden you 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

[View on Edelweiss](#)



From Seed to Bloom
9781787137349
\$29.99 | Hardcover





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 | 7¼ x 9¼ 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.

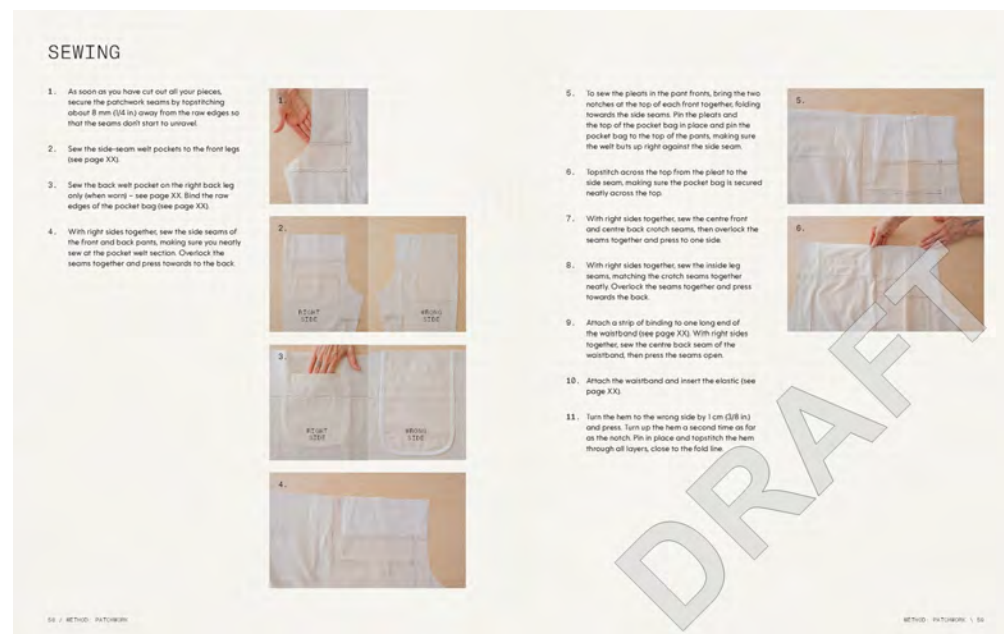
Birgitta Helmersson is a Swedish-Australian designer and pattern-maker. She runs a studio/store with her partner, **Sam Grose**, where they develop patterns and garments exclusively using zero waste pattern cutting and textile waste.

- 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

[View on Edelweiss](#)



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





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 | 7¼ x 9¼ in
Full-color photography throughout

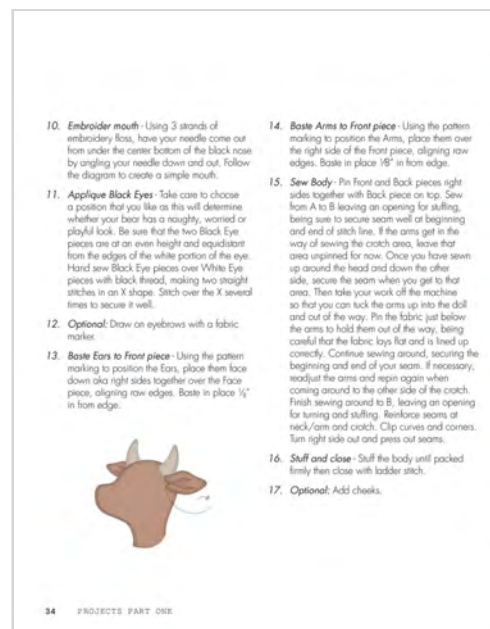
There are endless approaches to doll-making, from the basic to the complicated, each with its own joys and challenges.

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





Crochet Shapes

15 Projects, 6 Motifs, Endless Crochet Combinations!

Katie Jones

October 2025 | Paperback - with flaps | CRA004000
 \$26.99 | 9781837833573
 176 Pages | 7¼ x 9¼ 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!

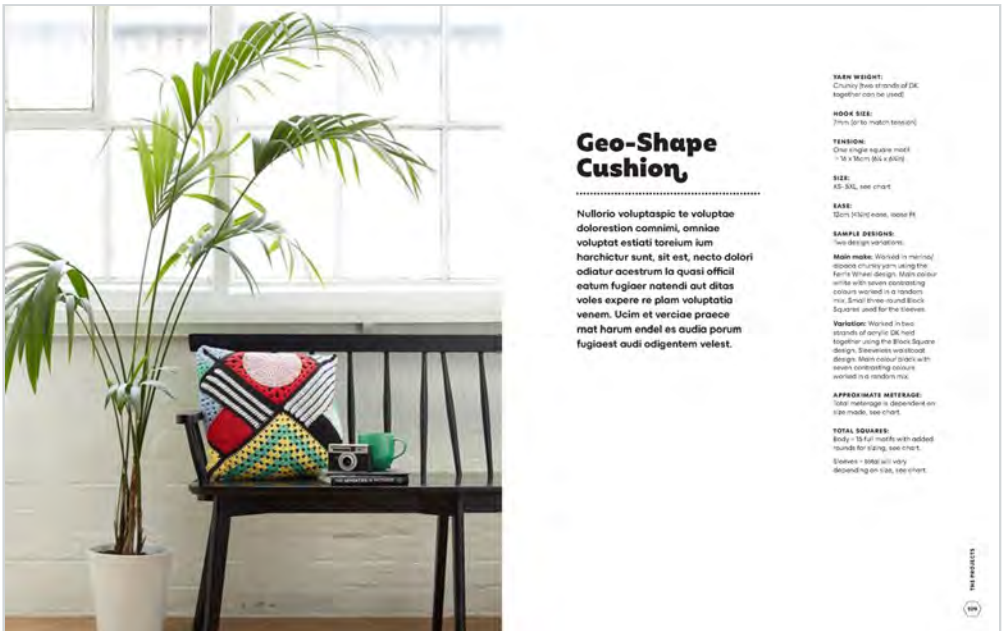
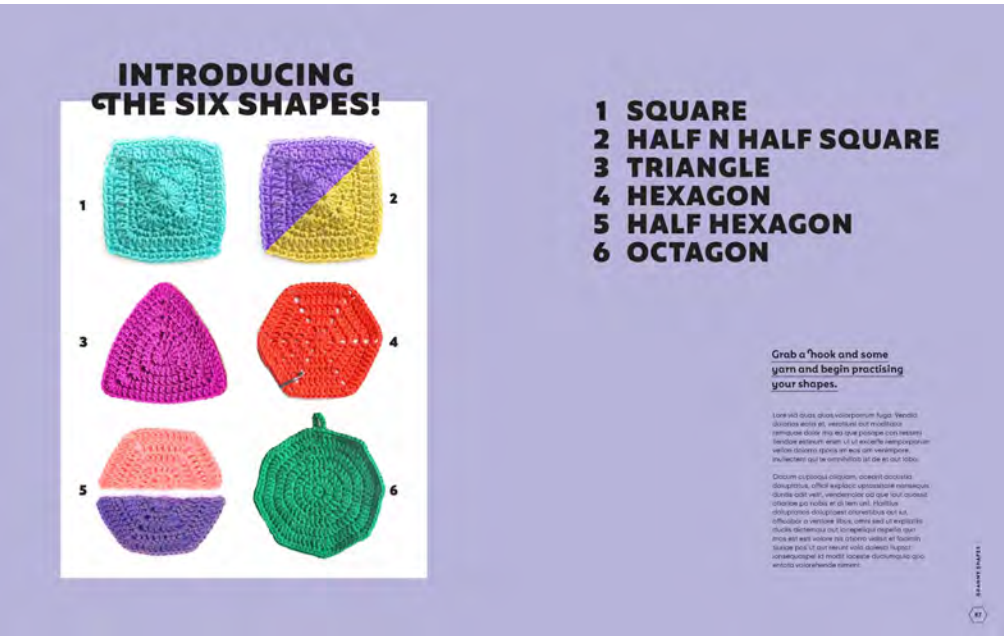
Katie Jones and her mum, **Annie**, run a crochet brand that makes fun, colorful, hand crocheted pieces, embracing the sustainable practices of an old craft with a new twist. Katie's designs have been stocked in luxury stores worldwide and featured on the pages of global fashion and craft publications.

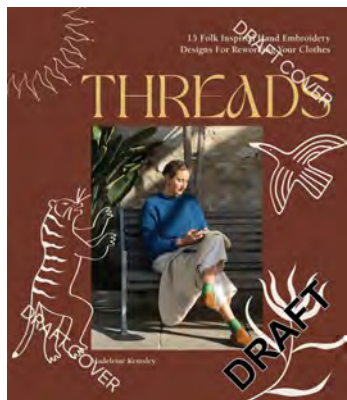
- Projects range in complexity, ensuring there's something for beginners and more experienced crocheters alike
- Features size-inclusive patterns as well as information on caring for your creations
- The colorful crochet trend isn't going anywhere, embraced by celebs like Taylor Swift, Harry Styles and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

[View on Edelweiss](#)



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





Threads

15 Folk-inspired Hand Embroidery Designs for Reworking Your Clothes

Madeleine Kemsley

October 2025 | Paperback - with flaps | CRA008000
 \$26.99 | 9781837834242
 144 Pages | 7¼ x 9¼ in
 Full-color Photography

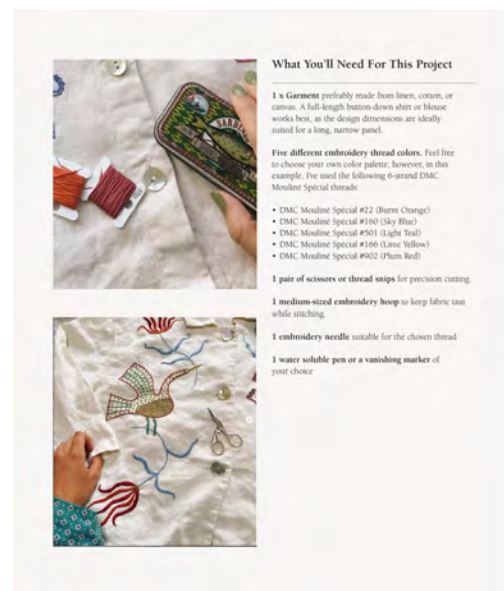
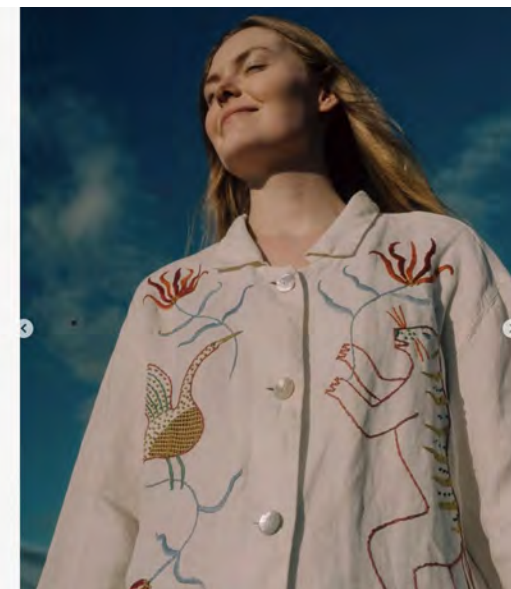
Threads is a comprehensive guide to transforming clothing through the timeless art of hand embroidery, infused with a contemporary flair.

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



[View on Edelweiss](#)





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.

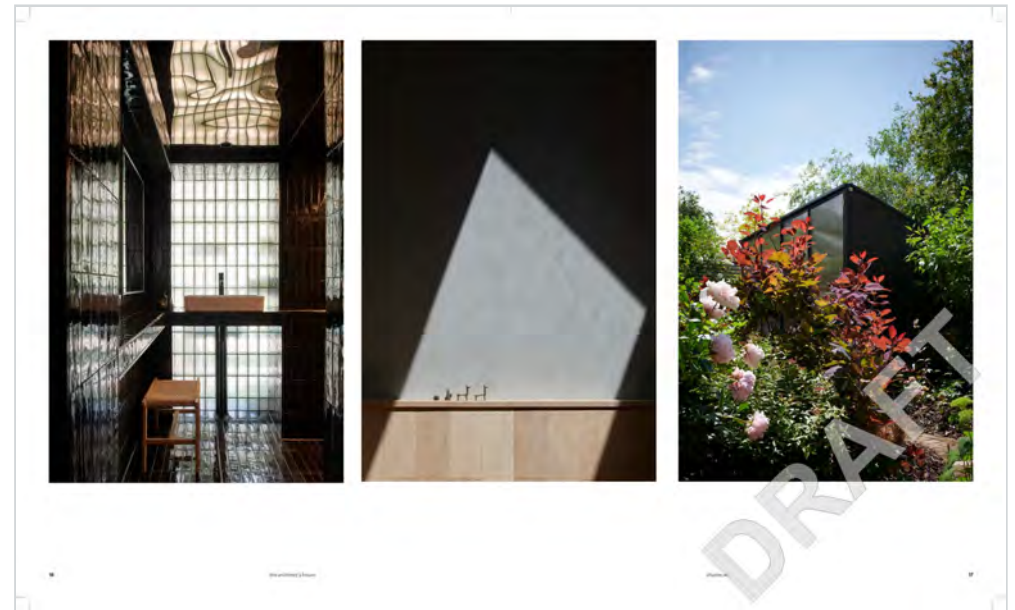
The Architect's House features 20 great architect designed houses for the owner/architect from around the world. The homes featured stretch the imagination, push boundaries and test new ideas or alternatively are tried architectural concepts but delivered in a new way. The book showcases a broad spectrum 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.

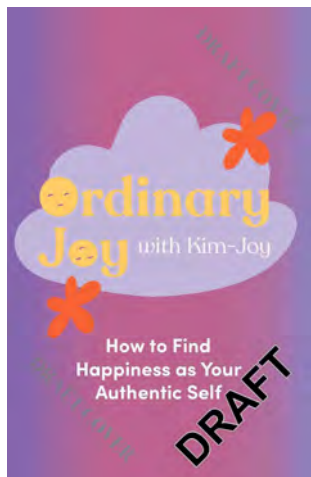
Stylish and aspirational, this book is perfect for design-lovers and anyone who enjoys to peek behind the front door of sensational properties.

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

[View on Edelweiss](#)





[View on Edelweiss](#)



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

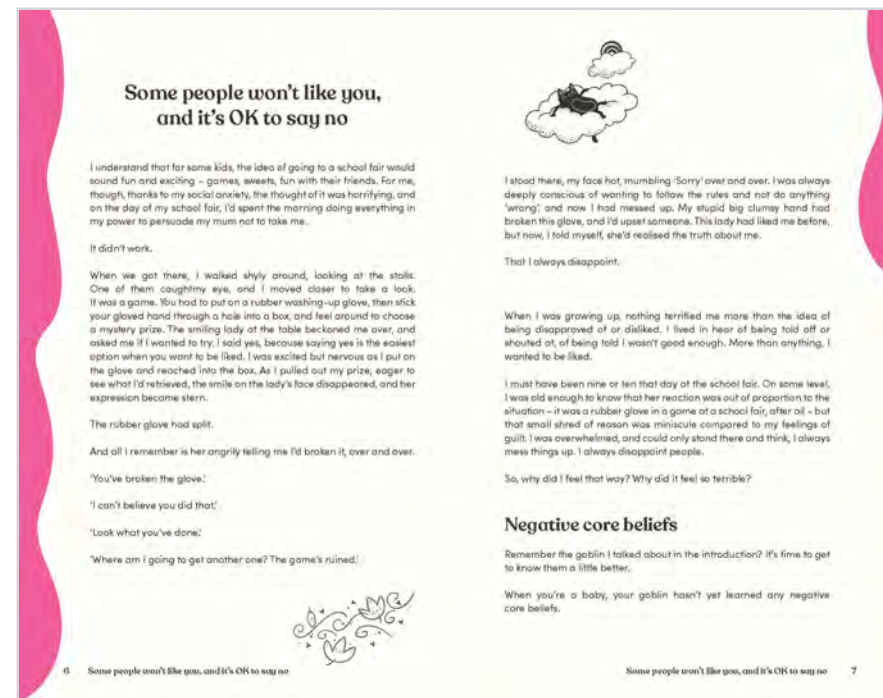
A non-judgmental guide to finding your own kind of joy.

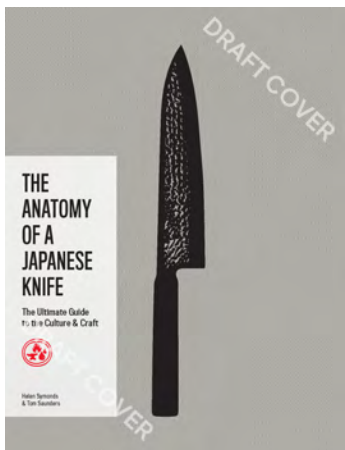
Kim-Joy is known for cute, quirky bakes and radiant positivity. Behind the scenes, she has worked as a therapist while suffering mental health difficulties of her own. Now, Kim-Joy has learned to find joy in the everyday and live more authentically. In this book, she shows you how you can, too.

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 unlikelyst 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





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.

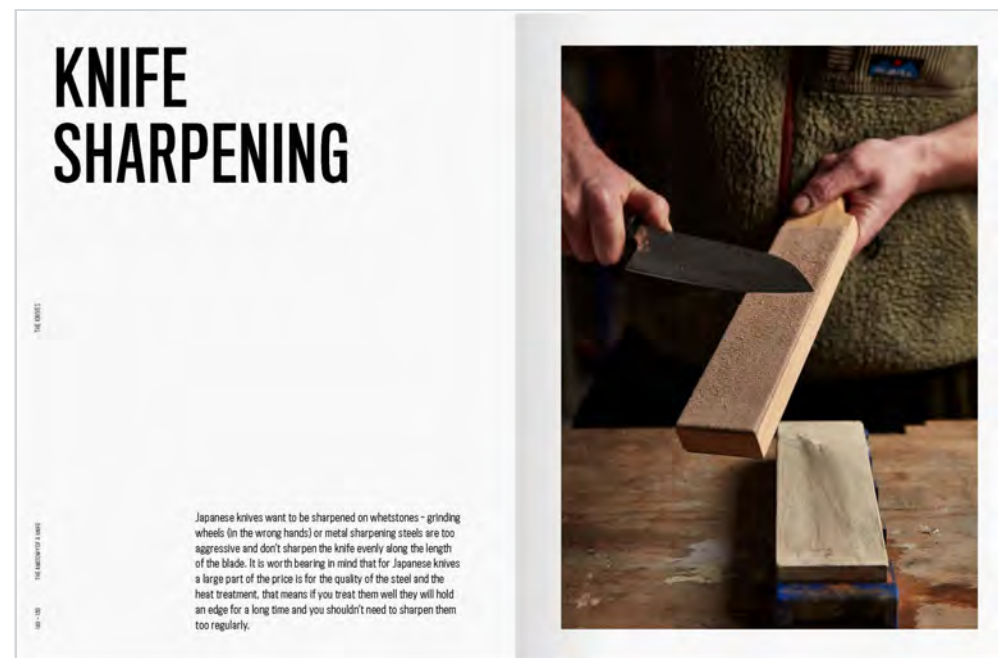
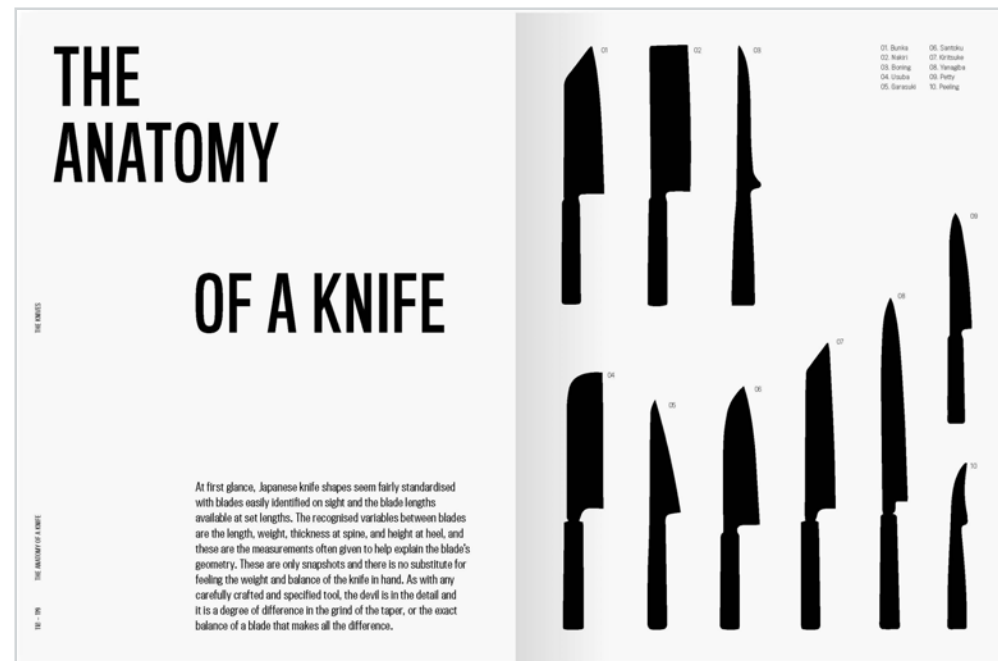
The Anatomy of a Japanese Knife walks us through the anatomy of a knife, from blade shapes, materials, handles and finishes to showcase the very best that Japan has to offer.

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.

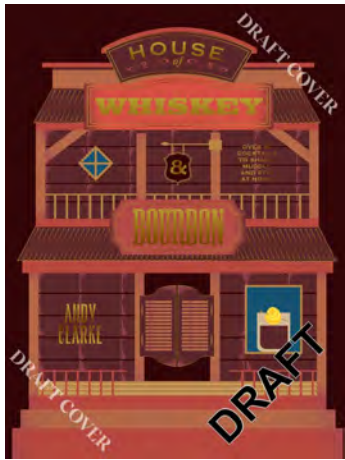
- A super stylish, modern guide to the age-old craft of Japanese knife making
- Global appeal and unrivalled focus on the knives themselves, rather than diversifying with recipes and cutting techniques
- Written by industry-leading experts with a culinary background

[View on Edelweiss](#)





Now



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, the 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 tipples 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

[View on Edelweiss](#)



House of Gin
9781784889524
\$21.99 | Hardcover





Behind the Bar: Tequila

50 Tequila Cocktails from Bars Around the World

Alia Akkam

September 2025 | Hardcover | KKB130000
\$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

[View on Edelweiss](#)



Behind the Bar
9781784883324
\$22.99 | Hardcover



Behind the Bar: Gin
9781784885625
\$22.99 | Hardcover



GABO'S TWILIGHT

EL BARÓN, CARTAGENA, COLOMBIA
Created by Luna Orellana

INGREDIENTS

*45 ml mango-infused tequila
**22.5 ml carrot extract
***15 ml mango and goldenberry
syrup
Juice of 1 freshly squeezed lime
1 egg white
Mango salt
Tajín

METHOD: Add all ingredients, except for the mango salt and Tajín, to a mixing tin with ice and shake for about 15 seconds. Strain into a Nick & Nora glass. Garnish with Tajín and mango salt, dispersed from a shaker over the foam.

*Tequila

INGREDIENTS

300 grams ripe mango, peeled
1 bottle of blanco tequila

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INSTANT WITCH

The Beginner's Guide

Megan Archer

September 2025 | Hardcover | OCC026000

\$21.99 | 9781837834389

144 Pages | 6¼ x 8¼ 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.**

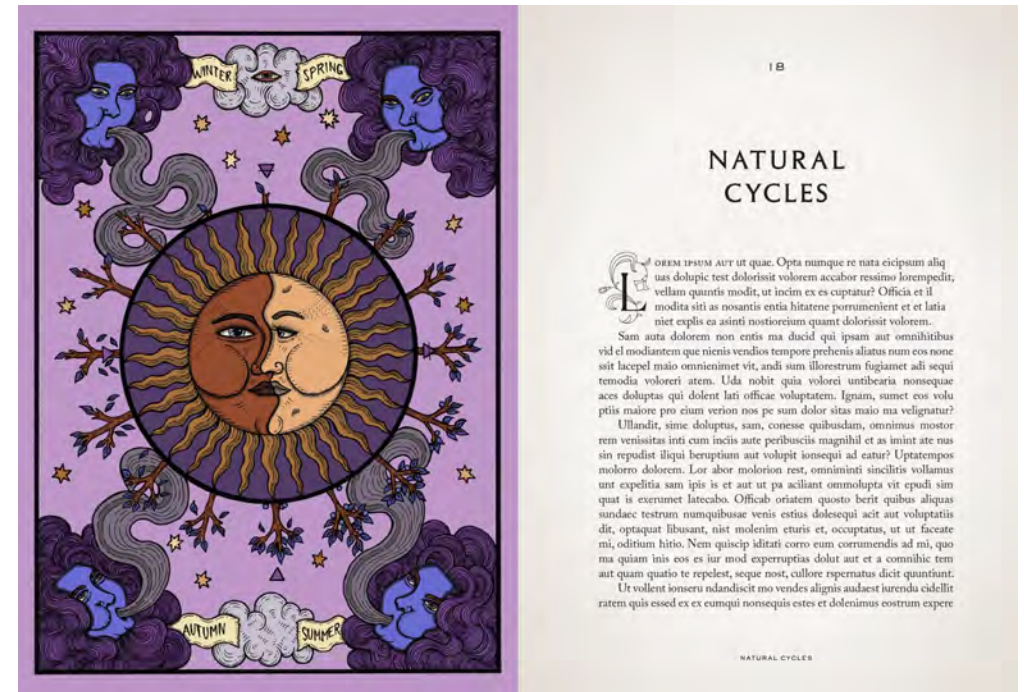
Veteran witch Megan Archer walks the reader through the essential tools every beginner needs, covering everything from the basics and history of witchcraft to astrology, spell-crafting, herbalism and the occult – Megan's speciality. Appealing to the young, the curious, those exploring spirituality or 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

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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 | 5¼ x 7¾ 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 LOVERS

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. 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 can decide this). Know the consequences, think it through. Prioritize your 'loves' and act accordingly.

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.

Power words

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

Cosmic force influencing you

The Lovers is linked to Gemini, the sign of the twins and the duality that exists in all humans.

Positive action you can take right now

Four ways to resist a temptation:

- **Distance:** Remove yourself from the situation.
- **Distraction:** Distract yourself by doing something else involving, absorbing and rewarding.
- **Visualization:** Visualize yourself resisting the temptation and reaping the rewards.
- **Prediction:** Predict the consequences of yielding to scare yourself with what is at stake.

'We gain the strength of the temptation we resist.'
Ralph Waldo Emerson, American essayist (1803–82)



ACE OF COINS

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 signs of Taurus, Virgo and Capricorn.

Positive action you can take right now

Connect to Earth today by planting something! It could be a fruit, vegetable or flower in whatever outdoor or window sill space you possess. If outside space is non-existent, introduce an indoor plant to your home, or even scatter a packet 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 reap tomorrow.

Aces are new beginnings and today marks one for you. It's something linked to health, wealth, work or home. Do it. Repeat. No matter how tired you feel or difficult life is, you can always do one thing to make tomorrow better.

Daily oracle message

Today is the day that YOU figure out the one thing you can do today that makes tomorrow easier (regarding health, wealth, work or home). Do it. Repeat. No matter how tired you feel 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 destination. 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.'
Jean Dolan, American writer and journalist (1934–2021)

Power words

Grow, invest, plant, raise, seed, sow, start.



TWO OF COINS

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 signs of Taurus, Virgo and Capricorn.

Positive action you can take right now

Be curious today. Choose an activity to connect with the Earth. Google local events, classes or exhibitions – preferably outdoors – happening this weekend and pick one to try. Find out where your local library is and pick a day to visit. Or book an outing within the coming three weeks and write a list of places you are going to visit this year.

You can't buy, borrow or obtain abundance – you tune into it. It's a vibration, a wave, a flow, and you can align simply by opening your mind to the idea that you will say 'yes' and welcome whatever comes your way today. The more you do, the more you find you can do. Variety keeps us sharp, vital and grounded. The world is vast and interesting; 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

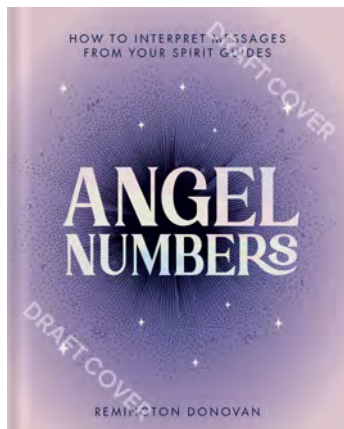
You don't need good health, money, charm, beauty, or talent to enjoy your life. A good life well lived starts with having interests, passions, hobbies, pastimes, and themes which please you, and you immerse yourself in. Don't limit yourself here. Grab as much of what interests you as possible.

'A man who limits his interprets limits his life.'
Vincent Price, American actor (1911–82)

Power words

Affluence, bounty, myriad, plenty, profusion, prosperity, riches.





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

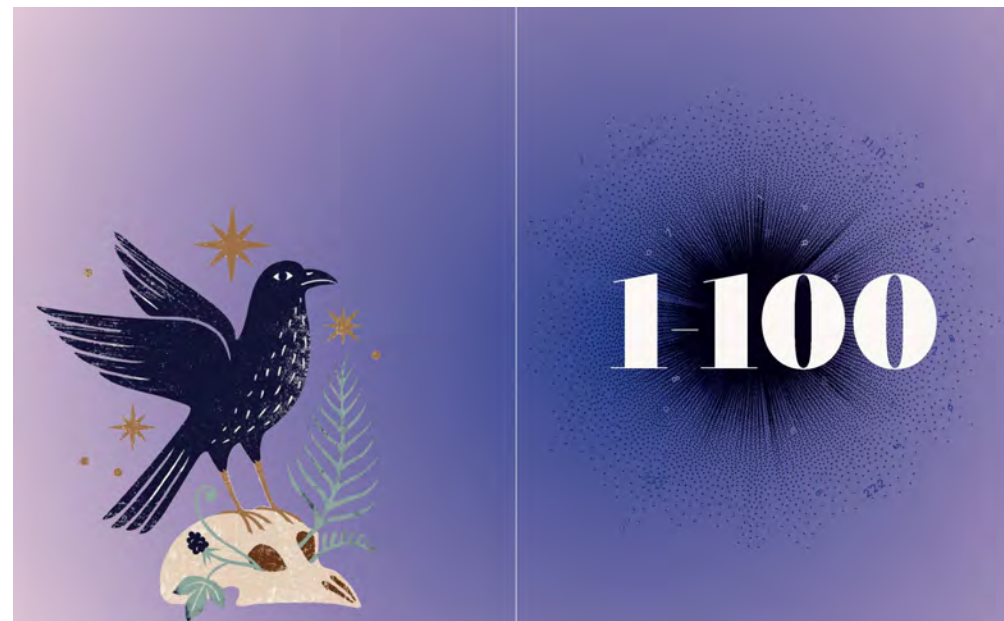
Angel Numbers are those digits that you keep seeing on repeat or in specific sequences in crucial moments, whether it's a text from your crush at 11.11pm or the 777 in the phone number of your new boss.

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



Numerology
9781784884635
£12.99 | Hardcover



Prosperity Practices
9781784886103
£12.99 | Hardcover





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 | 8¼ x 9½ 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



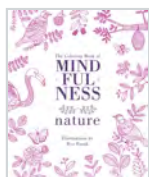
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The Joy of Mindfulness Coloring

9781837832149

\$12.99 | Paperback

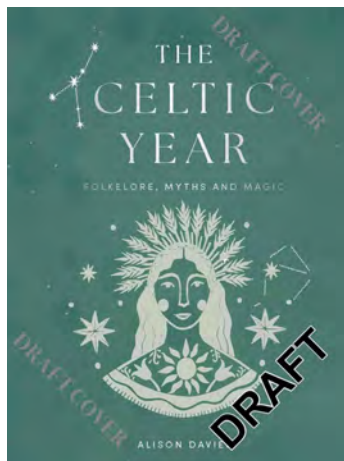


The Coloring Book of Mindfulness:

Nature

9781849499057

\$14.99 | Paperback



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

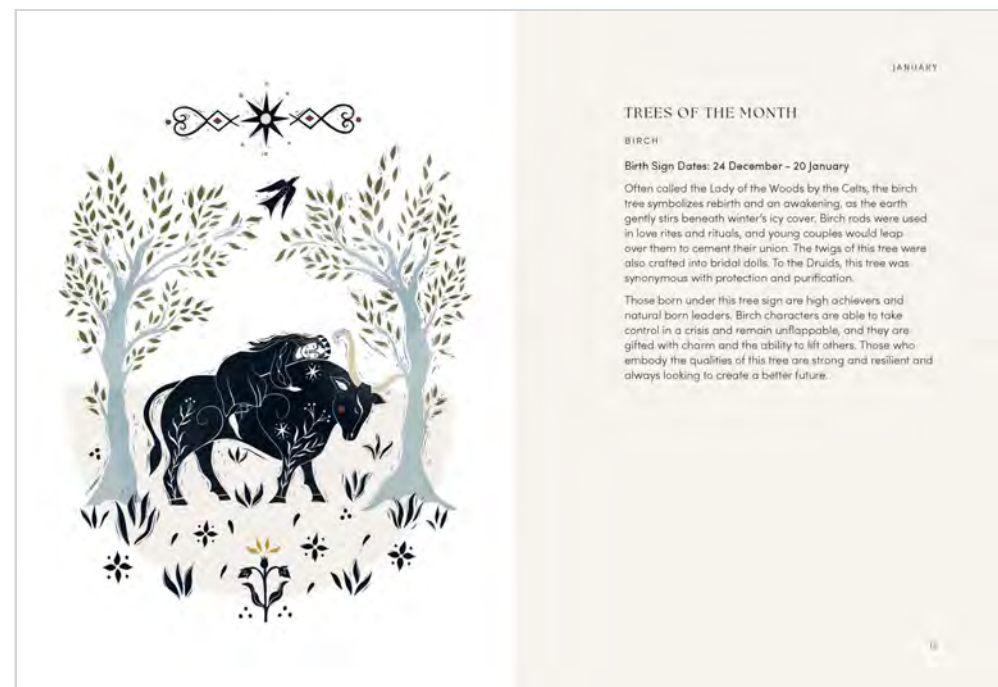
[View on Edelweiss](#)



The Mystical Year
 9781787136083
 \$19.99 | Hardcover



The Lunar Year
 9781837830909
 \$21.99 | 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

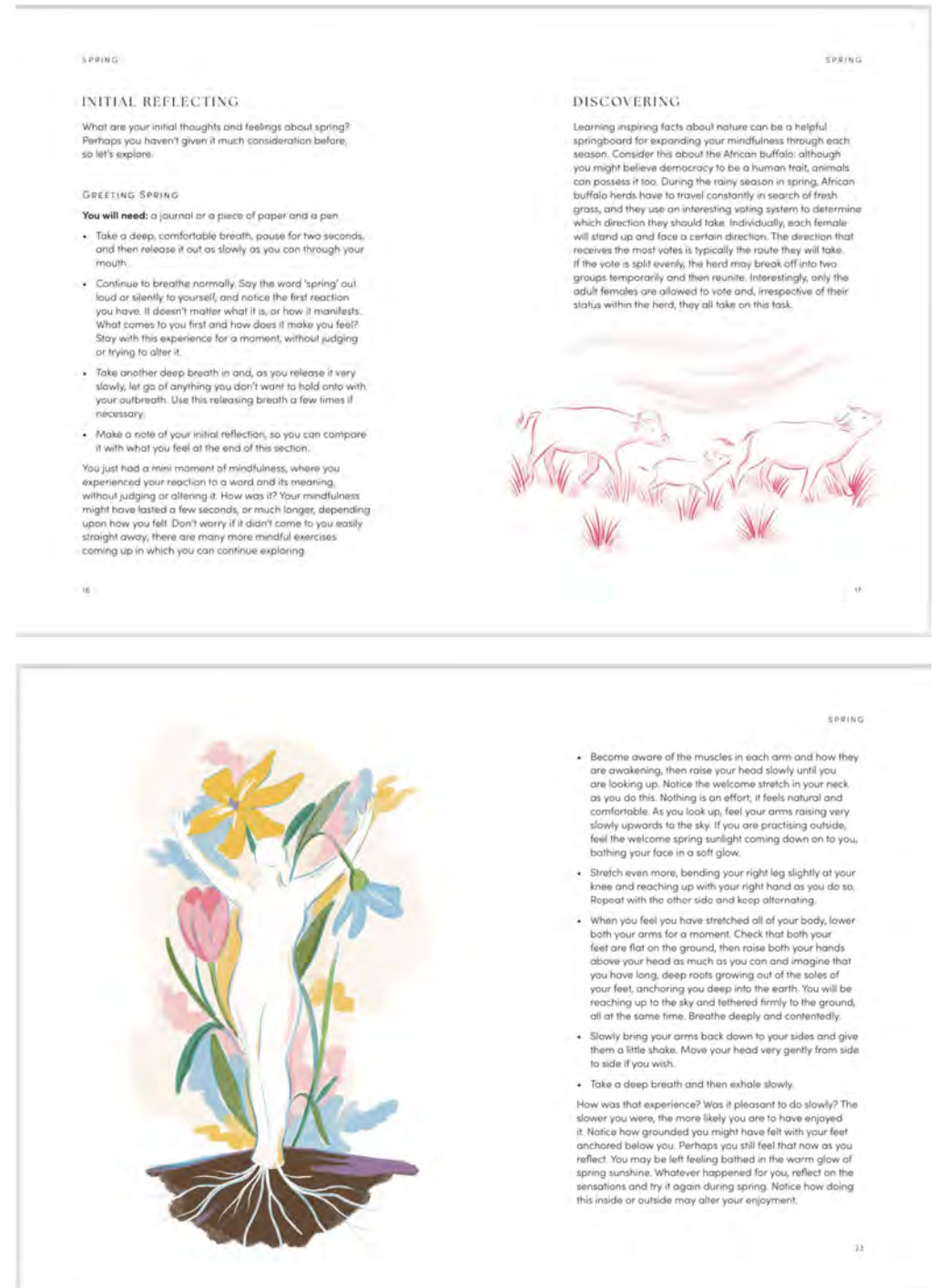
[View on Edelweiss](#)



The Self-Care Year
 9781787137653
 \$19.99 | Hardcover



The Happiness Year
 9781787138872
 \$19.99 | Hardcover





[View on Edelweiss](#)



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

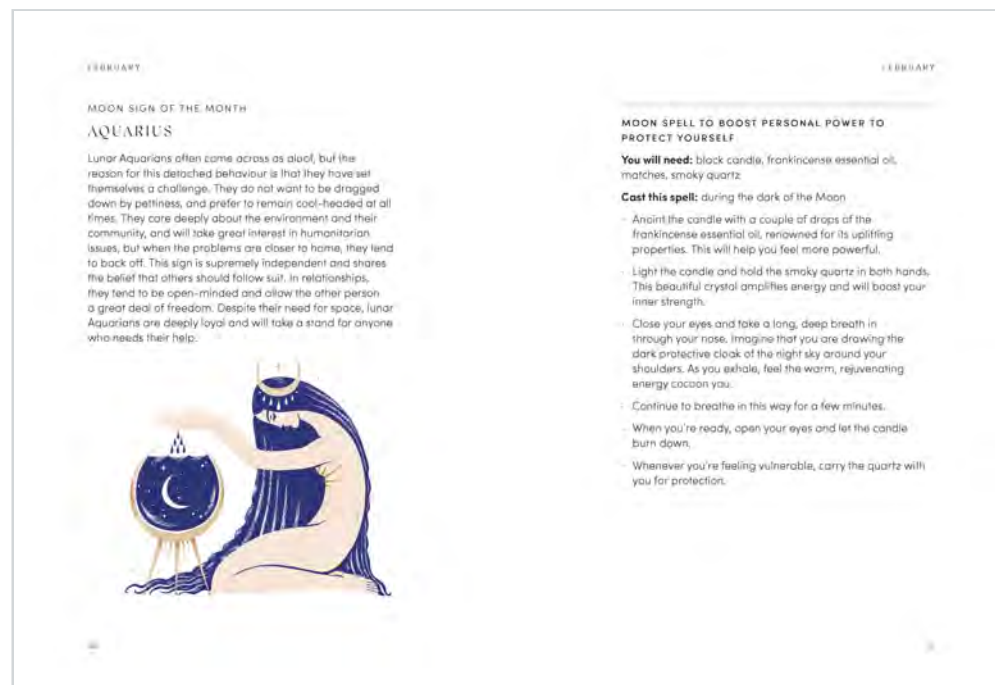
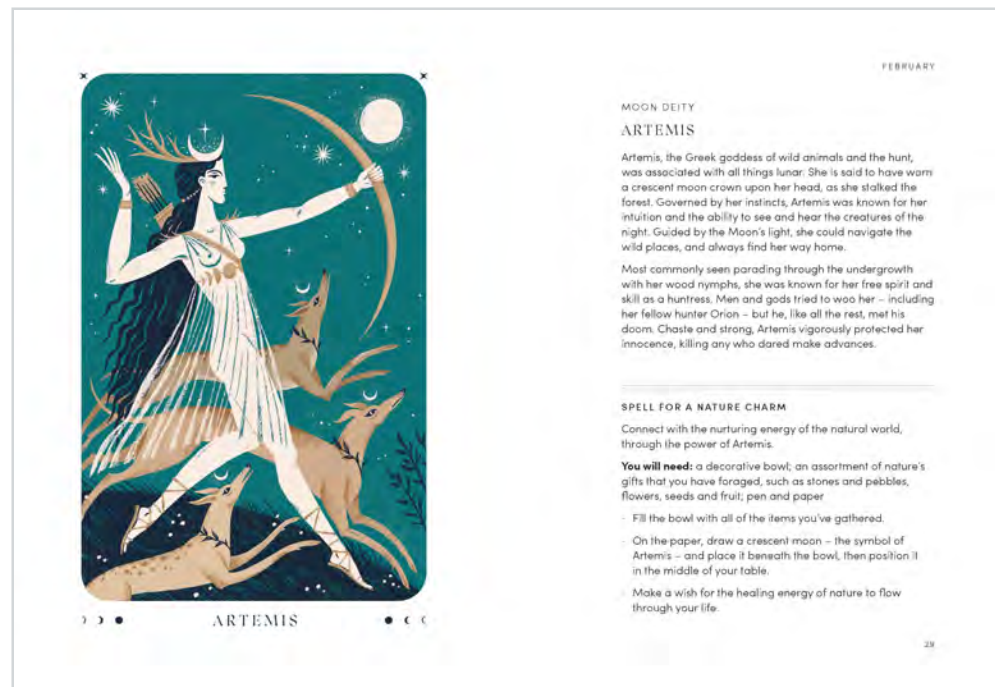
Dogs and magic go hand-in-hand (or should that be paw-in-paw?). From Hecate's hounds to Cerberus, guardian of the underworld, our faithful friends are ever-present in mythology, magic and folklore.

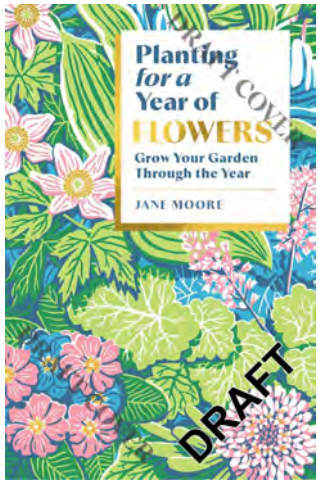
In this enchanting compendium, discover canine myths and superstitions, along with a new dog breed to learn about every month. Plus, you'll find tips and tricks to strengthen your bond with your dog, as well as spells, facts, and more. *The Dog Year* is the perfect guide to help you embrace a year of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





Planting for a Year of Flowers

Grow Your Garden Through the Year

Jane Moore

October 2025 | Hardcover | GAR004000
\$26.99 | 9781837834266
176 Pages | 6¼ x 9½ 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, show-stopping 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

[View on Edelweiss](#)



Planting for Garden Birds
9781787138292
\$19.99 | Hardcover



Planting for Butterflies
9781787135352
\$19.99 | Hardcover



Winter

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 plants, plant combinations, and unforgettable scents, all just when we need cheering up more than ever. Fortunately, many of the winter flowering plants are incredibly robust, hardy, and long flowering, despite their delicate looks. Plants such as hellebores and winter aconite, the airy blossom of a winter cherry, and the fragile wisps of witch hazel flowers all seem far too frail for this harsh 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 storms.

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 windows. I have a collection of little terracotta pots of crocus, dwarf iris and violas, as well as sandrage and cyclamen,

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 purples, 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

Plant family: Iris or Iridaceae

Plant type: Corm

Flower colour: White, cream, yellow, blue and purple

Flowering time: February to April, although some autumn flowering species.

Easy to Grow: Easy

Height: 5-15cm

Planting distance: 2.5-10cm

GARDEN USE

There are so many different ways you can use *Crocus* species and varieties in the garden; it really is only limited by your imagination. Not only do they look great planted in window boxes, pots, and containers where their delicate colouring can be appreciated close up, but a swathe of tiny *C. Golden Bunch* dotted across a sunny bank is a burst of winter sunshine in its own right. The three ways I tend to use *Crocus* are in containers for that early season splash of rich colour, naturalised in short lawns, and in rock or gravel gardens where the stone sets off the flowers beautifully.



FAVOURITE CROCUS

C. aeneus or 'Golden Bunch' is always admissible with its tiny, sunshiny yellow flowers appearing in February. Each corm produces as many as 20 flowers each, which makes for a good show.

C. tommasinianus is early flowering, appearing in February, and it will grow in dappled shade, seeding itself around if it's happy, which makes it a good choice for naturalising. The species is a delicate pale mauve, but 'Whitewell Purple' and 'Ruby Giant' have a deeper, more vivid colouring.

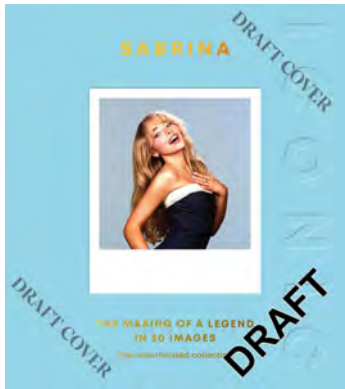
C. chrysanthus types flower a little later, but the choice of colours and cultivars is wonderful. Look out for 'Cream Beauty' with brilliant orange stigmas set off against the rich cream flowers, the delicate paleness of 'Blue Pearl', and the striking striped petals of 'Gypsy Girl'. There are so many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

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

PLANTING PARTNERS

Much like snowdrops, crocus provide a lovely carpet 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 lawns 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. tommasinianus* looks good combined with snowdrops and coloured-stem dogwoods, while, for a dappled shade spot, I love the pale mauve flowers of *Crocus sieberi* which look great with hellebores.

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



[View on Edelweiss](#)



ICONIC: Sabrina Carpenter

The Making of a Legend in 50 Images

Quadrille

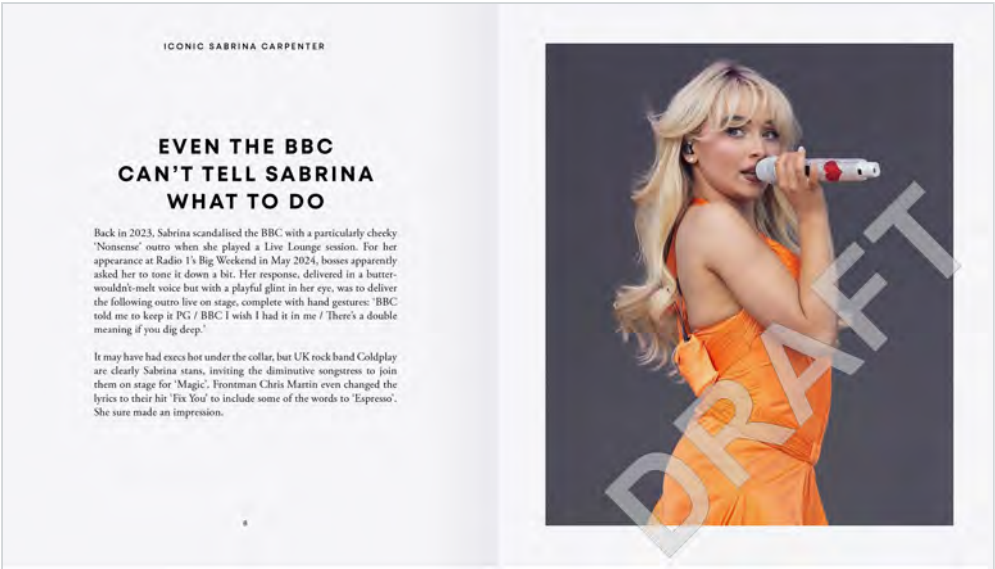
September 2025 | Hardcover | PHO023080
\$19.99 | 9781837834433
112 Pages | 6½ x 7½ in
Full-color photography throughout

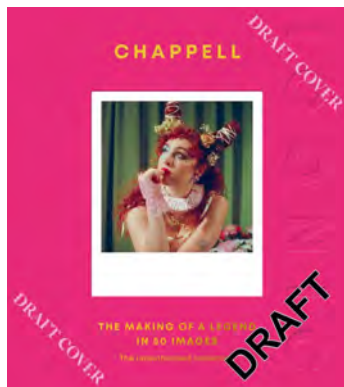
This brand-new gift series ICONIC will be a visual journey through the rise of the newest, biggest stars on the scene in pop music.

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: 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

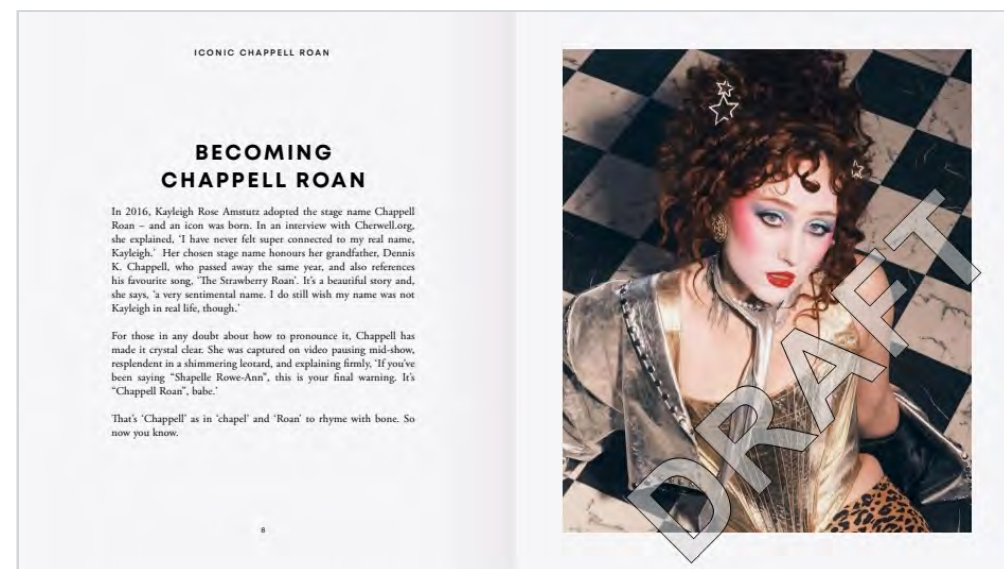
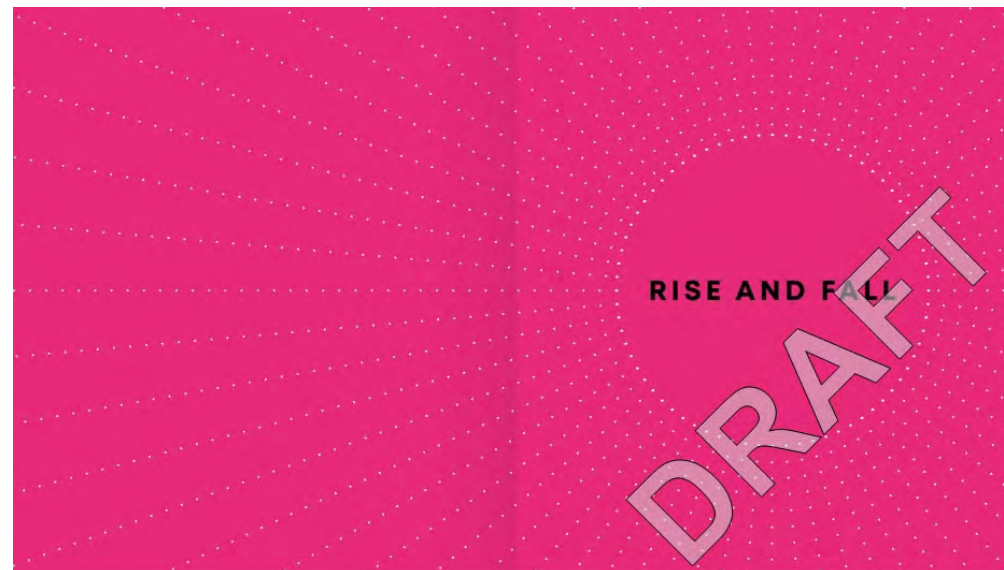
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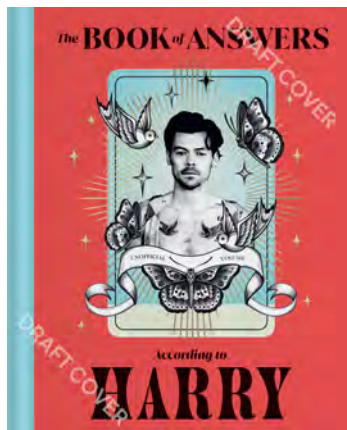
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[View on Edelweiss](#)





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 | 4¼ 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.
3. 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.
5. 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.

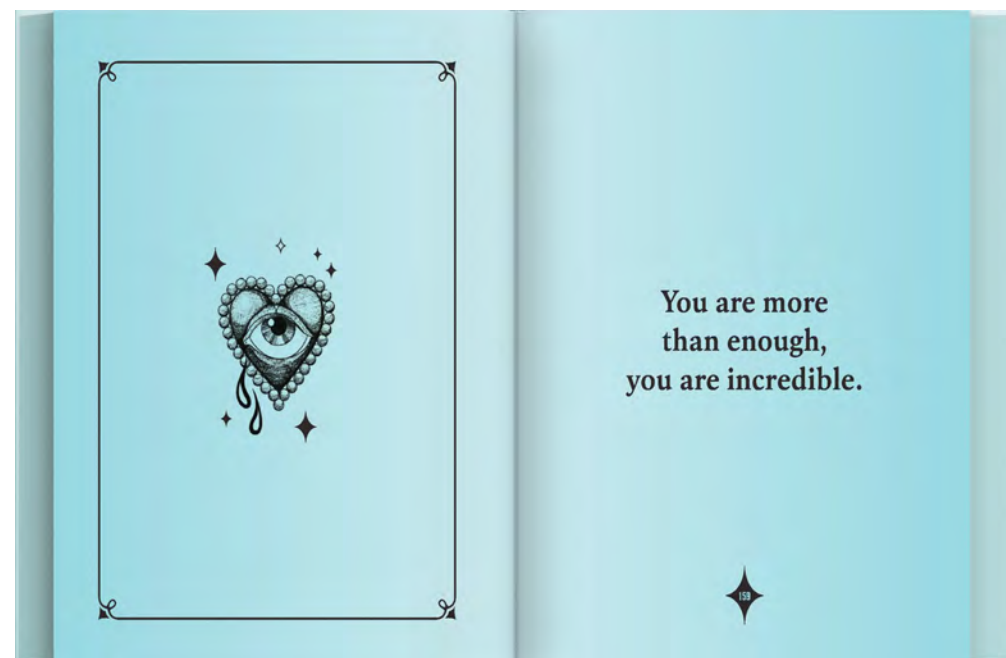
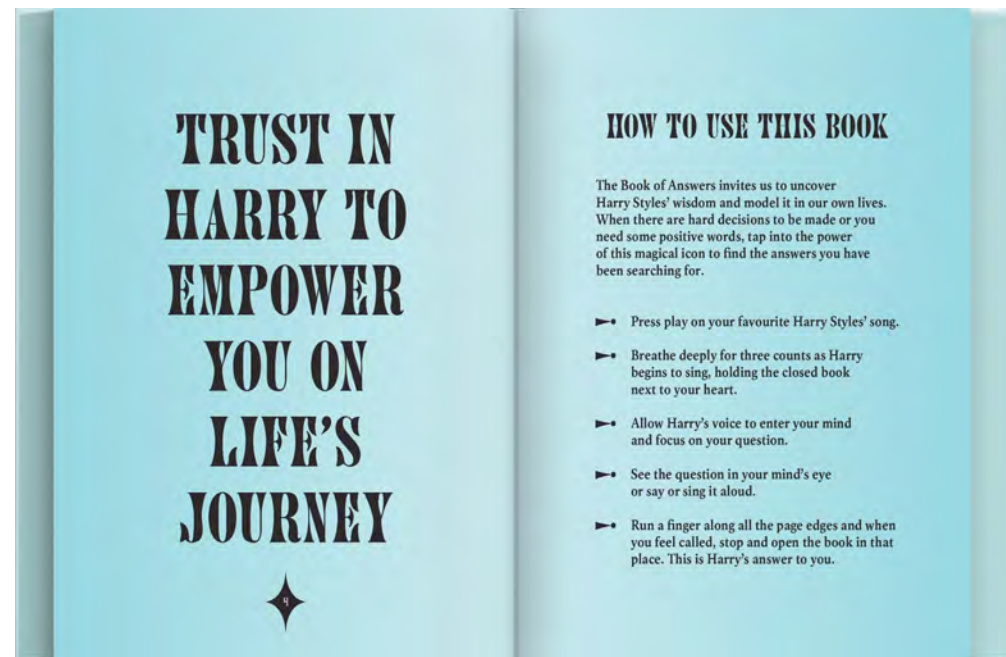
Conceived and edited by **Quadrille**.

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

[View on Edelweiss](#)



9 781837 833931





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 | 4¼ 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 positive 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.
3. 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.
5. 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.

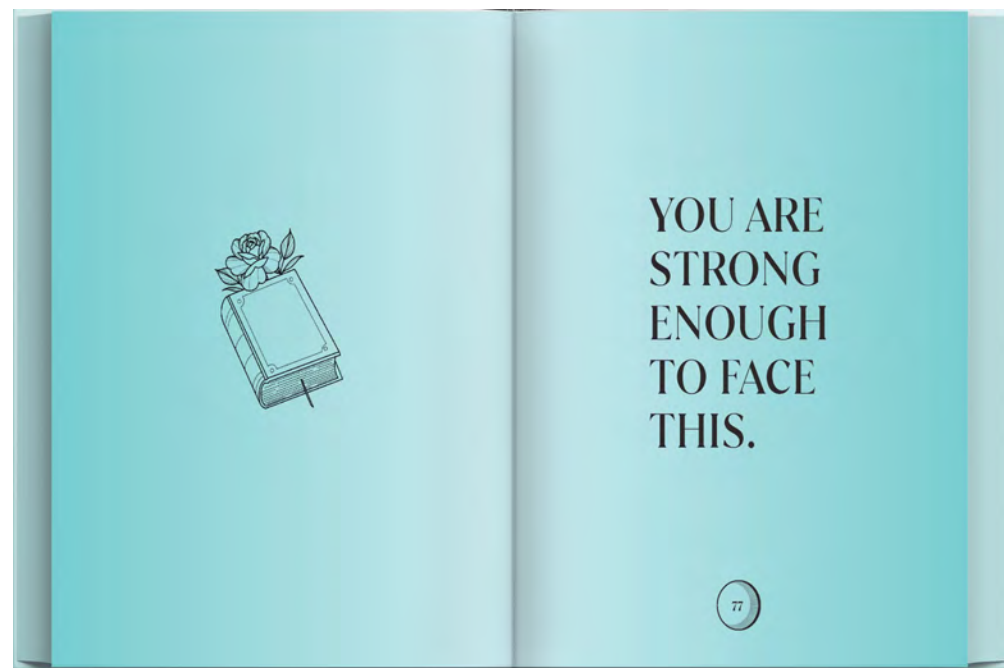
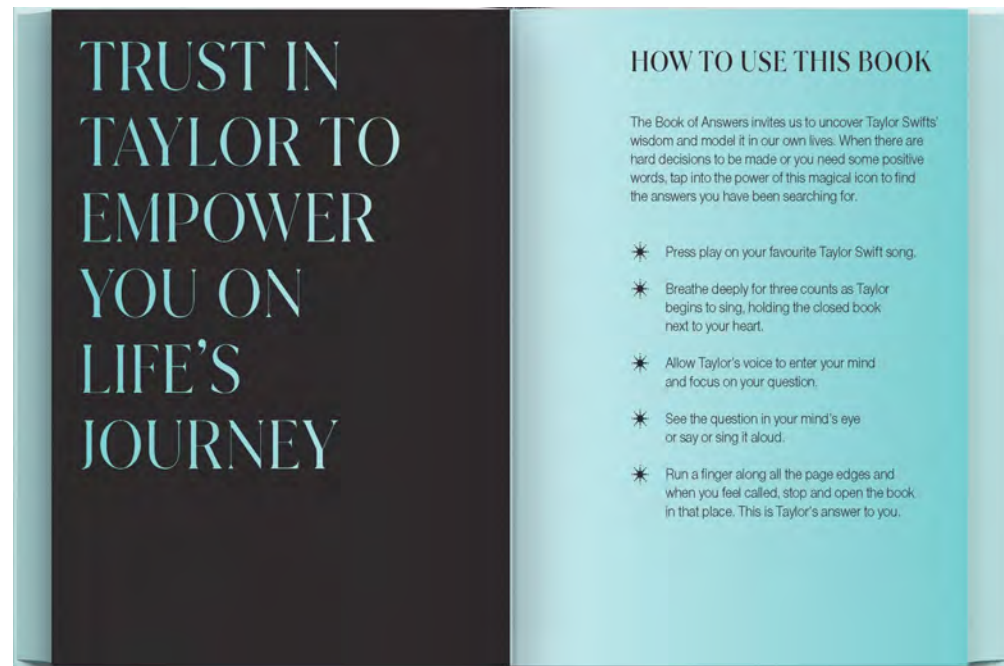
Conceived and edited by **Quadrille**.

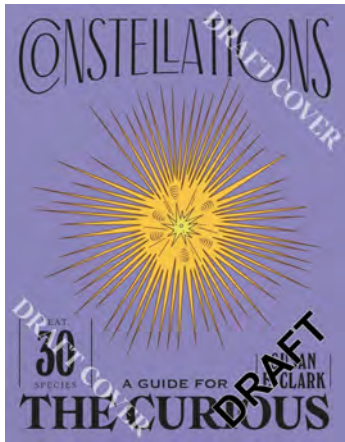
- Sage advice from Taylor Swift
- A beautiful package to keep on your bedside table

[View on Edelweiss](#)



9 781837 833955





Constellations

A Guide for the Curious

Susan E. Clark

October 2025 | Hardcover | SCI004000
 \$14.99 | 9781837834518
 112 Pages | 4¼ 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.

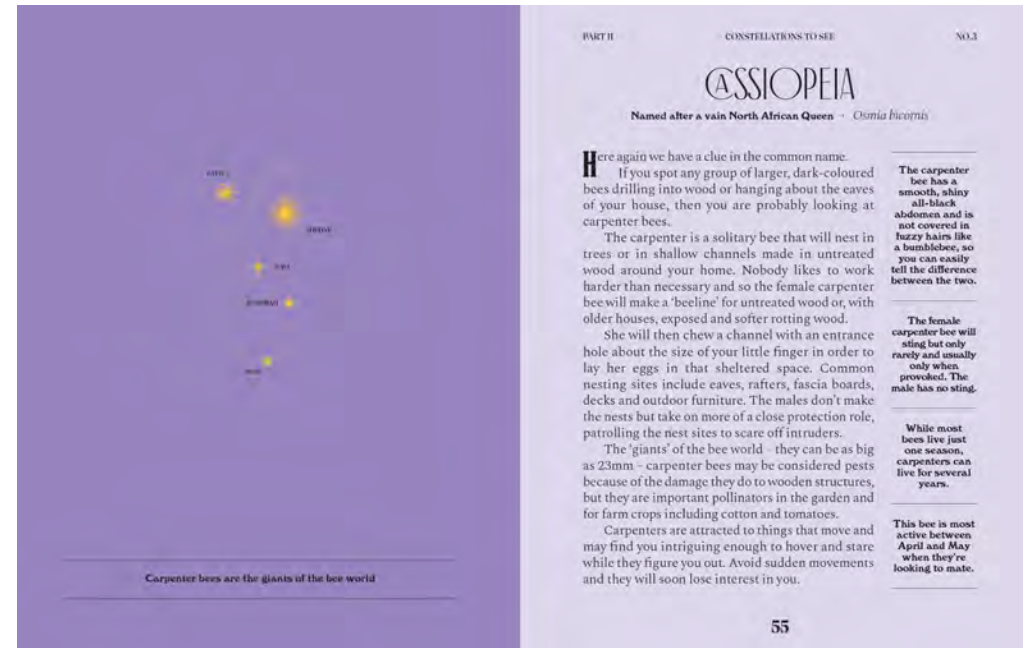
Susan Clark trained as a biologist and is now a Wellness writer and the editor of *Resurgence & Ecologist* magazine. The magazine has been the flagship of the environmental movement for 60 years and is all about Nature, community, connection and loving the planet—along with everything we share it with—enough 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

[View on Edelweiss](#)



Clouds
 9781784889814
 \$14.99 | Hardcover





Mushrooms

A Guide for the Curious

Susan E. Clark

October 2025 | Hardcover | NAT017000
\$14.99 | 9781837834501
112 Pages | 4¼ 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.

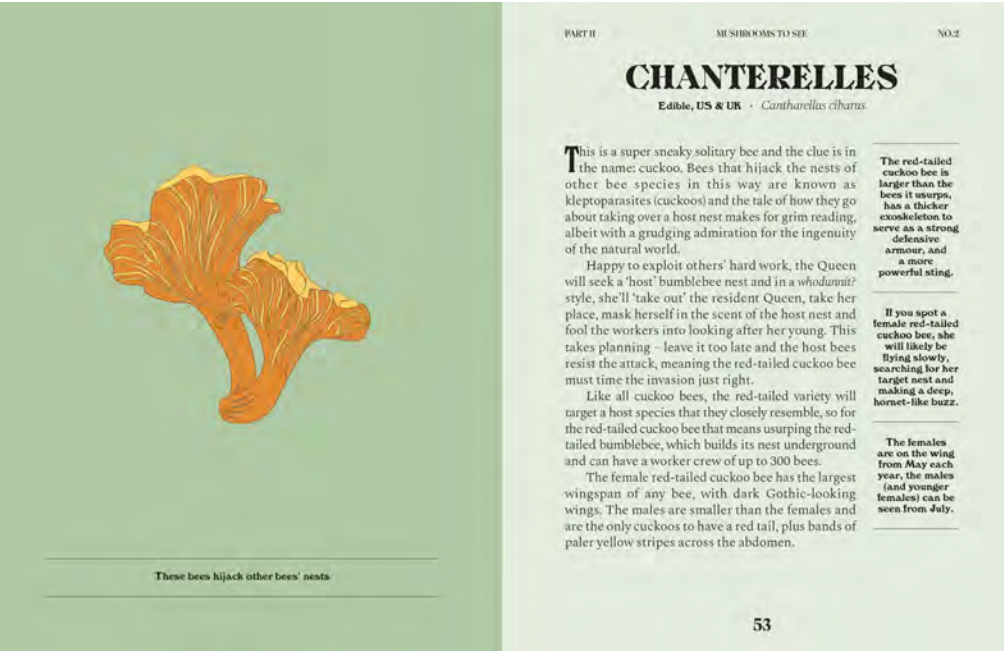
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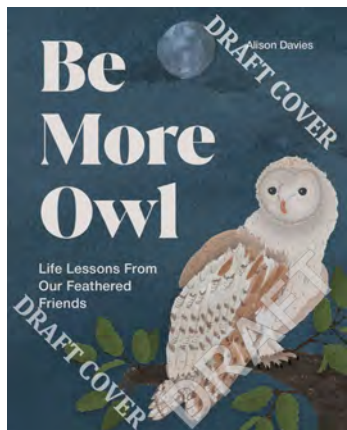
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- New nature series that will encourage people to get offline and get outside
- Beautiful illustrated package that has stacking appeal and will stand out on bookshelves

[View on Edelweiss](#)



Bees
9781784889807
\$14.99 | Hardcover





Be More Owl

Life Lessons from Our Feathered Friends
Alison Davies

September 2025 | Hardcover | OCC043000

\$12.99 | 9781837834068

144 Pages | 4¼ x 6½ 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

[View on Edelweiss](#)



Be More Cat
9781837832644
\$12.99 | Hardcover



Be More Dog
9781837832651
\$12.99 | Hardcover





Auras

Gaia Elliot

September 2025 | Hardcover | OCC000000
\$14.99 | 9781837833979
112 Pages | 4¾ 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 each other, 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, affordable self-purchase
- Super accessible and bite-sized content that demonstrates the importance of embracing and emitting positive energy for overall wellbeing

[View on Edelweiss](#)

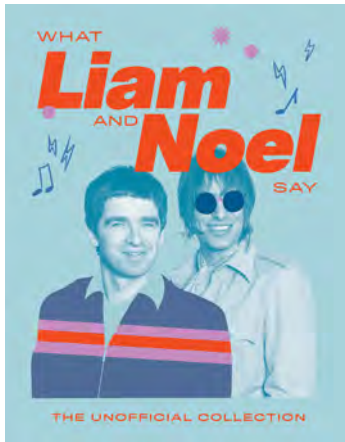


Moon Magic
9781784889838
\$14.99 | Hardcover



Pendulum Magic
9781784889852
\$14.99 | Hardcover





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.

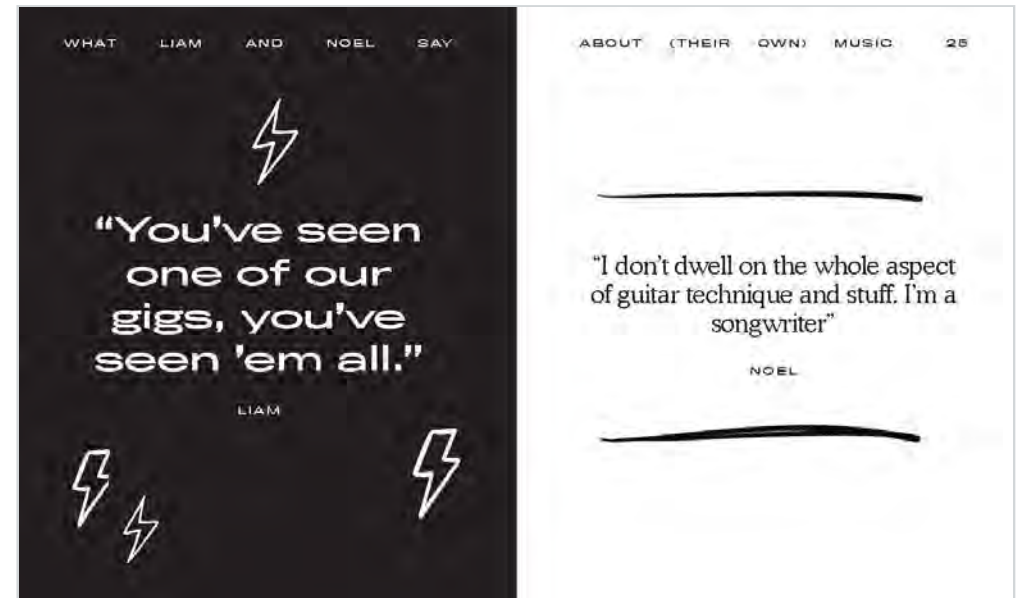
"You'll need to get your pillow out when that c*** starts talking..."

"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



[View on Edelweiss](#)





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

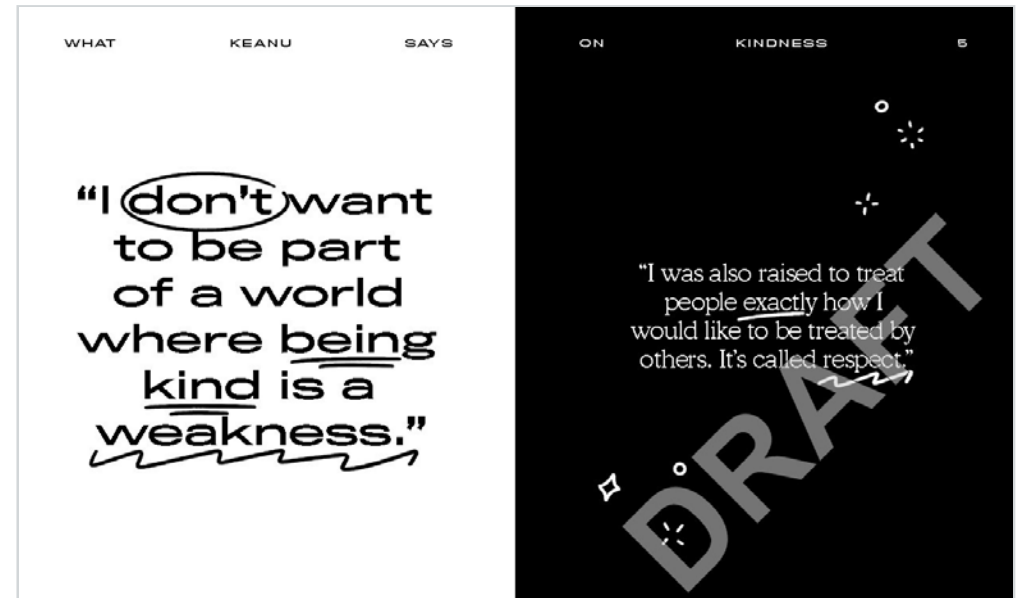
[View on Edelweiss](#)



What Taylor Says
9781837833856
\$12.99 | Hardcover



What Harry Says
9781784887254
\$12.99 | Hardcover





Jane Was Here

An Illustrated Guide to Jane Austen's England

Nicole Jacobsen, Devynn MacLennan and Lexi K. Nilson

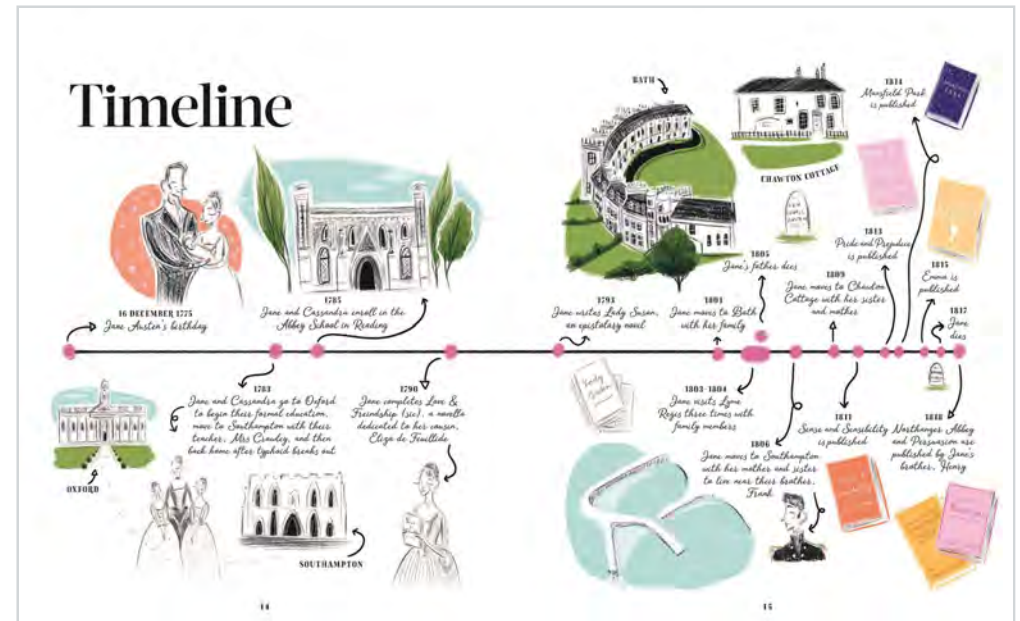
July 2025 | Hardcover | TRV026090
 \$19.99 | 9781837834945
 128 Pages | 6¾ x 8½ in
 Full-color illustrations throughout

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.

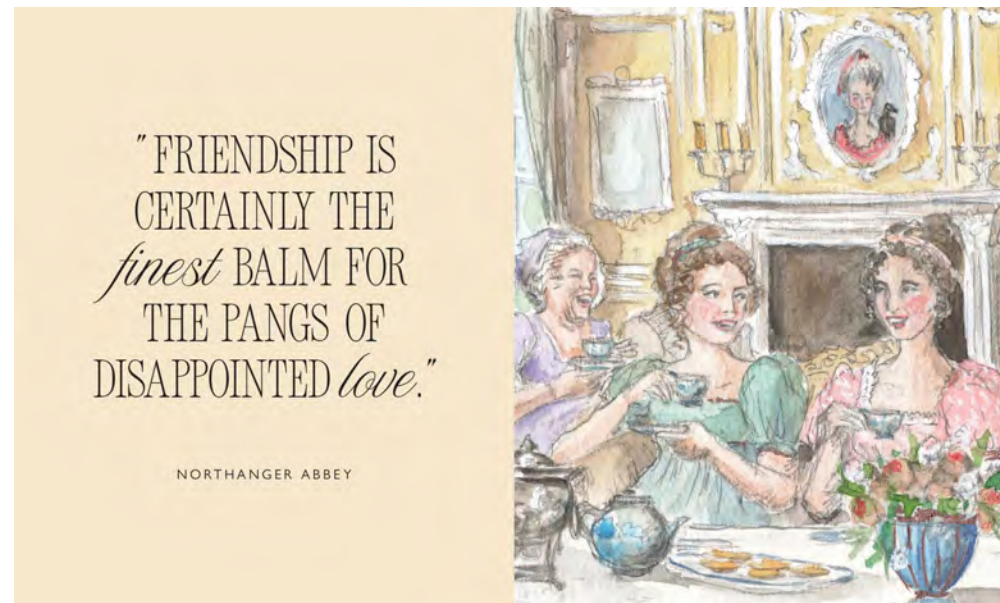
Conceived and edited by **Quadrille**.

- 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

[View on Edelweiss](#)



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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

[View on Edelweiss](#)



The Little Book of Gratitude

9781787137363

\$12.99 | Hardcover



The Little Book of Self-Care

9781787135178

\$11.99 | Hardcover



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

18

19

Focus like a feline

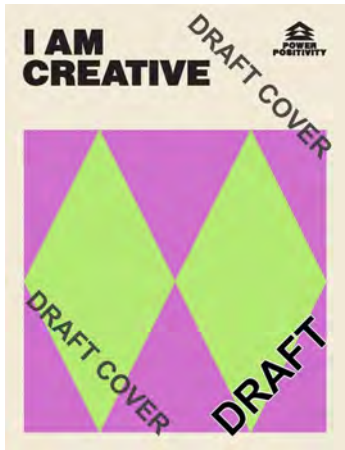
Watch a cat as it stalks in the long grass and you will see eyes opened with pupils narrowed, ears pointed forward, legs bent and body low to the ground, angled towards the focus of their attention. As we began a task that requires our full attention, can we be more feline? Is our body aligned? Are our 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

20

21



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, pocket-sized 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

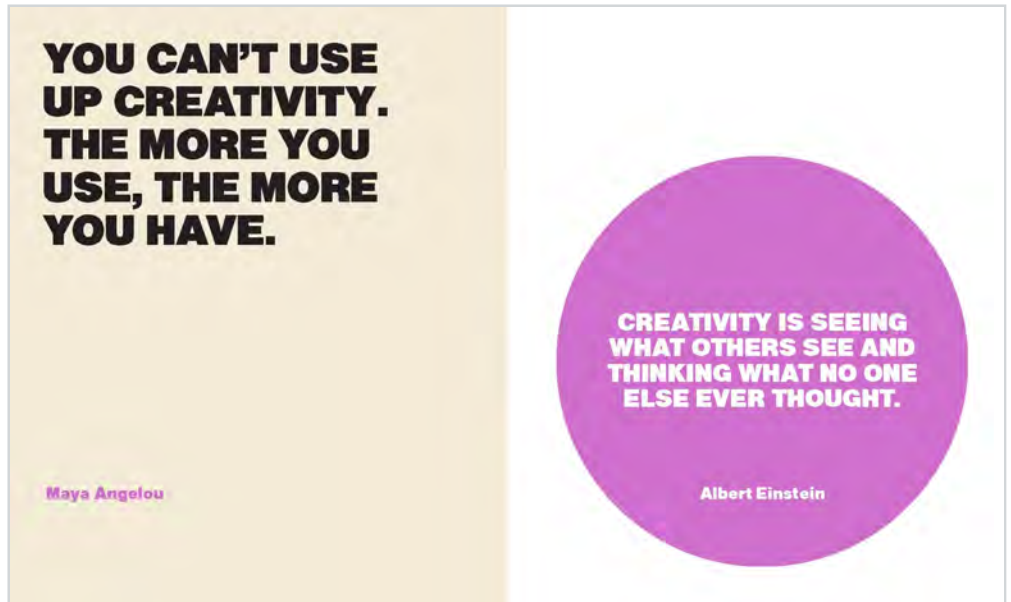
[View on Edelweiss](#)



I AM FEARLESS
9781784886271
\$12.99 | Hardcover



I AM UNSTOPPABLE
9781784886431
\$12.99 | Hardcover





Cozy Coloring

50 Super Cute and Calm Animal Scenes to Color In

Lulu Mayo

November 2025 | Paperback | GAM019000
 \$12.99 | 9781837836000
 96 Pages | 8¼ x 9½ 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



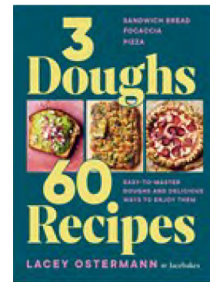
[View on Edelweiss](#)





Backlist

Taste



3 Doughs, 60 Recipes
Lacey Ostermann
\$35.00 | Hardcover
9781784887551



A Good Day to Bake
Benjamina Ebuehi
\$32.00 | Hardcover
9781787138018



A New Way to Bake
Philip Khoury
\$42.00 | Hardcover
9781784885922



Absolut. Cocktails
Absolut Vodka
\$29.99 | Hardcover
9781837831586



Advent
Anja Dunk
\$38.50 | Hardcover
9781787137264



Agak Agak
Shu Han Lee
\$37.50 | Hardcover
9781784886660



Aran
Flora Shedden
\$32.50 | Hardcover
9781784883102



At Home in Provence
Jeany Cronk
\$40.00 | Hardcover
9781784887315



Bake It Easy
Tom Oxford
\$23.99 | Hardcover
9781837832606



Bake Joy
Kim-Joy
\$26.99 | Hardcover
9781837831937



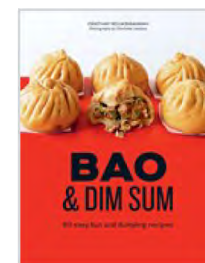
Bake Me a Cat
Kim-Joy
\$26.99 | Hardcover
9781787139411



Bake with Benoit Blin
Benoit Blin
\$40.00 | Hardcover
9781784887124



The Balkan Kitchen
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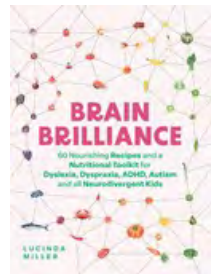
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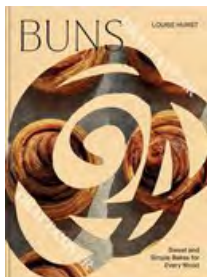
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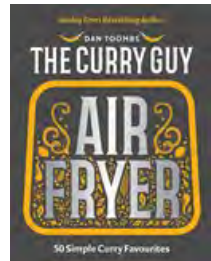


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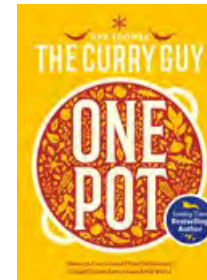
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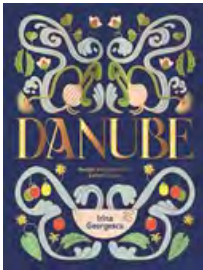
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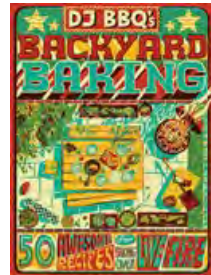
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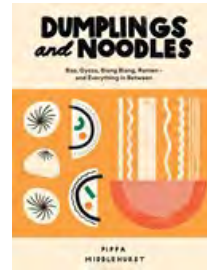
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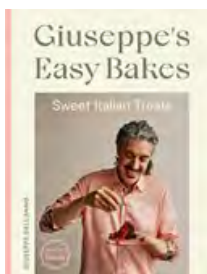
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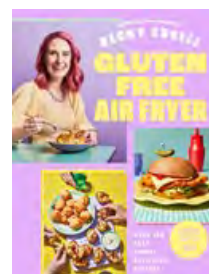
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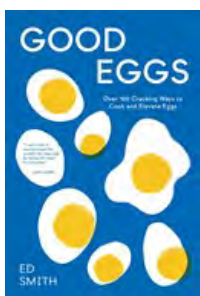
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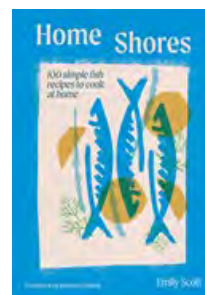




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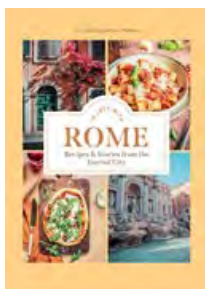
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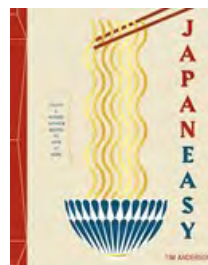
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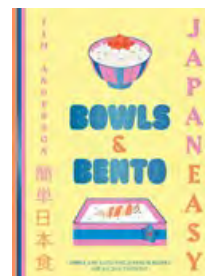
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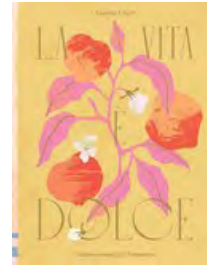




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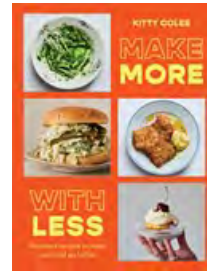
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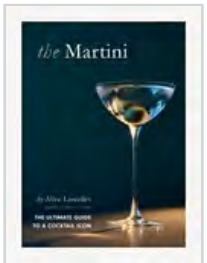
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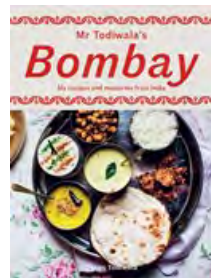
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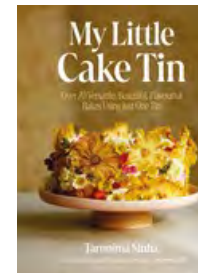
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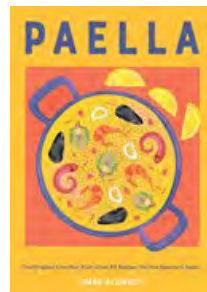
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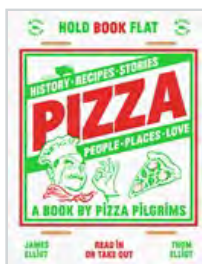
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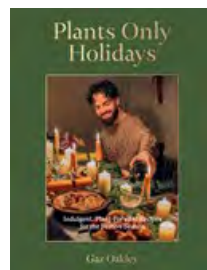
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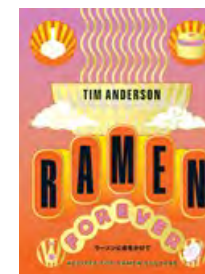
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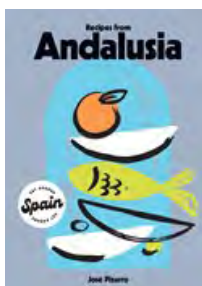
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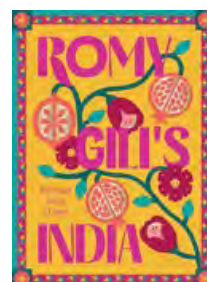
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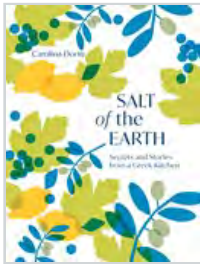


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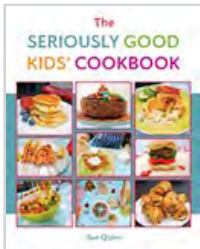
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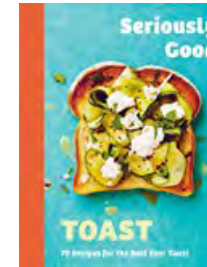
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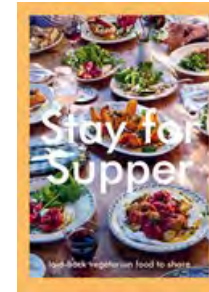
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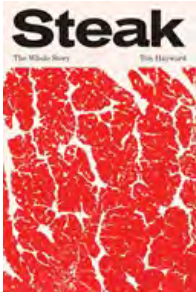
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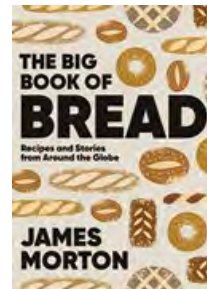
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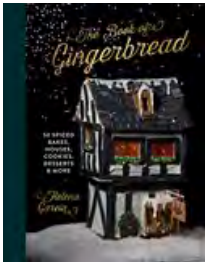
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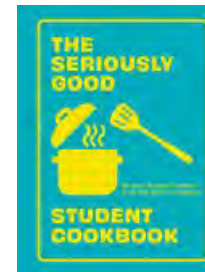
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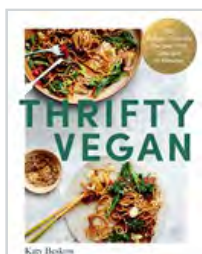
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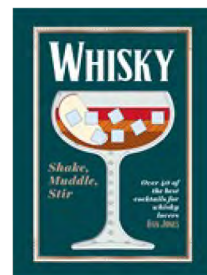




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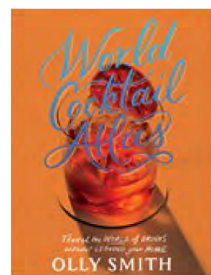
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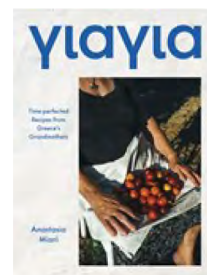
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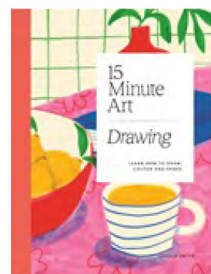
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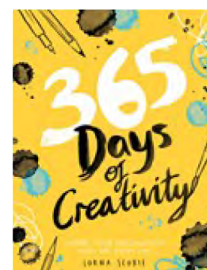
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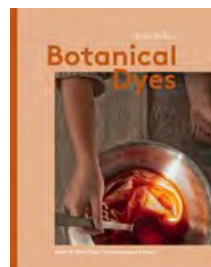
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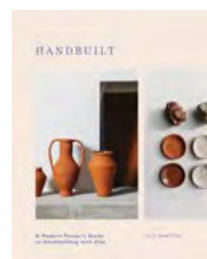
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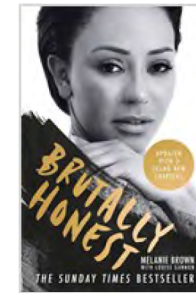
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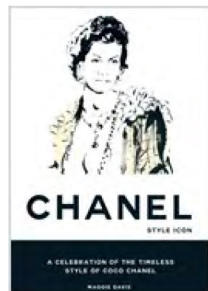
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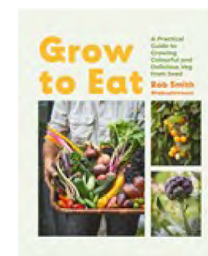
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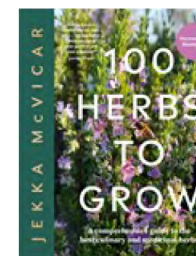
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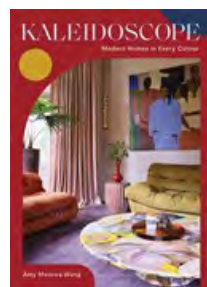




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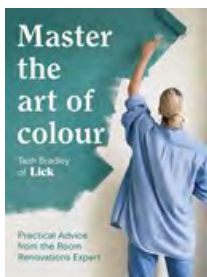
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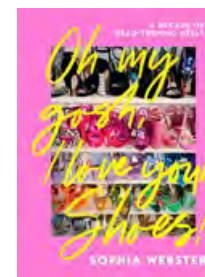
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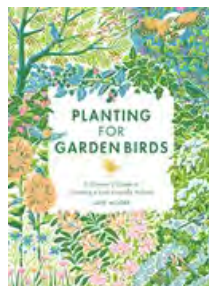
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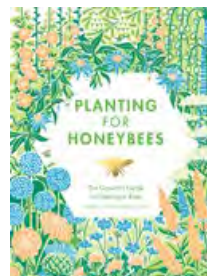
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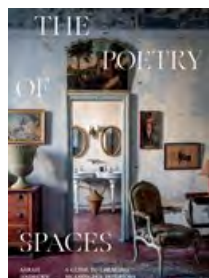
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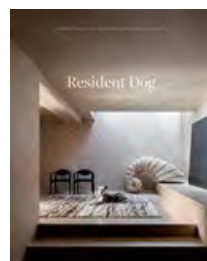
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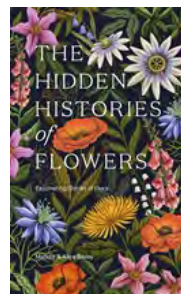
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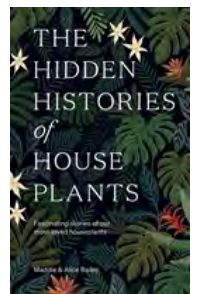
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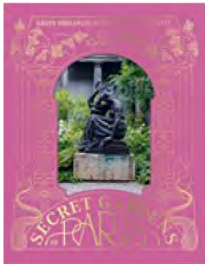
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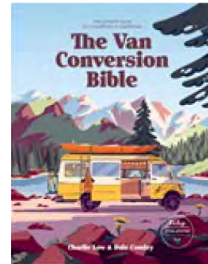
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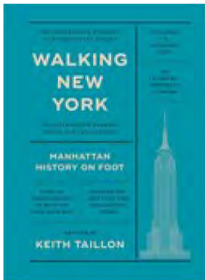
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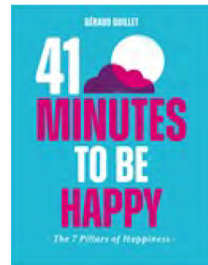
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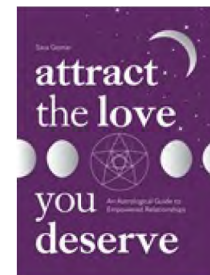
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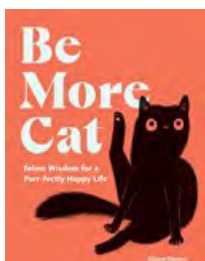


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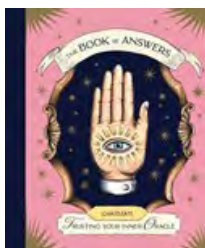
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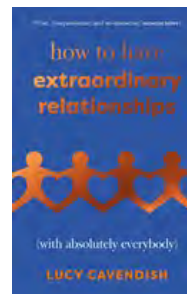
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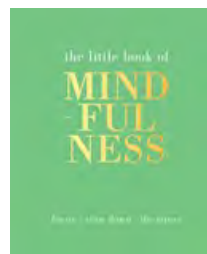
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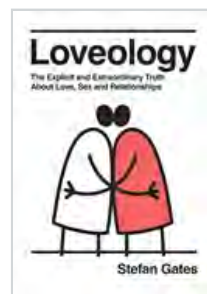
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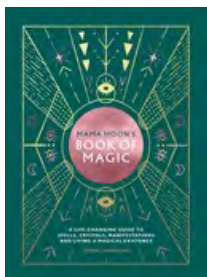


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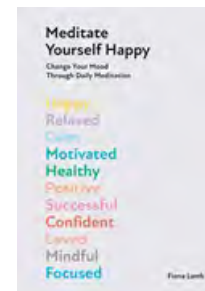
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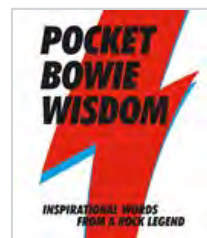
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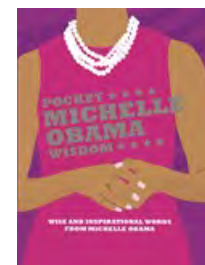
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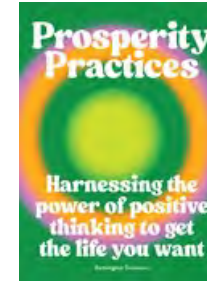
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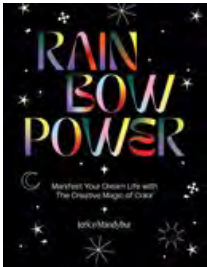
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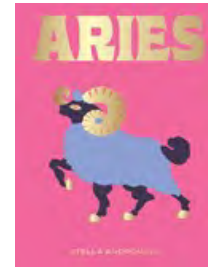
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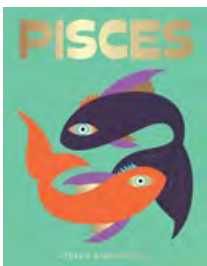
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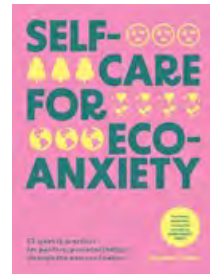


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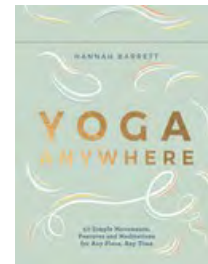
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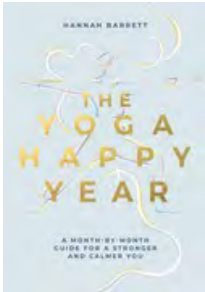


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