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Hardie Grant
QUADRILLE



Contents

Food & Drink	3
Design & Craft	23
Gift & Wellbeing	32
Backlist	43
Representatives	59



Food & Drink



TACOS

Over 50 Recipes that Bring All the Flavour and Fun

Nud Dudhia and Chris Whitney

August 2024 | Flexibound | KKB056000
 \$19.99 | 9781837831661
 128 Pages | 5¼ x 7¼ in
 Full-color photography throughout

Over 50 recipes for the **ULTIMATE** taco experience.

London street food legends turned restaurateurs Nud Dudhia and Chris Whitney, of breddos Tacos fame, have travelled the Americas in pursuit of the perfect taco, visiting as many regions, cities and taqueros as physically possible to learn every salsa preparation, cooking technique and taco filling you could ever need. Now, having shared their love of tacos with thousands of people across the world, they're bringing their greatest ever flavor combinations to your kitchen in the form of 50 awesome recipes – so you can create your very own taquería at home.

Featuring Carne Asada Tacos, Sunday Short-Rib Barbacoa Nachos, Yucatan-Style Chicken and so much more, *TACOS* reveals the deliciously complex, flavor-packed world of these traditional tortillas and the incredible food culture of Mexico.

Nud Dudhia and Chris Whitney, are the founders of the hit restaurant Breddos Tacos. A business that came out of the duo starting a taco shack made from scrap wood in a Hackney car park. That was back in 2013, now they have turned their flagship venture into multiple restaurants across London.

- Billions of tacos are eaten globally each year
- Breddos Tacos have two permanent London restaurants, a number of kiosk sites, and even two sites in Oslo, Norway!

[View on Edelweiss](#)



SLICE
 9781787139718
 \$19.99 | Flexibound





The Veggie Family Cookbook

120 Recipes for Busy Families

Claire Thomson

August 2024 | Hardcover | CKB086000

\$42.00 | 9781837830589

272 Pages | 6¼ x 9¼ in

Full-color photography throughout

The Veggie Family Cookbook is the new essential kitchen bible for year-round family cooking.

Claire Thomson writes foolproof, delicious recipes that will please everyone around the table – as a professional chef and mom of three (two of which are vegetarian), she understands the challenge of whipping up tasty, crowd-pleasing dishes with vegetables center stage, and all with minimum fuss at the end of a busy working day.

Including Broad Bean Falafels and Spring Rolls for lunchbox heroes, Fried Rice with Tofu and loaded veg traybakes for speedy suppers, ideas for veggie feasts for celebrations and weekends, and fruity desserts that can be rustled up in no time, this book is jam-packed with inspirational ideas for vegetarian or flexitarian families.

Claire Thomson (@5oclockapron; 150k Instagram followers) is a chef and food writer who has written for the *Guardian*, *Telegraph* and many others. She has appeared on BBC1's *Saturday Kitchen*, Channel 4's *Sunday Brunch* and BBC Radio 4's *Woman's Hour*, and is launching a podcast, *5oclockapron*, where she chops and chats to celebrities about what they cook for supper. This is her ninth book.

- Offers simple, everyday mealtime solutions for time-poor families that want to eat well
- A sustainable, economical and healthy approach to home cooking, minimizing waste and expenditure by shopping and cooking according to the seasons
- This inspirational cookbook is set to be a life-long kitchen companion

[View on Edelweiss](#)



Home Cookery Year

9781787134874

\$45.00 | Hardcover



Sweet Potato Soup with Salsa of Black Beans and Jalapeño

Serves 4

I leathed sweet potatoes as a kid. It wasn't until I started cooking professionally (reluctantly!) that I got my head around those gnarled and feisty roots that masquerade as potatoes – and very sweet ones at that. Potatoes in a nutshell, sweet potatoes are a starchy, root vegetable and from the Morning Glory family, whereas potatoes are, botanically speaking, stems and from the Nightshade family. An excellent vehicle for soups, sweet potatoes lend a gorgeously smooth and velvety texture when blended. The salsa of black beans and plenty of fresh jalapeño pepper is an excellent foil in both taste and texture. So too is the huge dollop of sour cream to serve.

Preheat oven to 200°C/380°C fan/400°F/Gas 4.

Season the sweet potatoes with salt and toss the chunks in a coating tin with half the olive oil. Roast for 15–20 minutes, until tender but not overly coloured. (Alternatively, you can steam the sweet potatoes without the oil until soft.) Meanwhile, make the salsa. Combine all the salsa ingredients in a bowl and set aside.

For the salsa
1 x long (air) one of black beans, drained and rinsed
1 red (bell) pepper, deseeded and finely diced
½ green (bell) pepper, deseeded and finely diced
¼ red onion, finely chopped
1 jalapeño pepper, deseeded and finely chopped
juice of 1 lime
small bunch of coriander (cilantro), roughly chopped

Once the sweet potatoes are ready, heat the remaining oil in a large sautépan over a medium heat. Add the onion, green and red (bell) peppers and garlic and cook for 10 minutes, until soft. Add the spices and cook for 1 minute, then add three-quarters of the cooked sweet potatoes and the vegetable stock. Bring to a boil, then reduce the heat and simmer for about 5 minutes, until the sweet potatoes are tender.

Remove the soup from the heat, then carefully blend it in the pan with a stick blender, or transfer it in batches to a blender or food processor and pulse until smooth.

Add the remaining sweet potatoes, along with the coconut milk and season with salt and black pepper.

Serve the soup in bowls topped with the black bean salsa, dollops of sour cream and tortilla chips.

Soup Kitchen 17



Aquacotta

Serves 4

Italian for "cooked water", this recipe is a classic from Tuscany, specifically the Maremma, a coastal region synonymous with both agricultural might and excellent wine. As ever with Italian cuisine, the two go hand in hand, everyday ingredients, starting its simplicity, cooked in an uncomplicated but thoughtful fashion and often best topped with a glass of wine (if you're old and wise enough from that same region). Soups such as this have been made in Italy for millennia, since pots were fire made and fire lit, and the variations are mind boggling. "Cooking your water" is as far as culinary traditions go, I feel is one to keep as all grounded in what it is to cook, well and simply.

Heat the half the oil in a large sautépan over a medium heat. Add the onion, celery and carrots and fry for at least 15 minutes, until very soft and the mixture has taken on just a little colour. Finely grate then stir in the garlic and fry for 1 minute, until fragrant. This is called the soffritto.

Add the potatoes and both courgettes (zucchini) and cook for about 15 minutes, stirring occasionally, until the potatoes are just tender and the courgettes are soft.

Add the chopped tomatoes and tomato purée (paste), and cook for 5 minutes, until thickened, then add the vegetable stock or water, bring to a boil, then reduce heat and leave the soup to simmer for about 5 minutes.

Meanwhile, heat the remaining oil in a frying pan over medium heat. Add the bread and fry for 2–3 minutes, until golden brown at the edges. Set aside.

Once the soup is ready, season with salt and black pepper to taste, then stir in the chopped basil and half the bread.

Divide the soup into bowls and top each with the remaining bread. Dip with more of to finish.

Soup Kitchen 25



The Beefy Boys

From Backyard BBQ to World-Class Burgers

Beefy Boys

August 2024 | Hardcover | CKB121000
 \$26.99 | 9781837832859
 224 Pages | 6¼ x 8¼ in
 Full-color photography throughout

‘Love the Beefy Boys, proper banging burgers, one of the best!’ – Tom Kerridge

The Beefy Boys are four childhood friends who turned their foodie hobby into a phenomenally successful business. With three packed restaurants, and fans across the world, their signature burger recipes have taken them from back yard barbecue to success in the World Burger Championships.

This book shows you the secrets of the perfect burger, from patty styles, unique condiments and sauce, to classic recipes for the world-beating Beefy Boy burger, Oklahoma Onion Boy, Buffalo Chicken Burger and veggie faves like Beanie Boy. Plus joy-inducing sides: Pastrami Fries, Jalapeño Poppers and Millionaire Fries – all presented with unique illustrations and drool-worthy pictures.

The Beefy Boys are Anthony Murphy, Daniel Mayo-Evans, Christian Williams and Lee Symonds. Initially starting with a food truck and pop-ups they now have restaurants in Hereford, Shrewsbury and Cheltenham, UK.

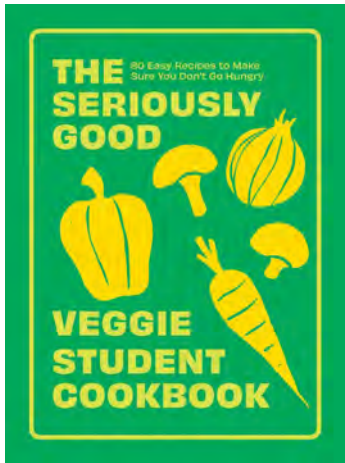
- Popular and growing restaurant chain, plus a touring burger van
- Winners of 1st place Signature Burger, World's Best Burger Championships in Orlando, 2015, and Alabama, 2016; National Burger Awards 2023; 2nd in the World for Burgers at World Food Championships in Las Vegas, 2014
- Founder Anthony 'Murf' Murphy has guested on Saturday Kitchen, with more to follow in 2024, and the Boys were featured on Tom Kerridge's *The Hidden World of Hospitality*

[View on Edelweiss](#)



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The Seriously Good Veggie Student Cookbook

80 Easy Recipes to Make Sure You Don't Go Hungry
Quadrille

August 2024 | Flexibound | CKB113000
 \$19.99 | 9781837832491
 192 Pages | 6¼ x 8¼ in
 Full-color photography throughout

The Seriously Good Veggie Student Cookbook shows you how to ditch the takeout and make meals you actually want to eat – with 80 delicious recipes.

We all know the benefits of going meat-free – but when you're a student with limited shelf space, a tight budget and little kitchen experience, creating tasty veggie and vegan meals at home seems impossible. This book is here to change that.

The Seriously Good Veggie Student Cookbook contains 80 recipes, all based around cheap, staple ingredients like rice, pasta, potatoes, and bread, along with a helpful guide to equipment, hygiene, and buying on a budget. Whether you want library-friendly lunches like Vegan Caesar Pasta salad, or homemade Falafel Pitas to prove to your parents you really *can* cook, this book has it all. With a photo for each recipe and easy-to-follow instructions, you'll never go hungry again!

Conceived and edited by **Quadrille**.

- Around 10% of college students are vegetarian, compared to 5% of the general population. This is the perfect cookbook to ensure they don't go hungry!
- Simple instructions, minimal ingredients and a photo for every recipe mean *The Seriously Good Veggie Student Cookbook* is beginner-friendly, for chefs who've never cooked for themselves before
- Publishing in time for the new student calendar

[View on Edelweiss](#)



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The Seriously Good Student Cookbook
 9781787139787
 \$19.99 | Flexibound



Garlic & Tahini with FALAFEL

Making falafels from scratch requires a little effort, but once you taste these fresh crunchy morsels you'll be glad you didn't plump for their shop-bought counterparts. These go really well with the Classic hummus on page 106.

Serves: 4
Takes: 1 hour, plus overnight soaking

300g (10½oz) dried chickpeas
 ½ tsp bicarbonate of soda
 3 garlic cloves, roughly chopped
 1 onion, roughly chopped
 1 mild red chili, roughly chopped
 1 tsp ground cumin
 1 tsp ground coriander
 1 tsp sumac, plus extra to serve
 handful parsley, chopped
 5 tbsp plain (all-purpose) flour
 salt and black pepper
 150ml (5½ oz) light olive oil

For the garlic tahini sauce
 6 tbsp natural yogurt
 4 tbsp mayonnaise
 juice 1 lemon
 1 large garlic clove, crushed
 4 tbsp tahini
 4 fluffy white flatbreads
 crisp chopped salad
 pickled chillies and turnips, to serve

Put the chickpeas in a large bowl, cover with cold water and leave to soak overnight.

The next day, make the garlic tahini sauce. Mix all the ingredients together, cover and chill.

Drain the chickpeas and dry thoroughly on kitchen paper. Tip into a food processor with the bicarbonate of soda and pulse a couple of times to roughly chop. Add the garlic, onion, chili, spices and parsley, and pulse to a coarse purée. Add the flour, season and mix well. Divide the mixture into 20 equal portions. Using damp hands, shape the mixture into little patties and place onto a baking sheet. Chill for 10 minutes.

Heat a large, non-stick frying pan over a medium heat. Add about one-third of the oil, then cook the falafels in batches for 6–7 minutes, turning halfway through, until golden and crisp. Drain on kitchen paper, then transfer to a warm oven while you fry the remaining falafels in the rest of the oil.

Serve five falafels per person on a flatbread, spoon over some of the garlic tahini sauce and some chopped salad. Eat immediately with pickled chillies and turnips on the side.



Nasi GORENG

Meaning 'fried rice' in Indonesian. If you want to add some prawns, after cooking the ginger and garlic stir-fry 150g/5½oz prawns until pink, then continue.

Serves: 2–3
Takes: 35 minutes

150g/½ cup easy-cook long-grain wholegrain rice
 3 tbsp vegetable oil
 5 spring onions (scallions), thinly sliced
 3 garlic cloves, finely chopped
 2½cm/1in piece of ginger, peeled and shredded
 2 carrots, julienned
 200g/7oz Chinese cabbage, thickly shredded
 1 tsp Asian chili sauce, plus extra to serve
 2 tsp tomato purée
 1 tsp soy sauce
 1 tbsp kecap manis or thick sweet soy sauce
 75g/2½oz frozen edamame beans
 ½ small bunch coriander (cilantro), roughly chopped

To garnish
 2–3 eggs
 handful roasted and salted peanuts, roughly chopped

Cook the rice according to the packet instructions. Heat 2 tbsp of the oil in a wok or large frying pan. Fry 4 of the spring onions, the garlic and ginger for 2 minutes. Push to the side of the pan, add the carrots and cabbage and fry until softened.

Mix together the chili sauce, tomato purée, soy sauce and kecap manis in a small bowl. Add this to the pan and bubble for a few moments, then stir through the cooked rice and edamame beans until warmed through. Add half the coriander.

Heat the remaining oil in a small frying pan and fry 2 or 3 eggs. Divide the rice between shallow bowls. Top with the fried eggs, the remaining coriander and spring onion, the peanuts and drizzle with chili sauce.





Sofra

Lebanese Recipes to Share

Karima Hazim Chatila and Sivine Tabbouch

September 2024 | Hardcover | KKB093000
 \$38.50 | 9781837831159
 224 Pages | 7½ x 9¾ in
 Full-color photography throughout

Through traditional family-style spreads, mother-daughter duo Karima Hazim and Sivine Tabbouch present a gorgeous array of dishes, perfect for sharing, in this love letter to Lebanon.

As Lebanese diaspora living in Sydney, Australia, Karima and Sivine guide you through typical Lebanese feasts that evoke feelings of home. *Sofra* contains a mother's recipes for achievable, traditional, homely dishes, with everything from a tall pot of freshly rolled warak enab or a charcoal bbq lined with kafta and meat skewers, to a deluxe fattoush and wholesome tabbouleh. Alongside, you'll find beautiful stories of cooking, sharing and identity that have been passed down around the kitchen table.

This is a collection of generous and nourishing recipes that have travelled across the world and through generations. Created with love, to feed the soul and preserve heritage, the recipes are woven together with stories of belonging that celebrate history, culture and the culinary traditions that bind families together.

Karima Hazim and Sivine Tabbouch have shared their family's simple, special recipes in the likes of the *Guardian*, *Refinery 29*, *SBS*, *Broadsheet* and *Frankie*. They also run Sunday Kitchen, a sell-out cookery school in the heart of Sydney, Australia.

- Mezze-style dishes that work alone or as part of a traditional Sofra (feast)
- Uses fresh, accessible ingredients in delicious, entirely achievable recipes
- Includes a family feast for Eid celebrations

[View on Edelweiss](#)



Clockwise from left mujaddara, solletet maouf, shish barak, bemeyh bil zeit, matanak, solletet maouf



Bake Joy

Easy and Imaginative Bakes To Bring You Joy

Kim-Joy

September 2024 | Hardcover | CKB004000
 \$26.99 | 9781837831937
 176 Pages | 6¼ x 8¼ in
 Full-color photography throughout

Bake Joy with 35 easy, creative, joyful bakes for every skill level and age.

Think back to baking as a child: it was messy, imperfect, and always so much fun. In this book, Kim-Joy encourages you to find joy in the process of baking and connect with your inner child. With 35 effortless recipes, all decorated in Kim-Joy's signature style, this imaginative book brings a dose of magic to your kitchen, reminding you to *Bake Joy*.

The book is split into three chapters, each with a focus on one aspect of mental wellbeing. You'll find therapeutic recipes with an emphasis on rest, and stress-free recipes intended to unlock your creativity, all decorated with super-cute, achievable characters and faces. Finally, discover a multitude of recipes that celebrate difference, adorned with kooky and sometimes spooky decorations, like witches, ghosts, and faces.

Unlock your inner child and *Bake Joy*.

Kim-Joy was a *Great British Baking Show* finalist in 2018, and she has since earned a legion of baking fans around the world. Having previously worked in mental health, she now devotes her time to creating cakes and treats that bring a little Kim-Joy to as many people as possible. Her previous four books have been huge hits around the world.

- Kim-Joy's books have sold over 50k copies worldwide
- Super-cute, easy bakes in Kim-Joy's instantly recognizable style
- Kim-Joy regularly posts about the importance of mental wellbeing to her 426k Instagram followers



[View on Edelweiss](#)



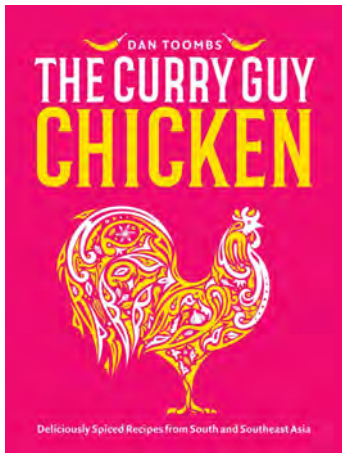
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Bake Me a Cat
 9781787139411
 \$26.99 | Hardcover



Celebrate with Kim-Joy
 9781787137899
 \$29.99 | Hardcover



Curry Guy Chicken

Deliciously Spiced Recipes From South And Southeast Asia

Dan Toombs

September 2024 | Hardcover | KKB090000
 \$26.99 | 9781837831036
 176 Pages | 6¼ x 8¾ in
 Full-color photography throughout

In *Curry Guy Chicken*, Dan Toombs celebrates flavorful chicken dishes from around South and Southeast Asia.

Because chicken is such a versatile ingredient, Dan showcases different techniques – from stir-fried and deep-fried to braised, grilled and roasted – all in his accessible and straightforward style. Create Punjabi Chicken Samosas to snack on, enjoy Spicy Sri Lankan Chicken Curry for a Friday night, make Stuffed Tandoori Chicken Breasts for the BBQ or perfect your Korean Spicy Ramen to impress guests. Including traditional karahi dishes from India and Pakistan, some inspirational BBQ recipes and of course basic gravies/curries, there is a recipe for every occasion.

Packed with vibrant recipes and beautiful photography, *Curry Guy Chicken* will inspire any spice lover to get into the kitchen.

After over 20 years of traveling around, sampling dishes, learning secrets from restaurant chefs and refining those recipes at home, **Dan Toombs (aka The Curry Guy)** has created recipes that taste just like takeout but in less time and for less money. Dan's first book, *The Curry Guy* (2017), was an instant bestseller; this is his ninth book. He lives in Yorkshire with his curry-loving family.

- Over 250k loyal fans follow Dan's blog
- Features tips and tricks to make the perfect dish every time
- The Curry Guy books have sold almost half a million copies worldwide

[View on Edelweiss](#)



Curry Guy One Pot
 9781787139206
 \$40.00 | Hardcover



Curry Guy BBQ (Sunday Times Bestseller)
 9781787138070
 \$23.99 | Hardcover



DA LAT CHICKEN PIZZA

VIETNAMESE

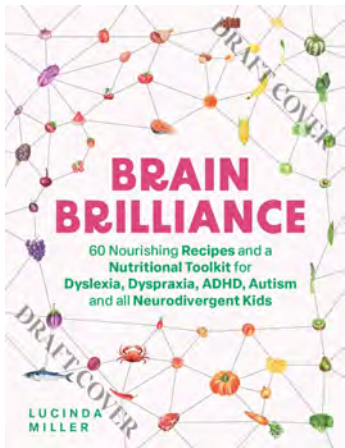
You are only limited by your own imagination with this hugely popular Vietnamese snack from the beautiful city of Da Lat. You can put whatever you like on the pizzas but this chicken version is a good start. This is pizza made with rice paper, which is normally cooked on a barbecue grate over hot coals. The pizzas are fun to make for all. Older kids love getting in there and cooking them. If you want to stay with a Vietnamese theme, you might like to cook the Vietnamese rotisserie chicken on page 40 and use some of that for this recipe, but any cooked chicken will do. Just don't add much liquid sauce before cooking as the rice paper will not get crispy.

PREP TIME: 5 MINS
COOKING TIME: 3 MINS
 Oil, for brushing
 10 rice paper rounds
 700g (1½ lb) any cooked chicken, shredded
OPTIONAL SAUCE/SAUCES
 Mayonaisse, ground
 Spring onions (scallions), finely chopped

To make the pizzas, scatter the coals for direct heat cooking (see page 100). Lightly spray or brush the grill with a little oil and place some rice paper rounds on it. Top with the shredded chicken and a little mozzarella if you like. Be sure to rotate the rice paper as it cooks so that it doesn't stick to the grill and try not to let the rice paper brown too much on the bottom. Move it to a cooler part of the grill, if needed. You only want to make the rice paper crisp. The pizza is ready when the rice paper is crisp and the cheese, if using, has melted. Each pizza should only take a couple of minutes to prepare. If you like, use squeeze bottles to garnish the pizzas with mayonaisse and sriracha, which are the traditional toppings. Serve right off the cooking grate when the cheese is melted and the meat heated through, garnished with the finely chopped spring onions (scallions).

NOTE
 You can also cook these pizzas in a lightly greased pan or non-stick pan over a medium-high heat on the stove.





Brain Brilliance

60 Nourishing Recipes And A Nutritional Toolkit For Dyslexia, Dyspraxia, ADHD, Autism and All Neurodivergent Kids

Lucinda Miller

September 2024 | Hardcover | HEA055000
 \$34.00 | 9781837831975
 240 Pages | 7½ x 9¾ in
 Full-color photography throughout

Brain Brilliance offers accessible advice and nutrient-dense recipes to improve your child's brain function.

Neurodivergence is an umbrella term for a host of neurological, neurodevelopmental, immunopsychiatric, and mental health labels, all of which can affect the mind. It is a collective term for people who learn and interact differently. Lucinda Miller, a specialist in nutrition for supporting optimal brain function, gives practical tips on how to feed your brain cells what they need to thrive.

Brain Brilliance unpacks the key basics of nutrition, discussing the Gut-brain link, the role of ultra-processed foods, and how to rebalance your glucose levels, adrenal state, and immune system, as well as managing anxiety, OCD, insomnia, and inflammation. And to accompany this invaluable information are 60 delicious, family-friendly recipes that nourish the brain whilst being fun to make and easy to cook.

Lucinda Miller has over 25 years' experience as a nutritionist and naturopath. She is a fully qualified NLP coach and mentor for neurodiverse kids. She is the author of *The Good Stuff* and *I Can't Believe It's Baby Food!* She writes regular articles for *The Times* and the *Telegraph*. She runs NatureDoc clinic, where she practices and mentors her team of 24 practitioners.

- Around 10% of children have ADHD, 10% have Dyslexia, and 1 in 23 kids have Autism
- A helpful, accessible guide to neurodiversity and how nutrition is key to better brain health
- Lucinda Miller is a leading specialist in pediatric nutrition

[View on Edelweiss](#)



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CARROT CAKE OVERNIGHT OATS

A dreamy creamy oat breakfast, carrot-cake style! Overnight oats are one of the most gut-friendly foods you can eat. Soaked rather than cooked, the oats are easier to digest. They retain more resistant starch, which acts as a prebiotic to nourish the good bacteria in your gut; the original recipe was developed by a Swiss physician who used raw food to help his patients recover from illness. This makes a brilliant speedy breakfast that you prepare the night before, so you can just grab in the morning when you are in a rush.

Serves 2

- 100g (scant ½ cup) full-fat plain yoghurt or kefir
- 1 tsp vanilla extract (optional)
- 30g (scant ½ cup) rolled oats
- 1 small apple, finely grated (shredded)
- ½ small carrot, finely grated (shredded)
- 1 tsp mixed spice
- 2 tsp raisins
- 2 tsp pecan nuts, quartered
- 2 tsp flaxseed (ground or whole)
- 2 Tbsp milk of choice
- runny honey or maple syrup, to drizzle

Mix the yoghurt with the vanilla in a bowl then stir in all the ingredients except the milk and the honey.

Cover and place in the refrigerator overnight.

In the morning stir in the milk and serve with a drizzle of honey or maple syrup. On cold mornings warm up the milk before stirring it in, so that the oat mixture is less chilly.

Store, covered, in the refrigerator for up to 3 days. You may need a little extra milk if you leave it for longer than overnight.



SALMON POKE BOWL

Serves 2

- Bowl**
- 350g (about 1½ cups) brown rice
- 240g (8½oz) or 2 skinless salmon fillets, wild or organic if possible
- 1 Tbsp sesame oil
- 75g (½ cup) shelled edamame beans, fresh or frozen
- 2-3 stems tenderstem broccoli
- 1 small carrot, grated (shredded)
- ½ avocado, stoned, peeled and sliced
- ¼ Romano (bell) pepper, sliced
- 2 radishes, thinly sliced
- ½ mango, cubed
- 4 tsp sesame seeds
- Sauce**
- 60ml (4 tablespoons) tamarai soy sauce
- 35ml (2 tablespoons plus 1 teaspoon) apple juice
- ½ Tbsp honey or maple syrup
- ½ Tbsp rice wine vinegar
- ½ Tbsp sesame oil
- ½ tsp minced ginger root (fresh or frozen)
- ½ tsp ground arrowroot
- ½ tsp water

A poke bowl is a great way to 'eat the rainbow' and enjoy a wide range of fruit and vegetables all in one meal. This poke is a super-tasty combination of salmon, rice and crunchy fresh goodness with a lovely tamarai-based sauce that brings together all the flavours. I have used brown rice which contains more thiamine (vitamin B1) and fibre than white rice, but you can also use red rice, wild rice or a combination. To make it a bit more special, use prawns (shrimp) in place of the salmon, or, if you don't eat fish, try marinated diced firm tofu (beancurd) or chicken.

Rinse the rice and cook as per the packet instructions then set aside. Meanwhile make the sauce. Combine the tamarai soy sauce, apple juice, honey, rice wine vinegar and sesame oil in a small saucepan and gently warm through. Add the minced ginger and stir well to combine.

Mix the arrowroot with ½ teaspoon of water, then pour it into the sauce. Bring to a simmer, stirring all the time, until the sauce is thick and glossy. Pour into a jug and set aside to cool a little.

Heat a frying pan (skillet) and add the sesame oil, a splash of water and the salmon fillets. Then brush the salmon steaks with some of the sauce. Cover with a lid and simmer gently until the salmon is fully cooked through and the flesh is completely opaque, which will take 8-12 minutes total.

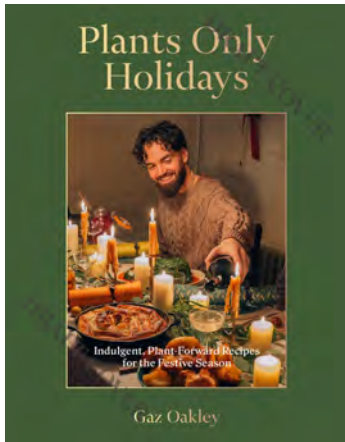
While the salmon cooks, steam the edamame beans and broccoli for a couple of minutes until al dente, then set aside. Ensure all the other ingredients are prepared.

Build the poke in two bowls (or lunch boxes for a meal on the go) by layering half the rice, the cooked and fresh vegetables and mango into each bowl. Finally add the salmon, drizzle the remaining sauce over the top and sprinkle with sesame seeds.

Eat immediately or allow to cool then store in the refrigerator if making ahead for lunch. A poke is great eaten hot or cold on the day it is made.

Reduce the sesame oil with light olive oil or avocado oil and omit the seeds.





Plants Only Holidays

Indulgent, Plant-Forward Recipes for the Festive Season

Gaz Oakley

September 2024 | Hardcover | KKB125000
 \$24.99 | 9781837831487
 192 Pages | 6¼ x 8¼ in
 Full-color photography throughout

With Gaz Oakley's fantastic alternatives to the trad turkey and trimmings, vegans and vegetarians everywhere can enjoy delicious food throughout the festive season.

Gaz talks you through the menus and the planning, from Christmas morning breakfast like Earl Grey Chestnut and Cranberry Cinnamon Rolls, through to a show-stopping lunch with the likes of Cauliflower Wellington, Slow-roasted Mushroom Fillet and Festive Nut Roast Wreath served with all the trimmings: Pumpkin Mac & Cheese, Hasselback Potatoes and Fluffy Yorkshire Puddings – all rounded off with spectacular dairy-free desserts including Boozy Tiramisu and Creme Brûlée Tartlets. And it's not just about the big day: Gaz offers ideas for Boxing Day leftovers including the ultimate Christmas Burger, as well as classics such as Bubble & Squeak.

Packed with ideas and inspiration for the festivities, *Plants Only Holidays* offers fresh and flavorsome vegan dishes perfect for the festive table.

Gaz Oakley became a chef in Cardiff, UK at age 15, and, inspired to follow a healthier lifestyle, decided to change to a plant-based diet. He has over 2.5 million social media followers, and his first three books *Vegan 100*, *Vegan Christmas* and *Plants Only Kitchen* were an instant hit worldwide.

- Gaz's books have sold over 250k copies in English
- Updated and revised recipes from bestseller *Vegan Christmas*
- No meat substitutes are featured in this new edition; plant-forward recipes have been marked as a top trend for 2024

[View on Edelweiss](#)



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Everyday Comfort

100 Balanced and Healthier Versions of All Your Favourite Comfort Food

Katie Pix

September 2024 | Hardcover | KKB127000
 \$35.00 | 9781837831180
 224 Pages | 7½ x 9¾ in
 Full color photography throughout

Everyday Comfort is the debut cookbook from foodie star Katie Pix, showcasing balanced and nourishing versions of all your favorite dishes.

For Katie, good food is one of life's greatest joys, and her mission is to give people the knowledge to be able to cook *anything* they want *whenever* they want (so that they can quickly move on to the joy of EATING!). From comfort food classics, to Friday night feasts, plus unctuous desserts, you'll learn the skills to get the very best out of your time in the kitchen, as Katie reveals the secret to reimagining 100 family favorites with simple techniques and revolutionary shortcuts.

With a little knowledge, foolproof techniques, some basic kit and a handful of ingredients you'll go from beginner to home-cook-hero in no time. This is creative, easy, and down-to-earth food, and your shortcut to eating **WHATEVER** you like.

Katie Pix is the daughter of chefs, and has worked alongside the likes of Jamie Oliver and Gennaro Contaldo. She debuted her show *Naughty & Delicious* on Food Network, appeared on *Best Thing I Ever Ate* and *The Kitchen*, and was a guest judge on ITV's *Bad Chefs*. She works closely with many leading brands.

- Marketable author, with TV experience in the UK and the US
- Comfort food you can enjoy **WHENEVER** you like
- All 100 recipes photographed

[View on Edelweiss](#)



9 781837 831180



Mexican Mackerel Fish Tacos with Corn Salsa

Did you know in a classic British bistro with dated Victorian décor and frills on the turkey legs at Christmas. Though a popular restaurant at the time, the incredibly classic menu would involve simple ingredients that weren't always consumed by their expatriates and so he would sometimes come home with a pork belly, a side of salmon or fresh mackerel for us to enjoy. Given he'd been cooking that same thing hundreds of times that week, he'd always make something different once he got home – and his mackerel tacos were a revolution!

SERVES 4

2 large wholemeal tortilla wraps
 olive oil, for brushing
 2 tsp ground coriander
 1 tsp chilli powder
 1 tsp ground cumin
 4 mackerel fillets
 Salt and ground black pepper

FOR THE CORN SALSA
 1 x 250g (9oz) can of sweetcorn, drained and rinsed
 3 red onions, finely chopped
 2oz and juice of 2 limes
 1 red chilli, finely chopped
 2 large tomatoes, deseeded and finely chopped
 ½ bunch of coriander (dillium), finely chopped

TO SERVE (OPTIONAL)
 ½ iceberg lettuce, finely shredded
 50g (2oz) sour cream
 Sprouts, onions (optional) and chilies, to garnish (optional)

Preheat the oven to 180°C (360°C fan/350°F/gas mark 4).

To make your taco shells, brush the tortilla wraps lightly with oil. Use a muffin or cupcake tray and flip it over so the moulds of the tray are poking up. Cut each wrap into quarters and push each one between four of the moulds so it bends into a cup shape. Bake in the oven for 8–10 minutes, then remove and allow to cool before removing them; you should have crispy shells.

Add all your ingredients for the salsa to a bowl and give a good toss to combine. Have a little try and feel free to add a touch of salt or pepper if you need to.

Mix your spices and sprinkle over your mackerel fillets. Preheat a pan (ideally a griddle pan) to high and season with salt and pepper. Grill on one side for 2–3 minutes before turning over for a final minute. Don't overcrowd your pan. If you need to, do this in batches.

To serve, pop your lettuce into the base of your tacos, break up your mackerel and add on top. Sprinkle generously with the corn salsa and top with a spoonful of sour cream. Sprigging onions and sliced chilli will add a lovely, colourful garnish, if you're feeling fancy!

NOTES
 It is recommended that you eat two portions of fish a week, including one portion of oily fish.

COMFORTING CLASSICS

Charred Chilli Pepper Con Carne

Despite years of training, my tolerance for spicy food is still feeble at best. There's always an audible sigh whenever I request chilli at my in-laws' house, as they're unable to make their mouth-waddling version that could bring tears to your eyes. But there's a difference between spice and heat. Feel free to take this to whatever Scoville level you're comfortable with, but ultimately enjoy the deep, rich flavour of this pepper-laden chilli.

SERVES 4

1 tsp olive oil
 1 red onion, halved and sliced (into half moons)
 3 garlic cloves, finely sliced
 6 sun-dried tomatoes, finely chopped (into half moons)
 2 tsp ground cumin
 2 tsp ground paprika
 3½ tsp ground coriander
 2 tsp chilli powder
 500g lean mince (ground) meat (I like half-and-half turkey and pork)
 2 x 400g (14oz) cans of plum tomatoes
 1 low-sodium beef stock cube
 1 shot of espresso
 3 red (bell) peppers, halved and deseeded
 2 x 500g (1lb) cans of beans of your choice, drained and rinsed
 (I love a combination of kidney and borlotti beans)
 Salt and pepper

FOR THE RICE
 200ml (7½ oz) low-sodium chicken stock
 300g (10½ oz) basmati rice
 300g (10½ oz) quinoa

TO SERVE (OPTIONAL)

Fresh yoghurt
 Lime wedges
 Coriander (dillium) leaves

Heat the oil in a large saucepan over a medium heat, add the red onion and a pinch of salt and cook until softened and turning slightly golden. Add the garlic and sun-dried tomatoes, then the spices and cook for 2–3 minutes until the fragrances release.

Remove from the pan and add in the minced meat. You may need another small splash of oil. Cook over a high heat, breaking it up, ensuring the pan isn't too crowded. When it has a gorgeous golden hue, add back your onion mixture.

Add the plum tomatoes, giving them a good squeeze as you add them in. Then fill one of the cans with water and add that in, too. Crumble in the beef stock cube and pour in the espresso. Give it all a good stir before popping a lid on and bringing it to the boil, then drop to a simmer for 30–35 minutes.

While the meat is cooking, pop the peppers skin side up under a very hot grill (broiler) and leave for 10–15 minutes or until the skins have blackened and blistered. When cool enough to handle, peel off the blackened skin and slice them into strips.

Take the lid off your chilli, add your beans and cook for a further 10 minutes. Finally, add your charred red peppers and cook until your sauce is thick and glossy.

Meanwhile, bring the stock for the rice to the boil in a pan, then add your rice and quinoa. Stir together, cover and reduce to a simmer for 25 minutes. Keep an eye on it and top up with water if needed. Fluff it up with a fork and serve with your chilli with a drizzle of yoghurt, a squeeze of lime and some coriander.





Everyday Pressure Cooking

Over 80 Family Favourites Made Fast and Easy

Catherine Phipps

November 2024 | Hardcover | CKB129000
 \$34.99 | 9781837831760
 256 Pages | 7½ x 9¼ in
 Full-color photography throughout

'The Queen of Pressure Cooking' – Nigella Lawson

Pressure Cooking Every Day puts the pressure cooker at the heart of simple mealtime solutions, cutting down the time you have to spend toiling over a hot stove.

Many home cooks have discovered the joys of the pressure cooker as they seek to find not just more economical ways to cook, but to save on energy and water consumption. *Pressure Cooking Every Day* explains the basics of using this fabulous tool in a clear, accessible way, and offers family-friendly meals for every day of the week.

Catherine Phipps' recipes are delicious and work every single time, giving you fast, nutritious dishes when you have only minutes, rather than hours, to spare. With over 80 recipes for fish, vegetables, meat, legumes, grains as well as desserts, instructions for Instant Pots, and a photograph of every dish, this is the go-to cookbook for all pressure cooker owners.

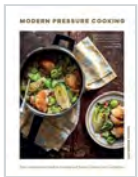
Catherine Phipps is a food writer, cookbook author and recipe developer who has frequently featured on TV and radio, including BBC Radio 4's *The Food Program*.

- Everyday family recipes that save time and energy
- *Modern Pressure Cooking* has sold nearly 8k copies, and *The Pressure Cooker Cookbook* has sold nearly 16k copies TCM
- Offers advice on cooking in Instant Pots as well as stovetop pressure cookers

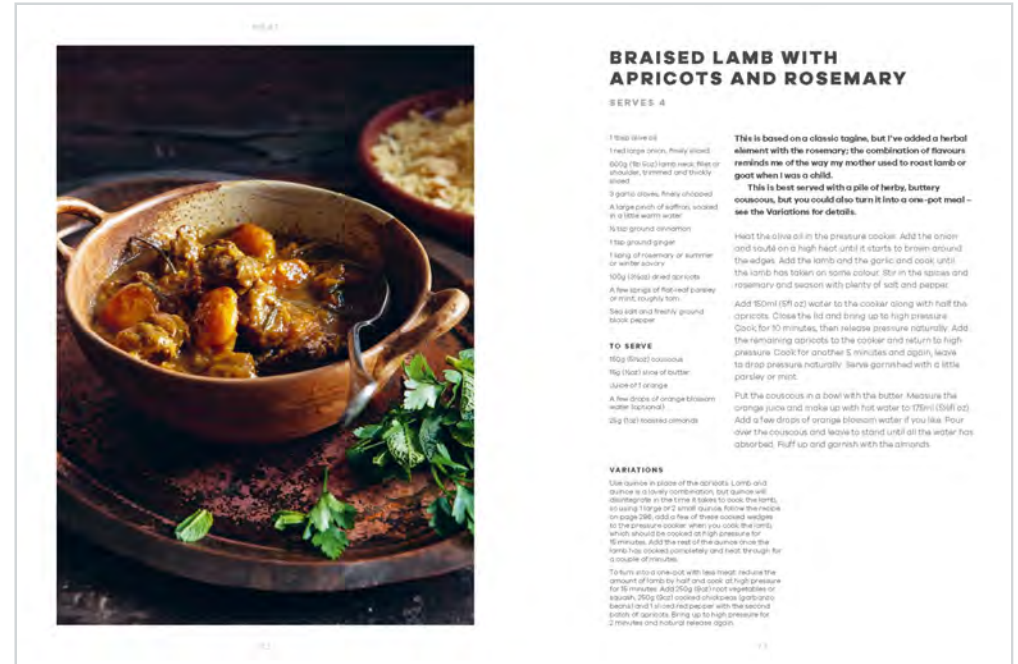
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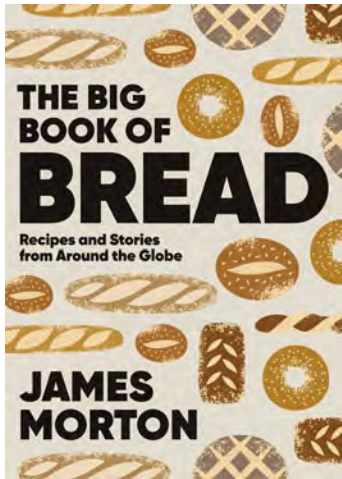


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Modern Pressure Cooking
 9781787135321
 \$40.00 | Hardcover





The Big Book of Bread

Recipes and Stories From
Around the Globe
James Morton

October 2024 | Hardcover | CKB009000
\$40.00 | 9781787138742
320 Pages | 7½ x 9¾ in
Full-color photography throughout

Bread: flour, water, salt. Baked, boiled, fried, griddled...
The sustenance of the poor and the rich for millennia. The domestic nourishment and national pride of countries and cultures throughout the world.

The Big Book of Bread explores the links between bread and the boundaries of culture and nationality, and offers delicious recipes for recreating loaves from across the globe. Almost every country has its own breads, each with its own individual character but often sharing a common relative. From basic ingredients and equipment to a step-by-step explanation of methods, Dr James Morton guides you through key bakes of the world, hand-picked by bakers on the ground.

Illustrated throughout with stunning photography, *The Big Book of Bread* is a compendium of baking knowledge and insight, and a vital book for every bread enthusiast.

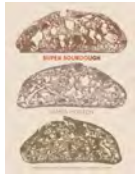
James Morton is the author of seven books including *Super Sourdough* (2019) and *Brilliant Bread*, which won the UK's Guild of Food Writers Cookbook of the Year award in 2014. In 2012 he reached the final of BBC TV's *Great British Baking Show*. He works as a GP in Glasgow, Scotland.

- James Morton's Quadrille books have sold almost 80k copies in English and *Brilliant Bread* (2013) has sold 40k copies TCM
- No special equipment is required for the recipes in the book
- Most recipes include instructions for both yeast and sourdough

[View on Edelweiss](#)



Super Sourdough
9781787134652
\$36.00 | Hardcover



Pain aux Noix

(Hazelnut bread)

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You can't summarise French bread culture in a few recipes. It's impossible, it's disrespectful. It's damn cultural appropriation. But when you've got to pick your favourite breads from across the world, it's important to pick the ones that are interesting, that represent techniques or aspects or ingredients that are relevant to breads from a wide range of origins. Bread is of such national and regional importance in France, and so, so many of the other breads I've written about are derived from French practices and traditions (despite their protestations) that we've got to do little justice where we can.

So with the pains aux noix – simply 'nut breads' – which exist in various forms up and down France, and anywhere France has had influence across the world, and with my recipe, I'm sure I won't please anyone. Except you, if you decide to make it.

This recipe borrows practices from hearty and rustic northern European breads, using the modern 'scalding' technique to allow you to create a bread that is easier to handle and not weighed down and stodgy like lots of wholemeals. It's also a little enriched, giving it a spongy lightness that just makes the most excellent toast for days on end.

This proves these approaches are not mutually exclusive – and that introducing an earthy character into your sweeter breads can be a positive – not just for health and planet but for flavour.

Makes one large rustic loaf

200g strong wholemeal flour
80g boiling water
300g strong white flour
40g butter (substitute vegan block if plant based)
10g table salt
Two teaspoons of instant yeast (omit if making sourdough)
150g whole milk, tepid (substitute oat milk if plant based)
175g tepid water
150g active sourdough starter (optional if yeasted version)
200g whole hazelnuts

Into a medium bowl, weigh your wholemeal flour. Then, you want to sieve this into a larger bowl, separating the 'white' (-ish) flour from the bran. Place the bran back into your smaller bowl, and add in the just-boiled water to make a kind of thick paste. Mix together using a spoon and set aside.

To your sieved flour, add in your white flour, yeast and salt, and distribute them; add in your butter, and use your fingertips to 'rub' the butter into your dry mix until it disappears into even-smaller clumps, a bit like when making pastry dough.

Weigh in your milk and water, and then your sourdough starter. If your milk is cold from the fridge, a zap in the microwave will help. Mix everything together until it forms a dough.

If you can, knead (see page XX) for a few minutes – this will help with the overall lightness and evenness of the loaf. Then, place back in your bowl and set aside for half an hour (an hour if sourdough).

34

How to Make Bread



Pan de Camote

(Sweet potato bread)

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This is a sweet roll from Peru, that triumphs both in its colour and its softness: the incorporation of cooked sweet potato means the dough clings onto moisture to give a soft, tearable bun that's naturally sweet. Then, of course, we enrich it more – for that super orange colour, use the best eggs you can find.

Adding root vegetables, and sweet potato in particular, can be a problem: the first time I made this, the bread ended up on every wet flap, with rolls that couldn't shape and that spread over the sides of the trays. I then tried a version I found online where instead of boiling the sweet potato, I baked it slowly for an hour. The flavour is was so much more intense, the dough sweeter and the colour saturated. And most importantly, the dough didn't turn over into a gummy mess.

Still, this is an enriched dough, and so should be treated like a brioche roll for serving purposes. If you're after a savoury rather than sweet use, such as the roll to accompany a pretty posh meal, then try sprinkling some sea salt over the top after your egg wash. If it's for having as a sweet snack, icing sugar makes its saccharine nature clear. If you're that sort of person who likes mixing sweet and salty popcorn, why not both?

Makes 12 rolls

1 large sweet potato – at least 250g uncooked weight
500g strong white flour
50g sugar
2 tsp instant yeast
1½ tsp salt
40g butter
3 eggs
100g tepid water
100g white sourdough starter (optional)

Another egg, for brushing icing sugar or sea salt, depending on your sweet/savoury preference.

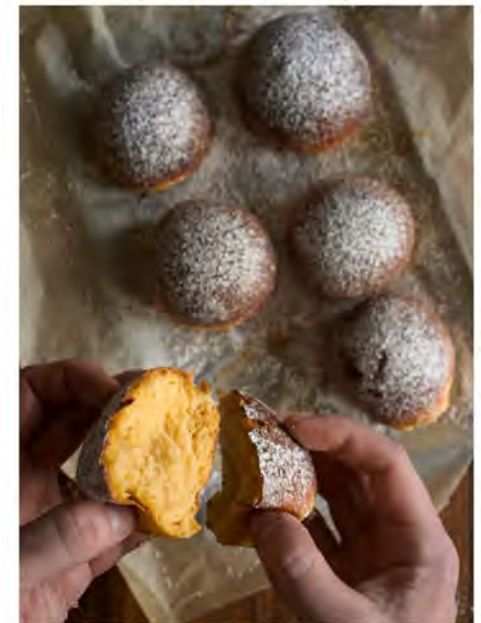
Start at least an hour, but up to a day before you bake. Set your oven to 180C fan, then wrap a sweet potato in foil. Roast it in the oven for an hour. Using a tea towel or oven glove, give it a squeeze to ensure it's soft. Leave to cool as you start the dough, or store in the fridge for later.

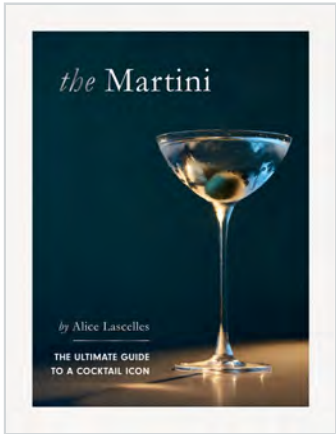
Start by weighing your flour, salt and sugar into a large bowl. For a yeasted loaf, mix in the yeast. If you are planning to leave the dough overnight in the fridge, reduce the quantity of yeast to 1 teaspoon. For extra flavour, add some sourdough starter too, along with the liquid ingredients. For full sourdough, leave out the yeast altogether, and you'll need an active, happy, recently fed starter that's at peak rise.

Once you've mixed together your dry ingredients, add your butter, then rub this in so that it's mostly combined. It doesn't need to be perfect. Add in your eggs, water and scoop in your soft sweet potato – you're aiming for 200g cooked weight. If your potato is hot, use cold water; if it's cold from the fridge, use warm water. Simple.

35

How to Make Bread





The Martini

The Ultimate Guide to a Cocktail Icon

Alice Lascelles

October 2024 | Hardcover | CKB006000
\$26.99 | 9781837831357
176 Pages | 6¾ x 8¾ in
Full-color photography throughout

In *The Martini*, award-winning journalist and cocktail expert Alice Lascelles goes on a deep-dive into a drink that's bewitched bartenders, artists and barflies for more than a century.

Over the course of 60 recipes, she charts the Martini's journey from the saloons of 1880s New York to the hottest cocktail joints of the 21st century. Discover the best Martini to pair with oysters; explore variations infused with olive oil, shiso and jasmine tea; find out why your most important tool is your freezer; and the *real* reason James Bond liked a shaken, not stirred, Martini.

If you don't know what your perfect Martini looks like, then this book will help you find it. And if you *do*, then its mix of tips, tricks and secrets will help you to improve it. *The Martini* is a stylish, fun and fascinating guide to one of the cocktail world's most enduring classics.

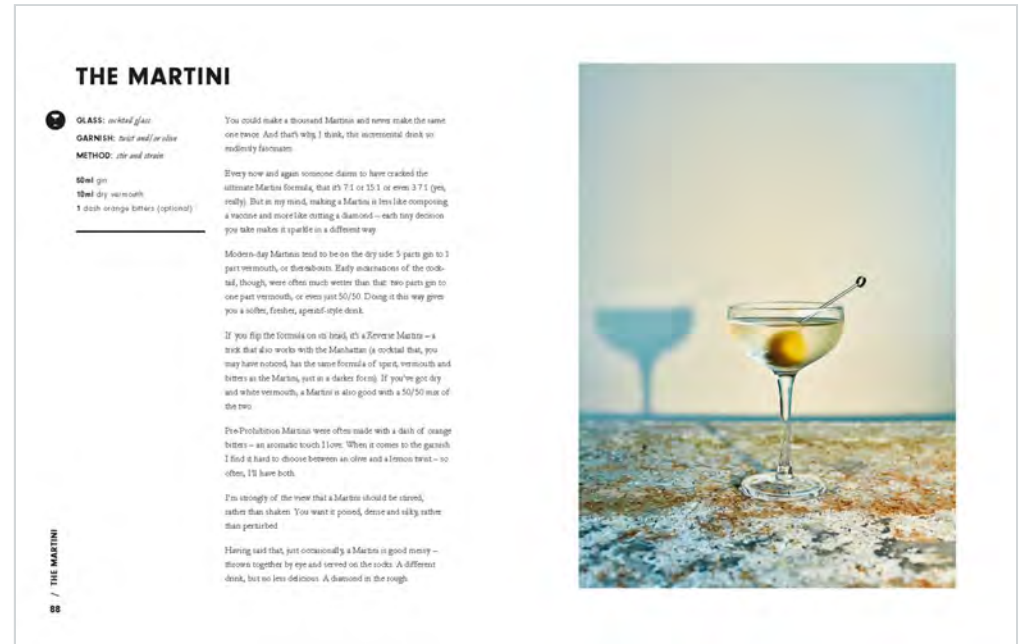
Alice Lascelles is an award-winning journalist, author and drinks expert. She writes for the *Financial Times*, and her previous book, *The Cocktail Edit*, was named a 'Book of the Year' by *The Times*, *The Financial Times* and *The Telegraph*. She lives in London with her husband and two sons.

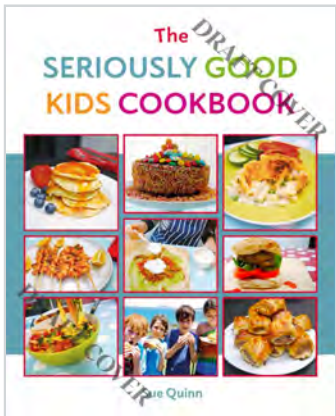
- Martinis have grown hugely in popularity in recent years and this will be the first book to look at the drink's history and culture as well as recipes
- The Martini was named Drink of the Year 2022 by *Food and Wine* in the US

[View on Edelweiss](#)



The Cocktail Edit
9781787138643
\$26.99 | Hardcover





The Seriously Good Kids' Cookbook

Sue Quinn

October 2024 | Paperback - with flaps | CKB119000
 \$19.99 | 9781837832774
 128 Pages | 8½ x 10½ in
 Full-colour photography throughout

The Seriously Good Kids Cookbook is packed with over 50 simple, delicious, and fun recipes for kids of all ages.

Original, creative projects will capture kids' imaginations, such as the bacon and egg breakfast sandwich cooked in a paper bag. The kick'n'roll aluminum can ice cream is bound to be the project of the summer: pack a large can with ice and rock salt, insert a sealed bag containing cream, sugar and vanilla and kick it to the park... within 25 minutes... homemade ice cream!

Kids will learn as they go along; each recipe contains a culinary technique such as beating, whipping, piping, or baking and 'Adult alerts' appear throughout and ensure the recipes are all easy and safe to make.

This is a book which will become treasured as it helps children to discover the endless fun to be had in the kitchen and to learn skills which will stay with them for life.

Sue Quinn is an award-winning food writer, author, and journalist. Her articles and recipes regularly appear in the UK's leading food publications including the *Telegraph*, *Guardian*, *Delicious*, and *BBC Food*. She has won the Fortnum & Mason's Online Food Writer Award and the Guild of Food Writers' award.

- Features photos and cartoon-style instructions to get children busy in the kitchen
- 'Aimed at children aged eight to twelve, this fills that gap between fairy cakes and your first grown-up cookbook.' *BBC Good Food*
- This book comes in an easy-to-handle large format paperback for kids to navigate independently

[View on Edelweiss](#)





Vegan Pantry

10 Staple Ingredients, 100 Plant-Based Recipes

Katy Beskow

November 2024 | Hardcover | CKB125000
 \$32.50 | 9781787139473
 240 Pages | 7½ x 9¼ in
 Full-color photography throughout

Vegan Pantry is the ultimate guide for plant-based mealtimes, bringing you 100 new recipes from bestselling author Katy Beskow.

Divided up into 10 of Katy's favorite store-cupboard ingredients, *Vegan Pantry* provides year-round recipes that will satisfy and delight. With exciting recipes ranging from Grapefruit and Fennel Salad to Date, Garbanzo Bean and Lemon Tagine, this book is not only the go-to cookbook for new and established vegans, but also for home cooks looking for effortless ways to bring plant-based meals into their kitchen. The modern world of vegan cooking can often be confusing, but with a list of easy-to source store-cupboard essentials, useful kitchen equipment, and details on common vegan substitutions, you'll be able to produce delicious food, every night of the week.

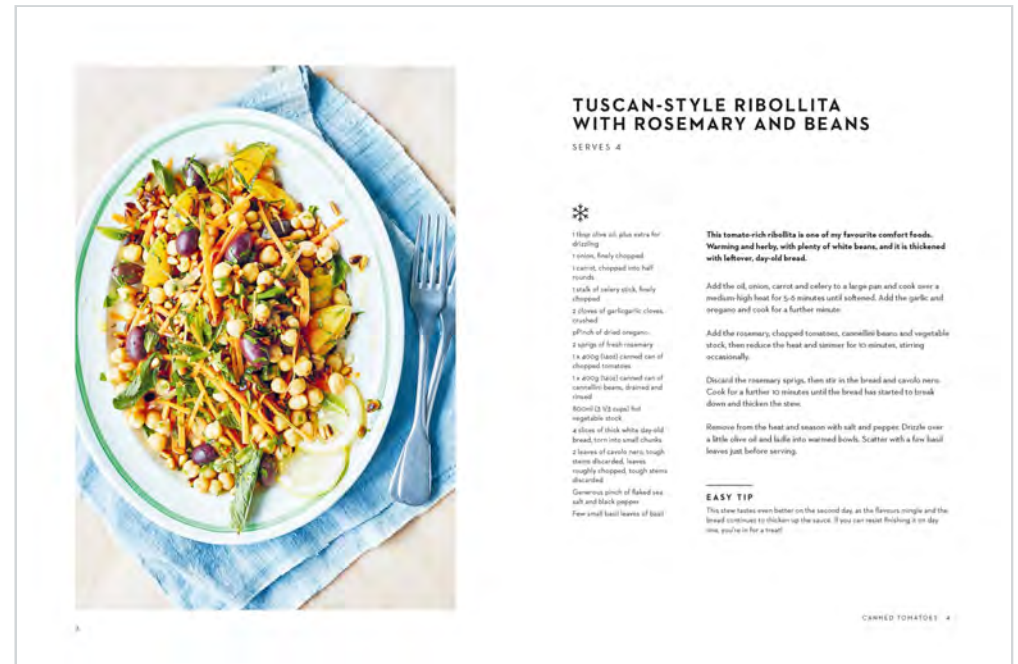
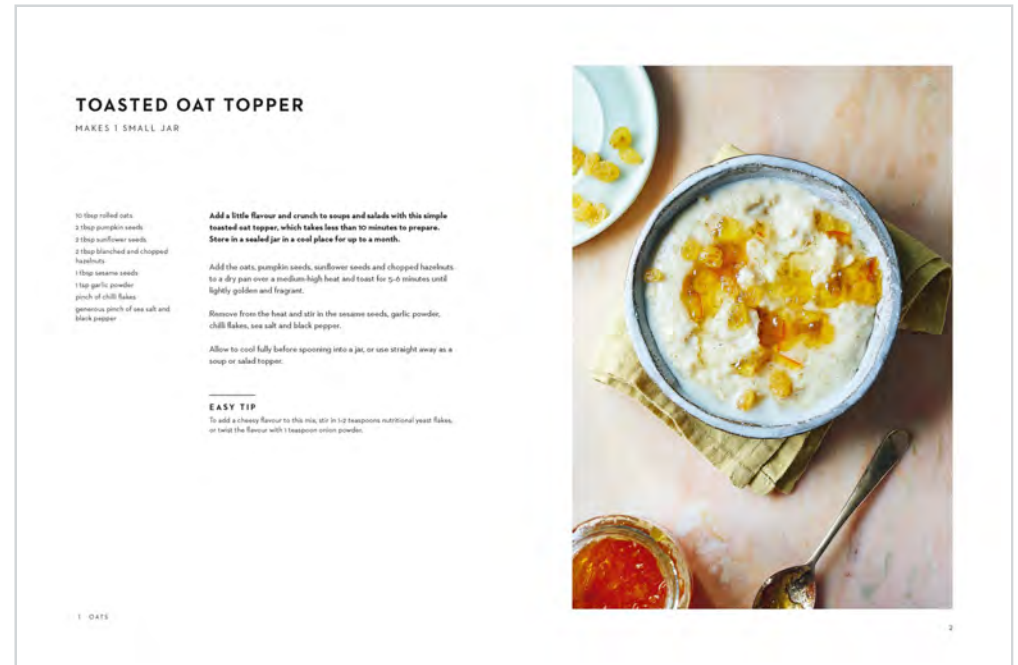
Katy Beskow is an award-winning cook, writer, and cookery tutor with a passion for seasonal ingredients, vibrant food and fuss-free home cooking. Once inspired by a bustling market in South London, Katy now lives in Yorkshire, England, and cooks from a small (yet perfectly functioning) kitchen. This is her twelfth book.

- 10 ingredients, 100 versatile recipes – for quick and easy, year-round, vegan cooking
- Twelfth book from the bestselling author of *15 Minute Vegan* (over 40k copies sold in the UK)
- The number of people choosing a vegan lifestyle has risen by 350% in the last decade
- All 100 recipes are photographed

[View on Edelweiss](#)



Thrifty Vegan
 9781837830374
 \$24.99 | Paperback - with flaps





Who's Afraid of Romanée-Conti?

A Shortcut to Drinking Great Wines

Dan Keeling

November 2024 | Hardcover | CKB126000
\$45.00 | 9781787139886
320 Pages | 7½ x 9¼ in
Full-color photography

Wine can be daunting without an incisive guide. *Who's Afraid of Romanée-Conti?* is a no-holds-barred voyage of discovery, from sourcing good cheap vino to drinking its most unattainable and holiest of grails – Romanée-Conti – and the universe of interstellar wines that lie in-between.

From new-school Burgundy, Barolo and Champagne to Tenerife, Corsica and Chianti, Noble Rot co-founder Dan Keeling visits some of the world's most renowned *vignerons* and vineyards on a quest to find out why some wines matter – and why many others don't. Throughout, he details the complex aspects of traditionalist wine culture, offering insights into subjects such as sulphur in winemaking, building a cellar, and many personal recommendations on what to buy for every pocket.

It's wine – but not as you know it.

Dan Keeling is Louis Roederer Food & Wine Writer of the Year 2017 and Fortnum & Mason Drink Writer of the Year 2016. He previously worked in music, and was responsible for signing acts like Coldplay and Lily Allen. As co-founder of *Noble Rot* magazine, he co-owns their three restaurants and Shrine to the Vine wine shops.

- Noble Rot restaurants have over 100k Instagram followers and Dan himself has over 50k
- Dan's wine writing regularly features in publications including the *Financial Times* and the *Telegraph*
- Dan has celebrity support from the likes of Keira Knightley, Jarvis Cocker and Marina Hyde

[View on Edelweiss](#)

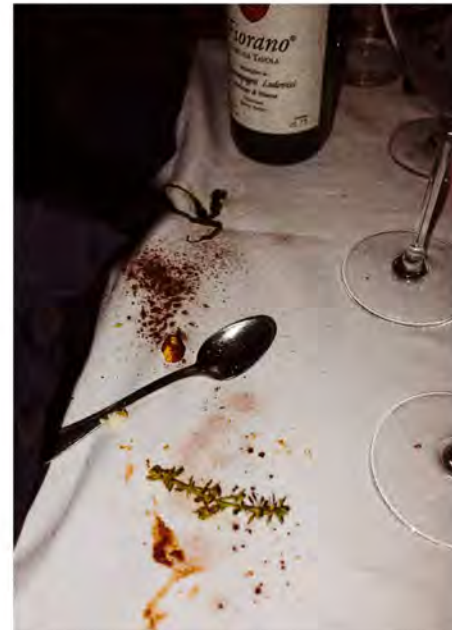


The Noble Rot Book: Wine from Another Galaxy
9781787132719
\$45.00 | Hardcover



Sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium.

13



THE WISDOM OF OLNEY

When the American wine and food writer Richard Olney described the events of 28th March 1991 as "a voyage never taken before and one which can never be repeated" in his venerable volume *Romanée-Conti*, he was partially right. Having been commissioned to write *THE* book on the world's most fabled wine, he led a panel of six luminaries tasting 45 vintages of Romanée-Conti, several of which were the last bottle in the domaine's cellars, which even the then co-directors Aubert de Villaine and Lalou Bize Leroy had never tried. (The other guests included Sotheby's Serena Sutcliffe, Christie's Michael Broadbent, and wine critic Michael Bettane). The bottles, which had matured in ideal conditions in the domaine's Vosne-Romanée cellar and had never suffered the trauma of long-distance transportation, were served in flights descending from the 1880s to the oldest – 1915. Descriptions of those Romanée-Contis published in Olney's book read as close to vinous nirvana as it's possible to get without divine intervention. But, as I say, he was only partially right about the voyage never being repeated, because on April 4th 2022 Aubert De Villaine, assisted by the filmmakers Franck Ribière and Véroane Prédiani, organised a similar event for an update of the book. Even if by necessity it was centred around the past 25 vintages of Romanée-Conti.

I never met Richard Olney, whose life was toasted with Jeroboams of Domaine de la Romanée-Conti La Tache by friends and family at a wake at his Provencal home in 1999, but his influence infuses my love of wine and food. Besides Romanée-Conti he also wrote the definitive book about Yquem – widely considered the planet's greatest sweet wine – as well as *The French Menu Cookbook* and *Time Life's* cookery series (on which he was a consultant), a benchmark of many chef's education. But, for me, it was his indirect influence through two protégés that most informed my own way of thinking: Simon Hopkinson, whose *Week in Week Out* helped teach me how to cook, and Kermit Lynch, whose adventures on the Wine Route made me think about wine from a fresh perspective, and inspired me to leave behind a job as a record company A&R man for a new métier as a writer, importer and restaurateur. I partially related to Olney and Lynch's love of wine as drinkers – not academics – and their never less than joyful celebration of long-aged traditional styles.

Although Lynch – an influential importer responsible for popularising numerous French artisanal grates in the States – had never been Domaine de la Romanée-Conti's agent, he'd long worked with his good friend



Foolproof Veggie Air Fryer

60 Simple and Speedy Vegetarian Dishes

Louise Kenney

December 2024 | Hardcover | CKB081000
 \$20.99 | 9781837832163
 144 Pages | 6¼ x 8¼ in
 Full-color photography throughout

Discover everything you need to know about cooking in an air fryer, with 60 veggie-friendly recipes and clear, step-by-step instructions.

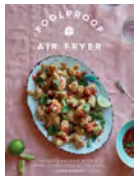
Air frying is a miraculous cooking method: you get all the satisfaction of fried food, without the mess, it's versatile (as well as 'frying', you can bake, roast, steam and more), and it makes simple and satisfying dishes in minimal time. With soups, pastries, noodles and more – *Foolproof Veggie Air Fryer* includes a huge variety of quick and easy dishes that make the most of this must-have kitchen appliance.

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

Louise Kenney trained as a chef at Ballymaloe Cookery School then ran her catering business for 10 years. She is now a food stylist, home economist and recipe writer and she is the author of *Dinner's in the Bag* and *Foolproof Air Fryer*.

- 9.7 million Americans identify as vegetarian and about 1 million do not eat any animal products
- Annual sales figures from Lakeland show sales of air fryers were up 1,175% on last year
- Air fryers are quicker, use less fat to fry and so have a health benefit, and use less energy to operate. They are also portable so renters can take them with them

[View on Edelweiss](#)



Foolproof Air Fryer
 9781787139671
 \$20.99 | Hardcover



Foolproof Veggie One-Pot
 9781787138360
 \$20.99 | Hardcover

SPINACH AND FETA BOREK ^{VE}

5 sheets of filo pastry
 160g baby leaf spinach
 1 medium egg
 50g mascarpone
 200g feta cheese
 50g butter, melted
 1 tsp sesame seeds
 Salt and freshly ground black pepper

I first tasted one these in one of our local cafes. They were made into long cigar shapes and my step-daughter and I couldn't get enough of them! I've made this recipe for her. Here I've made them into parcels so you can fit more in the air fryer. These can be made ahead and enjoyed at room temperature.

Cut the filo sheets in half, giving you 10 squares roughly 20 x 20cm. It doesn't matter if yours are slightly larger. Cover with a damp cloth to prevent them from drying out.

Put the spinach into a large bowl and cover with boiling water. Leave for 5 minutes to wilt then drain, squeeze out any excess liquid and chop roughly.

Whisk the egg with the mascarpone and feta cheese. Season with a little salt and lots of freshly ground black pepper. Mix in the chopped spinach.

Take two sheets of filo pastry (cover the rest with the damp tea towel) and brush one with melted butter. Stack the other on top and brush this with more melted butter.

Dollop 2 tbsp of the feta mixture into the centre of the bottom third of the filo pastry then fold the pastry up and over the mixture. Tuck both sides in and roll the pastry up, enclosing the filling to make a rectangular parcel shape. Brush with more melted butter and sprinkle over some sesame seeds.

Repeat this process with the remaining pastry and filling to make 5 parcels.

Preheat the air fryer to 180C.

Bake the Borek parcels, spaced apart and seam side down on a piece of perforated parchment paper, for 20 minutes. Leave for 10 minutes to cool before tucking in.

Serves 5
 Prep 25 mins
 Cook 20 mins



ROASTED PEPPER SOUP ^{VE}

4 bell peppers, a mixture of colours if you like
 1 red onion, thickly sliced
 300g cherry tomatoes
 2 cloves of garlic, thickly sliced
 4 tbsp extra virgin olive oil
 400-600ml hot vegetable stock
 1 1/2 tbsp pomegranate molasses or balsamic vinegar
 Salt and freshly ground black pepper
 A few chives, finely chopped

Developing this recipe was a revelation - it was so easy and delicious - I really hope you give it a go. It can be served chilled as well as hot so a useful recipe to make from the summer through to the autumn. You can use single colour peppers or mix it up with a combination of red, yellow, orange and green. All taste delicious but mixing it up will give you a variety of colours.

Preheat the air fryer to 180C

Cut the peppers in half and remove the seeds, stalk and white parts. Place the onions, garlic and cherry tomatoes directly onto the bottom of the air fryer basket then place the peppers, skin side up on top. This will ensure the skins blister and the garlic and onions are protected from the harsh heat. Drizzle over 1 tbsp olive oil then air fry for 25 minutes. If you're using an oven-style air fryer, tip everything into a baking tin or cake barrel which fits your air fryer.

Transfer everything to a large bowl, make up the hot vegetable stock and pour 400ml of this into the bowl along with the remaining olive oil and pomegranate molasses. Season well with salt and black pepper and blitz with a stick blender. Add more hot stock if you prefer a thinner soup consistency.

Chill for an hour if you plan to eat this cold.

Serves 4
 Prep 5 mins
 Cook 25 mins





Foolproof Microwave

60 Essential Recipes to Make the Most of Your Microwave

Amy Stephenson

December 2024 | Hardcover | CKB057000
 \$20.99 | 9781837832309
 144 Pages | 6¼ x 8¼ in
 Full-color photography throughout

Foolproof Microwave offers 60 innovative recipes to transform work lunches and student dinners

Microwaves are a staple piece of kitchen kit at work, home, and college. Better yet, they're reliable, efficient, and cheap to run, meaning that you can have lunch sorted in minutes. With 60 delicious, easy recipes, and all the tips and tricks you need to get the most out of this humble appliance, *Foolproof Microwave* is here to save your sad lunches and transform meals on-the-go.

From breakfast mug muffins to noodle soups and even brownies, cookies and cakes, *Foolproof Microwave* delivers 60 mouth-watering recipes you won't believe were cooked in a microwave.

Amy Stephenson is a food stylist and recipe developer based in London. Her styling work has been featured in British press including the *Guardian*, *Olive* and *DeliciousMagazine* amongst others and she regularly works with popular brands.

- More than 90% of US households own a microwave
- With energy costs soaring, microwaves are sparking increasing interest for their ability to cook food efficiently – and cheaply. The average annual cost of using a microwave comes out at under \$20
- Microwaves are easy to clean and it's almost impossible to make a mistake when cooking with them, making this the perfect gift for students

[View on Edelweiss](#)



CARAMELISED WHITE CHOCOLATE BROWNIES

125g unsalted butter
 100g golden caster sugar
 1 tsp vanilla bean paste
 60g cocoa powder
 2 medium eggs
 50g plain flour
 100g caramelised white chocolate, roughly chopped
 50g pecans, roughly chopped

Put the butter in a microwave safe rectangular dish (ours was 20cm x 16cm) and heat for 1 minute, stirring halfway.

Tip the melted butter into a bowl and brush what is left in the rectangular dish around the bottom and sides so it's fully coated.

Add the sugar, vanilla and cocoa powder to the bowl and whisk together. Add the eggs one by one, whisking fully to incorporate each one then fold in the flour. Stir in the chocolate and the pecans and scrape the mixture into the buttered dish.

Cook for 4-5 minutes, until the centre is just set. Leave to stand for at least 15 minutes before cutting into six squares. Sprinkle with sugar and brulée them just before you serve.

Makes 6
 -
 Prep 5 mins
 -
 Cook 6 mins

Dessert
 140

COD AND PRAWN RISOTTO

1 onion, finely chopped
 2 garlic cloves, finely chopped
 1 fennel bulb, finely chopped
 1 tbsp olive oil
 375g risotto rice
 600ml fish or vegetable stock, hot
 Approx. 260g cod, cut into 8 chunks
 160g raw king prawns
 100g frozen peas
 ½ bunch tarragon, leaves roughly chopped
 ½ bunch dill, roughly chopped
 ½ lemon, cut into wedges

Put the onion, garlic, fennel, olive oil and some salt in a large microwave safe bowl and cook for 8 minutes, stirring twice.

Add the rice, some seasoning and ½ of the stock, stirring well then cover and cook for 8 minutes.

Pour in another ½ of the stock, stir and cook for 3 minutes.

Add the remaining stock, stir and cook for a further 3 minutes until al dente and creamy.

Add the cod, prawns and peas and cook for 2 minutes.

Stir in the chopped herbs and serve with lemon wedges for squeezing over.

Serves 2
 -
 Prep 5 mins
 -
 Cook 24 mins

Fish
 67



Chinese Made Easy

Simple, Modern Recipes for Every Day

Kwoklyn Wan

January 2025 | Hardcover | CKB017000
 \$32.50 | 9781787139107
 224 Pages | 7½ x 9¼ in
 Full-color photography

Dive into Chinese cooking with this delicious collection of more than 70 authentic, easy-to-follow recipes.

With clear, uncomplicated instructions and accessible, grocery-store-friendly swaps for traditional Chinese ingredients, *Chinese Made Easy* demystifies the process of cooking flavorful Chinese dishes at home.

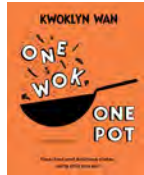
Discover just how easy it is to recreate your favorite dishes at home, with *Chinese Made Easy*.

Kwoklyn Wan is a professional chef, restaurateur and Kung Fu instructor. He frequently teaches and demos Chinese cooking. Kwoklyn is the brother of television celebrity Gok Wan, and the two brothers grew up working in their family's Cantonese restaurant in the Midlands, UK. He is the author of *The Chinese Takeout Cookbook* (2019), *The Veggie Chinese Takeout Cookbook* (2020), *Chinese Takeout in 5* (2021) and *10-Minute Chinese Takeout* (2022), and presents his own show on Amazon Prime UK, *Kwoklyn's Chinese Takeaway Kitchen*.

- Kwoklyn's previous books have sold over 100,000 copies in the English language
- Simple, easy-to-follow recipes with an emphasis on flavor
- Grocery-store swaps for hard-to-find authentic ingredients



[View on Edelweiss](#)



One Wok, One Pot
 9781787139084
 \$22.99 | Hardcover



The Complete Chinese
 Takeout Cookbook
 9781787137394
 \$35.00 | Hardcover



Design & Craft



Woven

Make Your Own Accessories from Raffia, Rope and Cane

Tabara N'Diaye

August 2024 | Paperback - with flaps | CRA040000
\$24.99 | 9781837831906
144 Pages | 7¼ x 9¼ in
Full-color photography throughout

Learn how to create modern handwoven accessories using traditional techniques with *Woven*.

Tabara N'Diaye will teach you how to apply traditional basket-weaving techniques to create modern accessories to elevate your style. With a collection of 15 projects, including earrings, basket bags, summer hats and more, bring textures, patterns, and colors into your outfits.

Featuring common materials for weaving such as raffia and cane to the more unusual like plastic bags and scrap fabric, discover how to use different resources and techniques through clear instructions accompanied by beautiful lifestyle photography and illustrations throughout.

Whether you've made baskets before or you're a complete beginner, *Woven* will show you how to use basket-making skills in new ways.

Tabara N'Diaye is the co-founder of La Basketry, a homewares brand offering baskets and accessories designed with a group of female artisans in her native Senegal. Her range of products has been featured in the likes of the *Telegraph*, *The Sunday Times*, *Living Etc*, and *House & Garden*.

- Raffia and basket bags are all over the catwalks, from Dior to Loewe
- Tabara is a basket weaving expert and is well connected with other craft influencers
- Her basket weaving Domestika course has 3000 students enrolled internationally



[View on Edelweiss](#)



9 781837 831906



Baskets
9781787132702
\$19.99 | Paperback



Homemade Beauty

A Modern Guide to Making Soaps, Shampoo Bars & Skincare Essentials

Marta Tarallo

August 2024 | Hardcover | CRA064000
\$23.99 | 9781837832392
144 Pages | 6¼ x 8¼ in
Full-color photography throughout

This book is a modern guide that will help you simplify your beauty regime. Discover how to create your own sustainable, natural products to use every day.

Homemade Beauty will help demystify your skin type and show you how to combat bathroom plastic and minimizing your routine, through 13 projects including soaps, bodycare, skincare, and haircare products.

This beautiful and inspiring lifestyle guide will encourage you to green up your bathroom with all natural ingredients that are kinder to both the planet and your skin.

By Hand: Natural Homemade is for those who want to be less wasteful, more sustainable and take control of their beauty regime.

Marta Tarallo is a soap maker and the creative mind behind [Bottega Zero Waste](#). Marta's mission is to empower people with the tools to transition to a zero-waste lifestyle, with a specific focus on beauty and personal care.

- Sustainability is creeping into all aspects of our lives. The beauty industry is one of the biggest polluters, littering our oceans with used plastic bottles and containers
- There is growing movement of people looking for cleaner and greener way to beautify
- Marta Tarrallo has a soap making course on [Domestika](#)

[View on Edelweiss](#)



9 781837 832392

shea butter deodorant and antiperspirant

Difficulty level: Beginner
Recipe makes: 50g (1.76oz)
Shelf life: 6 months

Natural deodorant was one of the first products I made after going zero waste. This recipe is very quick and satisfying and you will only need five ingredients: shea butter, coconut oil, arrowroot powder, essential oils and bicarbonate of soda (baking soda). A great thing about this deodorant is that it does not require any wax – shea butter gives the right stickiness you want in a deodorant, but without the tackiness of a wax. This also means it will still remain hard even during the summer at fairly high temperatures, because it calls for only a little coconut oil while the shea butter has a high melting point of 33° to 58°C (89° to 100°F). The starch component will help absorb moisture so this deodorant will easily be effective for as long as eight hours.



34 Body care



tools and equipment

In this section I explain what tools you will need to get started, don't worry you will not require much specialized equipment and you can probably buy most of the items already in your kitchen – although it's important to have a set of dedicated items for making your cosmetics and never use them for food purposes afterwards. Focus on tools that are durable and reusable, most of this equipment is available in your local supermarket, from online stores like Amazon or through online cosmetic stores – see pages 172–175 for a list of suppliers.

I like to categorize tools by their main function; this way you will notice that you can use the same tools across similar projects.

Hygiene and safety: Reusable rubber gloves, mask/respirator, reusable goggles

Although this varies depending on which recipe you are working on, it is good manufacturing practice to wear a pair of rubber gloves when handling cosmetic ingredients. This not only protects your hands but also prevents you from contaminating the finished result. Tight-fitting reusable rubber gloves are best and can be cleaned – disposable ones break easily. For making soap or shampoo bars a mask or respirator will also be required to protect you from the fumes when preparing the lye solution and from the Sodium cocoyl sebacate powder, which is very fine and unpleasant to breathe in. For soap making you will also need a pair of reusable goggles to protect your eyes when handling lye and raw soap, it is important that they also cover your eyes from the side.

22 Ingredients

Tips

Although most recipes call for completely natural ingredients, many of which are also edible, I advise you to dedicate a set of equipment just for your cosmetic-making experiments.

Glass pipettes can be cleaned in the dishwasher by popping them upright on the spikes that support the plates.

Technically you could weigh all the oils in the same heat-safe container you will use to make the rest of the recipe later, but if you add a wrong amount of an oil you cannot reverse the action and you could end up with wrong quantities.

Each soap-making ingredient, whether it is liquid or solid, is always measured in weight and not by volume. This is because different oils might have very different weights even if they are of the same volume. For example, castor oil is very heavy and thick liquid that will weigh much more than the same volume of sweet almond oil. Soap making is truly a precision game!





Dopamine Dressmaking

15 Sewing Patterns for Every Season

Brogan Sommerville

September 2024 | Hardcover | CRA035000
 \$39.99 | 9781837831401
 192 Pages | 7¼ x 10 in
 Full-color photography and illustrations throughout

Embrace your feminine style with a collection of 15 dresses and tops.

Learn how to approach patterns with confidence and adjust them to suit your style. Using simple shapes and in Brogan's signature style, this book features a playful and classic collection of beginner-friendly projects in US sizes 2–18 from a pattern-less dress to shirred summer dress, helping you to build on your skills before you tackle the more challenging projects in this book such as the bib dress and party dress.

Each PDF pattern includes practical how-to steps, covering all the core skills you need to tackle the projects in this book. Brogan's down-to-earth approach takes the fear out of dressmaking as she gently guides you through the techniques. No matter if you are short on time or new to sewing, this book will show you how to make dresses you love that you will never want to stop wearing.

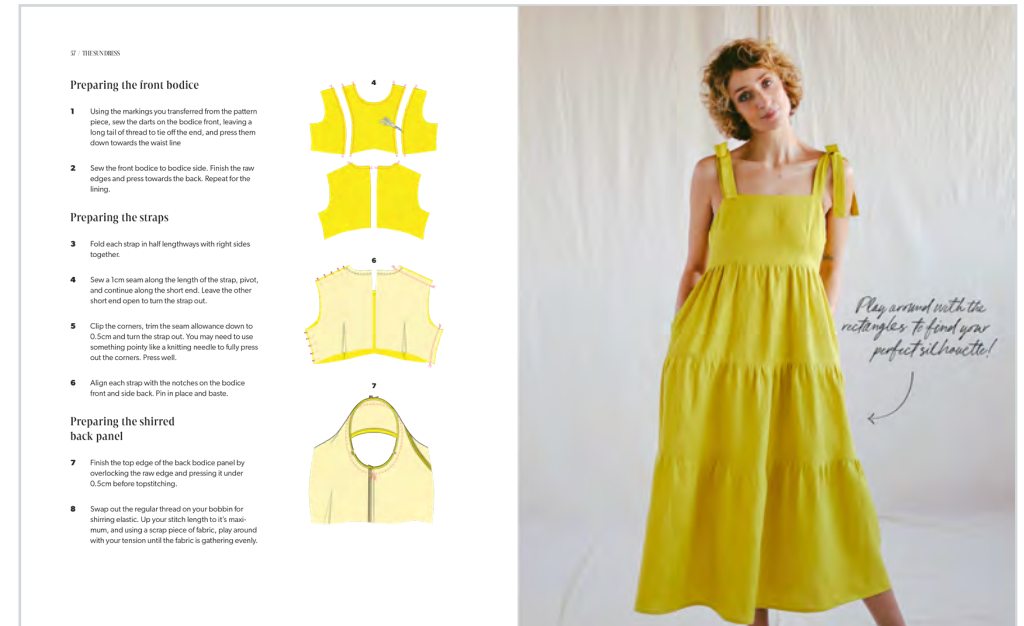
Brogan Sommerville is a sewer, fashion-lover and Great British Sewing Bee finalist originally from Edinburgh now based in Leicestershire, UK. She creates content to inspire a new generation of stylish sewers alongside sharing lifestyle content.

- Brogan was a finalist on series 8 of *The Great British Sewing Bee*, known for her playful style
- #dopaminedressing has over 200 million views on TikTok
- Pinterest predicts that 'fashion will be filled with lace, tulle, ruffles and shimmer [...], based on rising searches from Gen Z and Millennials'

[View on Edelweiss](#)



9 781837 831401





Green Christmas

Sustainable Celebrations That Won't Cost the Earth

Jen Chillingworth

September 2024 | Hardcover | CRA034000
\$26.99 | 9781837832736
144 Pages | 7¼ x 9¼ in
Full-color photography throughout

***Green Christmas* is a gentle guide to celebrating the festive season naturally and sustainably.**

Featuring 30 projects, this practical, illustrated book showcases simple changes you can make for a greener holiday. Jen offers achievable advice on how to sustainably shop for the season, forage for your own wreath and create beautiful handmade gifts. Complete with stunning lifestyle photography for inspiration, *Green Christmas* is packed with original ideas to make your celebrations merrier and more meaningful.

With clear step-by-step instructions, planet-friendly buying guides and helpful swapping suggestions, this book will be your ultimate guide to a mindful Christmas, with less waste and more joy.

Jen Chillingworth is a freelance writer and photographer. She writes regularly about slow and simple living, eating seasonally and green issues on her Substack. Her first book *Live Green* was published in 2019 by Quadrille publishing.

- There is a natural interest for people to celebrate Christmas in an eco-friendly way
- More than 100 million bags of waste go to landfills each Christmas. Christmas trees produce 250 tons of waste every year, and 4.2 million plates of turkey and trimmings are discarded
- This would mostly be compiled from reuse materials so should be a cheap addition to the list

[View on Edelweiss](#)



Winter Celebrations
9781837830664
\$29.99 | Hardcover

Gift wrapping

Every year I used to get a little downhearted at how much rubbish we created from gift giving. From the wrapping paper packaged in plastic, gift tags and sticky tape to the single-use plastic-coated gift bags, it all ultimately ended up in landfill. And it's the same for most households.

Now I wrap gifts with fabric using the Japanese technique, furoshiki. It's reusable, creates no waste and it's also far more pleasant spending an afternoon folding and tying than dealing with scissors, paper and tape.

I like to use pieces of cotton and linen fabric as the cloth is strong enough to support a little weight and as it's opaque, no one can see what's inside the parcel. Pieces of fabric cut from old clothing or bedlinen also work well or seek out vintage fabrics, dish towels and silk scarves for something a little bit different.



118 / SIMPLE CHRISTMAS

SIMPLE CHRISTMAS / 117

Simple Christmas

There are many ways we can live more sustainably at Christmas. We can buy a little less, choose recycled paper Christmas cards or send e-cards instead of printed ones, reduce our use of wrapping paper and tape, or adopt a 'no Secret Santa' policy in the workplace and give money to charity instead.

Living simply and sustainably over the holidays doesn't take away any of the joy of Christmas. If anything, it's a lot better, as the pressures of endless shopping are removed, you learn to appreciate what you have, and you can relax in a home that is calmer and kinder to your family and the environment.



118 / SIMPLE CHRISTMAS



Intarsia Knits

12 Colourful Knitwear Designs to Make Your Own

Anna Husemann

October 2024 | Paperback - with flaps | CRA015000
 \$23.99 | 9781837831517
 160 Pages | 7¼ x 9¼ in
 Full-color photography and illustrations throughout

Create 12 colorful, unique intarsia knitwear designs for every season.

Going beyond the knitting fundamentals, *Intarsia Knits* will equip you to create bold, multicolored designs and features 12 projects for garments and accessories.

Learn how to use collage to develop your designs, translate those motifs into textiles and bring your ideas to life using intarsia knitting. Anna takes you step by step through techniques such as reading color charts, intarsia twist and knitting in the round. Once you've mastered the basics, she shows you how to combine intarsia with other techniques, taking your knits to the next level.

Packed with stunning landscape photography showcasing where Anna gets her inspiration from, *Intarsia Knits* encourages you to get creative with your knitting!

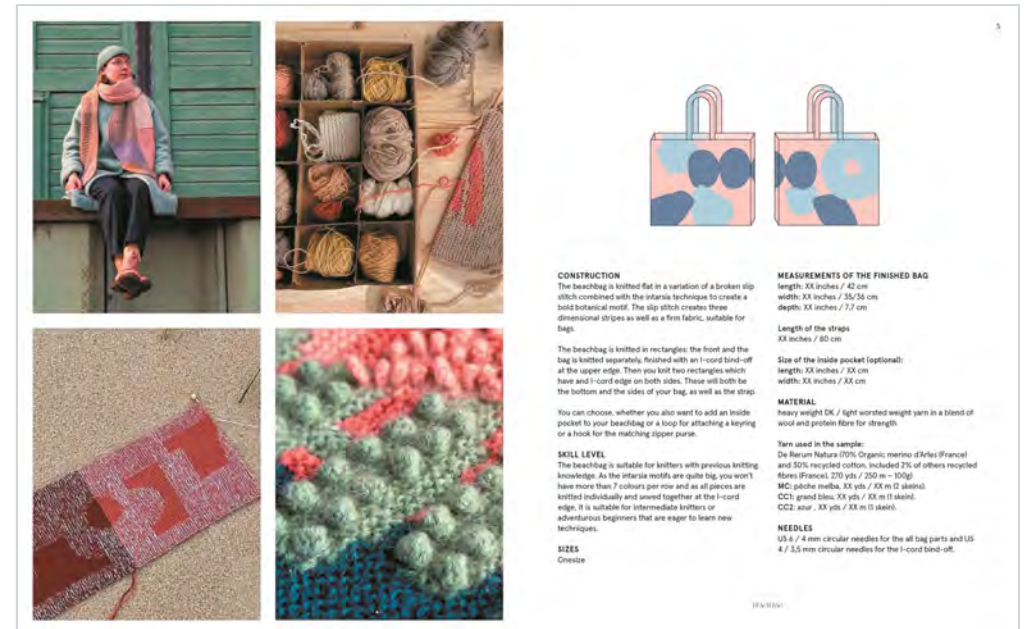
Anna Husemann is a textile designer from Hamburg, Germany, with a passion for colorful designs, abstract shapes and sustainable materials. Her knitting patterns have been featured in publications such as *Laine Magazine* and *Pom Pom Magazine*.

- Vogue declared an intarsia sweater the [‘ultimate winter investment’](#)
- The pandemic has resulted in a [new wave of knitters](#), with celebrities such as [Tom Daley](#) sharing their love for knitting
- Anna's [Domestika course](#) has 1800 international students, despite being filmed in German with subtitles

[View on Edelweiss](#)



Arctic Knits
 9781787139985
 \$24.99 | Paperback - with flaps





The Sewing Fix

Three Practical Pillars For a Sustainable Preloved Wardrobe

Annie Phillips

October 2024 | Paperback - with flaps | CRA035000
 \$29.99 | 9781837832286
 160 Pages | 7¼ x 9¼ in
 Full-color photography and illustrations throughout

The ability to sew is crucial in creating a more sustainable and circular fashion industry that prioritizes the planet and its resources.

The Sewing Fix will teach you how to create a more eco-friendly wardrobe, through expert advice and practical projects, learn how to repair and repurpose old clothes instead of purchasing new ones, reducing your reliance on fast fashion and the amount of textile waste that ends up in landfills.

Offering a modern approach to sustainable sewing for the home dressmaker and fashion lovers, this book tackles the three core repair techniques, including mending, upcycling and clever ways to use up fabric scraps. Then put your skills to the test through the 17 projects that will help you to create a long-lasting wardrobe. Annie Phillips will help you to discover how you can help promote a slower and more intentional approach to fashion.

Annie Phillips is a designer, creative, and seamstress, focused on sustainable dressing and up-cycling hacks. Crowned winner of BBC's *The Great British Sewing Bee* 2022, Annie radiated her unique personal style, expressing her love for pattern and color through vibrant designs.

- Projects include repairing topstitching, hiding stains, fixing common problems, turning old staples to new garments and top tips on using your scraps to make beautiful garments
- It's estimated that many of us wear only 20% of our wardrobe regularly
- Annie is also set to become a new presenter for the popular BBC TV show *The Repair Shop*

[View on Edelweiss](#)



9 781837 832286



Visible Mending
 9781837830732
 \$23.99 | Hardcover

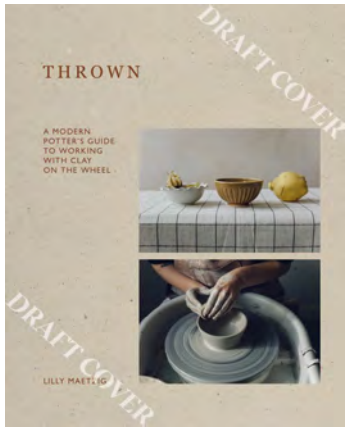


Zero Waste Patterns
 9781787139244
 \$32.50 | Paperback - with flaps



Creating





Thrown

A Modern Potter's Guide to Working with Clay on the Wheel

Lilly Maetzig

October 2024 | Hardcover | CRA028000
\$29.99 | 9781837831883
160 Pages | 7¼ x 9¼ in
Full-color photography throughout

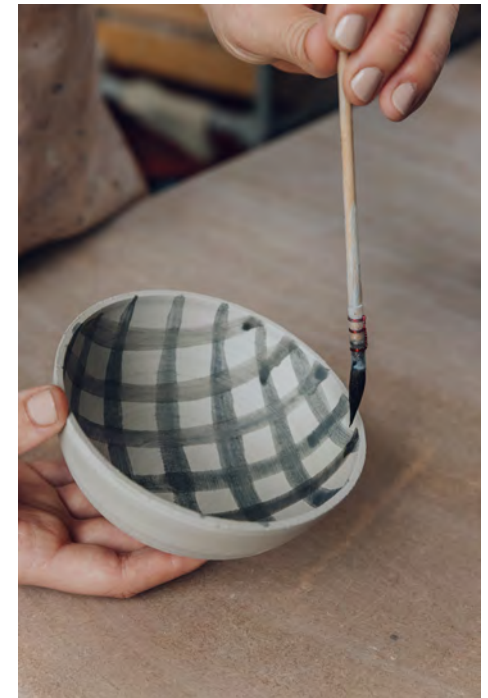
Thrown is a beginner's guide to making ceramics using a pottery wheel.

Beginning with the basics, this book will teach you how to create a collection of 20 stylish homewares from construction to completion with a professional finish including decoration, glazing and firing techniques. From dinner plates, pasta bowls, coffee mugs to decorative vases, a rippled lampshade and more, each project is minimal in design but with thoughtful details, making it the ideal for first time crafters.

Packed with stunning lifestyle photography and clear step-by-step instructions to inspire your handmade journey, *Thrown* is the ultimate modern guide to this addictive, tactile craft.

Lilly Maetzig is the maker behind Mae Ceramics. Originally from Christchurch, New Zealand, Lilly has always had a keen interest in pottery. After graduating, she discovered a love for working on the wheel and now she makes ceramics to sell and offers workshops from her studio. Her first book *Handbuilt* was published in 2023.

- A practical, beginner's guide that will show you how to throw 20 ceramic homewares
- Lilly Maetzig has a course with Domestika on creating your first ceramic vessel
- Community projects have meant it is easier to find a kiln than ever before



[View on Edelweiss](#)



Handbuilt
9781787139176
\$29.99 | Hardcover



New Scottish Style

Inspirational Interiors from Stunning Spaces in Scotland

Banjo Beale

October 2024 | Hardcover | ARC007000
\$45.00 | 9781837831999
272 Pages | 8½ x 11¼ in
Full-color photography throughout

***New Scottish Style* is a collation of spaces that represent a rejuvenated Scottish vernacular that has emerged over the past twenty years.**

Something is happening in Scotland – a new confidence – and inspirational voices are redefining what a 'Scottish style' really is. Banjo Beale and photographer Alex Baxter see this manifesting in homes and public spaces alike. Spanning the breadth of Scotland, they have picked places that tell a story, highlight sustainable design, or represent a considered style that can be recreated anywhere. Including over twenty different spaces, from a masterfully restored Scottish castle to a derelict World War II airfield control tower in the Scottish Highlands, *New Scottish Style* is a celebration of clever and contemporary design.

Banjo Beale is an interior designer and broadcaster. He is the winner of BBC *Interior Design Masters*, co-host of *Scotland's Home of the Year*, and author of *Wild Isle Style*. His debut solo show for the BBC, *Designing the Hebrides*, garnered a worldwide audience with a second series on the way. Australian by birth and Scottish by choice, Banjo bases his design practice from the Isle of Mull and works across the UK and beyond.

Alex Baxter is an international photographer and designer based in Scotland. Alex's work can be found in *Monocle*, *The Times*, *Elle Decoration*, *The World of Interiors*, *Dezeen* and many others.

- A unique look at Scottish design in a fully illustrated format with high production values
- Banjo has 107k followers on instagram and his own TV series *Designing the Hebrides* as well as presenting *Scotland's Home of the Year*



[View on Edelweiss](#)



Wild Isle Style
9781837830435
\$35.00 | Hardcover



Gift & Wellbeing



Rainy Day Paris

A Practical Guide: 100 Places to Keep Dry

Wendy Lyn

August 2024 | Paperback | TRV009050
\$20.99 | 9781837832057
128 Pages | 5¼ x 7¼ in
Full-color photography throughout

Cozy cafés, vibrant restaurants, world-class galleries and everything in between – Paris is full of incredible things to do, whatever the weather.

From iconic institutions to local, under-the-radar spots, *Rainy Day Paris* is the essential guide to 100 of the best things to do in the city when it's raining (which is a lot of the time).

Whether you're looking for delicious places to eat, inspiring museums to explore or bars serving up creative cocktails, this handy book has it covered.

Wendy Lyn is a Paris-based writer, producer and restaurant-hospitality consultant in the food and travel industry. She's been featured in the likes of *The New York Times*, *Forbes Magazine*, *Condé Nast Traveler* and *The Sunday Times*, amongst others. You'll find her at her popular Instagram account @parisismykitchen.

- Publishing in time for the Paris Olympics, which are expected to attract 15 million spectators
- Written by a local expert
- The 'City of Lights' brings in over 30 million tourists a year
- Paris is renowned for its amazing restaurants, architecture, museums and romantic atmosphere which are highlighted and celebrated in this guide

[View on Edelweiss](#)



Rainy Day Edinburgh
9781837830688
\$18.00 | Paperback - with flaps



Rainy Day London
9781787138957
\$18.00 | Paperback

Gramme Café

This rewarding converted warehouse restaurant was made for theatrical lunches and dinner – in a previous life it was used as a props and costume store. From the double-height ceiling to the pillars, blackboards and dangly light fittings, Timberyard is pared-back, yet puts you at ease with a wood-burner and wool blankets, and staff who know exactly how to make you feel that you're not just here to make up the numbers. So they'll encourage you to relax and graze with a bite and beverage before settling in for the main event (a grand four-course lunch or seven-course tasting menu with paired wines). Sipping a cider or French wine, you'll move onto dishes that focus on one chief ingredient (pheasant, scallop, turbot, delicate pumpkin, for instance), but marry the fine arts of pickling and foraging with curing and smoking. A moody dish like Smoked Eel, King Cabbage and Quince says it all.

86 rue des Archives
timberyard.co
@grammeparis3

Parcelles Bistrot

This gorgeous speciality coffee shop sheds light on the past of one of the Old Town's most colourful streets. The building first opened in 1896, back in the days of horse-drawn carts and gas lamps, and though the coffee baristas took tenant-ship of the address in 2015 the essence is still very much of nostalgia – it was once an old sweetshop and the stone walls, windlasses for the shutters and stone-tiled floor are imbued with memories and as authentic as they come. From the bespoke 150-year-old reclaimed wooden counter, you'll pick a window bench seat with a Fair Trade espresso and peanut butter cookie or gluten-free carrot cake, then sit back to watch the city rush past you, with collars upturned and umbrellas blown inside-out. To delve deeper into The Milkman story, pop across the cobblestones to the top of the street to the sibling coffeehouse at number 52.

13 Rue Chapon
themilkman.coffee
@parcelles_paris



Parcelles Bistrot

16 Central: Cafés & restaurants

Tapisserie

Like tumbling down the rabbit hole or stepping through the wardrobe, this West End flower shop was conceived as a kind of indoor neighbourhood garden and flower cabinet to showcase its owners' love of floral artistry. Indeed, it's hard to walk down William Street and not spot it, as its one-of-a-kind flower bouquets fall out of the front door, almost taking over the pavement. Inside, it's just as wild and chaotic and there are flowers, posies and greens for any occasion, and even if you don't actually need a flamboyant preserved flower wreath or orchid planter the shop sells a fine line in soy wax candles with scents that, apparently, bring the blossom-scented streets of the Old and New Towns and The Meadows to life.

16 Av. de la Motte-Picquet
regueflowers.co.uk
@tapisserie_potisserie



78 West: Shops



The Cat Year

Cats, Magic, Nature and Spells

Alison Davies

September 2024 | Hardcover | PET003000
\$21.99 | 9781837831371
144 Pages | 5¼ x 7¼ in
Full-color illustrations throughout

Cats and magic go hand-in-hand (or should that be paw-in-paw?). From witches' familiars to good luck charms, to divine symbols and bringers of wealth and success, superstitions about the cat have followed our feline friends the world over.

This gorgeous, funny, cat-themed follow on from the Year series will combine cat mythology and superstitions from around the world with a new cat breed to learn about every month (because who actually knows what breed their cat is?). Plus, discover feline fun in the form of games, tips and tricks to strengthen your bond with your cat, a cat-inspired yoga pose, spells, facts and more.

Light-hearted and accessible, and in a gorgeous mystical package, this book will be the perfect gift for every cat owner who – like the ancient Egyptians – worships our feline friends!

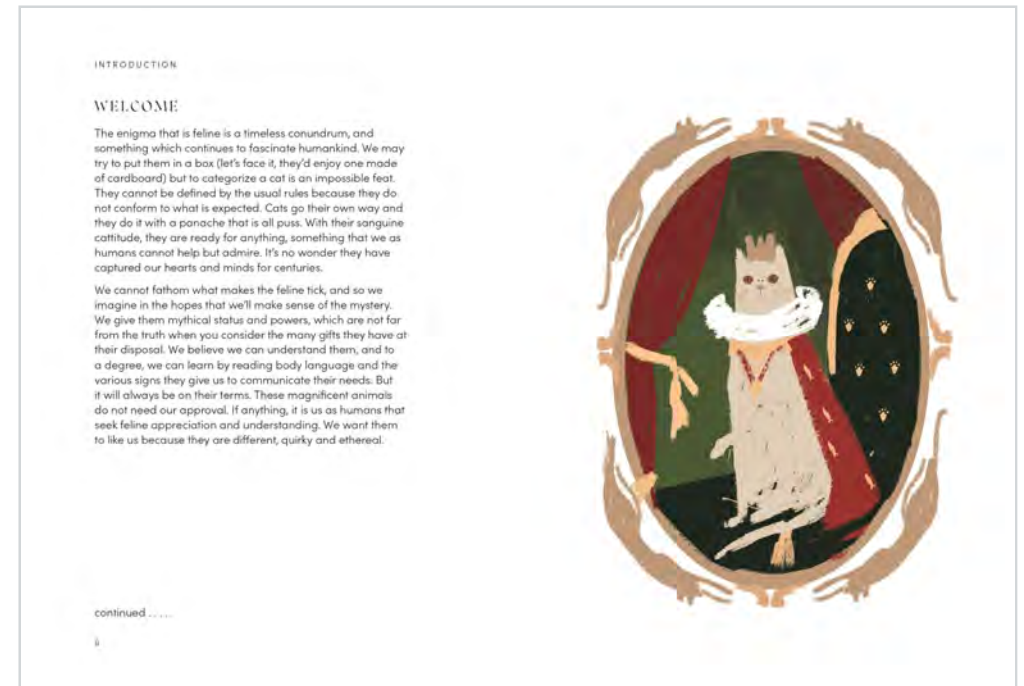
Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the UK. Alison writes for a wide selection of magazines.

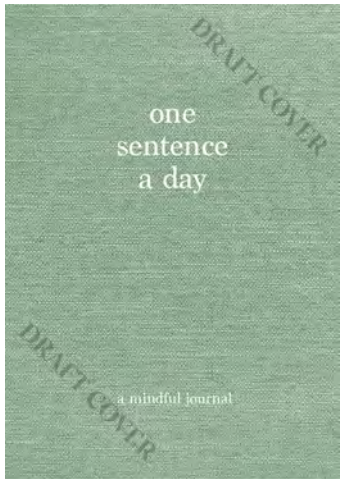
- The perfect gift for cat lovers everywhere
- A beautiful, cat-themed follow-on to *The Mystical Year*
- Packed with exercises, rituals, cat-themed yoga poses and more

[View on Edelweiss](#)



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One Sentence a Day

A Mindful Journal

Quadrille

September 2024 | Hardcover | SEL045000
\$22.99 | 9781837832156
240 Pages | 5¼ x 8¼ in
Full-color illustrations throughout

The beautiful new journal to keep note of memories, thoughts, and reflections – in just one sentence a day.

- 365 entries to capture highlights and lows over the year
- Featuring journaling prompts and affirmations in this handy, pocket-sized notebook
- Get inspired by seasonal refreshes
- A modern and sophisticated journal that will instantly become a keepsake
- Improve self-care and mindfulness as you keep a note of special memories

Whether you journal in the morning or evening, it will only take a couple of minutes to capture each day. Finding the most meaningful moment of each day and jotting it down; whether it's a conversation, a lyric, a line from a book or even an image, will help you build a bank full of memories which you can rediscover for years to come.

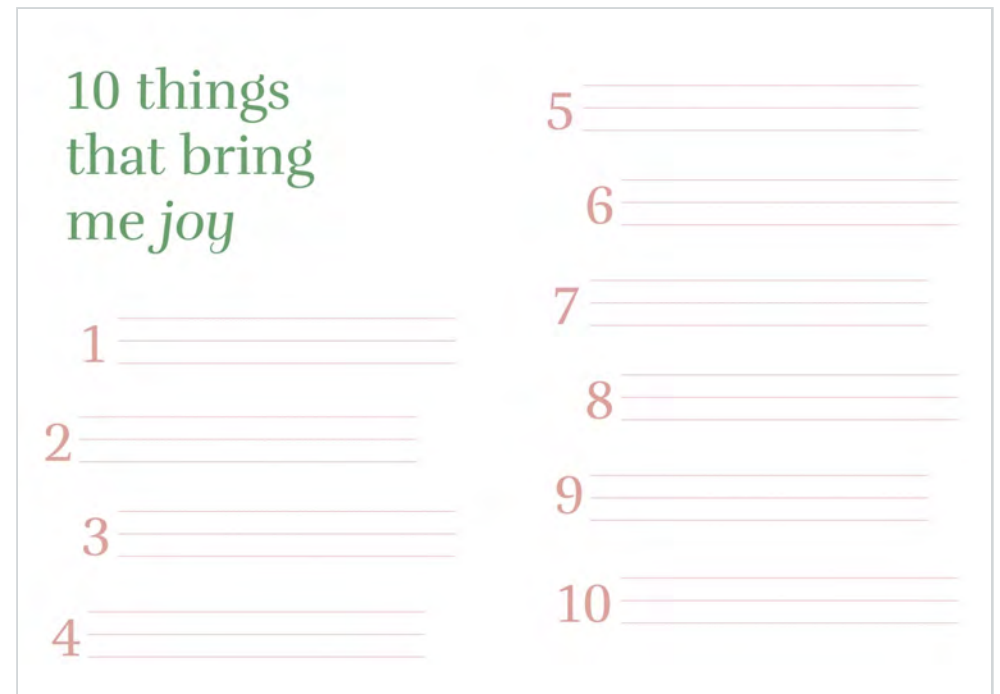
Conceived and edited by **Quadrille**

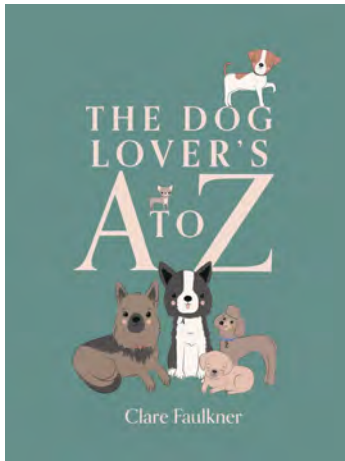
- Journaling is proven to boost wellbeing, increase mindfulness and promote happiness
- A beautiful, stylish new notebook to journal the highs and lows over the course of a year
- Journaling prompts featured throughout – this modern book is set to become an instant keepsake

[View on Edelweiss](#)



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The Dog Lover's A to Z

Clare Faulkner

October 2024 | Hardcover | PET004000
\$21.99 | 9781837832071
144 Pages | 5¼ x 7¼ in
Full-color illustrations throughout

Do you know the difference between a blep and a boop? Or that dogs can detect a faint heat source from a distance away with just their cold noses?

Combining a mix of interesting pup trivia, pooch idiosyncrasies, and new playful language from social media, this A to Z is a pawsome celebration of the special, and often very funny, relationship between our favorite pets and their adoring humans.

From Afghans and Australian Shepherds all the way through to Yorkshire Terriers and Zoomies, *The Dog Lover's A to Z* mixes Clare Faulkner's adorable illustrations with funny, engaging written entries to create a charming guide that's the perfect gift for dog lovers everywhere.

Clare Faulkner is a graphic designer and the illustrator of the bestselling *The Little Book of Sloth Philosophy*. Clare has worked for a diverse range of clients with her company, Small Dots, and lives in London with her family and a mischievous Siamese cat, who is not at all interested in this book.

- Dogs are the most popular pet in the US, with 40% of households owning a dog
- Entries on key popular breeds including German Shepherds, French Bulldogs, Golden Retrievers, Poodles and Labradors

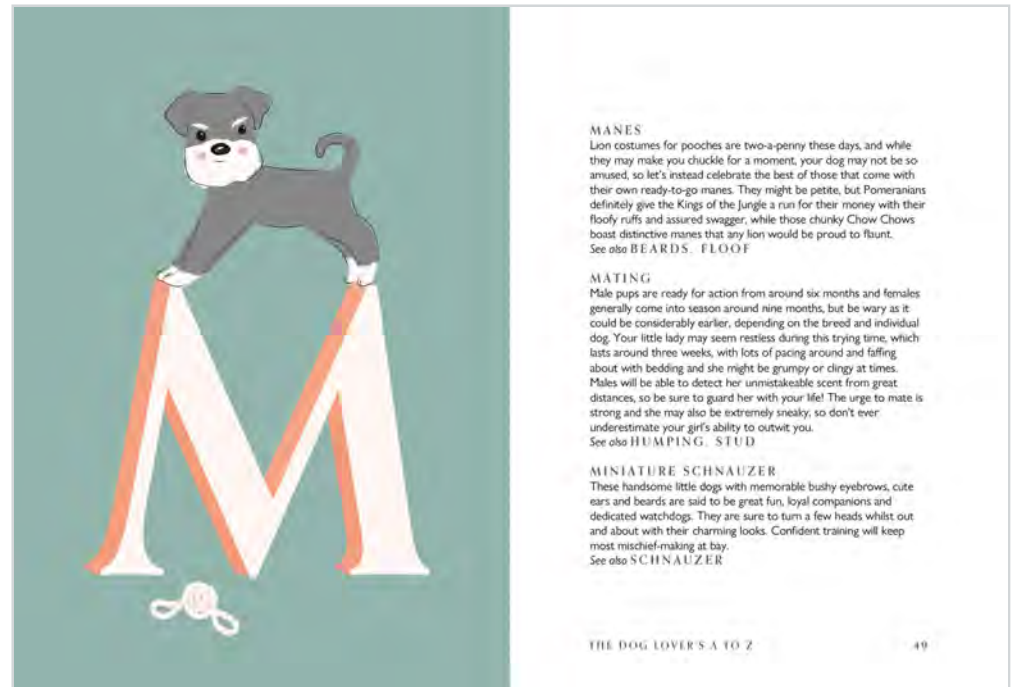
[View on Edelweiss](#)



9 781837 832071



The Cat Lover's A to Z
9781837831074
\$21.99 | Hardcover



MANES
Lion costumes for pooches are two-a-penny these days, and while they may make you chuckle for a moment, your dog may not be so amused, so let's instead celebrate the best of those that come with their own ready-to-go manes. They might be petite, but Pomeranians definitely give the Kings of the Jungle a run for their money with their fluffy ruffs and assured swagger, while those chunky Chow Chows boast distinctive manes that any lion would be proud to flaunt. See also **BEARDS**. **FLOOF**

MATING
Male pups are ready for action from around six months and females generally come into season around nine months, but be wary as it could be considerably earlier, depending on the breed and individual dog. Your little lady may seem restless during this trying time, which lasts around three weeks, with lots of pacing around and fiffing about with bedding and she might be grumpy or clingy at times. Males will be able to detect her unmistakable scent from great distances, so be sure to guard her with your life! The urge to mate is strong and she may also be extremely sneaky, so don't ever underestimate your girl's ability to outwit you. See also **HUMPING**. **STUD**

MINIATURE SCHNAUZER
These handsome little dogs with memorable bushy eyebrows, cute ears and beards are said to be great fun, loyal companions and dedicated watchdogs. They are sure to turn a few heads whilst out and about with their charming looks. Confident training will keep most mischief-making at bay. See also **SCHNAUZER**



SHIH TZU
Likely to have originated in Tibet, these cute and dinky companion dogs have big personalities and ridiculous amounts of floof. If you are able to be around for most of the day and have time for daily grooming sessions, these well-built pups are said to be a great choice for a first-timer but will appreciate some peace and quiet. Regular trips to the dog groomer will be needed to keep their long locks under control.

SHOES
Any dog or puppy owner will confirm our fluffy friends' fixation with our shoes. Human footwear smells gloriously of us and features lots of interesting scents from outside, so they are bound to attract the attention of our pooches. Shoes also make excellent and easily available toys for a canine looking for entertainment, so try swiftly offering an appealing trade and lavish them with praise for choosing the new option. Puppies may be relieving teething discomfort so make sure they have some good teething toys available and chewing on shoes could also be a sign of anxiety, so do consult your vet. It is generally agreed dogs really don't need their own shoes, unless they are injured or have specific needs as working dogs, so resist the lure of those cute doggy booties, which may even cause them discomfort. Don't worry, their paw pads are well adapted to cold weather. See also **MISCHIEF**. **TOYS**

SIBERIAN HUSKY
With their characterful upright ears and striking coats, these magnificent dogs will definitely get noticed. They are said to make intelligent companions and are skilled at sled-pulling should the op-paw-tunity ever arise. They need plenty of exercise and breeders advise they should remain on the lead, due to a tendency to run off. Although they are generally fairly quiet, they do enjoy a good howl as befits their wolf-like looks, and this may not be appreciated by the neighbours. Rather cutely, they like to snuggle their noses under their fluffy tails when having a snooze, which is affectionately known as the 'Siberian Swirl'.

SIGHING
Often thought to be an exclusively human peculiarity, the sigh is also, rather amusingly, sometimes heard emanating from our fuzzy pals. Just as for humans, it generally indicates an untroubled and contented mood while your canine is relaxing or snoozing, but it can also be a sign of boredom or unhappiness. Your cunning canine may also learn their dramatic sighs quickly get your attention, so try to ignore them if this is the case. Sighing accompanied by moans, groans or other noises, could be a health or anxiety issue, so as always, do pay attention to their body language.

SHIH TZU
An unfortunate victim of shoe trawling

SIBERIAN HUSKY
Contented sighs after a long day being a doggo



Be More Cat

Feline Wisdom for a Purr-fectly Happy Life

Alison Davies

October 2024 | Hardcover | OCC010000
\$12.99 | 9781837832644
144 Pages | 4¾ x 6¼ in
Two-color illustrations throughout

Embrace your inner cat with this light-hearted self-help book. From living in the moment, trusting your sixth-sense instincts, to taking cat naps and even going feral, this book will show you how to benefit by unleashing your innate cattitude.

Cats' ability to seize the day makes them excellent examples of how to make the most of every moment; whether it's playing an impromptu game of chase the sock, or an opportune swiping of a slice of roast chicken, our cats have it sorted. They're flexible but also prepared to tread their own path and they recognize the importance of play and rest in equal quantities.

Packed with practical tips and exercises, interspersed with folklore and fun facts about our kitty gurus, there's something for everyone. So stretch out, relax and learn the art of being more cat.

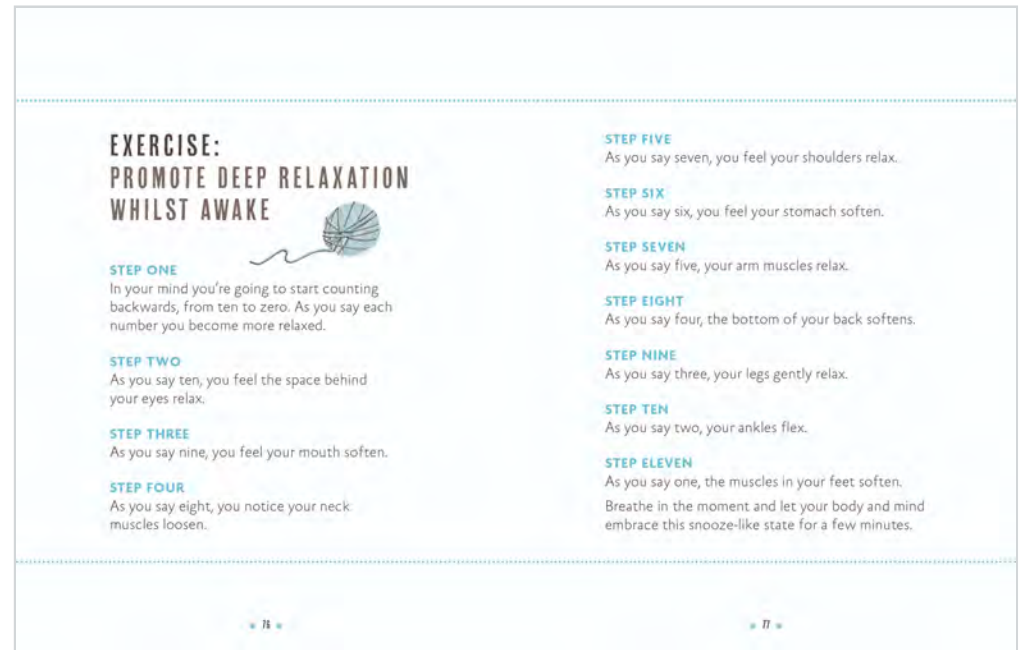
Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the UK. Alison writes for a wide selection of magazines.

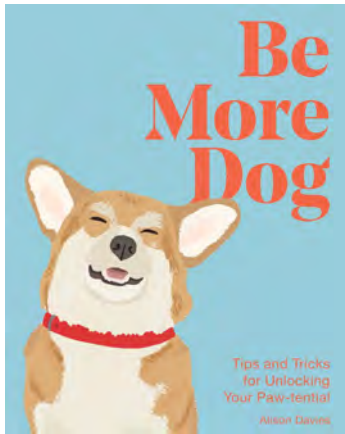
- A brilliant gift for the cat-lover in your life, full of heart-warming relaxation tips
- The author writes for a wide range of wellness and women's magazines and national newspapers where reviews of the book will be placed
- 46.5 million US households own a cat and cats remain a perennial publishing trend

[View on Edelweiss](#)



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Be More Dog

Tips and Tricks for Unlocking
Your Paw-tential

Alison Davies

October 2024 | Hardcover | PET004000
\$12.99 | 9781837832651
144 Pages | 4¼ x 6¼ in
Full color illustrations throughout

Embrace your inner canine and *Be More Dog!* From finding your wag to barking loudly and making friends, this book will show you how to say 'woof, woof, woof' to life.

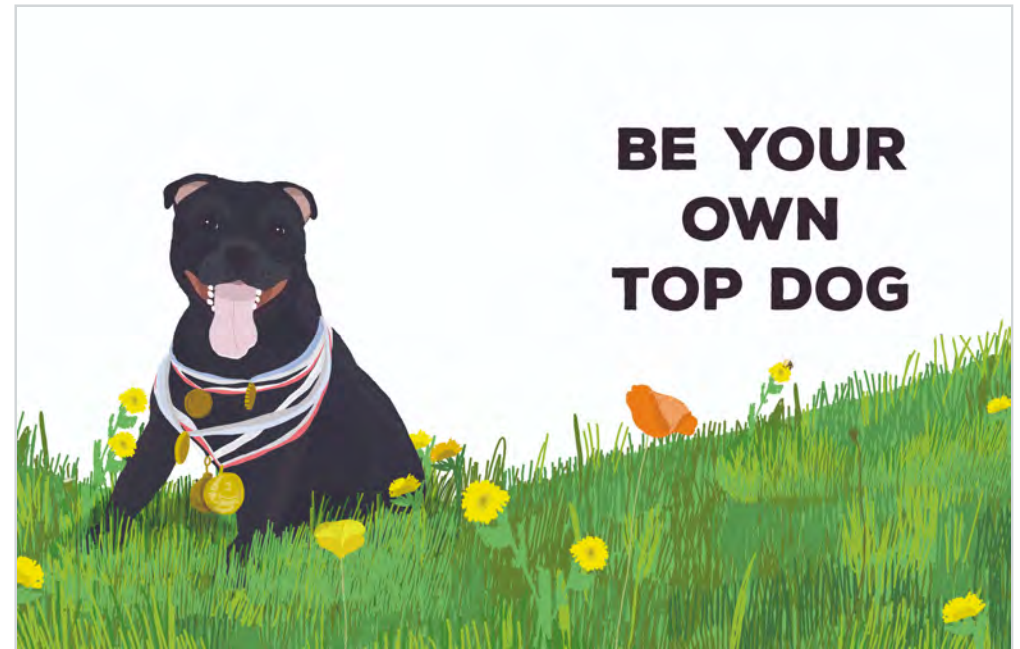
Whether it's a mad dash around the local park or sneaking an errant sausage off the BBQ, the world is a wagtastically wonderful place full of fun and treats if you're willing to open your heart. From Great Danes to Miniature Dachshunds, Poodles to Chihuahuas, there's no such thing as an underdog – every pup has something to offer!

Packed with practical tips and exercises, interspersed with folklore and fun facts about our loyal, loving companions, there's something for everyone. So, throw yourself a bone, use the power of the paw and learn the art of being more dog.

Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the UK. Alison writes for a wide selection of magazines.

- The perfect gift for the dog-lover in your life, full of heart-warming tips for happiness
- Following on from the best-selling *Be More Cat* (over 20k copies sold worldwide)
- There are an estimated 85 million pet dogs in the US

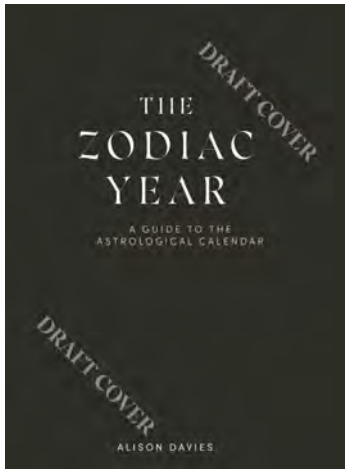
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Five doses of doggy delightfulness

- 1 Do, don't dally.**
Dogs don't spend their precious time lost in thought or worry. They throw themselves into things with gusto. If there's something you'd like to do, that you enjoy doing and that makes you feel special, just do it!
- 2 Be yourself, not someone else.**
Don't try to copy or compete with others. Our pooches may be competitive in spirit, but while the pug might strive to win the race, he doesn't pretend he's a greyhound to get there!
- 3 It's OK to be silly, to stand out from the crowd and have fun.**
Even the most fashion-forward pooch is prepared to fly in the face of decorum and muddy their best coat, if there's joy to be had.





The Zodiac Year

A Guide to the Astrological Calendar

Alison Davies

November 2024 | Hardcover | OCC002000
\$21.99 | 9781837832620
144 Pages | 5¼ x 7¼ in
Full-color illustrations throughout

This immersive guide invites you to find calm in the beauty of the night sky, seek answers among the stars, and embrace the power of astrology throughout the year.

Embark on a month-by-month astrological exploration, taking a closer look at each of the constellations of the Zodiac and mapping their celestial placements. Each chapter, dedicated to one of the signs of the Zodiac, will introduce the ancient myths and legends associated with the constellation, the traits attributed to people born under the sign, and the fascinating folklore that has endured through the ages.

Harness the natural rhythm of the universe by engaging with rituals, mindfulness exercises, and astrological insights, enhancing your connection to the universe and your place within it. Immerse yourself in this stunning book as you navigate your way through the year following the map of the night sky.

Alison Davies is the author of over 30 books, she runs storytelling workshops at universities across the UK. Alison writes for a wide selection of magazines.

- The natural follow-up to *The Lunar Year*, this book will appeal to lovers of magic, mythology and folklore
- Combines the increasing interest in star bathing (mindful stargazing) with the enduring popularity of astrology and the Zodiac
- Encourages mindfulness and self-care through monthly astrological rituals

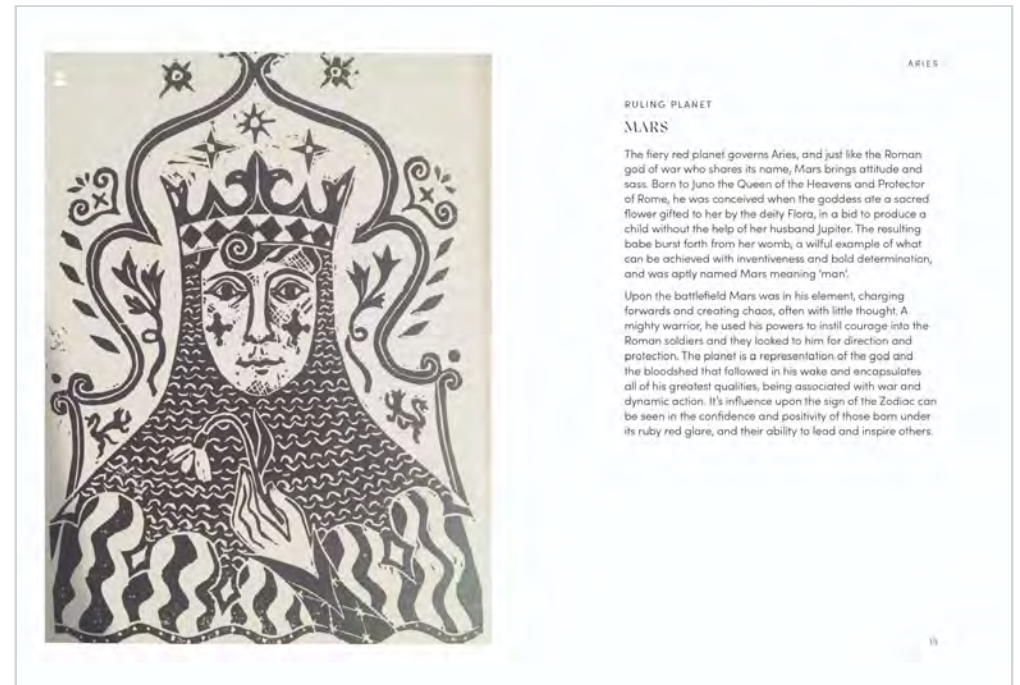
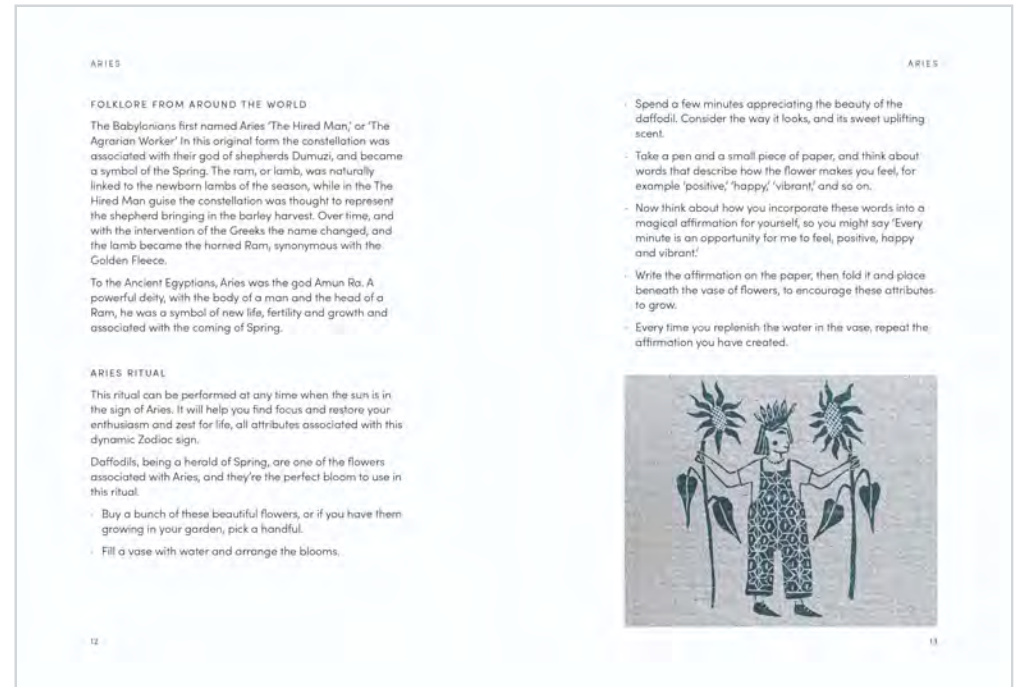
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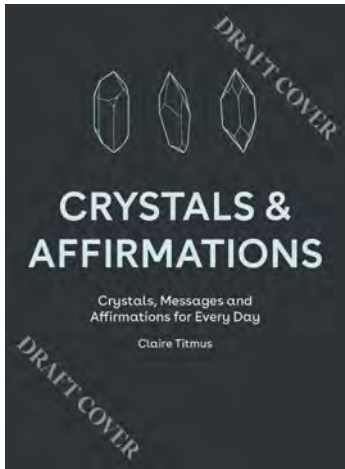


The Lunar Year
9781837830909
\$21.99 | Hardcover



The Mystical Year
9781787136083
\$19.99 | Hardcover





Affirmations & Crystals

365 Crystals, Messages and Affirmations for Every Day of the Year

Claire Titmus

November 2024 | Hardcover | OCC004000
\$19.99 | 9781837832101
384 Pages | 4¼ x 6¼ in
2-colour illustrations throughout

Unlock the power of your intuition and discover what the Universe has in store for you with *Crystals and Affirmations*.

In this beautiful book, Claire Titmus delivers 365 undated messages and affirmations to support you every day of the year. Each entry is matched to a crystal to raise your vibrations, empowering you to incorporate more crystals into your daily life.

Work through the pages one-by-one or simply flick through its pages and land on the affirmation the Universe wants to reveal each day. Whether you're looking to make crystals a part of your morning ritual or feel empowered by the messages, as and when you need them, let this book support you on your spiritual journey.

Your daily message is waiting...

Claire Titmus is a certified Advanced Crystal Healer and the founder of The Crystal Bar, an online store dedicated to ethically sourced crystals and mystical items. Claire uses her social media channels to share daily crystal wisdom, moon knowledge and messages of the day, alongside teaching her followers about the properties and uses of different crystals.

- The perfect gift or self-purchase for crystal obsessives and modern mystics alike
- Daily messages, crystals and affirmations
- The author's Instagram The Crystal Bar ships worldwide and now has more than 100k followers

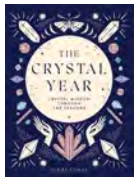
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Crystals and Energies
9781787139299
\$14.99 | Hardcover



The Crystal Year
9781787139145
\$20.00 | Hardcover

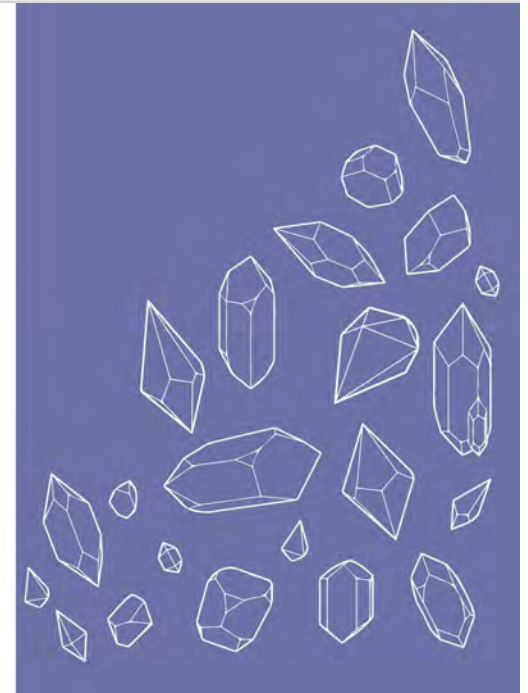
INTRODUCTION

This book has been written with love, light and positivity to uplift your day and to empower and ignite your most brilliant future. Think of it as a spiritual go to for your daily wellbeing and your own motivational speaker.

Whichever way you deal with the tests of life words have a profound effect. They can ultimately shape your beliefs, affect your emotional reactions, heal, or break, and now it's time to use them to YOUR advantage.

Gain the confidence to take charge of your existence, feel supported by your invisible higher forces, awaken your intuition to gain answers that you may be in a quandary over and feel guided to the crystal to support you.

It's important to know, these affirmations or messages need feeding. You can of course read them once, but each time you repeat them out loud or in your mind, you'll strengthen them and plant them into your subconscious. The words will gain momentum and you will help them grow in power, in turn giving you the strength, inspiration, motivation or support you need.



DAY 3

I am the master of my wealth. I am open to receiving money in abundance.



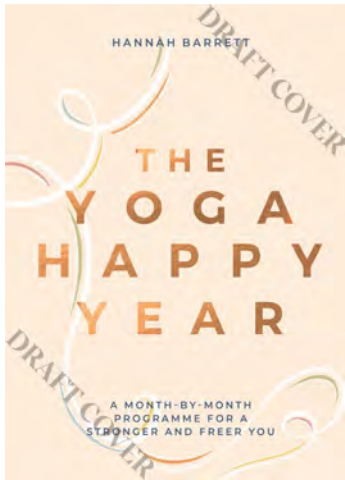
Citrine - Attracts money and fortunate opportunities to cross your path.

DAY 4

I will not let the pain of my past stop me from moving on. I choose to let go of what no longer serves me, I deserve better.



Rhodonite - If you need to move on from past emotional love trauma this crystal will help you let go with ease.



The Yoga Happy Year

A Month-by-Month Programme for a Stronger and Freer You

Hannah Barrett

January 2025 | Paperback - with flaps | HEA025000
\$26.99 | 9781837831333
192 Pages | 6¼ x 9¼ in
Line drawings and full-color photography throughout

The Yoga Happy Year offers a motivating and inspiring plan for anyone looking to create a realistic daily yoga habit.

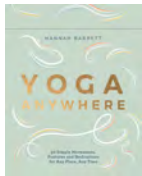
Through 12 themed months, each with a visualization to create a deeper connection between your mind and body, you will focus on a pose or collection of poses, alongside yogic breathing techniques, meditations, mindfulness exercises and journal prompts. As your year progresses, you will not only gain lasting strength and flexibility, you will find improved focus, calm and resilience, too.

Each yoga sequence is designed to be around 15 minutes to make it easy to create a daily habit. Adding sun salutations or repeating the sequences will create a longer practice to suit your needs. There are bonus videos so that you can practice all 12 signature sequences and meditations, plus 'happy rituals' and other mindfulness techniques to help you feel more connected to life and yourself, to boost creativity and wellbeing.

Hannah Barrett is a yoga practitioner and author, and launched her own yoga app. After the traumatic birth of her daughter, yoga helped Hannah rediscover who she was and her purpose in life. The transformational effect and growth yoga had on Hannah's recovery gave her passion to help others find strength and calm with yoga.

- Focused program taking you from beginner to proficient yogi over the course of a year
- 10% of Americans and half a million Brits practice yoga every week
- Hannah Barrett has over 427k followers on Instagram (@hannahbarrettyoga)

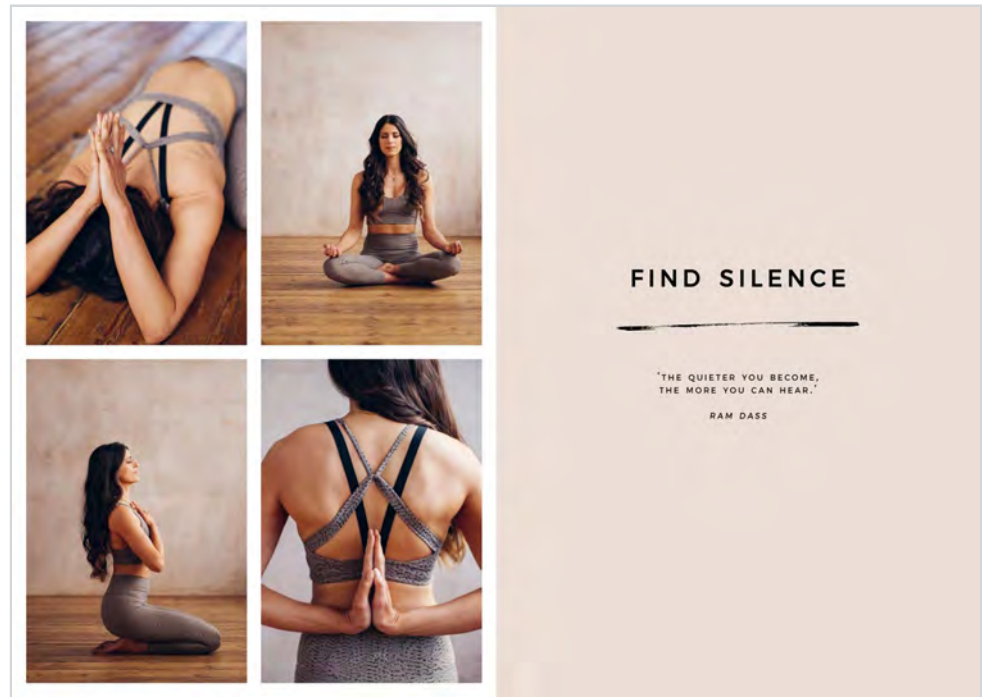
[View on Edelweiss](#)

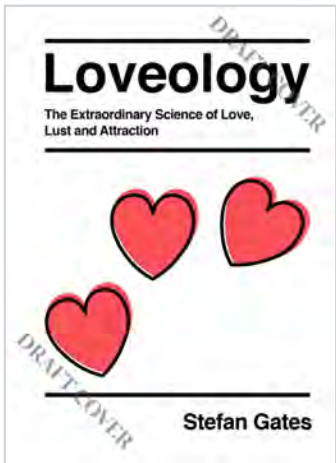


Yoga Anywhere
9781787138445
\$22.00 | Cards



Yoga Happy
9781787137677
\$29.99 | Hardcover





Loveology

The Extraordinary Science of Love,
Lust and Attraction

Stefan Gates

January 2025 | Hardcover | FAM029000
\$20.99 | 9781837832194
176 Pages | 5¼ x 7¼ in
2c illustrations throughout

What are the most statistically-effective flirting techniques? Is there any such thing as an aphrodisiac? And why does everyone on earth have a crush on George Clooney?

In his usual humorous style, in *Loveology* science writer and TV presenter Stefan Gates combines evidence-based research by psychologists, biochemists and neuroscientists with the practical experiences of sex therapists, vibrator engineers and dating app data-crunchers to take you on an enlightening journey through some very sticky subjects.

Loveology is an exhilarating but surprisingly practical journey through romantic and sexual science. Stefan Gates separates agony-aunt wisdom from scientific data with wit and good humor, striking a delicate balance between bald, bold scientific research and luscious, romantic, unknowable expert opinion.

Stefan Gates has spent years researching revolting science and experimenting on himself for TV, books and live tours including *Fartology* and his Utterly Revolting Science family shows staged at venues including the Royal Academy and Butlin's Centrestage. He has made over 20 TV series and written nine books including *Rude Science*, *Fartology*, *Catology* and *Dogology*.

- *Bonk: The Curious Coupling Of Sex and Science* by Mary Roach has sold 120k copies
- The perfect lighthearted, witty Valentine's Day gift

[View on Edelweiss](#)



Rude Science
9781787136403
\$16.99 | Hardcover



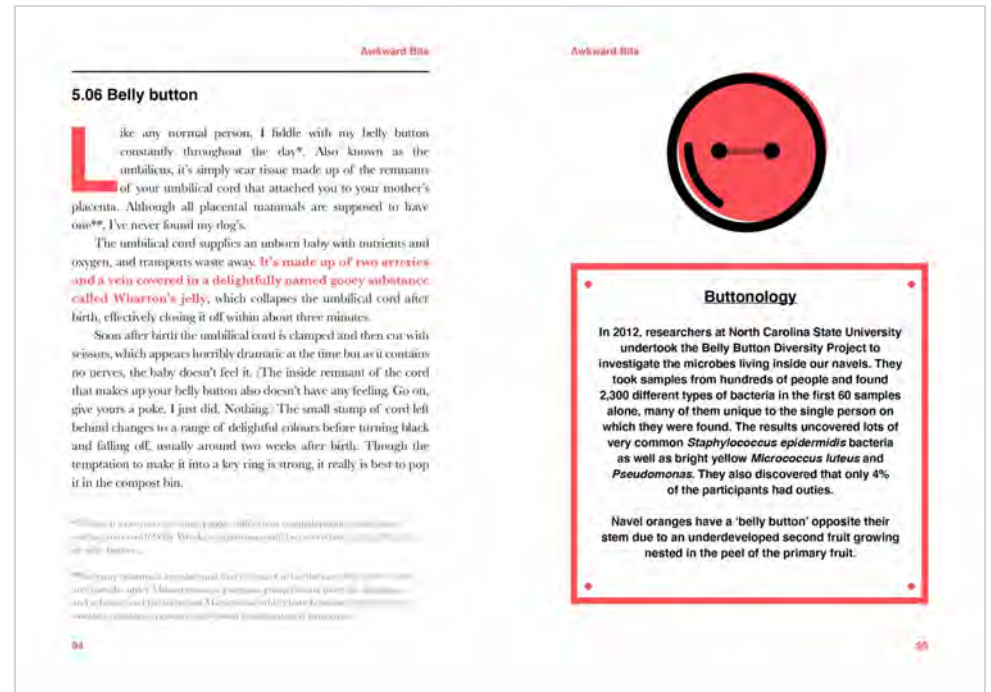
Catology
9781787136328
\$19.99 | Hardcover



01.01 Hello, you beautiful human

Welcome to the crispy, slimy, noisy, lumpy, smelly but absolutely vital science of you. We're taught from a young age to be ashamed of our biology and its quirks, but shame is a weapon that society uses to keep us in our place, to limit our happiness and repress our ambition. It's time to rebel against insidious embarrassment and fall in love with our bodies. I love your zits, your body odour, your warts, pus, farts and toe cheese, the various slimes, gloops and mucus you ooze, and the scabs, dander and scrofulous follicles that your body constantly sheds.

This book is a celebration of your imperfections, quirks, boils and wrinkles as well as the alien world of microbes and parasites that live alongside you. I'm sure that you have a gorgeous face, handsome fingers, on-point hair and flawless skin, but these surface features are merely gifted to you – briefly – by the fickle hands of fate, genes and fashion. They're distractions from what makes you interesting. It's the quirky bits, the bits that aren't perfect, the bits that poets don't write about, that make you the complex, unique, multi-dimensional, perfectly imperfect individual you are.





Backlist

Food & Drink



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



Absolut. Cocktails
Absolute Vodka
\$29.99 | Hardcover
9781837831586



Advent
Anja Dunk
\$38.50 | Hardcover
9781787137264



Bake It. Slice It. Eat It.
The Exploding Bakery
\$22.99 | Hardcover
9781787138667



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



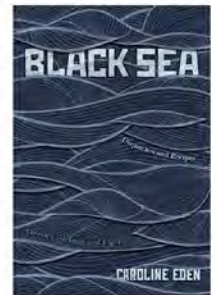
Baking with Kim-Joy
Kim-Joy
\$24.99 | Hardcover
9781787134584



Batched & Bottled Cocktails
Max Venning
\$16.99 | Hardcover
9781787138452



Big Green Egg Feasts
Tim Hayward
\$40.00 | Hardcover
9781787139060



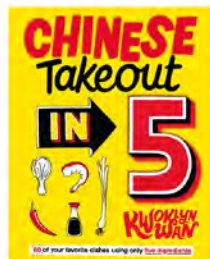
Black Sea
Caroline Eden
\$40.00 | Hardcover
9781837831340



Camper Van Cooking
Claire Thomson
\$29.99 | Hardcover
9781787136847



Celebrate with Kim-Joy
Kim-Joy
\$29.99 | Hardcover
9781787137899



Chinese Takeout in 5
Kwoklyn Wan
\$22.99 | Hardcover
9781787136533



Cookies & Crumbs
Kaja Hengstenberg
\$23.99 | Hardcover
9781837831449

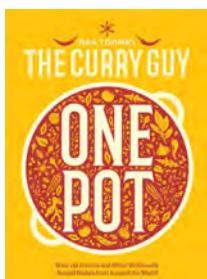


Cooking on the Big Green Egg
James Whetlor
\$35.00 | Hardcover
9781787135871

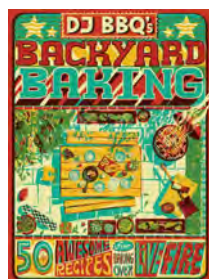


Curry Guy BBQ
(Sunday Times Bestseller)
Dan Toombs
\$23.99 | Hardcover
9781787138070

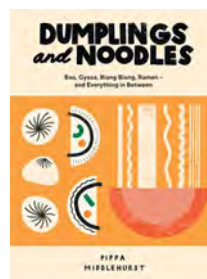




Curry Guy One Pot
Dan Toombs
\$40.00 | Hardcover
9781787139206



DJ BBQ's
Backyard Baking
Christian Stevenson
(DJ BBQ)
\$29.99 | Hardcover
9781787139763



Dumplings and
Noodles
Pippa Middlehurst
\$29.99 | Hardcover
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Easy Speedy Vegan
Katy Beskow
\$32.50 | Hardcover
9781787137875



Easy Vegan Christmas
Katy Beskow
\$32.50 | Hardcover
9781787139459



Every Last Bite
Rosie Sykes
\$26.99 | Hardcover
9781837831227



Share
Nisha Parmar
\$35.00 | Hardcover
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Fire Feasts
Christian Stevenson
(DJ BBQ)
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Five Ingredient Vegan
Katy Beskow
\$32.50 | Hardcover
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Foolproof Air Fryer
Louise Kenney
\$20.99 | Hardcover
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Foolproof Fish
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Foolproof One-Pot
Alan Rosenthal
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Foolproof Picnic
Marina Filippelli
\$19.99 | Hardcover
9781787137936



Foolproof Roasting Pan
Sue Quinn
\$20.99 | Hardcover
9781787139817

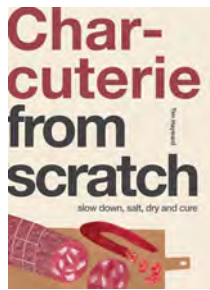


Foolproof Slow Cooker
Rebecca Woods
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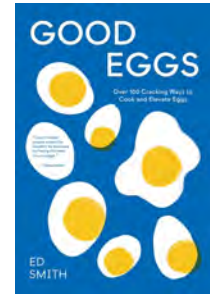
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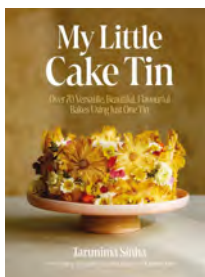
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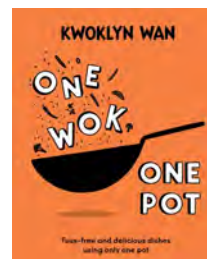
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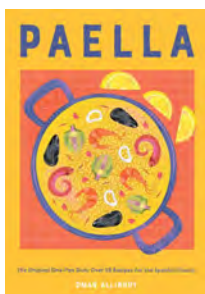
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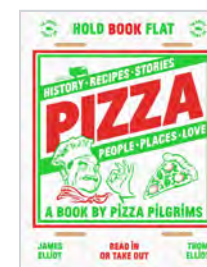
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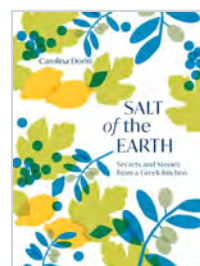




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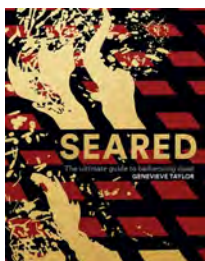
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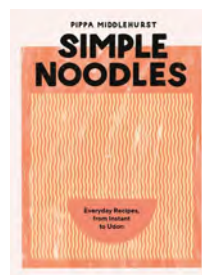
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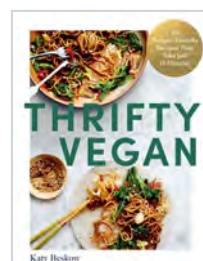




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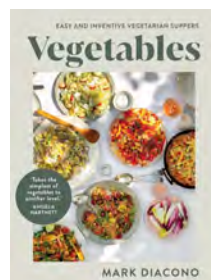
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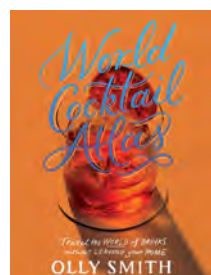
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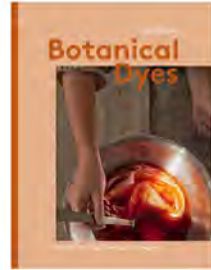
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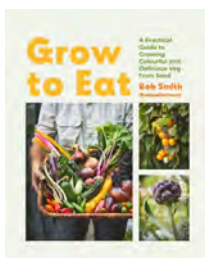


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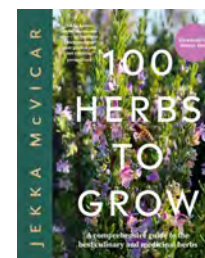
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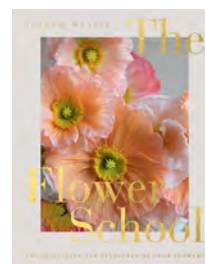
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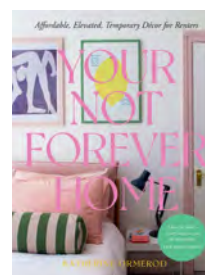
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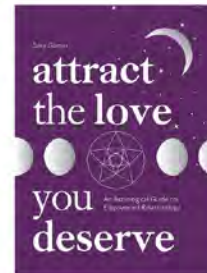
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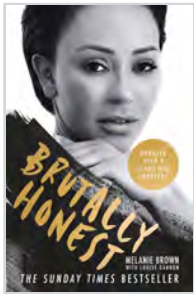


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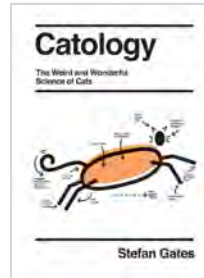




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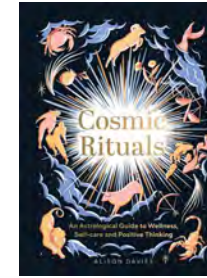
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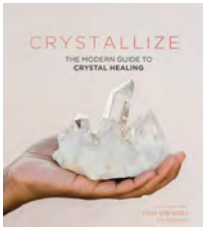
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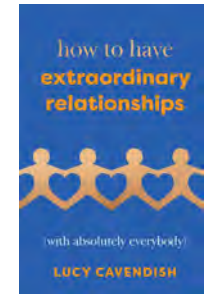
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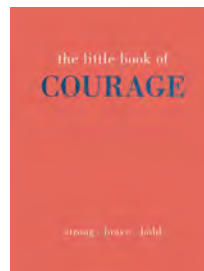
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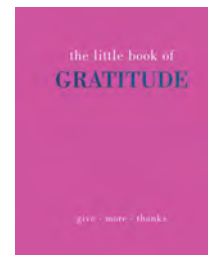
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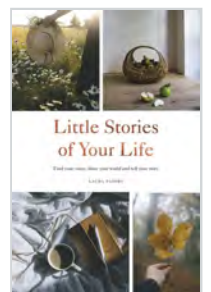
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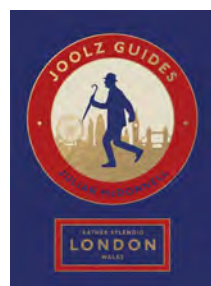
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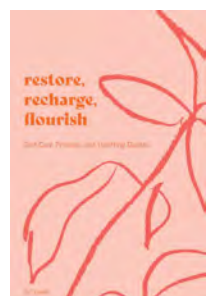
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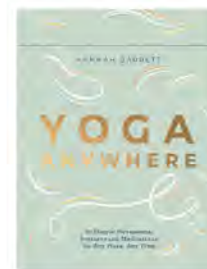
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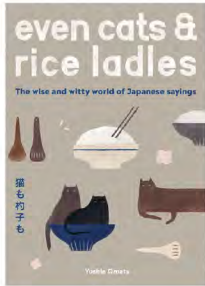


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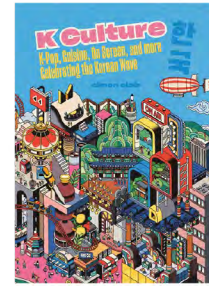


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