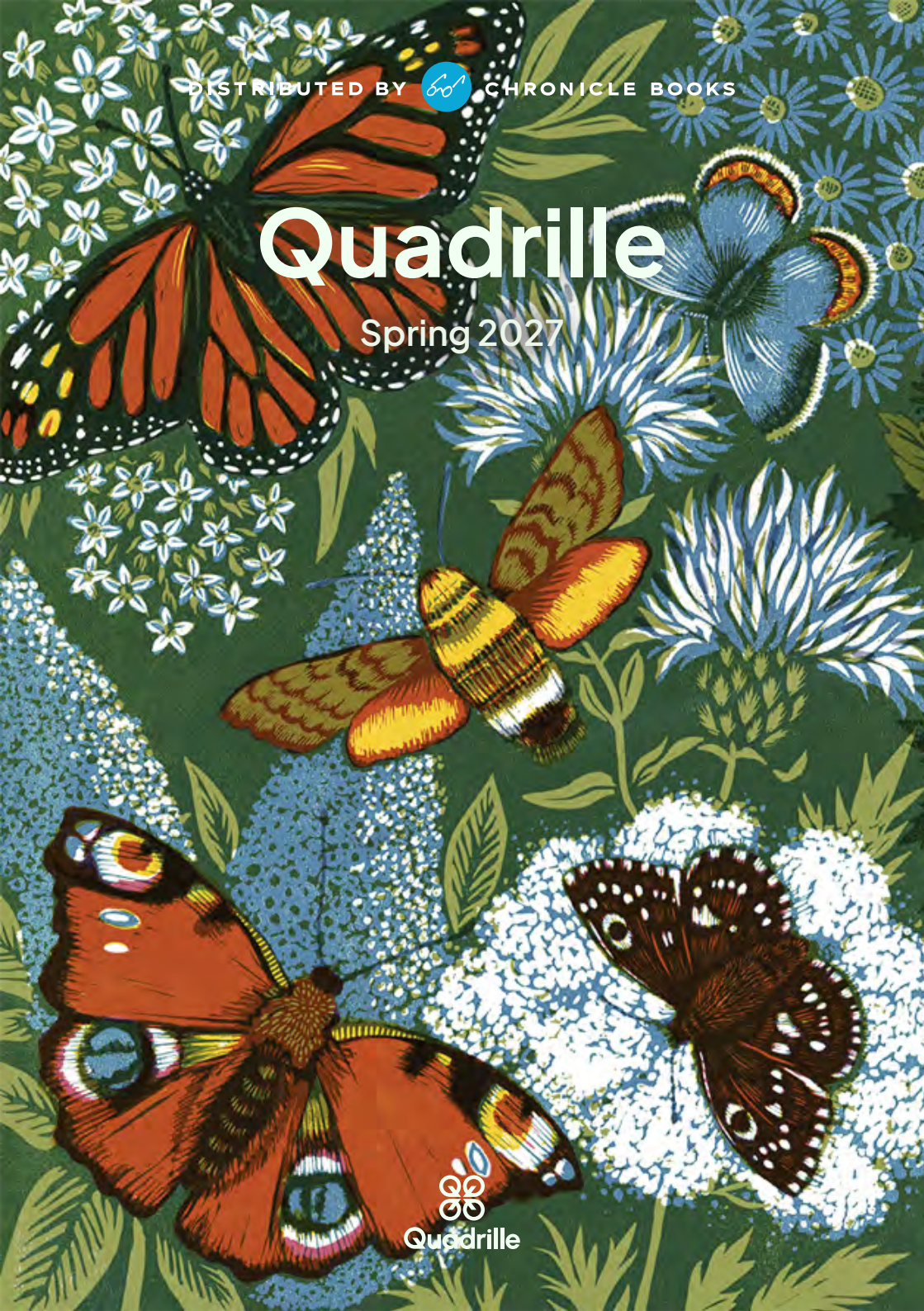

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Spring 2027
Quadrille



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Taste



Cooking with the Duchess

Sicilian Recipes and Stories from a Palazzo by the Sea

Nicoletta Polo Lanza Tomasi

May 2027 | Hardcover | CKB047000
$40.00 | 9781807121303
256 Pages | 7½ x 9¾ in
Full-color Photography

View on Edelweiss

9781807121303

An invitation behind the doors of Palermo's most storied palazzo, where history, hospitality, and glorious Sicilian food meet at the table.

When the Duchess of Palma returned to Palermo from New York in 2007 with her husband – the heir of Giuseppe Tomasi di Lampedusa, author of *The Leopard* – she found herself not only the guardian of a literary legacy, but also a culinary one. Within the frescoed walls of their sea-facing palazzo, she began to cook: first for family, then friends, and then for guests from around the world eager to experience Sicilian hospitality.

In *Dining with the Duchessa*, Nicoletta offers simple and vibrant recipes shaped by a melding of influences – Greek, Arab, Norman and Spanish as well as Italian. From almond and basil Pesto alla Trapanese to caper-flecked chicken, citrus salads and fragrant desserts, these dishes celebrate Sicily's sun-soaked produce. Telling stories of palazzo life past and present, visits to markets and gardens, and glamorous gatherings at the table of artists, writers and friends, this book offers a glimpse into a culinary tradition that has made Sicilian food renowned the world over.

Nicoletta Polo Lanza Tomasi was born in Venice, and began her career as an interpreter and translator. In 1982, she married Gioacchino Lanza Tomasi, whose adoptive father wrote the world-famous novel *Il Gattopardo*. Since 2010, Nicoletta has been offering Sicilian cooking classes from the family's historic Palazzo Lanza Tomasi in Palermo, which she restored herself. Nicoletta speaks six languages fluently, and this is her first work in English.

- Celebrates not just Sicilian food and the spellbinding, historic city of Palermo, but the literary legend of *Il Gattopardo* and the palazzo
- Offers seasonal regional, veg-forward Italian cooking and promotes the healthy Mediterranean lifestyle







Less Meat More Veg

Simple, Satisfying Recipes to Help You Eat Better, Feel Fuller, and Rely Less On Meat

Craig A. Morrison

June 2027 | Hardcover | CKB086000
$35.00 | 9781807122041
240 Pages | 7½ x 9¾ in
Full-color Photography

View on Edelweiss

9781807122041

No labels. No lectures. No guilt. Just seriously good food that puts vegetables center stage.

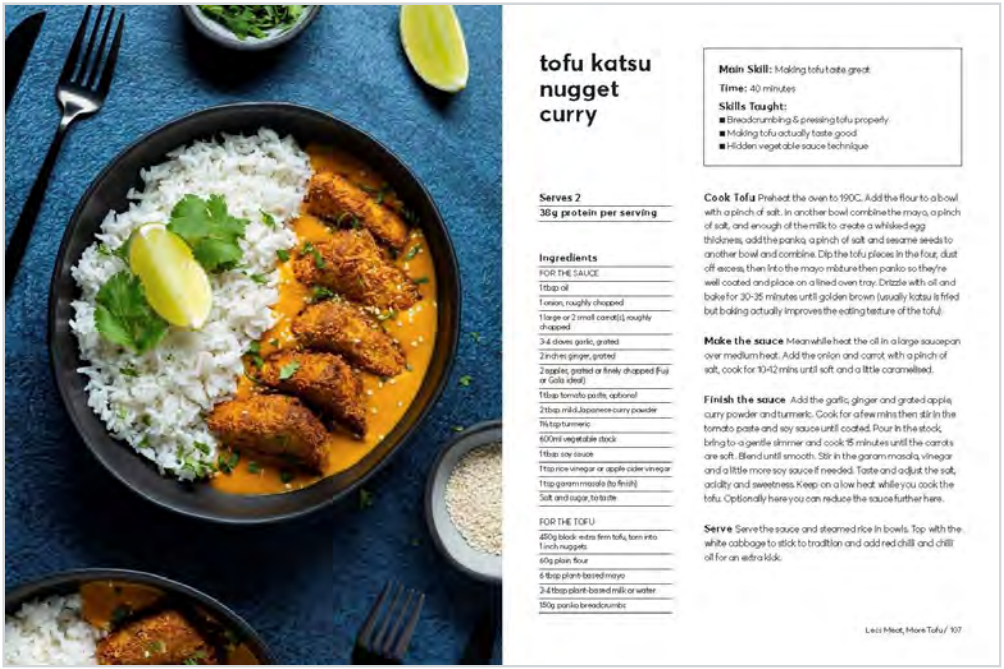
Packed with 100 craveable, protein-rich recipes, *Less Meat, More Veg* is for the growing number of home cooks looking to eat more vegetables without sacrificing flavor, satisfaction or convenience.

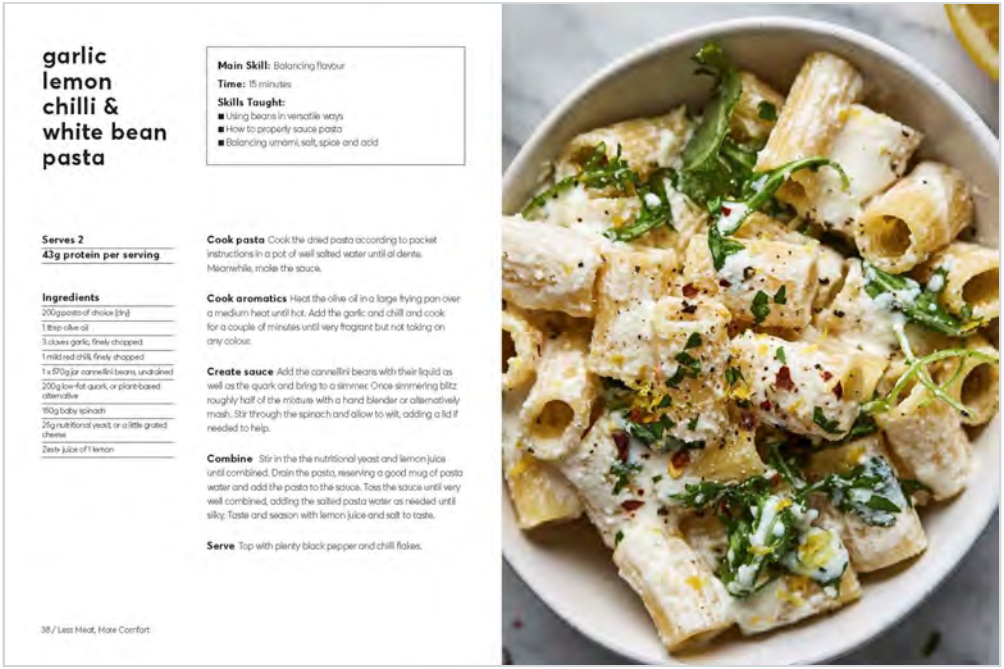
Whether you're a committed flexitarian, trying to add more meat-free meals into your week, or simply looking for fresh dinner inspiration, Craig A. Morrison proves that vegetables can be every bit as satisfying as meat. From speedy weeknight dinners and comfort food favorites to bold, flavor-packed dishes you'll cook on repeat, these recipes are naturally high in protein, easy to make and designed to keep you full.

Because dinner should still feel like dinner.

Craig A. Morrison is a Leiths-trained chef, recipe developer and content creator based in Dundee, Scotland. Formerly Head of Food Content at BOSH!, he has built a highly engaged community of over 800,000 followers across Instagram and Facebook through his flavor-packed, approachable recipes that make eating more vegetables feel easy, satisfying and anything but restrictive. Craig's craveable, protein-rich recipes have inspired millions of home cooks looking for simple, delicious ways to eat more veg without compromising on flavor. *Less Meat, More Veg* is his debut cookbook.

- 100 easy, protein-rich recipes that keep you full and satisfied
- The cookbook for anyone who wants to eat less meat without compromising on flavor
- Quick dinners, comfort food and meal-prep favorites you'll cook on repeat
- From Leiths-trained chef and creator Craig A. Morrison, with over 800,000 engaged followers worldwide (27% in North America)







View on Edelweiss

9781807120009

Lemons, Salt & Olive Oil

The Foundations of Mediterranean Cooking

Jordon King

May 2027 | Hardcover | CKB055000
$42.00 | 9781807120009
256 Pages | 7½ x 9¾ in
Full-color Photography

75 recipes that loop together the shared language of cooking across the Mediterranean.

Mediterranean cooking is not one cuisine, nor is it simply a mosaic of entirely separate national traditions. It is a conversation with a set of shared techniques – Bread is soaked into soup, or torn through salad to create fattoush in Lebanon or panzanella in Pisa. Vegetables are hollowed out, filled and cooked until the stuffing absorbs their juices. Peppers are burnt and pounded with nuts, bread or spice to create muhammara in Antalya or romesco in Catalonia. Yoghurt is mixed with garlic, herbs are chopped into sauces that bring grilled food to life. Minced meat becomes kafta, kofta, kefta, köfte or keftedes, depending on which coast you are standing.

With these techniques, Jordon King has developed dishes that bring flavor and conversation to your table – Sardines stuffed with Chermoula, Pork Chops with Burnt Apricot and Pepper Salsa, and Tahini Cantucci with Pistachios and Sesame.

Cook them with confidence and explore the many ways of cooking Mediterranean food.

Jordon King is a food writer, recipe developer and cookery teacher. His work explores the food of the Mediterranean through a historical and cultural lens, and he cooked in restaurants in the UK, Italy and France before joining Mob Kitchen as a recipe developer. His Substack *A Curious Cook* has over 28,000 engaged subscribers and he has over 235,000 followers on Instagram.

- Mediterranean continues to be one of the most popular cuisines in UK and US thanks to its reputation as healthy, simple and familiar
- Jordon has over 235,000 followers on Instagram (17% in North America), primarily due to his involvement in Mob Kitchen



WHOLE GRILLED FISH WITH SALMORIGLIO

Salmoriglio is the dressing of the Sicilian coast: lemon, olive oil, garlic, oregano, and perhaps a pinch of chilli and a little parsley. It's one of those preparations so simple it barely qualifies as a recipe; you can pretty much eyeball it. It's great with grilled vegetables, meat and, as here, fish. This is the dish to make when you have a beautiful whole fish and want to do as little to it as possible.

Serves xx

1 large whole fish, such as sea bream or sea bass, scaled and gutted, about 800 g–1 kg (1 lb 12 oz–2 lb 4 oz)
1 lemon, sliced (for the cavity)
mixture of fresh herbs for the cavity, such as thyme, oregano or rosemary (optional)
juice of 1 lemon
1 garlic clove, finely grated or crushed
2 teaspoons dried oregano
1 tablespoon finely chopped flat-leaf parsley leaves
pinch of dried chilli (hot pepper) flakes
extra virgin olive oil, for pouring
olive oil, for grilling
sea salt and freshly ground black pepper

Pat the fish thoroughly dry with paper towel. Score it 3 or 4 times on each side with a sharp knife, cutting about 1 cm (½ in) into the thickest part of the flesh. Season generously with salt inside and out, then stuff the cavity with the sliced lemon and fresh herbs. Leave for 20 minutes while you prepare the salmoriglio and heat the barbecue or oven.

To make the *salmoriglio*, measure the juice of 1 lemon (it should give you roughly 50 ml/1¾ fl oz), and pour it into a jar or bowl. Add the finely grated or crushed garlic and leave for 5 minutes to soften its raw edge slightly. Add the dried oregano, parsley, chilli and a small pinch of salt, then pour in an equal quantity of extra virgin olive oil. Stir well, or put the lid on the jar and shake until slightly emulsified. Taste – it should be bright, sharp and fragrant.

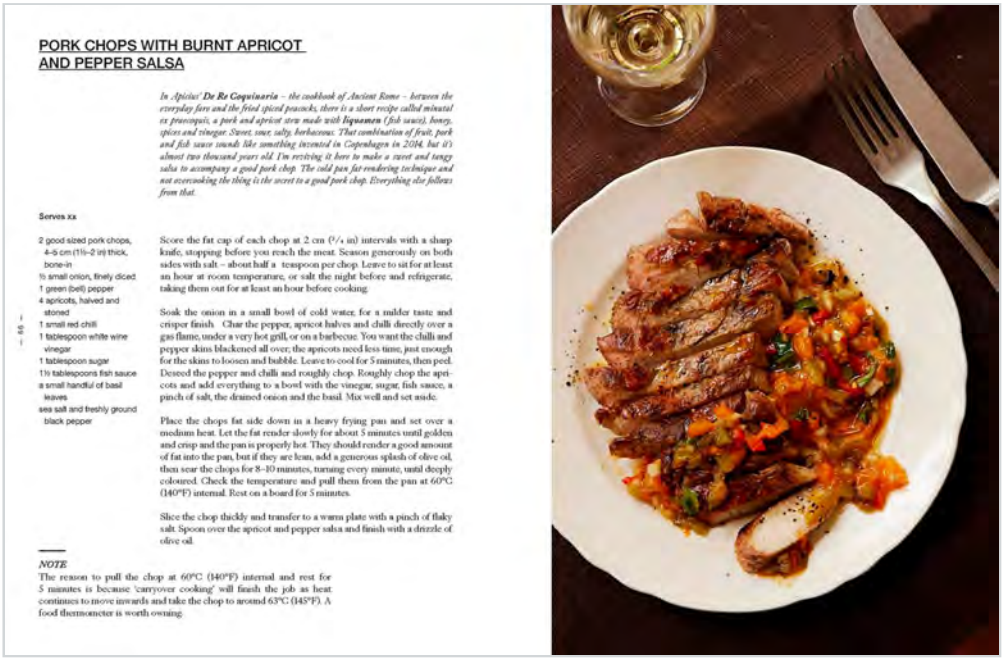
If grilling on a barbecue, get the charcoal nice and hot. Rub the fish lightly with olive oil and oil a fish basket generously before placing the fish inside. Grill for 8–10 minutes per side, turning once, until the skin is charred, releases easily and the flesh at the thickest point is opaque and pulls cleanly from the backbone.

To roast in the oven, heat the oven to 220°C (fan 425°F). Place the fish in a roasting tin, rub it with a little olive oil and roast for about 20 minutes, until the skin is golden and the flesh at the thickest point pulls cleanly from the backbone.

Leave the fish to rest whole for 5 minutes, then open it along the backbone and spoon the *salmoriglio* generously over the exposed flesh and serve.

NOTE
For this recipe I make *salmoriglio* with equal parts lemon juice and olive oil, slightly more acidic than most, which I like with fish. A more classic ratio is 1 part lemon juice to 3 parts olive oil.

A fish basket makes grilling a whole fish much easier and significantly reduces the chance of it sticking or breaking apart.



PORK CHOPS WITH BURNT APRICOT AND PEPPER SALSA

In Apicius' De Re Coquinaria – the cookbook of Ancient Rome – between the everyday fare and the fried spiced peacocks, there is a short recipe called minutal ex praecoquis, a pork and apricot stew made with liquamen (fish sauce), honey, spices and vinegar. Sweet, sour, salty, barbaceous. That combination of fruit, pork and fish sauce sounds like something invented in Copenhagen in 2014, but it's almost two thousand years old. I'm reviving it here to make a sweet and tangy salsa to accompany a good pork chop. The cold pan, fat-rendering technique and not overcooking the thing is the secret to a good pork chop. Everything else follows from that.

Serves xx

2 good sized pork chops, 4–6 cm (1½–2 in) thick, bone-in
½ small onion, finely diced
1 green (bell) pepper
4 apricots, halved and stoned
1 small red chilli
1 tablespoon white wine vinegar
1 tablespoon sugar
1½ tablespoons fish sauce
a small handful of basil leaves
sea salt and freshly ground black pepper

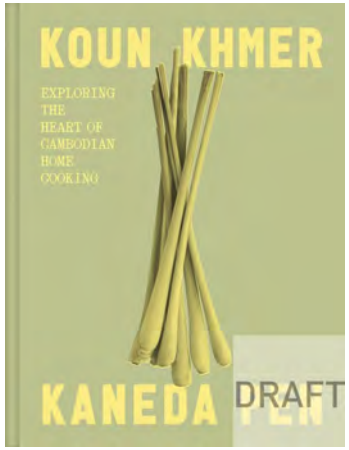
Score the fat cap of each chop at 2 cm (¾ in) intervals with a sharp knife, stopping before you reach the meat. Season generously on both sides with salt – about half a teaspoon per chop. Leave to sit for at least an hour at room temperature, or salt the night before and refrigerate, taking them out for at least an hour before cooking.

Soak the onion in a small bowl of cold water, for a milder taste and crisper finish. Char the pepper, apricot halves and chilli directly over a gas flame, under a very hot grill, or on a barbecue. You want the chilli and pepper skins blackened all over; the apricots need less time, just enough for the skins to loosen and bubble. Leave to cool for 5 minutes, then peel. Deseed the pepper and chilli and roughly chop. Roughly chop the apricots and add everything to a bowl with the vinegar, sugar, fish sauce, a pinch of salt, the drained onion and the basil. Mix well and set aside.

Place the chops fat side down in a heavy frying pan and set over a medium heat. Let the fat render slowly for about 5 minutes until golden and crisp and the pan is properly hot. They should render a good amount of fat into the pan, but if they are lean, add a generous splash of olive oil, then sear the chops for 8–10 minutes, turning every minute, until deeply coloured. Check the temperature and pull them from the pan at 60°C (140°F) internal. Rest on a board for 5 minutes.

Slice the chop thickly and transfer to a warm plate with a pinch of flaky salt. Spoon over the apricot and pepper salsa and finish with a drizzle of olive oil.

NOTE
The reason to pull the chop at 60°C (140°F) internal and rest for 5 minutes is because 'carryover cooking' will finish the job as heat continues to move inwards and take the chop to around 63°C (145°F). A food thermometer is worth owning.



View on Edelweiss

9781837837014

Koun Khmer

Cambodian Recipes Exploring the Heart of Khmer Home Cooking

Kaneda Pen

June 2027 | Hardcover | CKB124000
$40.00 | 9781837837014
224 Pages | 7½ x 9¾ in
Full-color Photography

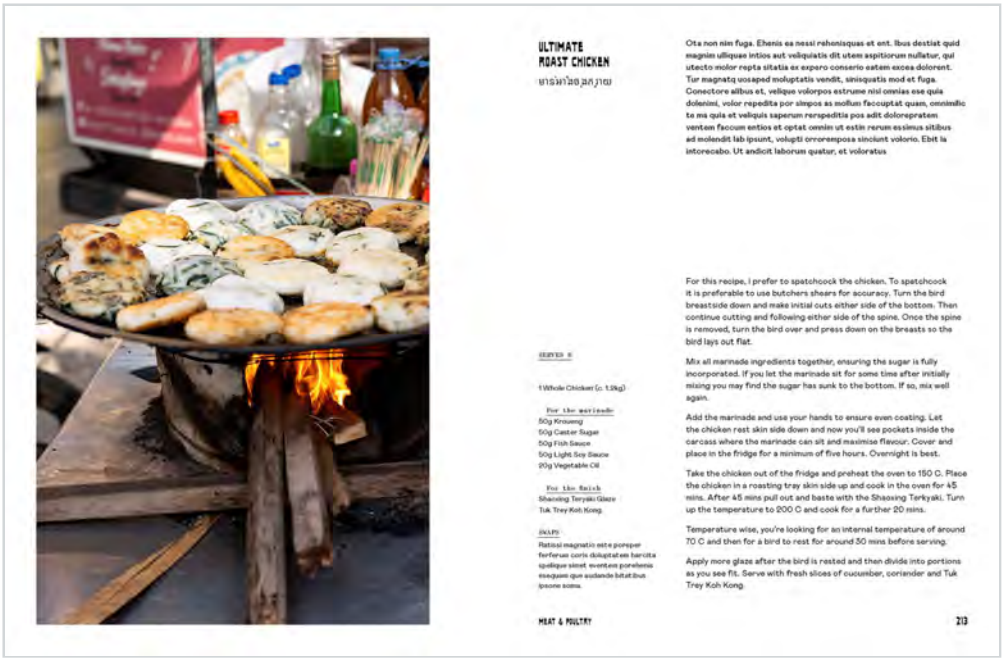
Cambodian cuisine is – like the food of neighboring countries Thailand and Vietnam – sweet, sour, salty, bitter, and highly fragrant, rich with influence from France, Portugal, India and beyond.

In *Koun Khmer*, London-based, Cambodian-born Kaneda Pen explores the flavors of Khmer cooking, showcasing both classic dishes and modern, diasporic interpretations of the dishes he grew up eating. You can expect recipes like Garlic Chive Omelette, Chicken and Coconut Salad, Braised Glass Noodles and Tattie Mince, as well as sweet treats like Fruit with Chili Spice and Mango Sponge with Coconut Custard.

With location photography, *Koun Khmer* is a beautiful showcase of the rich food culture of the region, and the home-style recipes that are infinitely cookable, no matter where you are in the world.

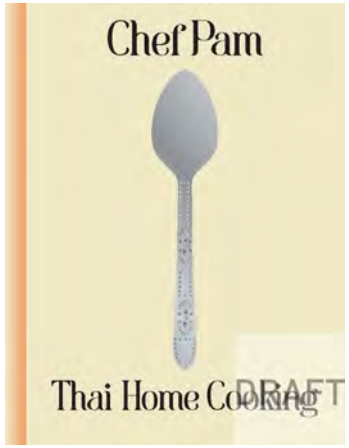
Cambodian-born and London-based, **Kaneda Pen** took a humbling dive into hospitality following a successful media and advertising career, cutting his culinary teeth for one year at the contemporary Japanese restaurant Aqua Kyoto. He then moved on to ply his trade within the London BBQ scene, rising to head chef with Flank and subsequently joining From The Ashes, both advocates for sustainability and regenerative farming practices. Kaneda then ran his popular restaurant, Mamapen, inside The Sun and 13 Cantons pub. His continuing mission is to champion Khmer food throughout London and beyond.

- An introduction to Cambodian recipes
- Includes location photography in Cambodia
- Contextual essays and introductions to build a picture of what Khmer cuisine is









Thai Home Cooking

Classic and Modern Recipes

Chef Pam

April 2027 | Hardcover | CKB083000
$45.00 | 9781807120603
256 Pages | 7½ x 10 in
Full-color Photography

View on Edelweiss

9781807120603

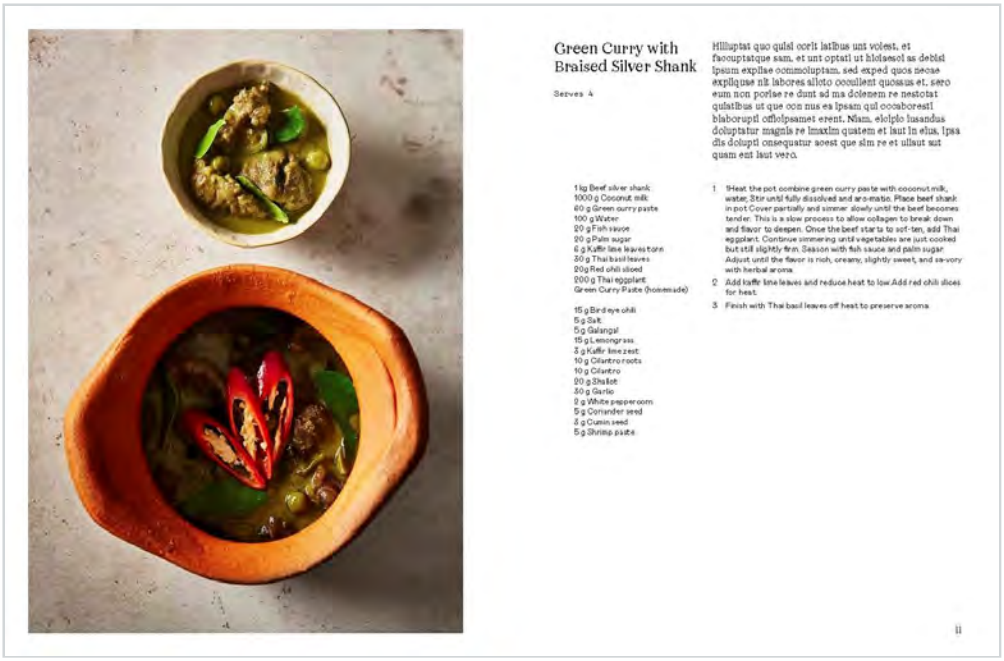
Bangkok is one of the world's great food cities; a vibrant melting pot where local and global influences have shaped one of the most exciting culinary cultures on earth. In her debut cookbook, Chef Pam – the first Thai and first Asian chef to be named The World's Best Female Chef 2025 – explores the city's rich culinary heritage and the home cooking that continues to inspire her today.

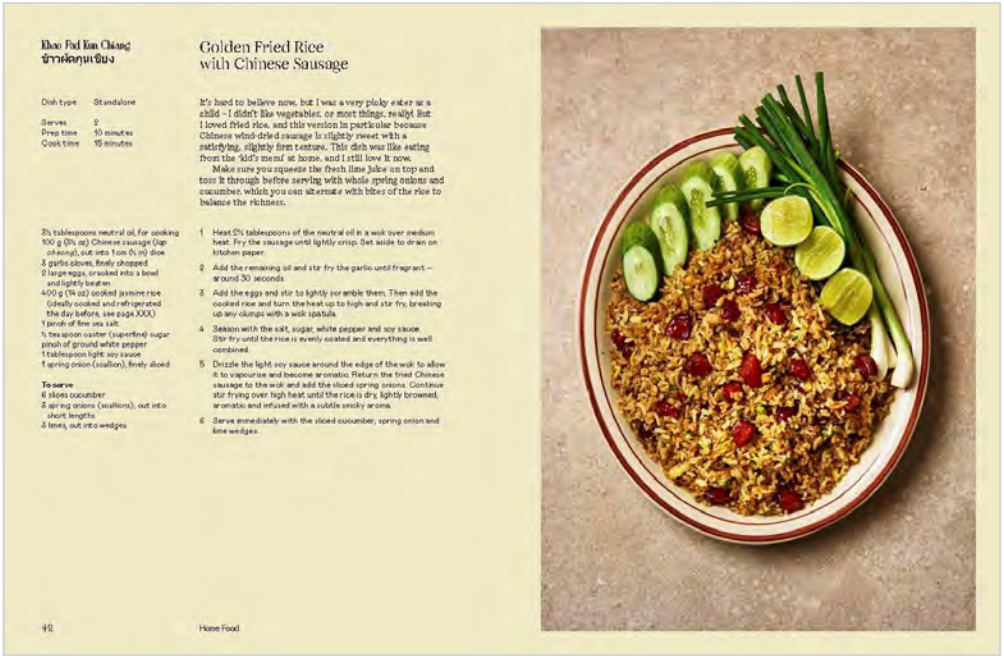
The recipes reflect everything from classic home dishes passed down through generations, such as Milky Tom Yum River Prawn; beloved Bangkok street food like Grilled Pork Skewers with Sticky Rice; to Lamb Ribs Massaman, one of Chef Pam's signature dishes from her acclaimed Thai restaurant, Khao San Sek. There are also sweet treats, including Thai Tea Cake and Black Sticky Rice Brûlée.

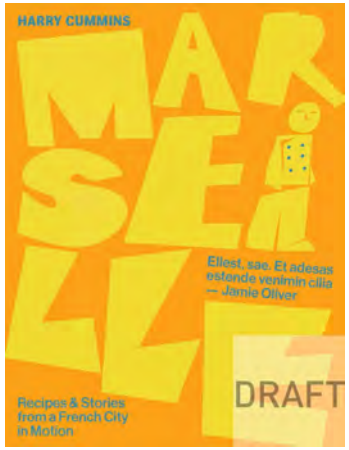
With incredible location photography, *Thai At Home* is Chef Pam's love letter to Bangkok, and heartfelt exploration of what it is to truly love food.

Chef Pam, aka Pichaya Soontornyanakij, is one of the world's most celebrated culinary talents. Named Asia's Best Female Chef 2024 and The World's Best Female Chef 2025 – the first Thai and first Asian chef ever to receive the title, she is the chef-owner of the Michelin-starred restaurant POTONG in Bangkok's Chinatown. Chef Pam is also the recipient of Three Knives from The Best Chef Awards. A familiar face on food television, she has appeared as a host, judge and mentor on programs across Asia and beyond, including *Top Chef*, *Iron Chef*, *The World Cook*, *MasterChef* and many more.

- Exploration of the rich and varied styles within Thai food
- Written by one of Asia's most celebrated chefs
- Modern and classic dishes that are easy to cook at home







View on Edelweiss

9781807120948

Marseille

Recipes and Stories from a Mediterranean City in Motion

Harry Cummins

April 2027 | Hardcover | CKB055000
$42.00 | 9781807120948
256 Pages | 7½ x 9¾ in
Full-color Photography

Marseille is not just a city – it's a feast.

France's oldest city is also its most electric: gritty yet sunlit, raw yet full of life, Marseille moves to its own rhythm. Here, pizza vans sit beside Tunisian bakeries, bouillabaisse meets natural wine, and a new generation of chefs is redefining modern French and Mediterranean cooking. In *Marseille*, chef and restaurateur Harry Cummins – one of the leading voices in the city's dynamic food scene – guides you through this vibrant culinary crossroads. From sunrise at the Vieux-Port to beachside apéritifs and late-night slices in Cours Julien, he captures the flavors, people and energy that make the city unique.

Part travel cookbook, part culinary journey, this book features 80 bold, ingredient-led recipes inspired by Marseille's diverse food culture – from fresh seafood dishes to rustic French classics with a modern edge. With vivid storytelling and atmospheric photography throughout, *Marseille* brings the spirit of the Mediterranean into your kitchen.

Harry Cummins is a British-born chef and restaurateur shaping Marseille's vibrant food scene. An alumnus of Jamie Oliver, he trained in kitchens across San Sebastián, New York, Paris and Arles before settling in southern France. He is co-founder of The Small Group, behind acclaimed Marseille restaurants including La Mercerie. Widely featured in international food media, Harry brings a distinctive voice shaped by both high-end kitchens and the diverse food culture of Marseille.

- Explore one of Europe's most exciting culinary destinations, through bold, seasonal recipes and fresh takes on French cuisine
- Atmospheric location photography and immersive storytelling make this a feast for cooks, travelers and design lovers alike



They say that Marseille has two seasons: the summer and the Mistral. The Mistral wind is somewhat of a cultural icon in the city, and a protagonist in the lives of those down south. It sweeps down the Rhône valley and blasts through the city down to the sea, lasting for multiples of three days, as the theory goes: if it stays beyond the fourth day, it's here for six days; past that, it's here for nine days. It's responsible for blowing away the dust and pollution, clearing the air to create those beautiful emblematic blue skies, so vivid and bright you have to reach for your sunglasses. Its force is also the only thing that stops the fishermen setting off for the day's catch.

Another force governing the fishermen is the Notre Dame de la Garde. The 19th-century neoclassical basilica looms over the city and the waters, a symbol of protection prevailing from above, keeping the fishermen safe. She has become an emblem of the city and closely tied to the maritime culture, visible from much of the city from her perch on top of La Garde, the rock upon which she was built. One of Marseille's most-visited sites, the church is a sanctuary of cheerful maritime oil paintings and plaques of gratitude dedicated to the Bonne Mère (her local nickname) for saving the city's people from the tempestuous sea.

The Vieux Port is another iconic part of the city. Yes, it's touristy, but it also genuinely services the needs of the city's people, selling fresh fish to everyone from restaurant owners to old ladies, students or families. On any given day of the week, right in the city centre, at least four of the stands are loaded with fish directly from the boats anchored behind them, which is sold straight on to customers. Fish guts are flying, seagulls are swooping. Once you're in the know, you'll be wary of those unloading from a van, who might have come from further afield with their catch. They are often the only ones there when the Mistral is blowing.



Crudo of Sea Bream, Green Tomato and Pickled Jalapeño Salsa

Marseille famously has 300 days of sunshine a year, which means the summer growing season starts early and finishes late. In a particularly warm year, many farmers tend to leave their tomato crop to go as long as possible, however the fruit ripens much slower as the evenings cool, and towards the end of September we begin to have a glut of unripe green tomatoes available at the markets. With their very firm texture and natural acidity, they are perfect for all kinds of things, including salsas, salads and even jam.

Ask your fishmonger to fillet the bream for you, making sure to remove all the pin bones, then keep the head, bones and skin to make a simple fish broth like the one on page 000.

SERVES 4

1 whole sea bream (about 800 g/1lb 12 oz), skinned and filleted
grated zest of 1 lime, plus 2 teaspoons of the juice
3 unripe green tomatoes, diced
3 spring onions (scallions), finely sliced
2 whole Pickled Jalapeños (see page 000), diced,
plus 2 teaspoons of the juice from the jar
½ bunch of Thai basil, leaves picked
5 drops of fish sauce
pinch of sugar
1 small/Lebanese cucumber
6 shiso leaves, torn
drizzle of extra virgin olive oil
fine sea salt

Lay the bream fillets on a plate and lightly sprinkle with fine sea salt and grated lime zest. Leave for 30 minutes in the fridge, covered. This will season and lightly cure it.

Meanwhile, prepare the salsa. In a bowl, mix together the green tomatoes, spring onions, and pickled jalapeños. Add the Thai basil leaves and all the seasonings: the jalapeño pickle juice, lime juice, fish sauce and sugar.

Peel and halve the cucumber lengthways and scoop out the seeds, then slice.

Lightly dab the fish fillets dry with paper towels and slice at an angle to about 5 mm (¼ in) thick. Use a nice flat chopping board and a damp knife to get a clean slice.

Arrange the fish slices on a serving platter along with the sliced cucumber and season lightly with salt. Cover with the salsa and finish with the torn shiso leaves and a drizzle of olive oil.



View on Edelweiss

9781807121266

Forgotten Italian Classics

The Hidden Heart of Italian Cooking

Massimo Bazzoli

June 2027 | Hardcover | CKB047000
$42.00 | 9781807121266
256 Pages | 7½ x 10 in
Full-color Photography

Inspired by his grandmother's cooking, Massimo Bazzoli wants to keep traditional Italian dishes alive.

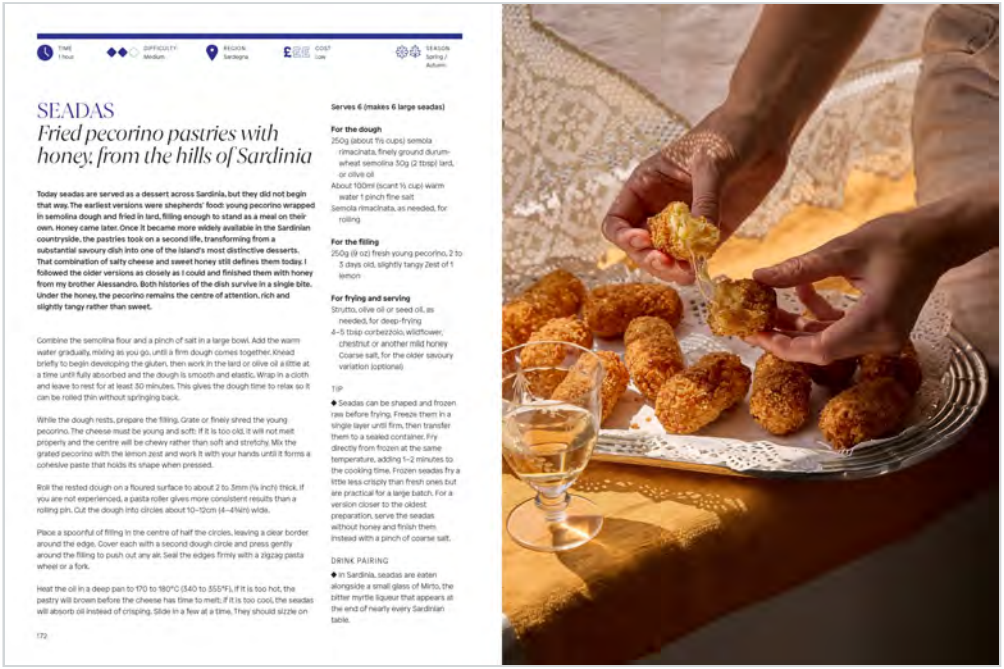
From the highest Alps, across the Po Valley, down the rugged Appennini, to its three coastlines and stunning islands, *Forgotten Italian Classics* celebrates and preserves those lesser-known recipes that make up the full spectrum of Italian cuisine: the mountain soups that once warmed farmers; the fishermen's seafood stews; the breads and pastas that sustained hungry families; the sweets made only for Carnival or Easter.

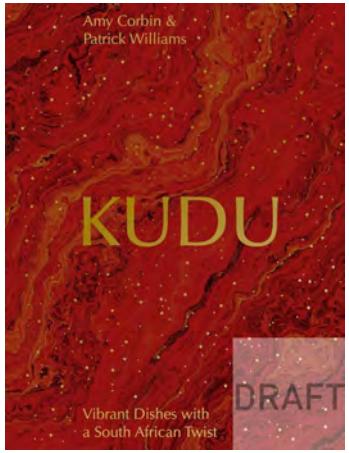
Each recipe comes with a story: where it was born, who cooked it, and why it mattered. Highlights include: Molise's *pampanella*, a spicy, bright-red slow-roasted pork dish; from Veneto, *seppie in umido*, cuttlefish braised in wine; and *crapiata materana*, a hearty seven-legume stew from Basilicata. Whether you are a seasoned chef or a beginner, these delicious dishes are made simple and approachable by Massimo, who also recommends Italian wine pairings to complement each dish. In a world of instant gratification, take time to cook and enjoy these historic dishes, and celebrate the breadth and depth of Italian food.

Massimo Bazzoli is a home cook with a rapidly growing following across Instagram, TikTok, YouTube and Substack. He grew up in a village between Veneto and Lombardy and learned to cook watching his nonna turn harvested and foraged ingredients into something special. Inspired, he began to seek out authentic recipes from across Italy's 20 regions. He films his content from his grandparents' farm and continues to collect centuries-old recipes from across the country.

- In less than a year Massimo has amassed 500k Instagram followers (20% in North America) and 135k YouTube subscribers: @massicooksitalian
- Showcases authentic recipes and at risk of being forgotten
- A fascinating look at regional Italian cooking – highlighting that Italian cuisine isn't just pasta and pizza







View on Edelweiss

9781807121068

Kudu

Vibrant Dishes with a South African Twist

Amy Corbin and Patrick Williams

June 2027 | Hardcover | CKB001000
$42.00 | 9781807121068
256 Pages | 7½ x 9¾ in
Full-color Photography

Bold flavors, South African roots – this is a cookbook for braai-style barbecue and beyond.

KUDU shares all the dishes that the restaurant is known and loved for, showcasing Executive Chef Patrick's South African-inspired food. The book reveals how to make the signature bread with curried butter, as well everything from grilled skewers, to crowd-pleasing sharers, with braai-style barbecue at its heart. Live-fire recipes such as sirloin on the bone, grilled peri peri king prawns, or crisp confit trout feature alongside beef-fat potatoes, charred vegetables and more, followed by the likes of Durban spiced pineapple or rich chocolate mousse.

This is a celebration of South African flavors that blends tradition with modern twists to create deeply delicious dishes for any home kitchen.

Kudu is a family-run restaurant in Marylebone set up by husband and wife team **Patrick Williams and Amy Corbin**. Chef Patrick is from Durban, the curry capital of South Africa, where he grew up on chicken curries, oxtail potjies, and anything cooked over the braai. His experience includes The Dairy and The Manor in London, as well as Cape Town's La Colombe and Camphors, on the Vergelegen wine estate. Amy grew up in Clapham and dreamed of owning her own restaurant – following in the footsteps of her father Chris Corbin, one half of the renowned British restaurateurs Corbin & King. After years working in the design industry in London and New York, in 2017, Amy and Patrick took the plunge and opened Kudu. They live in south London with their three children and their dog, Isla the Bear.

- Kudu are an authority on South African cuisine and are a much-loved and well-respected restaurant on the London food scene, with fans in the likes of Grace Dent and Giles Coren
- Patrick's fusion of South African and modern European food is special and has broad global appeal


ONGLET WITH HISPI CABBAGE, CRISPI ENOKI AND TRUFFLED POTATO FOAM

This dish was so popular that we kept it on the menu for seven years: it's that good. We have thought about bringing it back, but we're scared it will take over! Cuts such as onglet and bavette are much better for cooking over fire than prime rib or fillet, as they have the flavour and structure to withstand that primal style of cooking. We age them in beef fat, which ages the meat without moisture loss, then we cook it fast over high heat and rest it well so it's beautifully tender.

The cabbage is charred and finished with a lemon glaze that's made with preserved lemon and green chilli, so it's fragrant and floral; there are bunches of crispy enoki fried in beef fat, and a truffled potato foam, which is rich and elegant with tonnes of truffle and parmesan. It's a luxurious dish that's packed with bold flavours which feels representative of Kudu. The fact that it was so loved by our customers cements that.

Cut the hispi cabbage into quarters. Submerge in the 10% salt brine for 2 hours. Drain and pat bone-dry. Bake potatoes on rock salt at 190°C for 30 mins. Peel and place in a pot with milk, parmesan, and smoked butter. Blend until completely smooth, streaming in the truffle oil. Pass through a fine chinois. Season and pour into a Siphon Gun charged with 2 N2O chargers. Keep warm in a bain-marie.

Caramelise the crushed pepper, sugar, and butter in a pan. Deglaze with brandy and cook out. Add port, reduce by half, then add demi-glace. Simmer until thickened; stir in cream to reach a light tan colour.

Heat oil, honey, garlic, and chilli. Blend with the softened preserved lemon skins. Add warm water until it reaches a smooth, pourable consistency. Pass and set aside.

Place the brined cabbage quarters directly over hot coals, or a smoking hot griddle pan. Char heavily until the outer leaves are black and the core is tender. Season the beef. Grill over high heat for 3–4 minutes per side, beef served medium-rare. Rest for 10 minutes.

While the beef rests, toss the sliced enoki mushrooms in a hot pan with a bit of the beef dripping. Fry for 2 minutes until they turn golden and slightly crispy.

Slice the rested Onglet against the grain. Place a quarter of charred Hispi Cabbage alongside, topped with a spoonful of Lemon Dressing. Arrange the Enoki Mushrooms on the side of the plate. Dispense a cloud of Potato Truffle Foam per plate. Finish by saucing the beef with the black pepper sauce.

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WHOLE BLACK BREAM, ZHUG BUTTER ROTIS, MIXED LEAF SALAD

For Amy, this is one of the most iconic braai dishes from our menu. We developed it for the opening of Kudu Grill, and have rarely taken it off our Marylebone menu since opening. It's a sharing dish, so very much something you put in the centre of the table for everyone to dive in with their hands, grabbing a roti, adding salad and fish and rolling it up to make a personal wrap.

At the restaurant, we dry age the fish for a couple of days to develop the flavour and draw out moisture, but if you can't do that, just dry the fish as much as possible before cooking, so that it can cook properly on the grill rather than steaming.

Zhug is a Yemeni herb condiment that works really well with seafood, so we make a compound butter with it to brush over the hot roti immediately after cooking, and we top the fish with a crème fraîche and white soy dressing with preserved lemons, which we ferment at Kudu, so that it's citrussy but also floral – almost like sherbet. You'll get a lovely result with regular preserved lemons too. That combination of soft, buttered roti, the white soy dressing and crispy fish is special.

If you don't want to make the rotis, you can buy them easily these days – just brush the butter over them while they're hot.

Pulse herbs, chillies, garlic, and spices in a food processor. Drizzle in the 2 tbsp olive oil and pulse to a coarse paste. Fold this into the softened butter and set aside.

Place the crème fraîche in a bowl and whisk until smooth. Whisk in the vinegar, white soy sauce, lemon zest, and lemon juice. Slowly drizzle in the olive oil while whisking constantly until the dressing is glossy and emulsified. Taste and adjust with the salt and black pepper. Transfer to a container and refrigerate.

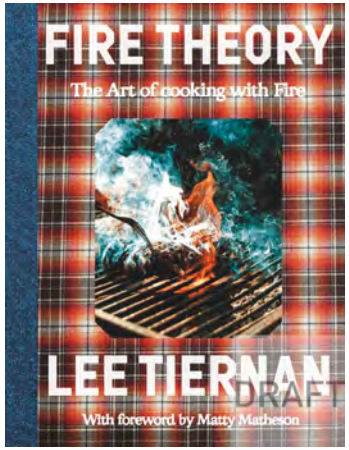
In a small saucepan, bring the water, butter, vegetable oil, and salt to a rolling boil. As soon as it boils, pour the liquid directly over the all-purpose flour in a heat-proof bowl.

Stir with a wooden spoon until a shaggy dough forms. Once cool enough to handle, give it a quick knead in the bowl until smooth. Cover with a damp cloth or cling film and rest for 30 minutes.

Blend the preserved lemons, chillies, olive oil, and sugar until smooth. Season with salt and pepper.

...continued overleaf

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View on Edelweiss

9781807120252

Fire Theory

Recipes and Techniques for Grilling, Smoking and Cooking over Fire

Lee Tiernan

May 2027 | Hardcover | CKB054000
$45.00 | 9781807120252
256 Pages | 7½ x 9¾ in
Full-color Photography

Discover how to infuse incredible, forward-thinking flavor into your grilling and live fire cooking.

Hailing from London and training at the globally renowned St. JOHN, Lee Tiernan has had an incredible education in nose-to-tail ingredients, and how to cook them. Since his own restaurant, Black Axe Mangal, opened in 2015, Lee's food has garnered critical acclaim and a cult status.

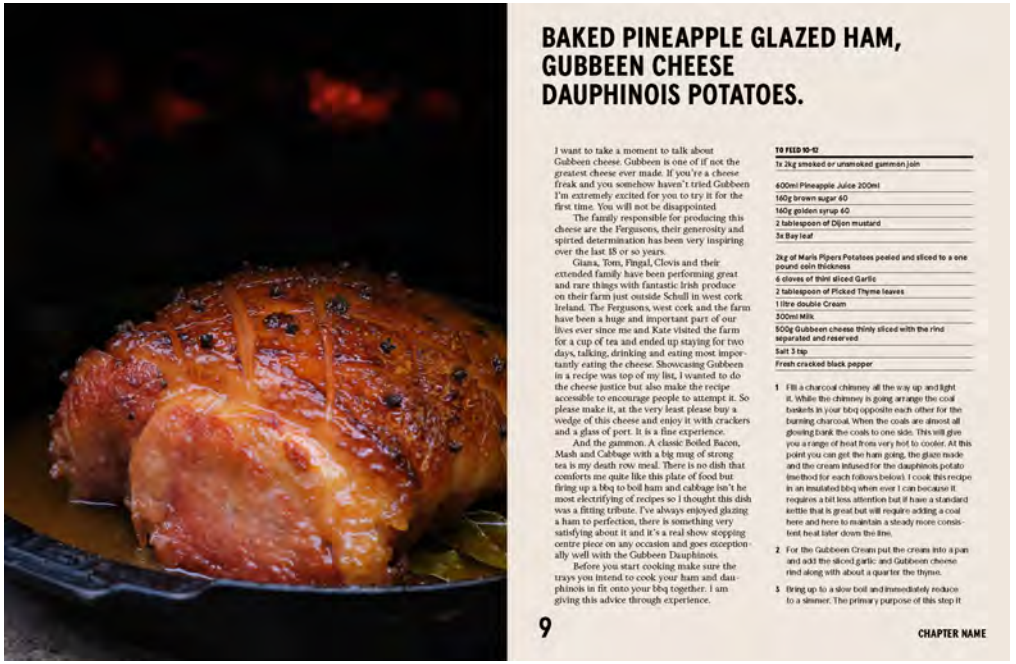
In *Fire Theory*, Lee first explains the techniques behind creating a fire, whether you have a tiny kettle barbecue on a balcony, Big Green Egg in the garden or a firepit in the woods, before exploring how to bring elements of his groundbreaking flavor pairings into your home kitchen.

Including chapters such as Types of Grill, Basic to Fancy Fire Management, Meat, Fish and Seafood, Poultry, Breads, Vegetables, Sides and Sweet Things, Lee showcases his signature style of familiar dishes with unexpected twists – think Honeyed Gammon Steaks with Charred Cabbage, Rarebit Flatbreads and Smoky Peach Crumble.

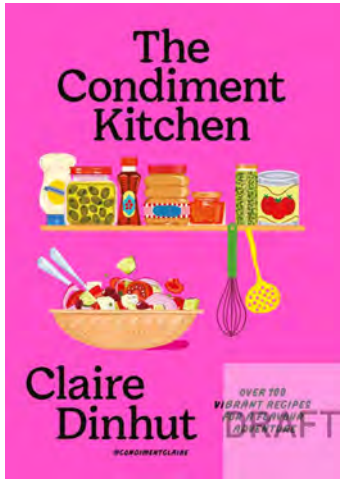
With a foreword by Matty Matheson, *Fire Theory* shows how the lick of a flame and bold flavors can take your home cooking to entirely new levels.

Lee Tiernan worked at the iconic St. JOHN for 10 years before leaving to pursue his own vision. His first Black Axe Mangal pop-up in Copenhagen was lauded by chefs from around the globe, and his permanent North London restaurant has received critical acclaim and garnered a global fan base. Lee's first book 'Black Axe Mangal' was published in 2019.

- Step-by-step photography of basic butchery techniques
- Meat, fish, vegan and veggie recipes, plus sides, pickles and sauces
- Includes a foreword and collab recipes with Matty Matheson







View on Edelweiss

9781807121181

The Condiment Kitchen

Over 100 Vibrant Recipes For A Flavour Adventure

Claire Dinhut

April 2027 | Hardcover | CKB040000
$37.50 | 9781807121181
256 Pages | 6¾ x 9¾ in
Full-color Photography

Use condiments to transform the way you cook forever!

In *The Condiment Kitchen*, Claire explains why condiments can build flavor and how to use them to their maximum potential in every aspect of cooking. She highlights that condiments are shortcuts to making any snack, sharing plate, main meal, dessert, or even drink, more interesting immediately, with very little work.

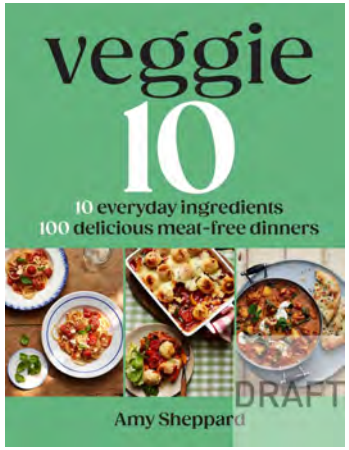
The book is structured by category of condiments: salt and pepper, spices, herbs, preserves and honey, umami heroes, oils and fats, and vinegars, walking the reader through their cupboards and fridges to open them up to a word of cooking with condiments. Alongside over 100 vibrant and customizable recipes, there are info-packed charts, illustrations and guides in Claire's inimitable style. This fun, fresh and modern style of cooking will help you unlock endless flavor possibilities, often using ingredients you already have on hand!

Claire Dinhut (aka @CondimentClaire) is a Harvard-educated historian, creator, host, cook and writer with a passion for flavor. Her first book *The Condiment Book* (2024) became an international sensation, immediately selling out three print runs. Having grown up between the US, France, and Italy, she now splits her time between London and her parents' mill in the French countryside, where she enjoys gardening, foraging, harvesting and experimenting with taste.

- Condiment cooking is booming, driven by younger consumers seeking bold flavors and "little treat" indulgences, with 60% of people adding sauces to nearly every meal
- Claire's first book *The Condiment Book* sold over 40k copies
- Claire has an audience of 1.4 million across Instagram, TikTok, YouTube and Substack, and has been featured everywhere from the *New York Times* and *Vogue* to *The Financial Times*







Veggie 10

10 Everyday Ingredients,
100 Delicious Meat-free Dinners

Amy Sheppard

May 2027 | Hardcover | CKB085000
$32.00 | 9781807121419
240 Pages | 7½ x 10 in
Full-color Photography

View on Edelweiss

9781807121419

10 hero ingredients, 100 recipes for delicious and simple veggie dinners.

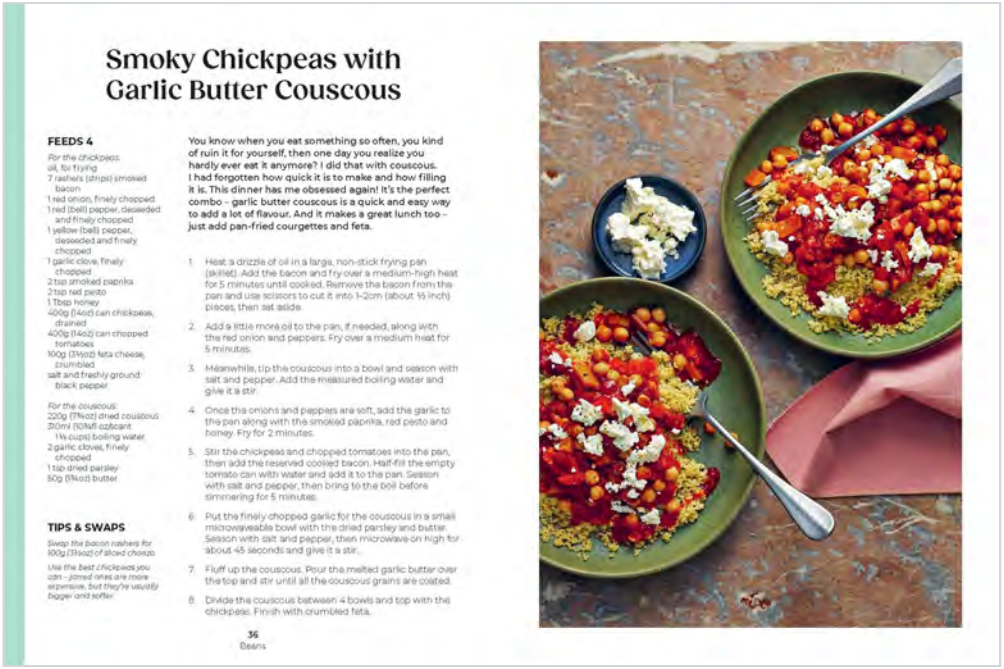
Lots of us want to cook and eat more veggie meals, whether for health reasons, lifestyle choices or just because meat and fish prices have never been higher. In *Veggie 10*, bestselling author Amy Sheppard offers us 100 delicious, meat-free recipes using everyday ingredients that most of us buy every week.

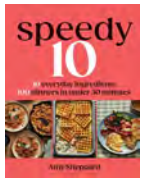
Veggie 10 focuses on simple, flavor-packed dishes that make the most of ten staple ingredients: **lentils**, **beans**, **tofu**, **potatoes**, **rice**, **pasta**, **cheese**, **pastry**, **tomatoes** and **onions**. With ten recipes showcasing each ingredient, Amy shows you how to turn these affordable essentials into meals you'll want to cook again and again. There are clever shortcuts, handy tips and flexible swaps throughout – including ways to adapt recipes for different diets or tastes and make the most of what you already have at home. This is the only veggie cookbook you need to bring more variety to your meals.

Amy Sheppard is a food writer, social media influencer and mother of two boys. She writes recipes and creates videos for brands and supermarkets. She is the author of *Hob, The Savvy Shopper, Easy 10, Speedy 10* and *Veggie 10*. @amysheppardfood

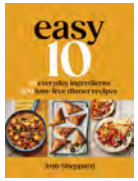
- Next title from the bestselling author of *Easy 10* (over 45k copies sold worldwide) and *Speedy 10*
- Prioritizes real ingredients over ultra-processed meat substitutes
- Amy has an engaged audience of 2.9 million across social media (Instagram: 1.2million, Facebook: 660k, and Tiktok: 710k), many of whom have been asking her when she is going to write a veggie cookbook!



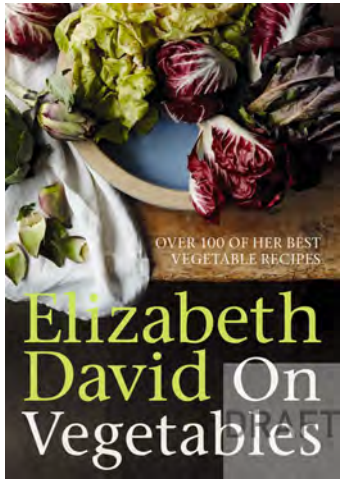




Speedy 10
9781837836567
$32.00 | Hardcover



Easy 10
9781837833191
$29.99 | Hardcover



View on Edelweiss

9781807122089

On Vegetables

Over 100 of Her Best Vegetable Recipes

Elizabeth David

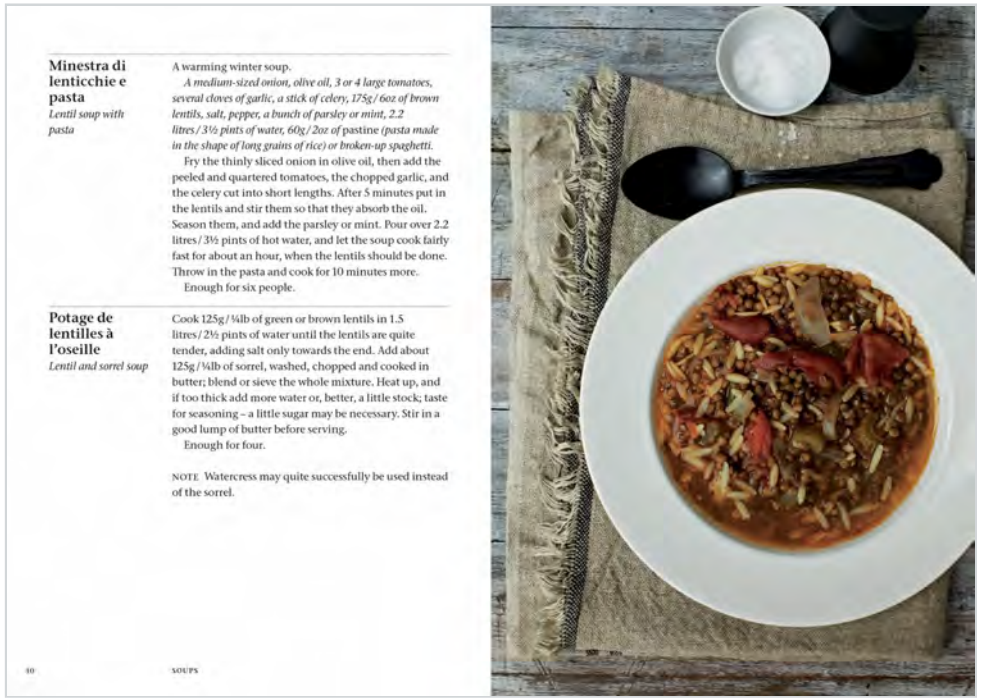
May 2027 | Hardcover | CKB085000
$35.00 | 9781807122089
224 Pages | 6¾ x 9¾ in
Full-color Photography

Culinary legend Elizabeth David revolutionized British cooking, with her recipes bringing the color and vibrancy of sunnier climes to kitchens everywhere.

In this new and updated edition of one of her only photographically illustrated cookbooks, Elizabeth's best and most-loved vegetable recipes are celebrated. The chapters include recipes for soups, salads and sides as well as pastas, rice dishes and other main meals. Featuring a range of delicious, timeless dishes, this is a charming collection for anyone wanting to give vegetables a starring role in the kitchen.

Elizabeth David lived in France, Italy, Greece, Egypt and India, learning the local dishes and cooking them in her own kitchens. Her first book *Mediterranean Food*, was published in 1950 to great acclaim and was followed by *French Country Cooking* (1951), *Italian Food* (1954), *Summer Cooking* (1955), *French Provincial Cooking* (1960) and *English Bread and Yeast Cookery*, winner of the 1977 Glenfiddich Writer of the Year Award. *An Omelette and A Glass of Wine*, a selection of her journalistic work, was published in 1984. She was made Chevalier de l'Ordre du Merite Agricole in 1984, awarded the OBE in 1976 and the CBE in 1986.

- One of the only Elizabeth David collections to have photography
- Revised and updated in a gift format with new essays and photography
- Timeless vegetarian recipes from across Europe – this deserves to be a new classic



Minestra di lenticchie e pasta
Lentil soup with pasta

A warming winter soup.
A medium-sized onion, olive oil, 3 or 4 large tomatoes, several cloves of garlic, a stick of celery, 175g/6oz of brown lentils, salt, pepper, a bunch of parsley or mint, 2.2 litres/3½ pints of water, 60g/2oz of pastine (pasta made in the shape of long grains of rice) or broken-up spaghetti.
Fry the thinly sliced onion in olive oil, then add the peeled and quartered tomatoes, the chopped garlic, and the celery cut into short lengths. After 5 minutes put in the lentils and stir them so that they absorb the oil. Season them, and add the parsley or mint. Pour over 2.2 litres/3½ pints of hot water, and let the soup cook fairly fast for about an hour, when the lentils should be done. Throw in the pasta and cook for 10 minutes more.
Enough for six people.

Potage de lentilles à l'oseille
Lentil and sorrel soup

Cook 125g/¼lb of green or brown lentils in 1.5 litres/2½ pints of water until the lentils are quite tender, adding salt only towards the end. Add about 125g/¼lb of sorrel, washed, chopped and cooked in butter; blend or sieve the whole mixture. Heat up, and if too thick add more water or, better, a little stock; taste for seasoning – a little sugar may be necessary. Stir in a good lump of butter before serving.
Enough for four.

NOTE Watercress may quite successfully be used instead of the sorrel.

10 SOUPS





View on Edelweiss

9781807122188

Easter Bakes

Sweet Treats to Celebrate Easter

Christophe Felder and Camille Lesecq

January 2027 | Hardcover | CKB004000
$14.99 | 9781807122188
96 Pages | 5¾ x 8½ in
Full-color Photography

Celebrate the sweetest season with irresistible Easter bakes!

From light after-lunch bites to showstopping chocolate centerpieces, through colorful treats for Easter gifting and spring-inspired desserts, *Easter Bakes* is packed with delicious recipes to brighten your holiday table. Whether you're an experienced baker or just getting started, you'll find plenty of easy-to-follow ideas to share with family and friends.

Perfect for Easter gatherings, cozy afternoons and everything in between, these feel-good bakes are guaranteed to bring a little extra joy to the season. With classic bakes, sweet seasonal favorites and LOTS of chocolate, make this Easter your most delicious yet!

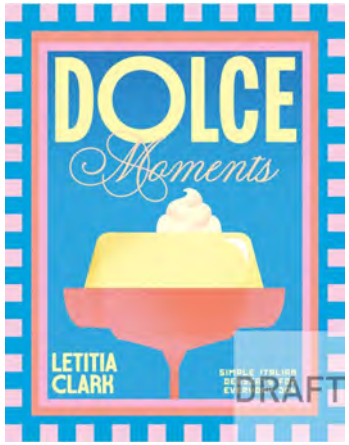
Christophe Felder is a French pastry master based in Alsace, France. In 2009 he founded his own pastry school with the intention of teaching home cooks patisserie skills.

Normandy-born **Camille Lesecq** is a pastry chef based in Alsace, France. His previous books include *Ma petite pâtisserie*, written in collaboration with Christophe Felder.

- Easter has transformed from a solemn religious observance into one of the most significant retail events on the American calendar worth $25billion
- Easter is a time for families and friends to gather, with accompanying food and drink items for at-home celebrations
- This collection includes recipes for making your own Easter eggs, cakes in the shape of Easter animals, an Easter nest with candy, and, of course, bespoke chocolate truffles


Easter Nest Cake


Crystaline Eggs



View on Edelweiss

9781807122133



For the Love of Lemons
9781784886202
$40.00 | Hardcover



Wild Figs and Fennel
9781784886189
$45.00 | Hardcover

Dolce Moments

Italian Desserts for Everyday Joy

Letitia Clark

July 2027 | Hardcover | CKB004000
$26.99 | 9781807122133
224 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

Make every day a little sweeter with 50 irresistible Italian-inspired recipes from Letitia Clark.

From a slice of cake with your morning coffee to a spoonful of something creamy after dinner, *Dolce Moments* celebrates the small pleasures that make a day delicious. Through chapters Morning Dolce, Afternoon Pick-me-up, Sweet Centerpieces, Sweets by the Spoon and A Little Something After, discover recipes to suit every mood and occasion. Start the day with a cream-filled Maritozzo, brighten an afternoon with a buttery Semolina Shortbread cookie, or impress your dinner guests with a spectacular Ricotta, Pear & Hazelnut Layer Cake. Linger over Toasted Fig Leaf Panna Cotta or Blackberry Mascarpone Ripple gelato, while classic, chewy Amaretti make the perfect bite to finish a meal.

With beautifully styled photography and charming illustrations to accompany Letitia's evocative writing, *Dolce Moments* is an invitation to slow down, make something delicious and find a little sweetness in every day.

Letitia Clark is a food writer, illustrator and chef. After completing the Leiths diploma in Food and Wine she went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen, She now lives in Sardinia, where she continues to write, as well as continuing her work as an illustrator.

- Celebrates the Italian tradition of making time for something sweet throughout the day
- An irresistible mix of simple everyday treats and impressive desserts for sharing
- Recipes were previously published in *La Vita è Dolce* (2021), now presented in a smaller, more giftable format, beautifully illustrated and photographed throughout







View on Edelweiss

9781807121792

Drink Up

Nourishing Drinks To Revive, Restore and Rebalance: Tonics, Teas, Shots, Smoothies, Kombucha, Kefir, Matcha & More

Ditte Ingemann, Translated by Ian Giles

February 2027 | Hardcover | CKB008000
$24.99 | 9781807121792
240 Pages | 6¾ x 8¾ in
Full-color Photography

How can you boost your wellbeing every day in an affordable and enjoyable way? Optimize your health with this collection of naturally nutritious drinks.

Since ancient times, humanity has developed liquids with healing, soothing and life-enhancing properties, and Ditte Ingemann has been inspired by these to create a modern curation of recipes to restore, revive and rebalance.

Functional drinks have never been more popular and are often seen as a nutritional alternative to alcoholic beverages. But they can be expensive and contain hidden ingredients, including processed sugar. These recipes are packed with goodness and taste delicious. From fruity smoothies and herbal teas to seasonal tonics and warming hot chocolates, there is something for everyone.

Ditte Ingemann is a cookbook author, food stylist and photographer with a bachelor's degree in nutrition and health. She lives in Copenhagen, Denmark.

- The functional drinks market is quickly expanding, but drinks can be expensive and not always as healthy as they say they are. Much more beneficial and cheaper to make your own!
- Probiotic and prebiotic drinks are in high demand. Categories like kombucha, kefir, and matcha are experiencing double-digit growth as consumers focus on holistic health
- 60% of Gen Z consumers use functional drinks as a substitute for alcohol at social events, combining health benefits with a desire for non-alcoholic options
- Covers all the buzzword drinks - tonics, shots, teas, smoothies, switches, kefir, kombucha, kvass, matcha, chai, cacao, cold coffee and much more!



Chamoyada

Sweet, sour and spicy flavours await in this frozen Mexican mouthful. Enjoy it on a hot day, perhaps as an alternative to a dessert.

Chamoyada is a fresh, summery, Mexican frozen drink, spiced up with a special chilli sauce called chamoy: a sweet and spicy sauce made of dried fruit, hibiscus and chilli. Here is my version of the popular Mexican drink – with mango, pineapple, chilli and lime. The mango contains *mangiferin* and research is being conducted into whether this special compound can help fight cancer. Meanwhile, the *bromelain* in the pineapple can reduce inflammation and help with inflammatory conditions such as arthritis and other types of pain in muscles and joints.

If you're worried about the sugar and calorific content of sweet fruits such as mango and pineapple, consider that they're naturally sweet. If the drink replaces a classic dessert with a high sugar and fat content, there are probably health benefits gained from it.

Tajín is a Mexican spice that is known for its special combination of chilli, lime and salt. It should be used as a garnish on the rim of the glass to give a strong and salty flavour to the drink. However, you can easily omit this step or use a different ground chilli if you can't get Tajín.

If you can't get chamoy either, use a different type of sweet and spicy chilli sauce.

Chamoyada is also known as mangonada. If you travel in Mexico, you will typically find the drink at street vendors and in ice-cream shops.

Smoothies & Shakes – 47



Hydrating tropical smoothie with spirulina

1 GLASS

100 g (3½ oz) frozen mango
100 g (3½ oz) frozen pineapple
100 g (3½ oz) frozen kale
½ ripe avocado
10 g (¼ oz) fresh ginger root, finely grated
2 tsp spirulina
400 ml (13 fl oz/generous 1½ cups) coconut water

TIP
Spirulina is an algae with a slightly strange, intense taste that is reminiscent of seaweed (which is also an algae). If you put this extremely nutritious spirulina in a smoothie, the algae taste is camouflaged a bit by the other flavours. The green powder can be bought in both physical and online health-food stores.

Mango and bananas are joined by kale, avocado and spirulina in this tropical smoothie that is perfect for a hot summer's day.

There are heaps of electrolytes in this smoothie, which is rich in potassium, magnesium and sodium. That's why it is absolutely brilliant on days when you've sweated a lot – or are nursing a hangover!

The tropical fruits in the drink have slightly different strengths. Research is being conducted into whether the special compound found in mango, *mangiferin*, can help fight cancer. The compound *bromelain*, found in pineapple, seems to reduce inflammation and help with inflammatory disorders such as arthritis and other types of pain in the muscles and joints.

The drink also contains dietary fibre, healthy monounsaturated fat from the avocado, some good omega-3 fatty acids from the spirulina and anti-inflammatory power from the kale.

POTENTIAL HEALTH BENEFITS
- Electrolytes for the balance of fluids
- Support for the immune system
- Reduced inflammation
- Lower levels of cholesterol

METHOD
Put all the ingredients in a blender. Blend it all together into a creamy and uniform smoothie. Pour your smoothie into a glass and drink it immediately.

44 – Smoothies & Shakes



View on Edelweiss

9781807122669

Ube

50 Recipes using Ube

Sarah Bounoua

March 2027 | Hardcover | CKB085000
$20.99 | 9781807122669
144 Pages | 5¾ x 8½ in
Full-color Photography

Ube – the perfectly purple ingredient the world has gone crazy for!

Discover the versatility of this much-loved purple yam, with 50 recipes for sweet treats, savory dishes and drinks. This unique ingredient adds not only spectacular color but subtle, sophisticated flavor to everything from brownies to bao buns.

Whether you want to give your morning latte a vibrant makeover or try your hand at making traditional ube-filled pandesal, *Ube* is your essential guide to cooking with this extraordinary ingredient. From classic Filipino favourites to inventive modern creations, these recipes will inspire you to bring a splash of purple to every meal.

Sarah Bounoua is a recipe creator who loves testing new things, always with the same mindset: making the most of every ingredient – and above all, avoiding waste. Ever since she discovered ube, she's been putting it in everything.

- Ube is the new matcha! Discover the vibrant purple ingredient fast becoming a global food trend
- 50 sweet, savory and drink recipes showcase just how versatile ube can be
- Bold, eye-catching design and a giftable format make this a standout package for ube lovers and foodies alike



Ube Flan

Prep 10 minutes | Cook 7 minutes | Rest 2h 30 | Makes 5

Learn how to make a rich and indulgent Filipino Flan without milk or eggs! All you need is agar agar powder and 5 other simple vegan ingredients!

50ml maple syrup
180g rolled oats
100g nuts of choice (we used almonds and cashew nuts)
5g matcha
20g grated coconut
50g dark chocolate chips
60g coconut oil
pinch of salt

TOPPINGS
Orange
Blackberries
Blueberries
Mint leaves

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6



Creamy Ube + Coconut Soup

Prep 20 minutes | Cook 15 minutes | Serves 4

Learn how to make this easy and cozy soup recipe with just a handful of simple ingredients and less than an hour of your time. It perfect for the winter months so dang good! Plus, it's vegan!

50ml maple syrup
180g rolled oats
100g nuts of choice (we used almonds and cashew nuts)
5g matcha
20g grated coconut
50g dark chocolate chips
60g coconut oil
pinch of salt

TOPPINGS
1 sprig of thyme
100ml cream
chopped pistachios
1 pear, thinly sliced

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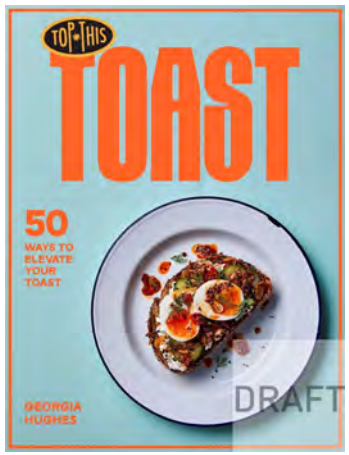
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View on Edelweiss

9781807121938

Top This Toast

50 Ways to Elevate Your Piece of Toast

Georgia Hughes

April 2027 | Hardcover | CKB101000
$21.99 | 9781807121938
144 Pages | 6¼ x 8¼ in
Full-color Photography

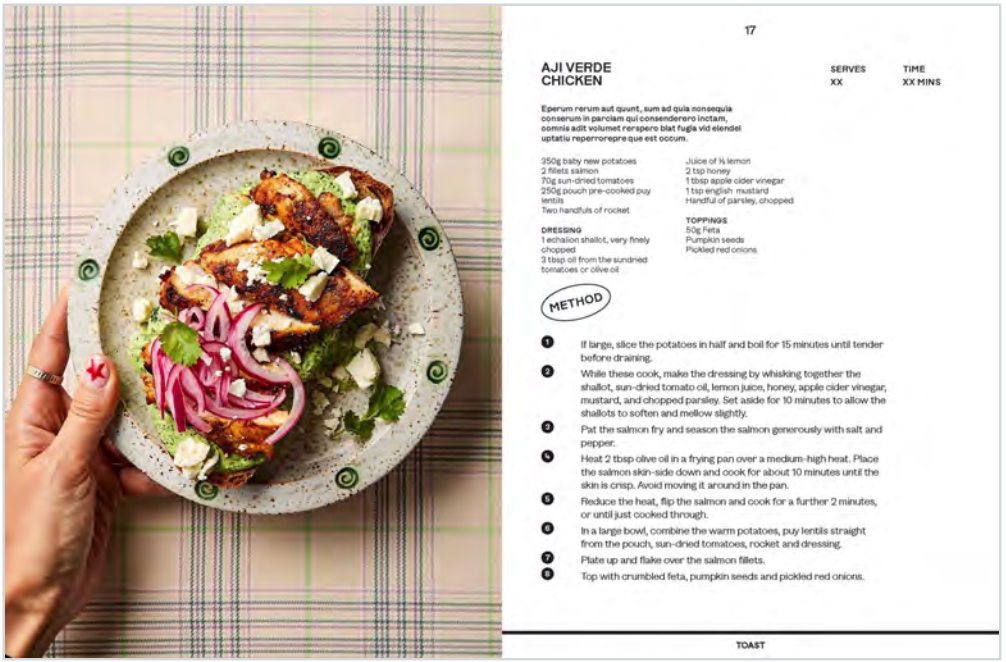
Take a humble slice of toast and turn it into something exciting.

Start with the perfect golden, crisp base, layer on bold, flavor-packed toppings, and finish with simple touches that elevate every bite. From spicy chorizo beans and miso-glazed mushrooms to mango halloumi and crispy kale or tahini chicken on toast, pile your slice high and tuck in.

With recipes ready in under 30 minutes and using fewer than 10 ingredients, *Top This: Toast* is all about smart, satisfying cooking for real life — quick to assemble, endlessly adaptable, and full of punchy flavor. No fuss, no complexity — just clever, craveable food on toast.

Georgia Hughes is a chef with experience working with brands such as Merchant Gourmet, Waitrose and Heinz. A Producer at Channel 4 Served, she has previously hosted sell-out supper club events and has worked as a private chef. In 2024 she won the Good Food's Future Star competition.

- All recipes take under 30 minutes
- All recipes use under 10 ingredients
- Toast is a perennial subject – everyone has a loaf of bread in their kitchen. It's an affordable, accessible ingredient


17

AJI VERDE CHICKEN

SERVES XX TIME XX MINS

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350g baby new potatoes
2 fillets salmon
70g sun-dried tomatoes
250g pouch pre-cooked puy lentils
Two handfuls of rocket

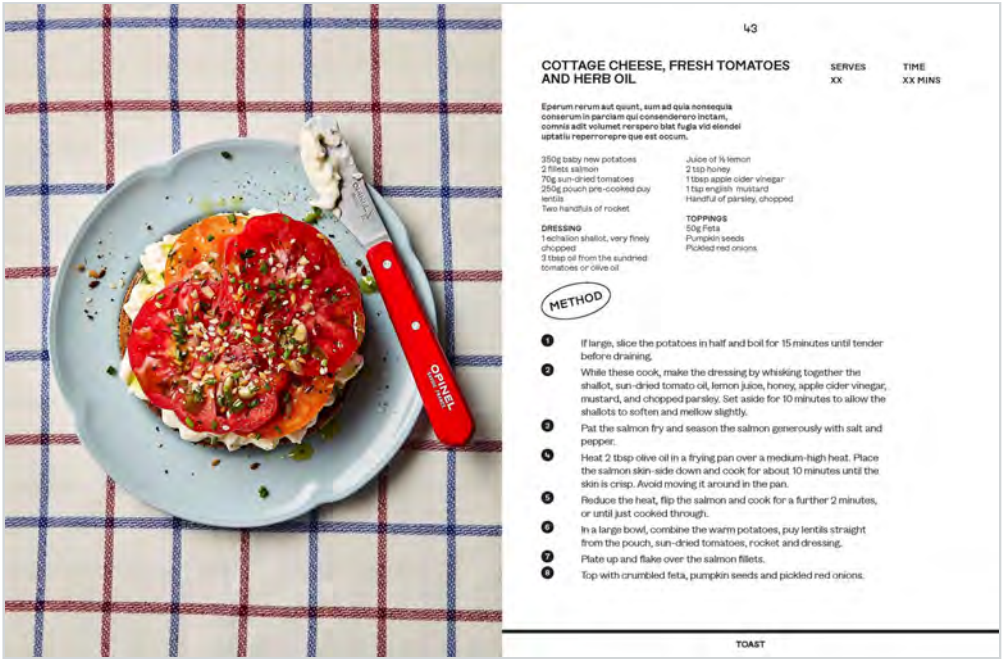
DRESSING
1 echalion shallot, very finely chopped
3 tbsp oil from the sundried tomatoes or olive oil
Juice of ½ lemon
2 tsp honey
1 tbsp apple cider vinegar
1 tsp english mustard
Handful of parsley, chopped

TOPPINGS
50g Feta
Pumpkin seeds
Pickled red onions

METHOD

1. If large, slice the potatoes in half and boil for 15 minutes until tender before draining.
2. While these cook, make the dressing by whisking together the shallot, sun-dried tomato oil, lemon juice, honey, apple cider vinegar, mustard, and chopped parsley. Set aside for 10 minutes to allow the shallots to soften and mellow slightly.
3. Pat the salmon fry and season the salmon generously with salt and pepper.
4. Heat 2 tbsp olive oil in a frying pan over a medium-high heat. Place the salmon skin-side down and cook for about 10 minutes until the skin is crisp. Avoid moving it around in the pan.
5. Reduce the heat, flip the salmon and cook for a further 2 minutes, or until just cooked through.
6. In a large bowl, combine the warm potatoes, puy lentils straight from the pouch, sun-dried tomatoes, rocket and dressing.
7. Plate up and flake over the salmon fillets.
8. Top with crumbled feta, pumpkin seeds and pickled red onions.

TOAST


43

COTTAGE CHEESE, FRESH TOMATOES AND HERB OIL

SERVES XX TIME XX MINS

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8. Top with crumbled feta, pumpkin seeds and pickled red onions.

TOAST



Top This Potato

50 Ways to Elevate Your Potato

Georgia Hughes

April 2027 | Hardcover | CKB101000
$21.99 | 9781807121914
144 Pages | 6¼ x 8¼ in
Full-color Photography

View on Edelweiss

9781807121914

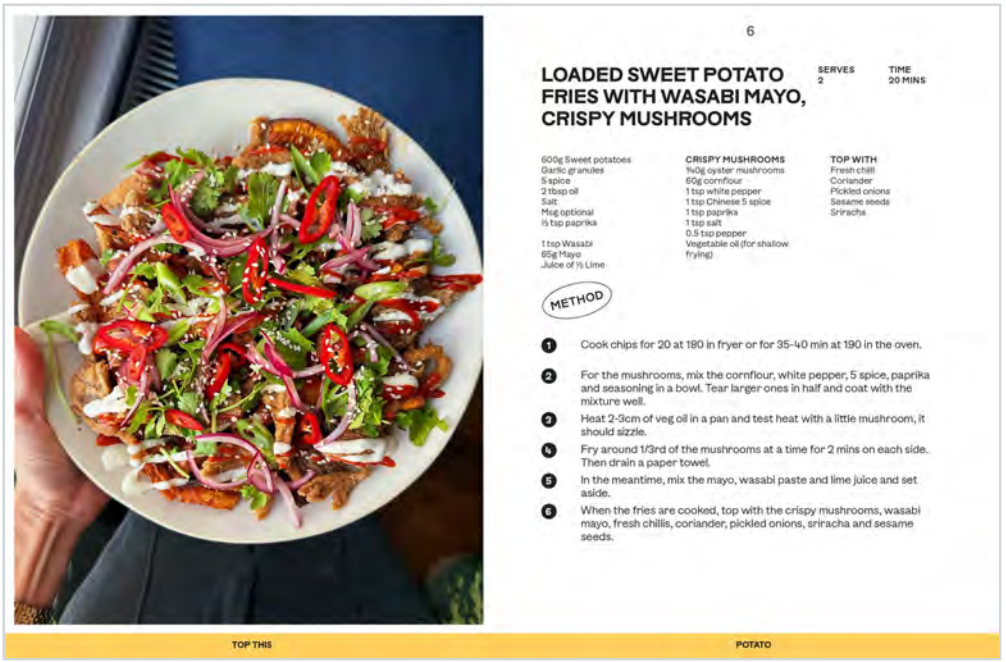
Take the ultimate comfort ingredient and pile it high with flavor.

Whether crispy, roasted, smashed or baked, potatoes become the foundation for bold, satisfying meals. Build layers of texture and taste — from loaded 30–minute ragu fries and chilli cheese smashed potatoes to herby yoghurt-topped roast potatoes and baked potatoes with sticky miso butter.

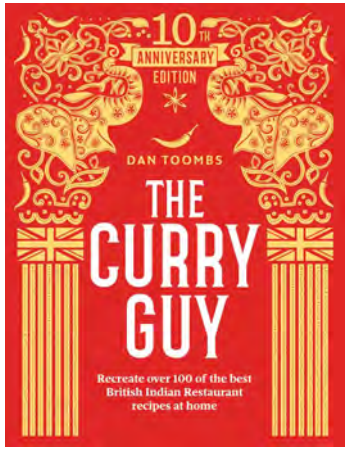
Ready in under 30 minutes and made with fewer than 10 ingredients, *Top This: Potato* transforms everyday staples into standout dishes. It's all about maximum flavor with minimal effort — hearty, flexible, and impossible to resist.

Georgia Hughes is a chef with experience working with brands such as Merchant Gourmet, Waitrose and Heinz. A Producer at Channel 4 Served, she has previously hosted sell-out supper club events and has worked as a private chef. In 2024 she won the Good Food's Future Star competition.

- All recipes take under 30 minutes
- All recipes use under 10 ingredients
- Baking potatoes are extremely cheap and incredibly versatile





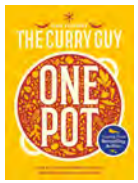


View on Edelweiss

9781807122065



The Curry Guy Easiest Ever
9781807120801
$37.50 | Hardcover



Curry Guy One Pot
9781787139206
$40.00 | Hardcover

The Curry Guy 10th Anniversary

Recreate Over 100 of the Best British Indian Restaurant Recipes at Home

Dan Toombs

May 2027 | Hardcover | CKB044000
$24.99 | 9781807122065
176 Pages | 6¾ x 8¾ in
Full-color Photography

Dan Toombs (aka The Curry Guy) has spent over two decades perfecting the art of replicating British Indian Restaurant cooking after travelling around the UK, sampling dishes, learning the curry house kitchen secrets and refining those recipes at home.

Dan's fans return to his recipes again and again because they really work. His foolproof, accessible recipes mean you can cook your favorite curries at home for less money and in less time than it takes to order takeout.

The Curry Guy shows all curry lovers around the world how to make classic curry sauces, including: tikka masala, korma, dopiazza, pasanda, madras, dhansak, rogan josh, vindaloo, karai, jalfrezi, bhuna and keema.

Popular vegetable and sides dishes are not to be forgotten! Enjoy aloo gobi, saag aloo and tarka dhal, plus samosas, pakoras, bhaji, and pickles, chutneys and raitas. And of course, no curry is complete without perfect pilau rice, crunchy poppadoms or pillowy naan to complete your curry house feast!

Dan Toombs (aka The Curry Guy) has perfected the art of creating recipes that taste just like a takeaway but in less time and for less money. Dan's first book, *The Curry Guy* (2017), was a bestseller; he is also the author of *Curry Guy Easy, Curry Guy Veggie, Curry Guy Light, Curry Guy Bible*, *Curry Guy Thai, Curry Guy BBQ, Curry Guy Chicken, Curry Guy Air Fryer, Curry Guy Slow Cooker* and *Curry Guy Easiest Ever*. He lives in Yorkshire with his curry-loving family.

- *The Curry Guy* books have sold over half a million copies
- Over 250,000 loyal fans follow Dan's blog every month
- Updated and new recipes



The simple stir-fried biryanis served at most curry houses simply don't compare to this slow-cooked kacchi biryani. I first tried it back in 2013 at Sheba on Brick Lane in London. It was so good I had to get the recipe! This is my take on their delicious and hugely popular dish.

KACCHI LAMB BIRYANI

SERVES 6–8

Mix the marinade ingredients in a bowl with a quarter of the fried onions and 200ml (¾ cup) of cooled reserved oil. Add the lamb and rub the marinade into it. Cover and marinate overnight in the fridge.

To make the rice, when ready to cook, bring 1.5 litres (6 cups) water to a boil in a large pan. Add the salt, whole garam masala and rice, and simmer for 6 minutes. After the 6 minutes, remove half the rice from the water with a strainer and place in a small bowl. Cook the remaining rice for another minute and remove to a second bowl.

Now spoon about 1 tbsp of the reserved onion oil into a large, heavy-based saucepan and tip in the marinated meat and all of the marinade. Spread the first batch of rice, including any whole spices over the lamb. Cover with half the remaining fried onions and half the chopped coriander (cilantro) and mint.

Add the second bowl of rice on top and then the remaining fried onions and herbs. Spoon the melted ghee over the top layer, followed by the saffron-infused milk, the rose water and a sprinkle of cumin powder. Scatter some dried rose petals on top, if using.

Make a soft dough with water and flour and run it around the top of the pan and secure the lid tightly on top. Heat the biryani over a high heat for a couple of minutes. When you hear it simmering, reduce the heat to very low and cook for about 40 minutes. Don't be tempted to lift the lid.

After 40 minutes, your kitchen will smell amazing. Take your biryani to the table and unseal the lid. Lift it and enjoy the amazing aroma. Stir the meat from the bottom into the rice about three or four times and serve with your favourite raita.

* TIP: Ask your butcher to cut your leg of lamb into pieces.



Based on the bright flavours of Sri Lanka, chicken Ceylon is a good all-rounder. I prefer it really spicy hot and add a lot more fresh chillies and chilli powder than suggested in this recipe, so feel free to do that too. I've also taken the liberty of adding a few ingredients that are rarely included in curry-house Ceylon curries but are very Sri Lankan all the same.

CHICKEN CEYLON

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

Heat the oil in a large pan over a medium-high heat until it is visibly hot. Add the star anise, cinnamon stick and cardamom pods, and stir around for about 30 seconds until fragrant; be careful not to burn them. Add the curry leaves and fry for 30 seconds until their scent fills the room.

Add the garlic and ginger paste and the chopped chillies. Both will sizzle in the pan as they release their moisture and flavour into the oil. When they quieten down, after about 30 seconds, add the coconut flour and mix it all together for a few seconds before adding the coriander stalks, chilli powder, mixed powder, tandoori masala, black pepper and tomato purée.

Now stir in about 250ml (1 cup) of the base curry sauce and let it reduce for about a minute, stirring the caramelized bits into the sauce. Add the pre-cooked chicken, the rest of the base curry sauce, the stock and block coconut pieces. Let the sauce simmer for about 5 minutes until you are happy with the consistency, only stirring if it looks like it is catching on the pan.

Stir in the dried fenugreek leaves, mango chutney and cashew paste, if using. Fish out the whole spices if you want and add salt and sugar to taste. Squeeze the lime juice over the top and sprinkle with the garam masala and chopped coriander to serve.



Foolproof Dough

Easy and Delicious Recipes for Breads, Buns, Bagels and More

Kate Wesson

March 2027 | Hardcover | CKB004000
$20.99 | 9781837835171
144 Pages | 6¼ x 8¼ in
Full-color Photography

View on Edelweiss

9781837835171

Think dough is tricky? Think again.

With *Foolproof Dough*, you'll learn to make bakery-quality bread, buns and bakes at home with confidence. Clear, step-by-step methods and smart tips take the guesswork out of mixing, kneading and proofing, giving you reliable results every time.

From baguettes and bagels to buns and babka, through pillowy-soft milk bread, cheesy stuffed naan and flavor-packed pizzas, these delicious and achievable recipes will help you build real skills as you go. So whether you're making your first ever loaf or a seasoned baker looking to up your game, this is dough made simple – dependable, delicious and totally foolproof.

Kate Wesson is a food stylist with over two decades of industry experience. Having collaborated with countless authors, helping write and style their recipes over the years, it is a dream come true to finally write her own book.

- Dough made easy: simple, step-by-step recipes that guarantee great results
- Build confidence as you bake, with 60 reliable, skill-boosting recipes
- Both sweet and savory bakes, from classic loaves to indulgent treats



PLAIN FOCACCIA VE

Growing up in Rome, my favourite sandwich was pizza bianca with mortadella. You'd show the guy behind the counter what size sandwich you were after, then he'd fill the bread with enough wafer-thin mortadella slices to feed a small village. This plain focaccia is a slightly thicker version, which I find more foolproof to make. For a thinner bread, more akin to pizza bianca, use a slightly larger tin.

500g (1lb 2oz) strong white bread flour
7g (2¼ tsp) fast-action yeast
or 14g (½oz) fresh yeast
350ml (1½ cups) lukewarm water
1 tsp caster (superfine) sugar
10g (¼oz) salt, plus extra for the topping
1 tbsp extra virgin olive oil, plus extra for drizzling, greasing and topping
mortadella, to serve (optional)

The day before baking, combine the flour, yeast, water, and sugar in a large bowl. Work the mixture together with a spatula, or your hands, to form a soft dough with no pockets of flour. Cover with a large plate or dish towel and set aside for 30 minutes. Sprinkle in the salt and the 1 tbsp of olive oil and use your hands to work them into the dough.

Grease a separate large bowl with another 1 tbsp olive oil and use a dough scraper or a spatula to help you transfer the dough to the oiled bowl. Drizzle a little more olive oil over the top of the dough, spreading it to lightly coat the surface. Cover and set aside for 1 hour, then transfer to the fridge to chill overnight, or for up to 2 days (I often make 2 batches in one day, to bake on consecutive days).

Take the dough out of the fridge about 3 hours before you want to bake it. Let it come to room temperature for 2 hours. Line a baking tray (sheet pan) that measures approximately 20cm x 30cm (8in x 12in) with baking paper. Pour a little olive oil over the baking paper and spread it around with the palm of your hands to make sure the paper is well greased. Slide the dough onto the paper and gently stretch the dough to cover the paper. Leave to prove for 1–1½ hours, on a cool day. It will look fluffy and full of air bubbles when it's ready.

Preheat the oven to 220°C (200°C fan)/425°F/gas 7, with a shelf positioned in the centre of the oven.

Once the dough has proved, make a brine by combining 1 tbsp each of olive oil and water with a large pinch of salt. Dip your fingertips into this brine and press them along the dough to give it dimples. Drizzle the rest of the brine all over the dough.

Bake the dough in the preheated oven, on the middle shelf, for 20–25 minutes, until golden.

Serves 8–10
Prep 5 mins + overnight chilling, resting and proving
Cook 25 mins



RED PEPPER & HARISSA BUNS V

Cute, easy to pack and a total crowd-pleaser. My kids like heat, but when they were younger I used to leave out the harissa or replace it with a little tomato passata.

For the dough
675g (1lb 8oz) plain (all-purpose) flour, plus extra for kneading
2 tsp instant yeast
1½ tsp salt
75g (2½oz) unsalted butter, plus extra for greasing
350ml (1½ cups) whole milk
2 tbsp Greek yoghurt
1 egg, lightly beaten

For the filling and glaze
2 large garlic cloves, crushed
2 tbsp harissa
3 tbsp olive oil
400g (14oz) roasted red peppers (drained weight, if from a jar), cut into long strips about 2.5cm (1in) wide
4 tsp za'atar
1 tbsp honey

For the dough, combine the flour, yeast and salt in a large bowl. In a small pan, gently warm the butter and milk until the butter has melted and the milk is lukewarm. Remove from the heat, then quickly stir in the yoghurt and egg and, once well combined, pour into the bowl with the dry mixture. Mix to form a sticky dough. Cover the bowl and leave to rise for 1 hour (or overnight in the fridge, then let it come to room temperature for 30 minutes before shaping), until light and fluffy.

Meanwhile, butter a 12-hole muffin tin (pan). For the filling, combine the garlic, harissa and 2 tbsp of the olive oil in a small bowl and set aside.

Knead the risen dough on a floured worktop for a few seconds to knock out excess air then use a rolling pin to roll it out to a rectangle about 30cm x 45cm (12in x 18in). Spoon on the harissa mixture, using the back of the spoon or a pastry brush to spread it evenly over the whole surface. Top with the peppers, aiming to cover the surface evenly, but not worrying too much about making a neat job of it, then scatter with half the za'atar.

Starting at one of the longer edges of the dough, roll the dough up tightly like a Swiss (jelly) roll, then, using a large knife, slice it into 12 buns. I find the easiest way to do this is to cut it first in half, then cut each in half again, then cut each quarter into 3 equal slices. Sit the buns, cut-side-up, in the holes of the prepared muffin tin.

Don't worry if some of the buns lose their shape or even fall apart a bit; once baked, they'll hold together, and a loose rustic look suits them. Cover with a dish towel and set aside to prove for 1 hour. Meanwhile, preheat the oven to 200°C (180°C fan)/400°F/gas 6.

Combine the honey and the remaining za'atar and 1 tbsp olive oil in a small bowl and use to brush the top of the buns. Bake for 20–22 minutes or until cooked through. Cool in the tin before packing for your picnic.

These are best eaten on the day of baking, but will keep in an airtight container for up to 2 days.

Makes 12
Prep 20 mins + proving
Cook 22 mins



Foolproof Batch Cooking
9781837834969
$20.99 | Hardcover



Foolproof Traybakes
9781837833238
$20.99 | Hardcover



Peter Rabbit



The Official Peter Rabbit Baking Book

Cakes, Cookies and Cupcakes Inspired by the World of Beatrix Potter

Sam Dixon

January 2027 | Hardcover | CKB004000
$24.99 | 9781807121754
144 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121754

Bake your way through the wonderful world of Peter Rabbit with 30 irresistible cakes, cupcakes and cookies inspired by Beatrix Potter's best-loved characters.

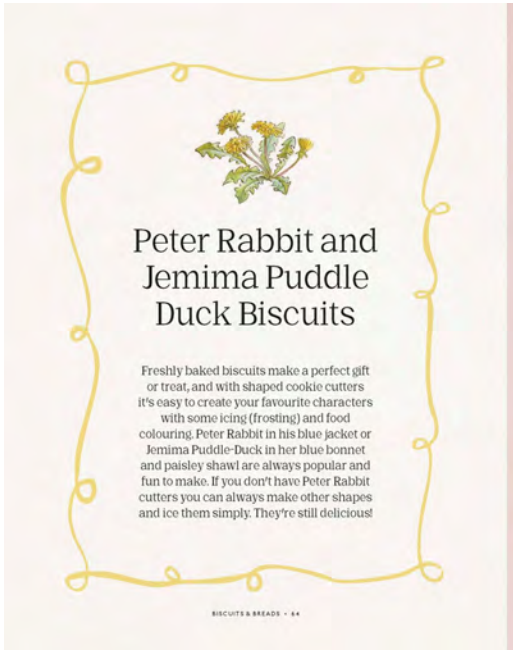
Create show-stopping party treats that are guaranteed to delight family and friends, from **Mr. McGregor's Flowerpot Cupcakes** to **Jemima Puddle-Duck's Nesting Cakes** and **Peter Rabbit's Carrot Biscuits**. Each recipe is packed with charm, flavor and playful details that bring the stories to life. With clear, easy-to-follow instructions and child-friendly steps, little bakers can join in the fun, too. Simple guides to assembling cakes, piping and decorating make it easy to achieve impressive results, even if you're new to baking. Perfect for birthday parties, rainy-day activities or baking together in the kitchen, this beautifully themed collection is a must-have for Peter Rabbit fans of all ages.

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

- **30 Peter Rabbit–inspired recipes** for cakes, cupcakes and cookies, perfect for parties and family baking
- **Kid-friendly instructions** so little bakers can confidently join in the fun
- **Step-by-step decorating guides**, with simple techniques for assembling, piping and finishing your bakes
- **Perfect for celebrations**, rainy days and gifts, delighting Peter Rabbit fans of all ages











The Official Peter Rabbit Sewing Book

Beginner-friendly Sewing Patterns to Make
10 of Your Favorite Beatrix Potter Characters

Anabella Cahwje

January 2027 | Paperback | CRA035000
$24.99 | 9781807121730
144 Pages | 7¾ x 9¾ in
Full-color Illustrations

View on Edelweiss

9781807121730

Bring Peter Rabbit and his friends to life with *The Official Peter Rabbit Sewing Book*, a guide to creating hand-stitched felt toys inspired by Beatrix Potter's classic tales.

Make 10 beloved characters, including Peter Rabbit, Benjamin Bunny, Flopsy, Mopsy, Cotton-tail, Jemima Puddle-Duck, Mr Jeremy Fisher, Mrs Tiggy-Winkle, Tom Kitten and Squirrel Nutkin. Learn to stitch each character and their detailed clothing, from Peter's iconic blue jacket to Tom Kitten's smart outfit.

Clear step-by-step instructions, detailed illustrations and full-size patterns guide you through essential felt-sewing techniques and finishing touches. Perfect for beginners and experienced crafters alike, this charming book will help you create heirloom-quality keepsakes and thoughtful handmade gifts to treasure for generations.

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

- Beginner-friendly felt projects, perfect for new crafters
- Full-size patterns included for every project
- Create heirloom-quality keepsakes and thoughtful handmade gifts
- Perfect for fans of Peter Rabbit and classic children's literature







Create



15 Ways to Upcycle a Shirt

Create Your Wasteless Wardrobe

Lydia Bolton

April 2027 | Paperback - with flaps | CRA035000
$24.99 | 9781807120627
160 Pages | 6¾ x 8¾ in
Full-color Photography

View on Edelweiss

9781807120627

Transform your button-down shirt into something totally new with Lydia Bolton's guide to upcycling to create new garments!

Discover 15 creative ways to re-work your shirt, from creating a halterneck top, a gathered summer top, a fitted shirt dress, a babydoll style dress, an asymmetric skirt, or even a quilted gilet. With options to tailor your pieces to suit your personal style and body to fit perfectly, Lydia will guide you through the basics of upcycling your shirt, offering ideas for simple customizations like adding a frill collar, adding new buttons, ruching as well as complete transformations.

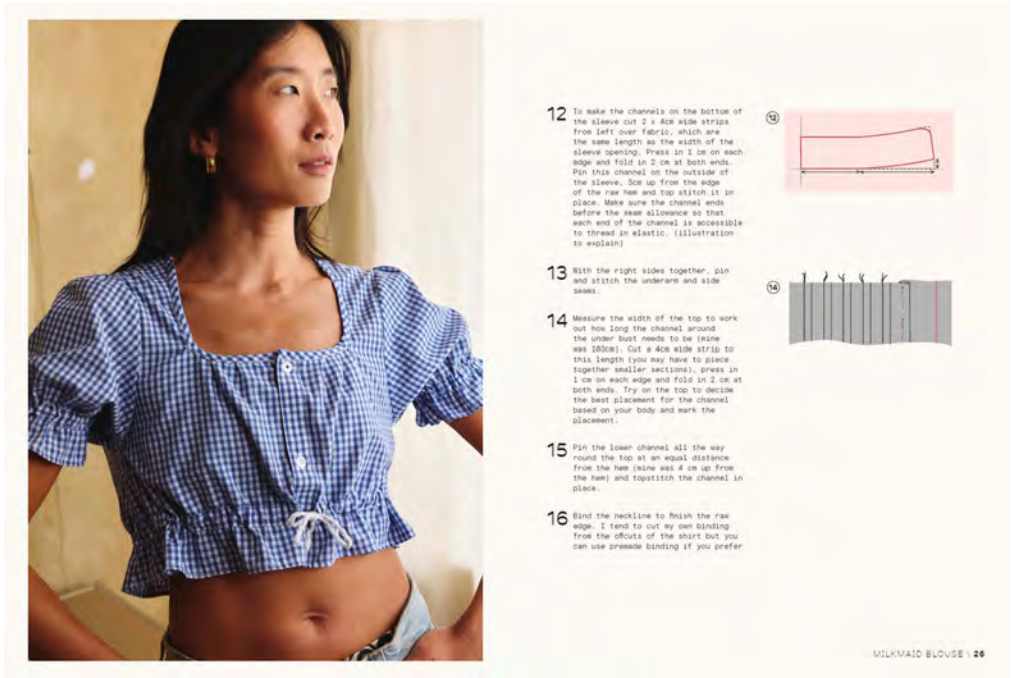
This practical book is packed with hacks, inspiration and thoughtful ideas to give your shirt a second life. Plus, learn how to use your scraps in fun projects like making hairbands and phone charms. All using simple sewing techniques.

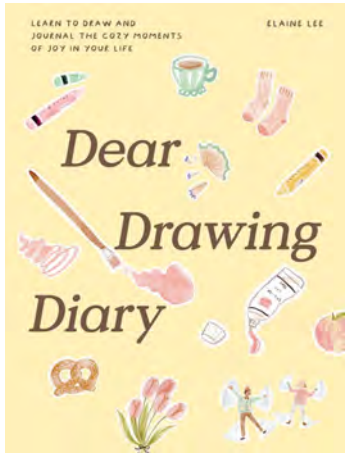
Start with one shirt and re-work your wardrobe to add personality and make it uniquely yours!

Lydia Bolton is a slow fashion designer and sustainability creator, known for her creative upcycling. She was nominated for Changemaker of the Year in the Creator 2024 Awards, and in the Draper's Sustainability Awards. She has featured in British Vogue, Refinery 29 and *Cosmopolitan*, and worked with brands such as Urban Outfitters, Nike, vans, Pinterest, Manchester Women's Football Team and more.

- **Get the feeling of newness without cost on wallet or planet** – using an existing garment from your wardrobe, you can make something new
- **On trend** – sustainability, personalization, customization, crafting
- **Mindful crafting** – making your own clothes is a mindful activity







View on Edelweiss

9781837836840

Dear Drawing Diary

Learn to Draw and Journal the Cozy Moments of Joy in Your Life

Elaine Lee

March 2027 | Flexibound | ART034000
$24.99 | 9781837836840
176 Pages | 6¼ x 8¼ in
Full-color Illustrations

Rediscover the joy of creativity, one gentle moment at a time.

From the creator of **@dearelaineco**, *Dear Drawing Diary* is a beautifully illustrated interactive art journal designed to help you slow down, switch off and reconnect with your creative side.

Part sketchbook, part diary and part art guide, it invites you to draw directly onto the pages, creating a personal record of your creative journey as you go.

Organized around the seasons, each chapter celebrates the beauty of everyday life through inspiring prompts, gentle guidance and charming illustrations that make drawing feel easy, inviting and fun.

Whether you have five minutes or a whole afternoon, this book offers a calm, welcoming space to create, reflect and notice the small moments that bring joy.

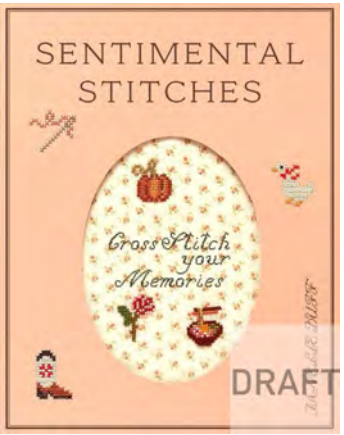
Open a page. Pick up a pencil. Start drawing.

Elaine Lee an illustrator and educator based in the greater DC area. She studied design at the School of the Art Institute of Chicago, but Elaine a self-taught illustrator and textile designer. Elaine spent over a decade designing prints for home and fashion brands in NYC before transitioning full-time into illustration and art education. Elaine's artwork now lives on everything from fabric to stationery, and she is passionate about inspiring others to create.

- Elaine Lee has a dedicated online following with half a million followers on Instagram
- Approachable for all levels with gentle, beginner-friendly prompts
- Encourages mindfulness, creative flow, and small daily wins – perfect for busy lives







Sentimental Stitches

Cross Stitch Your Memories

Janelle Duff

May 2027 | Hardcover | CRA044000
$24.99 | 9781807121020
240 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121020

Turn your memories into stitches – one small moment at a time.

From Janelle Duff of Rosery Apparel comes a fresh, mindful approach to cross-stitch, transforming everyday joys into lasting keepsakes.

Sentimental Stitches invites you to create a visual diary of your life in thread. With **300 modern micro-motifs** and **15 seasonal collections**, you can stitch everything from meaningful milestones and special celebrations to the tiny everyday moments you never want to forget.

Simple pixel-style designs make it easy to record your memories as you go, while a flexible journaling system helps you build a stitched story that is completely your own.

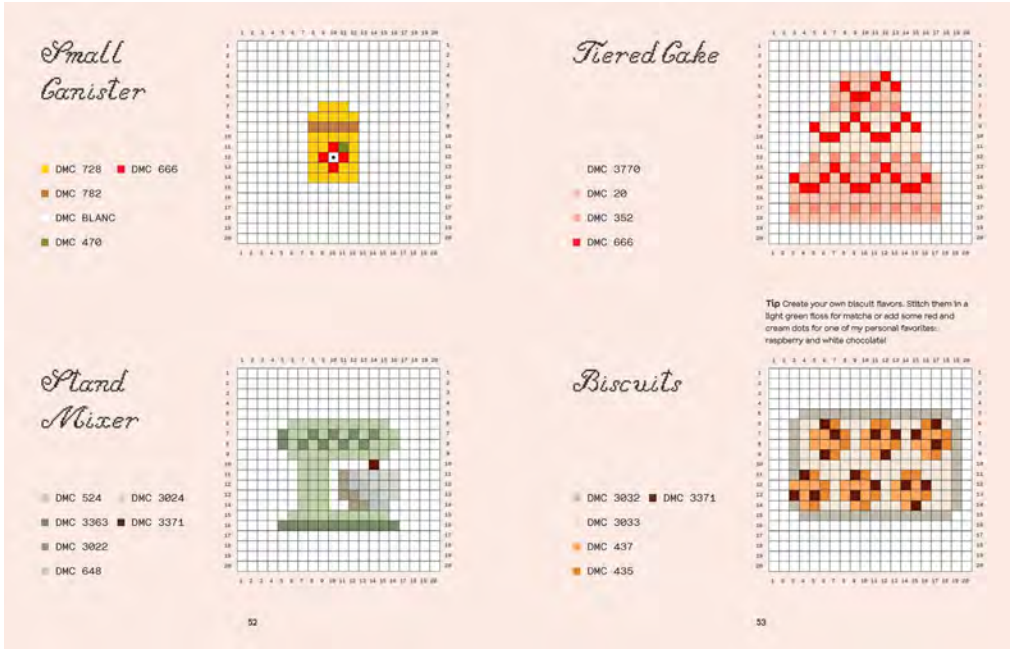
Fresh, personal and wonderfully mindful, this is cross-stitch as memory keeping – a creative way to celebrate the moments that make up a life.

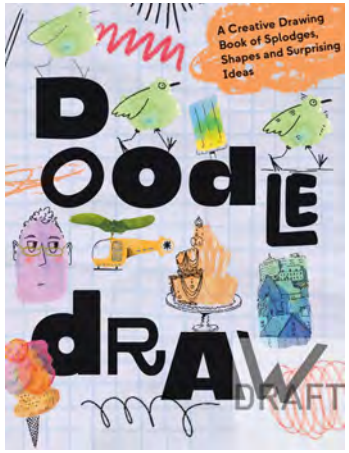
Pick up your needle. Mark the moment. Stitch your story.

Janelle Duff is the creator of Rosery Apparel, where she shares step-by-step sewing and craft tutorials with a global audience of over 450,000. Based in Tasmania, Australia, her work spans sewing, cross-stitch, knitting, and more, with a focus on accessible, mindful creativity.

- Cross-stitch is perfect for those seeking a hands-on and mindful craft
- An achievable, beginner friendly craft requiring very few supplies
- Cross-stitch is on the cusp of trending both in fashion and homewares
- Rosery Apparel already has an audience of 600k+ across social platforms
- Nostalgic crafts such as sewing have been on the rise for years







View on Edelweiss

9781807120108

Doodle Draw

A Creative Drawing Book of Splodges, Shapes and Surprising Ideas

Carlotta Klee

April 2027 | Flexibound | ART010000
$22.99 | 9781807120108
192 Pages | 6¼ x 8¼ in
Full-color Illustrations

Stop scrolling and start drawing.

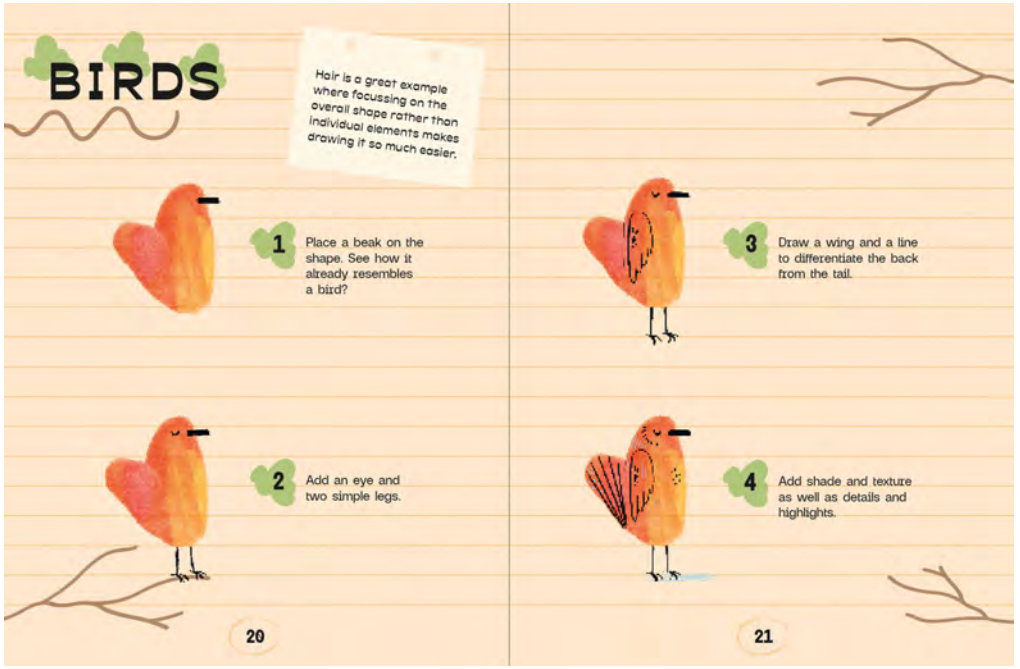
This playful mindfulness drawing book turns simple shapes into imaginative works of art – using just a pen, a few minutes and your curiosity.

Transform splodges, scribbles or paper scraps into animals, faces, patterns, or rugged landscapes and discover how to create without pressure. With 100+ pages of unique shapes, space to draw and gentle prompts from illustrator Carlotta Klee, *Doodle Draw* is a creative activity book perfect for stress relief, relaxation, and screen-free fun.

A joyful way to unwind, focus, and spark creativity for adults, kids, and families alike.

Carlotta Klee is an illustrator and graphic designer from Berlin. She creates easy and relaxing creative exercises to help people rediscover their love of drawing!

- No drawing skills required – just add a few lines and watch your imagination come to life
- Mindful, screen-free fun – perfect for calming busy minds and unplugging creatively
- Loved by all ages – ideal for kids, teens, adults, and families to enjoy together
- Empowers those who 'can't draw' to make something original







Just Paint Something

50 Cut-Out Watercolour Projects to Personalize, Send and Share

Elsa Gladstone

May 2027 | Hardcover | CRA024000
$29.99 | 9781807121044
208 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121044

'After owning this book, you'll never buy store-bought cards again'.

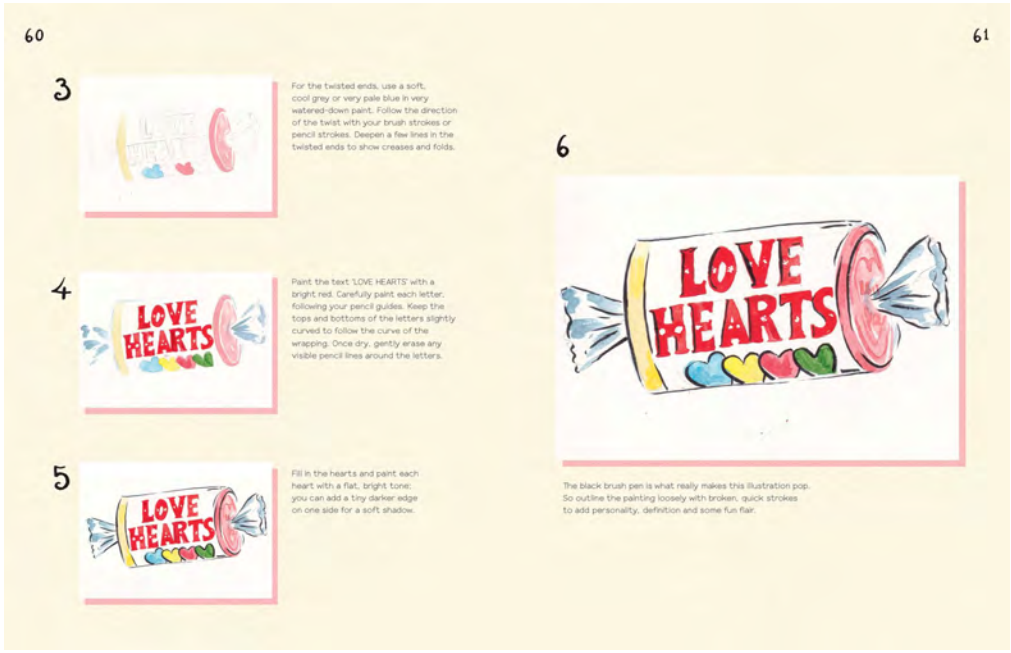
Fall back in love with illustration and watercolour with this comprehensive guide to creating your own cards, menus, invitations and so much more. Complete with all the paper you need, illustrator Elsa Gladstone walks you through the basic techniques to kickstart your painting journey, giving you the confidence to find your own personal style.

Starting with a personalized 'mini me' tutorial to make the book your own, Elsa will inspire you with 50 at-home projects, teaching you how to make covetable cards for any occasion, whimsical menus for girls' nights, thoughtful invitations and stunning tablescapes for all your favorite events throughout the year – and so much more.

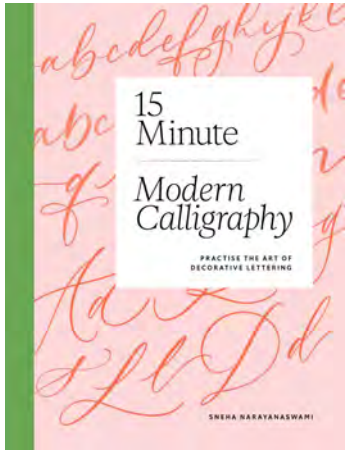
Whether you're an experienced crafter or dabbling for the first time, *Just Make Something* will be your go-to guide to help you unleash your inner artist, switch off from your phone and focus on something joyful for you.

Elsa Gladstone is a watercolor artist and illustrator based in London. Beginning commissions from her friends and family, she has now garnered a growing following on social media and started to sell prints, greeting cards and canvas paintings. She also runs painting workshops around London and offers tablescape painting for private events.

- Affordable hobby with materials already included– all you have to do is buy a watercolor palette and a brush
- Wide range of accessible projects no matter your skillset
- Fun, creative approach with prompts and inspiration for you to find your own style
- Gorgeous gift and self-purchase for any time of the year





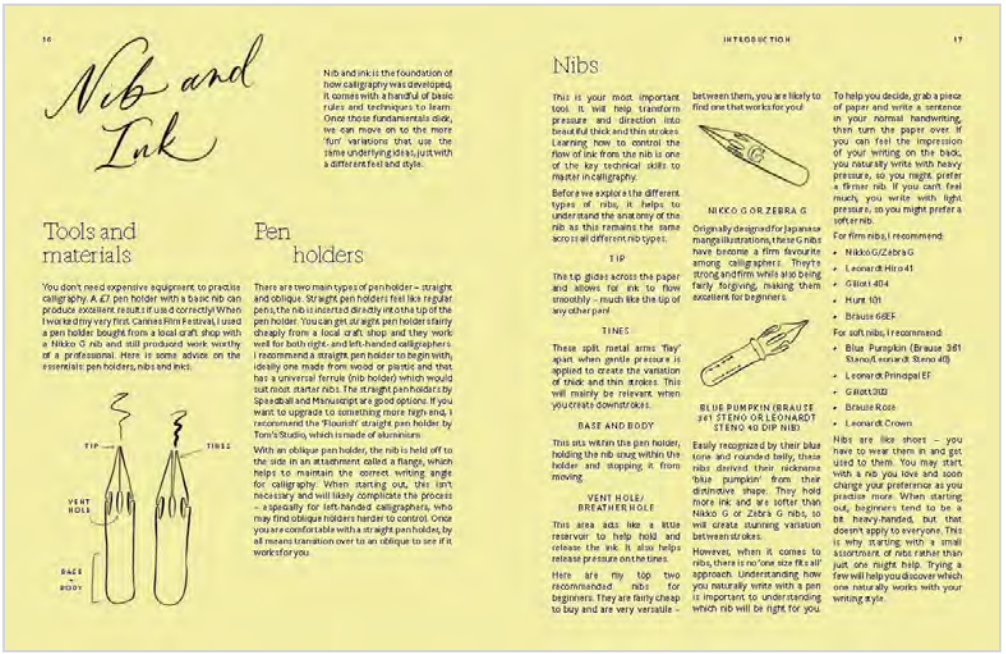


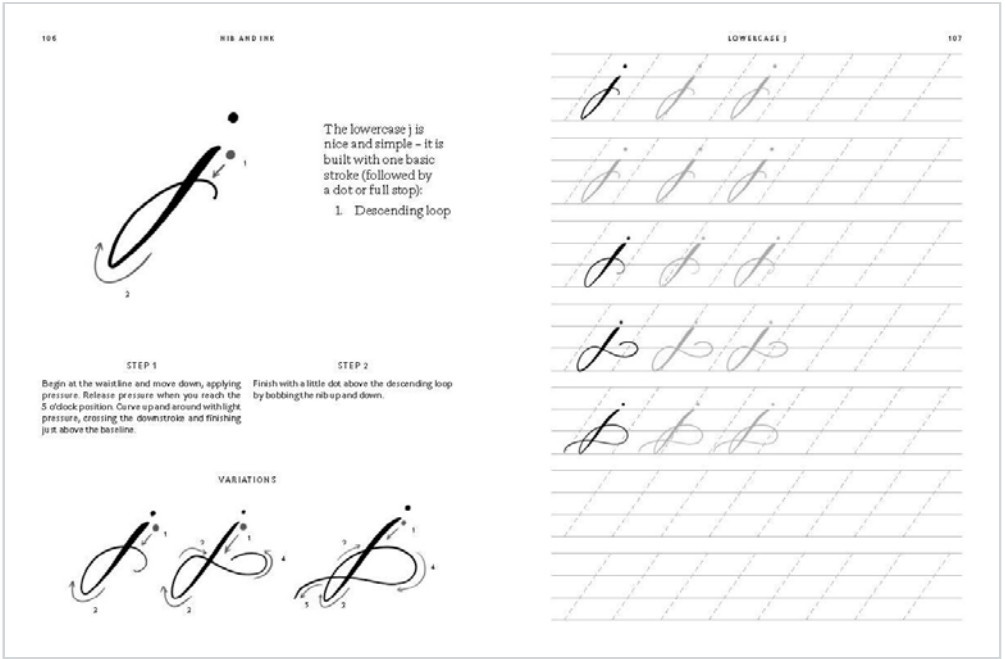
15-Minute Modern Calligraphy

Practise the Art of Decorative Lettering

Sneha Narayanaswami

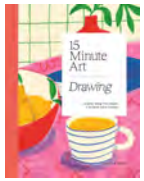
March 2027 | Paperback | ART003000
$24.99 | 9781837837168
240 Pages | 6¼ x 8¼ in
Black and White Illustrations





[View on Edelweiss]

9781837837168



15-minute Art Drawing
9781784885717
$24.99 | Flexibound



15-Minute Art Pen & Ink
9781837834761
$24.99 | Flexibound

***15-Minute Modern Calligraphy* explores the mindful art of hand lettering in three distinct styles: traditional nib and ink, expressive brushwork or simple faux calligraphy (where you can use any pen you have to hand!).**

Each alphabet includes step-by-step outlines for upper and lowercase letters as well as numbers, symbols and diacritics.

Begin with the basic strokes, then learn to create eye-catching letterforms using the helpful guidelines. You will soon have everything you need to start putting words together.

Write out the lyrics to your favorite song ready for framing, label your spice jars or design personalized invitations for a dinner, cocktail party or wedding.

With beginner-friendly instructions from calligrapher Sneha Narayanaswami and practice worksheets for this engaging and inspiring hobby, *15 Minute Modern Calligraphy* is an interactive package that will inspire you to tap into your creativity for just a few minutes every day.

Sneha Narayanaswami is an NHS doctor who started learning calligraphy as a way to unwind. Her portfolio includes work for red-carpet events such as the Cannes Film Festival, high-profile clients such as Naomi Campbell and luxury brands such as Christian Louboutin, Dior and Bvlgari.

- A quick and easy hobby that provides people with creative fuel in their busy lives
- A standout, collectible and interactive package that provides readers with everything they need to express themselves
- Super affordable – all you need is a pen!



My Year of Junk Journaling

Fill this Journal with Your Memories, With 20 Quick Prompts and 2 Pages of Stickers to Inspire

Martina Calvi

May 2027 | Hardcover | CRA025000
$26.99 | 9781807122942
176 Pages | 7¼ x 9¼ in
Full-color Photography

A beautiful blank journal for you to fill, personalize and get creative with, *My Year of Junk Journaling* offers the space to scrapbook and document your everyday life – both the big moments and the small.

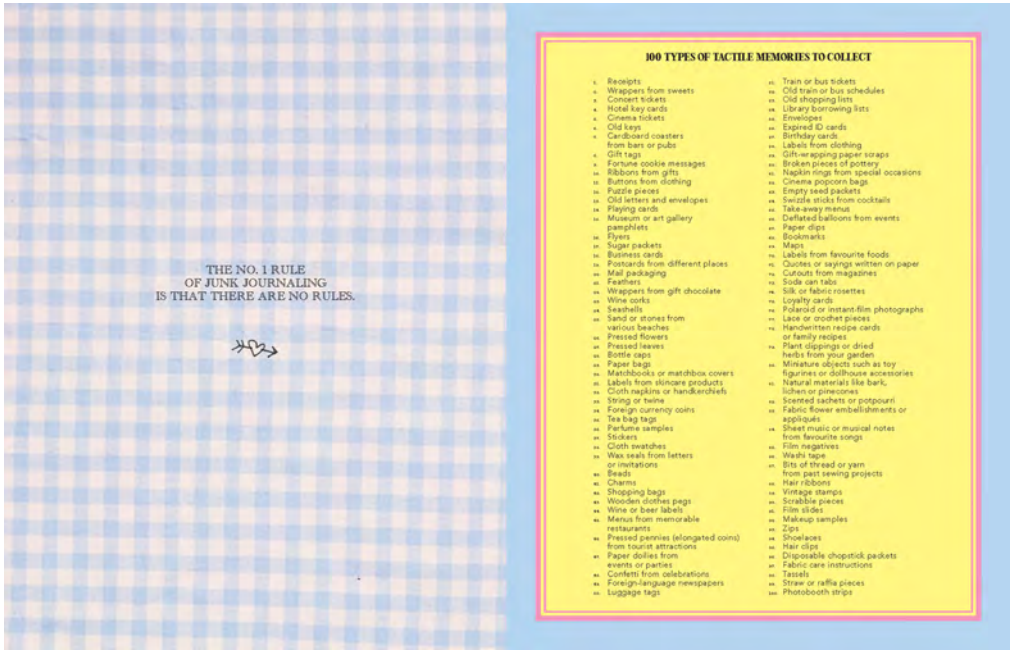
With a few **practical junk journaling tips** and **20 quick prompts** to inspire your creative mind at the front, fill the book with your own memories. There are even two **sticker sheets** at the back, to help you start getting bits on to the page, plus a fun pocket at the back to collect ephemera.

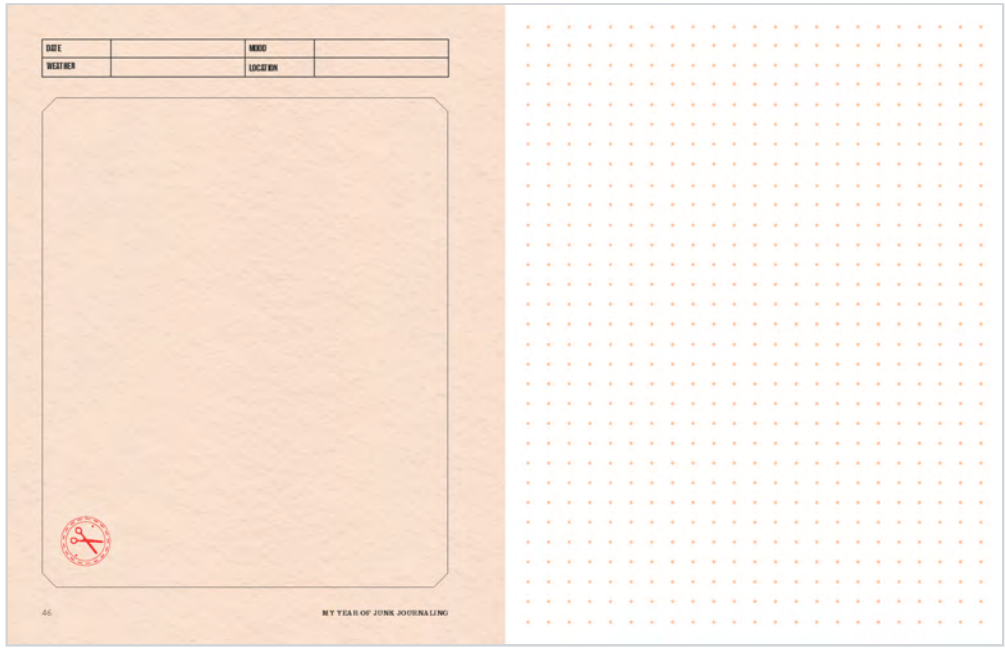
Stick a photo of yourself on the cover, **make it completely yours** and start off with creating a page all about you before you start to document your year.

Remember, the number one rule of junk journaling, is there are no rules!

Martina Calvi is a mixed media creative and online creator from Sydney, Australia. Since 2015 she has used the internet as her scrapbook, sharing illustrations, mixed media projects and moments from her life with a community of over 300 thousand creative followers. Throughout her career as an online creative she has gained major collaborations with Adobe, Adidas, Nike, Snapchat and more. She is the author of *The Art of Memory Collecting* and *A Year of Junk Journaling*.

- A brand new offering in our Martina Calvi publishing
- Martina's journals that she sells on her tiny store website sell out and aren't always available to buy worldwide
- Customizable cover, with space for you to stick in a picture of yourself to peek through on the cover
- Features two sticker sheets and a pocket for collecting ephemera





9781837838042



Year of Junk Journaling
9781837834303
$24.99 | Hardcover



The Art of Snail Mail
9781807122942
$26.99 | Hardcover



Life



View on Edelweiss

9781807120962

The Fly Tyer's Materials

A Curated Collection

Erin Hyde and Alex Burnett

May 2027 | Hardcover | SPO014000
$29.99 | 9781807120962
192 Pages | 6¼ x 9¼ in
Full-color Photography

Discover the artistry and materials of fly tying in this visually stunning book.

With striking macro and environmental photography and approachable essays, this book explores the remarkable materials that have shaped the art of fly tying. Part natural history, part visual study, *The Fly Tyer's Materials* invites readers to slow down and look closer. From feathers and fur to silk, metal and synthetics, each section reveals how individual materials influence the form, function and beauty of the finished fly.

Erin Hyde is a fly tyer, fiber artist, and co-founder of She Ties Flies. Her background in textile arts sparked a lasting fascination with natural materials and the many ways they can be transformed through making. That curiosity eventually led her to fly tying where her love of fibre arts and angling intersect. Based in Florida, Erin is drawn to the stories materials tell - where they come from, how they behave, and why generations of tyers have valued them. Her work encourages a closer appreciation of the materials themselves and the role they play in shaping the finished fly.

Alex Burnett is a photographer, filmmaker and co-founder of She Ties Flies. With more than fifteen years of experience behind the camera, his work is shaped by a lifelong passion for nature, fishing, and the landscapes of Florida's Tampa Bay area.

- **Artistic and Tactile:** Presents fly tying as a tactile, expressive form of design and storytelling
- **Community Insights:** Features insights and portraits from respected voices within the tying community
- **Perfect for Enthusiasts:** Ideal for makers, anglers, and anyone drawn to the beauty of handwork


BENCH

Fishing flies begin at the bench.

The fly-tying "bench" may be a carefully organized station, a cluttered desk, a spot at a kitchen table, a tailgate at sunrise, or an actual bench scarred with tool marks and adorned with drops of errant epoxy. Most evolve over time, accumulating tools, materials, trials, and certainly errors. Spend enough time around fly tyers and it becomes apparent that the bench, however it manifests, is more than a workspace. It is the place where flies take shape, where ideas are tested, skills are developed, mistakes are made, and triumphs are celebrated.

For much of fly tying's history, flies were tied in hand, the hook held between the fingers while silk and other materials were wound and secured around it. The method was described in 19th century fly dressing books and is still practiced today by traditionalists. A purpose-built tool to aid this process arrived comparatively late. By the closing decades of the 19th century, fly-tying vises were beginning to appear in the literature. At its simplest, a vise consists of a pair of jaws that clamp around the hook, holding it firmly in position and freeing both hands to manipulate thread and materials. Modern versions range from simple fixed designs to elaborate mechanisms that rotate the hook around its longitudinal axis, but their basic purpose remains the same. Most modern tying benches feature a vise at the center.

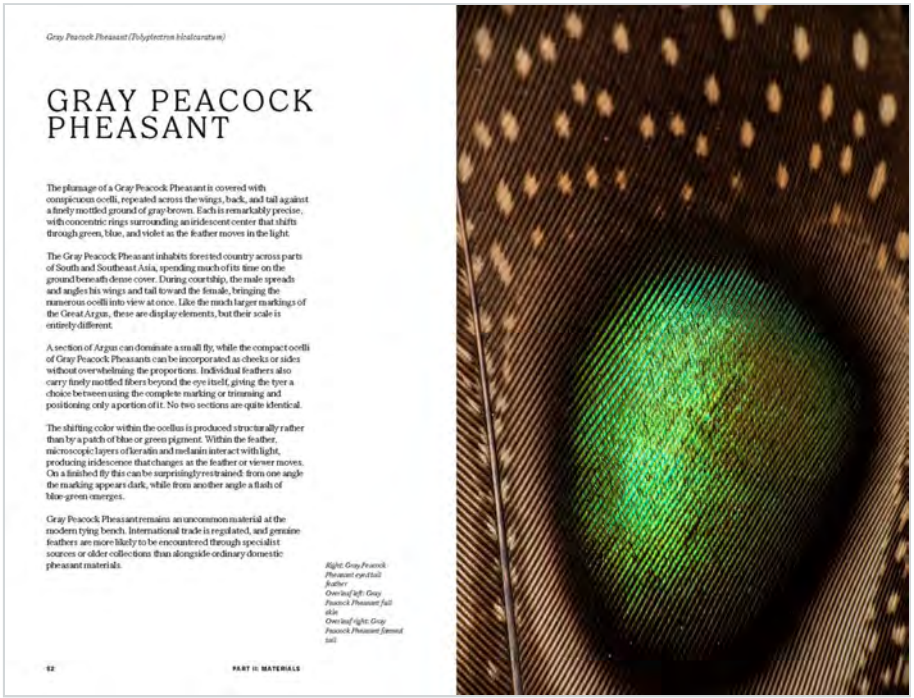
A curious amount of gravitas for what is essentially a place to set one's vise, perhaps. After all, flies are ultimately fishing lures. Their purpose is often utilitarian. They're meant to be cast, fished, and eventually damaged, lost, or replaced. A zealous trout may carry one onto a submerged branch. A redfish may grind it against an oyster bar. A miscalculated back cast may leave it dangling mockingly in a tree. Even the flies that survive their encounters with fish and foliage eventually wear out. Yet every year, countless people sit down at their benches and make them by hand.

Why we tie

By certain measures, the numbers do not appear to support the work--not in dollars, and certainly not in hours. Modern fly production has made effective flies widely available and surprisingly affordable. Anglers could spend a lifetime fishing flies tied by someone else. And still, we tie. What, then, accounts for the persistence of handcraft in an age of convenience?

Long before fly tying, people spun thread, carved wood, tanned hides, forged metal, and practiced countless other skilled trades. These were often practical necessities, but utility and workmanship were never mutually exclusive. People learned to make things well, refined their methods, and passed those skills from one generation to the next. Technology and industry have changed the way many things are made, but they have not eliminated the desire to understand a process or take satisfaction in doing it well. Somewhere in that distinction lies craftsmanship.

Craftsmanship is rooted in caring not only that something is made, but how it is made.


Gray Peacock Pheasant (Tragopan blythii)

GRAY PEACOCK PHEASANT

The plumage of a Gray Peacock Pheasant is covered with conspicuous ocelli, repeated across the wings, back, and tail against a finely mottled ground of gray-brown. Each is remarkably precise, with concentric rings surrounding an iridescent center that shifts through green, blue, and violet as the feather moves in the light.

The Gray Peacock Pheasant inhabits forested country across parts of South and Southeast Asia, spending much of its time on the ground beneath dense cover. During courtship, the male spreads and angles his wings and tail toward the female, bringing the numerous ocelli into view at once. Like the much larger markings of the Great Argus, these are display elements, but their scale is entirely different.

A section of Argus can dominate a small fly, while the compact ocelli of Gray Peacock Pheasants can be incorporated as cheeks or sides without overwhelming the proportions. Individual feathers also carry finely mottled fibers beyond the eye itself, giving the tyer a choice between using the complete marking or trimming and positioning only a portion of it. No two sections are quite identical.

The shifting color within the ocellus is produced structurally rather than by a patch of blue or green pigment. Within the feather, microscopic layers of keratin and melanin interact with light, producing iridescence that changes as the feather or viewer moves. On a finished fly this can be surprisingly restrained: from one angle the marking appears dark, while from another angle a flash of blue-green emerges.

Gray Peacock Pheasant remains an uncommon material at the modern tying bench. International trade is regulated, and genuine feathers are more likely to be encountered through specialist sources or older collections than alongside ordinary domestic pheasant materials.

Right: Gray Peacock Pheasant eye-Dull feather
Overleaf left: Gray Peacock Pheasant full skin
Overleaf right: Gray Peacock Pheasant flamed tail



View on Edelweiss

9781807120863

Type of Place

Ten Cities and the Typography that Defines Them

Monotype

May 2027 | Hardcover | DES007050
$50.00 | 9781807120863
256 Pages | 8¼ x 10½ in
Full-color Photography

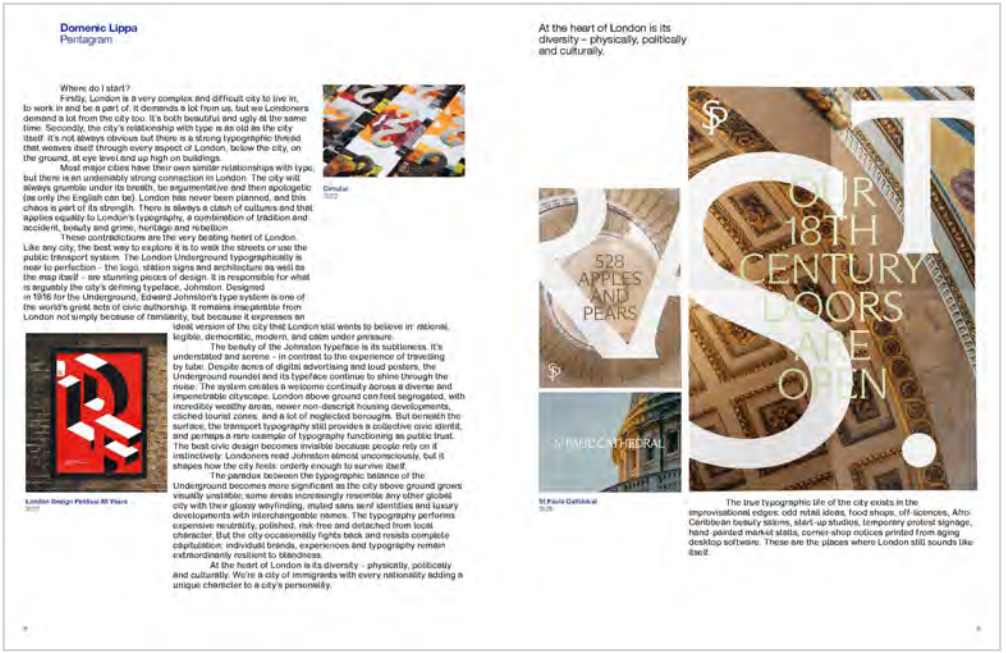
Just as cities such as London have landmarks, cuisines, and music – think Big Ben, fish and chips and punk rock – they also have typographic voices that help define their visual identities, as seen through signage, branding, architecture, transport systems or vernacular lettering. London Underground's typeface, you could argue, is every bit as iconic as Westminster Abbey.

Type of Place is a visually rich exploration of the unique typographic identities of cities around the world. Each chapter will spotlight a city and show how its typography captures its culture, history and spirit, including photo essays, interviews and profiles of some of the most influential type designers, and incredible original imagery and lettering from Monotype's unrivalled typography archive.

Including London, New York, Tokyo, Paris, Berlin, Seoul, Sao Paulo, Sydney, San Francisco and Los Angeles, in an increasingly globalized world, *Type of Place* is a beautiful showcase of how fonts are central to the distinct cultural fingerprints of the world's most iconic cities.

Monotype is a leader in the field of type design and technology across the globe. Specializing in the design, development, licensing, and management of typefaces and font technologies for creative professionals and businesses, Monotype's subscription platform offers over 250,000+ fonts from well-known and up-and-coming foundries and designers, ranging from timeless classics to contemporary designs, catering to global typographic needs.

- A coffee-table-style typography book that explores the intersection of design, travel and culture
- Includes exclusive interviews with globally renowned type designers
- Stunning photo essays of the world's most beautiful cities







View on Edelweiss

9781837838462

Hounds and Gardens

Landscape Designed Gardens and the Dogs that Live in Them

India Hobson

April 2027 | Hardcover | GAR014000
$50.00 | 9781837838462
256 Pages | 8½ x 11 in
Full-color Photography

With accompanying interviews for each owner, this book is a never-before-seen showcase of Britain's most beautifully designed gardens and the dogs that live in them.

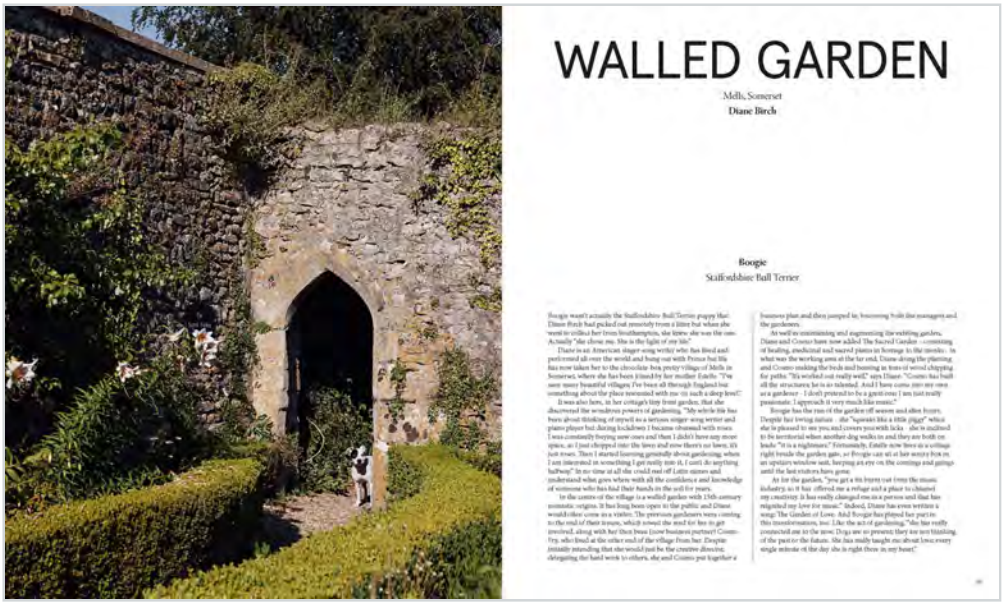
Hounds and Gardens features 20 outdoor spaces belonging to some of the most lauded landscape designers, interior designers, gardeners and growers across the UK. Step inside an enchanting walled garden in rural Somerset, a 70-acre flower farm in Cornwall and a wildlife-friendly oasis in Edinburgh.

Inspiring images of the beautiful planting schemes by expert photographer India Hobson reveal the creative designs and unexpected details that make these gardens sing. Meanwhile, Caroline Donald's interviews with the owners and caretakers discuss both their artistic vision and the beloved dogs (of all shapes and sizes) that bring their green spaces to life.

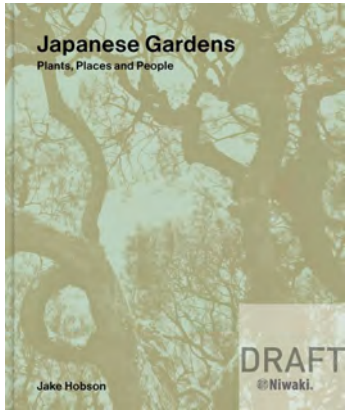
Hounds and Gardens is a playful and visually stunning marriage of flowers and furry friends.

India Hobson is a UK-based garden and still-life photographer whose media clients include the *New York Times*, *Architectural Digest*, British *Vogue*, *Kinfolk*, the *Daily Telegraph*, the *Guardian* and the *Financial Times*, as well as brands such as Burberry, Toast, Niwaki and Sonos. She is also the photographer of Quadrille's *Thrown* by Lilly Maetzig.

- Original photography from a highly respected garden photographer
- Includes never seen before private gardens across the UK
- Interviews with each home/garden/dog owner about the plants and the pups
- High-end, luxurious package with a playful edge







Japanese Gardens

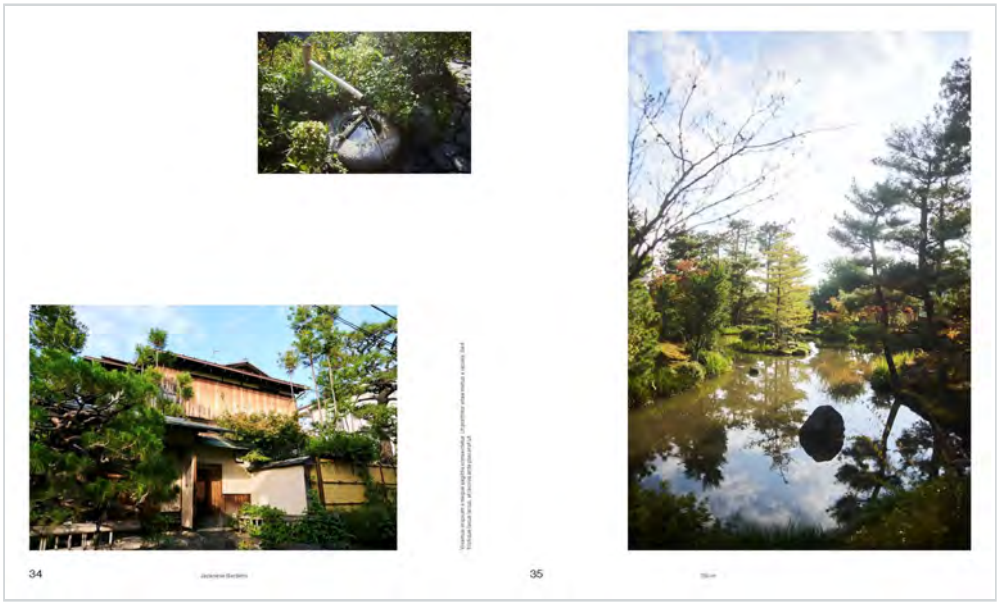
Plants, Places and People

Jake Hobson

April 2027 | Hardcover | GAR013000
$65.00 | 9781837836802
272 Pages | 10¼ x 12¼ in
Full-color Photography

View on Edelweiss

9781837836802



Japanese gardens are rich and varied. Shaped by the country's culture and landscape, and by the people who tend them, they range from centuries-old temple gardens to private homes and unexpected contemporary spaces. Each reveals something different about the way Japan makes and experiences gardens.

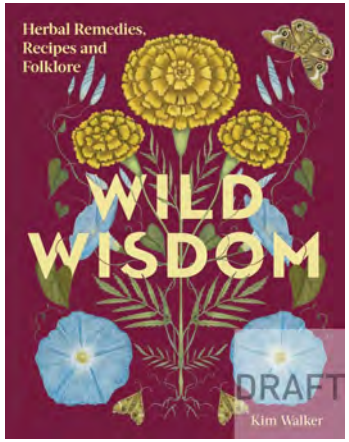
Gardens all over Japan share a common language, and in this book, Jake Hobson, founder of Niwaki, explores the different dialects of some of the country's most engaging examples, from exemplary public projects to yet-to-be-discovered gems.

Including specially commissioned photography and insights into the plants, people and places that define the style, Jake Hobson explores the vast and enduring influence of Japanese gardens on horticulture and design around the world today.

Jake Hobson is the co-founder of Niwaki, a Japanese garden tool brand that has won much praise in both horticultural and design circles. After studying sculpture at Slade in London, Jake spent three years studying Japanese gardening techniques at a plant nursery in rural Osaka, then returned to the UK with his wife Keiko and set up Niwaki.

- Original photography of gardens in Japan, the UK, US and Europe
- Interviews with the likes of Dan Pearson, Kazuyuki Ishimara and Shunmyo Mazumo
- Essays about the principles of Japanese garden design balanced by beautiful images
- High-end but minimal package to match design aesthetic of Niwaki





Wild Wisdom

The Folklore, History, Myths and Magic of Herbs

Kim Walker

April 2027 | Hardcover | OCC055000
$29.99 | 9781837836765
224 Pages | 7¼ x 9¼ in
Full-color Illustrations

View on Edelweiss

9781837836765

***Wild Wisdom* celebrates the magic of herbs – their beauty and beneficial qualities, but also the myths and legends that are associated with them.**

Concentrating on over 50 of the most common herbs, fungi and seaweed, Kim Walker helps you to identify these plants and discover their edible and medicinal benefits. Woven into the text are fascinating stories from across the globe that bring the herbs to life.

All the herbs can be foraged or grown in Europe or North America and the book is divided seasonally as a prompt to get you outside and into nature, whatever the weather. And there are herbal recipes as well – from Mugwort Dream Drops (mugwort is said to have dream and sleep-inducing properties) to Elderberry Gummies for immunity and gut health.

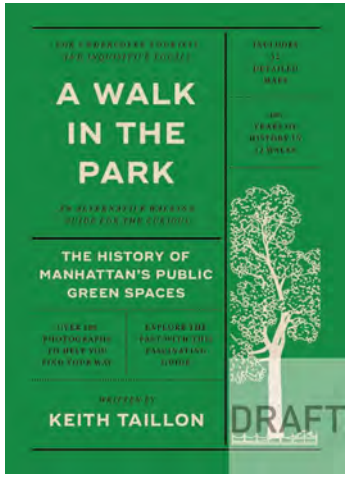
This is a beautiful compendium, packed with insightful information and advice, to encourage you to appreciate the herbs that live around you.

Kim Walker is an author, researcher, consultant and foraging teacher with over 15 years experience. Initially trained in medical herbalism, a fascination with nature, history and books led her into bio-cultural history at the Royal Botanic Gardens Kew, London, where she completed her PhD in 2023. She has written two books for Kew and her first book *The Handmade Apothecary* was a bestseller in the English language. She has consulted on films including *The Favourite*, *Maleficent* and *Hamnet*.

- Kim is a well-known authority on herbal remedies – her first book *Handmade Apothecary* sold over 45k copies
- The rise of herbal medicine reflects a growing interest in natural and holistic healthcare approaches, driven by concerns about pharmaceutical drugs and a desire for preventative care
- People want to know more about herbs and their fascinating history







A Walk in the Park

The History of Manhattan's Public Green Spaces

Keith Taillon

May 2027 | Flexibound | TRV034000
$22.00 | 9781807120719
320 Pages | 5¼ x 7¼ in
Full-color Photography

View on Edelweiss

9781807120719



Walking New York
9781784889708
$22.00 | Flexibound

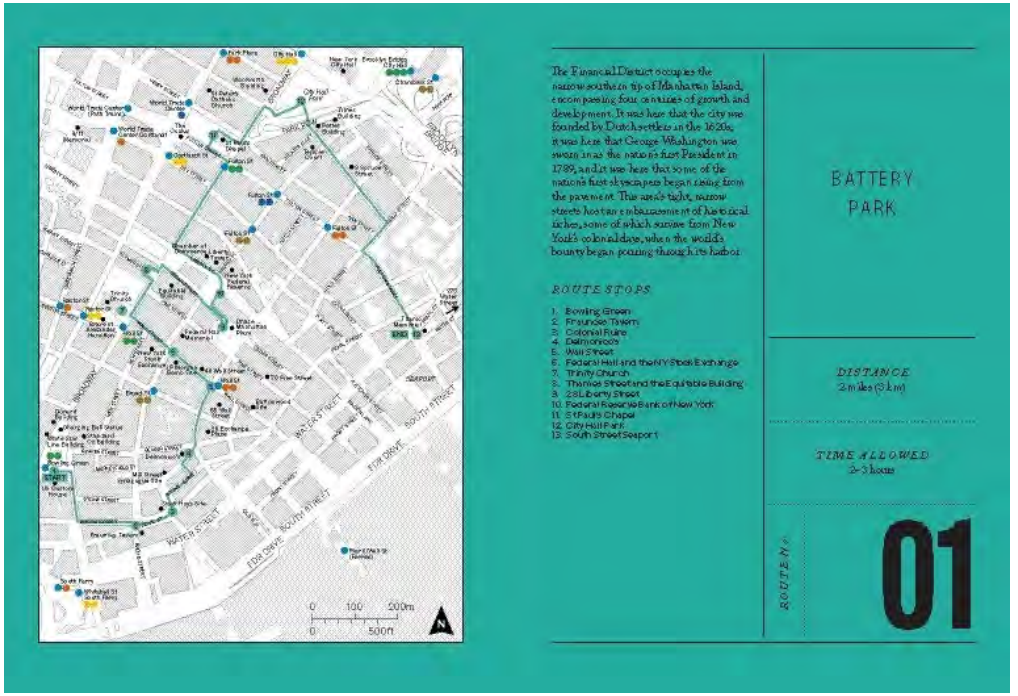
***A Walk in the Park* is an illuminating journey through the city's greatest public sanctuaries. From the oldest greens of The Battery and Bowling Green to the sweeping lawns of Central Park and the modern marvel of the High Line, this beautifully written guide traces the evolution of Manhattan's public spaces and the social, political, and cultural forces that shaped them.**

Each chapter offers both insight and adventure – pairing vivid storytelling with maps, photographs, and carefully curated walking routes that guide readers through the city's most fascinating parks and plazas. Explore the private enclaves of Gramercy and Stuyvesant Park, the revitalized landscapes of Columbus and Sara Roosevelt Parks, and the uptown greenbelt stretching from Morningside to Inwood Hill. Along the way, discover hidden corners, historic monuments, and the enduring logic behind New York's approach to public space.

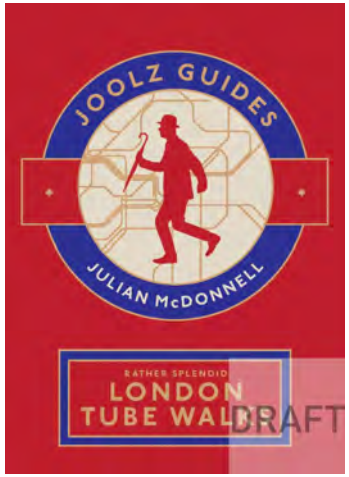
This essential companion invites locals and visitors alike to see Manhattan anew: through its parks, plazas, and the green heart that gives the city life.

Keith Taillon is a New York City historian focused primarily on the city's growth and development in the 19th century. His Instagram account, @KeithYorkCity, boasts more than 65k followers who tune in daily for his deep-cut posts. He and his work have been featured in *The Times* of London, *The New Yorker*, *The Australian*, *Condé Nast Traveler* and *Vogue*.

- Unique focus on Manhattan's green spaces
- Beautifully illustrated and practical with cultural and historical depth
- Evergreen appeal for locals and tourists alike
- *Walking New York* has sold over 14,000 copies in North America







Rather Splendid London Tube Walks

Joolz Guides' Amiable Ambles Over and Underground

Julian McDonnell

May 2027 | Paperback | TRV034000
$20.99 | 9781807121358
320 Pages | 5¼ x 7¼ in
Full-color Photography

View on Edelweiss

9781807121358

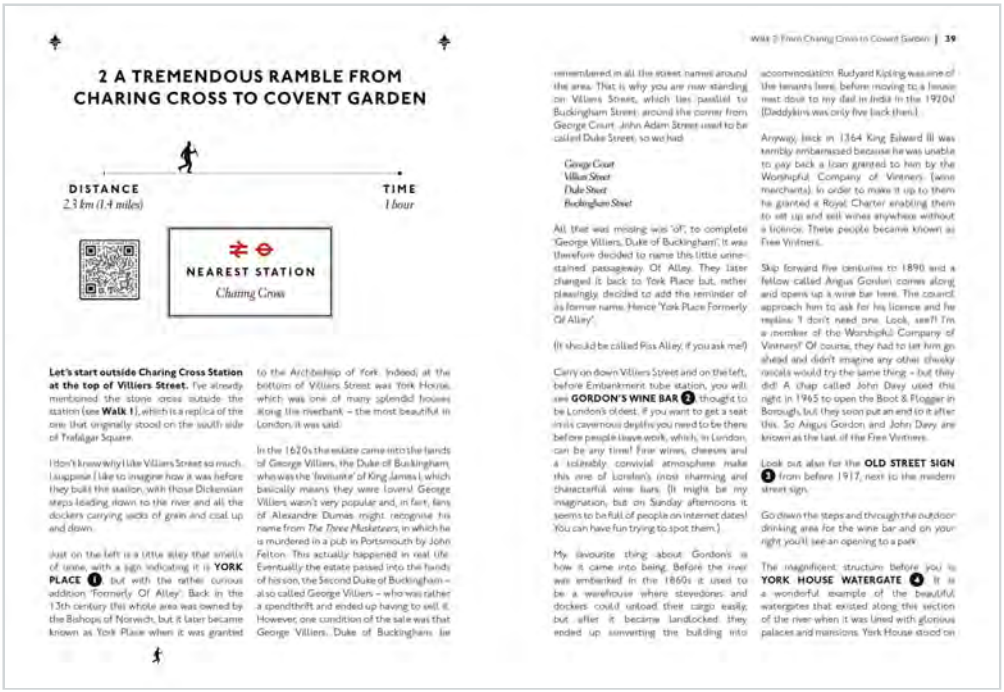
Pip pip and tally ho! Joolz Guides is back, this time unveiling the hidden gems to be discovered on walks around, between, above and below London's fascinating Tube stations.

Overground, underground, ambling free! London's iconic Underground system is a living, breathing map of this great city. In *Rather Splendid London Tube Walks*, our resident tour guide Joolz uncovers the curious histories and secret details to be found on a wander around stations, from architectural oddities and forgotten platforms to movie locations, literary connections and the peculiar habits of London commuters.

Packed with surprising facts and entertaining anecdotes, and perfect for dipping into or taking with you on your own urban adventures, this is a celebration of the Tube and London in all its compelling and rather splendid glory.

Julian McDonnell (a.k.a. 'Joolz') is an award-winning tourism film maker from London. He has lived there all his life and there's nothing he loves more than showing people around his beloved city... and talking!

- Joolz's previous two books have sold over 30,000 copies combined
- The London Underground is a perennially popular subject – will appeal to Tube/transport obsessives as well as his existing audience
- Joolz now has over 320,000 subscribers on YouTube and is a recognizable London character and presenter
- Joolz will create video content to fit with the walks in the book and promote on his channel, as well as with in-person signings and competitions



2 A TREMENDOUS RAMBLE FROM CHARING CROSS TO COVENT GARDEN

DISTANCE 2.3 km (1.4 miles)

TIME 1 hour

NEAREST STATION Charing Cross

Let's start outside Charing Cross Station at the top of Villiers Street. I've already mentioned the stone circle outside the station (see **Walk 1**), which is a replica of the one that originally stood on the south side of Trafalgar Square.

I don't know why I like Villiers Street so much. I suppose I like to imagine how it was before they built the swollen, with those Dickensian steps leading down to the river and all the dockers carrying sacks of grain and coal up and down.

Just on the left is a little alley that smells of urine, with a sign indicating it is **YORK PLACE** 1, but with the rather curious addition 'Formerly Of Alley'. Back in the 13th century this whole area was owned by the Bishops of Norwich, but it later became known as York Place when it was granted to the Archbishop of York. Indeed, at the bottom of Villiers Street was York House, which was one of many splendid houses along the riverbank – the most beautiful in London, it was said.

In the 1620s the estate came into the hands of George Villiers, the Duke of Buckingham, who was the 'favourite' of King James I, which basically means they were lovers! George Villiers wasn't very popular and, in fact, fans of Alexandre Dumas might recognise his name from *The Three Musketeers*, in which he is murdered in a pub in Portsmouth by John Felton. This actually happened in real life. Eventually the estate passed into the hands of his son, the Second Duke of Buckingham – also called George Villiers – who was rather a spendthrift and ended up having to sell it. However, one condition of the sale was that George Villiers, Duke of Buckingham, be remembered in all the street names around the area. That is why you are now standing on Villiers Street, which lies parallel to Buckingham Street; around the corner from George Court. John Adam Street used to be called Duke Street, so we had:

George Court
Villiers Street
Duke Street
Buckingham Street

All that was missing was 'Of', to complete 'George Villiers, Duke of Buckingham'. It was therefore decided to name this little urine-stained passageway Of Alley. They later changed it back to York Place but, rather pleasingly, decided to add the reminder of its former name. Hence 'York Place Formerly Of Alley'.

(It should be called Piss Alley, if you ask me!)

Carry on down Villiers Street and on the left, before Embankment tube station, you will see **GORDON'S WINE BAR** 2, thought to be London's oldest. If you want to get a seat in its cavernous depths you need to be there before people leave work, which, in London, can be any time! Fine wines, cheeses and a splendidly convivial atmosphere make this one of London's most charming and characterful wine bars. (It might be my imagination, but on Sunday afternoons it seems to be full of people on internet dates! You can have fun trying to spot them.)

My favourite thing about Gordon's is how it came into being. Before the river was embanked in the 1860s it used to be a warehouse where stevedores and dockers could unload their cargo easily, but after it became landlocked they ended up converting the building into accommodation. Rudyard Kipling was one of the tenants here, before moving to a house next door to my dad in India in the 1920s! (Daddy's was only five back then.)

Anyway, back in 1364 King Edward III was terribly embarrassed because he was unable to pay back a loan granted to him by the Worshipful Company of Vintners (wine merchants). In order to make it up to them he granted a Royal Charter enabling them to set up and sell wines anywhere without a licence. These people became known as Free Vintners.

Skip forward five centuries to 1890 and a fellow called Angus Gordon comes along and opens up a wine bar here. The council approach him to ask for his licence and he replies: 'I don't need one. Look, see? I'm a member of the Worshipful Company of Vintners!' Of course, they had to let him go ahead and didn't imagine any other cheeky rascals would try the same thing – but they did! A chap called John Davy used this right in 1965 to open the Boot & Flogger in Borough, but they soon put an end to it after this. So Angus Gordon and John Davy are known as the last of the Free Vintners.

Look out also for the **OLD STREET SIGN** 3 from before 1917, next to the modern street sign.

Go down the steps and through the outdoor drinking area for the wine bar and on your right you'll see an opening to a park.

The magnificent structure before you is **YORK HOUSE WATERGATE** 4. It is a wonderful example of the beautiful watergates that existed along this section of the river when it was lined with glorious palaces and mansions. York House stood on



40 | Rather Splendid London Walks

the Strand (which means 'shore of the river') and would have backed onto the river here. The gate itself was built in 1626 and you can even see the Duke of Buckingham's coat of arms at the top of it, but after the 1860s the gate became redundant.

If you had been standing on this spot 200 years ago you would have been standing in the river. You see, back then the River Thames was virtually an open sewer. The summer of 1858 was absolutely boiling and became known as 'The Great Stink'. All the untreated human excrement and detritus on the riverbank started to smell, so bad that people living nearby couldn't take it any longer. They even had to douse their curtains in disinfectant to stave off the pungent stench. After much prevaricating, the government eventually had to do something – as they themselves were right on the river and couldn't even sit in Parliament. It was time to act, and I don't mean dropping toast to see if it landed butter-side up!

They got hold of an engineer called Joseph Bazalgette, who had an excellent beard, like Lemmy from Motorhead. He had the idea of narrowing the river, causing it to flow more quickly, thereby carrying off all the effluence and poos. He then set about one of the biggest engineering projects in London's history, by building the sewers that we still use today. He knew that the population would increase in the future, so he had the foresight to make the system's capacity six times greater than was needed at the time... and lucky for us that he did! No wonder they gave him a knighthood.

So now we have the lovely **VICTORIA EMBANKMENT GARDENS** 5, a delightful place to read your book and imagine the likes of George Villiers stepping out of his house through the Watergate and straight onto a boat up the river of poo.

It's fair to assume that, had Parliament been on Primrose Hill, we would probably still be without sewers, as they only decided to act once it started to affect their work.

Carry on through Victoria Embankment Gardens and you will see various sculptures. There's 'Rabbie' Burns, Scotland's most famous poet, who wrote 'Auld Lang Syne' (which means 'for the sake of old times', in case you wondered!) and also a soldier on a camel. This is to commemorate the Imperial Camel Corps, who served in Palestine, Egypt and Sinai during the First World War. Just beyond it, outside the park next to the river, you should just be able to see a large stone obelisk known as **CLEOPATRA'S NEEDLE** 6. It doesn't actually have much to do with Cleopatra, although she would have seen it in her lifetime. It was first erected in Heliopolis around 1450 BC, where it stood for over a thousand years, but was then taken to Alexandria – where it stood for a while but then fell over and lay in the sand, rather neglected, for a few hundred years. With France and Britain constantly competing for artefacts from ancient Egypt, Muhammad Ali (not that one!), the Viceroy of Egypt, decided to gift it to the British in 1819 to commemorate the victory over Napoleon at Waterloo. It remained in Alexandria until 1877, when a plan was hatched to transport it to London. Lugging something that big such a distance was not easy: they had to build a special capsule, inside which the obelisk was placed, and then towed it behind a ship all the way to Britain. The ship hit a storm in the Bay of Biscay and a tremendous effort was made to save the obelisk, with many men losing their lives. When the obelisk eventually arrived in 1878, to the

Walk 2: From Charing Cross to Covent Garden | 41

Camel benches



Joolz Guides: Rather Splendid London Pub Walks
9781837832798
$19.99 | Flexibound



Rather Splendid London Walks
9781787139602
$22.00 | Flexibound



View on Edelweiss

9781807121594

Yokocho

Drinking, Eating and Exploring Japan by Train

Jesse Fink and Wayne Shennen

May 2027 | Hardcover | TRV003050
$42.00 | 9781807121594
256 Pages | 8½ x 11¼ in
Full-color Photography

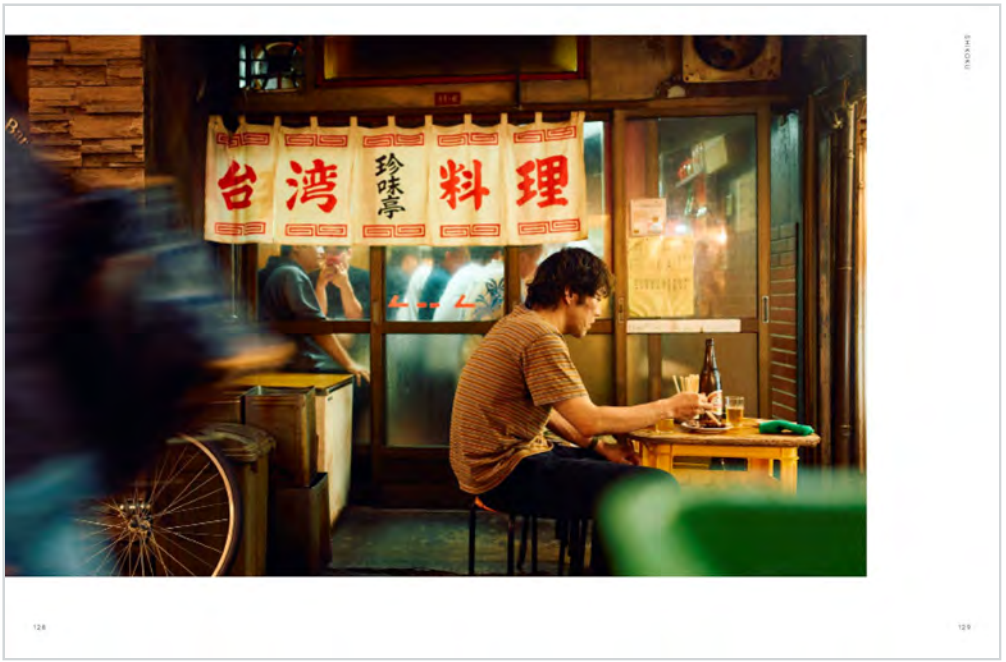
Discover an unknown side of Japan in its buzzing *yokocho* (side streets and alleyways) by travelling on the *shinkansen* (bullet train) network.

Yokocho: Drinking, Eating and Exploring Japan by Train is an original guide to Japan's 47 prefectures and the country's exciting *yokocho* culture. One of the world's most popular travel destinations, Japan is a country packed with regional specialities, intriguing history and unforgettable dining experiences yet most international visitors never get beyond Tokyo, Kyoto, Osaka and Hiroshima. The best way to see it all is by train and in *yokocho*, the places where Japanese people love to eat and drink.

From **Hokkaido** in the north to **Okinawa** in the south, Wayne Shennen and Jesse Fink have travelled Japan's eight distinct regions to reveal the stories behind *yokocho*, a vibrant and important side of local culture that is often misunderstood by outsiders. Whether you're planning your first Japan trip or wanting to explore the country again in a deeper way, it's an essential guide to discovering the very best of **Japan by train**.

Jesse Fink is the author of eight books and a frequent visitor to Japan. He lives in Bedfordshire with his wife, Alexis, and has a daughter, Billie. **Wayne Shennen** has worked in sake breweries in across Japan, gaining certifications from the Court of Master Sommeliers and the Sake Education Council. He lives in Tokyo with his wife, Makie, and their son, Kauri, where he runs a restaurant, Rangitoto Tokyo. Together, Jesse and Wayne have co-authored *Yokocho* and *The Drinker's Guide to Japan*.

- An essential guide to Japan by train
- Japan is one of the fastest growing tourist destinations, with a record 42.7 million visitors in 2025
- Authoritative authors with in-depth knowledge of *yokocho* culture
- Beautiful design-led package







At Home in Japan

Creative Interiors for Living

Adam Tickle

April 2027 | Hardcover | ARC007000
$50.00 | 9781837837212
256 Pages | 8¾ x 11¼ in
Full-color Photography

View on Edelweiss

9781837837212

At Home in Japan **invites readers inside more than twenty remarkable homes belonging to artists, designers, collectors, makers and creatives across Japan.**

Discover the harmonious blend of traditional Japanese design and modern minimalism, as curated by some of the most influential minds in the industry. From Tokyo apartments and contemporary family homes to mountain retreats and artist studios, each chapter offers a glimpse into the lives, stories and objects that shape the people who live there.

Among the featured creatives are interior designers responsible for Marimekko's iconic retail spaces, renowned jewellery designers and directors from the likes of the esteemed brands Beams and Muji.

This book is perfect for design enthusiasts and cultural explorers, capturing the essence of Japanese aesthetics and creativity.

Authored by Adam Tickle, a seasoned Creative Director with a rich background in design and storytelling, this book is a visual and narrative delight that promises to inspire and captivate.

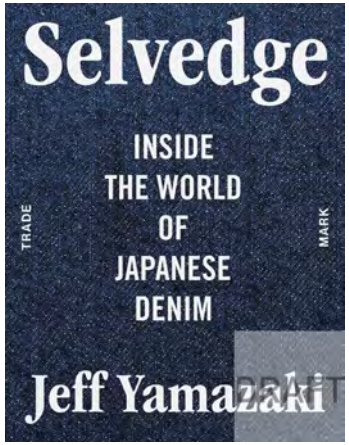
Adam Tickle is a British-born Creative Director and storyteller with a multidisciplinary background spanning advertising, brand direction, design, marketing, music, and fashion. Currently based in Helsinki, Finland, he leads the Helsinki Playground project and serves as Lead Designer on the Brand and Communications team at Aalto University.

- The Japanese aesthetic is still hugely popular
- Small-space living is the reality for many people – Japanese homes excel in this area









View on Edelweiss

9781807120412

Selvedge

Inside the World of Japanese Denim

Jeff Yamazaki

May 2027 | Hardcover | BUS070090
$42.00 | 9781807120412
256 Pages | 8½ x 11¼ in
Full-color Photography

Japanese denim is celebrated for its exceptional fading characteristics, thanks to a unique dyeing process known as rope-dyeing.

In *Selvedge*, content creator and fashion expert Jeff Yamazaki delves into the history, culture, and innovation behind Japanese denim. He will include the labels you should know, the shops you should visit as well as interviews with industry experts and 'denim heads'.

Featuring stunning location photography throughout of the brands and shops, as well as street photography of stylish locals, this book offers a comprehensive look at the artistry and tradition that make Japanese denim truly exceptional.

Jeff Yamazaki (@jeffyamazaki) is a Japanese American content creator and model known for his passion for Japanese fashion, craftsmanship, culture, and design. He has collaborated with global fashion and lifestyle brands, and has built a loyal community of over 350,000 followers across platforms. Based in Los Angeles, he also serves on the Japanese American Leaders Initiative committee for the Consulate General of Japan. Jeff frequently travels to Japan to explore and share the people, brands, and stories shaping modern Japanese culture and style.

- Japanese denim has a cult following and global prestige
- Jeff Yamazaki has more than 370k followers on Instagram
- Japan's meticulous approach to artisanal production favours heritage and craftsmanship
- Japanese denim plays a major role in both high fashion and streetwear cultures, with iconic brands like Evisu, Kapital, Samurai and Momotaro







View on Edelweiss

9781837836918

The Essential Book of Pollinators

From Bees and Bats to Lemurs and Lizards: The Remarkable Pollinators Feeding Our Planet

Sarah Wyndham Lewis

March 2027 | Hardcover | GAR046000
$20.99 | 9781837836918
144 Pages | 5¼ x 7¼ in
Full-color Illustrations

Support pollinators. Grow with purpose. Make an impact.

Set against a backdrop of climate change and accelerating biodiversity loss, *The Essential Book of Pollinators* by Sarah Wyndham Lewis offers a practical, beautifully illustrated guide to creating green spaces that support the vital pollinators our ecosystems depend on.

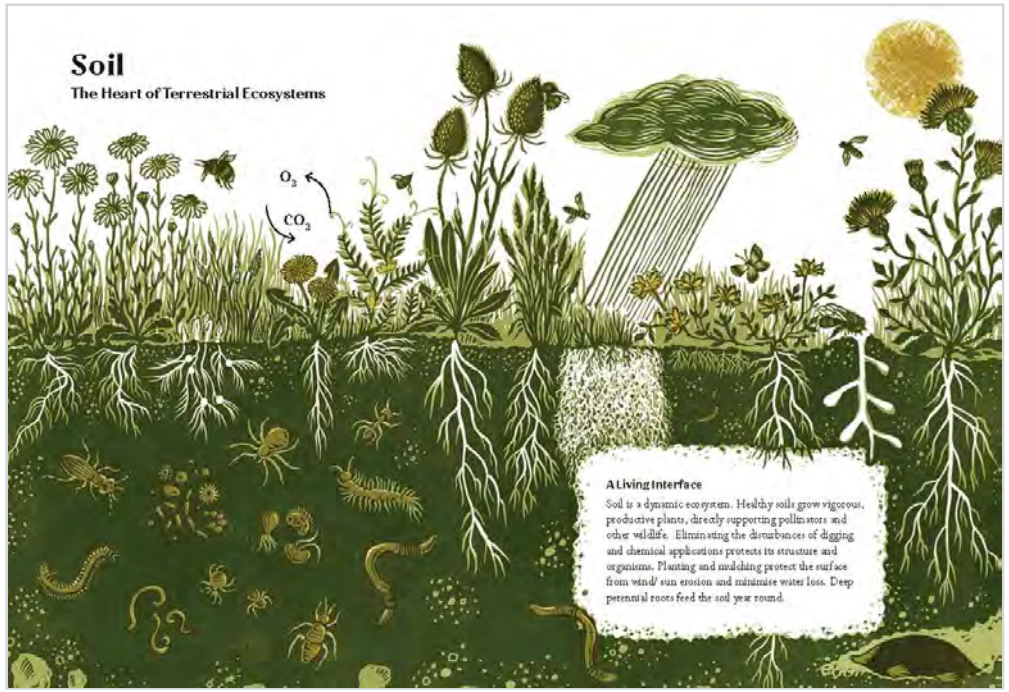
Whether you have a small urban space or a larger garden, discover how to create pollinator-friendly habitats from what to plant, when to plant it, and how to attract the essential pollinators – helping you take meaningful action to support the ecosystems around you.

Perfect for beginners and experienced gardeners alike, this is both a useful guide for garden centre visits and a beautiful addition to your home.

Plant with intention – and help pollinators thrive.

Sarah Wyndham Lewis and her husband, Dale Gibson run the multi award-winning sustainable beekeeping practice Bermondsey Street Bees. Alongside her own planting projects, she has mentored the creation of pollinator gardens in many different countries. Through her advocacy for sustainable honey production, Sarah is also well known in the food world as a food writer and judge.

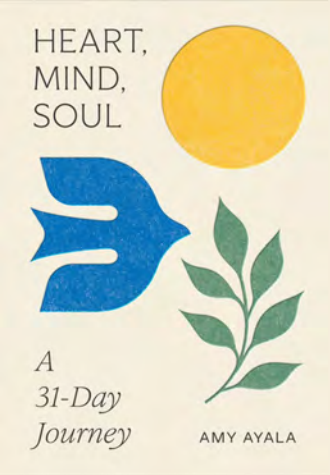
- Practical information to encourage more pollinators to your green spaces in this easy-to-use pocketable format
- Sarah Wyndham Lewis has more 40 years of experience writing about horticulture
- Charmingly illustrated making this the perfect gift for gardeners and nature enthusiasts alike







Now



View on Edelweiss

9781807120443

Heart, Mind, Soul

A 31–Day Journey

Amy Ayala

May 2027 | Hardcover | REL055000
$20.99 | 9781807120443
144 Pages | 6 x 8½ in
Full-color Illustrations

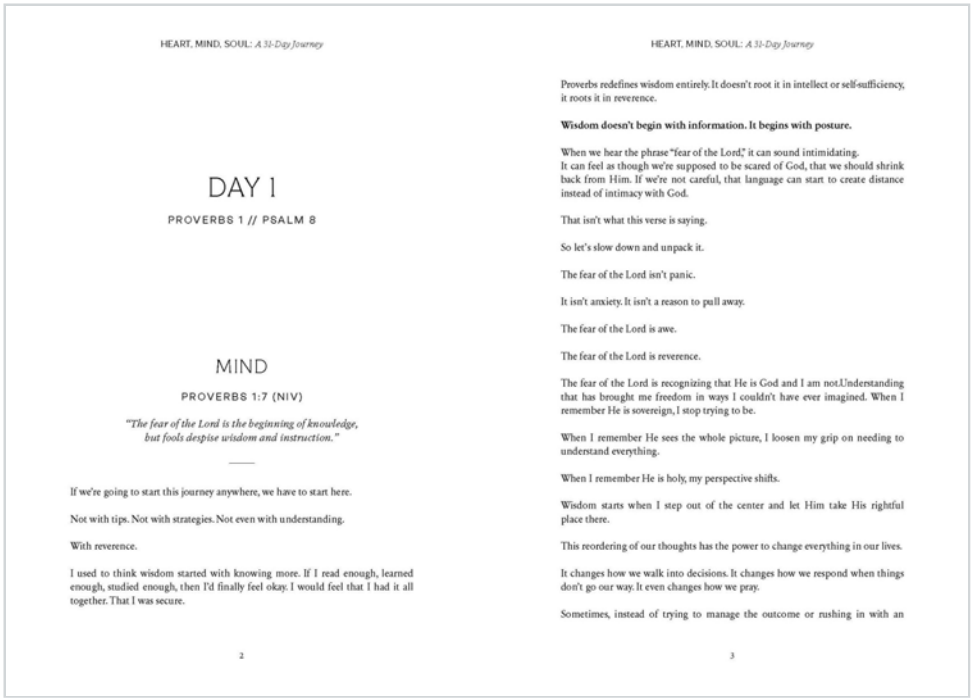
***Heart, Mind, Soul: A 31–Day Journey* is for those who love God and want to follow his word, for those who are lost and seeking guidance, and for those who are at the beginning of their faith journey and don't know where to start.**

The book invites readers to experience the same transformation that Amy had: whereby her heart, mind and soul began to change with a disciplined approach to actively seeking God every day, by reading a chapter of proverbs and a psalm. Divided into 31 days, each day includes a 'Mind' section that focuses on wisdom from proverbs, a 'Heart' section that focuses on worshipful truths from psalms, and a 'Soul' section that will end with a contemplative question, such as 'How will loving God with my whole self change the way I live today?'. Each day's devotional will also be informed by Amy's own personal reflections and theological insight.

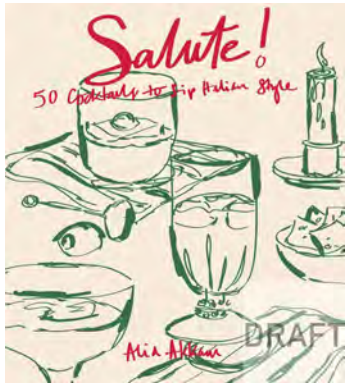
With a simple, accessible structure, Amy firmly believes that 31 days is all it takes to truly open yourself to God and feel your heart, mind and soul transform for good.

Amy Ayala has been sharing God's Word since she was 19, in small groups and on high school campuses to churches, podcasts and in digital spaces. Now at 30, her passion has only deepened. Over the past five years, Amy has built an online community of over 775,000 followers on TikTok and 105,000 on Instagram, reaching millions with Scripture-based encouragement.

- A unique book with a clear hook and purpose in the spiritual space
- Accessible, unintimidating structure invites both Amy's existing followers and those looking to explore their faith who don't know where to start
- Church attendance in both the US and the UK is on the rise, with Gen Z leading this 'quiet revival'







Salute!

50 Cocktails to Sip Italian Style

Alia Akkam

May 2027 | Hardcover | CKB006000
$22.99 | 9781807122379
160 Pages | 6¼ x 7¼ in
Full-color Illustrations

View on Edelweiss

9781807122379

***Salute!* is an irresistible cocktail journey through Italy and beyond, showcasing the Italian drinking culture.**

This beautifully curated collection captures the spirit of Italian drinking culture in all its elegance and exuberance. Whether you're hosting friends, recreating a Roman holiday at home or simply dreaming of Venice with a cocktail in hand, every recipe offers a taste of la dolce vita.

With expert guidance, vibrant storytelling and 50 delicious recipes to suit every mood and occasion, *Salute!* is both a practical cocktail companion and an armchair escape to some of the most stylish Italian bars from around the world.

A New York native, **Alia Akkam** is a Budapest-based writer who covers the intersection of food, drink, travel and design.

- Captures the enduring appeal of la dolce vita, Italian entertaining and aperitivo culture
- Beautifully giftable format with broad seasonal appeal for summer entertaining, dinner parties and holiday gifting
- Combines practical mixology with escapist travel inspiration, appealing to cocktail enthusiasts, Italy lovers and gift-book buyers alike







The Princess of Wales

A Celebration of Catherine's Style

Simon Glazelle

May 2027 | Hardcover | SEL038000
$21.99 | 9781807121082
176 Pages | 6¾ x 8¼ in
Full-color Photography

View on Edelweiss

9781807121082

Over the past 15 years, The Princess of Wales has endeared herself to the masses through her humanitarian spirit, advocacy, allyship and fierce loyalty to her family. However, it's her timeless style and impeccable fashion choices that make households buzz with the Princess's name on a weekly basis.

Whether it's a high stakes meeting with political figureheads, an international tour showing off her impressive sports skills, or simply a walk in the grounds with her family, there is no denying that the Princess's sense of style has inspired and stunned since she first came into the spotlight, donning high-street brands and luxurious couture alike.

The Princess of Wales: A Celebration of Catherine's Style will chart the course of Kate's rise to fashion icon status, beginning with her days as a student (including THAT famous catwalk dress), and covering royal milestones, state banquets, official visits, trips out with her family. This gorgeous book showcases the most iconic and memorable looks of this globally adored princess.

Simon Glazelle is a journalist, fashion blogger, stylist and copywriter. He's worked for a range of publications, including *YOU* magazine, *Daily Mail*, *Sunday Times Style*, *LOOK* and *InStyle*, focusing on fashion, interviewing designers and compiling shopping pages. More recently, he has built his social media platform, posting videos dissecting the style of royalty around the world, which often garner over 1 million views.

- A comprehensive deep-dive into Kate's fashion over the years
- Authoritative, well-connected author with a growing platform
- Gorgeous inexpensive gift book or self-purchase
- Stylish, modern design sets this book apart


The WEDDING

It was the gasp that ricocheted around the globe. Everyone huddled around their screens in anticipation. Hundreds of people at thousands of street parties who were screaming with joy, stopped. The world's media, poised in position at Westminster Abbey, had ready fingers hovering over shutter buttons. And then there she was. A vision. Her beaming smile could not only be seen through her veil (made of ivory silk tulle and hand-embroidered with flowers by the experts from the Royal School of Needlework) but also from

30 MILESTONE MOMENTS

space. It was hard to know exactly what we were gasping at first: the dress, the smile, the pomp, but suffice to say Catherine, the Princess of Wales completely floored us with her beauty. For lots of us it was as if we'd never seen a bride before, much was our admiration. We were in awe of her, of him, of them, of the carriage, the Abbey, Pippa Middleton and of course, The Dress.

It was fashion's best-kept secret that Catherine had chosen British label, Alexander McQueen to walk down the aisle in. Rumours were rife with other hopeful Houses, but McQueen won, the fashion label best known for not only its extraordinarily talented late namesake designer but its avant garde aesthetic, which takes traditional tailoring and adds a theatrical and romantic twist on everything it produces.

Catherine and Creative Director, Sarah Burton, designed the dress together and made sure it was not just a garment, but a beacon. It represented hope and new beginnings through the symbolic opening flower design of the skirt; it embodied the UK through the embroidery of a rose, a thistle, a daffodil and a shamrock; it shone a spotlight on skill and expertise from the home nations through not only the craftmanship from the Alexander McQueen team, but from the astonishing work of the Royal School

of Needlework based at Hampton Court Palace; and it evoked the 'never complain' motto of the royal family because the people who worked on the dress, who were responsible for its beauty, had to wash their hands every half an hour to ensure the fabrics were never compromised, and their needles were renewed every three hours to avoid them going blunt.

It was the very first time she had worn Alexander McQueen, quite the debut, and it was to be the beginning of a flourishing partnership which stretches right to present day, even after Sarah

MILESTONE MOMENTS 31


The BIRTHS

If we ever needed proof of Catherine's message-led dressing, her three birth announcement looks are concrete evidence: A boy in blue, a Spring arrival in yellow and St. George's Day in red.

On 22nd July 2013, the then Duke and Duchess of Cambridge welcomed their first child, Prince George, into the world. Less than 24 hours later they were on the steps of St Mary's Hospital, London, to give the press what they wanted – a first glimpse, not just of the new royal baby, but of what Catherine was wearing too. She chose Jenny Packham, the high-end London-based designer which Catherine first wore only a couple of years earlier at a gala dinner and has continued to wear to this day. A to-the-knee dress in blue – to signal a boy, complete with polka dot print, which some say was a deliberate nod back to Princess Diana's first sighting after giving birth to Prince William in 1982.

When Princess Charlotte came along in May of 2015, Kate opted for a ditsy floral print in yellow and white. One particular film quote 'springs' to mind: 'Florals? For spring? Groundbreaking.' And even though her look wasn't reinventing the fashion wheel, it was spot on for her in terms of design and seasonality. It's important to note here that give or take a few millimetres, the three Jenny Packham dresses have been almost the exact same length – just above the knee. There are certain theories about this, the most sensible being to balance out proportions (or maybe just to show off her perfect pins), and although we can't ever really know for certain, what we can be sure of is that everything Catherine does has intention and purpose.

St. George's Day is celebrated on April 23rd every year, so when Kate and William knew Prince Louis was to be born on said day, you can imagine her stylist going into overdrive with mood boards of red and white dresses. Packham to the rescue! The boldest of the three looks, Catherine made another not-so-subtle nod to her late mother-in-law who appeared on the very same steps outside the Lindo Wing 34 years previous in – yes, you guessed it – a red dress complete with white collar. If you look closely too, what is rather lovely with all three dresses is that they aren't designed

July 2013, the then Duke and Duchess of Cambridge welcomed their little child. Catherine wore a to-the-knee dress in blue – to signal a boy.

Which Princess Charlotte came along in May of 2015 Kate opted for a ditsy floral print in yellow and white.

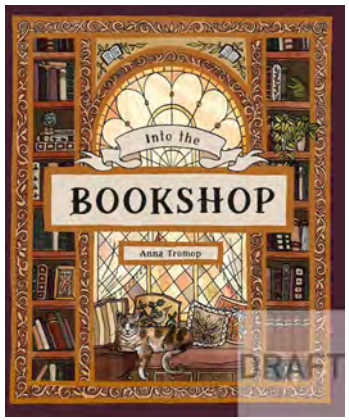
For Prince Louis arrival on St. George's day Catherine wore a bold red dress complete with white collar.

as worn as a cover up of Catherine's postpartum body, they are a celebration of it... almost hugging her bumps in solidarity to all other women who give birth and might feel self-conscious.

Reading between the lines, what is perceptible of these three announcement looks is how they embody Catherine's style arc: from young woman meeting an eligible young man (the playful irreverence of the blue sporty dress) to Duchess (experimenting with print) and finally to Princess (bold, confident and meaningful in red).

32 MILESTONE MOMENTS

MILESTONE MOMENTS 33



Into the Bookshop

Anna Tromop

March 2027 | Paperback | GAM019000
$12.99 | 9781807122201
96 Pages | 8¼ x 9¾ in
Black and White Illustrations

View on Edelweiss

9781807122201

Step *Into the Bookshop* and color your way through dozens of charming scenes.

Packed with hand-inked drawings, from iconic storefronts and well-stocked shelves to cozy book nooks, spiral-shaped ladders, mobile bookstores and reimagined covers for all the classics, *Into the Bookshop* is a bibliophile's dream.

Let your creativity flow as you pore over Anna Tromop's intricate designs. Will your bookshop be dark and moody, or vibrant and fantastical? The choice is yours…

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

- Taps into the trend for immersive adult coloring
- The perfect creative activity to enjoy during the colder months
- Will appeal to fans of intricate coloring books like the Johanna Basford's *Enchanted Forest*







Into the Fungarium
9781837836352
$12.99 | Coloring Book



Into the Coven
9781837836345
$12.99 | Paperback



BTS

The Ultimate Unofficial Fan Journal

Quadrille

February 2027 | Hardcover | BIO005000
$23.99 | 9781807121471
192 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

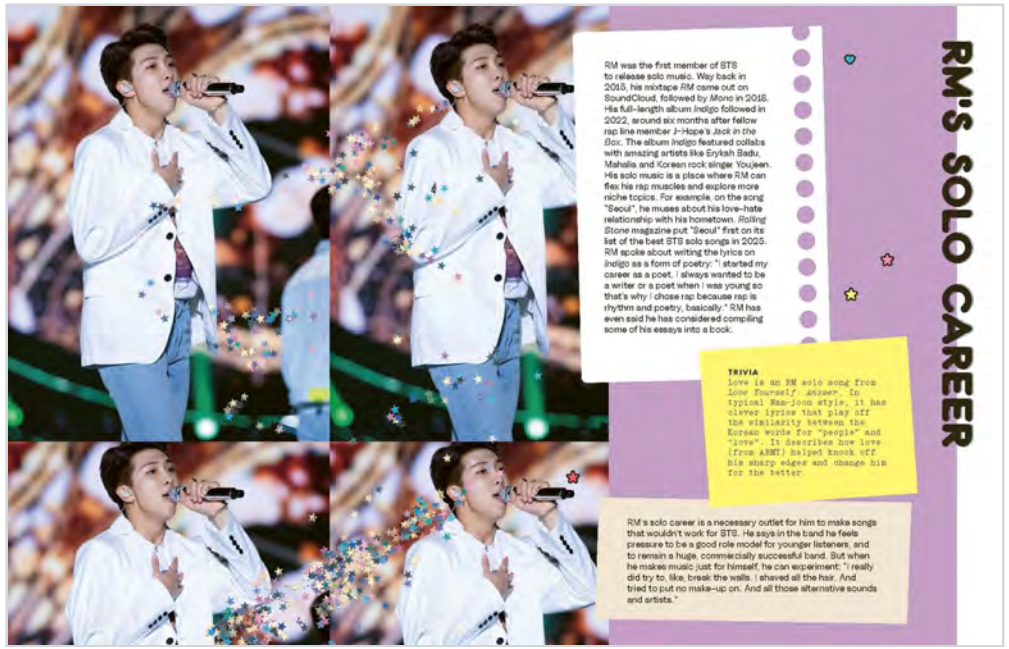
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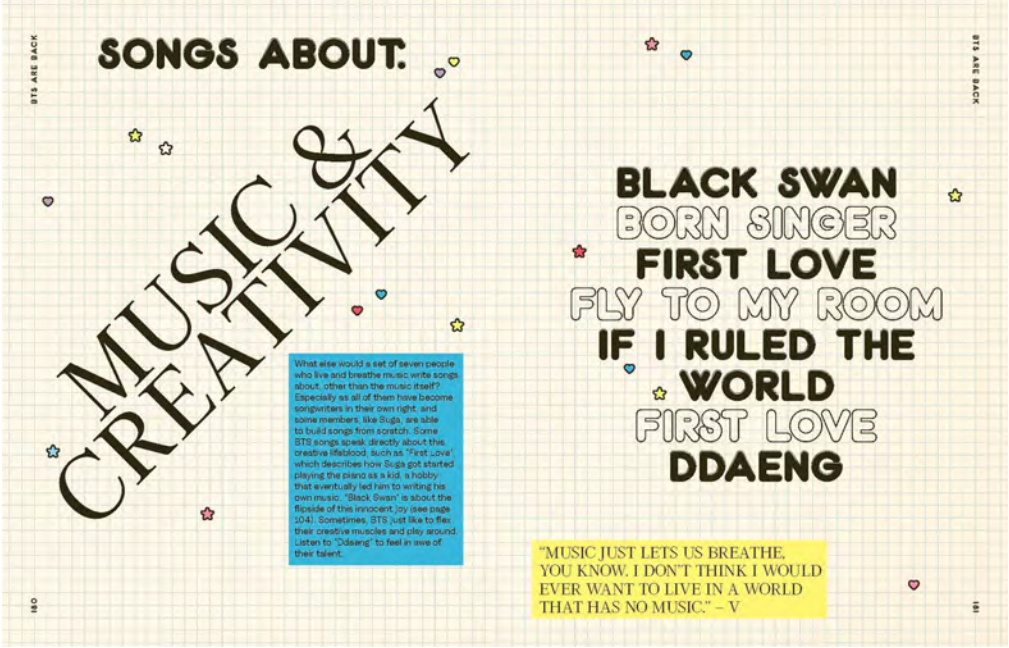
Are you ready to prove your ARMY status? Celebrate all things BTS with the ultimate visual companion to the biggest boy band in the world.

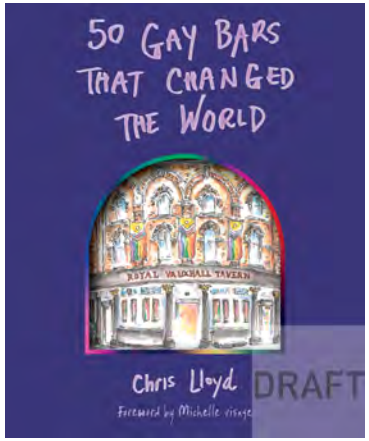
Dive headfirst and get to know RM, Suga, J-Hope, Jin, Jung-Kook, V and Jimin in this interactive journal, full of images, illustrations, immersive games, with journal and sticker sections for your favorite record-breaking K-Pop group. Packed with vibrant pages, this fan journal will take a look back at the cultural moments of the past year, including the band's hottest fashion moments, awards ceremonies, performances, music videos and their 2026 sell-out world tour.

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

- Intimate format to make the reader feel connected with their favorite stars with unique interactive quiz and games element
- Accessible price, low origination will make it the perfect present for the BTS fanatic in your life, or self-purchase
- This book taps into that desire offering fans a space to obsess over their fan K-pop band
- Beautiful, zeitgeisty artefact and keepsake
- Collector's item for die-hard fans







50 Gay Bars That Changed The World

Christopher Lloyd

April 2027 | Hardcover | SOC012000
$23.99 | 9781807121389
160 Pages | 7½ x 9¼ in
Full-color Illustrations

View on Edelweiss

9781807121389

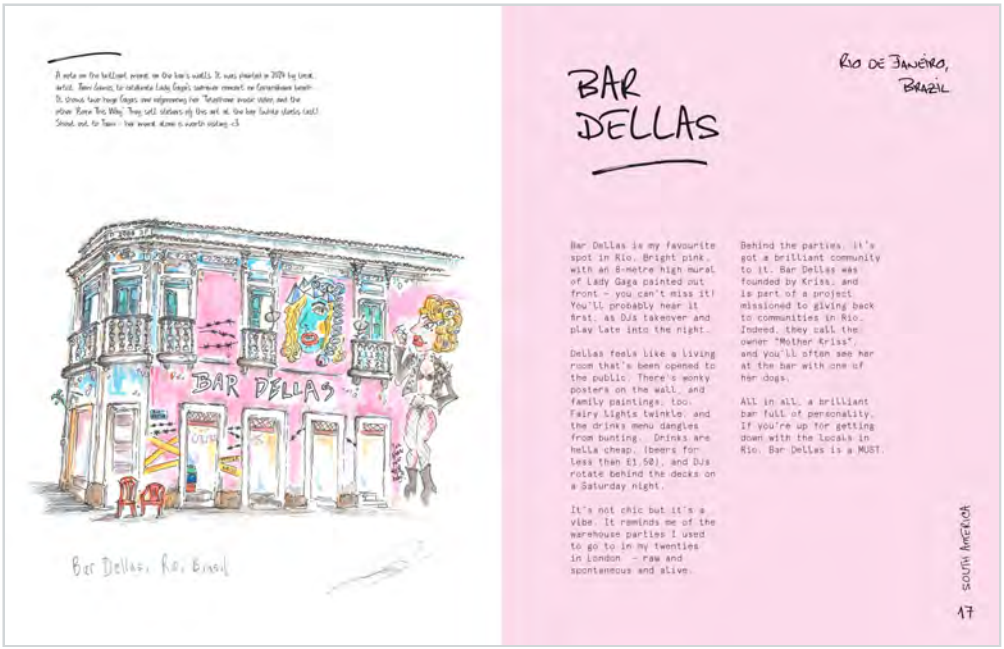
***50 Gay Bars That Changed the World* is a beautifully illustrated celebration of the gay bars and pubs that have shaped and fostered community and identity, offered solace and refuge as well as provided a joyful setting for music, self-discovery, dancing and friendship.**

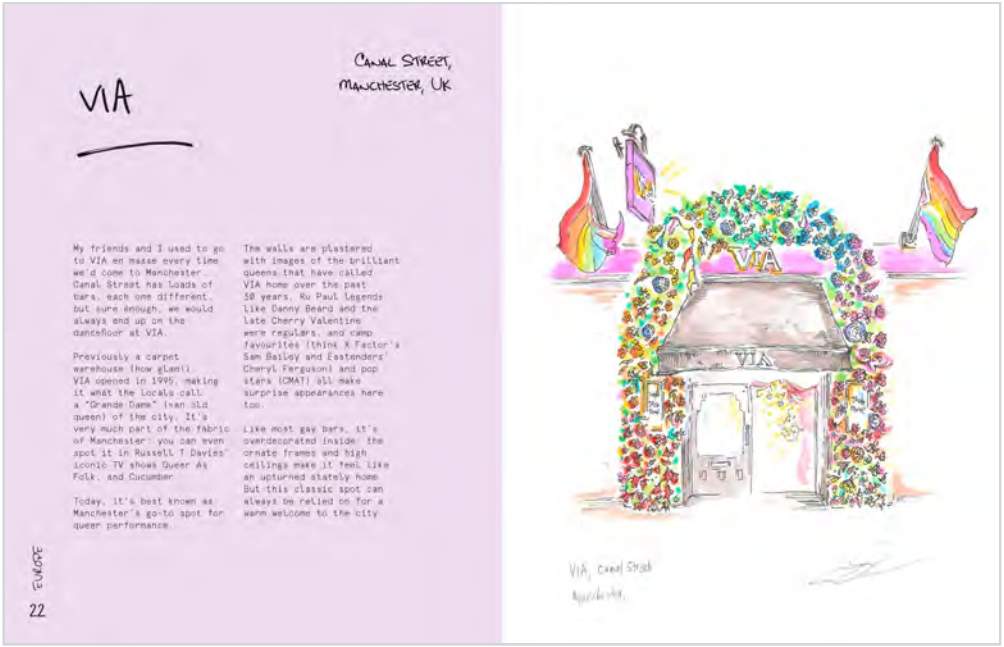
The book focuses on the most influential gay bars from all over the globe – from the vibrant dance scene at The Royal Vauxhall Tavern to the pioneering and iconic Heaven, to Copenhagen's Centralhjørnet, widely considered Europe's oldest gay bar. With a foreword from advocate and ally Michelle Visage, each illustration is accompanied by vibrant text including the bar's history, stories and cultural significance, as well as the most important events that have taken place there.

From Berlin's inimitable avant-garde clubs to London's most historic venues, *50 Gay Bars that Changed the World* will celebrate and immortalize these spaces through vibrant artistry and storytelling.

Chris Lloyd is an illustrator based in London, whose art adorns the homes of icons including Elton John, Michelle Visage, Andrew Scott and Dua Lipa. Over the past two years, he has amassed a highly engaged online audience, posting his sketches of gigs and gay bars around the world. A fierce activist and member of the LGBTQ+ community, he has recently taken on the challenge of drawing every gay bar in London and New York. *50 Gay Bars That Changed the World* is his first book.

- A timely homage to the pivotal LGBTQ+ spaces offering a refuge from discrimination and a haven for self-expression
- Unique illustrations by a well-connected artist and content creator with an engaged audience
- An inclusive book designed for both allies and members of the LGBTQ+ community to foster respect and understanding
- Beautiful self-purchase or gift that doesn't rely on a trend or specific time of year







The Art of Scarves

50 Ways to Style Scarves

Claudya Moreira

May 2027 | Hardcover | SEL038000
$29.99 | 9781807121211
224 Pages | 7½ x 9¼ in
Full-color Photography and Black and White Illustrations

View on Edelweiss

9781807121211

Scarves are more than pieces of fabric. They are whispers of history, threads of culture, and gestures of personal expression.

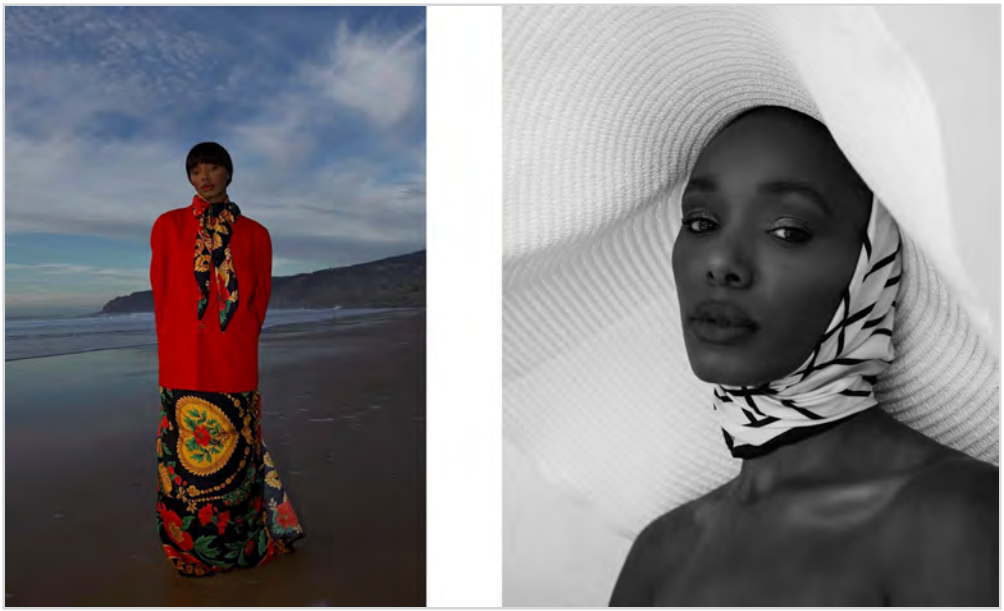
Wrapped around the neck, draped over the shoulders, or tied to a bag, a scarf carries with it stories of journeys taken and memories held close to the skin. Scarves are personal, yet universal. They drape across generations, adorn moments of joy, mark occasions of solemnity, and remind us of people we love. And in their simplicity, they invite creativity: a knot tied in a new, statement way, a twist that becomes a signature.

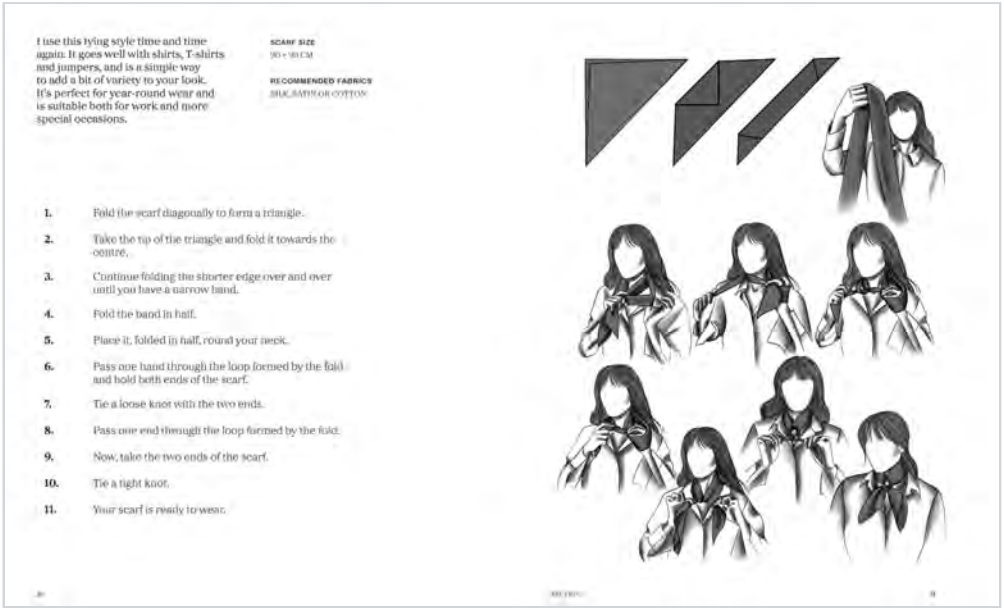
The Art of Scarves is a visual fashion book that explores 50 scarf styling methods as a form of creative expression. Redefining scarf styling as an art form, it combines step-by-step illustrations with bold, editorial photography, presenting a contemporary approach to how scarves can be transformed.

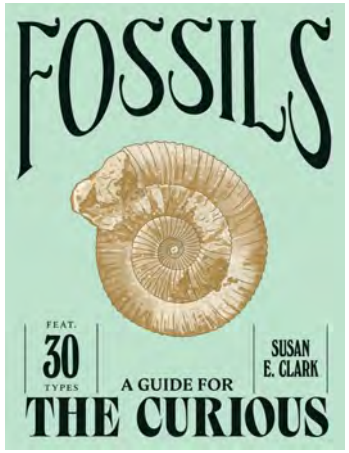
Designed to be both practical and inspirational, *The Art of the Scarves* invites readers to engage with scarves not only as accessories, but as tools for movement, identity, and self-expression.

Claudya Moreira is a fashion creative, designer, and visual storyteller known internationally for redefining scarf styling as a contemporary form of expression. Born in Cabo Verde and based in Lisbon, Claudya's work is influenced by heritage, culture, and the expressive power of fashion.

- Stylish gift or self-purchase
- Contemporary approach to a known subject, with photographic appeal as well as useful instructions to make the book accessible
- Author has a huge online profile and is internationally recognized for her fashion work
- Interweaves personal storytelling and tradition with modern styling







Fossils

Susan E. Clark

April 2027 | Hardcover | NAT015000
$14.99 | 9781807121952
112 Pages | 4¾ x 6¼ in
Full-color Illustrations

As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way to boost our mental and physical health.

In *Fossils*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to this intriguing world. In the first part of the book, you will learn fascinating facts about fossils and their origins – from their history and classification to the secrets they reveal. The second part features 30 different fossil types, each with a beautifully detailed illustration to help identify it, and together these tell the evolutionary story of life from its origins to the first footprints of ancient humans.

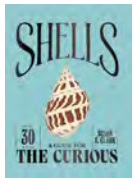
There are countless opportunities to experience nature right on our doorstep, and *Fossils* will encourage you to do just that.

Susan E. Clark trained as a biologist and is now a nature writer and integrative psychotherapist. She writes about the quiet, regenerative intelligence of the natural world and how it shapes our well-being. She also hosts Curious Writers (curiouswriterscircle.beehiiv.com), a small creative community for people who want to explore their relationship with the living world and celebrate the often-overlooked wonders on their own doorsteps.

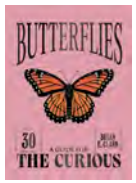
- 30 beautifully illustrated fossils with fascinating facts
- Connecting with nature is an easy way to boost mental and physical health
- Stylish gift book for all ages that will appeal to design lovers
- Next in the popular *Guide for the Curious* series

View on Edelweiss

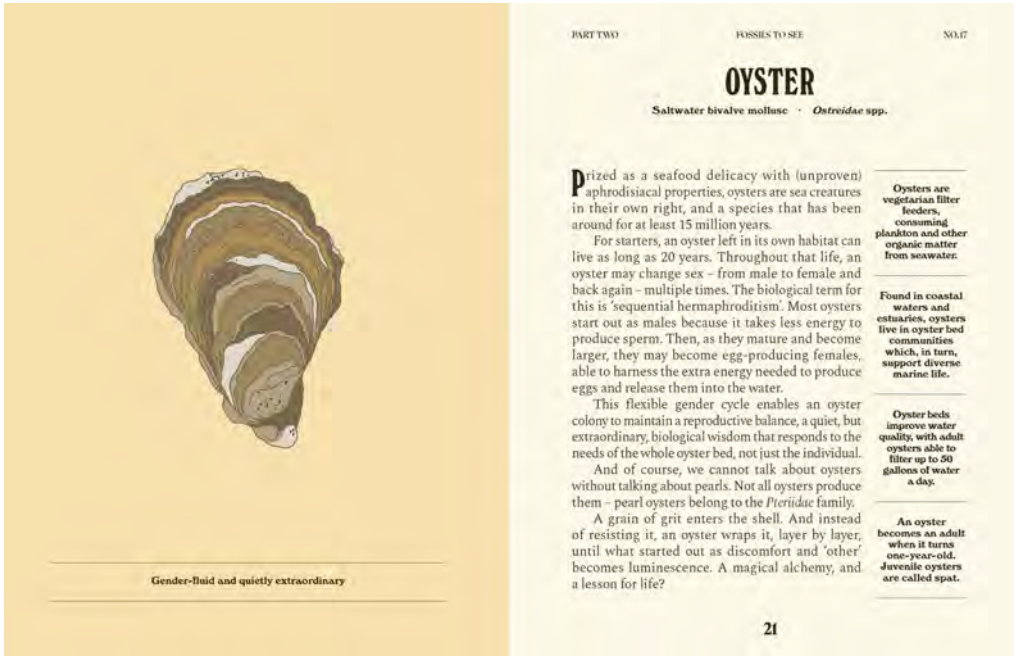
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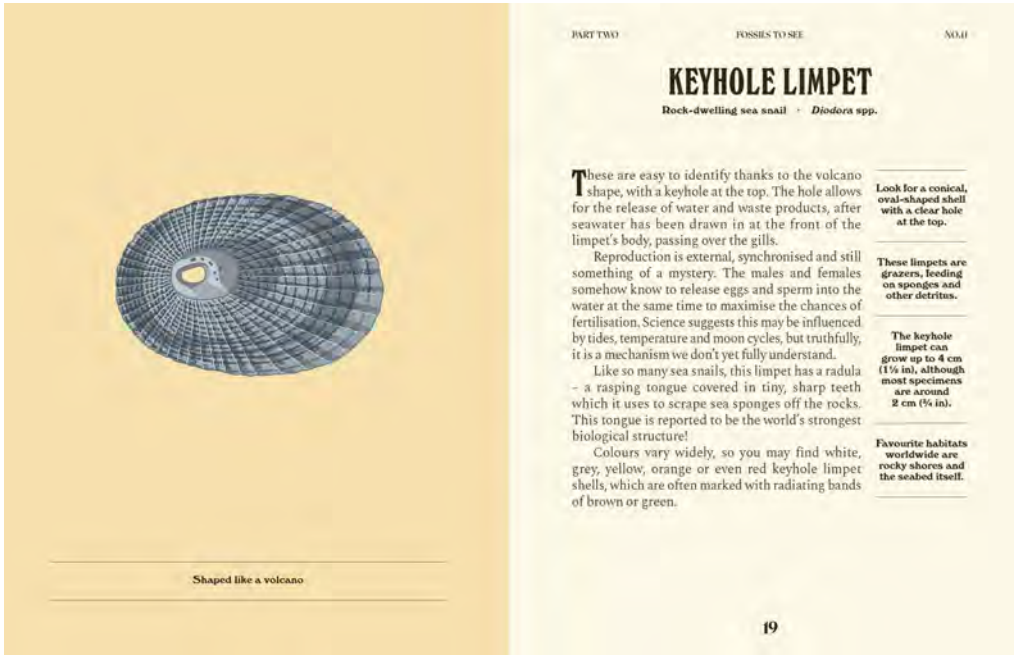


Shells
9781837836956
$14.99 | Hardcover



Butterflies
9781837836949
$14.99 | Hardcover







A Grandmother's Memory Journal

Look Back. Record. Treasure Forever.

Quadrille

February 2027 | Hardcover | FAM022000
$19.99 | 9781807122553
128 Pages | 7¼ x 9¼ in
Full-color illustrations

View on Edelweiss

9781807122553

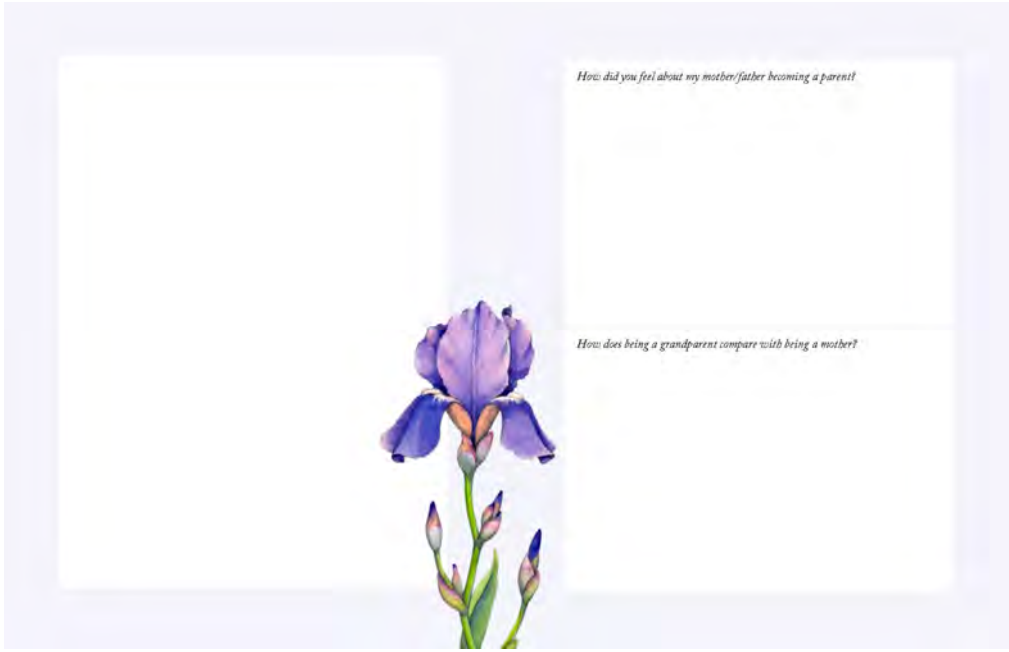
Record and treasure family memories, anecdotes and history with *A Grandmother's Memory Journal*.

150 thoughtful questions to inspire your Grandmother to look back and recall her own childhood, early days as a parent/grandparent and experiences of raising a family. The journal then becomes a precious family heirloom that can be passed down from one generation to another. Includes an internal gatefold for recording your family tree, blank pages for sticking in photos or old telegrams, and a pocket affixed to the inside back cover for other pieces of memorabilia.

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

- A beautiful keepsake to preserve precious family memories
- The perfect gift for Mother's Day, birthdays or Christmas







A Mother's Memory Journal

Look Back. Record. Treasure Forever.

Quadrille

February 2027 | Hardcover | NON000000
$19.99 | 9781807122546
128 Pages | 7¼ x 9¼ in
Full-color illustrations

View on Edelweiss

9781807122546

Too often precious memories, anecdotes and family history get lost between one generation and another. Inspire your mother to record memories of her own childhood, school days, family members and experiences of becoming a mother by giving her this beautiful journal.

Filled with over 150 questions and prompts to help your mother write about her life (as well as your part in it), this journal can be filled with precious memories, anecdotes and family history. Your mother will then return the completed journal to you as a keepsake to be enjoyed for years to come.

This journal also includes a ribbon marker, an internal gatefold for recording your family tree, some blank pages for sticking in old photos or telegrams, and a pocket affixed to the inside back cover for other pieces of memorabilia.

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- A beautiful keepsake to preserve precious family memories
- The perfect gift for Mother's Day, birthdays or Christmas

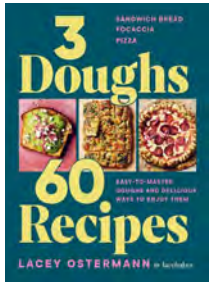






Backlist

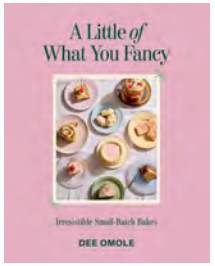
Taste



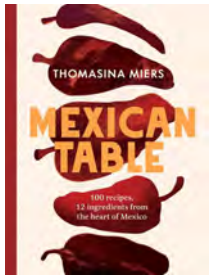
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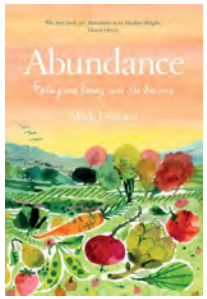
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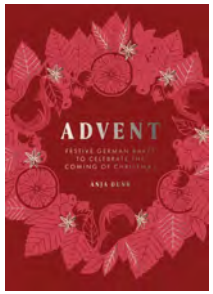
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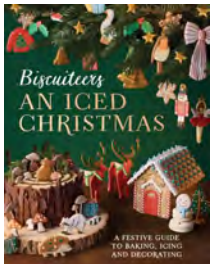
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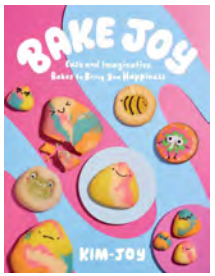
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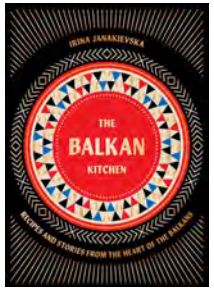


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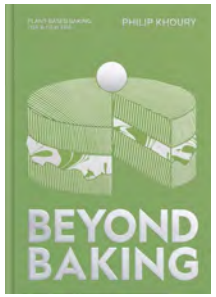
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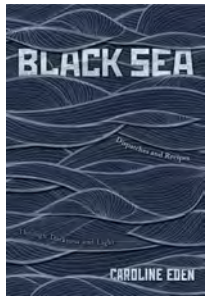
Big Green Egg Feasts
Tim Hayward
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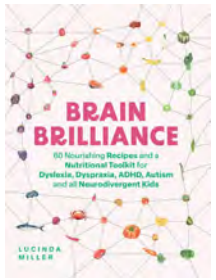
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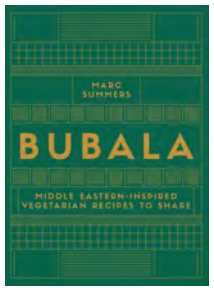
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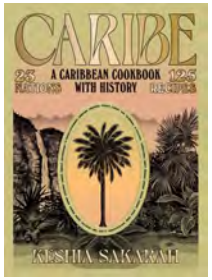
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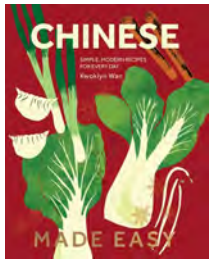
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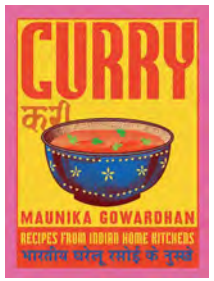
Cozy Café Drinks
Jessica Geddes
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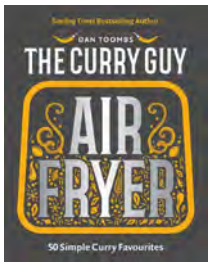
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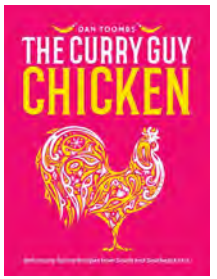
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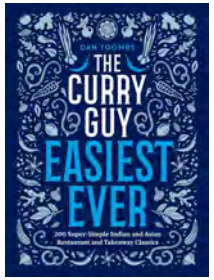
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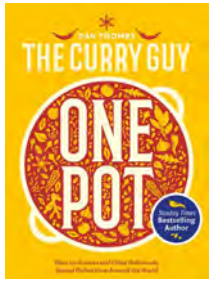
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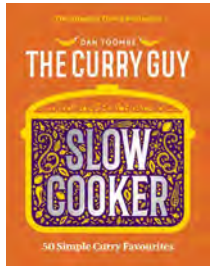
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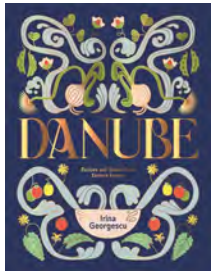
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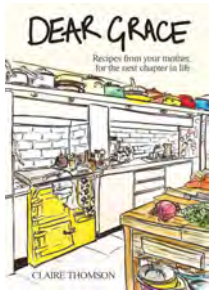
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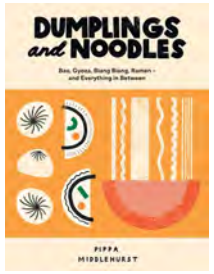
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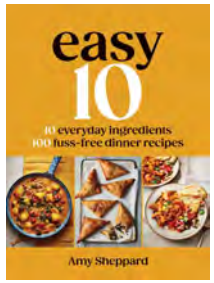
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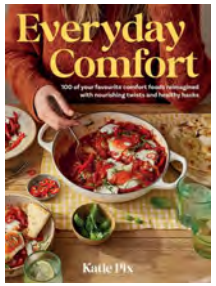
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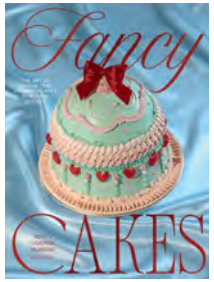
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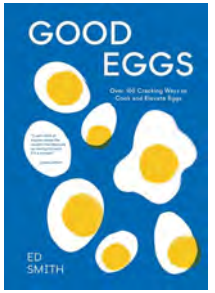
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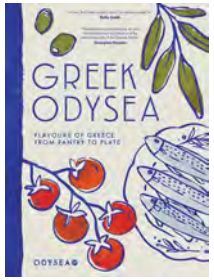
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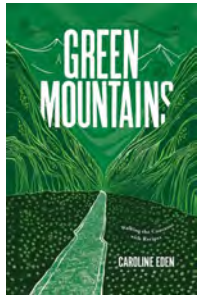
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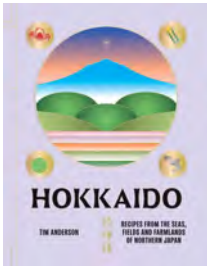
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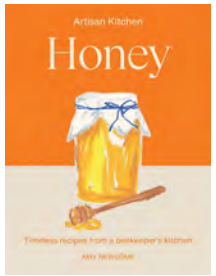
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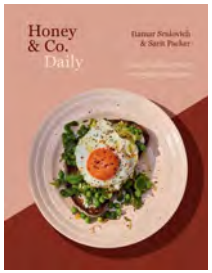
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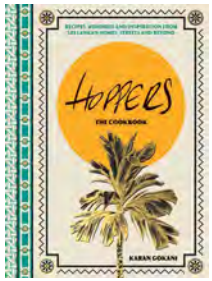
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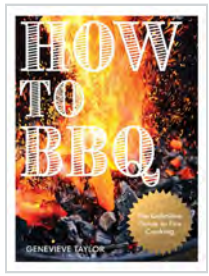
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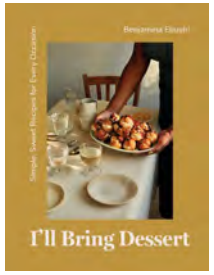
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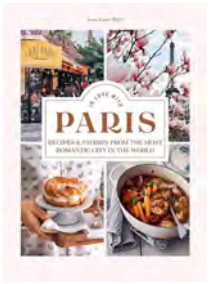
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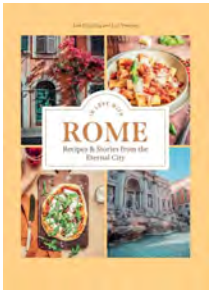
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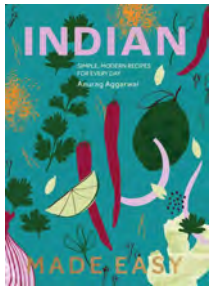
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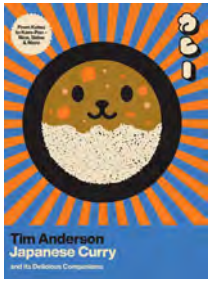
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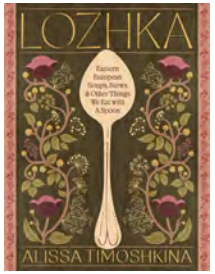
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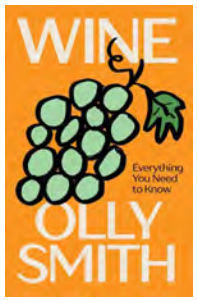
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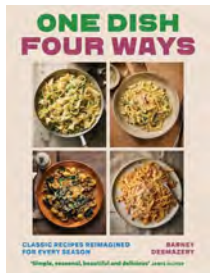
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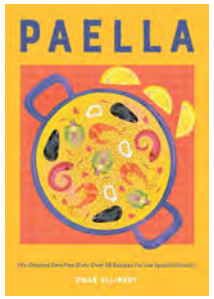
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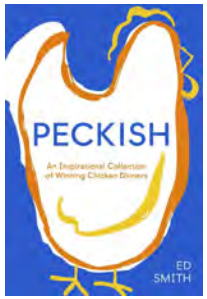
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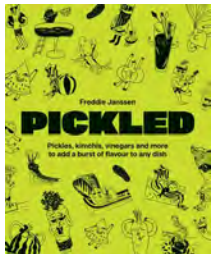
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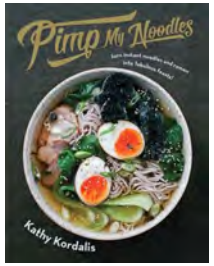
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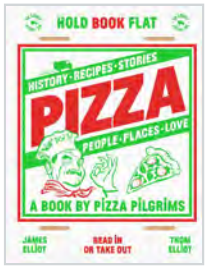
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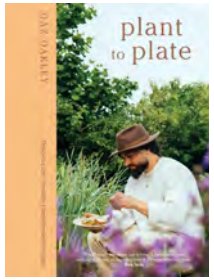
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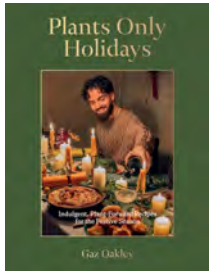
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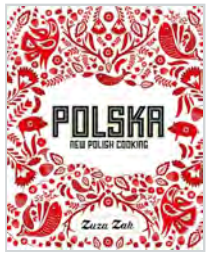
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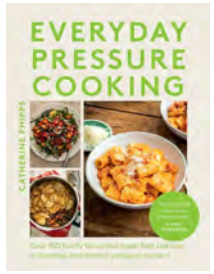
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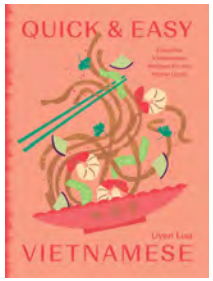
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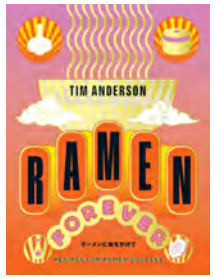
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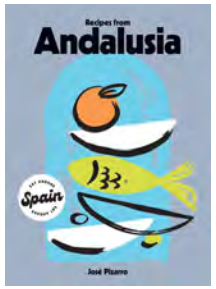
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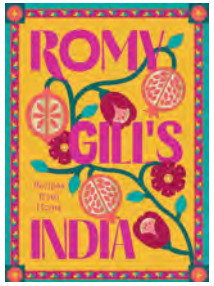
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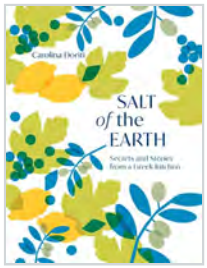
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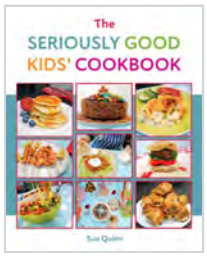
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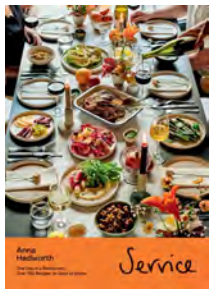
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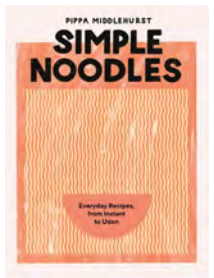
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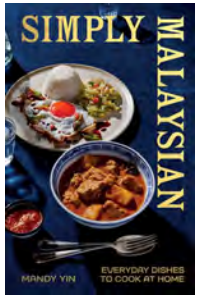
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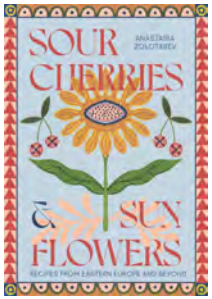
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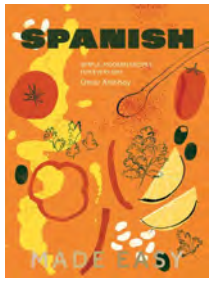
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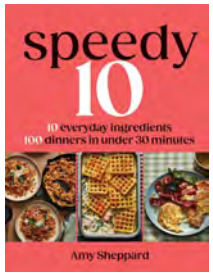
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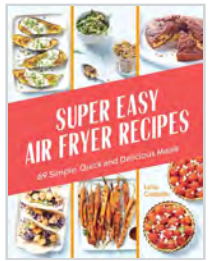
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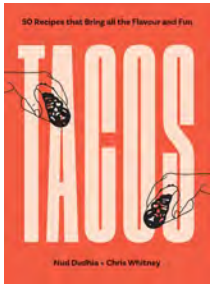
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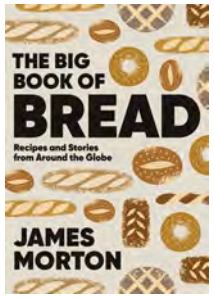
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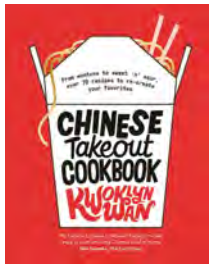
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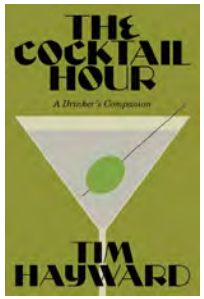
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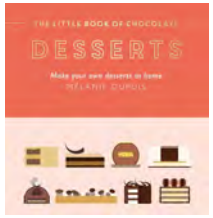


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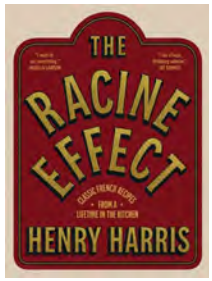
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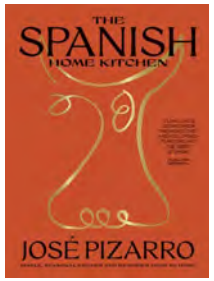
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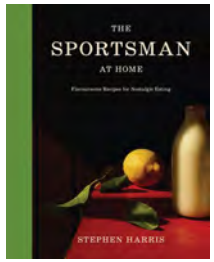
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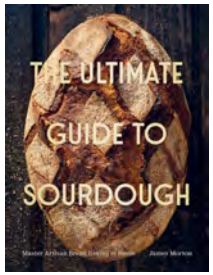
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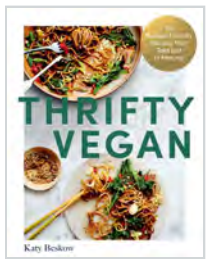
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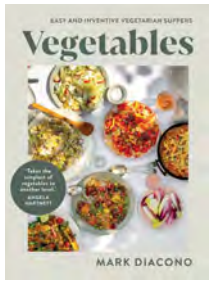
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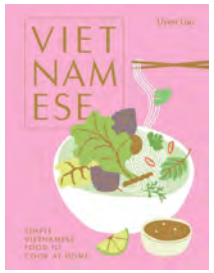
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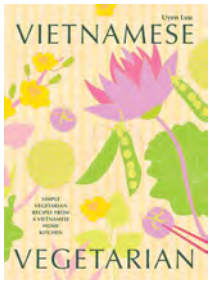
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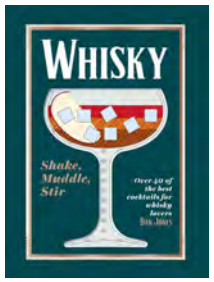
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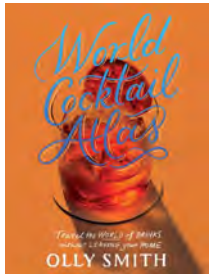
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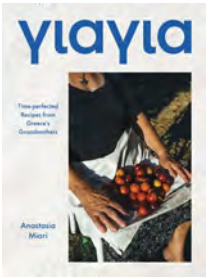


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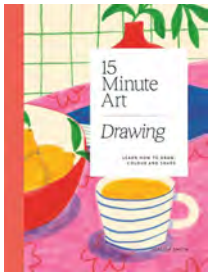


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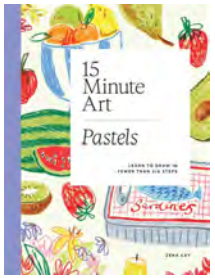
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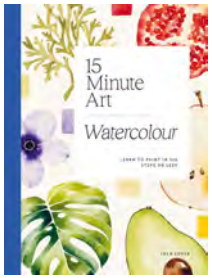
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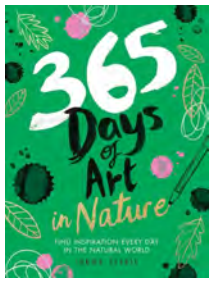
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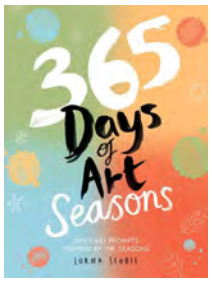
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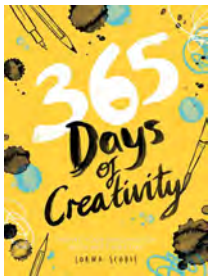
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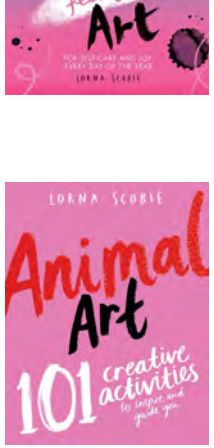
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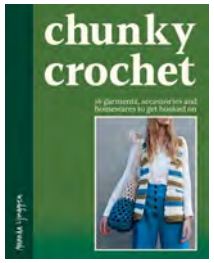
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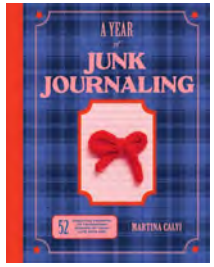
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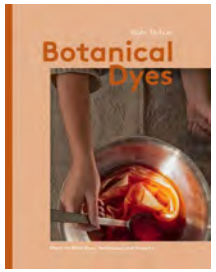
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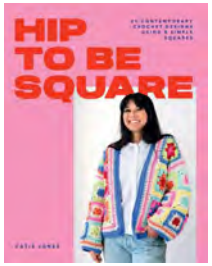
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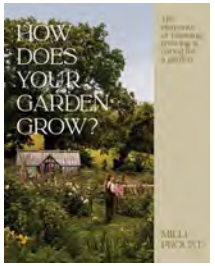
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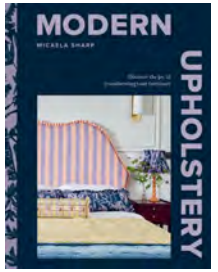
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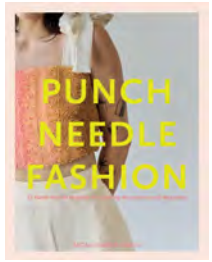
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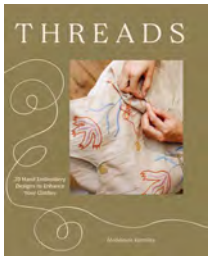
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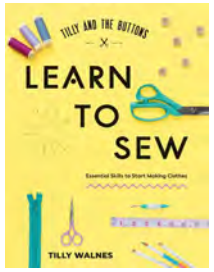
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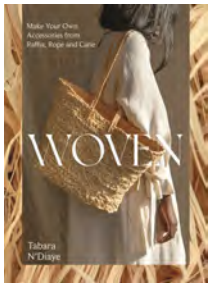
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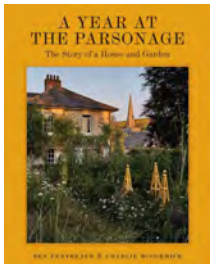
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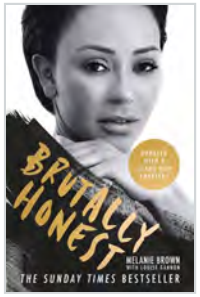
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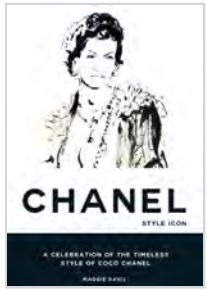
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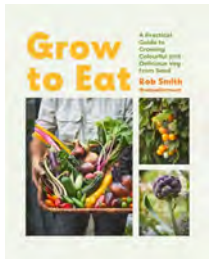
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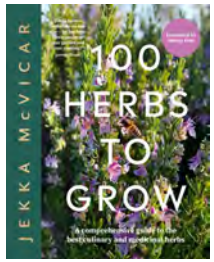
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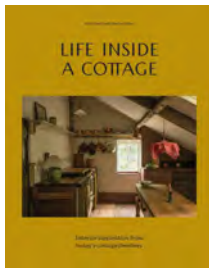
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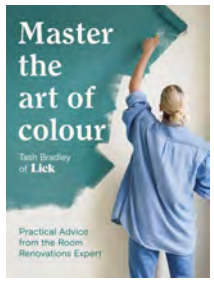
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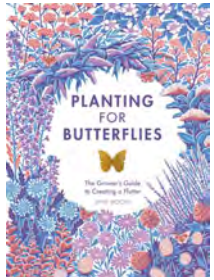




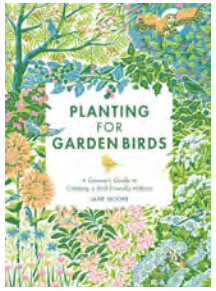
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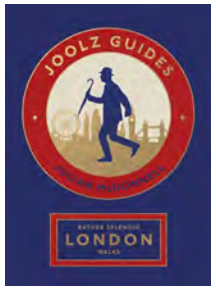
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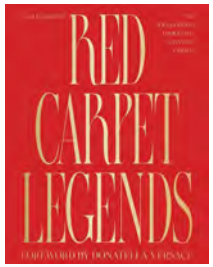
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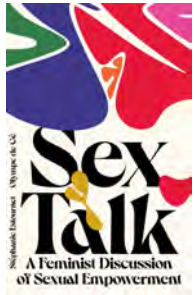
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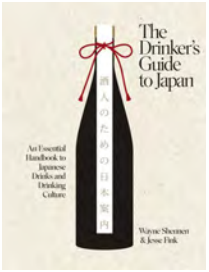


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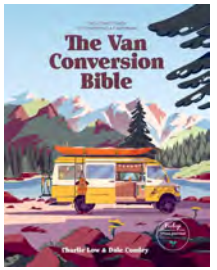
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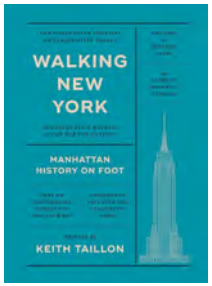
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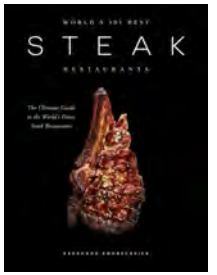
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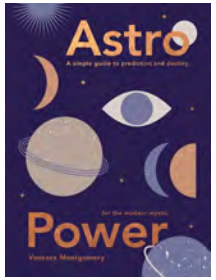
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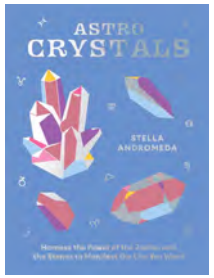
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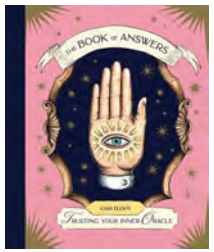
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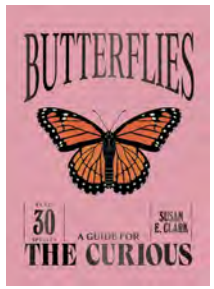
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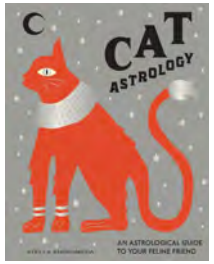
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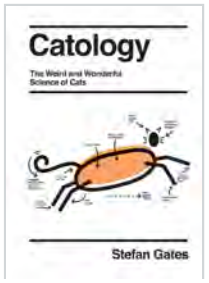
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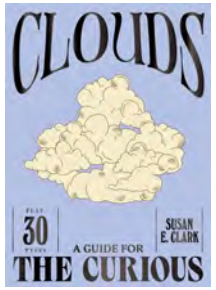
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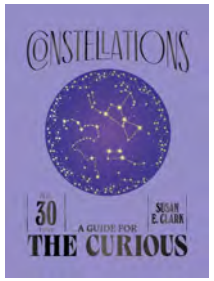
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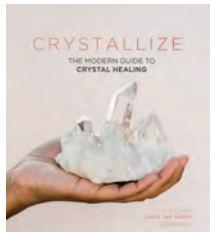
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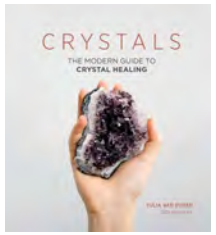
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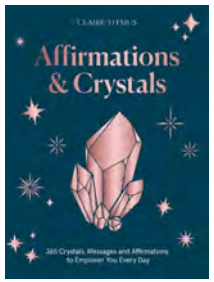
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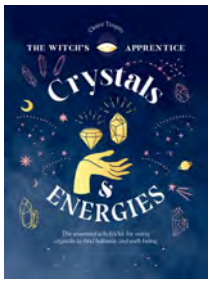
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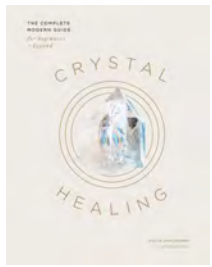
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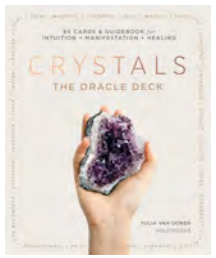
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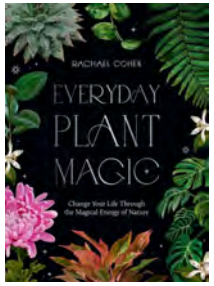
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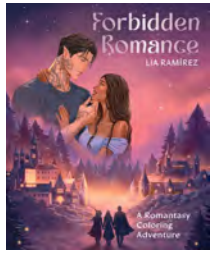
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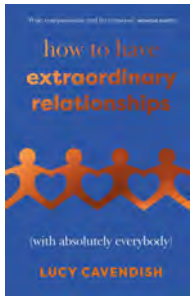
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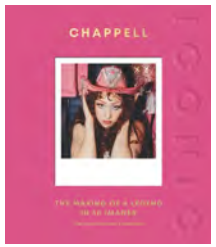
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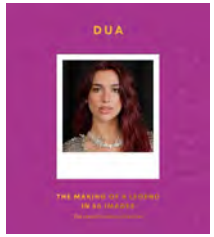
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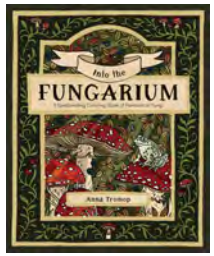
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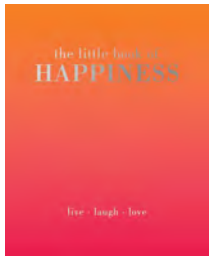
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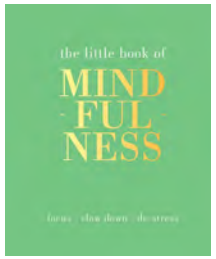
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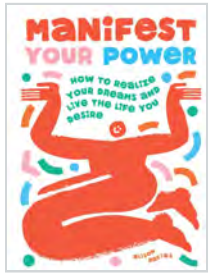
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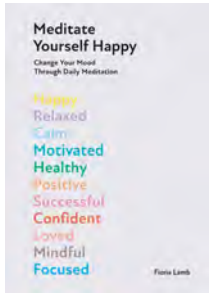
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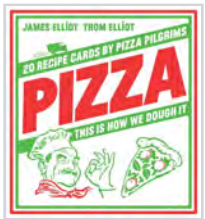
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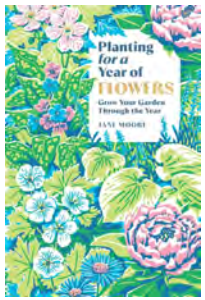
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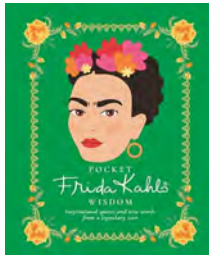
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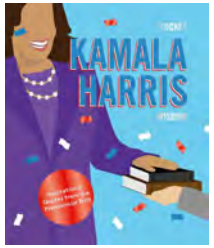


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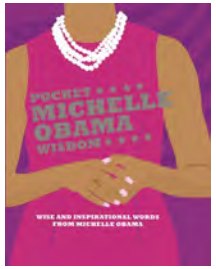
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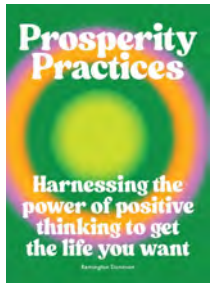
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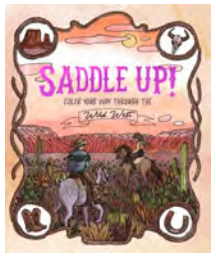
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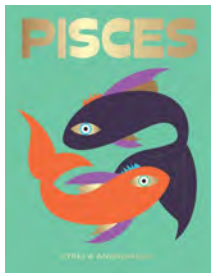
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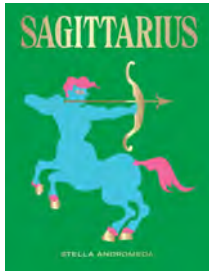
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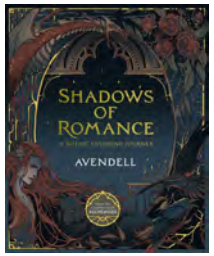
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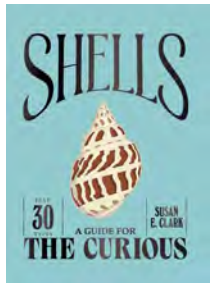
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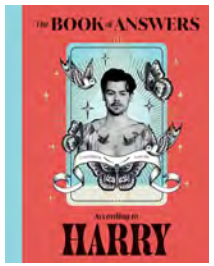
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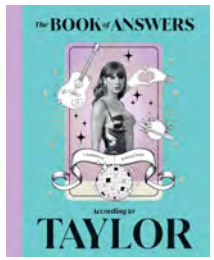
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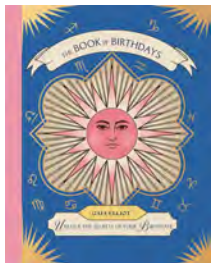
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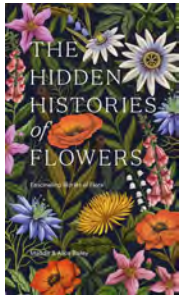
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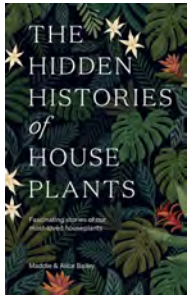
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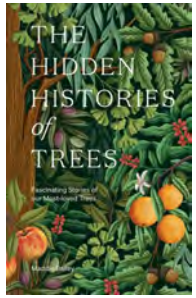
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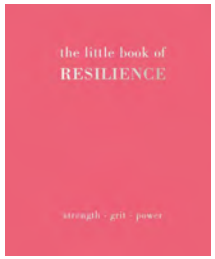
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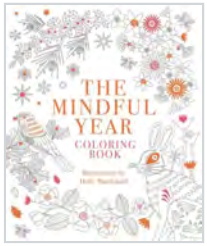
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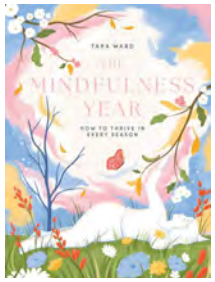
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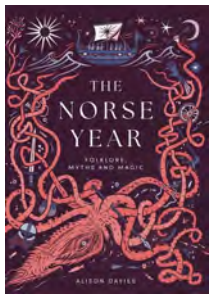
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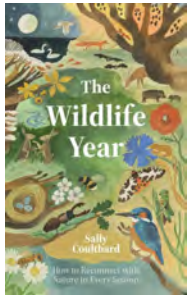


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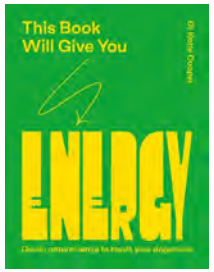
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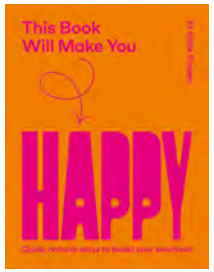
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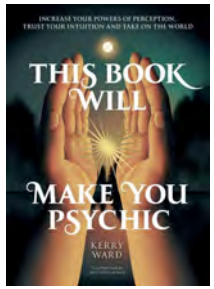
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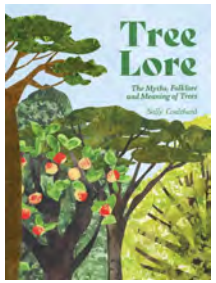
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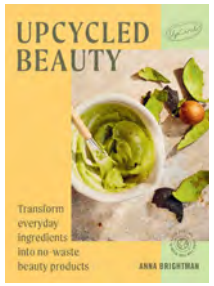
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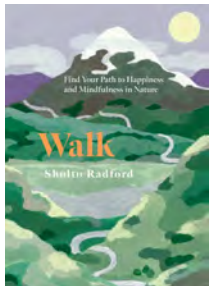
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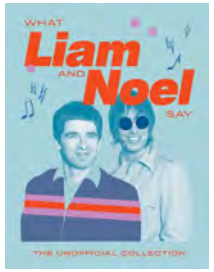
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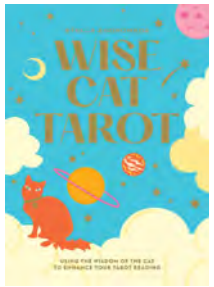
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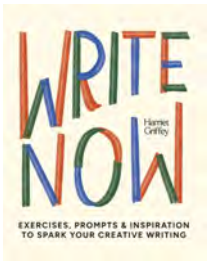
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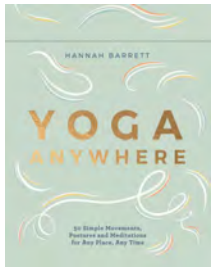
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