



DISTRIBUTED BY
CHRONICLE BOOKS

Quadrille

Spring 2025



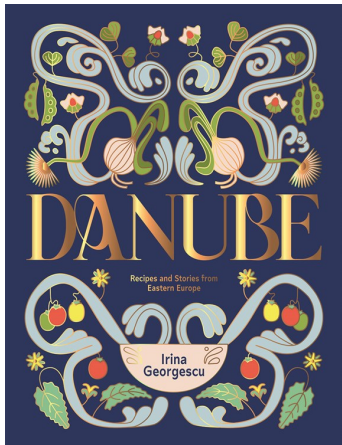


Contents

Taste	3
Create	33
Life	43
Now	58
Representatives	94



Taste



Danube

Recipes and Stories from Eastern Europe

Irina Georgescu

January 2025 | Hardcover | CKB092000
\$43.00 | 9781784887049
272 Pages | 7½ x 9¾ in
Full-color Photography

'This is an utterly magical book.' – Nigella Lawson

In *Danube*, the James Beard Award-winning food writer and cook Irina Georgescu takes you on a gastronomic adventure as you journey along the Danube River, unearthing the hidden gems of Eastern European cuisine. With over 80 extraordinary recipes for everyday cooking – many focusing on vegetables, beans and pulses – this cookbook is a testament to the diverse cultures of Romania, Serbia and Bulgaria in those border regions shaped by the Danube.

The recipes are simple and practical, from Potato Stew with Filo Crust, Leek and Rice Pie, Noodles with Sauerkraut and Slow-cooked Beans served with Cheese Breads to Horseradish Cornbread and Rice Pilafs.

With stunning location and food photography throughout, *Danube* is your passport to a world of flavors, stories, and traditions that will leave you hungry for more.

Irina Georgescu is a Romanian food writer and author of two renowned cookbooks, her most recent being *TAVA*, which won the James Beard award in 2023. Irina's recipes draw on her Eastern European heritage. This is her third cookbook.

- Featuring over 80 accessible recipes, 90% of which are vegetarian and vegan, *Danube* caters to a wide range of tastes and preferences
- With stunning location and food photography, this cookbook serves as your passport to the vibrant and diverse cultures of Romania, Serbia and Bulgaria

[View on Edelweiss](#)



Tava
9781784885441
\$42.00 | Hardcover





Kapusta

Vegetable-Forward Recipes from Eastern Europe

Alissa Timoshkina

February 2025 | Hardcover | CKB092000
\$42.00 | 9781784885854
224 Pages | 7½ x 9¼ in
Full-color Photography Throughout

'Alissa turns the cabbage cliché on its head in this joyful celebration of Eastern European cooking.' Yotam Ottolenghi

Focusing on five key vegetables to the region – cabbage, beetroot, potato, carrot and mushrooms - *Kapusta* honours a philosophy of cooking that has affordability, seasonality, sustainability and, above all, great flavor at its heart. With chapters also on dumplings and pickles and ferments, you'll find a diversity of dishes which exemplify the Eastern European culinary DNA.

Recipes are accompanied by beautiful photography and include a range of both meat-based and vegetarian dishes such as Cabbage Strudel, Beef Borsch, Potato Babka, a Tzimmes Carrot Cake, Bulgarian Mushroom and Walnut Pâté.

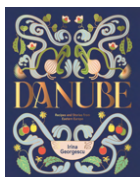
Alissa Timoshkina is a food writer, cook and historian. Ukrainian–Jewish and Polish on her mother's side, and Ukrainian, Russian and Belorussian on her father's side, she is the founder of the award-winning global fundraising campaign #CookforUkraine. She is the author of *Salt & Time: Recipes from a Russian Kitchen*. @alissatimoshkina.

- Eastern Europe cuisine has an unrivalled reverence for ingredients, cultivated over the centuries, that honours seasonal, sustainable, low-cost eating
- The recipes in *Kapusta* encourage us to reconsider our attitude towards food and bring humble veg-centric cooking into the heart of the kitchen
- Alissa's first book, *Salt & Time*, was shortlisted for a Guild of Food Writers Award in the UK and a Julia Child Award in the USA

[View on Edelweiss](#)



9 781784 885854



Danube
9781784887049
\$43.00 | Hardcover



The Balkan Kitchen
9781784886851
\$40.00 | Hardcover



Polish Pierogi with Sauerkraut and Mushrooms

These dumplings are arguably the first thing that comes to mind when asked to name a Polish dish. Indeed, these plump beauties are a staple in Poland and can be considered more of a culinary genre rather than a specific dish. Just take a look at the brilliant cookbook *Pierogi* by Suzie Zak to marvel at the sheer variety of shapes and names these dumplings are known under. The more I delved into the history of this dish, the more I found myself falling down a rabbit hole into a magical world of dumplings which, connects all of the Eastern European countries, and branches further out into Italy, the Turkic world and reaches all the way to China. This recipe could have been easily called *semlyni* – the Ukrainian equivalent – or *piriuty*, as they are known in Slovakia, as they are similar in shape and have similar culinary status in the food culture of each country. Here I also add an optional topping of crispy onions and bacon, known as *slanets*, *slanecy* or *slanecy* in Poland, Slovakia and Ukraine, respectively.

Serves 4

FOR THE DOUGH
300g (10½oz) plain (all-purpose) flour, plus extra for dusting
1 teaspoon salt
2 eggs
100g (3½oz) warm water
1 tablespoon vegetable oil

FOR THE FILLING
vegetable oil, for frying
1 onion, peeled and thinly sliced
200g (7oz) mushrooms, diced
150g (5¼oz) sauerkraut (see page 30 or also bought) drained
1 bay leaf
1 teaspoon fennel seeds, lightly toasted and crushed
salt and black pepper to taste

FOR THE TOPPING (OPTIONAL)
vegetable oil, for frying
20g (¾oz) pancetta
1 onion, finely chopped
melted butter or sour cream, to serve (optional)

To make the dough, mix the flour and salt in a large bowl. In a separate bowl, whisk the eggs with the warm water and oil, and pour into the bowl of dry ingredients. Start by mixing with the fork, then gradually work the mixture with your hands to form a dough. Knead for 2 minutes, cover with clingfilm, and let it rest in the fridge while you prepare the filling.

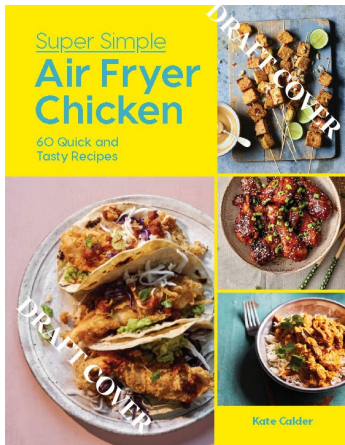
Heat the oil in a lidded frying pan, and fry the onion with a pinch of salt for 8–10 minutes. Add the mushrooms and cook, with the lid on, until they have softened and released their liquid. Add the sauerkraut, bay leaf and fennel seeds, and continue to cook, covered, for 30 minutes, stirring occasionally. (Letting the sauerkraut catch a little at the bottom of the pan, only enhances the richness of the flavours.) Take off the heat.

To make the pierogi, dust a clean surface with some flour and work the dough for a few minutes to wake it up. Heat, roll it out into a large sheet of any shape, as thinly as you can. Using an upside-down mug or a pastry ring, cut out as many circles as you can, roughly 5–6cm (2–2½in) in diameter. Knead the off-cuts into a ball and place under clingfilm.

Add a tablespoon of the filling in the middle of each disk and pinch the edges firmly to create a half-moon shape. Keep the finished dumplings under a damp towel, while you make the rest of the pierogi.

To cook the pierogi, bring a large saucepan of salted water to the boil and cook in batches for 5 minutes or until they float to the top. Use a slotted spoon to remove them and serve with melted butter or sour cream, lots of pepper and fresh dill.

If making the crispy pancetta and onion topping, fry the pancetta and onion in a frying pan with a pinch of salt for 20–30 minutes or until deeply caramelised.



Super Simple Air Fryer Chicken

60 Quick and Tasty Recipes

Kate Calder

February 2025 | Hardcover | CKB131000
 \$19.99 | 9781784888039
 144 Pages | 7¼ x 9½ in
 Full-color Photography Throughout

Make super easy and delicious chicken recipes – all in your air fryer!

There are 60 chicken recipes, including **family favourites to share** like Chicken Kyiv, Chicken and Pea Quiche or a Roast Chicken dinner, **iconic DIY takeaway recipes** like Chicken Pad Thai or Sweet & Sour Chicken, **bar snacks** like Buffalo Wings, **light lunches** including Chicken Caesar Salad and **fast-food made healthier** like Chicken Nuggets or Fried Chicken and Chips.

The whole recipe, including any accompaniments that need to be cooked, is made in the air fryer, meaning minimal washing up, minimal energy usage, and minimal mess!

These are affordable, healthy, speedy ways to cook tasty chicken at home in your favourite appliance.

Kate Calder is the author of *Happiness in a Mug* and *Three Ingredient Cocktails*, and a Leiths-trained recipe writer and food stylist who has worked with *BBC GoodFood*, *Waitrose*, *Good Housekeeping*, *Ocado Life*, *Delicious* and more.

- This is the first cookbook showing you how to make your favourite chicken recipes simply, cheaply and quickly in the air fryer
- 45% of households in the UK own an air fryer
- Chicken is the **most consumed meat** – 35%
- Air fryer instructions are being **included on Tesco packaging**, with more retailers assumed to follow suit
- Includes takeaway recipes, making healthier, cheaper and faster treat dinners
- Every recipe is made solely in the air fryer

[View on Edelweiss](#)



Super Easy Air Fryer Recipes
 9781784886899
 \$19.99 | Hardcover



Super Simple Air Fryer Baking
 9781784887759
 \$19.99 | Hardcover



Bang bang chicken

XXXXXXXXXX

/ Serves 2 / Ready in 30 minutes /

In a large bowl, mix the chicken with the paprika, dried mixed herbs, garlic powder and salt.
 Crush the cornflakes by pounding them in a large bowl using the end of a rolling pin. Mix the crushed cornflakes with paprika, mixed herbs and garlic powder.

Pour your eggs into a wide shallow dish.

Have a plate ready to put your finished coated chicken pieces. Start by dipping the chicken into the egg wash. Turn the pieces over a couple of times to make sure every side is covered in egg. Then coat the chicken in the seasoned cornflakes, again turning over and making sure every side is coated. For extra crunch, dip the pieces back in the egg wash and then again in the seasoned cornflakes.

Spray the air fryer's basket with cooking spray. Add the chicken pieces in a single layer. Spray the chicken all over with the cooking spray. Cook at 200C for 12 minutes, carefully turning the pieces over halfway through the cooking time.

Meanwhile make the Bang Bang sauce. In a large bowl, mix the mayonnaise with the sweet chilli sauce, honey, sriracha and vinegar.

When the chicken is finished cooking add it to the bowl with the sauce and gently toss to coat.

Serve with a sprinkling of chives.

2 skinless chicken breasts, cut into 2-bite sized pieces
 1 tsp paprika
 1 tsp dried mixed herbs or dried oregano
 1 tsp garlic powder
 1 tsp salt

THE CRUNCH
 100g cornflakes
 1 tsp paprika
 1 tsp mixed herbs or oregano
 1 tsp garlic powder
 2 eggs, beaten
 Cooking spray

BANG BANG SAUCE
 120ml mayonnaise
 4 tbsp sweet chilli sauce
 1 tbsp honey
 2 tbsp sriracha
 1 tbsp rice wine vinegar or white wine vinegar
 Small handful of chives, chopped

DIY TAKEAWAY 25

Chicken chow mein

XXXXXXXXXX

/ Serves 2 / Ready in 30 minutes /

In a bowl, mix the oil with the chicken and the first tablespoon of soy sauce.

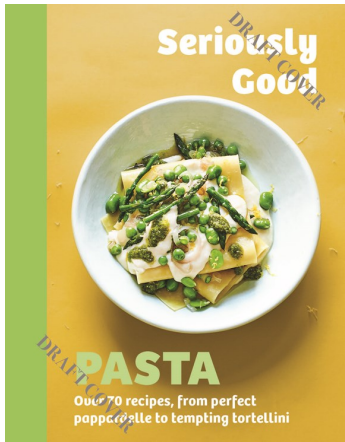
Remove the air fryer's grill plate. Add the marinated chicken to the basket. Cook at 200C for 5 minutes, stirring halfway through cooking time.
 Add the veg in with the chicken. Spread the mixture out evenly. Cook at 200C for 6 minutes, stirring halfway through cooking time.

Add the noodles and the sauce. Depending on what type of noodles you are using you may have difficulty stirring them in. To help this, cook at 200C for 1 minute, heating the noodles to soften them. Stir everything together really well so that the noodles are separated and everything is covered in sauce. Cook at 200C for another 2 minutes and serve.

1 tbsp cooking oil
 1 skinless chicken breast, thinly sliced
 1 tbsp + 1 tsp dark soy sauce
 1 carrot, thinly sliced
 3 spring onion, cut into approximately 5cm pieces
 6 baby corn, halved lengthways if large
 1 red pepper, thinly sliced
 1 tsp honey
 1 tsp ginger purée
 1 garlic clove, finely chopped
 2 tsp sesame oil
 300g packet straight to wok/
 Quick cook medium noodles



24 DIY TAKEAWAY



Seriously Good Pasta

Over 70 Recipes for Seriously Good Pasta

Phillippa Spence

February 2025 | Hardcover | CKB061000
 \$21.99 | 9781837832903
 176 Pages | 6¼ x 8¼ in
 Full-color photography throughout

Seriously Good Pasta features every pasta recipe you could ever need, whether you're making your own or taking store-bought shortcuts.

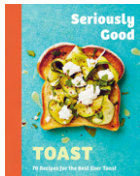
Beginning with clear instructions for basic pasta doughs, followed by recipes on meaty, fishy and veggie pasta, as well as bakes, salads and soups, you'll have a mouth-watering variety of dishes to choose from every time that pasta craving calls. With everything from Crispy Sausage Orecchiette, Wild Garlic Spaghetti and Crab and Saffron Linguine, through to Mac and Cheese Arancini, Hot Smoked Salmon Farfalle Salad and Baked Eggplant Caponata, this is the ultimate cookbook for pasta lovers everywhere.

Feeling fancy? Whip up some homemade pasta dough. Stuck for time? Use store-bought pasta instead. Either way, with easy-to-follow instructions and a photo for every recipe, this book takes any pasta-based meal and makes it seriously good.

Pip Spence is a food stylist and writer who worked with the Jamie Oliver Food Team for 8 years. She has worked around the world on bestselling food publications and international television programs, as well as setting up cookery demos and menu styling for major companies and chefs.

- The ultimate fast food that everyone can make, with most types of pasta cooking in under 10 minutes
- Pasta can be dressed up into posh pasta salads, or dressed down for cozy comfort food, meaning it's perfect for all seasons and occasions!
- Pasta is the ideal food for the cost of living crisis

[View on Edelweiss](#)



Seriously Good Toast
 9781837831616
 \$20.99 | Hardcover



Seriously Good Pancakes
 9781787139749
 \$20.99 | Hardcover





One Pan Beans

Creative Recipes Using Beans, Chickpeas And Lentils For Everyday Meals

Claire Thomson

March 2025 | Hardcover | CKB085000
 \$29.99 | 9781837832675
 160 Pages | 6¼ x 8¾ in
 Full-color photography throughout

Pulses are so versatile – you can roast, bake, fry, stew them, or make salads, soups, dips and snacks from them and reap the rewards of their nutritious goodness. Pulses – namely beans, peas, chickpeas and lentils – are full to bursting with protein and fiber, iron, potassium and folate. And best-selling author and professional chef Claire Thomson offers up her best 70 recipes with pulses as star of the show, revealing just how simple it is to create delicious one-pan meals that all of the family will love.

Drawing inspiration from across the globe, Claire showcases recipes that will inspire you to choose pulses as your budget-friendly midweek go-to ingredient. From Turkish Lentil Tomato Soup and Pasta e Fagioli to Pork Belly with Butter Beans and Sage, *One Pan Beans* is a practical and dynamic source of kitchen inspiration.

Claire Thomson is a chef, food writer and a constant source of family-cooking inspiration to her 180,000 Instagram followers. Claire has written for the *Guardian*, *Telegraph*, *BBC Good Food Magazine* and *Delicious* and is a Guild of Food Writers award winner. She has appeared on BBC1's *Saturday Kitchen*, Channel 4's *Sunday Brunch* and BBC Radio 4's *Woman's Hour*. On her podcast *The 5 O'Clock Apron*, she chats and chops with people from other professions about what they cook for dinner. Her previous books include *Art of the Larder*, *Home Cookery Year*, *One Pan Chicken* and *Veggie Family Cookbook*. @5oclockapron

- 70 simple all-in-one recipes that are packed with flavor
- The ONLY one-pan legumes book on the market!
- Stunning photography of every recipe
- Easy, family-friendly recipes from a professional chef

[View on Edelweiss](#)



One Pan Chicken
 9781837830886
 \$29.99 | Hardcover

Chorizo, Cider and White Beans

2 tbsp olive oil
 250g (9oz) cooking chorizo, chopped into 2cm (¾in) slices
 2 garlic cloves, finely chopped
 2 bay leaves
 250ml (9fl oz) dry cider
 2 x 400g (14oz) cans large white beans, drained and rinsed
 1 small bunch of flat-leaf parsley, roughly chopped
 salt and freshly ground black pepper
 4 thick slices of robust bread, to serve

Serves 4 as a tapas or starter or 2 as a main meal

Serves 4 as a tapas or starter or 2 as a main meal
 When I had my restaurant, this really simple Northern Spanish dish of chorizo cooked in cider was a bit of a mainstay on the menu and it was always a favourite with the customers. The cider and the chorizo creates a deeply flavoured sauce that the beans can soak in, making the beans the true star of the show. The bay is important here in this short list of ingredients, bringing with it a warm, herbal note. Serve this as a tapas dish in combination with other small dishes, though I would happily serve this as is with a good crusty bread to mop up the juices.

1. Heat the olive oil in a frying pan over a XX heat, add the sliced chorizo and cook over a low heat for about 5 minutes until the chorizo is golden and releases its fat into the pan.
2. Add the garlic and bay leaves and fry for about 1 minute until fragrant, then pour in the cider and cook for 5–8 minutes until thick and syrupy.
3. Stir through the beans and parsley and season to taste with salt and pepper.
4. Toast the bread and serve with the chorizo and beans.



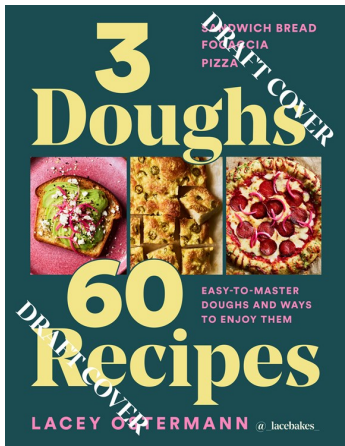
Split Pea and Ham Soup

2 bay leaves
 1 small bunch of parsley, leaves picked and finely chopped, stalks separated
 1 big thyme sprig
 1 smoked ham hock, soaked in cold water for 4–8 hours or overnight
 2 tbsp extra virgin olive oil
 2 onions, finely diced
 3 garlic cloves, finely diced
 400g (14oz) carrots, peeled and thinly sliced
 3 celery stalks, thinly sliced
 400g (14oz) dried split green peas, rinsed and drained
 salt and freshly ground black pepper

Serves 4

This soup goes by the fabulous name of London Particular; so called because the recipe was named after the 'pea souper' fogs of London back in the 1950s. This soup is made with dried split peas, some onion and a ham hock amongst other ingredients. The creamy depth of the cooked peas blitzed down with the smoked hock stock, was thought to mimic the murky green fog, which at the time was so thick you could barely see your hand from in front of your face. Back to this soup, granted, it's never going to be a looker, but it does have a great name and tastes fantastic to boot.

1. Tie the bay leaves, parsley stalks and thyme sprig into a bundle with some string (alternatively leave untied and pick out later). Put to one side.
2. Place the ham hock in a large pan of water and bring to the boil. Drain and discard the water, returning the empty pan to the heat.
3. Add the olive oil and the onions to the pan and cook over a XX heat for 10 minutes until soft, then add the garlic and cook for 1 minute until aromatic. Add the carrots, celery and the herb bundle and cook for another 1 minute, stirring.
4. Nestle the ham hock into the vegetable mixture, then add the split peas and 1.5–2 litres (52–70fl oz) of water, so that the ham hock is covered. Bring to the boil and reduce the heat to low. Cover and cook for 1–1½ hours until the split peas have mostly disintegrated into the soup mixture, stirring every 15–20 minutes.
5. Remove the ham hock from the soup and place it on a wooden cutting board. Remove any meat pieces from the hock and chop or pull the meat into roughly 2cm (¾in) pieces. Remove the herb bundle or herbs and discard.
6. Stir the pieces of meat into the soup, remove the pan from heat, and immediately stir in the chopped parsley. Season to taste with salt and pepper.



3 Doughs, 60 Recipes

Focaccia, Pizza, Sandwich Bread – Easy-to-master Doughs and Delicious Ways to Enjoy Them

Lacey Ostermann

March 2025 | Hardcover | CKB004000
 \$35.00 | 9781784887551
 192 Pages | 7½ x 9¾ in
 Full-color Photography

Learn how to make bread simply and deliciously with three easy-to-master doughs for FOCACCIA, SANDWICH BREAD and PIZZA from the queen of dough behind your favourite viral bread-making videos, Lacey Ostermann (@_lacebakes_).

Each dough has practical step-by-step instructions, detailed photography and QR codes to video tutorials that will fill you with confidence as you learn to make bread. Lacey presents 20 creative yet easily achievable recipes for each dough...

- **Focaccia:** make Chimichurri Focaccia or Cinnamon Raisin Bread. Any leftover focaccia makes great French Toast.
- **Sandwich Bread:** make the perfect loaf to top with Grilled Nectarine, Burrata and Hot Honey or roll into Cinnamon Caramel Monkey Bread.
- **Pizza:** try Lacey's Roasted Pumpkin Pizza with Fresh Pesto. Use leftover dough to make Doughnuts.

Whether you're a newbie to breadmaking or a seasoned pro, grab a bag of flour, pop on an apron and let's dough!

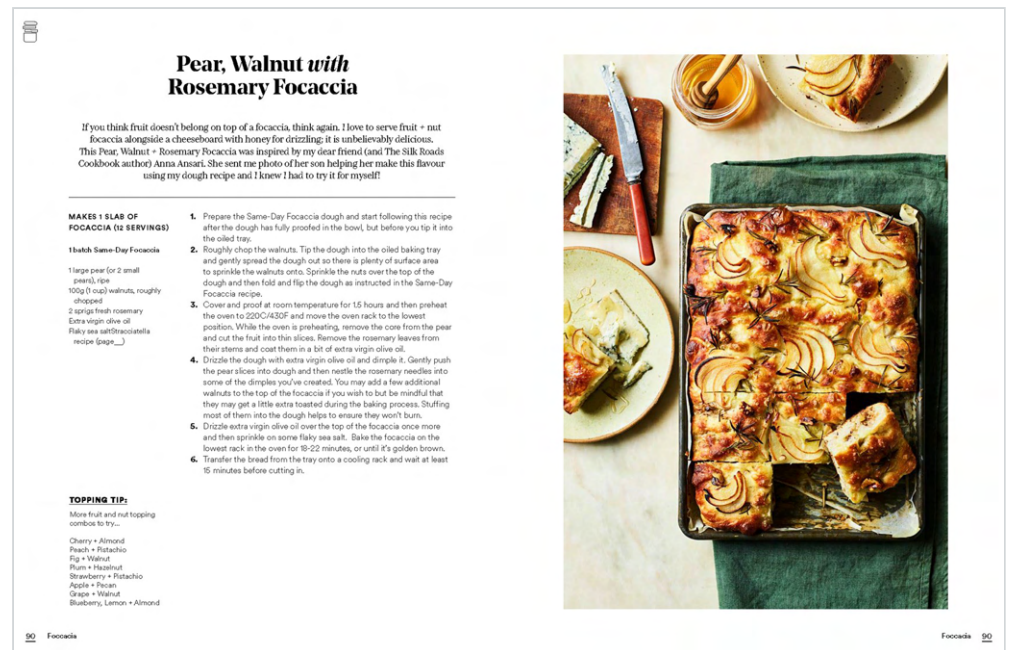
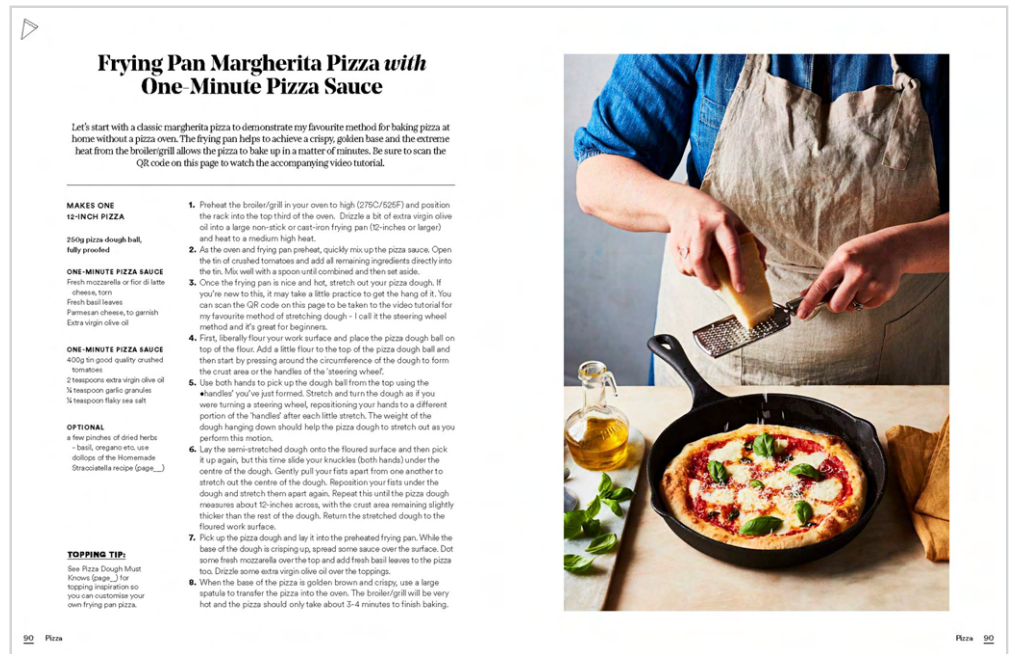
Lacey Ostermann started baking bread in 2020 and started a micro bakery from home. When she started sharing her creations on social media @_lacebakes_, her content quickly took the world by storm and she now breaks bread with over a million people online. Originally from Northern California, Lacey is now based in East Sussex, UK.

- Lacey has over 1.5 million followers on [Instagram](#) and [TikTok](#) combined
- Bakes are made with instant yeast, no sourdough!
- Over 50 of the recipes are vegetarian
- This is a one-of-a-kind accessible baking book

[View on Edelweiss](#)



9 781784 887551





Service

One Day in a Restaurant, Over 150 Recipes

Anna Hedworth

March 2025 | Hardcover | CKB000000
 \$42.00 | 9781837831494
 288 Pages | 7½ x 9¼ in
 Full-color photography throughout

In *Service*, chef Anna Hedworth takes the reader through a day in her restaurant, the soothing rhythms of prep and mealtimes, and the ups and downs of service. From breakfast through to dinner, Anna's recipes are characterized by their simplicity and seasonality.

In the best traditions of chefs like Alice Waters, Stephanie Alexander, and Judy Rodgers, Anna's passion for food, ingredients and the place she calls home shine through in her writing. Based in the northeast of England, Anna's restaurants as well as her food are thoughtful, unique and compelling. As well as celebrating the joys and challenges of restaurant life, *Service* perfectly captures a key moment in modern British cooking and eating.

Anna Hedworth is cook, author and owner of Cook House, an award-winning restaurant in Newcastle upon Tyne. Previously an architect, she changed careers in 2016, opened her first restaurant, Cook House, that year, followed by Long Friday. Her first book, *Recipes and Stories from Cook House*, was named one of the Top 10 Food Books of 2019 by *The Sunday Times*. Cook House was named Restaurant of the Year 2019 by the *Financial Times* and was awarded a Michelin Plate for 2021.

- Anna was chosen as one of CODE's Hospitality's 50 Women of the Year 2023, and runs two award-winning restaurants in Newcastle, Cook House and Long Friday
- Anna is a champion of local provenance and sustainability, using pioneering methods for preserving and teaching sold-out classes on pickling
- *Cook House* was one of *The Sunday Times'* Top 10 Food Books of the Year in 2019 and the restaurant was the *Financial Times'* Restaurant of the Year 2019

[View on Edelweiss](#)



9 781837 831494

menus are laid out waiting for people to decide. Lights are adjusted, music that lends itself to a quiet sunny morning is playing in the background.
 The first slack of the day begins the kitchen and Milton turns, silent from the printer and dots it into the check roll in front of her. 2 pancakes. It begins.
 We've adapted our pancake recipe over the years, originally from a friend Simon Illwell, a visit to all areas of food. We vary the spices and sometimes use lentils, buttermilk or ricotta, the toppings change with the seasons, every way they are delicious, especially when cooked in lots of good quality salty butter. The salty, sweet balance is key. Buttery roast pears with maple syrup, poached apples with miso caramel sauce, fresh strawberry compote with almonds, blueberry and boy cooils, whatever the season we have the topping, the rhubarb and raspberry version is a firm favorite.
 Meetings in the restaurant so plates piled high with pancakes flying round the building at some pace, trying to keep up with a weekend crowd in urgent need of sustenance.

Spiced Pancakes with Poached Rhubarb & Raspberry, Greek Yogurt & Toasted Pumpkin Seeds

Makes 8 pancakes
 For the Pancakes
 40g Malted Butter
 2 Free Range Eggs
 75g Yogurt
 100ml Whole Milk
 300g Plain Flour
 10g Baking Powder
 A pinch of Fine Salt
 20g Caster Sugar
 16 tsp ground ginger
 16 tsp Nutmeg
 For the Poached Rhubarb & Raspberry
 6 sticks Rhubarb
 250g Raspberries
 8 tsp Caster Sugar
 1 Orange, juiced & zest in wide strips
 To Serve
 50g Toasted Pumpkin Seeds

For the Pancakes, mix all of the wet ingredients together in a bowl, and then mix all of the dry ingredients in a separate bowl. Then sieve the dry into the wet and mix thoroughly. It is ok if there are still a few lumps.
 For the roast rhubarb slice the rhubarb into 1-inch pieces and arrange in a flat layer in a baking tray, scatter over the raspberries and caster sugar, then squeeze over the orange juice and strips of zest. Roast at 180°C for 15 minutes then allow to cool.
 To cook the pancakes, melt a knob of butter in a non-stick frying pan and heat till sizzling, swirl to cover the whole pan and add more butter if it is shy. Add dollops of pancake mix, a large heaped serving spoon per pancake, they will expand quite a lot, so leave space, 3 in a pan at a time is ideal. Cook for around 2-3 minutes per side until golden brown. Flip and repeat, they should be springy to the touch when done. You can keep them in a slow oven while repeating the process if you have a lot of people to feed.
 Tip: The warm pancakes with the poached rhubarb and raspberry and all their juices, a dollop of Greek yogurt and a scatter of toasted pumpkin seeds.

10 Breakfast



The celeriac that arrive from the farm in Hebhamshire are like lime lemons, the ones in the supermarkets always seem to have become much more smooth and presentable, but these are a classic example of real food versus shop food. Customers stop you as they walk through our shop asking 'mooooo, what is this?' Toasted, mixed leafy herbs, will still cling to the fields, their tops grow tall almost like a miniature branch of celery, a part of the vegetable that you don't even see in the shops, but we sleep down to make kimchi or an oil. How their flavors, this whole family celeriac, celery, parley, longa, they have an earthy, nutty, herbal taste I always come back to.

Celeriac Soup with Crème Fraîche, Truffle Oil & Pumpkin Seeds

50ml Pomace Oil or 25g butter
 1 Onion diced
 1 stick of Celery
 1 Leek
 3 garlic cloves
 1 Celeriac peeled and diced
 1.5 water (recipe may need more, can use chicken or veg stock)
 Salt and pepper

In a large pan heat the oil or butter and add the onions, sweat with the celery and leek until soft, golden and sticky, about 15-20 mins. Then add the celeriac and cook for a further 10 mins, add the grated garlic and cook for a couple more minutes.
 Cover the mix with water or stock and simmer for 30 mins until every thing is very soft. Blitz with a stick blender until very smooth and silky and add a generous amount of salt and pepper to taste.
 This will keep for up to five days in the fridge.

10 Breakfast





The Little Book of Chocolate: Cakes and Pastries

Make Your Own Baked Goods at Home

Melanie Dupuis

March 2025 | Hardcover | CKB014000
 \$14.99 | 9781784887193
 128 Pages | 6¼ x 7¼ in
 Full-color Illustrations

The Little Book of Chocolate: Cakes and Pastries will teach you the techniques needed to make your own chocolate treats at home.

From learning where chocolate comes from to how it is processed, as well as featuring over 15 chocolate cake and pastry recipes such as Chocolate Chip Cookies, Millionaire's Shortbread, Paris-Brest Cake, Millefeuilles and Pain au Chocolat, you will master key skills to help you become a better at working with chocolate.

This is a bite-sized masterclass in chocolate and every chocolate lover's dream.

Melanie Dupuis trained as a pastry chef and caterer in France and worked in the country's best hotels and restaurants (Helene Darroze, Benoit Castel, Nomad Food & Design) before embarking on a second career as a food writer. Her first book, *Patisserie*, was published in 2014 and has been an international success.

- This is a masterclass in making chocolatey cakes and pastries
- This new gift series focuses on a different type of chocolate. Previous two books from the Little Book of Chocolate series were Desserts and Sweet Treats
- Re-using content from *The Ultimate Book of Chocolate*, each book in the series will focus on a different type of chocolate
- By breaking *The Ultimate Book of Chocolate* down into more manageable, bite-sized books, we hope that readers will find it easier to master the art of chocolate making

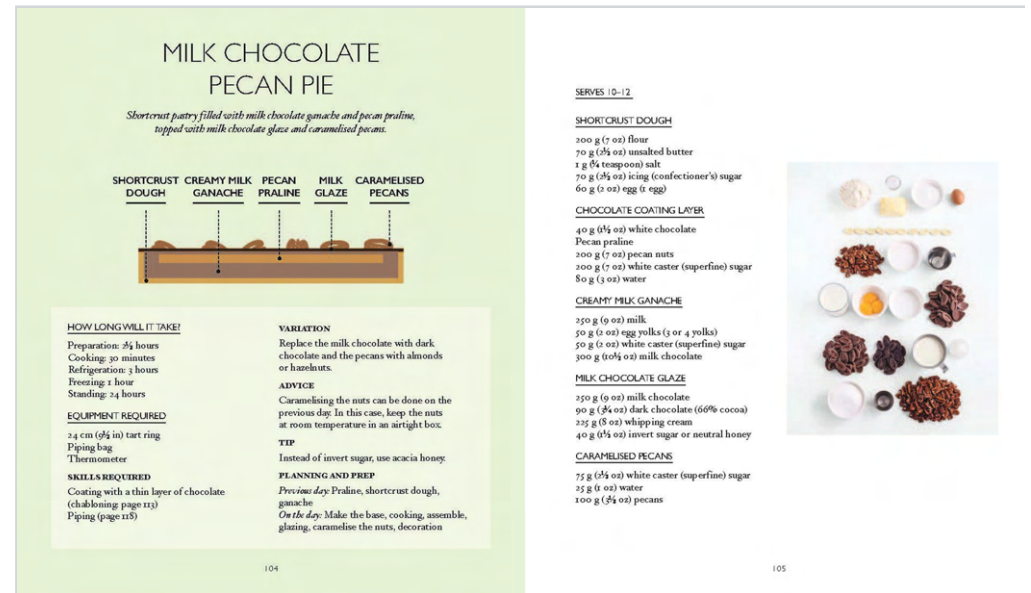
[View on Edelweiss](#)

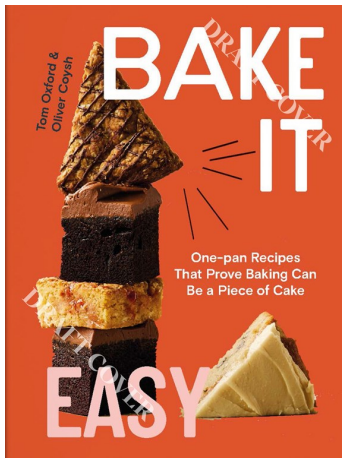


The Little Book of Chocolate:
 Desserts
 9781784887223
 \$14.99 | Hardcover



The Little Book of Chocolate:
 Sweet Treats
 9781784885960





Bake It Easy

One-pan Recipes That Prove Baking is a Piece of Cake

Tom Oxford and Oliver Coysh

March 2025 | Hardcover | CKB004000
 \$23.99 | 9781837832606
 144 Pages | 6¼ x 8¾ in
 Full-color photography throughout

***Bake It Easy* is a celebration of good, honest baking, with 50 seriously impressive one-pan bakes.**

The boys behind The Exploding Bakery are back with a bang. This time, they're here to show you that low-cost, low-effort baking doesn't have to be boring. From no-weigh cakes to make-ahead bakes, through storecupboard heroes and seasonal stars, *Bake It Easy* takes the humblest of ingredients and transforms them into extraordinary tastes and textures.

With clear instructions, minimal equipment and vegan and gluten-free options, *Bake It Easy* contains unbeatable one-pan recipes – each accompanied by a photo – that can be made in ANY home kitchen, by any baker. Discover recipes for Treacle Pudding Loaf and Toffee Apple Cake, plus PB&J Blondies, Tiramisu and Maple and Pecan Friand Cake, and so much more.

Tom and Ollie are the duo behind Exeter's The Exploding Bakery, where they provide great cakes to the food service industry, but also make brownies designed to be posted through a letterbox. They are an environmentally conscious brand, and have been featured in *Vogue*, *Tatler*, *Vanity Fair*, *The Times* and the *Guardian*.

- A simple baking book bursting with quirky personality
- The Exploding Bakery is an Exeter bakery and café with strong South West support and connections with delis and businesses all over the UK
- All the recipes can be made in one of three standard-sized tins: an 8 x 8in brownie tin, an 8in round cake tin and a 2lb loaf tin

[View on Edelweiss](#)



Bake It. Slice It. Eat It.
 9781787138667
 \$22.99 | Hardcover

INGREDIENTS

At The Exploding Bakery, when it comes to choosing what we put in our cakes, we believe that we should use organic, seasonal and, most importantly, local ingredients. In reality, everyone has succumbed to the lure of the supermarket's falacy of year-round strawberries. Even those on the moral high ground fall down from time to time. That's why we're happy to champion bread or frozen fruit as a compromise. It certainly lacks in freshness and flavour, but a tin of peaches from the far reaches of your cupboard can always be used to make a knockout cobble, crumble or fill a hearty flapjack. Here's a list of some of the core ingredients we use in the book, and why we've chosen them. There are also some tips on what you can do if they're not available to you.

BUTTER
 Unless the recipe states otherwise, it's best to stick to unsalted butter. If you happen to only have salted butter, then just leave out any salt in the recipe. Remember, a 250g block of butter has about 1 teaspoon salt. We often use salted butter and find that it has its advantages. For a start, it keeps better as the salt preserves it, meaning you can keep it out of the fridge, ready to be used at room temperature. You can also keep the butter wrapper for greasing your tins.

EGGS
 All our recipes are made using medium-size eggs. While fans of keeping things extra-medium wet means you'll always know that the contents of your egg weigh 50g (176oz). If you start going roger and buying the large, then most likely the medium, you'll most likely have to get the calculator out to give you the correct weight and could end up over-egging your pudding.

Keep your eggs at room temperature and they should last for about a month. However, the fresher the egg, the more stable the bake. Using room-temperature eggs will help to create a smoother batter. If the eggs are cold, they will start to firm up the fats, which can make your mixture go lumpy.

GLUTEN FREE
 For those who can't stomach the gluten, it's not all doom and gloom. We've found Doves Free From Gluten flour to be pretty good as a straight swap for wheat flour. There is certainly a change in texture when using this, but the results are still super easy and worth the compromise. You can add a touch of polenta or ground almonds along with it to bring some extra texture and flavour. Some cakes even benefit from being completely wheat free, especially when you use ground nut flour. You can try swapping out the flour in our recipes using these techniques – you never know, they might taste even better.

GROUND ALMONDS
 We've been baking with ground almonds as the backbone of many of our cakes for fifteen years. They add so much texture and flavour that you simply don't get from conventional wheat flour. What they won't bring to the party is any gluten, and that's why we often blend them with a little flour to help hold things together. In this book, we refer to them as ground almonds (also known as almond flour), which are finely ground bleached almonds. Almond meal tends to be more coarsely ground with the skins left on, adding small brown flecks to the appearance. If you want to make your cakes nut free, a good substitute for ground almonds can be to add polenta or semolina as a straight swap.

14 Other Equipment



GRAPEFRUIT DRIZZLE LOAF LOAF TIN

The sunny grapefruit takes centre stage in this recipe. It's our take on the lemon drizzle, with a little more colour and vibrancy. Grapefruit is bold but under-appreciated, particularly the red and ruby varieties. Here, it adds a wink of distinction that puts lemon drizzle in the shade.

TO MAKE THE CAKE
 200g (7oz) soft butter
 200g (7oz) caster (superfine) sugar
 4 eggs
 200g (7oz) self-raising flour
 1 teaspoon baking powder
 ½ teaspoon salt
 1 teaspoon vanilla paste
 80ml (2 2/3 fl oz) grapefruit juice (about 100ml/3 1/2 fl oz)

TO MAKE THE TOPPING
 100g (3 1/2 oz) caster (superfine) sugar
 100ml (3 1/2 fl oz) grapefruit juice (about 100ml/3 1/2 fl oz)

Preheat the oven to 180°C fan/400°F/Gas 6 and line your 2lb (900g) loaf tin (see page 000).

To make the cake, beat together the butter and sugar until they become pale and fluffy. Then add the eggs, one at a time, and scrape down the sides of the bowl between each mix. Sift in your flour, baking powder and salt and fold in to form a smooth mix. Finally, add the vanilla and grapefruit zest and give a last gentle mix before pouring into your loaf tin.

Bake for 35–40 minutes until the top of the cake becomes golden brown and a knife inserted into the middle comes out clean.

While the cake is cooking, make the drizzle topping. Put the sugar in a bowl and squeeze in the grapefruit juice. Don't worry if any pulp gets in – it adds to the aesthetic – but be sure to catch any seeds. Mix the juice and sugar to form a granular paste, then tip this over the top of the hot cake whilst it's still in the tin. Leave the juice to soak into the cake.

Allow the cake to cool, then remove from the tin, slice and serve with a hefty dollop of yoghurt or crème fraîche.

NOTE: For some added sophistication, add a couple of shots of gin to your drizzle to bring some grown-up flavours to the party.



34 REAL CAKE, REAL OUTRIG



Lugma

Abundant Dishes And Stories From My Middle East

Noor Murad

March 2025 | Hardcover | CKB093000
 \$37.50 | 9781837832019
 288 Pages | 7¼ x 10½ in
 Full-color photography throughout

In *Lugma*, Noor offers over 100 recipes as an ode to the food she grew up eating – traditional flavors and modern recipes from Bahrain, the surrounding Middle East and beyond.

Lugma in Arabic means a bite, or a mouthful. For Noor, as a chef and the former head of the Ottolenghi Test Kitchen, her whole career has been centred around taking bites of food and analysing them to create the perfect dish. Noor's recipes pull on many culinary influences – an abundance of herbs, black limes and sour flavours from Iran, liberal spice and chilli heat from India, the elaborate rice dishes of the Gulf and the foods of the Levant – to create a unique and flavor-packed cuisine.

From Spring Time Fattoush and Stuffed Baby Aubergines to Slow-cooked Fenugreek Lamb with Pickled Chillies and Pistachio Cake with Labneh, these beautiful and inspirational recipes are full of love and warmth to be recreated in your own kitchen.

Bahrain-born, London-based and New York trained, **Noor Murad** joined the Ottolenghi Test Kitchen in 2018, where she worked as a recipe developer for *Falastin* and *Flavour* as well as Ottolenghi's *Guardian* and *New York Times* columns. She became the head of the Ottolenghi Test Kitchen, and wrote the *Ottolenghi Test Kitchen* books: *Shelf Love* and *Extra Good Things*. Her own recipes have featured in the *Guardian* and *New York Times* and she has cooked on BBC1's *Saturday Kitchen*.

- Noor has an engaged audience of 250k followers on Instagram, of which 17% are from the US
- Her own recipes have featured in the Guardian and New York Times, with which she has close ties as well as with Food 52
- Alongside Ottolenghi, Noor has appeared across North American press toured the US to promote Test Kitchen

[View on Edelweiss](#)



9 781837 832019



Balaleet: Sweet Noodles and Salty Eggs

Balaleet is engrained into the breakfast offering throughout the Gulf, particularly the UAE, Bahrain, Kuwait and Qatar. I've often felt like this dish needs to come with its own caveat, something along the lines of: "I know it sounds odd but I promise it's really, really delicious", but with a much punchier tagline. It's not a combo you'd often think of, but it works, if you're open to straddling that line between slightly sweet but also savoury. I'd serve this on weekends or special occasions, where there's plenty of time for a cup of tea afterwards. If you can't get hold of what vermicelli noodles, you can use angel hair pasta instead – less traditional, but still okay.

Serves 4

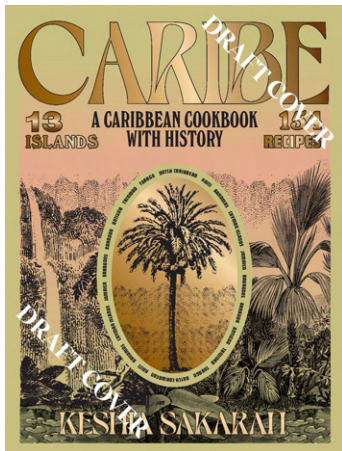
Prep time: 10 minutes
 Cook time: 35 minutes

180g (6½oz) wheat vermicelli noodles, broken into 4-5cm (about 2½in) pieces
 100g (3½oz) unsalted butter
 seeds from 22 cardamom pods, finely crushed using a pestle and mortar
 ½ tsp tightly packed saffron threads, finely crushed, soaked in 1 Tbsp hot water
 1 tsp rosewater
 1 egg (50g) + extra (granulated) sugar
 4 large eggs
 ½ tsp ground turmeric
 1 tsp olive oil
 3 Tbsp finely sliced spring onions (scallions)
 fine sea salt and freshly ground black pepper

Place a large, lidded sauté pan over a medium heat. Once hot, add half the vermicelli noodles and toast, stirring occasionally at first then more frequently until deeply browned, about 6-7 minutes. Transfer to a plate then repeat with the remaining noodles. Don't worry if some are more coloured than others – this is the desired effect. Return all the noodles to the pan, increasing the heat to medium-high, and pour over enough water to cover by a couple of centimetres (an inch). Top with the lid and cook for just a minute, or until the noodles are just cooked through but not overly soft. Drain through a sieve (strainer). Return the pan to a medium-high heat (don't worry if some of the noodles are stuck to the base), add the butter and cardamom and cook until melted. Add back the noodles with the saffron mixture, rosewater and sugar and cook, stirring occasionally with a spatula, until the sugar has dissolved and the noodles begin to caramelize in places, about 7-8 minutes. Transfer to a large platter while you quickly make the eggs.

In a jug beat together the eggs, turmeric, ½ teaspoon of salt and a very generous grind of pepper.

Heat a medium, non-stick frying pan (skillet) with 1 teaspoon of the oil over a medium-high heat. Once hot add a quarter of the beaten egg mixture, swirling to cover the base and cook for just 30 seconds, or until nicely browned on the bottom and starting to dry around the centres. Use a spatula to flip the omelette over and cook for about 20 seconds more. Transfer to a plate and continue with the remaining oil and egg mixture to make 4 omelettes in total. Loosely scrunch each omelette as you would a tissue and place them over the noodles. Sprinkle with the spring onions followed by another good grind of pepper and serve warm.



Caribe

A Caribbean Cookbook with History

Keshia Sakarah

March 2025 | Hardcover | CKB016000
 \$45.00 | 9781784886837
 320 Pages | 7½ x 9¾ in
 Full-color Photography Throughout

An incredible journey through the social and culinary history of the Caribbean, with recipes from every nation.

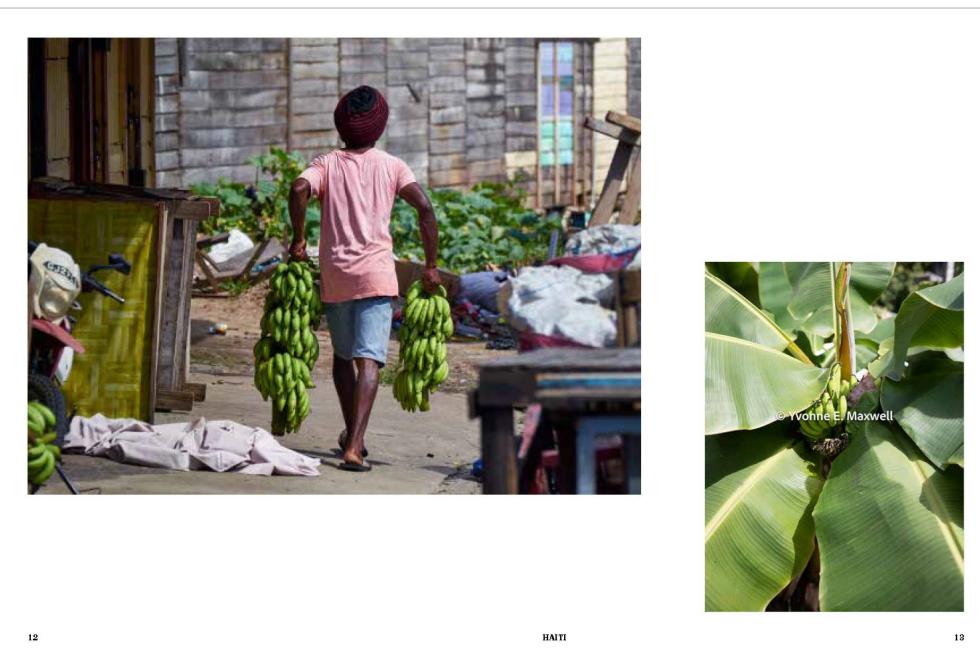
Caribe is the first-of-a-kind exploration of the food of the entirety of the Caribbean: Antigua and Barbuda, Bahamas, Barbados, Cuba, Dominica, Dominican Republic, Grenada, Haiti, Jamaica, Saint Kitts and Nevis, St Lucia, St Vincent and the Grenadines, and Trinidad and Tobago. Through years-long research, food writer and chef Keshia Sakarah has explored the complicated and varying histories of each nation through its food, and with it addressing both difficult truths and creating a joyful collection of the most celebrated recipes in the region, from Cuban black beans, rice and bacon and Dominican fish fritters to Barbadian coconut turnovers and Haitian butter cake with vanilla and spices.

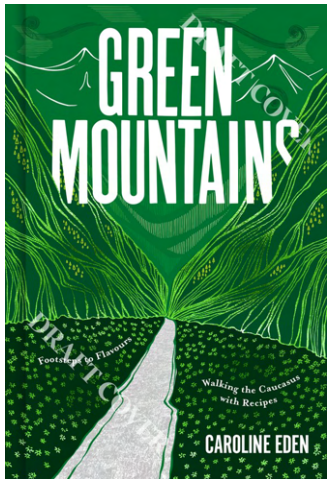
Including stunning location photography, essays and recipes for breakfast, lunch, dinner and everything in between, *Caribe* is the ultimate tome of Caribbean cooking.

Keshia Sakarah is a food writer, recipe creator and a chef/owner of *Caribe* in Brixton. Named as one of 100 influential women in food by CODE in 2021, Keshia has contributed recipes to various publications including Waitrose Weekend, Guardian Feast, BBC Good Food, and even the CBeebies series, Jojo and Gran Gran. She has also been filmed for BBC Good Food, Tastemade and Twisted, and appeared on *Masterchef: The Professionals* in Dec 2021.

- Location photography from multiple islands
- Detailed essays about the ingredients and subcultures within the region
- More than 100 recipes
- The first Caribbean cookbook to cover all the islands

[View on Edelweiss](#)





Green Mountains

Footsteps to Flavours – Walking the Caucasus with Recipes

Caroline Eden

April 2025 | Hardcover | TRV009040
 \$42.00 | 9781787138513
 288 Pages | 6½ x 9¼ in
 Full-color photography throughout

Green Mountains charts a journey through the Caucasus, using food as a passport and stories as currency.

Beginning in Armenia, moving northwards through Georgia and ending at the Black Sea, *Green Mountains* weaves together the enchanting geography and the cult of the kitchen that prevails within these two countries. Tales of testing hikes and unpredictable terrain are punctuated by the foods Eden eats for respite – citrus, tea, apricots, mountain greens and magical cheeses – and the stories she uncovers.

Sharing both the deep comfort and satisfaction of a meal served after a long walk, and the unique relationships she forms with her hosts, Eden offers readers unique insights into the culture and food of these two countries. With meticulously researched histories, a catalogue of recipes from her travels, and rich, compelling stories, this is a travel book like no other.

Caroline Eden is a travel and food writer focusing on the former Soviet Union and south Asia. She has written for various publications including the *Daily Telegraph*, *Financial Times* and the *Guardian*. Caroline's first book, *Samarkand*, won the Guild of Food Writers Award for best food and travel book in 2017. She lives in Edinburgh, Scotland.

- *Green Mountains* follows the award-winning *Black Sea* and *Red Sands*
- Features stunning location photography from around this mountainous region
- 'Eden's blazing talent and unabashedly greedy curiosity will have you strapped in beside her' *The New York Times* on *Black Sea*

[View on Edelweiss](#)



Red Sands
 9781787134829
 \$37.00 | Hardcover



Black Sea
 9781787131316
 \$35.00 | Hardcover

Mary's Kitchen Garden Soup

At the Green Stone Guesthouse, after surviving the intense lightning storm, we sat at a rickety wooden table, unsteady on grass, barefoot and not caring about ankle-biting insects. And under moonlight in this little oasis, when after this hydrating soup had been served, we indulged a long celebratory pause, paired with an Ararat Slim cigarette, then raised a toast: 'To life! We are alive, we are alive!' And as we did this, two young winemakers checked in, stripped off and jumped straight into the small garden swimming pool. Moonstruck, full of life and full of love.

SERVES 4

60g/2½oz medium bulgur wheat	200g/7oz canned chopped tomatoes
Sea salt and freshly ground black pepper	700ml/12 cups chicken stock
2 tbsp olive oil	½ teaspoon red wine vinegar
1 red bell pepper, chopped	Generous handful of soft herbs (a mix of parsley, basil, dill, tarragon), chopped
1 large onion, finely chopped	200g/7oz mixed leafy summery greens (spinach, sorrel, rocket/arugula), lovage)
2 garlic cloves, finely chopped	200g/7oz mixed leafy summery greens (spinach, sorrel, rocket/arugula), lovage)
2 tbsp tomato purée (paste)	Juice of 1 lemon
½ tsp cayenne pepper	Sumac (optional)
½ tsp sweet paprika	

Put the bulgur into a saucepan and pour over enough boiling water to cover by 1cm/½in, then clamp on a lid, bring to the boil, then simmer for 15 minutes. Try a couple of grains to check if it is cooked – it should still have bite and texture. Season well with salt and pepper and set aside.

Heat the oil in a large casserole or saucepan over a medium heat and sauté the red pepper and onion, with salt and pepper, until soft, then add the garlic and stir until its pungency lessens. Add the tomato purée, stir well, then add the spices and cook for a couple of minutes. Next, add the chopped tomatoes, stock and vinegar and cook gently for 5 minutes.

Stir through the herbs, along with the greens and lemon juice, then check the seasoning and let the soup bubble for 5 minutes more.

Remove the soup from the heat, adding a little hot water if you find it too thick, and stir through the bulgur (only when ready to serve or it will go to mush if left in stock). Ladle into bowls and dust with sumac, if you wish.

24 ARMENIA - SCENT OF THE EARTH



Trout Baked with Orange and Raspberry

As an early Christian nation, viticulture in Armenia is so ancient that Herodotus wrote of it being shipped to Babylon in the 5th century BCE and Xenophon, student of Socrates, noted the fragrant wines when marching through with his armies. Armenia doesn't (yet) have the same level of out-and-out wine obsession as Georgia, but it is a fast-developing scene. Close to the Green Stone Guesthouse is the Old Bridge Winery where one afternoon we feasted on an inventive dish of trout, not with tarragon as is most common in Armenia, but baked with orange and oregano and served with a sharp raspberry sauce. The owner, Armen Khalatyan, recommended a bottle of dry red wine from the rocky vineyards close by, reminding us that when it comes to fish wine does not always have to be white.

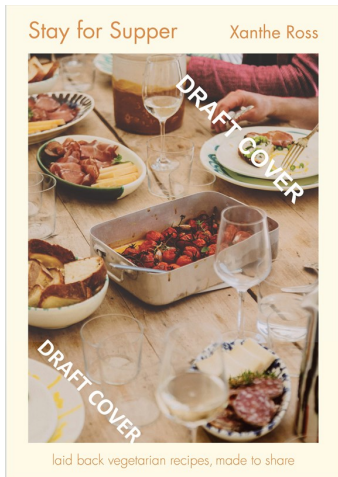
SERVES 2

2 small trout (roughly 350g/12oz each), gutted and cleaned but heads on	1 tbsp cider vinegar
1 small orange, halved then sliced into thin half-moon crescents	Sea salt, flakes and freshly ground black pepper
115g/4oz fresh raspberries	Handful of fresh oregano (or thyme sprigs)
1 tbsp olive oil	

Preheat oven to 200°C/400°F/gas mark 6. Using a sharp knife slash the fish, no more than 1cm/½in deep, four times on each side. Push the orange slices into the slits. Place on a large baking tray lined with foil, leaving space between, bringing the sides of the foil up to wrap and seal the trout. Bake for 20 minutes.

While the trout cooks, blend the raspberries with the oil, vinegar, a pinch of salt and 1 tablespoon of water, then force through moulin or similar to remove the seeds.

Remove the fish from the oven and open the foil parcel. Sprinkle over some salt and pepper then scatter the oregano over and bake again. foil open this time, for 6 minutes or until the fish is cooked through. Serve with fresh bread and salad.



Stay for Supper

Laid-back Vegetarian Food to Share

Xanthe Ross

April 2025 | Hardcover | CKB086000
 \$35.00 | 9781784887285
 192 Pages | 6¼ x 9¼ in
 Full-color Photography

Xanthe's laid-back style of cooking centres around the idea that every meal should be a celebration of the food we're eating and a chance to enjoy the people we're eating with. *Stay for Supper* is a collection of vegetarian dishes that can be scaled up or down or paired with other recipes, depending on how many you're feeding.

There are simple dishes like White Miso Butter Beans, Crunchy Bean and Summer Veg Salad or Chocolate Chip and Almond Butter Cookies, alongside recipes to savour cooking like New Potato Frittata with a Fresh Herb Salad, Tomato, Aubergine and Mozzarella Lasagne, and Xanthe's iconic Meringue Tower.

With pairing ideas for every recipe and four seasonal menus to use as inspiration, Xanthe's tips will have you hosting simply and joyfully. And using few ingredients cleverly, cooking with what's in season and enjoying the process will fill your table with nourishing, plentiful and delicious dishes.

Xanthe Ross is a supper club host and vegetable grower based in London. After training at Ballymaloe Cookery School, she has worked in restaurant kitchens such as The Pig Hotel and shares recipes and aspirational lifestyle content with her Instagram audience. She has worked with brands such as Ganni, Sezane, Bold Beans and Belmond.

- Xanthe works with many brands including Bold Beans, Ganni, Moth, Waitrose, Mutti Pomodoro, Belmond
- Xanthe is a supper club host
- Dinner parties and hosting are on the rise, with people looking to have friends at home instead of going out

[View on Edelweiss](#)



New Potato, Asparagus, Chive and Egg Salad

When I lived in Wales, I lived a mile away from a field of asparagus and so had the complete pleasure of having a constant supply of it in my kitchen and would often make this salad often with new season potatoes. Asparagus is a perennial vegetable to grow in the same field year after year. When you see much of a commitment it is, how it grows and how time consuming it is to harvest, you really appreciate what a special vegetable it is. You can keep the skin on the potatoes, but I find the more flavour is absorbed by them when they're peeled. This salad really is the epitome of spring and embodies the excitement of the season ahead.

Serves 4 People

750g new potatoes
 5 free range eggs
 400g asparagus
 1 tsp Dijon mustard
 Juice of 1 lemon
 1 tbsp good quality mayonnaise
 4 tbsp extra virgin olive oil
 1 bunch chives
 1 chives mint
 Sea salt and black pepper

One with

Warm kale and lentil salad,
 whipped ricotta and asparagus
 bruschetta, cannellini bean and
 parsley dip

Method

Peel the potatoes and cut them in half. Half fill a saucepan with very generously salted water it should taste like seawater. This will ensure that the potatoes are seasoned all the way through rather than just on the outside. Add the potatoes to the pan, bring the water to the boil and cook the potatoes for a further five to ten minutes. You will know they are cooked if you can stab them easily with a fork but be careful they don't overcook and go fluffy. Drain the potatoes and put them to one side.

Bring a pan of water to the boil, and add the eggs, using a ladle or a large spoon. If you drop them in, they may hit the bottom and crack. Set a timer for 7 minutes and then remove the eggs with the ladle or large spoon and pop them into a bowl of cold water. When they are cool enough to handle, peel and half them and set to one side in a clean bowl. Set the pan of water to one side as you will use this to cook the asparagus.

Snap the woody ends off the asparagus and cut the spears in half lengthways. Bring the pan of water back to the boil, add the asparagus and cook for 2-3 minutes. When they are cooked you want them to still have a bit of a bite. Drain them and run them under cold water to stop them cooking any further.

Whisk the Dijon mustard and lemon juice together in a small bowl with a fork until they are well combined. Stir in the mayonnaise, then whisk in the olive oil and season with sea salt and a generous amount of black pepper.

Pick the mint leaves off the stalks and cut them finely with the chives. Put everything into a big bowl and gently toss the dressing through the salad.

Xanthe Ross

18



Whipped Ricotta And Asparagus Bruschetta

I was inspired to cook the asparagus this way after a dish I ate at the very beautiful Atelier September in Copenhagen. They served the asparagus in rounds, cut lengthways like this and I've done it a lot since. The British asparagus season is so short that when it's around, I try to cook with it everyday. This means that later in the season, I may be searching for ways to cook it that keep me inspired. Something simple like cutting it a different way satisfies that for me, and I love the delicacy it gives to the asparagus. It's a vegetable that always matches beautifully with dairy for its freshness.

Serves 4 People

200g ricotta
 Juice and zest of 1 lemon
 4 tbsp extra virgin olive oil
 2 bunches asparagus
 Sea salt and black pepper
 4 slices of toast

One with

lentil and mushroom bolognese,
 squash, tahini, hazelnut and
 sage, leeks with roasted garlic
 and walnut sauce

Method

Put the ricotta, lemon zest, lemon juice, three tablespoons of olive oil, a sprinkle of sea salt and a generous grind of black pepper into a bowl. Whisk until the ricotta mixture is smooth and light.

Snap the woody ends off the asparagus, and then cut it into 1cm rounds up the stalks. Have a bowl filled with cold water and ice ready. Bring a large pan of generously salted water to the boil and then drop in the asparagus pieces for about a minute. You want the asparagus pieces to remain crunchy so be careful not to overcook them. Drain and transfer straight into the ice bath. This will stop the cooking and also help the asparagus keep their fresh green colour.

Once you're ready to serve, cut the toast in half and lay it out on a plate. Spoon the ricotta onto each piece. Using the back of your spoon, spread the ricotta across the toast. Drain the asparagus and pat them gently dry with a tea towel. Put them in a bowl, drizzle with olive oil, and season with sea salt and pepper. Mix gently and then top the whipped ricotta with a generous spoonful of the dressed asparagus. Season and serve immediately.



Xanthe Ross

18



Umai

Recipes From a Japanese Home Kitchen

Millie Tsukagoshi Lagares

April 2025 | Hardcover | CKB048000
 \$35.00 | 9781837831852
 240 Pages | 7½ x 9¼ in
 Full-color photography throughout

'Umai', meaning delicious, is a word exclaimed after that first bite of something that hits the spot.

Umai is an introduction to the comfort and serenity of Japan; it is a celebration of a cuisine and culture deeply rooted in food. Through 70 delicious dishes, take a seat at a typical Japanese table and enjoy the food that families make and grow up on. Woven throughout are passages that serve as a portal to the enticing eateries of Japan. Venture to a traditional izakaya for classic small plates and recreate this at home, warm your soul at a no-frills hole-in-the-wall teishokuya or delve into unmissable delicacies at a local Japanese bakery – there's plenty to guide you through what to expect on your journey.

Take this as your invitation to the Japanese home kitchen and a country whose cuisine is fondly known and loved around the world.

Millie Tsukagoshi Lagares is a home cook living in Tokyo. After working in comms in London's food industry, she left the city and moved to her mother's birthplace, Japan, to write her first cookbook. Through her recipes, she aims to share her knowledge of the home-cooked soul food of her childhood and demonstrate the accessibility of the cuisine she grew up eating.

- Includes location photography
- Recipes reflect traditional methods of cooking in Japan, i.e., are all suited to cooking in a small kitchen with only a stovetop and broiler
- There is an increased interest in Japanese cooking from stores, and especially when more simple or minimal

[View on Edelweiss](#)



9 781837 831852



JapanEasy
 9781784881146
 \$36.00 | Hardcover



Your Home Izakaya
 9781784883850
 \$35.00 | Hardcover



52

EASY LUNCHES

Serves 2
 v + vlg

For the marinated tomatoes
 100g (3½oz) cherry tomatoes
 ½ spring onion, finely sliced
 2 tbsp soy sauce
 2 tbsp water
 1 tsp toasted sesame oil
 ¼ tsp sugar
 1 garlic clove, grated

For the soba and dipping sauce
 100g (3½oz) soba noodles
 2 tbsp mentaiko (see p100);
 optional
 5 tbsp water
 2 tbsp tenkasu (optional)

marinated tomato soba

A few years back, my mum made these marinated tomatoes that were full of sweetness and punch, elevating my favourite snack to new heights. These marinated tomatoes are great on their own or tossed through a salad with mozzarella, but I also found that they made a wonderful accompaniment to chilled soba noodles and served with a sauce for dipping. Make the tomatoes in the morning and they'll be perfect by lunchtime.

Tenkasu are crunchy bits of fried tempura batter, which you sprinkle on top of noodle dishes for a bit of extra crunch. You can find them in Japanese shops or Asian supermarkets.

Wash the tomatoes and make a small incision in the skin at the bottom of each one. Bring a pan of water to the boil, add the tomatoes and boil them for 1 minute. Drain and immediately plunge them in a bowl of cold water. Gently peel away the skins.

Mix all the remaining ingredients in a jar or glass bowl to combine, then add the tomatoes. Give them a shake and leave them in the fridge, covered, for a minimum of 3 hours.

When you're ready to eat, cook the soba noodles for 2–3 minutes then rinse under cold water. Combine the mentaiko and water and divide between 2 small bowls.

Divide the drained noodles between 2 plates, top with a generous serving of the tomatoes and the tenkasu. Serve with the sauce on the side for dipping the noodles.

EASY LUNCHES

53

boiled dumplings

sui gyoza

Makes 26

100g (3½oz) spinach, blanched for 30 seconds and refreshed in cold water
 200g (7oz) chicken thigh mince (ground chicken thigh)
 1 large garlic clove, grated
 1 tsp toasted sesame oil
 ¼ tsp sugar
 26 gyoza wrappers
 1 tbsp flour mixed with 1 tsp water to create a 'glue'
 salt and freshly ground black pepper

To serve
 chill oil
 soy sauce

This is a very simple, pared-back version of gyoza, made using chicken mince and spinach. I like these to have punch from garlic and plenty of black pepper, but you can adjust to your liking, adding more black pepper, or omitting it altogether. These are great served with soy sauce and lots of chill oil for dipping. They're delicious on their own served with drinks, but you can also use them in soups for a more substantial meal.

You will find gyoza wrappers (also sold as gyoza dumpling wrappers or gyoza skins) in the freezer section of Asian supermarkets. They are circular, made from wheat flour and are sold in packs of 25 or 50. Be careful not to mistake them for wonton wrappers, which are square and made with egg, giving them a yellow hue.

Using your hands, squeeze as much water as you can from the spinach, then chop finely and put in a large bowl.

Add the chicken mince (ground chicken), garlic, sesame oil and sugar, and season with salt, adding black pepper to your liking. Mix with your hands until it forms a cohesive mixture.

Get ready to fill your gyoza: make sure to cover the wrappers with a clean dish towel so they don't dry out as you work. Place a teaspoon of filling the centre of a wrapper, then use a finger to spread the flour and water 'glue' all around the edges. Fold it into a half-moon shape and then wrap the two ends into each other, securing again with the glue. The finished dumplings should be the shape of tortelles.

As you work, set the filled gyoza aside on a plate, covering with a clean dish towel so they don't dry out. Repeat until all the wrappers and filling are used up.

To cook, bring a large pan of water to the boil. Working in batches, use a slotted spoon to gently lower the gyoza in. Boil them for 4–5 minutes until they float to the top and the skin starts to turn wrinkly, then remove with a slotted spoon, set aside on a plate and keep warm.

Serve immediately with small bowls of chilli oil and soy sauce for dipping.

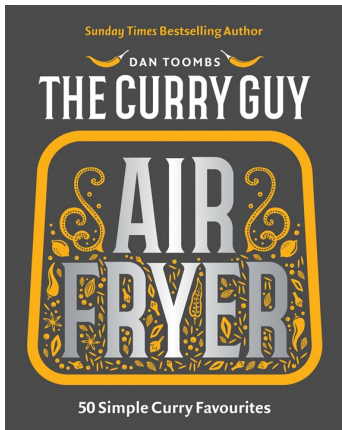


52

IZAKAYA AT HOME

IZAKAYA AT HOME

54



Curry Guy Air Fryer

50 Simple Curry Favourites

Dan Toombs

April 2025 | Hardcover | CKB081000
 \$23.99 | 9781837833177
 128 Pages | 6¼ x 8¾ in
 Full-color photography throughout

The first ever curryhouse air fryer cookbook! 50 brand new recipes from The Curry Guy.

We all love our air fryers – but did you know you could use one to make delicious curryhouse favorites without tons of oil? In *Curry Guy Air Fryer* Dan Toombs will show you how.

Dan is a master of curryhouse cuisine and he has applied his knowledge and foolproof methods to air fryer recipes – offering everything from Onion Bhajis to Chicken Tikka, Beef Madras to Butter Chicken, Saag Paneer to Goan Pork Vindaloo, with perfect air fryer Basmati rice and Naans to serve alongside. With sumptuous color photos throughout, plus tips and tricks for getting your curries just right, treat your family to a fuss-free curry feast with *Curry Guy Air Fryer*.

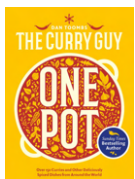
Dan Toombs (aka The Curry Guy) has perfected the art of the restaurant curry. After over 20 years of travelling around, sampling dishes, learning secrets from restaurant chefs and refining those recipes at home, Dan has created recipes that taste just like a takeaway but in less time and for less money.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

- Dan's blog has over 250,000 followers and *The Curry Guy* books have sold half a million copies
- Air fryer sales have been phenomenal and increasingly cookbooks need to specialise – Dan's devoted fanbase is the perfect audience
- Packed with beautiful colour photography, and featuring tips and tricks to make the perfect dish every time

[View on Edelweiss](#)



Curry Guy Chicken
 9781837831036
 \$26.99 | Hardcover



Curry Guy One Pot
 9781787139206
 \$40.00 | Hardcover



CHICKEN MAJESTIC

INDIAN
 SERVES 4

Chicken majestic is a popular chicken starter from southern India. It is similar to Chicken 65 but the chicken is cut into long strips rather than bite-sized tikka and is usually not coloured with red food colouring. There is also a little yoghurt added to the sauce to thicken it. It's known for its unique combination of spicy, tangy and slightly sweet flavours. While its exact origin is not clear, Chicken majestic is often associated with the city of Hyderabad. If you liked the Chicken 65 recipe in my previous books, you are going to love this too.

PREP TIME: 15 MINS
 COOKING TIME: 15 MINS

600g (lb 13oz) chicken breasts, sliced into long strips against the grain
 125ml (½ cup) rapeseed (canola) oil

FOR THE MARINADE
 1 tbsp lemon juice (optional)
 ½ tsp ground turmeric
 1 tsp garlic and ginger paste
 1 level tsp salt
 1 level tsp freshly ground black pepper
 1 egg
 2 tsp rapeseed (canola) oil
 40g (½ cup) cornflour (cornstarch)

FOR THE CURRY
 ½ tsp cumin seeds
 ½ tsp fennel seeds
 15 fresh or frozen curry leaves
 ½ red onion, very finely chopped
 ½ tsp ground turmeric
 2–3 tsp Kashmiri chilli powder (or to taste)
 2 tsp garlic and ginger paste
 3 green bird's eye chillies, finely chopped
 15 spring onions (scallions), cut into 2.5cm (1in) pieces
 200ml (¾ cup) natural yoghurt
 1–2 tbsp light soy sauce or tamaric
 1 tsp coriander (cilantro), finely chopped
 Juice of 1 lime

16 Starters and Snacks

Whisk the marinade ingredients together in a bowl until creamy and smooth. Add the chicken strips and allow to marinate for at least 30 minutes or overnight. The longer, the better.

When ready to cook, heat the oil in a large frying pan (skillet) or wok over a medium-high heat. Your oil is ready for cooking when you stick a wooden chopstick or spatula in and thousands of little bubbles form around it. Stir in the chicken and fry for about 6 minutes or until cooked through. As you are shallow-frying, it is important to stir regularly so that the chicken doesn't scorch in places. You want the chicken to be crispy, with a light golden exterior. Transfer the cooked chicken to a plate using a slotted spoon and set aside.

To make the curry, you need 2 tablespoons of clean oil. If you added the marinated chicken before the oil was hot enough, it might have a lot of excess flour floating in it. So either discard all but 2 tablespoons of the oil or discard it all if dirty, wipe your pan clean and start again.

Over a medium-high heat, stir in the cumin and fennel seeds and temper them in the oil for about 30 seconds. Then stir in the curry leaves and fry for a further 30 seconds. Add the chopped onion and fry to soften for a couple of minutes before stirring in the turmeric, chilli powder and garlic and ginger paste. Give this all a good stir and add the chopped chillies and spring onions (scallions). Add the yoghurt, soy sauce or tamaric and then swirl it all into a thick and smooth sauce. Add the fried chicken to this sauce and continue stirring until it is coated with the sauce. Add the chopped coriander (cilantro), squeeze in the lime juice and serve hot.



CHICKEN SAMOSA CUPS

INDIAN
 SERVES 2–3

As delicious as they are, you might not have the time or the will to make authentic Punjabi samosas (see page 21). You might not even want to go to the fuss of wrapping samosas using shop-bought samosa wrappers. Samosa cups are an ideal and easy-to-prepare substitute and make an excellent starter or snack with pre-dinner drinks. You could fill the samosa cups with whatever you like but here I have used the same filling as in my Punjabi samosas. To save you having to flip back and forth between pages, that recipe is here too. Although this recipe serves 5–6 people, if you have any leftover keema, you could always just bake up a couple of these samosa cups for a light snack.

PREP TIME: 15 MINS
 COOKING TIME: 30 MINS

FOR THE KEEMA
 2 tsp rapeseed (canola) oil or ghee
 1 tsp cumin seeds
 1 medium onion, very finely chopped
 1 level tsp salt
 2 tsp garlic and ginger paste
 3 green bird's eye chillies, finely chopped
 1 medium tomato, finely diced (more or less to taste)
 1 tsp Kashmiri chilli powder (more or less to taste)
 1 tsp ground coriander
 2 tsp ground cumin
 1 tsp green masala (see page 264)
 300g (lb 13oz) minced (ground) chicken
 3 tsp fresh coriander (cilantro), finely chopped

FOR THE SAMOSA CUPS
 6 sheets of filo (phlo) pastry
 3 tsp melted butter or ghee

TO SERVE
 1 tsp fresh coriander (cilantro), finely chopped

Add the oil or ghee to a pan over a medium-high heat. When the ghee or oil has a glossy, shimmering appearance, stir in the cumin seeds and let them infuse for 30 seconds. Then add the onion and salt and fry for about 5 minutes or until soft and translucent. Stir in the garlic and ginger paste and chopped chillies and fry for another 30 seconds, then add the diced tomato and ground spices. Stir together.

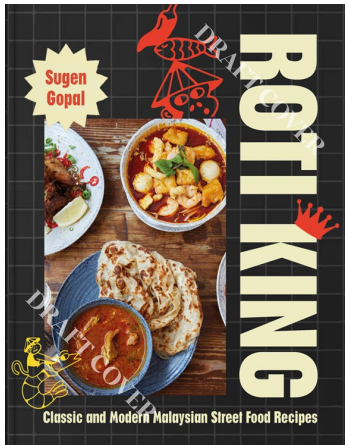
Now add the chicken and 300ml (1 cup) of water. As the water comes to a simmer, break down the minced (ground) chicken until you see no lumps. Cover and cook for about 15 minutes, stirring occasionally. After 15 minutes, lift the lid and continue simmering until the water has evaporated and the chicken is beginning to brown. Add the coriander (cilantro) and season with salt to taste, then transfer the filling to a plate to cool while you prepare the wrappers.

When you're ready to bake the samosa cups, preheat the oven to 180°C (350°F/Gas 4). Lay out your filo pastry sheets on a clean surface and brush each of the sheets with some of the melted butter or ghee. Stack the sheets neatly so that you have two stacks of three filo sheets. Use a cookie cutter or similar, which is around 10cm (4in) diameter, to cut your samosa cup rounds and cut as many as you can get from your filo sheets. I get about 12 but the number will depend on the size of your pastry sheets.

Brush a 12-hole cupcake tin lightly with some of the melted butter or ghee and fill each hole with one of the 3-ply cups. Fill each samosa with the chicken keema and bake in the oven for about 15 minutes or until the samosas look crisp and the meat is hot. Carefully transfer the samosas to a serving platter and garnish each with the fresh coriander (cilantro) and serve.

22 Starters and Snacks





Roti King

Classic and Modern Malaysian Street Food

Sugun Gopal

April 2025 | Hardcover | CKB124000
 \$25.99 | 9781837832118
 176 Pages | 6¾ x 8¾ in
 Full-color photography throughout

The wait is over: after more than a decade of cult fame, **Roti King** finally serves up the recipe for their flaky, buttery, legendary flatbreads, alongside favorites from their menu and beyond.

Inspired by the Malaysian home cooking of chef Sugun Gopal's upbringing, expect to find over 70 recipes for classics such as delicious Dahl, fragrant Nasi Melak with Fried Chicken, and cheese-filled Roti Murtabak, as well as rice- and noodle-heavy heroes.

From the ridiculously good rendangs to the showstopping sambals, cook your way through these iconic dishes at home and discover the secrets, flavors and vibrancy of Malaysian food and its neighboring influences.

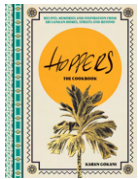
Sugun Gopal was born and raised in Ipoh, Malaysia, where in the family restaurant, his parents showcased their love of authentic Malaysian cuisine. Inspired by the food of his childhood, Sugun moved to London to open his first restaurant, serving a simple menu of Malaysian classics. Since then, Roti King has launched multiple sites and market stalls across the city. You'll find it featured in the *Guardian*, *Evening Standard*, *Independent*, *Eater*, *Time Out*, *delicious*. and more.

- The **Roti King's** roti canai are the stuff of legend, and food-loving Londoners queue up outside for a taste.
- Classic and modern Malaysian recipes from an authentic voice. Sugun Gopal, as he says, didn't come to the food world, it was where he grew up. His parents ran a roadside restaurant and the smells and sounds from that kitchen were the foundations of his childhood.
- Over 70 of the nation's favorite dishes, including dahls, satays, rendangs and other popular curries

[View on Edelweiss](#)



9 781837 832118



Hoppers: The Cookbook from the
 Cult London Restaurant
 9781787138704
 \$42.00 | Hardcover

SUP AYAM

CHICKEN SOUP

This is a deliciously light soup with warming aromatics. Sup ayam is particularly popular in the rainy season in Malaysia, usually served by street vendors with a baguette alongside. The potato collapses to thicken the soup and the chicken poaches in the flavoursome broth to make a very simple and comforting meal.

SERVES 2
 PREP TIME 5 MINS
 COOK TIME 45 MINS

1 tbsp vegetable oil
 2 star anise
 2 cloves

1 cinnamon stick
 2 tsp ginger paste (page 010)
 1 small potato, peeled and cut
 into 2cm (¾in) chunks

1 cooked, peeled and cut into 1cm
 (¾in) chunks
 450g (1lb) chicken thighs, skin
 on, bone in

1 tsp ground turmeric
 1 tsp chicken powder
 1 tsp cumin seeds

1 tsp white pepper
 1 tsp ground coriander
 2 tsp salt

1 tsp ground black pepper
 3 medium tomatoes, finely sliced
 2 spring onions (scallions), finely
 sliced, to serve

2 tbsp Crispy fried shallots (page
 010), to serve

bread, to serve

Pour the oil into a large, lidded saucepan and set over a medium heat. Once hot, add the star anise, cloves and cinnamon followed by the ginger paste, then stir for 1 minute before adding 1 litre (2½ pints) of hot water and bringing to a boil. Add the potato and the carrot, reduce the heat and simmer for 10 minutes. Add the chicken along with the turmeric, chicken powder, cumin seeds, white pepper, coriander, salt, black pepper and the tomatoes. Cover with a lid and cook for a further 25 minutes.

Add 300ml (10½ fl oz) of boiling water and cook for a further 10 minutes with the lid off. The soup is ready when the chicken is falling off the bone, the potatoes are collapsing and the carrot is tender. Scatter with the spring onions and crispy fried shallots, and serve with bread for dipping.

28 Roti King Classics



“SIMPLY BLOODY GORGEOUS”

– The Guardian

“TRULY, DEEPLY, RICHLY DELICIOUS”

– The Telegraph



Easy TEN

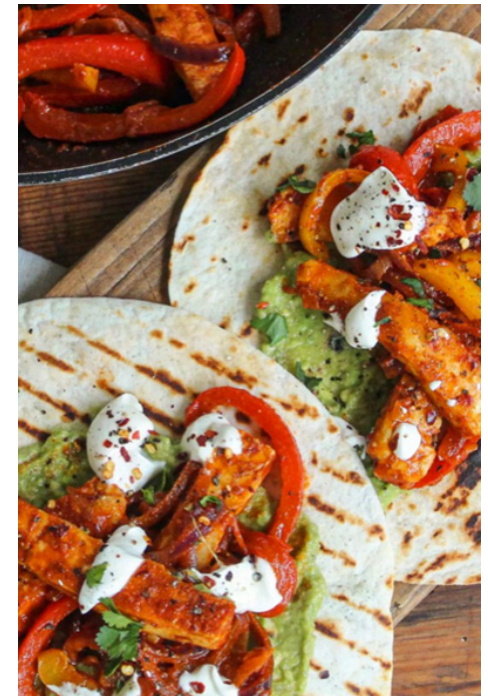
10 Everyday Ingredients,
100 Easy Dinner Recipes
Amy Sheppard

April 2025 | Hardcover | CKB113000
\$29.99 | 9781837833191
208 Pages | 7½ x 9¼ in
Full-color photography throughout

Amy Sheppard understands how we shop. Creatures of habit, we often buy the same basic staples every week and then inevitably cook the same old recipes. Amy takes 10 of the top supermarket ingredients and offers 10 delicious dinners for each one, with a few 'cheats' and twists along the way, and always with budget in mind. Chicken, potatoes, ready rolled pastry, lentils, mince, cheese, tinned fish, pasta, sausages and rice – our beloved favorites, but Amy is here to spice up our repertoire and inspire us to create really tasty dishes in a matter of minutes. The chapter structure of the book means that you can find just the recipe you need instantly, and each recipe will come with tips and swaps – ways to make the meal veggie or gluten-free and options for air-frying. These foolproof recipes are for busy people who want to cook from scratch, but don't want to slave away in the kitchen.

Amy Sheppard is a food writer, social media influencer and mom of two boys. She writes recipes and creates videos for brands, including recent collaborations with Philips, Morrisons, Sainsbury's, Boursin and Pyrex. She has been featured in *The Sunday Telegraph*, *'You' Magazine*, *The Sun*, *The i Paper*, *Daily Express*, *Sunday People*, *The Stylist*, *The Guardian* and many more. She is the author of *The Savvy Shopper's Cookbook* and *HOB*.
[@amysheppardfood](https://www.instagram.com/amysheppardfood)

- Ten recipes for each of ten favorite supermarket ingredients, giving new recipe ideas to spice up your weekly menu
- Amy has 350k engaged followers on Instagram
- Really simple recipes that can be rustled up in no time



[View on Edelweiss](#)



9 781837 833191



The Spanish Pantry

12 Ingredients, 100 Simple Recipes

José Pizarro

May 2025 | Hardcover | CKB080000
 \$40.00 | 9781784889753
 256 Pages | 7½ x 9¼ in
 Full-color photography

Every chef has their staple ingredients, and in *Alacena*, award-winning Spanish chef José Pizarro opens the doors of his home pantry to reveal his.

With a few key Spanish ingredients from your local supermarket, you can whip up an authentic, fuss-free meal, whether it's a weeknight dinner or a weekend entertaining friends. José takes inspiration from all of Spain, featuring 'greatest hits'-type recipes – paella, tortilla, croquetas, classic stews, desserts and more. From ingenious ways to use tomatoes, peppers, garlic and olive oil to the more typically Spanish ingredients, such as Manchego, sherry, chorizo and jamon, these recipes follow José's signature style – short on ingredients yet punchy on taste.

Chapters are set out in 12 ingredient-based sections, as follows: onions, tomatoes, peppers, chorizo, manchego, almonds, lemons, rice, chickpeas, beans, jamón, saffron. This stylish cookbook is filled with modern recipes and beautiful photography from Spain, and is an essential addition to your cookbook collection. Never before has Spanish food been so accessible or delicious.

José Pizarro is an award-winning chef and bestselling author. He runs the successful tapas and sherry bar José and restaurant Pizarro as well as restaurant José Pizarro, in London. He regularly appears on BBC's *Saturday Kitchen* and Channel 4's *Sunday Brunch*. This is his sixth cookbook.

- 100 recipes from the Spanish pantry
- Accessible ingredients with punchy flavours
- Jose Pizarro is considered the Godfather of Spanish food in the UK

[View on Edelweiss](#)

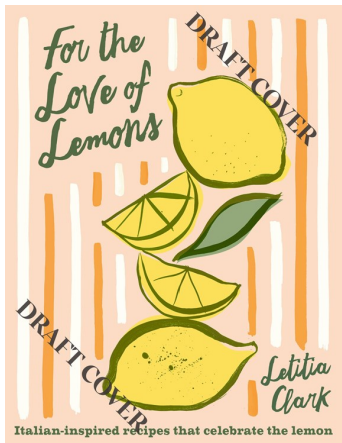


9 781784 889753



The Spanish Home Kitchen
 9781784884475
 \$42.00 | Hardcover





For the Love of Lemons

Italian-inspired Recipes That Celebrate the Lemon

Letitia Clark

May 2025 | Hardcover | KKB047000
 \$40.00 | 9781784886202
 256 Pages | 7½ x 9¼ in
 Full-color Photography

Sweet, sour, sharp and bitter, lemons provide colour, zest and joy on even the darkest of days.

From crisp summer salads to deliciously do-able pasta dishes and indulgent sweet delights, *For the Love of Lemons* celebrates the versatility of this much-loved citrus fruit. Seamlessly weaving history, anecdote and stories, as well as ways to use lemons outside the kitchen, bestselling author Letitia Clark dives into the enchanting world of lemons with a vibrant collection of Italian-inspired recipes that includes dishes such as Lemony Burrata with Spring Vegetables and Pistachio Pesto, Creamy Lemon and Mascarpone Carbonara, Chicken with Lemon, Saffron and Artichokes and Lemon Tiramisu. Complete with beautiful location photography throughout, it showcases the unrivalled ability of lemons to bring freshness and zing to your cooking.

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.

- A single-subject book celebrating lemons
- Lemons are a universally loved citrus fruit
- Features simple recipes, which can be achieved by home cooks of all levels
- Letitia's first book, *Bitter Honey*, sold over 14,000 copies in the US

[View on Edelweiss](#)



Bitter Honey
 9781784882778
 \$40.00 | Hardcover



Wild Figs and Fennel
 9781784886189
 \$45.00 | Hardcover

Lemon & Pine Nut Pavlova

with Lemon Olive Oil Curd, Yoghurt Cream & Basil

A perfect late Spring/early Summer pudding, which plays on quintessential Italian flavours. Unlike the traditional (and often overly sweet) pavlova, I prefer a tangy yoghurt cream and velvety curd with just the slight background note of olive oil, which chimes beautifully with the fragrant basil and toasty pine nuts. The pine nuts toast at exactly the same rate as the meringue cooks, which is a satisfying culinary coincidence. Decorate with your favourite Spring flowers. I make this double my usual pavlova recipe as it deserves to be mighty and magnificent for a festa, but if you are making for a smaller more subdued setting, by all means halve the recipe.

MAKES 1
FOR THE PAVLOVA
 6 egg whites
 350g sugar
 2 tsp corn flour
 5 tsp lemon juice and zest of 3 lemons
 Pinch of salt
 70g pine nuts

FOR THE YOGHURT CREAM
 250 ml Cream
 3 tbsp icing sugar
 200g Greek Yoghurt

FOR THE LEMON CURD
 2 egg yolks and 1 whole egg
 2 lemons, juice
 140g sugar
 5g corn flour
 40g butter
 50ml good olive oil
 A pinch of salt

TO FINISH
 Edible flowers
 Basil leaves

To make the pavlova:
 Heat the oven to 150.
 Whisk the whites with the lemon juice until they form stiff, satiny-like peaks. Add the sugar a spoonful at a time, whisking all the time.
 Once all of the sugar has been incorporated and the meringue is once again in stiff and silky peaks, whisk in the lemon zest and corn flour.
 Spread out into a large circle on a piece of baking paper on a flat tray. Make the edges a little higher than the middle to allow for the filling to run for piping later. Cook for around 1 hour until crisp (gently check the underside) turn off the oven, open the door, and leave to cool completely before topping.

To make the yoghurt cream:
 Whip the cream until you have soft peaks, then stir in the yoghurt and icing sugar.

For the curd:
 Whisk the cornflour into the lemon juice until dissolved, then place all of the ingredients in a small saucepan and place over a low/medium heat. Cook, whisking continuously, until it becomes thick and velvety. Get aside to cool until ready to use.

To finish:
 Spread the cream over the top of the pavlova and then dot over the curd. Scatter over with flowers and basil leaves and serve.

20 SWEET LEMONS



Lemon & Fennel Risotto

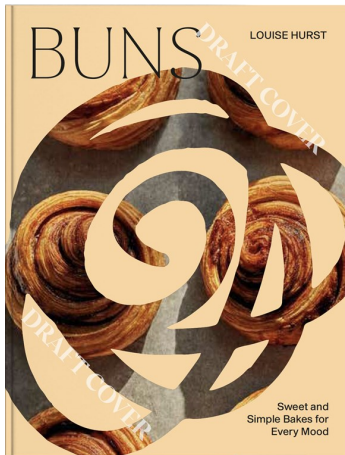
A classic, elegant combination of the palest colour palette. This risotto is wonderful as it is, but if you'd like to give the lily you can add some sweet pink prawns (or even better pale rose langoustines) or a handful of pebble-grey clams. I use a young Vernaccia as my wine of choice, but if gifting, you could use Prosecco, in which case the dish becomes inevitably romantic, a Valentine's supper for two, maybe. Vermouth, with its slight oaky sweetness, is also delicious.

SERVES 2 AS A MAIN COURSE
 1 lemon
 20 g (½ oz) butter
 1 tablespoon olive oil
 1 small white onion, finely diced
 1 small head of fennel, fronds reserved, finely diced
 400 g (14 oz) cuppa risotto rice
 1 large glass (125 ml / cup) Vernaccia/Vermouth
 400 ml (1 ½ cups) chicken stock (best) or vegetable stock (best)
 20g (½ oz) butter, to finish
 2 tablespoons grated Parmesan
 salt

Zest the lemon and set aside.
 Heat the butter and oil in a medium pan and begin to soften the onion over a low heat. Add the fennel and keep cooking until both have softened and become translucent. Don't rush this bit as it's important to get the maximum flavour out of both vegetables.
 Add the rice and stir for few minutes before adding the wine, allowing it to simmer for a few minutes as you stir. Then add the stock, ladle by ladle, stirring well after each addition and allowing the liquid to be absorbed before adding the next, until the rice becomes creamy.
 Once the rice is al dente and has absorbed most of the liquid (taste and test the rice for consistency – also add more liquid if you like it a little on the soupy side, as I do). It should take 14-20 minutes to cook. Remove from the heat, add the butter and heat in the cheese. Sprinkle with the finely grated zest, then add a squeeze or two of lemon juice and serve, with some fennel fronds scattered over.

24 SALTY LEMONS





BUNS

Sweet and Simple Bakes for Every Mood

Louise Hurst

May 2025 | Hardcover | CKB004000
\$23.99 | 9781837833122
160 Pages | 6¾ x 8¾ in
Full-color photography throughout

Join the bun craze with this mouthwatering collection of playful recipes for every mood.

Buns are the sort of minimum-effort, maximum-reward baking that is popular for a reason – and they're surprisingly easy to make once you get the dough down. You really don't need many ingredients either.

Including a handful of basic dough recipes, with vegan and gluten-free options, you'll find fun and delicious flavor combinations like saffron and almond, pistachio and lime and tahini and chocolate. Inspired by the world's best bakes, recipes range from Italian orange maritozzi to classic Danish cinnamon buns, with many more in between.

Louise Hurst (@nordickitchenstories) is a British-Swedish recipe developer and caterer. She runs regular baking workshops and makes bespoke cakes and bakes to order. Louise learnt to bake with her mormor (grandmother) and cherishes memories of baking together on summer days in Sweden. She lives in Buckinghamshire with her husband and little dachshund Dora.

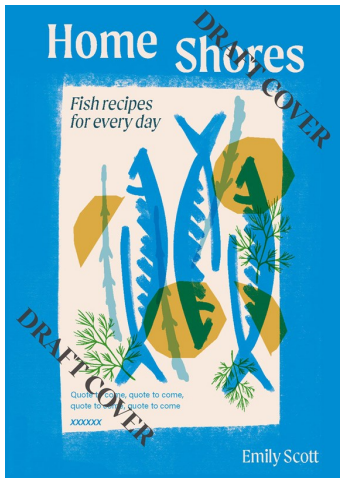
- There's no design-led single-subject book out there on the topic of buns yet!
- All recipes photographed, including step-by-step photography
- Capitalizes on a key baking trend that has international appeal
- Includes vegan and gluten-free recipes

[View on Edelweiss](#)



9 781837 833122





Home Shores

Fish Recipes for Every Day

Emily Scott

May 2025 | Hardcover | CKB076000
 \$45.00 | 9781784887834
 256 Pages | 7½ x 9¼ in
 Full-color Photography

Cook fish and shellfish with confidence at home.

The perfect healthy fast supper, fish and shellfish are often a treat when eating out, but something we shy away from cooking ourselves. By following Emily Scott's tried-and-tested techniques, and the hints and tips that accompany the recipes throughout, you will soon be enjoying perfect pan-fried fish dinners and super seafood suppers every day, from Lemony Orzo with Tuna, Avocado, Spring Onions and Mint to Hot Smoked Trout and Watercress Tarts, Sea Bass with Malaysian Dressing, and Baked Mussels with Tomatoes, Capers, Lemon and Bay.

With Emily's expert advice on what to look for when choosing and buying fish and shellfish, how best to prepare them, a chapter on using tinned fish and another on her favourite flavoured butters, sauces and sides, such as Citrus Vodka Tomato Sauce, Green Olive Caponata, and Watermelon, Peanut, Lime and Mint Salad, as well as an equally important section on the art of making a good fish stock, *Home Shores* is guaranteed to become your go-to kitchen companion whenever you fancy fish for dinner.

Emily Scott is a chef and restaurateur who divides her time between Cornwall – the inspiration for her books *Sea & Shore* and *Time & Tide* – and Bordeaux. In 2021, Emily was chosen to create a dinner for the G7 summit in Cornwall. Emily has collaborated closely with a range of respected brands including Fortnum & Mason, Falcon enamelware, and Big Green Egg.

- Accessible and delicious recipes that will demonstrate cooking with fish needn't be daunting
- An authoritative female voice in a space dominated by male chefs
- Insight into how to buy and prepare fish and shellfish will help readers begin with the best ingredients

[View on Edelweiss](#)



Time and Tide
 9781784885755
 \$42.00 | Hardcover



Sea & Shore
 9781784883997
 \$40.00 | Hardcover

Spaghetti with mussels, white beans and tomato

Serves 4 Preparation: 15–20 minutes Cooking: 10 minutes

4 tablespoons olive oil
 4 garlic cloves, chopped
 1 teaspoon chilli flakes
 1 x 400g (14 oz) can cherry tomatoes
 350g (12 oz) wholemeal spaghetti
 Cornish sea salt, freshly ground pepper
 200g (7 oz) white beans, rinsed
 175ml (6¼ cup) dry white wine
 350g (12 oz) mussels, cleaned
 2 tablespoons chopped flat-leaf parsley
 1 tablespoon tarragon leaves

A delicious recipe that is great for feeding a crowd. A glass of red is always good to have on the go.

Heat 2 tablespoons of oil in a large heavy pot over medium-low heat. Add garlic and chilli and cook until softened. Add cherry tomatoes with juices, stir well and over a medium heat cook until the sauce thickens, 5–10 minutes.

Cook the pasta in a large pan of boiling salted water, stirring occasionally, until al dente. Drain, reserving 150ml (5 fl oz) of pasta water. Add the beans and wine to the cherry tomatoes. Reduce for 5 minutes then add the mussels and reserved pasta water. Cook until the mussels open (discard any that do not open).

Stir in the pasta. Stir in the parsley and tarragon reserving some for garnish. Season with sea salt and black pepper. Divide into warm bowls. Drizzle with olive oil and garnish with parsley and tarragon.



18 LANDED & NETTED 19 LANDED & NETTED

Whole Mackerel with Chimichurri

Serves 4 Preparation: 20–25 minutes Cooking: 15 minutes

4 mackerel, scaled and gutted
 2 lemons
 Cornish sea salt
 freshly ground black pepper
 1 bunch coriander leaves
 1 bunch flat leaf parsley
 6 tablespoons olive oil
 2 garlic cloves
 1 green chilli, deseeded
 1 shallot, finely diced
 2 tablespoons red wine vinegar

Fresh herby green sauces in various guises appear all the time in my cooking when I'm at home as they are super quick and easy to make. This is a classic chimichurri with added allium notes of garlic and shallot. I love eating this with some wilted greens.

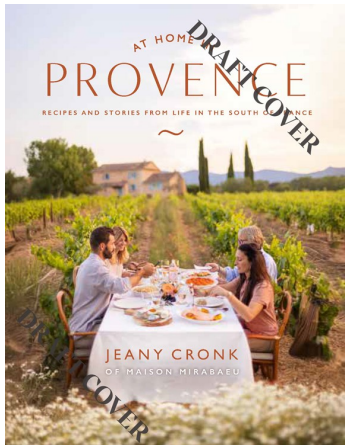
Preheat the grill.
 Blitz the herbs, garlic and shallot in a food processor. Stir in the oil and vinegar. Add salt to taste.

Make a cut 3 or 4 times through the skin of the mackerel. Rub with olive oil and season with salt and black pepper. Put sliced lemons into each cavity. Place on the grill rack and cook under the grill for 5–6 minutes on each side.

Transfer the mackerel to warm plates. Add a generous spoonful of chimichurri on top of each fish.



20 LANDED & NETTED 21 BAKED & ROASTED



At Home in Provence

Recipes and Stories from Life in the South of France

Jeany Cronk

May 2025 | Hardcover | CKB034000
 \$40.00 | 9781784887315
 256 Pages | 7½ x 9¼ in
 Full-color Photography Throughout

At Home in Provence is a stunning cookbook that explores a modern take on life in this sunny French region from co-owner of winemakers Maison Mirabeau, Jeany Cronk.

The 60 recipes showcase the seasons, focusing on simple cooking with local produce bursting with freshness, made to be shared. From dishes to serve up at a casual lunch such as St Tropez ceviche to mains with a Mirabeau twist like Coq au vin rosé, as well as delicious desserts, including Lemon madeleines with white chocolate dip, there's a vast array of recipes to bring a taste of Provence to your table.

Divided into four distinct sections: Les Vignes (what to cook in the harvest season, the culture of winemaking), Le Village (cooking with inspiring market produce, the slow rhythm of village life), La Ville (exploring the chicer side of Provence's culinary landscape) and La Côte (delving into salty seaside recipes, the bright blue sea, picnics on sandy beaches), each chapter is bursting with stunning location photography.

Jeany Cronk co-founded rosé wine company Maison Mirabeau with her husband back in 2008. Since then they have they bought and restored a historic 19th Century manor house which is now used as a creative hub for showcasing the rich gastronomic heritage of the area.

- Mirabeau have a strong following of 116k on [Instagram](#), 18k on [Facebook](#), 5k on [Twitter](#), 4.1k on [YouTube](#)
- Mirabeau have been featured in *The Telegraph*, *House & Garden*, *Mail on Sunday*, *Red*, *The Times*, *Stylist*, *Delicious Mag*, *Forbes*, *Sheerluxe*. And they were at *Stylist Live* last year

[View on Edelweiss](#)



9 781784 887315



INTRODUCTION

THE PROVENÇAL MARKET

The highlight of the week is our village market on Tuesdays. Pretty much every village in Provence has a weekly market, some have two, and the bigger towns even have one every day. It starts early, around 7.30, and in summer it gets very busy with people driving in from all over: it's a great place to catch up with gossip and have a break for a good coffee with a croissant or a nice sable biscuit.



5

LA VILLE

SERVES 6

APRICOT TARTE TATIN

PAstry

150g flour T55
 80g unsalted cold butter
 70g cold water
 A pinch of salt
 A pinch of caster sugar

FILLING

700g to 1k of apricots,
 ripe but still firm
 60g caster sugar
 40g butter

A Tarte Tatin upside down cake is a delicious staple in most restaurants in France. When you find fresh apricots, as I often do at the beautiful market at the Place Richelieu, they can be a great alternative and lend themselves very well to being caramelised in a sticky delicious way.

Prepare the pastry the day before, or at least 8h before preparing the tart.

Place flour in a mixing bowl. Add butter in small pieces. Mix by hand. Dig a hole in the centre of the mixture and add water, sugar and salt. Mix until homogeneous and smooth. Bring together in a ball. Roughly flatten in and envelop it in plastic wrap. Keep in the fridge overnight.

Heat the oven to 180 degrees Celsius.

In a large pan, melt butter and sugar over medium heat until the mixture turns golden. Add the apricots and gently brown them for about 5 minutes- make sure they don't turn to mush!

Line a tart tin with parchment paper and place the apricot halves, cut side down. Arrange them neatly.

Roll out the pastry using a bit of flour on the rolling pin and on the surface, so it doesn't stick. Roll the pastry around the rolling pin to transfer it to the tart tin, then roll it out on the apricots. Tuck in the edges around the fruits.

Prick several holes in the pastry with a fork. Bake for 30 minutes or until the pastry is golden brown.

When cooked, let cool for about 5min. Now for the tricky part- place a serving plate over the tin, then quickly invert the tin to release the tart onto the plate. You can invest in a Tarte Tatin dish that makes this feat much easier and is a great tool to have in your kitchen.

Serve warm on its own, or with a scoop of vanilla ice cream.



24

27



Sour Cherries and Sunflowers

A Taste of Home | Recipes from Eastern Europe and Beyond

Anastasia Zolotarev

May 2025 | Hardcover | CKB092000
\$32.00 | 9781837831838
208 Pages | 6¼ x 9¼ in
Full-color photography throughout

Food is grounding, it connects us to our culture and past, it moves with people, crosses borders, and is ever-evolving. In this book, Anastasia Zolotarev draws on her Eastern European heritage and showcases the food and flavors of the region. Through the pages, she finds the balance between preserving tradition and sharing the evolution of her family's recipes.

For slow mornings at home, there are blueberry and buckwheat pancakes, whilst fried pitoshkies, pelmeni and varenikiy dumpling recipes are shared with tales of family gatherings around the table. You'll find open rye sandwiches and blinis for celebrations, everyday recipes like borscht and babka, as well as soups, salads, preserves and desserts.

With over 70 simple and soothing recipes, *Sour Cherries and Sunflowers* is a celebration of culture and connection.

Anastasia Zolotarev is a Ukrainian recipe developer and food stylist based in Sydney. Ana hosts intimate supper clubs and workshops where she teaches home cooks how to make signature Eastern European recipes. She also runs fundraisers to support Ukrainian organizations. In 2017 she took part in Masterchef Australia and since then has regularly worked with brands.

- Authentic voice on Eastern European cuisine: Anastasia was born in Baranovichi, Belarus and, shortly after, moved to Kharkiv, Ukraine where she lived for the early years of her life
- Includes location photography from Eastern Europe
- Popular themes: heritage and connection through food, diasporic communities, food as a sense of community



[View on Edelweiss](#)



9 781837 831838



Polska
9781849497268
\$40.00 | Hardcover-A5-Tankobon



Plant to Plate

100 Delicious and Versatile Plants-only Recipes

Gaz Oakley

May 2025 | Hardcover | CKB125000
\$35.00 | 9781837832927
256 Pages | 7½ x 9¼ in
Full-color photography throughout

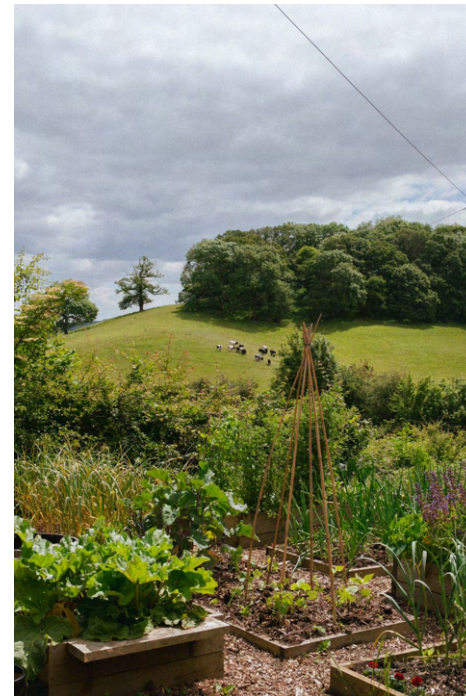
A few years ago, at his rural home in the Welsh countryside, Gaz Oakley sowed a kitchen garden with the aim of utilising plants to their full potential. Inspired by his thriving veg and fruit plot, the 100 vibrant and versatile recipes within this book celebrate the bountiful produce nature has to offer.

Focusing on accessible ingredients like carrots, beetroot, cabbage, onions, tomatoes, apples and pears, Gaz has created a medley of seasonal, delicious dishes that showcase these crops at their best.

Revealing the beauty of the passing seasons and the magic feeling that comes alongside harvesting and cooking your own food, *Plant to Plate* will inspire you to make the most of fresh produce and perhaps take inspiration for your very own veg patch.

Gaz Oakley is passionate about plants. After becoming a chef in Cardiff, UK, at the age of just 15, he was inspired to switch up his diet, using the techniques he learned working as a professional chef to devise delicious, innovative dishes with plants at the heart of the plate. Gaz now has over 2.8 million followers on social media and his previous three books (*Vegan 100*, *Plants Only Kitchen* and *Plants Only Holidays*) were instant hits worldwide.

- Gaz's previous books have sold over 250,000 copies in the English language
- Ties in directly with Gaz's popular social media content documenting his journey setting up his own smallholding and vegetable plot in Wales, cooking the produce he grows there
- Mintel analysts forecast that the plant-based market could grow to \$160 billion by 2030. It's safe to say that plant-based is now a lifestyle choice, and it's here to stay



[View on Edelweiss](#)



Plants Only Holidays
9781837831487
\$24.99 | Hardcover



Plants Only Kitchen
9781787134980
\$32.50 | Hardcover



Modern Flavour Pantry

Discover a World of Taste with 100 Recipes
Using Your New Favourite Ingredients
Gurdeep Loyal

June 2025 | Hardcover | CKB000000
\$38.50 | 9781837832583
256 Pages | 6¼ x 9¼ in
Full-color photography throughout

Move over, balsamic, and adieu to truffle oil – in the stunning *Modern Flavour Pantry*, Gurdeep Loyal guides you through the hero ingredients you need in your storecupboard. A touch of harissa, tamarind or gochujang can transform a dish, but you need to know how to combine and use these mighty flavors. Gurdeep picks his favorites and offers over 80 genuinely exciting sweet and savory recipes that will open your eyes to a new world of color and taste.

With mouthwatering hits, such as Chipotle-Hoi Sin Hot Wings and 'Nduja Cornbread Muffins, as well as showstopping desserts like Treacle-Mocha Brownies and Salted-Sesame Basque Cheesecake, this collection of clever and delicious recipes brings together flavors using classic ingredients that will satisfy every craving.

Gurdeep Loyal is an award-winning food writer and culinary trends expert. He's worked with the likes of Harrods Food Halls, Marks & Spencer's and Innocent Drinks. Gurdeep was the winner of the Jane Grigson Trust Award for his debut cookbook, *Mother Tongue*. He has been featured in the likes of *delicious.*, *The Times*, *Guardian*, *Telegraph* and *Observer Food Monthly*, is a monthly columnist for *Olive Magazine*, and has also appeared on *Saturday Kitchen* and BBC Radio 4.

- Gurdeep appears regularly on flagship food TV shows in the UK
- Gurdeep won the Jane Grigson Trust Award for his first book, *Mother Tongue*, and has a monthly column in *Olive* as the magazine's resident Food and Drink Trends Specialist
- He has been featured in the likes of *Delicious* magazine, *Suitcase*, *The Times*, *Guardian*, *New York Times*, *Telegraph* and *Observer Food Monthly*



[View on Edelweiss](#)





Foolproof Traybakes

60 Simple and Delicious One-Tin Bakes

Katie Marshall

June 2025 | Hardcover | CKB004000
 \$19.99 | 9781837833238
 144 Pages | 6¼ x 8¼ in
 Full-color photography throughout

Foolproof Traybakes features 60 easy and delicious recipes, all made in one standard-sized tin.

What's not to love about traybakes? Easy techniques, minimal equipment, and endless flavor combinations make baking a breeze. And best of all, you only need one tin! From brownies and blondies to flapjacks and school dinner sprinkle sponge, *Foolproof Traybakes* is filled with homemade treats for any occasion, whether a birthday bake or just something to enjoy with a cup of tea.

With straightforward instructions, a photograph for every recipe and tips to avoid kitchen disasters, *Foolproof Traybakes* is an essential baking companion, no matter your age or baking experience.

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

Conceived and edited by **Quadrille**.

- All recipes require just one standard-sized (20 x 20cm/ 8 x 8in) square tin
- Perfect for summer vacation baking projects
- Bakes that include minimal prep but maximum flavor

[View on Edelweiss](#)



9 781837 833238



Foolproof Roasting Pan
 9781787139817
 \$20.99 | Hardcover



Foolproof Air Fryer
 9781787139671
 \$20.99 | Hardcover

PINEAPPLE UPSIDE DOWN CAKE

230g golden syrup
 100g glace cherries (12)
 300g unsalted butter
 300g golden caster sugar
 6 eggs, beaten
 300g self raising flour, sifted
 1tsp baking powder
 1tsp fine salt
 1tsp vanilla bean paste
 3tbsp milk

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

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

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

Serves 18
 -
 Prep 15 mins
 -
 Cook 50 mins



APPLE AND BLACKBERRY STREUSEL CAKE

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

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

Preheat the oven to 160°C fan. Grease and line a 20 x 30cm cake tin.
 Start by preparing the streusel topping. Combine the flour, sugar and cinnamon in a bowl. Stir through the melted butter, forming clumps of mixture. Refrigerate till needed.

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

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

Serves 18
 -
 Prep 15 mins
 -
 Cook 40 mins





Eat Copenhagen

Recipes and Stories From Scandinavia

Trine Hahnemann

July 2025 | Hardcover | CKB074000
 \$24.99 | 9781837832835
 224 Pages | 6¼ x 8¼ in
 Full-color photography throughout

A collection of recipes from an effortlessly stylish city, interspersed with stories that set the culinary scene of the Danish capital.

From the chic restaurants of Vesterbro to the buzzing streets of Nørrebro, eating in Copenhagen is unlike anywhere else in the world. Known for its innovation, the city's calming vibe draws people from everywhere and for good reason. In this book, explore Copenhagen through the recipes and along the way enjoy the interwoven stories of the cafés and bakeries, markets and restaurants and the ever-evolving scene of this inspiring city.

Text is extracted and updated from *Copenhagen Food: Stories, Traditions and Recipes* by Trine Hahnemann.

A Danish chef and food writer, **Trine Hahnemann** is an enthusiastic advocate for sustainable solutions, organic sourcing and food cooked with love. With her great knowledge of Danish food and food culture, she writes for and appears regularly in the media.

Trine has written twelve cookbooks including *The Scandinavian Cookbook*, *Scandinavian Christmas* and *Simply Scandinavian*.

- The original edition was the winner of The Guild of Food Writers' Best International Cookbook Award 2019
- Fresh design, new photography, smaller format and more accessible price point for a gorgeously inspiring updated edition
- Today the restaurant scene in Copenhagen is thriving – in no small way due to the influence of the world-famous restaurant Noma that effectively introduced Nordic cuisine to the world

[View on Edelweiss](#)



9 781837 832835



Simply Scandinavian
 9781787139015
 \$37.50 | Hardcover

Pan Fried Breaded Plaice with Shrimp and Asparagus

Stjernesked

When you eat smørrebrød for lunch, you always start with fish. Either I choose herring or this very traditional piece of smørrebrød: plaice, mayonnaise and prawns. For Danes, this is not an everyday lunch, but is reserved for when we go out, or are making a special effort for a celebratory meal. You will find this at all Copenhagen smørrebrød places.

Serves 4

4 tbsp plain (all-purpose) flour
 2 eggs, lightly beaten
 200g (2 cups) breadcrumbs
 4 plaice fillets
 50–75g (scant ¼–½ cup) salted butter
 400g (14oz) prawns
 sea salt and freshly ground black pepper

For the lemon mayo
 2 tbsp mayo (see page 000 for homemade)
 2 tbsp lemon juice
 1 tsp finely grated lemon zest

To serve
 4 slices of rye bread
 4 lemon wedges
 small bunch of dill

Place the flour on a plate. Beat the eggs and place in a shallow dish, then place the breadcrumbs in another, seasoning with salt and pepper.

Now dredge a fish fillet through the flour and knock off any excess, then dip it in the eggs. Hold it up to drain off any excess egg, now place it in the breadcrumbs. Turn the fish over until the fillet is evenly coated with a good layer of crumbs, then place on a dish lined with baking parchment. Repeat to coat the other fillets. You can put the breaded fillets into the fridge to firm up the breadcrumbs if you wish.

Mix together all the ingredients for the lemon mayo, seasoning with salt and pepper.

Now melt the butter in a frying pan and fry the plaice fillets for 2–3 minutes on each side until really crisp, making sure the pan is never dry of butter.

Arrange the rye bread on plates and place 1 fish fillet on each slice of bread, then 1 tbsp mayonnaise, then add the lemon wedges. Top the plaice fillets with the prawns, then decorate with dill and sprinkle with salt and pepper.



Fru Eckersberg cake

A classic cake that everybody seems to have forgotten. I have never been able to find out if the cake has anything to do with Eckersberg the Danish Golden Age painter (probably not), but it is outstanding!

Serves 8-10

For the almond macaroon
 salted butter, for the tin
 300g (2½ cups) blanched (skinned) almonds
 300g (2 cups plus 2 tbsp) icing (confectioner's) sugar
 6 egg whites

For the mocha cream
 150g (½ cup) softened salted butter
 75g (½ cup) icing (confectioner's) sugar
 75g (2½oz) dark (bittersweet) chocolate, 60–65 per cent cocoa solids, finely chopped
 50ml (2½ tbsp) very hot, extra-strong coffee
 1 egg yolk

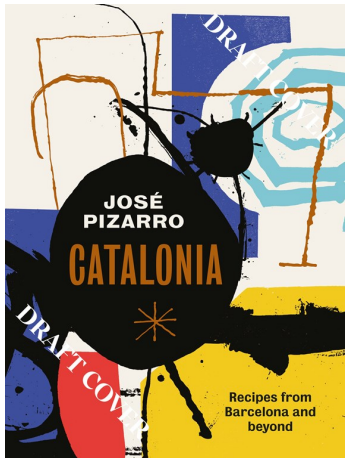
Preheat the oven to 160°C fan/180°C/350°F/Gas 4. Line the base of a 24cm (9½in) diameter springform cake tin with baking parchment and butter it lightly.

For the almond macaroon, grind the nuts in a food processor until they are finely chopped. Transfer to a bowl and sift in the icing sugar, blending well. In a separate bowl, whisk the egg whites until stiff, then gradually fold in the nut mixture. Scrape the mixture into the prepared tin and bake for 50–60 minutes. Remove from the oven and leave the cake, still on its baking parchment, on a wire rack for 15 minutes, then peel off the parchment and let the cake cool completely.

For the mocha cream, beat the butter and icing sugar together until pale and fluffy. Put the chopped chocolate in a jug, pour over the very hot coffee and leave until the chocolate has melted, stirring occasionally. When the chocolate has completely melted, stir in the egg yolk. Add the chocolate mixture to the butter mixture and mix it well.

Carefully – it is very fragile! – place the cake on a serving dish. Spread the mocha cream evenly over the cake using a palette knife. Refrigerate the cake until ready to serve.





Recipes from Catalonia

José Pizarro

July 2025 | Hardcover | CKB080000
\$24.99 | 9781784887735
256 Pages | 6¾ x 8¾ in
Full-color Photography

**"A truly beautiful book, written by my favorite Spanish man."
— Jamie Oliver**

In *Recipes from Catalonia*, José Pizarro travels from the impressive Gaudi architecture in buzzy Barcelona, to the Roman and Greek ruins in Girona, and secluded beaches in Costa Brava to create some of the best-loved dishes from the Catalan region at home.

Starting in the markets, José revels in the fresh meat, fish, and vegetables, with dishes including classic Patatas Bravas, a delicious Duck Egg and Mushroom Stew, and a Rabbit Rice, typical of the region. From a Roast Chicken with Langoustines, Baby Squid with Mint that's perfect for spring, to a wintery Civet of Venison with Ceps and Mash, and the delicate Hazelnut and Plum cakes, José's interpretation of the regional flavors will inspire you to get into the kitchen.

Set to the backdrop of stunning location photography, *Recipes from Catalonia* will transport you to this special region.

José Pizarro is an award-winning chef and bestselling author. He runs the successful tapas and sherry bar José and restaurant Pizarro as well as restaurant José Pizarro, in London, The Swan Inn in Surrey, two restaurants at The Royal Academy of Arts and his first restaurant outside the UK, José by Pizarro at the Conrad Hilton in Abu Dhabi.

- Keeping the same content as *Catalonia*, we are revisiting the design to give it a new lease of life
- Our foremost Spanish chef presents authentic recipes from this region that can easily be recreated at home

[View on Edelweiss](#)



Recipes from Andalusia
9781784886325
\$24.99 | Hardcover



Fish

117

I think this is one of the dishes that I cook the most at home. It's super-simple and, as ever with fish, it's quick to cook so is great if you're hungry and want to eat in a hurry.

Ask your fishmonger to source the big wild fish for you if they can, as this will work best.

The orange and red onion salad is a perfect match for this fish, but it's also great to enjoy with any grilled meat or fish.

Salt-baked sea bream with orange & pickled red onion salad

Serves 4

2 free-range egg whites
250 g (9 oz) coarse sea salt
10 sprigs of thyme, leaves stripped
4 bay leaves
2 whole sea bream (about 600–700 g/1 lb 5 oz–1 lb 9 oz each), gutted

for the salad
2 red onions, cut into thin wedges
2 teaspoons coriander seeds
100 ml (1/2 fl oz) white wine vinegar
50 ml (2 fl oz) sherry vinegar
60 g (1/2 cup) caster (superfine) sugar
2 oranges, peeled and sliced
handful of parsley, leaves stripped
1 head radicchio, leaves torn
extra virgin olive oil to drizzle

Preheat the oven to 180°C (350°F/Gas 4).

For the salad, put the onions into a bowl with the coriander seeds. In a small pan heat the vinegars, sugar and 100 ml (1/2 fl oz) of water until the sugar melts. Then pour the hot liquid over the onions. Leave to marinate while you cook the fish.

Beat the egg whites and mix with the salt, thyme and bay leaves. Put two layers of the salt mixture on a baking tray about the same size as the fish. Place the fish on top of the salt and cover with the remaining mixture. Pat it down so they are completely covered. Bake for 25–30 minutes until the salt has hardened. Let the fish rest while you finish the salad.

Drain the onion and toss with the orange slices, parsley and radicchio. Drizzle with lots of extra virgin olive oil. Crack open the fish and serve with the salad.



Vegetables

161

To me, seeing these mushrooms means spring has arrived. The last time I cooked with these I was in in the Basque country with my dear friends Juan Mar Arzak and Jose from Ganbara.

We were cooking in a local gastronomia, which is a gastronomic gentleman's club, and there was a debate about whether the mushrooms taste better when small or big in size. We all agreed that the bigger ones have a much better aroma and flavour.

Chickpeas with Saint George's mushrooms

Serves 4

for the stock
1 carrot, cut into pieces
1 onion, quartered
1 celery stalk
handful of black peppercorns
2 bay leaves
few sprigs of thyme
320 g (1 1/2 oz) dried Spanish chickpeas, soaked overnight in cold water

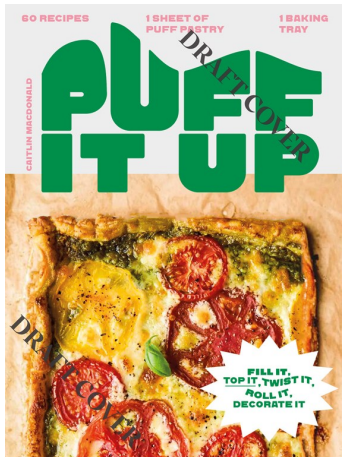
1 tablespoon olive oil for frying
20 g (1/2 oz) unsalted butter
300 g (10 1/2 oz) St George's mushrooms, sliced
100 ml (1/2 fl oz) fino sherry
4 free-range eggs
handful of watercress

To make the stock, put the vegetables, peppercorns and herbs in a large pan and add 1.2 litres (1 pint) cold water. Bring to the boil and simmer for 30 minutes. Strain and return the stock to the pan.

Drain the chickpeas and add to the stock. Cook for 1 hour until the chickpeas are completely tender and the stock is absorbed but they are still a little bit juicy.

Meanwhile, heat the oil and butter in a pan and fry the mushrooms for 3 minutes over a high heat. Add the sherry and bubble for a minute.

Poach the eggs in simmering water until set but the yolks are still runny. Stir the watercress into the chickpeas then divide between four warmed bowls. Top each with a poached egg and some mushrooms and serve.



Puff It Up

60 Recipes – 1 Sheet of Pastry,
1 Baking Tray

Caitlin Macdonald

July 2025 | Hardcover | CKB062000
\$24.00 | 9781784888091
144 Pages | 6¼ x 8¼ in
Full-color Photography

Unroll a sheet of ready-bought puff pastry to create simple and fun recipes. These 60 sweet and savoury recipes are all made on one baking tray using under 10 ingredients – there's something for every mealtime and any occasion, you can go simple or pimp your puff!

- Fill it:** Cheesy bean melts / Chipotle tofu and corn hand pies
Top it: Pumpkin and blue cheese tarts / Mushroom breakfast tart
Twist it: Marmite and Cheddar cheese twists / Cinnamon twists
Roll it: Pork, hoisin and sesame sausage rolls / Ham and pesto pinwheels
Decorate it: Almond frangipane Christmas tree / Nutella flowers

Quick-to-assemble, quick-to-cook, delicious to eat.

[Caitlin](#) is a Scottish food stylist and recipe developer based in London. Having been obsessed with food for as long as she can remember, Caitlin did an online pastry course during lockdown and began working as a food stylist assistant whilst completing her Masters studies. She loves to cook using store-cupboard and affordable ingredients, always using up odds and ends to make comforting and simple recipes. Caitlin has worked with Bold Beans, Mob and Eattelfit.

- Ready-made puff pastry makes pastry accessible to anyone. Costs between 2 and 5 dollars per sheet, to feed between 2–4 people as a main
- Budget-friendly – recipes will be using affordable ingredients
- All recipes 10 ingredients and under
- Everything cooked in one baking tray

[View on Edelweiss](#)



9 781784 888091

Peach galette with honey and yoghurt

SERVES 8

Preheat the oven to 190°C.

Start by preparing the peaches. In a mixing bowl, toss the peach wedges with the sugar, cardamom and cornflour.

Line a baking tray with parchment paper, then gently lay the puff pastry sheet out. Working fairly quickly, arrange the peach wedges around the pastry sheet, leaving a 2 inch border around the edges. Once you have added the fruit, begin to fold the edges up to encase the fruit, overlapping the pastry as you fold around and not worrying about being neat – rustic is good! Brush the edges with the beaten egg and sprinkle the demerara sugar all over.

Bake in the oven for 40 minutes, until the pastry is golden brown and the fruit is juicy and soft, but still holding its shape.

Whip the cream, yoghurt and honey until soft peaks. Serve spooned over slices of the warm galette.

3 peaches or nectarines, stone removed and cut into wedges
 8 cardamom pods, seeds removed and ground
 75g caster sugar
 2 tablespoons cornflour
 1 x 320g sheet of puff pastry
 1 egg, beaten
 2 tablespoons demerara sugar

FOR THE HONEY AND YOGHURT CREAM
 100g double cream
 200g very thick greek yoghurt
 2 tablespoons runny honey

8 RUNNING FOOT



Jalapeño poppers

MAKES 20

Preheat the oven to 200°C/180°C fan.

Mix the cream cheese, chorizo and cheddar in a bowl until combined, then season with black pepper and a little salt. Add a teaspoon of this mix into each jalapeño half, smoothing the top so they aren't overfilled.

Unroll the pastry onto a clean surface and cut into 4 long strips, then cut each strip into 5 squares. To assemble, twist a pastry square so it is a diamond shape and lay a jalapeño half down the middle, out-side down. Fold the pastry up from either side so the corners meet to encase the jalapeño. Repeat with the remaining squares.

Transfer to the oven and bake for 20-25 minutes until the pastry is puffed up and golden.

10 jalapeños, halved and deseeded
 200g cream cheese
 60g chorizo, very finely chopped
 40g cheddar, grated
 1 x 320g sheet of puff pastry
 1 egg, beaten

10 ROLL IT





Create



The Great Pottery Throw Down

The Ultimate Guide to Making Pottery at Home

The Great Pottery Throw Down

April 2025 | Hardcover | CRA028000
\$35.00 | 9781837833443
176 Pages | 7¼ x 10 in
Full-color photography throughout

***The Great Pottery Throw Down* is the official tie-in to the popular reality HBO TV series.**

This is the first TV tie-in for this flagship series and will accompany budding potters on their creative journey as they take their first steps in this ancient craft. Bring the magic of the Throw Down to your home as this book guides you through the basics of throwing and handbuilding techniques, showing you how to work with clay with confidence.

Once you have mastered the skills of this seductive craft put them to the test through the 17 projects in this book that cover a mix of beginner to immediate designs inspired by the show's challenges from over the years.

This is a practical book appealing to fans of the show and those who are keen to learn how to become an amateur potter.

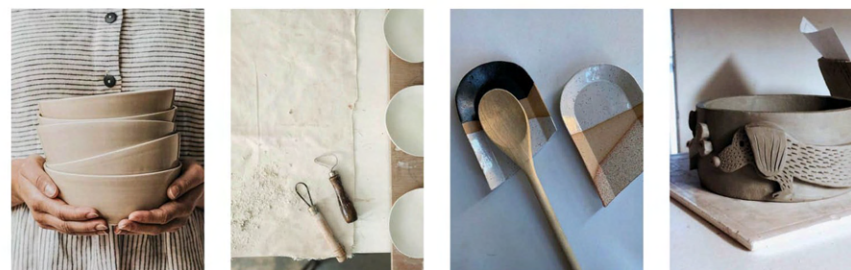
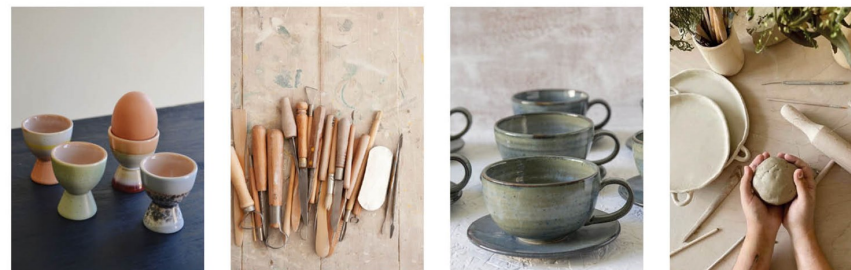
The Great Pottery Throw Down is an HBO reality show. Siobhan McSweeney hosts as 12 budding potters strive for perfection in three ceramic challenges each week, under the scrutiny of judges Keith Brymer Jones and Rich Miller, for the title of Britain's Best Amateur Potter.

- Featuring 17 handbuilding and throwing projects from previous series of the show
- This book is a celebration of *The Pottery Throw Down* series with expert tips from judges Keith Brymer Jones and Rich Miller
- A practical masterclass with step-by-step instructions, guiding potters through the joys of making ceramics at home

[View on Edelweiss](#)



9 781837 833443





Knits For You and Your Dog

10 SWEATER DESIGNS TO MAKE FOR YOU AND YOUR PET

Anna Karjalainen
Anniina Kuitanen
Hanna Oksanen
Joni Kuitanen
Kirsi Jantti
Marjaana Kuitanen
Marja Oksanen
Päivi Oksanen
Tiina Kuitanen
Tiina Oksanen

Knits for You and Your Dog 10 Sweater Designs to Make for You and Your Pet Various authors

February 2025 | Hardcover | CRA015000
\$23.99 | 9781837832712
128 Pages | 7¼ x 9¼ in
Full-colour photography throughout

Dogs are a human's best friend so why not dress like each other! *Knits for You and Your Dog* is the ultimate knitting book, featuring 10 matching sweater designs to keep you and your loyal companion cozy and stylish in those harsh winter months.

Step-by-step knitting patterns and charts guide you through creating the warm sweaters featured in this book for yourself and your furry friend – not forgetting variations for cats too. You can mix and match designs to add your own personal touch and the sweaters come in a range of styles and sizes, so there should be something for everyone whatever your shape or size.

Featuring stunning location photography, this irresistible guide will get you stitching so you can match with your four-legged friend.

Knits for You and Your Dog brings together 10 popular Finnish and Icelandic authors and their best matching sweater designs for their furry friends.

- 65.1 million (65.1%) US households own a dog as they have fast become the most popular pet to own (Forbes).
- 'Global pet clothing market is expected to be worth \$7 billion by 2023 with an annual growth of 5%... In the UK alone, annual spending on pets exceeded £7.5 billion in 2020.' – *The Guardian*
- Dog fashion has become a focus of haute couture with fashion houses such as Gucci and Versace release pet apparel ranges. This has then trickled down to high-street retailers such as H&M, Zara River Island and Next, who have launched their own clothing for dogs.

[View on Edelweiss](#)



9 781837 832712



VINKKI

Kauluksesta aloitettava pusero neulotaan kahdessa osassa. Vartalo-osa jatkuu suoraan kaarrokkeesta ensin tasana, vartalon kahdella pyörällä ja helmassa taas tasana. Kaarrokkeen ja vartalon vatsapuolen yhdistävä rintaosa neulotaan erikseen sopivan pituiseksi. Myös kauluksen ja vartalon pituutta voi säätää omien koiran mittojen mukaan. Malli sopii sekä nartalle että urokselle.

Risukko koiralle

Kaulus
Luo KV:lla 3,5 mm:n pyöräpuikolla 84 s. Sulje pyöräpuuleksi, AM krs:n vauhunkahtaan (kestellä niska). Neulo 72 s, 2 s² puustinneuletta 9 cm.
Kaulus on kaksoislaisten. Voit neuloa halutessasi myös lyhyemmän puustinneulettauksen.
Lisää viimeisellä puustinneuletilla 3 s tasaisin välein. Työssä on nyt 87 s.

Kaarroke
Aloita kaarroke mukaan neulaminen. Kaarvia toistuu 9 kertaa krs:llä. Pölmätkä menevät pussaan kaarroke kerroksen yli. Jätä yltä menevä pölmätkä krs:n ensimmäiset s:t neulomatta ja neulo ne pölmätköön mukaan vasta krs:n lopussa. Pölmätkä kerroksella puikolla. Neulo kaarroke laski: 35 krs, karkaise KV ja jotta PV:lla. Neulo 1 krs o. Työssä on nyt 117 s.

Vartalo
Vartalo neulotaan aluksi tasaneuleena sitellä oikealla, rintaosassa on puustinneuletta.
Seuraava krs (OPP): 3 s, 2 s, 2 s, 2 s, 3 s, 1 s.
Pusero osien neulottujen viimeisen 4 s:n alla olevat 4 s ja sinä vasemmalle puolelle (4 s laityä). Käännä tyä.



62

Lylyky

ihmiselle
Mallikappale kootosi 2XL
Krs: XS (S, M, L), XL, 2XL, 3XL, 4XL
Suositeltu volyyti 5 cm

Rintaympäry: 73,5 (82, 90, 100, 109, 118, 128, 136,5) cm
Pituuksista helmaan: 44 (45, 46, 47, 47, 48, 48, 49) cm
Pituuksista kauluksesta helmaan: 59,5 (62,5, 65, 68,5) (70, 73,5, 75, 77,5) cm
Hihnan yläosan ympäry: 27 (28,5, 30,5, 31,5) (34, 37,5, 41,5, 44) cm
Ranteen ympäry: 18 (18, 18, 18) (22, 22, 25,5, 25,5) cm
Hihnan sisäpituus: 49 (50, 51, 52) (52, 52, 52, 52) cm

Lanka
Merkus Company 8ply (75 % villaa, 25 % polyamiidia, 200 m / 100 g) tai vastaava DK-vahvuista lankaa
PV: Rain Drum 4 (4, 5, 5, 5, 6, 6) kerää tai 800 (800, 900, 900) (1000, 1000, 1200, 1200) m
KV: Fuchsia Purple (1, 1, 1, 1, 1, 1) kerä tai 200 (200, 200, 200) (200, 200, 200) m
KV2: Autumn Glory (1, 1, 1, 1, 1, 1) kerä tai 200 (200, 200, 200) (200, 200, 200) m

Muuta huomioitavaa
Puikot: 80-100 cm:n ja 40 cm:n pyöräpuikot 3,5 mm ja 4,5 mm, säköpuikot 3,5 mm
Muut tarvikkeet: Silmukomerkkeja, silmukanpitoa tai apurakoa, pölmätkäpuikko, puustinneuletta.
Tiheys: 22 s ja 26 krs / 10 cm + 10 cm silloin neuleto 4,5 mm:n puikolla, kevyesti pingotettuna.

koiralle
Mallikoiraa laboratorinoutaja
Yksi koko
Suositeltu volyyti 0-2 cm

Kaulan ympäry: 48 cm
Rintaympäry: 95,5 cm
Selän pituus: 73,5 cm
Etukorkeus: 29 cm

Merkus Company 8ply (75 % villaa, 25 % polyamiidia, 200 m / 100 g) tai vastaava DK-vahvuista lankaa
PV: Army Green 4 kerää tai 800 m
KV: Golden Glow 1 kerä tai 200 m
KV2: Autumn Glory 1 kerä tai 200 m

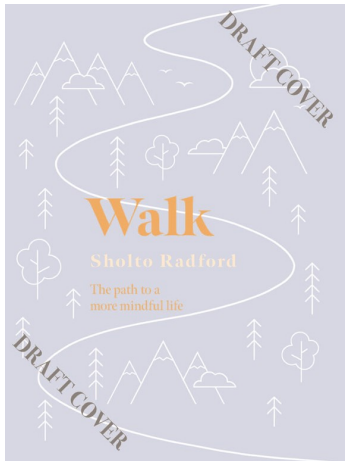
Puikot: 40-60 cm:n pyöräpuikot 3,5 mm ja 4,5 mm, säköpuikot 3,5 mm ja 4,5 mm
Muut tarvikkeet: Silmukomerkkeja, silmukanpitoa, silmukäppä tai apurakoa, pölmätkäpuikko, puustinneuletta.
Tiheys: 22 s ja 26 krs / 10 cm + 10 cm silloin neuleto 4,5 mm:n puikolla, 25 s ja 30 krs / 10 cm + 10 cm puustinneuletta 3,5 mm:n puikolla, kevyesti pingotettuna.



Ihmissen raglanpusero neulotaan yhtenä kappaleena helmasta kaulukseen. Värejä vaihtamalla muuttuu myös tunnelma.

VINKKI
Tarkista myös Lylyky-neuleen silloin tarvikkeet vaihtoa koostaan puikolla.

23



Walk

Find Your Path to Happiness and Mindfulness in Nature

Sholto Radford

March 2025 | Hardcover | SPO018000
\$19.99 | 9781837833214
144 Pages | 5¼ x 7¼ in
Full-color illustrations throughout

Walk invites you to explore the benefits to be gained from the simple act of walking, hiking and spending time outdoors.

A great natural way to boost your mind, body and soul, walking is simple and free. Without the need for specialist equipment or personal training, it is just about the easiest way to get more active, lose weight and become healthier. And it can be done anywhere. Travelling on foot is also meditative as it fosters a slowness of thought, as you become more aware of your surroundings.

Drawing on Sholto Radford's extensive work with mindfulness-based practices, this book offers expert guidance and practical exercises to cultivate emotional and physical wellbeing.

Learn how to change your speed, shift your perspective and discover the pure joy of walking.

Sholto Radford is a researcher at the Centre for Mindfulness Research and Practice at Bangor University, with a lifelong passion for the outdoors and walking. In 2012 Sholto founded Wilderness Minds, combining his passions and leading courses and retreats with an emphasis on developing present moment awareness and well-being through time spent in the natural world and walking. He is also a qualified mountain leader.

- Walking's health benefits include lowering your blood pressure, improving your mental wellbeing and aiding weight loss
- *Walk* helps you to slow down and de-stress as you focus on the simple act of moving
- Practical exercises from an expert author

[View on Edelweiss](#)



Breathe
9781837830718
\$21.99 | Hardcover

Introduction

I believe there is a quiet voice within all of us, a voice that speaks to the mystery of this life, that whispers of a simplicity and the possibility of a connection to the fundamental raw aliveness in our nature; a voice that questions our efforts to order and better our lives, to work through the never-ending tasks on our to-do lists and face the baffling array of choices, enticements and distractions of life, where the world is seemingly at our fingertips. This voice may be loud and clear, or it may be buried deep down, only surfacing occasionally, raising itself above the cacophony of all of the things we have to get done today.

How do we answer? We could simply put on our shoes and leave everything behind us – step outside and walk. Not to escape but rather to return – to reconnect with something more fundamental to who we are than our inbox. Walking has the potential to nourish us physically and emotionally, to inspire us with ideas, creativity and insights. It can help us feel more connected to the natural world, give us a sense of perspective, meaning, wonder or presence. And when we step back through the door, perhaps we will have more clarity and inspiration as we meet both the undeniable challenges and the joys of life.

4 / Introduction

WALKING LEADS US INTO AN ENCOUNTER WITH THE WORLD

Whether we are exploring new places or walking on familiar turf, we pass other people, trees and plants, animals and human creations. We are exposed to the elements through the changing weather and seasons, and the natural rhythms of day and night. It may take us to dramatic places, mountains, rivers, forests, beaches and cities. It is not possible to separate the act of walking from what we see, hear, feel, touch and are touched by. Walking is a conversation with the world and ourselves within it.

This book explores this territory with the understanding that walking can also be more than just a physical activity, a way of getting from A to B or experiencing an unfamiliar place. It can become an art or practice, a conscious way of exploring our human experience, opening to our lives and cultivating the capacity of mindful awareness and well-being.

It is my hope that this book will engage this voice within us, and perhaps spark some curiosity about the potential of this seemingly simple act of movement. Ultimately, I hope it inspires you to get out there and walk.

Introduction \ 5

Early Beginnings

Our hominid ancestors began the life of bipedalism over six million years ago, and to this day walking on two feet sets humans apart from all other mammals.

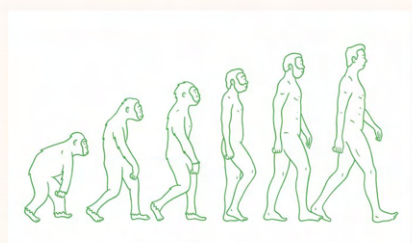
The reasons for this development are still debated within the scientific community with numerous theories proposed for why we walk in this way. A popular view, the Savanna Theory, argues that changes to the Earth's climate and the associated reduction in forest cover led us to a life on the plains, where walking on two feet allowed us both to move more efficiently than on four legs, and to look out over the long grass for predators and prey. A more recent theory contests this and suggests that bipedalism was present before such dramatic climate change took place and that life on two feet began while early humans were still living in the trees like our orangutan cousins, who have similar knee joints and walk along branches on two feet, using their hands for balance and to collect food.

Despite over six million years of evolution, the back and knee pains common for us humans are still believed to result from our body's incomplete adaptation and its ancestral roots of moving on all fours.

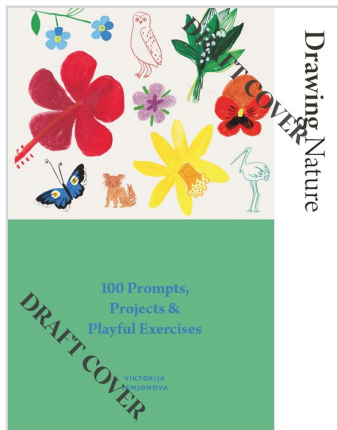
10 / Early Beginnings

Another significant evolutionary advantage of bipedalism is that it freed our hands. This allowed us to carry food, use tools and weapons and to take on bigger prey. The learning and possibilities available to us through the use of our hands is believed to have played a key role in the development of our brains.

In this sense walking on two feet seems to have been fundamental to the development of human consciousness, the most complex property in our known universe that has given rise to everything mankind has created, and for better or worse has shaped the modern world.



Early Beginnings \ 11



Drawing Nature

100 Prompts, Projects and Playful Exercises

Viktorija Semjonova

April 2025 | Paperback | ART010000
\$21.99 | 9781784887872
176 Pages | 6¼ x 8¼ in
Full-color Illustrations

***Drawing Nature* focuses on perfecting how to draw trees, flowers, and more.**

This interactive journal features a mix of 100 prompts, playful activities, and step-by-step projects on the theme of nature to help you explore your creativity. Whether you're new to drawing and want to learn how to sketch or you're an experienced artist in search of inspiration, *Drawing Nature* will (re)ignite your love of art.

Viktorija's easy techniques and helpful hints will show you how to hone your skills, add color to your sketches, and develop your own personal style.

Drawing Nature is the springboard to unleashing your creativity and building a unique collection of artwork.

Viktorija Semjonova is an illustrator and the author of *The Art of Gouache* and *Drawing People*. Born in Latvia and now living in Norway, Viktorija is classically trained in drawing and painting and her practice involves commercial illustration, social media campaigns, live drawing, and teaching workshops.

- The journal will be a well-designed, small package, perfect for carrying around with you when inspiration strikes
- This is a follow on from *Drawing People*

[View on Edelweiss](#)



Drawing People
9781784886417
\$21.99 | Paperback





Punch Needle Fashion

15 Punch Needle Projects for Crafting Accessories and Wearables

Micah Clasper Torch

April 2025 | Paperback - with flaps | CRA022000
\$22.99 | 9781837832217
144 Pages | 7¼ x 10 in
Full-color photography throughout

Discover a fresh take on a traditional craft in this introduction to the art of constructing accessories using punch needle.

This practical guide features 15 fashion-forward projects aimed at both beginner and intermediate makers. Micah Clasper-Torch demystifies the contemporary application of the art of punch needle to make a collection of accessories and wearables. All the designs are bold and beautiful, playing with texture and color to add instant style to any wardrobe.

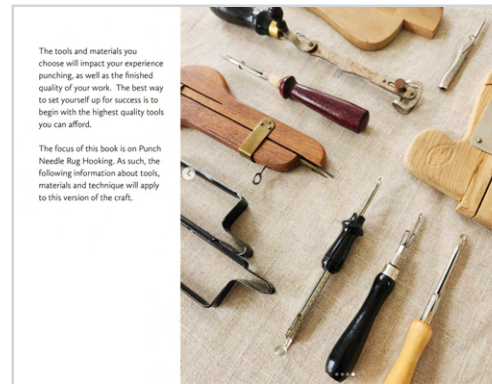
Packed with stunning lifestyle and fashion photography, Micah will show you how to make designs to treasure by focusing on previously unexplored construction and finishing techniques. The projects include tote, collar, belt, clutch, crop top, vest and more.

Punch Needle Fashion showcases the design process and captures the essence of this accessible and versatile craft.

Micah Clasper-Torch is an artist, designer, and educator whose work is centered around the traditional craft of punch needle rug hooking. Her work has been featured in various print and online publications, and she has taught punch needle to thousands of students through her online courses on Domestika and Punch Needle Academy.

- A modern, practical guide that will show you how to punch needle with confidence
- The first punch needle book dedicated to construction
- #punchneedle hashtag on Tiktok has had over 337.7M views

[View on Edelweiss](#)



The tools and materials you choose will impact your experience punching, as well as the finished quality of your work. The best way to set yourself up for success is to begin with the highest quality tools you can afford.

The focus of this book is on Punch Needle Rug Hooking. As such, the following information about tools, materials and technique will apply to this version of the craft.

Tools & Materials

Punch Needles

Your punch needle is the first and most important tool in your toolkit, and has the biggest impact on your experience with the craft! These days, you can find punch needles in a range of styles and materials and price points, but this is the tool that you don't want to skimp on.

CHARACTERISTICS OF A QUALITY NEEDLE

1. **Needle Channel:** These can be open (as shown here) or enclosed. Enclosed channels require a wire threader to thread your yarn, whereas open channels make it super easy to thread and change colors as you are punching.
2. **Polished, Steel Needle:** The quality of the actual needle is the most important piece of your punch needle. Your needle should be steel, and it should be polished completely smooth. A poor quality needle will have rough edges that catch your yarn or backing fabric.
3. **Shape & Material of Handle:** Look for a comfortable handle made of sturdy materials, designed for punching hours on end.
4. **A Hole that Matches the Width of your Needle:** The hole in your punch needle should correspond with the width of the needle itself, so that it can accommodate the largest size of yarn that will fit in the channel. A poor quality needle will have a hole slightly too small for the needle, usually round instead of oval. (This is specific to the larger sizes of punch needle)
5. **A Pointed but Not "Sharp" Tip:** The tip of your punch needle should come to a point, but it should not be so sharp that it "cuts" your fabric. This is why the polished needle is important! This pointed tip will enable you to easily slide between the fine threads of your fabric.



8 Verum quosimporre porre velestepro ex alit diatis doluit odis aliqua. Nequaatur, nos aut penam ipsius sequis un

9 ducip itemque et qui iur, quam fuga. Consequel maiost max- im soluptatem aboreic temporeum sitatur as et deum rectios doluptatis eelesse cercien dlatemp ererum eati ut quiae vit occus et aut minis expereum sed evel mos quodcil eliquam eneque ceatibus doluptati- one doluptatio im volere delabo rruptat iniet accat restint, optatem ne nimenis totatem. Italian doli- busdam ad quiae volorem facea illt elaboro sodi aut omni comni quam nobis as senda net etam qui volores denecenem quiam sintotatem excestrem expla num re et mod et et audae is del molortem

10 alis aut excestre possi conserio. Nequam quis aut libeati busantem. Nequi quos aut et volentis as audis officim, te lanti dolam sima quandestrum animolo blatis ees ex est late molium ellaut qui nobisciam nonesti usiate conse- que volerecabore nos sit quam qui omities essitio porundam volaten thicias verumqui derectatum re vo- luptas utem dem eatior aliquidipus expeributa doluptation remponbus volor aut quassendit, qui cuspatur? Crastando omnis voloneg reicattec- tas et od est re nobitatur, unt recess, ut moloreniatur aboriam, eum hitem repe voluptatas es autet magim figam et aut velura core allatase quibus eaquis ad mi, comiet lautas

11 Equas denderi doluptam veltis iturem olorom, offi- catis re volo consequatur? Oloriam que volomibus il mosam, volomo novis dolorecabore acil ilacperum audipgam qui accus ut lantunquo vidit omnihici nos aut expla eossi quis qui sequibus intur rem fuga. Ita- tustem quam, nini, id et estium voluptatur, cultam explati sandelab inciatet laceper chicip amenihil maio quatum consequo et landus cuspatur sum, quisiendiam autate- mo beatur allate ceperhendit



Crafting with Flowers

Celebrate the Seasons with
20 Floral Projects
Bex Partridge

April 2025 | Paperback - with flaps | CRA010000
\$24.99 | 9781784887810
160 Pages | 7¼ x 10 in
Full-color Photography

Crafting with Flowers is a stunning book centered around crafting with both fresh and dried flowers, encouraging the reader to connect with nature and create stylish projects for their homes, spaces, and to gift to others. The book features 20 practical projects and activities to help readers pause their hectic lives and immerse themselves in a connection to nature and creativity.

From simple and cute ideas like pretty framed pressed flowers and garlands, to gorgeous seasonal wreaths and kokedama, all the projects in *Crafting with Flowers* connect the reader to the outside world, providing them with a beautiful piece to enjoy in their home. Bex gives helpful guidance on the best plants to use for each project and provides tips and techniques to get the most from your creations.

With stunning photography and inspiring projects, *Crafting with Flowers* will give you the confidence and inspiration to bring nature into the home and allow you to find moments of calm and joy.

Founder of Botanical Tales and author of *Everlastings* and *Flowers Forever*, **Bex Partridge** is a floral artist specializing in dried flowers whose work is continually inspired by nature, the ebb and flow of the seasons, and sustainability.

- The author's profile has continued to grow with 146k+ followers on Instagram and a course on Create Academy
- Interest in projects such as wreaths and pressed flowers remains high
- A return to the accessible, bright, and fresh approach of Bex's first book *Everlastings*

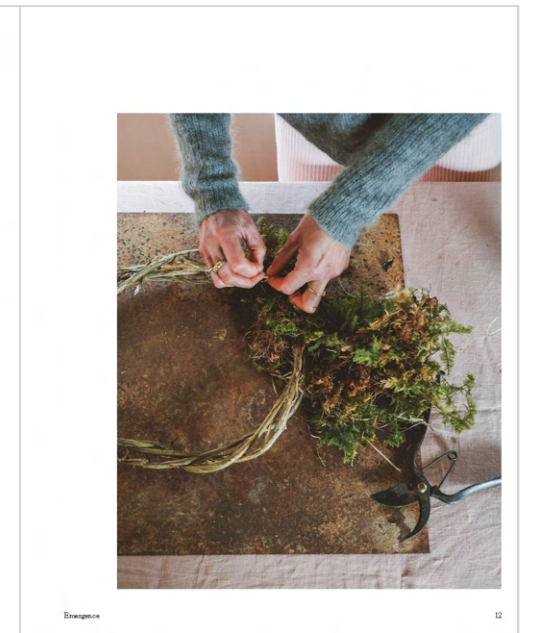
[View on Edelweiss](#)



Everlastings
9781784883393
\$22.99 | Paperback



Flowers Forever
9781784884345
\$32.50 | Hardcover





Sew Simple

A Beginner's Guide to Making Your Own Clothes

Tammy Johal

May 2025 | Paperback - with flaps | CRA035000
 \$32.50 | 9781837833030
 176 Pages | 7¼ x 10 in
 Full-color photography and illustrations throughout

Learn to sew a collection of stylish garments with this beginner-friendly guide for the modern dressmaker.

Tammy Johal covers all the essentials from choosing the right fabric, reading and using patterns to the stitches needed to complete the designs in this book – making this the ultimate guide to dressmaking. Featuring 20 designs with variations in UK Women's sizes 6–32, Tammy specializes in uncomplicated, simple shapes that you will love to wear throughout the year.

All the patterns are easy to sew in a couple of hours, allowing beginners to make something they're truly proud of and wear it the same day. All the garments and accessories will have a slip-on style, meaning there won't be any need for tricky fastenings – making this book truly beginner friendly.

Tammy Johal is a British Indian pattern designer and dressmaker. She was inspired by beautiful, Indian outfits that surrounded her growing up as this was her first glimpse into the world of sewing. Tammy learned to sew in spare time five years ago and since then has started her own company. Her patterns have been featured in *Sew Mag*, *Sew News Magazine*, and *Simply Sewing*.

- 20 modern sewing patterns US sizes 2–28 to mix and match to make your own capsule wardrobe
- An accessible sewing book that focuses on creating stylish garments for the modern dressmaker
- Tammy Johal has a large and global following of 134k on Instagram which has allowed her to work with many brands such as Hobbycraft, Cricut, Prym, Mettler, Minerva, MyFabrics.co.uk and more

[View on Edelweiss](#)



9 781837 833030



Uit mostiati cusam voluptate latum fuga. Uident dolupti dia dolorem poreriqu idelicis alicabo. Ique laborio. Et resequo enis apit disc equantur, sili am volor as eos invelic listib eoqueq magniscimus as mavora velluist volupius eossi diuicencum non rae nuste ipsapiditio commi abor sum essi sitat.

DIFFICULTY LEVEL
Beginner

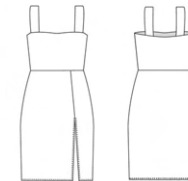
*This pattern is stretchy so the fit is more forgiving and will shape to your body naturally. Size up or down if you're wanting a tighter or looser fit.

Size	Bust	Waist	Hips
6	78cm (31in)	61cm (24in)	86cm (34in)
8	84cm (33in)	66cm (26in)	91cm (36in)
10	89cm (35in)	71cm (28in)	96cm (38in)
12	94cm (37in)	76cm (30in)	101cm (40in)
14	99cm (39in)	81cm (32in)	106cm (42in)
16	104cm (41in)	86cm (34in)	111cm (44in)
18	109cm (43in)	91cm (36in)	116cm (46in)
20	114cm (45in)	96cm (38in)	121cm (48in)
22	119cm (47in)	101cm (40in)	126cm (50in)
24	124cm (49in)	106cm (42in)	132cm (52in)
26	129cm (51in)	111cm (44in)	137cm (54in)
28	134cm (53in)	116cm (46in)	142cm (56in)
30	139cm (55in)	121cm (48in)	147cm (58in)
32	144cm (57in)	126cm (50in)	152cm (60in)

EVENING DRESS 131

PATTERN FLATS

The Ravena Dress comes in one length as shown in the illustrations below. You can easily hack the length of this dress by adding or subtracting from the hem of the dress to create a longer or shorter style!



FABRIC

This dress style slips over your head and has a fitted silhouette. Use light-medium weight stretch fabrics such as viscose/jersey knits, stretch velvet or any stretchy fabric with at least 5% elastane/spandex content or at least 40% stretch. Using fabric with a bit of drape will help create a more fluid and drapery dress that glides over the body. This pattern was drafted for a woman 167cm (5ft 6in).



EVENING DRESS 132

PATTERN LAYOUTS

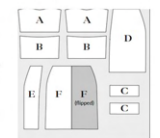
Depending on the width of your fabric and what size you are sewing, you will use less or more fabric. Please see the pattern layouts on this page to determine how much you will need.

In these layouts, you will have the right side of the fabric and pattern facing up. When cutting the back skirt, flip the pattern to cut the piece on the fold.

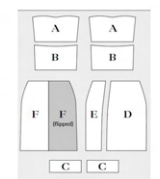
Sizes 6-14 | 2.2m / 2.4 yards
Fabric width: 50" - 58" / 127cm - 147cm



Sizes 6-14 | 1.5m / 1.7 yards
Fabric width: 58" / 147cm



Sizes 6-14 | 1.7m / 1.8 yards
Fabric width: 50" - 55" / 127cm - 139cm



Sewing Tip

Measure Twice, Cut Once. It's simple but so crucial!

EVENING DRESS 133



Painting Nature

Techniques, Tutorials and Projects

Gemma Koomen

May 2025 | Paperback | ART020000
\$29.99 | 9781837832750
176 Pages | 7¼ x 9¼ in
Full-color illustrations and photography throughout

Drawing inspiration from the natural world that surrounds us, *Painting Nature* contains 20 projects that will help you to discover how to find your style, use color and paint what you see.

Packed with tips and tricks, this book features practical projects from the starting sketch to building up your scene and the final flourish – learn how to pick up a paint brush and paint nature over through the seasons with confidence. The themes include fauna and flora, animals and people.

With step-by-step instructions, this book is perfect for beginners or intermediate-level artists, *Painting Nature* offers a springboard to unleashing your creativity, reigniting a love of art as you refine your technique.

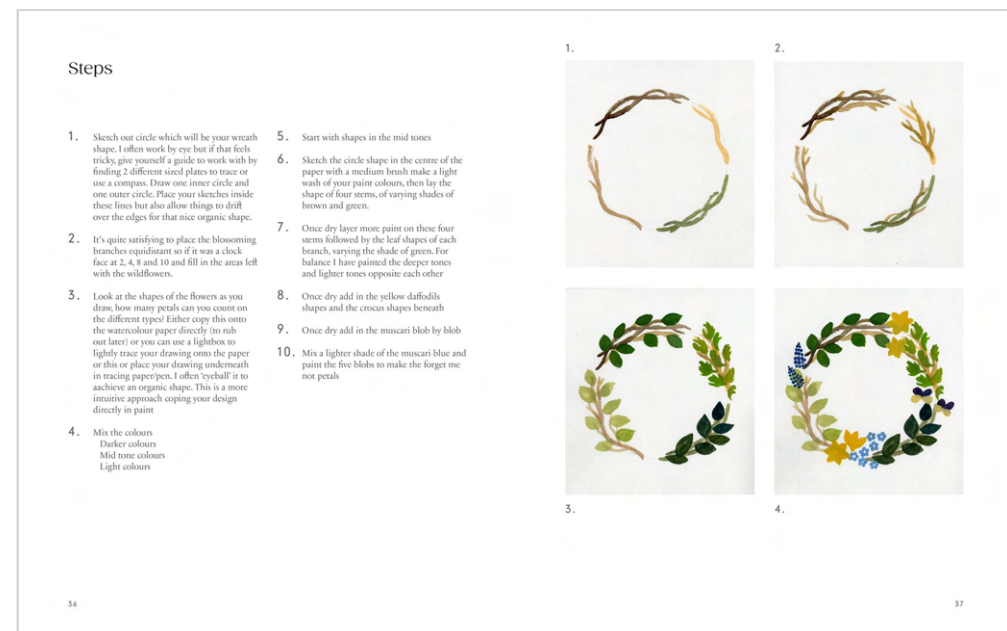
Gemma Koomen is an artist and illustrator. She makes paintings and illustrations in gouache and ink taking inspiration from the natural world with a focus on wildflowers and plants, small people in big places, animals that you could maybe have a conversation with, thoughtful objects and tiny homes.

- Beginner-friendly and accessible art book that will guide you through the techniques and get you started with project ideas
- Studies suggest that the act of creating art can have profound mental and physical health benefits. They also show us that regular exposure to nature can make us both happier and healthier
- Gemma Koomen's art is embedded in nature. She hopes to inspire and encourage budding artists to pick up a paint brush and create a world of their own

[View on Edelweiss](#)



9 781837 832750





Life



Wonderlands

British Garden Designers at Home
Clare Coulson

March 2025 | Hardcover | GAR006000
\$50.00 | 9781784887940
272 Pages | 10¼ x 12¼ in
Full-color Photography Throughout

An exclusive tour of the private gardens of the UK's most influential garden designers

From bucolic country cottages to expansive estates, this book showcases the private gardens of eighteen globally-renowned landscape architects. Featuring in-depth interviews, full garden tours and stunning photography by Éva Németh, the book gives an insight into the inventive and idiosyncratic ways leading designers craft their own gardens, some of which are previously unpublished. Featured designers include Arabella Lennox-Boyd, Miranda Brooks, Sarah Price, Dan Pearson, Tom Stuart-Smith, Isabel and Julian Bannerman, Arne Maynard and Mary Keen.

Written and curated by celebrated gardening writer Clare Coulson, *Wonderlands* is a visual bible of the very best British gardens.

Clare Coulson is an author and journalist, specialising in gardens and horticulture, for titles including the *Financial Times*, *Daily Telegraph*, *Gardenista*, *Observer*, *House & Garden*, *The English Garden*, *Gardens Illustrated* and others. She is co-editor and contributing writer of *Blooms* (2018, Phaidon) and *The Garden Chef* (2019, Phaidon). She is also a lecturer in journalism at Central Saint Martins in London.

- A private tour of leading British landscape architects and designers' gardens, some of which have not been seen before
- Featuring gardens across the UK, including London, Sussex, Somerset, the Cotswolds, Wales, the Peak District and Lancashire
- Written by *Financial Times* and *Daily Telegraph* garden writer Clare Coulson

[View on Edelweiss](#)



9 781784 887940

ARABELLA
LENNOX
BOYD



Di reperei citiur? Iquid quassequo berspis
nullo ad expedi consecabo. Nem haris
molupid ebtiaspit fugiassuntum eum fugit
et aut vid qui stiam velic tentibusum lam,
net verfernam, quia duciam aut ipit ad era
qui de por simi, occat assit explam cor re nis
simaioir aliquis ciusdae non prepore im
quibusciisit essit adi ut parciatae est lam id ut
resectempor ma dentio. Nam ex eatibust ad
molo enessimpor molutpas ersped quis id quis
eserspist eat fugia non con ea debitibus nus
perum hillorro commo officip sanderiaspid
quae sam faccum dolenhicet et inis aut qui

60

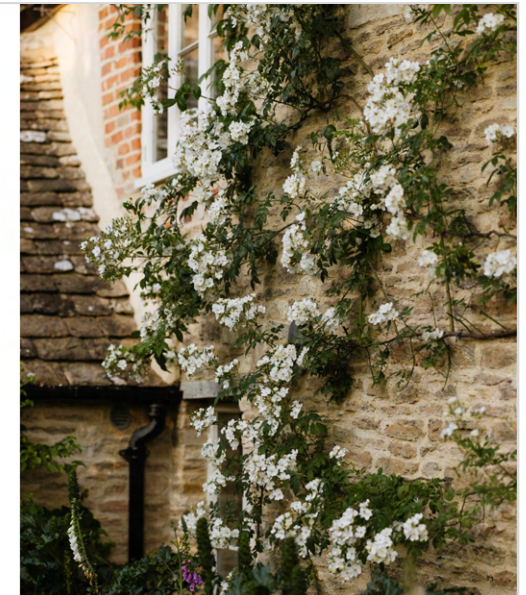
41

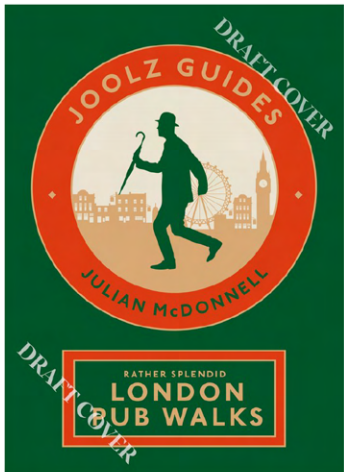


Green fugite conitur ageritio
velitibus non conitur in facitio
sibent optasentio in ut et an
enentent enentent enententent

Green fugite conitur ageritio
velitibus non conitur in facitio
sibent optasentio in ut et an
enentent enentent enententent

72





Joolz Guides: Rather Splendid London Pub Walks

A Charming Trundle through London's Neighbourhoods via Its Fabulous Drinking Houses
Julian McDonnell

April 2025 | Flexibound | TRV009070

\$19.99 | 9781837832798

272 Pages | 5¼ x 7¼ in

Full-color photography and illustrations throughout

Pip pip and Tally-Ho... Joolz is back! Joolz ends every YouTube tour with a pint in a pub, so who better to walk us around the must-visit watering holes of the capital than our trusty resident guide?

Presenting 20 walks around popular and lesser-known parts of the metropolis, *Rather Splendid London Pub Walks* takes us on a leisurely weekend meander in search of a drink and a story. Each walk starts in a famous local, taking the scenic route from there to other popular pubs in the area. Whether it's around the East End district of Hackney or the regal environs of Greenwich, visiting the old gin palaces of Bloomsbury and Fitzrovia, or historic boozers in Mayfair and Westminster, London is packed with gorgeous, historic public houses that can tell a million weird and wonderful stories.

Illustrated throughout and with a map of each area to guide you, there are also special features and London insider knowledge, including pub etiquette and quizzes. Spend a happy day wandering then pull up a chair and settle down for a pint and a chinwag with Joolz.

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 Guides has over 290K subscribers on YouTube with his tour videos regularly attracting over 100K views
- *London: A Guide for Curious Wanderers* (2023) has sold over 38,000 copies TCM; Joolz's first book, *Rather Splendid London Walks*, has sold nearly 10,000 copies in the UK and 3700 in the US
- The *Washington Post* described Joolz as "the most entertaining" online tour guide

[View on Edelweiss](#)



9 781837 832798



Rather Splendid London Walks

9781837139602

\$22.00 | Flexibound

2 A WATERY WAPPING-WARD WALK

DISTANCE 4.8 km (3 miles) **TIME** 2 hours 20 minutes with a few pints en route

NEAREST STATION Tower Hill

PUBS
Ship; Hung, Drawn & Quartered; Dickens Inn; Town of Ramsgate; Captain Kidd; Prospect of Whitby; Crapes

What ho! Let's meet at the **SHIP** which has a beautiful, Victorian feel – it was rebuilt in 1887, on the site of the original 1802 pub.

If you're doing this walk on a weekend, unfortunately the Ship will be closed, though you can still enjoy the wonderful Grade II-listed exterior, with its painted grapevines and sea motifs, and fear not, there's another pub coming up shortly!

The interior of the Ship is pretty nice, too, with various maritime touches, and they have darts, which I'm always pleased to see. While they pride themselves on their Guinness, the selection of ales is always pretty good

If you're doing this walk on a weekend, unfortunately the Ship will be closed, though you can still enjoy the wonderful Grade II-listed exterior, with its painted grapevines and sea motifs, and fear not, there's another pub coming up shortly!

The interior of the Ship is pretty nice, too, with various maritime touches, and they have darts, which I'm always pleased to see. While they pride themselves on their Guinness, the selection of ales is always pretty good

Exit the pub, turn right into Hart Street and then right again into Seething Lane, where you will find **ST OLAVE'S**, parts of which, including the crypt, date from 1450 [other sections are more modern, following extensive damage during the Blitz]. Charles Dickens referred to this church as 'St Ghastly Grim' due to the scary skulls over the entrance gate. Whilst the gate dates from 1658, it's fitting that there are so many skulls on it because this is where many plague victims were buried a few years later, in 1665 and 1666, including Mary Ramsay, often said to be the first person to have brought the plague to London.

The reason they have a bust of Samuel Pepys here is because he used to live in this street and worshipped at St Olave's with his wife. They called it 'our church' and both of them were buried here. I'm not sure what she made of him checking out the young girls in the congregation, but he certainly mentions doing so in his famous diaries.

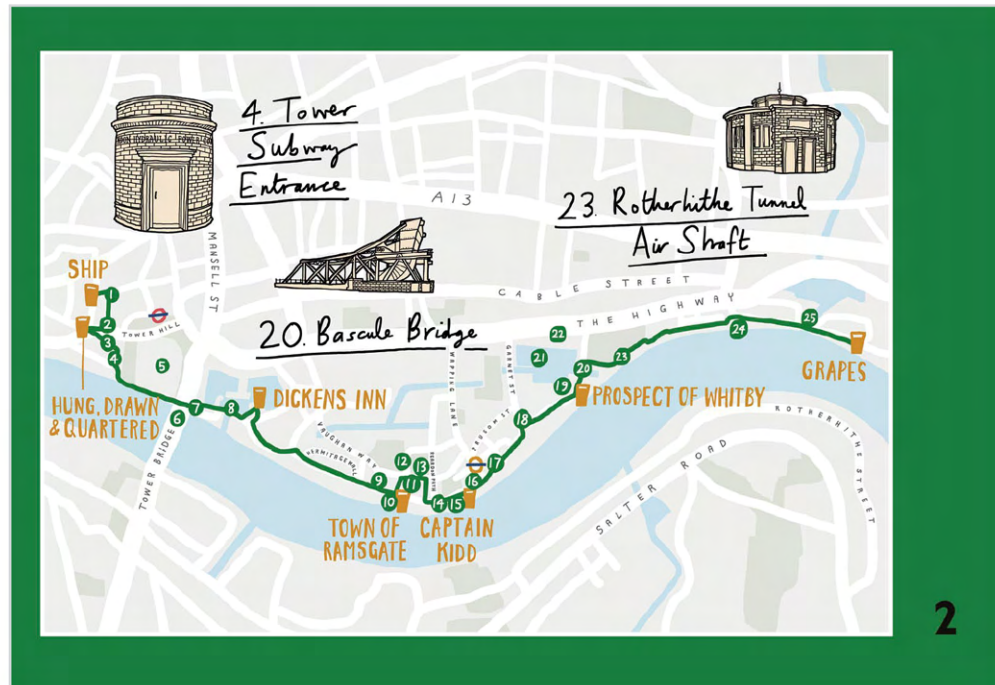
The church is beautiful inside and contains a marvellous hidden chapel downstairs (evidently for short people who have just had some of that 'Drink me' potion from *Alice in Wonderland*).

Continue south along Seething Lane. At the start of the short pedestrianised section at the end, look carefully at the building on your left and you'll see a curved ghost sign above the first arch. You might just be able to make out **MARK LANE STATION ENTRANCE**. That's because this building once housed **MARK LANE TUBE STATION**.

The station first opened in the 1880s, with a much smaller entrance structure, which was replaced by the current building, incorporating commercial offices above, at the start of the twentieth century. If you head to Byward Street at the end and turn left, look through the metal gate across the fourth arch (after what is currently an All Bar One) and you can see some steps leading down to an old subway, which was part of the entrance system – another entrance is opposite, on the other side of Byward Street. They changed the name of the station to Tower Hill in the 1940s, before it was closed in 1967, with the replacement station (designed to cope with higher passenger numbers) opening a little to the east.

Now retrace your steps to the end of Seething Lane and continue west along Byward Street.

As you approach Great Tower Street you will see the **HUNG, DRAWN & QUARTERED** on the other side. As I may have mentioned before, I generally find Fuller's pubs to be perfectly tolerable, with fine ales to quaff and hearty pies on which to gorge, so let's pop in here.





The Container Gardening Handbook

A Beginner's Guide to Growing Flowers in Pots

Isabelle Palmer

April 2025 | Hardcover | GAR001000
 \$19.99 | 9781784887957
 144 Pages | 5¼ x 7¼ in
 Full-color Photography Throughout

Whether you have a roof terrace, a tiny balcony or just a window sill, there's no excuse not to do some gardening.

The Container Gardening Handbook shows just how easy it is to get started in the garden—and how to make the most of every little space.

The Container Gardening Handbook is the perfect book for novice gardeners who may have mastered the art of indoor plants and are ready to take it outside. The chapters include the basics, how to make a garden in a day, weekend projects, one-pot wonders, window boxes, and finishing touches. It features over 20 projects with a mix of small gardens, singular containers, and window boxes, all of which are stylish and easy to manage. Isabelle also offers advice on how to upgrade store-bought containers with a lick of paint, transforming the look of your plants.

With clear step-by-step instructions and advice on which plants suit your space, as well as how to care for them, this is an accessible book for anyone looking to start their own small garden.

Isabelle Palmer is the author of *The Balcony Gardener*, *The House Gardener* and *House Plants* published by Cico Books. Isabelle is a renowned city garden designer and the founder of The Balcony Gardener, her innovative and fresh approach to small space garden design and gardening retail has earned her well deserved attention. Isabelle lives in London.

- A reuse of content from *Modern Container Gardening*, with a fresh design
- The perfect gift for any gardener looking to make the most of a small space

[View on Edelweiss](#)



Succulent Trough

- Medium gardening
- All year round
- Full sun
- Moderate watering (using the soak-and-dry-out method)
- Feed once a month in the growing season with a liquid houseplant feed or specialist liquid cacti feed

There is something very striking about the forms and colours of succulents, and they bring real elegance to a container. Using a trough or window box to grow these wonderful plants, rather than the more traditional round stone bowls, gives them a modern look. This planter was originally grey, but I wanted to set off the succulent's beautiful pastel shades, so I sprayed it with blackboard paint for a matte look. You could just as easily buy a black planter if you find one you like.

I have given this display a medium level, not because it is difficult to plant, but because watering succulents can be tricky and involves some trial and error. My advice would be to plant a few containers first before tackling this one. If you do experience failure, don't become despondent – I have had a few not go quite as planned, but you will learn from your mistakes. The finished trough, I'm sure you'll agree, is definitely one of extravagant beauty.

THE CONTAINER GARDENING HANDBOOK

62

HALF-DAY PROJECTS

THE PROJECTS

63

Get the Look

THE CONTAINER GARDENING HANDBOOK

64

WHAT YOU NEED

- Trough planter, about 60 cm (24 in) long
- Black chalkboard spray paint
- Drainage crocks
- Cacti and succulent potting mix (for extra drainage)

PLANTS

- 1 'Blue Cannas' crassula (Crassula)
- 3 'Echoc' echeveria (Echeveria)
- 1 Mexican gem (Echeveria elegans)
- 1 Echeveria palinodes (Echeveria palinodes)
- 1 Moonstone (Pachyphytum oviferum)
- 3 Houseleeks (Sempervivum)

NOTE

I have provided the names of the succulents used here, but don't worry too much about using the exact varieties as availability varies at garden centres. Just make sure you buy the plants from the outdoor section to ensure they are hardened off.

AFTERCARE

Let the planter dry out between waterings – the time period will differ depending on the season. Succulents will need more water during the growing season. Remove any dead foliage that falls from the plants, so it doesn't rot and cause disease. Bring the planter indoors if the weather dips below 10°C (50°F). Planters in a sheltered, south-facing position, however, should be fine. If you bring the planters inside, position them by a window, but not in direct sunlight as this will scorch the leaves.

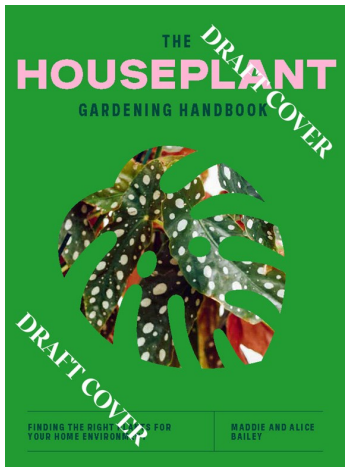
TIP

Succulents need excellent drainage, so make sure your trough has sufficient drainage holes or drill or puncture a number of holes if you're using a recycled container (see page 34). If you don't have any specialist cacti and succulent potting mix, I recommend adding fine gravel, horticultural sand or another suitable additive (see page 28) to make standard potting mix more free-draining. If the leaves of the succulents start looking shrivelled, then they need more water. If they are looking translucent, then you are overwatering.

HALF-DAY PROJECTS

THE PROJECTS

65



The Houseplant Handbook

A Beginner's Guide to Caring for Houseplants

Alice Bailey and Maddie Bailey

April 2025 | Hardcover | GAR010000
\$19.99 | 9781784887964
144 Pages | 5¼ x 7¼ in
Full-color Photography Throughout

The Houseplant Handbook is a useful guide on how to find perfect plant matches for your home environments with a sustainable and innovative approach.

Focusing on working with the plants you already own, the book is divided in chapters detailing all the possible conditions: Extreme Sun/Heat, Dry Air/Central Heating, Deep Shade, High Humidity, Draughty, Cold.

By matching awkward spaces in your home with environments in the natural world, this book shows you how to relocate plants to improve their growth and help them thrive.

Features an extensive section with informative plant profiles that include their origin, easy-to-follow tips on feeding and watering, optimum conditions, prospective growth, and is concluded by a helpful troubleshooting chapter dealing with common problems, and what to try when all hope is lost.

Alice and Maddie Bailey quite literally hail from a London plant and flower dynasty – their grandfather was a Dutch flower merchant and nursery owner, and their mother the celebrated horticulturalist and author Fran Bailey – Maddie and Alice Bailey head up Forest London, a cult plant and homewares shop with two sites in South London, along with a flower shop. They are also authors of *The Green Indoors* and *The Hidden Histories of Houseplants* and *The Hidden Histories of Flowers*.

- A reuse of content from *The Green Indoors*, with a fresh design
- The perfect gift for any houseplant lover in your life

[View on Edelweiss](#)



9 781784 887964

Alocasia

Elephant Ear
Upright Elephant Ear
Upright Persian Palm

THE HOUSEPLANT GARDENING HANDBOOK

Alocasias are easily identified by their broad, waxy, heart-shaped leaves with pointed tips. They originate from tropical areas of South East Asia and can be found growing on dark and damp rainforest floors. Their pointed leaf tips serve the purpose of drawing excess moisture away from the broad leaf surface and allowing the water to drip onto the earth below, which helps to avoid rot. While tropical climates often involve heavy rainfall, the climate's heat encourages moisture to evaporate quickly, resulting in high levels of humidity. In the home, Alocasias are ideal for a spot with plenty of moisture in the air. There are many different varieties available to buy from most houseplant shops: Black Velvet and Polly have darker foliage and are beautifully patterned, staying generally under 1 m (3.3 ft) in height, while varieties such as Portadora and Zebrina (the latter is extremely popular for its zebra patterned stem) will grow taller and bear much larger, pale green foliage.

6 9



HIGH HUMIDITY

PLANT PROFILES

6 9

LIGHT

Although Alocasias live in the shaded undercanopy of forests, at home they enjoy a spot with bright but indirect light. Too much direct sunlight will scorch their leaves (although they will tolerate morning or evening sun), while not enough light will make them grow leggy and limp.

WATERING

Watering little and often in the warmer months will keep them looking their best. Too much water will cause root rot (particularly in shadier spots), so make sure the top 5 cm (2 in) of soil have dried out before you water.

TEMPERATURE

They prefer a warm spot with high humidity, preferably above 15°C (60°F). If your home environment tends to drop below this, make sure the plant is getting plenty of bright light to keep it happy.

HUMIDITY

A highly humid environment is ideal for Alocasias. Grouping yours with other tropical plants will help to maintain humidity levels by creating a microclimate.

THE HOUSEPLANT GARDENING HANDBOOK

3 7

TO NOTE

Varieties such as the Portadora can grow to great heights 4 m (13 ft) if it has the space, even as an indoor plant! Make sure to repot every couple of years in spring to allow room for your Alocasia to grow, particularly in larger varieties. You may see a few leaves dying back in winter, but new ones should take their place come spring.

Combatting High Humidity

Recognising when your plants are experiencing too much humidity is fairly simple – the key indicators are not something easily missed! Soft and mushy stems and leaves, particularly in succulents, are a sure sign that there is too much moisture in the air (this is not to be confused with yellowing, which occurs when a plant is overwatered). This would also be the main indicator in leafy tropicals but the likelihood of your home environment being too humid for them is extremely low.

Reducing high humidity is essential if you want to keep desert plants such as cacti and succulents, and the key to this is air flow. Increasing air flow can be done by opening windows to create a through draught, maximising air movement with electric fans, and using air dryers such as central heating and air conditioning when needed. Household dehumidifiers will also do the job, but they aren't the prettiest of things, so pick a spot you'd like to keep dry-air-loving plants and group them together to create a cover for the dehumidifier.

HIGH HUMIDITY

PLANT PROFILES

3 8



Walking New York

Manhattan History on Foot

Keith Taillon

April 2025 | Flexibound | TRV025050
 \$22.00 | 9781784889708
 320 Pages | 5¼ x 7¼ in
 Full-color photography throughout

In the depths of the pandemic, a furloughed Keith Taillon walked every block of Manhattan (977 miles in all) to keep himself busy. He shared the walks with his Instagram followers, offering those stuck at home a fascinating insight into the history of New York. Once restrictions lifted, his Instagram was flooded with requests from people keen for tours, so he obtained his New York City Tour Guide license, giving group tours to the public.

Keith invites you on 12 of his most popular walking tour routes throughout Manhattan, showcasing their history, and the intricacies of their formation. Each walk starts with the nearest subway station, the walk's length and a detailed map to follow, and you will be encouraged to pause, look up, and take in the landmarks. Filled with interesting facts and timelines, you will gain a comprehensive understanding of why the city looks and feels the way it does. Perfect for tourists, New Yorkers and armchair travellers alike, you will see New York in a new way, learning to appreciate this truly special place anew.

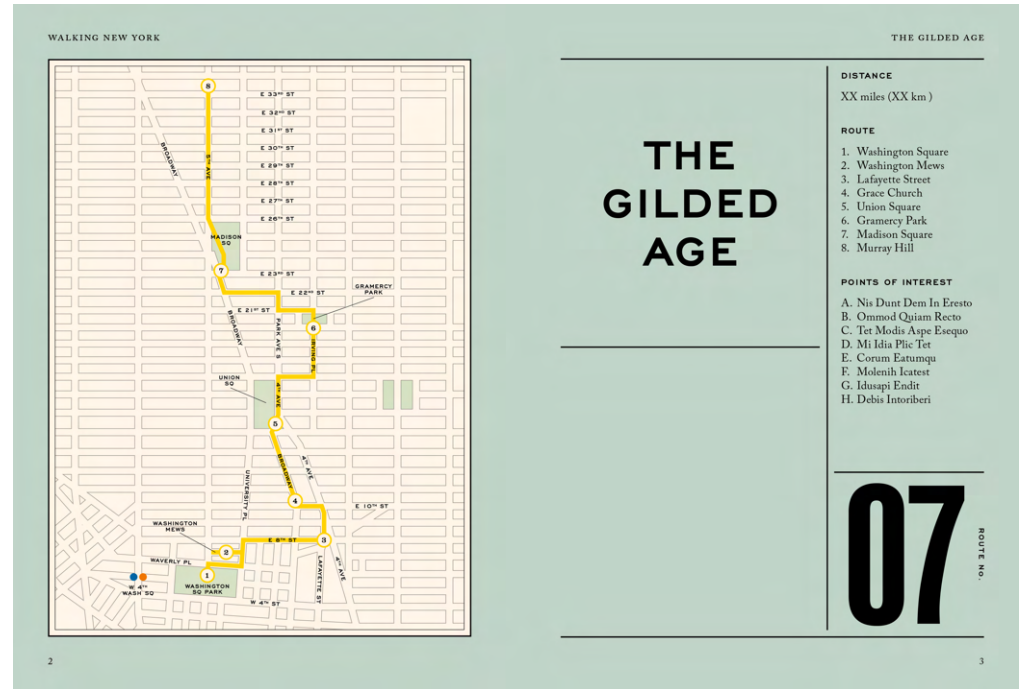
Keith Taillon is a New York City historian. His Instagram account boasts more than 56k followers who tune in daily for his posts. He has been featured in *The Times* of London, *The New Yorker*, *The Australian*, *Conde Nast Traveller*, and *Surface Magazine*. Born in upstate New York, he has lived in Manhattan since 2010, currently residing in Harlem with his partner.

- 12 guided walking tours focusing on the history of New York
- Keith Taillon's instagram went viral during the pandemic and he has had sell-out tours ever since
- Avoids tourist traps and offers fascinating insight into the city

[View on Edelweiss](#)



In Love with New York
 9781784885946
 \$27.99 | Hardcover





Living in Colour

A Practical and Budget-Conscious Guide To Decorating Your Home

Tash Bradley

April 2025 | Flexibound | HOM003000
 \$32.50 | 9781837832040
 240 Pages | 7½ x 9¾ in
 Full-color photography throughout

As co-founder of the Lick paint brand and a color psychologist, Tash Bradley wants you to feel like she's sitting at your kitchen table guiding you to choose the colors that will both represent your style and have a positive impact on your space, whether you rent or own. Packed with practical tips and techniques, from color theory and color schemes to creating a flow from room to room, color drenching, as well as illustrated case studies, this is the ultimate guide to decorating in style.

Tash Bradley is the co-founder and Director of Interior Design at home decor brand Lick and is a trained color psychologist. Not only is Tash the curator of Lick's distinctive color collection, but to date, she has helped renovate 5000 rooms across the UK, EU and US, giving her clients the color confidence they need to transform their homes into spaces that they love. Tash's unique approach to color in design has established her as a trusted thought leader in the interiors world. Her expertise has been featured in *The Times*, *Architectural Digest*, *Homes & Gardens*, *ELLE Decor*, *Vogue*, *LivingEtc*, *House & Garden*, *The Telegraph*, *The Metro*, *Evening Standard*, *Stylist*, *The Independent*, *Ideal Home*, *Hello*, *Tatler*, *Daily Mail* and *Financial Times's How To Spend It*.

- Lick have 200,000 newsletter subscribers and over 400,000 followers on Instagram
- Tash is a leading authority on interior design and color psychology
- Includes case studies from Tash's clients and style inspiration from design influencers

[View on Edelweiss](#)



9 781837 832040

COLOUR WHEEL RELATIONSHIPS

The basics: analogous

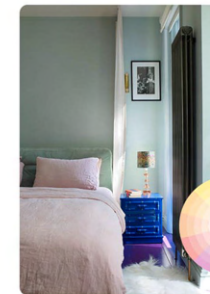
Analogous colours, which are also sometimes referred to as 'adjacent' colours, are the shades, tints and tones that sit next to each other on the colour wheel. If you look at any one segment of the wheel, that segment plus the two either side of it would together make an analogous palette.

This closeness means the range of colours to choose from within an analogous scheme isn't too broad, resulting in combinations that are easy on the eye and instantly compatible. You often find this blend of analogous palettes in nature, making these groupings feel soothing and peaceful.



Going for a walk in the countryside demonstrates analogous colours 'in action.' Think of how the green fields sit against the blue sky, and how this effect is amplified on a sunny summer's day, while in winter the colours and contrasts become a lot more muted.

22



CHOOSING AN ANALOGOUS PALETTE: MARY'S BEDROOM

To bring in bolder accents... go for more unexpected colour choices in areas that aren't directly in your sightline, allowing you to introduce fairly punchy colours without them feeling overbearing. Here, Mary's bedroom keeps this vibrant warm purple tone restricted to the floor, and uses an equally bold blue on her bedside table, while the walls are a far gentler blue-green shade.



CHOOSING AN ANALOGOUS PALETTE: XX-PERSON'S HALLWAY

To give a nod to nature... bring in all those lovely blue and green tones we associate with the great outdoors. I love how xx's hallway is a little breezy here, with a warm neutral used all over everything, but then you have this almost jarring jolt from the gorgeous green statement artwork, and a lovely pop of deep blue on the walls of the room leading off. I say almost jarring because, actually, the warm neutral paint in this space has a yellow undertone, and the artwork also contains yellow tones, helping it all sit together harmoniously.

AT HOME IN...

Inspired concept and giving you a flavour of what's to come. From there, a range of green and pink tones across paint, furniture, art and accessories all help continue this story, alongside layers of natural textures and materials, from wooden furniture, linen upholstery and jute rugs, to natural stone worktops and surfaces.

To zone their generous open-plan kitchen and living room, and create the country-kiss look they wanted, we chose dark hunter green shaker-style cabinets (which makes their antique brass handles really pop and complements the Pink 02 walls to perfection), while the sitting area was kept a little lighter and brighter, switching to green accents such as soft furnishings and plants. This allows their stunning 'artwork' (which is actually two framed wallpaper panels - SUCH a clever idea) to sit really harmoniously within the space while still acting as its focal point.

Green 06 was then continued as a woodwork trim in their dining room (and taken across the picture window frame too, to lead the eye outside). With a monochromatic colour approach, the walls were treated tonally with lighter Green 01. Across their three bathrooms, similar tones are picked up across metro tiles and vanity units. The scheme was softened tonally with lighter Green 01. Across their three bathrooms, similar tones are picked up across metro tiles and vanity units. The scheme was softened tonally with lighter Green 01.

This darker green and soft pink combo pops up again in their utility area and bedroom, so I always think it's important to show a little love

to these hard-working, back-of-house spaces as they're often where we spend a lot of time (or pass through regularly). The effort here was really worth it, where the addition of tongue and groove wall panelling gives instant character and looks absolutely stunning in vibrant Green 02 (and its eggshell finish really helps it pop). I've never been more envious of a humble coat storage area!



KATIE'S CORE HOUSE PALETTE

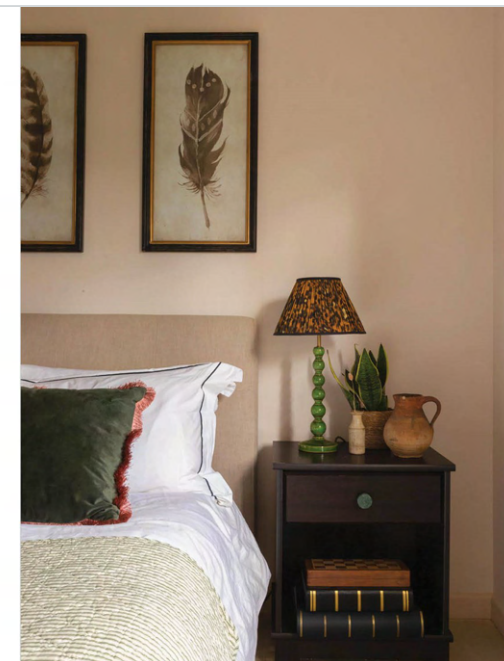
KEY PARENT COLOURS

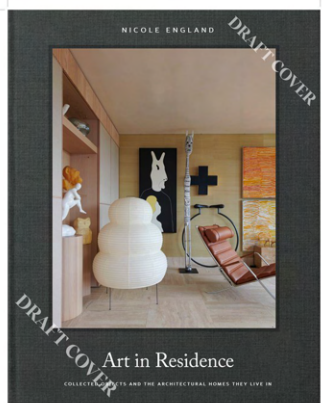


LEADING LICK PAINT PICKS



128





Art in Residence

Collected Objects and the Architectural Homes They Live In

Nicole England

April 2025 | Hardcover | ARC007000
\$50.00 | 9781784889616
272 Pages | 8¾ x 11 in
Full-color photography throughout

Step into a world where homes are not merely spaces to dwell but living, breathing masterpieces that tell a story of creativity, culture and comfort.

From an artist's industrial New York work/living studio, a Brutalist London apartment in The Barbican to an architect's modern coastal oasis in Victoria, Australia, these inspiring dwellings all have one thing in common: they house incredible art. Some of these homes are adorned with modern art, showcasing stunning and thought-provoking pieces from around the world. Others celebrate a lifetime of collecting, where every object tells a story, offering a glimpse into the soul of the owner. *Resident Art* will take you on a global journey to explore 25 extraordinary residences that redefine the very essence of what it means to call a house a home.

Locations have been selected and shot by award-winning architectural photographer and author Nicole England, with accompanying interviews with the home-owners that will be thoughtful, soulful and inspiring.

Nicole England is a Melbourne-based architecture and interiors photographer who has worked with many of the industry's top architects and designers, both in Australia and abroad. She is the author of *Resident Dog* volumes 1 and 2.

- A collection of 25 exceptional interiors that also happen to house incredible art collections
- The locations of the houses will span the US, UK and Australia, and will include a range of properties, from small apartments to houses
- The art will range in styles from sculptures to modern art, antiquity collections and more

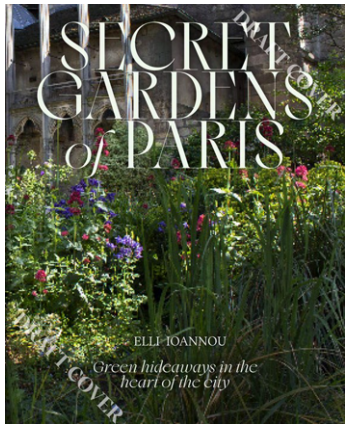


[View on Edelweiss](#)



Resident Dog (Volume 2)
9781784883508
\$55.00 | Hardcover





The Secret Gardens of Paris

Green Hideaways in the Heart of the City

Elli Ioannou

May 2025 | Hardcover | TRV009050
 \$29.99 | 9781784889777
 224 Pages | 7½ x 9¼ in
 Full-color photography

Millions of people visit Paris every year, but many of them miss the real gems of the city: the many gardens, parks and squares.

Everyone knows the key tourist spots to visit, but who doesn't want a tranquil hideaway, tucked away from the hustle and bustle, to have a coffee break and really enjoy the city like a local? From large resplendent parks, perfect for a springtime stroll, to small squares where you can enjoy your pastry at leisure, this is for anyone hoping to travel to Paris, or simply looking for some escapism. Each entry features the address, opening times and a little history about the park. Stunning locations shots of Paris are peppered throughout to give a real taste of the city.

Perfect for anyone looking for a new way to enjoy Paris, whether you're a seasoned visitor or it's your first trip.

Elli Ioannou is an award-winning photographer, photomedia educator, mentor and artist. With over 17 years' experience as a fashion photographer, Elli has also written and delivered fashion photography and film programs in undergraduate and masters' level degrees in Australia and in Paris, including Parsons Paris and Paris College of Art. Originally from Australia, Elli relocated to Paris in 2016 on a search for personal and professional expansion.

- A new way to explore Paris
- Filled with beautiful location shots
- Elli is an award-winning fashion photographer, and her shots will transport you to Paris

[View on Edelweiss](#)



CHURCH GARDENS

¹ *Bourdelle Museum*
Musee de Bourdelle
² *Etiam a elit non mauris*
³ *Sed facilisis tellus igula neque*
⁴ *Maecenas consectetur*

Church gardens in Paris are within the actual premises yet serve a broader local community purpose, not necessarily directly related to the church itself. They are used similar to local libraries for the community and for the curious traveller who discovers them as a place to pause. It is also worth noting that many churches in Paris are also used in the evenings for classic or baroque music events, hence they are also places for culture.

SQUARE FELIX DESRUELLES

Eglise St Germain de pres

ADDRESS
 On the grounds of Church of Saint-Germain-des-Prés (16thC Catholic Abbey)
 168 bis 169 Saint-Germain, 75006 Paris

Square Felix Desruelles is a little hidden oasis, with rich cultural history, in the heart of the very busy St Germain des Pres on the grounds of Church of Saint-Germain-des-Prés, a 16thC Catholic Abbey. It boasts a monumental Art Nouveau portico at the far end wall, created for the 1900 Paris Universal Exhibition titled Seves and is just visible from the street only if you happen to look up. The garden is situated just one block from the famous Le Deux Magots cafe and next to the Metro entrance. It is raised a couple of meters higher than the footpath with lush trees and flowery bushes - hence slightly hidden but also protected from the pollution. Like most small Parisian public gardens, the flow for foot traffic and sitting is designed in circular style. So you sit in the outer circle, and walk around, usually a centrepiece being the feature garden with or without historical sculpture. This one however has wooden benches outlining the centre and outer, giving the visitor different perspectives. It includes a playground for toddlers, where local mothers or babysitters can take advantage of the small yet safe area, for local workers to enjoy lunch in the sun, or for young couples to enjoy some private moments, or a brief respite for the curious traveller lucky enough to have discovered the garden.

A famous 16th-century scholar who was also a potter, glassmaker and enameller, discovering the secret of enamel composition in the course of his experiments. He is depicted carrying a dish of his own composition, decorated with a snake and a fish. The garden is also home to a 19th-century portico made at the Manufacture de Seves, which adorned the Pavillon des Manufactures Françaises at the 1900 Universal Exhibition. The portico was designed by architect Charles Rosta and sculptor Jules Couderc 1900.

5



The Reimagined Home

Sustainable Spaces Created with Joy

Nicole Gray

May 2025 | Hardcover | ARC007000
 \$50.00 | 9781784889692
 256 Pages | 8¾ x 11 in
 Full-color photography throughout

Sustainability is no longer a trend; it is embedded in modern design. Many of us want to know how to implement greener design choices in the home, that will not only look stylish, but will save money in the long-term.

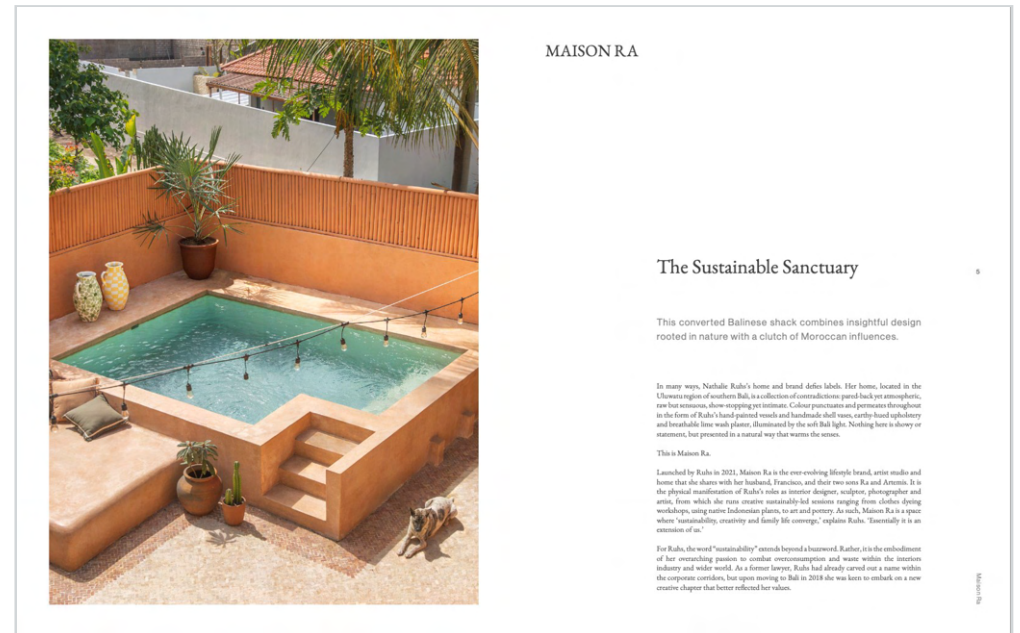
The housing market has undergone a seismic shift since the pandemic, with a rise in passive housing, eco-friendly kit houses and flat-pack cabins highlighting the demand to achieve a responsible but beautiful home. Nicole Gray argues it's just as easy to create a joyful, sustainable home, and with this book, she offers inspiration with a collection of bright and innovative homes from around the world. From Bali to Australia, Amsterdam to England and LA, *The Reimagined Home* offers all sorts of eco-inspiration, and proves that a sustainable home does not have to cost the earth.

Modern and colourful, this book is an inspiration for anyone who loves joyful interiors.

Nicole Gray is the Interiors Editor at the UK's best-selling weekend supplement, *YOU Magazine*. She also consults, art directs and styles for commercial brands such as John Lewis, Marks & Spencer, George Home and Dulux. Her passion for sustainability and seeking joy through design has also resulted in award-winning collaborations for independent brands such as Yes Colours, Mustard Made and Jennifer Newman. She lives in London.

- An inspirational book for anyone who loves joyful interiors
- Offers helpful, easy-to-use tips from an expert on how to create your own sustainable space
- Showcases a variety of locations from around the globe: from Bali to Australia, Amsterdam to England and LA

[View on Edelweiss](#)





A New English Style

Timeless Interiors

Mary Graham, Nicole Salvesen with David Nicholls

May 2025 | Hardcover | ARC007000
 \$50.00 | 9781784889630
 256 Pages | 8¼ x 11 in
 Full-color photography throughout

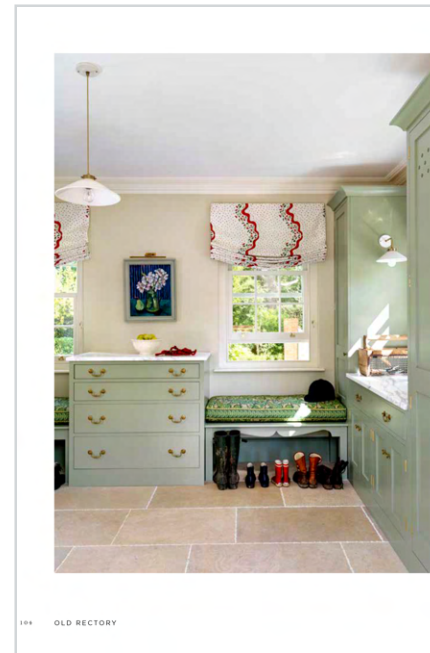
Set to the backdrop of stunning images, Salvesen and Graham share their invaluable tips and tricks, guiding you on a journey to decorate your home in a way that is as stylish and inviting today as it will be in years to come.

From the welcoming entrance to the serene sanctuary of bedrooms, the heart of the home in the kitchen to the sumptuous living areas, every space is meticulously considered. The authors apply their signature design principles, infusing each room with warmth, softness, and a touch of luxurious escapism. Learn how to layer, to curate a collection, be bold with colour and more.

Nicole Salvesen and Mary Graham's genius lies in their ability to transform spaces into individual, timeless havens that encourage you to unwind and savour life's quiet moments.

Nicole Salvesen and **Mary Graham** are experienced and award-winning interior curators. Their design studio, Salvesen Graham, was established in 2013 and offers a comprehensive design service creating beautiful, curated spaces for commercial and private clients globally.

- Interiors books continue to inspire consumers across the globe – in the UK in 2023, 33% of homeowners have chosen to improve rather than move
- Modern heritage and a bold use of colours are both massive trends in interiors for 2025
- Salvesen Graham has been awarded: *House & Garden* Top 100 Interior Designers, *Country Life* Top 100 Interior & Exterior Experts as well as *Country & Town Houses* Top 50 Interiors



ABOVE: Sixty words a consed licit quae sit, eorum volut eeri ornis quisi et, tem nis sus elus maximet del expelle: ratisno endit que cus eossuase. RIGHT: Qui doluptat fugit laturum, sapienspel

[View on Edelweiss](#)



9 781784 889630



All Things Considered

Thoughtful Interior Design That Mixes Pattern, Colour and Style

Emilio Pimentel-Reid

April 2025 | Hardcover | ARC007000
 \$50.00 | 9781784887391
 272 Pages | 8½ x 11¼ in
 Full-color photography

All Things Considered is a joyful celebration of individuality, and an uplifting collection of interiors that mix prints, patterns, textures, color, and style with gusto to create a happy space.

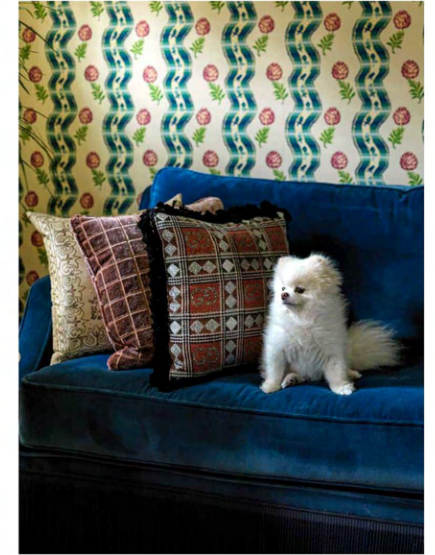
Filled with interviews and stunning pictures of the homes of artists, designers, and creatives that place a curated sense of personality above all else, *All Things Considered* proves our homes are self-portraits of creative, individual style, and spaces to play and experiment to bring about feelings of joy and happiness.

Designers featured include one of the world's top talents in architecture and interior design, Timothy Corrigan, Jennifer Shorto, owner of a fabric and wallpaper company, and Gert Voorjans, an iconic Belgian tastemaker.

All Things Considered is a book that inspires us to embrace our interior design personality and play by our own rules.

Emilio Pimentel-Reid is an Author (*Bold British Design*, Quadrille 2020), Creative Director, and Brand Strategist. With over 20 years of experience collaborating with some of the world's most recognized high-end interior style brands, Emilio's features and styled shoots have appeared in the pages of British and international editions of *ELLE Decoration*, *Architectural Digest*, the *Sunday Times Style*, and *Harper's Bazaar* among others.

- A joyful celebration of individuality
- A stunning interiors book featuring the homes of creatives who confidently mix patterns, styles, and disparate inspirations with aplomb



SASHA BIKOFF / 21

[View on Edelweiss](#)



Bold British Design
 9781787135116
 \$47.00 | Hardcover





Yves Saint Laurent: Style Icon

The Definitive Designs and Moments of a Fashion Powerhouse

Dan Jones

April 2025 | Hardcover | DES005000
 \$24.99 | 9781784887971
 176 Pages | 5¼ x 8½ in
 Full color illustrations throughout

Yves Saint Laurent's enduring impact on fashion and culture is explored through more than 50 of the fashion house's iconic pieces.

Joining the house of Dior at the age of just 18, it was obvious that this fashion upstart had a glorious career ahead of him. Forged in the famous French house it wasn't long before YSL was launching his own boutique. He reinvented women's wear and transformed it into daring pieces such as the Le Smoking tuxedo and the Saharienne safari jacket – both instances of borrowing from menswear to create something bold, striking, and a little bit scandalous.

YSL championed the concept of 'ready-to-wear', bringing high-end fashion to a whole new audience. His eponymous label created countless stunning garments and has been worn by both the famous and the infamous – from Catherine Deneuve and Jerry Hall to Margot Robbie and Nicki Minaj. YSL is a true style icon whose genius is celebrated in this beautifully illustrated title.

Dan Jones is a British writer and editor living in New York. Formerly of *i-D* magazine and *Time Out London*, he's an expert in style, cocktails, and queer mythology. He is the author of a number of books including two of the previous titles in this series, *Style Icon: Diana* and *Style Icon: Dior*.

- Bold and contemporary design befitting the new direction of the *Style Icon* series
- Yves Saint Laurent remains a fashion force with legions of fans
- A perennial subject for big fashion exhibitions

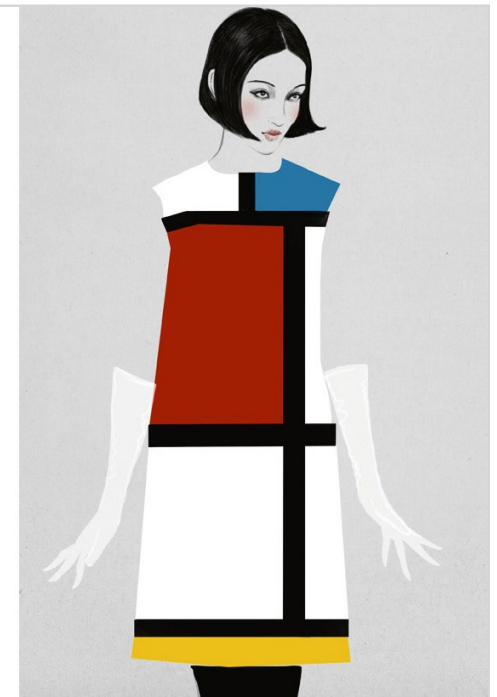
[View on Edelweiss](#)

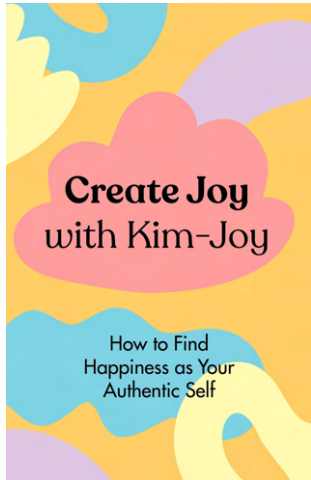


Dior: Style Icon
 9781784887407
 \$23.99 | Hardcover



Coco Chanel: Style Icon
 9781784885670
 \$19.99 | Hardcover





[View on Edelweiss](#)



9 781837 831951

Create Joy with Kim-Joy

How to Find Happiness as
Your Authentic Self
Kim-Joy

May 2025 | Hardcover | SEL016000
\$19.99 | 9781837831951
224 Pages | 5½ x 8½ in
Full-color photography throughout

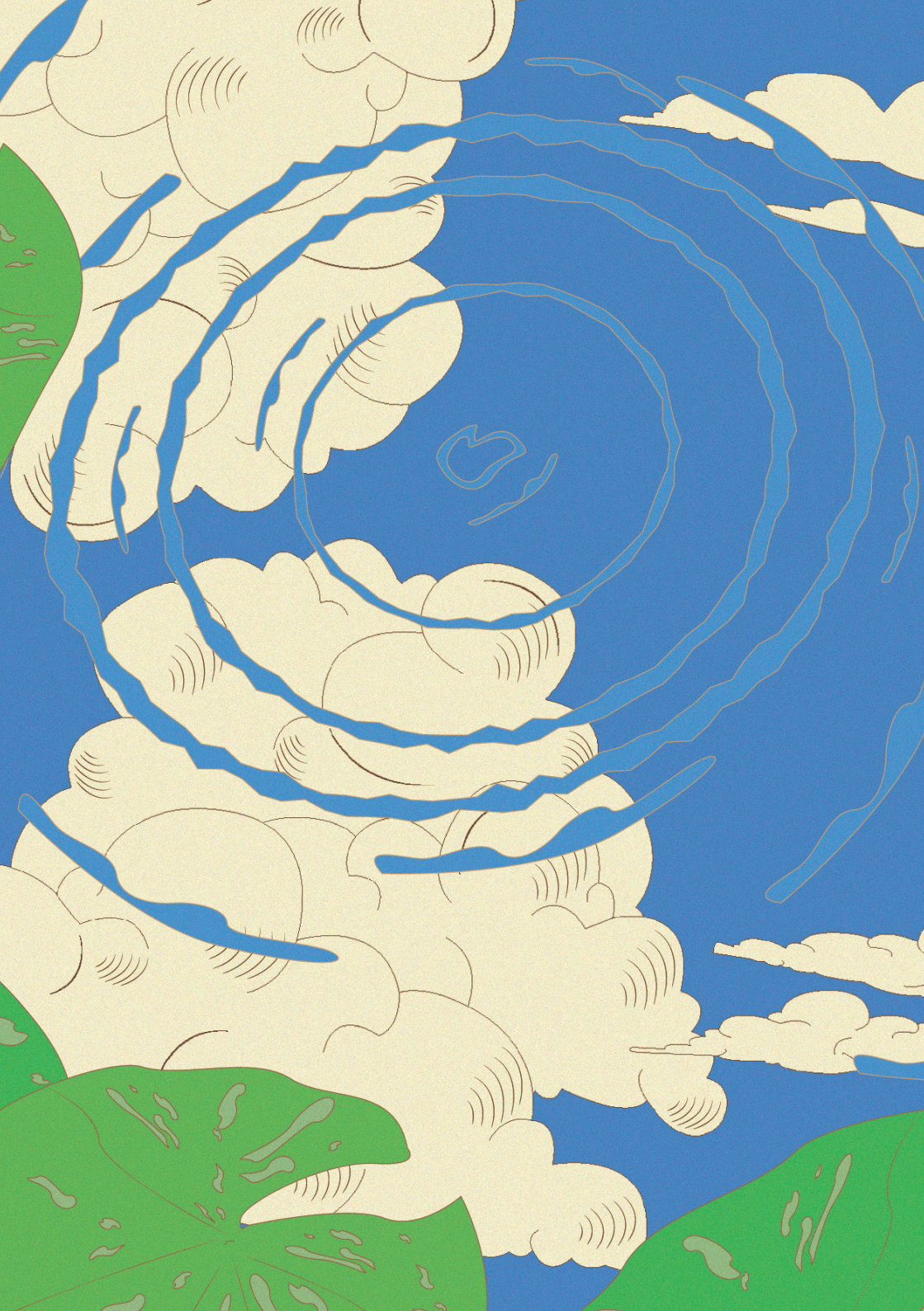
A non-judgmental guide to finding your own kind of joy

Kim-Joy rose to fame in 2018 following her appearance on *The Great British Baking Show*, where she was best-known for her cute, quirky bakes and radiant positivity. Behind the scenes, Kim-Joy has struggled with her mental health, and has become a well-loved voice on overcoming anxiety, depression and selective mutism, and becoming authentically herself.

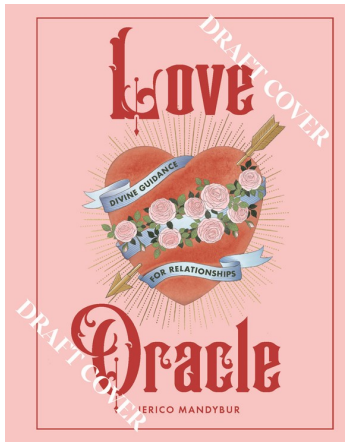
Filled with funny, relatable moments from Kim-Joy's life, along with a practical toolkit to navigate being 'different', *Create Joy with Kim-Joy* is a moving and inclusive guide to finding joy, sometimes in the unlikeliest of places. Reflective, real and grounded in both her personal and professional experience, *Create Joy with Kim-Joy* reminds you that you belong, and helps you to live more happily.

Kim-Joy is a bestselling cookery author. Prior to rising to fame on the *Great British Baking Show* 2018, Kim-Joy received a Masters (distinction) in Psychology and is a qualified Psychological Wellbeing Practitioner. In her spare time, she supports many charities and is an Ambassador for The Wren Bakery – a Leeds based charity. Follow Kim-Joy on social media @kimjoy (instagram) @kimjoyskitchen (Tiktok, Twitter), @Kim-Joy (YouTube).

- 20% of people in the US experience mental health problems each year, and 15–20% are neurodivergent
- Kim-Joy has over 400k Instagram followers, and most of her fan base are from the US
- Kim-Joy is a qualified Wellbeing Practitioner, with experience treating patients with anxiety and depression
- Kim-Joy's previous books have sold over 50k copies in North America alone



Now



Love Oracle

Divine Guidance for Relationships

Jerico Mandybur

February 2025 | Hardcover | OCC005000
\$19.99 | 9781784887636
432 Pages | 4¾ x 6¼ in
Full-color Illustrations

Love Oracle offers its readers refreshing insight and guidance on how to navigate love and relationships.

This oracle is designed to remind you of our natural state of love. To empower you to give love, receive love, and reflect on all the myriad ways love might allow you to live a full, congruent, expressive, and fulfilled life.

Use this book to receive answers from the Goddess of Love (or your loving higher power of another name) and let those answers inspire you to grow and attract all the love you seek.

Jerico Mandybur is an author, tarot reader, arts therapist, and creative coach whose work bridges the expressive and holistic realms in service of individual and collective healing. Their books and tarot decks, including the award-winning *Neo Tarot*, have been published in seven languages, and their work has appeared everywhere from *VOGUE*, *New York Magazine*, *TEDx*, *LA Times*, *New York Times*, *The Guardian*, and more.

- Open at random for instant guidance on love and relationships.
- Full of wisdom on love, making it the perfect gift for any woman in your life.
- A follow on to *Daily Oracle*, which sold almost 20,000 copies in the US

[View on Edelweiss](#)



**Commit to the
daily practice
of full-bodied
self-acceptance.**



**How well
do you know
your turn-ons?
Start there.**



I AM KIND Quadrille

March 2025 | Hardcover | SEL021000
\$12.99 | 9781784887865
96 Pages | 4½ x 5¼ in
Text-only

Power Positivity: *I AM KIND* encourages you to treat people the way you wish to be treated. This pocket-sized book is full of empowering quotes, inspiring words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, control negative feelings and raise your confidence.

Featuring advice and wisdom from some of our favourite celebrities, this little book is guaranteed to brighten your day and remind you to show the world the best version of yourself!

Conceived and edited by **Quadrille**.

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

[View on Edelweiss](#)

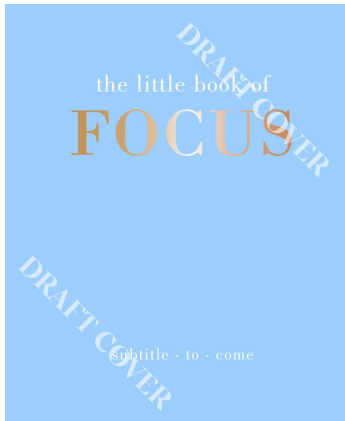


I AM AWESOME
9781784887216
\$12.99 | Hardcover



I AM BOLD
9781784887247
\$12.99 | Hardcover





The Little Book of Focus

Calm. Mindful. Productive
Joanna Gray

April 2025 | Hardcover | SEL031000
\$12.99 | 9781837832880
192 Pages | 4¼ x 5 in
Text-only

Get in the zone and channel your productivity with *The Little Book of Focus*.

With inspirational quotations, practical tips and thoughtful exercises, *The Little Book of Focus* will show you how to find your calm, create a distraction-free zone and re-direct your attention to all the right things.

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

“What you stay focused on will grow.” – Roy T. Bennett

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

- The *Little Book of series* has sold more than 1 million copies worldwide
- The perfect book for anyone who wants help to combat the distractions of the modern world
- According to the American Psychological Association, research has shown that over the past couple of decades people's attention spans have shrunk in measurable ways, affected by technology (a constant source of distraction)

[View on Edelweiss](#)



9 781837 832880



The Little Book of Mindfulness
9781849494205
\$11.99 | Hardcover



Ask yourself: who makes the decisions in your day?

What time do you get up?

What do you have for breakfast, lunch and dinner?

How many tasks do you have to fulfil?

How do you spend your free time?

Now ask yourself:

Who makes these decisions? Do you make all of the decisions in your day? The majority or the minority? If not you, who is making more decisions for you: your parents, your partner, your dependents, your colleagues? Assess carefully where the power lies.

14

“You cannot teach a child to take care of himself unless you will let him try to take care of himself. He will make mistakes and out of these mistakes will come his wisdom.”

HENRY WARD BEECHER

15

Empowered people know how to . . .

- Cook eggs.
- Do CPR.
- Start and end conversations.
- Invest their money.
- Defend themselves.
- Make their favourite cocktail.

“There are four types of people in this world: 1. The person who knows, and knows that he knows; he is wise, so consult him. 2. The person who knows, but doesn't know that he knows; help him not forget what he knows. 3. The person who knows not, and knows that he knows not; teach him. 4. Finally, there is the person who knows not but pretends that he knows; he is a fool, so avoid him.”

ARABIC PROVERB

48

49



Bird Lore

The Myths, Folklore and Meaning of Birds

Sally Coulthard

April 2025 | Hardcover | SOC011000
\$21.99 | 9781837833061
144 Pages | 5¼ x 7¼ in
Full-color illustrations throughout

From bestselling author, Sally Coulthard, comes this charmingly illustrated guide to our favorite feathered friends and folklore that surround their lives.

From songbirds to seagulls, nightingales to morning larks, we share the cultural language of the avian world. Doves bring peace, storks carry newborn babies. Robins mark Christmas, hens Easter. Blackbirds and thrushes herald the dawn, owls welcome in the night. Even in our modern, rational world, magpies and peacocks still invite superstitions.

Bird Lore takes a fascinating flight through the myths, magic and meaning of birds. Covering 50 well-loved avian species from across the world, she glides through their folklore, legends and symbolism. From common sayings to strange superstitions, ancient beliefs to modern celebrations, this gloriously illustrated and international guide reveals that *Bird Lore* is as alive and vibrant as it ever was.

Best-selling author **Sally Coulthard** has written extensively about nature, craft and outdoor living. She writes a column for *Country Living* magazine, called 'A Good Life in the Country', and runs a smallholding in rural Yorkshire. She has previously published three books with Quadrille including, *Crafted*, *Superstitions* and *Floriography*.

- Examining the lives of 50 well-loved avian species from across the world, their folklore, legends and symbolism
- According to the U.S. Fish & Wildlife Service, about 45 million Americans are birders, many of whom invest heavily in their hobby
- A beautifully illustrated gift for bird-lovers and nature enthusiasts alike



[View on Edelweiss](#)



9 781837 833061



What Selena Says

The Unofficial Collection Quadrille

May 2025 | Hardcover | HUM020000
\$12.99 | 9781784887476
96 Pages | 4½ x 5¼ in
Full-color Illustrations

Featuring words of wisdom on love, friendship, self-confidence and creativity, *What Selena Says* is an inspiring collection of the actress and pop queen's best quotes.

"The older I've gotten, the more I've learned that I have to open myself up to all opportunities. Maybe I'll get burned and not meet the right people, but I won't know until I do it."

"I believe in second chances, but I don't believe in third or fourth chances."

"Always be yourself, there's no one better!"

Conceived and edited by **Quadrille**.

- The latest in the *What Says* series
- Selena Gomez is beloved the world over, with 420M followers on Instagram
- This year the fourth season of *Only Murders in Building* will be released on Disney +
- A quote book with a fresh, modern style
- Nice package and good price point – the perfect gift or impulse buy

[View on Edelweiss](#)



What Pedro Says
9781784887469
\$12.99 | Hardcover



What Frida Says
9781784887513
\$12.99 | Hardcover



"I needed the movies, I needed these directors, I needed these performances [...] to even entertain a little bit that I could mean that to somebody, it borders on being a little emotionally overwhelmed."



What Maya Angelou Says

The Official Collection Quadrille

May 2025 | Hardcover | HUM020000
\$12.99 | 9781784887544
96 Pages | 4½ x 5¼ in
Full-color Illustrations

What Maya Angelou Says is a collection of the beloved American icon's most uplifting quotes.

Maya Angelou's life is a rich and remarkable one; using her voice to overcome prejudice and difficulty, the poet and activist has inspired generations to live boldly and change the world for better.

"If you don't like something, change it. If you can't change it, change your attitude."

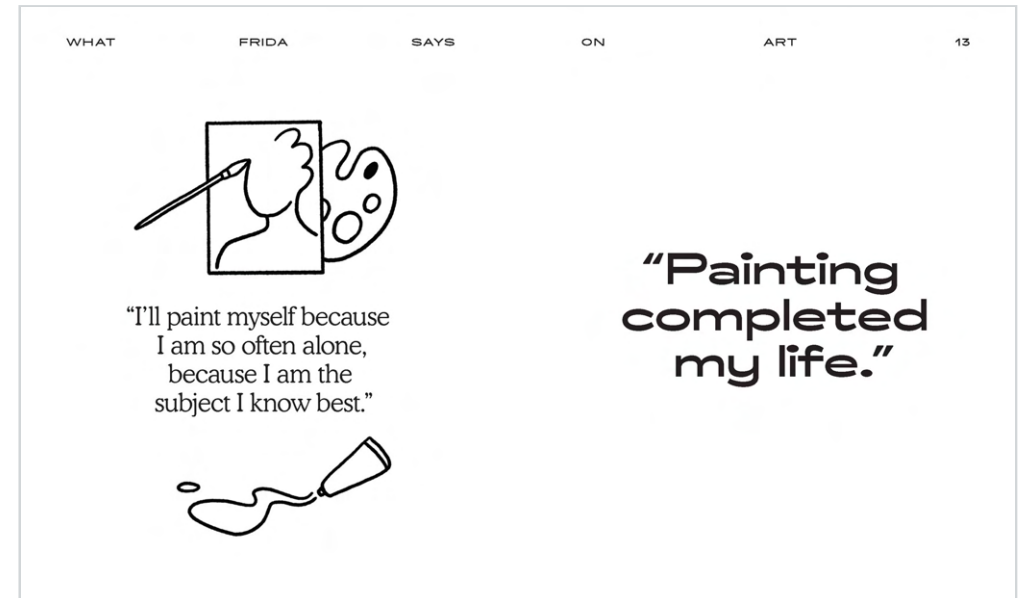
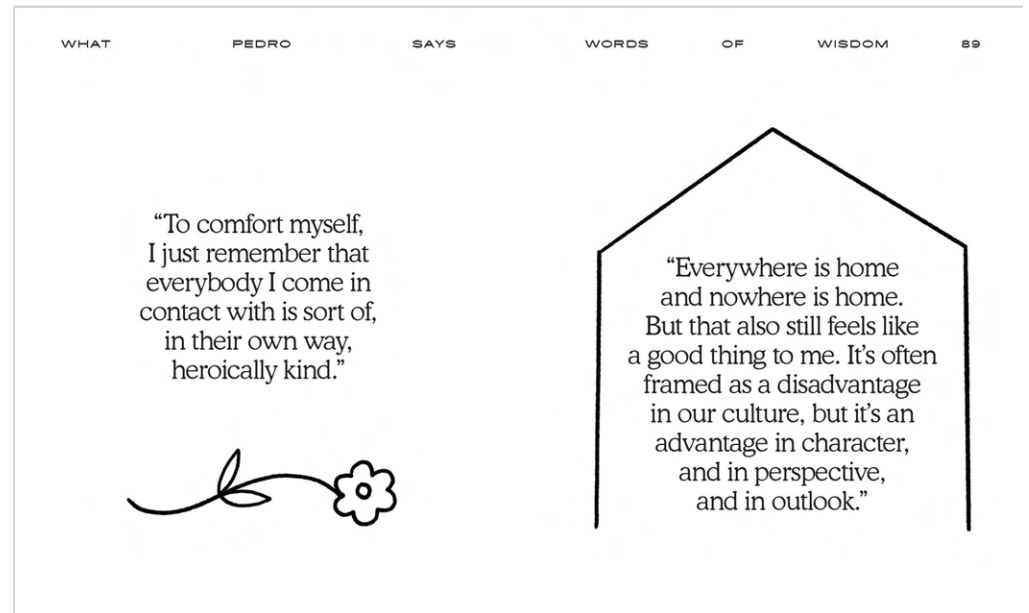
"It's one of the greatest gifts you can give yourself, to forgive. Forgive everybody."

"If you're always trying to be normal you will never know how amazing you can be."

Conceived and edited by **Quadrille**.

- The latest in the *What Says* series
- An official partnership with Maya Angelou's estate
- Pocket Maya Angelou Wisdom sold over 115k copies in the US
- Heart-warming and hard-won life lessons from a true icon
- A quote book with a fresh, modern style
- Nice package and good price point – the perfect gift or impulse buy

[View on Edelweiss](#)





Bees By Susan E. Clark

May 2025 | Hardcover | NAT017000
\$14.99 | 9781784889807
112 Pages | 4¾ x 6¼ in
Illustrations throughout

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

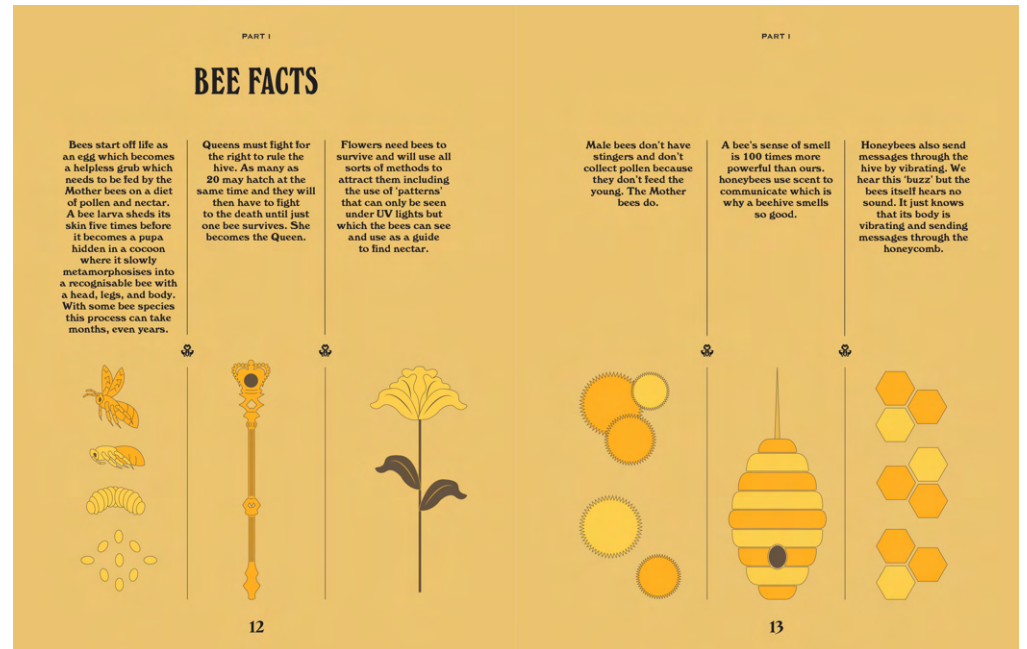
In *Bees*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonderful world of bees. In the first part of the book, you will learn fascinating bee facts, and how these tiny insects have inspired humans throughout the ages, from rock art in 8000 BCE, to literature, medicine and more. The second part features 30 species of bees, each with a detailed illustration to help identify them, as well as when they are active and where to spot them.

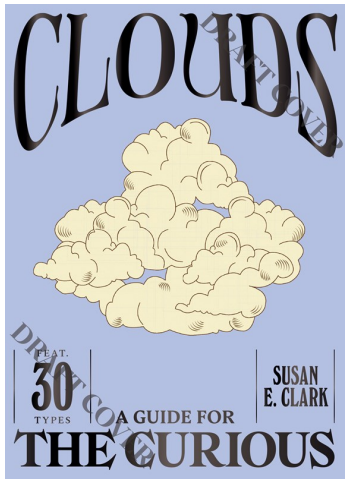
There are countless opportunities to experience nature on our doorstep, and *Bees* will encourage you to do just that.

Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.

[View on Edelweiss](#)





Clouds Susan E. Clark

May 2025 | Hardcover | NAT033000
\$14.99 | 9781784889814
112 Pages | 4¾ x 6¼ in
Illustrations throughout

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

In *Clouds*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonder of clouds. In the first part of the book, you will learn fascinating cloud facts. Susan also shares how clouds have inspired humans throughout the ages, from British Romantic painter John Constable, to science, literature and more. The second part features 30 types of clouds, each with a detailed illustration to help identify them and when to spot them.

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

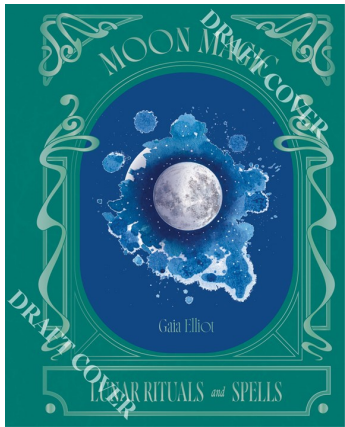
Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.



[View on Edelweiss](#)





Moon Magic

Gaia Elliot

May 2025 | Hardcover | OCC026000
\$14.99 | 9781784889838
112 Pages | 4¾ x 6¼ in
Full-color illustrations throughout

Quick spells inspired by the magic of the moon. One of two upcoming books in the Pocket Mystic series from Gaia Elliot, *Moon Magic* explores the power of this satellite and the magic it can offer. The moon's gift to us is that we learn by reflection. Whether you are new to this understanding, or already an advocate, you can take your own power deeper and further by working in conjunction with the moon's energy. Using rituals and spells, it becomes possible to access this magic.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- Modern witchcraft is on the rise, with WitchTok gaining more followers year on year, and Witch fiction gaining popularity in 2023
- The Pocket Mystic series is aimed at people who are beginners to mysticism and want to dip their toe in the water
- These spells contain few ingredients and are easy to cast
- The book is small enough to pop in your bag, and beautiful enough to display on your bedside table

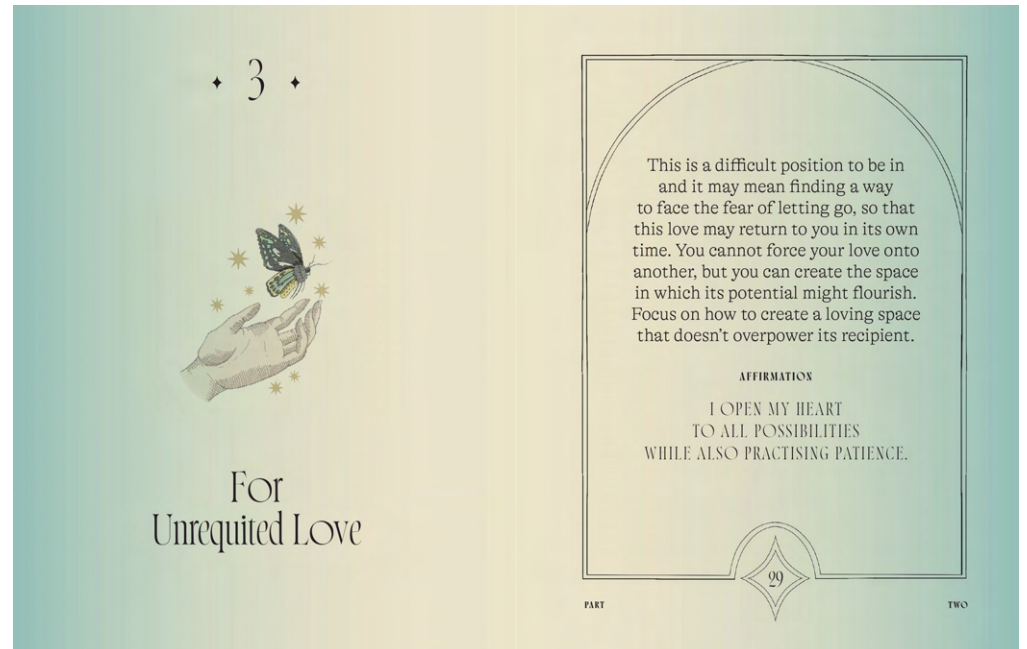
[View on Edelweiss](#)

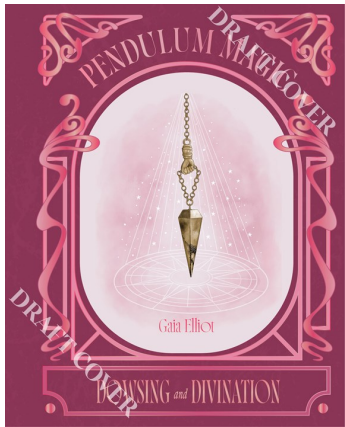


Emergency Spells
9781784889678
\$14.99 | Hardcover



Manifesting
9781784889654
\$14.99 | Hardcover





Pendulum Magic

Gaia Elliot

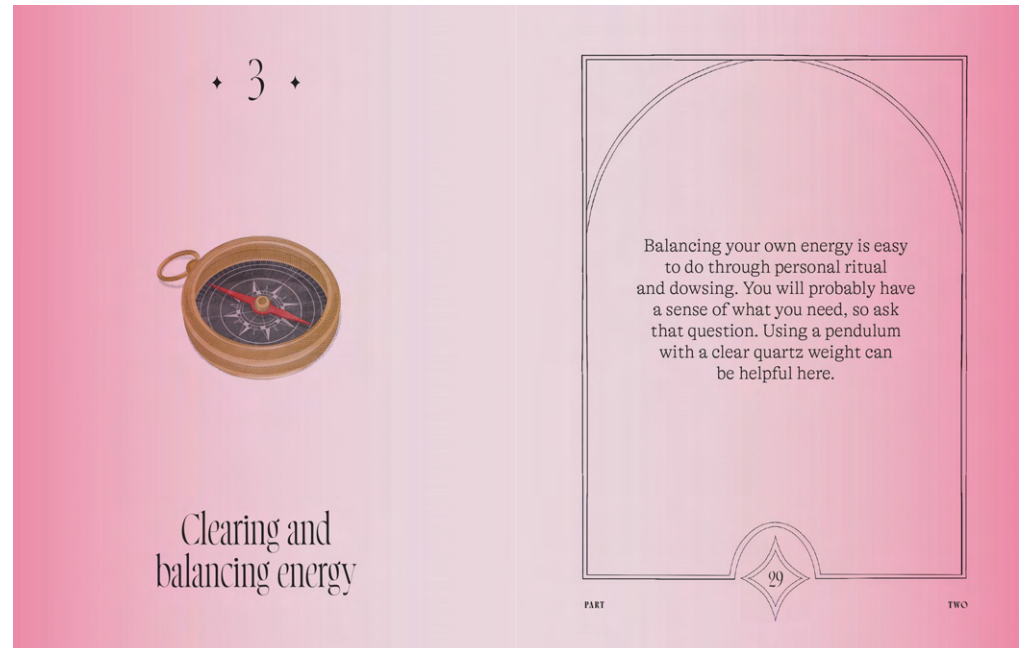
May 2025 | Hardcover | OCC026000
\$14.99 | 9781784889852
112 Pages | 4¾ x 6¼ in
Full-color illustrations throughout

Spells inspired by the magic of the pendulum. In this Pocket Mystic book, *Pendulum Magic* discusses the use of a pendulum to help focus and locate energy has become an integral part of dowsing and divination. Learning to manage uncertainty is a life skill and divination can help us to make choices and invest in our future, allowing us to focus when sometimes life seems chaotic or completely random. Divination through the use of a pendulum is an art and can take time to accomplish its skill, but it's available to everyone with an open heart and an open mind.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- Modern witchcraft is on the rise, with WitchTok gaining more followers year on year, and Witch fiction gaining popularity in 2023
- The *Pocket Mystic* series is aimed at people who are beginners to mysticism and want to dip their toe in the water
- The book is small enough to pop in your bag, and beautiful enough to display on your bedside table

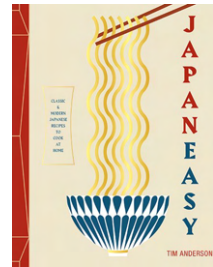
[View on Edelweiss](#)



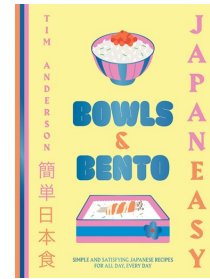


Backlist

Taste



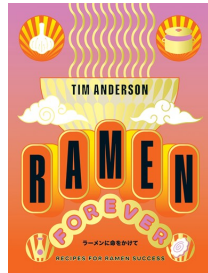
JapanEasy
Tim Anderson
\$36.00 | Hardcover
9781784881146



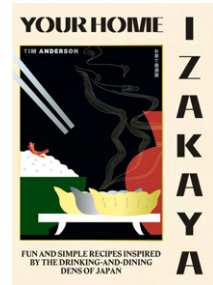
JapanEasy Bowls
& Bento
Tim Anderson
\$35.00 | Hardcover
9781784885694



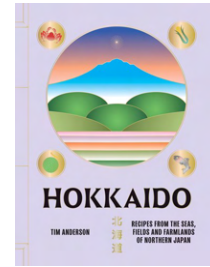
Vegan JapanEasy
Tim Anderson
\$37.50 | Hardcover
9781784882846



Ramen Forever
Tim Anderson
\$37.50 | Hardcover
9781784886608



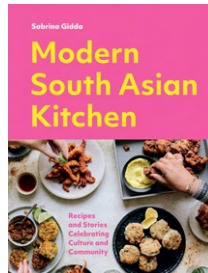
Your Home Izakaya
Tim Anderson
\$35.00 | Hardcover
9781784883850



Hokkaido
Tim Anderson
\$40.00 | Hardcover
9781784885984



Kin Thai
John Chantararak
\$35.00 | Hardcover
9781784884802



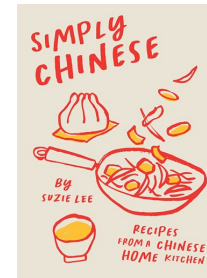
Modern South
Asian Kitchen
Sabrina Gidda
\$38.00 | Hardcover
9781787139121



Agak Agak
Shu Han Lee
\$37.50 | Hardcover
9781784886660



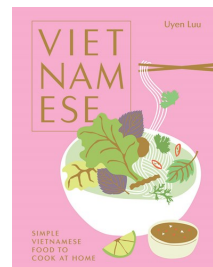
Kung Pao and Beyond
Susan Jung
\$29.99 | Hardcover
9781787139336



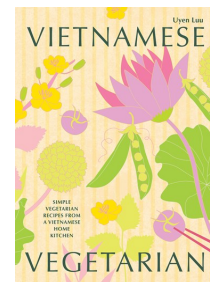
Simply Chinese
Suzie Lee
\$29.99 | Hardcover
9781784885335



Simply Chinese Feasts
Suzie Lee
\$35.00 | Hardcover
9781784886769



Vietnamese
Uyen Luu
\$35.00 | Hardcover
9781784884239

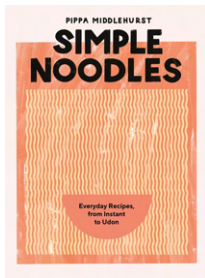


Vietnamese Vegetarian
Uyen Luu
\$35.00 | Hardcover
9781784885519

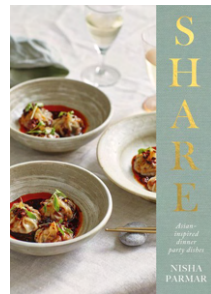


Dumplings and
Noodles
Pippa Middlehurst
\$29.99 | Hardcover
9781787135376

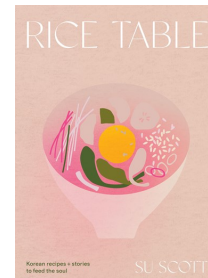




Simple Noodles
Pippa Middlehurst
\$29.99 | Hardcover
9781787139541



Share
Nisha Parmar
\$35.00 | Hardcover
9781837830237



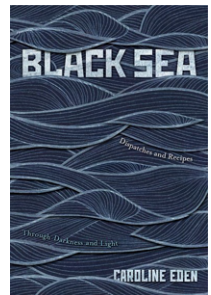
Rice Table
Su Scott
\$37.50 | Hardcover
9781787138964



Pocha
Su Scott
\$37.50 | Hardcover
9781837831166



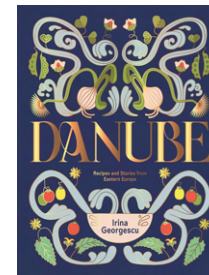
Bao & Dim Sum
Orathay Souksisavanh
\$24.99 | Hardcover
9781784885748



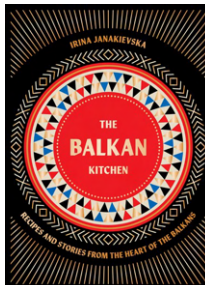
Black Sea
Caroline Eden
\$40.00 | Hardcover
9781837831340



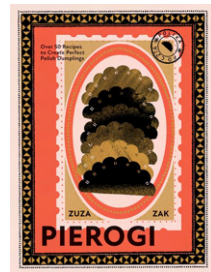
Tava
Irina Georgescu
\$42.00 | Hardcover
9781784885441



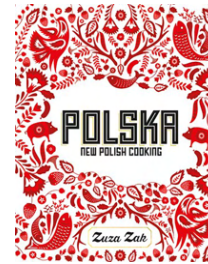
Danube
Irina Georgescu
\$43.00 | Hardcover
9781784887049



The Balkan Kitchen
Irina Janakievskva
\$40.00 | Hardcover
9781784886851



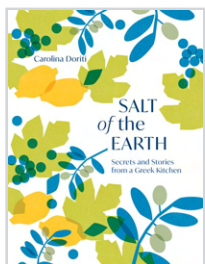
Pierogi
Zuza Zak
\$25.99 | Hardcover
9781787137783



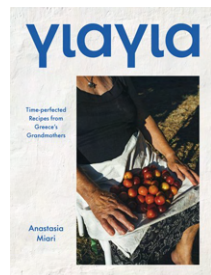
Polska
Zuza Zak
\$40.00 | Hardcover-A5-
Tankobon
9781849497268



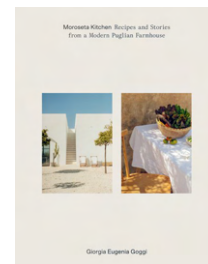
Essentials of French Cuisine
Laurent Mariotte
\$45.00 | Hardcover
9781784886974



Salt of the Earth
Carolina Doriti
\$37.50 | Hardcover
9781787138544



Ylaysia
Anastasia Miarì
\$40.00 | Hardcover
9781784886127



Moroseta Kitchen
Giorgia Goggi
\$50.00 | Hardcover
9781784885373



The Italian Deli Cookbook
Theo Randall
\$40.00 | Hardcover
9781787135963





The Italian Pantry
 Theo Randall
 \$40.00 | Hardcover
 9781787138421



9 781787 138421



Verdura
 Theo Randall
 \$40.00 | Hardcover
 9781787139923



9 781787 139923



The Pasta Man
 Mateo Zielonka
 \$24.99 | Hardcover
 9781787136199



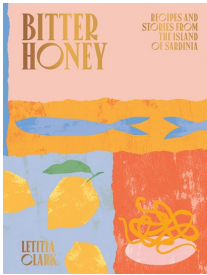
9 781787 136199



Pasta Masterclass
 Mateo Zielonka
 \$38.50 | Hardcover
 9781787139633



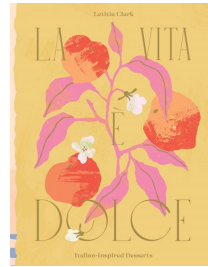
9 781787 139633



Bitter Honey
 Letitia Clark
 \$40.00 | Hardcover
 9781784882778



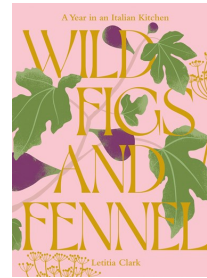
9 781784 882778



La Vita è Dolce
 Letitia Clark
 \$42.00 | Hardcover
 9781784884222



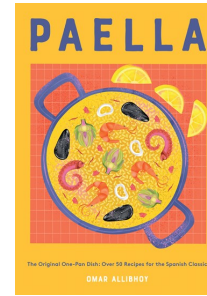
9 781784 884222



Wild Figs and Fennel
 Letitia Clark
 \$45.00 | Hardcover
 9781784886189



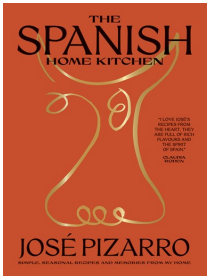
9 781784 886189



Paella
 Omar Allibhoy
 \$29.99 | Hardcover
 9781787138483



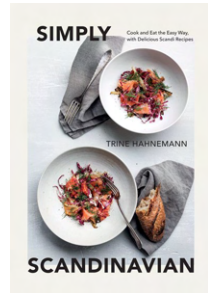
9 781787 138483



The Spanish Home Kitchen
 José Pizarro
 \$42.00 | Hardcover
 9781784884475



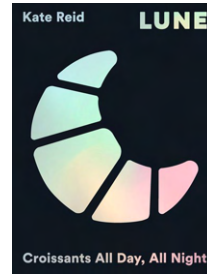
9 781784 884475



Simply Scandinavian
 Trine Hahnemann
 \$37.50 | Hardcover
 9781787139015



9 781787 139015



Lune
 Kate Reid
 \$42.00 | Hardcover
 9781784885168



9 781784 885168



Aran
 Flora Shedden
 \$32.50 | Hardcover
 9781784883102



9 781784 883102



California: Living + Eating
 Eleanor Maiment
 \$32.50 | Hardcover
 9781784882457



9 781784 882457



Made in Bangladesh
 Dina Begum
 \$42.00 | Hardcover
 9781784886523



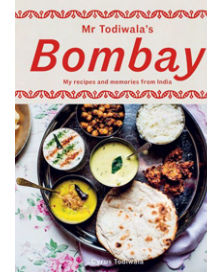
9 781784 886523



On the Himalayan Trail
 Romy Gill
 \$42.00 | Hardcover
 9781784884406



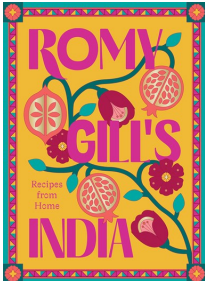
9 781784 884406



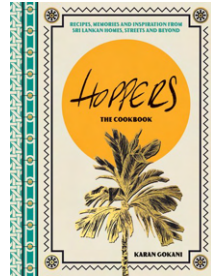
Mr Todiwala's Bombay
 Cyrus Todiwala
 \$35.00 | Hardcover
 9781784886646



9 781784 886646



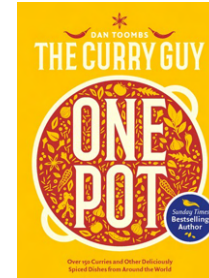
Romy Gill's India
Romy Gill
\$42.00 | Hardcover
9781784886875



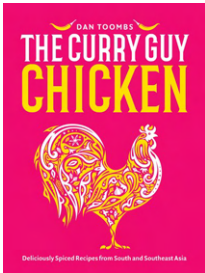
Hoppers: The Cookbook from the Cult London Restaurant
Karan Gokani
\$42.00 | Hardcover
9781787138704



Tandoori Home Cooking
Maunika Gowardhan
\$35.00 | Hardcover
9781784885786



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



Curry Guy Chicken
Dan Toombs
\$26.99 | Hardcover
9781837831036



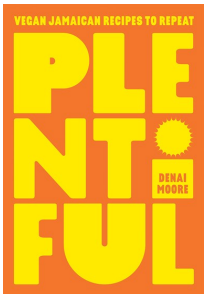
Sofra
Karima Hazim Chatila
\$38.50 | Hardcover
9781837831159



Sebze
Özlem Warren
\$40.00 | Hardcover
9781784886486



Sweet Salone
Maria Bradford
\$42.00 | Hardcover
9781787137967



Plentiful
Denai Moore
\$35.00 | Hardcover
9781784885496



Eat and Enjoy Gluten Free
Laura Strange
\$35.00 | Hardcover
9781784887162



How to Make Anything Gluten Free (The Sunday Times Bestseller)
Becky Excell
\$34.00 | Hardcover
9781787136618



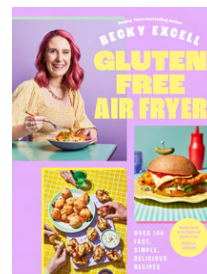
How to Bake Anything Gluten Free
Becky Excell
\$29.99 | Hardcover
9781787136632



Quick and Easy Gluten Free
Becky Excell
\$29.99 | Hardcover
9781787138254



Gluten Free Christmas
Becky Excell
\$32.50 | Hardcover
9781787138278



Gluten Free Air Fryer
Becky Excell
\$32.50 | Hardcover
9781837832439

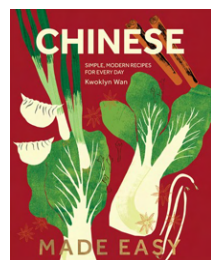


Cook Like a Real Italian
Angelo Coassin
\$35.00 | Hardcover
9781784887445





Chez Manon
Manon Lagrève
\$37.50 | Hardcover
9781784889586



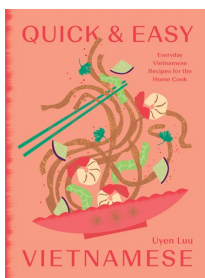
Chinese Made Easy
Kwoklyn Wan
\$32.50 | Hardcover
9781787139107



Thai Made Easy
Yui Miles
\$32.50 | Hardcover
9781787139947



Vietnamese Made Easy
Thuy Diem Pham
\$32.50 | Hardcover
9781787139688



Quick and Easy Vietnamese
Uyen Luu
\$35.00 | Hardcover
9781784886998



Recipes from Andalusia
José Pizarro
\$24.99 | Hardcover
9781784886325



Recipes from Rome
Katie Caldesi
\$24.99 | Hardcover
9781784886288



Recipes from Venice
Katie Caldesi
\$24.99 | Hardcover
9781784886622



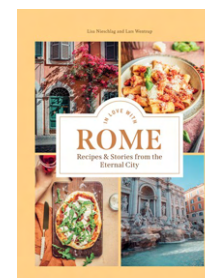
Recipes from Sicily
Katie Caldesi
\$24.99 | Hardcover
9781784887520



In Love with New York
Lisa Nieschlag
\$27.99 | Hardcover
9781784885946



In Love with Paris
Anne-Katrin Weber
\$27.99 | Hardcover
9781784884727



In Love with Rome
Lisa Nieschlag
\$27.99 | Hardcover
9781784886936



Pasta Grannies: The Official Cookbook
Vicky Bennisson
\$37.50 | Hardcover
9781784882884



Pasta Grannies: Comfort Cooking
Vicky Bennisson
\$32.50 | Hardcover
9781784885243

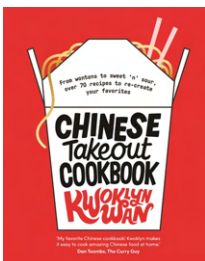


SLICE
Thom Elliot
\$19.99 | Flexibound
9781787139718



TACOS
Nud Dudhia
\$19.99 | Flexibound
9781837831661





Chinese Takeout Cookbook
Kwoklyn Wan
\$24.99 | Hardcover
9781787134195



The Complete Chinese Takeout Cookbook
Kwoklyn Wan
\$35.00 | Hardcover
9781787137394



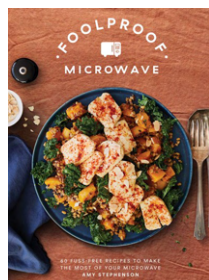
Foolproof Roasting Pan
Sue Quinn
\$20.99 | Hardcover
9781787139817



Foolproof Air Fryer
Louise Kenney
\$20.99 | Hardcover
9781787139671



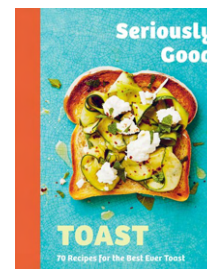
Foolproof Veggie Air Fryer
Louise Kenney
\$20.99 | Hardcover
9781837832163



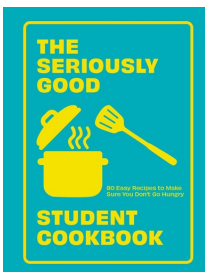
Foolproof Microwave
Amy Stephenson
\$20.99 | Hardcover
9781837832309



Seriously Good Pancakes
Sue Quinn
\$20.99 | Hardcover
9781787139749



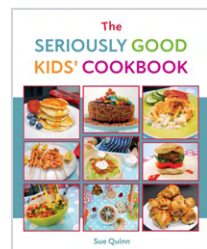
Seriously Good Toast
Emily Kydd
\$20.99 | Hardcover
9781837831616



The Seriously Good Student Cookbook
Quadrille
\$19.99 | Flexibound
9781787139787



The Seriously Good Veggie Student Cookbook
Quadrille
\$19.99 | Flexibound
9781837832491



The Seriously Good Kids' Cookbook
Sue Quinn
\$19.99 | Paperback - with flaps
9781837832774



Veggie Bowls
Orathay Souksisavanh
\$23.99 | Paperback - with flaps
9781784887001



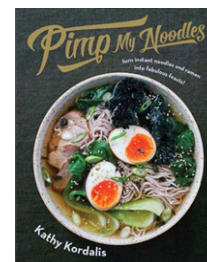
Grain Bowls
Anna Shillinglaw Hampton
\$19.99 | Paperback
9781784880484



One-pot Vegan
Sabrina Fauda-Rôle
\$19.99 | Paperback - with flaps
9781784884833



One-pot Vegetarian
Sabrina Fauda-Rôle
\$19.99 | Paperback - with flaps
9781784882570



Pimp My Noodles
Kathy Kordalis
\$19.99 | Hardcover
9781784881238

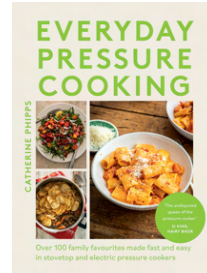




**Super Easy
Air Fryer Recipes**
Lelia Castello
\$19.99 | Hardcover
9781784886899



**Super Simple
Air Fryer Baking**
Katy Greenwood
\$19.99 | Hardcover
9781784887759



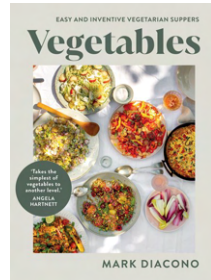
**Everyday Pressure
Cooking**
Catherine Phipps
\$32.50 | Hardcover
9781837831760



Microwave Meals
Tim Anderson
\$23.99 | Hardcover
9781784887087



Eat More Greens
Fern Green
\$20.99 | Paperback
9781784886394



Vegetables
Mark Diacono
\$38.50 | Hardcover
9781837830541



**The Veggie Family
Cookbook**
Claire Thomson
\$42.00 | Hardcover
9781837830589



Everyday Comfort
Katie Pix
\$35.00 | Hardcover
9781837831180



**Green Kitchen:
Quick & Slow**
David Frenkiel
\$42.00 | Hardcover
9781784884901



**Ferment
from scratch**
Mark Diacono
\$16.99 | Flexibound
9781787138346



**Max's World of
Sandwiches**
Max Halley
\$35.00 | Hardcover
9781784886004



**The Little Book of
Aperitifs**
Kate Hawkings
\$15.00 | Hardcover
9781787138797



**The Little Citrus
Cookbook**
Catherine Phipps
\$16.99 | Hardcover
9781837830251



**The Shortcut Cook
All in One**
Rosie Reynolds
\$24.99 | Hardcover
9781784885571



Second Helpings
Sue Quinn
\$26.99 | Hardcover
9781837831418



Every Last Bite
Rosie Sykes
\$26.99 | Hardcover
9781837831227





Make More With Less
Kitty Coles
\$32.50 | Hardcover
9781784887100



One Pan Chicken
Claire Thomson
\$29.99 | Hardcover
9781837830886



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



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



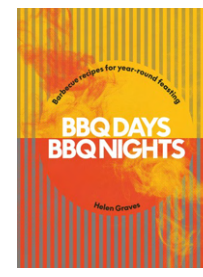
The Beefy Boys
Beefy Boys
\$26.99 | Hardcover
9781837832200



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



The DIY BBQ Cookbook
James Whetlor
\$29.99 | Hardcover
9781787138919



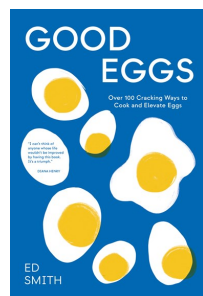
BBQ Days, BBQ Nights
Helen Graves
\$32.50 | Hardcover
9781784886806



Scorched
Genevieve Taylor
\$35.00 | Hardcover
9781837830350



Steak
Tim Hayward
\$42.00 | Hardcover
9781837831005



Good Eggs
Ed Smith
\$32.00 | Hardcover
9781837831388



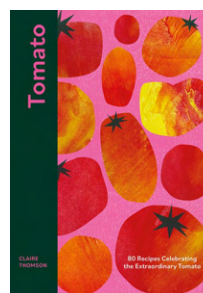
Honey
Amy Newsome
\$40.00 | Hardcover
9781787139435



Hot Sauce
Neil Ridley
\$20.99 | Hardcover
9781837830626



Mushrooms
Martin Nordin
\$24.99 | Hardcover
9781784885533

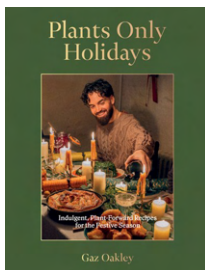


Tomato
Claire Thomson
\$34.00 | Hardcover
9781787137851



Plants Only Kitchen
Gaz Oakley
\$32.50 | Hardcover
9781787134980

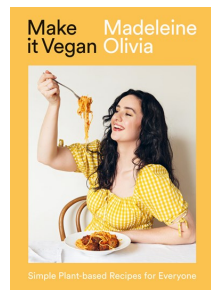




Plants Only Holidays
Gaz Oakley
\$24.99 | Hardcover
9781837831487



9 781837 831487



Make it Vegan
Madeleine Olivia
\$35.00 | Hardcover
9781784886448



9 781784 886448



Easy Speedy Vegan
Katy Beskow
\$32.50 | Hardcover
9781787137875



9 781787 137875



Thrifty Vegan
Katy Beskow
\$24.99 | Paperback - with flaps
9781837830374



9 781837 830374



Vegan Pantry
Katy Beskow
\$32.50 | Hardcover
9781787139473



9 781787 139473



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



9 781787 137899



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



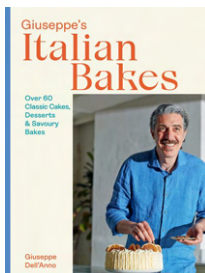
9 781787 139411



Bake Joy
Kim-Joy
\$26.99 | Hardcover
9781837831937



9 781837 831937



Giuseppe's Italian Bakes
Giuseppe Dell'Anno
\$32.50 | Hardcover
9781787139282



9 781787 139282



Giuseppe's Easy Bakes
Giuseppe Dell'Anno
\$32.50 | Hardcover
9781787139855



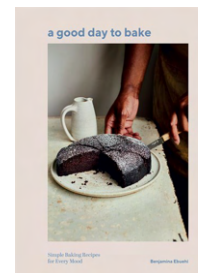
9 781787 139855



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



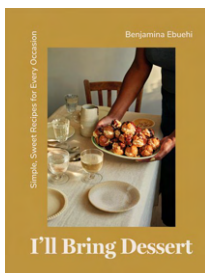
9 781784 887124



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



9 781787 138018



I'll Bring Dessert
Benamina Ebuehi
\$35.00 | Hardcover
9781837830398



9 781837 830398



Cookies & Crumbs
Kaja Hengstenberg
\$23.99 | Hardcover
9781837831449



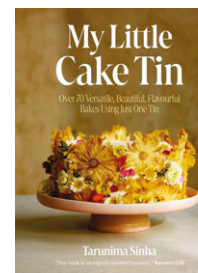
9 781837 831449



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



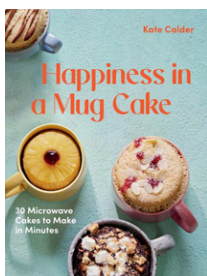
9 781784 885922



My Little Cake Tin
Tarunima Sinha
\$32.50 | Hardcover
9781837830824



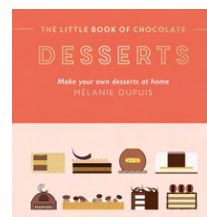
9 781837 830824



Happiness in a Mug Cake
 Kate Calder
 \$16.99 | Hardcover
 9781784886547



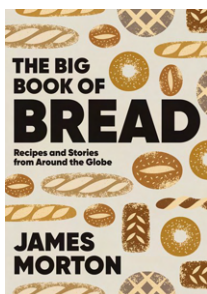
The Little Book of Chocolate: Sweet Treats
 Melanie Dupuis
 \$14.99 | Hardcover
 9781784885960



The Little Book of Chocolate: Desserts
 Melanie Dupuis
 \$14.99 | Hardcover
 9781784887223



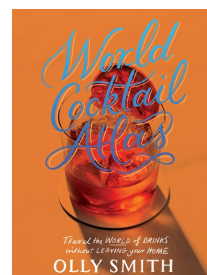
The Dusty Knuckle
 Max Tobias
 \$29.99 | Hardcover
 9781787137745



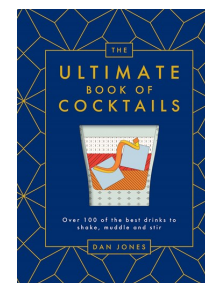
The Big Book of Bread
 James Morton
 \$40.00 | Hardcover
 9781787138742



Three Ingredient Cocktails
 Kate Calder
 \$20.99 | Hardcover
 9781784887711



World Cocktail Atlas
 Olly Smith
 \$32.50 | Hardcover
 9781787139565



The Ultimate Book of Cocktails
 Dan Jones
 \$27.50 | Hardcover
 9781784883478



Absolut. Cocktails
 Absolute Vodka
 \$29.99 | Hardcover
 9781837831586



Behind the Bar
 Alia Akkam
 \$22.99 | Hardcover
 9781784883324



Behind the Bar: Gin
 Alia Akkam
 \$22.99 | Hardcover
 9781784885625



Whisky: Shake, Muddle, Stir
 Dan Jones
 \$21.99 | Hardcover
 9781784886561



House of Gin
 Andy Clarke
 \$21.99 | Hardcover
 9781784889524



The Cocktail Edit
 Alice Lascelles
 \$26.99 | Hardcover
 9781787138643



The Martini
 Alice Lascelles
 \$26.99 | Hardcover
 9781837831357

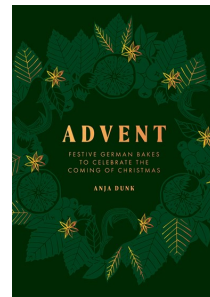


The Noble Rot Book: Wine from Another Galaxy
 Dan Keeling
 \$45.00 | Hardcover
 9781787132719





Who's Afraid of Romanée-Conti?
Dan Keeling
\$45.00 | Hardcover
9781787139886



Advent
Anja Dunk
\$38.50 | Hardcover
9781787137264



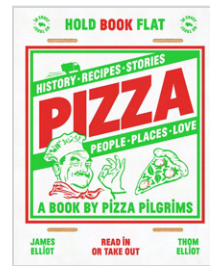
The Book of Gingerbread
Helena Garcia
\$23.99 | Hardcover
9781837830411



Vegan Christmas
Gaz Oakley
\$19.99 | Hardcover
9781787132672



Easy Vegan Christmas
Katy Beskov
\$32.50 | Hardcover
9781787139459



Pizza
Thom Elliot
\$32.50 | Hardcover
9781787135154



The Modern Spice Rack
Esther Clark
\$32.50 | Hardcover
9781784885793



Spice Kitchen
Sanjay Aggarwal
\$32.50 | Hardcover
9781787139398



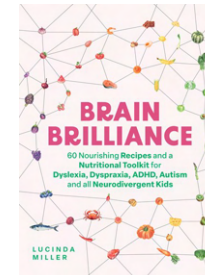
Buds and Blossoms
Liz Knight
\$42.00 | Hardcover
9781784886592



Cool Pasta
Tom Jackson
\$24.99 | Hardcover
9781784885724



The Kitchen Witch
Gail Bussi
\$24.99 | Hardcover
9781784886950



Brain Brilliance
Lucinda Miller
\$34.00 | Hardcover
9781837831975



Create



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



Upcycle
Annie Phillips
\$29.99 | Hardcover
9781837832286



Sew Your Own Scandi Wardrobe
Oda Stormoen
\$35.00 | Hardcover
9781837831081





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



Ahead of the Curve
 Jenny Rushmore
 \$37.00 | Hardcover
 9781787136304



Sewing the Curve
 Jenny Rushmore
 \$42.00 | Hardcover
 9781837830763



Dopamine Dressmaking
 Brogan Allard
 \$39.99 | Hardcover
 9781837831401



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



Icelandic Knits
 Pirjo Iivonen
 \$22.99 | Hardcover
 9781787139374



Arctic Knits
 Weichien Chan
 \$24.99 | Paperback - with flaps
 9781787139985



Intarsia Knits
 Anna Husemann
 \$25.00 | Paperback - with flaps
 9781837831517



Knits for Dogs
 Stina Tiselius
 \$19.99 | Hardcover
 9781784886233



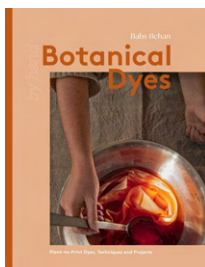
Macramé
 Françoise Vauzeilles
 \$19.99 | Paperback - with flaps
 9781784887599



Macramé Accessories
 Fanny Zedenius
 \$24.99 | Paperback - with flaps
 9781787139152



Macramé 2
 Fanny Zedenius
 \$19.99 | Paperback
 9781787134102



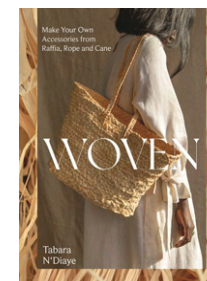
Botanical Dyes
 Babs Behan
 \$23.99 | Hardcover
 9781837830305



Weaving
 Mary Maddocks
 \$23.99 | Hardcover
 9781837831715



Visible Mending
 Arouna Khounnoraj
 \$23.99 | Hardcover
 9781837830732

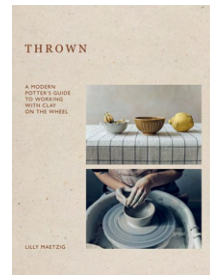


Woven
 Tabara N'Diaye
 \$24.99 | Paperback - with flaps
 9781837831906





Handbuilt
Lilly Maetzig
\$29.99 | Hardcover
9781787139176



Thrown
Lilly Maetzig
\$29.99 | Hardcover
9781837831883



Modern Upholstery
Micaela Sharp
\$45.00 | Hardcover
9781784887278



Your Not Forever Home
Katherine Ormerod
\$34.00 | Hardcover
9781837831128



Winter Celebrations
Arouna Khounnoraj
\$29.99 | Hardcover
9781837830664



Green Christmas
Jen Chillingworth
\$26.99 | Hardcover
9781837832736



The Art of Gifting Naturally
Angela Maynard
\$24.99 | Hardcover
9781784885298



Candles
Ebi Sinteh
\$22.99 | Paperback - with flaps
9781787138933



Paper Flowers
Sara Finne Frandsen
\$32.50 | Hardcover
9781837831692



The Wild Craft
Catarina Seixas
\$24.00 | Flexibound
9781784884932



Flowers Forever
Bex Partridge
\$32.50 | Hardcover
9781784884345



Wreaths
Terri Chandler
\$23.99 | Hardcover
9781837830770



Everlastings
Bex Partridge
\$22.99 | Paperback
9781784883393



Homemade Beauty
Marta Tarallo
\$23.99 | Hardcover
9781837832392

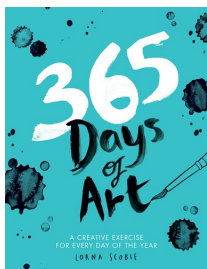


The Little Book of Essential Oils
Marta Tarallo
\$16.99 | Hardcover
9781787138827



The Art of Memory Collecting
Martina Calvi
\$24.99 | Hardcover
9781784887773

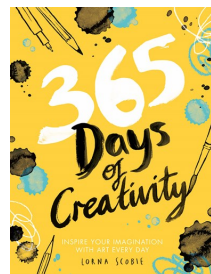




365 Days of Art
Lorna Scobie
\$22.99 | Flexibound
9781784881115



9 781784 881115



365 Days of Creativity
Lorna Scobie
\$22.99 | Flexibound
9781784882792



9 781784 882792



365 Days of Drawing
\$22.99 | Flexibound
9781784881955



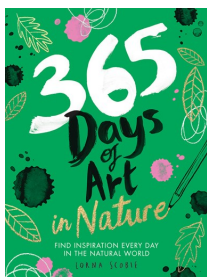
9 781784 881955



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



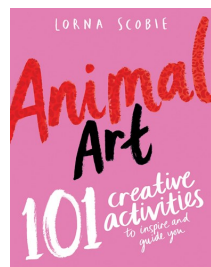
9 781784 885618



365 Days of Art in Nature
Lorna Scobie
\$22.99 | Flexibound
9781784883256



9 781784 883256



Animal Art
Lorna Scobie
\$20.99 | Paperback - with flaps
9781784884451



9 781784 884451



Drawing People
Viktorija Semjonova
\$21.99 | Paperback
9781784886417



9 781784 886417



15-minute Art Drawing
Jessica Smith
\$22.99 | Flexibound
9781784885717



9 781784 885717



15-minute Art Painting
Hannah Podbury
\$22.99 | Flexibound
9781784884994



9 781784 884994



15-minute Art Watercolour
Jola Sopek
\$24.99 | Flexibound
9781784886820



9 781784 886820



The Joy of Mindfulness Coloring
Holly Macdonald
\$12.99 | Paperback
9781837832149



9 781837 832149

Life



Planting for Butterflies
Jane Moore
\$19.99 | Hardcover
9781787135352



9 781787 135352



Planting for Wildlife
Jane Moore
\$18.99 | Hardcover
9781787136755



9 781787 136755



Planting for Honeybees
Sarah Wyndham-Lewis
\$19.99 | Hardcover
9781787131460



9 781787 131460



Planting Wildflowers
Jane Moore
\$19.99 | Hardcover
9781837830602



Planting for Garden Birds
Jane Moore
\$19.99 | Hardcover
9781787138292



The Wild Bee Handbook
Sarah Wyndham Lewis
\$24.99 | Hardcover
9781787139183



The Little Guide to Wildflowers
Alison Davies
\$14.99 | Hardcover
9781787139589



The Little Guide to Shorelines
Alison Davies
\$14.99 | Hardcover
9781787139596



The Garden Apothecary
Becky Cole
\$24.99 | Paperback
9781784884376



The Hidden Histories of Houseplants
Maddie Bailey
\$20.99 | Hardcover
9781784884055



The Hidden Histories of Flowers
Maddie Bailey
\$20.99 | Hardcover
9781784886745



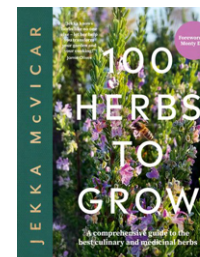
The Green Indoors
Maddie Bailey
\$24.99 | Hardcover
9781784883959



The Little Book of House Plants and Other Greenery
Emma Sibley
\$16.99 | Hardcover
9781787131712



Dahlias
Ulrika Grönlund
\$24.99 | Hardcover
9781837830954



100 Herbs to Grow
Jekka McVicar
\$45.00 | Hardcover
9781837830442



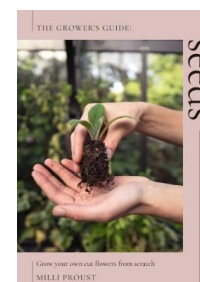
The Flower School
Joseph Massie
\$42.00 | Hardcover
9781787138209



Flowerpot Forager
Stuart Ovenden
\$20.99 | Hardcover
9781784886257

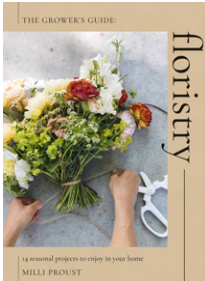


From Seed to Bloom
Milli Proust
\$29.99 | Hardcover
9781787137349

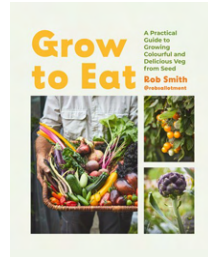


Seeds
Milli Proust
\$20.99 | Paperback
9781837831807





Floristry
Milli Proust
\$20.99 | Paperback
9781837831739



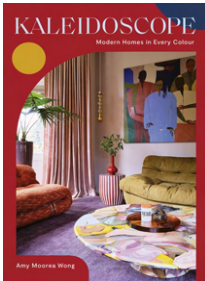
Grow to Eat
Rob Smith
\$32.50 | Hardcover
9781837831289



Van Conversion Bible
Charlie Low
\$40.00 | Hardcover
9781784886042



The Life Eclectic
Alexander Breeze
\$50.00 | Hardcover
9781784884444



Kaleidoscope
Amy Moorea Wong
\$50.00 | Hardcover
9781784885465



Colour Confidence
Jessica Sowerby
\$23.99 | Hardcover
9781837830282



Resident Dog (Volume 2)
Nicole England
\$55.00 | Hardcover
9781784883508



The New Naturals
Jennifer Haslam
\$50.00 | Hardcover
9781784886578



The Poetry of Spaces
Sarah Andrews
\$50.00 | Hardcover
9781784886585



Home Matters
Penny Wincer
\$29.99 | Hardcover
9781837830916



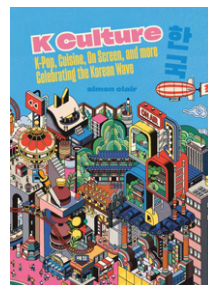
British Designers At Home
Jenny Rose-Innes
\$50.00 | Hardcover
9781784883461



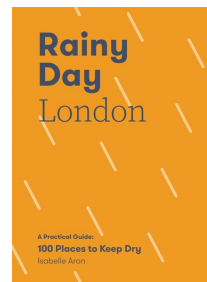
Wild Isle Style
Banjo Beale
\$35.00 | Hardcover
9781837830435



A Place In Scotland
Banjo Beale
\$45.00 | Hardcover
9781837831999



K Culture
Simon Clair
\$45.00 | Hardcover
9781837830879

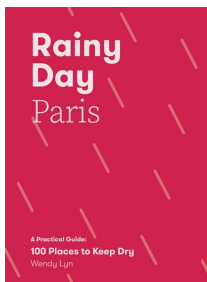


Rainy Day London
Isabelle Aron
\$18.00 | Paperback
9781787138957

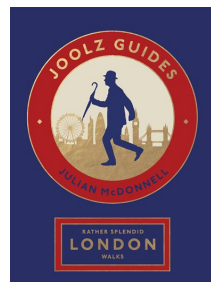


Rainy Day Edinburgh
Mike MacEachern
\$18.00 | Paperback - with flaps
9781837830688

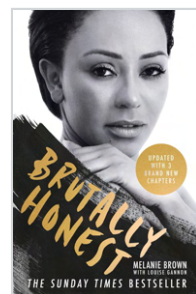




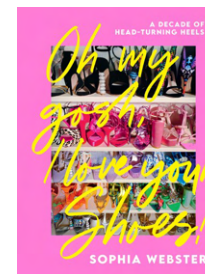
Rainy Day Paris
Wendy Lyn
\$20.99 | Paperback
9781837832057



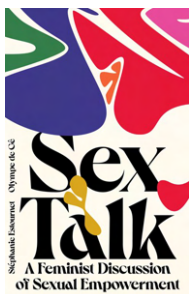
Rather Splendid London Walks
Julian McDonnell
\$22.00 | Flexibound
9781787139602



Brutally Honest
Melanie Brown
\$14.99 | Paperback
9781837831562



Oh My Gosh, I Love Your Shoes!
Sophia Webster
\$55.00 | Hardcover
9781787139275



Sex Talk
Olympe de G 
\$24.99 | Hardcover
9781784884420



Dior: Style Icon
Dan Jones
\$23.99 | Hardcover
9781784887407



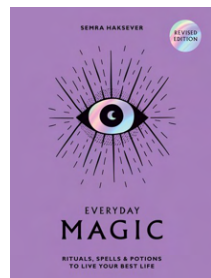
Coco Chanel: Style Icon
Maggie Davis
\$19.99 | Hardcover
9781784885670



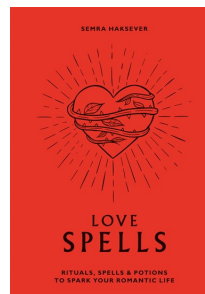
Vogue on Coco Chanel
Bronwyn Cosgrave
\$23.99 | Hardcover
9781849491112



Now



Everyday Magic
Semra Haksever
\$19.99 | Hardcover
9781784887643



Love Spells
Semra Haksever
\$14.99 | Hardcover
9781784882310



Little Magic Rituals
Océane Laïssouk
\$14.99 | Hardcover
9781787139305



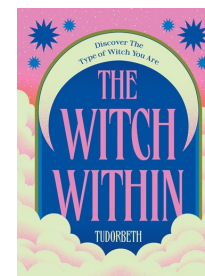
Mama Moon's Book of Magic
Semra Haksever
\$22.99 | Hardcover
9781784882747



Everyday Plant Magic
Rachael Cohen
\$20.99 | Hardcover
9781784885489



The Witch's Home
Jo Cauldick
\$19.99 | Hardcover
9781784885779

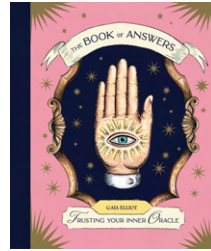


The Witch Within
TudorBeth
\$20.99 | Hardcover
9781784887612





Magic Oracle Cards
Semra Haksever
\$32.50
9781784889609



The Book of Answers
Gaia Elliot
\$19.99 | Hardcover
9781784889500



Titania's Fortune Cards
Titania Hardie
\$22.99 | Hardcover
9781787132696



The Art of Tarot
Amelie Auffret
\$14.99 | Hardcover
9781837831319



Neo Tarot
Jerico Mandybur
\$35.00 | Hardcover
9781784882372



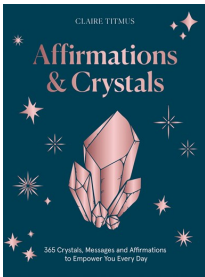
The Cardless Tarot
Kerry Ward
\$20.99 | Hardcover
9781784889562



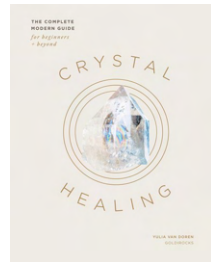
Wise Cat Tarot
Stella Andromeda
\$29.99
9781784886141



Crystals and Energies
Claire Taupin
\$14.99 | Hardcover
9781787139299



Affirmations & Crystals
Claire Titmus
\$19.99 | Hardcover
9781837832101



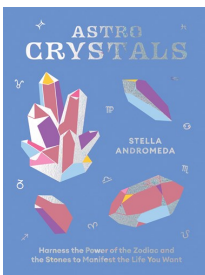
Crystal Healing
Yulia Van Doren
\$29.99 | Hardcover
9781837830794



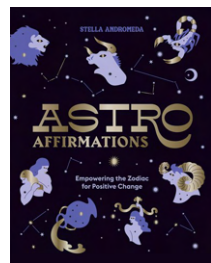
Crystallize
Yulia Van Doren
\$16.99 | Hardcover
9781787134522



Crystals
Yulia Van Doren
\$14.99 | Hardcover
9781787130357



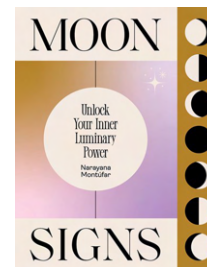
AstroCrystals
Stella Andromeda
\$19.99 | Hardcover
9781784886370



AstroAffirmations
Stella Andromeda
\$19.99 | Hardcover
9781784885359

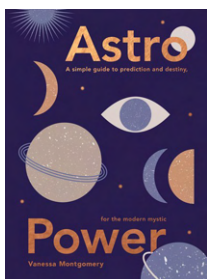


Astro Birthdays
Stella Andromeda
\$22.99 | Hardcover
9781784884598

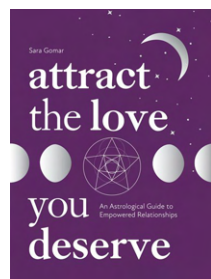


Moon Signs
Narayana Montufar
\$19.99 | Hardcover
9781784883904





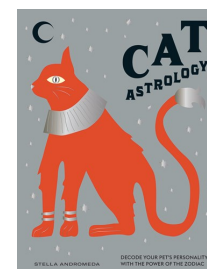
Astro Power
Vanessa Montgomery
\$19.99 | Hardcover
9781787138896



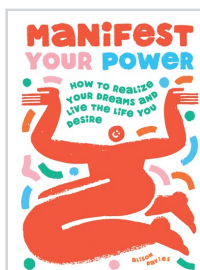
Attract the Love You Deserve
Sara Gomar
\$22.99 | Hardcover
9781837830329



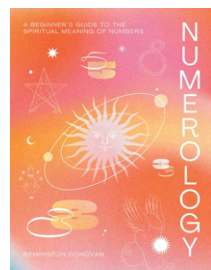
Cosmic Cards
Maisy Bristol
\$35.00 | Flexibound
9781784885731



Cat Astrology
Stella Andromeda
\$14.99 | Hardcover
9781784883874



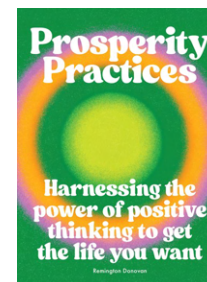
Manifest Your Power
Alison Davies
\$19.99 | Hardcover
9781787139312



Numerology
Remington Donovan
\$21.99 | Hardcover
9781784884635



Rainbow Power
Jerico Mandibur
\$19.99 | Hardcover
9781784885663



Prosperity Practices
Remington Donovan
\$19.99 | Hardcover
9781784886103



Manifesting
Gaia Elliot
\$14.99 | Hardcover
9781784889654



Emergency Spells
Gaia Elliot
\$14.99 | Hardcover
9781784889678



The Mystical Year
Alison Davies
\$19.99 | Hardcover
9781787136083



The Self-Care Year
Alison Davies
\$19.99 | Hardcover
9781787137653



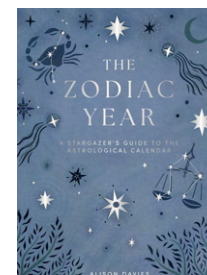
The Happiness Year
Tara Ward
\$19.99 | Hardcover
9781787138872



The Lunar Year
Alison Davies
\$21.99 | Hardcover
9781837830909

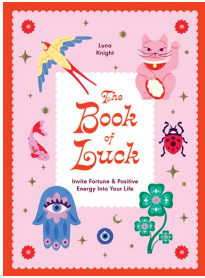


The Cat Year
Alison Davies
\$21.99 | Hardcover
9781837831371



The Zodiac Year
Alison Davies
\$21.99 | Hardcover
9781837832620





The Book of Luck
Luna Knight
\$19.99 | Hardcover
9781784887698



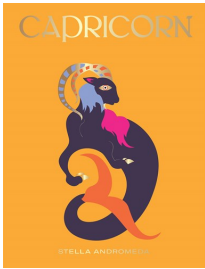
Aquarius
Stella Andromeda
\$11.99 | Hardcover
9781784882600



Aries
Stella Andromeda
\$11.99 | Hardcover
9781784882617



Cancer
Stella Andromeda
\$11.99 | Hardcover
9781784882716



Capricorn
Stella Andromeda
\$11.99 | Hardcover
9781784882679



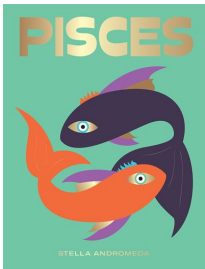
Gemini
Stella Andromeda
\$11.99 | Hardcover
9781784882655



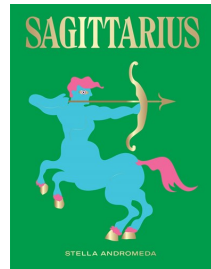
Leo
Stella Andromeda
\$11.99 | Hardcover
9781784882624



Libra
Stella Andromeda
\$11.99 | Hardcover
9781784882709



Pisces
Stella Andromeda
\$11.99 | Hardcover
9781784882686



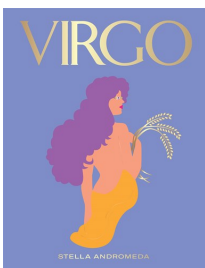
Sagittarius
Stella Andromeda
\$11.99 | Hardcover
9781784882693



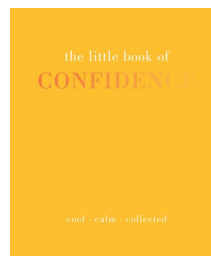
Scorpio
Stella Andromeda
\$11.99 | Hardcover
9781784882662



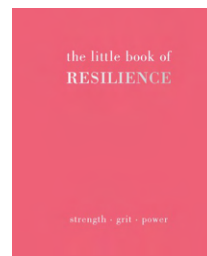
Taurus
Stella Andromeda
\$11.99 | Hardcover
9781784882648



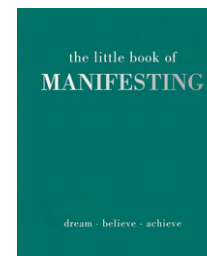
Virgo
Stella Andromeda
\$11.99 | Hardcover
9781784882631



The Little Book of Confidence
Tiddy Rowan
\$9.99 | Hardcover
9781849495158



The Little Book of Resilience
Joanna Gray
\$12.99 | Hardcover
9781837830527

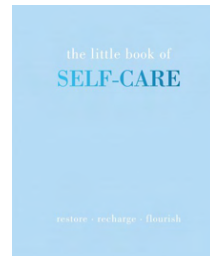


The Little Book of Manifesting
Joanna Gray
\$12.99 | Hardcover
9781837830503

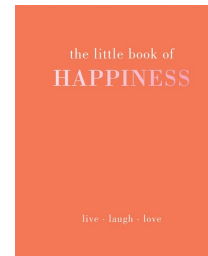




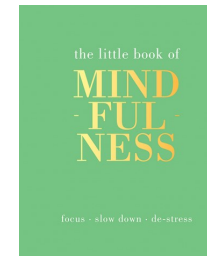
The Little Book of Empowerment
Joanna Gray
\$12.99 | Hardcover
9781837830534



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



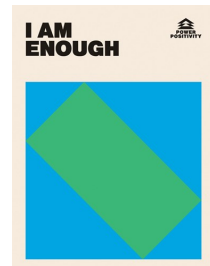
The Little Book of Happiness
\$12.99 | Hardcover
9781787131125



The Little Book of Mindfulness
Tiddy Rowan
\$11.99 | Hardcover
9781849494205



The Little Book of Self-Love
Joanna Gray
\$12.99 | Hardcover
9781837830510



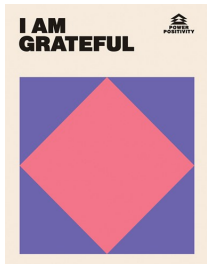
I AM ENOUGH
Hardie Grant Books
\$12.99 | Hardcover
9781784885656



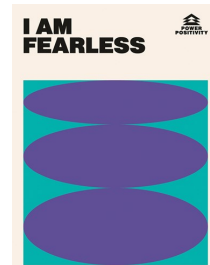
I AM UNSTOPPABLE
Hardie Grant Books
\$12.99 | Hardcover
9781784886431



I AM HAPPY
Hardie Grant Books
\$12.99 | Hardcover
9781784887186



I AM GRATEFUL
Hardie Grant Books
\$12.99 | Hardcover
9781784886066



I AM FEARLESS
Hardie Grant Books
\$12.99 | Hardcover
9781784886271



I AM AWESOME
Quadrille
\$12.99 | Hardcover
9781784887216



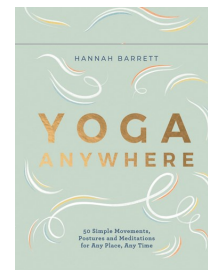
I AM BOLD
Quadrille
\$12.99 | Hardcover
9781784887247



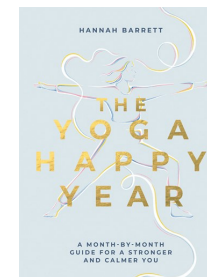
Breathe
Jean Hall
\$21.99 | Hardcover
9781837830718



Yoga Happy
Hannah Barrett
\$29.99 | Hardcover
9781787137677

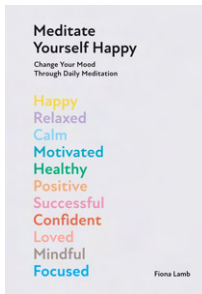


Yoga Anywhere
Hannah Barrett
\$22.00 | Cards
9781787138445



The Yoga Happy Year
Hannah Barrett
\$26.99 | Paperback - with flaps
9781837831333





Meditate Yourself Happy
Fiona Lamb
\$22.99 | Hardcover
9781784886073



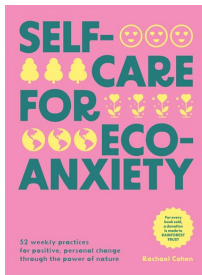
The Power of Cold
Niall Ó Murchú
\$20.99 | Hardcover
9781784886356



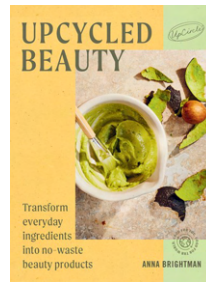
Live Green
Jen Chillingworth
\$13.99 | Hardcover
9781787133198



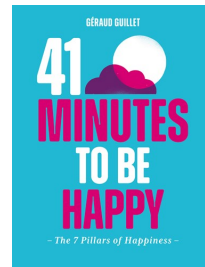
The Wildlife Year
Sally Coulthard
\$22.99 | Hardcover
9781837831548



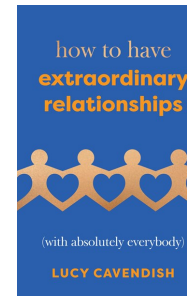
Self-care for Eco-Anxiety
Rachael Cohen
\$19.99 | Hardcover
9781784887353



UpCycled Beauty
UpCircle
\$24.99 | Hardcover
9781784887339



41 Minutes to Be Happy
Gérard Guillet
\$19.99 | Hardcover
9781784886301



How to Have Extraordinary Relationships
Lucy Cavendish
\$22.99 | Hardcover
9781837831135



Little Stories of Your Life
Laura Pashby
\$24.99 | Hardcover
9781787137110



Damp Squids and Card Sharks
Robert Anwood
\$21.99 | Hardcover
9781837830855



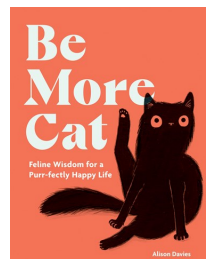
Even Cats and Rice Ladles
Yoshie Omata
\$19.99 | Hardcover
9781837830671



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



The Dog Lover's A to Z
Clare Faulkner
\$21.99 | Hardcover
9781837832071



Be More Cat
Alison Davies
\$12.99 | Hardcover
9781837832644

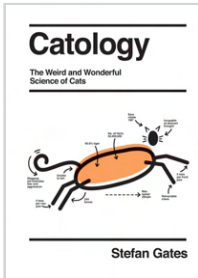


Be More Dog
Alison Davies
\$12.99 | Hardcover
9781837832651

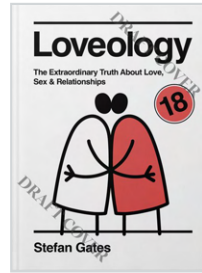


Dogology
Stefan Gates
\$18.99 | Hardcover
9781787136335





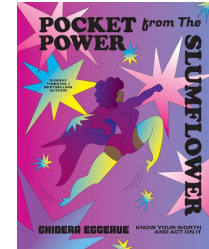
Catology
Stefan Gates
\$19.99 | Hardcover
9781787136328



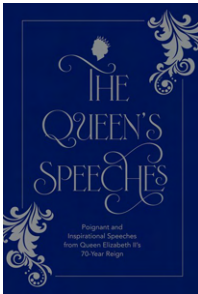
Loveology
Stefan Gates
\$20.99 | Hardcover
9781837832194



What a Time
to be Alone
Chidera Eggerue
\$18.99 | Hardcover
9781787132115



Pocket Power from
The Slumflower
Chidera Eggerue
\$14.99 | Hardcover
9781837831326



The Queen's Speeches
Lucy York
\$20.99 | Hardcover
9781784886714



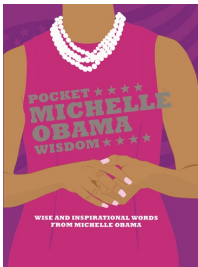
The Hats of the Queen
Thomas Pernette
\$35.00 | Hardcover
9781784886707



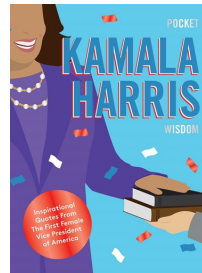
Harry in 30 Images
Hardie Grant Books
\$20.99 | Hardcover
9781784887384



Pocket The Queen
Wisdom (US Edition)
Hardie Hardie Grant
\$9.99 | Hardcover
9781784883898



Pocket Michelle Obama
Wisdom
Hardie Grant Books
\$9.99 | Hardcover
9781784881320



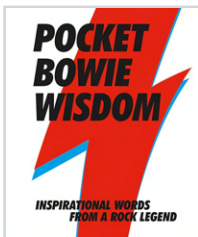
Pocket Kamala Harris
Wisdom
Hardie Hardie Grant
\$9.99 | Hardcover
9781784884772



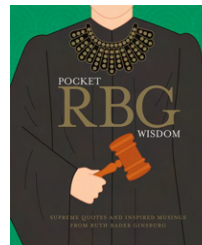
Pocket Frida Kahlo
Wisdom
Hardie Grant Books
\$11.99 | Hardcover
9781784881801



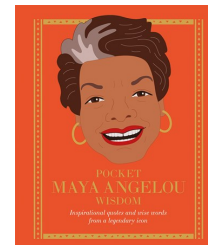
Pocket Coco Chanel
Wisdom
Hardie Grant Books
\$11.99 | Hardcover
9781784881399



Pocket Bowie Wisdom
Hardie Grant Books
\$11.99 | Hardcover
9781784880736



Pocket RBG Wisdom
Hardie Grant Books
\$11.99 | Hardcover
9781784882877



Pocket Maya Angelou
Wisdom
Hardie Grant Books
\$11.99 | Hardcover
9781784882464

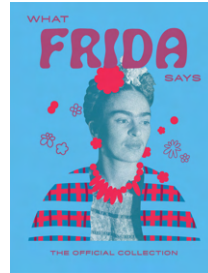


What Jennifer Says
Hardie Grant Books
\$12.99 | Hardcover
9781784887261

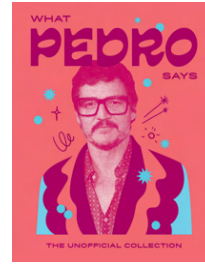




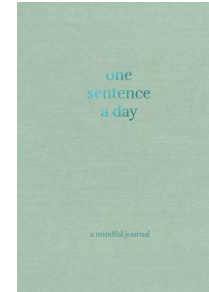
What Harry Says
 Hardie Grant Books
 \$12.99 | Hardcover
 9781784887254



What Frida Says
 Hardie Grant Books
 \$12.99 | Hardcover
 9781784887513



What Pedro Says
 Hardie Grant Books
 \$12.99 | Hardcover
 9781784887469



**One Sentence a Day
 Quadrille**
 \$22.99 | Hardcover
 9781837832156



Write Now
 Harriet Griffey
 \$19.99 | Hardcover
 9781784887674



REPRESENTATIVES

BOOKSTORE REPRESENTATIVES

California, Selected Texas (Austin and Houston)

Dave Ehrlich
T 323 346 7498
F 323 798 5468
dave_ehrlich@chroniclebooks.com

Pacific Northwest and Southwest AK, WA, OR

Interim contact:
Olivia Monical
T 425 985 5657
olivia_monical@chroniclebooks.com

AZ, CO, ID, MT, UT, WY, NM

Chickman Associates
T: 650-642-2609

Midwest

IA, IL, IN, KS, KY,
MI, MN, MO, ND,
NE, OH, SD, WI, NB
Abraham Associates
T 800 701 2489
F 952 927 8089
info@abrahamassociatesinc.com

New England CT, NH, MA, ME, RI, VT, and select upstate NY

Emily Cervone
T 860 212 3740
emily_cervone@chroniclebooks.com

Select DC and New York Metro Accounts

Melissa Grecco
T 516 298 6715
melissa_grecco@chroniclebooks.com

Mid-Atlantic

DC, DE, MD, NJ, NY, PA, WV
Chesapeake and Hudson
T 800 231 4469
F 800 307 5163
office@cheshud.com

Southeast

AL, AR, FL, GA, LA, MS, SC, NC, OK, TN, VA, TX
Southern Territory Associates
T 772 223 7776
rizzosta@gmail.com

Canada

Raincoast Books
2440 Viking Way
Richmond, BC
Canada V6V 1N2
T 604 448 7100
F 604 270 7161
info@raincoast.com
www.raincoast.com

Canada

BC to Manitoba
Ampersand Inc.
West Coast Office
2440 Viking Way
Richmond, BC
Canada V6V 1N2
T 604 448 7111
F 604 448 7118
Toll-Free Phone:
888 323 7118
info@ampersandinc.ca

Ampersand Inc.
Toronto Office
Ampersand Inc.
Suite 213,
321 Carlaw Ave
Toronto, ON
M4M 2S1
T 416 703 0666
F 416 703 4745
Toll-Free Phone:
1 866 849 3819
info@ampersandinc.ca

Canada Quebec

Hornblower Group Inc.
P 514 704 3626
F 800 596 8496
kstacey@hornblowerbooks.com
P 514 239 3594
tboisvert-bhangu@hornblowerbooks.com

Canada Atlantic Canada
Hornblower Group Inc.
F 416 461 0365
Toll-Free Phone:
1 855 444 0770 ext 2
lmartella@hornblowerbooks.com
www.hornblowerbooks.com

GIFT REPRESENTATIVES

Southwest AZ, CA, NV, HI, CO, NM, UT, WY

Stephen Young & Associates
Los Angeles, CA Showroom
Las Vegas, NV Showroom
T 800 282 5863
F 213 748 5895
info@stephenyoung.net

Pacific Northwest ID, OR, MT, WA, AK

Bettencourt
Seattle, WA Showroom
T 800 462 6099
F 206 762 2457
info@bettencourtgroup.com

Midwest

IL, IN, KY, MI, OH
Kelley & Crew Inc.
Chicago, IL Showroom
T 773 774 3495
F 773 442 0810
M 773 294 3203
kcrewreps@gmail.com

New England and Mid-Atlantic DC, DE, MD, Eastern PA, VA, CT, MA, ME, NH, RI, VT, NJ, Upstate NY, and NY Metro

Harper Group
New York, NY Showroom
T 888 644 1704
F 888 644 1292
support@harpergroup.com
www.harpergroup.com

Southeast

AL, FL, GA, MS,
NC, SC, TN
The Simblist Group
Atlanta, GA Showroom
T 800 524 1621
F 404 524 8901
info@simblistgroup.com

South and Midwest

AR, IA, KS, LA, MN, MO, ND, NE, OK, SD, TX, WI
Anne McGilvray & Company
Dallas, TX Showroom
Minneapolis, MN Showroom
T 800 527 1462
F 866 539 0192
hello@annemcgilvray.com

West Virginia and Western PA

Pamela Miller
PDM Enterprises
T 412 881 7033
F 412 881 7033
repref23@aol.com

