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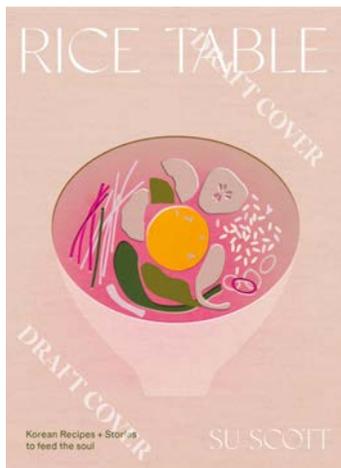


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Food & Drink



Rice Table

Korean Recipes and Stories to Feed the Soul

Su Scott

May 2023 | Hardcover | CKB123000

\$35.00 | 9781787138964

256 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



***Rice Table* is a collection of 100 recipes showcasing modern, Korean home cooking.**

Within this intimate cookbook, Su Scott guides you through her modern Korean pantry, explores the ferments, pickles, and sauces that lift Korean dishes to delicious heights, and shares a comforting array of recipes, from Korean Fried Chicken and Kimchi Fried Rice, to Spicy Seafood Noodle Soup. Littered between enticing plates are tender stories of what it means to be a woman, mother, and immigrant all at once and how food connects all the pieces of our lives to make us whole.

This is a love letter from mother to daughter woven together by food. It's a book about identity and immigration. It's about how the food you feed your children builds a story about their heritage. But it's mainly a book about wonderful food—the kind of food we all want to eat right now.

Su Scott is a Korean-born food writer living in London. In October 2019 she won the Best Reader's Recipe category at the prestigious Observer Food Monthly Awards with her recipe for *kimchi jjigae*. Since winning the award, she's pursued a freelance career as a food writer and recipe developer, in between being a mother. She has been featured in a number of UK publications.

- Korean food's popularity is rising globally
- Stories of food and immigration are having a real moment
- Korean food exports have risen by 10% annually over the last 10 years

Spring onion pancake

In Korea, people often say 'one must eat buchimgae (Korean savoury pancakes) on a rainy day' or 'rainy day calls for buchimgae and makgeolli (traditional Korean rice wine)'. Many believe eating crispy shallow fried savoury pancakes dipped in a vinegary dipping sauce has a mood lifting effect on a dreary day.

Some say the sizzling sound of cold pancake batter hitting the hot oil and frying resembles the pitter-patter sound of raindrops hitting the ground and whistling wind, hence we subconsciously crave the fried pancakes.

The phrase 'yosshadae' which describes the food that smells or tastes nutty, is often used for well made pancakes, as freshly fried golden pancakes are aromatic and savoury. The savouring nutty aroma of pancake translates perfectly into the delectably crispy batter and the deep umami of charred spring onions really hit the high notes when saturated in salty sweet vinegary dipping sauce.

Topioca flour yields a light and airy batter that are similar to premixed pancake flour used by many Korean home cooks. It is a good versatile basic batter, so do try it with different fillings such as chopped up kimchi, shredded sweet courgettes or odds and ends vegetables need using up. I found the texture of batter improves with overnight rest in the fridge as the gluten relaxes, but I cut short with time, resting the batter for 30 minutes will do. The basic batter will last up to three days in the fridge, stored in a airtight container.

Makes 3 x 7.5 inch pancakes

- for the batter
- 180g plain flour
- 50g topioca flour
- 2tsp cornflour
- 1/2 tsp fuyu sea salt
- 1/2 tsp baking powder
- 200g cold (iced) water
- 2eggs, lightly whisked
- 3 bunches of spring onions (about 300g)
- 100g squid, cleaned and sliced into small 'leaves' (optional)
- 50g greens, roughly chopped (optional)
- 1 mild long red chili, sliced diagonally
- vegetable oil, for frying
- Serves with Chive Dipping Sauce (p. xx) or Soy Pickled Onion with Sesame (p. xx)

Place all dry ingredients for the batter in a large mixing bowl and give it a brief stir before adding the cold water. Whisk thoroughly until smooth and refrigerate to rest the batter for overnight or for 30 minutes, if rushed. The batter might seem rather thin but do not be worried. It will thicken to the right pouring consistency as flour swells while resting.

Trim the spring onions so that it fits comfortably lengthways in the frying pan you are using. Cut any large ones in all lengthways too, so that they are all similar thickness. Lightly whisk the eggs and set aside. Combine the sliced squid and chopped greens in a bowl if it suits, so you can easily reach out to scatter on top of pancake. Have all components ready and close by as assembling the pancakes will require your attention at certain stages.

Heat generous amount of vegetable oil (about 2 tbsp) in a large frying pan over a medium flame. Lay the third of spring onions in a single layer, spreading out fairly evenly with not too much gaps

in between. Carefully ladle the third of batter onto the spring onion, spreading to loosely cover and fill the gaps in between. You will notice the soft whistling sound when the cold batter hits the pan.

Scatter the red chillies on top of the spring onion and seafood, if using. Drizzle the third of whisked egg on top.

The heat of the oil should be hot enough to crisp up but not smoking so it burns. If the heat is too low, the pancake will soak up too much grease. Maintain the medium heat throughout. Listen to the gently sizzling sound and the consistent bubbles around the edges of the pancake as you cook. They are all the good signs. Soon, you will notice the edges of the pancake starts to crisp up. You may need to add touch more oil occasionally around the edges of the pan, if it appears or sounds a little dry.

After 3 to 4 minutes, the top of the pancake will appear partially cooked: you will notice dry patches which



indicates the batter is almost cooked. Drizzle a little more vegetable oil on top to help evenly crisp up the other side and carefully flip it over. Press the centre gently to help them settle. Cook for further 2 minutes or until cooked through and golden. Repeat the steps if making all three pancakes in one go.

Serve immediately with dipping sauce on the side and a pair of kitchen scissors to cut the pancakes. Leftover pancakes can be stored in the fridge and brought to the room temperature before being reheated in a hot pan with little oil to crisp up.

the small plates

Spicy Pulled Beef Soup

This spicy beef soup begins with gently simmering the meat with an aromatic bath to create the base stock. Cooked meat pieces are then hand shredded and marinated in spicy seasoning along with pre-blanched vegetables that typically include dried fenruke, taro stem, sweet potato stem, bean sprouts and/or Korean spring onion. This dish in particular, really benefits from the slow process that respects the traditional method of handling each ingredients separately. In return, it ensures the harmonious infusion of flavours and textures you can distinguish, both individually but also together.

Korean food isn't widely known as regional, but the way dish is prepared, and the final balance of seasoning changes dramatically as you travel, with locals adopting ingredients more common to the area. In Seoul, it is more prevalent for the beef to be cooked with bones to yield the stock that is richer and meatier, and more flavourome meat. True Seoul style of soup is also often made with only Korean spring onion as choice of vegetable, which contributes natural sweetness and clean tasting depth. Korean spring onion named daepa, is much bigger than the western counter part. It perhaps looks more like leek, although taste quite different: the white parts taste quite oniony and fragrant, while the green parts resemble the look and taste of spring onion, but a little punchier. I opt for mixture of leek and spring onion here, to bring the fair representation of the dish and a good balance of aromatic flavour.

Don't let the time consuming aspect put you off. Once you get the hang of the process, which is the most hands on part, it is actually rather straight forward to bring the dish together.

Serves 6

for the stock

- 450g beef (entire or abo or brisket)
- 200g daikon radish, cut into large chunks
- 1leek, cut in half crossways
- 1/2 onion, cleaned with skin left on
- 5pieces of 2 inch x 3 inch bayama
- 1tbsp black peppercorns
- 2.5 litre water

Pat dry the beef with kitchen towel to remove the sitting blood, if any. Cut the beef into 6cm long chunks, ensuring the grains run evenly lengthways. Place the beef in a large stock pot, along with daikon radish, leek, onion, daisma and black peppercorns. Top with 2.5 litre of water and bring to boil. You will notice the scum rising to the surface as it reaches the boiling point. Skim off but don't worry too much - it will all sort itself out as it simmers. Lower the heat immediately and maintain the low simmer with small bubbles rising intermittently. Cook for 7.5 hours or until tender, but remove the daisma after 1 hour. Meat doesn't need to be as firm tender but tender enough to hand

shred into chunky pieces. Remove the meat and set aside to cool. When the stock is cooled down a little, carefully pass the beef stock through the strainer into a heat proof jug or directly into the heavy bottomed lidded pan you will be cooking the soup in. Measure out 1.2 litre of stock and reserve 1.6 litre by weighing the liquid as pour the stock through the strainer. Save any leftover stock for another time. Discard the solid.

Meanwhile, bring a pan of salted water to boil. Blanch the leek very briefly to wit. Rinse under the cold water, drain well and set aside. Blanch the bean sprouts in the same water for 3 minutes, so they are floppy and softened. Rinse under cold water and

drain. Squeeze the water out quite firmly and set aside.

Put the vegetable oil and gochujeru into a small cold sauce pan. Place it over a low heat to gently warm up the oil. As it warms up, gochujeru will start to bloom. Stir constantly to move the gochujeru around to stop it from burning. You will notice the flames starts to swell and become more like an oily paste. It will start to smell very fragrant and feel almost benighted. It takes about 4 minutes total. Remove from the heat. Transfer to a large heat proof mixing bowl. Add the onion, both of soy sauce, sesame oil, fish sauce, ground pepper and garlic. Give it a good stir and set aside.

When the meat has cooled down enough to handle, shred them lengthways into fairly chunky pieces using two forks or hands. Put them into the mixing bowl along with the blanched leeks and bean sprouts. Toss everything together by hands (with

gloves on) to combine, gently massage and pinching the ingredients - I do think the warmth of your fingers and gentle pressure of hands really help to coat every bit of meat and vegetables more harmoniously.

To bring the dish together, transfer seasoned meat and vegetables into a large heavy bottomed lidded pan with 1.2 litre of reserved beef stock. Place the pan over high heat to bring it up to boil with the lid on, then immediately lower the heat to simmer for 30 minutes or so with lid on ajar. Check for seasoning and adjust the seasoning with salt (about 1/2 tsp). You want to taste the sort of heat that gently tickles the back of throat and touch of malow sweetness that comes from the leeks. Add the spring onions and simmer for further 10 minutes.

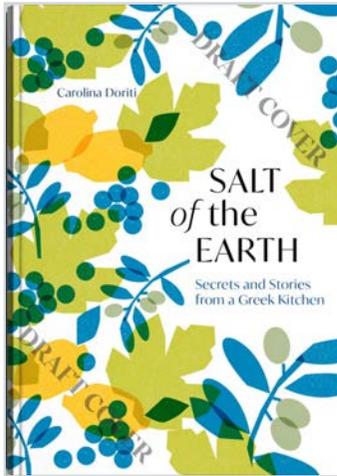
When ready, divide the soup into deep soup bowls and serve immediately while steaming hot with plain steamed rice.

- 300g bean sprouts
- 250g leek, white parts only, halved and sliced into 5cm batons

- for the seasoning
- 2tbsp vegetable oil
- 4tbsp gochujeru (Korean red pepper flakes)
- 2tbsp miso
- 2tbsp soy sauce
- 1tbsp fish sauce
- 1tbsp rice wine
- 1tbsp black pepper
- 1tbsp garlic, minced

- 3tbsp onions, cut into 5cm batons
- 1tbsp soy salt, to season





Salt of the Earth

Secrets and Stories From a Greek Kitchen
Carolina Doriti

March 2023 | Hardcover | CKB038000

\$37.50 | 9781787138544

256 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



***Salt of the Earth* is a beautifully enticing cookbook rooted in tradition and full of love for the land, its history and ingredients.**

Discover simple, fresh, and flavorsome recipes for everything from the traditional *Kakavia* Fisherman's Soup, precious parcels of Beef Dolmades and *Melopita* Baked Honey Cheesecake to modern favorites such as Baked Feta in Phyllo, Roasted Beet with Pistachio *Skordalia* Dip, or Stuffed Calamari with Artichokes.

With a strong sense of place and stunning location photography, this vibrant book shines a spotlight on local produce and traditional techniques, and reveals the defining characteristics of Greek food, including its natural affinity with sustainability, against the irresistible backdrop of the Greek mainland and islands.

Salt of the Earth is the ultimate celebration of the food and flavors of Greece from one of the country's most forward thinking and historically knowledgeable cooks.

Carolina Doriti was born in Athens. She has worked as a chef, recipe developer, restaurant consultant, and food journalist, and is the culinary producer of the USA TV series *My Greek Table* presented by Diane Kochilas. Carolina is also the Athens bureau chief for Culinary Backstreets, a company that runs gastronomy tours around the world.

- Carolina is extremely well connected in the food world, in both Athens and the USA



Fried Sweet Light Green Peppers with Vinegar

This is a nice starter and a classic meze dish prepared all around Greece. The tradition of sharing food in the form of meze – various small dishes that pair well with alcohol – is very common in Greece. The types of alcohol served with these dishes are ouzo, tsipouro or bilikouda, wine, and beer. There are special restaurants all around the country for this way of eating and drinking generally called mezeopolea (after meze), and more specifically there are also those called ouzeri (after ouzo), tsipouradiko (after tsipouro) and so on.

In this meze dish, sweet light green peppers are pan fried in olive oil until soft and golden. The peppers are dressed in plenty of vinegar either to enjoy straight away and warm, or they can be preserved and eaten cold. If you wish to preserve them, you should let them cool down after frying and then store them in a glass container or jar with 2-3 sliced garlic cloves and enough vinegar to cover the peppers.

8 large sweet light green peppers
(I try to choose relatively small ones; see Tip)
2 garlic cloves, crushed
70ml vinegar (or more if you are planning to store them)
sea salt

TO SERVE:
extra virgin olive oil, to drizzle
lemon zest
1 tbsp chopped parsley
½ tbsp toasted pine nuts

Wash the peppers and dry them well using a towel. Place them a few times all over with a toothpick or a fork. Place a frying pan, large enough to fit the peppers, on a medium heat. Add enough olive oil to cover the bottom of the pan by 0.5cm. Once the oil is hot, add the peppers and garlic cloves and lower the heat to medium-low. Cover the pan with a lid and gently fry the peppers for about 10-15 minutes, turning them occasionally until soft and golden all over. When ready, discard the garlic cloves, remove the pan from the heat, and sprinkle the peppers with sea salt. If you wish to store them, allow to cool and then follow the instructions described above.

If you are planning to serve them straight away, pour over the vinegar and let them marinate for at least 10-15 minutes. Transfer to a platter, drizzle with a few drops of extra virgin olive oil, sprinkle with the zest, parsley, and pine nuts, and serve.

Tip: You may also replace the peppers with a spicy variety or prepare the recipe using a mix of different kinds of peppers for an extra kick of flavour.

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LIQUID GOLD

The 'juice' of the olives (Olea Europaea) became the foundation of Greek and other Mediterranean diets. Homer referred to it as 'liquid gold' while Hippocrates called it the 'great healer'. Greece is covered in olive trees and both olives and olive oil are produced all across the country, with over 30 native varieties¹. Despite the size of Greece, which is 3.8 times smaller than Spain and 2.3 times smaller than Italy, it rates third in the world for the production of olive oil².

The harvest of olives begins in late autumn and ends in December, depending on the region and the variety. The best and most common native Greek varieties for olive oil include kionekis, athinolia, manaki, founani and stroggiolia. The best olive oil is made from the early harvest olives as they are packed with the most nutrients. For the maximum benefit of this early harvest olive oil, it is best consumed whilst fresh (ideally within 3 months) and raw, uncooked. Unlike wine which ages well, olive oil doesn't and it is best to consume within a year of its production.

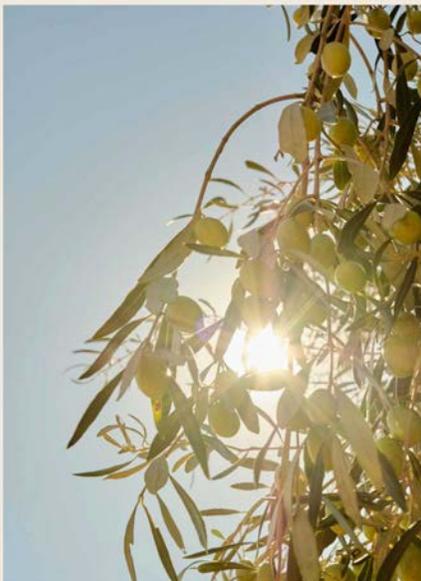
The varieties used for olive oil usually differ from the varieties used for table olives. It is in fact possible to produce olive oil from a table olive variety, but the quality will not be as high and vice versa. However, there are a few exceptions to this rule, such as the Manaki³ variety which makes an excellent mild-flavoured olive oil and very popular round-shaped table olives. Smaller olives generally give us better quality olive oil than the larger and more meaty types which are best for eating.

Olive oil should be cold pressed. Its quality is determined by its aroma, flavour, and level of acidity.

Greece produces high quality olive oil with around 80% of the annual production rated as extra virgin. Extra virgin olive oil has an acidity lower or equal to 0.8 degrees, while the acidity in virgin olive oil is below 2 degrees. If the acidity of an olive oil exceeds 2 degrees, then this is classified as refined and is of much poorer quality and nutrients just like the olive pomace oil. The colour of an olive oil does not necessarily determine its quality as it has more to do with the levels of chlorophyll.

When an olive oil is spicy and slightly burns your throat when you swallow, it's a good sign. This spiciness is a sign of a high phenolic olive oil. High phenolic or medicinal olive oils are those with a phenolic⁴ index of above 250mg per litre, these hold a health claim. With such olive oils medical research has been conducted to prove their beneficial action against heart diseases, diabetes, cholesterol, Alzheimer's, obesity, and even cancer.

When I cook, I only use virgin or extra virgin olive oil. It is wrong to think that you cannot cook with olive oil as it has a temperature tolerance of around 190-200°C, so as long as you don't cook with very high temperatures it's best to use olive oil over any other cooking oil. When I make salads or use olive oil to finish off a dish – always away from the heat – I use high-phenolic extra virgin or early harvest olive oils. As far as flavour and aroma are concerned, I like to regard olive oil as wine. The different varieties bring out different aromas and flavours to a dish and are better paired with specific foods.



¹ It is hard to accurately determine the varieties of olives because similar varieties are often named differently when cultivated in different regions and the only accurate way of determining the actual number is to conduct DNA tests. This has not been done yet in Greece.

² Statista 2021

³ Polyphenols are compounds found in plant-based foods, which are high in antioxidants and other healing properties.

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Bake Me a Cat

50 Purrfect Recipes for Edible Kitty Cakes, Cookies and More!

Kim-Joy

May 2023 | Hardcover | CKB004000

\$22.99 | 9781787139411

176 Pages | 6¾ x 8¾ in

Full-color Photography

[View on Edelweiss](#)



Baking with Kim-Joy

9781787134584

\$24.99 | Hardcover



Celebrate with Kim-Joy

9781787137899

\$29.99 | Hardcover

Feline fans will love this collection of 50 a-miaow-zing cat-themed creations.

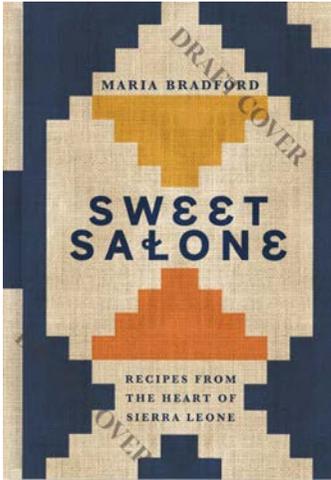
Bake Me a Cat showcases the cutest bakes you will ever see, all celebrating our favourite pet. With brand new recipes for cakes, cookies, desserts, breads, and more, it's the kitchen essential for every kitten-cuddler.

Kim-Joy is an expert in creating gorgeous animal-themed bakes, and her adorable feline characters have a purrsonality all of their own. Catering for a range of skills levels, whether you fancy baking Tiger Buns, Meow Bao, Kit-tea Scones, or a Happy Purrrrthday Cake, bring joy to your cooking, and a smile to every cat-owner's face with *Bake Me a Cat!*

Kim-Joy made it to the final of the *Great British Baking Show* 2018 with her unique, intricate baked creations. Having previously worked in mental health, she now devotes her time to creating cakes and treats that bring a little Kim-Joy to as many people as possible. Her books *Baking with Kim-Joy*, *Christmas with Kim-Joy* and *Celebrate with Kim-Joy* have been huge hits around the world.

- Kim-Joy's books have sold over 50k copies worldwide
- Cat-themed kawaii bakes are the perfect fit for Kim-Joy's demographic
- Kim-Joy regularly posts cat-themed creations to her 355k Instagram followers
- Includes vegan and gluten-free alternatives





[View on Edelweiss](#)



Sweet Salone

Recipes from the Heart of Sierra Leone
Maria Bradford

June 2023 | Hardcover | CKB001000
\$40.00 | 9781787137967
256 Pages | 6¾ x 9¾ in
Full-color Photography

As a small country on the west coast of Africa, throughout its history Sierra Leone has always embraced diversity—and this willingness to discover and grow has shaped Sierra Leone's rich food culture. Forged by history, people and place, the cuisine is completely unique.

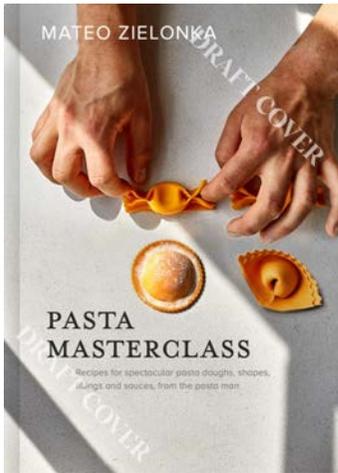
Maria Bradford's recipes, inspired by her grandmother's cooking, have at their heart the traditional meals of Maria's childhood, introducing delicious Afro-fusion dishes and flavors. Characterized by key ingredients including tamarind, beans, sesame seeds, mango, chili, and pineapple, in Maria's hands these ingredients become something truly special. Moreover, she tells the story of the cuisine and the people, shedding light on everyday life through exclusive location photography.

Through her evocative writing and innovative dishes that draw on tradition while melding contemporary influences, Maria's *Sweet Salone* is a stunning culinary dive into recipes and a culture unmatched anywhere in the world.

Maria Bradford grew up in Freetown, and started helping her mother prepare meals from about nine years of age. Maria studied at Leith's School of Food and Wine and founded Maria Bradford Kitchen in 2017, which became known as Shwen Shwen.

- Exclusive location photography expands the book beyond simply cooking, offering escapist armchair travel





Pasta Masterclass

Recipes for Spectacular Pasta Doughs, Shapes, Fillings and Sauces, from The Pasta Man

Mateo Zielonka

May 2023 | Hardcover | CKB061000

\$35.00 | 9781787139633

256 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



The Pasta Man
9781787136199
\$24.99 | Hardcover

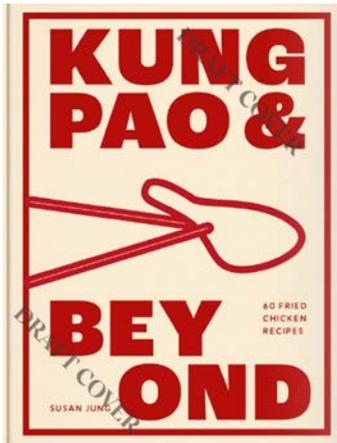
With over 30 shapes for rolled, filled and extruded pasta, plus over 40 recipes for fillings and sauces, this is the ultimate cookbook for any pasta lover.

In *Pasta Masterclass*, Instagram-sensation Mateo Zielonka reveals how you too can make his eye-catching, delicious creations. With “how to” sections guiding you through every shape, including recipes for his famous colored doughs, step-by-step photos, and QR codes linking to videos on every pasta shape included in the book, he then offers over 40 delicious recipes in which to fill or coat your creations. Illustrated with stunning photography and video content, let yourself be guided by a master and enjoy the meditative process of making beautiful pasta.

Mateo Zielonka, aka **The Pasta Man** (dubbed so by his Instafans), is head chef at 180 Studios, a collaborative media and arts space in the Strand, London, where he also has his own pasta studio. Polish-born, he has worked in London for 6 years including time at Padella and Polpo. He also teaches pasta classes. You can find some of his pasta videos on Food52, The Feedfeed, and Designmilk and on Mateo.Kitchen. His previous book *The Pasta Man*, was an instant bestseller.

- Over 250k followers on Instagram and a growing YouTube community
- Step-by-step photos AND a 'how to' video for every pasta shape (embedded in QR codes throughout the book)
- Pasta elevated to designer heights





[View on Edelweiss](#)



Kung Pao and Beyond

Fried Chicken Recipes from East and Southeast Asia

Susan Jung

May 2023 | Hardcover | CKB067000

\$29.99 | 9781787139336

176 Pages | 7½ x 9¾ in

Full-color Photography

Fried chicken is one of the most ubiquitous and universally loved foods. Whether it's Korean fire chicken, Vietnamese butter chicken wings, Taiwanese night market chicken, or Japanese karaage, nothing surpasses the unique twists and flavours that cooks in east and southeast Asia have brought to the dish.

Kung Pao and Beyond showcases 60 crisp, crunchy, and spicy recipes, with clear step-by-step instructions for preparation and cooking, that take this humble fast food to a whole new level. Susan Jung offers recipes to satisfy every craving; in addition to wings, leg, and breast, you'll find recipes for whole chicken and leftovers, in this essential cookbook for preparing fried chicken at home.

Susan Jung is the Food Columnist at *Vogue* Hong Kong. She was previously Food and Drinks Editor at the *South China Morning Post* for almost 25 years. Since 2014 she has been the Hong Kong, Taiwan and Macau Academy Chair for the World's 50 Best Restaurants and Asia's 50 Best Restaurants. She has travelled all over the world and has tried and tested every fried chicken recipe you could ever wish for.

- Australia and the US top the list of chicken consumers globally
- Although there are many books covering US southern fried chicken there's very little published that focuses on the fried chicken dishes of east and southeast Asia

LEMONGRASS & FISH SAUCE WINGS

For coating and frying the chicken

1kg (2 1/4 lbs) boneless chicken wings
About 100 grams coating mix (see page 300), divided
About 30ml (2 oz) oil
About 20 grams potato or sweet potato
Four
750ml cooking oil

For the marinade

20 grams fresh lemongrass (the lower 6cm of about 2 stalks)
60 grams peeled garlic cloves
20 grams peeled shallots
4 x red bird's eye chilies
200ml fish sauce
40ml fresh lime juice

I've been making these wings for ages, having been given the recipe by a Vietnamese friend when I was living in San Francisco. I did change one part of the original recipe: instead of discarding all the solids in the marinade, I add some coating mix to them, then fry them until pale to medium brown. I then break up the solids into smaller pieces and scatter over the wings.

Cut the wings in half lengthwise between the bones.

Use the flat side of a metal meat mallet to bash the entire lower 6cm of each lemongrass stalk to flatten it. Slice the lemongrass as thinly as possible.

Thinly slice the garlic and shallots. Cut the bird's-eye chilies into thin rounds, squeezing out and discarding the seeds as you go.

Put the lemongrass, garlic, shallots and chilies in a mortar and use the pestle to bruise the ingredients.

Mix the fish sauce with the lime juice, rice vinegar and sugar, and stir until the sugar is dissolved. Add the white pepper and the lemongrass, garlic, shallots and chili and stir well. Pour this over the wings in a bowl, massage, then leave to marinate for one to two hours.

Put the wings in another bowl, leaving behind the marinade and solids. Pour the marinade through a strainer placed over another bowl. Press on the solids in the sieve to remove as much moisture as possible. Put the solids back in the original bowl. Weigh out 30ml of the marinade.

Add 100 grams of coating mix to the bowl holding the wings. Add 30ml of marinade liquid and 30ml of cold water. Mix well to create a batter that coats the wings lightly but evenly if necessary, adjust the consistency by adding more cold water.

Drizzle the wings in the potato or sweet potato flour and shake off the excess. Lay the pieces on a rack placed over a tray and leave them to air-dry for at least 10 minutes.



SDNIM

5

BONELESS LEGS



CHICKEN DOUBANJIANG

For marinating, coating & frying the chicken

800 grams boneless chicken thighs
Course salt flakes, as necessary
3-4 peeled garlic cloves
A small chunk of peeled ginger
2 tsp Sichuan peppercorns
30ml rice wine
5 grams granulated sugar
100 grams coating mix made with tapioca
Four (see page 300)
About 50ml (2 oz) cold water
200 grams tapioca flour
750ml cooking oil

Other ingredients

20 grams Chinese celery
40 grams spring onions
80 grams doubanjiang
200ml rice vinegar
30 grams granulated sugar

Doubanjiang - spicy fermented broad bean paste - is essential to Sichuan cuisine, where it's used in all kinds of dishes you might be familiar with, including mapo tofu, twice-cooked pork, and the mung bean noodle dish known as ants climbing a tree. It's distinctly and powerfully flavorful, and makes a delicious coating for fried chicken.

Butterfly the thighs, cut them into 3cm pieces and put them in a bowl. Weigh the chicken, then multiply the amount by 20 - this is the amount of salt you will need. Sprinkle the salt over the chicken and mix well.

Use a fine grater - preferably a ceramic one! - to grate the garlic and ginger. Weigh out 10 grams of each then put them in the bowl with the chicken. Toast the Sichuan peppercorns by putting them in an unlined pan and heating it over a medium flame. Shake the pan constantly until the peppercorns are toasted. Cool the peppercorns, grind them to a rough powder then add them to the chicken along with the rice wine and sugar. Mix well, then marinate for at least 30 minutes.

Separate the leaves from the Chinese celery stalks. Tear the stalks into 5cm stalks. Cut the spring onions into 2.5cm lengths.

Mix the doubanjiang with the vinegar, sugar and 30ml water.

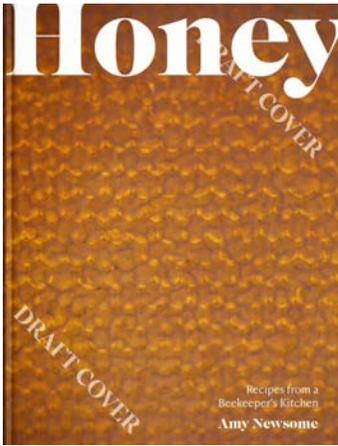
Put the coating mix in a bowl with the chicken, add the cold water and mix well to create a batter that coats the pieces lightly but evenly. If necessary, adjust the consistency by adding a little more cold water.

Drizzle the battered chicken in the tapioca flour, shake off the excess then lay the pieces on a rack placed over a tray. Leave them to air-dry for at least 10 minutes, then dredge them again.

Pour the cooking oil into a pan, preferably a medium-sized wok, and heat over a medium flame. Fry the chicken at 160 degrees in four or five batches. Fry for three to four minutes, then drain the mix into a paper-lined tray. After frying the last batch, fry the chicken again, this time at 190 degrees for 90 seconds.

7

8



Honey

Recipes From a Beekeeper's Kitchen

Amy Newsome

June 2023 | Hardcover | CKB059000

\$40.00 | 9781787139435

256 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



A sticky celebration of honey from bloom to plate, with 80 inspiring recipes straight from a beekeeper's kitchen.

Marvel at the floral intricacies of honey's terroir, before getting stuck in with sweet and savoury recipes that celebrate the magic of cooking with honey; from honey ferments, fancy fritto misto, and Honeyed Chipotle Lamb Tacos, to Saffron & Apricot Honey Buns, Eucalyptus Honey Granita, and a Bergamot Bee's Knees to wash everything down.

This cookbook is an incredibly thoughtful collection of recipes and stories that offers an inspiring glimpse into the craft of beekeeping, and the remarkable world of the honeybee, confirming why and how we should be treating honey with the respect it deserves.

Amy Newsome is a horticulturist and garden designer, food writer and beekeeper based in London, UK. She has worked with Raymond Blanc, organic grower Anna Greenland and the Royal Botanic Gardens Kew. She has written for multiple publications, including *Bloom* magazine, on subjects such as single-origin honey and cooking over fire.

- Taps into a trend and obsession with honeybees that doesn't seem to be going anywhere
- Honey is an ingredient that sits in kitchen cupboards around the globe
- Gap in the market for a cookbook that focuses on honey





Modern South Asian Kitchen

Recipes And Stories Celebrating Heritage,
Culture And Community

Sabrina Gidda

April 2023 | Hardcover | CKB044000

\$37.50 | 9781787139121

240 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



***Modern South Asian Kitchen* showcases a fascinating collection of recipes—from traditional, authentic South Asian dishes passed down the generations to contemporary recipes that marry the East and the West in culinary harmony.**

In her striking recipes, Sabrina Gidda brings a sense of the past (comforting, nostalgic South Asian recipes), the present (accessible, adapted recipes that nod to our time-poor, modern lives), and the future (a legacy of unique recipes that are influenced by a Western audience).

Modern South Asian Kitchen gives testament to the dishes Sabrina's mother and grandmother used to cook, as well as celebrating the women around the UK creating dishes from the Indian subcontinent to feed and nourish their local communities. Sabrina tells the stories from eight fascinating 'aunties', creating a joyful celebration of how food connects people, bringing together communities, families, and friends.

Sabrina Gidda has appeared on BBC's *Great British Menu*, *Celebrity Masterchef*, *Saturday Kitchen*, *Back in Time for Dinner*, *Saturday James Martin*, and *Sunday Brunch*. Her recipes have featured in *GQ*, *The Mayfair Times*, *The Sunday Times*, and *Olive Magazine*. She champions women in food, drink, and hospitality with an eclectic, global approach to cooking.

- 100 South Asian inspired dishes packed with flavor and spice
- Sabrina's "East meets West" flavor combinations culminate in recipes not seen anywhere else

masala eggs, yoghurt, feta & tempered spice



It's just not brunch for me without eggs. I absolutely love them. This is a version of an iconic Turkish egg dish I have eaten very many times over the years. You can do this with soft-boiled eggs too if you wanted to serve it as part of a sharing brunch. It is a great way to make sure you keep using up your spices by bringing them forward into your meals!

SERVES 1-2

4 free-range eggs, as fresh as possible
 1/2 cup of white vinegar, for egg-poaching
 1/2 tsp Kashmiri chilli powder
 2 tsp garlic paste
 200g (7oz) Greek-style yoghurt, at room temperature
 120g (4.2oz) butter
 6 fresh curry leaves
 2 Indian green chilies, finely chopped
 1/2 tsp cumin seeds
 1/2 tsp mustard seeds
 1/2 tsp ground turmeric
 1 tsp ginger paste
 100g (3.5oz) feta cheese
 Sea salt flakes and black pepper
 Fresh coriander (cilantro) leaves, to garnish

- 1 Bring a small pan of water to the boil, add the vinegar and then crack in your fresh eggs. Simmer over a low heat for 3–4 minutes. (If your eggs aren't so fresh, I would recommend frying them sunny side up and finishing the dish in the same way. Equally delicious, I promise.)
- 2 Meanwhile, stir the Kashmiri chilli powder into the yoghurt along with 1 tsp of the garlic paste. Spread thickly over the middle of a serving plate or your bowls if portioning.
- 3 In a second small pan, add the butter, curry leaves, chilies, cumin seeds, turmeric, ginger and the remaining garlic paste. Heat to a gentle sizzle until you hear the curry leaves fizzling, then gently swirl until the butter begins to foam.
- 4 Carefully drain the eggs, pop them onto the yoghurt before pouring over the tempered spice butter. Finish with a generous mill of black pepper and salt, crumble over the feta and scatter the coriander leaves.



lamb chops with green chutney potato salad



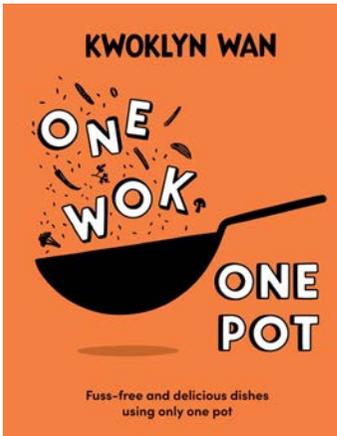
Lamb is a special occasion meat for me. I'm not sure why but it feels very celebratory, and chops are really special. You get to enjoy the tender delicious eye of the fillet, but the best bit for me is the meat that runs along the ribs, that you can only really enjoy if you consent to picking them up with your hands and getting stuck in. The marinade here can work for paneer, fish, chicken or even over a cauliflower. Whatever you do – make these potatoes, and don't be tempted to put them in the fridge – commit to best for all of the magic. This is my Mum's recipe – and I haven't met anyone who doesn't love it.

SERVES 1-2

6 lamb chops
 200g (7oz) new potatoes (young waxy potatoes)
 6 tbsp fresh green chutney (see page 93)
 Marinade
 2 tsp ginger paste
 1/2 tsp green chilli paste
 1/2 tsp freshly ground black pepper
 1 tsp salt
 2 tbsp vegetable oil
 1/2 tsp ground turmeric
 1/2 tsp ground mustard
 1/2 tsp cumin seed
 3 tbsp natural (plain) yoghurt

- 1 To make the marinade put all the ingredients in a bowl. Mix well and add the chops. You can do this a couple of days ahead of schedule for the best results.
- 2 Cut your potatoes into even pieces (at half an inch) and put into a pan of cold salted water. Bring to the boil and cook for 12–15 minutes.
- 3 When the potatoes are cooled through, drain and allow to steam in a colander. Shake well to encourage fluffiness before transferring to a bowl. Add the green chutney and mix well. Leave to one side until you're ready to serve.
- 4 Preheat your grill to 180°C/375°F (gas mark 5 or a griddle pan (grill pan) until very hot. Cook your chops for 3–4 minutes per side, depending on their thickness and how well done you like them. When caramelized and browned well remove from the heat and allow to rest for about 5 minutes. During resting delicious juices are produced, which I recommend you pour over the chops when you plate. Serve with the potato salad.





One Wok, One Pot

Fuss-free and Delicious Dishes Using Only One Pot

Kwoklyn Wan

March 2023 | Hardcover | CKB017000

\$22.99 | 9781787139084

160 Pages | 6¾ x 8¾ in

Full-color Photography

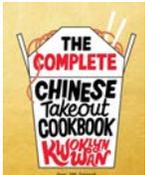
[View on Edelweiss](#)



***One Wok, One Pot* offers 80 effortless recipes that are cooked in just one pot—a slow cooker, rice cooker, traditional clay pot or, of course, the humble wok.**

From Veggie Satay Noodles and Pork Belly Hot Pot, to Five Spice Wings and XO Fried Rice, Kwoklyn Wan shares a collection of much-loved, tasty, and foolproof recipes to make at home. Influenced by the many delicious East and Southeast Asian cuisines and flavours—from Japan and Korea to Thailand and Malaysia—the recipes in this book are simple and delicious.

Just prep a few ingredients, use your favorite pot, and reduce the washing up, with this brilliant book that every kitchen needs.

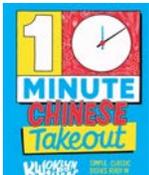


The Complete Chinese Takeout Cookbook

9781787137394

\$35.00 | Hardcover

Kwoklyn Wan is a professional chef, restaurateur and Kung Fu instructor. He frequently teaches and demos Chinese cooking. He is the author of *The Chinese Takeout Cookbook* (2019), *The Veggie Chinese Takeout Cookbook* (2020), *Chinese Takeout in 5* (2021), *10-Minute Chinese Takeout* (2022) and presenter of his own cooking show on Amazon Prime, *Kwoklyn's Chinese Takeaway Kitchen* (2021).



10-Minute Chinese Takeout

9781787137431

\$23.99 | Hardcover

- Kwoklyn's books have sold over 25k copies in the US
- Kwoklyn's books reign supreme in every household looking for quick and delicious recipes; this book will be no exception
- 2021 has seen a massive rise in popularity of one-pot cooking



GLAZED STICKY PEPPER CHICKEN

Melt-in-the-mouth chicken in a rich peppery sauce.

Prep 5 minutes

Cook 50 minutes

Serves 2-4

Equipment

Clay pot

- 1 tbsp vegetable oil
- 600g (1½ lbs) chicken thigh, bone-in and skin on
- 2 tbsp freshly cracked black pepper
- 125ml (½ cup) dark soy sauce
- 125ml (½ cup) water
- 3 spring onions (scallions), roughly cut into rings

Heat a 2- to 3-litre (8½- to 13½-cup) clay pot over a medium to high heat, add the oil and fry the chicken for 5 minutes, browning and searing each side. Remove the chicken and discard the oil, except for ½ tablespoon. Return the chicken to the pot, add the black pepper, soy sauce and water and stir to coat each piece well. Bring to the boil, then turn the heat down to medium-low, place a lid on the pot and allow to simmer for 40 minutes, turning the chicken once during cooking. Sprinkle with chopped spring onions (scallions) and serve hot with salad, noodles or rice.

CHECKER & DUCK 89

EASY CHINESE FISH STEW

This dish was very much inspired by a truly amazing chef I know named Patrick Hetej. As a Mother's Day treat, I took my parents for dinner and we were served the most amazing fish stew, so I just had to develop a dish that reminded me of this very special occasion.

Prep 10 minutes

Marinate 30 minutes

Cook 20 minutes

Serves 4

Equipment

Casserole

- 3 medium tomatoes
- 200g (7½ oz) monkfish
- 3 tbsp Chinese rice wine (Shaoxing wine)
- 1 tsp vegetable oil
- thumb-sized piece of ginger, peeled and grated
- 3 spring onions (scallions), finely sliced, whites and greens separated
- 2 garlic cloves, minced
- 1 red bird's-eye chill, deseeded and finely chopped
- 2 tbsp tomato ketchup
- 1 tbsp tomato purée (paste)
- 12 lines (5 cups) fish stock
- 100g (3½ oz) firm tofu, cut into 2cm (¾ in) dice
- 4 langoustines in shell
- 8 raw king prawns (jumbo shrimp) in shell, deseeded
- 200g (3½ oz) fresh mussels in shell
- 200g (3½ oz) fresh clams in shell
- salt and white pepper

Score a cross into the top of the tomatoes, cover with boiling water and leave to soak for 2 minutes, then peel off the loosened skin. Once peeled, chop the tomatoes into small dice.

Slice the monkfish into thin bite-sized pieces, place in a bowl along with a pinch of salt and the rice wine and leave to marinate for 30 minutes.

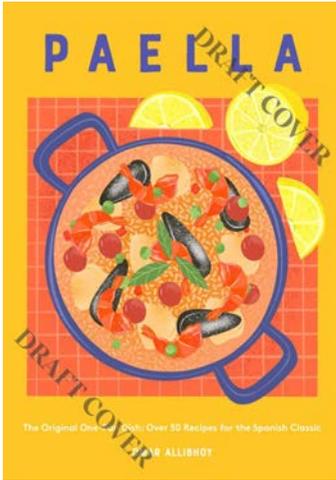
Heat a 4- to 5-litre (17½- to 22-cup) flameproof casserole over a medium heat, add the oil along with the ginger and fry for 30 seconds, then add the spring onion (scallion) whites and garlic and, after a further 20 seconds, add the diced tomatoes and chill and a pinch of salt. Quickly stir to combine the ingredients and fry for 2 minutes.

Stir in the tomato ketchup and purée (paste) and then pour in the fish stock. Add the tofu and gently bring to a simmer, place a lid on the pot and simmer for 10 minutes.

After 10 minutes, remove the lid, turn the heat back up to medium and add the langoustines and king prawns (jumbo shrimp). After 2 minutes, add the mussels and clams and, once the stew is boiling, add the marinated monkfish and any leftover liquid. Gently stir through the stew. After another minute, check the seasoning and adjust with salt and white pepper if required. Finally, turn off the heat and sprinkle in the spring onion greens to garnish.

Delicious served with a hunk of your favourite crusty bread but I heartily suggest you try this with the Chinese fried bread, youtiao.





[View on Edelweiss](#)



Paella

The Original One-Pan Dish: Over 50 Recipes for the Spanish Classic
Omar Allibhoy

July 2023 | Hardcover | CKB080000

\$25.99 | 9781787138483

176 Pages | 6¾ x 8¾ in

Full-color Photography

With beautiful photography throughout and straightforward, step-by-step instructions, *Paella* is a joy to cook from, and an essential for every kitchen shelf.

Chef Omar Allibhoy unveils the insider knowledge and tips you need to produce a perfect panful of glorious tastes and textures. He starts with a “how to” guide taking you through all the basic techniques and ingredients, and then offers over 50 easy-to-follow recipes—from the classic chicken and rabbit, to black seafood paella with squid and tiger prawns, through oxtail paella, and vegetarian and vegan options, including wild mushroom, and Jerusalem artichoke paella.

There’s something here for every occasion, whether it’s a simpler version for a quick midweek supper, or a more special, celebratory paella.

Madrid born, **Omar Allibhoy** is the founder of the critically-acclaimed Tapas Revolution—the largest Spanish restaurant group in the UK. Omar is committed to being at the forefront of representing the wonderful food of Spain, and has picked up multiple awards along the way. As well as running a successful business, Omar has maintained a career as a successful TV chef.

- With beautiful photography and 50 recipes, *Paella* is essential for every kitchen shelf
- Omar's recipes are family-friendly and economical
- Omar's youtube channel, *The Spanish Chef*, is growing rapidly



BROAD BEANS, ARTICHOKE & PORK RIBS PAELLA

SERVES 3 PREP 30 MIN COOK 45 MIN

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200g pork belly
1 pork knuckle, cut in half
1 pig trotter, cut in half lengthways
2 pork sausages (Merguez)
2 cocoa black puddings
2 swedes, into large chunks
2 turnips, into large chunks
2 stalks of thistle, into large pieces
400g rice
1.5 large sweet smoked paprika
0.5g saffron
2 tomatoes, grated
100ml extra virgin olive oil
4 litres water or stock
300g dry white beans, soaked in cold water
Salt

Soak the white beans and the pork meats in cold water overnight.

Place a large clay pot over medium heat, pour the olive oil and sprinkle the sweet smoked paprika. Fry for 30 seconds and add the tomatoes, fry for 3 minutes and pour the cold water. Add the soaked white beans, meats, saffron, salt and let it all simmer for 2 hours.

Add the swede, turnips, thistle, the sausages and black puddings and simmer it for a further 15 minutes. At this stage there should be approximately 2 litres of broth remaining.

Taste the seasoning and adjust if necessary. Add the rice and cook it over medium heat for 18 minutes shaking the pot frequently to allow the rice to release starch and thicken up the broth. Enjoy without delay!

7

QUAIL, RED PEPPER & ALMONDS PAELLA

SERVES 4 PREP 20 MINS COOK 1 HOUR

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3 quails, cut in half
3 garlic cloves, grated
1 tablespoon of dry thyme
175ml good quality white wine
100ml light olive oil
2 tomatoes, grated
1 teaspoon of sweet paprika
180g pepper, seeded and chopped
50g puffed almonds
400g Spanish paella rice
1.5 litres chicken stock
Salt

Infuse the crumbled the saffron in the chicken stock. Keep warm over the lowest heat.

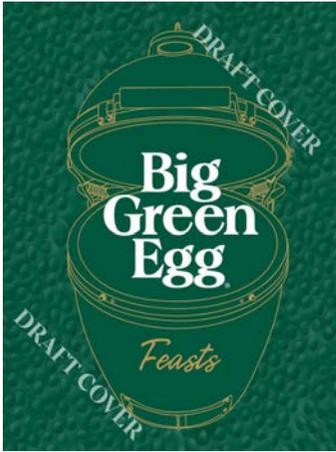
Heat the oil over a medium heat and fry the red peppers and seasoned quails for 6 minutes until you get a caramelised roasted golden colour. Add the almonds and fry for 1 minute.

Add the garlic, closely followed by the sweet paprika and grated tomatoes, cook for about 2 minutes until the oil starts separating from the tomato paste. Add the rice and stir oil together for a couple of minutes, making sure the rice gets coated with the oil and sears.

Pour the wine and deglaze the pan scrapping up all the bits at the bottom of the pan. Carefully add the hot stock to the pan and give it a good stir distributing the rice evenly. Taste the stock and adjust the seasoning if necessary. Cook on a high heat for the first 10 minutes and on medium for the last 9 minutes without stirring. Let it rest off the heat for 5 minutes before eating it. Buen provecho!



8



Big Green Egg Feasts

Innovative Recipes to Cook for Friends and Family

Tim Hayward

May 2023 | Hardcover | CKB081000

\$40.00 | 9781787139060

256 Pages | 7½ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



Cooking on the Big Green Egg

9781787135871

\$35.00 | Hardcover

The Big Green Egg has been a phenomenon in the world of outdoor cooking, with a devoted following and high-end reputation. You can cook on the griddle, oven roast, smoke, bake, or leave, to "low and slow" to create a plethora of international dishes of restaurant quality.

Master Fish Tacos for friends and family, rustle up a Chicken Balti for a cosy night in, present Bistecca Fiorentina for a Tuscan feast, or serve up a Couscous Royale for a balmy summer evening. And with the expert guidance of award-winning food writer Tim Hayward, you'll be making exceptional dishes all year round.

The EGG can be the linchpin of a memorable outdoor event, giving you the confidence to cook beyond your normal repertoire and create an occasion—whether it's a special dinner for two or a celebration for many.

Tim Hayward writes for the *Financial Times* every week and is a panellist on BBC Radio 4's *The Kitchen Cabinet*. He won the Guild of Food Writers "Food Journalist of the Year" in 2014, 2015 and 2022, and was the Fortnum and Mason Food Writer of the Year for 2014 and 2022. He is the author of *Food D.I.Y.*, *The DIY Cook*, *Knife*, *The Modern Kitchen*, *Loaf Story*, and *Charcuterie from Scratch*.

- Over 90 stunning recipes and techniques that capture the essence of the EGG
- Due to the pandemic, many more people are mastering their outdoor cooking skills

CARABIÑEROS PRAWNS

1 large or 2-3 small-medium Carabiñeros prawns (shrimp) per person, whole (or use a their sustainably-caught whole wild prawn)
Olive oil
Flaky sea salt
½ lemon, cut into wedges, to serve

Egg Set up
Direct set-up with them plancha or stainless-steel grill in place. Ensure you preheat the plancha or grill.

Target Temp
200-220°C/400-425°F



132 SPANISH-STYLE FEAST

Carabiñeros are Spanish prawns (shrimp) with a deep red colour. They're named after the border and shore patrol regiments and the fetching colour of their uniform lapels. They are also huge, the size of a junior lobster or a langoustine that's spent too much time at the gym. They are quite difficult to find so substitute with the largest fresh prawns you can find. The key thing with this dish, though, is not to waste all the gloopy, juicy loveliness in the heads. If you can't quite bring yourself to suck it, be sure to squeeze it out and stir it into your fideo.

Make sure the cooking surface is hot.

Toss the prawns (shrimp) with some oil and flaky salt.

Grill the prawns for about 15-25 minutes on each side (depending on size) or until the shells are just beginning to toast and char, and the flesh is just cooked through. Be sure to burp the EGG while grilling.

Serve on top of the fideo with the lemon wedges, adding any juices.



SICHUAN SHORT RIBS

Serves 4

Short ribs are another BBQ classic you will want to master; pulling bones from a cooked rack and having them slide out clean is a moment of great satisfaction. The aim of this recipe isn't to test your patience, although it might do that with its 5-7-hour cooking time.

Here, you are managing a long cook with low temperature control and adding the wrapping element after a few hours. Wrapping helps keep the meat moist, preventing drying out and charring. As you get more experienced and better at temperature management, you may decide to not wrap at all. I suggest you do, though, for the first few cooks at least.

2kg/4lb 6oz short ribs
1 tsp flaky sea salt
1 tsp cracked black pepper
1 tsp dried chili flakes
1 tsp ground Sichuan pepper
For the sauce:
600g (1 1/2lb) Chinese vinegar (or sherry vinegar)
2 tsp dark soy sauce
3 tsp sugar
4 garlic cloves, finely sliced
2 thin slices fresh ginger
2 star anise
1 piece of coriander (cilantro) stalk
2 pieces of fresh orange zest
50ml/3 1/2 fl oz water

Mix the sauce ingredients together well and put to one side.

Season the ribs all over with the salt, black pepper, chili flakes and Sichuan pepper, rubbing them in. If you have the time, let the ribs marinate overnight in the fridge (draining them back to room temperature to cook), but at a minimum an hour or so before cooking.

Place the beef on the grill bone-side down, close the lid and cook for 3 hours, then remove and place on a double layer of peach paper or foil. Add the sauce then wrap up. Cook for another 2-4 hours until the internal temperature is 93-95°C/200-203°F, then rest for 1 hour in a warm place, drain the juices and skin off any excess fat before serving.

Accompany with rice noodles or steamed greens, with the strained sauce poured over the top.

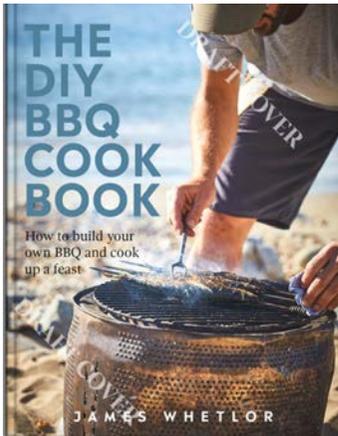


Egg Set up
Indirect set-up: cone@300x in legs-up position with the stainless-steel grill on top of the cone@300x top.

Target Temp
95-99°C/200-207°F

132 Deli Feast

Deli Feast 133



The DIY BBQ Cookbook

How to Build You Own BBQ and Cook up a Feast

James Whetlor

May 2023 | Hardcover | CKB005000

\$22.99 | 9781787138919

192 Pages | 6¾ x 8¾ in

Full-color Illustrations and Photographs

[View on Edelweiss](#)



Whether you want to cook a BBQ on the beach, at a campsite, in your garden, or even on your balcony, James Whetlor showcases over ten different BBQs you can actually build yourself.

You'll never use a store-bought instant BBQ tray again as James guides you through the DIY BBQ section with handy illustrations, photographs, and tips and techniques. BBQs include a Konro—a small portable Japanese grill, a Washing Machine Drum BBQ, a Tandoor oven made from a flowerpot, an Open-faced Grill made from bricks or breeze blocks, a Simple Dutch Oven, and a Whole Pig Smoker. There's even an Oil Drum BBQ—a versatile and simple take on the traditional oil drum barbecues used the world over.

And once you've mastered the art of barbecue building, there are 50 stunning recipes that you will turn to time and time again. Including Sri Lankan Black Pork Curry, Mushroom Tacos, and Thai Fishcake Skewers, as well as the show-stopping recipe for cooking a pig in the pig smoker—this is a fun and affordable way to take your BBQing to the next level.

Winner of a James Beard award for his first book *Goat*, **James Whetlor** worked at River Cottage before establishing Cabrito Goat Meat company. He also wrote *Cooking on the Big Green Egg*.

- The 10 DIY projects sets this apart from every other BBQ book on the market
- BBQ cookbooks are hugely popular at the moment and this only seems set to continue

Twice-cooked butter chicken thighs

This is a family favourite. I have two small kids who I've been weaning on curry for a few years and this was the breakthrough dish. That's not to say it's a kid's dish. It's absolutely delicious and I promise it's one you'll make again and again. Serve with rice and naan, or if you are going for a larger spread you could make the coran on page 81 and the biryani on page 70.

SUITABLE FOR
all BBQs

SERVES
4

75g/2½oz full-fat natural yoghurt (not Greek)
6 garlic cloves, finely chopped
2 tablespoons grated fresh ginger
2 tablespoons tandoori spice blend
8 small-medium chicken thighs
50g/1½oz ghee or butter
1 teaspoon turmeric
1 tablespoon garam masala
200g/7oz pasata
1 teaspoon sugar
juice of ½ lemon
50ml/3 tablespoons double cream
½–1 teaspoon chilli powder, to taste
sea salt and freshly ground black pepper

In a bowl, mix the yoghurt with half the garlic and ginger and the tandoori spices and then coat the chicken with the marinade. Leave to marinate for as long as possible, preferably overnight (8 hours).

When ready to cook, preheat the BBQ to a medium heat.

In a deep pan, fry the remaining garlic and ginger in the ghee or butter for 1 minute or until soft. Add the turmeric and half the garam masala and cook for 30 seconds, then add the pasata, 200ml/7fl oz water, the sugar, lemon juice and ½ teaspoon salt and cook for 5–10 minutes or until rich and thick, then set aside.

Place the marinated chicken thighs on the hot grill and cook for 4–5 minutes on each side until golden. Add the chicken to the sauce, cover the pot and cook for 20–30 minutes, or until the chicken is cooked through and the sauce is rich and thick.

Stir in the cream and remaining garam masala and taste, adding salt, pepper and chilli powder if necessary, plus also a touch of water if you want a looser consistency.



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THE DIY BBQ COOKBOOK

VEGUE | BIRDS | FISH | MEAT

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Trout in newspaper

You can also cook one large fish (about 1.5kg/3lb 6oz), using all the paper to wrap it, and double the cooking time. This works very well cooked in the ground too, see instructions on page 8. It will only take 40 minutes or so.

SUITABLE FOR
all BBQs

SERVES
4



4 x single portion trout, each about 350g/12oz, gutted and washed
1 unseeded lemon, cut into 8 slices
4 sprigs of thyme
4 sprigs of flat-leaf parsley or tarragon
olive oil for drizzling
sea salt and freshly ground black pepper

Preheat the BBQ to a medium heat.

Pat the fish dry with kitchen paper. Drizzle the oil over the fish and season well with salt and pepper inside and out. Place two lemon slices and a sprig of each herb inside each fish.

Lay each fish on 4 layers of newspaper and wrap, tucking in the ends of the paper carefully. Soak the wrapped fish in cold water until thoroughly wet for about 2 minutes, then place the parcels on the grill and cook, turning a couple of times, for 25–30 minutes, or until the paper is dry and beginning to burn.

Serve the trout in the paper, cutting it open with scissors at the table.



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THE DIY BBQ COOKBOOK

VEGUE | BIRDS | FISH | MEAT

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Backyard Baking

50 Awesome Recipes for Baking Over Live Fire

Christian Stevenson (DJ BBQ), Chris Taylor and David Wright

June 2023 | Hardcover | CKB005000

\$29.99 | 9781787139763

224 Pages | 6¾ x 8¾ in

Full-color Photography

[View on Edelweiss](#)



9 781787 139763



Fire Feasts

9781787138384

\$24.99 | Hardcover

60 awesome recipes for baking over live fire from the legendary DJ BBQ team.

Backyard Baking will take your live fire skills to the next level, covering everything you ever wanted to know about baking on your BBQ. The standard kettle BBQ is essentially an oven, so why not use it to its potential and get baking?

Bake the best ever brioche buns so you can make the ultimate cheeseburger; whip up some rye crumpets to go alongside some amazing pastrami; enjoy a god-tier bacon sandwich using your very own live fire sourdough loaf; throw an epic pizza party for all your friends; and finish off with some sweet treats like smoky chocolate brownies.

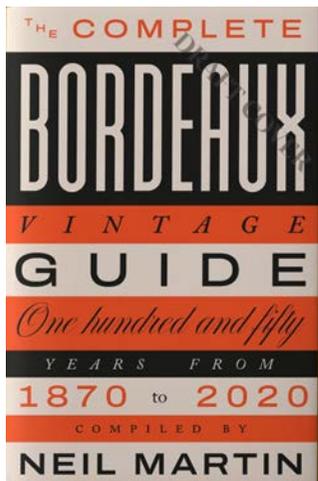
DJ BBQ (aka **Christian Stevenson**) is a live fire chef and a leading name in the world of BBQ. He is the author of *Fire Food* (2018), *The Burger Book* (2019), and *Fire Feasts* (2022).

David Wright won ITV's Britain's Best Bakery in 2014 and BIA Baker of the Year in 2017, he's a third-generation baker who has carved a niche for live fire baking.

Chris Taylor is DJ BBQ's right-hand man and co-wrote *Fire Feasts*.

- DJ BBQ's *Fire Food* has sold 30k copies in the UK alone
- Capitalizes on the trend for outdoor cooking with recipes for savory and sweet bakes
- Appeals to geeky live fire lovers—this is the ultimate next challenge





The Complete Bordeaux Vintage Guide

150 Years from 1870 to 2020

Neal Martin

April 2023 | Hardcover | CKB126000

\$45.00 | 9781787139800

528 Pages | 6¼ x 9¼ in

Full-color Photography

[View on Edelweiss](#)



***The Complete Bordeaux Vintage Guide* breaks new ground in wine publishing—totally unique in its cultural scope, it's the first volume to cover in depth 150 years of vintages.**

For wine lovers, this is an indispensable guide for finding out what happened in a particular season, as well as providing wider historical and social context. Every single year is accompanied by one event, one song, and one film that encapsulates the spirit of the time, as well as the world into which the vintage was born. Neal Martin offers a personal, witty take on the traditional wine handbook, with notes on not just the growing seasons, harvests and wines themselves, but cultural phenomena ranging from Sherlock Holmes, through *Casablanca*, to Beyoncé. Innovative and addictively dip-in-able, this is an essential addition to your bookshelf as well as your cellar.

Neal Martin's career in wine began in 1996 as a wine buyer for Japan Airlines where he specialized in Bordeaux and Burgundy. In 2006 Neal was asked by the most influential wine critic in the world, Robert Parker, to join his team at The Wine Advocate. In December 2012 Neal self-published *Pomerol*, which won the inaugural André Simon John Avery Award. In 2018 Neal accepted a position at Vinous where he covers Bordeaux and Burgundy to the present day.

- Publishing to coincide with the 2023 en primeur season in Bordeaux
- Evergreen Bordeaux vintage guides stay in print edition after edition, and with its unique approach, this is a new must-have handbook

had picked up, though that still left around 120,000 hectares either on their original French vinestocks, treated by alternative sprays or left to their own devices. In fact, a year earlier, some Bordeaux vineyarders mistakenly assumed that phylloxera was no threat and recommenced planting French vinestocks, at least until June 1884 when the louse made considerable progress in hitherto unaffected vineyards.

"...at Latour, in May 1880, 27 employees were given the day off so that they could take part in a religious procession against the fast-spreading louse, which sounds like a lost scene from The Wickerman."

Milader deserves greater recognition. His research not only helped combat phylloxera, but he also formulated "Bordeaux mixture" that protected vines against downy mildew and black rot, first discovered in Gironde in 1878. His name stands in the Jardin Polytechnique in the city of Bordeaux. It must also be emphasized that oidium was just as devastating year-to-year although soluble phylloxera in its evolution did not mandate whole-scale spraying of vineyards.

Unsurprisingly in the 1880s, average production fell to around the same level as the 1850s. Unlike the previous two decades, there is no outstanding growing season like 1864 or 1876, in no small part due to the climactic aftermaths of Krakatoa that lowered global temperatures for several years. As a consequence, it was a comparatively poor decade for vines. Ian Maxwell Campbell observed that the fledgling vines were constitutionally weak and more susceptible to disease, encouraging many châteaux to purchase their vines in order to retain sugar. Bordeaux-borders began to look elsewhere for their vitis plenus. Bottles from this decade were generally not collated and nowadays rarely seen.



Captain in go here about image c. 1884



1885

The 1885 vintage was another vintage that succumbed to mildew. According to the Lafite-Rothschild almanac: "Everywhere, we have seen grapevines with varying degrees of leaf loss that appear dark in hue when seen from a distance, analogous to that which indicates the first autumn frosts." Harvest commenced around 29 September. André Simon reported "poor quality" wines. Bottles are rarely seen, not least because at just over 1 million hectares, this is the smallest harvest on record in the Gironde, around half the normal volume.

No Bordeaux wines from this vintage tasted.

Event
Mark Twain publishes
The Adventures of Huckleberry Finn

Samuel Langhorne Clemens, who wrote under the pen name of Mark Twain, published his most famous and controversial book on 18 February 1885. Narrating the journey of Finn and Jim, a runaway slave down the Mississippi River, it satirised race and religion, painting white characters in an unflattering light. Ernest Hemingway claimed that it marked the beginning of American literature.

Music
Symphony No. 4
— Johannes Brahms

Brahms conducted the maiden performance of Symphony No. 4 in Meiningen on 25 October. An apocryphal story states that a page-turner working at the premiere opined: "For this whole [First] movement I had the feeling that I was being given a beating by two incredibly intelligent people." Being surrounded by wise bores is known to induce a similar feeling.

This vintage was beset by problems, commencing with a spring frost and mildew that reduced the potential size of crop, then a element summer spoiled by localized hailstorms. The harvest kicked off around 25 September although there was just two-thirds of a normal crop and despite heavy chaptalisation, it was irregular in quality.

No Bordeaux wines from this vintage tasted.

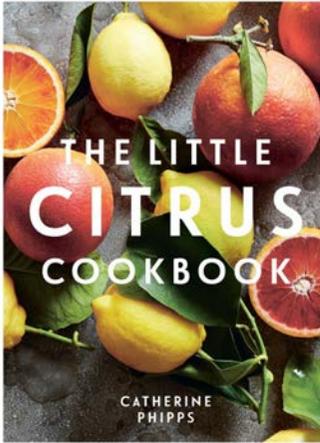
Event
Statue of Liberty is dedicated

The iconic 46-metre statue of Libertas, the Roman goddess of liberty with her torch held aloft in her right hand and tabula in the left, was dedicated by President Grover on 28 October 1886. As the country began receiving thousands of migrants in the early 20th century, the Statue of Liberty became a symbol of entering a new home. Originally, it was a dull copper hue, gaining a green patina as the copper began to oxidize.

Music
The Icon
— Camille Saint-Saëns

The penultimate movement of the Carnival of Animals scored for a solo cello has become one of the most recognizable pieces of late-19th century classical music. The composer dismissed his masterpiece as frivolous and banned any public performance until after his death, fearing that it might damage his reputation as a serious composer. Ergo, The Carnival of Animals was not played publicly until 1922, whereafter it became immensely popular.

1886



[View on Edelweiss](#)



The Little Citrus Cookbook

Catherine Phipps

May 2023 | Hardcover | CKB035000
\$16.99 | 9781837830251
112 Pages | 5¼ x 7¼ in
Full-color Photography

A citrus lover's gift book, with fail-safe favourites and tangy twists on classic citrus dishes.

The Little Citrus Cookbook offers 40 recipes for everything from fresh summer salads, to zingy Mediterranean meat dishes, to the perfect lemon drizzle cake.

Whether you're looking for zingy new ways to use up lemons, limes, and oranges, or to discover the sweet, sour, bitter, and umami-enhancing flavors of yuzu, bergamot, and pomelo, there's something here for everyone.

Straightforward and easy to follow, Catherine Phipps' recipes work perfectly every time—these gorgeous recipes are sure to become classics in your collection.

Catherine Phipps is a food writer, cookbook author, and recipe developer who has frequently featured on TV and radio, including BBC Radio 4's *The Food Programme*. Her previous books include *The Pressure Cooker Cookbook* (2012), *Citrus* (2017), and *Leaf* (2019).

- Features sweet and savory recipes using lemons, limes, oranges, and grapefruit
- Catherine Phipps's books include: *Citrus* (2017), *Leaf* (2019), *Modern Pressure Cooking* (2021)
- Recipes originally published in *Citrus*

ROAST VEGETABLES WITH FETA AND ORANGE

Serves 4

3 small red onions, peeled and quartered
 2 red (bell) peppers, cut into strips
 1 green (bell) pepper, cut into strips
 2 courgettes (zucchini), cut into chunks on the diagonal
 200g/7oz piece of pumpkin, cut into thin wedges
 1 head of garlic, cloves separated, unpeeled
 A handful of oregano leaves, plus extra to serve
 2 whole oranges plus the juice of 2 medium oranges
 2 tbsp olive oil
 75g/¼ cup black olives
 400g/14oz feta, broken into chunks
 Sea salt and freshly ground black pepper
 Parsley leaves, to serve

I think this is substantial enough on its own, but you could add a side salad if you like, or some leftover grains of some sort.

I don't eat the skin of the oranges unless it is particularly thin, but somehow the orange does taste better roasted when left unpeeled.

Preheat the oven to 200°C/400°F/Gas mark 6.

Put all the vegetables into a large roasting tin and sprinkle in the garlic cloves and oregano. Top and tail the 2 whole oranges then cut into fairly thick slices. Cut each slice into quarters. Add all this orange to the roasting tin, then pour over the orange juice. Season with salt and pepper and drizzle everything with the olive oil.

Roast in the oven for 45 minutes, then turn everything over, gently. Sprinkle over the olives and dot the feta around. Roast for another 15 minutes. The feta should be soft and creamy and everything else should be on the verge of charring, but nicely soft on the bottom.

Serve immediately, sprinkled with oregano and parsley, direct from the tin, or you can remove everything to a serving platter and squish the garlic cloves into the tin juices to pour over.



52



BLOOD ORANGE AND CARDAMOM TARTE TATIN

Serves 6

2–3 blood oranges, depending on size
 30ml/2 tbsp water
 100g/½ cup granulated sugar
 75g/½ cup unsalted butter, chilled and diced
 Seeds extracted from 2 tsp cardamom pods, lightly crushed
 300g/10½oz block of puff pastry
 Plain (all-purpose) flour, for dusting

For the crème anglaise
 250ml/1 cup plus 1 tbsp whole milk
 250ml/1 cup plus 1 tbsp double (heavy) cream
 1 tsp cardamom pods, lightly crushed
 1 coffee bean
 3cm/1¼-in piece of vanilla pod
 50g/¼ cup caster (superfine) sugar
 6 egg yolks

A citrus spiced tarte Tatin is proper winter comfort food, best eaten in February when blood oranges are in season and we need that hit of spice and colour to see us through. There are elements to this dish that transfer very well to other types of desserts. For example, you can exchange pastry for a sponge batter to make an upside-down cake.

If you don't want to make crème anglaise you can serve instead with Chantilly cream – just whip cream until fairly stiff and stir in a tablespoon of icing (confectioners') sugar mixed with a generous pinch of finely ground cardamom.

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

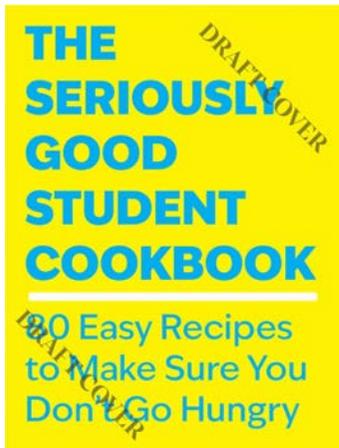
Top and tail the blood oranges, then slice very thinly. Set aside.

Put the water in the base of a 23cm/9-in cast-iron skillet or similar ovenproof pan. Sprinkle the sugar over the water in an even layer. Heat gently, resisting the urge to stir, just shaking every so often, until the sugar has melted and turned a light golden brown – you don't want it too dark at this stage. The water will help stop it browning too quickly around the edges. Remove from the heat and stir in the butter and cardamom seeds, trying not to froth it up too much.

Arrange the best orange slices in the caramel. On a lightly floured work surface, thinly roll out the pastry (to around 3mm/¼-in), then prick all over with a fork. Cut into a round very slightly larger than your skillet, then lie it over the oranges, making sure the edges are tucked in.

continued...

73



The Seriously Good Student Cookbook

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

July 2023 | Flexibound | CKB070000

\$19.99 | 9781787139787

192 Pages | 6¼ x 8¼ in

Full-color Photography

[View on Edelweiss](#)



***The Seriously Good Student Cookbook* covers every recipe you'll ever need when jumping into student life.**

80 simple but delicious recipes are broken down into chapters covering toast, eggs, sandwiches, pancakes, pasta, potatoes, rice, and kebabs. With a photo for every recipe and clear instructions, you'll be able to create food that you actually *want* to eat.

Fancy breakfast-stuffed croissants after a heavy night? Need something comforting for dinner like the ultimate carbonara or a colcannon-topped baked potato? Perhaps you want something easy but filling to see you through all those hours at the library, like a best-ever turkey club sandwich, or a Mexican black rice bowl. Or maybe you have friends coming over and want to show off your cooking skills with spicy salami pizza sliders, or pepper and chorizo skewers. Whenever you need something SERIOUSLY GOOD to eat, this book will make sure you never go hungry.

From orientation to graduation, this is the only cookbook you'll *ever* need.

Conceived and edited by **Quadrille**.

- Student-focused recipes that actually taste GOOD
- Quick and simple recipes using minimal ingredients
- A photo for every recipe
- Recipes range from things on toast, to hearty suppers
- Publishing in time for the new student calendar

EGG

IN THE HOLE

Kids the world over have delighted in coining names for this simple breakfast. 'One-eyed Jack', 'Moon Egg' or 'Hen-in-the-nest' are just a few. Remember to keep the yolk soft so you can cut round the edges and dip in.

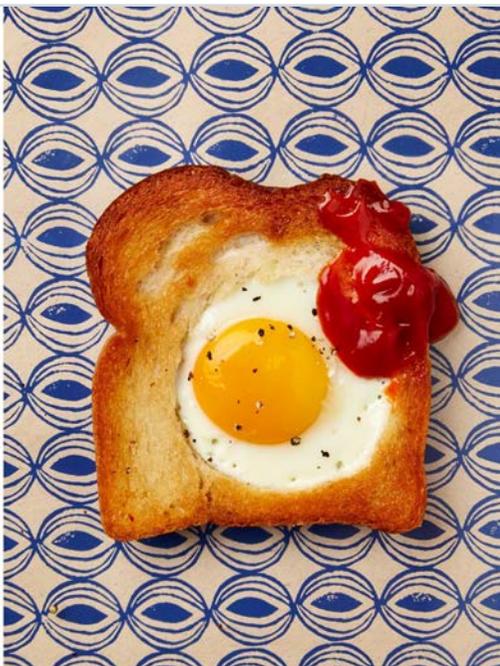
I SERVES 1
C TAKES 8 minutes

1 slice white farmhouse bread
large knob butter
1 egg
dollop tomato ketchup
salt and freshly ground black pepper

Using a 7cm/2½ inch round pastry cutter or glass, stamp out a hole in the middle of the bread and remove.

Heat half the butter in a frying pan over a gentle heat. Once foaming, pop in the slice of bread and bread disc and cook for 2–3 minutes until golden brown. Flip the bread over and add the remaining butter to the pan. Crack the egg into the hole of the bread and cook for about 3 minutes, or until the egg is set, covering with a lid for the final minute. Transfer to a plate, grind over some black pepper and sprinkle with salt. Serve with the bread disc for dipping and a dollop of ketchup.

37
Breakfast Toasts



BEEF

RAMEN

Make the soy-marinated eggs a day in advance. They are delicious eaten on their own or sliced through a salad.

I SERVES 2
C TAKES 30 minutes,
plus marinating

For the soy-marinated eggs
2 eggs
50ml/3½ tbsp soy sauce
2 tbsp mirin
For the ramen
1 litre/1 quart good-quality beef stock
4 slices peeled root ginger
2 garlic cloves, peeled and sliced
1 red chilli pepper, deseeded and finely sliced
85g/3oz udon or ramen noodles
180g/6½oz beef sirloin or rump steak
1½ tbsp teriyaki sauce
1 tsp sesame oil, plus extra for drizzling
1 tbsp miso paste
1 tsp soy sauce
90g/3oz baby pak choi, leaves separated
55g/2oz beansprouts
To garnish
2 spring onions (scallions), finely sliced
1 lime, cut into wedges

Cook the eggs a day in advance. Bring a small pan of water to the boil, carefully lower in the eggs and boil for 6 minutes. Rinse under cold running water to cool quickly then peel. Place the eggs in a small resealable plastic bag with the soy sauce and mirin. Refrigerate for 4 hours, or overnight, to marinate.

The next day, drain the eggs and set aside to come up to room temperature.

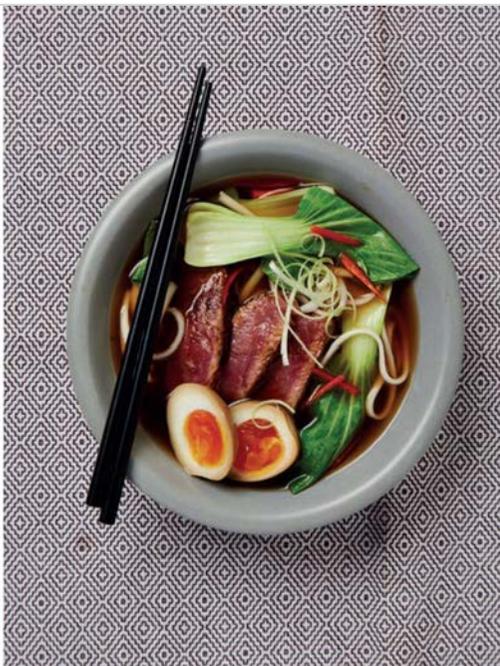
Pour the stock into a pan, add the ginger, garlic and most of the chilli. Bring to the boil then gently simmer over medium-low heat for 15 minutes.

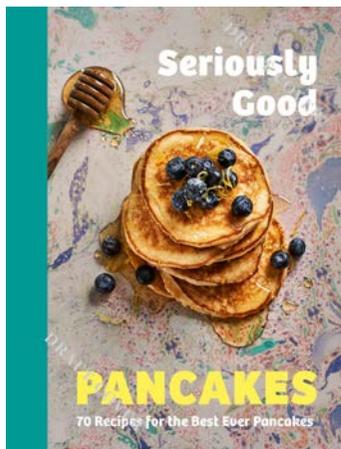
Meanwhile, bring a large pan of water to the boil and cook the noodles for 6–8 minutes, or until soft. Drain and set aside while you cook the beef.

Heat a frying pan over high heat. Brush the beef with half the teriyaki sauce and sesame oil. Add to the pan and sear for 1–2 minutes each side. Remove from the heat, brush with the remaining teriyaki sauce and slice on an angle – it should be rare.

Stir the miso and soy sauce into the broth. Add the beef, pak choi and beansprouts and stir to warm through. Spoon the noodles into serving bowls and ladle over the soup. Halve the eggs and arrange on top. Drizzle with sesame oil and garnish with the spring onions, reserved chilli and lime wedges.

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Supper Eggs





Seriously Good Pancakes

70 Recipes for the Best Ever Pancakes

Sue Quinn

April 2023 | Hardcover | CKB113000

\$19.99 | 9781787139749

176 Pages | 6¼ x 8¼ in

Full-color Photography

[View on Edelweiss](#)



Everybody loves pancakes – *Seriously Good Pancakes* features every pancake recipe you could ever need.

From the joys of Sri Lankan hoppers, Keralan dosas, Vietnamese banh xeo, to the humble buttermilk pancake and blini, people all over the world have discovered the joy of pancakes.

Seriously Good Pancakes covers breakfast, brunch, lunch, dinner, and dessert, with recipes for everything from Chinese Pancakes with Duck and Hoisin Sauce, Buckwheat Galettes and Italian Farinata, to Spicy Mexican Hotcakes with Smoky Corn Salad, Chocolate and Berry-stuffed Pikelets, and so much more.

With over 70 recipes, and a gorgeous photo to accompany each one, plus a guide to basic pancake types, this is the ultimate cookbook for pancake addicts, students, and foodies alike.

Sue Quinn is an award-winning food writer, cookbook author and journalist. Her articles and recipes regularly appear in the UK's leading food publications including *delicious* and *BBC Good Food* magazines. She won the Fortnum & Mason's Online Food Writer Award in 2016.

- Pancakes are not just for breakfast any more – a simple gourmet food that everyone can make
- Easy recipes that don't require any culinary skills or special equipment – perfect for students
- Covering breakfast, lunch, snacks and dinner, all fully photographed

Cheese, Egg & Spinach Buckwheat Galettes

These diddy pancakes are traditionally served in Eastern Europe to mark the start of Lent, but they make fab canvases any time of year. Full of a yeasty, buckwheathy flavour, blinis are perfect vehicles for smoked fish, cream cheese and – of course – caviar.

MAKES 40 blinis

**TAKES 40 minutes,
plus 2 hours resting**

60g (2oz/½ cup) buckwheat flour
100g (3½oz/¼ cup) strong white flour
1 tsp salt
½ tsp caster (superfine) sugar
7g fast-action dried yeast
150ml (5fl oz/¼ cup) whole milk
200g (7oz) soured cream
2 free-range eggs, separated
melted butter or vegetable oil,
for frying

In a large mixing bowl, whisk together the flour, salt, and sugar. Sprinkle over the yeast.

Heat the milk in a small pan until warm, but not hot – you should be able to dip your finger in without it burning. Remove from the heat, and whisk in the soured cream and egg yolks. Pour the milk mixture into the flour mixture and stir to make a thick batter. Cover with clingfilm (plastic wrap) and leave to rest in a warm place for 1 hour, or until slightly spongy and bubbly on top.

When the batter has finished resting, whisk the egg whites to soft peaks. Gently fold into the batter. Cover with clingfilm and set aside for a further 1 hour.

Heat a frying pan over a medium heat and brush with butter or oil. Add 4 tablespoons of the batter to the pan and cook for about 1 minute until bubbles form on top. Flip and cook for a further 30 seconds or so. Repeat until all the remaining batter is used up.

These are lovely served warm – they can be reheated in a 150°C/300°F/gas 2 oven for 5 minutes.

15

Pancake



Honeycomb Butter Buttermilk Pancakes

These diddy pancakes are traditionally served in Eastern Europe to mark the start of Lent, but they make fab canvases any time of year. Full of a yeasty, buckwheathy flavour, blinis are perfect vehicles for smoked fish, cream cheese and – of course – caviar.

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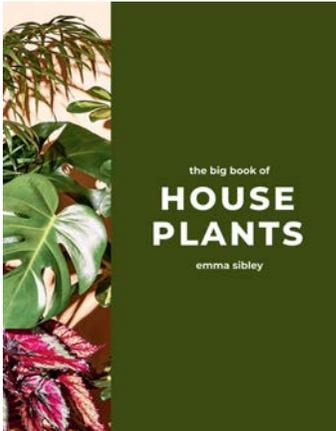
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Pancake





Craft, Home & Fashion



The Big Book of House Plants

Emma Sibley

April 2023 | Hardcover | GAR010000

\$29.99 | 9781787139428

256 Pages | 6¾ x 8¾ in

Full-color Photography

[View on Edelweiss](#)



***The Big Book of House Plants* is a source of green inspiration for small-space gardening, featuring an impressive directory of 100 of the most popular varieties of foliage to own, including cacti, succulents, and house plants.**

From dramatic palms and tropical leafy wonders to beautiful ferns, and flowering potted plants—this book covers everything you need to know about nurturing and growing your own.

Each of the 100 plants is accompanied by luscious photography and an easy-to-follow breakdown of all the essential requirements for that variety. This includes details on size, growth, and flowering, along with any extra tips on caring for that specific plant.

Perfect for anyone wanting to grow their indoor plant collection, or a gift for a plant-loving friend, *The Big Book of House Plants* is the ultimate modern guide to all your indoor planting needs.

Emma Sibley has had a keen interest in horticulture from a young age and after studying Surface Design at university, her career moved into plants. Emma now runs a growing start-up business called London Terrariums and offers workshops, interior displays and private commissions. Emma lives in London and is a member of the British Cactus and Succulent Society.

- The ultimate modern guide to all your indoor planting needs
- Fun photography throughout shows the unique character of every plant

Just because you don't live in a tropical region where Banana Plants are plentiful doesn't mean you cannot grow one happily in your home. Be aware that a Banana Plant can become rather large, so you may want to opt for a dwarf variety as this will be much easier to care for and move around if needed.

BANANA PLANT

MUSA ORIANA

LIGHT

Unlike most house plants, the Banana Plant will actually tolerate and thrive in some direct light, so keep it in a warm, bright room. However, it will not cope well with cold draughts.

WATER

Indoor Banana Plants actually need more water than those that grow outside, but watch out for overwatering and root rot. Plenty of drainage is a must.

WATCH OUT FOR

Be careful when placing a Banana Plant in your home as the large leaves are paper-thin and can tear and break very easily.

POTTING

Given the right conditions a Banana Plant can grow big very quickly and reward you with a new leaf every week or so. Young pups need frequent repotting due to the speed in which they can grow - this could be up to 2-3 times in the first year. As your Banana Plant ages it will happily stay in the same pot for a lot longer without the need for more space.

12



The leaves of this plant could have come straight from the Jurassic period. With its vibrant green arrow-shaped leaves lined with the faded darker green, it becomes obvious where this plant got the name 'Dragon Scale'.

DRAGON SCALE

ALOCASIA 'DRAGON SCALE'

LIGHT

Like most Alocasia, this plant enjoys a bright but indirect sunlight, but keep it warm and do not allow it to sit in a cold, dark corner as this will stunt the growth and cause the vibrant colour on the leaves to fade.

WATER

Water regularly in summer, about once a week, but allow the compost to dry out slightly before re-watering. The roots of this plant are particularly susceptible to root rot so do not completely soak the compost or leave the roots in a dish of water. During winter, water less frequently, allowing the compost to almost completely dry out. Mist your plant throughout the year, as it thrives in the humidity.

WATCH OUT FOR

Remove any yellow or brown leaves, especially if you spot any black spots, as this could be a sign of fungal disease. Alocasia can be poisonous to pets and small children so keep out of their reach.

15



Macramé Accessories

A Modern Guide to Knotting Accessories Fanny Zedenius

April 2023 | Paperback - with flaps | CRA055000

\$22.99 | 9781787139152

144 Pages | 7¾ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



Macramé

9781849499408

\$17.99 | Paperback - with flaps



Macramé 2

9781787134102

\$19.99 | Paperback - with flaps

Fanny Zedenius is back and taking on the world of macramé accessories.

Learn how to knot, wear, and style 23 simple projects with *Macramé Accessories*, from necklaces to cushions, skirts, hair accessories, a lantern, and more. Fanny will show you how to master all the knots featured throughout this book through clear step-by-step illustrations, charts, and instructions, demystifying this ancient craft.

Discover different materials you can use beyond rope to help expand your knotting experience. Packed with stunning lifestyle photography that draws on Fanny's signature Scandi style, this book is indispensable whether you are a beginner, or looking for new knotting challenge to tackle.

Take your craft further with *Macramé Accessories*, and knot stylish projects for yourself and your home.

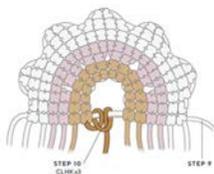
Fanny Zedenius is a fibre artist and the creative mind behind the popular Instagram account Createaholic. In 2015 Fanny opened a webshop from which she sells her designs all over the world. She hosts macramé workshops throughout Sweden where she teaches others how to master this addictive craft. She has previously published *Macramé* (2017) and *Macramé 2* (2020).

- Fanny's profile has continued to grow, and she has amassed a large dedicated following who love her designs and want more patterns



Ebb and Flow belt

This belt is made with a beautiful repetitive pattern that is reminiscent of fine lace. You can use the instructions to make other objects such as a headband or perhaps include it in the 'arms' of a plant hanger. I have made two different versions, one with a monochromatic white look, and one in two colours that further highlights the pattern. You can see the difference and choose style for yourself.

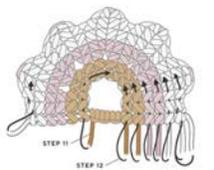


STEP 10
Take the working cord (colour #3) furthest to the right in the last row you knotted and use it to tie three Continuous Lark's Head knots (CLHK) around both the strands that run between the two sides of the semi-circle.

STEP 11
Take the same cord and use the tapestry needle (or crochet hook/forceps) to hide the end on the backs of the HDHs that form the inner semi-circle. You don't need to go all the way around, approximately 5 knots will do and then you can cut off the excess strand.

STEP 12
To hide the rest of the strands, bend them down to the back and pass them in vertical lines through the backs of a couple of HDHs per strand. The anchor cord and the working cord to the very left can be inserted behind the same knots. On the other side of the semi-circle you can hide the filler cord behind any knots you see fit. Carefully cut off excess strands sticking out.

STEP 13
Take one of the earwires and attach it to the middle CLHK, making sure the pointy end of the wire faces the back of the earring. Your first earring is finished! Repeat the steps to make the second earring.





[View on Edelweiss](#)



Zero Waste Blocks

Sew Your Own Wardrobe with Paperless Patterns

Birgitta Helmersson

May 2023 | Paperback - with flaps | CRA035000

\$29.99 | 9781787139244

192 Pages | 7¾ x 9¾ in

Full-color Photography

***Zero Waste Blocks* offers a modern approach to sustainable sewing. Using natural fabrics and core sewing techniques, learn how to stitch without waste and make a scandi-style collection of 20 garments.**

By using this unique “paperless” method you can eliminate both textile and paper waste from your sewing projects, and take the fear out of learning to self draft and sew your own clothing.

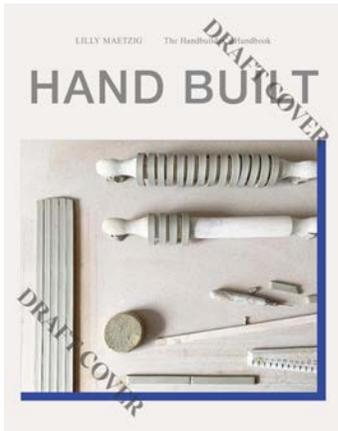
This book includes 5 simple zero waste pattern blocks—a t-shirt, skirt, tank top, shirt, and trousers. These can then be used to make a further 15 projects by making simple changes, or mixing and matching your blocks into new designs, and comes with pattern layout instructions and templates to make sizes US 2-26.

Once you have mastered the 5 blocks the possibilities are endless.

Birgitta Helmersson is a designer and pattern-maker based in Malmö, Sweden. She runs a studio/store with partner, in life and love, Sam Grose, where they develop and manufacture 2 labels in-house—“Birgitta Helmersson” and “Helgrose”. Both labels embody a zero waste ethos, with all scraps and remnants from Helgrose production being re-purposed into other items.

- Beginner-friendly and pattern sheet free
- There is a shortage of books on the market exclusively about zero waste pattern cutting, especially for the modern home sewing market





Hand Built

The Handbuilder's Handbook

Lilly Maetzig

April 2023 | Hardcover | CRA028000

\$29.99 | 9781787139176

176 Pages | 7¾ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



9 781787 139176

Create a collection of 23 stylish homewares with this modern guide to working with clay.

Hand Built is a beginner's guide to hand building with clay – no pottery wheel required. This book will teach you the building blocks to working with clay, and how to apply a professional finish to your pots including decoration, glazing, and firing techniques. Learn how to create 23 stylish homeware designs using the three core techniques: coiling, pinching, and slab building.

Beginning with the basics to get you started, discover how to wedge clay, add texture, and work with moulds, then put your new skills to the test through the projects that include coffee cups, a tea pot, vase, dinner plates, candle holders, and more.

Lilly Maetzig is the maker behind Mae Ceramics. Originally from Christchurch, New Zealand, Lilly has always had a keen interest in pottery. After graduating, she discovered a love for hand building techniques and now she makes ceramics to sell and offers workshops from her studio.

- A practical, beginner's guide that will show you how to hand build 23 ceramic homewares
- Lilly Maetzig has a course with Domesstika on creating your first ceramic vessel
- Community projects have meant it is easier to find a kiln than ever before





CIY: Crochet-It-Yourself

15 Modern Crochet Designs to Stitch and Wear

Emma Wright

March 2023 | Paperback - with flaps | CRA004000

\$22.99 | 9781787138681

160 Pages | 7¾ x 9¾ in

Full-color Photography

[View on Edelweiss](#)



With 15 beautiful designs, *CIY: Crochet-It-Yourself* takes you through all the steps and techniques that you need to master and refine your crochet skills.

In this fresh and modern guide to crochet, Emma Wright shows you how to create your own stylish crochet collection. Once you have mastered the basics, Emma will show you how to confidently play with color and pattern to make clothes that suit your style, and add your own creative flair to.

Through the chapters (Jumpers, Cardigans, and Accessories), learn how to build on your technique and move away from crochet for the home. Emma offers up hints and tips, as well as clear step-by-step images to help refine your skill as you take on this new challenge.

Emma Wright is a designer of all things crochet and knit. In 2015, she was awarded “Britain's Next Top Knitwear Designer” by Lovecrafts. Over the years, she has worked with a number of brands, including designing a collection of “woodland cup cosies” for Oasis. Emma has been featured in an array of publications including *Knitting Magazine*, *Inside Crochet*, and *Vogue Knitting*. Her first book *KIY: Knit-It-Yourself* (Quadrille) published in 2020.

- Learn how to play with color and pattern to crochet your own garments and accessories
- For intermediate crocheters looking for projects other than home accessories, with full step-by-step instructions and photographs



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Crochet Ribbed Edging Jumper

If, like me, your button box doesn't close over your never-ending button collection this is the perfect project to use some! Putting together a little collection of different shapes, colours and sizes of buttons is pretty satisfying, and you could also try sewing them on with different coloured scraps of yarn from your stash.

Techniques

Crochet Rib



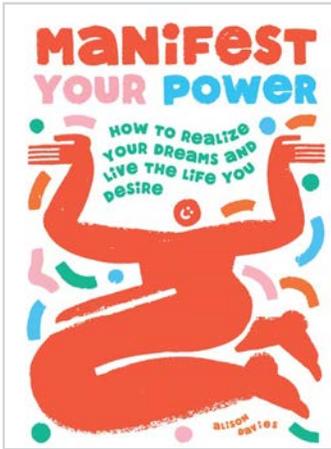
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Inspiration & Lifestyle



[View on Edelweiss](#)



Manifest Your Power

How to Realize Your Dreams and Live the Life You Desire

Alison Davies

March 2023 | Hardcover | SEL016000

\$19.99 | 9781787139312

144 Pages | 5¼ x 7¼ in

Full-color Illustrations

Whether you're looking to dip your toe in the water with manifesting, or make some positive changes to your life and the world around you, *Manifest Your Power* will give you all the tools you need.

Manifestation is based on one of the main principles of the universe: like attracts like. We are all in control of our destiny, even if we don't realize it. All it takes is a little imagination, focus and persistence. This step-by-step guide, with practical activities and suggestions, will help you discover the power of manifesting. You'll learn how to use techniques such as vision boards, affirmations, and scripting to work towards your goals, from simple aspirations, to larger long-term dreams.

Once you begin your journey and start manifesting the things you want, you'll realize that it's all there for the taking—all you have to do is ask, and believe you have the power.

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

- A clear, accessible guide for readers who may have heard about manifesting/vision boards but don't know where to begin
- Accompanied with vibrant, striking illustrations from artist Kelli Laderer



56

6. For love
Pictures of happy couples, love symbols like hearts and flowers, quotes and romantic poetry.
7. For mental health
Calming images and photos of seascapes and blue skies, quotes and affirmations that promote good mental health and make you feel at peace.
8. For luck
Lucky symbols like a four-leaf clover or a horseshoe, lucky numbers, your own personal lucky colours or images, pictures of celebrations, affirmations like 'I am lucky'.
9. For happiness
Photos of happy times with your friends or family, specific memories that make you smile, places that lift your spirits, uplifting quotes and affirmations.
10. For creativity
Images that make you feel creative, photos of the natural world, quotes from your favourite writers, pictures of books, films or songs that have inspired you.

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Acknowledge Your Success

Every time you manifest something, acknowledge your success and build upon it. Take it step by step and mark the stages of your progress. Even if things don't work out as planned, you'll be able to see what works for you and what you can improve. This, in turn, builds self-belief in your skills.

Small victories count at every stage when you're manifesting, and it's important to acknowledge them in some way, whether you choose to share your success with those close to you, do something to celebrate the achievement, or write down what worked and why. When you recognize success in this way, you focus on the positives and this raises your energy vibration and helps you attract even more.

Mark Up Your Results

Think about creating a chart that you can pin on a notice board and mark up your progress, or give yourself a gold star each time you succeed. Look for inspiration online, or a simply draw something on paper. The most important thing is that you recognize your success, even at these early stages, and mark it in some way. If you prefer, you could do this by treating yourself and celebrating the moment when you reach your goal.

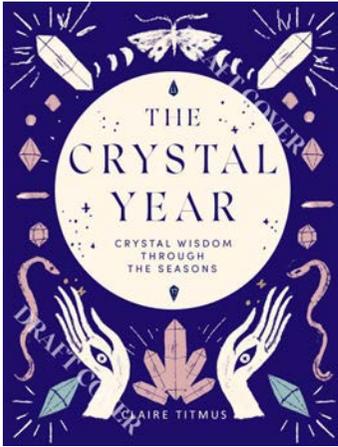
36



Keep a journal of progress

It's helpful to keep a written record of your progress, and journaling is another important tool in the manifestation toolkit. Now is as good a time to start one as any. You'll be able to reflect on the things you've tried that worked well, and the skills that might need work. Giving yourself the space to evaluate your progress and express your thoughts opens up the channels of creativity so that ideas flow. You'll also find that organizing your thoughts in this way helps you identify new goals and the steps needed to make them happen.

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The Crystal Year

Crystal Wisdom Through the Seasons

Claire Titmus

April 2023 | Hardcover | OCC004000
\$20.00 | 9781787139145
192 Pages | 6¼ x 8¼ in
Full-color Photography

[View on Edelweiss](#)



In *The Crystal Year*, Claire Titmus, Advanced Crystal healer and owner of The Crystal Bar, shares crystal wisdom to support you through the seasons.

Split into the 12 months, *The Crystal Year* teaches you how to harness the properties of all the crystals lurking in your collection by aligning them with key dates and seasons. In January, learn how carnelian can support your New Year goals; in February, find out if rose quartz will help you find your Valentine. As the evenings get darker, discover just why emerald is the perfect crystal to help you survive Scorpio season.

As well as key crystals for the month, Claire guides you through symbols and superstitions from the natural world, and shares self-care rituals, meditations, and affirmations to support you through each phase of the year.

Claire Titmus is a certified Advanced Crystal Healer and founded The Crystal Bar, an online shop dedicated to selling ethically sourced crystals. Claire teaches her social media followers about the properties and uses of crystals.

- The perfect gift or self-purchase for crystal obsessives and modern mystics alike
- Crystal wisdom to support you through the seasons
- The author's Instagram The Crystal Bar has amassed 90k followers in just two years



AUGUST

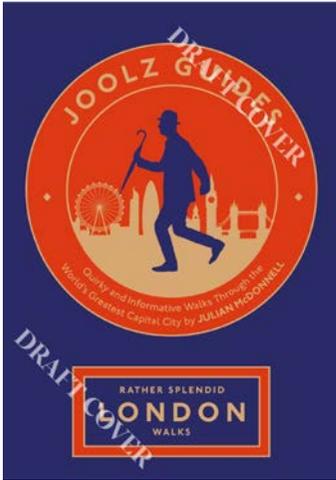
August days are hot and still,
 Not a breath on house or hill,
 Not a breath on height or plain,
 Weary travellers cry for rain;
 But the children quickly find
 A shady place quite to their mind;
 And there all quietly they stay,
 Until the sun has gone away –
 August is too hot for play!
 – August, Annette Wynne

AUGUST'S SEASONAL NARRATIVE

Named after the Emperor Augustus, August is one of the luckiest months. This is a good month for letting go of old emotions, stopping judging others and bringing peace into your life. Taking these steps will allow you to better connect with your inner self, and will invite more favourable energy into your day-to-day life. This month also symbolizes regeneration, so as you shed your old mindset, be prepared to welcome a spectacular transformation as you become who you desire to be.

Those born in August tend to be honest, generous and have a strong moral compass. Keep them close by for honest answers to your dilemmas.





[View on Edelweiss](#)



Rather Splendid London Walks

Joolz Guides' Quirky and Informative Walks Through the World's Greatest Capital City

Julian McDonnell

May 2023 | Flexibound | TRV009070

\$22.00 | 9781787139602

320 Pages | 5¼ x 7¼ in

Full-color Photography

Pip-pip and Tally-Ho... meet the most famous tour guide on YouTube, Joolz Guides!

In *Rather Splendid London Walks* you can join Joolz himself on 20 fun-packed walks around the city, picking out the top sights, sounds, and secret features that you wouldn't spot without an expert guide on hand.

On your journey you will learn about London's finest palaces, historic houses, and murky drinking dens, visiting unscrupulous politicians, literary figures, scientific heroes, notorious criminals, and stars of the stage and screen along the way. Highlighting historical features and oddities en route, including stink pipes, cattle troughs, and parish boundary markers, Joolz has more tales, facts and anecdotes than you've had hot dinners.

From Pimlico to Peckham, Holland Park to Highgate, Southwark to Soho, Joolz Guides unveils the hidden gems and fantastic follies around every corner of the metropolis.

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 220k subscribers on YouTube with his tour videos regularly attracting over 100k views
- The *Washington Post* described Joolz as "the most entertaining" online tour guide

NUMBER
Seventeen

KENSINGTON

DISTANCE
4km (2.5 miles)

TIME
1 hour

NEAREST TUBE
Queensway

What to do and well met! Gosh, it's hard to decide where to start these walks, but this seems a convenient spot.

Cross over the road and enter the park onto the **BROAD WALK (1)**.

This is Kensington Gardens and it's jolly beautiful and big. I would usually recommend a walk around the park, but that will have to wait for another day. Today we're just walking through.

Back in the sixteenth century this whole area was used as hunting grounds for King Henry VIII, but in 1728 Queen Caroline, wife of King George IV, asked for it to be turned into a beautiful garden. However, it wasn't until 1841 that they opened to the public. Mind

you, they wouldn't let any old riffraff in. You had to be properly dressed (whatever that meant).

Soon on your right you should see the Princess Diana Memorial Playground. Walk towards it and look for **THE ELFIN OAK (2)** just on the edge of the playground. You should find it encased in a protective fence, because it's 900 years old! Around 1930 hor Innes decided that this old tree stump needed some residents – so he carved all these cute 'little people', saying that it had been the home of gnomes, elves, imps and fairies for hundreds of years. Within the bark you can see Huckleberry the gnome, Wooskey the witch, Grumples, Goodies, Rumpelstiltskin and Drinkel!

Now head back to the Broad Walk and I have a challenge for you.

You might not believe it, but Kensington Gardens has, for many years, been inhabited by fairies and J.M. Barrie knew this when he wrote Peter Pan in Kensington Gardens in 1906. We aren't visiting Peter Pan's statue on this walk because the park is too big, but if you have time definitely seek it out!

No, my challenge is for you to find Peter Pan's tombstones!

CHALLENGE Peter Pan's Tombstones

As you walk up the Broad Walk, over to the left, about twenty yards from the path, next to a tree, try to find two stones with 'PP' and 'WSM' written on them.



They aren't really tombstones – they're actually parish boundary markers. Points!!!! However, in the book Peter Pan goes around the park after the gates have closed at night time, rather depressingly, he finds all the dead babies that have fallen out of their prams without their mothers noticing, and then buries them! [A bit odd for a children's story, but still...]

Two of them are supposedly buried here.

He writes:

I think that quite the most touching sight in the Gardens is the two tombstones of Walter Stephen Matthews and Phoebe Phelps.

Of course, 'PP' actually stands for 'Parish of Paddington' (not 'Phoebe Phelps') and 'WSM' represents 'Westminster Saint Margaret' (not 'Walter Stephen Matthews'), indicating that you are on the boundary of the two different parishes. The '13' is supposed to indicate that poor Phoebe was thirteen months old when Peter Pan found her. What a depressing story. Not half as depressing as what happened to the real boys who inspired the book, though! [See **Walk 6: Hampstead**].

Look, you might not believe in fairies but I'm sure they live here.

Now return to the Broad Walk and continue until you see **KENSINGTON PALACE (3)**. The statue of Queen Victoria you can see was actually designed by Victoria's daughter, Princess Louise. Victoria was born at Kensington Palace and grew up there before moving to Buckingham Palace.

You can go inside the palace, and personally I found it one of the better London attractions. (Usually I just like urine-stained alleyways and dingy pubs, so I don't talk much about the big main attractions, but I must say I enjoyed my visit.)

Originally, in 1605, Kensington Palace was just a mansion. It only became a palace when William of Orange and Queen Mary moved here in 1689. William didn't want to be near the Thames because of his asthma. Sadly, he fell off his horse after tripping over a molehill and they put him in bed to recover



18

19

new ownership, but it seems uncertain just when. I do hope you get to go up there because it's a beautiful 6,000 square metre garden with splendid views of London – and they even have (or used to have) resident flamingos, too!

Anyway, as the roof gardens are closed I'm heading up Kensington Church Street.

Oh!! On your right here, in Old Court Place, is a great place to go if you want some good traditional hearty English fayre, like sausage and mash, shepherd's pie, roast beef or game pie. Maggie Jones's! It's jolly nice and they have generous portions, too! You might need to book if you're going for Sunday lunch, though!

Maggie Jones's opened in 1964 and was originally called Nan's Kitchen – but after it became a favourite hangout of Princess Margaret (the current Queen's sister) and Lord Snowdon (Anthony Armstrong-Jones), they changed the name. So if you literally want to eat like a princess this is a good place to come!

Yum! That was really good!

Now continue up Kensington Church Street and turn left down Holland Street. Then turn left again into **KENSINGTON CHURCH WALK (11)**.

Now, if you want to know where I get a lot of my vintage clothing and boating blazers from, it's here, at 'Hornets'. They're very friendly and helpful and sell lots of bowler hats, top hats, dinner suits and all sorts of vintage second-hand clothing. I must pop down there again soon.

If you do go, remember to pop into Garnet, the vintage jewellery shop in the same street. The beautiful lady working there was very nice when appearing in my film and she has some lovely items. Down the years many famous customers have been through the doors. Princess Diana used to bring Princes William and Harry along here on their way to McDonald's, can you believe, and the boys used to enjoy running along the wall opposite. [I'd love to have been in McDonald's when Princess Diana swanned in and ordered a Big Mac!]

Continue down the lane and when you see the church, turn into the gates as if to enter the church but look up to your right. This is the back of the **ST MARY ABBOTS PRIMARY SCHOOL (12)**. Can you see the two rather smartly dressed figures on the wall wearing frock coats?

This indicates that when the school was originally opened, in 1712, it was a charity school. These Blue Coat Schools were first established in the sixteenth century and the uniform was blue because it was a very cheap colour dye!

Some of these schools did survive as actual schools, like this one – although it certainly isn't a charity school any more.

Now continue along Kensington Church Walk back onto Kensington High Street and turn right. Keep going and then turn right up Argyll Road and then second left onto **STAFFORD TERRACE (13)**.

Many of these beautiful houses were built around the end of the nineteenth century for artists to live in. We will come to more



Water Fountain (9)



Water Fountain (9)



Water Fountain (9)



Water Fountain (9)



Water Fountain (9)



Water Fountain (9)

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[View on Edelweiss](#)



Planting for Honeybees
9781787131460
\$16.99 | Hardcover

The Wild Bee Handbook

The Amazing Lives of Our Wild Species and
How to Help Them Thrive

Sarah Wyndham Lewis

April 2023 | Hardcover | NAT01 7000

\$22.99 | 9781787139183

196 Pages | 5½ x 8½ in

Full-color Photography

Discover common wild bees you might find in your garden, learn how vital they are to the ecosystem, and create a green space to help them thrive with *The Wild Bee Handbook*.

This book is an essential, practical resource for anyone interested in biodiversity and sustainable gardening, featuring sections on container gardening, the no-dig method, how to maintain soil health, the principles for rewilding, and wildflower gardening for success—it doesn't matter how big or small your space, you can still garden to support wild bees.

Whether you are a keen gardener, or just looking to make a difference, join the wave of change and learn how to grow sustainably and help save the bees.

Sarah Wyndham Lewis and her husband, Dale Gibson, founded Bermondsey Street Bees in 2007, a beekeeping and sustainability consulting business which was awarded 2016 Small Artisan Producer of The Year at the Great Taste Award. Her first book *Planting for Honeybees* was published by Quadrille in 2018.

- An easy-to-use, beautifully illustrated guide to sustainable gardening for pollinators that includes a handy directory to wild species that visit your green spaces
- Bees have become a symbol of climate change representing a need for us as individuals to make small changes to make a big impact

*Pin, antil habaricanqua remus ponit confici
entris alantie milium mix sceriram et
perachus coritacio nondementus. Pubicus,
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fuit quam endum dem mais, factuacorum
defenic tum ma, tarii eto et vit conduciam
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CHAPTER 1
ALL BEES
Are Not The Same



INTRODUCTION

doing something interesting. Usually that was outdoors, often trailing my grandfather, thirsty for his knowledge about everything we saw or heard.

My grandfather had kept bees for many years but by the time I knew him, the skeps sat empty in a shed (although, being woven of straw, made terrific helmets when my cousins and I staged mock battles.) But his love and knowledge of bees – all bees – was immense and, like his gardening, extremely interactive.

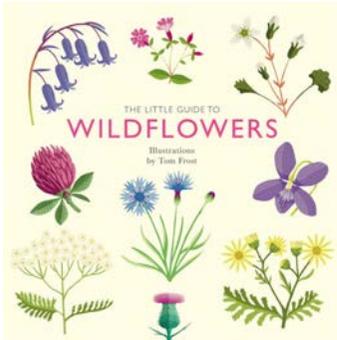
He cossetted and cajoled plants into flowering, sometimes even giving them strict lectures (He was a former Naval officer and gardening was no whimsical pastime.) Together though, we quietly observed the less obvious life of the garden; the field mice in the shed, the mallards nesting in the oak tree and the visiting bees. When I was very small, he showed me that worn-out bees could often be rescued and revived, which seemed a magical process. I was fascinated too by bumblebees' amazing 'hooky' feet, with which they can peacefully anchor themselves to a human hand just as well as any flower. All bee species share the feet, but not the tendency to interact so placidly.

Shadowing him through spring and summer days, on walks or working in the garden, I also learned to differentiate some wild bee species, particularly, he taught me, by watching specific plants they favoured and places they liked to nest. Identification is not always easy though, with around 250 different types of bee in the UK alone.

Sadly, what's written about "bees" in the mainstream media today is far too generalised and usually partly or wholly wrong. Mostly too, it is focused on honeybees, ignoring the countless wild bee species which contribute so much. Even at a government level,

INTRODUCTION





The Little Guide to Wildflowers

Alison Davies, Illustrated by Tom Frost

April 2023 | Hardcover | NAT013000

\$14.99 | 9781787139589

96 Pages | 5½ x 5½ in

Full-color Illustrations

[View on Edelweiss](#)



Discover the intriguing world of wildflowers with this handy pocket guide.

Featuring 40 of the most beautiful flowers from around the world, including the common wildflowers we know and love, as well as the rare and interesting.

Each flower has been delicately illustrated by printmaker Tom Frost to capture its individual characteristics, and is accompanied by information about the plant and where it can be found, plus associated facts and fables. There is also an interactive spotter's guide at the back, where you can check off each flower you find.

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

Printmaker and illustrator **Tom Frost** has worked with clients including the V&A, Perry's Cider, Art Angels, Freight Household Goods, Selvedge Magazine, Betty & Dupree, The Archivist, and Yorkshire Sculpture Park.

- A delightful gift for the nature curious enthusiasts who want to discover more about the world around them
- Beautifully screen-printed illustrations by Tom Frost



Cornflower

Centaurea cyanus

FAMILY Asteraceae

CHARACTERISTICS A multi-stemmed plant, which grows between 1 and 3 ft in height. It has blue grey leaves, and vibrant blue flower heads.

HABITAT Grain fields, corn fields, fallow land, roadsides and wasteland, a popular choice today for gardens

DISTRIBUTION Native to Europe, and cultivated in North America where it has naturalised as an invasive species

FLOWERS AND FRUIT Blooms from late Spring through to Autumn.

Also known as the Bachelor's Button, Cornflower is a herb which originally thrived in cornfields, and has since become a prized ornamental bloom. A symbol of wealth, fertility and love, the flower was often worn in a man's lapel to signal his single status to the woman of his choosing. If the flower wilted fast, then this showed the woman's interest had also waned. Young maidens chose to wear this bloom to show potential suitors that they were available for marriage. With it's spicy, clove like flavour, it is often made into tea, which has the added benefit of reducing congestion and fever.

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Italian Buckthorn

Rhamnus alaternus

FAMILY Rhamnaceae

CHARACTERISTICS This large shrub can grow up to 16ft in height, with alternating leaves, and tiny green flowers which cluster in the leaf forks

HABITAT Grasslands, open woodlands, coastal environs, waste grounds, and roadsides

DISTRIBUTION Native to Europe and Western Asia

FLOWERS AND FRUIT Flowers are green to yellow in hue, and fused at the base, they usually have four to five petals. It has small berry like fruit, which contain three nutlets

Widely cultivated as an ornamental garden or hedging plant, Italian Buckthorn is prized for its sweetly fragrant flowers, which appear from May through to October. With glossy dark green leaves, it's an eye-catching evergreen with berries that change colour from green to red, and then blackish brown as they fully mature. Also known as the Blow Fly Bush, and the Evergreen Buckthorn, it's considered a weed and seen as a threat to biodiversity, because it is fast growing and easily dominates other vegetation

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The Little Guide to Shorelines

Alison Davies, Illustrated by Tom Frost

April 2023 | Hardcover | NAT045050
\$14.99 | 9781787139596
96 Pages | 5½ x 5½ in
Full-color Illustrations

[View on Edelweiss](#)



Featuring 40 beautifully illustrated pebbles, shells, crabs, small sea creatures, and more, discover more about life between the tides with *The Little Guide to Shorelines*.

Each entry has been delicately illustrated by printmaker Tom Frost to capture its individual characteristics, and is accompanied by associated facts and fables. There is also an interactive spotter's guide at the back, where you can check off what you find.

This informative, practical and beautiful guide is part of a new nature series designed to encourage creativity through exploring the outdoors.

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

Printmaker and illustrator **Tom Frost** has worked with clients including the V&A, Perry's Cider, Art Angels, Freight Household Goods, Selvege Magazine, Betty & Dupree, The Archivist, and Yorkshire Sculpture Park.

- A delightful gift for the nature curious enthusiasts who want to discover more about the world around them
- Beautifully screen-printed illustrations by Tom Frost



Common Sea Urchin

Echinus esculentus

FAMILY NAME Echinidae

DESCRIPTION A large globular urchin, with short, sturdy spines. Usually a pinkish purple shade, although it can be red, green, or yellow

SIZE Grows up to 13cm in diameter (5.9 inches)

HABITAT Found along the seabed at depths of 40m, and sometimes in rock pools (43.6 yards)

DISTRIBUTION Found in the Northeast Atlantic, from Iceland north to Finland and Norway, and also south to Portugal, also common on British shores

The steady Sea Urchin is a slow moving grazer. It likes to feed on seaweeds, bryozoans and barnacles, but will snack on anything within its hungry grasp. While it may take its time, it's hard to ignore, being short spiny and a stunning rosy hue. It's scientific name 'echinus' comes from the Greek word for 'hedgehog' and it's easy to see where this comparison came from. Prized as an edible delicacy, the Common Sea Urchin was more than just a food source to the ancients. In Nordic countries, the fossils were treasured and believed to be thunderbolts from the Norse God Thor.

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Sea Lettuce

Ulva lactuca

FAMILY NAME Ulvaceae

DESCRIPTION Sea lettuce is bright green, and has ruffled fronds which resemble lettuce leaves

SIZE Length up to 20cm, frond width around 30cm (7.8, 11.8 inches)

HABITAT Rocky coastlines, often found clinging to the sides of rock pools

DISTRIBUTION Found throughout the world, including Europe, North and Central America, Southwest Asia, Australia, New Zealand and the Caribbean Islands

Like its leafy vegetable namesake, Sea Lettuce is a vibrant, translucent green at its freshest. It has floppy fronds which are remarkably strong and grip to the rocks and boulders. It tends to flourish in nutrient rich waters, and forms large floating colonies which grow in abundance should it become detached from its original rocky holdfast. Often used in cooking, from soups, stews, and salads, it's also used as 'green laver', an ingredient in Welsh Laver bread. If you fancy cooking up a storm with this nutritious weed, harvest February to July.

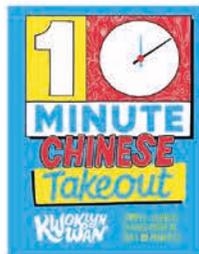
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Backlist

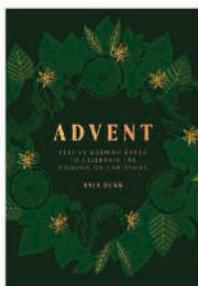
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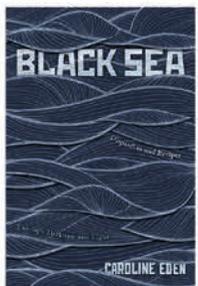
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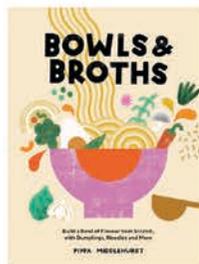
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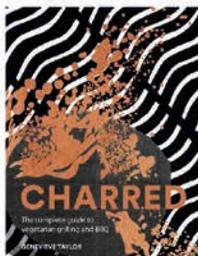
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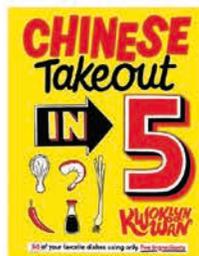
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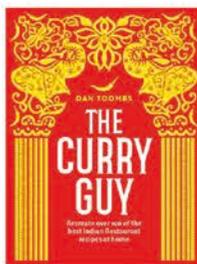




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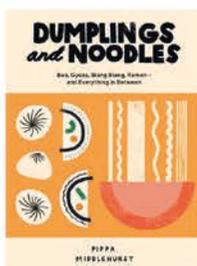
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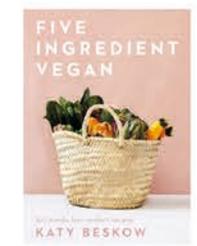
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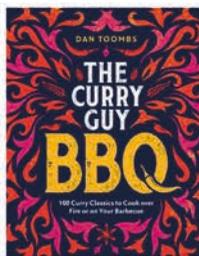
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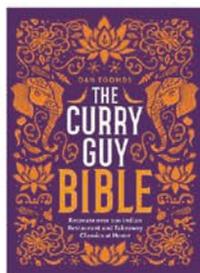


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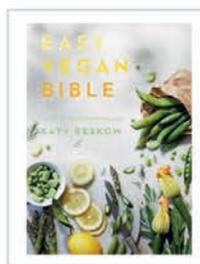
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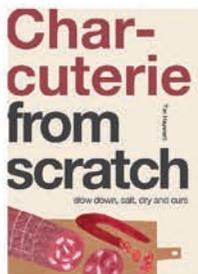


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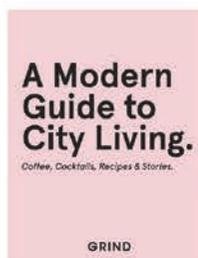


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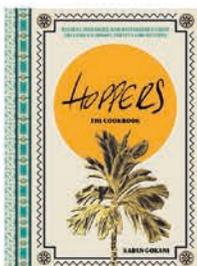


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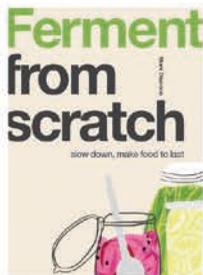


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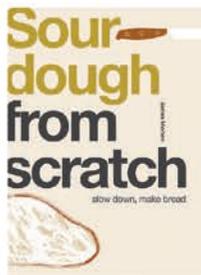
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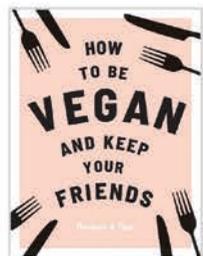
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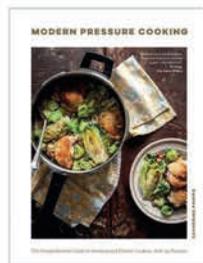
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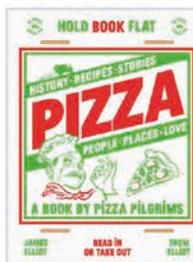




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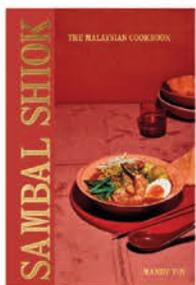
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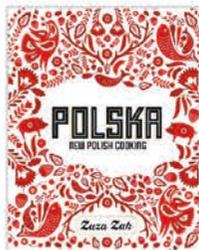
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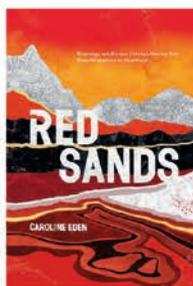
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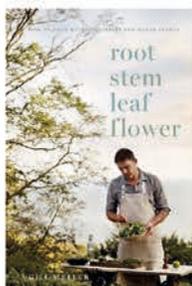
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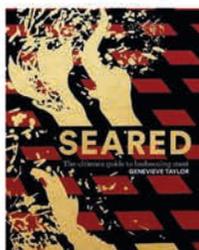
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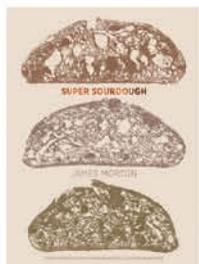
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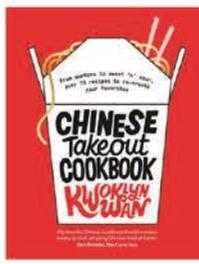
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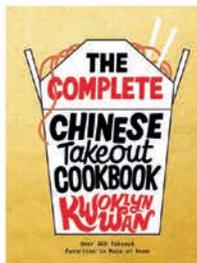




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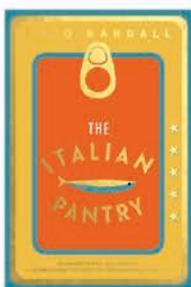
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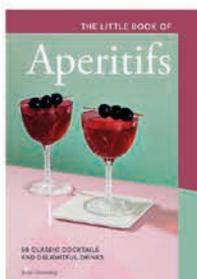
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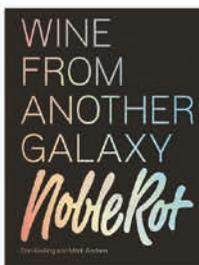
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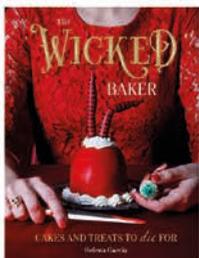
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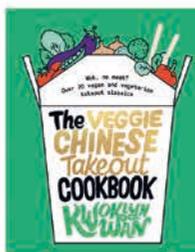
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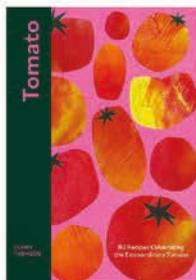
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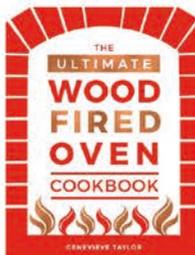
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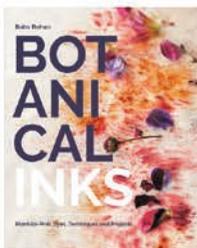
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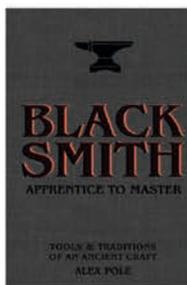


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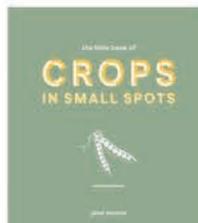
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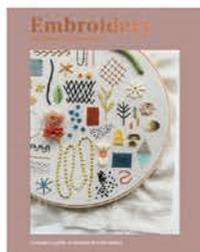
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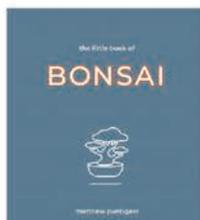
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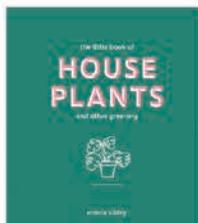
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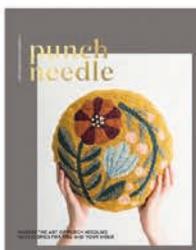
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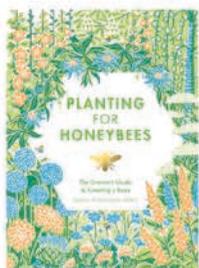
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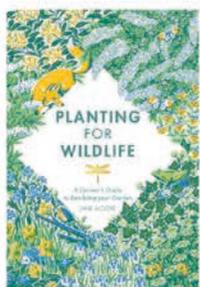
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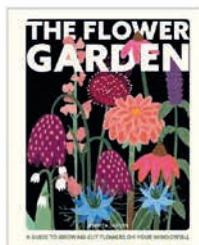
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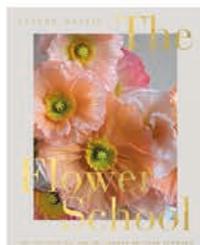
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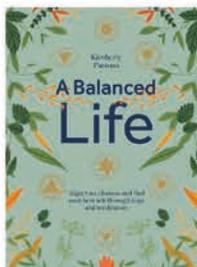


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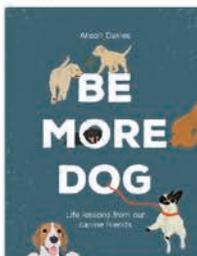
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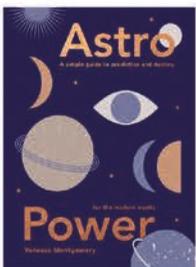
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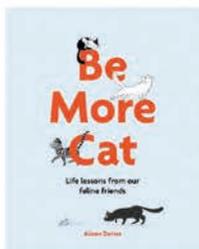
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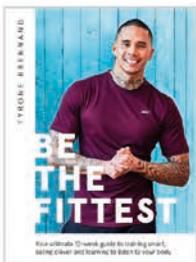
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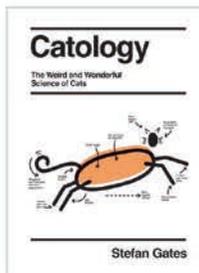
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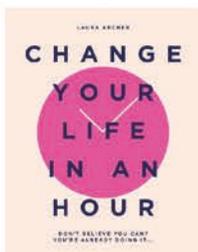
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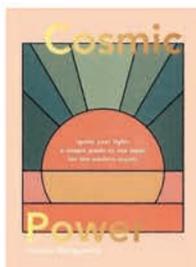


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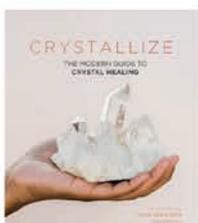
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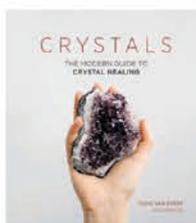
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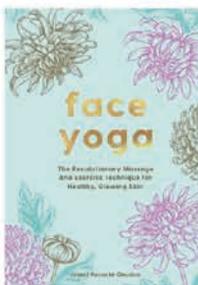
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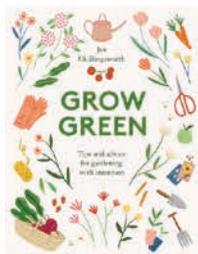
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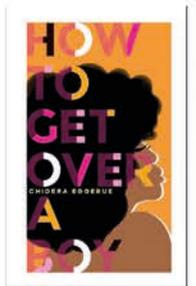
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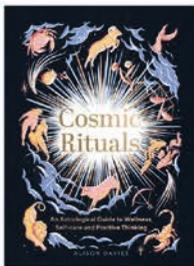
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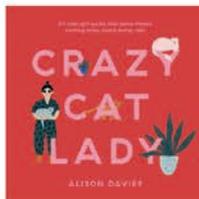
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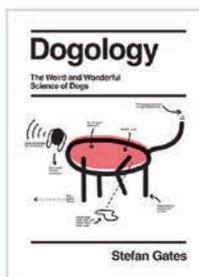
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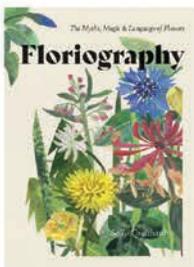
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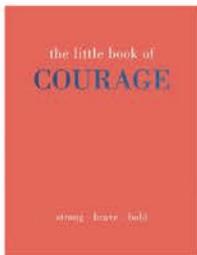


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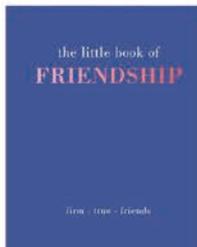


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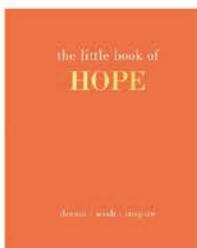


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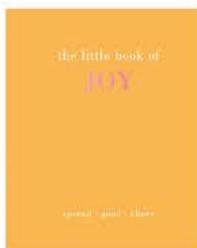


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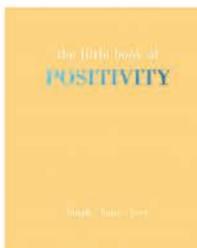


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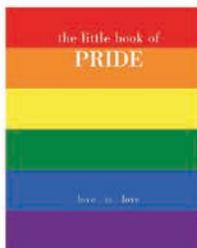


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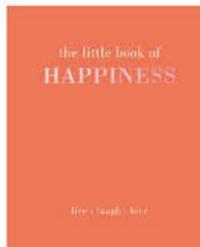
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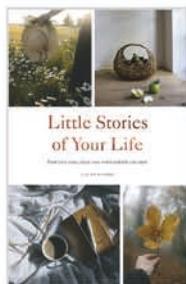
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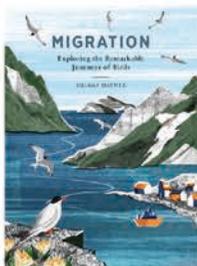


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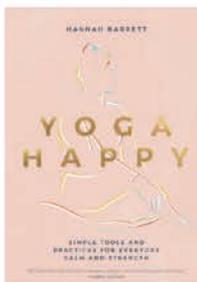
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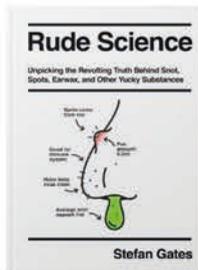


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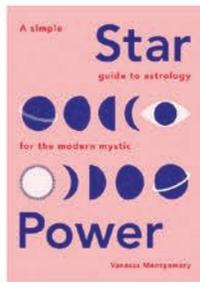


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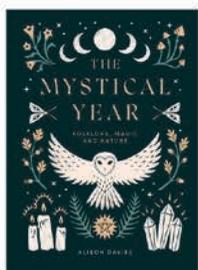
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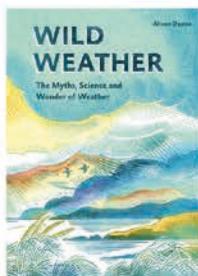
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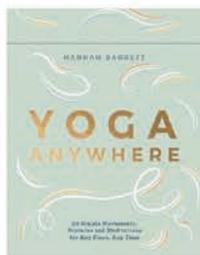
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