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BOOKS

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# Food & Drink





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## Eat and Enjoy Gluten Free

Easy Meals, Brilliant  
Bakes and Delicious  
Desserts

**Laura Strange**

**February 2024**  
9781784887162  
\$35.00 | Hardcover  
272 Pages | 9¾ × 7½ in  
Full-color Photography

Let Laura Strange, a celiac foodie with 25 years' experience, show you how to make gluten-free life easy and delicious with her debut cookbook, *Eat and Enjoy Gluten Free*.

Featuring 100 gluten-free recipes, and split into two sections—Meals for Everyone and Baking Up a Storm—the book will take you from speedy midweek meals to easy feasts and perfect pasta, as well as dishing up delicious desserts and giving you advice on how to master baking basics and build your kitchen confidence until you're turning out gluten-free showstoppers!

As well as recipes, Laura will demystify magic ingredients for gluten-free baking and provide practical advice on living with celiac disease, including avoiding cross contamination and meal planning.

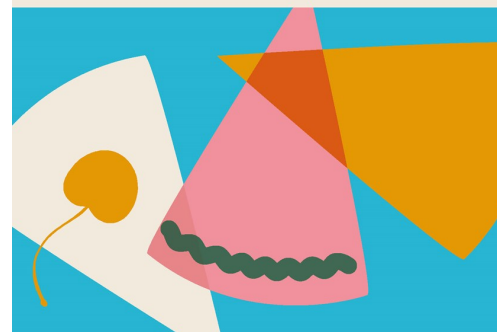
*Eat and Enjoy Gluten Free* is a cookbook that everyone can cook and enjoy eating from, allowing your household to find new favorite meals and bakes to share together, proving that gluten-free is easy once you get the hang of it.

**Laura Strange** is an award-winning gluten-free food blogger and full-time recipe developer based in Bristol, UK. Diagnosed with celiac disease in 1999, she is a passionate home cook who has shared hundreds of gluten-free recipes and meal plans on her website, [My Gluten Free Guide](#).

- Laura is a celiac disease veteran of over 25 years.
- Her platform is well established through her award-winning blog, [My Gluten Free Guide](#), her 148k following on [Instagram](#), and 20k fans on [Facebook](#).
- With her debut cookbook, Laura shares 100 gluten-free recipes for everyday meals and beautiful bakes, making this your go-to guide for everything gluten free.



Food is at the heart of our lives. From rustling up a quick bite and wolfing down lunch on-the-go to savouring meals with our families and enjoying gloriously long lunches with friends. Being gluten free does not mean you have to miss out.



I love good food and I also happen to have celiac (celiac) disease. And, let me tell you, those two things can easily go hand in hand. Good, great, DELICIOUS gluten-free food is completely achievable and easy to make at home, when you have the right recipes to guide you.

Speaking of which, WELCOME to my cookbook! Every recipe in this book is gluten free, straightforward to follow and anyone can make them. I want every person who dives into this sunny collection of recipes to come out feeling confident in themselves, knowing they CAN make brilliant gluten-free food. Don't you try telling me, 'But I'm not a cook or baker.' I won't hear of it because you are, or at least you have the potential to become one and you soon will be if you stick with me.

### ABOUT THIS BOOK

This book is all about enjoying delicious, gluten-free food and learning how to make it. Whether you are new to gluten free or a dab hand already, there is something here for you. No longer will cookbooks and others following a gluten-free diet miss out on mouth-watering meals, bakes and breads. In fact, everyone can eat and enjoy gluten-free food and anyone who sees gluten-free food as sad or simply doesn't know the tips and tricks for transforming a sad, crumbly cake into a fluffy sensation!

Learning to cook gluten-free meals is really simple, you just need a bit of knowledge about what's safe to use (which I'll teach you). As for gluten-free

"I love baking and have been hesitant to bake following diagnosis. Have taken the plunge... I followed the recipe and they have come out brilliant! Thank you for restoring my baking ability.

*Heather*

baking, this can be more of learning curve but not as daunting as you might think (plus, I will make it easy for you in this book). I will help you upskill and introduce you to some magic ingredients that will revolutionise your home cooking. Whether you are new to the kitchen and not sure where to start, or an experienced home cook needing to rediscover your baking mojo, I've got you.

I will take you from learning how to make a basic sponge, to creating a multilayer rainbow cake, from making 15-minute noodles to a slow-roasted lamb roast and from easy flatbread to a glorious sourdough boule.

The recipes are divided into two sections, a split between sweet and savoury to make this your go-to gluten-free manual whether you are cooking or baking. The first section, **Meals for Everyone**, features easy meals for every occasion, whether you want a quick midweek dinner, one-pot wonder, slow cooker dish, homemade pasta or a sensational side. The second section, **Baking Up a Storm**, is a compilation of all things baking – you will find cakes, breads, cookies and brownies, pastries and scones as well as delicious desserts.

This collection of recipes is also a middle road between gluten-free adapted recipes and naturally gluten-free ones – a happy hybrid! I've found gluten-free cookbooks generally follow one route or the other, so I'm switching things up to give you the best of both worlds. Learning to cook and bake gluten-free is all about understanding what ingredients work for your diet, and that means embracing both naturally gluten-free foods and some wonderful new magic ingredients you might not have used before.

Eat and Enjoy Gluten Free

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### CHOCOLATE FUDGE CAKE

Serves 10

Out, this is one luscious chocolate fudge cake. A soft, rich chocolate sponge with lashings of smooth chocolate fudge icing (frosting). Perfect for parties and celebrations, it's wonderful simply sliced, or you can warm it up and enjoy with vanilla ice cream for a decadent dessert.

- 1 Preheat the oven to 180°C fan (400°F) and line the base and sides of two 20 cm (8 in) cake tins (pans) with baking parchment.
- 2 Add all the dry ingredients to a large bowl and mix well to combine.
- 3 Add the eggs, oil and coffee to the bowl and mix until smooth.
- 4 Pour in the buttermilk and mix very well for a few minutes until you have a smooth and glossy cake batter.
- 5 Divide the batter evenly between the two prepared cake tins, then bake on the middle shelf of the oven for 25–30 minutes. After 25 minutes, insert a skewer into the centre of the cakes and if it comes out clean then the cakes are done. If there is any liquid batter on the skewer bake for a few more minutes. Carefully tip the cakes out of the tins onto a wire rack to cool fully.
- 6 When almost cooled, make the fudge icing (frosting). In a large bowl, mix the butter and cocoa powder to a smooth paste. Add the icing sugar and 4 tablespoons milk and mix until smooth. You may or may not need to add the extra 2 tablespoons milk, depending on room temperature – you are aiming for a fairly stiff yet spreadable consistency.
- 7 Leave the icing to stand for 10 minutes, then mix again to get a beautiful smooth frosting.
- 8 To assemble the cake, transfer one sponge to a serving plate and spread one-quarter of the icing on top. Set the second sponge on top and spread the remaining icing evenly over the top and sides of the cake. Using a small angled palette knife serves the best, and have fun making pretty swirls of icing.

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Cakes







# Around Our Table

## Wholesome Recipes to Feed Your Family and Friends

### Sara Forte

April 2024  
 9781958417263  
 \$40.00 | Hardcover  
 320 Pages | 9½ × 7¼ in  
 Full-color Photography

**120 seasonal, vegetable-forward, endlessly flexible recipes from Sara Forte of the Sprouted Kitchen blog and Cooking Club.**

In *Around Our Table*, Sara's third and most personal cookbook, she shares her honest and unfussy insights on everything from heavy lifting sauces that can work for multiple meals, to notes on which dinners will travel well, feed a group, and freeze well, as well as sample menus for easy entertaining and tips for accommodating picky kids.

With recipes like Mexican Caesar Brussels with Cornbread Crispies, Chicken Parmesan Meatballs, and a Gingersnap Pumpkin Tart, Sara shares how she feeds her family and friends for all of life's big moments: meals for birthdays, bridal showers, and meals to deliver to new parents, or sick relatives. Notes also help readers prep ahead and make swaps for gluten-free, dairy-free, and vegan or vegetarian dishes.

**Sara Forte** has been sharing vegetable-forward, practical recipes by way of her food blog, Instagram, and meal planning subscription, Sprouted Kitchen Cooking Club, since 2010. Her debut cookbook, *The Sprouted Kitchen*, was nominated for a James Beard award.

- [Sprouted Kitchen Cooking Club](#) has 232k followers on Instagram; the [blog](#) receives 133k page views a month, with 43k UVM and 33k email subscribers.
- Sara is part of a tight knit group of Instagram cooking influencers like Amy Chaplin, Heidi Swanson, Aran Goyaga, and others.
- While Sara aims to be accessible in her recipes, her life is undeniably aspirational. Her photography captures that ethereal light and seemingly carefree Southern California life.

[View on Edelweiss](#)



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## Bethlehem

### A Modern Take on Palestinian Cuisine

## Fadi Kattan

May 2024  
9781958417287  
\$40.00 | Hardcover  
240 Pages | 9¾ × 7½ in  
Full-color Photography

Fadi Kattan celebrates the hidden parts of Bethlehem, conjuring up the colors and smells of its market and spice shops and introducing the local farmers and artisans with whom he passionately pursues the perfect ingredients and shares his love of culinary experimentation.

When Covid hit and Fadi was faced with closing his restaurant, he channeled his energy into a podcast interviewing the food artisans and farmers (often elderly women) in and around Bethlehem who were growing the grapes, milling the wheat, making the olive oil, and most importantly, passing down the generational food knowledge. Those podcasts inspired this book—a celebration of the legacy and enduring importance of Bethlehem, one of the most storied cities in the world.

**Fadi Kattan** is a Franco-Palestinian chef living in Bethlehem. He has two restaurants: Fawda, in Bethlehem, and Akub, in London, as well as a Youtube series profiling Palestinian grandmothers and their food knowledge and traditions.

- Fadi is extremely passionate about Palestinian food and people and acts as an ambassador for the culture.
- Like Ottolenghi's *Jerusalem*, this is really a love letter to a city and region accompanied by recipes.
- Fadi's New Restaurant Akub has received great press and critical acclaim and strengthened his role as a champion for Palestinian cuisine and culture on the world stage.

[View on Edelweiss](#)



### KOFTA IN VINE LEAVES

1 onion  
500 grams ground beef  
1 bunch parsley  
2 teaspoons salt  
1 tsp all spice  
¼ tsp nutmeg  
¼ tsp cardamom  
¼ tsp black pepper  
¼ tsp cinnamon  
Around 24-26 small  
vine leaves  
5 tomatoes  
2 tsp olive oil

MAKES 4 SERVINGS

These round beef patties tightly wrapped in leaves are maybe one of my favorite recipes from my mother's repertoire. I try to replicate it and use it as an inspiration for new dishes, variations of the theme. Notably in Akub restaurant in London we've replaced the meat by skate fish, cheeses and other meats. But here I'm sharing the original recipe, which says home for me.

In a large pot, boil water on high heat

Prepare the vine leaves, remove the stems of the vine leaves, and then we blanch them for two to three minutes in boiling water then take them out and drain them.

Mix the meat with the spices, the salt and the chopped parsley.

Divide the meat to 12 pieces.

Wrap each piece in, a vine leaves, use around two leaves per piece, and make them into round patties.

At the same time, preheat the oven to 180 C.

Slice the tomatoes in a baking pan, drizzle olive oil, arrange the tomatoes and the vine leaves. You can sprinkle a bit of salt on top, and bake for 30 minutes. Sultani!





# Sebze

## Vegetarian Recipes from My Turkish Kitchen

### Özlem Warren

April 2024  
9781784886486  
\$40.00 | Hardcover  
256 Pages | 9¾ × 7½ in  
Full-color Photography

"Sebze" translates as vegetables in Turkish and so this cookbook is a collection of vegetarian and vegan recipes celebrating Turkey and her food.

Inspired by thousands of years of rich and diverse culinary heritage, *Sebze* champions dishes such as Stuffed Flatbreads, Menemen, Baked Fig and Feta, and Baklava, with recipes that are easy, accessible, seasonal, and sustainable—not to mention utterly delicious.

A passionate and skilled advocate for her national cuisine, Özlem will show you how to make meals that you want to—and can—cook, making *Sebze* the perfect introduction to Turkish food for the home cook.

Özlem Warren is a food writer and respected teacher of Turkish food who has taught at Christopher Kimball's Milk Street Cooking Schools and Central Market Cooking Schools in the US, and Kent Cookery School and Divertimenti Cookery School in the UK. In 2019, she published *Özlem's Turkish Table*, which won the 2020 Gourmand Award in Food Heritage.

- An introduction to Turkish food for the home cook.
- Özlem is an authentic and authoritative voice on Turkish cuisine and has great industry contacts including Sabrina Ghayour, Ruby Tandoh, Georgina Hayden, Mallika Basu, and Joudie Kalla.



## Kabaklı Kol Böreği

Coiled filo pie with courgette, dill, feta

Serves 4-6

7 filo pastry sheets (270g/400m x 250mm) thawed

**FOR THE FILLING**  
1 medium onion, finely chopped  
2 medium to large courgettes (450g/1lb 1oz), trimmed and grated  
1 small bunch of dill, finely chopped

200g/7oz Turkish beyaz peynir or feta cheese, juice drained and crumbled  
2 tbsp olive oil for sautéing the onion

1 tsp salt  
Sea salt and freshly ground black pepper to taste

**FOR THE EGG, MILK AND OLIVE OIL SAUCE**  
300ml full-fat milk  
1 free-range medium egg, beaten

1 tbsp olive oil

**FOR THE TOPPING OF THE COILED FILO PIE**  
1 free-range medium egg, beaten  
2 tsp olive oil  
80g sesame seeds

**FOR THE FILLING**, place the grated courgette in a colander and sprinkle with salt. Set aside for 10 minutes. Using a clean tea towel or sturdy sheets of kitchen paper towel, squeeze out the excess juice. This is an important step, otherwise this excess juice would make the pastry soggy. Place the prepared courgette in a large bowl.

Peas in the 2-tbsp olive oil on a wide heavy pan and stir in the chopped onion. Sauté for 5 minutes over medium heat, until softened. Stir in the courgette, combine and sauté for another 4 minutes, season with salt and ground black pepper. Turn the heat off.

Place the sautéed onion and courgette in the large mixing bowl. Stir in the crumbled cheese, dill and salt. Check the seasoning; you may not need additional salt, as beyaz peynir is already salty. Combine all ingredients and allow to cool for about 10 minutes.

Preheat fan oven to 180°C/350°F. Line a round baking dish (25cm/10in diameter) with baking paper. Combine the milk, beaten egg and olive oil for the sauce in a small bowl. For the topping, mix the beaten egg and olive oil in a small bowl.

Open your thawed filo pastry sheets and gently lay them on a dry, clean surface and cover with a damp towel to cool the filo; the pastry needs to be kept moist. Only take one sheet at a time and keep the rest covered under damp towel.

Take 2 filo sheets and lay on top of another lengthways on a clean, dry surface. Brush the top sheet with the milk, egg and olive oil mixture. Place about 145g/5oz filling in a line along the edge near you, leaving 2cm at each end filling from table to end to overfill so that the pastry stays intact. Gently roll up into a cylinder. Brush the pastry edge with the milk, egg, olive oil mixture. Starting from one end, gently wind the filo into a coil and put on the baking dish with the baking paper on. Brush the top and sides of the coiled pastry with the egg, milk and olive oil mixture. This also helps to patch up any broken pastry.

Repeat the same procedure with the next 4 filo pastry sheets, using 2 sheets at a time. Cool each filo cylinder around the previous one to make a larger spiral. Make sure to brush the top and sides of the coiled pastry with the egg, milk and olive oil mixture.

Fold the last remaining sheet, lengthways and brush the sheet with the egg, milk and olive oil mixture. Place the remaining filling (about 50g/2oz) in a line along the edge near you. Roll up again into a cylinder and cool around the previous one to complete the spiral. Brush the top and sides of the coiled pastry with the egg, milk and olive oil mixture and patch up any broken pastry.

Brush the top and visible edges of the pie with the beaten egg and olive oil and then sprinkle the sesame seeds over.

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## Pazlı Lebniye Çorbası

Yoghurt soup with chickpeas and Swiss chard

Serves 4-6

This delicious, wholesome soup is inspired by Gaziantep's Lebniye Soup. Traditionally, minced ground meat is added to the soup and locals make it spring when the chard, pazı first comes out. Locals use the stalks in the soup and save the chard leaves to make other local dishes, such as stuffed leaves with rice and herbs, sarma. There are other versions of this delicious soup too; in Kars region at Eastern Anatolia, they add green lentils. I chose to use the chard as a whole here. I adore its savory taste and works so well with yoghurt and spiced oil. I recommend using strained whole milk yoghurt, as it works best for taste and brings a lovely creaminess to the soup. The pul fiber and dried mint oil adds oodles of flavor to this nourishing, chunky soup, a meal itself. The soup thickens as it sits, so you may like to add a little more water to dilute, when reheating.

650g/1lb 7oz strained (strained) whole milk yoghurt  
200g/7oz Swiss chard, trimmed, leaves cut, lengthways and finely chopped, including stems  
4 garlic cloves, finely chopped  
225g/8oz pre-cooked, rinsed chickpeas  
115g/4oz long grain rice, rinsed  
2 tbsp olive oil  
1,800/2 pints hot water  
1 medium egg, beaten  
Sea salt and freshly ground black pepper to taste

**FOR THE PUL FIBER AND DRIED MINT OIL SAUCE**  
1 tsp dried mint  
1 tsp pul fiber  
2 tsp olive oil

Pour in 2-tbsp olive oil in a medium to large pot and stir in the chopped garlic. Sauté over medium heat for 1-2 minutes. Add the chopped chard, combine well and sauté for another 2 minutes. Stir in the rinsed, rice-cooked chickpeas; pour in the hot water. Season with salt and freshly ground black pepper, combine well. Bring to a boil, cover and cook the rice over medium to low heat for 15 minutes, stirring occasionally.

Place the yoghurt on a large bowl. Combine the beaten egg with the yoghurt. Take 1 ladle of hot water from the pan and slowly blend into the yoghurt and egg mixture. Then pour in another ladle of hot water to the mixture and combine well. This will help to bring the yoghurt mixture to the soup temperature gently and avoid curdling. Pour in this mixture into the soup, and gently combine; cover low to medium heat and bring to a gentle simmer, stirring constantly. Simmer further 3-4 minutes on a low heat. Turn the heat off.

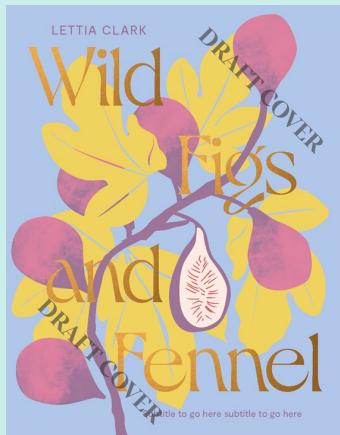
**TO MAKE THE DRIED MINT AND PUL FIBER OIL SAUCE:** pour in the olive oil in a small sauce pan. Stir in the dried mint and pul fiber and blend gently on a low heat so that the spices don't burn for about 30 seconds; for the spices to infuse. Pour this sauce into the soup, combine well. Serve warm immediately.

• **Serving suggestions:** You could serve this delicious soup with my Corn bread at page 24 or gluten-free quinoa. Coiled rose filo pastry with cheese and spinach, İspanaklı gül (here) at page 30 could make a substantial accompaniment too.

• **Variation:** Include cubed butternut squash or potato in this soup. You may use these vegetables that need using up, for another wholesome variety.





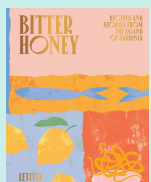


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#### Also Available



La Vita è Dolce  
9781784884222  
\$42.00 | Hardcover



Bitter Honey  
9781784882778  
\$40.00 | Hardcover

## Wild Figs and Fennel

A Year in an Italian  
Kitchen  
Letitia Clark

April 2024  
9781784886189  
\$45.00 | Hardcover  
272 Pages | 9¾ × 7½ in  
Full-color Photography

Following the course of a year in Italy, *Wild Figs & Fennel* is a joyous look at the Italian way of life centered around food.

Diving into the seasonal produce and exciting traditional and fresh ways to cook these delicious ingredients, recipes include Artichoke, Lemon & Tomato Orzo with Olive & Marjoram, Broad Bean Bruschetta with Burrata, Herbs and Lemon, Sardinian Easter Bread, Wild Fennel, Ricotta, Pecorino and Potato Culurgiones, Strawberry and Cream Custard Layer Cake with Hazelnut Sponge.

Brimming with tantalizing flavors, warm, evocative stories and stunning location photography, this is a celebration of culture and flavor rooted in the Italian tradition of sustainability, simplicity and thrift.

**Letitia Clark** is a food writer, illustrator and chef. Born in Devon, she completed the Leiths diploma in Food and Wine and went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen. In 2017 she moved from East London to Sardinia, and began writing about food, as well as continuing her work as an illustrator. She is the author of *Bitter Honey* and *La Vita e Dolce*.

- A seasonal Italian food bible with over 100 modern and classic recipes
- Letitia's recipes are clever, light, fresh, satisfying, and wholesome to eat
- The recipes will align with the current shift towards sustainable and vegetable-focused eating
- Stunning location photography brings you straight into the heart of Sardinia



### White Peach, Blackberry and Almond Pavlova

SERVES 6-8

**For the meringue**  
80g/3oz whole almonds (blanched or unblanched according to preference)  
5 egg whites  
a pinch of salt  
250g/9oz [type?] sugar

**For the filling**  
250g/9oz ricotta  
100ml double (heavy) cream  
finely grated zest of 1 lemon  
2 tablespoons [cong (confectioners')] sugar

**To finish**  
3 white peaches  
lemon juice  
1 tablespoon [type?] sugar (optional, if the peaches are sour)  
a handful of blackberries  
a few leaves of lemon verbena

I remember my very first white peach. I was on holiday in France as a child. Its heart and stone were a surreal shade of scarlet, the scent and flavour something that seemed to belong more to a mythical realm of flowers and fairies than that of the faded black leather of our battered old Volvo. We ate them in the car, in a heavy heat humming with the music of crickets, and I never forgot them.

In my local ortofrutta, I find them again, their scent giving them away before I see them. Aside from eating them, I wanted to make a pudding that showcased their raw pink-and-white beauty, that reminds me of almond blossom. The same colour palette. I put them atop a pavlova, and in homage to the blossom they resemble, I added some roasted almonds to the meringue mix. Some blackberries made their way in there, too. And a few verbena leaves. You could use mint leaves instead. The ricotta cream provides a lovely light and not overly sweet topping.

Preheat the oven to 170°C (340°F/gas 3).

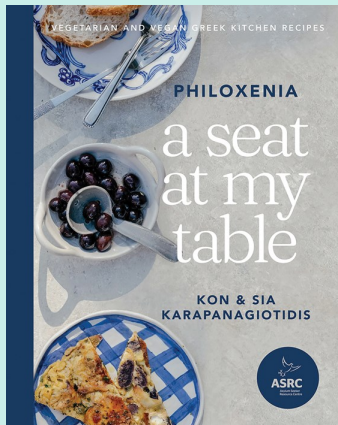
Scatter the almonds on a baking tray and place them in the oven. Roast for 11 minutes or so until just brown and beginning to smell wonderfully toasty. Remove and decrease the oven temperature to 140°C (275°F/gas 5).

Meanwhile, whip the egg whites and pinch of salt in a clean bowl until stiff peaks form. Add the sugar a spoonful at a time, whisking well after each addition. Continue whisking until you have stiff peaks once more.

Roughly chop or blitz the almonds and scatter around two-thirds of them into the meringue mixture, folding them through with a metal spoon.







# A Seat at My Table: Philoxenia

Vegetarian and Vegan Greek Kitchen Recipes  
**Kon Karapanagiotidis**

February 2024  
 9781743799246  
 \$35.00 | Hardcover  
 304 Pages | 9½ × 7½ in  
 Full-color Photography

Join Kon Karapanagiotidis at his table in *A Seat at My Table: Philoxenia*, a beautiful and inspiring Greek vegetarian and vegan cookbook.

Featuring more than 100 recipes passed down through the generations, this book will teach you to cook with community at your heart, filled with the knowledge and wisdom of the Asylum Seeker Resource Centre's inspiring founder and his mother, Sia.

"Philoxenia" means to welcome a stranger. It's a message that pervades Greek culture and cooking. *A Seat at My Table: Philoxenia* unfolds incredible meals drawn from this powerful philosophy, as well as from the love, hope, and resilience that represent Kon's own grandparents' survival as refugees. Learn to make the dishes that line a mezze platter, including fresh tzatziki, golden saganaki, and cheese-filled zucchini flowers, or veganize heavier dishes, such as moussaka and spanakopita. There are ample salads to serve up for lunch, highlighting everything from Ancient Greek grains, zucchini, and artichoke to goat's cheese, fig, and pomegranate, as well as mouth-watering desserts.

**Kon Karapanagiotidis** OAM is the CEO and founder of the Asylum Seeker Resource Centre, and a fierce advocate for the rights of people seeking asylum, refugees, and Indigenous Australians. Kon is also a human rights lawyer, social worker, Board Member for Children's Ground, philanthropist, and cooking enthusiast.

- Each recipe has tips on how to veganize it, make it gluten-free and on what to do with leftovers.
- Kon has a strong public profile in Australia as a passionate advocate for refugees and asylum seekers.
- The ASRC is the largest independent human rights organization in Australia.

[View on Edelweiss](#)



## How to make your own Greek kitchen basics

### Mizithra

Layer a muslin cloth flat on a surface, pour 1 kg (2 lb 5 oz) Greek-style yoghurt into it, wrap up with a rubber band and hang off a tap overnight in a cool area to drain into a thick labneh. Then, place the labneh in a bowl and bury it in thick rock salt. Leave it in a cool place until it hardens into a thick, solid, salty Greek hard cheese ready for grating.

### Olives

Gently bruise or crush each olive in a mortar and pestle or make 4 small slits in each olive. Place in a large bowl and cover with rock salt. Set aside for 2 weeks, changing the water after 1 week (this will get the bitterness out). Drain and transfer to an airtight jar or container and cover with a mixture of canola oil and vinegar. You can also add any of your favourite spices or aromatics, including garlic, chili, rosemary, thyme, bay leaves, lemon zest or cardamom seeds.

### Ricotta

Bring 4 litres (135 fl oz) full-cream milk to the boil in a large saucepan, then reduce to a simmer. Add 120 ml (4 fl oz) white vinegar and heat for 2-3 minutes, or until the milk curdles. Gently scoop out the curds with a slotted spoon and set aside to rest, or place in a colander to drain for a firmer ricotta.

### Tomato paste

I recommend following my yiyiaki's method: cut tomatoes into quarters, then season well with salt and cover with a cloth. Then, break them down with a fork, transfer to a bottle and cover with olive oil.

### Tomato sauce

Blanch tomatoes in a saucepan of boiling water, then set aside until cool enough to handle. Peel and grate flesh into a zip-lock bag and freeze until needed.

### Yoghurt

Add 1 litre (34 fl oz/4 cups) milk to a saucepan over a medium heat and bring to the boil. Remove from heat and, while still warm, add 1 kg (2 lb 5 oz) Greek-style yoghurt. Cover and set aside overnight - this will double or triple the amount of yoghurt you started with.

*Let food be thy medicine and medicine be thy food.*  
 -HIPPOCRATES

15 | The Greek Pantry & Kitchen

## Τοπίες χαλλουμιού

### Halloumi chips

MEZZE DISH

500 g (1 lb 2 oz) halloumi  
 2 eggs, beaten  
 150 g (5½ oz/1 cup) plain (all-purpose) flour  
 100 g (3½ oz/1 cup) breadcrumbs  
 250 ml (8½ fl oz/1 cup) canola oil  
 90 g (3 oz) cherry tomatoes, halved  
 4 tablespoons Greek-style yoghurt  
 1 teaspoon za'atar or sumac  
 2 tablespoons tahini  
 1 tablespoon roughly chopped mint  
 2 tablespoons pomegranate molasses  
 1 lemon, quartered  
 4 tablespoons crushed pistachios  
 finely chopped mint, to serve

I do not have the space in this cookbook to share all my halloumi recipes but here are some tips to get the imagination going. Try filling little puff pastry cigars with halloumi and deep-frying them. Or simply try frying large, thick slices of halloumi and finish with lemon, olive oil, mint and pomegranate seeds. Grated halloumi goes wonderfully on top of Greek fries. And finally, grilled halloumi goes beautifully in a roasted vegetable salad or even a fresh tomato, lettuce and onion salad.

Wrap your slab of halloumi in a tea towel or paper towel and set aside for 10 minutes (this will dry the halloumi so it cooks better). Slice it into whatever size you'd like your chips to be.

Place egg in one bowl, flour in a separate bowl and breadcrumbs in a third bowl. Dip each halloumi chip first in the egg, then the flour, then the breadcrumbs and transfer to a plate.

Fill a small-medium frying pan with enough canola oil to come 3 cm up the side of the pan. Add halloumi chips, in batches, and topping up the canola oil as the chips absorb the oil, and cook for about 2 minutes, or until golden. Take care not to overcrowd the pan otherwise the chips won't cook properly, and fry on each side until golden.

Transfer to a plate lined with a paper towel to absorb the excess oil. Transfer to a serving plate and arrange alongside cherry tomatoes.

Combine yoghurt, sumac or za'atar and tahini in a small bowl. Serve halloumi chips with tahini dip, pomegranate molasses for drizzling and lemon wedges for squeezing over. Sprinkle with pistachios and mint.

### MAKE IT VEGAN

By using a vegan halloumi and by using a Greek-style soy yoghurt, plain-based Greek-style yoghurt or coconut yoghurt and a vegan egg mix.

### MAKE IT GLUTEN-FREE

Use gluten-free breadcrumbs and gluten-free flour.

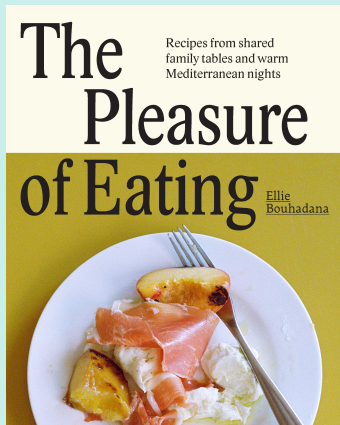
### WHAT TO DO WITH LEFTOVERS

The words 'halloumi' and 'halloumi' - never the twain shall meet.

34 | A Seat at My Table: Philoxenia



35 | Mezze & Small Dishes



# The Pleasure of Eating

## Recipes From Shared Family Tables and Warm Mediterranean Nights

### Ellie Bouhadana

June 2024  
 9781743798751  
 \$40.00 | Hardcover  
 240 Pages | 9¾ × 7¾ in  
 Full-color Photography

Take a seat at Ellie's table and share the incredible recipes that have been handed down from generation to generation, like her Moroccan grandmother's couscous and her Polish grandmother's chicken soup. The recipes in this book are a celebration of the food Ellie was brought up with, including nostalgic dishes that, until now, have only been kept in the hearts of her immigrant family members.

Transport yourself to Italy as Ellie divulges the secrets to classic recipes like fresh pasta and focaccia lathered in whipped sesame butter. Spend a night in Morocco as you share confit lamb with prunes, apricot and honey with your friends. Each recipe is supported by beautiful storytelling – part journal, part history lesson – with so much heart. This book is so much more than just good food.

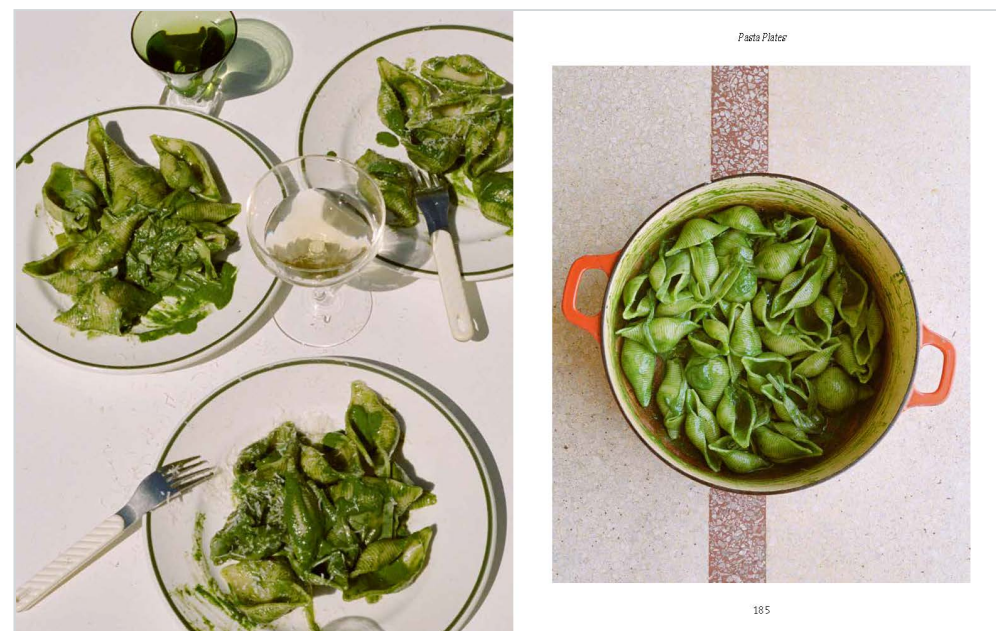
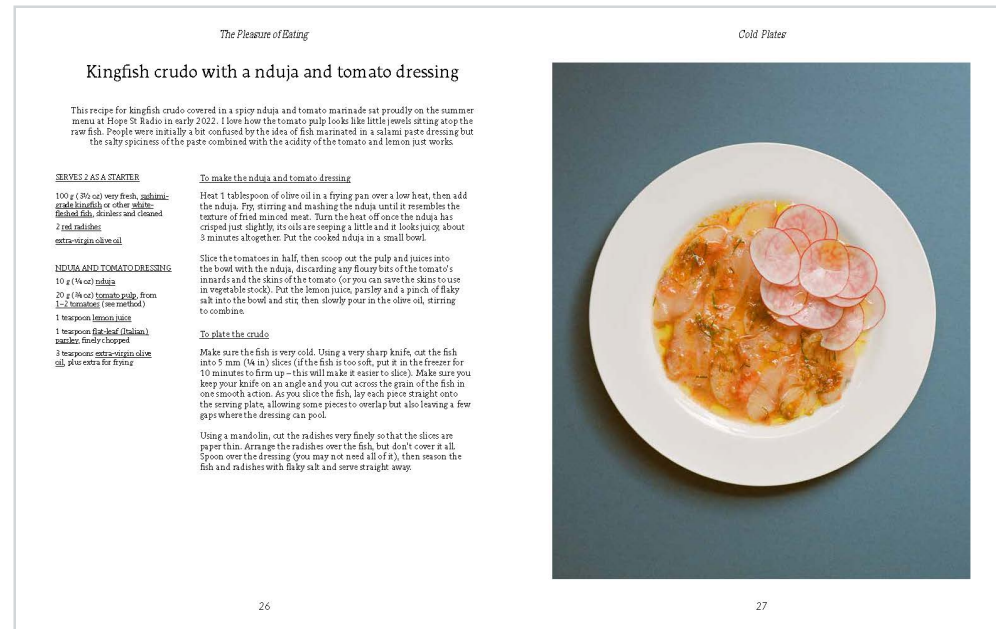
**Ellie Bouhadana** is the head chef at Hope St Radio, a wine bar and radio station named by *Time Out* magazine as the 'third coolest bar in the world'. Inspired by her Moroccan and Eastern European Jewish heritage and her love of Mediterranean cuisine, her menu reflects her roots, passions and family traditions.

- Ellie has a mixed Jewish background and the multicultural recipes in this book represents the diaspora of her family and the various food cultures living within them.
- Other recipes she has picked up along her travels, all supported by beautiful stories and journal entries, piecing together a tapestry of Jewish food culture around Eastern Europe and through to Morocco.
- Including snacking, cold plates, bread, big plates, vegetables, sweets and pantry essentials.

[View on Edelweiss](#)

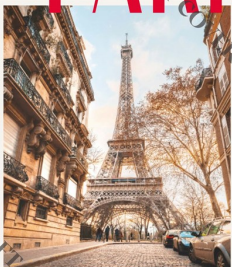


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# AT THE TABLE IN PARIS



Recipes from the Best Cafés and Bistros in the City of Light

## At the Table in Paris

Recipes from the Best Cafés and Bistros

**Jan Thorbecke Verlag**

February 2024  
9781784886912  
\$29.99 | Hardcover  
128 Pages | 9¼ × 7½ in  
Full-color Photography

*At the Table in Paris* invites readers to take a culinary stroll through the City of Light, along the Seine, over the Pont Neuf, to the Eiffel Tower, while taking little pit stops at street cafés to experience the food and drink on offer.

With 40 typical French recipes, from breakfast right through to dinner and dessert, as well as information on what to do and where to go, this is a cookbook like no other. Discover the best green spaces to enjoy a picnic and feel inspired by time spent at the city's famous bistros to whip up your own version of *Moules Frites*, *Coq Au Vin*, or *Crème Brûlée*.

*At the Table in Paris* celebrates all this city has to offer when it comes to food, drink, and must-see places.

Conceived and edited by **Jan Thorbecke Verlag**.

- Features 40 classic French recipes.
- Includes evocative imagery of the most romantic city in the world as well as tips on where to eat and what to do.
- Paris is one of the top tourist destinations.

## Croissants au Beurre

Innen weich und außen schön knusprig, so findet man das klassische Croissant eigentlich nur in Frankreich – und mit diesem Rezept jetzt auch auf dem heimischen Frühstückstisch:

**X  
16**

FÜR CA. 16 STÜCK  
EggHefe  
3 EL Wasser  
500 g Mehl  
50 g glatte Weizenmehl  
10 g Salz  
280 ml Milch  
100 g weiche Butter (auserhauen)  
1 EL zarte Streifen

### TIPPS

Man kann sie auch vorbereiten, einfrieren oder gut verschleiern, aufbewahren und dann am Sonntagmorgen kurz im Ofen fertigbacken – so schmecken sie fast so gut wie frisch gebacken!

- Um den Blätterteig vorzubereiten, die Hefe in lauwarmen Wasser kurz anröhen lassen. In einer großen Schüssel Mehl, Zucker und Salz vermengen. Nach und nach die (nicht zu kalte) Milch dazugeben und schließlich die Hefemischung unterrühren. Anschließend den Teig mindestens 15 Minuten kneten, zu einer Kugel formen und abgedeckt 2 Stunden ruhen lassen.
- Nach dem Ruhen den Teig zu einem Rechteck ausrollen. Mehlreste vom Teig entfernen. Die Butter sollte ungefähr gleich weich sein wie der Teig. Die weiche Butter von der Mitte aus an den Rand verteilen (2 cm Platz zum Rand lassen). Nun die Ecken zur Mitte hin falten.
- Den Teig erneut zu einem Rechteck ausrollen und erneut zur Mitte hin falten. Diesen Vorgang mehrmals wiederholen (ca. 7 bis 8 Mal). Zwischen den Faltungen den Teig eventuell noch einmal kühlen.
- Anschließend den Blätterteig dünn ausrollen und in Dreiecke schneiden. Die Längsseite bis zur Spitze rollen und die Rolle zu einem Halbmond biegen. Die Spitze sollte dabei in der Mitte liegen. Die Croissants erneut 2 Stunden ruhen lassen.
- Den Backofen auf 240 °C Umluft vorheizen.
- 1 Ei in einer kleinen Schüssel verquirlen und die Croissants damit bestreichen.
- Die Croissants zunächst für 5 Minuten bei 240 °C backen und anschließend für weitere 10 bis 15 Minuten bei 170 °C.
- Die Croissants aus dem Backofen nehmen, sobald sie sich goldbraun färben.

**18**



## SALADE Niçoise

Dieser Salat wird – wie der Name schon sagt – der Region rund um Nizza zugerechnet. Er ist jedoch auch ein beliebter Klassiker der Pariser Bistros und dort auf fast allen Speisekarten zu finden. Manche Quellen behaupten sogar, dass der Ursprung des Gerichts direkt in Paris liegt.

### ZUBEREITUNG

**X  
2**

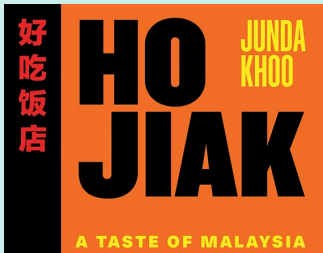
FÜR 2 PERSONEN  
100 g grüne Bohnen  
1 EL  
2 EL Olivenöl  
1 EL Weißweinessig  
½ TL Senf  
½ TL Agavensirup  
süßes Pfeffer  
150 g gemischter Salat  
½ Zwiebel  
2 Tomaten  
200 g Tundlischia Olivenöl  
2 EL schwarze Oliven

- Die Bohnen waschen und ca. 8 Minuten in heißem Wasser garen. Anschließend in kaltem Wasser kurz abschrecken.
- Das Ei in einem Topf mit kochendem Wasser ca. 8 bis 10 Minuten (je nach Größe) kochen. Das Eigelb sollte fest sein. Das Ei anschließend schälen und vierteln.
- Für das Dressing in einem Glas Olivenöl, Weißweinessig, Senf und Agavendicksaft sowie Salz und Pfeffer mischen.
- Den Salat waschen, in kleine Stücke teilen und gleichmäßig auf zwei Tellern verteilen. Die Zwiebel in Ringe schneiden und die Tomaten achtern.
- Auf dem Salat werden nun Zwiebelringe, Tomatenstücke, Bohnen, Oliven, Tunfisch und das hartgekochte Ei verteilt.
- Abschließend das Dressing darüber verteilen und den Salat – wenn möglich – mit Baguette servieren.

**51**



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[View on Edelweiss](#)

## Ho Jiak

### A Taste of Malaysia

## Junda Khoo

March 2024  
9781743799352  
\$40.00 | Hardcover  
240 Pages | 9¾ × 7½ in  
Full-color Photography

### Journey to Malaysia with chef Junda Khoo in his new cookbook, *Ho Jiak*.

Featuring more than 100 staple dishes, this rich collection of recipes showcases a dynamic cuisine steeped in tradition, from street food classics to true homestyle cooking. Drawing inspiration from the recipes passed down from his beloved amah (grandmother) as well as the street vendors of Malaysia—now, he brings these authentic and vibrant dishes to you.

Alongside the quick bites, Khoo also introduces nourishing homecooked meals as well as dishes that are not commonly served in eateries outside of Malaysia. Think lotus roots steeped in a pork bone broth and fried bee hoon – a smoky, umami vermicelli noodle dish. Whether you're a travelled food connoisseur or simply wanting to expand your recipe repertoire with authentic cooking, *Ho Jiak* will help you to celebrate just what makes Malaysian food so special.

**Junda Khoo** is a Malaysian chef and owner of acclaimed chain eatery Ho Jiak in Sydney, Australia. Born in Kuala Lumpur, Junda spent most of his formative childhood years under the care of his grandmother. Ho Jiak Town Hall was awarded one Chef's Hat in 2022 in recognition of the dedication and excellence of dining experiences delivered.

- From street food, to home meals, to classic restaurant favorites, this is the Malaysian cookbook everyone needs.
- Junda learnt to cook off his grandma. There is so much heart in his food and the storytelling around each dish is beautiful.
- Stunning vibrant full-color photography.



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HO JIAK

### LAKSA BOMB

SERVES 5

When we were testing new dishes for the Ho Jiak Town Hall menu, I was thinking about how everybody loves a bowl of laksa, but if you order one, that's all you end up eating because it's so filling. We would have a menu filled with all this delicious stuff, but no one could try it if they'd already eaten a laksa. So I thought, what if I could make it as an entrée? I decided to put all the elements of a laksa into a dumpling so you could enjoy a whole bowl of laksa in one bite. It started as just an idea, but the moment we tasted it we were like, wow, what the hell? Three of the chefs were Malaysian and all had the same reaction – they knew we'd created something really different. Then it was about perfecting each element. When it was finally ready for the menu, we didn't know how people would react, but now it's one of our most popular dishes.

#### INGREDIENTS

1 liter (4 1/2 cups) Laksa soup (page 74)  
200 g (7 oz) raw prawn (shrimp) meat  
200 g (7 oz) chicken fillet, finely diced  
2 tablespoons fresh laksa noodles, finely chopped  
2 tablespoons cooked and drained dried rice vermicelli, finely chopped  
20 wonton skins  
6 heads bean sprouts, to taste  
1 teaspoon salt, to garnish  
1 teaspoon dried shrimp chili (page 223), to garnish

In a saucepan, simmer 500 ml (1 1/2 cups) of the laksa soup until reduced by half. Transfer to a bowl and then put in the fridge to cool.

Blend the prawn meat in a food processor until paste-like, then transfer to a mixing bowl and combine with the chicken, noodles and vermicelli. Season with a pinch of salt, sugar and MSG, then add the cold reduced laksa soup and mix well. Return the mixture to the fridge for 3 hours to firm up.

Lay out the wonton skins and place 1 tablespoon of filling in the middle of each. Fold each skin in half to form a rectangle and seal the edges using a little water. Pull the bottom corners (opposite the long, sealed edge) together to form a wonton shape, pinching the meeting points together with a little water. After wrapping all the bombs, place them on a tray so their open trough and leave uncovered in the fridge for another hour before cooking.

Bring a large saucepan of water to a boil and cook the bombs for about 7 minutes, then remove with a slotted spoon.

Meanwhile, heat the remaining laksa soup in a small saucepan. Bring another small saucepan of water to a boil and blanch the bean sprouts very briefly, then drain.

To serve, place a handful of bean sprouts in the centre of five individual serving bowls and arrange four bombs around each. Ladle some warm laksa soup over and garnish with mint and dried shrimp chili.

TOWN HALL

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### LOH MEE (PORK BRAISED NOODLES)

SERVES 4

After my parents moved out of my grandparents' government housing flat in Penang, I would go back there and stay with my grandparents during school holidays... Just down the street was a kopitiam that served only loh mee, which is just noodles, garlic, shallots, thick pork broth, pork knuckles and an egg – that's it. It's a cheap dish, like every mee or char kway teow, and my grandparents and I would go there for breakfast. Whenever I go back to Penang, I look out the government housing where my family used to live and I go to that kopitiam. It's now run by the kids of the original owner, but I still rate their loh mee as my favourite.

#### INGREDIENTS

1 x 800 g (1 lb 2 oz) pork loin  
6 tablespoons potato starch, washed with  
100 ml (1/2 fl oz) cold water  
2 egg whites  
500 g (1 1/2 lb) dried bean sprouts  
500 g (1 lb 2 oz) dried rice vermicelli  
500 g (1 lb 2 oz) fresh laksa noodles  
2 hard-boiled eggs, halved lengthways  
Fresh shallots and coriander (cilantro) leaves,  
to garnish

#### LOH SOUP BASE

2 litres (6 1/2 cups) Pork/Broth (page 220)  
600 ml (2 1/2 cups) Dark soy blend (page 224)  
2 teaspoons ground white pepper  
1 teaspoon five-spice  
8 garlic cloves, peeled and chopped  
2 tablespoons sugar

Put all the soup base ingredients in a large saucepan and bring to a boil. Add the pork loin and boil with the lid on until cooked, about 20 minutes. Once cooked, remove the pork loin to a plate and refrigerate while you prepare the rest of the dish.

Keep the soup boiling and add the potato starch mixture, stirring the soup needs to become quite thick. Once thickened, keep the soup at a low simmer and add the egg whites, stirring slowly. Season more with salt, sugar and white pepper to taste and keep on a low heat.

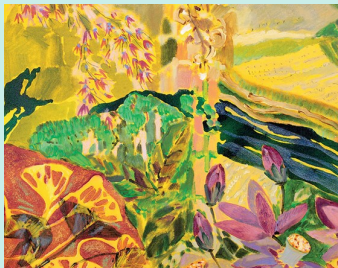
Bring a large pot of water to a boil and briefly blanch the bean sprouts, then remove with a slotted spoon and set aside. In the same pot, carefully blanch the vermicelli and laksa noodles until soft, then drain and divide between four serving bowls. (Tip: try to soak my vermicelli in cold water for 20 minutes before blanching and separate the laksa noodles with my hands before blanching.)

Remove the pork loin from the fridge and cut into slices about 5 mm (1/4 in) thick. Arrange some pork slices, an egg half and some bean sprouts on top of each bowl of noodles. Ladle some loh soup over each and top with fried shallots and coriander. Save some Loh soup base for the Loh bak (see page 170) recipe too!

HAWKNET

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# The Complete Asian Cookbook

Charmaine Solomon

## The Complete Asian Cookbook Charmaine Solomon

March 2024  
9781743799734  
\$50.00 | Hardcover  
656 Pages | 9¾ x 7¾ in  
Full-color Photography

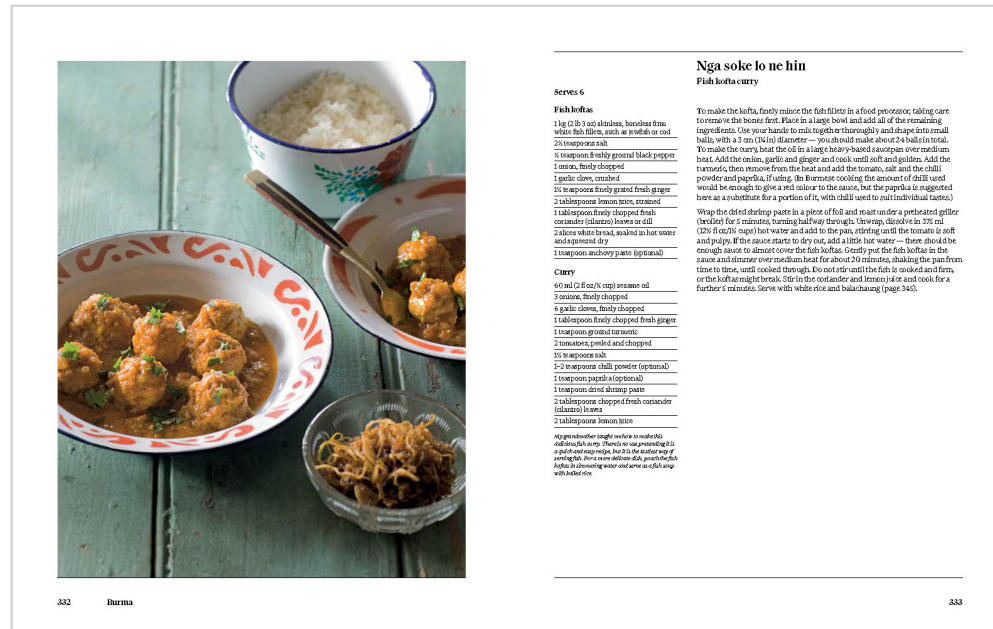
This new, updated edition of Charmaine Solomon's iconic *The Complete Asian Cookbook* honors the classic tome with a stunning contemporary design.

Instantly heralded as a classic when it was first published in 1976, *The Complete Asian Cookbook* covers 800 classic and contemporary dishes from 15 countries (India, Pakistan, Sri Lanka, Indonesia, Malaysia, Singapore, Burma, Thailand, Cambodia, Laos, Vietnam, The Philippines, China, Korea, and Japan).

Written with the home cook in mind, Charmaine's recipes are straightforward and simple to follow. Recipe and chapter introductions give valuable information about how local dishes are prepared and served, while the comprehensive glossary explains unfamiliar ingredients.

**Charmaine Solomon** is recognized as one of the most knowledgeable (and practical) writers on Asian food. She has taught Southeast Asian, Chinese, and international cooking, and her books are sold throughout the world. In putting together this book, Charmaine travelled widely through Asia, revisiting familiar places and discovering new ones to ensure that, as always, her recipe development was backed up with on-the-spot authenticity.

- For generations *The Complete Asian Cookbook* has been the most well respected and authentic cookbook on Asian food.
- The book has never been out-of-print since its publication and continues to sell well.
- Sleek contemporary design with a graphic painted cover.
- Vibrant painted elements throughout the book, as well as accompanying imagery.
- A must-have for collectors and fans of the classic title.



382 Burma

383

Serves 6

### Fish balls

- 1 kg (2 lb.) red skinless, boneless firm white fish fillets, such as sea bream or cod
- 2½ teaspoons salt
- 1 teaspoon freshly ground black pepper
- 1 onion, finely chopped
- 1 garlic clove, crushed
- 20–25 teaspoons finely ground fresh ginger
- 2 tablespoons lemon juice, strained
- 1 tablespoon finely chopped fresh coriander (cilantro) leaves or dill
- 2 slices white bread, soaked in hot water and squeezed dry

### Curry

- 60 ml (2 fl. oz.) oil or ghee or oil
- 3 onions, finely chopped
- 6 garlic cloves, finely chopped
- 1 tablespoon finely chopped fresh ginger
- 1 teaspoon ground turmeric
- 2 teaspoons pinkish acid chopped
- ½ teaspoon salt
- 1–2 teaspoons chili powder (optional)
- 1 teaspoon paprika (optional)
- 1 teaspoon dried shrimp paste
- 2 tablespoons chopped fresh coriander (cilantro) leaves
- 2 tablespoons lemon juice

*Ngapsoke lo ne hin* (fish balls in a thick, orange-red sauce) is made by dipping fish balls in a hot oil and deep-frying them until they are golden brown. The fish balls are then served in a hot water and squeezed dry.

### Nga soke lo ne hin Fish ball curry

To make the balls, finely mince the fish fillets in a food processor, taking care to remove the bones first. Place in a large bowl and add all of the remaining ingredients. Use your hands to mix together thoroughly and shape into small balls with a 3 cm (1¼ in) diameter — you should make about 20 balls in total. To make the curry, heat the oil in a large heavy-based sautépan over medium heat. Add the onion, garlic and ginger and cook until soft and golden. Add the turmeric, then remove from the heat and add the paprika, salt and the chili powder and paprika. If using, the Burmese cooking the amount of chili used would be enough to give a mild tingle to the sauce; the paprika is suggested here as a substitute for a portion of it, with chili used to suit individual tastes.

Wrap the dried shrimp paste in a piece of foil and roast in an oven preheated to 180°C (350°F) for 5 minutes, turning halfway through. Chop, discard in 30 ml (2 fl. oz.) oil, and add to the hot water and add to the pan, stirring until the contents is soft and pulpy. If the sauce starts to dry out, add a little hot water — there should be enough sauce to almost cover the fish balls. Gently put the fish balls in the sauce and simmer over medium heat for about 20 minutes, shaking the pan from time to time, until cooked through. Do not stir until the fish is cooked and firm, or the hot oil might break. Stir in the coriander and lemon juice and cook for a further 5 minutes. Serve with white rice and *baachang* (page 345).

[View on Edelweiss](#)



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### Serving and eating a Nonya meal

While Singapore is predominantly Chinese, it also represents Nonya cooking in that chapter, for that originated here and is synonymous with Singapore. It is, as with most Asian meals, all served at one time. Rice or noodles, or rice, sambal, soup and vegetable dishes are placed on the table and each person makes their own choice.

Dinner plates are used for eating. While the traditional way is to mix and eat the spicy food with the fingers, modern manners favour the use of spoons and forks. This type of food is called *laak pering*, or food on a plate. When soup/dishes such as laksa or mee-hoon are on the menu they are served in Chinese-style bowls. For much the meal, sweeten made of glutinous rice and coconut milk are popular. When not served with this kind of food, and instead of Chinese tea most Nonyas prefer to drink *teh tarik*.

### Utensils

The traditional kitchen with its wai-wei furniture is a thing of the past. In modern high-rise housing developments that have taken the place of the longways (clusters of little shacks huddled together in a common garden) modern gas stoves are used. Iron where *loongway* people, the tin or bamboo roof shacks have been replaced with new wooden houses and the kitchens too have been modernized.

For curry cooking the traditional vessel is the clay *clatty* so popular in Southeast Asia. Every rice cooker treasure their special clay pots as much as a French cook's *hollie* vessel and a complete pan.

For Chinese or Nonya-style cooking a wok or *ka-ai* is best. You'll also need a sharp Chinese chopper and heavy wooden chopping board. A heavy mortar and pestle is invaluable for pounding spices and meat (or chicken) into grinding pieces, but a powerful electric blender can replace these two essentials in a Western kitchen. A coconut grater is also essential in an Asian kitchen, but nowadays *coconut* is by itself grated coconut at the market. Again, a food processor or blender can be used for making coconut milk (pages 10–11).

Good quality non-stick, deep-frying pans, wooden spoons and the usual frying spoons found in any reasonably well-equipped kitchen will cope with the recipe in this chapter. For deep-frying, a slotted spoon and a wok or mesh strainer will be invaluable.

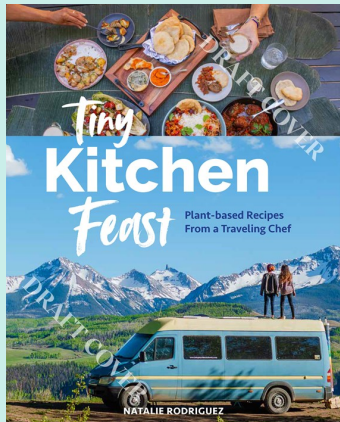
### Your Singapore shelf

This is a list of spices, seasonings and other flavourings which are often used in Nonya cooking and good to have on hand to make the recipes in this chapter.

- black pepper, freshly ground
- cardamom or Brazil nuts
- chili powder
- chili leaves
- chilies, dried red
- Chinese hot pepper (har sha) sauce
- Chinese wine or dry sherry
- cumin, ground
- onion, desiccated
- onion, mild and green (pages 10–11)
- coriander, ground
- coriander (fresh)
- cumin, ground
- dried anise paste
- egg noodles
- fennel, ground
- five spice powder
- galangal, in brine and fresh
- hoisin sauce
- leaves (see galangal) powder
- onion sauce
- peanuts, roasted
- rice vermicelli
- salted black bean, strained
- salted soy bean paste (tauchou)
- sweetener
- sesame seeds
- shrimp (see shrimps, dried)
- soy sauce, light and dark
- tamarind pulp
- turmeric, ground
- wood fungus, dried

Lalana Jones & Mimi, *in a food comp.* (p. 204)

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[View on Edelweiss](#)

### Also Available



Road Trip Cooking  
9781741177374  
\$24.99 | Paperback

# Tiny Kitchen Feast

Plant-based Recipes  
from a Traveling Chef  
**Natalie Rodriguez**

March 2024  
9781741178814  
\$26.99 | Paperback -  
with flaps  
184 Pages | 9¾ × 7¾ in  
Full-color Photography

*Tiny Kitchen Feast* is a fresh and exciting cookbook with more than 60 plant-based recipes, inspired by author Natalie Rodriguez's life on the road.

As a trained chef and "vanlifer", Natalie shows us that cooking in a tiny kitchen can result in bold, dynamic and 'un-boring' meals. Drawing on her Puerto Rican heritage, Natalie's easy and accessible recipes are proof that wholesome food can be made by anyone, in almost any space, without limiting flavor.

Packing a lot of taste with minimal ingredients, recipes include C.B.L.T. (coconut bacon, lettuce and tomato sandwich), roasted-strawberry bruschetta, and campfire-inspired grilled tempeh kabobs with miso-plum glaze. *Tiny Kitchen Feast* will inspire you to not only eat well, but to live well too.

**Natalie Rodriguez** quickly started her career as a chef working in various kitchens around Charleston, South Carolina. After over a decade of the food and beverage grind, Natalie has spent the last three years and counting living on the road, and has cooked in just about every landscape you can think of, from Baja and Mexico, to Canada and Alaska.

- Along with her wife Abigail, author Natalie Rodriguez started Instagram account and YouTube channel Let's Play Ride and Seek, which have over 29.6k and 22.3k followers respectively.
- Recipes are ideal for road trippers, vanlifers, campers and anyone with tiny kitchens, or if you're just looking for simple, bold, and wholesome recipes.
- Unlike other vanlife or camping cookbooks you won't find obvious recipes such as breakfast burritos. Natalie takes it to the next level with dishes like tamarind BBQ tempeh sandwich, empanada pretzels, "sexy shrooms", and saffron pineapple lemonade.







# Buds and Blossoms

## Delicious and Beautiful Edible Flower Recipes

### Liz Knight

April 2024  
 9781784886592  
 \$42.00 | Hardcover  
 256 Pages | 9¾ × 6¾ in  
 Full-color Photography

Though there has been somewhat of a renaissance for cooking with edible flowers, they have largely been relegated to adorning cakes and sweets; *Buds and Blossoms* shows that their culinary potential is so much greater than that.

Liz Knight seeks to reinvigorate our love for cooking with edible flowers through her incredible recipes and engaging writing style. She includes 20 different flowering plants, all of which are easily sourced, and takes us on a delicious journey from mouthwatering dishes such as Rose Arrabiata and Magnolia leaves with Aubergine and Miso to Lilac Lemon Possets as well as a Marigold Martini. The versatility of the flowers Liz includes here is astonishing and you'll be amazed by how many different sorts of dishes will be enhanced by them.

Woven throughout the book are Liz's insightful potted histories which detail fascinating culinary journeys, bringing context and color to the dishes she's collected in this volume. Alongside beautiful photography, you'll learn how to see these plants anew, for the transformative ingredients they can truly be.

**Liz Knight** is one of the UK's leading wild food experts. Teaching foraging courses across the country and running an acclaimed wild food business, [Forage Fine Foods](#), her ambrosial, globally influenced recipes have led many sceptics to eat their words and their weeds. Her first book *Forage* was met with wide acclaim.

- Includes 20 commonly found flowers and plants available globally.
- Brings together the growing interests of foraging and cooking with edible flowers.
- Encourages readers to be more imaginative when it comes to using edible flowers by including both sweet and savory recipes.

[View on Edelweiss](#)





# Veggie Bowls

## 80 Vibrant Vegetarian One-Bowl Meals

### Orathay Souksisavanh

February 2024  
 9781784887001  
 \$23.99 | Paperback - with flaps  
 192 Pages | 8¾ × 8¼ in  
 Full-color Photography

This nifty title boasts more than 80 delicious recipes for healthy, veg-packed meals that can all be served up in a bowl. With a focus on how to layer up your bowl with an 'edible rainbow' you'll be sure to get a balanced, nutritious, and most importantly, super tasty, meal every time.

From flavorful grain bowls and superfood salads to Dhal with Roasted Vegetables and Miso & Tahini Ramen there's a bowl recipe for every meal of the day. There are also basic recipes for different dressings and toppings like hummus and guacamole so you can add something special to whichever base recipe you have chosen. Lovers of sweet treats haven't been forgotten—there are mouthwatering recipes for things like Chocolate Chia Pudding with Dark Berries and Blueberry, Almond and Coconut Bircher also included.

**Orathay Souksisavanh** is a food stylist and cookbook author.

- More than 80 recipes designed to be super simple and incredibly tasty.
- Great for putting together mid-week dinners, but can also cater to meals for breakfast and lunch.
- Uses the same accessible format as the very successful *One-pot* series.

[View on Edelweiss](#)

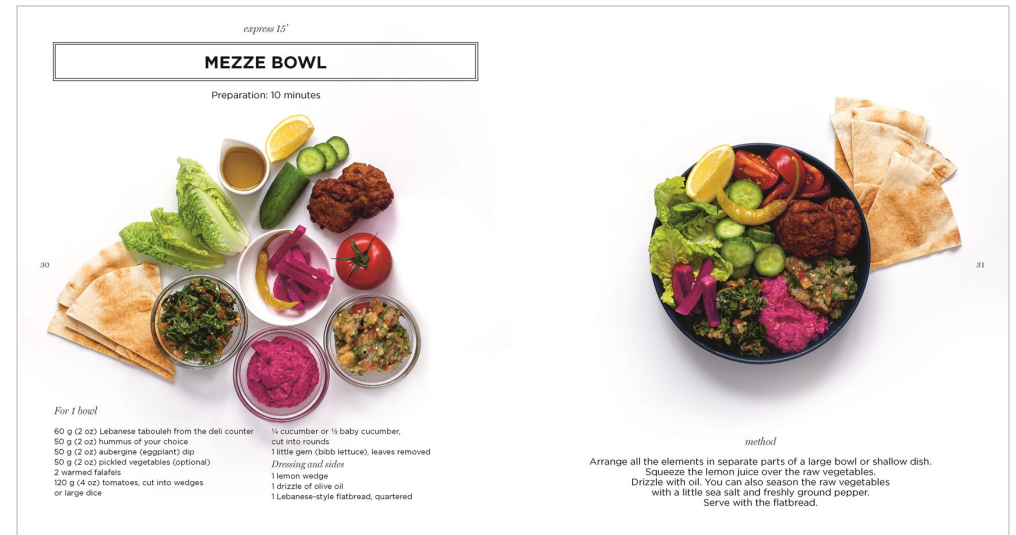
#### Also Available



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



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





# healthiest vegetables



## Healthiest Vegetables Emily Ezekiel

February 2024  
9781958417515  
\$25.00 | Paperback - with flaps  
224 Pages | 9½ × 7¼ in  
Full-color Photography

*Healthiest Vegetables* focuses on 15 of the most nutrient rich vegetables, including sweet potatoes, beets, carrots, onions, and kale, and how to use these in easy and delicious recipes. Each section is devoted to a vegetable and has a detailed chart with cooking methods and timing, photos of different varieties, and nutritional information.

With over 75 recipes like Pea & Chervil Soup with Crispy Pancetta, Polenta & Rosemary Sweet Potato Fries, and Beetroot and Chocolate Brownies, *Healthiest Vegetables* teaches basic information on the vitamins and minerals your body needs—plus which vegetables provide them, buying and storage tips, and common alternatives.

*Healthiest Vegetables* will change the way you nourish yourself and teach you delicious recipes along the way.

**Emily Ezekiel** is based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Mellisa Hemsley and Gizzi Erskine.

- A hardworking and easy-to-use reference for creating a well-rounded diet full of vibrant recipes.
- Informative but approachable charts and breakdowns of nutritional info help readers understand the benefits of nutrient-dense vegetables and how to cook them.
- Stunning photography showcases different vegetable varieties and exciting new recipes for them.

[View on Edelweiss](#)

# spinach & watercress

Spinach is from the amaranth family, and is used in many cultures around the world. The dark leafy green is an excellent source of iron. Watercress is from the brassica family and is mainly used as a garnish, but has recently become more popular in cooking.

## what's in them?

Spinach: 1 cup (30g) raw spinach is mostly made up of water. It contains:

- Full daily requirement of vitamin K
- 30mg calcium
- 0.81g iron
- Vitamins C and A
- Magnesium
- Folate
- Plus thiamine, fibre, phosphorus, alpha-lipoic acid

Watercress: 1 cup (35g) watercress contains:

- 3.5 kcal
- 0.8g protein
- Full daily requirement of vitamin K
- 50% daily requirement of vitamins C and A
- Calcium
- Manganese
- Potassium
- Vitamin E, thiamine, riboflavin and magnesium and phosphorus
- Folate
- Plus thiamine, fibre, phosphorus, alpha-lipoic acid

## what can it do for me?:

As well as being a great source of iron and calcium the antioxidants in spinach may help lower blood pressure and keep the heart healthy. The high levels of vitamin K in both spinach and watercress are good for bones and improve calcium absorption.

## how to eat these greens?:

Both spinach and watercress can be eaten raw and cooked. Use the leaves raw to make salads and smoothies or cook in a soup, side dish or add them to pastas, stews and pies.

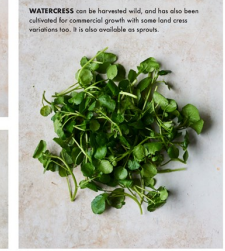
## varieties:

Both of these greens are readily available in a number of varieties including as microherbs. Baby spinach leaves are much softer and more commonly used fresh for salads, etc. Here are some of the well-known spinach varieties:

### spinach



### watercress



## other varieties:

There are many close relations to spinach, which are often labelled as spinach, such as:

- **CHARD**: Plain green leaves with white or multicoloured stems
- **FLAT LEAF SPINACH**: Smooth spade-shaped leaves with a slightly sweet flavour
- **ATREX SPINACH**: Also called arach, this is grown as an alternative to spinach
- **GOOD KING HENRY SPINACH**: Also called poor man's spinach, this perennial plant is cooked and eaten just like spinach
- **LAND CRESS**: Also called American cress, this looks and tastes like watercress

## PREP / COOK TIME

15 min / 25 min

## TIP

Serve with some tzatziki, green leaves and Kalamata olives for a more mezze-style dinner.

vegetarian

## Spinach, watercress & feta filo tart

**Serves: 6 for lunch and 4 for dinner**  
50g pine nuts  
5 large eggs  
200g feta, crumbled  
1 tablespoon dried oregano  
finely grated zest and juice of 1 lemon  
100g unsalted butter, at room temperature, plus extra for greasing  
100ml olive oil  
200g baby spinach  
300g watercress  
270g pack filo pastry  
pepper

Preheat the oven to 200°C.

Toast the pine nuts in a large dry frying pan over medium heat for 1 minute, or until golden, tossing so they don't burn. Set aside.

Break the eggs into a bowl and add the feta. Season with pepper, add the oregano, lemon zest and toasted pine nuts and mix well.

Melt half the butter and the oil in the frying pan over medium heat. Add half the spinach and stir until wilted, then add the remaining spinach. Do the same with the watercress, stirring until wilted. Remove from the heat and add the lemon juice.

Grease a 24cm ovenproof frying pan with butter. Lay a filo sheet over the base, then brush with butter. Continue with the remaining filo and butter, moving the sheets clockwise around the pan.

Stir the wilted greens into the egg mixture, then pour the filling into the pastry case and spread out evenly. Fold the filo up over the filling to cover. Place the pan over medium heat for 5 minutes, then bake on the top shelf of the oven for 20 minutes, or until golden and crisp.



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# Salad Meals

by Season  
Emily Ezekiel

April 2024  
9781958417478  
\$29.99 | Hardcover  
208 Pages | 9½ × 7½ in  
Full-color Photography

**Salad Meals shows you how to eat a rainbow of fruit and vegetables throughout the year with delicious and satisfying meals.**

In addition to delicious main course salads, *Salad Meals* introduces readers to the concept of salad boards (a riff on the popular snack and charcuterie boards), which are sure to impress at dinner parties. And for busy workdays, ideas for salad jars to take to work are healthy and time saving. Hearty salads use the addition of grains and proteins for the colder months, and lighter salads take advantage of fleeting spring and summer produce for the warmer months. *Salad Meals* will expand your idea of what salad can be, and how it can delight.

**Emily Ezekiel** is based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Mellisa Hemsley and Gizzi Erskine.

- A mix and match dressing chart empowers you to explore new flavor combinations and find staple recipes.
- Gorgeous, evocative photography demonstrates a beautiful range of dishes that are more than just a flat bowl of vegetables.
- Very easy recipes, with lots of shortcuts: a practical way to eat vegetables all year round without losing interest or feeling daunted.

[View on Edelweiss](#)



This salad comes together so quickly. It's full of flavour and packed with protein. Buy good-quality tuna in olive oil for maximum flavor.

## lemon, kale & tuna salad with egg & pecorino

prep time: 5 minutes cook time: 10 minutes serves: 2

- •
- ¼ lemon, chopped 3 tablespoons Dijon Dressing (page 187)
- 7 ounces (200g) raw kale, shredded
- 3 eggs ½ red onion, finely sliced
- 1 small handful of shaved pecorino salt
- ¼ cup (100g) sliced almonds, sliced
- 100-ounce (100-g) jar tuna, drained

• •

Add the lemon and kale to a large bowl and season with salt. Using clean hands, give it all a good scrunch and set aside.

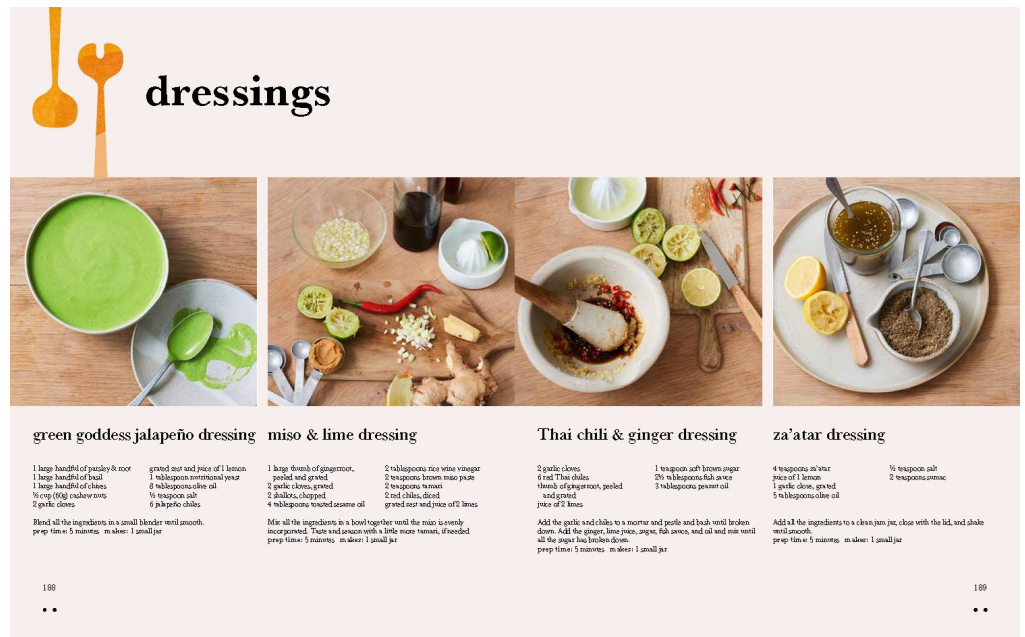
Have a bowl of ice water ready nearby. Bring a medium saucepan of water to a boil. Once boiling, gently add the eggs and simmer for 6½ minutes. Drain the eggs and add to the bowl of ice water. Peel the eggs and slice in half.

Toss all the ingredients together well, except for the eggs. Top with the eggs and serve.

• •

**store/make it vegan**  
Prepare the kale and boil the eggs ahead of time, but peel the eggs before serving.

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### green goddess jalapeño dressing

- 1 large handful of parsley & coriander
- 1 large handful of shallots
- 1 large handful of chives
- ¼ cup (60g) olive oil
- 2 garlic cloves
- 1 jalapeño pepper
- 1 lemon
- 1 tablespoon nutritional yeast
- 2 tablespoons olive oil
- ½ teaspoon salt
- 6 jalapeño chilies

Blend all the ingredients in a small blender until smooth.  
prep time: 5 minutes, in dress: 1 small jar

### miso & lime dressing

- 1 large thumb of gingerroot, peeled and grated
- 2 garlic cloves, grated
- 2 shallots, chopped
- 4 tablespoons toasted sesame oil
- 2 tablespoons rice wine vinegar
- 2 teaspoons brown miso paste
- 2 teaspoons honey
- 2 red chilies, dried
- 2 tablespoons lime juice

Blend all the ingredients in a bowl together until the miso is evenly incorporated. Taste and season with a little more honey, if needed.  
prep time: 5 minutes, in dress: 1 small jar

### Thai chili & ginger dressing

- 2 garlic cloves
- 6 red Thai chilies
- 1 thumb of gingerroot, peeled and grated
- 2 tablespoons lime juice
- 1 tablespoon soft brown sugar
- 2½ tablespoons fish sauce
- 3 tablespoons peanut oil

Add the garlic and chilies to a mortar and pestle and bash until broken down. Add the ginger, lime juice, sugar, fish sauce, and oil and mix until all the sugar has broken down.  
prep time: 5 minutes, in dress: 1 small jar

### za'atar dressing

- 4 teaspoons olive oil
- 1 red Thai chili
- 1 garlic clove, grated
- 2 tablespoons olive oil
- ½ teaspoon salt
- 2 teaspoons za'atar

Add all the ingredients to a clean jar, close with the lid, and shake until smooth.  
prep time: 5 minutes, in dress: 1 small jar

188

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# Cool Pasta

## Reinventing the Pasta Salad

### Tom Jackson

March 2024  
 9781784885724  
 \$24.99 | Hardcover  
 160 Pages | 9 1/4 x 7 1/4 in  
 Full-color Photography

**Pasta salads are back, but not as you know them... wave goodbye to mayo-heavy pasta salads and hello to bright, fresh, flavorful and fun pasta salads.**

Twists that make the classic pasta salad feel like a new invention include Tuna Melt / Spanikopasta / The Corn One / Crispy Mushrooms, Walnuts, Olives & Green Sauce / Brown Butter Gnocchi Chaat / Sichuan-Style Pici Salad.

Grab your ingredients from your local general store to rustle up lunch for the next few days, or get ready for when company's comin', or pull together a showstopper to take to a potluck—pasta salad is now for every occasion!

**Tom Jackson** is the co-founder and Creative Director of *Twisted*, an online recipe platform with over 30 million followers, which he started after he saw a gap in the market for fun, approachable, and inspiring recipes. He has worked as chef in kitchens across London and loves getting into the nitty-gritty of dishes to understand what makes a recipe really work.

- Pasta salads are one of the most purchased food-to-go items at supermarkets.
- A fun cookbook that gives fresh ideas to an old, loved dish.
- Recipes are inspired by dishes from around the world.
- Pasta salads are hot this summer on TikTok and Instagram.

[View on Edelweiss](#)



## Blackened Cherry Tomatoes with Burrata & Crumb

Serves 4+

Crumb crumb: I've left this ambiguous only because this recipe is closer to a formula than a do-or-die set of rules, and there are plenty of savoury jarred wonders that could sub in for the XO sauce I have opted for here. Harissa, black beans in chilli oil, a chunk of nduja: many fat-based condiments would be excellent swaps and could happily suit the same method. That said, I am pleased with the subtle Chinese aromas you get from this combination. Reminiscent of puttanesca (especially if you can find an olive loaf) but also refreshingly new tasting. It's really just an opportunity to celebrate charred tomatoes with pasta, burrata and basil (i.e. crowd-pleaser). I've never enjoyed watching food influencers putting burrata on hot pasta – this is where cool pastas come into their own.

### Ingredients

4 tablespoons olive oil, plus extra to serve  
 1 medium red onion, finely sliced  
 1 garlic bulb, broken into cloves, lightly crushed with skins intact  
 100ml (3 1/2 oz/scan 1/2 cup) dry sherry or 75ml (2 1/2 oz/5 tablespoons) Shaoxing rice wine  
 1 tablespoon XO sauce or condiment of your choosing  
 850g (1lb 12oz) cherry tomatoes  
 1/2 teaspoon sugar  
 350g (10 1/2 oz) gigli, mezze rigatoni or casareuse  
 15g (1/2 oz) basil leaves  
 2 tablespoons toasted pine nuts  
 1–2 balls of burrata, to yield 150g (5oz) drained weight  
 salt

### For the condiment crumbs

2 tablespoons olive oil  
 100g (3 1/2 oz) stale breadcrumbs, ideally from an olive loaf  
 2 heaped teaspoons XO Sauce or condiment of your choosing

Cool Pasta

### Method

Preheat the oven to 210°C/410°F/gas 8.  
 Heat 3 tablespoons of olive oil in a frying pan over a medium heat and cook the onions and whole garlic cloves with a pinch of salt until the onions are soft and translucent, about 15 minutes. Increase the heat and add the sherry or rice wine. Reduce by half, then stir through the XO sauce (or other condiment). Tip the contents of the pan into a medium-sized roasting dish.  
 In a bowl, toss the tomatoes with the sugar, the remaining 1 tablespoon olive oil and a generous pinch of salt, then arrange on top of the onion mixture.  
 Transfer the dish to the oven to roast for 45 minutes, or until the tomatoes are blackened on top and their juices have concentrated in the base, smothering the now-onion garlic. The contents of the dish should be dry, not watery. Remove from the oven to cool. Set aside a few whole tomatoes for garnish, then retrieve the garlic from the tray. Slip the soft cloves from their sleeves, crush them to a paste with the back of a fork and return to the tomato mixture.  
 For the condiment crumbs, heat the olive oil in a frying pan over a medium heat until shimmering, then tip in the breadcrumbs. Stir and toss for a few minutes, until they are lightly golden brown and crisp, then reduce the heat and add the XO sauce (or other condiment) and distribute through the crumbs. Cook for a further 2 minutes, until any sediment has caramelised a little (watch it doesn't burn). Remove from the heat and allow to cool.  
 Cook the pasta in plenty of salty boiling water until al dente (2 minutes less than the total packet instructions). Drain and rinse until the pasta is warm. Add directly to the tomato mixture, along with a good handful of torn basil, a few toasted pine nuts and another glug of olive oil, if you feel it needs it. Toss well for a minute or so, then transfer to a wide serving plate. Rip over the burrata, dot around your reserved blackened tomatoes, and scatter over the remaining pine nuts and the majority of your XO crumbs, popping the rest in a bowl for your guests to visit for top-ups. Finish with a little more basil and serve.

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## Gilda

Serves 4–6+

WITH OLIVES, PICKLED CHILLIES AND SMOKY ANCHOVY & ROSEMARY CRUMBS

Negroni! Beer! Tequila! La gilda – one of the simplest and most powerful snacks to line the pintxo bars of San Sebastián and beyond. Rarely should these guys be too far away from strong alcoholic beverages. The toothpick version that inspires this recipe is achingly simple: a genius alignment of a manzanilla olive, a Cantabrian anchovy fillet and a guindilla, the pickled, medium-spicy green chillies native to the Basque country. It just had to be tolle for this, as they look a little like toothpicks (pintxo means 'spike' in Basque), but any tight cylindrical or petite tubular shape would work. For a sweeter note, you could also add some sliced, jarred red peppers, but I like to let the vermouth do the talking.

### Ingredients

100g (3 1/2 oz) pitted green olives, torn (1 like manzanilla)  
 75g (2 1/2 oz) pickled Turkish or guindilla chillies, or a mix, sliced, plus 1 tablespoon of brine  
 1 1/2 tablespoons lemon juice + 1 teaspoon zest  
 1 tablespoon finely chopped white onion  
 20g (1/2 oz) curly or flat-leaf parsley with tender stalks, finely chopped  
 4 tablespoons olive oil  
 80g (3oz) best-quality tinned tuna in olive oil, drained  
 420g (14oz) tortie, penette, scudetti or another toothpick-like shape  
 60g (2oz) almonds, toasted and roughly chopped  
 salt and freshly ground black pepper, to taste

### For the crumbs

2 tablespoons olive oil  
 1 tablespoon roughly chopped rosemary  
 75g (2 1/2 oz) salt-washed breadcrumbs  
 3 Cantabrian or other good-quality anchovy fillets, chopped, plus 2 teaspoons of their oil  
 1/2 teaspoon sweet smoked paprika  
 a couple swipes of orange zest (optional)

Cool Pasta

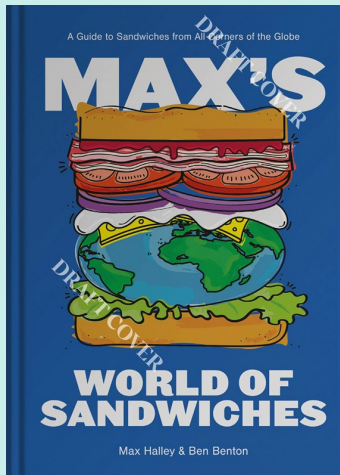
### Method

In a large mixing bowl, combine the olives, guindillas and their brine, lemon juice and zest, chopped onion, parsley and 4 tablespoons of the olive oil. Pulse in and fold through the tuna, seasoning very generously with black pepper. Set aside.  
 For the crumbs, heat the olive oil in a medium-sized frying pan over a medium heat until shimmering. Tip in the rosemary and shake the pan to get it all sizzling evenly, then add the breadcrumbs. Fry gently together for 5 or so minutes, tossing occasionally, until the breadcrumbs start to sound crispy. Reduce the heat and add the anchovies and their oil, along with the paprika and orange zest. When the anchovies have dissolved, toss a few final times to distribute the seasoning. When the crumbs are deeply browned, remove from the heat and set aside to cool.  
 Cook the pasta in plenty of salty boiling water until al dente (2 minutes less than the total packet instructions). Drain and rinse briefly to remove the excess starch, then drain again and leave to steam dry briefly before transferring to the olive and guindilla mixture. Toss for a minute or so, then leave to cool to room temperature. Toss through most of the almonds, then transfer to a large plate or individual bowls and scatter over the smoky breadcrumbs and the remaining almonds. Serve (with drinks).

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[View on Edelweiss](#)

# Max's World of Sandwiches

## A Guide to Amazing Sandwiches

### Max Halley and Benjamin Benton

April 2024  
9781784886004  
\$35.00 | Hardcover  
272 Pages | 9¾ × 6¾ in  
Full-color Photography and Illustrations

Looking for the ultimate guide to sandwiches? Look no further!

From buns, wraps and kebabs to hotdogs, burgers and bao, *Max's World of Sandwiches* celebrates sandwiches in all their forms.

It is broken into two sections: sandwiches and components. The sandwich recipes marry the elements in the components section, putting every tip and trick available into world-class sandwiches. The components section will include the key tenets of any sandwich – think bread, sauces, fillings and adornments.

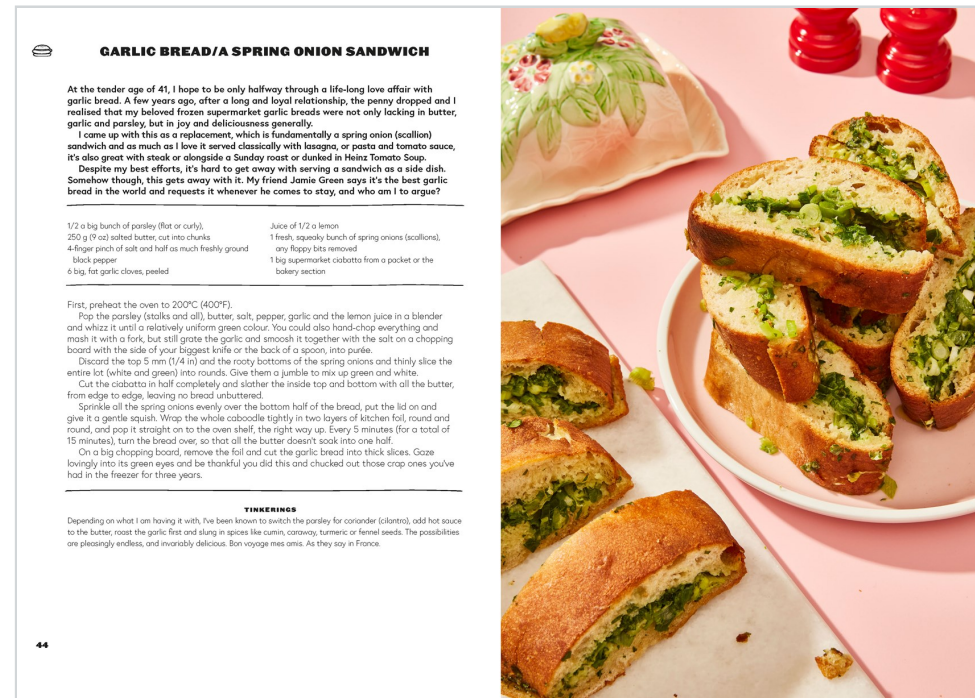
Sandwich recipes range from incredibly easy, such as A Prawn Cocktail Sandwich and A Hot Cross Bun with Salted Ice Cream, to more time-consuming, such as Porchetta Sandwich and A Tuna Katsu Sando.

*Max's World of Sandwiches* enables home cooks to learn all the tips and tricks of sandwiches, and ultimately to create the sandwich of their dreams.

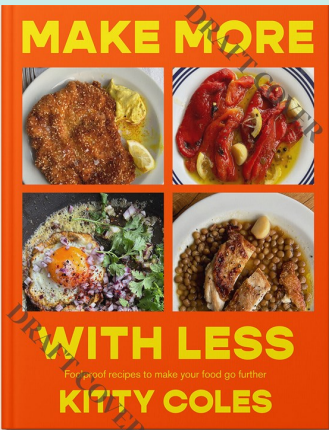
**Max Halley** is the name behind Max's Sandwich Shop in London. He regularly appears on UK TV and radio.

**Benjamin Benton** is a restaurateur and chef who has worked at Rochelle Canteen, The Dock Kitchen and Le Coq in London.

- Sandwiches are popular around the world.
- An accessible format that enables everyone to create sandwiches to their liking.







# Make More With Less

## Foolproof Recipes to Make Your Food Go Further

### Kitty Coles

March 2024  
9781784887100  
\$32.50 | Hardcover  
192 Pages | 8¾ × 6¾ in  
Full-color Photography

Make your weekly shop go further—take core ingredients and transform them into flavor-packed, simple dishes. *Make More With Less* shares ways to eke your food out, with adaptable dishes that make your kitchen work for you.

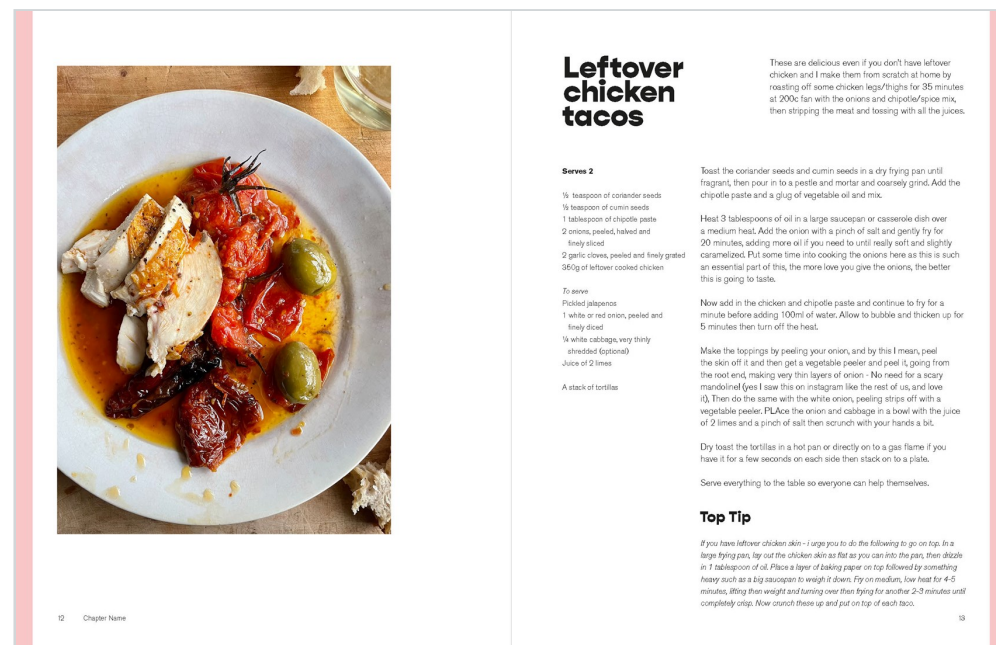
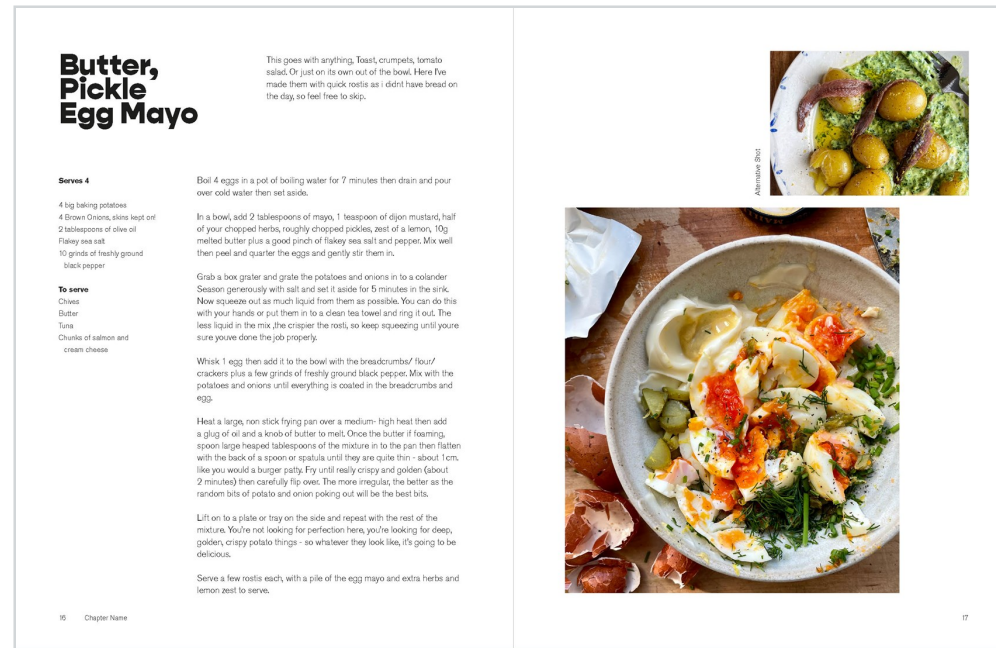
Each chapter features a core recipe, with clever ways to level-up any leftovers, alongside a handful of other exciting recipes to try ... Whip up eggs to make Aioli for a Warm Caesar Salad, or turn a few tins of beans that have been languishing at the back of the cupboard into a Comforting Bean Pasta. Transform those humble onions you have lying about into the most delicious 15-minute Oniony Parmesan and Black Pepper Pasta. Blitz together leftover sad-looking herbs into a vibrant Green Sauce to spread thickly over toast, stir into soups, or make a Green Tart with. Roast a Chicken with Kitty's expert advice and make Leftover Chicken Tacos or Spinach and Yogurt Chicken.

Flick through this book, raid your fridge and cupboards and you may realise you already have everything you need to make these low-waste, low-fuss, low-effort, and versatile recipes that you will return to again and again.

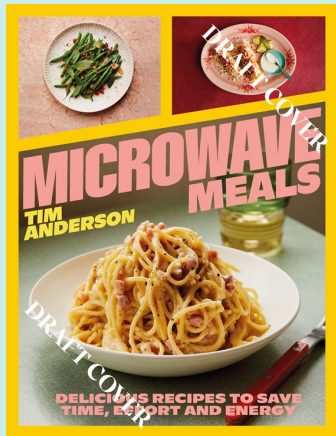
Food writer, chef, and stylist **Kitty Coles** excels in recipes you can create easily and deliciously every time. She has written over 1000 recipes over time for publications and books. A lover of seasonal cooking and using up what you have, Kitty makes cooking simple, fun, attainable, and creative.

- Low-waste – using up all of your ingredient.
- Low-cost – making your weekly shop go further and using lots of store-cupboard staples and few ingredients.
- Level-up your leftovers and turn one meal into many.
- Bringing maximum flavor through minimum effort and ingredients.

[View on Edelweiss](#)







## Microwave Meals

Delicious Recipes to Save Time, Effort and Energy

**Tim Anderson**

April 2024  
9781784887087  
\$23.99 | Hardcover  
160 Pages | 8¼ × 6¼ in  
Full-color Photography

*Microwave Meals* teaches you how to raise your microwave game, with over 60 delicious recipes that can all be easily whipped up in the microwave.

*Microwave Meals* is full of delicious recipes that are all simple and accessible enough to prepare even on the busiest of weekdays. You can try your hand at Pork with Miso and Stem Ginger Syrup, Spaghetti Carbonara, Jackfruit and Mushroom Enchiladas, Crab and Artichoke Gratin, and even Overnight Cinnamon Rolls, and Emergency Mixing Bowl Cookie Cake. Plus, it also covers basic skills, including cooking rice, steaming vegetables, and creating stocks, all with the help of the microwave.

The microwave has the capacity to improve and expedite our cooking processes, as well as to save on time, effort, energy, and money. Full of tips and tricks, you will learn how to make the microwave your own little sous chef.

**Tim Anderson** is a chef, writer, restaurateur, and MasterChef champion.

- There's nothing in the kitchen that can cook so many things so quickly, easily, and efficiently as microwaves.
- Microwaves are one of the most energy-efficient means of cooking, a useful option for anyone looking to save money or the environment.
- A microwave renaissance is underway, as more and more home cooks—and celebrity chefs—re-evaluate how they can make use of them.
- No other cooking appliance, or electrical prep machinery, aside from the microwave is required.



[View on Edelweiss](#)

Also Available



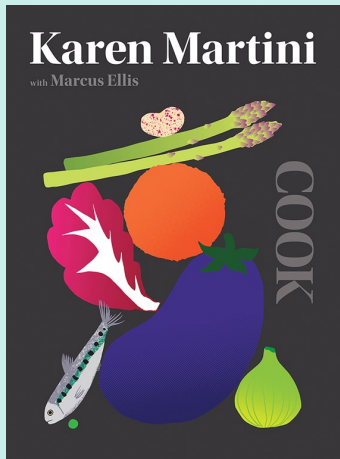
JapanEasy Bowls & Bento  
9781784885694  
\$35.00 | Hardcover



Vegan JapanEasy  
9781784882846  
\$36.00 | Hardcover







[View on Edelweiss](#)

# COOK

## The Only Book You Need in the Kitchen

### Karen Martini with Marcus Ellis

March 2024  
9781743794494  
\$65.00 | Hardcover  
912 Pages | 9½ × 7½ in  
Full-color Photography

In *COOK: The Only Book You Need in the Kitchen*, acclaimed chef Karen Martini shares a lifetime of cooking, eating, and learning about food. This is an essential collection of more than 1000 recipes, from old favorites to brilliant new dishes.

Karen has inspired generations of home cooks, and with this milestone book she brings us a generous breadth of cuisines and ingredients celebrating vibrant flavors. Karen won't just show you what to cook, she will teach you *how* to cook, with everything you need to prepare effortlessly delicious meals.

Each recipe in this modern classic is packed with hard-won wisdom from Karen's inspiring career and Tunisian-Italian heritage. Providing midweek meals, signature spreads, dinner-party dishes, and feasts for special occasions, *COOK* will guide you to make each meal your own. Enjoy an incredible array of classic and contemporary recipes—from the simple to the elaborate—suitable for all skill levels.

Chef **Karen Martini's** acclaimed career includes two-hatted stints at Melbourne Wine Room and Sydney's Icebergs Dining Room, as well as a TV presence for nearly two decades, including as resident chef on Australia's longest-running lifestyle television series, *Better Homes and Gardens*. She is the author of eight cookbooks.

- A broad ranging, authoritative and compelling cookbook—both a starting point for beginners and an inspiring offering for experts cooks.
- Includes stunning photographs by widely respected food photographer Mark Chew, a long-time Karen Martini collaborator.
- Sold 9000 copies in Australia in less than 12 months.



## Asian greens

I must say I balk a little at the generality of the term, 'Asian greens', as Asia is of course a huge region, and the variety of green things grown there is equally vast. The greens that I am referring to are ones commonly used in Chinese and South-East Asian cooking, and principally the ones that are readily available in the Western markets. An entire book could be written on the topic, but this is not that book.

We grow so many Asian greens in Australia these days, and we have for some time, with various waves of immigration from Vietnam, China and the like ensuring a healthy exposure to different cuisines and unfamiliar fresh produce. I have to think where we'd be in a culinary and cultural sense without such diversity.

Bok choy (or pak choy) was probably the most ubiquitous green early on, and I think we overdid things a little - I certainly tired of it. Cai lan, or Chinese broccoli as it is still often called, was somewhat more exotic, though it was mainly the province of Chinese restaurants, and typically smothered in oyster sauce - making it even more exotic. Today, gai choy (mustard greens), choy sum (Chinese flowering cabbage), amaranth greens, kang kong (water spinach, Siamese watercress), taisek, tung ho (chrysanthemum leaves) and pea and more pea (mungbean) shoots - which were naturally grown here earlier, but their culinary use had not really been explored - are also readily available in Asian grocers and at more specialised market stalls.

For me, wilded greens accompanying an Asian-inspired dish provide the perfect balance, along with some steamed rice complementing and rounding out a meal, whether hot and spicy or gently fragrant. Ste-drying is the simplest way to cook most greens, though it will typically blanch harder types such as gai lan first in boiling salted water, then finish the cooking and pick up flavour in the wok; I usually do this with ginger and garlic, and might finish with a good drizzle of oyster sauce or sesame oil and a scattering of sesame seeds. I also add greens to broths at the last minute: greens such as amaranth or kang kong will quickly wilt in a hot soup or stock without any blanching.

When selecting Asian greens, the standard principles apply. Look for bright, vibrant leaves and firm (but not woody) stems. Bok choy and gai lan can vary a bit in size and still be delicious, but avoid overly large specimens, as they will be tough and fibrous. Similarly, the stems of leafy greens will become stringy and tough as they grow on the bed. Leafy cooking greens such as kang kong are best used as soon as possible, as the leaves can wilt and blacken fairly quickly; wrap them in a tea towel (dish towel) and store in the fridge.



**Also see**  
Pork & green vegetables with choy sum & kale 242  
Soba noodles with avocado, sprouts, umeshi & sesame 410  
Sour fish & mussel curry with celery hearts & Siamese watercress 488  
Dakon, edamame & avocado salad with sesame, apple & soy dressing 640

**Pair with**  
Asian greens are versatile, taking to chili, ginger, garlic and spring onion (scallion), as well as peppercorns, herbs such as coriander (cilantro), Thai basil and Vietnamese mint. They work beautifully with sesame oil and sesame seeds. 300 sauce (p. 98). Fermented cooked chili sauce (p. 97). Hot oil, fermented black beans and oyster sauce. They are really fishy for pretty much any protein, whether pork, duck, beef, seafood or fish. Combine them with Asian mushrooms, such as shiitake, or mix with other green vegetables, such as snow peas (mangetout), asparagus or sugar snap peas.

Vegetables | 399

## Tomato tarte tatin with manchego, thyme & dried olives

This take on tarte tatin is a celebration of tomatoes, so they need to be at their very best - no hydroponic ones here, please. So often we talk about peak-season tomatoes eaten raw - which is an undeniable delight - but when done right, a ripe sun-ripened heirloom tomato cooks so beautifully, retaining the fresh flavours while also concentrating and intensifying them. Quality all-butter puff pastry is essential. Serves 4-6

375 g (13 oz) Classic puff pastry (p. 802), rolled into a 6 mm (¼ in) thick square and rested in the fridge for 1 hour	100 g (3½ oz) caster (superfine) sugar	50 g (1½ oz) manchego, cut into 2 cm (¾ in) dice and chilled in the freezer
50 g (1½ oz) butter, sliced	5 French shallots, finely sliced	12 dried black olives, pitted to serve
400 g (14 oz) unripened tomatoes, or any ripe, densely fleshed tomatoes, sliced 1 cm (½ in) thick	4 garlic cloves, finely sliced	
	2½ tablespoons sherry vinegar	<b>Staples</b>
	5 thyme sprigs, or tarragon	S&P

Put the pastry about 3 cm (1¼ in) larger than a 30-35 cm (12-14 in) ovenproof frying pan or similar, then chill until needed. Generously grease the pan with the butter and line with a piece of baking paper. Season the tomatoes with salt, then set aside for about 10 minutes to drain out some moisture.

Meanwhile, preheat the oven to 220°C (430°F) fan-forced. Add the sugar to a frying pan over a high heat and shake to melt. Once it turns to a caramel, add the shallots, garlic and vinegar and cook to combine. Pour the caramel into the lined pan, distributing it evenly. Scatter the thyme around and season with salt and pepper.

Put the tomato slices out of their juices and shake a little to get rid of any residual liquid. Arrange the slices in the pan; the base will be the top of the tart, so take some care with this. Dot the tomato with the manchego and olives, then lay the pastry on top. Bake for 25-35 minutes, until golden. Once cooked, reduce the oven/heat; the pastry will have shrunk, down the sides of the pan with a spatula, then rest for 5 minutes. Place a plate on top of the pastry, then flip the whole tart over and unmould. Dollop on the goat's curd to serve.

## Roasted tomato passata

This is one of the most delicious basics to have on hand. It can be used in all applications that call for tomato passata (puréed tomatoes), but it has a good deal more flavour than a regular purée. Overripe tomatoes, especially densely fleshed heirlooms, are perfect for this. Makes 1.5 litres (51 fl oz/6 cups)

25 ripe roma (plum) tomatoes, core removed	12 garlic cloves, sliced or smashed	400 ml (13½ fl oz) extra-virgin olive oil
20 smaller yellow and red tomatoes, core removed	5 thyme sprigs, leaves picked	<b>Staples</b>
12 French shallots, sliced into 3 mm (¼ in) thick rounds	1 tablespoon dried Greek oregano (origan)	S&P

640 | Tomato

**Pair with**  
This makes for a lovely light meal with some simply dressed leaves.

**Pair with**  
This can be used wherever passata is called for, but given how intense and flavourful it is, you can use it sparingly for a big impact.

Use hot pasta in the passata with some ripe black olives and a handful of basil; then serve with a big dollop of fresh ricotta.

Add to a pot of mince while the mince cooks. Sauté an aglio e olio sauce and serve with linguine or spaghetti and preserve (drain) for a mix of seafood.

Use with home-made Casu eiu (p. 18) and serve with parmesan or pecorino.

Boost a sauce with a great spoonful of this at the end of cooking to keep those roasted flavours nice and present.



Preheat the oven to 120°C (250°F) fan-forced. Arrange the tomatoes in a deep baking dish that fits them snugly. Scatter the shallots, garlic and herbs over, season generously with salt and pepper, then pour the oil over. Roast for about 1½ hours, until the tomatoes have softened and the skins are popping. Once cool, pull off the skins. Mash the tomatoes into the oil infusion with your hands, separating the pulp between your fingers. Store in a jar or airtight container in the fridge, and use within a week.

Vegetables | 641



# On Sundays

## Long Lunches Through the Seasons

### Dave Verheul

May 2024  
 9781743799093  
 \$35.00 | Hardcover  
 224 Pages | 9¾ × 7¾ in  
 Full-color Photography

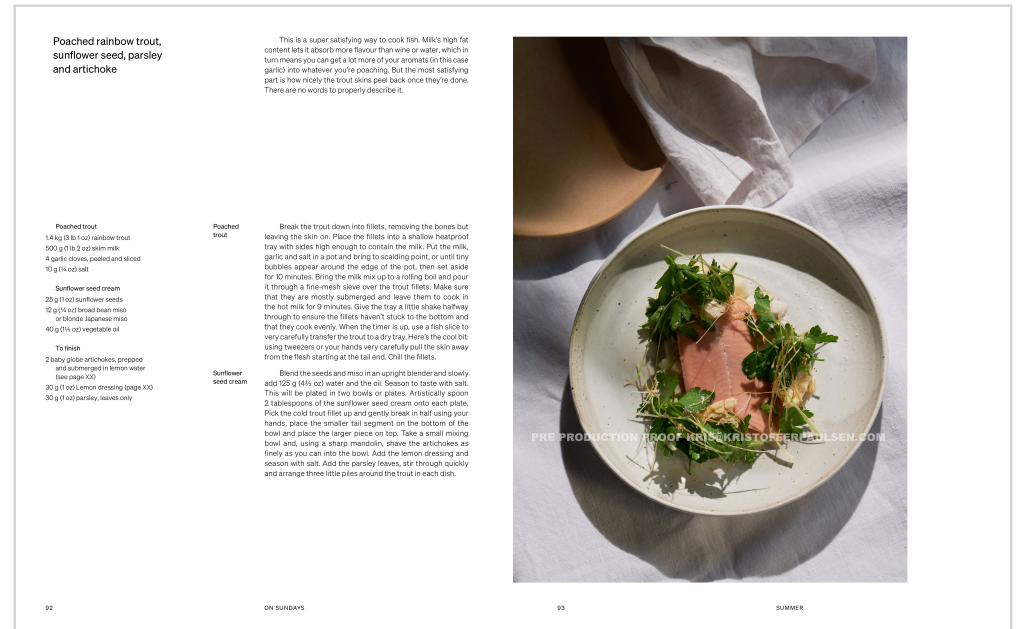
***On Sundays: Long Lunches Through the Seasons* is a cookbook of memorable recipes and curated menus to be shared at the end of the week, designed by acclaimed chef Dave Verheul.**

Divided by the four seasons, each chapter includes a selection of self-contained recipes to inspire your perfect Sunday, from lunch on a languid summer afternoon with poached rainbow trout and artichokes, to a wintertime fireside feast complete with woodfired crispbread, and condiments for your favorite cheeses. Each chapter also includes helpful tutorials on breadmaking, preserving, and mushrooming.

An evocative and original guide to weekend entertaining, *On Sundays* hums with energy, humour and casual elegance to help you close the week in style.

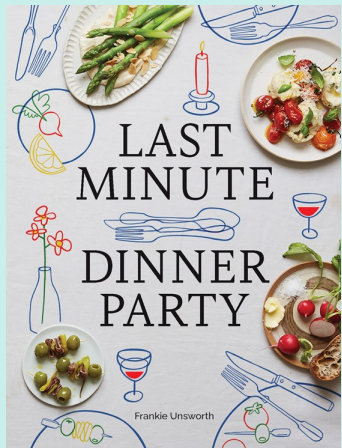
**Dave Verheul** is a highly acclaimed chef, who launched the celebrated Matterhorn restaurant in Wellington NZ, worked in London alongside Gordon Ramsey at fine diner The Savoy Grill, and now rules Melbourne's 'wine-dining' scene, where he co-owns the hit restaurant Embla with Christian McCabe.

- Dave Verheul is a highly respected chef and co-owner of one of Melbourne's most acclaimed restaurants Embla.
- Barack and Michelle Obama visited Embla when in Melbourne in April 2023.
- Verheul is known for cooking innovative, creative share plates matched with natural wine.
- This cookbook is shot over the seasons in Verheul's own home in celebration of Sundays through the seasons.
- The book was written with Royce Akers, former Australian editor of *VICE Magazine*, and shot by notable photographer Kristoffer Paulsen.



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# Last Minute Dinner Party

Over 120 Inspiring Dishes to Feed Family and Friends At A Moment's Notice

**Frankie Unsworth**

April 2024  
 9781958417454  
 \$35.00 | Hardcover  
 208 Pages | 10 × 7½ in  
 Full-color Photography

*Last Minute Dinner Party* offers a hassle-free approach to entertaining that champions simplicity over showiness, with everything from quick post-work dinners all cooked in one pan to deceptively simple show-stopping suppers for friends.

Learn how to pull off the perfect carefree dinner party with simple get-ahead hacks to prepare on the weekend, shorter shopping lists, and freezer shortcuts. Versatile pantry staples will help you elevate your dishes and waste less food, and each recipe is equipped with tips for substituting ingredients or making tweaks.

Once you have perfected the get-ahead larder, it's easy to have a delicious dinner at the ready, whether it's an Ancho-chili Spiked Base for Spicy Seafood Stew or a deeply satisfying Dukkah-spiced Sheet Pan Schnitzel.

**Frankie Unsworth** is a London-based stylist and cookbook author. Her book *The New Art of Cooking* came out in 2018.

- This category has seen a huge surge of interest with people looking for more impromptu and casual entertaining. It's no longer silver and linen, it's more free-form and fun, and allows guests to participate in the preparation.
- Smart and economical menus make hosting an affordable option when so many are tightening their budgets
- Pantry section gives readers guidance on how to shop effectively to be ready for last minute hosting

[View on Edelweiss](#)



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## SLIVERED MELON & PROSCIUTTO

(P) (DF) (DF) (NF)

SERVES: 4  
 PREP TIME: X MINS  
 COOK TIME: X MINS

- 1 ripe cantaloupe melon
- Extra-virgin olive oil, for drizzling
- ½ teaspoon Aleppo pepper
- 3 tablespoons slivered almonds
- 3½ ounces (100g) wafer-thin sliced prosciutto (Parrma ham)

A high summer treat, ripe sweet melon meets with wafer-thin salty ham to make the snack of dreams. If you can buy your ham from the deli counter, it's the best way of ensuring they slice it very thin (crucial in my opinion), not only making it go further but also melts in the mouth.

Halve the melon, scoop out the seeds, then slice into ¼-inch (1-cm) pieces. Using a knife, slice away the skin to be left with a half-moon piece of melon. Drizzle the melon with the olive oil, sprinkle with a few pinches of the pepper and then the almonds. Wrap the ham around the melon slices, securing with a toothpick, if needed, then serve at once.

## GET-AHEAD FROZEN MARGARITAS

(S) (V) (DF) (DF) (NF)

SERVES: 4  
 PREP TIME: X MINS  
 COOK TIME: X MINS

- 2 limes
- 8 ounces (250ml) Blanco Tequila
- 4 ounces (120ml) Triple sec
- 2 ounces (60ml) agave syrup

**FOR THE GARNISH:**  
 Salt and/or a little chili powder  
 1 lime, cut into wedges

These citrus cubes are an idea I've unashamedly pinched from the no-waste guru Max La Manna, for which I think he had more wholesome intentions for their use—dropped into water as a soda. Naturally my mind strayed to frozen margaritas. You will need to start these the morning before you serve them.

Scrub the outside of the limes, then dunk into a bowl of boiling water for 1 to 2 minutes. Cut in half, remove the seeds, then coarsely chop. Add the limes to a high-speed blender with 1 cup (250ml) water and blitz until completely smooth. Pour the juice into an ice-cube tray and freeze for at least 4 to 5 hours until solid.

For the garnish, sprinkle a few teaspoons of salt and/or chili powder over a small plate. Rub a lime wedge along the rim of your chosen glasses, then dip each glass into the salt so that the entire rim is covered. Set aside.

When ready to serve, throw the ice cubes in a blender with the tequila, triple sec, and agave and blend to until slushy. Divide between the prepared glasses and serve.

DRINKS & NIBBLES

24

DRINKS & NIBBLES

28

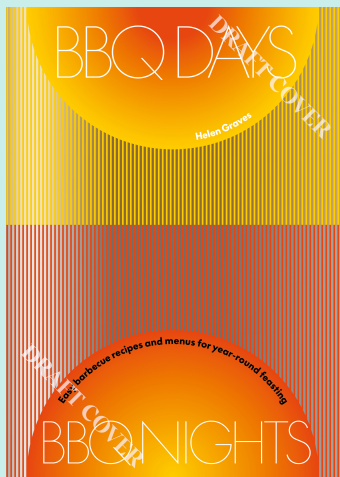
## BAKED CAMEMBERT BOARD WITH CRUNCHY THINGS AND DIPPING BITS

One of the most relaxed and sociable ways to entertain is by artfully arranging a spread of food and leaving people to it. I know I'm not alone in having a soft spot for conversing over a cheeseboard, and with a few little accessories this

cheeseboard becomes a gooey dipping centerpiece for a group to gather around. Pair this with a pitcher of cocktails and it's the help-yourself dinner to delight hosts and guests alike.







[View on Edelweiss](#)

#### Also Available



Live Fire  
9781784884789  
\$40.00 | Hardcover

## BBQ Days, BBQ Nights

Easy barbecue recipes  
and menus for year-  
round feasting  
**Helen Graves**

May 2024  
9781784886806  
\$37.50 | Hardcover  
192 Pages | 9¼ × 7½ in  
Full-color Photography

**Make impressive entertaining look and feel effortless  
with knock-out barbecue recipes.**

This is the go-to guide for entertaining round the barbecue—20 menus, each featuring a drink, nibbles, a dip, the platter, a side, some extra carbs and a pud. All customizable, all incredibly tasty.

Warm lemony fried olives, roasted eggplant and tamarind dip, gochujang buttered wings (or cauliflower) with grilled limes and sesame, grilled and chilled peppers in pineapple and honey, herbed halloumi cornbread and tequila macerated strawberries are just a handful of the dishes you'll find in this selection of showstoppers.

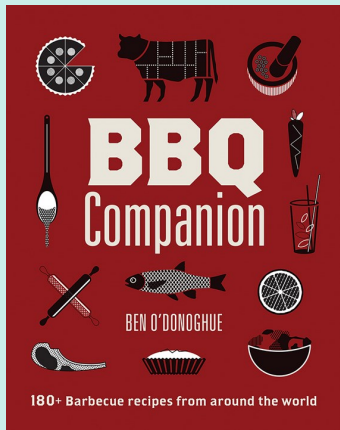
Fire up your barbecue, fill your glass and invite your friends—it's going to be a tasty time.

**Helen Graves** is an award-winning food and recipe writer and editor. She has a particular interest in live-fire cooking and is the author of *Live Fire: Seasonal Barbecue Recipes and Stories of Live Fire Traditions Old and New*. She has bylines in many major food publications and her recipes have reached a huge online audience through her website [helengraves.co.uk](http://helengraves.co.uk)—Helen is on Twitter and Instagram @FoodStories.

- All of the recipes are suited to a barbecue, but not all of them are grilled, so it's a perfect balance.
- This is barbecuing as an activity as opposed to a technique.
- Fun, easy and incredibly delicious.
- Features 20 menus to make hosting easy.







# BBQ Companion

## 180+ Barbecue Recipes From Around the World

### Ben O'Donoghue

March 2024  
9781761450235  
\$35.00 | Hardcover  
288 Pages | 10½ × 8½ in  
Full-color Photography

Take outdoor cooking to the next level with the *BBQ Companion*, the must-have compendium of recipes by acclaimed Australian chef, TV presenter and barbecue expert, Ben O'Donoghue. With more than 180 diverse and contemporary recipes on *and* off the barbecue, this book is the ultimate guide for anyone who loves to cook and entertain outdoors, no matter what the occasion or equipment.

Whether your pride and joy is a simple wire rack over an open fire, an everyday kettle barbecue or a BBQ with all the bells and whistles, the recipes in this book can be cooked on any equipment. Be inspired by the exciting world of barbecued food with recipes that cover everything from juicy Mexican suckling pig, delicious Singapore chilli crab or Pancetta kebabs to succulent vegetarian dishes for outdoor dining like Artichokes with lemon, honey, thyme and almond or Grilled Haloumi with lemon and mint—you'll have your friends talking about your barbecue for years.

Chef, restaurateur and television personality **Ben O'Donoghue** has worked at some of the UK's most notable restaurants, including the River Café with Jamie Oliver. He also co-presented *Surfing the Menu* with Curtis Stone. Ben has written a number of cookbooks and is a regular contributor to food magazines.

- A barbecue bible, with 180 recipes.
- Recipes can be cooked on any kind of BBQ equipment.
- Recipes for meat, game, and seafood as well as rubs, marinades, breads, salads, vegetables, drinks, and desserts that will make entertaining outdoors easy.



### SMOKED BEEF SHORT RIBS WITH NAM PRIK PLA

Prepare your barbecue for indirect cooking over a low heat.

Puree all the spice paste ingredients in a blender. Rub the spice paste all over the beef ribs and place in a deep baking tray. Pour in the stock and light a charcoal fire.

Place the tray on the barbecue, between the heat sources. Close the hood on your barbecue and cook for 2 hours, until the ribs are tender. If your barbecue does not have a hood, you can cook the ribs on a low heat in the oven and finish them on your barbecue just prior to serving.

Meanwhile, soak the woodchips for 1 hour in some water.

Once the ribs are cooked, remove them from the baking tray, reserving the cooking liquid. Place the ribs on the serving rack.

Turn up the heat of the barbecue by igniting the centre burners. Combine the sweet chilli sauce with some of the reserved cooking liquid, then use some of it to glaze the ribs.

Add half the pre-soaked woodchips to the grill plate as they start to smoke. Close the hood of the barbecue. Smoke and roast the ribs so they caramelize – this will take around 10 minutes.

Glaze the ribs again and add the remaining woodchips to the grill plate. Close the hood again. When nicely smoked and glazed, about 10 minutes, remove the ribs to a serving dish.

Slice the meat off the bones. Serve with the nam prik pla sauce.

**SERVES 4-6**

600g beef short ribs  
500 ml (2 1/4 pint) chicken stock  
2 cups woodchips  
60 ml (2 oz) sweet chilli sauce  
50g (2 oz) sugar

**1 quantity Nam prik pla (page 235)**

**SPICE PASTE**

2 garlic cloves  
5 red chillies  
5 red onions (halved)  
2 tablespoons palm sugar  
1 brown sugar cube, white part only, chopped  
1 cup dried chili  
100 ml (4 oz) oil

[View on Edelweiss](#)



### DRUNKEN CRABS

**SERVES 4**

4 large blue swimmer crabs or sand crabs, cleaned and shelled, claws cooked  
375 ml can beer, or 100 ml vodka  
3 garlic cloves, chopped  
2 hot red chillies  
2 cups chopped spring onions, the white and green parts chopped separately  
2 tablespoons olive oil  
400 g can chopped roma (plum) tomatoes, drained  
1 cup chopped coriander leaves  
salt  
freshly ground black pepper

When I was a first-year apprentice I worked what we called the backbench, doing the prep for the section chef de parties. Along with a million other tasks, I would spend the services prepping live crabs, soaking them in beer or vodka and setting them up for the chef to cook. You had to stay ahead of the chef, otherwise you would get stuff thrown at you. It wasn't long before I was the section chef doing exactly the same thing, throwing things at the apprentice. If he didn't keep ahead! You can cook this dish on a hotplate or in a wok balanced on coals, and it's great served with crusty bread spread with loads of butter.

Place the cleaned crabs in a bowl with the beer or vodka and leave them to steep for 10 minutes.

Preheat your barbecue hotplate to a high heat. Splash some beer onto the hotplate or wok to check the heat: the beer should evaporate quickly, but let it heat up for a further 5 minutes just to make sure.

Combine the garlic, chillies and white spring onions in a large bowl, together with the chopped corals.

Pour the olive oil on the hotplate or wok, then add the crabs and pour over the chopped tomatoes. Place a bowl or the lid of the wok over the crabs, then pour the beer or vodka around the edge of the bowl so the liquid seeps underneath and steams them. Allow to steam for 5 minutes. Remove the cover to check how they're going by breaking a section of crab. When the meat is white, toss through the remaining green tops of the spring onions and the coriander.

Check the seasoning and remove to a serving plate.

112 BBQ Companion





## The Kitchen Witch

### Magical and Seasonal Bakes to Nourish Body and Spirit

#### Gail Bussi

February 2024  
9781784886950  
\$24.99 | Hardcover  
144 Pages | 8¼ × 6¼ in  
Full-color Illustrations

Every witch knows that the kitchen is an essential part of their magical practice, and, in *The Kitchen Witch*, self-professed kitchen witch Gail Bussi teaches us how to honor the process of baking, to appreciate each ingredient and to transform our favorite recipes into magical spells to benefit our minds, bodies, and souls.

Learn to bake with intention and with the elements—Earth, Fire, Water, and Air—to create magical dishes including Saffron Moon Cake, Lavender Madeleines, and Sage and Camembert Wafers. And, woven in-between the recipes throughout, there will be other everyday magic rituals, ideas and inspiration, as well as encouragement to journal (in the book), creating your very own grimoire.

So much more than a cookbook, this is an enchanted exploration of how baking can bring magic and healing into our lives, using the many energies of herbs, spices, flowers, fruit and other ingredients.

**Gail Bussi** is a writer, professional cook, trained herbalist, and self-confessed kitchen witch. After running a catering company and writing a cookbook, she returned to her long-held interest in herbs and green magic, writing three books for Llewellyn: *Enchanted Herbal*, *Enchanted Kitchen*, and *Enchanted Teatime*.

- If you have ever added cinnamon to cookie dough or stirred a little chopped fresh rosemary into a bowl of bread batter, you have participated in kitchen witchery of a truly delightful and accessible kind.
- This is a book for the now-age crowd who are into holistic wellness. They find magic in the everyday and want to bring some sparkle to their baking, too.
- Inspirational quotes and mindful rituals help readers connect to the act of baking.

[View on Edelweiss](#)



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## SPICES

Most spices are available either whole or in ground form; it's great to grind your own spices in a mortar and pestle but often easier to buy them in ready ground form. Whatever you choose, please remember that spices do lose their fragrance and power after a while – most should be used up within a year; always keep them in glass jars, with tight fitting lids, in a cool dark place, away from direct light.

### \* ANISE

Little seeds with a delicate aniseed/liquorice flavour, they are sold whole or ground. Wonderful when used to flavour breads, cookies, cakes or desserts; traditionally reputed to ward off nightmares and other fears, and to help with protection, divination and creating good-luck. Star anise, which is a different spice, also has similar properties – it is sold whole, and should be crushed before a little is added to your recipe. Alternatively, the whole seed pods can be soaked in the liquid used for a recipe, then strained out; they will have perfumed the liquid with their unique and delicious scent and taste.

### \* CARDAMOM

Used worldwide for baking, spice recipes and as a key ingredient in chai, the seeds are available whole or crushed/ground; I prefer crushing them myself just before use as that way none of the unique, warm flavour is lost. Cardamom is reputed to bring about clarity and upliftment of the

works well with fruit dishes and, strangely enough, chocolate.

### \* CINNAMON

Probably the most basic and widely used baking spice, cinnamon is powerful and has been used since ancient times for creativity, healing, purification and protection in all aspects of life. Cinnamon has such a particular affinity for baked goods (of all kinds), and also creamy puddings; it should be sprinkled on any suitable recipe when you need to add a dash of spiritual power, courage and deeper creativity. And of course the simplest way to access its magic is to sprinkle it on your first morning coffee!

### \* CLOVES

Best bought whole and then ground just before use, otherwise they lose their distinctive and fresh aroma and taste. A very familiar addition to holiday baking and spice mixtures, cloves should be used in



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## OREGANO, BABY TOMATO AND CHEDDAR CLAFOUTIS

Clafoutis is a traditional French dish, more often seen in a sweet incarnation, made with fruit such as fresh cherries, peaches, apples or figs. But this savoury version is also a delicious version of kitchen magic, which can be served at breakfast, brunch or even as a light supper. It's not unlike a light quiche, but without the bother of making pastry! You can vary the herbs according to need or personal preference: basil and thyme both work well with the tomatoes and cheese.

### SERVES 1-6

125g (½ cup) plain (all purpose) flour  
3 large eggs  
250 ml (1 cup) whole milk  
15 ml (1 tablespoon) olive oil  
Salt and pepper to taste  
250 g (8 oz) baby (cherry) tomatoes

65 g (¼ cup) finely grated Cheddar  
30 ml (2 tablespoons) grated Parmesan  
A small bunch of fresh oregano leaves, finely chopped

Preheat the oven to 180°C/350°F.

Grease a deep, round cake or tart pan (25-cm/10-in) well with soft butter.

Prepare the batter by heating the flour, eggs, milk and olive oil together well, then add salt and pepper to taste (Remember cheese can be quite salty!) Stir in the grated Cheddar and Parmesan.

Arrange the baby tomatoes evenly on the base of the cake pan – cut them in half if they are quite large. Sprinkle the chopped oregano over them. Then pour the batter carefully over the tomatoes/herbs and bake for 25–30 minutes. The clafoutis should be set and golden brown. Serve hot or warm, cut in wedges – it makes a wonderful meal with good bread and a green salad with sharp-mustard dressing.

### \* WITCHY WISDOM:

Eggs are, as we've already discussed, an extremely potent and life-affirming source of magic – but what to do with the empty shells? Try making cascarrilla – an old enchanted mixture, traditionally used in Hoodoo and other ceremonies. Simply place clean, empty eggshells in a bag and crush them until they are quite fine. Mix the shell powder with fine sea salt and a little dried and crushed rosemary, sprinkle this mixture around your windowsills or entrance to your kitchen. It will banish negative, harmful forces and encourage peace and harmony in your living or cooking spaces.



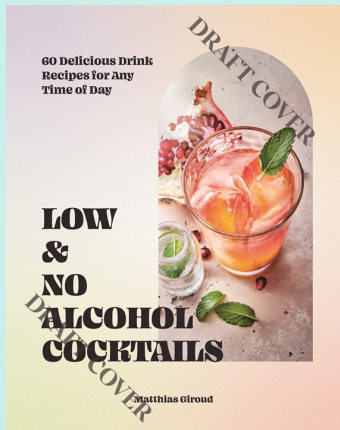
60

SIMPLE AND GROUNDING

61

THE KITCHEN WITCH





# Low- and No-alcohol Cocktails

## 60 Delicious Drink Recipes for Any Time of Day

### Matthias Giroud

February 2024  
 9781784887025  
 \$24.99 | Hardcover  
 208 Pages | 8¼ × 7¼ in  
 Full-color Photography

**Low- and No-alcohol Cocktails** contains 60 alcohol-free or low-alcohol recipes that are sure to tantalize tastebuds and get tongues wagging.

Each cocktail is an experience built on flavor and scent and can be enjoyed throughout the day. Try Bubble Brunch to start your morning, Peach Break for lunch, Tokyo Flower as an aperitif, Sunset Time for dinner, and Citrus Tonic to finish the night off with a bang (and without the hangover!).

In addition to the recipes, Matthias shares his manufacturing secrets, with detailed explanations on cold infusion with and without alcohol, how to prepare syrups and step by step instructions on how to decorate your cocktails with flourish.

This book promises low- or no-alcohol beverages that truly deliver on taste.

Recognized worldwide by mixology enthusiasts, **Matthias Giroud's** passion for cocktails has taken him to over 30 countries, working in luxury hotels and for international groups, honing his craft. Drawing on his appetite for multisensory experiences and flavor blending, he has created new and delicious drinks using never-before-seen techniques, making each cocktail a unique experience.

- We are now seeing a rise in what we are calling the sober-curious movement whereby consumers are taking a more mindful approach to drinking.
- This book will be perfect for those who want to reduce their drinking to better improve their mental and physical health and their sleep.

[View on Edelweiss](#)





COCKTAIL LUNCH

## MISTURA

*Here is an amazing cocktail where I have combined the flavours of dried apricot with the slightly minny freshness of huacatay.*

Makes 1 glass

50 ml (3 tablespoons) homemade white Lillet with dried apricots  
 15 ml (1 tablespoon) verjuice  
 5 large ice cubes  
 90 ml (3 fl oz) homemade huacatay soda

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**RECIPE**

Mix the Lillet and verjuice in a mixing glass. Pour into a serving glass filled with the ice cubes, then add the huacatay soda. Garnish.

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**FOR THE GARNISH**

2 slices of dried apricot  
 huacatay leaf

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**WHITE LILLET WITH DRIED APRICOTS**

200 ml (7 fl oz) white Lillet + 50 g (2 oz) dried apricots

*Make a cold infusion: let the Lillet and apricots infuse at room temperature for 3 days, then double strain. Will keep at room temperature indefinitely.*

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**HUACATAY SODA**

4 g (1 teaspoon) dried or powdered huacatay  
 500 ml (17 fl oz) mineral water

*Make a cold infusion: leave the huacatay to infuse in the water in the fridge for 24 hours. Strain, then gussy with a soda siphon. Will keep in the fridge for 1 week maximum.*

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A LIQUID CHORD FOR AN EXQUISITE DINNER

## GOLDEN STAR

*It shines brighter than the others after the sun has set. It dazzles you with its both sweet and herbal notes.*

Makes 1 glass

5 ml (1 teaspoon) pine needle hydrolate  
 30 ml (1 fl oz) alcohol-free white vermouth (Martini Floreale brand)  
 60 ml (2 fl oz) clementine juice  
 4-6 large ice cubes  
 120 ml (4 fl oz) Badoit Rouge Intense

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**RECIPE**

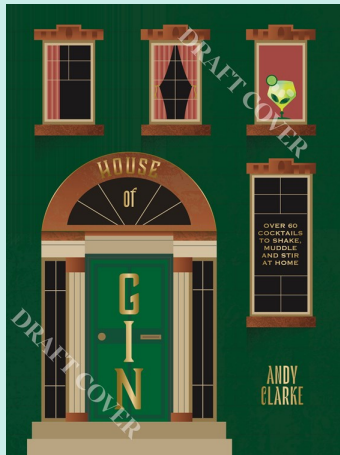
Pour the pine needle hydrolate, vermouth and clementine juice into a glass filled with the ice cubes, then top up to the brim with the Badoit. Garnish.

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**FOR THE GARNISH**

a few fresh clementine segments or a twig of pine

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[View on Edelweiss](#)

## House of Gin

Over 50 Cocktails to Master at Home  
**Andy Clarke**

May 2024  
 9781784889524  
 \$21.99 | Hardcover  
 144 Pages | 8½ × 6¼ in  
 Full-color Illustrations

For anyone looking to expand their gin repertoire beyond the classic “ice and slice” gin and tonic, this is the book for you.

Professional drinker Andy Clarke has spent years personally testing the world’s best booze, and in *The House of Gin* reveals all his industry secrets. Learn how to set up your home bar and discover the best gin (and mixers) for your budget, throw around words like ‘botanical’ and ‘herbaceous’ to impress your friends, and master the art of fancy garnishes. From quick mixes to batch drinks for parties, classic cocktails, and Andy’s own personal concoctions, there’s a tipples for every palate. Mix the perfect Negroni or Gin Martini to signal the start of the weekend; cool down in summer with the perfect Long Island Iced Tea; or, whet your whistle with Andy’s very own Moira Rose, inspired by everyone’s favorite wig-wearing *Schitt’s Creek* matriarch.

Whether it’s a Friday night in front of the TV, a weekend BBQ with a crowd or a classy cocktail to call in the New Year, *The House of Gin* will unleash the inner cocktail legend you always knew you were.

An award-winning TV producer and festival host, **Andy Clarke** is a professional eater and drinker. In 2022 he released *Home Bar*, which has been nominated for “First Book Award” at the Guild of Food Writers Awards. He lives in Bristol.

- Entertaining at home is on the rise due to the increase in the cost of living.
- Perfect book for anyone looking to expand their repertoire beyond the “ice and slice” G&T.
- Includes excellent advice on how to select your next bottle of gin and mixers.
- Desirable, gift-style format.



MAKES 2 SERVINGS

### GIMLET

It’s easy to overlook a Gimlet on a cocktail menu but it is so much more than the sum of its parts. It’s hard to believe that a cocktail with only these three ingredients can taste so good. Traditionally it’s made with lime cordial but it’s really worth making the sugar syrup for the ultimate citrus sensation. However, if you like the traditional flavour of pre-made lime cordial, add a dash for a familiar and traditional sweetness.

EQUIPMENT	PROPORTIONS	INGREDIENTS	TO GARNISH
cocktail shaker 2 coupe glasses fine-mesh strainer juicer	4 parts gin 1 part lime juice 1 part Citrus Syrup	handful of ice cubes 160ml/5½fl oz gin 40ml/1½fl oz fresh lime juice 40ml/1½fl oz Citrus Syrup (optional)	2 wheels of lime

- Put the liquid ingredients into a cocktail shaker with a handful of ice cubes and shake for about 20 seconds until the shaker is extremely cold to the touch.
- Strain into the glasses and garnish with a wheel of lime.

8 T CLASSICS

MAKES 6 SERVINGS

### THE MOIRA ROSE

I first came up with the idea of this Martini for Mother’s Day. I felt it was the perfect celebration for mothers everywhere. And I’ve decided to name it after one of the strongest fictional mothers of the 21st century: Moira Rose – the classy and unique matriarch of the Rose family in the hilarious Netflix comedy *Schitt’s Creek*. Cheers to you and your incredibly captivating family, Moira!

EQUIPMENT	PROPORTIONS	INGREDIENTS
large glass jug or pitcher 6 martini glasses stirrer	3 parts gin 2 parts rosé vermouth 1 part pomegranate juice	450ml/16fl oz gin 300ml/10fl oz rosé vermouth 150ml/5fl oz pomegranate juice handful of ice cubes 6 tsp pomegranate seeds 6 sprigs of tarragon

- Pour all the liquid ingredients into a jug, stir, cover and leave in the fridge until you need it. If you are making the cocktail to serve immediately, make sure there is a handful of ice cubes in the jug.
- Pour into the glasses and garnish with a spoonful of pomegranate seeds in each glass (which will sink like jewels to the bottom of the glass) and float the sprigs of tarragon on the top.

FOR 2 COCKTAILS  
 150ml/5fl oz gin  
 100 ml/4fl oz rosé vermouth  
 50ml/2fl oz pomegranate juice

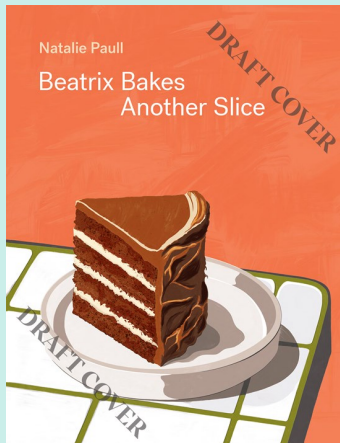
If you are making this for two people, just reduce the quantities but keep the same proportions.

- Put all the liquid ingredients into a cocktail shaker with a handful of ice cubes and shake for about 20 seconds until the shaker feels extremely cold to touch. Pour into glasses and garnish as on previous page.

10 T CLASSICS

11 T CLASSICS





## Beatrix Bakes: Another Slice Natalie Paull

April 2024  
9781743797761  
\$35.00 | Hardcover  
304 Pages | 9¾ × 7½ in  
Full-color Photography

Sweet-toothed superstar and bestselling baker Natalie Paull returns with *Beatrix Bakes: Another Slice*, an all-new compilation of colorful, creative recipes to delight fans and newcomers alike.

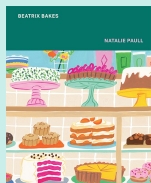
Discover recipes for irresistible cookies and tray bakes, cakes, tarts, pies (and a strudel), doughs, and epic day-off baking projects to fill your weekend. It also features Beatrix baseix—think cream, custard and ganache—fruity bits and cake-cessories, as well as the beloved Adaptrix tips for handy substitutions, all served in Nat's signature style: warm, encouraging, and firm when required.

Natalie Paull has been baking and loving all things sweet for more than 25 years. Nat opened the blink-and-you'll-miss-it cult café and bakery Beatrix Bakes in inner-city Melbourne in 2011 to widespread acclaim. Her first book, *Beatrix Bakes*, was released in 2020 and was an instant hit. It has been reprinted multiple times and is regarded as an essential resource for aspiring and committed bakers alike.


- The sequel to Nat's bestselling *Beatrix Bakes*, a runaway hit in lockdown that inspired many delicious bake-offs.
- While *Beatrix Bakes* was more focused on the café, *Beatrix Bakes: Another Slice* is about Nat likes to bake at home.
- It includes some of Nat's most beloved bakes that were not in the first book, such as the Cocoa sour cream layer cake.
- Features 70 recipes written in Nat's brilliant style: supremely detailed with a warm, no-nonsense voice and plenty of 'Adaptrix' tips to customize your bakes.
- She has 110,000 Instagram followers @beatrixbakes (up from 30k when the first book was released).

[View on Edelweiss](#)

### Also Available



Beatrix Bakes  
9781743795255  
\$31.00 | Hardcover



Makes One 20 cm (8 in) round cake with 3 layers.

Takes A busy 3 hours to make all the components from scratch. OR make the buttercream, honeycomb and roasted cherries the day before. Then just bake the cake and assemble on the day of celebration.

Keeps Best eaten at room temperature the day it is iced. Can be chilled overnight, but remove from the fridge a few hours before serving.

### Hazelnut layer cake with roasted cherries and honeycomb

I first made this for a special friend's birthday, layering the nutty cake with pockets of supple yet vibrant cherries and honeycomb—crunchy at first, then melting into pools of liquid gold between the layers. Brush the layers with some hazelnut liqueur if you'd like to glid the layer cake lily.

For an organised head start, make the buttercream (chill), honeycomb (freeze) and roasted cherries (chill) the day before. Alternatively, these can be made while the cake is cooling.

To make the cake, preheat the oven to 150°C (300°F). Toast the hazelnuts on a shallow baking tray for 20 minutes until medium brown. Cool them down in the fridge (or in the freezer if you're in a rush).

Lightly spray the base and sides of three 20 cm (8 in) round, 5 cm (2 in) deep cake tins with cooking oil spray. Place a circle of paper in the base of each tin, spray again and lightly dust the sides with flour, tapping out any excess.

When the nuts have cooled, rub most of the skins off and set 20 g (¾ oz) aside for the topping. Whizz the remaining 150 g (5½ oz) in the food processor to thick and dry peanut butter-like consistency, then scrape into a wide mixing bowl with the oil, egg yolks, orange juice and vanilla paste. Set aside.

Weigh the flour, 200 g (7 oz) of the sugar, baking powder and salt into a small bowl and set aside with a sieve on top. Bump the oven temperature up to 160°C (320°F).

Put the egg white, remaining 75 g (2½ oz) of sugar and cream of tartar in the bowl of an electric stand mixer. Using the whisk attachment, whip on speed 8 (under light) for 2–3 minutes until the meringue is stiff and white.


continued...

cooking oil spray

**Hazelnut cake**  
170 g (6 oz) raw hazelnuts  
150 g/ml (5½ oz) extra-virgin olive oil  
120 g (4½ oz) egg yolk (from approx. 6 eggs) + 270 g (9½ oz) egg white (from approx. 8 eggs)  
60 g/ml (2 oz) orange juice  
5 g (½ oz) vanilla paste  
130 g (4½ oz) soft plain (all-purpose) flour  
275 g (9½ oz) caster (superfine) sugar  
10 g (½ oz) baking powder  
3 g (½ oz/heaped ¼ teaspoon) fine sea salt  
3 g (½ oz/½ teaspoon) cream of tartar

1 × batch German brown butter buttercream (page XX)  
Honeycomb (page XX) (make a whole batch; you won't use it all, but it's easier to make that amount. Freeze the rest for topping ice cream)  
140 g (5 oz) Olive-oil roasted sweet cherries (page XX)  
2 g (¼ oz) freeze-dried cherries (optional) and/or 8–10 fresh cherries

The cake list — 151



Test the fry: Place the dough-loaded cannolo tube in the oil and push it around gently so it doesn't settle on the pot base and end up with a dark strip on your shell. After around 2–3 minutes, when the cannolo is a honey colour, clasp the middle of the cannoli with your tongs and tilt the tube to drain the hot oil back into the oil pot. If you pick it up by the end and tilt, the oil can run down the tongs and burn you. Only cannoli should have blisters. Not you!

If you remove the tube too soon, the dough won't have set, and the dough tube can collapse in on itself or puff up internally, impeding the amount of ricotta the tube can receive later. Never forget the goal of maximum ricotta real estate. And don't be scared about handling the fried dough - while it's hot, it's still a little malleable.

Fry for 1 more minute, holding the cannolo submerged to target fry the paler patches.

Pop any big bubbles in the dough with the tip of your tongs. The un-baked cannoli can bobble in on one side and cook unevenly, so carefully submerge each one with your tongs to fry to an even colour.

Assess the colour and take the fried cannolo out when it is one shade lighter than you'd like. They'll darken a smidge post-fry. Drain on the wire rack.

If the test fry is good, cut as many circles as you can. Remove the excess and layer the offsets, wrap and smooch gently together. Rest at room temperature for 10 minutes to minimise shrinkage before re-rolling.

Repeat the fry steps above. If you only have 4 tubes, you can reload later. Cover the remaining circles with a kitchen towel to prevent them drying out. To reload: Drain the cannoli on the cooling rack and allow the metal tubes to cool to a handle-able heat for the next dough circles - no need to wash them in between batches.

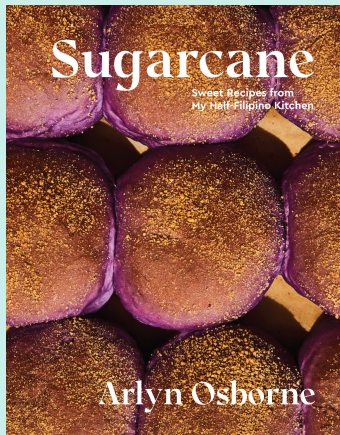
Keep rolling and frying the remaining dough.\*\*\* Find your fry rhythm - load tube, fry, cool, reload tube, fry, cool ... and watch these crisp soldiers line up in no time. When all the tubes are fried, re-roll the offsets, then fry any excess from the re-roll as a little snacky crostoli (see below). If you make more than 16 cannoli shells (you are a cannoli natural!), bump the filling recipe up a notch.

Cool the cannoli completely before filling - around 30 minutes. To finish the filling, smooth the cold custard with a stiff spatula in a large bowl. Chop chocolate and pistachios separately to fine shards/pieces and add to the custard along with the grated lemon zest. Push the drained ricotta through a sieve into the bowl with a stiff plastic spatula or your fingers. Gently stir everything together.

continued...

Day-off baking projects — 229





# Sugarcane

## Sweet Recipes from My Half-Filipino Kitchen

### Arlyn Osborne

March 2024  
9781958417249  
\$35.00 | Hardcover  
224 Pages | 9¾ × 7½ in  
Full-color Photography

In *Sugarcane*, Arlyn Osborne draws on her mixed-race upbringing and years of professional recipe development to pair classic Filipino flavors with Western techniques.

Recipes for Ube Milk Crinkles, Kumquat Curd Bars, and Pandan Coconut Cream Pie will introduce readers to a new world of ingredients like star fruit, rambutan, and calamansi. Essays about the history of the Philippines and the effects of colonialism add further dimension and relevance to this book. Photographed by Linda Xiao, the mouth-watering imagery will transport you to an island paradise.

Arlyn Osborne is a graduate of the French Culinary Institute in New York City and a veteran of Food Network and *Food & Wine Magazine*. Her work can be found on The Kitchn, Food52, Serious Eats, Bon Appetit, Epicurious, and The Washington Post.

- The author brings her impressive credentials as a recipe developer to this book with recipes that are guaranteed to work in any kitchen.
- Striking photography and a modern and fresh design will make this book stand out on shelves.
- Arlyn is a dynamic and charismatic speaker and great on camera.

[View on Edelweiss](#)



### mochi-stuffed chocolate chip cookies

I love a gooey, chewy chocolate chip cookie. And these are probably the gooiest, chewiest cookies I've ever had. Tucked inside each one is a soft and squishy cushion of mochi that, when eaten warm, is stretchy and melty. Mochi, with its glutinous texture and fragrant rice flavor, was a popular after-school snack for me, especially when I was living in Japan. If you're worried that mochi is too much of a challenge to make, don't be. This one takes shape in the microwave and it's pretty difficult to mess up. In order to divvy up the mochi into perfectly even portions, I do recommend a scale (which as you may know by now, I prefer to use for every recipe).

For the chocolate chip cookies: In a medium bowl, whisk together the flour, salt, baking powder, and baking soda.

To the bowl of a stand mixer fitted with the paddle, add the butter, brown sugar, granulated sugar, and salt and beat on medium-high speed until pale and fluffy, about 5 minutes. Beat in the egg and vanilla until combined.

With the mixer on lowest speed setting, gradually add the flour mixture and mix until almost combined but not quite. Add the chocolate and mix until just combined.

Transfer the dough to a medium bowl. Cover with plastic wrap and refrigerate for at least 2 hours and up to overnight.

Using a 1-tablespoon scoop, scoop 34 rounds of the cookie dough (about 20g each) onto a parchment-lined sheet pan.

Flatten each round into a 2-inch (5cm) disc (the pan will be crowded but the spacing isn't important yet). Keep extra flour nearby in case things get sticky. Refrigerate while you prepare the mochi.

For the mochi filling: Using a fine-mesh sieve, dust a little cornstarch over a dinner plate.

In a medium microwave-safe bowl, whisk together the glutinous rice flour and sugar. Add the water and whisk until there are no lumps. Cover the bowl with a microwave-safe plate. Microwave for 30 seconds. The mixture should start looking thicker and stickier. Stir well with a silicone spatula. Continue to microwave in 30-second increments, stirring in between, until the dough is gelatinous and holds its shape another 1 to 2 minutes (this will depend on the strength of your microwave).

Transfer the mochi to the prepared plate and dust the top with more cornstarch. Flatten slightly and let cool for 10 minutes.

Using kitchen shears and a digital scale, cut the mochi into 17 equal portions (about 10g each). Pinch and roll each portion into a small ball.

(Recipe continued on the following page.)

MAKES 17 COOKIES

#### chocolate chip cookies

1½ cups (375g) all-purpose flour, plus extra for dusting  
¼ teaspoon baking powder  
¼ teaspoon baking soda  
1 stick (113g) unsalted butter, at room temperature  
¼ cup (50g) dark brown sugar  
¼ cup (50g) granulated sugar  
1 teaspoon kosher salt  
1 large egg, at room temperature  
1 teaspoon vanilla extract

One 3.5-oz (100g) bar dark chocolate (70% cacao), chopped (about ½ cup)

1 teaspoon vanilla extract  
One 3.5-oz (100g) bar dark chocolate (70% cacao), chopped (about ½ cup)  
2 tablespoons (25g) granulated sugar  
½ cup (120g) water

#### mochi filling

Cornstarch, for dusting  
½ cup plus 1 tablespoon (70g) glutinous rice flour  
2 tablespoons (25g) granulated sugar  
½ cup (120g) water

sugarcane

sugarcane

75

### Pandan Coconut Cream Pie

Coconut and pandan might as well be soulmates. They belong together. It's a partnership revered across Southeast Asia and one I recreate again and again throughout this book (Raspberry Buko Pandan Cake, page TK, and Southeast Tiramisu, page TK, for example). The long blade-shaped leaves of pandan, known as "vanilla of the East," wield an elusive flavor that's tropical, grassy, nutty and sweet. When allied with coconut, so creamy and buttery, it creates a nearly perfect match. Here their exquisite flavors sing together without the distraction of anything else, save for a splash of lime juice to break through the richness. This pie is very coconut-y and very pandan-y. It's sophisticated yet simple. And I mean that as a compliment.

For the pastry crust: In a food processor, add the flour, salt, and butter and pulse until the butter is broken up into small bits. Add the water and pulse until the mixture looks like crumbled dough.

Transfer to an unfloured work surface. Gather and shape into a flat disc. Lightly dust the work surface with flour and roll out the dough into a 12-inch (30cm) round.

Transfer to a 9-inch (23cm) pie plate. There should be some overhanging dough. Tuck this excess under itself, all the way around, and pinch and shape into an evenly raised border, using the flat top of the pie plate as a base. Flute or crimp the crust. Prick the dough all over with a fork. Refrigerate for at least 30 minutes and up to overnight.

Preheat the oven to 350°F (180°C). Set the pie plate on a sheet pan and line the pastry with foil so it covers the dough entirely (fill with dried beans or pie weights).

Bake until the dough starts to look dry with a matte finish, 35 to 40 minutes. Remove the foil and beans and continue to bake (on the sheet pan) until the crust is light golden all over, 20 to 25 minutes.

Note: After you remove the foil and beans and return the pastry to the oven, it should not balloon in the center. If it does, put the foil and beans back and bake for another 15 to 20 minutes before continuing.

Transfer the pie plate to a wire rack and let cool completely.

For the filling: In a small food processor, add the pandan leaves and water and pulse. Scrape down the sides as needed and resist the urge to add more water. It won't look like it's blending well but you just want to get the pandan really pulverized.

Place a fine-mesh sieve over a liquid measuring cup and strain the mixture, pressing with a rubber spatula to extract the green liquid. You should have ¼ cup (60g) pandan juice (if you're short for whatever reason, just add a little water).

In a medium bowl, whisk together the pandan juice and cornstarch. Whisk in the egg yolks and set beside the stovetop.

In a large sauté pan, whisk together the coconut milk, sugar, and salt. Heat over medium heat, whisking occasionally, until warm and steaming, about 5 minutes. Turn off the heat.

(Recipe continued on following page.)

### MAKES ONE 9-INCH (23CM) PIE

#### pastry crust

1½ cups plus 1 tablespoon (270g) all-purpose flour, plus extra for dusting  
¼ teaspoon kosher salt  
6 tablespoons (80g) cold unsalted butter, cubed  
¼ tablespoons (60g) ice water

#### filling

8 frozen pandan leaves (about 60g), cut into small pieces (see Note)  
¼ cup (60g) water  
¼ cup (50g) cornstarch  
1 large egg yolk, at room temperature  
One 13.5-oz (400g) can unsweetened coconut milk  
¼ cup (50g) granulated sugar  
¼ teaspoon kosher salt  
7 cups (160g) unsweetened shredded coconut  
5 tablespoons (25g) fresh lime juice  
1 tablespoon (14g) unsalted butter  
¼ teaspoon coconut extract

#### meringue topping

2 large egg whites, at room temperature  
¼ cup (50g) granulated sugar  
¼ teaspoon cream of tartar  
Pinch of kosher salt

#### special equipment

Kitchen torch

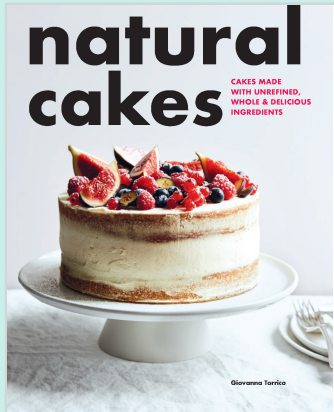
Note: In place of frozen pandan leaves, combine ¼ cup (60g) water with ¼ teaspoon green pandan paste.



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103





## Natural Cakes Giovanna Torricco

February 2024  
9781958417539  
\$25.00 | Paperback -  
with flaps  
224 Pages | 9½ × 7¼ in  
Full-color Photography

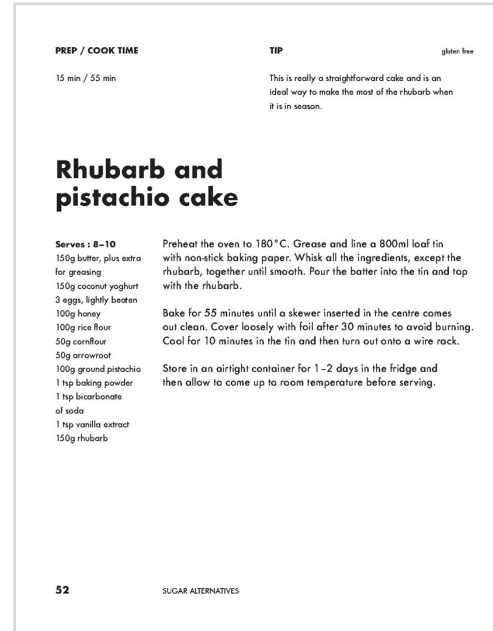
**Natural Cakes teaches novice and experienced bakers alike to make their favorite baked goods with plant-based food dyes, natural sweeteners, and whole grains.**

Cakes are the utmost symbol of celebration and add sweetness to our lives beyond the sugar used to make them. Natural food dyes like turmeric and beets lend supernatural hues to any batter or frosting. Buckwheat and brown rice flour give nuttiness and texture. And sweeteners like coconut sugar and date syrup add depth of flavor. With 70 recipes and easy swaps throughout, healthy doesn't need to mean cutting out sugar, nor does it need to be lackluster.

Whether it's a birthday, anniversary, or any old Tuesday, cakes make it a celebration. With recipes like Nectarine Upside-down Cake and Date, Banana, and Rum Loaf, *Natural Cakes* utilizes easy swaps like fruit sweeteners, nut milks, and whole grain flours to make delectable, beautiful, and wholesome cakes.

**Giovanna Torricco** was born in the South of Italy. After obtaining her Diplome de Patisserie from Le Cordon Bleu School in 2010, she honed her skills at the Ritz Hotel. She now runs her own catering company, DolcidiGio, based in London.

- Timely resource for those looking to move away from artificial food dyes and overprocessed sugars.
- Informative and approachable charts and graphics show exciting new swaps to help sweet treats sing without the chemicals.
- Beautiful photography showcases cakes that are healthy and maintain visual appeal.



### Sweet flavour boosters

Baking can be improved and enhanced with the selection and addition of seasonal fruit and vegetables, spices and nuts that together with the main ingredients, will add fabulous flavours and nutrients to your cakes, without the use of refined sugars.



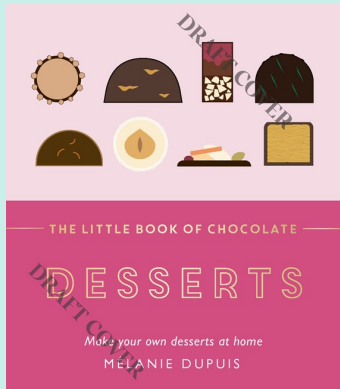
**10** INTRODUCTION

### Natural colourings

Natural powders are produced from frozen dried berries or vegetables that are ground without any other additives, but they tend to be less vivid than artificial colour additives. They are much healthier than chemically manufactured food colourings.



**11**



# The Little Book of Chocolate: Desserts

March 2024  
9781784887223  
\$14.99 | Hardcover  
128 Pages | 7¼ × 6¼ in  
Full-color Photography

Make Your Own  
Desserts at Home  
**Melanie Dupuis**

*The Little Book of Chocolate: Desserts* will teach you the techniques needed to make your own chocolates at home.

From learning where chocolate comes from to how it is processed, as well as featuring over 15 chocolate dessert recipes such as Chocolate Mousse, Milk Chocolate Pecan Pie, Opera Cake, and Macaron Dessert, you will master key skills to help you become a better at working with chocolate.

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

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

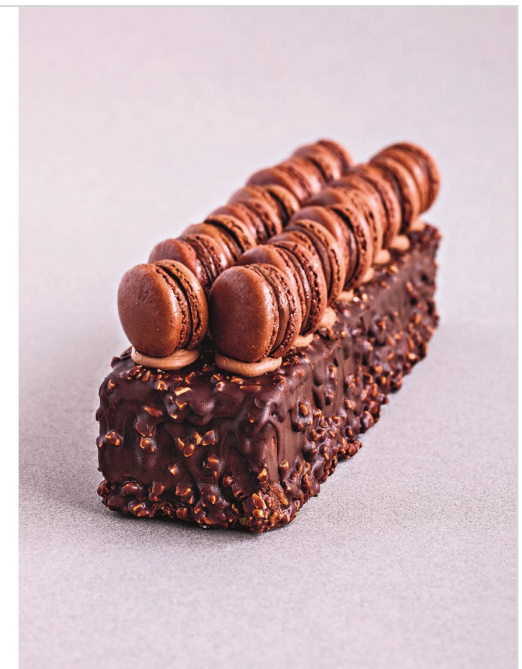
- This is a masterclass in making desserts.
- Re-using content from *The Ultimate Book of Chocolate*, each book in the series will focus on a different type of chocolate.
- By breaking *The Ultimate Book of Chocolate* down into more manageable, bite-sized books, we hope that readers will find it easier to master the art of chocolate making.

[View on Edelweiss](#)

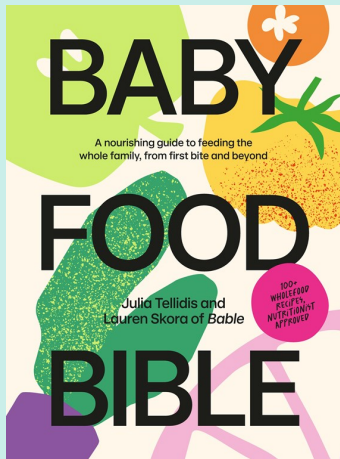
Also Available



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







[View on Edelweiss](#)

## Baby Food Bible

A Nourishing Guide to Feeding Your Family, From First Bite and Beyond

**Julia Tellidis and Lauren Skora**

June 2024  
9781761450303  
\$37.99 | Hardcover  
320 Pages | 9¾ × 7½ in  
Full-color Photography

**Baby Food Bible takes the fuss out of introducing solids to your baby with 100+ nutritionist approved recipes that the whole family will love.**

Written by qualified nutritionist and baby nutrition consultant, every recipe has been carefully considered to provide your family with a balanced diet packed with essential nutrients to support your little ones through key developmental milestones.

Starting from the very beginning, this book will teach you how to introduce solids to your baby's diet with a mix of purees and advice for baby-led weaning. Explaners are provided along the way, covering food safety, choking and how to safely introduce common allergens. Forget about making a separate meal for your baby, the simple recipes in this book are family favourites that everyone can enjoy. From breakfast to pram pleasers, lunchboxes, easy dinners and even sweets, this book will show you how to create adventurous eaters from the very beginning, while also ensuring you can still get those greens into even the fussiest of kids.

**Julia Tellidis** is a certified Nutritionist and health coach with a passion for holistic health and the food as medicine philosophy. **Lauren Skora** became passionate about baby nutrition after having her daughter, Frankie. She's since become a certified Nutrition Consultant, specializing in babies.

- Parents are desperate for evidence-based information on how to introduce solids and feed their children a healthy and balanced diet.
- Age range is 6 months+, but all recipes can be enjoyed by the whole family.
- Bright and fun aesthetic feels fresh and relatable, with stunning full color photography, and it's nice and chunky at 304 pages.



AGE  
7 months +

SERVES  
Makes  
16 meatballs

PREP TIME  
20 minutes

COOK TIME  
30 minutes

## MEATBALLS AND VEGGIE SAUCE

**FOR THE SAUCE**  
1 tablespoon extra-virgin olive oil  
2 garlic cloves  
1 onion, diced  
1 carrot  
½ head of broccoli, roughly chopped  
1 large zucchini, roughly chopped  
1 teaspoon dried basil  
680 ml (23 fl oz) tomato passata  
2 tablespoons tomato paste

**FOR THE MEATBALLS**  
Follow our Burger recipe on page XX.

**TO SERVE**  
Perfect paired with pasta and topped with parmesan cheese.

With five different veggies packed into this meatball sauce, it's a dish you are going to feel excited to serve up to the family! Blending the veggies is the best way to pack in all that goodness and flavour while creating a smooth traditional-style sauce. Serve with our veggie-infused, iron-rich meatballs and you have a winning combo the whole family will love.

Alternatively use this sauce as a marinara sauce for pasta to get those veggies into your little one's pasta dishes.

Heat the extra-virgin olive oil in a frying pan over a medium heat. Sauté the onion and garlic until they become translucent.

Add the carrot, zucchini and broccoli and stir for 5 minutes until the veggies start to soften.

Set the pan aside and blend the veggies in a food processor with the basil and passata until smooth.

Make the meatball mixture according to our instructions for Burger patties (see page XX).

Roll the mixture into small balls, you'll need about 2 tablespoons per ball, and place them on a plate.

Heat up the frying pan again and fry off the meatballs until they're browned but not cooked through.

Pour in the veggie sauce and leave the meatballs to finish cooking. This will take about 10–12 minutes.

### STORAGE

Store in the fridge for up to 3 days or in the freezer for up to 3 months.





Craft





## 52 Weeks of Socks, Vol. II

More Beautiful Patterns for Year-round Knitting  
**Laine Laine Laine**

April 2024  
 9781761450297  
 \$26.99 | Paperback - with flaps  
 256 Pages | 10½ × 8¼ in  
 Full-color Photography

From knitting experts Laine, *52 Weeks of Socks, Vol. II* is a colorful, abundant and even more versatile book on patterns than its bestselling predecessor.

The patterns, contributed by a diverse group of 47 talented designers from all over the world, are clear, approachable and graded into three sizes, and are accompanied by gorgeous photography. Using a variety of different techniques and yarns, the book has something for both beginners and advanced knitters, including lace, cables, stripes, ruffles, colorwork—even a pair embellished with beads!

*52 Weeks of Socks, Vol. II* offers even more inspiration for all sock enthusiasts. They are fun to make, quick to finish and always needed—no wonder so many knitters love socks!

Laine is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as *Laine*, their international knit and lifestyle magazine.

- The 52 Weeks series has been Laine's biggest hit so far, with strong continuing sales for both Scarves and Socks in particular!
- Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online.
- Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 130k followers on Instagram.

[View on Edelweiss](#)

### Also Available



52 Weeks of Socks  
 9781743797563  
 \$24.99 | Paperback - with flaps



52 Weeks of Scarves  
 9781743798515  
 \$24.99 | Paperback - with flaps



Emma Ducher

## 20 Anni

This design was inspired by textile artist Anni Albers and her husband, artist Josef Albers, figures of the Bauhaus movement. Their work is a fascinating play of geometry and colour.

**SIZES**  
 1 (S, 3)

**Recommended ease:** Approx. 0-1" / 0-2.5 cm of negative ease.

**FINISHED MEASUREMENTS**  
 Leg/Foot circumference: 7 (8, 9) / 7 (8, 9) cm  
 Leg Length: 6" / 15 cm  
 Foot Length: 6.75 (7, 7.5)" / 7 (8, 9) cm (adjustable).

**MATERIALS**  
 Yarn: Everly Soft by The Uncommon Thread (2) superwash merino, 225 (250, 290) yds / 85 (90, 95) m  
 MC: 2 (2, 3) skeins of colourway Nutsicle  
 CC1: 1 skein of colourway Into Dust  
 CC2: 1 skein of colourway Manuscript  
 Or approx. 174 (200, 240) yds / 160 (180, 210) m (in MC), 24 (26, 33) yds / 20 (22, 29) m (in CC1) and 54 (65, 72) yds / 50 (55, 67) m (in CC2) of fingering-weight yarn.

**Needles:** US 1.5 / 2.5 mm and US 3 / 3.75 mm circular needles.  
**Notions:** 1 stitch marker, waste yarn in 2 colours.  
**GAUGE**  
 22 sts x 36 rows to 4" / 10 cm on US 3 / 3.75 mm needles in colourwork patt, after blocking.  
**NOTES**  
 It is recommended to work with one colour in the left hand and the other in the right hand, so that it will be easy to change colours over a stitch while controlling the tension of the yarns.  
**CONSTRUCTION**  
 These socks are worked from top to toe, starting with a 1 x 1 Ribbing. Although the socks are knitted in three colours, you do not work with just two at a time. The Afterthought Heel is worked last.

**DIRECTIONS**  
**CUFF**  
 With MC and US 1.5 / 2.5 mm needle, CO 26 (26, 27) sts using the Long Tail Tubular CO Method. Divide sts evenly onto needles. Join to work in the rnd being careful not to twist sts. PM for BOR.  
**Next Rnd:** \*K1, p1\* to end. Work in the rnd 1 x 1 Rib until the cuff measures 1.5" / 4 cm.  
**Next Rnd:** K to end.  
**LEG**  
 Change to US 3 / 3.75 mm needles.  
 Attach CC1 and CC2 and work rnds. Break CC1 and CC2.  
**AFTERTHOUGHT HEEL SET-UP**  
 With waste yarn and a tapestry needle, pass through the next 18 (21, 26) sts for

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Jenna Kostet

K 4 rnds in 18 st.

Next Rnd (Dec): K 1 rnd in 18 st rnd, at the same time, evenly decrease 4 sts by working k2tog decs.  
 Rep the prev rnd once more. (22 (26, 60) sts)

Cont in 18 st (without dec) until the foot measures 6.5 (7, 8) / 16 (18, 20) cm from the heel, or desired length.

**TOE**

Rnd 1: K1, K1, 2 sts bef end, sk, k1;  
 N1: K1, k2tog, k to end;  
 N2: K to 2 sts bef end, sk, k1;  
 N3: K1, k2tog, k to end. (4 sts dec'd)  
 Rnd 2: K to end.  
 Rep rnds 1-2 until 6 (6, 7) sts rem on each needle.

Last rnd: K2tog, break yarn and pull the yarn through the rem sts.

**FINISHING**

Waste in ends. Wet block to measurements.

**HEEL FLAP**

Cont working with MC: The heel flap is worked flat over 24 and 20 (22 & 3 hold the instep sts), over a total of 20 (25, 24) sts. P1 all sts onto one needle and start to work the reinforced heel flap as foll:

Rnd 1 (RS): \*k1, k1\* to end.  
 Rnd 2 (WS): F to end.  
 Rep rows 1-2 until 21 (25, 27) rows have been worked. You will end with a row 1 (RS). Cont working the heel shaping.

**HEEL SHAPING**

Row 1 (WS): P10 to 10 (10, 11) sts bef end, k2tog, tw. (1 st dec'd)  
 Row 2 (RS): Work in slipped-stitch patt as set to 10 (10, 11) sts bef end, sk, tw. (1 st dec'd)  
 Row 3: P1 to 1 at bef the gap, k2tog, tw. (1 st dec'd)  
 Row 4: Work in slipped-stitch patt as set until 1 st bef the gap, sk, tw. (1 st dec'd)  
 Cont working rows 3-4 until 12 (12, 14) sts rem on the needle.

**GUSSET**

Cont to work in the rnd again. Pick up and k 12 (12, 17) sts along the side of both heel edges.

Rnd 1 (Dec): N1: K to 2 sts bef end, k2tog;  
 N2 and N3: K to end.  
 N4: Sk1, k to end. (2 sts dec'd)  
 Rnd 2: K to end.  
 Rep rnds 1-2 until 12 (14, 17) sts rem on both N1 and N4. (6 (6, 6), 6 (6) sts)

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# Making Memories

## 25 Timeless Knitting Patterns for Children

### Claudia Quintanilla

May 2024  
 9781761450396  
 \$26.99 | Paperback  
 184 Pages | 7¼ × 9¼ in  
 Full-color Photography

**Making Memories is an enchanting collection of knitting patterns for children from Claudia Quintanilla and Laine.**

From cardigans and sweaters to cozy blankets to smaller pieces such as socks and mittens, this book covers a range of techniques, skill levels and yarns in 25 accessible knitting patterns. The majority of the patterns are graded from newborns to 10-year-olds, so you can pick just the right piece for the smallest in the family. What about a colorwork pullover, an all-over lace scarf or an embroidered cardigan? These classic knits combined with dreamy photography and playful illustrations create a children's knitwear book unlike anything seen in this genre before.

**Claudia Quintanilla** is a yarn shop owner and knitwear designer based in Toronto, Canada. She is the founder of Toronto-based brick-and-mortar yarn shop, Eweknit & Craft. *Making Memories* is her second book. [eweknit.co](http://eweknit.co)

**Laine** is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as *Laine*, their international knit and lifestyle magazine.

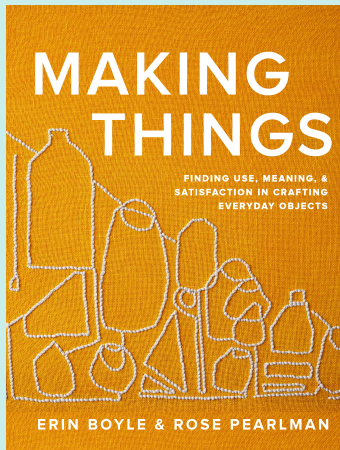
- Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online.
- The majority of patterns are graded from newborns to 10-year-olds and feature various yarns as well as knitting techniques.
- Homemade gifts are not only more meaningful, but they are perfect in times of increased financial pressure.
- Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 130k followers on Instagram.



<b>SIZE</b>	<b>STITCH PATTERN</b>
One Size	BROKEN SEED STITCH PATT (WORKED OVER 16 STS)
	Row 1: K
	Row 2: P
	Row 3-4: As rows 1 and 2.
	Row 5-6: P1 to end.
	Row 7-8: P1 to end.
	Row 9-10: P1 to end.
	Rep rows 1-10 for patt.
<b>MATERIALS</b>	<b>NOTES</b>
Yarn:	When working with a double strand of yarn, it is easier to work from two separate strands of yarn simultaneously. However, it might be necessary to split your ball strand of yarn into two balls.
Yarn A: 2 skeins of Merino for knitting for Olive/Doon, merino wool, 275 yds / 240 m - 50 g, colourway Brown Nougat (pink version) and Pomagranate (red version) Or 400 yds / 400 m of finger-weight yarn	The chart is read from bottom to top and from right to left on RS rows and from left to right on WS rows.
Yarn B: 2 skeins of Soft Silk Mohair for knitting for Olive/Doon, mohair, 30% silk, 240 yds / 225 m - 25 g, colourway Brown Nougat (pink version) and Pomagranate (red version) Or 400 yds / 400 m of lace-weight yarn	<b>INSTRUCTIONS</b>
Both yarns are held together throughout the pattern	The scarf is worked flat with 2 strands of yarn. It is made up of 2 main panels: a broken seed stitch panel and a lace panel that is worked with a four-stitch cable twist.
Needles: One pair of US 7 / 4.5 mm needles, or optional 2/17 European needles	Using US 7 / 4.5 mm needles and 1 strand of each yarn A and B held together throughout, CO 34 sts using the Long Tail CO Method, or your preferred method.
Notions: Stitch markers, cable needle, tapestry needle	
<b>Gauge</b>	
20 sts x 26 rows to 4" / 10 cm on US 7 / 4.5 mm needles in S1 with yarns A and B held together, after blocking	Row 1 (RS): K2, p1* to last 2 sts, k2
16 sts x 25 rows to 4" / 10 cm on US 7 / 4.5 mm needles in Lace and Cable Patt with yarns A and B held together, after blocking	Row 2 (WS): P2, p1* to end.
	Work in 2 x 2 rib as set, until work measures approx. 15" / 40 cm from CO edge, ending with a row of rib and inc 1 st at centre of last row, using an mt. (S5-18)
<b>SPECIAL ABBREVIATIONS</b>	
S1: K2 tog, p1 to double decrease; S11 st, 11 st, 11 st, 11 st on the LHS to the RHS; in the next 2 sts on the LHS tog, then slip, then raise the left needle tip, lift the slipped st up and over the 2 tog, and on the right needle tip	Rep body of scarf as foll:
2/2 LC 2/2 Left Cross: S1 next 2 sts to CN and hold in front of work; K2, then 2 to CN	Row 1 (RS): S1, P14 work row 1 of Broken Seed Stitch PATT over next 16 sts, P14, leaving 15 rows from right to left and 15 rows from left to right, work row 1 of Chart over last 16 sts as foll. Work first 2 sts as indicated on chart, work 4-8 sts in 3 rows, work last 9 sts as indicated on chart.







# Making Things

## Finding Use, Meaning, and Satisfaction in Crafting Everyday Objects

### Erin Boyle and Rose Pearlman

May 2024  
9781958417270  
\$35.00 | Hardcover  
304 Pages | 9 1/2 x 7 1/2 in  
Full-color Photography

Sometimes you need an idea and inspiration more than a detailed project. *Making Things* is a celebration of the art and ritual of crafting by hand that encourages a practice in mindfulness, a celebration of skill, and a return to materiality.

Through easy-to-follow tutorials for approximately 50-60 projects that are both accessible and aspirational, Rose and Erin invite readers to take a toe-dip into simple, time-honored craft traditions. The projects celebrate the satisfaction that comes from slowly and carefully crafting something oneself. Example projects include Fabric Scrap Bunting, Cloth Checkerboards, and Sewn Cardboard Toys.

Requiring little to no skill, and no special equipment, *Making Things* is the crafting book for all skill levels.

**Erin Boyle** is the author of the popular lifestyle blog, *Reading My Tea Leaves* and the 2016 book *Simple Matters*. Her work has been featured in The New York Times, The Washington Post, and *Domino Magazine*.

**Rose Pearlman** is an artist, teacher, and textile designer. Her 2019 book *MODERN RUG HOOKING* is a beautiful introduction to the traditional art of rug hooking.

- Well-connected Brooklyn-based authors Erin Boyle and Rose Pearlman each have their own robust followings. These devoted followers count among them writers, editors, influencers, and artists from a range of disciplines, publications, and backgrounds.
- A refreshing and stylish take on no-waste crafting and gifting.
- This less is more approach to decorating is more economical, more environmentally friendly, and in vogue.



## rope, string, & yarn

**where to find it** Craft and sewing supply stores; [www.monroiscrafts.com](http://www.monroiscrafts.com)

**what to make with it** Accordian Memento Book, Origami Folders, Pom-pom Hat, Elastic, Scarfcase

**Paper-Covered Floral Wire** Also called bird wire, this paper wrapped floral wire is most commonly used in gardening or floristry and comes in a range of colors and thicknesses. We prefer the finer 26 gauge wire for most projects in this book.

**where to find it** Craft and floral supply stores.

**what to make with it** Floral Twine Microton Bowties, Flower Frog, Floral Twine Basket

**String** String is common, economical, versatile and easy to find. Like yarn, string is created when threads are spun together. String can come in a variety of fibers and fiber blends such as cotton, jute, hemp, nylon and other synthetic materials. For this book we used cotton butcher twine, thick twine and hemp string (both untreated and polished). **Remember:** in most cases with these crafts, you can substitute the suggested fiber for whatever you have on hand, including upcycled t-shirt gird.

**where to find it** Cotton Butcher's Twine and Jute. These are both commonly found in hardware stores, while hemp string which is more often found in craft stores.

**what to make with it** String Bags, 4 String Bow, Jute Truck, Kilt Patchwork, Woven Patch, and Patch Needle Rug

**where to find it** Hardware Stores; Knot and Rope Supply; [www.knotandrope.com](http://www.knotandrope.com); Gamewell; [www.gamewell.com](http://www.gamewell.com)

**what to make with it** Finger Corded Projects, Rope Bows, Kumihimo Dog Leash, Kumihimo Dog Toy

**Elastic cord** String that is composed of elastic and used for its ability to stretch. We generally use 5mm round elastic cord sold in spools. Elastic also comes in the form of track, wide woven lengths commonly used and concealed in garments.

**Twist tape** is a flat woven tape used most commonly in finishing projects and as decoration. We like using 100 percent cotton heavy weight twist tape in the 1/2 inch size because it holds its shape without curling and holds up well to frequent use as

**where to find it** Sewing and craft supply stores; [www.fabric.com](http://www.fabric.com)

**what to make with it** Canvas Kit Case, Roll-up Patch Case

**Yarn** Yarn is spun thread used for weaving, knitting or crocheting. It's often used to make clothing, accessories and soft goods. Yarn comes in a wide variety of fibers, including wool, cotton, and synthetic materials and varies in size, thickness and weight. For many projects in this book, we recommend making your own yarn out of upcycled clothing and fabric. For the Clothroom Loom Kilt Hat knit hat we suggest buying traditional bulky or super bulky yarn, and for the Scout Scarf we recommend a lighter weight yarn.

**where to find it** Upcycled clothing, sewing and knitting supply shops.

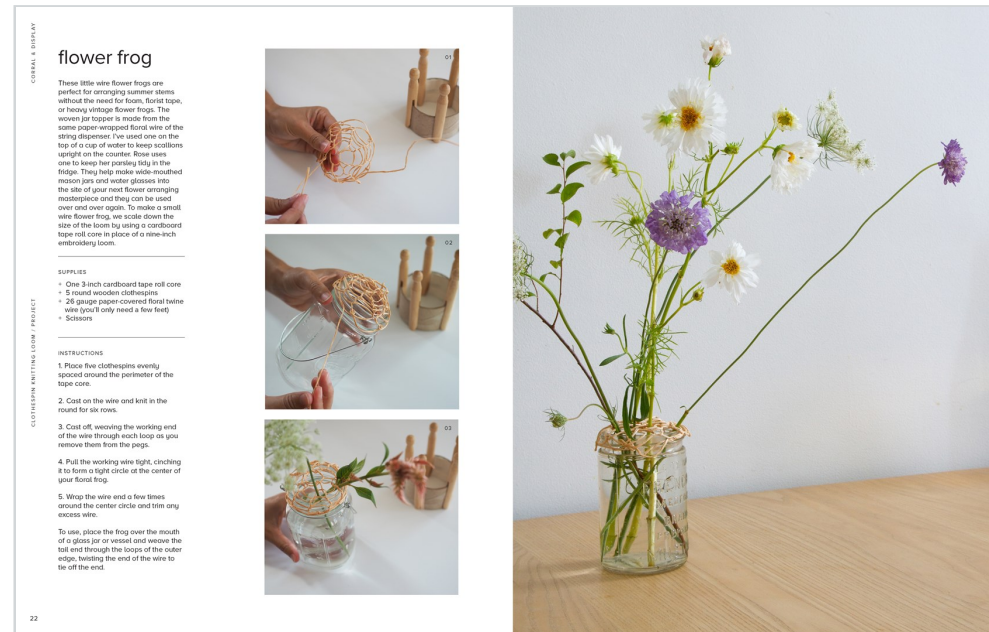
**what to make with it** Peg loom knit hat, scout scarf, pom-pom

**Rug Yarn** Rug yarn is pre-balled, 100 percent wool yarn is made specifically for punch needle rag hooking. It's durable and color-fast and comes in a large selection of colors and hues. This fiber usually comes in a bulky weight perfectly suited for a punch needle and is best quality. To ensure your rug will last for years and years to come, we recommend Seal Harbor Rug Yarn, known for its expansive color options and exceptional quality.

**where to find it** Rug making specialty shops like Seal Harbor Rug Yarn; [www.sealharborrug.com](http://www.sealharborrug.com)

**what to make with it** Patch Needle Projects

[View on Edelweiss](#)



**flower frog**

These little wire flower frogs are perfect for arranging summer stems without the need for foam, floral tape, or heavy vintage flower frogs. The woven jar topper is made from the same paper wrapped floral wire of the string dispenser. I've used one on the top of a cup of water to keep scallions upright on the counter. Rose uses one to keep her parsley (in the fridge). They help make wide-mouthed Mason jars and water glasses into the site of your next flower arranging masterpiece and they can be used over and over again. To make a small wire flower frog, we scale down the size of the loom by using a cardboard tape roll core in place of a nine-inch embroidery loom.

**SUPPLIES**

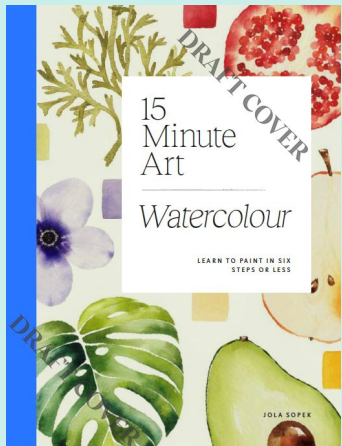
- One 3-inch cardboard tape roll core
- 5 round wooden clothespins
- 26 gauge paper-covered floral twine (wire you'll only need a few feet)
- Scissors

**INSTRUCTIONS**

1. Place five clothespins evenly spaced around the perimeter of the tape core.
2. Cast on the wire and knit in the round for six rows.
3. Cast off, weaving the working end of the wire through each loop as you remove them from the frog.
4. Pull the working wire tight, cinching it to form a tight circle at the center of your floral frog.
5. Wrap the wire and a few times around the center circle and trim any excess wire.

To use, place the frog over the mouth of a glass jar or vessel and weave the tail end through the loops of the outer edge, weaving the end of the wire to tie off the end.

PHOTO: JESSICA HENRY



[View on Edelweiss](#)

#### Also Available



15-minute Art Painting  
9781784884994  
\$22.99 | Flexibound



15-minute Art Drawing  
9781784885717  
\$22.99 | Flexibound



## 15-minute Art Watercolor

Learn to Paint in Six Steps or Less  
**Jola Sopek**

February 2024  
9781784886820  
\$24.99 | Flexibound  
240 Pages | 8¼ × 6¼ in  
Full-color Illustrations

*15-Minute Art Watercolor* explores the art of watercolor with fifty 15-minute projects. From fruits and fish to flowers, animals and patterns, Jola encourages you to explore this popular craft in a relaxing, free, and fun way.

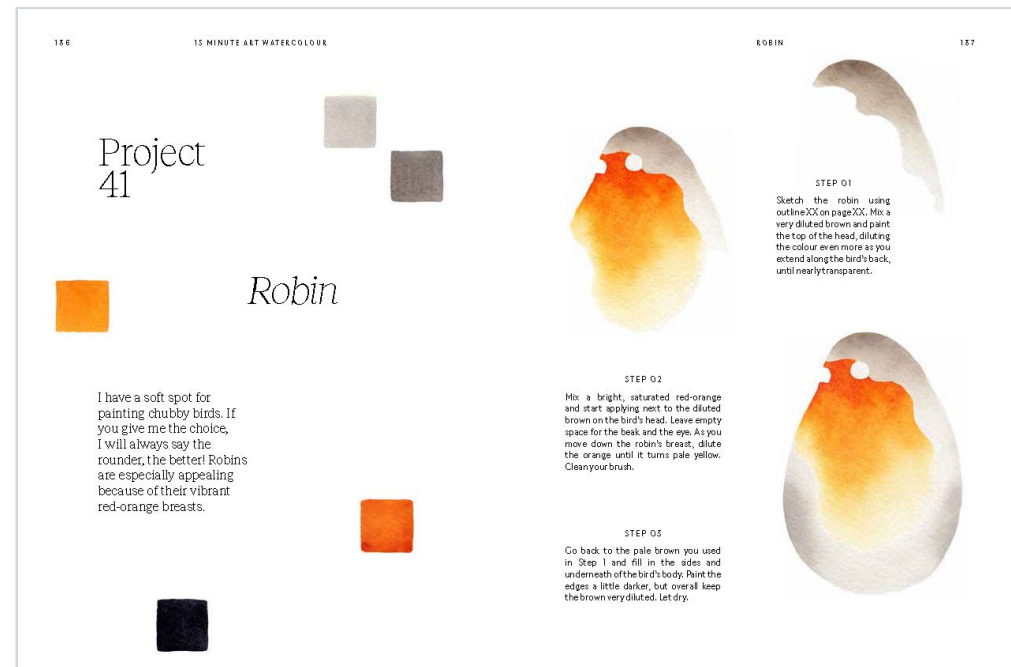
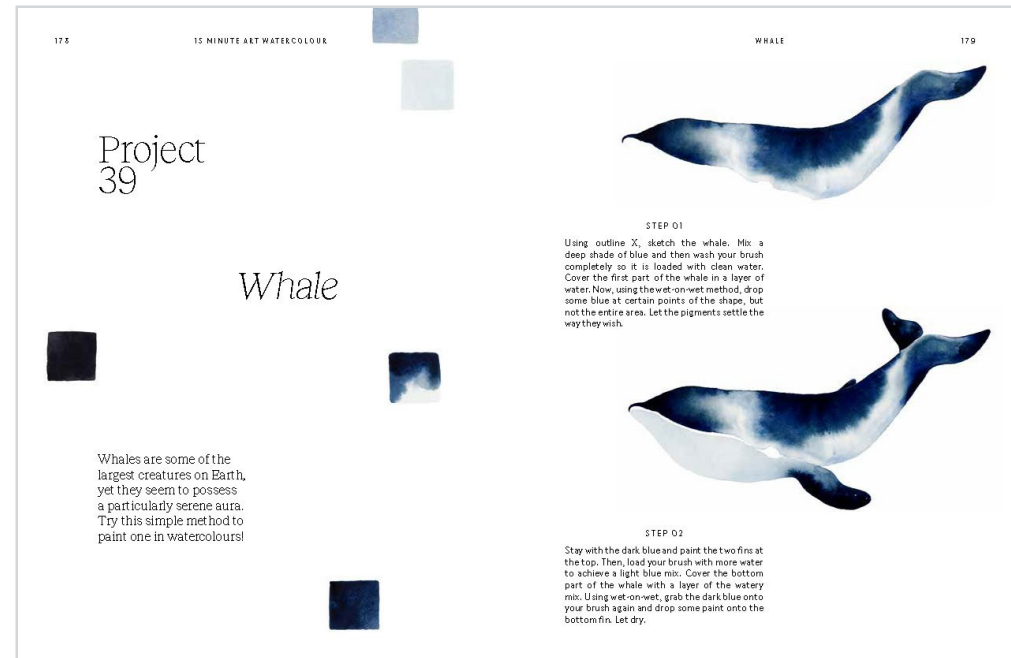
Each project can be completed in no more than six steps and includes practice pages, color swatches and helpful hints to make light work of your artworks.

Featuring traceable templates for the projects, Jola Sopek helps you to get over the fear of the blank page and proves that watercolor painting doesn't have to be intimidating.

An engaging and inspiring hobby, *15-minute Art Watercolor* inspires you to tap into your creativity for just a few minutes every day.

**Jola Sopek** is a freelance illustrator specializing in watercolor. She takes on commissions for food and botanical illustrations, patterns, and logo designs and teaches watercolor classes online.

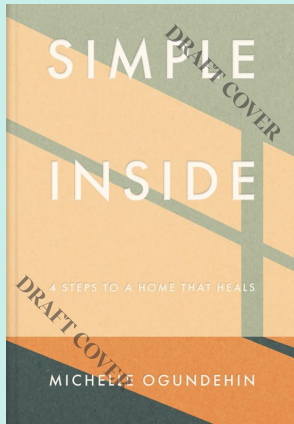
- Watercolor is versatile—each color can be built on depending on how much water is used to dilute the paint—and it can produce painting effects that no other medium can match.
- This is a quick and easy mindful book that provides readers with creative fuel.







# Home & Lifestyle



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## Simple Inside

### 4 Steps to A Home That Heals

**Michelle Ogundehin**

March 2024  
9781784886509  
\$24.99 | Hardcover  
208 Pages | 8½ × 5¾ in  
Full-color Illustrations

**Good health starts at home with four simple steps – clear, cleanse, color and curate.**

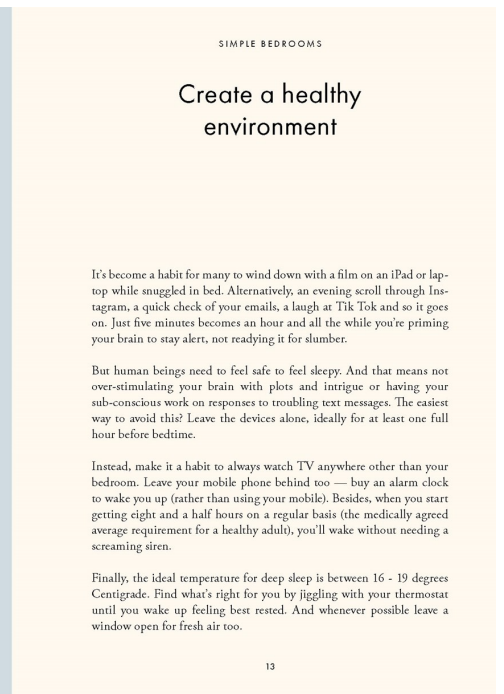
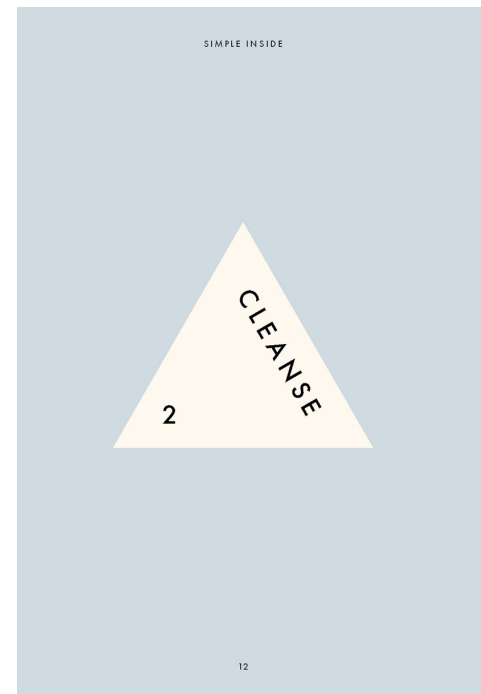
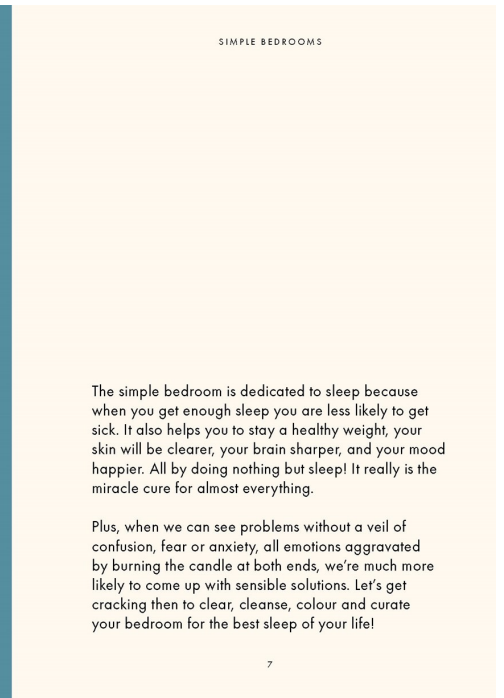
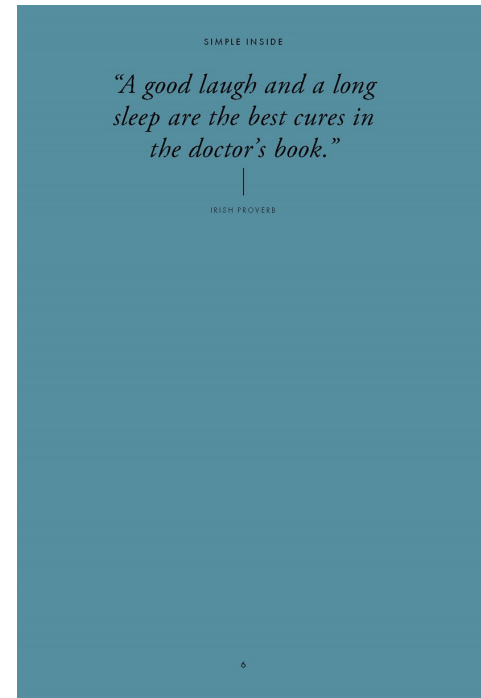
In *Simple Inside*, Michelle Ogundehin will teach you how to use your home to unlock your best self: happier, healthier, healed. It will show you how to improve what surrounds you and transform your life because how your space makes you *feel*, is absolutely fundamental to living well and staying healthy.

*Simple Inside* will show you how to apply each of Michelle's four principles to your home, room by room. Under each pillar, Michelle offers three different access points—The Easy Refresh, The Moderate Update, and The Complete Overhaul—meaning you decide where you want to begin and how big a job you want to take on.

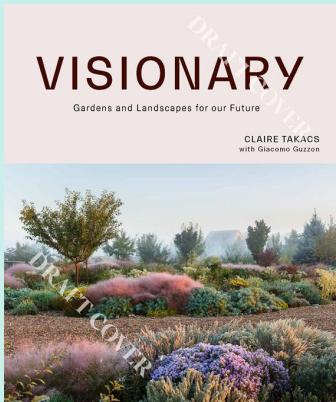
Key points are summarized at the end of every chapter alongside helpful hacks, new things to try, and room-specific guides to simple sustainability. Plus, Michelle has included her game changers—seven new habits to adopt that she promises will instantly boost your home and health.

**Michelle Ogundehin** describes herself as a writer who also does TV. Originally trained as an architect, Michelle has served on industry and educational juries, panels, and advisory boards, has enjoyed a multi award-winning 13-years as Editor-in-Chief of British *ELLE Decoration*, is a Trustee of the Design Museum, and a Contributing Editor to *FT How to Spend It* magazine.

- Michelle Ogundehin is internationally renowned as a thought-leader on interiors, wellbeing, and trends.
- She is the Head Judge on the BBC flagship interiors show, *Interior Design Masters*.
- She was dubbed "the interiors guru" by *The Sunday Times*.

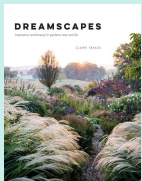






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**Also Available**



Dreamscapes  
9781743793527  
\$50.00 | Hardcover

# Visionary

## Gardens and Landscapes for our Future

### Claire Takacs with Giacomo Guzzon

March 2024  
9781743797624  
\$50.00 | Hardcover  
320 Pages | 12¼ × 10¼ in  
Full-color Photography

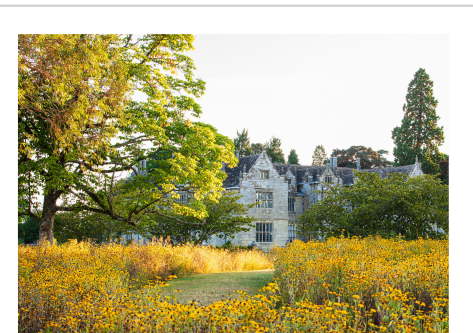
In *Visionary: Gardens and Landscapes for our Future* photographer Claire Takacs and landscape architect Giacomo Guzzon introduce stunning private and public gardens from around the world that have addressed both sustainability and climate change with outstanding results. Be inspired by the new ways garden and landscape designers are thinking about planting and garden design in the face of climate change.

Featuring more than 80 gardens from across the globe including the USA, UK, Europe, Asia, Australia and New Zealand, this beautiful book is guaranteed to inspire you with exciting gardens and innovative design solutions that look to the future.

**Claire Takacs** is a freelance photographer who specializes in gardens and landscapes throughout the world. Her work features regularly in magazines internationally, including *Gardens Illustrated* and *Garden Design*. She is the author of bestselling *Dreamscapes*, and a co-author with Noel Kingsbury of the recently published *Wild*.

**Giacomo Guzzon** is a landscape architect based in London. Both Claire Takacs and Giacomo Guzzon often speak at garden design and landscape conferences and events internationally.

- Bestselling author and photographer Claire Takacs features her latest work.
- Gardens both public and private are featured, many of which are never open to the public.
- Gardens from the USA, UK, Europe, Asia and Australia & New Zealand are included. (31 American gardens)
- The latest thinking on garden design embracing sustainability and climate change is explored.



**WAKEHURST**  
Designer: Larry Weaver  
Hove, East Sussex, England

Wakehurst is a 16th-century manor and historic garden located in Hove, East Sussex, approximately 10 kilometers (10 miles) south of London, owned by the National Trust for England and managed by the Royal Horticultural Society. The home is the Museum of the History of Science, Art and Technology, and the site of the Wakehurst Centre, which is a major center for horticultural research and education. The garden is a mix of formal and informal styles, with a focus on sustainability and climate change. The garden is a mix of formal and informal styles, with a focus on sustainability and climate change. The garden is a mix of formal and informal styles, with a focus on sustainability and climate change.

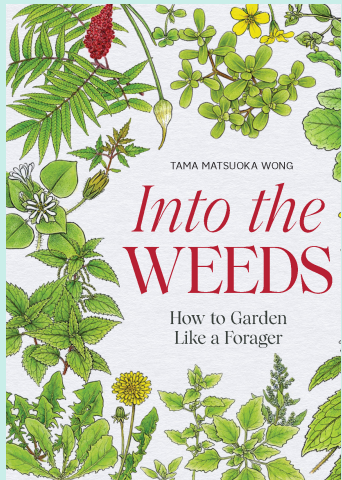


**MORNINGTON GARDEN**  
Designer: Jane Jones  
Mornington, Victoria, Australia

Mornington is a coastal village located in a peninsula of the southern 40 kilometers (25 miles) south coast of Victoria. The town has a long history, with a focus on horticulture and landscape design. The garden is a mix of formal and informal styles, with a focus on sustainability and climate change. The garden is a mix of formal and informal styles, with a focus on sustainability and climate change.







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# Into the Weeds

## How to Garden Like a Forager

### Tama Matsuoka Wong

March 2024  
 9781958417256  
 \$32.50 | Hardcover  
 240 Pages | 9 x 8 in  
 Full-color Photography

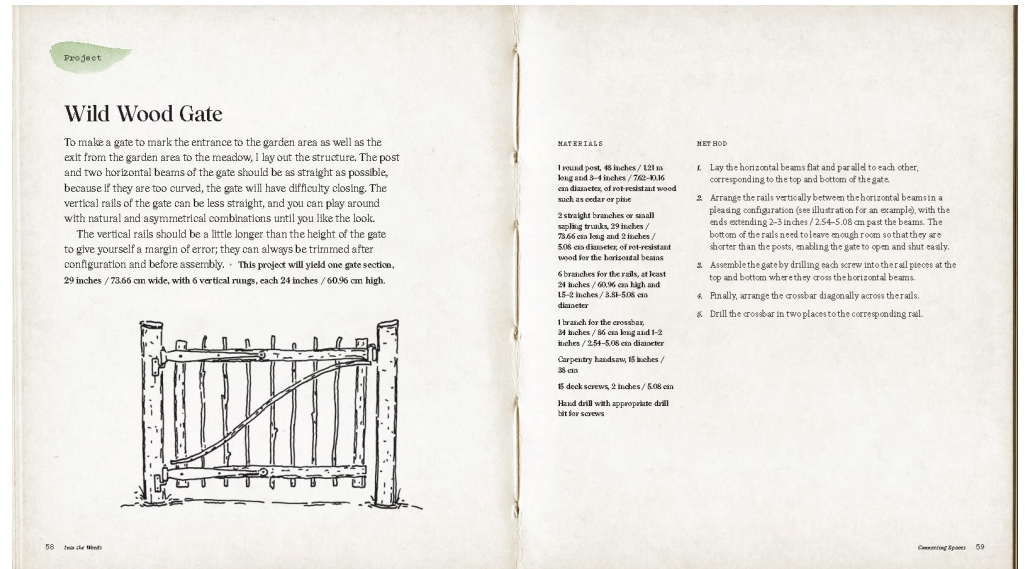
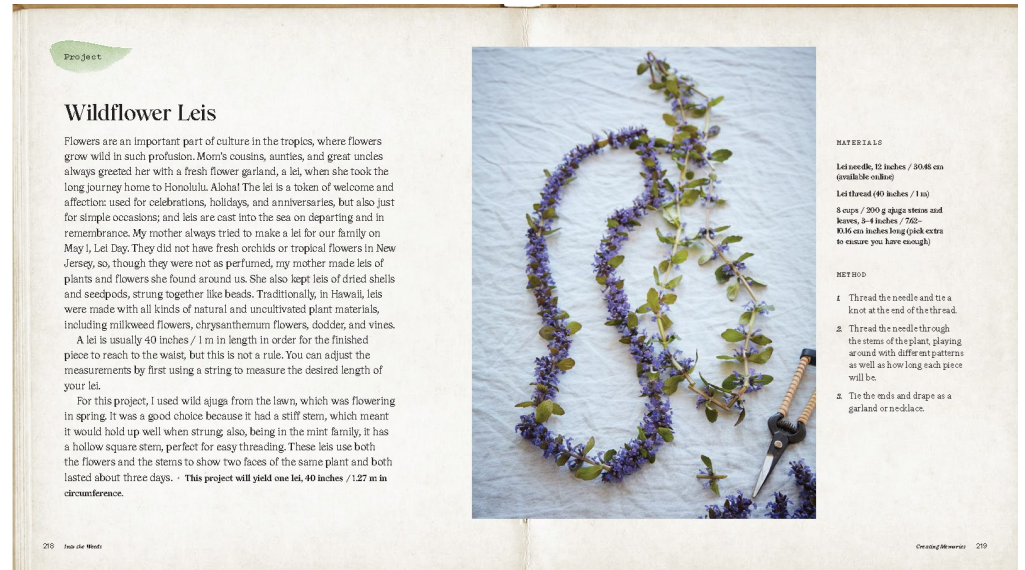
In *Into the Weeds*, Tama Matsuoka Wong, master forager and gardener, empowers you to rethink your relationship with gardening and embrace a gentler, less rigid approach to tending the land and encouraging plants.

*Into the Weeds* is part practical, part philosophical, with information for building simple structures like borders and beds with wild wood scraps, a pared down plant ID section for some of the most common edible, useful, plants in the world, and recipes for teas, tinctures, and cocktails. A project on making wildflower leis shows how one made with the “scrap” pieces can be just as beautiful as the one made from showy flowers, thereby challenging the way we engage with and value the plants around us.

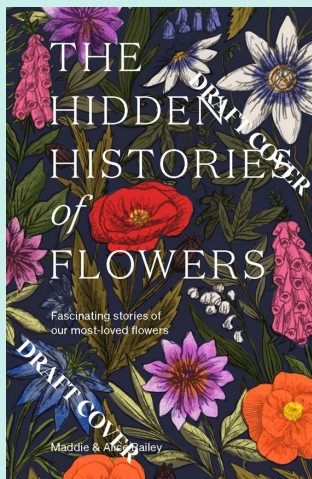
As the author writes, “All land, be it a formal landscaped botanical garden, public park, office courtyard, backyard, front yard, farmland, community plot, urban lot, a windowsill pot ... can shelter a little wilderness, a piece of paradise.”

Tama Matsuoka Wong is the author of *Foraged Flavor*, which was nominated for a James Beard Award, and co-author of *Scraps, Wilt and Weeds*, which won the IACP Food Matters award.

- This book promises to take gardening to the next level by challenging readers to see beauty in imperfection.
- The author’s deep ties to the food world as a forager for top restaurants will make this book appealing to food people exploring the world of gardening.
- This approach to gardening, with no pesticides and little to no waste, will be a welcome addition to the gardening literature.







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#### Also Available



The Hidden Histories of Houseplants  
9781784884055  
\$19.99 | Hardcover

## The Hidden Histories of Flowers

Fascinating Stories of Flora  
**Maddie Bailey and Alice Bailey**

February 2024  
9781784886745  
\$20.99 | Hardcover  
160 Pages | 8½ × 5½ in  
Full-color Illustrations

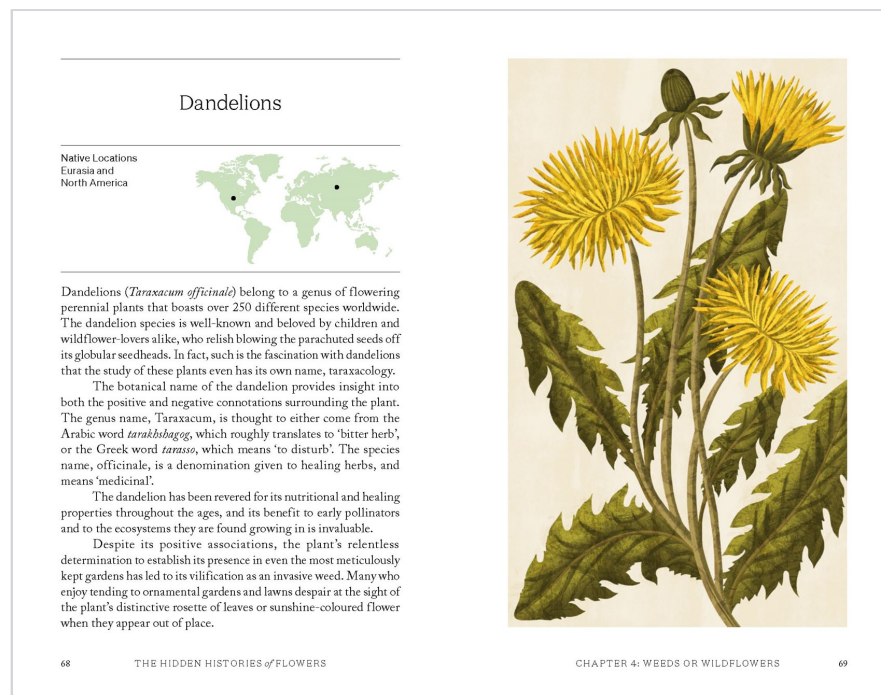
*The Hidden Histories of Flowers* reveals the captivating world of flowers.

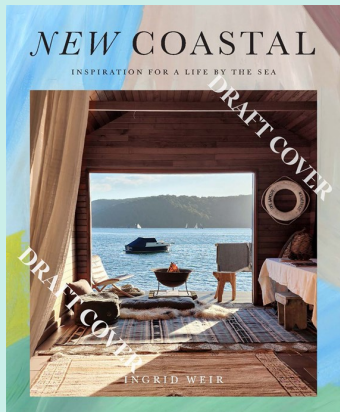
From the symbolism and meaning behind flowers and how these have evolved over time, to how humans interact with flowers based on cultural and geographical differences, to how flowers have been coveted for their medicinal aspects as well as for their visual merits, *The Hidden Histories of Flowers* showcases fascinating details of flowers and our relationship with them.

If you find yourself wondering about the deeper meanings behind flowers and are keen to investigate their inner workings and place in history, *The Hidden Histories of Flowers* is the perfect place to begin your exploration.

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

- Next in the *Hidden Histories* series.
- Sleek and stylish nature writing for plant lovers.
- There has been a shift in interests so now flowers are more in demand than houseplants, and flowers have a wider appeal.





## New Coastal

Inspiration for a Life by  
the Sea  
Ingrid Weir

June 2024  
9781743799178  
\$45.00 | Hardcover  
256 Pages | 10¼ × 8¼ in  
Full-color Photography

Dreaming of life by the ocean? *New Coastal: Where To Find It and How To Create It* takes you on an epic voyage around the USA and Australia.

This beautiful, photo-filled hardback serves as an inspiration and compass for life lived by the sea. Written and photographed by interior designer Ingrid Weir, the pages transport you to coastal towns both near and far, from Big Sur in California and the islands of Hawaii to Bay of Fires in Australia.

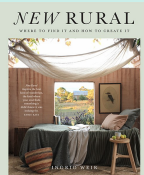
Ship captains, artists, poets and pirates have long been drawn to the life of the sea. In *New Coastal*, we meet the modern-day incarnations of these renegade spirits. In candid interviews, they share tips for secret spots and hideaways in their corners of the world. Travelling from a romantic boathouse to a veranda overlooking the water and a bonfire picnic on the beach, Weir also shows how to create the coastal look for yourself, no matter where you live.

**Ingrid Weir** has designed interiors in Mexico, Los Angeles and Sydney for clients including The Macquarie Group, The Sydney Opera House, National Parks and Wildlife, Charter Hall, The Film School and The National Art School. Ingrid also studied photography at CCAC in San Francisco and The Australian Centre for Photography.

- *New Coastal: Where to Find It and How to Create It* is a lavish hardback book of coastal interiors and the stories of the people who live in them.
- Ingrid Weir is a celebrated interior designer, photographer, author and the daughter of legendary filmmaker Peter Weir.
- Beautifully designed by Daniel New.
- Ingrid has 62k followers on Instagram.

[View on Edelweiss](#)

Also Available



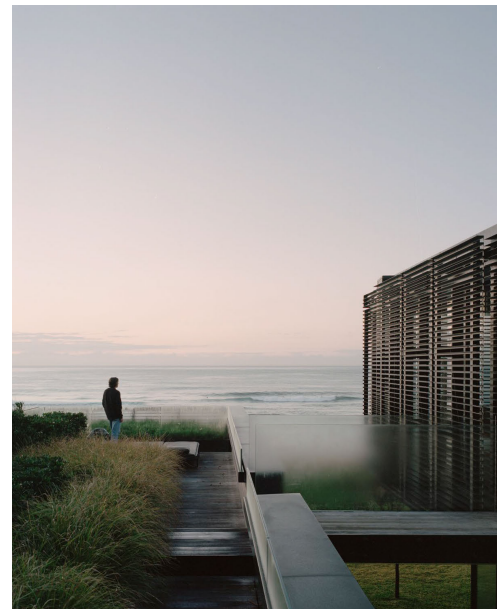
New Rural  
9781743797297  
\$45.00 | Hardcover



GO FOR STRIPES

'There was a time not so long ago when nothing was safe from the brush full of paint ... the piano, the chairs, the kitchen cupboard doors. This lamp is a survivor of those wild times.'

CITY COASTAL 17



## Tom Kundig

American architect Tom Kundig is the principal and founder of Seattle-based firm Olson Kundig. His work includes the iconic and poetic designs Studio House, Chicken Point Cabin and The Pierre. He has received many of the design world's highest honours.

### Interiors advice?

Keep it simple and clean. Instead of filling up spaces with stuff, use special items and important artefacts. Always relate to the exterior so there's a seamless interior-exterior relationship. Interiors should be about refuge, and comfortable furniture helps create that feeling.

### Way to stay creative and focused?

I'm not sure being creative always means being focused. Sometimes being creative is being open and curious about what's around, gathering new information. As you glean more of that, I think you're naturally going to be more creative.

### Guiding motto on tough projects?

Tough projects usually lead to better projects. When the stakes are tough, the creativity really ramps up.

### Coastal landscape?

Coastal landscapes are challenging and fantastic, which is one reason we're attracted to them.

### Way to light a room?

As softly as possible, so that it glows rather than being bright. You don't want to see the source of light. Instead, it should seem almost like there is no light and yet the room is lit.

### Magical house you have visited?

Albert Frey's house in Palm Springs has always been a magical house in the landscape.

### Materials to use in structures on the coast?

Materials have to be tough and robust and able to embrace the natural weathering process. Materials that get better with time as they adjust to a challenging environment.

### Place for inspiration online?

Personally, I have a hard time seeking inspiration online, but as a source of information, online is pretty interesting.

### Way to give coastal ambience?

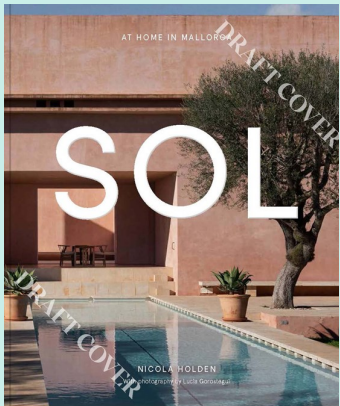
Coastal ambience comes partly from colour, partly from opening to nature and letting the outside come inside, as well as extending the interior outside.

### Coastal holiday?

I like to have a very relaxed holiday. The coast is all about that mellowing, peaceful, meditative - and, sometimes, stormy - experience and the ability to connect with the interesting forces and vibrations of the world.

TIPS ON DESIGN AND COASTAL LIFE 191





# SOL

## At Home in Mallorca Nicola Holden

May 2024  
9781743799277  
\$45.00 | Hardcover  
256 Pages | 11¼ × 9¼ in  
Full-color Photography

In the gorgeous interiors hardback, *SOL: At Home In Mallorca*, author Nic Holden takes you inside 15 beautiful properties in her adopted home of the Balearic Islands in Spain.

The sun-drenched Mediterranean paradise is having a design moment with a new wave of design talent fostering a nostalgic respect for tradition. The stunning houses and lush gardens traverse the rustic and the contemporary, the vibrant and neutral, the beach and the mountains.

Perfect for readers who love *Still: The Slow Home* (by Natalie Walton), this book features stunning photographs by Lucia Gorostegui alongside intimate interviews with the architects, designers and residents.

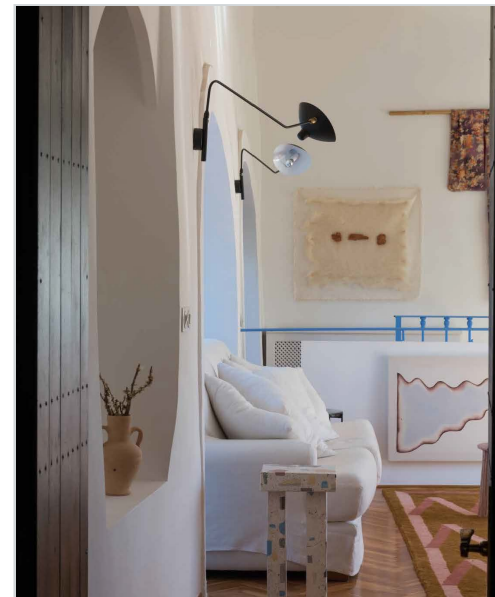
**Nic Holden** is an artist and designer from New Zealand. Nic takes us into the heart of Mallorca with a deep respect for the craftspeople, artists, architects, makers, and designers contributing to this beautiful island community.

- A beautiful coffee table book with transporting photography capturing one of Europe's most beautiful islands.
- Mallorca is one of the most covetable and luxurious islands in the world that is 'having a moment'. This year it ranked as number one on Forbes's list of five hottest travel destinations.
- Includes stories of the people who live in the homes and the architectural talents who designed them.
- Offers unprecedented access to some of the most breathtaking Spanish island homes, both modern and rustic, from the seaside to the mountains.



# CA S'ALOU

Built with a sustainable ethos,  
a home full of art and tranquility.



The house is full of vintage treasures, from bird-cages to ornamental plates, an eclectic collection that changes in composition week to week.

There is a wall in a small dining room, next to the kitchen, that has been populated with guests, especially in their restaurant parts. Claudia made the wall be red during lockdown, explaining that the space was dark and 'in-between' so she decided to build the beautiful organic shelving to bring life to the space. It worked. She used two layers of foam board, then coated in plaster.





Plants for small spaces, indoors and out

[View on Edelweiss](#)

# Green

## Plants for Small Spaces, Indoors and Out

### Jason Chongue

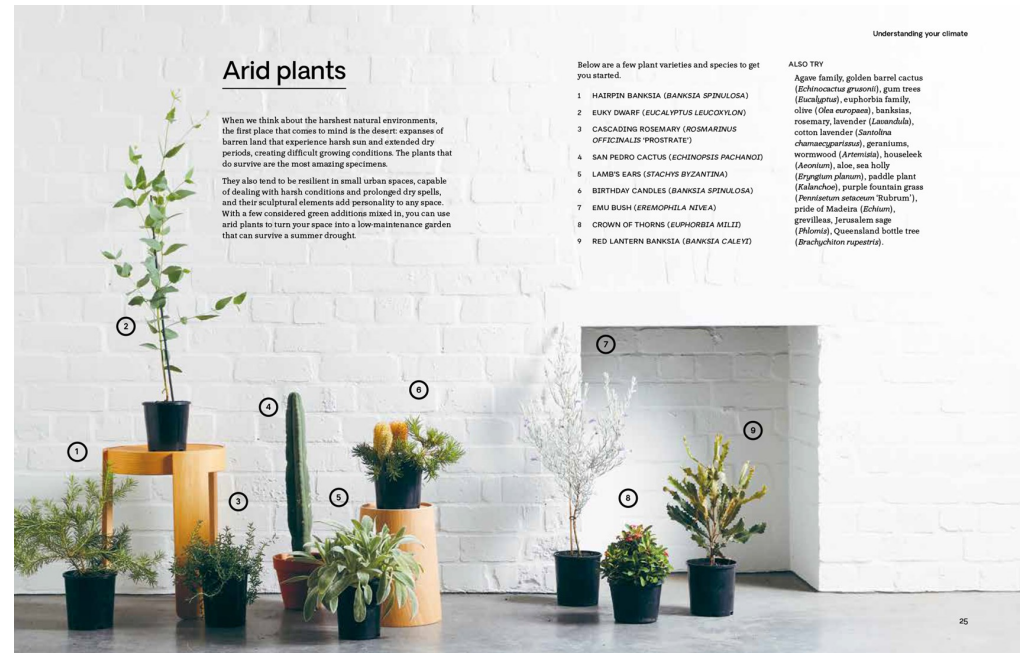
February 2024  
9781743799741  
\$22.99 | Hardcover  
192 Pages | 8¾ × 6¾ in  
Full-color Photography

In the new edition of the bestselling indoor styling book *Green: Plants for Small Spaces, Indoors and Out*, Jason Chongue explains and simplifies how to look after plants in small urban spaces. In this practical and personal guide, Chongue shows us how to create urban gardens and how to style with plants, inside or out. From balconies, porches, courtyards and small backyards to entryways, offices and living spaces, this “how to” guide is an approachable resource for gardeners of all types. Now in hardback with a fresh new look.

Chapters are filled with quick tips for styling and plant care and cover everything from understanding your climate, to creating a plant maintenance calendar, to curating a range of spaces and appreciating plants in public spaces.

After gaining a wealth of experience working as an architect and interior designer, **Jason Chongue** merged his passion for plants and design by establishing The Plant Society in 2016, focusing on designing with plants in small urban spaces. He has published a previous book with Hardie Grant on indoor gardening, *Plant Society*.

- A fresh new cover and format for this bestselling indoor styling book, now in hardback with green foil.
- Speaks to anyone wishing to bring nature into their home, including people with big budgets and people who want to make a rental feel like home.
- Indoor gardens and gardens in small outdoor spaces, such as balconies and courtyards, are trends that are not going away and this book equips readers with the tools to create something bespoke whatever their confidence or skill level.
- Author Jason Chongue travels widely taking workshops and promoting his brand—which he has grown since the publication of his successful first book, *The Plant Society*.



### Arid plants

When we think about the harshest natural environments, the first place that comes to mind is the desert: expanses of barren land that experience harsh sun and extended dry periods, creating difficult growing conditions. The plants that do survive are the most amazing specimens. They also tend to be resilient in small urban spaces, capable of dealing with harsh conditions and prolonged dry spells, and their sculptural elements add personality to any space. With a few considered green additions mixed in, you can use arid plants to turn your space into a low-maintenance garden that can survive a summer drought.

- Below are a few plant varieties and species to get you started:
- 1 HAIRPIN BANKSIA (*BANKSIA SPINULOSA*)
  - 2 EUKY DWARF (*EUCALYPTUS LEUCOPYLLOM*)
  - 3 CASCADINE ROSEMARY (*ROSMARINUS OFFICINALIS PROSTRATUS*)
  - 4 SAN PEDRO CACTUS (*ECHINOPSIS PACHANOD*)
  - 5 LAMB'S EARS (*STACHYS BYZANTINA*)
  - 6 BIRTHDAY CANDLES (*BANKSIA SPINULOSA*)
  - 7 EMU BUSH (*EREMOPHILA NIVEA*)
  - 8 CROWN OF THORNS (*EUPHORBIA MILI*)
  - 9 RED LANTERN BANKSIA (*BANKSIA CALEYI*)

ALSO TRY  
Agave family, golden barrel cactus (*Echinocactus grusoni*), gum trees (*Baculgnus*), euphorbia family, olive (*Olea europaea*), banksias, rosemary, lavender (*Lamandula*), cotton lavender (*Santolna chamaecyparissia*), geraniums, wormwood (*Artemisia*), houseleek (*Acentium*), aloe, sea holly (*Eryngium planum*), paddle plant (*Kalanchoe*), purple fountain grass (*Pennisetum setaceum 'Rubrum'*), pride of Madeira (*Echium*), grevilleas, Jerusalem sage (*Phlomis*), Queensland bottle tree (*Brachychiton rupestris*).

Understanding your climate



### Layering to create an urban landscape

My favourite cities around the world all incorporate a balance of beautiful planting and refined architecture. From the lushness of the High Line in New York City to the creepers that scale London's buildings, a city is more appealing when plants and architecture intertwine to form a layered urban environment.

Nurturing plants in small spaces is no different than curating parks on a larger scale: it's all about layering. In nature, you find different plants growing among one another to create a more lush and interesting whole. Planting in clusters will help you create your own unique foliage layers.

#### Quick tips for styling with plants

**PLANT IN ODD NUMBERS**  
When curating planters and plants, try to work with odd numbers when creating potted landscapes. They are typically easier on the eye and flow better.

**CONSIDER HIERARCHY**  
Always anchor the space by giving some elements the spotlight, then add plants that will work well in a supporting role. This, in turn, will create a layered garden and will allow you to incorporate a mix of features.

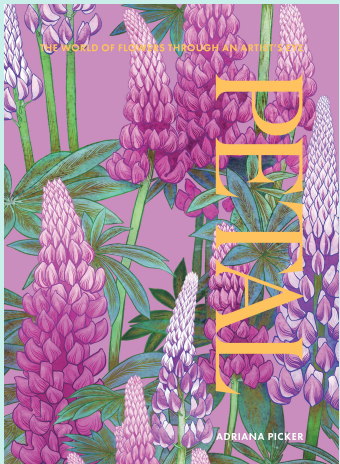
**CREATE A CONTINUOUS LANGUAGE**  
It is easy to get carried away in small urban spaces by using too many colours, textures and plant species. To avoid your space becoming too busy, limit yourself to a few colours or textures. To achieve a continuous language, I often use planters in the same finish and only a handful of plant species.

**ADD TEXTURE**  
This is one of my favourite design elements to harness. Using texture when styling, whether through foliage or planters, can add so much character to a space. Observe how ruffled foliage can catch the light and shadow, adding depth and intricacy. Steer away from your typical hardware store planters and embrace the work of local ceramists, which will bring a unique touch to your space.

Styling with plants in your space







[View on Edelweiss](#)

# Petal

## The World of Flowers Through an Artist's Eye

### Adriana Picker

May 2024  
9781743799840  
\$29.99 | Hardcover  
256 Pages | 9¼ × 6½ in  
Full-color Illustrations

A compendium of floral wonder, *Petal: The World of Flowers Through an Artist's Eye* reveals the colors, details, and unique sculptural beauty of nature's most remarkable creations.

Botanical artist Adriana Picker has curated specimens from all over the world to celebrate through her stunning illustrations, accompanied by writer Nina Rousseau's words on the folklore, fame and meaning of both favorite blooms and herbaceous curiosities.

*Petal: The World of Flowers Through an Artist's Eye* features over 200 flowers from 27 plant families—from elegant roses to otherworldly orchids and magnificent magnolias—as well as a dedicated chapter for unusual specimens.

**Adriana Picker** is an Australian-born illustrator who currently resides in Sydney, Australia. At the heart of her work is a lifelong passion for flowers, which she manages to find wherever she goes. *Petal* is Adriana's fourth book; she has previously illustrated *The Cocktail Garden*, *Where the Wildflowers Grow* and *The Garden of Earthly Delights*.

- A deluxe book full of exquisite illustrations of flowers from all around the world.
- Covers 30 flower families with light information about each family (historical facts, popular uses, etymology, etc) and snippets of information about the individual flower varieties.
- Gorgeous foil finishes on the cover.
- Adriana Picker is an award-winning illustrator whose clients include *Vogue* and Absolut Vodka; the expert text comes from well-regarded gardening researcher and journalist Nina Rousseau, who has studied horticulture.







[View on Edelweiss](#)

## A Tree in the House

Flowers for Your Home,  
Special Occasions and  
Every Day  
**Annabelle Hickson**

April 2024  
9781743799857  
\$35.00 | Hardcover  
224 Pages | 10½ × 8½ in  
Full-color Photography

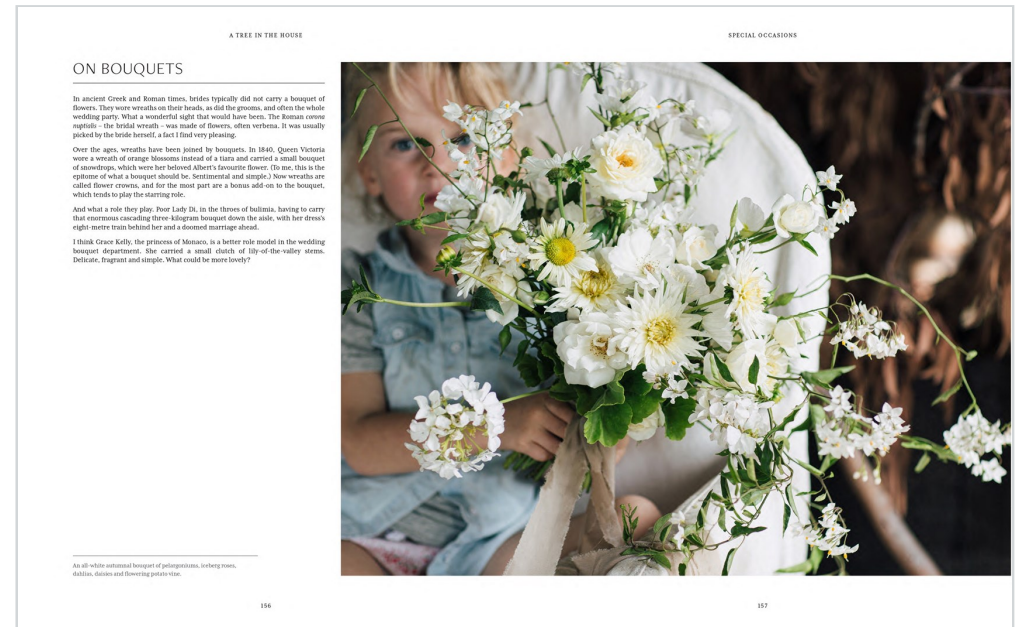
***A Tree in the House* is part guide for the aspiring home florist, and part celebration of rural life in sync with nature.**

Now in its second edition with a beautiful new cover, this book honors the joy and simple, natural beauty flowers bring to the home every day, with a special focus on foraged and locally and seasonally grown plants. Annabelle Hickson provides stunning ideas and instructions for flower installations and arrangements, covering beautiful, seasonal bouquets, flowers for friends, table and overhead arrangements, and flower arrangements for special occasions.

In words and pictures, this is a stunning ode to flower arranging and is as much an aspirational window into rural life as an inspirational guide to creating beautiful, simple arrangements.

**Annabelle Hickson** is a former-city-slicker who moved to a pecan farm on the New South Wales–Queensland border. She is a writer, photographer, gardener, cook, reader, a celebrator of the beauty in life, and the founder and editor of *Galah* magazine.

- The beautiful new cover means this is another covetable object, as much as it is useful.
- Annabelle is a writer, editor, and photographer with more than 70k Instagram followers, plus another 27k for her much-loved magazine *Galah*.
- She regularly features in workshops around the world and on panels about flower arranging and design, and is on a mission to show readers that flower arranging, even that of the most magnificent, enormous kind, is accessible, affordable, and open to anyone who cares to give it a go.



A TREE IN THE HOUSE

SPECIAL OCCASIONS

### ON BOUQUETS

In ancient Greek and Roman times, brides typically did not carry a bouquet of flowers. They wore wreaths on their heads, as did the grooms, and often the whole wedding party. What a wonderful sight that would have been. The Romans chose *myrtle* – the bridal wreath – was made of flowers, often verbena. It was usually picked by the bride herself, a fact I find very pleasing.

Over the ages, wreaths have been joined by bouquets. In 1940, Queen Victoria wore a wreath of orange blossoms instead of a tiara and carried a small bouquet of snowdrops, which were her beloved Albert's favourite flower. To me, this is the epitome of what a bouquet should be: sentimental and simple. Now wreaths are called flower crowns, and for the most part are a bonus add-on to the bouquet, which tends to play the starring role.

And what a role they play. Poor Lady Di, in the throes of bulimia, having to carry that enormous cascading three-kilogram bouquet down the aisle, with her dress's eight metre train behind her and a doorned marriage ahead.

I think Grace Kelly, the princess of Monaco, is a better role model in the wedding bouquet department. She carried a small clutch of lily-of-the-valley stems. Delicate, fragrant and simple. What could be more lovely?

An all-white autumnal bouquet of peonies, lilies, gerberas, lily of the valley, and flowering grasses.

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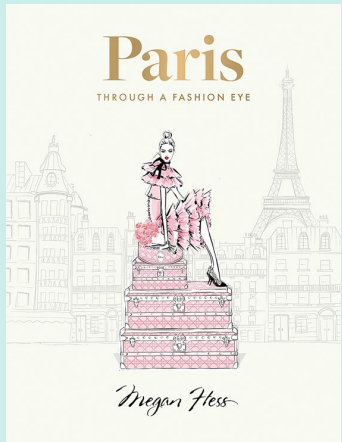


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**Fashion**



[View on Edelweiss](#)

## Paris: Through a Fashion Eye

Special Edition  
Megan Hess

March 2024  
9781743799598  
\$35.00 | Hardcover  
208 Pages | 9¾ × 7½ in  
Full-color Illustrations

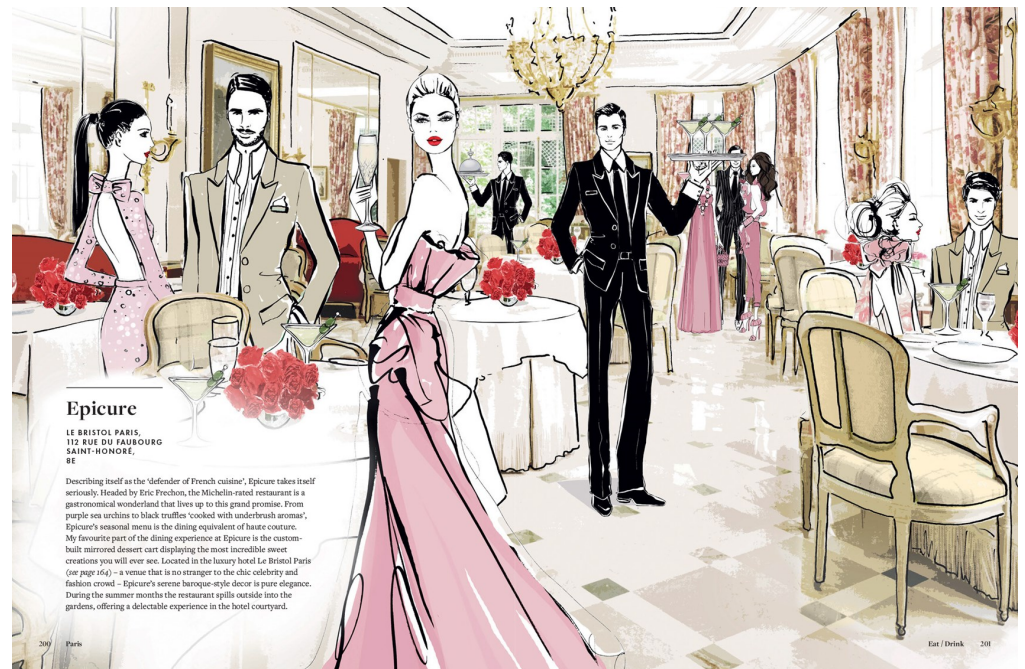
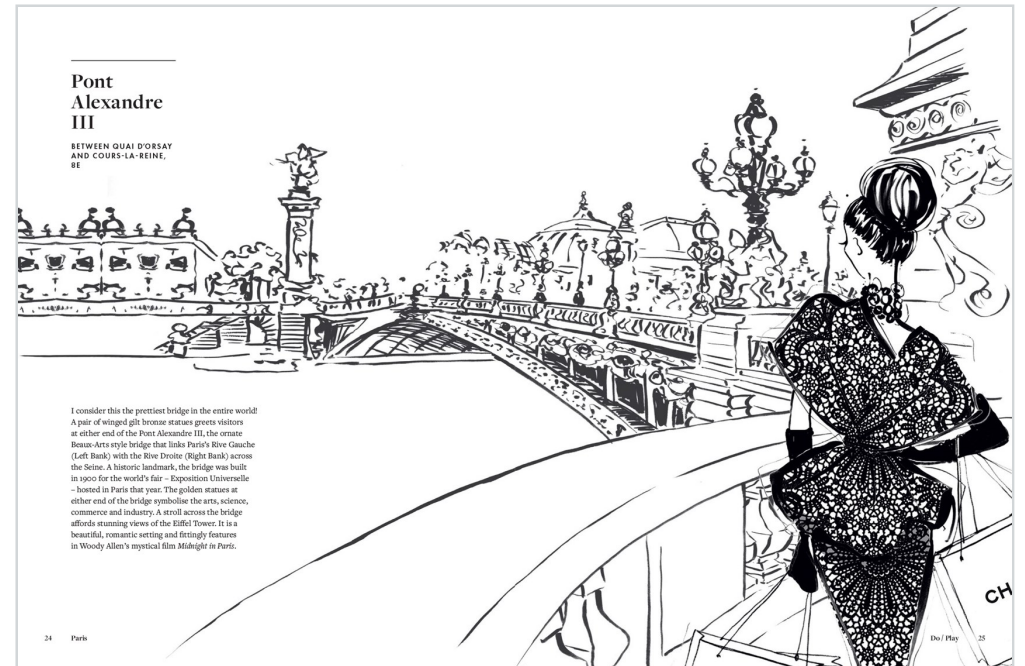
From globally renowned illustrator Megan Hess, this special enlarged and updated edition of the bestselling sensation *Paris: Through A Fashion Eye* shares the best places to play, sleep, eat, and of course, shop in the City of Lights.

Paris is the epitome of style, an epicenter of elegance, and a must-see on every fashion-lover's list. But where to visit, and what to do? With her inimitable fashion eye, Megan Hess takes you on a personal tour of her favorite places. From people-watching on rue Saint-Honoré to cocktails at the Ritz, this is Paris at its most chic.

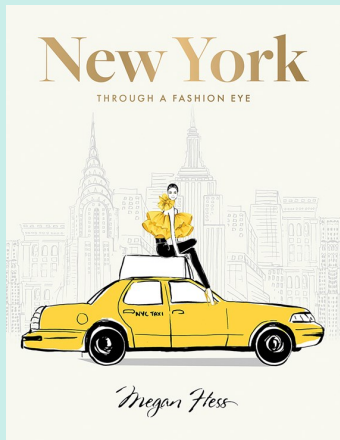
Filled with Megan's stunning illustrations, *Paris: Through A Fashion Eye* reveals the city as you've never seen it before. This special edition features a larger format, beautiful new cover, new revised content, and a ribbon.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- The perfect gift for fashion enthusiasts or anyone enamored with Paris.
- A unique illustrated travel guide for the fashion-lover: the best shopping spots, gorgeous locations, and key fashion locations.
- The second in our updated and enlarged reissues of Megan's travel guides, with *New York*, and alongside new travel guide *London*.
- Megan Hess has sold over a million books across ten languages.







## New York: Through a Fashion Eye

Special Edition  
Megan Hess

March 2024  
9781743799604  
\$35.00 | Hardcover  
208 Pages | 9¾ × 7½ in  
Full-color Illustrations

From globally renowned illustrator Megan Hess, this special enlarged and updated edition of the bestselling sensation *New York: Through A Fashion Eye* shares the best places to play, sleep, eat, and of course, shop in the Big Apple.

Skyscrapers, honking cabs and chic New Yorkers strutting the sidewalks—this is a city like no other. But where to visit, and what to do? Let Megan Hess take you on a fashion-lover's adventure through the city that never sleeps.

Filled with Megan's elegant illustrations, *New York: Through A Fashion Eye* in an insider's guide to one of the world's most-loved fashion cities. This special edition features a larger format, beautiful new cover, new revised content, and a ribbon.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- *New York* is one of Megan's most popular books, and continues to be the thriving center of the fashion world.
- This beautiful hardcover with foil, book block and stunning illustrations is the perfect book for any fashion lover, New York lover, trip planner or armchair traveler.
- We are also releasing a special enlarged edition of *Paris* and following it up with a new book in the travel series: *London*.
- In 2023 we celebrate an incredible ten years of Megan Hess publishing, which has seen Megan selling over 1.5 million books in over ten languages.



[View on Edelweiss](#)





## London: Through a Fashion Eye Megan Hess

April 2024  
9781743799642  
\$35.00 | Hardcover  
208 Pages | 9¼ × 7½ in  
Full-color Illustrations

*London: Through a Fashion Eye* is the new travel title from globally renowned illustrator Megan Hess, following on from the bestselling titles on New York and Paris.

Let Megan Hess take you on a fashion-lover's adventure through London, showing you the hottest places to eat, sleep and play—all illustrated in her inimitable, elegant style.

Featuring fashion-themed restaurants, hotels and sites to visit, as well as Megan's favorite places to shop, this is a must-have insider's guide to one of the world's most-loved fashion cities by one of the world's most-loved fashion illustrators.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- The perfect gift for fashion enthusiasts or anyone enamoured with London.
- A unique illustrated travel guide for the fashion-lover: the best shopping spots, gorgeous locations and key fashion locations.
- The latest in Megan Hess's travel guide series, alongside *New York* and *Paris*.
- In 2023 we celebrate an incredible ten years of Megan Hess publishing, which has seen Megan selling over 1.5 million books in over ten languages.



### Piccadilly Circus

WESTMINSTER

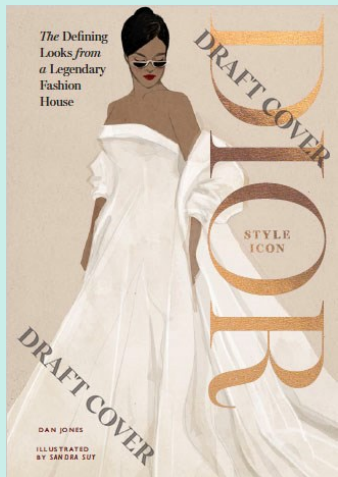
Piccadilly Circus is one of the busiest road junctions in London, connecting Regent Street, Shaftesbury Avenue, Coventry Street, Grafton Street and Haymarket with, of course, Piccadilly tube station. They say the name "Piccadilly" comes from a local aristocrat's country estate who made blue velvet called piccadilly. This is the spot where theatre, shopping, restaurants and

nighttime nightlife, full of tourists during the day and crowded with partygoers well into the night. Piccadilly Circus is literally lit up with huge neon billboards, a hot date scene, the Tube Square, and people often meet at the steps under the statue of Eros, to appreciate the lights before heading off to explore the nearby shopping and entertainment hotspots.

[View on Edelweiss](#)







[View on Edelweiss](#)

### Also Available



Coco Chanel: Style Icon  
9781784885670  
\$19.99 | Hardcover



Frida: Style Icon  
9781784884970  
\$19.99 | Hardcover



## Dior: Style Icon

### The Defining Looks from a Legendary Fashion House

#### Dan Jones

June 2024  
9781784887407  
\$24.99 | Hardcover  
176 Pages | 8½ × 5¾ in  
Full-color Illustrations

**Christian Dior's era-defining designs and enduring legacy are captured here in more than 50 of the fashion house's most iconic pieces.**

Dior redefined what fashion looked like in the post-war age and demanded glamour, femininity, and excess to be the order of the day. His vision for seriously structured corsets tapering to dramatically full skirts with pleats for days earned the title “The New Look”, and it really was. His garments spoke of hope and beauty and were crafted with the utmost attention to detail. This beautifully illustrated book charts not only the work of the great man himself, but also those who stood at the helm after him, including the inimitable Yves Saint Laurent and John Galliano. The House of Dior has dressed everyone from Old Hollywood icons like Grace Kelly and Marlene Dietrich through to fictional fashion icon Carrie Bradshaw and music royalty Rihanna. *Style Icon: Dior* is a wonderful tribute to the romantic, lavish and elaborate designs of a beloved brand.

**Dan Jones** is a writer and editor living in London. Formerly the shopping editor at *i-D* magazine, *Time Out's* Style editor, and Senior Men's Editor at ASOS, he's an expert in style, grooming, and fashion. He is the author of a number of books including one of the previous titles in this series *Style Icon: Diana*.

- Luxurious package for the next title in the *Style Icon* series.
- Christian Dior is a perennial fashion favorite and will appeal to fans of the brand.

## BIRTHDAY GIRL:

*Princess Margaret's  
21st Birthday Dress*

"My favourite dress of all," said HRH Princess Margaret of her Christian Dior commissioned 21st birthday look. The iconic outfit was designed specifically for Margaret's birthday event and her official Cecil Beaton portrait in 1952. The dress – and Beaton's image – marked both the young princess's coming-of-age and a new post-war era for the UK and Europe, one of hope, modernity, and the opportunity for a little decadence.

Beaton's photograph of Margaret and her Dior dress is legendary. She sits on a tufted pink banquette with an oversized regal painting as backdrop; it's all fairy-tale tones of rose, blood red, and gold, and there is Margaret in her, off the shoulder snowy cream couture dress. The two-piece outfit has a boned bodice with chiffon sleeves, and an impossibly voluminous, seven-layer skirt with delicate hand-embroidery, mother-of-pearls, beading, and sequins tumbling down to the hem. As fashion legend has it, Dior apparently asked Margaret if she was more a silver or gold person. Of course, she chose gold, and Dior rendered the bodice's front panel with glittering gold rhinestones. The design is a continuation of Dior's New Look but with a fantastical, mythic vibe, a complete departure from wartime style. Dior's occasional use of synthetics like rhinestones and sequins felt modern and daring, tempering the outfit's classic feel. Here was a new princess for a new era.

Margaret had met Christian Dior on her first European excursion in 1949 and the pair had become friends; Dior liked Margaret's sense of style finding her "so very charming". In fact, it was the beginning of a special relationship between Dior and the UK, with Dior himself an unapologetic Anglophile. In April 1950, he put on a special, secret fashion show in London for Queen Elizabeth II and the younger Margaret, and some other assorted royals. The UK was still under rationing with restrictions on food

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RUNNING HEAD



## A NEW LOOK:

*the Bar Jacket*

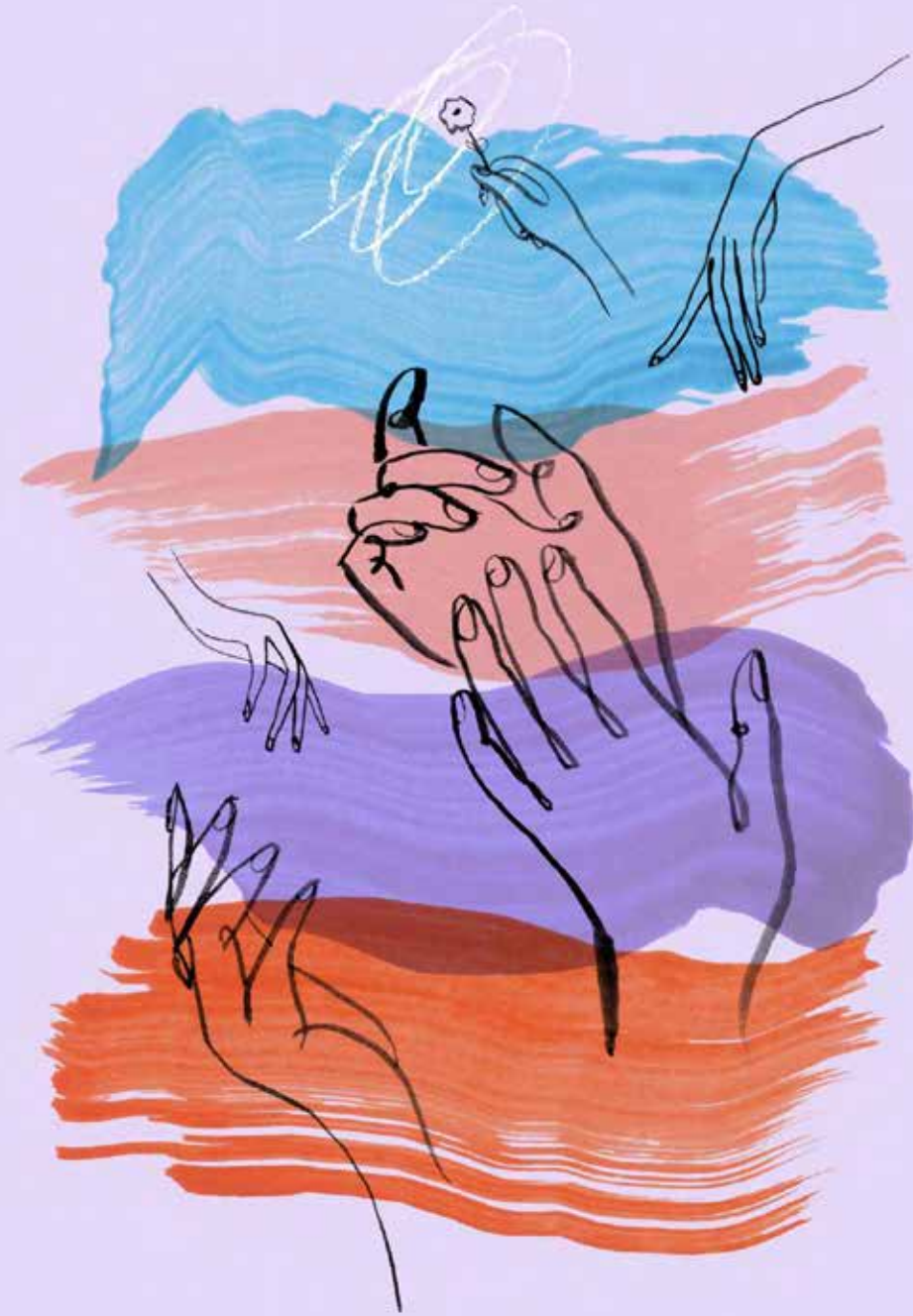
In a soft haze of cigarette smoke, perfume, and nervous chatter, a glamorous audience awaited quietly in the salons of Christian Dior's 30 Avenue Montaigne, Paris. It was February 12, 1947, bitterly cold, and the city was mired in post-war gloom. The assembled journalists, celebrities, and private clients were at the fashion house to view Dior's haute couture spring/summer 1947 collection, unaware they were about to play a part in fashion history. The first girl came out, stepping first, switching with a provocative swaying movement, finishing over a skirt; reported *Vogue's* Bettina Ballard. Both the model and Dior's collection seemed wonderfully out of step with the mood of the time: this was something fresh, exciting, and theatrical. Within a few breathless moments, "... the audience knew that Dior had created a New Look; Ballard continued, "We were witness to a revolution in fashion."

One of the many pieces that caught the imagination of the audience was the Bar jacket, almost architectural in design and rendered in endless ivory silk. The button-up, Baroque cut jacket had a soft shoulder, a petite stand-up collar, and an impossibly tiny waist with generous peplum, padded at the hip to suggest a full, voluptuous figure: femininity and fun on overdrive. Paired with a black, pleated skirt, designed with its own dramatic proportions, the silhouette formed was a perfect hourglass, held up with high heels. The Bar jacket (which took its name, supposedly of nothing, from the bar at the Plaza Athènes, one of Dior's favourite haunts) was an immediate hit, commissioned and copied endlessly; its shape echoing through more than 20 of Dior's own couture collections: forever more.

150

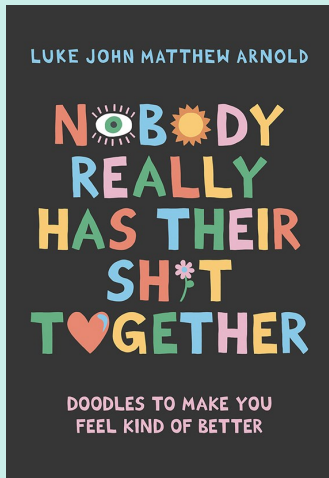
RUNNING HEAD





# Wellbeing & Inspirational





[View on Edelweiss](#)

## Nobody Really Has Their Sh\*t Together

Doodles To Make You Feel Kind Of Better  
**Luke John Matthew Arnold**

February 2024  
9781743799956  
\$19.99 | Hardcover  
96 Pages | 7¼ × 5¼ in  
Full-color Illustrations

In *Nobody Really Has Their Sh\*t Together*, illustrator star Luke John Matthew Arnold shares his no-bullshit, somewhat inspirational, and very hilarious doodles. This bold little book is a beautiful gift for yourself or anyone you love, to bring a smile in tough moments.

For most of us, every day comes with a new set of “holy shits” and “what the fucks”. But as a fella who lives with OCD and anxiety while also being an artist, Luke John Matthew Arnold often couldn't afford a shrink. So instead, he started doodling.

*Nobody Really Has Their Sh\*t Together* is here for you to open at any page, any time, with the comfort of knowing that whatever doodle you look at is totally cheese-free, somewhat absurd, and has worked to cheer up one person (Luke). Hopefully you're number two.

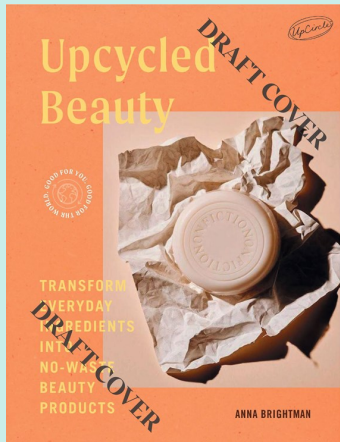
**Luke John Matthew Arnold** is a name hog and a multi-disciplinary visual artist and illustrator working on Yuin Country in Braidwood, Australia. He collaborates with international brands and campaigns and shares his work on Instagram, with his distinctively camp, colorful, crude, and sometimes political illustration.

- Luke's work is unique and relatable – his words are raw, inspirational and hilarious, and his illustration style will bring a smile to any face.
- This beautiful little hardback would be the perfect book as card or a self gift.
- Luke has 45k followers on Instagram; he has collaborated with brands all over the world, such as [Anthropologie](#), [Anthro Living](#), Havaianas, Google, World Pride and more.



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[View on Edelweiss](#)

## UpCycled Beauty

Transform Everyday Ingredients into No-Waste Beauty Products

### UpCircle

May 2024  
9781784887339  
\$24.99 | Hardcover  
144 Pages | 8¼ × 6¼ in  
Full-color Photography

**Make your own zero-waste balms, masks, butters, bath bits, oils, scrubs, and ices, plus a few home favorites, all from everyday natural ingredients.**

Turn leftover coffee grounds into a body scrub, use citrus scraps to make a home fragrance or all-purpose cleaner, use too-far-gone raspberries to make a subtle lip stain, dry rose petals from your too-far-gone bouquet to make drawer fresheners, the end of a bar of soap for zero-waste mascara, the end of a jar of coconut oil to make natural deodorant.

Frugal and resourceful, this is a fun hobby that gives you gorgeous, actually good-for-you and good-for-the-planet homemade products. It is cost-effective, encouraging you to eke out as much as you can from your ingredients, low-waste as you're using things to the maximum possible, and innovative.

Natural, vegan, cruelty-free, organic and sustainable skincare brand [UpCircle](#) rescues by-products from other industries and transforms them into incredible skincare products. Selling in 40 countries across the world, UpCircle are growing to be the go-to natural sustainable skincare company with a conscience.

- Make your own beauty products with leftover food—lemons, coffee grounds, coconut oil, and more.
- Sustainable, no-waste, good for you and the planet.
- UpCircle sell their products in 40 countries. They are an independent brand and a B Corp.
- The US is their second largest area.



## FREEZE IT

THREE WAYS

What I love about frozen skincare treats is that you don't have to worry about using them within a particular time frame. So if you've got fresh ingredients that are "on the cusp," converting them into a frozen skin or scalp treatment is a great way to avoid them ending up in the bin.

Cooling treatments also hold a plethora of benefits—in the hot summer months I keep most of my daily skincare in the fridge simply because it's refreshing. But cold skincare can also help to minimize the appearance of large pores as well as help to reduce redness, swelling and puffiness.

HERE ARE THREE FROZEN TREATMENTS THAT I KEEP IN A TUPPERWARE IN MY FREEZER!

10

### COLD FACIAL

with leftover coffee

**INGREDIENTS:**  
Leftover coffee water

**EQUIPMENT:**  
A standard ice tray and a soft muslin cloth

- 01 Pour your leftover coffee into an ice tray
- 02 Freeze until solid
- 03 Wrap a cube (or you could use 3 or 4 cubes) into a muslin cloth
- 04 I like to wait a couple of minutes for it to soften slightly and for the cube(s) to begin slightly melting through the cloth
- 05 Massage gently into your face in circular motions

**THE WHY**

- Temporarily reduces swelling and puffiness
- The caffeine is high in antioxidants and increases blood circulation, leading to brighter, fresher-looking skin
- Any facial is a calming act of self care which is great for stress or anxiety

FREEZE IT THREE WAYS

COLD COFFEE FACIAL, ANYONE?







## Slow

The Art of Living a Simpler and More Meaningful Life

**Meredith Gaston Masnata**

May 2024  
9781743799161  
\$22.99 | Hardcover  
144 Pages | 6¾ × 5½ in  
Full-color Illustrations

***Slow: The Art of Living a Simpler & More Meaningful Life* is your beautiful guide to the ideas of slow living from acclaimed illustrator and author Meredith Gaston Masnata.**

In *Slow*, Meredith shows us that *now* is the time to relish the sweetness of life, not when everything is done, or when time permits. Each chapter in this gorgeously illustrated book explores how slow living can create a more meaningful life that has connection, joy and beauty, empowering us to ultimately slow down and appreciate what we have.

By living our lives more slowly, we grow to understand what matters most to us—we become mindful of what we are really striving for in this life.

**Meredith Gaston Masnata** is an internationally acclaimed Australian artist, bestselling author and passionate wellness advocate. Her lovingly illustrated books are translated into foreign languages, and her original artworks and limited edition prints collected worldwide. Meredith frequently features in the media and public sphere discussing wellbeing, self-care, mindfulness and creativity in daily life.

- Wellbeing and self-care have risen even further up the agenda in these insecure times.
- This book encourages readers to live a meaningful life—something we often overlook.
- Meredith is an internationally bestselling author her books have so far sold more than 100,000 copies worldwide.
- Beautifully illustrated throughout, the cover features foil detailing and spot varnish and a ribbon.



[View on Edelweiss](#)

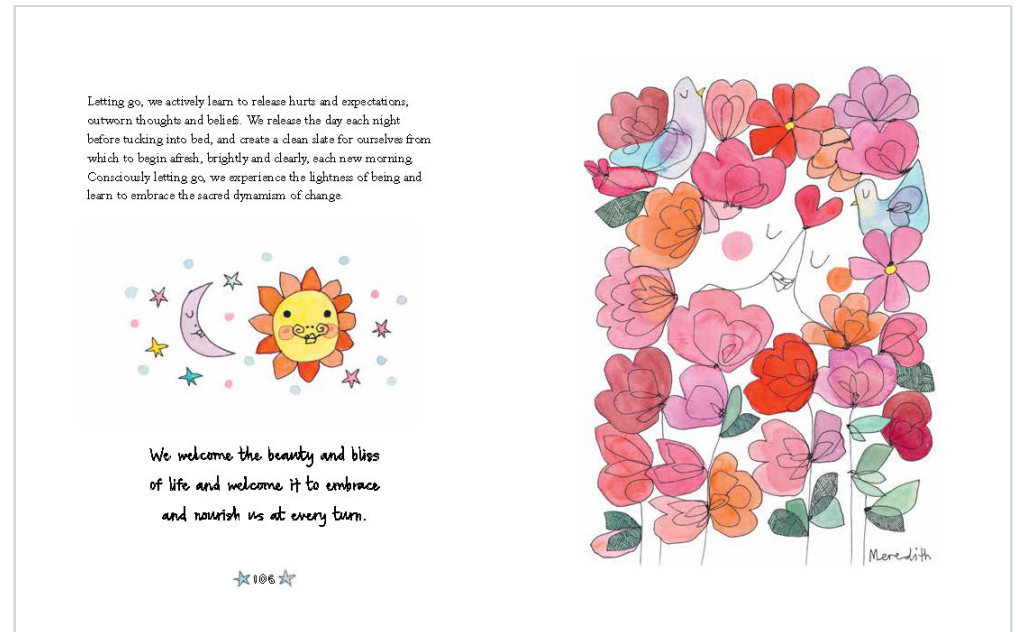
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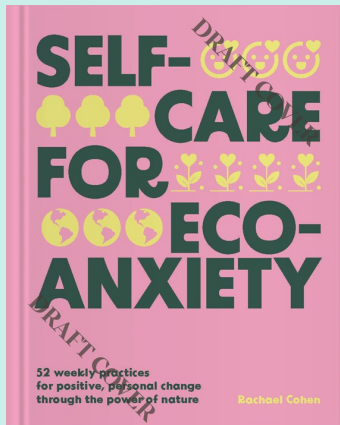


Creativity  
9781743799154  
\$22.99 | Hardcover



Be Here Now  
9781743799109  
\$26.99 | Hardcover





## Self-care for Eco-Anxiety

52 Weekly Practices for Positive, Personal Change Through the Power of Nature

**Rachael Cohen**

April 2024  
9781784887353  
\$19.99 | Hardcover  
144 Pages | 6¾ × 5½ in  
Full-color Illustrations

With *Self-care for Eco-anxiety* learn to connect more strongly with nature through 52 self-care practices using the power of plants.

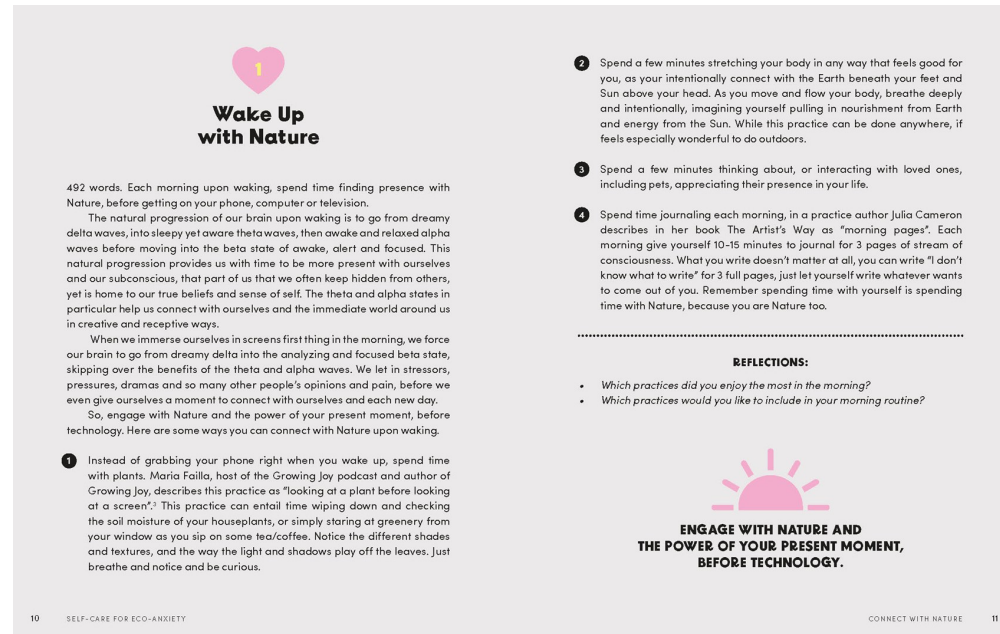
With rituals including Decorating with Nature, Breathwork with Plants, and Forest Bathing, we can acquire the tools needed to calm us down and enhance our relationship with nature, because it is only with a level head and understanding of our place in the world that we can begin to take action.

*Self-care for the Eco-anxious* shares the benefits of getting intimate and creative with nature in sustainable ways, offering readers quick and easy solutions to relieve feelings of anxiety around climate change and inspiring them to treat the Earth and themselves with respect, compassion, and love.

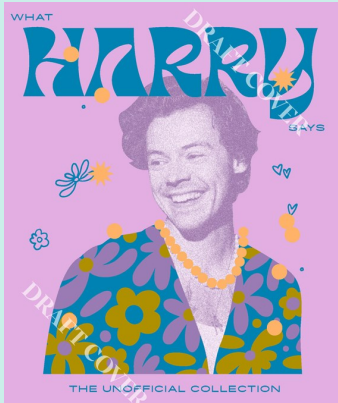
**Rachael Cohen** is the author of *Everyday Plant Magic* (Hardie Grant) and *Infinite Succulent* (Countryman Press, February 2019), and the owner of Infinite Succulent, a wellness and botanical styling company based in San Diego, California.

- A December 2021 study conducted by The Lancet Planetary Health revealed that 59% respondents across all countries are extremely worried about climate change with 84% at least moderately worried.
- This book is a practical and pretty illustrated title that offers instantaneous relief to those suffering from eco-anxiety.
- A unique guide on a trending topic

[View on Edelweiss](#)







## What Harry Says

The Unofficial  
Collection  
Hardie Grant Books

April 2024  
9781784887254  
\$12.99 | Hardcover  
96 Pages | 5¼ × 4½ in  
Full-color Illustrations

Harry Styles is one of the biggest pop icons of the times. *What Harry Says* is an inspiring collection of some of his best quotes.

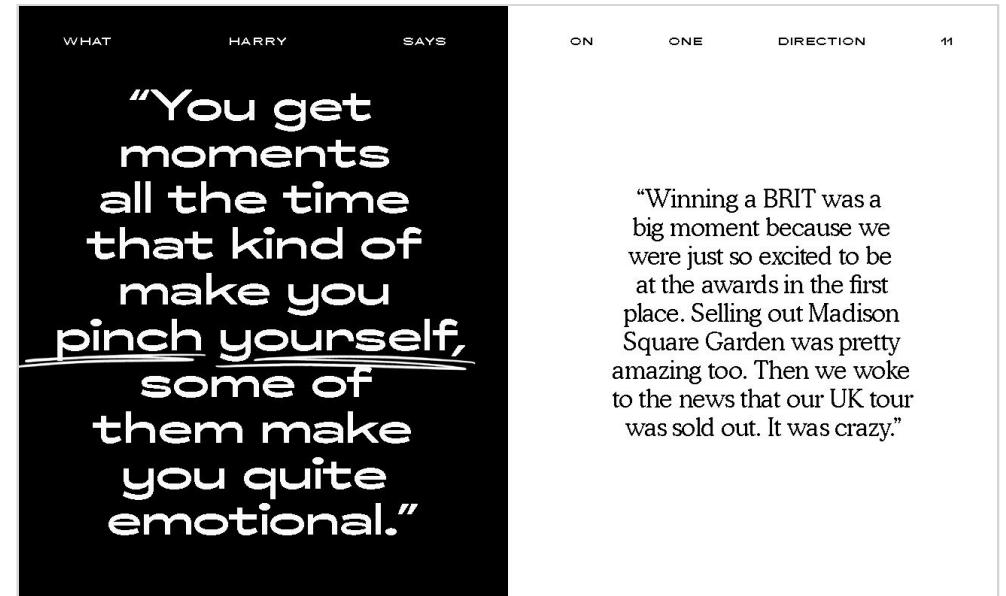
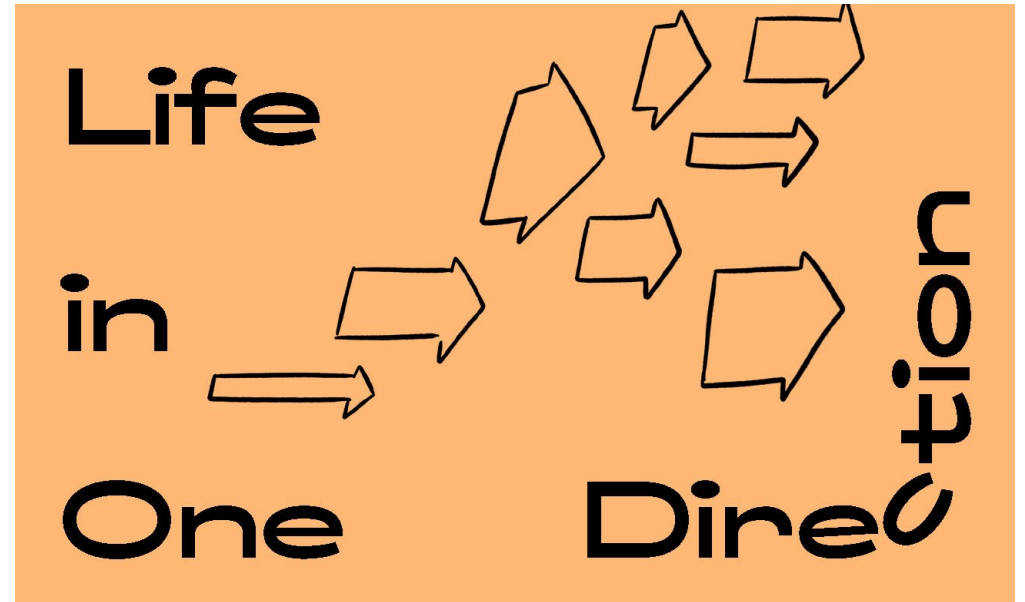
"Happiness isn't this final resting place. Life is about the peaks and troughs."

"If you're happy doing what you're doing then nobody can tell you you're not successful."

"You can never be overdressed. There's no such thing."

Conceived and edited by **Hardie Grant Books**.

- Harry Styles has become the biggest name in pop, and his popularity continues to grow worldwide.
- Full of inspiring quotes.
- A quote book with a fresh, modern style.





## What Jennifer Says

The Unofficial  
Collection  
Hardie Grant Books

April 2024  
9781784887261  
\$12.99 | Hardcover  
96 Pages | 5¼ × 4½ in  
Full-color Illustrations

Jennifer Coolidge is an American actress, who is beloved for some of the most iconic television and movie roles. *What Jennifer Says* is an inspiring collection of some of her best sayings.

"I hung in there longer than other people that were better than I was, I think. The key is to hang in there."

"I've always wanted to play a dolphin."

"If they don't know who I am, just dump 'em."

Conceived and edited by **Hardie Grant Books**.

- Jennifer Coolidge has recently received a resurgence in her popularity.
- Full of inspiring quotes.
- A quote book with a fresh, modern style.



[View on Edelweiss](#)



9 781784 887261





# Notes to My Daughter

Nurturing Kind Hearts  
for a Beautiful Tomorrow

Catie Gett

[View on Edelweiss](#)

## Notes to My Daughter

Nurturing Kind Hearts  
for a Beautiful  
Tomorrow  
**Catie Gett**

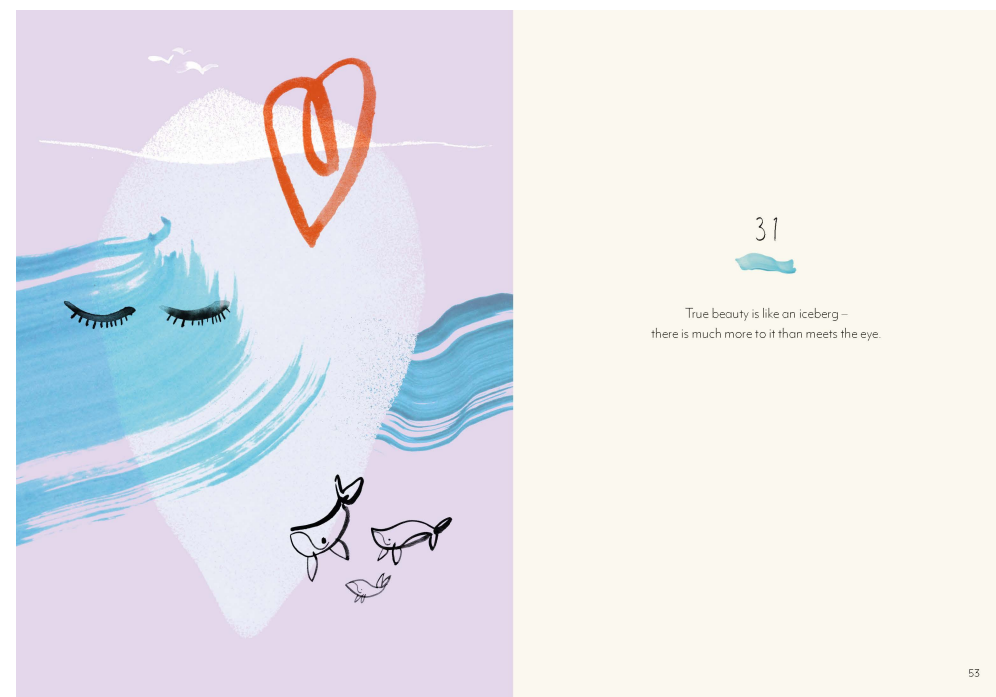
April 2024  
9781743799888  
\$19.99 | Hardcover  
176 Pages | 7¼ × 5¼ in  
Full-color Illustrations

In the timeless pages of *Notes to My Daughter*, discover a collection of 120 heartfelt notes written with love and wisdom. This book serves as a guiding light, inspiring parents to instill values of kindness, compassion, and resilience in their child ... and themselves.

As you navigate the challenges and joys of parenting, *Notes to My Daughter* will become your trusted companion, each note carefully crafted to evoke reflection and introspection. These powerful messages serve as a wellspring of inspiration, encouraging parents to contemplate the world they wish to create for their family and reminding us all of the importance of nurturing a kind and empathetic spirit within your child. Share poignant snippets as your child grows and encounters the lessons of life, fostering meaningful conversations and building a strong foundation of values.

Over the past ten years, **Catie Gett** has delivered dozens of sold-out lectures and workshops and contributed to *The Age*, *The Sydney Morning Herald*, *Marie Claire*, *The Design Files*, *MPavillion*, *The Holistic Ingredient*, and many more. She has developed an organic following of 60,000+ followers across Instagram and Facebook.

- Textured wibalin cover with embossed illustration for a special finish. Wibalin is fully recyclable, which complements the book's message.
- Meaningful notes that you will cherish from pregnancy and well into your parenting journey.
- Not as generic or cheesy as some other titles in this space.
- Good gifting opportunity—new mother purchase, baby shower gift, Mother's Day gift.
- Design is simple and eye-catching with beautiful finishes, so appeals to a broad audience.



# Notes to My Son

Nurturing Kind Hearts  
for a Beautiful Tomorrow

Catie Gett

## Notes to My Son Nurturing Kind Hearts for a Beautiful Tomorrow Catie Gett

April 2024  
9781743799895  
\$19.99 | Hardcover  
176 Pages | 7¼ × 5¼ in  
Full-color Illustrations

In the timeless pages of *Notes to My Son*, discover a collection of 120 heartfelt notes written with love and wisdom. This book serves as a guiding light, inspiring parents to instill values of kindness, compassion, and resilience in their child ... and themselves.

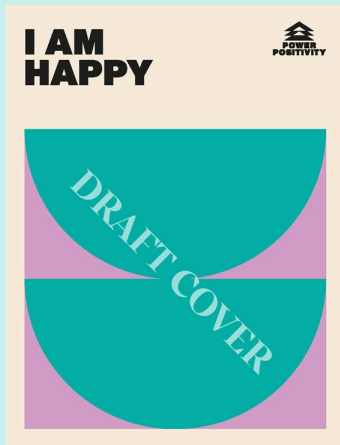
As you navigate the challenges and joys of parenting, *Notes to My Son* will become your trusted companion, each note carefully crafted to evoke reflection and introspection. These powerful messages serve as a wellspring of inspiration, encouraging parents to contemplate the world they wish to create for their family and reminding us all of the importance of nurturing a kind and empathetic spirit within your child. Share poignant snippets aloud as your child grows and encounters lessons of life, fostering meaningful conversations and building a strong foundation of values.

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- Textured wibalin cover with embossed illustration for a special finish. Wibalin is fully recyclable, which complements the book's message.
- Meaningful notes that you will cherish from pregnancy and well into your parenting journey.
- Not as generic or cheesy as some other titles in this space.
- Good gifting opportunity—new mother purchase, baby shower gift, Mother's Day gift.
- Design is simple and eye-catching with beautiful finishes, so appeals to a broad audience.







## I AM HAPPY

Hardie Grant Books

March 2024  
9781784887186  
\$12.99 | Hardcover  
96 Pages | 5¼ × 4½ in  
Full-color Illustrations

*Power Positivity: I AM HAPPY* encourages you to look for the positives in your life, full of empowering quotes, kind words, and little pick-me-ups for when you need them most.

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

Featuring advice and wisdom from some of our favorite celebrities, this pocket-sized book is guaranteed to brighten your day, remind you that life is good, and that you've most definitely got this!

"Happiness is something that we all deserve, and it's something that we all need in our lives." – Dua Lipa

"If you're happy doing what you're doing, then no one can tell you you're not successful." – Harry Styles

"Happiness is love, full stop." – Arthur Brooks

Conceived and edited by **Hardie Grant Books**.

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

[View on Edelweiss](#)

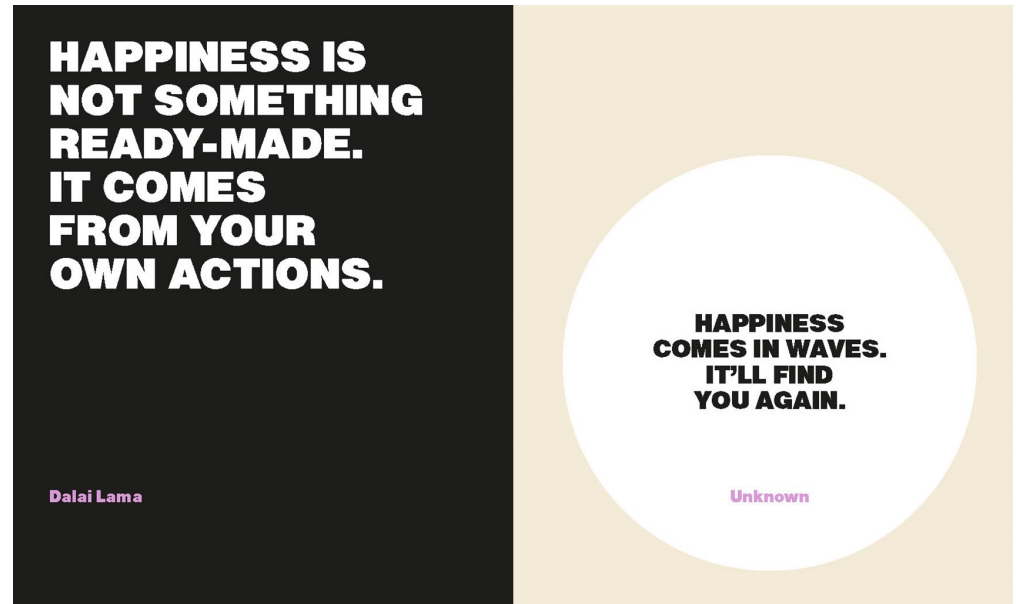
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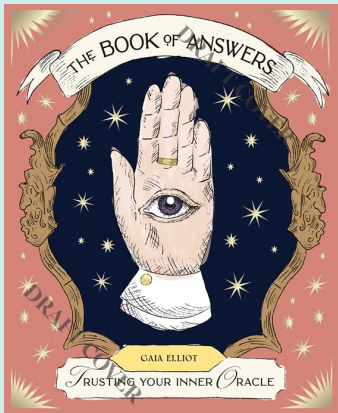


I AM ENOUGH  
9781784885656  
\$12.99 | Hardcover



I AM FEARLESS  
9781784886271  
\$12.99 | Hardcover





## The Book of Answers

### Trusting Your Inner Oracle

Gaia Elliot

April 2024  
9781784889500  
\$19.99 | Hardcover  
512 Pages | 5¾ × 4¾ in  
Two-colour Illustrations

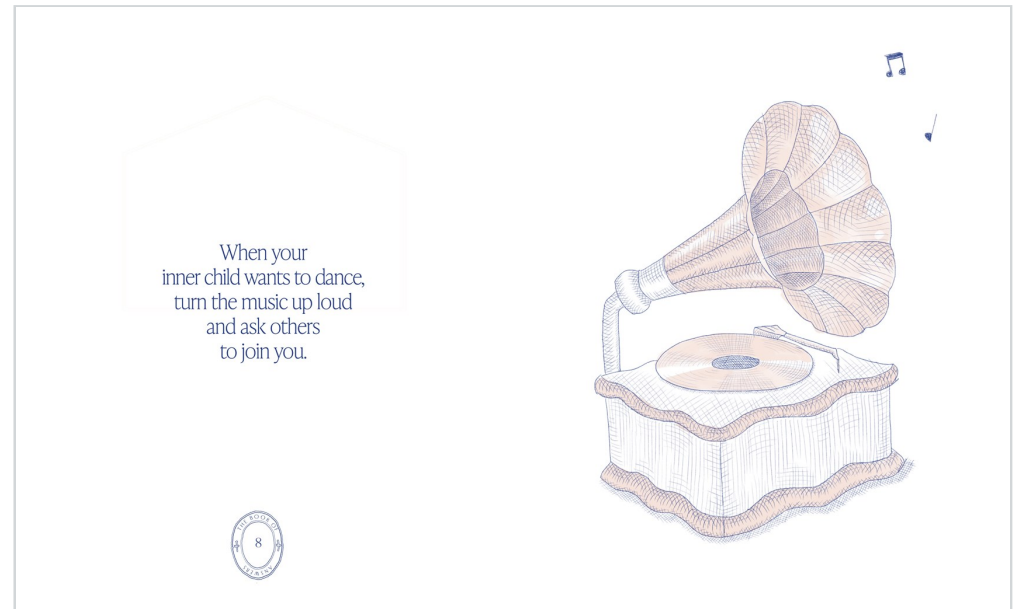
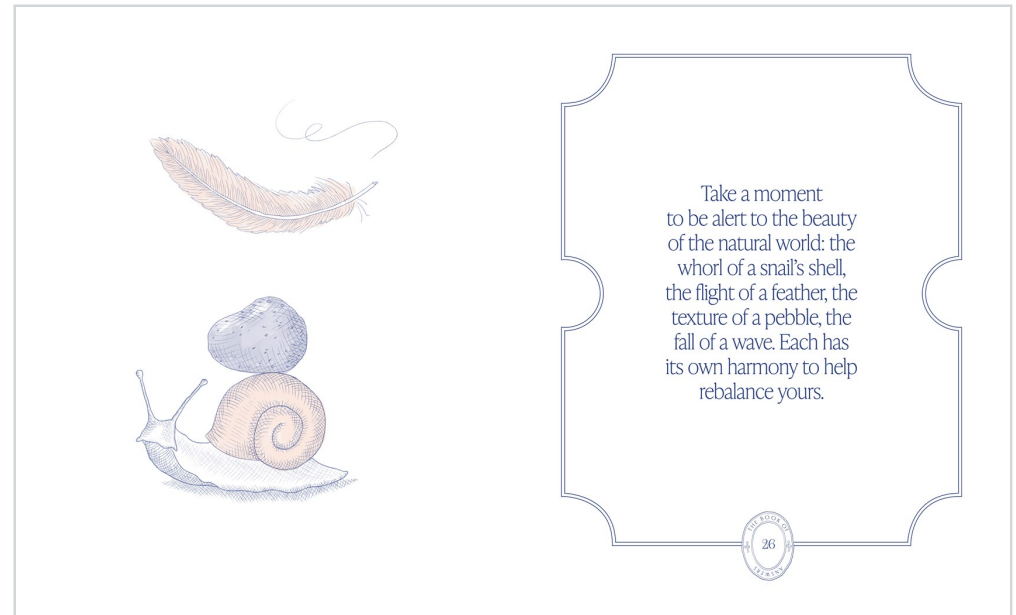
Tap into the power of the universe and your innate knowledge to find the answers you've been looking for.

Whatever your life's path, you have more power than you realise and the answers you seek are closer than you think. *The Book of Answers* provides you with the insights you need to power your decisions. Hold the book in your dominant hand and focus on the power of the universe, imagining it as available to you *in this moment* while you focus on your question. Your question may be no more than a fleeting query about some issue at work, or a major dilemma about a difficult decision you need to make. No matter, even if the answer isn't immediately obvious, trust the process and be open to the myriad ways the relevant answer might reveal itself.

This fun yet insightful book contains solid advice that can help guide you on a daily basis or whenever you need a bit of clarity.

**Gaia Elliot** believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon, and psychology.

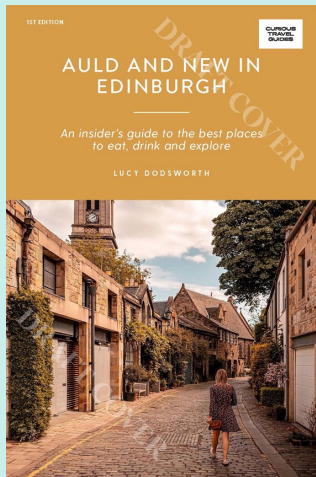
- Filled with inspirational advice, the book is also fun to interact with.
- Stunning package with a modern yet nostalgic feel, it will look as gorgeous on your desk as on your Instagram feed.
- Carol Bolt's 2000 release *The Book of Answers* has gone viral on TikTok, which shows a younger generation have a thirst for oracle books.





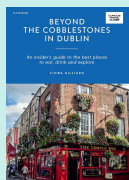


Travel



[View on Edelweiss](#)

### Also Available



Beyond the Cobblestones in Dublin  
9781741176940  
\$26.99 | Paperback

## Auld and New in Edinburgh

An Insider's Guide to the Best Places to Eat, Drink, and Explore

### Lucy Dodsworth

April 2024  
9781741176780  
\$26.99 | Paperback  
216 Pages | 9¼ × 5¾ in  
Full-color Photography

**Auld and New in Edinburgh is your curated travel guide to the city's most interesting cultural, shopping, eating, and drinking experiences, and its most budget-friendly options.**

Bursting with history, charm, and a heart warm enough for even the chilliest winter days, Edinburgh is one of Europe's must-see cities. From traditional bagpipers, whisky tastings, and its famous hilltop castle, to food trucks and pop-up galleries, there's plenty to discover in the Scottish capital.

Divided into separate precinct chapters, there's everything from the famous streets of Edinburgh's Royal Mile and the Georgian New Town, to lesser-known areas such as seaside Portobello and leafy Bruntsfield. As well as uncovering a mix of Edinburgh highlights and hidden gems, there is also a selection of field trips that encourage you to venture outside the city to places like Glasgow, Loch Ness, Inchcolm Island, and St Andrews.

British travel writer and editor **Lucy Dodsworth** has been sharing travel tips and tales from around the world on her award-winning blog *On the Luce* since 2011, as well as writing for a variety of other outlets.

- Scotland had more than 48.6 million visitors in 2022, with popular attractions like Edinburgh Castle and The National Museum of Scotland welcoming more than 1 million visitors (thenational.scot).
- In 2022, Edinburgh was named one of the world's best places to visit in TripAdvisor's Travel Choice Awards, voted the 12th best city in the world and 7th top European destination.
- Sleek, contemporary design with beautiful images, and a luxe soft-touch cover make this book a beautiful keepsake.



Old Town



#### Edinburgh Larder

*Escape the Royal Mile to this friendly breakfast spot.*

13 Blackfriars Street  
T: 0131 528 6962

5, 7, 8, 14, 35, 45, 49

Mon-Fri 7:30am-3pm,  
Sat-Sun 8am-3pm

££ mid-range

W  
edinburghlarder.co.uk

When only a big breakfast will do, I head to the Edinburgh Larder for one of their legendary full Scottish breakfasts, with tatties scones, haggis, black pudding and homemade beans alongside the usual bacon, sausage and eggs – and a 'smokin' hot 'Bloody Mary' if I really need a pick up. The Larder has been an Old Town fixture since 2009, in a super-central location just off the Royal Mile. They bring 'a taste of the country' to the city using sustainably sourced ingredients from small producers – including Crombie butcher and Yester Farm dairy. The breakfast menu is served all day, and also includes healthy options like homemade granola and porridge, with lunch dishes added from 12pm, including a Scottish platter piled with local goodies.

The Larder is only small so reservations are recommended. But if you can't get in, the walk-in only Little Larder next door serves the same menu from the same kitchen, with bento brunch boxes to go.

-36-

Old Town



#### Mary's Milk Bar

*Rare ice cream parlour bringing the sunshine to Edinburgh.*

19 Grassmarket

5

Wed-Sun 11am-7pm

£

£ budget

W  
marysmilkbar.com

Mary's Milk Bar serves some of the creamiest ice cream around, from a vintage-style, pastel-painted shop on Grassmarket. The shop is inspired by the milk bars found in the UK in the 1950s, which were touted as a sober alternative to pubs by the Temperance Society. But this milk bar has plenty of temptations of its own. Mary – a former chocolatier who trained at the Carpigiani Gelato University in Bologna – creates the day's flavours every morning, so you never know what you're going to find on the menu. Past concoctions include goat's cheese and honey, olive oil and peach, and my personal favourite: the hot cross bun spice.

If there's a hint of sunshine the queues stretch down the street, so get there early before they sell out. And if Edinburgh's weather isn't quite up to ice cream temperatures, you can plump for one of Mary's warming cups of rich hot chocolate instead.

-37-

Cafés and coffee shops

Old Town



#### The Milkman

*Hip haunt on Cockburn Street known for its photogenic scores.*

Named in memory of founder Mark's great-grandfather, one of Aberdeenshire's last horse-drawn milkmen, The Milkman's two branches on Cockburn Street are handily located between Waverley Station and the Royal Mile. They're both photogenic spots, one inside a quirkily designed narrow tenement building and the other with its Instagram-famous vintage shopfront.

But despite the visual appeal, this isn't a case of style over substance. Mark and his team have cherry-picked their favourite coffee blends from roasters in Scotland and beyond, favouring those with a sustainable focus, whether that's using compostable packaging or helping support women in the coffee industry. They've also collaborated with UK-based artists to create stylish reusable ceramic and glass cups.

If you don't know what to choose, you can't go wrong with one of their flat whites. Pair it with something sweet chosen from a range of cakes and pastries made by local bakeries, including Gluttony's gluten-free creations.

7 and 10 Cockburn Street  
T: 07773 077950

5, 7, 8, 14, 35, 45, 49

Mon-Sat 8am-3pm,  
Sun 9am-3pm

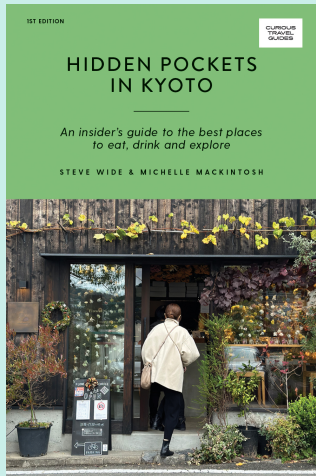
££ mid-range

W  
themilkman.coffee

-38-

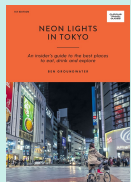
Cafés and coffee shops





[View on Edelweiss](#)

### Also Available



Neon Lights in Tokyo  
9781741177015  
\$26.99 | Paperback

## Hidden Pockets in Kyoto

An Insider's Guide to the Best Places to Eat, Drink and Explore  
**Steve Wide and Michelle Mackintosh**

March 2024  
9781741176988  
\$26.99 | Paperback  
240 Pages | 9¼ × 5¾ in  
Full-color Photography

*Hidden Pockets in Kyoto* is your guide to losing yourself in this Japanese city that seamlessly intertwines modern and traditional influences. Whether you're satisfying your tastebuds in contemporary cafes, wandering among the untarnished architecture of Gion, or heading back in time while visiting ancient temples and shrines, Kyoto is a captivating city to explore.

This travel guide navigates the country's cultural capital like a local, with chapters for kissatens (coffee shops), gardens, temples, omiyage (local products), mindful experiences, and places to enjoy delectable sweets. Build your day with a variety of half-day and full-day itineraries and bask in Kyoto's seasonal beauty as you explore lantern-lit alleys that reveal the city's unique precincts, and uncover hidden artisanal treasures and flavors that will challenge and delight your senses.

**Steve Wide and Michelle Mackintosh** have been obsessed with Kyoto since their first visit in the late 1990s. Based in Melbourne, Australia, they now call Japan their 'home away from home', spending at least three months of the year there. Michelle is a book and stationery designer and illustrator. She has won numerous book design and graphic design awards, including an Australian Book Design Award for the *Precincts* guidebook series.

- This book replaces *Kyoto Pocket Precincts*, which sold close to 10,000 copies.
- Before the COVID-19 pandemic, Kyoto saw almost 10 million annual visitors (*The New York Times*). Visitor numbers have risen steadily since Japan resumed visa-free travel for many countries in October 2022.
- Sleek, contemporary design with beautiful images, and a luxe soft-touch cover make this book a beautiful keepsake.



9 781741 176988



## 早起きの人へ FOR EARLY RISERS

*Kyoto is a mellow-paced city that likes to gently rise at a respectable hour, so early morning breakfast and activities can be a little hard to come across for travellers who wake with the sun (or are jet-lagged). That being said, there are a plethora of memorable experiences waiting for those in the know. Bell call monks to prayer on temple grounds, like sprawling Higashi Hongan-ji (see p. xxx) and Kyomizu-dera (see p. xxx). Forest pathways normally awash with daytrippers, such as the mega-popular Sagano Bamboo Grove in Arashiyama (see p. xxx), are nearly empty, a special tranquility settling over them in the breaking morning.*

*If you need that early wake-me-up caffeine fix, great seats can be found at kissaten (retro coffee houses) like Inoda Coffee Honten (see p. xxx) and Coffee House Maki (see p. xxx), and contemporary cafes and coffee spots like Weekend's Coffee Tominochoji (see p. xxx) and Lower East 9 Cafe (see p. xxx), where you'll have a wonderful chance to share space with local Kyoto going about its morning business, stretching and rubbing its collective eyes before launching headlong into the day.*

-161-

Nishijin



Old Books and Café Kotobanoha  
古書と茶房 ことばのはおと

*This eco-themed cafe is the cat's whiskers.*

10-1 Tenjin Kinomachi  
Kamigyo-ku  
4-14 2020  
Kuzumagashi  
Thurs-Sun 11.30am-4pm  
JPY  
¥1  
W  
kotoabanoha.com

Only in Japan will you find a cat-themed dessert house, and only in Kyoto will you find it in a beautiful machiya (traditional wooden townhouse). Follow the cat on the nohen (traditional fabric curtains) as he beckons you inside. Take a seat – you might be waiting a while, but this is an experience you simply cannot find anywhere else. You'll be ushered into a quiet room with cute couples on dates and friends catching up over a matcha latte or a rice pella lunch. There's plenty of tartitude in the room. Chewy cat cookies and maneki-neko (lucky cat) figurines pop out of bookcases as quiet music drifts from an '80s sound system. You can draw cats in books provided, but if it's all passing time while you wait for dessert – the super-cute cat parfait, an ice cream cat-shaped head bobbing out of a sundae glass crammed with biscuits and jelly. In a country of kawaii (cute), this is a high point and, yet, somehow the blend of the traditional room and the cute overload is quintessential modern Kyoto.

-104-

South Higashiyama



Shichijo Kanshundo  
七条甘香堂

*Old-world Kyoto comes to life in this memorable cafe and shop.*

11-1104-1000 Higashiyama-ku  
Kita-ku  
4-30 2018  
Shichijo  
Mon-Sun 11.30am-7pm  
JPY  
¥1  
W  
umecoco-kyoto.com

Perched amongst the delights of South Higashiyama is a mystical sweet shop set in a stunning building that dates back to 1865. Stepping into this cafe is like walking through a door to another time and place – the service, the ambience, the menu, everything conspires to make you drift back to simpler, gentler days. The Shicho (shacha kisa) tearoom features tatami mat rooms with shoji screens opening on to a delightful garden. Order some seasonal wagashi – at times there are 100 to choose from, beautifully shaped to represent the sakura (cherry blossom) bloom or reddening maple leaves. The popular pick is the o-chamochi which cuts through the stringency of the green tea with a gentle sweetness. We chose a matcha tea with a wobbly mound of mato (flavoured jelly) and the parfait, a more traditional take on the famous Kyoto dessert, with red bean and sweet potato forming a slightly less sweet but totally delicious dessert. The shop features beautifully packaged and artfully shaped sweets that make impressive gifts. Note: they also run confectionery classes here – book in advance if you want to learn how to mould your own mochi.

-106-

Tico & sweets





[View on Edelweiss](#)

## Places We Swim California

The Best Beaches, Rock Pools, Waterfalls, Rivers, Gorges, Lakes, and Hot Springs  
**Caroline Clements**  
**and Dillon Seitchik-Reardon**

April 2024  
 9781741178296  
 \$35.00 | Hardcover  
 264 Pages | 9¾ × 7½ in  
 Full-color Photography

*Places We Swim California* is your guide through the state's wilderness of amazing swimming destinations.

This beautiful book is divided into six distinct regions (Northern California, Sierra Nevada, Gold Country, Central California, Southern California, and The Bay Area) and covers more than 60 swimming locations, from river beaches in Mendocino to mountain lakes in Yosemite Valley, hot springs near Bishop, and beaches on the south coast in San Diego.

With stunning photography throughout, *Places We Swim California* leans into the relationship between swimming, hiking, road trips, and other attractions—nostalgic diners, local breweries and coffee shops, smoky BBQ joints, and picturesque campsites.

**Dillon Seitchik-Reardon** is an environmental scientist and photographer originally from New Mexico, USA, and lived and worked in Yosemite for many years. **Caroline Clements** is an Australian writer and editor.

- Dillon and Caroline are the bestselling authors of two Australian swimming books (*Places We Swim*, *Places We Swim Sydney*), which have combined sales of more than 50,000 copies.
- Authors spent the second half of 2022 traveling around California in a van to research this book.
- The natural environment is an implicit part of Californian culture and there is a huge appetite for quality guide books that inform and inspire.



Northern California is a vast and wild part of the state that includes some of the most majestic and varied wilderness areas in America. Driving along Highway 99 it often feels like you are a visitor to an ancient kingdom. Roads lead the coast and, indeed, the road in an unbroken line that stretches into southern Oregon. Like and swim knows these places as Big River (pp. 30) and Women's Grove (pp. 30). Their cool, foggy environment provides a place of eternal tranquility where sleepy towns are carefully embedded in past and present.

Indeed, the sun burns bright and strong. Long, wet winters meet Mediterranean summers in an interlocking combination for water lovers. With river meanders through remote valleys under blue skies. The famed Shasta River winds through a million acres of diverse ecosystems and landscapes, providing vital habitat and recreational habitat. For us, the pristine Smith River (pp. 30) and the rugged Trinity River (pp. 30) are the jewel of the area and the perfect access points to outdoor adventures.

To the east, the state really opens up. This breathtaking area is shaped by ongoing volcanic activity in the Southern Cascade Range. Enormous mountains dominate the landscape, their glacial alpine feeding cascades of perennial streams and springs. Lake Lake (pp. 30) offers a front row seat to the majestic power of Mount Shasta. Hidden waterfalls (Piston Falls, pp. 30) and pristine alpine lakes (Lassen Volcanic National Park, pp. 30) are all available if you follow the beaten path.

Around Northern California, there is a sense of remoteness that doesn't exist anywhere else. It is a place to be completely immersed in nature. This chapter comes with a warning: many residents come here as visitors and have never left. It could happen to you.

When to visit  
 West coast swimming season is May to Aug. Before water levels get too low and algal blooms become a risk. The eastern side of the state flows out from July to October. This is when most water and water quality is best.

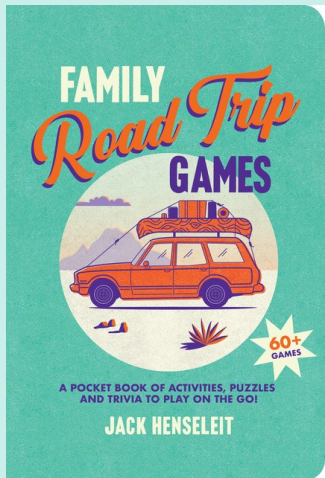
Local Knowledge  
 The Barona Slag (see Barona Slag) is a relic of the mining boom in the Pacific Northwest. Barona Slag is a relic of the mining boom in the Pacific Northwest. Barona Slag is a relic of the mining boom in the Pacific Northwest. Barona Slag is a relic of the mining boom in the Pacific Northwest.

Pictured: Smith River Confluence (P. 30)



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[View on Edelweiss](#)

## Family Road Trip Games

A Pocket Book of Games, Puzzles, Activities and Trivia to Play on the Go  
**Jack Henseleit**

February 2024  
 9781741178784  
 \$19.99 | Flexibound  
 160 Pages | 7½ × 4¾ in  
 Full-color Illustrations

Bring the fun on your next road trip with this handy book, *Family Road Trip Games*, from beloved children's book author Jack Henseleit.

Featuring over 60 new and classic games—and more than 150 brain-burning trivia questions—plus a top secret treasure hunt (yippee!), this is the definitive collection of games and puzzles for the whole family. Whether it's a fresh take on I Spy, an on-the-go scavenger hunt, or a modern favorite like Snaps, you'll find a diverse group of games and ideas to appeal to any age or attention span. There are also fun illustrations throughout, making this book both an excellent gift or self-purchase.

Put away the screens and find new ways to entertain, get creative and improve memory with kids and adults of any age.

**Jack Henseleit** is an Australian children's author who has (at various times) been lost in the cities of Manila, Moscow, and Marrakesh. He collects travel games wherever he goes, and never turns down a good quiz. *Family Road Trip Games* is his ninth book.

- Suitable for children aged 5 and up.
- Games indicate appropriate age ranges for each activity or game.
- Easy-to-follow, concise instructions, and illustrations for each of the games and activities.
- Self-contained games, which means all you need is the book and your imagination!



9 781741 178784

## I'm Going on a Picnic



This puzzling word game can make you feel like a genius when you finally crack the puzzle – or make you feel like a goose when you're the last to catch on. Try to outdo each other with the cleverness of your secret rules, but be generous with your hints as well!

**Rules:** One player starts by thinking of a secret rule: for example, things that contain the letter H. The starting player then reveals one item that follows the secret rule. In this example, the starting player might say 'I'm going on a picnic, and I'm bringing a hat'.

The other players must try to work out the secret rule by suggesting other things to bring on the picnic. Using the above example, one player could say 'I'm going on a picnic, and I'm bringing a cricket bat', to which the starting player would reply 'No, you can't come on the picnic' because cricket bat does not contain the letter H. Another player might say 'I'm going on a picnic, and I'm bringing a sandwich', to which the starting player would reply 'Yes, you can come on the picnic'.

Throughout the game the starting player may periodically reveal more things that follow the secret rule, usually after each other player has made a suggestion. The players win the game when they are able to consistently bring the right things to the picnic.

14

### Tips & Tricks

Players who work out the rule should keep the rule secret. They can help progress the game by suggesting more things that follow the rule so everyone has the chance to solve the puzzle!

### Tips & Tricks

Not all secret rules are about the way a thing is spelled. For example, a popular secret rule allows players to bring anything at all to the picnic, as long as they are scratching their nose when they suggest it! A list of fun secret rules can be found below.

- Things that are red
- Things that are plural
- Things you can fit in your pocket
- Things said while touching your face
- Things you can currently see
- Things containing a double letter
- Things containing exactly five letters
- Things made of wood
- Things said after making the noise 'um' or 'ah'
- Things beginning with the last letter of the most recent suggestion!

15

## The Alphabet Game



This spotting game encourages players to observe the world around them, and becomes surprisingly tense as a journey approaches its end. For a supercharged game, try to complete a round during a quick trip to the shops, where time is limited but signs are everywhere!

**Rules:** Players work together to spot the letters of the alphabet in the correct sequence, starting with the letter A. The letters may be spotted on road signs, advertisements and even the number plates of passing cars, but are not allowed to be spotted in books or on anything owned by the players. For example, a sign reading BEACH would allow players to spot the letters A, B, and then C, with players then continuing to look elsewhere for the letter D.

The game is won when the entire alphabet has been spotted, finishing at the letter Z.

### Tips & Tricks

To make the game harder, try limiting the search to only road signs, or only number plates!

2

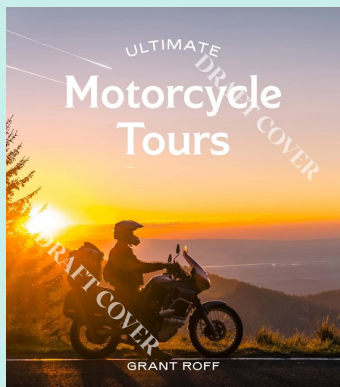
### Variant

**Whole Words:** Instead of spotting letters, the game can be played by spotting **words** that begin with each letter of the alphabet. For example, players could spot the word AIRPORT for A, followed by the word BUS for B and then the word CROSSING for C. When it comes to X, spotting any word that contains an X is acceptable!

To make this variant competitive, players can race to spot the whole alphabet first. When a player spots a word beginning with their next letter, they call out the word, after which other players are forbidden from calling that same thing. The first player to reach Z is the winner.

3





## Ultimate Motorcycle Tours Grant Roff

June 2024  
9781741177367  
\$29.99 | Paperback  
208 Pages | 9½ × 8¼ in  
Full-color Photography

*Ultimate Motorcycle Tours* covers 20 of the world's best motorcycle rides, including tours through the USA, Canada, the United Kingdom, Europe, Australia, and New Zealand, as well as individual rides in both India and Vietnam.

Perfect for casual motorcyclists, all routes included in this guide are on public roads, and those inspired to recreate the rides require only an average skill level.

There are six rides across North America, including Canada's Icefields Parkway and Vancouver Island, plus USA's Pacific Coast road between Los Angeles and San Francisco, Idaho Pass, and more.

Additional material includes riding tips and motorcycle recommendations to get the most from these brilliant adventures.

**Grant Roff** has been writing professionally about motorcycles since 1978. He has been a contributor to international publications and most of Australia's print media motorcycle titles. He's also been the editor of two of the country's most successful magazines: *Two Wheels* and *Motorcycle Trader*. Along with his motorcycle travel writing, he is a current contributor to INFO MOTO and *Road Rider*.

- Includes a suggested itinerary for each of the 20 tours, as well as advice on the skill level required, safety tips, and photos.
- 4 routes in the US: Los Angeles to San Francisco via coast road; Highway 101 from San Francisco to Seattle; Idaho Pass (Missouri to Lewiston); Las Vegas to Los Angeles via Death Valley.
- 2 routes in Canada: Vancouver Island; Icefield Parkway.



[View on Edelweiss](#)

### Also Available



Ultimate Road Trips: USA & Canada  
9781741177862  
\$35.00 | Flexibound



Ultimate Skiing & Snowboarding  
9781741178777  
\$35.00 | Flexibound







# Green Scenes

## A Guide to Legal Cannabis Destinations and Experiences Across the US

**Lauren Yoshiko**

**March 2024**  
 9781741178883  
 \$24.99 | Paperback  
 304 Pages | 8¼ × 6¾ in  
 Full-color Photography

**Green Scenes is the travel guide to cool, ethically-operated legal cannabis destinations across the US.**

Spanning 15 states and 24 cities where cannabis is legalized, this guide comprises 120 of the most interesting dispensaries, hemp-friendly spaces, and cannabis consumption-welcoming experiences and lodging in the country. Almost all are locally owned, and every single one is operated by people who care about the integrity of this plant, the positive potential of this industry, and the well-being of their employees.

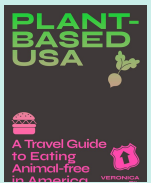
In addition to creative businesses like Nomsternailz cannabis-friendly nail salon in Oregon, consumption-friendly sound baths by New Rituals in California, and immersive infused dinners by Arizona's Cloth and Flame in Massachusetts, *Green Scenes* also features Q&As with renowned cannabis entrepreneurs and advocates who have helped make these scenes possible.

**Lauren Yoshiko** is a dedicated cannabis journalist from Portland, Oregon. When Oregon legalized adult-use cannabis in 2014, Lauren wrote some of the first articles about the industry. While she followed the evolution of cannabis business and culture for outlets like *Forbes*, *Broccoli Magazine*, *Thrillist*, *Conde Nast* and *Rolling Stone*, she worked at dispensaries and a cannabis farm. She co-hosted *Broccoli Magazine's* podcast, *Broccoli Talk*, and continues to report on this evolving realm.

- There are no other travel guides to legalized marijuana destinations and experiences within the US.
- This beautiful, design-led guidebook reflects the changing face of legal marijuana in the country. The content is approachable and reflects user interest in accessing ethical, local, thoughtful vendors and experiences, and clearly outlines the legal requirements within each state.

[View on Edelweiss](#)

**Also Available**



**Plant-based USA: A Travel Guide to Eating Animal-free in America**  
 9781741177336  
 \$29.99 | Paperback



# MOON MADE FARMS

**A BELOVED WOMEN-OWNED, SUNGROWN, REGENERATIVE CULTIVATOR BASED IN THE EMERALD TRIANGLE.**



Tina Gordon, founder and head cultivator of Moon Made Farms, is a sincere steward of the land and someone who's looked up to for years. When she started growing cannabis on a forty-acre parcel in Humboldt County, she planted the seeds among oak trees, flowers, and native herbs so they could soak up real sunlight and help maintain healthy soil between harvests. Today, the plants are watered with captured rainwater, and each crop's seeds are often planted under a springtime new moon—an ancient tradition that inspires the farm's name and is backed by moisture retention science.

The farms Sun + Earth Certified, a distinction given to cannabis farms that are not only organic and chemical-free but take regular steps to maintain soil health, enhance the habitat for beneficial flora and fauna, treat employees fairly, and maintain good relationships with the surrounding, non-cannabis community. In all of these ways, Gordon embodies a creative approach that factors in ancestral horticultural practices and modern science, always thinking of the well-being of the nature around her and the trends in millennial smoking circles.

At a time when indoor-grown flower is favored by dispensary buyers and under-informed consumers, Moon Made Farms is changing the narrative, demonstrating the satisfying qualities of sun-grown flower that doesn't always look as crystallized and aesthetically perfect as indoor varieties. You can find Gordon's flower at dispensaries across the state and inside many pre-roll products and edible brands, like Drew Martin and Cosmic View, respectively. If you can't find her bud at your local dispensary, do your community a favor and suggest that the shop look into stocking it.

"The craft market is not represented in retail right now, but that's what people truly want and need," Gordon said. "It's the same reason people go to the farmers' market or a health grocer—It's the desire to nourish our bodies with real, nutrient-rich food."

[moonmadefarms.com](http://moonmadefarms.com)  
 Learn more about Sun + Earth Certification at [sunandearth.org](http://sunandearth.org).

4 EUREKA WEST COAST

# OTHER LEGAL STATES

## ALASKA

**LEGALIZED**  
 Medical in 1998, recreational in 2014.

**POSSESSION**  
 Adults over the age of 21 can possess up to one ounce of cannabis, seven grams of concentrate, or 6,000 milligrams of edible THC.

**HOME GROWS**  
 Adults may grow up to six mature plants at a time.

**DELIVERY**  
 Not legal.

**CONSUMPTION**  
 Smoking is allowed on private property or in licensed consumption lounges.

**THE VIBE**  
 From Sitka to Palmer, and especially in Anchorage, dispensaries are established and popping. In Juneau, the first consumption lounge, Cannabis Corner, has opened, providing a vital public space for the community to connect and build. Looking forward to seeing some great weed-friendly nature experiences in motion.

## CONNECTICUT

**LEGALIZED**  
 Medical in 2012, recreational in 2021.

**POSSESSION**  
 Adults over the age of 21 can possess 1.5 ounces of cannabis, 7.5 grams of concentrate, or 750 milligrams of edible THC.

**HOME GROWS**  
 Adults may grow up to three mature and three immature plants at a time.

**DELIVERY**  
 Yes!

**CONSUMPTION**  
 Smoking is allowed on private property.

**THE VIBE**  
 Dispensary sales are relatively new here at the time of writing, but Hartford is already crisscrossing up the list of interesting, cannabis-friendly cities in the making. One thing the state has been ahead of the game on is astronomically expensive low-level cannabis relative to price. Many thanks to Governor Ned Lamont for getting that "cheap state" law null and void as adult-use sales kicked off.

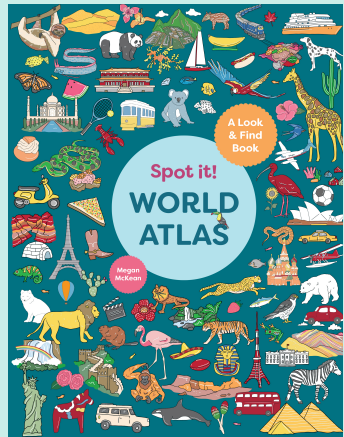
GREEN SCENES 43

44 OTHER LEGAL CITIES



Children's





[View on Edelweiss](#)

# Spot It! World Atlas

A Look-and-Find Book  
Megan McKean

February 2024  
9781741178982  
\$19.99 | Hardcover  
20 Pages | 11¼ × 8¾ in  
Full-color Illustrations

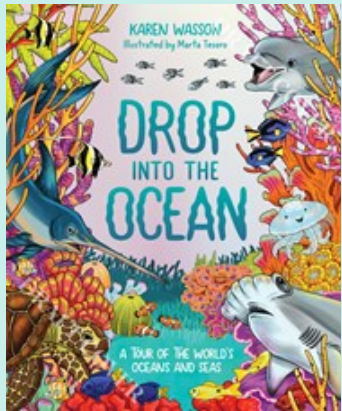
**Spot it! World Atlas is a gorgeous and vibrant look-and-find children's atlas for kids aged 3+.**

Travel around each continent and discover the icons that are special to each country. Explore Europe and spot the Eiffel Tower in France or a scrumptious pizza in Italy. Trek to Africa and spot the pyramids in Egypt. Roam the wildernesses of Canada in North America and spot a moose, then navigate to South America and spot a soccer ball in Brazil.

**Megan McKean** is a creative who has permanently itchy feet! Originally from Australia, she currently lives in Sweden and her work often focuses on travel and depicting colorful cities around the world. Her bestselling *Hello...!* children's book series is published in Australia by Thames & Hudson, and has been shortlisted for several Australian book awards. Megan is always dreaming of where to travel next and creates contemporary souvenirs under her eponymous design label, McKean Studio.

- Picture atlases and look-and-find books are always a hit with the children's market.
- Comparative titles such as the *Usborne Lift-the-Flap Picture Atlas* (2009) and *DK Children's Illustrated Atlas* (2016) have sold more than 50,000 copies in the US, while the *National Geographic Kids My First Atlas* (2018) has sold over 17,000 copies in the US.
- Look-and-find activity isn't too difficult for children aged 3+ and there's a page with the answers at the back of the book.





## Drop into the Ocean

A Tour of the World's Oceans and Seas

**Karen Wasson,**  
**Illustrated by Marta Tesoro**

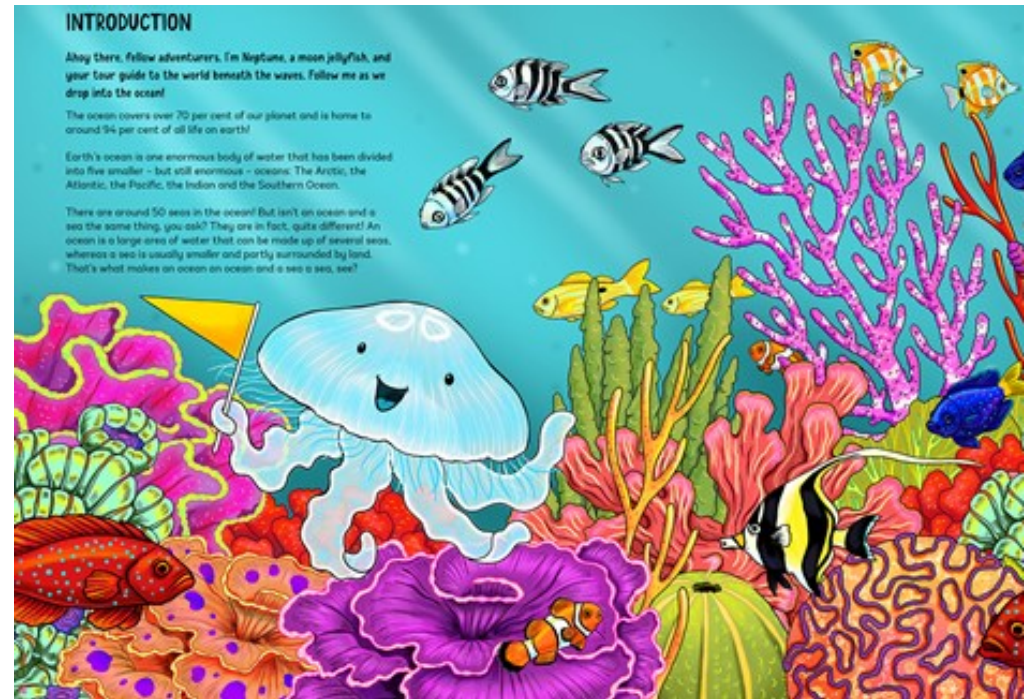
May 2024  
9781741178951  
\$18.99 | Hardcover  
48 Pages | 11¼ × 9¼ in  
Full-color Illustrations

*Drop into the Ocean* is a beautifully illustrated children's book for kids aged six and up. Author Karen Wasson takes readers on a sensory journey through the world's oceans and seas with a narrative that weaves in onomatopoeia and a series of fun facts.

Welcome to the ocean! It covers over 70 per cent of our planet and is home to literally trillions of animals and creatures. Our tour begins in the crystal-clear waters of the Mediterranean Sea. From here we will meet with many different marine creatures, frolicking and exploring the world's interconnected oceans together with us. We'll pay a visit to the Great White Cafe, romp and play through the kelp forests, get lost in the depths of the Mariana Trench, and chorus and sing with the whales. Our oceanic adventure ends upon sunny, Australian shores.

**Karen Wasson** is a children's author based in Melbourne, Australia. Her fiction and non-fiction writing for children has appeared in *The School Magazine*, *Double Helix*, and UK publication, *The Toy*. In 2023 she was awarded an ASA/CA mentorship. **Marta Tesoro** is an illustrator and 2D animator. She has been working on children's animated TV series, corporate animations, and games since 2003.

- This book distinguishes itself from the competition by offering a tour through the world's oceans and seas with Karen's engaging writing style that focuses on onomatopoeia to create a sensory experience, and Marta's vibrant, life-like illustrations.
- Neptune, a jellyfish (which can be found in all of the world's oceans), will be the 'character' that guides readers on their tour through the book's pages.
- Features a shimmering, holographic foil cover so it will stand out on the bookshelf.



[View on Edelweiss](#)

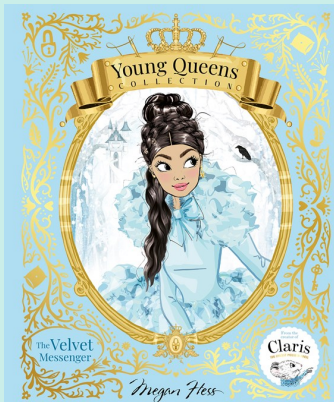
### Also Available



Wildlife Compendium of the World  
9781741177473  
\$24.99 | Hardcover







## The Velvet Messenger

### Young Queens #2

#### Megan Hess

April 2024  
9781761212666  
\$19.99 | Hardcover  
32 Pages | 11¼ × 9¼ in  
Full-color Illustrations

**Bestselling illustrator Megan Hess shines in this astonishing new fairytale about the daughter of a locksmith, who finds a strange key belonging to the queen.**

Violet lives in the wintry forest with her mother, a renowned locksmith. Her mother taught her many things, but the two most important were how to pick a lock in an emergency, and to always trust your instincts—and when Violet finds a lost key belonging to the Queen, she'll need to do both if she wants to survive her visit to the Palace ...

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- From the creator of the bestselling and beloved *Claris: The Chicest Mouse in Paris* and *World of Claris* series, Megan Hess, who has more than a million books in print worldwide.
- The second thrilling picture book in Megan's *Young Queens Collection*, a series of original fairytales about young girls coming into their own power. Every girl has a queen inside!
- Warm, easy rhyming prose makes this picture book a joy to read aloud.
- A surprising and delightful twist that readers won't see coming!

[View on Edelweiss](#)

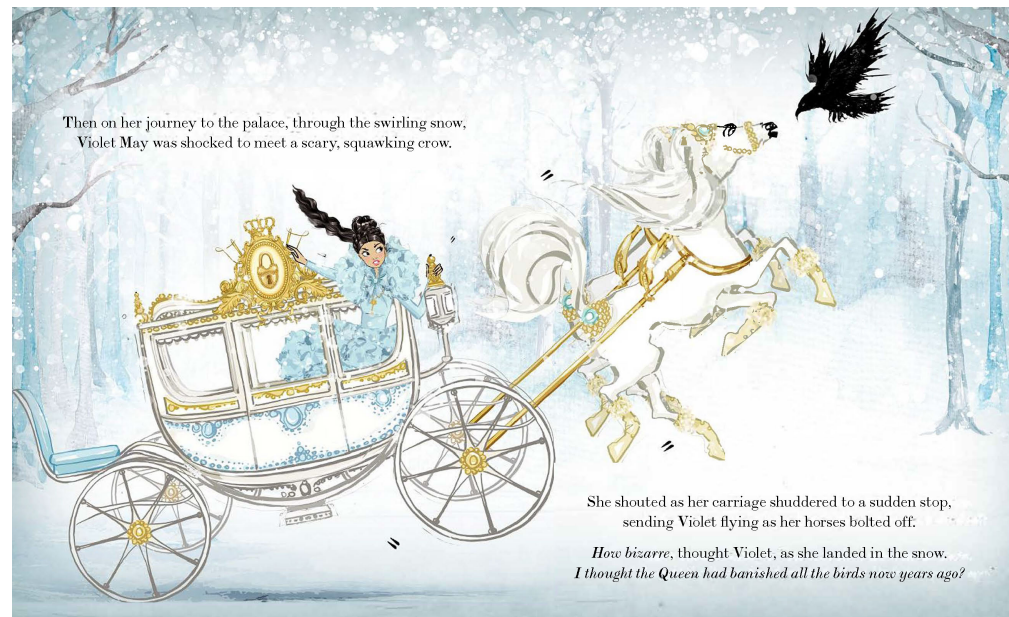
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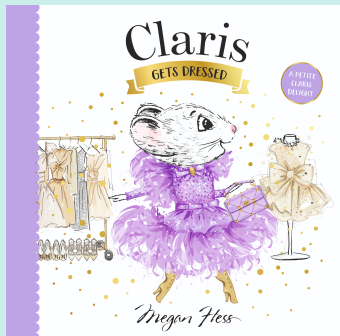


A Most Mysterious Manor  
9781761212659  
\$19.99 | Hardcover



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# Claris Gets Dressed

## A Petite Claris Delight

### Megan Hess

May 2024  
9781761213366  
\$12.99 | Board Book  
20 Pages | 7½ × 7½ in  
Full-color Illustrations

Get ready for a beautiful day with Claris, the chicest mouse in Paris!

From your head to your toes, there are so many fun ways to express yourself and dress up. Let's get dressed with Claris!

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- A gorgeous board book for toddlers and preschoolers that celebrates and encourages getting dressed independently! Starring Claris, the chicest mouse in Paris, who knows that compassion is *always* in style.
- Inspired by the bestselling *Claris* collection by bestselling illustrator, Megan Hess, which has **half a million** copies in print.
- A beautiful gifty board book format featuring a foil finish and grain lamination alongside Megan's stunning illustrations.
- The *Claris* series continues to grow with picture books, activity books, board books, and look-and-find adventures available.
- Claris encourages kids to chase their dreams—no matter how big the dream and no matter how small they are.
- The bestselling *Claris* series follows an adorable mouse who moves to Paris to follow her fashion dreams, for fans of *Eloise* and *Olivia*.

[View on Edelweiss](#)

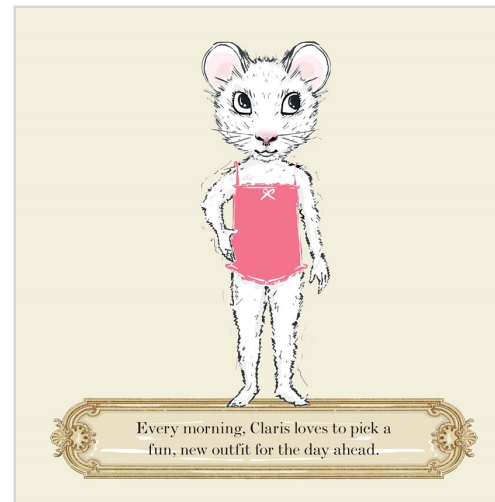
### Also Available



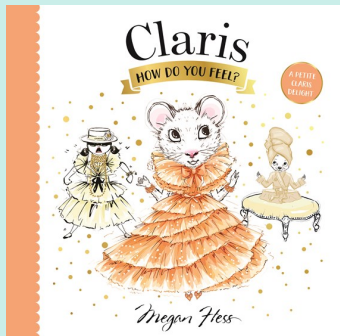
Claris Says Merci  
9781761212536  
\$12.99 | Board Book



Claris Loves the Rainbow  
9781761212543  
\$12.99 | Board Book







## Claris, How Do You Feel?

A Petite Claris Delight  
Megan Hess

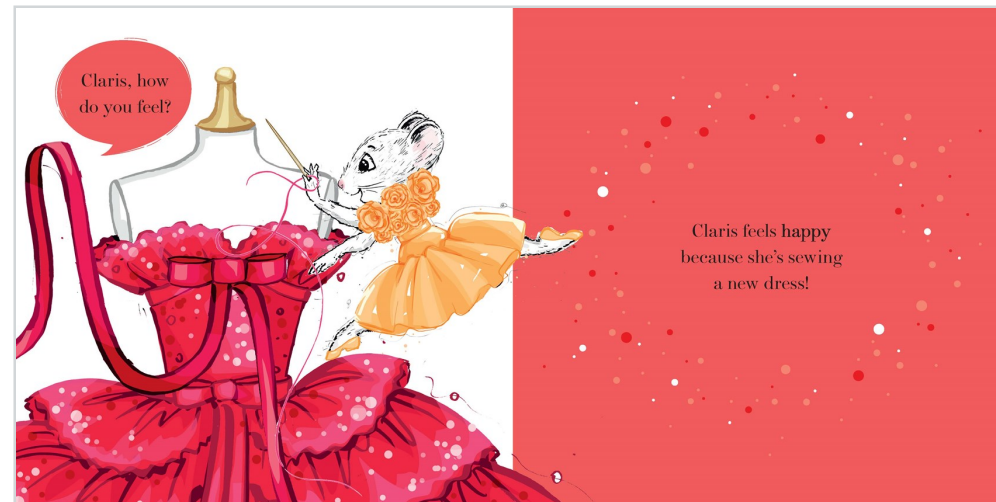
May 2024  
9781761213373  
\$12.99 | Board Book  
20 Pages | 7½ × 7½ in  
Full-color Illustrations

Claris the mouse knows that it's normal to have big feelings! After all, compassion is *always* in style.

Explore different feelings and emotions with the chicest mouse in Paris.

**Megan Hess** is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- A gorgeous board book for toddlers and preschoolers that explores and validates big feelings, from joy to sadness to everything in between.
- Starring Claris, the chicest mouse in Paris, who knows that compassion is *always* in style.
- Inspired by the bestselling *Claris* collection by bestselling illustrator, Megan Hess, which has **half a million** copies in print.
- A beautiful gifty board book format featuring a foil finish and grain lamination alongside Megan's stunning illustrations.
- The *Claris* series continues to grow with picture books, activity books, board books, and look-and-find adventures available.
- Claris encourages kids to chase their dreams—no matter how big the dream and no matter how small they are.
- The bestselling *Claris* series follows an adorable mouse who moves to Paris to follow her fashion dreams, for fans of *Eloise* and *Olivia*.



Claris feels happy because she's sewing a new dress!

[View on Edelweiss](#)

### Also Available



Claris Says Merci  
9781761212536  
\$12.99 | Board Book



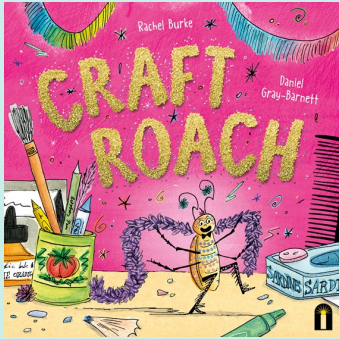
Claris Loves the Rainbow  
9781761212543  
\$12.99 | Board Book



Valerie feels sad because she hurt her arm!



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## Craft Roach

Rachel Burke,  
Illustrated by Daniel  
Gray-Barnett

February 2024  
9781761213410  
\$18.99 | Hardcover  
32 Pages | 9½ × 9½ in  
Full-color Illustrations

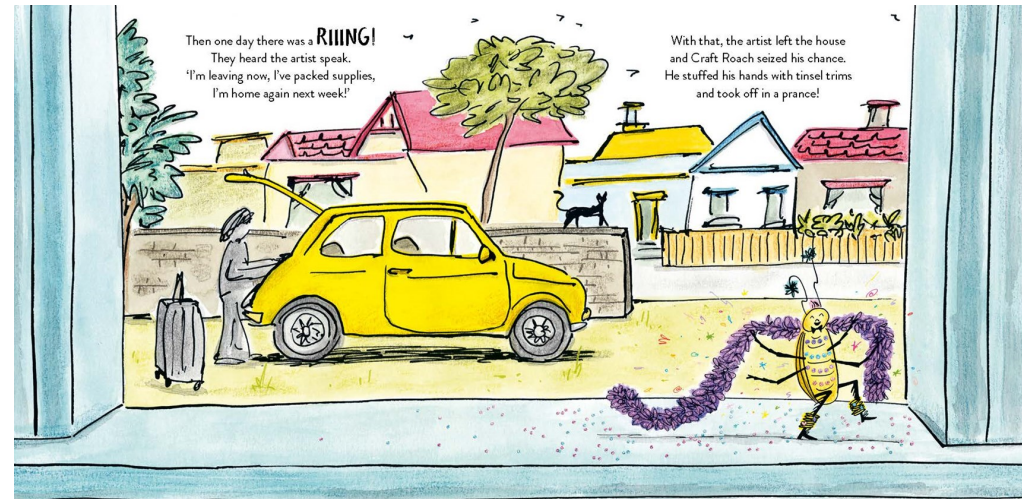
*Craft Roach* is an exuberant story about an artsy little bug who lives life a little differently.

Written by Rachel Burke (@imakestagram) and with art from bestselling illustrator Daniel Gray-Barnett, *Craft Roach* is a fun, rhyming picture book about standing out, fitting in and having the courage to be your most joyful self.

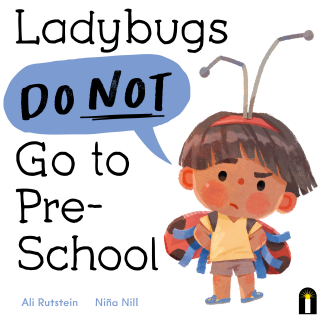
**Rachel Burke** is a practicing multidisciplinary artist, designer and author based in Australia. Known for her vibrant, tactile wearable artworks and iconic tinsel creations, she has worked on many creative collaborations with global brands, such as Disney, LEGO, Barbie, Airbnb, Nikon, Visa, West Elm, Pottery Barn, Sephora, and My Little Pony.

**Daniel Gray-Barnett** is an illustrator and author from the Huon Valley in lutruwita/Tasmania, Australia. He's worked with clients including Disney, Kieh!'s, and *The New York Times*, and his first picture book, *Grandma Z*, won a Children's Book Council of Australia award for Best New Illustrator.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillars **Character** and **Gender**.
- A celebration of being extra and embracing the razzle-dazzle!
- Author Rachel Burke – aka @imakestagram – has nearly 200,000 followers. Her trademark designs have graced the Grammy's red carpet and she was commissioned to make a special Birthday Suit for pop icon Harry Styles.







## Ladybugs Do Not Go to Preschool

Ali Rutstein,  
Illustrated by Niña Nill

July 2024  
9781761213472  
\$18.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color Illustrations

Mom says it's the first day of pre-school, but Ravi's dressed up as his favourite insect, and he is quite certain that ladybugs do *not* go to pre-school. In fact, this ladybug would much prefer to stay home and eat aphids, thank you very much!

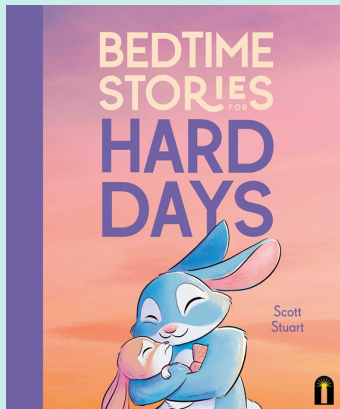
Can an anxious and unsure Ravi find the bravery he needs to take flight?

Originally from England, **Ali Rutstein** lives in Australia with her partner, three sons, and an assortment of disobedient pets. Ali has a background in zoology and scientific writing, but much prefers writing picture books for children. She writes stories inspired by her passion for wildlife and steals ideas from amusing conversations with her children.

**Niña Nill** is a children's book creator based in Australia. She loves illustrating stories for children, from the magical and whimsical to the quiet and ordinary. One of her earliest memories is copying her mum's drawing of a cat under a row of flowers and she has been drawing ever since.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillar: **Character**.
- A gap in the back-to-school market—this will become a modern classic for pre-school starters.
- Debut writer Ali Rutstein has created a story full of heart and humor; kids will want to read and re-read.
- Pre-schoolers will love the way non-fiction facts are weaved into the narrative.
- Illustrator Niña Nill has brought maximum cuteness to this project. Kids and parents alike will love this super-cute, super-grump.
- Niña has an engaged Instagram fanbase of nearly 40,000 followers.





## Bedtime Stories for Hard Days

Scott Stuart

April 2024  
9781761213694  
\$18.99 | Hardcover  
32 Pages | 10¼ × 8¾ in  
Full-color Illustrations

Inspired by the runaway success of Scott Stuart's TikTok and Instagram series, *Bedtime Stories for Hard Days* will help soothe and repair as children prepare to start tomorrow afresh.

With Scott's characteristic warmth, friendliness and compassion, this thoughtful, loving collection of stories invites children to reflect on the day they've experienced before letting it go and relaxing into rest.

**Scott Stuart** is a writer, illustrator and designer who watches kid's movies even when his son is not around. He is passionate about dismantling gender stereotypes and empowering children to follow their own unique path. Scott's stories and his uplifting online presence has attracted millions of followers on TikTok and Instagram.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillar: **Character**.
- The phenomenon of pandemic-induced parental burnout is at an all-time high, with parents struggling to regulate themselves, let alone their children. This collection of very short stories provides opportunities to work through difficult feelings and move on at the hardest time of day.
- From the beloved creator of *My Shadow is Pink*, *Alone* and *How to be A Real Man*.

[View on Edelweiss](#)

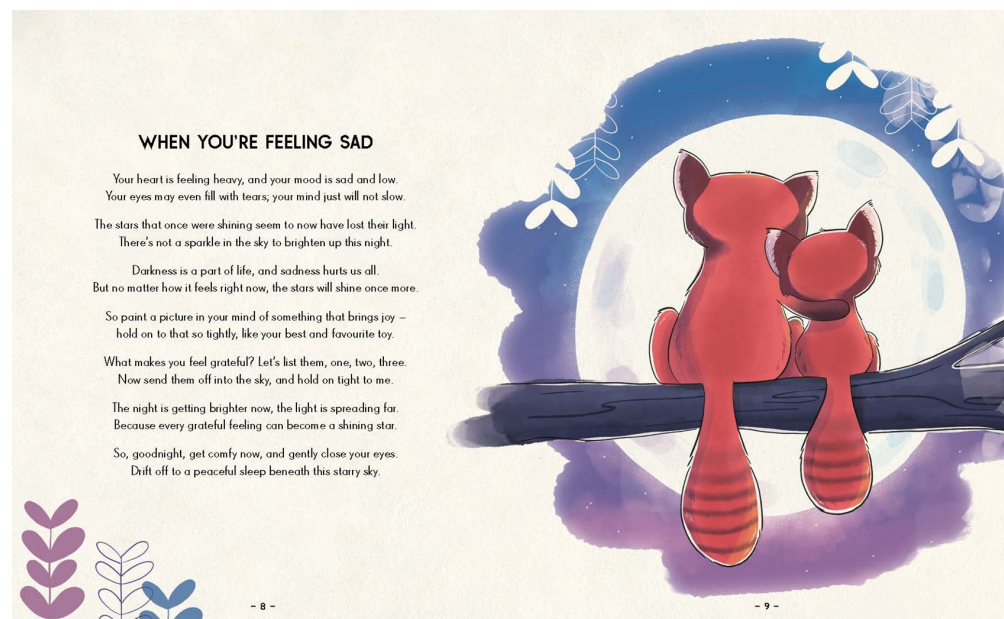
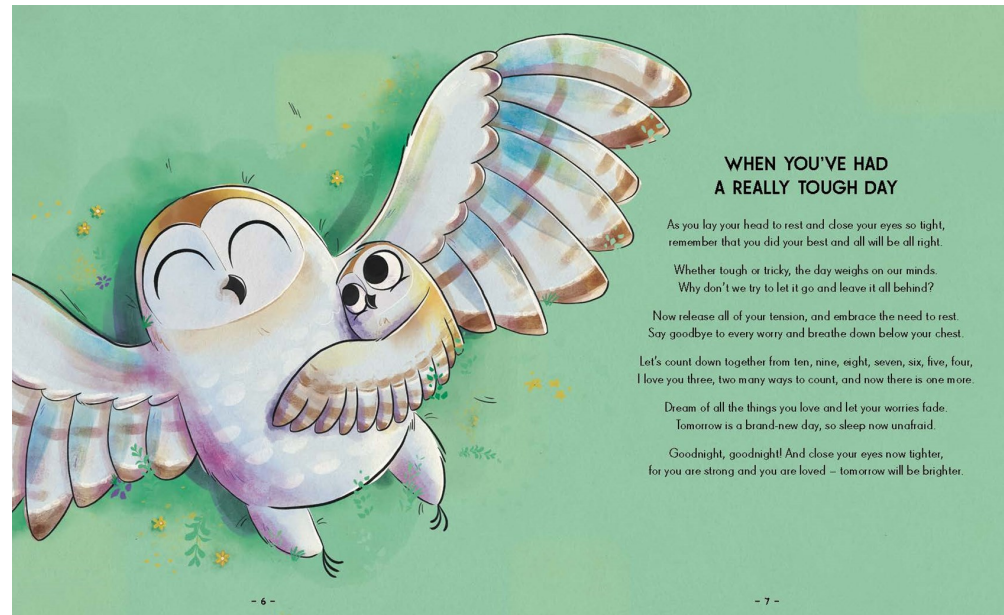
### Also Available



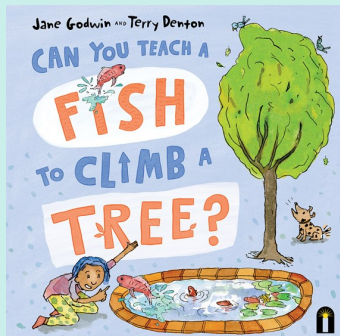
How to Be a Real Man  
9781760507848  
\$14.99 | Hardcover



Alone  
9781761210457  
\$14.99 | Hardcover







## Can You Teach a Fish to Climb a Tree?

Jane Godwin,  
Illustrated by Terry Denton

March 2024  
9781761213380  
\$18.99 | Hardcover  
32 Pages | 9½ × 9½ in  
Full-color Illustrations

*'Everybody is a genius.  
But if you judge a fish by its ability to climb a tree,  
it will live its whole life believing that it is stupid.'*  
– Albert Einstein (or not, as it turns out!)

So ... can a fish climb a tree? Can a horse drive a car? Can a baby bake a cake? And if they can't, what wonderful things *can* they do?

From bestselling creators Jane Godwin and Terry Denton comes an inspiring book about celebrating who YOU are and the power and peace to be found in not trying to be anyone else.

**Jane Godwin** is the highly acclaimed author of over 20 books for children. Her work is published internationally and she has received many commendations, including the Australian Prime Minister's Literary Award, the Speech Pathology Awards, The Family Award for Children's Books, and the Australian Book Industry Awards.

**Terry Denton** has been creating children's books for over 30 years. He has worked with many top authors, written much-loved picture books and junior fiction novels, and won more than 40 children's choice awards.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillar: **Character**.
- A funny and thought-provoking picture book by two HUGE Australian children's book creators.
- Jane Godwin is an award-winning writer for children and the bestselling author of *Sing Me the Summer* (with Alison Lester) and *Don't Forget* (with Anna Walker).



[View on Edelweiss](#)





## We're Moving Away Niña Nill

April 2024  
9781761213397  
\$18.99 | Hardcover  
24 Pages | 9½ × 9½ in  
Full-color Illustrations

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*Our family is moving to a new country.  
We can't take all our things, so we need to make a list ...*

In this warm-hearted and lovingly detailed picture book, Niña Nill weaves a story about the pieces of ourselves we bring along when we move, the things we have to leave behind, and how we rebuild a sense of home.

**Niña Nill** is a children's book creator based in Australia. She loves illustrating stories for children, from the magical and whimsical to the quiet and ordinary. One of her earliest memories is copying her mum's drawing of a cat under a row of flowers and she has been drawing ever since.

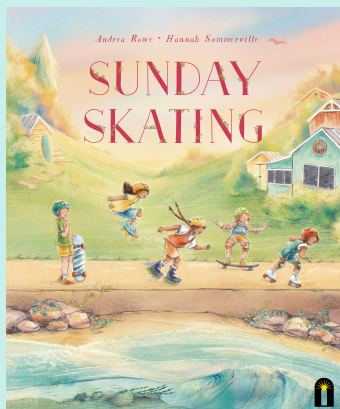
- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillars: **Diversity** and **Character**.
- Migrant stories are so important to the culture and community of a country.
- Inspired by Niña's own experiences of moving to a new country with her young family, and relatable to any child who has moved house.
- Niña is a vibrant new talent with a clear visual voice—her engaged Instagram following is steadily growing—nearly 40,000 followers.
- Niña's storytelling is simple and child-focused, and the book will come to life with detail to pore over—a winner for any kid (or adult) who loves list-making and cataloguing objects.
- A must-have for school and public libraries.



[View on Edelweiss](#)







# Sunday Skating

Andrea Rowe,  
Illustrated by Hannah  
Sommerville

February 2024  
9781761213427  
\$18.99 | Hardcover  
32 Pages | 10¼ × 8¾ in  
Full-color Illustrations

**An inspiring and relatable story about self-doubt, courage and the power of friendship.**

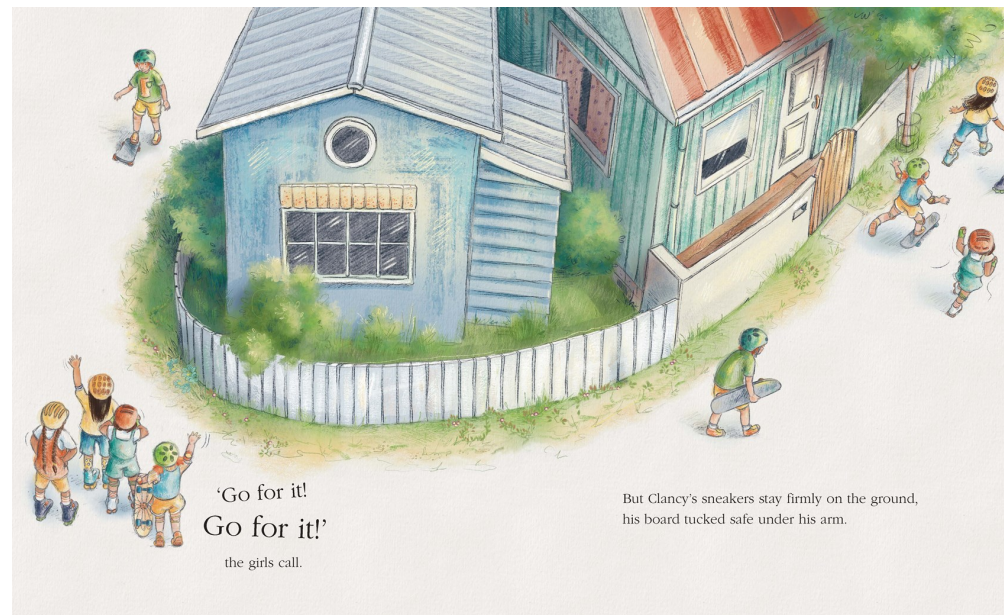
Clancy's friends skate through the quiet Sunday streets, while Clancy feels self-conscious and embarrassed that he's just a beginner. His board stays tucked under his arm; his feet stay firmly on the ground.

But his friends aren't giving up on him and Clancy realizes the only way forward is to step on his board and try ... even if he might fall.

**Andrea Rowe** is a bestselling award-winning picture book author, freelance writer, and nationally awarded writer of short stories. She combines her nostalgic celebration of culture, family diversity, and the environment in our everyday lives with the questions and conversations that draw us together.

**Hannah Sommerville** is a bestselling picture book illustrator who creates enchanting watercolor, gouache and digital illustrations in her coastal studio. Hannah is a storyteller who enjoys creating picture books that capture the imagination, tenderness and playfulness that surround children and family life.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under the Bright Light pillar: **Character**.
- New from winners of Australia's most prestigious children's book award.
- The nostalgia factor combined with the recent revival of all things rollerskating and skateboarding will have cross-generation appeal.
- In this story, Clancy is riddled with self-doubt and anxiety about trying something new; will his strong female friends help him find his courage?



[View on Edelweiss](#)



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# Super Power

Renewable energy:  
what it is, how we get it,  
and why we need it

**Philip Bunting**

May 2024  
9781761213441  
\$18.99 | Hardcover  
32 Pages | 10¾ × 8¾ in  
Full-color Illustrations

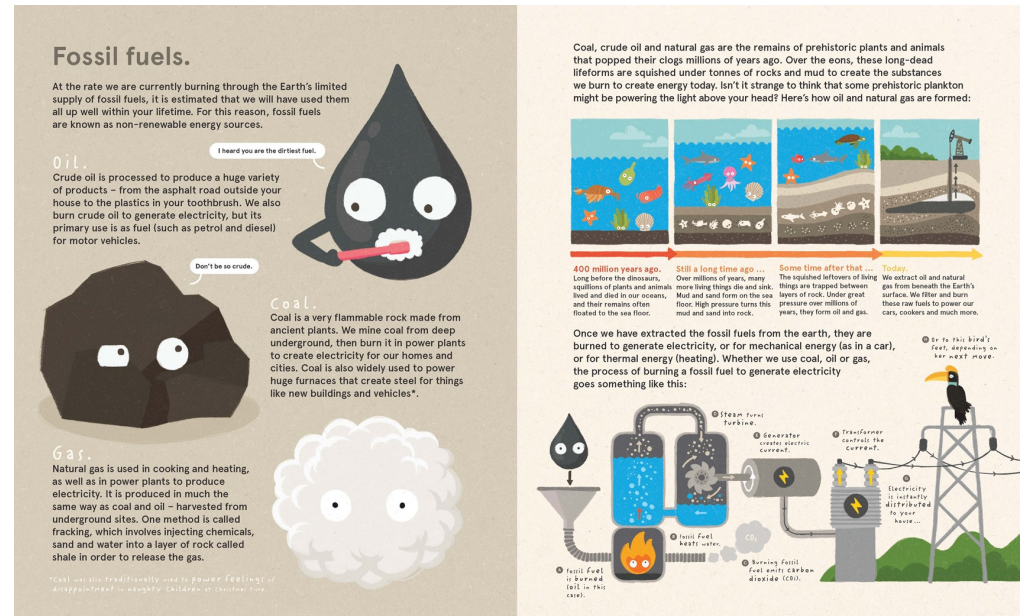
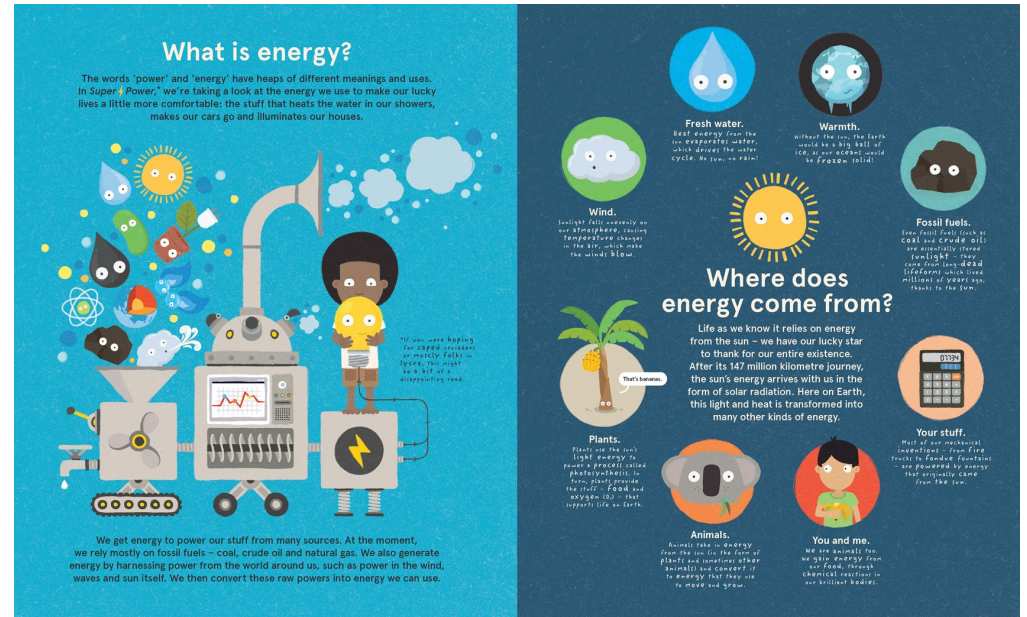
**Have you ever thought about energy—the stuff that lights up our lives and powers our wonderful world?**

How does renewable energy work? Where does electricity come from? Why are fossil fuels bad for our environment? Renowned picture book creator Philip Bunting answers all these questions and more in this entertaining and enlightening look at the various ways we use energy to power the world around us.

*Super Power* is packed with engaging and entertaining information for kids and their families, including helpful tips on easy ways to reduce energy consumption in our day-to-day lives.

**Philip Bunting's** books have been translated into multiple languages and published in over 25 countries around the world. Since his first book was published in 2017, Philip has received multiple accolades, including Honours from the Children's Book Council of Australia, and making the list for the Kate Greenaway Medal in 2018.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillar: **Environment**.
- A highly original non-fiction guide to energy, including renewable energy, for a young audience.
- Bright, fun illustrations bring the text to life for young readers, as well as helping to clearly break down big concepts into small, engaging bites.
- A fresh and helpful introductory guide to the different ways energy is created and used, with simple information and actionable advice that is presented in a funny and positive way.
- Includes small, achievable steps that children and families can take to switch to more renewable forms or energy, and ideas for how to save energy, too.



[View on Edelweiss](#)







## Grow Big, Little Seed

A story about rainbow babies

**Bec Nanayakkara,**  
**Illustrated by Sarah Capon**

**May 2024**  
9781761213748  
\$18.99 | Hardcover  
32 Pages | 10¾ × 8¾ in  
Full-color Illustrations

**In this tender, hopeful story about pregnancy after loss, a little girl attempts to grow a seedling while she waits for her sibling to be born.**

When Nina plants a pumpkin seed, she imagines herself and a little sister playing in the leaves of a large pumpkin plant. Nina's mum is pregnant and it seems that Nina's dreams may soon come true. But despite Nina's loving care, her seedling stops growing as her mother's pregnancy ends early.

Yet when Nina finds the courage to try again, her resilience is rewarded. Soon, Nina plays in a large pumpkin patch with not one little sister, but two.

**Bec Nanayakkara** lives with her husband and five children in rural Australia. With qualifications in psychology and education and has qualifications in psychology and education.

**Sarah Capon** is an illustrator and animator specializing in paper. She spends her time creating art, watering her ferns, and taking her corgi, Peach, everywhere she goes.

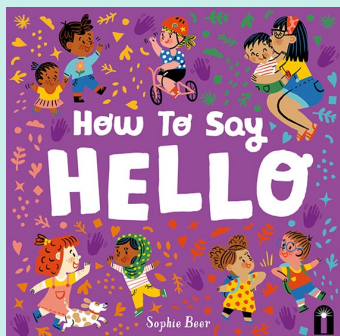
- **Bright Light books help modern families shine a light on important conversations.** The story falls under the Bright Light pillars of **Bodies** and **Character**.
- Age-appropriate and sensitive exploration of resilience, disappointment and courage.
- Sensitivity consultant reviewed: The story has been reviewed by Tammy Court-Cudd, a US-based thanatologist, grief therapist and educator. She has worked closely with many families who have experienced pregnancy and/or infant loss.



Nina hoped big hopes and dreamed big dreams, for her little seed.



[View on Edelweiss](#)



## How to Say Hello Sophie Beer

March 2024  
9781760507879  
\$11.99 | Board Book  
24 Pages | 8½ × 8½ in  
Full-color Illustrations

Don't feel like hugging today? No worries! We can say hello with a smile, a wave or even a high five!

This joyous, feel-good board book by Sophie Beer is all about consent for little readers! As is Sophie's signature style, *How to Say Hello* takes big concepts and nestles them in clear yet playful narratives.

Inclusive, vibrant and uplifting, *How to Say Hello* supports children in establishing boundaries as they navigate relationships.

**Sophie Beer** is an award-winning illustrator living in Australia. She found her true calling in children's and editorial illustration after winning the 2016 SCBWI Penguin Random House Portfolio Award. Reveling in color, shape and texture, she lives by one simple rule: art should never be boring.

- **Bright Light books help modern families shine a light on important conversations.** The story falls under Bright Light pillars: **Bodies, Character** and **Diversity**.
- *Love Makes a Family* and *Kindness Makes us Strong* sold to Penguin Dial (USA), and there are now 700,000 English language copies in print worldwide.
- A how-to guide to navigating hellos while still maintaining personal boundaries.
- A simple takeaway message for young readers.
- Celebrates diversity and inclusion, with a strong community focus.



[View on Edelweiss](#)





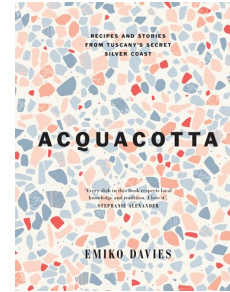


# Backlist

# Food & Drink



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



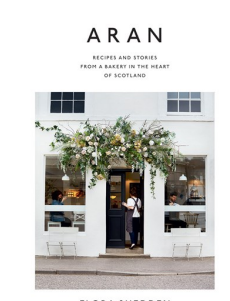
Acquacotta  
Emiko Davies  
\$40.00 | Hardcover  
9781743799253



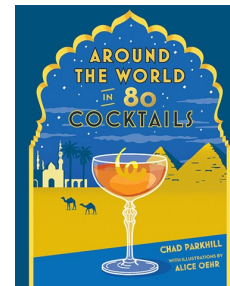
All Day Cocktails  
Shaun Byrne and Nick Tesar  
\$24.99 | Hardcover  
9781743795248



Apple  
James Rich  
\$35.00 | Hardcover  
9781784882327



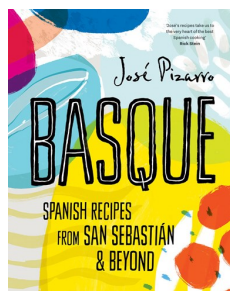
Aran  
Flora Shedden  
\$29.99 | Hardcover  
9781784883102



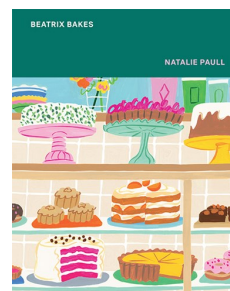
Around the World in 80 Cocktails  
Chad Parkhill, Illustrated by Alice Oehr  
\$22.99 | Hardcover  
9781741175189



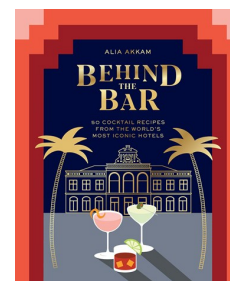
Bao & Dim Sum  
Orathay Souksisavanh  
\$24.99 | Hardcover  
9781784885748



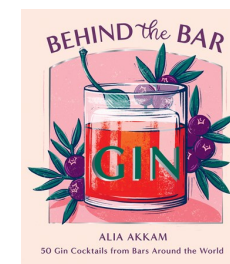
Basque  
José Pizarro  
\$24.99 | Hardcover  
9781784883683



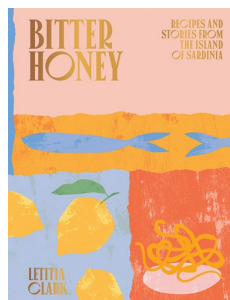
Beatrix Bakes  
Natalie Paull  
\$31.00 | Hardcover  
9781743795255



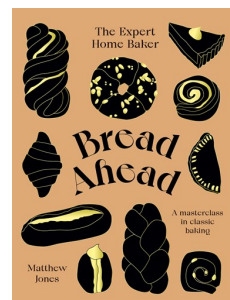
Behind the Bar  
Alia Akkam  
\$22.99 | Hardcover  
9781784883324



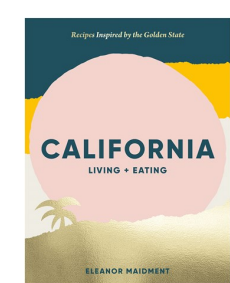
Behind the Bar: Gin  
Alia Akkam  
\$19.99 | Hardcover  
9781784885625



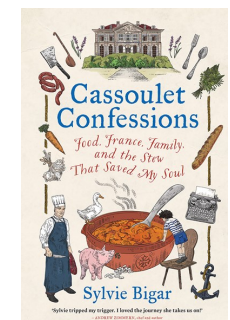
Bitter Honey  
Letitia Clark  
\$40.00 | Hardcover  
9781784882778



Bread Ahead: The Expert Home Baker  
Matthew Jones  
\$40.00 | Hardcover  
9781784884468



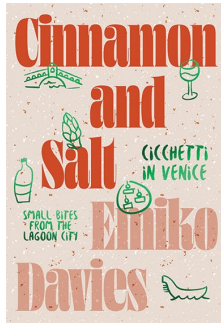
California: Living + Eating  
Eleanor Maidment  
\$32.50 | Hardcover  
9781784882457



Cassoulet Confessions  
Sylvie Bigar  
\$24.99 | Hardcover  
9781743797969



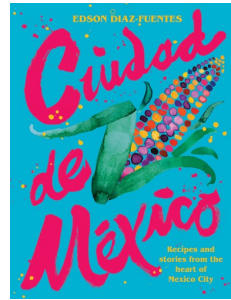




**Cinnamon and Salt:**  
Cicchetti in Venice  
Emiko Davies  
\$29.99 | Hardcover  
9781743797310



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**Ciudad de Mexico**  
Edson Diaz-Fuentes,  
Foreword by Pierre  
Koffmann  
\$40.00 | Hardcover  
9781784883935



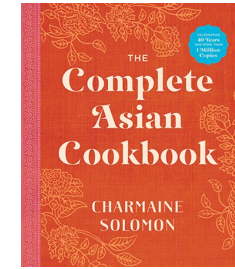
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**The Cocktail Garden**  
Adriana Picker, Text by Ed  
Loveday  
\$19.99 | Hardcover  
9781743792858



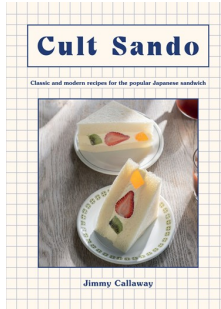
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**The Complete Asian  
Cookbook**  
Charmaine Solomon  
\$50.00 | Hardcover  
9781743791967



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**Cult Sando**  
Jimmy Callaway  
\$19.99 | Hardcover  
9781784886028



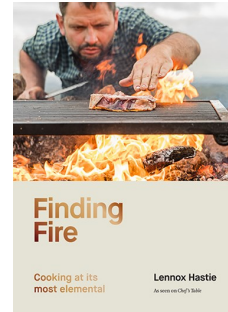
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**Eat More Greens**  
Fern Green  
\$20.99 | Paperback  
9781784886394



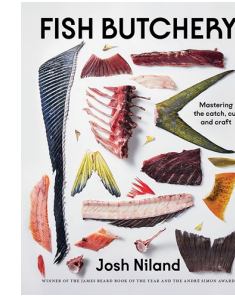
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**Finding Fire**  
Lennox Hastie  
\$35.00 | Hardcover  
9781743797327



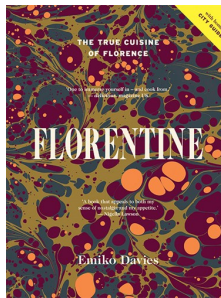
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**Fish Butchery**  
Josh Niland  
\$42.00 | Hardcover  
9781743799192



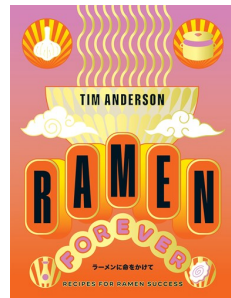
9 781743 799192



**Florentine**  
Emiko Davies  
\$32.99 | Hardcover  
9781743796764



9 781743 796764



**Ramen Forever**  
Tim Anderson  
\$37.50 | Hardcover  
9781784886608



9 781784 886608



**From Salt to Jam**  
Katrina Meynink  
\$32.99 | Flexibound  
9781743798904



9 781743 798904



**Grain Bowls**  
Anna Shillinglaw  
Hampton  
\$19.99 | Paperback  
9781784880484



9 781784 880484



**The Green Kitchen**  
David Frenkiel and Luise  
Vindahl  
\$22.99 | Hardcover  
9781784884703



9 781784 884703



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



9 781784 884901



**Happiness in a Mug  
Cake**  
Kate Calder  
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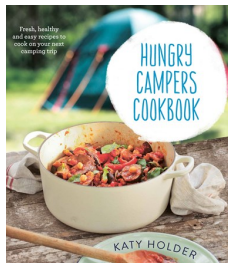
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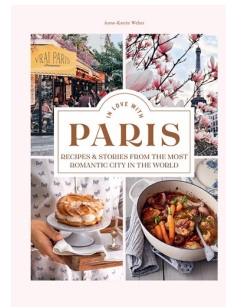
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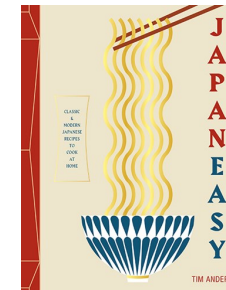
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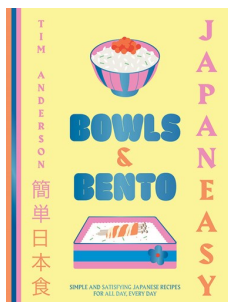
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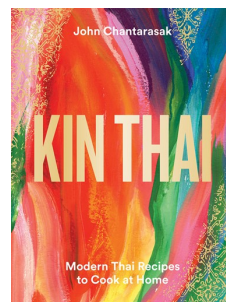
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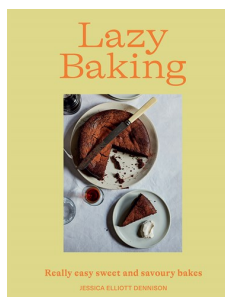
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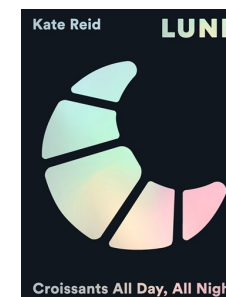
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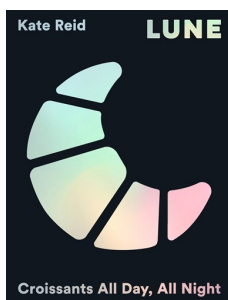
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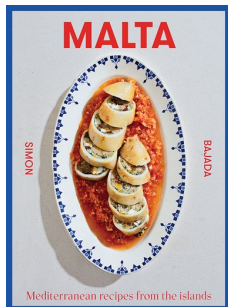


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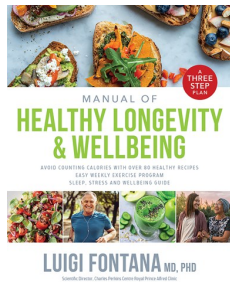




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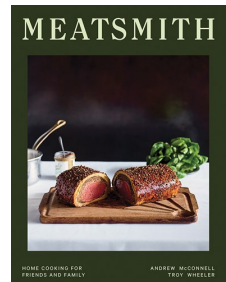
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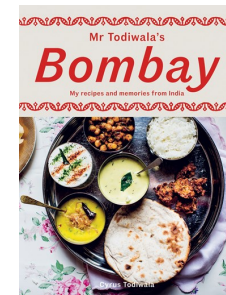
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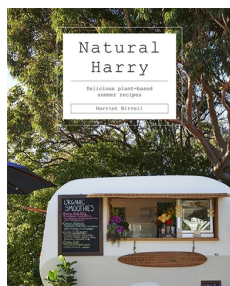
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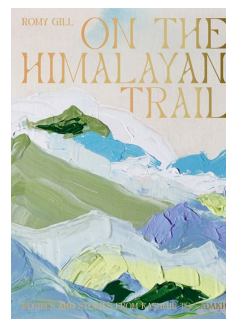
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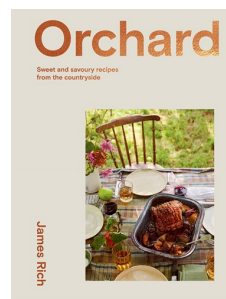
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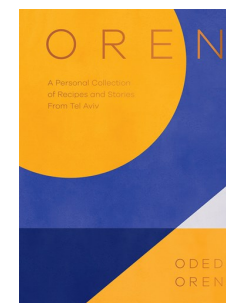
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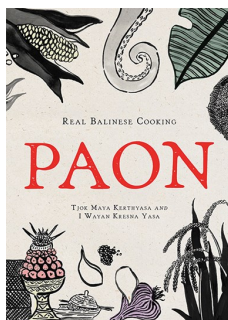
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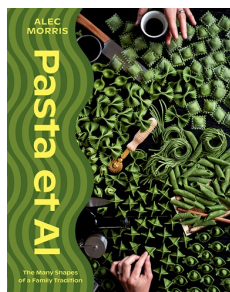
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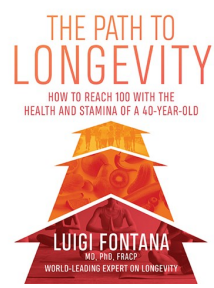
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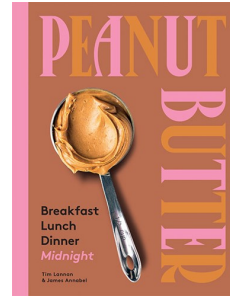
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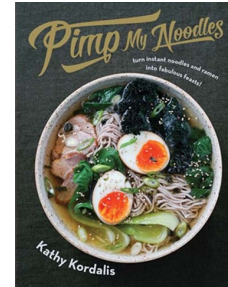
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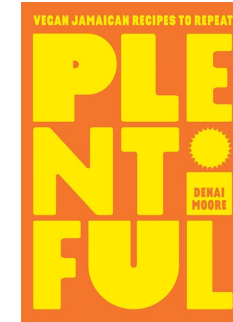
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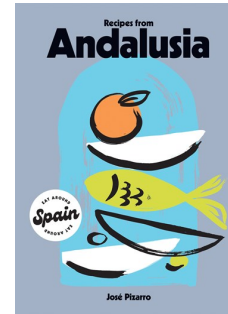
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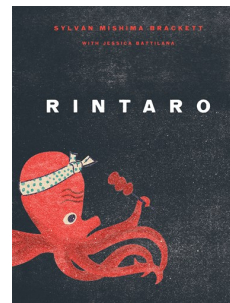
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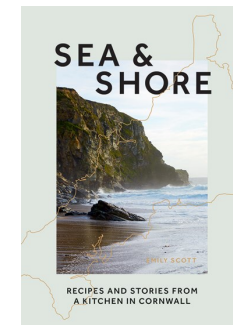
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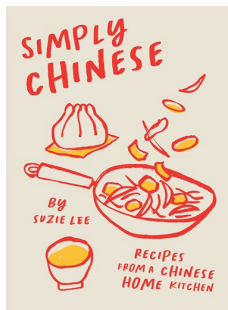
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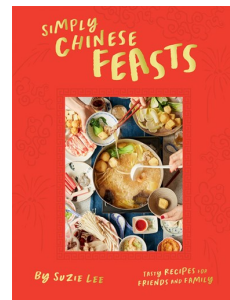
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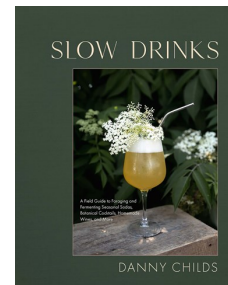
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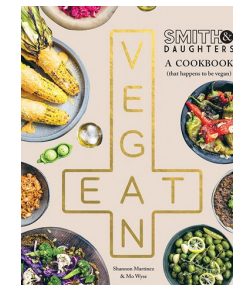
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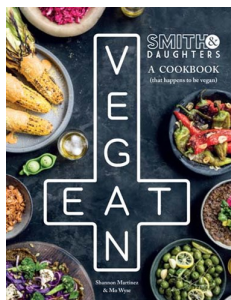
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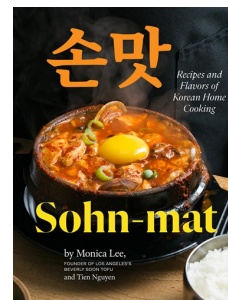
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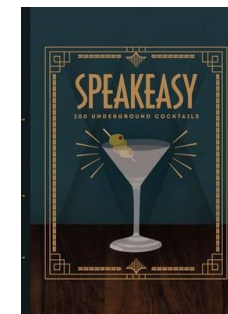
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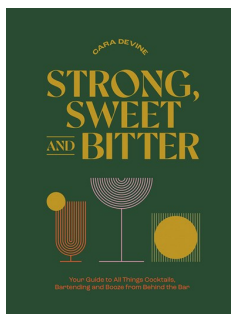
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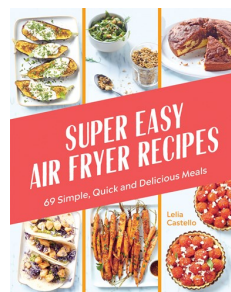
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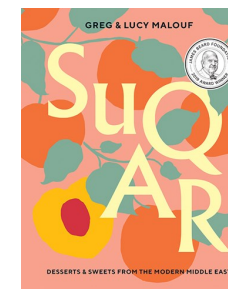
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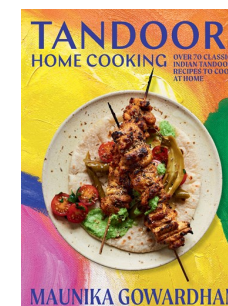
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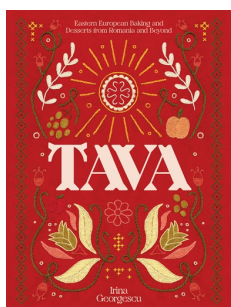
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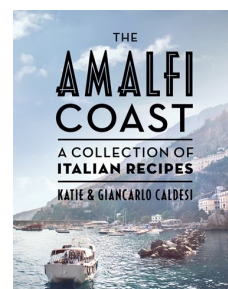
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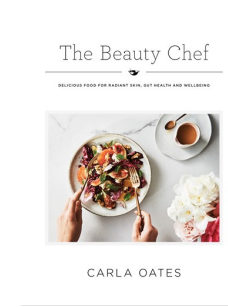
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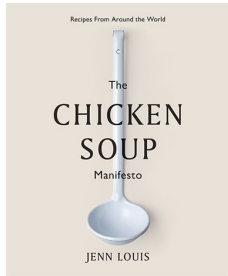
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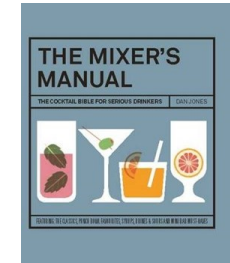
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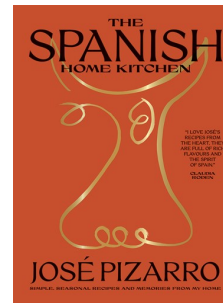
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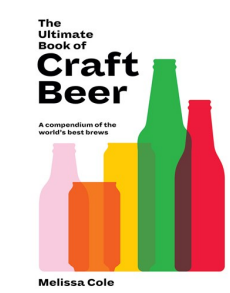
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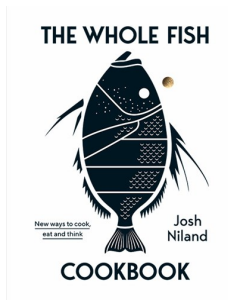
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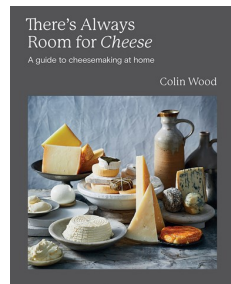
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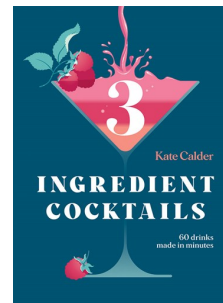
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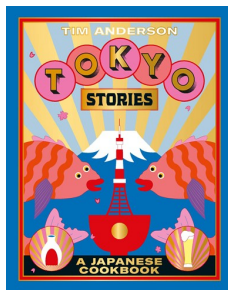
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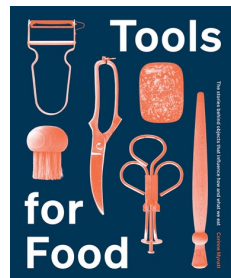
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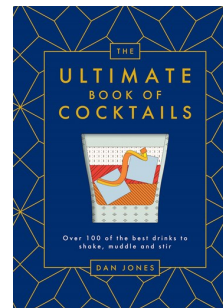
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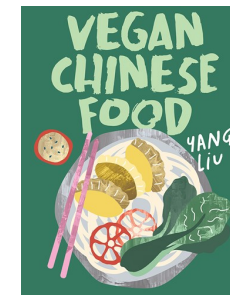
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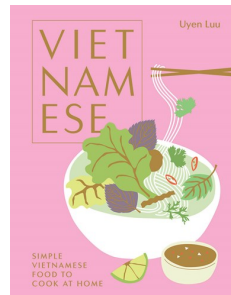


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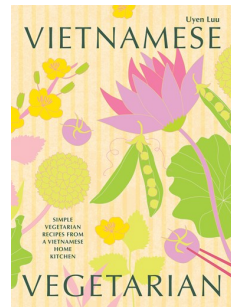




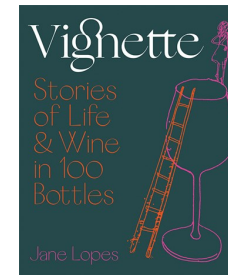
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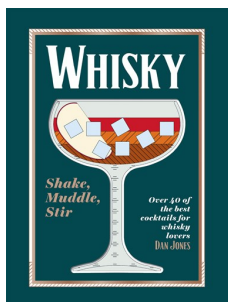
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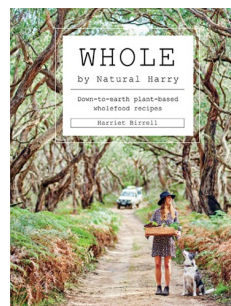
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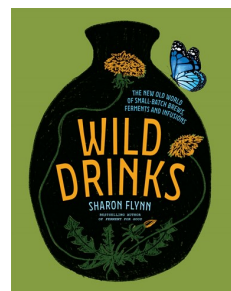
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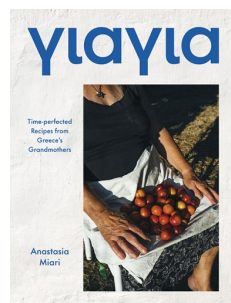
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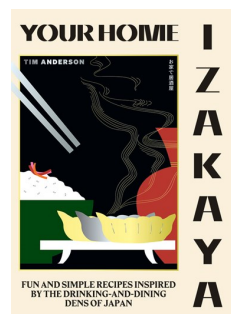
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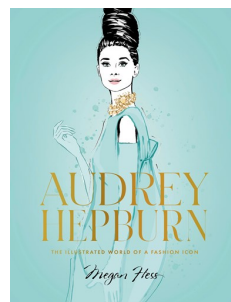
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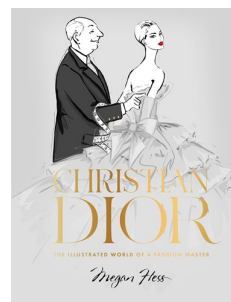
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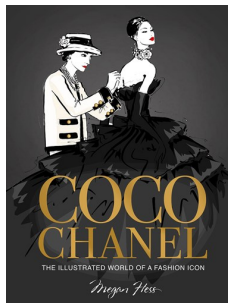


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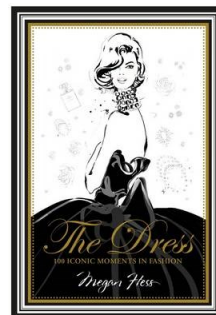




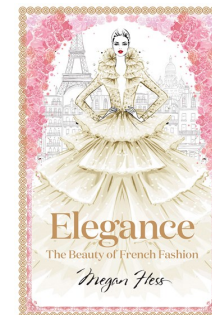
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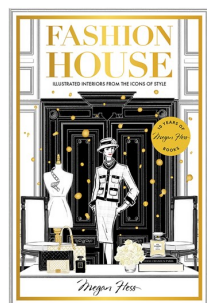
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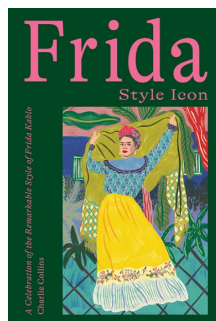
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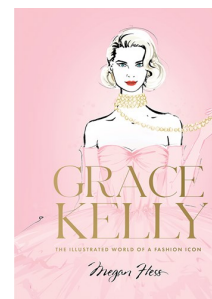
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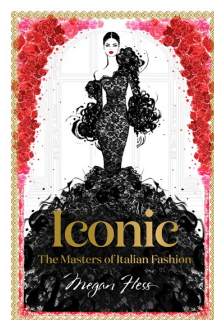
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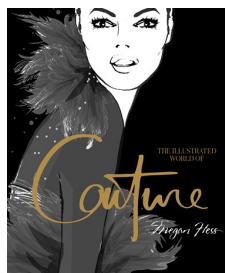
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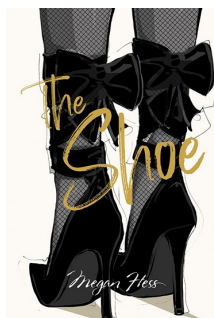
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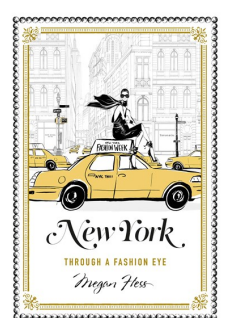
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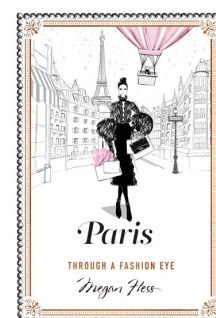
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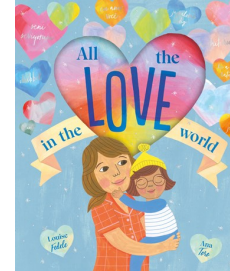
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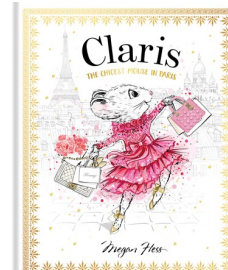
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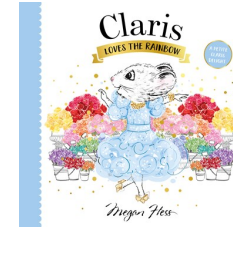
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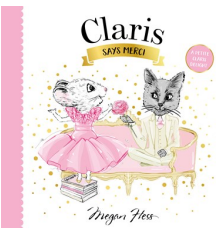
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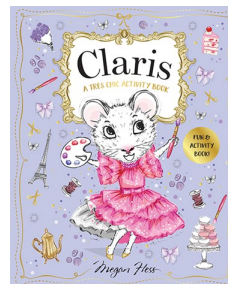
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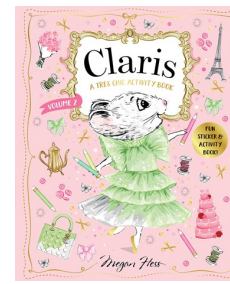
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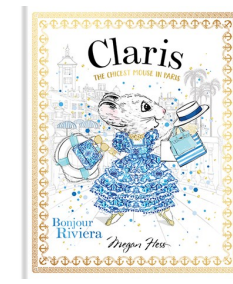
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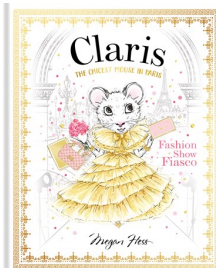
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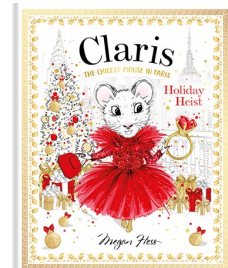
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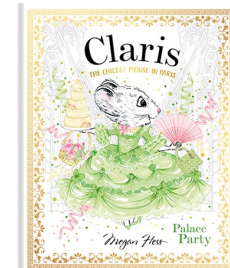
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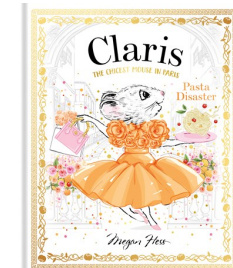
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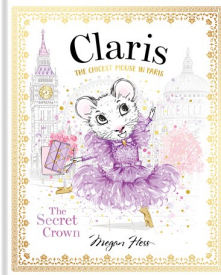
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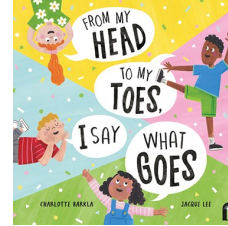
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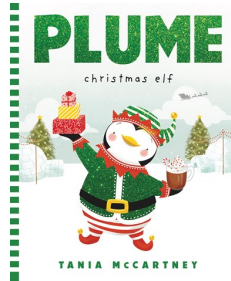
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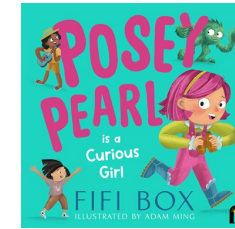
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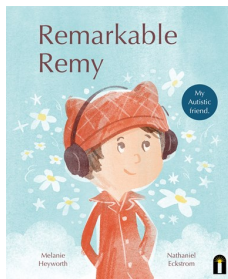
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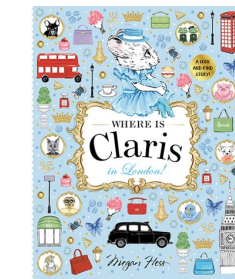
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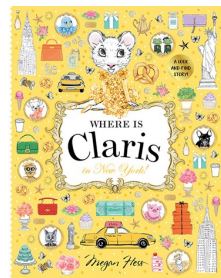
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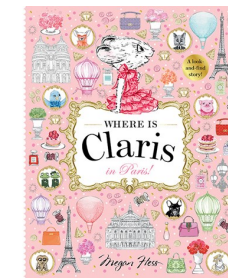
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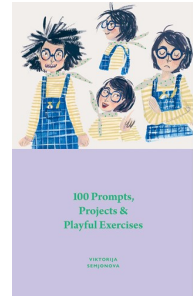
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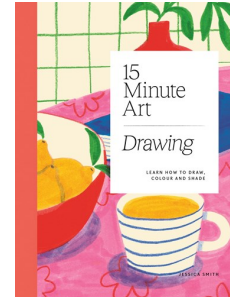
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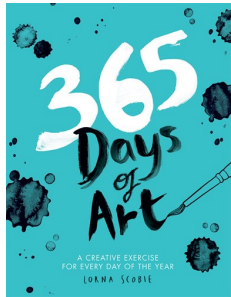
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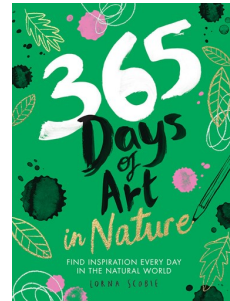
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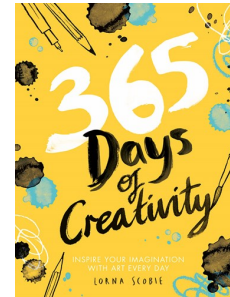
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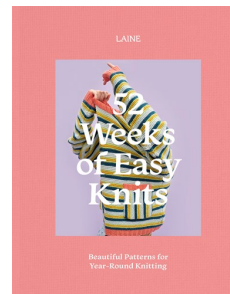
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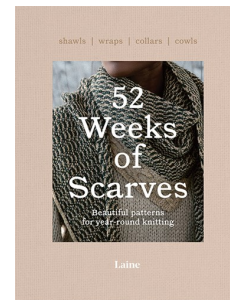
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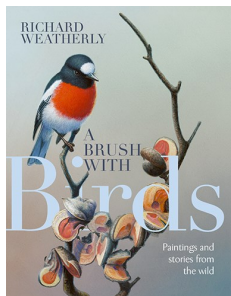
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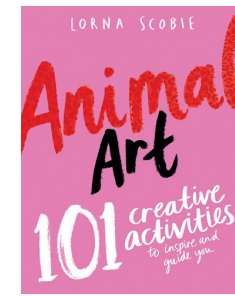
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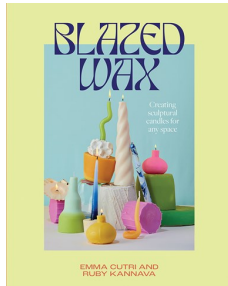
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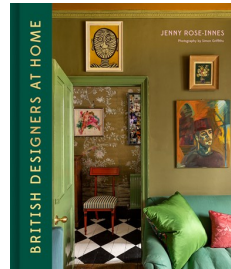
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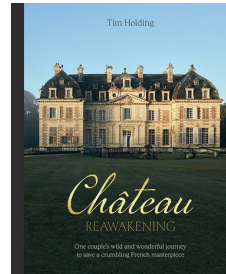
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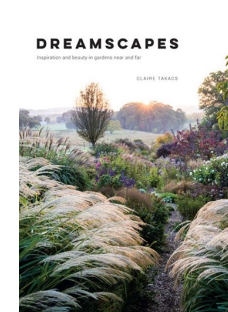
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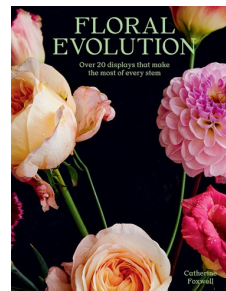
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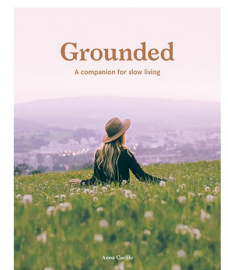
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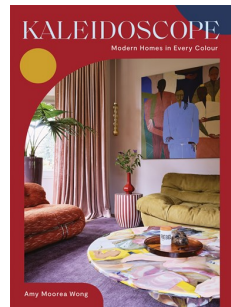




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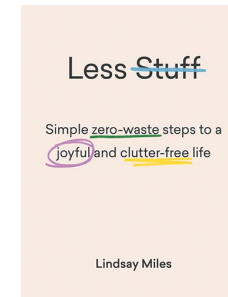
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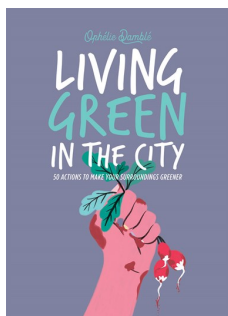
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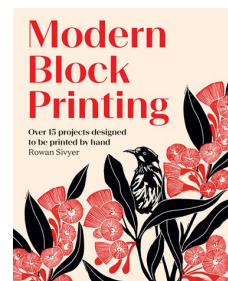
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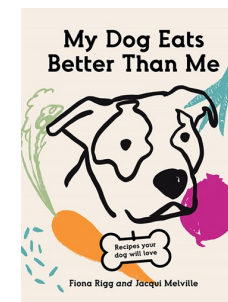
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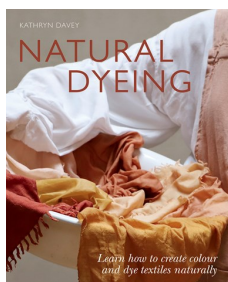
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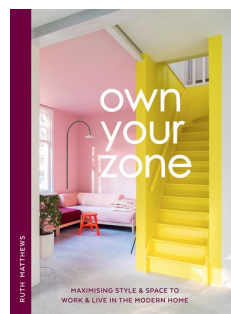
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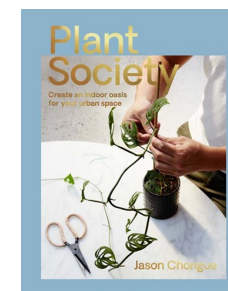
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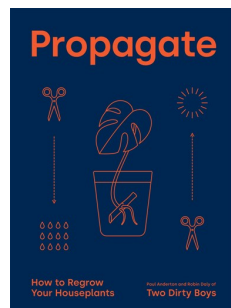
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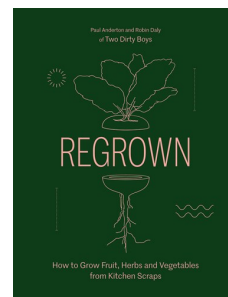
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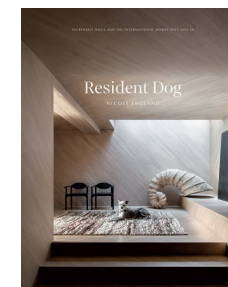
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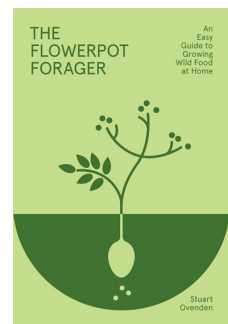
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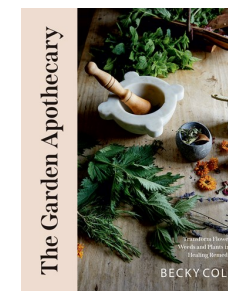
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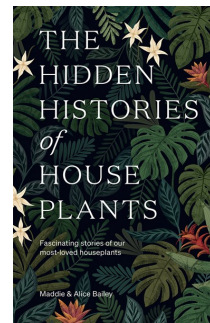
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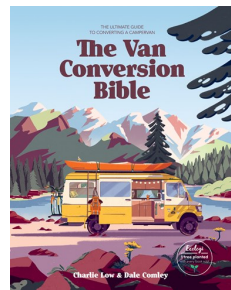
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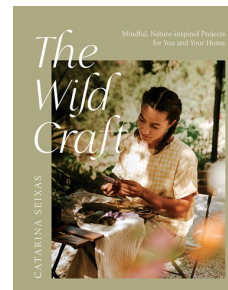
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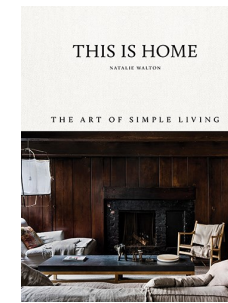
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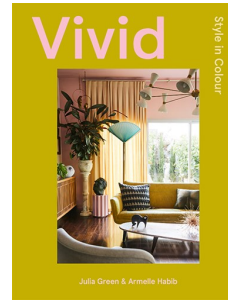


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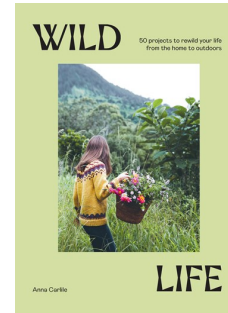




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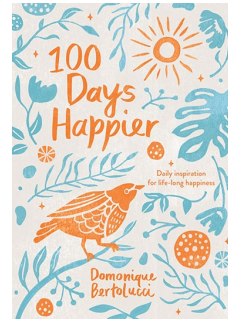
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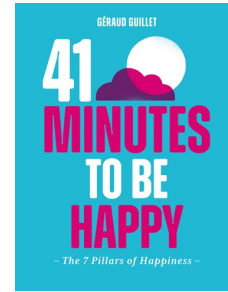
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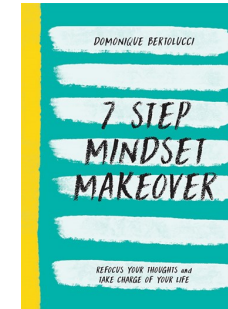
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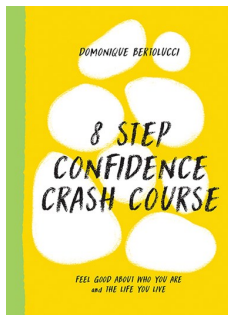
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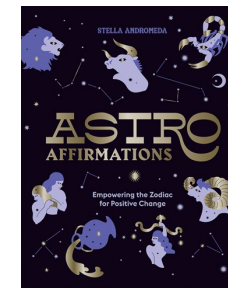
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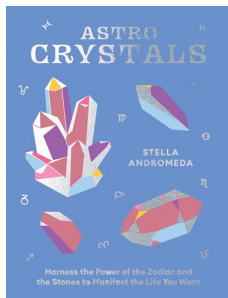
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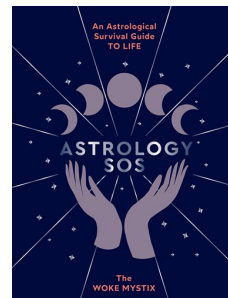
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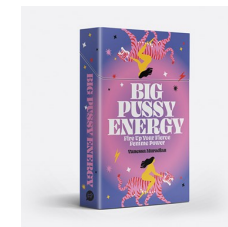
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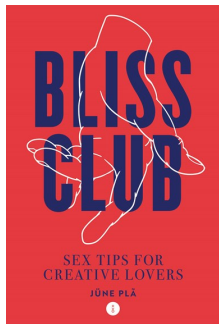


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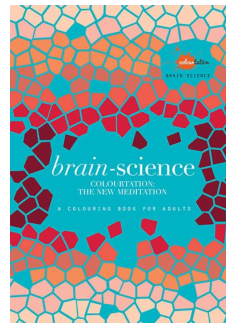




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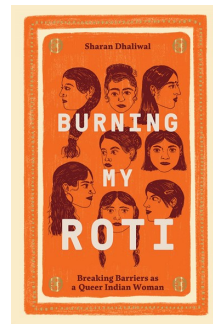
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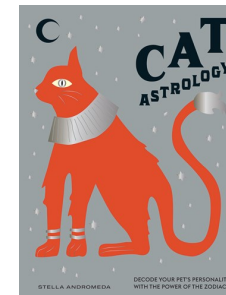
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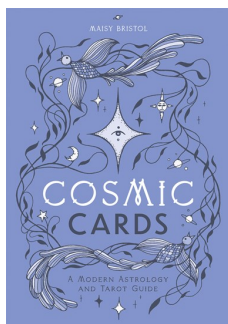
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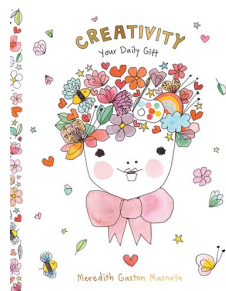
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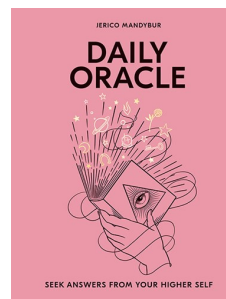
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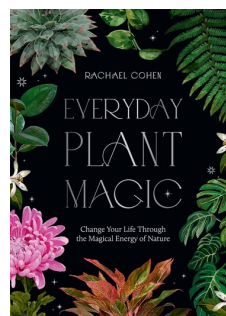
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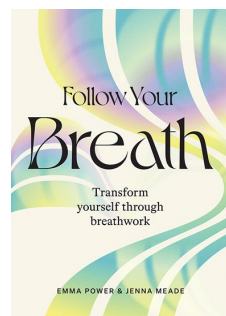
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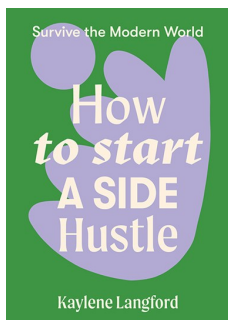
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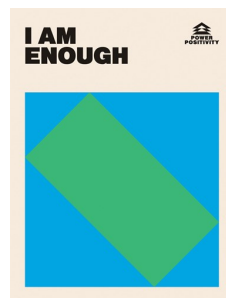
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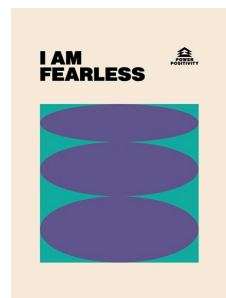
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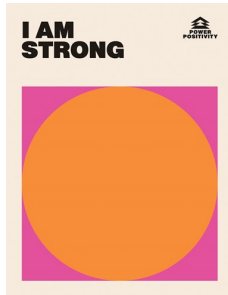


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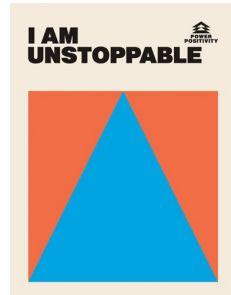




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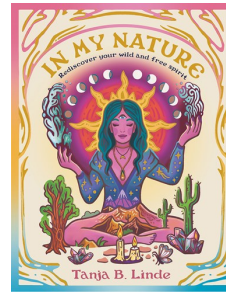
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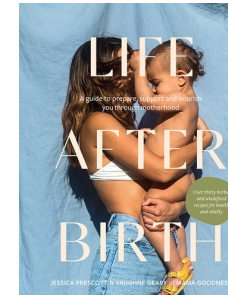
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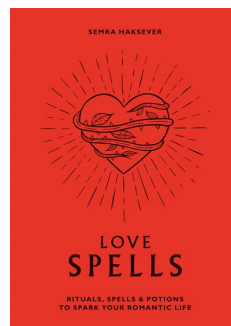
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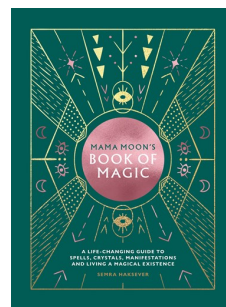
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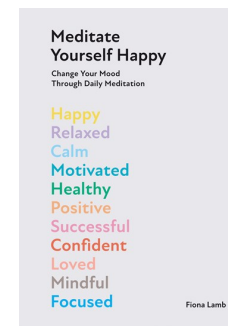
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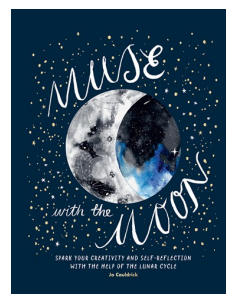
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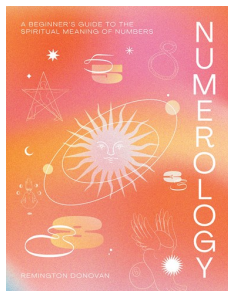
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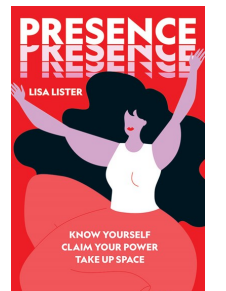
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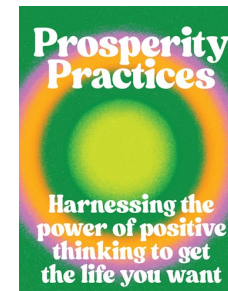
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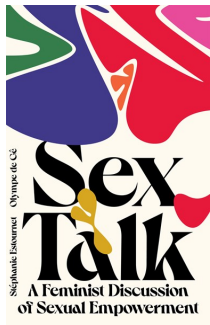
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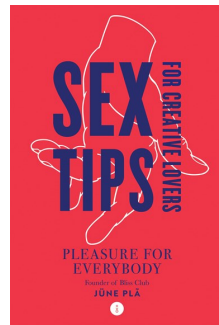
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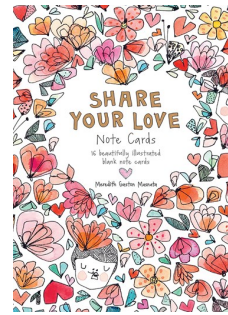
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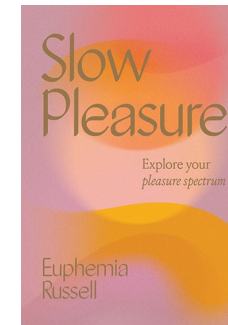
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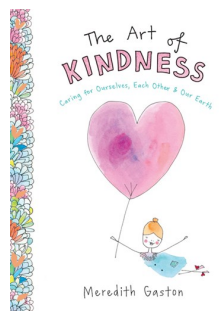
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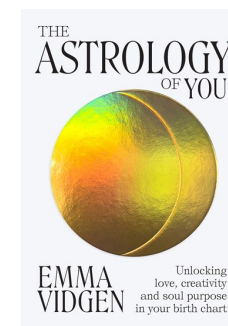
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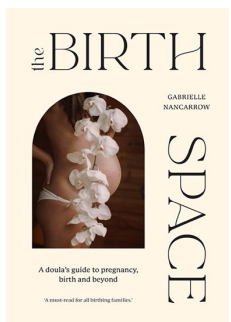
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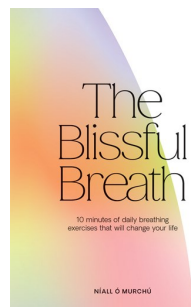
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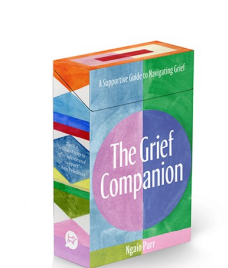
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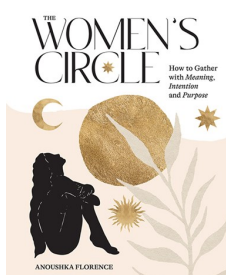


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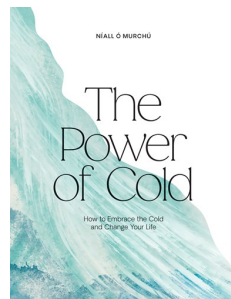
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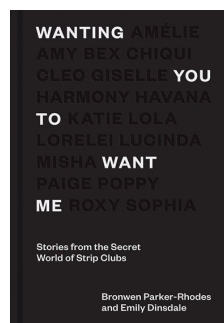
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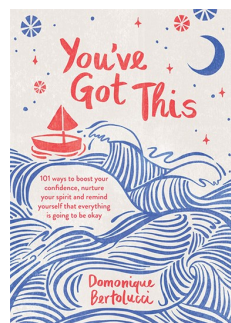
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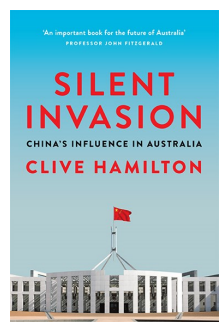
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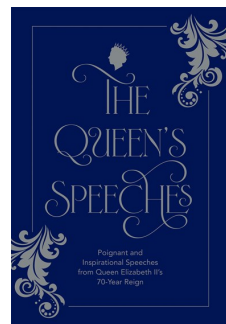
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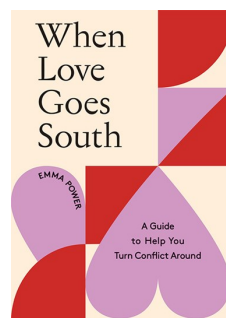
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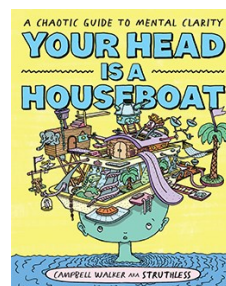
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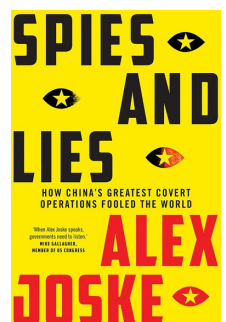
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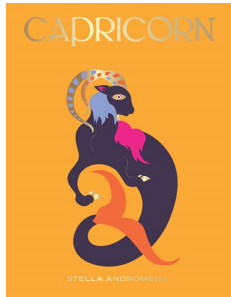


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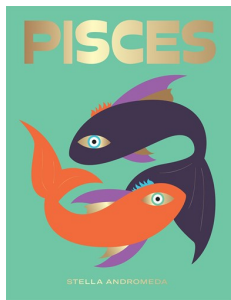


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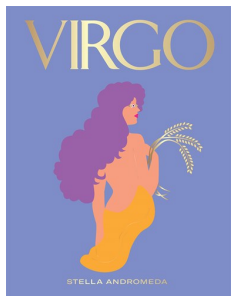
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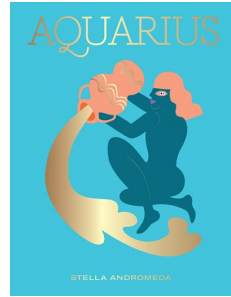
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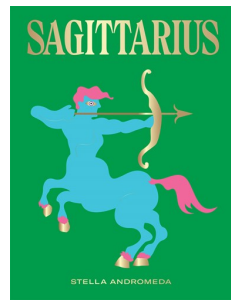
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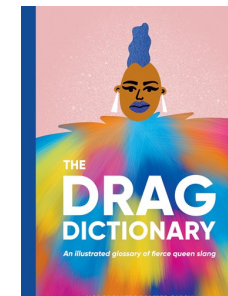
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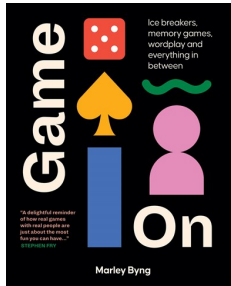
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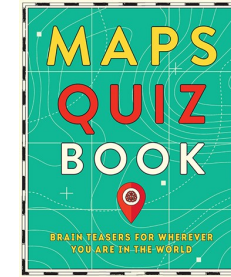
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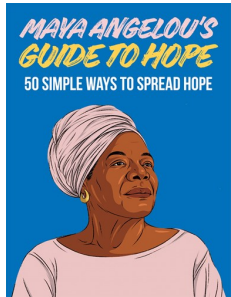
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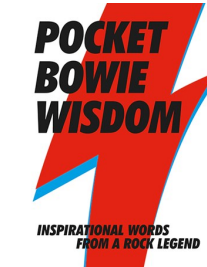
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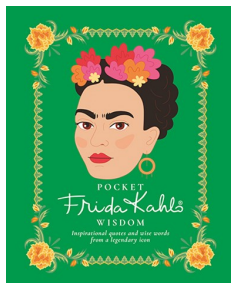
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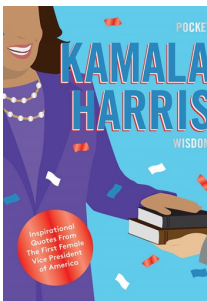
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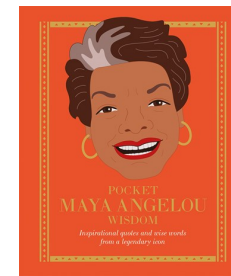
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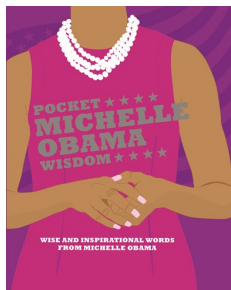
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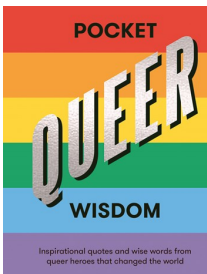
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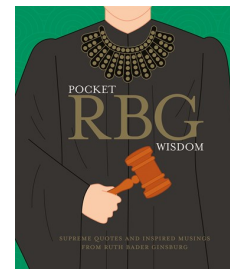
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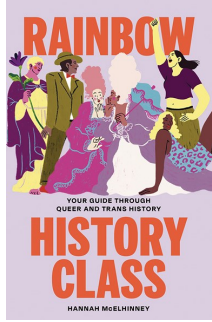


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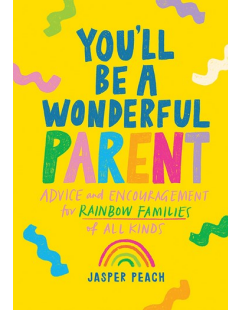
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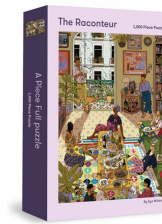
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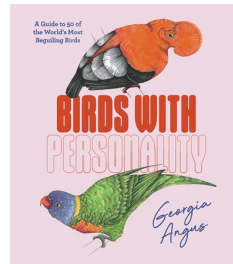


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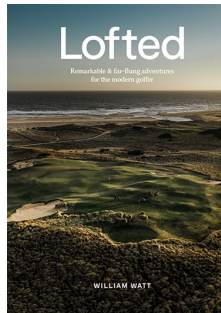
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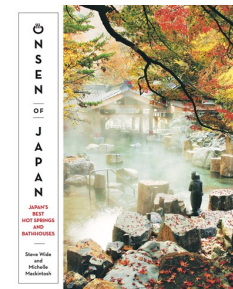
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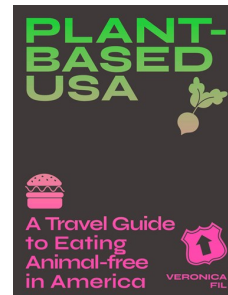
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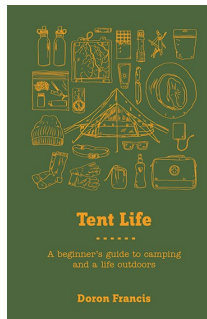
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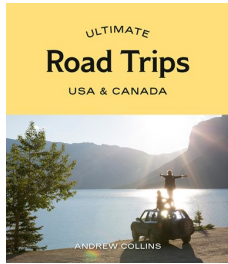


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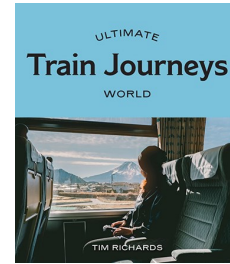




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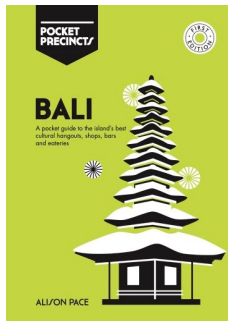
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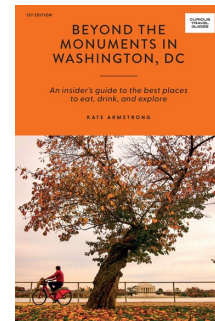
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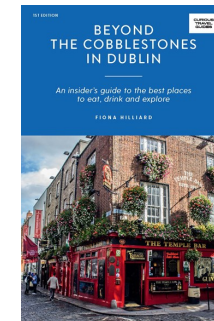
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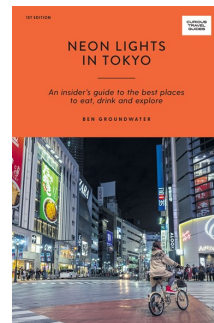
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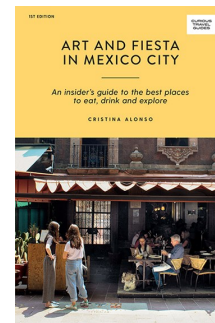
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