About Us

Hardie Grant Books is an independent, global publisher. With offices in Melbourne, London and San Francisco, our books are sold all over the world.

The defining aspects of a Hardie Grant book are high-quality production, design and innovation. We work with the best authors to create books that inspire and reflect the way we live, across a range of subjects including food and drink, humor, design, popular culture, wellbeing, and travel.

Our food and drink books in particular are recognized as some of the world’s best, carrying off major international awards as well as highly regarded design awards. We like to discover new talent and capture trends, but never at the cost of quality.

To find out more, visit hardiegrant.com
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Food & Drink
In *The Jewelled Table*, Bethany Kehdy explores the way Middle Easterners cook, eat and entertain at home.

Mezze has become synonymous with the Middle East, a style of eating automatically associated with tables laden and stacked with sharing plates that avalanche from the kitchen. However, that's just one part of the picture. Eating in the Middle East is both a necessity and a social ritual. *The Jewelled Table* highlights why this part of the world has such a rich, intricate and wonderful heritage of hospitality, in part inspired by the 'hospitable' desert.

Over 80 ancient and everyday recipes from the Middle East are reinterpreted and made accessible for cooking in a Western kitchen without losing the integrity of the classics. Find out the secret to nailing hummus once and for all, whip up a Persian herb frittata, and make an impressive, delicious Ox cheek, shallot and rhubarb stew. From simple weeknight suppers to lazy brunches, Sunday roasts, and celebratory feasts, Bethany illustrates that with a few key ingredients, Middle Eastern food is the perfect fit for every occasion.

Bethany Kehdy is a Lebanese-American food writer and presenter. Hailed by Yotam Ottolenghi as 'a new champion of Middle Eastern food', she has previously been selected as a notable food writer by *The New York Times*. Highlighted by *Monocle Magazine* as one of four Mediterranean ambassadors, representing Lebanon, her work on promoting Lebanon's food tourism to the world continues, via her food tour company Taste Lebanon as well as her consultancy work with the Ministry of Tourism.

- Middle Eastern food has been marked as one of the 2018’s hot food trends.
- This book sways away from the mezze culture by focusing on the Middle Eastern heritage of eating and entertaining at home.
- Classic and traditional recipes are reinterpreted for a modern cook, without losing the authenticity of Middle Eastern cooking.
Following the success of Smith & Daughters: A Cookbook (That Happens to be Vegan), Shannon Martinez and Mo Wyse bring you delicious vegan deli food with sass and attitude.

Forget your preconceptions of vegan food. Shannon and Mo are here to challenge them all with a collection of recipes that celebrates delicious plant-based deli food the way it should be: big, bold and full of flavor.

Across seven chapters, Shannon and Mo bring you recipes from the line-out-the-door popular Melbourne venue, Smith & Deli. The book features salads (including German potato salad; Beetroot, black lentil, yogurt and dill salad; and Vietnamese slaw), soups (Borscht; Pumpkin, orange and chipotle; Smoky potato and leek; Split pea), baked sweets (Banana split cake; Brownies; Pumpkin pie; Chocolate, mandarin and sour cherry pudding), dough both sweet and savory (Sticky buns; Donuts; Dill pretzels; Plakopsy), meals (Meatballs; Chili; Mac and cheese; Kimchi fried rice; Cheesy broccoli and cauliflower piel and basics (stocks; rices; sides; sauces; dips). The recipes have a home-cooked feel and span many cuisines—expect anything from okonomiyaki and bahn mi to apple pie bars and English baked beans.

Shannon Martinez has worked in kitchens in Australia for 20 years. She is renowned for her ability to replicate the tastes and textures of her favorite comfort foods containing dairy and/or meat, rather than putting out bland and predictable vegan food.

Mo Wyse is a Seattle and New York expat. She is the logistical, front-of-house, and marketing brains behind Smith & Daughters and Smith & Deli.

- Smith & Deli cooks up innovative plant-based deli food that sets the benchmark for a new way of thinking about what’s possible.
- Their mission is to create food that dispels the idea that veganism is a trend, that it all tastes the same, that it is uncreative, and that it is lacking in flavor.
- Follows the successful first book Smith & Daughters: A Cookbook (That Happens to be Vegan), which has sold more than 26,000 copies worldwide.
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Chefs Eat Melts Too
A Pro’s Guide to Reinventing Your Sandwich Game
Darren Purchese

Chefs Eat Melts Too is renowned pastry chef Darren Purchese’s ode to one of his favorite foods: grilled sandwiches. Darren turns the dial up to 10 with his unique take on everyone’s favorite Sunday night dinner (or breakfast, or lunch or midnight snack).

Darren crafts elaborate dessert and pastry confections by day, but by night he is preoccupied with perfecting the art of the grilled sandwich. In this book, he reveals 50 of his best creations: from the perfect Maple bacon, pear & camembert on sourdough, to his Pulled pork, fennel slaw & chili mayo sliders on brioche buns. His sweet recipes, such as Dark chocolate, olive oil and salt on olive bread, and Salted caramel on sourdough, provide the ultimate indulgence in comfort food. For those wishing to take their melts to truly cheffy heights, there are recipes to make the condiments from scratch, including Pear dressing, Pickled onions and Chutney, Chili caramelized onions, Vanilla cherries and Rose raspberries.

Chefs Eat Melts Too caters for all manner of cooking methods: from grill, to pan, to sandwich press, to oven. Now, the guiltiest foodie pleasure can be perfected with pride!

British-born pastry chef Darren Purchese has built a reputation in Australia for stunning feats of sugary deliciousness combining jellies, sponges, mousses, cream, crumbles and spreads, and has been featured many times on Australian MasterChef with his unique creations.

• No matter what they’re called—grilled cheese, toasted sandwiches, toastsies, grilled sandwiches, jaffles—melts are loved the world over!
• Darren Purchese is a well-known and regarded pastry chef with a penchant for salted caramel and all manner of yummy things in bread.
• Chefs Eat Melts Too is perfect for time-poor cooks with a creative streak.

Also Available
Lamingtons & Lemon Tart
ISBN 9781743791868
$40.00  |  2017
An exciting and fresh approach to Indian cooking.

In *Kricket*, Will Bowlby serves up over 80 mouth-watering recipes, combining the essential spicing of Indian food with modern, seasonal ingredients. Drawing on inspiration from all over India—Goa, Bombay, Hyderabad—Will cleverly and expertly reinvents this classic and historic cuisine into accessible and elegant meals that are perfect for sharing with friends and family.

From hot chappatis to street food classics (Bhel Puri and Masala Popadoms); fragrant curries (Tandori Monkfish with Green Mango Chutney) to colorful and inventive side dishes (Peanut & Pomegranate Poha), and sensational desserts (Jaggery with Treacle Tart with Milk Ice Cream), Will transforms the very idea of Indian food, making it simple and easy and fun to cook. With recipes for show-stopping cocktails as well as various snacks, pickles and chutneys, plus an emphasis on high-quality ingredients, *Kricket* is truly a fresh, modern and exciting approach to Indian food.

Will Bowlby, head chef and co-founder of Kricket, has redefined the concept of Indian food. Shortlisted for Young British Foodies ‘Chef of the year’ category for two years in a row, he was inspired to set up his own restaurant after a trip to India. Will has been awarded national chef of the year by the Asian curry awards and Kricket has quickly attained a cult following and support from diners and chefs alike, including Michel Roux Jr, Pierre Koffmann, Nuno Mendes and Anna Hanson.

- Contemporary Indian-inspired dishes using Western ingredients.
- Recipes are easy to follow and cater for the modern home cook.
- Foreword by renowned Michelin starred chef Pierre Koffmann.
- Will Bowlby was shortlisted in the Young British Foodie Awards in both 2016 and 2017.
- *Kricket* was awarded A Bib Gourmand by *The Michelin Guide* in 2017.
From the Earth is a celebration of 50 heirloom vegetables and plants through the seasons from one of Australia’s most highly regarded chefs.

This stunning package includes full color photography alongside botanical illustrations, as well as key information (family group; history and origin; traditional cooking uses; growing conditions; anecdotal stories; and why the author loves them!), a recipe inspired by each vegetable and profiles of growers and seed suppliers.

The recipes range from the basic cooking technique for each vegetable to more complex restaurant dishes. The key, always, is celebrating the organic beauty of the vegetables and allowing them to shine.

Peter Gilmore is one of the most acclaimed chefs in Australia and his restaurant, Quay, on Sydney’s harbor, is one of the most celebrated. He sources rare plants and heirloom vegetable seeds for his home garden on Sydney’s northern beaches. He experiments with them before transitioning them to his menu at Quay.

- A beautiful keepsake and record of rare and exotic heirloom vegetables.
- Peter is executive chef at Sydney’s Quay, which has been recognized in the San Pellegrino World’s Best Restaurants for nine consecutive years. For three of these years it was also awarded Best Restaurant in Australasia.
- Capitalizes on the global name Peter has established as a cook who places the highest importance on the origins and quality of the ingredients he uses.
- Reflects Peter’s journey moving out of central Sydney to discovering the joys—personally and professionally—of cultivating vegetables from seed.
- From the Earth will appeal to fans of Peter’s work at his restaurants Quay and Bennelong, and people who appreciate the beauty of next level organic, heirloom vegetables.
The Long and the Short of Pasta
A Collection of Favorite Italian Dishes
Katie Caldesi and Giancarlo Caldesi

_The Long and the Short of Pasta_ showcases the best Italian pastas from across the country. With dishes from Tuscany to Rome, this book brings to life the soul of Italy.

Katie and Giancarlo Caldesi bring together a collection of incredible pasta dishes inspired by a lifetime of traveling Italy and cooking Italian food. It includes gorgeous photographs of the Italian landscape and city portraits paired with personal travel musings and historical anecdotes about the origins of the recipes. Enjoy dishes such as Roman potato gnocchi in a tomato sauce, Spaghetti with sardine and wild fennel sauce from Sicily, and Scialatielli with a porcini and pancetta sauce from the Amalfi Coast.

Covering the basics of making fresh pasta and the perfect sauces to pair them with, _The Long and the Short of Pasta_ will give anyone the confidence to master the art of Italy’s most beloved ingredient.

Katie and Giancarlo Caldesi are the owners of London’s Caffé Caldesi, Caldesi in Campagna in Bray, and the Marylebone La Cucina Caldesi cooking school. They are experts in Italian food and have taught alongside some of the biggest names in Italian cuisine, including Gennaro Contaldo, Ursula Ferrigno and Valentina Harris.

- Over 70 recipes showcasing the best pasta dishes and sauces from around Italy to revive a love of pasta as a comfort food.
- Recipes are authentic but quick and simple to recreate at home.
- Basic tutorials for making fresh pasta from scratch, including gluten-free options.
SUQA shares the secret of more than 100 modern Middle Eastern sweet treats, from inventive recipes for puddings and pastries to ice creams, cookies and cakes, and candied fruit and nuts.

Sweetness plays a part in most people’s lives in the Middle East, and Middle Eastern cooking has a vast repertoire of sweet dishes. What Westerners think of as desserts and puddings are often eaten on other occasions: for breakfast or between meals and coffee.

In SUQA, acclaimed chef Greg Malouf shares knowledge gleaned over many decades in restaurant and home kitchens. Melbourne-born, of Lebanese descent, and now based in Dubai, Greg did much of his culinary training in Europe and spent time in the pastry section of French and Italian restaurants. He loves the range of desserts, pastries and confectionary from those traditions, so in SUQA, he merges the flavors and techniques from his childhood (spices, flower waters and other sweet essences) with his training in the west. The resulting recipes have been favorites with diners in his restaurants over several decades.

Acclaimed as the creator of a new style of cooking known as Modern Middle Eastern, Michelin-starred chef Greg Malouf has been honored as Ambassador by The American University in Beirut for his achievements in promoting Lebanese cuisine around the world. Greg is based in Dubai.

Lucy Malouf is a food writer and editor. Together with her former husband, Greg, she is the co-author of Arabesque, Moorish, Saha, Turquoise, Saraban, Malouf: New Middle Eastern Food and New Feast. She lives in the UK.

- Greg and Lucy Malouf have established what is an unmatched brand in food publishing. This is their ninth book on modern Middle Eastern cooking.
- SUQA is a must-have for collectors: cooks and food lovers who appreciate the aesthetic beauty of books as objects as much as they value the content within.
- Over 100 recipes in a stunning package.
In Cauliflower, Oz Telem shows readers how to make the most of this humble ingredient by showcasing its versatility.

Cauliflower is the undisputed queen of the vegetable world: nutritious, available year-round, easy to cook with and, of course, delicious. Though loved by many, most people know of only a few ways to prepare it.

In Cauliflower, Oz Telem shows the varied and creative ways cauliflower can fit into your daily cooking routine. Cauliflower’s unique characteristics allow it to stand in for many ingredients: it can serve as a low-carb replacement for rice, bulgur wheat and semolina, transform to a silky cream in place of dairy, be served as a main course instead of meat, and be turned into a rich, potato-like mash.

Beyond the recipes and captivating photography, this book places special emphasis on techniques and cooking methods, and contains a comprehensive introduction to cauliflower and its special attributes.

Oz Telem is a recipe developer and food writer.

- Cauliflower has been marked as the new ‘it’ vegetable. It is low in fat, low-carb and packed with vitamin C, K, B6 and folate.
- Cauliflower is nutritious, available year-round, easy to cook with and delicious.
- Contains 73 delicious, clear and accessible recipes, created for cooks of all skills to master, while showcasing the versatility of the cauliflower.
- Includes tips and adaptations for those who don’t consume gluten, lactose or animal products.
- A celebration of this vegetable’s versatility: nowadays, cauliflower is used as a healthy alternative to rice, couscous and even pizza base.
Gorgeous vegan recipes to make your eyes and your tastebuds sing with joy.

In *Happy Food*, Bettina Campolucci Bordi shares a collection of easy and delicious plant-based recipes that anyone can incorporate into their busy life.

Bettina’s philosophies are simple: she believes that food is meant to make you happy! Everything you eat should put a smile on your face. With recipes including hearty buckwheat waffles, a tasty Korean pancake, a delicious One pot curry in a hurry, and the decadent Hazelnut bites, Bettina proves that meat and dairy free food doesn’t have to be restrictive.

*Happy Food* is designed to take you through your busy day and will easily meet the needs of any modern household. Bettina is a firm believer that meat-free food doesn’t have to cost the earth—you’ll find recipes containing ingredients that can easily be sourced from your local supermarket—and her passion and expertise lies in how to use everyday ingredients while making them tasty in the simplest possible way. Even if you do incorporate a few shortcuts, Bettina shows that you can still have a nutritious and tasty meal.

Inspired by food from the countries where Bettina has lived and worked—Tanzania, Sweden, Italy, Spain and Bulgaria—this is vegan food to make you smile.

**Bettina Campolucci Bordi** is a freelance chef and food blogger of Bettinaskitchen.com, specialising in vegan and gluten-free cuisine. Cooking has been a constant in Bettina’s life, following her through her teens and into adulthood. She’s run workshops, advised clients on food intolerances and allergies, consulted on recipes, launched pop-ups, hosted retreats around the world, and built a large, loyal Instagram following. Her passion and expertise lies in how to use everyday ingredients and make them tasty in the simplest possible way.

- The perfect cookbook for #MeatFreeMonday and those looking to reduce their meat intake.
- All of the recipes are plant based, gluten free, and refined-sugar free.
- Bettina has over 100,000 followers on Instagram, who love her beautiful food and lifestyle photography.
- Includes easy recipes with ingredients that can be sourced from your local supermarket.
Assemble is a showstopping collection of over 60 innovative recipes transforming the humble salad into flavor-packed meals, perfect for easy feasts and make-ahead lunches.

With an emphasis on ease and flavor, Jessica Dennison transforms ordinary salads into wholesome, filling meals designed for every day eating and sharing. By simply adding in a handful of nuts, something sweet like sultanas or torn dates, a few spoonfuls of cooked chewy grains, then a crumbling of cheese, a boring salad can start to look a lot more like dinner. From quick fixes such as Smoky tomato and feta beans to ultimate comfort food like the Charred broccoli, flatbread and harissa chickpeas, these are inventive main-meal salads that you’ll want to make time and time again.

Packed with exciting flavors and textures plus easy twists on recipes to make them your own, these salads will ensure you’ll never be stuck with a limp leaf again.

After working for Jamie Oliver on the redesign and product development of his highly profitable food and homeware range, Jessica Dennison now works as a food and recipe developer as well as a home economist and food stylist.

- A collection of easy and approachable recipes that transform salads into flavor-packed meals.
- Gorgeous and tasty ideas for mid-week dinners.
- Salads are fresh, healthy and delicious and infinitely adaptable.
- Recipes are accessible and easy to adapt, featuring ingredient alternatives and clever twists on cooking methods.
- A strong focus on gathering for meals with family and friends.
A life saving book of recipes for making easy midweek dinners.

*Skillet* contains a collection of quick recipes, all easily achieved within one pan. The flavorsome dishes incorporate simple ingredients with straightforward steps, making them incredibly easy to pull together at any time of the week.

From Roasted squash panzanella to Israeli couscous paella, Anna Helm Baxter provides a creative selection of effortless dishes. Try the delicious Chorizo & egg hash for brunch, Coq au vin for supper, and even whip up a batch of brownies for dessert. Featuring burgers, curries, risotto, pasta and pizza, you’ll be amazed at how versatile your skillet can be.

**Anna Helm Baxter** is Senior Food Editor at the the Hearst Lifestyle Group: *Woman’s Day, Good Housekeeping, Redbook* and *Dr Oz*; where she is responsible for developing and editing recipes, food styling, producing web videos and conjuring up fantastic story ideas. She is also the author of multiple cookbooks, including *10 Minute Desserts*.

- Easy yet delicious one-pan recipes, with minimal washing up.
- Simple method: combine all the ingredients in one pan, cook on the stove and finish under the grill.
- All the ingredients are cheap and available at supermarkets—making this a versatile book for time-poor cooks.
A beautiful and approachable collection of party foods celebrating vegetables.

Veggie Party Food is a thoughtful collection of vegetarian and vegan bites perfect for any get-together. Mix and match the recipes to create the ultimate spread for gatherings and dinner parties.

The book includes everything from easy no-cook bites like Turmeric and lime hummus, Peach salsa, and goat’s cheese crostini to more complex ones like Indian Cauliflower donuts, and Mini hasselback beets with feta. Put together the ultimate party spread and impress guests with Baked black sesame camembert or Mini vegetarian gyros.

With quick and easy make-ahead recipes you can have on hand for impromptu gatherings and versatile condiments you can make in batches and use for various dishes, this collection will help you become the best host you can be.

Jessica Oldfield is a food stylist, writer and photographer.

- The go-to vegetarian cookbook of inspired ideas for parties and celebrations.
- All recipes are easy and quick to prepare, cook and assemble, with a clear layout that is simple to navigate.
- Includes ideas for make-ahead recipes that you can have on hand for impromptu gatherings.
- Uses easy-to-find ingredients and simple instructions to suit cooks at all skills levels.
CIBI ('a little one') celebrates home-style Japanese cooking inspired by the eponymous Melbourne and Tokyo café and design spaces created by Meg and Zenta Tanaka.

CIBI contains more than 80 seasonal recipes across vegetables, seafood, meat, grains, noodles, and sweets. It also features elements of Japanese cooking and food culture, accompanied by beautiful photography and illustrations. The recipes, perfect for sharing with friends and family, strongly reflect Meg and Zenta’s ethos—a fresh, simple approach to cooking with quality produce to create healthy and balanced meals that artfully fuse Japanese and western inspiration.

CIBI incorporates elements of Japanese design culture and glimpses of their young family’s worlds in Melbourne, Tokyo, and Meg’s birthplace, Okayama, alongside snapshots (in words and pictures) of the CIBI philosophy: an enjoyment of food, community and sharing.

Meg and Zenta Tanaka established CIBI in Melbourne as an expression of their way of living, their desire to create a space for people to enjoy and feel at home in, and to blend their backgrounds and experience in food, wine, design and architecture. They have since expanded to a second store in Tokyo where they share their food with locals and tourists alike.

- Simple and delicious Japanese home-style recipes to enjoy with family and friends, from vegetable dishes to seafood, meat and sweet recipes.
- Includes small features on elements of Japanese food culture, from Japanese breakfast to kitchen tools.
- Contains tips and background information on produce and cooking methods.
- Sophisticated design and beautiful food photography make this book a perfect gift title.
35 mouthwatering recipes for cookie cups with indulgent fillings.

Cookie Shots showcases a collection of edible bite-sized treats. The cookie cups are filled with a variation of exciting fillings to create eye-catching little mouthfuls.

Sabrina Fauda-Rôle demonstrates how to create a whole range of showstopping cookie based creations. Each cookie cup is filled with a delicious filling, from the likes of panna cotta to lemon curd to chocolate milk. Recipes include the classic combination of almond and vanilla, the stylish orange blossom and honey, and the exotic matcha. There is even a gluten-free version of the cookie cup to try.

Learn how to whip up delectable cookie mouthfuls that are perfect for any occasion.

Sabrina Fauda-Rôle is an author and food stylist whose work has been featured in many media publications and cookbooks. She lives in France.

- A novel party food idea, perfect for picnics and celebrations.
- Includes gluten-free options.
- Very quick and easy to prepare and assemble.
In 10 Minute Desserts, Anna Helm Baxter takes away the stress of baking and shows home cooks how to create simple yet delicious dessert.

Everyone loves to dig into something sweet no matter what time of the day. Learn how to whip up delicious yet easy desserts that can be prepared in a matter of minutes without skimping on taste or decadence.

In 10 Minute Desserts, Anna Helm Baxter makes it easy to get a sweet fix when you can’t be bothered to leave the house, or make dessert when you’ve run out of time but have a house full of guests. From a classic Tiramisu to a comforting Molten chocolate and a showstopping Black cherry knickerbocker glory, she shows that you can make hassle-free desserts that look and taste impressive, whether you’re home alone or throwing a dinner party. Master the art of stocking your cupboards with all the essentials so that you can effortlessly rustle up something sweet at the shortest moment.

Impressive, tasty, and essential reading for anyone with a sweet tooth, 10 Minute Desserts will revolutionize the way you make dessert.

Anna Helm Baxter is Senior Food Editor at the the Hearst Lifestyle Group: Woman’s Day, Good Housekeeping, Redbook and Dr Oz; where she is responsible for developing and editing recipes, food styling, producing web videos and conjuring up fantastic story ideas. She is also the author of multiple cookbooks, including Skillet.

- All recipes can be prepared in 10 minutes or less.
- Designed to be made by even the most novice of cooks.
- Perfect when wanting a quick and instant dessert.
- Removes the stress of baking with simple and easy-to-follow instructions.
What parent has time to cook these days? This cookbook is for real-world families who want quick, easy yet nutritious meals to serve at dinnertime—they want to make dinner like a boss!

Dinnertime is very different for families today than it was for generations past. Many parents work, kids often have after-school activities, and there’s the constant battle to get the kids away from a screen. Dinner Like a Boss provides parents with simple, flavorsome food for modern families.

Every recipe highlights the preparation and cooking times, with easy-to-folllow steps and options to vary the recipe, so the one dish can be adapted for different family members. Many of the variations add extra flavor without being overt, meaning this book can be a great way to introduce kids to more complex flavors at a young age.

The dishes are nutritionally balanced family meals, covering both meat and vegetarian options (and some sweets, too) in more than 50 recipes, and take inspiration from around the globe.

Growing up in London and now living in Australia, Katy Holder has had a long and successful career as a food writer and stylist. She has been a magazine food director, has ghostwritten several cookbooks and currently writes the food pages for Australia’s Marie Claire magazine.

- A range of easy and nutritionally balanced family meals that are big on flavor (with lots of hidden vegetables to win over picky eaters).
- Recipes include many vegetables, proteins and superfoods, and are mostly free from refined sugars.
- Preparation and cooking times highlighted at the top of each recipe page.
- Fun design and photography that will appeal to modern families.
Part recipe book, part travelogue, *Eat at the Bar* features food anecdotes, narrative and stunning photography from Spain, Portugal, Italy and beyond.

*Eat at the Bar* shares 55 recipes by chef Matt McConnell, inspired by his travels through Spain, Portugal, Italy, and more. The line-up is the best of the best from more than 10 years of Matt’s repertoire of tapas and raciones on offer at Bar Lourinha, the Melbourne spot beloved for its food, booze, collectors’ feel and old-fashioned hospitality. The recipes are inspired by local farmers, providores, fishmongers and suppliers, and are underpinned by the flavors Matt continues to cook with today: garlic, pimento, salt and high-quality olive oil.

*Eat at the Bar* is more than just its recipes: the narrative invites readers to join Matt on his adventures in countries such as Spain, Portugal and Italy, through anecdotes and stunning photography.

Chef Matt McConnell and front of house pro Jo Gamvros are partners in life and work, having established their venue, Bar Lourinha, together more than 10 years ago. In that time, their central Melbourne restaurant has established itself as one of a handful of beloved stayers in the city’s competitive restaurant scene.

- *Eat at the Bar* appeals to multiple markets because it captures the magic of Matt and Jo’s Bar Lourinha while speaking to an audience of food and wine lovers the world over.

- The recipes appeal to anyone who has travelled in Spain, Portugal, Italy, or any other Mediterranean city where the food, wine and culture of hospitality are so inextricably linked.

- Its compelling package means it is as much a gift as it is a self-purchase for food lovers wishing to relive fond travel memories, or others who prefer to adventure vicariously, but are always excited by new flavors and discoveries in the kitchen.
The Brewer’s Kitchen
How to Cook with Beer & Pair It to Food
Melissa Cole

The Brewer’s Kitchen is the modern guide to cooking with beer and pairing it with food.

When a recipe calls for ‘beer’ do you have even the first clue of what you should add? When was the last time you read a recipe that really specified a beer style, or even suggested a few different brands from your supermarket shelves? No one ever tells you—until now.

Award-winning beer expert Melissa Cole has combined two of her greatest passions: great brews and delicious food. Sharing over 70 gorgeous recipes using beer as the star ingredient, you will discover new and exciting ways to cook with beer. Far removed from your standard bar food, Melissa has selected recipes that will suit the modern palate, regardless of whether you drink beer! From a showstopping Brined bone-in pork loin with a beer-soaked fruit stuffing to a delicate and sharp Sour-beer ceviche you’ll also find inventive ideas for quick beer-infused pickles and brines to the most mouthwatering sweet and savory bakes. This is a new, more inviting approach to cooking with beer.

With expert advice on beer types, flavors and brands, to beer and cheese pairing and helpful menu ideas to inspire your own beer-food party, The Brewer’s Kitchen is the ultimate beer lover’s cookbook.

Award-winning writer Melissa Cole is widely acknowledged as one of the UK’s leading beer and food experts. She is renowned for her insightful and engaging writing style, sense of humor and ability to translate beer jargon into something everyone can understand.

- Reinvents beer-based cooking.
- Takes a more elegant approach to cooking with beer.
- Recipes are simple but thoughtful and put taste and flavor first.
- Divided into three sections: Simple Selections, Splash-Out, and Show-Off, with ideas for sharing feasts, dinner party snacks and week-day wonders.
- Craft beers are marked as a trend for 2018 and the sophisticated flavors in these brews encourage people to not only drink beer, but cook with it.
Over 40 grown-up and classy tequila-based cocktail recipes that will have you drinking like a Mexican in no time.

If the only words that come to mind when you think ‘tequila’ are ‘salt’, ‘lime’ and ‘hangover’, think again: Dan Jones is about to set the record straight. In *Tequila: Shake, Muddle, Stir*, Dan introduces readers to some rather grown-up and chic ways to consume this agave-based tipple.

Starting with the basic kit for your home bar and following with the best tequila-makers on the planet, you’ll be shopping for your tequila kit like a pro. With more margarita recipes than you can shake a cocktail shaker at, as well as a glut of amazing tequila cocktails you have never even heard of, this is a recipe book that will change your drink repertoire for good.

Including recipes for DIY syrups, sours, infusions and more, *Tequila: Shake, Muddle, Stir* will show you just how versatile this underrated liquor is, and proves there is a tequila-based tipple out there for everyone, just waiting to be discovered.

Perhaps the world’s most prolific cocktail enthusiast and author of the bestselling *Gin: Shake, Muddle, Stir*, Dan Jones is a writer and editor living in London. A self-professed homebody, he is well versed in the art of at-home drinking and loves to entertain, constantly researching his cocktail craft and trying out new recipes.

- Tequila and Mezcal has been marked as bartenders’ favorite tipple with bars creating entire cocktail menus dedicated to the spirit.
- Mezcal sales have doubled in the US over the past four years, and are up 30% in the last year alone.
- Tequila is growing faster in the US than the overall spirits category, and over a third of the dollars spent are on super and ultra tequilas (a 750 ml bottle costs $35 on average).
- People are now looking for quality, uniqueness and exclusivity in spirits, instead of standard drinks—reflected in the positioning of mezcal and tequila as the sexy, more refined spirits.
- *Gin: Shake, Muddle, Stir* has sold over 100,000 copies worldwide.
A comprehensive and stylish guide to brewing quality beers and ales at home.

Making good beer at home has never been so simple and so cheap. In *Home Brewing*, beer enthusiasts Jakob Nielsen and Mikael Zetterberg talk you through every last step of the process, and showcase an eclectic collection of some of their tastiest brews.

With just a few bits of kit, including a couple of plastic buckets, discover just how fun it is to customize your very own beer. From the smooth notes of the Coffee porter to the refreshingly fruity Raspberry blonde, the recipes are all easy to recreate in the home kitchen—every taste and skill-level has been catered for.

Featuring a comprehensive introduction on what you need to get started, bottling and storing, key ingredient types, troubleshooting and stunning photography throughout, *Home Brewing* is the ultimate, modern guide to making delicious and flavorful craft beer at home.

Swedish based authors Jakob Nielsen and Mikael Zetterberg founded The Small Kitchen Brewery with the ambition to help people make beer in their own kitchens. Today their stylish and practical beer brewing kits make it so easy for homebrewers. They have created eight different home brewing kits, including the OOOOH! Organic IPA and WTF! American Wheat beers. The brew kits are available from Austere in LA. This is their first book.

- Today, changing palates and expanded access leave consumers wanting more from their regular bottle of beer.
- Increasingly, beer fans are taking matters into their own hands by brewing their own at home: there are now more than 1.2 million home brewers across the US.
- Craft beer has become the drink of choice for millennials.
- While buying beer from the store is still popular, people are dabbling more and more in the DIY version, thanks to the increasing availability of kits.
Pickle-based cocktails and drinks that will leave you with less of a hangover and more of a health kick!

Pickles have been considered a health food for centuries. Cleopatra credited pickles as contributing to her health and legendary beauty, and Julius Caesar is also said to have fed them to his troops to boost their strength!

So what’s the big dill? Even for the most avid pickle fan, downing a glass of briny pickle juice may sound like a step too far—but you might want to think twice before you toss it away.

_Pickle Juice_ shows you how to use homemade or store-bought pickle juice to great effect with over 40 innovative recipes for cocktails and health drinks. Florence Cherrault showcases a variety of easy pickle juice recipes that can be incorporated into exciting and inventive tipples. Take the spicy Pickled bloody mary, the best cure for any hangover, or beat away those January blues with a tasty and nourishing Hot spiked cider. As well as cocktails you’ll also find recipes for detoxing smoothies, flavored vinegars, shrubs, batched cocktails and more.

Naughty but nice all at the same time, _Pickle Juice_ will revolutionize your home bar and transform the way you drink.

Florence Cherrault established The Pickle House at the beginning of 2014 in Hackney, London. Having first been introduced to the idea of drinking pickle juice in New York, she wanted to create a recipe that was specifically made for cocktails and smoothies.

- Pickle juice has a range of benefits, including helping with hangovers, soothing muscle cramps, aiding digestion and gut health, helping with weight loss, and helping to regulate blood sugar levels.
- Packed with antioxidants and nutrients.
- Keeps you hydrated for longer.
The way that we drink has changed, but the way that we talk about drinks has not.

At least not until now.

Booze Your Own Adventure rejects the popular perception that people who really care about drinks only care about wine. In fact, Booze Your Own Adventure rejects all the rules. Instead, join enthusiastic (and experienced) drinker Mike Bennie on an adventure through the changing worlds of beer, cider, spirits—and, ok, wine.

Booze Your Own Adventure will show you how to craft your home cellar and liquor cabinet, new approaches to food and drink matching, and tricks to always find something great on a drinks list. From new-wave Japanese whiskey to experimental American beers to the future of cocktails, this is the first truly comprehensive reference guide for the contemporary drinker.

When Mike Bennie isn’t wandering through vineyards on the four corners of the globe, he is a respected and high profile freelance wine and drinks writer, journalist and presenter. Mike is an active wine judge in Australia and overseas, and a graduate of the prestigious Len Evans Tutorial.

- Detailed coverage of wine, beer, cider and spirits, including the history and future of varieties and styles from important regions across the world.
- Explores trends such as natural wine, fruit beer and the rise of gin, while not forgetting the classics.
- Non-linear structure encourages readers to ‘choose their own adventure’ through the world of contemporary drinks.
- The ultimate twenty-first gift for those graduating to the world of wine lists and small bars, and a must-have for every drinking enthusiast.
- Mike’s open and accessible writing style is enhanced with a design-led concept, with clever infographics and illustrations.
The Book of Vermouth

A Bartender and a Winemaker Celebrate the World’s Greatest Aperitif
Shaun Byrne and Gilles Lapalus

The Book of Vermouth is a celebration of the greatest cocktail staple—a mixer that is riding a growing wave of popularity around the world.

The Book of Vermouth includes up to 100 modern and classical cocktail recipes but is more than just a cocktail book, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it.

The Book of Vermouth is broken down into two main sections: Vermouth Basics and How to Drink. Vermouth Basics gives a comprehensive guide to the essentials of vermouth—grape varieties, production, varieties, botanicals, spirit and sugar. It covers all aspects of wormwood, the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. How to Drink covers the many different ways to serve, drink and store vermouth with recipes drawing from each season’s specific botanicals and explanations about how these work with different vermouths.

The third generation of a wine-producing family from the Cluny region of Burgundy, Gilles Lapalus embarked on a prestigious wine-making career that has taken him all over the world. Five years ago, he established boutique Australian vermouth brand Maidenii with business partner Shaun Byrne, who has enjoyed a rich career at some of Australia’s best bars.

- The Book of Vermouth has broad appeal to anyone with a passing interest in wine, cocktails and the story of this historically rich fortified drink.
- It will satisfy cocktail lovers—with 100 inventive ideas for incorporating it into drinks.
- Its voice of authority and historical detail also means it will appeal to readers who are familiar with vermouth, but have an appetite to learn more.
- Vermouth continues to grow in popularity in the US and around the world, and is cited in Uncork’d’s 2018 Beverage Trends as ‘Flavor of the House’.
The annual bible for lovers of Australian wine, detailing the best wineries and vintages of the key regions.

Halliday Wine Companion is recognized as the industry benchmark for Australian wine. The 2019 edition has been completely revised to bring you up-to-the-minute information. In his inimitable style, James Halliday shares his extensive knowledge of wine through detailed tasting notes with points, price, value symbol, and advice on best-by drinking, as well as each wine’s closure and alcohol content. He provides information about wineries and winemakers, including vineyard sizes, opening times, and contact details.

James Halliday is an unmatched authority on every aspect of the Australian wine industry. His winemaking has led him to sojourns in Bordeaux and Burgundy, and he has had a long career as an international wine judge. In 1995 he received the Australian wine industry’s ultimate accolade, the Maurice O’Shea Award, and in 2010 he was made a Member of the Order of Australia.

• This is the bible for lovers of Australian wine—it is highly anticipated by wine connoisseurs each year.
• Includes a comprehensive list of the best wines and wineries that Australia has to offer.
• Includes reviews, styles, prices and the history of wineries reviewed by James Halliday.
• Listed alphabetically either by region or winery.
• Includes James Halliday’s famous 5-star rating system—wineries use his reviews in marketing for their wines.
Humor & Gift
Go beneath the seams of ten of Italy’s most well-known and best-loved designers in a truly unique celebration of one of the world’s most iconic fashion destinations.

Italian fashion has long been revered for its craftsmanship and luxury, but also for its iconic status in the fashion world. Floral brocades, leopard print and show-stopping red dresses—the masters of Italian fashion know how to make a statement.

In Iconic, internationally renowned fashion illustrator Megan Hess explores the designs of Versace, Dolce & Gabbana, Fendi, Valentino, Pucci, Prada, Miu Miu, Missoni, Gucci and Armani.

Megan takes readers on an unforgettable journey through each designer’s history and significance to Italian—and global—fashion culture, accompanied by Megan’s stunning illustrations of the designers’ most fabulous outfits, from suits to swimwear to haute couture gowns.

Megan Hess has worked with the world’s most prestigious fashion designers and luxury brands, such as Dior, Prada, Louis Vuitton, Cartier and Tiffany and Co. Hess illustrated the New York Times number one selling book Sex and the City, and has since illustrated portraits for Vanity Fair and Time, created iconic accessories for Henri Bendel, and illustrated the windows of Bergdorf Goodman in New York.

- Iconic is the first in a new Megan Hess series on the masters of fashion design; other titles will take an in-depth look at the fashion of France, the United States and Britain.
- In the same beautiful hardback format as Megan’s previous books such as The Dress, Coco Chanel, New York: Through a Fashion Eye and Paris: Through a Fashion Eye—which have sold over 250,000 copies worldwide.
- Megan’s intricate full-page fashion illustrations are hugely recognizable and evoke the distinctive style of each designer.
- The perfect gift for lovers of fashion/style, illustration or Italian culture.
An infectious rhyming tale about courage, compassion and a stylish little mouse, from international fashion illustrator Megan Hess.

Claris: The Most Chic Mouse in Paris follows an adorable mouse who dreams of moving to Paris to pursue her fashion dreams. One day, she bravely takes the leap—only to find a mean little girl with a horrible-looking cat standing in the way of her perfect Parisian apartment! Can Claris use all her wit, warmth and style to make her dreams come true?

Claris: The Most Chic Mouse in Paris is the first picture book in a dazzling new series for lovers of Eloise and Olivia. It’s destined to delight fashion-obsessed readers of all ages!

Megan Hess is an international fashion illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Montblanc and Tiffany and Co. This is her first children’s book.

• One of the world’s best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her books have sold over 250,000 copies worldwide.
• A beautiful gift, this handsome hardback features gilt-edged pages and a foil finish alongside Megan’s stunning illustrations.
Without looking back, she straightened her dress, kept aboard the balloon and just hoped for the best.

"I must be clear sky in order to hear, she guessed Le Bristol..."
A boxed set of 16 stylish notecards with matching envelopes in 4 different designs. Blank inside for any occasion.

A beautiful set of 3 paperback journals featuring 3 different Megan Hess designs (one lined, one plain and one blank) in a slipcase box.
Megan Hess, internationally renowned illustrator and author, takes us on a stylish adventure with this stationery range using her fun and whimsical illustrations.

Megan Hess works with some of the most prestigious fashion designers and luxury brands around the world, such as Chanel, Dior, Cartier, Montblanc, and Tiffany and Co. She is the official illustrator for Bloomingdales New York, and completed the cover artwork for all of Sex and the City author Candace Bushnell’s books, as well as a private commission for Michelle Obama. She has also collaborated with Gwyneth Paltrow for the ‘Blo’ Blow Dry Bar campaign.
Maximum cuteness for minimum effort: simple projects with sparkle and flair from super crafter Rachel Burke.

You’re one glittery pompom away from having a better day! Inject some color and fun into your life with Rachel Burke’s super-cute craft projects. Rachel is regularly asked how she makes her amazing bespoke fashions. Here she teaches you how to do it all: flowers, sequins, tinsel, glitter, pompoms, and bedazzling galore! These projects are easy too—no sewing or knitting skills required.

Be Dazzling brings a welcome splash of razzle-dazzle to daily life, with chapters on gems (including party socks, bedazzled collars), tinsel (the golden shrug, rainbow jacket), lovely legs (confetti tights, flower tights), pomspiration (tote bag, necklace, party earrings), and flower power (headphones, flower crown, brooches). More than half of the projects are exclusive to the book, with brand new items and new designs throughout.

Rachel Burke is the author of Daphne and Daisy and is a crafter, blogger, and artist based in Brisbane, Australia. Her freelance clients have included UNIQLO, Etsy, and BONDS. Follow her on Instagram @imakestagram or @apomogy, or read more on her website imakeyouwearit.com.

- Author Rachel Burke has over 25,000 followers on her Instagram accounts @imakestagram and @apomogy.
- Easy craft projects that anyone can make—no knitting or sewing required!
Get lost in your creativity with *365 Days of Drawing*, a thoughtful and inspiring art journal designed to help you carve out moments of self-expression.

Divided into themes, such as nature, portraiture, color, and calligraphy writing, each task is designed to expand your creative skills and spark the artist within.

With helpful prompts and inspiring tutorials that show you how to draw using different materials such as pens, pencils, chalk, paints, gel pens and collage, *365 Days of Drawing* is a stunning keepsake as well as a powerful tool for positive change.

**Lorna Scobie** is a London-based illustrator and designer of cheeky characters and critters. Her clients include NYLON, Hermès, Stella McCartney, Wimbledon Tennis AELTC and ANORAK.

- A follow up from best-selling *365 Days of Art* by award-winning illustrator Lorna Scobie.
- Embarking on a daily creative project has become a trend in recent years.
- The entries aren’t dated—you can work through the journal from front to back, or jump around and draw whatever appeals to you at the time.
- Creates a beautiful keepsake of your year.
- Specially conceived to encourage self-reflection and mindfulness, while nurturing creativity and developing a love of art.

Born into a wealthy New York family in 1928, Marguerite ‘Peggy’ Guggenheim was one of the greatest art collectors of the 20th century. Using her inheritance to open her first art gallery, Peggy’s love of art lead her to eventually settle in Venice, where she relaunched her life after becoming the star of the 1948 Venice Art Biennale. For her, a life without the inspiration of her artist and writer friends would have been just as unthinkable as a life without art per se.

In *Encounters with Peggy Guggenheim*, renowned photographer Stefan Moses reveals his collection of photographs of Peggy, many of which have never been seen before. Striking, eccentric and dramatic, Moses photographed Peggy in her favorite places around Venice, as well as in her private palazzo at Canal Grande.

An inspiration for art, photography and fashion lovers alike, *Encounters with Peggy Guggenheim* is a behind-the-scenes look at one of the world’s most eccentric and inspirational women.

Born in Silesia in 1928, Stefan Moses has lived in Munich since 1950 and has been a photographer since childhood. After escaping a Nazi concentration camp in 1945, he remained in Germany and created photo essays of prominent artists, writers, intellectuals, street-sweepers and the working classes. He is one of the most distinctive portrait photographers of our time.

- An intimate collection of photos featuring Peggy Guggenheim between 1969 and 1974, many are being featured in print for the first time.
- Dramatic photos captured by Stefan Moses of Peggy in her favorite places around Venice, including her private palazzo.
- Art, photography, and fashion-lovers will delight in the glamor and eccentricity portrayed in this collection.
Pocket Elizabeth Taylor Wisdom

Witty Quotes and Wise Words from a True Icon

*Pocket Elizabeth Taylor Wisdom* has some of the best quotes from one of the most renowned actresses in classical Hollywood.

Elizabeth Taylor was one of the world’s most renowned actresses. Famous for her roles in some of the most beloved films such as *A Place in the Sun* and *Cat On a Hot Tin Roof*, and known internationally for not just her beauty but her generous humanitarian efforts, her legacy lives on.

*Pocket Elizabeth Taylor Wisdom* is a celebration of this incredible icon and contains some of her most memorable and wittiest quotes on life, love, style, women and more. Beautifully packaged and inspirational with very turn of the page, this is the perfect celebration of a true icon.

Pocket Frida Kahlo Wisdom

Inspirational Quotes and Wise Words from a Legendary Icon

An inspiring collection of some of the best quotes from the legendary icon Frida Kahlo.

Frida Kahlo is undoubtedly one of the most innovative and influential painters of the 20th century and is widely considered a style icon thanks to her eclectic taste and love for color, print and hauls of jewelry. From a young age, Kahlo forged her own path, overcoming polio as a child, and stoically battling the effects of a tragic road accident that left her with lifelong injuries.

*Pocket Frida Kahlo Wisdom* is an inspiring collection of some of her best quotes on love, style, life, art and more, and celebrates the Mexican icon’s legacy.
Wellbeing

Pocket Elizabeth Taylor Wisdom has some of the best quotes from one of the most renowned actresses in classical Hollywood.

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Whether you are young or old, tucked into bed on the doctor’s orders or just struggling to nod off, you can use your time in bed to explore and heal your soul while finding delightful ways to get to sleep.

Meredith Gaston, artist and passionate lover of all things bed, encourages us to discover that our bedtime can be as creative as it is restorative, enriching our days and bringing joy and peace to our lives. From sleeping positions and sleep-inducing comfort foods to dreamcatchers and interpreting the meaning of our dreams, Meredith aims to help us enjoy our sleep more than ever.

The perfect gift for the sleep deprived or the bedbound, Your Bed Loves You is sure to uplift, soothe and inspire. Simply snuggle back, relax and be guided through a world of eclectic sleepy facts and delicious ideas to send you to dreamland.

Meredith Gaston is an acclaimed author and illustrator of five internationally successful books, including her latest The Art of Wellbeing. Meredith also exhibits original works in high-profile galleries locally and overseas, and collaborates with brands to bring her joyful signature style to commercial and charitable enterprise.

- Perfect subject for the ever-growing mindfulness market: sleeping well is scientifically proven to benefit mental health and wellbeing.
- Meredith’s illustrations are well recognized and loved around the world.
- Includes not only inspirational words but simple plant-based recipes, and health and wellness related activities.
- 62% of Americans experience a sleep problem a few nights a week—this book offers tips and meditations to help readers break that pattern.
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August 2018
ISBN 9781743794210
HEA032000
$19.99 | Hardback
128 pages | 6 11/16 x 9 1/16 in
Fully illustrated throughout
In *Everyday Magic*, Semra Haksever introduces readers to simple magic and rituals for every day—powerful tools that encourage self-love and living a fulfilled life.

No longer the stuff of broomsticks, black cats and cauldrons, witchcraft is all about self-care in a modern and often confusing world. *Everyday Magic* is for all women looking to channel their inner power, make positive changes in their lives, cleanse, heal, and embrace a little more spirituality. Semra acts as a guide to bespoke spells, altars, manifestations, moon rituals, gratitude meditations, blending oils to increase luck, a candle manifestation to break a hex and get over past lovers, and a special blend of tea to stay calm.

Featuring information on crystals, tarot, herbs, oils and much more, this is a book on cosmic assistance that is accessible for everyone. When you are happy and positive on the inside, it makes you glow on the outside, and *Everyday Magic* will help you do just that.

**Semra Haksever** was a fashion stylist for over a decade before becoming a bohemian entrepreneur and starting Mama Moon, a bespoke collection of magical scented candles and potions. She has practised reiki, crystal therapy and moon rituals for over 20 years, and has always held the desire to create ritualistic tools that are accessible to all. This is her first book.

- In these uncertain times people are embracing positive-feeling practices like meditation, crystals, smudging and astrology.
- People are feeling a real desire for more empowerment, and more self-love.
- Mysticism and this new way of embracing spirituality allows people to feel in control of their lives and minds.
- The witch is the ultimate symbol of female power.
**Friendship**
The Joy of Connection  
Dr Anthony Gunn

*November 2018*  
ISBN 9781743793763  
SELO16000  
$14.99 | Hardback  
152 pages | 4 1/2 x 6 1/2 in  
Text only

**Why have friends? According to research, having great friendships makes you a healthier, happier person—and it can even make you live longer.**

In *Friendship: The Joy of Connection*, psychologist Dr Anthony Gunn celebrates friendship in all its forms, and unlocks the secret to developing real connections. Discover how to become more confident in social situations, avoid traps that jeopardise friendships, recognize unhealthy relationships and overcome habits that prevent you from making the most of your social circle.

Friendship will inspire you to step out of your comfort zone, invest time in new friendships, improve existing ones and experience the joy of connection.

Dr Anthony Gunn is a psychologist who regularly speaks to sporting and social clubs, schools and professional institutions about fear and how to deal with it. His previous titles include *Walk Tall, Swing High* and *Get Happy!*

- A celebration of the merits of friendship for our health and wellbeing.
- Includes useful advice on how to improve social connections and encourages readers to reflect on personal behavior in their dealings with others.
- Broken up into 127 short, easy-to-follow tips, from practising self-reflection and learning how to be a good listener, to asserting boundaries, dealing with confrontation, and creating lasting memories.
100 Days Happier

Daily Inspiration for Life-Long Happiness

Domonique Bertolucci

February 2018

ISBN 9781743793916

$14.99 | Hardback

208 pages | 4 7/8 x 6 1/2 in

Text only

Inspirational messages motivating and encouraging the reader to be the happiest they can be.

So many people are waiting to feel happy, they think they will be happy when they have this or they’ve done that, that perhaps money, a partner, or that new position is the key. But the truth is, lasting happiness is something that you create, each and everyday, through the simple choices that you make.

100 Days Happier invites the reader to make small daily changes in the way they think and act; changes that will ultimately create a fundamental shift in the way they feel about who they are and the life they are living. This book will energize and motivate you to be your best self, every day.

Isn’t it time you started treating yourself with the same love, kindness, and respect you give the other important people in your life?

So many people are looking outside of themselves for ways to feel good on the inside. The truth is, although they are the only person who can build their confidence up, the way they think and act is doing nothing but tearing it down.

The Daily Promise invites you to make small daily changes to the way you treat yourself; changes that will build your confidence, nurture your self esteem and ultimately leave you with more energy to do what you want to do and be who you want to be. Based on the best-selling book The Kindness Pact and its Eight Promises, this collection of inspirational messages will leave you feeling good about who you are and the life you live.

The Daily Promise

100 Ways to Feel Happy About Your Life

Domonique Bertolucci

February 2018

ISBN 9781743793923

$14.99 | Hardback

224 pages | 4 7/8 x 6 1/2 in

Text only

Also Available

The Happiness Code

ISBN 9781743793282

$14.99 | 2017

Eight easy-to-follow 'promises' to make, in order to feel good about yourself and the way you live.

Most people are terribly unkind to themselves. They make harsh judgments, engage in endless self-criticism and are unforgiving of even the smallest of failings. At the same time these people are often loving and kind parents, generous and encouraging friends, and supportive and committed colleagues. They give everyone else their best, only to give themselves their worst.

The Kindness Pact introduces the reader to the Eight Promises: commitments you need to make if you want to feel good about who you are and the life you live and invites you to be as kind to yourself as you are to the other important people in your life.
The Kindness Pact

8 Promises to Make You Feel Good About Who You Are and the Life You Live
Domonique Bertolucci

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Less Is More

101 Ways to Simplify Your Life
Domonique Bertolucci

A collection of inspirational messages and ideas that will encourage you to find happiness in living a little more simply.

Less Is More is a collection of inspirational messages and advice that encourages the reader to enjoy life more by living a little more simply. Trying to do it all, be it all and have it all is exhausting—and all too often, people find themselves asking ‘what was it all for?’

The sad conclusion for so many is that the things they pushed themselves to do and have were never that important.

Less Is More shows the reader how to find more time and energy to enjoy the things that really do matter. It invites the reader to make small, simple changes in the way they live, like learning to say no and embracing silence: changes that will simplify their life and leave them feeling relaxed and happy, instead of stressed and overwhelmed.
Trying to do it all is exhausting. This 240-page guided journal will steer you in making the small daily changes that lead to more energy, less stress and a simpler life. It’s packed with inspiring quotes, exercises and prompts to help you de-clutter your mind, simplify your life, and make time and space for the things that really matter.

This guided journal is filled with positive quotes, exercises and prompts to help you thoughtfully and mindfully find lasting happiness. Happiness is something that you create each and every day, and this 240-page journal will guide you in making small daily changes in the way you think and act for a brighter way of life.

Domonique Bertolucci is a happiness expert and has a client list that reads like a who’s who of CEOs and business identities, award-winning entrepreneurs and celebrities. Her workshops and online courses are attended by people from all walks of life, from all around the world. Domonique helps her clients define their personal happiness prescription and then shows them exactly how to make it their reality.
In Traveling Light Kit Kemp shares the inspiration that her travels have on her design decisions: whether it’s a fabric from India that inspires a wallpaper, or a collection of baskets sourced from across the UK to decorate a bar in New York, Kit is an expert at creating memorable spaces.

This lavishly photographed interiors book shows how to leave behind design ‘rules’ to create truly beautiful, original interiors. For over 20 years, Kit Kemp has been at the forefront of the international design community, with her signature style that mixes contemporary elements with antiques and junk shop finds, luxurious fabrics with printed wallpapers and hand-finished detailing with collections of simple objects that create impact. She avoids taking design too seriously, playing with scale, color and pattern to create very personal, handcrafted spaces. Alongside the stunning images of room sets and detailed close-ups will be the inspiration behind Kit’s work and her tips for creating your own version of her style at home. Interiors are meant to be lived in, and the key is to create a space that is comfortable, beautiful and reflects who you really are.

Award-winning interior designer Kit Kemp is known for her stylish and witty interiors. With her husband, Tim, she owns Firmdale, a group of luxury hotels in London and New York, including the Whitby Hotel, which opened in New York in 2017. She has collaborated with Anthropologie, Wedgwood dinnerware, Chelsea Textiles, and more on a range of products.

• The third book from highly acclaimed and award-winning interior designer Kit Kemp.
• Kit has collaborated with Wedgwood, Anthropologie, Christopher Farr, and more to produce ranges of fabric, bath and other products.
• Provides insight into the inspiration behind her designs, and shows how she uses her travels to inform her visions for interiors.
Discover the exceptional architecture and design of lodges across South Africa, Tanzania, Namibia, Botswana, Zambia and Zimbabwe.

The safari is not just a vacation; it’s a spiritual and physical journey, offering an opportunity to recharge, reconnect, and escape from the cerebral and virtual into the real, instinctive world.

Africa is still the continent of wanderers, but the lodge has become a destination in itself, rather than a camp along the way. The new safari aesthetic fuses high-end design with traditional African craft to create highly original, courageous and soulful architecture and interiors. This careful attention to detail also serves to highlight the unique character of the environment—and the importance of preserving it.

*Safari Style Africa* explores the most spectacular of these lodges, each one encapsulating the spirit of place, of Africa itself and its many faces, and providing a gateway into the wild beauty of its setting.

**Anne Marie Mientjes** is based in South Africa and works as deputy editor of VISI magazine. She is also interior designer for Agama Mara Safari lodge, designed by South African architects Silvio Rech and Lesley Carstens.

**Dook** is a Singaporean photographer now living in South Africa. He works for many local and international travel and decor magazines as well as private and corporate clients.

- Safari is a Swahili word, from the Arabic safara, meaning journey.
- Safari style possesses an international appeal that is beginning to influence aesthetic ideas the world over.
- Lodges incorporate important design trends, including indoor/outdoor living, low ecological footprints, and sensitivity to local heritage, crafts and culture.
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No trip to Japan is complete without an authentic onsen (hot spring) experience. Yet this world has remained a mystery to many western travelers, who are keen to take advantage of the relaxing qualities and healing properties of the onsen.

Onsen of Japan is your entry into the art of Japanese communal bathing. Featuring listings for more than 150 onsen across the country, authors Steve Wide and Michelle Mackintosh have selected the very best places to enjoy this quintessential Japanese experience—including traditional 7th-century baths, historic wooden buildings, open-air mountain springs, rustic neighborhood baths, and big city super santos (aquatic centers). Alongside vivid descriptions and beautiful images, each listing includes a checklist with important travel information, onsen rules, customs and quirks, as well as information on different water types and their healing benefits. The authors also offer tips on how to take a bath like a local, bathing in different seasons, the best places to take a foot bath (ashiyu) or hand bath (teyu), and where you can cook your own onsen egg. Slip off your clothes and ease yourself into the world of the Japanese onsen.

Steve Wide and Michelle Mackintosh have been obsessed with Japan since their first visit in the late 1990s, and since then they have traveled to Japan twice a year. Steve is a passionate writer and DJ, with a local radio show. Michelle is a book and stationery designer and illustrator, who won a 2015 Australian Book Design Award for her work on the Precincts guidebook series.
KINOSAKI ONSEN

Kinosaki Onsen, which is known as the "Paradise of the Onsen," is a hot spring town located in the picturesque Kinosaki Onsen. This onsen town is a must-visit destination for anyone seeking to unwind and rejuvenate themselves. The hot springs here are a popular attraction, and visitors can enjoy a variety of hot spring experiences, including indoor and outdoor onsen, hot sand baths, and hot water pools.

SAINO KA WARAK PARK

Saino Ka Warak Park is a picturesque spot located along the Kinosaki River. The park features a stunning mountain forest with beautiful waterfalls and a variety of different kinds of trees and flowers. Visitors can enjoy hiking through the park and taking in the natural beauty of the area. The park is also a great place to relax and enjoy the fresh mountain air.

These are just a few of the many beautiful places to visit in Kinosaki Onsen. Whether you are looking for a relaxing hot spring experience or a scenic hike through the mountains, this town has something for everyone.
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