There are a lot of sensational projects from the Quadrille team this season, starting with one of our favorite topics: food!

Regularly voted the happiest city in the world, Copenhagen has a strong food and drink culture. Now, with Trine Hahnemann's *Copenhagen Food*, you will be able to walk the streets of this hot foodie destination and take in its culture, traditions and recipes. Also of cultural interest is the perennially perfect pairing of bread and butter. In *Bread & Butter* we take you on a truly international exploration covering the history, the culture, and the accompanying recipes to recreate these artisanal products at home. For those who are new to cooking, YouTube sensation Alex French Guy Cooking shares his geeky but fun and relaxed kitchen hacks and super simple recipes to make cooking as easy as possible for absolutely everyone!

If you are someone who particularly enjoys a pre-dinner drink with friends, *Aperitif* will become your one-stop guide to the most fashionable of drinks, encouraging you to sit back, sip and anticipate the pleasures of the evening ahead. And if your aperitif of choice is sparkling wine, then *Drink More Fizz!* will see you through the holiday and New Year celebrations. Here is a witty guide showcasing 100 of the greatest champagnes and sparkling wines from around the world.

When fall sets in and the leaves turn golden, it’s the perfect time to celebrate nature through craft. Bring the natural beauty of foraged, fresh or dried flowers indoors with *Wreaths*: a guide to making floral pieces for your home—wreaths are not just for Christmas! Another way to showcase nature in your home is by embracing the sustainable practices of *Botanical Inks*, which explores plant-to-print dyes and the techniques and projects needed to make the best use of them. For more adventurous crafters, *Breaking the Pattern* steps outside the confines of traditional sewing books and shows you how to make fashion your own, illustrating the uniqueness of Scandinavian style.

Perfect for armchair astronomers, *Written in the Stars* takes you on a journey through the night sky and reveals the facts and folklore behind the constellations. If you tire of star gazing, focus instead on gazing into your prince’s eyes: step into Meghan Markle’s glass slippers and find out how to channel your inner princess with *How to Be A Modern Princess*. If you have eyes only for adorable felines, *Lucky Cat*, with its history, symbolism, and psychedelic design, tells you everything you need to know about Japan’s paw-rocking feline. Its striking die-cut shape makes it the perfect gift for any cat lover.

Finally, if stress is getting to you or you just need to let everyone know you need cake, our *Mood Journal* stationery range is the best way to show your family, friends and co-workers how you’re really feeling. Simply turn the wheel to share your current mood—and if you need to give your loved ones some spiritual guidance, look no further than our *Crystal Magic* notecards by bestselling author Yulia Van Doren, aka Goldirocks.

We are thrilled to be sharing this program with you and thank you for your continued support, as always.

Margaux Durigon
International Sales Director
The food culture of Copenhagen is woven into the fabric of Trine’s daily life

Trine Hahnemann has lived in the heart of Copenhagen for more than 40 years. There is no smørrebrød, hot dog, ice cream, or coffee she hasn’t tasted in this quietly gastronomic capital city.

Now, in this ground-breaking book, Trine takes us on a tour of her home town, introducing us to all the best spots to eat, drink, and catch up with friends. Learn about the old bakeries and food markets, the burgeoning streetfood scene, the coffee culture, and the world-famous restaurants—and along the way, Trine will offer 70 recipes for some of her very favorite dishes.

TRINE HAHNEMANN is an expert on and ambassador for modern Scandinavian food and she cooks, writes, and lectures on the subject around the world. She is an enthusiastic advocate for sustainable solutions, organic sourcing, and food cooked with love. Trine has written ten cookbooks in her native Danish, and six in English.

- Copenhagen is regularly voted the happiest city in the world!
- Bestselling author of *Scandinavian Comfort Food* and *Scandinavian Baking* (together sold over 82k worldwide) and *Open Sandwiches* (out May 2018)
moroccan flatbread pizza

Series 1

Go home, kick-off your shoes and make this pizza. It's everything a pizza should be—and then some.

Moroccan flatbread pizza starts with a spicy pizza base, made from five, citrus-infused and sweet-onion filled dough. You'll feel like you're in a local fish market, or Middle Eastern ale house, and olive.

Heat the oven to 200°C (400°F) gas mark 6.

Mix together the tomato puree and harissa. Arrange the flatbread on a baking tray, spread over the spicy harissa mixture.

Spread the remaining harissa mixture over the flatbread. Add the sliced tomatoes and quartered olives. Scatter over the golden cumin and scatter with the honey nuts.

Bake for 8-12 minutes until the tomato mixture is soft and the flatbread is crisp. Garnish with the pomegranate seeds and paprika. Serve warm with a little lemon juice just before serving.

chestnut mushroom bourguignon

Delightfully gooey with this deep, hearty, herb-rich bourguignon.

In a large pan, heat 1 tablespoon of olive oil and cook the mushrooms over a medium-high heat for 5 minutes until the cap has sautéed and softened.

In a separate large saucepan, heat the remaining olive oil and cook the shallots and garlic until golden. Add the flour, and the bouquet garni, and cook for 2 minutes. Blend in the flour and sauce to make a thick sauce. Add the vegetable stock and blend to a smooth consistency.

Pour the wine and thyme into the saucepan, stir thoroughly and allow to reduce for 10 minutes, adding the hot water when the sauce starts to thicken.

Pour the cooked mushrooms and bay leaves into the saucepan, season with salt and pepper.

1 chestnut
150g (5oz) mushrooms, trimmed, chopped and quartered
1 clove garlic, crushed
1 bouquet garni
600ml (1pt) red wine
150ml (1/4pt) chicken stock
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp paprika
1/2 tsp dried thyme

1 chestnut
150g (5oz) mushrooms, trimmed, chopped and quartered
1 clove garlic, crushed
1 bouquet garni
600ml (1pt) red wine
150ml (1/4pt) chicken stock
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp paprika
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15 MINUTE VEGAN: COMFORT FOOD
KATY BESKOW
Simple & satisfying vegan recipes

100 brand new, comforting vegan recipes that can be made in 15 minutes

Following Katy Beskow’s best-selling debut comes a book that shatters the notion that vegan food is cold and soulless. Whether you’re vegan or not, create inspired comfort foods using ingredients available in supermarkets. Katy’s easy recipes will have you making delicious, warming meals time after time.

The book offers 100 recipes across five chapters: comfort classics (Chocolate chili, Moussaka bowls); sides & bites (Corn fritters, Speedy samosas); social sharing (Mushroom bourguignon, Garden biryani); solo recipes (Spicy falafel burger, Cashew chow mein); and sweet comforts (Cherry pot pies, Cookie dough).

KATY BESKOW is an award-winning cook, writer, and cooking tutor. Katy blogs at www.littlemissmeatfree.com, has a column in Healthy magazine, and teaches vegan cooking at York Cookery School, Yorkshire, UK.

• A follow-up to the bestselling 15 Minute Vegan which has sold over 60k copies worldwide
• Dynamic, down-to-earth, and media-friendly young author
• Feeds into a growing enthusiasm for sustainable plant-based eating and vegan lifestyle
New York Deli Loaf

I visited New York City about a decade ago and immediately wanted to go there, mainly for one reason: The Bagels. The city's attractions occupied us, but really we were just waiting for the real sandwich to happen. In between the buzzing of the streets and the hum of daily life, we found a store to Green Island, a home-cleaned hideaway around Central Park, near Times Square. We also went to a lot of the bars and hung out in Brooklyn. Depths of the city, my favorite thing about New York was its endless number of tiny stalls, carts, and street vendors selling fresh, hot, and delicious breads from the city's bakers. Everytime, when I'm hungry, I can savor all the thought of those small sandwiches. Naturally, at home, we set to making bread that can handle a crowd of people. We wanted to make something simple, so we decided to put our own spin on it and make it more flavorful. So imagine yourself, early in the morning, pollut, a bread baked overnight and you turn to your fellow baker and ask, "Which got the pushpin?" Because, this perfect loaf for a breakfast, cut the breadOR to the half. What followed were the best-examined, pastries and a radiant, sunshine-filled day. I've never eaten.

Cultured Butter

The signature Ampersand Butter

When I went to Sweden, the first thing I ate was butter. It was something 'more buttery' than any butter I had ever eaten before and it was very different. This was due to a few factors, including the type of milk and the long process, which helps it to develop a unique flavor. Scandinavian butter is aged in wooden cases, covered with the butter until you can slice it. The development of this unique flavor is by using your own everyday eats, such as sour cream or yogurt.

It's used to blanket dairy products and due to its low acidity, which makes dairy products safe, but does it just work between good bacteria and yeast. It gently ferments all the bacteria, including those that cause flatulence, and brings a unique flavor. It's balanced, spent some time, working out which culture and yeast you like, and is now in your butter, as the flavor of the culture will be reflected in the end product.
BREAD & BUTTER
RICHARD SNAPES, GRANT HARRINGTON & EVE HEMINGWAY
History, culture, recipes

This is a celebration of a divine partnership: bread and butter

Bread and butter were first eaten together in 1492, and since then the marriage has been as solid and as loving as ever.

Bread & Butter: History, Culture, Recipes is a celebration of the partnership and a love letter to two glorious, artisanal products that have graced our tables for centuries. The book delves deeply into the history and culture behind the bread and butter pairing, with a global overview that brings us to the present day. It also shares 40 outstanding recipes that celebrate the best of both bread and butter.

RICHARD SNAPES of The Snapery Bakery believes that even the best can be improved. GRANT HARRINGTON of Ampersand Cultured Butter is on a mission to make butter taste more buttery. EVE HEMINGWAY is a food writer who strives to preserve old food cultures.

• According to Time, Americans have rediscovered their taste for ‘real’ butter, consuming 940,000 metric tons in 2016 (the highest record since 1967!)

• The only book on this perfect combination
Your one-stop guide to sweet and savory pies and tarts for every season and every occasion

Here are 100 pies and tarts, themed by size: individual tartlets and handheld pies, medium ones for lunch and dinner, and big, celebratory pies for larger gatherings. They can be guilty pleasures, crowd pleasers, seasonal winners, or heroes of the picnic or lunchbox.

In this stunning book from seasoned food writer and pie lover, Annie Rigg, you’ll find sweet and savory recipes for every season, as well as ideas for super decorative pastry work. Separate recipes for doughs and crusts made with a variety of flours are also included.

ANNIE RIGG is a bestselling author and ghost writer and writes for numerous leading food publications. As a food stylist, she is in high demand and has worked on more than 150 cookbooks on subjects as diverse as Korean streetfood and gluten-free baking.

- Includes both sweet and savory recipes
- 100 recipes themed by size
- Features inspirational pastry toppings and decorations—perfect for Instagramming!
PA AMB

TOMÀQUET

A simple Spanish breakfast that can also do service as a appetizer or tapas. It’s familiar with you garlic is famously pungent. You might want to avoid too much kissing before heading to work.

SERVES 4

TRAVES: 10 minutes

1 slice rustic bread, baguette or ciabatta
1 egg (lightly beaten)
1 tsp and juicy tomatoes
1 tsp olive oil
4-5 slices of ham or bacon

Toast the bread, then while still warm, lightly rub each slice with a cut side of the garlic. Place the tomato and rub each slice of toast with one half of the tomatos so that most of the brine of the tomato are on the bread and you are left with the skin. Drizzle generously with oil and sprinkle with a little sea salt. Top with the slices of ham and some Manchego cheese if you like, or enjoy just as it is.

MONTE CRISTO

A variation on the French croute monastie, here the bread is stuffed with Spanish ham and manchego. Fused in an egg batter and served with membrillo (quince paste).

SERVES 4

TRAVES: 20 minutes

1 tbsp Dijon mustard
1 tsp brown sugar
8 slices country-style bread
2-3 slices of ham
1 tsp soft butter

In a bowl, combine the mustard and brown sugar and baste over the slices of bread. ‘Top’ half the slices with the ham and manchego, sandwich together with the remaining bread slices and press down a little to seal.

Bar the eggs in a shallow bowl and season with salt and pepper. Soak both sides of each sandwich well in the eggs.

Melt half the butter in a frying pan over medium heat. Transfer half the egg sandwiches to the hot pan and fry for 2-3 minutes on each side until golden, crisp and melted. Repeat with the remaining butter and sandwiches. Serve hot with the membrillo alongside.
Raise your sandwich game with over 70 essential recipes from around the world

Sandwiches are beloved world over and nearly every country has its own variety. *Posh Sandwiches* showcases the ultimate “grab and go” meal celebrating this versatile, tasty staple of menus everywhere.

From Vietnamese banh mi to Lobster po’ boy, New York Reuben to Mumbai Vada Pav, the sandwich features all kinds of wrappings (sourdough, wraps, tortillas, or just humble sliced white bread) and a multitude of delicious fillings.

With a photo for every single dish, and recipes that anyone can tackle, if you want to spice up your sandwich life then this is the ultimate guide.

- Sixth title in the successful “Posh” series, which takes a simple ingredient and give it a fun, tasty twist
- The “Posh” series has sold 140k copies worldwide
- A truly international food; almost every country has its own type of sandwich
- Includes both sweet and savory recipes
Alex French Guy Cooking is a YouTube hit. A Frenchman living in Paris, Alex loves to demystify cooking by experimenting with food and methods to take the fear factor out of the kitchen, make it fun and accessible, and charm everyone with his geeky approach.

In his debut cookbook, he shares 100 of his absolute favorite recipes—from amazingly tasty toast ideas to some classic but super-simple French dishes. Along the way, he shares ingenious kitchen hacks—e.g. six ways with a can of sardines, a cheat’s guide to wine, three knives you need in your kitchen—so that anyone can throw together great food without any fuss.

ALEXIS GABRIEL AÏNOUZ is French Guy Cooking—a former engineer and self-confessed geek who turned his hand to making cooking videos in 2014. His YouTube channel has 401,000 subscribers who love his mad-scientist experiments with food and his inspirational recipes that make cooking fun and easy.

• Nearly half of the French Guy Cooking’s YouTube subscribers are in the US
• Great tips for kitchen hacks that make cooking simpler
• Perfect for those new to cooking or students
NEEDING NO INTRODUCTION, the Negroni is not only one of the most delicious aperitifs, it’s also one of the easiest to knock up, which perhaps goes some way to explaining its popularity. It is said to have been invented in Florence in 1919 when Count Camillo Negroni, home from a stint as a cowboy in America’s Wild West where he’d developed a taste for hard liquor, ordered his bartender to make his favourite drink, the Americano (Campari, vermouth and a splash of soda water) with gin in place of the soda. Clever Count Negroni: his eponymous cocktail became one of the world’s greatest, and still appears in the top 10 favourite aperitifs lists of the drinkers I like and respect most of all.

The classic I was taught uses equal measures of Campari, Beefeater gin and Martini Rosso. Most bars use 25ml/1oz of each; that’s a lot of booze packed into not many sips. Two Negronis as an aperitif are more than enough for me; after three the alcohol has killed off my appetite as well as my tastebuds and I become a danger in the kitchen.

Using different gins and vermouths will obviously change the drink. Experiment with what you have to hand, but be cautious of going too off piste if you want the proper Negroni vibe. Steer away from floral gins as they battle a bit with the intrinsic bitterness of the drink; I find Antica Formula too sweet and heavy in the place of the Martini Rosso but it has its aficionados; I prefer Punt e Mes, swarthy with an extra kick of bitterness that makes the drink really intriguing. And while it’s a drink that is hard to improve on, a dash of orange bitters can raise it to the ranks of the sublime.

REBUJITO
75ML/3OZ MANZANILLA OR FINO SHERRY
ABOUT 150ML/6OZ LEMONADE
1 SPRIG FRESH MINT AND/OR
1 GREEN OLIVE, TO GARNISH

Serve in a tall glass over plenty of ice.

This classic Andaluzian aperitif uses manzanilla or fino sherry and is fantastic in the summer, use an amontillado or an oloroso instead for something a bit more profound but equally delicious and more fitting for winter. Spanish lemonade is somewhat less sweet than those the Brits and Americans are used to, so I’d top it with a splash of soda to cut the sweetness. I sometimes overdo caution to the wind and use tonic water instead of lemonade.

APÉRITIF

APERITIF
11
NEGRONI
1 PART CAMPARI
1 PART BEEFETTERS GIN
1 PART MARTINI ROSSO
ORANGE PEEL, TO GARNISH

Pour the Campari, gin and Martini over ice in a rocks glass or tumbler and garnish with orange peel.
FOOD & DRINK

A one-stop guide to the most fashionable of drinks

Santé! The aperitif is back. Forget the crass cocktail—the chic aperitif is the choice of the discerning drinker. More and more people are falling for the charms of this light, refreshing way of drinking, and bars dedicated to aperitifs are opening around the world.

In Aperitif, acclaimed drinks writer Kate Hawkings romps through the history of how these drinks came into being across the great drinking nations of Europe and beyond. With 30 suggested recipes or serving suggestions for each kind of booze, Aperitif encourages you to sit back, sip, and anticipate the pleasures that the evening holds.

KATE HAWKINGS has a drinks column and has written on food, travel, and interiors for the Guardian, Independent, Telegraph, Sunday Times, and Elle Deco. Kate is a restaurant and wine consultant and is Chair of the Guild of Food Writers.

• American sales of Campari and Aperol have doubled in the past 5 years
• Instagram-friendly Aperol Spritz has been proclaimed “the drink of the summer”
• A stylish, new guide to the burgeoning aperitivo scene
• Color photography throughout

“Aperitif is an captivating guide through the greatest snifters, liveners and inebriants, served by the most civilized people, at the day’s finest hour.” Joe Fattorini
**FIG NEGRONI**

A summer cocktail on the Negroni using exotic summer figs. The sweetness of the figs combined with the perfume of the fig leaf gin creates a complicated and exotic Negroni that is slightly more subtle than the traditional version. Born to quaff small glasses at the start of a dinner party, pour yourself a big glass after a tough day in the office.

**To bottle**
- 320ml Figs fig gin
- 350ml Fig sweet vermouth
- 200ml Fig Campari
- 150g Fig Figs
- 200g Figs fig leaves
- 3 x 2g or 1 x 6g, or at least 1ml/3ml
- Framboise
- Coffee beans
- Skinned hazelnuts

**BOTTLE** 1. Quarter the figs, and add them to the gin, the vermouth, the Campari, and a large bowl. Cover the bowl with the gin in a basting jar. Leave in a fridge, covered, for 21 min. Leave the leaves, covered, in a clear plastic bag for 21–48 hours in a refrigerator or on a low ‘light’ you want it. Alternatively, leave the leaves, covered, in a clear glass jar. Leave the vermouth and gin through a coffee filter into the bowl jar (500 ml). 2. Add the Campari, then transfer to a bottle, sealed, and store in the fridge. It will keep for 2 months.

**GLASS SERVE** Simply pour 3/4 full over ice in your glass of choice.

**Tip** Don’t buy big figs, you don’t have to wait for the season and find a tree (we have trees, but it’s too hot and the flies are out in London). You can however use the figs and leaves, if there are no big ones to be seen. This is with the same weight of black current and their leaves instead. They go anywhere.

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**BOTTLED MOJITO**

Do this a few days in advance of a barbecue and you can have the best night; you can serve it in a bowl with a sprinkle of grated orange zest for a simple summer cocktail. It’s a classic in Europe, and you can do it in bulk—make it in a half to a full month, as if you have no more next week (you probably won’t), you can use it for the following weekend or the one after that.

**To bottle**
- 500ml white rum/spirits, sugar
- 1 in 4 or 10 in 3 days
- 1 litre (33.81 oz) water
- 1 litre (33.81 oz) sugar
- Ice or lemon/lime
- 1 x 445ml bottle white rum
- 400g lime zest, or 1 lemon zest
- 400g lime juice
- Fresh mint
- Grated orange zest
- Syrup, all mixed, in a jug

**BOTTLE** 1. In the bowl, mix the sugar and water together, then leave for 3 days, or overnight, depending on the size of the bowl. Add the water and rum. Mix in the mint, and leave for 3 days. 2. Add the syrup into the bottle. Leave it for 3 days. 3. After the second day, taste the mixture. Add sugar and/or mint if needed. Use the syrup and mint to taste, using small glasses. 4. Place the mixture into the bottle. Seal and keep in a cool place, but not refrigerated, for 1 hour or 4. If you want to add healthy mint, use a large plastic bowl with a lid. If it becomes too much, release it by insulating very slowly (not putting the cap back on).

**GLASS SERVE** You can enjoy this neat, or pour over ice in a highball and garnish with mint.
50 brilliant cocktail recipes you can pre-make and bottle

Batched & Bottled features 50 of the best recipes for cocktails you can pre-make and either pour straight over ice or leave to mature for an hour, a month, or even a year. You’ll have cocktails you can drink when you get in from work, or maturing bottles you can crack open come Christmas/birthday/Thanksgiving/Friday.

From Negronis and Manhattans, to more complex concoctions infused with botanicals or fermented ingredients, the recipes follow a seasonal structure and range from simple, stir-through mixes, to more elaborate drinks that require kitchen prep.

MAX AND NOEL VENNING are the brothers behind Three Sheets Bar in London and between them they’ve run three other bars throughout the UK.

• Forget messing around with a cocktail shaker: make your drinks ahead and enjoy the party
• A chic, new guide on this trending subject
• 50 seasonal and inventive ideas, beautifully photographed
‘TOO MUCH OF ANYTHING IS BAD, BUT TOO MUCH CHAMPAGNE IS JUST RIGHT.’
— F. SCOTT FITZGERALD

DOMAINE CARNAUSCO, BRUT 2011

Calistoga, CA

Domaine Carneros, surrounded by its meticulously tended vineyards and terraced gardens, looks like nothing so much as a fine French château perched on its rolling Gallic hillside and planted with vineyards in the middle of the Napa Valley. It seems both vaguely out of place and remarkably in place where it rests quite a night’s drive from the hustle and bustle of Highway 12—121 between Sanoma and Napa.

Domaine Chandon, started by Ruth and Sebastian Back in 1973, was the first to bring California a champagne house, and for many years the Thiegs family looked for the perfect site with which to emulate Moët. Finally, Claude Taittinger purchased this estate in Carneros in 1982. At Domaine Carneros, it is even easier than it’s never looked.

Winemaker Emile Gourmone has been the “head chef” since the 1980s. Domaine Carneros produces essentially, Napa Valley. All the estate vineyards are certified organic, and Domaine Carneros winemakers are the most, from almost all—best not quite—the perception of the winery. A small amount of oak is used from other quality-minded producers.

There are eight sparkling wines in the Domaine Carneros range and several still Chardonnay and Pinot Noir, all of which I find among the five, the 2011 Domaine Carneros Blanc de Noirs, Chardonnay and Pinot Noir (half and half), made using the traditional method (of course), is definitely tasty with hints of peach, apple, and apricot with a long lemon finish.

It’s deeply satisfying and satisfying, and given the work that’s gone into it, the outside (I’m not behind, it’s just as well, printed, too.

WWW.DOMAINECARNEROS.COM

DEVAUX ULTRA NV

CHAMPAGNE, FRANCE

I’ve always adored the wines of Veuve A. Deveau, a fine champagne cooperative founded in 1800 and formerly family-owned that’s usually known simply as Deveau. Its deep, darker bottle is very distinctive, and the wines they contain are just as stylish and elegant.

I remember once being unsucessfully upgraded to business class on an Air France flight to Caracas, all of it, and being replaced regularly with the Deaveau Grand Reserve Brut. I was so astonished by my good fortune that I drank way more than I should have and, as the flight went on, I couldn’t help but think that this was definitely the best of all possible worlds and thus on the whole, everything was really rather fantastic. It’s unlikely to happen again, and I’m grateful for the few times I’ve had a chance for the brand, though, every once.

It’s a little business choosing the right wine to be served at 35,000 feet. Thanks to a low humidity and carbon dioxide, the aromatic charm and acidity in wine become unaccentuated, apparent, and the effects of dilution are quite pronounced. In a result, you need wines that are firm-braced and well-balanced, with fresh tannins and good acidity. The chardonnays of Deveau are more than measure up, as you will see with this exceptional article. It’s not a style of champagne that I’m highly enamored with as a rule, finding the finesse with no dosage at all can be terribly sharp and austere.

With the Deveau Ultra B, however, everything is in harmony. The house’s known for the great quality and intensity of its fruit, and this Blend of 50 per cent Pinot Noir and 50 per cent Chardonnay is perfectly brought into being by a dosage of just 5 grams of sugar per liter. This very low base, crucially, not extra dosage and five years aging allow the juicy pear and apple-like fruit and minerality to shine, holding up to a remarkably fresh glass of wine.

And best of all, given that you can find Deveau’s wines at most local bottle shops, you don’t have to fly the way to Caracas via Paris to enjoy it.

WWW.CHAMPAGNE-DEVEAUX.COM

CHAMPAGNE

YEADVEAUX

WWW.CHAMPAGNE-DEVEAUX.COM
A witty new guide showcasing 100 sparkling wines from around the world

Leading wine writer, Jonathan Ray, teaches you everything there is to know about bubbly by talking through his favorite 100 types, and explaining the fun facts and stories surrounding them.

There are so many sparkling wines from all over the world that there’s something out there to suit every budget, taste, and occasion. Featured wines include types of champagne, prosecco, cava, crémant, the rare and precious sparkling ice wine, and everything in between.

There is also information about the right kind of glass to use, the best foods to consume while enjoying bubbly, plus a glossary of terms and a wine map.

**JONATHAN RAY** is drinks editor for the *Spectator*, as well as a writer on food, travel, and lifestyle for many other publications in the UK. He has written several books on wine, translated into over a dozen languages.

- Features US and Canadian wines
- Imports of sparkling wine and champagne to the US rose by 14% from 2015 to 2016
- Publishing in time for the holiday gift-giving season and New Year celebrations
## BUNDLE DYEING

Bundle dyeing, also known as “tie-dyeing,” is a simple and beautiful process that yields vibrant, organic patterns on fabric.

### Materials
- Fabric
- Dye
- Ties

### Instructions
1. Tie the fabric in sections with rubber bands or string to create interesting patterns.
2. Submerge the tied sections in dye, ensuring the dye penetrates the fabric.
3. Leave the fabric in the dye for the desired time.
4. Remove the fabric and untie it to reveal the pattern.

### Tips
- Experiment with different types of fabric and dyes for varied results.
- Use rubber bands of varying sizes to create unique patterns.

## TABLE LINEN

### Materials
- Linen fabric
- Dye
- Rubber bands

### Instructions
1. Cut the linen fabric into desired shapes and sizes.
2. Tie the fabric with rubber bands to create patterns.
3. Submerge the tied sections in dye.
4. Leave the fabric in the dye for the desired time.
5. Remove the fabric and untie it to reveal the pattern.

### Tips
- Use different dye colors for a more dramatic effect.
- Experiment with different tie methods to create unique patterns.

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**Table: Tie-Dyeing Instructions**

<table>
<thead>
<tr>
<th>Step</th>
<th>Description</th>
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<tbody>
<tr>
<td>1</td>
<td>Tie fabric in sections with rubber bands or string.</td>
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</tr>
<tr>
<td>3</td>
<td>Leave the fabric in the dye for the desired time.</td>
</tr>
<tr>
<td>4</td>
<td>Remove the fabric and untie it to reveal the pattern.</td>
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</tbody>
</table>
Turn plants into natural dyes and inks for textiles, clothing and paper

*Botanical Inks* is a comprehensive guide to dye-making and print techniques, including bundle dyeing, Shibori tie-dyeing, hapazome, indigo vat dyeing, woodblock printing, screen printing, and more. It also shows you how to turn your new inks, dyes, and knowledge into wonderful projects, from a simple bundle-dyed scarf to a block-printed tote bag.

The process of turning plants into print can help you reconnect with nature, find a creative outlet, and develop a mindful sense of presence. It also promotes an awareness of sustainable practices and how to reduce our impact on the planet.

**BABS BEHAN** is the founder of Botanical Inks – an artisan natural dye studio based in Bristol, UK. Her clients include Saatchi Gallery, London Fashion + Textiles Museum, Ace Hotel, Soho House, and Wilderness Festival.

- Explore an on-trend craft that’s part of the “slow-living” movement
- Will appeal to people interested in foraging and sustainable practices
- A comprehensive guide that covers making dyes, printing techniques, and inventive projects
- Dyes are completely free of toxins and chemicals
Perhaps one of the most striking leaf patterns you will see - the large, heart-shaped pads are a vibrant green with almost luminous white detailing. Shining out a long stem called a scape from the base of the plant, you will notice how much energy it seems to take the Anthurium crystallinum to push out the bizarre long yellow flower or spadix, which actually seems not worth the effort! Enjoying a high humidity, it is often suggested that you grow Crystal Anthurium in a greenhouse, but with some careful attention you should be able to achieve a prize specimen in your home as well.

**CRYSTAL ANTHURIUM**

**ANthurium crystallinum**

**LIGHT:**
Throughout the winter months it is a good idea to give your plant as much light as possible, but keep it out of any direct sun in the summer.

**WATER:**
Throughout the year give the compost a little water every few days to ensure that it is kept damp at all times. Due to its need for a high humidity, it is important that the leaves are regularly misted. During winter when the air is dry from the central heating you may wish to mist every day.

**PROPAGATION:**
You will be able to split the stems of the plant while replanting. It is best to do this in the spring just before the peak growing season.

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A plant selected for its highly decorative and unusual leaf shape and pattern, the Rattlesnake Plant is native to the jungles of Brazil and will add a touch of the tropics into any home with its bright green topside leaves that contrast beautifully with the red-purple underside. Just remember that this plant needs a rich and humid environment as try and copy this as closely as possible.

**RATTLESNAKE PLANT**

**CALAthera lagenoides**

**LIGHT:**
Keep your Rattlesnake Plant in a shady spot with indirect sunlight, as too much sunshine can discolor the leaves. Turning them brown and crispy. This plant does not like rapid changes of temperature and droughts, so try to keep the environment warm without being dry and do not allow the plant to get cold.

**WATER:**
Your Rattlesnake Plant likes a good humid environment. Through the summer months, make sure that the compost is kept damp and misted frequently. During winter, decrease the watering to once every two weeks as the plant will go into dormancy.

**POTTING:**
Repot your Rattlesnake Plant once a year during spring when the plant has outgrown its current pot. The Rattlesnake Plant can also be divided at any time. Just separate the stems into as many individual parts as you like.
THE LITTLE BOOK OF HOUSE PLANTS AND OTHER GREENERY
EMMA SIBLEY

A directory of 60 house plants to add a statement to your home

The Little Book of House Plants and Other Greenery is a source of green inspiration for small space gardening, featuring a directory of the most popular varieties of foliage to own.

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

Each of the 60 plants is accompanied by luscious photography and an easy-to-follow breakdown of essential care tips, including details on size, growth, and flowering.

EMMA SIBLEY runs a growing start-up business called London Terrariums and offers workshops, interior displays, and private commissions.

- Follows the bestselling The Little Book Cacti, which has now sold 45k copies worldwide
- Plants remain a key interiors trend
- Fun photography throughout showcases the character of every house plant
- Expert advice on general care plus tips on re-potting, pruning, and propagating
Autumnal wreath

EASY AND BEAUTIFUL - TWIG BRANCHES CLOSE TO SUMMER'S END

Autumn is Elvis’s favorite season, and a wreath that truly reflects its essence is something that we really love. Autumn is the perfect time to make a twig wreath. As the leaves turn in a change from green to gold, and everything becomes suddenly more beautiful, nature provides us with a beautiful palette of warm orange, deep red and earthy browns. Autumn is a year where it is finally possible to combine the beauty of the world outside with the flowers and foliage you are dead and preserved during the spring and summer months.

This wreath is made of care to individualise, to deep colors and nature’s textures. Start with the leaves. First, hinge the wreath together by inserting the wide flowers. Into the foam, the florist flowers are usually lagging on the outside, eye-catching flowers in the centre. The rest of the flowers are added to the inside of the wreath, and around them are inserted branches with different textures around. If you are using real flowers, cover the base first and place the flowers in the base, the large ones hold most of the attention.

1. First, create your floral foam (see page 10). This project is a grab bag of colors, so begin by setting your flowers into the center of the wreath. Start with the larger flowers on the outside, and around them are inserted branches with different textures around. If you are using real flowers, cover the base first and place the flowers in the base, the large ones hold most of the attention.

2. Second, place the smaller flowers (see page 8). The project is a grab bag of colors, so begin by setting your flowers into the center of the wreath. Start with the larger flowers on the outside, and around them are inserted branches with different textures around. If you are using real flowers, cover the base first and place the flowers in the base, the large ones hold most of the attention.

3. Continue to add branches around the wreath, making sure the flowers are arranged evenly. Make sure you use natural twigs of branches and flowers to cover the base and keep your wreath balanced.

4. Once the base is covered and you can’t see any of the floral foam, you can then start to add the wreath look like more well and naturalistic. Inserting larger trimmed flowers into the base and covering the base with flowers will give the wreath a more realistic look. Once the floral foam is used, it can become messy, so be sure to use the right size for your project. You can balance a pair of scissors and scissors around before you start cutting the flowers.
Discover the joy of making stunning floral wreaths for your home

*Wreaths* explores the art of creating wonderful floral pieces, to gift or keep, through a collection of 20 beautiful and natural designs. Learn how to play around with color, foliage, texture, and architectural forms with a craft that is no longer just for Christmas.

Packed with ideas, skills, and techniques, Katie and Terri inspire you to bring nature indoors as they offer a fresh and modern approach to wreath design. Going beyond traditional shapes, this book will equip you with the know-how to create statement pieces, tropical and dried wreaths, as well as beautiful garlands and a late summer chandelier.

**TERRI CHANDLER** and **KATIE SMYTH** make up WORM London. They design flowers for weddings, supper clubs, and parties, and also work as flower stylists for magazines, books, and TV shoots.

- Floral wreaths are trending on Instagram year-round
- Featuring 20 seasonal designs for wreaths, garlands, mobiles, centerpieces, an impressive flower wall, and more
- Beautifully photographed with detailed step-by-step instructions
Learn how to grow new plant babies, nurture them, and share with friends

You’ve filled your home with plants, so what’s next? The authors of *House of Plants* follow their successful debut book with *Root, Nurture, Grow*, a practical and detailed guide to propagating and sharing indoor plants.

The stylish handbook shows you how to make the most of your favorite houseplants through simple, beginner-friendly propagation techniques, as well as DIY projects including homemade rooting mediums, seed-bombs, and a self-watering plant pot. Learn how to nurture your new plants, and how to share them with friends by making beautiful gifts and displays.

**ROSE RAY** and **CARO LANGTON** run ‘green interior’ company RO CO. They have an online shop specializing in air plants, macramé hangers, and himmelis and supply high end concept stores, selling their products in the US, Europe, and Australia. They are authors of the international hit, *House of Plants*.

- Urban and indoor gardening is a continuing area of growth
- Taps into eco/sustainability trends and concerns by sharing (rather than buying)
- *House of Plants*, by the same authors, has sold over 40k copies worldwide
REETA MIDI SHIRT DRESS

Midi length shirt dress with button closure on the front and drawstring closure at the waist. Sleeves wide, sewn in turn-ups, shirt collar and placket bodice. Breast pockets with box pleats and deep seams at side seams.

MATERIALS

SUPPLIES

Fabric: 1.40 x 190 M / 2.4 - 4 M

 Contrast facings: 1/2 cm. a / 1 cm. a

Small facings damaged approx. 2 cm. a / 3 cm. a

Approx. 2.30 x 2.50, wider than the dress, bodice facing:
front: 1.40 cm. 1 cm. 2

Card for drawing size: 1.40 cm. 2 cm. 2 - 3

Choose a lighter or medium weight fabric, with stretch. The sample is made of cotton.
BREAKING THE PATTERN
LAURA AND SAARA HUHTA
A modern way to sew

Showcases the beauty and uniqueness of Scandinavian style

Complete with stunning photography, clear illustrations, and instructions, Breaking the Pattern will show you how to create a coherent and stylish capsule wardrobe—featuring a collection of 10 garments that are easy to make and wear together.

The Finnish sewing duo behind the dressmaking fashion label Named, Laura and Saara offer up an enticing selection of tops, dresses, skirts, and trousers for the modern seamstress. Build your skills as you work through the book, and with plenty of variations suggested for each garment, there’s lots of room for you to add your own personal touches and quirks to each design.

LAURA and SAARA HUHTA founded Finnish indie fashion label Named in August 2013. They launch two highly anticipated collections each year that are fun to sew and fashion forward, too.

- From the Finnish sewing duo behind the dressmaking fashion label Named
- 10 patterns in a range of US sizes from 4 to 16
- Full size pattern sheets are included
- Over 29k followers on Instagram
"I MAKE CLOTHES THAT HAVE A RAPPORT WITH THE BODY."

"...nowhere made out of silky gauze, perhaps... with...""
Vivienne Westwood is a fearless nonconformist with a relentless passion for tradition. From the mini crini, the liberty corset, and the rocking-horse shoe to the stunning, sumptuous wedding dress worn by Sarah Jessica Parker in Sex and the City and Dita Von Teese’s infamous purple wedding dress, Westwood has unleashed her imagination on the world for almost 40 years.

She has been described by Anna Wintour as ‘an unbelievable influence’ and by Alexander McQueen as ‘the Coco Chanel of our day’. Through British Vogue’s unique archive of photographs, taken by the leading photographers of the day from Cecil Beaton to Mario Testino, and original illustrations, this is the ultimate guide to one of the greatest fashion designers of the modern age.

LINDA WATSON is a fashion writer for British Vogue and the author of the bestselling Vogue: Twentieth Century Fashion and co-author of Vogue More Dash Than Cash. She has worked with Vivienne Westwood on two collections.

- Continuing the series of branded fashion books celebrating great designers of the 20th and 21st centuries
- Perfect for every fashion enthusiast or student
"AN ARMANI DRESS DOESN'T GIVE YOU DOUBT OR UNCERTAINTY. IT'S AN ARMANI AND THAT'S ALL YOU NEED."

SOPHIA LORIN

He has confirmed the opening, in Via Bagutta, of a new exhibition dedicated to fashion designer and art, which will feature collections of clothing, drawings, images, and experiences gathered during his long career. "Armami" shows, built from the designer's archives, will be hosted in the new area of the Fendi company, where the designer has created a new exhibition space. The exhibition will feature a large number of the most important fashion designers and artists, giving visitors a chance to experience the creativity of the fashion industry. The exhibition will run from September 1st to October 31st.

The question of who will attend the designer's exhibition has been the subject of industry interest for years, and it has been suggested that he might create a foundation to support the arts. The designer has been seen in New York, where he has agreed to host a major exhibition featuring his works.

"Armami is known as the man who took his scissors to the structure of our clothes and yelled at the cat in front of them."

"FENDI"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"

"Fendi"
Vogue on Giorgio Armani charts the rise of a small-town boy to a fashion monolith

Armani’s style is elegance and sensual simplicity incarnate. ‘Few names in fashion conjure so distinctive a look,’ said British Vogue. With his careful removal of extraneous internal structure, emphasis on the human form, and the use of soft textiles and a muted color palette, Armani revolutionized the way both men and women looked and dressed.

From inauspicious beginnings as a department store window-dresser, he funded his first company by selling his car. Forty years on, he oversees a multi-billion dollar empire with over 250 stores in 33 countries worldwide.

KATHY PHILLIPS was Health and Beauty Director of British Vogue for seven years and is currently International Beauty Director for Conde Nast Asia.

- Continuing the series of branded fashion books celebrating great designers of the 20th and 21st centuries
- A British Vogue insider’s view of the development of one of fashion’s most fabled brands
- Images selected from a unique archive of rare photographs and original illustrations
Enter the secret world of creepy crawlies with this handy pocket guide. Beautifully illustrated throughout, The Little Guide to Bugs offers a modern reference to identifying glorious insects of all shapes and sizes.

Featuring 40 illustrations of the most distinctive bugs from around the world, and information on their habitat, distribution, and size, plus an interesting fact or fable, this book is the perfect companion for anyone looking to reconnect with nature from the comfort of their armchair.

Reacquaint yourself with the familiar Bumble Bee and Earthworm, as well as discovering new species such as the Giant Mesquite Bug, Lily Moth, and Picasso Bug.

TOM FROST is a printmaker and illustrator who divides his time between his art, restoring his crumbling Georgian house in rural Wales, and raising a young family.

- A handy guide for identifying and discovering the beauty of 40 of the most spectacular bugs from around the world
- A delightful gift for insect enthusiasts and nature lovers alike
- Beautifully screen-printed illustrations by Tom Frost
Discover the secret world of our feathery friends with this handy pocket guide

Beautifully illustrated throughout, The Little Guide to Birds offers a fresh perspective on identifying all kinds of birds around you, from finches and songbirds, to waterfowl and birds of prey. Featuring 40 illustrations of the most spectacular birds from all over the world, along with information about where they come from, how many eggs they lay, wingspan, and associated facts and fables, this is the ultimate bird lover’s gift book. There is also an interactive spotter’s guide, where you can check off each bird as you identify them.

• A handy guide for identifying and discovering the beauty of 40 of the most spectacular birds from around the world

• The ideal gift for birdwatchers, bird-lovers, and nature enthusiasts alike

• Beautifully screen-printed illustrations by Tom Frost

THE LITTLE GUIDE TO BIRDS
TOM FROST

Also available
Little Guide to Butterflies 9781787130340
Learn calligraphy; nice handwriting is a must for any princess.

Get a cute rescue dog and give it an even cuter name.

Aspire to the Markle Sparkle; simply put – just shine.

Don’t shy away from a Royal PDA.
How to be a Modern Princess

Meghan’s done it. Now you can too. Tips and tricks for becoming the ultimate modern princess.

Meghan Markle has changed the rules. What was once an 7-year-old’s unattainable dream has now become an achievable reality for everyone.

With this book, step into Meghan’s glass slippers, and find out all the little ways in which you can channel your inner modern princess.

Simple yet profound, this humorous little book could change your life forever. Read it, enjoy it, learn from it... and it’s just possible that your fairy tale dreams could come true.

• The perfect gift book for lovers of the British royal family
• 70 hacks on how to be a modern princess
• Meghan Markle has reinvented the notion of the “princess” with her everyday upbringing, feminism and independence—the perfect role model
Pink is the colour of the lunar luck cat. The hue of cherry blossoms, one of Japan’s national obsessions, pink is revered to remedy misfortune and relationships, beckoning fortune into one’s life. Not as glib as you might think, pink cherry blossoms was associated with certain vices, like the fleeting essence of the flowers were glimpsed winter to be admired and respected. Like the springtime bloom, the colour also represents renewal and freshness.

CHARMS

Money ain’t everything, of course, which may explain why contemporary man-made items have seeped into the culture. More than the luck cat, the directional bell, nets, mirror, and talismans are items that are also被视为 charm themselves. There’s the magic wishing mirror, believed to trap any evil or sorrow away. Or the protective hat, to ward off ill luck. Or the amulet, or the luck peach, which can be eaten to ward off evil. Finally, and slightly oddly, there’s the gourd—the type used as water flask and used as a battle symbol by the great 19th century warrior Toyotomi Hideyoshi. As lucky charms, three gourds tied together signifies good luck, while seven is believed to prevent illness. It was also believed that seeds stored in gourds produced better crops, making it a symbol of success. Oh my gourd!
Japan’s paw-rocking cat beckons you in to discover its symbolism

Its delightful paw has a cult fanbase, but the lucky cat is more than an ornament. The maneki neko (as it’s known in Japanese) has a long history dating back to the 17th century that’s packed with fascinating folklore and serious symbolism. Its paw, bib, coin, collar, and colors all have meaning.

Did you know a pink cat will bring you luck in love, while a gold cat is all about wealth? Or that a left-pawed cat is used by businesses to attract customers, while a cat with a beckoning right paw is found in homes? Dive into this adorable book to find out all you need to know.

MIO YAMADA is the Art, Life & Style editor of The Japan Times, Japan’s biggest selling English-language newspaper.

- Lucky cats are increasingly rocking their paws in shops, homes, and work desks across the Western world—they have spawned merchandise from fridge magnets to phone cases
- Cute and unique gift book in striking die-cut cat shape exploring the iconic Japanese maneki neko (lucky cat)
- World Cat Day is in August
- The perfect gift for any cat lover
I BEND MY KNEE TO NO MAN UNLESS I CHOOSE TO.

Catarina Sforza
1463–1509

Don’t shut yourself up in a band box because you are a woman, but understand what is going on, and educate yourself to take part in the world’s work, for it all affects you and yours.

Little Women (1868)
Louisa May Alcott
US Novelist
1832–88

Never wound a snake; kill it.

Harriet Tubman
Died 1913

So much has been said and sung of beautiful young girls, why doesn’t someone wake up to the beauty of old women?

Harriet Beecher Stowe
1811–96
The penis has ruled over our lives for far too long. It’s time to celebrate the power of the (female) pen.

For nasty women everywhere, The Pen is Mightier than the Penis is a feminist quote book celebrating female writers throughout the centuries, from Sappho to Margaret Atwood.

Find the perfect comeback for those infuriating ‘you’re not a feminist, are you?’ party moments, as well as words for any occasion: this is a must for any self-respecting feminist’s bookshelf.

- 140 stirring, surprising, and startlingly original quotes from a brilliant collection of women of all nationalities
- Powerful & thought provoking; this book tackles an all-too-current topic
- Artfully presented as a beautiful hardback with foiled cover
URSA MINOR

- **ZODIAC**: Ursa Major
- **LOCATION**: Northern Sky
- **WHEN TO SEE IT**: Best visible in June
- **NAME MEANING**: The Smaller Bear of The Less
- **STARS**: Polare, Koonah, Pherbod

This little bear started life with the different name of ‘dog’s tail’. The smaller brother of Ursa Major, it contains the seven-stared Little Dipper. According to one Greek legend, this constellation represents the nymph Ida, who cared for the baby Zeus on the island of Crete. The story suggests that his father, the god Cronus, was so consumed by a prophecy that one of his children would kill him, that he ate them one by one. Zeus was saved this way and spirited away for his protection.

CIRCINUS

- **ZODIAC**: Lacaille
- **LOCATION**: Southern Hemisphere
- **WHEN TO SEE IT**: From March to August
- **NAME MEANING**: The Compass
- **STARS**: Alpha Cirrhini, Beta Circini, Gamma Circini

Astronomer Lacaille, originally created the compass during the 18th Century to fill a void between other groups of stars. The fourth smallest constellation in the night sky, Circinus is drafting tool used to create perfect circles. Whilst often mistaken for a mariner’s compass, Circinus tells between Triangulum Australis and the stars at the foot of Centaurus.
WRITTEN IN THE STARS
ALISON DAVIES
Constellations, facts and folklore for the armchair astronomer

The perfect gifty guide to discovering the secrets of the stars

Written in the Stars will lead you through the heavens above as you discover the scientific facts, legends, and myths that surround the 88 constellations of the Northern and Southern hemispheres. Uncover patterns in the stars through the richly illustrated pages which include key information about where to spot each constellation in the night sky.

Visually stunning, Written in the Stars captures the beauty of the stars and is the perfect gift for novice stargazers and armchair astronomers alike.

ALISON DAVIES is an author and creative practitioner. She runs workshops in the UK, showing academics, students, and early years practitioners how stories can be used as tools for teaching and learning.

- An illustrated, modern guide to discovering the secrets of the stars
- Explores 88 known constellations through folklore, myth, and fact
- Beautifully illustrated cover with metallic ink throughout the book
STAR POWER
VANESSA MONTGOMERY

A simple guide to astrology for the modern mystic

A simple and practical handbook offering classic astrology wisdom for the modern mystic

Star Power breaks down all you need to know in order to read your astrological chart, from the movement and meaning of the planets to understanding your birth chart. It will show you how to make sense of the houses and aspects, allow you to track future planetary shifts, and explains how these can help you know more about yourself, your life, and your future.

This invaluable handbook will reveal which star signs you’re compatible with, how the universe impacts your approach to love, wealth, creativity, and careers, and ultimately teach you to take cosmic control of your universe.

VANESSA MONTGOMERY is a professional astrologer based in Australia. She specializes in psychological astrology and works with clients to cast light on, help heal and transform relationships, finance, career, self-belief and, most importantly, mental and physical health. Her personal motto is: free your mind, own your power, change your world.

• A contemporary, visually appealing update on a classic subject
• Taps into self-help and soft MBS
• Trending internationally with a new, young audience
Take a look at life behind the Instagram filter

From Instagram to Twitter, we all want to be a social media star these days. But behind your phone screen, are those perfectly filtered lives all they’re really cracked up to be?

For millennials everywhere comes a book that says what we’re all really thinking. Whether it’s stuffing your face with pizza while scrolling through Gigi Hadid’s feed, or experiencing life at the speed of fifteen WTFs per hour, this is the real life struggle of getting that double tap and achieving #goals.

- With over 44 million #goals tags on Instagram, this aspirational hashtag covers everything from the mundane to the ridiculous
- Social media culture meets the everyday in this gift book that channels Read This if You Want to be Instagram Famous and The Life-Changing Magic of Not Giving a F*ck
- The perfect gift book for social media addicts
**Activate Sloth Tempo...**

Imagine you could slow down time. Make the most of every moment and enjoy life, but still get things done effectively and successfully. How joyful would that be? There is a way to “slowly” your timetable, and do just that. No panic, no stress, no pressure. You just need to program your mind for the day ahead, and let nature take its course.

1. On waking, catch your feet firmly on the floor, feel the weight of the ground,  take your time, and stretch slowly for 20 seconds.
2. Breathe deeply and consider everything you want to achieve. Break the day up into 10-minute intervals to give you tangible goals.
3. When you’re watching a film, try to identify character’s needs in each scene. See yourself achieving every single thing with ease and a big smile on your face.
4. Say “I digest every moment of this day taking the time to object and achieve all my targets with ease.”
5. At any point throughout the day, should you feel distracted or under pressure, breathe deeply and repeat the affirmation while pinching your temples near the three-lobe Ethnos.

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**Sloth tips...**

**REST TO DIGEST, WHEN EATING.** What we might not face the economist of being poisoned by our food. Should we gobble it all at once, we do face the potential prospect of indigestion.

Make the most of mealtimes. Chew each mouthful mindfully and enjoy the taste, texture, and feel of your food. Taking more времени will help you relax in the moment and also mean you’ll digest the food properly and realise when you’re full.

**REST TO DIGEST, IN LIFE.** You cannot hurry a sloth. You’ll simply be met with a blank expression, which works its way into your heart in 9 seconds, swallowing all thoughts of haste. By the same token, do not be hurried in your judgement or thoughts.

When something happens, resist the urge to react straight away. Instead, observe, then take a deep breath, smile, and let yourself assimilate to the situation.

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**THE TWO MOST POWERFUL WARRIORS ARE PATIENCE AND TIME.**

Lee Itoley

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**Hang From Or With A Tree.**

We may not have the super strong or curved claws of a sloth, that makes dangling from a tree precariously look like child’s play, but we can still benefit from hanging out in nature.

*Spend some time in the countryside or your local park.*

1. Find a tree you like and sit beneath its branches.
2. Grasp up and look at the structure, the way the tree is shaped and how the branches spiral outwards.
3. If you have an idea or problem on your mind tell it to the tree out loud or in your head.
4. Then spend some time simply sitting and enjoying the company of nature.
5. Don’t rush to find a solution, just revel in the moment and let any thoughts, ideas, or emotions flow through your mind.
Hang in there, relax and learn the art of being more sloth

Embrace your inner sloth with this light-hearted self-help book. From being still and enjoying the moment, to digging your claws in when life gets tough, this book will show you how to go after your goals and get the most out of living life in the slow lane.

Sloths’ ability to seize the day makes them excellent examples of how to make the most of every moment; whether it’s climbing higher to get a fresh perspective, or a graceful swim in a nearby lagoon, sloths have it sorted. Packed with practical tips and exercises, interspersed with folklore and fun facts about these furry gurus, there’s something for everyone.

ALISON DAVIES is an author and creative practitioner. She runs workshops in the UK, showing academics, students and early years practitioners how stories can be used as tools for teaching and learning.

- A brilliant gift for the animal-lover in your life, full of heart-warming relaxation tips
- A self-help book for living more by doing less
- Beautifully illustrated throughout
- Follows on from bestselling Be More Cat and Be More Unicorn
**I Like Birds** is a Scottish brand producing bird-themed designs with universal appeal. Distilling the natural world into something simple and beautiful, **I Like Birds** blends a passion for aerial wildlife with fresh design to create products that are fawned over by nature lovers and the design cognoscenti alike. All the stationery products are printed on environmentally friendly FSC paper.

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**AN ALPHABET OF BIRDS ADDRESS BOOK**

This charming address book features a unique bird design for each letter of the alphabet from A for Avocet to Z for Zebra Finch. Includes a ribbon marker.

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**OYSTER CATCHER BOXED NOTECARDS**

Nesting in an attractive box is this set of 16 cards in 4 different bird-themed designs with matching envelopes. Blank inside for use on any occasion.
FLYING PUFFINS
SPOT & JOT

Ideal for shopping lists, reminders, or even jotting down which birds you’ve spotted in your back yard, this flip-top notepad features 128 tear-away blank pages and a pencil secured with an elastic closure.

SWALLOWS ON A LINE
JOURNAL

Get your notes off to a flying start with this stunning hardback journal containing 128 lined pages and a ribbon marker.
Megan Hess, internationally renowned illustrator and author, takes us on a stylish adventure with this Coco Chanel themed stationery range using her fun and whimsical illustrations. Megan 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.

See Hardie Grant Fall 2018 catalogue for the complete list of Megan Hess titles.

COCO CHANEL
BOXED NOTECARD SET

A boxed set of 16 stylish notecards with matching envelopes in 4 different designs. Blank inside for any occasion.
COCO CHANEL JOURNALS BOXED SET

A beautiful set of 3 paperback journals featuring 3 different Megan Hess designs (one lined, one plain and one blank) in a foil-blocked slipcase box.

COCO CHANEL MEMO PAD

This elegant memo pad holder contains a ‘To Do’ list and 2 sets of sticky notes to ensure you never forget to write anything down. Each memo pad individually shrink-wrapped.
Domonique Bertolucci is one of the world’s most successful life strategists and happiness coaches (and the best-selling author of *The Happiness Code: 10 Keys to Being the Best You Can Be*). Passionate about helping you to get the life you want, Domonique has a client list that reads like a who’s who of CEOs, award-winning entrepreneurs, and celebrities, and her workshops and online courses are attended by people from all walks of life. More than ten million people around the world have seen, read, or heard her advice.

**BE HAPPY EACH DAY**

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.
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 declutter your mind, simplify your life, and make time and space for the things that really matter.
MOOD JOURNAL

Personalize your journal and express your mood with the new, interactive Mood Journal range. A rotating die-cut wheel on the front cover enables you to share your feelings or desires at that particular moment in time. Feeling “stressed” or simply “over it”? Need “me time” or “cake”? Whatever your current mood, let your journal do the talking.

September | HC | ST | $14.99 | 978 1 78713 219 1
128pp | 5.8 x 8.3 x 0.8in | 16oz

ISBN 978-1-78713-219-1

MOOD JOURNAL: I AM

Turn the wheel to share your current mood whether you’re “hungover”, “inspired” or somewhere in between. Hardback journal with a wheel affixed to the front cover with a rivet. 128 internal pages with a dot matrix and lined design.
MOOD JOURNAL: I NEED

Turn the wheel to reveal exactly what you need based on your current desire whether it’s “sleep”, “cocktails” or something in between. Hardback journal with a wheel affixed to the front cover with a rivet. 128 internal pages with a dot matrix and lined design.

September | HC | ST | $14.99 | 978 1 78713 220 7
128pp | 5.8 x 8.3 x 0.8in | 16oz

Yulia Van Doren is a Grammy-nominated musician and sound healer. Her work has received extensive international acclaim, including features by the *New York Times*, *Financial Times* and *Huffington Post*, among many others. Passionate about holistic wellness, Yulia launched Goldirocks, a modern crystal brand, via Instagram in 2015. With a unique focus on presenting crystal healing in a modern, accessible and relatable style, Goldirocks has rapidly risen in popularity to become one of the most visible crystal brands, with a loyal following of celebrities and holistic wellness gurus. Yulia presents workshops, performances, and private healing sessions worldwide and is based in Northern California.

This enchanting boxed set contains 16 stunning crystal-themed notecards with matching envelopes. The 4 different designs celebrate the transformative power of each crystal, including “Courage & Strength”, “Confidence & Luck”, “Love & Friendship”, and “Joy & Gratitude”. The cards are blank inside so can be used for any occasion. The reverse features explanatory text about the properties of each crystal.
<table>
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<td>50 ICONIC RECIPES WITH A MODERN TWIST</td>
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<td><strong>WELCOME TO ALPHABET COOKING, A NEW COLLECTION COVERING THE A TO Z OF CUISINES FROM AROUND THE WORLD.</strong></td>
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<td>£12 UK</td>
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<td>$19.99 US</td>
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Spanish food has never been more popular or more influential, from the city of San Sebastián in northern Spain which boasts a massive 16 Michelin stars, to the markets of Madrid and the tapas bars now found all over the world.

In *Spanish Made Simple*, chef Omar Allibhoy guides you through the basics of 100 key Spanish dishes and encourages you to discover what has made this cuisine so famous. All the ingredients are available from supermarkets and whether you're an expert or a complete beginner in the kitchen, you'll find these recipes simple, sunny and delicious.
The Medicinal Chef explains why—and how—changing your diet can alleviate your symptoms. Alleviate the symptoms of anxiety and depression caused by hormones, through changing the way you eat.

50 delicious, quick and simple recipes to prepare food that includes powerful nutrients in every meal. Put a smile back on your face and help relieve your symptoms by eating powerful nutrient-dense ingredients which will lift your mood and change your life for the better.

EAT YOUR WAY TO A HEALTHY HEART
DALE PINNOCK
9781787131415 | $14.99
CKB104000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz

EAT YOUR WAY TO MANAGING DIABETES
DALE PINNOCK
9781787131422 | $14.99
CKB050000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz

EAT YOUR WAY TO HAPPINESS
DALE PINNOCK
9781787130449 | $14.99
CKB039000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz

EAT YOUR WAY TO A HEALTHY GUT
DALE PINNOCK
9781787130456 | $14.99
CKB039000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz

EAT MORE GREENS
ZITA STEYN
9781849499163 | $24.99
CKB085000 | HC | 160pp
7 x 9 x 0.75in | 1lb 7oz

DETOX WATERS
GÉRALDINE OLIVO
9781849499842 | $14.99
CKB008000 | PB | 128pp
6.75 x 9.25 x 1in | 14oz

BREAKFAST LOVE
DAVID BEZ
9781849497145 | $22.95
CBK100000 | HC | 192pp
7 x 8.75 x 0.6in | 10oz

15 MINUTE VEGAN
KATY BESKOW
9781849499637 | $22.99
CKB086000 | HC | 160pp
7 x 9 x 0.75in | 1lb 7oz

EAT YOUR WAY TO MANAGING DIABETES
DALE PINNOCK
9781849497145 | $22.95
CBK100000 | HC | 192pp
7 x 8.75 x 0.6in | 10oz

The most inventive recipes to help you eat more greens
ZITA STEYN
Eat More Greens

DALE PINNOCK is the preeminent voice in eating for good health. He has degrees in Human Nutrition and Herbal Medicine and a Masters in Nutritional Medicine, so he knows what foods really do your body good, and why. Vitally, he has also worked as a chef and knows the importance of using affordable, accessible ingredients in his mouthwatering recipes, to make it easy for us to unlock the full potential of the nutrients in our food to maintain health and fight disease.

Alleviate the symptoms of anxiety and depression caused by hormones, through changing the way you eat.

50 delicious, quick and simple recipes to prepare

Easy guide to learning which foods to eat and which to avoid in order to alleviate your symptoms

Comprehensive section on the nervous and hormonal system to help you understand its workings

In the modern world, anxiety and depression are epidemic and growing at an alarming rate. In this book, Dale Pinnock AKA The Medicinal Chef explains why—and how—changing your diet can alleviate your symptoms. He unpicks the physiology and anatomy of anxiety and depression to show how diet can affect the hormones that alter mood, then shows how to cook fabulous food to include those powerful nutrients in every meal.

Put a smile back on your face and help relieve your symptoms by eating powerful nutrient-dense ingredients which will lift your mood and change your life for the better.
CAKEMOJI
JENNIFER POWELL
9781849497909 | $14.95
CKB004000 | HC | 96pp
7.5 x 7.5 x 0.6in | 1lb

CITRUS
CATHERINE PHIPPS
9781849499002 | $29.99
CKB035000 | HC | 256pp
7 x 9.75 x 1in | 2lb 4oz

EGGS
MICHEL ROUX
9781849497149 | $24.99
CKB010500 | HC | 256pp
7 x 9 x 1in | 2lb

THE CURRY GUY
DAN TOOMBS
9781871314391 | $19.99
CKB044000 | HC | 160pp
6.9 x 8.9in | 1lb 8oz

EVERYDAY SEAFOOD
NATHAN OUTLAW
9781849499156 | $29.99
CKB076000 | HC | 224pp
8 x 10 x 0.9in | 2lb 8oz

THE FARMHOUSE COOKBOOK
SARAH MAYOR
9781849497329 | $29.99
CKB101000 | HC | 224pp
8 x 9.6 x 1.1in | 2lb 4oz

FRIENDS FOOD FAMILY
SASHA WILKINS
9781849496612 | $24.95
CKB029000 | HC | 192pp
6.8 x 8.9 x 0.8in | 1lb 12oz

GATHER
GILL MELLER
9781849499170 | $35.00
CKB077000 | HC | 288pp
7.5 x 9.8 x 1.4in | 2lb 9oz

FOREWORD BY
JAMIE OLIVER

From the simplest fish to a seafood feast, 100 recipes for home cooking

‘Just stunning. There’s no one I’d rather cook for me than Gill—and there’s not a recipe here I wouldn’t eagerly devour.’
Hugh Fearnley-Whittingstall
GOAT
JAMES WHETLOR
9781787131187 | $29.99
CKB054000 | HC | 224pp
6 x 9.2in | 1lb 10oz

GRILL SMOKE BBQ
BEN TISH
9781849497152 | $35.00
CKB005000 | HC | 256pp
7.5 x 9.75 x 1in | 2lb 9oz

ICE KITCHEN:
POPTAILS
CESAR & NADIA RODEN
9781849499583 | $19.99
CKB024000 | HC | 128pp
6.3 x 8.3in | 1lb 2oz

KNIFE
TIM HAYWARD
9781849498913 | $29.99
CKB000000 | HC | 224pp
6 x 9.25 x 1.25in | 1lb 10oz

THE MODERN KITCHEN
TIM HAYWARD
9781787130906 | $29.99
CKB030000 | HC | 208pp
6 x 9.2in | 1lb 10oz

GRILL MY CHEESE
NISHA PATEL & NISHMA CHAUHAN
9781849499422 | $16.99
CKB015000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz

HOW I COOK
SKYE GYNGELL
9781849499507 | $22.99
CKB000000 | HC | 256pp
6 x 9 x 1in | 1lb 10oz

THE IVY NOW
FERNANDO PEIRE
9781849498463 | $40.00
CKB115000 | HC | 256pp
8 x 10 x 1.25in | 2lb 13oz

LOVELY LAYER CAKES
PEGGY PORSCHEN
9781849497299 | $24.95
CKB014000 | HC | 160pp
8 x 10.25 x 0.75in | 2lb

MANLY FOOD
SIMON CAVE
9781849497312 | $35.00
CKB101000 | HC | 288pp
8.9 x 10 x 0.9in | 3lb 5oz

GRILL MY CHEESE
BEN TISH
9781849497152 | $35.00
CKB005000 | HC | 256pp
7.5 x 9.75 x 1in | 2lb 9oz

HOW I COOK
SKYE GYNGELL
9781849499507 | $22.99
CKB000000 | HC | 256pp
6 x 9 x 1in | 1lb 10oz

THE IVY NOW
FERNANDO PEIRE
9781849498463 | $40.00
CKB115000 | HC | 256pp
8 x 10 x 1.25in | 2lb 13oz

LOVELY LAYER CAKES
PEGGY PORSCHEN
9781849497299 | $24.95
CKB014000 | HC | 160pp
8 x 10.25 x 0.75in | 2lb
POSH EGGS
9781849497886 | $19.95
CKB070000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

POSH PANCAKES
9781849498036 | $19.99
CKB101000 | HC | 160pp
6.5 x 8.5in | 1lb 7oz

POSH RICE
9781849499026 | $19.99
CKB098000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

POSH TOAST
9781849497008 | $19.99
CKB099000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

ROUND TO OURS
LAURA JACKSON & ALICE LEVINE
9781849499590 | $35.00
CKB029000 | HC | 272pp
7.4 x 9.8 x 1in | 2lb 7oz

SHEET PAN MAGIC
SUE QUINN
9781787130487 | $19.99
CKB070000 | HC | 160pp
7 x 9 x 0.75in | 1lb 7oz

VEGAN 100
GAZ OAKLEY
9781849499958 | $19.99
CKB105000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

CATH KIDSTON® SEWING BOOK
CATH KIDSTON
9781849496674 | $24.95
CRA035000 | PB | 160pp
8.3 x 11.2 x 0.6in | 1lb 11oz

ANTHOLOGY OF FLOWERS
JANE FIELD-LEWIS & RICHARD MAXTED
9781849497893 | $19.99
NAT013000 | HC | 128pp
6.5 x 8.25 x 0.75in | 1lb 4oz
Color has the power to evoke an emotion, change a mood, uplift your spirits and make life feel better. In this book I’ve selected 45 of my favorite palettes to demystify the process of decorating with the colors you love. I hope also to inspire you to find your own sense of color and discover just how enjoyable it can be to put it into practice.

www.quadrille.com
BACKLIST INSPIRATIONAL

Be More Cat
Alison Davies
9781849499952 | $12.99
SEL031000 | HC | 144pp
5 x 6.5 x 0.6in | 9oz

Breathe
Jean Hall
9781849497749 | $12.99
HEA032000 | HC | 144pp
5 x 6.5 x 0.6in | 9oz

Dreamweaver
Olivia Whitworth
9781849499064 | $14.99
GAM019000 | PB | 96pp
9.75 x 9.75 x 9.6in | 1lb 10oz

Laugh
Lisa Sturge
9781849499569 | $12.99
SEL016000 | HC | 144pp
5 x 6.5 x 0.75in | 8oz

The Little Book of Confidence
Tiddy Rowan
9781849495158 | $9.99
SEL023000 | HC | 192pp
4.1 x 5 x 0.75in | 6oz

Backlist

Crystal Van Doren
9781787130357 | $14.99
OCC000000 | HC | 144pp
5 x 6.5 x 0.75in | 9oz

Go For Lunch
Laura Archer
9781849499901 | $12.99
SEL016000 | HC | 144pp
5 x 6.5 x 0.75in | 8oz

Breathe

Manolo Blahnik
9781849499978 | $19.99
DES005000 | HC | 160pp
6.5 x 8.25 x 0.75in | 1lb 6oz

Laugh

Vogue on Gianni Versace
Charlotte Sinclair
9781849493536 | $19.99
DES005000 | HC | 160pp
6.5 x 8.25 x 0.75in | 1lb 6oz

Vogue on Manolo Blahnik
Chloe Fox
9781849499712 | $19.99
DES005000 | HC | 160pp
6.5 x 8.25 x 0.75in | 1lb 6oz

Vogue on Gianni Versace

BACKLIST STATIONERY

JOURNAL
DAY OF THE DEAD
9781849498296
$14.95 | JN | 144pp
6.1 x 8.5 x 0.6in | 14oz

HARDBACK NOTEBOOK
FOLK ART
9781787130098 | $14.99
ST | 144pp | 5.25 x 7 x 0.6in
11oz

SET OF THREE NOTEBOOKS
DAY OF THE DEAD
9781849498302 | $10.95 | ST
4.1 x 5.9 x 0.6in | 5oz

NOTECARD BOX
FOLK ART
9781787130098 | $14.99
CA | 16 notecards
5.5 x 7 x 1.5in | 10oz

SET OF TWO NOTEBOOKS
FOLK ART
9781787130104 | $12.99
ST | 48pp | 5.5 x 8 x 0.5in
7oz

LARGE AKI SKETCHBOOK
HATO
9781787130814 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in
8oz

PAPERBACK LINED
BLUE NOTEBOOK
HATO
9781849499811 | $7.99
ST | 64pp | 6 x 8.25 x 0.1in
3oz

LARGE NATSU SKETCHBOOK
HATO
9781849499804 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in
8oz

PAPERBACK LINED
ORANGE NOTEBOOK
HATO
9781787130807 | $7.99
ST | 64pp | 6 x 8.25 x 0.1in
3oz

TABBED NOTEBOOK
HURRAH FOR GIN
9781787130753 | $18.99
ST | 144pp | 5.8 x 8.3in | 1oz

JOURNAL
DAY OF THE DEAD
9781849498296
$14.95 | JN | 144pp
6.1 x 8.5 x 0.6in | 14oz
WEEKLY PLANNER
MINDFULNESS
9781849499873 | $12.99
ST | 104pp | 7.5 x 10in
14oz

SKULLS NOTEBOOK
NATURAL HISTORY MUSEUM
9781849497459 | $12.95
JN | 128pp | 6 x 8.5 x 0.6in
14oz

ADDRESS BOOK
SALLY KELLY
9781787130876 | $14.99
AB | 41 x 5.8in | 6oz

PAPERBACK NOTEBOOKS
SALLY KELLY
9781787130890 | $12.99
ST | 48pp | 5.8 x 8.3in | 7oz

NOTE CARD SET
SALLY KELLY
9781787130869 | $14.99
ST | 5.5 x 7in | 9oz

FRIDGE MAGNETS
SCIENCE MUSEUM
9781787130616 | $12.99
ST | 7.87 x 6.7in | 7oz

JOTTER PAD
SCIENCE MUSEUM
9781787130630 | $9.99
ST | 128pp | 4.3 x 5.5in | 7oz

PAPERBACK NOTEBOOKS
SCIENCE MUSEUM
9781787130623 | $9.99
ST | 48pp | 5.8 x 8.3in | 7oz

99 WAYS HAPPY
SCRATCH OFF
9781787130524 | $14.99
JS | 80pp | 4.1 x 6 in
11oz

50 WAYS HAPPY
SCRATCH OFF
9781787130517 | $14.99
JS | 128pp | 6 x 8.5 x 0.75in
16oz

HAPPY DISCOVER
spaceliningHAPPINESS/spaceliningWITH/spaceliningINTERACTIVE/spaceliningSCRATCH/spaceliningOFF/spaceliningPAGES

ADDRESS BOOK
SALLY KELLY
9781787130876 | $14.99
AB | 41 x 5.8in | 6oz

NOTECARD SET
SALLY KELLY
9781787130869 | $14.99
ST | 5.5 x 7in | 9oz
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