



**QUADRILLE
FALL 2018**

**BOOKS &
STATIONERY**



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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.



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BACKLIST 59





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Also available

Open Sandwiches 9781787131255

Scandinavian Comfort Food 9781849498593

Scandinavian Baking 9781849496650



COPENHAGEN FOOD

TRINE HAHNEMANN

Culture, traditions and recipes

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

Serves 1

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

Harissa is a spicy paste mix, made from chillies, tomatoes and rose water. You will find it in most supermarkets, or Middle Eastern shops and delis.

Heat the olive oil in a frying pan over a medium-high heat and cook the onion for 8 minutes until golden and softened.

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

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

Scatter over the spinach leaves, then drizzle with extra virgin olive oil. Spoon over the golden onion and scatter with the pine nuts.

Bake for 5–6 minutes until hot, then scatter with the pomegranate seeds and parsley. Squeeze over a little lemon juice just before serving.

1 tbsp olive oil

1 large onion, finely sliced

1 tbsp tomato puree

2 tsp harissa

1 large flatbread

Generous handful of baby spinach leaves

Generous drizzle of extra virgin olive oil

1 rounded tbsp pine nuts

1 tbsp pomegranate seeds

Small handful of fresh flat-leaf parsley, roughly torn

Juice of ½ unseeded lemon



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solo

solo

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1. chestnut mushroom bourguignon

Delight dinner guests with this deep, boozy, herbed bourguignon.

Mushrooms absorb lots of liquid, so cook them in a separate pan to the sauce to avoid them becoming soggy.

In a frying pan, heat 1 tablespoon of the olive oil and cook the mushrooms over a medium-high heat for 10 minutes until softened and fragrant.

In a separate large saucepan, heat the remaining olive oil and sauté the shallots and carrot over a medium-high heat for 4 minutes until the carrot begins to soften. Add the garlic, thyme and rosemary, and sauté for a further minute, then sprinkle in the flour and ensure the vegetables are well coated.

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

Spoon the cooked mushrooms and any juices into the saucepan and season to taste with sea salt and black pepper.

2 tbsp olive oil

500g (1lb 5oz) chestnut (cremini) mushrooms, brushed clean and halved

5 shallots, halved

1 carrot, sliced

1 clove of garlic, crushed

½ cup dried thyme

½ cup dried rosemary

3 tsp plain (all-purpose) flour

200ml (7½ oz) generous ½ cup red wine (ensure vegan)

1 tbsp tomato ketchup

200ml (7½ oz) generous ½ cup hot water

Pinch of sea salt and black pepper

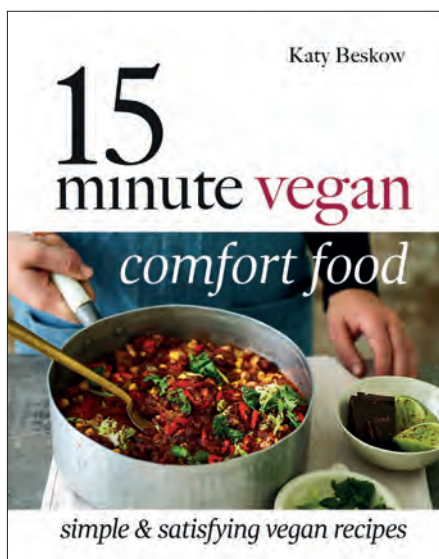


38

social

social

39



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Also available
 15 Minute Vegan 9781849499637



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 chilli, 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 live there, mainly for one reason: The Rye. The city attractions occupied us, but really we were just waiting for the next sandwich in between the inspiring architecture and cultural landmarks. We took a ferry to Staten Island, a horse-drawn ride around Central Park, saw Times Square. We also went to a lot of dive bars and hung out in Brooklyn. Despite all that, my favourite thing about New York was its endless number of tiny delis, cafes and restaurants hidden away from the (other) tourists. Pastries, sauerkraut, Emmentaler, pickles - oh my. Drove me wild. I had to be stopped from eating sandwiches for every meal.

Even now, when I'm hungry, I can salivate at the thought of those special sandwiches. Naturally, back at home, we set out to make a loaf that can handle a pound of pastries. We weren't out to recreate something, we wanted to put our own spin on it and make it naturally leavened. And thinking about its Jewish central European roots, a hint of caraway and of course, use nye flour.

So imagine yourself, early in the morning, proud of a new baked experiment and you turn to your fellow baker and ask "Who's got the pastries?" Silence. The perfect tool for a Rye, but no Rye. To be had. What followed were the least appreciated sausage and mustard sandwiches I've ever eaten.



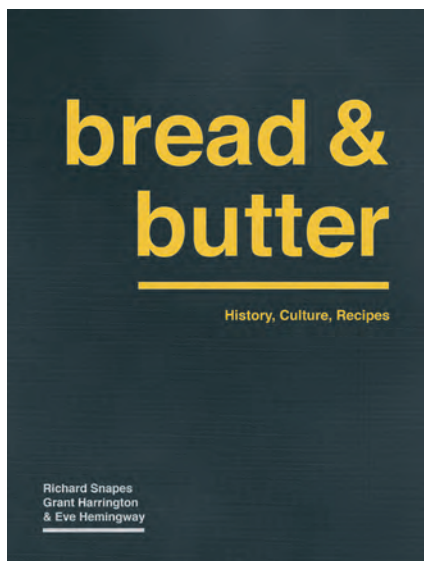
Cultured Butter

The signature Amersand Butter

When Grant worked at Färdalen in Sweden, the first thing he ate was butter. It was somehow "more buttery" than any butter he had ever eaten before and he quickly discovered this was due to the fermentation of the cream and the long process, which allows the butter to develop a butyric tang. In pre-industrialised Scandinavia, the cream was aged in wooden casks over the long winters, but today you can mimic the development of the probiotic cultures by using your own dairy starter, such as sour cream or yogurt.

We're used to blending dairy products now due to pasteurisation, which makes dairy products safe, but doesn't distinguish between good bacteria and bad. It gently removes all the bacteria, including that which is harmless and brings unique flavour. As with bread, spend some time working out which cultures and yeasts you like, and use those in your butter, as the flavour of the catalyst will be reflected in the end product.





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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





PIES & TARTS

ANNIE RIGG

For all seasons

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.

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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 sophisticated 'tapa'. Beware though: raw garlic is ferociously peppery. You might want to avoid too much kissing before heading to work.



SERVES 4



TAKES 5 minutes

8 slices sourdough bread, baguette or ciabatta
2 garlic cloves, halved
4 ripe and juicy tomatoes
extra virgin olive oil, to drizzle
slices of serrano or Iberico ham (optional)
thin slices Manchego (optional)
flaky sea salt

Toast the bread, then whilst still warm lightly rub each slice with a cut side of the garlic. Halve the tomatoes and rub each slice of toast with one half, so that most of the insides 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.

58
David Orr Sandwiches



MONTE ★ CRISTO

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



SERVES 4



TAKES 15 minutes

2 tbsp Dijon mustard
100g/3½oz mayonnaise (see page 88 for home-made)
8 slices country-style bread or sourdough
8 thin slices Serrano ham
130g/4½oz manchego, rind removed and thinly sliced
3 eggs
25g/1oz butter
membrillo (quince paste), to serve
salt and freshly ground black pepper

In a bowl, combine the mustard and mayonnaise and spread onto 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.

Beat 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.

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Lunch Sandwiches



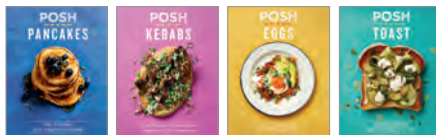


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Also available
Posh Pancakes 9781849498036
Posh Kebabs 9781849499958
Posh Eggs 9781849497886
Posh Toast 9781849497008



POSH SANDWICHES

Over 70 recipes, from Reubens to banh mis

Raise your sandwich game with over 70 essential recipes from around the world

Sandwiches are beloved the 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





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JUST A FRENCH GUY COOKING

ALEXIS GABRIEL AÏNOUZ

@FRENCHGUYCOOKING

Easy recipes and kitchen hacks for rookies

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



11

NEGRONI

1 PART CAMPARI
1 PART BEEFEATER 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.

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 aperitif 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.

APERITIF
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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 ANDALUSIAN 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 throw caution to the wind and use tonic water instead of lemonade.

APERITIF
126





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"Aperitif is an captivating guide through the greatest sniffers, liveners and inebriants, served by the most civilized people, at the day's finest hour." **Joe Fattorini**

APERITIF

KATE HAWKINGS

A spirited guide to the drinks, history and culture of the aperitif

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

FIG NEGRONI

A great seasonal take on the Negroni using early autumn figs. The richness of the fig vermouth married with the perfume of the fig leaf gin creates subtle complexity and a Negroni that is slightly softer than the traditional version. Serve your guests small glasses at the start of a dinner party, or pour yourself a big glass after a tough day in the office.

To bottle

- 250ml/10oz gin
- 250ml/10oz sweet vermouth
- 250ml/10oz Campari
- 100g/3oz figs
- 20g/1oz fig leaves
- 5 x jug or containers, at least 1 litre/10oz
- Funnel
- Coffee filters
- Sterilised bottle

BOTTLE 1. Quarter the figs, and add them to the jug with the vermouth. **2.** Leave to infuse, covered, for 24 hours in a cool place. Alternatively cook on a low heat for 30 minutes at 40°C/104°F then cool (see p.20). **3.** Slice the fig leaves lengthways and combine with the gin in the second jug. **4.** Leave to infuse, covered, in a cool place for 24–48 hours depending on your how ‘figgy’ you want it – still regularly. Alternatively, cook on a low heat for 45 minutes at 40°C/104°F then cool. **5.** Strain the vermouth and gin through a coffee filter into the third jug (see p.20). **6.** Add the Campari, then transfer to a bottle, seal and store in the fridge. It will keep for 2 months.

GLASS SERVE Simply pour 75ml/3oz over ice into your glass of choice.

TIP Don't buy figs if you don't have to – wait for the season and find a tree (we have ten or so near where we live in the centre of London). You can harvest the figs and the leaves. If there are no fig trees to be seen try this with the same weight of blackcurrants and their leaves instead. They grow *anywhere*.



BOTTLED MOJITO

Do this a few days in advance of a barbecue and you can have the best mojito you've ever drunk in your life by simply unscrewing a lid: it's a fresh, extra-sweet version of the Cuban classic. It's very quick to prepare, and you can do it in half an hour, which is well fast as a cold smoothie, so if you have any left over from probably won't you can use it for the following weekend or the one after that.

To bottle

- 130g/5oz caster (superfine) sugar
- 10g/1oz fresh mint, including stalks
- 1 litre/10oz water
- 150ml/5oz light rum
- 2g/1/2 tsp dried brewer's yeast
- 10g/1oz citric acid powder (see Elio Mail introduction, p.14)
- Bowl, at least 1.5 litre/16oz
- Funnel
- Coffee filter
- Jug, at least 1 litre/10oz
- 4 plastic bottles, at least 200ml/8oz each, with caps

To serve

- Sprigs of mint, to garnish

BOTTLE 1. In the bowl, muddle the sugar and mint together, then leave, covered, in the fridge for 3 hours, or overnight if possible. **2.** Add the water and the rum, then stir for 10 minutes or so to dissolve the sugar. **3.** Strain through the coffee filter into the jug (see p.17). **4.** Add the yeast and citric acid, and stir to combine. **5.** Pour the mixture into the plastic bottles (plastic is safe for fermenting). Seal and keep in a cool place, but not refrigerated, for 3 days or so. If you're worried about exploding bottles, use a large plastic tub with a lid instead. **6.** If the bottles look out of shape the pressure may be building too much. Release it by unscrewing very slowly then putting the cap back on.



7. Taste daily after 2 days. When ready it will taste zesty and not too sweet, with a nice fizz. After 3 or so days, release the pressure again, and refrigerate. They will keep for 1 month, but the fresher you drink them the better they'll taste.

GLASS SERVE 1. You can either drink this neat, or pour it over ice in a highball and garnish with mint.



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BATCHED & BOTTLED

MAX AND NOEL VENNING

Cocktails to make ahead

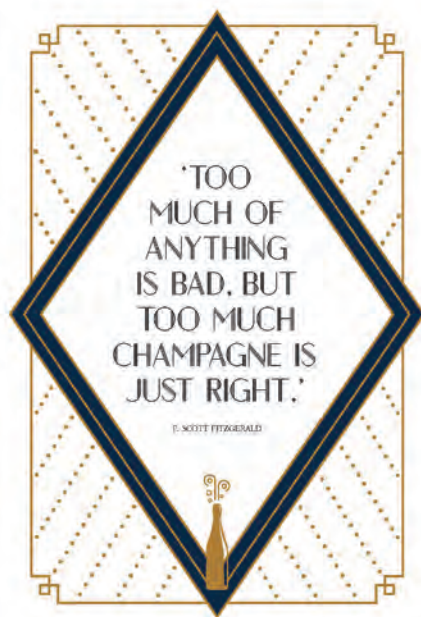
50 brilliant cocktail recipes you can pre-make and bottle

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



J. SCOTT FITZGERALD

DOMAINE CARNEROS BRUT 2011

CALIFORNIA, USA

Domaine Carneros, surrounded by its immaculately tended vineyards and formal gardens, looks like nothing so much as a fine French chateau plucked from its rightful Gallic soil and plopped slap-dab in the middle of the Napa Valley. It seems both strangely out of place and remarkably at home and makes quite a sight for those driving along Highway 12-121 between Sonoma and Napa.

Domaine Chandon, set up by Moët & Chandon in 1973, was the first foray into California by a champagne house, and for many years the Taittinger family looked for the perfect site with which to emulate Moët. Finally, Claude Taittinger purchased this estate in Carneros in 1982, in cahoots with Kobrand Corp. It's fair to say they've never looked back.

With winemaker Edren Grac at the helm (she had worked previously at Domaine Chandon as assistant winemaker), Domaine Carneros produces exemplary Napa Valley fizz. All the estate vineyards are certified organic, and Domaine Carneros grows almost all – but not quite – the grapes it needs. A small amount needs to be bought from other quality-minded growers.

There are eight sparkling wines in the Domaine Carneros range (and several still Chardonnays and Pinot Noirs), of which my favorite is this, the 2011 Domaine Carneros Brut. A blend of Chardonnay and Pinot Noir (half and half), made using the traditional method (of course), it's deliciously fruity with hints of pears, apples and peaches with a long creamy finish.

It's deeply refreshing and satisfying, and given the work that's gone into it and the noble Taittinger history behind it, it's jolly well priced, too.

WWW.DOMAINECARNEROS.COM



DEVAUX ULTRA D'UN

CHAMPAGNE, FRANCE

I've always really enjoyed the wines of Veuve A. Devaux, a fine champagne cooperative (founded in 1846 and formerly family-owned) that's usually known simply as Devaux. Its sleek, slender bottles are very distinctive, and the wines they contain are just as stylish and elegant.

I remember once being unaccountably upgraded to business class on an Air France flight to Caracas, of all places, and being pled regularly with the Devaux Grande Réserve Brut. I was so astounded by my good fortune that I drank way more than was good for me and, as the flight wore on, I couldn't help but think that this was definitely the best of all possible worlds and that on the whole, everything was really rather fabulous. It's unlikely to happen again, sadly, and has spoiled me forever. I've had a fondness for the brand, though, ever since.

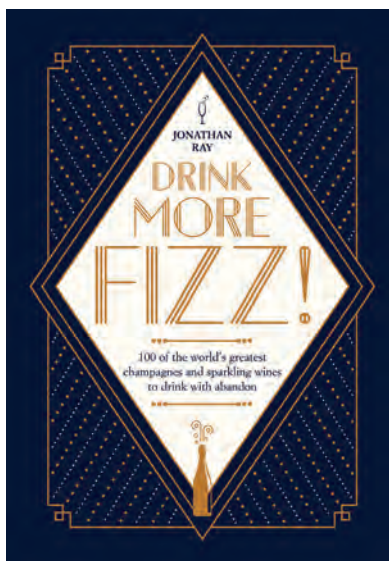
It's a tricky business choosing the right wines to be served at 35,000 feet. Thanks to low humidity and cabin pressure, the astringent tannins and acidity in wine become more pronounced, apparently, and the effect of dehydration alters our perception of smell. As a result, you need wines that are fruit-driven and well-balanced, with soft tannins and good acidity. The champagnes of Devaux more than measure up, as you will see with this exceptional ultra brut. It's not a style of champagne that I'm hugely enamored with as a rule, finding that fizzes with no dosage at all can be terribly sharp and austere.

With the Devaux Ultra D, however, everything is in harmony. The house is known for the fine quality and vibrancy of its fruit, and this blend of 60 per cent Pinot Noir and 40 per cent Chardonnay is perfectly brought into focus by a dosage of just 3 grams of sugar per litre. This very low (but, crucially, not zero) dosage and five years' ageing allow the juicy pear- and apple-like fruit and faint toastiness to shine, leading to a supremely fine glass of fizz.

And best of all, given that you can find Devaux's fizzes in mainstream bottle shops, you don't have to fly all the way to Caracas via Paris to enjoy it.

WWW.CHAMPAGNE-DEVAUX.FR





October 2018 | HC | CKB088000
\$19.99 | 978 1 78713 079 1
176pp | 5.9 x 8.7 x 0.8in | 1lb 6oz
Full color photography throughout

I S B N 978-1-78713-079-1



DRINK MORE FIZZ!

JONATHAN RAY

100 of the world's greatest champagnes and sparkling wines
to drink with abandon

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 'ice-dyeing', is a wonderfully contemporary craft. Materials used in dyeing are dyed to create a rich bouquet of natural dyes and plants creating results.

This wonderfully alchemical process uses the traditional dyes from herb flowers to transform natural fabrics and create natural dyed prints. The print is formed with the plant stems in colour onto the fabric (or paper). So the usual result for an extraction or use of the dye bath is entirely unexpected, creating this wonderfully unique technique. Incorporating repeat patterns can be made with the use of different fading, rolling and binding styles, offering infinitely unique prints. And this is a great opportunity for using chemicals and intuitive techniques to guide you to your creative journey.

Many flowers will give bright, exciting hues to begin with, which tend to fade after they have dried, are washed, or aged a little. You will find that some are more robust than others, and invite you to go out and explore your local area to discover your own colour palette and learn which are your favourite plants to use, for their colour, shape, texture or mental characteristics.

YOU WILL NEED

Plant material from plants, leaves, stems, berries
Dye extract powder or powder
Fibres, leathers, cottons and mordanted
Shedder in a metal basket
String or rubber bands
Dyed and undyed fabric, silk and cotton print
Washers, used long
Dye in other natural dye source
A watch or timer

PLANT MATERIAL A wide variety of flowers and plants can be used for this technique. I like to use rich, dark coloured flowers, especially violets, dahlias, pansies, lupins, geraniums, gorse, black-purple hollyhocks, dark red roses, cornflowers.

Could be marigold, gorse, flower, heather, chrysanthemum and geranium. You can use other plant parts too, such as berries, leaves, roots and seeds and even some water foods like onion skins.

I really enjoy building up thousands of prints, by bringing the things around me through the different parts of the year and creating a story of the different plants that have come and gone, leaving their impression behind on my cloth.

FABRIC Silk is ideal for this technique. It absorbs the plant colour and holds on to it very well too. I recommend that you start out by using an organic, soft, tightly woven silk, such as a habotai and use or reuse its cloth. Any kind of tightly woven animal fibre should work well. You can use plant fibres too, like hemp or linen, but they will need a longer mordanting process.

MORDANT Silk doesn't necessarily need a mordant, however it's worth considering using mordants if you intend to use the fabric to make a garment that you'll wear a lot, or the fabric will be exposed to lots of sunlight.

Using alum and cream of tartar mordants (page 100) will help brighten the colours and extend their life. I also like to use Phosphoric acid as it gives the finished piece beautiful muted tones, which can be easier to wear if you're burning your preferred fabric into a garment.

MODIFIER Finally, you might think about using an acid modifier such as vinegar. This makes the tone of the colours and gives it a mellowed, round finish like the beautifully dyed scarf on page 95 for an example.



TABLE LINEN

There's something special about using food waste to make beautiful decorative tableware. Consider the range of colours you can create: rich brown from onion skins, soft dusty pinks from avocado pits and pits, purple from red cabbage ends, yellow from carrot tops, and an array of beige and greens from coffee or tea leaves.

Lengths of yellow onion-dyed linen, with soft tan edges, add a touch of rustic style – and have the added, unexpected benefit of being washed often. But you can try any natural fabric for making runners and napkins, and silk is wonderful for a more romantic look.

DYE MATERIAL Onion skins (see page 90)

DYE METHOD Dye bath (see page 90)

FABRIC Linen

MORDANT TIC

MODIFIER TIC

YOU WILL NEED

100 x 100cm of dyed fabric
Fabric scissors
Decomment's pins
Sewing machine
Sewing thread

Measure your table width or length, depending on where you want the runner to sit.

A table runner is good when it's about one-third of the width of your table, and running down the middle lengthwise. So if your table is 120cm wide, the runner should be about 40cm. If you want to leave the runner in place for dinner parties, make sure there is enough space on each side of it for your place mats, without them overlapping the runner.

The length of the runner should overlap the ends of the table by about 15-20cm on each side. So, if your table is 120cm long, the table runner will be 130-140cm long.

Napkins are square and can be any size from 10 x 10cm to 50 x 50cm. Larger sizes tend to be for formal events, to be folded into shapes or around flowers.

When you've established what sizes you need, cut all the pieces from your fabric, allowing 20cm extra all round for a seam allowance.

Make a double hem by folding the sides of each piece in by 5cm to the wrong side and then fold over again by 5cm. Press the fabric with the iron and then pin into place, placing the pins at a right angle to the edge so that the needle can see over them.

Using the sewing machine, sew the hem in place all around the edge, close to the first fold.

You could create a more elaborate design by using shibori dyeing techniques to add pattern to your cloth. See page 95.





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Full color photography throughout

I S B N 978-1-78713-156-9



BOTANICAL INKS BABS BEHAN

Plant-to-print dyes, techniques and projects

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 more striking leaf patterns you will see - the large heart-shaped pads are a velvet green with almost luminous white detailing. Shooting out a long stem called a spathe 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 repotting. It is best to do this in the spring just before the peak growing season.

32



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 rich purple undersides. Just remember that this plant needs a rich and humid environment so try and copy this as closely as possible.

RATTLESNAKE PLANT

CALATHEA LANCIFOLIA

LIGHT:



Keep your Rattlesnake Plant in a shady spot with indirect sunlight, as too much sunshine can discolour the leaves, turning them brown and crispy. This plant does not like rapid changes of temperature and draughts, 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 mist frequently. During winter, decrease the watering to once every two weeks as the plant will go into dormancy.

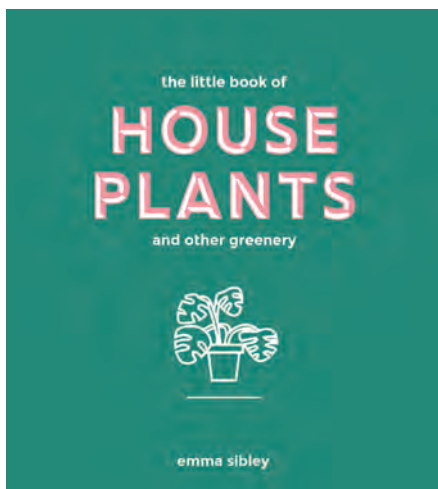
POTTING:



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 this time. Just separate the stems into as many individual pots as you like.

36





August 2018 | HC | GAR010000
 \$14.99 | 9781787131712
 144pp | 6.5 x 7 x 0.6in | 12oz
 Full color photography throughout

ISBN 978-1-78713-171-2



Also available
The Little Book of Cacti and Other Succulents 9781849499149



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 of 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

dry

Autumnal wreath

BARE AND BEAUTIFUL, TWIGGY BRANCHES CLINGING TO SUMMER'S LAST LEAF

Autumn is Katie's favourite season, and a wreath that truly reflects its season is something that we really love. Autumn is the perfect time to make a dried wreath. As the colours around us change from greens to golds, and everything becomes, decidedly, crisper, nature provides us with a beautiful palette of burnt oranges, deep reds and rusty browns. Autumn is your chance to finally combine the beauty of the world outside with the flowers and foliage you've dried and preserved during the spring and summer months.

This wreath reflects autumn in all its sensibilities: its deep colours and crunchy textures; long stalks, through-fallen leaves, bare and beautiful spiky branches clinging earnestly to summer's last leaf. The autumnal wreath can be hung anywhere in the home and looks particularly stunning when hung over a fireplace.

WREATH

110



fresh

MATERIALS

1 plastic bucket filled with water
or a large deep bowl (15-litre)
or a shower

FLOWERS + FOLIAGE

4 white roses (stems)
3 yellow cosmos (stems)
2 pink cosmos (stems)
3 cornflower stems
2 white daisies
2 pink bell-shaped stems
2 red hot pink stems
2 lavender stems
1 white daisy stem
2 poppy pods
5 white cosmos stems
3 cornflower stems
10 cosmos and green
8 gerbera large stems

1 First, soak your floral foam (see page 18). This project uses a gradient of colours, so begin by sorting your flowers into the colour gradient while they are in their buckets. Start each colour section on the wreath by inserting the focal flower into the foam. The focal flower is usually the largest or most eye-catching bloom in the colour gradient.

2 The majority of the flowers will need to be cut to about 10cm (just over 3in) of stem with around 5cm (2in) of that inserted into the floral foam. It is best to cut just a small variety of stems just before you place them into the foam so there are not too many stems out of water for too long. Make sure you cut the flowers on the diagonal so this gives them more surface area to take in water and they will live longer. Next, build up the wreath using the smaller flowers from the same part of the gradient, and use foliage with different textures around it. If you are using mostly foliage, cover the base first and place the flowers in at the end, so they hold most of the attention.

3 Continue to work your way around the wreath, building on the colour in each section until the gradient becomes more apparent. Make sure you continue to use a mix of foliage 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 make the wreath look a little more wild and naturalistic. Inserting longer stemmed flowers into the top and sides of the wreath will help create this effect. Once the floral foam is soaked it does become heavy, so if you are planning to hang it be sure that the hangers are sturdy. You can balance it on a nail or wrap some wire around it before you start inserting the flowers.

WREATH

50

fresh



WREATH

51



August 2018 | PB | CRA010000
 \$22.99 | 9781787131200
 144pp | 7.9 x 10 x 0.25in | 1lb 4oz
 Full color photography throughout

I S B N 978-1-78713-120-0



WREATHS

TERRI CHANDLER & KATIE SMYTH

Fresh, foraged & dried floral arrangements

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.

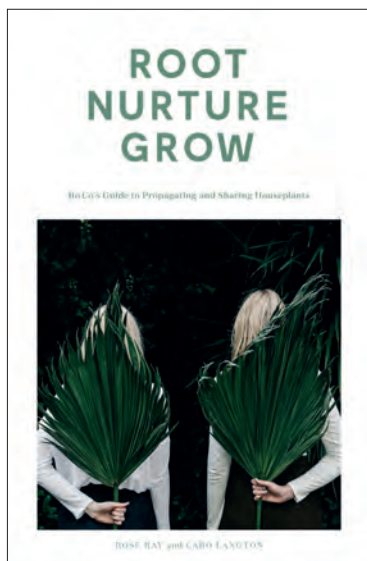
Packed with ideas, skills, and techniques, Katie and Terri inspire you to bring nature indoors as they offer a fresh and modern approach to wreath design. Going beyond traditional shapes, this book will equip you with the know-how to create statement pieces, tropical and dried wreaths, as well as beautiful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





October 2018 | HC | GAR010000
 \$24.99 | 978 178713 218 4
 208pp | 6 x 9.2 x 1.25in | 1lb 10oz
 Full color photography throughout

I S B N 978-1-78713-218-4



ROOT, NURTURE, GROW

ROSE RAY & CARO LANGTON

A guide to propagating & sharing houseplants

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 himmels 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



3

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

MATERIALS

SUPPLIES

Fabric: 85 x 320 cm / 3 x 4 yd
Fusible interfacing: 140 cm / 1 1/2 yd
Small buttons (diameters approx. 1.2 cm / 1/2") 10
Approx. 1 cm / 3/8" wide ribbon for drawstring casing: 100 x 140 cm / 1 x 1 1/2 yd
Cord for drawstring: 140 x 80 cm / 1 1/2 x 1 yd
Choose a light or medium weight fabric with drape. The sample is made of rayon.

3



6 Pin the yoke to the back piece with right sides together.

7 Then pin the yoke facing to the wrong side of the back piece, right side against the wrong side, sandwiching the back piece between the pieces. Sew all three layers together, and press the yoke upwards with wrong sides together.

8 Finish the raw inner and bottom edges of the front facings. Sew the front facings to the yoke facing.

10 Press the waist darts towards the yoke. At the same time, press the 1 cm / 3/8" seam allowances of the yoke to the wrong side along the whole length of the shoulder seam.

9 Sew the outer yoke to the front pieces, and press the seam allowances towards the yoke.

3





November 2018 | FB | CRA035000
 \$35.00 | 978 1 78713 183 5
 192pp | 7.9 x 10 x 1.2in | 2lb
 Full color photography throughout

ISBN 978-1-78713-183-5



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.'**

VIVIENNE WESTWOOD

Westwood designed this Olympic 2012 dress with gold-toned sequins on an organic tulle base for the closing ceremony of the 2012 London Olympics. One along classical lines it was overlaid with a gilded pattern inspired by one she found in the Wallace Collection. The gown has the bag Westwood favors: plunging neckline, covered torso and full skirt. Photograph by Matt Keegan.

100 | TALK BY WESTWOOD



Concerning her "Do It Yourself" theme, Westwood continued to produce clothes which correspond to individual interpretation. "Usually it's a question of styling," she said. "We're concerned, of course, to dress or fashion the fashion, using as they go, asymmetrical." Photographed by Richard Pinn for Vogue in August 2009.

"Don't buy my clothes," she said before her next collection. "Well, if you're rich or can afford [it] you can get me. But if not, do it yourself. My idea is that you can mix charity, vintage, Portofino Road, pieces of that fabric: wrap it all around yourself, use a handkerchief as knickers, mix safety pins and jewelry. But above all do something! Be optimistic!"

A hand-written list of suggestions from Dame Vivienne was included with *Do It Yourself* (spring/summer 2009). "Necklace made out of safety pins, badges (preferably with political slogans) knicker worn as knickers ... good for dress or bracelet tied up as a bag ... style together with beautiful pieces from your wardrobe ... your old favorites ... In these hard times - dress up. Do It Yourself!" Westwood's signature designs were realized in raw cut fabrics and other materials that looked as if they were recycled.

Westwood's "45" collection (autumn/winter 2009) was partly inspired by scientists and environmentalists James Lovelock's *The Gaia Hypothesis*. The design were a curious mix of pastiche, camouflage print, Greek drapery, leg warmers and quilted tunics.

The title referred to the predicted rise in the earth's average temperature due to global warming. As the decade drew to a close, Westwood's social concerns became increasingly important to her. "We have a choice," she told *Vogue* in October 2009. "To become more civilized and therefore more human or by not choosing to be the destructive and self-destructing animal, the victim of our own cleverness."

"Orthodoxy is the grave of intelligence. If you accept that something is right just because everybody believes it then you are not thinking."

VIVIENNE WESTWOOD

101 | TALK BY WESTWOOD



September 2018 | HC | DES005000
 \$19.99 | 978 1 84949 310 9
 160pp | 6.3 x 8.3 x 0.8in | 1lb 6oz
 Full color photography throughout

I S B N 978-1-84949-310-9

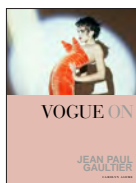


Also available

Vogue On: Jean Paul Gaultier 9781849499699

Vogue On: Gianni Versace 9781849495530

Vogue On: Coco Chanel 9781849491112



VOGUE ON: VIVIENNE WESTWOOD

LINDA WATSON

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 LOREN



He has confirmed the opening, in Via Bergamosa, of a new exhibition dedicated to fashion, design and art, and which will contain collections of clothing, drawing, images and experiences gathered during his long career. 'Armani Silos', built from the remaining Nestlé silos near to his Teatro, will not just house a museum archive of the designer's own work, but also act as a cultural centre, open to the arts and to those who study fashion. It will include a library, spaces for research, studios and for conferences and events. 'Sort of my own Tate Modern,' he says.

The question of who will succeed the designer has been the subject of industry interest for decades and it has been suggested that he might create a foundation to protect the future of his empire similar to the Hans Wilsdorf foundation behind the watch brand Rolex. As a designer or businessman, there is certainly nothing left for him to prove. There are few honours that don't already bear his name, from his *Herogino Divo* in 1982, to his *Legion d'honneur* in 2007; he won his first lifetime achievement award in 1987, a mere twelve years after his formal debut, and his retrospective exhibition that began at the Guggenheim in New York has since been a major attraction in Berlin, London, Milan, Rome and Shanghai. Only a very small group of designers have achieved such cultural immortality or are as globally revered, and no one has such singular control over their empire as Giorgio Armani. None of this would have been possible however, if he hadn't revolutionised the fashion industry with all things simplicity.

'Armani will forever be known as the man who took his scissors to the structure of our clothes and yanked the claustrophobic skeleton out of them.'

ARMANI

Armani's principles of lightness and character and beauty of his fashion periods. Armani's 1980s - are reflected in a grey blue-grey as individual, his designs emerging in a variety of places that could have been inspired by David Buchanan in 1980. Photograph by Billy Porter.

Armani's 1980s - are reflected in a grey blue-grey as individual, his designs emerging in a variety of places that could have been inspired by David Buchanan in 1980. Photograph by Billy Porter.





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Also available

Vogue On: Manolo Blahnik 9781849499712

Vogue On: Dolce & Gabbana 9781849499729

Vogue On: Calvin Klein 9781849499705



VOGUE ON: GIORGIO ARMANI

KATHY PHILLIPS

***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



July 2018 | HC | NATO17000
 \$12.99 | 978 1 78713 163 7
 96pp | 5.5 x 5.5 x 0.6in | 8oz
 Full color illustrations throughout

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Also available
Little Guide to Leaves 9781787130333



THE LITTLE GUIDE TO BUGS

TOM FROST

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

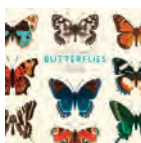


July 2018 | HC | NATO43000
 \$12.99 | 978 1 78713 164 4
 96pp | 5.5 x 5.5 x 0.6in | 8oz
 Full color illustrations throughout

ISBN 978-1-78713-164-4



Also available
Little Guide to Butterflies 9781787130340



THE LITTLE GUIDE TO BIRDS

TOM FROST

Discover the secret world of our feathered 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



Learn calligraphy; nice handwriting
is a must for any princess.



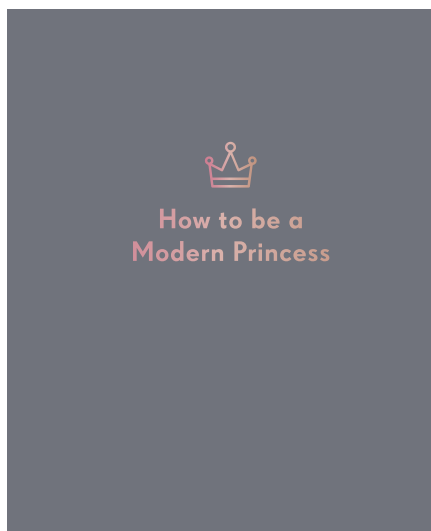
Get a cute rescue dog and
give it an even cuter name.



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



Don't shy away from a Royal PDA.



July 2018 (early release available)

HC | SEL040000

\$9.99 | 978 1 78713 262 7

144pp | 4.1 x 5 x 0.7in | 6oz

One color text

ISBN 978-1-78713-262-7



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

Pink is the colour of the lovers' luck cat. The hue of cherry blossom, one of Japan's national obsessions, pink is related to romance and relationships, beckoning love into their owner's life. Not as girly as you might think, pink cherry blossom was associated with samurai who, like the fleeting existence of the flower, were glorious warriors to be admired and respected. Like the springtime bloom, the colour also represents renewal and freshness.



CHARMS

Money isn't everything, of course, which may explain why contemporary maneki-neko often class objects other than the katan. In a doubling-up of luck, many of these items are also traditional charms themselves. There's the magic wishing mallet, believed to tap out anything its owner desires. A cat holding a fish isn't its lunch - it could be a carp, considered a token of prosperity, or a red sea bream, eaten at celebratory feasts. Finally and slightly odder, there's the gourd - the type used as water flasks and used as a battle emblem by the great 16th century warrior Toyotomi Hideyoshi. As lucky charms, these gourds tied together signify good luck, while its are 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.





LUCKY CAT MIO YAMADA

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.

August 2018 | HC | ANTO53000
\$14.99 | 978 1 78713 174 3
64pp | 4.7 x 7.3 x 0.6in | 6oz
Full color photography throughout

ISBN 978-1-78713-174-3



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 SFOZA
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.

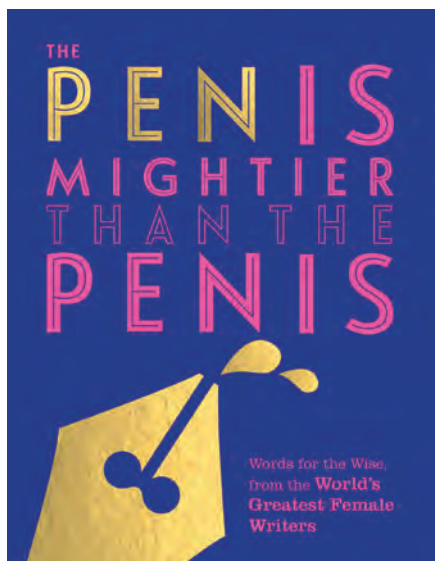
Little Women (1869)
LOUISA MAY ALCOTT
US NOVELIST
1832-88

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



August 2018 | HC | HIS058000
\$12.99 | 9781787131866
144pp | 5 x 6.5 x 0.6in | 9oz
Two-color illustrations throughout

ISBN 978-1-78713-186-6



THE PEN IS MIGHTIER THAN THE PENIS

Words for the wise from the world's greatest female writers

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

Z ZODIAC	URSA MAJOR
L LOCATION	Northern Sky
E WHEN TO SEE IT	Best visible in June
I NAME MEANING	The Smaller Bear of The Less
★ STARS	Polaris, Kocab, Pherkad

This little bear started life with the different name of 'dog's tail'. The smaller brother of Ursa Major, it contains the seven starred 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 fate and spirited away for his protection.

18 URSA MAJOR



CIRCINUS

Z ZODIAC	LACAILLE
L LOCATION	Southern Hemisphere
E WHEN TO SEE IT	From March to August
I NAME MEANING	The Compass
★ STARS	Alpha Circini, 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 falls between Triangular Australe and the stars at the foot of Centaurus.

82 LACAILLE





August 2018 | HC | SC1004000
 \$16.99 | 978 1 78713 176 7
 192pp | 5.1 x 7.3 x 0.8in | 14oz
 Full color illustrations throughout

ISBN 978-1-78713-176-7



WRITTEN IN THE STARS

ALISON DAVIES

Constellations, facts and folklore for the armchair astronomer

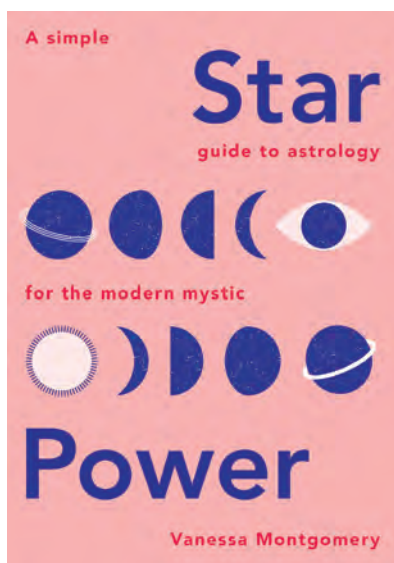
The perfect gifty guide to discovering the secrets of the stars

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



September 2018 | HC | OCC009000
\$16.99 | 978 1 78713 224 5
192pp | 5.1 x 7.3 x 0.8in | 14oz
Full color illustrations throughout

ISBN 978-1-78713-224-5



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



July 2018 | HC | SEL021000
 \$9.99 | 978 178713 228 3
 144pp | 4.1 x 5 x 0.7in | 6oz
 Text

I S B N 978-1-78713-228-3



#GOALS

Life behind the Instagram filter

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, 3

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 'slothy' 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, place your feet firmly on the floor. Feel the softness of the ground providing balance and the perfect platform for the day.
- 2 Breathe deeply and consider everything you want to achieve. Don't rush, take your time and start with simple things like getting ready and dressed and build up to your bigger goals.
- 3 Imagine you're watching a film, you are the central character, the hero 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 enjoy and achieve all my targets with ease."
- 5 At any point throughout the day, should you feel stressed or under pressure, breathe deeply and repeat the affirmation whilst picturing the smiling face of a three-toed sloth.

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

Leo Tolstoy

Sloth tips . . .

[YOU CANNOT HURRY A SLOTH]

REST TO DIGEST, WHEN EATING. Whilst we might not face the anguish of being poisoned by our food, should we gobble it at speed, we do face the painful prospect of indigestion.

Make the most of mealtimes. Chew each mouthful mindfully and enjoy the taste and texture of your food. This brings more pleasure, helps you live in the moment and also means 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 blissful expression, which works its way into your heart in seconds, mellowing all thoughts of haste. By the same token, do not be hurried in your judgements or thoughts. When something happens resist the urge to react straight away. Instead be more sloth, take a deep breath, smile and let yourself acclimatise to the situation.



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 boughs.
2. Gaze up and look at the structure, the way the tree is shaped and how the branches spiral outwards.
3. If you have an issue 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.



August 2018 | HC | SEL031000
 \$12.99 | 978 1 78713 227 6
 128pp | 4.7 x 6.1 x 0.6in | 9oz
 Full color illustrations throughout

I S B N 978-1-78713-227-6



Also available
Be More Cat 9781849499521
Be More Unicorn 9781787131224



BE MORE SLOTH ALISON DAVIES

Get the hang of living life in the slow lane

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.



July 2018 | HC | ST | \$14.99 | 978 1 78713 149 1
128pp | 4.1 x 5.8 x 0.5in | 7oz

I S B N 978-1-78713-149-1



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.



July 2018 | Boxed Notecards | ST | \$19.99 | 978 1 78713 150 7
16 notecards | 5.9 x 5.9 x 1.3in | 11oz

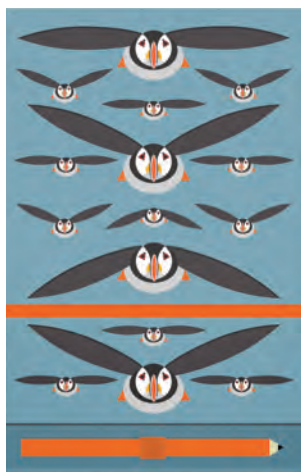
I S B N 978-1-78713-150-7



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.



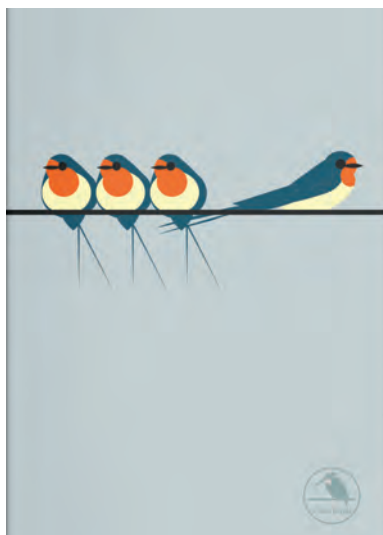
July 2018 | HC | ST | \$10.99 | 978 1 78713 148 4
128pp | 3.5 x 4.9 x 0.6in | 4oz

I S B N 978-1-78713-148-4



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.



July 2018 | HC | ST | \$14.99 | 978 1 78713 151 4
128pp | 5.8 x 8.3 x 0.8in | 15oz

I S B N 978-1-78713-151-4



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

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.



August 2018 | Boxed Notecards | ST | \$16.99
978 174379 439 5 | 4.7 x 6 x 1.5in | 10oz

ISBN 978-1-74379-439-5



COCO CHANEL BOXED NOTECARD SET

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



August 2018 | PB | ST | \$16.99 | 978 1 74379 441 8
4.1 x 5.8 x 1in | 10oz

I S B N 978-1-74379-441-8



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.



August 2018 | Memo pad | ST | \$14.99 | 978 1 74379 440 1
6.5 x 6.9 x 0.3in | 5oz

I S B N 978-1-74379-440-1



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

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.



August 2018 | PB | ST | \$14.99 | 978 1 74379 429 6
240pp | 4.3 x 6.5 x 0.9in | 10oz

I S B N 978-1-74379-429-6



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.



August 2018 | PB | ST | \$14.99 | 978 1 74379 430 2
240pp | 4.3 x 6.5 x 0.9in | 10oz

I S B N 978-1-74379-430-2



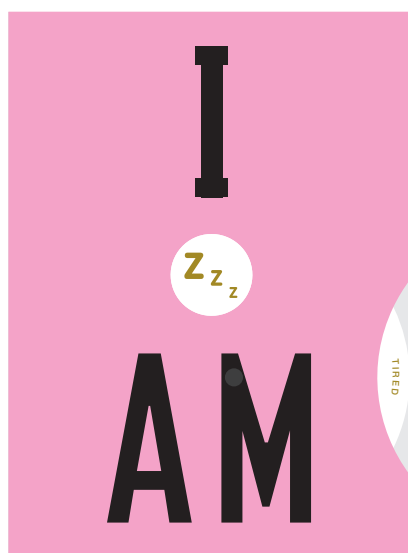
LIVE MORE EACH DAY

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.



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

ISBN 978-1-78713-220-7



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.

CRYSTAL MAGIC

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.



September 2018 | ST | \$14.99 | 978 178713 259 7
6 x 4.7 x 1 in | 9oz

ISBN 978-1-78713-259-7



CRYSTAL MAGIC

16 NOTECARDS FOR LOVE,
STRENGTH AND HAPPINESS

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.

BACKLIST INTERNATIONAL COOKERY



C IS FOR CARIBBEAN
ALPHABET COOKING:
 978187130050 | \$19.99
 CKB016000 | HC | 144pp
 6.5 x 8.25 x .075in | 1lb 2oz



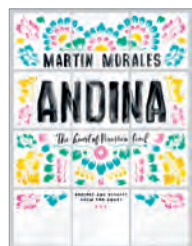
K IS FOR KOREAN
ALPHABET COOKING:
 9781849498814 | \$19.99
 CKB090000 | HC | 144pp
 6.5 x 8.25 x 0.75in | 1lb 2oz



M IS FOR MEXICAN
ALPHABET COOKING:
 9781849498807 | \$19.99
 CKB056000 | HC | 144pp
 6.5 x 8.25 x 0.75in | 1lb 2oz



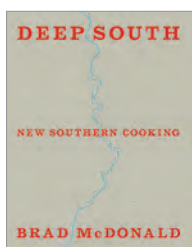
S IS FOR SRI LANKAN
ALPHABET COOKING:
 9781849499620 | \$19.99
 CKB044000 | HC | 144pp
 6.5 x 8.25 x 0.75in | 1lb 2oz



ANDINA
MARTIN MORALES
 9781849499941 | \$35.00
 CKB099000 | HC | 256pp
 7.5 x 9.75 x 0.9in | 1lb 10oz



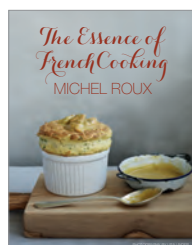
BREDDOS TACOS:
THE COOKBOOK
NUD DUDHIA & CHRIS WHITNEY
 9781849497992 | \$22.99
 CKB056000 | HC | 176pp
 7 x 9 x 1in | 1lb 7oz



DEEP SOUTH
BRAD McDONALD
 9781849497206 | \$35.00
 CKB002060 | HC | 256pp
 8 x 10in | 2lb 9oz



EAT ISTANBUL
ANDY HARRIS & DAVID LOFTUS
 9781849496636 | \$29.95
 CKB084000 | HC | 208pp
 8 x 11 x 0.8in | 2lb 9oz



THE ESSENCE OF
FRENCH COOKING
MICHEL ROUX
 9781849496629 | \$45.00
 CKB034000 | HC | 272pp
 8.5 x 11 x 1.1in | 3lb 10oz



HAZANA
PAOLA GAVIN
 9781787130425 | \$35.00
 CKB049000 | HC | 288pp
 7.5 x 9.75 x 1.4in | 2lb 9oz





HONG KONG DINER JEREMY PANG

9781849499927 | \$22.99
CKB090000 | HC | 176pp
7 x 9 x 0.75in | 11b 7oz



I LOVE INDIA ANJUM ANAND

9781849495639 | \$29.99
CKB044000 | HC | 224pp
8 x 10 x 0.75in | 21b 2oz



LAGOM STEFFI KNOWLES-DELLNER

9781787130371 | \$29.99
CKB074000 | HC | 192pp
7.9 x 10in | 21b



OPEN SANDWICHES TRINE HAHNEMANN

9781787131255 | \$19.99
CKB074000 | HC | 144pp
6.3 x 8.3in | 11b 4oz



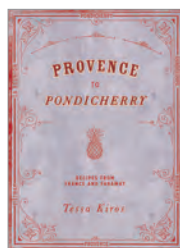
PASTA ANTONIO CARLUCCIO

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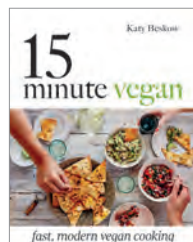


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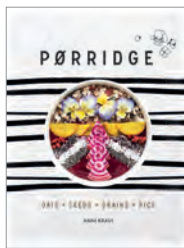
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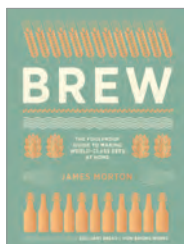
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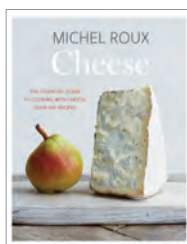




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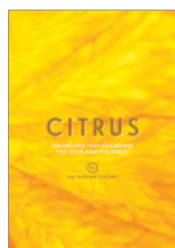
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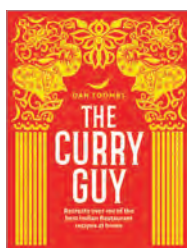
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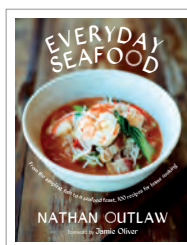
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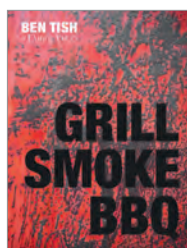




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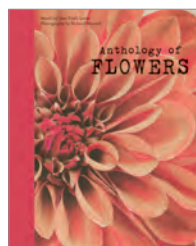
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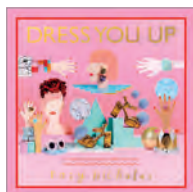


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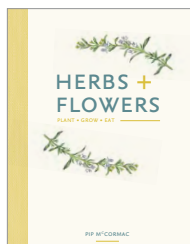
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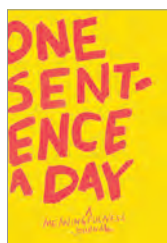
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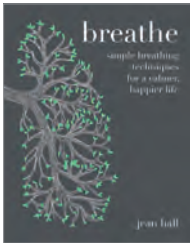
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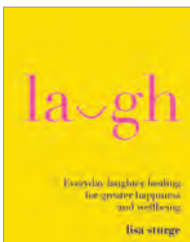
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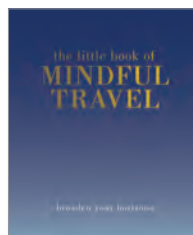
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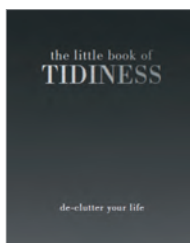
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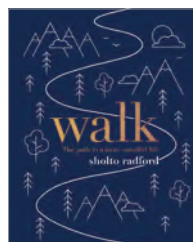
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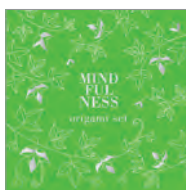
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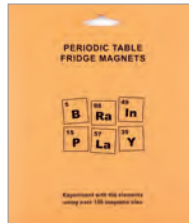
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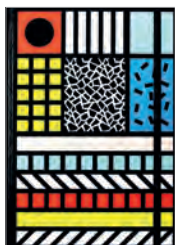
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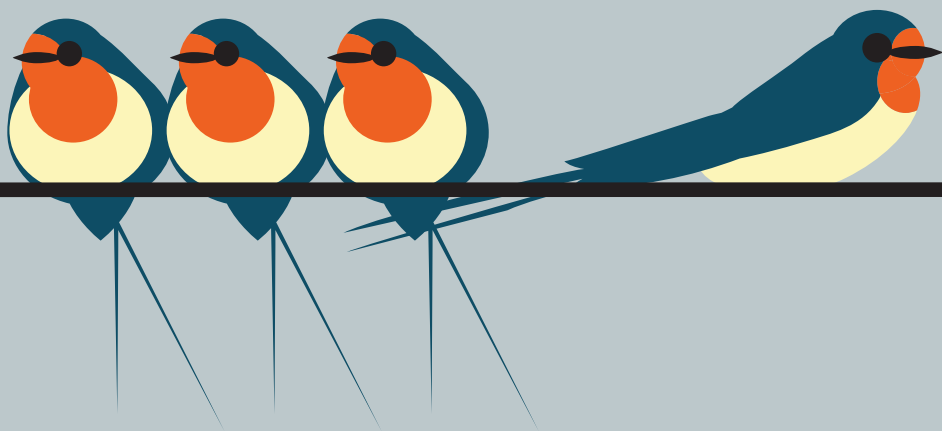
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