



QUADRILLE
SPRING 2018
BOOKS+STATIONERY

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CHRONICLE BOOKS

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Quadrille's team have gone above and beyond to ensure that there will be something for everyone this season and we hope you will agree!

Connect with your inner rock 'n' roll star and learn everything you need to know about live fire cooking with DJ BBQ's *Fire Food*. Grilling will never be the same again.

Take a walk on the flavorsome side and cook up an Indian feast with *The Curry Guy*.

If you just want a snack, *Open Sandwiches* by the legendary Trine Hahneemann will provide ideas for lunch or brunch, or simply as a clever way to use leftovers—who said that sandwiches needed two pieces of bread?

For the more health-conscious, *Vegan 100* by newcomer Gaz Oakley will blow your mind with inventive and fresh recipes you would have never thought were possible.

Goat is a manifesto for cooking and eating goat meat: a sustainable, ethical, and lean ingredient that everyone should try.

Entertaining with style has never been so easy with supper-club stars Jackson and Levine's *Round To Ours*. It simply defines how millennials throw a party.

Blogging sensation Tilly Walnes, aka "Tilly and the Buttons", will teach you all you need to know about sewing with stretchy fabric without compromising on style.

Take a moment to re-connect with nature and spend time spotting *Leaves or Butterflies* with our new "*Little Guides*" or simply learn to create the perfect habitat for our pollinator friends (the honeybees)—all you need is a window ledge—with *Planting For Honeybees*.

Disconnect from the digital world and reconnect with your spiritual self with *Crystals*, the perfect guide to empowering and healing your life with crystal energy.

And if you need even more positivity in your life, leave messages for your loved ones with our periodic table-inspired fridge magnets from the *Science Museum* stationery range, or feel the therapeutic effect of scratching off prompts and inspirational quotes with our new *Scratch Off* guided journals.

Thank you for constantly driving us to create the best possible products and for your continued support.

Margaux Durigon
International Sales Director

Quadrille Publishing

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JAPANESE

OKONOMIYAKI

The name of these Japanese pancakes is derived from the word *okonomi* (meaning 'what you like') and *yaki* (meaning 'cooked'). Go the extra mile if you can find bonito flakes – wisps of dried, smoked tuna that pack an extra umami punch.

- 11 MAKES 4 okonomiyaki
- 12 TAKES 55 minutes, plus 1 hour resting

- 250g (8oz) pork (skin-off)
- 200g (7oz) flour
- 2 tsp baking powder
- 100ml (3 1/2 fl oz) egg, cold, with 1 egg yolk
- 200ml (7 fl oz) vegetable stock
- 1 egg, lightly beaten
- 50g (1 3/4 oz) red raw potato
- 2 tbsp kaniwa bonito flakes
- 1 tsp Worcestershire sauce
- 1 tsp mayonnaise, or more to taste
- 1 tbsp soft white breadcrumbs
- 50g (1 3/4 oz) shredded cabbage
- 2 tbsp pickled ginger, finely chopped, or 1 tsp
- freshly ground black pepper
- 1 tbsp vegetable oil
- 500g (1 1/4 lb) pork belly, sliced
- 100g (3 1/2 oz) light cream
- 100g (3 1/2 oz) mascarpone
- 2 spring onions (scallions), finely sliced
- 100g (3 1/2 oz) bonito flakes (optional)

In a mixing bowl, whisk together the flour and baking powder. Gradually whisk in the dashi or stock to make a smooth batter. Stir in the egg and potato. Transfer to the fridge to rest for 1 hour. Meanwhile, mix together the ketchup, Worcestershire sauce, and honey in a small bowl. Set aside.

When the batter has rested, mix in the bread crumbs, cabbage, ginger, and salt and black pepper. Heat 1 tbsp of the oil in a frying pan with a 15cm (6in) base and ladle in one-quarter of the batter. Swirl to coat the base. Arrange one-quarter of the pork on top of the pancake, cover, and cook for 3 minutes, or until the edges of the pancake turn brown. Flip, cover and cook for 2–3 minutes more.

Slide the pancake onto a plate. Drizzle over some of the prepared sauce and the mayonnaise. Sprinkle with the spring onions and bonito flakes (if using). Serve immediately. Repeat with the remaining batter and ingredients.

Lucy & Liza Cook

MASCARPONE CREAM BLUEBERRY BLINTZ

A blintz generally refers to a crepe wrapped around a filling. This version is stuffed with a decadent mascarpone cream and topped with berries simmered in just a hint of rosewater. Heavenly.

- 11 MAKES 10 blintz
- 12 TAKES 1 hour, plus 30 minutes resting

1 quantity cooked Crepes (p.20), loosely covered with foil to keep warm

For the blueberry compote

500g (1 1/4 lb) blueberries

100g (3 1/2 oz) caster (superfine) sugar or more to taste

1 tbsp lemon juice

1 tsp cornflour (cornstarch)

1/2 tsp rosewater

For the mascarpone cream

250g (9oz) mascarpone

100ml (3 1/2 fl oz) double cream

1 tbsp icing (confectioners) sugar

1 tsp vanilla extract

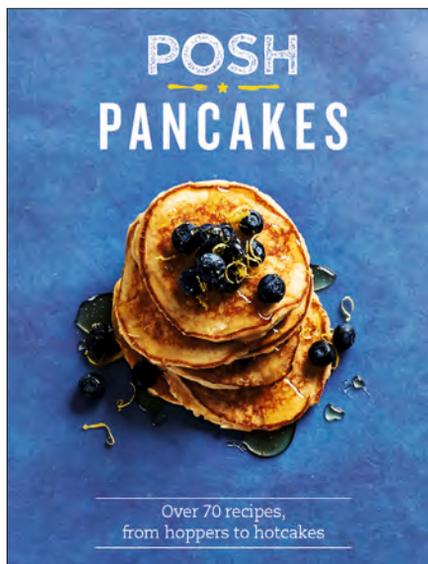
Place all the ingredients for the compote in a pan. Lightly squash the blueberries using a potato masher, then stir over a medium heat until the sugar has dissolved and the berries are starting to release their juices. Gently simmer for 15 minutes or so to make a thick sauce. Remove from the heat and set aside to keep warm.

To make the cream, briefly whisk the mascarpone to loosen. Add the cream, then whisk until light and fluffy. Stir in the icing sugar and vanilla.

To serve, spoon some of the mascarpone cream along the centre of a crepe and roll up. Spoon over some of the blueberry compote and serve immediately.

Lucy & Liza Cook





978 184949 803 6 | February 2018 | CKBI01000
\$19.99 | HC | 160pp | 6.5 x 8.5 x 1in | 1 lb 7 oz

I S B N 978-1-84949-803-6



Also in this series:

Posh Toast 978 184949 700 8, \$19.99, HC, 2016

Posh Eggs 978 184949 788 6, \$19.95, HC, 2016

Posh Rice 978 184949 902 6, \$19.99, HC, 2017

Posh Kebabs 978 184949 995 8, \$19.99, HC, 2017



POSH PANCAKES

Over 70 recipes, from hoppers to hotcakes

Pancakes are set to be the hot new food trend in 2018.

From Paris to Palm Springs, people have discovered the joy of Sri Lankan hoppers, Kerala dosas, Japanese okonomiyaki, Vietnamese banh xeo, as well as humble buttermilk pancakes and blinis.

Posh Pancakes offers over 70 recipes from around the world based on this simple, delicious, quick meal on a plate. Breakfast, brunch, lunch, dinner, and dessert are all covered! Dishes include Chinese pancakes with duck and hoisin sauce, spicy Mexican hotcakes with avocado and chilli, as well as the quintessential French crêpes Suzette. With a guide to pancake types, plus a photo for every single recipe, you'll flip over the delicious choices!

- Fifth title in successful "Posh" series, which takes simple ingredients and gives them a fun, tasty twist.
- A truly international food, almost every country has its own type of pancake.
- Simple to make: at its most basic a pancake involves only 3 ingredients.
- Includes both sweet and savory recipes.

There are few better ways to kick off the weekend than with a stack of pancakes. These ones are made with buckwheat flour, which is gluten-free and adds a wonderfully nutty flavour. Combined with the buttermilk and whisked egg whites, these are more soufflé-like than your average American crepe. In fact, they are a little more challenging to flip, but so worth the effort for their fluffy, cloud-like texture. For a sweeter version, omit the chives, add another tablespoon of maple syrup, and serve with berries.

Buckwheat, chive & lemon pancakes

with smoked salmon & crème fraîche

[YOU WILL NEED]

100g (½ cup) buckwheat flour
 ½ tsp bicarbonate of soda (baking soda)
 140ml (½ cup) (strong) or buttermilk
 3 eggs – 1 whole and 2 whites
 1 tsp pure maple syrup
 small bunch of chives, chopped, plus extra to serve
 1 lemon, zest and juice, plus extra wedges to serve
 cold-pressed rapeseed oil or olive oil, for frying
 smoked salmon, to serve
 crème fraîche, to serve

[SERVES 4]

[MAKES 6-8 PANCAKES]

Put the flour and bicarbonate of soda in a large bowl with a pinch of salt. Whisk in the buttermilk, the whole egg and maple syrup, then add the chives, lemon zest and juice. Beat well to form a thick batter.

In a square bowl, whisk the egg whites with electric beaters until thick, foamy and just holding their shape in soft peaks. Add one generous tablespoon to the batter, mixing well to lighten slightly. Using a metal spoon, carefully fold in the remaining whites, while taking care to keep as much air in the mixture as possible.

Heat a good glug of olive oil in your best non-stick frying pan and add a large spoonful of the batter, swirling with the spoon to create rounds. Once little bubbles start to appear on the surface, flip over – a palette knife will help with this. Leave for another minute or so then remove from the pan.

Serve straightaway or keep warm in a low oven while you crack on with the remaining batter. Serve the pancakes with some smoked salmon, a dollop of crème fraîche, a couple of lemon wedges and a sprinkle of chives.

FRUGALITY **breakfast**

12



FREDAGSMYS

Three recipes for cosy Fridays

- [1] Wild tacco with venison, pickled red onion, grilled pancamozi, coriander & feta
- [2] Salmon burger with crunchy corn salsa, & lime & jalapeño mayo
- [3] Spelt pizza with mushrooms, potatoes & fresh cheese

Swedish winters are long, dark and cold. It can be really difficult to leave the sofa when it's utterly freezing outside. When my friend, Axel, first moved to London for work, I asked him how he was finding it compared to Stockholm. "It's great," he replied. "In the winter, you can make plans after work to go out, go to the pub or for a meal. In Stockholm it's too cold."

This was perhaps a slight exaggeration but the Swedes have developed some excellent coping strategies for the winter months. They dress properly, prepare their homes and vehicles and adjust their routines. And then there's *fredagsmys*. Roughly translated as "cozy Friday" this phenomenon has been going since the 90s, driven by an advertising campaign by one of the main snack brands (complete with a catchy song). The idea was that you hunkered down with your

family and indulged in front of a film or TV programme. Favourite foods include pizza, noodles, popcorn and pick 'n' mix sweets. But the most popular dish, by far, is tacos.

Having tacos, complete with all the sauces and sides, on a Friday is a Swedish institution. There are supermarket aisles dedicated to *fredagsmys* with Tex Mex at the centre. And who can blame the Swedes – it's delicious.

I have the idea of elevating Friday evening to something special, a chance to spend time together and relax after a busy week with some indulgent, comforting food. Here are some of my versions of *fredagsmys* favourites, with a slightly lighter twist.

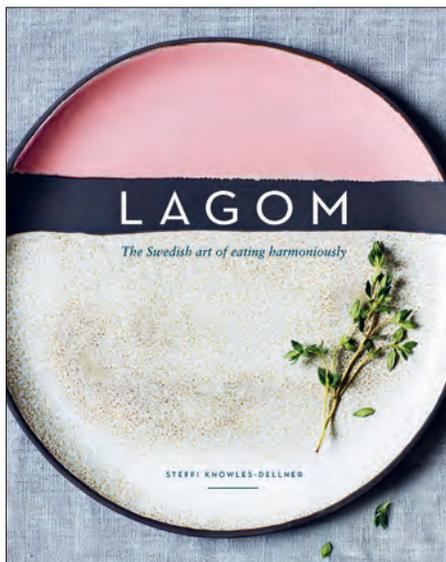
"Since I moved here, all I do is mys and mys"

[FROM THE FREDAGSMYS SONG BY CRISP MANUFACTURER GMI, CIRCA 2000]

HELVETTER **mammals**

102





978 178713 037 1 | February 2018 | CKB074000
\$29.99 | HC | 192pp | 7.9 x 10 x 1 in | 2 lb

I S B N 978-1-78713-037-1



LAGOM

STEFFI KNOWLES-DELLNER

The Swedish art of eating harmoniously

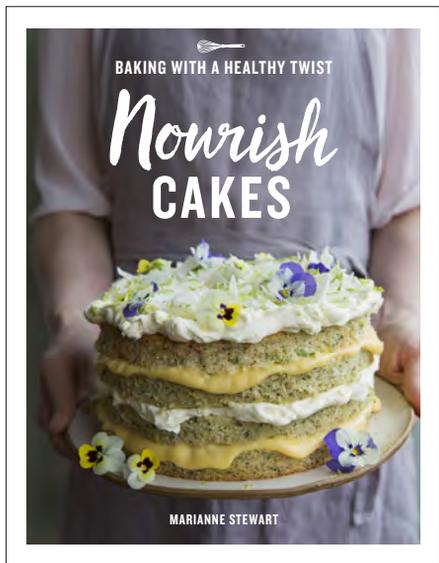
Lagom: [*n.*] just the right amount, balanced, harmonious.

This beautiful, fresh cookbook offers insight into how Swedes eat—with recipes that fit around the seasons, occasions, and times of day. The Swedes understand that balance is everything—that you crave comforting food when a bitter wind is howling outside, that refreshing, lighter meals suit hot, hazy days, that a mid-morning bun is good for morale, and that a long, sociable lunch with friends and family is the most rewarding way to end the weekend. There is a time and place for every kind of food, and with everything in equilibrium, you will feel both content and satisfied.

STEFFI KNOWLES-DELLNER is a Swedish food writer and stylist who has lived in Stockholm, New York, Florence, and the UK.

- A unique insight into the food culture of Sweden.
- IKEA has launched a “Live Lagom” project to encourage everyone to live sustainably and with moderation.
- Lagom is the new trend set to take over from hygge.
- While other books on lagom focus on lifestyle, this is the first cookbook.





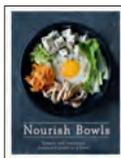
978 178713 116 3 | February 2018 | CKB004000
\$22.99 | HC | 144pp | 7 x 9 x 1in | 1 lb 7 oz

I S B N 978-1-78713-116-3



Also available:

Nourish Bowls 978 184949 798 5, \$22.99, HC, 2017



NOURISH CAKES

MARIANNE STEWART

Baking with a healthy twist

Recipes to allow you to have your cake and eat healthily too.

These 50 simple recipes for cakes and bakes, both large and small, focus on nourishing ingredients such as nuts, vegetables, and dried fruit, plus flours such as rye and buckwheat. Many of the recipes are allergy- or intolerance-friendly, using wheat-free flours and unrefined sugars. Each recipe is clearly coded to show you which diet it will suit, along with an index to quickly show you vegan, wheat-free, and dairy-free cakes.

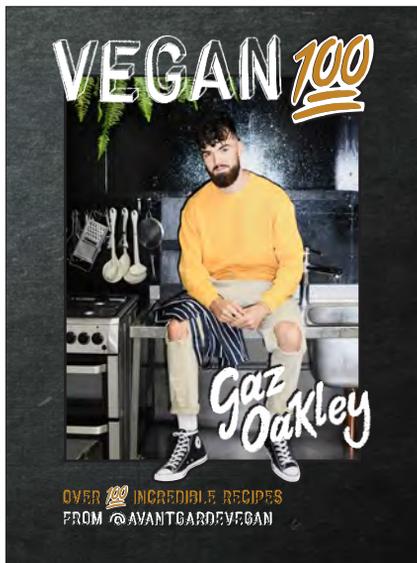
With all the recipes checked by a qualified dietitian, *Nourish Cakes* presents an alternative way of baking to a mainstream audience and makes it appealing, delicious, and exquisitely beautiful.

MARIANNE STEWART is a trained pastry chef who has worked in a number of respected London kitchens, including Jamie Oliver's Fifteen and Peggy Porschen's Cakes, allowing her to develop an expert understanding of the chemistry behind baking and a flair for delicious flavor combinations. She teaches cookery classes and does private catering.

- The companion title to the successful *Nourish Bowls*.
- Taps into the healthy eating trend, while also encouraging you to treat yourself.
- Baking given a healthy twist with nutrient rich ingredients.



DRAFT COVER



978 178713 124 8 | February 2018 | CKB086000
\$24.99 | HC | 224pp | 7.4 x 9.75 x 1 in | 2 lb 4 oz

ISBN 978-1-78713-124-8



VEGAN 100 GAZ OAKLEY

Over 100 incredible recipes from @avantgardevegan

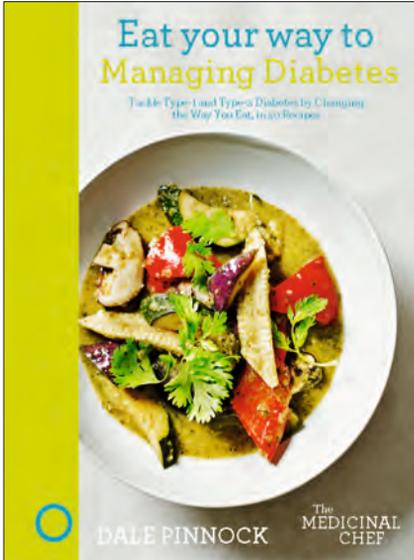
An explosive new cookbook from vegan food's new star.

Tempted to try your hand at vegan food but don't know where to start? Or just want to make "Meatless Monday" a regular thing? Long gone are the days of vegan food being dull and worthy: *Vegan 100* is bold, vibrant, and gorgeous.

Gaz Oakley's emphasis in his 100 tempting vegan recipes is first and foremost on FLAVOR. From Kentucky Fried Chick'n and Mac 'n' Cheese to Chocolate Tart and Summer Berry Mousse Cake, it's all incredible-tasting food that just happens to be vegan. Delectable, beautiful, and packed with dishes that are good for you, this is like no other vegan cookbook.

GAZ OAKLEY had established a reputation as an exciting young chef when, wanting a healthier lifestyle, he decided to go vegan. He developed the Avant-Garde Vegan brand to showcase his vibrant, tasty recipes on Instagram and his YouTube channel.

- Chosen as a "Creator on the Rise" by YouTube, where Gaz has over 107k subscribers, 33% of whom are US-based and 7% in Canada.
- avantgardevegan has over 111k followers on Instagram, 29% of whom are US-based and 5% in Canada.
- Perfect for a younger vegan market aged 15-30.



978 178713 142 2 | February 2018 | CKB025000
\$14.99 | HC | 144pp | 6.5 x 8.25 x 1 in | 1 lb 3 oz

I S B N 978-1-78713-142-2



EAT YOUR WAY TO MANAGING DIABETES

DALE PINNOCK

Tackle type-1 and type-2 diabetes by changing the way you eat, in 50 recipes

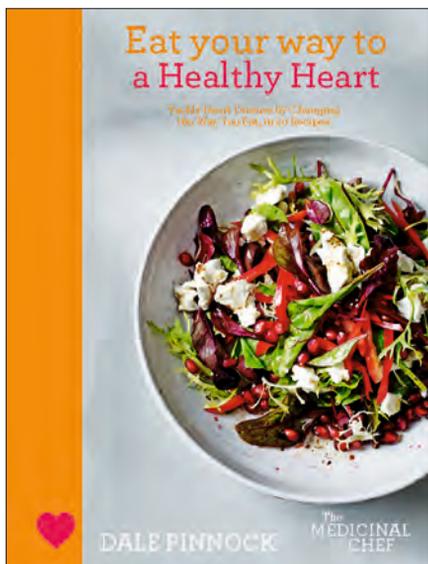
Understand the positive effect that the right nutrients can have on your health.

Using nutrition alongside conventional medicine can help relieve both type-1 and type-2 diabetes.

Eat Your Way to Managing Diabetes investigates the explosion in diabetes diagnoses and attempts to find out what you can do to manage it. In the first half of the book, Dale shows how the modern diet causes insulin resistance and ultimately, type-2 diabetes. The second half of the book provides the delicious tools to correct that. A chart of low-GI foods will help you to get “carb-smart,” and the 50 delicious recipes will make treating type-2 diabetes a breeze.

Nutritionist and chef **DALE PINNOCK** is a passionate champion of the beneficial effects that food can have on our health. With degrees in Human Nutrition, Herbal Medicine, and Nutritional Medicine, he has in-depth knowledge of evidence-based nutritional medicine and phytonutrients.

- 1 in 11 Americans have diabetes.
- Type-2 diabetes is on the rise at a terrifying rate. This revolutionary book gives you all the information you need to treat type-2 diabetes through diet.
- All recipes are not only healing, but also delicious—vital if a diet is going to work in the long term.



978 178713 141 5 | February 2018 | CKB104000
\$14.99 | HC | 144pp | 6.5 x 8.25 x 1 in | 1 lb 3 oz

I S B N 978-1-78713-141-5



Also in this series:

Eat Your Way to a Healthy Gut 978 178713 045 6,
\$14.99, HC, 2017

Eat Your Way to Happiness 978 178713 044 9,
\$14.99, HC, 2017



EAT YOUR WAY TO A HEALTHY HEART

DALE PINNOCK

Tackle heart disease by changing the way you eat, in 50 recipes

Use nutrition alongside medicine to manage cardiovascular problems.

Heart disease is at epidemic proportions and rising. In his new book, *Eat Your Way to a Healthy Heart*, nutritionist and chef Dale Pinnock offers revolutionary ideas about how we can identify the dietary culprits that contribute to the problem.

Before giving a comprehensive list of heart-healthy food, Dale reveals what needs to be thrown out and never replaced. He shows how easy it can be to incorporate powerful super-nutrients into your diet and what foods and supplements can provide them. Each recipe has a check-list showing the components it contains that are particularly heart-healthy.

- Heart disease is the leading cause of death in North America and this book explains how diet can help keep your heart healthy.
- A healthy heart doesn't mean a boring diet—and this book is packed with delicious, exciting, and colorful food.
- Dale Pinnock has established himself as the pre-eminent voice in eating for good health using affordable and accessible ingredients, and as such he is highly sought after in the media for his nutritional expertise.
- Each of his books begins with scientific evidence to back up his claims.

green ricotta pancakes with tomatoes & harissa

makes 18

cherry tomatoes on the vine, ideally a variety of colours
(if you can only get red that's fine), about 4-6 per person
2 tbsp olive oil, plus extra for frying
170g baby spinach
3 large eggs, separated
150ml milk
120g plain flour
½ tsp baking powder
½ tsp bicarbonate of soda
3 spring onions, finely chopped
225g ricotta
1g flat-leaf parsley, chopped
unsalted butter, for frying
sea salt and black pepper

to serve

Greek-style yoghurt
harissa, ideally rose
extra virgin olive oil, to drizzle

Preheat the oven to 180°C/gas 4. Toss the tomatoes with the oil in an ovenproof dish. Sprinkle with salt and pepper then roast for 15-20 minutes, until the skins are just bursting. Remove and set aside.

Meanwhile, place a medium pan over a medium heat, then add the spinach and a little water. Cover tightly with a lid and wilt the spinach for 2-3 minutes. Drain, then once cool enough to handle, squeeze out the excess water. Pin dry and chop.

In a jug, whisk the egg yolks and milk together. Place the flour, baking powder and bicarbonate of soda in a bowl and mix well. Make a well in the centre and slowly add the egg yolk mixture, whisking until it becomes a thick batter. Add the spinach and spring onions, ricotta and parsley, season and stir until thoroughly combined.



In a separate, clean bowl, whisk the egg whites to soft peaks. Using a metal spoon, gently fold the whites one spoonful at a time into the pancake batter, trying not to lose too much air. Heat a knob of butter with a teaspoon of olive oil in a large frying pan. Place large spoonfuls of the batter in the hot pan - you can probably cook 4 pancakes at a time. Fry for about 4 minutes on each side until golden brown, then transfer to a warm platter while you cook the remaining batter. Serve in stacks of 3, topped with yoghurt and harissa. Place the warm roasted tomatoes on top and drizzle with extra virgin olive oil.

retox while you detox juice

500g kale

3 cucumbers

4 pears

4 apples (we use Granny Smiths

for a bit of sharpness)

20cm piece of ginger

juice of 4 lemons

6 shots of vodka (optional; you may not be feeling brave enough!)

Put the kale, cucumbers, pears, apples and ginger through a juicer. Add the lemon juice and vodka - if using, stir well and serve immediately.

beef california with mashed potatoes & roast sprouts

50g unsalted butter
2 or 3 small shallots, finely
diced

1.5kg piece of beef
steakside
3 tbsp plain flour
small wine glass of red
wine vinegar

100ml meat stock (home-
made is best, or use a
good-quality fresh one)
100ml single cream
sea salt and black pepper

for the roast sprouts

500g Brussels sprouts
olive oil, for drizzling

for the mash

1kg Desiree potatoes,
peeled and cut into
thumb-length chunks
1 bunch of spring onions,
ends trimmed
200ml whole milk
75g unsalted butter

Preheat the oven to 170°C/gas 3. Melt the butter in a cast-iron ovenproof pan (or flameproof casserole) that has a lid, add the shallots and fry for 5 minutes. Scoop out with a slotted spoon and set aside.

Drain the piece of beef with flour, then brown on all sides in the butter. To avoid the sauce being bitter, remove the browned meat to a dish and wipe out any burnt flour. Turn the heat up high and pour in the vinegar.

Once the vinegar has evaporated, add the stock and cream. Season with salt and pepper, then return the shallots and meat to the pan. Cover with a lid and transfer to the oven for 3 hours, turning it every so often to make sure it cooks evenly. It is done when the meat is very tender and yields to pressure from a couple of forks. Remove and keep warm while you make the mash and sprouts.

Increase the oven temperature to 200°C/gas 6.

Toss the sprouts in enough olive oil to coat, spread out in a roasting tin and roast for 35-45 minutes, until crisp on the outside and soft and plump inside.

Meanwhile, bring plenty of salted water to the boil (enough to cover the potatoes easily), add the potatoes and cook for 15-20 minutes until really soft - a knife should slide in very easily (better overdone than underdone).

While the potatoes are boiling, arrange the spring onions in an oven tray in a single layer with a drizzle of oil and a sprinkle of salt. Cook in the oven alongside the sprouts for about 15 minutes, until completely soft and the dark green ends are starting to go brown. Remove to a plate or board.

Drain and rice the potatoes, if you have a ricer, otherwise use a potato masher. Warm the milk and the butter together in a pan over a low heat just until the butter has melted; don't let it boil. Add half the milk mixture to the potato and use a spoon to combine it all, then keep adding the mixture until you have the consistency you like. We like quite a wet mash.

If necessary, reheat the beef for a few minutes in the hot oven or on the hob, then serve with the sprouts and the mash topped with the spring onions.





978 184949 959 0 | April 2018 | CKB029000
\$35.00 | HC | 272pp | 7.4 x 9.75 x 1in | 2 lb 7 oz

ISBN 978-1-84949-959-0



"Occasionally a cookbook comes along that acts as an instruction manual for a generation."

The Times

ROUND TO OURS LAURA JACKSON & ALICE LEVINE

Setting the mood and cooking the food: menus for every gathering

If you love planning menus, styling your home for a party, and spending laidback time in your kitchen, then you need to come *Round to Ours*.

Supper club superstars Jackson & Levine like to keep it simple. Offering 24 ready-made menu ideas, and more than 100 recipes that celebrate the pleasures of cooking for friends and family, *Round to Ours* has the perfect combination of dishes for every occasion.

Featuring advice on beautiful styling, smart tips on making a little go a long way, and even playlists, whether you're throwing a dinner party for six on a Friday night or hosting the last barbecue of the season, *Round to Ours* will teach you how to set the mood, cook the food, and create a truly memorable gathering.

Broadcasters **LAURA JACKSON** and **ALICE LEVINE** started their London supper club from a shared love of food, being voted 'hottest supper club of the year' by the *Observer Magazine* in 2016. The girls create one-off experiences, host talks, curate major events, and frequently appear on TV and radio.

- New stars of the London supper club and fashion scenes, with a regular food column in *Marie Claire* magazine.
- 80k Twitter followers combined.
- Alice is star of the cult podcast *My Dad Wrote a Porno*.
- Utterly unique binding makes this a very special gift or self-purchase.

different kinds of eggs

Hen's eggs Throughout the world, these are by far the most common and widely eaten eggs. They are referred to simply as 'eggs', whereas those laid by other birds are specifically named. Hen's eggs vary in weight from 53g for a small egg to over 73g for a very large one. You can buy lots of different types of hen's eggs; for more information, see page 12.

Bantam eggs Weighing 30–40g, these are of equal quality to hen's eggs. Bantams are small hens, half the size of normal chickens, and their smaller eggs are perfect for babies or dishes where eggs are best featured discreetly.

Duck eggs These weigh 85–95g and contain a little more fat than hen's eggs. I am very partial to their rich flavour, which is at its best in soft-boiled and scrambled eggs, omelettes and in desserts.

Goose eggs Weighing 180–200g, these have chalky white, very hard shells and a more pronounced flavour than hen's eggs. Usually hard-boiled and sliced into discs, cover them with a tomato or cheese sauce, and heat in the oven for a few minutes before serving. Sometimes I use them for quiches or my leek flamiche (see page 20).

Pigeon eggs These only weigh about 15g. They are perfectly pleasant, but nothing special. Indeed I think a pigeon tastes rather better than its egg.

Quail's eggs These attractive little speckled eggs weigh 15–20g and they can be cooked in the same way as hen's eggs, though for rather less time. The delicate, creamy texture and fine flavour of quail's eggs makes them very popular, but it is important to avoid overcooking them, even when hard-boiling. They are perfect for canapés and can be eaten in a single mouthful.

Ostrich eggs At the other end of the scale, these weigh 500–600g. At least the ostrich enabled me to take on the challenge of feeding six people with a single egg, much to the amusement and astonishment of everyone! Ostrich eggs have a pronounced flavour, which needs to be tempered with flavourings like fresh herbs or cheese. They can be used for omelettes and in pâtisseries, but the shells are extremely hard and difficult to crack open.

Gull's eggs These are considered a delicacy in England, where it is only permitted to collect them from around the end of April to mid-May (the exact period varies, according to the weather). I love their flavour and prefer to semi hard-boil them very lightly, so that they remain soft in the middle. I serve them as a starter with celery salt or sweet paprika and buttered wholemeal bread. Gull's eggs are not cheap, but they justify their expense.

There are many other varieties of eggs that are less widely available but perfectly edible. Sometimes obtainable from farmers, poultryers, game dealers and high-class grocers, they include the following:

Guinea fowl eggs Weighing about 30g, these have a delicate flavour and are ideal as a starter or in a salad.

Pheasant eggs Weighing about 30g, these have a strong flavour and are best served hard-boiled.

Emu eggs Weighing 350–450g and popular in Australia, these are best scrambled, but can be used in pâtisseries.

Most wild bird's eggs are strictly protected by laws, which prohibit collecting or selling them commercially at any time, or only permit this at specified periods during the year. Contravention of these laws is severely penalised.



crunchy fried eggs

78

Two-thirds fill a small, heavy-based saucepan with groundnut oil and heat over a medium heat to 180°C.

Break an egg into a ramekin or small bowl and gently slide it into the hot oil.



After a few seconds, the egg will begin to fry. Use two wooden spatulas or spoons to lift any egg white that has spread out back over the egg to maintain a rounded shape.

79

After 1½–2 minutes, the egg will be crunchy on the outside and the yolk will still be slightly runny. Lift it out of the oil with a slotted spoon and drain on kitchen paper.

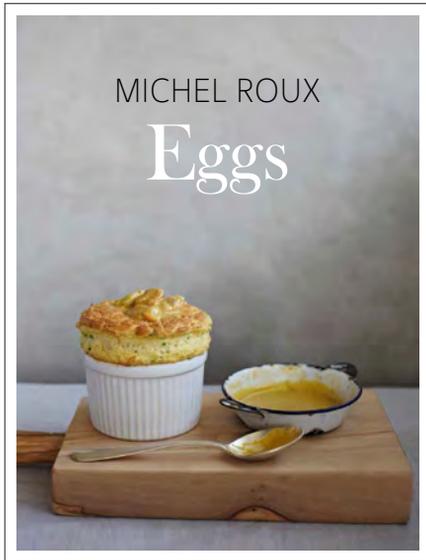


After 1 minute, carefully turn the egg over in the oil so that it cooks evenly.



The sooner you serve the egg, the better it will be. It is best to fry the eggs individually, but you can cook two at a time if you do it very carefully.

DRAFT COVER



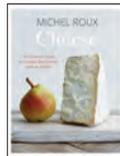
978 178713 114 9 | April 2018 | CKB105000
\$24.99 | HC | 256pp | 7 x 9 x 1in | 2 lb

I S B N 978-1-78713-114-9



Also by Michel Roux:

Cheese 978 184949 966 8, \$24.99, HC, 2017



EGGS

MICHEL ROUX

The essential guide to cooking with eggs, with 100 recipes

The egg is the simplest and most complete food—versatile enough to cook for everything from quick meals to fancy dinner parties.

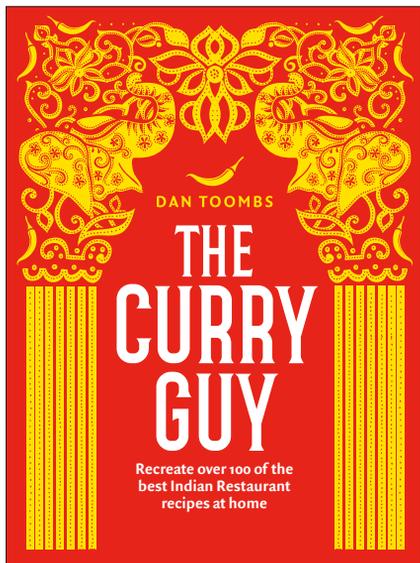
With more than 30 years' experience, Michel Roux has garnered a vast wealth of culinary knowledge and expertise. Trained in the classic French style, but a global traveler with a passion for different cuisines, he uses all of his skill and experience to take a new look at one of the oldest foods.

This new edition of a bookshelf staple contains his best 100 egg recipes, and shows how to make the perfect omelet, mousse, soufflé, and custard. There are classic egg recipes given a modern twist, alongside dishes boasting new combinations of flavors or a lighter style of cooking.

MICHEL ROUX is a legendary chef and expert in French cuisine. His renowned restaurant, The Waterside Inn in England, has held three Michelin stars for over 30 years. In his celebrated career he has held countless other culinary honors, and was awarded an OBE in 2002 and the Chevalier de la Légion d'Honneur in 2004. He has written many successful books, including *The Essence of French Cooking* and *Cheese*.

- There are over 76 billion eggs sold and eaten in the US every year.
- This is the ultimate, most authoritative cookbook on the subject of eggs.
- Previous edition sold 13,500 copies in US, and was published in 13 languages.

DRAFT COVER



978 178713 143 9 | April 2018 | CKB044000
\$19.99 | HC | 160pp | 6.9 x 8.9 x 1in | 1 lb 8 oz

ISBN 978-1-78713-143-9



THE CURRY GUY

DAN TOOMBS

Recreate 100 of the best Indian restaurant recipes at home

From the bestselling author famous for making cooking curries easy.

The Curry Guy, Dan Toombs, was always disappointed when making classic Indian recipes that never ended up tasting like the restaurant dishes.

After sampling dishes and learning restaurant kitchen secrets from curry houses, and refining their recipes at home, he has perfected Indian restaurant cooking. In other words, Dan makes homemade curries that taste just like a takeout from your favorite restaurant but in less time, and for less money.

Each of the classic curry sauces is given, along with popular vegetable and side dishes as accompaniments. And, of course, no curry is complete without perfect pilau rice or soft pillowy naan.

DAN TOOMBS grew up in California, where a love for cooking was passed on by his family. He began experimenting with Indian cuisine after moving to the UK, and started his successful blog 'The Curry Guy' in 2012, sharing his versions of classic Indian recipes.

- Recreate the delectable flavors of your favorite dishes from the local Indian restaurant at home, for less money.
- 'The Curry Guy' blog receives 130k new hits per month and in 2015 was voted Best UK Food & Drink Blog at the Vuelio Blog Awards, beating Honestly Healthy and Hemsley+Hemsley.
- An instant bestseller worldwide.



COPPER SAUCEPAN

THE FIRST METAL COOKWARE was almost certainly copper. It's easy to cast, easy to beat out and, though it's too soft by itself for edged tools or weapons, it makes an excellent pot. Through the ages we've made pots and pans out of many other metals, but copper remains the best. It transmits heat more efficiently than any other metal and the heat will spread faster, farther and more evenly through copper.

Unfortunately copper also corrodes in the presence of acid foods, producing a mildly toxic oxide, and it's easy to scratch. For this reason, copper pans in later years have been lined with other metals – often tin, which is simple to apply and effectively non-stick with careful use.

The professional kitchens of stately homes and restaurants were equipped with vast 'batteries' of copper pots, ranging from tiny sauce pans, no bigger than a teaspoon, to vast rectangular tubs for soups or stocks, or stockpots so large they were impossible to move once filled, and had to be equipped with a tap at the bottom to draw off the liquid. The ranks of gleaming copper had to be polished daily by squads of servants, and so it was not surprising that copper became a must-have in the aspirational home.

Copper being an expensive metal, cheaper alternatives to pure copper pans have evolved. Copper can be plated over the outside surface of a stainless steel pan, which looks good aesthetically, but performs poorly.¹ Compound pans have also been made with copper bottoms for performance and a body of a more economical metal. Any popularity these strange hybrids have enjoyed can probably be blamed on a quirk of English usage. In the 18th century the British navy pioneered the use of copper sheathing to prevent the hulls of wooden warships being attacked by 'ship-worm'.² The term 'copper-bottomed' passed into common usage to describe a firm guarantee. It was the natural association with this term that made 'copper-bottomed' seem a benefit to a saucepan rather than a cost-driven compromise.

Although they don't work on modern induction cookers, copper saucepans are still a delight to cook with. The incredible conductivity, which spreads heat so quickly and evenly through the pan, means that it can dissipate almost as quickly. The first thing the modern cook will notice is the same increase in 'controlability' that impressed Escott.

¹ Stainless steel has about a twentieth of the thermal conductivity of copper.

² *Timber*, Escott.

WOODEN SPOON

THE WOODEN SPOON is one of our oldest kitchen implements, with recorded examples going back to the Paleolithic era. Whittling wood or bone into a shape that carries wet food to the mouth is such a simple and obvious thing to do that we can almost regard it as innate. Wood is easy to work, so knocking out a spoon or two isn't difficult, but we don't carve our own any more so why do wooden spoons persist when we have so many other materials available to us?

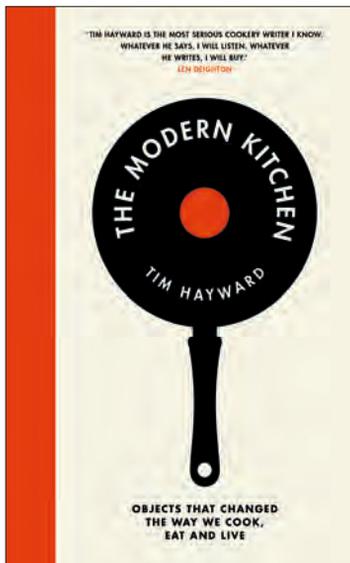
Unlike metal, wood conducts almost no heat. You can stir a simmering sauce for days with a wooden spoon and the handle will never burn you. You can taste something from a wooden spoon without burning your lips. As wood is softer than copper, tin or Teflon, a wooden spoon will never damage the linings of expensive pans. Best of all, a wooden spoon improves with age. Every chip, burn or stain adds to its character and a small pot holding a selection of well-loved spoons is regarded as almost symbolic of the contented home cook. It's certainly become 'iconic' enough to be the cover image of countless cookbooks.

Today, in a bizarre reversal of history, spoon carving has regained popularity. There may be something in the rustic simplicity of producing such an honest domestic object by hand that appeals to the crowded mind of the busy young hipster. In truth, I've never found a hand-crafted spoon that even begins to match the utility of the simplest mass-produced one but, as with so much that is romantically useless in the modern kitchen, perhaps I'm missing the point.

Although wooden spoons are as easy to keep clean as any others' environmental health legislation has taken against them in many jurisdictions. Metal or silicone spoons are thought easier to keep sterile. For this reason the wooden spoon looks likely to survive only in a domestic setting, perhaps where the patina of history and a strong family backstory can be better appreciated.



¹ Not through the dishwasher and allow to dry naturally, standing upright! The spoon. Not you.



978 178713 090 6 | April 2018 | CKB030000
\$29.99 | HC | 208pp | 6 x 9.2 x 1.25 in | 1 lb 10 oz

ISBN 978-1-78713-090-6



Also by Tim Hayward:

Knife 978 184949 891 3, \$29.99, HC, 2017



THE MODERN KITCHEN

TIM HAYWARD

Objects that changed the way we cook, eat and live

A nostalgic tribute to the items that have defined the modern kitchen.

The kitchen is the heart of the home, where we spend time as a family, feed ourselves, and entertain our friends. We fill our kitchens with objects that reflect our needs, tastes, and desires, and every item in the kitchen has its own story.

Why do the casserole dish and the wooden salad bowl exert such a cultural hold over us? Has a mass of electrical appliances led us to cook differently?

Focusing on 70 familiar objects, *The Modern Kitchen* maps the development of this functional yet aspirational space. As well as studying these objects' impact on the way we live now, a series of essays examines kitchen design, economics, and social history.

TIM HAYWARD is an award-winning food writer with a regular column for the *Financial Times*, and is a presenter on BBC Radio. He won the Guild of Food Writers "Food Journalist of the Year" Awards in 2014 and 2015.

- Fantastic merchandising opportunities and a great gift.
- Taps into the current mood of nostalgia and seeking comfort.
- 'Tim Hayward is the most serious cookery writer I know. Whatever he says, I will listen. Whatever he writes, I will buy.' - Len Deighton.





978 178713 125 5 | May 2018 | CKBO74000
\$19.99 | HC | 144pp | 6.3 x 8.3 x 1in | 1 lb 4 oz

ISBN 978-1-78713-125-5



Also by Trine Hahnemann:

Scandinavian Comfort Food 978 184949 859 3,
\$35.00, HC, 2016

Scandinavian Baking 978 184949 665 0,
\$35.00, HC, 2015



OPEN SANDWICHES

TRINE HAHNEMANN

50 *smørrebrød* and other Scandi single-slice snacks

Revolutionize your lunch break!

From bestselling author, Trine Hahnemann, comes a new cookbook on everyone's favorite healthy Danish food: *smørrebrød*.

We all know about Scandinavian classics such as pickled herring and smoked salmon on a slice of dark rye bread, but Trine also introduces us to new variations of the classic open-faced sandwich. Offering 50 recipes for fresh, seasonal creations, as well as ideas for making use of leftovers, and refreshing sweet recipes, there's something for every season and every taste.

Trine not only gives recipes for breads, bases, and fresh mayonnaise, she also provides background on the origins of these little Danish snacks, traditionally served with aquavit or a cold beer.

TRINE HAHNEMANN is a chef and food writer. With her great knowledge of Danish food culture, she writes for and appears regularly in the media in America and Britain. Trine has written ten cookbooks in Danish and five in English.

- 50 recipes for open-faced sandwiches—quick to prepare and quick to eat.
- From a bestselling Danish author comes a colorful and accessible book on this most Danish of foods.
- Includes sandwiches for every day, for portable lunches, celebrations, family parties, and picnics.



Goat Shawarma with Yogurt Flatbreads and Watermelon

Serves 6-8

1 leg of kid on the bone, with fat, about 2.5-3kg/5½-6½ lb
8 tablespoons goat's yogurt, to drizzle on the meat before serving (optional)

Shawarma marinade

1 boneless kid leg, butterflied
About 25 pickled grape vine leaves, rinsed and patted dry, stems removed
3 tbsp olive oil

50ml dry red wine
Juice and finely grated zest of ¼ a lemon
3 bay leaves
2 sprigs fresh rosemary, roughly chopped
3 cloves of garlic, finely chopped

Salad

Salt and freshly ground black pepper
2 tsp dried Greek oregano
4 roasted red peppers
200g feta or halloumi
3 tbsp olive oil

Put the first 8 spices for the marinade in a cast-iron pan and dry-roast over a medium-high heat for a minute or two, until the spices begin to pop and release their aromas - take care not to burn them. Add the nutmeg, ground ginger and paprika, toss for a few more seconds, just to heat them, then transfer to a spice grinder. Blend the spices to a uniform powder then transfer to a medium bowl and stir in the remaining marinade ingredients.

Use a small, sharp knife to score the leg in a few places, making 1.5cm-2.3-in deep slits through the fat and meat to allow the marinade to seep in. Place in a large roasting tin and rub the marinade all over the meat, using your hands to massage the meat well. Cover the tin with foil and leave aside for at least a couple of hours or, preferably, chill in the fridge overnight.

Preheat the oven to 150C, 300F, gas mark 2.

Remove the foil and put the leg in the oven with its fatty side facing up. Roast for about 4-5 hours, until most the meat is completely tender, adding a cup of boiling water to the tin after 30 minutes of roasting and using this liquid to baste the meat every hour or so. Add more water, as needed, making sure there is always about 0.5cm in the bottom of the tin. For the last 3 hours, cover the leg with foil to prevent the spices from burning. Once done, remove from the oven and leave to rest for 10 minutes.

Meanwhile, mix all the salad ingredients together in a medium bowl with 1 tablespoon of the watermelon rind pickling liquor. Stir gently and set aside.

Carve the leg and serve with the yogurt flatbreads, pickled watermelon and salad.

GOAT 11

Boned shoulder stuffed with spiced rice

Serves about 8

50g butter
¼ cinnamon stick
6 green cardamom pods
1 small carrot, coarsely grated
150g basmati rice, washed and rinsed
20g chopped almonds, pine nuts or pistachio
20g raisins, dried cherries or dried apricots, roughly chopped

Small pinch of saffron, infused in 3 tbsp of boiling water
Finely grated zest and juice of 1 lemon
1 5kg boned kid shoulder
2 tbsp vegetable or olive oil
1 large onion, roughly chopped
bauchers string

Fry the cinnamon and cardamom in the butter for 2 minutes.

Add the rice, nuts and dried fruit and stir to coat, then cook for 1 minute. Add the carrot and cook for 1 minute more. Then add 250ml water, ½ tsp salt and the saffron and its soaking liquid. Cover and cook for 12 minutes.

When cooked add the lemon juice and zest and check the seasoning

Preheat the oven to 220C/gas mark 7.

Open up the shoulder skin-side down on a board and butterfly to open it out as much as possible

Put as much rice filling as will fit into the boned shoulder, reserving the rest for later. Roll up and tie with string and put into a roasting dish.

Rub it with the oil and season with salt and pepper, and place in the oven for 35 minutes.

Turn down the heat to 180C/gas mark 3, give the meat a baste, then add the onions and 200ml of water and roast for about 2 hours or until cooked through and tender.

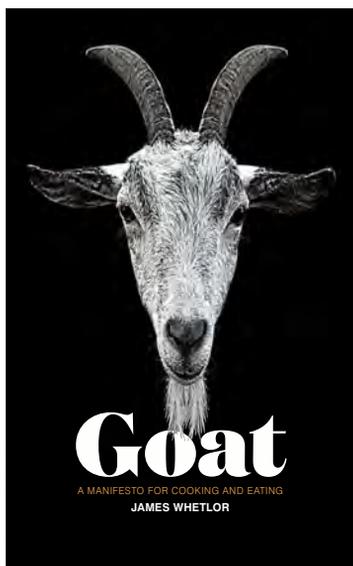
Add the remaining cooked rice to the tray around kid, and cook for a further 20 minutes until the rice begins to brown and crisp up and the shoulder is completely tender.

When cooked let it rest for 10 minutes loosely covered with foil, and serve in thick slices with the rice.



8 GOAT

DRAFT COVER



978 178713 118 7 | May 2018 | CKB054000
\$29.99 | HC | 224pp | 6 x 9.2 x 1.25 in | 1 lb 10 oz

I S B N 978-1-78713-118-7



WITH A FOREWORD BY
HUGH FEARNLEY WHITTINGSTALL

GOAT

JAMES WHETLOR

A manifesto for cooking and eating

A genre-defining book on one of the most ethical meats available.

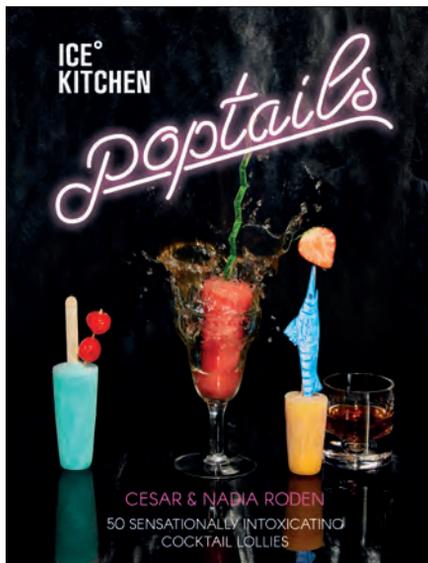
We should all be eating more goat. It's sustainable, ethical, highly nutritious, and low in calories. Why then does it remain so under-used? Delicious when cooked fast and lean, or slow-cooked in stews, goat is the one meat we should all be eating more often.

With dishes created by James Whetlor, plus recipes from world-renowned chefs including Hugh Fearnley-Whittingstall and Yotam Ottolenghi, *Goat* is a groundbreaking cookbook that also explains how food and farming culture has developed in the west.

Essential reading for anyone with an interest in the way we eat today, *Goat* is set to be the definitive guide on the subject for years to come.

JAMES WHETLOR of Cabrito Goat Meat was a chef in London and at River Cottage. After learning about the plight of the Billy goat (in most cases euthanized shortly after birth), James began selling goat meat into some of London's best restaurants, catering butchers, and supermarkets.

- Goat is a sustainable and healthy meat that we should all be eating more.
- In 2014, the USDA reported £43.1m of goat meat was imported into the US for a total value of \$94.7m. Numbers compare to £2.9m in 1990 for a total value of \$1.9m.
- Guest recipes from Yotam Ottolenghi and Gill Meller, among others.



978 184949 958 3 | May 2018 | CKB024000
\$19.99 | HC | 128pp | 6.3 x 8.3 x 1 in | 1 lb 2 oz

I S B N 978-1-84949-958-3



ICE KITCHEN: POPTAILS

CESAR AND NADIA RODEN

50 sensationally intoxicating cocktail lollies

Alcoholic popsicle recipes to enliven summer parties.

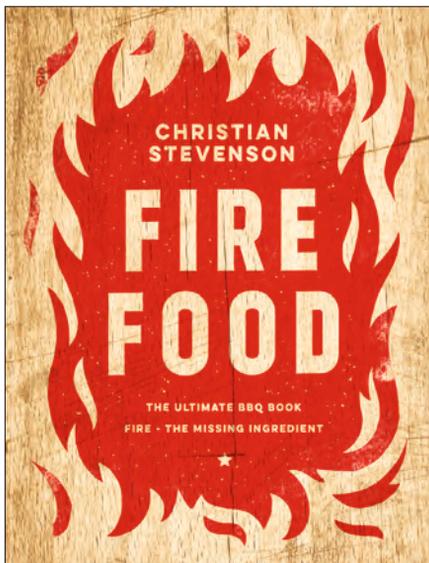
Ice Kitchen: Poptails is a new, grown-up collection of alcoholic ice pops. As well as classic cocktail pops, Nadia and Cesar Roden have found new and original ways to pair ice pops with alcohol, like stirring a fresh blackberry pop into a shot of gin to make a Blackberry Bramble.

Create some drama and throw a memorable drinks party by serving some of these show-stopping ice pops to your friends. The book begins with advice on freezing techniques, serving suggestions, and the most imaginative garnishes, and follows with 50 dazzling recipes, such as a classic Sea Breeze, and a Pink Negroni made with ruby grapefruit.

NADIA RODEN is an award-winning artist living in New York. After developing her Ice Kitchen ice pops in New York, her nephew **CESAR RODEN** started to sell them in London, where he has been at the forefront of the streetfood revolution.

- Nadia Roden was hailed 'The Ice Princess' by *O, The Oprah Magazine*, while selling Ice Kitchen ice pops on New York's Highline.
- She also appeared on the *Martha Stewart Show*.
- Includes freezing techniques, serving suggestions, and imaginative garnishes.

DRAFT COVER



FIRE FOOD

DJ BBQ

The ultimate BBQ cookbook

***Fire Food* will help you ace the art of handling live fire so that you can cook, grill, and smoke meat, fish, and vegetables that are out of this world.**

Pitmaster DJ BBQ covers all the basics of cooking over coal and wood, shows you how to perfect classic recipes, and delves into more inventive cookouts including a BBQ spaghetti Bolognese, and poutine with bourbon-spiked gravy.

There are fish dishes, veggie grills, and enough madcap invention to see you through summer and well into winter.

DJ BBQ takes inspiration from around the world (from Central America, via the Baltics, to North Africa), as well as from many BBQ chefs, gauchos, artisans, and pitmasters he's met along the way. Your cookouts will never be the same again!

978 178713 154 5 | May 2018 | CKB005000
\$22.99 | HC | 192pp | 6.9 x 8.7 in | 1 lb 12 oz

ISBN 978-1-78713-154-5



9

American chef **DJ BBQ** (CHRISTIAN STEVENSON) is a BBQ expert. After a successful career on TV, he harnessed his passion for cooking and is now famous for his YouTube channel and as a regular on Jamie Oliver's FoodTube. He works with brands such as Hellmann's and American Bad Ass Grill, as well as with the Food Network, digital channel Food.com, and A&E Networks' Blaze.

- Global profile and big following—50k Instagram; 170k YouTube subscribers.
- Exciting addition to the 'live fire' cooking trend.
- Previous book (FoodTube The BBQ Book, Penguin) sold 70,000 copies.

1 **Make the collar.** The Mini Blouse has a Chelsea collar – a delightful shape that looks chic without being too girly. It sits almost flat against the blouse, with some subtle shaping giving it a very slight stand. The flat collar is very easy to adapt, using this one as a starting point, you could experiment with changing the outer edge to make a Peter Pan collar, a scalloped collar or even just a simple square shape (see the Making A Collar technique, opposite).

2 **Attach the collar to the bodice.** Align the inner edge of the collar with the bodice neckline, the under collar against the right side of the bodice, matching notches and aligning the top of the short end of the collar with the fitting line on the centre front of the bodice. Pin in place. Sew the collar to the bodice neckline using a 1cm (½in) seam allowance. Don't worry about those raw seam allowances on show – we're going to hide those with a facing.

3 **Construct the facing.** Apply iron-on interfacing to the front facings and neckline facing with the iron. Place the top edges of the front facings against the bottom edges of the neckline facing, right sides together, and pin. Sew the seams, trim the seam allowances to about half their width, and press them upwards.

Press under about 5mm (½in) all around the outer edge of the facing (you don't need to finish the edges as the interfacing will prevent it fraying). Topstitch the hem and press it.

4 **Attach the facing to the bodice.** Align the facing with the bodice neckline and centre front openings, right sides together and matching notches, with the collar sandwiched between them. Pin in place. With the facing on top, sew the facing to the bodice, starting at the bottom of one centre front opening, leaving around the neckline and down the other centre front opening. Be careful to hold the main part of the collar flat so it doesn't get caught in the stitching.



MAKING A COLLAR



TECHNIQUE

1 Apply iron-on interfacing to one collar piece with the iron; this will be the top collar. The other collar piece will be the under collar. Trim the short ends and outer edge of the under collar by 1mm (¼in), tapering to no trimming of the inner corner. Do not trim the neckline edge of the under collar.

TRIMMING THE UNDER COLLAR

Trimming the under collar slightly smaller than the collar will encourage the seam to fall to the underside, so we don't see it on the right side.



2 Place the top collar and under collar pieces right sides together, and pin. Sew along the short and outer edges, inter-fused facing facing up, pivoting at the outer corners. Leave the inner edge unworked (the line of stitching you can see on the inner edge is the stay stitching you did earlier).

3 Trim the seam allowances. You can match the outer edge allowances if you want to, but I prefer to trim them to about 1mm (½in) from the seam line. Snip or fold the corners and turn the collar right sides out. From the right side, use a pin to gently pull the corners into points. Press the collar.

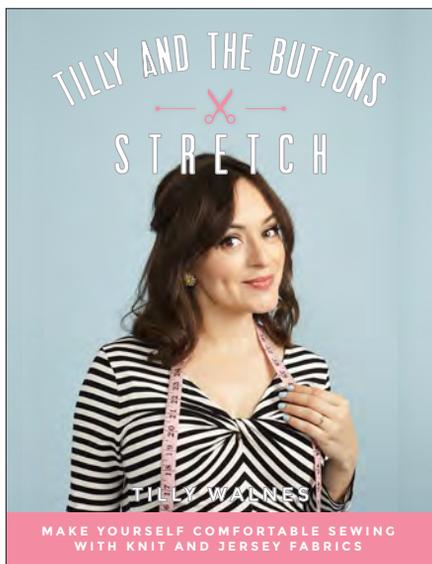


MINI BLOUSE



CHAPTER 6

Take your skills up a notch with the super-cute Mini Blouse. If you've followed the techniques in the book up to here, you can handle this project, and it's definitely taken you beyond the status of beginner. The bodice of this loose-fitting, button-up blouse is gathered into a yoke at front and back, with pretty pleated sleeves and a stunning Chelsea collar. Wear it tucked into a skirt for the office or loose over skinny jeans at the weekend.



978 178713 117 0 | March 2018 | CRA035000
\$29.99 | FB | 192pp | 8 x 10 x 1 in | 2 lb 3 oz

ISBN 978-1-78713-117-0



TILLY AND THE BUTTONS: STRETCH

TILLY WALNES

Make yourself comfortable sewing with knit fabrics

Further your sewing skills by learning how to use stretch knit fabrics.

Stretch offers proof that easy-to-wear clothes can be seriously stylish, with a collection of outfits that combine comfort with Tilly Walnes' signature look. Even experienced stitchers are wary of working with stretch fabrics, but in this book Tilly demystifies the technique and shows how to sew stretchy makes on a regular sewing machine.

Aimed at dressmakers who have grasped the basics and want to expand their sewing horizons, Tilly's friendly instructions and the clear photographs come with tips and tricks to make sewing a breeze, and the multiple variations and ideas will help you customize your garment to suit your own style.

Feeling the urge to fill a creative void, **TILLY WALNES** signed up for a three-day dressmaking course. Her newfound joy in sewing her own clothes led Tilly to start her blog, "Tilly and the Buttons". This is her second book. Contains 3 pattern sheets with 5 exclusive core patterns.

- Tilly's blog (tillyandthebuttons.com) had 2 million views last year and 800k readers, 29% of which were from North America. She also has 70k Instagram followers (@tillybuttons), 26% of which are based in the US.
- Tilly sells her patterns successfully around the world, and is sponsored by Janome, the world's largest sewing machine manufacturer.



WINDOWSILLS & SMALL BALCONIES

Even if all you have is a narrow ledge or a tiny balcony, there's still plenty to grow for you and the bees.

Herbs are ideal for small-scale gardening, but will only benefit pollinators if you let them flower. Generally, gardeners recommend pinching out the tops of herbs to prevent them flowering and optimize flavour. Solve this by letting some flower and keeping others for the kitchen.

There are plenty of other options listed here too, giving year-round interest and honeybee forage.



PLANTING RECOMMENDATIONS

Each recommendation is listed in the season in which it is well known for flowering. Having said that, you will find that many species flower across a couple of seasons and that you can often buy specifically early or late flowering varieties, some of which I have also suggested.

Equally, you'll find some plants are listed in several sections. That's either because they come in many sizes or because they are just so brilliant for bees that I want everyone to plant them as widely as possible!

In the interest of getting started with the concept of bee-friendly plantings, I've listed plants by type, using common names. So, for example, where I've recommended 'Sunflower', experienced gardeners or those with enquiring minds can use that as a launch pad to explore the many Sunflower and Sunflower family options available. Masses of advice and information is available online, in gardening books and from staff at garden centres and nurseries. Be aware though, how many modern, highly cultivated plants may have little to offer honeybees, so qualify your researches with the term 'bee friendly.'

But if you don't want to do any research, fair enough. Just use the 'Top Ten' listings later in the book as an introduction to planting for honeybees and take it from there.

DRAFT COVER



978 178713 146 0 | March 2018 | GAR000000
\$16.99 | HC | 144pp | 6.5 x 8.25 x 1 in | 1lb 4 oz

ISBN 978-1-78713-146-0



PLANTING FOR HONEYBEES

SARAH WYNDHAM-LEWIS

The grower's guide to creating a buzz

A contemporary guide to growing plants for honey bees.

Bees and plants have co-existed for more than 80 million years, developing a sophisticated and delicate synergy. Recently, the honeybee has struggled to survive with limited forage and the shrinking of green spaces.

Planting for Honeybees will show you how to help these delightful pollinators and create a thriving garden. No matter how big your space, from a window ledge to a country garden, discover this collection of simple yet practical tips on what, where, and when to plant.

Beautifully illustrated throughout, *Planting for Honeybees* reveals how to conquer your outside space and grow irresistible honeybee-friendly plants.

SARAH WYNDHAM LEWIS works as a journalist, copywriter, and marketing strategist. Sarah and husband Dale Gibson founded Bermondsey Street Bees in 2007, a UK-based beekeeping and sustainability consulting business that won "2016 Small Artisan Producer of The Year" at the Great Taste Awards.

- The perfect book for beginners and more experienced gardeners wanting to expand their planting knowledge.
- Bee prints are creating a buzz on the catwalk as people have come to recognize the beauty and importance of these insects.
- Practical advice—from a city window ledge to a country garden.



978 178713 033 3 | April 2018 | NAT034000
\$12.99 | HC | 96pp | 5.5 x 5.5 x 1 in | 8 oz

ISBN 978-1-78713-033-3



THE LITTLE GUIDE TO LEAVES

TOM FROST

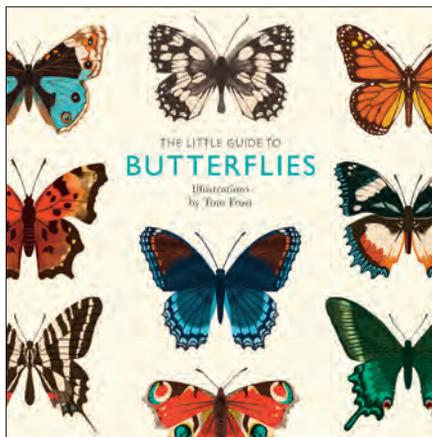
Explore the outdoors with this beautiful book to keep in your pocket.

Discover the intriguing world of the leaf with this handy pocket guide. Beautifully illustrated throughout, *The Little Guide to Leaves* offers a fresh perspective on identifying the trees and plants around you. The book features 40 of the most spectacular leaves from around the world, including the common tree leaves we know and love, as well as exotic palms, ferns, and house plants.

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

Printmaker and illustrator **TOM FROST** divides his time between printmaking, restoring his crumbling Georgian house in rural Wales and raising a young family.

- A handy guide to identifying and appreciating the beauty of 40 leaves from around the world.
- A delightful gift for lovers of all things green.



978 178713 034 0 | April 2018 | NATO05000
\$12.99 | HC | 96pp | 5.5 x 5.5 x 1 in | 8 oz

ISBN 978-1-78713-034-0



THE LITTLE GUIDE TO BUTTERFLIES

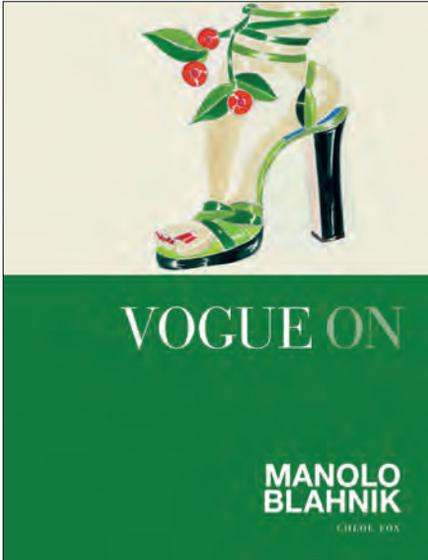
TOM FROST

Reconnect with nature with this delightful pocket book.

Enter the secret world of the butterfly with this handy pocket guide. Featuring 40 of the most distinctive butterflies from around the world, *The Little Guide to Butterflies* offers a modern reference to identifying these glorious insects, and is the perfect companion for anyone looking to reconnect with nature—whether that's while out hiking, or from the comfort of an armchair.

Each butterfly has been exquisitely illustrated by printmaker Tom Frost and is accompanied by all-important information including their habitat, distribution and wingspan, plus an interesting fact or fable. There is also an interactive spotter's guide, where you can check off and note the date each time you spot a new butterfly.

- A new nature series of illustrated pocket guides to help you reconnect with nature and explore the outdoors.
- A handy guide to identifying and appreciating the beauty of 40 of the most spectacular butterflies from around the world.
- A delightful gift for butterfly enthusiasts and nature lovers alike.
- Beautiful screen-printed illustrations by Tom Frost.



978 184949 971 2 | April 2018 | DES005000
\$19.99 | HC | 160pp | 6.5 x 8.25 x 0.75 in | 1 lb 6 oz

ISBN 978-1-84949-971-2



Also in the series:

Vogue on Jean Paul Gaultier 978 184949 969 9,
\$19.99, HC, 2017

Vogue on Gianni Versace 978 184949 553 0,
\$19.99, HC, 2017



VOGUE ON MANOLO BLAHNIK CHLOE FOX

A unique portrait of the artist-craftsman and his signature styles.

Fashion's leading shoemaker, Manolo Blahnik, is one of a handful of designers whose name is synonymous with their product. His success as a shoe designer has stretched from the 1970s to the present day, with American *Vogue's* Anna Wintour declaring 'The truth is, I wear no other shoes except his'.

Blahnik has collaborated with many leading fashion designers—from Ossie Clark early in his career and John Galliano at Dior at its height—but Blahnik's greatest achievement is to have made footwear, previously subservient to the overall concept of a look, the most important of all accessories. His many covers and features in the pages of *Vogue* reveal that wearing a pair of 'Manolos' is to be utterly transformed.

CHLOE FOX is a feature writer for *Vogue*, the *Telegraph* magazine, *Vanity Fair*, *Harper's Bazaar*, *The Times*, and the *Observer*.

- The ultimate handbook for the world's foremost shoe designer.
- Spectacularly illustrated by *Vogue's* star photographers such as David Bailey, Bruce Weber, and Mario Testino, together with Blahnik's own beautiful sketches.
- Continuing the series of branded fashion books celebrating great designers of the 20th and 21st century.
- Perfect for every fashion enthusiast or student.



978 184949 972 9 | April 2018 | DES005000
\$19.99 | HC | 160pp | 6.5 x 8.25 x 0.75 in | 1 lb 6 oz

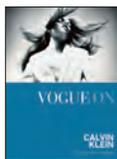
ISBN 978-1-84949-972-9



Also in the series:

Vogue on Coco Chanel 978 184949 111 2, \$19.99,
HC, 2017

Vogue on Calvin Klein 978 184949 970 5, \$19.99,
HC, 2017



VOGUE ON DOLCE & GABBANA LUKE LEITCH & BEN EVANS

The essential guide to the design duo at the head of the Italian fashion world.

Domenico Dolce and Stefano Gabbana are the most successful design partnership in fashion history. Since they burst on to the scene in Milan in the eighties, their empire has become one of the dominating forces in fashion.

Every year, their couture line Alta Moda is rapturously received by the fashion press. Their theatrical style is inspired by the Sicily of Visconti's 1963 film *The Leopard*, by Catholic imagery, and by Italian screen sirens like Sophia Loren and Monica Bellucci, who wear the designs captured here by *Vogue*'s stable of photographers. The Dolce and Gabbana woman is characterized, according to *Vogue*, as having 'a life that reaches beyond, complete with fantasy, turmoil and always a story'.

LUKE LEITCH was Deputy Fashion Editor at *The Times* and now writes for *Vogue*, *Elle*, *Esquire*, the *Financial Times*, and the *Wall Street Journal*. **BEN EVANS** is a fashion writer and the Art Coordinator at *British Vogue*.

- A *British Vogue* insider's view of the development of this creative partnership.
- Stunning images by *Vogue* photographers like Mario Testino, Herb Ritts, Nick Knight, and Tim Walker.
- Perfect for every fashion enthusiast or student.



THE CRYSTALS

Agate

PROTECTION • COURAGE • STRENGTH • GROUNDING

- 🎨 **Colour** All shades of the rainbow
- 🌍 **Born In** Worldwide
- 👁️ **Chakra** Varies according to colour
- 💧 **Water Cleansing** ☑️ Y ☐ N

MAGIC Agate is a protective mineral with ancient stories to tell. This multicoloured, banded gemstone has been carved into holy objects and magic amulets since first discovered, thousands of years ago, on the banks of the Greek river Arhatis. Legends have long twirled that Agate can grant powers of invisibility and courage. Invisibility + much more than only what meets the eye, and Agate is a stone to sleep close whenever you feel vulnerable or in need of extra protection, both physically and emotionally. Although your journey through life will hold many moments for shining brightly in the spotlight, it will also offer equally important

opportunities for walking bravely through shadows, both internal and external. Agate, with its mix of brightly translucent and darkly opaque bands, reminds us that being a true magic-maker requires stepping bravely into both situations – the light and the dark – and will help support and protect you along the many turns in your journey as a Lightworker.

NOTES Agate is a banded variety of the mineral Chalcedony; its distinctive layers best shown off once cut or polished. Slices or geodes with sparkling drusy at the center (a coating of tiny crystals, pictured) are easy to find and a classic favorite. Agate is found throughout the world in a vast array of colour combinations, with many varieties named after their source location. Agate is an Ayurvedic birthstone for May, and a zodiac birthstone for Capricorn and Gemini.

41

THE CRYSTALS

Celestite

CALM • INTUITION • SERENDIPITY
• ANGELIC INSPIRATION

- 🎨 **Colour** Powdery blue
- 🌍 **Born In** Madagascar
- 👁️ **Chakra** Throat, Crown
- ☀️ **Care** Fades in direct sunlight
- 💧 **Water Cleansing** ☑️ Y ☐ N

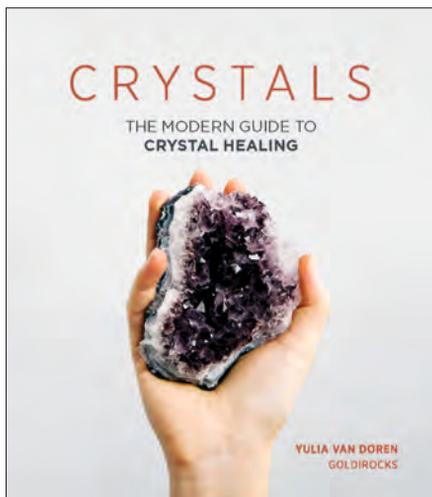
MAGIC Heavily-blue Celestite clusters are sparkling gifts of angelic intuition. Connecting you with personal guidance from the heavens, Celestite strengthens your trust in gut instincts, inspirations, and magical serendipity. Keep a cluster of this beautiful crystal by your bedside and you will be gifted with transformative messages and guidance from your angels during dreamtime. One of the most soothing and peace-filled crystals, Celestite is magic at calming stress and anxiety. Are you one of those people who can't stop overthinking everything? Having

Celestite around will help you transform those perfectionist tendencies and lighten up on your self-limiting habits of overanalyzing everything (Kings, this crystal is a must-have for you!). A cluster on your desk provides workday inspiration and creative breakthroughs. One of my Essential Rocks, Celestite's special brand of angelic magic truly is a gift sent from heaven.

NOTES Celestite is most commonly found in the form of a geode, a round rock with a hollow center lined with crystals. When broken open, Celestite geodes reveal sparkling masses of tabular, light blue crystals. A softer mineral, Celestite should be handled with care as crystals can be easily damaged. Display in a shaded spot and charge only in moonlight, as sunlight will cause Celestite to fade over time. Celestine is a common alternative name.

44





978 178713 035 7 | January 2018 | OCC004000
\$14.99 | HC | 144pp | 6.3 x 7.1 x 1 in | 14 oz

I S B N 978-1-78713-035-7



CRYSTALS

YULIA VAN DOREN

The modern guide to crystal healing

A handy guide to healing and empowering your life with crystal energy.

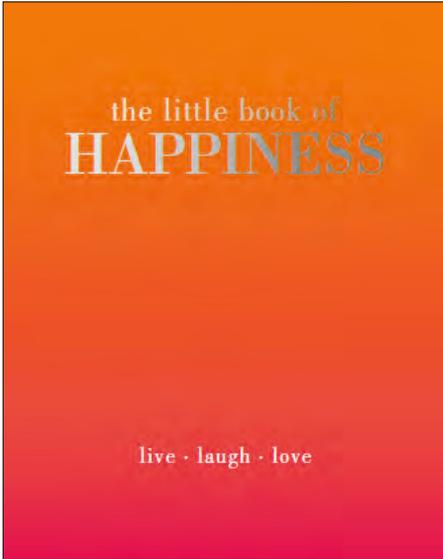
From choosing and using to charging and cleansing, *Crystals* is a modern guide to enhancing your life.

Often referred to as 'wisdom keepers', crystals hold millions of years of the Earth's history within them. Through emitting steady vibrations, they will help you to become a more balanced person.

Featuring 50 of the most popular and interesting minerals, *Crystals* is the practical guide to elevating your life with these magical stones. From chakra cleanses to moon manifesting, discover how to connect with your crystals, find out which ones are right for you, and add a dose of sparkle to your home as you deflect any negativity from your life.

YULIA VAN DOREN is a Grammy-nominated musician and sound healer. Her work has been featured by the *New York Times*, *Financial Times*, and *Huffington Post*. She launched Goldirocks (@goldirocks.co), a modern crystal brand, via Instagram in 2015. Born in Moscow and raised in the US, she now lives in Nevada City, California.

- Catering for the current fascination of all things 'wellness' and rebranded 'New Age' self-help in social media.
- Current crystal devotees include Adele, Alexa Chung, Khloé Kardashian, Deliciously Ella, and Stevie Nicks.
- Key accounts ordering the Goldirocks crystals.



978 178713 112 5 | January 2018 | SEL016000
\$9.99 | HC | 192pp | 4.1 x 5 x 0.75 in | 6 oz

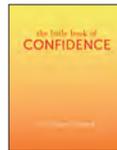
ISBN 978-1-78713-112-5



Also in this series:

The Little Book of Confidence 978 184949 515 8,
\$9.99, HC, 2016

The Little Book of Love 978 184949 561 5, \$9.99,
HC, 2015



THE LITTLE BOOK OF HAPPINESS

ALISON DAVIES

Live, laugh, love

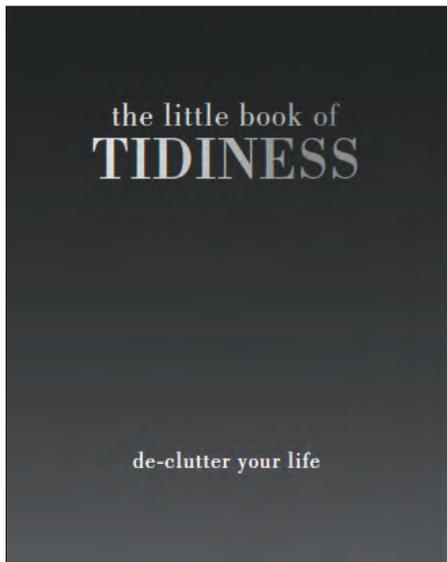
The perfect guide to discovering the secrets of achieving happiness.

Happiness is contagious, and even a smile can change our emotions when we're feeling sad. More than just a passing mood, it can sometimes feel out of reach when bogged down in daily stresses and consumed by negativity.

The Little Book of Happiness will show you how to live in the moment, flourish as an individual, and improve your wellbeing. Through uplifting tips, positive quotes, and simple exercises, learn how to let go and reclaim your smile.

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

- Seventh book in the bestselling "*Little Book*" series, with 150 practical tips, exercises and inspirational quotes to enable you to improve your levels of positivity and live a happier, more carefree life.
- Following on from the bestselling *The Little Book of Mindfulness* (360,000 copies sold worldwide to date).
- Ideal gift and excellent value for money.



978 178713 113 2 | January 2018 | HOM019000
\$9.99 | HC | 192pp | 4.1 x 5 x 0.75 in | 6 oz

ISBN 978-1-78713-113-2



Also in this series:

The Little Book of Mindfulness 978 184949 420 5,
\$9.99, HC, 2015

The Little Book of Quiet 978 184949 516 5, \$9.99,
HC, 2016



THE LITTLE BOOK OF TIDINESS

ALISON DAVIES

De-clutter your life

The perfect, pocket-sized book about living more, with less.

Do you feel like you're drowning in your to-do lists, or overwhelmed by the number of possessions in your house? Tidying presents the opportunity not only to transform the physical spaces in which you spend time, but also to free the mind of daily stresses.

This inspirational little book brilliantly simplifies the art of tidying up, and reveals the benefits you will experience from getting your life, home and workplace in order. Motivating quotes, practical tidying tips and simple exercises help you to identify the things that are really significant and worth holding on to.

Gain confidence and control with *The Little Book of Tidiness*, and seize the chance to make the most of less.

- Eighth book in the bestselling "*Little Book*" series, with 150 practical tips, exercises and inspirational quotes to declutter your life by tidying up for space and mind.
- Following on from the bestselling *The Little Book of Mindfulness* (360,000 copies sold worldwide to date).
- Offers the key to streamlining your life and how to stop feeling like you are drowning in your to-do list.

BE MORE UNICORN: DON'T EXPOSE ALL OF YOURSELF

Its very enigma is what makes a unicorn so compelling. Does it really exist? Where does it live? Can a unicorn ever be captured?

Now think how intoxicating the allure of enigma can be to you.

Where does she live? Does she really exist? Can she ever be captured?

There is no beauty without some strangeness

Edgar Allen Poe

THINK LIKE AN

ENIGMATIC UNICORN

-  Be elusive
say no to some invitations
-  Be unfathomable
don't explain yourself
-  Be puzzling
don't live through your social media feeds

HOW TO REVEAL LESS

Learn the art of disappearing:

- 1** Hold some things back to create an air of mystery
- 2** Trot away from social media
- 3** Can you reduce your apps from many to one or two? Or none?
- 4** Write letters instead of snapchatting
- 5** Draw pictures instead of taking them

DRAFT COVER



978 178713 122 4 | April 2018 | HUM000000
\$12.99 | HC | 144pp | 5 x 6.5 x 1 in | 9 oz

I S B N 978-1-78713-122-4



Also available:

Be More Cat 978 184949 952 1, \$12.99, HC, 2017



BE MORE UNICORN

JOANNA GRAY

How to find your inner sparkle

Feel positive with this rainbow-filled celebration of unicorns!

Unicorns are wonderful, shimmering creatures. Mascots for millennials and a symbol of magical positivity, there is a lot we can learn from these fabulous mythical ponies.

Be More Unicorn offers a dose of glittery escapism. This book will show you how to let go by embracing your inner unicorn, and gain a deeper understanding of yourself and others. Unleash your playfulness with this collection of practical rainbow-colored tips, mystical exercises, and witty, whimsical quotes.

Polish your hoofs, shake your glossy mane, and get ready to become the all-new, powerful you, and *Be More Unicorn*!

JOANNA GRAY, a book author and magazine writer, lives in London with her three sons. She regularly contributes towards the “*Scratch Off*” stationery range.

- Unicorns are on trend, with people adopting unicorn hairstyles and make up, and even eating unicorn food.
- The Starbucks release of the “Unicorn Frappuccino” in April 2017 reportedly drove significant traffic to the coffee chain’s stores and social media.
- Unicorns are huge social media fodder, with #unicorns racking up more than 1 million tags on Instagram alone.

PRACTICE: WATER

Take some time to come to stillness and bring your awareness into the feeling of the body being here in this moment, you may like to close your eyes to begin with.

As you feel the presence of the body you may get the sense of its solidity.

However, around 50-65% of our bodies are made up of water, and water is vital to survival. Without food we can survive for weeks but without water just a matter of days.

Open your eyes, look and listen and take in the world around you, notice where water is present, perhaps the clouds above you, the sound of a stream, and the drops of rain hanging on the trees or in the grass.

Reflect on how this is the very same water that runs through our bodies, that we constantly replenish and excrete. It flows through us like it flows from the rivers into the sea, into the sky and back to earth.

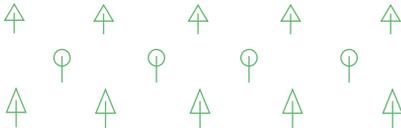
This same water is drawn up through the roots of trees and plants into their cells. Notice how every other living thing around you is also involved in this constant flow of the water cycle.

How many times has the water you drink been to the sea and back since the world began? How many other living things has the water in your glass passed through?

We are made up of water as are all other living things and it flows between us and the world around. We are not separate but part of this cycle.

THE SEASONS

Living a good few degrees north of the equator I have grown to really appreciate the changing seasons as the earth tilts and orbits the sun. It has become one of the natural rhythms of life marking the years and giving nature the opportunity to display in full colour its ever changing nature, never still. Each season offers its own flavour, treats and feel and through getting outside and walking we can become tuned into and appreciative of each. The seasons provide an opportunity for noticing, for staying curious and engaged with the world around us and to open up to the larger tapestry of the patterns of life which go on regardless of our everyday worries and concerns.



PAYING ATTENTION TO THE SEASONS

Give attention to the plants and trees around you.



Make an effort to get out at all times of year and in all weather to experience what the world has to offer. Notice how streams, rivers and lakes change, sometimes hursting or gushing with water and other times almost dry as they respond to the patterns of weather and season.



Notice its ark through the sky as the world turns and how the angle of this ark and the position it rises and sets changes over the seasons.

When out walking pay attention to the position of the sun.

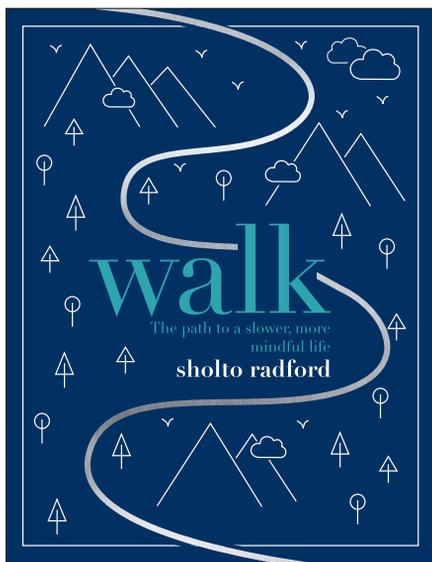


You can try the same with animals, being curious of what you can see or hear at different times of day and throughout the year.



Notice which ones are in flower or leaf over the spring and summer and which loose there leaves first and last in the autumn. How do they respond to the seasons and the environment around them, the wind, the sun and the rain?

DRAFT COVER



978 178713 099 9 | May 2018 | HEA007000
\$12.99 | HC | 144pp | 5 x 6.5x 0.63 in | 9 oz

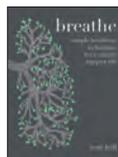
I S B N 978-1-78713-099-9



Also available:

Laugh 978 184949 956 9, \$12.99, HC, 2017

Breathe 978 184949 774 9, \$12.99, HC, 2016



WALK

SHOLTO RADFORD

The path to a slower, more mindful life

Mindful guidance and practical exercises to put a spring in your step.

Walk invites you to explore the benefits that the simple act of walking can bring to our sense of wellbeing. Simple, free, and one of the easiest ways to get active, lose weight, and be healthier, walking is a great natural activity that boosts your mind, body, and soul.

Through the chapters of this book learn how to change your speed, embrace the silence, and unearth the joy of walking without a destination. Offering guidance and practical exercises for mindfulness and reconnecting to the world around us, *Walk* aims to inspire you to move beyond the pages, step outside, and awaken your senses.

SHOLTO RADFORD is a mindfulness teacher with a lifelong passion for the outdoors and walking. With a background in health, exercise science, and psychology, in 2012 Sholto founded Wilderness Minds, combining his passion for walking with leading courses and retreats.

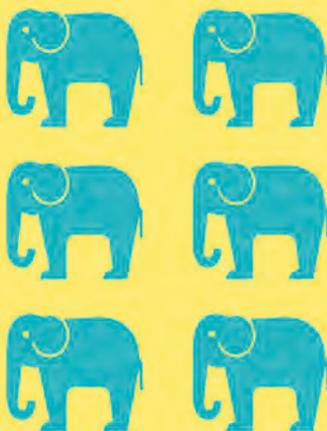
- Walking can help lower your blood pressure, improve your mental wellbeing, and help you to lose weight.
- *Walk* will help you slow down and de-stress.
- Follow-up to *Breathe* and *Laugh*.

Bill Gates earns so much money
that if he drops a \$100 bill...

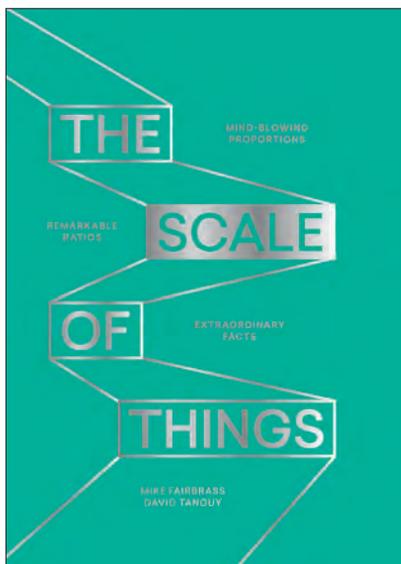


...it does not make financial sense
for him to spend time bending
down to pick it up.

IN YOUR
LIFETIME



You will eat the equivalent
weight of six elephants.



978 178713 057 9 | May 2018 | REF007000
\$14.99 | HC | 144pp | 5.3 x 7.3 x 1 in | 12 oz

ISBN 978-1-78713-057-9



THE SCALE OF THINGS

MIKE FAIRBRASS & DAVID TANGUY

Mind-blowing proportions, remarkable ratios and extraordinary facts

A fun and informative guide to a timeless and universal subject.

If the sun is the size of a grapefruit, and the Earth is a grain of sand, then the distance between the two is a double-decker bus. Scale is intriguing. Scale is everywhere. Scale is our experience of the world, from our perception of time to physical distance to weights and measures. Wealth is an example of scale—so is a sculpture, a building, a planet, or a molecule.

The Scale of Things brings together facts and figures in a visual, accessible way, embracing popular science, space, economics, politics, geography, nature, technology, and architecture. Fun and informative, it will change the way you look at the world around you.

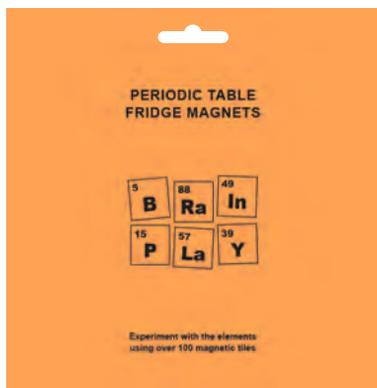
MIKE FAIRBRASS is a writer and creative consultant who has exhibited around the world and runs educational workshops.

DAVID TANGUY is Creative Director of the London design studio Praline. He has designed numerous books for international publishers and art galleries.

- Bitesize facts and fun graphics—perfect for geeky parents and curious kids.
- Popular science meets design in this gift book that channels *Information is Beautiful* and *The Visual Miscellaneum*.

SCIENCE MUSEUM

The Science Museum Group is the world's leading alliance of science museums, welcoming over five million visitors each year. The group's diverse collection of 7.3 million items forms an enduring record of scientific, technological, and medical achievements from across the globe. This periodic table-inspired stationery range is bright, modern, and thought-provoking.



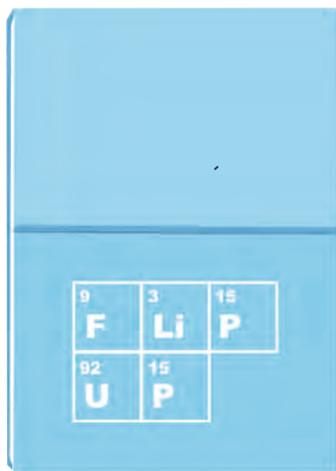
978 178713 061 6 | January 2018 | \$12.99
ST | 7.87 x 6.7 x 1 in | 7 oz

ISBN 978-1-78713-061-6



SCIENCE MUSEUM FRIDGE MAGNETS

This set contains 128 magnetic tiles featuring all the periodic elements plus a handful of helpful punctuation symbols to enable you to spell out a huge number of everyday words. Get a reaction by creating fun messages on your refrigerator while you're waiting for the kettle to boil.



978 178713 063 0 | January 2018 | \$9.99
ST | 128pp | 4.3 x 5.5 | 7 oz

ISBN 978-1-78713-063-0



SCIENCE MUSEUM JOTTER PAD

This jotter pad has 128 pages, a flip-top cover and magnetic closure, perfect for shopping lists or even the theory of everything.



978 178713 062 3 | January 2018 | \$9.99
ST | 48pp | 5.8 x 8.3 x 1 in | 7 oz

ISBN 978-1-78713-062-3



SCIENCE MUSEUM PAPERBACK NOTEBOOKS

This pair of 48-page notebooks, one lined and one dot matrix, is a must-have for anyone needing to write daily ideas and reminders (or even sparks of genius).

SCRATCH OFF:

A range of guided journals that use innovative scratch-off technology to reveal creative prompts, inspirational quotes, checklists, and exercises to encourage creativity, reflection, self-motivation, and confidence every day. Each journal provides space within its design so that you can record your thoughts, ideas, and plans.



978 178713 139 2 | March 2018 | \$14.99
ST | 144pp | 6 x 8.5 x 0.75 in | 14 oz

I S B N 978-1-78713-139-2



SCRATCH OFF 50 WAYS TO SLOW DOWN

Find respite from your relentlessly busy modern life and discover your inner calm with this 128-page journal which features interactive scratch-off pages.





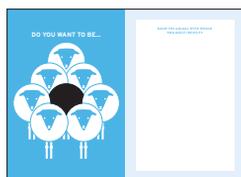
978 178713 140 8 | March 2018 | \$14.99
ST | 144pp | 6 x 8.5 x 0.75 in | 13 oz

I S B N 978-1-78713-140-8



SCRATCH OFF 50 WAYS TO FIND YOUR TRUE SELF

Discover the real you and boost your self-esteem and natural confidence with this 128-page journal which features interactive scratch-off pages.



Also available:

Scratch Off: 50 Ways Happy 978 178713 051 7,
\$14.99, HC, 2017

Scratch Off: 99 Ways Happy 978 178713 052 4,
\$14.99, HC, 2017



HURRAH FOR GIN



Based on the bestselling book and blog of the same name, Hurrah for Gin offers a hilarious combination of honest anecdotes and witty illustrations to provide a real and laugh-out-loud account of the whirlwind of parenting. As a mother of two “lively” boys, Katie Kirby started the “Hurrah for Gin” blog on a whim one night, possibly under the influence of gin after a bad day. She is firmly of the opinion that if you don’t laugh about the challenges of raising young children, you will cry.



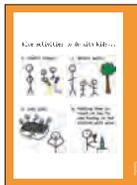
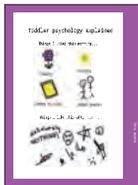
978 178713 075 3 | February 2018 | \$18.99
ST | 144pp | 5.8 x 8.3 x 1 in | 1 oz

ISBN 978-1-78713-075-3



HURRAH FOR GIN TABBED NOTEBOOK

Hardback, ring-bound notebook with 5 tabbed dividers and elastic closure for all the lists of things you may, or may not, get around to doing. Writing the lists will make you feel better though!





978 178713 072 2 | February 2018 | \$7.99
ST | 96pp | 5.3 x 7 x 1 in | 13 oz

ISBN 978-1-78713-072-2



HURRAH FOR GIN NOTEBOOK

The perfect size to fit into a handbag, this 96-page paperback notebook is an indispensable place for notes on the go (or for your toddler to scribble in when you're trying to have a quiet cup of coffee).



978 178713 073 9 | February 2018 | \$14.99
ST | 5.5 x 7 x 1 in | 8 oz

ISBN 978-1-78713-073-9



HURRAH FOR GIN NOTECARD SET

Box set of 16 cards with matching envelopes in 4 different designs. Ideal for writing to all those friends you don't see enough of since you've had children.



Sally Kelly.

Sally Kelly creates bespoke print designs and commissioned artworks for clients in fashion and interiors, such as Windham Fabrics. She also has her own label and collection of home accessories. As a senior designer at Liberty, Sally designed many of their most successful prints, as well as working on collaborations including Kate Moss for Topshop and Manolo Blahnik at Liberty.



978 178713 087 6 | March 2018 | \$14.99
AB | 4.1 x 5.8 x 1 in | 6 oz

ISBN 978-1-78713-087-6



SALLY KELLY

ADDRESS BOOK

Small enough to fit into a handbag or large pocket, this address book has a luxurious cloth cover, satin-finish ribbon marker, and alphabetical index.



978 178713 089 0 | March 2018 | \$12.99
ST | 48pp | 5.8 x 8.3 x 1 in | 7oz

ISBN 978-1-78713-089-0



SALLY KELLY PAPERBACK NOTEBOOKS

This set of two 48-page saddle-stitched notebooks, one lined and one blank, features colored pages, and colored thread on the spine, and comes with a bellyband to hold them together.



978 178713 086 9 | March 2018 | \$14.99
ST | 5.5 x 7 x 1 in | 9 oz

ISBN 978-1-78713-086-9



SALLY KELLY NOTECARD SET

A box set of 16 cards with matching envelopes in 4 beautiful floral designs.



WALALA

Camille Walala is a print and textile designer, whose signature Tribal Pop style incorporates bold colors and graphic shapes. Camille's influences comprise the Memphis movement, the Ndebele tribe, and optical art master Vasarely, alongside the simple desire to put a smile on people's faces. Recent collaborations include Giorgio Armani, Topshop, Caterpillar, Harrods, and Selfridges. She runs her eponymous studio in East London.



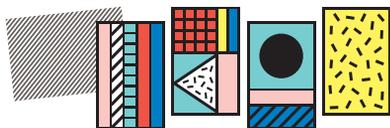
978 178713 058 6 | April 2018 | \$14.99
ST | 3.7 x 8.3 x 1 in | 3 oz

ISBN 978-1-78713-058-6



TRIBAL POP NOTECARD SET

A set of 16 bold, colorful postcards in 4 different designs with matching envelopes, gummed into a wallet holder and sealed with an elastic closure. The notecards have sprayed edges for an extra pop of color.





978 178713 059 3 | April 2018 | \$14.99
ST | 128pp | 5.8 x 8.3 x 1 in | 13 oz

I S B N 978-1-78713-059-3



TRIBAL POP ORGANIZER

Stay organized with this 128-page flexibound, lined notebook with elastic closure and 6 die-cut pockets to store invitations, business cards or tickets.



978 178713 060 9 | April 2018 | \$12.99
ST | 6.85 x 6.5 x 1.5 in | 5 oz

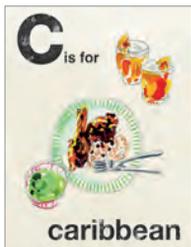
I S B N 978-1-78713-060-9



TRIBAL POP MEMO PAD

Dot down reminders and lists in striking style with the help of this set that contains 1 memo pad and 3 peel-off sticky note pads.

BACKLIST INTERNATIONAL COOKERY



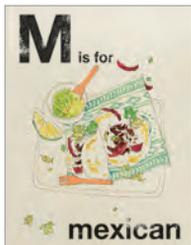
C IS FOR CARIBBEAN ALPHABET COOKING:

9781787130050 | \$19.99
CKB016000 | HC | 144pp
6.5 x 8.25 x .075 in | 1 lb 2 oz



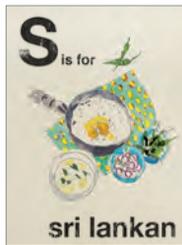
K IS FOR KOREAN ALPHABET COOKING:

9781849498814 | \$19.99
CKB090000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 2 oz



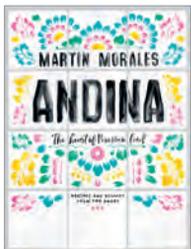
M IS FOR MEXICAN ALPHABET COOKING:

9781849498807 | \$19.99
CKB056000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 2 oz



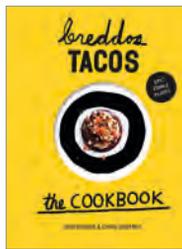
S IS FOR SRI LANKAN ALPHABET COOKING:

9781849499620 | \$19.99
CKB044000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 2 oz



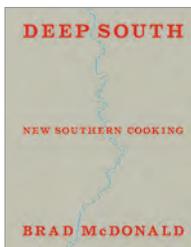
ANDINA MARTIN MORALES

9781849499941 | \$35.00
CKB099000 | HC | 256pp
7.5 x 9.75 x 0.875 in | 1 lb 10oz



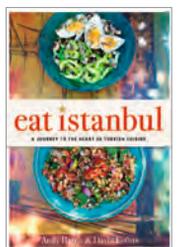
BREDDOS TACOS: THE COOKBOOK

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



DEEP SOUTH BRAD McDONALD

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



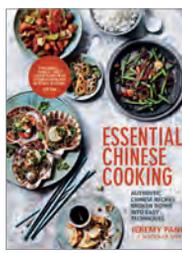
EAT ISTANBUL ANDY HARRIS & DAVID LOFTUS

9781849496636 | \$29.95
CKB084000 | HC | 208pp
8 x 11 x 0.8125 in | 2 lb 9 oz



THE ESSENCE OF FRENCH COOKING MICHEL ROUX

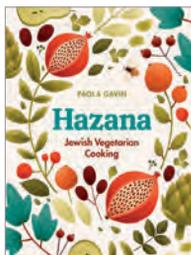
9781849496629 | \$45.00
CKB034000 | HC | 272pp
8.5 x 11 x 1.125 in | 3 lb 10 oz



ESSENTIAL CHINESE COOKING JEREMY PANG

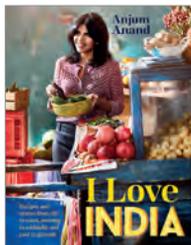
9781849498371 | \$24.95
CKB017000 | HC | 160pp
8 x 10 x 0.75 in | 1 lb 15 oz





HAZANA
PAOLA GAVIN

9781787130425 | \$35.00
CKB0490000 | HC | 288pp
7.5 x 9.75 x 1.375 in | 2 lb 9 oz



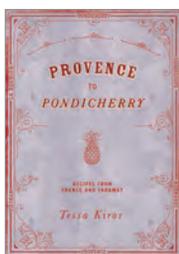
I LOVE INDIA
ANJUM ANAND

9781849495639 | \$29.99 |
CKB0440000 | HC | 224pp |
8 x 10 x 0.75 in | 2 lb 2 oz



PASTA
ANTONIO CARLUCCIO

9781849496643 | \$29.95
CKB0610000 | HC | 224pp
8 x 10 x 0.875 in | 2 lb 9 oz



PROVENCE TO PONDICHERRY
TESSA KIROS

9781849497237 | \$35.00
CKB0450000 | HC | 288pp
7.5 x 9.75 x 1 in | 2 lb 8 oz



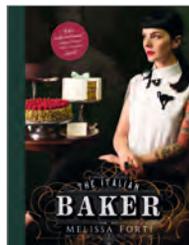
SCANDINAVIAN COMFORT FOOD
TRINE HAHNEMANN

9781849498593 | \$35.00
CKB0740000 | HC | 288pp
7.75 x 9.25 x 1.5 in | 2 lb 9 oz



HONG KONG DINER
JEREMY PANG

9781849499927 | \$22.99
CKB0900000 | HC | 176pp
7 x 9 x 0.75 in | 1 lb 7 oz



THE ITALIAN BAKER
MELISSA FORTI

9781849497619 | \$29.95
CKB0040000 | HC | 224pp
7.5 x 9.75 x 1 in | 2 lb 1 oz



POLSKA
ZUZANNA ZAB

9781849497268 | \$35.00
CKB0650000 | HC | 256pp
7.5 x 9.75 x 0.875 in | 1 lb 10 oz



SCANDINAVIAN BAKING
TRINE HAHNEMANN

9781849496650 | \$35.00
CKB0740000 | HC | 288pp
7.75 x 9.25 x 1.5 in | 2 lb 9 oz



SPANISH MADE SIMPLE
OMAR ALLIBHOJ

9781849497602 | \$24.99
CKB0800000 | HC | 208pp
7.5 x 9.75 x 1 in | 2 lb



BACKLIST HEALTHY EATING



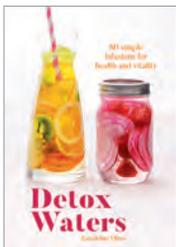
15 MINUTE VEGAN KATY BESKOW

9781849499637 | \$22.99
CKB086000 | HC | 160pp
7 x 9 x 0.75 in | 1 lb 7 oz



THE BREAST CANCER COOKBOOK MOHAMMED KESHTGAR

9781849498395 | \$29.95
CKB059000 | HC | 176pp
7.5 x 9.5 x 0.75 in | 1 lb 14 oz



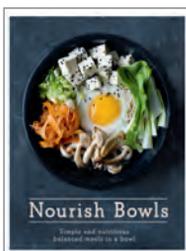
DETOX WATERS GÉRALDINE OLIVO

9781849499842 | \$11.99
CKB008000 | PB | 128pp
6.75 x 9.25 x 1 in | 14 oz



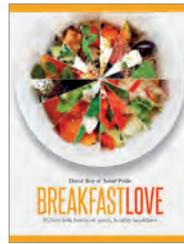
EAT YOUR WAY TO HAPPINESS DALE PINNOCK

9781787130449 | \$14.99
CKB039000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 3 oz



NOURISH BOWLS PIPPA MURRAY

9781849497985 | \$22.99
CKB039000 | HC | 160pp
7 x 9 x 0.75 in | 1 lb 9 oz



BREAKFAST LOVE DAVID BEZ

9781849497145 | \$22.95
CBK010000 | HC | 192pp
7 x 8.75 x 0.625 in | 10 oz



COCONUT OIL: NATURE'S PERFECT INGREDIENT LUCY BEE

9781849498388 | \$22.95
CKB059000 | HC | 176pp
7.5 x 8.5 x 0.875 in | 1 lb 9 oz



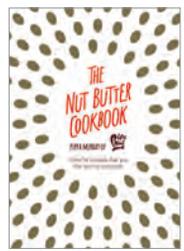
EAT MORE GREENS ZITA STEYN

9781849499163 | \$24.99
CKB085000 | HC | 160pp
7 x 9 x 0.75 in | 1 lb 7 oz



EAT YOUR WAY TO A HEALTHY GUT DALE PINNOCK

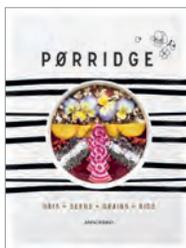
9781787130456 | \$14.99
CKB039000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 3 oz



THE NUT BUTTER COOKBOOK PIPPA MURRAY

9781849499019 | \$22.99
CKB059000 | HC | 160pp
6.5 x 9 x 0.75 in





PØRRIDGE ANNI KRAVI

9781849499033 | \$19.99
CKB010000 | HC | 176pp
6.5 x 8.25 x 0.625 in | 13 oz



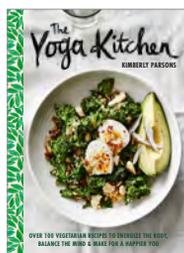
SUPERFOODS SUPERFAST JULIE MONTAGU

9781849497862 | \$24.95
HEA017000 | HC | 176pp
6.75 x 8.875 x 0.75 in | 1 lb 10 oz



SUPPER LOVE DAVID BEZ

9781787130494 | \$22.99
CKB010000 | HC | 192pp
7.25 x 9 x 0.875 in | 1 lb 13 oz



THE YOGA KITCHEN KIMBERLY PARSONS

9781849498999 | \$24.99
CKB039000 | HC | 192pp
7 x 9.5 x 1 in | 1 lb 12 oz



BACKLIST FOOD & DRINK



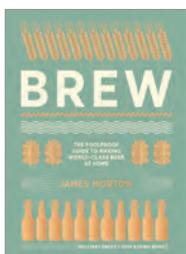
THE ART OF THE PANTRY CLAIRE THOMSON

9781787130470 | \$29.99
CKB023000 | HC | 320pp
6.75 x 9.75 x 1.25 in | 2 lb 4 oz



BAKED WITH LOVE PEGGY PORSCHEN

9781787130463 | \$9.99
CKB004000 | HC | 64pp
5.5 x 5.5 x 0.375 in | 7 oz



BREW JAMES MORTON

9781849497275 | \$24.99
CKB007000 | HC | 160pp
7.5 x 9.75 x 0.875 in | 1 lb 11 oz



BYRON TOM BYNG & FRED SMITH

9781849498449 | \$24.95
CKB002000 | HC | 192pp
7.5 x 9.75 x 0.875 in | 1 lb 14 oz



CAKEMOJI JENNI POWELL

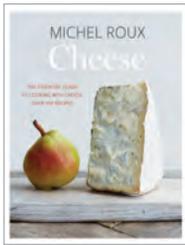
9781849497909 | \$14.95
CKB004000 | HC | 96pp
7.5 x 7.5 x 0.5625 in | 1 lb



CATH KIDSTON TEATIME CATH KIDSTON

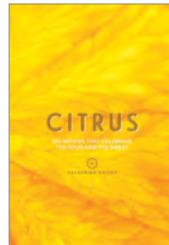
9781849498050 | \$19.95
CKB004000 | HC | 144pp
7.5 x 10.5 x 0.75 in | 1 lb 2 oz





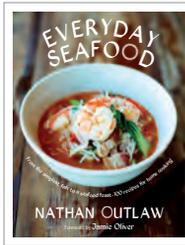
CHEESE
MICHEL ROUX

9781849499668 | \$24.99
CKB096000 | HC | 256pp
7 x 9 x 1.25 in | 2 lb



CITRUS
CATHERINE PHIPPS

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



EVERYDAY SEAFOOD
NATHAN OUTLAW

9781849499156 | \$29.99
CKB076000 | HC | 224p
8 x 10 x 0.875 in | 2 lb 8 oz



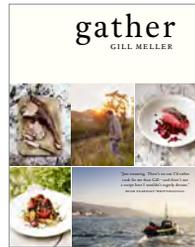
THE FARMHOUSE COOKBOOK
SARAH MAYOR

9781849497329 | \$29.99
CKB101000 | HC | 224pp
8 x 9.625 x 1.125 in | 2 lb 4 oz



FRIENDS FOOD FAMILY
SASHA WILKINS

9781849496612 | \$24.95
CKB029000 | HC | 192pp
6.8 x 8.875 x 0.8125 in
1 lb 12 oz



GATHER
GILL MELLER

9781849499170 | \$35.00
CKB077000 | HC | 288pp 7.5
x 9.75 x 1.375 in | 2 lb 9 oz



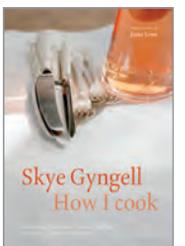
GRILL MY CHEESE
NISHA PATEL & NISHMA CHAUHAN

9781849499422 | \$16.99
CKB105000 | HC | 144pp
6.5 x 8.25 x 0.75 in | 1 lb 3 oz



GRILL SMOKE BBQ
BEN TISH

9781849497152 | \$35.00
CKB005000 | HC | 256pp
7.5 x 9.75 x 1 in | 2 lb 9 oz



HOW I COOK
SKYE GYNGELL

9781849499507 | \$22.99
CKB000000 | HC | 256pp
6.5 x 9 x 1 in | 1 lb 10 oz



THE IVY NOW
FERNANDO PEIRE

9781849498463 | \$40.00
CKB115000 | HC | 256pp
8 x 10 x 1.25 in | 2 lb 13 oz





KNIFE

TIM HAYWARD

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

ISBN 978-1-84949-891-3



LOVELY LAYER CAKES

PEGGY PORSCHEN

9781849497299 | \$24.95
CKB014000 | HC | 160pp
8 x 10.25 x 0.75 in | 2 lb

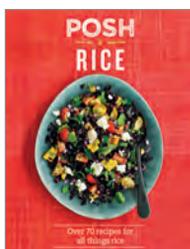
ISBN 978-1-84949-729-9



POSH KEBABS

9781849499958 | \$19.99
CKB105000 | HC | 176pp
6.5 x 8.5 x 0.8125 in | 1 lb 7 oz

ISBN 978-1-84949-995-8



POSH RICE

9781849499026 | \$19.99
CKB098000 | HC | 176pp
6.5 x 8.5 x 0.8125 in | 1 lb 7 oz

ISBN 978-1-84949-902-6



SPRING SKYE GYNGELL

9781849497541 | \$24.95
CKB101000 | HC | 224pp
7.625 x 10 x 1 in | 2 lb 6 oz

ISBN 978-1-84949-754-1

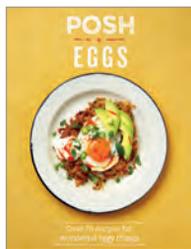


MANLY FOOD

SIMON CAVE

9781849497312 | \$35.00
CKB101000 | HC | 288pp
8.875 x 10 x 0.875 in | 3 lb 5 oz

ISBN 978-1-84949-731-2



POSH EGGS

9781849497886 | \$19.95
CKB070000 | HC | 176pp
6.5 x 8.5 x 0.8125 in | 1 lb 7 oz

ISBN 978-1-84949-788-6



POSH TOAST

9781849497008 | \$19.99
CKB009000 | HC | 176pp
6.5 x 8.5 x 0.8125 in | 1 lb 7 oz

ISBN 978-1-84949-700-8



SHEET PAN MAGIC

SUE QUINN

9781787130487 | \$19.99
CKB070000 | HC | 160pp
7 x 9 x 0.75 in | 1 lb 7 oz

ISBN 978-1-78713-048-7



VEGETABLES

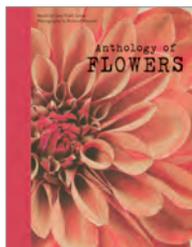
ANTONIO CARLUCCIO

9781849497527 | \$35.00
CKB085000 | HC | 256pp
8 x 10 x 1.25 in | 2 lb 14 oz

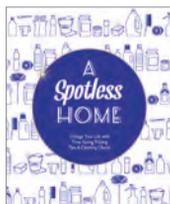
ISBN 978-1-84949-752-7



BACKLIST CRAFT, LIFESTYLE & FASHION



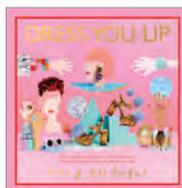
ANTHOLOGY OF FLOWERS
JANE FIELD-LEWIS & RICHARD MAXTED
9781849497893 | \$19.99
NAT013000 | HC | 128pp
6.5 x 8.25 x 0.75 in | 1 lb 4 oz



A SPOTLESS HOME
BRIDGET BODANO
9781849497428 | \$12.95
HOM019000 | PB | 304pp
5.5625 x 6.6875 x 1 in | 1 lb 1 oz



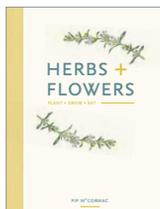
CATH KIDSTON® SEWING BOOK
CATH KIDSTON
9781849496674 | \$24.95
CRA035000 | PB | 160pp
8.25 x 11.75 x 0.5625 in | 1 lb 11 oz



DRESS YOU UP
ROSIE NICHOLAS
9781849497879 | \$19.99
CRA014000 | HC | 128pp
8.25 x 8.25 x 0.625 in | 1 lb 8 oz



FOREVER CHIC
CAROLINE COX
9781849497480 | \$12.95
DES005000 | HC | 224pp
4.75 x 6.125 x 0.875 in | 12 oz



HERBS & FLOWERS
PIP MCCORMAC
9781849499392 | \$12.99
GAR009000 | HC | 144pp
5 x 6.5 x 0.625 in | 9 oz



I ♥ STAMPING
ISHTAR OLIVERA
9781849497855 | \$16.95
CRA025000 | PB | 128pp
8 x 10 x 0.5 in | 1 lb



LEARN TO CROCHET LOVE TO CROCHET
ANNA WILKINSON
9781849497534 | \$19.95
CRA004000 | PB | 144pp
7.5 x 9.75 x 0.5 in | 1 lb 4 oz



THE LITTLE BOOK OF CACTI AND OTHER SUCCULENTS
EMMA SIBLEY
9781849499149 | \$14.99
NAT048000 | HC | 144pp
6 x 7 x 0.625 in | 12 oz



MACRAMÉ
FANNY ZEDENIUS
9781849499408 | \$16.99
CRA055000 | PB | 144pp
8 x 10 x 0.5 in | 1 lb





**THE MAKER'S ATELIER:
THE ESSENTIAL
COLLECTION**
FRANCES TOBIN

978 1849499040 | \$35.00
CRA035000 | PB | 144pp
8.5 x 11 x 1.25 in | 2 lb



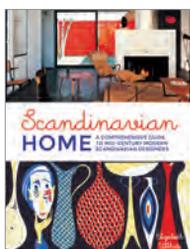
**NATURAL BEAUTY
WITH COCONUT OIL**
LUCY BEE

9781849498944 | \$14.99
HEA003000 | HC | 96pp
6.5 x 7 x 0.625 in | 12 lb



PAINT BOX
TRICIA GUILD

9781849499903 | \$35.00
HOM003000 | HC | 192pp
8.5 x 11 x 1 in | 2 lb 11 oz



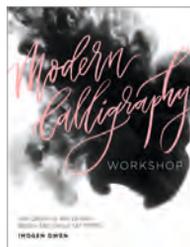
**SCANDINAVIAN
HOME**
ELIZABETH WILHIDE

9781849497497 | \$29.99
DES010000 | HC | 192pp
8 x 10.75 x 0.875 in



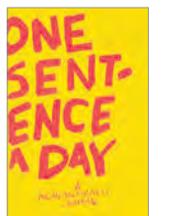
**VOGUE ON COCO
CHANEL**
BRONWYN COSGRAVE

9781849491112 | \$19.99
DES005000 | HC | 160pp
6.5 x 8.25 x 0.75 in | 1 lb 6 oz



**MODERN
CALLIGRAPHY
WORKSHOP**
IMOGEN OWEN

978 184949 907 1 | \$19.99
ART003000 | PB | 144pp
8 x 10 x 0.75 in



**ONE SENTENCE
A DAY**

9781849497411 | \$14.95 | PB
240pp | 6.5 x 4.25 x 0.625



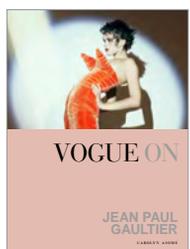
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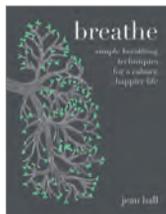


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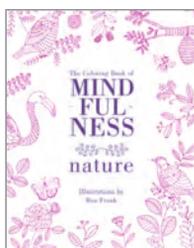
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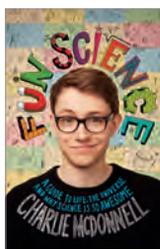
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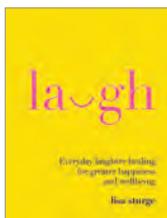
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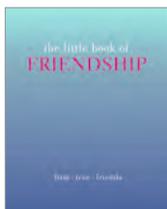
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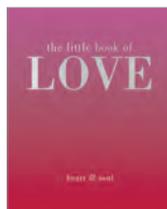
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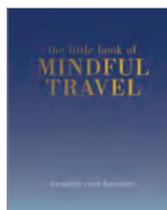
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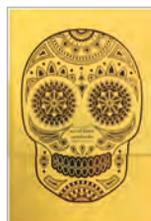


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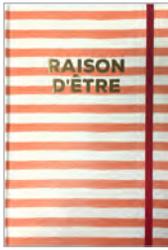
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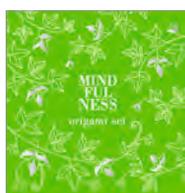
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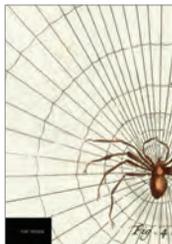
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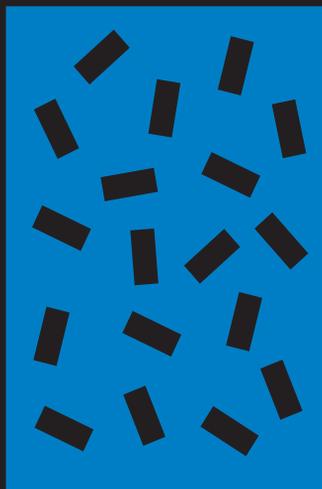
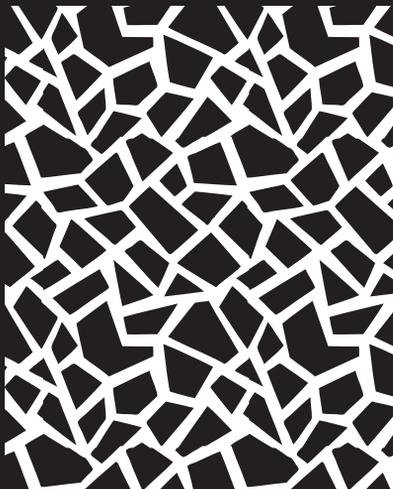
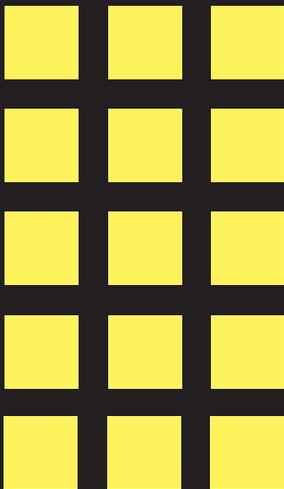
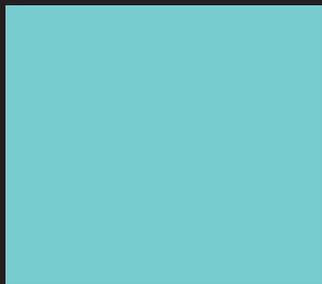
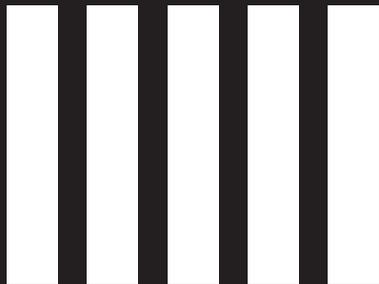
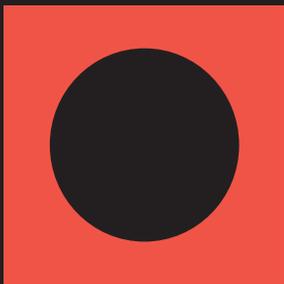
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