Hardie Grant Books

Spring 2019
About Us

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

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

Our food and drink books in particular are recognized as some of the worlds best, carrying off major local and international awards, including James Beard Awards and the inaugural Talking Pictures: Selected Books.

To find out more, visit hardiegrant.com
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Reap the benefits of a healthy belly with this practical 28-day guide to repairing and resetting your gut.

The Beauty Chef Gut Guide is the practical companion to Carla Oates’ acclaimed book, The Beauty Chef. It is a compelling resource for people who want to better understand the science underpinning the link between gut and skin health. This 28-day program includes information on the importance of gut functionality, weekly meal plans for repairing and reprogramming your gut, and 60 recipes.

In addition to recipes and information about repairing your gut, it covers broader advice for wellbeing, from the importance of cleaning products to mindfulness and yoga. It is photographed and designed in the distinct style established by the The Beauty Chef. Recipes—across breakfast, lunch, and dinner—include: Baked salmon, tomato and fennel; Coconut crepes; Chicken sage and buckwheat risotto; Panfried cauliflower gnocchi; Swedish meatballs; and Vanilla cardamom chia puddings.

Carla Oates is the founder and chef behind beauty brand The Beauty Chef and a pioneer in the wellness space. Named ‘The Skincare Innovator’ by Net-A-Porter magazine, she is author of the James Beard–nominated The Beauty Chef and the bestselling Feeding Your Skin. She is also editor of the Wellbeing Beauty Book. A naturalist and gut–health advocate, Carla is the natural beauty columnist for Wellbeing Magazine, and runs regular Beauty Chef workshops around the world.

- The bestselling beauty brand of the same name is sold around the world, including at Nordstroms, Anthropologie, GOOP, Net-a-Porter, Free People and Blue Mercury, as well as at The Detox Market stores in Canada.
- The Beauty Chef has more than 100k followers on Instagram.
- A beautiful package that is also extremely practical.
- Scientifically based research offers reliable solutions to gut and skin issues, common by-products of modern life.
- Also includes alternatives for dietary requirements and an easy shopping list for each weekly meal plan.
Sugar Rebels
Fun and Creative
Recipes from
The Scran Line
Nick Makrides

Delectable and dynamic desserts influenced by pop culture from the chef behind The Scran Line.

Sugar Rebels is the book that fans of The Scran Line and its host and creator Nick Makrides have been waiting for! It includes Nick’s signature delicious and sometimes outrageous cupcakes, macarons, and cakes—some favorites, some new recipes—presented alongside the story of The Scran Line and Nick’s path to success as a YouTube star and role model for the LGBTQI community. It reflects his distinct approach to color and design—and life.

Nick Makrides is a YouTuber who dedicated himself full-time to his channel The Scran Line four years ago. He has a design background but also spent time in the navy—hence the name, a reference to standing in line for food (scran). Before going full-time with his channel, he worked for two years in a commercial kitchen as a pastry chef. His inspirations are Beyoncé, his grandmother, his mother, and the LGBTQI community.

Each week he uploads two new recipes to his YouTube channel, showing his massive audience how to make cupcakes, cakes and macarons. In his words, his mission is to celebrate positivity and strength through teaching his audience how to bake amazing treats and how to have fun being creative in the kitchen.

- Delectable and dynamic cakes influenced by pop culture.
- Nick’s social media platform for The Scran Line (combining YouTube, Facebook and Instagram) totals over one million followers, with the highest percentage (35%) based in the US.
- A graphic, colorful, design-led package in a handy flexi format.
Also available
Green Kitchen Smoothies
9781784880460
$19.99 | 2016

Also available
Green Kitchen at Home
9781784880842
$35.00 | 2017

Little Green Kitchen
Simple Vegetarian Recipes For Kids (and Their Parents)
David Frenkiel and Luise Vindahl
May 2019

Delicious, nutritious and easy vegetarian recipes for parents and kids alike, by the bestselling authors behind the Green Kitchen Stories blog.

David, Luise and their three kids are a family who love to cook together. But like most families, they still struggle to get a nutritious and delicious meal on the table every night that also satisfies their hunger for creative, globally inspired food. Take your own inspiration from their quest to bring joy back to the dinner table: whip up a batch of Friday night hulk burgers and Sweded fries (made with spinach, quinoa, oats, and peas), or Stuffed rainbow peppers with black rice, feta, raisins, pistachios, cinnamon, and beans.

This latest collection from the beloved duo behind the Green Kitchen Stories blog will include 50 recipes, each with an 'upgrade' option to make meals even more interesting for adults (e.g. top with a poached egg/kimchi/more herbs or serve with a chermoula sauce/side salad, quinoa instead of pasta). All of the dishes are veggie-packed, colorful, kid friendly, and simple—with most including less than eight ingredients and taking under 30 minutes to prepare.

David Frenkiel and Luise Vindahl are the faces behind the hugely successful blog Green Kitchen Stories, winner of the Saveur Best Special Diets Blog in 2013. Luise is the happy health freak with a passion for developing wheat-free and sugar-free recipes and David is the photographer and design eye behind their work.

- Easy, healthy recipes for busy parents to cook for their kids.
- Includes tips for sneaking more vegetables into kids' food.
- The hotly anticipated next title from the Green Kitchen team.
- Vegetarian and health-focused food is the hottest trend in food circles today.
Also available
JapanEasy
9781784881146
$29.99 | 2017

Tokyo Stories
The Ultimate Foodie Adventures From Basement to Skyscrapers
Tim Anderson

Tokyo is rightfully known around the world as one of the most exciting places to eat on the planet. From subterranean department store food halls to luxurious top-floor hotel restaurants, and all the noodle shops, sushi bars, and yakitori shacks in between, there may be no other city so thoroughly saturated with delicious food.

Tokyo Stories is a journey through the boulevards and backstreets of Tokyo via recipes both iconic and unexpected. Chef Tim Anderson takes inspiration from the chefs, shopkeepers, and home cooks of Tokyo to showcase both traditional and cutting-edge takes on classic dishes, such as sushi, ramen, yakitori, and tempura. Also included are dishes that Tokyoites love to eat with origins from abroad, such as Japanese interpretations of Korean barbecue, Italian pizza and pasta, French patisserie, and American burgers.

The real thrill of eating in Tokyo is in the sense of discovery—of adventurous curiosity rewarded. With Tokyo Stories you can explore Tokyo and discover its incredible food without leaving your home kitchen. Featuring more than 90 recipes, all set to the backdrop of Tokyo location shots, this is essential for the Japanophile in your life.

Tim Anderson is a chef, food writer, and MasterChef UK champion—born and raised in Wisconsin. After studying Japanese food culture at university, he lived in Japan for two years before moving to London. His London restaurant, Nanban, started as a pop-up in 2013, and inspired the book Nanban: Japanese Soul Food.

• Japan is becoming an extremely popular tourist destination.

• The 2020 Summer Olympics and 2019 Rugby World Cup are both being held in Tokyo.

• Easy yet authentic Japanese recipes feature in a cool, modern design.
A visual feast of Andalusia.

Bordering Spain’s southern coast, Andalusia is a place where the past and modernity blend together to form a rather magical destination. From sandy beaches to amazing architecture, buzzing tapas bars, and flamenco dancers, it’s a place full of passion.

Not just a feast for the eyes, Andalusia is also a food-lovers paradise. In *Andalusia*, award-winning chef José Pizarro takes readers on a journey through its most delicious dishes. Blessed with land that produces magnificent wild mushrooms, delicious Jabugo ham, and some of the world’s best olive oil and seafood, you’ll be spoilt for choice. Many of the dishes go back to Moorish times—or earlier—and each of the eight provinces has its own special dish. *Andalusia* is all about simple pleasures: a glass of wine or sherry, a piece of cheese or ham, and good company.

All set to the backdrop of beautiful location shots, *Andalusia* is a must for anyone who loves authentic, simple Spanish food.

*José Pizarro* is an award-winning chef and bestselling author. He worked at Meson de Doña Filo in Madrid before moving to London, where he co-founded the Brindisa restaurants. He now runs the successful tapas and sherry bar José and restaurants Pizarro, José Pizarro on Broadgate, and Little José in Canary Wharf. His first book *Seasonal Spanish Food* won a Gourmand World Cookbook Award and was nominated for the IACP and Cordon Bleu awards.

- Book three in José Pizarro's must-have Spanish cookery series.
- Simple recipes bursting with flavor will transport you to Spain.
- Award-winning chef José Pizarro takes readers to popular location Andalusia.
In a book rich with nostalgia and flavor, Emiko Davies blends favorite family recipes with stunning photography celebrating a lineage of Italian home cooking.

Sometime in the '50s, Emiko Davies’ nonno-in-law began the tradition of ringing in the new year with tortellini al sugo. He served it along with spumante and a round of tombola, and sparked a trend; for more than 20 years, you could find tortellini at midnight on New Year’s Eve in the bars around Fucecchio. This is just one of the heirloom dishes Emiko Davies has gathered in this collection of her favorite family recipes. They trace generations that span the length of Italy, from the Mediterranean port city of Taranto in the southern heel of Puglia to elegant Turin, the city of aperitif and Italian cafe culture in the far north, and finally back to Tuscany, which Emiko calls home. Tortellini at Midnight is a book rich with nostalgia, with fresh, comforting food and stunning photography. It is a book that is good for the soul.

Emiko Davies is an Australian-Japanese food writer and Food52 and Cucina Corriere columnist living in Tuscany. She arrived in Florence with nothing but some broken Italian. The city soon stole her heart and inspired her to begin her blog, www.emikodavies.com, about Tuscan food, its history, and its almost strict adherence to traditions. Wherever she is, the kitchen is the life and heart of her home. Emiko says she gathers there and cooks with her family every day. Emiko is the author of Acquacotta and Florentine.

- Emiko has built up a following through her blog, her contributions to websites in Italy and the US, and her two books, Florentine and Acquacotta.
- She has more than 30k Instagram followers, the majority in the US.
- She is a refreshing voice offering the rare perspective of someone who combines local knowledge with a visitor’s eye and observations.
- She writes regular columns for Food52 (more than 200 articles now!) and Cucina Corriere, and Conde Nast Traveler recently featured her in their Italy issue.
Vegan Goodness: Feasts
Plant-Based Meals for Big and Little Gatherings
Jessica Prescott

Bold, vibrant, delicious vegan feasts for any occasion.

There is nothing quite like sitting down to a meal with people you love. It’s a chance to switch off, share stories and enjoy time spent together. In Vegan Goodness: Feasts, Jessica Prescott invites you to embrace the ritual of cooking and eating together with more than 70 fresh and exciting plant-based dishes perfect for entertaining and sharing with loved ones. From a crowd pleasing hearty One-pot black bean and lentil chilli to the vibrant and fun Summer rolls that can be easily assembled at the table, Jessica also includes a variety of inventive sides, condiments, barbecues, show-stopping cakes, and go-to cocktails that will spritz up any social gathering.

Whether you’re in a cooking mood and want to spend all day in the kitchen, going to a potluck dinner with a bunch of friends, or just want a simple feast to share with your housemates, partner, or kids, Vegan Goodness: Feasts is packed with tasty, inspiring, and satisfying plant-based meals that will impress.

Jessica Prescott is the writer, stylist and photographer behind the stylish and successful book Vegan Goodness. She grew up in Napier—the fruit bowl of New Zealand—moved to Berlin and now lives in Melbourne.

- From the author of the bestselling Vegan Goodness.
- Colorful, inventive, and wholesome plant-based meals to share with family and friends.
- Includes a variety of menu ideas that can help you plan and create your own feasts or gatherings.
- Perfect for those already sold on the plant-based lifestyle or those simply looking for meat- and dairy-free inspiration for their next gathering.
Super Roots
Cooking with Herbs, Roots & Spices to Boost Your Mood
Tanita de Ruijt

Supercharge your health with over 60 recipes that will feed your body and mind.

Healing tonic herbs and spices are special plants that offer astonishing health benefits. They work to bring the mind, body, and spirit into greater balance and are safe to take daily in support of lifelong wellness. In Super Roots, Tanita de Ruijt shows you how to use herbs, spices and roots in the most delicious ways for optimum health. Taking inspiration from the East—predominantly Indonesia, Thailand, Vietnam, Korea, and China—Tanita aims to reinvigorate traditional recipes that have sustained people for centuries.

Chapters explore the notion of balancing taste and flavor, food as therapy, and meals to combat those times when you are feeling tired, bloated, sick, or hungover. Super Roots offers a new, functional yet delicious approach to food that will leave you feeling restored, satisfied, and happy. No diets, just nourishing, flavor-led recipes using everyday ingredients you know and love. These recipes are guaranteed to refresh your mood and brighten your day because healthy should always be delicious.

Tanita de Ruijt is a Dutch native with a Spanish upbringing and British education. Her simple approach to health and wellbeing is inspired by her eclectic upbringing and her travels throughout Southeast Asia. Tanita became enamored with the volcanic islands of Indonesia, and quickly became hooked on turmeric tonic. Soon after returning, she founded her own tonics business, known as the Jamu Kitchen. This kitchen embodies a refreshing new attitude towards health foods, embracing ancient methods of eating.

- Based on traditional Asian systems of medicine and authentic recipes.
- A focus on ‘mood food’ is set to dominate the coming year.
- Tips on how to include more beneficial herbs and spices in your cooking.
- Consuming wholesome food everyday provides an excellent preventative measure to ward off ailments.
Whole
Down to Earth Plant-Based Whole Food Recipes
Harriet Birrell

Whole contains more than 100 plant-based whole food recipes for friends and family, striking the perfect balance between whole, simple, satisfying, and delicious.

Whole is a beautiful, down-to-earth, plant-based book that captures the distinct and covetable vibe of author Harriet Birrell’s beachside lifestyle, one where her priorities are good food, wellness, surfing, and family.

In the book, Harriet shares whole, satisfying home recipes with a modern twist. Harriet’s philosophy is all about celebrating and enjoying the abundance of whole food available and preparing it in a way that is easy and tasty. Whole includes everything from nourishing breakfasts, salads, and bowls to wholesome main dishes and divine desserts.

Harriet Birrell is a young woman on a mission to celebrate the abundance of whole, colorful plant foods that are available—and to show people a different way to think about nourishing, delicious food. Based on Victoria’s Bellarine Peninsula, she started her food journey serving organic smoothies and raw desserts from a caravan on a rural block. This culminated in her first book, Natural Harry—the success of which led to Whole.

• Wholesome recipes that are healthy, satisfying, nourishing, and delicious. True comfort foods.
• Vegan recipes—the majority gluten-free with alternatives provided where not—without an emphasis on vegan-ness.
• A beautiful and unique package to stand out in the health cookbook market, showing the enviable lifestyle of the author surrounded by nature in her coastal Australian hometown.
• Plant-based pantry included.
More than 50 mouth-watering recipes for the most important meal of the day from a world-class chef.

*Chefs Eat Breakfast Too* is the definitive cookbook on the first meal of the day, offering sass, a little bit of humor and some cheffy authority from Darren Purchese.

It contains more than 50 breakfasts to help readers lift their breakfast game, from toast to tacos to breakfast dessert. Plus, of course, all forms of egg-based delights. Chapters include: Condiments; Sauces and sides; Perfect eggs; Bakery; Breakfast Bowls; Big Breakfast; Something Different; Liquid Breakfast (mostly not booze); and Bressert (breakfast meets dessert). This book follows *Chefs Eat Melts Too* in the *Chefs ... Too* series, featuring the same gifty format and signature—essential—tactile cover appeal.

British-born pastry chef **Darren Purchese** has won a loyal, enviable following over five years with his Sweet Studio Burch & Purchese in Australia. Together with wife Cath Claringbold, he has built a reputation for stunning feats of sugary deliciousness combining jellies, sponges, mousses, cream, crumbles, and spreads. However, Darren is not all about high-end theatrics in the kitchen; he loves comfort food and treats as much as the next sweet tooth. His *Chefs ... Too* series is an extension of that premise.

- Filled with more than 50 sweet and savory delights—some familiar classics and others with exciting new twists.
- A perfect gift for Mother’s Day or for breakfast and brunch aficionados.
- According to Huffington Post, brunch has skyrocketed in popularity over the past 10 years and represents larger cultural trends in the US.
- This series is perfect for time-poor cooks with a creative streak.
Featuring more than 80 fresh, market-driven, flavorful recipes inspired by Californian cuisine.

Modern Californian food is about living and eating well. It is colorful, bold, fresh, and brings together so many tastes, textures, and ingredients in a beautifully balanced way.

From culinary hotspots such as Los Angeles, San Francisco, and Napa, to the burgeoning foodie towns and cities of Sacramento, Ojai, and Solvang, Eleanor Maidment journeys through this stunning and varied landscape to bring you more than 80 eclectic recipes that capture the very heart of contemporary Californian food and life. Eleanor takes you right through the day with chapters covering breakfast and brunch, all-day eating, and the twilight hours for entertaining and feasting. Recipes include: the famous Mexican classic Huevos rancheros with chunky guacamole; a San Fran take on Roast chicken with black grapes, onions, and sourdough; and the Ultimate breakfast sandwich, inspired by the iconic LA diner Eggs slut!

Drawing on the extraordinary array of ethnic fare and its cutting-edge, vegetable-forward, local-leaning food habits, California: Living + Eating is a beautiful celebration of modern Californian-inspired food; it is everything you want to eat.

Eleanor Maidment was the Food Editor for the multi award-winning Waitrose Food magazine for the last seven years. She continues to write, develop, and edit recipes for a living and has contributed to numerous books and magazines.

- The Californian food scene has been a trendsetter for everything from poké to bowl-based meals, from spiralizing to avocados in everything.
- Health-conscious but delicious recipes, which focus on using fresh produce and real foods.
- Tips provided to modify dishes to be gluten-free, vegetarian, or vegan.
One hundred easy and delicious vegetarian recipes for any night of the week.

In 30-Minute Vegetarian Swedish chef and food blogger Ylva Bergqvist explores the virtues of living and eating green. The concept is simple; ease your way into a mostly or full vegetable-forward diet by cooking dishes that are quick to prepare and impossible to resist.

Half of the recipes in the book are completely vegan, the other half are vegetarian (primarily including dairy and egg products) with tips on how to swap ingredients for a vegan diet. Also included are recipes for making pantry and fridge basics, such as paneer, kimchi, and falafel, to use as building blocks for other recipes.

The dishes are inspired by cuisines from around the world, including Italy, Asia, the Middle East, and Mexico. Indulge in Pasta with carrot sauce and buttery hazelnuts or Cauliflower Soup with curry-fried apples and seeds, or whip up Shakshuka with kidney beans and tahini or Portobello burgers with truffle bean cream for speedy weeknight dinner. With the help of this book you’ll be getting a satisfying, vegetable-forward dinner on the table in half an hour or less.

Ylva Bergqvist is a recipe developer, food stylist, author and trained chef.

- Easy vegetarian meals to prepare, all with exciting flavor combinations.
- All recipes take less than 30 minutes to prepare.
- Vegan alternatives are given for all the recipes.
- Perfect for incorporating more vegetables into busy lives.
A beautiful, comprehensive, and evocative cookbook on the Philippines’ relatively undiscovered cuisine.

Despite the Philippines’ location right in the middle of Southeast Asia, most people know very little about the country and even less about the cuisine. For Filipinos, food is more than a pleasurable pursuit; it is the cultural language. It can be seen through the prism of its unique and colorful history, with influences from Malaysia, Spain, China, Mexico, and the US adding to the cuisine’s rich texture.

Divided into thirteen chapters—Dipping sauces; Breakfast; Soups; Everyday food; Seafood; Party food; Barbecue food; Rice and noodles; Vegetables and salads; Bar and finger food; Snacks; Desserts; and Drinks—7000 Islands is a beautifully illustrated guide to Filipino food and an insight into the culture and history of the Philippines.

Yasmin Newman is a food and travel writer, photographer and TV presenter of Filipino heritage. 7000 Islands, her first book, is a journey through the exotic land of her mother. She has also subsequently written The Desserts of New York, which involved packing up her young family to live with her brother for a food-lover’s adventure in one of the world’s most iconic cities.

- New paperback edition of the original bestselling hardback of the same name.
- Great for foodies of all standards with an interest in different cuisines, as well as the US’s 3.4 million Filipino–American residents.
- Unlike many Filipino cookbooks that assume a large degree of local knowledge, this book aims to fill the gaps for people who have never tasted or cooked the cuisine before.
- The detailed, easy-to-follow recipes outline some of the tricks of the trade, such as how to get the most out of garlic, when to double-fry for best results, and why vinegar should not be stirred.
A comprehensive and stylish guide to drinking gin.

With gin making record sales across the world, there’s been a boom in new distilleries and a thirst for new ways to enjoy this juniper-based spirit. Enter Dan Jones, bestselling gin author and cocktail enthusiast, who will make you love this tasty drink even more.

Starting with the history of gin, Dan reveals how the first distilleries opened in the UK in the 1600s, explains the nuts and bolts of making the beverage, as well as all the different trends it has experienced. He takes imbibers on a journey around the world to some of the top producers, uncovers new trends, shares more than 100 tasty recipes—from classic cocktails and batch drinks to new concoctions, homemade syrups, and more—and answers all the gin questions you were afraid to ask. Featuring stylish photography and illustrations throughout, The Big Book of Gin is a comprehensive guide to the renaissance of one of the world’s most celebrated spirits.

Dan Jones is a journalist and editor living in London. Formerly the shopping editor at i-D magazine, Time Out’s Shopping & Style editor, and most recently Senior Men’s Editor at ASOS, Dan is currently a style consultant working with brands such as Topman and Swatch, and with publishers including Conde Nast. He also loves to entertain, constantly ‘researching’ his cocktail craft and honing his cocktail credentials. He is the author of The Mixer’s Manual, Man Made, 50 Queers Who Changed the World, Gin: Shake, Muddle, Stir, and Rum: Shake, Muddle, Stir.

- More than 100 inventive cocktail recipes.
- The popularity of gin continues to grow.
- Features stylish photographs and illustrations.
- Includes an extended section on glassware.
The first truly comprehensive reference guide for the contemporary drinker, which rejects all the rules and takes a new approach to the world of beer, cider, spirits and wine.

The way that we drink has changed, but the way that we talk about drinks has not. This book rejects the rule that people who really care about drinks just care about wine. In fact, this book rejects all the rules. Instead, join enthusiastic (and experienced) drinker Mike Bennie in exploring the changing worlds of beer, cider, spirits—and, okay, wine. Booze Your Own Adventure will show you how to craft your home cellar and liquor cabinet, new approaches to food and drink matching, and tricks to always find something great on a drinks list. From new-wave Japanese whiskey to experimental American beers to the future of cocktails, this is the first truly comprehensive reference guide for the contemporary drinker.

Mike Bennie is a respected freelance wine and drinks writer, journalist, and presenter. He is an active wine judge and a graduate of the prestigious Len Evans Tutorial. He is prolific with his wine work, is a regular presenter at corporate and industry events and, between travels to exotic vineyards around the world, enjoys long walks on the beach with a bottle of wine (or sour beer) in his hand.

- Mike Bennie brings his worldwide knowledge of all manner of drinks together for the first time, with the kind of attitude that has earned him a global profile.
- Includes the history and future of varieties and styles of wine, beer, cider, and spirits from important regions across the world.
- Explores trends such as natural wine, fruit beer, and the rise of gin, while still covering the classics.
- Non-linear structure encourages readers to 'choose their own adventure' through the world of contemporary drinks.
- The ultimate 21st gift for those graduating to the world of wine lists and small bars, and a must-have for every drinking enthusiast.
Reduce your food waste with simple yet delicious recipes and helpful tips.

Zero Waste Cookbook is the complete guide to how you can make your food stretch further to reduce your waste. From using the husk of corn to make a vegetable stock to using lemon zest to infuse vodka, and sunflower seeds to add crunch to bread, Giovanna Torrico and Amelia Wasiliev cover more than 100 simple, wasteless recipes. With chapters on fruit, vegetables, bread, dairy, meat, and fish, you will learn how to fully utilize the food you have at home.

Amelia Wasiliev comes from a long line of food lovers. As a child, her mother and grandmother instilled in her a love for all forms of cooking. She is a culinary stylist and author.

Giovanna Torrico is a pastry chef and caterer.

- Food waste is a major issue, with more than $160 billion of food being thrown away in the US each year.
- Cooking without waste is more economical as well as being good for the environment.
- Includes tips on how to best store your ingredients cleverly, freeze or preserve and cook using every part of the product.
Root to Bloom
A Modern Guide to Whole Plant Use
Mat Pember and Jocelyn Cross

Root to Bloom equips readers with the knowledge and tools to grow, eat, and celebrate every edible part of the plant.

Root to Bloom explores the lesser-used parts of a plant that are often snubbed in favor of the produce we’ve come to expect. It includes a comprehensive rundown of 35 edible plants (from cilantro to onion to yams), covering extra components of edibility, including flowers, roots, and weeds. It educates people about ideal growing conditions, the nutrition level of the parts, as well as how to prepare/preserve them for eating, complete with recipes (such as Japanese pickled sweet ginger, Pickled nasturtium pods, and Broccoli leaf coleslaw). It includes six breakout chapters on key related topics: Medicinal; Herbicides; Skin care; Weeds/foraging; The orchard; and Preserving flowers.

Mat Pember is the founder and creative director of Melbourne’s The Little Veggie Patch Co, a business established a decade ago specialising in the design, installation, and maintenance of chemical-free vegetable gardens for urban dwellers. He has co-written two books under the Little Veggie Patch brand name.

After a 15-year career in interior design, Jocelyn Cross took a step back to begin what would become Petite Ingredient, a now leading supplier of organic edible flowers and leaves to the best chefs in Asia and Australia.

- Root to Bloom has broad appeal for both gardeners and cooks.
- It speaks to our growing desire to waste less, and its informative chatty style means it’s accessible as well as inspirational.
- ‘Root to stem’ has been highlighted as a key trend for 2018 by sites including MindFood, USA Today, Forbes, and Catelaine in Canada.
- Mat Pember has established a significant following with his Little Veggie Patch books, and his first-time co-author, Jocelyn Cross, is well regarded in her in field.
Waste Not is your practical guide to tackling waste at your own pace.

Shrink-wrapped vegetables, disposable coffee cups, clothes, and electronics designed to be upgraded every year; we are surrounded by stuff that we often use once and then throw away. Each year the average household produces enough trash to fill a three-bedroom home, including thousands of dollars worth of food and an ever-increasing amount of plastic, which takes hundreds of years to break down and often ends up in our oceans. But what to do about such a huge problem? Is it just the price we pay for the conveniences of modern life? What if it were possible to have it both ways—to live a modern life with less waste? That’s where Erin Rhoads, aka The Rogue Ginger, comes in. Erin knows that small changes can have a big impact. In Waste Not she shares everything she’s learnt from her own funny, inspiring—and far-from-perfect—journey to living with less waste. This practical reference book is split into three parts: Where to start; How to reduce waste at home and in life; and On the road (sustainable work, travel, and activism). Including genuinely accessible and easy tips and plastic alternatives, this book is perfect for both the novice and the eco-aware.

Erin Rhoads went from eating plastic-packaged takeaway while shopping online for fast fashion to becoming one of Australia’s most popular eco-bloggers. She has been writing about her zero-waste journey since 2013 on her blog, The Rogue Ginger, and is now a prominent commentator on zero-waste living.

- Split into three parts for easy reading, the book includes facts, information, and projects for waste-free living, including a resources section featuring many US websites.
- Waste reduction has become a global trend, with influential US bloggers, such as Rob Greenfield, spreading the word.
- All efforts have been made to make this a low-waste production, including onscreen editorial and design, sustainable sourcing of props, and FSC paper with soy-based inks.
Keeping House
Creating Spaces for Sanctuary and Celebration
Emma Blomfield

A homemaking guide to creating the life you want in the space you have, no matter where that may be.

We all desire a space that feels authentically our own: somewhere we can curl up with a cup of tea or host a dinner party for our nearest and dearest. But many of us treat our living situations as temporary. Homemaking is something we will do ‘one day’—perhaps when we are no longer renting, when we have a larger budget or when the kids are a bit older. But it doesn’t have to be that way. Keeping House shows how you can start making the most of what you’ve got right now—and that it doesn’t have to cost the earth. Interior decorator Emma Blomfield, author of Home, shares her tips on how to style and maintain every room in your house to achieve a state of meaningful living, and to decorate and connect with guests through beautiful events.

Emma Blomfield runs a successful interior styling business and is the owner of The Decorating School, an online school that teaches homeowners how to decorate their homes beautifully, simply, and with confidence.

- The follow up to Home: The Elements of Decorating, which has sold more than 10k copies worldwide.
- A practical and easy-to-use guide for those new to home decorating and entertaining.
- The book is beautifully illustrated by The Juliet Report, providing a nice point of difference from other home decorating books on the market, allowing the focus to be on the concept instead of specific items.
- The book is written in two parts with chapter breakdown: Part I: Sanctuary (Live, Dine, Sleep), Part 2: Celebration (Decorate, Eat and Drink). And will cover topics such as cheese board essentials, cocktails and canapés, and flower arranging on a budget.
Creating an authentic home

We can all make changes to our existing situations to make them more reflective of what we want to achieve or more homely. It’s time to ditch the ‘one day’ mentality and start living in the present. At the end of the day that’s all we’ve got, it’s all we can control and life is happening now. It doesn’t mean things won’t change for you, life is constantly evolving and changing to all of us, if you can shift your mentality you’ll realize this is your shot to start creating and working towards your ‘one day’ home. Living in the moment allows you to be more engaged in your life, you’ll be more invested in turning your house (that you do or don’t own) into a home. You’ll find you’re happier in your home too instead of constantly thinking “if only this would change” or “if only I had more money/time to renovate”. This book will help you make the most of what you’ve got in the here and now.

[ TIP ]

‘If you’re starting to burn out creatively, it might be wise to take a break and live in a space a little longer before making any further decisions.’
Master the essentials of making your own natural cleaning products at home, minus the harsh chemicals.

Are you becoming more conscious about the ingredients you use to clean your home? Are you fed up with using strong chemicals and aware these could be having a detrimental effect on your health? Perhaps you are interested in gaining some knowledge about alternative natural ingredients you could use to refresh and revitalize your home?

In Natural Home Cleaning you will find more than 100 recipes for practically any cleaning dilemma, from natural disinfectant to safe and effective stain removal. Each chapter covers every room in your home with unique recipes to make your house sparkly clean, as well as being good to the environment and your health. From bathroom battles to kitchen messes, this book solves every cleaning problem you might face at home. Learn how to make everyday products, such as an all-purpose cleaner and laundry detergent, as well as the best way to clean things that you don’t clean every day, such as pillows or carpets. You can also discover how to scent your homemade products with essential oils to make your home smell ... of home!

Homemade cleaning products can be just as powerful as store-bought, and Natural Home Cleaning shows you how.

Fern Green is a food stylist, writer, and boutique hotel owner. She regularly writes and styles for magazines such as Jamie (Jamie Oliver), and works with various high-profile brands, such as Waitrose, on food styling for editorial and video content. She is also a recipe writer and tester, and loves developing delicious new recipes to try out on her family and friends.

- Perfect for anyone worried about their impact on the planet.
- Helpful solutions for anyone sensitive to strong cleaning chemicals.
- Uses widely available ingredients.
- Most recipes will be cheaper than commercial cleaning products.
A colorful and exciting interiors book that showcases Kit Kemp’s unique approach to design, influenced by her travels.

In Roomscapes, Kit Kemp shares the inspiration behind her design decisions: whether it’s a fabric from India that inspires a wallpaper or a collection of baskets sourced from across the UK to decorate a bar in New York, Kit is an expert at creating memorable spaces. As always, she creates personal, handcrafted rooms by bending the rules and combining color and wit.

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

Award-winning interior designer Kit Kemp is known for her stylish and witty interiors. With her husband, Tim, she owns Firmdale, a group of luxury hotels in London and New York, including the Whitby Hotel, which opened in New York in 2017.

- Following on from Kit’s successful previous titles, A Living Space and Every Room Tells a Story.
- Kit is a successful designer who has collaborated with Anthropologie, Wedgwood, and more.
- Kit will be collaborating with Bergdorf Goodman around the time of publication.
Celebrate the art of flower arranging throughout the year, with projects and inspiration for floral design.

Part guide for the aspiring home florist, part ode to rural interiors and buildings, *A Tree in the House* celebrates the art of arranging flowers for occasions big, small and in-between held throughout the year. Annabelle Hickson provides ideas and instructions for botanical installations and arrangements, each staged and photographed in different rural homes, gardens, and sheds using the beauty of what’s growing wild. Interspersed throughout are snapshots—in words and pictures—of rural life and that aspirational rustic country aesthetic.

**Annabelle Hickson** is a writer/photographer/former city-slicker who moved to a pecan farm to be with her husband, Ed. Annabelle combines freelance writing and photography with farm life and parenting their three children. She is a gardener, cook, reader, and celebrator of the beauty in life. And she is on a mission to show readers that botanical art, even that of the most magnificent, enormous kind, is accessible, affordable, and open to anyone who cares to give it a go.

- Part inspirational, part practical projects for flower arranging through the seasons.
- Annabelle is a writer/photographer with more than 60k Instagram followers.
- She regularly features in workshops around the world and on panels about flower arranging and design.
- Beautiful luxe package, set to be a covetable object as much as it is a useful resource.
The second rhyming tale in this delightful series about courage, compassion and a stylish little mouse, from acclaimed fashion illustrator Megan Hess.

It’s Fashion Week in Paris and there is no way Claris is missing the show of her favorite designer! But when a fashion emergency occurs, will Claris and her friend Monsieur be able to make it to the show in time to save the day?

The Claris series follows an adorable mouse who moves to Paris to follow her fashion dreams. Can Claris use all her wit, warmth and—of course—style to make her dreams come true?

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

• This is the second adventure for Claris. Claris: The Chicest Mouse in Paris is the first in this dazzling picture book series for lovers of Eloise and Olivia.

• One of the world’s best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her books have sold more than 300k copies worldwide.

• A beautiful gift, this handsome hardback features gilt-edged pages and a foil finish alongside Megan’s stunning illustrations.

• Children will be charmed by the witty and wonderful rhyme throughout and a story about courage, compassion, unexpected friendship and a stylish little mouse.

• Claris encourages kids to chase their dreams—no matter how big the dream and no matter how small they are.
A comprehensive guide to selecting your next signature scent.

A beautifully made scent can encapsulate a particular feeling, transport you to a very specific time in life with clarity or remind you of a special loved one or friend. Just like wearing your favorite outfit or shoes, your favorite perfume can make you feel invincible. The question is, how do you find such a creation? With the number of new releases steadily increasing, it can be bewildering even attempting to find a perfume you like, let alone love. Unless you have studied perfumery or aromatherapy and are familiar with the 'notes' detailed, the descriptions will very likely draw a blank in your brain.

In *Perfume*, Neil Chapman guides readers through a world that can at times seem overwhelming. Fragrances of every variety are listed ‘note by note’ in clear categories that will steer you in the direction of a perfume you not only like, but love and cherish as ‘your’ scent. Chapters are divided into Popular base notes (vanilla, sandalwood, cedarwood, jasmine, patchouli); Heart notes (lavender, rosemary, black pepper, geranium, juniper); and Top notes (bergamot, citrus, basil), and will feature more than 200 scents, from department store classics to more boutique fragrances.

Neil Chapman began writing about perfume on his blog, The Black Narcissus, in 2012. Neil has studied aromatherapy and has been using essential oils for decades.

- The main notes of each perfume are explained, making choosing a perfume easy.
- Features vivid descriptions of the botanicals used in different perfumes.
- Beautiful illustrations throughout and a high-quality package make it the perfect gift.
The Art of Kindness
Meredith Gaston

A delightfully illustrated guide on how to be kind to yourself and others through small daily acts.

The Art of Kindness will delight and inspire kindness to yourself, to others, and to our world. Kindness spreads like the ripples on a pond, and a warm smile is the universal language of kindness. Meredith Gaston’s whimsical illustrations remind us that small acts of kindness truly are the sunshine needed for happiness to grow.

Meredith Gaston is an internationally acclaimed Australian illustrator and author. Meredith exhibits original works in high-profile galleries worldwide, and collaborates with brands to bring her joyful signature style to commercial and charitable enterprise. Her past collaborations range from a series of exclusive wine labels designed for bestselling winery Mondo Imports, to a stationery and sleepwear range she developed with Sussan Corporation Australia that raised over a million dollars in support of women affected by breast cancer.

Meredith lives with her husband, and enjoys an idyllic home and garden that provides her with endless joy and inspiration.

- Meredith’s illustrations are well recognized and loved around the world, and her previous books are all bestsellers.
- This will be Meredith’s seventh book, and she has a dedicated existing audience.
- Includes not only inspirational words but simple meditations, quotes, and other kindness-related activities and actions.
- Meredith has sold more than 25k worldwide of her previous title, The Art of Wellbeing.
I hold my heart out first, like a lantern that lights my path.
I travel with my spirit for a compass,
my mind a budding flower.
I float through time,
unencumbered by judgement and open to love.

To me, kindness means ...
Kindness makes me feel ...
I currently show myself kindness by ...
The things I enjoy about being me are ...
The achievements that I am proud of include ...
Parts of my body that I love are ...
Parts of my life that I love include ...
I can be kinder to myself by ...
Thoughts and feelings I want to experience more of in my daily life include ...

JOURNAL PROMPTS

To me, kindness means ...
Kindness makes me feel ...
I currently show myself kindness by ...
The things I enjoy about being me are ...
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Parts of my body that I love are ...
Parts of my life that I love include ...
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Thoughts and feelings I want to experience more of in my daily life include ...

KINDNESS TOWARDS OUR EARTH

HUMOR & GIFT
A bible of ‘I Love You’ in a new language for every day.

Love is a universal language, made even more so with the help of this gorgeously produced book. Formatted like a traditional pocket bible, Love Bible contains beautifully presented pages filled with the phrase ‘I love you’ in more than 365 languages—one for each day of the year.

Mon ko lo fon (Ivory Coast, Niger, Congo) / Ezhele hezdege (Turkey) / Ko kiciyoh (Djibouti, Eritrea, Ethiopia) / Ek het jou lief (South Africa, Namibia) / Unë të due (Albania, Kosovo, Macedonia) / Txin yaxtakuq (Alaska, Greenland, Siberia) / Ich liebe dich (Germany) / Gu ba’adag em (Micronesia) ... there are many ways to say those three special words.

This is the perfect way to show anyone in your life how much you care.

• A perfect gift for anyone looking to share the love.
• Contains more than 365 languages.
• Romantically packaged with gilt edges for the one you love.
I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you I love you
Profiling the very best tattoo artists and designs from around the world.

Once the mark of an underground subculture, tattoos have well and truly stepped out of the shadows and into the streets. Join photographer Nicolas Brulez and Mylène Ebrard on their road trip to Berlin, London, Paris, New York, and Tokyo to unearth the most stylish designs and cutting-edge tattoo artists the world has to offer.

Showcasing more than 300 photographs of diverse people and their unique designs as well as the cities’ best artists, this is a keepsake as well as an informative guide to the best places to get your next ink. Presented in luxurious coffee table-book format, this is a stunning edition for the tattoo enthusiast.

Nicolas Brulez is the Tattoorialist—based in France, he travels the globe looking for the best tattoos and tattoo artists. Mylène Ebrard is a freelance press officer and is passionate about fashion and art. She is also based in France.

- Luxurious coffee table book on the world’s best tattoo artists and their work.
- As the title suggests, this is the Sartorialist for tattoos.
- Tattoos continue to gain popularity across the globe.
- Perfect for tattoo enthusiasts.
How to wear everything from classic dark-wash jeans to boho denim jackets.

In *The Art of Denim*, learn how to style your jeans and pair patterns and textures like a pro. Go eco-friendly with reclaimed or reconstructed demin paired with a classic white T-shirt and a statement necklace. For a more streamlined approach, make a splash with a denim jumpsuit. From boyfriend cut to culottes, jean skirts, high-waisted '80s numbers, overalls, exposed pockets, cut-off shorts, and Texas tuxedos, there’s no wonder this hard-working fabric is such a wardrobe staple. Featuring profiles on iconic effortlessly cool denim wearers, such as Zoe Kravitz, Madonna, and Cindy Crawford, you’ll never be short of inspiration.

Beautifully illustrated by Libby VanderPloeg, this book makes the perfect gift for any fashionista who daydreams of the perfect pair of jeans.

**Libby VanderPloeg** is an illustrator and designer living in Greenpoint, Brooklyn.

- The follow up to *The Art of the Scarf* and *The Art of Stripes*.
- Perfect gift or self-purchase for anyone interested in style.
- Features 30 ideas for styling denim.
A collection of lines from iconic poems and poets throughout history.

The English language is rich in poetry; yet how many people are aware that many of our stock phrases and familiar sayings have their origins as lines of poetry? Ink-stained poet Jamie Grant set out to uncover a selection of these enduring lines in the works of English-language poets all the way from Chaucer and Shakespeare up to the present day. Some of the lines are well known; others should be; and others again might be enjoyable surprises. These lines, and the quirky biographical and critical comments that accompany them, are an invitation to readers, from the well versed to the merely curious, to rediscover the pleasure of reading poetry, and to look at 100 of the world’s best poets from a unique perspective.

Notorious poet, critic and anthologist Jamie Grant is the author of eight collections of his own poetry (with a ninth on the way), and has edited five anthologies of poetry and sports writing. He has worked in every possible area of the publishing industry, and has been a literary judge for sixteen years.

- ‘The book may begin as a sourcebook for famous expressions, but in its contemporary selections it develops into an exploration of poetic language’ – Dana Gioia, poet, writer and Professor of Poetry and Public Culture at the University of Southern California.

- Short excerpts make for very accessible reading, and provide the catalyst for curious readers to go off and explore the full poem or the rest of an author’s works.

- Contextual blurbs with each poem make for fun and eclectic reading.

- A must-have for all poetry lovers, but also a perfect gift for reluctant or novice poetry readers.

- An endless resource to dip into for cards, speeches and other difficult writing tasks.
A collection of the writer and activist Maya Angelou’s most memorable quotes, paying tribute to one of the world’s most beloved icons.

Pocket Maya Angelou Wisdom is a collection of some of her best and most empowering quotes. This is the ultimate keepsake for fans of Maya Angelou’s beautiful poetry, as well as for anyone looking for a bit of in-the-moment inspiration to have in their back pocket.

Some quotes from Maya Angelou:

If you don’t like something, change it. If you can’t change it, change your attitude.

You may not control all the events that happen to you, but you can decide not to be reduced by them.

Love recognizes no barriers. It jumps hurdles, leaps fences, penetrates walls to arrive at its destination full of hope.

History, despite its wrenching pain, cannot be unlived, however, if faced with courage, need not be lived again.

- The latest in the bestselling Pocket Wisdom series, which has sold over 310,000 copies worldwide.
- A nice package and good price point—the perfect gift or impulse buy.
- Heart-warming and hard-won life lessons from a true icon.
A celebration of the world’s best typographic street art.

Street art is now a recognized art form that can be thought-provoking, political, humorous or shocking. *Urban Scrawl* documents some of the world’s most interesting street-art words and typography, from formal typography to angsty scrawl, presented in a small-format hardback that’s perfect for any gift or self-purchase. Lou Chamberlin has traveled from Warsaw to London, Tokyo to New York, Cape Town to Santiago, in search of the world’s most interesting and intriguing street art. Her photographs capture these works at a moment in time, documenting and celebrating the ever-changing street art scene.

**Lou Chamberlin** is an artist, author and arts educator. For more than ten years Lou has been photographing and chronicling international street art. *Urban Scrawl* is the fifth book she has published on this topic. Lou’s role in visually preserving the various forms of creative expression contributes to a greater appreciation of the significant part street art continues to play in the cultural life of cities around the world. She has been teaching and writing about art for more than 20 years.

- Most street art books are highly priced, large-format art books. This title is accessible in form, price, and content, for those who are new to street art through to aficionados.
- Chapters include: Love and hate; LOL (humor); Words of wisdom; Social critique (featuring street art that comments on poverty, gender, war, and the environment); and Street sign interventions.
- Photos feature street art from the USA, Canada, the UK, Ireland, France, Belgium, the Netherlands, Spain, Germany, Portugal, Sweden, Norway, Denmark, Poland, South Africa, Brazil, Chile, Australia, New Zealand, UAE, Japan, and India.
A hilarious collection celebrating our sweet—and slightly crazy—obsession with cats.

This quirky book explores our often fraught relationships with cats. Anna Blandford’s easy humor points out cat behavior at its best, and worst, and why humans still find cats irresistible. Because let’s be honest: we’re obsessed. If a cat lover is presented with a choice of products and one of them has a cat on it, hands down that will be the one selected. And as Anna asks, ‘If it doesn’t have a cat on it, is it even worth owning?’

Cat lovers worldwide will relate to Anna’s whimsical drawings and hilarious insights.

Anna Blandford uses humor and real sentiment in her illustration to convey messages that are quirky, poignant and personal. Anna has been obsessed with cats since she was a child. At one stage she had four pet cats: Bootsy, Smudge, Clidey, and Bonnie! Besides creating I Touched A Cat And I Liked It Anna illustrates stationery, including cards and calendars, with references to pop culture that people can easily identify with.

- A whimsical and funny take on the cult-like cat culture.
- Cat lovers will love the funny messages and situations, and quirky illustrations.
- Anna’s popular card and stationery brand, Able and Game, sells through Etsy around the world. Her cat products are what she is best known for.
How do you let the world know you’re a cat lover? By decking yourself out in as much cat paraphernalia as you can.

If it’s got a cat on it, I’m buying it.

Alternate names for cat breeds:
- Hirsute Feline Creature
- Hairless Goblin
- Princess Fluff-Bae
- Basic Economy Fur Cat
- Woolly Curly Long Bob
- Basic Extra Fur Cat
- Flat-Ear Bubble Plop
- Mini Exotic Jungle Cat
- Rudderless Pudding Pal
- Fluffy Puff
- Rotund Puffy Pooz
- Hefty Cat Beast

Humor & Gift
Love Spells
Rituals, Spells and Potions to Spark Your Romantic Life
Semra Haksever

March 2019
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$11.99  |  Hardcover
160 pages  |  5½ × 6 in
Two color illustrations throughout

An empowering and spiritual guide to developing and enhancing your love life.

In *Love Spells*, Semra Haksever introduces readers to simple magic and rituals for giving their love life a spiritual boost. This book will teach you how to tap into your spiritual self to visualize and manifest the love life you desire.

Modern magic is all about self-care and using your inner power to make positive changes in your life, to cleanse, and to heal. Love is the key, and Semra will teach readers how to weave bespoke spells designed to attract the perfect lover, get your crush to call, or give you extra oomph in the bedroom. Blend oils to increase your sexual appetite, whip up a tea to mend a broken heart, or use a candle manifestation to bring love and positivity into your life.

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

- In these uncertain times, when finding a real connection is tougher than ever, people are gravitating towards empowering practices like meditation, crystals, smudging, and astrology for romantic guidance.
- Mysticism allows people to feel in control of their lives and minds.
- The ‘Now Age’ trend is hotter than ever and becoming even more popular.
- Mama Moon products are available in accounts such as Free People.
Discover the modern magic of tarot and embark on a journey of self-care and empowerment.

The tarot is an empowering tool that has been used for divination over the centuries. In *Neo Tarot*, astrology and Tarot reader (and all-round Witch) Jerico Mandybur offers a refreshing and intelligent look at the ancient cards and practices, showing you that they should be used as healing tool first and foremost.

With a beautifully illustrated 78-strong deck alongside—with relatable explanations of the profound symbolism of each card—this modern guidebook is a mixture of revealing insights, practical wisdom and actionable exercises that readers can incorporate into their self-care practice instantly, and watch their self-love flourish.

A true digital native, Jerico Mandybur has made a name for herself as a writer and cultural commentator adept at identifying important discussions and trends relevant to young women online. She is the editorial director and co-founder of Girlboss, a media company—led by Sophia Amoruso and borne from the eponymous *New York Times* bestselling book—that’s redefining success for millennial women. Jerico also hosts the hit podcast Self Service, presented by Girlboss Radio. She’s also a practicing tarot reader and reiki practitioner.

- 78 full color tarot cards in an elegant book and card set, alongside a full color illustrated 160–page guidebook.
- In these uncertain times people are gravitating towards empowering practices like meditation, crystals, tarot, and astrology.
- Learn how to handle your deck with confidence.
- The author has been profiled by *Refinery29*, *MyDomaine*, *ABC Radio National*, *Women's Wear Daily*, and more.
- Author is based in L.A.
Find your *ikigai*, or ‘reason for being’ in this 12–week personal development program and change your life profoundly.

*Ikigai* is a Japanese term that can be translated, simply, as ‘reason for being’, and many people across the world believe that finding your own personal *ikigai* is the secret to a long and happy life.

The *Book of Ikigai* is divided into 12 chapters, one for each week. Each chapter starts with a reflection and personal anecdotes from the author, reiki master Caroline de Surany, and includes playful daily exercises—from drawing to playing a game—to enable you to get closer to your *ikigai*. Move from Week one: I reconnect with myself, through to Week four: I am not what you think I am, and Week eight: I adopt an attitude of self-compassion—all the way to Week twelve: I glow. By the time you have finished this book, you will be empowered to understand your own values—what makes you feel connected; what makes you feel love; what gives you a sense of place in the world—and move towards a way of life that will bring you peace of mind and lasting joy.

Caroline de Surany is an author, coach, and lecturer, as well as a trained reiki master, naturopath, and hypnotherapist.

- *The Book of Ikigai* taps into the growing appetite for books that offer readers an alternative path to meaning and happiness.
- Divided into 12 chapters, one per week, it offers a concrete and illustrated personal development program to accompany readers day after day, and more than 70 exercises.
- Gorgeous illustrations and gift format makes this a beautiful gift or self-purchase.
Self-care proven by thousands of years of history, helping you find healthy new habits and live a happier life filled with balance and joy.

The concept of self-care is, in fact, thousands of years old. This buzzword is rooted in a 2500-year-old Chinese philosophy. *Yang Sheng* means to nourish life—fostering your own health and wellbeing by nurturing body, mind, and spirit. In this book, Katie Brindle teaches readers how to harness this powerful natural healing system to improve every aspect of their lives.

*Yang Sheng* fits and works brilliantly in modern life. Some of the techniques may seem unusual, but they are all simple, quick and effective. Even more appealing, a key principle of Chinese medicine is balance; that means not being perfect or excluding foods, not having too many rules or pushing yourself to exhaustion with overwork or over-exercise. And so, *Yang Sheng* allows you to have the green juice and the glass of wine, a full-on day at work and a night out dancing.

For people who are overtired and overtaxed, stressed, lacking a sex drive, or who feel anxious or hopeless, the practice of *Yang Sheng* restores balance. Our bodies are designed to self-heal—*Yang Sheng* knows the mechanics of how to activate this.

Katie Brindle has been a Chinese medicine practitioner since 2002, after she graduated from the UK’s Integrated College of Chinese Medicine. She specializes in a combination of detailed diagnosis and self-treatment drawing upon the extraordinary legacy of *Yang Sheng*. Two years ago, she launched beauty and wellness business Hayo’u, selling products and techniques based on *Yang Sheng* principles. Her work is also the culmination of her personal health journey.

- Includes self-care strategies for increased energy, improved sleep, and reduced stress.
- Helps to bring balance and joy into your life.
- Based on ancient Chinese principles but perfectly suited for modern life.
Kickstart your focus and concentration with this handy guide.

Our fast-paced, 21st century lifestyles demand that we are connected 24/7, that we endlessly multitask to get things done, and play as hard as we work. The long-term effect is detrimental: stress levels rise and our ability to concentrate deteriorates, creating something of a hard-to-resist vicious circle. How can we counteract this?

_I Want to Concentrate_ explains how we concentrate, and outlines everything we need to know in order to do it better to benefit our lives whether at work, rest or play.

Being better at concentrating has many benefits, including reducing stress, enhancing creativity and productivity and, in the process, improving our relationships, our health, and our work satisfaction. This can only be a good thing.

_Harriet Griffey_ is a journalist and health editor living in London.

- The seventh title in the popular _I Want to ..._ series.
- Includes practical tips for improving concentration, focus, and productivity.
- Studies have shown that activities for focusing, such as writing and drawing, reduce stress.
A step-by-step guide to the internal and external changes you need to make to create the life you really want to be living, from bestselling author Domonique Bertolucci.

Have you ever found yourself feeling guilty for wanting more: more happiness, success, money, fun, freedom, flexibility, time, balance, fulfillment or satisfaction in your life? Perhaps you were worried that you were being greedy, that you should be satisfied with what you have or that you needed to apologize for feeling this way? After all, your life is fine, isn’t it? But deep down you know you deserve to live a happy and fulfilling life and that ‘fine’ isn’t nearly good enough. It’s time to stop ignoring yourself or hoping this feeling will go away … it won’t. It’s time to live a life you love instead.

With a mix of real-life stories, exercises, and action plans, *The Art of More* will take you step-by-step through the internal and external changes you need to make to create the life you really want to be living.

**Domonique Bertolucci** is the bestselling author of *The Happiness Code*, *Love Your Life*, and more. Her advice is the closely guarded secret behind some of the world’s most successful people. Passionate about getting the life you want and loving the life you’ve got, Domonique has a client list that reads like a who’s who of CEOs and business identities, award-winning entrepreneurs and celebrities, and her workshops and online courses are attended by people from all walks of life around the world. Her weekly newsletter *Love Your Life* has readers in more than 60 countries.

- A new title from bestselling author Domonique Bertolucci, who has sold more than 180k copies of her previous *Life Lessons* series worldwide.
- Introduces seven steps to creating the life you really want to be living.
Topical and gripping, *Troll Hunting* is an extraordinary first-person investigation of a disturbing new online reality that goes well beyond cyberbullying.

In 2013, journalist Ginger Gorman was trolled online. She received scores of hateful tweets, including a death threat. A picture of Ginger heavily pregnant alongside her husband and two-year-old daughter appeared on a fascist website. She was understandably terrified, but once the attack subsided, she found herself curious. Who were these trolls? How and why did they coordinate an attack? And how does someone fight back?

Over the next five years Gorman spoke to psychologists, trolling victims, law enforcement, academics and, most importantly, the trolls themselves, embedding herself into their online communities and their psyches in ways she had never anticipated.

Profoundly shocking, *Troll Hunting* is an intense and compelling read as well as an important window into not just the mindset and motivation of trolls, but the history of this kind of aberrant behavior.

**Ginger Gorman** is an award-winning journalist based in Canberra, Australia. In 2017 her series of articles on trolling went viral and became one of the most-read and shared stories of the year.

- One of the first books to comprehensively document trolling, with unprecedented access to internet trolls and their victims across the globe.
- Broad-ranging in scope, it looks at trolling as a global phenomenon, and compares law enforcement responses.
- Draws in expert opinions from across the globe while also taking us deep into the personal ramifications of cyberhate.
- Looks at the typical advice given to victims of trolling and analyses the effectiveness of strategies current and new.
How to Travel Anywhere
(and Avoid Being a Tourist)
Fathom

An inspirational book for modern travelers who are passionate about connecting with the world through incredible experiences, peoples and places.

As thrilling as travel can be, planning a great trip can be intimidating for those hoping for a rewarding and personalized journey. The travel editors at Fathom have spent years curating a treasure trove of recommendations and stories from a network of interesting people who travel well (chefs, novelists, designers, innkeepers, musicians) in places both well-known and off the beaten path. All of this has been beautifully packaged up in the first edition of How to Travel Anywhere (and Avoid Being a Tourist), a book that will inspire the traveler in you, no matter what kind of experience you’re looking for. Along with compelling anecdotes, suggestions, interviews, and imagery, you’ll find a clever approach to being a better traveler and global citizen—everything from how to go off-grid and where to go for a once-in-a-lifetime meal, to cool ways to give back and learn more about other cultures.

Pavia Rosati and Jeralyn Gerba launched Fathom in 2011 as a women-led, design-minded, editorially driven travel website that connects passionate travelers to the world’s best places, people and products. The idea: to celebrate the reasons why we pack our bags and hit the road, making the world as accessible as it is wondrous.

- Targeting 20- and 30-year-old young professionals, predominantly women, seeking unique travel experiences.

- Chapters include: Hotels; Off the grid; Digital nomad; Humanity tithe; Meditations on travel (how to stay calm on a plane and when things go wrong during your travels); and Breakfast in bed (home decor for the traveler).

- Website has a strong following with 500k subscribers, 200k unique monthly visitors and 120k social media followers. Their following is 80% based in the USA.

- Fathom has collaborated with Kate Spade for travel content along with other brands.
Lost in Florence
An Insider’s Guide to the Best Places to Eat, Drink and Explore

Nardia Plumridge

Discover the chic, boutique and unique sides of Italy’s Renaissance capital.

Florence is renowned for its Renaissance art, yet this celebrated city is more than just a tourist hub for galleries filled with gilt-framed paintings. Go beyond the facade of the palazzi and instead take a turn down the cobblestone side streets to discover vintage stores housing designer names, creative bakeries and boutique hotels in 16th-century buildings.

Lost in Florence is the culmination of the author’s popular blog of the same name, and offers a comprehensive guide to the very best places to eat, drink, and explore in this magical Italian city. A series of itineraries mean you can get the most of your visit, whether you have only a day or two or more. Daytrips to nearby places, such as Siena and Verona, are also included. Italians pride themselves on a quality of life—la dolce vita—and with this beautifully designed guidebook, you will discover those unique travel experiences beyond the tourist haunts.

Nardia Plumridge is a British freelance travel and lifestyle writer based in Italy. She regularly contributes to print and online publications in the UK, US, and Australia, with her work featured in the New York Times and Wall Street Journal. She is also the Tuscan expert for Expedia and Olive magazine in the UK. Nardia’s love affair with Florence began when she first visited the city at age 15. Since then, she returned to Tuscany scores of times before relocating in 2012 and starting her blog Lost in Florence (www.lostinflorence.it). As a journalist, she combines her passion for the city and its people with the pursuit of la dolce vita.

- The second title in the new Curious Travel Guide series following Sundays in Paris, with the series focus on art, culture, and good food and coffee in various cities around the world.
- Nardia has a social media platform of over 100k, with her largest following in North America.
- Includes suggested itineraries for around Florence as well as day trips to nearby Italian cities.
The Half-Full Adventure Map is a new breed of map. Part map, part local guide, this series has been designed for explorers with an open mindset and a generous spirit. One side of the map features suggested itineraries that reveal hidden treasures and key attractions, giving you a real taste for the city even if you have limited time. There are also links to online features, including a playlist filled with local music and additional commentary. The other side is what makes this map ‘half-full’—space has been left for you to record your own travel experiences and ideas. Your new personalized guide can then be passed on to a friend, or you can keep it as a reminder of your travels. The A2-sized map and guide comes in a specially designed box, and can easily be folded down and put in your bag or backpack.

A graphic designer by trade, Sam Trezise is responsible for all of the research, writing, design, illustrations and mapping for the Half-Full Adventure Map series.

San Francisco
ISBN 9781741175639
TRV027002

New York
ISBN 9781741175622
TRV027001

Melbourne
ISBN 9781741175608
TRV027000

Tokyo
ISBN 9781741175653
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London
ISBN 9781741175646
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Counterpack
ISBN 9781741176568
TRV02700

- Features three one-day itineraries that can be navigated on foot.
- Includes links to an online map companion, and a Spotify playlist filled with local music and additional commentary.
- Comes in a specially designed box that will fit in a backpack or pocket.
- Counterpack available to order—displays 20 maps. Limited number available.

All Available February 2019
$9.99 | Novelty
2 pages | 20½ x 15
Montreal & Québec City Pocket Precincts

Cosmopolitan and effortlessly bilingual, Montreal is the largest city in Canada’s French-speaking province of Québec. This UNESCO City of Design offers everything from the arts to ice hockey, the maple harvest to craft beer, and world-renowned jazz and comedy festivals. Montreal & Québec City Pocket Precincts is your curated guide to these cities’ best cultural, shopping, eating, and drinking experiences.

Melbourne writer and broadcaster Patricia Maunder lived in Montreal from 2012 to 2016, and it quickly became her other, much-loved hometown. Returning to Melbourne as a self-proclaimed ambassador for Montreal and Canada, she continues to write for various travel, lifestyle and arts publications.

Stockholm Pocket Precincts

A Pocket Guide to the City’s Best Cultural Hangouts, Shops, Bars and Eateries

Becky Ohlsen

May 2019
ISBN 9781741176285
TRV006060
$14.99 | Paperback
224 pages | 5 × 7½ in
Full color throughout

Stockholm is a city of history, style, and impeccable design. Stockholm Pocket Precincts takes you beyond the city’s glittering surface—it’s your guide to all the best places, from underground cafes and basement dance clubs to tiny vintage boutiques tucked inside historic buildings. Also included is a selection of ‘field trips’ to encourage you to explore outside the city.

Oregon-based Becky Ohlsen first visited Stockholm as a toddler, on a trip to meet her maternal grandparents. Becky has researched and written about Stockholm for Lonely Planet since 2004; she wrote about family travel in Sweden for The Independent, and landscape as a character in Swedish literature for The Bear Deluxe.

Montreal & Québec City Pocket Precincts

A Pocket Guide to the City’s Best Cultural Hangouts, Shops, Bars and Eateries

Patricia Maunder

May 2019
ISBN 9781741176247
TRV006060
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224 pages | 5 × 7½ in
Full color throughout

80
Tokyo is a city like no other, a looming contemporary metropolis where every turn is a new adventure. There are bright lights and neon signs, bars under railway bridges, Michelin ramen and sushi, tech, toys, and vintage shopping. The crazy, the cute, the chic, and the traditional are all flourishing in this city’s broad thoroughfares and narrow lanes. *Tokyo Pocket Precincts* is crammed with all the tips you’ll need to shop, eat, drink, and explore this truly surprising city, from your morning coffee to your evening on the town. Also included is a selection of ‘field trips’ to encourage you to explore outside the city, including Nikko, Hakone, Mount Takao, and the cute ‘Eno-den’ train from Kamakura to Enoshima and Fujisawa.

Steve Wide and Michelle Mackintosh have been obsessed with Japan since their first visit in the late 1990s. Steve is a passionate writer and DJ, with a local radio show. Michelle is a book and stationery designer and illustrator. This is the fourth Japan guidebook they’ve authored, following *Tokyo Precincts*, *Kyoto Pocket Precincts* and *Onsen of Japan*. Michelle also won a 2015 Australian Book Design Award for her work on the Precincts guidebook series.

### The Pocket Precincts Series

- Curated guidebooks offering the best cultural, eating and drinking spots to experience a city as the locals do.
- A compact and light paperback, perfect for slipping into your back pocket.
- Divided into separate precincts, each featuring the authors' favorite cultural, shopping, eating and drinking places, as well as a few field trips outside the city.
- Includes maps at the back and suggested day trips in the surrounding area.
- Detailed reviews and maps for major attractions through to hidden gems. This guide includes a selection of ‘field trips’ encouraging you to venture outside the city.
Another in the beautiful Precincts series, showcasing Rome, the eternal city.

*Rome Precincts* is an insider’s guide to the Rome the locals know, live, and love. Meticulously curated, the guide reveals the finest shopping, eating, and drinking spots in 18 city precincts, from secret ateliers selling jewellery or classic leather goods, through to Roman trattorias, bakeries, and well-versed wine bars. Each precinct chapter comes with stunning imagery, maps and a ‘While You’re Here’ section highlighting major sights and cultural attractions. Local tips and cultural insight add further depth, promising a Roman sojourn that’s both intimate and rich.

- While other, more generic travel books send you to common tourist spots, *Rome Precincts* is a curated guide from locals.
- Award-winning design makes this the ideal gift or coffee table book to keep even after you return from your vacation.
- Divided into separate precincts, each featuring 5-15 of the author’s favorite shopping, eating and drinking places.
An inspirational and practical guide to seeing the world on your own.

You can do anything! That’s the bold realization that every reader will come to. Because the world might seem like an intimidating place: a place where no one speaks your language, where no one knows your name, and where no one is there to help; but the reality is very different. Traveling solo is empowering; it’s a way of seeing the world and having a good time, and realizing you really are capable of amazing things.

Go Your Own Way is a practical and aspirational book designed to help you take your first bold steps into solo travel, with tips on preparation, planning, and safety, as well as inspiring and amusing tales from travel writer Ben Groundwater’s own experiences. The book details ten of the best cities to visit, as well as where ‘not to go’ on your own. This guide will help you meet people, make friends, and do all of the things you love in your own company.

Award-winning columnist and feature writer Ben Groundwater is a regular contributor to newspapers, travel magazines and Lonely Planet publications, and is also the host of the travel podcast Flight of Fancy.

- A practical guide to traveling solo, with all the tips and know-how on the best destinations, as well as advice on planning and safety.
- In 2018 research shows that one in four people will travel solo, a number that is only increasing.
- There has been an increase of 40% in Google searches for solo travel in the past three years, and the popularity of guided tours for solo travelers has grown from 21% to 46%.
- This book will be the ultimate companion for those wanting to embark on a solo adventure.
Backlist

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In Eat at the Bar, Matt McConnell and Jo Gamvros share their love of Europe’s bar dining culture through incredible, vibrant recipes from tapas to mezethes. Retracing their travels through Italy, Spain, Portugal and Greece, they explore the amazing flavours and relaxed hospitality that inspired them to embrace and redefine bar dining culture in Melbourne. From clifftop restaurants overlooking the Bay of Naples, to family-run bars in back alleys of Seville, seafood specialists on the Portuguese coast and the incredible, bustling markets of Athens, Matt and Jo leave no snack uneaten, no market unexplored, no sherry unfinished and no hidden bar undiscovered.
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