Welcome to the Spring 19 Quadrille list—we have an original, vibrant, and diverse list with a little something for everyone—here are a few highlights:

Embark on a soulful journey of finding your best, most authentic self with Kimberly Parson’s *The Yoga Kitchen Plan*, a simple, 7-day plan that incorporates recipes, breathing exercises, meditations, basic yoga practice, and daily tasks.

If you feel it’s time to let carbs back into your life, then Food52 and The Pool contributor, Laura Goodman, has the answer: *Carbs*. The first book on the subject, it will be the envy of everyone for its super creative recipes and fabulous die-cut cover.

Since food and lifestyle go hand in hand, *How to be Gluten-Free and Keep Your Friends* will help you navigate life without compromises, excuses, or apologies. You’ll be armed with 50 recipes you can cook for yourself, your friends, and your family; plus hacks for being a better gluten-avoider.

On the lookout for the cookbook which answers the eternal question: ‘What should I cook tonight?’, look no further than *New Kitchen Basics*, with 120 creative recipes using ten of your favorite grocery store ingredients.

To merrily accompany our food list, *Where to Drink Wine* is the essential guide to 400 of the world’s must-visit wineries. Whether traveling locally or planning a trip to Europe or even Asia, you will be able to find the best spots.

Continuing on our mission to bring traditional crafts back into the modern world, Canadian artist Arounna Khounnoraj will share 20 stylish punch needle projects for your home in *Punch Needle Workshop*. Embrace the 70s trend and you’ll master rug hooking in no time!

In case you are looking for a more encyclopaedic overview of crafts, *Crafted* is a celebration of craft in the 21st century—a definitive and beautiful visual guide to 80 of the most popular and well-established crafts.

Anna Newton of YouTube sensation The Anna Edit, has a truly global reach of over 1 million followers. Her debut book, *An Edited Life*, will give you a proactive 360-degree approach to decluttering every aspect of your life.

Interested in joining the growing movement towards sustainability? Take small steps to care for the planet with *Live Green*, a practical guide containing 52 easy tips to live a more environmentally friendly life.

In this digital age, it’s still important to record your family history and preserve memories. *A Mother’s Memory Journal* and its companion volume *A Grandmother’s Memory Journal* deliver just that.

We hope this new list will capture your imagination and excite you as much as it does us.

Margaux Durigon
International Sales Director
FOOD & DRINK 4
CRAFT, LIFESTYLE & FASHION 34
INSPIRATIONAL 40
GIFT & STATIONERY 52
BACKLIST 58
THE YOGA KITCHEN PLAN
KIMBERLY PARSONS
A seven-day vegetarian lifestyle plan

A soulful journey towards finding your best, most authentic self

Through the use of non-stimulating foods, The Yoga Kitchen Plan helps the reader reach a state of tranquility and fulfilment each day.

The core of the book is a simple, 7-day plan which incorporates breathing exercises, meditations, basic yoga practice, and daily tasks. Accompanying this is a selection of 65 vegetarian recipes based on a sattvic food model— for breakfast, lunch, and dinner—that target each of your 7 chakras to take you through a whole week.

KIMBERLY PARSONS is a naturopath, chef, and speaker. As The Yoga Chef, her mission is to teach people how to listen to their body’s daily symptoms in order to find long-lasting health and happiness. Kim cooks on health retreats all over the world and creates healthy meals for many private clients.

- Follow up to The Yoga Kitchen, which has sold over 15,000 copies in North America alone
- The 7-day plan includes not just food, but also yoga practice, breathing exercises, and meditations
- Revenue from the yoga industry in the United States is projected to reach over 11 billion U.S. dollars by 2020
1. Tear the bread into pieces and put it in a small bowl with the milk. Let the milk soak through. Use a fork to prod and mash until you have a mush (what the professionals call ‘wet breadcrumbs’).

2. Add all the meatball ingredients to a large bowl, including your mush. Use a fork to mix everything through, breaking up the egg and meat as you go, and making sure all the seasonings are evenly dispersed.

3. Use your hands to form about 24 balls. Oil your hands if it’s sticky. Rest the balls on a plate in the fridge while you get the sauce on.

4. In a wide sauté pan (big enough to fit all your meatballs and lots of sauce), heat the olive oil over a medium flame. When it’s hot, add the garlic and cook until soft, before adding the chilli flakes and cooking for another 30 seconds or so.

5. Add the canned tomatoes and passata and crush the tomato pieces with the back of your wooden spoon. Season with salt and pepper, and add a teaspoon of sugar if it tastes really acidic. Stir well and cook over a medium heat for 15 minutes, until it’s thickened up but ample.

**SPAGHETTI AND MEATBALLS**

What I want for you is to enjoy carbs in their most sauced-up, high-octane, lip-smacking forms, so how could I not give you meatballs? This recipe includes a large quantity of tomato sauce because it’s important that you really feel the cinematic slurp on that spaghetti. Excellent though this recipe is, I’ve put it here so much as a prod as anything — a reminder not to get so bogged down with complex braises and ragùs that you overlook the best things in life. And just so we’re completely clear, the best things in life include the toasted meatball–mozzarella subs you’re going to make with your leftovers. I’m so excited for you.

---

**Serves 4**

<table>
<thead>
<tr>
<th>Spaghetti and Meatballs</th>
</tr>
</thead>
<tbody>
<tr>
<td>300g (12/4oz) spaghetti</td>
</tr>
</tbody>
</table>

**For the meatballs**

| 75g (2/4oz) white bread (after crusts removed, about 3–4 slices) | 250g (9oz) minced (ground) beef |
| 140ml (generous ½ cup) milk | 250g (9oz) minced (ground) pork |
| 1 onion, finely chopped | 1 egg |
| a grating of fresh nutmeg (about ¹⁄₈ tsp) | 3 tsp finely chopped parsley, plus extra to serve |
| fine sea salt | 35g (1¼oz) Parmesan, finely grated, plus extra to serve |
| ½ tsp ground black pepper |

---

**p.t.o.**

Serves 4

360g (12¾oz) spaghetti

For the meatballs

75g (2½oz) white bread (after crusts removed, about 3–4 slices)

250g (9oz) minced (ground) beef

250g (9oz) minced (ground) pork

1 onion, finely chopped

a grating of fresh nutmeg (about ¹⁄₈ tsp)

2 tsp fine sea salt

½ tsp ground black pepper

1 egg

3 tsp finely chopped parsley, plus extra to serve

35g (1¼oz) Parmesan, finely grated, plus extra to serve

---

**What I want for you is to enjoy carbs in their most sauced-up, high-octane, lip-smacking forms, so how could I not give you meatballs? This recipe includes a large quantity of tomato sauce because it’s important that you really feel the cinematic slurp on that spaghetti. Excellent though this recipe is, I’ve put it here as much as a prod as anything – a reminder not to get so bogged down with complex braises and ragùs that you overlook the best things in life. And just so we’re completely clear, the best things in life include the toasted meatball–mozzarella subs you’re going to make with your leftovers. I’m so excited for you.**
It’s time to let carbs back into your life

We’ve tried to hide it, swapping carbs for zucchini noodles, but we’re not fooling anyone. Carbs are what we want. Global medical guidelines say carbohydrates should make up 50% of our daily food intake. Skipping them could lead to long-term health issues. Macaroni and cheese is (practically) a medical requirement.

Whether you’ve always been a carb lover, or you’d like to learn to love them again, this book is for you, with rice bowls, pizzas, pastas, tacos, melts, and many, many ways with potatoes.

It’s time to put carbs back on the table.

LAURA GOODMAN writes about food and travel for the Sunday Times, Food52, Eater, Foodism, and The Pool. She has won a Young British Foodies writer prize as well as Young Travel Writer of the Year.

• A truly unique book on the subject
• 80 recipes: from Kimchi and bacon fried rice to Chimichurri fries
• Perfect for people who want to rebel against clean eating/ketogenic diets
• Irresistibly cool package with a die-cut element on the cover
Macaroons with salted chocolate dip

**MAKES 6-10**

4 egg good quality whites  
135g desiccated coconut  
145 flaked almonds  
165g caster sugar  
½ tsp vanilla bean paste

**SALTED CHOCOLATE SAUCE**

150g dark chocolate 70%  
½ tsp sea salt flakes

Preheat the oven to 180 degrees Celsius. Line two baking trays with parchment. In a heatproof bowl combine the egg whites, coconut, almond flakes, sugar, vanilla bean paste and set over a pan of boiling water like a bain-marie. Ensuring the water isn’t touching the base of the bowl, stir constantly and cook for around 7-8 minutes or until the egg whites turn opaque. Next place 6-10 generous dollops of the mixture onto your parchment sheets allowing plenty of space between macaroons. Bake for 10 minutes on 180 degrees Celsius then reduce the heat to 170 degrees Celsius and bake for an additional 10 minutes. Once cooked allow to cool before eating.

For the salted chocolate place chunks of broken chocolate in a bowl over boiling water and allow to melt. Add in your salt then either dunk the cooled macaroons in the chocolate and place back on the parchment finishing with a little extra sprinkle of sea salt flakes or simply drizzle the salted chocolate over the macaroons. Serve once the chocolate has set.

Store these in an airtight container and serve the next day with coffee.

Harness the power of herbs (they can elevate an average dish to higher heights) by infusing oils, or making nifty flavoured butters

**Herb butter**

**MAKES 200G**

200g / 1 cup good quality butter, room temperature  
30g / 1oz wild garlic or basil leaves or thyme leaves  
sea salt flakes  
½ zest of lemon (optional)

Remove the leaves from the stalks and muddle herbs of your choice with sea salt flakes, and lemon zest if you like.

Thoroughly combine with soft butter then place in a large rectangle of cling film. Roll into a long, even tube, before or chilling or freezing.
HOW TO BE GLUTEN FREE AND KEEP YOUR FRIENDS

ANNA BARNETT

Love living gluten-free with top recipes, tips and tricks

How to be Gluten-Free and Keep Your Friends helps you to live life without compromises, excuses, or apologies. Instead, you’ll be armed with 50 incredible recipes you can cook for yourself, your friends, and your family (without hearing any complaints!).

The book also includes dozens of tips, tricks, and hacks for being a better, more easy-going gluten-avoider. With the help of this book, your options will open up, you’ll enjoy a whole new menu of food, and your friends... well, they’ll never have a bad word to say again!

ANNA BARNETT writes the Grazia food pages, supplies recipes for Vogue, and contributes to the Evening Standard online. She hosts pop-up restaurants, collaborates with brands, and caters private events. She has worked for MTV and she published her debut cookbook Eat the Week in 2015.

• 3.1 million Americans now follow a gluten-free diet, a number that has tripled in the last 5 years

• An accessible introduction to the subject aimed at people in their 20s/30s

• With tips and tricks on snacks for work, what to take to other people’s homes, and shopping lists
THE BC CAKE

We originally made this cake for our good pal the BC Drive Co. Ltd. It’s been a way, way, way since the beginning of Pies & Cakes, giving us a shout-out on their table in January 2017. Getting the business off the ground, it seemed only fair to see if a Pies & Cake after him. Nice one, Robbie-the one that is. Heh, heh. 

With the biscuits is a cream cheese filling and a selection of different toppings. The biscuits are pre-baked, cut to size, and the cream cheese filling is spread over the top. The cream cheese filling is then spread over the top with a spatula. The biscuits are then assembled with the filling.

The cream cheese filling is:

- 200g cream cheese
- 50g soft brown sugar
- 2 eggs
- 4 tablespoons of freshly squeezed lemon juice
- 1 teaspoon of vanilla extract

Mix everything together until smooth. The biscuits are then assembled on top of the filling and the whole dish is then baked in the oven at 180°C for about 25 minutes. 

Strawberry & Lemon Layer Cake

When you give a man two knives you're not training him to cut a loaf. And that's what happened when we first made this cake. We couldn't decide whether we wanted to use it as a main course or a dessert. The end result was a cake that was both delicious and beautiful. 

Ingredients:

- 500g strawberries
- 200g lemon curd
- 500g mascarpone cheese
- 200g icing sugar
- 100g butter
- 200g flour
- 4 eggs
- 200g caster sugar
- 100g self-raising flour
- 1 teaspoon baking powder
- 200g plain flour
- 100g soft brown sugar

Method:

1. Preheat the oven to 180°C.
2. Grease and line three 20cm cake tins.
3. Sift the flour, baking powder, and salt into a bowl. Add the sugar and stir until combined.
4. Add the eggs one at a time, beating well after each addition.
5. Stir in the butter until smooth.
6. Add the dry ingredients to the wet ingredients and mix well.
7. Add the strawberries and lemon curd to the batter and mix until just combined.
8. Pour the batter into the prepared tins and bake for 30-35 minutes or until a skewer inserted into the center of the cake comes out clean.
9. Allow the cakes to cool in the tins for 10 minutes before removing to a wire rack to cool completely.
10. Spread the mascarpone and icing sugar mixture over the cakes.
11. Add the lemon curd and strawberries on top of the mascarpone mixture.
12. Serve chilled or at room temperature.

- 200g strawberries
- 200g lemon curd
- 500g mascarpone cheese
- 200g icing sugar
- 100g butter

1. Preheat the oven to 180°C.
2. Grease and line three 20cm cake tins.
3. Sift the flour, baking powder, and salt into a bowl. Add the sugar and stir until combined.
4. Add the eggs one at a time, beating well after each addition.
5. Stir in the butter until smooth.
6. Add the dry ingredients to the wet ingredients and mix well.
7. Add the strawberries and lemon curd to the batter and mix until just combined.
8. Pour the batter into the prepared tins and bake for 30-35 minutes or until a skewer inserted into the center of the cake comes out clean.
9. Allow the cakes to cool in the tins for 10 minutes before removing to a wire rack to cool completely.
10. Spread the mascarpone and icing sugar mixture over the cakes.
11. Add the lemon curd and strawberries on top of the mascarpone mixture.
12. Serve chilled or at room temperature.
Amazing, show-stopping, no-bake cheesecakes!

Pleesecakes have reinvented the humble cheesecake for a new generation. Their inventive toppings and out-of-this-world flavor combinations will have you drooling with anticipation.

Joe and Brendon’s first book features over 60 of their wildly popular no-bake recipes—once you’ve got the base and the basics, you’re SORTED. Pile ‘em high and enjoy! From crazy riffs on cocktails through celebration cheesecakes, plus vegan options, to classic Pleesecake favorites like strawberry Edge Ledge, this is a dessert book like no other.

Ex-painters and decorators JOE MORUZZI and BRENDON PARRY started Pleesecakes in January 2017 to supply friends and family with their popular cheesecakes. Since then they’ve amassed over 100,000 followers on social media.

• ‘These boys have gone from rubbing down skirting boards and painting walls to making the most incredible cheesecakes you’ve ever seen!’
  Joe Wicks, The Body Coach

• Instagram-friendly brand with over 100K followers

• Vegan options included
Meat, veggie and vegan burgers to cook on or off the flames

This is the definitive burger book. The only burger book you’ll ever need. The only burger book you’ll ever want! And it’s not just beef burgers–this book is packed with burger recipes covering options for fish, chicken, veggie, vegan, pork, and lamb. It has buns. It has sauces. It has all the delicious BBQ flavors and madcap shenanigans that you’ve come to expect from DJ BBQ.

So whether you want a classic, 10-inch, lockjaw beef burger, or fancy trying a smoked haddock burger, beet burger, or gravy burger (yes, the burgers are soaked in gravy!), this is the book for you.

DJ BBQ (aka Christian Stevenson) is a live fire chef whose YouTube channel has over 179K subscribers. He’s a regular on Jamie Oliver’s FoodTube and stars in and hosts food and sport festivals across the world.

- The follow-up to hit book Fire Food by the internationally famous DJ BBQ
- Expert advice on cooking perfect burgers on and off the grill
- Global and ongoing love affair with burgers
- Bespoke collaboration on a range of DJ BBQ spice rubs for Spiceology
**coffee-poached figs with orange and hazelnuts**

This is one of my favourite autumnal desserts, when figs are beautifully in season. After a hearty casserole or pie, a lighter pudding works a treat; these pancakes high and serve with toasted pecan nuts, or maple syrup if you happen to have some in the cupboard.

**Serves 2**

- 4 fresh figs, washed
- 1/2 cup (125g) brown sugar
- 2 whole cardamom pods
- Pinch of ground cinnamon
- Zest of 1 unwaxed orange
- Generous handful of blanched hazelnuts

Place the figs in a deep saucepan and pour in the coffee. Spoon over the sugar, cardamom pods, cinnamon, and orange zest, then simmer over a medium heat for 8–9 minutes until the figs are tender and the coffee sauce thickens slightly.

Serve the poached figs in bowls, and ladle over a little of the coffee poaching sauce. Sprinkle over the toasted hazelnuts.

citrus fregola salad

This zesty, fresh, and fragrant salad makes the perfect garden lunch on a summer’s day. Fregola is small, pea-shaped pasta, which cooks into soft, little cushions. If you don’t have fregola in the cupboard, giant couscous is an excellent substitute.

**Serves 2**

- 200g (7oz) fregola pasta (ensure egg-free)
- 1 orange, peeled and sliced into rounds
- 1 grapefruit, peeled and sliced into rounds
- Zest of 1 unwaxed lime
- 2 generous handfuls of watercress
- Handful of basil leaves
- Juice of 1 unwaxed lemon
- Drizzle of extra virgin olive oil
- Generous pinch of sea salt flakes

Bring a saucepan of water to the boil and tip in the fregola. Simmer over a medium heat for 10 minutes until al dente.

In the meantime, add the orange and grapefruit slices to a bowl, then sprinkle over the lime zest. Mix in the watercress and basil, and leave to infuse.

Drain the water from the fregola and toss the fregola into the orange salad. Squeeze over the lemon juice and drizzle with the oil, then stir to combine.

Season with sea salt flakes and serve while the fregola is hot.
15 MINUTE VEGAN: ON A BUDGET
KATY BESKOW

Fast, modern vegan food that costs less

Vegan food that costs less and tastes great, all ready in under 15 minutes!

15 Minute Vegan: On a Budget features 100 recipes for home cooks who want to create effortless, fast, and delicious vegan food, without the price tag associated with vegan cooking. All of the ingredients can be purchased in grocery stores, and every recipe is ready fast!

It challenges the perception that vegan cooking is expensive, and shows that veganism is for all with delicious recipes such as Citrus fregola salad and Cinnamon sugar tortillas. This is a book for non-vegans and vegans alike, who want to try reducing food costs without sacrificing on flavor.

KATY BESKOW is an award-winning cook, writer and cookery tutor with a passion for seasonal ingredients, vibrant food and fuss-free home cooking. Katy blogs at www.littlemissmeatfree.com. This is her third book.

- Targets students and young people, with the emphasis on cooking on a budget
- 15 Minute Vegan has sold over 12,000 copies in North America alone, and 80,000 worldwide
12 TOMATO-BASED PIZZA IDEAS

ANCHOVIES, GARLIC, OREGANO, MOZZARELLA

This is the basis of many mamas. Fill the pizza with a thick slice of garlic and a generous sprinkling of anchovies, oregano and mozzarella. The combination of sweetness and saltiness is fantastic. Add some fresh basil for a burst of freshness and a drizzle of olive oil to finish.

INDIA, ROCKET, RICOTTA

Ricotta is the perfect pairing for Sweet and Spicy. Caramelize thinly sliced tomatoes in olive oil and garlic, then add ricotta and rocket to create a delicious, healthy pizza. sprinkle with parmesan for extra richness.

ROAST FENNEL, GOATS CURD, THYME, CHILE

Roasting fennel brings out its natural sweetness and caramelizes its natural sugars. This pizza is a must-try for anyone who loves fennel and citrus notes. Top with goat's curd, thyme and a spicy chile pepper for an extra kick.

FIERY SOPHIE PIZZA

Sautéed fennel, onions and garlic add a subtle sweetness to the pizza. Add some fresh basil and a drizzle of olive oil for an extra burst of flavor.

OVEN-DRYED TOMATOES, SPINACH, EGG, MOZZARELLA, PARMESAN

This pizza is a fantastic way to use up any leftover oven-roasted tomatoes. Combine oven-dried tomatoes, fresh spinach, eggs, and mozzarella for a delicious and filling meal.

WOOD ROAST RATAOUILLE

This is a versatile recipe, suitable for using up any vegetables you happen to have on hand, and a perfect way to use up any leftovers. Kate’s Ratatouille recipe is one of the best I’ve ever tried. It’s a great way to use any seasonal vegetables you have available.

WOOD ROAST RATAOUILLE

This is a versatile recipe, suitable for using up any vegetables you happen to have on hand, and a perfect way to use up any leftovers. Kate’s Ratatouille recipe is one of the best I’ve ever tried. It’s a great way to use any seasonal vegetables you have available.
70 amazing wood-fired oven recipes

The Ultimate Wood-Fired Oven Cookbook tells you everything you need to know about your oven, from initial setting up, to choice of woods, plus tips and tricks for perfecting cooking times.

Roast and broil (everything from Portuguese clams with white wine, garlic and cilantro to Kebabs), then bake as the oven starts to cool (Beet focaccia with goat’s cheese and sage, and even Fig, honey and brandy clafoutis), and use the dying embers to slow-cook (Lamb shoulder with fennel) or simply leave to cook overnight (dishes like Barbecoa beef brisket and Overnight porridge).

GENEVIEVE TAYLOR is a food stylist and author of five books.

• The must-have manual and cookbook for all wood-fired oven owners, with 70 recipes

• More than just pizzas—includes recipes for breads, main courses, and desserts, some to be cooked in a hot oven and some in a cooling oven

• Great merchandising opportunities

• Can be used with a variety of ovens; from outdoor pizza ovens to portable wood-fired ovens
TOMATO & BURRATA WITH BASIL & WALNUT PESTO (V)

Ingredients:
- 4 large fresh tomatoes
- 24 fresh basil leaves
- 200g burrata
- 100g walnuts
- 50g pecorino
- 1 clove garlic
- 2 tbsp olive oil
- Salt and pepper

Method:
1. Slice the tomatoes into thin circles.
2. Finely chop the basil leaves.
3. Crush the garlic in a mortar with a little salt and pepper.
4. Add the olive oil, nuts, and cheese to the mortar and mix to a smooth paste.
5. Season with salt and pepper.
6. Assemble the salad:
   - Place the tomatoes on a bed of fresh basil leaves.
   - Spoon the pesto on top of the tomatoes.
   - Top with the burrata and walnuts.

WINE PAIRING:
A fresh, crisp white wine with a touch of acidity would complement the acidity of the tomatoes and the freshness of the basil.

HONEY CORNBREAD, SMOKY PEPPER & SWEETCORN

Ingredients:
- 2 large ripe tomatoes
- 1 red onion
- 1 yellow pepper
- 1 green pepper
- 2 cups corn kernels
- 1 tbsp olive oil
- Salt and pepper
- 1 tbsp honey
- 2 tbsp smoked paprika
- 2 tbsp sweet corn
- 1 tsp garlic
- 1 tsp chili
- 1 tsp dried thyme

Method:
1. Preheat the oven to 375°F (190°C).
2. Sauté the onion in the olive oil until soft.
3. Add the peppers and sauté until slightly softened.
4. Incorporate the corn, honey, smoked paprika, garlic, chili, thyme, salt, and pepper and stir well.
5. Transfer the mixture into a greased baking dish and bake for 20-25 minutes or until golden brown.
6. Serve hot with a side of honey corndog or as a side dish for your favorite protein.
Everyone loves a big salad! The ultimate nutritious meal on one plate

All year round, one-plate salads make for a delicious, fresh, and healthy mealtime solution. *Big Salads* offers 60 recipes that make the most of seasonal ingredients, giving people the option to eat vegetarian, vegan, or use meat and fish in small amounts.

From Pea, asparagus and lemon labneh, to summery White peach with prosciutto, comforting platters of Balsamic fig and baked goat’s cheese and Parsnip tostada and roast heritage carrots, *Big Salads* use a bounty of beautiful vegetables, herbs, and leaves.

Easy to assemble, and definitely good for you, who needs a dozen small plates when you can have one BIG SALAD?

**KAT MEAD** is a food writer who has worked on countless books and magazines as both art director and stylist. This is her first book.

- 60 inventive ideas to turn salads into midweek feasts all year round
- Foolproof, nutritious, and fresh dishes for the whole family
- Vegan and vegetarian alternatives are given throughout
- Impressively packaged as a jacketed flexibound
- Recipes organized by the seasons
CHOCOLATE AND LIQUEURS CAKE WITH TRIPLE SYRUP

This cake is inspired by Nigella Lawson’s famously good quark chocolate loaf cake—a deep, moody, creative that I’ve made many times. The simple recipe here is my own: the irresistible chocolate sponge cake topped with the sweet triple syrup—bittersweet chocolate, lemon and vanilla. I’ve adapted Nigella’s shortcrust pastry recipe into a graham cracker crust—flour, cinnamon, which is my mind shimmers the same hearty crust as liqueurs.

INGREDIENTS

FOR THE CAKE
- 250g plain flour
- 125g butter
- 2 eggs
- 125g caster sugar
- 500g dark chocolate, 75% cocoa
- 1 tsp vanilla extract
- 1 tsp baking powder
- 1 tsp bicarbonate of soda
- 1 tsp salt

FOR THE TRIPLE SYRUP
- 150g caster sugar
- 250ml water
- 250ml white wine
- 1 lemon
- 2 oranges
- 1 cinnamon stick

Preheat the oven to 180°C and butter and line a 23cm tin.

Mix together the flour, icing sugar, liqueur powder and salt, and set aside.

Place the chocolate in a heatproof bowl over a pan of water, bringing to a simmer, then remove from the heat and stir, stirring.

Beat together the butter, sugar, eggs and vanilla until well combined and creamy. Pour in the melted chocolate and stir. Add the dry ingredients, stirring until just combined. Fold in the chocolate chips.

Pour into the prepared but lined tin and bake for about 40 minutes, or until firm in the middle and coming away from the sides of the tin slightly.

To make the syrup, place all the ingredients in a small pan and simmer until slightly thickened.

When the cake is cool out of the tin, slot all the white wine and orange and cinnamon sticks into the syrup.


AN ODE TO HOT CHOCOLATE

As a child growing up in Australia, hot chocolate meant one thing only: Milo. A couple of teaspoons of the wondrous malted chocolate granules (mors) if you could sneak past the adults stirred into hot milk was nirvana in a mug. As Milo aficionados know, only some of the grains dissolve; the rest rise to the top to form a crunchy chocolate layer that’s heartbreaking to devour with a spoon. (Milo’s creator Thomas Mayne is said to have worked hard to crack the problem of the non-dissolving granules until his children begged him to stop.)

Developed by Mayne for Nestlé during the Depression to fortify the diets of undernourished children, Milo, in its iconic green tin, remains a stalwart of the nation’s kitchen cupboards and is still marketed as a nutritious ‘food drink’.

Although I love Milo and I draw my last breath, I had a real chocolate experience in the French Alps years later, when I tasted the proper stuff for the very first time. It was a revolution. Thick, rich, velvety and dark as midnight—made with real chocolate, not granules or powder, and topped with a billow of Chantilly cream—that steaming mugful was the sweetest revenge against the cold and my failed attempts to learn to ski.

And that’s why hot chocolate is one of life’s great joys. More emotive than tea, more sensual than coffee, it warms body and soul with sweet energy and flavour, reviving and comforting when life gets us down. Preparing a decadent mugful—perhaps pimped with spices or a splash of booz—can be a valuable set of kindness to yourself and improve a bad day immensely.

Intriguingly, hot chocolate has always been valued like this. When the ancient Moctezumas first unlocked the secrets of how to turn the bitter beans of the cocoa pod into a drink, they regarded it as magic, a gift from the gods. Certainly, making chocolate was deemed to be worth the considerable effort. Women—and it was only women who performed the arduous task—worked on their knees to grind the cocoa beans with a pestle and mortar (metate). They mixed the resulting aromatic paste with water and flavourings like chilli, vanilla and crushed flowers, and poured the drink from one vessel to another from a height to produce a highly-priced foam. The Mayans and later the Aztecs—who eagerly embraced cocoa when they conquered large parts of Mexico in the late 15th century—drank chocolate for spiritual reasons and as a ceremonial occasion. A cup of chocolate sealed marital vows, elevated women before and after childbirth, sustained labourers, energized soldiers—and also formed the highlight of extravagant feasts. But it was also valued for its medicinal properties, sometimes made with herbs to aid healing plants to treat a range of ailments, from stomach complaints to coughs. And, of course, its stimulating effects were high—refreshing. Aztec emperor Montezuma was reported to have guarded many golden goblets of spiced chocolate in his sit...
COCOA

SUE QUINN

An exploration of chocolate, with recipes

An irresistible exploration of chocolate, for the curious gourmet

From the spiced drinks sipped by the nobility in ancient Mexico to the artisan bars filled with weird and wonderful flavor combinations we devour today, chocolate has always had a magical pull on our senses.

This ground-breaking celebration of chocolate will inspire, surprise, and fascinate you in equal measure. In these pages is a wealth of cultural, historical and culinary information about the story of chocolate through the ages and across the world, illustrated with vintage advertising and stunning illustrations, and interspersed with 80 sweet and savory recipes to tantalize the taste buds.

SUE QUINN is an award-winning food writer, journalist and author. She regularly contributes to various publications and has written more than a dozen cookbooks. For this book, she gained a certificate in chocolate tasting and traveled to Mexico to learn about the origins and history of chocolate.

• A reading book, recipe book and love letter to chocolate for gourmets
• Beautiful design reminiscent of iconic adverts and vintage packaging
• Includes narrative on subjects such as the health benefits of cocoa and cocoa in literature
NEW KITCHEN BASICS
CLAIRE THOMSON
120 recipes, 10 essential ingredients – revolutionize the way you cook, every day

An essential cookbook offering new ways with ten favorite grocery store ingredients
Claire takes our grocery store favorites and reinvents them as modern classics. With sections on chicken, tomatoes, eggs, cheese, ground meat, pasta, potatoes, salad, lemon, and chocolate, each chapter covers the basics about that ingredient, then offers 12 recipes using each in ways that will brighten up mealtimes. Claire’s cooking expertise and knowledge of flavor combinations means that these simple dishes will become your new standby meals.

This is the new essential cookbook, a modern-day solution to the eternal question: ‘What should I cook tonight?’

CLAIRE THOMSON is a chef and food writer who has lived and worked all over the world. Her previous books include The Art of the Pantry (2017); this is her fourth book.

• 120 imaginative new recipes using the top ten ingredients bought in the grocery store every week
• Very practical, it reflects the way we cook today
Shepherd’s Bulz

Round and made with polenta and cheese, bal are eaten all over Romania. Traditionally shepherd’s food, where they are cooked on an open fire out on the pastures and are tennis-ball-sized, this is a baked version using tangy Italian pecorino, a good substitute for the traditional—but hard to find—Romanian Kashkaval cheese. For a good melt that won’t collapse the bal, the cheese needs to be mixed with Ossau-Iraty cheese or similar (I tried mozzarella first and it melted so much it took the bal with it). The roasted cherry tomatoes on the vine add essential sweetness and juice; without, the bal are a bit dry. Tomatoes in Romania, fat and earth-rich, are second perhaps only to Bulgaria in these parts, and even in winter (when they are imported from Turkey) they are still good.

MAKES AROUND 25–30 BULZ

- 300ml/1¼ cups water
- 250ml/generous 1 cup full-fat milk
- knob of butter, plus extra for greasing
- 270g/1¾ cups fine or medium cornmeal
- 1½ tablespoons fresh thyme leaves
- 70g/2½oz pecorino, grated
- 50g/1¾oz Ossau-Iraty cheese, grated
- 1 tablespoon olive oil, plus extra for oiling your hands
- 1 teaspoon paprika
- 200g/7oz cherry tomatoes on the vine
- fine salt and freshly ground black pepper

In a heavy-bottomed pan or flameproof casserole, bring the water to the boil, then add the milk, ½ teaspoon of salt and a few good grinds of pepper. Reduce to a simmer and stir in the knob of butter. Reduce the heat to its lowest setting and immediatelystart, very slowly, pouring in the cornmeal, all the while stirring with a wooden spoon. Cook until the mixture reaches a thick porridge-like consistency, then remove from the heat but keep stirring for another minute or two. It will thicken very fast and may split and bubble, so keep stirring until it looks more ‘set’.

Put the lid on (or use foil) and leave for 5 minutes. Preheat the oven to 180°C/350°F/gas mark 4. Turn out the polenta (cooked cornmeal is called polenta) and, using a spatula, spread it into a large, clean surface, shaped into a rectangle of about 20 x 30cm/8 x 12in, and leave to cool. It should be firm, springy and not wet.

Meanwhile, butter a baking tray and, in a bowl, mix the thyme leaves and grated cheeses together.

Once the polenta is cool, lightly oil your hands and mould into balls (bulz).
Ground-breaking food and travel writing from **Samarkand** author Caroline Eden

Caroline travels from Odessa, built on a dream by Catherine the Great, to Bessarabia, Romania, Bulgaria, and Turkey’s Black Sea region, exploring interconnecting culinary cultures.

From the Jewish table of Odessa, to meeting the last fisherwoman of Bulgaria and charting the legacies of the White Russian émigrés in Istanbul, Caroline gives readers a unique insight into a part of the world that is both shaded by darkness and illuminated by light.

Meticulously researched and featuring sumptuous food and location photography, this biography of a place, its people, and its recipes truly breaks new ground.
LEAF
CATHERINE PHIPPS
Lettuce, greens, herbs, weeds—120 recipes that celebrate varied, versatile leaves

*Leaf* is a celebration of edible leaves in all their versatility
Leaves are a riot of color and texture—from the palest shades of white and yellow, through to the deepest, darkest greens, via rich purples, reds, and pinks. Tightly furled torpedoes; spiky, crinkly, curly, delicate, feathery.

From lettuce and herbs, through cabbages and even tea, Catherine Phipps explores the wonderful world of culinary leaves. With 120 recipes taking in soups, salads, brunches, starters, mains, desserts, baking, preserves, and drinks, this is the complete, definitive book of cooking with leaves of all kinds.

CATHERINE PHIPPS is a food writer, cookbook author and recipe developer who has frequently featured on TV and radio. She is the author of four books, including *Citrus* (2017).

- The definitive book for cooking with leaves of all kinds
- A beautiful package with high-end finishes
- Taps into the food waste movement and the shift towards making leaves the focus of a meal
If you're fed up with Cabernet Sauvignon and want something a bit different, it pays to head slightly off the beaten track. Renwood is in Amador County, east of Sacramento, just off Highway 49. This place isn’t about ancient cellars or grand manor houses, it’s about Zinfandel.

Zin is reckoned to be closely related to the southern Italian variety, Primitivo, but the Californians have made it their own. Renwood’s King of Zins walk-up tasting option is a steal for Zin-fiends, though the Special Reserve flight would be my pick. It’s still cheap and lets you try some pretty serious old-vine Zins that have a fairly hefty price tag, plus a Petite Sirah – one of an interesting range of less-common grapes also grown here. There’s also a dessert wine flight. If you want to add in a winery/vineyard tour, they’re exceptionally well-priced, too.

You might have heard of the Turleys. Helen Turley is a famous winemaker in her own right who has made wine at some of the biggest names in California over the last 20 years. This is her brother Larry’s place, and he’s no slouch either. Larry started Frog’s Leap in Napa while still working as a doctor at night, but as he grew he quickly realized two things: that he preferred smaller projects to large ones and that his interest lay in Zinfandel. And, boy, has he indulged the latter here.

Turley makes a frankly extraordinary 47 wines from over 50 vineyards, the vast majority of them single-vineyard Zinfandels and Petite Sirahs. Many of the vines they come from are old – over 50 years – and some are positively ancient, dating back to the 19th century. Well-priced walk-in tasting flights are available throughout the day.

I’m going to open this section with an apology. There’s a tendency in the wine world to put Washington and Oregon into the same ‘Pacific Northwest’ pigeonhole – as I’ve done here. Rest assured, it’s for reasons of space and convenience, because the two areas have about as much in common as Burgundy and the Rhône. And neither is remotely like California.

If Napa is about Cabernet Sauvignon and the Sierra Foothills are about Zinfandel, Oregon is about Pinot Noir. Pinot Gris and Riesling too, perhaps, but definitely Pinot Noir. It’s a place of cooler, cloudier summers and lower temperatures, of smaller estates and smaller ranges. A visit to the Willamette Valley isn’t about trying ten different grape varieties; it’s usually about trying two different expressions of the same vine.

The French have a word for these differences of expression – terroir – and it is probably fair to say that this is the place in the New World that makes the most Burgundy-like of Pinots. Most of the wineries are clustered in a pretty small area, too, so you don’t need to spend hours in a car. Tasting flights are largely cheaper than in California, though the really good, interesting bottles usually start at around $65.

You’d think Washington’s wine industry would be at least a bit similar to its neighbour’s. But in fact it is almost the exact opposite. With the towering Cascade mountains absorbing all the rain off the Pacific, it’s a place of endless sunshine and drought in summer and bone-chilling cold in winter.

The Yakima Valley, about a three-hour drive south-east of Seattle, is where most of the grapes are grown and it’s home to a kaleidoscope of varieties: French, Spanish, Italian, German... you name it. The experimental rush will likely start to consolidate over the next 20 years, but right now it’s an exciting time to visit. If you don’t fancy the drive over the mountains, a number of wineries have tasting rooms in Woodinville, just to the north-east of Seattle.
WHERE TO DRINK WINE
CHRIS LOSH
The essential guide to the world’s must-visit wineries

A definitive and colorful guide to 400 of the world’s best wineries
Wherever you are in the world, there’s a winery worth visiting with bottles of juicy wines waiting to be drunk. Covering more than 30 countries and regions Where to Drink Wine explores the classic destinations, reveals hidden gems in well-known wine country, and celebrates emerging wine-producing locations.

Practical and evocative, colorful and comprehensive, its information covers the traditions, innovations, and character of each winery and will help you decide where to go, the best tour for you, and what to expect when you get there.

CHRIS LOSH has been writing about wine and spirits since 1995. He began on Wine and Spirit International, moved on to edit Wine Magazine and in 2007 he helped to set up both Imbibe Magazine and the Sommelier Wine Awards.

• There is no other comprehensive guide to the world’s wineries on the market

• Advice from an industry expert

• An ideal gift for the wine lover

• Features over 60 North American establishments
APPLETON ESTATE 21 YEAR OLD RUM
JAMAICA

It was a while back in Folkestone Social in London’s West End that I had a sure Helena. I couldn’t help but be convinced that the bartender suggested it. I’d never had one before – it never occurred to me that such a thing existed – and I was immediately, instinctively seduced. Instead of the usual pop, the bartender had used Appleton Estate Signature Blendinstead. Oh, my goodness, it was delicious.

The amber note of toffee, vanilla and dark brown sugar the rum offered was directly led in check by the Litter Seville orange-scented gins and the Campari which somehow, at the same time, echoed the citrusaceous, candied orange notes. The hop-y sweetness of campari somehow brought it all together; it was a multi-tongue tingling. A drink that was played out in my mouth.

I have to know more about this wonderful, drink-changing, rum. I decided to taste it and had a pain near of this Appleton Estate 21 Year Old. Well, hell, we needed because. It’s an interesting time. I just wish it wasn’t so bloody expensive. They’ve been making hand-crushed rum at Appleton Estate in the island of Jamaica since 1783 and quite possibly since 1655 and this is the perfect example of how you can age it. Read more under the guidance of 1888’s estate, the first female master distiller in the world. It’s aged in American oak barrels for a minimum of 21 years. In 1957, 100 bottles were released, limited edition, and it’s only available.

I下令 to follow through and to deep, toffee-like, nutty, woody and even slightly peppery flavours and its long, dry finish. If everyone is looking for a post-cardinal alternative to a fine single malt, oak-aged or aromatic, then – as long as you’ve got the spendable – there’s no need to look any further.

3/5/14; www.appletonestate.com

“THERE IS NO BAD WHISKEY.
THERE ARE ONLY SOME WHISKEYS
THAT AREN'T AS GOOD AS OTHERS.”
RAYMOND CHANDLER

“BACON CURRY
WHISKEY. USA

Bacchus Brimstone Texas Scrub
Oak Smoked Corn Whisky. USA

When I worked at Ronny Bros. & Sudd, in London, all those
years ago, some of our best whiskies would sell out. They loved the fact
that we had our own water. And we had a lot of oak. Oak Smoked Corn
Whisky would sell out in three days. So, we would play tricks on them.
They’d sell out in three days. So, we would play tricks on them.

They wouldn’t be able to get it, they’d be just sitting out in
long lines. I’d say, no thank you. What they do, you might ask, why do
you think they do that? They do it. It’s not that they’re better than
Bacchus Brimstone, it’s just because it’s a bit more unique.

I think that’s why we put the Texas Scrub in there. It’s a
unique blend. It’s a bit more unique. It’s a bit more
unique. It’s a bit more unique. It’s a bit more unique. It’s a bit more unique.

Remember, once being boarded by a few Stetson-wearing
dudes, who wanted his photo taken with the whole crew. He
explained that they didn’t make wine, but if you’re not good at
it, you’re not good at it. You’re not good at it.

When we do make wine in Texas these days, although
we’re no better at it, we’re much better at it. We
make it. We’re better at it. We’re much better at it.

When we do make wine in Texas these days, although
we’re no better at it, we’re much better at it. We
make it. We’re better at it. We’re much better at it.

When we do make wine in Texas these days, although
we’re no better at it, we’re much better at it. We
make it. We’re better at it. We’re much better at it.

When we do make wine in Texas these days, although
we’re no better at it, we’re much better at it. We
make it. We’re better at it. We’re much better at it.

When we do make wine in Texas these days, although
we’re no better at it, we’re much better at it. We
make it. We’re better at it. We’re much better at it.
THAT’S THE SPIRIT!
JONATHAN RAY
100 of the world’s greatest spirits and liqueurs to drink with style

A celebration of the intoxicating world of spirits and liqueurs

Through his personal selection of 100 of the most deliciously fascinating spirits and liqueurs in the world, Jonathan Ray reveals all about the makers behind the drinks, what makes certain brands so enduring, which famous drinkers had one glass too many, and why specific drinks taste so irresistible.

Amongst these 100 bottles are tips on your essential home cocktail kit, the world’s best cocktail bars, and an essay on that most enduring of cocktails: the Bloody Mary. Fans of Jonathan’s Drink More Fizz! and all things alcoholic will love this invaluable excuse to drink spirits with style.

JONATHAN RAY is drinks editor of the Spectator and the author of several books on wine—translated into over a dozen languages and with combined sales of almost 300,000 copies.

- The sequel to the Drink More Fizz! book on champagne and sparkling wine
- Includes whisky, gin, rum, vodka, tequila, mezcal, bourbon, brandy, calvados, absinthe, chartreuse, grappa, genever, cognac, armagnac and many more
- The perfect gift for Father’s Day
OLIVER'S
VINTAGE FINE CIDER, SEASON 2015

Beautiful and inspirational. Tom Oliver's ciders are the consummate art. The ones that you know, present a sense of how much complexity can be chased from the humble apple. Except the apple isn't humble. In fact, it's all about selecting the apple-yield.

Somehow in this rare event than in his Vintage Cider. A fragrant, intense cider from the very best bitters each harvest. Each vintage years will last almost two years after the vintage. And that's the other, due to that-nights time. It's not for making. Tohokes is the brand that most people struggle with it, he says. But I find I can be infinitely patient with color. Don't rush it, don't rush it. If you give it time, it will reward you.

There has been making cider for nearly 30 years, dressing on the heritage of the land, he grew up in with a talent and patience that inspire the world. The true mastery of the cider maker is in the blending. Like a poet, the cider maker expresses the story and the unique attributes from each harvest, adding the complexities from that year, marrying them together in the right proportions, before returning them to the barrel for further integration.

The 2005's Vintage Blend is a blend of grapes from the late harvest. Limited edition, this apple cocktail is a unique and fruity mixture of two apple varieties from its time in oak. The array of flavors, apple notes speak of the Herefordshire orchards from where they were grown.

ANGRY ORCHARD
FIRST FLORA 2015

It's all about the UK. It's where it all began, so says the modest Ryan Kirby, master cider maker in charge of all Angry Orchard's ciders... and more. We're catching a break after he's worked off with the top trophy at the famous Royal Bath & West Championship in 2017 for First Flora 2015, the life of his small-batch heroes. He also smallbath the cider with a number of his other ciders.

Ryan's talking about his time with Herefordshire cider-school, Tom Oliver. Then has been any gateway, he says. Ordinarily, when they met Ryan was at Parke Cider, with entry into the professional cider world. The access has been limited. Several fascinating collaborations have emerged and they've just been rolling out the six ales.

But First Flora is all Byrant. With Angry Orchard since 2015, it is his first cider over the fragrant, trees planted of Angry Orchard's Innovation Orchard in the apple belt of New York state. And it's a stunning example. This in color, aromas of baked apple, spice and ginger. In fair flow sweetness meets a spice palate in soft, mouthfeeling is nicely balanced with a nice bitterness. Fermented using natural yeast, this spent time resting in a bottle before release. Well bottle, this is pleasingly dry with lovely fruit.

I want to make cider in America, just this, he says. That's what's happened yet. What you have to against this is the beginning.
The essential handbook of the best craft ciders in the world

Craft cider is big news and there’s a world of new brands and styles for the drinker to discover—but where to start? In *The Cider Insider*, award-winning drinks writer Susanna Forbes has hand-picked 100 great ciders to seek out and drink now.

From Spain to Oregon, the world’s top ciders are now being appreciated as a versatile drink akin to the finest wines. With tips for food-matching and tasting, plus features on makers and varieties worldwide, *The Cider Insider* is a celebration of the wonders of this golden nectar.

**SUSANNA FORBES** writes regularly for *Imbibe* magazine and is the co-founder of Little Pomona Cidery.

- In the US premium cider sales have increased 470% since 2011 and are worth $1.3bn
- Cider is the perfect gluten-free alternative to beer
- Features 21 American ciders and 7 from Canada

‘Susanna... is one of the most knowledgeable and committed ambassadors for cider’

*Ryan Burk*

*Angry Orchard Hard Cider, New York*
20 stylish and modern practical makes

A social media sensation, Arounna Khounnoraj (aka Bookhou) will show you how to create your own floral and abstract designs as you master this new craft trend, from the basic stitches through to a stylish collection of 20 homeware accessories.

One of the most straightforward crafts to pick up—all you need is your hands, a ball of yarn, some fabric, and a punch needle to start. Discover how to turn your work into a stunning range of cushions, wall art, tote bags, pretty brooches, and an impressive rug, complete with illustrated steps and inspirational project photography to inspire you to style your abode.

AROUNNA KHOUNNORAJ is a Canadian artist and maker. In 2002 she started Bookhou, a multi-disciplinary studio with her husband John Booth, where Arounna explores a variety of printing and embroidery techniques, creating utilitarian objects such as bags, home goods and textiles.

- The author has over 154k Instagram followers, 45% of which are in North America
- She holds workshops across the US and Canada
- 20 projects included, as well as inspiration for expanding your skills and creating your own designs
BASKETS
TABARA N’DIAYE
Projects, techniques and inspirational designs for your home

15 versatile woven projects to make for your home
An ancient craft, basketry has evolved into the latest interior trend.
Baskets will teach you how to master the art of basketry through 15 projects. Learn how to add pattern and color to your woven wonders as you create a colorful storage collection of your own. The projects include laundry baskets, baskets with lids, basket bags, a gorgeous woven lampshade, and a stylish collection of patterned tableware.
Clear instructions and beautiful lifestyle photography will demystify the art of basket-making for makers at all levels. This book is the ultimate modern guide to weaving.

TABARA N’DIAYE is the co-founder of La Basketry, a homeware brand offering baskets and home accessories designed in collaboration with a group of female artisans in her native Senegal.

• The latest interior sensation, baskets are being used as practical, decorative accessories in the home
• There are 25K hits for basket weaving on Instagram and basket-making courses are growing in popularity
• This will be the first modern basketry book of its kind—other books on this craft are traditional and outdated
LACEMAKING

Lace is known as an "openwork" fabric – its structure is essentially like net, the spaces making up as much of the design as the threads. And while openwork net-like fabrics have been around for thousands of years (example?), the specific techniques that create lace – as we know it – didn't emerge until the 16th century.

There are two main methods of making lace – one uses a needle and thread (needle lace) to EMBROIDER together handfuls of tiny stitches, the other (bobbin lace), is a technique more akin to plaiting, where lots of threads, wound onto bobbins, are crossed over each other or treated to form a pattern. The patterns, which the lace maker needs to follow, is first drawn onto a piece of PAPER, pricked with pin holes, and then laid onto a cushion as a template.

The origins of lace making are hotly disputed – both Italy, and Flanders are claimed to be the prime – but the city of Venice certainly played a pivotal role in its development. Venice was a thriving trading port in the 16th century and we know that it was there the first bobbin lace pattern book was printed in 1559 – La Pompe: Patterns for Venetian Lace. By 1614, however, exquisite handmade lace was being produced in centres across Europe, including Spain, France and England.

As with many commercially successful crafts, the economic gap between the makers and the purchasers of lace could not have been wider. Lace was painstakingly slow to make and expensive in terms of raw materials – most early lace was made from imported silk, gold, silver and fine linen thread – keeping it well out of the reach of the ordinary man or woman. Only members of the aristocracy, royalty and the church could afford handmad lace – in the mid 17th century, for example, a pair of sleeve ruffles cost over four times the annual salary of a lace maker. The work was often done by impoverished women, who worked in groups not only for companionship but to share the cost of heating and lighting a room by candlelight. During this time, lace schools also emerged. Under the auspices of charity, small school were established to find a way to produce lace that was affordable for the mass market and centres such as Nottingham became famous for machine-made lace and exporting lace making technology to other countries such as the United States.

The skills of lace makers have been lost, thanks largely to groups such as the Lace Guild, who promote the history and techniques of handmade lace, along with skilled amateurs and heritage craft enthusiasts.

DID YOU KNOW?

In the 1790s, French lace was banned from being imported into England. English high-society, desperate to get their hands on contraband goods, took to smuggling lace in increasingly ingenious ways. Records from Customs during this time include lace being smuggled in a tin, under a Turk’s turban, and, gruesomely, in a coffin; most of the body had been removed, leaving the head, hands and feet behind and the coffin stuffed with hugely valuable Flanders lace.
CRAFTED
SALLY COULTHARD
A collection of crafts—new, old and forgotten

An encyclopaedia of crafts for creatives and makers

Crafted is a celebration of craft in the 21st century—a definitive visual guide to all things handmade. Featuring 80 of the most popular and well-established crafts, Sally Coulthard explores their history, materials, and techniques as she offers a deeper insight into some of your favorite crafts and provides inspiration for both new and ancient creative pursuits.

After an introductory section covering the culture of craft, the book showcases beautifully illustrated entries on 80 of the world’s most popular crafts, including metal, glass, textile, and wood, among others.

A best-selling author and designer, SALLY COULTHARD has spent her life designing, building, and writing about craft, homes, and outdoor living. From cool studios to salvage, workspaces to building sheds, Sally’s books inspire, encourage and equip readers to take on projects of their own.

- Detailed entries exploring the history, materials and techniques of 80 crafts
- 63% of US households have participated in a creative activity in the last year
- 90% of crafters spend more than 5 hours a week making; 40% spend more than 20 hours a week
Mel B wins restraining order against estranged husband after abuse

The Spice Girls reunite for the first time in six years

Successful, lairy, scary – what does a vulnerable woman look like?
The tell-all memoir from the loudest, proudest Spice Girl—and the truth behind the headlines

As one-fifth of the iconic Spice Girls and judge on X Factor and America’s Got Talent, Melanie Brown, a.k.a Scary Spice, has been an international star since her twenties. *Brutally Honest* is an exposé of the struggles and acute pain that lie behind the glamour and success. With deep personal insight, remarkable frankness, and trademark British humor, the book removes the mask of fame and reveals the true story behind the Spice Girls, as well as the horror of her most recent marriage and her 10-year struggle to be free. She also reveals all about her fascinating relationship with superstar Eddie Murphy.

**MELANIE BROWN**'s career began with the pop phenomenon, Spice Girls. They became the biggest girl band in music history, selling more than 85 million records worldwide. Since they split in 2000, Melanie has become one of the most globally-recognized faces on television, fronting shows *Lip Sync UK*, *The X Factor*, *Dancing With The Stars*, and *America’s Got Talent*.

- LA-based author with huge following—1.2m (Instagram), 1.1m (Twitter)
- The exclusive story, revealed frankly for the first time and supported by an international publicity campaign
- Continues to be highly visible in the media due to *America’s Got Talent*
Get Planning

Can you believe there was a time in our lives that we didn’t have calendars? I KNOW. Of course there were the Dear Diary electronic planners and forever-framed notebooks of the '90s, but the chances are that there was a period in your life where you didn’t have a written schedule and even if you did, you weren’t a slave to it. Now I’m not a fan of the latter, but I definitely am of the former. Having a schedule to follow, about paper or digital, allows us to be in control of our own time sheets, check out some free hours and in theory – never miss a meeting, appointment or birthday again, because we all know how shit that feels.

With this in mind I’ve put scheduling as the first chapter in this book. Why don’t you sit down and open up your current calendar? Are you feeling on top of it? Do YOU feel free to breeze through this section and move onto the next. However if yours is just a mishmash of dates, times and scribbles that you’re struggling to decipher then you've come to the right place.

Why do you sit down and open up your current calendar? Are you feeling on top of it? Do YOU feel free to breeze through this section and move onto the next. However if yours is just a mishmash of dates, times and scribbles that you’re struggling to decipher then you've come to the right place.

Paper vs. Digital

If your diary resembles a piece of children’s artwork then it’s probably time to face up to the fact that it’s worth starting from scratch. But what do you choose? Paper or digital? Back in the day I was all about a dairy that I could hold in my hand. I felt like a proper adult and although Tippex became my new best friend, it was quite handy to be able to turn down on-the-spot invites that I couldn’t think of an excuse quick enough for off the top of my head because I didn’t have my diary with me’. I’m a terrible person.

However three years ago I moved to iCal, the standard calendar app that comes with all Apple devices. It was a move that I resisted for a long time much to the annoyance of my colleagues, but was one that once I completed meant that I was easily able to share my plans with my managers, parents and husband. I tossed the Tippex in the bin and have been able to schedule, reschedule and remove appointments ever since. For ease of use, flexibility and the fact that I can simply look at how the rest of my month is panning out in one click, it’s now my preferred method. But whatever your chosen medium, I have some recommendations up my sleeve for you.

Can’t decide which one to choose?

<table>
<thead>
<tr>
<th>Paper</th>
<th>Digital</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you manage to keep it neat?</td>
<td>Do you forget to add your appointments?</td>
</tr>
<tr>
<td>Does your schedule change from week to week?</td>
<td>Would sharing your calendar be helpful for others?</td>
</tr>
<tr>
<td>Do you mind carrying a notebook with you?</td>
<td>Has the idea of bullet journals ever appealed?</td>
</tr>
</tbody>
</table>

PAPER CALENDAR RECOMMENDATIONS

- **Moleskine** - My first foray into proper grown-up diaries when I entered the world of work. They’ll forever have a special place in my heart and they get a thumbs up for the large amount of colours, sizes and paper layouts available.
- **APPOINTED** - I’m not sure that diaries get much chicer than these. I enjoy their weekly planner layout the best, although they offer a

**PAPER CALENDAR RECOMMENDATIONS**

- **MOLESKINE** - My first foray into proper grown-up diaries when I entered the world of work. They’ll forever have a special place in my heart and they get a thumbs up for the large amount of colours, sizes and paper layouts available.
- **APPOINTED** - I’m not sure that diaries get much chicer than these. I enjoy their weekly planner layout the best, although they offer a

**CALANDER APP RECOMMENDATIONS**

- **Outlook, Apple Calendar, Google Calendar** - The most frequently used calendar apps that are all pretty similar and are offered up as standard depending on whether you’re an Apple or Microsoft user, and what service provider you use for email.
- **BUSYCAL** - A fully-customisable interface where you can also keep on top of to do lists, set reminders, set alarms and add journal entries or sticky notes. A great option for those who want a one-stop productivity shop.
- **FANTASTICAL** - There’s a general consensus that this is the app for scheduling. It’s pricy, but it features everything you need to keep on top of it, from reminders to checklists. One for true organisation freaks with attention to detail.
- **CLICICAL** - The selling point of this app is that each day is represented by a ring that fits with task-specific...
AN EDITED LIFE

ANNA NEWTON

Simple steps to streamlining your life, at work and at home

Declutter every aspect of your life

We’ve all tried to tidy up and get organized, only to give up halfway through, and be haunted by a half-neat closet for months at a time. Vlogger Anna Newton knows that feeling too, and she’s found a way to help.

With this realistic guide to getting everything in order, learn how to make that digital detox last; how to craft a capsule wardrobe without a black blazer or skinny jeans; and above all, how to find the right amount of stuff for you, because we can’t all be Marie Kondo, can we?

ANNA NEWTON is a UK lifestyle vlogger whose site, The Anna Edit, gets over 150K unique visits per month. She runs the highly popular YouTube channel by the same name.

- A realistic plan for decluttering your life and making it last
- Anna has 455K YouTube subscribers and 406K Instagram followers
- Digital detoxes are set to be the next big trend
WITCHY WAYS TO STRETCH THE IMAGINATION

Look through fresh eyes. Take an everyday object and describe it in a new way. Have fun and turn it into an ancient magical artefact. Get creative and come up with inventive ways to use it.

Schedule in daydreaming. Just five minutes a day will make a difference. If you’re struggling to get started, picture a place you’d like to visit, then see yourself exploring and having fun.

Instead of plumping for your usual choice of book or film, go for something different. Expand your horizons and let friends and family suggest something you wouldn’t normally try.

Find a spot you like outside, take in everything you can see, then have a go at re-creating it, either in picture form or by capturing the spirit of the place in a poem or story.

Witches love the Moon, not only does it bathe them in super-flattering luminescence, it’s a powerful magical aid. Make a point of gazing at the Moon every night, notice how it changes as it moves through each phase. Invite the energy of this powerful orb to infuse you with creativity!

‘I think all women are witches, in the sense that a witch is a magical being.’

YOKO ONO
This witch is back

Witches have enchanted us throughout the centuries with their darkness, mysticism, and individuality. Once persecuted, they have now been adopted by millennials as a symbol of feminine strength. Their belief in magic is increasingly causing people to question the arranged order, break out of pre-defined social norms, and look for answers elsewhere in this demanding technological age.

With tips, tricks, and spells, this book will guide you on a magical journey to discover the power that’s waiting to burst from within. So are you ready to dip your toes into the cauldron?! Your fate is at your fingertips...

ALISON DAVIES is an author and creative writer.

- Witchcraft has a huge celebrity following, with Lana Del Rey, the Olsen twins, and Katy Perry having dipped their toes in magic
- Witches are a social media phenomenon, racking up over 5 million #Witch tags on Instagram
- During this busy technological age, millennials are looking back to traditional belief systems like paganism, witchcraft, and magic
- The perfect gift for would-be witches!
Ant
If the super industrious ant found its way into your dreams, it’s a sure sign that you’re ready for hard work. You may already have a goal in mind, or perhaps you’re craving a career change, either way this is a call to arms. Things are going to get busy, if they’re not already. If you see more than one ant it suggests you need to work as a team to achieve success. If the ants are crawling over you, then there could be a more literal interpretation. Something or someone is making your skin crawl. Look for clues in the context of your dream, as to what this might be. For example the setting, are you at work or home, in the company of others? Once you’ve identified the cause you can do something about it in your waking life.

Apple
What could be more tempting than a juicy red apple? It’s no wonder it’s the fruit of love and closely associated with the Greek Goddess Aphrodite and her Roman counterpart Venus. The apple in folklore is often linked to romance, so dreaming of this fruit could indicate a new love interest on the horizon. If you’re taking a bite from the apple, this suggests you feel tempted in some way. If the fruit is sweet, pleasurable times are ahead but if it’s sour, any indulgence could lead to regret. Should you dream of apple seeds, then this suggests your efforts in relationships have not gone unnoticed and a happy love life will be yours.

Aeroplane
Being a mode of transport, it’s no surprise that aeroplanes are associated with travel. To watch one take off in your dream, shows a need for escape. You long for pastures new, and a fresh start. If you’re a passenger and the journey is smooth, then you could see your ambitions soar as you enter a period of success. If your flight is fraught with turbulence, then you could hit some challenges along the way. Even so, you’re on the way to achieving your dreams, so like any good pilot, keep your destination in mind and enjoy the journey.

Dreams are where we make sense of our world and the things that happen in our daily life. It may feel like you’ve fallen down the rabbit hole into Alice’s wonderland, but these random symbols have a deeper meaning and the good news is you have everything you need to decipher them.
Dreams are a window into our subconscious
For over two hours each night, every single person on earth dreams. From flying high to spitting teeth, or being caught naked at the front of the classroom, Dreams is the ultimate guide to decoding your night time adventures.
Beginning with a brief history of dreams and why we have them, the book then explores the common themes that fill our sleepy heads. Often with complex meanings, dreams can reveal a lot about what we are feeling. By understanding them better you can become better connected with yourself—improving your day time through your night time.

ALISON DAVIES is an author and creative writer. She run workshops throughout the UK, showing academics and students how stories can be used as tools for teaching and learning.

- The meaning of dreams is a perennially popular topic
- A gorgeously illustrated package, perfect for keeping by your bedside
- Insights into the meaning of your dreams can help you improve your waking life
GREEN HOUSEHOLD ESSENTIALS

So many of us use ecological detergents and cleaning products without knowing about the household tools we can use to help. Many sponges, cloths, brushes, and scoring pads contain non-renewable synthetic materials and are made from non-biodegradable, plastic-based materials which end up in landfill sites. It’s easy to make the switch to more sustainable tools, most of which are derived from plant-based ingredients like cotton, natural shell, bamboo, bamboo, and coconut husk. All will get the job done effectively, are non-toxic and 100% biodegradable.

Washing up brushes: Instead of using a plastic dish brush choose a wooden one with replaceable bristles. The bristles on the wooden ones are made from plant-based materials and are 100% biodegradable unlike plastic brushes which can shed tiny bits that end up in the ocean. Scotch washing up brushes are also a good option as once they come to the end of their lifespan, it can be put in the compost bin (removing the nylon bristles first).

Scoring pads: For tough stains or built-up food sometimes you need a scoring pad to deal with the problem. Most of the commercial ones readily available in the supermarket are made from plastic and chemically dyed. Great alternatives are scoring pads made from plant-based materials—both safe and eco-friendly and both sustainable, non-toxic and free from chemical dyes. Many of them can be composted too.

Cleaning cloths: I like to use organic cotton cloths for cleaning worktops, tiles, taps, and more. I simply pop them in the washing machine after I’ve used them and since they have got too small I can put them in my compost bin as cotton is biodegradable. Microfibre cloths are good around the house but if used improperly they are made from non-renewable resources and don’t biodegrade. I prefer to use clothes for dusting as they don’t need to go in the washing machine where they can possibly release fibres into the water supply.

Toilet brush: In the bathroom, I use a wooden toilet brush made with natural bristles. Again, if any of the bristles come away they are biodegradable and won’t cause harm to aquatic life or harm plastic toilet brushes. Once the brush is past its best it can also be composted.

Paper Towels: Of course, paper towels can be wasteful so they generally get used once and then thrown in the bin. However, if you only use the毛巾 to mop up food spills, then these can be popped in the compost bin. A good eco alternative is to buy some bamboo paper towels which aregradable and biodegradable. Bamboo is extremely strong and will soak up over ten times its weight in water regularly can. You simply roll up the paper towel as you would any other paper towel and pop it in the washing machine. When it’s done and dried, you can add it to the compost bin too.

LAUNDRY

Look after your washing machine — there’s nothing worse than doing a load of laundry only to find it comes out with dirty marks and lying away from powders used. Running a cleaning program on your machine and cleaning out the filter once a month is a good idea to help prevent mould and bad odour developing. I also scrub out the dispenser drawer after running the cleaning program, using a soft toothbrush and some liquid laundry soap to get all the grungy bits out. Regular maintenance reduces the need to buy and use chemical nào products to clean the machine.

Fill up the machine: Wait until you have a full load of laundry ready to do before you run the machine. It’s more energy efficient, you’ll use less product and it will be more economical too. If you need to wash a smaller load of laundry, then choose a shorter cycle or see if your machine has an option for half loads.

Temperature: Washing at 30 degrees is common sense but it’s a good temperature for energy efficiency. Some machines now have a 20-degree option which will save energy and also help your clothes clean.

Stain remover: It’s best to act on the stains as soon as they occur, and I use bar of castile soap or vinegar for this. Simply saturate the stain with cold water and scrub with the bar of castile soap. Rinse and repeat if necessary, then machine wash as normal. For more stubborn perspiration marks, use the areas of cotton shirts or tops, fill a basin with hot water and mix of bicarbonate of soda. Soak for at least an hour or overnight, then machine wash as normal.

Washing powder/liquids: Opt for an eco-friendly brand that isn’t tested on animals, uses plant-derived ingredients, is free from harmful phosphates, optical brighteners and chlorine bleach. Always use the correct amount of powder/liquid according to the label so using more doesn’t make your laundry any cleaner and you are simply wasting product. Many eco brands now come in a concentrated form and have a special dosing cap that measures out the correct amount of liquid for each load. You can often buy eco washing powder/liquid in bulk which means there is less plastic packaging to worry about too. Some health food and zero waste stores now offer refill stations for some of the most popular eco brands where you can fill up your own container.
LIVE GREEN
JEN CHILLINGSWORTH
52 steps for a more sustainable life

Live simply. Live Green.
Many of us are already doing what we can to adopt a greener lifestyle. We recycle, try to reduce our waste, and choose organic food. Yet we often wish we were doing more and it can be overwhelming to know where to start.

Live Green is a practical guide of 52 tips and changes you can make to your home and lifestyle over the course of a year. Tackling all areas of your life from home and garden, your cleaning routine, food, fashion, natural beauty, and how to celebrate an ethical Christmas, this book has all the ingredients to help you achieve a more sustainable existence.

JEN CHILLINGSWORTH has a love of nature and strives to protect it. She writes regularly about slow and simple living, eating seasonally, and green issues on her blog Little Birdie.

- Google has seen a 500% increase in the search term 'how to reduce plastic waste'
- There has been a flurry of articles and social media campaigns promoting plastic free living (#plasticfreetuesday & #plasticfreefriday)
- Sustainable has gone mainstream as leading market intelligence agency Mintel has identified
MINDFULNESS
Mindfulness involves bringing your attention to the present moment. Focusing on your current surroundings and taking in all experiences in a nonjudgmental way allows for the release of tension and worry. In addition to enhancing alpha brain wave activity, practising mindfulness has been shown to reduce pain, anxiety and depression. Enhanced immune system function and improvements in focus, attention, sleep and feelings of overall wellbeing have also been observed in those who regularly engage in the practice.

MEDITATION
Meditation is a technique that is used to bring about a state of calmness, relaxation and mental clarity. It is usually performed seated or lying down. There are many types of meditation and several exercises can be performed. There are those that encourage focus and drawing one's attention to their own body, the present (mindfulness), an object or a tranquil place. Some involve visualizations, while others require emptying the mind of all thoughts. Those who meditate regularly experience enhanced mood, sleep and energy levels.

THE BRAIN CHEMICALS THAT REGULATE SLEEP
The co-ordination of the sleep-wake cycle involves communication between different areas of the brain. The hypothalamus, thalamus, brainstem, basal forebrain and cerebral cortex are involved in the shift between sleep and wakefulness as well as the transitions between the sleep stages.

When the parts of the brain that control alertness are active, they inhibit the activity in the areas of the brain that are responsible for promoting sleep. Similarly, when the areas of the brain that produce sleep are most active, they inhibit the activity in areas of the brain that are responsible for promoting wakefulness.

The communication between the different parts of the brain that control sleep and wakefulness is carried out by hormones and neurotransmitters. The body’s task of ensuring that those chemicals that promote sleep are not overwhelmed by those that stimulate alertness is an important one.

BREATHING
We all breathe to live, but most of us do not take the time to notice our breath. Breathing deeply and fully can elevate us to a higher level of consciousness, as well as to a deeper and more nourishing state of unconsciousness (sleep). Focused breathing can reduce stress and improve the health of the mind and body.

MOVEMENT
Our bodies are made to move. We use motion every day to complete tasks and to maintain our physical health. What many people don’t know is that movement is also important for our emotional and spiritual well-being. Light motion can ease tension and calm the mind. Whether it’s the smooth movements of our muscles as we stretch or the gentle glide of our hand as we softly stroke the fur of a pet, delicately moving about relaxes us and enables us to absorb all that surrounds us.

In the realm of sleep, we do not attain alpha status by way of assertion. We do so through mindfulness, acceptance and letting our tensions go.

‘True Silence is the rest of the mind, and is to the spirit what sleep is to the body, nourishment and refreshment.’

William Penn
Sleep invites you to explore the benefits to be gained from the simple act of sleeping. The body’s natural way of healing, sleep nourishes the mind and body with its numerous health benefits. Whether you sleep like a baby or are a perennial insomniac, Sleep will explain why our body clocks are important, and delve into the four stages of sleep, from shallow to deep. You’ll learn about why it’s so important to get a good night’s sleep, what really goes on when you’re dreaming, and how to tackle the perpetual problem of insomnia.

So pyjamas at ready...it’s time to get the best night’s sleep you’ve ever had.

LISA VARADI is a Toronto-based naturopath and sleep coach with over a decade of experience treating insomnia and related sleep disorders. She implements sleep programs, conducts seminars and is frequently invited to speak to various groups about the importance of sleep.

• Expert advice from a qualified Naturopath
• ‘50–70 million US adults have a sleep disorder’ –American Sleep Association
• Sleep problems can affect overall health, wellbeing, and productivity
MEMORY JOURNALS

Too often precious memories, anecdotes, and family history get lost between one generation and another. Inspire your mother or grandmother to record memories of her own childhood, school days, family members, and experiences by giving her this beautiful journal.

Filled with over 150 questions and prompts to help her write about her life (as well as your part in it), this journal can be completed and returned to you as a keepsake to be enjoyed for years to come.

The journal also includes a ribbon marker, an internal gatefold for recording your family tree, some blank pages for sticking in old photos, and a pocket affixed to the inside back cover for other pieces of memorabilia.
A GRANDMOTHER’S MEMORY JOURNAL
Look back. Record. Treasure forever.

Are there any family traditions to share here?

Is there an aspect of Christmas or other festivities that our family
honours differently in a particular way?

Are there any family heirlooms that are particularly meaningful?

What family traditions would you like to continue?

March 2019 | HC
$19.99 | 978 1 78713 360 0
128pp | 6.9 x 8.9 x 0.75in | 1lb 2oz
Four color illustrations throughout

ISBN 978-1-78713-360-0
I Like Birds is a Scottish brand producing bird-themed designs with universal appeal. Distilling the natural world into something simple and beautiful, I Like Birds blends a passion for aerial wildlife with fresh design to create products that are fawned over by nature lovers and the design cognoscenti alike. I Like Birds was named a competition finalist by the Brand Licensing Europe committee in 2016. All the stationery products are printed on environmentally friendly FSC paper.

I LIKE BIRDS: A PARLIAMENT OF OWLS FAMILY PLANNER

This spiral bound planner, wrapped in a recyclable polybag, contains 4 tabbed, ring-bound inserts including 52 non-dated weekly planner pages, tear-off shopping lists, monthly budget pages, notes for vacations/special occasions, a sticker sheet, and elastic closure to keep everything secure.

The cover design features a group of owls, otherwise known as a ‘parliament’. Owls are generally solitary birds but come together for the mating season, during which some species have the same mate for life. The male and the female will take turns watching the eggs, tending the nest, and bringing food back to the young owlets.
I LIKE BIRDS: NESTING SET OF TWO NOTEBOOKS

With designs featuring the Great Crested Grebe, noted for its elaborate mating display, this elegant pair of paperback notebooks is a must-have addition to any stationery lover’s collection.

One notebook is lined, the other is plain. They are wrapped in a recyclable polybag.

I LIKE BIRDS: FLYING PUFFINS GUEST BOOK

Use this beautiful 96-page hardback guest book to remember all of your guests at any event. It is wrapped in a recyclable polybag.

The cover features puffins in flight. Their short wings are adapted for swimming with a flying technique under water. In the air, they beat their wings very quickly, often flying low over the surface of the sea. Although puffins are rather vocal at their breeding colonies, they are silent when out at sea.
English Heritage cares for over 400 historic monuments, buildings and places, from world famous prehistoric sites to grand medieval castles, from Roman forts on the edge of an empire to a Cold War bunker. Through these, they bring the story of England to life for over 10 million visitors each year. A contribution from the sale of this product helps them to secure this spectacular and unique heritage for future generations to enjoy.

ENGLISH HERITAGE: NOTEBOOK

The colorful floral design of this hardback notebook is a contemporary reproduction of 19th century chintz in the private family rooms of Osborne, the seaside retreat of Queen Victoria, Prince Albert, and their children on the Isle of Wight, England. The perfect size to fit into your purse, it has 128 lined pages and foil on the cover.
ENGLISH HERITAGE: GUEST BOOK

Inspired by original fabric and wallpaper detail at Brodsworth Hall and Gardens, a Victorian country house in South Yorkshire, England, this hardback guest book contains a ribbon marker and 96 deluxe cream pages. It provides plenty of space for recording guests’ names, addresses, comments or memories. Perfect for birthdays and special occasions such as weddings, christenings, engagements, bar/bat mitzvahs, reunions, and anniversaries.

ENGLISH HERITAGE: BOXED ‘THANK YOU’ NOTECARD SET

This boxed set of 16 ‘Thank You’ cards contains cards and matching envelopes in 4 different designs derived from original fabric and wallpaper interiors at Brodsworth Hall and Gardens, a remarkable example of a mid-Victorian country house in South Yorkshire, England. The message inside each card reads ‘Thank You’.
Spanish food has never been more popular or more influential, from the city of San Sebastián in northern Spain which boasts a massive 16 Michelin stars, to the markets of Madrid and the tapas bars now found all over the world.

In *Spanish Made Simple*, chef Omar Allibhoy guides you through the basics of 100 key Spanish dishes and encourages you to discover what has made this cuisine so famous. All the ingredients are available from supermarkets and whether you're an expert or a complete beginner in the kitchen, you'll find these recipes simple, sunny and delicious.
<table>
<thead>
<tr>
<th>Title</th>
<th>Author</th>
<th>ISBN</th>
<th>Price</th>
<th>Pages</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pies &amp; Tarts</td>
<td>Annie Rigg</td>
<td>978-1-78713-187-3</td>
<td>$29.99</td>
<td>224pp</td>
<td>6.8 x 9.7 x 1.1in</td>
</tr>
<tr>
<td>Grill My Cheese</td>
<td>Nisha Patel &amp; Nishma Chauhan</td>
<td>978-1-84949-942-2</td>
<td>$16.99</td>
<td>144pp</td>
<td>6.5 x 8.25 x 0.75in</td>
</tr>
<tr>
<td>How I Cook</td>
<td>Skye Gyngell</td>
<td>978-1-84949-950-7</td>
<td>$22.99</td>
<td>256pp</td>
<td>6.5 x 9 x 1in</td>
</tr>
<tr>
<td>Ice Kitchen: Poptails</td>
<td>Cesar &amp; Nadia Roden</td>
<td>978-1-84949-958-3</td>
<td>$19.99</td>
<td>128pp</td>
<td>6.3 x 8.3 in</td>
</tr>
<tr>
<td>The Ivy Now</td>
<td>Fernando Pernale</td>
<td>978-1-84949-946-3</td>
<td>$40.00</td>
<td>256pp</td>
<td>8 x 10 x 1.25in</td>
</tr>
<tr>
<td>The Modern Kitchen</td>
<td>Tim Hayward</td>
<td>978-1-78713-090-6</td>
<td>$29.99</td>
<td>208pp</td>
<td>6 x 9.25 x 1.25in</td>
</tr>
</tbody>
</table>
Color has the power to evoke an emotion, change a mood, uplift your spirits and make life feel better. In this book I’ve selected 45 of my favorite palettes to demystify the process of decorating with the colors you love. I hope also to inspire you to find your own sense of color and discover just how enjoyable it can be to put it into practice.

$35.00

www.quadrille.com
THE LITTLE BOOK OF MINDFULNESS
TIDDY ROWAN
978 1 84949 420 5 | $9.99
OCC009000 | HC | 192pp
4.1 x 5 x 0.75in | 6oz

THE LITTLE BOOK OF MINDFUL TRAVEL
TIDDY ROWAN
978 1 84949 769 5 | $9.99
OCC010000 | HC | 192pp
4.1 x 5 x 0.75in | 6oz

THE LITTLE BOOK OF TIDINESS
ALISON DAVIES
978 1 78713 113 2 | $9.99
HOM019000 | HC | 192pp
4.1 x 5 x 0.75in | 6oz

LUCKY CAT
MIO YAMADA
978 1 78713 174 3 | $14.99
ANT052000 | HC | 64pp
4.7 x 7.3 x 0.6in | 6oz

THE SCALE OF THINGS
MIKE FAIRBRASS & DAVID TANGUY
978 1 78713 057 9 | $14.99
REF007000 | HC | 144pp
5.3 x 7.3in | 12oz

THE LITTLE BOOK OF QUIET
TIDDY ROWAN
978 1 84949 516 5 | $9.99
OCC019000 | HC | 192pp
4.1 x 5 x 0.75in | 6oz

THE PEN IS MIGHTIER THAN THE PENIS
978 1 78713 186 6 | $12.99
HI5058000 | HC | 144pp
5 x 6.5 x 0.6in | 9oz

WALK
SHOLTO RADFORD
978 1 78713 099 9 | $12.99
HEA007000 | HC | 144pp
5 x 6.5in | 9oz

WRITTEN IN THE STARS
ALISON DAVIES
978 1 78713 176 7 | $16.99
SCI004000 | HC | 192pp
5.1 x 7.3 x 0.8in | 14oz
NOTECARDS
CRYSTAL MAGIC
978 1 78713 259 7 | $14.99
ST | 6 x 4.7 x 1in | 9oz

SET OF THREE
NOTEBOOKS
DAY OF THE DEAD
978 1 84949 830 2 | $10.95
ST | 4.1 x 5.9 x 0.6in | 5oz

SET OF TWO
NOTEBOOKS
FOLK ART
978 1 78713 010 4 | $12.99
ST | 48pp | 5.5 x 8 x 0.5in | 7oz

PAPERBACK LINED
BLUE NOTEBOOK
HATO
978 1 84949 981 1 | $7.99
ST | 64pp | 6 x 8.25 x 0.1in | 3oz

PAPERBACK LINED
ORANGE NOTEBOOK
HATO
978 1 78713 080 7 | $7.99
ST | 64pp | 6 x 8.25 x 0.1in | 3oz

JOURNAL
DAY OF THE DEAD
978 1 84949 829 6 | $14.95
JN | 144pp | 6.1 x 8.5 x 0.6in | 14oz

HARDBACK
NOTEBOOK
FOLK ART
978 1 78713 008 1 | $14.99
ST | 144pp | 5.25 x 7 x 0.6in | 11oz

LARGE AKI
SKETCHBOOK
HATO
978 1 78713 081 4 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in | 8oz

LARGE NATSU
SKETCHBOOK
HATO
978 1 84949 980 4 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in | 8oz

TABBED NOTEBOOK
HURRAH FOR GIN
978 1 78713 075 3 | $18.99
ST | 144pp | 5.8 x 8.3in | 1oz

NOTECARDS
CRYSTAL MAGIC
978 1 78713 259 7 | $14.99
ST | 6 x 4.7 x 1in | 9oz

ISBN 978-1-78713-259-7 5 14 9 9
9 7 8 1 7 8 7 1 3 2 5 9 7

9 7 8 1 8 4 9 4 9 8 3 0 2

ISBN 978-1-78713-010-4 5 12 9 9
9 7 8 1 7 8 7 1 3 0 1 0 4

ISBN 978-1-84949-981-1 5 0 7 9 9
9 7 8 1 8 4 9 4 9 9 8 1 1

ISBN 978-1-84949-829-6 5 14 9 5
9 7 8 1 8 4 9 4 9 8 2 9 6

9 7 8 1 8 4 9 4 9 8 3 0 2

ISBN 978-1-78713-008-1 5 14 9 9
9 7 8 1 7 8 7 1 3 0 0 8 1

ISBN 978-1-84949-980-4 5 12 9 9
9 7 8 1 8 4 9 4 9 9 8 0 4

ISBN 978-1-78713-075-3 5 18 9 9
9 7 8 1 7 8 7 1 3 0 7 5 3

978 1 84949 830 2 | $10.95
ST | 4.1 x 5.9 x 0.6in | 5oz

SET OF THREE
NOTEBOOKS
DAY OF THE DEAD
978 1 84949 830 2 | $10.95
ST | 4.1 x 5.9 x 0.6in | 5oz

LARGE AKI
SKETCHBOOK
HATO
978 1 78713 081 4 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in | 8oz

LARGE NATSU
SKETCHBOOK
HATO
978 1 84949 980 4 | $12.99
ST | 40pp | 8 x 11.8 x 0.1in | 8oz

TABBED NOTEBOOK
HURRAH FOR GIN
978 1 78713 075 3 | $18.99
ST | 144pp | 5.8 x 8.3in | 1oz
NOTEBOOK
HURRAH FOR GIN
978 1 78713 072 2 | $7.99
ST | 96pp | 5.3 x 7in | 13oz

NOTECARD SET
HURRAH FOR GIN
978 1 78713 073 9 | $14.99
ST | 5.5 x 7in | 8oz

SPOT & JOT
I LIKE BIRDS: FLYING PUFFINS
978 1 78713 148 4 | $10.99
ST | 128pp | HC
3.5 x 4.9 x 0.6in | 4oz

ADDRESS BOOK
I LIKE BIRDS: AN ALPHABET OF BIRDS
978 1 78713 149 1 | $14.99
ST | HC | 128pp | ST
41 x 5.8 x 0.5in | 7oz

BOXED NOTECARDS
I LIKE BIRDS: OYSTER CATCHER
978 1 78713 150 7 | $19.99
ST | 16 notecards | Boxed Notecards
5.9 x 5.9 x 1.3in | 11oz

MEMO PAD
I LIKE BIRDS: SWALLOWS ON A LINE
978 1 78713 151 4 | $14.99
ST | 128pp | HC
5.8 x 8.3 x 0.8in | 15oz

SLIMLINE NOTEBOOK
LULU GUINNESS
978 1 84949 943 9 | $14.99
ST | 128pp | 6.5 x 7.5 x 0.5in
6oz

ADDRESS BOOK
LULU GUINNESS
978 1 84949 944 6 | $16.99
AB | 128pp | 4.1 x 6 x 0.75in
8oz

COLORING POSTCARD SET
MINDFULNESS
978 1 84949 841 8 | $9.95
PB | 20 Postcards
4.25 x 5.75 x 0.4in | 4oz

ORIGAMI SET
MINDFULNESS
978 1 84949 988 0 | $12.99
ST | pp | 6 x 6 x 0.5in | 7oz
<table>
<thead>
<tr>
<th>Product</th>
<th>Title</th>
<th>ISBN</th>
<th>Format</th>
<th>Pages</th>
<th>Dimensions</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Weekly Planner Mindfulness</td>
<td>978 1 84949 987 3</td>
<td>ST</td>
<td>104pp</td>
<td>7.5 x 10in</td>
<td>7oz</td>
<td></td>
</tr>
<tr>
<td>I Need Mood Journal</td>
<td>978 1 78713 219 7</td>
<td>ST</td>
<td>12pp</td>
<td>5.8 x 8.3 x 0.8in</td>
<td>16oz</td>
<td></td>
</tr>
<tr>
<td>Paperback Notebooks Sally Kelly</td>
<td>978 1 78713 089 0</td>
<td>ST</td>
<td>48pp</td>
<td>5.8 x 8.3in</td>
<td>7oz</td>
<td></td>
</tr>
<tr>
<td>Address Book Sally Kelly</td>
<td>978 1 78713 087 6</td>
<td>AB</td>
<td>41 x 5.8in</td>
<td>6oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fridge Magnets Science Museum</td>
<td>978 1 78713 061 6</td>
<td>ST</td>
<td>7.87 x 6.7in</td>
<td>7oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>NoteCard Set Sally Kelly</td>
<td>978 1 78713 086 9</td>
<td>ST</td>
<td>5.5 x 7in</td>
<td>9oz</td>
<td></td>
<td></td>
</tr>
<tr>
<td>I Am Mood Journal</td>
<td>978 1 78713 219 7</td>
<td>ST</td>
<td>12pp</td>
<td>5.8 x 8.3 x 0.8in</td>
<td>16oz</td>
<td></td>
</tr>
<tr>
<td>Paperback Notebooks</td>
<td>978 1 78713 062 3</td>
<td>ST</td>
<td>48pp</td>
<td>5.8 x 8.3in</td>
<td>7oz</td>
<td></td>
</tr>
</tbody>
</table>
TITLE INDEX

#GOALS 70
15 Minute Vegan 15, 61
15 Minute Vegan: Comfort Food 15, 61
15 Minute Vegan: On a Budget 15
A Grandmother's Memory Journal 53
A Mother's Memory Journal 52
An Edited Life 43
Andina 60
Anthology of Flowers 66
Aperitif 63
Art of the Pantry 23, 63
Baked with Love 63
Baskets 37
Bathe & Bottled 63
Be More Cat 45, 69
Be More Sloth 45, 69
Be More Unicorn 45, 69
Be More Witch 45
Big Salads 19
Black Sea 25
Botanical Inks 37, 66
Bread & Butter 63
Breakfast Love 62
Breaking the Pattern 66
Breathe 51, 69
Breddos Tacos: The Cookbook  60
Brew 63
Brutally Honest 41
Byron 63
C is for Caribbean 60
Cakemoji 63
Carbs 7
Cath Kidston Sewing Book 66
Cheese 64
Citrus 27, 64
Cocoa 21
Copenhagen Food 60
Crafted 39
Crystal Magic: Notecards 72
Crystals 70
Day of the Dead: Journal 72
Day of the Dead: Set of Three Notebooks 72
Dreams 47
Dreamweaver 70
Drink More Fizz! 31, 64
Eat More Greens 62
Eat Your Way to a Healthy Gut 62
Eat Your Way to a Healthy Heart 62
Eat Your Way to Happiness 62
Eat Your Way to Managing Diabetes 62
Eggs 64
English Heritage: Boxed Thank You Notecard Set 57
English Heritage: Guest Book 57
English Heritage: Notebook 56
Everyday Seafood 64
Fire Food 13, 64
Folk Art: Hardback Notebook 72
Folk Art: Set of Two Notebooks 72
Gather 64
Goat 64
Gone for Lunch 70
Grill My Cheese 65
Hato: Large Aki Sketchbook 72
Hato: Paperback Lined Orange Notebook 72
Hazana 60
Herbs & Flowers 67
Hong Kong Diner 60
How I Cook 65
How to be a Modern Princess 70
How to be Gluten Free and Keep Your Friends 9
Hurrah for Gin: Notebook 73
Hurrah for Gin: Notecard Set 73
Hurrah For Gin: Tabbed Notebook 72
I Like Birds: A Parliament of Owls Family Planner 54
I Like Birds: An Alphabet of Birds Address Book 73
I Like Birds: Flying Puffins Guest Book 55
I Like Birds: Flying Puffins Spot & Jot 73
I Love India 60
Ice Kitchen: Poptails 65
Just a French Guy Cooking 60
Knife 65
Lagom 61
Laugh 51, 70
Leaf 27
Live Green 49
Lucky Cat 71
Lulu Guinness: Address Book 73
Lulu Guinness: Slimline Notebook 73
M is for Mexican 60
Macramé 35, 67
Mindfulness: Colouring Postcard Set 74
Mindfulness: Origami Set 74
Mindfulness: Weekly Planner 74
Modern Calligraphy Workshop 35, 67
Mood Journal: I Am 73
Mood Journal: I Need 73
Natural Beauty with Coconut Oil 68
New Kitchen Basics 23
Nourish Bowls 62
Nourish Cakes 62
Open Sandwiches 61
Paint Box 68
Pasta 61
Pies & Tarts 65
Planting for Honeybees 68
Plesecakes 11
Polska 61
Pomponamia 68
Porrisge 62
Posh Eggs 65
Posh Kebabs 65
Posh Pancakes 65
Posh Rice 66
Posh Sandwiches 66
Posh Toast 66
Provence to Pondicherry 61
Punch Needle Workshop 35
Root, Nurture, Grow 68
Round to Ours 66
Sally Kelly: Address Book 74
Sally Kelly: Notecard Set 74
Sally Kelly: Paperback Notebooks 74
Scandinavian Baking 61
Scandinavian Comfort Food 61
Scandinavian Home 68
Science Museum: Fridge Magnets 74
Science Museum: Paperback Notebooks 74
Scince Museum: Jotter Pad 74
Scratch Off: 50 Ways Happy 75
Scratch Off: 50 Ways to Find Your True Self 75
Scratch Off: 50 Ways to Slow Down 75
Scratch Off: 99 Ways Happy 75
Sheet Pan Magic 66
Sleep 51
Spanish Made Simple 61
Star Power 71
Superfoods Superfast 62
Supper Love 63
That's the Spirit! 31
The Burger Book 13
The Cider Insider 33
The Curry Guy 64
The Essence of french Cooking 60
The Farmhouse Cookbook 64
The Ivy Now 65
The Little Book of Cacti 67
The Little Book of Confidence 70
The Little Book of Friendship 70
The Little Book of Happiness 70
The Little Book of Houseplants 67
AUTHOR INDEX

The Little Book of Love 70
The Little Book of Mindful Travel 71
The Little Book of Mindfulness 71
The Little Book of Quiet 71
The Little Book of Tidiness 71
The Little Guide to Birds 67
The Little Guide to Bugs 67
The Little Guide to Butterflies 67
The Little Guide to Leaves 67
The Maker's Atelier 67
The Modern Kitchen 65
The Pen is Mightier than the Penis 71
The Scale of Things 71
The Ultimate Wood-Fired Oven Cookbook 17
The Yoga Kitchen 5, 63
The Yoga Kitchen Plan 5
Tilly and the Buttons: Stretch! 68
Tribal Pop: memo Pad 75
Tribal Pop: Notecard Set 75
Tribal Pop: Organizer 75
V&A: Journal Library 75
V&A: Project Journal 75
Vegan 100 66
Vogue On: Calvin Klein 69
Vogue On: Coco Chanel 68
Vogue On: Dolce & Gabbana 69
Vogue On: Gianni Versace 69
Vogue On: Giorgio Armani 68
Vogue On: Jean Paul Gaultier 68
Vogue On: Manolo Blahnik 69
Vogue On: Vivienne Westwood 69
Walk 51
Walk Written in the Stars 71
Where to Drink Wine 29
Wreaths 37, 69

Ainouz, Alexis Gabriel 60
Allibhoy, Omar 61
Anand, Anjum 60
Archer, Laura 70
Asome, Carolyn 68
Barnett, Anna 9
Bee, Lucy 68
Behan, Babs 66
Beskow, Katy 15, 61
Bez, David 62, 63
Brown, Melanie 41
Byng, Tom 63
Carluccio, Antonio 61
Chandler, Tern 69
Chauhan, Nishma 65
Chillingworth, Jen 49
Cosgrave, Bronwyn 68
Coulthard, Sally 39
Davies, Alison 45, 47, 69, 70, 71
D.J BBQ 13, 64
Dudhia, Nud 60
Duddy, Nuo 60
Eden, Caroline 25
Evans, Ben 69
Fairbrass, Mike 71
Field-Lewis, Jane 66
Folk Art 72
Forbes, Susanna 33
Fox, Chloe 69
Fraser-Cavassoni, Natasha 69
Frost, Tom 67
Gannon, Louise 41
Gavin, Paola 60
Goodman, Laura 7
Gray, Joanna 69
Guild, Trisha 68
Gyngell, Sky 65
Hahnemann, Trine 60, 61
Hall, Jean 69
Harrington, Grant 63
Hato Press 72
Hawkins, Kate 63
Hayward, Tim 65
Hemingway, Eve 63
Huhta, Laura 66
Huhta, Saara 66
Hurrah for Gin 72, 73
I Like Birds 54, 55, 73
Jackson, Laura 66
Kelly, Sally 74
Khournora, Arounna 35
Kidston, Cath 66
Kiros, Tessa 61
Knowles-Dellner, Steffi 61
Kravi, Anni 62
Langton, Caro 68
Leech, Christine 68
Leitch, Luke 69
Levine, Alice 66
Losh, Chris 29
Lulu Guinness 73
Maxed, Richard 66
Mayor, Sarah 64
McCormac, Pip 67
Mea, Kat 19
Meller, Gill 64
Montagu, Julie 62
Montgomery, Vanessa 71
Morales, Martin 60
Morton, James 63
Moruzi, Joe 11
N'Diaye, Tabara 37
Newton, Anna
Oakley, Gaz 66
Outlaw, Nathan 64
Owen, Imogen 67
Parry, Brenda 11
Parsons, Kimberley 5, 63
Patel, Nisha 65
Peire, Fernando 65
Phillips, Kathy 68
Phipps, Catherine 27, 64
Pinnock, Dale 62
Porschen, Peggy 63
Powell, Jenni 63
Quinn, Sue 66
Radford, Sholto 71
Ray, Jonathan 31, 64
Ray, Rose 68
Rigg, Annie 65
Roden, Cesar 65
Roden, Nadia 65
Roux, Michel 60, 64
Rowan, Tiddy 70, 71
Science Museum 74
Sibley, Emma 67
Sinclair, Charlotte 69
Smith, Fred 63
Smyth, Katie 69
Snapes, Richard 63
Stevenson, Christian 13, 64
Stewart, Marianne 62
Steyn, Zita 62
Sturgeon, Lisa 70
Sue Quinn 21
Tanguy, David 71
Taylor, Genevieve 17
Thomson, Claire 23, 63
Toombs, Dan 64
V&A 75
Varadi, Lisa 51
Venning, Max 63
Venning, Noel 63
Watkins, Tilly 68
Watson, Linda 69
Whetlor, James 64
Whitney, Chris 60
Whitworth, Olivia 70
Wiihide, Elizabeth 68
Wyndham-Lewis, Sarah 68
Yamada, Mio 71
Zak, Zuza 61
Zedenius, Fanny 67
Distributed in the US & Canada by Chronicle Books

Chronicle Books
680 Second Street
San Francisco, California 94107
415-537-4200
(8:30am - 5:30pm Pacific Time
Monday-Friday)
frontdesk@chroniclebooks.com
Chroniclebooks.com

To order:
1-800-759-0190
orderdesk@hbgusa.com

Customer service hours are 8:30am to 5:30pm
Eastern Time, Monday through Friday.

DISTRIBUTION

Distribution inside
US & Canada:
Chronicle Books
680 Second Street
San Francisco, CA 94107
T 415 537 4200
E frontdesk@chroniclebooks.com
W www.chroniclebooks.com

Customer Service Resources
Call toll free:
800 759 0190
8:30 am-5:30 pm EST

Fax toll free:
800 286 9471

Email:
Regarding existing orders:
customer.service@hbgusa.com

To place new orders:
orderdesk@hbgusa.com
Credit Department:
800 234 5226
9:00 am-5 pm EST

Chronicle Books is pleased to offer two choices for online customer service:

Log on to www.chroniclebooks.info to check retail price and availability, get lists of OP titles,
or to download a new account packet.

Log on to http://pubeasy.books.hbgusa.com/pls/pubeasy/pubeasy.intro_page to check price, availability,
order status, or to place orders 24 hours a day, 7 days a week.
Free to join, PubEasy is your own full service customer self-service center.

Returns Policy
(Returnable Customers Only)

Chronicle Books
Returns
C/O Hachette Book Group USA
322 S. Enterprise Blvd
Lebanon, IN 46052

Please include account number and a packing list or chargeback with all returns.

Written permission is not required for “returnable” accounts.

Returns must be In Print, or, if Out of Print, returned within 6 months of the OP date, in saleable condition,
and whole copy (except for strippable titles).

No authorization is required for overstock returns or damaged/defective merchandise.

Returns are credited at the same price and discount at which they were most recently purchased.

Examination and Desk Copies
Email: enquiries@quadrille.co.uk

Publicity/Press requests
Renée Senogles
Email: reneesenogles@hardiegrant.com
T 415 409 5674
REPRESENTATIVES

BOOKSTORE REPRESENTATIVES

Northern California  
Anna-Lisa Sandstrum  
T 415 537 4299  
F 415 537 4470  
annalisa_sandstrum@chroniclebooks.com

Southern California, AZ, NM, TX  
Dave Ehrlich  
T 323 346 7498  
F 323 798 5468  
dave_ehrlich@chroniclebooks.com

Pacific Northwest and Southwest  
WA, OR, UT, AK  
Courtney Payne  
T 206 409 8556  
F 206 723 3956  
courtney_payne@chroniclebooks.com

ID, MT, WY, CO, UT  
Greg Chickman  
T: 650-642-2609  
F: 650 570 7575  
chickmanis@comcast.net

Midwest  
IA, IL, IN, KS, KY, MI, MN, MO, ND, NE, OH, SD, WI, NB  
Abraham Associates  
Stu Abraham, John Mesjak, Roy Schonfeld  
T 800 701 2489  
F 952 927 8089  
info@abrahamassociatesinc.com

New England  
CT, NH, MA, ME, RI, VT  
Emily Cervone  
T 860 212 3740  
F 617 687 0091  
emily_cervone@chroniclebooks.com

New York Metro, NJ, and Select DC and PA Accounts  
Melissa Grecco  
T 516 298 6715  
F 347 521 3139  
melissa_grecco@chroniclebooks.com

Mid-Atlantic  
DC, DE, MD, PA, WV  
Chesapeake and Hudson  
T 800 231 4469  
F 800 307 5163  
office@cheshud.com

Southeast  
AL, AR, FL, GA, LA, MS, SC, NC, OK, TN, VA, TX  
Southern Territory Associates  
T 336 574 1879  
F 336 275 3290  
hasmits@aol.com

Library and Educational Accounts  
Anna-Lisa Sandstrum  
T 415 537 4299  
F 415 537 4470  
annalisa_sandstrum@chroniclebooks.com

Canada  
Raincoast Books  
2440 Viking Way  
Richmond, BC  
Canada V6V 1N2  
T 604 448 7100  
F 604 270 7161  
info@raincoast.com  
www.raincoast.com

Canada  
Ampersand Inc.  
Toronto Office  
Ampersand Inc.  
Suite 213, 321  
Carlaw Ave  
Toronto, ON  
M4M 2S1  
T 416 703 0666  
F 416 703 4745  
info@ampersandinc.ca

Canada  
Quebec  
Hornblower Group Inc.  
T (514) 239-3594  
F 1 800 596 8496  
lmsimard@hornblowerbooks.com

Canada  
Atlantic Canada  
Hornblower Group Inc.  
T 1 855 444 0770 ext 2  
F 416 461 0365  
imartella@hornblowerbooks.com

GIFT REPRESENTATIVES

AZ, CA, CO, HI, NM, NV, UT, WY  
Stephen Young & Associates  
Los Angeles, CA  
Showroom  
T 800 282 5863  
F 888 748 5895  
info@stephenvyoung.net

Pacific Northwest  
ID, OR, MT, WA, AK  
Bettencourt  
Seattle, WA Showroom  
T 800 462 6099  
F 206 762 2457  
info@bettencourtgroup.com

West Virginia and Western PA  
Pamela Miller  
PDM Enterprises  
T 412 881 7033  
F 412 881 7033  
repref23@aol.com

New York, New England, Mid-Atlantic, CT, DC, DE, MA, MD, ME, NH, NJ, NY, PA, RI, VA, VT  
Harper Group  
New York, NY  
Showroom  
T 888 644 1704  
F 888 644 1292  
support@harpergroup.com

Southeast  
AL, FL, GA, MS, SC, TN  
The Simblist Group  
Atlanta, GA Showroom  
T 800 524 1621  
F 404 524 8901  
info@simblistgroup.com

Midwest  
IL, IN, KY, MI, OH  
Kelley & Crew Inc.  
Chicago, IL  
T 773 774 3495  
F 773 442 0810  
M 773 294 3203  
kcrewreps@gmail.com

Canada  
BC to Ontario  
Ampersand Inc.  
West Coast Office  
2440 Viking Way  
Richmond, BC  
Canada V6V 1N2  
T 604 448 7100  
F 604 270 7161  
info@ampersandinc.ca

Canada  
Quebec  
Hornblower Group Inc.  
T (514) 239-3594  
F 1 800 596 8496  
lmsimard@hornblowerbooks.com

Canada  
Atlantic Canada  
Hornblower Group Inc.  
T 1 855 444 0770 ext 2  
F 416 461 0365  
imartella@hornblowerbooks.com

Canada  
Quebec  
Hornblower Group Inc.  
T (514) 239-3594  
F 1 800 596 8496  
lmsimard@hornblowerbooks.com

Canada  
Atlantic Canada  
Hornblower Group Inc.  
T 1 855 444 0770 ext 2  
F 416 461 0365  
imartella@hornblowerbooks.com

Canada  
Quebec  
Hornblower Group Inc.  
T (514) 239-3594  
F 1 800 596 8496  
lmsimard@hornblowerbooks.com

Canada  
Atlantic Canada  
Hornblower Group Inc.  
T 1 855 444 0770 ext 2  
F 416 461 0365  
imartella@hornblowerbooks.com

Canada  
Quebec  
Hornblower Group Inc.  
T (514) 239-3594  
F 1 800 596 8496  
lmsimard@hornblowerbooks.com

Canada  
Atlantic Canada  
Hornblower Group Inc.  
T 1 855 444 0770 ext 2  
F 416 461 0365  
imartella@hornblowerbooks.com