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“Eden’s blazing talent and unabashedly greedy curiosity will have you strapped in beside her. Her writing is so seductive, you’ll soon be making the recipes.”

NEW YORK TIMES

“The next best thing to actually travelling with Caroline Eden - a warm, erudite and greedy guide - is to read her. This is my kind of book.”

DIANA HENRY

WINNER
Best Food Book, The Guild of Food Writers Awards, 2019

WINNER
Travel Food and Drink Book of the Year, Edward Stanford Travel Writing Awards, 2019

WINNER
John Avery Award, André Simon Awards, 2018
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Food & Drink
Plant Kitchen

Over 70 No-Fuss, High-Protein Plant-Based Recipes from Avant-Garde Vegan

Gaz Oakley

March 2020 | HC | CKB125000
$27.50 | 9781787134980
224pp | 7.4 x 9.8” | 2 lb 4 oz
Full color photography throughout

High-protein, plant-based meals from vegan YouTube star Gaz Oakley.

Plant Kitchen offers an explosion of flavor, with more than 70 vegan recipes that work around your lifestyle. With symbols flagging whether recipes are high-protein, take less than 15 minutes, or are suitable for prep and batch cooking, Plant Kitchen explains how best to make a vegan diet work for you. No fuss, no fancy ingredients – just fantastic food using only plants. Gaz Oakley has amassed thousands of followers with his exciting vegan dishes, which emphasize that a plant-based diet doesn’t mean missing out on taste. In Plant Kitchen, Gaz’s recipes are easier than ever before – following his step-by-step instructions, tips, and advice, anyone can cook great vegan food.

Gaz Oakley is passionate about vegan cooking. Using the techniques he had learned working as a professional chef, he started devising beautiful, innovative vegan dishes. His Instagram and YouTube channel @avantgardevegan has been phenomenally successful. His books Vegan 100 and Vegan Christmas were instant hits worldwide.

- Gaz Oakley’s previous books, Vegan 100 and Vegan Christmas, have sold over 160,000 copies worldwide
- Gaz now has over 1 million followers across YouTube and Instagram
- Popularity of plant-based recipes is on the rise with grocery stores offering a big range of vegan alternatives to meat; Plant Kitchen makes the most of these ‘easy’ substitutes
Salted Watermelon Squares

Inspired by my favorite magzine that I love, these could not be simpler. Unusually, the benefits of depth for taste and texture in the prepared fruit are vividly apparent. Watermelon contains L-Citrulline, an amino acid that is rich in antioxidants and seems to benefit the heart and blood vessels, which makes it a treat in all its forms.

MAKES 12

4 watermelons (to serve 12 people)
2 tablespoons sugar
1 teaspoon salt
A dash of cinnamon

1. Cut the watermelon into 12 slices, then cut each into a 1-inch cube.
2. In a bowl, mix the sugar and salt.
3. Add a dash of cinnamon and toss the watermelon pieces in it.

Serve with a light fruit salad and a drizzle of honey. The perfect treat for a hot summer day.

FOOD & DRINK

Salted Watermelon Squares

Kara Goucher’s Poke Bowl

Kara Goucher, the silver medalist at the 2015 World Cross Country Championships, has been the talk of the town in recent months. She recently opened a restaurant in New York City, and her poke bowl is a hit. Her recipe for poke is a blend of Japanese and Hawaiian flavors, with a twist. You can make it at home with this simple recipe.

Serves 4 (for 2 hungry runners)

Cock the rice according to the package instructions. Meanwhile, mix the soy sauce, lime, sesame oil, and chili flakes in a bowl. Add the fish sauce, chili flakes, and sesame oil to the rice. Mix well.

Foam the fish, season with salt and pepper, and serve over the rice. Garnish with cilantro and drizzle with the sauce. Enjoy!
Go the distance! _Cook, Eat, Run_ demystifies nutrition for runners of all levels

_Cook, Eat, Run_ offers a no-nonsense approach to eating for runners and athletes of all levels. From filling breakfasts and high-protein snacks to post-run energy fixes and speedy suppers, it’s an essential companion for anyone looking to seize control of their fitness regime. Featuring more than 75 recipes that work with your lifestyle rather than against it, whether you’re a ‘Couch-to-5K’ newbie or a pro-runner. There’s a section dedicated to on-the-go fuel including homemade energy gels, hydration drinks, and energy bars, alongside recipes from elite runners including Sara Hall, Kara Goucher, and Molly Huddle, making it a must-read for anyone adding up their miles. No fads. No calorie counting. Just real food for real runners.

**Charlie Watson** is a British runner, Registered Dietitian and award-winning blogger. With thousands of training miles under her belt, she has completed 12 marathons and become a Six Star Finisher. While working in the cookery department at _Good Housekeeping_, Charlie discovered her love for making healthy food simple.

- @therunnerbeans has over 55,000 followers, with 27% in the US
- The book includes recipes from elite US runners such as Molly Huddle, Katherine Switzer, and Kara Goucher
- Author visits the US frequently for various running events
Fast, delicious vegan meals from just five ingredients – from the phenomenal Katy Beskow

Perfect for both vegans and non-vegans alike, *Five Ingredient Vegan* shows you how effortless it is to introduce plant-based meals into your everyday cooking. With tips on pantry essentials, and using ingredients available from your local grocery store, you’ll have everything you need to fill your food with taste and texture.

With 100 recipes covering Soups, Lunches, Suppers, Sweets and Basics, you too can get maximum flavor with minimal fuss — all with just five ingredients.


- Fourth book from bestselling author of *15-Minute Vegan* series, which has sold over 170k copies worldwide.
- The number of people choosing a vegan lifestyle has risen by 350% in the last decade
- The success of Jamie’s *5 Ingredients* shows people want simple recipes with minimal fuss and ingredients
DEMI-BAGUETTES À L'ANCienne

Evening sunlight is the best light to work by. The dough is shaped and placed into the oven. It is cooked until the crust is brown and the inner parts are soft. The bread is then sliced and served at room temperature.

Your choice of flour is important. I prefer stronger Canadian or American flour (usually called ‘white’ or ‘strong’ flour). It is the flour that will make the dough rise properly, giving it a nice texture. You can also use rye flour, but I find it a bit heavy.

You can also use French baguette flour or a mixture of standard and whole wheat. The French flour gives a little more flavor, but it is quite dense and heavy. I prefer to use a mix of both.

For Tear & Serve Baguette:
- 500 g bread flour
- 400 g strong white flour
- 10 g yeast
- 20 g salt

The right flour will help your baguette rise. Feed by mixing equal parts flour and water. Knead for 5 minutes.

In a large bowl, weigh your flour and add the yeast. Mix until it is completely mixed in. Cover the bowl with plastic wrap and let it rise until it doubles in size.

Let your dough rise at room temperature for about 20 minutes. Roll out to the desired shape. Let the baguette rise again for about 40 minutes. Bake at 375°F for about 15 minutes.

For Cornbread:

Sweet Cornbread is a classic southern comfort food. It goes well with almost anything, from soup to stew. It is also great paired with a glass of red wine.

Cornbread is made from cornmeal, buttermilk, and baking powder. It is a soft, fluffy, and moist bread that is perfect with soups and stews.

For one 20cm (8 inch) diameter bread:
- 100 g cornmeal
- 250 g all-purpose flour
- 200 ml buttermilk
- 2 tsp baking powder
- 1 tsp salt
- 1/4 cup melted butter
- 1/4 cup honey

Start by preheating your oven to 375°F. Grease a 8-inch round pan with butter and flour. Mix the dry ingredients in a bowl. Add the wet ingredients and mix until just combined.

Pour the batter into the pan and bake for 40 minutes, or until a toothpick inserted in the center comes out clean.

Serve the cornbread warm with a side of butter and honey.
Super Sourdough
The Foolproof Guide to Making World-Class Bread at Home
James Morton

February 2020 | HC | CKB009000
$32.50 | 9781787134652
256pp | 7.4 x 9.8” | 2 lb 6 oz
Full color photography throughout

The no-nonsense guide to making and baking perfect sourdough bread

Once you understand the basics, sourdough bread is surprisingly easy to make at home. In Super Sourdough James Morton talks the home cook through everything from starters, flours and hydration, to kneading, shaping, rising, scoring, and baking, explaining how to achieve the perfect crust and crumb.

With more than 40 sourdough recipes including basic loaves and rolls, baguettes, bagels, and buns, clear step-by-step instructions, troubleshooting tips, and explanations of what works and why, Super Sourdough is the new, accessible handbook that bakers everywhere have been waiting for.

James Morton is the author of five books including Brew (2016). In 2012 he reached the final of The Great British Baking Show. He works as a doctor in Scotland.

- James Morton’s previous bread book Brilliant Bread won the Guild of Food Writers Cookbook of the Year
- Artisan bread making is on the rise; Pinterest named sourdough as a key food trend for 2019 and there are 2.1 million tags on Instagram
- Fantastic high-end finishes with graining effect and three types of foil on the cover
Celebrate the glorious bird with mouth-watering, internationally inspired variations on classic wings

From the award-winning and fried-chicken obsessed duo behind Wingmans, chef Ben Ford and David Turofsky, comes Wings and Things. Recipes to savor include irresistible favorites such as sweet and smokey BBQ, Korean hot sauce wings with fermented black bean, pineapple and black sesame, Jamaican Me Crazy made fiery with Scotch bonnet chilies, and Salt and Pepper wings coated in five spice and Szechuan salt. Other chapters offer ways to make use of the other parts of a chicken so as to avoid waste. You’ll also find recipes to complete your chicken feast including sides, sharing plates, burgers, drinks, and easy desserts. Spread your wings and master the art of cooking chicken wings to perfection!

David and Ben are the flavor- and food-obsessed duo behind Wingmans. They set up a streetfood stall in 2015 and have since gone on to win multiple UK and EU awards. They have built up a cult following through iconic partnerships and appearances. They opened the UK’s first ‘Authentic Wingery’ in 2018.

- David and Ben are the annual wing provider for the NFL International Series in London
- During Super Bowl weekends Americans eat a whopping 1.38 billion chicken wings – enough to circle the Earth three times!
Jerk-spiced plantain, shallot and halloumi

Jerk-marinated plantain, halloumi and shallots

Makes 6-8 tapas

To make the jerk spices, put the pepper, garlic, allspice and cloves in a bag and crush with a mallet or pestle. Add the brown sugar, thyme, curry powder, cumin, paprika, cinnamon, salt and pepper and stir well to mix.

Add the plantain, halloumi and shallots to the spices and mix together in a plastic bag. Set aside for 30 minutes, shaking the bag occasionally. 

Once you’re ready to cook, fry your halloumi ready for direct grilling or char on a griddle pan over a high heat.

Grill the halloumi for 1-2 minutes on each side, until the halloumi is crisp and everything is golden brown. Spoon over the dressing and serve with a side of slaw. 

SERVES 6

Grilled okra with Caribbean-spiced crumbs

I have sometimes found it hard to understand the charisma of okra, or Jaya Vyas. But then I tried cooking it with the new and interesting combination of flavors and spices in this recipe, I find the okra tastes a lot better. This is how I cooked it... and this is my version of okra. The Caribbean-spiced crumbs add a crispy crunch and a little bit of chilli that adds up to a rather interesting combination. Try this great side dish to the jerk plantain tapas or pass 26.

SERVES 4-6

Preheat the barbecue or grill to medium heat. Place the okra in a small bowl and toss with the oil and seasoning. Place the okra on the grill and cook for 5-10 minutes, turning occasionally, until they are tender but still have a little bite. 

Grill the okra until they are golden brown. 

For the okra crumbs:

Place the crumbs in a small bowl and mix in the oil. 

To serve:

Lay the okra on a bed of salad leaves, drizzle with dressing and serve.
Charred
The Complete Guide to Vegetarian Grilling and Barbecue
Genevieve Taylor

The past few years have seen an explosion of interest in cooking over fire, with cooks all over the world seeking to get elemental in their cooking. But fire and smoke doesn’t always have to be about hunks of meat. Chargrilling and barbecue are a fantastic way of getting the maximum flavor out of versatile vegetables. If you’re bored of beefburgers, or if you’re vegetarian and want more than scorched corn and chewy halloumi, then Charred offers up over 70 original, exciting recipes to cater for all your veggie BBQ needs. Celebrate the magic that happens when glorious vegetables meet flame!

Genevieve Taylor is a live fire and BBQ expert and author. She has recently set up a fire-based events company and is a regular commentator on wood-fired cooking on radio and TV.

- More people than ever before are wanting imaginative vegetarian options for the BBQ
- Includes recipes that can be cooked in a frying pan or in the oven
- Beautiful finishes with foiled cover
Italian salmon packets with cous cous

Introduction to come, introduction to come, introduction to come, introduction to come, introduction to come, introduction to come.

1 Preheat oven to 180°C fan
2 Steamer bag
3 Season the salmon fillets and set aside.
4 Mix together the oregano, basil, garlic and wine. Season with salt and pepper and pour over the salmon fillets. Place the fillets into the steamer bag, alternating with red onion and cherry tomatoes on the vine until the bag is full. Seal and bake for 20-25 minutes.
5 Pull the cous cous into a wide, heatproof bowl and season with salt and pepper. Pour over the hot stock and olive oil, cover with cling film and rest aside for 10 minutes. Lift up with a fork just before serving.
6 Serve the salmon with the vegetables on top of the cous cous and a lemon wedge on the side.

Pineapple en papillote with honey, thyme and rum

Introduction to come, introduction to come, introduction to come, introduction to come, introduction to come, introduction to come.

1 Preheat the oven to 200°C fan.
2 Lay a large piece of foil onto a baking sheet and top with a large piece of parchment. Add the pineapple pieces, in a single layer. Add the vanilla bean paste, rum, honey and sugar to a small bowl and mix everything together, with your hands. Use up the parchment and foil and bake in the oven for 20 minutes. When the pineapples are tender, transfer the pineapple pieces with the juices and roast, uncovered, in a further 20 minutes.
3 Whisk the double cream until it just holds its shape. Stir in the remaining 1 tbsp rum.
4 Serve the pineapple pieces with the cooking juices, a dollop of cream and a scattering of toasted macadamia nuts.

Serves 4-6
Bag it up, pop it in the oven and eat!

All good things come in small packages. Quick, easy, and with almost zero clean up – oven parcels are the new cooking trend everyone is talking about. From families to the single workaholic, this is the perfect go-to dinner, combining familiar ingredients with low-prep, low-mess ease.

* Dinner’s in the Bag * includes everything from healthy weekday suppers, including Sesame pork with spring vegetables and Mussels with fennel and white wine, through to delicious veggie dishes, such as Leeks in romesco sauce and, of course, delectable desserts, like Roasted rhubarb with vanilla, orange, and cinnamon and Pineapple * en papillote * with honey, thyme, and rum.

*Louise Kenney* trained as a chef at Ballymaloe Cookery School in Ireland and ran her catering business for 10 years alongside her work as a food stylist, food consultant, and recipe writer.

- 60 imaginative ideas for the ultimate in quick and easy cooking
- Recipes suitable for use with foil, baking parchment, or plastic/silicone oven bags
- A brilliantly practical book with great merchandising opportunities
- Low prep and low mess
**Baked Polenta**

Polenta makes such a great base when baked and serves especially well when combined with lots of cheese! This quick-cook polenta means you won’t spend hours making this sat.

**SERVES 4**

**BAKES 45 minutes**

- Olive oil, for greasing
- 900g (2lb) riced vegetable stock
- 1 tsp black polenta
- 1 tsp quick-cook polenta
- 50g (2oz) unsalted butter
- 50g (2oz) Parmesan cheese, grated
- 175g (5oz) chestnut mushrooms, halved
- 1 tsp white wine vinegar
- 150g (5oz) diced onion
- 150g (5oz) sliced black olives, drained
- 1 tsp sea salt
- 1 tsp black pepper

1. Preheat the oven to 200°C/400°F/gas mark 6. Grease a deep 23cm (9 inch) loose-bottomed tin with olive oil, line the base with baking parchment and place to one side.

2. In a large saucepan bring the vegetable stock to the boil, then lower the heat to a simmer and pour in the polenta, whisking continuously. Turn the heat down to low and cook for 5 minutes until the polenta is thick and creamy. Once cooked, stir in half the butter and the Parmesan. Then season well with salt and pepper.

3. Pour the polenta into the tin, allow to settle for 5 minutes. Use a spoon to even out the base, and push the polenta to the edges of the tin. Make an indentation in the centre. Put the remaining butter in a frying pan over medium heat. Add the mushrooms and sauté for 5 minutes. Add the vinegar, onions, black olives, salt and pepper, and place the tin aside.

4. Meanwhile, nestle remaining butter in the frying pan and add the mushroom mixture. Add the herbs, garlic and black pepper, and sauté to a crisp. Once the polenta has cooled all, allow it to cool completely. Then arrange the mushrooms and remaining ingredients in the top.

---

**Berry, Fig & Apple Custard Slices**

These little pastries are so easy to make and can be served for breakfast, brunch or tea. Try different fruit combinations and add a little spoonful of jam each if you fancy.

**SERVES 4**

**BAKES 35 minutes**

- 220g (8oz) pack preserved puff pastry
- 1 medium-sweet apple, skin on
- 2 small figs
- 100g (4oz) mixed berries, such as strawberries, blueberries and raspberries
- 1 tsp cornflour (cornstarch)
- 1 tsp icing sugar
- 120ml (4fl oz) fresh double cream
- 1y2 tsp ground cinnamon
- 1/2 egg, beaten

1. Preheat the oven to 220°C/425°F/gas mark 7.

2. Unroll the puff pastry to a baking sheet lined with baking parchment. Cut the pastry into six 12cm (4½ inch) squares. Score along 1cm (½ inch) border around the edges of each square.

3. Thinly slice the apple into rounds and arrange with a little cinnamon on top on a plate in a bowl. Thinly slice the figs and arrange on top.

4. Place the berries in another small bowl and toss with the cinnamon and icing sugar.

5. Mix the sliced apples and mixed fruits in a bowl. Divide this mixture between the pastries and spread the dough borders around the edges of each square. Arrange the sliced apples and berries on top and sprinkle with a little remaining sugar. Brush the edges of the pastry squares with the beaten egg and bake for 25–30 minutes until golden. Serve immediately, with a little dusting of icing sugar.
Posh Tarts

Over 70 Recipes, From Gorgeous Galettes to Perfect Pastries

Phillippa Spence

April 2020 | HC | CKB063000
$19.99 | 9781787133815
192pp | 6.5 x 8.5” | 1 lb 7 oz
Full color photography throughout

70 simple tart recipes – the seventh book in the popular Posh series

Liven up your cooking with a posh tart! Whether it’s a delicious savory seafood quiche or a sticky fruit crostata, tarts have the edge over pies any day.

Posh Tarts offers over 70 amazing recipes covering breakfast, meat, fish, vegetable, and sweet tarts. With easy-to-follow instructions and a photo for every recipe, Posh Tarts is a cut above the rest.

Pip Spence is a food stylist and writer who worked with the Jamie Oliver Food Team for eight years. She has worked around the world on bestselling food publications and international television programs, as well as setting up cooking demos and menu styling for major companies and chefs.

- The latest in the bestselling Posh series – perfect to merchandise with the rest of the range
- Over 70 brilliantly inventive ideas from around the world
- Easy and accessible recipes, with a great format and price point – perfect for the home cook
Craft, Lifestyle & Home
Weaving
A Modern Guide to Creating 17 Unique Woven Wonders for You and Your Home
Mary Maddocks
June 2020 | PB with Flaps | CRA040000
$20.99 | 9781787135291
144pp | 7.9 x 10" | 1 lb

Discover the humble and meditative qualities with this comprehensive guide to weaving on the loom

Mary Maddocks brings the ancient art of weaving to the modern day in this sumptuous new book, packed with step-by-step tutorials and stunning lifestyle photography. Inspired by natural materials and landscapes, Mary will show you how to take this inspiration and translate it into your own work. Learn the basics of this simple but beautiful craft with valuable information on basic stitches, how to set up your loom, and make your own designs. Create your own stylish selection of 17 projects including wall hangings, bags, cushion covers, and jewelry to gift or keep.

Mary Maddocks is a textile artist based in South Gloucestershire. Having grown up in Wales, she is hugely inspired by the wild Welsh countryside, and this has fed into her weaving, which is heavily influenced by natural textures, colors, and patterns. Mary also runs popular workshops and sells her designs and weaving essentials through her website.

- An easy and accessible craft to master; a basic loom can be bought for as little as $18
- Weaving is undergoing a contemporary renaissance and at the heart of this resurgence are crafters who are seeking out a new slow and meditative way of crafting
- Suitable for beginners as well as more experienced crafters
Tilly and the Buttons: Make it Simple

Easy, Speedy Sewing Projects to Stitch up in an Afternoon

Tilly Walnes

March 2020 | FB | CRA035000
$35.00 | 9781787134676
192pp | 8 x 10" | 2 lb 3 oz
Full color photography and illustrations throughout

With 24 dressmaking projects to create your own capsule wardrobe

Tilly and the Buttons: Make it Simple, features a collection of stylish, simple, and stress-free projects for when you’re short on time but still want to get your sewing fix. All of the projects are quick-to-make, easy-to-fit, and require a limited number special tools. Make it Simple not only appeals to beginner dressmakers but those looking to expand their sewing horizons. Tilly’s tried-and-tested, learn-as-you-make approach is structured around six made-to-measure and speedy-to-sew garments, with clear step-by-step photographs and lots of sewing shortcuts. Discover how to make time to develop your own creativity as you create a dream wardrobe of your own.

Tilly Walnes is the founder of the award-winning sewing pattern company Tilly and the Buttons. Her first book has been published in nine international editions and was named ‘Best Book’ at the British Sewing Awards 2014. Her second book was published in 2018 and was named ‘Best Book’ at the British Sewing Awards 2018.

- Includes 6 versatile, scalable patterns, plus variations to create over 24 garments to customize to suit your style
- Packed with essential sewing tips and techniques, from measuring yourself and choosing the right fabrics through to to batch sewing and fitting as you go
- The projects include: wide leg trousers, easy-fitting dungarees, classic t-shirt, shift dress, pinafore dress, jersey pajamas and more

Also available

Tilly and the Buttons: Stretch!
9781787131170
From bold interiors to original furniture and ceramics, British designers and artists are creating a new aesthetic

Interiors Editor Emilio Pimentel-Reid and photographer Sarah Hogan have gained exclusive access to the studios, homes, mood boards, and archives of the tastemakers at the epicenter of British interior design. Through the rooms of the houses, the authors reveal the history, craftsmanship, key elements, and inspiration necessary for creating a modern, personal, and stylish interior.

Featuring the workspaces and relaxed family homes of artists including furniture designer Sebastian Cox, ceramicist Hitomi Hisono, and antiques dealer Guy Tobin, Bold British Design shows how a new generation is making waves in the world of interior style and decor.

Emilio Pimentel-Reid is an award-winning interiors stylist, editor, and brand consultant who has worked with some of the world’s most recognized high-end interior style brands. Sarah Hogan has been shooting for over 13 years, creating inspiring images for editorials and commercial clients.

- Exclusive access to the homes and workspaces of Britain’s most highly regarded designers
- “Home décor is a $38+ billion industry and is forecasted for continued growth through 2021 when sales should reach $45.8 billion, 19% above this year’s estimates.” Mintel, 2016
AUTUMN

FLOWERS: Anemone 'Michaelmas Daisy', Autumn Crocus, Autumn Hydrangea, Autumn Snowdrop, Black-eyed Susan, Cyclamen, Delosperma, Dwarf Godetia, dwarf Hebe, Dwarf Veronica 'Speedwell', Heathers, Sedums

EDIBLES: Autumn Sage, nasturtium, Oregano, Pot Marigold, Rosemary, Sweet Marjoram

WINTER INTO SPRING

Winter is a bare time and there are fewer plant choices, especially for small-scale planting. The answer is to plant masses of the same type of plant together - rows very strikingly and flowers look really decorative in flower urns. And growing by flowers also makes foraging easier for honeybees when they venture out on warmer days.


PATIOS, DECKS AND TERRACES

Even the smallest patio, deck or terrace offers so many different planting opportunities - from tubs brimming with herbs, flowers or small bushes to profoundly flowering climbers supported on walls or trellises, you could even create a 'living wall' or grow vegetables in pots (see pages 13 and 17).

One of the pleasures of planting in containers is that you can group and re-group them to find the ideal situation for your plants or style your outdoor space. And because you are not planting directly into existing earth, you can tailor the topsoil and feed for specific plants if they need extra encouragement.
A contemporary guide to growing plants for butterflies

Butterflies are brilliant pollinators and add vibrancy and color to the garden. They connect us with living and breathing nature and are an essential part of a dynamic ecosystem. However, over the years, these insects, that were once a common sight in our gardens, are now in decline thanks to habit loss, climate change, and the use of pesticides.

Planting for Butterflies will show you how you can attract these beautiful insects and help them to flourish by creating a butterfly-friendly garden. No matter how small or large your space – from a window ledge in the city to a country garden – Jane Moore offers advice on the nectar-rich blooms to grow, and when and where to plant them.

This charmingly illustrated, practical guide is set to send your garden a flutter.

In a horticultural career spanning 30 years Jane Moore has been a head gardener at a Benedictine Abbey, a writer for national gardening magazines and newspapers and a TV presenter on BBC Gardeners’ World. Jane has an astonishingly broad plant knowledge and an unswerving enthusiasm for gardens, horticulture, and its impact on everyday life.

- The perfect book for anyone wanting to expand their knowledge and encourage more wildlife to their garden
- Planting for Honeybees has sold over 45,000 copies worldwide
- A stylish, practical guide for the butterfly lover in your life

Also available
Planting for Honeybees
9781787131460
Discover the secrets to growing your own gentle giants at home

Learn how to care for your own houseplant giants, from the glorious Fiddle Leaf Fig and impressive Banana Plant to the ever-popular Monstera – this book will cover 45 favorites and include everything you need to know about creating your own indoor jungle.

*Little Book, Big Plants* will not only instruct you on how to best care for your plant pets, but will also show you how to encourage growth and address each individual plant’s needs as you increase the size of your collection.

Colorful, fun, and gifty, this is the perfect companion for anyone looking to grow their plant family and take their foliage to the next level.

**Emma Sibley** runs a growing start-up business called London Terrariums where she offers workshops, interior displays and private commissions. She has recently opened a shop in London where she sells houseplants and gardening tools. This is her third book.

- Expert advice on general care for each plant plus tips on repotting, pruning, and propagating
- The follow-up to *The Little Book of Houseplants* and *The Little Book of Cacti* – over 140,000 copies sold worldwide
BLUEBELL

The bluebell is the sweetest flower
That vives in summer air;
Its blossoms have the mightiest power
To soothe my spirits nigh.

THE BLUEBELL Emily Bronte

Perhaps no other flower has stranger associations with fairies than the bluebell. A plant that thrives in dark, medieval woodland, bluebells were once thought of as 'fairy bells' capable of luring people into forest clearings, where they might fall asleep intoxicated by their perfume or, worse, disappear. In Beatrix Potter's story, 'The Fairy Caravan', Paddy Pig vanishes mysteriously in Pringle Wood, a wild, untamed landscape full of unseen forces. Paddy is nowhere to be found but the reader is left in no doubt that magic beings are at play.

"Hurry Ho! Where are you hiding, Paddy Pig?" No-one answered. Only there seemed to be a faint tinkle of laughing from the bluebells in the woods.

The idea that bluebells could entice unsuspecting travellers to stray off the beaten track appears across Europe. In a well-known German folktale, Der Berggeist Giesenhart (The Mountain Spirits' Gift), a tailor and goldsmith are drawn into a woodland of fairies by the sounds of bluebells ringing, while in Scottish lore children who wandered alone among bluebells would be taken by fairies, never to be returned. The well-known children's rhyme 'In and Out the Dusky Bluebells,' alludes to a fairy's spell.

In and out the dusky bluebells,
In and out the dusky bluebells
I am your master.

Tippen-upon-apper on your shoulder,
Tippen-upon-apper on your shoulder,
I am your master.

A plant of such magical potency was also "useful" tool for the superstitious. It was thought that if you wore a wreath of bluebells you would be compelled to tell the truth, but if you could turn a bluebell flower inside out without it breaking, you would win the love of your heart's desire. Dream of bluebells and it meant you'd soon find a passionate, intense love affair.

An American folksaying recorded in the early 1900s maintained, if you see a bluebell, pick it and repeat the following words: "Bluebell, bluebell, bring me some luck before tomorrow night", slip it into your shoe and you will get good luck. One of the earliest references to the power of the bluebell comes from Isidore de Seville (c. 560 – 636) who noted that if bluebells are "suspended above the threshold, all evil things will flee therefrom", although in the south of England it was considered bad luck to bring bluebells indoors even as late as the 1930s.

The bluebell has also been prized for its medicinal and practical uses throughout the centuries. Despite its powerful toxicity, bluebell juice was used widely as a diuretic, anthelmintic and even as a cure for snake-bites. The viscous and "glue" that comes from bluebells was also used to stiffen Elizabethan ruffs, as bookbinders' glue and for sticking feathers to arrows.
Floriography

The Myths, Magic & Language of Flowers

Sally Coulthard

July 2020 | HC | NAT013000
$19.99 | 9781787135314
160pp | 5.3 x 7.3" | 1 lb 4 oz
Full color illustrations

ISBN 978-1-78713-531-4

A modern illustrated guide that delves deep behind the true meaning of flowers

Flowers can talk. Red roses say ‘I love you’, white lilies offer condolence, and poppies invite us to remember. For thousands of years, humans have used flowers as a language, a short-hand for emotions and meanings. Covering 50 well-loved flowers and plants, from peonies to sweetpeas, ivy to irises, Floriography is a beautifully illustrated guide that will take the reader on an intriguing journey through the history, legend, anthropology, and literature of flowers, showing how modern-day society still relies on the meaning of flowers. From the Chinese lotus flower to the Celtic bluebell, the myth, magic, and language of flowers is still blossoming today.

Best-selling author Sally Coulthard has written extensively about nature, craft, and outdoor living in her column for Country Living magazine. Her other books include Crafted: A Compendium of Crafts Old, New & Forgotten and Superstition: A Book of Common Folk Beliefs.

- Discover the secret to buying the right blooms and let someone know how you really feel with this beautifully illustrated handbook
- Independent florists are on the rise, and ‘farm to door’ flower delivery is a growing business
- Beautiful gift

Also available

Crafted 9781787132566

Superstition 9781787133631
Wellbeing & Inspirational
Sed ut perspiciatis unde omnis iste natus error sit voluptatem accusantium dolores et molestiae, quaerat voluptas atque autem magnam aliquam quaerat voluptas.

**COMMON RINGED PLOVER**
*Charadrius hiaticula*

**TYPE OF MIGRATION:**
*Diurnal, Fugae*

Not all migratory birds flee, and the emperor penguin makes amazing migratory feats at sea with its powerful swimming ability. While these wading birds don't have a defined non-breeding range, and instead spend much of their time at sea following suitable fish, krill, and other food sources, they still add up impressive travels through the Southern Ocean. Emperor penguins are some of the most impressive swimming birds, with an average dive depth of 200 meters (660 feet), and their deeper dives have been recorded at the astonishing depth of 330 meters (1,080 feet). On land, the extent of their travel is only slightly less impressive when considering their short legs and shuffling gait — emperor penguins may migrate as far as 75-100 kilometers (46-62 miles) inland from their breeding colonies. Furthermore, because of shifting and melting ice, they never take exactly the same route to and from the ocean as they migrate.

**EMPEROR PENGUIN**
*Aptenodytes forsteri*

**TYPE OF MIGRATION:**
*Seasalt, Fugae*
Migration
Exploring the Remarkable Journeys of Birds
Melissa Mayntz

An exploration of incredible avian journeys and the birds that make them

*Migration* examines how and why birds make these incredible expeditions, from first preparing to take-off, to the different types of migration and the compelling reasons why migration is a must. From the high-flying adventures of bar-headed geese that soar above the Himalayan Mountains to the long-distance endurance of Arctic terns that travel from pole-to-pole, birds of all families, from vast seasonal migrators to more casual nomads will be explored. Readers will also discover avian navigation, curious routes, the hazards of the journey, and why, occasionally, birds end up far from their original destination. Beautifully illustrated, this book will debunk the most outrageous myths about migration as it thoroughly travels the globe following the epic journeys these incredible birds make.

As a birder, *Melissa Mayntz* has seen hundreds of species, and witnessed astonishing seasonal migrations. Her work has previously appeared in National Wildlife magazine, Bird Watcher’s Digest Online, Watching Backyard Birds, TheSpruce.com, and WildBird.

- Florida-based author, currently studying to become a certified Florida Master Naturalist and Land Steward
- According to the U.S. Census Bureau there are more than 46.5m birders in the US – those same birders spend more than $400m on bird-related products
- A beautifully illustrated gift for bird-lovers and nature enthusiasts alike
images from Crystals
Crystallize

The Modern Guide to Crystal Healing

Yulia Van Dore

May 2020 | HC | OCC004000
$14.99 | 9781787134522
144pp | 6.3 x 7.1” | 14 oz
Full color photography throughout

The bestselling author is back with 50 new crystals

From choosing and using to programming, charging, and cleansing, Crystallize is a modern guide to changing your life’s energy and enhancing your everyday magic. Following on from the bestselling Crystals, this practical guide features 50 unique stones, with explanations on their individual properties and how to harness their powers.

Discover how to choose the right cluster for you, the perfect pairings, and how to bring positive energy into your life. Crystallize is the essential guide to crystal healing and will help you to reconnect with your spiritual self.

Yulia Van Doren is a Grammy-nominated musician and sound healer. In 2015, she launched Goldirocks, a modern crystal brand. With a unique focus on presenting crystal healing in a modern, accessible, and relatable style, Goldirocks has rapidly risen in popularity to became one of the most visible crystal brands, with a loyal following of celebrities and holistic wellness gurus.

- A follow-up to the international bestseller Crystals – over 100,000 copies sold worldwide
- There are around 10.8 million posts tagged with #crystals and 2.9 million tagged with #crystalhealing on Instagram
- Crystal healing has had a resurgence, with the likes of Cara Delevingne, Lena Dunham, and Adele raving about their calming, fortune bringing, and healing properties
Chidera EGGERUE

When did you first become aware that your body and the way you look can be deeply affecting?

I wanted to get a boob job at 18 because my boobs are saggy and the world taught me to hate them by reinforcing beauty standards that excluded me in various ways. I quickly realized that, at 18, I wouldn’t be able to get a job that would financially support me enough to save for such an expensive procedure, so I went for the cheaper option: loving myself, which was free and effective.
How To Get Over A Boy
For Women Who Date Men
Chidera Eggerue

February 2020 | HC | FAM051000
$17.99 | 9781787134805
240pp | 5.4 x 8.5 | 1 lb 6 oz

The headline-grabbing, agenda-setting Slumflower is back, with the ultimate guide to getting over a guy.

Bestselling author Chidera Eggerue will show you, once and for all, how to reposition the old, stale goal of finding a man on your priority list. She will equip you with tangible and applicable solutions for every part of your dating life, helping you recognize that men hold as much power in our romantic lives as we grant them. In the past, dating books tend to lean more into the territory of ‘how to make him find you hot’, ‘how to make him jealous’, ‘how to get him to propose’. But these how-tos are placing men on a pedestal of being ‘the prize’. Men are NEVER the prize. You are. Let the Slumflower show you why.

Chidera Eggerue, popularly known as the Slumflower, is an award-winning blogger, speaker, creative director and a presenter of the The MOBO Awards. Her blog addresses the subjects of female empowerment, self-confidence, self-love, black hair, fashion and self-exploration. Chidera was the only British girl to make it on to BuzzFeed’s ‘30 Black Girls You Should Follow’ on Instagram list.

- Chidera’s first book, What a Time to be Alone, has sold over 80,000 copies worldwide, she has over 230,000 followers on Instagram
- There are no dating books written by women of color, and this has a universal appeal but will have some specific chapters on race
- Featuring prominent other voices too, from Munroe Bergdorf to Bryony Gordon and Yrsa Daley-Ward

Also available
What a Time to be Alone
9781787132115
Profiles of great women, too long overshadowed by their husbands, boyfriends, and lovers

How many times have you seen a female artist solely referred to as the wife, girlfriend, or worse, ‘mistress’ of a man in the public eye? Throughout history, the talent of creative women – from artists to writers – has been consumed by the cult of the ‘male genius’. Author Katie McCabe unpacks a male-orientated history and unravels the complex romantic relationships that have often ensured women remain overshadowed, anonymous and ripped off. By exploring a broad scope of art movements and artists, she reclaims a well-worn narrative in order to give wronged female creatives the credit they deserve. Nobody’s Muse is a re-evaluation of our cultural history and a take two on what could (and should) have been.

Katie McCabe is a journalist, Events Editor at Time Out London and the former editor of Artists & Illustrators. She has written for Broadly, The Debrief, and Little White Lies. She wants to take the muffled stories of under-appreciated women and blast them on high-fidelity speakers until the world listens.

- Creative women are being reevaluated and celebrated across the arts, as demonstrated by the runaway success of Frida Kahlo and Lee Krasner exhibitions
- A groundbreaking take on our cultural and creative history from the early 1800s to today
- Published in time for International Women’s Day on March 8, 2020
Recipes and tips to show you how to keep a more sustainable home

Clean Green shows you how to tackle each room of the house and your cleaning chores in a natural way. From laundry detergent, toilet cleaner, and furniture polish to handwash, dishwashing liquid, and stain remover, all the recipes for natural products in this book are quick and simple to make and, most important of all, they work! They’re not expensive either, many will save you money in the long term and help you to cut down on your plastic waste. Small steps. Big changes.

Jen Chillingsworth is a freelance writer and photographer. She writes regularly about slow and simple living, eating seasonally, and green issues on her blog Little Birdie. Her first book, Live Green, was published in 2019.

- Simple cleaning tips and recipes that will make a BIG difference, from the bestselling author of Live Green (24,000 copies sold worldwide)
- The recipes are all based around a handful of easily available ingredients
- We have become cleaning obsessed: #naturalhome has 106,000 tags on Instagram
- Printed on environmentally-friendly FSC paper, perfect for anyone worried about their impact on the planet
‘Those bees, which chose thy sweet mouth for their hive, to gather honey from thy works, survive.’

THOMAS PECKE

Harness your honey

If you had a magical power, what would it be? Bees being superior beings have many, from their ability to sense nectar, to their internal workings which help turn sugar into gold. What’s your magical potential? Think qualities rather than talents or skills – what makes you unique? If you’re struggling to think of an answer, ask a trusted friend what they like about you. Anything from the way you laugh to your thoughtful manner can go on the list. All of these things work together to create the special magic that is you. Acknowledge these beautiful quirks and traits. Give thanks for them every day and you’ll build self-esteem, which in turn will help your individual brand of magic to shine through.

Be more bee

Find your buzz by repeating a positive affirmation in a chant. Start with something simple like ‘I love me’, and repeat it continually, getting louder and faster each time. Then bring it back down to a quieter, gentler rhythm and add in something else like ‘I love life’; so in this case you’d say ‘I love me, I love life, I love me, I love life’, on a loop, getting louder and faster as you go. A minute of chanting should raise energy levels and also make you feel inspired and ready to take on the world.
Embrace your happy hive and BE MORE BEE!

Bees’ determination and drive makes them excellent examples of how to make the most of every moment; whether it’s their magical honey-making capabilities, their matriarchal mantra, or the fact that they’re really just big softies, bees have it sorted. Tenacious, resilient, and kind, bees hold the key to a wonderful life.

This book reveals the seven marvelous traits that you can embody to *Be More Bee* and live a happier, healthier, and all-round more buzzed existence.

Packed with practical tips and exercises, interspersed with folklore and fun facts about these fuzzy gurus, there’s something for everyone. So take to the sky, bumble along, and learn the art of being more bee! All you’ve got to do is BEE-lieve.

**Alison Davies** runs workshops at universities throughout the UK, showing academies, students and early years practitioners how stories can be used as tools for teaching and learning.

- A brilliant gift for the bee-lover in your life, full of un-BEE-lievable tips and exercises
- A self-help book for getting the best out of life
- Bees are having a moment: it’s more important than ever to #savethebees
The Little Book of Self-Care

Restore | Recharge | Flourish

Joanna Gray

January 2020 | HC | SEL016000
$9.99 | 9781787135178
192pp | 4.1 x 5" | 6 oz
Text only

150 facts, tips and inspirational quotes to help you take time for YOU!

When pursuing your dreams and a joyous, fulfilling life, self-care isn’t just beneficial, it’s essential. Self-care is a way to nurture the soul, feel secure in your own skin, and restore yourself to optimum health, both mentally and physically.

_The Little Book of Self-Care_ shows you how to take time for yourself, keep stress at bay, and take control of your mental health. Through restorative tips, positive quotes, and inspiring exercises, learn how to untangle your busy life and embrace your wellbeing.

- Self-care is a growing trend with over 17 million tags on Instagram

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The Little Book of Sisterhood

Unity | Strength | Respect

Joanna Gray

January 2020 | HC | FAM041000
$9.99 | 9781787135185
192pp | 4.1 x 5" | 6 oz
Text only

150 facts, tips and inspirational quotes celebrating all things GIRL POWER!

The force of girl power knows no bounds, encouraging strength, camaraderie, and kindness. More than just friendship, sisterhood wraps itself around the world, embracing women of all age, size, and race, providing a system of unspoken support and solidarity.

The Little Book of Sisterhood is a love letter to the women of the world, showing you how to share the love, feel empowered, and celebrate your female friendships.

- The perfect impulse purchase in the run up to International Women’s Day—and perfect Galentine’s Day gift
A celebration of mothers everywhere

No one compares to your mother. All encompassing and powerful, the love she has for you knows no bounds.

The Little Book of Motherhood is a celebration of being a mom, it covers all aspects of motherhood, from what it means, new mother tips and facts, birthing traditions from around the world, folklore, and inspirational quotes from mothers past and present.

- Learn the importance of motherhood with quotes and facts from around the globe
- The perfect gift for Mother’s Day or baby showers
Stationery
Record and treasure family memories, anecdotes, and history using this beautiful range of journals. 150 simple questions inspire your father, mother, grandmother, or grandfather to look back and recall their own childhood, early days as a parent or grandparent and experiences of raising a family. The journal then becomes a precious family heirloom that can be passed down from one generation to another. Includes a ribbon marker, an internal gatefold for recording your family tree, blank pages for sticking in photos and a pocket affixed to the inside back cover for other pieces of memorabilia.
A Grandfather’s Memory Journal

Look Back. Record. Treasure Forever

Joanna Gray

March 2020 | HC
$19.99 | 9781787134973
128pp | 6.9 x 8.9” | 1 lb 2 oz
Full color illustrations throughout

Also available
A Grandmother’s Memory Journal
9781787133600

Also available
A Mother’s Memory Journal
9781787132634

What did you think was important to teach my mother/father?

Did you feel any pressure being a parent yourself?

Were you a strict father?
I Like Birds

I Like Birds is an award-winning Scottish brand producing bird-themed designs with universal appeal. Distilling the natural world into something simple and beautiful, I Like Birds blends a passion for aerial wildlife with fresh design to create products that are fawned over by nature lovers and the design cognoscenti alike. All the stationery products are printed on environmentally friendly FSC paper.
Get your notes off to a flying start with this stunning hardback journal containing 128 lined pages and ribbon marker. A beautifully illustrated gift for bird-lovers and stationery enthusiasts.
Backlist
Batched & Bottled
MAX & NOEL VENNING
9781787131552 | $24.99
CKB009000 | HC | 224pp
7.4 x 9.8 x 1.4in | 2lb 9oz

Bread & Butter
RICHARD SNAPES, GRANT HARRINGTON & EVE HEMINGWAY
9781787131736 | $29.99
CKB009000 | HC | 224pp
7.4 x 9.8 x 1.4in | 2lb 9oz

Brew
JAMES MORTON
9781849497275 | $24.99
CKB007000 | HC | 160pp
7.5 x 9.75 x 0.9in | 1lb 1oz

Carbs
LAURA GOODMAN
9781787132573 | $22.99
CKB127000 | HC | 192pp
6.9 x 8.9 x 0.75in | 1lb 7oz

The Burger Book
DJ BBQ (CHRISTIAN STEVENSON)
9781787133648 | $19.99
CKB005000 | FB | 160pp
6.3 x 8.3in | tbc

The Cider Insider
SUSANNA FORBES
9781787130036 | $19.99
CKB088000 | HC | 224pp
5.3 x 7.3in | tbc

Citrus
CATHERINE PHIPPS
9781849499002 | $29.99
CKB073000 | FC | 176pp
7.9 x 10 x 0.75in | 1lb 3oz
Cocoa
SUE QUINN
9781787130791 | $19.99
CKB088000 | HC | 176p
5.9 x 8.7 x 0.8in | 1lb 0oz

Drink More Fizz!
JONATHAN RAY
9781787130791 | $19.99
CKB088000 | HC | 176p
5.9 x 8.7 x 0.8in | 1lb 6oz

Eggs
MICHEL ROUX
9781787131419 | $24.99
CKB105000 | HC | 256pp
7 x 9in | 2lb

The Farmhouse Cookbook
SARAH MAYOR
9781849497329 | $29.99
CKB101000 | HC | 224pp
8 x 9.6 x 1.1in | 2lb 4oz

Fire Food
DJ BBQ
9781849491545 | $22.99
CKB105000 | HC | 192pp
6.9 x 8.7in | 1lb 12oz

Goat
JAMES WHETLOR
9781787131877 | $29.99
CKB054000 | HC | 224pp
6 x 9.2in | 1lb 10oz

Grill My Cheese
NISHA PATEL & NISHMA CHAUHA
9781849499422 | $16.99
CKB105000 | HC | 144pp
6.5 x 8.25 x 0.75in | 1lb 3oz
Knife
TIM HAYWARD
9781849499813 | $29.99
CKB000000 | HC | 224pp
6 x 9.25 x 1.25in | 1lb 10oz

Leaf
CATHERINE PHIPPS
9781878132405 | $35.00
CKB105000 | HC | 256pp
6.8 x 9.7in | 1lb 4oz

New Kitchen Basics
CLAIRE THOMSON
9781878132542 | $35.00
CKB023000 | HC | 320pp
6.8 x 9.7 x 1.25in | 2lb 4oz

Pies & Tarts
ANNIE RIGG
9781878131873 | $29.99
CKB063000 | HC | 224pp
6.8 x 9.7 x 1.1in | 2lb 2oz

Pleesecakes
JOE MORUZZI & BRENDON PARRY
9781878132498 | $22.99
CKB014000 | HC | 160pp
6.9 x 8.9 x 0.75in | 1lb 7oz

Posh Eggs
9781849497886 | $19.95
CKB073000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

Posh Pancakes
9781849498036 | $19.99
CKB091000 | HC | 160pp
6.5 x 8.5in | 1lb 7oz

Posh Potatoes
9781878133570 | $19.99
CKB085000 | HC | 176pp
6.3 x 8.3in | 1lb 7oz
Posh Sandwiches
9781787131194 | $19.99
CKB009000 | HC | 176p
6.5 x 8.5 x 0.8in | 1lb 7oz

Posh Toast
9781849497008 | $19.99
CKB009000 | HC | 176pp
6.5 x 8.5 x 0.8in | 1lb 7oz

Round to Ours
LAURA JACKSON & ALICE LEVINE
9781849499850 | $35.00
CKB029000 | HC | 272pp
7.4 x 9.8 x 1in | 2lb 7oz

Sheet Pan Magic
SUE QUINN
9781787130487 | $19.99
CKB070000 | HC | 160pp
7 x 9 x 0.75in | 1lb 7oz

Sour
MARK DIACONO
9781787132269 | $35.00
CKB069000 | HC | 272pp
7.1 x 8.3in | weight tbc

That's the Spirit!
JONATHAN RAY
9781787132641 | $22.99
CKB088000 | HC | 176pp
5.9 x 8.7 x 0.8in | 1lb 6oz

The Ultimate Wood-Fired Oven Cookbook
GENEVIEVE TAYLOR
9781787131774 | $19.99
CKB081000 | HC | 192pp
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Where To Drink Wine
CHRIS LOSH
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CKB126000 | HC | 288pp
6 x 9.2 x 1.25in | 1lb 11oz
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TOM FROST
9781787131644 | $12.99
NAT043000 | HC | 96pp
5.5 x 5.5 x 0.6in | 8oz

The Little Guide to Bugs
TOM FROST
9781787131637 | $12.99
NAT017000 | HC | 96pp
5.5 x 5.5 x 0.6in | 8oz

The Little Guide to Butterflies
TOM FROST
9781787130340 | $12.99
NAT005000 | HC | 96pp
5.5 x 5.5in | 8oz

The Little Guide to Leaves
TOM FROST
9781787130333 | $12.99
NAT034000 | HC | 96pp
5.5 x 5.5in | 8oz

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

Macramé 2
FANNY ZEDENIUS
9781787134102 | $19.99
CKB055000 | PB | 144pp
7.9 x 10in | 1lb 5oz

The Maker's Atelier
FRANCES TOBIN
9781849499040 | $35.00
CRA035000 | PB | 144pp
8.5 x 11 x 1.25in | 2lb

Modern Calligraphy Workshop
IMOGEN OWEN
9781849499071 | $19.99
ART003000 | PB | 144pp
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TRICIA GUILD
9781849499993 | $35.00
HOM030000 | HC | 192pp
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ROSE RAY & CARO LANGTON
9781787131460 | $16.99
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6.5 x 8.25in | 1lb 4oz

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ELIZABETH WILHIDE
9781849497497 | $29.99
DES010000 | HC | 192pp
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Planting for Honeybees
SARAH WYNDHAM -LEWIS
9781787131460 | $16.99
GAR000000 | HC | 144pp
6.5 x 8.25in | 1lb 4oz

Punch Needle Workshop
AROUNNA KHOUNNORAJ
9781787132788 | $19.99
CRA033000 | PB | 144pp
7.9 x 10 x 0.5in | 1lb

Tilly and the Buttons: Stretch!
TILLY WALNES
9781787131170 | $29.99
CRA035000 | FB | 192pp
8 x 10in | 2lb 3oz

Vogue On Calvin Klein
NATASHA FRASER-CAVASSONI
9781849499705 | $19.99
DES005000 | HC | 160pp
6.5 x 8.25 x 0.75in | 1lb 6oz

Natural Beauty with Coconut Oil
LUCY BEE
9781849498944 | $14.99
HEA003000 | HC | 96pp
6.5 x 7 x 0.6in | 12lb

Paint Box
TRICIA GUILD
9781849499993 | $35.00
HOM030000 | HC | 192pp
8.5 x 11 x 1in | 2lb 1oz

Root, Nurture, Grow
ROSE RAY & CARO LANGTON
9781787132184 | $24.99
GAR010000 | HC | 208pp
6 x 9.2 x 1.25in | 1lb 10oz

Scandinavian Home
ELIZABETH WILHIDE
9781849497497 | $29.99
DES010000 | HC | 192pp
8 x 10.75 x 0.9in

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