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Hardie Grant

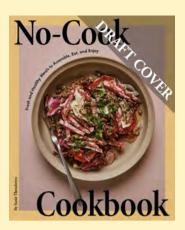
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Hardie Grant



Food & Drink



The No Cook Cookbook

Fresh and Healthy Meals to Assemble, Eat, and Enjoy **Susie Theodorou** 15 August 2024 9781958417553 £22.00 | Hardcover 244 Pages 252 x 190 mm Full colour throughout

Approachable and designed for cooks of all skill levels, The No Cook Cookbook arms you with the recipes and techniques to make delicious meals at a moment's notice.

Become a smarter cook by first learning how to stock your pantry with basic ingredients like canned fish, beans, and grains that will come together at a moment's notice. Fill your fridge with fresh salad ingredients and ready-to-eat protein like cold cuts, smoked fish, and cheese, yielding easy-to-assemble meals that you can throw together. Shop wisely and you can also transform a rotisserie chicken into multiple meals – just see the entire chapter dedicated to just that.

The No Cook Cookbook is full of clever ideas for producing family meals as well as casual dinners for one or two. And since no meal is complete without dessert, there's also a final chapter on speedy "little somethings," from stuffed dates to sweet and spicy nuts, or crushed cookies layered with Greek yogurt ice cream and honey.

Susie Theodorou divides her time between London and Los Angeles. She has worked at *Food Illustrated* in the UK, for William-Sonoma's *Taste*, and her work has appeared in *Martha Stewart*, *Food and Wine*, *Gourmet*, and *Bon Appétit*.

- Alex Lau is one of the most in-demand photographers and will bring a level of sophistication to the book
- Susie Thedorou has worked with some of the biggest names in the food world, and was the stylist for all three of Gwenyth Paltrow's cookbooks
- People want to make homecooked meals despite being busier than ever











Agak AgakEveryday Recipes from Singapore **Shu Han Lee**

4 July 2024 9781784886660 £26.00 | Hardcover 224 Pages 248 x 190 mm Full Colour Photography Throughout

In Singapore, cooking the agak agak way is cooking with intent and intuition.

'Agak agak' is a colloquial term rooted in the Malay word for 'somewhat'. This term comes to life especially in the home kitchen, where cooks rely on their senses and experience, rather than tools or exact formulas.

In *Agak Agak*, Shu Han Lee encapsulates this approach to cooking by sharing delicious recipes that bring punchy Singaporean flavours to simple home cooking, whilst encouraging you to use these recipes as inspiration to create other dishes.

Try classic and modern recipes such as Kaya Toast with Half-Boiled Eggs, Nasi Goreng, 8-hour Ox Cheek Rendang, Green Beans with Turmeric and Toasted Coconut, Chilli Crab Spaghetti, Mum's Steamed Pumpkin Rice, Pandan Swiss Roll and Black Sticky Rice Pudding with Rhubarb, amongst others.

With tips and tricks, *Agak Agak* shares more than Singaporean recipes perfect for home cooks, it shares a fun, fresh and creative way of cooking.

Shu Han Lee grew up in Singapore and moved to London in 2009. Author of the acclaimed *Chicken and Rice*, Shu is a food developer and owner of spice company, Rempapa.

- A Singaporean cookbook that shares an instinctual way to cook
- Full of simple and adaptable recipes that are suitable for the home cook



Nonya Lemongrass Roast Chicken

If I had to pick my favourite British food, the humble roast chicken would definitely be not of my top contenders. How everything about roast chicken—tho honely smell that permeases the kitchen as it cooks in the own, the theatre of bringing a whole bird to the table and carving it to share, the delicious contrast of crisp brown skin and Juky meat. This chicken adish brings together the best of both worlds, the classic British roast chicken and the fragtant Peranakan cyom punggong (grittled spired chicken). The sweet coconium timil, fragtant lemongrass

I medium chicken (about 1.6 kg/3½ (b) vegetable oil, for greasing an

FOR THE MARINACE

100g (31s or) shallots, roughly chopped

2 lemongrass stalks, base only, finely chopped

I large (25 g/1 oz) fresh red chilli I tsp ground turmeric to tsp ground ortische pepper to tsp ground cortander 200 ml (7 fl oz/generous vi cup) occesant milk juice of Vi lime. Blend all the ingredients for the marinade together in a blender until relatively smooth – flecks of chilli or lemongrass are ok.

Place the chicken in a gressed reasting tin. Make a small slit at the bottom of the chicken breasts, then rub some of the spice mammade all over between the skin and flesh. Smear the rost of the marinade all over the chicken. Set aside for at least an hour – preferably overnight for maximum flavour.

When you're ready to cook, probest the oven to 160°C/140°C fan/gas mark 3. If you left the chicken in the findge overnight, let it come back up to room temperature first. Drazde the chicken with a bit more oil, cover the tin with fell and place in the oven for 1 hour.

After an hour, remove the foil and let it roast, uncovered, for another hour, basting halfway through. Finally, whack the over up to 220°C/200°C fan/gas most? and roast for a further 30 minutes or so, until the chicken's skin as golden brown and the piaces run clear when the thigh is pierced with the tip of a sharp kniffs.

Remove the chicken from the oven and leave it to rest for at least 15 minutes before carving. It should be jutey and fall-apart tender. The pan jutes will have all the wonderfulflavours of turmeric, lemongrass and occornt, so make unit to spoon generously worth the chick, not serve, Try this with Pundan Rice (page xx) and a Cocumber Pineapple Salad (page xx) or wor outful isst as hierapit or this with rost postators.

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SERVES 5-0

Black Sticky Rice Pudding with Rhubarb

Pulut hitom is heaven in a bowl - warm chewy grains of black glutinous rice, toffice-week with pains sugar and creamy occonut milk running athrough. But much like the best deserts, it can feel a little bit heavy, especially if you are having it at the end of a big meal. I adapted it for a supper club dessert by combining it with bright, sharp, posched pink rhubarb.

175 g (6 c2) baser glutinous rice 100 ml (3M fl oz/scant l cup) coconut milk about i litre (1M pinta/4 cups) water I pandan leaf, tied into a knot

about 1 litre (1 to pinta A cupa)
water
1 pandan leaf, tied into a knot
(optional)
75 g (8 oz) gula mulako
(cocorut palm sugas)

FOR THE PORCHED PHUBARY 100 g (846 oz) rhuberb, cut into 2 cm (% in) pieces 10 g (44 oz) caster (superfine) sugar 50 ml (2 fl oz/44 cup) water

10 SERVE 100ml (SViff oz/scent 1 cup) coconut milk pinch of fine sea selt ak the black rice overnight in cold water. This helps the rice

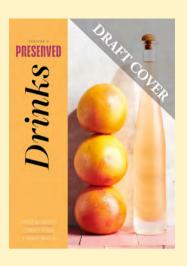
Jaios like to perspect the tributes the day before. Spread out the places has statuled layer in an out-receiver foring an out opinities with the sugar. Set exists feet its minutes, add the water and cook very perspect, were very low hant, for a few minutes, until it just statuts to ordine, minedistry trust mit beaut off and let cool. Then transfer into a company to chill in the faller, making uses the chuberth pieces are all submerged in the plate verse.

The next day you'll use the black rise gration have aborded the water and expanded Drain, times and feing to a boil in a water pan with occopat still, the firsh water and practical lest. Thus the bast down and immune for another both or, strings one is a while, wattl the grains orden and beask up, about 1 book. Now night next to be up up with the lincer water as you, though most of the bladd should be aborded stowed the end — you water to get to attick porting—line countstoon; When it'd does, esseen with the water and upon. I water and upon the country of the property of the property

When you're ready to serve, in a separate small saucepan, warm the cocount milk with a pinch of salt. Scoop the black sticky rice into bowls and serve with the cold poached thibarb and an extra ditrate of the warm cocount milk.



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Preserved: Condiments 9781958417218 £15.00 | Hardcover



Preserved: Fruit 9781958417119 £15.00 | Hardcover

Preserved: Drinks 25 Recipes Darra Goldstein, Cortney Burns and Richard Martin

10 October 2024 9781958417133 £15.00 | Hardcover 112 Pages 228 x 165 mm Full colour throughout

Recipes for sodas, wines, beers, liqueurs, and everything in between inspired by flavours and techniques from around the world.

Following *Condiments* and *Fruit* and *Preserved: Drinks* is the third in a series of six short books devoted to food preservation. Learn to infuse vodkas, make your own amaro and brew beers and ciders.

The authors all lend stellar credentials and as a trio bring a mix of professional cookery and preserving experience, food journalism experience, and expertise on food history to the pages of *Preserved*.

Darra Goldstein, the founding editor of *Gastronomica*, is the author of six award-winning cookbooks, including *Beyond the North Wind: Russia in Recipes and Lore*, named one of 2020's best cookbooks by Forbes.com, *Esquire* and the *Washington Post*.

Cortney Burns (with chef Nick Balla) built a larder-based kitchen at San Francisco's Bar Tartine; their cookbook *Bar Tartine* won awards from both the James Beard Foundation and IACP. *Bon Appétit* has dubbed her the "godmother of fermentation" for her modern take on ancient techniques.

Richard Martin is a media executive, lifestyle editor and writer who started magazines and websites that have grown into major media companies, including Complex Media, Modern Luxury Media's *Manhattan* and *Miami* magazines, and *Food Republic*.

- Stellar author credentials
- New approach to a time-tested (and trending!) topic
- Giftable package and will merchandise well as a set with other books in the series

Deligional contention and an arrangement of the content of the con

Amazake

Chicken soup, aka Iewish penicillin, has a Japansse rival in the form of amazake, a highly nourishing rice-based beverage sometime called a "drinkable IV". Amazake is rice on rice a marriage of stement rice and rice kept, the model culture Ampregliku oryzae commonity cultivated from rice (Oryza sativa). The word amazake literally means "sweet alcoholic beverage", and the drink is often a byproduct of the Japanser rice wine sake, made from the less that remain after the alcohol has been poured off. To make sake, stemmed rice is incoulated with key insugmes that convert the starch into sugar. Yeast is then added, and as the mixture ferments, the yeast converts the sugar into alcohol.

An even more popular type of amazake is made simply by heating together stammed rice and rice loof, shipping the secondary fermentation with yeast. That's the version was offer here. Served sarm, it's a favorite windertime trust of Japanese temple fairs and at New Year's, since (like obtains soup) it is believed to word off colds and sore throats. Amazake can also be served childed. Street hawkers once peddled it in summer to relieve heat exhaustion.

When your measake emerges from the slow heating of rice or another grain with

When your amazake emerges from the alow heating of rice or another grain with key, it sends plasmathy yeasty and has a wonderfully awest taste. The consistency is as thick as porridge, and in fact many people eat it with a goon, the thick form can also serve as a sugar substitute in backed pool. The addition of water turns amazake into a drink. Our recipe calls for less water than usual, so that the base can be held in the retrigerant for months, reading to disitte at a moment's notice. Amazake afficionades appreciate the floating rice grains that give the drink texture. If you prefer a creamier consistency, feel free to beet the amazake until smooth.

Feel free to experiment with other grains for the amazake base, such as brown rice, pearl barley, out groats, or buckwheat, using a ratio of 300 g grain to 270 g dried koji (each grain will have a different volume measure). If you use a firmer grain like brown rice or out groats, soak it for at least 6 hours or overnight before proceeding.

1% cups/300 g short-grain white rice 2 cups/270 g rice log (readily available for purchase online)

Gently pulse the keji in a blender with 4 tablespoons /60 ml of luxewarmwater (100°F/ 38°C). Let it stand for at least 30 minutes to hydrate skinkty.

Cook your grain of choice either on the stovetop or Iria rice cooker, using the standard water-to-grain ratio for each particular type, Once the grain's cooked, tracels it to a bore and elected to the second of the cooked tracels of the second of the cooked tracels of the second of the cooked tracels of the coo

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1 cup/236 mi fresh passion fruit purp from about 12 passion fruits (or substitute % cup/180 mil unaweetened passion fruit puree)

6 to 8 mint leaves 1 cup/200 g superfine (caster) sugar

V₂ vanilla bean
1 cup/236 mi freshly squeezed lemon juice

Add the mint.

Spoon the passion fruit pulp into a mixing bowl.

Size the vanish bean in half vertically and scrape the seeds into a small suscippin. Drop in the bean and still in the supp and lernon juice. Warm the motive over medium heat, string constantly, until the suppr inforce into the total. Pour the suppr inforce into the book with the passion fruit pulp and mind Shi to combine and leave to macerate with cool, about 45 minutes.

Remove the vanish bean and minit feaves. If you want to remove the passion in this seeds, you want to remove the passion in this seeds, you fire motive of trough a five-mest strainer. Transfer the condist to a sealable bottle and senfoyarder unit new your sent motive will see in the refragerator for or a least 3 weeker. For inches foreigne, perify symmet the prepared corollar or a few minutes over how heat before pointing if most a bottle.

CHARRED RHUBARB AND LILAC CORDIAL

MAKES ABOUT 9 CUPS / 700 ML SYRUP

When apring is in the uit use like to make a spray that conditions two of our flavorish har biggers of the season-bright red stalks of this bar bay a pale-lawneder titlee blossoms. To add a slightly mokey taste, we lightly char had the rhubar b before simmersing it with the blossoms and sugar, Add this pretty pink laying to sparkling water or Fersilly spressed its immonale. for a refreshing cordial, or turn it into a cocktail by mixing it with muddled raw rhabarb and begulla (receipt follows). For a memory of springtime even after the last leaves have fullen from the trees, freeze the structure occube trays.

I pound /454 g rad mubart 1% cups /250 g sugar 2% cups /590 ml water

> W teaspoon salt Vs cup tightly packed /16 g freshly picked Illan

flowers or 2 tablespoons dried lavender Sparkling water

Divide the rhybarb in half, setting aside 1/2 pound / 227 g for simmering.

To char the remaining influents, cut it into 4. to 5-tich; 10 to 2 cm planks, St at aretal cooling rick directly over a past burer with a modulum-high false with a gist burer with a modulum-high false with a gist bot. Alternatively, pregare a grill with medium-hash, if age the tot. Alternatively, pregare as the second of the cooling o

Cut both the raw and charred rhubarb into hy-inch/1.25 cm pieces and piece in a saudepain with the sugait, water, lemon juice, sait, and flowers. Simmer on low heat for 15 to 20 minutes, sterring and smashing the rhubarb gently as it cooks until it has broken down and released the juices.

Allow the mixture to cool for 15 minutes, then strain through a fine-mesh strainer lined with cheese-cloth. Whing out the cheese-cloth to extract as much jurice as possible, You can sever the inharm outpillor a yogurt bowl or puries it into a smoothie. User lease.



14.



Preserved: Vegetables 25 Recipes Darra Goldstein, Cortney Burns and Richard Martin

10 October 2024 9781958417157 £15.00 | Hardcover 112 Pages 228 x 165 mm Full colour throughout

Expert advice on bringing the magic of pickles, ferments, and chutneys from all around the world to your home larder.

Following *Condiments, Fruit* and *Drinks, Preserved: Vegetables* is the fourth in a series of six short books devoted to food preservation.

Utilising salt preservation, fermentation, vinegar curing, and other techniques that span the history of food preservation, *Preserved: Vegetables* adds depth and dimension to any modern larder.

Darra Goldstein, the founding editor of *Gastronomica*, is the author of six award-winning cookbooks, including *Beyond the North Wind: Russia in Recipes and Lore*, named one of 2020's best cookbooks by Forbes.com, *Esquire* and the *Washington Post*.

Cortney Burns (with chef Nick Balla) built a larder-based kitchen at San Francisco's Bar Tartine; their cookbook *Bar Tartine* won awards from both the James Beard Foundation and IACP. *Bon Appétit* has dubbed her the "godmother of fermentation" for her modern take on ancient techniques.

Richard Martin is a media executive, lifestyle editor and writer who started magazines and websites that have grown into major media companies, including Complex Media, Modern Luxury Media's *Manhattan* and *Miami* magazines, and *Food Republic*.

- The authors bring together expertise in cooking, recipe development, food writing and food history
- Preserving is a trending area for home cooks
- The series will merchandise well as a set











Three Ingredient Cocktails

60 Drinks Made in Minutes **Kate Calder**

10 October 2024

9781784887711 £14.99 | Hardcover 160 Pages 210 x 170 mm Full-colour Photography and Illustrations

With 60 recipes, *Three Ingredient Cocktails* demonstrates that all the best cocktails are made with no more than three ingredients – think martini, old fashioned and margaritas.

Divided by main ingredient – gin, vodka, tequila, whisky, rum and sparkling wine – each drink can be whipped up in five minutes or less, with simple snack suggestions at the end of each chapter to pair with them, such as sticky honey and sesame drumsticks, loaded beef nachos and baked camenbert with hazelnuts, rosemary and garlic.

Three Ingredient Cocktails shows you also how to make the most of a simple home bar set up, and how to turn your living room into an on-trend cocktail lounge, whether your tipple is a mint julep, a coconut daquiri or an Aperol spritz.

With make ahead and batch cocktails, as well as renowned classics, this book is everything you need to bring elegance and style to your cocktail hour.

Kate Calder is a recipe writer and food stylist with more than a decade of experience in the kitchens of BBC GoodFood, Olive and more. Hailing from Canada, but London-based, Kate's passion for food led her away from a career in the film industry.

- Easy, accessible recipes all ready in less than five minutes
- Made with ingredients you'll have already at home
- Includes popular classics, make-ahead and timesaving batch cocktails



MAXES APPROXIMATELY 10

SWEET POTATO BITES WITH CHORIZO, SPRING ONION & SPICY MAYO

This combination is so tasty and addictive, Chorizo is one of those ingredients that will always make a dish better, from salad to stew. These are effortless to make and look really professional.

.....

Heat the oven to 200°C (400°F/gas 6). In a bowl, tous the tweet potatoes with the olive oil and salt. Line a baking sheet with baking parchiments and arrange the rewest potato in a steller layer. Bake for 20 minutes or until the potatoes are cooked through and browning at the edges.

Over a medium heat, fry the chorito in a pain for about

Smirnutes on both sides until it becomes crispy and its oil is released. Meanwhile, in a small bowl, mix the mayonnaise with

the stirachs and a teaspoon of water and set aside.

Place the potato bites on a serving platter, Add a piece of the
chorizo to each bite. Scatter over the spring onlors and drizzle
on the aptry mayo with a spoon.



INCREDIENTS

LANCE TWEET POTATOES

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BOUNDS, THE LANGER ONE)

INTO 'N MODNE.

...

- I TABLESPOON OLIVE DIL
 A LARGE PINCH OF SALT
- IX 280 G (F 02) CHORIZO

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 S MM FA.-INJ ROUNDS IF

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 CASING. THEN PERE IT OFF

 BEFORE COOKING.
- Z LPRING ONIONE
- (SCALLIONS), CHOPPED
- 2 TABLESPOONS
- # I TEATFOON SHRACHA O







Moroseta Kitchen **Recipes and Stories** From a Modern Puglian Farmhouse Giorgia Goggi

15 August 2024 9781784885373 £30.00 | Hardcover 256 Pages 248 x 190 mm Photography and Illustrations

The debut cookbook from Giorgia Goggi, resident chef of a design-led restaurant, hotel and cookery school, Moroseta Kitchen is a true expression of modern Italy and what it is like to eat there.

Think traditional, seasonal ingredients grown on the grounds with flourishes of inventiveness. Organised into chapters by season, this is a journey of flavour with the most evocative of Italian ingredients - everything from citrus and fennel to basil and peaches, with an entire section dedicated to tomato season. Including essays on the best of seasonal produce and bountiful photography of the kitchen garden, Puglian markets, farms and fishing towns, and of course the beautiful restaurant and kitchen space where Giorgia develops her recipes, every page is an ode to the best of Italy.

Moroseta Kitchen is a cookbook that will make you fall in love with Puglia and modern Italian food.

Giorgia Goggi is the resident chef at Masseria Moroseta, a hotel like no other. Since 2017, Giorgia has evolved this stunning property into a much-lauded, internationally renowned restaurant and cook school as well as Italy's premier places to rest your head.

- Moroseta has won rave reviews from the likes of The Telegraph, Vogue, GQ Australia and Condé Nast Traveller
- Puglia is extremely popular with tourists. One look at Puglia's hashtag on Instagram (11 million posts) will show you that it's an aspirational destination for people the world over

SOMETHING SWEET RICE MILK PUDDING with BERRIES, FENNEL FLOWER, HONEY



table, its versatility, simplicity and lightness made it an instant classic. The combination of milk, suga

for at least 15 minutes tup to 2 hours), covered.

eld the berries and stir delicately. Taste and adju the seasoning, it should feel delicately test

When ready to eat, combine the rice pudding base with the creme fractile using a spatula. Divide into bowls and top generously with the manianted fruit

usual tones like: bay leaf, ro







All Day Baking 9781743796993 £27.00 | Hardcover

Sweet Seasons Wholesome Treats For Every Occasion Michael James and Pippa James

19 September 2024 9781743799444 £26.00 | Hardcover 256 Pages 190 x 260 mm Full-colour Photography

Celebrated baker Michael James and wife Pippa present 100 essential sweet recipes, from wholegrain pastries and classic cakes to tarts, puddings, biscuits, brownies and more.

Discover how to embrace the sustainable side of sweets by using seasonal fruits, alternative sugars, wholegrains and other flours. Try fail-safe recipes for traditional favourites such as hot cross buns, mince pies, and other festive fare, and nail the classics such as custard tart, sponge cake, chocolate chip cookies and other achievable treats.

Sweet Seasons also includes wonderful recipes for perfect pastries and pies, brownies, biscuits and more. You'll find fabulous Florentines, luscious lemon poppy seed cake, and creative custards and curds. It's the only sweet book you'll need to celebrate every season.

UK-born, Australian-based author Michael James is a Michelinrestaurant chef by training who was drawn to the art, precision, and satisfaction of baking. With his wife and business partner Pippa James, he has created two bestselling baking books, *The* Tivoli Road Baker (2017) and All Day Baking: Savoury, Not Sweet (2021). Each book is a masterclass in modern baking firmly rooted in sustainability and seasonality.

- UK-born Michael James is a Michelin-restaurant chef by training who was drawn to the art, precision, and satisfaction of baking
- A masterclass in modern baking firmly rooted in sustainability and seasonality

Baked custard tart

This custard tart is so simple. It relies on the very best ingredients and an engle eye on the wobble at the end of the bake. There's ready nowhere to hide with this bake, so fresh and flavourful dairy and eggs are essential. It absec ease to get it right, but when you do it is absolutely sublime. The flavours are so classically English.

Transferring at art full of unbaked custard into the oven can result in a mess. If you have an oven with a shelf that sides out, piace the tart shell on the shelf, pour the custard is and then carefully sheld he shelf that in other closing the door. If not, remove the tops abled folls oven and position the lover one with enough space above it to pour the custard is not the tart shell inside the even. You'd felter foor will thank you.

SEASONS ALTERED

you happen-upon son tuck eggs, by all means hose, intensely rich, sil

Roll the pastry out into a large disc, 5 mm (% in) thick. Gently lay it over a 25 cm (10 in) tast case and you're your thumb to press it into the corners all the way around. Trim the excess off with a knife, leaving a late overhang to account for shrinkage, then real it in the fridge for 1

or.

Preheat the oven to 160°C (320°F). Line the rested pastry case with baking paper and fill with dried beans, rice or coins to weigh the pastry down while you blind bake it. Bake for 25 minutes, then remove the paper and beans and bake for another 5 minutes, until it's a nice light

paper and beam and base for another 5 minutes, until it is a nice ligh golden colour. Reduce the oven temperature to 110°C (210°F). Combine the cream, still and vanilla in a medium suscepan over a low heat. Heat gently, utriting, utril warm and combined. In a large mixing bowl, gently whish the egg yolls and sugar together until combined. Pour the cream sisture slowly over the eggs and sugar, whisking to emulsify. Serain the mixture through a fine sieve into a

whiking to enablely, Strain the manuse were measuring jug.
Line a tray with haling paper and place the turt shell on sup. Place the tury in the custed and close the door let tury in the custed and close the door as july, but no colour on top. Once it is test to a set, check it every few minimes to avoid or corrocoling the custed.

Once cooled, pase the nutrang over the top before serving.





Peach and rosemary galette

A galette is simple to make and joyous to eat. Peach and rose

spelt in the pastry provides a slightly multy element that is perfectly complementary.

Whether you're a novice or a professional pastry chef, gatettes are a super satisfying bake.

We always have some gaiette pastry in the freeze. They can even be frozen once assembled, and baked on demand. Just given them a little more time in the oven to get the pastry perfectly

To make the pastry, cut the butter into 1 cm (1/2 in) dice and chill it in the freezer while you prepare the rest of your ingredients. Sift together the flours and salt onto a clean bench, then scatter the cubed butter ov are more and automo a clean bench, then scatter the cubed batter over the top. Using a rolling pin, roll the butter into the floor, gathering the floor in as you go. Keep rolling until the minuter has a crumbly tenture, with pen aired turney of better test? Withle.

Transfer the minture to a large mixing bowl and make a well in the

In a separate bowl, lightly whisk the crème fraiche and wate

together, then pour them into the well. Use a spoon to gently 'cut' the flour into the wet mix until you have an even crumble texture. Using

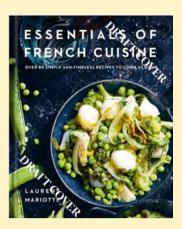
angelish. John you't has into the well. Live a spoon to profity out the force since the versi used you have a new consulte steamer. Using your flaggrings, greefly paid using you have a rought design. Using your flaggrings, greefly paid all girlly arising vensors. Place the doops on a large at the control and slightly arising veners. Place the doops on a single paid to the paid of th

Slice the peaches in half and de-stone them. Leave six of the halve intact and alice the other six into five slim wedges each. Combine the peach halves and wedges in a bowl with the sprigs of rosemary. In a eparate bowl, mix the sugar, vanilla and cinnamon to create a lightly spiced sugar mix. Add the sugar mix to the peaches and toss gently with spoon so the sugar evenly coats the fruit.

Remove the pastry from the fridge and place it on a baking tray,

nemove the punty trois the trogge and pilest us on a nating tray, removing the top layer of baking paper. Luy the slim peach wedges over the base, leaving a 4 cm (1½ in) border assumd the edge of the pastry, with the this idea of the wedges long the outer rin of the circle. Fold the 4 cm (1½ in) margin of punty in towards the center, over the peach wedges, and crimp the edges together to seal the pastry in place with the peach slices undermath. Place the peach balves over the center, custled peach slices undermath. Place the peach balves over the center, custled peach slices undermath. Place the peach balves over the center, custled to the control of the control o

peach slices undermath. Face the peach halves over the centre, custode vu, spacing them on ready. Chill in the fridge for half as hour. While the galeen is chilling, preheat the oven so 175°C (350°F). Make the egg was hely highly whiching the egg, mill and salt specher. Remove the galeen from the fridge, brush the exposed parry with the gightly beasen egg and sperialle with our supp. Balle for 15 minutes and then check the peach. Reduce the temperature to 165°C (330°F) and



Essentials of French Cuisine

Over 80 Simple and Timeless Recipes to Cook at Home **Laurent Mariotte**

1 August 2024

9781784886974 £30.00 | Hardcover 256 Pages 260 x 210 mm Full-colour Photography

Discover how to create over 80 delicious classics of French gastronomy.

In The Essentials of French Cooking, best-selling author Laurent Mariotte shares a collection of French classic recipes. Learn how to whip up starters such Cheese Soufflé and Onion Soup, mains such as Moules Marinières and Beef Stew, and desserts such as Clafoutis. Lemon Tart and Chocolate Mousse.

With step-by-step methods, the recipes help aid home cooks of all skill levels to produce delicious dishes. Even though the recipes are broken into achievable steps, they are specific enough so that they can be used as a jumping point to make these classics your own.

From understanding the importance of high-quality ingredients, to learning basic techniques, you will be guided through the fundamentals of French cooking. Plus, there are menus that offer inspiration for different occasions.

Full of tips and anecdotes, The Essentials of French Cooking is the perfect companion for any home cook.

Laurent Mariotte is the number one best-selling cookbook author in France who has published dozens of books, selling over one million copies.

- Your essential cookbook for French cuisine, featuring simple, traditional and modern recipes that are full of flavour yet easy to make
- Written by Laurent Mariotte, who is the number one best-selling cookbook author in France

COOKING (6-20 MINUTES

ASPARAGUS WITH MOUSSELINE SAUCE

Derived from Hollandaise sauce, to which whipped cream is added, mousseline sauce turns white asparagus into a treat.

fine sprigs chern'll to garnish FOR QUICK MOUSSELINE

450 chutter

): Shap the apparagus spears 2-3 cm from the base. Feel Shap the apparigus upon 2-3 cm from the base. Ped with a postor peder, this in two bunders of 8 with a string and plunge into a large amount of bodling saked water-standing up for 5 minutes, then lying down for 10 minutes. Dath them which his chery paper and arrange them in a dish. Keep warm to one side.

- 2. Prepare the mousseline sauce: whip the cream bridly and but it saids in the fridge. Melt the butter in a small saucepan on a very low heat, without stirring. Clarify the butter by removing the foam on the surface with a spoon.
- Put the egg yolks and I tablespoon of cold water into another succepan. Whip while on a low heat until frothy. If it becomes too creamy, add a little cold water. Add salt and lemon juice.
- Gradually incorporate the clarified butter with a small whish. Fold in the whipped cream.
- 6. Serve the asparagus with warm mousseline sauce.



ONION SOUP

Onion soup au gratin was originally served in the belly of Paris and Montmartre, Very popular among porters of Les Halles market and night oxils after a sleepless night. It is THE autumm-cointer south

(Peel and chon the onions finely

600 g vellow onlines 40 g butter 1 teampoon sub 6 teaspoon black pepper 160 g grated Gruyère

- Melt the butter in a saucepan on a low heat. Add the onions, cover and cook for 10 minutes, stirring every now and then.
- 3. Remove the lid and cook for a further 15 minutes, stirring
- 4. Bod 1.5 litres of water. Pour 1 lade of boiling water into the pan and stir briskly. Add the remaining water and simmer for 15-20 minutes, until a quarter of the soup has evaporated. Add salt and pepper.
- Pour the soup into 4 heat-proof bowls. Add two slices of bread to every bowl, sprinkle with grated Gruyere and place under the oven grill until brown.
- 6. Enjoy this soup nice and hot.





Sicily, My SweetLove Notes to an Island, with Recipes for Cakes,

Cookies, Puddings, and

9781958417492 £28.00 | Hardcover 240 Pages 248 x 187 mm Full colour throughout

10 October 2024

Victoria Granof

Preserves

A love letter to the iconic and often over-the-top desserts of Sicily, gorgeously styled and endearingly written by Victoria Granof, one of the great tastemakers in the food world.

Sicilian pastries are fanciful, bawdy, and brash. They are celebratory, superstitious, and some of the most show-stopping desserts around.

In Victoria Granof's expert hands, readers learn to make Meyer Lemon and Bay Leaf Gelato, Schiumone, a frozen mousse of jasmine-scented almond milk, Gela di Melone, a fruit pudding of white melon and orange blossom, and Pasticcini di Pistacchio Con Gelsomino, pistachio and jasmine macarons.

Full of gorgeous food and location photography, warm and witty headnotes, and expert recipes, *Sicily, My Sweet* is sure to transport and delight.

Victoria Granof was named one of the most creative and inspiring women in food by *Cherry Bombe*. Her loyal clients include *Vogue, Bon Appétit, Food 52*, and *New York Times Food*. She is the author of four cookbooks and has styled or developed scores of others.

- Victoria Granof is one of the most talented food stylists and recipe developers in the industry and her photographer, Louise Hagger, is equally talented
- Beloved cuisine: Italian cuisine is always popular, but Sicily is having a moment











Cook Like a Real Italian

Super Sexy and Simple Recipes from Cooking with Bello **Angelo Coassin** 26 September 2024 9781784887445 £24.00 | Hardcover 176 Pages 248 x 187 mm Full Colour Photography Throughout

Angelo Coassin, aka <u>Cooking with Bello</u>, is a passionate, Italian home cook whose enthusiasm is undeniable and infectious – try finding a video of his that doesn't include a moan of 'mamma mia' pleasure or his infamous 'super sexy' catchphrase.

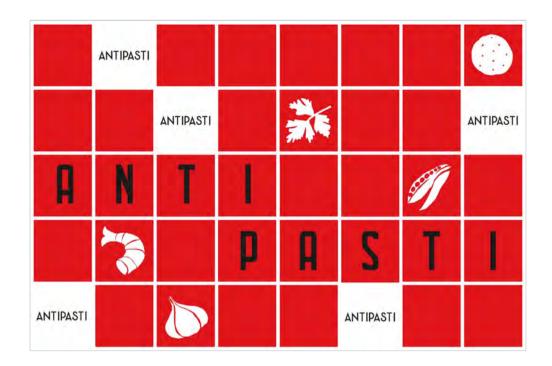
With Cook Like a Real Italian, learn how to create authentic tasting dishes with the same passion and joy as Angelo. Including 70 classic and contemporary Italian recipes, from carbonara, focaccia and tiramisu to pasta roses, pizza muffins and homemade gelato, you'll soon have a super-sexy repertoire under your belt.

Unrestrictive, easy to follow and using readily available ingredients, Angelo's recipes will give you the confidence to cook great-tasting Italian food at home with chapters including APPETISERS, PRIMI, SECONDI, DESSERTS and COCKTAILS.

With an image alongside each recipe, *Cook Like a Real Italian* promises to be an inspiring, engaging and joyful cookbook that celebrates real Italian home cooking.

Angelo Coassin is a passionate Italian cook who learned everything from his mamma and nonna. In 2020, he launched his Instagram, *Cooking with Bello*, dedicated to creating fun and delicious Italian recipes. Since then he has amassed 1.2m Instagram followers and 1.6 million on *TikTok*.

- Angelo Coassin is a social-media superstar. With a combined following of 2.3 million, he aims to cook super simple, fun and tasty Italian food
- He has already appeared on Steph's Packed Lunch and has released 'Super Sexy' kitchenware







Chez Manon Simple Recipes From A French Home Kitchen Manon Lagrève

26 September 2024 9781784889586 £26.00 | Hardcover 256 Pages 246½ x 187¾ mm Full Colour Photography Throughout

Cook like the French do at home: Manon Lagreve believes in making every meal just that little bit special.

In Chez Manon, Manon shares over 80 French recipes inspired by her childhood in Brittany. A mix of authentic and modern recipes, they are all easy to throw together -- whether its a weekday lunch or Birthday celebration. From pastries you have convinced yourself are too difficult to make at home, to classics like Quiche Lorriane and Salmon en Croute, a fantastic Rose Prawn Spaghetti and desserts to die for such as Chocolate Fondant and Lavender Panacotta, these recipes will be your new favourites.

With a chapter of fool-proof meal plans so you can 'Host Like A French' with ease, this cookbook demystifies French cooking once and for all.

Manon Lagrève grew up on a farm in Brittany, where food was celebrated as the core of family life. In 2018 Manon entered *The* Great British Bake Off, reaching the quarter final. Since then, she has been sharing her creations online and has over 558k followers on Instagram and over 366k followers on TikTok. Manon lives in London with her husband and daughter.

- Manon shows how easy it is to prepare French meals, whether it's a quick lunch or a large gathering
- Manon has an excellent social media following: Instagram 558k / TikTok 360k
- Shot on location at Manon's family farm in Brittany



GALETTES BRETONNES

Buckwheat Savoury Pancakes

Galettes (just like our crimes) are part of my Ereton Made with buckwheat flour, this is a dish we set every Frikay (or often on market day) in my family. It is naturally gluten fre and you can fill the pencakes with your favourite ingredients. have included two of my favourite flavour combinations, but ou'll find plenty of inspiration for your own fillings in crèperies ly ultimate lunch is to serve galettes with a salad dressed with

MARKETTER

Homi Osfion/10

emill handful of walnuts

Put the flour and salt in a mixing bowl and make a well in the middle. Slowly add the water and use a whick to mix it together gently until you get a smooth, uniform batter. Add the egg and mix well. Office to cooker the feather with a click tread and leave it cookerishs in the

Host a large, heavy-based trying pan (skilled) over medium heat for 5 minutes. Result with a little of the butter, heat the part and add a sr ladle of hotter, making a clicke with the pain for the batter to evenly-distribute (like a crippe) until it convers the trying part.

Gook on both sides for 3-2 minutes until golden. Continue mald until you have used all the batter, adding a little more butter bet

You can make all your galettes in advance and keep the until ready to use, or you can stuff them straight away.

To make one guistat complife, add a teaspoon of salted futter to a hot pan. Place a galette or top, crack an egg in the middle, opecad the ham around the yolk, opinide over the Ermental and cook for a minutes. Poid up the sides, creating a square with the egg yolk in the middle. Serve immediately

make one galettes bergine, add a teaspoon of butter to a hot pan valenuts. Cook for a few minutes until the cheese begins to melt. Follower or roll up, drizzle with the honey and serve with the mesclun salad



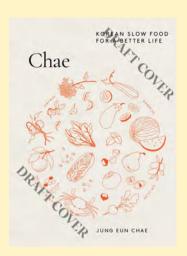


PALETS BRETONS

Breton Shortbread

Our regional shortbread, true palets Bretons have a taste of salted butter





Chae Korean Slow Food for a Better Life Jung Eun Chae

8 August 2024 9781743798805 £30.00 | Hardcover 256 Pages 260 x 190 mm Full colour throughout

Not just a cookbook but an essential guide to Korean slow food and fermentation, *Chae* follows the seasons of a calendar year: spring, summer, autumn and winter.

Each season forms its own chapter with approximately 15–20 recipes and foundations, presenting traditional Korean technique with locally sourced produce.

Breakout star chef Jung Eun Chae makes everything from scratch in her home kitchen on the outskirts of Melbourne, Australia, from tofu to gochujang, soy sauce to kimchi, makgeolli to doenjang.

Forget the usual Korean cookbooks of fried chicken, barbecue and bibimbap. *Chae* is a radical, restorative journey into the heart of an ancient cuisine.

Jung Eun Chae caused a sensation when she opened her tiny apartment in Melbourne, Australia to six diners per night, four times per week, with a waiting list that exploded to more than 8000 people. She was named *Gourmet Traveller's* best new talent for 2022, and one of *The Age Good Food Guide's* tastemakers of the year, thanks to her medicinal style of traditional South Korean cooking using from-scratch ferments and handmade sauces, extracts, vinegars and kombuchas.

- A radical, restorative journey into the heart of an ancient cuisine
- Filled with meticulous, medicinal, minimal-waste recipes and techniques inspired by Chae's mother, who was born in the South Jeolla province of South Korea





YEONGYANG SOTBAP (NUTRITIOUS POT RICE) & NAMUL SIDE DISHES

SERVES X

Romainaiorum morirale efectula miliente efecturum cam, Los, esisquan, quidest? Nihilles lon dicestre ermil vid inmus M. mod cavo, verebelem diensolam crit suder; noris. Adem nos, vitum vides ntquad ium nos con re con dinenium, pra? is. Liem tamum licultum ad imprae vit: Catquium

YEONGYANG SOTBAP

and sesame oil on top.

.00

his and wash the non-glutinous rice vide for distriby fluidinous rice and wash the non-glutinous and sticky rice twice. Add the ir of sticky fluidinous rice and pour water to about Iran babee sethinus.

Sook the rice for about an ihour. On the scoked rice, place the peeled chestruss, washed sunflower seeds, muts, seed-removed or evaluate and cut jupice and bine sead out pumplish. Sprinklis coarse soul.

Cover the pot and boil over high heat until the ingredients boil. Reduce to medium heat and cook for about 10 minutes. Further, reduce to low heat and simmer for five minutes.

Once the rice is coaked, open the fld and mix the rice thoroughly with a rice spoon. (Mixing the rice after it has cooled down will reduce its taste. Mix the rice immediately when the rice is done).

SUKJU NAMUL (BEAN SPROUT SIDE DISH)

1 teaspoon of coarse

SEASONING Stablespoon of minced garlic Steaspoon of fine sea salt Stablespoon of sesame oil State of chapped spring onlors State open of around sesame weeks Wash the bean sprouts and drain water on a colander.

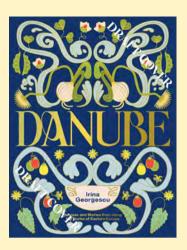
Boil water in a pot with a teaspoon of salt. Add the bean sprou

and blanch for about 20 seconds once the water balls. Guickly wash the bean sprouts in cold water to shock.

Using your hands, squeeze the water out of the beansprouts as

Using your hands, squeeze the water out of the beansprouts as much as possible and mix with the prepared seasoning. Serve on a plate and sprinkle with ground sesame.

SUMMER 45





Tava 9781784885441 £27.00 | Hardcover

Danube

Recipes and Stories From Along the Banks of Eastern Europe Irina Georgescu 10 October 2024

9781784887049 £28.00 | Hardcover 272 Pages 248 x 190 mm Full-colour Photography

A culinary journey with easy-to-make recipes from the enchanting Eastern lands of the Danube River.

In *Danube*, the James Beard Award-winning food writer and cook Irina Georgescu takes you on a gastronomic adventure as you journey along the Danube River, unearthing the hidden gems of Eastern European cuisine. With over 80 extraordinary recipes for everyday cooking – many focusing on vegetables, beans and pulses without meat – this cookbook is a testament to the diverse cultures of Romania, Serbia, and Bulgaria in those border regions shaped by the Danube.

The recipes are simple and practical, from Potato Stew with Filo Crust, Leek and Rice Pie, Noodles with Sauerkraut and Slow-cooked Beans to life-giving Lamb and Pearl Barley Curban Soup, Easter Lamb Stufat with Spring Onions and Sunday Pot-Roasted Chicken with Herby Stock.

Irina Georgescu is a Romanian food writer and author of two renowned cookbooks, her most recent being *TAVA*, which won the James Beard award in 2023. Irina's recipes draw on her Eastern European heritage – she has always felt very strongly about exploring the world through food and understanding people through what they eat. This is her third cookbook.

- Featuring over 80 accessible recipes, the majority of which are vegetarian and vegan, *Danube* caters to a wide range of tastes and preferences
- With stunning location and food photography, this cookbook serves as your passport the vibrant and diverse cultures of Romania, Serbia, and Bulgaria, leaving you hungry for more











Bake with Benoit Blin

Master Cakes, Pastries and Desserts Like a Professional

Benoit Blin, Foreword by Raymond Blanc

4 July 2024 9781784887124 £26.00 | Hardcover 256 Pages 248 x 190 mm Full colour photography throughout

Develop your baking skills, understand the building blocks to baking brilliantly and learn core techniques to use in Benoit's foolproof recipes.

Each recipe is one of three levels, so you can start with the basics and work your way up from baking novice to creating show-stopping creations: * Sweet and Simple, ** Baking Star, *** Bake Like a Pro

Following Benoit's guidance, you'll make classic doughs, including puff pastry, choux pastry and brioche, learning how to create stand-out bakes with perfect texture and flavour. Try your hand at crispy, buttery Palmiers, classic viennoiseries like Pain aux Raisin, build pies and tarts including Tarte Tatin and Salted Caramel Millionaire Chocolate Tart, and make traditional offerings such as Coffee & Orange Crème Brûlée and Macarons, as well as impressive recipes like Lemon & Grapefruit Dacquoise.

Benoit Blin has been Raymond Blanc's Head Pastry Chef at the award-winning Le Manoir aux Quat'Saisons in Oxfordshire since 1995. A judge and host on Channel 4's *Bake Off: The Professionals*, Benoit is passionate about supporting future pastry chefs. In 2005, he was awarded the title of Master of Culinary Arts, the most prestigious pastry accolade in the UK, and in 2009 was recognised as Pastry Chef of the Year.

- Benoit is a judge on Channel 4's Bake Off: The Professionals (viewing audience: 4 million)
- He is Chef Patissier at Raymond Blanc's Le Manoir aux Quat'Saisons
- Step-by-step photography for basics to help readers learn key techniques

Dear Reader

Freedomate believes that his again as he greaser, cook, and he me is do you a little start you find filterate this point. One day littered and lower chanting when he happened to mention that his most made in between passing the best rate publing. I was againet. Note, note, note, it will be that the probability in his or grame who definished matter the best rate publing. Troud its some, that we have the best rate publing. Troud its some, that we have the best rate publing. Troud its some, that we have the best rate publing. Troud its some, the public head of the best of the public state of the start of the best of the start of the star

Wee, soon we rais galacters our ingressions, see hack to back, [10] forecase, we hope our track of cooking and the owere arous of various filled the patienties seeing of our Rechem. Then it was time to unite, and cheft and pitimiers were the judges. Alt, that memers of tension, living the witners in. Thank God, it was a donn. We had both seven the honorous of our respective manue. Pleas!

Man will appress when I saw that Benefit is among

Many will agree when I say that literal its among the very been platissies in Great Benius. He management shills are investors. He is the masser of organisation, has a passion for excellence, and exades an incredibly creature force. He has a gift so reach and empower vouse people, and has trained plenty of the cup platissiers in the UK and beyond. In this and four Plate his Advent Vock he is able-

as dard the complexity of Le Manor's parisorie tentionenth deserts that each of you will wan to cook in your arm histhen, indeed you shall succeed and become inverse of a hierory synat family and friends in the precess of writing that book. In earliest how different until to his harder a wan to cook by lamed' in his own factor, rather than to be surrounded

What follows is a glorious feast of tempting:

childenges which you will nill be respect to take onfor example, themany shorthreads, divine madelmose, biscutts à le cuillere (haly finger sponges) and revising the humble Victoria sponge and elevating shows suppring sharing dosserrs, the likes of the Parkova or the future intain.

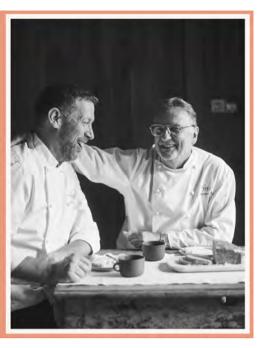
In rock are cite mouths to "wood feature in words with now at 16 Manner and Quarkinstons (both who he had worked for almost four years at The litter in Paris, May, In organic Association of the concurry with that statistic, and some pressy surritle food? breath, that statistic, and some pressy surritle food? breath, that the parises with the concurry with that statistic, and some pressy surritle food? breath, the parises were sufficient to the concurrence of the parises were resulted parises. Well, the concurrence hint to be two vertex statistics and then it of Manner had two wide admitted and the parises and the late Manner had two Midedien ware, with ye acres of organic gardenies recoving fruit and supported to a done constanted him that the weather was pertug short, and some removal further was recognized strong from the control of the concerning the transform into the times patienter. Hence the had because with findish the is now our Executive Head Distincts, and for a My some afthe according the adplication of the "time are made according the adplication of the "time are some of the "time are some parises according the con-

Benoit was instrumental in showcasing the era painserie in the UK and helped to put the Briti phissiers on the world stage.

had some influence on his decisions to come to England Merci, Sophie.

Votal First Serve join to have but as you had with Benest and upon this beautiful book in a wonderful tostament to my friend's extraordinary skills. I mase admit, his mann's tice pudding is exceptional. Bon appeint.

Raymond Blanc OBE



apricot tarte boulangère

serves 4-6

PREPARATION TIME

COOKING TIME 40-45 minutes

PLANNING AHEAD Prepare the puff pastry and the pastry cream in advance. Keep some sponge trimmings that you may have liamging around in your kliches.

INCREDIENTS

For the base 18 cm (7 in) disc of put! pastry free page J000, 3.5 mm (% in) thick.

For the first
12 trined apricot halves or
12 treesh apricot halves
20 g fb oz/1 tablespoon + 2
teaspoorsi claster
(superfine) sugar of using
first apricotal
5 g fb oz/1 teaspoons lemon
paice if using firsth

For the filling 40 g (2 oz) pastry cream thee page XXXII 2 tablespoons sponge trimmings liee Chef's Doughest

For the finishing touches 50 g fN or) apricot jam 1-2 sprigs of lavender flowers faccording to table 20 g N or/25 fablespoons in long sager, for dusting This apricot tart is inspired by the bakeries in France. In the bakeries back in the day there were always some spare sponge triminings flying around from making all the cakes during the day, so one way to save a bit of food cost and ultimately absorb the extra moisture coming out of the apricos while baking was to spelished a bit of these sponge crunbs in the tart has before the apricos were placed on

HETHOD -

- Preheat the oven to typ? C fan (325°T).
 Place the disc of puff pastry on a baking tray lined with baking purclament. If using stened apricoss, drain them and set askfe. If using fresh apricoss, are ENG's Transfer.
- Timels.

 Jin a small beside which the powery cream and spread in with a spoot on top of the good proory decign to 1.9. It is a small state of the spoot of termings between type if lightly care of the spoot of termings between type if lightly care of the spoot of termings between type if lightly care of the spoot of the power of the spoot of
- 4 In a small pan, add the apricot jam with the picked linvender flowers (see Chef's Toucher). Warm it up and bring it to a quick boil to meh. Brush it all over the apricots. Using a small sleve, sprinkle the edges of the lart with the leing sugar.



Catt's toucats

combine the lemm juice towards fresh opriced but

ins only need the blue tips of the

will make the flamor has strong.

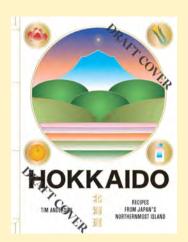
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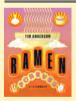
thema, a.g. can re my artic, tengthing the edge of both sides. Spread the parties and all over the middle labour 150 and add 5-4 rouns of apricots to 8-3 the central part.

BASE WITH BERRIT BAIR

.

FIES & TARTS





Ramen Forever 9781784886608 £26.00 | Hardcover



JapanEasy Bowls & Bento 9781784885694 £25.00 | Hardcover

HokkaidoRecipes from Japan's Northernmost Island **Tim Anderson**

24 October 2024 9781784885984 £28.00 | Hardcover 256 Pages 248 x 190 mm Full Colour Illustrations Throughout

Hokkaido is a culinary celebration of Japan's northernmost island.

Hokkaido has long been celebrated for its vibrant culinary scene. The prefecture incorporates three foodways – European agricultural models; traditional and modern Japanese cuisine; and indigenous Ainu gastronomy – which have led to Hokkaido having a distinct food culture from the rest of Japan.

These foodways have resulted in Hokkaido incorporating a wealth of ingredients: milk, pork, wheat and lavender, drawing on the European influence; seaweed, fresh crab and melons, to utilise the top-quality local produce; wild venison, foraged wild vegetables and salmon, as a result of the Ainu influence.

Think Squid Stuffed with Seasoned Rice, Sweetcorn with Soy Sauce Butter, Wild Garlic Gyoza, Rice Dumplings with Walnut Sauce, as well as silky 'snowmelt' cheesecake and Crispy Sweetcorn Chocolate.

With beautiful photography, *Hokkaido* showcases one of the most unique and wonderful places to eat in the world.

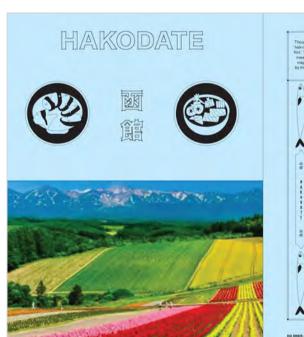
Tim Anderson is a chef, writer and MasterChef champion. Born and raised in Wisconsin, Tim has been studying Japanese food culture for more than two decades, first as a hobby, then as a profession.

- Hokkaido ranks as the third most popular tourist destination in Japan, after Tokyo and Kyoto
- Full of recipes for anyone looking to take their lapanese culinary repertoire to the next level





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Tarts Anon **Sweet And Savoury** Tart Brilliance **Gareth Whitton** and Catherine Wav

8 August 2024 9781743799314 £26.00 | Hardcover 208 Pages 253 x 201 mm **Full Colour**

Tarts Anon: Sweet and savoury tart brilliance is your guide to baking a stunning tart, every time, from acclaimed pastry chef Gareth Whitton.

Featuring 50 different recipes: from beloved classics such as Plain Old Lemon and Vanilla Custard to more out-of-the-box offerings like Black Forest Tart; savoury crowd-pleasers like Mushroom and Parmesan, and truly celebratory tarts like the Saint Honoré, this book contains all the knowledge and inspiration you need to become a tart master.

Simple, elegant and versatile, tarts are both the perfect end to a meal and a meal in their own right - with this book at your fingertips, a world of showstopping circular bakes awaits.

Gareth Whitton was the head pastry chef at Dinner By Heston Blumenthal and former pastry chef at Kate Reid's Lune before launching Tarts Anon as an online side hustle during the Covid lockdowns. It soon snowballed into a hit retail store, an appearance on MasterChef Australia and a stunning run on the smash hit spin-off Dessert Masters. Gareth does the baking while his partner Catherine – a speech pathologist with a handy knack for dessert logistics - oversees everything else.

> • Stunningly shot and beautifully designed, this is both a book to treasure and an invaluable reference to turn to for tart inspiration again and again

TARTS ANON

Glaze and praise

Cake tarts

- Weigh out the amount of glaze to melt as specified in the recipe and gently warm in a succepun, ensuring you stir it frequently to prevent the mile from catching and burning.
- Place the remaining mixture in a tail
 measuring jug to ensure you can
 blend the glaze efficiently without incorporating air. 4 Once the first part of the mix is fully
- melted, pour over the top of the accord part and blend until there are no lumps and the alaze seems glossy and smooth. 5 Quickly and corefully pour the glaze from a little bit of a height into the centre of the cake on top of a scale to ensure that you get the weight right.
- 6 Next, pick the tart up and swirt it in a circular motion to encourage the glaze to reach the corners of the coke while keeping it as even

- Cake tarts

 1 Start with having your tast slightly warm so that the glate oon spread across the top of the colar botter.

 2 Then, top the tart tin gently yet on searthwile, on the bench so that the glate falls with the curvice between the collection where the collection where the times the collection where the collection w





Vanilla and Rhubarb Tart

This recipe is a riff on classic Varilla Custord fort (page XI) with the addition of a rikulant compote and rikulant gizze. If you want to take your varilla custord sort to the rest lived from about legit many that washing it is not that much exist work to the rest lived from about legit many to the rest lived from which exist work to the rest lived from about 10 miles of the rest lived from the rest work cashomer asking whether sometide of Varilla and Rikulanti's or Caralismom and Rikulanti's or Caralismom and rikulanti's or Caralismom and engine of the varilla and 45 g (10 2 a) of pound condomner to the caustaid in place of the varilla and for feet to make this tort truly fantation and and the cause of the varilla and confident to the varilla and the rest from the production of the varilla and the variety of the varilla and the variety of variety o

NOT YOUR AVERAGE TARTS

1 + baked Shortcrust Postry shell (page xx) Varida Custard (page XX)

Rhubarb Compote and Syrup 180 g (6½ oz) paster (superfine) sugar

120 g [4½ cz] water

Preheat the oven to 125°C (255°F).

Rhubarb compote and water to the bail, then remove fro heat. Once the rhubarb is soft, strain heat. Once the huborb is soft, strain through a size and reserve the eyrup for the glaze. Set 50 g (1 K oz) of the rhuborb aside for the get and spread the remaining rhuborb on a opper-fined tray and place in the oven for about 15 enimuse. Once the faut has dried out slightly and is a nice stiff compate, spread 100 g (3% oz) over the base of the shell.

Rhuborb gel
In a securepon, bring 200 g [7 cz] syrup
ond the reserved rhuborb compote to a
similer. Whilst the sugar and the pectin
together and add to the success.
Recurr this mixture to the boil, while
whilsting, then add the other and
fellowore from hact, then use a stick
fellowore from hact, then use a stick blender to blend for 1 minute, or until smooth and the rhubarb pieces have ken down. Decant into a container and leave to set in the fridge.

Shubarb gel 200 g (7 oz) Rhubarb Syrup, above 50 g (1 K, oz) Rhubarb Compote, above 6 g (0.2 oz) coster (superfine) sugar 6 g (0.2 oz) pactin NH

over. Pour the warm oustand over the compote layer. Bake for 30 minutes or until the oustand is slightly wobbly, centre, then remove from the oven and

To glaze
Once the outside has a cooled
Once the outside the width gal in
outside the width product gal in
outside soutside the width group
one pop the text into the fridge to the
drigge to help the outside for firm up,
this will not outside the gal to set feature)
actuated to simmer sightly, weight out
220 g (8 au) of the gal into a measuring
outside the simmer sightly, weight out
outside the simmer sightly, weight of
outside the simmer sightly, weight of
outside the simmer sightly, weight out
of committee the text in the the fridge. Gently transfer the tart into the fridge and allow to set.

Once the gel is firm to the touch. into slices with a hot, sharp knife (see page XX).





View on Edelweiss

French Kitchen Lessons

Recipes & Stories from Normandy's Rabbit Hill Farm **Cat Bude**

19 September 2024 9781958417393

£28.00 | Hardcover 304 Pages 180 x 270 mm Full colour throughout

Travel to a farmhouse in Normandy to learn to cook with the seasons, shop at the green markets, and adapt traditional French cooking techniques with modern twists.

In 2010, Cat Bude and her husband left their jobs in Seattle, packed up their house and their kids, and moved to a run-down, rambling farmhouse in Normandy, France.

French Kitchen Lessons shares the joys of and recipes from French country life. It offers classic French staples like pastry doughs, mother sauces, and stocks, then teaches you how to transform them into dishes to share at your table every season. Recipes range from traditional like Bœuf Bourgignon, to those with modern twists like a savoury Paris-brest, and are all inspired by the French market-to-table tradition.

Cat Bude is a writer, blogger, and cooking instructor. She moved to Normandy in 2010 and started a blog, Rabbit Hill Lifestyle where she shares her life. She also hosts cooking classes out of her renovated 17th century French farmhouse.

- The author has an engaged following of over 50k: @cat in france
- Author is an experienced writer and marketeer with a strong grasp on her audience
- The life of an expat living in the French countryside is of perennial interest. This story adds a twist by centering on Normandy and homesteading to bring a fresh perspective to general "French country cooking" books that are available now



Confit de Rhubarbe

Since the first time making this deliciously vibrant rhubarb'confiture' I have been so with this method. What I love about this method is that it honors a generations old; of slow cooking using the residual hearfrom the store in times when one had to utilize what was available. Became of the very slow and timed process, the finished 'confit' is a deeply jew. colored and is wonderfully textured, and can be used simply on toast, or more decadently in a

Wash and prepare the rhubarb by removing the leaves and ends and chopping into uniform 2-inch-thick pieces. Using a coppe confiture pan, layer the rhubarb and sugar. Cover with a lid or tex towel and set on the back of the stove and leave for 24 hours During this time the rhubarb will release juices to begin the

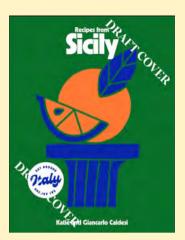
This next part may seem laborious, but it really isn't. Place the confiture pan on a small burner and begin heating on media flame (or low if using electric coil heat). Warm the thuburb and ugar slowly, not allowing it to bubble or boil, for around 20 to might lose track and it could heat up too much. Also, there is no need to stir it. Just allow it to warm gently. Once the simmering time backaged turn off the hear cover and set saids. That's all

The next morning, put the pan back on the small burner and heat for 10 to 15 minutes. (Be sure to set a timer so that you don't forget!) Then mrn off the heat, cover, and leave to sit. A few hours laser, turn it on again and cook it in the same way. Repeat, every few hours and then let rest again overnight.

On day three you will heat the rhubarb and sugar slightly longer each time and allow it to bubble before rurning it off. This par of the recipe is done completely by sight. Once the confiture is bright in color and the syrup is thick, it is done.

Note that if you over-cook, it will still be delicious, but will be cloudier and paler in color. The goal is that the rhuburb still has texture and is 'candied' rather than mushy. If preserving: follow the directions and methods for grandard ium making







Recipes from Venice 9781784886622 £18.99 | Hardcover



Recipes from Rome 9781784886288 £18.99 | Hardcover

Recipes from Sicily Katie and Giancarlo Caldesi

15 August 2024 9781784887520 £18.99 | Hardcover 272 Pages 222 x 179 mm Full-colour Photography

Recipes from Sicily is a culinary exploration of this well-loved Italian island.

Husband and wife team Giancarlo and Katie Caldesi head to the island of Sicily to immerse themselves in its diverse food scene.

Starting in the capital, Palermo, the couple come across some exciting street food that features tasty Arancini (rice balls stuffed with meat sauce and cheese) to Sfincione, a thick Sicilian pizza, topped with tomatoes, onions, anchovies and casciocavallo cheese. Heading to Noto, almonds feature in some of Italy's most memorable desserts including a classic Semifreddo to a refreshing Almond Granita (served with fresh brioche, for dunking). No Sicilian book would be complete without Pasta Alla Norma (pasta with tomatoes and eggplants) and the classic, ricotta-filled sweet delight Cannoli.

Set against the backdrop of breathtaking photographs of the islands and Katie's anecdotes of their travels, Recipes from Sicily is a stunning cookbook and visual feast of one of Italy's most amazing destinations.

Owners of London's Caldesi in Marylebone, Caldesi in Campagna and La Cucina Caldesi cooking school, Katie and **Giancarlo Caldesi** have a passion for Italian food. They have taught alongside some of the biggest names in Italian cuisine and are the authors of 17 cookbooks.

- Sicily's popularity has grown thanks in part to being the location for TV show The White Lotus
- Keeping the same content as Sicily we are revisiting the design to give it a new lease of life, creating a strong series style

Palemo & its Great Food Arancine 50 g (2 og Ristrick) salted byter med off for freign TOR THE BECHANIL Scalifforthe rage and he 400 ml (13 floa/1% cyps) whole milk Cook the rice in plenty of lightly salted water for 17–20 minutes or until ft. Remove from the best and drain, keeping a little of the cooking water. Mixthe saffron with a couple of ablespoons of the starchy rice cooking water and stir into the rice with the butter. Taste the rice and adjust the salt and and our more the rice work the between This set the rice and object the salt and affirm the work is reasonable from the room of a mind medium the reasonable from the room of a mind blow the rice to cook quickly. Durn't seep in our difficult has like the mild with the between the room of quickly. Durn't seep in our difficult has like the mild with the between the room of the r not and frontly ground black papper goodmach of groundhutnes hay leaf. Cover both with ding fifth glaste way) counting the surfs air and the first root off. Where only are the new only are the order, and there was a first root off. Where only are the order, which are the counting by making a the flow with the wester and blending and month with which are and the head. The said on the part of the part of month with which are a single based. The said of the part of the part

250 g (Pout) cooked and cooled Quick Box (Ruga (too page 151)

150 nd 5 floatil contregative



Sicilian pizza

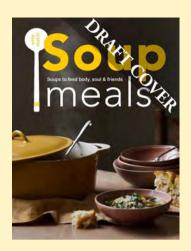
Sfincione is a squashy Sicilian deep pizza topped with a delicious oniony tomato sauce. This is lovely on its own and is eaten in Palermo as a snack or with a buffet of antipasti. It is thought that the Sicilians who moved to the US took the idea of this deep-dish-style pizza with them. The topping varies from town to town around the island; sometimes there are no tomatoes, sometimes the pizza is covered in primosale, a young fresh sheep's cheese, or breadcrumbs and grated Parmesan. The sauce makes more than you need, but it's so delicious ressouted makes you can eat it stirred into pasts, on cooked fish or on the Quick Ricotta Sfinctione on page 37. In the photo, the pizza is served with the Focaccia from page 38.

or ID minutes. Use a tablespoon of the hold to thoroughly grease a 23–26 m (9–10 in) round this and pour in the dough. Pour the remaining oil over the whole surface so that the tought can this in the find in that work by out. You can agreed the dough to the surface so that the surface with you did not supposed the dough on the surface and the dough in the surface and deather in volume. This could take anywhere between 1–2 hours, been did not be wearth, of the warnth, of the warnth of the

to bake for a further 5-30 minutes or

Use 3 ways

225 ml (8 floa/loug) tegad water





Salad Meals 9781958417478 £20.00 | Hardcover

Soup Meals Soups to Feed Body, Soul & Friends Emily Ezekiel

5 September 2024 9781958417614 £20.00 | Hardcover 208 Pages 240 x 190 mm Full colour throughout

Ditch those boring, flavourless supermarket soups and say hello to punchy flavours, textures, and easy add-ins.

Soup Meals, a companion to Salad Meals, is inspired by the changing seasons, and with 70-75 recipes spread over four chapters, shows readers how to use fresh produce throughout the year to make delicious, satisfying, and crowdpleasing soups. Packed with special features like how to make soups for larger crowds, and base recipes for stocks, toppings, and finishing oils.

Emily Ezekiel is a writer, Art Director, Food and Prop Stylist, and born and bred Londoner based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Mellisa Hemsley and Gizzi Erskine.

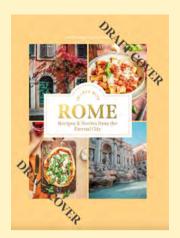
- Soup is one of the easiest and most satisfying foods to make and readers are always looking for new ideas
- Drawing on cuisines from around the globe, Soup Meals will expand your palette and your repertoire
- People often relegate soup to autumn and winter, but with ideas for chilled soups and even dessert soups, soup can be for any time of the year













In Love with Paris 9781784884727 £16.99 | Hardcover



In Love with New York 9781784885946 £16.99 | Hardcover

In Love with Rome Recipes and Stories from the Eternal City Lisa Nieschlag and

Lars Wentrup

11 July 2024 9781784886936 £18.99 | Hardcover 176 Pages 265 x 200 mm Full-colour Photography

In Love with Rome is an irresistible combination of 50 delicious sweet and savoury recipes and stories of epic romance.

Discover all that the Eternal City has to offer from its ancient architecture and iconic landmarks to its famously tasty cuisine. Whip up flavourful pasta dishes such as Spaghetti Cacio E Pepe and Rigatoni All'Amatriciana as well as Italian classics like Pizza Con Salsiccia and Risotto Alle Vongole e Limone.

Indulge in a slower pace of life and linger over a Tiramisu or Affogato al Caffé while you read about famous films such as *La Dolce Vita* and *Eat Pray Love* that made this beautiful city their backdrop.

In Love with Rome will have you cooking stunning Italian food until your next holiday there!

Lisa Nieschlag is a cookery writer, designer and food photographer. Having written more than 18 cookbooks, Lisa loves recipe writing and adores bringing that passion to the page. In addition to hosting food photography workshops, she also co-runs the award-winning design agency Nieschlag + Wentrup.

- Recipes and iconic moments from the silver and small screen come together with firm food favourites in this celebration of Rome
- Italy remains one of the most popular destinations for tourists, attracting millions every year





LA BOLCE VITA

MARITOZZI ALLA PANNA

ITALIAN CREAM BUNS

These soft buns filled with whipped cream are an institution in Rome.

According to an old custom, future husbands would give these buns to their

brides-to-be on the first Friday of March.

To make the dough, dissolve the fresh yeast in the milk and mix with the remaining ingredients in a food processor for 5 minutes, until a smooth dough forms that comes away from the sides of the bowl. Cover and feave to rise at room temperature for about 2 hours, until doubled in volume. Then delate the risen dough and divide it into eight equal pieces.

If necessary, dust with a little flour and shape into balls, then arrange them 5 cm (2 inches) apart on a baking tray (sheet) lined with baking parchment. Leave to rise in the cold oven for 30 minutes, until they have doubled in volume. This process can be assisted by placing a bowl of belling water in the oven.

Take the tray out of the oven and preheat to 180°C (350) Gas 4). Beat the egg with a little water. Lightly brush the buns with the egg wash and bake for about 20 minutes, until the surface turns adden howm. Leave to cool.

For the filling, whip the cream with the icing sugar to stiff peaks. Out the maritozzi open lengthways, fill with the whipped cream and smooth the surface. Sprinkle the maritozzi with icing sugar and eat on the same day.

MACES 8

FOR THE BODGH 20 g (N oz) fresh yeast 150 g (S X oz/% cup) fullfat (whole) milk, at room

320 g (11 % oz/2 % cups) plain (all-purpose) flour, plus extra for dusting 2 egg yolks 60 g (2 oz/4 tablespoons)

unsalted butter, softened 30 g (1 oz/2 % tablespoons)

2 tablespoons honey 6 g (% az/1 teaspoon) salt Zest of 1 organic orange

FOR THE FILLING 200 ml (7 fl oz/scont 1 cup)

75 g (2 % oz/% cup) icing (confectioner's) sugar, plus tablesacoon for dusting

ADDITION

29



Desi Bakes

85 Recipes Bringing the Best of Indian Flavors to Western-Style Desserts **Hetal Vasavada** 26 September 2024 9781958417317 £27.00 | Hardcover 240 Pages 254 x 203 mm Full colour throughout

Author Hetal Vasavada brings Indian flavours to Westernstyle desserts and amplifies basic decorating ideas to make showstopping sweets.

Desi Bakes brings step-by-step photos, decorating inspiration, and recipe adjustments for gluten-free, egg-free, and vegan treats to an audience looking to create eye-catching mithai, sweets.

Think Saffron Madeleines, Chai Masala Marshmallows, and Malai Kulfi Cream Puffs. Learn what to bring to a friend's Diwali celebration, how to use leftover besan ki burfi in Muddy Buddies or Crispy Rice Treats, and how to mirror beautiful Indian textiles with icing on cookies.

Hetal Vasavada is the author of *Milk and Cardamon*, a successful blog and Instagram (@milkandcardamon), and is a contributor at *Bon Appétit, Food & Wine, Eater* and more.

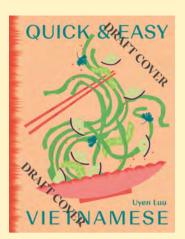
- Vibrant, beautiful photos of desserts, tablescapes and different festive traditions
- Step-by-step photos for recipes
- Hetal has amassed an international audience through her MasterChef appearances and has close ties to Priya Krishna, Khushbu Shah, Preeti Mistry, Sonia Chopra, Sohla El-Waylly and Sana Javeri Kadri













Vietnamese Vegetarian 9781784885519 £25.00 | Hardcover



Vietnamese 9781784884239 £25.00 | Hardcover

Quick and Easy Vietnamese

Everyday Vietnamese Recipes for the Home Cook **Uyen Luu** 15 August 2024 9781784886998 £25.00 | Hardcover 224 Pages 248 x 190 mm Full Colour Photography Throughout

Learn how to tap into the Vietnamese mindset of being resourceful with time and ingredients, maximising on flavour and never wasting a thing.

Quick and Easy Vietnamese shares simple yet delicious recipes that can all be whipped up with minimum fuss. From Pork and Prawn Wontons and Battered Spring Onions, to Lemongrass Minced Pork Vermicelli and Dill Fishcakes, as well as sweet treats such as Honeycomb, Pandan and Coconut Muffins and Tofu Pudding with Ginger Syrup, there is a collection of recipes that are perfect for any time of the week.

This book encourages you to adapt the recipes to what you have to hand. The recipes offer flexibility as substitutions are given, and some ingredients that aren't crucial to the outcome of dish have a range of weights.

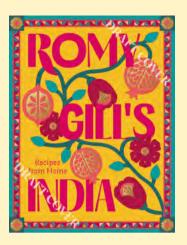
By teaching you how to make the most of every ingredient, *Quick and Easy Vietnamese* will enable you to become the master of your kitchen and create delicious Vietnamese dishes in no time.

Uyen Luu is a food photographer. She has run a Vietnamese supper club, as well as cooking classes. Uyen grew up in Hackney, London, since her family moved there in the 80s as refugees. This is her fourth book.

- The next book in the *Vietnamese* series, by Uyen Luu
- Photographed by Uyen Luu
- Full of tips on how to save time, money, as well as reduce waste









On the Himalayan Trail 9781784884406 £27.00 | Hardcover

Romy Gill's India Recipes from Home **Romy Gill**

12 September 2024 9781784886875 £28.00 | Hardcover 256 Pages 248 x 190 mm Full Colour Photography Throughout

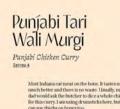
Step into the heart of India's vibrant culinary heritage with Romy Gill's India. Renowned chef Romy Gill takes you on a charming journey through her ancestral kitchens in the Bengal and Punjab region, where she discovered the true essence of home-cooked Indian cuisine.

In this beautiful cookbook, Romy shares over 70 of her beloved family recipes, each a testament to the flavours that define her childhood. From the iconic Butter Chicken, a beloved staple in every Indian home, to the delicious simplicity of her Masala Omelette, Romy invites you to savour the authentic tastes of India without the fuss. As well as recipes, Romy imparts her culinary wisdom and invaluable tips to help you craft curries with confidence in your own kitchen. With easy-to-follow instructions and readily available ingredients, every dish is designed with the home cook in mind, ensuring that your journey into Indian cuisine is as delightful as it is delicious.

Chef Romy Gill MBE is a Celebrity Indian chef, food/travel writer and broadcaster based in the southwest of England. Romy has appeared on numerous television shows and regularly contributes to national and international publications. She travels across the UK and abroad to guest chef residences, food demos and conferences.

- Experience the pleasure of homemade Indian cuisine without the fuss
- Discover the hidden gems of Indian cuisine, with a curated selection of regional dishes from West Bengal and the Punjab
- Each recipe is designed with the home cook in mind, using simple ingredients and easy-to-follow instructions

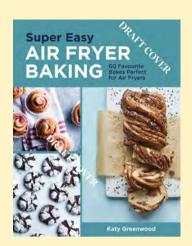




nuch better and there is no waste. Usually, my ad would ask the butcher to dice a whole chicken or this curry. I am using drumsticks here, but you



Mest. Fish & Egg Dishee





Super Easy Air Fryer Recipes 9781784886899 £12.99 | Hardcover

Super Easy Air Fryer Baking 60 Favourite Bakes

Perfect for Air Fryers **Katy Greenwood**

17 October 2024 9781784887759 £12.99 | Hardcover 160 Pages 240 x 185 mm Full-colour Photography

Whether you have a craving for something sweet or need a simple bake for dinner fast, *Super Easy Air Fryer Baking* has you covered.

Filled with 60 of the easiest-ever, crowd-pleasing baking recipes, from chocolate marble cake, cinnamon rolls, ginger loaf cake and red velvet cupcakes to cheese straws, savoury scones, mini calzones with mozzarella and basil and simple sausage rolls, you'll find bakes that are perfect for any size of air fryer. With chapters including doughs, cookies, desserts, cakes and loaf cakes, you'll be ready for any type occasion, from bake sale classics and delicious weeknight dinners to weekend treats and birthday specials.

With stunning photography of each and every recipe and additional tips, tricks and make-ahead suggestions and cooking time guidance throughout, *Super Easy Air Fryer Baking* will have you baking foolproof favourites over and over again.

Katy Greenwood is a food writer and stylist whose work has appeared in *BBC Good Food, Sainsbury's Magazine, Olive, BBC Food* and more. When not working she can usually be found in her own kitchen baking sweet treats.

- Recipes to fit every size of air fryer
- Everything from cookies and cakes to quiches, pastries and breads
- Simple, family favourites made for the air fryer



Victoria sponge

I wasn't sure if baking a sandwich cake in 2 tins would work in the air fryer, as you usually bake the cakes together in the oven. However, the short wait time between bakes didn't make much difference to the rise on the second cake

/ Serves 10

Grease and line the base of 2 x 20cm/18cm sandwich cake Ins. In a large mixing bowl, cream the butter and sagar with excitic bedres in all light and fulfy, but in a great with excitic bedres in all light and fulfy, but in a great with a large state of the same sta

Once the cakes are cool beat the cream unfil just thickened. Place one of the cakes on a serving plate and spread the jam over, then dollop on the whipped cream and to p with the second cake. Dust with iding supor to serve.

75g self raising flour 75g butter 75g coster med eggs i sp vanilla extract tbsp raspberry or strawberry jam

CAKES 33

Sweet spiced carrot tart

These days, most ready mode brands of puff postry are vegan, which is excellent news when it comes to backing scroony treats for friends who are plant-base this tart however is a hit with vegans and ormivores alike! The size pf this postry fits my air fryer perfectly, but at your postry to the size you need Use any leftover puff to make a fort tain or cheese strows.

/ Serves 2 /

Heat the oir fryer to 200C. In a bowl tost the coion and carrots with the caraway, rigells, the oil and some sait and pepper. Once the oir fryer is up to temperature put the carrot mixture in and cook for 20 minutes. After this time the carrots should be pretty much done and the orion turning crispy in places. Return the mixture to the bowl and toss with the majet syrup.

own ran tess with the mapte group.

Score at this edge - about 0.5cm - around the edge of
the piece of partry, Heat the dirftyer to 150°C. Once it
is help piece the partry, on a preserve of balang paper, or
is help piece the partry on a preserve of balang paper,
this time open the drower and press down the middle
of the partry, so that the scored edge is left. Pile the
carror mixture on the pastry and return to the oir fryet
for simules.

Make the sauce – stir up the tahini, yaghurt and garli with 1 thso water and season to taste. Once the tart is baked, drizzle with the tahini sauce and scatter with the parsley leaves. 6 sinds thinkin corrot, about 500g corrot, slood lengthway into quarters 1 tip careway seeds 1 tip crigado seeds 1 tip crigado seeds 1 tip crigado seeds 1 tips office 0 Puff postry 14 x 23.5cm 1 tips phospie syrup FOR THE SAUCE 1 tips phospie 1 tips product 1 t



82 SAVOURY BAKES





Vegan With Bite 9781743796245 £17.99 | Hardcover

Vegan Italian Over 100 Recipes for a Plant-based Feast Shannon Martinez

7 November 2024 9781743796511 £25.00 | Hardcover 224 Pages 240 x 210 mm Full-colour Illustrations

Australia's number one vegan chef Shannon Martinez celebrates the joys of Italian food in signature riotous style.

Following on from Shannon's bestselling cookbooks *Smith* & *Daughters: A Cookbook (That Happens to be Vegan)* and *Vegan With Bite*, this glamorous guide features more than 80 delicious recipes for comforting classics and modern entertaining that will bring Italy into your kitchen at home.

Discover meat-free versions of delicious antipasti, elegant pastas such as tortellini in brodo, red sauce meatballs (vegan, of course), plus vibrant vegetables, sides, salads and an extensive range of desserts inspired by the world's favourite cuisine.

A tour de force in vegetarian and vegan cooking, **Shannon Martinez** has been a chef in Australian kitchens for over 20 years. She is best known as the owner of Australia's most prolific plant-based business, Smith & Daughters.

- The recipes offer innovative plant-based food with an Italian influence covering all aspects of an Italian meal – from aperitivo and secondi through to dolci and gelato
- Demonstrates in signature Shannon Martinez style that food can be just as inspiring – if not more so! – without reliance on animal products

tarves ex

PEACH COOKIES

When I was younger, I used to think these were the cutest cookies that ever existed and nothing has changed You can use fresh mits leave as a gamish, but if or authenticity, artificial greeney is recommended. Altermes is the liqueur used in this recipie and can be found in a specially grocers. If you can't field, it use peach schwapps or Campari with a splosh of peach nector instead. If you don't want them to contain boxes, just sook them in peach nector.

200 mt (7 fi az) Alkermes, peach liquor or Campori sweetened with peach necta

Cookies

Cookses
125 g (41; oz/1; cup) butter, softened
100 g (31; oz) coster sugar
40 g (11; oz) soy milk
1 teaspoon vanilla extract

g (s oz) boking powder (ts teospo inch of soit

255 g (9 oz) soy mlik 50 g (1% oz) coster (superfine) sugar, plus entra for coalling 15 bisarpoon vanilla entract

zest of 5 ternon 50 g (15 oz) custord powder Preheat the oven to 170°C (340°F).

Creamit the budler and sugar in a bowl with a recoon spoon until light and halfy, Add the say milk, vanish and shrond should, then combine. Shift the floor, being powder and soft over the budler milks and min to combine. The dought should be a timy bit sticky; if needed, add a little entry floor. Whap in plastic swap and refrigerate for a minimum of I how to firm up. While the dought is chilling, make the filling.

retract and kirmon zent. Bring to the boil, then turn the heat down to low and kinnner.

in a small bond, combine the custord powder with the remaining $60 \, \mathrm{g} \, (23/4 \, \mathrm{cc})$ say milk and mix to make a smooth paste, then whick his mixture into the hot milk. Continue to cook over a low heat until tricklened.

form a skin, then refrigerate till cold.

Roll the militure into sideen equal-sized balls, then place on a basing tray

Base for 8-10 minutes, or until the bottoms of the cookies is lightly golden.

While still warm, scoop out a small whole in the bottom of the cookie to allow

for the filling.

Place the cooled filling in a piping (loing) bag then snip the corner and fill the

Dip the cutside in Altermes, or figure of your choice, then roll in coster sugar hade, hat side down, on a cooling rack to allow the liquar to absorb. Garnis with a well.



Serves 4-6

CACIO E PEPE

The chokehold cacio e pepe has had over the last few years means you can find it in any form of food. It's not to say that I don't love cacio e pepe, but I don't believ it's the pinnacle of pasta dishes. And yet, all the while, vegans have missed out – unless you've been to my restaurant, that is, For those who don't live in Australia, this one is for you.

500 g (1 ib 2 oz) buccinir or speghetti 100 g (18 oz) butter 50 mt (1 ib 1 oz) estra-virgin clive ali 4 black garlic cloves, crushed into a paste 2-3 teaspoons freshiy cracked black pepper 125 g (4 is oz) silken tolik, blended 150 g (5 is oz) grated parmeson thing a large soucepon of heavily eated water to the bolt Once balling, on the posts for I minute less than what the postet instructions suggest. A few minutes before the pasts is cooled, place a large flying pan over a modern heat and add the butter and all add the block garde paste and

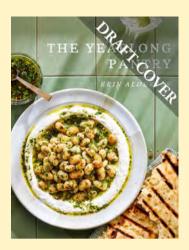
Once cooked, pull the pasta directly from the pot into the flying pan and to to cost.

Add the blended tolu, parmeson cheese and pasta water. Quickly toss and stir to emulsify the sauce.



37

PAST



The Yearlong **Pantry**

Bright Bold Vegetarian Recipes to Transform **Everyday Staples Erin Alderson**

17 October 2024 9781958417430 £27.00 | Hardcover 288 Pages 248 x 187 mm

Full colour throughout

A vegetarian guide to grains, legumes, nuts and seeds.

Learn which grains to fry, pop, or leave to the rice cooker, plus how to turn different nuts into butters, creams, or salad crunchies, or which beans are meaty enough to stand up to hearty sauces. Chapters, organized by ingredient, start with basic cooking lessons and then dive into recipes to showcase the yearlong pantry. Think Grilled Peaches with Hot Honey Hazelnut Vinaigrette, Carrot Soup with Chile Fried Spelt, and Chimichurri Ayocote Beans over Whipped Ricotta. A basics section full of dressings, sauces, and pickles teaches how to make base recipes, and then bolster them with different chiles, herbs, or spices to suit new dishes.

Erin Alderson is a recipe developer, writer and photographer with a long-popular blog Naturally Ella. She is the author of two previous cookbooks.

- Erin is well-connected in the food world and can count on support from big names in the industry like Deb Perelman (Smitten Kitchen), Heidi Swanson and Lisa Lin
- New approach to classic ingredients: exciting flourishes spice up staple ingredients. Think Pecan Crusted Green Tomatoes with Garlic Mayo, Charred Scallion Miso Beans, and Parsnip Soup with Caraway Sprouted Rye Granola



Carrot Soup With Chile Fried Spelt

A creamy veretable tour it a meal I feel like everyone should have in their rotation It's maight-forward, can use many different vegetables, and can be a lovely base for fun toppings. For this version. I've paired the owest carnot flavor with a chile-craked crunch spelt-a favorite way of mine to use up leftoyer cooked grains. The spelt only soften slightly in the soup which has a crunch with every bite, just my to not eat all the spelt

FRIED SPELT

CHILE SALT I restpoor medium-heat ground chile

TO MAKE THE SOUP: To prep the vegetables, scrub the carrots and out in half lengthwise. Peel and out the cnion into wedges and smash then peel the garlic. Heat a pot over medium-high heat with the avocado oil. Once the pan is hot, add the carrot halves, onion wedges, and smashed garlo cloves. Cook the vegetables, flipping just a couple times, until everything has a good sear.

Add in the water and salt, bring to a boil, reduce to a simmer, and cook until the carrots are quite tender 15-20 minutes. Using a consistency. Return the soup back to the pot over medium heat. Add the heavy cream and heat until the nous in warm. Turn off the heat and stir in the lemon juice to taste, adding more salt if needed

TO FRY THE SPELT: Add about 1° of oil to a small not and heat until bubbling of the oil should mostly subside and the grains will have substantially darkened in polor

While the spelt is frying, combine the ground chile, salt, and sugar in a small bowl. When the spelt is done, use a spider strainer or slotted spoon to remove from the oil and place in a medium bow. While still hot, sprinkle with the chile mixture and toss until well coated.

TO SERVE: Divide the soup into two bowls. Sprinkle with the fried spelt and a bit of the chile salt in the bottom of the bowl

GRAINS 33

Carrot Soup with Chile Fried Spelt CONTINUED

NOTES

STORAGE

Secure of the minimal ingredients: in the soup base, the talance of flavors can be a bit deficate. Using what works best for you. water instead of broth helps keep the cared flavor prominent and the right amount of salt/femon is key to

The soup can be made ahead of

tor for a day or two or long in the

time and stored in the refrigera-

Play around with balances and fill d

over firms

SEASONAL VARIATIONS: This soup is ny base recept for most crearing soups. During surrors; like to selfs the crue-dy guess.

Lettover soup can serve as a solid

neutral base for other meals. Think

fried before serving as they harden — reheating the soup with a bit of

RESOURCES

Cooking large grams, page s.

the colder months, root vegetable

curry paste and some tofu for a curry-cirret sauce or stir in some mashed chipotles and use it as an

ing whole, grain, or as flour.

Most popular, however, is pearled barley which is whole barley with the brain and germ

Barley

similar levels of protein to wheat, the absence of the guisnin protein completes and poor development of the gluton network. Therefore, barley flour is best used as a supplemental flour Berley is a quite powerhouse used throughout history thanks to it's case of growing and link to many delicious fermented beverages and to many describe formersed beverages and no breads. Unlike its wheat cousin, berley contains two feighty absorbent carbohydrates: pentorans and glucans. Pentorans land a riscky quality which are great for baked goods while glucans. landrace forms which have higher levels of anlend a galatinous fin sh-making barley perfect The translates into a grain with a black or purple

for stones and records.

Bandey has builded or buildest varieties (page a). The hulliest book to be the most intact but there's neighble difference in their cooking and uses. I keep whole grain barrley on hand for us-

layer removed. However, unitio most, other gains, basiley has ther throughout. This means pearled barley still contains a solid amount of nutriens. Peaked barley is great for when a ten-der grain is needed. Barley is also milled into flour, using either

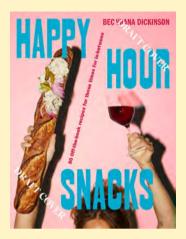
Most barley for human consumption is turned mo matted barley (page x) which is found in powdered and liquid form. Because the process turns starches inco sugars, matted barley syrup is often used as a sweetener, most notably in bagels. In commercial baked goods, malted bar ley is added to aid in browning and creating a more tender crumb. I keep matted barkly syrup and powder on hand for bagil making.

barley flour is best used as a expetemental flour or in baked goods that do not require glucen-development (such as the pancakes on page x). Whole and poarted barley also comes in

thorvanine IBUBBLE water-soluble paments

M THE YEARLONG PANTRY

GRAINS 35



Happy Hour Snacks

80 Off-the-Hook **Recipes for Those** Times In-between **Bec Vrana Dickinson**

19 September 2024

9781743799970 £18.99 | Hardcover 208 Pages 248 x 190 mm Full colour photography and illustration throughout

Happy Hour Snacks is a go-to guide to simple, delicious food to share in the looser, lazier and louder comfort of your own home.

Containing 80 moreish recipes, this cookbook is about making bites with less utensils, more shortcuts, and with a drink in hand.

Learn how to shuck oysters, make an easy fresh pasta and graze on great-tasting dishes such as Lazy man'oushe, 'Nduja with super honey and Kimchi garlic bread. Chapters are split into snack cravings: You're a bit salty (salt), The spice and smoke show (spice and smoke), How good is acid? (zest and tang), Cheese sleaze (cheese) and Afters.

Pick your level of time commitment ('quickie', 'minor investment' or 'go the distance') and pour up the drink pairing. This is about making bites with less utensils, more shortcuts and a drink in hand.

Bec Vrana Dickinson trained at Leith's School of Food & Wine and has worked in food styling, photography and writing in New York, London and Sydney, including recipe development for HelloFresh.

- Easy but impressive snacks those moments that are not quite dinner, but far enough away from lunch
- Split into chapters based on key flavours with suggested drinks for each recipe
- The recipes combine pre-made elements (such as crisps) with new flavours and cooking methods

A TOMATO'S **PURPOSE**

the drained tomato luice for the Bloody good Mary

DRINK CUCUMBER MINT GIMLET SNACKS 4-6 COMMITMENT CUICKIE

700 e (1 lb 9 or) rice tomator destermed, halved olive oil, for drizzling, plus extra to serve 6 slices sourdough 3 gartic cloves, peeled

Put a sieve over a bowl and grate the tomatoes with a box grater, starting from the cut side. Add the tomato pulp to the sieve to drain and retain the skins and juice

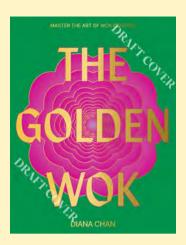
Now, heat a large frying pan over a medium-high heat Now, heat a large frying pan over a medium-high heat. Generously drizzle one side of the bread slices with olive oil (you'll do the other side in a bit). Fry the bread oiled-side down in the pan until golden, about 2 minutes brizzle the other side with oil, filp and fry for another 2 minutes until golden. (You may need to fry the bread

Rub the garlic all over the fried bread, letting the coars odges of bread catch on the garlic.

Spread the tomate pulp on a serving plate. Season with salt and top with chilli oil and a dash of black vinegar and fish sauce, and a final drizzle of olive oil. Sprinkle over the







The Golden Wok Mastering the Art and Technique of Wok Cooking With Over 80 Recipes **Diana Chan**

31 October 2024

9781743799697 £26.00 | Hardcover 224 Pages 248 x 190 mm Full colour throughout

80 approachable recipes covering everything from steaming to frying and roasting to sauteing.

The wok is the pride of any Chinese kitchen. And *The Golden Wok* teaches you how to nail the basics of mastering wok hei and navigate your way around the mechanics of the perfect stir-fry. Then, it's time to spread your culinary wings and fly - from tempura vegetables and dashi-simmered dishes to smoky crispy noodles and delicate dumplings.

The Golden Wok shows you why the wok is the Chinese family heirloom that's passed down through generations, and the only thing you need to unlock a whole new world of flavour.

Diana Chan was born in Malaysia and moved to Australia at the age of 18. She's a self-taught chef who won the ninth season of MasterChef Australia in 2017, and has gone on to make a name for herself as a TV host, menu designer, product creator, restaurateur and content creator.

- Features 88 approachable recipes showcasing the wok's versatility and explains basic techniques
- Diana Chan is known and loved for her approachable home cooking which draws on her Chinese Malaysian heritage
- Hugely well connected within the industry, Diana has an engaged social media following of over 100K on Instagram

WHITE **PEPPER** CRABS ice the butter has melted, add in the ginger and shallors and toos Next, add in the garlic and stir through for 30 seconds then add in the shaoning wine and chicken stock. Cover with a dome lid and allow to cook for \$-7 minutes, mixing Remove the lid and check the crabs to see if they're cooked th Add in the spring onions. Taste the seasoning, if needed, add in salt and sugar to taste.



BUTTER **PRAWNS** WITHEGG **FLOSS**

20g birds eye chilles, sloed finely

First, clean the prawns. With a pair of sharp latchen accisees, first cut, the routinus which is the sharp spitce above the prawn head. Then trim off the top, whiskers said the legs of prawns. Next, cut off the telsors which is the sharp point at the tall. Lantly, using a toothpick, prick into the middle to deven the prawns.

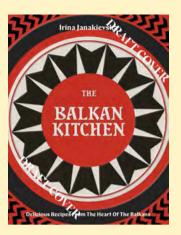
To deep fry the prawns, first heat up oil in wok over medium heat till hot. To check if oil is het enough, use a thermoment to shock of

eque accus, non prigensi esqui unicarne omico busaestrum cetur? Tur le excepte lam, lum reptu? Et, ul faccuse ma pedi equis nihit as dem volupitatus int. Verit, lusam, vel insilorenim biaboru pitberita sinto volupitae solupitatis? Qui accumques ellupitus idisimus as simos quaspe pratur? El int. Ugit lumquid quia et hariam quo cupta nonsequo et magnatem.

To make the egg floss. Separate a egg yolks from the whites and lightly best the egg yolks with a fork. Strain the egg yolks over a sieve into a measuring cup to get a smooth egg yolk mixture. Remove the excess oil which you cooked the prawns in and set it aside

o use later. Have the wok cleaned and rendy to cook the egg floss. Add in the cooking oil and the butter in the wok over low to medium here Drizele in the egg yolk mixture in one steady stream whilst using a whisk to stir vigorously creating fine ribbons of egg floss.

Turn to low heat and use a wok spatula to fry the egg strips oil starts to become fourly. When the oil starts to bubble, as garlic, curry leaves, chillies, sugar and chicken stock granule Then add in the fried prawns back in and toos through to cost. We are done. Serve immediately on a servine plane.



The Balkan Kitchen

Delicious Recipes from the Heart of the Balkans **Irina Janakievska** 15 August 2024 9781784886851 £27.00 | Hardcover 272 Pages 248 x 190 mm Full Colour Photography Throughout

In *The Balkan Kitchen,* Irina Janakievska gives a voice to the vast and varied dishes and cultural heritage of the Balkan region.

With recipes including everything from Pogaça (celebration laminated tear and share bread) and Leek, Lemon and Olive Salad to Baked Sirenje (white cheese) two ways and Chicken Paprikash, and of course sweet treats such as Vanilici Cookies and Chocolate Baklava, Irina's food is as vibrant and joyful as the stunning location photography and evocative essays. With over half of the recipes being vegetarian or vegan, this is a book for all to enjoy the flavours of the Balkan.

With cultural anecdotes, history and personal stories, *The Balkan Kitchen* will be a book that inspires cooks around the world for years to come.

Irina Janakievska was born in North Macedonia, grew up in Kuwait and now lives in the UK. A consultant solicitor, Irina left the corporate world and completed the Essential Cooking Certificate at Leiths before working as a recipe developer in the Ottolenghi Test Kitchen.

- The Balkans is one of the most under-explored gastronomic crossroads in the world
- Celebrating recipes from across the region
- Encompasses North Macedonia, Bosnia and Herzegovina, Serbia, Vojvodina, Montenegro, Croatia, Slovenia and Kosovo

Sutlijaš Balkan Style Rice Pudding

100g risotto rice (arborio, carriari or pudding rice) 600g w hole inilk. 50g sugin

I can still picture him string on a high stool in the kitchen in front of the stow, impaidly holding his fewer present) eigented in one hand, swooden spoon in the other gents, and forwing strings the unlink, shwys in the same direction, enser storging because von sussmir let a stick. This was not of my grantidate's risourise things to make A handle of houset, simple ingredients, requiring absolute concentration, patience, low. The perfect, enduring irreplaceable union of vice milks upper and crimstonn.

Suffijal is a sweet, cirmamon-flavoured rice pudding typical across the Bulkans. It is a close cousin of the Turkish sirla; and Greek ricogalo, and a more distant cousin to Indian kheer or the Spanish-speaking world's areas conscious.

Ballan rayle areliasi is typically cooled on top of the store, then served cold, epinkled with citamons, or in some families, topped with homemade from greeriers. Every families will have their creaw way of making n, but to mine, we generally work on a work, not genefitled representative to the content of general properties trates usuage the same folkland. Totake codies, one genefitled was the content of the

My mother adds lemon sest, so i do too. Sometimes i use one blossom water it is simplicity itself, at its most beautiful.

METHOD

Put the rice, milk, vugar, and femon nest in a medium succepun and over a low-medium heat. Bring the sutilizat to a gentle bubbling simm

Keep stirring constantly, ideally with a wooden spoon. You want to avoid the mixture "catching" at the bottom of the saucepan and starting to burn.

The mixture will start to thicken naturally – keep stirring on a gentle heat until it reaches the consistency of a soupy sisotto, and the rice is cooked (approximately 20-25 minutes), it is important not to take it too far as it will thicken further once cooked.

When thickened, pour it in your preferred heat proof serving bowls or cups and sprinkle with ground cinnamon and place in the fridge. Serve chilled:

Preserving the Seasons



SERVES

Spanak I Oriz

3-4 spring orsers or 1 medium w orsers, finely chopped 1 libso sweet paprika

1 flsp fomato puree (or 1 medium tomato, skirmed and grafed) 500-750ml vegetable stock

or pudding rice)
200-250g fresh baby spiruch
(washed and preferably de-stalked
if you have time)
Salt and black pepper, to taste

This is something I addeed eating as a child and will do. My mother made this frequently, so to me this will always have that pechal tame of comform ad lowe. It is sail something I ask her to make for me because, as is the way with comfort food from our childhood, it always tames better made by my mother's hands.

Really this is a serior of spinish risons, very similar to the Omek spinishors be with Bildast ratis, specifically the use of sover papelas and consisces. It is generally states as a lost meal, accompanied by spijator, streng (white closes) and contentine fried eggs. Some like to bake the spinish five in the own and top it with egg, shrone like a bakhalakis, and some like to add meat, I prefer the simplicity of midding at reconversite recopict with fried of peached eggs for a spik and healthy fermly meal.

METHOL

Put the oil in a large saucepan over a medium-high heat. When the oil is hot, add the onion and a pinch of salt and saute for 8 to 10 minutes, stirring occasionally, until the onions are soft and lightly caramelised.

Reduce the heat to medium, add the paprika and tomato and cook for one minute, stirring constantly, until well combined with the onion. Take are not to burn the paprika and if the papriks is sticking to the bottom of the suscepan, loosen the mixture with one to two ablespoons of the stock.

Next, add the rice and cook it one to two missions until it is well conted in the onion, pupils and tomato miss. Start adding your vegetable stock halfe by halfe, strings offern, until the rice is nearly cooked about 15 minutes. You may not need all of the stock, or you may need more. It is perfectly his to to use water if you use up your stock.

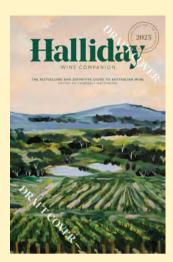
Add your spinach and another ladle of stock or water and cook for a further five minutes until the rice is cooked but retains a bite and the spinach has wilted down.

Serve it with a fried or poached egg if you would like, as well as vorbart, sirenie (white cheese), fresh salad and bread.



From Elvers, Lakes and Se





Halliday Wine **Companion 2025** James Halliday

24 October 2024 9781761450921 £25.00 | Paperback 680 Pages 234 x 153 mm

The industry benchmark for Australian wine.

A best-selling annual, the Halliday Wine Companion 2025 has been completely revised to bring readers the latest wine ratings, regions, best varietals, winery reviews and a curated selection of the best wines in Australia.

Each wine has detailed tasting notes with points, price, value, and advice on best-by drinking.

The book provides information about wineries and winemakers, including opening times, contact details and advice on family and dog-friendly vineyards. It's the essential guide to the country's best drops, or an ideal gift for any wine lover.

James Halliday is an unmatched authority on every aspect of the Australian wine industry and can be compared to the likes of Hugh Johnson, Robert Parker and Jancis Robinson, and has had a long career as an international wine judge. For the 2025 guide, James works alongside Campbell Mattinson, in the role of chief editor, and an experienced team of tasters, who each focus on specific wine regions for the first time.

- The beloved annual bible for lovers of Australian wine
- Includes trusted reviews of the best Australian wines and wineries from the country's best critics, with a complete list of all the 5-star wineries in Australia, following James Halliday's famous 5-star rating system
- The Tasting Team is led by Campbell Mattinson with Jane Faulkner, Jeni Port, Ned Goodwin MW, Dave Brookes, Philip Rich, Shanteh Wale and Mike Bennie, as well as James Halliday himself

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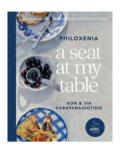
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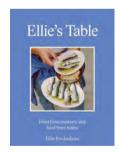


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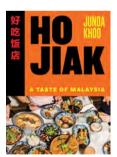
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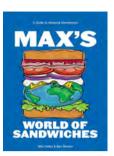
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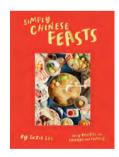
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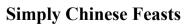


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Full colour throughout

All the skills you need to create beautiful pieces that are practical as well as decorative.

Japanese Paper Craft starts with an overview of the tools and materials needed to make the projects, along with simple basic techniques such as gluing corners and spines and sewing bindings. It then progresses through 30 projects, including practical step-by-step photos and detailed diagrams, with tips on the best tools, techniques and materials to use.

Projects in the book include:

- Tiny book (Miniature book-shaped notebook)
- Three-partitioned notebook
- Stand/folder for photos
- Nested pen tray
- Washi-paper notebook for collecting stamps
- Rubber band flipbook

And many more!

Aya Nagaoka is an editor and bookbinder. She holds regular workshops in Tokyo and is a member of the Japanese Bookmaking Association. She posts bookbinding tutorials on her Instagram, @weekend.bookbinder.

- Simple techniques with step-by-step photography and detailed diagrams
- Timely topic: with the popularity of paper crafts and bookbinding on the rise, this is a timely addition for the new crafting generation







Macramé 30 Super Simple Projects For Your Home

Françoise Vauzeilles

12 September 2024 9781784887599 £12.99 | Paperback with flaps 80 Pages 230 x 187 mm Full-colour Photography

Quick Crafts: Macramé is a fabulous book that will get you knotting up a storm in an afternoon!

There are more than 30 simple and beautiful projects for readers to turn their hands to, including braided wreaths, fringed lampshades and woven wall hangings.

All the projects are shown in versatile Scandi neutrals, which would make a tasteful addition to any home, but if you decide to feature a bit of colour, there's handy information on using natural dyes included. With helpful instructions on basic macramé knots as well as inspirational photography, it won't be long before your home is adorned in gorgeous macramé pieces.

Passionate crafter and baker, author Françoise Vauzeilles will most likely be found with a ball of wool in one hand, an embroidery needle, a tube of glue and a pair of scissors in the other... whilst her camera is slung around her neck ready to capture her crafting accomplishments.

- Simple, beautiful projects that readers can create in an afternoon
- A super accessible craft where very little specialist equipment is required
- Scandi-inspired colour palette will suit any home





Fold 3×30 cm lengths of coed in half and place them over the hoop, side by side. This will give you 3 groups of 2 cords (the two coeds from each group will be

used together). Tie a 3-strand braid from left to right, incorporating the metal

noop into the braid. When the braid covers the whole hoop, tie an overhand knot with the 6 pieces of coed You can then cut off the cords or use them to hang the wreath.

As a general rule, to calculate the length of cord you'll need, multiply the circumference of the hoop by 3.5.

You can stick foliage, dried flowers or decorative items made from white modelling clay onto the wreath.





Retreat Inspired Homes and Ways of Living Lucy Glade-Wright

12 September 2024 9781743798508 £35.00 | Hardcover 256 Pages 270 x 215 mm Full-colour photography

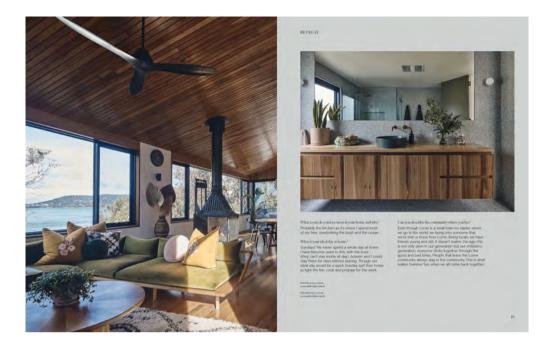
From the forest to the beach and mountain ranges in between, 24 unique homes far from the city.

The great escape is a dream realised by many busy professionals. Aside from the uniqueness of the homes, including a Balinese villa, a ski ranch in the Sonoran Desert and a converted bus called Gloria, *Retreat* also delves into how the owners' lifestyles have changed.

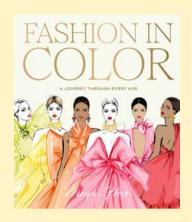
Featuring Q&As with the homeowners, Lucy Glade-Wright offers inspirational styling ideas that can be replicated in your home home and stunning photography.

Lucy Glade-Wright is one of Australia's most recognisable faces in interior design. With over 15 years of experience in design, creative direction and styling, Lucy is best known for her online design publication, *Hunting for George*.

- Lucy is the co-founder of Hunting for George, an online hub for home, design and lifestyle stories, which has over 700k followers across Youtube and Instagram
- In the post-Covid era, where working remotely is the norm, moving to the countryside is a popular lifestyle choice with no signs of slowing down
- Features homes across the US, Canada and Australia









Christian Dior 9781743797266 £22.00 | Hardcover



Coco Chanel Special Edition 9781743797440 £22.00 | Hardcover

Fashion in Colour From Valentino Red

From Valentino Red to Tiffany Blue

Megan Hess

3 October 2024

9781761451010 £35.00 | Hardcover 224 Pages 280 x 235 mm Full-colour Illustrations

Join Megan Hess as she glories in how fashion designers have used colour through the ages to create iconic looks.

Arranged by colour Red, Blue, Brown, Pink, Black, Orange, Yellow, each chapter covers iconic looks, the houses that are synonymous with that colour (Hermes and orange, or Valentino and red), fashion facts and history and Megan's signature illustrations.

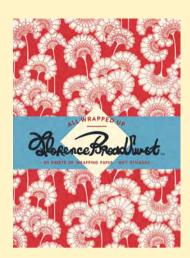
A rainbow of illustrations bring to life classic fashion favourites from around the world.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue, Vanity Fair, Harper's Bazaar, The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series have sold over a million copies worldwide.

- In 2023 we celebrated an incredible ten years of Megan Hess publishing, which has seen Megan selling over 1.5 million books in over ten languages
- Megan has cemented herself as the world's best loved fashion illustrator and storyteller, including working with top brands such as Dior, Chanel and Prada and reaching over 500k people across social media accounts









Good Vibes by Georgia Perry 9781761212116 £14.16 | Other Merchandise

All Wrapped Up: Florence Broadhurst

A Wrapping Paper Book Florence Broadhurst

5 September 2024 9781761213755 £14.16 ex VAT | Other Merchandise 21 Pages 347 x 252 mm Full Colour

The latest in the series of gorgeous stationery books celebrating the work of Australia's best and brightest artists.

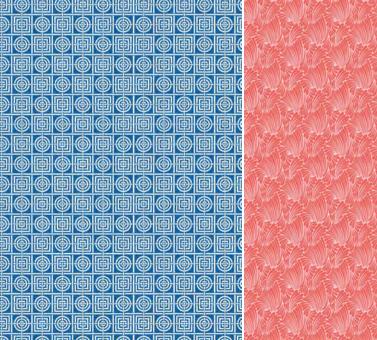
All Wrapped Up: Florence Broadhurst showcases the artwork of luxury textile designer Florence Broadhurst.

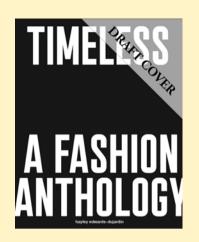
Love the pattern? Rip it out and wrap something up! Includes 20 gift wrapping sheets and 2 sheets of stickers.

Florence Broadhurst was an eccentric and talented Australian artist. By the time of her death in 1977, she head established herself as a pioneering designer in the wallpaper industry. Her work has inspired generations of designers, and her spirit lives on through this beautiful collection.

- All Wrapped Up is a series of luxurious gift-wrap books
- Includes 20 sheets of full-colour gift wrap (694mm x 504mm) and 2 sheets of full colour stickers







TimelessA Fashion Anthology **Hayley Edwards- Dujardin**

19 September 2024 9781958417683 £35.00 | Hardcover 384 Pages 245 x 195 mm Full colour throughout

An anthology of the most influential styles, looks, and garments from the past 200 years.

Art and fashion historian Hayley Edwards-Dujardin offers readers a behind-the-scenes look at the history of iconic garments, the designers who revolutionized the industry and the cultural moments that continue to inform how we dress today.

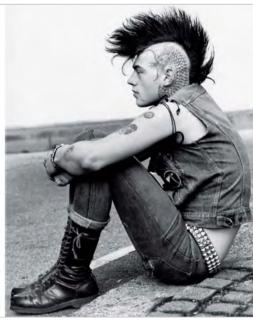
Entries include legendary pieces like the Chanel suit, the Hermès Kelly bag, and Jean Paul Gaultier's men's skirt, as well as iconic basics like jeans, sneakers, white t-shirts, black dresses, and bandanas. Learn the history behind these memorable looks, as well

as their cultural significance. This lavishly illustrated book features 200 photos, 20 pages of infographics, and 20 illustrated silhouettes, making it a visual feast for fashion enthusiasts and historians alike.

Hayley Edwards-Dujardin is an art and fashion historian, curator, and independent author. Hayley is a graduate of the Ecole du Louvre and the London College of Fashion and has worked on research and exhibitions for the Victoria & Albert Museum, consulted for private collectors, and teaches history and fashion theory in Paris.

- Large format, lavish volume
- A visual feast spanning iconic moments in 20thand 21st- century fashion
- 200 photographs, 20 pages of infographics,
 10 timelines and 20 illustrated silhouettes











The Art of Memory Collecting

Create Scrapbooks, Zines, Trinkets, Collages and Keepsakes to Preserve Treasured Moments

24 October 2024

9781784887773 £16.99 | Hardcover 176 Pages 225 x 175 mm Full-colour Photography

A collection of art projects that will inspire you to preserve memories and indulge your creative side!

Memory-collector Martina distills techniques and shares inspiration to show how simple collaging and scrapbooking is, then breaks into 15 projects to inspire personal, one-of-a-kind creations.

Projects include: Scrapbook, Framed Memory Wall Art, Tiny Trinket Tin, Holiday Journal, Mini Travel Zine, Secret Pocket Card, Time Capsule, Map Collage and Memory Jar. No special skills needed, just go out and collect memories to create treasured keepsakes for life.

Martina Calvi is a mixed media creative and online creator from Sydney, Australia. Since 2015 she has used the internet as her scrapbook, sharing illustrations and mixed media projects with a community of over 300 thousand followers. Throughout her career, she has gained major collaborations with Adobe, Adidas, Nike, Snapchat and recently featured in Elle.

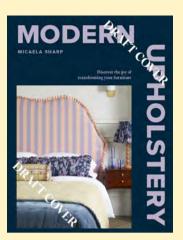
- Collaging is an inexpensive (basically free!) way of preserving memories
- Upcycling you're using things you already have at home or have found out on your way
- Entry-level accessible craft for anyone to try at any age
- Pinterest named the rise of papercrafts one of 2023's biggest emerging trends.
- Rise in popularity of Y2K this style of crafting is very nostalgic











Modern Upholstery

Discover the lov of **Transforming Your Furniture** Micaela Sharp

15 August 2024

9781784887278 £30.00 | Hardcover 256 Pages 248 x 190 mm Full-colour Photography

Modern Upholstery is a contemporary guide designed to demystify the art of upholstery and inspire you to have a go at transforming your own furniture.

Micaela Sharp shows us that with a few skills, some tools and the desire to learn, we can actually forge a new, more sustainable path when it comes to furnishing our homes. With information on how to source second-hand furniture and find fabric inspiration you'll be able to create more sustainable, and personal pieces.

Along with oodles of inspiration, the book features core techniques as well as decorative skills. There are also four projects that you can make along with Micaela to really bring a sense of style to your home: a headboard, footstool, windowseat cushion and armchair.

Micaela Sharp has an online upholstery masterclass course with Create Academy and has appeared on Interior Design Masters (BBC2), where she made it to the semi-finals. She is a regular expert on Alan Titchmarsh's Love Your Weekend (ITV), was on a team of experts for Kings of the Wood (Discovery+), and was the first-ever Black interior designer on Changing Rooms (Channel 4).

- Upholstery is increasingly popular as people look to make more sustainable choices in their home furnishings
- She has featured in Hello, Daily Express, The Telegraph, Ideal Home, The Times, The Guardian, Country Life, Harper's Bazaar, The Sun
- She is one of Oliver Bonas's ambassadors here's a video, and has collaborated with Uniqlo/Collagerie, Boden, hosted a demo at Goodwood Revival



HEADBOARD

Creating a statement piece of upholstery

Ok . so . a head book! might seem like an odd nicce to start in you've never uphoistered anything before, but you have to trust me. sectangular shape that can be popped out of the dining chair frame ophorstaned separately before being seattached. But you'll have a set of at least tour chairs so you differnily learn how to uphotster your seat and step back to admire your creation only to realise you have to do another three! And let's not mention the fact that they're tucked indernealth a table for most of their its

Instead, I propose starting with a headboard. In a bedroom it can be a really impactful piece when the right tabric is chosen and it's proudly displayed on the wall to rail to see. When you've finished your hage trigget your worst house three more to make to commiste the not unless you decide to make some for more bed rooms (which I hope yo

The only problem is, you'll want to have in your living room to make sure every guest sees your mastery! If that's the case fear not. Making a headboard is exactly the same skillset as making a back rest for a banquette seat solvou can apply these skills to various projects.

In work on the needboord Luse two treaties but if you don't have those you can use a large sturdy table covered with a thick sheet or some foam to protect it. There will be lots of movement to turn the head board over and around which you may need help with

YOU WILL MEED

- Teds: Ruler (1.5m) Tellor's draft Retric scissor

Adding Fabric

- 7 With the headboard frame facing dow bottom edge of the frame. You can use hand down onto the floor for how. Keen the rabric straight, pull it taut along the line from corner to comer and ensure there is enough
- 8 Then burn the headboard around to face Smooth the fabric out over the frame and foam. Check you are happy with the top edge.
- 9 Starting in the middle add some temp staples pulling the fabric taut. See Temporary staples' on page XX. Pull to the top corners and add temporary staples to secure the fabric. Check the pattern is straight before adding any permanent staples. We are adding a border so the staples can be placed in the side of the frame at this stage, not on the back. This also gives the fabric more flexibility to be manipulated around your shape. It's necessary to do it this way for most shaped headbands but if you would prefer a plainer and use the same fabr

- 10 You'll see that it feels difficult to pull your fabric into the concave sections of your into these crevices some cut's are needed to loosen the fabric. The closer the cuts the more flexible the fabric becomes. Ensure your cuts are not too long as you don't want them to be visible on the front of your headboard. Start with smaller wider cuts and add to them as you need to
- 11 Start from the middle of the top. Place a few permanent staples into the centre and work your way along one side towards the come Remove the temporary staples using an XX
- as your work along the top edge.

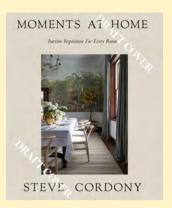
 12 If your shape is convex, shapes such as semi-circle, you will find the opposite to the true. Rather than tight fabric you will have a lot of average. To avoid creasing in the front it tight twist it dightly. You will see crease appear on the back or side edge which is fine. Check there are no creases on the stage it into place.
- the fabric is the same all the way along by foam and pulling it taut.
- Then start back at the middle towards the
- With your top edge done check you are nappy with the finish at the front. Lightly pull your fabric at the sides which are still open to ensure you can pull out any emaining creases. If you need to make any adjustments do so now

- The tension from ton to bottom is light so the sides and pulled slightly.
- middle of one side. This will stop you pulling the pattern off centre. Then start to secure the opposite side with permanent staples Start in the middle and work your way towards the corners.
- 19 Repeat the process on the remaining side removing any temporary stables.
- 20 Close the corners' see Corners' on page XX.
 21 Cut and sew the piping. See 'piping' on page XX. It's not necessary to addipiping to the bottom edge as this won't be visible when the headboard is behind the mattress and pillows. Only calculate the sides and the top artes felos a little avtes.





12 / MODERN UPHOLETERY



Moments at Home Interior Inspiration for Every Room Steve Cordony

12 September 2024 9781784887421 £35.00 | Hardcover 256 Pages 305 x 255 mm Full Colour Photography Throughout

Moments at Home celebrates Steve Cordony's signature aesthetic in order to inspire home lovers globally.

Steve seeks to share insightful interior styling and entertaining ideas as well as small, everyday details which are the soul of the home. He carefully plots a visual journey to be followed through ten different areas of the home, highlighting key styling tips in each one, showing how you can tailor them to your space to create meaningful moments in your home.

Be encouraged by Steve's elegant approach to creating spaces that feel both personal and luxurious.

Steve Cordony is Australia's leading interior and lifestyle designer. Having developed his skills and passion for interiors over the past 12 years, working with local and international clients, he became *Belle's* interior design editor and is now editor-at-large while running his design business, creating content and creative campaigns with myriad brands, as well as launching his sold-out Masterclass series.

- Steve Cordony has a massive social media presence with 650k Insta followers looking to recreate his aesthetic
- Author has partnered with many high-profile brands including Gucci, Jo Malone and Le Creuset
- Book will be a beautiful luxe object that readers will want to use in their own styling setups



04. CELEBRATE THE DINING ROOM

Key Principles

Look at the space and work out the scale, shape and placement of the dining table.

Add elements that create moments to give a sense of theatre and journey to the occasion such as a bar cart to create a special cocktail or console to create an abundant food buffet.

The list:

- Plain white porcelain dinnerware set
- Linen napkins for formal and informal occasions
- Cylindrical and cut crystal vases
 Textural or linen placemats
- Bar cart

The momen

A handwritten place card or menu, a considered theme or colour palette or a well stocked bar cart can make the difference between everyday to memorable.

STEVE CORDONY





Out now 9781784886820 £16.99 | Flexibound 240 Pages 210 x 160 mm



Out now 9781784886417 £14.99 | Paperback 176 Pages 210 x 160 mm



Out now 9781761450297 £18.99 | Paperback 256 Pages 270 x 210 mm



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15-minute Art Watercolour

Learn to Paint in Six Steps or Less Jola Sopek

Drawing People

100 Prompts, Projects and Playful Exercises Viktorija Semjonova

52 Weeks of Socks, Vol. II

More Beautiful Patterns for Year-round Knitting Laine

Making Memories

25 Timeless Knitting Patterns for Children Claudia Quintanilla



Out now 9781958417270 £25.00 | Hardcover 304 Pages 191 x 239 mm



Out now 9781743798638 £23.00 | Hardcover 240 Pages 229 x 164 mm



Out now 9781743799840 £23.00 | Hardcover 256 Pages 229 x 164 mm



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Making Things

Finding Use, Meaning, and Satisfaction in Crafting **Everyday Objects**

Erin Boyle and Rose Pearlman



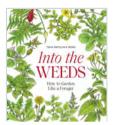
Blossom Practical and Creative Ways to Find Wonder in the Floral World **Adriana Picker**



Petal The World of Flowers Through an Artist's Eye **Adriana Picker**



of Flowers Fascinating Stories of Flora **Maddie Bailey and Alice Bailey**



Out now 9781958417256 £22.00 | Hardcover 240 Pages 236 x 210 mm



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Into the WeedsHow to Garden Like a Forager

Tama Matsuoka Wong

Visionary
Gardens and Landscapes
for our Future
Claire Takacs







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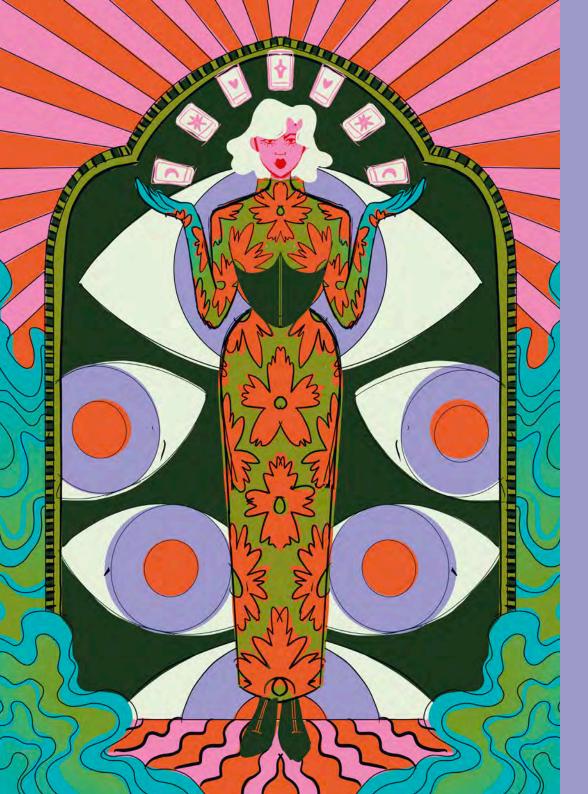
Out now 9781784887407 £16.99 | Hardcover 176 Pages 217 x 147 mm

Call It Home
The Details That Matter
Amber Lewis

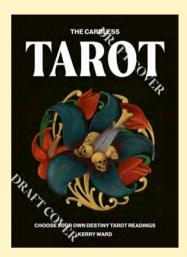
New Coastal
Inspiration for a Life by the Sea
Ingrid Weir

SOL
At Home in Mallorca
Nicola Holden

Dior: Style IconThe Defining Looks from a
Legendary Fashion House **Dan Jones**



Gift & Humour



The Cardless Tarot Choose the Readings That Shape Your Destiny Kerry Ward

5 September 2024 9781784889562 £14.99 | Hardcover 144 Pages 215 x 155 mm Full-colour illustrations Throughout

Many people are curious about tarot but feel overwhelmed by learning the meanings of 78 cards: now tarot expert Kerry Ward deciphers nine key cards from the major arcana, to give you the most insightful readings possible.

Each of the nine tarot 'cards' in the book features a guide card that tackles a certain theme. For instance, the Hermit can be used to get to grips with self-enlightenment. The Hermit sits in a cave, which is illuminated by a glowing lantern revealing glittering obsidian crystal-hewed walls, a dark, deep pool at the back of the cave which echoes with running water trickling down somewhere deeper into the mountain. The Hermit's cloak and staff lie at his feet. Once you have read the text and studied the card, the aim is that you pick an object featured on the card illustration that best chimes with you, then turn to the page featuring the object for a deeper reading. On the Hermit card, is it the cloak, or perhaps the deep pool? Or maybe the glowing lantern that has caught your eye?

The book is an excellent tool for personal guidance and selfdevelopment, and is the perfect introduction to tarot for anyone who is curious to learn more.

Kerry Ward writes under the name TarotBella for *Cosmopolitan* and contributes to the *Metro*, *Daily Mail* and the *Sun* and is the author of *Good Karma Tarot* and *Crystal Magic Tarot*.

- A real beginner's guide for people curious about tarot
- Nothing else like it on the market
- Author Kerry Ward is an experienced tarot reader and writes for various publications including *Metro* and *Cosmopolitan*













The question that brought you here: How will I meet my next love?

The person on the cards for you is the Emperor Likely an Aries, this is a strong, powerful, somewhat dominant, ambitious, go-getting, successful, driven individual who makes an inspect wherever they associated in the property of the prope

You will meet them through the King of Wands. The months of Anri, August and December took positive. A Fre-sign friend-Aries, Leo or Sagittarius – or contact could introduce you. The theme of adventure is strong here, an outing, ting, event or views which is inkedic limits and challenges leoprist, theme pair, lym, scare mazelly. You are already exciled to be at this place and then you meet this dynamic person.

The one step you can take today to move closer to this love is shown by the Ten of Wands. Stop looking! Seriously, you know how they say that things happen when you're not looking, well the Ten of Wands is asying just that. Rest. relax, please yourself, do stuff that you enjoy, be around good people. J. do all of that and love will arrive.

32



Manifesting Live Your Dream Life Gaia Elliot

10 October 2024 9781784889654 £10.00 | Hardcover 96 Pages 155 x 120 mm Full-colour illustrations throughout

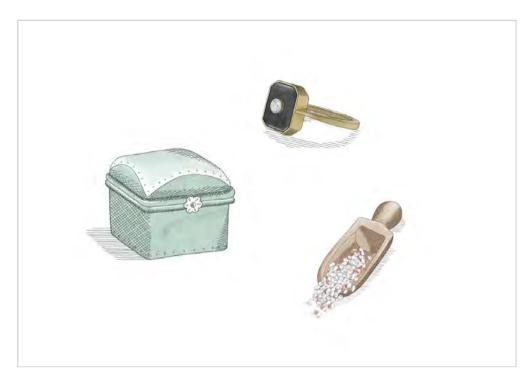
Interested in manifesting but unsure where to start? Gaia Elliot demystifies the subject in this beginner's guide.

Manifesting is the practise of turning your dreams into reality by using attraction and belief – if you think it will happen, it will. It's more than just positive thinking though, your emotions, beliefs, actions and thoughts need to align, and you also need to be patient. It sounds complex, but it's not. If you're a daydreamer you're already halfway there – it's all about honing your skills. Learn how to raise your vibration and set intentions; master journalling and the importance of gratitude. The universe wants to help you live your dream life, you just need to unlock its power with the skills of manifesting. Whether it's a dream job, home, soulmate or finances, you have the power to make it happen.

Small enough to pop in your bag for on-the-go manifesting, and beautiful enough to display on your bedside table, this stylish book will enable you to harness the power of the universe and take charge of your destiny.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- Manifesting has been a trend for millennials and Gen-Z
- Searches for 'manifesting' went up 600% in 2022 and the trend continues to grow
- Small enough to pop in your bag and read on the go, stylish enough to display on your bedside table







Emergency Spells Magic For Difficult Times Gaia Elliot

10 October 2024 9781784889678 £10.00 | Hardcover 96 Pages 155 x 120 mm Full-colour illustrations throughout

Sometimes life just throws you a curveball. But what if you could regain control by asking the universe for some help?

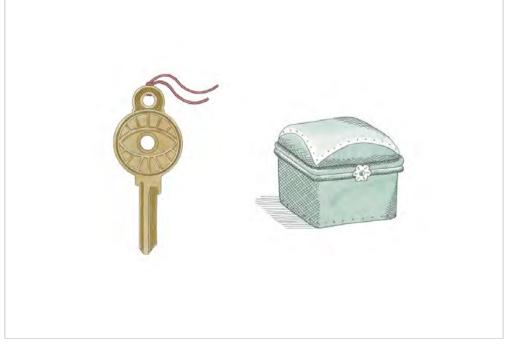
In *Emergency Spells*, green witch Gaia Elliot shares over 40 spells that can be cast with very little notice – perfect for when you're out and about or ill-prepared for one of life's little surprises. Using easy-to-find ingredients, these spells are perfect for time-poor people who need results. And fast! From spells that will help you to stop procrastinating to fast money, quick confidence boosters, job interview spells, love and even sleep spells, there's something for every emergency.

Small enough to pop in your bag for on-the-go spell-casting, and beautiful enough to display on your bedside table, this magical book will enable you to harness the power of the universe and take charge of your destiny.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- Modern witchcraft is on the rise, with WitchTok gaining more followers year on year, and Witch fiction gaining popularity in 2023
- Many people are time poor and may not be serious enough to build an altar but want to 'dip in and out' of spell-casting, usually when life throws a curveball
- These spells contain few ingredients and are easy to cast









What Harry Says 9781784887254 £8.99 | Hardcover



What Jennifer Says 9781784887261 £8.99 | Hardcover

What Frida Kahlo Says

The Official Collection Hardie Grant Books

24 October 2024 9781784887513 £8.99 | Hardcover 96 Pages 132 x 110 mm Full-colour Illustrations

What Frida Kahlo Says is an inspiring collection of the Mexican icon's best quotes on love, style, life and art, celebrating her immense legacy.

Frida Kahlo is undoubtedly one of the most innovative and influential painters of the 20th century and is widely considered a style icon thanks to her eclectic taste and love of colour and print. From a young age, Kahlo forged her own path, overcoming polio as a child and battling lifelong injuries from a tragic road accident, to become the inspirational figure we know and love today.

Some quotes from Frida Kahlo:

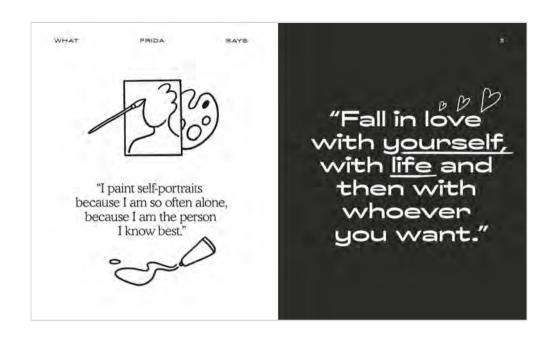
"Nothing is worth more than laughter. It is strength to laugh and to abandon oneself, to be light."

"I must fight with all my strength so that the little positive things that my health allows me to do might be pointed toward helping the revolution. The only real reason for living."

"I am my own muse, I am the subject I know best. The subject I want to know better."

Conceived and edited by Hardie Grant Books.

- The latest in the What Says series
- An official partnership with Kahlo's estate
- Heart-warming and hard-won life lessons from a true icon
- Nice package and good price point—the perfect gift or impulse buy







What Pedro Says The Unofficial Collection Hardie Grant Books

24 October 2024 9781784887469 £8.99 | Hardcover 96 Pages 132 x 110 mm Full-colour Illustrations

What Pedro Says is an inspiring and entertaining collection of quotes from the internationally acclaimed Hollywood actor, known for his roles in *Games of Thrones*, Narcos and The Last of Us.

Featuring words of wisdom on acting, determination and friendship, Pedro also shares his thoughts on being dubbed 'The Internet's Daddy' and encourages us all not to take life too seriously!

Some quotes from Pedro:

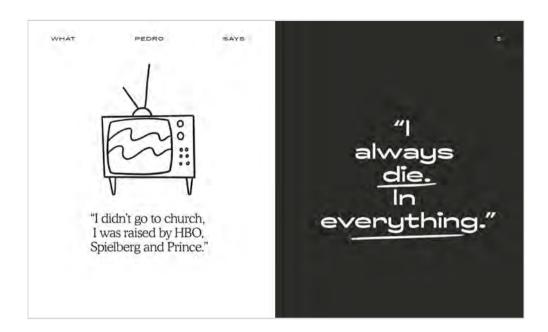
"The smallest of opportunities kept me going. So much so that I resolved to struggle until I couldn't walk anymore."

"I didn't go to church, I was raised by HBO, Spielberg and Prince."

"I always die. In everything."

Conceived and edited by Hardie Grant Books.

- Pedro Pascal has recently received a resurgence in his popularity
- Full of inspiring quotes
- A quote book with a fresh, modern style







The Book of Luck Invite Fortune and Positive Energy Into Your Life

Luna Knight

26 September 2024 9781784887698 £12.99 | Hardcover 160 Pages 177 x 140 mm Full-colour Illustrations

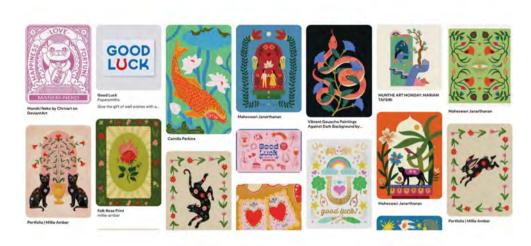
In an increasingly uncertain world, people are seeking more and more ways to navigate life's challenges and seize opportunities. *The Book of Luck* is a fun and practical gift book that explores the world of luck and shows you how by simply shifting your mindset and adopting certain practices, you can increase your chances of experiencing luck in all aspects of your life.

Featuring 60 beautifully illustrated lucky symbols from all around the world – including the talismanic Daruma doll to the whimsical Maneki-neko – alongside daily affirmations, everyday rituals, gratitude mediations and vision boards, *The Book of Luck* will teach you how you can leverage these symbols and actions to overcome obstacles and create a positive environment that encourages luck to flow into your lives.

Whether you are preparing for a crucial job interview, navigating the challenges of moving house, or gearing up for a high-stakes presentation, this book will show you that by making positive choices and taking proactive steps towards your goals, you can create a foundation for luck to flourish.

Luna Knight is a writer, researcher and daydreamer. She grew up in Cornwall, and now lives in London with two cats and rather too many houseplants.

- A fun and vibrant gift package with modern illustrations and bold finishes
- The lucky charms featured are used all over the world, giving the book global appeal
- Helps readers to identify opportunities and manifest good luck in their lives





Everyday Magic Rituals, Spells and Potions to Live Your Best Life Semra Haksever

15 August 2024 9781784887643 £12.99 | Hardcover 176 Pages 177 x 140 mm Full-colour Illustrations

In *Everyday Magic*, Semra Haksever introduces readers to simple magic and rituals for every day, which can be used as powerful tools to encourage self-love and a fulfilled life.

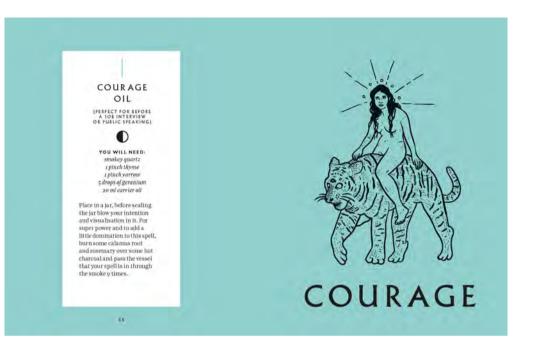
No longer the stuff of broomsticks, black cats and cauldrons, witchcraft is all about self-care in a modern and often confusing world. For all women looking to channel their inner power, make positive changes in their lives, cleanse, heal and embrace a little more spirituality.

Semra teaches readers how to weave bespoke spells, construct an altar, create manifestations, moon rituals, gratitude meditations and more.

Featuring information on crystals, colour healing, herbs, oils and much more, this is a book on cosmic assistance that is accessible for everyone. When you are happy and positive on the inside, it makes you glow on the outside, and *Everyday Magic* will help you do just that.

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

- A reissue of the bestselling book
- In these uncertain times people are gravitating towards empowering practices like meditation, crystals, smudging and astrology
- Mysticism allows people to feel in control of their lives and minds
- The witch is the ultimate symbol of female power









Magic Oracle Cards

36-Card Oracle Deck and Guidebook: Connect With the Power of Your Intuition Semra Haksever

10 October 2024

9781784889609 £22.00 128 Pages 208 x 146 mm Full Colour Illustrations Throughout

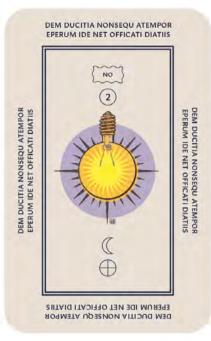
Combining the power of magic with the art of divination, witch Semra Haksever's oracle deck unlocks your inner knowledge.

Using the cards is easy: focus on your question, or the reason for your reading to connect with the cards while you shuffle the deck. For swift guidance in times of uncertainty, there is a 'yes' or 'no' answer. For a deeper reading, each meticulously crafted card features four messages, which can be interpreted according to the assigned reading in the booklet. Semra provides over 30 reading suggestions, from the classic 'Past, Present and Future' readings, to 'Motivation', 'Job Interview', 'Am I On the Right Path?', 'Birthday' spreads and more. The booklet also features over 20 of Semra's most powerful spells, expertly curated to enhance and intensify the power and precision of your reading.

Whether you are a seasoned practitioner or a curious novice, this deck allows you to explore the spellbinding interplay between magic and fortune telling to reveal the secrets of your destiny.

Semra Haksever is the owner of <u>Mama Moon</u>, a bespoke collection of magical scented candles and potions (mamamooncandles.com). She has practised reiki, crystal therapy and moon rituals for over 20 years, and has always held the desire to create ritualistic tools that are accessible to all.

- This oracle deck combines the power of magic with the art of divination
- The cards can give instant responses to pressing questions, as well as in-depth readings











The Witch Within

A Guide to Discovering What Type of Witch You Are **TudorBeth**

12 September 2024 9781784887612 £14.99 | Hardcover 144 Pages 177 x 140 mm Full-colour Illustrations

Discover what type of witch you are with *The Witch Within*.

Do you have an affinity for working with plants and herbs? You may be a **Green Witch**. Do you love to find and harness the power of ancient stones and crystals? You may be a Crystal Witch. Are you able to tap into the sensory and healing properties of food for spell work? You may be a Kitchen Witch.

This book is for those who are seeking the path of the witch. It introduces you to 25 different types of witches, and helps you to identify the witch you are.

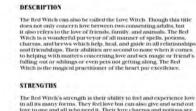
Divided into groups of witches - colours, nature, worlds, traditional and beauty - each section of witches starts with a set of multiple choice questions to help you to decide which witch resonates with you. Then, each witch entry breaks down the witch's key characteristics, including what their greatest strengths are. The entries also include magical practices or spells to further harness the power of your inner witch.

With this book, learn to embrace the witch within.

Tudorbeth is a hereditary practitioner of witchcraft and has written many courses on all forms of witchcraft from Hedgewitchery to Ancient Magic. She is the author of numerous books, including The Hedgewitch's Little Book of Spells, Charms & Brewsand A Spellbook for the Seasons.

- Perfect for readers who are new to the world of magic and witches
- Interactive book full of multiple-choice guizzes
- Beautiful package, with bold, fun illustrations





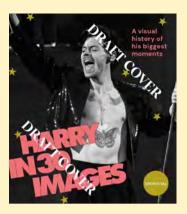
The Red Witch's strength is their ability to feel and experience love in all its many forms. They feel love but can also give and send out love to one and all who need it. Their love charms and potions are incredibly powerful and can last a lifetime

SIGNS YOU COULD BE A RED WITCH

- * You feel emotions especially love very intensely o much so you could be an em
- * You love to be in love and are only truly happy when you are caring for someon
- ★ You fall in love very easily and often which can lead others to view you as promiscuous
- * You also love to be surrounded by beautiful
- ♦ You love fresh flowers everywhere







Harry in 30 Images A Visual Story of His Biggest Moments Hardie Grant Books

12 September 2024 9781784887384 £14.99 | Hardcover 112 Pages 187 x 165 mm Full-colour Photography

Harry Styles is one of – if not – *the* biggest pop stars in the world right now. From finding fame on *The XFactor* to his sensational solo success, *Harry in 30 Images* is a look at Harry Styles' rise to superstardom.

Harry Styles has earned many accolades and this book will explore 30 of his biggest highlights to date, including his hat trick at the Grammys, performing with Stevie Nicks at the Rock and Roll Hall of Fame Induction Ceremony and his sold-out Love on Tour.

Each of the 30 images is accompanied by an explainer on why it's such an iconic moment in Harry's life, and is a must-have for any Harry Styles fan.

Harry in 30 Images is a visual history of Harry Styles' biggest moments to date and proves him as one of the most exciting artists of his generation.

Conceived and edited by Hardie Grant Books.

- Harry Styles is one of if not *the* biggest pop stars in the world right now
- This is the start of a new series for Hardie Grant, offering an irresistible and affordable package that celebrates absolute icons



BRITS

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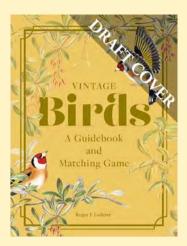


XX MOMENT 16

THE LATE LATE SHOW WITH KENDALL JENNER

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Vintage Birds A Guidebook and Matching Game Roger J. Lederer

19 September 2024 9781958417676 £20.00 80 Pages + 50 Cards 210 x 160 mm Full colour throughout

A 50-card deck depicting 25 pairs of the world's most beautiful birds from vintage artworks, with an 80-page guidebook describing each bird's characteristics.

Gloriously illustrated by famous historical ornithological artists John and Elizabeth Gould, this beautiful package introduces a wonderful selection feathered friends. Some of the birds are endangered, rarely seen and unique to a certain area, while others are commonly seen and range widely across continents.

Memorise and learn about Fairy Bluebird from the Philippines, Major Mitchell's Cockatoo from Australia, the European Goldfinch, Eurasian Blue Tit and many more.

Roger J. Lederer is Professor Emeritus of Biological Sciences at California State University, Chico. He has published over 30 scientific research papers and 11 books, including *Amazing Birds* (translated into seven languages), *Latin for Bird Lovers, Birds of New England, Beaks, Bones,* and *Bird Songs, and The Art of the Bird.*

- Learn through play: the deck challenges the memory of the players while the guidebook enriches and complements their experience
- Stunning vintage illustrations by John and Elizabeth Gould, beautiful package with gold foil and striking colour

European Goldfinch

Carduelis carduelis

The European Goldfands is an isomic bind, with only recognized. Goldfandsen were popular per tai Europe in the part, as they popular per tail. Europe in the part, as they popular per tail. Europe in the part, as they would be a major tracks like drawing wester from a book with an institute touken, reging the pills, and pulling minhouse seer, but the sinkeresisth executy houseands of goldfandsen were cought and adult as caged thind in Intrins. The finances is 6-4 pointing by Carl Pairvinsia Option a rainband goldfands intenting on its feeder, chained by its foot. As foot, the a streamly gene line to Doman Turt's eponencous zored factor, Astronoche binds, with a red the only holds and

Attractive birds, with a red face, black and white head, alight-can back, white belly, and black and yellow wings, goldfinches have a pleasant, tilvery twittering tong.

the European Goldfinch has been introduced into the U.S., South America, Australia, and New Zealand. It is resident in the milder areas of its range, but may migrate south from colder regions.

The goldfinch's preferred food is small needs, like those of the thistle and dandelion. The birds will also take insects when raining young, as the offspring need protein. Goldfinches forage by hovering, moving from plant to plant, the stoot

to Europe, North Africs and parts of Ama, it has been introduced to the American as well as American as well as American as and Now Zealand

MARITAT: Open

HABITAT: Open woodlands, forest edger, and simultiy arear as well as grandands, puries, and gardens (in 13 cm) with a sungepan of \$1 \$ \$2 km (in 25 cm).
DESCRIPTION brown above, whire below,

MALE Lurger ped mank, MALE Lurger ped mank, Mack enventors fruthers FEMALE Senative ped mank, beyon thoulder landers and very pointed hill allowing the birds to extract the teeds from their busics.

the seeds reson their masses. The poldfish thread in loose colonies in forested areas, ordenately, prints, and gardens, often more brauna halicition, During hereding season in the spring, others thirds are blooming, the fismals, noting about her accompanied by the saids, biddle a deep next in about a week and anchors in a branch with spider alik. Made of moss, grass, and hair, the next is often lined with chiefe first grass gas reliad, incomed by the finals aliane while the male feels has About two weeks laten, the young hatch and see feel by the paramet for monther week. Coldfacther trylically raise two broods per reseason, constantingly there.

The European Goldfach hav been significant in European art. Neasty good devectonal paintings, morthy talain, typically pictured a goldfach with the Madonne and Citld. In religious art, the red feathers of the goldfach's facewas unit to have come from the blood of Christ's crown of thorax when the little cried to pull a thorn from it and was mained by blood.



20 | THE WORLD'S MOST BEAUTIFUL BIRDS





Restricted to a small sees of southeastern Australia and Tatmania, the Superib Lycyrchivd in only one of two species of lyrobird, the other being Albert's. Both have distrinctive plannage. The 16 feathern of the Superib Lyrobird's call consists of two wide, curving broom feathers that bend like the arms of a lyre and it ablicates consumer Senders in between.

It takes up to seven years for the male lyrebird to produce his fancy tail ornamentation. It needs to be attractive because he displays on a dist. mound to several dull-colored and short-cailed females which visit the mating territories of several males before deciding which is going to father her offspring. He fans and vibrates his tail feathers. bending them forward over his head, beating his wings and structing around, all the while singing. both his own vocalizations as well as in itseions of other birds. Not only is he a good mimic, but he also coordinates his dance movements with his singing. The birds are polygamous, one male mating with several females after which the females assume all the responsibility for the one egg they law, burying is deep in a pile of feathers within a large domed nest built of sticks on a mound of earth

The Superis Lyrelaid may lake the most complex tong of any bird, singing songs of its own, songs of perphaps so-po of the bird like the Langle Most like the Langle Kodesburrs and Australians Mostpies, and instincting the conduct like spatifies, a chains see a dispoly bird, and even the winghests of a flock of parroes. Up to do percent of a lyrelaid reperturier consists of miniscled sounds, though most of the bird's learning comes from literating to other males, not the original source.

Like chickens and pleasures, lyvehirds are copiled of flight box ravely fry maless a predictor is near. They except the Obreat by maning through the undertwank, stricking high-patched alarm calls, and finally leaping, with the add of their weak wings, onto the branches, gliding down to the ground when the intensit ower. I yearboat fisded on reods, insects, updors, and earthwoman they find which digging in the low. There is able some evidence that 'preduction are mycoplaspines—finagisents. Not only do the high derive marriston from the fungly but sensingly also play as important role in the disportal of the monitorous at his are essential to other hands of the train forests.



CONTRIBUTION Endemic to conthean era Australia und couthern Tammana. HABITAT: Rainforest

SIZE Theorem sized, overage weight around 33 on (12g); length up to 10 in (1 m) DESCRIPTION: Resemble with

MALE: Long and wide striped tail feathers curl out mard at the ends bordering lacy filamentous

FEMALE: Strong box were a

39 | THE WORLD'S MOST BEAUTIFUL BIRDS

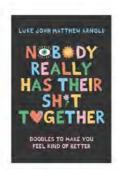


Gaia Elliot

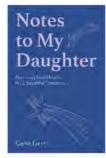
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Your Daily Gift
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Nobody Really Has Their Sh*t Together

Doodles To Make You Feel Kind Of Better

Luke John Matthew Arnold



Nurturing Kind Hearts for a Beautiful Tomorrow Catie Gett



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Notes to My Son

Nurturing Kind Hearts for a Beautiful Tomorrow

Catie Gett

What Harry Says

The Unofficial Collection

Hardie Grant Books

What Jennifer Says

The Unofficial Collection
Hardie Grant Books

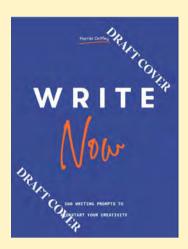
Wise Cat Tarot

Using the Wisdom of the Cat to Enhance Your Tarot Reading

Stella Andromeda



Wellbeing & Lifestyle



Write Now 100 Writing Prompts to Kick-Start Your Creativity Harriet Griffev

17 October 2024 9781784887674 £12.99 | Hardcover 128 Pages 177 x 140 mm Full-colour Illustrations

Writing for yourself is a wonderful way to explore personal creativity – each of these 100 prompts will enhance your skill and confidence and get you closer to being the writer you want to become.

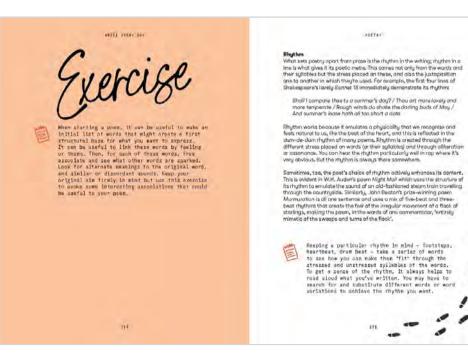
Write Now is a brilliantly accessible book that demystifies the process and will help you see new ways to put pen to paper and discover your own unique writing style. Divided into 12 sections that range across voice, narrative, plot, structure, point of view, characterisation, dialogue, fiction, non-fiction, poetry, prose and memoir, Harriet Griffey shows you how to let go of any inhibitions, overcome writer's block and expand your writing potential.

Featuring creative writing tasks to develop ideas and skills, quick and simple word play tasks, as well as practical exercises, *Write Now* is an exciting way to unleash your inner wordsmith, kickstart your imagination and get you writing.

Harriet Griffey is a tutor at the Creative Writing Consultancy, and was previously a commissioning editor at George Allen & Unwin and editorial director at Macdonald Publishers. She also leads and facilitates writersretreat.org, is an ex-publisher, published author and journalist, and has an MA in Modern and Contemporary Literature.

- Focusing on fiction, non-fiction, prose, poetry and memoir writing, it also covers narrative, plot, characterisation, dialogue and voice
- Easy to dip in and out with fun and creative prompts that will help users develop their own writing style
- 100 prompts that cover activities for both beginners and more advanced writers







Business to Brand

Moving From Transaction To Transformation **Fiona Killackey**

19 September 2024 9781743799710 £20.00 | Flexibound 256 Pages 210 x 160 mm full-colour photography

A handy guide for all small business owners who want to create a brand - not just a business.

Anyone can start a business, but how do you develop it into a brand? In this practical guide, award-winning author, business coach and podcaster Fiona Killackey (of My Daily Business) shows you how to transform your business into a brand your customers can truly connect with. Whether you are just starting out or are decades into your business journey, you will learn the essential frameworks for moving your audience from simply transacting with your business to being transformed by your brand.

From product development to positioning, visual identity to values, team building to tone of voice, you'll have a clear understanding of where you're going and exactly how you'll get there. Complete with step-by-step tips and templates, as well as case studies and interviews with successful brand owners, Business to Brand will have you energised and excited about your future.

Fiona Killackey is an award-winning author, business coach, podcast host, speaker and journalist, and the founder of My Daily Business a consultancy that provides group and 1:1 business coaching, e-tools, branding + marketing workshops and creative ideation.

- Offering practical advice you can action immediately, including 12 case studies and interviews with successful business owners
- Digital templates, frameworks and diagrams are downloadable with every book purchased

Introduction

Think back to the last thing you bought that made you feel really good.

It might have been a product you have always wanted to own, or perhaps it was a service you had been looking forward to engaging with and it exceeded your expectations.

Chances are, this positive impact on your psyche, and even your life, came about as a result of you feeling an emistional connection to whatever it was you bought; an alignment between your values and beliefs and the brand you were connecting.

Now, consider the business you're currently running.

What percentage of your undernor enoids by they felt that owns eligenment to joy, they percent the form profession and they also also they propy interiors, with your low your countries of the number of marketing chained by our high be utilizing? How many people would book at you because and, despire all competition, consider it to be their number one choice? How many of your customers and clients would look at what you know restant on the injury also because of all pulses a brisen?

In Australia alone, 40 new companies are founded every single hour and there are, as of 2021, almost 2.5m active businesses. Across the globe in the US, there are 33.2m of them (as of 2022) and in the UK it's a substantial 5.5m. In India, it is estimated that, as of 2021, there are approximately 43m businesses registered and in China, for the same year, it's closer to 50m.

But for all these businesses, millions of which started perhaps with money and time dedicated to visual branding (a logo, colour palette and social media loon how many took the time to create and cultivate a brand?

What does it really take to transition from a business to a brand? What does it take to create an entity that truly aligns to its values (both external)

How can you inject the humanity so deeply desired by present and future

generations into a business now so that it becomes a trusted brand t How do you cultivate a culture within your company so that your staff and suppliers become your best brand ambassadors?

How do you not out a roadmap that future-proofs your strategy and overall



HOW CAN YOU BUILD A BRAND, NOT JUST A BUSINESS?

This is one of the key questions I help my clients answer and, within the pages of this book, I will help you to do the same.

It's important up short to acknowledge that the word "brand" may be polarising to some people reading this. Perhaps you prefer the word company" or "entity to some people reading this. Perhaps you prefer the word company" or "entity or "reading" his plant you have been ackneded by the side rath everyone and anything a a board and shy away from alignment to that word. Perhaps you believe that the word brand is not yet were to be used for girld entity that compositions that are eithernify greatly, running the plant and after only one they point.

I would urge you to consider another way of thinking about the word 'brand' as you read this book, aspecially in relation to your own business.

When I falk about 'brand' in this book, it is to talk about an entity that has meaning, purpose and possive impact on its audience's and on the world at large. It is about creating a company that has, at its essence, a reason for people to believe in what it offers - not yet in the way of products and services, but in its approach to people and to the planet.

So many of use wort to create a business that helps people and the planet, that fills again in peoples lives and becomes a trusted, go-to-source for whatever it is they need or deener. If you started you to business with the hope that it would not only bring you financial fullifierent, but also emploised contentment, then building, a brand to an exercising part of the process.

a Dress to an execution, the invited and provide strategies, this book will provide you with the practical steps to help transform your business into an entity that you can be proud of Along the way it will help guidely not though questions about your hopes for the world, the legiscy you wish to leave and the way you'll not your business on a day-to-day level.

Whether you are just starting out or decades into your business journey, you will learn the assential ingredients for moving your audience from simply transacting with your business to being transformed by your brand,

Business to Brand

How did we get here?

in July 2001, just these days after turning 21, 1 found myself cashing in a one-way fisher toom Mebourne to London. It had saved the second method to the second second to the second se a life of abundance; European holidays on rotation, magnificent cutting-edge fashion and a flash East End apartment to call home.

The reality was a little less exciting.

The reality was a Intile loss exciting.

The restal 1 had organised came complete with a storage intermician thatmat, who would be a support to the complete of the complete o

In the months that followed, I left the magazine industry and, following a disastrous period of au-pairing for a wealthy lamily across from Hampstead Heath, I finally landed a job as the executive assistant to the managing director a a small Shadwell advertising agency. I moved into a share house in Bethnal Green with two wonderful flatmates. It was above a workman cafe that opened at 5 am and served a full fry-up breakfast for three guid and a coffee for just 50p (prices I would come to love as my savings dwindled). Next cloor to that and directly below my room was a makeshift cab station where drivers would congregate from dusk till dawn, laughing, smoking and generally making it impossible to sleep.

It impossible to deep.

For a full 40-hour book week! I was paid just over EZOD (before tax). The majority of this week forward never and public transport, with a small amount fell or over for occulations, internet classis permember thought and food. Despite the super-tight power strong, the one thing it may be a super-tight power strong, the one thing it may be a super-tight power strong, the one thing it may be a super-tight power strong, the one thing it may be a super-tight power strong, the one thing it may be a super-tight power strong to the paid to the pai however, it turned out to be a lot harder than I had expected.

Even after tesking to all parts of the city, oncluding spacing the skinger (coldent focate a fee that had the same tasts as the one I anjoyed back home. If the end, tasked my anjoyed back home. If the end, tasked my the coldent space is a state of the coldent of the form Australia. Dispose taking up to a movell for machine the savenith of light tip away time a may parcel amend. For much of the store, the coldent vessel of gift no me the office kitchen so I could set tomething authorized abung the day and not be evening. I fook to buying the chappet of chaps came I fook to buying the chappet of chaps came of any lettings that my filtransies — both on yell-free much my filtransies.— both Even after trekking to all parts of the city of spacketh from Tacco and happilly agreed to any lethores that my filterwase – both amazing cooks – offered up. But when I had, a tup of that tax, it let somewhow indisigent, as if I wann't kinnip pay chaque to pay chaque, it sounds reducious but that the gaver me a sieme that things would get better; and that despite the challenges around my, there would always be those daily, calming moments with a quality case of tax.

grown and changed, so too has the brand. While in my early twenties I was attracted to it manify for its state, today I continue to angage with it because of its approach to sustainability. My moome and living situation may have changed, but the connection I have with that brand hasn't

We all have them: brands we stay loyal to: we all have them; brands we stay oyal to; brands we admire, respect and count among entities we find it hard to live without; brands we have continued to buy from, recommend, and respect for years, if not decades.

and respect or years, into decades.

Perhaps they are the brands or praints of grandparents brought into the home and therefore boars a little nostaligia for us. Or, perhaps they are the brands we were able to save for and finally tury with our first pay, chequis. Mayor they are thors you death or or chequis. Mayor they are thanks you dewant of owning as a child and now, as an adult, they of owning as a child and now, as an adult, they give you a series of joy every free you engage with them. Or perhaps they are brands you have only found out about more recently and have one found out about more recently and have out the retrievant of the properties of the propertie

These brands have made their way into our lives and much like my own experience with tea, we can easily relay to friends, colleagues and family a story about our unique relationship with these brands.

On the file side, there are hundreds of products and services we will use in our lifetime where we fail to have a deep relationship or connection to the brand behind it.

connection to the brand behind It. We may buy three brands simply because they are the cheapest, or the most convenient, or because we were served up an et on social media in the midst of midstight socialing and instanced lain good data at the time. Most instanced lain good data at the called lain good data

in the future, we will not type their brand name into a search engine because we have simply forgotten about them.

They are nameless and faceless. We don't They are nameless and faceless. We don't sknow the humans working for them and in many cases, we forget them are even people included between the idea and delivery of the product or services. They are not the brands we use to help is shown our values, beliefs and hippes to the world. They are not the brands we use to help is shown our values, beliefs and hippes to the world. They are not the brands we use to find the supermarked or see the colous and logge of on the stellers of our homes and vorgitalizes month after month,



How did we get here? 14 Business to Brand



Mindful Moments

Serene Scenes for Mindful Colouring Emily O'Neill 18 July 2024 9781761450440 £10.00 | Paperback 96 Pages 240 x 240 mm Black and white

illustrations

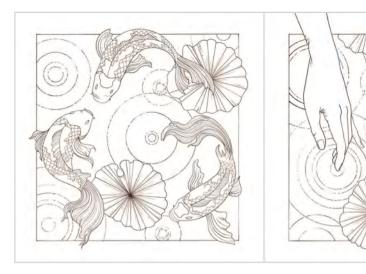
A stunning colouring book of calming nature scenes that will lull you into a relaxed state of mind.

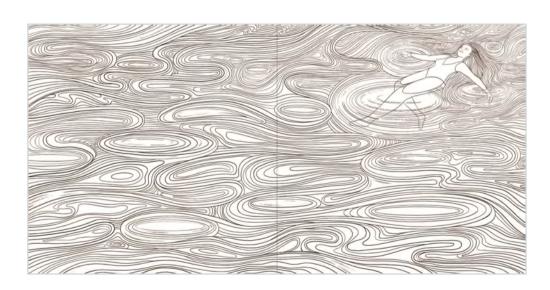
Including line illustrations that are specifically designed to be coloured in, this book features lush naturescapes of flowers, birds, the ocean, animals, as well as humans interacting and being at one with nature.

Colouring is a meditative activity that is proven to de-stress, improve mood and focus, and even ease depression and anxiety. Relax your mind with this gorgeous book.

Emily O'Neill is a freelance book designer and illustrator, based in Sydney, Australia. She has previously worked in-house for Penguin Random-House, Murdoch Books and Allen & Unwin on a wide range of projects including commercial and literary fiction, children's and illustrated lifestyle titles.

- Calming illustrations touching on key trends of nature, animals and mindfulness
- Fine line illustrations give this book a more refined look compared to others on the market
- Emily O'Neil is a well-regarded designer and illustrator









I AM HAPPY 9781784887186 £8.99 | Hardcover



I AM UNSTOPPABLE 9781784886431 £8.99 | Hardcover

I AM AWESOME Hardie Grant Books

5 December 2024 9781784887216 £8.99 | Hardcover 96 Pages 132 x 110 mm Text-only

Power Positivity: I AM AWESOME affirms that you are smashing this thing called life. This pocket-sized book is full of empowering quotes, kind words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, raise your confidence, control negative feelings and ultimately help you to find happiness.

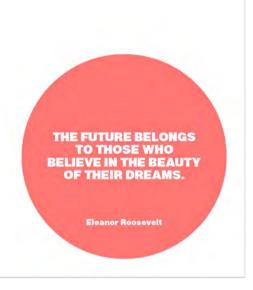
Featuring advice and wisdom from some of our favourite celebrities, this pocket-sized book is guaranteed to brighten your day, remind you that life is good and that you've most definitely got this!

Conceived and edited by Hardie Grant Books.

- Powerful and positive affirmations in a pretty, pocket-sized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great 'just-because' gift as well as the perfect stocking filler for Christmas

YOU WILL FACE MANY DEFEATS IN LIFE, BUT NEVER LET YOURSELF BE DEFEATED.

Maya Angelou



WE DON'T EVEN KNOW HOW STRONG WE ARE UNTIL WE ARE FORCED TO BRING THAT HIDDEN STRENGTH FORWARD IN TIMES
OF TRAGEDY,
OF WAR, OF
NECESSITY,
PEOPLE DO
AMAZING
THINGS.

Isabel Allende





I AM FEARLESS 9781784886271 £8.99 | Hardcover



I AM GRATEFUL 9781784886066 £8.99 | Hardcover

I AM BOLD Hardie Grant Books

5 December 2024 9781784887247 £8.99 | Hardcover 96 Pages 132 x 110 mm Text-only

Power Positivity: I AM BOLD encourages you to be brave in your choices and grab life by the horns. This pocket-sized book is full of empowering quotes, kind words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, raise your confidence, control negative feelings and ultimately help you to find happiness.

Featuring advice and wisdom from some of our favourite celebrities, this pocket-sized book is guaranteed to brighten your day, remind you that life is good and that you've most definitely got this!

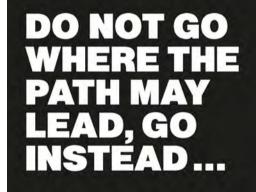
Conceived and edited by Hardie Grant Books.

- Powerful and positive affirmations in a pretty, pocket-sized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great 'just-because' gift as well as the perfect stocking filler for Christmas

WELL DONE IS BETTER THAN WELL SAID.

Benjamin Franklin





... WHERE
THERE
IS NO
PATH AND
LEAVE
A TRAIL.





The Beauty Chef 9781743793046 £27.00 | Hardcover

Feeding Your Skin Natural, Chemical-Free

Natural, Chemical-Fre Beauty for Healthy, Vital Skin Carla Oates 21 November 2024 9781761450624 £12.99 | Hardcover 176 Pages 182 x 130 mm Full-colour Illustrations

Recipes for natural beauty treatments that you can make from everyday ingredients.

Including recipes for exfoliants, masks and lip balms, through to nail treatments, sunscreens and even deodorants, this is a guide to natural beauty from the inside out. The Beauty Chef founder Carla Oates gives advice and recipes for skin treatments and cosmetics the natural way.

Carla Oates is the founder and 'chef' behind the beauty and wellness brand The Beauty Chef. Named 'The Skincare Innovator' by Net-A-Porter magazine, she is the author of the best-selling book *The Beauty Chef Cookbook* and *The Beauty Chef Gut Guide*. A naturalist and gut-health advocate, Carla has been researching, writing and teaching organic beauty for the last 15 years.

- Carla founded her Beauty Chef skin products, including her bestselling Glow Inner Beauty Powder (containing 26 fermented superfoods) 14 years ago
- Her products are sold by Gwynneth Paltrow's Goop.com, Net-a-porter, Selfridges and Anthropologie, amongst other worldwide stockists
- The Beauty Chef brand has over 220k followers on Instagram

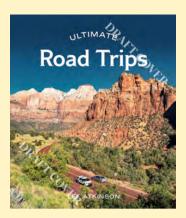














Ultimate Motorcycle Tours 9781741177367 £23.00 | Flexibound

Ultimate Road Trips Lee Atkinson

10 October 2024 9781741176995 £25.00 | Flexibound 256 Pages 240 x 210 mm Full-colour Throughout

35 of the best driving holidays around the globe, including the UK and Northern Ireland, France, Italy and Spain, Iceland, outback Australia, South Africa and the Canadian Rockies.

Each chapter includes information on things to see and do, detailed route maps and a handy list of distances to help you plan your trip, as well as lots of useful advice on family-friendly attractions, where to eat and the best hotels, guesthouses, caravan parks and camping spots.

You'll also find details on the best time of year to visit, driving tips and some driving destinations that might surprise you, with a focus on fun drives that anyone with a licence and a thirst for adventure can handle. Keep this book in the car for when you're out on the road, or curl up with it at home and dream about your next journey.

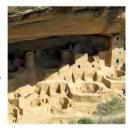
Lee Atkinson has been writing about her adventures for Australian newspapers, magazines and travel guides since 1991. She is the author of 14 travel books and two smartphone apps and co-editor of two anthologies of travel writing.

- Each of the 35 road trips includes information on the best time to go, how long it will take, where to eat and sleep, what to see and do
- Road trips featured include already well-loved adventures, and lesser known ones



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Mindfulness Travel Japan 9781741177237 £16.99 | Paperback



Onsen of Japan 9781741175516 £17.99 | Paperback

Train Japan Navigating the Rail Mosaic, from Quirky Commutes to HighSpeed Shinkansen Steve Wide and Michelle Mackintosh

5 December 2024 9781741179156 £20.00 | Paperback 240 Pages 210 x 170 mm Full colour throughout

See the land of the rising sun from the rails.

Seasoned Japan lovers Steve Wide and Michelle Mackintosh bring you their expert advice on the best way to get around this country, including day trips, multi-day train journeys and even themed itineraries for crafty folk, foodies or pop culture fanatics on 'joyful' trains.

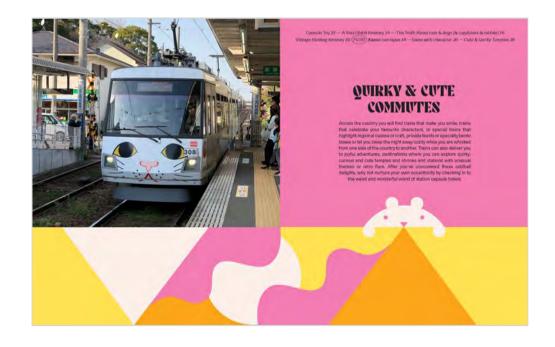
Platform-hop around Tokyo and Kyoto cities or whiz along on the shinkansen bullet train to get to where you need to go – fast! Do a lap of the islands, Honshu, Hokkaido, Shikoku or Kyushu, to get a feel for all this country has to offer, and then do it again in cherry blossom season or when the mountains are blanketed in snow. Whatever the time of year, this guide will help you experience Japan in a way you never have before.

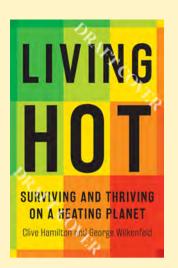
Including carefully curated advice, stunning photography and useful tips, *Train Japan* has everything you need to experience Japan by rail.

Steve Wide and **Michelle Mackintosh** have been obsessed with Japan since their first visit over 20 years ago. Together Steve and Michelle have written, designed and illustrated 11 books on Japan.

- Current trend for sustainable tourism, with travellers turning to trains as an eco-friendly option
- A handy paperback format with a beautiful design
- This guide covers everything from useful travel tips (including which rail pass to buy) to city and regionspecific itineraries









Silent Invasion 9781743794807 £20.00 | Paperback

Living HotSurviving and Thriving on a Heating Planet

Clive Hamilton and George Wilkenfeld

29 August 2024 9781761450594 £9.99 | Paperback 144 Pages 210 x 135 mm Text only

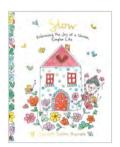
The blunt truth about our current climate change predicament and a new approach to what we need to do about it.

Leaving behind both the doomism and the wishful thinking currently holding us back, highly respected academic Clive Hamilton and policy consultant George Wilkenfeld shift the emphasis away from reducing carbon emissions and on to making the world resilient. They outline a vision for an all-embracing and on-going programme of investment and social change to protect ourselves from the ravages of a changing climate.

Living Hot is a farsighted road map for what we must do next if we want to survive and even thrive on our heating planet.

Clive Hamilton was recently named a 'living legend' among Australian academics and scholars. His influential books include Silent Invasion, Growth Fetish and Requiem for a Species: Why We Resist the Truth About Climate Change. A professor at Charles Sturt University in Canberra, he has held visiting academic positions at the University of Oxford, Yale University and Sciences Po. George Wilkenfeld is an independent energy policy consultant who helped develop the National Greenhouse Gas Inventory, star-rating labels for energy and water efficiency, and Australia's corporate greenhouse emissions reporting system.

- The authors are highly respected in this field
- Keenly reported subject as climate change disasters strike around the world
- An important contribution to this monumental issue



Out now 9781743799161 £15.00 | Hardcover 144 Pages 177 x 140 mm



Out now 9781784887353 £12.99 | Hardcover 144 Pages 177 x 140 mm



Out now 9781761450426 £14.00 | Hardcover 128 Pages 140 x 197 mm



Out now 9781784887339 £16.99 | Hardcover 144 Pages 210 x 160 mm

Slow

Embracing the Joy of a Slower, Simpler Life

Meredith Gaston Masnata

Self-care for Eco-Anxiety

52 Weekly Practices for Positive, Personal Change Through the Power of Nature

Rachael Cohen

Why Am I Like This?

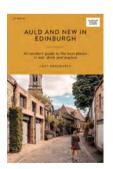
The Science Behind Your Weirdest Thoughts & Habits **Jen Martin**

UpCycled Beauty

Transform Everyday Ingredients into No-Waste Beauty Products **UpCircle**



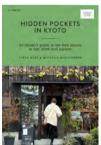
Out now 9781743799994 £14.00 | Flexibound 176 Pages 240 x 171 mm



Auld and New

in Edinburgh

Out now 9781741176780 £16.00 | Paperback 216 Pages 230 x 150 mm



Out now 9781741176988 £16.00 | Paperback 240 Pages 230 x 150 mm



Hidden Pockets in Kyoto An Insider's Guide to the Best Places

to Eat, Drink and Explore **Steve Wide and Michelle**



Out now 9781741178296 £23.00 | Hardcover 264 Pages 249 x 191 mm

The 28 Day Keto Cure Jurgen Vormann

An Insider's Guide to the Best Places to Eat, Drink, and Explore **Lucy Dodsworth**

Mackintosh

Places We Swim California

A Guide to the Best Rivers, Lakes, Waterfalls, Beaches, Gorges, and Hot Springs

Caroline Clements and Dillon Seitchik-Reardon



Children





The Velvet Messenger 9781761212666 £14.99 | Hardcover



A Most Mysterious Manor 9781761212659 £14.99 | Hardcover

The Curious Crown Young Queens #3 Megan Hess

3 October 2024 9781761212673 £14.99 | Hardcover 32 Pages 280 x 230 mm Full-colour Illustrations

Best-selling author Megan Hess shines with a glorious original fairy tale about a legendary crown and the girl who needs to borrow it for a festive miracle...

As the snow swirls on Christmas Eve, young Ella Rose gazes out the palace window and sees a boy whose own tree is bare. Her family's Christmas tree is laden with baubles, and she wants to share some with him – but when she goes to leave, it's freezing outside, and the weather is fierce.

However, Ella Rose dreams of being fierce, too. In her palace, under lock and key, is a magical crown that once belonged to her mother. If she borrows it – just for one night – will it give her the courage, strength and creativity she needs to help this boy?

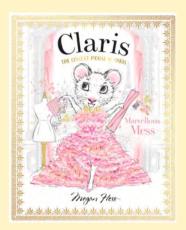
This is the third wondrous picture book in Megan Hess's *Young Queens Collection*, a series of original fairytales about young girls coming into their own power. Every girl has a queen inside!

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue, Vanity Fair, Harper's Bazaar, The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- From the creator of the best-selling and beloved *Claris* series, Megan Hess, who has more than a million books in print worldwide
- Every girl has a queen inside. Why aspire to be a princess when you could be a queen instead?
 A queen's power is in her intelligence, her independence and her kindness









Claris: Pasta Disaster 9781761210884 £14.99 | Hardcover



Claris: The Secret Crown 9781760507718 £12.99 | Hardcover

Claris: Magnificent Mess The Chicest Mouse in Paris Megan Hess

5 September 2024 9781761210891 £14.99 | Hardcover 48 Pages 280 x 230 mm Full-colour Illustrations

In the eighth fabulous picture book in Megan Hess's bestselling series, Claris's friends help her move into an iconic new *atelier* in Paris!

When Claris's friends ask her to create some chic new fashion looks for them, she's only too happy to help. There's just one problem: her apartment is tiny, her friends are too big, and there are so many new clothes to make! Her best friend Monsieur has an idea: there's a secret room at the top of the Eiffel Tower that would give her plenty of space. But how will they get her belongings all the way to the top?

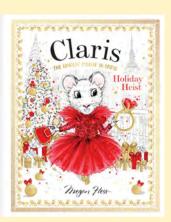
Compassion is always in fashion in this beloved series about Claris the mouse and her adventures in Paris and beyond!

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co.

- The eighth book in the world of *Claris: The Chicest Mouse in Paris*, the best-selling picture book series
- One of the world's best known fashion illustrators, Megan Hess is a genuine publishing phenomenon and her books have sold in ten languages
- This handsome hardback features gilt-edged pages and a foil finish alongside Megan's stunning illustrations







Holiday Heist The Chicest Mouse in Paris Megan Hess

3 October 2024 9781761213243 £8.99 | Board Book 36 Pages 190 x 156 mm Full-colour Illustrations

Claris visits New York in this new board book edition of a very special Christmas adventure.

In New York for winter was chic little Claris. She'd travelled so far from her maison in Paris!

But Claris never imagined that this Christmas would involve a thrilling dash through the city to stop a cat burglar and save the day!

The fourth *Claris* adventure from beloved children's author Megan Hess. First published in 2020, this hardy board book edition is perfect for readers aged one and up!

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.

- First published in 2020, this hardy board book edition is perfect for readers aged one and up
- The fourth in the *Claris* adventure series with over a million books in print









Claris Loves the Rainbow 9781761212543 £8.99 | Board Book



Claris Says Merci 9781761212536 £8.99 | Board Book

Claris, How Do You Feel?

A Petite Claris Delight **Megan Hess**

7 November 2024 9781761213373 £8.99 | Board Book 20 Pages 190 x 190 mm Full-colour Illustrations

A gentle board book guide to exploring different emotions, from acclaimed fashion illustrator Megan Hess.

Claris the mouse knows that it's normal to have big feelings! After all, compassion is *always* in style.

Inspired by the best-selling Claris book series, explore different feelings and emotions with the chicest mouse in Paris.

For ages 1+.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue, Vanity Fair, Harper's Bazaar, The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- A gorgeous board book for toddlers and preschoolers that explores and validates big feelings, from joy to sadness to everything in between
- A beautiful gifty board book format featuring a foil finish and grain lamination alongside Megan's stunning illustrations
- The Claris series continues to grow with picture books, activity books, board books and look-and-find adventures available







Claris Gets Dressed A Petite Claris Delight Megan Hess

7 November 2024 9781761213366 £8.99 | Board Book 20 Pages 190 x 190 mm Full-colour Illustrations

A gentle board book guide to learning how to dress yourself.

Get ready for a beautiful day with Claris, the chicest mouse in Paris!

From your head to your toes, there are so many fun ways to express yourself and dress up. Let's get dressed with Claris!

Inspired by the best-selling Claris book series.

For ages 1+.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue, Vanity Fair, Harper's Bazaar, The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co.

- A gorgeous board book for toddlers and preschoolers that celebrates and encourages getting dressed independently!
- Foil finish and grain lamination alongside Megan's stunning illustrations
- The Claris series continues to grow with picture books, activity books, board books and look-and-find adventures available





Sales Representation

Hardie Grant Books

52-54 Southwark Street London, SE1 1UN United Kingdom T: +44 (0)20 7601 7500 E: info@hardiegrant.co.uk W: www.hardiegrant.com

Alice Hill
Head of Communications
E: alicehill@hardiegrant.com

Janet Martin Head of Foreign Rights E: janetmartin@hardiegrant.com

Sales

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UNITED KINGDOM

North

Anna Murphy
9 Iveston Ave.
Great Park
Gosforth
Newcastle Upon Tyne, NE13 9BU
T: +44 (0)78 2570 1450
E: info@annamurphy.co.uk
Cumbria, Northumberland, Tyne & Wear, Durham,
Yorkshire, Humberside, Lancashire, Merseyside,
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Ireland

John Fitzpatrick and Siobhan Mullett 58 New Vale Cottages Shankill Co. Dublin Ireland M: +353 872 469 859 (John) E: johnfitz.books@gmail.com All counties in Ireland

Wales & South West

Debbie Jones

6 Whitchurch Road Tavistock Devon, PL19 9BB T: +44 (0)18 2261 7223 M: +44 (0)78 5062 1204 E: deborah7.jones@gmail.com

Wiltshire, Dorset, Somerset, Devon, Cornwall, South Wales, Channel Islands, Gloucestershire, Avon

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Colin Edwards Conway Lime Grove West Clandon Surrey, GU4 7UH T: +44 (0)14 8322 2333 M: +44 (0)79 8056 8967

E: colin.edwards862@gmail.com Berkshire, Hampshire, Isle of Wight, Surrey, Sussex,

Kent, London (south of the river), Middlesex

London

David Segrue
Pinnacle Booksales UK
Stanmore Business & Innnovation
Stanmore Place
Howard Road
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Middlesex, HA7 1GB
M: +44 (0)79 7627 3225
E: davids@djsegrueltd.co.uk /
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Matthew Walsh
15 Broad Green
Southampton
Hampshire
SO14 1LF
T: +44 (0)7716 141090
E: matthew@gunnarlie.com

Austria, Germany, Switzerland

Gabriele Kern
P.S. Publishers' Services
Ziegenhainer Strasse 169
D-60433 Frankfurt
Germany
T: +49 69 510 694
F: +49 69 510 695
M: +49 151 6752 0936
E: Gabriele.Kern@publishersservices.de

Australia & New Zealand Hardie Grant Books

Ground Floor, Building 1 658 Church Street Victoria 3121 Australia T: +61 (0)3 8520 6444

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India

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Japan

Tim Burland

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South Africa

Jonathan Ball Publishers Ltd 10-14 Watkins Street Denver Ext 4 Johannesburg, 2094 T: +27 116018000 E: services@jonathanball.co.za

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17/5, Units B&D, Gee Chang Hong Centre 65 Wong Chuk Hang Rd Aberdeen Hong Kong T: +852 2553 9289 F: +852 2554 2912 E: sales@asiapubs.com.hk

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APD Singapore
52 Genting Lane #06-05
Ruby Land Complex - Block 1
Singapore 349560
T: +65 6749 3551
F: +65 6749 3552
E: customersvc@apdsing.com

