



Hardie Grant Books

Autumn 2024

Hardie Grant
PUBLISHING

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BOOKS

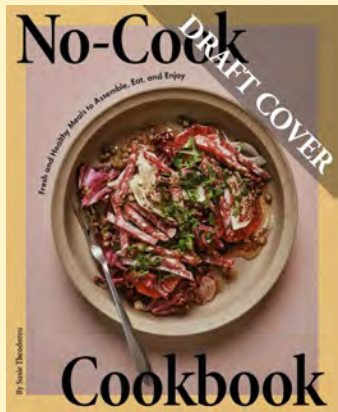
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Food & Drink



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 Theodorou has worked with some of the biggest names in the food world, and was the stylist for all three of Gwyneth Paltrow's cookbooks
- People want to make homecooked meals despite being busier than ever





Agak Agak Everyday 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.

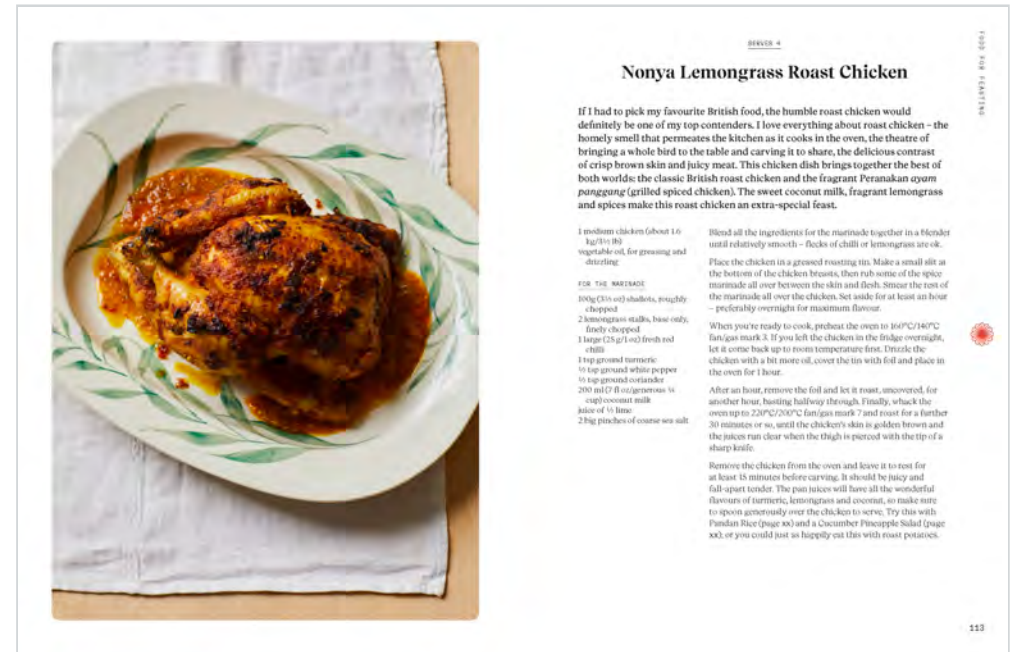
Try classic and modern recipes such as Kaya Toast with Half-Boiled Eggs, Nasi Goreng, 8-hour Ox Cheek Rendang, Green Beans with Turmeric and Toasted Coconut, Chilli Crab Spaghetti, Mum's Steamed Pumpkin Rice, Pandan Swiss Roll and Black Sticky Rice Pudding with Rhubarb, amongst others.

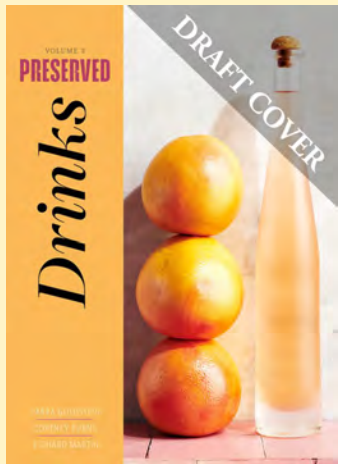
With tips and tricks, *Agak Agak* shares more than Singaporean recipes perfect for home cooks, it shares a fun, fresh and creative way of cooking.

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

[View on Edelweiss](#)





[View on Edelweiss](#)

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



Preserved: Condiments
9781958417218
£15.00 | Hardcover



Preserved: Fruit
9781958417119
£15.00 | Hardcover





[View on Edelweiss](#)

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 camembert 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 tippie 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 time-saving batch cocktails



MAKES APPROXIMATELY 12

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.

METHOD

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

Over a medium heat, fry the chorizo in a pan for about 5 minutes on both sides until it becomes crispy and its oil is released. Meanwhile, in a small bowl, mix the mayonnaise with the sriracha 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 onions and drizzle on the spicy mayo with a spoon.



INGREDIENTS

- 2 LARGE SWEET POTATOES (150 G/5 OZ PER PIECE AND CUT INTO 1-CM/3/8-IN. ROUNDS, THE LARGER ONES WE'VE USED)
- 1 TABLESPOON OLIVE OIL
- A LARGE PINCH OF SALT
- 120 G/4 OZ CHORIZO (SAUSAGE RING, CUT INTO 3-MM/1/4-IN. ROUNDS) IF THE SAUSAGE IS IN A TOUGH CASING, THEN PEEL IT OFF BEFORE COOKING
- 3 SPRING ONIONS (SCALLIONS), CHOPPED
- 3 TABLESPOONS MAYONNAISE
- 1 TEASPOON SRIRACHA OR ANY OTHER HOT SAUCE

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BLUE HAWAIIAN

Looking at this cocktail is like gazing into the waters of the Caribbean. Blue cocktails are often smirked at and thought of as tacky, but I disagree. Curaçao is a Caribbean liqueur made from dried citrus peel and although its flavour is sweet, it is also a little bitter, similar to triple sec.

- 50 ML/1.7 FL OZ LIGHT RUM
- 20 ML/0.7 FL OZ BLUE CURAÇAO LIQUEUR
- 50 ML/1.7 FL OZ CRYSTALLED COCONUT MILK

METHOD

Fill your cocktail shaker with ice and then add all of the ingredients. Secure the lid and shake vigorously for 20 seconds. Strain into a coupe glass and serve.

GARNISH

Garnish with an orange slice and a carnation.

RUMSHAKE

Originating from sugarcane, it's no wonder that rum works really well as an ingredient in many desserts. This is a really fun version of an adults-only ice-cream sundae. You will need a food processor or hand blender for this recipe.

- 60 ML/2 FL OZ CUP RUM
- 4 SCOOPS OF 150 G/5 OZ VANILLA ICE CREAM
- 2 STRAWBERRIES

METHOD

Add the rum and ice cream to the drum of your food processor. Whizz until smooth. Pour half into your highball or milkshake glass. Add the strawberries to the food processor and whizz again until smooth. Pour over the vanilla and serve.

GARNISH

Garnish with whipped cream, hundreds and thousands and a striped straw.





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.

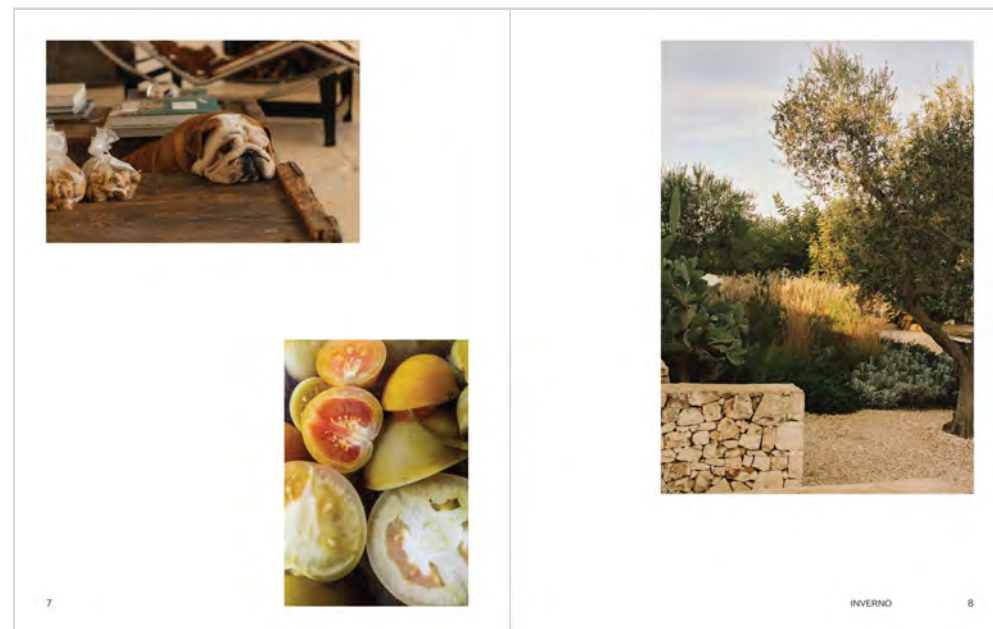
Think traditional, seasonal ingredients grown on the grounds with flourishes of inventiveness. Organised into chapters by season, this is a journey of flavour with the most evocative of Italian ingredients – everything from citrus and fennel to basil and peaches, with an entire section dedicated to tomato 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

[View on Edelweiss](#)





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.

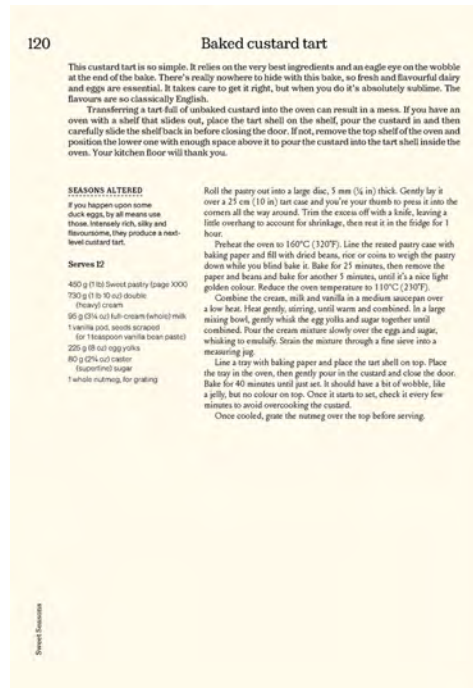
Sweet Seasons also includes wonderful recipes for perfect pastries and pies, brownies, biscuits and more. You'll find fabulous Florentines, luscious lemon poppy seed cake, and creative custards and curds. It's the only sweet book you'll need to celebrate every season.

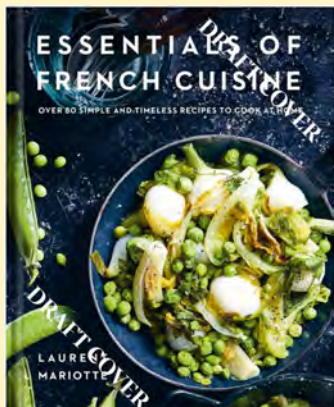
UK-born, Australian-based author **Michael James** is a Michelin-restaurant chef by training who was drawn to the art, precision, and satisfaction of baking. With his wife and business partner Pippa James, he has created two bestselling baking books, *The Tivoli Road Baker* (2017) and *All Day Baking: 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



All Day Baking
9781743796993
£27.00 | Hardcover





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 as 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

[View on Edelweiss](#)





[View on Edelweiss](#)

Sicily, My Sweet

Love Notes to an Island,
with Recipes for Cakes,
Cookies, Puddings, and
Preserves

Victoria Granof

10 October 2024
9781958417492
£28.00 | Hardcover
240 Pages
248 x 187 mm
Full colour throughout

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.

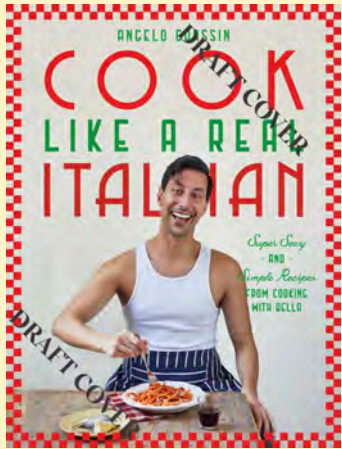
In Victoria Granof's expert hands, readers learn to make Meyer Lemon and Bay Leaf Gelato, Schiumone, a frozen mousse of jasmine-scented almond milk, Gela di Melone, a fruit pudding of white melon and orange blossom, and Pasticcini di Pistacchio Con Gelsomino, pistachio and jasmine macarons.

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 [Cooking with Bello](#), 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 tiramisù 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

[View on Edelweiss](#)





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

[View on Edelweiss](#)



GALETTES BRETONNES

Backbeat Savoury Pancakes

Galettes (just like our crêpes) are part of my Bretonne identity. Made with buckwheat flour, this is a dish we eat every Friday (or often on market day) in my family. It is naturally gluten free, and you can fill the pancakes with your favourite ingredients. I have included two of my favourite flavour combinations, but you'll find plenty of inspiration for your own fillings in chapters. My ultimate lunch is to serve galettes with a salad dressed with Vinaigrette (page ...).

MAKES 12 GALETTES

30g (1 1/2 oz / 2/3 cup) dark buckwheat flour
2 tsp sea salt
25ml (2 fl. oz.) water
1 large egg
50g (3 oz) salted butter

For each galette complete
1 egg
1 slice of ham, cheppol
1 handful of grated Emmental

For each galette bretonne

4 slices of goat's cheese
1 handful of cheddar mushrooms
1 small handful of walnuts
1 handful of mushroom or green salad
1 tbsp honey

Put the flour and salt in a mixing bowl and make a well in the middle. Slowly add the water and use a white toothpick to gently stir until you get a smooth, uniform batter. Add the egg and mix well. I like to cover the batter with a dish towel and leave it overnight in the fridge, but 2-3 hours would be long enough.

Heat a large, heavy-based frying pan (skillet) over medium heat for 5 minutes. Brush with a little of the butter. Avoid the pan and add a small ladle of batter, making a circle with the pan for the batter to evenly distribute (like a crêpe) until it covers the frying pan.

Cook on both sides for 1-2 minutes until golden. Continue making galettes until you have used all the batter, adding a little more butter between pancakes as required.

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

To make one galette complete, add a teaspoon of salted butter to a hot pan. Place a galette on top, crack an egg in the middle, spread the ham around the yolk, sprinkle over the Emmental and cook for 2 minutes. Fill up the sides, creating a square with the egg yolk in the middle. Set to immediately.

To make one galette bretonne, add a teaspoon of butter to a hot pan. Place a galette on top and sprinkle with the cheese, mushrooms and walnuts. Cook for a few minutes until the cheese begins to melt. Flip or roll up, drizzle with the honey and serve with the mushroom salad.

Le Déjeuner

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PALETS BRETONS

Breton Shortbread

Makes 12

2 egg yolks
100g (3 1/2 oz / 1/2 cup) caster (superfine) sugar
100g (3 1/2 oz) salted butter, at room temperature
1 tsp vanilla bean paste or vanilla extract

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

In a bowl, whisk the egg yolks with the sugar for a couple of minutes until it becomes white and frothy. Whisk in the butter and vanilla, then stir in the flour and baking powder.

Roll the dough into a sausage shape about 2cm (3/4 in) thick and 12cm (5 in) long. Wrap in cling film (plastic wrap) and put in the fridge for 1 hour.

Cut 3cm (1 1/4 in) thick slices from the rolls and lay them flat on the tray, evenly spaced. Bake for 12-15 minutes until golden on the outside. Leave to cool completely before serving.

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Le Petit Déjeuner





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

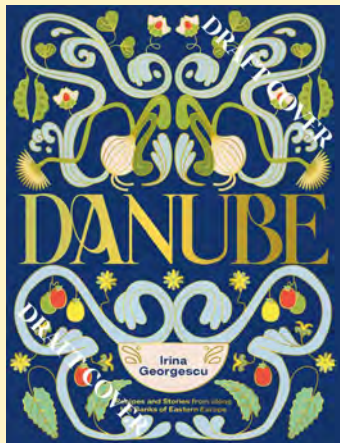
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YEONGYANG SOTBAP (NUTRITIOUS POT RICE) & NAMUL SIDE DISHES	
명양동출밥	
SERVERS X	Ruminantium moribundum effensa dolens recumbens can, Los, elegant, guidens? Nihilles bon dilaueat enim! v&l zozus M. mixt' opus, venibelen dremidum ceto sader; acris. Adem nos, vium vide angud iam nos con re con dierium, pra' is. Lam tamen luctum ad ipse: vi: Catepium
YEONGYANG SOTBAP	
명양동출밥	
2 cups of non-glutinous rice	Mix and wash the non-glutinous and sticky rice twice. Add the rice into a pot and pour water to about 1cm above the rice surface.
1 cup of sticky/glutinous rice	
10 chestnuts	
5 jujubes	Soak the rice for about an hour. On the soaked rice, place the peeled chestnuts, washed sunflower seeds, nuts, seed-removed and cut jujube and bite-sized cut pumpkin. Sprinkle coarse salt and sesame oil on top.
100g of Kant pumpkin	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.
50g of walnuts	
1 tablespoon of pine nuts	Once the rice is cooked, open the lid 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).
1 tablespoon of sunflower seeds	
1 teaspoon of coarse salt	
1 tablespoon of sesame oil	
SUKJU NAMUL (BEAN SPROUT SIDE DISH)	
숙주나물	
300g of bean sprouts	Wash the bean sprouts and drain water on a colander.
1 teaspoon of coarse salt	Boil water in a pot with a teaspoon of salt. Add the bean sprouts and blanch for about 20 seconds once the water boils. Quickly wash the bean sprouts in cold water to shock.
SEASONING	
1 tablespoon of minced garlic	Using your hands, squeeze the water out of the bean sprouts as much as possible and mix with the prepared seasoning. Serve on a plate and sprinkle with ground sesame.
1 teaspoon of fine sea salt	
1 tablespoon of sesame oil	
½ of chopped spring onions	
1 teaspoon of ground sesame seeds	



[View on Edelweiss](#)

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

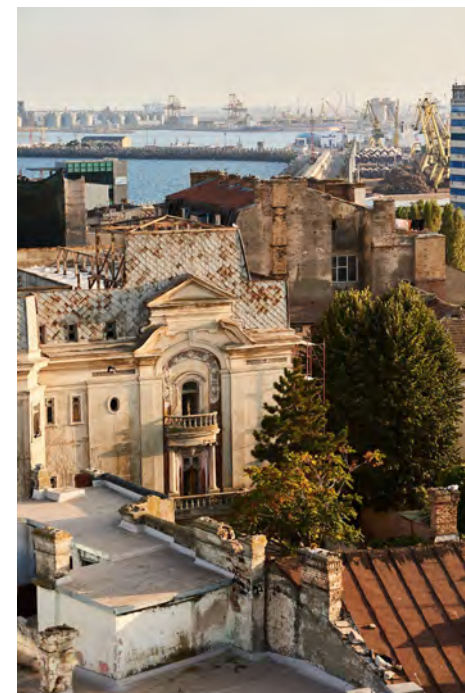
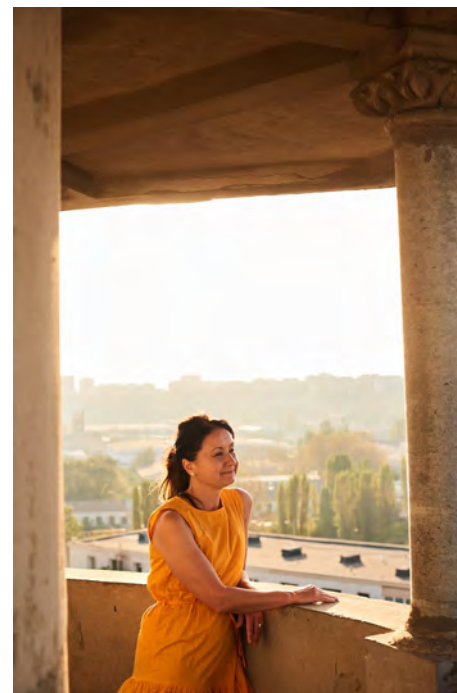
A culinary journey with easy-to-make recipes from the enchanting Eastern lands of the Danube River.

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



Tava
9781784885441
£27.00 | Hardcover



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.

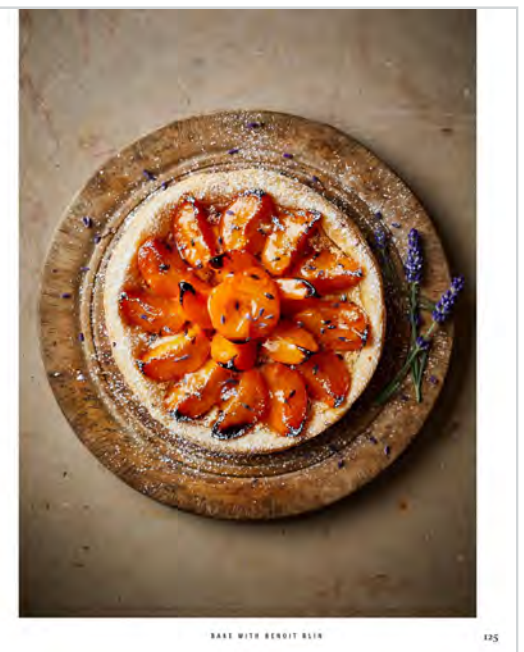
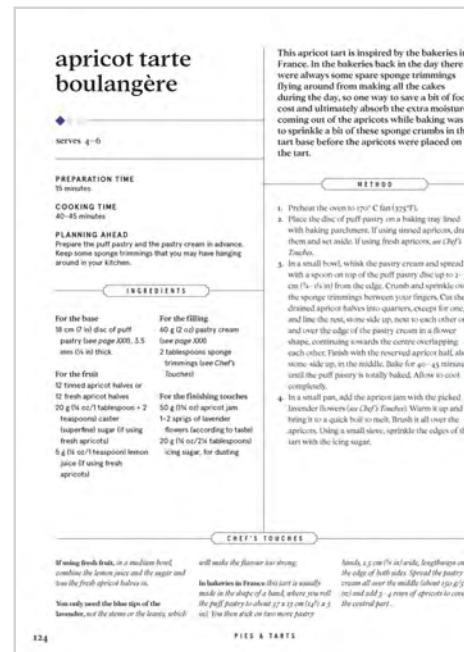
Each recipe is one of three levels, so you can start with the basics and work your way up from baking novice to creating show-stopping creations: * Sweet and Simple, ** Baking Star, *** Bake Like a Pro

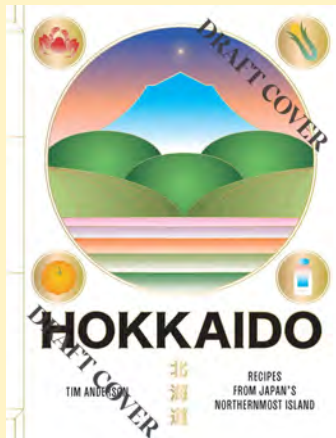
Following Benoit's guidance, you'll make classic doughs, including puff pastry, choux pastry and brioche, learning how to create stand-out bakes with perfect texture and flavour. Try your hand at crispy, buttery Palmiers, classic viennoiseries like Pain aux Raisin, build pies and tarts including Tarte 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 Pâtissier at Raymond Blanc's Le Manoir aux Quat'Saisons
- Step-by-step photography for basics to help readers learn key techniques

[View on Edelweiss](#)





Hokkaido

Recipes 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.

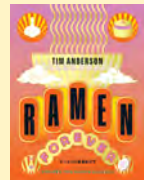
Think Squid Stuffed with Seasoned Rice, Sweetcorn with Soy Sauce Butter, Wild Garlic Gyoza, Rice Dumplings with Walnut Sauce, as well as silky 'snowmelt' cheesecake and Crispy Sweetcorn Chocolate.

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 Japanese culinary repertoire to the next level

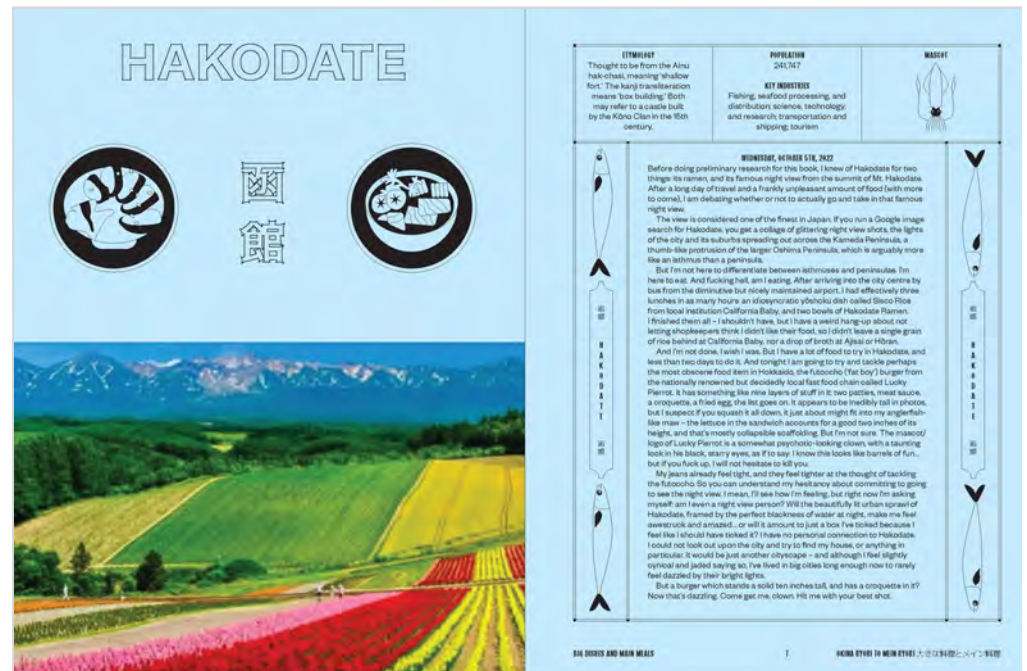
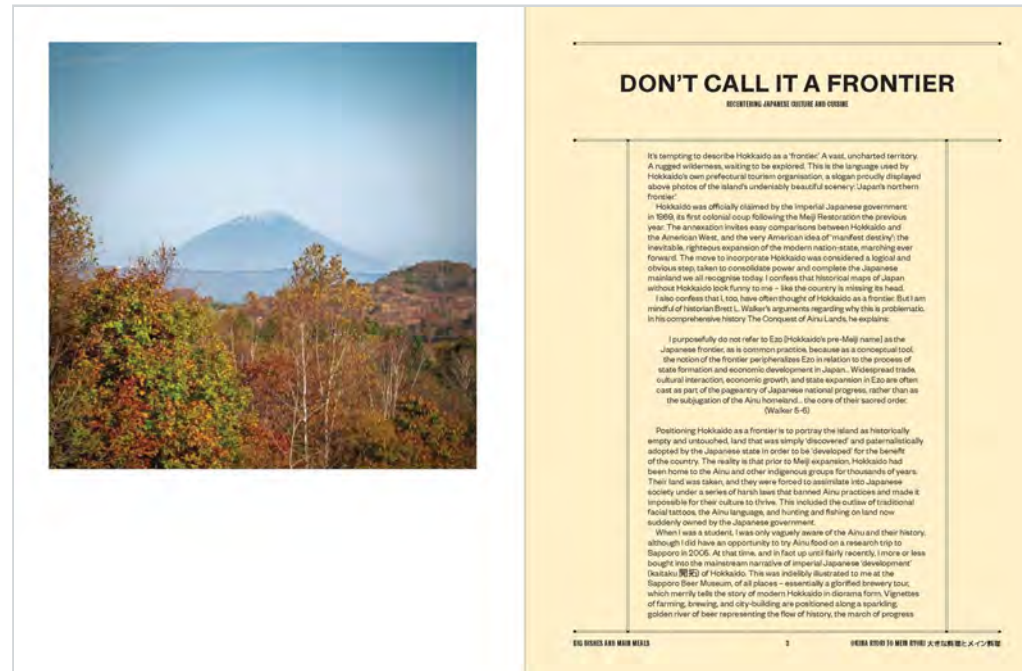
[View on Edelweiss](#)



Ramen Forever
 9781784886608
 £26.00 | Hardcover



Japan Easy Bowls & Bento
 9781784885694
 £25.00 | Hardcover





Tarts Anon

Sweet And Savoury Tart Brilliance

Gareth Whitton and Catherine Way

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.

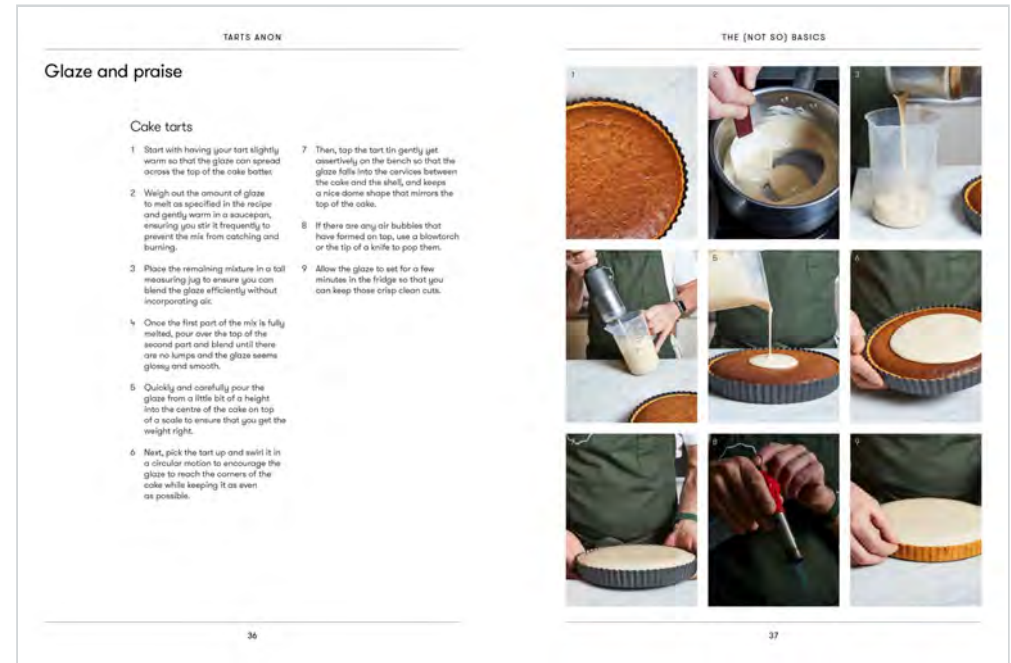
Featuring 50 different recipes: from beloved classics such as Plain Old Lemon and Vanilla Custard to more out-of-the-box offerings like Black Forest Tart; savoury crowd-pleasers like Mushroom and Parmesan, and truly celebratory tarts like the Saint Honoré, this book contains all the knowledge and inspiration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

[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 Bourignon, 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 marketer 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

[View on Edelweiss](#)



Confit de Rhubarbe

Since the first time making this delicious vibrant rhubarb 'confit' I have been obsessed with this method. What I love about this method is that it honors a generations-old practice of slow cooking using the residual heat from the stove in times when one had to utilize what was available. Because of the very slow and timed process, the finished 'confit' is a deeply jewel colored and is wonderfully textured, and can be used simply on toast, or more decadently in a dessert or pastry.

YIELD: MAKES SIX

4 pounds / 2 kilos of rhubarb
4 pounds / 2 kilos of organic sugar
Or equal parts of each if you want to make more or less

Wash and prepare the rhubarb by removing the leaves and ends and chopping into uniform 2-inch thick pieces. Using a copper confit pan, layer the rhubarb and sugar. Cover with a lid or tea 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 process.

This next part may seem laborious, but it really isn't. Place the confit pan on a small burner and begin heating on medium flame (or low if using electric coil heat). Warm the rhubarb and sugar slowly, not allowing it to bubble or boil, for around 20 to 30 minutes. It's best not to cover it while simmering as often you 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 has passed, turn off the heat, cover, and set aside. That's all for the first day.

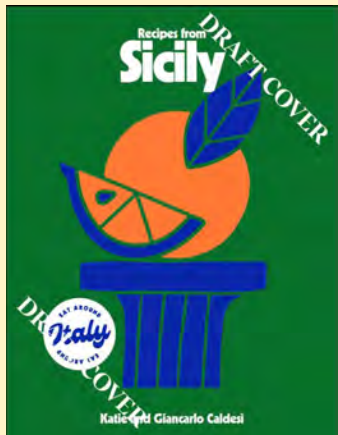
The next morning, put the pan back on the small burner and heat for 10 to 15 minutes. (Be sure to set a timer so that you don't forget!) Then turn off the heat, cover, and leave to sit. A few hours later, turn it on again and cook it in the same way. Repeat, every few hours and then let rest again overnight.

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

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

3-DINNER-PROVISIONS





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.

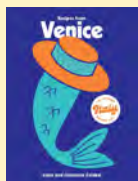
Husband and wife team Giancarlo and Katie Caldesi head to the island of Sicily to immerse themselves in its diverse food scene.

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 *Sfinzione*, 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.

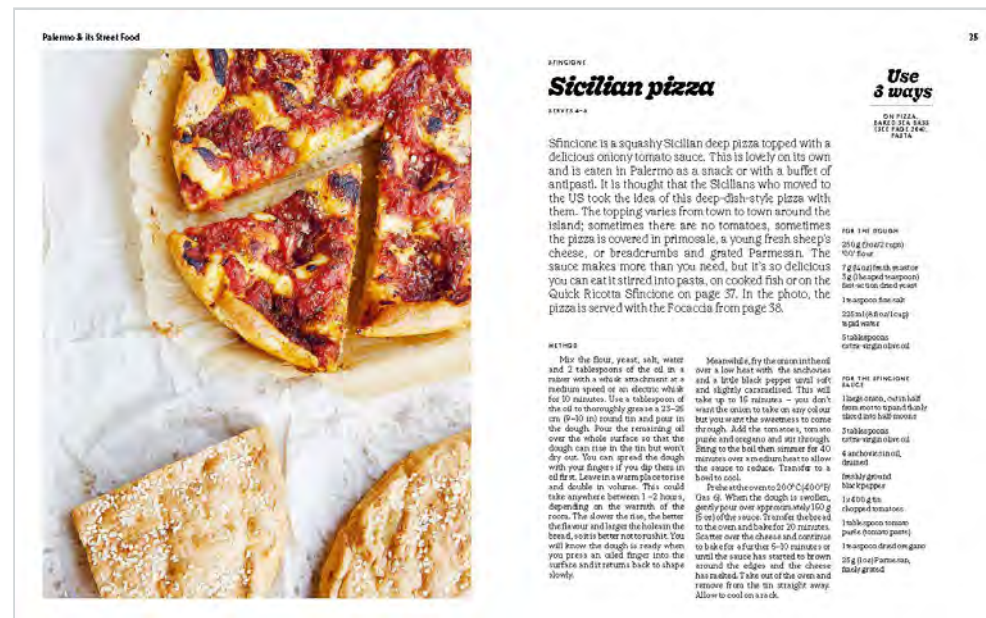
- Sicily's popularity has grown thanks in part to being the location for TV show *The White Lotus*
- Keeping the same content as *Sicily* we are revisiting the design to give it a new lease of life, creating a strong series style

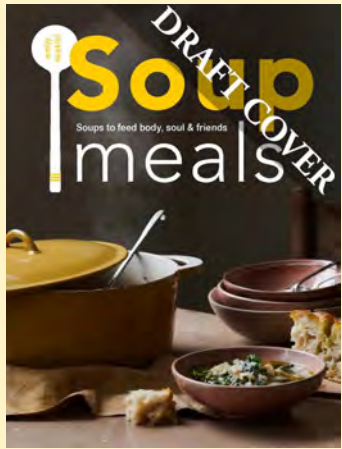


Recipes from Venice
9781784886622
£18.99 | Hardcover



Recipes from Rome
9781784886288
£18.99 | 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 crowd-pleasing 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



Salad Meals
9781958417478
£20.00 | 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

[View on Edelweiss](#)



In Love with Paris
9781784884727
£16.99 | Hardcover



In Love with New York
9781784885946
£16.99 | Hardcover





[View on Edelweiss](#)

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 Western-style desserts and amplifies basic decorating ideas to make showstopping sweets.

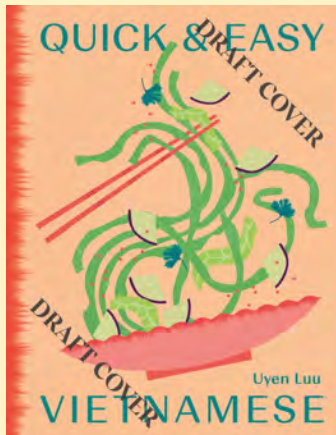
Desi Bakes brings step-by-step photos, decorating inspiration, and recipe adjustments for gluten-free, egg-free, and vegan treats to an audience looking to create eye-catching *mithai*, sweets.

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





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

[View on Edelweiss](#)

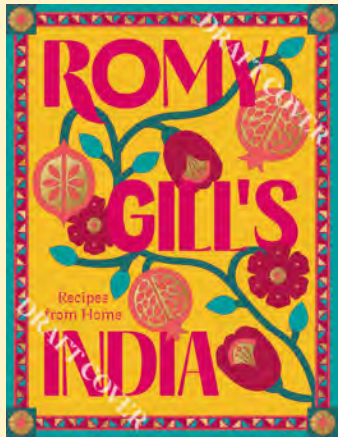


Vietnamese Vegetarian
9781784885519
£25.00 | Hardcover



Vietnamese
9781784884239
£25.00 | 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

[View on Edelweiss](#)



On the Himalayan Trail
9781784884406
£27.00 | 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.

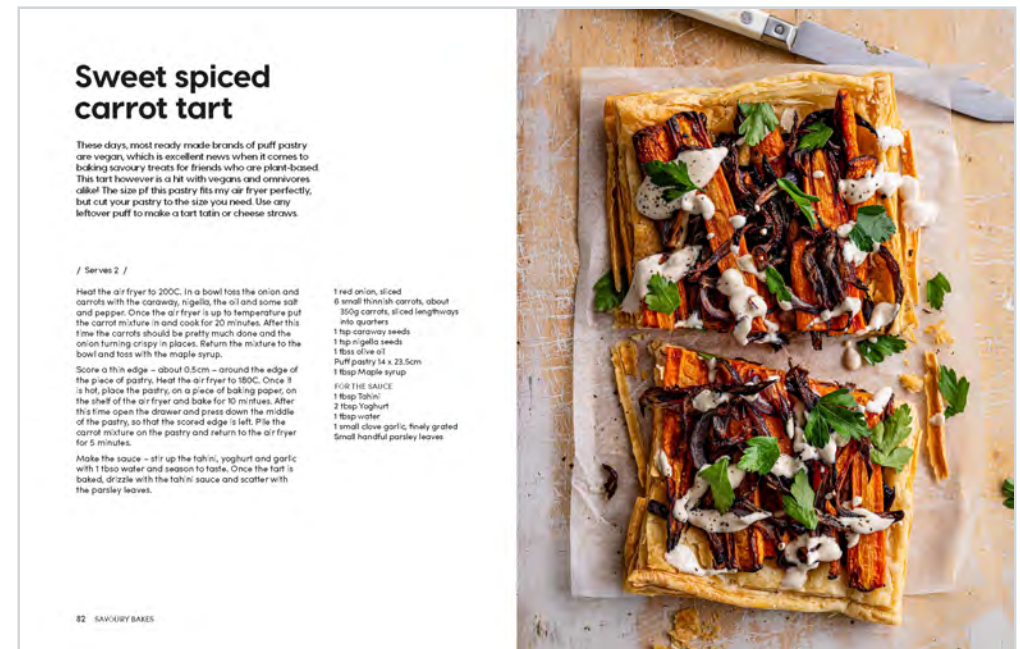
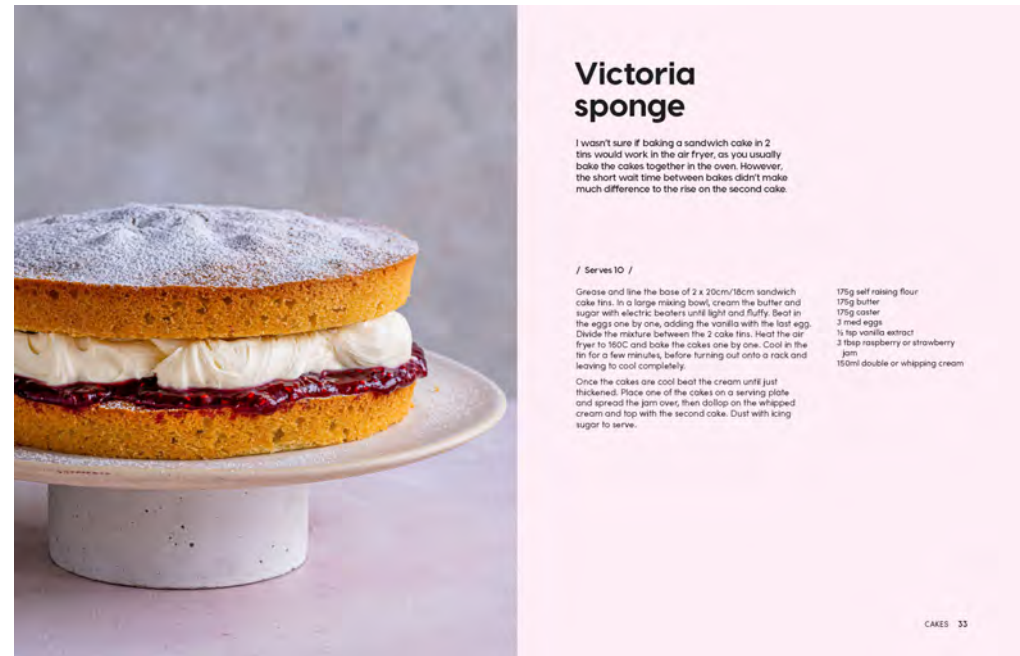
Katy Greenwood is a food writer and stylist whose work has appeared in *BBC Good Food*, *Sainsbury's Magazine*, *Olive*, *BBC Food* and more. When not working she can usually be found in her own kitchen baking sweet treats.

- 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

[View on Edelweiss](#)



Super Easy Air Fryer Recipes
9781784886899
£12.99 | 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.

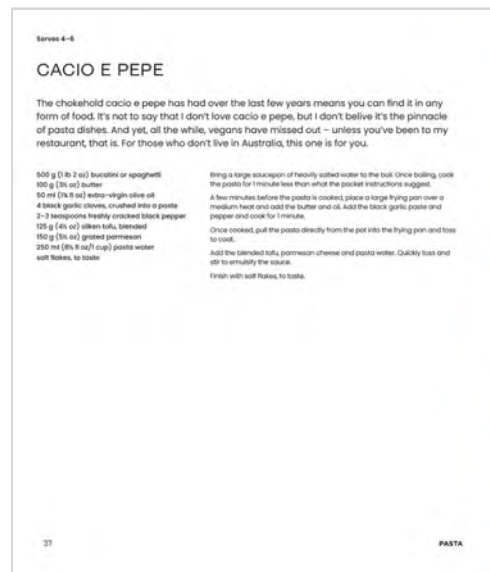
Discover meat-free versions of delicious antipasti, elegant pastas such as tortellini in brodo, red sauce meatballs (vegan, of course), plus vibrant vegetables, sides, salads and an extensive range of desserts inspired by the world's favourite cuisine.

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



Vegan With Bite
9781743796245
£17.99 | Hardcover





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

[View on Edelweiss](#)



Carrot Soup With Chile Fried Spelt

Yields 2 servings

A creamy vegetable soup is a meal I feel like everyone should love in their rotation. It's straightforward, can use many different vegetables, and can be a lovely base for fun toppings. For this version, I've paired the sweet carrot flavor with a chile-spiced crunchy spelt. Favorite way of mine to use up leftover cooked grains. The spelt will add a slight crunch to the soup which has a crunch with every bite, just try to not eat all the spelt before serving the soup!

SOUP

1/2 pound (140g) carrots
1 medium yellow onion (200g)
3 garlic cloves
3 tablespoons avocado oil
2 1/2 cups (500g) water
1 teaspoon kosher salt
1/4 cup (50ml) heavy cream
1 1/2 teaspoons fresh lemon juice

FRIED SPELT

1/4 cup (14g) cooked hulled or puffed spelt
Avocado or other neutral high-heat oil for frying

CHILE SALT

1 teaspoon medium-fine ground chile
1 teaspoon kosher salt
1/2 teaspoon cane sugar

TO MAKE THE SOUP: To prep the vegetables, scrub the carrots and cut in half lengthwise. Peel and cut the onion into wedges and smash them, 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 garlic 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 blender or immersion blender, pulse the soup until you reach a soup consistency. Return the soup back to the pot over medium heat. Add the heavy cream and heat until the soup is warm. Turn off the heat and stir in the lemon juice to taste, adding more salt if needed as well.

TO FRY THE SPELT: Add about 1" of oil to a small pot and heat until it's 325°F. Carefully add in the spelt and fry for 4–6 minutes. The bubbling of the oil should mostly subside and the grains will have substantially darkened in color.

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 bowl. 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

Because of the mineral ingredients in the soup base, the balance of flavors can be a bit delicate. Using water instead of broth helps keep the carrot flavor prominent and the right amount of salt/lemon is key to

brighten the soup but not take over. Play around with balances and find what works best for you.

SEASONAL VARIATIONS: This soup is my base recipe for most creamy soups. During summer, I like to

chat, pease tomatoes and make a cream of tomato soup and during the colder months, root vegetables like parsnips, rutabagas, cauliflower, or squash puree well and are great with the crunchy grains.

STORAGE

The soup can be made ahead of time and stored in the refrigerator for a day or two or long in the freezer. The grains can be cooked ahead of time but should ideally be

fried before serving as they harden over time.

Leftover soup can serve as a solid neutral base for other meals. Think

reheating the soup with a bit of curry paste and some tofu for a curry-curry sauce or stir in some mashed chickpeas and use it as an enchilada sauce.

RESOURCES

Cooking large grains, page 8

Frying grains, page 8

Barley

Barley is a grain powerhouse used throughout history thanks to its ease of growing and link to many delicious fermented beverages and breads. Unlike its wheat cousin, barley contains two highly absorbent carbohydrates: pentosans and glucans. Pentosans lend a sticky quality which are great for baked goods while glucans lend a gelatinous fin-ah-making barley perfect for stews and soups.

Barley has **hulled** or **hulless varieties** (page 8). The hullless look to be the most intact but there's negligible difference in their cooking and uses. I keep whole grain barley on hand for using whole, grain, or as flour.

Most popular, however, is **pearled barley** which is whole barley with the bran and germ layer removed. However, unlike most other grains, barley has fiber throughout. This means pearled barley still contains a solid amount of nutrients. Pearled barley is great for when a tender grain is needed.

Barley is also milled into flour, using either whole or pearled forms, and while it can have

similar levels of protein to wheat, the absence of the gluten protein contributes into poor development of the gluten network. Therefore, barley flour is best used as a supplemental flour or in baked goods that do not require gluten development (such as the pancakes on page 8).

Whole and pearled barley also comes in landrace forms which have higher levels of antioxidants (BARELE: water-soluble pigments). This translates into a grain with a black or purple hue.

Malted Barley

Most barley for human consumption is turned into malted barley (page 8) which is found in powdered and liquid form. Because the process turns starches into sugars, malted barley syrup is often used as a sweetener, most notably in hedges. In commercial baked goods, malted barley is added to aid in browning and creating a more tender crumb. I keep malted barley syrup and powder on hand for bagel making.



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.

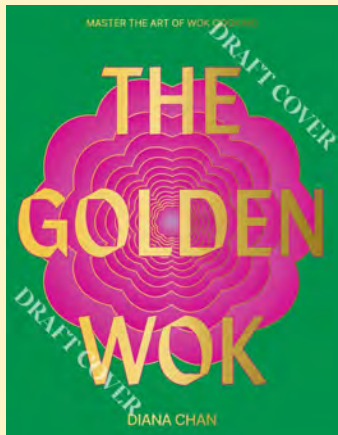
Pick your level of time commitment ('quickie', 'minor investment' or 'go the distance') and pour up the drink pairing. This is about making bites with less utensils, more shortcuts and a drink in hand.

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

[View on Edelweiss](#)





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 sautéing.

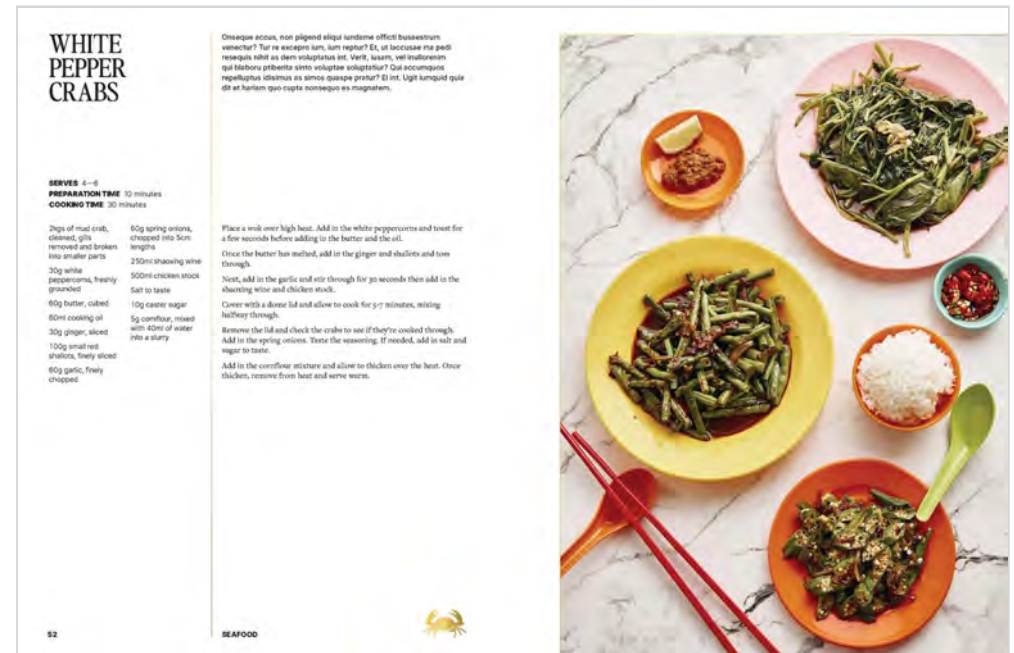
The wok is the pride of any Chinese kitchen. And *The Golden Wok* teaches you how to nail the basics of mastering *wok hei* and navigate your way around the mechanics of the perfect stir-fry. Then, it's time to spread your culinary wings and fly – from tempura vegetables and dashi-simmered dishes to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

[View on Edelweiss](#)





The Balkan Kitchen

Delicious Recipes from the Heart of the Balkans

Irina Janakievskaja

15 August 2024
9781784886851
£27.00 | Hardcover
272 Pages
248 x 190 mm
Full Colour Photography Throughout

In *The Balkan Kitchen*, Irina Janakievskaja 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.

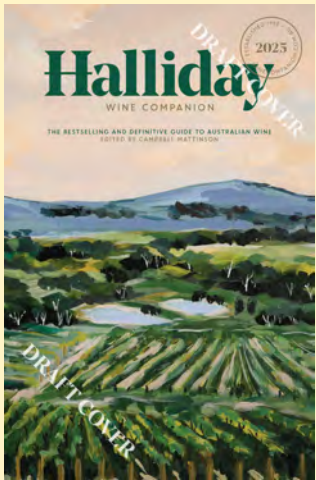
With cultural anecdotes, history and personal stories, *The Balkan Kitchen* will be a book that inspires cooks around the world for years to come.

Irina Janakievskaja 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

[View on Edelweiss](#)





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.

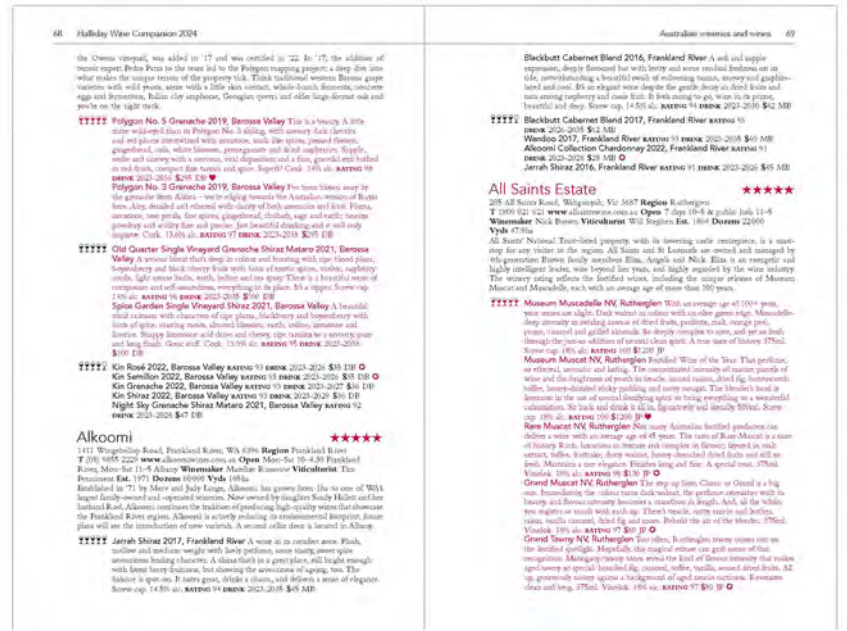
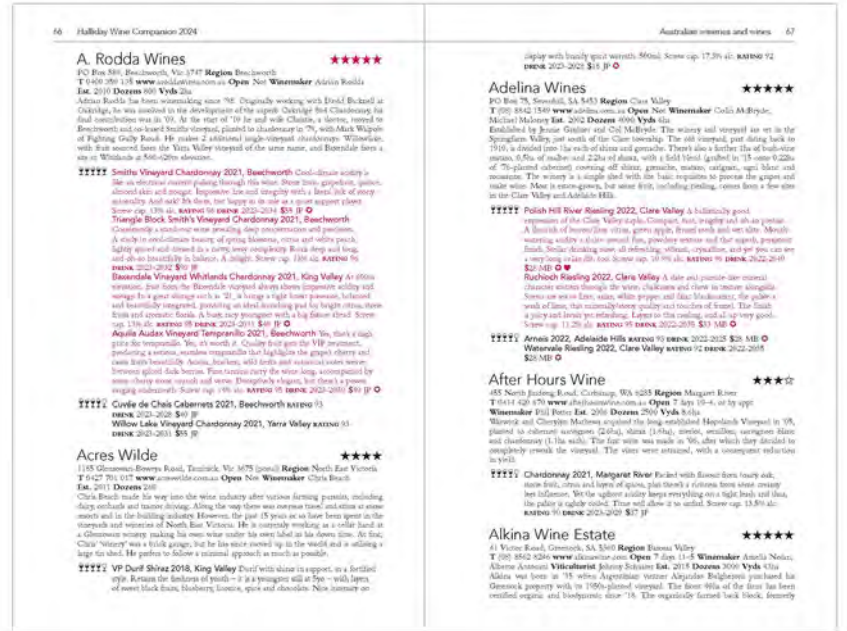
Each wine has detailed tasting notes with points, price, value, and advice on best-by drinking.

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

[View on Edelweiss](#)





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**A Seat at My Table:
Philoxenia**
Vegetarian and Vegan
Greek Kitchen Recipes
Kon Karapanagiotidis



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Helen Graves



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A Celebration of Palestinian Food
Fadi Kattan



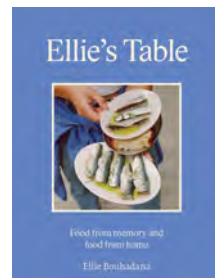
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Tim Anderson



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253 x 201 mm

On Sundays

Long Lunches Through the Seasons

Dave Verheul



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248 x 190 mm

Sebze

Vegetarian Recipes from My Turkish Kitchen

Özlem Warren



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9781784886769
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176 Pages
248 x 187 mm

Simply Chinese Feasts

Tasty Recipes for Friends and Family

Suzie Lee



Out now
9781958417249
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224 Pages
248 x 190 mm

Sugarcane

Sweet Recipes from My Half-Filipino Kitchen

Arlyn Osborne



Out now
9781784886189
£30.00 | Hardcover
272 Pages
248 x 190 mm

Wild Figs and Fennel

A Year in an Italian Kitchen

Letitia Clark



Design, Fashion & Craft



Japanese Paper Craft

A Guide to Making Your Own Books, Notepads, and Keepsakes
Aya Nagaoka

1 August 2024
 9781958417652
 £16.99 | Paperback - with flaps
 128 Pages
 260 x 184 mm
 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

[View on Edelweiss](#)





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!

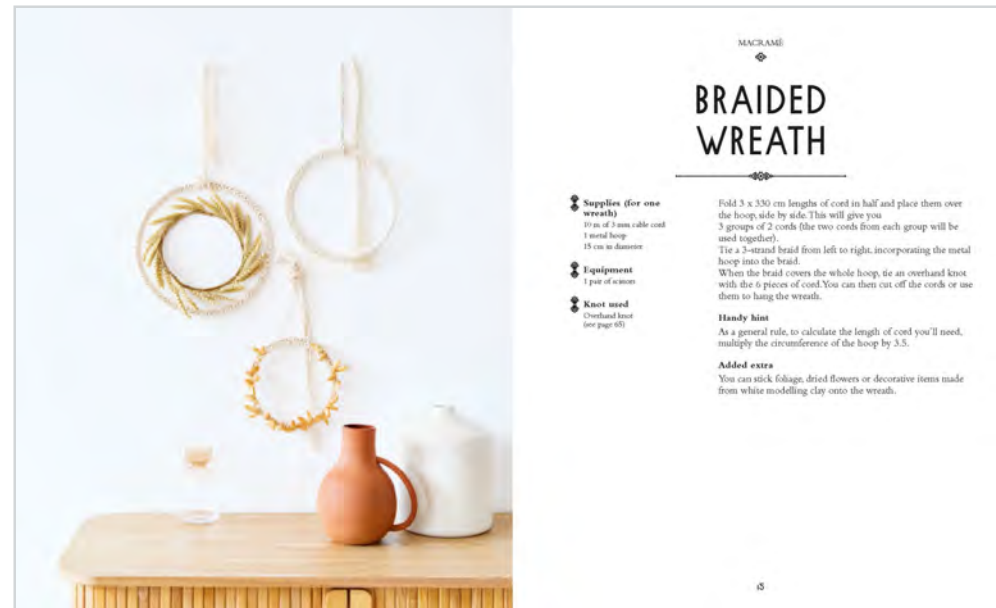
There are more than 30 simple and beautiful projects for readers to turn their hands to, including braided wreaths, fringed lampshades and woven wall hangings.

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

[View on Edelweiss](#)





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.

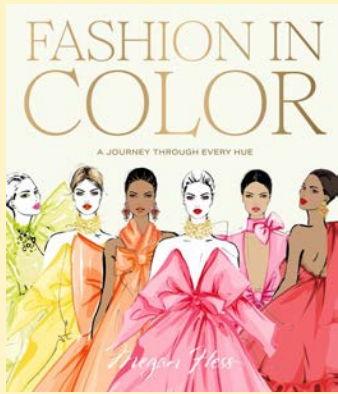
Featuring Q&As with the homeowners, Lucy Glade-Wright offers inspirational styling ideas that can be replicated in your home and stunning photography.

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



[View on Edelweiss](#)



Fashion in Colour

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.

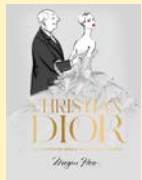
A rainbow of illustrations bring to life classic fashion favourites from around the world.

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



[View on Edelweiss](#)



Christian Dior
9781743797266
£22.00 | Hardcover



Coco Chanel Special Edition
9781743797440
£22.00 | Hardcover





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

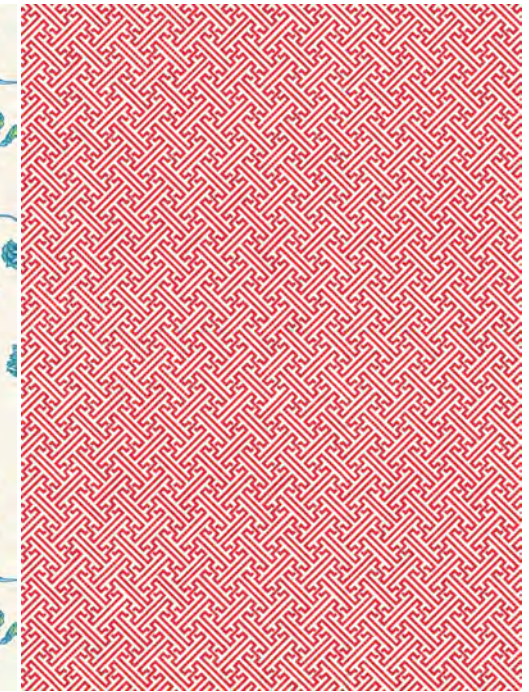
The latest in the series of gorgeous stationery books celebrating the work of Australia's best and brightest artists.

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

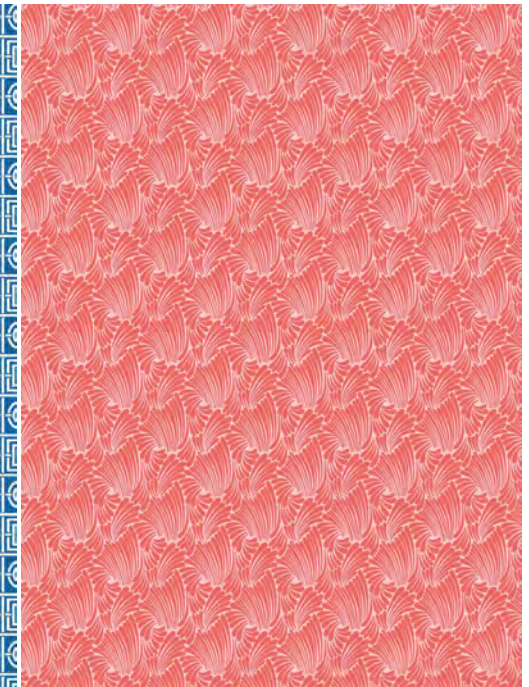
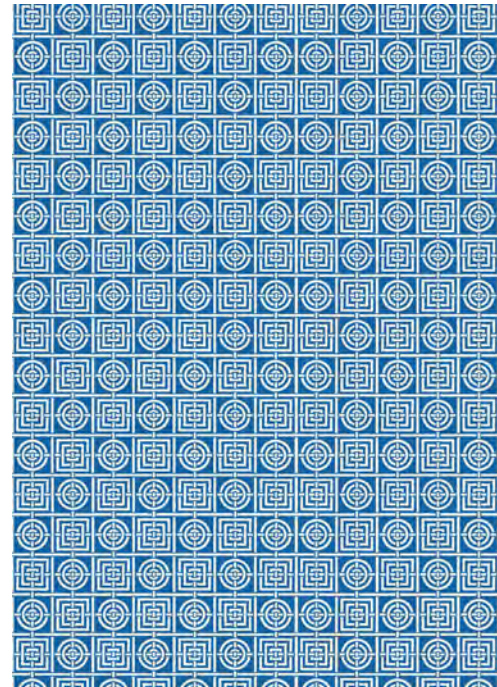
Love the pattern? Rip it out and wrap something up! Includes 20 gift wrapping sheets and 2 sheets of stickers.

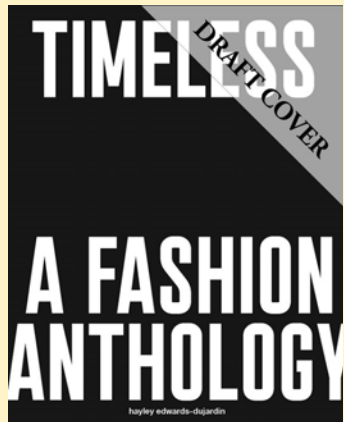
Florence Broadhurst was an eccentric and talented Australian artist. By the time of her death in 1977, she had established herself as a pioneering designer in the wallpaper industry. Her work has inspired generations of designers, and her spirit lives on through this beautiful collection.

- *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



Good Vibes by Georgia Perry
9781761212116
£14.16 | Other Merchandise





Timeless

A Fashion Anthology
Hayley Edwards-Dujardin

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

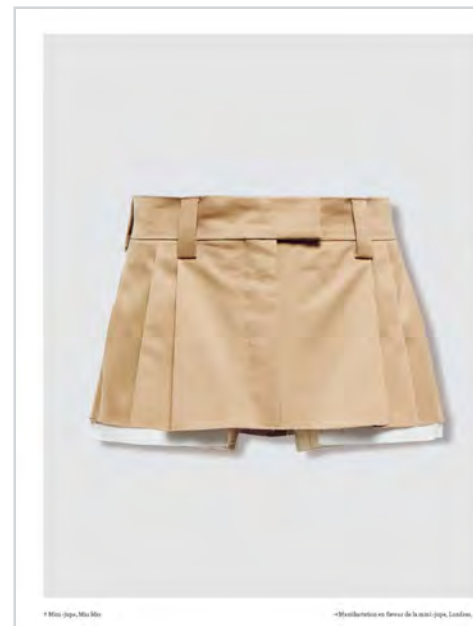
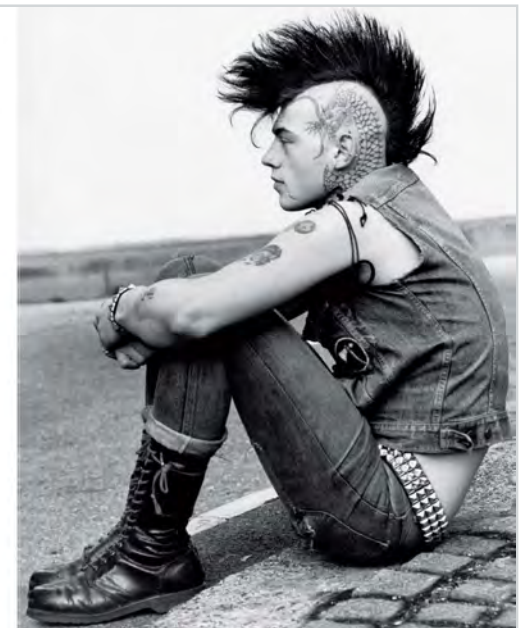
An anthology of the most influential styles, looks, and garments from the past 200 years.

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 20th- and 21st- century fashion
- 200 photographs, 20 pages of infographics, 10 timelines and 20 illustrated silhouettes



[View on Edelweiss](#)



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.

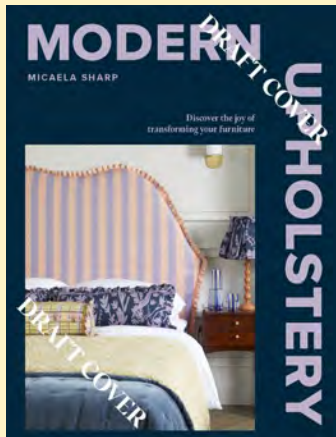
Projects include: Scrapbook, Framed Memory Wall Art, Tiny Trinket Tin, Holiday Journal, Mini Travel Zine, Secret Pocket Card, Time Capsule, Map Collage and Memory Jar. No special skills needed, just go out and collect memories to create treasured keepsakes for life.

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



[View on Edelweiss](#)



Modern Upholstery

Discover the Joy 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, window-seat 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](#)

[View on Edelweiss](#)



HEADBOARD

Creating a statement piece of upholstery

OK, so a headboard might seem like an odd place to start if you've never upholstered anything before, but you have to trust me. Usually, upholstery begins with a chair or a dining stool, so that's why you might see that on the pages of our book. But you'll have a lot of fun and a lot of fun to go to when you start to upholster your own headboard. And let's not mention the fact that they're a lot of fun to make for most of their life.

Instead, I'm going to start with a headboard. In a bedroom it can be a really impactful piece when the right fabric is chosen and its proximity to the wall is so close. When you've finished your headboard you won't have time to make to complete the set, unless you decide to make some for more bedrooms (which I hope you will be doing just one in a lifetime!).

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, don't make a headboard in exactly the same material as making a headboard for a banquet seat so you can apply these skills to various projects around the home.

To work on the headboard I use two methods but if you don't have time you can use a large sturdy table covered with a thick sheet or some form to protect it. There will be lots of movement to turn the headboard over and around which you may need help with.

YOU WILL NEED

- Head fabric
- Piping
- Staple gun
- Staple
- Marker (if you)
- Tailor's chalk
- Fabric scissors
- Pins
- Polyester
- Staple remover
- Staple

TECHNIQUES

- Draping headboard page 102
- Creating a headboard page 102
- Making the headboard page 102
- Temporary staples page 102
- Removing staples page 102
- Making piping page 102
- Adding piping page 102
- Sewing a button page 102
- Adding a button, depth page 102

PROJECTS 7 | 8



HEADBOARD

Adding Fabric

7

With the headboard frame facing down, staple the bottom of the fabric along the bottom edge of the frame. You can use permanent staples here. The fabric will just hang down onto the floor for now. Keep the fabric straight, pull it taut along the line from corner to corner and ensure there is enough to surpass each corner.

8

Then turn the headboard around to face up. Smooth the fabric out over the frame and foam. Check you are happy with the positioning before starting to staple the top edge.

9

Starting in the middle add some temporary 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 headboards but if you would prefer a plainer look you can opt out of adding the piping and use the same fabric for the border.

10 You'll see that it feels difficult to pull your fabric into the concave sections of your design. In order to manipulate the fabric into these creases some cuts 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 corner.

12

Remove the temporary staples using an XX as you work along the top edge.

13

If your shape is curved, shapes such as semi-circles, you will find the opposite to the true. Rather than tight fabric you will have a lot of excess. To avoid creasing in the front you can take a handful of fabric and as you pull it tight, twist it slightly. You will see creases appear on the back or side edge which is fine. Check there are no creases on the front and when you're happy that it's smooth, staple it into place.

14

As you are working ensure the tension in the fabric is the same all the way along by smoothing the fabric over the front of the foam and pulling it taut.

15

When you get to the corner, leave it free. Then start back at the middle towards the other corner.

16

With your top edge done check you are happy with the finish at the front. Gently pull your fabric at the sides which are still open to ensure you can pull out any remaining creases. If you need to make any adjustments do so now.

17

The sides won't need to be pulled too hard. The tension from top to bottom is light so the fabric will only need to be smoothed over the sides and pulled slightly.

18

Nevertheless put a temporary staple in the 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 staples.

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 add piping 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 edge (plus a little extra).



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.

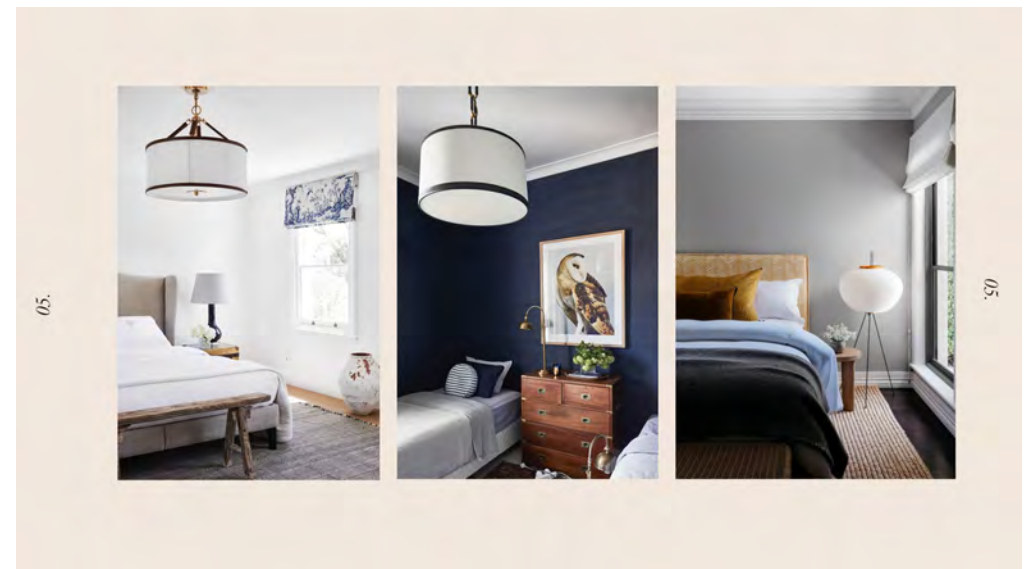
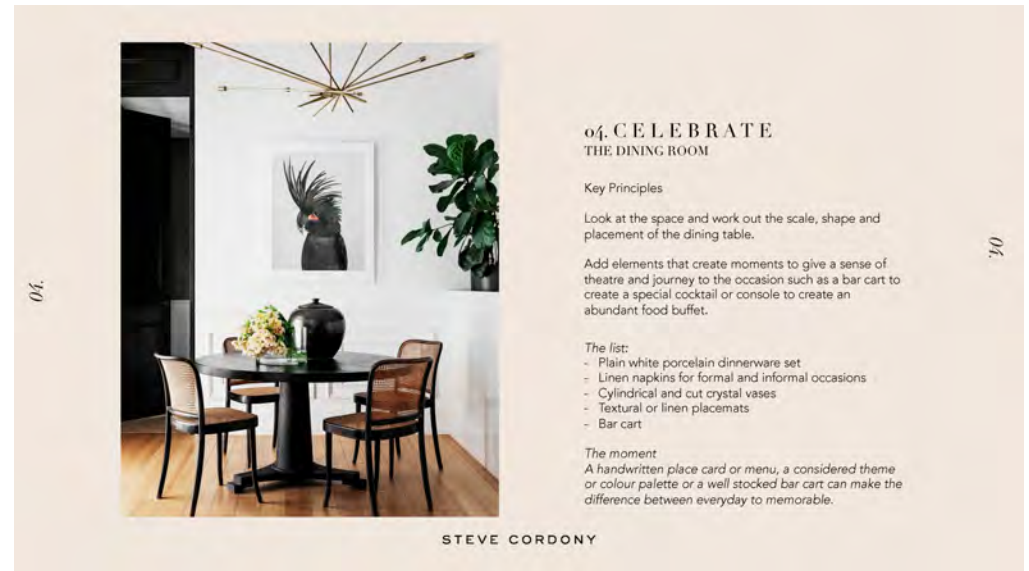
Steve seeks to share insightful interior styling and entertaining ideas as well as small, everyday details which are the soul of the home. He carefully plots a visual journey to be followed through ten different areas of the home, highlighting key styling tips in each one, showing how you can tailor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

[View on Edelweiss](#)





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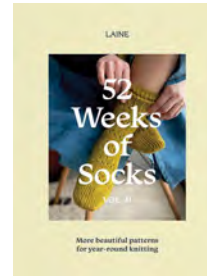
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Erin Boyle and Rose Pearlman



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Adriana Picker



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Petal

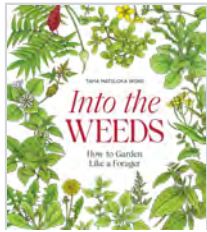
The World of Flowers Through
an Artist's Eye
Adriana Picker



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Tama Matsuoka Wong



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Claire Takacs



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Green

Plants for Small Spaces,
Indoors and Out
Jason Chongue



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A Tree in the House

Flowers for Your Home, Special
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Annabelle Hickson



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288 Pages
254 x 203 mm

Call It Home

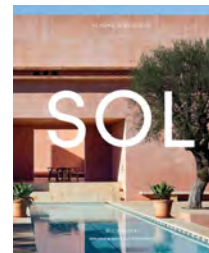
The Details That Matter
Amber Lewis



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New Coastal

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Ingrid Weir



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256 Pages
279 x 236 mm

SOL

At Home in Mallorca
Nicola Holden



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

Dior: Style Icon

The Defining Looks from a
Legendary Fashion House
Dan Jones



Gift & Humour



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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 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 self-development, 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 Magician's Chamber

Unleash your talent and power

The question that brought you here:
What is my unique talent or power that I can unleash now?

You have decided that you are ready to acknowledge, appreciate and unleash your personal talent or power. You are at a point in your life when you wish to align with your authentic and unique skills and experience. You wish to create, establish and build something new. And it all starts within. It all starts with recognizing the magic that already lives inside you, which just needs time and focus to activate and bring it to its full potential.

And so you find yourself seeking an audience with the Magician. She is a trickster, a sage, a wise fool, an inventor and a sorcerer of transformative magic. You have travelled a long way to see her, through a dark, enchanted forest, and the journey gave you time to think about where your inner magic may reside.

The Magician bids you to take a seat in her fascinating, star-lit spell chamber, which perches at the top of an ivy-covered turret. A merry fire crackles in the hearth casting leaping shadows up the walls and over the Magician's earnest face. She asks you to tell her of your ruminations about the source and nature of your power and talent. You recall what you were good at when you were in school, what hobbies you enjoyed, how you entertained yourself in play, what you wished to become when you grew up.

She nods encouragingly and responds that our personal power is implanted within us from birth but can take a lifetime to fathom out, believe in, and learn to use in everyday life – especially in making a good living.

She bids you to look over her shelves and choose a magic object from amongst the books, that chimes with you. When you pick up this object it will resonate to the hidden talent or power within you and reveal this to you.

Examine the shelves and choose your object. Is it?

- The flowers (page xxx)
- The infinity symbol (page xxx)
- The serpent statue (page xxx)
- The wand (page xxx)
- The white robe (page xxx)

Turn to the relevant page to find your reading.

23

You Chose the Heart Brooch in the Empress's Paradise



32



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 impact wherever they go. They are confident, in control and fixated on getting ahead, doing better, building an empire. You might find yourself having to fight at times to make sure the power dynamics between you are balanced, but that's okay. This person makes a huge difference to your life.

You will meet them through the King of Wands. The months of April, August and December look positive. A Fire-sign friend – Aries, Leo or Sagittarius – or contact could introduce you. The theme of adventure is strong here, an outing, trip, event or venue which is linked to thrills and challenges (sports, theme park, gym, scare maze). You are already excited 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 saying just that. Rest, relax, please yourself, do stuff that you enjoy, be around good people... do all of that and love will arrive.

33



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Manifesting

Live Your Dream Life
Gaia Elliot

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

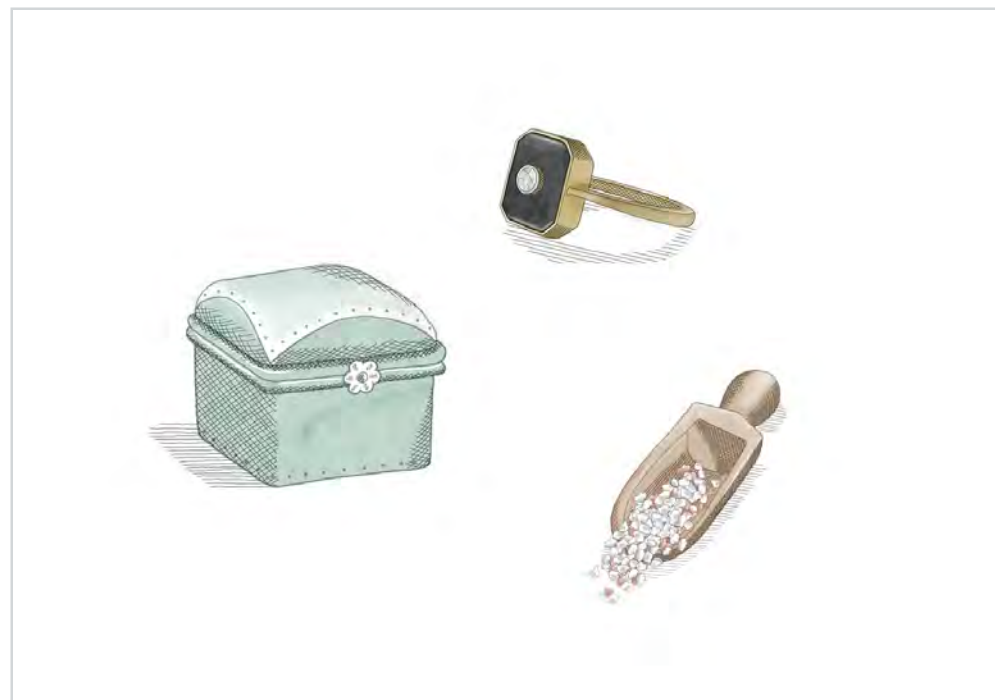
Interested in manifesting but unsure where to start? Gaia Elliot demystifies the subject in this beginner's guide.

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?

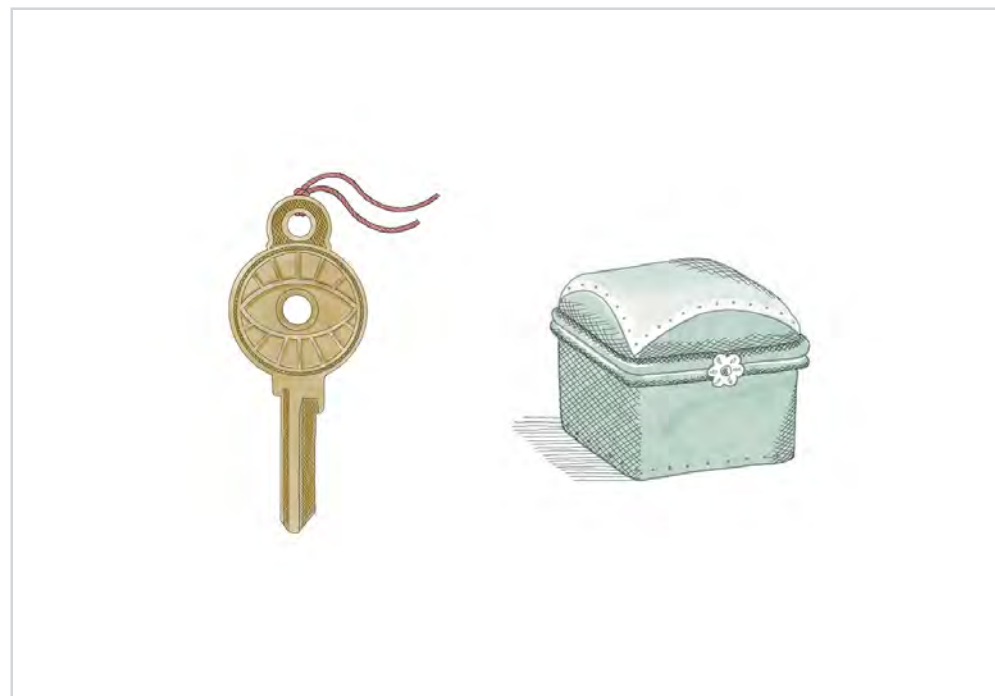
In *Emergency Spells*, green witch Gaia Elliot shares over 40 spells that can be cast with very little notice – perfect for when you're out and about or ill-prepared for one of life's little surprises. Using easy-to-find ingredients, these spells are perfect for time-poor people who need results. And 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

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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

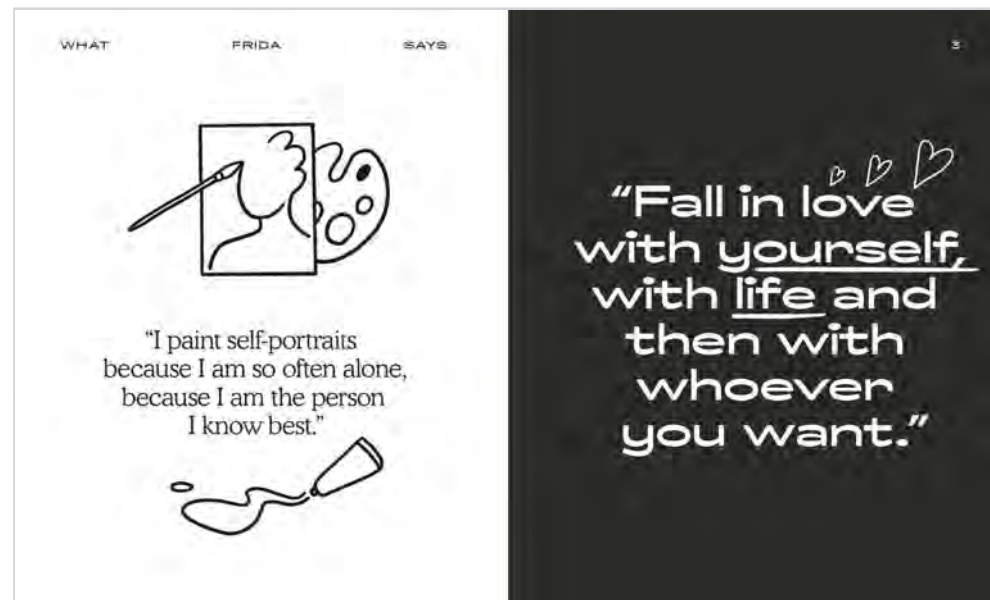
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What Harry Says
9781784887254
£8.99 | Hardcover



What Jennifer Says
9781784887261
£8.99 | Hardcover





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."

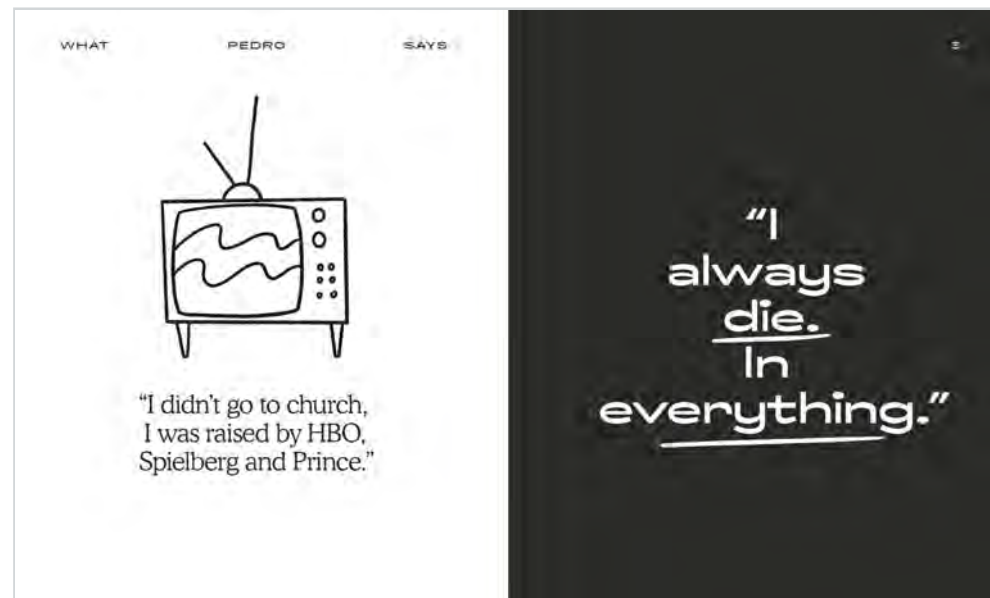
"I didn't go to church, I was raised by HBO, Spielberg and Prince."

"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

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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 meditations 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





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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





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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

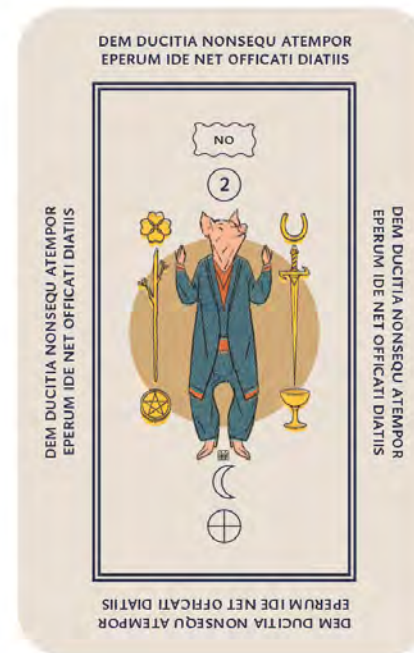
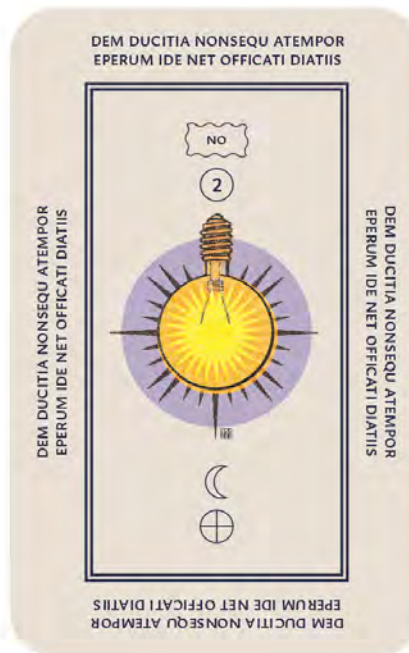
Combining the power of magic with the art of divination, with Semra Haksever's oracle deck unlocks your inner knowledge.

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 [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.

- 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.

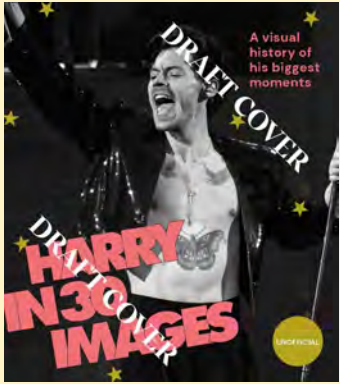
With this book, learn to embrace the witch within.

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 & Brews* and *A Spellbook for the Seasons*.

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

[View on Edelweiss](#)





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

[View on Edelweiss](#)





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.

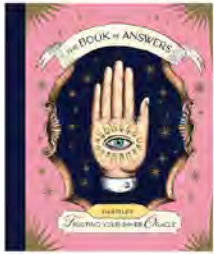
Memorise and learn about Fairy Bluebird from the Philippines, Major Mitchell's Cockatoo from Australia, the European Goldfinch, Eurasian Blue Tit and many more.

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

[View on Edelweiss](#)





Out now
9781784889500
£12.99 | Hardcover
512 Pages
150 x 120 mm

The Book of Answers
Trusting Your Inner Oracle
Gaia Elliot



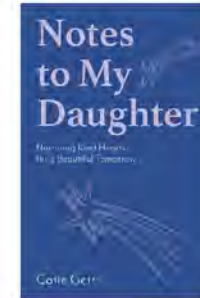
Out now
9781743799154
£15.00 | Hardcover
144 Pages
177 x 140 mm

Creativity
Your Daily Gift
Meredith Gaston Masnata



Out now
9781743799956
£12.99 | Hardcover
96 Pages
182 x 130 mm

**Nobody Really Has
Their Sh*t Together**
Doodles To Make You Feel Kind
Of Better
Luke John Matthew Arnold



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Notes to My Daughter
Nurturing Kind Hearts for
a Beautiful Tomorrow
Catie Gett



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176 Pages
182 x 130 mm

Notes to My Son
Nurturing Kind Hearts for
a Beautiful Tomorrow
Catie Gett



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What Harry Says
The Unofficial Collection
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96 Pages
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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 Griffey

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.

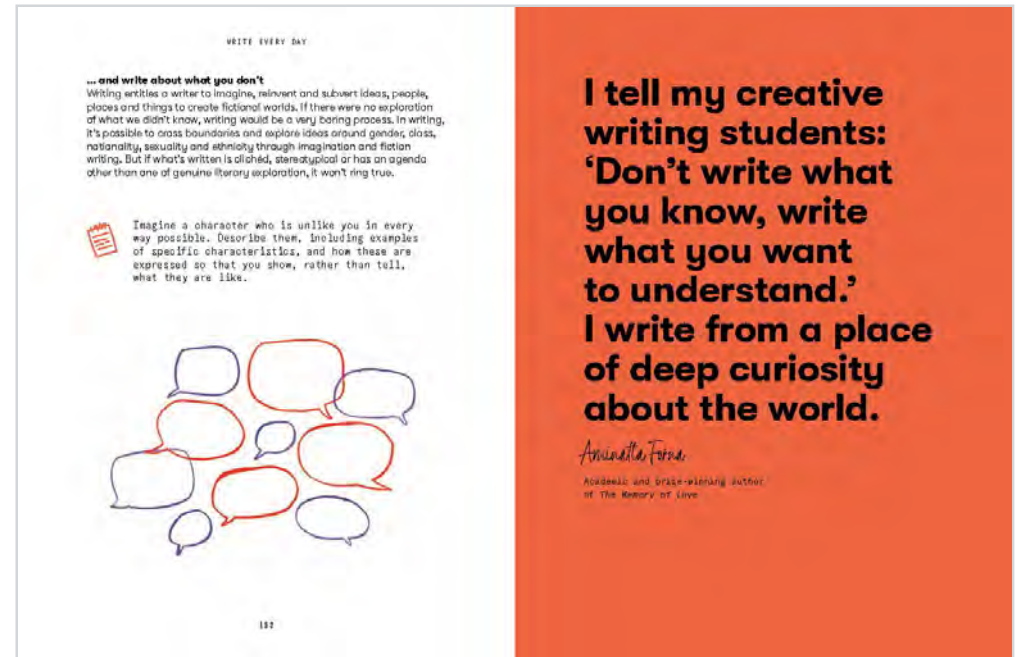
Write Now is a brilliantly accessible book that demystifies the process and will help you see new ways to put pen to paper and discover your own unique writing style. Divided into 12 sections that range across voice, narrative, plot, structure, point of view, characterisation, dialogue, fiction, non-fiction, 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, kick-start 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

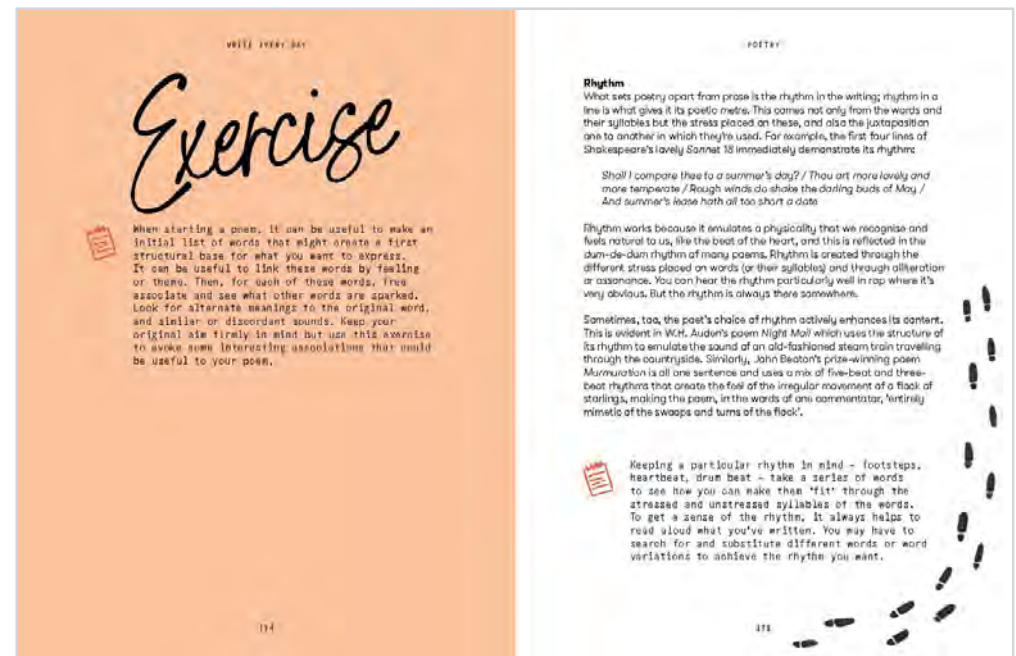
[View on Edelweiss](#)



I tell my creative writing students: 'Don't write what you know, write what you want to understand.' I write from a place of deep curiosity about the world.

Amanda Frow

Academy and Draft-Reading Author
of *The Memory of Love*



Rhyme
What sets poetry apart from prose is the rhythm in the writing; rhythm in a line is what gives it its poetic metre. This comes not only from the words and their syllables but the stress placed on these, and also the juxtaposition one to another in which they're used. For example, the first four lines of Shakespeare's lovely Sonnet 18 immediately demonstrate its rhyme:

Shall I compare thee to a summer's day? / Thou art more lovely and more temperate / Rough winds do shake the darling buds of May / And summer's lease hath all too short a date

Rhyme works because it stimulates a physicality that we recognise and feels natural to us, like the beat of the heart, and this is reflected in the dum-de-dum rhythm of many poems. Rhyme is created through the different stress placed on words (or their syllables) and through alliteration or assonance. You can hear the rhythm particularly well in rap where it's very obvious. But the rhythm is always there somewhere.

Sometimes, too, the poet's choice of rhythm actively enhances its content. This is evident in W.H. Auden's poem *Night Mail* which uses the structure of its rhythm to emulate the sound of an old-fashioned steam train travelling through the countryside. Similarly, John Keats's prize-winning poem *Murmuration* is all one sentence and uses a mix of five-beat and three-beat rhythms that create the feel of the irregular movement of a flock of starlings, making the poem, in the words of one commentator, 'intrinsically mimetic of the swoops and turns of the flock'.

Keeping a particular rhyme in mind - footsteps, heartbeat, drum beat - take a series of words to see how you can make them 'fit' through the stressed and unstressed syllables of the words. To get a sense of the rhythm, it always helps to read aloud what you've written. You may have to search for and substitute different words or word variations to achieve the rhythm you want.



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

[View on Edelweiss](#)

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 emotional connection to whatever it was you bought; an alignment between your values and beliefs and the brand you were connecting with.

Now, consider the business you're currently running.

What percentage of your audience would say they felt that same alignment or joy when they bought from you? What about when they simply interact with you via any one of the number of marketing channels you may be utilising? How many people would look at your business and, despite all competitors, consider it to be their number one choice? How many of your customers and clients would look at what you have created not simply as a business at all, but as a brand?

Anyone can start a business.

In Australia alone, 40 new companies are founded every single hour and three 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 icons), 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 externally and internally)?

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 tomorrow?

How do you cultivate a culture within your company so that your staff and suppliers become your best brand ambassadors?

How do you put out a roadmap that future-proofs your strategy and overall direction?



Business to Brand

How did we get here?

In July 2001, just three days after turning 21, I found myself cashing in a one-way ticket from Melbourne to London. I had saved the \$500 required for the flight from a part-time cafe job and organised my first month's rental with a stranger I had met online. I had an Arts degree, and to me that equated guaranteed employment. I envisioned myself working in London at the top magazines of the time - *Dazed & Confused*, *i-D* and *NME*. I imagined a life of abundance: European holidays on rotation, magazines cutting-edge fashion and a flash East End apartment to call home.

The reality was a little less exciting. The rental I had organised came complete with a strange American flatmate, who would only open his bedroom door a tiny crack to talk to me, so that for the entire month I lived there I never actually saw his whole face. After interviewing at a bunch of magazines, I was offered a stint working three days a week at one of the women's glossies - for the grand total of £10. After spending the first week slugging a makeup closet, and the second week calling PR agents to find out what dress a celebrity had been wearing, I decided the lifestyle I had written for myself might well need to be edited. My decision to leave came four weeks later when I noticed one of my colleagues wheeling a suitcase around the office. Excited, I asked if she was finally going on a photoshoot. She replied no and informed me that she was technically homeless and would often sleep at work or stay at a friend's house. As such, she carried her belongings everywhere she went. My colleague had been working full-time for two years for free.

In the months that followed, I left the magazine industry and, following a disastrous period of au-pairing for a wealthy family across from Hampstead Heath, I finally landed a job at the executive assistant to the managing director at a small Sheffield advertising agency. I moved into a share house in Bethnal Green with two wonderful flatmates. It was above a workman's cafe that opened at 5 am and served a full hi-up breakfast for three quid and a coffee for just

50p (prices I would come to love as my savings dwindled). Next door to that and directly below my room was a makeshift call station where drivers would congregate from dusk till dawn, laughing, smoking and generally making it impossible to sleep.

For a full 40-hour work week I was paid just over £200 (before tax). The majority of this went towards rent and public transport, with a small amount left over for socialising, internet cafes (remember those?) and food. Despite the super-tight purse strings, the one thing I was happy to spend my money on was tea. In particular, a herbal tea by a certain brand I had grown accustomed to having once or twice a week prior to leaving Australia. When I had used up the tea I had brought with me, I tried to find a similar one in London's supermarkets. Given London is a global city and the capital of a country renowned for its love affair with tea, I thought the task would be relatively straightforward. Like my stint in UK magazines, however, it turned out to be a lot harder than I had expected.

Even after thinking to all parts of the city, including specialty tea shops, I couldn't locate a tea that had the same taste as the one I enjoyed back home. In the end, I asked my mum to send packets of this particular tea from Australia. Despite taking up to a month to arrive, the wait was worth it. I'd fight up every time a new parcel arrived. For much of that time living in London I would get into work early to utilise the fruit bread and butter in the office kitchen so I could eat something substantial during the day, and in the evenings I took to buying the cheapest of cheap cans of spaghetti from Tesco and happily agreed to any leftovers that my flatmates - both amazing cooks - offered up. But when I had a cup of that tea, it felt somehow indulgent, as if I wasn't living pay cheque to pay cheque. It sounds ridiculous but that tea gave me a sense that things would get better - and that despite the challenges around me, there would always be those thirty calming moments with a quality cup of tea.

More than twenty years on, I still occasionally indulge and buy that same tea. And as I have

grown and changed, so too has the brand. While in my early twenties I was attracted to it mainly for its taste, today I continue to engage with it because of its approach to sustainability. My income 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; 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. Perhaps they are the brands our parents or grandparents brought into the home and therefore bore a little nostalgia for us. Or, perhaps they are the brands we were able to save for and finally buy with our first pay cheques. Maybe they are brands you dreamt of owning as a child and now, as an adult, they give you a sense of joy every time you engage with them. Or perhaps they are brands you have only found out about more recently and have connected with on an emotional level. Maybe they are brands that give you hope about the future, or maybe they are brands that always make you smile despite life's tougher moments.

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

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

We may buy these brands simply because they are the cheapest, or the most convenient, or because we were served up an ad on social media in the midst of midnight scrolling and it seemed like a good idea at the time. Most likely, we will not relay their story to anyone or share in their celebrations. We will not bother to follow them on social accounts or subscribe to their emails. We will not willingly choose to form any sort of connection. We will simply use (or dispose of) their product or service then forget they ever existed. And when we have a

need (or a want) for a similar product or service 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 know the humans working for them and in many cases, we forget there are even people involved between the idea and delivery of the product or service. They are not the brands we use to help us show our values, beliefs and hopes to the world. They are not the brands we scan for at the supermarket or see the colours and logos of on the shelves of our homes and workplaces month after month.



Business to Brand

How did we get here?

14

15



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

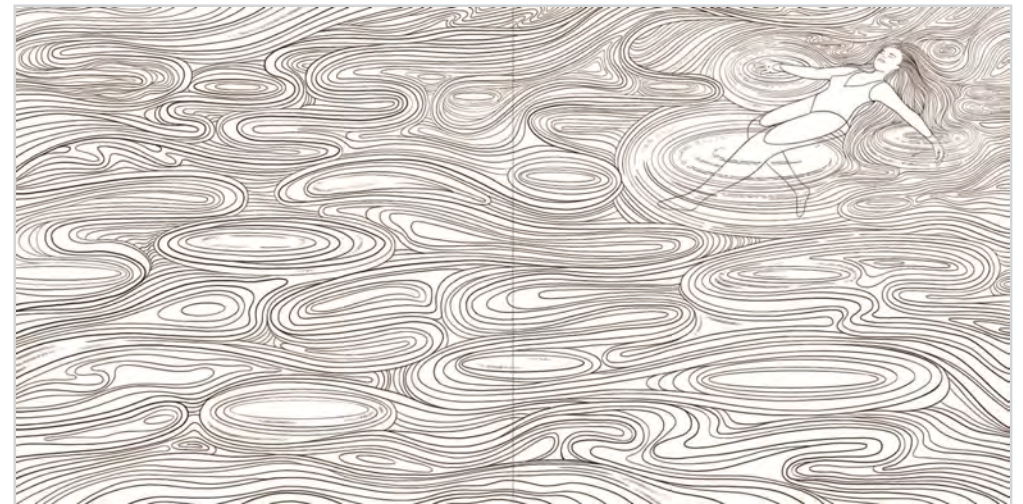
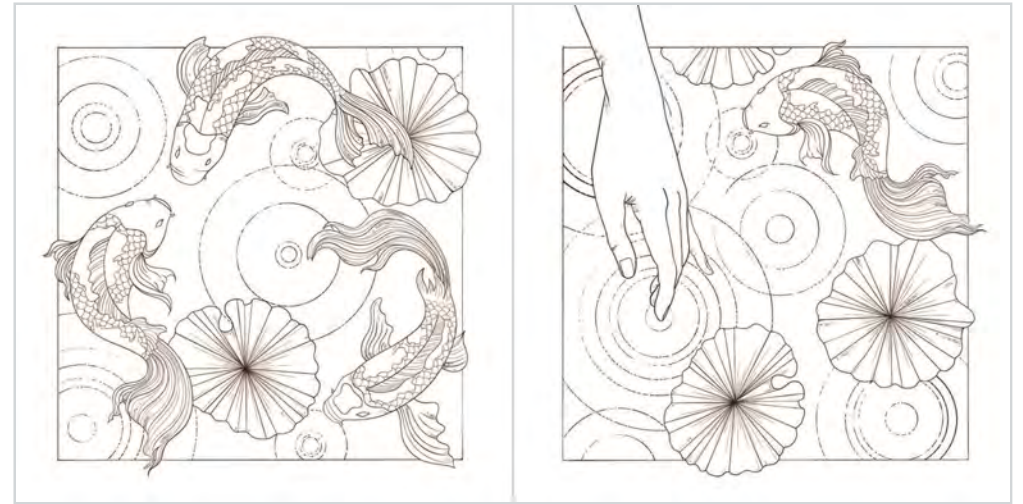
A stunning colouring book of calming nature scenes that will lull you into a relaxed state of mind.

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



[View on Edelweiss](#)



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

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I AM HAPPY
9781784887186
£8.99 | Hardcover



I AM UNSTOPPABLE
9781784886431
£8.99 | Hardcover

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

Maya Angelou

**THE FUTURE BELONGS
TO THOSE WHO
BELIEVE IN THE BEAUTY
OF THEIR DREAMS.**

Eleanor Roosevelt

**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 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



I AM FEARLESS
9781784886271
£8.99 | Hardcover



I AM GRATEFUL
9781784886066
£8.99 | Hardcover

**WELL DONE
IS BETTER
THAN WELL
SAID.**

Benjamin Franklin

**NEVER LET THE FEAR
OF STRIKING OUT
KEEP YOU FROM
PLAYING THE GAME.**

Babe Ruth

**DO NOT GO
WHERE THE
PATH MAY
LEAD, GO
INSTEAD ...**

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

Ralph Waldo Emerson



Feeding Your Skin

Natural, Chemical-Free
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.

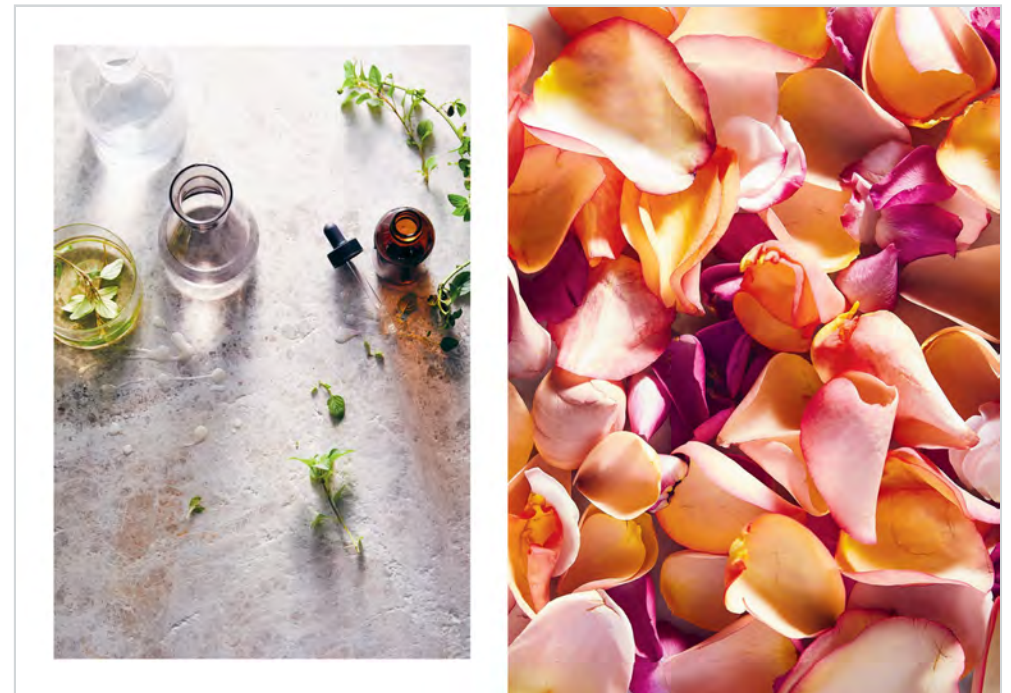
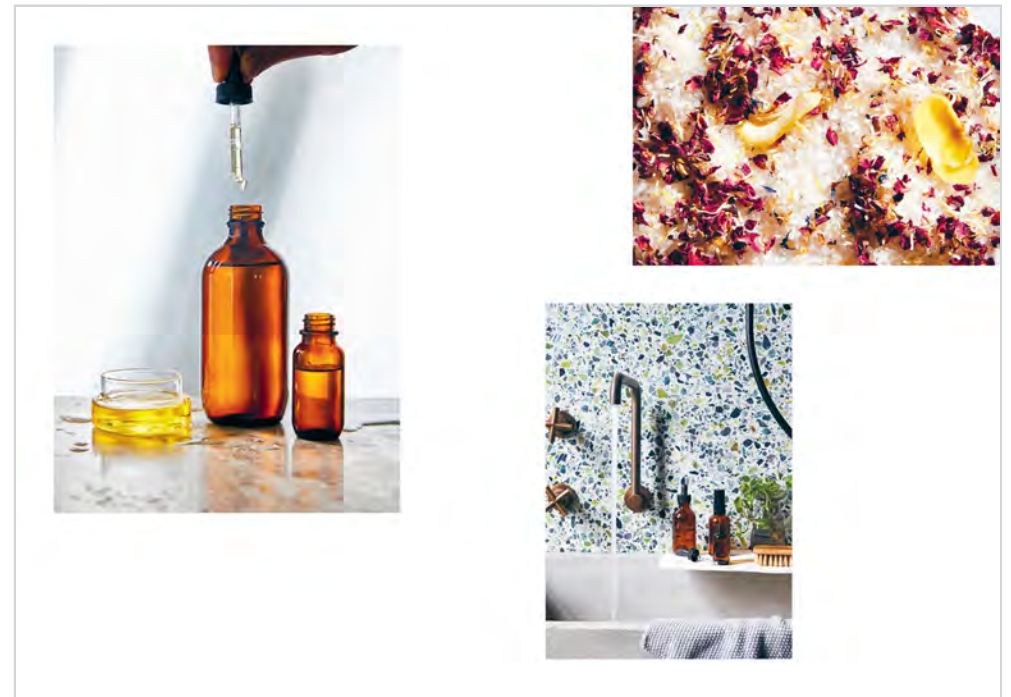
Carla Oates is the founder and 'chef' behind the beauty and wellness brand The Beauty Chef. Named 'The Skincare Innovator' by Net-A-Porter magazine, she is the author of the best-selling book *The Beauty Chef Cookbook* and *The Beauty Chef Gut Guide*. A naturalist and gut-health advocate, Carla has been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

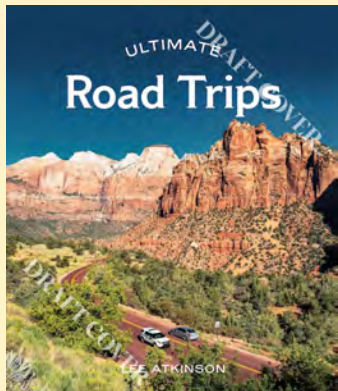
- Carla founded her Beauty Chef skin products, including her bestselling Glow Inner Beauty Powder (containing 26 fermented superfoods) 14 years ago
- Her products are sold by Gwynneth Paltrow's Goop.com, Net-a-porter, Selfridges and Anthropologie, amongst other worldwide stockists
- The Beauty Chef brand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

[View on Edelweiss](#)



The Beauty Chef
9781743793046
£27.00 | Hardcover





Ultimate Road Trips

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

[View on Edelweiss](#)



Ultimate Motorcycle Tours
 9781741177367
 £23.00 | Flexibound



North America

TROPIC TO CORTEZ VIA MONUMENT VALLEY, 437 MI
 The west leg of this road trips meanders in and out of Utah and Arizona through remote and often wild remote country across Navajo land as you head east towards the Four Corners, where the four states - Arizona, Utah, Colorado and New Mexico - meet. Wild and weathered beneath a very big sky and littered with impressive rock formations that you can see for miles, the road takes 90 miles winds between walls of colorful sandstone. Known as the Grand Staircase the landscape is a vast series of rock layers that form giant steps leading north from Bryce Canyon through Zion National Park and eventually into the Grand Canyon.

Must see spots include Horseshoe Bend, near the town of Page, where, at the far western end of the Grand Canyon, the Colorado River has carved a spectacularly photogenic 2000-foot-deep Z-shaped curve in the canyon. Just as a camera flicks - although only accessible on a guided tour - the stunningly curved Antelope Canyon with its orange and gold sandstone walls that glow in the noon time sun. In Arches near Panguitch another highlight lies two hours east. Instantly recognizable from countless western movie classics, you can almost hear the haunting strains of a harmonica as you approach Moenness Valley, which is the Navajo Tribal Land. You can even witness some of Hollywood's most famous scenes at Arches: Ford's Diner, an obliging man or a horse will ride out to the end of a rocky ledge and join John Wayne-style for \$5 plus a tip. Best way to explore the park is on the 17-mile loop road that winds around the red rock mesas, spires and monoliths. It's a steady dirt road with a few steep hills - we managed it, just, in our hired Mini.cooper. It might be difficult in a vehicle with low clearance or after rain.

Stop a while standing by four states at once at the Four Corners Monument and then continue east on the 300 through the Mountain Reservation to the Corners of the Ancestral and Mesa Verde National Park, both near Cortez in Colorado. This area is home to the highest density of archeological sites in the US, inhabited by Ancestral Puebloan cultures for at least 10,000 years. Puebloan stone village, and the most well known one, called Cliff Palace, was carved into the side of a cliff in what is now Mesa Verde National Park around 1200. You can view it from above, but if you want to enter the buildings you'll need to book ahead to join a ranger-led tour (May to Oct), and be prepared climb a lot of steps and scale a few ladders. The road into the park is very steep and not suitable for trailers or big RVs, but worth the drive as it takes you to several cliff edge lookouts where you can see our ancestral villages, some more than 2000 feet above the valley floor. Imagining how families ever managed to go about their daily lives that far above the ground is guaranteed to make you dizzy.

Just when you thought this road trip couldn't possibly get any better, it does. Known as the Million Dollar Highway, the 27-mile section of road between Ouray and Silverton is one of America's most dramatic mountain drives. No one quite remembers how the road got its name since so that's how much it cost to build, per mile, back in the 1930s. Others reckon it's all about the gold ore in the roadway's fill. Either way, it's a million-dollar view at every turn, which there are very many. Climbing up and over these high passes will take about 10,000 feet, it's narrow with no shoulder or guard rails between you and a rather dramatic drop, so it's best to drive slowly and to slow the car to travel fast. We did the trip in early May, and while the road was clear, there was deep snow on either side - which is what has the highest and lowest snowfall per mile in the country. Catch your breath - although a 9,318 foot snow-capped peak may be harder than you expect - with a small seasonal tributary, yet another snow straight out of hell went central coming with a main stream full of colorfully painted wooden buildings.

It will take around an hour to drive down through the San Juan National Forest to Durango, a charming town beside the Animas River with good boutique shopping - think fashion, outdoor gear, local art and folk jewelry - and a wide range of places to eat and drink.

CORTEZ TO DURANGO VIA THE SAN JUAN SKYWAY AND MILLION DOLLAR HIGHWAY, 189 MI

From ancient canyonlands to winding mountain roads, this section of our road trip is a complete change of scene. It's only 45 miles from Cortez to Durango on the 160, but that would seem missing out on some of Colorado's most breathtaking views. Known as the San Juan Skyway it's a truly spectacular route that snakes through the San Juan Mountains to the old mount town of Telluride. Before it was famous for skiing, it was better known as the place where Butch Cassidy hid his first bank, back in 1909 when it was a prospector mining town and beyond there, an immense mountain top wild west town well deserving of its nickname 'The Silverland of America'. Sitting at an elevation of 7800 feet and encircled by even higher peaks that soar 12,000-13,000 feet, it's impossible not to blown away by the beauty of the location. The mountains are lined with waterfalls, canyons and rock-climbing routes, so it's a bit of a magnet for outdoor adventurers, but more gentle pursuits include soaking in the town's hot springs, or just hanging from one beautifully restored Victorian-era hotel to another, all looking like they were built for a Hollywood movie set.

Just when you thought this road trip couldn't possibly get any better, it does. Known as the Million Dollar Highway, the 27-mile section of road between Ouray and Silverton is one of America's most dramatic mountain drives. No one quite remembers how the road got its name since so that's how much it cost to build, per mile, back in the 1930s. Others reckon it's all about the gold ore in the roadway's fill. Either way, it's a million-dollar view at every turn, which there are very many. Climbing up and over these high passes will take about 10,000 feet, it's narrow with no shoulder or guard rails between you and a rather dramatic drop, so it's best to drive slowly and to slow the car to travel fast. We did the trip in early May, and while the road was clear, there was deep snow on either side - which is what has the highest and lowest snowfall per mile in the country. Catch your breath - although a 9,318 foot snow-capped peak may be harder than you expect - with a small seasonal tributary, yet another snow straight out of hell went central coming with a main stream full of colorfully painted wooden buildings.

It will take around an hour to drive down through the San Juan National Forest to Durango, a charming town beside the Animas River with good boutique shopping - think fashion, outdoor gear, local art and folk jewelry - and a wide range of places to eat and drink.



Kids' Spot

The entire family can get into the fun at Butte County and the Wild Branch above the Durango and Silverton Narrow Gauge Railroad (DSNGR). It's in 1982 to play gold and silver from the mountain mines. It opens along such a scenic route that it's mainly become popular with tourists. And while the narrow-gauge rails were actually about this trip, it was the 1980s now. Today the vintage locomotive takes three and a half hours to make the 66-mile journey through the Anasazi Canyon between the two historic towns. You can even more of the free DSNGR Museum in Durango before or after your ride. It can happen to be built in November or December, to avoid Peak Express train that makes a pit stop at the North Pole to pick up the Santa Claus. www.durangainfo.com finds too.

Special Dropping into the Big Chaco, one of the most intense inland experiences in America



North America

REYKJAVIK TO HELMUKVIK VIA THE WESTERLAND SKYWAY

You can drive the Ring Road in either direction, we did it a clockwise direction from Reykjavik, the Icelandic capital in the south-west of the island and the place to pick up your hire car. The stunning other-worldly scenery starts almost as soon as you leave the airport, as the road rises into the city, which sits around 50 metres or so to the sea, crosses an ancient lava field, a vast expanse of lustrous black volcanic rock, much of it covered in moss.

It doesn't take long to leave the traffic behind once you have the capital heading north along the island's west coast. It doesn't take long to get into the wild either - Iceland is a sparsely populated place, and settlements marked on the map are often little more than a farmhouse with a small chapel or church attached, a sign of the time - or so long ago really - as the Ring Road was only completed in 1974 - when travel between communities was a difficult undertaking. One of the first things you'll notice in Iceland is that there are very few trees and a great many flat-topped mountains, usually topped with waterfalls that tumble dramatically over the mountain edge into deep canyons or down the sheer-sided slopes. There seems to be a timeless mountain carpeted in grass blowing above every peak of the road, wherever you are.

Dense of the Ring Road (Route 1) at Berganes and head out along the long and narrow **Snaefellnes Peninsula**, into **Snaefellnes National Park** on the peninsula's western tip, around two and a half hours' drive from Reykjavik. Named after one of the country's most famous glacier-capped volcanoes, it was the location of the entrance to the underworld in Jules Verne's classic science fiction novel, *Journey to the Centre of the Earth*, published in 1864. You can take your own underground journey on a guided tour of an 8000-year-old lava cave at **Vatnahlillir** (www.summitguides.is), although be warned, there are quite a few steps. Nearby are the eye-catching **Kondranger cliffs**, two black rock pillars - volcanic plugs - that rise out of the ocean. They are a popular meeting spot for puffins and other seabirds, but according to folklore the devil used to hang out here, one of the cliffs is believed to be all of church and the other is his library. From both Berganes refuse to move the grass on the surrounding land because it belongs to the elves.

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Travel tip:
 The weather is changeable and storms often restrict travel, so make sure you are well equipped and have a plan B. Download the **Safelove Iceland App** (available as) for information on road conditions as well as weather and volcanic eruption warnings. If you're keen to catch the northern lights you'll find a handy access forecast on the Icelandic Met Office webpage at en.vedu.is



Train Japan

Navigating the Rail Mosaic, from Quirky Commutes to High-Speed Shinkansen

Steve Wide and Michelle Mackintosh

5 December 2024
9781741179156
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240 Pages
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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.

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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
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- This guide covers everything from useful travel tips (including which rail pass to buy) to city and region-specific itineraries

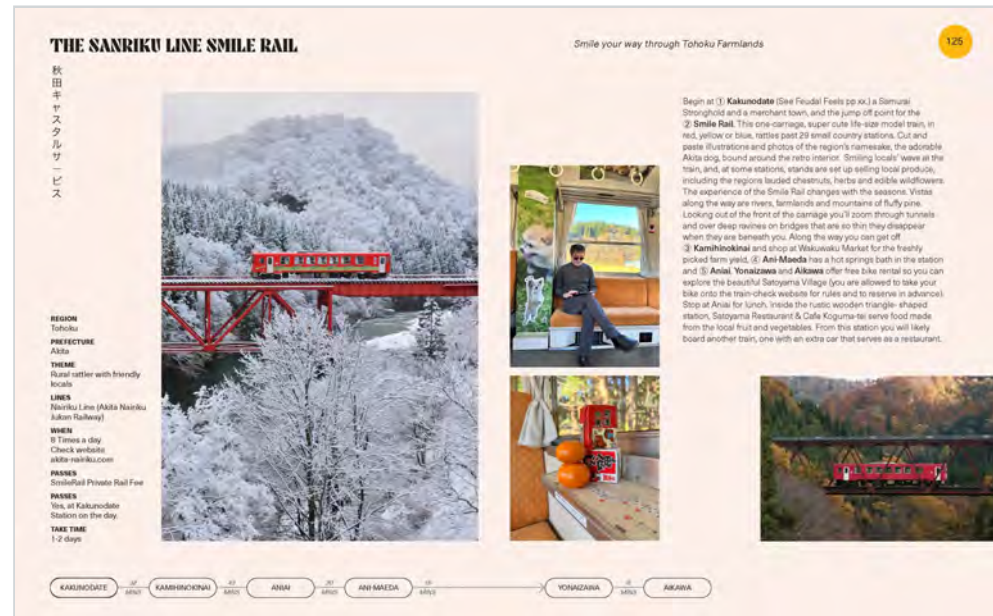
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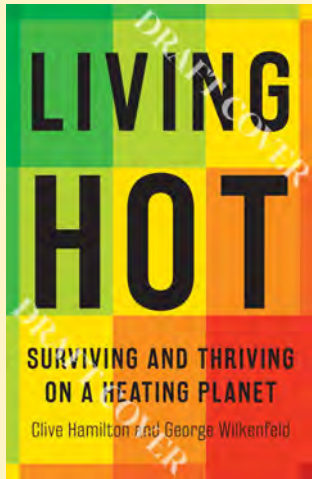


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**Clive Hamilton and
George Wilkenfeld**

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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.

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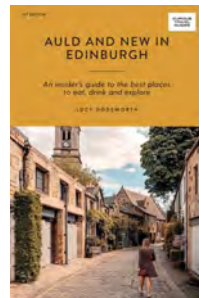
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Caroline Clements and Dillon Seitchik-Reardon



Children



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

[View on Edelweiss](#)



The Velvet Messenger
9781761212666
£14.99 | Hardcover



A Most Mysterious Manor
9781761212659
£14.99 | Hardcover



On Christmas Eve, as snowflakes flurried outside everywhere,
Ella Rose danced all around, excitement in the air.

The hall was filled with Christmas trees that sparkled in the light,
and bells and ribbons on the hearth made such a stunning sight.

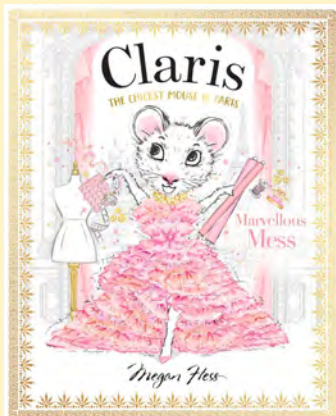


And when she placed it on her head, she found a shocking sight!

Standing right before her were three animals with flair:
a dapper reindeer, chipmunk and a very handsome bear.

'We are the magic of the crown,' the tiny chipmunk said.
'Giving wisdom, strength and courage for whatever lies ahead.'

Ella stared agog at them, then beamed in great delight.
'Any chance that you can help me fix a tree tonight?'



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

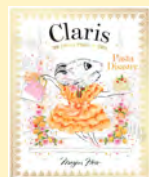
In the eighth fabulous picture book in Megan Hess's best-selling series, Claris's friends help her move into an iconic new atelier in Paris!

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

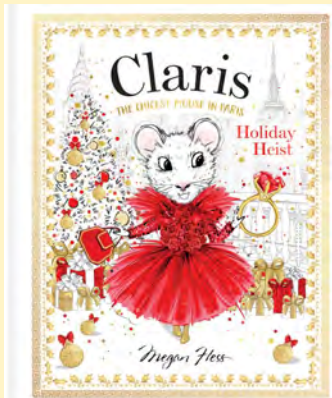


Claris: Pasta Disaster
9781761210884
£14.99 | Hardcover



Claris: The Secret Crown
9781760507718
£12.99 | Hardcover





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.

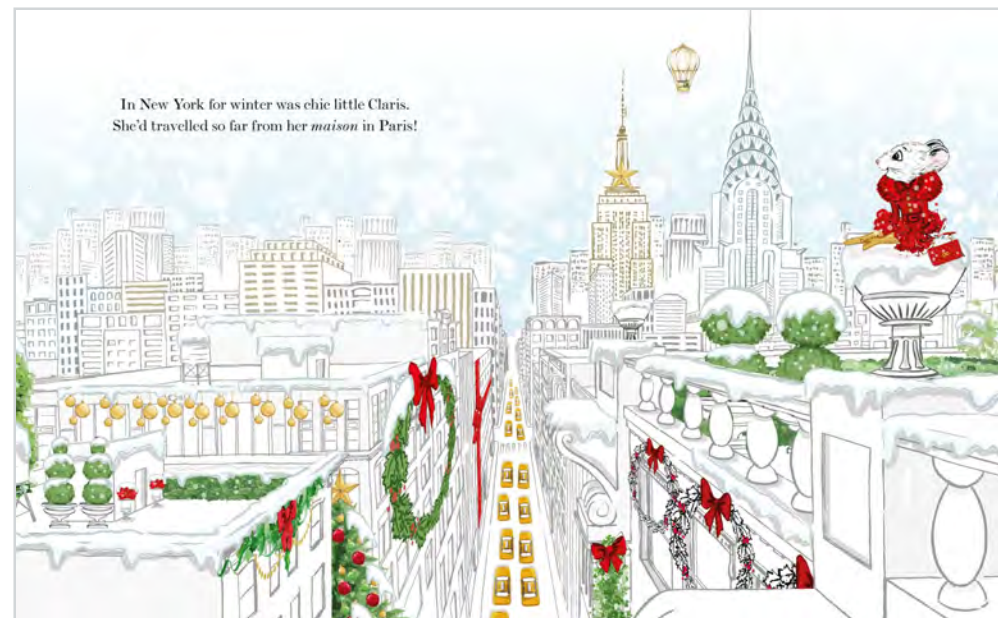
*In New York for winter was chic little Claris.
She'd travelled so far from her maison in Paris!*

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



[View on Edelweiss](#)



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.

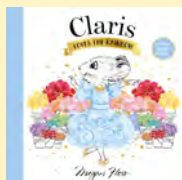
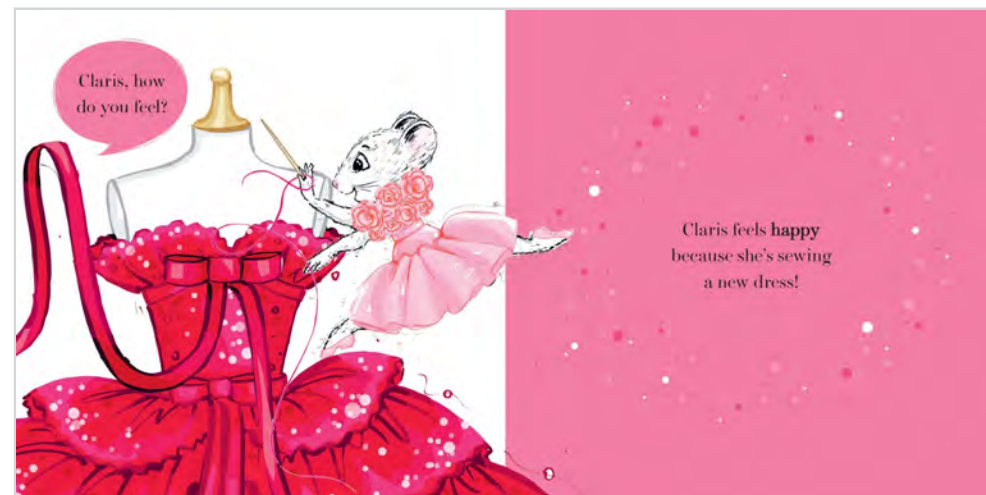
Claris the mouse knows that it's normal to have big feelings! After all, compassion is *always* in style.

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.

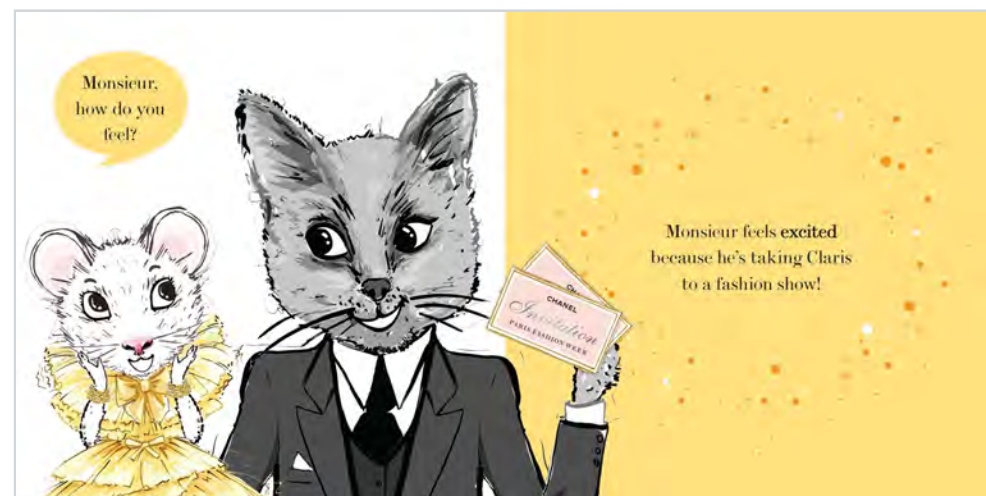
- A gorgeous board book for toddlers and pre-schoolers that explores and validates big feelings, from joy to sadness to everything in between
- A beautiful gifty board book format featuring a foil finish and grain lamination alongside Megan's stunning illustrations
- The *Claris* series continues to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

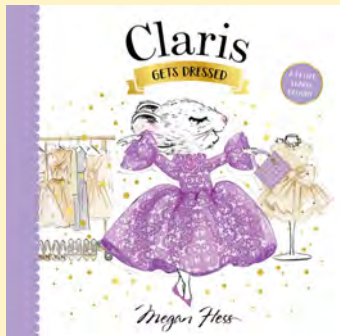


Claris Loves the Rainbow
9781761212543
£8.99 | Board Book



Claris Says Merci
9781761212536
£8.99 | Board Book





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!

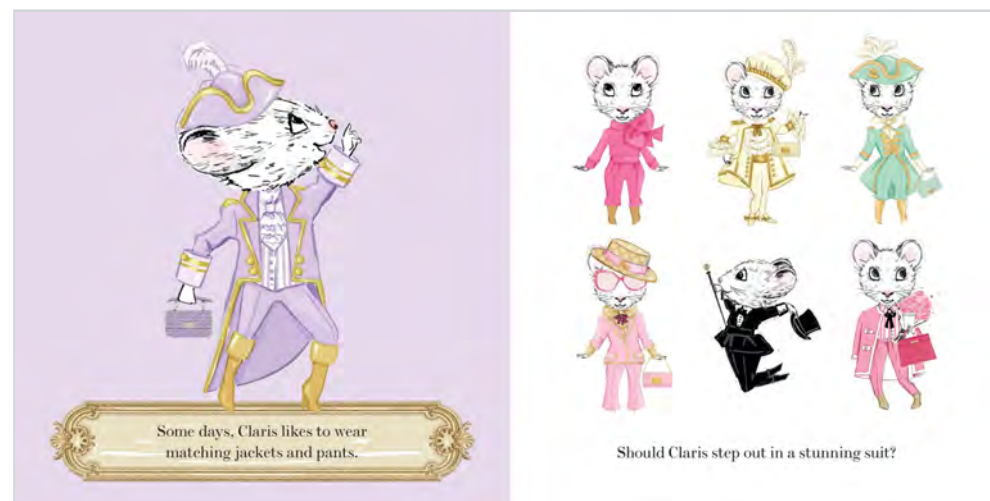
From your head to your toes, there are so many fun ways to express yourself and dress up. Let's get dressed with Claris!

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 pre-schoolers 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



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