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Lance Fitzgerald

Vice President

Director, Subsidiary Rights

Tel: 212-572-2060

lfitzgerald@penguinrandomhouse.com

Nidhi Berry

Associate Manager, Foreign

Tel: 212-572-2337

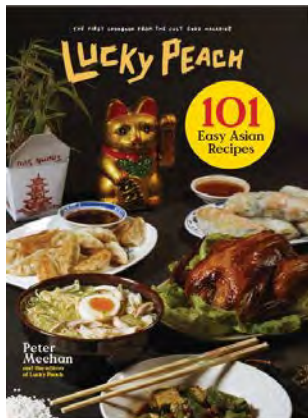
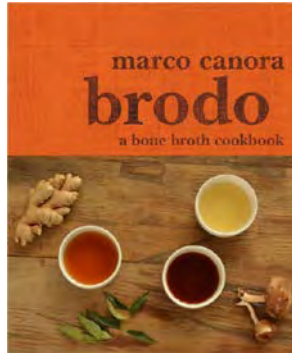
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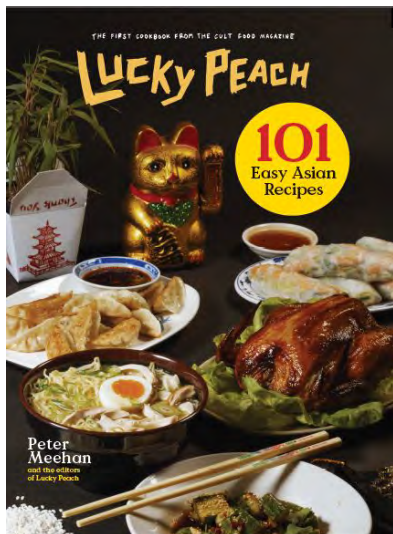
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Star Attractions!



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Lucky Peach Presents 101 Easy Asian Recipes

MEEHAN, PETER

October 27, 2015

Trim: 189 x 260 mm. (7-7/16 x 10-1/4 in.)

Hardcover

Cooking - Asian

Full-color photos throughout

Price: \$35.00

Clarkson Potter

Pages: 272

World Rights: Crown

[Edelweiss](#)

For everyone who loves dandan noodles, Japanese fried chicken, and pho but thought they were too hard to make at home, *Lucky Peach Presents 101 Easy Asian Recipes* is the answer. Here is all the fish sauce-spattered, Sriracha-glazed, ginger-scallion goodness anyone could ever want—all for dinner tonight. Beholden only to bold flavors and not strict authenticity, the editors of *Lucky Peach* share favorite Asian dishes that occupy the sweet spot of crave-worthy and stupid simple.

LUCKY PEACH is a New York Times bestselling quarterly journal of food and writing that has won multiple James Beard Awards. Each issue focuses on a single theme, exploring it through essays, art, photography, and recipes. The magazine has a circulation of 100,000 copies.

PETER MEEHAN is the editor and cofounder of *Lucky Peach*. A former columnist for the New York Times, he is also the coauthor of numerous cookbooks, including the New York Times bestselling *Momofuku* and *The Frankies Spuntino Kitchen Companion and Cooking Manual*.

CHRIS YING, editor-in-chief and co-founder of *Lucky Peach*, is also the co-author of *Ivan Ramen* and *The Mission Chinese Food Cookbook*.

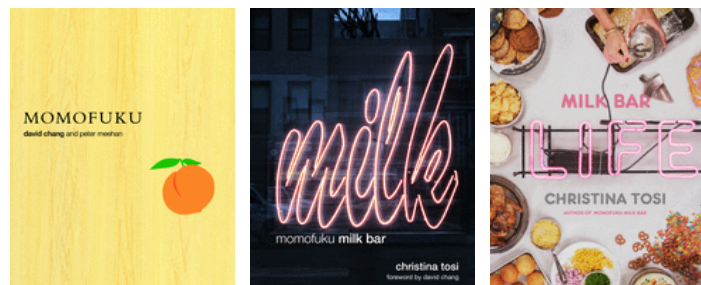
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Also available:

Momofuku (Clarkson Potter 2009) Rights sold: *Prunsoop (Korea)*, *Absolute Press (UK)*

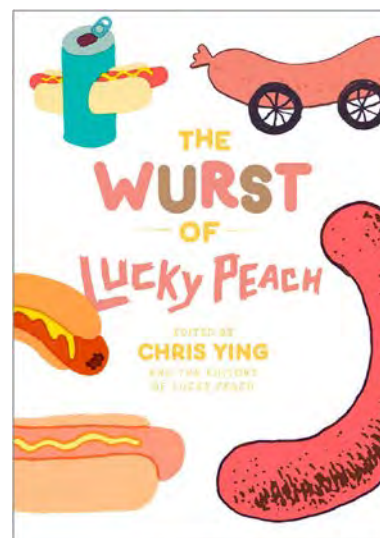
Momofuku Milk Bar (Clarkson Potter 2011) Rights sold: *Absolute Press (UK)*

Milk Bar Life (Clarkson Potter 2015)



2015 James Beard Foundation Journalism Award Finalist

2015 James Beard Foundation Restaurant & Chef Award Finalist



The Wurst of Lucky Peach

YING, CHRIS

April 5, 2016

Trim: 165 x 216 mm. (6-1/2 x 8-1/2 in.)

Hardcover

Cooking – Meat

Full-color photos throughout

Price: \$24.99

Clarkson Potter

Pages: 240

World Rights: Crown

[lky.ph](#)

[Edelweiss](#)

Broth and Stock from the Nourished Kitchen

60 Recipes to Make at Home

MCGRUTHER, JENNIFER

May 31, 2016

Trim: 178 x 203 mm.

(7 x 8 in.)

Trade Paperback

Cooking - Natural Foods

Full-color photos

throughout

Price: \$17.99

Ten Speed Press

Pages: 208

World Rights: Crown

NourishedKitchen.com

[Edelweiss](#)



Also available: *The Nourished Kitchen* (Ten Speed Press 2014)

Jennifer McGruther is a trusted authority on traditional foods who has been touting the health benefits of broth since before it was trendy. Broth is rich in protein, calcium, magnesium, phosphorus, and other trace minerals, which are easily absorbed by the body when consumed in liquid form. *Broth and Stock from the Nourished Kitchen* features 60 recipes for the broths themselves as well as soups, stews, gravies, and meat dishes that incorporate poultry, meat, vegetable, and seafood broths.

JENNIFER MCGRUTHER is a writer, national speaker and cooking instructor. Her website features traditional foods recipes and draws over 650,000 visitors each month, with a fast-growing subscriber base of more than 100,000 readers.

Praise for *The Nourished Kitchen*:

"I love this book. It's gorgeous, informed, and filled with wisdom based on old ways and common sense--the wisdom that we crave. At the same time, it is filled with flavor and style. Jennifer's food is food that I already love, plus there's new food I am ready to try." --Deborah Madison, author of *Vegetable Literacy*

"The Nourished Kitchen is as essential in the modern kitchen as a slow cooker and electric mixer." --Joel Salatin, farmer, lecturer, and author of *Folks, This Ain't Normal*

"What an inspirational book! Jennifer McGruther takes us from the local community and the garden to the kitchen and the table with a collection of delicious, nutritious, traditionally prepared recipes. The Nourished Kitchen deserves a place of honor on your kitchen counter." --Sally Fallon Morell, president, the Weston A. Price Foundation

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Brodo
CANORA, MARCO
December 1, 2015
Trim: 165 x 203 mm.
(6-1/2 x 8 in.)

Hardcover

Cooking – Health

Full-color photos

throughout

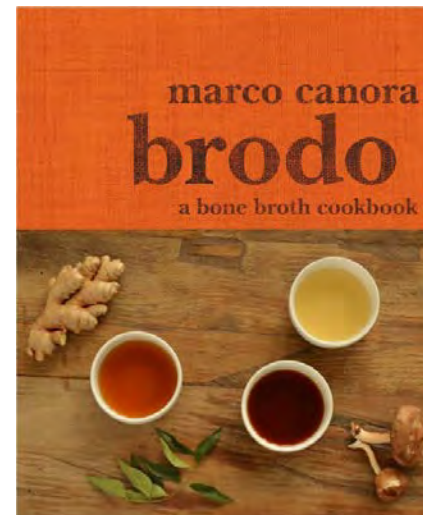
Price: \$20.00

Pam Krauss Books

Pages: 128

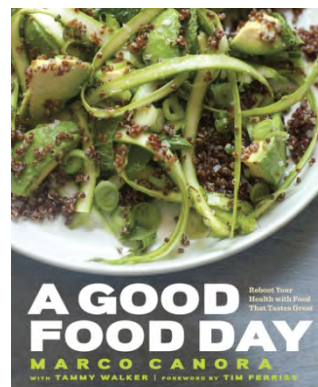
World rights: Crown

[Edelweiss](#)



Bone Broth is the new green juice.

Since chef Marco Canora opened Brodo, his broth takeout window at his East Village restaurant Hearth, he has been unable to keep up with the demand. This cookbook and guidebook will offer a cleanse regimen utilizing these healthier meal replacements, recipes, and how they can be used in a variety of healthy dishes and drinks.



2015 James Beard Foundation
Restaurant & Chef Award Finalist

MARCO CANORA is the restaurateur behind Hearth, Insieme, and Terroir, has cooked at Gramercy Tavern and at Craft with Tom Colicchio, and is the author of *Salt to Taste* (Rodale 2009) and *A Good Food Day* (Clarkson Potter 2014). He teaches cooking classes every summer in Tuscany and lives in New York.

Citrus

Sweet and Savory Sun-Kissed Recipes

AIKMAN-SMITH, VALERIE

September 1, 2015

Trim: 178 x 203 mm. (7 x 8 in.)

Hardcover

Cooking - Fruit

Full-color photos throughout

Price: \$19.99

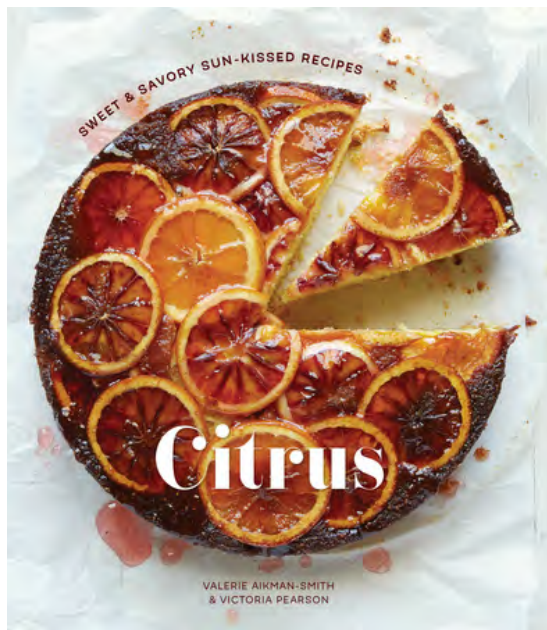
Ten Speed Press

Pages: 192

World Rights: Crown

<http://www.valerieaikman-smith.com/>

Edelweiss



A love for all things citrus is chronicled in this elegant collection of recipes that feature every common and exotic type of citrus--from Pixies and Eureka lemons to Valencia oranges and kumquats. Accessible yet sophisticated dishes including Grapefruit and Gin Marmalade, Tangerine Sticky Ribs, and Burnt Sugar Lemon Tart highlight the versatility of their juicy ingredients: zest the skin to make salt, peel the skin and candy it, cut up the flesh and add it to salads or bake it with roast duck.

VALERIE AIKMAN-SMITH is a cookbook author and food stylist. She cooked at Greens restaurant in San Francisco before applying her chef skills to food styling and writing. She is the author of *Salt, Smoke & Spice*, *Juicy Drinks*, *Pickled & Packed*, and *Cooking in Cast Iron*. VICTORIA PEARSON is a photographer specializing in food, still life, travel, and beauty. Her extensive client list includes *Food & Wine* magazine, *Gourmet* magazine, and *Travel & Leisure*.



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Launched in 2007 from Jessamyn Waldman Rodriguez's kitchen, Hot Bread Kitchen is a nonprofit New York City-based bakery that supplies ethnic breads to dozens of retail outlets (both locally and across the country) while employing and empowering immigrant women. This cookbook shares the bakery's international breads, including Fresh Corn Tortillas, Naan, M'smen, and Bialys.

JESSAMYN

WALDMAN

RODRIGUEZ is the founder and CEO of Hot Bread Kitchen. Since launching the company out of her home kitchen in 2007, she has received numerous awards. She has an MBA and worked in NGOs for ten years before formally studying baking and becoming the first female baker to be hired at Daniel in New York City. Rodriguez lives in New York City with her husband and their two children.

The Hot Bread Kitchen Cookbook
Artisanal Baking from Around the World

RODRIGUEZ, JESSAMYN
WALDMAN

October 13, 2015

Trim: 203 x 254 mm. (8 x 10 in.)

Hardcover

Cooking - Bread

Full-color photos throughout

Price: \$35.00

Clarkson Potter

Pages: 304

World Rights: Crown

hotbreadkitchen.org

Edelweiss

Martha Stewart

For more than 20 years, the food editors and chefs in the kitchens at MARTHA STEWART LIVING have produced dozens of bestselling cookbooks. MARTHA STEWART is the author of more than 75 books on cooking, entertaining, crafts, home-keeping, gardens, weddings, and decorating.



Martha Stewart's Appetizers
200 Recipes for Dips, Spreads, Snacks, Small Plates, and Other Delicious Hors d'Oeuvres, Plus 30 Cocktails
 STEWART, MARTHA
 September 8, 2015
 Trim: 189 x 254 mm. (7-7/16 x 10 in.)
 Hardcover
 Cooking - Appetizers
 Full-color photos throughout
 Price: \$27.50
 Clarkson Potter
 Pages: 256
 World Rights: Crown

www.marthastewart.com
Edelweiss

Inspired by the 1992 classic Hors d'Oeuvres, this collection of all-new small bites reflects how we entertain and eat today--not with fussy canapes, but with fun and easy snacks. Refreshed and modernized, Martha Stewart's Appetizers includes everything from lighter snacks to more substantial bites, and many of the recipes include multiple flavor variations. With more than 200 recipes and 100 color photographs, Martha Stewart's Appetizers will be the new authority on stunning yet simple appetizers for any occasion.

2015 James Beard Foundation Broadcast Media Award Finalist

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Return to Star Attractions TOC



Near & Far

Recipes Inspired by Home and Travel

SWANSON, HEIDI

September 15, 2015

Trim: 171 x 229 mm. (6-3/4 x 9-3/4)

Hardcover

Cooking - Natural Foods

Full-color photos throughout

Price: \$29.99

Ten Speed Press

Pages: 336

World Rights: Crown

<http://www.101cookbooks.com/>

Edelweiss

Rights sold to: Hardie Grant Books (UK)

New York Times bestselling author of *Super Natural Every Day*, Heidi Swanson shares nearly 120 natural foods recipes along with photographs inspired by her travels both near (Northern California) and far (Morocco, Japan, Italy, France, and India).

Equal parts recipe journal and photo album, *Near & Far* focuses on vegetarian dishes inspired by Heidi Swanson's Northern California kitchen and her international travels to diverse cities including Marrakech, Tokyo, Paris, Jaipur, Rome, Kyoto, Palermo, New Delhi, and more. In this deeply personal collection, Heidi turns to the series of dog-eared recipe journals she has kept for years--each filled with newspaper clippings, magazine scraps, photos, stamps, receipts, and sticky notes to chronicle details she wants to remember: a paprika-spiked tomato soup in Amsterdam, the pattern of an ancient Italian olive grove on the way to the Bari airport, and the precise way an elderly Vietnamese woman carefully sliced broccoli stems in the back of a grocery in New Zealand. Recipes such as Spring Carrots and Beans, Fennel Frond Orzo, Sake-Glazed Mushrooms, Buttermilk Cakes, Mustard Seed Oil Fried Eggs, Ginger Orange Blossom Water, and Brown Butter Tortelli make use of the healthy, whole foods ingredients and approachable techniques that Heidi's sizable fanbase has come to expect. And photographs taken on location around the world--as well as back home in Heidi's kitchen--reveal the places that inspire her warm and nourishing cooking.

HEIDI SWANSON is the New York Times bestselling author of *Super Natural Every Day* and *Super Natural Cooking*, as well as creator of the award-winning recipe blog 101 Cookbooks, curator of the online boutique shop Quitokeeto, and a photographer. Her work has appeared in *Food & Wine*, *Saveur*, *Glamour*, *Washington Post*, *Time*, *Fast Company*, and the *Vegetarian Times*, among others.

Praise for Heidi Swanson: "Heidi Swanson is one of the most original voices in cookery today. No other writer combines luscious, fresh, wholesome, and completely enticing food so well." --Yotam Ottolenghi

Also available:

Super Natural Cooking (Ten Speed Press 2007)

Super Natural Every Day (Ten Speed Press 2011)

Rights sold: Hardie Grant Books (UK), Fontaine Uitgevers (Netherlands)





My Couch is Your Couch

Exploring How People Live Around the World

GALIMBERTI, GABRIELE

September 1, 2015

Trim: 229 x 229 mm. (9 x 9 in.)

Hardcover

Travel - Special Interest - Ecotourism

Full-color photos throughout

Price: \$22.50

Potter Style

Pages: 192

World Rights: Crown

GabrieleGalimberti.com

Edelweiss

Witness travel is transformed as Gabriele Galimberti tours the world from inside other people's homes--from Tehran to the Maldives--capturing intimate portraits and essays about his hosts, and revealing that the true essence of travel is connecting with other people.

Documentarian and photographer Gabriele Galimberti traveled the world for more than a year within the diverse, multicultural Couchsurfing.org community of fellow travelers offering whatever hospitality they could spare. In the photographs from those travels, he gives readers a glimpse into the many spaces and places called "home." Sleeping everywhere from a private 5-star-worthy Texan villa to a 30-square foot Sichuan apartment with three generations of farmers, Galimberti photographed and interviewed each of his hosts, giving rise to stories of sharing, friendship, and sometimes even love. In this collection of 80 portraits and essays, we step into the homes of these gracious hosts and access to the intimate, often unseen details of how they really live.

GABRIELE GALIMBERTI is a commercial photographer whose photos have appeared in Newsweek, Le Monde, Le Temps, and Vanity Fair, among others. In 2013, he returned from an 18-month trip around the world during which he completed various photographic projects, including Toy Stories and In Her Kitchen, which has led to partnerships with companies like Illy and Couchsurfing.com and two previous books.

Also Available:



In Her Kitchen

Stories and Recipes from Grandmas Around the World

GALIMBERTI, GABRIELE

November 11, 2014

Hardcover

Cooking - International

Clarkson Potter

World Rights

Licensed to *Fleurus/Mango (France)*

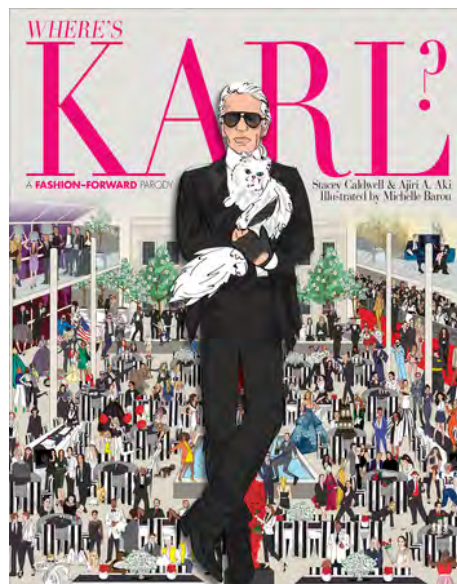
2015 James Beard Foundation Cookbook Finalist

[Return to Star Attractions TOC](#)

This picture book parody for grown-ups trades in *Where's Waldo?*'s title character for the instantly recognizable Karl Lagerfeld. Our fictional blogger/narrator Fleur leads readers through some of fashion's most fabulous scenes around the world: the Met Gala in New York City; Coqui Coqui beach in Tulum; Shibuya Crossing in Tokyo. See if you can find other instantly recognizable divas and tastemakers, from Anna Wintour to Jay Z and everyone in between!

STACEY CALDWELL is the VP of Global Wholesale for fashion designer Thakoon. She has spent the last 11 years developing the wholesale businesses of brands such as Moschino, Basso & Brooke, Sinha-Stanic, Pollini, and Thakoon. She lives in Brooklyn with her husband.

AJIRI A. AKI is a fashion video producer and has worked with companies such as Neiman Marcus, Macy's, Farfetch, Marchesa, and Rachel Roy. She lives in Paris with her husband and daughter.



Where's Karl?

A Fashion-Forward Parody

CALDWELL, STACEY

September 8, 2015

Trim: 203 x 254 mm. (8 x 10 in.)

Hardcover

Design - Fashion

Full-color illustrations throughout

Price: \$15.99

Potter Style

Pages: 48

World Rights: Crown

[Edelweiss](#)

Deep Dark Fears

KRAUSE, FRAN

September 29, 2015

Trim: 165 x 203 mm. (6-1/2 x 8 in.)

Hardcover

Humor - Cartoons

Full-color illustrations throughout

Price: \$14.99

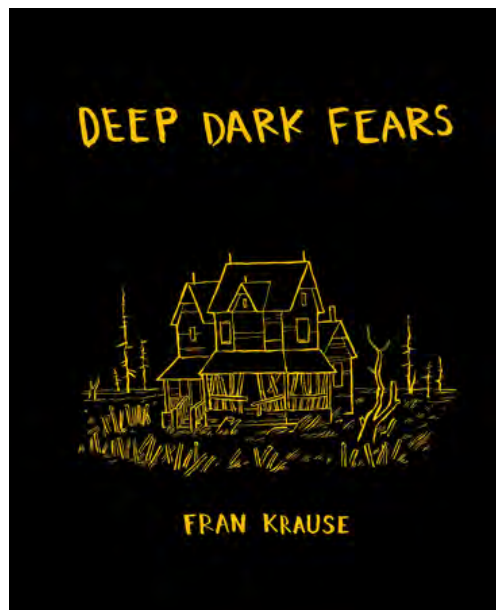
Ten Speed Press

Pages: 144

World Rights: Crown

<http://frankrause.com/>

[Edelweiss](#)



We all have weird fears, from getting sliced to ribbons in subway station revolving gate to getting turned around by the wind while swimming and going too far out to sea. Based on the wildly popular eponymous Tumblr, *Deep Dark Fears* explores our odd, creepy, and hilariously singular fears. Animator, illustrator, and cartoonist Fran Krause brings these fears to life in vividly illustrated comics based on real fears submitted by readers (plus a few of his own). These "deep dark fears" run the gamut from unlikely but plausible to completely ridiculous, highlighting both our deeply human similarities and our peculiar uniquenesses.

FRAN KRAUSE is an animator and cartoonist. He is currently a teacher in the Character Animation Program at CalArts, creator of several cartoons, and the creator of the Deep Dark Fears web comic series.

[Return to Star Attractions TOC](#)

Artists working in Pop Surrealism, a growing force in the art world, use elements of manga, cartoons, movies, and more to produce paintings that have been displayed in galleries and purchased by collectors around the globe. With *Pop Painting*, fans and aspiring painters get an up-close look at the step-by-step processes she employs to transform oil and acrylic paints into unforgettable images of her ethereal and beautiful characters.

CAMILLA D'ERRICO is a painter and manga artist whose client list includes Dark Horse Comics, Image Comics, Tokyopop, Hasbro, Disney, Sanrio, and Neil Gaiman. Her own Tanpopo and the Helmetgirls are international sensations and her emotive paintings have propelled her to the top of the ranks of the Pop Surrealism movement. In 2011, she was nominated for both a Joe Shuster Award and a Will Eisner Award--the two most prestigious awards in comics.

Pop Painting

Inspiration and Techniques from the Pop Surrealism Art Phenomenon

D'ERRICO, CAMILLA

January 26, 2016

Trim: 215 x 254 mm. (8-1/2 x 10 in.)

Trade Paperback

Art – Painting

Full-color illustrations throughout

Price: \$21.99

Watson-Guption

Pages: 224

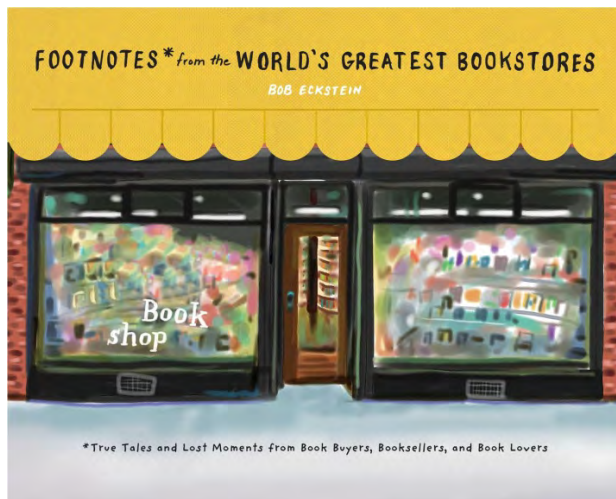
World Rights: Crown

<http://camilladerrico.com/>

Edelweiss



Pop Manga (*Watson-Guption 2013*) rights sold: Michael Fischer (*Germany*)



A beautifully packaged gift book from New Yorker cartoonist Bob Eckstein in which he showcases the world's most beloved bookstores with one-of-a-kind illustrations and charming personal anecdotes from owners, clerks, and customers. From Madonna and Sean Penn snarkily shopping for Bukowski novels in St Mark's Books in the 1980's, to Patti Smith working behind the counter at The Strand, the anecdotes provide a cheery, inside look into the world of buying, selling, and cherishing books.

BOB ECKSTEIN is a cartoonist, author, and illustrator. His cartoons appear regularly in the New Yorker and other magazines. He is the author of the *History of the Snowman* (Simon and Schuster, 2007).

Footnotes from the World's Greatest Bookstores

ECKSTEIN, BOB

May 3, 2016

Trim: 171 x 209 mm. (6-3/4 x 8-1/4 in.)

Hardcover

Biography & Autobiography - Personal Memoirs

Full-color illustrations throughout

Price: \$20.00

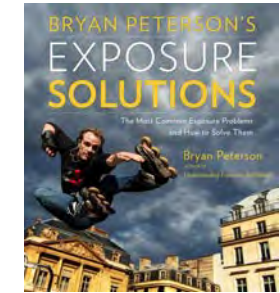
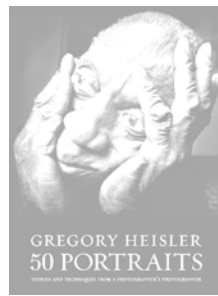
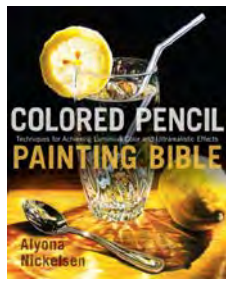
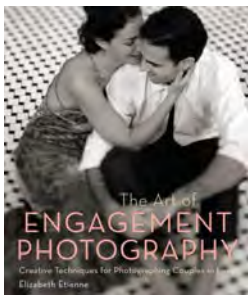
Potter Style

Pages: 144

World Rights: Crown

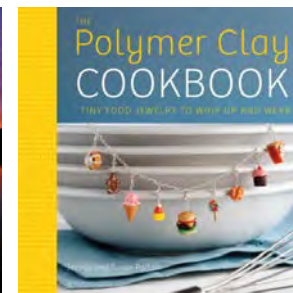
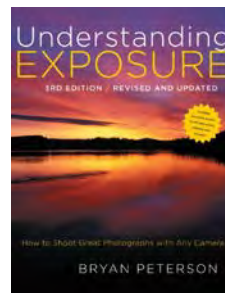
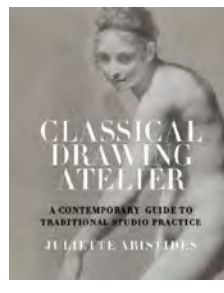
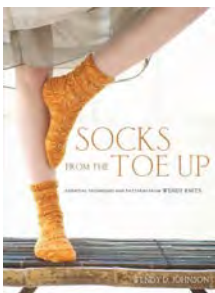
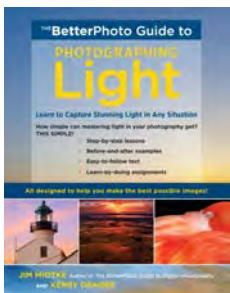
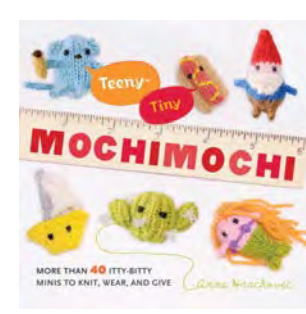
<http://www.bobeckstein.com/>

Edelweiss



ART / PHOTO / CRAFT

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Lessons in Classical Painting

*Essential Techniques from
Inside the Atelier*

ARISTIDES, JULIETTE

May 17, 2016

Trim: 190 x 254 mm. (7-1/2 x 10 in.)

Hardcover

Art - Painting

Full-color illustrations throughout

Price: \$29.99

Watson-Guption

Pages: 208

World Rights: Crown

[Edelweiss](#)



Classical Drawing Atelier (Watson-Guption
2006)

Licensed to Born Digital (Japan)

Classical Painting Atelier (Watson-Guption 2008)

Licensed to Born Digital (Japan)

Lessons in Classical Drawing (Watson-Guption

2011) licensed to Born Digital (Japan),

Uitgeverij Fontein (Netherlands)

With the same direct, easy-to-follow approach of Juliette Aristides's previous books, *Lessons in Classical Painting* presents aspiring artists with the fundamental skills and tools needed to master painting in the atelier style. After taking a bird's eye look at painting as a whole Aristides breaks down painting into big picture topics like grisaille, temperature, color, and composition, demonstrating how these key subjects can be applied by all painters.

JULIETTE ARISTIDES is the instructor of the Aristides Classical Atelier at the Gage Academy of Art in Seattle, Washington. In 2003, Aristides was awarded the Elizabeth Greenshields Grant. Her work can be seen at www.ArtRenewal.com.

Praise for *Lessons in Classical Drawing*: "This is a wonderful book on drawing by Juliette Aristides. The text is insightful and filled with tips, supplemented by beautiful illustrated examples from artists and old masters." -- Parka Blogs

Modern Printmaking

*A Guide to Traditional and Digital
Techniques*

COVEY, SYLVIE

January 5, 2016

Trim: 203 x 254 mm. (8 x 10 in.)

Hardcover

Art - Printmaking

Full-color illustrations throughout

Price: \$35.00

Watson-Guption

Pages: 320

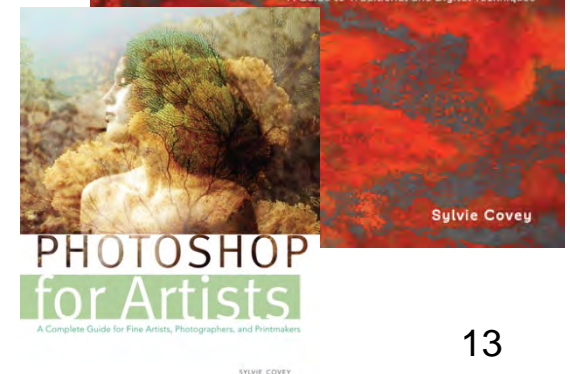
World Rights: Crown

<http://www.sylviecovey.com/>

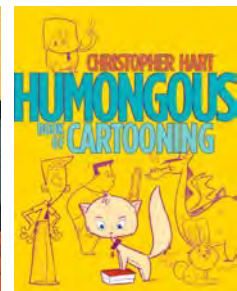
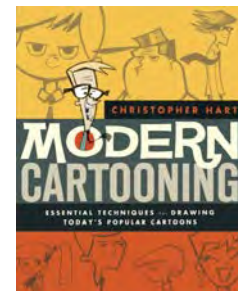
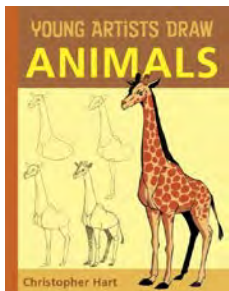
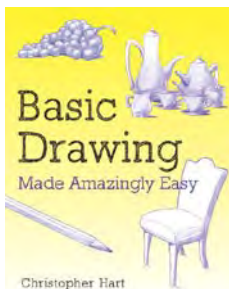
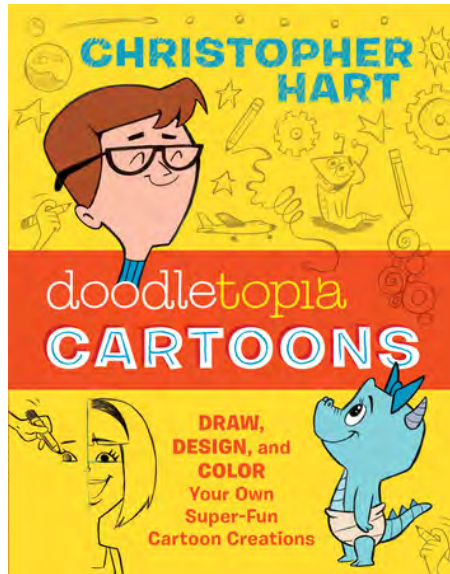
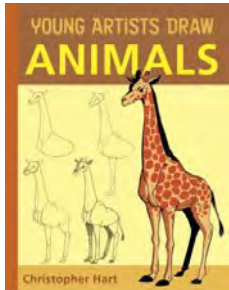
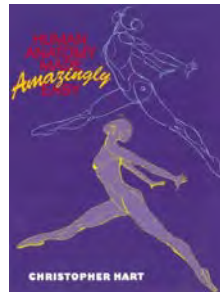
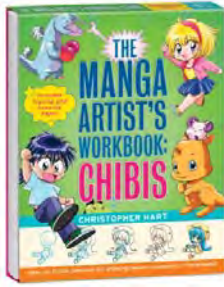
[Edelweiss](#)

This all-in-one guide to printmaking technique is a complete technical and inspirational book on the history and contemporary processes for relief, intaglio, lithography, serigraphy, mixed media/transfers, and post digital graphics, with extended profiles of a wide range of contemporary printmakers. Featuring instruction, interviews, example images, and philosophy, this beautiful book provides a truly modern look at printmaking today, in all its forms.

SYLVIE COVEY was born in France and studied graphic arts at the Ecole Nationale Supérieure des Arts Décoratifs in Paris. She has taught digital and photo techniques in printmaking at the Fashion Institute of Technology in New York and the Art Students League of New York. Her work has been exhibited throughout Europe, Asia, and North and South America, and has been acquired by major museums and institutions. She previously wrote *Photoshop for Artists* (Watson-Guption 2012).



[Return to TOC](#)



Doodletopia: Cartoons

Draw, Design, and Color Your Own Super-Fun Cartoon Creations

HART, CHRISTOPHER

November 3, 2015

Trim: 215 x 257 mm. (8-1/2 x 10-7/8 in.)

Trade Paperback

Art – Drawing

Full-color illustrations throughout

Price: \$18.99

Watson-Guption

Pages: 160

World Rights: Crown

<http://christopherhartbooks.com/>
Edelweiss

CHRISTOPHER HART is the world's bestselling author of manga, basic drawing, and cartooning books. His titles have set the standard for art instruction with more than three million copies in print in 18 languages. Renowned for up-to-the-minute content and easy-to-follow steps, all of Christopher's books have become staples for a new generation of aspiring artists and professionals.

Please ask for a full list of licenses.

[Return to TOC](#)

An interactive doodle book from a best-selling art instruction author and cartoon master that pairs illustrating insights with drawing, designing, and coloring activities for aspiring artists. Pairing the informative content for which Hart is beloved with myriad opportunities for creative expression, Doodletopia: Cartoons offers aspiring artists the next level of interactive art instruction.

Short Row Knits

A Master Workshop with 20 Learn-as-You-Knit Projects

FELLER, CAROL

September 15, 2015

Trim: 216 x 254 mm. (8-1/2 x 10 in.)

Trade Paperback

Crafts & Hobbies - Knitting

Full-color and b/w illustrations

throughout

Price: \$22.99

Potter Craft

Pages: 160

World Rights: Crown

www.StolenStitches.com

[Edelweiss](#)

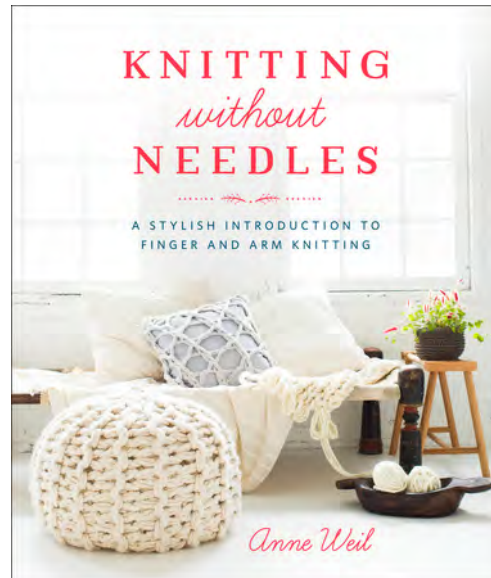


Modern designers are falling in love with short rows, which result in beautiful curves and three-dimensional shaping to solve a variety of problems. Want to make your garment look more professionally finished? Need to alter a sweater with bust darts? Short rows to the rescue! The first-ever guide to the newest trend in contemporary knitting, *Short Row Knits* shows readers how to use figure-flattering and fun-to-knit short rows to create 20 stunning projects, including sweaters, hats, socks, shawls, and more.

CAROL FELLER is an internationally known independent designer, teacher, and commissioned author. Carol teaches classes on a variety of knitting topics at major international events, such as London's Knit Nation, for knitting tourism groups visiting Ireland, and for local yarn shops. She teaches three classes for [Craftsy.com](https://www.craftsy.com) with a combined enrollment of more than 98,000 students. Carol lives in Cork, Ireland.

Knitting Without Needles covers the two most popular techniques: finger knitting, a form of weaving loops of yarn through one another to create long chains of knit fabric; and arm knitting, which uses the crafter's forearms to loop strands of yarn into chunky knits. Even complete novices can make these 32 breathtaking projects, from home decor to accessories for grownups and fun projects to make with children. All you need is yarn and your own two hands (literally)!

Anne Weil is a blogger and designer of craft, DIY, knit, and crochet patterns. Her site is part of the "12 Months of Martha" team of bloggers selected by Martha Stewart's craft department. Her projects have been published on [Design*Sponge](http://Design*Sponge.com), [Design Mom](http://DesignMom.com), [Apartment Therapy](http://ApartmentTherapy.com), [Huffington Post](http://HuffingtonPost.com), [Pottery Barn's](http://PotteryBarn.com) blog, [Discovery Girls](http://DiscoveryGirls.com) magazine, and more.



Knitting Without Needles

A Stylish Introduction to Finger and Arm Knitting

WEIL, ANNE

September 1, 2015

Trim: 216 x 254 mm. (8-1/2 x 10 in.)

Trade Paperback

Crafts & Hobbies - Knitting

Full-color photos throughout

Price: \$19.99

Potter Craft

Pages: 192

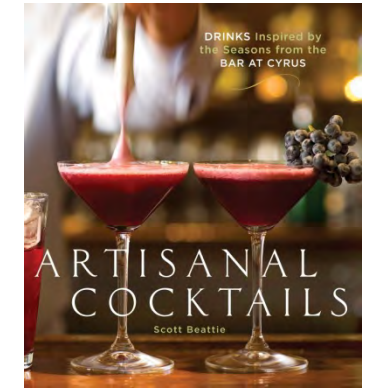
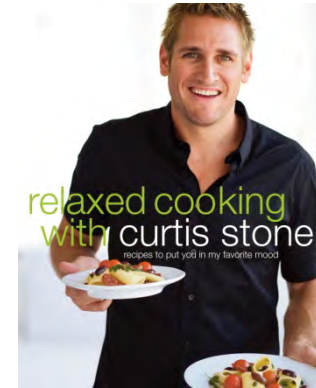
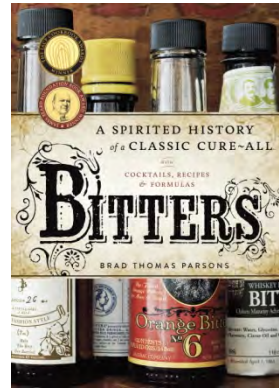
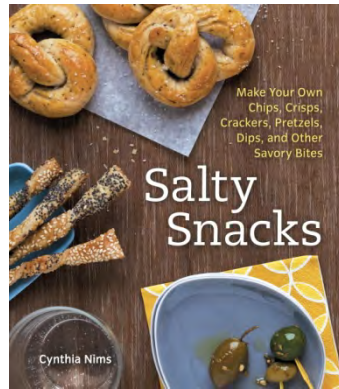
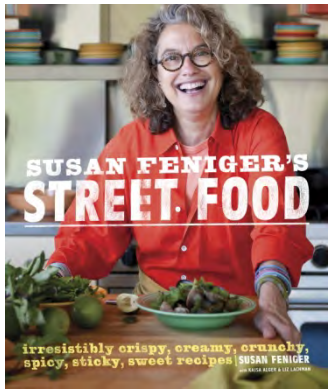
World Rights: Crown

www.flaxandtwine.com

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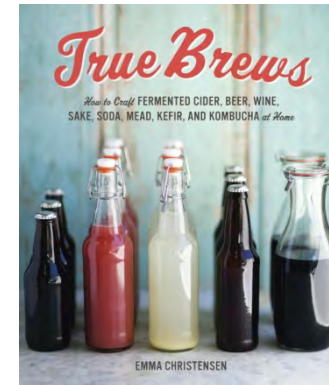
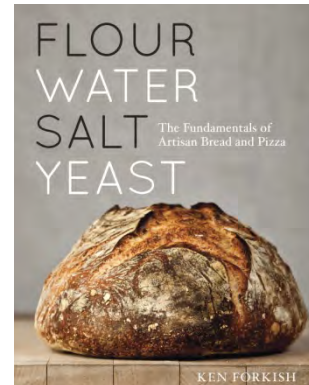
[Edelweiss](#)

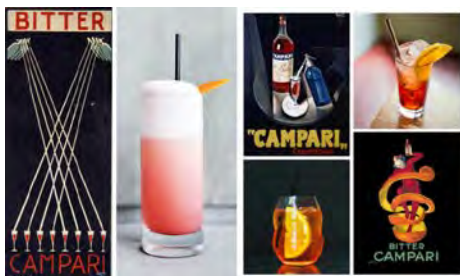
[Return to TOC](#)



Food and Drink

[Return to TOC](#)





A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. Talia Baiocchi and Leslie Pariseau, editors of *Punch*, explore the popular drink's Greek and Italian roots, diving into spritz's colorful history and modern revival, with essays on Italy's "spritz trail" and the current rise of spritz culture, both in Europe and stateside. Drink recipes will cover classic recipes as well as contemporary interpretations, with well-known bartenders contributing throughout.

TALIA BAIOCCHI is the editor-in-chief of *Punch* and the author of *Sherry*. She was the first-ever wine editor at *Eater*, a former columnist at *Wine Spectator*, and has written for the *San Francisco Chronicle*, *Decanter*, and *Wine & Spirits*. LESLIE PARISEAU is the deputy editor of *Punch*. She has written about food, drinks, and people for *GQ*, *Esquire*, and *Saveur*.

Spritz
Italy's Most Iconic Aperitivo Cocktail, with Recipes

BAIOCCHI, TALIA
April 5, 2016
Trim: 140 x 203 mm. (5-1/2 x 8 in.)
Hardcover
Cooking - Wine & Spirits
Full-color photos/illustrations throughout
Price: \$16.99
Ten Speed Press
Pages: 144
World Rights: Crown

<http://punchdrink.com/>
Edelweiss



Sherry
A Modern Guide to the World's Best-Kept Secret, with Cocktails and Recipes
BAIOCCHI, TALIA
October 14, 2014
Hardcover
Cooking - Wine & Spirits
Ten Speed Press
World Rights

Licensed to Jacqui Small (UK).

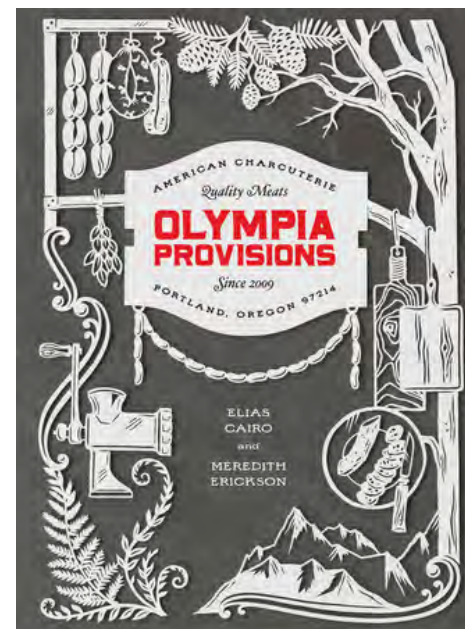
[Return to TOC](#)

2015 James Beard Foundation Cookbook Finalist

In *Olympia Provisions*, the owners of Portland's first USDA-certified salumeria and wildly successful restaurants dive deep into their charcuterie, offering step-by-step recipes for confits, pâtés, sausages, salumi, frankfurters, and more. The book also features an inspiring story of the authors' travels in the Alps (and their discovery of that region's unique charcuterie), essays about the perfect wine lunch, and non-charcuterie recipes from Olympia Provisions' two restaurants.

ELIAS CAIRO is the owner and salumist at Olympia Provisions, open since 2009. Born to a Greek family who loved to butcher lamb and goats utilizing Old World preparations and technique, Cairo started cooking at a young age in his father's restaurants and at the age of twenty began a European apprenticeship in Switzerland.

Praise for Olympia Provisions: "Olympia Provisions makes some of the finest charcuterie we've tasted, from regional variations on Spanish chorizo to French saucissons to Italian soppressate." --*Saveur*



Olympia Provisions
Cured Meats and Tales from an American Charcuterie
CAIRO, ELIAS
October 6, 2015
Trim: 203 x 279 mm. (8 x 11 in.)
Hardcover
Cooking - Meat
Full-color photos throughout
Price: \$40.00
Ten Speed Press
Pages: 288
World Rights: Crown

<http://www.olympicprovisions.com/>
Edelweiss

Food52 Baking

60 Sensational Treats You Can Pull Off in a Snap

FOOD 52 INC.

September 22, 2015

Trim: 184 x 228 mm. (7-1/4 x 9 in.)

Hardcover

Cooking - Baking

Full-color photos throughout

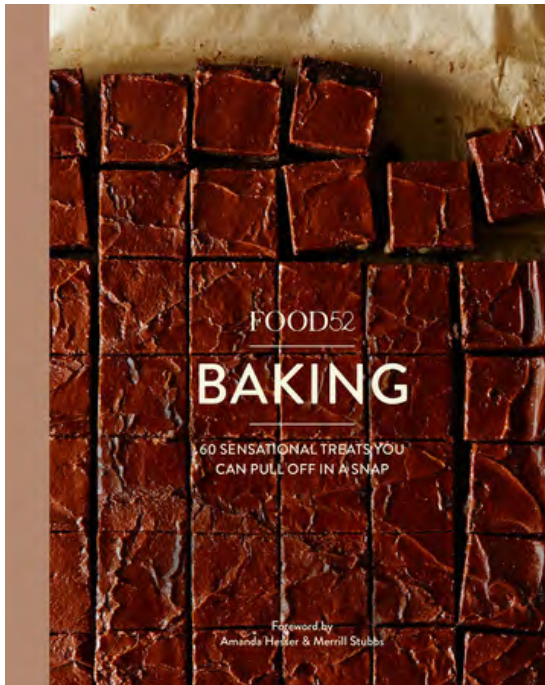
Price: \$22.99

Ten Speed Press

Pages: 172

World Rights: Crown

Edelweiss



IACP Bert Greene Awards Finalist

2015 James Beard Foundation Journalism Award Finalist

This next book in the Food52 Works series features 60 baking recipes that won't leave you with an entire kitchen covered in flour or every bowl--dirty--in the sink. Tempting, foolproof recipes like Brown Butter Cupcake Brownies, Peach Tart, and Black Pepper Popovers are approachable enough to turn to on weekday evenings (when there is little time or patience to fuss over buttercream or pie dough), don't call for special equipment or obscure imported ingredients, and certainly aren't run-of-the-mill.

FOOD52.com, which has more than 25,000 recipes and 3.2 million unique monthly visits, was named Best Food Publication at the 2012 James Beard Awards and Best Culinary Website at the 2013 IACP Awards.

AMANDA HESSER is the co-founder and CEO of Food52.com and has been named one of the fifty most influential women in food by Gourmet. She has written the award-winning books *Cooking for Mr. Latte* and *The Cook and the Gardener*. Her book *The Essential New York Times Cookbook* was a New York Times bestseller and the winner of a James Beard Award.

MERRILL STUBBS is the co-founder and editor-in-chief of Food52.com and has worked in the food industry for more than a decade. A graduate of Le Cordon Bleu, she has written for the New York Times, Edible Brooklyn, and Body+Soul.

[Return to TOC](#)

Fire and Ice

Classic Nordic Cooking

GOLDSTEIN, DARRA

October 13, 2015

Trim: 203 x 254 mm. (8 x 10 in.)

Hardcover

Cooking - Scandinavian

Full-color photos throughout

Price: \$35.00

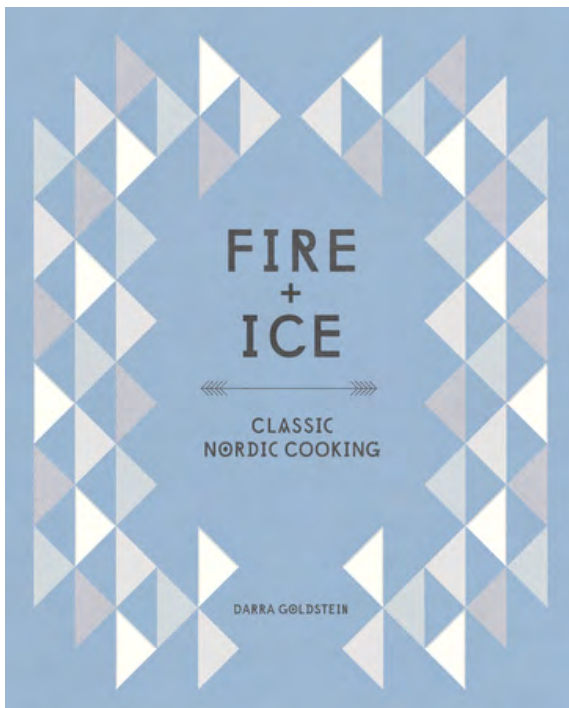
Ten Speed Press

Pages: 304

World Rights: Crown

<http://darragoldstein.com/>

[Edelweiss](#)



[Return to TOC](#)

A beautifully curated and approachable collection of 150 recipes from Scandinavia, from the founding editor of *Gastronomica* and the West's leading culinary authority on the cuisines of the European North.

In this evocative, fully illustrated cookbook, Darra Goldstein explores the cultural history and culinary traditions of Denmark, Finland, Norway, and Sweden. Lushly photographic and rich in cultural scope, *Fire and Ice* features 150 aspirational and achievable recipes that introduce home cooks to the glorious flavors of Nordic cooking.

DARRA GOLDSTEIN is a professor of Russian at Williams College and founding editor of *Gastronomica*. A leading authority on cuisines of the northern hemisphere, Goldstein earned her PhD in Slavic languages & literatures from Stanford University and has written and spoken extensively on the subject. She is the author of five books, including *The Georgian Feast*, which won the 1994 IACP Julia Child Award.

More from the North!



IACP Bert Greene Awards Finalist

North

The New Nordic Cuisine of Iceland

GÍSLASON, GUNNAR KARL

September 9, 2014

Hardcover

Cooking - Scandinavian

Ten Speed Press

World Rights

Relae

A Book of Ideas

PUGLISI, CHRISTIAN F.

November 11, 2014

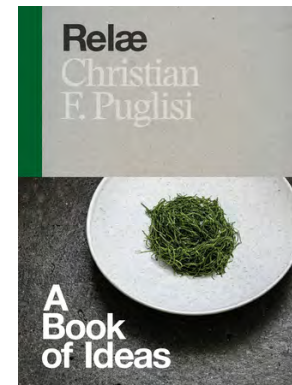
Trim: 7-5/8 x 10-5/8

Hardcover

Cooking - Scandinavian

Ten Speed Press

World Rights



IACP Bert Greene Awards Finalist

2015 James Beard Foundation Cookbook Finalist

Plated

*Weeknight Dinners, Weekend Feasts,
and Everything in Between*

KARP, ELANA

April 12, 2016

Trim: 203 x 229 mm. (8-3/8 x 9-3/8 in.)

Hardcover

Cooking - Quick & Easy

Full-color photos throughout

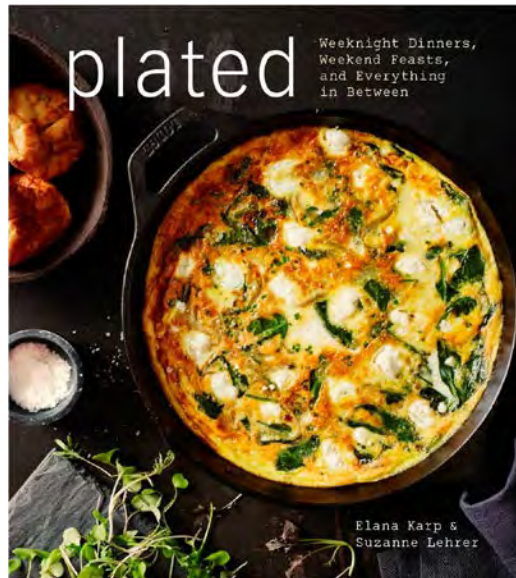
Price: \$24.99

Clarkson Potter

Pages: 256

World Rights: Crown

Edelweiss



The first cookbook from the national food and recipe delivery company whose mission it is to get people eating better and living better, and to make cooking a part of busy modern lifestyles again.

Plated was founded when two men found themselves without time to shop or cook after long days on Wall Street, tired of ordering greasy take-out so often. They knew there had to be a better way. Launched in 2012, the company delivers fresh, pre-portioned ingredients and chef-designed recipes to home-cooks, taking the mystery and stress out of mealtime.

Now, Plated's culinary experts Elana Karp and Suzanne Lehrer make cooking at home easier than ever before. The chapters are organized according to the readers' schedules, so they can use it whether they want a food adventure, need a quick weeknight dinner, or only have the time to reinvent leftovers. Every meal can be customized according to peak produce and taste preferences, making them all relevant and fresh all the time. Here, too, are an abundance of back-pocket recipes from spice rubs to sauces to infusions. PLATED's approach to both prep and cooking makes using fresh, seasonal ingredients at home a snap. This guide will help any home-cook stock their kitchen wisely, master the essentials, and eat more healthfully and responsibly overall.

ELANA KARP earned her culinary degree from Le Cordon Bleu in Paris after completing Teach for America and earning a master's degree in childhood education. Before joining Plated at its founding, she helped develop a school-based food education program for children and oversaw operations for a specialty school lunch food service. She believes food should be easy to make, delicious to eat, and is best enjoyed when shared.

SUZANNE LEHRER trained at the French Culinary Institute in New York. Before joining Plated in the fall of 2013, she cooked at Eataly's La Scuola, wrote and developed recipes for Serious Eats, Time Out, and the Daily Meal, and spent two years as a recipe editor for Cooking Channel. She wants to inspire home-cooks to become friends with their kitchens.

[Return to TOC](#)

In sharing Rome's celebrated dishes, street food innovations, and forgotten recipes, journalist Katie Parla and photographer Kristina Gill showcase its unique character and reveal its truly evolved food culture-- a culmination of 2000 years of history. They cover the more expected classics (Cacio e Pepe, Pollo alla Romana); the fascinating but largely undocumented Sephardic Jewish cuisine (Polpette Finte, Pizzarelle); the authentic and tasty offal (Guanciale, Insalata di Nervitti); and so much more.

KATIE PARLA holds a sommelier certificate and a master's degree in Italian gastronomic culture. She writes about Roman food and beverage culture for the blog ParlaFood.com and the website TheRomeDigest.com, and has created three mobile dining apps. She often appears as a Rome expert on the History Channel and the university lecture circuit.

KRISTINA GILL is an international food assistance adviser, and manages the relationship between the UN World Food Programme and one of its largest donors.

Tasting Rome

Fresh Flavors and Forgotten Recipes from an Ancient City

PARLA, KATIE

March 29, 2016

Trim: 178 x 254 mm. (7 x 10 in.)

Hardcover

Cooking - Italian

Full-color photos throughout

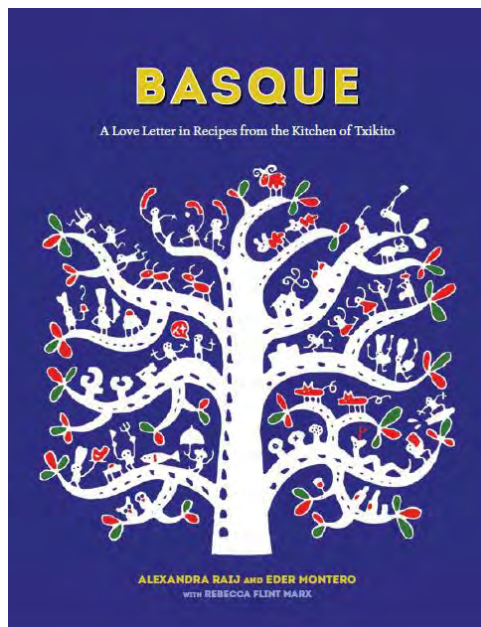
Price: \$29.99

Clarkson Potter

Pages: 256

World Rights: Crown

[Edelweiss](#)



Basque

A Love Letter in Recipes from the Kitchen of Txikito

RAIJ, ALEXANDRA

April 4, 2016

Trim: 189 x 248 mm.

(7-7/16 x 9-3/4 in.)

Hardcover

Cooking - Spanish

Full-color photos throughout

Price: \$29.99

Ten Speed Press

Pages: 256

World Rights: Crown

[Edelweiss](#)

In *Basque*, star chefs Alex Raji and Eder Montero take readers on a tour of the Basque countryside, in the process revealing the iconic ingredients, cooking techniques, and traditional dishes that define Basque cooking. The result is a complete primer on Basque cooking, with a wide array of recipes, ranging from a simple pil pil or refrito to showstopping pintxos and mains.

ALEXANDRA RAIJ and EDER MONTERO opened El Quinto Pino in 2007 followed by Txikito, New York's only Basque restaurant, in 2008. In 2012, they expanded to Brooklyn with La Vara, a restaurant whose dishes express the intersection of the Moorish, Jewish, and Christian foodways in Spain.

Praise for Alex Raji: "There are few people who know how to make really delicious food with little to work with. Alex has proven time and time again that she knows how to coax the most flavor out of every ingredient. She's full of culinary tricks." --David Chang

[Return to TOC](#)



Roasted Daily at Stumptown Coffee

Sourcing, Brewing, and Drinking the World's Best Coffee

SORENSEN, DUANE

March 8, 2016

Trim: 203 x 254 mm.(8 x 10 in.)

Hardcover

Cooking - Coffee & Tea

Full-color photos throughout

Price: \$24.99

Ten Speed Press

Pages: 256

World English Rights: Crown

[Edelweiss](#)

Long awaited by legions of fans in Portland and on both coasts, *Roasted Daily at Stumptown Coffee* reveals the alchemy of roasting and the craft of brewing from one of the foremost coffee roasters in the country. Founded in 1999 by Duane Sorenson, Stumptown is an essential player in the third wave of coffee and is credited with revolutionizing the coffee sourcing and roasting business, developing direct relationships with farmers, and paying higher than fair trade prices for worthy products. From Portland to Guatemala, Honduras, Ethiopia, and Colombia, this history, travelogue, and guide presents a new language for coffee and demystifies the complicated process behind the perfect cup of joe.

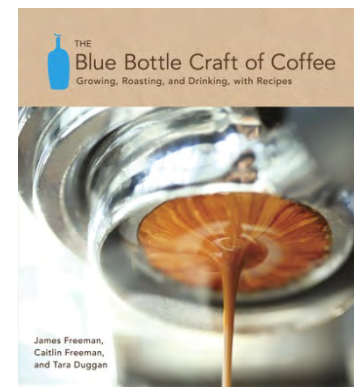
Barista-turned-roaster DUANE SORENSON is the founder of Stumptown Coffee Roasters and the restaurateur behind Portland hot spots The Woodsman Tavern, Ava Gene's, and Roman Candle Baking Company.

Praise for Stumptown Coffee Roasters:

"Stumptown is at the forefront of nearly every new-coffee frontier: espresso-delivery technology, international partnerships, and generally changing the idea of coffee from a staple commodity...to something closer to wine, with seasons and terrior and varietals..." –Time

"The 37-year-old founder of Stumptown...is hard to ignore...because of his bordering-on-obnoxious insistence that he knows, better than anyone, just how coffee should taste. With his business, Sorenson has begun to create a coffee connoisseurship far beyond the big green chain and its venti lattes." --New York magazine

Also available: *The Blue Bottle Craft of Coffee* by James Freeman (Ten Speed 2012) – rights sold to BBC (**Japan**).



[Return to TOC](#)



Tacos

Recipes and Provocations

STUPAK, ALEX

October 20, 2015

Trim: 189 x 229 mm. (7-7/16 x 9-3/4 in.)

Hardcover

Cooking - Mexican

Full-color photos

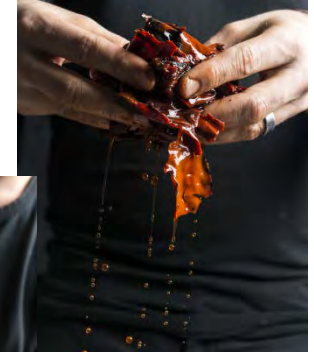
Price: \$32.50

Clarkson Potter

Pages: 240

World Rights: Crown

[Edelweiss](#)



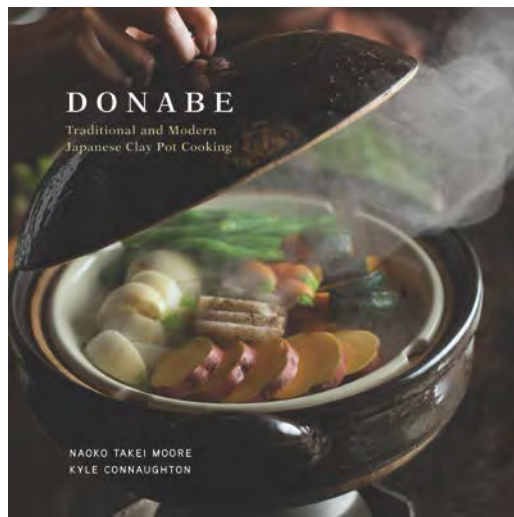
Tacos is a deep dive into the art and craft of tacos. We start by making fresh tortillas, from corn, flour, and variations with innovative grains and flavors. We move into the world of salsas, from simple chopped condiments to an hours-long mole poblano that has flavor for days. We get to fillings, traditional and modern--from a pineapple-marinated carne al pastor to buttermilk-kale with fried chicken skins. But we're not finished there, because wrapped up in this cookbook is an argument: Through these recipes, essays, and sumptuous photographs by Evan Sung, the 3-Michelin-star veteran makes the case that Mexican food should be as esteemed as the highest French cooking.

Alex Stupak earned recognition as one of the world's most innovative pastry chefs while leading teams at progressive cuisine icons Clio, Alinea, and wd-50. But innovation only counts, he figured, if you push yourself out of your comfort zone, and so he left that world to cook Mexican food, a cuisine that captured his head and his heart. His restaurant Empellon Cocina earned him a James Beard nomination for Best New Restaurant in the country, and Food & Wine magazine named him a Best New Chef in 2013.

[Return to TOC](#)



The Asian food trend is on fire!





Lucky Rice

Stories and Recipes from Night Markets, Feasts, and Family Tables

CHANG, DANIELLE

January 5, 2016

Trim: 189 x 228 mm. (7-7/16 x 9 in.)

Hardcover

Cooking - Asian

Full-color photos throughout

Price: \$25.00

Clarkson Potter

Pages: 224

World Rights: Crown

www.luckyrice.com

[Edelweiss](#)

"If we are what we eat," says LuckyRice founder Danielle Chang, "then we're all part Asian." As her popular culinary festival has demonstrated, the appetite for innovative Asian cuisine has never been bigger. Danielle distills the trends of traditional Asian cuisine from a range of cultures (Japanese, Chinese, Thai, Korean, and beyond) into 100 original recipes in this debut cookbook. Fish sauce and ginger are stirred into a tangy sungold tomato gazpacho, and potato salad made with kewpie mayonnaise and cucumber serves as a new Japanese (and American) picnic classic. Danielle shares the traditions behind each dish and introduces new ways to bring these flavors into your everyday cooking and celebrations.

DANIELLE CHANG is the founder of LuckyRice, a culinary agency based in New York, and creator of the LuckyRice Festival, a national celebration of Asian cultures and cuisines. Prior to starting LuckyRice, Danielle was the CEO of fashion and lifestyle company Vivienne Tam and a professor of art history at R.I.T. She was born in Taipei and has a master's degree from Columbia University in cultural studies. She lives in New York with her husband and two daughters.

This is not your average soft-focus "journey to Asia" kind of cookbook. Koreatown is a spicy, funky, umami-packed love affair with the grit and charm of Korean cooking in America. Koreatowns around the country are synonymous with mealtime feasts and late-night chef hangouts, and Matt Rodbard and Deuki Hong show us why with stories, interviews, and over 100 delicious, super-approachable recipes.

For the past decade MATT RODBARD has written about restaurants, chefs, drinks, and music. His writing has appeared in Bon Appetit, Men's Journal, Maxim, SPIN and Time Out New York and he currently serves as Contributing Editor at Food Republic. He's the author of Korean Restaurant Guide: New York City (March 2013), a comprehensive guidebook detailing the 40 best Korean restaurants in NYC.

Chef of the smash-hit Korean barbecue restaurant Kang Ho Dong Baekjeong in Manhattan's Koreatown, DEUKI HONG began his cooking career at 15, as a line cook under Aaron Sanchez at Centrico before heading to the Culinary Institute Of America. After graduating near the top of his class, he cooked under David Chang at Momofuku Noodle Bar before two years on the line at Jean-Georges.

Koreatown

HONG, DEUKI

February 16, 2016

Trim: 203 x 254 mm. (8 x 10 in.)

Hardcover

Cooking - Asian

Full-color photos throughout

Price: \$30.00

Clarkson Potter

Pages: 256

World Rights: Crown

[Edelweiss](#)



[Return to TOC](#)

Just as Diana Kennedy introduced Americans to true Mexican cooking in her groundbreaking books, *Phoenix Claws and Jade Trees* opens up the world of Chinese cooking by ingeniously breaking down recipes using basic techniques so that anyone can re-create nuanced, complex, and authentic Chinese cuisine at home. This book demystifies authentic Chinese cooking, outlining the differences among various methods (such as pan-frying, oil steeping, and yin-yang frying) and instructing which one is best for which ingredient and final result.

KIAN LAM KHO is a chef and culinary instructor, and the blogger behind redcook.net. Most recently, he was a consultant to an upscale Chinese restaurant in TriBeCa, New York. He lives in New York City and has taught at the Institute of Culinary Education and Brooklyn Kitchen.



Phoenix Claws and Jade Trees *Essential Techniques of Authentic*

Chinese Cooking

KHO, KIAN LAM

September 29, 2015

Trim: 203 x 254 mm.(8 x 10 in.)

Hardcover

Cooking - Chinese

Full-color photos throughout

Price: \$35.00

Clarkson Potter

Pages: 368

World Rights: Crown

redcook.net

Edelweiss

Donabe

Traditional and Modern

Japanese Clay Pot Cooking

MOORE, NAOKO TAKEI

October 10, 2015

Trim: 229 x 229 mm. (9 x 9 in.)

Hardcover

Cooking - Japanese

Full-color photos throughout

Price: \$32.50

Ten Speed Press

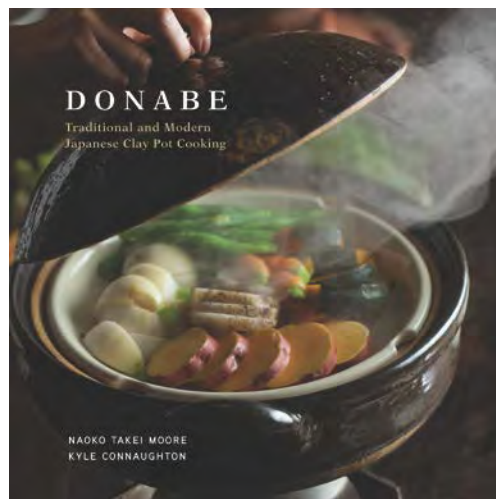
Pages: 240

World Rights: Crown

<http://naokomoore.com/>

<http://singlethreadfarms.com/>

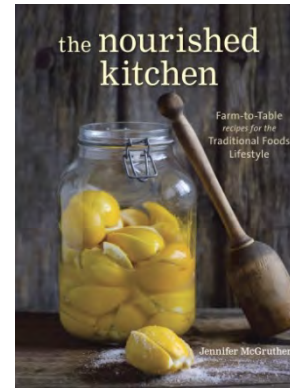
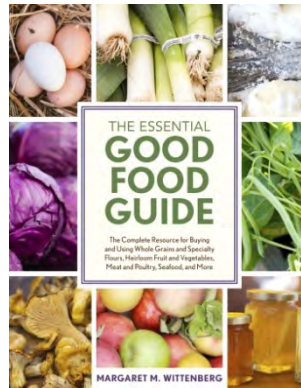
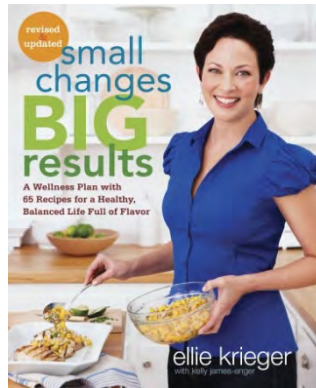
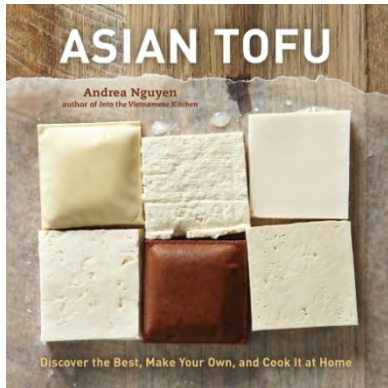
Edelweiss



Japanese clay pot (donabe) cooking has been refined over centuries into a versatile and simple, one-vessel method of preparing food that utilizes a variety of techniques such as steaming, simmering, smoking, and pressure frying. Donabe expert Naoko Takei Moore and three-star Michelin chef Kyle Connaughton have partnered to create the first English-language cookbook on donabe cooking. The book also features non-traditional recipes from luminary chefs such as Suzanne Goin, David Chang, and Thomas Keller.

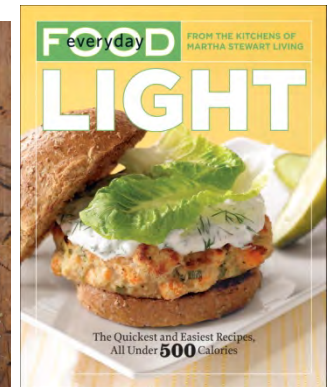
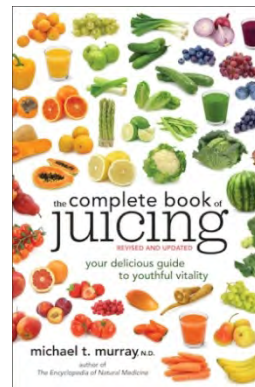
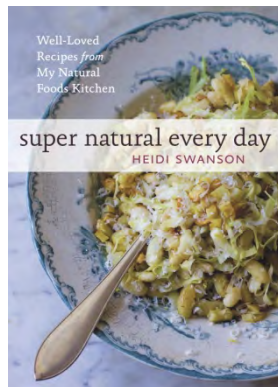
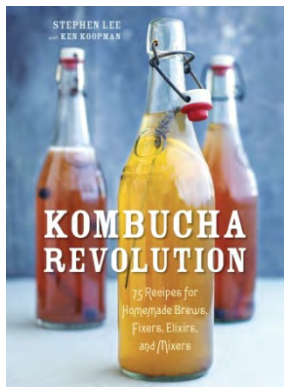
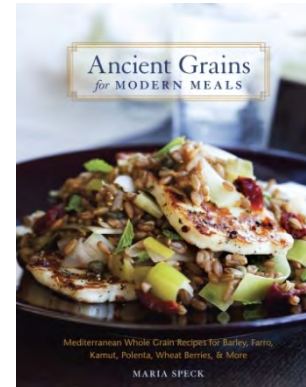
NAOKO TAKEI MOORE is a blogger and cooking instructor based in Los Angeles. She has a blog about home-style donabe cooking, is the owner of Toiro, and US representative of Nagatani-en, an authentic donabe and pottery producer. KYLE CONNAUGHTON is a professional chef, award-winning cookbook author, and culinary educator. In 2006, Connaughton joined Heston Blumenthal to open The Fat Duck Experimental Kitchen. He was a contributor and editor for *Modernist Cuisine* by Nathan Myhrvold.

[Return to TOC](#)



Healthy and Natural

[Return to TOC](#)



The Moon Juice Cookbook
BACON, AMANDA CHANTAL
May 17, 2016
Trim: 189 x 254 mm. (7-7/16 x 10 in.)
Hardcover
Cooking - Health
Illustrations (TI Sheet)
Price: \$30.00
Pam Krauss Books
Pages: 256
World Rights: Crown

<https://www.moonjuiceshop.com/>
Edelweiss

Not just a recipe book, *The Moon Juice Cookbook* is a complete lifestyle manual dedicated to helping readers achieve optimal wellness. Filled with the recipes for the most popular healing beverages and foods from the author's Moon Juice brand and diagnostic tools for selecting the recipes that best target readers' health needs, Amanda Bacon's debut book pairs holistic medicine with beautiful, fresh ingredients.

AMANDA CHANTAL BACON is the brains behind one of LA's buzziest wellness boutiques, Moon Juice. A former chef at Lucques, Amanda turned to natural organic foods and Chinese medicinal herbs in order to regain her health after childhood food sensitivities resurfaced. Amanda currently has three Moon Juice locations in downtown LA, a growing partnership with the ACE Hotel brand, and plans to open 30 more Moon Juice locations around the world within the next three years.



Eat Well, Live Free
CHRISTO, HEATHER
April 5, 2016
Trim: 178 x 229 mm.
(7-3/8 x 9-1/8 in.)
Hardcover
Cooking - Natural Foods
Illustrations (TI Sheet)
Price: \$30.00
Pam Krauss Books
Pages: 288
World Rights: Crown

www.heatherchristo.com
Edelweiss

Heather Christo's site, heatherchristo.com, is THE go-to site for home cooks and parents in search of allergen-free recipes and guidance on addressing food allergies. In her first allergen-free cookbook, Heather shares 200 original recipes, all free of the 8 major allergens (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy) and an 8-week plan to help readers transition into their new diets. *Eat Well, Live Free* will show readers that an allergen-free diet can be both delicious and the key to regaining one's health.

HEATHER CHRISTO is a formally trained chef, former caterer, and the voice behind the popular food blog, heatherchristo.com. After she and her daughters were diagnosed with multiple severe food allergies and intolerances, Heather fully embraced a completely allergen-free diet and lifestyle. Aside from her online successes is regularly featured in print magazines and nationally syndicated television.

The Whole Coconut Cookbook

*Vibrant Dairy-Free, Gluten-Free Recipes
Featuring Nature's Most Versatile Ingredient*
FRAISE, NATHALIE

January 26, 2016

Trim: 178 x 203 mm. (7 x 8 in.)

Trade Paperback

Cooking - Natural Foods

Full-color photos throughout

Price: \$16.99

Ten Speed Press

Pages: 160

World Rights: Crown

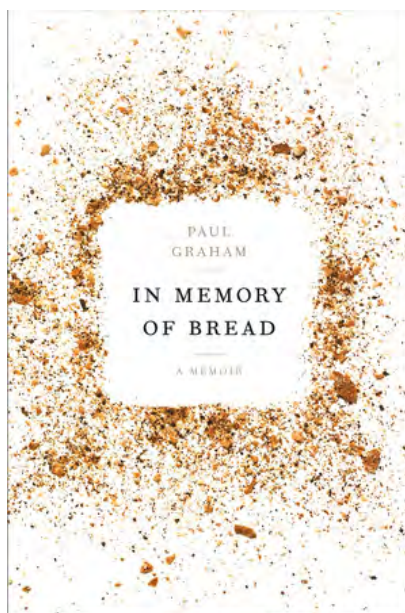
<http://www.vanilleverte.com/>

[Edelweiss](#)

A visually stunning collection of more than 70 gluten-free, dairy-free recipes featuring the incredibly nutritious coconut in all its glorious forms: coconut oil, milk, water, flour, meat, sugar, cream, butter, and amino acids.

Coconuts are finally making their way into the American pantry. They are an indispensable ingredient in many recipes and an incredible superfood. With a primer on the different parts of the fruit and a guide for using fresh coconuts at home, this will be the go-to book for anyone looking to incorporate this nutritional powerhouse into their daily home cooking.

NATHALIE FRAISE is a certified holistic health coach, nutrition educator, and natural chef who currently blogs at Vanilla Verte and writes for MindBodyGreen.



In Memory of Bread

A Memoir

GRAHAM, PAUL

March 8, 2016

Trim: 156 x 235 mm.

(6-1/8 x 9-1/4 in.)

Hardcover

Cooking - Essays &
Narratives

Text only

Price: \$25.00

Clarkson Potter

Pages: 256

World Rights: Crown

[Edelweiss](#)

With *In Memory of Bread*, Graham beautifully weaves together his personal loss with the realities of modern agriculture, creating a touching narrative for anyone struggling with a gluten allergy or interested in the state of our food system today.

When Paul Graham was suddenly diagnosed with celiac disease at the age of thirty-six, he was forced to say goodbye to wheat, barley, rye, oats, and more. Struggling to understand why he had become allergic to so many dietary staples, Graham researched the modern production of wheat and learned that not only has its structural makeup been altered but it's also commonly added to thousands of processed foods to serve as fillers, stabilizers, and dyes. He turned to community agriculture and locavorism both to fill the void left by his previous wheat-heavy activities and to secure unprocessed, uncontaminated, whole foods.

PAUL GRAHAM is an associate professor of English at St. Lawrence University in upstate New York and his essays have appeared twice in the Best Food Writing anthology (2012 and 2013). Graham lives with his wife and two German shepherds in rural New York on the Canadian border.

[Return to TOC](#)

Food52 Vegan

60 Vegetable-Driven Recipes for Any Kitchen

HAMSHAW, GENA

September 22, 2015

Trim: 184 x 229 mm. (7-1/4 x 9 in.)

Hardcover

Cooking - Vegetarian

Full-color photos throughout

Price: \$22.99

Ten Speed Press

Pages: 160

World Rights: Crown

www.food52.com

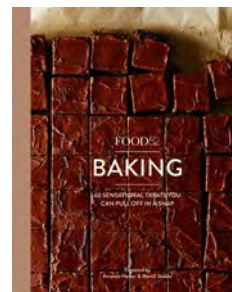
Edelweiss



This lush, modern collection features 60 recipes for dependable yet fresh vegan standbys, including bold pasta dishes, hearty stews, inventive bean burgers, nourishing whole grains, innovative salads, and rich desserts. Food52 columnist, certified clinical nutritionist, and author Gena Hamshaw's approach to vegan cooking will appeal to vegans, flexitarians, and omnivores alike: At its heart, vegan food is just food. Creative, satisfying, and colorful, it offers tremendous possibility to the home cook. With exquisite photography for every dish and abundant cooking tips throughout--such as how to make cashew cream for rich soups, use nutritional yeast to add umami to a batch of fresh pesto, and add avocado to breakfast smoothies for a creamy texture--this will be every home cook's go-to guide for incorporating plant-based dishes into their daily routine.

GENA HAMSHAW is a certified clinical nutritionist who runs the *Vegan Lunch* and *The New Veganism* columns at Food52. AMANDA HESSER is the co-founder and CEO of Food52.com and has been named one of the fifty most influential women in food by Gourmet. She has written the award-winning books *Cooking for Mr. Latte* and *The Cook and the Gardener*. Her book *The Essential New York Times Cookbook* was a New York Times bestseller and the winner of a James Beard Award. MERRILL STUBBS is the co-founder and editor-in-chief of Food52.com and has worked in the food industry for more than a decade. A graduate of Le Cordon Bleu, she has written for the New York Times, Edible Brooklyn, and Body+Soul.

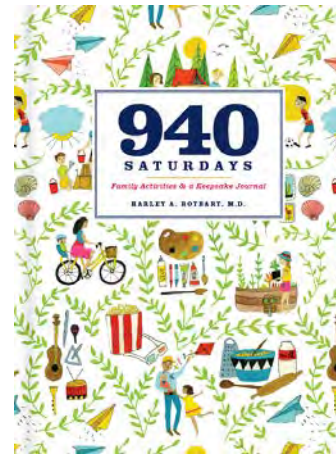
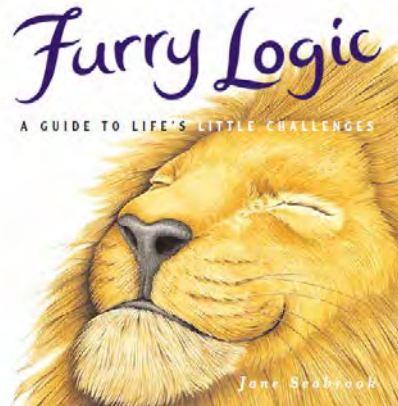
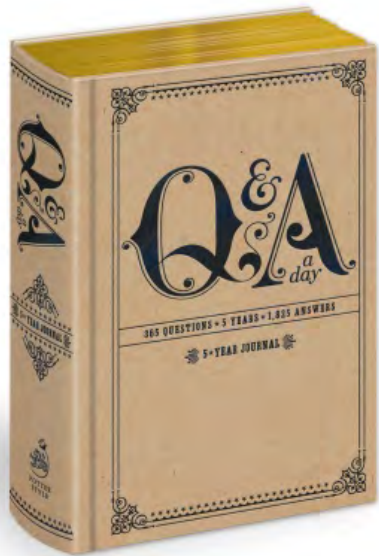
FOOD52.com, which has more than 25,000 recipes and 3.2 million unique monthly visits, was named Best Food Publication at the 2012 James Beard Awards and Best Culinary Website at the 2013 IACP Awards.



**IACP Bert
Greene Awards
Finalist for
Culinary Based
Column**

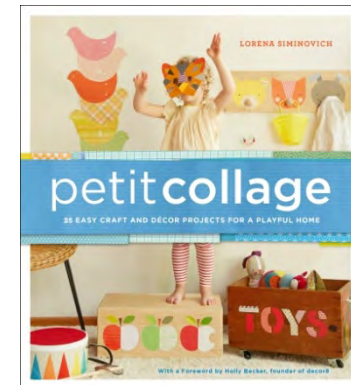
**2015 James
Beard
Foundation
Journalism
Award Finalist**

[Return to TOC](#)



Gift, Home & Humor

[Return to TOC](#)



Q&A a Day for Moms

A 5-Year Journal

POTTER STYLE

October 13, 2015

Trim: 102 x 152 mm. (4 x 6 in.)

Non-traditional book

Family & Relationships -

Motherhood

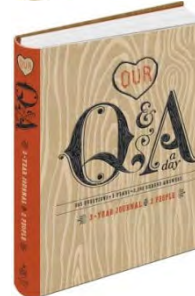
Two-color images/text throughout

Price: \$16.95

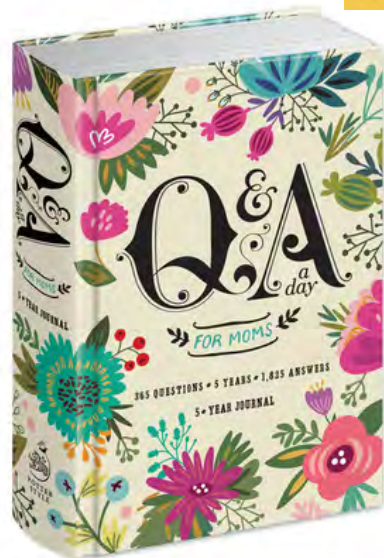
Potter Style

Pages: 368

World Rights: Crown



Edelweiss



365 questions, 5 years, 1,825 memories of motherhood.

Within the pages of this journal, mothers get the chance to record the ups, downs, and joys of raising children over the course of five years through a series of surprising, wry, and thoughtful questions. Perfect for both new moms and moms of school-aged children, the questions will help mothers track milestones and precious moments as well as spend ample time pondering the meaning of being a modern mom.

Think of it as the "prequel" to Q&A a Day for Kids.

POTTER STYLE, an imprint of the Crown Publishing Group, is a lifestyle imprint specializing in design, fashion, humor, health, stationery, and other paper products.

Also available:

Q & A A Day (Potter Style 2010) licensed to: Marabout (**France**), Muenchner Verlagsgruppe (**Germany**), ZNU (**Netherlands**), Umitotsukisha (**Japan**), Mann Ivanov & Ferber (**Russia**), Consit (Hungary), Intrinseca (**Brazil**).

Face-A-Day (Potter Style 2012) licensed to: ZNU (**Netherlands**).

Q & A A Day for Kids (Potter Style 2012) licensed to: Muenchner Verlagsgruppe (**Germany**).

Our Q & A A Day (Potter Style 2013)

Q & A A Day For College (Potter Style 2014)

Q & A A Day For Me (Potter Style 2014)

Q & A A Day For Moms (Potter Style 2015)

[Return to TOC](#)

DIY Hairstyles

75 Step-by-Step Tutorials for Gorgeous Hair

THOUMIEUX, ANNE

May 3, 2016

Trim: 178 x 225 mm. (7 x 8-7/8 in.)

Trade Paperback

Health & Fitness - Beauty & Grooming

Full-color photos throughout

Price: \$19.99

Potter Style

Pages: 224

World English Rights: Crown

Spruce up any outfit with your best accessory--your hair! This book invites women to make each day a great hair day with 75 creative hairstyles, from everyday buns and braids to special occasion twists and chignons. With simple how-to's, this is the go-to handbook for those looking for inspiration for prom, weddings, and other celebrations.

Anne Thoumieux is a French blogger and author.



[Edelweiss](#)



MANMADE is the first grooming and skincare guide created with a 21st century man in mind. Style icon and Kiehl's president Chris Salgado tailors his guidance to a man's lifestyle and interest level, devoting chapters to the specific grooming needs of the polished gentleman; the extreme sports enthusiast; the bad boy/rebel; the artistic renaissance man; and the DIY hipster. From battling the effects of aging to hair concerns - whether too much or not enough - Chris offers insiders' secrets for looking impeccably (but not obviously) groomed.

CHRIS SALGARDO has been a force in fashion and beauty for 3 decades. Formerly at Chanel, he became the CEO of Kiehls in 2000, transforming the once-sleepy brand into a beauty powerhouse on 6 continents. Chris promotes a diverse portfolio of charities dedicated to AIDS/HIV education; children's welfare; and the environment.

MANMADE

SALGARDO, CHRIS

May 5, 2016

Trim: 165 x 216 mm. (6-1/2 x 8-1/2 in.)

Hardcover

Health & Fitness - Men's Health

Illustrations (TI Sheet)

Price: \$30.00

Pam Krauss Books

Pages: 240

World Rights: Crown

<http://www.kiehls.com>

[Edelweiss](#)

[Return to TOC](#)

Design the Life You Love

A Guide to Thinking About Your Life Playfully and with Optimism

BIRSEL, AYSE

October 13, 2015

Trim: 165 x 216 mm.

(6-1/2 x 8-1/2 in.)

Trade Paperback

Self Help - Creativity

Full-color illustrations throughout

Price: \$19.99

Ten Speed Press

Pages: 256

World Rights: Crown

<http://dereconstruction.com/start/>

[Edelweiss](#)

Life, just like a design problem, is full of constraints--time, money, age, location, and circumstances. Turn constraints into opportunities with optimism and design thinking using four simple steps: taking the whole apart, forming a new point of view, putting it back together, and giving it form. The striking design and Ayse Birsel's hand-drawn art and type set off her brilliant, life-changing design process, empowering and inspiring readers to create a better life.

AYSE BIRSEL is the co-founder of Birsel + Seck, an innovative design studio in New York that partners with leading brands and Fortune 500 companies. Her work is in the permanent collections of the MOMA and Cooper Hewitt National Design Museum. She has received numerous design awards, including the IDEA Gold Award, ID Magazine Excellence Award, and Athena Award for Excellence in Furniture Design from RISD.

Praise for the Design the Life You Love Workshops:

Just knowing that I have shiny new tools--new ways to visualize change, should I want it--is as empowering as it is unsettling."
- Linda Tischler, senior design editor of Fast Company and blogger for The Huffington Post



I Draw on Cats

A Connect-the-Dots Sketchpad

COFFELT, A.R.

March 29, 2016

Trim: 178 x 178 mm. (7 x 7 in.)

Non-traditional book

Humor - Topic - Animals

Illustrations (TI Sheet)

PHOTOS W/ILLUS

SUPERIMPOSED

Price: \$9.99

Potter Style

Pages: 48

World Rights: Crown

<http://idraw-on-cats.tumblr.com/>

[Edelweiss](#)

For anyone who has ever loved the wily ways of cats, this connect-the-dots sketchpad is a fantastically whimsical gift that keeps on giving.

Inspired by the viral blog I Draw On Cats (20.2k Instagram followers / 35k views on BuzzFeed feature), this is a book of connect-the-dot puzzles superimposed on photos of adorable cats. From easy puzzles (5 dots) to more complex (50 dots), you can follow your inner artist and discover the secret visual joke of each piece (a cat in a garden is transformed into an astronaut while another sitting by the window becomes Marcel Proust). An accordion book of 24 four-color double sided 7 x 7 posters, each masterpiece can be torn out for display or gifting (the jacket folds into itself so you can use the package as a portfolio to keep the remaining puzzles safe!).

A.R. COFFELT is an artist living in Atlanta, Georgia with her family and their very handsome cat, Bob.

[Return to TOC](#)

Dust & Grooves

Adventures in Record Collecting

PAZ, EILON

September 15, 2015

Trim: 241 x 305 mm.

(9-1/2 x 12 in.)

Hardcover

Music - Recording & Reproduction

Full-color photos throughout

Price: \$50.00

Ten Speed Press

Pages: 428

World Rights: Crown

<http://eilonpaz.com/>

[Edelweiss](#)

Rights sold to: Edel (Germany)

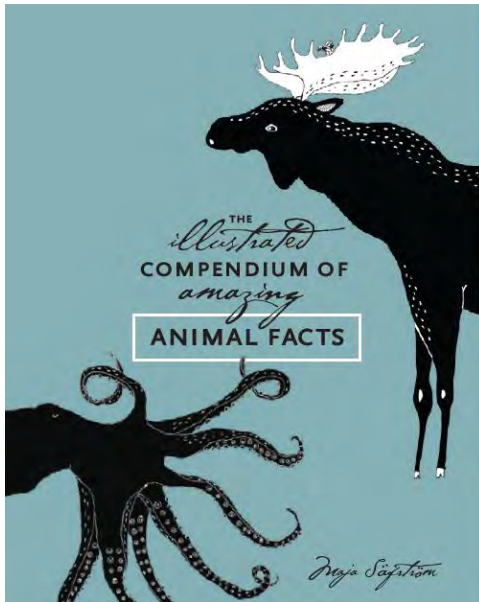
An incredibly cool glimpse into the vinyl collections of known and unknown DJs, producers, record dealers, and everyday enthusiasts, with compelling photographic essays paired with in-depth interviews that delve into collectors' personal histories and vinyl troves. The reader gets an up-close-and-personal look at a variety of well-known vinyl champions--including Questlove, Gilles Peterson, and King Britt--as well as a glimpse into fascinating collections of hobbyists and a foreword by The RZA (chief producer of the Wu-Tang Clan).

EILON PAZ is a professional photographer and the founder of the popular vinyl-collecting website Dust and Grooves. Paz's work has appeared in worldwide publications such as Wax Poetics, Saveur, Monocle, Conde Nast Traveler, Delta Airlines Sky Magazine, and the French music magazine Vibrations.

Praise for the self-published edition of *Dust & Grooves*:

"Visceral and joyous." --New York Times

"While the book might be of special interest to music lovers (and especially vinyl lovers), almost any reader will find something to appreciate in the passion of collectors and the beauty of Paz's images." --Slate



The Illustrated Compendium of Amazing Animal Facts

SAFSTROM, MAJA

March 29, 2016

Trim: 153 x 191 mm.

(6 x 7-1/2 in.)

Hardcover

Nature - Animals

Full-color illustrations throughout

Price: \$14.99

Ten Speed Press

Pages: 112

World Rights: Crown

[Edelweiss](#)

An artfully playful collection of fascinating, surprising, and funny facts about animals, each illustrated in whimsical detail by Swedish artist Maja Safstrom.

Did you know that giraffes can lick their ears? Or that ostriches can't walk backwards? These and many more charming quirks about the animal kingdom (ants never sleep! starfish don't have brains!) are detailed in this visually sophisticated and appealing gift book. Illustrator Maja Safstrom's entrancing illustrations bring these captivating facts to life--making *The Illustrated Compendium of Amazing Animal Facts* a must-have for animal and art lovers both young and old.

MAJA SAFSTROM is an illustrator and architect. She runs a webshop, Majasbok, where she sells items adorned with her illustrations.

[Return to TOC](#)

When Clowns Attack

A Guide to the Scariest People on Earth

SAMBUCHINO, CHUCK

September 29, 2015

Trim: 132 x 203 mm. (5-3/16 x 8 in.)

Hardcover

Humor - Parodies

Illustrations (TI Sheet) 75 PHOTOS

& ILLUSTRATIONS

Price: \$14.99

Ten Speed Press

Pages: 128

World Rights: Crown

<http://www.chucksambuchino.com/Edelweiss>



This first-ever humor book on clowns is both an examination of why they're so terrifying and a survival guide on how to protect ourselves from devious clown attacks.

Coulrophobia--the fear of clowns--is very real and very reasonable. You may think these red-nosed jokers are creepy, sure, but certainly not dangerous. You are wrong. Clowns are adult men who never tell you their real names and dress in ways that obscure their identities. The rules of civilized society don't apply to them (what other stranger could offer candy to children and get away with it?) and their appearances are downright unnatural. In this guide to self-protection from clown creepery, petty crime, and violence, Chuck Sambuchino--author and founder of the (fictional) anti-clown group Red Nose Alert--delves into the terrifying clown underworld to educate readers on everything they need to know to protect themselves from these seemingly innocuous gagmen using his proven four-step strategy (Assess, Analyze, Defend, Protect). Along the way, Sambuchino examines the types of clowns (party, circus, Cirque Du Soleil, etc.), clown anatomy, and all the known and present dangers therein: props, behavior, crimes and mysteries, lairs, and--most importantly--what to do when clowns attack.

CHUCK SAMBUCHINO serves as the editor of Guide to Literary Agents for Writer's Digest Books, and runs one of the biggest blogs on publishing in the industry. Before his career in publishing, Sambuchino was a journalist and won awards from the Kentucky Press Association and Cincinnati Society of Professional Journalists. More than 800 of his articles have appeared in print in such outlets as The Huffington Post, Cincinnati Magazine, Pennsylvania Magazine, and New Mexico Magazine.

Praise for *How to Survive a Garden Gnome Attack*: "Hooray to Chuck Sambuchino for not breaking character once during his entire book ... including the Acknowledgements page. This book is for those special folks with quirky senses of humor." --San Francisco Book Review

Also available:

How to Survive a Garden Gnome Attack
(Ten Speed Press 2010)
Rights sold to: De Agostini (*Italy*), Asuka
Shinsha (*Japan*), Ebury Press (*UK*)



[Return to TOC](#)

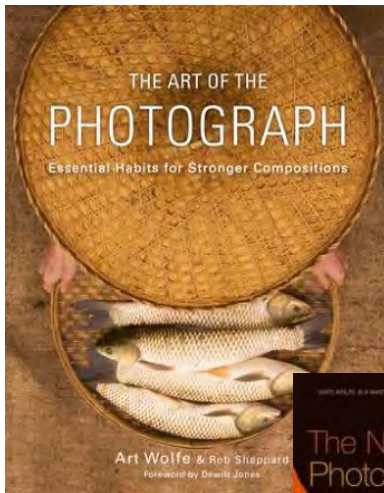
**don't forget:
art, craft, and photo**

recent publications to remember

art, craft, and photo....37-40

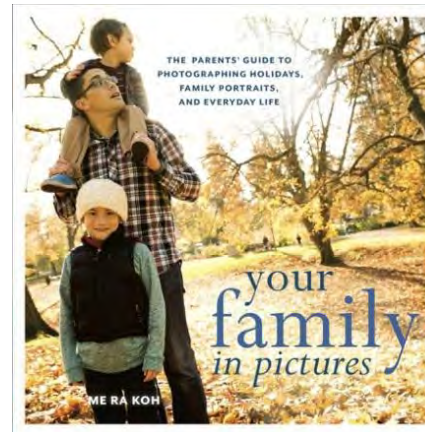
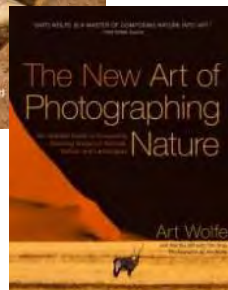
food and drink.....41-44

gift, humor, and home.....45



The Art of the Photograph
Essential Habits for Stronger Compositions
Wolfe, Art
December 3, 2013
Trade Paperback
Photography - Techniques
Amphoto Books
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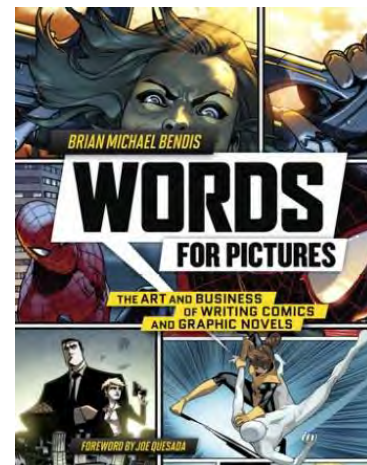
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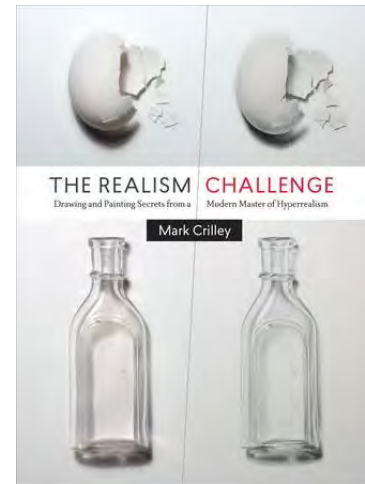
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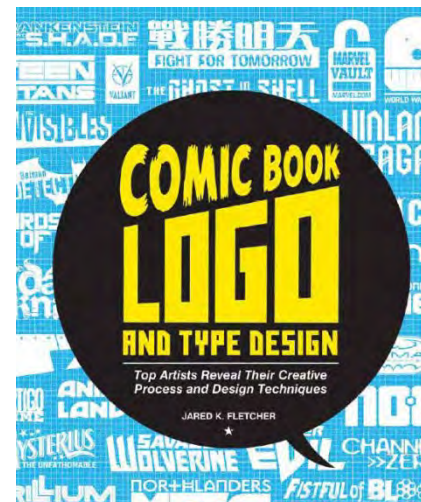
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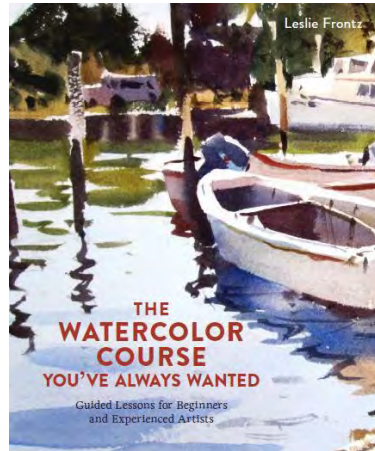


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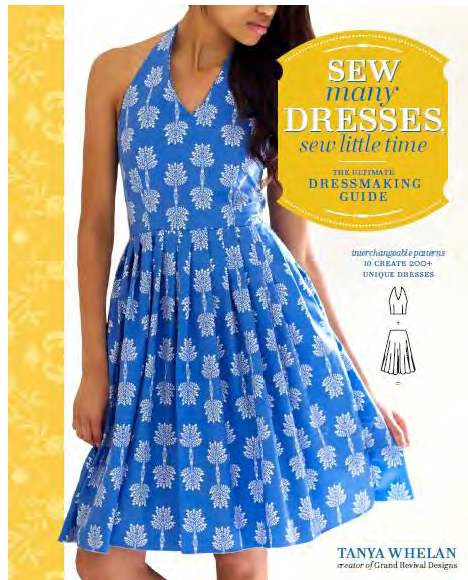
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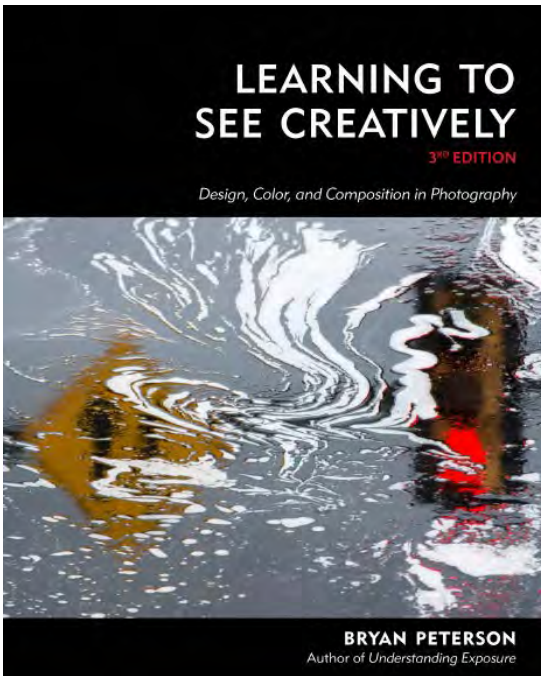
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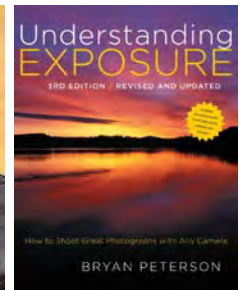
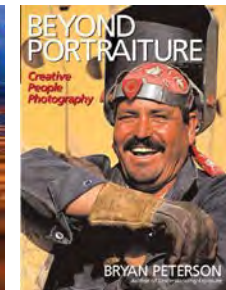
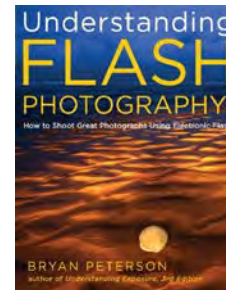
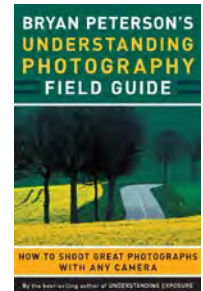
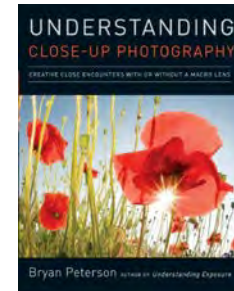
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*Design, Color & Composition in
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PETERSON, BRYAN F.
July 7, 2015
Trade Paperback
Photography - Techniques - Digital
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www.bryanfpeterson.com

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BRYAN PETERSON is a phenomenon in how-to photography, with more than 700,000 books sold, including Amphoto's #1 bestselling title of all time, *Understanding Exposure*, now in its third edition (Amphoto, 2010). He ranks as one of the bestselling authors in the entire category, from any publisher. A professional photographer, he is the founder of the online photography school the Perfect Picture School of Photography (ppsop.com), and an internationally known instructor.

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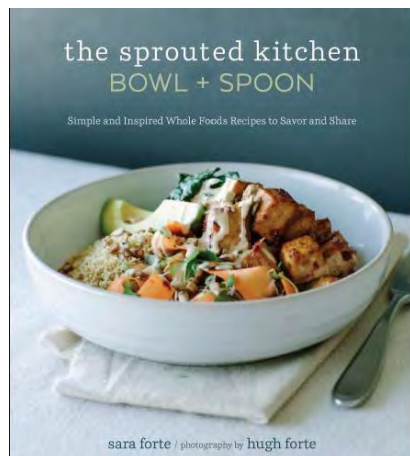


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 food and drink**



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 Cooking - Beer
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Simple and Inspired Whole Foods Recipes to Savor and Share
 FORTE, SARA
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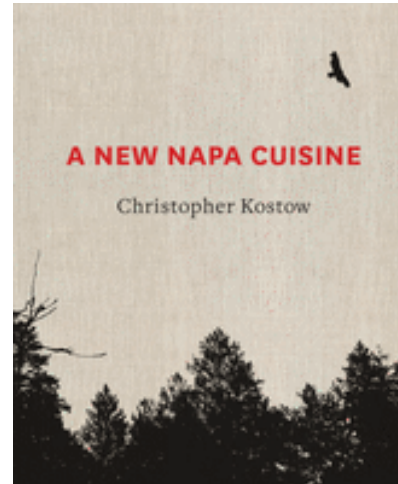
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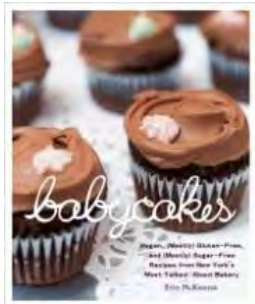
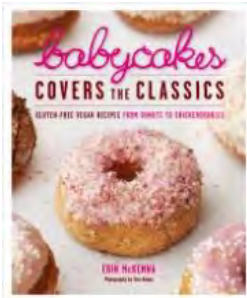
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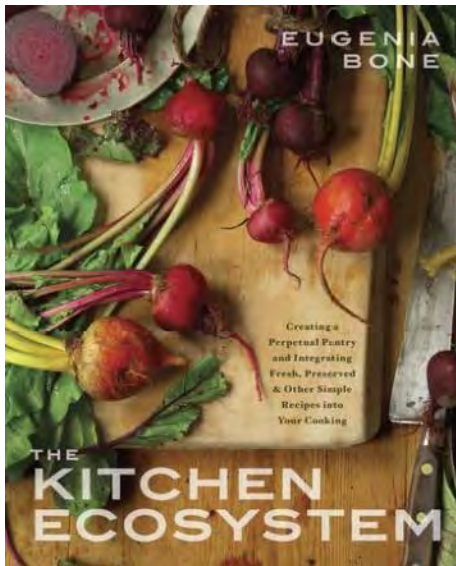
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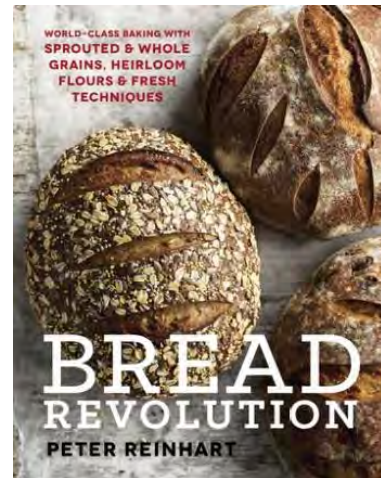
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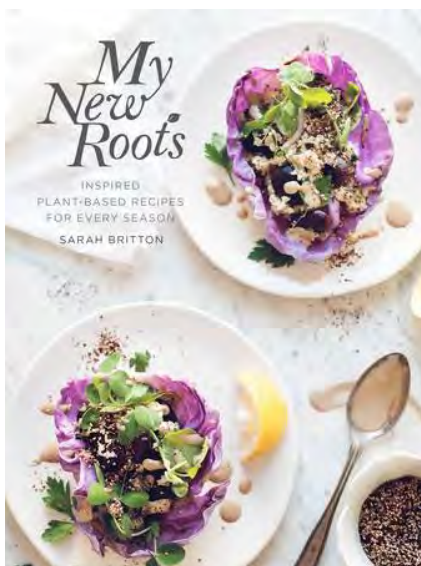
Integrating Recipes to Create Delicious Meals
BONE, EUGENIA
September 30, 2014
Trade Paperback
Cooking - Natural Foods
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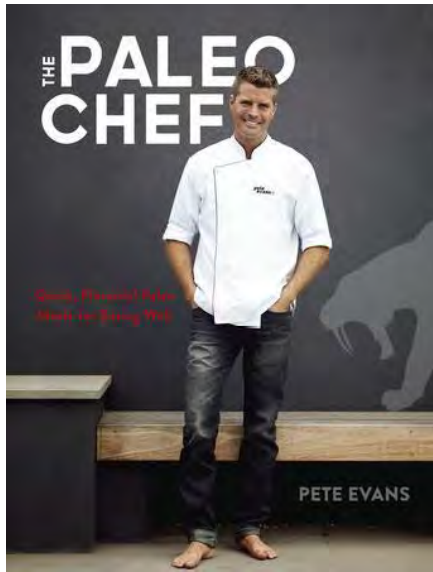


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Inspired Plant-Based Recipes for Every Season
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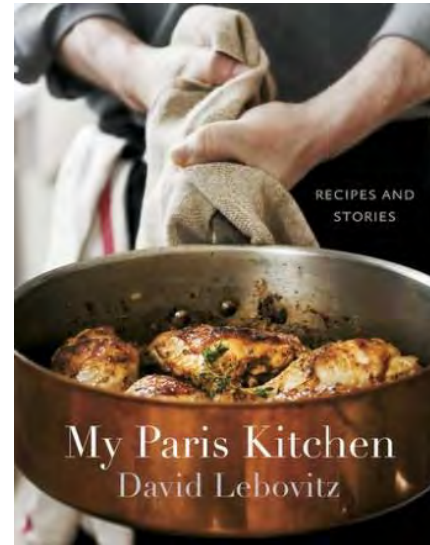
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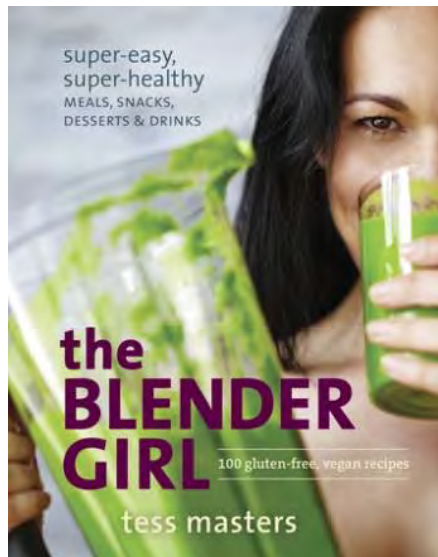


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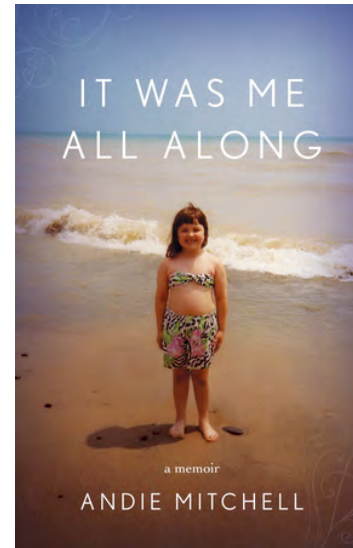
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MITCHELL, ANDIE

December 29, 2015

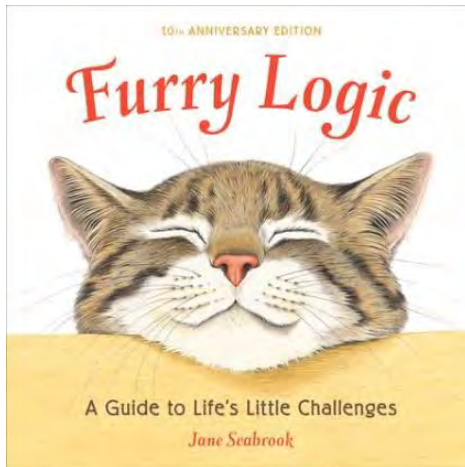
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BRAZIL

Mr. Joao Riff
Agência Riff
Avenida Calógeras n° 6, sl 1007
20030-070 - Centro
Rio de Janeiro, RJ
joapaulo@agenciariff.com.br

CHINA & TAIWAN

Ms. Joanne Yang
Bardon-Chinese Media Agency
3F, No. 150, Roosevelt Rd., Sec. 2,
Taipei, Taiwan 100
joanne@bardon.com.tw

CZECH REPUBLIC, SLOVAKIA, SLOVENIA

Ms. Kristin Olson
Kristin Olson Literary Agency
Klimentska 24
110 00 Prague 1
kristin.olson@litag.cz

FRANCE

Ms. Eliane Benisti
Agence Benisti
80 rue des Saints-Peres
75007 Paris
eliane@elianebenisti.com

GERMANY & ITALY

Mr. Roberto Toso
Tipress Deutschland
Obertstrasse 20A
79295 Sulzburg
Germany
tipress@t-online.de

JAPAN

Ms. Miko Yamanouchi
Japan UNI Agency
Tokyodo Jinbocho, No.2
1-27 Kanda Jinbocho
Chiyoda-ku, Tokyo 101
miko.yamanouchi@japanuni.co.jp

KOREA

Ms. Misun Kwon
Korean Copyright Center
Gyonghigung-achim Office
Rm 520, Compound 3
Naesu-dong 72, Chongno
Seoul, 110-070
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POLAND

Mr. Marcin Biegaj
Graal Ltd.
Pruszkowska 29, lok 252
02-119 Warszawa
marcin@graal.com.pl

RUSSIA, BALTICS, UKRAINE

Ms. Natalia Sanina
Synopsis Literary Agency
Troitskaya Street 7/1
Moscow 129090
nat@synopsis-agency.ru

SCANDINAVIA

Philip Sane
Lennart Sane Agency AB
Holländareplan 9
SE-374 34 Karlshamn, Sweden
philip.sane@lennartsaneagency.com

SPAIN, PORTUGAL, LATIN AMERICA

Ms. Angela Reynolds
IE Ilustrata SL
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TURKEY

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CLARKSON POTTER, POTTER STYLE & TEN SPEED COAGENTS

BRAZIL

Mr. Joao Riff
Agência Riff
Avenida Calógeras n° 6, sl 1007
20030-070 - Centro
Rio de Janeiro, RJ
joapaulo@agenciarriff.com.br

BULGARIA

Ms. Anna Droumeva
Andrew Nurnberg Assoc.
11 Slaveikov Square
1000 Sofia
anas@tea.bg

CHINA & TAIWAN

Ms. Joanne Yang
Bardon-Chinese Media Agency
3F, No. 150, Roosevelt Rd., Sec. 2,
Taipei 100 Taiwan
joanne@bardon.com.tw

CROATIA & SERBIA

Mr. Vuk Perisic
Plima Literary Agency
Branka Copica 20/8
11160 Belgrade, Serbia
vuk@plimaliterary.rs

CZECH REPUBLIC, SLOVAKIA, SLOVENIA

Ms. Kristin Olson
Kristin Olson Literary Agency s.r.o.
Klimentská 24
110 00 Prague 1
kristin.olson@litag.cz

FRANCE

Ms. Eliane Benisti
Agence Benisti
80 rue des Saints-Peres
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GERMANY

Mr. Joachim Schlück
Thomas Schlück Literary Agency
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GREECE

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HOLLAND

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HUNGARY

Mr. Peter Bolza
Katai & Bolza Literary Agents
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INDONESIA & VIETNAM

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ITALY

Ms. Silvia Ascoli
Luigi Bernabó Associates
Via Cernaia, 4
20121 Milan
silvia@bernabo.it

JAPAN

Ms. Miko Yamanouchi
Japan UNI Agency
Tokyodo Jinbocho, No.2
1-27 Kanda Jinbocho
Chiyoda-ku, Tokyo 101
miko.yamanouchi@japanuni.co.jp

KOREA

Ms. Misun Kwon
Korean Copyright Center
Gyonghigung-achim Office
Rm 520, Compound 3
Naesu-dong 72, Chongno
Seoul, 110-070
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POLAND

Mr. Marcin Biegaj
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marcin@graal.com.pl

ROMANIA

Ms. Simona Kessler
Int'l Copyright Agency
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RUSSIA, BALTICS, UKRAINE

Ms. Natalia Sanina
Synopsis Literary Agency
Troitskaya Street 7/1
Moscow 129090
nat@synopsis-agency.ru

SCANDINAVIA

Philip Sane
Lennart Sane Agency AB
Holländareplan 9
SE-374 34 Karlshamn, Sweden
philip.sane@lennartsaneagency.com

SPAIN, PORTUGAL, LATIN AMERICA

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TURKEY

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