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ELIAS WEISS FRIEDMAN – *THE DOGIST*

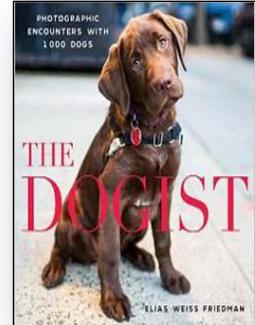
THE DOGIST: Photographic Encounters with 1,000 Dogs

by Elias Weiss Freidman

Publisher: Artisan – October 2015

UK/BC Rights: Artisan

Translation Rights: Janis A. Donnaud & Associates, Inc.



- Based on the enormously popular blog *The Dogist* (<http://thedogist.com/>) with 1.3 million+ followers
- 70,000 copies in print pre-publication
- Featured in *Anthropologie* stores nationwide
- First serial rights to *Country Living* (circulation 1.7 million)

Praise for THE DOGIST

“A beautiful tribute to our four-legged friends that’s sure to put a smile on your face.—*Modern Dog*”



“Friedman . . . combines his love of dogs and photography in this **lively collection** of over 1,000 photos. **Even readers who wouldn’t consider themselves dog lovers will have a hard time resisting this heartwarming collection** of smiling, barking purebreds such as pit bulls, bulldogs, and Labs, as well as adorable mutts.”

—*Publishers Weekly*

“Elias’s photos are a joy. Full of personality and fun.”
—*William Wegman*



This beautiful, funny, inspiring, moving tribute to the beloved dogs in our lives, based on the enormously popular blog, has the feel of an instant best-selling classic. It's the canine version of *Humans of New York* and is finding a similarly devoted audience among dog people and beyond.

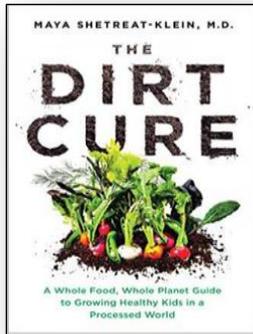


Every page presents dog portraits that command our attention. Whether because of the look in a dog's eyes, its innate beauty, or even the clothes its owner has dressed it in, the photos will make you *ooh* and *aah*, laugh, and fall in love. Photographed by Elias Weiss Friedman, aka The Dogist, every portrait in the book tells a story and explores the dog's distinct character and spirit. Themed sections include Puppies, Cones of Shame, Working Dogs, and Dogs in Fancy Outfits, giving every dog lover something to pore over.

About the Author:

Elias Weiss Friedman grew up near Philadelphia, in a big family of brothers, sisters, cousins, and dogs. After graduating from Boston University in 2010, he moved to New York and held a job at a major brand strategy agency for two years. But after a round of layoffs, he wanted something more authentic and creative to take on. Inspired by his circle of friends in New York City's startup culture, he decided to combine the two things he has loved since childhood: photography and dogs. Friedman created the wildly successful blog and Instagram feed, @TheDogist, in 2013.

MAYA SHETREAT-KLEIN, M.D.



***THE DIRT CURE: A Whole Food, Whole Planet Guide to Growing Healthy Kids in a Processed World* by Maya Shetreat-Klein, M.D.**

(FORMER TITLE: BRAINMENDING: Change the Food, Change the Body, Change the Brain)

Publisher: Atria Books - January 2016

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

Audio rights sold to Blackstone

International Sales:

- **UK/BC – Bluebird/Macmillan**
- **Germany - Droemer**
- **Holland - Scriptum**
- **Czech Rep. - Prah**
- **Chinese (complex) - Ping's Publications/Crown Culture**

Advance praise for THE DIRT CURE

"Maya Shetreat-Klein's pioneering book, *The Dirt Cure*, will forever transform the way you think about children's health. Filled with unexpected twists, fascinating science and hands-on advice, her book gives you all the tools you need to get your kids healthy and keep them that way."

- Andrew Weil, M.D.

"A must read! *The Dirt Cure* is a game-changer when it comes to children's health. Carefully researched and compellingly written. You'll walk away from this fascinating guide with a new perspective and plenty of practical know-how from a top expert in the field."

-Mark Hyman, MD Director, Cleveland Clinic Center for Functional Medicine, author of the #1 *New York Times* Bestseller *The Blood Sugar Solution* and *The Blood Sugar Solution Cookbook*

“*The Dirt Cure* is an exhilarating book that had me cheering from page one. Don’t go the pediatrician without it!”

-Christiane Northrup, MD

author of the *New York Times* bestseller
Women’s Bodies, Women’s Wisdom

“If you are a parent, or planning to be one, *The Dirt Cure* is your nutritional bible.

-David Edelberg, MD,

author of *The Triple Whammy Cure*

“Dr. Shetreat-Klein has written a tour de force prescription for creating a more nourishing environment to fight and prevent chronic disease in kids and adults. She combines cutting-edge science and medicine with common sense to illustrate the intimate, visceral connection between the health of the natural world that surrounds us—our terrain—and our own health.”

- Robert K. Naviaux, MD, PhD

Co-director, The Mitochondrial and Metabolic Disease Center (MMDC), UCSD School of Medicine

In the tradition of Michael Pollan, Mark Hyman, and Andrew Weil, pioneering integrative pediatric neurologist Maya Shetreat-Klein, MD, reveals the shocking contents of children’s food, how it’s seriously harming their bodies and brains, and what we can do about it. And she presents the first nutritional plan for getting and keeping children healthy—a plan that any family can follow.

New alarming studies show the dramatic rise of chronic disease in children—from allergies and ADHD to mental illnesses and obesity. A traditionally trained pediatric neurologist and a parent herself, Dr. Maya encountered the limits of conventional medicine when her son suffered a severe episode of asthma on his first birthday and began a backward slide in his development. Treatments failed to reverse his condition, so Dr. Maya embarked on a scientific investigation, discovering that food was at the root of her son’s illness, affecting his digestive system, immune system, and brain. The solution was shockingly simple: Heal the food, heal the gut, heal the brain...and heal the child.

Recent changes in growing and processing food harm kids’ gut microbiomes, immune systems, and brains, contributing to chronic disease. Dr. Maya’s plan started with the soil, using fresh foods and nature to heal her son from the inside out and the outside in. Since then, she’s

successfully helped chronically ill patients from around the world. Revealing the profound connections between food, nature, and children’s health, Dr. Maya explains how food is constantly changing kids’ bodies, brains, and even genes—for better or for worse. She also shares success stories from her practice and tips as a working mother of three on stocking healing foods (from veggies to chocolate!), reading labels, and getting even picky eaters into the new menu. This paradigm-shifting book empowers you to transform your child’s health through food and ensure the long-term wellbeing of your kids and the entire family.

About the Author:

Maya Shetreat-Klein, MD is an integrative pediatric neurologist with a medical degree from Albert Einstein College of Medicine. Board certified in adult and child neurology as well as pediatrics, she completed the University of Arizona’s two-year Fellowship in Integrative Medicine, founded by Andrew Weil, MD, and now serves as faculty. She lectures internationally to medical professionals and laypeople on environmental health and toxins, and healing with food and nature. Dr. Shetreat-Klein lives with her family in New York City, where she runs *Brainmending*, her healing practice and urban farm.

ROBERT LUSTIG, M.D.

***THE AGONY OF ECSTASY: The Abdication of Delight for Desire, Dollars, Disease, and Death* by Robert H. Lustig, M.D. MSL**

Publisher: Avery/Penguin - Fall 2016

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

- **Sold for a major six-figure advance**
- **Manuscript due: Summer 2016**

New York Times best-selling author of *FAT CHANCE* Dr. Robert Lustig's fascinating new book, is a "big think" project that fearlessly delves into powerful contemporary themes and argues its case with conviction and compassion, the kind of book that generates intense debate and opinion-making. As always, Rob's evidence is challenging, impeccably science-based and launches a far-reaching critique of the health of our society and many of its institutions. It is poised to be a major best-seller.

Lustig starts by asking a pointed question – why do we seem to have lost the knack for happiness, a value often revered as an essential human right. In poll after poll, people report seriously declining levels of happiness about their lives, with our overall societal happiness stuck in a flat-lining plateau. **In exploring answers to this question, Lustig has developed an original and provocative thesis with huge implications – that we have confused, indeed traded, pleasure for happiness, much to our profound loss on many fronts, including our health and well-being.**

Using cutting edge brain science, Lustig argues that pleasure and happiness, for all their superficial similarity and dual claims on our physical and psychic beings are in fact polar opposites and shows how the pursuit of pleasure on the cheap has driven away the possibility of happiness and caused our society to devolve in crucial respects. As he states: "Two different neurotransmitters (dopamine and serotonin), two different brain areas (the nucleus accumbens and the raphe nuclei) two different regulatory systems. And they lead to opposite consequences, because the neurochemistry dictates it. Because pleasure is the slippery slope to tolerance and addiction, while happiness is the key to a long life."

With his customary wit and incisiveness, Lustig will investigate the dichotomy between pleasure and happiness in social, religious, economic, medical, and most importantly, in neuroscientific terms. He will explain why the pursuit of pleasure leads to addiction and unhappiness, and how emotional stress compounds the need for pleasure seeking, which drives addiction. He will explore the role of pleasure in the pathogenesis of non-communicable diseases (NCD's), such as diabetes, heart disease, cancer, and dementia. And he will critique the corporate marketing of "greed and fear," that serves up pleasure in the guise of happiness in our food and many other products, in order to keep the public "complacent, catatonic, and

corpulent. Because you can't be happy until you're not addicted, and you can't wean yourself off your addiction until you know to what it is you are addicted."

About the Author

Robert H. Lustig, M.D. MSL, has spent the past sixteen years treating childhood obesity and studying the effects of sugar on the central nervous system and metabolism. He is the Director of the UCSF Weight Assessment for Teen and Child Health Program and also a member of the Obesity Task Force of the Endocrine Society. His highly influential book, **FAT CHANCE: Beating the Odds Against Sugar, Processed Food, Obesity and Disease** (Hudson Street Press/Penguin USA) was a *New York Times* Bestseller; rights have been sold in 12 international territories.

Also by Robert Lustig:

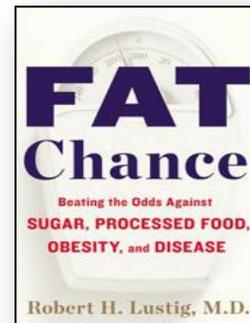
FAT CHANCE: Beating the Odds Against Sugar, Processed Food, Obesity and Disease **by Robert H. Lustig, M.D. MSL**

Publisher: Hudson Street Press/Penguin

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

★ *New York Times Best-Seller* ★

★ *Over 120,000 copies sold* ★



★ *Nominated for the prestigious Derek Cooper Award for Campaigning and Investigative Food Writing at the 2014 UK Guild of Food Writers Awards* ★

International Sales:

- UK - Fourth Estate/HarperCollins
- Norway – Lille Maane
- Chinese/Taiwan – Streamer Publishing
- Poland – Galaktyka
- Korea – Korean Economic Daily
- Czech Rep. – Albatros
- Sweden – Pagina Forlags
- Slovakia – Albatros
- Slovenia – UMCO
- Holland – Kosmos
- Turkey – Nail Kitabevi
- Germany – MVG

Dr. Robert Lustig's 90-minute YouTube video "Sugar: The Bitter Truth", has been viewed more than three million times. Now, in this much anticipated book, he documents the science and the politics that has led to the pandemic of chronic disease over the last 30 years.

In the late 1970s when governments mandated we get the fat out of our food, the food

industry responded by pouring more sugar in. The result has been a perfect storm, disastrously altering our biochemistry and driving our eating habits out of our control.

To help us lose weight and recover our health, Lustig presents personal strategies to readjust the key hormones that regulate hunger, reward, and stress; and societal strategies to improve the health of the next generation. Compelling, controversial, and completely based in science, *Fat Chance* debunks the widely held notion to prove “a calorie is NOT a calorie”, and takes that science to its logical conclusion to improve health worldwide.

Here is a link to the “Sugar: The Bitter Truth” video:

<http://www.youtube.com/watch?v=RKMpTlxTSGM>

Praise for FAT CHANCE

“Our eating habits are killing us. A timely and important book... *Fat Chance* is the best book I've read on the relationship between diet and health and the clearest explanation of epidemic obesity in our society.”

Andrew Weil, M.D., author of *Spontaneous Happiness* and *You Can't Afford to Get Sick*

“*Fat Chance* is THE manifesto for our time. “

Mark Hyman, M.D., author of *The Blood Sugar Solution*

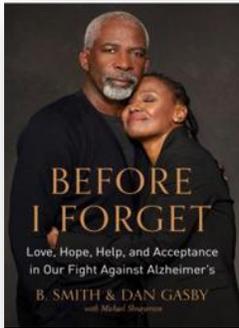
“No scientist has done more in the last fifty years to alert Americans to the potential dangers of sugar in the diet than Dr. Robert Lustig.”

Gary Taubes, author of *Good Calories, Bad Calories* and *Why We Get Fat*

“*Fat Chance* is an extraordinary achievement. Dr. Lustig's outstanding contribution clarifies the complexity via a writing style that's accessible, insightful, and often gently humorous. *Fat Chance* is the book for all of us who must confront this epidemic.”

S. Boyd Eaton, M.D., Departments of Radiology and Anthropology, Emory University, and father of the Paleo Diet movement

B. SMITH & DAN GASBY



BEFORE I FORGET: Love, Hope, Help, and Acceptance in Our Fight Against Alzheimer's
by **B. Smith & Dan Gasby, with Michael Shnayerson**

Publisher: Harmony/Crown - January 2016

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

- **First serial rights sold to *People* magazine**

***BEFORE I FORGET: Love, Hope, Help and Acceptance in Our Fight Against Alzheimer's* by celebrated supermodel and lifestyle icon B. Smith and her husband Dan Gasby, co-written by award-winning *Vanity Fair* contributing editor, Michael Shnayerson, is an inspiring, hopeful and ground-breaking book about the remarkable journey -- of one woman and her family -- in confronting the challenges of early stage Alzheimer's.**

"I know where I'm going. I'm still myself. I just can't remember things as well as I once did. So on short trips, I work hard not to be confused. I'll say to myself, "What are we going to do? How long are we staying?" It's like I'm talking to my other self—the self I used to be. She tells me, "This is what we need to buy—not that." I'm conscious of that other self guiding me now."

Restaurateur, magazine publisher, celebrity chef, TV personality and nationally known lifestyle guru, B. Smith is struggling at age 64 with an identity she never expected to add to that string: Alzheimer's patient. She's not alone. Every 67 seconds someone newly develops it, and millions of lives are affected by its aftershocks.

Working with *Vanity Fair* contributing editor Michael Shnayerson, B. and her husband, Dan, unstintingly share their unfolding story. Crafted in short chapters that interweave their narrative – past (with poignant flashbacks to the blossoming of B.'s glamorous career) and present - with practical and helpful advice, readers learn about dealing with Alzheimer's day-to-day challenges: the family realities and tensions, ways of coping, coming research that may tip the scale, as well lessons learned along the way. **At its heart, though, *Before I Forget* is a love story: illuminating a love of family, life, and hope.**

Readers will find an honest, poignant portrait of the difficult but inspiring path B and Dan are travelling: how to maintain the joy of their loving relationship despite loss and frustration, how to stay in the "now" of every moment, how to resist isolation and disconnection. **B and Dan**

have a wealth of advice about finding the everyday courage needed to deal with Alzheimer's and share it in this book.

B. and Dan's co-writer Michael Shnayerson is one of the finest journalists at work today. He is a long-time contributing editor for *Vanity Fair* who has published more than 75 stories in the magazine, on subjects ranging from politics to the arts to the environment. He is the author or co-author of five books, including *My Song*, entertainer and activist Harry Belafonte's memoir, published in 2011 by Knopf and *The Contender*, a biography of NY Governor Andrew Cuomo, just published by Twelve/Hachette.

Advance praise for BEFORE I FORGET

"The vulnerability, courage, and honesty in *Before I Forget* are heart-opening. Alzheimer's needs to come out of the shadows and this book is an important step."

— **Maria Shriver**

"What an amazing couple and what an amazing book! It is medically and scientifically accurate, and yet places this devastating disease in the context of a beautiful and intimate relationship."

— **Dr. David Satcher**,

Former Surgeon General of the United States

"Courageously lifts the veil that shields those with Alzheimer's. It is moving testimony to the power of love and the true meaning of what 'in sickness and health' really means. *Before I Forget* is, quite simply, unforgettable."

— **George and Trish Vradenburg**,

Co-Founders, USAgainstAlzheimer's

"An important story, told with utter honesty. *Before I Forget* is a deeply personal call to arms."

— **Harry Belafonte**

"...a helpful and poignant book."

— **Rudolph E. Tanzi, Ph.D.**

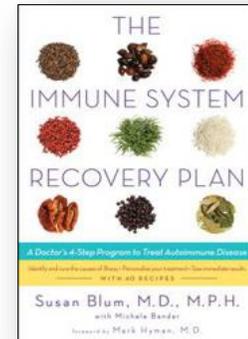
(named to TIME magazine's 100 Most Influential people for 2015 for his work spearheading the Alzheimer's Genome Project)

SUSAN BLUM, M.D.

***THE IMMUNE SYSTEM RECOVERY PLAN:
A Doctor's 4-Step Program To Treat Autoimmune
Disease* by Susan Blum, M.D., M.P.H., with Michele
Bender, Foreword by Mark Hyman, M.D.**

Publisher: Scribner/S&S - 2013

UK & Translation rights: Janis A. Donnaud & Associates, Inc.



- **In its 14th printing!**

International sales:

- Germany – Verlag VAK
- Korea – Panmun
- World Spanish - Alfaomega

➤ **Identify and cure the causes of autoimmune illness with personalized treatment and see immediate results.**

- Are you constantly exhausted?
- Do you frequently feel sick?
- Are you hot when others are cold, or cold when everyone else is warm?
- Do you have trouble thinking clearly, aka “brain fog”?
- Do you often feel irritable?
- Are you experiencing hair loss, dry skin, or unexplained weight fluctuation?
- Do your joints ache or swell but you don’t know why?
- Do you have an overall sense of not feeling your best, but it has been going on so long it’s actually normal to you?

If you answered yes to any of these questions, you may have an autoimmune disease, and this book is the “medicine” you need. Among the most prevalent forms of chronic illness in this country, autoimmune disease affects millions. This epidemic—a result of the toxins in our diet; exposure to chemicals, heavy metals, and antibiotics; and unprecedented stress levels—has caused millions to suffer from autoimmune conditions such as Graves’ disease, rheumatoid arthritis, Crohn’s disease, celiac disease, lupus, and more. In *The Immune System Recovery Plan*, Dr. Susan Blum, one of the most sought-after experts in the field of functional medicine, shares the four-step program she used to treat her own serious autoimmune condition and help countless patients reverse their symptoms, heal their immune systems, and prevent future illness.

DR. BLUM'S INNOVATIVE METHOD FOCUSES ON:

- Using food as medicine
- Understanding the stress connection
- Healing your gut and digestive system
- Optimizing liver function

Each of these sections includes an interactive workbook to help you determine and create your own personal treatment program. Also included are recipes for simple, easy-to-prepare dishes to jump-start the healing process.

***The Immune System Recovery Plan* is a revolutionary way for people to balance their immune systems, transform their health, and live fuller, happier lives.**

About the Authors

Susan Blum, M.D., is the founder of the Blum Center for Health in Rye Brook, New York, an advisor to the Institute for Functional Medicine, and serves on the Medical Advisory Board for *The Dr. Oz Show*. An assistant clinical professor in the Department of Preventive Medicine at the Mount Sinai School of Medicine, she has been treating and preventing chronic disease for more than a decade. She lives in Armonk, New York with her husband and three sons.

Michele Bender, is an award-winning freelance writer whose work has appeared in national publications including *The New York Times*, *Family Circle*, *Glamour*, *Real Simple*, *Redbook*, and *In Style*, among others. **Forward - Mark Hyman, M.D.**, is the editor in chief of *Alternative Therapies in Health and Medicine*, the most prestigious journal in the field of integrative medicine.

Praise for THE IMMUNE SYSTEM RECOVERY PLAN

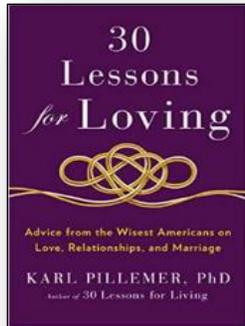
"The Immune System Recovery Plan* is a godsend for the millions suffering from autoimmune disorders. **This book's information is life-changing!"*

Christiane Northrup, MD, author of *Women's Bodies*, *Women's Wisdom* and *The Wisdom of Menopause*

***"The Immune System Recovery Plan* provides a wealth of information, based on leading-edge science that will surely have a profoundly positive impact on the vitality and longevity of its readers."**

David Perlmutter, MD, FACN, author of *GrainBrain*

KARL PILLEMER, PH.D.



30 LESSONS FOR LOVING: Advice From the Wisest Americans on Love, Relationships, And Marriage by Karl Pillemer, Ph.D.

Publisher: Hudson Street Press/Penguin - Winter 2015

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

International Sales:

Korea - Tornado Media Group

Romania – Politon

Turkey – Butik Yayincilik

Praise from Publishers Weekly for *30 LESSONS FOR LOVING*:

“Gerontologist Pillemer shares findings from his survey of 700 people in “very long marriages” (the shortest here have lasted three decades, the longest, more than five) for tips on maintaining successful long-term relationships. The respondents, charmingly called “the experts” by Pillemer, share “storehouses of invaluable lived experience” on areas including questions to ask yourself before settling down, domestic violence, and late-in-life sex. **The benefits of such a comprehensive study incorporating so many years of experience should be ample, for newlyweds and contemporaries of the respondents alike. The advice is astute, fresh, and well selected by Pillemer. This book would serve as an excellent gift for newlyweds.**”

Karl Pillemer’s *30 Lessons for Living* first became a hit and then became a classic. Readers loved the sage advice and great stories from extraordinary older Americans who shared what they wish they had known when they were starting out. Now, Pillemer returns with lessons on one of the most-talked- about parts of that book—love, relationships, and marriage.

Based on the most detailed survey of long-married people ever conducted, *30 Lessons for Loving* shows the way to lifelong, fulfilling relationships. The author, an internationally renowned gerontologist at Cornell University, offers sage advice from the oldest and wisest Americans on everything from finding a partner, to deciding to commit, to growing old together. Along the way, the book answers questions like these: How do you know if the person you love is the right one? What are the secrets for improving communication and reducing conflict? What gets you through the major stresses of marriage, such as child-rearing, work,

money issues, and in-laws? From interviews with 700 elders, *30 Lessons for Loving* offers unique wisdom that will enrich anyone's relationship life, from people searching for the right partner to those working to keep the spark alive after decades together. Filled with great stories, wise observations, and useful advice, *30 Lessons for Loving* is destined to become another classic.

Media Coverage for 30 LESSONS FOR LOVING

Karl Pillemer interviewed on *CBS This Morning* about *30 Lessons for Loving*.

New York Times - Advice From Life's Graying Edge on Finishing With No Regrets

USA Today - Hundreds of Retirees Share Secrets to a Happy Marriage.

Wall Street Journal - Forget 'Gray Divorce': Here's How to Make Love Last,

Chicago Tribune - *30 Lessons for Loving* taps into wisdom of elderly.

Miami Herald - Lifetime of loving — what long-married couples can teach us about relationships.

Sarasota Herald-Tribune - Romantic advice from highly experienced practitioners.

Huffington Post - He Asked 1500+ Elders For Advice On Living And Loving. Here's What They Told Him.

Visit the the web site for *30 Lessons for Loving*:
www.marriagelegacy.org

About the Author

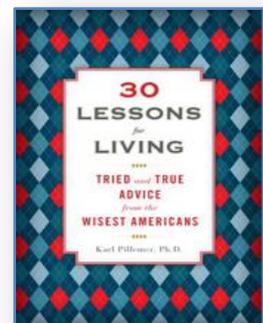
Karl Pillemer, PH.D., is the founder and director of the Cornell Institute for Translational Research on Aging, one of the leading research centers on aging in the world.

Also by the author:

30 LESSONS FOR LIVING: Tried and True Advice from the Wisest Americans
by Karl Pillemer, Ph.D.

Publisher: Hudson Street Press/Penguin - 2012

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.



International sales:

- Korea - Tornado Media Group - #1 Best Seller in Korea – over 125,000 copies sold!
- Germany – Piper Verlag
- Chinese/PRC – Changsha Senxin Culture
- Chinese/Taiwan – Wealth Press
- Japan - Sunmark
- Viet Nam – TGM
- Romania – Politon
- Turkey – Butik Yayincilik

“A compelling, inspirational book” - Library Journal

More than one thousand extraordinary Americans share their stories and the wisdom they have gained on living, loving, and finding happiness.

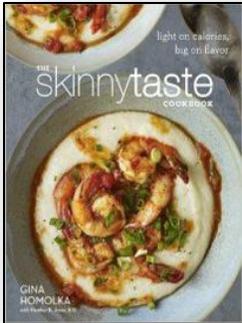
Like *This I Believe*, StoryCorps's *Listening Is an Act of Love*, and *Tuesdays with Morrie*, **30 LESSONS FOR LIVING is a book to keep and to give. Offering clear advice toward a more fulfilling life, it is as useful as it is inspiring.**

After a chance encounter with an extraordinary ninety-year-old woman, renowned gerontologist Karl Pillemer began to wonder what older people know about life that the rest of us don't.

His quest led him to interview more than one thousand Americans over the age of sixty-five to seek their counsel on all the big issues- children, marriage, money, career, aging. Their moving stories and uncompromisingly honest answers often surprised him. And he found that he consistently heard advice that pointed to these thirty lessons for living. Here he weaves their personal recollections of difficulties overcome and lives well lived into a timeless book filled with the hard-won advice these older Americans wish someone had given them when they were young,

 **GREAT FOOD WRITING** 

GINA HOMOLKA



SKINNYTASTE: Light on Calories, Big on Flavor
by Gina Homolka with Heather K. Jones R.D.

Publisher: Clarkson Potter/Crown - Fall 2014

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

☆ **New SKINNYTASTE cookbook sold to Clarkson Potter for 2016 publication** ☆

- **350,000 copies in print**
- **ONE YEAR on the New York Times Best Seller List**
- **USA Today Best Seller**
- **#1 Amazon Best Seller**
- **Publishers Weekly # 4 Best-Selling Cookbook of 2014**

International Sales:

- UK/BC - HarperCollins UK
- Holland - Kosmos

The Phenomenal Hit Diet / Lifestyle / Cooking Brand

Skinny-fy your meals with the creator of one of the most internationally popular healthy food websites/blog and discover nutritious, mouth-watering family-oriented recipes incorporating ethnic flavors from around the world.

Gina is a social media phenomenon – her followers on Pinterest (more than 525,000) total more than Hungry Girl, Smitten Kitchen and Pioneer Woman combined!

Gina's site, Skinnytaste.com, founded in 2008 now has over

- **5 million visitors around the world (2 million of them unique)**

- more than 15 million page views per month
- more than 150,000 subscribers to her email list
- more than 625,000 Facebook likes
- more than 35,000 Twitter followers
- more than 100,000 Instagram followers
- more than 14,000 Google Friends Connect followers.

Get the recipes everyone is talking about in the debut cookbook from the wildly popular blog *Skinnytaste*

Gina Homolka is the most trusted home cook when it comes to easy, flavorful recipes that are miraculously low-calorie and made from all-natural, easy-to-find ingredients. Her blog, *Skinnytaste* is the number one go-to site for slimmed down recipes that you'd swear are anything but. It only takes one look to see why people go crazy for Gina's food: cheesy, creamy Fettuccini Alfredo with Chicken and Broccoli with only 420 calories per serving, breakfast dishes like Make-Ahead Western Omelet "Muffins" that truly fill you up until lunchtime, and sweets such as Double Chocolate Chip Walnut Cookies that are low in sugar and butter-free but still totally indulgent.

The Skinnytaste Cookbook features 150 amazing recipes: 125 all-new dishes and 25 must-have favorites. As a busy mother of two, Gina started *Skinnytaste* when she wanted to lose a few pounds herself. She turned to *Weight Watchers* for help and liked the program but struggled to find enough tempting recipes to help her stay on track. Instead, she started "skinny-fying" her favorite meals so that she could eat happily while losing weight.

With 100 stunning photographs and detailed nutritional information for every recipe, *The Skinnytaste Cookbook* is an incredible resource of fulfilling, joy-inducing meals that every home cook will love.

About the Authors

Gina Homolka is a self-taught chef who has singlehandedly turned *Skinnytaste.com* into an internet sensation. *Skinnytaste.com* was recently awarded the 2012 [Fitness Magazine](#) Best Healthy Eating Blog, and *Skinnytaste* recipes have been featured on sites such as [Glamour.com](#), [The Kitchn](#), [Finecooking.com](#), [More Magazine](#), and [Country Living](#). The blog was also the winner of the [SHAPE Magazine Best Healthy Eating Blog 2011](#) and [The Homies: Best Home Cooking Blog for 2011](#). **Heather K. Jones R.D.** is a registered dietitian, health journalist, and the author of several books.

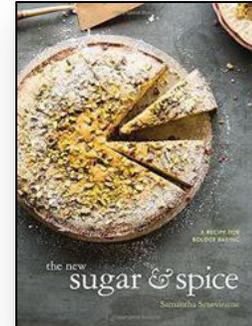
SAMANTHA SENEVIRATNE

THE NEW SUGAR & SPICE: A Recipe for Bolder Baking by Samantha Seneviratne

Publisher: Ten Speed Press - Fall 2015

UK/BC rights: Ten Speed Press

Translation Rights: Janis A. Donnaud & Associates, Inc.



Raise your desserts to a whole new level of flavor *without all the extra sugar* with *The New Sugar & Spice*, a collection of more than eighty unique, unexpected, and uniformly delicious recipes for spice-centric sweets. Veteran baker Samantha Seneviratne’s recipes will open your eyes to a world of baking possibilities: Her spicy, pepper-flecked Chile-Chocolate Truffles prove that heat and sweet really do go hand-in-hand, and a fresh batch of aromatic, cinnamon-laced Maple Sticky Buns will have the whole family racing into the kitchen.

Discover new recipes from around the globe, such as Sri Lankan Love Cake or Swedish-inspired Saffron Currant Braid. Or, give your classic standbys a bold upgrade, such as making Raspberry Shortcakes with zingy Double Ginger Biscuits. Filled with fascinating histories, origin stories, and innovative uses for the world’s most enticing spices—including vanilla, cinnamon, peppercorns, and cardamom —*The New Sugar & Spice* guarantees that dessert will be the most talked-about part of your meal.

Praise for THE NEW SUGAR & SPICE

“With spices infused in every delectable bite, Seneviratne, a food editor and stylist at *Fine Cooking*, attempts to awaken the eater’s taste buds with a handful of flavorful ingredients that most Western cooks only use by the pinch.**this book is a must-have for people who are looking to spice up the best part of the meal.**”

— *Publishers Weekly*

“**Samantha Seneviratne has assembled the most beguiling collection of desserts**, all of which hinge on the exotic spices she knows so well from childhood visits to her family’s native Sri Lanka. The warmth and intensity of cloves, cardamom, and other spices breathe new life into many of our favorite sweet endings...the many beautiful photographs make this already **stunning book** even more so!”

—*Deborah Madison*, author of *Vegetable Literacy* and *The New Vegetarian Cooking For Everyone*

Janis A. Donnaud & Associates, Inc.

"This is a gorgeously imagined and photographed book with a warm-hearted spirit. Seneviratne's instructions are welcoming and informative. She offers well researched spice intel and clear baking cues."

—Editors, *Epicurious*

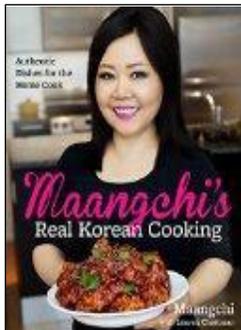
"With beautiful, understated photos, a history of each spice's production and use over the centuries, and lovely stories about Sri Lanka and Seneviratne's grandparents, *The New Sugar and Spice* is a baker's dream come true."

—*Shelf Awareness*

About the author

Samantha Seneviratne is New York-based food writer, recipe developer, and food stylist. She is a graduate of the International Culinary Center and has worked as a food editor in the kitchens of Good Housekeeping, Fine Cooking and Martha Stewart's Everyday Food. She blogs about dessert at Love, Cake (Lovecommacake.com.)

MAANGCHI



REAL KOREAN COOKING: Authentic Dishes for the Home Cook
by Maangchi

Publisher: Rux Martin Books - Houghton Mifflin Harcourt - May 2015
UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

New York Times – major lead article (with video) – YOU TUBE'S KOREAN JULIA CHILD

<http://www.nytimes.com/2015/06/03/dining/maangchi-youtube-korean-julia-child.html?ref=dining& r=1>

Food Republic called Maangchi “the Julia Child of Korean cooking”

- **Super-blogger and YOU TUBE star Emily Kim aka “Maangchi” has written the first of its kind, quintessential guide to healthy, flavorful Korean home cooking**

Korean cuisine is inherently healthy, flavorful and easy to prepare and has been growing rapidly in international popularity, yet amazingly there is no there is no definitive, accessible guide to authentic Korean cuisine currently available for the home cook. Maangchi to the rescue!

An Internet sensation, Maangchi has won the admiration of home cooks and chefs alike with her trademark combination of good technique and good cheer as she demonstrates the vast and delicious cuisine of Korea. In *Maangchi’s Real Korean Cooking*, she shows how to cook all the country’s best dishes, from few-ingredient dishes (Spicy Napa Cabbage) to those made familiar by Korean restaurants (L.A. Galbi, Bulgogi, Korean Fried Chicken) to homey one-pots like Bibimbap.

For beginners, there are dishes like Spicy Beef and Vegetable Soup and Seafood Scallion Pancake. Maangchi includes a whole chapter of quick, spicy, sour kimchis and quick pickles as well. *Banchan*, or side dishes (Steamed Eggplant, Pan-Fried Tofu with Spicy Seasoning Sauce, and refreshing Cold Cucumber Soup) are mainstays of the Korean table and can comprise a meal.

With her step-by-step photos—800 in all—Maangchi makes every dish a snap. A full glossary, complete with photos, explains ingredients. Throughout, Maangchi suggests substitutions where appropriate and provides tips based on her readers’ questions.

Praise for REAL KOREAN COOKING

"In this **delightful** collection, [Maangchi] showcases the variety and breadth of Korean cooking... She begins by detailing typical Korean meals, with ever-present rice and kimchi served in a multitude of ways. **She also provides comprehensive ingredient and equipment lists that help orient first timers... Side dishes steal the show**, including braised beef in soy sauce, stir-fried kale with soybean paste, blanched spinach with scallions and sesame, and stir-fried pork... Maangchi has written **an essential cookbook for anyone who wants to learn to prepare authentic Korean cuisine.**"

—*Publishers Weekly*

"**This encouraging and instructional cookbook de-mystifies Asian home cooking.** First-timers to Korean restaurants and grocery stores will be grateful..."

—*Library Journal*

"Maangchi Time!"

—Roy Choi

"Maangchi is an amazing source for authentic Korean recipes that are easily and thoroughly explained for professional and amateur cooks alike. Her passion for Korean food and her pursuit of culinary excellence have inspired me and many others."

—Hooni Kim, chef, Danji

About the author

Maangchi has already appeared in a number of major media outlets including *The Wall Street Journal*, *The New York Times*, *Food & Wine*, *The Daily News*, *The Globe and Mail*, *USA Today*, *The New York Post*, *Serious Eats*, and on CNN. She has previously **self-published three small online pamphlets**, which her web readers have **downloaded a whopping 5,400,000 times**, and her food has been praised by the first lady of South Korea Yoon-ok Kim, and notable culinary personalities including blogger David Lebovitz and chef Hooni Kim.

FOOD CLASSICS

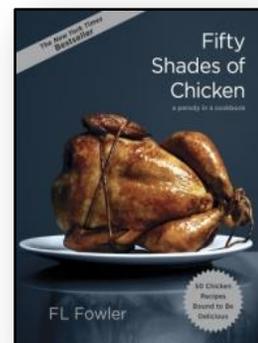
***FIFTY SHADES OF CHICKEN: A Parody in a Cookbook* by FL Fowler**

Publisher: Clarkson Potter

UK & Translation Rights: Janis A. Donnaud & Associates

☆ ***New York Times Best Seller*** ☆

☆ ***Over 250,000 copies sold*** ☆



International sales:

- Italy – Mondadori
- Chinese/Taiwan – Cube Press
- Lithuania – Media Incognito
- Holland – Lannoo
- Korea - Minumin
- Germany - MVG

Dripping Thighs, Sticky Chicken Fingers, Vanilla Chicken, Chicken with a Lardon, Bacon-Bound Wings, Spatchcock Chicken, Learning-to-Truss-You Chicken, Holy Hell Wings, Mustard-Spanked Chicken, and more, more, more!

Fifty chicken recipes, each more seductive than the last, in a book that makes every dinner a turn-on.

- **Visit the hilarious web-site:**

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

"I want you to see this. Then you'll know everything. It's a cookbook," he says and opens to some recipes, with color photos. "I want to prepare you, very much." This isn't just about getting me hot till my juices run clear, and then a little rest. There's pulling, jerking, stuffing, trussing. Fifty preparations. He promises we'll start out slow, with wine and a good oiling . . . Holy crap. "I will control everything that happens here," he says. "You can leave anytime, but as long as you stay, you're my ingredient." I'll be transformed from a raw, organic bird into something—what? Something delicious.

So begins the adventures of Miss Chicken, a young free-range, from raw innocence to golden brown ecstasy, in this spoof-in-a-cookbook that simmers in the afterglow of E.L. James's sensational *Fifty Shades of Grey* trilogy. Like Anastasia Steele, Miss Chicken finds herself at the mercy of a dominating man, in this case, a wealthy, sexy, and very hungry chef.

And before long, from unbearably slow drizzling to trussing, Miss Chicken discovers the sheer thrill of becoming the main course. A parody in three acts—"The Novice Bird" (easy recipes for roasters), "Falling to Pieces" (parts perfect for weeknight meals), and "Advanced Techniques" (the climax of cooking)—*Fifty Shades of Chicken* is a cookbook of fifty irresistible, repertoire-boosting chicken dishes that will leave you hungry for more. With memorable tips and revealing photographs, *Fifty Shades of Chicken* will have you dominating dinner.

Praise for FIFTY SHADES OF CHICKEN

"...it will undoubtedly become one of America's **most cherished cookbooks** of all time."

-Eater.com

"Like any good parody, this manages to make fun of both the flabby porn of "Fifty Shades" and the gushing language of "food porn..."

-BonAppetit.com

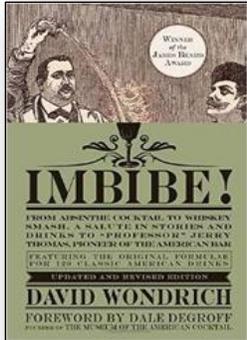
"...this **genius** little tidbit that combines the sexual and the culinary..."

-Glamour.com

"The book that spawned "mommy porn" has now given a new meaning to playing with your food. . . You'll never look at chickens the same way again." - **Salon.com**

"Besides clever writing with laugh-out-loud double entendres, *Fifty Shades of Chicken* offers 50 (of course) tempting recipes, among them Crunchy Chicken Parmesan Croquettes and Cranberry Baked Chicken With Apple Cider."

-The New Republic



***IMBIBE! Updated and Revised Edition: From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar* by David Wondrich**

Publisher: Perigee Books/Penguin - April 2015

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

International sales:

- Italy/Cocktail Kingdom

The newly updated edition of David Wondrich's definitive guide to classic cocktails – winner of the James Beard Award

Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar.

Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes.

The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tipling.

This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it.

About the Author

David Wondrich is one of the world's foremost authorities on cocktails and their history, and one of the founders of the current craft cocktail movement. *Esquire's* long-time Cocktail Correspondent, he also writes for a host of other magazines on the subject, and when he's not writing about it, he's probably lecturing on it—or resting his liver. Dr. Wondrich holds a Ph.D. in comparative literature, is the winner of five Tales of the Cocktail Spirit Awards for his writing and is a partner in Beverage Alcohol Resource, the world's leading advanced education program in spirits and cocktails. He lives in Brooklyn, New York.

Praise For *IMBIBE!*

"David Wondrich is a such an envy-producing polymath that it drives me to drink. Brilliant historian, beautiful writer, former punk rocker, absinthe-maker, mixological marvel, and perhaps, yes, even WIZARD. Plus he can grow an amazing beard. **There are few people in the world I rely on to be so authoritative and so entertaining all at once, and to mix an amazing cocktail at the same time. And those few people are DAVID WONDRICH.**"

—***John Hodgman***, author of *The Areas of My Expertise*

"[Jerry] Thomas finally gets his due in *Imbibe!*....Mr. Wondrich puts the drinks in context, with their ingredients explained, their measurements accurately indicated, and their place in the overall cocktail scheme clearly mapped out. At the same time, Thomas himself appears, for the first time, as a living presence: a devotee of bare-knuckle prize fights, a flashy dresser fond of kid gloves, an art collector, a restless traveler usually carrying a fat wad of bank notes and a gold Parisian watch. A player, in short."

—***William Grimes***, *The New York Times*

"This book will leave you shaken and, I hope, stirred. **Wondrich, one of the top spirits writers in the country, delves into the rich and fascinating history of mixology in America.**"

—***USA Today***

"This book is a model for food history writing....**[Wondrich is] always an enjoyable writer, curious, eager, mildly opinionated and with a taste for the amusing.**"

—***The Los Angeles Times***

"Cocktail connoisseurs and history buffs will find this book **an essential addition to their reference libraries.**"

—*The San Francisco Chronicle*

"Wondrich offers what amounts to a history of industrial-age America writ in booze, covering everything from punches, fizzes, and sours to toddies, slings, and juleps."

—*Saveur, Top Ten Reads*

"How and why America rose to world preeminence in mixology is **explained zestfully in *Imbibe!***"

—*Forbes*

"With *Imbibe!*, David Wondrich's biography of 19-century mixologist Jerry Thomas, cocktails do the time warp."

—*New York Daily News*

"Wondrich delivers a **well-researched chronicle** of "Professor" Jerry Thomas's life and times as late 19th-century bartender extraordinaire...a lovely homage to Thomas's indomitable spirits."

—*Publishers Weekly*

"David Wondrich has drunk his way through two centuries of American cocktails and other mixed drinks. **He emerges to tell us, with clarity and wit, what he encountered, how it was made and how to make it now.** In his recreations of the drinks of yesteryear, he stops at nothing, even growing his own snakeroot to make Jerry Thomas' Bitters. Thomas was called "the Professor" in his day. If this title belongs to any living expert on the cocktail, it belongs to Wondrich."

—*Lowell Edmunds, author of Martini, Straight Up*

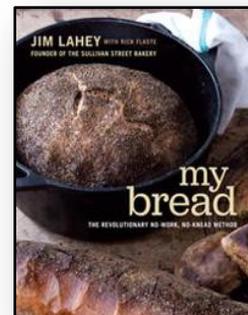
***MY BREAD: The Revolutionary No-Work, No-Knead Method* by Jim Lahey with Rick Flaste**

Publisher: W.W. Norton

UK & Translation Rights: Janis A. Donnaud & Associates, Inc.

International Sales:

- Italy - Guido Tommasi Editore
- Chinese (complex characters) – Cite Publishing



Lahey’s “breathtaking, miraculous, no-work, no-knead bread” (*Vogue*) has revolutionized the food world

When he wrote about Jim Lahey’s bread in the *New York Times*, Mark Bittman’s excitement was palpable: “The loaf is incredible, a fine-bakery quality, European-style boule that is produced more easily than by any other technique I’ve used, and it will blow your mind.” Here, thanks to Jim Lahey, New York’s premier baker, is a way to make bread at home that doesn’t rely on a fancy bread machine or complicated kneading techniques. Witnessing the excitement that Bittman’s initial piece unleashed worldwide among bakers experienced and beginner alike, Jim grew convinced that home cooks were eager for a no-fuss way to make bread, and so now, in this award-winning collection of recipes, Jim shares his one-of-a-kind method for baking rustic, deep-flavored bread in your own oven.

The secret to Jim Lahey’s bread is slow-rise fermentation. As Jim shows in *My Bread*, with step-by-step instructions followed by step-by-step pictures, the amount of labor you put in amounts to 5 minutes: mix water, flour, yeast, and salt, and then let time work its magic—no kneading necessary. Wait 12 to 18 hours for the bread to rise, developing structure and flavor; then, after another short rise, briefly bake the bread in a covered cast-iron pot.

The process couldn’t be more simple, or the results more inspiring. *My Bread* devotes chapters to Jim’s variations on the basic loaf, including an olive loaf, pecorino cheese bread, pancetta rolls, the classic Italian baguette (*stirato*), and the stunning bread stick studded with tomatoes, olives, or garlic (*stecca*). He gets even more creative with loaves like Peanut Butter and Jelly Bread, others that use juice instead of water, and his Irish Brown Bread, which calls for Guinness stout. For any leftover loaves, Jim includes what to do with old bread (try bread soup or a chocolate torte) and how to make truly special sandwiches.

And no book by Jim Lahey would be complete without his Sullivan Street Bakery signature, pizza Bianca—light, crispy flatbread with olive oil and rosemary that Jim has made even better than that of Italy’s finest bakeries. Other pizza recipes, like a *pomodoro* (tomato), only require you to spread the risen dough across a baking sheet and add toppings before baking.

Here—finally—Jim Lahey gives us a cookbook that enables us to fit quality bread into our lives at home.

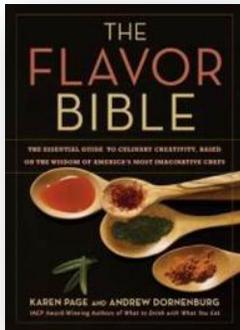
About the Author

Jim Lahey has been featured on the cover of *Bon Appétit* and in *The New York Times*, *Vogue* and *Saveur*. He has also appeared on the Martha Stewart Show and NBC’s Today show. His innovative no-knead bread recipe that ignited a worldwide home-baking revolution was first published in an article by Mark Bittman in *The New York Times* in 2006. This article became the basis of Lahey’s first cookbook *My Bread: The Revolutionary No-Work, No-Knead Method*, and,

Janis A. Donnaud & Associates, Inc.

My Pizza: The Easy No-Knead Way to Make Spectacular Pizza at Home. His new book, *The Sullivan Street Café* will be published by Norton in 2016.

Lahey opened Sullivan Street Bakery in Soho in 1994 with little more than the wild yeast he hand-cultivated in Italy and a desire to bring the craft of small-batch bread baking to America. He is now the James Beard Award winning owner of three New York City food meccas.



THE FLAVOR BIBLE: The Essential Guide to Culinary Creativity, Based on the Wisdom of America's Most Imaginative Chefs

by Karen Page and Andrew Dornenburg

Publisher: Little, Brown & Co.

UK & Translation Rights: Janis A. Donnaud & Associates

International Sales:

- **Germany – AT Verlag**
- **French Canada – Editions ADA**
- **Chinese (complex)/Taiwan – Common Master Press/Walker's Cultural**

James Beard Award Winner

Great cooking goes beyond following a recipe--it's knowing how to season ingredients to coax the greatest possible flavor from them. Drawing on dozens of leading chefs' combined experience in top restaurants across the country, Karen Page and Andrew Dornenburg present the definitive guide to creating "deliciousness" in any dish. Thousands of ingredient entries, organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. Readers will learn to work more intuitively and effectively with ingredients; experiment with temperature and texture; excite the nose and palate with herbs, spices, and other seasonings; and balance the sensual, emotional, and spiritual elements of an extraordinary meal.

Seasoned with tips, anecdotes, and signature dishes from America's most imaginative chefs, ***The Flavor Bible*** is an essential reference for every kitchen.

About the authors

Karen Page and Andrew Dornenburg are also the authors of **THE FOOD LOVER'S GUIDE TO WINE** (Little, Brown; November 2011), which was honored in March 2012 at the Gourmand

World Cookbook Awards in Paris as "Best in the World" in its category and in April 2012 as a Nautilus Book Award winner. It was also one of only 16 books published in 2011 to be named a Finalist for both the 2012 James Beard Book Award and the 2012 IACP Book Award.

THE FOOD LOVER'S GUIDE TO WINE was named the "#1 Wine Book of 2011" based on 195 year-end "Best of" lists (including those of the *Chicago Tribune*, *Huffington Post*, *LA Weekly*, *Minneapolis Star Tribune*, *Philadelphia Inquirer*, *San Francisco Chronicle*, *Vancouver Sun*, and *the Wall Street Journal*).

Page and Dornenburg's other titles, which have cumulatively sold hundreds of thousands of copies, include BECOMING A CHEF, winner of the 1996 James Beard Book Award for Best Writing on Food; CULINARY ARTISTRY, a favorite of professional chefs and serious home cooks globally and the first known reference on flavor compatibility; DINING OUT, a 1999 Finalist for both the IACP and James Beard Awards and a winner of the Gourmand World Cookbook Award; CHEF'S NIGHT OUT, named the year's #1 book on FabulousFoods.com; and THE NEW AMERICAN CHEF, a 2004 IACP Cookbook Award Finalist.