

**JANIS A. DONNAUD & ASSOCIATES, INC.**  
**77 BLEECKER STREET – SUITE C1-25**  
**NEW YORK, NY 10012**  
**TEL. 212.431.2663**

**INTERNATIONAL RIGHTS LIST – Fall/FBF 2017**

International Co-agents:

- ❖ UK – Abner Stein Agency  
(contact: Anna Carmichael  
[anna@abnerstein.co.uk](mailto:anna@abnerstein.co.uk))
- ❖ Germany – Liepman Agency  
(contact: Hannah Fosh  
[hannah.fosh@liepmanagency.com](mailto:hannah.fosh@liepmanagency.com))
- ❖ France – Eliane Benisti Agency  
(contact: Noémie Rollet  
[Noemie@elianebenisti.com](mailto:Noemie@elianebenisti.com))
- ❖ Italy – Berla & Griffini (contact: Erica Berla  
[berla@bgagency.it](mailto:berla@bgagency.it))
- ❖ Scandinavia, Spain, Latin America, Portugal, Brazil - Lennart Sane Agency  
(contact: Philip Sane  
[philip.sane@lennartsaneagency.com](mailto:philip.sane@lennartsaneagency.com))
- ❖ Netherlands –Sebes & Bisseling  
(contact: Willem Bisseling  
[bisseling@sebes.nl](mailto:bisseling@sebes.nl))
- ❖ Eastern Europe/Baltics – Graal Agency  
(contact: Michal Landsberger  
[Michal.Landsberger@graal.com.pl](mailto:Michal.Landsberger@graal.com.pl))
- ❖ Japan – Tuttle-Mori Agency  
(contact: Shoko Kobayashi  
[shoko-kobayashi@tuttlemori.com](mailto:shoko-kobayashi@tuttlemori.com))
- ❖ Chinese - Big Apple Agency  
(contact: Vincent Lin (Taiwan)  
[Vincent-lin@bigapple1-taipei.com](mailto:Vincent-lin@bigapple1-taipei.com)  
& Wendy King (PRC)  
[Wendy-king@bigapple1-china.com](mailto:Wendy-king@bigapple1-china.com))
- ❖ Korea – Shin Won Agency  
(contact: Tae-Eun Kim  
[tae2k@shinwonagency.co.kr](mailto:tae2k@shinwonagency.co.kr))
- ❖ Turkey – Kalem Agency  
(contact: Nazli Gurkas  
[rights3@kalemagency.com](mailto:rights3@kalemagency.com))

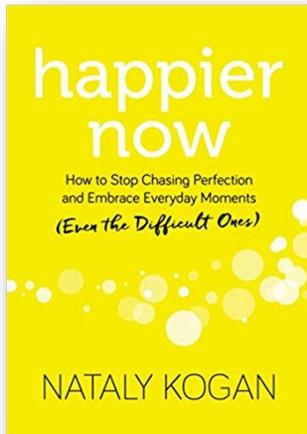
General Non-Fiction.....page 2  
Cookbooks/Food Writing.....page 18

Contact:

Janis Donnaud – [jdonnaud@aol.com](mailto:jdonnaud@aol.com)  
Teresa Cavanaugh – [donnaudassociate@aol.com](mailto:donnaudassociate@aol.com)

**NEW PROJECT ★ NEW PROJECT ★ NEW PROJECT ★ NEW PROJECT**

## NATALY KOGAN



### **HAPPIER NOW: How to Stop Chasing Perfection and Embrace Everyday Moments (Even the Difficult Ones) by Nataly Kogan**

**Publisher: Sounds True - May 2018**

**Translation Rights: Janis A. Donnaud & Associates**

**UK/BC rights: Sounds True**

**This isn't a book about positive thinking, silver linings, or always being happy. This is a book about living fully in good times and bad, and enjoying life more because of it.**

In her debut book *Happier Now*, nationally recognized happiness expert Nataly Kogan teaches readers how to stop searching for some elusive “big happy” in the future and start finding more joy in everyday moments. Drawing from science, Eastern traditions, her experience as a refugee, and her own failing search to find lasting happiness through career success, Nataly shares simple practices to help readers live happier and have greater resilience when times get tough. Readers will learn how to experience more joy and meaning, boost their “emotional immune system,” and embrace difficult times with compassion and stability.

It's time to stop saying, “I'll be happy when . . .” and start saying, “I'm happy now because . . .”

#### **About the author:**

**Nataly Kogan** is an author, speaker, and the founder of Happier. Her work has been featured in hundreds of media outlets, including the *New York Times*, the *Wall Street Journal*, TEDx Boston, SXSW, and Dr Oz. Nataly lives with her husband and daughter in Boston. For more information, visit [www.happier.com](http://www.happier.com)

- **Watch Nataly's TEDx talk Boston**  
<https://www.youtube.com/watch?v=tKaCN0-kpVE>

## ROBERT LUSTIG, M.D., MSL

### **THE HACKING OF THE CONTEMPORARY MIND: The Science Behind the Corporate Takeover of Our Bodies and Brains** **by Robert H. Lustig, M.D., MSL**

Publisher: Avery/Penguin USA – Fall 2017

UK/BC & Translation Rights: Janis A. Donnaud & Associates

#### International sales:

- Chinese/simplified – Huaxia
- German - MVG

#### Praise for THE HACKING OF THE CONTEMPORARY MIND

"Our health, resistance to disease, and ability to function on a day-to-day basis have essentially been hijacked, all in the name of corporate profits. **Dr. Lustig explores how industry has manipulated our most deep-seated survival instincts to motivate our food choices in a way that directly undermines our ability to survive. But more importantly, this book eloquently reveals how we can disengage from this influence and re-establish ourselves on a path to wellness.**" —David Perlmutter, MD, author of the #1 *New York Times* bestseller, *Grain Brain* and *Brain Maker*

"**A provocative, persuasive plea to stop seeking the wrong kind of happiness.** Take it from the neuroscientist/endocrinologist who sounded the alarm about sugar: chasing rewards is far less rewarding than finding contentment." —Adam Grant, author of *New York Times* bestsellers *Originals* and *Give and Take*, and coauthor of the *New York Times* bestseller *Option B*

"Robert Lustig takes on one of the greatest paradoxes of our time: how can it be that we have more sources of pleasure than ever before in human history, and yet are increasingly sick, broke, and unhappy? **By deftly weaving together neuroscience, history, economics, and more, he provides a much-needed explanation of how the 'pernicious peddling of pleasure' causes real happiness to elude so many of us — and also provides a desperately needed roadmap for escaping the pleasure trap.**" —Sharon Begley, co- author of the *New York Times* best seller *The Emotional Life of Your Brain*

"Pleasure and happiness are not the same thing – as our addictions to everything from unhealthy food to cellphones show. **In this book, Dr. Lustig unpacks the science of pleasure versus happiness to explain the true causes of the last 40 years of addiction, depression, and**

**disease.** The good news is that the solution is easy — well, maybe not so easy — put down your cellphone. And sleep. You'll be happier, and you'll live longer!"—**Arianna Huffington**, author of the *New York Times* best seller *The Sleep Revolution*

**“At the edges where popular science and popular social criticism meet... Branching out into realms such as neuroscience, sociology, and even theology, Lustig looks at the reward system whereby the brain lives and dies via serotonin, cortisol, and dopamine, chemicals that drive us to have that one piece of cake too many—or to smoke, snort cocaine, stare into our cellphones, and watch game shows. Medical specialists treat effects, he argues, whereas we should be looking into root causes: not just the chemistry of the brain, driven to seek reward and vulnerable to falling into addiction, but also the economic machine that creates vast industries devoted to choking processed foods with reward-delivering sugar and putting an opioid-supplying pharmacy on every street corner.”**

**-Kirkus**

**The *New York Times* bestselling author of *Fat Chance* reveals the corporate scheme to sell pleasure, driving the international epidemic of addiction, depression, and chronic disease.**

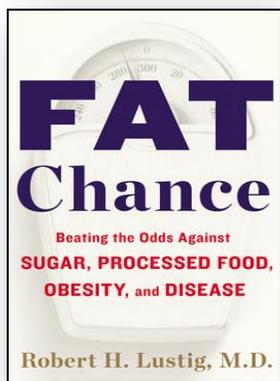
While researching the toxic and addictive properties of sugar for his *New York Times* bestseller *Fat Chance*, Robert Lustig made an alarming discovery—our pursuit of happiness is being subverted by a culture of addiction and depression from which we may never recover.

Dopamine is the “reward” neurotransmitter that tells our brains we want more; yet every substance or behavior that releases dopamine in the extreme leads to addiction. Serotonin is the “contentment” neurotransmitter that tells our brains we don’t need any more; yet its deficiency leads to depression. Ideally, both are in optimal supply. Yet dopamine evolved to overwhelm serotonin—because our ancestors were more likely to survive if they were constantly motivated—with the result that constant desire can chemically destroy our ability to feel happiness, while sending us down the slippery slope to addiction. In the last forty years, government actions and subsidies have promoted ever-available temptation (sugar, drugs, social media, porn) combined with constant stress (work, home, money, Internet), with the end result of an unprecedented epidemic of addiction, anxiety, depression, and chronic disease. And with the advent of neuro-marketing, corporations have successfully imprisoned us in an endless loop of desire and consumption from which there is no obvious escape.

With his customary wit and incisiveness, Lustig not only reveals the science that drives these states of mind, he points his finger directly at the corporations that helped create this mess, and the government actors who facilitated it, and he offers solutions we can all use in the pursuit of happiness, even in the face of overwhelming opposition. Always fearless and provocative, Lustig marshals a call to action, with seminal implications for our health, our well-being, and our culture.

**About the author:**

**Robert H. Lustig, M.D., MSL**, is professor of pediatrics in the Division of Endocrinology and a member of the Institute for Health Policy Studies at University of California, San Francisco. He has authored 120 peer-reviewed articles and 70 reviews. He has mentored 30 pediatric endocrine fellows and trained numerous other allied health professionals. He is the former chairman of the Obesity Task Force of the Pediatric Endocrine Society, a member of the Obesity Task Force of the Endocrine Society, and a member of the Pediatric Obesity Devices Committee of the U.S. Food and Drug Administration. He is also the president of the nonprofit Institute for Responsible Nutrition, dedicated to reversing childhood obesity and Type 2 Diabetes. He consults for several childhood obesity advocacy groups and government agencies. He is the author of the New York Times Best Seller, **FAT CHANCE**, which has sold in 13 international territories.



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

**Publisher: Hudson Street Press/Penguin USA**

**UK/BC & Translation Rights: Janis A. Donnaud & Associates**

**☆New York Times Best-Seller☆**

**☆Over 150,000 copies sold in the US☆**

**☆The subject of a major documentary "Fed Up,"  
produced by Laurie David☆**

***Article in The New York Times on Dr. Lustig's new 2015 study of  
sugar consumption in children:***

[http://well.blogs.nytimes.com/2015/10/27/cutting-sugar-improves-childrens-health-in-just-10-days/?\\_r=0](http://well.blogs.nytimes.com/2015/10/27/cutting-sugar-improves-childrens-health-in-just-10-days/?_r=0)

**☆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/BC - Fourth Estate/HarperCollins
- German - MVG
- Japanese- Diamond
- French/Editions Thierry Souccar
- Chinese/complex – Streamer Publishing

- Korean – Korean Economic Daily
- Swedish – Pagina Forlags
- Slovenian – UMCO
- Turkish – Nail Kitabevi
- Norwegian – Lille Maane
- Polish - Galaktyka
- Czech - Albatros
- Slovakian - Albatros

➔ Robert Lustig's 90-minute YouTube video "Sugar: The Bitter Truth", has been viewed more than *three million times* – link: <http://www.youtube.com/watch?v=RKMpTlxTSGM>

➔ Robert Lustig at TedXBermuda 2013 – "Sugar – The Elephant in the Room"  
<https://www.youtube.com/watch?v=gmC4Rm5cpOI>

**In FAT CHANCE, Dr. Lustig documents the science and the politics that has led to the international pandemic of obesity and chronic disease over the last 30 years.**

In the late 1970s when the 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.

### Praise for FAT CHANCE

**"*Fat Chance* is THE manifesto for our time.** It gets right to the root of the problem, which is not gluttony and sloth, as the food industry, government and your neighbor would have you believe. It is because we are drowning in a sea of sugar which poisons our metabolism, shrinks our brains, and threatens our national security and global competitiveness.

**-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*

Janis A. Donnaud & Associates, Inc.

“Our eating habits are killing us. In this timely and important book, Dr. Robert Lustig presents the scientific evidence for the toxicity of sugar and the disastrous effects of modern industrial food on the hormones that control hunger, satiety, and weight. He gives recommendations for a personal solution to the problem we face and also suggests a public policy solution.

***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 an extraordinary achievement.** Obesity's causes, mechanisms, health consequences, and preventive approaches are all devilishly complicated, but Dr. Lustig's outstanding contribution clarifies the complexity via a writing style that's accessible, insightful, and often gently humorous. Robert Lustig is a clinician, a scientist, and an advocate — a combination that makes him uniquely qualified to bring the condition's many facets into sharp focus. **Obesity has become the world's number one health problem. *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

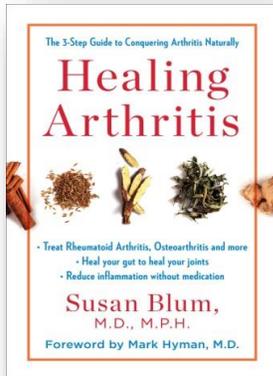
**“Robert Lustig is neither ringing an alarm bell nor giving us a gentle, paternalistic nudge. His message is more authentic.** He is a medical doctor issuing a prescription. In order to address a current cocktail of health threats, Americans must alter their diets and do so radically. Those alterations must begin with a dramatic reduction in the consumption of sugars.”

**-Alec Baldwin**

“The obesity pandemic is well documented. But what can be done about it? More importantly, when does a personal health issue rise to become a public health crisis? In *Fat Chance*, Dr. Robert Lustig examines the science of obesity to determine the role that our current diet (especially too much sugar and too little fiber) plays in weight gain and disease. Using that knowledge, he proposes changes in our personal, public, and governmental attitudes to combat this scourge. ***Fat Chance* is a 'savory' read with a 'sweet' finish.”**

**-Sanjay Gupta, M.D.**, neurosurgeon and CNN medical correspondent

## SUSAN BLUM, M.D.



### **HEALING ARTHRITIS: The Drug-Free 3-Step Guide to Conquering Arthritis** by Susan Blum, M.D., M.P.H., with Michele Bender

Publisher: Scribner/S&S - October 2017

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

#### International sales:

- UK/BC – Orion
- German – VAK Verlag

**Authoritative, cure-oriented, absolutely cutting-edge in its treatment protocols that focus on the ground-breaking, recently proven, stress/gut/microbiome arthritis connection, and filled with relevant case studies and written with Susan Blum’s signature caring, encouraging, hopeful voice, this will be by far the most comprehensive and medically advanced book on inflammatory arthritis available to readers eager for a new and effective treatment strategy.**

Today, *arthritis is the leading cause of disability* in the hundreds of millions of adults who report having one, greater than both back pain and heart disease. (It is estimated that over 300 million people around the world suffer from arthritis.) And, contrary to popular misconceptions, it is decidedly *not* just a disease of old age -- arthritis devastates the lives of people of all ages with chronic, debilitating pain and swelling. Conventional medicine (and the many books on the market that echo standard treatment protocols) focuses on the symptoms and the use of strong pain medicines to mask those symptoms, without targeting the underlying disease.

With her pioneering Functional Medicine approach, Susan reaches past typical treatments and offers a one-of-a-kind new methodology – the **3-Step Blum Center Arthritis Protocol** -

- *Step 1: Two-week Jumpstart Arthritis Diet*
- *Step 2: Two-month Intensive Gut Repair*
- *Step 3: Six-month Permanent Healing.*

The program is centered on breaking the vicious cycle of inflammation and ending the self-perpetuating “stress-gut-arthritis” pattern she sees in her patients. **Her plan actually *heals the cause* of this crippling condition, and can permanently restoring precious quality of life for**

**millions of sufferers.** Susan *knows* this program works because she has deployed it successfully with hundreds of patients in her practice, and thousands of people on her website -- and because she used it to cure her *own* inflammatory arthritis (which will be covered in a chapter in the book).

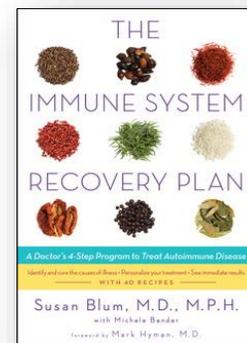
### **About the Authors**

**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 is the author of *THE IMMUNE SYSTEM RECOVERY PLAN*, published by Scribner. **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.

### ***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

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



- **In its 24th hardcover printing!**

### **International sales:**

- German – Verlag VAK
- Korean – Panmun
- World Spanish – Alfaomega
- Chinese (complex) – As If
- Polish – Studio Astropsychologii
- Russian - Mann, Ivanov & Ferber
- UK/BC - Orion

➤ **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.

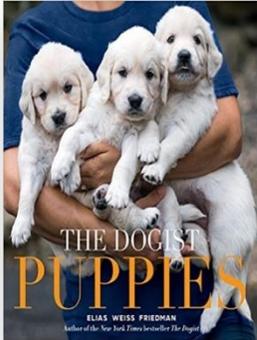
***The Immune System Recovery Plan* is a revolutionary way for people to balance their immune systems, transform their health, and live fuller, happier lives.**

**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***

## ELIAS WEISS FRIEDMAN – *THE DOGIST*



### THE DOGIST PUPPIES

by Elias Weiss Freidman

Publisher: Artisan – October 2017

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

UK/BC Rights: Artisan

*The Dogist Puppies*, the follow-up to the *New York Times* bestseller *The Dogist*, is a beautiful, funny, and endearing look at puppies.

And with their sweet faces, soft bellies, and oversized paws, the puppies in *The Dogist Puppies* make this book even more irresistible than Friedman's first one! Presented documentary-style, every portrait tells a story and explores each puppy's distinct character and spirit. The book presents a gallery of puppy portraits arranged into themes including Ears, Big Paws, Cones of Shame, Learning to Walk, and Fancy Outfits, giving every dog lover something to pore over. With the author's 2.4 million and growing Instagram followers, *The Dogist Puppies* is poised to reach a large audience of puppy lovers looking for the perfect gift book this holiday season.

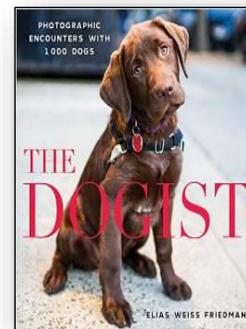
### THE DOGIST: Photographic Encounters with 1,000 Dogs

by Elias Weiss Freidman

Publisher: Artisan – October 2015

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

UK/BC Rights: Artisan



☆ *New York Times* Bestseller ☆

- *German rights sold to riva/mvg*
- Based on the enormously popular blog *The Dogist*
- (<http://thedogist.com/>) with 2.4 million+ followers
- Featured in *Anthropologie* stores nationwide

**Praise for THE DOGIST**

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

**“a 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***

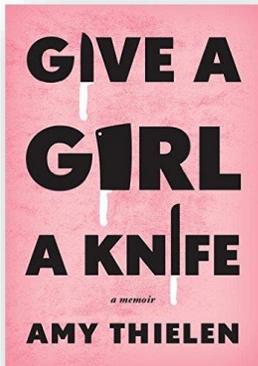
**This beautiful, funny, inspiring, moving tribute to the beloved dogs in our lives, based on the enormously popular blog, has the feel of an instant best-selling classic.** It’s the canine version of *Humans of New York* and is finding a similarly devoted audience among dog people and beyond.

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.

## AMY THIELEN



### **GIVE A GIRL A KNIFE - A Memoir**

**by Amy Thielen**

**Publisher: Clarkson Potter/Crown – June 2017**

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

- **Audio rights sold to Random House Audio – with author as reader**

### **Praise for GIVE A GIRL A KNIFE**

“Amy’s story of being true to herself, even when it means going against the grain (and off the grid, both literally and figuratively), is **exciting and inspiring**. I love how food lures her to return home—but this time on her own terms.” —**Andie Mitchell**, *New York Times* best-selling author of *It Was Me All Along*

“*Give a Girl a Knife* made me consider a move to, or at least a summer spent in, rural Minnesota just to be close to Amy and her home kitchen. I’ve read my fair share of chef memoirs—full of heroes, hard nights, and militant discipline. Amy’s story is different. It’s about more than her wacky path through some of New York’s best kitchens; it’s about Amy’s innate need to cook. What is it they say? **Writers write. Chefs cook. Amy is the rare example of someone who does both like a boss!**” —**Vivian Howard**, *New York Times* best-selling author of *Deep Run Roots*

“Fans of Anthony Bourdain's *Kitchen Confidential* and Gabrielle Hamilton's *Blood, Bones and Butter* will enjoy this chef's memoir of learning to cook in Minnesota and dicing and deep-frying her way through the kitchens of some of New York's most esteemed chefs.”  
—**AM New York**

“One of the best coming of age food memoirs you’ll ever pick up.”  
—**Rolling Stone**

With every turn of the page I felt the tides that pull from country to city: familial love and the consuming desire of an impossibly possible career; the simple pleasures of a freshly-picked kohlrabi and the smell of shaved black truffles. —**Joy Summers**, *Eater*

**A beautifully written food memoir chronicling one woman's journey from her rural Midwestern hometown to the intoxicating world of New York City fine dining—and back again—in search of her culinary roots.**

Before Amy Thielen frantically plated rings of truffled potatoes in some of New York City's finest kitchens—for chefs David Bouley, Daniel Boulud, and Jean-Georges Vongerichten—she grew up in a northern Minnesota town home to the nation's largest French fry factory, the headwaters of the fast food nation, with a mother whose generous cooking pulsed with joy, family drama, and an overabundance of butter.

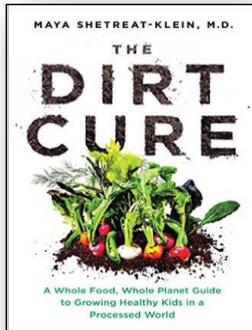
Inspired by her grandmother's tales of cooking on the family farm, Thielen moves with her artist husband to the rustic, off-the-grid cabin he built in the woods. There, standing at the stove three times a day, she finds the seed of a growing food obsession that leads to the sensory madhouse of New York's top haute cuisine brigades. When she goes home, she comes face to face with her past, and a curious truth: that beneath every foie gras sauce lies a rural foundation of potatoes and onions, and that taste memory is the most important ingredient of all.

Amy Thielen's coming-of-age account brims with energy, a cook's eye for intimate detail, and a dose of dry Midwestern humor. *Give a Girl a Knife* offers a fresh, vivid view into New York's high-end restaurant before returning Thielen to her roots, where she realizes that the marrow running through her bones is not demi-glace, but gravy—honest, thick with nostalgia, and hard to resist.

### **About the Author**

**AMY THIELEN** is the author of the James Beard Award-winning cookbook *The New Midwestern Table* and the host of *Heartland Table* on Food Network. A former New York City line cook, she now speaks and writes about home cooking for radio, television, and magazines, including *Saveur*, where she's a contributing editor. She lives with her husband, visual artist Aaron Spangler, their son, his dog, and a bunch of chickens, in rural Park Rapids, Minnesota.

## MAYA SHETREAT-KLEIN, M.D.



### **THE DIRT CURE: Growing Healthy Kids with Food Straight from Soil 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**

- **National Media – including Dr. Oz Show appearance**

#### **International Sales:**

- **UK/BC – Bluebird/Macmillan**
- **German - Droemer**
- **Dutch - Scriptum**
- **Czech - Prah**
- **Chinese (complex) - Ping's Publications/Crown Culture**
- **Polish – Illuminato**
- **Turkish - Gün Yayinlari**

### **Praise for THE DIRT CURE**

**“Shetreat-Klein, an integrative pediatric neurologist, states in this well-argued health book that the modern fixation on cleanliness can be harmful, particularly for children. She shows how the use of antibiotics and medications, as well as exposure to toxins, has had the effect of limiting human exposure to bacteria that helps the immune system function. She repeatedly urges readers to repopulate the gut with good bacteria through dietary changes. Emphasizing the importance of how food is raised or grown, Shetreat-Klein shares tips on procuring and consuming fresher meat and produce. She also takes some of the guesswork out of evaluating misleading and confusing food slogans and labels. By encouraging parents and children to change their diets, Shetreat-Klein puts them on the right track to living healthier and more balanced lives. The text is full of scientific information presented in a fun and informative way, giving concrete evidence that good food can transform one’s life.”**

**-Publishers Weekly**

“On the fence about whether it’s truly necessary to avoid artificial sweeteners, food dyes, high-fructose corn syrup, and mercury-laden tuna? **Shetreat-Klein, a pediatric neurologist who completed a fellowship in integrative medicine at the Andrew Weil–founded program at the University of Arizona, convincingly argues the case for a dirt-filled but chemical-free life.** She practices what she preaches, preparing a gluten free, dairy-free, soy-free dinner for her food-allergic family every day. This meal is organic and environmentally friendly. She knows how to use good, catchy phrases, such as “pasture-ization over pasteurization.”...**this is a reader-friendly book, and Shetreat-Klein powerfully lays out the case for why bleach, hand sanitizers, fluoride, ibuprofen. and acetaminophen aren’t all they’re cracked up to be** ‘Growing data say our children are allergic because we have sanitized them,’ she writes. Let there be dirt!”

**-Booklist**

**"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.

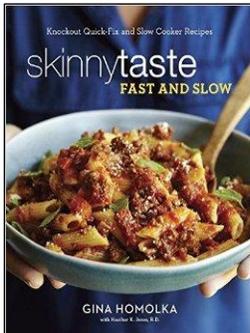
Recent changes in growing and processing food harm kids' gut microbiomes, immune systems, and brains, contributing to chronic disease. Dr. Maya's plan started with the soil, using fresh foods and nature to heal her son from the inside out and the outside in. Since then, she's successfully helped chronically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



## GINA HOMOLKA

**NEW SKINNYTASTE #3 title to be published in Spring 2018**



### **SKINNYTASTE FAST AND SLOW**

**by Gina Homolka with Heather K. Jones R.D.**

**Publisher: Clarkson Potter/Crown – October 2016**

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

- **Superblogger Gina Homolka, author of the mega-hit, THE SKINNYTASTE COOKBOOK, is back with the easiest, tastiest, most convenient healthy recipes—ever!**

- **New York Times Best-Seller**
- **#2 on Amazon (all books) pre-publication**

#### **International Sales:**

- **German – Narayana**

**With *Skinnytaste Fast and Slow*, you can get a nutritious, flavor-packed, figure-friendly meal—complete with a flourless chocolate brownie made in a slow cooker—on the table any night of the week.** Gina Homolka, founder of the widely adored blog *Skinnytaste*, shares 140 dishes that come together in a snap—whether in a slow cooker or in the oven or on the stovetop. Favorites include:

#### **Slow Cooker**

Chicken and Dumpling Soup  
Korean-Style Beef Tacos  
Spicy Harissa Lamb Ragu  
Peach-Strawberry Crumble

#### **Under 30 Minutes**

Zucchini Noodles with Shrimp and Feta  
Pizza-Stuffed Chicken Roll-Ups  
Grilled Cheese with Havarti, Brussels Sprouts, and Apple  
Cauliflower “Fried” Rice

Janis A. Donnaud & Associates, Inc.

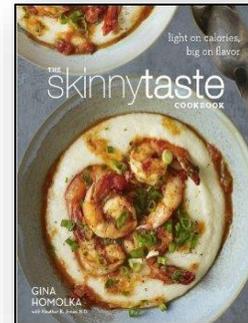
Each recipe includes nutritional information, which can help you take steps toward weight and health goals, and many dishes are vegetarian, gluten-free, and freezer-friendly—all called out with helpful icons. Gina's practical advice for eating well and 120 color photos round out this indispensable cookbook.

## **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.**



- **Over 500,000 copies sold in the US**
- **OVER 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
- Dutch – Kosmos
- German – Narayana
- Chinese (simplified) – Beijing Science & Technology Publishing

### **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.**

**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

## Janis A. Donnaud & Associates, Inc.

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.

## ROBYN ECKHARDT



### **ISTANBUL AND BEYOND: Soulful Dishes from the Shores of the Bosphorus to Turkey's Undiscovered East by Robyn Eckhardt**

*photographs by David Hagerman*

**Publisher: Rux Martin Books/Houghton Mifflin Harcourt – Fall 2017**

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

**UK/BC Rights: Houghton Mifflin Harcourt**

**The most extensive and lushly photographed Turkish cookbook to date, by two internationally acclaimed experts.**

Standing at the crossroads between the Mediterranean, the Middle East, and Asia, Turkey boasts astonishingly rich and diverse culinary traditions. Journalist Robyn Eckhardt and her husband, photographer David Hagerman, have spent almost twenty years discovering the country's very best dishes. Now they take readers on an unforgettable epicurean adventure, beginning in Istanbul, home to one of the world's great fusion cuisines. From there, they journey to the lesser-known provinces, opening a vivid world of flavors influenced by neighboring Syria, Iran, Iraq, Armenia, and Georgia.

From village home cooks, community bakers, café chefs, farmers, and fishermen, they have assembled a broad, one-of-a-kind collection of authentic, easy-to-follow recipes: "The Imam Fainted" Stuffed Eggplant; Pillowy Fingerprint Flatbread; Pot-Roasted Chicken with Caramelized Onions; Stovetop Lamb Meatballs with Spice Butter; Artichoke Ragout with Peas and Favas; Green Olive Salad with Pomegranate Molasses; Apple and Raisin Hand Pies. Many of these have never before been published in English.

#### **Praise for ISTANBUL AND BEYOND**

**A superbly crafted and nuanced book** whose magic is turning what could have simply been a great collection of recipes and pictures into a compelling and inspiring gallimaufry of stories told through the prism of food and culture."

—**Andrew Zimmern**

**"I was transported, informed, and made very hungry by the recipes, writing, and photographs in this lovely, generous book.** Robyn Eckhardt and photographer David Hagerman's

Janis A. Donnaud & Associates, Inc.

commitment to understanding and documenting the richness of Turkey's regional culinary cultures is evident on every page."

—**Naomi Duguid**, author of *Taste of Persia: A Cook's Travels Through Armenia, Azerbaijan, Georgia, Iran, and Kurdistan*

"Robyn Eckhardt whets your appetite with engaging images and descriptions, pushing you to explore the uncommon, and all along the way, she equips you with practical recipes for replicating newfound flavors in your home kitchen. ***Istanbul and Beyond* takes readers and cooks on an enriching journey loaded with culinary gems.**"

—**Andrea Nguyen**, author of *Into the Vietnamese Kitchen* and *The Pho Cookbook*

***"Istanbul & Beyond is nothing short of revelatory in its exploration of the secret flavors of Turkish food.*** Robyn Eckhardt deftly guides us through the country's most distant corners, along the way offering up rich culinary lore and dazzling recipes, while David Hagerman's beautiful photographs let us eat with our eyes even before we move into the kitchen. ***It's a perfect union of passion and artistry.***"

—**Darra Goldstein**, Founding Editor, *Gastronomica*

*"Istanbul & Beyond* is a book I've been waiting for, for a very long time! I've long relished the cuisines of Turkey and grabbed every chance to visit that fascinating country. Now I have an excellent and irreproachable guide in this wonderful book. ***If you think Turkish food is all kebabs and grape leaves, this book will change your mind and awaken your palate.***"

—**Nancy Harmon Jenkins**, Mediterranean food authority, coauthor of *The Four Seasons of Pasta*

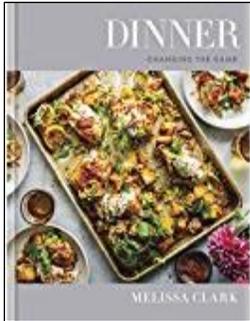
"Eckhardt, creator of the blog Eating Asia, takes readers under her wing and introduces them to the wonders of Turkish cooking in this fascinating and tasty collection. As with Italy and China, Turkey has a varied landscape that greatly impacts food production. Each region has a deep-rooted history that results in a national cuisine with a wide array of dishes with vastly different ingredients. Despite this, Eckhardt provides a surprisingly familiar list of Turkish pantry staples including red pepper flakes, corn, and herbs such as dill, mint, and thyme. This familiarity carries over to her recipes, such as eggs poached in chunky tomato and pepper sauce, red lentil soup with chile and mint, and tomato and white bean stew. Dishes are grouped by region, highlighting the best authentic cuisine each has to offer. Yeast bread stuffed with Swiss chard and herbs from the Black Sea region, handkerchief noodles with blue cheese and butter from the northeast, and meatballs in tomato sauce with pumpkin and spice butter from Hakkâri are just a few of the mouth-watering delicacies on offer. ***This collection will delight and inspire home cooks who are unfamiliar with the region's food but are looking to broaden their culinary horizons.***"

—***Publishers Weekly***

**About the Author**

Robyn is an accomplished freelance food and travel journalist writing on Turkey and Asia for major publications in the US and abroad. Her articles and recipes have appeared in *Saveur*, *The New York Times*, *Wall Street Journal Asia*, *Food & Wine* and *Travel+Leisure Southeast Asia*, and she is a contributor to the forthcoming Oxford Companion to Sweets. She and David also co-publish a food blog called ***Eating Asia*** which was selected for *Saveur's* 2011 list of Great Global Food Blogs, nominated for three *Saveur* Food Blog Awards in 2011-2012, and named one of the World's Best 50 Food Blogs by the *London Times*. It has been cited and praised in popular print and web venues such as: the *New York Times Diner's Journal* and *Travel Section*, *Travel+Leisure*, *The Splendid Table*, CNN and Amanda Hesser's *Food 52*. In 2011, Robyn was selected by *Travel+Leisure* as one of the World's Greatest Tour Guides.

## MELISSA CLARK



### **DINNER- Changing the Game By Melissa Clark**

**Publisher: Clarkson Potter (2 book deal) – March 2017**

**UK/BC Rights: Clarkson Potter/Crown**

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

**More than 200 all-new, never-before-published recipes for dishes that are “familiar but fresh, approachable but exciting.” (Yotam Ottolenghi)**

Each recipe in *Dinner* is meant to *be* dinner—one fantastic dish that is so satisfying and flavor-forward it can stand alone—or be paired with a simple salad or fresh bread on the side. This is what Melissa Clark means by changing the game.

*Dinner* is all about options: inventive, unfussy food with unexpected flavor. Clark’s mission is to help anyone—whether a novice with just a single pan or the experienced home cook—figure out what to make any night of the week without settling on fallbacks. These inherently simple recipes can turn anyone into a better and more confident cook.

Organized by main ingredient—chicken, meat, fish and seafood, eggs, pasta and noodles, tofu, vegetable dinners, grains, pizza, soups, and salads that mean it—*Dinner* covers an astonishing breadth of recipes. There is something for every mood, season, and the amount of time you have: sheet pan chicken laced with spicy harissa, burgers amped with chorizo, curried lentils with poached eggs; and if you want just a little something else, you’ll find green beans with caper vinaigrette, coconut rice, and skillet brown-butter cornbread, to name just a few dishes in this indispensable collection. Here, too, are easy flourishes that make dinner exceptional: stir charred lemon into pasta, toss creamy Caesar-like dressing on a grain bowl, add fresh ricotta and demerara sugar to stovetop mac and cheese; lavish a dollop of chile paste just about anywhere.

### **About the Author**

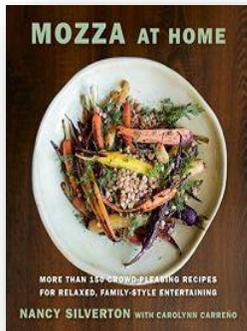
**One of America’s leading food writers, Melissa Clark’s** work has been honored with awards by the James Beard Foundation and IACP (International Association of Culinary Professionals), and been selected for the Best American Food Writing. She is staff food writer for *The New York Times* Dining Section, where she writes the wildly popular column, *A Good Appetite*. She is at the center of the new *New York Times* food website, appearing in *The Times’* weekly cooking

Janis A. Donnaud & Associates, Inc.

videos at [www.nytimes.com/dining](http://www.nytimes.com/dining) and was shortlisted for a Webby Award in 2012. She is a regular guest on the *Today Show*, *Leonard Lopate Show* and *Rachel Ray*.

In addition, Clark has written 33 cookbooks, many of them in collaboration with some of New York's most celebrated chefs including Daniel Boulud (*Braise*), David Bouley (*East of Paris*), Claudia Fleming (*The Last Course*), Bruce and Eric Bromberg (*The Blue Ribbon*), and White House pastry chef Bill Yosses (*The Perfect Finish*). Her collaboration with chef Peter Berley, *The Modern Vegetarian Kitchen*, received both a James Beard award and Julia Child Cookbook award in 2000.

## NANCY SILVERTON



### **MOZZA AT HOME: More Than 150 Crowd-Pleasing Recipes for Relaxed, Family-Style Entertaining**

**By Nancy Silverton with Carolynn Carreño**

**Publisher: Knopf - Fall 2016**

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

**A new cookbook from the inimitable Nancy Silverton is cause for celebration and *MOZZA AT HOME*, to be published by Knopf in October 2016, is particularly delectable as Nancy explores the boldly flavored recipes that inspired her, after a years-long hiatus, to cook at home again for family and friends.**

For years, Nancy was so consumed by her life in the professional kitchen that she forgot what made her love cooking in the first place--fabulous ingredients at the height of their season, simple food served family style, and family and friends gathered around the dinner table. **Now, in nineteen menus packed with easy-to-follow, prepare-in-advance recipes that are perfect for entertaining, she rediscovers, and shares, the great pleasures--and great tastes!--of cooking and eating at home.**

Whether it's Marinated Olives and Fresh Pecorino that can be put out while you're assembling the rest of the meal...salads--such as Endive Salad with Date Anchovy Dressing--composed of sturdy lettuces that won't wilt...simple sides such as Roasted Carrots and Chickpeas with Cumin Vinaigrette that are just as delicious served at room temperature as they are warm...or show-stopping mains such as Braised Oxtails and Celery--there is something here for everyone and every occasion, positively stress-free and delicious.

#### **About the Authors**

**Nancy Silverton** is an honored restaurateur (James Beard Chef of the Year 2013), acclaimed chef, and beloved author of best-selling cookbooks on everything from bread baking to pizza making. She is the co-owner of Osteria Mozza, Pizzeria Mozza, Chi Spacca, and Mozza2Go in Los Angeles. She is the founder of the La Brea Bakery and formerly owned and operated Campanile. She is the author of *The Mozza Cookbook*, *Twist of the Wrist*, *Nancy Silverton's Sandwich Book*, *Nancy Silverton's Pastries from the La Brea Bakery* (recipient of a 2000 Food & Wine Best Cookbook Award), and *Nancy Silverton's Breads from the La Brea Bakery*, and *Desserts*.

Janis A. Donnaud & Associates, Inc.

Nancy's co-author is **Carolynn Carreño**, a James Beard Award-winning journalist and the coauthor of many cookbooks, including *Meat* (with Pat LaFrieda), *The Mozza Cookbook* and *Twist of the Wrist* (with Nancy Silverton), *Eat Me!* (with Kenny Shopsin), *Fresh Every Day* and *Sara Foster's Casual Cooking* (with Sara Foster), *100 Ways to Be Pasta* (with Wanda and Giovanna Tornabene), and the recently published *Bowls of Plenty*.

### Praise for MOZZA AT HOME

“When entertaining friends and family at home, buffets are simple yet sophisticated, and Silverton (*The Mozza Cookbook*), founder of L.A.'s Mozza restaurants and La Brea Bakery, **invites cooks into her home kitchen for creating stress-free, stylish spreads.** In 19 menus for every occasion plus a dessert chapter, Silverton offers dishes inspired by rustic seasonal fare that shapes her *tavola* when she's in Umbria, Italy. But the menus are not strictly Italian; there are Latin, Indian, and Middle Eastern influences. Dishes are sturdy enough to “hold up” on a buffet table: grilled lamb chops in minted yogurt sauce with farro salad and roasted eggplant; oven-roasted grapes on the vine drizzled with honey and served with ricotta. Secrets of the ultimate hamburger include a mustard crust, caramelized onions, and multiple sauce options. **With mix-and-match flexibility, this meal-planning guide helps hosts “optimize the guests’ experience.”** Silverton shares tips on buffet presentation, division of labor, and the importance of colorful plating for a harmonious, casual dining experience that brings “immense pleasure from cooking a meal and serving it to family and friends.”

★ Starred review ★  
**Publishers Weekly**

## SAMANTHA SENEVIRATNE

### THE JOYS OF BAKING

by Samantha Seneviratne

Publisher: Running Press/Perseus - 2018

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

**The new book from the James Beard Award-nominated author/blogger Samantha Seneviratne's is a personal, writing-driven, narrative-filled, cookbook that explores the powerful lure of baking in all the emotional seasons of our lives, through challenges and triumphs alike.**

It's about how the act of making a perfect lemon cake or a dense chocolate cardamom swirl loaf can comfort us in times of fear and change, free us to celebrate from the heart when love comes our way, take us on a journey to our deepest memories and desires, or trigger our need to share sweet delight with friends and family.

*The Joys of Baking* will explore all the ways we imagine and pursue pleasure and satisfaction by the making and eating of baked desserts, in happy moments and in moments when happiness seems preposterous. Sam's stories are heartfelt, funny, and true. The writing here is lovely – expressive, accessible, insightful, pitch perfect for the readers who love books about self-discovery through food and our emotional lives in the kitchen such as *My Kitchen Year*, *Julie and Julia* and *The Kitchen Diaries*.

*"Cooking is a necessity. Everyone needs to eat. Preparing a meal can be a joy, of course, but too often it feels like a chore that has to get done.*

*Baking is different. Baking is a choice. Baking is never essential. No one needs a chocolate cake to survive. Except sometimes a chocolate cake is exactly what you need to survive. Sometimes a chocolate cake is the only thing you need in the world. Every baking project begins with the imagination of pleasure. Something sparks it. A desire: bittersweet caramel. A craving: salt. A memory: summer walks with ice cream. A feeling: loneliness. The project takes shape around the idea of what you want it to feel like, and what you want to feel. Sometimes that means the physical satisfaction that comes from the act of creaming butter and sugar, folding pastry dough to create a lattice, or kneading bread. Other times it means eating and sharing and talking and laughing with a friend, or the satisfaction of focused work. Whatever the pleasure, however it originates and wherever it leads, baking is about making the pleasures you imagine real. Learning to bake is about learning how to please yourself."*

## Janis A. Donnaud & Associates, Inc.

The stories and recipes in this book will be organized around the primal, often wild emotions we all experience: love and longing, fear and courage, loss and loneliness, joy and happiness “when there are no words,” those moments when baking is the *only* way to fully express affection, gratitude, pride, care and compassion.

Sam has created a concept here that seamlessly blends cookbook, memoir, and irreverent self-help in the mold of *The Novel Cure- From Abandonment to Restlessness: 751 Books to Cure What Ails You*.

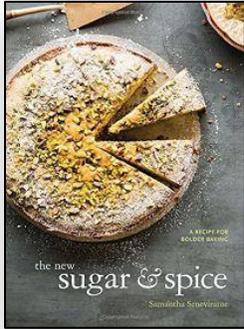
And, of course, the recipes are inimitably, wonderfully Sam’s, with spicy original spins and her unique international flavor combinations – here is a small sampling:

- Chocolate and Banana Cream Pie with Salty Oatmeal Crust
- Five Layer Honey Cream Cake
- Dark Chocolate Malt Celebration Cake
- Maple Tahini Swirl Brownies
- Amaro Ice Cream with Luxardo Cherries
- Hummocky Meadow Berry Buckle
- Toasted Coconut and Passion Fruit Butter Cake
- Raspberry Crostata with Hazelnut and Whole Meal Pastry
- Chocolate Covered Chocolate Caramels
- French-Style Nectartine and Wild Blueberry Tart

### **About the Author**

Samantha Seneviratne is a 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 test kitchens of *Good Housekeeping*, *Fine Cooking*, and *Martha Stewart’s Everyday Food*. She blogs about dessert at *Love, Cake* ([Lovecommacake.com](http://Lovecommacake.com)). Her debut cookbook about spice-centric baking, *The New Sugar and Spice*, (Ten Speed Press) was a 2016 James Beard Award finalist and chosen as one of the outstanding Cookbooks of the Year 2015 by the Associated Press. Her newest book, *Gluten Free for Good* (Clarkson Potter) was recently published.

Janis A. Donnaud & Associates, Inc.



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

**Publisher: Ten Speed Press - Fall 2015**

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

- **James Beard Award Finalist – 2016**
- **Chosen by *The New York Times* and *Associated Press* as a Best Food Book of 2015**

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, 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*

"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*

Janis A. Donnaud & Associates, Inc.

**“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*

**“The straightforward recipes are great for novice bakers (ahem, me) and also help use up spices that would otherwise be gathering dust. Plus, Seneviratne’s Connecticut-by-way-of-Sri-Lanka stories about family are totally charming. And sugar-phobes are in the clear, too, since most of the recipes are pretty low in that department.”**

—***Bon Appetit***

**"Samantha Seneviratne has a fresh approach to what can feel like a tired niche — the baking book. She organizes her **beautifully photographed cookbook** by spice, so chapters are sorted by cinnamon, nutmeg, vanilla and so on. It's a different way to peruse — and be inspired by — a baking book. And tucked inside those chapters are approachable and creative takes on classic treats. "**

—***J.M. Hirsch, Associated Press***

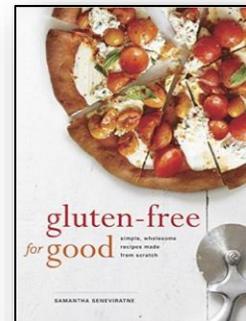
## **GLUTEN-FREE FOR GOOD: Simple, Wholesome Recipes Made from Scratch by Samantha Seneviratne**

**Publisher: Clarkson Potter - Fall 2016**

**UK/BC rights & Translation Rights: Janis A. Donnaud & Associates, Inc.**

**No meal should be defined by what's not there.** *Gluten-Free for Good* has 100 easy, healthful gluten-free recipes that are so delicious you'll never miss the gluten.

Here are dishes you may have thought you'd never enjoy again—not without resorting to expensive packaged gluten-free foods that aren't as delicious or healthful as the real thing. These quick-cooking meals are for any time of day, all made from scratch without hard-to-digest processed additives like xanthan or guar gum. Recipes include:

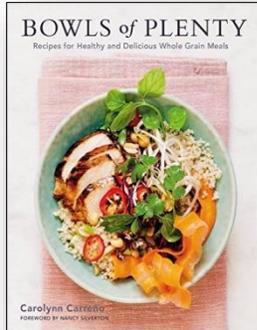


Janis A. Donnaud & Associates, Inc.

- Miso Shrimp with Snap Peas
- Roast Chicken with Whole-Grain Sausage Stuffing
- Leek and Carrot Brown Rice Risotto
- White Pizza with Blistered Tomatoes
- Spanish Tortilla
- Parmesan Cheese Crackers
- Loaded Oat Bars
- Upside-Down Skillet Plum Cake
- Carrot Cake with Coconut Cream Cheese Frosting
- Blondie Bars

The best way to eat more of what you love is to cook real foods at home. With inspiring photographs and a simple pantry primer, *Gluten-Free for Good* shows how cooking gluten-free can be seamless, instinctive, and appealing.

## CAROLYNN CARREÑO



### **BOWLS OF PLENTY: Recipes for Healthy and Delicious Whole Grain Meals**

**By Carolynn Carreño – with a foreword by Nancy Silverton**

**Publisher: Grand Central Life & Style - January 2017**

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

**A fresh and flexible approach to grain bowls-- thoughtfully structured one-dish meals that marry health and flavor--from James Beard Award-winning journalist and acclaimed cookbook coauthor Carolynn Carreno.**

Gorgeous, layered, satisfying bowls have become the next wave of healthy eating. From food blogs to Instagram, farm-to-table bistros to chain restaurants, "the bowl" has become part of our culinary vocabulary. And whole grains are not just for hippies and health nuts anymore! Hearty grains like quinoa, farro, millet, and spelt are replacing flour or corn tortillas, bread, pasta, white rice, and mashed potatoes as the base or vehicle for other, richer, more complex ingredients.

BOWLS OF PLENTY brings grain bowls to the home cook, offering more than 75 recipes for hearty, grain-centric, one-dish meals that layer flavorful veggies and delicious sauces and vinaigrettes, with optional meats and dairy on a foundation of whole-grain staples. A mix sweet and savory breakfast bowls, salad bowls that will put an end to the sad desk lunch, flexible composed main dish bowls that work with all diets, and creative dessert bowls, BOWLS OF PLENTY is a modern handbook for healthy and delicious cooking at home.

**"Carreno has impeccable creds on the seemingly ubiquitous yet still growing phenomenon of one-bowl meals. . . . her take on value-added whole grains is deeply authoritative and inspiringly delicious. . . . [the] determinedly 'flavor first' approach draws on influences modern eaters want."**

**—Publishers Weekly,**

**"Carolynn Carreno is perhaps the most honest and knowledgeable cook I know. She is fearless in her pursuit of authenticity and flavor, and she creates recipes that are filled with her unstoppable quest for deliciousness. She is truly a cook's cook."—Jonathan Waxman**

**"When Carolynn told me she was working on BOWLS OF PLENTY, I knew it was a great idea, and also that she was the one to write it. Carolynn is the rare combination of cook who has a 'chef'**

Janis A. Donnaud & Associates, Inc.

mentality. . . . Combining those two sensibilities to create 100 grain-based recipes, well, those will be grain bowls that I will want to eat for a very long time."—**Nancy Silverton**

"Carolynn Carreno is both a knowledgeable writer and an entertaining one, a writer with a flair for language and a talent for storytelling. She can make any topic interesting, even fun, to read about."—**Colman Andrews**

**About the Author** - **Carolynn Carreño**, a James Beard Award-winning journalist and the coauthor of many cookbooks, including *Meat* (with Pat LaFrieda), *The Mozza Cookbook* and *Twist of the Wrist* (with Nancy Silverton), *Eat Me!* (with Kenny Shopsin), In addition, she has written extensively for such magazines as *Saveur*, *Food & Wine*, *Bon Appetit*, *Los Angeles Times Magazine* and *Gourmet*.

## RONNA WELSH

### **THE IMPROV KITCHEN: The Ready Cook Makes Many Delicious Things By Ronna Welsh**

**Publisher: Rux Martin Books/Houghton Mifflin Harcourt - 2018**

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

**The eternal question for those who love good food – how can I be *that* kind of home cook? Nimble, creative, practical yet playful, liberated from recipes and meal plans, adaptable to daily family life and *always prepared to cook absolutely delectable meals* that are also economical, sustainable, and healthy.**

**Ronna Welsh**, founder of the acclaimed Brooklyn culinary cooking school/atelier/studio/blog Purple Kale Kitchenworks has the most wonderful answer. **Step into *The Improv Kitchen* and become what she calls the “Ready Cook,” a dynamo of everyday improvisation, intuition and inspiration, empowered to survey the ingredients on hand, apply a few core techniques, and make many delicious things by conjuring sumptuous new flavor profiles...and ultimately find enduring pleasure and confidence in the kitchen.**

**In this smart, original, beautifully narrated, cookbook, Rona introduces the reader to her food philosophy – a transformative, transparent, technique-driven methodology, built on the experience and insights of a professional chef, but easily adapted here for the home cook who is afraid of or bored with recipes, who spends a fortune on groceries, throws away way too much food and feels lacking in the skills to wing it with aplomb in the kitchen.**

***The Improv Kitchen* is all about letting go of inflexible ways of thinking about and interacting with food, and **allowing ingredients to take the lead.** Starting with preconceptions about what actually constitutes a meal. For some of us, “running out of milk means we can’t eat breakfast, no protein means we’ll starve come dinner, and no set “ingredients” to make a recipe means all is lost.” We’ve become rigid about what form a meal can take, so we forsake even the freshest items we may have bought the day before. In the ***Improv Kitchen***, a great meal is simply this: an assembly of fresh, delicious food that suits everyone’s tastes and circumstances. Period. As Ronna demonstrates, a meal can be:**

- anything in a bowl
- on a plate
- on many little plates
- anything you eat with utensils
- or your hands
- something you eat when you stand in front of the fridge in your underwear
- served cold

- or hot
- is nutritious
- practical
- indulgent
- fun.

This is the foundation of *The Improv Kitchen*. As Ronna does in her wildly popular classes, she offers readers a three-step blueprint that loosens the grip of stringent meal plans, imparts actual applicable kitchen skills, minimizes kitchen waste, and most importantly, yields no shortage of easy-to-assemble yet delicious components that are the makings of a meal.

**Here is Ronna working her magic with “Chicken Soup Rhapsody,” *Improv Kitchen* style – <https://www.youtube.com/watch?v=y2wxJecACkQ>**

As **Julia Moskin has said about Ronna** - “Always with the smart ideas.” Indeed, Ronna is on to something really fresh and relevant in *The Improv Kitchen* that will appeal to readers of Tamar Adler, Michael Anthony, even Michael Pollan and change the game for home cooks everywhere. Ronna’s voice is singularly appealing – authoritative, yet come-as-you-are encouraging, full of energy and discovery and curiosity for endless adventures in food.

### **About the Author**

Professional chef **Ronna Welsh** is the founder of Purple Kale Kitchenworks, a bustling cooking studio and influential blog ([www.purplekale.com](http://www.purplekale.com)) Her international readership includes fans that have traveled from as far as London, Toronto, and New Zealand for her workshops.

For twenty years Welsh has worked alternately as executive chef, pastry chef, and consulting chef in a host of quirky, greenmarket-driven New York City restaurants, such as Savoy and Rose Water. She has also worked in restaurants, pastry shops, on farms, and in homes in the south of France, the Spanish Pyrenees, the Greek island of Lesbos, and a little town in Sicily. Accolades for her culinary work hail from *The New York Times*, *The Wall Street Journal*, *Real Simple*, *Time Out New York*, *Bon Appetit* and many other print and online media outlets. Ronna is a long-time member of the Chefs Collaborative and Women, Chefs, and Restaurateurs. She serves on an advisory board at Just Food, the New York based non-profit devoted to food justice and farmer community connections.

Ronna’s personal network of food and media professionals includes chef Peter Hoffman of Savoy and Back Forty restaurants; editor Amanda Hesser of Food52.com; writer Julia Moskin of *The New York Times*; celebrity chef Amanda Freitag of *Chopped* and Empire Diner; producer Sally Swift of *The Splendid Table*; chef and author Caroline Fidanza of Saltie; writer Andrea Strong of *StrongFood*; Just Food executive director Robin Berger; *Edible Magazine* writer Rachael Wharton; Chef Paul Reilly of Beast and Bottle (Denver); editor Virginia Woods of *The Austin Chronicle*; and writer Tamar Haspel of *The Washington Post*.

## CHRISTIAAN RÖLLICH

### **TWO FINGERS: A Bar Man's Guide to Seasonally Inspired Cocktails by Christiaan Röllich andCarolynn Carreño**

**Publisher: W.W. Norton - 2018**

**UK/BC & Translation Rights: Janis A. Donnaud & Associates**

*We are no longer living in a Screwdriver and Cosmo world. Hand crafted cocktails featuring domed ice, house-made bitters, and just squeezed juices from fruit sourced from the farmers market this morning, have become all the rage.*

This is “farm-to-glass” mixology – the bold new direction that is dazzling cocktail lovers everywhere and *Two Fingers: A Bar Man's Guide to Seasonally Inspired Cocktails* by Christiaan Röllich and Carolynn Carreño, the eagerly anticipated debut book by L.A.'s celebrated barman who runs the bar program for legendary chef/restaurateur Suzanne Goin, is poised to be the go-to bible of the boutique cocktail movement.

**Focusing on a range of fresh and creative crafted cocktails specifically for the home cook-cum-mixologist, Christiaan offers over 100 seasonal recipes for inventive mixed drinks** (including innovative twists on the classics, such as a Bloody Mary made with harissa, ancho chile and garlic) that draw on the piquancy of herbs, the tart blast of citrus and the sweet richness of spices like cinnamon and vanilla. His vibrant creations are as cleanly delicious and deeply pleasurable as the great food you want to share at your table. And it's all delivered in a warm, winning, story-telling voice that feels like a personal conversation with this engaging man “behind the stick.”

*Two Fingers* is something really different in the genre. Not a daunting manual with thousands of recipes, or a geeky excursion into the obscure science or history of mixology, *Two Fingers* is a genuine **cookbook for concocting cocktails, with a clear, confident, here's-how-to-make-it-at-home approach**. Christiaan demystifies the process of creating unforgettable libations, shows how easy and fun it is to make ingredients such as bitters, syrups and infusions from scratch and guides the aspiring home mixologist through every occasion and season: Friday night **Quixotes** (gin with grapefruit, Aperol, and ginger); **Kentucky Sours** (bourbon with kola, vanilla, cinnamon, and egg white) shaken up for a Saturday dinner party; **North Beach** (a coffee drink made with spiced rum with coconut, espresso, and bitters) to serve for a winter brunch; or a pitcher of **Tavern Collins** (vodka, lemon, raspberry, and fennel) for a summertime pool party. Invitations, anyone?

*Two Fingers* will also be a beautiful book to use, with stunning color photographs and design elements that reflect Christiaan's relaxed SoCal energy and his passionate, visually-oriented cocktail aesthetic.

**About the author**

Christiaan's education as a barman comes through a combination of exacting experience at Goin's restaurants Lucques, a.o.c., Tavern, and Larder and mentoring from Goin herself, which imparted fundamental lessons about how to riff on classic recipes or invent drinks. As Christiaan explains, "Whether I substitute cucumber and lime juice for the grapefruit in a greyhound to make a **Green Hound**, for example, or drizzle a layer of red wine bitters on top of the **CA Sour**, *"Every single thing I do has to have a reason. This is something I have learned from Suzanne, and it informs every aspect of every drink I make."* Suzanne Goin will contribute a foreword to Two Fingers.

Röllich's unique, down-to-earth Dutch persona and exhilarating, unexpected flavor combinations (peaches and coffee, tequila and roasted beets, rum and cilantro) have earned him accolades from both the local and national media (see the "About the Authors" section for direct links) and a loyal following; he has made cocktails for First Lady Michelle Obama, as well as for the weddings of Cameron Diaz, Drew Barrymore, and George Lucas. And his affable, earnest style and likeability make him a vastly appealing guide to take readers on this brand new cocktail adventure.

Christiaan's co-writer on the project is acclaimed food writer **Carolynn Carreño**, a James Beard Award-winning journalist and the co-author of many cookbooks, including *Meat* (with Pat LaFrieda), *The Mozza Cookbook* and *Twist of the Wrist* (with Nancy Silverton), *Eat Me!* (with Kenny Shopsin), *Fresh Every Day* and *Sara Foster's Casual Cooking* (with Sara Foster), *100 Ways to Be Pasta* (with Wanda and Giovanna Tornabene) Carolynn's debut "solo" title, about meals based on healthy grains entitled *Bowls of Plenty*, was published by Grand Central.

## ADEENA SUSSMAN

### **SABABA: The Sunny, Spicy Flavors of Israel**

**by Adeena Sussman**

**Publisher: PKB/Penguin - 2018**

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

*“I’ve spent a lifetime immersed in the insanely delicious and incredibly diverse culture of Israeli food. It was in Jerusalem that I first heard the sizzle of cast-iron at work, watching a cook expertly shuttle tender chunks of meat and onions around a flat-top grill. As he seasoned it with a blend of cumin and turmeric, the aroma formed an instantaneous and indelible set of olfactory memories, helping me realize in that moment that spices could telegraph emotions as effectively as words.”*

So begins Adeena Sussman’s *Sababa: The Sunny, Spicy Flavors of Israeli Cuisine*, her **personal, passionate, intoxicating journey into contemporary Israeli food, complete with authentic, yet easy-to-prepare recipes for the home cook. Adeena’s writing is just so vibrant, joy-filled and flavorful – a perfect reflection of the luminous, multi-dimensional cuisine she celebrates.** The colors, scents, tastes and bursting freshness of this sensual, deeply satisfying food simply leap from the page -- it is difficult to read more than a few pages without developing serious hunger pangs.

In *Sababa* (which means “everything is awesome” in Hebrew slang), Adeena reveals many treasured highlights of a cuisine built by immigrants from more than 100 lands who make Israel their home. **This food blends techniques, ingredients and cultures into the unforgettable dishes that have become a permanent part of Israel’s edible lexicon and gone global in the world’s ever growing love affair with Israeli food,** powered by superstar chefs such as Ottolenghi, Michael Solomonov, Alon Shaya and Einat Admony.

With Adeena as a home cooking expert and exuberant guide, we visit Tel Aviv’s great urban market *Shuk Hacarmel* for “*metuganim* (fried snacks) from a hole-in-the-wall vendor: crunchy bulgur torpedoes known as *kubbeh*; flaky filo triangles stuffed with savory potatoes and golden onions; still-warm *cigarim* (Moroccan cigar-shaped savory pastries) served in square envelopes of brown paper, the perfectly golden crisped shell giving way to a filling of ground meat delicately spiced with cinnamon, cloves, and black pepper, each mouthful studded with pine nuts.” In the Arab village of Ussifiyeh we sample *knaffeh*, a dessert of “shredded filo dough blanketing a warm layer of stretchy cheese that tastes like a cross between fresh mozzarella and ricotta; its crowning touch, a drizzle of fragrant, almost floral sugar syrup.” For lazy weekend breakfasts, there is “*lachuch*, a crumpet-style pancake bread that’s the perfect foil for poached eggs topped with a preserved lemon Hollandaise; three kinds of *shakshuka* (merguez

and Turkish Tulum cheese; spinach-and-chard; and spicy red pepper-goat cheese); a Baharat-spiced persimmon quickbread with a ginger-spiced glaze.”

And Adeena’s fresher than fresh takes on classic Israeli street food are amazing: “a one-dish dinner of *shawarma*-spiced lamb flavored with a homemade shawarma seasoning and a side of *freetkeh* (smoked cracked wheat); a slider that takes the *sabich* sandwich’s elements—fried eggplant, hard-boiled eggs, ripe tomatoes, and hummus—out of the pita and into a scaled-down bun.” There will be offerings from the grill (tamarind-garlic grilled salmon over a pomegranate-studded tabbouleh) and inspired variations of recipes from Israel’s Sephardic North African population including an updated “*tadik* (Persian, crunchy-bottomed rice cake) chopped up and folded into warm winter-greens and sizzling meat; couscous with striped bass, sorrel, and roasted eggplant replacing the traditional meaty mix; and a Moroccan-inspired *charira* stew enriched with chickpeas, short-rib meat, and a spicy beef and tomato broth.” (Wow!)

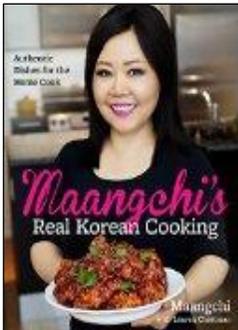
The bestselling Israeli cookbooks of late focus on high end restaurant chef-driven fare, often highly time consuming, complex in terms of technique and requiring difficult-to-procure ingredients. **In contrast, Adeena’s sweet spot is the home cook, with accessible recipes and tips for creating a range of great dishes, including complete dinners, desserts and cocktails.** She also shows the reader how to stock an authentic Israeli pantry with stalwarts like tahini, silan (date syrup), harissa and schug, (hot sauces from Morocco and Yemen, respectively), and za’atar, the spice blend with an ancient pedigree and endless modern kitchen applications. And she shows home cooks how to shop seasonally to be able to work with the best, freshest ingredients available – just as Israeli home cooks do.

**Adeena is one of the most versatile, accomplished food writers around – with best-sellers such as the #1 *New York Times* Bestseller *Cravings* by Chrissy Teigen and *The Sprinkles Baking Book* by Candace Nelson among her stellar credits. In addition, Short Stack commissioned Adeena to create a book on *Tahini*, which was published last fall.** Her network in both food worlds (here in the states and in Israel) is excellent.

**SABABA promises to be authoritative, colorful, interesting, with a narrative written straight from the heart, radiating true passion for this singular cuisine derived from the author’s adopted country of Israel.** The book will be a must-have for the wildly enthusiastic, growing audience for Israeli food.

## MAANGCHI

★ NEW MAANGCHI COOKBOOK SOLD TO HOUGHTON MIFFLIN ★



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

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

- German rights sold to Riva/mvg

**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](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”**

**Chosen by Amazon.com as one of the Best Cookbooks of 2015**

- 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.

### **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.

### **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*

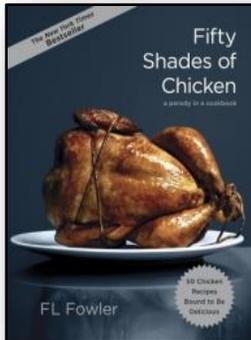
"**Maangchi Time!**"

—*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, Danj

## FOOD CLASSICS



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

Publisher: Clarkson Potter

UK/BC & Translation Rights: Janis A. Donnaud & Associates

☆ *New York Times Best Seller* ☆

☆ *over 350,000 copies sold in the US* ☆

#### International sales:

- Italian – Mondadori
- Chinese/complex – Cube Press
- Lithuanian – Media Incognito
- Dutch – Lannoo
- Korean - Minumin
- German – MVG
- Czech - Albatros
- Slovakian - Fragment

*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**

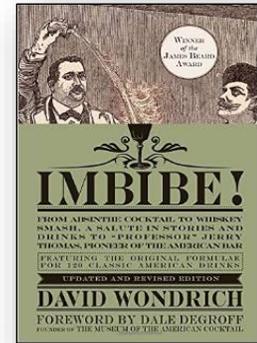
## **IMBIBE! Updated and Revised Edition by David Wondrich**

**Publisher: Perigee Books/Penguin - April 2015**

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

### **International sales:**

- **Italian/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 tippling.

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

Janis A. Donnaud & Associates, Inc.

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

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

—Forbes

"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

Janis A. Donnaud & Associates, Inc.

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

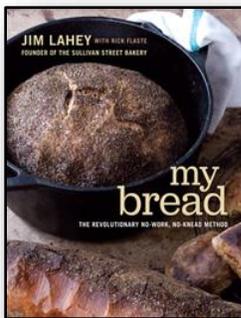
—*New York Daily News*

"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/BC & Translation Rights: Janis A. Donnaud & Associates, Inc.**

### **International Sales:**

- **Italian - Guido Tommasi Editore**
- **Chinese (complex) – Cite Publishing**

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