

JANIS A. DONNAUD & ASSOCIATES, INC.

77 BLEECKER STREET – SUITE C1-25

NEW YORK, NY 10012

TEL. 212.431.2663

donnaudassociate@aol.com

INTERNATIONAL RIGHTS LIST – Spring 2021

International Co-Agents:

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contact: Ben Fowler - ben@abnerstein.co.uk

Germany – Liepman Agency

contact: Anja Kretschmann - anja.kretschmann@liepmanagency.com

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contact: Noémie Rollet - Noemie@elianebenisti.com

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➤ **CURRENT & UPCOMING NON-FICTION**

METABOLICAL: The Lure and the Lies of Processed Food, Nutrition, and Modern Medicine by Robert H. Lustig, M.D., MSL p. 4

FINDING FREEDOM – A Cook’s Story: Remaking a Life from Scratch
A Memoir by Erin French p. 8

FAULT LINES: Fractured Families and How to Mend Them by Karl Pillemer, Ph.D. p. 12

THE PLANT-BASED ATHLETE by Matt Frazier and Robert Cheeke p. 15

THE ART OF TEACHING CHILDREN: All I Learned from Life in the Classroom
by Phillip Done p. 16

MASTERING DIABETES by Cyrus Khambatta, Ph.D. and Robby Barbaro p. 18

➤ **CURRENT & UPCOMING COOKBOOKS/FOOD WRITING**

DINNER IN FRENCH by Melissa Clark p. 20

SIMPLY DELICIOUS VEGAN: 100 Plant-Based Recipes by Catilin Shoemaker p. 23

I COOK IN COLOR: Bright Flavors from My Kitchen and Around the World
By Asha Gomez p. 24

A GOOD BAKE: The Art and Science of Making Perfect Pastries,
Cakes, Cookies, Pies, and Breads at Home: A Cookbook by Melissa Weller p. 26

HEALTHY WELL PLATED by Erin Clarke p. 29

➤ **COMING ATTRACTIONS – COOKBOOKS – RECENT SALES**

p. 31

SOFREH, by Nasim Alikhani

THE PREPPY KITCHEN COOKBOOK by John Kanell

THE MEDITERRANEAN DISH by Suzy Karadsheh

INSTANT POT COOKBOOK by Vegan Richa

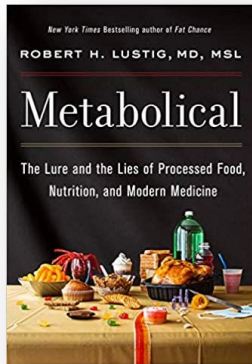
BADASS VEGAN by John Lewis

➤ **COOKBOOKS: INSTANT CLASSICS**

SKINNYTASTE Collection by Gina Homolka	p. 33
SABABA: Fresh, Sunny Flavors from My Israeli Kitchen by Adeena Sussman	p. 36
MAANGCHI'S BIG BOOK OF KOREAN COOKING by Maangchi	p. 39

CURRENT & UPCOMING NON-FICTION

ROBERT LUSTIG, M.D., MSL



METABOLICAL: The Lure and the Lies of Processed Food, Nutrition, and Modern Medicine by Robert H. Lustig, M.D., MSL (former title: IMMORAL HAZARD)

Publisher: HarperWave - May 2021

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

Material available: final manuscript

International sales:

- UK/BC – Yellow Kite/Hodder & Stoughton
- German - MVG

The New York Times bestselling author of Fat Chance explains the eight pathologies that underlie all chronic disease, documents how processed food has impacted them to ruin our health, economy, and environment over the past 50 years, and proposes an urgent manifesto and strategy to cure both us and the planet.

Dr. Robert Lustig, a pediatric neuroendocrinologist who has long been on the cutting edge of medicine and science, challenges our current healthcare paradigm which has gone off the rails under the influence of Big Food, Big Pharma, and Big Government.

You can't solve a problem if you don't know what the problem is. One of Lustig's singular gifts as a communicator is his ability to "connect the dots" for the general reader, in order to unpack the scientific data and concepts behind his arguments, as he tells the "real story of food" and "the story of real food."

Metabolical weaves the interconnected strands of nutrition, health/disease, medicine, environment, and society into a completely new fabric by proving on a scientific basis a series of iconoclastic revelations, among them:

- Medicine for chronic disease treats symptoms, not the disease itself
- You can diagnose your own biochemical profile
- Chronic diseases are not "druggable," but they are "foodable"
- Processed food isn't just toxic, it's addictive
- The war between vegan and keto is a false war—the combatants are on the same side
- Big Food, Big Pharma, and Big Government are on the other side

Making the case that food is the only lever we have to effect biochemical change to improve our health, Lustig explains what to eat based on two novel criteria: protect the liver, and feed the gut. He insists that if we do not fix our food and change the way we eat, we will continue to court chronic disease, bankrupt healthcare, and threaten the planet. But there is hope: this book explains what's needed to fix all three.

Robert H. Lustig, M.D., M.S.L. an internationally recognized pediatric neuroendocrinologist, is one of the few physicians who understands the science, the medicine, and the policy, and has the credibility and reach to engage both the medical establishment and the public. He is the editor of the academic volume *Obesity Before Birth* (2010), and author of the NYT Bestseller *Fat Chance* (2012), which has been published in 13 foreign territories. His YouTube lecture, *Sugar: The Bitter Truth*, has amassed 8.7 million views over the decade of its posting, and has sparked a consumer's revolution against the sugar industry, resulting in sugar taxes around the world. Dr. Lustig frequently speaks all over the world to physicians and philosophers; to dentists and dietitians; to insurers and industrialists; to professors and the press; to farmers and pharma execs; to bankers and barristers; to politicians, policymakers, and the public; to children, adults, and the elderly- on a multitude of subjects ranging from health and medicine to food to technology to corporate propaganda. Lustig has an active and broad social media presence on Facebook and Twitter (54,000 followers).

Dr. Lustig is not co-opted by any organization or individual, takes no money from industry, does not espouse a specific diet, has cared for patients for 40 years, has credentials in law and policy, has national and international reputations with the medical, dental, dietary, and public health professions, and maintains excellent credibility and standing with the lay public to make all of the arguments offered in this book.

Also by the author:

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/PRH

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

International sales:

- Chinese/simplified – Huaxia
- German - MVG
- Slovenian - Mladinska Knjiga

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.

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*

"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

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

Publisher: Avery/PRH

Translation & UK/BC 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*★

International Sales:

- UK/BC - Fourth Estate/HarperCollins
- German – MVG
- Dutch-Kosmos
- 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

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.

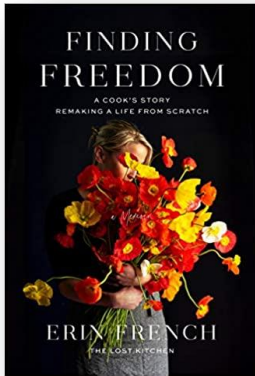
Praise for FAT CHANCE

“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*

“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*

ERIN FRENCH



FINDING FREEDOM: A Cook's Story – Remaking a Life from Scratch by Erin French

Publisher: Celadon Books/Macmillan USA – April 2021

NEWS FLASH → Celadon has just bought Erin's new cookbook, BIG HEART, LITTLE STOVE

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

Material available: final edited manuscript

→ 75,000 copy first printing

International Sales

- UK/BC rights - Aurum/Quarto

Advance Praise for FINDING FREEDOM

"This is a **beautiful memoir** of resilience, creativity, and amazing cooking. I was totally inspired and you will be too!" —**Ina Garten**

"Engaging stories from the kitchen and beyond... **A canny life story from a determined woman with the gift of vision and the wherewithal to implement it.**" —**STARRED Kirkus Review**

"An affecting memoir... Readers will root for French and will be fascinated by her efforts at **survival, redemption, and rejuvenation**. Notably heavier on insight and lighter on hubris than the average chef memoir, **this will speak to both the brokenhearted and those with kitchen dreams of their own.**" - ***Publishers Weekly***

"Erin is an overcomer and a risk-taker. She's the kind of person who, when faced with a setback, pushes forward and makes beauty out of hardship. **Her story is full of passion and courage**, and when you read this book, you will walk away feeling inspired and encouraged in your own life." —**Joanna Gaines, Co-Founder, Magnolia**

"Erin French is a **talented chef, a successful entrepreneur, a beautiful young woman, and a passionate promoter of living the 'good life.'** This book chronicles the incredible ups, and relatable downs, of building a life and a business. Congratulations, Erin! You have done it!"
—**Martha Stewart, Founder Martha Stewart Living Omnimedia**

"**Women everywhere will respond to *Finding Freedom*, a story of the triumph of true passion against all odds. With grit, honesty, and lyrical writing,** Erin French takes us on her journey: working the line at her father's diner, surviving addiction, toxic relationships, raising her son as a single mother, to finally re-inventing herself as a renowned chef and restaurateur. *Finding*

Freedom is a wild ride, one you won't soon forget." —**Stephanie Danler, bestselling author of *Sweetbitter* and *Stray***

"Erin and I grew up in very different kitchens (an American diner; Chez Panisse), but I recognized so much in her experience: the intimacy and immediacy of a restaurant-as-second-home; the sounds and smells of cooking; the pleasure of bringing joy to people through food. **Erin's story is a gritty, sensuous, honest story of finding her own path—with the pursuit of good food as her bellwether.**" —Fanny Singer, author of *Always Home*

From Erin French, owner of the critically acclaimed The Lost Kitchen, a TIME world dining destination, a life-affirming memoir about survival, renewal, and finding a community to lift her up.

Long before *The Lost Kitchen* became a world dining destination with every seating filled the day the reservation book opens each spring, Erin French was a girl roaming barefoot on a 25-acre farm, a teenager falling in love with food while working the line at her dad's diner and a young woman finding her calling as a professional chef at her tiny restaurant tucked into a 19th century mill. This singular memoir invites readers to Erin's corner of her beloved Maine to share the real person behind the "girl from Freedom" fairytale, and the not-so-picture-perfect struggles that have taken every ounce of her strength to overcome, and that make Erin's life triumphant.

In *Finding Freedom*, Erin opens up to the challenges, stumbles, and victories that have led her to the exact place she was ever meant to be, telling stories of multiple rock-bottoms, of darkness and anxiety, of survival as a jobless single mother, of pills that promised release but delivered addiction, of a man who seemed to offer salvation but in the end ripped away her very sense of self. And of the beautiful son who was her guiding light as she slowly rebuilt her personal and culinary life around the solace she found in food—as a source of comfort, a sense of place, as a way of bringing goodness into the world.

Erin's experiences with deep loss and abiding hope, told with both honesty and humor, will resonate with women everywhere who are determined to find their voices, create community, grow stronger and discover their best-selves despite seemingly impossible odds. Set against the backdrop of rural Maine and its lushly intense, bountiful seasons, Erin reveals the passion and courage needed to invent oneself anew, and the poignant, timeless connections between food and generosity, renewal and freedom.

Erin French is the owner and chef of The Lost Kitchen, a 40-seat restaurant in Freedom, Maine, that was recently named one of *TIME Magazine's* World's Greatest Places and one of "12 Restaurants Worth Traveling Across the World to Experience" by *Bloomberg*. A born-and-raised native of Maine, she learned early the simple pleasures of thoughtful food and the importance of gathering for a meal. Her love of sharing Maine and its delicious heritage with curious dinner guests and new friends alike has garnered attention in outlets such as *The New York Times* (her piece was one of the ten most read articles in the food section the year it was published),

Martha Stewart Living, *Wall Street Journal*, *Boston Globe*, and *Food & Wine*. She has been invited to share her story on NPR's *All Things Considered*, *The Chew*, *CBS This Morning*, and *The Today Show*. Erin was featured in a short film made by Tastemade in partnership with L. L. Bean, which won a James Beard Award, and *The Lost Kitchen Cookbook* has been named one of the best cookbooks by *The Washington Post*, *Vogue.com*, and *Remodelista* and was nominated for a James Beard Foundation Award.

Also by the Author

THE LOST KITCHEN COOKBOOK by Erin French

Publisher: Clarkson Potter/PRH

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



Selected as a Best Cookbook of 2017 by

- *The Washington Post*
- *Vogue.com*
- *Remodelista*
- *Tasting Table*

Shortlisted for The James Beard Award

Praise for THE LOST KITCHEN COOKBOOK

“Part of the allure in perusing *The Lost Kitchen*, I admit, is that I won’t be scoring a reservation to Erin French’s boutique restaurant anytime soon. So re-creating her food is as close as I’ll get to understanding why the **Lost Kitchen has become such a dining destination. ...the cookbook is both aspirational and attainable.** And it could be the only one I read this year that offered directions for concocting a milk-and-honey body scrub.”—*The Washington Post, The Best Cookbooks of 2017*

“This Freedom, Maine, restaurant, located in a restored 1800s mill, is a hot ticket these days, and has the reservation wait list to prove it. **French, whose beautiful story needs to be heard, truly delivers with a book full of fantastic seasonal recipes** like Maine halibut Niçoise.”—*Tasting Table, Best New Cookbooks for Spring 2017*

“This charming, tremendously personal book speaks so beautifully of the remote and glorious land it comes from, and is packed with wonderful 'perfectly imperfect' tales of life, cooking, and the love of place. Erin French’s passion is contagious and her simple but nuanced and detailed ingredient-focused cooking captivating. Think Wood-Smoked Leg of Lamb with Garlic Scape & Mint Pesto, Fried Green Tomatoes with Buttermilk & Chives, and Sweet Parsnip Cake with Hazelnuts & Mascarpone—oh, my!” —**Suzanne Goin**, author of *Sunday Suppers at Lucques*

“Long before I got to the very tempting recipes in *The Lost Kitchen*, I was hooked by Erin

French's charming storytelling. Home cooks will enjoy the warm tone in which Erin has written her recipes. They are a breeze to follow, call for only a handful of mostly easy-to-find ingredients, and reveal the good life of the four seasons in Maine."

—**Nancy Silverton**, author of *The Mozza Cookbook* and *Mozza at Home*

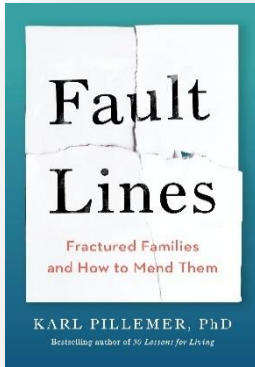
"One of the most magical experiences of my life was eating at Erin French's Lost Kitchen, a magnificent restaurant-in-a-mill in Freedom, Maine. **The food was deeply personal, local, and delicious. I am filled with joy at the prospect of re-creating some of the dishes at home from the recipes in this gorgeous cookbook."**

—**Dana Cowin**

"At first I thought this was simply a gorgeous restaurant book full of the food I love to eat, but now I think Erin French has done something more **magical** than that; **hers is that luscious, dim restaurant you go to in your dreams, the one that feeds you in every sense of the word. Her food isn't just beautiful—although it is—it also contains emotions, moods, and a lot of love for her Maine roots.**"

—**Amy Thielen**, author of *The New Midwestern Table* and *Give a Girl a Knife*

KARL PILLEMER, Ph.D.



FAULT LINES: Fractured Families and How to Mend Them by Karl Pillemer, Ph.D.

Publisher: Avery/PRH – May 2020

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

Material available: final manuscript

International sales:

- **UK - Yellow Kite/Hodder & Stoughton – UK first serial to: *The Daily Mail***
- **Korean - Bookie Publishing**
- **Polish - Wydawnictwo Uniwersytetu Jagiellońskiego**
- **Italian - Feltrinelli**

Real solutions to a hidden epidemic: family estrangement.

Estrangement from a family member is one of the most painful life experiences. It is devastating not only to the individuals directly involved--collateral damage can extend upward, downward, and across generations. More than 65 million Americans suffer such rifts, yet little guidance exists on how to cope with and overcome them. In this book, Karl Pillemer combines the advice of people who have successfully reconciled with powerful insights from social science research. The result is a unique guide to mending fractured families.

Fault Lines shares for the first time findings from Dr. Pillemer's ten-year groundbreaking Cornell Reconciliation Project, based on the first national survey on estrangement; rich, in-depth interviews with hundreds of people who have experienced it; and insights from leading family researchers and therapists. He assures people who are estranged, and those who care about them, that they are not alone and that fissures can be bridged.

Through the wisdom of people who have "been there," *Fault Lines* shows how healing is possible through clear steps that people can use right away in their own families. It addresses such questions as: How do rifts begin? What makes estrangement so painful? Why is it so often triggered by a single event? Are you ready to reconcile? How can you overcome past hurts to build a new future with a relative?

Tackling a subject that is achingly familiar to almost everyone, especially in an era when powerful outside forces such as technology and mobility are lessening family cohesion, Dr. Pillemer combines dramatic stories, science-based guidance, and practical repair tools to help people find the path to reconciliation.

Praise for FAULT LINES

"Rifts and ruptures upend tens of millions of families, leaving a trail of sorrow and despair. But in this wise and moving book, Karl Pillemer combines academic rigor and practical advice to show us how to move toward reconciliation. *Fault Lines* is a book that will change lives."—**Daniel H. Pink, New York Times bestselling author of *When, Drive, and A Whole New Mind***

"Chronic, seemingly intractable estrangement blights many families in our stressed and fragmented culture. In this thoughtful, compassionate book Karl Pillemer shows that it need not be permanent and his perceptive, gentle guidance lights the way to reconciliation."—**Gabor Maté M.D., author, *In The Realm of Hungry Ghosts: Close Encounters With Addiction***

"*Fault Lines* is a masterful study of the causes family estrangements, the reasons to heal, and the ways to make it happen. Don't waste a minute. Read this book and get back together."—**Jane Isay, author of *Walking on Eggshells***

"I could not stop reading this **wonderful combination of new data, psychological insight, practical advice, and compassion**. It will be a terrific personal and professional resource."—**Pepper Schwartz, Ph.D. author of *The Normal Bar: The Surprising Secrets of Happy Couples***

"Estrangement is the mysterious, intractable and secret pain affecting millions of families (including my own). With *Fault Lines*, Karl Pillemer courageously rappels into the deep social crevice created by these devastating rifts. Using original research and empathic storytelling, Pillemer doesn't just explore this territory, but he shows us a way out. **This is an extremely important and insightful guide for anyone wrestling with the heartbreak of estrangement.**"—**Amy Dickinson, "Ask Amy" advice columnist**

"This is **one of the most original contributions to relationship research and literature I have seen in a long time**. It is filled with real examples and practical wisdom, but perhaps most of all, every page is filled with hope."—**Matthew Kelly, New York Times bestselling author of *The Rhythm of Life***

Karl Pillemer, Ph.D., is an internationally recognized family sociologist. He is the Hazel Reed Professor of Human Development at Cornell University and also a Professor in the Weill Cornell Medical College. He is the Director of the Bronfenbrenner Center for Translational Research at Cornell, a major national center that works to strengthen family life and promote optimal human development. Throughout his career, the focus of Dr. Pillemer's research has been studying the family over the life course. This area of social science takes the long view and examines how people develop and change throughout their lives in family contexts. The life

course perspective asks questions like: What effects do choices, opportunities, and circumstances early in families have on how our lives turn out? What leads some people to have happy and healthy family lives, while others struggle with serious problems? Why do some families thrive and support their members throughout life while others do not? Dr. Pillemer has spent much of his career focusing on the question: How can we best understand family life and how can we make it easier at every stage of life?

Dr. Pillemer has authored more than 150 scientific publications, is a Fellow of the Gerontological Society of America, and has served in leadership roles in a number of scientific organizations. He speaks throughout the world on family issues and his work has been covered by major media outlets.

Dr. Pillemer counts among his greatest accomplishments his work translating research findings to the general public. He is the author of the best-selling *30 Lessons for Living: Tried and True Advice from the Wisest Americans* (Hudson Street Press/Penguin, 2011). and *30 Lessons for Loving: Advice from the Wisest Americans on Love, Relationships, and Marriage* (Hudson Street Press/Penguin, 2015). Pillemer has also published a number of popular advice books for workers in the elder service field.

Also by the author:

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

Publisher: Avery/PRH

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

International sales:

- | | |
|-------------------------------------------|------------------------------|
| • Korean - Tornado Media - #1 Best Seller | • Japanese - Sunmark |
| • German – Piper Verlag | • Vietnamese – TGM |
| • Chinese/PRC – Changsha Senxin Culture | • Romanian – Politon |
| • Chinese/Taiwan – Wealth Press | • Turkish – Butik Yayincilik |

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

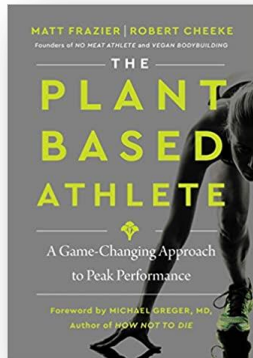
Publisher: Avery/PRH

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

International Sales:

- | | |
|--------------------------|------------------------------|
| • Korean - Tornado Media | • Turkish – Butik Yayincilik |
| • Romanian – Politon | |

MATT FRAZIER & ROBERT CHEEKE



THE PLANT BASED ATHLETE: A Game Changing Approach to Peak Performance

by Matt Frazier & Robert Cheeke

Publisher: HarperOne – June 2021

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

Material available: final manuscript

International Sales:

- German – Narayana Verlag

The only research-based guide for connecting a plant-based diet with long-term strength, endurance, and peak athletic performance, featuring interviews with professional athletes who've made the switch from meat to plants.

The Plant-Based Athlete by Matt Frazier and Robert Cheeke offers a persuasive body of evidence for adopting a plant-based lifestyle to achieve endurance, flexibility, sport, training, or lifting goals. Featuring more than 60 recipes, insights from famous plant-based athletes, and explosive scientific research, it is the ultimate invitation for joining the growing community of athletes (from elites to weekend warriors) who use plants to power their workouts and their every day.

Here are just a few athletes interviewed for *The Plant-Based Athlete*, whose stories of physical transformation began when they discovered the power of plants:

- SCOTT JUREK, ultrarunner, Appalachian Trail Speed Record
- MEAGAN DUHAMEL, 2x world champion and Olympic gold medalist, figure skating
- DARCY GAECHTER, the first and only woman to kayak the Amazon River from source to sea
- RICH ROLL, ultra-distance triathlete
- JAMES WILKS, UFC champion fighter, mixed martial artist
- DOTSIE BAUSCH, Olympic silver-medalist in track cycling
- RIP ESSELSTYN, world record holder in swimming

Matt Frazier is a competitive marathoner whose No Meat Athlete (NMA) books and website have been leading the conversation about how to approach a plant-based diet with fitness in mind, with millions of website visitors each year, 300,000+ newsletter subscribers, and +100,000 copies books sold, **Robert Cheeke**, is the godfather of the vegan bodybuilding movement and his way of eating is endorsed by plant-based luminaries such as T. Colin Campbell, Caldwell Esselstyn, Alicia Silverstone, and Emily Deschanel, among many others. He also headlines the international Vegan Strong tour, a year-long fitness expo tour.

PHILLIP DONE

**THE ART OF TEACHING CHILDREN: All I Learned from Life in the Classroom
by Phillip Done**

Publisher: Avid Reader Press/Simon & Schuster

Translation rights: Janis A. Donnaud & Associates

UK/BC rights: Simon & Schuster

Material available: final manuscript due May 2021

Recently retired elementary school teacher and winner of the Charles Schwab Distinguished Teacher Award Phillip Done's THE ART OF TEACHING CHILDREN: All I Learned from Life in the Classroom is a humorous, insightful guide that distills his three decades of classroom experience into life lessons for parents and teachers and readers everywhere. An educator of mostly 3rd and 4th graders, Phil clocked 33 years on the job.

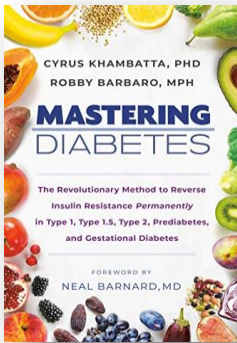
Filled with hilarious and heartwarming anecdotal stories from the “front line” (wait until you meet Zoe and her adorable blackboard antics and shy, opera loving Marco) Done takes readers inside his classroom where, with his signature charm and wisdom, he offers a vivid, knowing, and winning look at what makes teaching sometimes challenging but always special – from the magical art of reading aloud to children, to making the classroom a fun and safe “home,” to bringing a sense of wonder to a lesson plan, to always hearing his kids’ voices and recognizing them as the distinct individual humans that they are. He also deals effectively with difficult issues such as bullying and teacher burn-out. Phil makes it clear that he always learned even more than he taught and his nimble, gently encouraging interactions with his students, parents and fellow teachers show how to absorb the simple but profound lessons about the foibles of life and unconditional love from the children in our care. The book is wonderfully inspirational and heartening for teachers everywhere, but also has tremendous appeal for the general reader who longs for a joyful, relatable, sweetly optimistic celebration of the good in people.

And with the pandemic year, with schools closed and parents scrambling to try to educate their kids on the fly, people all over the world are recognizing the value of the irreplaceable work and wisdom of teachers like never before. Social media is overflowing with teacher appreciation exemplified by this Tweet from Shonda Rhimes “Teachers deserve to make a billion dollars a year. Or a week.”

An educator of mostly 3rd and 4th graders, Phil Done clocked 33 years on the job. He was nominated for the Disney Teacher of the Year Award, took a pie in the face at the school talent show, and was honored as a Teacher of the Year by the Sunnyvale School District in California, when not searching for envelopes for newly pulled baby teeth or making parkas out of Hefty bags on rainy field trips. Done has taught in both public schools and private, in the States and internationally. He has served as an educational consultant around the world. Additionally, he has worked as an on-set teacher for various television projects for Netflix, recently as the head on-set teacher for all the young actors in the blockbuster *Stranger Things*.

He is the author of two previous books, *32 Third Graders and One Class Bunny: Life Lessons from Teaching* and *Close Encounters of the Third-Grade Kind: Thoughts on Teacherhood*, both regularly named to “Best of All Time” lists of books about the singular adventure of teaching young children. Promoting his first two books, took him across the country and back, where he inspired and motivated teachers and students at schools and universities in more than 25 states.

CYRUS KHAMBATTA & ROBBY BARBARO



MASTERING DIABETES: The Revolutionary Method to Reverse Insulin Resistance Permanently in Type 1, Type 1.5, Type 2, Prediabetes, and Gestational Diabetes
by Cyrus Khambatta, Ph.D. and Robby Barbaro, *with a foreword by Dr. Neal Barnard*

Publisher: Avery/PRH – February 2020

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

International sales:

- German – Narayana Verlag
- Polish – Czarna Owca
- Chinese /simplified – Vegan Hut

New York Times & Amazon Bestseller

Diabetes has become one the world's major health problems, approaching pandemic levels in many countries, with an estimated 422 million people world-wide living with diabetes. It's time for a diabetes revolution. Mastering Diabetes is the groundbreaking method to master all types of diabetes by reversing insulin resistance.

Current medical wisdom advises that anyone suffering from diabetes or prediabetes should eat a low-carbohydrate, high-fat diet. But in this revolutionary book, Cyrus Khambatta, PhD, and Robby Barbaro, MPH, rely on a century of research to show that advice is misguided. While it may improve short-term blood glucose control, such a diet also increases the long-term risk for chronic diseases like cancer, high blood pressure, high cholesterol, chronic kidney disease, and fatty liver disease.

The revolutionary solution is to eat a low-fat plant-based whole-food diet, the most powerful way to reverse insulin resistance in all types of diabetes: type 1, type 1.5, type 2, prediabetes, and gestational diabetes.

As the creators of the extraordinary and effective Mastering Diabetes Method, Khambatta and Barbaro lay out a step-by-step plan proven to reverse insulin resistance-the root cause of blood glucose variability- while improving overall health and maximizing life expectancy. Armed with more than 800 scientific references and drawing on more than 36 years of personal experience living with type 1 diabetes themselves, the authors show how to eat large quantities of carbohydrate-rich whole foods like bananas, potatoes, and quinoa while decreasing blood glucose, oral medication, and insulin requirements. They also provide life-changing advice on

intermittent fasting and daily exercise and offer tips on eating in tricky situations, such as restaurant meals and family dinners. Perhaps best of all: On the *Mastering Diabetes Method*, you will never go hungry.

With more than 30 delicious, filling, and nutrient-dense recipes and backed by cutting-edge nutritional science, *Mastering Diabetes* will help you maximize your insulin sensitivity, attain your ideal body weight, improve your digestive health, gain energy, live an active life, and feel the best you've felt in years.

Cyrus Khambatta, PhD, and Robby Barbaro, MPH, are the team behind [Masteringdiabetes.org](https://masteringdiabetes.org), an online coaching platform for people living with all forms of diabetes that focuses on low-fat, plant-based, whole-food nutrition.

Khambatta has a PhD in nutritional biochemistry from the University of California at Berkeley and a bachelor of science in mechanical engineering from Stanford University. He has been living with type 1 diabetes since 2002. Barbaro has a master's degree in public health, and spent six years working at Forks Over Knives. He was diagnosed with type 1 diabetes in 2000.

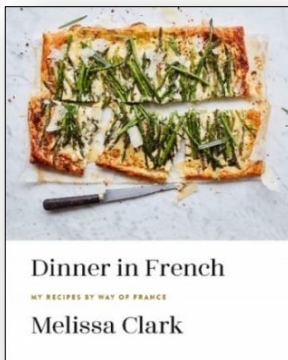
They have been featured in such media outlets as NPR, KQED, CNBC, Healthline, *Forks Over Knives*, *Vice*, *Fast Company*, Plant Based News, and *Wired*. They have spoken at major medical conferences including the International Plant-Based Nutrition Healthcare Conference (PBNHC), the American College of Lifestyle Medicine (ACLM) Conference, and Plant-Stock, and are featured speakers at festivals including VegFest LA.



COOKBOOKS/FOOD WRITING

CURRENT TITLES

MELISSA CLARK



DINNER IN FRENCH: My Recipes by Way of France – A Cookbook by Melissa Clark

Publisher: Clarkson Potter – 2020

UK Rights: Clarkson Potter

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

New York Times Best Seller

International Sales

- German - Narayana Verlag
- Russian – Eksmo

New York Times star food writer Melissa Clark breaks down the new French classics with 150 recipes that reflect a modern yet distinctly French sensibility.

“Melissa Clark’s contemporary eye is just what the chef ordered. Her recipes are traditional yet fresh, her writing is informative yet playful, and the whole package is achingly chic.” - Yotam Ottolenghi

Just as Julia Child brought French cooking to twentieth-century America, so now Melissa Clark brings French cooking into the twenty-first century. She first fell in love with France and French food as a child; her parents spent their August vacations traversing the country in search of the best meals with Melissa and her sister in tow. Near to her heart, France is where Melissa's family learned to cook and eat. And as her own culinary identity blossomed, so too did her understanding of why French food is beloved by Americans.

Now, as one of the nation's favorite cookbook authors and food writers, Melissa updates classic French techniques and dishes to reflect how we cook, shop, and eat today. With recipes such as Salade Nicoise with Haricot Vert, Cornmeal and Harissa Soufflé, Scalloped

Potato Gratin, Lamb Shank Cassoulet, Ratatouille Sheet-Pan Chicken, Campari Olive Oil Cake, and Apricot Tarte Tatin (to name a few), *Dinner in French* will quickly become a go-to resource and endure as an indispensable classic.

Melissa Clark's work has been honored with multiple 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 York Times* food website, appearing in *The Times'* weekly cooking videos at 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 42 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.

Dinner in French, *Dinner: Changing the Game* and Clark's instant pot cookbooks, *Dinner in an Instant* and *Comfort in an Instant*, all published by Clarkson Potter are *New York Times* and Amazon Best Sellers.

Praise for DINNER IN FRENCH

"Dinner in French could also be called the dinner that you want to eat tonight, this Saturday, and this Sunday, and actually every week and every season. Clark has an uncanny facility to translate complex dishes into their straightforward essentials, and with enough hunger and longing that, like a spell, she makes you want to make them. **The cookbook is so appealing it will drive you a little crazy.**"—**Bill Buford**, author of *Heat* and *Dirt*

"Oozing with charm, enthusiasm, and deep-rooted expertise as only she has, *Dinner in French* may just be my favorite Melissa Clark cookbook of all! Her palpable adoration for French cooking and the intuitive way she adapts it to her Brooklyn life make each recipe more approachable and alluring than the next. No need for a plane ticket to France when you can get in the kitchen with Melissa and savor all of this glorious food! *Vive la cuisine!*"—**Gail Simmons**, food expert, TV host, and author of *Bringing It Home: Favorite Recipes from a Life of Adventurous Eating*

"The French canon, but make it Brooklyn. *Dinner in French* is the invigorating, mouthwatering best of two worlds that Melissa Clark brings together like no one else. I can't wait to start cooking."—**Lauren Collins**

"A superb addition to [Clark's] cookbook repertoire. Whether they are classic French

staples, such as Niçoise salad and scalloped potato gratin, or inspired twists on the classics, such as wine-braised chicken with orange and olives or crème fraîche caramels, each recipe is a hit. . . . Clark also provides dozens of helpful make-ahead tips. . . . Equally inviting are her introductions to each recipe, which are filled with fun anecdotes (“It took a long time for me to agree to taste a snail”) and even more helpful tips (“If tarragon isn’t your favorite herb, you can use chives”). **This remarkable volume will entice avid home cooks to return to it time and again.**—*Publishers Weekly* (starred review)

“If you have ever dreamed of spending a summer eating/cooking in France, *Dinner in French* is as close as you can get without traveling there. **Every recipe brings French cooking alive.**”—Tom Colicchio

“*Dinner in French* is a joy-filled love letter to France and a portrait of what it can do for a fledgling cook. Melissa Clark is never sentimental, though—her love is the result of a profound understanding of the French way with food, and a curious intelligence. There are classic recipes here but also plenty I was unaware of, and Melissa brings her own touches to many dishes. You’ll want to book a flight to Paris or Marseille, or at least spend a weekend in a pool of sunlight, reading every word. **Moving as well as inspiring.**”—Diana Henry

“*Dinner in French* is an invitation to travel with Melissa to the country she knows well and loves deeply, and to cook with your heart. Her recipes toggle between high and homey—I love when she says she adds ‘a dose of Brooklyn moxie’ to France’s ‘buttery haute cuisine.’ **But what I love most is what you get from this mix: Food you’ll want to cook and share all the time, anywhere you are.**”—Dorie Greenspan

“Whether you're craving bistro fare or a trip to Paris, you will love this joyful panoply of modern French recipes. *Dinner in French* reinvents the classics with Melissa Clark’s signature sparkle, clever cooking techniques, and fresh flavors. Finally, the secrets behind simple, spectacular, seasonal French home cooking are available to all of us every day.”—Ann Mah

CAITLIN SHOEMAKER



**SIMPLY DELICIOUS VEGAN: 100 Plant-Based Recipes
by the creator of From My Bowl by Caitlin
Shoemaker**

Publisher: Abrams - Fall 2020

UK/BC Rights: Abrams

Translation Rights: Janis A. Donnaud & Associates, Inc

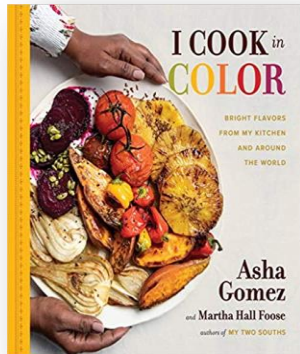
Caitlin Shoemaker, world vegan and health influencer and creator of the blog From My Bowl, offers plant-based recipes that maximize health and flavor and fit into any budget.

Caitlin shares the laid-back kitchen magic of her simple, flavorful recipes. *Simply Delicious Vegan* proves that unprocessed, plant-based food doesn't have to be expensive, complicated, or boring—and even better, it can make you feel (and look) your absolute best.

Complete with personal tips for creating a glowingly healthy and happier life, this book offers 100 recipes that check every box and fit easily into real life. Gluten-free, oil-free, and refined sugar-free, *Simply Delicious Vegan* will help you feel energized and centered.

Caitlin Shoemaker is the recipe developer, photographer, and creative mind behind the food and lifestyle brand *From My Bowl*, founded in 2016

ASHA GOMEZ



I COOK IN COLOR: Bright Flavors from My Kitchen and Around the World by Asha Gomez by Asha Gomez

Publisher: Avery/Penguin

Publication: Fall 2020

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

Expand your recipe collection with dishes that focus on cross-cultural flavors, rainbows of vegetables, gem-toned desserts, and spice-forward twists from the author of the critically acclaimed cookbook *My Two Souths*.

Best known for her easy mix of cooking traditions from the American South and her homeland of Kerala in Southern India, Chef Asha Gomez continues to evolve her unique cooking style.

In this next vibrant cookbook, *I Cook in Color*, Asha embraces dishes from around the globe, celebrating international flavor profiles and the melding of culinary traditions that reflect both her cherished memories of her mother's Kerala kitchen, as well as her extraordinary travel experiences. Recipes include:

- **Thai Green Papaya Salad with Dried Shrimp**
- **Catalonian Paella**
- **Passion Fruit, Lime & Grapefruit Grouper Ceviche**
- **Grilled Meyer Lemon Chili Corn**
- **Pomegranate & Date Molasses Chicken**
- **Mango Cardamom Cake**

Praise for I COOK IN COLOR

"The author's sure hand and Kerala roots make for a **stunning fusion of culinary traditions.**"—**The Washington Post**

"It is her command of the Indian spice box that emboldens her to kick up the heat in ways that Emeril never will."—**The New York Times**

"Take one look at Asha Gomez's Instagram feed, and it's easy to want to disappear into her technicolor world filled with stunning floral arrangements and lush platters of food that you can almost smell through the screen. Her approach to life is vibrant and full, and this cookbook shows you how to bring that exuberance into your life via your kitchen. Nothing is boring or monochromatic, and she embraces spices in everything from a seafood-laden paella to a leg of lamb smothered in za'atar and crowned with

stewed dried apricots. They say you should 'eat the rainbow'-Gomez will introduce you to colors you didn't even know existed."—**Khushbu Shah, restaurant editor, Food & Wine**

"Over the years, Asha has been my personal guide to a world of flavors and techniques I knew too little about. *I Cook in Color* is packed full of recipes for things you want to be eating right now."—**David Chang, chef and founder of Momofuku**

"Gomez's voice, sense of humor, and love of food's place in culture come through in all aspects."—**Booklist**

"Her deep connections to her roots appear in ways subtle and bold - be it the "Asha treatment" she gives a simple slab of wild salmon with a drizzle of mustard seed-spiked olive oil, or a rose-scented pound cake topped with saffron-poached quince honoring the baking prowess of her mother. The common thread that ties this eclectic recipe collection together is the spirit of a chef who can find the bright spot on the gloomiest day by turning on her stove."—**The Atlanta-Journal Constitution**

"Food that remaps the geography of home and heart."—**Atlanta Journal Constitution**

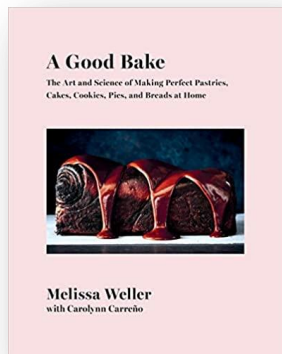
"Drawing on an eclectic palette and knowledge of global cuisines, these recipes will delight food lovers of all stripes and cooks of all skill levels."—**Publishers Weekly**

"As the title suggests, Atlanta chef Asha Gomez's second cookbook is a feast for the eyes....Cooks looking to spice up their kitchens this fall will do no better than this vibrant book."—**Southern Living**

"'I Cook in Color' is a testimonial of love, through food and friends, passed on from generation to generation, from continent to continent."—**Brekke Fletcher, CNN.com**

Asha Gomez is the author of the award-winning cookbook *My Two Souths: Blending the Flavors of India into a Southern Kitchen*, and runs The Third Space, an Atlanta culinary studio where she hosts her streaming cooking classes and YouTube channel *Curry and Cornbread*. Asha also works as a Global Ambassador for CARE specifically in the area of food insecurity. She's also involved with the James Beard's Foundation's Chef Boot Camp for Policy Change.

MELISSA WELLER



A GOOD BAKE: The Art and Science of Making Perfect Pastries, Cakes, Cookies, Pies, and Breads at Home: A Cookbook

by Melissa Weller

Publisher: Knopf (Fall 2020)

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

➔ new Melissa Weller title BREAD IS DELICIOUS SCIENCE just sold to Knopf

From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master.

Praise for A GOOD BAKE

"A Good Bake will definitely make you (or your loved ones) a good baker. Think of this as a gift that could yield delicious benefits." —**Christine Muhlke, *The New York Times Book Review* ("The Best Books to Give This Year")**

"A clever format separates tips and instructions with various font colors in running subheads along the left margin, making recipes exceptionally accessible . . . Numerous master class and tutorial sections transform this from a cookbook with excellent recipes into a series of baking lessons . . . Each chapter includes recipes both traditional and experimental . . . This will thrill home bakers who want to bake like the pros." —
Publishers Weekly, Starred Review

"...all you need to do is follow the instructions to the letter and you'll be rewarded with some of the **most exquisite baked goods of your life.**" —**Helen Rosner, *The New Yorker* ("The Best Cookbooks of 2020")**

"It's clear that *A Good Bake* by Melissa Weller is one of those cookbooks that will be used, not simply admired. Indeed, my own copy bore butter stains within a week." —
Rebecca Firkser, *Food52*

"Weller, who authored the book with Carolyn Carreño, writes in a precise but familiar voice. When she suggests letting the dough for oatmeal cookies rest in the refrigerator for four days to achieve an ideal crisp-chewy texture, trust the process: **They are exceptional.**" —**Bill Addison, *The Los Angeles Times* ("Best New Food Books to Add to Your Collection")**

"James Beard Award nominee Melissa Weller is responsible for some of the most

exquisite babka, bagels, sticky buns and other American treats in New York. She's also a chemical engineer by trade, which makes her **first cookbook a triumphant combination of creative sweet and savory recipes and easy-to-follow, scientific explanations for what works and what doesn't. Instructions are clear and abundantly detailed**, with separate sections that get into the nitty-gritty of trickier techniques like laminated pastry as well as photo spreads that demonstrate tasks like assembling a latticed slab pie, step by step. The results — from pillowy khachapuri oozing with cheese to simple, crackle-topped chocolate cookies — speak for themselves." —*The San Francisco Chronicle* ("*The Best Cookbooks of 2020*")

"There is some serious competition in the baking book category this year. [A Good Bake] is among my favorites..." —Kathy Gunst, *NPR's Here & Now* ("*Cookbooks of the Year*")

"Her recipes are challenging but provide huge payoffs, so I recommend the book for any dedicated baker in your life." —Amanda Kludt, *Eater* ("*A Food Editor's Guide to Holiday Gifting*")

"Rest assured that any recipe you try from A GOOD BAKE will be a smashing success, as Melissa Weller has provided the most detailed and clear steps to recreate her masterpieces. Her secret weapon: she was trained as a scientist -- a chemical engineer - - whose principal is perfection. **Brilliant!**" —Nancy Silverton, author of *Chi Spacca*

"For science-obsessed bakers, this comprehensive baking book written by chemical engineer-turned-James Beard-nominated baker Melissa Weller is **the ultimate gift.**" —Lynn Andriani, *MarthaStewart.com* ("*Holiday Gifts Home Bakers Will Love*")

"The first time I had one of Melissa Weller's bagels at High Street on Hudson, I was absolutely floored. I'm not the most confident baker, which is why I'm especially thrilled to make my way through **Weller's carefully constructed only-what-you-need-to-know recipes for pies, cakes, cookies, and more.**" —*Food & Wine Magazine*

"An ex-chemical engineer, Weller uses the scientific method to develop her recipes from salted caramel sticky buns to chocolate babka. **The neutral-toned tome is as beautiful as the bakes are delicious.**" —Anna Hirschorn, *Saveur* ("*Our 20 Favorite Cookbooks to Gift This Year*")

"Rarely do you come across a baking book that's as rigorous as it is encouraging with exhaustive, clearly written instructions. Each recipe is broken out into steps on the left, often with little helpful hints to set you up for success . . ." —Lauren Joseph, *Epicurious*

"A very good combination: Baking science all of us can understand and a splendid collection of recipes...**A baker's must!**" —Dorie Greenspan, author of *Dorie's Cookies and Everyday Dorie*

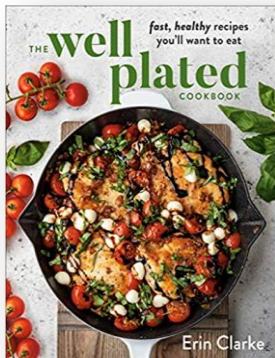
Melissa Weller is the baking superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement.

In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home baker to re-create.

With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.

Melissa Weller received a James Beard Award nomination for Outstanding Baker in 2016. A French Culinary Institute graduate, she trained at Babbo and Sullivan Street Bakery in New York City. She was chef-partner at High Street on Hudson; head baker at Per Se, Bouchon Bakery, and Roberta's; an owner and founder of Sadelle's; and the head baker at Walnut Street Café in Philadelphia. She lives in Brooklyn.

ERIN CLARKE



**THE WELL PLATED COOKBOOK: Fast, Healthy Recipes You'll Want to Eat
by Erin Clarke**

Publisher: Avery/PRH (Fall 2020)

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

Comfort classics with a lighter spin, from the creator of the healthy-eating blog Well Plated by Erin.

Known for her incredibly approachable, slimmed-down, and outrageously delicious recipes, Erin Clarke is the creator of the smash-hit food blog in the healthy-eating blogosphere, *Well Plated by Erin*. Clarke's site welcomes millions of readers, and with good reason: Her recipes are fast, budget-friendly, and clever; she never includes an ingredient you can't find in a regular supermarket or that isn't essential to a dish's success, and she hacks her recipes for maximum nutrition by using the "stealthy healthy" ingredient swaps she's mastered so that you don't lose an ounce of flavor.

In this essential cookbook for everyday cooking, Clarke shares more than 130 brand-new rapid-fire recipes, along with secrets to lightening up classic comfort favorites inspired by her midwestern roots, and clever recipe hacks that will enable you to put a healthy meal on the table any night of the week. Many of the recipes feature a single ingredient used in multiple, ingenious ways, such as Sweet Potato Boats 5 Ways. The recipes are affordable and keep practicality top-of-mind. She's eliminated odd leftover "orphan" ingredients and included Market Swaps so you can adjust the ingredients based on the season or what you have on hand. To help you make the most of your cooking, she's even included tips to store and reheat leftovers, as well as clever ideas to turn them into an entirely new dish. From One-Pot Creamy Sundried Tomato Orzo to Sheet Pan Tandoori Chicken, all of the recipes are accessible to cooks of every level, and so indulgent you won't detect the healthy ingredients. As Clarke always hears from her readers, "My family doesn't like healthy food, but they LOVED this!" This is your homey guide to a healthier kitchen.

Praise for THE WELL PLATED COOKBOOK

"I LOVE this collection of recipes! They strike such an awesome balance of excitement, scrumptiousness, approachability, and healthiness. And Erin's stories are so charming, they will make you feel like you're cooking along with your new best friend!" —**Molly Yeh, author of *Molly on the Range* and host of *Girl Meets Farm***

"I am so excited and proud of my friend Erin, who turns healthy eating into an attainable and

enjoyable experience. There are so many recipes I can't wait to make."—**Gina Homolka, *New York Times* bestselling author of *Skinnytaste One and Done***

"This book speaks to the way most want to be cooking and eating today. The recipes throughout these pages make it easy for families and anyone with a busy lifestyle to enjoy healthy food at home!"—**Tieghan Gerard, *New York Times* bestselling author of *Half Baked Harvest Super Simple* and *Half Baked Harvest Cookbook***

"Erin Clarke's food stakes out that ideal middle ground between healthy and indulgent, which means that this book—as beautiful as it is—belongs to the workhorse class. It won't take long for this book to look bedraggled at the edges, pages splattered with both memories and sauce."—**Amy Thielen, author of *The New Midwestern Table* and *Give a Girl a Knife***

"OMG! Erin's book is chock-full of an abundance of healthy recipes you're going to love incorporating into your life! Sticky Asian Cauliflower Wings, Kickin' Black Pepper Pork Stir-Fry, and Salmon Quinoa Cakes.... SIGN ME UP!"—**Gaby Dalkin, author of *What's Gaby Cooking: Eat What You Want***

"Fans of the Well Plated blog appreciate Erin's warm, encouraging voice and foolproof, comforting-yet-lightened-up recipes. *The Well Plated Cookbook* is Erin's most thoughtful and thorough recipe collection yet. She ensures that you're never left with a random half-cup of leftover beans and guides you to adjust the recipes to suit your season or pantry. *The Well Plated Cookbook* will become an indispensable resource in your kitchen."—**Kathryne Taylor, author of *Love Real Food***

"Packed to the brim with wholesome recipes and invaluable kitchen tips, *The Well Plated Cookbook* is an essential resource for anyone who wants to put quick, healthy meals on the table and enjoy every bite."—**Jeanine Donofrio, author of *Love and Lemons Every Day***

"This is everyday cooking at its most delicious. Erin's healthy tweaks of classic comfort foods transform them into guilt-free dishes, while her savvy Storage Tips and Market Swaps make this a great cookbook for beginners, as well as seasoned cooks."—**Tracy, Dana, Lori, and Corky Pollan, *New York Times* bestselling authors of *Mostly Plants***

Erin Clarke is the creator of the popular recipe website *Well Plated by Erin*. She has established herself as a go-to resource for nourishing yet delicious meals that are easy enough for an average weeknight, special enough for a date night, and comforting enough to earn picky-eater approval. She is an active runner and a healthy-living enthusiast, and has been known to show up on friends' doorsteps with a pan of enchiladas in one hand and a pitcher of sangria in the other.

COMING ATTRACTIONS

SOFREH by Nasim Alikhani

Publisher: Knopf (2022)

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

Final manuscript due Fall 2021

Chef/founder of celebrated Brooklyn restaurant Sofreh Nasim Alikhani's highly anticipated debut **SOFREH**, based on her sumptuous Persian food illuminates her culture, tradition, and family memories with personal stories of her journey from Isfahan, Iran to New York City and will offer authentic recipes that celebrate the soulful flavors of her culinary heritage.

THE PREPPY KITCHEN COOKBOOK by John Kanell

Publisher: Simon & Schuster (2022)

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

Final manuscript due Fall 2021

Founder of enormously popular The Preppy Kitchen blog John Kanell's **THE PREPPY KITCHEN COOKBOOK**, celebrates the powerful connections among family, time-honored customs, and classic, real food that sustains and comforts, featuring accessible recipe plans for sit-down dinners, old-fashioned baking, holiday family celebrations, and other traditions all geared to cherishing the peace and calm of home life in a world under stress.

THE MEDITERRANEAN DISH, by Suzy Karadsheh

Publisher: Clarkson Potter/PRH (2022)

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

Final manuscript due Fall 2021

Influential food blogger Suzy Karadsheh's **THE MEDITERRANEAN DISH** highlights the naturally healthy, bright, flavor-forward food she learned in her mother's kitchen in the cosmopolitan city of Port Said, Egypt offering creative, easy recipes and tips to bring the Mediterranean culinary lifestyle to family and friends.

INSTANT POT COOKBOOK by Vegan Richa

Publisher: Hachette Go (2022)

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

Final manuscript due Fall 2021

Blogger and cookbook author Vegan Richa's new cookbook, bringing together 100 new recipes using the Instant Pot, encompassing a wide range of culinary traditions from around the world and introducing new time-saving and flavor-enhancing techniques, including "pot-in-pot" (making several dishes at the same time) and "layered cooking" ("stacking" ingredients),

BADASS VEGAN by John Lewis

Publisher: Avery/PRH (2022)

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

UK/BC Rights: Avery/PRH

Final manuscript due Fall 2021

Speaker, blogger, entrepreneur and activist John Lewis's debut book, ***Badass Vegan*** is designed to inspire, implore and coach a diverse young following to take control and *wake up now* to the massive health benefits, ethical rewards and pure pleasures of a vegan diet, complete with fool-proof recipes, proven tips and action-forward plans to transition to a plant-based lifestyle, all told in a plain spoken, humorous vibe.

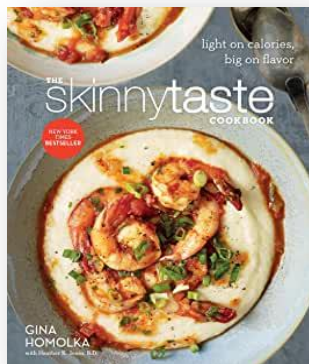
COOKBOOKS: INSTANT CLASSICS

SKINNYTASTE
by Gina Homolka

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.

**Over 1.5 million copies of the SKINNYTASTE cookbooks
sold in the U.S.**



THE SKINNYTASTE COOKBOOK:

Light on Calories, Big on Flavor

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

Publisher: Clarkson Potter/Crown

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

**-OVER ONE YEAR on the *New York Times* Best Seller
List**

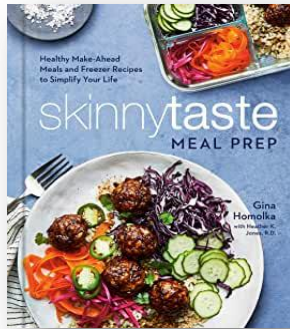
-USA Today Best Seller

-#1 Amazon Best Seller

International Sales:

- UK/BC - HarperCollins UK
- Dutch – Kosmos
- German – Narayana
- Chinese (simplified) – Beijing Science & Technology Publishing

New title – published Fall 2020



SKINNYTASTE MEAL PREP: Healthy Make-Ahead Meals and Freezer Recipes to Simplify Your Life: A Cookbook by Gina Homolka with Heather K. Jones R.D.

Publisher: Clarkson Potter/Crown

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

International Sales:

- German – Quintessenz
- Russian – AST

Save time, money, and calories with #1 New York Times bestselling author Gina Homolka's simple, smart solutions for healthy freezer meals, ready-to-serve dishes, grab-and-go breakfasts and lunches, ingenious "planned-overs," and more.

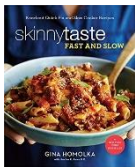
Whether you're looking to lose weight or just eat a little healthier, meal prepping and cooking in advance helps you stay on track with your diet, saves time on busy weeknights, and is great for your budget. *Skinnytaste Meal Prep* delivers more than 120 healthy, diverse recipes that turn simple, easy-to-find ingredients into flavor-packed meals and snacks you'll have ready at your fingertips for the week ahead and beyond.

With *Skinnytaste Meal Prep*, cooking smarter and eating healthier just got a whole lot simpler.

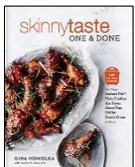
Other best-selling titles in the SKINNYTASTE LIBRARY



SKINNYTASTE FAST & SLOW



SKINNYTASTE ONE & DONE

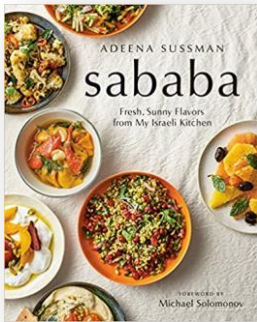


SKINNYTASTE AIR FRYER COOKBOOK

Gina Homolka is the #1 *New York Times* bestselling author of *The Skinnytaste Cookbook*, *Skinnytaste Fast and Slow*, *Skinnytaste One and Done*, and *The Skinnytaste Air Fryer Cookbook* and the founder of the award-winning blog Skinnytaste. She lives on Long Island with her husband and their two children. Her *Skinnytaste* brand cookbooks have sold over 1.2 million copies in the U.S.

Heather K. Jones, R.D. is a registered dietitian, the author of several nutrition books, and the founder of www.heatherkjones.com, a weight loss resource that focuses on healing and hope instead of diets and deprivation.

ADEENA SUSSMAN



**SABABA: Fresh, Sunny Flavors from My Israeli Kitchen
by Adeena Sussman – with a foreword by Michael Solomonov**

Publisher: Avery/Penguin

Publication: Fall 2019

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

**Named a Best New Cookbook of Fall 2019 by
*Bon Appetit, Food & Wine, Epicurious, and Eater***

**International Sales:
Russian - Knizhniki**

Selected by *The New York Times* as a Best Cookbook for Fall 2019:

“Sababa, Hebrew slang for “it’s all good” or “everything is awesome,” is an apt title for Adeena Sussman’s new cookbook (Avery, \$35). Ms. Sussman, an American food writer who moved from New York to Tel Aviv in 2015, adores the cuisine of her adopted city. All 125 of the vegetable-rich, herb-strewn recipes were inspired by her trips to the shuk (market), with its bins of olives, tubs of tahini and bunches of lemon verbena. An experienced cookbook author (including two books with the TV personality and model Chrissy Teigen), Ms. Sussman’s recipes are thoughtfully written and thoroughly tested. And dishes like roasted carrots glazed with tahini and date syrup, labneh with caramelized pineapple and sumac, and seared baby lamb chops marinated in shug (green chile, cardamom and cilantro sauce) capture the exuberant spirit of her new home.” MELISSA CLARK

- **Major media coverage in *Los Angeles Times, New York Times, New York Post, The Wall Street Journal* and *People Magazine***

In an Israeli cookbook as personal as it is global, Adeena Sussman celebrates the tableau of flavors the region has to offer, in all its staggering and delicious variety

In Hebrew (derived from the original Arabic), sababa means "everything is awesome," and it's this sunny spirit with which the American food writer and expat Adeena Sussman cooks and dreams up meals in her Tel Aviv kitchen. Every morning, Sussman makes her way through the bustling stalls of *Shuk Hacarmel*, her local market, which sells irresistibly fresh ingredients and tempting snacks--juicy ripe figs and cherries, locally made halvah, addictive street food, and delectable cheeses and olives. In *Sababa*, Sussman presents 125 recipes for dishes inspired by this culinary wonderland and by the wide-varying influences surrounding her in Israel.

People the world over have begun to instinctively crave the spicy, bright flavors of Israeli cuisine, and in this timely cookbook, Sussman shows readers how to use border-crossing kitchen staples-- tahini, sumac, silan (date syrup), harissa, za'atar---to delicious effect, while also introducing more exotic spices and ingredients. From Freekeh and Roasted Grape Salad and Crudo with Cherries and Squeezed Tomatoes, to Schug Marinated Lamb Chops and Tahini Caramel Tart, Sussman's recipes make a riot of fresh tastes accessible and effortless for the home cook.

Filled with transporting storytelling, *Sababa* is the ultimate, everyday guide to the Israeli kitchen.

Praise for SABABA

"We should all be cooking like Adeena Sussman." --*The Wall Street Journal*

"Sababa, which translates as 'everything is awesome,' makes for an appropriate title for **this outstanding collection of fresh variations on an old-world cuisine.**" – ***Publishers Weekly*, starred review**

"Adeena Sussman is a force to be reckoned with...As the book's title hints — 'sababa' is Hebrew-meets-Arabic slang for, simply, 'everything is awesome' — **readers are in for a treat.**" –***Eater***

"*Sababa*, borrowed from Arabic slang, means 'everything is awesome' and I'm here to tell you that's a pretty accurate description of Adeena Sussman's new cookbook. Go through *Sababa* and you'll be transported with Adeena as she ventures to her vibrant market in Tel Aviv and returns to her kitchen to make the dishes that have put Israeli cuisine on the front burner." –**Nancy Silverton**

"Everything about this book, from its title, which promises awesomeness, to Adeena's stories about her adopted homeland, its markets, ingredients, traditions, and cooks, conspires to joy. **The recipes are simple, smart, and filled with the bold, bright flavors of Israel we've come to love.** That they're so easily doable is the bonus." —**Dorie Greenspan, award-winning author of *Everyday Dorie* and *Dorie's Cookies***

"With *Sababa*, Adeena has gifted us with the kind of culinary journey that dreams are made of. **Her warmth, knowledge, colorful stories, and stunningly beautiful recipes** make this the type of book you want to have two of: one to read in bed at night and one to get messy with in the kitchen." –**Molly Yeh, food blogger and TV host**

"I am so glad that *Sababa* is here so that I can finally taste Adeena's personal flavors from her Israeli kitchen. She has masterfully combined the food that she grew up with in the States with the dishes she serves now in her Tel Aviv kitchen. **Every reader and food lover will learn how to integrate Adeena's clever ways with flavor into their**

own cooking." –Joan Nathan

"Seeing Adeena's love and dedication to Israeli cuisine has been truly inspiring. Her warm and effortless approach makes you feel like you are in her kitchen cooking alongside her. **Bright, fresh, and full of flavor, these are dishes that will easily be on repeat in your home.**" –Eden Grinshpan, co-founder of DEZ and host of *Top Chef Canada*

"Adeena is reverent in her approach, historical in her research, and incredibly passionate in her quest to conquer the patchwork cultural makeup that defines the Israeli food landscape. Most importantly, she makes this terrific food and cuisine approachable and authentic at the same time. **A delight!" –Jonathan Waxman**

"[Sussman's] tahini caramel tart justifiably earns its parenthetical description as 'the Gal Gadot of tarts.' With this book, Sussman will most likely prove to be a new kind of Amazon warrior goddess." –*The New York Times*

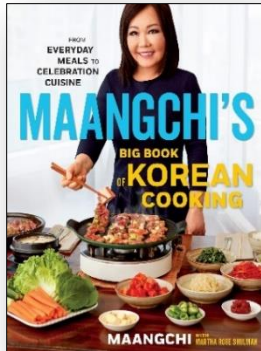
"*Sababa* has taught me, inspired me and fed me. You can't say better than that."
–Diana Henry, *T: The New York Times Style Magazine*

"This book has recipes that range from intoxicating spice mixes to unfussy street food—and delivers gastronomic awesomeness." –*Forbes*

"The perfect at-home intro to all that Israeli cuisine has to offer." –*Buzzfeed*

Adeena Sussman has co-authored eleven cookbooks, including the *New York Times* #1 bestseller *Cravings*--and its *New York Times* bestselling follow-up, *Hungry for More*--with Chrissy Teigen. She is also the author of Short Stack Editions' *Tahini*. A lifelong visitor to Israel, she moved there in 2015 after meeting an expat American who has since become her husband. She lives footsteps from Tel Aviv's Carmel Market, where she shops and explores daily, taking inspiration from her adopted country's seasonal and cultural culinary rhythms. She has written about Israeli food for *Food & Wine*, *The Wall Street Journal*, *Epicurious*, *Gourmet*, and many others.

MAANGCHI



MAANGCHI'S BIG BOOK OF KOREAN COOKING: From Everyday Meals to Celebration Cuisine by Maangchi

Publisher: Houghton Mifflin Harcourt - Fall 2019

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

Selected by:

- Amazon – Best Cookbooks of 2019
- *The New York Times* Best Cookbooks of Fall 2019
- *Eater's* Best Fall Cookbooks 2019
- *Bon Appetit's* "Fall Cookbooks We've Been Waiting All Summer For"
- *Forbes* Finds 15 New Cookbooks for Fall 2019

International Sales:

- Russian – Mann, Ivanov and Ferber

Praise for MAANGCHI'S BIG BOOK OF KOREAN COOKING

"Maangchi's magnificent latest (after *Maangchi's Real Korean*) makes it clear why she's attracted nearly four million subscribers to her YouTube channel: she has an easy style that makes even challenging recipes seem doable. This will be a go-to Korean cookbook." - *Publisher's Weekly*

"*Maangchi's Big Book of Korean Cooking: From Everyday Meals to Celebration Cuisine* is her second book, an even more comprehensive take on Korean home cooking than the first — think Julia Child's iconic *Mastering the Art of French Cooking*, but with bibimbap." —*Eater*

"Reading *Maangchi's Big Book of Korean Cooking* is like being on a WhatsApp chain with my friends' moms. There are photos of ingredients to buy (Sempio soy sauce, tubes of soft tofu) and recipes that go beyond KBBQ (chicken ginseng soup, Korean temple-style vegetables), all in the same tone that makes Maangchi feel like everyone's auntie." —Elyse Inamine, digital restaurant editor, for *Bon Appetit*

The definitive book on Korean cuisine by the author The New York Times called “YouTube’s Korean Julia Child”

Despite the huge popularity of Korean restaurants, there has been no comprehensive book on Korean cooking—until now. Maangchi’s Big Book of Korean Cooking is a wide, deep journey to the heart of a food-obsessed culture.

The book contains the favorite dishes Maangchi has perfected over the years, from Korean barbecue and fried chicken to bulgogi and bibimbap. It explores topics not covered in other Korean cookbooks, from the vegan fare of Buddhist mountain temples to the inventive snacks of street vendors to the healthful, beautiful lunch boxes Korean mothers make for their kids. Maangchi has updated and improved the traditional dishes, without losing their authentic spirit.

Among the features:

- Spectacular party food, from homemade clear rice liquor to sweet, spicy, sour baby back ribs
- Side plates that support and complement every Korean meal
- Soups, hotpots, and stews, from bone broth to tofu stews
- An array of different kimchis
- A detailed photographic chapter on Korean cooking techniques

Hundreds of striking, full-color photos by Maangchi show Korean ingredients so the cook knows exactly what to buy, step-by-step techniques for each recipe, and tempting close-ups of every dish.

Maangchi (The "Hammer" in Korean) was born and raised in South Korea, where she learned the fundamentals of home cooking from her relatives. A former counselor for victims of domestic violence and movie extra, she is the founder-owner of maangchi.com, the top online destination for Korean cooking. She also has her own YouTube channel, with millions of followers. She lives in New York City.

Also by the author

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

Publisher: Houghton Mifflin Harcourt - Fall 2019

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

International Sales:

- German - Riva/mvg
- Russian – Mann, Ivanov and Ferber

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

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!

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**