



**CLARKSON POTTER**



**TEN SPEED PRESS**



**WATSON GUPTION**



**4 COLOR BOOKS**

**CROWN PUBLISHING GROUP  
LONDON BOOK FAIR 2025  
ILLUSTRATED RIGHTS GUIDE**

## **Foreign Rights Contacts**

**Rachel Berkowitz**

**Vice President, Director, Subsidiary Rights**

**Tel: 212-782-9771**

**E-mail: [rberkowitz@penguinrandomhouse.com](mailto:rberkowitz@penguinrandomhouse.com)**

**Kellyann Cronin**

**Manager, Foreign Rights**

**Tel: 212-572-2064**

**E-mail: [kcronin@penguinrandomhouse.com](mailto:kcronin@penguinrandomhouse.com)**

**Alison Lee**

**Associate, Foreign Rights**

**Tel: 212-782-9683**

**E-mail: [allee@penguinrandomhouse.com](mailto:allee@penguinrandomhouse.com)**

## Contents:

<b>Cooking.....</b>	<b>page 4</b>
<b>Gift Books.....</b>	<b>page 39</b>
<b>Coffee Table Books.....</b>	<b>page 52</b>
<b>Arts, Crafts, Gardening, and Design.....</b>	<b>page 56</b>
<b>Journals.....</b>	<b>page 64</b>
<b>Card Decks.....</b>	<b>page 71</b>
<b>Coloring Books.....</b>	<b>page 79</b>
<b>Licensed Properties.....</b>	<b>page 83</b>
<b>Games &amp; Puzzles.....</b>	<b>page 93</b>
<b>Co-Agents.....</b>	<b>page 94</b>



# COOKING



Photos from *Bad B\*tch in the Kitch*



**THE MARKET HAUL**  
***Seasonal, Plant-Forward Recipes to Transform Vegetables No Matter Where You Shop***

by Pierce Abernathy  
A Clarkson Potter Hardcover  
On sale April 14<sup>th</sup>, 2026  
Cooking – Courses & Dishes

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials July 2025

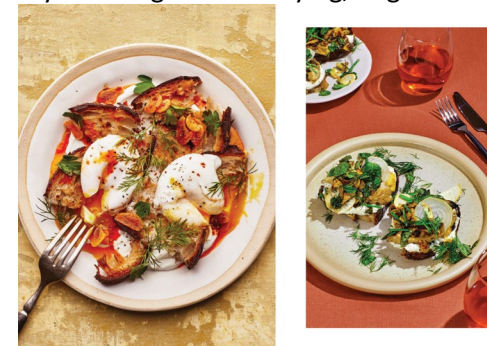
**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)  
Pages: 272  
Illustrations: TK  
Price: \$35.00

When Pierce Abernathy started sharing cooking videos on social media during the pandemic, he had one goal in mind: to get people more excited about eating plants. Turning to fresh, seasonal produce for inspiration, Pierce began experimenting with ways to make unfamiliar or overlooked vegetables more appealing. He soon attracted a devoted online following, beloved for his creativity in transforming healthy ingredients into dishes that feel luxurious and indulgent.

In ***The Market Haul***, Pierce shares 90 recipes that reflect his seasonal approach to plant-based cooking. With chapters for each season, the recipes are organized by craving—whether you want something raw and crunchy, creamy and cooked, or hearty and generous, you can follow your hunger to satisfying, vegetable-forward meal.

**Pierce Abernathy** is a recipe developer, content creator, and model. His path to the culinary arts was carved by a combination of insatiable curiosity, a seasonal approach to plant-forward cooking, and his Armenian heritage. He has cultivated a diverse career in front of and behind the camera, from walking in Gucci’s SS22 Love Parade runway show, cooking experiences for brands all over the world, to producing and editing videos for BuzzFeed and the New York Times.



**SCANDINAVIAN EVERYDAY**  
***Vibrant, Simple Meals from Northern Europe***

by Nichole Accettola  
A Ten Speed Press Hardcover  
On sale April 7<sup>th</sup>, 2026  
Cooking - Regional & Cultural – Scandinavian

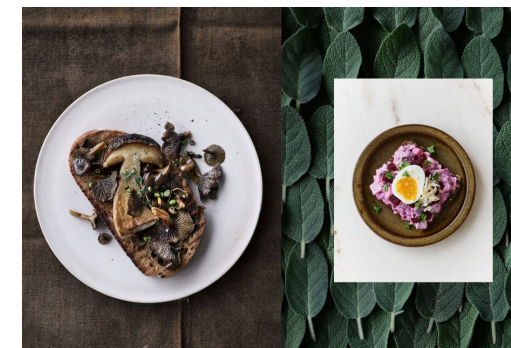
**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)  
Pages: 256  
Illustrations: approx. 75 Photos  
Price: \$29.99

In ***Scandinavian Everyday***, Culinary Institute of America-trained chef and owner of San Francisco’s beloved Kantine, a Scandinavian-inspired eatery, Nichole Accettola shares her favorite homemade Scandinavian dishes from early morning to deep into the evening. Recipes are written with expertise and warmth, inviting readers into Nichole’s kitchen through inspirational headnotes and intimate personal essays featuring stories and anecdotes from Nichole’s life in Scandinavia.

**Nichole Accettola** is a CIA-trained chef and the owner of Kantine, a Scandinavian-inspired restaurant located in San Francisco serving breakfast, lunch, and snacks with a gorgeous menu of pastries, porridge and jewel-like smørrebrød sandwiches. Her café has garnered glowing reviews from media such as *San Francisco Chronicle*, *Time Out*, and *Eater*. Nichole is also the author of the IACP award-winning *Scandinavian from Scratch*.





**NOTHING MATTERS BUT DELICIOUS**  
**A Radically Honest Cookbook**  
 by Greg Baxtrom and Joshua David Stein  
 A Ten Speed Press Hardcover  
 On sale October 14<sup>th</sup>, 2025  
 Cooking – Methods – Quick & Easy

**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials May 2025

**Title Specs:**

Trim: 197 x 232 mm (7 ¾ x 9-1/8 in)  
 Pages: 288  
 Illustrations: 100 photos + illos  
 Price: \$35.00

**NOTHING MATTERS BUT DELICIOUS** is a cookbook like no other, teaching you the techniques to make restaurant-quality dishes at home in a fraction of the time, all with common ingredients and kitchen items. Award-winning chef and restaurateur Greg Baxtrom invites you into his energetic kitchen, sharing his honest and encouraging methodologies for exquisite dishes. **NOTHING MATTERS BUT DELICIOUS** gives home cooks of all abilities the confidence and techniques to “never quit” on their culinary journey.

**Greg Baxtrom** is the chef-owner of the acclaimed restaurants Olmsted, Patti Ann’s Family Restaurant and Bakery, and Five Acres. Prior to opening Olmsted in 2016, Greg worked in some of the world’s most exciting kitchens, including Alinea, Blue Hill at Stone Barns, Per Se, and Lysverket in Norway.

**Joshua David Stein** is an editor, author, and journalist. He is the co-author of numerous books including *My America: Restaurants from a Young Black Chef*; *Notes from a Young Black Chef*, *The Nom Wah Cookbook*, *Vino: The Essential Guide to Real Italian Wine*; *Il Buco: Stories & Recipes* as well as many children’s books about food.



**KEEP IT SIMPLE COMFORT**  
 by Matthew Bounds  
 A Clarkson Potter Hardcover  
 On sale March 3<sup>rd</sup>, 2026  
 Cooking – Courses & Dishes

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)  
 Pages: 224  
 Illustrations: 90 photos  
 Price: \$30.00

With his delicious and doable recipes, *New York Times* bestselling author Matthew Bounds proves that the comfort of a home cooked meal is easier than you think. In **Keep It Simple Comfort**, Matthew is back with a brand-new set of easy-to-follow recipes for every occasion, delivered with his signature Southern charm and laid-back attitude. Along with more of his popular weeknight-friendly dinners, he shares next-level comfort food dishes perfect for cozy date nights and larger gatherings so you can learn how to impress your guests with minimal fuss. Matthew walks us through foundational basics, like how to reverse sear a steak and cook perfect-every-time rice, and offers tons of tasty recipes and tips for success to inspire your next meal.

**Matthew Bounds**, AKA Your Barefoot Neighbor, is a social media personality who believes that feeding our families and ourselves shouldn’t be too difficult. Matthew began teaching himself to cook in 2020, and in 2022 he started posting those efforts online. Now, he shares his accessible, inclusive recipes with millions of people.





**EVERYTHING'S GOOD**  
**100 Comfy Classics That You'll Cook**  
**Always and Forever**

by Toni Chapman  
A Clarkson Potter Hardcover  
On sale October 28<sup>th</sup>, 2025  
Cooking – Methods – Quick & Easy

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials February 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 256  
Illustrations: 95 4c photos  
Price: \$35.00

Toni Chapman is a social media star known for sharing easy, comforting, and flavorful recipes that pay homage to her Puerto Rican, Caribbean, and African American culinary roots. She grew up in a family that loves to cook, and her homestyle cooking draws from the bond she shares with her family--especially her abuelita--through food. A former producer at BuzzFeed's Tasty, the more than 80 recipes she shares in *Untitled* are approachable and weeknight friendly, and brought to life by the bold, flavorful ingredients of her heritage.

In *Everything's Good*, Toni shares a treasure trove of brand-new recipes (and some viral favorites). Toni's dishes are soulful and cozy—several recipes have been passed down from her family (**Pollo Guisado**), some are inspired by the Southern staples she grew up eating (**One-Pot Dirty Rice with Chicken**), and others are Toni's takes on the classics (**Cod Scampi with Coconut Rice**).

**Toni Chapman** is a culinary content creator and author based in Miami, Florida. She draws her inspiration for recipes from her Afro-Latina heritage and homestyle foods she grew up with. When she's not in the kitchen, Toni loves to travel and be inspired by new cultures and cuisines.



**I SLEEP IN MY KITCHEN**  
**100 Comfort Food Classics from My**  
**Palestinian American Home**

by Mariam Daud  
A Clarkson Potter Hardcover  
On sale March 17<sup>th</sup>, 2026  
Cooking – Courses & Dishes

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 272  
Illustrations: 100 4C Photos  
Price: \$35.00

From the creator of the popular social media account, Mxriyum, 100 recipes that blend Palestinian heritage with creative twists, offering approachable and flavorful dishes for home cooks and bakers of all skill levels. In *I Sleep in My Kitchen*, Mariam shares her most beloved dishes, a collection of comforting recipes that reflect her heritage as well as showcase her creativity in the kitchen.

Mariam offers readers a taste of traditional Palestinian cuisine, sharing cherished recipes for the recipes dishes she grew up eating. You'll find a celebratory **Msakhan**, the national dish of Palestine, and shares personal favorites from her childhood, like her mother's irresistible **Cheese Fatayer**, a savory cheese-stuffed pastry that was a household staple on weekend mornings.

Fans of Mariam will also be thrilled to find some of her most popular recipes, like her tender, pull-apart **Cinnamon Rolls** and her **Triple Stack Smash Burgers**.

**Mariam Daud** is a young, Palestinian American home cook who posts mouthwatering recipes with distinctly elegant presentations on social media.





**SAENG'S LAO KITCHEN**  
 by Saengthong Douangdara  
 A Ten Speed Press Hardcover  
 On sale May 5<sup>th</sup>, 2026  
 Cooking – Regional & Cultural –  
 Southeast Asia

**Editor:** Zoey Brandt  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
 Pages: 240  
 Illustrations: Approx. 115 4C Photos  
 Price: \$32.99

The food culture of Laos has historically been passed down through oral tradition, and Saeng's love of food began in his family's kitchen, where he learned from watching his mother cook. Born in a refugee camp in the aftermath of the American Vietnam War's impact in Laos, like many members of the Lao diaspora, Saeng's ties to Lao culture growing up were primarily through food.

*Saeng's Lao Kitchen* endeavors to help preserve and share the beauty of Lao cuisine through recipes for pantry staples, dishes incorporating padaek (unfiltered fish sauce), sticky rice, laab, noodles, stews, snacks, not-too-sweet desserts, and modern twists on traditional recipes.

**Saengthong Douangdara** is a content creator and personal chef specializing in Lao cuisine. As a first-generation Lao American, food has always been central to his life. Saeng's work has been featured in *Delish*, *Buzzfeed*, the *New York Times*, and *LA Times*, and he is the winner of an episode of TBS's cooking show *Rat In The Kitchen*. A proud member of the Lao Food Movement, Saeng aims to inspire others to explore the delicious flavors of his culture.



**HELLO, HOME COOKING**  
 by Ham El-Waylly  
 A Clarkson Potter Hardcover  
 On sale March 24<sup>th</sup>, 2026  
 Cooking – Methods – Quick & Easy

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
 Pages: 272  
 Illustrations: 100-125 4C Photos  
 Price: \$35.00

Quirky, beloved, fun-loved *New York Times* Cooking video star Ham El-Waylly combines his unique personal heritage (representing the cuisines of Qatar, Bolivia, Brazil, and Egypt) with his 15 years as a professional chef to bring delicious, global recipes to home cooks.

Ham centers culture and community in his dishes—featuring beloved dishes from across different nations which carry that can't-quite-put-my-finger-on-it hominess, regardless of the origin. Within these pages, cooks of all experience levels learn

the base flavors of cuisines around the world, freeing them to mix, match, and alter classic dishes into something delicious and new: from the Macarona Bechamel that parallels American Mac n Cheese and Basbousa (a sweet, semolina cake) that would rival any Blondie, to Egyptian ta'amaya (like falafel but made with fava beans instead of chickpeas) and beyond, *Hello, Home Cooking* shows you how to highlight your own heritage in familiar recipes by swapping in certain ingredients for others—focusing on affordability and availability.



**Ham El-Waylly** is a chef, recipe developer, and video creator based in New York City. You may know him from the NYT Cooking channel, where he shares ingenious tips and whips up opulent feasts from niche ingredients.



## HUNGRY HAPPENS: MEDITERRANEAN

### 100 Healthy, Simple Recipes

by Stella Drivas

A Clarkson Potter Hardcover

On sale September 16<sup>th</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Material available

#### **Title Specs:**

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

Pages: 272

Illustrations: 100-115 4C Photos

Price: \$35.00

Stella Drivas created her blog Hungry Happens to share easy, healthy meals using wholesome ingredients. She grew up in a Greek household where meals were always made from scratch using extra virgin olive oil, citrus, fresh greens, lean meats and seafood, and of course feta. The classic Greek cooking traditions passed down from her grandmother are woven into the meals she makes for her own family today. Stella believes that cooking is one of life's greatest pleasures, and with ***Hungry Happens: Mediterranean*** she encourages us to embrace it with vibrant flavors and the freshest ingredients and share the joy with the ones we love.

**Stella Drivas** is a recipe developer, photographer, and the founder of Hungry Happens, a website dedicated to sharing her love of cooking easy, delicious, Greek-inspired foods and healthy desserts. The daughter of Greek immigrants, she has been influenced and surrounded by Greek culture her entire life. Stella lives on Long Island, NY.



#### WHAT I EAT IN A DAY

While every meal is important in Greek culture, dinner was typically the main event in my family, and it was always composed of a main and several side dishes. Dinner still tends to be the more involved meal of the day for me and my kids, but unlike my yiyia and my mom, my style is to keep things easy. And breakfasts and lunches are always quick and easy, too. Here's how an average day of eating looks for me:

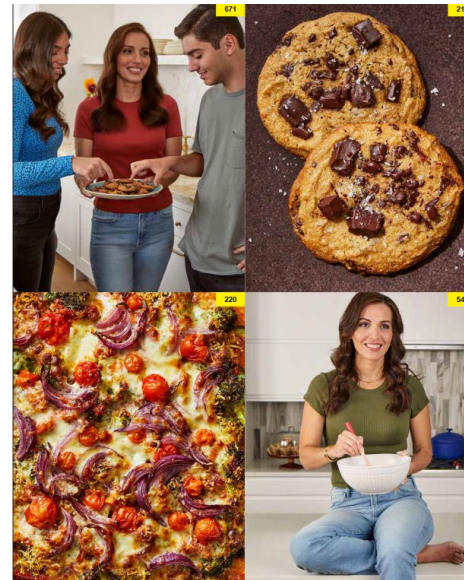
**Breakfast is simple.** Most days I start with a cup of bone broth or, occasionally, a cup of Greek coffee. My kids and I will eat a quick, spiced baked dish like the Baked Egg Tortilla (page 000), or if my daughter, Eleni, has made her Pumpkin Chocolate Chip Muffins (page 000), we will toast and drizzle them with tahini. In the summer, I love a classic Greek breakfast of good Greek yogurt, topped with fresh fruit, tahini, and a light drizzle of honey.

**Quick and light lunch.** Lunch is often a quickly assembled meal for me, consisting of a few soft-boiled or poached eggs with fresh vegetables and avocado. Or it might be a scoop of tuna fish salad or cottage cheese, served on lettuce leaves, with vegetables alongside.

**"All-inclusive" main for dinner.** Recipes like my Vegetable-Stuffed Chicken Breasts (page 000) and Mediterranean Baked Cod (page 000) combine protein and vegetables, making them a one-stop shop, needing only a simple side such as Tzatziki Macaronisada (page 000), freshly cooked rice or cauliflower rice, or some crusty bread to mop up juices. Other meals, like Loud Pan Chicken Gyros (page 000), served with warm pita and various toppings, or Crunchy Baked Beef Souvlaki Tacos (page 000), are interactive meals, involving toppings and condiments that allow everyone to customize their own plates at the table.

**Occasional dessert.** Everyone in my family has a sweet tooth, including me, and sometimes after dinner, we'll have a dessert that's lower in sugar and carbs than the traditional version, such as Vegan Tahini-Chocolate Chunk Cookies (page 000) or my lighter Baklava Cheesecake Bars (page 000) if they're on hand. But more often, we will do as I did while growing up, which is to cleanse our palates with fresh fruit, reserving more elaborate desserts for special occasions.

**Meal prepping and leftovers.** Growing up, the cooks in my family never meal-prepped (my yiyia was essentially an chef-order cook, making as whatever we wanted on request—not how I do it with my kids!). If I'm feeling organized, meal prepping is something that helps me a lot in my work on the Hungry Happens website. I'll get ahead of produce prep, map out a schedule for my cooking when I know I'll have more free time, and sometimes I'll make more involved dishes like my Epic Meat Lasagna (page 000) and stash them away in the freezer. Sometimes it works for me, sometimes it doesn't. But I always pack up my leftovers so that they don't go to waste. I get so happy when I open my fridge and find ready-to-go meals waiting. This gives me a much-needed night off.





**CAKE FROM LUCIE**

by Lucie Franc de Ferriere  
A Clarkson Potter Hardcover  
On sale April 14<sup>th</sup>, 2026  
Baking

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Material July 2025

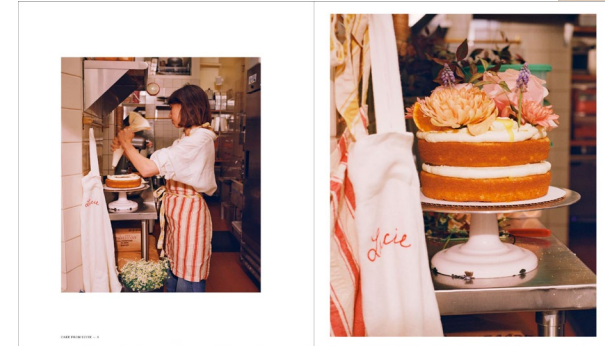
**Title Specs:**

Trim: 187 x 241 mm (7-3/8 x 9 1/2 in)  
Pages: 256  
Illustrations:  
Price: \$40.00

Lucie Franc de Ferriere is the owner and head baker at From Lucie, a small bakery tucked away in the East Village that is known for its whimsical French pastries made with unexpected but delightful pairings of seasonal flavors and adorned with gorgeous fresh flowers. Born and raised in Southern France, Lucie grew up baking cakes alongside her mother at the bed-and-breakfast the family operated from their 150-year-old chateau in Bordeaux. After moving to New York City, she became homesick and turned to baking for a taste of home, experimenting with interesting flavor profiles and using fresh flowers and herbs in her creations. Eventually Lucie’s baked goods became so popular at café popups that she decided to take a leap of faith and open her own bakery.

Now in *Cake From Lucie*, Lucie opens the cheerful yellow doors of her little bakery, inviting home bakers to join her in creating cakes that range from simple to fancy in her signature style along with cookies, bars, pastries, and their accompanying frostings, fillings, and fruit curds.

**Lucie Franc de Ferriere** is a French baker living in New York City who founded her business From Lucie as a love story to the French countryside, where she was born and raised. When she opened her little yellow cake shop in the heart of the East Village, it instantly drew lines of customers, earned rave reviews, and became a beloved destination for dessert lovers.



**BELONGING IN THE OUTDOORS**  
*Inspired Recipes and Practical Tips for Reclaiming Natural Spaces*

by Rashad Frazier  
A 4 Color Books Hardcover  
On sale March 10<sup>th</sup>, 2026  
Cooking – Methods – Outdoor

**Editor:** Claire Yee  
**Rights:** World English  
**Translation:** Eryn Kalavsky / Salky  
Literary Management  
**Status:** Materials July 2025

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 272  
Illustrations: 100-125 4C  
Photos  
Price: \$35.00

Nothing motivates, comforts, energizes, and brings people together like a delicious meal. For Rashad Frazier, founder of Camp Yoshi, the outdoors is a place of celebration, and a hot meal waiting at the end of a long day of hiking and adventure is one of the best ways to do so. *Belonging in the Outdoors* is a must-have guide and cookbook for campers, explorers, and outdoor enthusiasts alike.

If you've ever feel intimidated by or excluded from the world of outdoor recreation and don't know where to begin, *Belonging in the Outdoors* is your first step to unlocking your next adventure. As you conquer each meal of the day—whether that's **Blackened Fish and Grits** to begin your morning, **Banana Bread with Coffee Butter** for a meal on the fly, or **Fire-Roasted Jerk Cauliflower** and **Takibi Tofu Donuts** to round out an epic day in the

outdoors—you'll realize that you can survive in the outdoors and thrive through community building in the natural world.

A native of the Carolinas, **Rashad Frazier** discovered his passion for cooking in his twenties, and after successfully founding and running the Afro-Asian pop-up catering company Yoshi Jenkins for several years. Camp Yoshi was born as a way for him to continue sharing his passion for food, while also merging it with his love of the great outdoors.





## VITAMINA T

by Jorge Gaviria and Fermín Nuñez  
A Clarkson Potter Hardcover  
On sale May 5<sup>th</sup>, 2026  
Cooking – Regional & Cultural – Mexican

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials July 2025

Celebrated chef Fermín Nuñez and tortilla and masa-purveyor-to-the-stars Jorge Giviria take us on a journey through the sizzling streets of Mexico and Mexican communities in the U.S. to show us how we can capture some of the magic of this cuisine in our home kitchens. These street foods (tacos, tostadas, tamales, and other vitamin T favorites) represent the culinary experiences across Mexican foodways. Explore the beautiful sights and bold flavors of a late-night taqueria, a charcoal-burning clay comal teeming with hoja-santa-wrapped tetelas, and all of the tamales at all of the times.

**Jorge Gaviria** is the James Beard Award-winning founder of Masienda and the bestselling author of *MASA: Techniques, Recipes, and Reflections on a Timeless Staple*.

A native of Torreon, Mexico, **Chef Fermín Nuñez** spent the last decade in Austin at local favorites where he honed his style before opening Suerte with restaurateur Samuel Hellman-Mass.



### Title Specs:

Trim: 189 x 241 mm (7-7/16 x 9 1/2 in)  
Pages: 272  
Illustrations 80 photos  
Price: \$35.00



## ASIAN AMERICANA

### Rebellious Third Culture Recipes

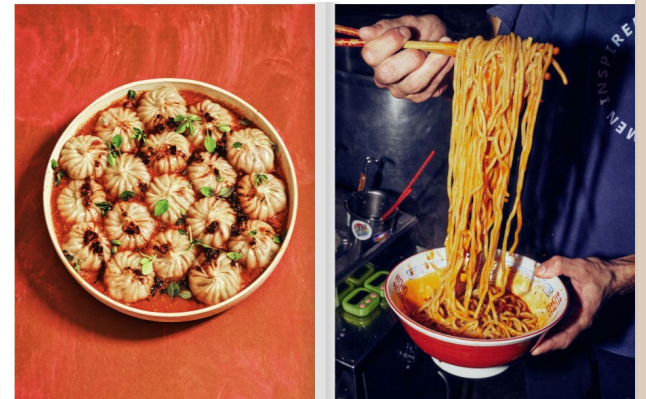
by Frankie Gaw  
A Ten Speed Press Hardcover  
On sale February 3<sup>rd</sup>, 2026  
Cooking – Regional & Cultural – Asian

**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials July 2025

Asians landed in the Americas as early as the 1580s, and they formed communities along the coasts of modern-day Mexico, founded fishing villages on lakes surrounding New Orleans, and established barrio chinios (Chinatowns) in Havana. It's both a rich and complicated history that has resulted in a landscape of food that is both exciting and yet rarely explored.

**Asian Americana** is a celebration of this food through 100 nostalgic and adventurous recipes and stories from multi-generational families and immigrants across Central and North America. Frankie Gaw, author of *First Generation*, leans into the joy of putting things that shouldn't be together, whether that be opposing cultures, flavors, textures, seasonings, and techniques and finding commonality in the differences.

**Frankie Gaw** is a food writer, photographer, and designer. He is the blogger behind Little Fat Boy, which has won *Saveur* Blog of the Year and the IACP Individual Food Blog Award.



### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 240  
Illustrations: 100 4C Photos  
Price: \$35.00



### WEEKDAY TABLE

by Gregory Gourdet with JJ Goode  
A Ten Speed Press Hardcover  
On sale September 1<sup>st</sup>, 2026  
Cooking – Seasonal

**Editor:** Claire Yee

**Rights:** World

**Status:** Materials January 2026

#### Title Specs:

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

Pages: 288

Illustrations 125 photos

Price: \$37.99

Simple, with complex flavor profiles. Stewed and roasted, rather than deep fried. Award-winning chef, restaurateur, and cookbook author Gregory Gourdet invites you to cook unapologetically flavorful, feel-good meals using the guidance provided in his second cookbook, *Weekday Table*. Gourdet leans into low-effort dishes that prune prep wherever possible, teaching readers to take full advantage of kitchen downtime and easing the minds of home cooks everywhere.

*Weekday Table* channels global flavors and wholesome ingredients with recipes that taste outstanding before anything else: Whether you realize it or not, you will be crafting recipes that are gluten-and dairy-free. These are recipes that hit the sweet spot where big flavor converges with accessibility and embraces seasonality. Regardless of which recipes you make first, this groundbreaking cookbook bursts with vibrant dishes, exploding with a wide breadth of globally inspired flavors.

**Gregory Gourdet** is a celebrated chef, best-selling author of James Beard award-winning *Everyone's Table*, and television personality. He is best known for his award-winning cuisine, bevy of TV appearances, and trendsetting role in the culinary boom of Portland, Oregon. He is the chef and owner of Kann, a Haitian restaurant in Portland named The Best New Restaurant in America by Esquire.

**JJ Goode** is a writer and author, co-authoring several *New York Times* best-sellers with James Beard recognition.



### CRAVE & NOURISH

#### 80+ Balanced & Feel-Good Recipes

by Steph Grasso; with Liz Crain  
A Ten Speed Press Hardcover  
On sale February 24<sup>th</sup>, 2026  
Cooking – Health & Healing

**Editor:** Claire Yee

**Rights:** World English

**Translation:** Jessica Mileo / Inkwell

**Status:** Materials July 2025

The internet is filled with diet fads and nutritional misinformation, and expert Steph Grasso is here to steer you clear of all of it. In her debut cookbook and nutrition guide, Steph busts myths and debunks diet culture all while teaching you fun and easy ways to make healthy, accessible, and affordable food choices. *Crave & Nourish* subscribes to the notion that all bites are good bites in balance: Why restrict your favorite foods when you can just add more nutrients?

Steph teaches you the basic building blocks of nutrition so you can make healthful choices with ease. Starting with a quiz designed to enhance self-awareness on how much you're impacted by diet culture, *Crave & Nourish* is packed with tips and hacks that will make grocery shopping and meal prepping feel like second nature.



#### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 256

Illustrations: approx. 95 4C Photos

Price: \$32.99

**Steph Grasso** is a Registered Dietitian and social media influencer, creating nutritional content to educate and inspire her millions of followers on how to make healthier lifestyle changes. She is known for delivering digestible TikToks that educate viewers on balanced eating. She uses her expertise and comedy to provide evidence-based nutrition advice and debunk trending nutrition myths.



POTTER

## PROTEIN POWERED

by Jackie Hartlaub

A Clarkson Potter Hardcover

On sale November 4<sup>th</sup>, 2025

Cooking – Health & Healing – High Protein

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials February 2025

### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 256

Illustrations: 100-115 photos

Price: \$30.00



You know those things you love to cook so much that making them becomes second nature? That's egg bites for me. I was making these delicious little morsels for years before they were popularized as a breakfast staple by a particular chain of coffee shops. I was an introvert in my former life, and looking for quick, easy, high-protein meals was a must. Breakfast was limited, and I needed a fast breakfast on hand.

Muffin prep is a breeze with these egg bites; they freeze and reheat beautifully by adding cottage cheese, you are getting your bites even more protein. And while the green onions work well to add flavor, you can swap in any filling. Some delightful combinations are ham and shredded Swiss, spinach and turkey, red pepper, and chicken sausage with Swiss cheese.

### bacon cheddar egg bites

- Cooking spray**  
**8 slices center-cut bacon, fully cooked and chopped**  
**4 ounces cheddar cheese, shredded**  
**1 bunch of green onions, green tops only, thinly sliced**  
**8 large eggs**  
**1½ cups low-fat cottage cheese**  
**½ teaspoon hot sauce**  
**¼ teaspoon kosher salt**
1. Grease 12 cups of a standard muffin tin with cooking spray. Dividing evenly, place the diced bacon, cheddar, and green onion tops in the bottom of each muffin cup.
  2. In a blender, combine the eggs, cottage cheese, hot sauce, and salt. Blend until smooth and well combined.
  3. Pour the egg mixture into the muffin cups, filling them about three-quarters of the way full. Use a small spoon or chopstick to mix the filling around each muffin to evenly distribute.
  4. Transfer to the oven and bake until the eggs are set, about 15 minutes.
  5. Allow the egg bites to cool in the pan for 1 for 2 minutes, then use a small rubber spatula to remove them from the muffin pan and transfer to a plate or glass container to store.

#### storage/reheating

• Egg bites keep in the fridge for up to 5 days.

• To reheat/refresh: Microwave for 1 to 2 minutes to warm through.

• To reheat/air fry: Air fry for 10 to 12 minutes at 325°F.

**Make 12 egg bites • Prep: 5 minutes • Cook: 15 minutes • Total: 20 minutes**  
**Per egg bite: Calories 119 • Protein 10g • Carbohydrates 1g • Fat 7g**


eggs & dairy 15



Jackie Hartlaub began sharing recipes online when she was looking to increase her protein intake and realized that there was a huge audience for protein-focused recipes. As more and more people recognize the benefits of a high-protein diet, Jackie's content provides much-needed inspiration for people trying to hit their protein goals. Whether you're focused on building muscle mass, eating

meals that keep you feeling satiated, or supporting your overall nutrition, it can be a challenge to reach your daily protein target. Jackie hopes to empower the home cook with high-protein dishes that are approachable, diverse, and delicious. In her debut cookbook, **Protein Powered**, Jackie presents 75 brand-new recipes and 25 fan favorites for creative, easy, and exciting ways to incorporate more protein into every meal of the day.

**Jackie Hartlaub** is the creator behind the TikTok and Instagram page @LowCarbStateofMind, which she launched to share her journey following the Keto diet. She has shifted her focus towards high-protein content and shares realistic, easy recipes that make people want to cook their own food and grow confident in the kitchen.



I get why so many people deep-fry shrimp. They're trying to make up for Mandarins. But the real solution is to find a way to let the hidden flavors of the shrimp shine. Cooked in olive oil, lime juice, and chili-line seasoning and then a quick turn on the grill, leaves the shrimp really tender. And if you can find Argentinian red shrimp, opt for them because they have an almost lobster-like flavor.

### honey soy chicken thighs on the grill

**2 tablespoons olive oil**  
**4 garlic cloves, minced**  
**2 tablespoons finely minced cilantro**  
**2 to 3 teaspoons chili-line seasoning**  
**2 pounds large shrimp, peeled and deveined**  
**Yogurt Chipotle Sauce (page 000)**

1. In a large bowl, combine the oil, garlic, cilantro, and chili-line seasoning. Add the shrimp to the bowl and toss to coat evenly.
2. Preheat the grill to medium-high heat. If using wooden skewers, soak them in water for at least 30 minutes before grilling to prevent burning.
3. Thread the marinated shrimp onto the skewers, leaving a little space between them for even cooking. Place the shrimp skewers on the grill and cook until the shrimp are opaque and slightly charred, 2 to 3 minutes per side.
4. Serve the grilled shrimp hot with the chipotle yogurt sauce on the side for dipping.

**Tip:** The shrimp cook quickly, so don't leave them too long, or you will overcook them, losing more flavor.

**serving suggestion**  
 These skewers can be served as is or turned into bowls for an easy week-day meal. Garnish with avocado slices and serve with a nice yellow rice blend, salad, and black beans.

**Serves 4 • Prep: 20 minutes • Cook: 10 minutes • Total: 30 minutes**  
**Calories: 214 • Protein: 21g • Carbohydrates: 0g • Fat: 1g**

**20 protein powered**



## COOKING CON OMI

by Omi Hopper

A Ten Speed Press Hardcover

On sale April 7<sup>th</sup>, 2026

Cooking – Regional & Cultural – Caribbean and West Indian

**Editor:** Cristina Garces

**Rights:** World English

**Translation:** Johanna Castillo / Writers House

**Status:** Materials July 2025

### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 256

Illustrations: 60-70 photos

Price: \$32.99

Growing up in Puerto Rico, food had as much of an impact on Omi Hopper's life as the culture. When her family moved to the mainland, Omi began to lose her connection with the island. So, she started @cookingconomi to tie her life as a wife and mother to her desire to keep her culture alive and thriving.

*Cooking con Omi* is a celebration of Puerto Rican cooking with 100 classic and US-influenced Latino dishes that capture the vibrant, warm, and lively essence of Puerto Rican culture. Each section will include an introduction from Omi, sidebars about the origin of ingredients, headnotes with the stories behind each recipe, and an overall message of love and unity Omi communicates through her food.

**Omalys "Omi" Hopper** is a food entrepreneur and content creator known for putting Puerto Rican cuisine on the map. She's been featured on CBS Mornings, ABC News, The Today Show, Univision's "Despierta America," and was recently a semifinalist on FOX's *Next Level Chef* with Chef Gordon Ramsey. She has garnered more than 1M followers across Instagram, YouTube, and TikTok.



## EVERYDAY SAKE

*The Go-To Guide for Buying, Serving, and Enjoying*

by Yoko Kumano and Kayoko Akabori

A Clarkson Potter Hardcover

On sale April 28<sup>th</sup>, 2026

Beverages

**Editor:** Jennifer Sit

**Rights:** World English

**Translation:** Jonah Straus / Straus

Literary

**Status:** Materials July 2025

### Title Specs:

Trim: 165 x 229 mm (6 1/2 x 9 in)

Pages: 224

Illustrations: 65-100 full-bleed and spot illos

Price: \$26.99

Just like wine and beer, sake is a fermented beverage meant to pair with food. It is highly aromatic, drinks wonderfully in a wine glass, boasts a wide array of flavors, and pairs well with all sorts of dishes. You may have only had sake alongside sushi at a Japanese restaurant or perhaps your go-to drink is usually wine, but, if you're curious to learn more about this unique Japanese drink made with rice, *Everyday Sake* is here to be your go-to resource.

As the owners of Umami Mart, a sake shop and bar in Oakland, California, they have spent over a decade selling sake and teaching classes on the subject. They know the answers to all the real-life, burning questions you may have, like, Can I use a wine glass for sake? Is hot sake bad? Can I eat pizza with sake? How to I store

sake? And now they've written *Everyday Sake* as a practical guide that will give you the confidence to choose the best sake for any occasion.

**Yoko Kumano and Kayoko Akabori** met in high school in Cupertino, California, and in 2007 they founded Umami Mart, then solely a food blog. In 2021, they both moved back to the Bay Area and decided to open Umami Mart, the store, in downtown Oakland. Umami Mart is a retail shop and bar that sells Japanese kitchen tools, barware, and drinks. It has been featured in the *New York Times*, *Wirecutter*, *New York Magazine*, and the owners are frequent guests on various drinks podcasts.



This concept of milling or polishing rice is the basis that underlies sake types and is called *seimai-bai*. The less you remove from the outer portion of the rice grain, the better and sweeter the sake. The more you remove, the more acidic and delicate the sake. Some producers make one sake rice that has been polished down to around 10%. That's the so-called *ginsen* rice.

	Seimai-bai	White rice for eating	White rice for sake making
Polishing	100%	85%	Typically < 70%
Color	Brown	White	White
Taste	Chewy	Starchy	Soft
Uses	Starchy, healthy	Asian-style, gluten-free	Sake, delicious

How about the rice variety, how does it fit into the sake types? Is it the new grape variety that determines the wine type?

Not exactly. While the variety of rice used in sake is important, it's not the primary factor in determining the sake's style. The most important factor is the *seimai-bai*, or the percentage of rice that has been polished. The more rice that is removed, the sweeter and more delicate the sake. The variety of rice used in sake is more of a secondary factor, and it's the combination of the two that determines the final style of the sake.

TOP SAKE RICE VARIETALS USED FOR SAKE MAKING



## ALOHA VEGGIES

### *Celebrating the Flavors of Hawai'i*

by Alana Kysar

A Ten Speed Press Hardcover

On sale April 28<sup>th</sup>, 2026

Cooking – Regional & Cultural –

American – Western States

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

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

Pages: 320

Illustrations: 80 4c photos

Price: \$37.99

When Maui native Alana Kysar returned to live on the island again as an adult she noticed a change: farmer's markets and community crop shares had popped up everywhere. As former sugar cane fields made way for family farms this new abundance led to unparalleled creativity in how Hawaiians eat and celebrate together. Highlighting Hawai'i's local food culture in new and exciting ways, ***Aloha Veggies*** provides simple recipes for easy everyday meals that are nutritious and satisfying.



**Alana Kysar** was born in Hawai'i, and currently resides in Maui with her husband and miniature dachshunds. In 2015, she started her blog *Fix Feast Flair* and won *Saveur* magazine's blog award for "Best New Voice." Since then, her photos and recipes have been picked up everywhere: *Food & Wine*, *Saveur*, *Country Living*, *BuzzFeed*, and *Yahoo Food*. She is the bestselling author of *Aloha Kitchen*.



## READY FOR DESSERT, REVISED EDITION

### *My Best Recipes*

by David Lebovitz

A Ten Speed Press Hardcover

On sale September 30<sup>th</sup>, 2025

Cooking – Courses & Dishes – Desserts

**Editor:** Julie Bennett

**Rights:** World

**Status:** Materials available

### **Title Specs:**

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

Pages: 320

Illustrations: 80 4c photos

Price: \$37.99

David Lebovitz is a master of perfectly pitched desserts and off-kilter wit—a combination that has won him, his eponymous blog, and his books hundreds of thousands of fans. In this revised edition of his best-selling book *Ready for Dessert*, David has added five new recipes, updated ingredients for ease, and refined his techniques throughout. Lebovitz's Parisian lifestyle and genuine love for food shine brightly in ***Ready for Dessert***. Nearly 175 of his best recipes from the last two decades—including cakes, cookies, candies, ice creams, tarts, pies, pastries, custards, and soufflés—share a pared-down sophistication and focus on fresh pure flavors and seasonality. Tied together by Lebovitz's humor, refined palate, and obsessively perfected techniques, this is an essential collection for every home baker.

**David Lebovitz** has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2004 and turned his website into a phenomenally popular blog.





POTTER

## UNTITLED BUTTERED RICE

by Carla Lalli Music

A Clarkson Potter Hardcover

On sale April 28<sup>th</sup>, 2026

Cooking – Essays & Narratives

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials July 2025

### Title Specs:

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

Pages: 272

Illustrations:

Price: \$35.00

Carla's beloved, free-wheeling style of food has always drawn on her experiences cooking and eating with her family. But, after her divorce, she discovered how eating your feelings can be a *good* thing. Carla has always believed that what matters most in the kitchen is how a recipe works for you, and how it can lead you to cook with abandon. In *Untitled Buttered Rice*, she uses her signature humor to dig a bit deeper into her favorite recipes alongside tales of how cooking can be a comfort and salve in challenging times.

While she first self-soothed with soft pretzels dragged through herbed butter and one-portion pots of beans and greens, she came to be flooded with memories of all the ways cooking has served as a scaffold for her entire life—through her childhood growing up in an Italian family, to her years as a restaurant cook, and as a parent and food writer. With poignancy and hilarity, she marvels at how this painful life phase still manages to inspire beautiful and delicious things to eat and comes to see how this transition shapes how she sees cooking now: more simplicity, more generosity, more pleasure. *Untitled Buttered Rice* is a celebratory (and delicious) reminder that the joy of cooking for oneself is as powerful as what it means to share food with others.

**Carla Lalli Music** is the James Beard Award-winning author of the bestselling cookbooks *Where Cooking Begins* and *That Sounds So Good*. She is also the host of *Carla's Cooking Show* on Patreon. Known for anchoring the hit YouTube series "Back to Back Chef," Carla has also appeared in many other recipe videos for *Bon Appétit*. She lives in Brooklyn with her family.

NEW YORK TIMES BESTSELLER

**That Sounds So Good**  
100 REAL-LIFE RECIPES FOR EVERY DAY OF THE WEEK  
carla lalli music



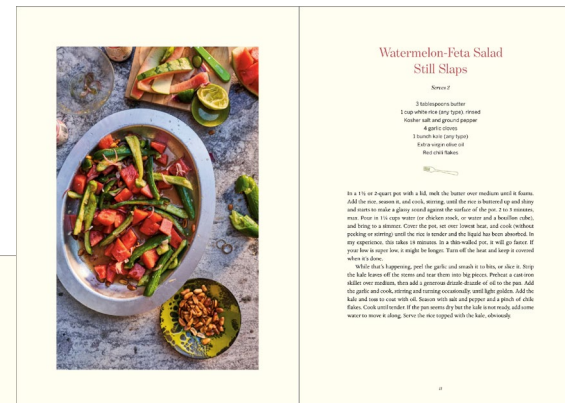
Praise for *That Sounds So Good*:

"*That Sounds So Good* will encourage even the most harried home cook to think more flexibly—and more than any one thing to eat, being confident and adaptable in the kitchen is what sounds so good right now."—*Eater*

"Bursting with flavor and potential, these everyday recipes are far from everyday."—*Publishers Weekly* (starred review)

"Paging through Carla Lalli Music's scrapbooky *That Sounds So Good: 100 Real-Life Recipes for Every Day of the Week* (Clarkson Potter, \$35) is like hanging out at the home of a happy multigenerational Italian American family where a pot of ragu bubbles on the stove and a nectarine crisp cools on the counter."—*New York Times*

Rights sold to *That Sounds So Good*: Dutch: Uitgeverij Carrera; UK/BC: Hardie Grant





# THE ERAS POUR

THE UNOFFICIAL, ULTIMATE Taylor Swift COCKTAIL BOOK

## THE ERAS POUR

### The Unofficial, Ultimate Taylor Swift Cocktail Book

by Alison Grey

A Clarkson Potter Hardcover

On sale June 17<sup>th</sup>, 2025

Beverages – Alcoholic – Bartending & Cocktails

Editor: Jen Sit

Rights: World

Status: Materials available

#### Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

Pages: 176

Illustrations:

Price: \$26.99

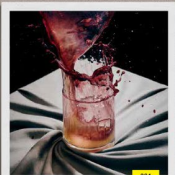
Every Swiftie will find something to love in this boozy celebration of the legendary music icon. Call it what you want, in **The Eras Pour**, you can drink your way through every distinctive era with delicious, creative cocktails that capture the spirit of Taylor Swift's greatest hits and fan favorites.

Whether you're looking for a refreshing sipper like **Fever Dream**, a blackberry-and-bitters twist on a Pimm's Cup in the middle of a cruel summer, or a cozy cardigan-worthy cinnamon and smoke-laced **Peter Losing Wendy** to drink under a streetlight in a forever winter, 'tis the damn season. Get ready to shake it up with a **James Dean Daydream** cherry-spiked martini, or indulge in a Tim McGraw-worthy **Old Hickory Lake**, a peach and bourbon duo perfect for slow dancing all night in your faded blue jeans. Feel aglow with **Lights Are So Bright**, the Tay-Tini riff you've been waiting for, or toast with a **Crestfallen Cure**, a contemplative sparkler for late-night train rides and champagne problems (Dom Perignon optional). From the fearless flavors of Taylor's early days to the reputation-shaking mixes of her later albums—plus alcohol-free options so everyone at the party has fun—**The Eras Pour** has got you covered.



Most cocktails call for a syrup to bring balance to ingredients like booze and citrus juices. Commercial options are available for almost all of these, so you can buy them online or at a grocery store if you don't want to make them at home—just look at the ingredients list before buying, and avoid the ones with long lists of artificial ingredients. The purest syrups will have sugar, water, flavorings (natural ones are best), and maybe a basic preservative, and that's it.

*Always store syrups in the refrigerator, where they should stay usable for about two weeks.*



**SIMPLE STRIP**  
The standard sweetener for cocktails of all kinds, simple syrup (just water and sugar) can be made with raw cane sugar or white-refined sugar. The former will have a bit more flavor and personality than the latter, which will taste almost neutral. Many recipes call for heating the ingredients in a pan on a stove, but when you simply shake the ingredients together it has a thicker texture and more vibrant sweetness.

- 1 CUP SUGAR
- 1 CUP WATER

**Make it**  
Combine the sugar and water in a medium jar or other container with a lid. Close the lid tightly and shake the mixture until all particles of sugar have disappeared. When you pick it up to mix cocktails, give it a few brief shakes to integrate any granules that might have settled at the bottom of the jar. (Makes 1½ cups)

- **FRUIT STAR SYRUP** (PAGE 000)
- **PEACH LEMON SYRUP** (PAGE 000)
- **HONEY BE, JULIET** (PAGE 000)
- **MARSHMALLOW** (PAGE 000)
- **MUJITO 22** (PAGE 000)
- **WATER KEY SYRUP** (PAGE 000)
- **JAMES DEAN DAYDREAM** (PAGE 000)
- **PAPEE DU CHOCOLAT** (PAGE 000)
- **PAPEE DU STIMES** (PAGE 000)
- **QUESTIONS TO ASK** (PAGE 000)
- **HYPOCRISY** (PAGE 000)
- **WILD WINDS** (PAGE 000)
- **FRANÇOIS BOURGEOIS** (PAGE 000)

4/17/2025



ERIC "Fadedrop on My Bucket"  
BRINA "A lovable strawberry sugar babe will make break your heart."

## Wishing Star

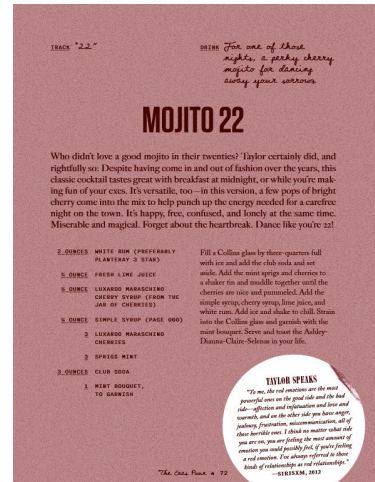
You don't need to fake a smile for this chocolate-covered strawberry-inspired cocktail. For times when unrequited love's got you reaching for the tissue box, it's the next best thing to wishing on a wishing star. The combination of cocoa bitters and fresh strawberries is reliably delicious, and the subdued floral notes of Hendrick's gin, which is made with roses, complement the fresh strawberry flavor nicely. One could call it kind of flawless.

- 2. SUCSEE HERRING'S GIN
- 3. SUCSEE FRESH LEMON JUICE
- 3. SUCSEE SIMPLE SYRUP (PAGE 00)
- 2. SUCSEE ABSOLUTURA COCOA BITTERS
- 5 STRAWBERRIES, CUT INTO SLICES

**Make it**  
Combine the sugar and water in a medium jar or other container with a lid. Shake the mixture until all particles of sugar have disappeared. When you pick it up to mix cocktails, give it a few brief shakes to integrate any granules that might have settled at the bottom of the jar. (Makes 1½ cups)

**TAYLOR SPEAKS**  
"Thinking that my soul is so rarely so sure, 'Fadedrop' isn't there in country music. That's not the problem. The problem is a story that goes old-fashioned... I love it, you going to make it show women when you're... And I love thinking, 'That's how many times, and I'm a singer!' Will love to see that... covered in a video. It'll still deliver, color says."

4/17/2025



TRACK "22"

BRINA "For one of those nights, it's probably okay to make for dancing away your sorrows."

## MOJITO 22

You didn't have a good mojito in their twenties? (Lol, you certainly did, and rightfully so.) Despite having come in and out of fashion over the years, this classic cocktail tastes great with breakfast at midnight, or while you're making fun of your exes. It's versatile, too—in this version, a few pops of bright cherry come into the mix to help punch up the energy needed for a carefree night on the town. It's happy, free, confused, and lonely at the same time. Miserable and magical. Forget about the heartbreak. Dance like you're 21!

- 2. SUCSEE WHITE RUM (SPECIALLY PLANTIERA 3 STAR)
- 3. SUCSEE FRESH LIME JUICE
- 3. SUCSEE LUXURIO MANGONITO CHERRY SYRUP (FROM THE JAR OF CHERRIES)
- 3. SUCSEE SIMPLE SYRUP (PAGE 000)
- 2. LUXURIO MANGONITO CHERRIES
- 3. SUCSEE CLUB SODA
- 3. SUCSEE CLUB SODA
- 1. MINT SHOOTER, TO GARNISH

**TAYLOR SPEAKS**  
"It was the old emotion on the most powerful ones on the good side and the bad side—affection and repulsion and love and warmth and on the other side you have anger, jealousy, frustration, resentment, and all of these horrible ones. I think no matter what side you're on, you are feeling the most intense of emotion you could possibly feel. If you're feeling a real emotion. It's always referred to these kinds of relationships as 'real relationships.'"

4/17/2025





**THE GREAT BOOK OF CHOCOLATE, REVISED EDITION**  
***The Chocolate Lovers' Guide with Recipes***  
 by David Lebovitz  
 A Ten Speed Press Hardcover  
 On sale May 5<sup>th</sup>, 2026  
 Cooking – Specific Ingredients - Chocolate

**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)  
 Pages: 192  
 Illustrations: 75 Photos  
 Price: \$24.99

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials July 2025

In this completely revised edition of *The Great Book of Chocolate*, Lebovitz discusses the history of chocolate, the best bean-to-bar producers, and how to choose, store, and use this diverse and delicious ingredient. Fifteen new recipes join David's classics, for a total of nearly forty recipes for such favorites as **Chocolate Tart de Rue Tatin, Homemade Rocky Road, Deep Dark Chocolate Truffles, Downtown Bakery Brownies, and Mocha Pudding Cake.**

Featuring all new photography shot on location in Paris and San Francisco, ***The Great Book of Chocolate, Revised***, is a sweet treat for home bakers and chocolate lovers alike.

**David Lebovitz** has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2004 and turned his website into a phenomenally popular blog. He is the author of numerous cookbooks, including *My Paris Kitchen, The Perfect Scoop, Ready for Dessert, Revised*, and *Drinking French*, and two memoirs, *The Sweet Life in Paris*, and *L'Appart*.



**SYNC & SAVOR**  
***Cycle-Based Nutrition for Hormone Health and Balance***  
 by Paige Lindgren  
 A Ten Speed Press Hardcover  
 On sale April 14<sup>th</sup>, 2026  
 Cooking – Health & Healing

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
 Pages: 256  
 Illustrations: 85-95 Photos  
 Price: \$30.00

**Editor:** Thea Diklich-Newell  
**Rights:** World  
**Status:** Materials July 2025

Between menstrual cramps, PMS blues, PCOS or Endometriosis symptoms, and hormonal fluctuations, many of us feel like we have one good week a month. But it doesn't have to be that way, and women everywhere are discovering the empowerment of living in tune with your cycle. Cycle syncing - the practice of living in sync with the four phases of the menstrual cycle - is a paradigm-shifting approach to honoring, nurturing, and supporting your body by focusing on the key foods and daily mindset and lifestyle shifts that will help you feel your best every day of the month. With her debut cookbook, Holistic Nutritionist and Certified Hormone Specialist Paige Lindgren provides readers with all the tools they need to support their hormone health through lifestyle and nutrition.

***Sync & Savor*** is a collection of steadfast, delicious recipes, highlighting Paige's signature philosophy for affordable, accessible cooking that will make honoring your body feel intuitive and easy, even on busy ovulation-phase weeknights and zero-energy menstrual mornings.

**Paige Lindgren** is an LA-based Certified Hormone Specialist, Holistic Nutritionist, and social media creator with 550,000 followers across Instagram, YouTube, TikTok, and Substack. She is on a mission to empower women with knowledge about their bodies, promote holistic well-being, and help them find balance in their lives.





**CLASSIC COCKTAIL SESSIONS**  
***A Bartender's New-School, Unpretentious Approach to the Greatest Drinks of All Time***  
 by Toby Maloney & Emma Janzen  
 A Clarkson Potter Hardcover  
 On sale May 12<sup>th</sup>, 2026  
 Beverages – Alcoholic – Bartending

In *Classic Cocktail Sessions*, you'll learn how to conquer these classic recipes and then make the best version possible. Bartender Toby Maloney has been dialing in his approach to these drinks for decades, and here, he invites you to join him behind the bar for a single "session" with each of these drinks. You'll learn how to create good balance, texture, and temperature in a drink, how different brands of ingredients differ from one another, and how to personalize these drinks with tiny adjustments and twists.

**Toby Maloney** is a James Beard Award-winning bartender with over twenty-five years of experience in the bar industry, from dive bars to Milk & Honey, Flatiron Lounge, Pegu Club and beyond.

**Emma Janzen** is a journalist, editor, and photographer specializing in all things drinks and design. Currently the digital content editor for *Imbibe* magazine, she co-authored *The Way of the Cocktail* with Chicago bartender Julia Momosé, and received a James Beard Award nomination for her first book, *Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit*.



**Title Specs:**

Trim: 178 x 241 mm (7 x 9 ½ in)

Pages: 304

Illustrations: 75 photos + infographs

Price: \$35.00

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials June 2025



**EATING AT HOME**  
***The Nourishing Practice of Everyday Cooking***

by Trinity Mouzon Wofford  
 A Ten Speed Press Hardcover  
 On sale March 3<sup>rd</sup>, 2026  
 Cooking – Specific Ingredients – Natural Foods

In Trinity Mouzon Wofford's home, meals are more than a means to an end—they're everyday moments to connect, ground, and nourish. We've never been so collectively starved for moments of pause, and *Eating at Home* is a manifesto for taking pleasure in the act of cooking, but more than that, pleasure in the act of taking time to enjoy your food.

When you begin with a loaded pantry of ready-made components—what Trinity calls "component cooking"—you're never more than a breezy assembly away from a full meal on the table, even on your busiest days. 85 simple, healthful recipes embrace affordable, local produce; lean on approachable techniques without fuss or formality; and celebrate a multicultural culinary heritage through food.

With gentle, unhurried recipes, techniques that are easy and forgiving, and sidebars with advice for bringing wellness practices into quotidian moments, *Eating at Home* is an invitation to pause, reflect, and enjoy your food.

**Trinity Mouzon Wofford** is the co-founder and CEO of Golde, the category-defining wellness brand beloved for its matcha mixes and green-faced selfie skincare. Featured in *Vogue*, *Self*, *Coveteur*, *The New York Times*, *Elle*, *New York Magazine*, and *Bon Appétit*, she is devoted to reclaiming the wellness industry for women of color.



**Title Specs:**

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

Pages: 240

Illustrations: 100 Photos

Price: \$32.99

**Editor:** Cristina Garces

**Rights:** World

**Status:** Material July 2025



**SALLY'S BAKING 101**  
**Foolproof Recipes from Easy to Advanced**

by Sally McKenney

A Clarkson Potter Hardcover

On sale September 2<sup>nd</sup>, 2025

Cooking – Methods – Baking

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Materials available

**Title Specs:**

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

Pages: 288 pages

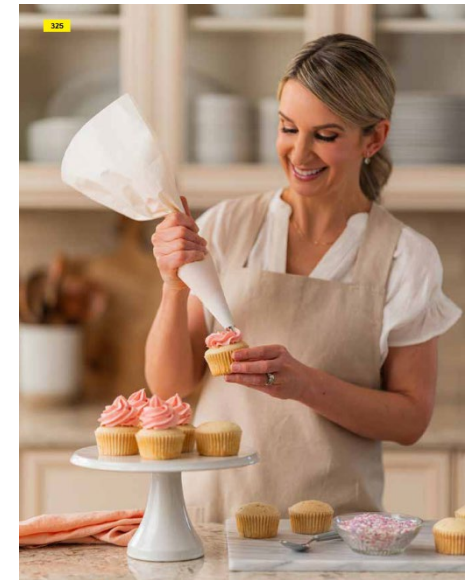
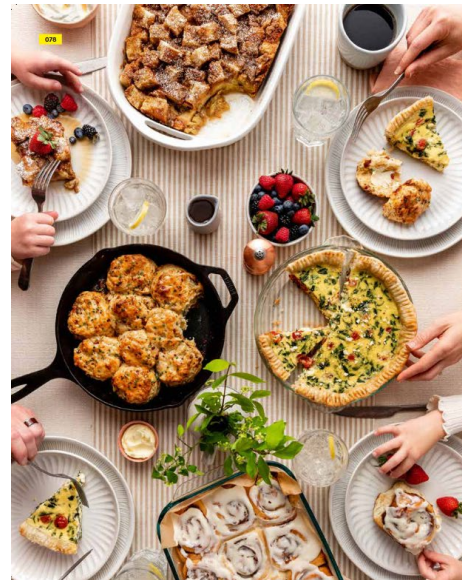
Illustrations: 125 4c photos

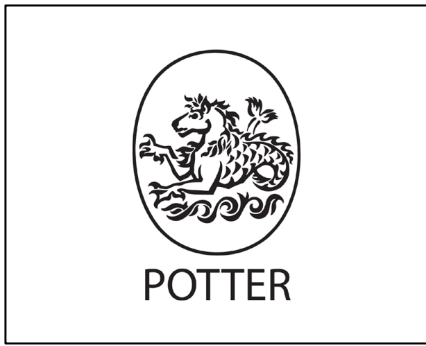
Price: \$32.99

Since 2011, Sally's Baking Recipes has been *the* trusted online resource for anyone who wants to bake delicious treats from scratch. A self-taught home baker, Sally McKenney has been fiercely dedicated to perfecting her recipes since she began, creating tried-and-true favorites like **Chewy Chocolate Chip Cookies**, **Classic Apple Pie**, **Strawberry Cake**, and **Soft Pretzels with White Cheddar Cheese Dip**.

From cookies and bars to cakes, pies, and brunch bakes, you'll find crowd-pleasing recipes to suit every occasion and craving along with a selection of treasured fan favorites. Once you try Sally's version of fudgy brownies, cheesecake, and cinnamon rolls, she'll become your go-to for classic bakes.

**Sally McKenney** is the creator of the hugely popular website Sally's Baking Recipes (aka Sally's Baking Addiction), a trusted online resource since 2011. She is known for providing clear, concise instructions, tips, and tutorials, to make every recipe approachable for home bakers of all skill levels. Her work has been featured in *People*, on Good Morning America, and more. This is her fourth cookbook. Sally lives in Maryland with her husband, their two children, and their rescue dogs.





**MEDITERRANEAN MY WAY**  
***Bold, Vibrant Meals to Gather Around***

by Ayesha Nurdjaja  
A Clarkson Potter Hardcover  
On sale April 14<sup>th</sup>, 2026  
Cooking – Regional & Cultural –  
Mediterranean

**Editor:** Jen Sit  
**Rights:** World English  
**Translation:** Kim Witherspoon / Inkwell  
Management  
**Status:** Material July 2025

In her popular New York City restaurants Shuka and Shukette, Chef Ayesha Nurdjaja serves up colorful and crowd-pleasing Middle Eastern food. Born and raised in Brooklyn, Ayesha is the daughter of an Indonesian father and an Italian mother, but as an adult, she realized that the seasonal, vegetable-heavy, spiced food of the Levant was her ideal playground for self-expression. Ayesha’s cooking is all about maximum flavor with minimal ingredients, and her dishes let produce take center stage.

In ***Mediterranean My Way***, Ayesha shares 100 approachable and wildly delicious recipes that reflect her cooking style—shareable dishes that showcase seasonal fruits and vegetables, all layered with bright herbs, bold spices, and flavorful sauces.

**Ayesha Nurdjaja** is a James Beard Award Finalist (2022 Best Chef, New York State) and the executive chef and partner at Shuka, the Eastern Mediterranean restaurant in SoHo, and Shukette, the faster, looser, louder sister restaurant in Chelsea.



**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 304  
Illustrations:  
Price: \$40.00



**DRINKING ITALIAN**  
***The Spirited Traditions, Rituals, and Recipes of Italy's Drinking Culture***

by Brad Thomas Parsons  
A Ten Speed Press Hardcover  
On sale March 17<sup>th</sup>, 2026  
Beverages – Alcoholic – Bartending

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials January 2025

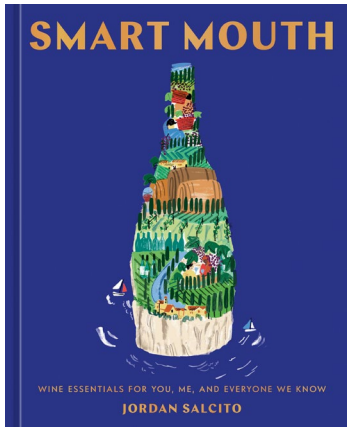
Italy is a country where food and drink is driven by rituals, and the hiss of steam from the espresso machine, the clatter of plates and cups, and the chatter of customers shouting out their orders combine to make visiting the boot-shaped country the destination of so many.

And in a place known and beloved for its pizza, pasta, prosciutto, and so much more, it’s no surprise that Italians are obsessed with food—particularly the specificity of when you eat certain things throughout the day. So then, it’s only natural that what you drink, with or without food, follows its own customs and traditions. In the style of David Lebovitz's *Drinking French*, Brad Thomas Parsons presents the world of Italy's drinking culture, from aperitivo to digestivo and beyond.

**Brad Thomas Parsons** is the author of *Bitters* (winner of the James Beard and IACP Cookbook Awards, and a finalist for the Tales of the Cocktail Spirited Awards), *Last Call*, *Amaro*, and *Distillery Cats*. Parsons received an MFA in writing from Columbia University, and his work has appeared in *Bon Appétit*, *Lucky Peach*, *Food & Wine*, *Travel + Leisure*, *PUNCH*, *Vinepair*, *Substack*, and more. He lives in Brooklyn.

**Title Specs:**  
Trim: 178 x 229 mm (7 x 9 in)  
Pages: 240  
Illustrations: 150 photos  
Price: \$29.99





**SMART MOUTH**  
*Wine Essentials for You, Me, and Everyone We Know*

by Jordan Salcito  
A Ten Speed Press Hardcover  
On sale August 26<sup>th</sup>, 2025  
Cooking - Beverages - Alcoholic – Wine

**Editor:** Kelly Snowden  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

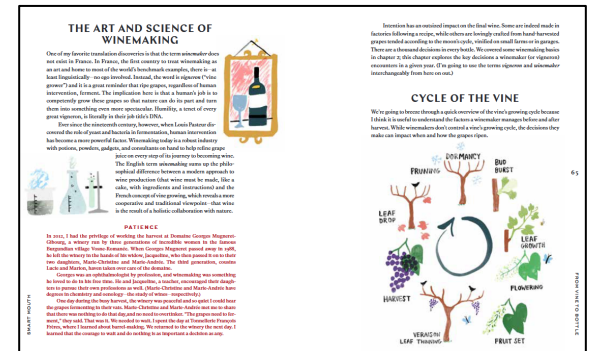
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 272  
Illustrations: 75 Illustrations  
Price: \$32.50

Jordan Salcito grew up enjoying wine but not always understanding why she liked what she did. Over years of tasting wine and spearheading award-winning programs for places like the Momofuku restaurant group, she created her own language and framework for choosing the perfect bottle. Using her personal journey as a template, she demystifies this beloved beverage for everyone, sharing vital information so you can be confident in finding wines that you love, too.

Full of practical advice on understanding your beverage arsenal, as well as questions, illustrations, and infographs, **Smart Mouth** gives you permission to drink what you love, from boxed wine to top-shelf

bottles—trends and prestige be damned. You'll know what wine tools you actually need and what to get instead of champagne when you're hosting on a budget. The wine world is large, but figuring out what you love doesn't have to be overwhelming. The only expert in what tastes delicious to you is you. **Smart Mouth** will help you discover what that is.

**Jordan Salcito** is an award-winning sommelier turned entrepreneur. She is a Wine Enthusiast 40 Under 40 honoree and a two-time James Beard Award semi-finalist for Outstanding Wine, Spirits, or Beer Professional.



**THE VEGAN CREAMERY**  
*Plant-Based Cheese, Milk, Ice Cream, and More*

by Miyoko Schinner  
A Ten Speed Press Hardcover  
On sale September 16<sup>th</sup>, 2025  
Cooking – Vegan

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 189 x 229 mm (7-7/16 x 9 in)  
Pages: 208  
Illustrations: 4c photos  
Price: \$26.99

Imagine enjoying a batch of fresh strawberry ice cream on a hot summer day. It tastes just as delicious as the beloved classic, but at its creamy core it's actually plant based. Now you can make all the dairy products you love—milks, creams, cheeses, savory spreads, and rich desserts—made with nuts, seeds, and other plant-based ingredients instead of animal products. Miyoko Schinner, a vegan dairy expert, has figured out the best way to make these plant-based milk products mimic real dairy. Her newest cookbook, **The Vegan Creamery**, teaches readers to partake in the future of vegan cooking through meticulously curated plant-based dairy recipes. Miyoko has been a leader in the evolution of plant-based dairy, and through her recipes you can learn how to craft beautiful food that will expand your palate and help save the planet. **The Vegan Creamery** is just the cookbook to guide you on your plant-based journey.

**Miyoko Schinner** is an award-winning chef, author, entrepreneur, and activist for animals and food systems. She is the founder and former CEO of Miyoko's Creamery, a company with products distributed in more than 20,000 stores in North America, and is often credited with having helped to create a new category of food. Miyoko is also the founder of Rancho Compasión, a non-profit farmed-animal sanctuary located in Northern California that is home to more than 100 animals.



**COMPOUND BUTTERS**

**Flower Power Butter**  
This mix is just as pretty as it is delicious. It's about one-quarter of an ounce of butter, either unsalted or salted, and one ounce of any of the following: fresh flowers, such as marigolds, cosmos, yarrow, or lavender. The flowers should be finely chopped and mixed with the butter. The butter should be softened and the flowers should be mixed in. The mixture should be spread on a piece of parchment paper and baked in a 350-degree oven for 10 minutes. The butter should be cooled and stored in a jar.

**Truffle Butter**  
To make one-quarter of an ounce of the butter, mix 1/4 ounce of butter with 1/2 ounce of truffle oil. The butter should be softened and the truffle oil should be mixed in. The mixture should be spread on a piece of parchment paper and baked in a 350-degree oven for 10 minutes. The butter should be cooled and stored in a jar.

**Cherry Garlic Butter**  
One garlic clove is about one-quarter of an ounce. To make one-quarter of an ounce of the butter, mix 1/4 ounce of butter with 1/2 ounce of cherry jam and 1/2 ounce of garlic powder. The butter should be softened and the jam and garlic powder should be mixed in. The mixture should be spread on a piece of parchment paper and baked in a 350-degree oven for 10 minutes. The butter should be cooled and stored in a jar.

**Cinnamon Maple Butter**  
To make one-quarter of an ounce of the butter, mix 1/4 ounce of butter with 1/2 ounce of maple syrup and 1/2 ounce of cinnamon powder. The butter should be softened and the maple syrup and cinnamon powder should be mixed in. The mixture should be spread on a piece of parchment paper and baked in a 350-degree oven for 10 minutes. The butter should be cooled and stored in a jar.

**Lemon Shallot Herb Butter**  
To make one-quarter of an ounce of the butter, mix 1/4 ounce of butter with 1/2 ounce of lemon juice, 1/2 ounce of shallot, and 1/2 ounce of herb powder. The butter should be softened and the lemon juice, shallot, and herb powder should be mixed in. The mixture should be spread on a piece of parchment paper and baked in a 350-degree oven for 10 minutes. The butter should be cooled and stored in a jar.



## SOMETHING FROM NOTHING: A COOKBOOK

by Alison Roman  
A Clarkson Potter Hardcover  
On sale September 2<sup>nd</sup>, 2025  
Cooking

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials March 2025  
**Rights sold:** UK/BC: *Quadrille*

### Title Specs:

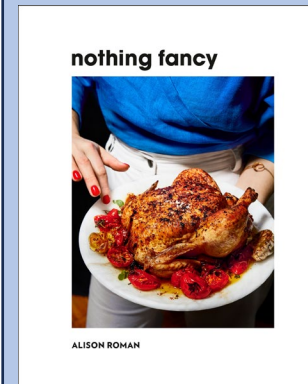
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 304  
Illustrations: 100 Photos  
Price: \$37.99

In ***Something From Nothing***, Alison teaches you how to make stunning meals in a flash using a well-stocked pantry, fewer ingredients, and fool-proof tips. Flavorful and unfussy, the recipes in this book help you put food on the table faster once you understand how your pantry can open up a world of possibilities for your next meal (leaning into flexibility, ease, off the cuff cooking, lots of flavor from potent hardworking ingredients, and fewer extra shopping trips), leaving you to ask, “How did something so delicious come from basically nothing?”

Known for getting people excited about humble ingredients like tinned anchovies, tomato paste, and sundried tomatoes, Alison shows you exactly how to save yourself time in the kitchen and love your pantry, with irresistible recipes to cook again and again.

**Alison Roman** is a New York–based cook, writer, and author of the *New York Times* bestselling cookbooks *Nothing Fancy*, *Dining In*, and *Sweet Enough*. She is the host and producer of CNN’s *(More Than) A Cooking Show with Alison Roman*, the creator of a bi-weekly YouTube series called *Home Movies*, and the author of a bi-weekly newsletter titled *A Newsletter*. You can find recipes, videos, recommendations and more, on her website.

### Praise for *Nothing Fancy*:



“[Roman] could offer a master’s program in Approachable Recipe. . . . [*Nothing Fancy* is] a manual not just for dinner, but for life.” —*The Washington Post*

“In her signature wry voice, Roman lays out simple and elegant recipes...It’s worth noting that one of our editors already took a crack at the lemony turmeric tea cake, to delicious results. (Also worth mentioning: the DIY martini bar.)” —*Food & Wine*

“Roman makes food more interesting. . . . [*Nothing Fancy*] has a why-didn’t-I-think-of-that simplicity.” —*The New Yorker*

Rights sold to *Nothing Fancy*: Dutch: *Unieboek*; French: *Hachette Pratique*; German: *DK Verlag*; Polish: *Foksal*; Spanish: *Alfaomega*; Russian: *Eksmo*; UK/BC: *Hardie Grant*



**MAXI'S KITCHEN**  
*Easy, Go-To Recipes to Make Again and Again*

by Maxine Sharf  
A Clarkson Potter Hardcover  
On sale February 24<sup>th</sup>, 2026  
Cooking – Courses & Dishes

**Editor:** Jen Sit  
**Rights:** World  
**Status:** Materials July 2025

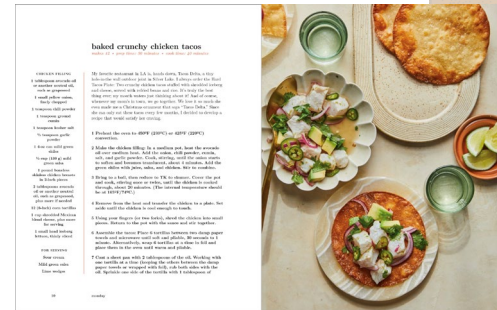
**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 272  
Illustrations:  
Price: \$35.00

Maxine Sharf shares easy and enticing recipes that strike the perfect balance between healthy and comforting. Whether you're in the mood for something light and fresh or want to lean a little indulgent, *Maxi's Kitchen* is serving up exactly what you want to eat. With many dishes inspired by her Asian and Eastern European roots, Maxine's cooking is infused with the warmth of family tradition and driven by vibrant flavors and nourishing ingredients.

Maxine's debut cookbook is about finding your weekly go-to's: the healthy, easy, and delicious recipes that you make on repeat to nourish yourself and your family. The book is organized by day of the week, making it super easy for you to pick the perfect recipe for your mood. Covering a wide variety of flavors, ingredients, and cuisines, *Maxi's Kitchen* is full of ideas to inspire your next meal and satisfying recipes.

**Maxine Sharf** is a culinary creator and recipe developer who is passionate about bringing comfort, confidence, and community to cooking. She takes inspiration from her diverse background as Korean, Chinese, Russian, Romanian, and Polish with a California upbringing. She recently left her 10-year career in tech sales to pursue her mission to help others feel less intimidated in the kitchen by providing approachable meals, tips, and practices that empower a wider audience.



**TURTLE ISLAND**  
by Sean Sherman  
A Clarkson Potter Hardcover  
On sale November 11<sup>th</sup>, 2025  
Cooking – Regional & Cultural –  
Indigenous

**Editor:** Francis Lam  
**Rights:** World English  
**Translation:** Jonah Straus / Straus Literary  
**Status:** Materials March 2025

**Title Specs:**

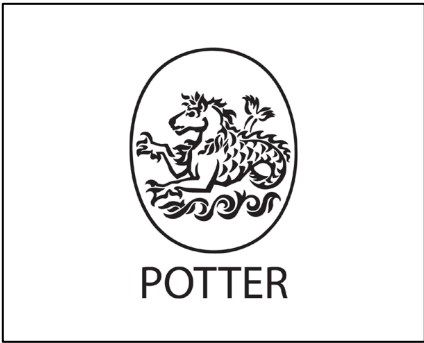
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 400  
Illustrations: 150-200 photos  
Price: \$45.00

***I do not think the measure of a civilization is how tall its buildings of concrete are, but rather how well its people have learned to relate to their environment and fellow man. --Sun Bear, Anishinaabe***

*Turtle Island* is a definitive culinary guide and cookbook, filled with the stories, recipes, and traditions of the Indigenous Peoples who have inhabited Turtle Island, the land today called North America. Sean Sherman is Oglala Lakota and a leading figure in the Indigenous food movement—serving as the go-to source for stories on Indigenous food, Indigenous food issues, and recipes. In *Turtle Island*, he explores the diverse Indigenous foodways of this continent, spotlighting the foods have nourished more than

the physical body alone for generations. Organized by regions—such as the Great Lakes, the Southeastern Woodlands, and the Mesoamerican Highlands—this book highlights the unique culinary traditions of Turtle Island that are as varied and rich as the landscapes from which they arise. Learn to eat with the seasons, consume meat and fish nose-to-tail, focus on plant-forward dishes, and discover how to better feed yourself.

**Sean Sherman**, Oglala Lakota, born in Pine Ridge, SD, has been cooking across the US and World for the last 30 years. His main culinary focus has been on the revitalization and awareness of indigenous foods systems in a modern culinary context. His first book, *The Sioux Chef's Indigenous Kitchen*, was published in 2017.



**THE NAUGHTY COOKBOOK**  
*More Than 100 Recipes That Make Naughty Taste Nice*

by Samantha Schnur  
A Clarkson Potter Hardcover  
On sale March 10<sup>th</sup>, 2026  
Cooking – Courses & Dishes

**Editor:** Layla Schlack  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**  
Trim: 189 x 229 mm (7-7/16 x 9 in)  
Pages: 272  
Illustrations:  
Price: \$32.99

Over-the-top, decadent, and outrageously delicious are just a few words that Samantha Schnur uses to describe the food she creates on her social media platform, The Naughty Fork. For Samantha, “naughty” is a vibe. It’s found in the cheese pull, the drip of sauce, or the crunch of buttery toast from sandwiches, nachos, pasta, and other crave-worthy comfort dishes. Recipes for party foods like dips, snacks, appetizers, and hors d’oeuvres make this book a must-have for home cooks.

Taking cues from restaurant dishes that range from fast food (Big Mac Smash Tacos) to high-end (Carbone-inspired Calabrian Spicy Rigatoni), Samantha gives some recipes a “naughty” spin, with bolder, punchier ingredients, as well as a “nice” option that’s a little lighter. Even breakfast gets this treatment, with Strawberry Shortcake Baked Oats, which are naughty with honey-whipped cream cheese or nice with low-fat Greek yogurt.

**Samantha Schnur** is a viral content creator, influencer, and recipe developer behind the multimedia brand The Naughty Fork. A Forbes 30 Under 30 member, Samantha’s love for food began with the restaurant scene in Miami, where she was born, raised, and still resides. She started @thenaughtyfork Instagram page as a college student, to tell her friends and community about great restaurants in the area. That quickly grew into a business and led Samantha to creating her own restaurant-inspired dishes at home.

**Honey Jalapeno Popper Cheese Ball**  
In a large bowl, combine the cream cheese, garlic powder, onion powder, paprika, cayenne, honey, salt, and pepper. Whisk until a smooth paste. Add the cheddar and mix until well combined. Roll in the cheese pull and press into a ball. Slice in thin quarters each of the bacon, cheddar, cheese, jalapenos, and onions and gently toss to combine. Set aside. Slice the remaining ingredients in separate containers in the fridge and ready to serve.  
Line the countertop with two large pieces of plastic wrap. Place the cheese ball on the plastic wrap and roll it into a log, making a half shape. Cut the pieces of the plastic wrap at the ends and roll the log into a ball and refrigerate until the mixture is firm and set, at least 2 hours and up to overnight.  
When ready to serve, combine the remaining quarter of the bacon, cheddar, jalapenos, onions, and onions with the rest of the mixture on a large platter or plate or baking sheet.  
Change the remaining part of the recipe to only cover all sides.  
Slice the cheese ball in a platter with butter, red onion, and onion sticks, jalapenos, and hot sauce for additional spice. Serve immediately.  
Any remainder left over can be stored in the fridge covered with plastic wrap for up to 3 days.



**RODNEY SCOTT’S NEW AMERICAN BARBECUE**  
by Rodney Scott and Kayla Stewart  
A Clarkson Potter Hardcover  
On sale May 5<sup>th</sup>, 2026  
Cooking – Methods – Barbecue & Grilling

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 240  
Illustrations: 100 photos and 60-70 recipes  
Price: \$35.00

In Rodney Scott's New American Barbecue, he expands his scope from South Carolina to a more diverse range of styles influenced by diverse communities and immigrant cultures. He transports readers to locations from Texas to Puerto Rico, to Alaska and Southern California, showcasing pitmasters and outdoor cooking experts and their traditions along the way. From learning about pre-colonial live fire cooking with indigenous chef Sean Sherman in Minneapolis, to grilling with Kareem El-Gayesh, and Aaron Franklin alum in Austin who owns the Egyptian BBQ truck KGBBQ, this groundbreaking book honors the new world of American barbecue.

Rodney’s recipes reflect what he learned on his journey, as he meshes techniques like TK and flavors inspired by TK and TK, with his native South Carolina-style barbecue heritage.

**Rodney Scott** is the chef and co-owner of Rodney Scott's Whole Hog BBQ in Charleston, South Carolina; Birmingham, Alabama; and Atlanta, Georgia. He has been featured on The Splendid Table, Parts Unknown, It's Alive, and Eater and in The New York Times and Condé Nast Traveler, among others. He won the James Beard Award for Best Chef Southeast and his first cookbook, Rodney Scott's World of BBQ, won IACP Cookbook of the Year.





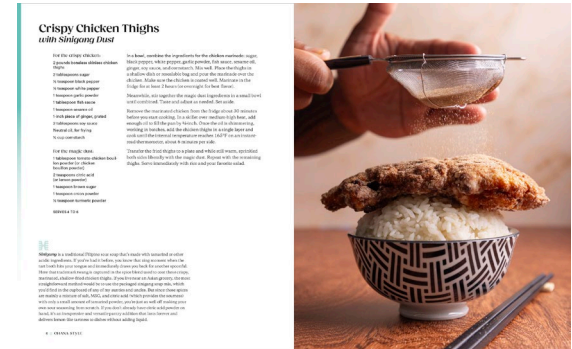
**OHANA STYLE**  
by Sheldon Simeon  
A Clarkson Potter Hardcover  
On sale February 3<sup>rd</sup>, 2026  
Cooking - Regional & Cultural – Asian

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials July 2025

The author of *Cook Real Hawai'i* brings the essence of Hawai'i cuisine to everyday cooking with unfussy and flavorful recipes featuring easy ingredient substitutions, clever new techniques, and creative (and often plant-based) spins on traditional dishes.

Beloved chef and two-time Top Chef fan favorite Sheldon Simeon's food joyfully reflects Hawaii's flavors and cooking styles, a mixture of island influences including Native Hawaiian, Filipino, Japanese, Chinese, Korean, Portuguese, and other cuisines. In *Ohana Style* you'll find umami-packed recipes meant for family—that's what ohana means in Hawaiian—weeknight dinners, quick lunches, snacks, cookouts, and barbecues.

**Sheldon Simeon** is the chef and owner of Lineage, a restaurant that explores the ancestral roots of Hawaiian cuisine, as well as Tin Roof, where he serves contemporary Hawaiian dishes in a casual setting, both in Maui. Sheldon's first book, *Cook Real Hawai'i*, was named one of the best cookbooks of 2021 by The New York Times, The Washington Post, NPR, Taste of Home, Vice, and Serious Eats.



**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 100-120 4C Photos  
Price: \$35.00



**WINE SIMPLE: PERFECT PAIRINGS**  
*An Ingenious Guide to Enjoying Food with Wine*  
by Aldo Sohm  
A Clarkson Potter Hardcover  
On sale October 28<sup>th</sup>, 2025  
Beverages – Alcoholic – Wines

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials February 2025

Sommelier Aldo Sohm knows that the right wine can make or break a meal. As the wine director of three-Michelin starred restaurant Le Bernardin, he draws on his decades of experience to help diners navigate a carefully curated wine list to select the perfect bottle to accompany their food. If you're not a professional, however, the subject of pairing food and wine can be daunting. Enter *Wine Simple: Perfect Pairings*.

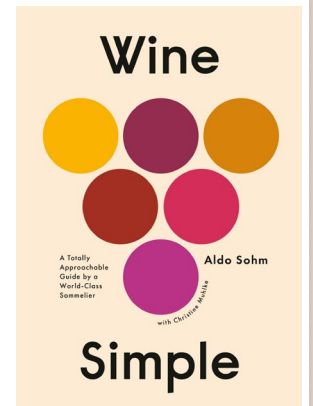
Whether you're perusing a giant wine list at a restaurant or picking up a bottle for tonight's dinner party, this book will teach you how to choose the right wine for the moment. In these pages, Aldo distills his vast database of expert knowledge into a digestible and useful guide that you can turn to at any time.

**Aldo Sohm** is the James Beard Award-winning wine director of Le Bernardin and a partner in the eponymous Aldo Sohm Wine Bar. Sohm was named Best Sommelier in the World in 2008 by the Worldwide Sommelier Association, Best Sommelier in America in 2007 by the American Sommelier Association, and Best Sommelier of Austria four times by the Austrian Sommelier Union

**Christine Muhlke** is a contributing editor at *Bon Appétit*, the founder of Bureau X food consultancy, and the creator of the newsletter *Xtine*. She has authored cookbooks with Eric Ripert, David Kinch, and Eric Werner.

Rights sold to *Wine Simple*: Complex Chinese: *Babel*; Simplified Chinese: *Beijing Science and Technology*; German: *Prestel*; Korean: *Sigma Books*; Polish: *Grupa Foksal*; Ukrainian: *Yakaboo*

**Title Specs:**  
Trim: 178 x 254 mm (7 x 10 in)  
Pages: 272  
Illustrations: 65 infographics  
Price: \$37.99





**REBEL GIRLS MAKE DESSERT**  
*Kid-Tested Recipes for Sweets that YOU Can Make, Bake, and Share!*  
by Rebel Girls Inc.  
A Ten Speed Press Hardcover  
On sale September 30<sup>th</sup>, 2025

**Editor:** Gabby Urena  
**Rights:** World  
**Status:** Materials available

**Rights sold:** UK/BC: DK / PRH UK

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 224

Illustrations: 100 Food/TK process/30 illos

Price: \$28.99



**PEANUT BLOSSOM COOKIES**

MAKES 24 COOKIES

You can use any flavor or style of chocolate kiss you like for this recipe. Chilling the dough balls in the fridge before baking helps them to keep their shape in the oven, making them the ideal size for "planting" the kiss. You'll need to work quickly when these cookies come out of the oven, as they have to be warm and soft when you add the Kissed Moving the cookies off of the baking sheet first makes this step safer. That way, you won't have to worry about grazing your arm or hands on the hot pan as you press in each chocolate kiss.

**INGREDIENTS**

- 1/2 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon table salt
- 1/2 cup packed brown sugar
- 1/2 cup creamy peanut butter
- 1 large egg
- 2 tablespoons unsalted butter, melted and cooled (see page 000)
- 1/2 teaspoon vanilla extract
- 1/2 cup granulated sugar
- 24 chocolate kisses, wrappers removed

1. Line a rimmed baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt.
3. In a large bowl, use a rubber spatula to stir together the brown sugar, peanut butter, egg, melted butter, and vanilla until well mixed.
4. Add the flour mixture to the brown sugar mixture and use the rubber spatula to stir until no dry flour remains and a soft dough has formed.
5. Use a 1-tablespoon measuring spoon to scoop twenty-four 1-tablespoon portions of dough onto the parchment-lined baking sheet. Use your hands to roll each dough portion into a ball.
6. Place the granulated sugar in a small shallow dish. Working with a few dough balls at a time, roll them in the sugar until evenly coated, then space them 1 inch apart on the baking sheet.
7. Place the baking sheet in the refrigerator to chill the dough for 15 minutes. While the dough chills, set an oven rack in the middle position and heat the oven to 300°F.

**REBEL IN THE KITCHEN**

In the 1960s, an Ohio grandmother named Freda Smith was whipping up a batch of peanut butter cookies for her grandsons. She thought they looked a bit boring, so she popped a chocolate kiss on top. She entered her cookies in a Pillsbury Bake-Off, and the peanut blossom cookie was born!

CONTINUED

COOKIES, BROWNIES, & BARS

40

Did you know that you could make a nice and fluffy cake in a blender? Or have you ever wondered if your kids could create their own granola bars for their afterschool snack? Wanted to share a moment of creativity and togetherness at home? This truly kid-friendly cookbook shares tips, tricks, stories (and so many sweets!) to excite young people 8 and up in the kitchen. These desserts will empower rebel girls everywhere to try new techniques and find confidence in learning how to make something all on their own.

With a mixture of approachable recipes, helpful photography, and fun illustrations, *Rebel Girls Make Dessert* will continue to build any young person's skills and confidence in and outside of the kitchen.

**Rebel Girls** is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. Rebel Girls amplifies stories of real-life, extraordinary women throughout history, geography, and field of excellence. To date, we've sold more than 11 million books in 50 languages and reached 40 million audio listens. Our books *Good Night Stories for Rebel Girls* and *Good Night Stories for Rebel Girls 2* were *New York Times* bestsellers.



### THREE CHEERS *Cocktail Classics, Modern Twists, and Zero-Proof Sips*

by Kaitlyn Stewart  
A Ten Speed Press Hardcover  
On sale October 7<sup>th</sup>, 2025  
Beverages – Alcoholic – Spirits

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 191 x 216 mm (7 ½ x 8 ½ in)  
Pages: 160  
Illustrations: 4c photos  
Price: \$22.00

*Three Cheers* is a recipe book with three versions of each of 55 classic cocktails. Whether you like to keep it classic, try a new twist on that classic, or a enjoy a spirit-free option, this book gives you all three options. For example, a classic 1970s Jungle Bird tropical cocktail (with a blackstrap rum base) is offered first, then there's a modern spin called the City Pigeon (with a white rum and gin base), and finally a spirit-free option is the Free Bird (with a spirit-free gin base).

**Kaitlyn Stewart** is a spirits and hospitality industry veteran with nearly twenty years under her belt. She's written numerous cocktail menus and consulted internationally. Kaitlyn has appeared in various media outlets, such as *PUNCH* and *Bon Appetit*, and collaborated with major beverage companies like Diageo Spirits, Seedlip, Davids Tea, and Fever Tree Mixers. Kaitlyn is an energetic force educating the masses on Instagram and TikTok. She's also the first Canadian to win the prestigious World Class Global Bartender of the Year Award.



### COOKING THAI *Heritage and Modern Recipes from My Kitchen Notebooks*

by Pim Techamuanvith  
A Ten Speed Press Hardcover  
On sale May 26<sup>th</sup>, 2026  
Cooking – Regional & Cultural – Thai

**Editor:** Molly Birnbaum  
**Rights:** World  
**Status:** Material July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 120 photos  
Price: \$60.00

Having immigrated to America as an adult with a deep respect for the savors and traditions of her native country, Pim Techamuanvith invites readers to think beyond the prejudice of Thai cuisine as exotic, cheap, or foreign. In *Cooking Thai*, Techamuanvith introduces a collection of her best recipes, and breaks down traditional Thai methodologies with simple recipes and cultural insights, inviting readers to craft their own Thai culinary journeys.

This is the go-to cookbook that adequately explains the cuisine to excited and curious modern cooks. With an explanation of how to source the book's core ingredients, home cooks will be whipping up incredible dishes without a hitch. *Cooking Thai* showcases Pim's award-winning culinary prowess as she guides you through the landscape of Thai cuisine, helping you understand the veracity, complexity, and deliciousness it has to offer.

**Pim Techamuanvith** has fearlessly pushed boundaries, as noted by the *New York Times*, *San Francisco Chronicle*, *Food and Wine*, and many others. Having successfully sustained her restaurants on both sides of the Pacific while also maintaining cancer remission and negotiating the global pandemic, she's now energized to advance Thai cuisine by sharing my knowledge in printed, bound form.

**Andrea Nguyen** is an author, teacher, podcaster, and consultant based in the San Francisco Bay Area. Born in Vietnam, Nguyen considers herself Thai adjacent, and she came to the United States at the age of six.





**MEASURE WITH YOUR HEART**  
***Southern Homecooking to Feed Your Family and Soul***

by Hannah Taylor

A Clarkson Potter Hardcover

On sale October 21<sup>st</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials available

Hannah Taylor is a culinary creator known for her Southern charm, wholesome personality, and carefree, “measure with your heart” cooking content. Fans love to watch Hannah eyeball ingredients and improvise recipes in her videos on social media, and her debut cookbook embraces the playful side of cooking.

Infused with Hannah’s unapologetically unpolished energy, ***Measure with Your Heart*** encourages trusting your instincts in the kitchen. Hannah didn’t start cooking until later in life, but she didn’t let her unfamiliarity deter her. She just went for it: she wasn’t afraid to try things out and get her hands dirty. Now she proudly feeds her kids homemade dishes with almost everything made from scratch, and she wants to give her readers the confidence to do the same (because confidence is sexy!).

**Hannah Taylor** fast-growing culinary creator known on TikTok and Instagram as “LilyLouTay.” She is a proud mother of three, and prioritizes her family while working as a creator, elopement wedding photographer, and entrepreneur.

**Title Specs:**

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

Pages: 272

Illustrations: 120 4c photos

Price: \$35.00





**MODERN HUNTSMAN**  
**Cooking with Wild Game**  
 by The Editors of Modern Huntsman  
 A Ten Speed Press Hardcover  
 On sale September 2<sup>nd</sup>, 2025  
 Cooking – Specific Ingredients – Game

**Title Specs:**

Trim: 229 x 279 mm (9 x 11 in)  
 Pages: 288  
 Illustrations: 120 photos  
 Price: \$60.00

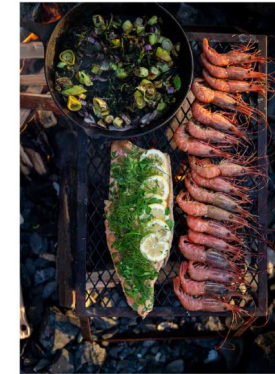
**Editor:** Kelly Snowden  
**Rights:** World  
**Status:** Material available

The editors from the popular magazine, *Modern Huntsman*, bring together a collection of stories celebrating contemporary hunting practices with a deep-rooted passion for the beauty and sanctity of nature. With 50 recipes and essays from each contributor, *Modern Huntsman* aims to inspire and educate home cooks on the game we hunt and the food we eat, both wild and domesticated.

Filled with ways to incorporate more game into your diet and with options to create these dishes even when you don't have the wild ingredients on hand, *Modern Huntsman* will guide you on a journey, connecting you to recipes that pull directly from nature to your plate.

**Modern Huntsman** is a collective of top photographers and writers in the outdoor industry who are focused on improving the perception of hunting. They take on controversial topics with a diplomatic tone, and through their films, podcast and industry leading biannual publication, they are bringing about constructive conversations around hunting, angling, food sourcing and conservation topics with non-hunters.

**Tyler Sharp** is a freelance photographer, writer, director creative consultant, and the CEO and Editor in Chief for *Modern Huntsman*, a biannual publication for like-minded conservationists, creatives, and outdoor enthusiasts.



**Fire-Roasted Feast of Spot Prawns and Wild Salmon**

Sea salt, a squeeze of citrus, and campfire smoke make it my favorite way to enjoy wild seafood. This recipe is vibrant with lemon and fresh herbs, keeping it simple and celebrating the taste of the season. Arrange your wood so you generate a nice bed of coals for cooking. You are looking for a low heat source and gentle coals instead of fire flame. Place your grill grate over the coals glow for about 20 minutes before you begin cooking the meal.

- **Ingredients:** 1 lb spot prawns, 1 lb wild salmon fillet, 1/2 cup olive oil, 1/4 cup lemon juice, 1/4 cup fresh dill, 1/4 cup fresh parsley, 1/4 cup fresh thyme, 1/4 cup fresh basil, 1/4 cup fresh oregano, 1/4 cup fresh rosemary, 1/4 cup fresh sage, 1/4 cup fresh lavender, 1/4 cup fresh basil, 1/4 cup fresh oregano, 1/4 cup fresh rosemary, 1/4 cup fresh sage, 1/4 cup fresh lavender.
- **Instructions:** 1. Preheat the grill to medium heat. 2. Prepare the grill grate by brushing with olive oil. 3. Season the prawns and salmon with the dry rub mixture. 4. Grill the prawns for 4-5 minutes and the salmon for 6-7 minutes. 5. Squeeze with lemon juice and garnish with fresh herbs.



**A KITCHEN IN ITALY**  
**A Year of Family Meals and Celebrations from Our Home**  
 by Mimi Thorisson  
 A Clarkson Potter Hardcover  
 On sale October 7<sup>th</sup>, 2025  
 Cooking – Regional & Cultural – Chinese

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
 Pages: 288  
 Illustrations: 120 photos  
 Price: \$60.00

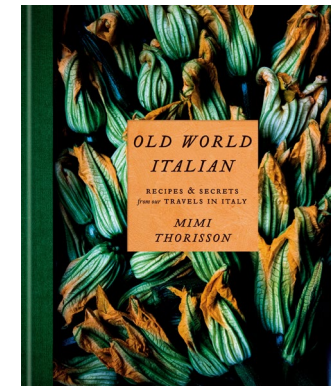
**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Material February 2025

Mimi Thorisson first captivated readers with her family's idyllic lifestyle in the French countryside before turning to the rich culinary treasures of Italian regional cuisine in *Old World Italian*. Now that she has found a true home in Italy, Mimi is back with a new Italian cookbook sharing how she cooks and eats in her Italian home.

Allow Mimi's cooking to transport you to Italy, with 100 simple yet elegant dishes that celebrate the seasons. The recipes collected here are Mimi's favorites, the staple dishes that she enjoys at home with her family and friends. In the spring, she loves **Risi e Bisi**, a brothy, risotto-like Venetian dish served in every home and restaurant when peas are in season. At the end of a long week, she turns to **Involtoni de Pollo**, a comforting stuffed chicken served with a parmesan cream sauce. And there's no better way to use up abundant summer zucchini than in **Spaghetti alla Nerano**, a dish that encapsulates the beautiful simplicity of Italian cooking. With recipes for antipasti, primi, secondi, and dolci, *A Kitchen in Italy* brings Mimi's Italian secrets to your dinner table.

**Mimi Thorisson** is a French cook and writer living with her family between Médoc, France and Turin, Italy. She is the author of *A Kitchen in France*, *French Country Cooking*, and *Old World Italian*, and she runs the award-winning food blog Manger, which documents her cooking adventures in Médoc and around Italy.

Rights sold to *Old World Italian*: French: *Hachette Pratique*; Hungarian: *HVG*; Italian: *Datanova*; Romanian: *Corint Books*; Russian: *Azbooka*





## TUPPERWARE COOKBOOK 75 Make-Ahead Recipes with Low Waste and High Flavor

by Tupperware; with Theresa Gambacorta  
A Ten Speed Press Hardcover  
On sale February 3<sup>rd</sup>, 2026  
Cooking – Methods – Quick & Easy

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 272  
Illustrations: 75-100 4c photos  
Price: \$35.00

**Editor:** Dena Rayess  
**Rights:** World  
**Status:** Materials July 2025

In this accessible, contemporary cookbook, you'll find more than 100 recipes for make-ahead, meal-prep (and kid-) friendly breakfasts, lunches, snacks and dinners from the makers of Tupperware. Feel good about **Sheet Pan Baked Eggs for Easy Breakfast Sandwiches** to **No Bake Cereal Bars** for Breakfast On the Go; **Kale and Cannellini Caesar with Torn Croutons** to **Backyard Burger Salad with Smoky BBQ Ranch** for Sensational Salads & Bowls; **Chicken Schnitzel with Cole Slaw** to **Spinach and Cheese Stuffed Shells** for Weeknight Winners. As a nod to Tupperware's party past, throw your own gathering with recipes for **Deviled Eggs**, **Baked Cheese Bread Bowls**, **No Bake Ambrosia Cheesecake**, and more. Each recipe contains tips for using Tupperware for prepping, cooking, and/or storing—but each recipe has been developed for use with whatever home cooks have in their kitchens already.

**Tupperware** was founded in 1946, selling preparation, storage, and serving containers for the kitchen. Sold almost exclusively by direct salespeople from their homes and at parties, Tupperware originated the concept of social selling. Over the last 70 years, they've used their products to help solve food waste and enable the gig economy by empowering women.



## DINNER PARTY ANIMALS A Maximalist's Guide to Having People Over

by Mariana Velasquez Villegas  
A Ten Speed Press Hardcover  
On sale March 17<sup>th</sup>, 2026  
Cooking – Entertaining

**Editor:** Gabby Urena  
**Rights:** World  
**Status:** Materials July 2025

### Title Specs:

Trim: 203 x 254 mm (7-3/8 x 9-1/8 in)  
Pages: 256  
Illustrations: Approx. 100 4c photos  
Price: \$35.00

The art of hosting starts long before your guests are over. **Dinner Party Animals** is food stylist, cookbook author, and housewares line creator Mariana Velásquez Villegas' playbook for setting up a headache-free affair. She starts off with helping you make your plan asking questions like why are you putting on this event and what memories are you hoping to create from it? Those answers evolve into selecting color palettes, playlists, vibe setting, and even ordering takeout (because it's still a party even if you're not cooking).

Mariana includes 15 menus you can follow or use as your starting place, with menus organized by time of day to suit events at all hours. You'll have ideas for Morning Rituals like breakfast in bed to Midday Affairs for a fun pink-hued lunch. Maximize Afternoon Light with the ultimate aperitivo spread and settle into your Evening Moves with a "When in Doubt Red Wine, Red Lips, and Roast Chicken" menu. Each section begins with an interview with a fellow dinner party animal providing their tips and ethos behind what makes a great event.

**Mariana Velásquez Villegas** is a trained chef, stylist, designer and passionate hostess with decades of experience in the realm of food. A tastemaker who explores the juxtaposition of food, fashion and art, Mariana's work is an edible canvas where she invites the viewer to eat with their senses. She is the author of *Colombiana* which was named one of the best cookbooks of the year by *Real Simple*.

## When in Doubt: Red Wine, Red Lips, and A Roast Chicken

- The Menu**
- Whiskey Sausage Cocktail
  - Tufted Marbled Fava Beans on Crusty Bread
  - Stuffed Artichokes with Saffron Aioli
  - Succotash
  - Sub Roasted Chicken with Range Sauce
  - Roasted Lemon Cakes with Ricotta
  - Appetizilla with Gelée
  - Herbed Green Salad with Citrus Vinaigrette
  - Roast Chicken
  - Red Wine Cider with Strawberries and Custardy





## THE PASTA BOOK

### *Recipes, Techniques, Inspiration*

by Marc Vetri and David Joachim

A Clarkson Potter Hardcover

On sale November 4<sup>th</sup>, 2025

Cooking – Specific Ingredients – Pasta

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Materials March 2025

### Title Specs:

Trim: 216 x 241 mm (8 ½ x 9 ½ in)

Pages: 272

Illustrations: 90 4c photos

Price: \$35.00

In *The Pasta Book*, acclaimed chef Marc Vetri presents a myriad of easy-to-aspirational pasta dinners with a shape for every sauce, mood, and timeline. Vetri demystifies techniques that may appear complicated to home cooks, like filling and shaping tortellini versus agnolotti or hand shaping cavatelli, revealing how easy it can be to make creative and unique pasta shapes and sauces at home. In this cookbook, Vetri adapts the methods used in his restaurants to deliver the full experience of his acclaimed handmade pasta to home cooks.

Trained in Bergamo, Italy, by some of the region's most noted chefs, **Marc Vetri** is the chef/owner of Vetri Cucina, Fiorella, and Pizzeria Salvy in Philadelphia, Vetri Cucina and Fiorella in Las Vegas, and Mt. Maurice's Italian in Kyoto, Japan. Vetri was named one of *Food & Wine's* Ten Best New Chefs, and he won the James Beard Award for Best Chef Mid-Atlantic. He is also the author of five award-winning cookbooks.

**David Joachim** has developed and edited more than 10,000 recipes and authored or collaborated on more than 45 cookbooks, including several award winners and bestsellers such as the IACP Award winning *The Science of Good Food* written with Andrew Schloss, and *A Man, A Can, A Plan*, a series of books that has sold more than 1 million copies.



## STEAKHOUSE

### *The Places, the People, the Recipes*

by Eric Wareheim with Gabe Ulla

A Ten Speed Press Hardcover

On sale October 14<sup>th</sup>, 2025

Cooking - Regional & Cultural – American

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials January 2025

The *New York Times* bestselling author of *Foodheim* returns to apply his curiosity and culinary expertise to a disappearing American icon, the steakhouse, traveling across the country to gather the best recipes and stories from classic stops and modern newcomers.

The American steakhouse is a place for celebration, for gathering, for memories in the making. Eric Wareheim takes you on a road trip around the States and Mexico, exploring what the steakhouse means in North America. Join him at New York classics like Peter Luger's, local stalwarts like North Carolina's Beef 'N Bottle, and modern interpretations like California's Thien An Bo 7 Mon. **Steakhouse** is loaded with stories that will make you want to hit the road to drink martinis and dine on steak for days on end.

From these journeys Eric has collected 50 of the best, most decadent recipes, which are accompanied by glorious images of the food, the steakhouses, and the people behind them.

**Eric Wareheim** is a director, actor, comedian, and writer. He is half of the comedy duo Tim & Eric, who have been making TV shows, movies, books, and music for twenty years. Wareheim also acted in, produced, and directed episodes of the Netflix series *Master of None*. His first cookbook, *Foodheim*, was a *New York Times* bestseller and one of the best cookbooks of the year for *The New Yorker* and *New York Post*.







**BAD B\*TCH IN THE KITCH**

***Craveable Asian Recipes to Skip the Takeout***

by Cassie Yeung

A Clarkson Potter Hardcover

On sale October 7<sup>th</sup>, 2025

Cooking - Regional & Cultural – Chinese

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)

Pages: 256

Illustrations: 95 4C Photos

Price: \$35.00

Content creator and Next Level Chef contestant Cassie Yeung (3.5M TikTok followers; 560k Instagram followers [up 1000% from September 2023!]) likes to think of herself as a chef for the people—no professional culinary training here, just a girl who really loves to cook (and eat, obvi). She believes that the #1 rule in cooking is to have fun, let loose, and cook the way you want to. For Cassie, that means yelling “behind!” in your own kitchen, softening butter against your skin, and showing off your baddie nails as you pleat dumplings *like a boss*.

In her debut cookbook with 75 recipes, Cassie serves up the food she loves most: the Asian dishes she grew up eating and now craves on the regular. So many people know and love Chinese, Thai, Vietnamese, and Singaporean cuisine, but they don’t always know how easy it can be to recreate their favorite dishes at home. Not only can you save money by skipping takeout, but everything tastes better homemade, too. In ***Bad B\*tch in the Kitch***, Cassie shares some of her go-to dishes, dialed in for home cooks.

**Cassie Yeung** is a food content creator known for her authentic voice and delicious, approachable recipes. Formerly a professional dancer, Cassie decided to share her love for Asian cuisine on social media and her cooking videos quickly went viral. She was a contestant on Season 2 of reality cooking show Next Level Chef with Gordon Ramsey.



## COOKIES

*The Best Recipes for the Perfect Anytime Treat*

by Vaughn Vreeland and The New York Times

A Ten Speed Press Hardcover

On sale September 23<sup>rd</sup>, 2025

**Editor:** Molly Birnbaum

**Rights:** World English

**Translation:** Kari Stuart / CAA

**Status:** Materials available

### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 240

Illustrations: TK

Price: \$35.00



Could one chocolate chip cookie recipe satisfy everyone's desires? Definitely not, which is why ***Cookies*** dedicates a whole chapter to arguably the most asked for treat around. Vaughn Vreeland has curated the best 100 recipes (and a few more for good measure) from New York Times Cooking's beloved platform to bring you cookies that range from the classics to the spiced, fruity, and more.

Notes from the NYT Cooking community accompany the mouth-watering photos of crumbly, gooey, and colorful cookies. With recipes from Claire Saffitz, Eric Kim, Samantha Seneviratne, and more, ***Cookies*** will be a delightful add to your kitchen staples.



The previous cookbook from the New York Times, *Easy Weeknight Dinners*, was published in October 2024, and the next book, an untitled Vegetarian cookbook, is scheduled for Fall 26.

NEW YORK TIMES BESTSELLER

**Vaughn Vreeland** is a supervising video producer for NYT Cooking. An avid baker and home cook hailing from North Carolina, Vaughn can be seen making his latest creations on the NYT Cooking YouTube channel, Instagram and TikTok.

**New York Times Cooking** is the digital source for more than 20,000 of the best recipes from The New York Times, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors. Visit us or download the NYT Cooking app at [nytcooking.com](https://nytcooking.com).



**BORDERLANDS**

by Claudette Zepeda

A Clarkson Potter Hardcover

On sale April 7<sup>th</sup>, 2026

Cooking - Regional & Cultural – Mexican

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials May 2025

**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)

Pages: 288

Illustrations: 100 4C Photos

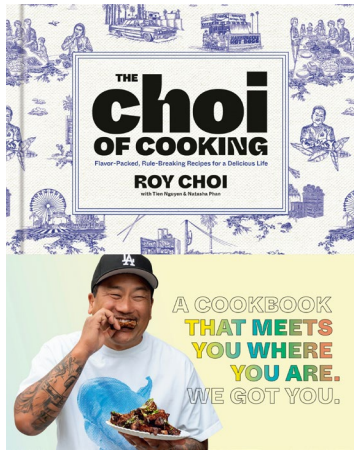
Price: \$35.00

A culinary journey along the Mexican American border, telling the story of its intertwined cultures and communities with more than 100 vibrant, flavor-packed recipes from Top Chef star, Iron Chef Mexico finalist, and Tijuana-San Diego border kid Claudette Zepeda.

The Mexican American border has been an inflamed political focal point within the US; at the same time, Mexican food has long been the most popular “ethnic” cuisine in America. A child of the border herself, Claudette Zepeda grew up in both California and Mexico and sees the border as a vibrant, vital, and unique cultural and culinary place. A gifted storyteller and chef, Claudette’s recipes and ruminations humanize border culture through 100 accessible and beloved dishes.

**Claudette Zepeda** is an award-winning, San Diego-based chef and culinary entrepreneur known for her fearless style and bold approach to regional Mexican cuisine. She has more than 20 years of experience working in restaurant kitchens and has garnered many accolades over the years: inclusion on Esquire’s 2018 Best New Restaurants, recognition from Michelin on their 2019 Bib Gourmand list, named Eater San Diego and San Diego Union Tribune’s Chef of the Year in 2018, and was a James Beard Best Chef West semifinalist in 2019.





**THE CHOI OF COOKING**  
*Flavor-Packed, Rule-Breaking Recipes for a Delicious Life*

by Roy Choi, Tien Nguyen, and Natasha Phan

A Clarkson Potter Hardcover  
On sale April 15<sup>th</sup>, 2025  
Cooking - Individual Chefs & Restaurants

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

# COMING SOON

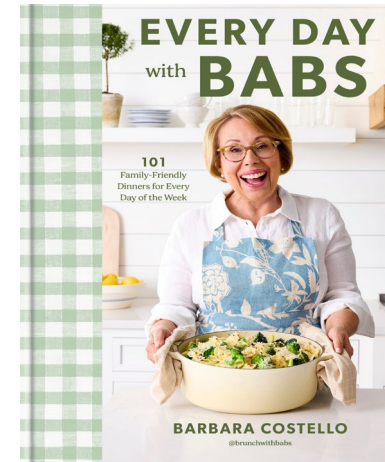


**HARD SELTZER, KOMBUCHA, TEA, AND CIDER**

*How to Make Your Own Fermented Drinks at Home*

by Emma Christensen  
A Ten Speed Press Hardcover  
On sale April 8<sup>th</sup>, 2025  
Cooking - Beverages - Alcoholic

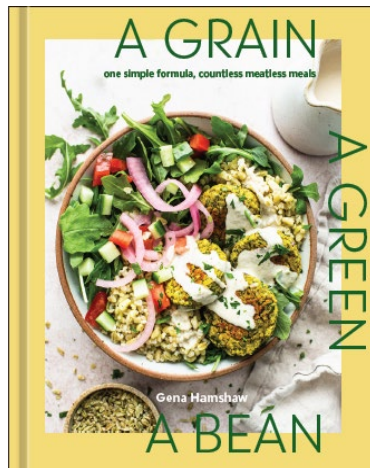
**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available



**EVERY DAY WITH BABS**  
*101 Family-Friendly Dinners for Every Day of the Week*

by Barbara Costello  
A Clarkson Potter Hardcover  
On sale April 8<sup>th</sup>, 2025  
Cooking - Courses & Dishes

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available



**A GRAIN, A GREEN, A BEAN**  
*One Simple Formula, Countless Meatless Meals*

by Gena Hamshaw  
A Ten Speed Press Hardcover  
On sale April 15<sup>th</sup>, 2025  
Cooking – Vegan

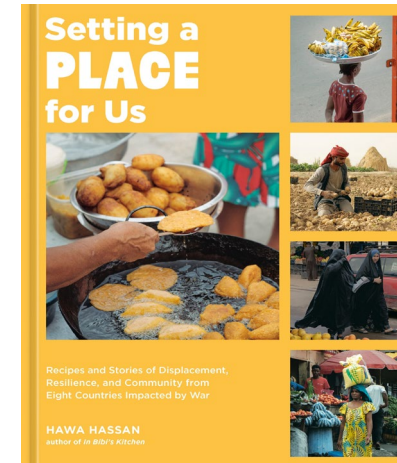
**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials available



**BRAIDED HERITAGE**  
*Recipes and Stories on the Origin of American Cuisine*

by Jessica B. Harris  
A Clarkson Potter Hardcover  
On sale June 17<sup>th</sup>, 2025  
Cooking – Regional & Ethnic – American

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available



**SETTING A PLACE FOR US**  
*Recipes and Stories of Displacement, Resilience, and Community from Eight Countries Impacted by War*

by Hawa Hassan  
A Ten Speed Press Hardcover  
On sale April 1<sup>st</sup>, 2025  
Cooking - Essays & Narratives

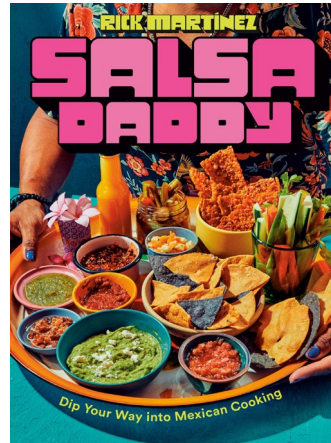
**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials available

# COMING SOON



**AMERICA'S MOST ICONIC ICE CREAMS**  
*Classic Flavors and Creative Riffs*  
 by Tyler Malek and JJ Goode  
 A Clarkson Potter Hardcover  
 On sale April 29<sup>th</sup>, 2025  
 Cooking – Ice Cream

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available



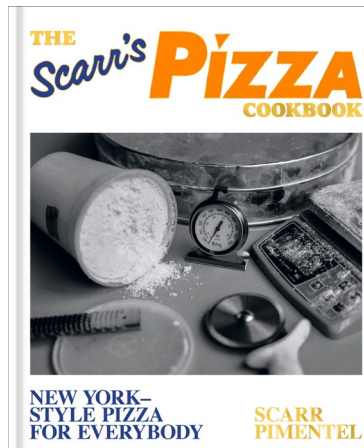
**SALSA DADDY**  
*Dip Your Way into Mexican Cooking*  
 by Rick Martinez  
 A Clarkson Potter Hardcover  
 On sale April 29<sup>th</sup>, 2025  
 Cooking – Regional & Cultural – Mexican

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available



**MARGARITA TIME!**  
*60+ Tequila & Mezcal Cocktails, Served Up, Over & Blended*  
 by Caroline Pardilla  
 A Ten Speed Press Hardcover  
 On sale March 25<sup>th</sup>, 2025  
 Cooking - Beverages - Alcoholic - Bartending & Cocktails

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available



**THE SCARR'S PIZZA COOKBOOK**  
*New York-Style Pizza for Everybody*  
 by Scarr Pimentel  
 A 4 Color Book Hardcover  
 On sale March 25<sup>th</sup>, 2025  
 Cooking – Courses & Dishes – Pizza

**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials available



**SESAME**  
*Global Recipes + Stories of an Ancient Seed*  
 by Rachel Simons  
 A Ten Speed Press Hardcover  
 On sale April 29<sup>th</sup>, 2025  
 Cooking - Specific Ingredients - Herbs, Spices, Condiments

**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials available

# The Part

a true tale  
by clarice tudor



There was once a young fellow I wanted to dump

Alas, I did not have the coils



I schemed to give the gent the ick

# GIFT BOOKS



I knew him to be awake. He knew I had awoken also,

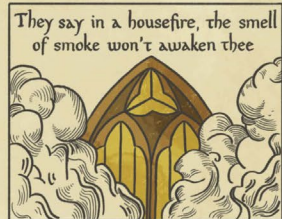


neither of us bold enough to acknowledge the act of chemical warfare to which we bore witness

Morrow came



The gent departed. We were never to meet again.



They say in a housefire, the smell of smoke won't awaken thee

Unfolding was a natural disaster more potent than flame



Of one thing I was certain

'Twas I that had broketh wind



The air fixxed. 'Twas effervescent. It slowed time.



'Twas beyond description

It permeated all five senses

It broke the boundaries of what it means to smell



This was not part of mine own plan



I feared the gent would think me a witch



**HOW TO MAKE COFFEE**  
*Write Your Way into the Graduate School of Your Choice*

by Hugh Acheson  
A Clarkson Potter Hardcover  
On sale September 1<sup>st</sup>, 2026  
Cooking – Beverages – Coffee & Tea

**Editor:** Darian Keels  
**Rights:** World  
**Status:** Materials January 2026

**Title Specs:**

Trim: 140 x 191 mm (5-1/2 x 7-1/2 in)  
Pages: 128  
Illustrations: 60-75 4c illustrations  
Price: \$16.99

More than likely, the first thought you have every morning is about coffee—and who can blame you? Regardless of whether drinking it is about utility, curiosity, or undying love, **How to Make Coffee** will be your go-to guide for making the best coffee, customized to suit your tastes.

In a package as winsome as its author, coffee connoisseur Hugh Acheson shares expert tips for selecting the perfect bean, to finding the proper grind, to actually brewing in your preferred brewer (yes, there are details on those, too), you'll learn invaluable tips for how best to drink your particular coffee from French presses and pour-overs to lattes and cold brews. **How to Make Coffee** is the perfect crash course on coffee craft and culture. You'll be the star of cafe small talk, and, best of all, you'll be able to make a darn good cup of coffee.

**Hugh Acheson** is the chef/partner of the restaurants Five & Ten, The National, The Florence, and Empire State South, named restaurant of the year by *Atlanta* magazine. He is a five time James Beard nominee and 2012 winner for Best Chef Southeast, has been featured in numerous food and wine publications, and appears on Bravo's *Top Chef* as a judge. Hugh is the author of *The Chef and the Slow Cooker*, *The Broad Fork*, *A New Turn in the South*, and *Pick a Pickle*. He lives in Athens, Georgia, with his wife and two children.



**AMERICA OBSCURA**  
by Atlas Obscura  
A Ten Speed Press Hardcover  
On sale May 12<sup>th</sup>, 2026  
Travel – United States

**Editor:** Molly Birnbaum  
**Rights:** World English  
**Translation:** Elyse Cheney / Elyse Cheney  
Literary Associates  
**Status:** Materials July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 320  
Illustrations: Fully illustrated  
Price: \$40.00

**America Obscura** is a phenomenon of a travel book that takes readers on a road trip from coast to coast, exploring the zany, the wondrous, and the beautiful.

Every beloved region of America is celebrated in this travel guide of curiosities. **America Obscura** revels in the unexpected, the overlooked, the bizarre, and the mysterious, with maps and proposed travel routes inspiring readers to pack their bags and head out onto the open road.

This is the first of several books that Ten Speed will be publishing with Atlas Obscura.

**Atlas Obscura** is a global community of explorers who have created an extensive library of the world's most wondrous places and foods. They are the publisher of best-in-class journalism about hidden places, incredible history, scientific marvels, and gastronomical wonders. Their first book, *Atlas Obscura: An Explorer's Guide to the World's Hidden Wonders*, was a #1 *New York Times* bestseller.





### PREPPING FOR EVERYONE

#### ***A Practical, Positively Not-Scary Survival Guide for the End of the World***

by Amy Holman Edelman and Chris Begley, PhD

A Ten Speed Press Trade Paperback

On sale May 5<sup>th</sup>, 2026

Self-Help – Safety & Security – Survival & Emergency Prep

#### **Title Specs:**

Trim: 140 x 210 mm (5-1/2 x 8-1/4 in)

Pages: 272

Illustrations: 40-50 b&w illustrations

Price: \$18.99

**Editor:** Julie Bennett

**Rights:** World

**Status:** Materials July 2025

In *Prepping for Everyone*, author, small business owner, and mom Amy Holman Edelman has teamed up with archeologist and wilderness survival expert Chris Begley to write a comprehensive, reasonable guide to surviving emergencies and flourishing afterwards. *Prepping for Everyone* explains how to be ready for life disturbances such as disrupted access to food and clean water, lengthy power outages, and housing loss. With commonsense checklists, informative illustrations, and easy-to-implement plans, this readable, fact-filled handbook will help you prepare, survive, and rebuild with calm and optimism.

**Amy Holman Edelman** is a PR and marketing professional and the author of *The Little Black Dress* and *Manless in Montclair*. She has appeared on *Today* and been featured in *The New York Times*, *USA Today*, *Los Angeles Times*, *New York Daily News*, *Chicago Tribune*, and others. **Chris Begley, PhD**, is an archeologist, professor, wilderness survival instructor, and the author of *The Next Apocalypse*. He was a Fulbright Scholar and a National Science Foundation Graduate Fellow, and was named a National Geographic Explorer and one of the "World's 50 Most Adventurous Men" by *Men's Journal* magazine. He has also been featured in *The New Yorker*, *National Geographic*, and *American Archaeology* magazine, and in documentaries on the BBC, Discovery Channel, and elsewhere.



### TRIPPING POINT

#### ***The Gossamer Guide to Psychedelics***

by Gossamer

A Clarkson Potter Hardcover

On sale April 6<sup>th</sup>, 2027

Science – Life Sciences - Mycology

**Editor:** Emma Brodie

**Rights:** World

**Status:** Materials July 2025

#### **Title Specs:**

Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)

Pages: 304

Illustrations: 250 4c photos

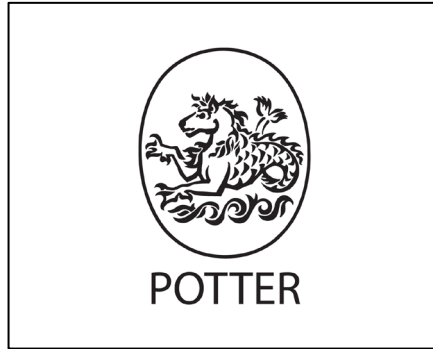
Price: \$40.00

From the indigenous use of Iboga in Central Africa, to the medicinal use of ketamine among cult survivors, to the self-optimizing use of psilocybin in Silicon Valley, psychedelics have long been taken to heal, expand, and explore. *Tripping Point: The Gossamer Guide to Psychedelics* is an illuminating, humorous, and eye-catching guide to the wide and varied world of these drugs—both legal and illegal.

*Tripping Point* will feature chapters on Psilocybin, Ketamine, Ayahuasca, DMT, Iboga, LSD, MDMA, Mescaline, and Digital Psychedelics, each containing an overview of the drug's discovery, history, and use, as well as a larger discussion of its current and future impact on culture, business, and medicine. Interspersed throughout will be profiles of growers, dealers, researchers, practitioners, creatives, common users, and celebrities including Adam Pally, Sarah Goldberg, Zazie Beetz, and Esther Perel.

**Gossamer** is an award-winning lifestyle brand for the modern drug user, whose products and print magazines can be found in 26 countries and over 200 stockists. They have been featured in *The New York Times*, *Goop*, *New York Magazine*, *Fast company*, and *Elle*, among others and are the winners of the *Forbes' 43.0 in Cannabis 2023*, *Best American Food Writing, 2021*, and *NY Press Club's Best Travel Writing 2020*.





## DR. FUN GUY'S MUSHROOM JOURNAL AND FORAGING GUIDE

by Dr. Gordon Walker  
A Clarkson Potter Trade Paperback  
On sale October 14<sup>th</sup>, 2025  
Nature – Fungi & Mushrooms

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials July 2025

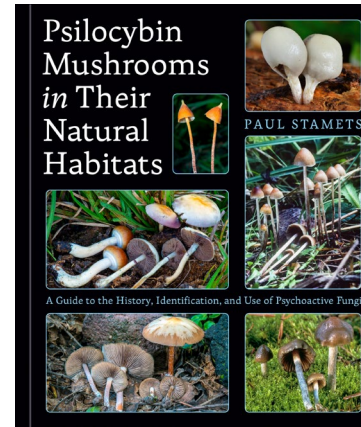
### **Title Specs:**

Trim: 114 x 191 mm (4-1/2 x 7-1/2 in)  
Pages: 224  
Illustrations:  
Price: \$22.00

Whether you're fascinated by fungi or are just beginning your foray into mycology, ***Dr. Fun Guy's Mushroom Journal and Foraging Guide*** is your perfect companion. Featuring full-color photos and QR codes linking to additional resources, this volume is as gorgeous as it is handy.

Structured like a guided tour of kingdom fungi, this field diary pairs key facts about individual mushrooms with space for recording the details of your findings. Spanning tasty edibles like Chicken of the Woods as well as toxic mushrooms like the Death Cap, this field diary provides the information you need to safely and effectively forage mushrooms, while also providing a useful record of your adventures. Once you've found your mushroom, you can log its geographic location, surrounding habitat, morphology, notes on color and texture, and more in the provided blank templates.

**Dr. Gordon Walker's** @FascinatedByFungi social media accounts (1.9M TikTok, 413K Instagram) were started in hopes to help familiarize himself with the incredible range of mushroom morphology.



## PSILOCYBIN MUSHROOMS IN THEIR NATURAL HABITATS

***A Guide to the History, Identification, and Use of Psychoactive Fungi***

by Paul Stamets  
A Ten Speed Press Trade Paperback  
On sale June 10<sup>th</sup>, 2025  
Science – Life Sciences – Mycology

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available

### **Title Specs:**

Trim: 187 x 229 mm (7-3/8 x 9 in)  
Pages: 256  
Illustrations: 50-100 photos  
Price: \$45.00

A full-color guide to psilocybin mushrooms—how to forage, identify, grow, and use them—with detailed descriptions, 100 photographs, tips for dosing safely, and more, from a world-renowned mycologist.

In this comprehensive, full-color reference, Paul Stamets offers descriptions and 300 photographs of more than 60 psilocybin varieties and their lookalikes common to North America, Europe, and Australasia. He outlines the history and cultural use of magic mushrooms in traditional rituals and ceremonies, their natural geographic distribution and habitats, and keys to growing your own mushroom patch. But perhaps most important, Stamets explains how to reliably distinguish between a non-poisonous, psychoactive mushroom and one of its highly toxic, even deadly, lookalikes.

World-renowned mycologist **Paul Stamets** is the author of seven books and a sought-after international speaker.

**Rights sold:** German: *AT Verlag*; UK/BC: *Ebury/PRHUK*

Publishers of MYCELIUM RUNNING: French: *Hachette Pratique*; German: *AT Verlag*;  
Turkish: *Tohum Yayincilik*



## DINOSAURS

### *Exploring Prehistoric Life and Geological Time*

by Rachel Ignotofsky

A Ten Speed Press Hardcover

On sale October 14<sup>th</sup>, 2025

Young Adult Nonfiction – Science & Nature

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 235 x 286 mm (9-1/4 x 11-1/4 in)

Pages: 128

Illustrations: Fully illustrated

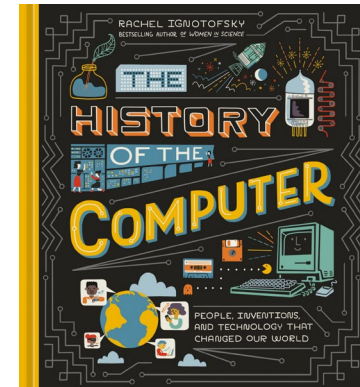
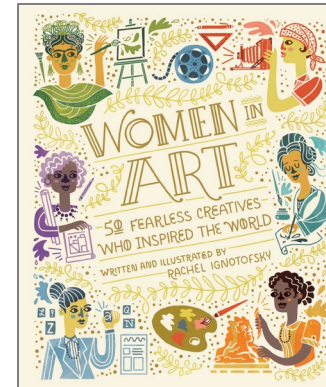
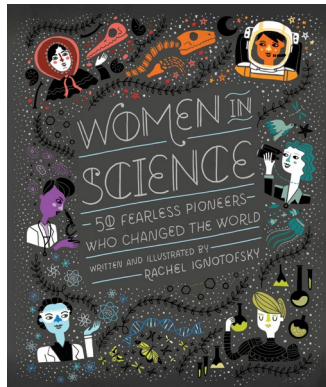
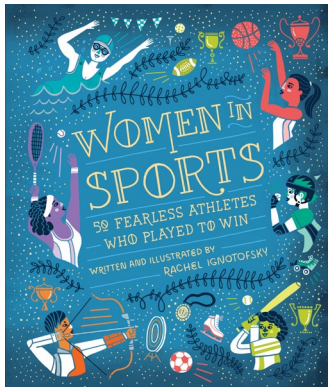
Price: \$22.99

With an exciting blend of vivid illustrations and astonishing scientific facts, *Dinosaurs* take readers on a journey through Earth's prehistoric eras. Readers will learn about Earth's inhospitable origins during the Precambrian Supereon—when the only life-forms strong enough to withstand the barren rock were single-celled organisms—before discovering the beginnings of life as we know it during the Paleozoic Era: plants covering whole continents with forests, winged insects taking to the sky, and sea-faring vertebrates evolving to survive on land. Travel forward in time to the Mesozoic Era, filled with the gargantuan *Tyrannosaurus rex* and long-necked *Plateosaurus*, and meet the mammals—the wolf-like carnivore *Mesonyx* and our early ancestors *Homo habilis*—of the Cenozoic Era

Through exquisite drawings, maps, and infographics, *New York Times* best-selling author Rachel Ignotofsky makes geology accessible and entertaining for readers of all ages in this stunningly illustrated guide to our planet's history.

We also have two tie-in paper products set in the wonderful world of *Dinosaurs!*, a coloring book and a stickerology, on the Spring 26 list.

**Rachel Ignotofsky** is a *New York Times* bestselling author, illustrator, and designer. Rachel and her work have been featured in many print and online media outlets such as the *New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more.



Publishers of Rachel Ignotofsky: Catalan: *Edicions 62*; Complex Chinese: *PCUSER*; Simplified Chinese: *Jieli Publishing (Women in Science & Wondrous Workings of Planet Earth)/China Translation & Publishing House (History of the Computer)*; Dutch: *Pelckmans*; German: *Munchner Verlagsgruppe*; Greek: *Foundation for Research and Technology*; Italian: *Adriano Salani Editore*; Japanese: *Sogensha*; Kazakh: *Mazmundama*; Korean: *Totobook (The History of the Computer)/Bear Books (The Wondrous Workings of Planet Earth)*; Kyrgyz: *Taalim Forum Public Foundation*; Portuguese (Brazil): *Editora Edgard Blucher*; Russian: *Eksmo*; Spanish (Spain): *Nordica Libros*; Spanish (NA & SA): *Santillana Educacion Mexico*; Swedish: *Pagina Group*; UK/BC: *Hachette Children's*; Vietnamese: *Crabit Kidbooks*



**KEEP IT BEAUTIFUL: THE WORLD OF SHOCK G**

by the Estate of Gregory Jacobs and Alexis Wolfe Mbassa

A Clarkson Potter Hardcover

On sale June 9<sup>th</sup>, 2026

Biography – Comics & Graphic Novels

**Editor:** Porscha Burke

**Rights:** World

**Status:** Materials November 2025

**Title Specs:**

Trim: 229 x 178 mm (9 x 7 in)

Pages: 224

Illustrations: Fully illustrated

Price: \$29.99

*Keep it Beautiful: The World of Shock G* will be a fully illustrated, scrapbook-style memoir capturing the life of Gregory "Shock G" Jacobs, as told to Alexis Wolfe Mbassa—combining traditional memoir with the artist's own graphic-novel style illustrations and storyboards, handwriting, and other visual elements.

**Gregory Edward Jacobs**, known professionally as Shock G and by his alter ego Humpty Hump, was an American rapper and musician who was best known as the lead vocalist of the hip hop group Digital Underground.

**Alexis Wolfe Mbassa** is a music and portrait photographer with 20+ years experience in the industry documenting hip-hop artists, bands, individuals, organizations, and families. In 2008, Alexis published her first book, *Emerald City Hip Hop*, Seattle.



**STICKS!**

***A Collection of Sticks, and the People Who Love Them, from the Founders of Stick Nation***

by Logan Jugler & Boone Hogg

A Ten Speed Press Hardcover

On sale October 7<sup>th</sup>, 2025

Humor – Topic – Internet & Social Media

**Editor:** Molly Birnbaum

**Rights:** World

**Status:** Materials March 2025

**Title Specs:**

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 128

Illustrations: 50-75 user photos & 50 professional photographs

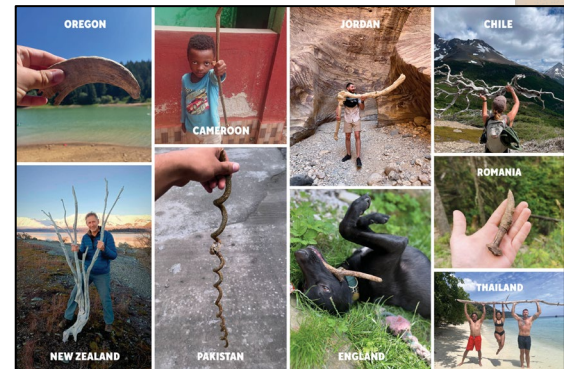
Price: \$16.99

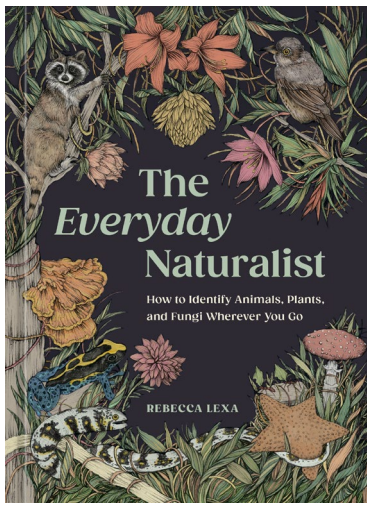
What makes a particularly good stick? Is it the stick's length and sturdiness—a trusty walking staff, perhaps, that conjures up fantasies of wizards and battle? Or is it the stick's usefulness—say, as a drumstick on a log in the woods, or as a slingshot for propelling pebbles at your friend's face? Maybe what makes a stick great is its unique shape, like Poseidon's trident or a Stormtrooper's blaster gun?

In *Sticks!*, Stick Nation (2M Instagram; 171.7k TikTok) founders Logan Jugler and Boone Hogg share their top tips for reviewing sticks, encouraging readers to let loose, have fun, and embrace their imaginations. Enjoy a gallery of Stick Nation's favorite sticks, including "natty" and "modded" sticks, Sticks of the Month, Sticks of the Year, and more!

**Logan Jugler** is the co-creator and content manager of Official Stick Reviews. He and his friend, Boone Hogg, started Official Stick Reviews after Jugler rated a handgun-like stick a 7 out of 10. When Jugler isn't rating sticks, he's working as a physician assistant in California, Nevada, and Arizona.

**Boone Hogg** is the co-creator and social media manager of Official Stick Reviews. Official Stick Reviews was born when Hogg filmed a video of his friend, Logan Jugler, extolling the virtues of a particularly good stick, and he and Jugler haven't stopped rating sticks since. Although Hogg's passion lies in sticks, he also works in marketing and audio production.





**THE EVERYDAY NATURALIST**  
**How to Identify Animals, Plants, and Fungi**  
**Wherever You Go**

by Rebecca Lexa  
A Ten Speed Press Trade Paperback  
On sale June 17<sup>th</sup>, 2025  
Nature

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 208  
Illustrations: 175-200 photographs  
Price: \$25.99

*The Everyday Naturalist* teaches nature lovers, amateur naturalists, and citizen scientists how to spot and record the key traits and characteristics needed to identify animals, plants, fungi, and other living beings.

The guide walks the reader through the process of identifying animals, plants, fungi, and other living beings. It explains what traits to pay attention to when encountering a new organism, how and when to use field guides, apps, and other resources, what to do if you get stuck, and more. Rather than focusing on one region or continent, these skills and tools are designed to help readers classify beings anywhere they are, whether at home or while traveling.

**Rebecca Lexa** is an Oregon Master Naturalist and certified nature guide for the state of Oregon. She teaches classes on natural history and plant identification. She currently lives on a farm in southwest Washington.



Let's look at a sample entry that might be found in a field guide to everyday naturalists, if such a thing were ever written:

**NAME:** Rebecca Lexa (*Homo sapiens* var. *naturalista*)  
**HEIGHT:** 5 feet 3 inches  
**DESCRIPTION:** Pale skin, although may have darker "T-shirt exposure" markings on the face, neck, and arms, especially in summer and early fall. Crest of light brown hair usually folded at the nape, but may be raised with alarm, excitement, bed head, or absence of a hair scrunchie.  
**RANGE:** Pacific Northwest US, particularly the Columbia-Pacific region, although may be found as an occasional vagrant as far east as Missouri.  
**DIET AND BEHAVIOR:** Omnivorous, although diet consists primarily of plant matter and cheese. May be enticed into the open for observation with chocolate and other sweets. Most likely encountered on trails throughout the Pacific Northwest, whether in isolation or as part of a group; tends to be loquacious in the presence of other *Homo sapiens*. Has various dens scattered throughout the region and, in such settings, is often found in the vicinity of a computer.  
**SIMILAR SPECIES:** For the good of all of us, let's hope not; one is more than enough!



**'TIS THEE, NOT ME**  
by Clarice Tudor  
A Clarkson Potter Hardcover  
On sale May 5<sup>th</sup>, 2026  
Humor – Form – Comic Strips & Cartoons

**Editor:** Emma Brodie  
**Rights:** World  
**Status:** Material July 2025

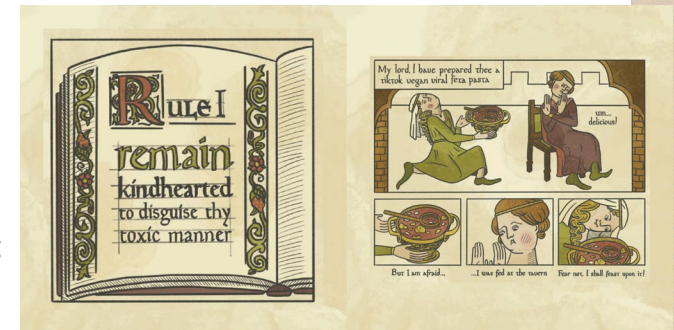
**Title Specs:**

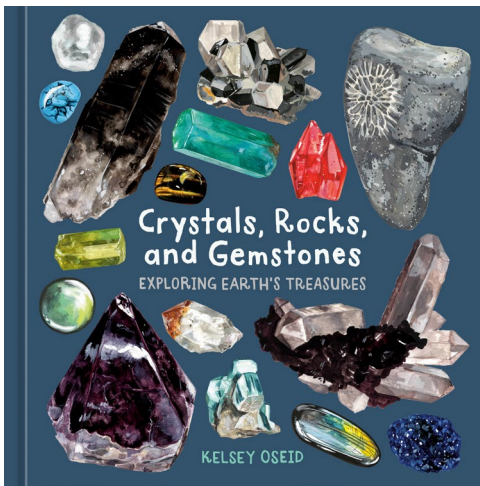
Trim: 178 x 178 mm (7 x 7 in)  
Pages: 128  
Illustrations: 100 full-color comics  
Price: \$17.99

Inspired by artist Clarice Tudor's viral illustrated post, "The Fart," **'Tis Thee, No Me** is a fresh look at an evergreen topics: love, dating, and relationships, illustrated by Clarice in a medieval, illuminated manuscript style. Drawn in full color, **'Tis Thee, Not Me** tackles the complexities of modern dating, including the lck, toxic relationships, polyamory, Extinction Rebellion, Instagram stalking, bisexual confusion, TikTok viral recipes, inflatable mattresses, tipping culture, and mullets in a way that leaves no medieval peasant behind.

Hilariously illustrated in vibrant color, these haunting tales are enough to make any maiden yearn for singledom.

**Clarice Tudor** is a British cartoonist and comic artist who draws inspiration from illuminated manuscripts, medieval tapestries, and stained glass to dress these modern stories in the fashions of the Middle Ages. When she's not drawing weird medieval animals and people, she publishes wildly popular web comics and works on artwork for places like the *New York Times*, the *Guardian*, Adobe, Hello Kitty, Tumblr, and even Hallmark.





## CRYSTALS, ROCKS, AND GEMSTONES

### *Exploring Earth's Treasures*

by Kelsey Oseid

A Ten Speed Press Hardcover

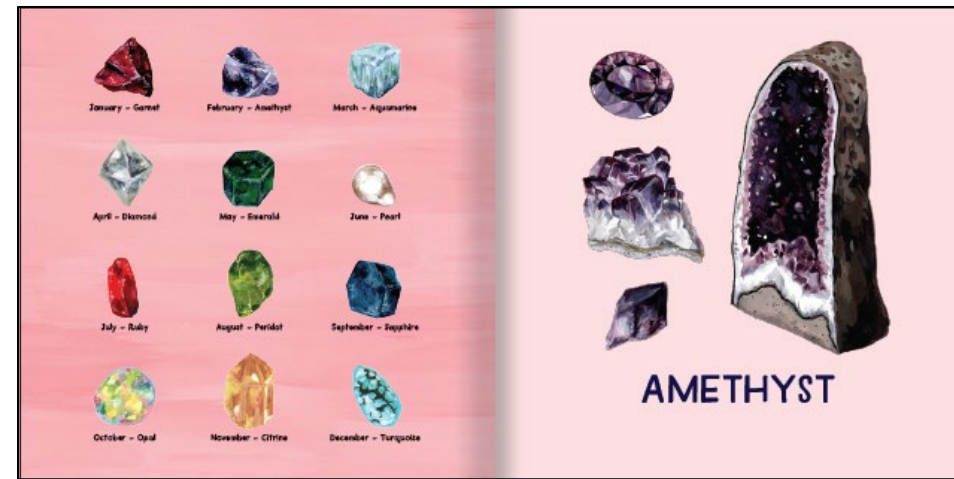
On sale April 15th, 2025

Nature – Rocks & Minerals

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Materials available



### Title Specs:

Trim: 203 x 203 mm (8 x 8 in)

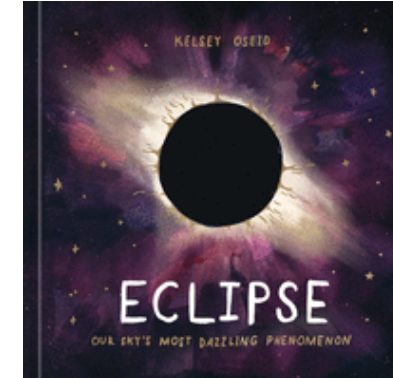
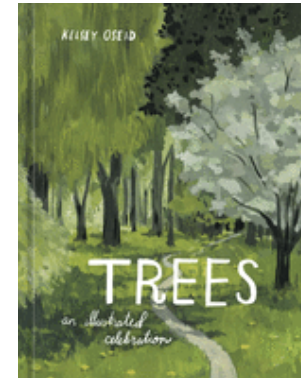
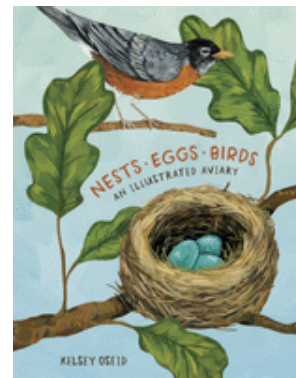
Pages: 128

Illustrations: 100 4C illustrations

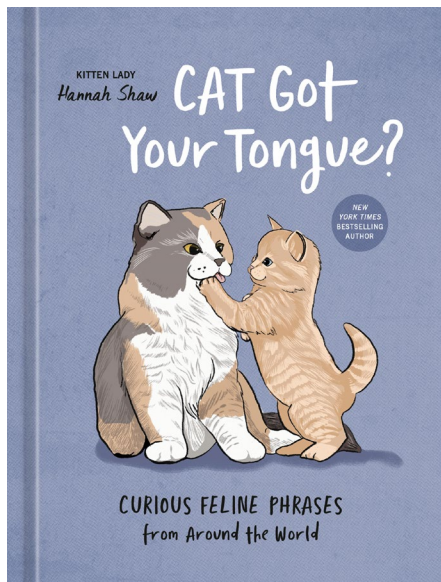
Price: \$17.99

Gemstones and minerals have captivated human imagination for centuries. In *Crystals, Rocks, and Gemstones*, beloved illustrator and amateur naturalist Kelsey Oseid explores the most interesting and illuminating facts about these beautiful geological phenomena.

**Kelsey Oseid** is an illustrator, painter, artist, and amateur naturalist. They have illustrated a variety of children's books and runs an online shop where they sell prints and original pieces of their nature-themed work. They are the author of *WHAT WE SEE IN THE STARS*, *WHALES: AN ILLUSTRATED CELEBRATION*, *NESTS, EGGS, BIRDS, TREES*, and *ECLIPSE*.



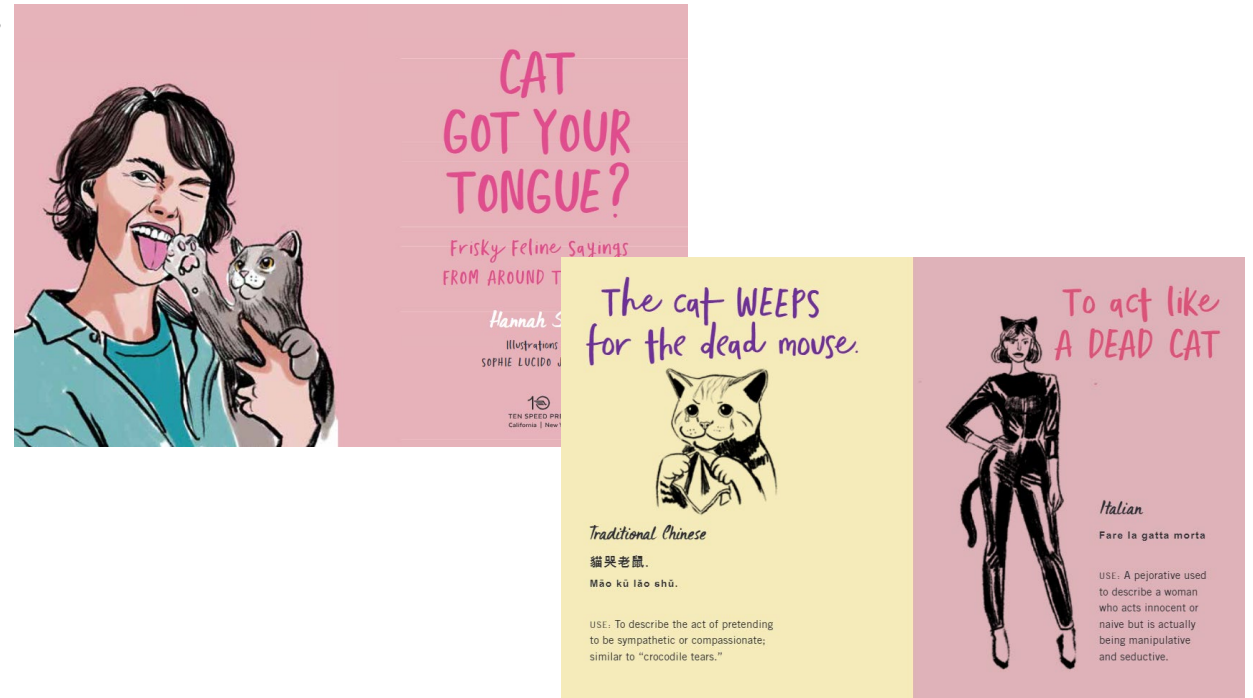
Publishers of Kelsey Oseid: British: *Pan Macmillan*; Chinese (Simplified): *Beijing United*; Czech: *Albatros/Mladá Fronta*; German: *Landwirtschaftsverlag*; German: *Bruckmann*; Korean: *Bomnamu/Hansmedia*; Korean: *SoWooJoo Publishing*; Polish: *Nasza Księgarnia*; Portuguese (Brazil): *Darkside Entretenimento*; Russian: *Popuri*; Spanish: *PRH Grupo Editorial*; Turkish: *Nail Kitabevi*



## CAT GOT YOUR TONGUE? *Curious Feline Phrases from Around the World*

by Hannah Shaw  
A Ten Speed Press Hardcover  
On sale July 1<sup>st</sup>, 2025  
Humor – Animals

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available



### **Title Specs:**

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 128

Illustrations: 50-60 illustrations

Price: \$16.00

Perhaps it should come as no surprise that cats have captured our collective imagination and caught our global tongue. Cats have been integrated into human societies ever since the dawn of civilization, when *Felis catus* became an important symbiotic partner for early settlers, who valued them for their prowess in protecting crops from rodents. As seafarers and merchants explored the world, cats were along for the ride—and began to spread both their populations and their influence all across the map! With transcontinental exploration came not just the dissemination of living beings like cats and humans, but of fables, folklore, and oral tradition. From Italy, Kenya, Japan and more, feline-focused proverbs and idioms can range from beautifully insightful to downright hilarious! With 50 cat-related idioms and proverbs from around the world, this book is a perfect gift for cat lovers and amateur linguists alike.

**Hannah Shaw** is an award-winning kitten rescuer, humane educator, and *New York Times* bestselling author who has dedicated her life to innovating kitten care and protecting the most vulnerable felines. Her project, **Kitten Lady**, provides educational media, training resources, and instructional workshops that help individuals and animal shelters learn how to save the lives of kittens—in a fun and engaging format. She has been featured as an expert on Animal Planet and has received several awards for her advocacy work, including the 2019 Cat Advocate of the Year award by ASPCA.



## AROUND THE SUN

### Stories and Symbols from Across the World

by Yoshi Yoshitani  
A Ten Speed Press Hardcover  
On sale May 5<sup>th</sup>, 2026  
Social Science – Folklore & Mythology

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials July 2025

#### Title Specs:

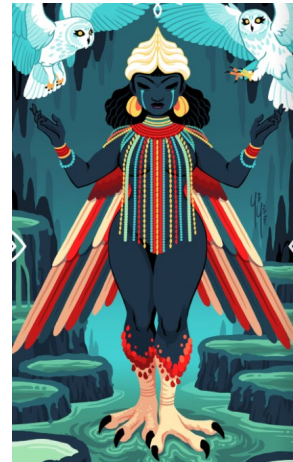
Trim: 152 x 241 mm (6 x 9 ½ in)  
Pages: 176  
Illustrations: 60 illustrations  
Price: \$18.00

A new collection of international stories and folktales, each featuring a Hero, a Challenge, an Advisor, and a Desire. These longer stories will have 4 to 5 images running throughout each story. In addition to these 12 tales, there will be symbols—i.e. tree, fruit, mirror, sword, stringed instrument, shield, hammer, mask—and their use in various folktales all over the world. The illustrations will also be featured in an upcoming oracle deck, currently scheduled for Spring 26.

**Yoshi Yoshitani** is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.



**Publishers of BENEATH THE MOON:** Dutch: *Pelckmans Uitgevers*; German: *PRH Verlagsgruppe*; Italian: *Mondadori Libri*; Russian: *MIF*; Spanish: *Editorial OB Stare*



There was once a time when Ishtar, Queen of Heaven and Earth, goddess of beauty, power, and ambition, wished to expand her domain to include the Underworld, which was ruled by her older sister the goddess Ereshkigal.

This was not the first time Ishtar covered what she had. She had once wished for the god of wisdom Me, the divine objects of power that deities used to universal order, such as the crown or throne of knowledge measuring rod and line, and the divine one Ishtar had Me of her own and the power to destroy or not be destroyed and create what should not be created many more Me than she did. So one day, the love and war arrived at Enki's home and challenging a drinking contest which he happily accepted. A competition, Ishtar easily won, and a drunken Enki



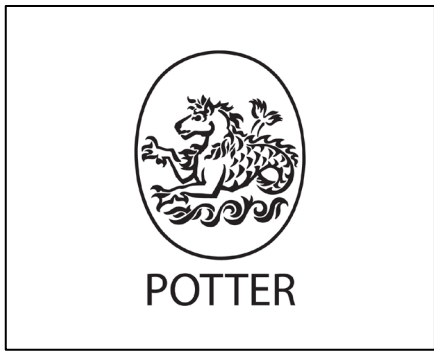
Ereshkigal saw her sister approaching and was not deceived. Though Ishtar might claim she had arrived for the funeral, she was dressed too brilliantly. The Queen of the Underworld ordered each of the seven gates barred right against Ishtar, and each one only opened if Ishtar relinquished one of her seven Me. Ishtar, blinded by desire for a new kingdom, did not give in.

Instead, Ishtar understood and appeared before Ereshkigal. Unashamed and without hesitation, Ishtar ascended the dais and sat down on the throne and prepared to rule. But Ishtar, in her haste and greed, forgot that she had been willingly stripped of power when she removed her clothing. Ereshkigal's wrath struck Ishtar dead, and she hung the goddess of beauty's corpse on a hook to rot.

Three days later Ishtar had still not returned home. So Ninshubur did as Ishtar had instructed and began to loudly mourn the death of the goddess. In sorrow the attendant tore at her wailing eyes and dressed in simple rags and beseeched Enki to save Ishtar. Enki, moved by Ninshubur's devotion, helped to resurrect Ishtar. Down to the Underworld, Ereshkigal reluctantly agreed to let Ishtar go free, but only if someone were to take her place.

So, Ishtar scoured the Earth, searching for someone to send to the Underworld in her stead. But all she found were her loyal and devoted followers all crying and dressed in rags mourning her. She could not have any of them replace her. That is, not until she walked into her palace and found her husband, Dumuzid, dry-eyed, dressed in his fine Me and sitting upon her very own throne.

Enraged at his disregard of her, Ishtar slew her husband, and he was dragged down into the Underworld while Ishtar roamed free once more.



**FOREVER STAMPS**  
**250 Years of United States History Writ Small**  
 by United States Postal Service; compiled by Gail Anderson and Brian Smith  
 A Clarkson Potter Hardcover  
 On sale April 28<sup>th</sup>, 2026  
 Art – Collections, Catalogs, Exhibitions

**Editor:** Deanne H. Katz  
**Rights:** World  
**Status:** Material July 2025

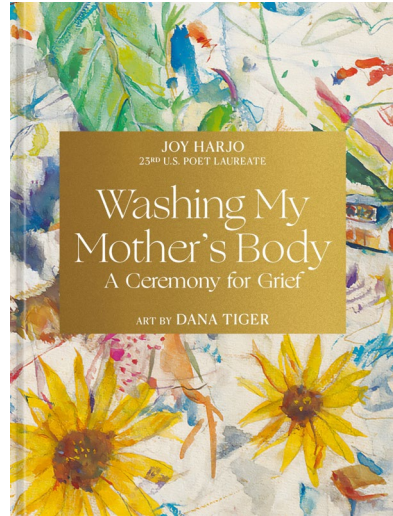
**Title Specs:**  
 Trim: 165 x 216 mm (6 ½ x 8 ½ in)  
 Pages: 304  
 Illustrations: 4c photographs  
 Price: \$25.00

*Forever Stamps* is a visually stunning and cultural celebration of the United States, told by the beautiful and unique stamps issued by the United States Postal Service. Traditionally, stamp collecting books and catalogs feature either newly printed stamps or focus on the most rare and valuable collectible, but for the first time this book looks at the breadth of US stamp history and how stamps help tell the story of the United States. This book showcases the beauty and pop culture influence of the tiny pieces of art we mail around the world in a way never seen before.

**The United States Postal Service** is the only delivery service that reaches every address in the nation: Nearly 167 million residences, businesses and Post Office Boxes.



# COMING SOON



## WASHING MY MOTHER'S BODY

### *A Ceremony for Grief*

by Joy Harjo; art by Dana Tiger

A Ten Speed Press Hardcover

On sale April 1<sup>st</sup>, 2025

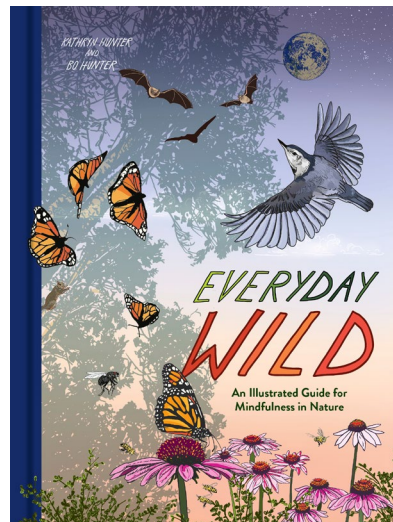
Poetry

**Editor:** Kaitlin Ketchum

**Rights:** World English

**Translation:** The Wylie Agency / Kathleen Anderson

**Status:** Materials available



## EVERYDAY WILD

### *An Illustrated Guide for Mindfulness in Nature*

by Kathryn Hunter and Bo Hunter

A Clarkson Potter Hardcover

On sale April 29<sup>th</sup>, 2025

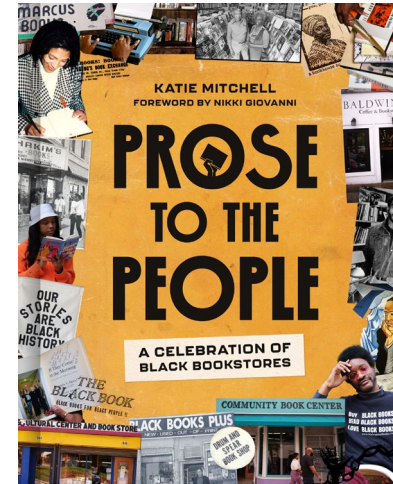
Nature

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials available

**Rights sold:** Simplified Chinese: *China Renmin University Press*; Korean: *Chaegjangsok Books*



## PROSE TO THE PEOPLE

### *A Celebration of Black Bookstores*

by Katie Mitchell; foreword by

Nikki Giovanni

A Clarkson Potter Hardcover

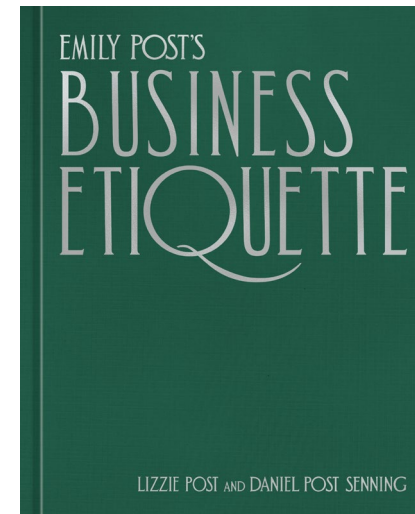
On sale April 8<sup>th</sup>, 2025

Essays

**Editor:** Emma Brodie

**Rights:** World

**Status:** Materials available



## EMILY POST'S BUSINESS ETIQUETTE

by Emily Post

A Ten Speed Press Hardcover

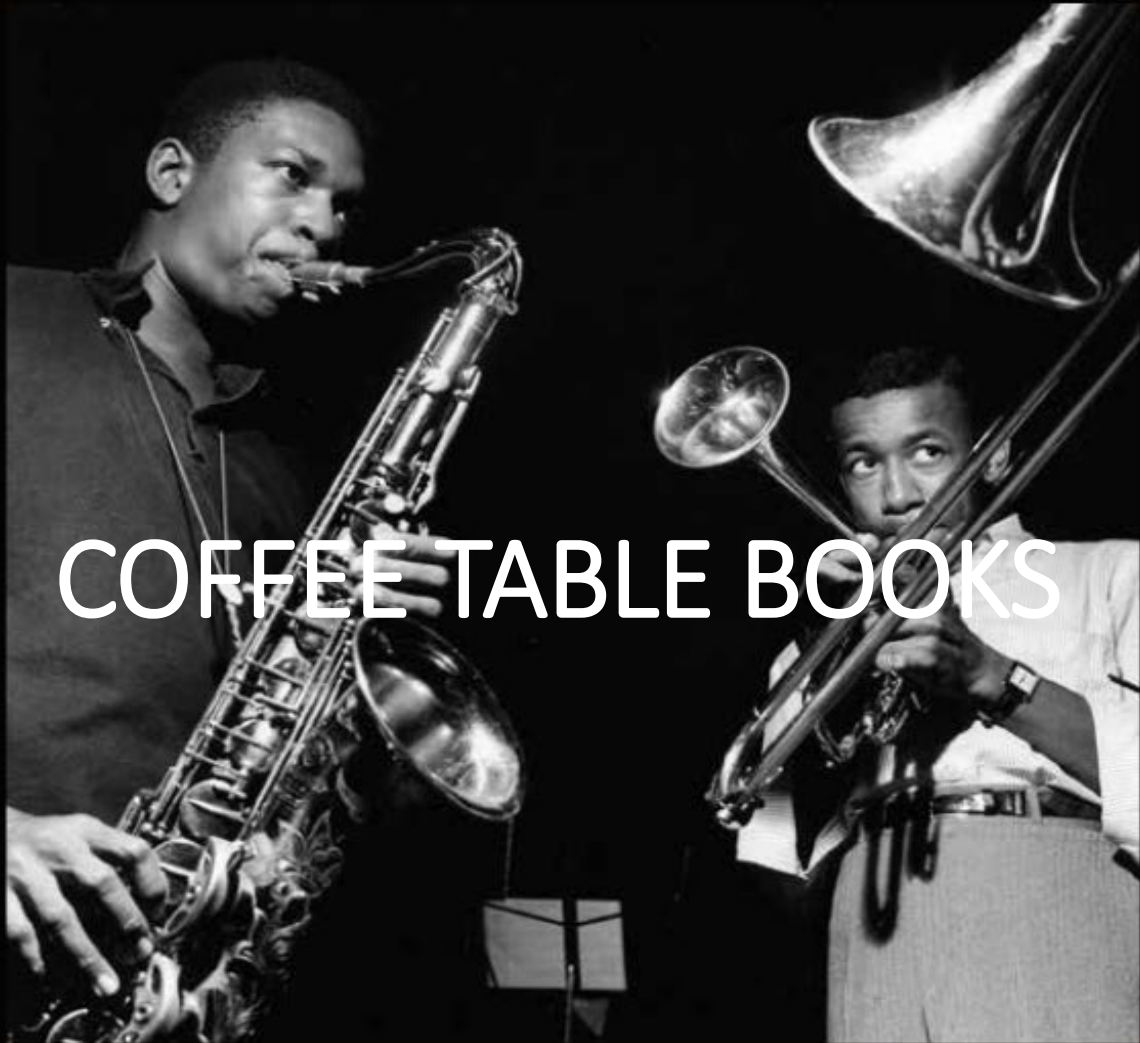
On sale April 22<sup>nd</sup>, 2025

Business & Economics – Business Etiquette

**Editor:** Kimmy Tejasindhu

**Rights:** World

**Status:** Materials available



# COFFEE TABLE BOOKS



ABOVE Francis Wolff (1957)  
OPPOSITE John Coltrane with Leo Morgan  
and Curtis Fuller. (Francis Wolff (1957))



## COLTRANE

### *The Definitive Visual Celebration of the Legend*

edited by Ravi Coltrane

A Ten Speed Press Hardcover

On sale November 4<sup>th</sup>, 2025

Music – Individual Composer & Musician

**Editor:** Kimmy Tejasindhu

**Rights:** World English

**Translation:** Shukat, Arrow, Hafer & Weber

**Status:** Material available

#### **Title Specs:**

Trim: 229 x 279 mm (9 x 11 in)

Pages: 288

Illustrations: 200 4C Photos

Price: \$50.00

John Coltrane's impact on music and culture has endured far beyond his prolific career and untimely death in 1967 at age forty. His masterful saxophone style and groundbreaking compositions profoundly affected the evolution of music for decades and continue to resonate across styles and genres to this day. This beautiful photography book offers an intimate and in-depth look at his life with two hundred expertly curated images of the legendary saxophonist and composer. **Coltrane** further explores John's musical legacy with an introduction by his son and fellow musician Ravi Coltrane along with stories from other musicians, artists, and writers who have been moved by his work.

**Ravi Coltrane** is a critically acclaimed Grammy-nominated saxophonist, bandleader, and composer.



## BLACK FILM

### *A History of Black Representation and Participation in the Movies*

by David F. Walker

A Ten Speed Press Hardcover

On sale January 13<sup>th</sup>, 2026

Performing Arts – Film – History & Criticism

**Editor:** Kimmy Tejasindhu

**Rights:** World

**Status:** Materials February 2025

#### **Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)

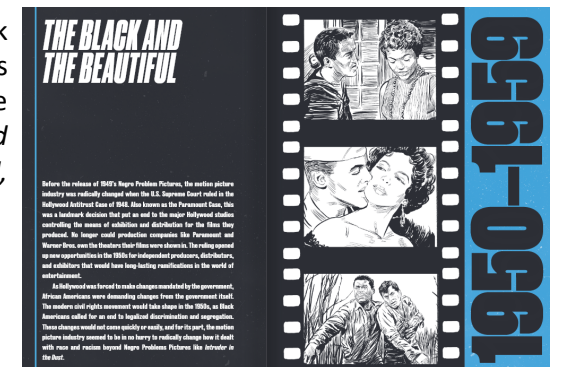
Pages: 176

Illustrations: 25 illustrations

Price: \$24.99

In **Black Film**, Eisner Award-winning author David F. Walker presents an immersive dive into the crucial history of Black actors, films, and filmmakers, dating all the way back to the very first moving picture captured by Edward Muybridge in 1872. Following closely behind, Thomas Edison's thirty-second "actualities" from 1895, including *A Watermelon Contest* and *Dancing Darkey Boy*, are among the first short films to depict Black people and can be considered the earliest examples of how the film industry would go on to heavily exploit and appropriate Black people for the duration of its development.

**David F. Walker** is an award-winning comic book writer, author, filmmaker, journalist, and educator. His work in comic books includes *Shaft*, winner of the Glyph Award for Story of the Year, *Power Man and Iron Fist*, *Nighthawk*, *Fury*, *Secret Wars: Battleworld*, *Cyborg*, *The Army of Dr. Moreau*, and *Number 13*.





## STAR OF THE SHOW

### *My Life on Stage*

by Dolly Parton

A Ten Speed Press Hardcover

On sale November 11<sup>th</sup>, 2025

Photography – Subjects & Themes –  
Celebrity

**Editor:** Matt Inman

**Rights:** World

**Status:** Materials April 2025

### Title Specs:

Trim: 229 x 305 mm (9 x 12 in)

Pages: 336

Illustrations: 300-350 4C Photos

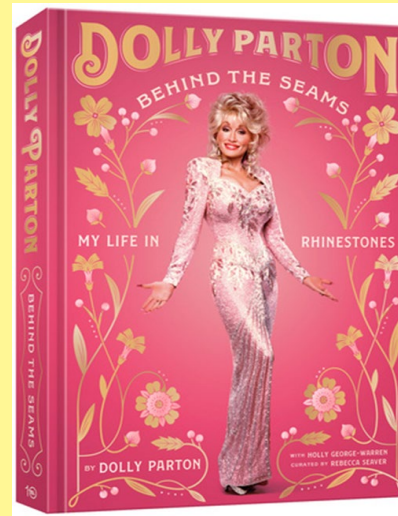
Price: \$55.00

In *Star of the Show*, living legend Dolly Parton shares the quintessential performances that jumpstarted her career and furthered it, cementing her status as one of the world's most dazzling and most beloved performers.

Featuring new stories from Dolly Parton's dynamic life behind the microphone, this exquisitely photographed book spotlights her formative onstage experiences, from when she was singing in front of her parents on a woodpile back home in Tennessee to her commemorating her induction into the Rock & Roll Hall of Fame to her Super Bowl performance and beyond. Brimming with Dolly's trademark wit and heartfelt sincerity, *Star of the Show* is not only an homage to one of history's most cherished musicians, but a must-have collector's item for any fan of the one and only Dolly Parton.

**Dolly Parton** is the most honored and revered female singer-songwriter of all time. She has garnered eleven Grammy Awards and 51 nominations, including the Lifetime Achievement Award. In 1999, Parton was inducted as a member of the coveted Country Music Hall of Fame, and in 2022, she was inducted into the Rock and Roll Hall of Fame.

Rights to *Star of the Show*, *Behind the Seams* & *Good Lookin' Cookin'*; UK/BCOM: Ebury



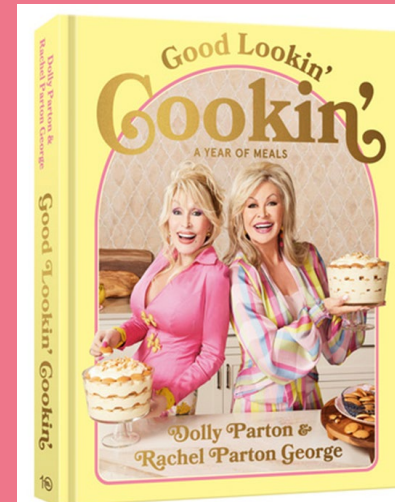
Ten Speed Press | October 2023  
**NEW YORK TIMES BESTSELLER**

### Praise for *Behind the Seams*:

"Dolly Parton charts her formidable career through the prism of her unique wardrobe with full-colour photos and laugh-out-loud anecdotes. Camp and colourful but no less inspiring, this book is for fans old and young alike."—*The Standard*

"In this effervescent full-color volume, Parton recounts the vivid tales behind the clothes. . . . Throughout this graciously and generously illuminated book . . . [her] personal style shines brightly. . . . An unforgettable personal and professional history of a beloved country music performer . . . [and] a must-have treasury for diehard Dolly fans and armchair fashionistas."

—*Kirkus Reviews*



Ten Speed Press | September 2024  
**NEW YORK TIMES BESTSELLER**



## **A MODERN GUIDE TO VINTAGE WATCHES**

by Eric Wind & Charlie Dunne

A Ten Speed Press Hardcover

On sale May 12<sup>th</sup>, 2026

Antiques & Collectibles – Clock, Watch

**Editor:** Eric Klopfer

**Rights:** World

**Status:** Materials May 2025

### **Title Specs:**

Trim: 203 x 229 mm (8 x 9 in)

Pages: 304

Illustrations: 250-300 photos

Price: \$50.00

For horology lovers, collectors, and style connoisseurs who are drawn to the allure of vintage watch craftsmanship comes ***A Modern Guide to Vintage Watches***. This book is the ultimate exploration of vintage watch culture and collecting. Included within 304 beautifully curated pages is an abundance of fruitful information surrounding the most popular watch brands and models that define today's collector market. Woven throughout, you'll find essays from notable hobbyists and experts on their watch collecting journeys.

Whether you're just starting your foray into the world of vintage watches or you're a seasoned collector who's been at it for decades, ***A Modern Guide to Vintage Watches*** is an indispensable companion.

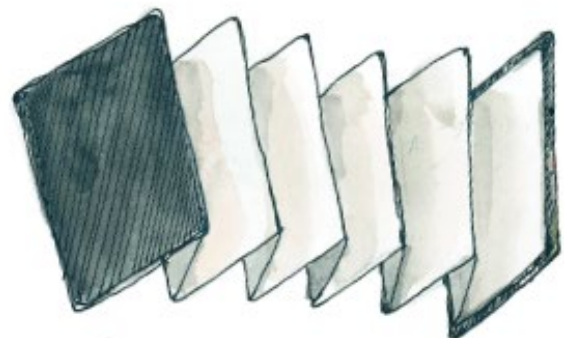
**Eric Wind** is one of the world's leading experts on vintage watches. Eric founded and owns Wind Vintage, a company he started in 2017 that is dedicated to offering exceptional watches for sale at all price points. Eric previously served as Vice President, Senior Specialist for Christie's.

**Charlie Dunne** is the Vice President, Senior Watch Specialist for Wind Vintage. Prior to transitioning to the watch industry, he worked as the Senior Digital Analyst at the largest Google Ad Grants Partner agency, Cause Inspired, where he personally managed over 250 non-profits during his 4-year tenure.





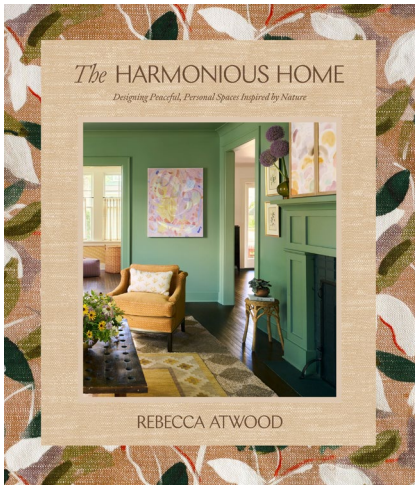
This is an example of how I used an accordion sketchbook to record a trip to Paris. The pages unfold to create a continuous piece, so I can draw right over the folds. The result is one ongoing drawing, like a continuous adventure that flows from left to right.



ACCORDION  
ZIG ZAG  
PERPETUAL  
SKETCH BOOK

Spread from *Draw Your Adventures*

# ARTS, CRAFTS, GARDENING & DESIGN



**THE HARMONIOUS HOME**  
***Designing Peaceful, Personal Spaces***  
***Inspired by Nature***  
by Rebecca Atwood  
A Clarkson Potter Hardcover  
On sale August 26<sup>th</sup>, 2025  
House & Home – Decorating & Furnishing

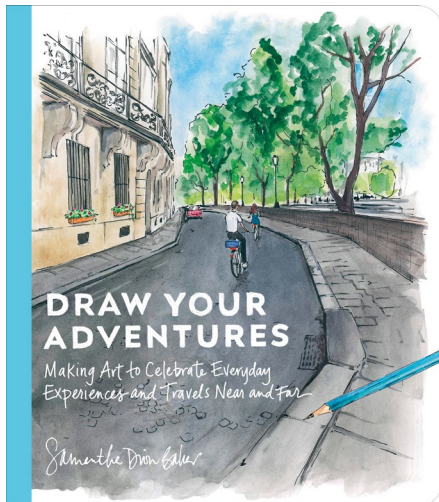
**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 216 x 254 mm (8 ½ x 10 in)  
Pages: 288  
Illustrations: 150 4C photographs  
Price: \$40.00

From the author of *Living with Pattern* and *Living with Color* comes a wider look at the process of designing a home. As a creator and artist, Rebecca knows how important mood is to a room—it directs the function and influences your emotions as soon as you set foot in the space. But figuring out what mood to set isn't straightforward. Rebecca takes readers from inspiration to mood board to materials to collecting then final design with ***The Harmonious Home***. Like a painter taking to a canvas, readers will learn how to enjoy the decorating process (as frustrating as it can be!) and find confidence in their choices, while soaking up immersive interiors featuring Rebecca's own patterns. With beautiful images of Rebecca's new home in Charleston as well as other homes around the country, this book celebrates the creative side of interior design.

**Rebecca Atwood** received her BFA in painting from the Rhode Island School of Design before beginning her career designing and consulting for major retailers. Today, she is a textile designer, an artist who blends traditional techniques with hand painting, and the author of *Living with Pattern*.

Rights sold to LIVING WITH COLOR: Chinese (simplified): *Tianjin Ifengspace Media*; Spanish: *Editorial GG*; Ukrainian: *Arthuss Publishing Co.*



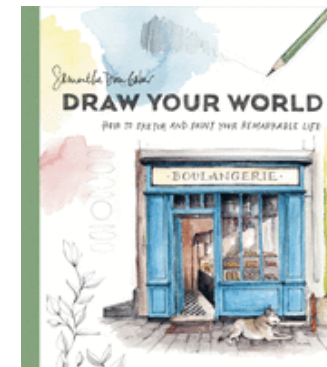
**DRAW YOUR ADVENTURES**  
***Making Art to Celebrate Everyday***  
***Experiences and Travels Near and Far***  
by Samantha Dion Baker  
A Watson-Guption Trade Paperback  
On sale July 29<sup>th</sup>, 2025  
Art – Techniques – Drawing

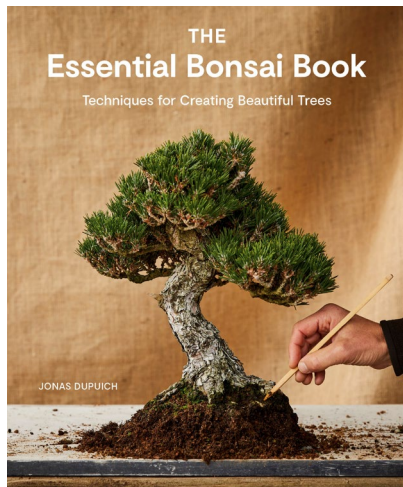
**Editor:** Zoey Brandt  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 178 x 203 mm (7 x 8 in)  
Pages: 144  
Illustrations: 150 illustrations  
Price: \$16.99

***Draw Your Adventures*** is an illustrated guide to recording your travels and adventures, from very close to home to around the world, featuring drawing prompts, examples, and ideas.

**Samantha Dion Baker** is a full-time illustrator, artist, and author with a background in graphic design. She is the author of *Draw Your Day*, *Draw Your World*, and *Draw Your Day Sketchbook*.





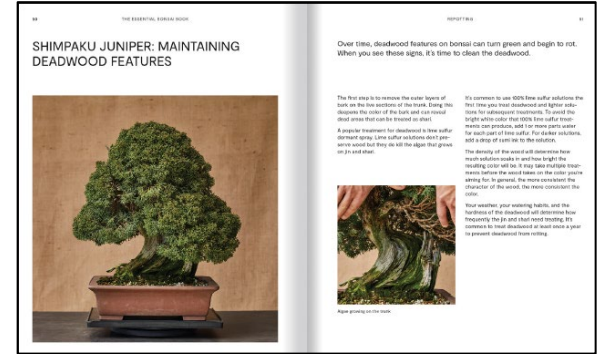
**THE ESSENTIAL BONSAI BOOK**  
**Techniques for Creating a Beautiful Bonsai Collection**  
 by Jonas Dupuich  
 A Ten Speed Press Trade Paperback  
 On sale April 15<sup>th</sup>, 2025  
 Gardening – House Plants & Indoor

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
 Trim: 189 x 229 mm (7-7/16 x 9 in)  
 Pages: 224  
 Illustrations: 180 Photos  
 Price: \$24.99

While the word *bonsai* is of Japanese origin, the artform first took root in China nearly 3,000 years ago. This ancient garden practice has intrigued enthusiasts for centuries. While there are many ways to make beautiful trees, we may find some artistic approaches are more to our liking than others. By focusing on the characteristics we look for in quality bonsai, **The Essential Bonsai Book** will provide you with an opportunity to determine which of these characteristics appeal most to you and help you develop these characteristics in your trees.

**Jonas Dupuich** runs a Northern California bonsai nursery where he teaches and writes about bonsai. He is the author of THE LITTLE BOOK OF BONSAI and the Bonsai Tonight blog, and is co-founder of the Pacific Bonsai Expo.



**HAVING PEOPLE OVER**  
**A Modern Guide to Planning, Throwing, and Attending Every Type of Party**  
 by Chelsea Fagan  
 A Ten Speed Press Trade Paperback  
 On sale October 21<sup>st</sup>, 2025  
 Reference – Etiquette

**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
 Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
 Pages: 288  
 Illustrations: TK  
 Price: \$30.00

In a world that often feels disconnected and transactional, there's nothing more radically hospitable than welcoming people into your space, your table, and your life. In this accessible, inviting book on hosting and entertaining, author, CEO, and internet big sister Chelsea Fagan guides readers on creating moments worth staying in for. From designing the right space (lighting should make everyone look sexy!), to crafting a menu that won't keep you in the kitchen all night (braising is your friend!), and revitalizing the lost art of cultivating grown-up communities (why are we in forty different group chats?), this book will make you the perfect host at every budget.

**Chelsea Fagan** is the CEO and co-founder of The Financial Diet, an author a social media creator, and a home cook. She has published three books, *I'm Only Here for the Wife*, *The Financial Diet*, and *A Perfect Vintage*.





### UNTITLED SMALL SPACES BOOK

by Shavonda Gardner  
A Ten Speed Press Trade Paperback  
On sale August 4<sup>th</sup>, 2026  
House & Home – Small Spaces

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials October 2025

#### **Title Specs:**

Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)  
Pages: 288  
Illustrations: 300 4C photographs  
Price: \$32.99

The promise of a well-designed space is that you don't actually think about the size of the home. Rather, the focus is on the people interacting within: the memories being made and how much fun you're having. In *Small Home, Big Style*, Shavonda Gardner features homes less than 1,200 square feet that don't sacrifice on style. Here are downsizers, collectors, creative entrepreneurs, and more folks who have maximized their home to perfectly fit their needs--where their personal style reigns and every space has a purpose.

Through tours of fifteen homes located around the country, Shavonda takes you room by room while giving voice to people doing things in their own way--and in a way that feels achievable for anyone. With more than 200 full-color photographs and tips for transforming any space to be more functional and stylish, *Small Home, Big Style* is inspiration for those looking to transform their home to suit their lifestyle.

**Shavonda Gardner** is an interior designer, blogger, and social media content creator. Through her unique and authentic voice, she shares inspiring ideas for living large in small spaces, curating colorful layered interiors, living in a sustainable way, and designing a home with intention. She lives with her wife, Naomi, and their family in Sacramento, California.



### PITCH CRAFT

***A Writer's Guide to Getting Agented, Published, and Paid***  
by Laura Goode  
A Ten Speed Press Trade Paperback  
On sale September 16<sup>th</sup>, 2025  
Language Arts & Discipline – Writing – Business Aspects

**Editor:** Julie Bennett  
**Rights:** World  
**Co-agents:** Non-illustrated  
**Status:** Materials available

#### **Title Specs:**

Trim: 140 x 210 mm (5-1/2 x 8-1/4 in)  
Pages: 240  
Price: \$16.99

Veteran writer Laura Goode had an epiphany after finishing her MFA program: Nobody is teaching writers how to wield their persuasive storytelling abilities to market themselves—and more crucially, to make a living. So, after years of making her own way, she decided to write the book she sought at graduation.

***Pitch Craft*** draws on Goode's many years of experience as an author, poet, non-fiction writer, filmmaker, and Stanford writing teacher to demystify the business of writing, including pitching stories, connecting with editors and agents, negotiating strategically, and getting published.

**Laura Goode** is the author of a collection of poems, *Become a Name*, and a YA novel, *Sister Mischievous*, which was a 2012 Best of the Bay pick by the *San Francisco Bay Guardian* and a selection of two ALA honor lists. She wrote (with director Meera Menon) and produced the feature film *Farah Goes Bang*, which premiered at the 2013 Tribeca Film Festival and won the inaugural Nora Ephron Prize from Tribeca and *Vogue*. Her nonfiction writing across intersectional feminism, female friendship, motherhood, gender, and race in culture, TV, film, and literature has appeared in *BuzzFeed*, *New Republic*, *New York Magazine*, *Longread*, *ELLE*, *Catapult*, *Refinery29*, and elsewhere. She received her BA and MFA from Columbia University and currently teaches at Stanford University.



**FREE STYLE**

**Unlock Creative Home Designs**

by Liz Kamarul

A Clarkson Potter Hardcover

On sale April 21<sup>st</sup>, 2026

House & Home – Decorating & Furnishing

**Editor:** Deanne H. Katz

**Rights:** World

**Status:** Materials July 2025

**Title Specs:**

Trim: 191 x 241 mm (7 ½ x 9 ½ in)

Pages: 224

Illustrations: 100 Photos

Price: \$26.00

Creating the perfect home design comes down to unlocking your own personal style and designing a home that reflects it. Designer and artist Liz Kamarul has always believed this, and in **Free Style** she shares her methods for creating uniquely beautiful homes

Rather than rules and checklists, Liz offers a different approach for home design. She asks readers to start with questions that can help them start the design process. With gorgeous photos of homes that put these methods into action, you'll be inspired to create your own unabashedly beautiful and personal space. Make mistakes, use materials in weird ways, work with what's around, and in the end you'll have a home that is amazingly and uniquely yours. Whether it's a rental or a forever home, a full redesign or a budget project, **Free Style** is your guide to designing a personalized home that you'll love living in.

**Liz Kamarul** is a follow-no-rules, go-with-your-gut, New Orleans-based designer and muralist. She's been featured in publications and on websites like *Dwell*, *Design Milk*, *Coveteur*, *Apartment Therapy*, *Better Homes and Gardens*, *The Jungalow*, *Architectural Digest's Get Clever*, *Domino*, and more.



**HOW TO WRITE ROMANTASY**

by Jenna Moreci

A Ten Speed Press Trade Paperback

On sale October 21<sup>st</sup>, 2025

Language Arts – Writing – Fiction Writing

**Editor:** Zoey Brandt

**Rights:** World

**Co-agents:** Non-illustrated

**Status:** Materials available

**Title Specs:**

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Page: 224

Price: \$16.99

In **How to Write Romantasy**, Moreci takes writers from their first kernel of inspiration through the resolution of their novel, ensuring they hit all the key elements along the way. Chapters are organized around specific plot points, necessary skills, and common questions, covering topics such as building a fantasy framework, creating compelling characters, learning the art of the tease, and bringing home the happily ever after. Each chapter is followed by a summary that writers can use for quick reference.

**Jenna Moreci** is a bestselling romantasy and writing craft author, as well as a YouTube sensation with hundreds of thousands of subscribers. Her first installment in The Savior's Series, *The Savior's Champion*, was voted one of the Best Books of All Time by Book Depository. Her debut writing craft book, *Shut Up and Write the Book*, hit the number one spot on five Amazon bestseller lists during its first week live on the platform.



POTTER

### THE GARDENER'S MINDSET

by Stephen Orr

A Clarkson Potter Hardcover

On sale February 3<sup>rd</sup>, 2026

Gardening – Essays & Narratives

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials July 2025

#### Title Specs:

Trim: 152 x 229 mm (6 x 9 in)

Pages: 288

Price: \$29.99

Stephen Orr has written about gardening most of his career and now, in *The Gardener's Mindset*, he brings his musings and advice to gardeners everywhere, no matter their skill level. With distinct lessons on topics that range from how to be waterwise to cultivating plants in woodland and deer-plagued lands, from creating containers in an urban setting to struggling with less-than-ideal soil in the suburbs, *The Gardener's Mindset* explores our relationship to plants and nature. Taken together, Orr's essays tap into the emotional sense of well-being that gardeners experience while digging in the soil: getting closer to nature while entering a state of creative flow where their thoughts are allowed free rein.

With easy gardening projects that include informative takeaways and full-color photographs printed throughout, *The Gardener's Mindset* is a beautiful gift book for anyone interested in the analog pleasures of being outdoors.

**Stephen Orr** writes about gardening, food, and travel. He is the author of *Tomorrow's Garden* and *The New American Herbal*, and is the editor of several books on cooking and landscape design. The former editor-in-chief at *Better Homes and Gardens*, Orr was previously editorial director for gardening for *Martha Stewart Living*, the garden editor for *House & Garden* and *Domino* magazines, and has written for the *New York Times* and the *Wall Street Journal*.



### EMILY POST'S WEDDING ETIQUETTE

by Lizzie Post and Daniel Post Senning

A Ten Speed Press Hardcover

On sale January 20<sup>th</sup>, 2026

Reference – Writing

**Editor:** Kimmy Tejasindhu

**Rights:** World

**Status:** Materials July 2025

*Emily Post's Wedding Etiquette* provides concrete wedding planning tools and tried-and-true etiquette advice for every element of the process including budgets, flower arrangements, seating charts, invitations and announcements, cocktail receptions, vendors, and more. The book also includes stories and resources collected from the true experiences of other couples--from wins to woes--to alleviate any pressures and help infuse the event with magic and comfort for all parties involved. With updated information on how technological advancements have impacted the wedding experience (for example, digital RSVPs and the incorporation of a "phone check" for eliminating devices during the event), this new edition of *Emily Post's Wedding Etiquette* is the perfect resource for the modern couple, wedding guest, and wedding industry professional.

**Lizzie Post** is the great-great-granddaughter of Emily Post, author of *Higher Etiquette* and *How Do I Work This Life Thing?*, and co-author of past editions of *Emily Post's Etiquette*, *The Etiquette Advantage in Business*, *Emily Post's Wedding Etiquette*, and *Emily Post's Great Get-Togethers*. She is co-president of the Emily Post Institute (EPI), co-host of EPI's *Awesome Etiquette* podcast, and shares etiquette advice across the country.

**Daniel Post Senning** is the great-great-grandson of Emily Post and the author of *Manners in a Digital World* and co-author of past editions of *Emily Post's Etiquette* and *The Etiquette Advantage in Business*. Dan teaches business etiquette seminars worldwide and co-hosts the *Awesome Etiquette* podcast with his cousin Lizzie Post.

#### Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

Page: 272

Price: \$29.99



## THE LAYERED HOME

by Benjamin Reynaert

A Clarkson Potter Hardcover

On sale February 3<sup>rd</sup>, 2026

House & Home – Decorating and Furnishings

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials July 2025

Renowned interior design editor and stylist Benjamin Reynaert loves the cozy, highly personalized interiors found in British maximalist design, and in *The Layered Home*, he takes you on a journey through the principles and practices of artfully combining patterns, colors, and textures to create a maximalist interior that is as unique as you are.

Maximalism is more than just a design trend—it's a way of life that embraces abundance and personality. With Reynaert's guidance, you'll learn how to curate a home that tells your story, filled with warmth, character, and endless visual interest.

**Benjamin Reynaert** runs his own studio focusing on interior styling and creative direction, where he directs editorial shoots, develops visual branding languages, and creates product. He has held top editorial posts and contributes regularly to publications including *Architectural Digest*, *Elle Decor*, *Domino*, *House Beautiful* and *Veranda*. With a BFA and bachelor's in architecture from Rhode Island School of Design, he is a contributing editor at *Frederic Magazine* and is a co-founding board member of the Asian American Pacific Islander Design Alliance (AAPIDA).



### Title Specs:

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

Pages: 304

Illustrations: 250 4C photographs

Price: \$37.99



## THE FOREVER HOME

by Mikel Welch

A Clarkson Potter Hardcover

On sale October 14<sup>th</sup>, 2025

House & Home – Decorating & Furnishings

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials available

From the design expert of *The Drew Barrymore Show* comes a guide to designing your “forever” home using classic, timeless design. With tips on how to make informed decisions on the décor details and when to splurge and where to save when shopping for pieces that will last a lifetime, *The Forever Home* features a variety of styles and real homes that will inspire anyone who's decided to settle into their house or apartment for the long run.

**Mikel Welch** is a New York-based interior designer and a TV host who shares tips and tricks for renovating homes, designing sophisticated spaces, and creating luxury looks at affordable prices. He also offers residential design services, media features, and a collection of furniture and accessories.

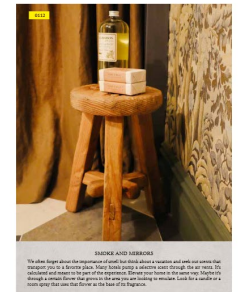
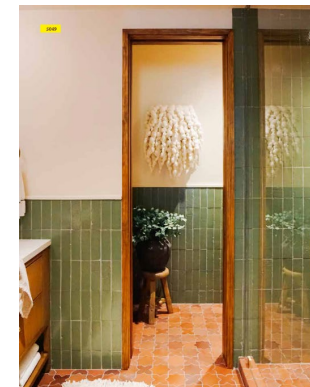
### Title Specs:

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

Pages: 288

Illustrations: 225 4C photographs

Price: \$35.00





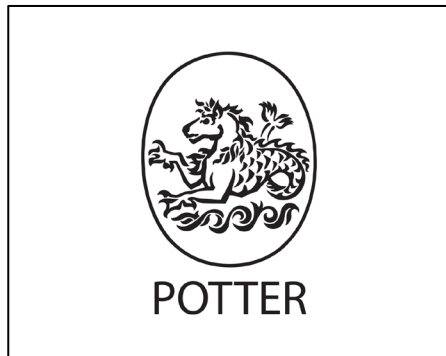
**FIRST HOME**  
 by iO Tillett Wright  
 A Clarkson Potter Hardcover  
 On sale March 31<sup>st</sup>, 2026  
 House & Home – Decorating and  
 Furnishings

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**  
 Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)  
 Pages: 288  
 Illustrations: 200 4C photographs  
 Price: \$35.00

To iO Tillett Wright, home is the center of everything--calm, safety, nourishment, family, community, creativity--it's also the key to obtaining financial stability and generational wealth. Unfortunately, too many adults have felt left out of the home ownership conversation, including iO, who became the first person in his immediate family to hold a mortgage. In **First Home**, iO walks you through everything you need to think about when it comes to home ownership--from saving up for a down payment to inspecting the home to budgeting for renovations. With more than 200 stunning, full-color photographs of homes across the country, this is the ultimate book for anyone who ever thought owning a home would be forever out of reach.

**iO Tillett Wright** is an artist, activist, actor, speaker, TV host, and writer dealing mostly with identity. He and his work have been featured in *GQ*, *Elle*, *New York*, *Vogue*, and *The New York Times Magazine*.



**GROUNDLED LIVING**  
 by Anita Yokota  
 A Clarkson Potter Hardcover  
 On sale April 7<sup>th</sup>, 2026  
 House & Home – Decorating and  
 Furnishings

**Editor:** Angelin Adams  
**Rights:** World English  
**Translation:** Kim Perel / High Line  
 Literary Collective  
**Status:** Materials July 2025

**Title Specs:**  
 Trim: 191 x 241 mm (7 ½ x 9 ½ in)  
 Pages: 288  
 Illustrations:  
 Price: \$36.00

Bring the outside in with **Grounded Living**, a design book that explores nature-centered interior design. A design philosophy that's traditionally used in architecture and city planning to help improve physical and mental wellness, biophilic design, when applied to the home, can help you create spaces that foster tranquility, connection, and longevity and a home that's set up for a more sustainable future. Therapist turned interior designer Anita Yokota takes you through the process with chapters that introduce design elements to stimulate your senses, such as sight, smell, touch, and hearing.

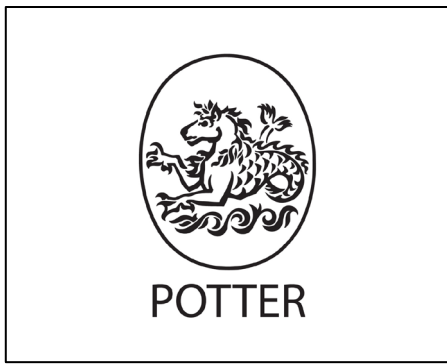
When implemented, these elements can deepen your experience of nature while indoors. With more than 200 full-color images of homes that feature aspirational and practical biophilic design, **Grounded Living** helps you set up your home to be the ultimate escape from our increasingly digital world.

**Anita Yokota** is a licensed family and marriage therapist turned interior designer who develops intentional designs that emphasize wellness from the inside out. *Domino* named Anita's site the Best New Design Blog and her work has been featured in *MyDomaine*, *Apartment Therapy*, *Real Simple*, and many others. Her first book, *Home Therapy*, published in 2022. Anita lives in Southern California with her husband and their three daughters.





# JOURNALS



**THE JOURNAL OF JOIE**  
by Ajiri Aki  
A Clarkson Potter Hardcover  
On sale March 17<sup>th</sup>, 2026  
Self-Help – Journaling

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials July 2025

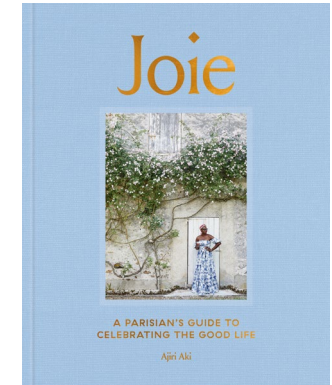
**Title Specs:**

Trim: 127 x 178 mm (5 x 7 in)  
Pages: 224  
Price: \$15.99

Bring that *je ne sais quoi* to the everyday with **The Journal of Joie**. Paris-based author Ajiri Aki has always embraced that French *joie de vivre*, the idea that all aspects of life can be made more enjoyable, and with this journal she teaches readers to cultivate a mindset around *joie*.

Divided into sections based on different aspects of your life, the journal offers inspiring essays and helpful prompts for bringing more joy into your self-care, gatherings with friends, workday, and more. Each prompt asks you to consider different ways to invite more *joie* into your life and also to reflect on what you've done so you can recognize the small moments of joy when they arrive.

**Ajiri Aki** is the author of *Joie* and co-author of *Where's Karl?* and has worked as a stylist and on fashion exhibitions for the Metropolitan Museum of Art and the Museum of the City of New York. After moving to Paris, Ajiri started her successful design business, Madame de la Maison, a rental company and online boutique. She still lives in Paris, now with her husband and two children.



**THE SONGWRITER'S NOTEBOOK**  
**A Workbook for Lyrical Magic**  
by Courtney Fortune  
A Ten Speed Press Trade Paperback  
On sale February 3<sup>rd</sup>, 2026  
Music – Lyrics

**Editor:** Thea Diklich-Newell  
**Rights:** World  
**Status:** Materials July 2025

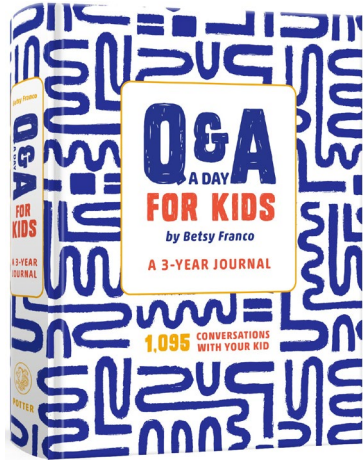
**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)  
Pages: 192  
Illustrations: B&W stock images  
Price: \$18.99

Everyone can be a songwriter; you don't need to play an instrument, you don't need formal training, and you don't need to have ever written a song. **The Songwriter's Notebook** is a complete resource for anyone trying to get words down on a page – whether you're a newbie songwriter, or a practiced lyricist looking to refine your process or beat writer's block.

In this fun, inspiring workbook, you'll learn about song form and structure, lyrical shape, and sequencing. You'll find guidance on how to tap into your senses, experiences, and emotions to craft memorable, singable lyrics. You'll analyze sample lyrics from the great songwriters of the past and present to understand how the experts do it, and you'll explore how to establish a creativity practice for yourself so putting pen to paper becomes second nature, a daily exercise that makes the process of writing a lyric so intuitive that you'll be filling notebooks in no time.

**Courtney Fortune** is a singer-songwriter, touring artist, songwriting coach, and music mentor. She has worked with hundreds of songwriters on their craft. Courtney is the founder of Songmaker Sessions (a songwriting and mentorship program), and co-founder/co-director of the High School Songwriters Summit and Showcase at the GRAMMY Museum in LA. She is also the co-creator of the Commercial Music Program at the LA County High School for the Arts, and a 2024 Artist in Residence at the prestigious Lucas Artists Residency Program at Montalvo Arts Center.



## Q&A A DAY FOR KIDS (Reskin)

by Betsy Franco

A Clarkson Potter Hardcover

On sale June 17<sup>th</sup>, 2025

Family & Relationships – Activities

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials available

### **Title Specs:**

Trim: 140 x 178 mm (5 ½ x 7 in)

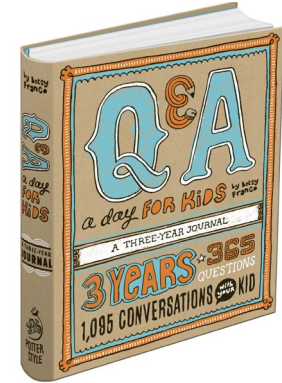
Pages: 368

Price: \$16.99

Children's author Betsy Franco poses a question each day with only a few lines provided for a response, making this journal the ultimate no-fuss record keeper. Simply turn to today's date and record your child's answer. When you finish the year, move on to the next section. The diary can be started on any day of the year and makes a terrific gift for parents and a perfect time capsule of a child's whimsical thoughts and serious ideas about the world. As the years go by you'll notice how your child's answers evolve, sometimes silly, sometimes precocious, but always interesting.

**Betsy Franco** is the award-winning author of many children's books, including *Counting in Dog Years and Other Sassy Math Poems*, *Pond Circle*, *Zero Is the Leaves on the Tree*, and *Bees, Snails, and Peacock Tails*. She lives in Palo Alto and walks to the elementary school around the corner every morning.

Publishers of Q&A A DAY FOR KIDS (2012): German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*



## Q&A A DAY FOR DADS

### *A 5-Year Journal*

by Potter Gift

A Clarkson Potter Hardcover

On sale April 7<sup>th</sup>, 2026

Family & Relationships – Parenting –  
Fatherhood

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

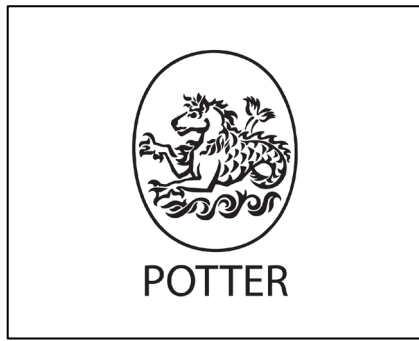
Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 368

Price: \$16.99

Being a dad is made up of moments big and small with your kids. *Q&A a Day for Dads* asks a question for every day of the year so you can take stock where you are in this moment and look back on how far you've come as a parent. Turn to the day's date and respond to the writing prompt. Over a five-year period, you'll come back to the same questions and see how your answers change as your kids grow – and you continue to grow as their dad. At the end you'll have a lasting keepsake of your family, with you at the center. *Q&A a Day for Dads* gives you the key to capturing the many moments, changes, and milestones of parenthood so you can remember them forever.

**Potter Gift**, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.



**Q&A A DAY FOR MOMS (Reskin)  
A 5-Year Journal**

by Potter Gift  
A Clarkson Potter Hardcover  
On sale March 10<sup>th</sup>, 2026  
Family & Relationships – Parenting –  
Motherhood

**Editor:** Deanne H. Katz  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

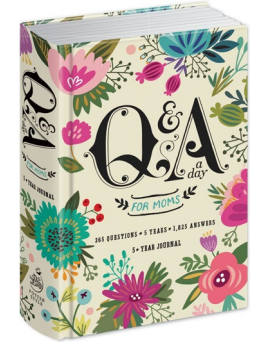
Trim: 140 x 178 mm (5 ½ x 7 in)  
Pages: 368  
Price: \$16.99

Motherhood is full of moments you want to remember forever. *Q&A a Day for Moms* provides a question for every day of the year so you can capture where you are in this moment of your motherhood journey. Turn to the day's date and respond to the writing prompt. Then see how your answers change year after year.

Over a five-year period, you can see how your answers change as you grow as a mother. Together they create a lasting keepsake of your family, with you are the center. *Q&A a Day for Moms* offers a unique opportunity to capture the myriad moments, changes, and milestones that you experience with your child year after year.

**Potter Gift**, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.

Publishers of Q&A A DAY FOR MOMS (2015): Finnish: *Werner Soderstrom*; French: *Editions Hachette Livre*; German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*



**OUR Q&A A DAY (Reskin)**  
by Potter Gift

A Clarkson Potter Hardcover  
On sale December 2<sup>nd</sup>, 2025  
Self-Help – Journaling

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials March 2025

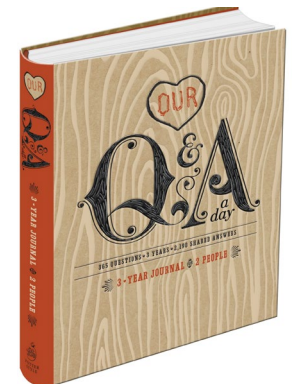
**Title Specs:**

Trim: 140 x 178 mm (5 ½ x 7 in)  
Pages: 368  
Price: \$16.99

*Our Q&A a Day* provides a question for every day of the year, with enough space for two people to jot down a one- or two-sentence response. Turn to the day's date and respond to the writing prompt. The journal offers a variety of questions that you can answer together or individually. Then see how your answers change year after year. Over a three-year period, both writers can see how their answers compare, contrast, and change as they create a lasting keepsake of their relationship. *Our Q&A a Day* offers a unique opportunity to capture the myriad moments, changes, and milestones that you experience together year after year.

**Potter Gift**, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.

Publishers of OUR Q&A A DAY (2013): Complex Chinese: *Locus Publishing*; German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*





POTTER

**THE MOTH PRESENTS: A STORYTELLER'S GUIDED JOURNAL**

by The Moth

A Clarkson Potter Hardcover

On sale January 6<sup>th</sup>, 2026

Self-Help – Personal Growth – Success

**Editor:** Harry Tunggal

**Rights:** World English

**Translation:** Melissa Esner / Levine Greenberg

Rostan

**Status:** Materials June 2025

For over twenty-five years, The Moth has offered a platform for speakers of all backgrounds to tell their truest life stories. Now, The Moth's storytelling experts invite you to put your story to paper. Thought-provoking prompts will help you reflect on a broad range of themes, from exploring the unknown to the impact of important milestones and beyond.

Beautifully bound with a faux leather cover, this guided journal will be a true keepsake—a volume that encapsulates the breadth of who you are. No matter what it is, your story is a powerful one. This journal will help you tell it.

**Title Specs:**

Trim: 152 x 203 mm (6 x 8 in)

Pages: 176

Price: \$19.99



POTTER

**THE ETHICAL SLUT'S COMPANION**  
*An Adventurer's Roadmap to Joyous, Sustainable Relationships of All Kinds*

by Janet W. Hardy and Dossie Easton

A Clarkson Potter Trade Paperback

On sale December 9<sup>th</sup>, 2025

Self-Help – Sexual Instruction

**Editor:** Darian Keels

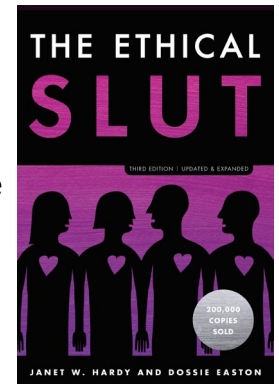
**Rights:** World

**Status:** Materials March 2025

In *The Ethical Slut's Companion*, sex experts Dossie Easton and Janet Hardy have distilled their combined decades of knowledge into this workbook of thoughtful questions, hypothetical scenarios, and list-making prompts (derived from *The Ethical Slut*) for readers and, occasionally, their partners who want to break free from society's standard for relationships. This guided journal is the ultimate tool to discover the possibilities of joyous, sustainable relationships outside of monogamy.

**Janet W. Hardy** is the author of more than ten books and the founder of Greenery Press, a now defunct publisher specializing in sexually adventurous works. She has an MFA in creative writing from St. Mary's College and swore off monogamy in 1987.

**Dossie Easton** is a licensed marriage and family therapist specializing in alternative sexualities and relationships with twenty years of experience counseling open relationships. She is the author of five books and has been an ethical slut since 1969.



Rights sold to *The Ethical Slut*: Complex Chinese: *Guerilla Publishing*; Czech: *Synergie Publishing*; Dutch: *Ten Have*; Estonian: *Vaike Vanker*; French: *Tabou*; German: *Munchner Verlag*; Portuguese (Portugal): *Edicoes ASA*; Spanish: *Editorial Melusina*

**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)

Pages: 176

Price: \$17.99



**CHATTER**  
***A Workbook for Turning Your Inner Critic into Your Inner Coach***

by Ethan Kross  
A Clarkson Potter Trade Paperback  
On sale December 2<sup>nd</sup>, 2025  
Self-Help – Journaling

**Editor:** Harry Tunggal  
**Rights:** World English  
**Translation:** Rachel Neumann / Idea Architects  
**Status:** Materials March 2025

We've all gotten stuck in loops of negative self-talk, or as acclaimed psychologist Dr. Ethan Kross calls it, chatter. *I'm going to fail. They'll all laugh at me. What's the use?* Chatter can derail our lives, whether in our relationships or work.

However, it's possible to change how our inner voice talks to us, making it work for us rather than against us. In the national bestseller, *Chatter*, Dr. Kross describes how to turn your inner critic into an inner coach. Featuring writing prompts, checklists, visual guides, thought exercises, and more, this workbook is a practical, accessible, and essential resource. Geared for those who haven't read *Chatter* as well as those who have, this workbook is ideal for anyone seeking to harness their inner voice.

**Ethan Kross, PhD**, author of the national bestseller *Chatter*, is one of the world's leading experts on emotion regulation. An award-winning professor in the University of Michigan's top ranked Psychology Department and its Ross School of Business, he is the Director of the Emotion and Self-Control Laboratory.

**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)  
Pages: 176  
Price: \$18.00



**THIS JOURNAL F\*CKING WORKS**  
by Tara Schuster  
A Clarkson Potter Trade Paperback  
On sale October 7<sup>th</sup>, 2025  
Games & Activities – Guided Journals

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials March 2025

*This Journal F\*cking Works* is the ultimate guide for anyone who needs that extra push to start and maintain a meaningful journaling practice. Through a thoughtfully crafted series of prompts, encouragement, and expert tips gleaned from decades of the author's personal experience, this journal demystifies the art of journaling. Journaling consistently is not magic and you don't need to be inspired to do it. It's a practice like any other and by working through this journal, anyone can master it.

This journal offers different methods of journaling so you can figure out what really works for you, and prompts to help you continue your journey even after you reach the last page. Because, as you're about to find out: this journal actually works.

**Tara Schuster** is the author of *Buy Yourself the F\*cking Lilies*, selected by *Cosmopolitan*, *Real Simple*, *Goop*, and *Publishers Weekly* as one of the best books of the year on mental health and self-care. Previously, she was VP of talent and development at Comedy Central, where she was the executive in charge of the Emmy and Peabody Award-winning *Key & Peele*.

**Title Specs:**

Trim: 152 x 203 mm (6 x 8 in)  
Pages: 160  
Price: \$18.99



POTTER

### THE BACKYARD BIRD JOURNAL

by Amy Tan

A Clarkson Potter Hardcover

On sale November 4<sup>th</sup>, 2025

Self-Help – Journaling

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials March 2025

#### **Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)

Pages: 208

Illustrations: 20 illustrations

Price: \$19.99

Whether you're a birder, hiker, or simply enjoy being outdoors, this thoughtfully designed journal helps you channel intentional curiosity with room to write and sketch what you observe outdoors. Within *The Backyard Bird Journal*, you'll find a new introduction from Amy Tan, her "no rules" guide to nature journaling with examples from her own work, and daily journaling pages peppered with quotes and sketch art from *The Backyard Bird Chronicles*.

Use these pages to simply write or draw what is happening in front of you—whatever you notice and what it might remind you of. Keep the journal by a window or bring it with you on a walk. With a lay-flat spine, ribbon marker, and high-quality paper ideal for pen or pencil, *The Backyard Bird Journal* is your space for musing, reflecting on, and capturing the natural wonders of the world, whether you are a budding or established nature enthusiast.

**Amy Tan** is the author of several novels, including *The Joy Luck Club*, *The Backyard Bird Chronicles*, and *The Bonesetter's Daughter*. She is a co-producer and co-screenwriter of the film version of *The Joy Luck Club* and is on the board of American Bird Conservancy. She lives in Sausalito, California.



POTTER

### A SIMPLE SEED

by Katie Wood and Steve Wood

A Clarkson Potter Trade Paperback

On sale October 14<sup>th</sup>, 2025

Self-Help – Journaling

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials available

#### **Title Specs:**

Trim: 152 x 203 mm (6 x 8 in)

Pages: 240

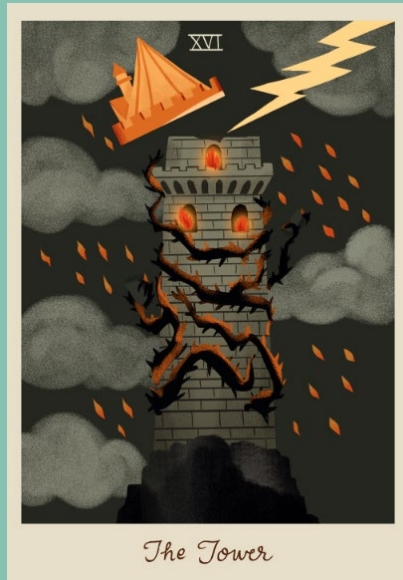
Price: \$15.99

*A Simple Seed* is a transformative tool designed to cultivate a positive mindset in children, while fostering deeper connections between parents and their kids. Through daily morning entries that emphasize gratitude, kindness, honesty, empathy, and respect, this journal offers simple yet powerful lessons that help children become their best selves, and navigate life's challenges with confidence and inner strength. Each entry features engaging activities and daily challenges that help kids develop the emotional tools to navigate life's challenges with confidence. And the journal also includes tips for parents to spark meaningful conversations about the things that matter most. In the midst of busy parenting, this journal provides a precious opportunity for parents to connect with their children, help them practice gratitude, and nurture their emotional resilience, ensuring they flourish in every aspect of life.

**Katie Wood** is the busy mom of four young children, a business owner, and the proud wife of a hard-working fireman. As a former teacher, Katie understands how important it is for kids to have a growth mindset and learn the essential life skills that will empower them to live a purposeful life filled with courage, gratitude, forgiveness, and compassion.



*The Fool*



*The Tower*



*The Hierophant*



*Seven of Teacups*



*Five of Quills*



# Card Decks



**THE CAGED BIRD SINGS NOTE CARDS**  
**12 Cards for Sharing the Wit and Wisdom of Maya Angelou**

by Maya Angelou  
A Clarkson Potter Card Deck  
On sale March 25<sup>th</sup>, 2025  
Literary Collections – Women Authors

**Editor:** Porscha Burke  
**Rights:** World  
**Status:** Materials available

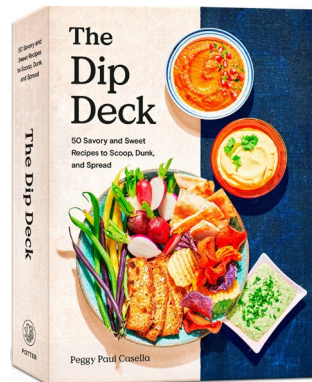
"I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel."

These words of wisdom--and eleven more of Maya Angelou's most celebrated quotes--are now available to send to family, friends, and acquaintances in a dazzling note card set. Blank inside for your own messages of inspiration, celebration, and sympathy, each 4 x 6-inch cards is paired with an envelope, all packaged in a box whose acetate top will reveal the gorgeous 4-color treatments of the poet's sage advice. You'll also find a lovely pamphlet inside featuring a list of Dr. Angelou's published works, inspiring you with gift ideas--or more quote sources to dive into!--for the Angelou fan in your life.

**Maya Angelou** was raised in Stamps, Arkansas. In addition to her bestselling autobiographies, including *I Know Why the Caged Bird Sings* and *The Heart of a Woman*, she wrote numerous volumes of poetry, among them *Phenomenal Woman*, *And Still I Rise*, *On the Pulse of Morning*, and *Mother*. Maya Angelou died in 2014.

**Title Specs:**

Trim: 165 x 121 mm (6-1/2 x 4-3/4 in)  
Cards: 12  
Price: \$16.99



**THE DIP DECK**  
**50 Savory and Sweet Recipes to Scoop, Dunk, and Spread**

by Peggy Paul Casella  
A Clarkson Potter Card Deck  
On sale October 21<sup>st</sup>, 2025  
Cooking – Courses & Dishes – Appetizers

**Editor:** Darian Keels  
**Rights:** World  
**Status:** Materials available

Dips are the versatile food group ideal for any time of day. In this deck, you'll find classics like **Caramelized Onion Dip**, **Queso**, and **Mom's Seven-Layer Dip** as well as inventive spins such as **Creamy Kimchi Dip**, **Roasted Carrot Dip with Harissa**, and **Skillet Pizza Dip** (and don't forget sweet treats like **S'mores Dip** and **Chocolate Fondue**). Scoop, dunk, and spread your way through these 50 easy-to-make recipes and accompanying dippers that fit any occasion.

**Peggy Paul Casella** a food and lifestyle writer, recipe developer and tester, cookbook publishing consultant, editor, and content strategist with nearly 20 years of publishing and writing experience. Her first book was published in 2017, and her writing has appeared on *Wired*, *TheKitchn*, *Mashed*, and *Edible Philly*, among other websites and publications.



**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)  
Cards: 54  
Illustrations: 50 4c photos  
Price: \$22.99



**THE WITCHER ORACLE DECK**  
**A 56-Card Deck and Guidebook**

by CD Projekt Red  
A Clarkson Potter Card Deck  
On sale April 14<sup>th</sup>, 2026  
Body, Mind, & Spirit – Divination - Tarot

**Editor:** Deanne H. Katz  
**Rights:** World  
**Status:** Materials July 2025

This officially licensed oracle deck features 56 original illustrations that celebrate the characters, creatures, and lore of the world’s largest trading card game. Set in a world of monsters and those that hunt them, this Witcher-themed deck features exclusive art of Geralt, Dandelion, The Lady of the Lake, The King of the Hunt, the Gwent Deck, The Wolf School Medallion, and more.

With stunning illustrations, this deck also includes a guidebook that introduces readers to oracle cards, including instructions on how to use and interpret the cards and descriptions of each card image. Confront the monsters within, uncover the unexpected, and find deeper meaning in the everyday as you explore **The Witcher Oracle Deck**.

**CD PROJEKT RED** is an award-winning video game developer known for the futuristic RPG *Cyberpunk 2077* and *The Witcher* series of games.



THE WITCHER

**Title Specs:**

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)  
Cards: 56  
Illustrations: 4c photographs  
Price: \$24.99

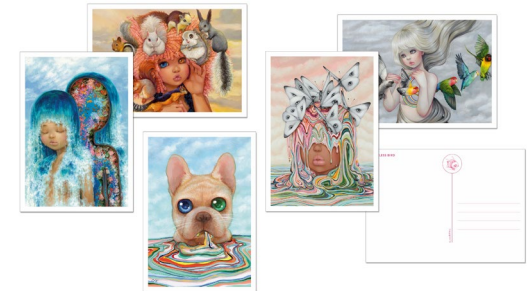


**POP MANGA POSTCARDS**  
by Camilla d’Errico  
A Clarkson Potter Postcard Set  
On sale April 15<sup>th</sup>, 2025  
Collectibles – Postcards

**Editor:** Harry Tungal  
**Rights:** World  
**Status:** Materials available

With fifty of Camilla d’Errico’s most striking pieces, *Pop Manga Postcards* will delight fans of her signature surrealist style. These stunning designs each repeat so you can keep one and send one, ensuring that you'll have plenty to share with friends and family, use as gift tags or in craft projects, or frame and keep for yourself!

**Camilla d'Errico** is the author of the *Pop Manga* series of products. She has worked with Dark Horse Comics, Image Comics, Hasbro, Disney, Sanrio, and Neil Gaiman, and created her own cult-sensation properties Tanpopo and Helmetgirls. She is also well known for her melting rainbow, big-eyed girl oil paintings, which have made her a hit in the international Pop Surrealism movement.



**Title Specs:**

Trim: 111 x 168 mm (4-3/8 x 6-5/8 in)  
Cards: 100  
Illustrations: 50 4c illustrations  
Price: \$20.00



**EVERYDAY WATERCOLOR 100 POSTCARDS**  
***Seashores and Ocean Life***

by Jenna Rainey  
A Clarkson Potter Postcard Set  
On sale May 20<sup>th</sup>, 2025  
Art – Techniques – Watercolor Painting

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 114 x 159 mm (4 ½ x 6 1/4 in)  
Cards: 100  
Illustrations: 50 4C illos  
Price: \$20.00

This treasure box of natural delights captures the essence of artist and entrepreneur Jenna Rainey's brand, Everyday Watercolor. A self-taught watercolor artist, Rainey creates videos, books, and workshops to share the joy of making watercolor art every day. This box of 100 postcards features twenty five of Rainey's beautiful art works, including elegantly illustrated animals and seascapes.

Each of Rainey's twenty five unique designs repeats four times, providing you with postcards to send or save. Pop a love note in the mail, add a card to a birthday gift, or hang up your favorites by your desk for a daily dose of watercolor inspiration.

**Jenna Rainey** is an artist, self-taught designer, and author of *Everyday Watercolor*, *Everyday Watercolor Flowers*, and *Everyday Watercolor Seashores*. As a surface pattern designer, she has developed products for Staples, Target, Office Depot, and more. Rainey specializes in watercolor, calligraphy, and other hand-drawn designs. She shares her talent and teaches the world how to paint on her YouTube channel, at her in-person workshops, and through her books.



**COTTAGE MAGIC TAROT**  
***A 78-Card Deck and Guidebook***

by Ann Shen  
A Clarkson Potter Card Deck  
On sale September 23<sup>rd</sup>, 2025  
Body, Mind & Spirit - Divination

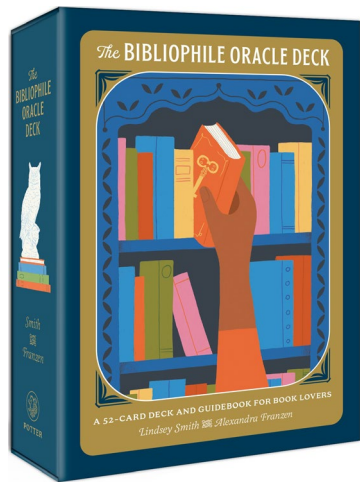
**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 100 x 137 mm (3-15/16 x 5-3/8 in)  
Cards: 78  
Illustrations: Fully illustrated  
Price: \$24.00

***Cottage Magic Tarot*** offers a cute and cozy aesthetic for anyone who finds inspiration in the enchanting world of cottagecore, featuring beautifully illustrated cards with unique suits -tea cups, biscuits, quills, and candles - this tarot deck brings the charm of pastoral simplicity to the spiritual world of tarot reading. Perfect for both seasoned tarot enthusiasts and newcomers alike, ***Cottage Magic Tarot*** invites you to explore the magic and tranquility of cottage life, providing guidance and insight with every draw. Uncover and explore the cozy, the mystical, and the magical in your life with this one-of-a-kind tarot deck.

**Ann Shen** is a best-selling illustrator, author, and designer based in California. In 2022, she designed and launched a 30+ piece co-branded home collection with Disney – Disney x Ann Shen was sold domestically and internationally in Disney Parks, stores, and online grossing over \$5 million and counting.



**BIBLIOPHILE ORACLE DECK**  
**A 52-Card Bookish Deck and Guidebook**  
by Lindsey Smith and Alexandra Franzen  
A Clarkson Potter Card Deck  
On sale August 5<sup>th</sup>, 2025  
Body, Mind & Spirit – Divination – Tarot

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 100 x 137 mm (3-15/16 x 5-3/8 in)  
Cards: 52  
Illustrations: TK  
Price: \$22.00

*The Bibliophile Oracle Deck* speaks directly to all the bookish delights enjoyed by readers, from casual book lovers who like browsing at the bookstore to serial readers with a long TBR (“to be read”) pile. The included booklet provides instructions on how to read oracle cards, interpretive descriptions for each card to guide you, suggestions for different ways to read the cards for yourself and others, and fun alternative uses for the cards in the deck (like using your favorite as a bookmark!). With lush and detailed art by Gisele Murias, you can imagine yourself into the colorful and literistic illustrations on each card.

**Alexandra Franzen** is the bestselling author of six books including *The Checklist Book* and *You're Going to Survive*.

**Lindsey Smith** is the bestselling, award-winning author of many books including her most recent title, *Eat Your Feelings*, which was named one of *The Atlanta Journal-Constitution's* top self-help books to help you live your best life.



**Gisele Murias** is an illustrator whose bright and vibrant images build stories.



**THE NEW YORK TIMES COCKTAIL DECK**  
**50 Recipes for Classic and Creative Drinks**

by The New York Times  
A Clarkson Potter Card Deck  
On sale April 7<sup>th</sup>, 2026  
Cooking – Beverages – Alcoholic –  
Bartending & Cocktails

Whether you're a seasoned bartender or a home enthusiast, this recipe deck offers a treasure trove of 50 innovative and classic recipes that are guaranteed to delight your tastebuds. Unwind at home with a TK RECIPE or impress your guests at your next gathering with a well-crafted cocktail menu that caters to all tastes—from TK REICPE to TK RECIPE *The New York Times Cocktail Deck* will have you mixing up the perfect drink for any occasion in no time.

Each card features stunning photography on the front with recipe instructions on the back, and are laminated for easy wiping. The cards fit perfectly on any bar cart, and are easily transportable to take with you to the store or you next event

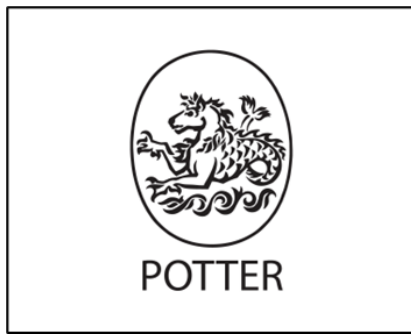
**New York Times Cooking** is the digital source for more than 20,000 of the best recipes from *The New York Times* for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors.

**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)  
Cards: 54  
Price: \$24.99

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials July 2025



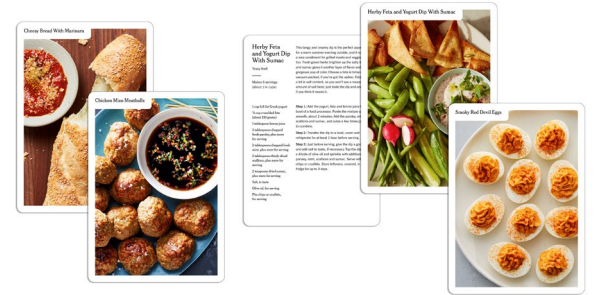


**THE NEW YORK TIMES RECIPE DECK:  
APPETIZERS**  
by The New York Times  
A Clarkson Potter Card Deck  
On sale October 7<sup>th</sup>, 2025  
Cooking – Courses & Dishes – Appetizers

**Editor:** Molly Birnbaum  
**Rights:** World  
**Status:** Materials available

From casual happy hours to holiday parties, appetizers are an important, if sometimes overlooked, part of gathering. In this deck, you'll find everything from a plate of nachos to a charcuterie platter, blistered shishito peppers to bacon-wrapped dates (plus tips on how to choose which appetizers to make!). These appetizer recipes are all as easy as they are delicious.

**New York Times Cooking** is the digital source for more than 20,000 of the best recipes from The New York Times, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors. Visit us or download the NYT Cooking app at [nytcooking.com](http://nytcooking.com)



**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)  
Cards: 54  
Illustrations: 50 4C photos  
Price: \$24.99



**NEW YORK BOTANICAL GARDEN: IN FULL BLOOM  
POSTCARDS**  
by The New York Botanical Garden  
A Clarkson Potter Postcard Set  
On sale June 3<sup>rd</sup>, 2025  
Antiques & Collectibles

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

The **NYBG: In Full Bloom Postcards** is a set of 100 postcards featuring stunning botanical art from the New York Botanical Garden archive of illustrations. The set will have images of 50 gorgeous florals and fruits repeating twice, perfect to keep one and send to a friend, or enjoy sharing both with friends and family through the mail.

The **New York Botanical Garden** is an iconic living museum founded in 1891. It is a National Historic Landmark, with 250 acres supporting over one million living plants. Each year more than one million visitors walk the grounds to enjoy the remarkable diversity of tropical, temperate, and desert flora and to attend beloved annual events such as The Holiday Train Show and The Orchid Show.

**Title Specs:**

Trim: 113 x 165 mm (4-7/16 x 6-1/2 in)  
Cards: 100  
Illustrations: 4C Illustrations  
Price: \$20.00



## ORACLE OF THE DIVINE

by Yoshi Yoshitani

A Clarkson Potter Card Deck

On sale May 5<sup>th</sup>, 2026

Body, Mind, and Spirit – Divination – Tarot

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials March 2025

### Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)

Cards: 60

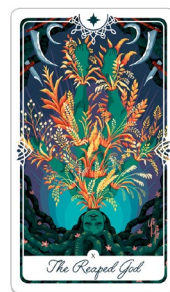
Illustrations: 4C illustrations

Price: \$19.99

From the ancient Greek epic of the Iliad to the stories of the Japanese sun goddess Amaterasu, mythology has provided us with wisdom for generations upon generations. Now, some of the most enduring legends from around the world are gathered in this oracle deck, vibrantly brought to life as only Yoshi Yoshitani can.

With an approach that is truly global in scope, this deck is filled with insight from a diverse range of cultures, taking inspiration from the myth of Bida (Ghana), the Panji tales (Indonesia), the story of the Industrious Daughter Who Would Not Marry (the Cochiti people of New Mexico), and many more. Accompanied by a 36-page guidebook that provides guidance on how to interpret each card, this deck looks to our rich past to help you find meaning in your present.

**Yoshi Yoshitani** is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.



*Vanity* ♦♦♦♦♦ THE SUITORS



*Vanity*

**LOVE YOURSELF**  
**UPRIGHT:** Narcissism  
**REVERSED:** Submission, Self-Deprecation, Invisibile

*Frickster* ♦♦♦♦♦ COYOTE



*Frickster*

**DISRUPT THE ESTABLISHMENT**  
**UPRIGHT:** Change, Freedom, Subversion  
**REVERSED:** Stagnation, Retention, Torquity

**STORY:** The Industrious Daughter  
**ORIGIN:** American Southwest, Cochiti Legend  
**SUIT:** Challenge  
**MEANING:** The suitors of the village were impressed with the Industrious Daughter's skill and wealth, so they sought to beguile her with what they liked best. They bought and wore her beautiful garments, danced their favorite dances, and decorated their houses with their most cherished flowers—all without asking her what she wanted. When she ignored their efforts, they stunned her.

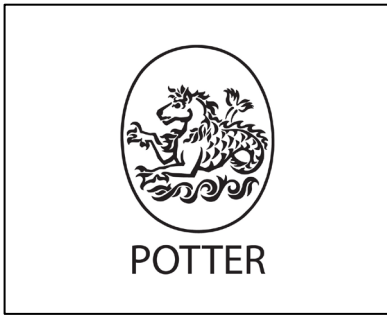
Upright, this card represents being self-absorbed. Don't assume that your world view is universally shared. Avoid being boastful, but don't forget to appreciate yourself.

Reversed, this card represents letting others take credit for your achievements. Stand up for yourself and avoid feelings of self-loathing so that you won't fade into the background.

**STORY:** The Industrious Daughter  
**ORIGIN:** American Southwest, Cochiti Legend  
**SUIT:** Desire  
**MEANING:** Coyote heard of the accomplishments of the Industrious Daughter and set out to charm her. He traveled far to gather the sweetest cherries and he danced with them in the village square. Impressed with his display, the Industrious Daughter invited him home with her. Despite everyone warning her against him, she moved to his home and bore his children.

Upright, this card represents upheaval, an unexpected event, or rebellion. A misconstrued truth might be following your heart.

Reversed, this card represents lingering on the past, or being overly literal. You might be stuck in the doldrums, feeling trapped with no good options. Don't be unwilling to change your circumstances.



## THE BACKYARD BIRD DECK

by Amy Tan

A Clarkson Potter Card Deck

On sale January 13<sup>th</sup>, 2026

Body, Mind & Spirit – Mindfulness & Meditation

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials July 2025

### Title Specs:

Trim: 110 x 135 mm (4-5/16 x 5-5/16 in)

Cards: 52

Illustrations: 4C illustrations

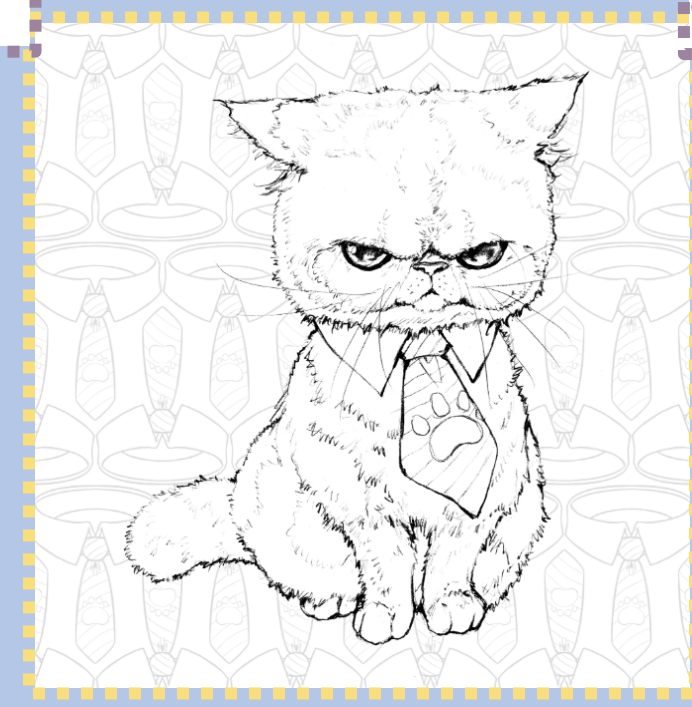
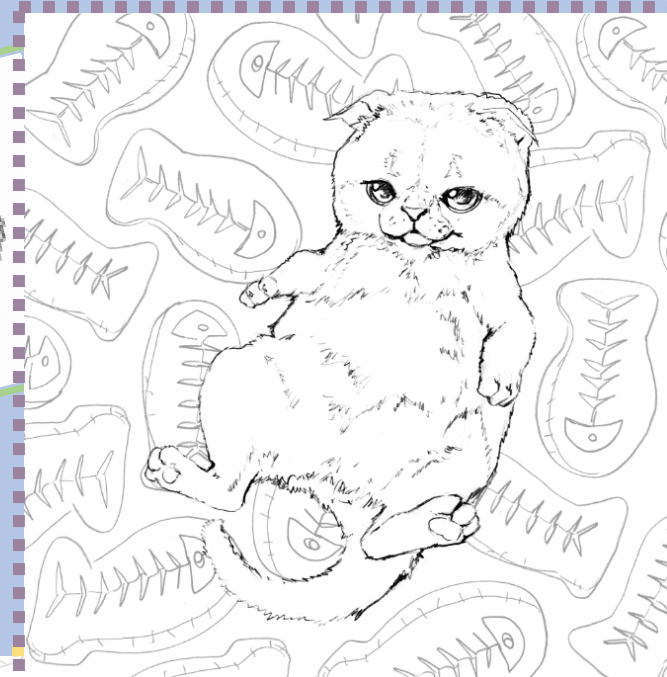
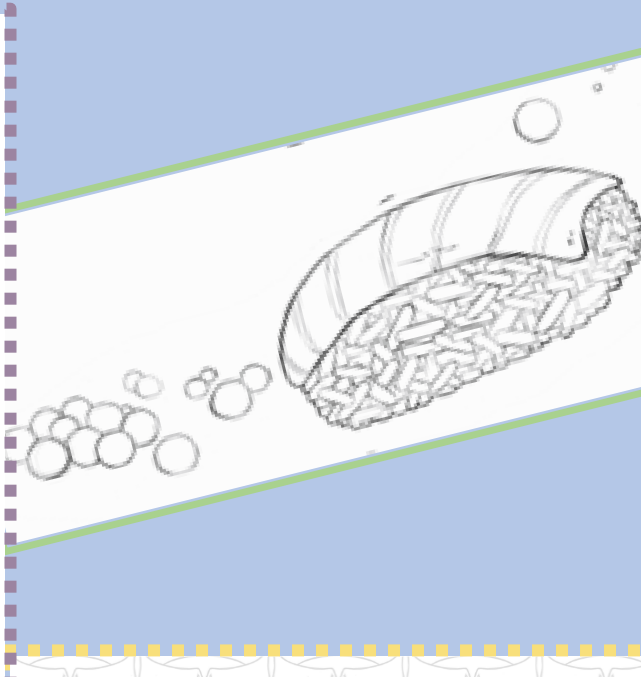
Price: \$19.99

*By imagining I was that bird, I felt a personal connection to it and deeper sense of what life is like for every bird: Each day is a chance to survive.*

The Backyard Bird Deck features 52 cards with inspiring quotes, musings and thoughtful questions about nature's everyday wonders. Accompanied by Amy Tan's stunning artwork from The Backyard Bird Chronicles, the cards are packaged in a box that also serves as a tray. Display a card each morning for daily reflection, journal in response to a message, or give a card to someone else who could benefit from her simple insights. The fifty-two cards offer a unique message for every week of the year.

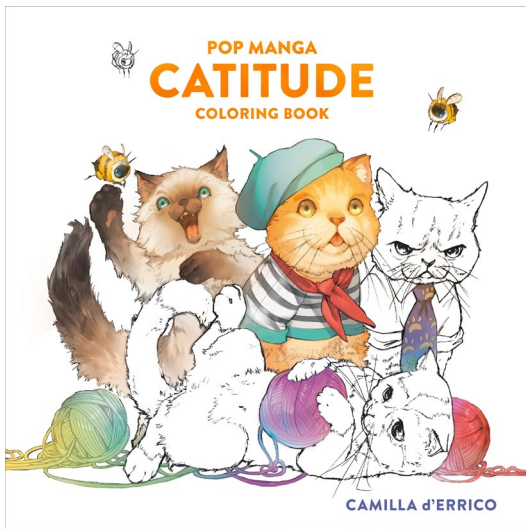
For those seeking inner peace, an uplifting message, and a way to connect more deeply to the outdoors, The Backyard Bird Deck is a beautiful gift and way to tune into your own backyard chronicles.





Images from *Pop Manga Catitude Coloring Book*

# Coloring Books



# Pop Manga Coloring Books by Camilla d'Errico

Drawn in Camilla d'Errico's signature Pop Surrealism, manga-inspired style, these adult coloring book include 80 black-and-white images of wide-eyed girls and fantastic creatures printed on non-bleed paper—all that's missing is your creative touch! In these titles, you'll find charming full-page illustrations, with select drawings on patterned backgrounds for extra mesmerizing fun. Take these black-and-white beauties and beasties and bring them to life. The POP MANGA series has sold over 1 million copies since the first title, POP MANGA COLORING BOOK was published in 2013.

Publishers of Camilla d'Errico: German: *Michael Fischer*; Polish: *Wydawnicza Foksal*; Russian: *Eksmo*; Spanish: *Anaya*

Watson-Guptill Trade Paperback  
Games & Activities - Coloring Books

### Title Specs:

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Illustrations: Fully illustrated

Price: \$16.99

**Editor:** Zoey Brandt

**Rights:** World

### POP MANGA CATITUDE COLORING BOOK

On sale June 10<sup>th</sup>, 2025

Status: Materials available

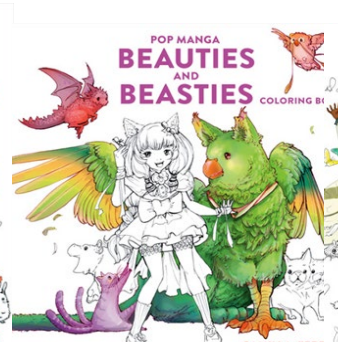
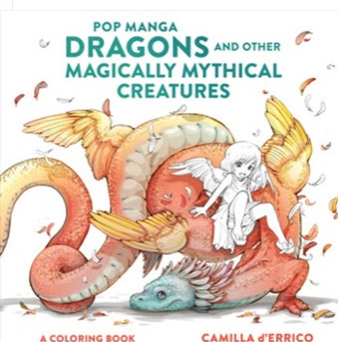
This 80-page adult coloring book includes black-and-white drawings of fabulous felines flaunting their punchy personalities—from disgruntled costume wearers, to playful pets with their favorite toys, to sleepy kittens.

### POP MANGA PAINT AND INK COLORING BOOK

On sale February 24<sup>th</sup>, 2026

Status: Materials July 2025

Use paint and markers to add your own artistic flair to ten brand-new drawings and some of the best pieces from Camilla's previous coloring books. Printed in black-and-white on thick, watercolor-friendly paper, this 48-page perforated coloring book contains 24 colorable images. Patterned backgrounds add even more coloring fun, giving you the perfect playground for your creativity to run wild.



"All great artists draw from the same resource: the human heart."



**A RAINBOW IN THE CLOUD**  
**A Coloring Book Featuring the Wit and Wisdom of Maya Angelou**

by Maya Angelou  
A Clarkson Potter Coloring Book  
On sale November 11<sup>th</sup>, 2025  
Games & Activities - Coloring Books

**Editor:** Porscha Burke  
**Rights:** World  
**Status:** Materials February 2025

**Title Specs:**

Trim: 248 x 248 mm (9-3/4 x 9-3/4 in)  
Pages: 96  
Illustrations: TK  
Price: \$18.00

Need a bit of courage? Dr. Angelou would say, "You may not control all the events that happen to you, but you can decide not to be reduced by them." Need a little rainbow on a stormy day? Spending time coloring in, "We need joy as we need air," might infuse just the right amount of light into your circumstances. Feeling lonely? Dr. Angelou's famous quote may be just the balm for you: "I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel."

Each of these 45 gorgeous illustrations offers a canvas for inspiration, drawn onto luxe paper stock perfect for your select artist tools and packaged in a 9.75" x 9.75" trade paperback package—easy to transport anywhere you might need the wordsmith's sage advice to back you up.

**Maya Angelou** was raised in Stamps, Arkansas. In addition to her bestselling autobiographies, including *I Know Why the Caged Bird Sings* and *The Heart of a Woman*, she wrote numerous volumes of poetry, among them *Phenomenal Woman*, *And Still I Rise*, *On the Pulse of Morning*, and *Mother*. Maya Angelou died in 2014.



**WHAT'S INSIDE A GARDEN COLORING BOOK**  
**40 Drawings to Color and Explore**

by Rachel Ignotofsky  
A Clarkson Potter Coloring Book  
On sale July 22<sup>nd</sup>, 2025  
Games & Activities – Coloring Books

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 248 x 248 mm (9 ¾ x 9 ¾ in)  
Pages: 80  
Illustrations: 48 line-art illustrations  
Price: \$14.99

Explore all the wonder of a garden—birds, flowers, butterflies, and more—with this coloring book from *New York Times* bestselling author and artist Rachel Ignotofsky. Each of the forty-five detailed illustrations shows an aspect of the garden—birds and their nests, caterpillars becoming butterflies, flowers and pollinators working together. Color the pages as you as you explore the elements of the garden ecosystem that work together to grow healthy plants and shelter animals and insects.

The sturdy, perforated pages can handle colored pencils, crayons, or markers. Tear out to share with friends or feature as art in the home. Perfect for gardeners, students, and nature lovers of all ages, ***What's Inside a Garden Coloring Book*** is an utterly charming way to consider what's happening in our own backyards.

**Rachel Ignotofsky** is a *New York Times* bestselling author, illustrator, and designer. She graduated from Tyler School of Art's graphic design program and formerly worked as a senior designer and illustrator at Hallmark Greetings. Rachel and her work have been featured in many print and online media outlets such as *The New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more. She is the author of *Women in Science*, *Women in Sports*, *I Love Science*, *The Wondrous Workings of Planet Earth*, and *Women in Art*.



## **DINOSAURS!: SCIENCE AND NATURE COLORING BOOK**

**40 Drawings to Color**

by Rachel Ignotofsky

A Clarkson Potter Coloring Book

On sale March 3<sup>rd</sup>, 2026

Games & Activities - Coloring Books

**Editor:** Deanne H. Katz

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

Trim: 248 x 248 mm (9-3/4 x 9-3/4 in)

Pages: 80

Illustrations: 40 line-art illustrations

Price: \$14.99

From the seafaring vertebrates that swam in the seas to the wolf-like *Mesonyx* that roamed the land, each of the forty illustrations you can color in ***Dinosaurs!: Science and Nature Coloring Book*** feature detailed drawings of dinosaurs and maps of the prehistoric world. Journey from when life began as we know it through to the time when Tyrannasaurus Rex stomped around as you color in the plants, animals, and other creatures on each page.

With its sturdy, perforated pages, this coloring book can handle colored pencils, crayons, or markers without bleeding or tearing. Pull out your finished artwork to share with friends or feature as art in your home. A perfect gift for dino lovers, archeology enthusiasts, students, and nature lovers of all ages, ***Dinosaurs Coloring Book*** lets us all explore the wild and wonderful prehistoric world.

**Rachel Ignotofsky** is a *New York Times* bestselling author, illustrator, and designer. She graduated from Tyler School of Art's graphic design program and formerly worked as a senior designer and illustrator at Hallmark Greetings. Rachel and her work have been featured in many print and online media outlets such as *The New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more. She is the author of *Women in Science*, *Women in Sports*, *I Love Science*, *The Wondrous Workings of Planet Earth*, and *Women in Art*.



## **THE MAGIC: THE GATHERING COLORING BOOK**

**80 Adventurous Line Drawings**

by Magic: The Gathering

A Clarkson Potter Coloring Book

On sale April 14<sup>th</sup>, 2026

Games & Activities – Coloring Books

**Editor:** Eric Klopfer

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Illustrations: 80 line-art illustrations

Price: \$17.99

Illuminate every color of mana with artwork highlighting each iconic hue, and explore iconic scenes, settings, characters, and creatures from the exciting, adventure-filled worlds of Magic: The Gathering, from Dominaria to Innistrad to Zendikar, in this official coloring book.

Featuring 80 line drawings of classic, well-known, and fan-favorite official Magic: The Gathering illustrations on thick paper, this coloring book is the perfect way to relax and put your own spin on your favorite M:TG artwork.

**Magic: The Gathering's** compelling characters, fantastic worlds, and deep strategic gameplay have entertained and delighted fans for more than twenty-five years. Fans can experience Magic through the tabletop trading card game, the new digital game Magic: The Gathering Arena, a *New York Times* bestselling novel, a critically acclaimed comic book series, and a professional esports league. With over fifty million fans to date, Magic is a worldwide phenomenon published in eleven languages in over seventy countries.

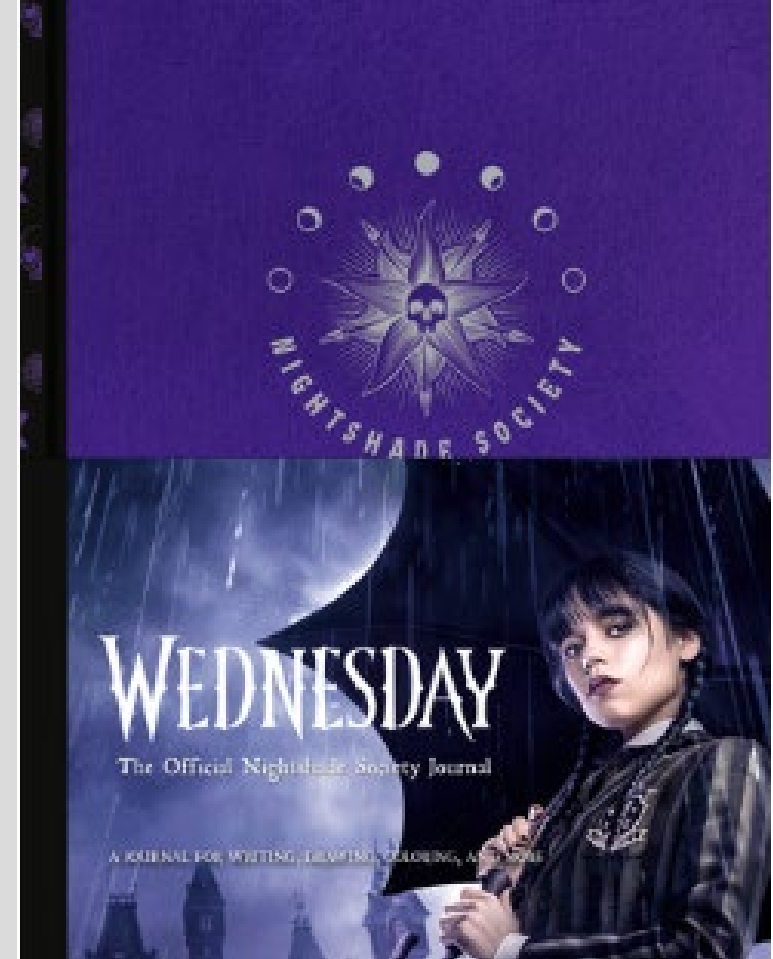
# LICENSED PROPERTIES



Star Trek



Dungeons & Dragons



WEDNESDAY

# DUNGEONS & DRAGONS®





**DUNGEON MASTER'S CAMPAIGN JOURNAL**  
by Official Dungeons & Dragons Licensed  
A Clarkson Potter Hardcover  
On sale September 30<sup>th</sup>, 2025  
Games & Activities – Role Playing & Fantasy

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials March 2025

**Title Specs:**

Trim: 178 x 241 mm (7 x 9 in)  
Pages: 176  
Price: \$22.00

With the introduction of new core rulebooks, the world's greatest roleplaying game is more expansive and inviting than ever before. Integrating new classes, subclasses, spells, and more, this journal provides space for dungeon masters to easily keep track of the information they need to create exciting adventures for the next era of Dungeons & Dragons. This journal will tie into the latest content featured in updated versions of the Player's Handbook, Monster Manual, and Dungeon Master's Guide, making it a great tool or gift for the Dungeon Master in your life!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



**D&D CROCHET BOOK**  
*The Official Dungeons & Dragons Crochet Book*  
by Official Dungeons & Dragons Licensed  
A Ten Speed Press Hardcover  
On sale March 31<sup>st</sup>, 2026  
Crafts & Hobbies – Needlework - Crocheting

**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 176  
Illustrations: 40 photos + spot illos t/o  
Price: \$29.99

**D&D Crochet** gives fans and crocheters of all different skill levels a chance to bring their favorite in-game elements to life. Create your own dangerously cute **Owlbear Cub** plushie, arm yourself with the **Gloves of Missile Snaring**, and pack your belongings in the **Bag of Holding**. In addition to the lore-related items, enjoy classic visual elements also adapted to various crochet pattern uses, like the **Schools of Magic's symbols granny squares**, and a larger-than-life **D20 pillow**.

Filled with gorgeous photography and step-by-step instructions, **D&D Crochet** will have adventurers everywhere picking up their new favorite weapon: the crochet hook.

**Stacy King** is a freelance writer, editor and seamstress based in Toronto, Ontario. Her most recent work includes the *Dungeons and Dragons' Young Adventurer's Guide* series for Ten Speed Press, a new-player friendly introduction to the world and concepts of the iconic role-playing game.

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.





**PLAYER'S CAMPAIGN JOURNAL**  
by Official Dungeons & Dragons Licensed  
A Clarkson Potter Hardcover  
On sale September 30<sup>th</sup>, 2025  
Games & Activities – Role Playing & Fantasy

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials March 2025

**Title Specs:**

Trim: 179 x 229 mm (7 x 9 in)  
Pages: 176  
Price: \$22.99

With the introduction of new core rulebooks, the world's greatest roleplaying game is more expansive and inviting than ever before. Integrating new classes, subclasses, spells, and more, this journal provides space for 5e players to easily keep track of the information they need to embark on exciting adventures in the next era of Dungeons & Dragons. This journal will tie into the latest content featured in updated versions of the Player's Handbook, Monster Manual, and Dungeon Master's Guide, making it a great tool or gift for the RP gamer in your life!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



**DRAGONS OF THE REALMS**  
*An Official Dungeons and Dragons Coloring Book*  
by Official Dungeons & Dragons Licensed  
A Ten Speed Press Paperback  
On sale October 14<sup>th</sup>, 2025  
Games & Activities – Coloring Books

**Editor:** Shaida Boroumand  
**Rights:** World  
**Status:** Materials February 2025

**Title Specs:**

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)  
Pages: 80  
Price: \$17.99

A D&D coloring book featuring all the great and terrible dragons from across the 9 Realms!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



## THE DUNGEON MASTER'S WORKBOOK OF WORLDBUILDING

by Andrew Wheeler & Official Dungeons & Dragons

Licensed

A Clarkson Potter Hardcover

On sale May 5<sup>th</sup>, 2026

Games & Activities – Role Playing & Fantasy

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

Trim: 179 x 229 mm (7 x 9 in)

Pages: 176

Price: \$24.99

Whether you're a new Dungeon Master or an expert worldbuilder, *The Dungeon Master's Workbook of Worldbuilding* helps you envision an unforgettable adventure for fifth edition Dungeons & Dragons. Integrating the gameplay enhancements from the revised and expanded *Dungeon Master's Guide*, this workbook is a helpful companion for embracing D&D's new magic items, the Bastions system, and more. Both an insightful storytelling tool and a beautiful volume to display in any D&D library, this workbook will help Dungeon Masters level up their game.

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



## THE PLAYER'S WORKBOOK OF EPIC ADVENTURES

by Andrew Wheeler & Official Dungeons &

Dragons Licensed

A Clarkson Potter Hardcover

On sale May 5<sup>th</sup>, 2026

Games & Activities – Role Playing & Fantasy

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials July 2025

### **Title Specs:**

Trim: 179 x 229 mm (7 x 9 in)

Pages: 176

Price: \$24.99

Never played Dungeons & Dragons before? Fear not, adventurer! Simply looking to level up your game? Hail and well met! Intended to both introduce new players to the world's greatest roleplaying game as well as provide new insights for experienced players, this interactive workbook guides you through the basics of fifth edition D&D.

Integrating the gameplay enhancements from the revised and expanded *Player's Handbook*, this workbook is a helpful companion for embracing D&D's new class and subclass options, spells, weapon mechanics, and more. There's never been a better time to gather your party and begin your adventures!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



STAR TREK

Directional art from *Once Upon a Stardate*



## ONCE UPON A STARDATE

### *Star Trek Fairy Tales*

by Robb Pearlman

A Ten Speed Press Hardcover

On sale April 28<sup>th</sup>, 2026

Fiction – Fairy Tales, Folk Tales, Legends & Mythology

**Editor:** Shaida Boroumand

**Rights:** World

**Status:** Materials July 2025

#### **Title Specs:**

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

Pages: 176

Illustrations: 10 full page + 8 quarter page illustrations

Price: \$29.99

*Once Upon a Stardate* is a collection of fairy tales from around the world, recast and retold within the Star Trek universe. Written by none other than Data, familiar stories such as "Pinocchio," "The Emperor's New Clothes," and "Hansel and Gretel" take on new meaning on Data's journey to understand humanity's lasting connection to storytelling.

Each tale features characters, locations, and events from every era of Trek's live-action television series (the original series, The Next Generation, Deep Space Nine, Voyager, Enterprise, Discovery, and Strange New Worlds), and are enhanced with original storybook-style illustrations. Most of the parables focus on officers and crew (the captains are already mythologized enough), but shorter fables also impart some wisdom from Starfleet's best-known captains: Kirk, Picard, Sisko, Janeway, Archer, Pike, and Burnham.

To complete the in-world framing, sections written in character as Picard and LaForge add context for the mixture of canonical source material, narrative elements from the fairy tales, and original elements.

**Robb Pearlman** is a pop culturalist and the #1 New York Times bestselling author of more than 70 books for adults and children. He is a regular speaker at sold-out pop culture conventions and events cross the country and is a crewmember on the annual Star Trek: The Cruise. He was an on-air commentator in National Geographic's "Generation X" series, has contributed to HuffPost and startrekdotcom, and has been featured on several pop culture blogs and SiriusXM radio shows. Pearlman is also a member of the International Association of Media Tie-In Writers and serves on the advisory board of the Masters of Science in Publishing Program at Pace University.



## STAR TREK COLORING BOOK

by Ten Speed Press

A Ten Speed Press Trade Paperback

On sale June 16<sup>th</sup>, 2026

Games & Activities – Coloring Books

**Editor:** Shaida Boroumand

**Rights:** World

**Status:** Materials September 2025

#### **Title Specs:**

Trim: 248 x 248 mm (9 ¾ x 9 ¾ in)

Pages: 80

Illustrations: 80 illos

Price: \$16.99



## STAR TREK: THE COMPLETE VISUAL HISTORY

by Ten Speed Press

A Ten Speed Press Hardcover

On sale October 6<sup>th</sup>, 2026

Performing Arts – TV – General – Sci-Fi, Fantasy, & Horror

**Editor:** Shaida Boroumand

**Rights:** World

**Status:** Materials July 2025

#### **Title Specs:**

Trim: 229 x 302 mm (9 x 11-7/8 in)

Pages: 412

Illustrations: TK

Price: \$60.00



**STAR TREK: THE ULTIMATE TRIVIA DECK**

*400 Questions to Test Your Knowledge*

by Robb Pearlman  
A Clarkson Potter Game  
On sale May 26<sup>th</sup>, 2026  
Games & Activities – Trivia

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials July 2025

**Title Specs:**

Trim: 140 x 89 mm (5 ½ x 3 ½ in)  
Cards: 200  
Price: \$25.00



**STAR TREK REDSHIRTS GAME**

by Clarkson Potter  
A Clarkson Potter Game  
On sale July 28<sup>th</sup>, 2026  
Games & Activities – Card Games

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials September 2025

**Title Specs:**

Trim: 140 x 89 mm (5 ½ x 3 ½ in)  
Cards: 600  
Price: \$25.00



**STAR TREK NOTEBOOK SET**

by Clarkson Potter  
A Clarkson Potter Trade Paperback  
On sale August 25<sup>th</sup>, 2026  
Performing Arts – Television – Genres –  
Sci Fi, Fantasy, & Horror

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials January 2026

**Title Specs:**

Trim: TK  
Pages: 480  
Price: \$29.99



**STAR TREK ORACLE DECK**

by Clarkson Potter  
A Clarkson Potter Deck  
On sale March 14<sup>th</sup>, 2028  
Occult – Divination – Tarot

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Material August 2027

**Title Specs:**

Trim: TK  
Cards: 52  
Price: \$25.00



**STAR TREK KINGON FLASHCARDS**

by Clarkson Potter  
A Clarkson Potter Deck  
On sale May 23<sup>rd</sup>, 2028  
Games & Activities – Card Games

**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials July 2027

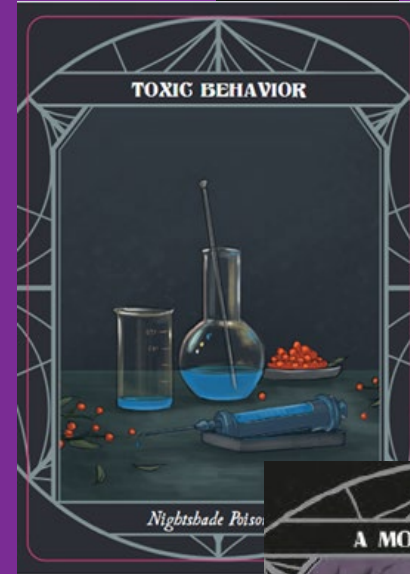
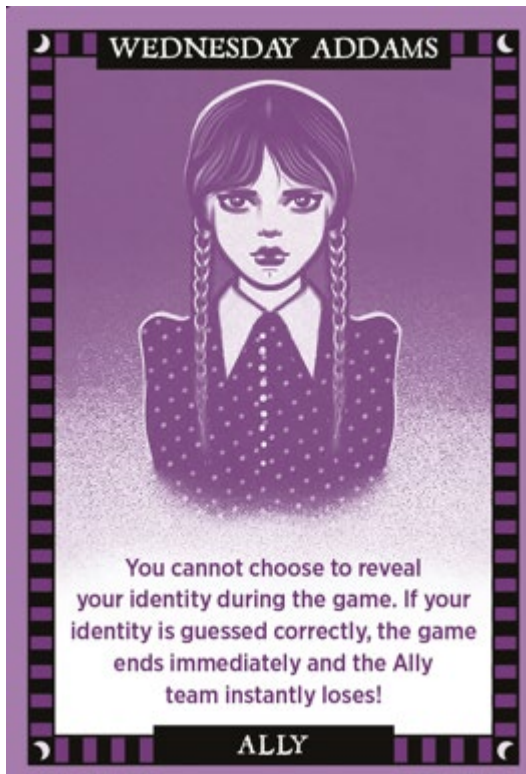
**Title Specs:**

Trim: TK  
Cards: 100  
Price: \$20.00

# WEDNESDAY



Images from *WEDNESDAY: Friend or Woe*

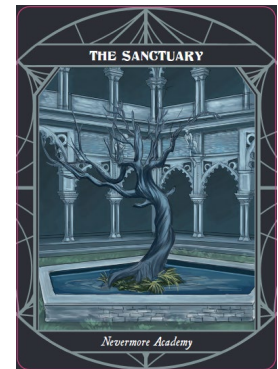
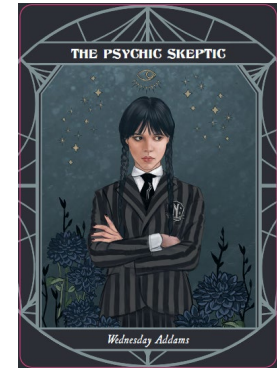


Images from *WEDNESDAY Oracle Deck*



**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Journal and oracle deck materials available

 <p><b>THE TROUBLED ARTIST</b>  <i>Xavier Thorpe</i></p> <p><b>THE TROUBLED ARTIST</b>  <i>Xavier Thorpe</i></p> <p>Art has a tendency to take on a life of its own—just ask psychic Xavier Thorpe, who channels his dark visions into paintings and drawings for clarity.</p> <p><b>GARD MEANING</b> Looking for a solution to the mysteries plaguing your mind? Now might be the time for a creative, unconventional approach to problem-solving. Change your muse, flip the canvas, or just find a new mode to express your wants and worries. You may be surprised at what crawls out of your imagination as a result.</p> <p><b>REVERSED MEANING</b> A blank canvas won't paint itself. Maybe you are feeling stuck, unable to express yourself. Or perhaps others are misinterpreting your rather artistic vision. Instead of retreating to your studio, this may be the time to step away until you can return with fresh eyes. There should be some preserved in a jar somewhere.</p>	<p><b>AUTHORITY</b>  <i>Principal Weems</i></p>  <p><b>AUTHORITY</b>  <i>Principal Weems</i></p> <p>Adaptable and authoritative, shapeshifter Principal Larissa Weems stands tall above the student body of Nevermore Academy to lead them through outcast life.</p> <p><b>GARD MEANING</b> Leadership wears many faces in our day-to-day lives. This guiding strength may come from a trusted mentor figure or from within ourselves. Heed the call to learn and grow as you transform into a better, more well-rounded (or sharp-edged) version of yourself.</p> <p><b>REVERSED MEANING</b> While your instinct may be to challenge authority at every turn, remember that with experience comes wisdom. If you choose to be contrary simply because you believe you know better, you will miss valuable lessons from someone envially closer to the grave.</p>
--	---



**WEDNESDAY: THE OFFICIAL NIGHTSHADE ACADEMY JOURNAL**  
*A Journal for Writing, Drawing, Coloring, and More*  
 by Potter Gift  
 A Clarkson Potter Hardcover  
 On sale August 27<sup>th</sup>, 2024  
 Games & Activies – Guided Journals

**Title Specs:**  
 Trim: 178 x 229 mm (7 x 9 in)  
 Pages: 176  
 Price: \$20.00

**Rights sold:** Dutch: *Rebo Publishers*; French offer pending

**WEDNESDAY ORACLE DECK**  
 by MGM Studios  
 A Clarkson Potter Deck  
 On sale November 25<sup>th</sup>, 2025  
 Games & Activities – Card Games

**Title Specs:**  
 Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)  
 Cards: 52  
 Price: \$24.95

Get gothic with this beautifully illustrated, 52-card oracle deck. Featuring favorite characters from the Netflix series *Wednesday* and in-world items like Wednesday Addams – The Psychic Skeptic, Enid Sinclair – The Optimist, The Black Dahlia Flower – The Unsolved Mystery, and more! This Oracle is a must-have for fans of *Wednesday*, *The Addams Family*, and all things divinely gothic.

**Metro-Goldwyn-Mayer (MGM)** is a leading entertainment company focused on the production and global distribution of film and TV content across all platforms.

**WEDNESDAY: FRIEND OR WOE**  
*A Game of Mystery, Intrigue, and Deduction*  
 by MGM Studios  
 A Clarkson Potter Game  
 On sale February 24<sup>th</sup>, 2026  
 Games & Activities – Role Playing & Fantasy

**Title Specs:**  
 Trim: 149 x 229 mm (5-7/8 x 9 in)  
 Cards: 53  
 Price: \$14.99

## Puzzles & Games

*Please reach out if you would like to see any of these titles.*

### **GRAND PRIX TRIVIA: 400 Questions about the Past, Present, and Future of Formula 1**

by Will Buxton

A Clarkson Potter Game | On sale March 3<sup>rd</sup>, 2026

### **ROMANTASY SEX CHECKS**

by Potter Gift

A Clarkson Potter Product | On sale May 6<sup>th</sup>, 2025

### **THE GREAT SHERLOCK DECK**

by Tin Moon LLC

A Clarkson Potter Game | On sale July 15<sup>th</sup>, 2025

### **THE WORLD OF EDGAR ALLAN POE: A Conversation Puzzle**

by Potter Gift

A Clarkson Potter Puzzle | On sale July 22<sup>nd</sup>, 2025

### **DINOSAURS! STICKEROLOGY: 250 Stickers from Prehistory Life**

by Rachel Ignotofsky

A Clarkson Potter Trade Paperback | On sale March 3<sup>rd</sup>, 2026

### **THE CHEESE BOARD MINI PUZZLES**

by Meg Quinn

A Clarkson Potter Puzzle | On sale September 16<sup>th</sup>, 2025

### **AMERICAN HISTORY TRIVIA FROM THE SMITHSONIAN INSTITUTION**

by Smithsonian Institution

A Clarkson Potter Game | On sale September 2<sup>nd</sup>, 2025

### **NATURAL HISTORY TRIVIA FROM THE SMITHSONIAN INSTITUTION**

by Smithsonian Institution

A Clarkson Potter Game | On sale February 3<sup>rd</sup>, 2026

### **SCRIPPS SPELLING BEE BINGO**

by Scripps

A Clarkson Potter Game | On sale April 29<sup>th</sup>, 2025

### **SATISFACTION: A Jane Austen Card Game**

by Victoria Smith

A Clarkson Potter Game | On sale February 3<sup>rd</sup>, 2026

# Co-Agents

*Clarkson Potter, Ten Speed Press, Ten Speed Graphic, Watson-Guption, 4 Color Books*

## ALBANIA, CROATIA, MACEDONIA, SERBIA, SLOVENIA

Prava i Prevodi  
Ana Milenkovic / Milena Kaplarevic  
[ana@pravaiprevodi.org](mailto:ana@pravaiprevodi.org)  
[milena@pravaiprevodi.org](mailto:milena@pravaiprevodi.org)

## ARMENIA, AZERBAIJAN, ESTONIA, GEORGIA, KAZAKHSTAN, LATVIA, LITHUANIA, UKRAINE UZBEKISTAN

Tatjana Zoldnere / Kristine Shatrovska  
Eastern European and Asian Rights Agency  
[zoldnere@earagency.com](mailto:zoldnere@earagency.com)  
[shatrovska@earagency.com](mailto:shatrovska@earagency.com)

## BRAZIL

Laura Riff / Joao Paulo Riff  
Agência Riff  
[laura@agenciariff.com.br](mailto:laura@agenciariff.com.br)  
[joaopaulo@agenciariff.com.br](mailto:joaopaulo@agenciariff.com.br)

## BULGARIA

Mira Droumeva  
A.N.A. Sofia Ltd.  
[mira@anas-bg.com](mailto:mira@anas-bg.com)

## CHINA, TAIWAN

Luisa Yeh / Ivan Zhang  
Bardon-Chinese Media Agency  
[luisa@bardonchinese.com](mailto:luisa@bardonchinese.com) [ivan@bardonchinese.com](mailto:ivan@bardonchinese.com)

## CZECH REPUBLIC, SLOVAKIA

Kristin Olson / Martina Knapkova  
Kristin Olson Literary Agency s.r.o.  
[kristin.olson@litag.cz](mailto:kristin.olson@litag.cz)  
[martina.knapkova@litag.cz](mailto:martina.knapkova@litag.cz)

## FRANCE

Eliane Benisti / Noémie Rollet  
Agence Benisti  
[eliane@elianebenisti.com](mailto:eliane@elianebenisti.com)  
[noemie@elianebenisti.com](mailto:noemie@elianebenisti.com)

## GERMANY

Annelie Geissler  
Mohrbooks AG Literary Agency  
[sales@mohrbooks.com](mailto:sales@mohrbooks.com)

## GREECE

John Moukakos  
JLM Literary  
[jlm@jlm.gr](mailto:jlm@jlm.gr)

## HUNGARY

Eszter Szasz  
Katai & Bolza Literary Agents  
[esther@kataibolza.hu](mailto:esther@kataibolza.hu)

## INDONESIA, THAILAND, VIETNAM

Pat Akkarasawart / Chonikarn Tunvilai  
Bridge Communications, Co.  
[pat@bridgecomth.com](mailto:pat@bridgecomth.com)  
[chonikarn@bridgecomth.com](mailto:chonikarn@bridgecomth.com)

## ISRAEL

Geula Gerts / Efrat Lev  
Deborah Harris Agency  
[geula@thedeborahharrisagency.com](mailto:geula@thedeborahharrisagency.com)  
[efrat@thedeborahharrisagency.com](mailto:efrat@thedeborahharrisagency.com)

## ITALY

Chiara Piovan / Claire Sabatié-Garat  
The Italian Literary Agency  
[chiara.piovan@italianliterary.com](mailto:chiara.piovan@italianliterary.com)  
[claire.sabatiegarat@italianliterary.com](mailto:claire.sabatiegarat@italianliterary.com)

## JAPAN

Miko Yamanouchi / Eriko Takeuchi  
Japan Uni Agency  
[miko.yamanouchi@japanuni.co.jp](mailto:miko.yamanouchi@japanuni.co.jp)  
[eriko.takeuchi@japanuni.co.jp](mailto:eriko.takeuchi@japanuni.co.jp)

## KOREA

Joeun Lee  
Korean Copyright Center/KCC  
[jelee@kccseoul.com](mailto:jelee@kccseoul.com)

## NETHERLANDS

Willem Bisseling / Rik Kleuver  
Sebes & Bisseling  
[bisseling@sebes.nl](mailto:bisseling@sebes.nl) / [kleuver@sebes.nl](mailto:kleuver@sebes.nl)  
[office@sebes.nl](mailto:office@sebes.nl)

## POLAND

Lukasz Wrobel  
Graal Literary Agency  
[lukasz.wrobel@graal.com.pl](mailto:lukasz.wrobel@graal.com.pl)

## ROMANIA

Simona Kessler / Adriana Marina  
International Copyright Agency  
[simona@kessler-agency.ro](mailto:simona@kessler-agency.ro)  
[marina@kessler-agency.ro](mailto:marina@kessler-agency.ro)

## SCANDINAVIA

Willem Bisseling  
Sebes & Bisseling  
[bisseling@sebes.nl](mailto:bisseling@sebes.nl) /  
[office@sebes.nl](mailto:office@sebes.nl)

## SPAIN, PORTUGAL, LATIN AMERICA

Livia Stoia / Antonia Girmacea /  
Oana Vasile  
IE Ilustrata SL  
[livia.stoia@ilustrata.com](mailto:livia.stoia@ilustrata.com)  
[Antonia.girmacea@liviastoniaagency.ro](mailto:Antonia.girmacea@liviastoniaagency.ro)  
[oana.vasile@ilustrata.com](mailto:oana.vasile@ilustrata.com)

## TURKEY

Amy Spangler / Hasret Parlak Torun  
Anatolia Lit  
[amy@anatolialit.com](mailto:amy@anatolialit.com)  
[hasret@anatolialit.com](mailto:hasret@anatolialit.com)

## UK / BRITISH COMMONWEALTH

Rachel Berkowitz  
[rberkowitz@penguinrandomhouse.com](mailto:rberkowitz@penguinrandomhouse.com)