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COOKING



EVERY LEAF, EVERY STEM
Seasonal, Plant-Forward Recipes to Transform Vegetables No Matter Where You Shop

by Pierce Abernathy
A Clarkson Potter Hardcover
On sale April 28th, 2026
Cooking – Courses & Dishes

Editor: Jennifer Sit
Rights: World
Status: Materials available

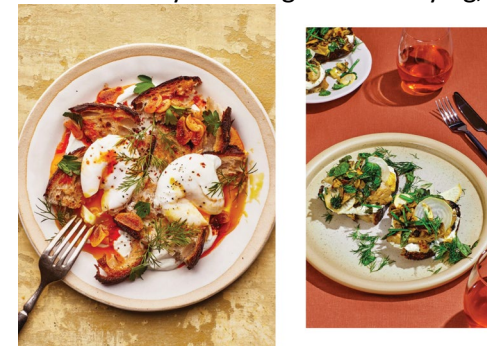
Title Specs:

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 ***Every Leaf, Every Stem***, 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 May 26th, 2026
Cooking - Regional & Cultural – Scandinavian

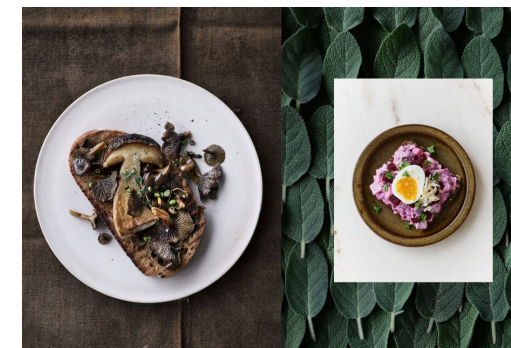
Editor: Cristina Garces
Rights: World
Status: Materials November 2025

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***, the Culinary Institute of America-trained chef and owner of San Francisco's beloved Scandinavian-inspired eatery Kantine, shares more than 75 of her favorite homemade Scandinavian dishes for early mornings to late evenings. Written with expertise and warmth, these recipes, as well as personal essays about her life in Scandinavia, invite readers into Nichole's kitchen. With a focus on hearty ingredients and simple preparations, these vibrant recipes can be an act of nourishment, meditation, and connection all at once.

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*.





A COZY KITCHEN COOKBOOK

by Adrianna Adarme

A Ten Speed Press Hardcover

On sale September 8th, 2026

Cooking – Regional & Cultural – Central and South American

Editor: Cristina Garces

Rights: World

Status: Material January 2026

Title Specs:

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

Pages: 272

Illustrations: 125 Photos

Price: \$35.00

A Cozy Kitchen Cookbook is a celebration of mood cooking. Of cozy cravings. Of trusting yourself enough to say: “What do I actually want to eat right now?” and then making it happen in a way that feels good, not stressful. Whether you’re in lazy mode, party mode, I-just-need-to-get-dinner-on-the-table mode, or all three in the same week, the 100 recipes in this book contain the antidote.

Each chapter sets a vibe and a pace. Some are slow and meandering, like Weekend Baking Mode—perfect for when you want to lose track of time and end up with a kitchen full of warmth and powdered sugar. Others are built for speed and ease, like Quick to the Table, which exists for those nights when your brain is a little fried but you still want something that tastes like you tried.

There’s no one way to get cozy. Some days, it’s about standing at the stove while something bubbles away and makes your whole home smell like comfort. Other days, it’s assembling something unfussy and eating it cross-legged on the couch. Regardless of mood, ***A Cozy Kitchen Cookbook*** will leave you feeling nourished, grounded, and a little more at home with yourself.

Adrianna Adarme is a home cook, food blogger, and bestselling author of *The Year of Cozy* and *A Cozy Coloring Cookbook*. Her work has been featured in *Buzzfeed*, *Bustle*, *O: The Oprah Magazine*, *Food & Wine*, and more. She lives in Los Angeles with her family and mischievous corgi, Amelia.



SIMPLY PLANTS

Vegan Recipes that Taste As Good As They Make You Feel

by Sadia Badiei

A Clarkson Potter Hardcover

On sale September 29th, 2026

Cooking – Courses & Dishes

Editor: Jennifer Sit

Rights: World

Status: Materials April 2026

Title Specs:

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

Pages: 272

Illustrations: 4c photos

Price: \$35.00

If you’re looking to eat more plants, start here. Pick Up Limes is a vegan YouTube channel that aims to make plant-based living more accessible to everyone, everywhere. Founder Sadia Badiei is a dietician with a passion for plant-based eating, and she shares simple and nutritious vegan recipes to her millions of followers. In ***Simply Plants***, Sadia offers a curated collection of recipes that encourage a kinder way of eating: rooted in nourishment, free from pressure, and full of flavor. Designed with simplicity in mind and backed by expert nutritional advice, these dishes are delicious enough to earn a spot in your regular rotation.

Sadia Badiei is the founder of vegan YouTube channel Pick Up Limes (4.38M subscribers) and received her Bachelor of Science in Dietetics from the University of British Columbia, Canada. She lives in the Netherlands with her partner, Robin.



NOTHING MATTERS BUT DELICIOUS
A Radically Honest Cookbook
 by Greg Baxtrom and Joshua David Stein
 A Ten Speed Press Hardcover
 On sale March 10th, 2026
 Cooking – Methods – Quick & Easy

Editor: Cristina Garces
Rights: World
Status: Materials available

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 Y’ALL: EVERY DAY
Foolproof Recipes to Make Your Life Delicious
 by Matthew Bounds
 A Clarkson Potter Hardcover
 On sale March 3rd, 2026
 Cooking – Courses & Dishes

Editor: Susan Roxborough
Rights: World
Status: Materials available

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 Y’all***, 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 content creator who believes that feeding our families and ourselves shouldn’t be too difficult. Matthew began teaching himself to cook in 2020, and two years later he started posting those efforts online. He is the author of the *New York Times* bestselling *Keep It Simple Y’all* and now shares his accessible, inclusive recipes with millions of people.





THE MIDDLE OF EVERYWHERE
Big Flavors and Tall Tales from My Kentucky Kitchen

by Sara Bradley and Emily Timberlake
A Ten Speed Press Hardcover
On sale September 15th, 2026
Cooking – Individual Chefs & Restaurants

Sara Bradley always knew the kind of food she wanted to cook. Growing up in Paducah, with her mom and grandma's Jewish twists on Kentucky classics, Sara developed a deep love for exploring different cuisines while also staying rooted in the regional traditions that make the city what it is: not just the Midwest, not just the south, but *The Middle of Everywhere*.

Sara's recipes don't use any fancy ingredients or tools and are based in useful techniques learned from childhood and culinary school. Like how to know when heirloom stone-ground grits are done cooking and what it takes to make a perfectly charred steak on the outside that stays medium-rare on the inside. Alongside techniques are tips on how to use up leftovers and make them into something new as well as pro tips that bring restaurant skills and logic into your home kitchen.

Sara Bradley has cooked professionally for over 20 years including for Michelin-starred chefs in New York and Chicago. In 2015, she opened her own restaurant, freight house, back home in Paducah, Kentucky. She's since made a name for herself worldwide as a two-time runner-up on Bravo's Top Chef television series. She has been a James Beard Award semi-finalist.

Emily Timberlake is the co-author of award-winning and bestselling books including *House of Nanking* with Kathy and Peter Fang, *I Sleep in My Kitchen* with Mariam Daud, *Foodheim* with Eric Wareheim, *Cure* with Neal Bodenheimer, and *Chapter One* with Bobby Flay. A former senior editor at Ten Speed Press, she has edited more than sixty-five books on food, beverage, and pop culture.

Title Specs:

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

Pages: 272

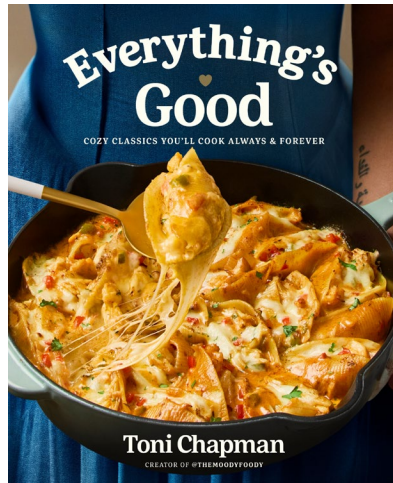
Illustrations: approx. 120 photos

Price: \$35.00

Editor: Kelly Snowden

Rights: World

Status: Material October 2025



EVERYTHING'S GOOD
Cozy Classics You'll Cook Always and Forever: A Cookbook

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

Toni Chapman is a social media star who shares easy recipes for the homey classics you crave. Toni grew up in a family that loves to cook, and her homestyle cooking speaks to the beautiful intersectionality of food and family. Her dishes are inspired by the multicultural community she grew up in, with flavors from all over the globe. The 100 recipes she shares in *Everything's Good* are approachable and weeknight-friendly, dialed in with her relentless attention to detail and brought to life by her bold and flavorful style.

In *Everything's Good*, Toni offers 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 like **Creamy White Chicken Enchiladas with Salsa Verde**.

Toni Chapman is a passionate home cook, recipe developer, and the creator of Toni's Recipes and The Moody Foody, where she shares bold, comforting dishes. Her flavor-packed, approachable cooking has landed her on *Good Morning America*, *CBS Mornings* and more. Her recipes are inspired by childhood favorites and her Afro-Latina heritage.

Title Specs:

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

Pages: 256

Illustrations: 95 4c photos

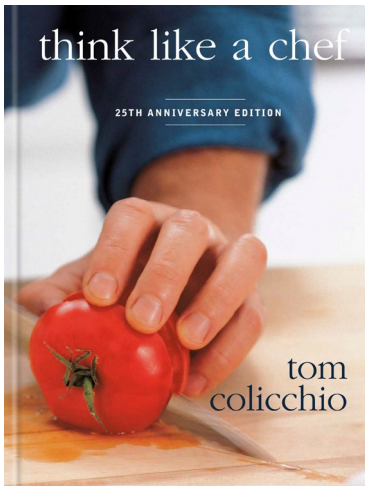
Price: \$35.00

Editor: Jennifer Sit

Rights: World

Status: Materials available





THINK LIKE A CHEF, 25TH ANNIVERSARY EDITION

by Tom Colicchio

A Clarkson Potter Hardcover

On sale October 21ST, 2025

Cooking – Methods – General

Editor: Jennifer Sit

Rights: World

Status: Materials available

Title Specs:

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

Pages: 272

Illustrations: 125 full-color photos

Price: \$38.00

Think Like a Chef is the perfect manual for a new generation of culinary professionals and passionate cooks everywhere. In this beloved classic, Tom uses simple steps to deconstruct a chef's creative process, making restaurant-style meals easily accessible to any home cook.

Think Like a Chef starts with the essential techniques that form the basis of any chef's repertoire: roasting, braising, sautéing, and making stocks and sauces. Tom introduces building-block ingredients, like roasted tomatoes and braised artichokes, and shows how to use them in a variety of ways, from an easy vinaigrette to a caramelized tomato tart. In a section called Trilogies, Tom combines three basic ingredients to present several recipes, with one dish that's quick and other dishes that are increasingly more involved. The final section of the book offers simple recipes—such as Zucchini with Lemon Thyme—for components that can be used in endless combinations.

Tom Colicchio is an 8-time James Beard Award-winning chef and the owner of Crafted Hospitality. Born in Elizabeth, New Jersey, Tom made his New York cooking debut at prominent restaurants including The Quilted Giraffe and Gotham Bar & Grill before opening Gramercy Tavern in 1994 and Craft in 2001. Tom is the head judge and executive producer of the Emmy-winning Bravo hit series, *Top Chef*, and he is a frequent contributor on several television shows and networks.



THE COFFEE SHOP COOKBOOK
The Ultimate Guide to Making Your Favorite Coffee Drinks at Home

by Katerina Diaz

A Clarkson Potter Hardcover

On sale August 11th, 2026

Cooking – Beverages – Coffee & Tea

Editor: Jen Sit

Rights: World

Status: Material November 2025

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 224

Illustrations: Approx. 120 4C Photos

Price: \$24.99

If you've ever felt like the coffee you make at home doesn't compare to your favorite store-bought specialty drinks, you're not alone. Content creator Katerina Diaz began sharing videos online after getting fed up with the sub-par coffee she'd make when trying to break the expensive habit of going to a coffee shop every morning. She has since become an at-home coffee expert, and she's here to teach you how to make your own coffee exactly the way you like it.

The Coffee Shop Cookbook is the ultimate guide to making enticing, professional-level lattes, mochas, cold brews, and more at home. The world of coffee may seem intimidating, but the book begins with an approachable primer on coffee basics, breaking down coffee lingo, brewing methods, shopping for beans, and buying equipment before providing 60 recipes for delicious and doable drinks and syrups. You'll learn how to make a perfect **Vanilla Latte** or **Honey Lavender Latte**, recreate seasonal favorites like a **Pumpkin Cream Cold Brew** and **Peppermint Mocha**, and treat yourself to blended drinks like a **Strawberry Shortcake Frappe**. Whether you're sick of feeling dependent on coffee chains or simply want to level up your coffee game, *The Coffee Shop Cookbook* will give you the tools you need to enjoy a perfectly personalized cup every single day.

Katerina Diaz is a content creator dedicated to teaching others that making restaurant-quality meals and beverages at home is both simple and achievable. Her mission is to empower her followers to gain confidence in the kitchen and find joy in creating their own meals, coffee, and tea at home, all while prioritizing balance and saving money.



SOLID WIGGLES

by Jena Derman and Jack Schramm
A Ten Speed Press Hardcover
On sale June 23rd, 2026
Cooking – Beverages – Alcoholic –
Bartending & Cocktails

Editor: Cristina Garces

Rights: World

Status: Material October 2025

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 160

Illustrations: 45-50 photos

Price: \$19.99

Gelatin shots are back! Jena Derman and Jack Schramm of Solid Wiggles in Brooklyn, New York, have reimagined the nostalgic Jell-O shot. Unlike the saccharine shots of our youths, these cocktail jellies are flavored with natural ingredients, such as fresh-squeezed juices, and hand-crafted into works of edible art.

In *Solid Wiggles*, you will learn how to make 45 of your own bite-sized, delectable, and eye-catching jelly shots and cakes for any summer gathering or holiday soiree. Clear explanations for tools, prepping, and working with gelatin (easier than you think!) along with step-by-step decorating instructions, scaling, and alcohol-free variations will make you a jelly connoisseur in no time.

Pastry chef **Jena Derman** and master mixologist **Jack Schramm** are the co-founders of Brooklyn-based Solid Wiggles. Solid Wiggles's boozy and non-alcoholic cocktail jellies and cakes have been featured in *The New York Times*, *Bon Appetit*, *Food & Wine*, *The Hollywood Reporter*, and more. Their products ship nationwide and can be found on the menus of popular New York restaurants and bars such as Tatiana, Milady's, Porchlight Bar, Champer's Social Club, Jungle Bird, and others. They also write a monthly column for spirit website VinePair.



CARIBBEAN COCKTAILS

Drinks and Bites from the Afro-Latino Diaspora

by Nelson German with Andréa Lawson Gray
A Ten Speed Press Hardcover
On sale June 2nd, 2026
Cooking – Beverages – Alcohol – Bartending

Editor: Claire Yee

Rights: World

Status: Material September 2025

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 176

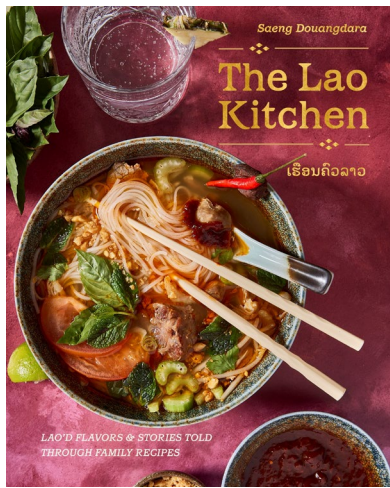
Illustrations: about 40 photos

Price: \$24.00

For Afro-Dominican chef Nelson German, drinks and food are about connection—whether it's sharing stories over cocktails on a stoop in Washington Heights or gathering with friends under the warm, buzzy lights of his restaurants. In *Caribbean Cocktails*, he brings the rich culinary history of the Afro-Latino diaspora straight to your home bar and kitchen, blending tradition, personal storytelling, and modern mixology. Inside, you'll find cocktail recipes easy enough for home bartenders yet inventive enough for seasoned mixologists, along with an ingredient index to help you make the most of every bottle on your bar cart, tips for batching drinks, plus low-ABV and alcohol-free variations for every kind of celebration.

Nelson German is the Dominican American chef-owner behind Oakland's alaMar Kitchen & Bar, the Afro-Latin cocktail lounge Sobre Mesa, and Meski, a soulful Afro-Latin brunch and dinner destination in San Francisco. His work has been featured in the *New York Times*, *SF Chronicle*, *Ebony*, *Forbes*, KQED, KRON, and more.

Andréa Lawson Gray is a James Beard Award-winning food writer who has shared the richness of Latino culture, history, and cuisine through her cookbooks *Convivir* and *Celebraciones Mexicanas*.



THE LAO KITCHEN
Lao'd Flavors and Stories Told Through Family Recipes
by Saengthong Douangdara
A Ten Speed Press Hardcover
On sale April 21st, 2026
Cooking – Regional & Cultural – Southeast Asia

Editor: Zoey Brandt
Rights: World
Status: Materials available

Title Specs:

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

In Lao kitchens, every dish tells a story and every bite excites. The food culture of Laos has historically been preserved through oral tradition, and in this essential guide to Lao cooking, Saeng Douangdara draws on the food knowledge passed down from his family and his expertise as a personal chef to share the beauty and history of Lao cuisine. This cookbook dives into the heart of Lao foodways—often overlooked but deeply rooted in Southeast Asian traditions. Through thoughtful essays and memories connected to each recipe, Saeng tells his story, which begins in a Thai refugee camp, and illuminates the experiences of the Lao diaspora.

The Lao Kitchen is a celebration of community, the connection that food brings, and what it means to cook from the heart. Readers will discover rich flavors from recipes for dips, small plates, rice dishes, fermented foods and salads, laab, noodles, soups and stews, 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.



COFFEE, FOR HERE
by Megan Eckroth
A Clarkson Potter Hardcover
On sale October 20th, 2026
Cooking – Beverages – Coffee & Tea

Editor: Susan Roxborough
Rights: World
Status: Material February 2026

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)
Pages: 208
Illustrations: 40 4c photos/30 line illos
Price: \$24.99

Whether you're just beginning your coffee journey or want to take your at-home skills to the next level, you've come to the right café. This comprehensive but approachable handbook begins with the cultural significance of coffee, including its origins as well as the evolution of café culture. You'll learn about coffee-producing regions, varieties, and flavor profiles, as well as the processes of roasting and tasting coffee. You'll also find practical advice on building a coffee bar, from choosing a grinder to selecting and storing beans to mastering brewing methods like pour-over, French press, and cold brew. There's even a special section on espresso that shares the secrets to perfect extraction, milk steaming, and creating eye-catching latte art.

Then it's on to recipes for homemade syrups including chocolate and fruit syrups that will transform your coffee game, plus forty inventive, non-alcoholic beverages. Whether you're a coffee enthusiast or a professional barista, ***Coffee, for Here*** is your essential companion for brewing the perfect cup.

Morgan Eckroth (they/she) is an internationally awarded barista and video creator with the handle MorganDrinksCoffee on TikTok, Instagram, and YouTube. They specialize in signature coffee drink recipes and coffee education with an approach that's grounded in warm hospitality and inventive flavors.



HELLO, HOME COOKING
Doable Dishes for Every Day

by Ham El-Waylly
A Clarkson Potter Hardcover
On sale March 24th, 2026
Cooking – Methods – Quick & Easy

Editor: Francis Lam
Rights: World
Status: Materials available

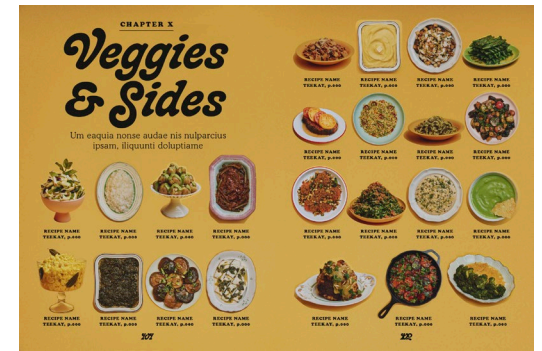
Title Specs:

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

In *Hello, Home Cooking*, quirky, beloved, fun-loving NYT Cooking video star Ham El-Waylly combines his unique personal heritage—representing the cuisines of Qatar, Bolivia, Brazil, and Egypt—with his fifteen years as a professional chef to bring delicious, global recipes to home cooks. Ham teaches readers how flavors work so that you can swap in local or seasonal ingredients to any recipe. Deeply rooted in everyone’s nostalgia, Ham’s recipes center culture and community with beloved dishes from across different nations.

He teaches cooks of all experience levels about 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 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.



HIGH PROTEIN VEGETARIAN
Simple, Satisfying Recipes to Energize Your Day

by Grace Elkus
A Clarkson Potter Hardcover
On sale August 25th, 2026
Cooking – Health & Healing – Protein

Editor: Susan Roxborough
Rights: World
Status: Material January 2026

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 256
Illustrations: 100 4C Photos
Price: \$32.99

Maintaining a high protein diet doesn't mean you have to eat more meat. Recipe developer and content creator Grace Elkus specializes in easy, high-protein vegetarian recipes that transform powerhouse ingredients like beans, eggs, tofu, and cottage cheese into delicious, nutritionally balanced meals you'll be excited to eat. Whether you're looking to fuel your workouts or simply feel more energized throughout the day, *High Protein Vegetarian* will help you load up on the nutrients you need to feel your best.

These quick, pantry-friendly recipes make it easy to get nourishing food on the table on even the most hectic days. *High Protein Vegetarian* is filled with veggie-packed and creative meals with smart tips to boost protein in ways that aren't repetitive or boring—you'll find no-wilt salads to meal prep for the week, flavorful tofu dishes you'll crave, and sweet treats that pack a protein punch. With make-ahead options, short ingredient lists, and options for swaps and customization, these versatile vegetarian recipes will become your everyday go-to's.

Grace Elkus is a Pittsburgh-based food writer, recipe developer, and content creator with over a decade of experience in food media. Her work has been featured on The Kitchn, Epicurious, Food Network, Real Simple, and Cooking Light, among others. Grace has a passion for, and specializes in, easy, high-protein vegetarian recipes. She is a graduate of Elon University's School of Communications and The Natural Gourmet Institute's Chef's Training Program.



CAKE FROM LUCIE
Recipes and Techniques from the French Countryside to New York City

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

Editor: Susan Roxborough
Rights: World
Status: Material available

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: 85-90 4C Photos
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.



Rights sold: UK/BC: *Hardie Grant*



COOK OUT
Recipes and Tips for the Great Outdoors [An Outdoor Cookbook]

by Rashad Frazier
A 4 Color Books Hardcover
On sale March 31st, 2026
Cooking – Methods – Outdoor

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

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 224
Illustrations: 60-80 4C Photos
Price: \$29.99

Nothing motivates, comforts, energizes, and brings people together like a delicious meal. For Rashad Frazier, founder of outdoor adventure company Camp Yoshi, the outdoors is a place for celebration, and a hot meal at the end of a long day is one of the best ways to celebrate. A must-have guide for campers, explorers, and outdoor enthusiasts, *Cook Out* is a rallying cry for anyone who wants to diversify the outdoor space.

If you've ever felt intimidated by or excluded from the world of outdoor recreation and don't know where to begin, *Cook Out* is your first step to unlocking your next adventure. Frazier shares his wisdom and approach to embarking in the outdoors with step-by-step tips for formulating comprehensive packing lists to properly equip your camp kitchen, cooking both on an open flame and on a camping stove and setting yourself up for success with recipes you often start at home. Rashad Frazier encourages his readers to conquer each meal of the day—**Fish and Grits** to begin the morning, or **Banana Bread with Espresso Butter** for a meal on the fly.

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. His work has been featured in various outlets.





VITAMINA T
Your Daily Dose of Tacos, Tortas, Tamales, and More Mexican Street Food Classics

by Jorge Gaviria and Fermín Nuñez
A Clarkson Potter Hardcover
On sale April 7th, 2026
Cooking – Regional & Cultural – Mexican

Editor: Francis Lam
Rights: World
Status: Materials available

Celebrated chef Fermín Núñez 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 dishes are emblematic of what makes Mexico a culinary cornerstone, and **Vitamina T** translates them into approachable, easy-to-prepare recipes for home cooks. Through traditional techniques, and contemporary twists, this book explores the beautiful sights and bold flavors of a late-night taqueria, a charcoal-burning clay comal teeming with hoja-santa-wrapped tetelas, and all the tamales at all 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*. He has been honored in the Forbes 30 Under 30 list for food and wine and has trained at top restaurants like Danny Meyer's Maialino and Blue Hill at Stone Barns.

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. He was named among Food & Wine's Best Chefs, Eater Austin Chef of the Year in 2018.



Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations 80 4C Photos
Price: \$35.00



ASIAN AMERICANA
Rebellious Third-Culture Recipes

by Frankie Gaw
A Ten Speed Press Hardcover
On sale September 8th, 2026
Cooking – Regional & Cultural – Asian

Editor: Cristina Garces
Rights: World
Status: Materials March 2026

Asian Americana is a celebration of this food through 100 nostalgic and adventurous recipes and stories from multi-generational Asian families and immigrants across Central and North America. 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 chinos (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.

Award-winning blogger and food writer Frankie Gaw leans into the joy of creating unique culinary combinations, whether that be opposing cultures, flavors, textures, seasonings, or techniques, and finding commonality in the differences through recipes.

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





THE GOTO BARTENDER'S GUIDE
by Kenta Goto with Noah Rothbaum
A Ten Speed Press Hardcover
On sale October 6th, 2026
Cooking – Beverages – Alcohol –
Bartending

Editor: Kelly Snowden
Rights: World
Status: Materials January 2026

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 320
Illustrations: approx. 125 photos
Price: \$40.00

In *The Goto Bartender's Guide*, Kenta Goto distills down his methodology for building delicious cocktails time and time again, whether you're at home or behind one of the world's most famous bars.

Kenta spent seven years at the acclaimed Pegu Club, building his craft before opening Bar Goto in New York City. Over those years he developed his signature style that brings precision and intention into every step of the cocktail building process, from the number of stirs to the proof of the alcohol. Kenta accounts for how quickly standard freezer ice melts (versus industrial bar ice) and uses measuring spoons in addition to jiggers to get the proportions *just* right, ensuring that you'll nail the cocktail every time you make it.

Kenta Goto is the owner-bartender of two New York cocktail bars, Bar Goto and Bar Goto Niban. He practices his own unique brand of hospitality, dually influenced by his upbringing in Japan and his over twenty-year bartending career in New York.

Noah Rothbaum is one of the world's leading authorities on cocktails and spirits as well as a Kentucky Colonel, a James Beard Award winner and the author of the acclaimed drinks books, *The Art of American Whiskey* and *The Business of Spirits*.



WEEKDAY TABLE
by Gregory Gourdet with JJ Goode
A Ten Speed Press Hardcover
On sale March 2nd, 2027
Cooking – Seasonal

Editor: Claire Yee
Rights: World
Status: Materials January 2026

Title Specs:

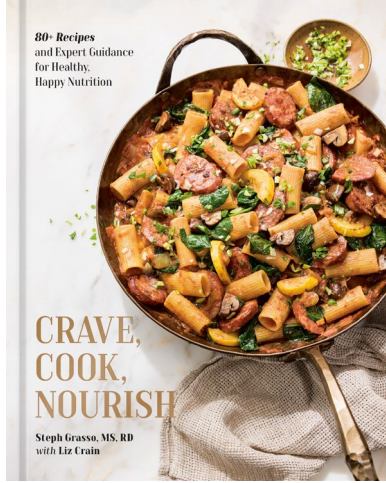
Trim: 203 x 254 mm (8 x 10 in)
Pages: 288
Illustrations: 125 photos
Price: \$37.99

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, COOK, NOURISH
 80+ Recipes and Expert Guidance for
 Healthy, Happy Nutrition**

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

Editor: Claire Yee
Rights: World English
Translation: Jessica Mileo / Inkwell
Status: Materials available

Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: approx. 95 Photos
Price: \$32.99

The internet is filled with diet fads and nutrition misinformation, and registered dietitian Steph Grasso is here to steer you clear of all of it. In her debut cookbook and nutrition go-to, Steph debunks diet culture and offers up fun and easy ways to make healthy, accessible, and affordable food choices. **Crave, Cook, Nourish** subscribes to the notion that all bites are good bites when balanced: Why restrict your favorite foods when you can simply add more nutrients to your plate?

Steph lays out the basic building blocks of nutrition so you can make healthful choices with ease. Starting with a brief history of diet culture, **Crave, Cook, Nourish** is packed with tips and hacks to make grocery shopping and meal prep feel like second nature. Included in the book are more than 80 of Steph's delicious, nutrient-packed, and easy-to-make recipes.

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.



Liz Crain is a writer on Pacific Northwest food and drink. She is the author of *Dumplings = Love* and *Food Lover's Guide to Portland*; and is coauthor of *Fermenter*, *Toro Bravo*, *Hello! My Name Is Tasty*, and *Grow Your Own*



**CARLA BAKES
 Sweet, Savory, and From the Heart**

by Carla Hall
A 4 Color Books Hardcover
On sale September 1st, 2026
Cooking – Methods – Baking

Editor: Claire Yee
Rights: World
Status: Materials October 2025

Title Specs:
Trim: 203 x 254 mm (8 x 10 in)
Pages: 288
Illustrations: about 130 photos
Price: \$35.00

This is the book Carla Hall has been waiting to write. Baking is her creative outlet, her source of play, her first true passion. Carla was obsessed with baked goods as a kid, closely watching her grandmother make dinner rolls and muffins and making sure not to miss out on the desserts people brought to church suppers. But it wasn't until she was an adult that she actually started to make these creations she grew up eating and thinking about all the time.

Carla Bakes is 100 recipes for baking savory and sweet goods rooted in her Southern traditions and world travels. Carla brings her warmth, earnestness, and pure sense of fun to every recipe showing you just how much fun it is to bake and bring your own twists to new recipes. Whether you're new to using an oven or a well-seasoned pro, Carla's expert guidance and encouragement will leave you feeling confident and inspired in the kitchen. Now let's go have fun with it!

Carla Hall first won over audiences when she competed on Bravo's *Top Chef* series and shared her philosophy to always "cook with love". She believes food connects us all, and she strives to communicate this through her work, her cooking, and in her daily interactions with others. Carla also spent seven years co-hosting ABC's Emmy award-winning series *The Chew*, and is currently featured on the *Food Network* in various shows. Carla is the author and co-author of five cookbooks and author of two children's books. Her last cookbook, *Carla Hall's Soul Food*, landed on annual "Best Cookbook" lists across the country and received an NAACP Image Award nomination.



COOKING CON OMI

by Omi Hopper

A Ten Speed Press Hardcover

On sale June 2nd, 2026

Cooking – Regional & Cultural –
Caribbean and West Indian

Editor: Cristina Garces

Rights: World English

Translation: Johanna Castillo / Writers House

Status: Materials October 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 includes an introduction from Omi, sidebars about the origin of ingredients, headnotes with the stories behind each recipe, vibrant full-color photography, and an overall message of love and unity Omi communicates through her food. Ultimately, *Cooking con Omi* is a culinary record about the power of food to keep tradition alive. For some, it will be a chance to visit Puerto Rico through these mouthwatering dishes; for others, it will be a way back home.

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.



NO 1 BEST INDIAN COOKBOOK IN THE WORLD

At-Home Recipes from the Streets, Truck Stops, Villages, and Palaces of India

by Meherwan Irani and Jamie Feldmar

A Ten Speed Press Hardcover

On sale September 1st, 2026

Cooking – Regional & Cultural – Indian &
South Asian

Editor: Kelly Snowden

Rights: World English

Translation: David Black Agency

Status: Material October 2025

Title Specs:

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

Pages: 288

Illustrations: 120 photos

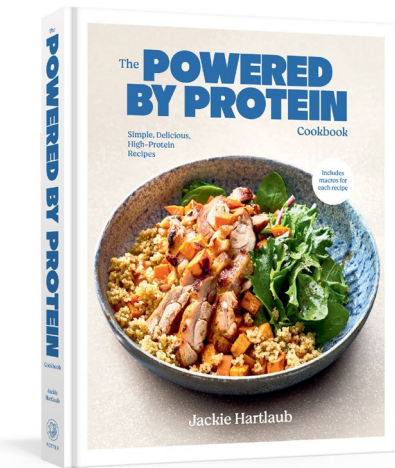
Price: \$38.00

Entering Meherwan Irani's restaurants feels like walking into a party--and opening his cookbook is no different. With warmth, affection, and a bit of swagger, Irani makes a compelling, delicious case for why you should make Indian food at home. With clear instruction on how to build layers of flavor and texture, your favorites like bhel puri, vada pav, kathi rolls, and more are within your grasp. These dishes--and that festive atmosphere--are why you'll see lines out the door anytime you visit one of Irani's eight restaurants.

In the *No 1 Best Indian Cookbook in the World*, Irani takes you through the depths of this (liberally defined) subgenre of Indian cuisine, covering the classics like pakoras and chaats to stews at roadside cantinas and Chinese-Indian stir fries.

After spending time as a jewelry importer, car salesman, computer builder, and luxury real estate agent, **Meherwan Irani** is currently a chef and restaurant and spice mogul. Along the way he's been named one of *Time Magazine's* People Changing the South, a *Food & Wine* Gamechanger, Southerner of the Year, and won the James Beard Award for Outstanding Restaurant. Meherwan lives in Asheville, North Carolina, with his wife and business partner, Molly, and a minimum of two goldendoodles at all times.

Jamie Feldmar is the co-author of five previous cookbooks and one memoir, including the James Beard Award-winning *Taste & Technique* and IACP Award-recognized *Italian American*. After starting her career as a *Gourmet* magazine intern in New York (while moonlighting as a farmers market manager), she has gone on to write and edit for many of the country's top food publications. She lives in Los Angeles, California.



THE POWERED BY PROTEIN COOKBOOK
Simple, Delicious, High-Protein Recipes
 by Jackie Hartlaub
 A Clarkson Potter Hardcover
 On sale November 4th, 2025
 Cooking – Health & Healing – High Protein


Editor: Francis Lam
Rights: World
Status: Materials available
Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
 Pages: 256
 Illustrations: 100-115 4C photos
 Price: \$30.00

Rights sold: UK/BC: *Hardie Grant*

For years, Jackie found herself worn out, stressed out, and unhappy with how she felt until she decided she needed to take better care of her health. So, she honed in on her cooking—making it delicious so she’ll keep craving it and making it easy enough, so she’ll keep doing it. She started sharing these recipes online, keep doing it. She started sharing these recipes online, and now millions of followers log in to find hits like her Roasted Garlic Parmesan Chicken Wings, Sausages loaded with balsamic-glazed peppers, onions, and mozzarella. 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, **The Powered by Protein Cookbook**, Jackie presents 85 all-new, delectable, and high-protein recipes that prove healthy eating can be both effortless and extraordinary.

Jackie Hartlaub is the creator behind the TikTok and Instagram page @LowCarbStateofMind (7M followers across platforms), 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.



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 or lunch.

Muffin prep is a breeze with these egg bites, they freeze and reheat beautifully. By adding cottage cheese, you are giving 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 feta 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
 1/2 cups low-fat cottage cheese
 1/2 teaspoon hot sauce
 1/4 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 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 3 days.
- To reheat: Microwave for 1 to 2 minutes to warm through.
- To reheat: Air Fryer: Air Fry for 10 to 15 minutes at 375°F.

Makes 12 egg bites • Prep: 5 minutes • Cook: 15 minutes • Total: 20 minutes
Ingredients: Cakesale.com | Protein: MyFitnessPal.com | Recipe: 1/2 cup

egg & dairy 15



I get why so many people deep-fry shrimp. They're trying to make up for blandness. But the real solution is to find a way to let the hidden flavors of the shrimp shine. Coated in olive oil, lime juice, and chili-lime seasoning and then a quick char 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-lime 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-lime 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 tacos for an easy weeknight meal. Garnish with avocado slices and serve with a rice yellow rice blend, salad, and black beans.

Makes 4 • Prep: 10 minutes • Cook: 10 minutes • Total: 20 minutes
Ingredients: Cakesale.com | Protein: MyFitnessPal.com | Recipe: 1/2 cup

egg & dairy 15





BREADUCATION

The Fundamentals of Bread Baking with Ten Essential Formulas for a Lifetime of Loaves

by Andrew Janjigian

A Ten Speed Press Hardcover

On sale November 3rd, 2026

Cooking - Courses & Dishes – Bread

Editor: Claire Yee

Rights: World

Status: Material February 2026

Title Specs:

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

Pages: 320

Illustrations: 120 photos

Price: \$35.00

Breaducation is for everyone! Whether you're just starting on your bread baking journey or you're looking to start creating your own recipes, Andrew Janjigian is here to meet you where you're at. For over 20 years, Andrew has been baking bread and teaching people how to do it. Now, he brings his years of experience, love for science, and detailed precision to this cookbook. Andrew covers the gamut, from describing the anatomy of a wheat berry and lifespan of a loaf to explaining how to adjust recipes when adding ingredients like milk or molasses. He even includes a multitude of charts for how things like temperature, flour type, and more impact your final loaf.

Andrew Janjigian is the head baker at *Wordloaf*, the IACP-nominated “breaducational” Substack newsletter focused on all things bread, baking, flour, and grains. Before launching *Wordloaf*, Janjigian was a test cook and senior editor at America’s Test Kitchen’s *Cook’s Illustrated* magazine, where he worked for 11 years. Since leaving ATK, he continues to develop recipes and write about food and baking for venues including *Serious Eats*, *King Arthur Baking Company*, *Epicurious*, *Edible Boston*, *Anova*, and *Ooni*.



EVERYDAY SAKE

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

by Yoko Kumano and Kayoko Akabori

A Clarkson Potter Hardcover

On sale May 26th, 2026

Beverages

Editor: Jennifer Sit

Rights: World English

Translation: Jonah Straus / Straus

Literary

Status: Materials available

Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 224

Illustrations: 65-100 full-bleed and spot

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.

SAKE STYLES

If sake styles are like nouns, sake styles are the adjectives. Most styles of sake are created after the main fermentation. For example, a brewer who makes an umami-rich Junmai may decide to skip dilution to make it even stronger. Or one who makes a fruity gyo and wants to enhance its sweetness may bottle it unpasteurized. But some styles developed earlier, when making the rice (fermentation starts).

Styles related to our discussion about Post-Fermentation on page 000. Brewers don't just bottle sake after it is fermented and kick off their shoes to watch cat videos on YouTube. Understanding how types and styles work in conjunction may take some time to grasp. But if you know the seven types of sake (see page 010) and apply a style on top of it, you can begin to get an idea of how they work together.

There are many more decisions producers make before they deliver the final product. Here are just a few key styles to look out for and how they affect the taste of the sake.





POTTER

THE GREAT LITTLE PUMPKIN COOKBOOK

by Michael Krondl
A Clarkson Potter Hardcover
On sale September 1st, 2026
Cooking – Seasonal

Editor: Layla Schlack
Rights: World
Status: Material October 2025

The Great Little Pumpkin Cookbook is a timeless tribute to one of America's favorite fall ingredients, with cozy soups, stews, pastas, and baked goods, plus so much more. It includes comforting classics like pumpkin pie and pumpkin soups among other dishes that showoff the versatility of pumpkin, like Yucatan-Style Tacos and Chicken Tagine.

The Great Little Pumpkin Cookbook is your go-to guide for Thanksgiving and year-round. First printed in 1999, and beloved by pumpkin lovers ever since, this edition has new recipes, photography, and an attractive die-cut hardcover. This charming volume features recipes that bring out the natural richness and versatility of pumpkin, in both sweet and savory dishes

Michael Krondl is a chef, food writer, and author of *The Taste of Conquest, Around the American Table: Treasured Recipes and Food Traditions from the American Cookery Collections of the New York Public Library*, and *The Great Little Pumpkin Cookbook*. He has published articles in *Good Food*, *Family Circle*, *Pleasures of Cooking*, and *Chocolatier*, and has contributed entries to *The Oxford Encyclopedia of Food and Drink in America*. He lives in New York City.

Title Specs:

Trim: 140 x 178 mm (5-1/2 x 7 in)
Pages: 144
Illustrations: 4c photos
Price: \$14.99



THE LITTLE GREEN BOOK OF CHARTREUSE

Devotion, Libation, and the Holy Spirit, with Recipes
by Jordan Mackay
A Ten Speed Press Hardcover
On sale October 20th, 2026
Cooking – Beverages – Alcoholic

Editor: Cristina Garces
Rights: World
Status: Material January 2026

Chartreuse, a spirit based on a 400-year-old secret recipe and made exclusively by Carthusian monks in the French Alps, is recently enjoying a huge surge in popularity. Stores can hardly stock the product, as the monks refuse to up their production to meet global demand. *The Little Green Book of Chartreuse* is the first book in English on the topic in ages, and the first since its newfound popularity. Written by Jordan Mackay, an expert veteran in the space, paired with Paul Einbund, a bar director known for championing Chartreuse, this book will be the first of its kind to look at its storied history and current resurgence.

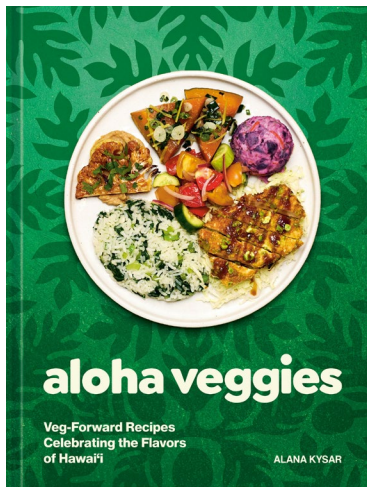
25 cocktail recipes offer new and vintage ways to use the spirit, including the pre-prohibition Brandy Daisy, a breezy and light alternative to the Sidecar; the martini-adjacent Alaska Cocktail made with gin and chartreuse; and The Last Word, the cocktail that saved Chartreuse from the dustbin of forgotten spirits. The innovative cocktail recipes are accompanied by 10 sweet and savory food recipes including a Coconut Chartreuse Marshmallow, Chartreuse Sorrel Sauce, Elixir Végétal Asparagus with Butter, and a Chartreuse Chocolate Pot de Crème.

Jordan Mackay is an Andre-Simon- and James-Beard-awardwinning journalist on food, wine, and spirits. His work has appeared in *Food & Wine*, *The New York Times*, *Los Angeles Times*, *San Francisco Chronicle*, *Decanter*, *The Art of Eating*, *Wine and Spirits*, and many others. He is the author and co-author of nine books.

Paul Einbund is a well-known sommelier and restaurateur, notably the creator of the acclaimed San Francisco institution The Morris, a restaurant celebrated not only for its amazing beverage programs and excellent kitchen but also for being one of the world's great Chartreuse destinations.

Title Specs:

Trim: 152 x 203 mm (6 x 8 in)
Pages: 176
Illustrations: approx. 50 photos possible illos
Price: \$24.99



ALOHA VEGGIES
Veg-Forward Recipes Celebrating the Flavors of Hawai'i

by Alana Kysar
A Ten Speed Press Hardcover
On sale April 28th, 2026
Cooking – Regional & Cultural –
American – Western States

Editor: Kelly Snowden
Rights: World
Status: Materials available

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.

Alongside Alana's recipes are profiles of farms across Hawai'i which will inspire you to not only seek out more vegetables, but a way to connect with and give back to the land.

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*.



Title Specs:

Trim: 187 x 254 mm (7-1/2 x 10 in)
Pages: 240
Illustrations: approx. 120 photos
Price: \$32.99

On her wildly popular platform, Moribyan (9M+ followers across platforms), Hajar Larbah is known for sharing crave worthy dishes that always deliver on flavor and quality without being overly complicated. With her carefully crafted recipes perfected for home cooks, from internet-famous comfort foods like **Lasagna Soup** to globally inspired dishes like **Creamy Butter Chicken**, Hajar’s cooking brings big flavor without the fuss.

In ***Untitled***, Hajar presents 100 recipes that are bold, cozy, and super easy. You'll find cherished family recipes for the Moroccan and Libyan dishes she grew up eating in addition to inventive restaurant remakes that bring the excitement of viral dishes right into your kitchen.

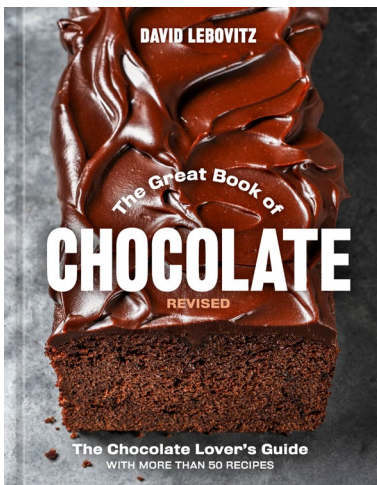


UNTITLED HAJAR LARBAH
by Hajar Larbah
A Clarkson Potter Hardcover
On sale October 6th, 2026
Cooking – Methods – Quick & Easy

Editor: Susan Roxborough
Rights: World
Status: Material April 2026

Title Specs:

Trim: 203 x 254 mm (8 x 10 in.)
Pages: 272
Illustrations: 120 4c photos
Price: \$35.00



**THE GREAT BOOK OF CHOCOLATE,
REVISED EDITION**

The Chocolate Lover's Guide with More Than 50 Recipes

by David Lebovitz

A Ten Speed Press Hardcover

On sale May 5th, 2026

Cooking – Specific Ingredients -
Chocolate

Editor: Julie Bennett

Rights: World

Status: Materials available

Title Specs:

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

Pages: 192

Illustrations: 75 4C Photos

Price: \$24.99

In this fully updated 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*. He was named one of the top five pastry chefs in the Bay Area by the *San Francisco Chronicle*. Lebovitz has also been featured in *Bon Appétit, Food & Wine, Cook's Illustrated, The New York Times, Saveur* and more.



THE PERFECT PIZZA

The Craft and Science of Sourdough Pizza, Focaccia, Flatbreads, and More

by Maurizio Leo

A Clarkson Potter Hardcover

On sale October 13th, 2026

Cooking – Dishes – Pizza

Editor: Jen Sit

Rights: World

Status: Materials April 2026

Title Specs:

Trim: 229 x 260 mm (9 x 10 ¼ in)

Pages: 400

Illustrations: 4c Photos

Price: \$40.00

Rights sold: Polish: *Znak*

In his beloved, award-winning debut cookbook, *The Perfect Loaf*, sourdough expert Maurizio Leo demystified the process of baking naturally leavened bread with approachable, step-by-step guidance and encyclopedic attention to detail. In ***The Perfect Pizza***, he returns to his roots, tackling pizza with his signature in-depth, technique-driven approach. You can learn to make unbelievable homemade pizza using sourdough starter, and Maurizio is here to show you how.

The key to making incredible pizza at home lies in making a great dough, and ***The Perfect Pizza*** focuses on perfecting that element. Rather than relying on a few master dough recipes and a plethora of topping ideas like most pizza books, Maurizio provides unique recipes for over 40 specialty pizza styles, meticulously tested to achieve the best flavor and texture for that approach. Whether you've never made pizza before and just love to eat it or you're a bread baker looking to expand into pizza, ***The Perfect Pizza*** is designed to meet you wherever you are.

Maurizio Leo is the creator of the independent sourdough baking website The Perfect Loaf. His cookbook, *The Perfect Loaf — The Craft and Science of Sourdough Breads, Sweets, and More*, is a James Beard Award-winner and a *New York Times* bestseller. He lives in Albuquerque, NM, with his wife and two sons, where he's been baking sourdough for over a decade. He's been labeled "Bob Ross but for bread."



POTTER

FOOD IS A FEELING

by Carla Lalli Music

A Clarkson Potter Hardcover

On sale September 1st, 2026

Cooking – Essays & Narratives

Editor: Francis Lam

Rights: World

Status: Materials March 2026

Title Specs:

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

Pages: 272

Illustrations: 60 4C photos

Price: \$35.00

Carla Lalli Music’s beloved, free-wheeling style of food has always drawn from 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 ***Food is a Feeling***, she uses her signature humor to dig deeper into her favorite recipes alongside tales of how cooking has been a comfort and salve in her 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. ***Food is a Feeling*** 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*:

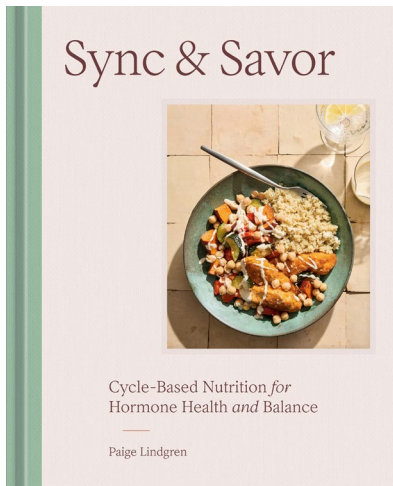
"That Sounds So Good will encourage even the most harried home cook to think more flexibly—and more than any one thing to eat, being confident and adaptable in the kitchen is what sounds so good right now."—*Eater*

"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





SYNC & SAVOR
Cycle-Based Nutrition for Hormone Health and Balance

by Paige Lindgren
A Ten Speed Press Hardcover
On sale April 14th, 2026
Cooking – Health & Healing

Editor: Thea Diklich-Newell
Rights: World
Status: Materials available

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.



Title Specs:

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



THE CLASSIC COCKTAIL SESSIONS
A Bartender's New-Fashioned Approach to the World's Most Beloved Recipes

by Toby Maloney & Emma Janzen
A Clarkson Potter Hardcover
On sale June 16th, 2026
Beverages – Alcoholic – Bartending

Editor: Jennifer Sit
Rights: World
Status: Materials available

In **Classic Cocktail Sessions**, you'll learn how to conquer these classic recipes with confidence. Bartender Toby Maloney has been honing his approach to these drinks for decades, and here, he invites you to join him behind the bar for a "session" with each cocktail—a captivating, in-depth tutorial on each of the classics. Anybody can learn to master these cocktails, but it takes a bit of practice. You'll learn how to create good balance, texture, and temperature in a cocktail, how different brands of ingredients impact a drink, and how to personalize the classic formulas with tiny adjustments and twists. There is no one right way to make a Southside or a Mai Tai—but you'll learn how to make the version that speaks to you.

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. She co-authored the James Beard Award-winning books *The Way of the Cocktail* with Julia Momosé and *The Bartender's Manifesto* with Toby Maloney.

Title Specs:

Trim: 178 x 241 mm (7 x 9 1/2 in)
Pages: 304
Illustrations: 75 photos + infographs
Price: \$35.00





UNTITLED NIXTA COOKBOOK

by Sara Mardanbigi and Edgar Rico

A Ten Speed Press Hardcover

On sale October 6th, 2026

Cooking – Regional & Cultural

Editor: Claire Yee

Rights: World

Status: Material January 2026

Title Specs:

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

Pages: 256

Illustrations: approx. 80 photos possible illos

Price: \$35.00

Edgar Rico and Sara Mardanbigi are proud hyphenated Americans: Mexican and Iranian respectively. It's their superpower and what they've built their award-winning restaurant Nixta Taqueria on. Pulling from their rich culinary heritages, they've created twists on American, Mexican, and Iranian classics. In **Untitled Nixta Cookbook**, they sling tacos and hotdogs alongside platters of golden, fluffy rice and rich stewed meats.

The book takes you through recipes from Edgar's childhood, growing up in Visalia, California with family dishes like **Tortas de Milanesa de Pollo** and **Chicharrones en Salsa Verde**. Then it's Sara's turn, sharing recipes from the Ozarks and family trips to Iran for **Maman's Fish with Kuku Sabzi** and **Aush Reshteh**. Lastly, they bring it all together, showing the full-force beauty that comes from bringing rich culinary cultures together.

Edgar Rico aims to transform the landscape of what Mexican-American cuisine can be by providing imaginative creations that are steeped in technique, history, and a maíz revolution. He is a James Beard Award winner, a TIME 100recipient, a *Food & Wine* Best New Chef, winner of *Food & Wine's* Best New Restaurant, a Culinary Corps Ambassador for the U.S. State Department, and proud World Central Kitchen member. He is the co-owner of Nixta.

Sara Mardanbigi is a JBF WEL alum and does a little bit of everything at Nixta from co-owning to operations. She began her career in international education at ISA as the Director of Alumni Relations, then in event management with a specialty in SXSW and ACL, then was formerly in HR at Torchy's Tacos as their Talent Engagement Manager. Aside from eating thousands of tacos yearly, Sara is a dad- joke enthusiast who always just takes the awkwardness a little bit too far.

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.



EATING AT HOME

The Nourishing Practice of Everyday Cooking

by Trinity Mouzon Wofford

A Ten Speed Press Hardcover

On sale April 14th, 2026

Cooking – Specific Ingredients – Natural Foods

Editor: Cristina Garces

Rights: World

Status: Material available

Title Specs:

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

Pages: 240

Illustrations: 100 Photos

Price: \$32.99



MEDITERRANEAN ALL THE WAY
Bold, Vibrant Meals to Gather Around

by Ayesha Nurdjaja
A Clarkson Potter Hardcover
On sale May 19th, 2026
Cooking – Regional & Cultural –
Mediterranean

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

Title Specs:

Trim: 209.55 x 254 mm (8-1/4 x 10 in)
Pages: 304
Illustrations: 130 4C photos
Price: \$40.00

At her hit restaurants, Shuka and Shukette, Chef Ayesha Nurdjaja brings the party with bold, colorful, vegetable-forward Middle Eastern food. In her debut cookbook, she’s doing the same—sharing 115 flavor-packed, foolproof recipes that let peak-season produce steal the show. No fussy steps, no endless ingredient lists—just big herbs, bold spices, and plenty of sauces to swipe, drizzle, and drag your bread through. This is food meant to be ripped, dipped, and devoured. You’ll find silky-smooth hummus, rich and creamy labne, and easy to make flatbreads to swipe it all up. The heart of ***Mediterranean All the Way*** is seasonal produce, and Ayesha brings it hard with knockout combos like **Shaved Fig & Burrata** and grilled halloumi, studded with strawberries and sumac. There’s tahini-drizzled Roasted Cauliflower with Dates & Pistachio Chermoula that hits every note—sweet, nutty, crunchy, caramelized—and a springy Pea Party that’s exactly as fun as it sounds.

Whether you’re cooking for two or for a crew, Ayesha’s menus and mix-and-match dishes make it easy to build a table that’s as generous and joyful as the food itself.

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. Ayesha Nurdjaja is a Brooklyn native of Italian-Indonesian heritage.



JAPANESE COMFORT COOKING
An Opinionated Guide to Modern, Homey, Classic Japanese Recipes

by Tadashi Ono and Harris Salat
A Ten Speed Press Hardcover
On sale June 9th, 2026
Cooking – Regional & Cultural –
Japanese

Editor: Dena Rayess
Rights: World
Status: Material available

Title Specs:

Trim: 189 x 229 mm (7-7/16 x 9 in)
Pages: 256
Illustrations: about 70 photos
Price: \$32.99

Brought to you by a celebrated chef and a James Beard Award-nominated food writer, ***Japanese Comfort Cooking*** features scalable recipes for everyone to enjoy. Authors Tadashi Ono and Harris Salat show you how to create mouthwatering dishes in your own home kitchens, demystifying Japanese ingredients along the way. The cookbook dives deep into what Japanese comfort food really is—it’s the fuel that gets pumped out of home kitchens and neighborhood joints, and what people in Japan *actually* eat every day. Packed with stories about home cooks, butt-kicking grandmas, corner joints, pushcarts, and the morning markets where this food comes alive, ***Japanese Comfort Cooking*** will help you gain a deep love and understanding of the rich culture and cuisine.

Tadashi Ono is a celebrated chef who has won acclaim for both his Japanese and French cooking in *The New York Times* and other major publications. Born and raised in Tokyo, he began training as a chef at the age of sixteen. Moving to Los Angeles, then New York, Tadashi cooked at some of America’s top French restaurants before feeling the tug of his Japanese cooking roots and opening several successful Japanese restaurants in New York, including Matsuri, which introduced vibrant, modern Japanese cooking to a wide audience.

A James Beard Award-nominated writer, **Harris Salat**’s stories have appeared in *The New York Times* and the late, great *Gourmet* and *Saveur*, as well as other glossy magazines of yore. Besides writing about Japanese cuisine, Harris has also completed kitchen stages at Ryugin, a three-star Michelin restaurant in Tokyo; Hyotei, a hallowed 400-year-old establishment in Kyoto (the first Westerner ever allowed into their kitchen); and Tadashi’s restaurant Matsuri.



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

by Brad Thomas Parsons
A Ten Speed Press Hardcover
On sale September 1st, 2026
Beverages – Alcoholic – Bartending

Editor: Julie Bennett
Rights: World
Status: Materials March 2026

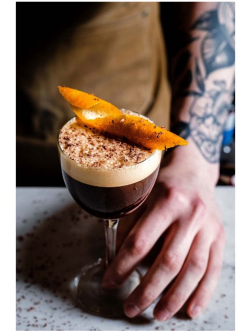
Title Specs:

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

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.

In Drinking Italian, expert author of *Bitters* and *Amaro* Brad Thomas Parsons presents the world of Italy's drinking culture, from espresso to digestivo, and beyond. It is about the observations, customs, rituals, and traditions of what it means to drink like an Italian. Filtered through Parsons's own point of view and his efforts to adopt that undeniable Italian sprezzatura charm into daily life, readers will witness that first, standing-up-at-the-bar sip of espresso to the last amaro before bed. Parsons explores Italy's robust caffè culture the rich history of vermouth, regionally driven liqueurs like mirto, grappa, and the country's diverse wine offerings.

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.



APRÈS SKI
by Maureen Petrosky
A Clarkson Potter Hardcover
On sale September 8th, 2026
Cooking - Beverages – Alcoholic

Editor: Cristina Garces
Rights: World
Status: Material January 2026

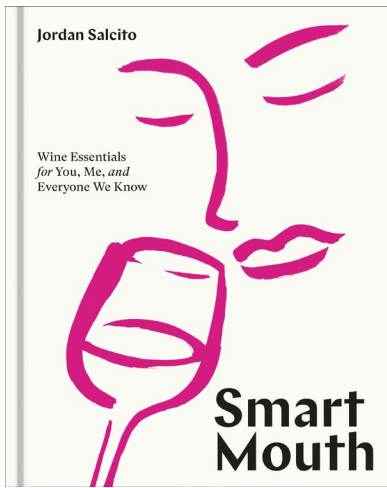
Title Specs:

Trim: 178 x 229 mm (7 x 9 in)
Pages: 160
Illustrations: approx. 30 photos/ illos
Price: \$19.99

Après ski is the French term for “after ski.” It’s the time when everyone gets off the mountain, sheds their gear, and changes into comfy clothes to decompress from the long day of skiing. For some, apres ski means cozy cocktails, chunky sweaters, and charcuterie boards at the ski lodge. Others prefer the party atmosphere of a shot ski belly up at a bar while a DJ spins. But whether you’re toasting with champagne coupes and caviar or cuddling into a furry throw with a boozy hot chocolate, apres ski has become an occasion, with or without the skiing.

Whether you feel like comfort, luxury, or dancing on tables in your ski boots, *Après Ski* has you covered with 75 great drink and delicious snack recipes inspired by ski culture. Whether you think of Apres as an occasion or a vibe, *Après Ski* is the quintessential guide to cool-weather gathering and imbibing, on or off the slopes.

Maureen Petrosky appears regularly as an Entertaining and Lifestyle Expert on NBC's Today Show. Author of *The Wine Club*, *The Cocktail Club*, and *Zero-Proof Drinks and More*, she's also a popular columnist for today.com and thekitchn.com. She currently resides in Bucks County, Pennsylvania.



SMART MOUTH
Wine Essentials for You, Me, and Everyone We Know
 by Jordan Salcito
 A Ten Speed Press Hardcover
 On sale October 28th, 2025
 Cooking - Beverages - Alcoholic – Wine

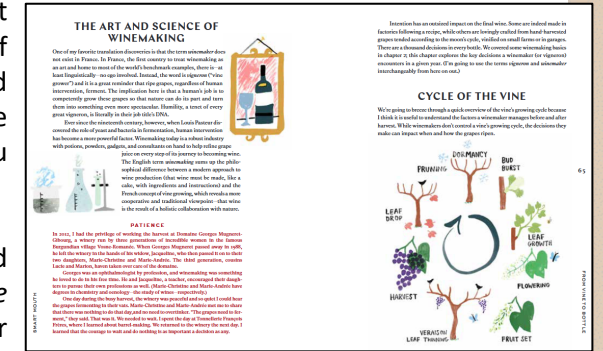
Editor: Kelly Snowden
Rights: World
Status: Materials available

Title Specs:
 Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
 Pages: 256
 Illustrations: 75 Illustrations
 Price: \$35.00

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 for any occasion. 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 NAUGHTY COOKBOOK
Decadent Recipes to Seduce Your Tastebuds
 by Samantha Schnur
 A Clarkson Potter Hardcover
 On sale March 10th, 2026
 Cooking – Courses & Dishes

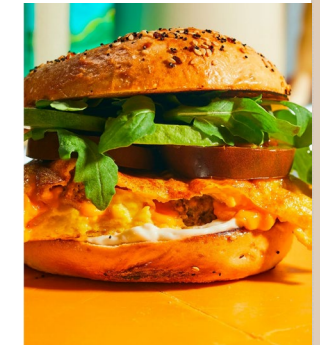
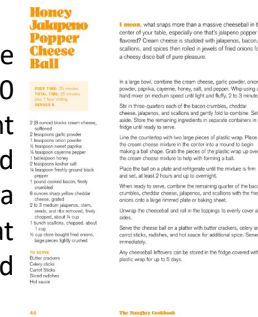
Editor: Layla Schlack
Rights: World
Status: Materials available

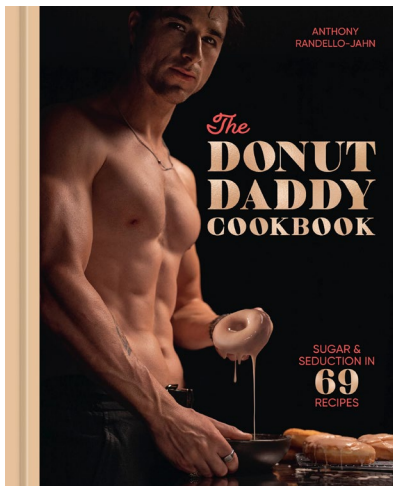
Title Specs:
 Trim: 189 x 229 mm (7-7/16 x 9 in)
 Pages: 272
 Illustrations:
 Price: \$32.99

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 the secret ingredient. It's found in the cheese pull from a 4-cheese mac n' cheese, the drip of sauce from a creamy carbonara, or the crunch of a buttery sourdough steak sandwich. And if you're in the mood to be a little “nice”? Samantha's got you covered with lighter, feel-good twists that don't skimp on flavor. Samantha presents more than 100 recipes for shareable, snackable foods so you can amaze your friends and family.

Taking cues from restaurant dishes that range from fast food (**Breakfast Crunch Wrap**) to high-end (Carbone-inspired **Calabrian Spicy Rigatoni with Burrata**), 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 (2.4M followers across platforms) 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.





THE DONUT DADDY COOKBOOK
Sugar & Seduction in 69 Recipes
 by Anthony Randello-Jahn
 A Ten Speed Press Hardcover
 On sale February 3rd, 2026
 Cooking – Dishes – Desserts

Editor: Dena Rayess
Rights: World
Status: Material available

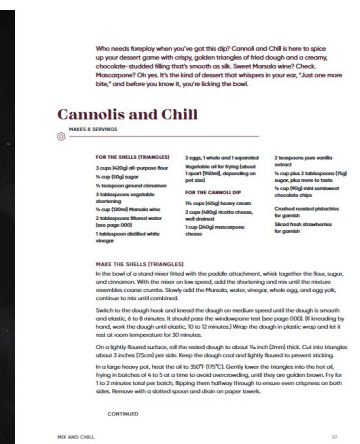
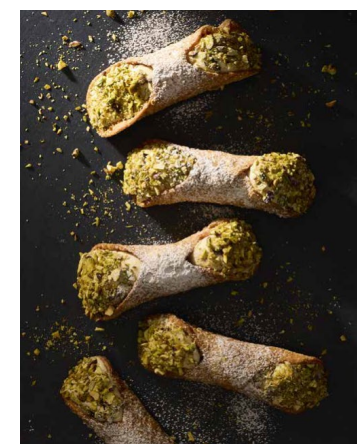
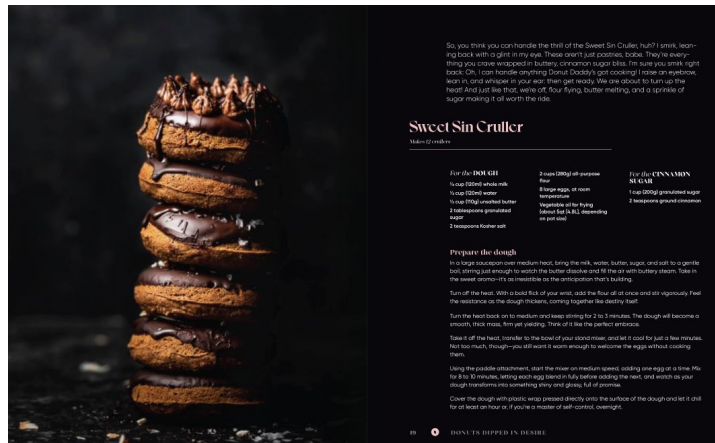
Title Specs:

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

Pages: 224

Illustrations: Approx. 85 photos

Price: \$29.99



Tantalizing heat, magical ecstasy, and sigh-inducing satisfaction is what pastry chef and bakery owner Anthony Randello-Jahn, The Donut Daddy, has waiting for you in the kitchen. The art of pastry making is more than just throwing ingredients together—it's about tapping into your deepest desires.

In *The Donut Daddy Cookbook*, Anthony blends sensuality with visually stunning gastronomy, showcasing the true beauty and sinful complexity of desserts. Let him take you by the hand as he guides you in setting up your pantry in the Foreplay chapter, then get your hands working in the Decadent Desires chapter. t your hands working in the Decadent Desires chapter. Each recipe has a tongue-and-cheek headnote followed by detailed steps like how to properly caress your doughs into submission, fill them with flavorful creams or cover in sticky glazes, and bake them until golden and ready to consume. *The Donut Daddy Cookbook* brings Anthony's seductive persona and tantalizing dessert recipes into home kitchens—and bedrooms—everywhere.

Anthony Randello-Jahn is a baker and entrepreneur based in Melbourne, Australia. He founded two bakeries in Melbourne, Levain Doughnuts and Jamm'd Dessert Bar. In an unexpected twist, Anthony's journey into the digital world as The Donut Daddy catapulted him into viral fame, with his unique blend of culinary excellence and provocative and sensually suggestive videos attracting 1.5M followers on Instagram and 1.1M on TikTok.



RODNEY SCOTT'S NEW AMERICAN BARBECUE

by Rodney Scott and Kayla Stewart
A Clarkson Potter Hardcover
On sale February 23rd, 2027
Cooking – Methods – Barbecue & Grilling

Editor: Francis Lam
Rights: World
Status: Materials June 2026

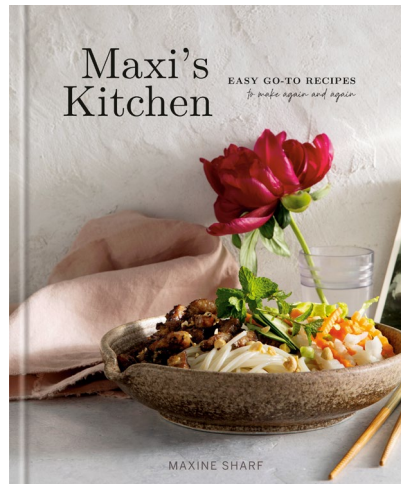
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 240
Illustrations: 100 4C 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.



MAXI'S KITCHEN
Easy Go-To Recipes to Make Again and Again: A Cookbook

by Maxine Sharf
A Clarkson Potter Hardcover
On sale March 3rd, 2026
Cooking – Courses & Dishes

Editor: Jen Sit
Rights: World
Status: Materials available

Title Specs:

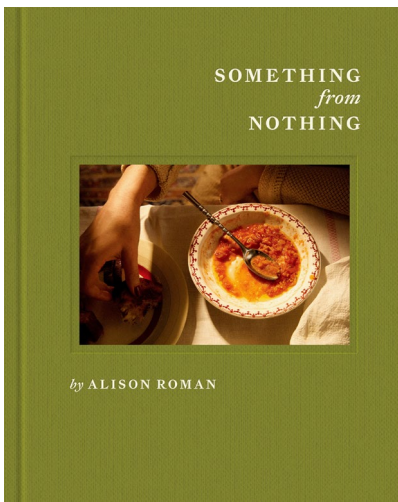
Trim: 203 x 254 mm (8 x 10 in)
Pages: 256
Illustrations: 120 4C photos
Price: \$35.00

Culinary creator Maxine Sharf has amassed over 3 million fans who flock to her for 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.

Her debut cookbook is all about finding your weekly go-to's: the easy, delicious recipes that you'll make on repeat to nourish yourself and your family. The book is organized by day of the week, with intentions for each day that help you pick the perfect recipe to match your mood. Covering a wide variety of flavors, ingredients, and cuisines to inspire your next meal with recipes you can turn to again and again. Maxine invites you into her kitchen with the hope that her cherished recipes will become part of your family's traditions, too.

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.





SOMETHING FROM NOTHING: A COOKBOOK

by Alison Roman

A Clarkson Potter Hardcover

On sale November 11th, 2025

Cooking

Editor: Francis Lam

Rights: World

Status: Materials available

Rights sold: Dutch: *Uitgeverij Unieboek*; German: *DK Verlag*; UK/BC: *Quadrille*

Title Specs:

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

Pages: 320

Illustrations: 100 4C Photos

Price: \$37.99

In ***Something from Nothing***, bestselling author Alison Roman gives you a collection of simple, smart, timeless recipes that rely on a home cook's best kept secret: a well-stocked pantry. Making the most of your shelf-stable bottles, bags, jars and cans, Alison shows you how to cook as she does—loosely, intuitively, and with maximum flavor. With each recipe you'll fall deeper in love with the magic of pantry cooking by using flavorful, hardworking ingredients, leaving you to ask, "How did something so wonderful come from basically nothing?". In this book, you'll find warm, opinionated writing coupled with classic recipes, both with signature Alison flair.

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.

Whether you're feeding yourself on a busy weeknight or hosting a last-minute dinner party, this book has just what you need. For easy, straightforward recipes that still impress, *Something from Nothing* has you covered, showing you how to turn every bag of beans, tin of anchovies and jar of olives into a meal worth celebrating.

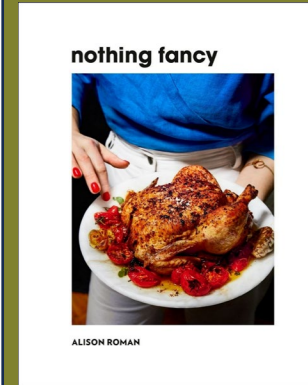
Alison Roman is a New York-based cook, writer, and author of the New York Times bestselling cookbooks *Nothing Fancy*, *Dining In*, and *Sweet Enough*. She writes the newsletter titled *A Newsletter*, hosts the cooking show *Home Movies* on YouTube, and runs First Bloom, a corner store in Bloomville, New York. You can find her 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*





Title Specs:

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

Pages: 240

Illustrations:

Price: \$35.00

VEG EVERYTHING

Recipes for Weeknights, Parties, and the Bites in Between

by Tanya Sichynsky and New York Times

Cooking

A Ten Speed Press Hardcover

On sale September 15th, 2026

Cooking – Vegetarian

Editor: Molly Birnbaum

Rights: World English

Translation: Kari Stuart/CAA

Status: Material January 2026

Whether you're a devoted vegetarian or just veg-curious, ***Veg Everything*** is your invitation to discover just how bold, satisfying, and weeknight-ready vegetable-based cooking can be—no meat, no compromises. Based on Tanya Sichynsky's beloved newsletter *The Veggie*, this collection of 100 recipes redefines how you cook with plants. Learn clever, craveable techniques for getting tofu crispy and golden, or stretch a single can of white beans into multiple irresistible meals.

Think **Cheesy French Toast with Kimchi** for lunch. **Dumpling Tomato Salad with Chile Crisp Vinaigrette** from those last few freezer dumplings. Creamed Kale Pizza on a Friday night. Or a **Crispy Rice Salad with Halloumi and Ginger-Lime Vinaigrette** that turns leftovers into the main event.

The third cookbook from NYTimes Cooking again features time-tested recipes and expert guidance from trusted writers Hetty Lui McKinnon, Yossy Arefi, Melissa Clark, Dorie Greenspan, Eric Kim, Genevieve Ko, Yewande Komolafe, Samantha Seneviratne, Susan Spungen, and more.

Tanya Sichynsky is an editor for the Food and Cooking sections at *The New York Times* and the author of *The Veggie*, a weekly vegetarian newsletter.

New York Times Cooking is a subscription service of *The New York Times*. It is a digital cookbook and cooking guide alike, available on all platforms, that helps home cooks of every level discover, save and organize the world's best recipes, while also helping them become better, more competent cooks.



Title Specs:

Trim: 165 x 229 mm (6 ½ x 9 in)

Pages: 160

Illustration: approx. 35 photos

Price: \$22.00

EQUAL PARTS COCKTAILS

The Simple Ratio for Spectacular Drinks

by Fred Siggins

A Ten Speed Press Hardcover

On sale July 7th, 2026

Cooking – Beverages – Alcoholic – Bartending & Cocktails

Editor: Claire Yee

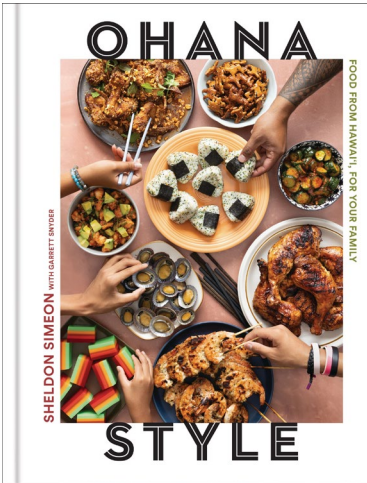
Rights: World

Status: Material October 2025

Love making drinks but hate measuring out each ingredient? In ***Equal Parts Cocktails***, you'll find classic reimaged cocktail recipes with simple formulas where all the ingredients have the same measurements without compromising on flavor. They're easy to make, easy to remember, and all you need is a few simple tools, plus ingredients you can find at your local liquor store or supermarket.

Bar veteran and writer Fred Siggins sets you up for success by walking you through the basic techniques of making a cocktail (mix, chill, and dilute), the tools of the trade, easy garnishes, and advice from the professionals (use lots of ice!) to serve the best drinks possible. He also includes smart tips on how to stock your bar depending on the types of drinks you like and how to make cocktails in bulk so you can serve a group of friends and still relax when it's party time.

Fred Siggins is a Melbourne-based writer and drinks expert with over twenty-five years of experience in the drinks and hospitality industry. His articles can be found in various local and international lifestyle publications including *T Magazine*, the *New York Times Australia* style magazine, *PUNCH*, and *A+ Insights*. When he's not writing, he can be found judging spirits competitions, hosting spirits and cocktail events, or helping manage Goodwater, the new American Whiskey and cocktail bar he co-owns in Melbourne.



OHANA STYLE

Food from Hawai'i, for Your Family
by Sheldon Simeon with Garrett Snyder
A Clarkson Potter Hardcover
On sale March 31st, 2026
Cooking - Regional & Cultural – Asian

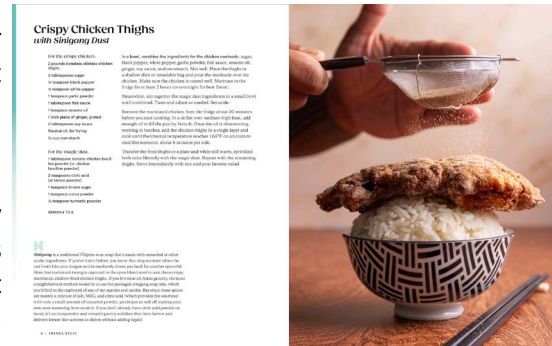
Editor: Francis Lam
Rights: World
Status: Materials available

Beloved chef and two-time Top Chef fan favorite Sheldon Simeon's food joyfully reflects Hawai'i's flavors and cooking styles, a mixture of island influences including Native Hawai'ian, Filipino, Japanese, Korean, Portuguese, and other cuisines.

The author brings the essence of Hawai'i cuisine with unfussy and flavorful recipes featuring easy ingredient substitutions, clever new techniques, and creative (and often plant-based) spins. Sheldon's recipes show how to blend sweet, savory, and tangy Hawai'ian flavors into everyday meals, all the while centering the cuisine's legacy of communal-style eating, reminiscent of the traditions and memories of foods we all grew up with.

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: 272
Illustrations: 100-120 4C Photos
Price: \$35.00



BOURBON AND RYE COCKTAILS

The History of American Whiskey in 70 Recipes

by Robert Simonson
A Ten Speed Press Hardcover
On sale October 6th, 2026
Cooking - Beverages - Alcoholic

Editor: Julie Bennett
Rights: World
Status: Material January 2026

A must-have for whiskey enthusiasts and cocktail aficionados, **Bourbon and Rye Cocktails** chronicles the rich, centuries-long history of American whiskey and offers a curated collection of expertly crafted cocktails.

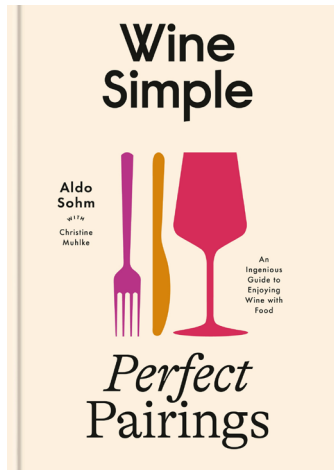
Award-winning spirits writer Robert Simonson discusses the early days of American whiskey, from pioneers like Elijah Craig and Abe Overholt to the impact of Prohibition and the rise of modern craft distilleries. His overview of whiskey production and history features fabled producers ranging from Buffalo Trace and Old Forester to Woodford Reserve and Maker's Mark.

More than 70 recipes contributed by some of the best bartenders in America include riffs on classic cocktails—the Old-Fashioned, Manhattan, Mint Julep, Sazerac, and Whiskey Sour—as well as new favorites such as the Barrel Hopper (refreshing and boozy with chocolate bitters and cinnamon), Autumn Leaves (a hot toddy, but cold), The Ninth Ward (a tropical quaff featuring fresh lime and elderflower liqueur), and Soba Sour (starring buckwheat tea, sherry, and honey).

Robert Simonson writes about cocktails, spirits, bars, and bartenders for the *New York Times*. He is the author of *A Proper Drink*, *The Old-Fashioned*, *3-Ingredient Cocktails*, *The Martini Cocktail*, *Modern Classic Cocktails*, *Encyclopedia of Cocktails*, and *Mezcal and Tequila Cocktails* and his writing has also appeared in *Saveur*, *Food & Wine*, *GQ*, *Lucky Peach*, *Whisky Advocate*, *Imbibe*, and *PUNCH*, where he is a contributing editor. A native of Wisconsin, he has lived in New York City since 1988.

Title Specs:

Trim: 140 x 203 mm (5-1/2 x 8 in)
Pages: 192
Illustrations: 50 photos
Price: \$19.99



WINE SIMPLE: PERFECT PAIRINGS
An Ingenious Guide to Enjoying Food with Wine

by Aldo Sohm with Christine Muhlke
 A Clarkson Potter Hardcover
 On sale November 18th, 2025
 Beverages – Alcoholic – Wines

Editor: Jennifer Sit
Rights: World
Status: Materials available

Rights sold: Complex Chinese: *Babel*;
 German: *Prestel*; Polish: *Grupa*

Wydawnictwo Foksal

Title Specs:

Trim: 178 x 254 mm (7 x 10 in)
 Pages: 288
 Illustrations: 65 infographics
 Price: \$37.99

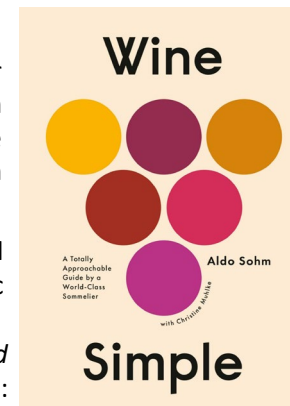
Sommelier Aldo Sohm knows that the right wine can make or break a meal. As the wine director of three-Michelin starred restaurant Le Bernardin, he draws on his decades of experience to help diners navigate a carefully curated wine list to select the perfect bottle to accompany their food. If you're not 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*



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

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

Editor: Cristina Graces
Rights: World
Status: Materials available

Title Specs:

Trim: 191 x 216 mm (7 ½ x 8 ½ in)
 Pages: 176
 Illustrations: 75 photos
 Price: \$22.00

Three Cheers is a recipe book with three versions of each of 55 classic cocktails (165 recipes in total!). 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.





REBEL GIRLS MAKE DESSERT
Kid-Tested Recipes for Sweets that YOU Can Make, Bake, and Share!
 by Rebel Girls Inc.
 A Ten Speed Press Trade Paper
 On sale October 28th, 2025

Editor: Gabby Urena
Rights: World
Status: Materials available

Rights sold: German: *DK Verlag*;
 Spanish: *DK Spain*; UK/BC: *DK / PRH UK*

Title Specs:

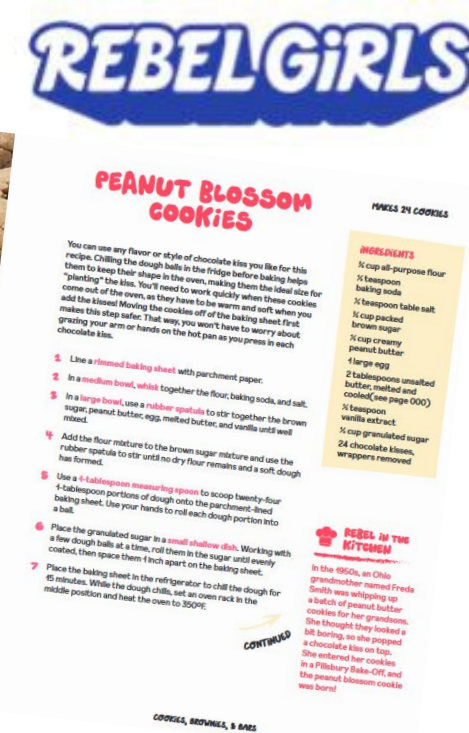
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
 Pages: 224
 Illustrations: 80 photos
 Price: \$22.99

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.

Rebel Girls Make Dessert guides your child, whether a seasoned chef or first-time cook, through more than 80 dessert recipes, from Brown Butter Oatmeal Cookies and Strawberry Shortcakes to Guyanese Pine Tarts and more. Alongside recipes are sidebars that create a richer learning experience, from variations on recipes to facts about influential women in history. Throughout, advice, stories, and recipes from celebrated women chefs like Joanne Chang (Homemade Oreos), Nadiya Hussain (Pear and Cardamom Cake), Deb Perelman (Raspberry Crumb Bar), and Seema Pankhania (Orange and White Chocolate No-Churn Ice Cream) will empower Rebel Girls everywhere to try new techniques and find confidence in learning how to make something delicious all on their own.

We have a third Rebel Girls cookbook, *Rebel Girls Family Favorites*, scheduled for August 2026.

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.





COOKING THAI
Heritage and Modern Recipes from My Kitchen Notebooks

by Pim Techamuanvivit with Andrea Nguyen

A Ten Speed Press Hardcover

On sale August 25th, 2026

Cooking – Regional & Cultural – Thai

Having immigrated to America as an adult with a deep respect for the savors and traditions of her native country, Pim Techamuanvivit noticed assumptions around Thai cuisine being cheap or foreign. Driven to change that perception, she opened three award-winning restaurants and now brings that approach to her first ever cookbook. *Cooking Thai* presents a collection of Techamuanvivit's best recipes and breaks down traditional Thai techniques with simple dishes and cultural insights, encouraging 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 Techamuanvivit 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.

Title Specs:

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

Pages: 288

Illustrations: 100 food heroes + 35 lifestyle photos

Price: \$40.00

Editor: Molly Birnbaum

Rights: World

Status: Material December 2025



A KITCHEN IN ITALY
A Year of Family Meals and Celebrations from Our Home

by Mimi Thorisson

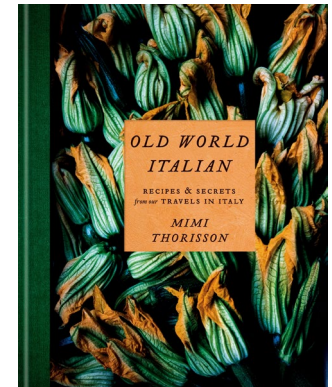
A Clarkson Potter Hardcover

On sale November 11th, 2025

Cooking – Regional & Cultural – Chinese

Mimi Thorisson first captivated readers with *A Kitchen in France*, which displayed her family's idyllic lifestyle in the French countryside and the delectable cuisine of France. Now that she has found a true home in Italy, Mimi presents a new Italian cookbook that shares the sumptuous meals she cooks and eats in her Italian kitchen.

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 **Involtini 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 spanning antipasti, primi, secondi, and dolci, you can tuck into a rustic countryside dish on a weeknight or build a special occasion menu to delight your friends. Featuring 150 photographs shot by Mimi's husband, Oddur Thorisson, *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 in Turin, Italy. She is the author of *A Kitchen in France*, *French Country Cooking*, and *Old World Italian*.

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

Title Specs:

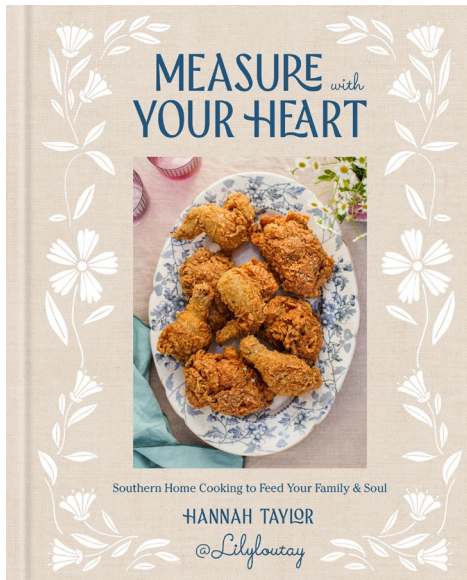
Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 150 4C photos

Price: \$40.00

Rights sold: French: *Hachette Pratique*; Hungarian: *BookLab*



MEASURE WITH YOUR HEART
Southern Home Cooking to Feed Your Family & Soul

by Hannah Taylor

A Clarkson Potter Hardcover

On sale October 21st, 2025

Cooking – Methods – Quick & Easy

Editor: Jennifer Sit

Rights: World

Status: Materials available

Title Specs:

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

Pages: 288

Illustrations: 120 4C photos

Price: \$35.00

Hannah Taylor is a culinary creator from Georgia known for her Southern charm, down-to-earth personality, and carefree “measure with your heart” cooking content. When Hannah began sharing her experimental cooking projects and snippets of her small-town life online, her platform exploded with support for her big-hearted spirit and off-the-cuff style, and her debut cookbook embraces this playful side of cooking. ***Measure with Your Heart*** is filled with Hannah’s twists on classic Southern cooking, with an emphasis on making everything from scratch so you know exactly what’s in it. Try your hand at Hannah’s homemade versions of kitchen staples like Vanilla Extract or Beef Bone Broth. Bring some warmth to your dinner table with mains like **Finger Lickin’ Fried Chicken, Butternut Squash Casserole, and Ham Hock Lima Bean Stew.**

Featuring 120 gorgeous photographs and 100 mouthwatering recipes, *Measure with Your Heart* has ideas for sweet and savory breakfasts, lunches, and dinners, as well as drinks, appetizers, and, for parents reading, even snacks for your kids (and pups!)—so get in the kitchen and try things out. If you totally mess up, even better! For Hannah, home cooking is not about being perfect—it’s about having fun and nourishing the ones you love.

Hannah Taylor fast-growing culinary creator known on TikTok and Instagram as “LilyLouTay” (2.6M+ followers across platforms). She is a proud mother of three, and prioritizes her family while working as a creator, elopement wedding photographer, and entrepreneur.





UNTITLED JUBILEE BAKING BOOK

by Toni Tipton-Martin
A Clarkson Potter Hardcover
On sale September 1st, 2026
Cooking – Regional & Cultural
– American – Southern

Editor: Francis Lam
Rights: World
Status: Material April 2026

Title Specs:

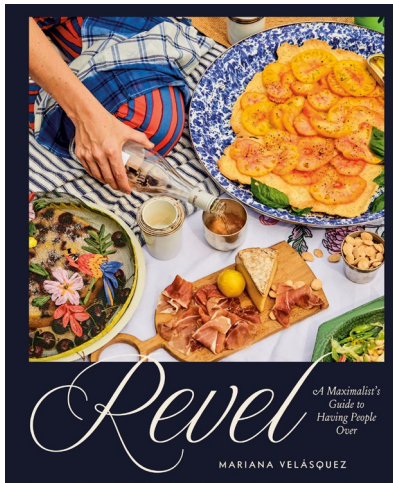
Trim: 203 x 254 mm (8 x 10 in.)
Pages: 304
Illustrations: 85 4c photos
Price: \$35.00

The three-time James Beard Award winner Toni Tipton-Martin is one of the preeminent historians and storytellers of Black culinary excellence.

Combing through the vast canon of Black cookbooks, Toni has shone new light on iconic and forgotten Black cooks through history, learning why their recipes are so enriching and vital for us to understand—and make—today. After the nourishing meals of her cookbook *Jubilee*, and the celebratory libations of *Juke Joints, Jazz Clubs, and Juice*, Toni turns to the joy of dessert in *Untitled Jubilee Baking Book*.

Adapted for contemporary kitchens, this collection of desserts showcases the art of Black baking in America and its enduring legacy. From the French pastry brought to America by enslaved cooks, and vanilla ice cream—which was invented by a Black chef in Philadelphia—to the beloved pies, cobblers, and cakes that have become American classics, Toni shares recipes that are not only delicious but have deep historical and cultural significance.

Toni Tipton-Martin is author of the James Beard Award-winning books *The Jemima Code* and *Jubilee*, and is the winner of the James Beard Foundation’s Lifetime Achievement Award. She is Editor in Chief of America’s Test Kitchen’s *Cook’s Country* magazine. Her collection of more than 300 African-American cookbooks has been exhibited at the James Beard House, and she has twice been invited to the White House to participate in First Lady Michelle Obama’s programs to raise a healthier generation of kids. Tipton-Martin is a founding member of the Southern Foodways Alliance and Foodways Texas.



REVEL A Maximalist's Guide to Having People Over

by Mariana Velásquez Villegas
A Ten Speed Press Hardcover
On sale March 17th, 2026
Cooking – Entertaining

Editor: Gabby Urena
Rights: World
Status: Materials available

Title Specs:

Trim: 203 x 254 mm (7-3/8 x 9-1/8 in.)
Pages: 288
Illustrations: Approx. 100 4c photos
Price: \$36.00

The art of entertaining starts long before your guests arrive. **Revel** is chef, food stylist, and housewares designer Mariana Velásquez’s playbook for setting up a headache-free affair. Her starting place is always the why—why are you inviting people over? This answer becomes your north star, guiding you through planning from what mood you’d like to set to how many people to invite. Mariana provides fifteen tried-and-true menus for any type of event. Organized by time of day, each menu is accompanied by a detailed plan and set up, where Mariana pulls from her countless hours of hosting experience to suggest her preferred order to buy and prep as well as how she sets up the space to create the tone she envisions for the affair. You’ll have recipes for Morning Rituals like a **Cardamom Labneh with Lemon Verbena Poached Rhubarb for breakfast in bed**.

A **Fragrant Soupy Salmon Rice with Chorizo and Citrus Pork Belly and Radicchio Salad** grace the table for a fun sit-down lunch fit for Midday Affairs. With 85 delicious and dreamy recipes alongside gorgeous photography by Genti & Hyers, Revel invites you to enjoy every aspect of throwing a party.

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* and many more.

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

The Menu
10 am
Whiskey Soaked Cocktail
10:30 am
Tussock Mashed Fava Beans on Crusty Bread
11:00 am
Stirred Asparagus with Saffron Acid
11:30 am
Salt Roasted Chicken with Range Sauce
12:00 pm
Appetizer with Citriche
1:00 pm
Honey Cress Salad with Citrus Vinaigrette
1:30 pm
Kale Pasta Crisps with Strawberry and Cucumber





TUPPERWARE COOKBOOK
Over 100 Make-Ahead Recipes with Low Waste and High Flavor

by Tupperware; with Theresa Gambacorta

A Ten Speed Press Hardcover

On sale April 14th, 2026

Cooking – Methods – Quick & Easy

Editor: Dena Rayess

Rights: World

Status: Materials available

Title Specs:

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

Pages: 272

Illustrations: 75-100 4c photos

Price: \$35.00

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.



In-Fridge Salad Bar

Our In-Fridge Salad Bar is exactly what it sounds like. Wash, chop, and prep your preferred salad items in advance. Label each container and store them all in your fridge for ready-to-go ingredients on demand, simplifying your meal prep, minimizing food waste, and keeping everything fresh, accessible, and organized. Your salad assembly will ease!

A truly delicious, satisfying salad is made of a few key yet impactful elements: fresh produce, bright colors, a sprinkle of sweetness, a punch of crunch, and a dash of something tangy to bring it all together—and if you want to go big, something grain and/or protein adds too.

And don't forget the homemade dressing! Toss in some simple prep techniques—massaging, toasting, pickling, roasting, whirling, or separating veggies, toasting nuts and seeds—and you'll be on your way to becoming a salad pro. Use the guide to inform the salad recipes on pages 100 to 200, inspire your salad creations, and raise your salad bar.



THE PASTA BOOK

Recipes, Techniques, Inspiration

by Marc Vetri and David Joachim

A Clarkson Potter Hardcover

On sale November 4th, 2025

Cooking – Specific Ingredients – Pasta

Editor: Susan Roxborough

Rights: World

Status: Materials available

Title Specs:

Trim: 216 x 241 mm (8 ½ x 9 ½ in)

Pages: 304

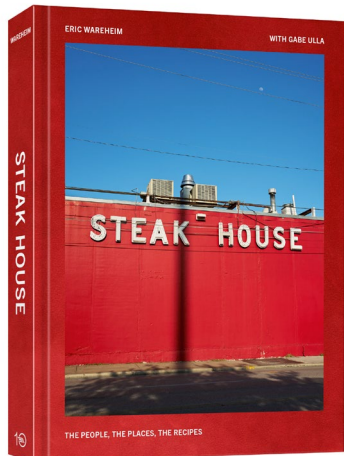
Illustrations: 90 4c photos

Price: \$37.99

In *The Pasta Book*, acclaimed chef Marc Vetri presents a wide range of easy to impressive pasta dinners using both dried and fresh pastas. With a dish for every shape, sauce, mood, and timeline, Vetri demystifies the process of “marrying” pasta and sauce into one harmonious dish, creating your own flavor combinations, and pairing different pastas and sauces. Vetri shares both weeknight classics and popular pastas from his restaurants, adapting his methods so home cooks can experience these acclaimed dishes in their own kitchens. Vetri guides you through the foundations of making fresh pasta with a chapter devoted to pasta doughs and shapes like pappardelle and orecchiette, including QR codes that link to easy-to-follow technique videos.

Chef and restaurateur **Marc Vetri** is renowned worldwide for his rustic yet sophisticated interpretation of Italian cuisine. Marc's flagship restaurant, the critically acclaimed Vetri Cucina, recently celebrated its 26th anniversary. In addition to his restaurants in Philadelphia, Marc also operates restaurants in Las Vegas and Kyoto. He is the author of five highly acclaimed cookbooks.

David Joachim has developed and edited more than 10,000 recipes and authored or collaborated on more than 50 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.



STEAK HOUSE

The Places, the People, the Recipes

by Eric Wareheim with Gabe Ulla

A Ten Speed Press Hardcover

On sale October 14th, 2025

Cooking - Regional & Cultural – American

Editor: Kelly Snowden

Rights: World

Status: Materials available

Title Specs:

Trim: 216 x 279 mm (8 ½ x 11 in)

Pages: 304

Illustrations: 125 photos

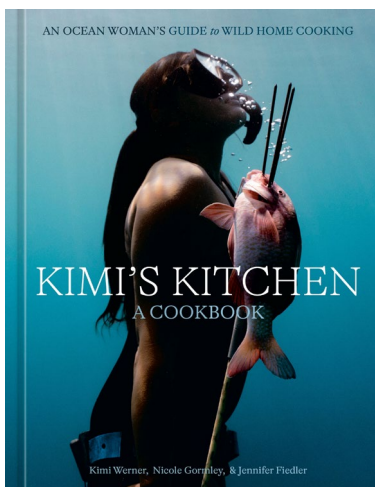
Price: \$60.00

In *Steak House*, Eric Wareheim takes you on a road trip across the country, exploring what these local institutions mean in an age of cookie-cutter restaurants. Join him at New York classics like Peter Luger's, local stalwarts like North Carolina's Beef 'N Bottle, and over-the-top iterations like Bern's in Florida.

From these journeys Eric has collected 45 of the best, most decadent recipes, which are accompanied by glorious images of the food, the restaurants, and the people behind them. Discover why the martini is THE drink to order and why Mexico should be a stop on your next steak house road trip. Hear about Jerome Williams, the bartender and server at Beef 'N Bottle who made Eric start this steak house journey in the first place. When you're ready to make the steak house standards at home, you'll have options like **the Prime Rib, Parker House Rolls, and Thick and Thin Onion Rings or go for newer additions like Pollo Asado and The Crown of Pork.** With every visit, Eric uncovers regional character and shows you why a steak house's hospitality remains unmatched.

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*.





KIMI'S KITCHEN

An Ocean Woman's Guide to Wild Cooking

by Kim Werner, Nicole Gormley, and Jennifer Fiedler

A Ten Speed Press Hardcover

On sale March 10th, 2026

Cooking – Specific Ingredients – Fish & Seafood

Editor: Kelly Snowden

Rights: World

Status: Materials available

Title Specs:

Trim: 203 x 254 mm (8 x 10 ½ in)

Pages: 256

Illustrations: 100 4c photos

Price: \$35.00

Kimi grew up getting lost in the magic of the ocean while tagging along with her dad on his spearfishing dives off the coast of Maui. She's now one of the most celebrated spearfishers in the world.

Kimi's Kitchen, a collaboration with award-winning filmmaker Nicole Gormley and food writer Jennifer Fielder, is both an intimate biography and a collection of recipes drawn from a lifetime in the ocean. From her roots in Hawaii and the food that raised her to the lessons and meals she's learned from adventures around the globe, Kimi invites you into her world with each recipe, where sustenance is earned, gratitude is practiced, and every meal tells a story of connection. Every chapter is full of practical swaps and simple techniques, making the book accessible to beginners, seasoned cooks, and hunters alike.

Kimi Werner is a national champion free-diving spearfisher, chef, and an advocate for environmental conservation. She has been featured in *Bon Appetit*, *National Geographic*, and more.

Nicole Gormley is an award-winning filmmaker, photographer, and ocean advocate inspiring people to rethink their relationship with the natural world.

Jennifer Fiedler is a Hale'iwa-based food-and-drink writer, recipe tester, and author of *The Essential Bar Book* and co-author of *Lei Aloha*.



YACHT ROCK COCKTAILS

by Chris Vola

A Clarkson Potter Hardcover

On sale November 24th, 2026

Cooking – Beverages – Alcoholic

Editor: Emma Brodie

Rights: World

Status: Material June 2026

Title Specs:

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

Pages: 144

Illustrations: 100 4c photos

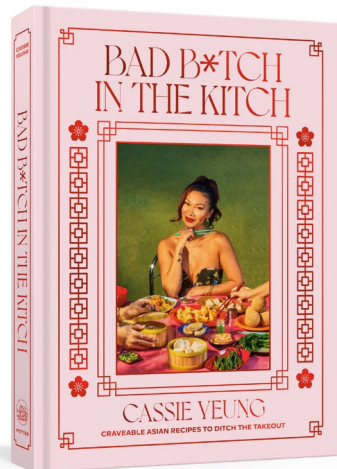
Price: \$19.99

Drop anchor, dust off your captain's hat, and pull out your cocktail shaker. *Untitled Yacht Rock Cocktails* is your invitation to the golden age of good vibes. Whether you're hosting *the* soiree of the summer or settling in for an evening of easy listening, this is your ticket to beachy drinks, watercolor sunsets, and that breezy West Coast sound.

Part cocktail book and part soundtrack, each of these fifty iconic Yacht Rock hits has been paired with a delicious drink so transportive, it might just trick you into thinking you're on a boat with Kenny Logins or Steely Dan.

With cocktail expert and Yacht Rock connoisseur Chris Vola at the helm, you will be laughing into your shaker as you mix an "I Keep Forgettin" while contemplating the deep, blue depths of the ocean...and Michael McDonald's eyes. Each recipe is delivered with Chris's trademark wit and delightful trivia any Yacht Rock aficionado will appreciate.

Chris Vola, a graduate of the Columbia University MFA Writing Program, was formerly the head bartender at New York City's neo-speakeasy Little Branch, where he trained under the late cocktail pioneer Sasha Petraske. His writings about drinks, literature, food, and pop culture have appeared in print and online journals, including *The Brooklyn Rail*, *Thrillist*, *Supercall*, and *Timothy McSweeney's Internet Tendency*. He lives in New York City.



BAD B*TCH IN THE KITCH
Craveable Asian Recipes to Skip the Takeout

by Cassie Yeung
A Clarkson Potter Hardcover
On sale October 7th, 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: 272
Illustrations: 95 4C Photos
Price: \$35.00

Content creator and Next Level Chef contestant Cassie Yeung (4.1M TikTok followers; 843k Instagram followers [up more than 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 *Bad B*tch in the Kitch*, 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. In *Bad B*tch in the Kitch*, Cassie shares some of her go-to dishes, dialed in for home cooks. Not only can you save money by skipping takeout, but everything tastes better homemade, too. With Cassie’s delicious and approachable recipes, you can confidently whip up classic noodles, stir fries, and soups whenever the craving strikes.

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.



CHRISTMAS COCKTAILS

by Camille Wilson

A Ten Speed Press Hardcover

On sale September 8th, 2026

Cooking – Holiday – Beverages –
Alcoholic

Editor: Dena Rayess

Rights: World

Status: Materials November 2025

Title Specs:

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

Pages: 144

Illustrations: photos

Price: \$19.99

Christmas Cocktails is your helpful guide to holiday cocktail-making and keeping spirits bright through 50 recipes. Each of the cocktails in these pages use beloved seasonal ingredients and flavors.

All of these are simple and impactful recipes that any level of cocktail-maker can whip up in a flash. In addition to the delicious cocktail recipes, you'll find lots of tips on making the most of these delicious drinks, like how to gift your cocktails, tips on leveling up your cocktail glass decorating, a guide to making your holiday cocktail-making spread, a quick primer on pairing cookies with your cocktails, and more.

Camille Wilson is an author and recipe developer based in New York, NY. Her books include *Christmas Cocktails*, *Dinks & Drinks*, and *Free Spirit Cocktails*.



UNTITLED TINI YOUNGER

by Tini Younger

A Clarkson Potter Hardcover

On sale October 20th, 2026

Cooking – Methods – General

Editor: Jen Sit

Rights: World

Status: Material April 2026

Title Specs:

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

Pages: 288

Illustrations: 120 4c photos

Price: \$35.00

Tini became a pro in the kitchen through years of training in culinary school and on the line in restaurants—but she firmly believes that anyone can learn to cook. If she can do it, you can too! She's shared her philosophy and techniques with her 13M+ followers, and now, she's sharing everything she's learned in a cookbook that makes mastering the basics simple and fun.

In *Untitled*, Tini shares over 100 recipes that build a strong foundation for beginner cooks. With learning opportunities baked into every recipe, Tini teaches you *why* you are doing something rather than just how, all with her casual, unfussy approach to instruction. *Untitled* is packed with plenty of approachable, everyday meals that you'll want to cook time and time again.

Tineke "Tini" Younger is a chef and digital creator whose warm, relatable approach to cooking has made her one of the most beloved culinary personalities on social media today. Tini first caught the nation's attention in 2023 as a fan favorite on Gordon Ramsay's Next Level Chef. After the show, she posted a mac and cheese tutorial to TikTok that would go on to break the internet — drawing more than 100 million views and sparking a viral trend around her creamy, no-frills recipe. Since then, Tini has been profiled by *Forbes*, *People*, *Rolling Stone*, *EatingWell*, *Food & Wine*, and more. She lives in Augusta, Georgia.



POTTER

BORDERLANDS

by Claudette Zepeda

A Clarkson Potter Hardcover

On sale June 2nd, 2026

Cooking - Regional & Cultural – Mexican

Editor: Francis Lam

Rights: World

Status: Materials available

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.

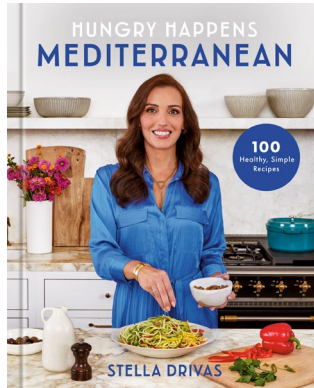
The Mexican American border has been an inflamed political focal point within the US; at the same time, Mexican food has long been the most popular “ethnic” cuisine in America. A child of the border herself, Claudette Zepeda grew up in both California and Mexico and sees the border as a vibrant, vital, 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.



RECENTLY PUBLISHED

New York Times bestseller!



HUNGRY HAPPENS: MEDITERRANEAN

100 Healthy, Simple Recipes

by Stella Drivas

A Clarkson Potter Hardcover

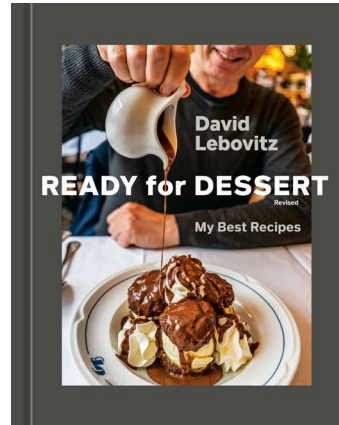
On sale September 9th, 2025

Cooking – Methods – Quick & Easy

Editor: Susan Roxborough

Rights: World

Status: Material available



READY FOR DESSERT, REVISED EDITION

My Best Recipes

by David Lebovitz

A Ten Speed Press Hardcover

On sale September 30th, 2025

Cooking – Courses & Dishes – Desserts

Editor: Julie Bennett

Rights: World

Status: Materials available

New York Times bestseller!



SALLY'S BAKING 101

Foolproof Recipes from Easy to Advanced

by Sally McKenney

A Clarkson Potter Hardcover

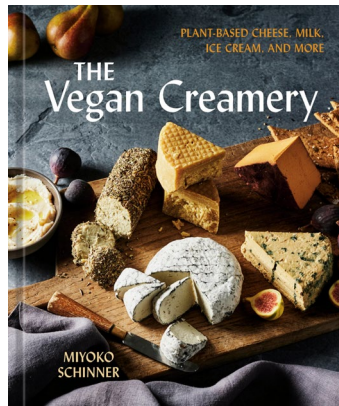
On sale September 2nd, 2025

Cooking – Methods – Baking

Editor: Susan Roxborough

Rights: World

Status: Materials available



THE VEGAN CREAMERY

Plant-Based Cheese, Milk, Ice Cream, and More

by Miyoko Schinner

A Ten Speed Press Hardcover

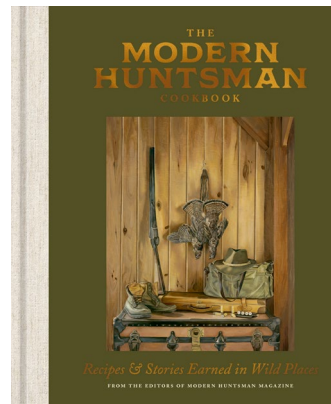
On sale September 16th, 2025

Cooking – Vegan

Editor: Claire Yee

Rights: World

Status: Materials available



MODERN HUNTSMAN

Recipes and Stories Earned in Wild Places

by The Editors of Modern Huntsman

A Ten Speed Press Hardcover

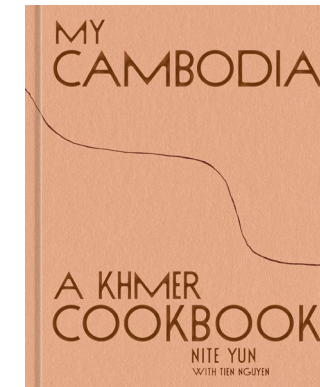
On sale September 2nd, 2025

Cooking – Specific Ingredients - Game

Editor: Kelly Snowden

Rights: World

Status: Material available



MY CAMBODIA

A Khmer Cookbook

by Nite Yun with Tien Nguyen

A 4 Color Books Hardcover

On sale September 23rd, 2025

Cooking – Regional & Cultural – Southeast Asian

Editor: Claire Yee

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,

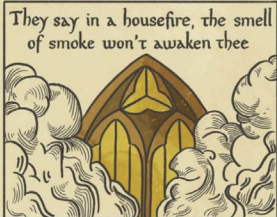


neither of us bold enough to acknowledge the act of chemical warfare to which we bore witness

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



UNTITLED ON BANNED BOOKS

by Nava Atlas
A Clarkson Potter Hardcover
On sale September 1st, 2026
History – Reference

Editor: Emma Brodie
Rights: World
Status: Material March 2026

Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)
Pages: 224
Illustrations: 120 photographs & illustrations
Price: \$28.99

When it comes to censoring women’s writing, everything old becomes new again. **Untitled on Banned Books** is an astonishing, colorful exploration of the consequences women writers have faced when their books become controversial, honoring those who fought the system by using their pens and typewriters as weapons. Books by women have long been targeted, from *Uncle Tom’s Cabin* to *The Hate U Give*. There is an uncanny resemblance between the invective used against *Gender Queer* (2021-2022’s most widely banned book) and that against 1928’s *The Well of Loneliness* by Radclyffe Hall. *Untitled on Banned Books* traces the histories of these publications, alongside many others that dared to bring sexuality, race, and gender before novel audiences—even if it meant disastrous consequences for their authors. Readers will come away from **Untitled on Banned Books** with a more enriched literary history and a list of important books to read and support.

Nava Atlas is the creator and editor of *Literary Ladies Guide*, a platform that explores and archives women’s classic literature with a dedicated following and millions of views logged. Her twenty trade books published span the culinary world and the visually driven non-fiction genres. Nava is also an acclaimed text-based artist with art and limited-edition texts in the libraries of The National Museum of Women in the Arts, Museum of Modern Art, Brooklyn Museum, Boston Museum of Fine Art, the Victoria and Albert Museum, and the U.S. Holocaust Museum.



THE SECRET LANGAUGE OF JEWELRY *65 Victorian Gems and Their Meanings*

by Amy Azzarito
A Clarkson Potter Hardcover
On sale August 18th, 2026
Antiques & Collectibles – Jewelry

Editor: Emma Brodie
Rights: World
Status: Material November 2025

Title Specs:

Trim: 165 x 203 mm (6-1/2 x 8 in)
Pages: 224
Illustrations: 250 4c photos
Price: \$19.99

Hearts, butterflies, buckles...these are the stock and trade of today's trendiest jewelers. But did you know that these jewelry motifs, from the heart earrings you bought as a teenager at Claire’s, to the hair brooches popular at the Met Gala, all take their cues from the Victorian era? Taking readers into the secret history of more than sixty jewelry symbols, motifs, and jewels, **The Secret Language of Jewelry** is the first of its kind—a guide that marries the past and present, helping us better understand our wardrobe choices and choose the most meaningful and intentional gifts.

Written in a wry, engaging tone that brings the past to life, this book features stunning art with vivid historic examples of each topic. All jewelry makes a statement—**The Secret Language of Jewelry** will empower readers to choose theirs.

Amy Azzarito is a material culture historian and author who has taught courses for the School of Visual Arts, Pratt Institute and Bard Graduate Center. She has written for Design*Sponge, Architectural Digest, Apartment Therapy, and more and been featured in the Washington Post and New York Magazine. She published *The Elements of a Home: Curious Histories behind Everyday Objects, from Pillows to Forks* in 2020 with Chronicle Books. She lives in San Francisco, California.



THE PICKLEBALL HANDBOOK
***The Unofficial Guide to America's
Fastest-Growing Obsession***
by Dawn Dais
A Ten Speed Press Trade Paperback
On sale June 23rd, 2026
Humor – Topic – Sports & Recreation

Editor: Julie Bennett
Rights: World
Status: Material October 2025

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)
Pages: 224
Illustrations: about 100 illos/photos
Price: \$19.99

The Pickleball Handbook is your ultimate guide to surviving and thriving in the world's fastest-growing obsession. Whether you're a pickleball newbie who got ambushed by an overly enthusiastic friend or a seasoned player who has more than one custom game shirt, this book is for you.

- The rules, which are both overly complicated and oddly arbitrary.
- The essential (and often unnecessary) gear you need to fit in.
- The many, many types of pickleball players, including the tournament junkie and the person who is mostly here for selfies and social hour (and all the ways these many types of players will humble you along your pickleball journey).
- The secret language of pickleball, from "dink" to "Nasty Nelson."
- How to know when you've crossed over from casual player to full-blown addict (hint: if you own a custom paddle, it's too late).

Dawn Dais is a freelance writer and designer who has made a career out of making fun of the "newbie experience." Whether she's tackling pregnancy, parenting, or running, Dawn has been there, stumbled through it, and somehow survived to tell the tale—usually with a healthy dose of sarcasm.



PREPPING FOR EVERYONE
***A Practical Survival Guide for Today's
Catastrophes***
by Amy Holman Edelman and Chris Begley
A Ten Speed Press Trade Paperback
On sale May 5th, 2026
Self-Help – Safety & Security – Survival &
Emergency Prep

Editor: Julie Bennett
Rights: World
Status: Materials November 2025

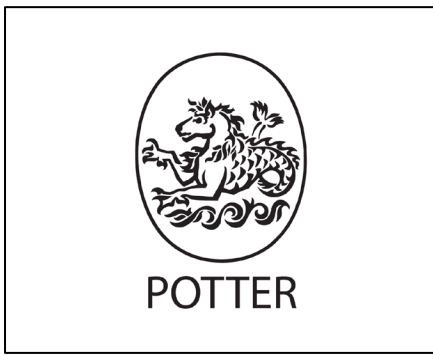
Title Specs:

Trim: 140 x 210 mm (5-1/2 x 8-1/4 in)
Pages: 272
Illustrations: 40-50 b&w illustrations
Price: \$18.99

In *Prepping for Everyone*, writer/mom Amy Holman Edelman has teamed up with survival expert Chris Begley to help you—and your family, friends, parents, and neighbors—survive the immediate threat and rebuild afterwards, whether you live in the city, a rural area, or the suburbs. *Prepping for Everyone* emphasizes the importance of good mental health and community building—because when disaster strikes, we all have to lean on each other.

With commonsense checklists, informative illustrations, and reasonable plans, this fact-filled handbook prepares you for disrupted access to food and clean water, lengthy power outages, lack of easy communication, housing loss, and much more. Organized in four parts to help you evaluate, prepare, survive, and then thrive, *Prepping for Everyone* is the practical guide you need before things go sideways.

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 Apolcalypse*. 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.



NEW HAMPSHIRE DELUXE EDITION

by Robert Frost

A Clarkson Potter Hardcover

On sale September 1st, 2026

Poetry - Subjects & Themes - Animals & Nature

Editor: Emma Brodie

Rights: World

Status: Material October 2025

Title Specs:

Trim: 146 x 222 mm (5-3/4 x 8-3/4 in)

Pages: 144

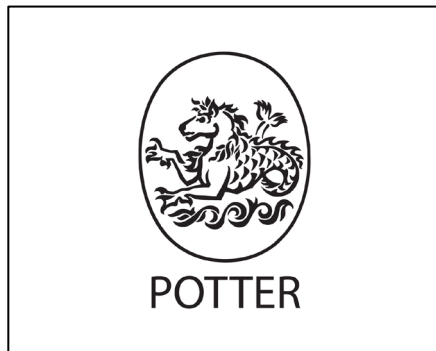
Illustrations: 15 illustrations throughout

Price: \$25.00

Robert Frost is one of America's most celebrated poets, a household name and classroom staple. Known for pastoral imagery and deep themes, Frost's poetry has an unparalleled legacy as the quintessential New England poet. His 1923 collection, *New Hampshire*, won the Pulitzer in 1924, and is still highly regarded to this day.

In celebration of this beloved work, we are creating a deluxe edition, including an original art program by illustrator TBD. This gorgeous edition comes packaged with a cloth cover, ribbon marker, and dyed edges. Frost fans and poetry enthusiasts alike will delight in seeing illustrated versions of seminal poems, including "Fire and Ice," "Nothing Gold Can Stay," "Stopping By the Woods on a Snowy Evening," "Evening in Sugar Orchard," and "The Need of being Versed in Country Things." The collection will also include a foreword by known Frost expert, Adam Plunkett, whose acclaimed book on Frost, *Love and Need: The Life of Robert Frost's Poetry*, recently published in February, 2025.

Robert Frost was born in San Francisco, but his family moved to Lawrence, Massachusetts, in 1884 following his father's death. The move was actually a return, for Frost's ancestors were originally New Englanders, and Frost became famous for his poetry's engagement with New England locales, identities, and themes. Frost's first book was published around the age of 40, but he would go on to win a record four Pulitzer Prizes and become the most famous poet of his time, before his death at the age of 88.



MOUNTAIN INTERVAL DELUXE EDITION

by Robert Frost

A Clarkson Potter Hardcover

On sale October 6th, 2026

Poetry - Subjects & Themes - Animals & Nature

Editor: Emma Brodie

Rights: World

Status: Material October 2025

Title Specs:

Trim: 146 x 222 mm (5-3/4 x 8-3/4 in)

Pages: 144

Illustrations: 15 illustrations throughout

Price: \$25.00

Robert Frost is one of America's most celebrated poets, a household name and classroom staple. Known for pastoral imagery and deep themes, Frost's poetry has an unparalleled legacy as the quintessential New England poet. One of the first collections to put him on the map was his 1919 publication, *Mountain Interval*.

In celebration of this beloved work, this deluxe edition includes an original art program by illustrator TBD. This gorgeous edition comes packaged with a cloth cover, ribbon marker, and dyed edges. Frost fans and poetry enthusiasts alike will delight in seeing illustrated versions of seminal poems, including "The Road Not Taken," "Christmas Trees," and "Birches."

The collection will also include a foreword by known Frost expert, Adam Plunkett, who wrote the acclaimed book on Frost, *Love and Need: The Life of Robert Frost's Poetry*.

Robert Frost was born in San Francisco, but his family moved to Lawrence, Massachusetts, in 1884 following his father's death. The move was actually a return, for Frost's ancestors were originally New Englanders, and Frost became famous for his poetry's engagement with New England locales, identities, and themes. Frost's first book was published around the age of 40, but he would go on to win a record four Pulitzer Prizes and become the most famous poet of his time, before his death at the age of 88.



TRIPPING POINT
The Gossamer Guide to Psychedelics
 by Gossamer
 A Clarkson Potter Hardcover
 On sale April 6th, 2027
 Science – Life Sciences - Mycology

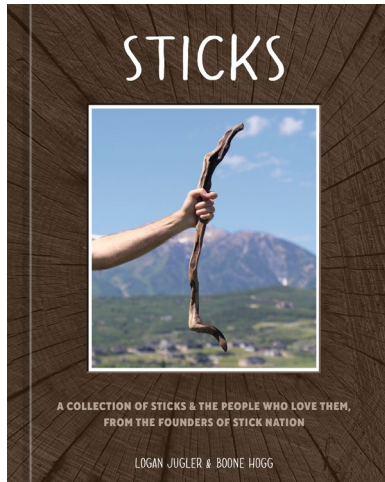
Editor: Emma Brodie
Rights: World
Status: Materials July 2026

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*.



STICKS!
A Collection of Sticks & the People Who Love Them, from the Founders of Stick Nation
 by Logan Jugler & Boone Hogg
 A Ten Speed Press Hardcover
 On sale October 7th, 2025
 Humor – Topic – Internet & Social Media

Editor: Molly Birnbaum
Rights: World
Status: Materials available

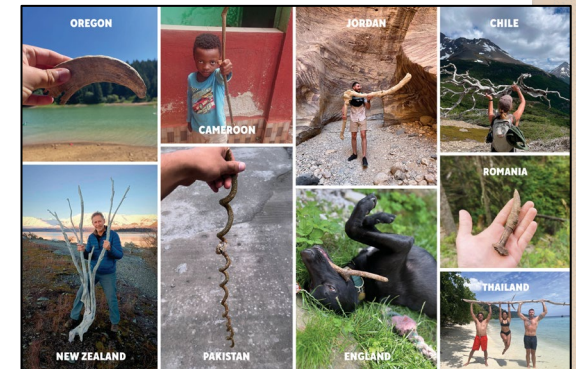
Title Specs:
 Trim: 140 x 178 mm (5 ½ x 7 in)
 Pages: 176
 Illustrations: 150 photos
 Price: \$16.99

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 (3.4M Instagram; 1M 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 TAO OF NATURE

by Regina Linke
A Clarkson Potter Hardcover
On sale April 6th, 2027
Philosophy – Ethics

Editor: Angelin Adams
Rights: World
Status: Material September 2026

Title Specs:

Trim: 127 x 178 mm (5 x 7 in)
Pages: 112
Illustrations:
Price: \$15.99

From the author of *The Oxherd Boy*, comes a selection of classic Taoist texts beautifully illustrated and packaged as a gift book that taps into the wisdom of nature. ***The Tao of Nature*** guides the reader through a visually arresting tour of sixty inspirational examples of balance and resilience found outdoors. Each text selection comes with a brief, modern interpretation, and is paired with beautiful, original artwork reflecting the Chinese painting traditions that readers have come to expect from Regina Linke’s unique illustration style. The book is envisioned as a one-of-a-kind gift, as well as a timeless keepsake, for the meditation practitioner, gardener-philosopher, and anyone who appreciates quiet contemplation and connection to the natural world.

Regina Linke is a Taiwanese American artist specializing in contemporary Chinese gongbi painting, an ancient form of brush painting that depicts narrative subjects in colorful high detail. She writes and illustrates stories that celebrate East Asian folklore and philosophy in an accessible and modern way. She lives with her family in Westerly, Rhode Island.



Rights sold to *The Oxherd Boy*: Czech: Vydavatelstvo Tatran; Dutch: Uitgeverij Luitingh-Sijthoff; French: Editions de la Maisnie; German: Kosel Verlag; Hungarian: Scolar Kiado; Italian: Ubiliber; Romanian: Pandora Publishing; Slovak: Vydavatelstvo Tatran; Turkish: Pegasus Yayıncılık; Vietnamese: First News Co.

*With deep love, one can be brave.
With moderation, one can be generous.
With humility, one can be a great leader.*

Tao Te Ching, Chapter 67

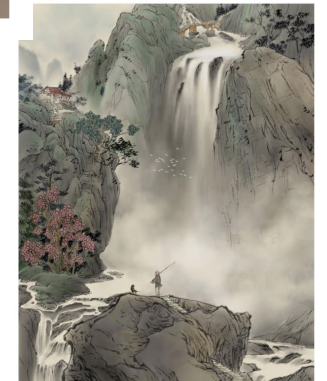
Diligence, honesty, and sense of responsibility characterize the hen as she leads her chicks to forage. A parent’s instinctual devotion to the survival of her young is the source from which she draws the fortitude to withstand hardship and the courage to fight when necessary. She feeds only when she and her brood need sustenance and seeks no more, therefore leaving enough for others. Guiding and teaching her young without trying to possess or master them, she becomes a true leader in service of others.



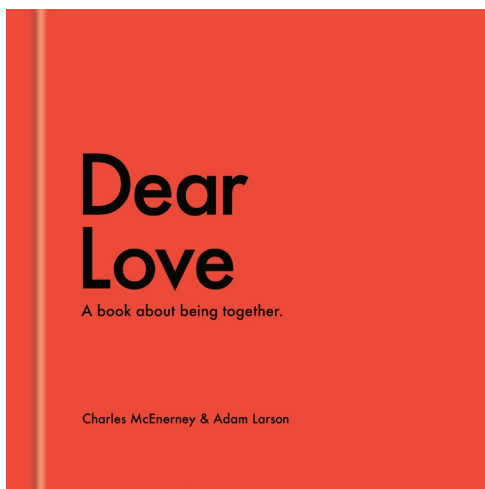
*Water is the softest and most yielding substance.
Yet nothing is better than water for overcoming the hard and rigid.*

Tao Te Ching, Chapter 78

Water obeys the law of gravity, always flowing downward and seeking the lowest point rather than putting itself above others. Flowing water goes around obstacles, forging its own path, rather than tackling the immovable head on. In so doing, water derives strength and power from its yielding nature, slowly subduing even the hardest, most rigid rock and stone with patience and persistence.



Sample pages



DEAR LOVE

A Book About Being Together

by Charles McEnerney and Adam Larson

A Clarkson Potter Hardcover

On sale January 6th, 2026

Self-Help – Motivational & Inspirational

Editor: Emma Brodie

Rights: World

Status: Material available

Title Specs:

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

Pages: 88

Price: \$15.99

In a world that often equates love with impersonal, cookie-cutter gifts, **Dear Love** offers a sweet moment to reflect on our love stories and dream about your possibilities as a couple. The thirty heartfelt suggestions in this bite-sized and poignant book encourage lovers to explore new ways of strengthening their relationship and affirming their bond. Examples in this book include: “Let’s lie in a river, kayak on a lake, or dawdle on a dock,” or “let’s eat breakfast late, with no place to be.” It is a perfect gift for Valentine’s Day, anniversaries, or just because, **Dear Love** is a joyful, vibrant keepsake for couples and celebration of lasting romance.

Charles McEnerney is a writer, musician, marketer, and, most importantly, a dad to Adacie and Declan. Throughout his career, he has worked at HBO, GBH/PBS, *Fast Company, Inc.* and *MovieMaker* magazines, Seattle International Film Festival, Emerson College, The Grommet, and 826 Boston.

Adam Larson is an award-winning artist, creative director, designer, and illustrator. He founded the multi-disciplinary brand design studio Adam&Co, whose clients have included Absolut, Beyoncé, Taylor Swift, Fleetwood Mac, Herbie Hancock, Hoka, Nike, Puma, Saucony, Converse, The Boston Public Library, Harvard, MIT, Syracuse University, The Isabella Stewart Gardner Museum, and many others.

So, let’s go to
a small town
and spend the
day in bookstores
and cafés and
movie theaters.



DEAR NEWLYWEDS

by Charles McEnerney and Adam Larson

A Clarkson Potter Hardcover

On sale September 1st, 2026

Self-Help – Motivational & Inspirational

Editor: Emma Brodie

Rights: World

Status: Material February 2026

Title Specs:

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

Pages: 88

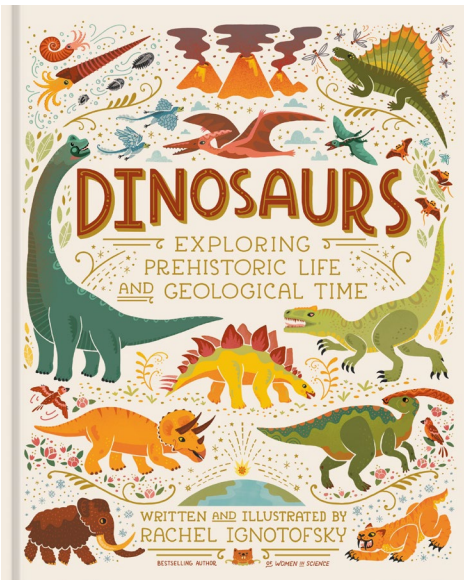
Price: \$15.99

In a culture that increasingly emphasizes weddings as a symbol of status rather than of love, **Dear Newlyweds** offers a genuine moment to reflect on the commitment you are making and the life you are building with the person you most cherish. The thirty heartfelt musings in this bite-sized and emotional book encourage newlyweds to embrace both the wedding day itself and all the days that follow.

With sentiments that offer us an opportunity to remember the past, dwell in the present, and plan for the future, **Dear Newlyweds** is a compact and colorful gift book that celebrates one of life’s most profound commitments.

Charles McEnerney is a writer, musician, marketer, and, most importantly, a dad to Adacie and Declan. Throughout his career, he has worked at HBO, GBH/PBS, *Fast Company, Inc.* and *MovieMaker* magazines, Seattle International Film Festival, Emerson College, The Grommet, and 826 Boston. He lives in Jamaica Plain, Massachusetts.

Adam Larson is an award-winning artist, creative director, designer, and illustrator. He founded the multi-disciplinary brand design studio Adam&Co, whose clients have included Absolut, Beyoncé, Taylor Swift, Fleetwood Mac, Herbie Hancock, Hoka, Nike, Puma, Saucony, Converse, The Boston Public Library, Harvard, MIT, Syracuse University, The Isabella Stewart Gardner Museum, and many others. He lives in Florence, Massachusetts, with his American Bully, Rhys.



DINOSAURS

Exploring Prehistoric Life and Geological Time

by Rachel Ignotofsky

A Ten Speed Press Hardcover

On sale October 14th, 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

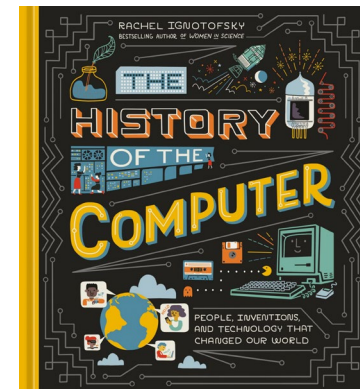
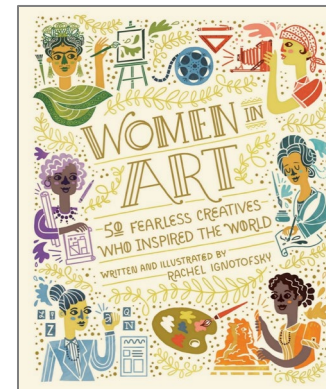
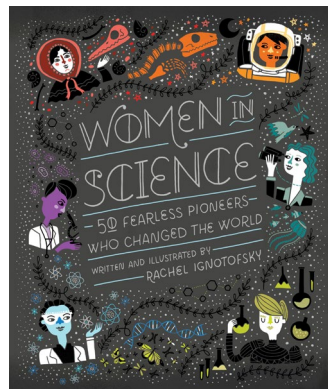
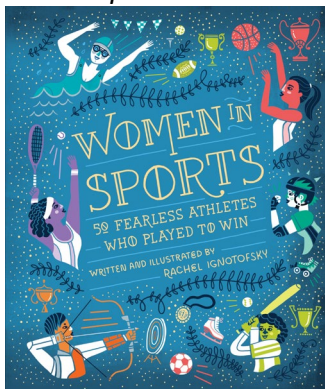
With an exciting blend of vivid artwork and astonishing scientific facts, *Dinosaurs* journeys through Earth's inhospitable origins—when the only life-forms were single-celled organisms—to the beginnings of life as we know it during the Paleozoic Era: when plants covered whole continents with forests, winged insects took to the sky, and seafaring vertebrates evolved to survive on land. Traveling forward in time, you'll explore the Mesozoic Era, when the gargantuan Tyrannosaurus rex, the long-necked Brontosaurus, and the lumbering Stegosaurus walked the Earth. Then you'll venture into the Cenozoic Era's ice age, where you'll meet mammals such as the woolly mammoth and early humans. Experience Earth history like you've never seen it before with infographics, maps, and illustrations that bring fascinating extinct animals to life.

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 journey across more than 4.5 billion years.

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.

Rights sold: Complex Chinese: *Inno-Fair*; Japanese: *Sogensha*; Polish: *Wydawnictwo*; Spanish (Spain only): *Nordica Libros*; UK/BC: *Hachette Children's Group*



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*



FLY
A Visual Journal of Creativity, Inspiration, and Freedom
by Andrea Pippins
A Ten Speed Press Hardcover
On sale July 14th, 2026
Self-Help – Creativity

Editor: Julie Bennett
Rights: World
Status: Material November 2025

Title Specs:

Trim: 178 x 208 mm (7 x 8 in)
Pages: 176
Illustrations: 100-200 illustrations
Price: \$22.00

We all get stuck. Whether you're an artist, a writer, or a creative of another sort, there's always a time when you could use a little support, a nudge in the right direction from someone who's been there. In ***Fly***, artist and designer Andrea Pippins plays the role of mentor, providing guidance for women, especially women of color, navigating creative sticking points. Partway through her career, Pippins enjoyed success but also knew she wasn't fully expressing her artistic dreams and goals. When she sought out resources to help her find that fulfillment, she discovered that most self-help guides are directed at people who don't reflect her lived experience. So she developed her own unique process to cultivate a trusted inner compass and ultimately find a deep sense of freedom, balance, and direction.

Pippins shares those tools here, via vibrant art, hand lettering, and diagrams, in a collection of insightful advice, intentional rituals, and relatable stories to help you discover new parts of yourself and manifest your creative dreams. Whether you are looking for a new beginning, a daily tool, or a comforting voice, ***Fly*** will help you live and create with more presence, curiosity, and joy.

Andrea Pippins is a visual storyteller who creates images that empower people, especially women and girls, to nurture their creativity and themselves through artistic expression and wellness practices. She illustrated *Young, Gifted, and Black*, a bestselling book series by Jamia Wilson; designed promotional social media graphics for HBO's Tina Turner documentary; illustrated a national Kwanzaa stamp for the USPS; and partnered with Young People's Poet Laureate Elizabeth Acevedo to illustrate her world-renowned poem, "Inheritance". She has also worked on projects for Lincoln Center, the Malala Fund, Instagram, Apple, National Geographic, and many more.



CHESS BOOK 2
by Levy Rozman
A Ten Speed Hardcover
On sale October 6th, 2026
Games & Activities – Chess

Editor: Kaitlin Ketchum
Rights: World
Status: Material December 2025

Title Specs:

Trim: 178 x 208 mm (7 x 8 in)
Pages: 256
Illustrations: 475-500 chess board illos
Price: \$29.99

Unlock the secrets to mastering chess and face your opponents with confidence and skill with ***How to Win at Chess 2***. This comprehensive guide teaches intermediate and advanced players how to transform the way they think about chess, helping them elevate their gameplay as they begin to take on increasing challenging matches.

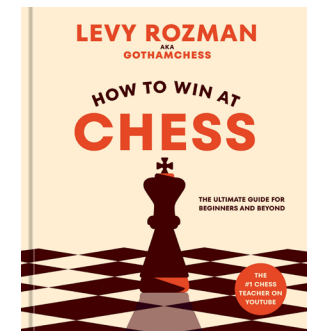
Full of the signature wit and humor that earned Levy Rozman the moniker "the internet's favorite chess teacher," ***How to Win at Chess 2*** takes a deep dive into the important aspects of improving your chess game: pawn play, piece play, tactics, attacking, defending, converting winning positions, and endgames. Rozman also introduces players to helpful tools to increase their skills, including chess engines, game analysis, chess bots, and training puzzles, encouraging players to broaden their chess knowledge to attain more victories.

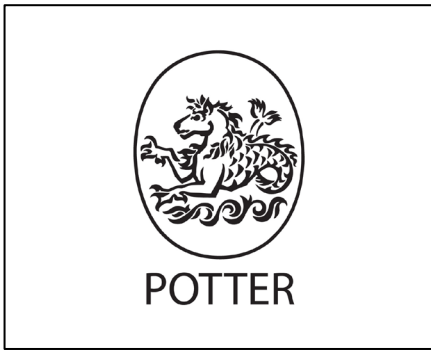
Packed with practical and approachable advice and strategies for enriching your understanding of the game, ***How to Win at Chess 2*** includes over 500 instructional gameplay illustrations, as well as exclusive bonus content on Chessly, Rozman's online teaching platform.

We also have *Chess for Babies*, a board book on the Ten Speed Young Reader's list, publishing in Spring 2026.

Levy Rozman, more popularly known as GothamChess, is an online chess streamer who earned the International Master title in 2018. A former scholastic chess coach, he is passionate about chess accessibility, and has donated \$100,000 in scholarship funds for chess programs in education. He currently boasts the biggest chess channel on YouTube, where he focuses on creating fun and educational content.

New York Times bestseller!





'TIS THEE, NOT ME
A Modern Medieval Guide to
Bad Dates and Worse Decisions

by Clarice Tudor
A Clarkson Potter Hardcover
On sale May 5th, 2026
Humor – Form – Comic Strips &
Cartoons

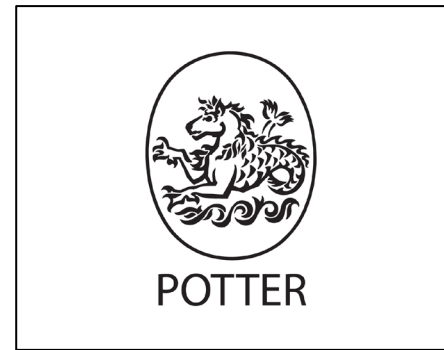
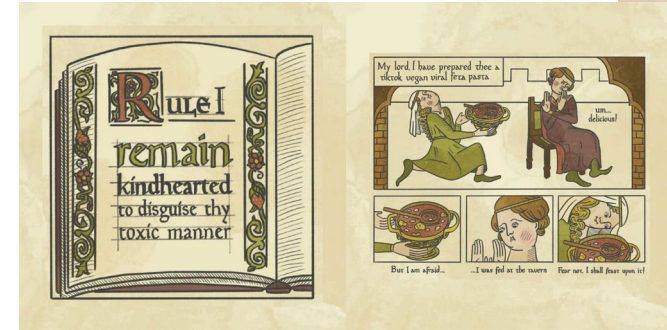
Editor: Emma Brodie
Rights: World
Status: Material available

Title Specs:
Trim: 178 x 178 mm (7 x 7 in)
Pages: 144
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, and Tumblr.



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 28th, 2026
Art – Collections, Catalogs, Exhibitions

Editor: Deanne H. Katz
Rights: World
Status: Material available

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. Organized into chapters covering US historical events, activism and diversity, national parks and the American landscape, and pop culture, **Forever Stamps** covers 250 years of American history. Alongside the images, there are captions, essays, and interviews that capture the stories behind the stamps and the historic moments that led to a stamp’s creation.

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.





AROUND THE SUN Stories and Symbols from Across the World

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

Editor: Kim Keller
Rights: World
Status: Materials available

Title Specs:

Trim: 152 x 241 mm (6 x 9 ½ in)
Pages: 160
Illustrations: 60 illustrations
Price: \$18.99

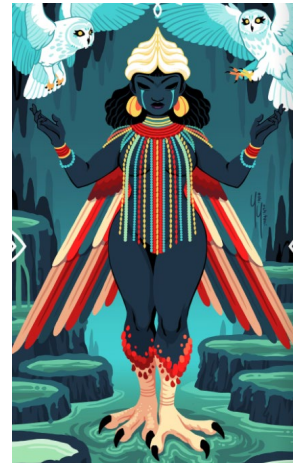
Around the Sun is a storybook comprised of twelve illustrated folktales from all around the world and across time, each featuring a Hero, a Challenge, an Advisor, and a Desire. The stories unfold over several spreads, with beautiful illustrations running throughout to set the stage of an immersive reading experience. For an additional layer of depth, background information on iconic recurring symbols, objects, and mythical tokens—such as the mirror, the sword, or the fruit—will be interspersed throughout. *Around the Sun* explores foundational themes of conquering evil, overcoming adversity, and finding love and companionship. Yoshi Yoshitani's art style is dynamic and vibrant, featuring diverse and multicultural characters. Readers will be transported by *Around the Sun*'s lush artistic details and gripping mythologies.

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 coveted what another 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 his holy 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 queenhood, did not give in.

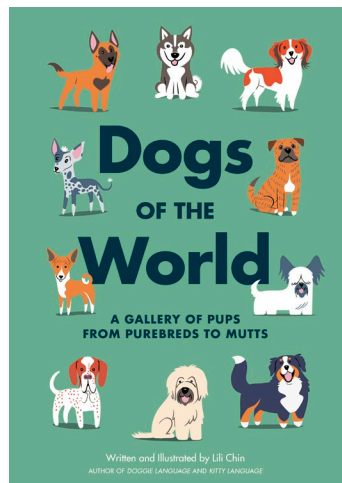
Instead, Ishtar undressed and appeared before Ereshkigal. Unashamed and without hesitation, Ishtar ascended the stairs and sat down on the throne and prepared to rule. But Ishtar, in her haste and greed, forgot that she had been willingly stripped of power when she removed her clothing. Ereshkigal's 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 Ninsubur 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 Ninsubur'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, dried, 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.



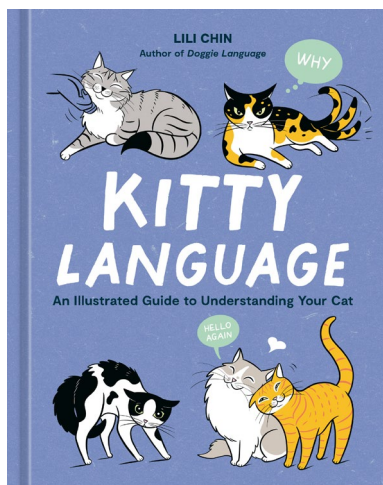
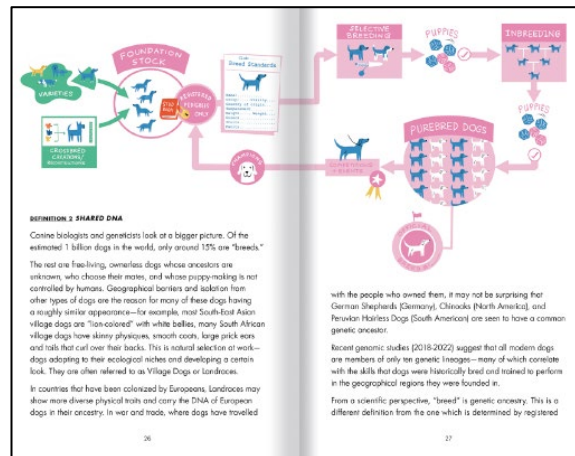
DON'T FORGET ABOUT...



DOGS OF THE WORLD
A Gallery of Pups from Purebreds to Mutts by
 Lili Chin
 A Ten Speed Press Hardcover
 On sale April 15th, 2025
 Pets – Dogs

Editor: Julie Bennett
Rights: World
Status: Final files available

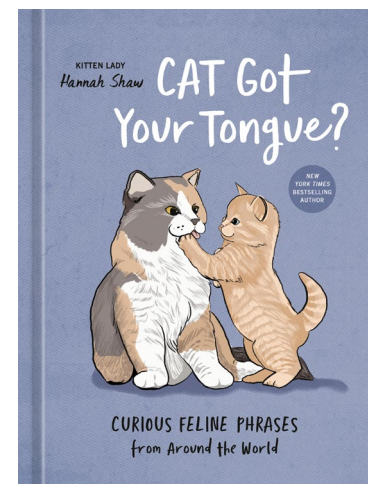
Rights sold: Complex Chinese: *Oak Tree Publishing*; Dutch: *BBNC*;
 Spanish: *Edogtorial*; UK/BC: *Penguin Books / PRH UK*



KITTY LANGUAGE
An Illustrated Guide to Understanding Your Cat
 by Lili Chin
 A Ten Speed Press Hardcover
 On sale June 13th, 2023
 Pets – Cats

Editor: Julie Bennett
Rights: World
Status: Final files available

Rights sold: Chinese (complex): *Beijing Phoenix-Power*; Chinese (simplified): *Oak Tree*; Czech: *Euromedia*; Dutch: *BBNC*; French: *Editions Ulmer*; German: *Ulmer Verlag*; Greek: *Pedio Publishing*; Hungarian: *Lingea*; Indonesian: *Renebook*; Japanese: *Kadokawa*; Korean: *Youngjin.com*; Polish, Romanian, Slovak: *Lingea*; Spanish: *Edogtorial*; Turkish: *Halkkitabevi Basim*; UK/BC: *Penguin Books*; Vietnamese: *Saigon Books*



CAT GOT YOUR TONGUE?
Curious Feline Phrases from Around the World
 by Hannah Shaw
 A Ten Speed Press Hardcover
 On sale July 1st, 2025
 Humor – Animals

Editor: Julie Bennett
Rights: World
Status: Materials available



COFFEE TABLE BOOKS

Images from *Star of the Show*



ON THE RECORDS
80 Musicians on Beloved and Overlooked Albums

by Brian Beck
A Clarkson Potter Hardcover
On sale October 13th, 2026
Music – Essays

Editor: Deanne Katz
Rights: World
Status: Material June 2025

On the Records is a collection of musical gems from 80 artists who influence music culture at large. Written through essays by big names in music across genres, like Erykah Badu, Bon Iver, Brittany Howard and many more, the book offers an intimate look at the music that has privately influenced and moved these artists. Each essay features an album, artist, or a set of songs that the artist feels should have been considered classics among the collective consciousness but have been ignored or underappreciated. And alongside the essay is unique artwork related to the album, whether that's cover art, liner photos, or something more personal.

Brian Beck has held almost every role in artist relations within the music world. He worked for record labels, moved into artist management, and then was the Global Head of Music and Entertainment for Sonos. Throughout his career, he has partnered with critically acclaimed artists to create world-class curated radio stations.

Title Specs:

Trim: 203 x 203 mm (8 x 8 in)
Pages: 224
Illustrations: 100+ 4C photos
Price: \$29.99



NALU
The Culture and Traditions of Surfing in Hawai'i

by Marie Brown and Ian Lendler
A Clarkson Potter Hardcover
On sale June 2nd, 2026
Sports & Recreation – Watersports - Surfing

Editor: Angelin Adams
Rights: World English
Translation: McKinnon Literary
Status: Material September 2025

Today's popular surfing culture in America has existed for only about 100 years. Even the word "surfing" was a Western invention, created by early visitors to Hawaii in the late 1800s, who had no idea how to describe the sight of Hawaiians riding waves. Little did Westerners know that Hawaiians already had a name for it: he'e nalu, or wave-sliding.

For ancient Hawaiians, this indigenous pastime was more than just a sport or recreation; it was a vital aspect of their society. He'e nalu had its own rituals, holidays, shrines, and mythology. When the waves were right, entire villages would abandon their duties to play in the ocean. Men, women, and children would all dive in—riding, competing, flirting, and socializing in the water.

Dr. Marie Alohalani Brown, Kanaka 'Ōiwi (Hawaiian), is one of the world's leading experts on Hawaiian mythology and one of a handful of scholars who focuses on primary Hawaiian-language resources such as nineteenth-century Hawaiian-language newspapers. She is a professor of Hawaiian religion at the University of Hawai'i at Mānoa and the author of *Hawaiian Myths, Gods, and Legends*. In 2019, she was one of the thirty-eight kūpuna (elders) who were arrested while trying to protect the sacred mountain Mauna Kea.

Ian Lendler is the author of *The First Dinosaur*, which *Kirkus Reviews* named a "Best of the Year," and *Alcoholica Esoterica*, which was featured on NPR and in *The Wall Street Journal*. He has written many award-winning children's picture books and graphic novels. His writing has appeared in *The San Francisco Chronicle*, *Mental Floss*, and on CNN. He lives in Northern California, where he is an avid surfer.

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 304
Illustrations: 200 4C photos
Price: \$40.00



AMERICA OBSCURA
An Explorer's Guide to the Hidden Wonders of the United States
 by Joshua Foer, Dylan Thuras, and Atlas Obscura
 A Ten Speed Press Hardcover
 On sale May 12th, 2026
 Travel – United States

Title Specs:
 Trim: 203 x 254 mm (8 x 10 in)
 Pages: 320
 Illustrations: 300 photos and illustrations
 Price: \$40.00

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

Inspiring equal parts awe and wanderlust, *America Obscura* is the definitive travel guide to the United States 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.



KEEP IT BEAUTIFUL
Inside the Funkyverse of Shock G and Digital Underground
 by Alexis Wolfe Mbassa and Estate of Gregory Jacobs
 A Clarkson Potter Hardcover
 On sale August 25th, 2026
 Biography & Autobiography – Music

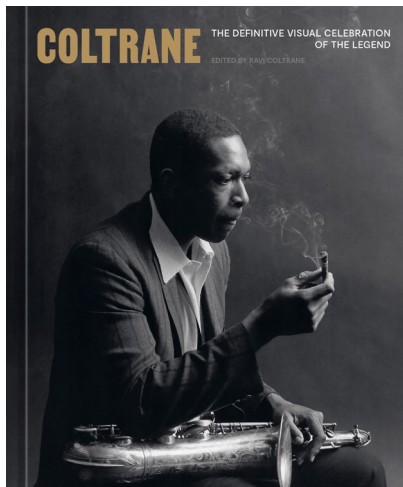
Title Specs:
 Trim: 203 x 254 mm (8 x 10 in)
 Pages: 240
 Illustrations: Fully illustrated
 Price: \$35.00

Editor: Angelin Adams
Rights: World
Status: Materials November 2025

This fully illustrated memoir by Gregory "Shock G" Jacobs, as told to Alexis Wolfe Mbassa, captures the eternal vibrance of his style—playful, soulful, colorful, and profound. In *Keep It Beautiful*, music lovers and 80s and 90s nostalgists will find a rare lens into the early days of hip-hop when it was an underground urban movement flirting with mainstream culture—bringing new takes on club classics and new style to the nightlife and street scenes. Curated by close friend and artist, Alexis Wolfe Mbassa, this stunning, full-color work offers a never-before-seen glimpse into the genesis of Shock G's group, Digital Underground, which launched the music career of rap icon Tupac Shakur.

Keep It Beautiful (one of Shock G's well-known sayings) combines traditional memoir, photographs, lyrics, the artist's own illustrations and storyboards, handwriting, and photography to create an appealing package that is both keepsake book and a deeper look into the mind of an artist. **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.



COLTRANE

The Definitive Visual Celebration of the Legend

edited by Ravi Coltrane with essays by Wayne Coyne, Dev Hynes, Phil Lesh, Julie Mehretu, Carlos Santana, Patti Smith, and Ravi Coltrane

A Ten Speed Press Hardcover

On sale September 1st, 2026

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: \$60.00



BLACK FILM

A History of Black Representation and Participation in the Movies

by David F. Walker

A Ten Speed Press Hardcover

On sale March 24th, 2026

Performing Arts – Film – History & Criticism

Editor: Kimmy Tejasindhu

Rights: World

Status: Materials available

Title Specs:

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

Pages: 208

Illustrations: 25 illustrations

Price: \$24.99

John Coltrane's impact on music and culture endures far beyond his prolific career and untimely death in 1967 at age forty. His masterful saxophone style and groundbreaking jazz compositions had a profound effect on the evolution of music through the decades, and it continues to resonate across styles and genres to this day.

This beautiful photography book offers an intimate and in-depth look at his life with over one hundred expertly curated images taken by renowned photographers such as Francis Wolff and Chuck Stewart. The selection includes outtakes from the album cover photoshoot for *Ascension*, in-studio candid shots taken during the recording of *Blue Train*, a glimpse backstage with Alice Coltrane before their first performance together, and more.

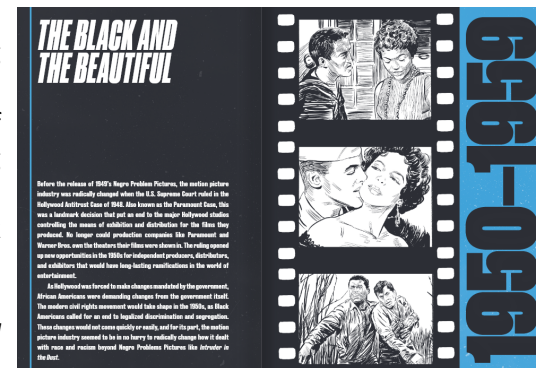
Coltrane is a visual celebration of John Coltrane's musical legacy, complete with an introduction by his son and fellow musician Ravi Coltrane, along with personal stories from other musicians, artists, and writers who have been moved by his work.

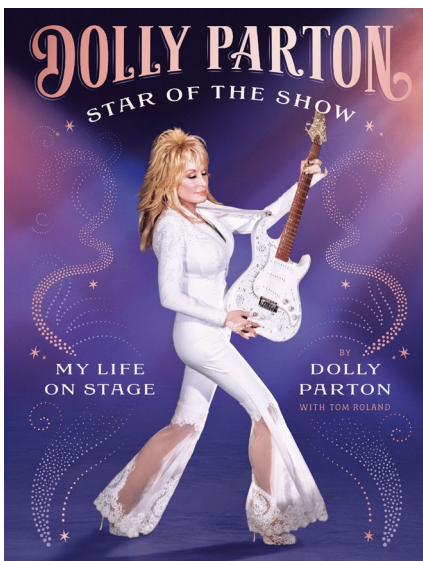
Ravi Coltrane is a critically acclaimed Grammy-nominated saxophonist, bandleader, and composer. Born on Long Island, the second son of John Coltrane and Alice Coltrane, Ravi was named after Indian sitar legend Ravi Shankar. He leads the effort to restore the John Coltrane Home in Dix Hills, Long Island, and presides over important reissues of his parents' recordings.

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.

Divided by decade, each section of the book covers an important era and milestone for Black film, highlighting both difficulties and triumphs through time. With gorgeous illustrations, film stills, and rare pieces of ephemera, **Black Film** celebrates the glowing contributions of Black actors and filmmakers.

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 with Tom Roland

A Ten Speed Press Hardcover

On sale November 11th, 2025

Photography – Subjects & Themes –
Celebrity

Editor: Matt Inman

Rights: World

Status: Materials available

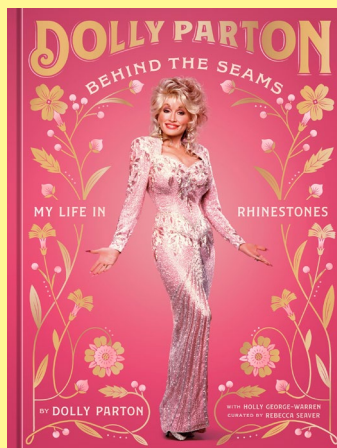
Title Specs:

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

Pages: 336

Illustrations: 500+ 4C Photos

Price: \$55.00



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*

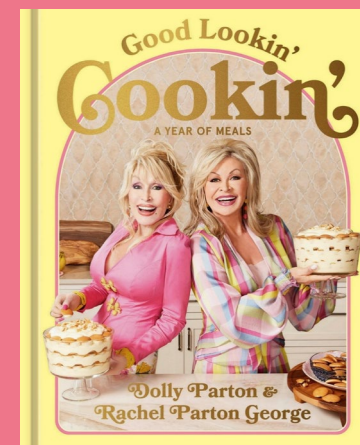
In *Star of the Show*, the final book in Dolly Parton's proposed photographic trilogy—following *Songteller* (lyrics) and *Behind the Seams* (fashion)—the country music legend finally shares a definitive look at the quintessential performances that jumpstarted her career as one of the world's most dazzling and beloved performers.

Featuring engaging stories and memories from Parton's dynamic life behind the microphone, this exquisitely photographed book spotlights her formative performances and star-making moments, from singing in front of her parents on a woodpile back home in Tennessee to making her debut with Porter Wagoner, from breaking on her own at state fairs to performing for millions of fans on tours, from making her onscreen debut in *9 to 5* to playing to 2023 Dallas Cowboys halftime show and stepping onto new stages today. Along the way, Dolly offers insight into touring, singing, instruments, and high-profile collaborations with artists such as Kenny Rogers, Linda Ronstadt, Emmylou Harris, and many more. 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.

Tom Roland is the editor of the *Billboard Country Update* and founder of the country music database *RolandNote*. He's authored *The Billboard Book of #1 Country Hits* and *Beautiful Mess*, and has written for *The Tennessean*, *The Hollywood Reporter*, and many more.

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



Ten Speed Press | September 2024
NEW YORK TIMES BESTSELLER



ANDREW LLOYD WEBBER'S PHANTOM OF THE OPERA

by Andrew Lloyd Webber

A Ten Speed Press Hardcover

On sale September 22nd, 2026

Performing Arts – Theater – Broadway & Musicals

Editor: Dena Rayess

Rights: World

Status: Material December 2025

Title Specs:

Trim: 241 x 305 mm (9 ½ x 12 in)

Pages: 320

Illustrations: 250-300 full color photos

Price: \$50.00

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

Featuring exclusive stories from the cast and crew, unearth archival photography and pieces, and an in-depth look at how the story came to be and the expansive future it holds, *The Phantom of the Opera* is an exciting exploration into the power and global phenomenon of the ever-popular musical. From The Phantom's labyrinthine underworld to Christine's lamplit dressing room to the dreamlike grandeur of the Opera House rooftop at twilight, the evocative power of Andrew Lloyd Webber's *The Phantom of the Opera* has always extended far beyond its intimate setting. Visually rich and packed with enchanting and fascinating story-telling, this book will delight Phantom fans, both new and old.



A MODERN GUIDE TO VINTAGE WATCHES

by Eric Wind & Charlie Dunne

A Ten Speed Press Hardcover

On sale September 1st, 2026

Antiques & Collectibles – Clock, Watch

Editor: Eric Klopfer

Rights: World

Status: Materials April 2026

Title Specs:

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

Pages: 304

Illustrations: 250-300 full-color photos

Price: \$50.00

For enthusiasts, collectors, and those new to watch culture comes ***A Modern Guide to Vintage Watches***, the ultimate exploration of vintage watch culture and collecting. These beautifully curated pages present an abundance of 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 prized timepieces; a comprehensive look at watch patina; the dos and don'ts of buying a vintage watch, and a deep dive into watch collecting journeys and the obsessive culture that surrounds these vintage pieces. 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.

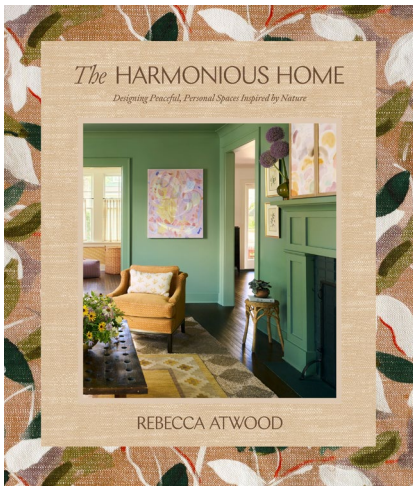
Eric Wind is one of the world's leading experts on vintage watches. Eric founded and owns Wind Vintage, a company he started in 2017 that is dedicated to offering exceptional watches for sale at all price points. Eric previously served as Vice President, Senior Specialist for Christie's.

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.





ARTS, CRAFTS, GARDENING & DESIGN



THE HARMONIOUS HOME
Designing Peaceful, Personal Spaces
Inspired by Nature
by Rebecca Atwood
A Clarkson Potter Hardcover
On sale August 26th, 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: 200 4C photographs
Price: \$40.00

Hailed by *Vogue* for her "approachable patterns and textiles" Rebecca Atwood shares a new method for styling your interiors, one guided by nature: specifically, landscapes that capture your imagination. Think of a place outside that contains a mood you want to bring into your home, such as the beach or a garden you saw on your travels. Identify the colors in its landscape and you can choose a room's paint colors. Pick out its textures and you can decide what materials—rugs, wallpaper, upholstery fabric—to bring into the room. The Harmonious Home walks you through six different landscapes—Dunes, Ocean, Field, Forest, Garden, and City—and shows you how to pull together color and pattern combinations you might not have imagined on your own that evoke the feeling of the place without looking overly thematic. Throughout, you'll find gorgeous photographs of interiors around the country and expert advice from celebrated interior designers for selecting lighting, a floor plan, window treatments, and more.

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* and *Living with Color*.

Rights sold to *Living with Color*: Chinese (simplified): *Tianjin Ifengspace Media*; Spanish: *Editorial GG*; Ukrainian: *Arthuss Publishing Co.*



HIGH VIBE DESIGN
Redefining Maximalism
by Sasha Bikoff Interior Design LLC
A Clarkson Potter Hardcover
On sale September 8th, 2026
House & Home – Decorating & Furnishing

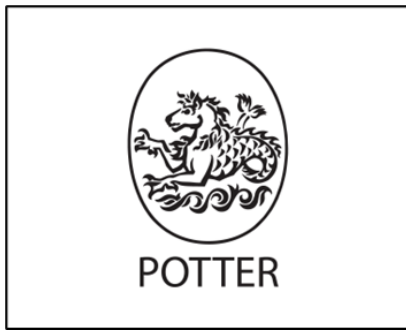
Editor: Deanne H. Katz
Rights: World
Status: Material November 2025

Step into a world of curated excess, where every project begins with a feeling. ***High Vibe Design*** invites you to explore the art of creating vibrant, eclectic interiors that tell deeply personal and transformative stories. Whether it's the specific vibe of 1970s Italian modern meets gritty American 2000s or the blend of Marie Antoinette and Studio 54, each design is a celebration of individuality.

Sasha's bold design perspective brings together color, texture, pattern, and objects to create balanced and yet wildly imaginative interiors that embrace the joy of living fully. For the first time, she delves into her process of layering meaning, building suspense, and creating rhythm and tension within a space to bring a next-level vibe to any room. Whether you're a designer, a collector, or simply looking for dopamine-infused inspiration, ***High Vibe Design*** will unlock an entirely new way to think about interiors.

Sasha Bikoff has made a name for herself with her unapologetically maximal, imaginatively bold interiors. She has produced collaborations with the likes of Vervain, Versace, Fabricut, Rug Art, New Ravenna, and Currey & Company, to name a few. Her work has made a splash at Salone del Mobile and Art Basel in addition to the illustrious Kips Bay Decorator Show House. Sasha splits her time between Manhattan and a—surprisingly subdued—modern farmhouse in the Hamptons.

Title Specs:
Trim: 229 x 305 mm (9 x 12 in)
Pages: 288
Illustrations: 4C photos
Price: \$60.00



HOMEMAKING WITH BABS

by Barbara Costello
A Clarkson Potter Hardcover
On sale September 1st, 2026
Cooking – Courses & Dishes

Editor: Angelin Adams
Rights: World
Status: Materials April 2026

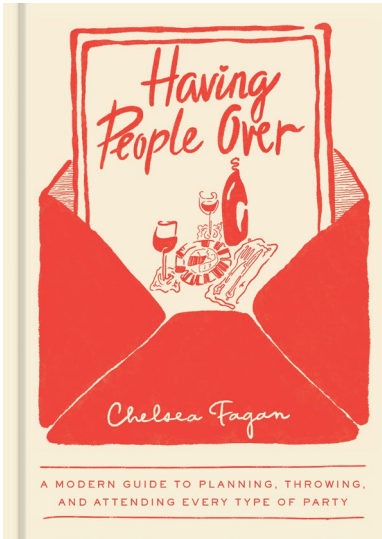
Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 272
Illustrations: 120 4C photos
Price: \$35.00

Everyone’s favorite grandma is back with a comprehensive guide to caring for the home. Through their decades of experience as homeowners, Babs and her husband TK (aka Mr. Babs) have figured out the most efficient way to manage a home with ease. From daily routines to seasonal cleaning, organizing, and home maintenance, Babs shares her innovative methods and family traditions that make homemaking simple and enjoyable.

Homemaking with Babs also includes DIY solutions for natural cleaning and pest control, making it a valuable resource for anyone looking to create a peaceful and well-maintained home. With more than 100 easy home hacks, practical tips, and seasonal checklists to help readers manage their homes with ease, *Homemaking with Babs* makes managing the home feel, well, manageable!

Barbara Costello, known as BrunchwithBabs on social media (7M+ followers across platforms), is a mother of four and grandmother of nine. Babs has taken the internet by storm with her warmth, enthusiasm, practical tips, and motherly wisdom, earning her the title of "the internet's favorite grandma." The bestselling author of *Celebrate with Babs* and *Everyday with Babs*, she’s also a regular guest on *Today*, *Good Morning America*, and *The Drew Barrymore Show*, where she shares her household tips, tricks, hacks, and delicious recipes. A former teacher and preschool founder, she is also a wife to her loving husband, Mr. Babs.



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 21st, 2025
Reference – Etiquette

Editor: Cristina Garces
Rights: World
Status: Materials available

Title Specs:

Trim: 140 x 203 mm (5-1/2 x 8 in)
Pages: 208
Illustrations: 30-40 photos and Illustrations
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 Wifi*, *The Financial Diet*, *A Perfect Vintage*, and *The High Dive*.





UNTITLED SMALL SPACES BOOK
 by Shavonda Gardner
 A Ten Speed Press Trade Paperback
 On sale March 2nd, 2027
 House & Home – Small Spaces

Editor: Angelin Adams
Rights: World
Status: Materials June 2026

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 *Untitled Small Spaces Book*, 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, *Untitled Small Spaces Book* 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.



FREE STYLE
Unlock Creative Home Designs: An Interior Design Book
 by Liz Kamarul
 A Clarkson Potter Hardcover
 On sale April 21st, 2026
 House & Home – Decorating & Furnishing

Editor: Deanne H. Katz
Rights: World
Status: Materials available

Title Specs:

Trim: 191 x 241 mm (8 x 10 in)
 Pages: 256
 Illustrations: 100 4C 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.





INTERIORS

Curated Spaces from Start to Finish

by Amber Lewis

A Clarkson Potter Hardcover

On sale October 6th, 2026

House & Home – Decorating & Furnishing

Editor: Angelin Adams

Rights: World

Status: Material October 2025

Title Specs:

Trim: 191 x 241 mm (8 x 10 in)

Page: 288

Illustrations: 200 4C photos

Price: \$40.00

Amber Lewis, the bestselling author of *Made for Living* and *Call It Home*, invites you to join her journey from idea to installation in her latest design book. Offering bite-sized takeaways that anyone can apply to their own living spaces, Amber breaks down her extensive Process (with a capital P) from her professional point of view, showcasing projects she and her team created since the start of the pandemic.

With home tours of nine gorgeous homes around the country, from the coast to the mountains and the desert, *Interiors* takes you through the six stages that define an Amber Interiors project: Ponder, Play, Procure, Patience + Panic, Pull It Together, and Pride. Guiding you from the beginning of each new build or renovation project to the end—referred to as the install, when all the design details come together in gorgeous styling of the home—each chapter reveals the unique nature of the home.

Interior designer and author of *Made for Living* and *Call It Home* **Amber Lewis** is also the principal and founder of Amber Interiors, a full-service firm that provides designs for everything from large-scale residences to extensive commercial projects. Amber and her team collaborate with architects and contractors to bring to life the distinct visions seen in her work, on her blog, and in her retail shop.



DOPAMINE DÉCOR

by Maitri Mody

A Ten Speed Press Hardcover

On sale August 25th, 2026

House & Home – Decorating & Furnishing

Editor: Cristina Garces

Rights: World

Status: Material December 2025

Title Specs:

Trim: 191 x 241 mm (8 x 10 in)

Pages: 256

Illustrations: about 100 photos

Price: \$35.00

Brilliantly bold colors and patterns, eclectic prints, inviting textures, and a nostalgia-infused vibe—these design elements lay at the heart of dopamine decorating.

More than just an interior design handbook, *Dopamine Decor* (named after the feel-good neurotransmitter) inspires you to embrace the colorful, daring, and lively to create a space, and a life, filled with things that invoke pleasure and joy. Social-media star designer Maitri Mody guides readers through the pillars of dopamine living in five chapters: *Learning, Pleasure, Mood, Movement, and Motivation*.

Studded with 100 smile-inducing photographs, eight home tours from popular designers, and actionable, step-by-step tips and renter-friendly advice, *Dopamine Decor* is the only guide you need for crafting your own unique happy place.

Maitri Mody is a content creator and interior designer based in New York City. She attended the Fashion Institute of Technology and has worked in Mumbai, India, as an editorial and costume stylist. Her background in fashion informs her home design work, helping her create colorful, functional spaces that bring her clients joy. Her work has been featured in *The New York Times*, *Apartment Therapy*, *Better Homes & Gardens*, and more.



THE GARDENER'S MINDSET
by Stephen Orr
A Clarkson Potter Hardcover
On sale April 21st, 2026
Gardening – Essays & Narratives

Editor: Angelin Adams
Rights: World
Status: Materials available

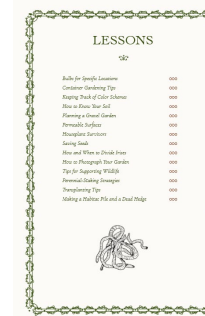
Title Specs:

Trim: 152 x 229 mm (6 x 9 in)
Pages: 288
Illustrations: 250 4C photos; 30 illus
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 20th, 2026
Reference – Writing

Editor: Kimmy Tejasindhu
Rights: World
Status: Materials available

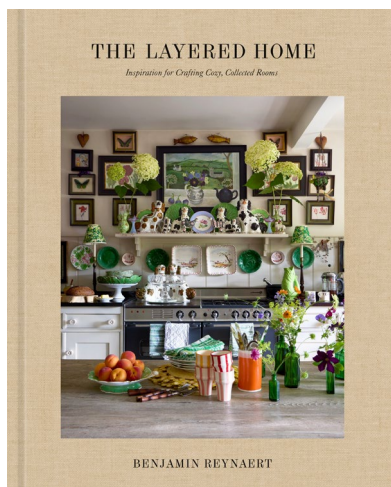
Emily Post's Wedding Etiquette provides concrete wedding planning tools and tried-and-true etiquette advice for every element of the process including budgets, flower arrangements, seating charts, invitations and announcements, cocktail receptions, vendors, and more. The book also includes stories and 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
Illustrations: potentially few small illos
Price: \$29.99



THE LAYERED HOME

Inspiration for Crafting Cozy, Collected Rooms

by Benjamin Reynaert
A Clarkson Potter Hardcover
On sale March 17th, 2026
House & Home – Decorating and Furnishings

Editor: Angelin Adams
Rights: World
Status: Materials available

Rights sold: UK/BC: *Octopus*

Title Specs:

Trim: 203 x 254 mm (8 x 10 in)
Pages: 304
Illustrations: 250 4C photographs
Price: \$38.00

Renowned interior design editor and stylist Benjamin Reynaert loves the cozy, highly personalized interiors found in British maximalist design, and in *The Layered Home*, takes you on a journey through exquisitely decorated homes lived in by creative and curious people. From the United Kingdom and Paris to Delaware, Mississippi, and California, these homes artfully integrate patterns, colors, textures, art, furniture, and objects to create immersing interiors that are as unique as the people who live in them. With more than 200 photographs Benjamin talks with his favorite tastemakers and reveals tips and tricks on collecting, arranging objects, and modifying rooms over time. Maximalism is more than just a design trend—it's a way of life that embraces abundance and personality. *The Layered Home* shares how to curate interiors filled with warmth and endless visual interest by embracing abundance, imperfection, and craft.

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).



THE FOREVER HOME

Classic, Clever Design to Help You Put Down Roots

by Mikel Welch
A Clarkson Potter Hardcover
On sale October 14th, 2025
House & Home – Decorating & Furnishings

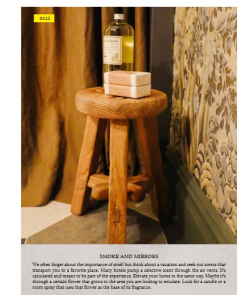
Editor: Angelin Adams
Rights: World
Status: Materials available

Title Specs:

Trim: 191 x 241 mm (7 ½ x 9 ½ in)
Pages: 272
Illustrations: 225 4C photographs
Price: \$35.00

With forewords by Drew Barrymore and Shea McGee of Studio McGee—as well as photographs of stunning spaces and graphics to illustrate design concepts—The Forever Home walks you through how to make informed decisions on decorating details. You'll learn Mikel's point of view on determining the proper rug size for a room, developing a cohesive color palette, shopping for pieces that will last a lifetime, and more. Whether you're a first-time homeowner, a short stay dweller, or have already found your forever home, this book is your one-stop resource for classic, timeless design.

Mikel Welch is the founder of Mikel Welch Designs, celebrated for its sophisticated and accessible approach to interior design. He won an Emmy for his work on Netflix's hit series *Hack My Home* and currently serves as the in-house design expert on *The Drew Barrymore Show*. His work has been featured on *Today* and in *House Beautiful's* prestigious NEXT WAVE designers list, alongside accolades from *Architectural Digest*, *Traditional Home*, and *Elle Décor*.





FIRST HOME

by iO Tillet Wright

A Clarkson Potter Hardcover

On sale March 23rd, 2027

House & Home – Decorating and Furnishings

Editor: Angelin Adams

Rights: World

Status: Materials July 2026

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 Tillet 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. This essential guide offers a soup-to-nuts approach to buying and owning a home, breaking down different mortgages to investigate, conversations you'll want to have with your realtor, renovation projects anyone can tackle, and interior design details that will make the space your own. This is the ultimate book for anyone who ever thought owning a home would be forever out of reach.

iO Tillet 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*.



GROUNDING LIVING

Harmonizing Design and Nature in the Home

by Anita Yokota

A Clarkson Potter Hardcover

On sale April 7th, 2026

House & Home – Decorating and Furnishings

Editor: Angelin Adams

Rights: World English

Translation: Kim Perel / High Line Literary Collective

Status: Materials available

Title Specs:

Trim: 191 x 241 mm (7 ½ x 9 ½ in)

Pages: 288

Illustrations: 100 4C photos

Price: \$36.00

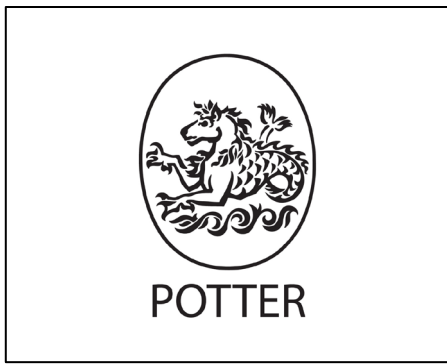
Bring the outside in with ***Grounded Living***, a design book that explores nature-centered interior design. A design philosophy that's traditionally used in architecture and city planning to help improve physical and mental wellness, biophilic design, when applied to the home, can help you create spaces 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 and deepen your experience of nature while indoors. For instance, styling houseplants and earthy elements in clusters to emulate the essence of a forest creates a cozy areas that promotes better relaxation. Anita also reveals ways you can minimize your carbon footprint with ideas for insulating windows, reducing your reliance on fossil fuels, and more. With more than 200 full-color images of homes, this book 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.





JOURNALS



THE JOIE JOURNAL
A Guided Journal for a More Joyful Life
by Ajiri Aki
A Clarkson Potter Hardcover
On sale March 24th, 2026
Self-Help – Journaling

Editor: Deanne Katz
Rights: World
Status: Materials available

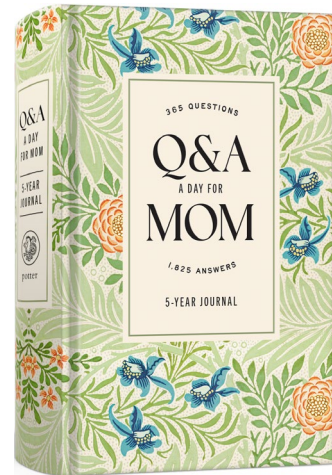
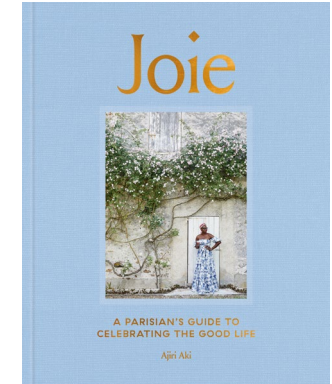
Title Specs:

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 Joie Journal**. 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 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.



Q&A A DAY FOR MOM (Larkspur)
A 5-Year Journal
by Potter Gift
A Clarkson Potter Hardcover
On sale April 7th, 2026
Family & Relationships – Parenting –
Motherhood

Editor: Deanne H. Katz
Rights: World
Status: Materials available

Rights sold: French: *Hachette Livre*; Portuguese (Brazil): *Editores Intrinseca*; Russian: *Exem Licence Ltd.*

Title Specs:

Trim: 102 x 152 mm (4 x 6)
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 (Hearts)
3-Year Journal for 2 People
365 Questions, 3 Years, 2,190 Shared Answers

by Potter Gift
A Clarkson Potter Hardcover
On sale December 2nd, 2025
Self-Help – Journaling

Editor: Deanne Katz
Rights: World
Status: Materials available

Rights sold: Portuguese (Portugal); *Editorial Presenca*; Russian: *Exem Licence*; Spanish; *Anders Producciones*; Turkish: *Pegasus*

Title Specs:

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

A charming journal for you and your significant other, **Our Q&A a Day** provides a variety of questions that you can answer together or individually, with enough space for you and your partner to jot down a one- or two-sentence response. Simply turn to the day's date and respond to the writing prompt. When the year ends, go back to the beginning and start again!

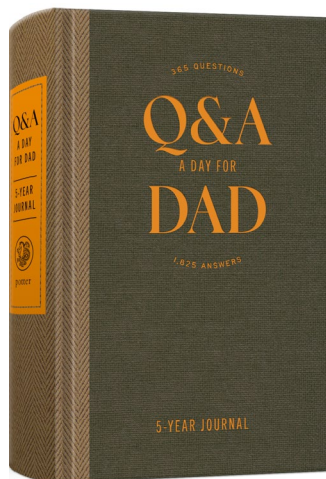
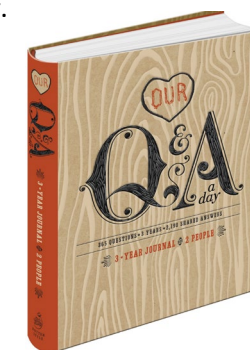
Questions about your relationship goals, history, and moments big and small include:

- *Where would you like to travel with your partner?*
- *What does your partner's laugh sound like?*
- *What is your top priority today?*

Over three years, you can see how your answers compare, contrast, and change as you create a lasting keepsake of your relationship. Our Q&A a Day offers a unique opportunity to capture the myriad moments 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*; French: *Editions Hachette Livre*; German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*



Q&A A DAY FOR DAD
A 5-Year Journal

by Potter Gift
A Clarkson Potter Hardcover
On sale April 7th, 2026
Family & Relationships – Parenting –
Fatherhood

Editor: Deanne Katz
Rights: World
Status: Materials available

Title Specs:

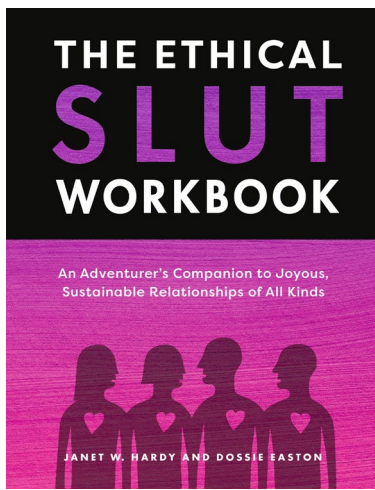
Trim: 102 x 152 mm (4 x 6)
Pages: 368
Price: \$16.99

Fatherhood is made up of moments big and small with your kids. **Q&A a Day for Dad** asks a question for every day of the year so you can take stock of your relationship with your child 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. Questions include:

- What's the last thing that made your kid laugh?
- The coolest place I've been with my child so far this year was:
- What is your kid's latest fascination?
- As a parent, what makes you proud?

Over a five-year period, you'll come back to the same questions and see how your answers change as your kids grow—and as you continue to grow as their dad. At the end you'll have a lasting keepsake of your family, with you at the center. The perfect gift for any father, **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.



Title Specs:

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

Pages: 160

Price: \$17.99

THE ETHICAL SLUT WORKBOOK
An Adventurer's Companion to Joyous, Sustainable Relationships of All Kinds
by Janet W. Hardy and Dossie Easton
A Clarkson Potter Trade Paperback
On sale December 23rd, 2025
Self-Help – Sexual Instruction

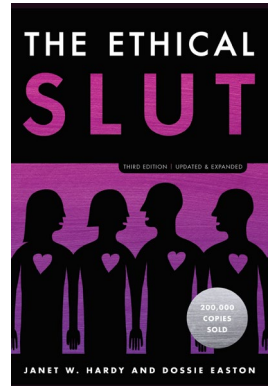
Editor: Darian Keels
Rights: World
Status: Materials available

Rights sold: Complex Chinese:
Guerilla Publishing

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*



F*CK THAT JOURNAL
by Jason Headley
A Clarkson Potter Hardcover
On sale September 1st, 2026
Self-Help – Journaling

Editor: Angelin Adams
Rights: World
Status: Material November 2025

Title Specs:

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

Pages: 128

Illustrations:

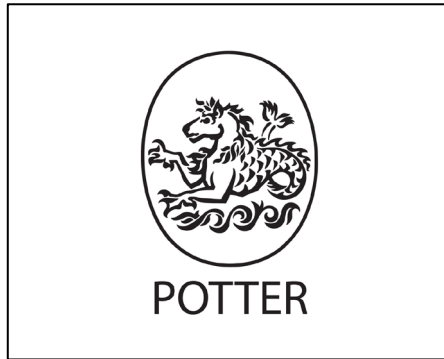
Price: \$15.99

Do meditation and mindfulness make you feel unworthy? Like you have to be some perfect, enlightened version of yourself?

F*ck that.

The *F*ck That Journal* allows you to be your authentic self. Not the soft, aspirational one that feels perpetually out of reach. The real one that thinks spicy thoughts in very salty language. You may not achieve enlightenment, but you can at least lighten your load one rant at a time. And if you still feel bad, the enclosed stickers offer affirmations that you can use to decorate these pages, your walls, or the foreheads of people who dare to cross you. Let your gut be your guru as you fill each page with your own beautiful variations of f*ck that.

Jason Headley is a writer and director who's short films have been featured on the *Today Show*, SundanceTV, *Funny or Die*, and recently Banksy's Dismaland, as well as film festivals far and wide. He is a participant in the IFP Emerging Storytellers program, a resident of the San Francisco Film Society's FilmHouse, and has also written, directed, and produced short films for Heineken, Sony, and Chrysler.



MARY OLIVER-A-DAY
5-Year Journal with 365 Quotes by Mary Oliver

by Mary Oliver
A Clarkson Potter Hardcover
On sale November 3rd, 2026
Self-Help – Journaling

Editor: Emma Brodie
Rights: World
Status: Material December 2025

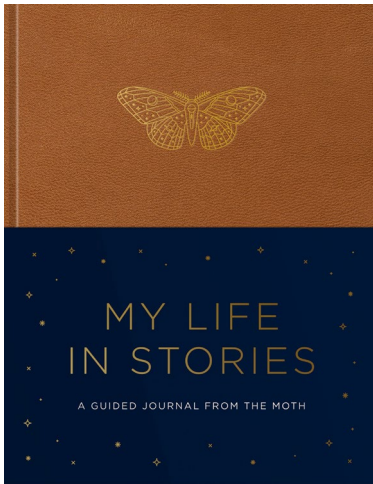
Discover a daily ritual of presence and poetry with this guided journal featuring 365 daily prompts, each inspired by a line from Mary Oliver’s most beloved poems. Each excerpt is paired with a thoughtful reflection and open space to write—inviting you to slow down, look closely, and find inspiration in the everyday.

Whether you’re beginning your morning ritual, deepening your journaling practice, or gifting a moment of pause to someone you love, this journal offers a tender, grounding companion of wise words and poetic reflections.

Born in a small town in Ohio, **Mary Oliver** published her first book of poetry in 1963 at the age of twenty-eight. Over the course of her long career, she received numerous awards. Her fourth book, *American Primitive*, won the Pulitzer Prize for Poetry in 1984. She died in 2019.

Title Specs:

Trim: 102 x 152 mm (4 x 6 in)
Pages: 368
Illustrations:
Price: \$17.99



MY LIFE IN STORIES
A Guided Journal from The Moth

by The Moth
A Clarkson Potter Hardcover
On sale February 17th, 2026
Self-Help – Personal Growth – Success

Editor: Harry Tunggal
Rights: World English
Translation: Melissa Esner / Levine Greenberg Rostan
Status: Materials available

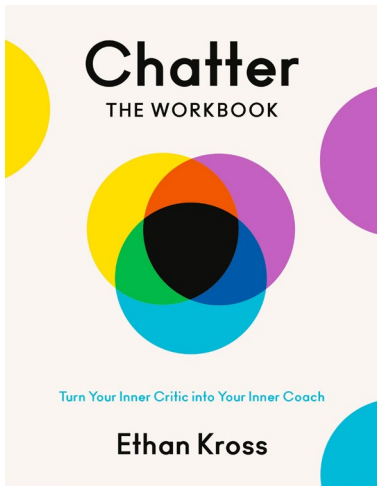
For over twenty-five years, The Moth has offered a platform for speakers of all backgrounds to tell their truest life stories. With this guided journal, The Moth’s storytelling experts invite you to put your story to paper. Thought-provoking prompts will help you reflect on a broad range of themes, from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

Portable and beautifully bound, *My Life in Stories* will be a true keepsake that you can look back on—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.

The Moth is an acclaimed nonprofit organization dedicated to the art and craft of storytelling. Since its launch in 1997, The Moth has presented more than 50,000 stories and received the MacArthur Award for Creative and Effective Institutions and a Peabody Award for The Moth Radio Hour, which airs on over 550 stations nationwide.

Title Specs:

Trim: 178 x 229 mm (7 x 9 in)
Pages: 208
Price: \$22.99



CHATTER

Turn Your Inner Critic into Your Inner Coach

by Ethan Kross

A Clarkson Potter Trade Paperback

On sale February 17th, 2026

Self-Help – Journaling

Editor: Harry Tunggal

Rights: World English

Translation: Rachel Neumann / Idea Architects

Status: Materials September 2025

Rights sold: UK/BC pending

Title Specs:

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

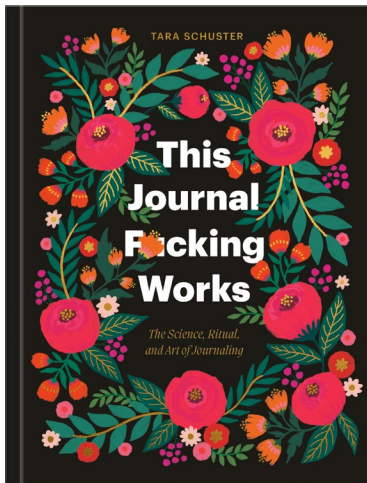
Pages: 176

Price: \$18.00

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? Whether it manifests as anxiety, imposter syndrome, or other detriments to our mental health, chatter has the power to derail both our professional and personal lives.

However, it's possible to change how our inner voice talks to us, making it work for us rather than against us. In his nationally bestselling book, *Chatter*, Dr. Kross describes how to utilize the hidden power of our inner voice. This workbook delves deeper, featuring writing prompts, checklists, visual guides, thought exercises, and more, to teach you how to harness your inner chatter. Dr. Kross offers practical tools for self-care, grouping techniques for combatting chatter into three categories: internally focused tools, people tools, and environmental tools. Geared for those who haven't read *Chatter* as well as those who have, this workbook is ideal for anyone who wants to break free from endless cycles of negative self-talk, rumination, and worry.

Ethan Kross, PhD, two-time national bestselling author of *Shift* and *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.



THIS JOURNAL F*CKING WORKS

The Science, Ritual, and Art of Journaling

by Tara Schuster

A Clarkson Potter Trade Paperback

On sale November 4th, 2025

Games & Activities – Guided Journals

Editor: Deanne Katz

Rights: World

Status: Materials available

Title Specs:

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

Pages: 160

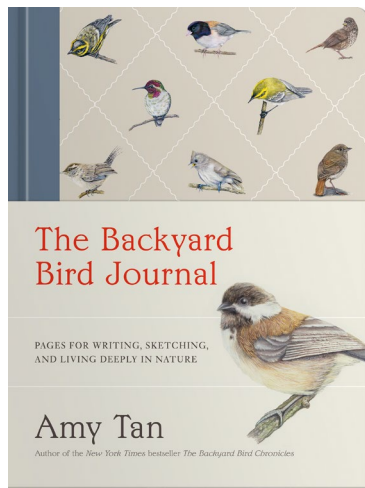
Price: \$18.99

*This Journal F*cking Works* is the ultimate guide for anyone who wants to journal but doesn't know where to start. Author Tara Schuster offers a candid, funny, and deeply relatable guide to the whys, hows, and what nows of journaling.

Tara knows firsthand that getting started is hard and strongly resisted the idea of writing down her thoughts but keeping it going can be just as tough. Her anti-corny-but-still-not-boring advice will help you learn how to overcome those doubts and create a ritual around journaling (the magic that keeps your practice going). Along with the science and ritual, *This Journal F*cking Works* teaches the art of different writing methods so you can figure out what really works for you, whether that's Morning Pages, Gratitude, Expressive Writing, or something else.

Journaling is about being a better communicator with yourself. It helps you better know what you want and need, hear that inner voice telling you what's right for you, and ultimately strengthen the defining relationship of your life—the one with yourself, radically changing your life for the better. And this journal f*cking 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*.



THE BACKYARD BIRD JOURNAL
Pages for Writing, Sketching, and Living Deeply in Nature

by Amy Tan

A Clarkson Potter Hardcover

On sale November 4th, 2025

Self-Help – Journaling

Editor: Angelin Adams

Rights: World

Status: Materials available

Title Specs:

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

Pages: 208

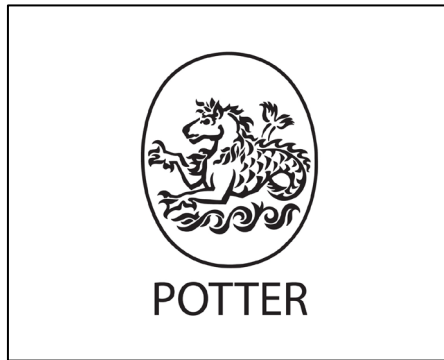
Illustrations: 20 illustrations

Price: \$24.99

What are the stories in your backyard? 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, removable jacket, 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 practiced 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.



THE BACKYARD BIRD PLANNER

by Amy Tan

A Clarkson Potter Hardcover

On sale September 8th, 2026

Reference – Planners

Editor: Angelin Adams

Rights: World

Status: Material December 2025

Title Specs:

Trim: 179 x 229 mm (7 x 9 in)

Pages: 176

Illustrations: 50 illustrations

Price: \$24.99

What are the stories in your backyard? 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, removable jacket, 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 practiced nature enthusiast.

Amy Tan is the author of *The Backyard Bird Chronicles* and several novels, including *The Joy Luck Club* 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.



DUMPSTER FIRE JOURNAL

by Truck Torrence

A Clarkson Potter Hardcover

On sale October 6th, 2026

Self-Help – Journaling

Editor: Harry Tunggal

Rights: World

Status: Material November 2025

This papercraft Dumpster Fire doesn't just contain the happy nihilism that made it an internet sensation—it includes 52 displayable affirmation cards! Each card features an inspiring yet humorous message that will help make life just a little bit more comforting, from messages that encourage mindful self-care to gentle reminders that you are enough as you are.

For each week of the year, draw a card from its compartment. Then, flip open the Dumpster Fire's lid, watch the flame "ignite" as it pops up, and place the card in its display slot. Full of compassion and snark in equal measure, this affirmation deck will be there for you whenever life feels like a dumpster fire.

Truck Torrence, better known as 100% Soft, has made a career of taking pop culture icons and making them unbelievably, almost excruciatingly cute. He is the founder of kawaii pop art brand Dumpster Fire, and he is currently based in Los Angeles, California.

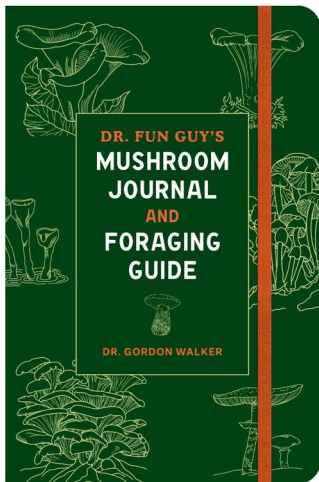
Title Specs:

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

Pages: 176

Illustrations:

Price: \$17.99



DR. FUN GUY'S MUSHROOM JOURNAL AND FORAGING GUIDE

by Dr. Gordon Walker

A Clarkson Potter Trade Paperback

On sale December 16th, 2025

Nature – Fungi & Mushrooms

Editor: Harry Tunggal

Rights: World

Status: Materials available

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 attended UC Davis, where he completed his PhD in biochemistry and molecular biology and later conducted postdoctoral work on fermentation process control. **Dr. Gordon Walker's** @FascinatedByFungi social media accounts (2M TikTok, 536K Instagram) were started in hopes to help familiarize himself with the incredible range of mushroom morphology.

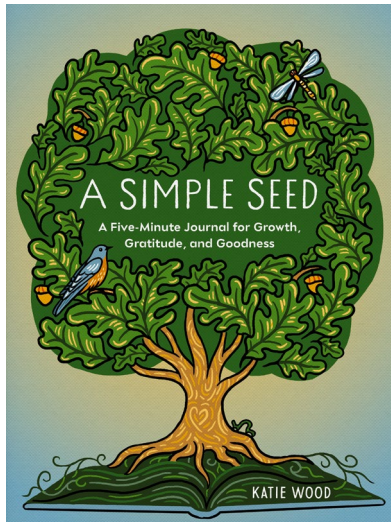
Title Specs:

Trim: 114 x 191 mm (4-1/2 x 7-1/2 in)

Pages: 240

Illustrations:

Price: \$22.00



A SIMPLE SEED

***A Five-Minute Journal for Growth,
Gratitude, and Goodness***

by Katie Wood

A Clarkson Potter Trade Paperback

On sale October 14th, 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: \$16.99

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. The journal also includes tips for parents and caregivers to spark meaningful conversations about the things that matter most, like building community, finding ways to help others, and continuing after setbacks. 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.

Card Decks

Perfection can be the antithesis of spontaneity.

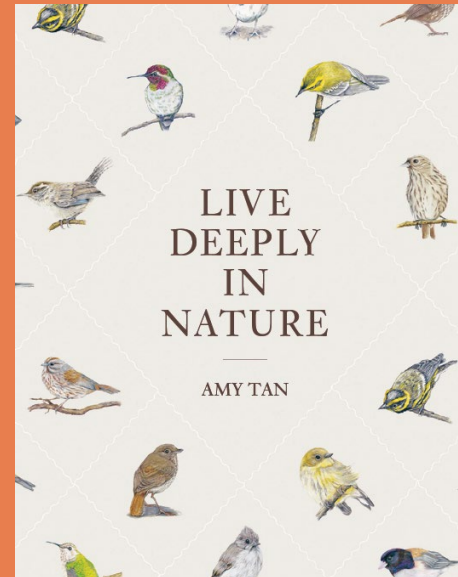


Anna's Hummingbird (female)

Every bird is a good bird to see, even the ones I see all the time. I am happy they've come, that they've chosen my yard to visit for a few minutes or the day or every day for many weeks or months.



Hermit Thrush



By disposition, I am an observer. I want to know why things happen. I need to feel the gut kick of strong emotions.

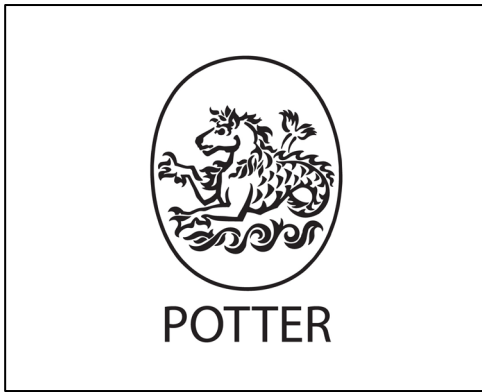


Bewick's Wren (fledgling)

The more I observe, the more I realize that every part of a bird and every behavior has a specific purpose, a reason, and individual meaning. Instinct does not account for everything that is fascinating.



Pine Siskin



THE COOKIE BOX
50 Easy and Irresistible Cookie Recipes for Any Occasion

by Yossy Arefi
A Clarkson Potter Card Deck
On sale November 17th, 2026
Cooking – Courses & Dishes – Cookies

Editor: Darian P. Keels
Rights: World
Status: Material November 2025

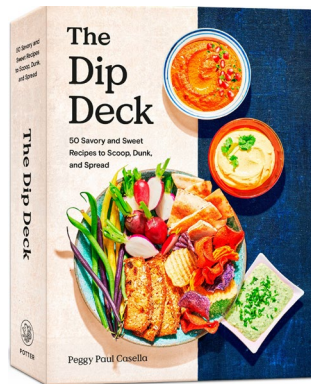
Transform your baking repertoire with this beautifully photographed deck featuring a collection of delicious cookie recipes, each carefully crafted by expert baker Yossy Arefi to ensure perfect results every time. Just pull out a card and set it out on the counter while you bake (no more struggling to keep a cookbook open!).

Whether you're preparing for a cookie swap party or baking a batch for the kids, *The Cookie Box* offers easy-to-follow recipe instructions, as well as handy tips and tricks to create delicious cookies that are sure to impress. From classics like **Monster Cookies**, your **New Favorite Chocolate Chip Cookies** (with vegan and gluten-free versions), and **Magical Peanut Butter Cookies** to inventive new bites like **Blueberry Cornmeal Cookies**, **Banana Brownie Cookies**, and much more, *The Cookie Box* has something for everyone.

Yossy Arefi is a cookbook author, photographer, and food stylist. Yossy also writes the award-winning blog Apt. 2B Baking Co., which celebrates seasonal baking and preserving. Her work has appeared in *The New York Times*, *Food52*, *Bon Appétit*, and many other publications. She is based in Brooklyn, New York.

Title Specs:

Trim: 127 x 178 mm (5 x 7 in)
Cards: 24
Illustrations: 50 photos
Price: \$22.99



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 21st, 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—whether you’re hosting friends, looking for a quick snack, or whipping up a tasty foundation for an easy meal. In this deck of 54 cards, you’ll find suggested scoopers (from ideal seasonal veggies and herbed crackers to homemade pie crust chips, and more) alongside classic recipes like **Caramelized Onion Dip** and **Queso** as well as inventive spins such as **Creamy Kimchi Dip** and **Roasted Carrot Dip with Harissa** (and don’t forget sweet treats like **S’mores Dip** and **Chocolate Fondue**). You’ll also find recipes for complete meals like **Hoagie Dip**, **Skillet Pizza Dip**, **Cheeseburger Dip**, and so much more. 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 June 23rd, 2026
Body, Mind, & Spirit – Divination – Tarot

Editor: Deanne H. Katz
Rights: World
Status: Materials March 2025

Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
Cards: 56
Illustrations: 56 4C illustrations
Price: \$27.99

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 including *The Witcher 3: Wild Hunt*, its two expansions, and the upcoming *The Witcher 4*.



THE WITCHER



MYTHIC WHISPERS
A Pop Manga Oracle Deck and Guidebook

by Camilla d’Errico
A Clarkson Potter Card Deck
On sale July 7th, 2026
Body, Mind, & Spirit – Divination – Tarot

Editor: Harry Tunggal
Rights: World
Status: Material September 2025

Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
Cards: 52
Illustrations: 56 4C illustrations
Price: \$24.99

With a panoply of mythological creatures and ethereal beings, this oracle deck from the hugely popular artist Camilla d’Errico will help you find meaning and clarity in your day-to-day life. Illustrated in d’Errico’s signature, mind-bending style, this full color deck is comprised of both fan-favorite paintings and a dozen never-before-seen pieces. Spanning dragons, griffins, zodiac-inspired artwork, and other fantastical imagery, this card deck will be a beautiful tool for your spiritual practice.

This oracle deck is accompanied by a 128-page booklet that provides information on how to read oracle cards, guidance for interpreting each card, and suggestions for card spreads. Whether you’re reframing your thoughts or simply setting an intention for your day, *Mythic Whispers* is as stunning as it is insightful.

Camilla d’Errico is the creator of the bestselling Pop Manga series, which includes *Pop Manga Cute and Creepy Coloring Book*, *Pop Manga Drawing*, and many more. She has also authored multiple titles with Dark Horse Comics, Image Comics, and Boom! Studios. She is well known for her melting rainbow and big-eyed girl oil paintings, which have made her a hit in the international Pop Surrealism movement.



A YEAR IN THE WILD

A 24-Poem Deck

by Mary Oliver

A Clarkson Potter Card Deck

On sale September 1st, 2026

Poetry – Subjects & Themes – Animals & Nature

Editor: Emma Brodie

Rights: World

Status: Material September 2025

Title Specs:

Trim: 109 x 135 mm (4-5/16 x 5-5/16 in)

Cards: 24

Illustrations:

Price: \$22.00

Step into the sacred rhythm of the seasons with ***A Year in the Wild***, an illustrated deck of twenty-four quotations celebrating the quiet grandeur of the natural world through the words of Mary Oliver. Pull one of the twenty-four thought-provoking quote cards for inspiration or conversation, to read beneath the trees, or to display on your desk as the seasons change.

Fans of Oliver’s work will delight in discovering six poems from each of the four seasons as they flip through this deck. Examples include excerpts from “White Eyes” for Winter; “An Old Story for Spring; “Hurricane” for summer; and “October” for Fall.

Born in a small town in Ohio, **Mary Oliver** published her first book of poetry in 1963 at the age of twenty-eight. Over the course of her long career, she received numerous awards. Her fourth book, *American Primitive*, won the Pulitzer Prize for Poetry in 1984. She died in 2019.



THE CHARCUTERIE DECK

50 Meat-Forward Snackable Spreads

by Meg Quinn

A Clarkson Potter Card Deck

On sale October 13th, 2026

Cooking – Boards & Platters

Editor: Emma Brodie

Rights: World

Status: Material November 2025

Title Specs:

Trim: 140 x 190 mm (5-1/2 x 7-1/2 in)

Cards: 52

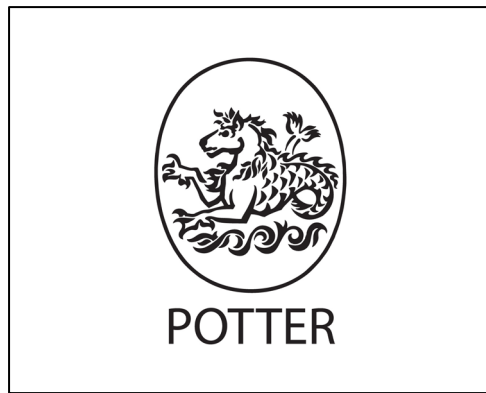
Illustrations:

Price: \$20.00

Master food stylist Meg Quinn is back with ***The Charcuterie Deck***, full of fresh ideas for delicious spreads and snacks to share. With a new focus on charcuterie and protein-forward eating, this deck offers 50 cards for easy-to-assemble boards that will wow your guests every time. Simply choose a card, bring it with you while you shop for the ingredients, and then set it on your counter while you follow the steps and the reference photo to arrange a showstopping display for your next get together.

Whether it’s for holidays, dinner parties, game day, or just because, you’ll find plenty of ideas for boards filled to the brim as well as fun snack spreads that go beyond the board, like jar-cuterie, a charcuter-tree, and much more. Build a classic like the French Countryside or the Italian Alps boards, or try something totally unique, like the Korean BBQ or the Chicken Nuggets and Caviar boards. Full of tips, swaps, ideas for elevating the everyday, and a complete ingredient list and method for each board, ***The Charcuterie Deck*** makes entertaining easy.

Meg Quinn is the author of *The Cheese Board Deck* and *The Wine and Cheese Board Deck*. A Los Angeles-based creative director, she is also a food stylist and founder of *Ain’t Too Proud to Meg*, a destination for tasty spreads and entertaining tips aimed to inspire creativity in the kitchen. She has been featured by *The Food Network*, *Hallmark Channel*, *US Weekly*, *E!*, *Good Morning America*, *Today*, *Better Homes & Gardens*, and more.



EFFIN' BIRDS 100 POSTCARDS

by Aaron Reynolds
A Clarkson Potter Card Deck
On sale October 20th, 2026
Nature - Animals – Birds

Editor: Harry Tunggal
Rights: World except French
Status: Material November 2025

John James Audubon's beautiful illustrations of North American birds are a landmark contribution to science. But it wasn't until bestselling author Aaron Reynolds translated each bird's inner monologue that we truly understood these magnificent animals. It turns out that every squawk, chirp, and crow was either an expletive-ridden gripe or a jab that would make your grandmother blush. Now, the musings of our avian overlords are immortalized in *Effin' Birds: 100 Postcards*.

Each of the fifty snarky designs repeats once, so that you have plenty of postcards to send or save. Whether you're mailing rude messages to loved ones, ornithologists, and elected officials, or simply saving the artwork to use as gift tags, in craft projects, or lord knows what else, this is exactly the box of postcards you need right effin' now.

Aaron Reynolds is the two time Webby Award-winning author of *Effin' Birds*, a comic strip pairing intricate artwork with mundane daily frustrations read by over half a million people every day. His first book, *Effin' Birds: A Field Guide to Identification*, hit bookstores in 2019 and for seven whole days was the bestselling book by any Canadian author not named Margaret Atwood. Prior to writing *Effin' Birds* as his full-time gig, Aaron was the creative director for a podcast network, a software trainer for Apple, and a Santa Claus photographer at the worst mall in Mississauga, Ontario, Canada.

Title Specs:

Trim: 114 x 159 mm (4-1/2 x 6-1/4 in)
Cards:
Illustrations:
Price: \$20.00



COTTAGE MAGIC TAROT A 78-Card Deck and Guidebook

by Ann Shen
A Clarkson Potter Card Deck
On sale January 13th, 2026
Body, Mind & Spirit – Divination
Tarot

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

Cottage Magic Tarot offers a cute and cozy deck for anyone who finds inspiration in the enchanting world of cottagecore. Featuring beautifully illustrated cards with unique suits—teacups, biscuits, quills, and candles—this tarot deck brings the charm of pastoral simplicity to the spiritual world of tarot reading.

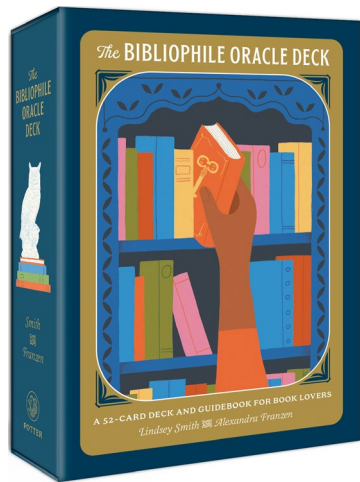
Ann Shen's magical artwork imagines The Lovers as a pair of swans, Strength as a woman gently taming a bear, and the Queen of Teacups as a mermaid. The accompanying booklet explains how to tarot cards in various ways along with interpretations of each card in the deck to inform your readings.

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 bestselling illustrator, author, and designer based in California. She's written and illustrated four titles, *Bad Girls Throughout History*; *Legendary Ladies*; *Nevertheless, She Wore It*; and *Revolutionary Women*, which were proliferated into over a dozen ancillary products including the *Legendary Ladies Goddess Deck*. Her co-branded home collection with Disney—Disney x Ann Shen—has sold domestically and internationally in Disney Parks, stores, and online.

Title Specs:

Trim: 100 x 136 mm (3-15/16 x 5-3/8 in)
Cards: 78
Illustrations: 4c/ 80-page booklet
Price: \$24.00



BIBLIOPHILE ORACLE DECK
A 52-Card Bookish Deck and Guidebook for Book Lovers

by Lindsey Smith and Alexandra Franzen
A Clarkson Potter Card Deck
On sale October 12th, 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: 64-page booklet
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 literary illustrations on each card. Whether you’re a writer, reader, English major, lover of libraries and bookstores, or all of the above, you’ll treasure this deck.

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. She lives in Madrid, Spain.



THE PASTA BOX
by Zola Gregory and The Editors Of Taste
A Clarkson Potter Hardcover
On sale October 20th, 2026
Cooking – Specific Ingredients – Pasta

Editor: Angelin Adams
Rights: World
Status: Material October 2025

A portable collection of 50 simple, tasty recipes and tips on all things pasta, *The Pasta Box* is the perfect tool for home cooks. Just pick a card out of this dinner deck for an easy, delicious pasta meal that comes together quickly. Bring the card with you to the store and then set it out on the countertop and follow the instructions—easier than keeping a cookbook open to the right page!

The Pasta Box brings the ease and versatility of pasta to your kitchen in a delightful and charming box resembling a box of dry pasta. Developed by the editors of the food website and podcast TASTE, this deck features a variety of pasta sauce recipes to pair with boxed pasta that cater to all moods and occasions. From classic Italian dishes to innovative pasta creations (recipe examples TK), each card provides step-by-step instructions, ingredient lists, and tips to ensure perfect results every time. This collection is perfect for pasta enthusiasts and home cooks looking to expand their culinary repertoire without overcomplicating cooking.

TASTE is a James Beard Award-winning online magazine devoted to delivering the best food writing and recipes to the modern home cook.

Title Specs:

Trim: 140 x 190 mm (5-1/2 x 7-1/2 in)
Cards: 54
Illustrations:
Price: \$22.00



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

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

Editor: Angelin Adams
Rights: World
Status: Materials available

Title Specs:

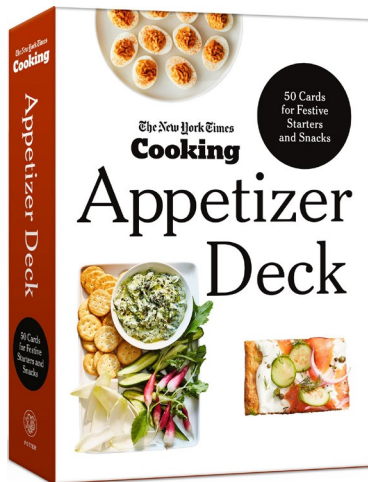
Trim: 140 x 190 mm (5-1/2 x 7-1/2 in)
Cards: 54
Illustrations: 52 4C photos
Price: \$24.99

Whether you're a seasoned bartender or a casual sipper, the New York Times Cooking Cocktail Deck offers 50 new and quintessential recipes. Pop a few cards in your bag, use them as a shopping list, and then set them on the bar top or counter while you stir or shake.

Unwind at home with Robert Simonson's ultimate **Martini** or **Old-Fashioned**. Mix things up with Ali Slagle's **Negroni Sbagliato** or her spritzzy **Root Beer Rickey**. And welcome guests with Rebekah Pepler's easy-drinking **Bicicletta** or one of several low-alcohol and nonalcoholic options, like Naz Deravian's **Agua Fresca**.

Each laminated card features a stunning photograph on the front with recipe instructions on the back. With an essential guide to the necessary glasses, garnishes, tools, and techniques, this recipe deck elevates any at-home bar and is sure to be the star of your next gathering.

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.



THE NEW YORK TIMES COOKING APETIZER DECK 50 Cards for Festive Starters and Snacks

by The New York Times
A Clarkson Potter Card Deck
On sale November 11th, 2025
Cooking – Courses & Dishes – Appetizers

Editor: Angelin Adams
Rights: World
Status: Materials available

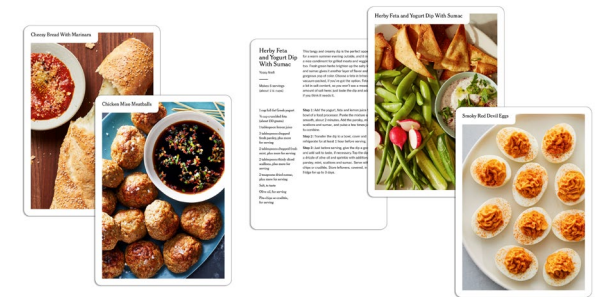
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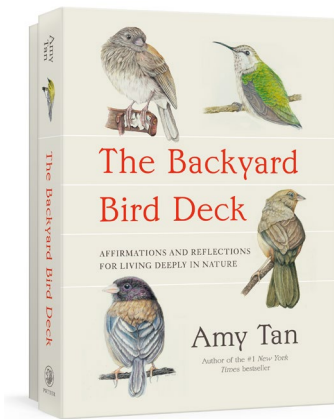
Trim: 140 x 191 mm (5 ½ x 7 ½ in)
Cards: 54
Illustrations: 50 4C photos
Price: \$24.99

From casual happy hours to holiday parties, appetizers are a host's best friend, and with 50 recipe cards for delicious bites, you'll find plenty of crowd pleasers to shuffle through. Just pick a card or two to mix, match, and make--then set out the dishes to enjoy.

Curated by the experts at NYT Cooking, this deck will help you get the party started. From a plate of caviar-topped potato chips to a delicious charcuterie platter, blistered shishito peppers to bacon-wrapped dates, there are a variety of simple recipes to inspire and delight. You'll find some of the Times's greatest hits such as the Roasted Shrimp Cocktail with Aioli by Melissa Clark, Herby Feta and Yogurt Dip with Sumac by Yossy Arefi, and more. Plus, the front of the deck includes a fun index for pulling together a spread of appetizers.

Each card has a mouthwatering photograph on one side and, on the back, a simple recipe to follow. Laminated for easy wipe-off, these cards travel well: just use them as a shopping list.





THE BACKYARD BIRD DECK
Affirmations and Reflections for Living Deeply in Nature

by Amy Tan
A Clarkson Potter Card Deck
On sale January 13th, 2026
Body, Mind & Spirit – Mindfulness & Meditation

Editor: Angelin Adams
Rights: World
Status: Materials available

Title Specs:

Trim: 110 x 135 mm (4-5/16 x 5-5/16 in)
Cards: 52
Illustrations: 52 illustrations
Price: \$22.00

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.





ORACLE OF THE DIVINE
*A Deck and Guidebook Inspired by
 Mythology and Legends from Around
 the World*

by Yoshi Yoshitani
 A Clarkson Potter Card Deck
 On sale May 5th, 2026
 Body, Mind, and Spirit – Divination – Tarot

Editor: Harry Tunggal
Rights: World
Status: Materials available

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. In *Oracle of the Divine*, Yoshi Yoshitani brings the most enduring legends from around the world to vibrant life through illustrations that are modern and dynamic in style yet grounded in thorough research. This deck will deepen your spiritual practice by providing insight from a diverse range of stories

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 72-page guidebook that provides guidance on how to interpret each card, *Oracle of the Divine* looks to our rich past to help you find meaning in your present.

Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)
 Cards: 60
 Illustrations: 4C illustrations
 Price: \$19.99

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

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 shunned 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.

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

Trickster ♦♦♦♦♦ COYOTE

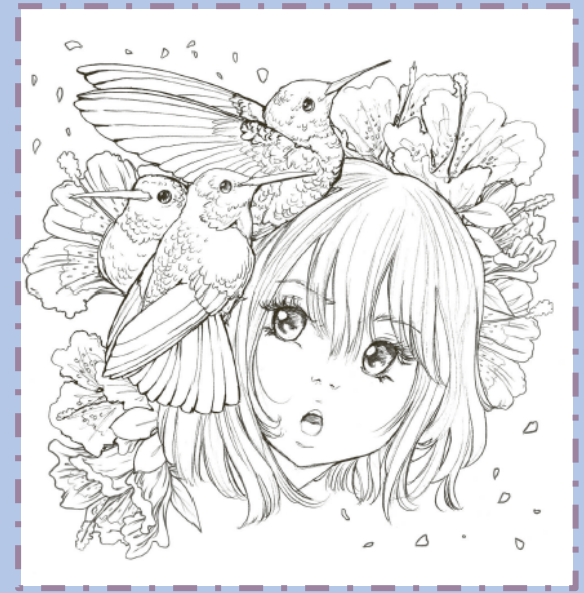
STORY: The Industrious Daughter
ORIGIN: American Southwest, Cochiti Legend
SUIT: Desire

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.

DISRUPT THE ESTABLISHMENT
UPRIGHT: Change, Freedom, Subversion
REVERSED: Stagnation, Malice, Forgetting



Coloring Books

Pop Manga Coloring Books by Camilla d'Errico



Watson-Guption Trade Paperback
Games & Activities - Coloring Books

Title Specs:

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

Pages: 48

Illustrations: fully illustrated

Price: \$18.99

Editor: Zoey Brandt

Rights: World

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 & Altraverse*; Polish: *Wydawnicza Foksal*; Portuguese (Portugal): *Distrito Manga/PRHGE*; Russian: *Eksmo*; Spanish: *Anaya*

POP MANGA PAINT AND INK COLORING BOOK

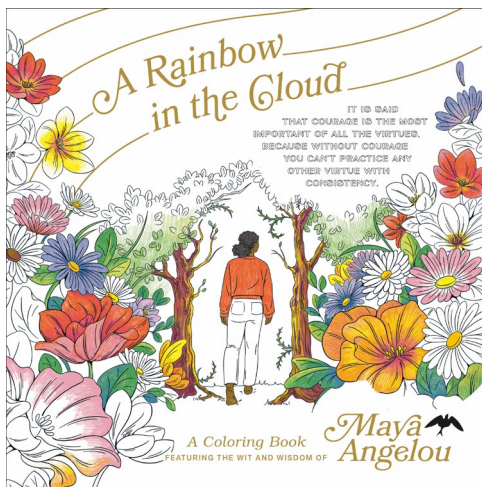
On sale February 24th, 2026

Status: Materials available

In Pop Manga Paint and Ink Coloring Book, you'll find magical creatures, cute animals, and charming manga-inspired characters all drawn in Camilla's signature pop surrealistic style. Use paint, markers, colored pencils, or crayons to add your own artistic flair to eleven brand-new drawings and some of Camilla's favorite pieces from her 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 January 6th, 2026

Games & Activities - Coloring Books

Editor: Angelin Adams

Rights: World

Status: Materials available

Title Specs:

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

Pages: 96

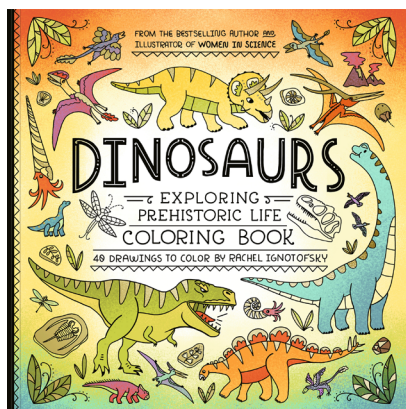
Illustrations: perforated coloring pp

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.



DINOSAURS! SCIENCE AND NATURE COLORING BOOK

40 Drawings to Color

by Rachel Ignotofsky

A Clarkson Potter Coloring Book

On sale March 3rd, 2026

Games & Activities - Coloring Books

Editor: Deanne H. Katz

Rights: World

Status: Materials available

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 Tyrannosaurus 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*.

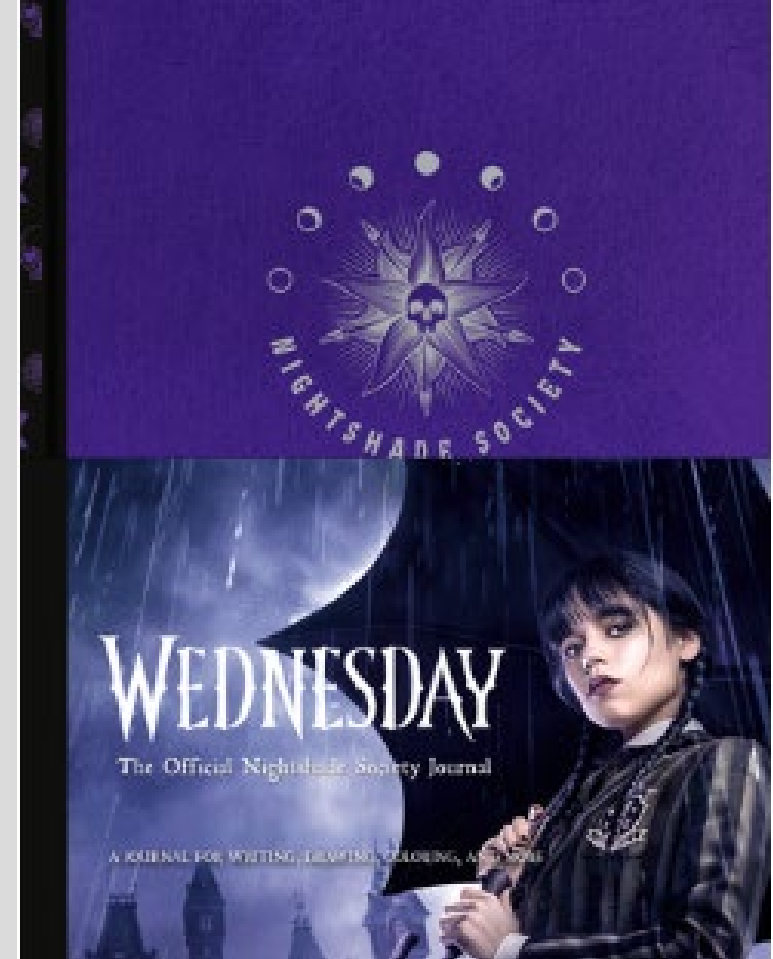
LICENSED PROPERTIES



Star Trek



Dungeons & Dragons



WEDNESDAY

DUNGEONS & DRAGONS®





DUNGEON MASTER'S CAMPAIGN JOURNAL

by Official Dungeons & Dragons Licensed

A Clarkson Potter Hardcover

On sale November 11th, 2025

Games & Activities – Role Playing & Fantasy

Editor: Harry Tunggal

Rights: World

Status: Materials available

Title Specs:

Trim: 178 x 241 mm (7 x 9 in)

Pages: 208

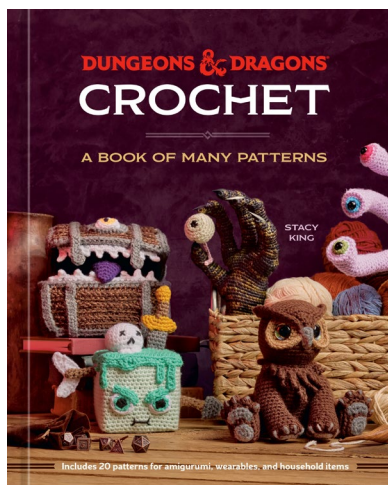
Price: \$24.99

With the updated Dungeon Master's Guide, there's never been a better time to plan your next quest. This campaign journal is tailor-made for Dungeon Masters, providing prompts, indexes, and templates to help bring a riveting storyline to life. From creating challenging monsters to brainstorming intriguing settings, this journal makes it easier for Dungeon Masters to craft an unforgettable D&D experience.

This journal also features bespoke cover art from fan-favorite illustrator Hydro74. As a tribute to the stunning cover art of the updated *Dungeon Master's Guide*, the front cover features Venger's menacing visage. On the back cover, Warduke's glowing red eyes can be seen through his iconic helmet.

With deluxe features like a back pocket for holding spell cards (not included) and other ephemera, as well as an elastic closure to ensure safe storage of loose sheets, this journal is a lavish keepsake.

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.



DUNGEONS & DRAGONS CROCHET

A Book of Many Patterns

by Stacy King, Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale March 31st, 2026

Crafts & Hobbies – Needlework – Crocheting

Editor: Claire Yee

Rights: World

Status: Materials available

Title Specs:

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

Pages: 160

Illustrations: 60 photos

Price: \$29.99

Dive into a world of crochet and adventure with this delightful collection of patterns. **D&D Crochet** gives fans and crocheters of all 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, 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 with pages that lay flat when open, 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.

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THE PLAYER'S CAMPAIGN JOURNAL

by Official Dungeons & Dragons Licensed
A Clarkson Potter Hardcover
On sale November 18th, 2025
Games & Activities – Role Playing & Fantasy

Editor: Harry Tunggal
Rights: World
Status: Materials available

Title Specs:

Trim: 179 x 229 mm (7 x 9 in)
Pages: 176
Price: \$24.99

With the updated Player's Handbook, there's never been a better time to embark on a new quest. Prompts, indexes, and templates will help track party members, NPCs, factions, creatures, and unforgettable moments. As a timely and relevant resource for players, this journal also includes material that will help players engage with the newly introduced bastions system. Tailor-made for players with plenty of pages for session notes, this journal serves as both a practical tool for gameplay and a lasting record of adventures shared.

This journal also features bespoke cover art from fan-favorite illustrator Hydro74: On the front cover, a terrifying roper bares its fangs, while D&D's iconic gelatinous cube is featured on the back cover.

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A FEAST FOR A TENDAY

An Official Baldur's Gate 3 Cookbook

by Official Dungeons & Dragons Licensed
A Ten Speed Press Hardcover
On sale November 3rd, 2026
Cooking - Celebrities & Media Tie-In

Editor: Shaida Boroumand
Rights: World
Status: Material December 2025

Title Specs:

Trim: 216 x 241 mm (8-1/2 x 9-1/2 in)
Pages: 208
Illustrations:
Price: \$32.99

Join the adventure as a cook travelling with Lae'zel, Shadowheart, Astarion, Gale, Wyll, and Karlach from the Wilderness, through the Underdark and the Shadow-Cursed Lands, all the way to Baldur's Gate, transforming their hard-won camp supplies into delicious meals that fuel their magic and fill your hunger.

Serve the same camp supplies, ingredients, and prepared meals found within the game at your own table with these mouthwatering and immersive recipes from *Baldur's Gate 3*. Recipes are organized by course and camp location, and dishes that are perfect for sharing are marked as Romanceable.

Begin at the Wilderness Camp with a **Beregost Blue Cheese Souffle**, some **Garlicky Buttery Potatoes**, or perhaps even a scotched **Owlbear Egg**. Soups and stews are on the menu in the Underdark Camp, from a bubbling pot of frugal **Everything Soup**, a hearty bowl of **Neverwinter Stew**, to a vibrant serving of **Emperor's Fiddlehead Soup**. Camp at the Last Light Inn and tuck into a **Hearty Dinner**, grill a **Campfire Pizza**, or indulge in an aromatic **Sun-Dappled Paella**. Finish your meal with something from the bakery in Baldur's Gate Harbor, whether it's a fresh **Berry Tart** or a batch of **Bex's Handmade Cookies**, and don't forget to quaff a **Frostkiss Ale** or **Turmishan Tea** from the Elfsong Tavern.



HEROES' FEAST LEGENDS OF THE TABLE

An Official D&D Cookbook

by Kyle Newman, Jon Peterson, Michael Witwer, Sam Witwer and Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale September 15th, 2026

Cooking - Celebrities & Media Tie-In

Editor: Claire Yee

Rights: World

Status: Material November 2025

Title Specs:

Trim: 216 x 241 mm (8-1/2 x 9-1/2 in)

Pages: 240

Illustrations: 50 photos, 12 illustrations

Price: \$37.99

Rights sold to *Heroes' Feast*: Chinese (Simplified): *Beijing Labyrinth Culture Ltd.*; Czech: *Mytago (Jiri Reiter)*; French: 404 Editions; German: *Zauberfeder*; Italian: *Raven Distribution*; Japanese: *Born Digital*; Polish: *Spoleczny Instytut Wydawniczy*; Spanish: *Editorial Planeta*; Russian: *Hobbyworld*; Ukrainian: *Mal'Opus*

Rights sold to *Heroes' Feast Flavors of the Multiverse*: German: *Zauberfeder*; Italian: *Raven Distribution*; Japanese: *Born Digital*; Spanish: *Editorial Planeta*

The third cookbook in the bestselling *Heroes' Feast* series, ***Heroes' Feast Legends of the Table*** brings you into the tastes and delights of each playable class. The expert D&D team dive into the culinary traditions of druids, bards, sorcerers, and more. The 80 recipes are pulled from beloved inns, magical colleges, ancient scrolls, and the regions that span the realms. Each recipe, developed by a professional chef from one of the country's top test kitchens, is delicious, easy to prepare, and composed of ingredients readily found in our world.

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 and influencing numerous writers, directors, and game designers by tapping into an innate human need to gather with friends and tell an exciting story together.



THE DUNGEON MASTER'S WORKBOOK OF WORLDBUILDING

An Official Companion to the Dungeon Master's Guide

by Andrew Wheeler & Official Dungeons & Dragons

Licensed

A Clarkson Potter Hardcover

On sale May 5th, 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

An Official Companion to the Player's Handbook

by Andrew Wheeler & Official Dungeons &

Dragons Licensed

A Clarkson Potter Hardcover

On sale May 5th, 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.



BALDUR'S GATE 3: THE NECROMANCY OF THAY
A Grid-Paper Notebook for Journaling, Sketching, Adventuring, and More

Official Dungeons & Dragons Licensed
A Clarkson Potter Hardcover
On sale May 5th, 2026
Games & Activities – Role Playing & Fantasy

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

Title Specs:

Trim: 184 x 235 mm(7-1/4 x 9-1/4 in)
Pages: 272
Price: \$25.00

As seen in *Baldur's Gate 3*, the secrets of life death are held within a macabre volume: the *Necromancy of Thay*. A faithful recreation of the unforgettable artifact, this blank notebook brings a piece of the Forgotten Realms to your tabletop or bookshelf. Use its gridded pages to sketch characters, brainstorm campaigns, or channel your inner Red Wizard and commit arcane knowledge to paper.

This reproduction of the *Necromancy of Thay* comes to vibrant, sinister life with deluxe features including an embossed skull set among a cover of dark, shimmering amethysts and imitation clasps to protect the book's unholy content from prying eyes.

Unlike its in-game counterpart, this notebook doesn't grant you the ability to cast "Speak with Dead." However, it does make for a perfect gift to bestow upon any D&D player in your life or an impressive addition to your own collection!

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.



BALDUR'S GATE 3: THE COMPANIONS'
NOTEBOOK SET
8 Mini Notebooks

Official Dungeons & Dragons Licensed
A Clarkson Potter Journal
On sale July 7th, 2026
Games & Activities – Role Playing & Fantasy

Editor: Harry Tunggal
Rights: World
Status: Materials November 2025

Title Specs:

Trim: 97 x 141 mm (3-13/16 x 5-9/16 in)
Pages: 384
Price: \$19.99

Inspired by the beloved companion characters of Baldur's Gate 3, this boxed set includes eight graph, dotted, lined, and blank notebooks that are ready to go with you on any adventure.

Who will you bring on your quest to save the Sword Coast? This notebook set compiles eight mini notebooks, with each one featuring art and a brief biography of your favorite Baldur's Gate 3 companions, including Astarion, Karlach, Shadowheart, Wyll, Lae'zel, Gale, Jaheira, Minsc, Boo, Halsin, and Minthara.

Each of these eight notebooks is comprised of graph, dotted, lined, or blank pages, and is compact enough to fit in your pocket or amid an epic tabletop game. Held in a deluxe slipcase featuring original art, this set is designed to suit all your adventuring needs.

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.



DUNGEONS & DRAGONS VILLAINS
Antagonists & Antiheroes of the D&D Universe
by Erin M. Evans and Official Dungeons &
Dragons Licensed
A Ten Speed Press Hardcover
On sale November 10th, 2026
Games & Activities – Role Playing & Fantasy

Editor: Shaيدا Boroumand
Rights: World
Status: Material March 2026

Title Specs:

Trim: 229 x 302 mm (9 x 11-7/8 in)
Pages: 368
Illustrations: 250
Price: \$50.00

Villains is an illustrated, story-driven exploration of the evil masterminds, terrifying monsters, and mysterious entities that plague the Dungeons & Dragons multiverse with disaster, crime, and peril. Framed by the narrators' quest to deliver a letter to an unknown and extremely powerful character, readers will be guided on a dangerous journey through the realms, delving into memorable and fascinating lore about the malevolent forces that shape D&D adventures.

Beginning with the Devils of the Nine Hells, each chapter presents a rogues' gallery of D&D's best-known and most intriguing "big bad evil guys," with quick information about each category of villain, deeper spotlights on significant characters, and an immersive encounter with a significant scoundrel as the narrators pursue their quest. Starting with a request from Glasya, this path leads to Tiamat, Vecna, Strahd, Halaster Blackcloak, Lolth, Xanathar, Demogorgon, and many more sinister figures that fans will want to incorporate into their own games after reading.

Erin M. Evans is the author of the Books of the Usurper series, beginning with *Empire of Exiles*, and the award-winning Brimstone Angels Saga, set in the Forgotten Realms. She is a co-host of the podcast *Writing about Dragons and Shit*, and a cast member of the actualplay series, *Dungeon Scrawlers*. Erin lives in the Seattle area with her husband and sons.



THE OFFICIAL BALDUR'S GATE 3 COLORING BOOK
80 Adventurous Line Drawings
by Magic: The Gathering
A Clarkson Potter Coloring Book
On sale August 11th, 2026
Games & Activities – Coloring Books

Editor: Zoey Brandt
Rights: World
Status: Materials January 2026

Title Specs:

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)
Pages: 80
Illustrations: fully illustrated
Price: \$17.99

Explore the characters, creatures, and settings of *Baldur's Gate 3* through 40 gorgeous black-and-white line drawings. Add your colorful touch to portraits of the roughish Astarion and strategic Shadowheart, emphasize the details of terrifying mindflayers, and bring key scenes from the game to life. Featuring illustrations printed on their own pages of thick, non-bleed paper with perforations so you can easily tear them out, this adult coloring book is the perfect way to revisit the stories and adventures of this immersive game world.

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 and influencing numerous writers, directors, and game designers by tapping into an innate human need to gather with friends and tell an exciting story together.



DUNGEONS!

Illustrated Maps of Classic D&D Adventures

by Jason Thompson and Official Dungeons & Dragons Licensed

A Ten Speed Press Hardcover

On sale September 8th, 2026

Games & Activities – Roleplaying & Fantasy

Editor: Shaida Boroumand

Rights: World

Status: Materials January 2026

From the village of Hommlett to the lost caverns of Tsojcanth to the Tomb of Horrors, *Dungeons!* takes adventurers on an exciting, action-packed—and often humorous—journey through eight classic Dungeons & Dragons regions. Explore each area's iconic dungeon through deeply detailed full-color maps that are annotated with helpful tips, valuable guidance, and cheeky asides about the monsters, villains, and traps that lurk within.

Perfect for fans old and new, experienced players and beginners alike will love *Dungeons!*'s immersive maps, illustrated walkthroughs, and clever gameplay notes. Discover (or revisit) the thrilling treasures and dangerous foes hidden within these quintessential D&D locations.

Many have dared brave these dungeons. Will *you* survive to the end?

Jason Thompson is an ENNIE award-winning artist, illustrator, editor, and game designer who has worked for VIZ Media, Random House, *Anime News Network*, *WIRED*, and others. He has drawn and self-published numerous comics and has created artwork for Illumination Entertainment, Universal Pictures, Wizards of the Coast, and more.

Title Specs:

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

Pages: 80

Illustrations: 80 illustrations

Price: \$29.99



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 July 21st, 2026

Fiction – Fairy Tales, Folk Tales, Legends & Mythology

Editor: Shaida Boroumand

Rights: World

Status: Materials November 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.



THE STAR TREK ARCHIVES: 1966-1991
by Kyle Newman, Jeff Bond, and Official
Star Trek Licensed
A Ten Speed Press Hardcover
On sale October 6th, 2026
Performing Arts – TV – General – Sci-Fi,
Fantasy, & Horror

Editor: Shaida Boroumand
Rights: World
Status: Materials March 2026

Title Specs:

Trim: 229 x 302 mm (9 x 11-7/8 in)
Pages: 412
Illustrations: TK
Price: \$60.00

It began as a “five-year mission,” but for nearly sixty years Star Trek has captivated the world. When *Star Trek: The Original Series* burst onto the small screen in 1966, few could have anticipated the beloved and enduring legacy it would create. Although it only lasted a mere 3 seasons and 79 episodes, *Star Trek* left an indelible mark on the zeitgeist, and a few short years after its unceremonious cancellation soon spawned an animated television series, a blockbuster major motion picture franchise, and for its most dedicated fans, a way of life.

The story of the *USS Enterprise* and her crew—James T. Kirk (William Shatner), Spock (Leonard Nimoy) Leonard McCoy (DeForest Kelley), Montgomery Scott (James Doohan), Nyota Uhura (Nichelle Nichols), Pavel Chekov (Walter Koenig), and Hikaru Sulu (George Takei)—as well as the behind-the-scenes story of its creators, The Great Bird of the Galaxy Gene Roddenberry and his many collaborators, is extraordinary.

The story of the brand itself is every bit as extraordinary and, in many ways, even stranger than the fiction. Featuring hundreds of both quintessential and rare images, ***The Star Trek Archives: 1966–1991*** is an official document of and tribute to the brand’s sixty year journey through television, film, art, apparel, merchandise, advertisements, video games, novels, comic books, theme parks, promotions, events, food products, news media, and more.

Timed for Star Trek's 60-year anniversary, ***The Star Trek Archives: 1966–1991*** will be a must-have for every fan: a document and commemoration of how Star Trek's original cast have touched our lives and changed our culture.

Jeff Bond is an author, magazine editor and freelance writer living in Southern California. He is the author of *The Music of Star Trek*, *Danse Macabre: 25 Years of Danny Elfman and Tim Burton*, *The Fantasy Worlds of Irwin Allen*, and several Titan Books including (with Gene Kozicki) *The Art and Visual Effects of Star Trek - The Motion Picture* and *Cowboy Bebop: The Making of the Netflix Series*, as well as *The World of the Orville*, *The Art and Making of Narcos*, *The Art of Star Trek: The Kelvin Timeline*, and others. He has edited various incarnations of *Geek* magazine since 2006 and covered film music for *The Hollywood Reporter* for ten years.

Kyle Newman is an author and award-winning filmmaker who has directed numerous feature films including the Star Wars-fueled comedy *Fanboys*, A24 Films’ *Barely Lethal*, and the e-sports comedy *1UP*. He has directed the music industry’s top artists, and produced films such as *Raiders!: The Story of the Greatest Fan Film Ever Made*. As an author, he is known for his work on *Dungeons & Dragons: Art & Arcana*, the *New York Times* bestselling cookbook *Heroes’ Feast*, and its follow-up, *Heroes’ Feast: Flavors of the Multiverse*. An honors graduate of NYU’s Tisch School of Film/Television and a member of the Directors Guild of America, Newman resides in Los Angeles with his partner, Cynthia, and their three sons.



THE OFFICIAL STAR TREK COLORING BOOK

by Official Star Trek Licensed

A Ten Speed Press Trade Paperback

On sale August 11th, 2026

Games & Activities – Coloring Books

Editor: Shaida Boroumand

Rights: World

Status: Materials October 2025

Title Specs:

Trim: 248 x 248 mm (9 ¾ x 9 ¾ in)

Pages: 80

Illustrations: 80 illos

Price: \$18.99

Illuminate sixty years of Star Trek's search for new life and new civilizations with 80 pages of bold illustrations from across the galaxy. Engage your imagination by coloring in scenes and artwork from each Star Trek motion picture and television series. Whether your favorite ship's crew includes Kirk, Spock, and Bones, or Picard, Data, and Worf—or if they don't hail from the *Enterprise* at all—Trek fans from every era will be transported to strange new worlds to color.

Featuring thick, bleed-resistant paper, it would be highly illogical to leave this adult coloring book blank.

Star Trek is one of America's most recognizable science fiction media franchises. Created by Gene Roddenberry in 1966, *Star Trek* became a worldwide pop-culture phenomenon, expanding into numerous films, television series, video games, novels, and comic books. The tales woven by *Star Trek* since its inception transcend the ordinary and beckon us to embark on a profound journey of exploration and enlightenment, presenting a future without racism, sexism, intolerance, poverty, or war.



STAR TREK: THE ULTIMATE TRIVIA DECK *400 Questions to Test Your Knowledge*

by Robb Pearlman and Official Star Trek Licensed

A Clarkson Potter Game

On sale August 18th, 2026

Games & Activities – Trivia

Editor: Harry Tunggal

Rights: World

Status: Materials October 2025

Title Specs:

Trim: 140 x 89 mm (5 ½ x 3 ½ in)

Cards: 200

Price: \$25.00

How many nacelles does the Enterprise-D have? What conflict marked the start of the Federation-Klingon War? Can you name the crystalline mineral that is essential for warp drive technology? As the most comprehensive Star Trek trivia game in the universe, *Star Trek: The Ultimate Trivia Deck* features these questions and many more. This deck has something for all Star Trek fans, covering every film and television show from the original series *Star Trek*, *The Next Generation*, *Strange New Worlds*, and beyond!

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: WARPED PHRASES
Infinite Fun in Infinite Combinations
by Robb Pearlman and Official Star Trek
Licensed
A Clarkson Potter Game
On sale July 28th, 2026
Games & Activities – Card Games

Title Specs:

Trim: 140 x 89 mm (5 ½ x 3 ½ in)
Cards: 600
Price: \$25.00

Editor: Harry Tunggal
Rights: World
Status: Materials September 2025

What started the Federation-Klingon war? If you answered "Q's mariachi band," then this game is for you! In *Star Trek: Warped Phrases*, a judge deals out a prompt card and each player must complete the phrase with an answer card. The more ridiculous, the better.

A judge picks the best answer, and the player who wins the most rounds will emerge victorious. Designed for endless replayability, this game includes 400 cards spanning 100 questions and 600 answers so that you can explore a myriad number of combinations. Plus, the game's portable packaging means that you can bring it to your next party or aboard any five-year mission.

With *Star Trek: Warped Phrases*, you'll share a laugh with friends and family, celebrate the most enduring science-fiction universe of all time, and most importantly, ponder life's truly profound questions, like "Duuuuude... what was in that hypospray?"

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 andstartrekdotcom, 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.

And more Star Trek gift products coming in 2028!

Let us know if you have any questions!



STAR TREK NOTEBOOK SET
On sale May 23rd, 2028

STAR TREK KINGON FLASHCARDS
On sale May 23rd, 2028

STAR TREK ORACLE DECK
On sale March 14th, 2028

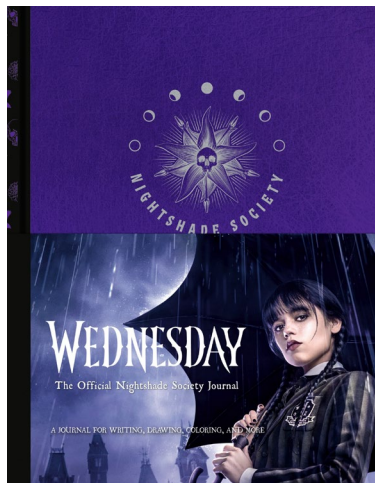
WEDNESDAY



Images from *WEDNESDAY: Friend or Woe*



Images from *WEDNESDAY Oracle Deck*



Editor: Angelin Adams

Rights: World

Status: Journal and oracle deck materials available



THE TROUBLED ARTIST

Xavier Thorpe

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.

GARD MEANING 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.

REVERSED MEANING 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.



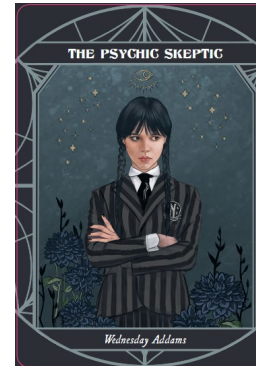
AUTHORITY

Principal Weems

Adaptable and authoritative, shapeshifter Principal Larissa Weems stands tall above the student body of Nevermore Academy to lead them through outcast life.

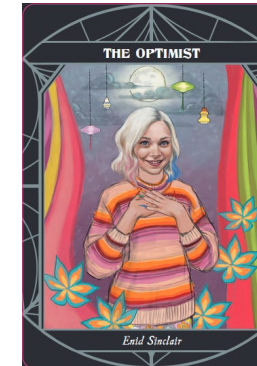
GARD MEANING Leadership wears many faces in our day-to-day lives. This guiding strength may come from a trusted mentor figure or from within ourselves. Heed the call to learn and grow as you transform into a better, more well-rounded (or sharp-edged) version of yourself.

REVERSED MEANING 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.



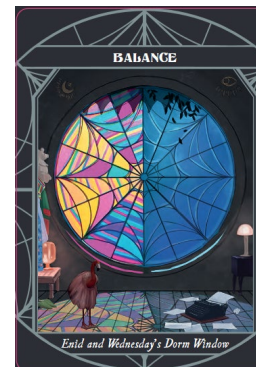
THE PSYCHIC SKEPTIC

Wednesday Addams



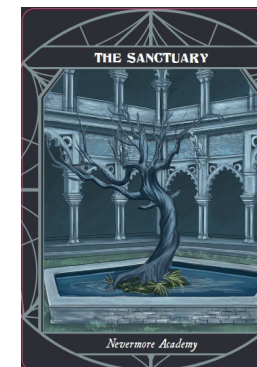
THE OPTIMIST

Enid Sinclair



BALANCE

Enid and Wednesday's Dorm Window



THE SANCTUARY

Nevermore Academy

WEDNESDAY: THE OFFICIAL NIGHTSHADE SOCIETY JOURNAL
A Journal for Writing, Drawing, Coloring, and More

by Potter Gift

A Clarkson Potter Hardcover

On sale October 1st, 2024

Games & Activities – Guided Journals

Title Specs:

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

Pages: 176

Price: \$17.99

Rights sold: French: *Editions Gallimard*

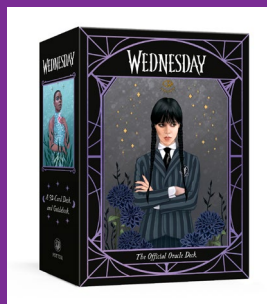
WEDNESDAY ORACLE DECK
by MGM Studios and Amy Chase
A Clarkson Potter Deck
On sale December 30th, 2025
Games & Activities – Card Games

Title Specs:

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

Cards: 52

Price: \$27.99



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.

Amy Chase (she/her) is a writer from Southern California who specializes in horror, fantasy, and lots of puns.

WEDNESDAY: FRIEND OR WOE
A Game of Mystery, Intrigue, and Deduction

by MGM Studios

A Clarkson Potter Game

On sale May 26th, 2026

Games & Activities –

Role Playing & Fantasy

Title Specs:

Trim: 229 x 143 mm (9 x 5-5/8 in)

Cards: 64

Price: \$24.99



THE OFFICIAL SPONGEBOB SQUAREPANTS COOKBOOK

by Jarrett Melendez and Official Paramount Licensed

A Ten Speed Press Hardcover

On sale November 3rd, 2026

Cooking - Celebrities & Media Tie-In

Editor: Dena Rayess

Rights: World

Status: Materials February 2026

Title Specs:

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

Pages: 176

Illustrations: approx. 50 photos

Price: \$25.00

For the first time ever, the community of Bikini Bottom has come together to share its most treasured recipes! Over 50 in all, fans will get to recreated famous (or infamous) foods featured in the show – like Hot Crossed Nuts, Golden Loaf, Canned Bread, Radioactive Popcorn, and other surprises (you’ll have to get the book to see if the Krabby Patty is revealed!). Also featured are recipes that feel authentically like you’re eating within the show; tiki-inspired meals, colorful drinks, gooey, decadent desserts, and a healthy dose of silliness:

- Sea Pickle Chips
- Swedish Barnacle Balls
- Sandy’s Texas Style Chili Con Carne
- Double Dark Deep Sea Cake (CHOCOLATE!!)
- Mini Pineapple Upside Down Cakes
- Patrick’s Pink Punch

Bring the world of SpongeBob SquarePants home with this cookbook perfect for cooks of all levels—no Krusty Krab fry cook training required.

Jarrett Melendez is a GLAAD Media Award- and Eisner Award-nominated comic and graphic novel writer, cookbook author, and food journalist. Jarrett has written countless articles and developed hundreds of original recipes that have appeared on Bon Appetit, Epicurious, Saveur and Food52. He’s written a total of seven cookbooks to date, including *My Pokémon Baking Book*, *RuneScape: The Official Cookbook*, *Percy Jackson and the Olympians: The Official Cookbook*, *The Official Wednesday Cookbook*, and *The Official Borderlands Cookbook*.



Ten Speed Press One-color list

The mission of Ten Speed's one-color initiative is to publish books that open minds and invite change. Our authority-driven titles provide tools for personal growth, interpersonal connection, and cultural conversation—for readers who want to understand the world and their place in it. With an instinct for the emerging and enduring, our books don't just reflect the moment, they help shape what's next.



THE PLEASURE PROTOCOL
A Contemporary Guide to BDSM
by Shelby Devlin
A Ten Speed Press Trade Paperback
On sale January 5th, 2027
Self-Help – Sexual Instruction

Editor: Thea Diklich-Newell
Rights: World
Status: Material available

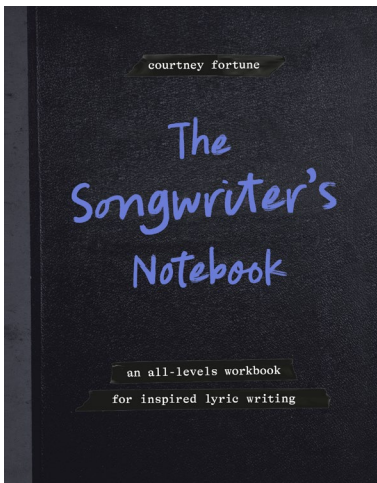
Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)
Pages: 320
Price: \$19.99

Drawing on over two decades of experience as a BDSM educator and intimacy coach, Shelby M. Devlin, M.A., blends practical tools, psychological insight, and real-world techniques to demystify dominance and submission. This groundbreaking guide shows you how to negotiate boundaries, build trust, master hands-on skills, and create unforgettable erotic experiences grounded in consent and care.

From rope play and scene-building to aftercare and navigating common fantasies, ***The Pleasure Protocol*** offers a step-by-step pathway for both beginners and seasoned kinksters to explore deeper connection, greater intimacy, and limitless pleasure.

Shelby M. Devlin, M.A., is a sex and intimacy coach, educator, and author specializing in BDSM, kink, and fetish. With over twenty years of experience in the BDSM community, she blends academic expertise—a Master’s in Sexuality Studies from San Francisco State University and certification in the Somatica Method—with hands-on practice as a coach and instructor at the Somatica Institute.



THE SONGWRITER'S NOTEBOOK
An All-Levels Workbook for Inspired Lyric Writing
by Courtney Fortune
A Ten Speed Press Trade Paperback
On sale February 3rd, 2026
Music – Lyrics

Editor: Thea Diklich-Newell
Rights: World
Status: Materials available

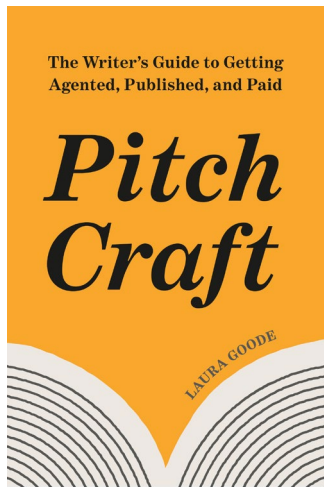
Title Specs:

Trim: 178 x 229 mm (7 x 9 in)
Pages: 192
Illustrations: B&W stock images; lined workbook spaces
Price: \$19.99

Everyone has a song in them; because everyone has a story to tell. You don't need to play an instrument; you don't need formal training. All you need is an idea—and the right guidance to help bring it to life.. ***The Songwriter's Notebook*** is the definitive resource for anyone who wants to turn their thoughts into meaningful, memorable lyrics. Whether you're dreaming of filling stadiums, or writing songs in your bedroom, or just looking for a new way to express yourself, this book is all about getting your words onto the page. Packed with examples, exercises, prompts, and guidance, with a new adventure on every page. ***The Songwriter's Notebook*** is the missing key to your creativity practice and to unlocking a songwriting genius.

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 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.

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.



PITCH CRAFT

A Writer's Guide to Getting Agented, Published, and Paid

by Laura Goode

A Ten Speed Press Trade Paperback

On sale September 16th, 2025

Language Arts & Discipline – Writing – Business Aspects

Editor: Julie Bennett

Rights: World

Co-agents: Non-illustrated

Status: Materials available

Published multi-genre writer Laura Goode had an epiphany after finishing her MFA and building a freelancing career: Nobody is teaching writers how to wield their persuasive storytelling abilities to make money from their writing. So, she decided to write the business-of-writing handbook she needed most.

Pitch Craft draws on Goode's experience as a novelist, poet, essayist, filmmaker, and creator of a pitching and publishing course to uncover what nobody else will tell you about the business strategy that creates a writing career. With unapologetic honesty earned from years of navigating the publishing world, each chapter in this valuable insider's guide close-reads a distinct element of putting your work out into the world.

Laura Goode is the author of a collection of poems, *Become a Name*, and a YA novel, *Sister Mischief*, 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.

Title Specs:

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

Pages: 256

Price: \$16.99



CAREER CHEAT CODES

The Unspoken, Uncomfortable, and Unfiltered Rules of Career Success

by Courtney Johnson

A Ten Speed Press Trade Paperback

On sale April 14th, 2026

Business & Economics – Careers – Career Advancement & Professional Development

Editor: Thea Diklich-Newell

Rights: World

Status: Material available

Rights sold: UK/BC: *Piatkus*

If you've ever felt like the rules of getting ahead at work were written for someone else, or like you're constantly working twice as hard for half the recognition, this is the book for you.

Whether you're focusing on negotiating your first salary or just trying to stay sane between the hours of 9 and 5, Courtney Johnson pulls back the curtain on what the A players already know: it's not about working *harder*, it's about working *smarter*. With her signature, no-BS delivery and years of experience climbing the corporate ladder, Johnson delivers the blueprint for modern-day career success you didn't know you need.

Career success shouldn't be reserved for a select few. With the tips and strategies in **Career Cheat Codes**, anyone can rewrite the rules and claim their seat at the table. It's time to stop waiting for opportunities and start creating them instead.

Courtney Johnson is a career content creator, personal brand educator, entrepreneur, and creator of the viral "Problematic Career Cheat Codes" series on TikTok. Her unfiltered, "no-BS" advice has garnered a loyal following of over half a million career-focused individuals across social media platforms. With a background in navigating the complexities of corporate culture and building a personal brand that stands out in an overcrowded market, Courtney knows firsthand the limitations of traditional career advice. Courtney has alchemized her decades of real-world corporate experience into her personal mission: to teach others how to thrive by un-gatekeeping traditionally gatekept advice.

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 288

Price: \$17.99



THE NEURODIVERGENT LEARNER
A New Approach to Your Child's Success in the Classroom and Beyond

by Dr. Emily King

A Ten Speed Press Trade Paperback

On sale September 8th, 2026

Education – Schools – Levels - Elementary

Editor: Thea Diklich-Newell

Rights: World English

Translation: Linda Kaplan / DeFiore and Co.

Status: Material January 2026

Title Specs:

Trim: 156 x 235 mm (6 1/8 x 9 ¼ in)

Pages: 320

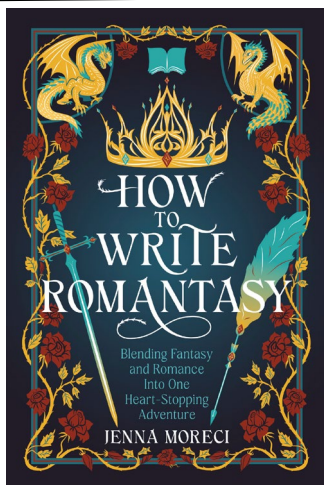
Price: \$30.00

Your child is growing up in a world that wasn't built for them. A world that asks them to sit still, learn in the same way as everyone else, and thrive in a system that too often ignores their unique strengths. Because of the way their brain is wired, school can feel overwhelming—for them and for you. But your child is not broken. They are brilliant.

Child psychologist and mom of two neurodivergent sons, Emily W. King, PhD, has spent twenty years listening to kids, parents, and teachers, and building bridges between them. In ***The Neurodivergent Learner***, she combines cutting-edge neuroscience with real-life stories to show parents how to stop pushing their children into a mold—and instead help them flourish on their own path.

With warmth, expertise, and a deep understanding of how kids actually learn, Dr. King gives families the confidence and tools to partner with educators, reduce stress at home, and nurture the whole child.

Emily King, PhD, is a child psychologist, speaker, and parent educator. She received her PhD in school psychology from the University of North Carolina at Chapel Hill.



HOW TO WRITE ROMANTASY

by Jenna Moreci

A Ten Speed Press Trade Paperback

On sale October 21st, 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: 240

Price: \$18.99

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.

Delivered with a hefty dose of humor, Moreci's clear and simple methods are accessible for writers of all experience levels. With ***How to Write Romantasy***, you will walk away with a deeper understanding of the genre and plenty of inspiration to build your very own romantasy novel.

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.



THE BUSY WRITER'S GUIDE TO FINISHING A NOVEL IN 100 DAYS

by Kim Purcell

A Ten Speed Press Trade Paperback

On sale September 22nd, 2026

Language Arts – Writing – Fiction

Writing

Editor: Thea Diklich-Newell

Rights: World

Status: Material October 2025

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 240

Price: \$16.99

Do you dream of writing a novel but can't seem to find the time? Maybe you've started and stalled, or you've been waiting for the "perfect" moment that never comes. With humor, proven strategies, and inspiration from your favorite authors, novelist and writing teacher Kim Purcell shows you how to finish your book—even if you only have 15 minutes a day.

Whether it's your first book or your fifth, this guide will help you finally write forward with confidence. Fun, supportive, and practical, *The Busy Writer's Guide* will get your story out of your head and onto the page, so you can hold your finished book in your hands.

Kim Purcell is the acclaimed author of *This is Not a Love Letter* (Disney-Hyperion) and *Trafficked* (Penguin). She also runs novel writing classes for adults and children.



LET YOUR BODY DO THE WORK

by Anette Sams

A Ten Speed Press Trade Paperback

On sale June 23rd, 2026

Health & Fitness – Diet & Nutritious – Weight

Editor: Thea Diklich-Newell

Rights: World English

Translation: Gyldendal

Status: Material available

Title Specs:

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Pages: 176

Illustrations: B&W images

Price: \$18.99

For twenty years, Anette Sams has worked as a pharmaceutical researcher—including six years at Novo Nordisk, the world-renowned company behind Ozempic—and she's now bringing her expertise worldwide. In *Let Your Body Do the Work*, Sams explains how the naturally-occurring GLP-1 hormone works in the body and shares practical, everyday tips on how to activate it through nutrition and lifestyle tweaks.

This powerful hormone can not only help to achieve and maintain a healthy weight, but also regulate blood sugar and appetite, improve insulin sensitivity, reduce inflammation, support digestion, and increase immunity to prevent common diseases. An instant bestseller in Denmark, *Let Your Body Do the Work* is your resource for accessing the benefits of healthy, active weight-loss hormones without the hefty price tag.

Anette Sams, Ph.D., is a bestselling author and the former Director of Diabetic Complications Biology and Manager of Diabetes Biology at Novo Nordisk. She is currently the Senior Principal Scientist of Clinical Experimental Research at Copenhagen University Hospital, and the author of *The Truth About Sugar* and *Leaving Diabetes II Behind*. Her latest title, *Let Your Body Do the Work*, was an instant bestseller in Denmark.



Title Specs:

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THE SUCCESS TRAP

How the Pressure to Stand Out is Fueling Anxiety, Depression, and Burnout in Teens – and the Radical Fix They Deserve

by Dr. Stuart Slavin

A Ten Speed Press Trade Paperback

On sale August 25th, 2026

Editor: Thea Diklich-Newell

Rights: World

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In recent years, the conversation around teen mental health has centered on social media and technology, but what if we're missing a bigger piece of the puzzle? In *The Success Trap*, pediatrician, researcher, and former Dean of Curriculum at the Saint Louis University School of Medicine Dr. Stuart Slavin shifts the focus to the relentless drive for achievement placed on today's youth. From school and sports to college admissions and parental expectations, young people are navigating an environment where success is demanded at every turn—often at the cost of their well-being.

The Success Trap lays out this exact three-pronged approach for a proven path to improving teen mental health during key high school years and into college without sacrificing outcomes. With a deep understanding of the stakes at hand, Dr. Slavin offers gentle guidance and research-backed takeaways so that parents, educators, and students themselves can begin to break the cycle and foster a more balanced approach to success for mentally resilient, healthy, and happy teens.

Stuart Slavin, MD, MEd, a nationally recognized well-being expert, has several lenses that inform his view of the current child and adolescent mental health crisis. A board-certified pediatrician, Dr. Slavin practiced general pediatrics for seventeen years at UCLA.

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