



Hardie Grant Books

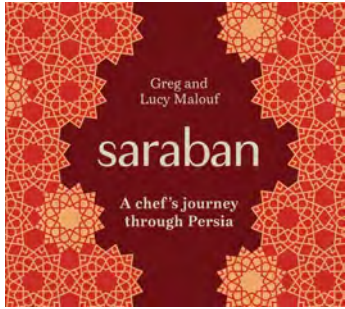
Spring 2025

Hardie Grant

PUBLISHING

Food &
Drink





Saraban

A Chef's Journey Through Persia

Greg Malouf and Lucy Malouf

9 January 2025 | Hardcover
£30.00 | 9781761451171
356 Pages | 215 x 240 mm
Full-colour photography

Greg and Lucy Malouf's classic cookbook *Saraban*, now available as a new edition.

Saraban is an unforgettable journey through the culinary landscapes of ancient Persia and modern-day Iran.

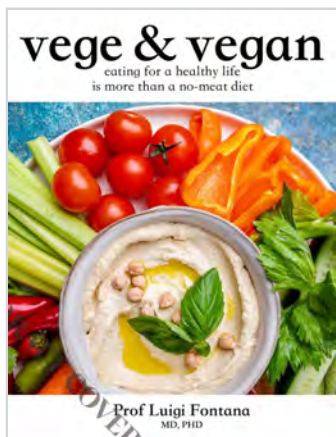
Greg and Lucy Malouf discover a land where the rich diversity of climate, countryside, architecture and poetry provide a fitting background for an equal variety and richness of cuisine. Join them as they visit bustling bazaars and tiny soup kitchens, pick saffron before dawn and fish from wooden dhows in the Persian Gulf.

Then discover the joy of Persian cooking for yourself with the mouth-watering recipes that Greg has created for the home kitchen, as he mixes centuries of tradition with modern techniques and flavours for both the home cook and experienced chef.

With his inventive modern take on Middle Eastern food, **Greg Malouf** is a defining influence on the international food scene. Along with writing partner Lucy Malouf, he has produced eight beautiful and highly acclaimed books on different cuisines, including the 2019 James Beard–award-winning *SUQAR*. He divides his time between Melbourne, London and Dubai. **Lucy Malouf** is a food and travel writer and editor. She consults to publishing houses globally and her books with Greg Malouf have been translated into multiple languages.

- Greg and Lucy Malouf recently won a coveted James Beard Award for their book *SUQAR*
- Their books have sold over 50,000 copies in the UK alone





Vege & Vegan

Eating for a healthy life is more than a no-meat diet

Luigi Fontana

20 February 2025 | Paperback
£18.99 | 9781761450884
224 Pages | 234 x 180 mm
Full colour

In *Vege & Vegan* Professor Luigi Fontana explains how giving up meat is not enough to achieve long-term health.

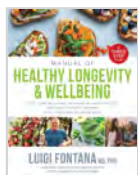
Multiple studies show that eating a vegetarian diet can be beneficial to long term health and longevity but many vegetarians fail to eat healthily, consuming processed, high calorie, sugary foods. This book provides a guide to the healthy foods that vegetarians and vegans should be choosing to eat if they want long-term health benefits.

Whether you eat vegetarian meals one day a week or seven days a week you will benefit from *Vege & Vegan*: eating for a healthy life is more than a no-meat diet.

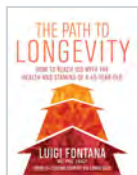
Professor Luigi Fontana, M.D., Ph.D. is a physician scientist who is recognised as the leading world expert on longevity. Professor Fontana was invited to join the University of Sydney as the Leonard Ullmann Chair of Translational Metabolic Health and Director of the Healthy Longevity Research and Clinical Program at the Charles Perkins Centre. He was for many years Professor of Medicine at Washington University, one of the four most highly regarded medical universities in the USA, and is credited with conducting the foundational research that gave rise to the 5:2 diet.

- Third title from scientist and longevity specialist Luigi Fontana, who pioneered the research behind the 5:2 diet
- Explains the range of nutrients the body needs to sustain itself healthily and where to find them when avoiding animal products
- Alongside the information, he'll offer 80 delicious and balanced recipes to get you started.

[View on Edelweiss](#)

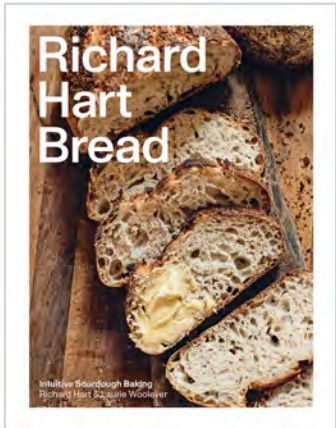


Manual of Healthy Longevity
& Wellbeing
9781743796825
£18.99 | Paperback



The Path to Longevity
9781743795965
£18.99 | Paperback





[View on Edelweiss](#)

Richard Hart Bread

Intuitive Sourdough Baking

Richard Hart

23 January 2025 | Hardcover
£28.00 | 9781761451607
304 Pages | 254 x 203 mm
Full-colour photography | Commonwealth ex. CAN, no Europe

A comprehensive guide to baking bread, featuring 60 recipes from the founder of Copenhagen's Hart Bageri and former head baker at San Francisco's Tartine.

Richard Hart Bread is THE guide to the intuitive art of baking bread. By learning how to see, taste, touch and adapt, readers can find their own way to making truly wonderful bread – from blistering sourdoughs to rich rye pan loaves and more. Rather than focusing obsessively on precise formulas, Richard teaches both.

Richard Hart is the founder of Hart Bageri, with multiple locations in Copenhagen, partnered with Rene Redzepi of Noma. Previously, he was the head baker at the legendary Tartine in San Francisco. Originally from London, England, he currently lives in Mexico City where he is opening his newest project – Green Rhino.

- Richard Hart has been hailed as “a baker who helped shape Americans’ love for sourdough” (*Eater*). His instruction is geared both toward novices and those looking to up their bread game (hello, panettone!).
- Richard is the co-founder of Hart Bageri, with two locations in Copenhagen, which has been hailed as one of the world's best bakeries (*Vogue*). He began baking bread seriously at Della Fattoria in California, eventually moving on to become head baker at Tartine in San Francisco before his career at Hart Bageri.
- QR codes are sprinkled throughout demonstrating techniques such as his simple methods for shaping and scoring loaves.
- Beautiful photos taken in Copenhagen and Italy, plus dozens of process photography

Rye Starter

MAKES 100 GRAMS

I think you should make your first starter with whole rye flour. It's packed full of the enzymes, nutrients, and complex sugars that yeast and bacteria thrive on, and it will begin to ferment faster than any other flour. You can make a starter out of any kind of grain flour, but rye will be the fastest and most reliable, and the results will help you build confidence as a sourdough baker.

Once you've established life in the matrix of an all-rye starter, which should happen within two or three days, you can blend in whole wheat and white flour, converting it into a wheat sourdough starter (see Wheat Starter, page 73). A wheat starter requires twice-daily feedings, versus once-daily required by rye, but wheat flour may be easier to find and less expensive.

As for the ideal container, I recommend a glass jar or transparent (or translucent) plastic container so that you can see the bubbles and expansion happening. It ought to be taller than it is wide, to keep the surface area at a minimum.

I mix my starter by hand to get a feel for its viscosity, temperature, and texture. You could use a wooden spoon, but why not get into an intimate relationship with what you're doing?

One last thing. Antibacterial soaps are the standard in many kitchens, but as the name suggests, they kill bacteria, all bacteria, even the good ones. When you wash your hands to use them to mix the starter, I suggest using a simple bar soap that isn't antibacterial.

Actually, this is the last thing. If you're too impatient to wait on the power of flour and water, just go to your local bakery. Ask really nicely if you can have some sourdough starter. Some bakers will sell it to you, but I think that's ridiculous. I'm happy to give it to anyone who asks. The more of us baking bread, the better.

BAKER'S %	WEIGHT	INGREDIENT
100%	50g	Rye flour
100%	50g	Warm water (80°F / 28°C)

TIMING

Day 1: Mix starter.
Day 2: Check and mix the starter.
Day 3: Feed the starter, mix and ferment.
Day 4: Discard half the starter, feed and ferment.
Day 5: Discard half the starter, feed and ferment.
Day 6: Discard half the starter, feed and ferment.

EQUIPMENT

Jar or plastic container, flexible plastic dough scraper, digital thermometer, tea towel, wheat pan or shallow roasting pan, cooling rack

DAY 1

Mix the flour and water: In a clean jar or plastic container, combine 50g of the flour and 50g of the water and mix it well by hand to form a homogeneous slough. It will be quite sticky. Use the dough scraper to scrape any excess from your fingers and back into the mixture.

Take its temperature. If it's below 77°F / 25°C, set the container in a larger container of warm water to bring it up a few degrees. The water should completely surround the starter container in order to insulate it. Don't go crazy with boiling or scalding water, so there is an upper limit (38°F / 5°C) to how warm the starter can be before you start to kill off the yeast and bacteria. Put a lid on the container.

Don't expect much excitement in the first day or so. As long as you're keeping the starter warm enough, you can leave it alone for 24 hours.

DAY 2

Check on your starter: To be honest, it probably won't look all that different. It may have separated a bit, with some liquid at the top, and if that's the case, just mix the liquid back in. Don't worry! That's just evidence that the process has started, but the mixture hasn't entirely fermented yet. It's completely normal, as unappealing as it may look.

Put your clean finger into the mixture and stir it around a bit, to add some oxygen. Take its temperature and warm the container in warm water as necessary. Cover the container and let it sit again for 24 hours.

Recipe continues

CREATING A STARTER

Miso Rye

MAKES ONE 800-GRAM LOAF

The first time I made this bread was in the test bakery I set up at Noma, when I was still looking for a home for Hart Bageri. The team invited me to taste all their ferments and magical creations. They had a miso made from leftover rye bread, called Ryeos. When I tasted it, I knew I had to go in a rye bread, completing the circle. I love the super-umami flavor of miso. I wondered how much I could cram into the dough without killing the fermentation. It turned out that 30% was the sweet spot.

There is less salt in this recipe than in any other rye loaves because miso is salty. You can make this bread with any miso you like. If you want to exceed 30% miso, go for it, but scale back your salt a bit so that you don't slow the fermentation too much.

BAKER'S %	WEIGHT	INGREDIENT
100%	200g	Rye flour
100%	200g	12-hour-rye starter (see page 68)
100%	200g	Hot water (140°F / 60°C)
2%	4g	Salt
5%	10g	Cooking oil
30%	75g	Miso
50%	125g	Cooked (or fermented) lentils (see Cooked White Lentils, page 103)
20%	42g	Flaxseed
20%	42g	Sunflower seeds

ADDITIONAL INGREDIENT

Butter (through to coat the inside of the loaf pan)

A handful of rye flour (for dusting the top of the loaf)

*I prefer butter because it sticks well to the sides of the pan, but if you don't feel butter use another fat of your choice.

TIMING

Cook and cool rye loaves, mix dough, shape and score, ferment for 2 to 4 hours, and bake for about 1 hour 4 to 6 hours total

EQUIPMENT

Loaf pan (5 x 9 inches / 13 x 23cm), flexible plastic dough scraper, bowl or pitcher of warm water (for rising), large mixing bowl, digital thermometer, tea towel, wheat pan or shallow roasting pan, cooling rack

Mix the dough: Coat the inside of a loaf pan with butter (or other fat). Make sure your dough scraper and a bowl or pitcher of warm water are close at hand.

In a large bowl, combine all the dough ingredients and use your hands to mix it all together gently to form a thick dough with no dry streaks of flour remaining, at which point you can consider the dough sufficiently mixed. The texture will feel like a wet and sticky Play-Doh. Scrape the dough from your hands back into the bowl, and rinse your hands in the bowl of warm water, along with your scraper.

Shape the dough: Wet your hands, knead the dough from the bowl with your scraper, and, as if you are shaping clay, squeeze the dough together into one mass, then use both hands to shape it into an oblong that's more or less the shape of the loaf pan but slightly less wide. This dough is easy to manipulate and very forgiving, so don't worry if you need to mess around with it a bit to get it into the shape.

Gently set the loaf into the buttered pan and take its temperature, adjusting it as necessary by setting the pan in a bowl of hot, warm, or cool water to bring it to about 82°F / 28°C. (See Controlling Temperature, page 82.)

Ferment the loaf: Let the loaf ferment covered with a tea towel for 2 to 4 hours, making sure to keep it warm. When it's ready to bake, it will have risen by 50% and will have 2mm-wide cracks.

Bake the loaf: Place a sheet pan or shallow roasting pan on the floor of the oven. Arrange a rack in the center of the oven. Preheat the oven to 425°F / 220°C.

Place the loaf in the oven and add about 250ml water to the pan on the oven's floor, taking care to avoid exposing your skin directly to the resultant steam, which can burn.

Bake the loaf for 30 minutes, then rotate the pan front to back and bake for another 30 minutes. Use an instant-read thermometer to take the internal temperature of the loaf. It should read 205°F / 96°C. If it's not quite there, give it a few more minutes. Remove the bread from the oven, then turn it out onto a rack to cool for several hours before slicing.

86

RICHARD HART BREAD



The Beauty Chef

150 Gluten- and Dairy-Free Recipes for Radiant Skin, Gut Health and Wellbeing

Carla Oates

3 February 2025 | Hardcover
£27.00 | 9781761451140
344 Pages | 260 x 205 mm
Full colour throughout

More than 150 delicious and nutritious recipes that are gluten-free and mostly dairy-free recipes will feed both your skin and your gut.

In *The Beauty Chef*, Carla Oates, founder of the natural beauty company of the same name, combines the joy of cooking with the science of nutrition, with recipes that will give you radiant skin and robust health.

Glamorous it may not be, but a well-balanced gut bacteria can be the answer to glowing health and beauty. With every meal you eat, be it breakfast, dinner or a tempting dessert, you will feel and look better inside and out.

Carla Oates is the founder and CEO behind Australian beauty and wellness brand The Beauty Chef. Named 'The Skincare Innovator' by *Net-A-Porter* magazine, she has been researching, writing and teaching on organic beauty and health for the past 15 years.

- A new edition of this trendsetting 2018 book; the first edition was a 2018 James Beard Award Nominee.
- Carla has more than 230k Instagram followers and a highly active following on Facebook, as well as a beautifully designed, well-integrated website.
- The Beauty Chef has multiple established retail stockists in the UK for her range of inner and outer beauty products, including Gwynneth Paltrow's Goop.com, Net-a-porter, Selfridges and Anthropologie.



[View on Edelweiss](#)



The Beauty Chef Gut Guide

90+ FODMAP-Friendly Recipes and Weekly Meal Plans to Heal From the Inside Out

Carla Oates

3 February 2025 | Hardcover
£25.00 | 9781761451157
256 Pages | 230 x 190 mm
Full colour photography throughout

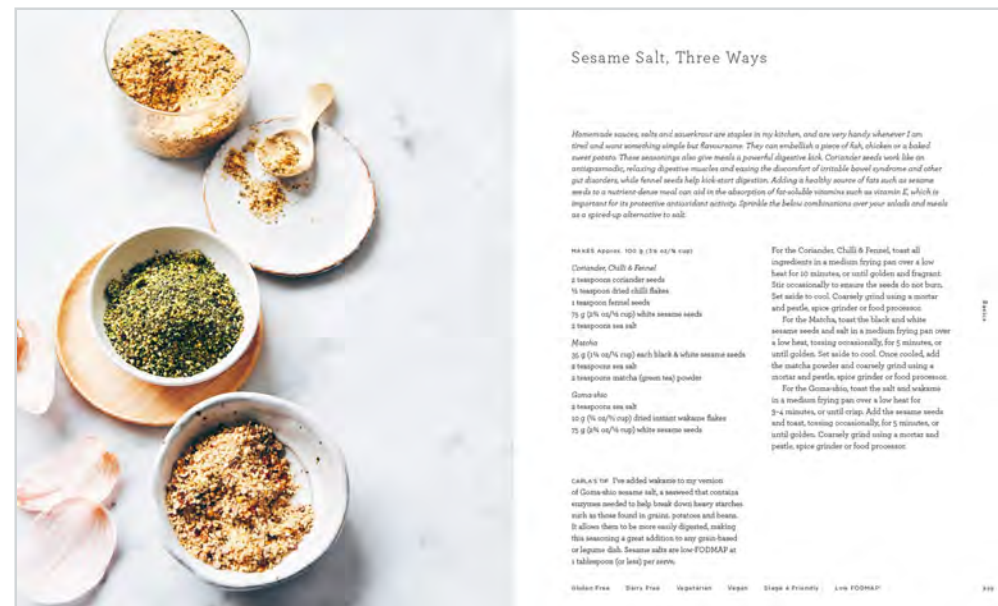
An 8-week programme with weekly meal plans for repairing and reprogramming your gut, information on the importance of gut functionality, and more than 90 recipes.

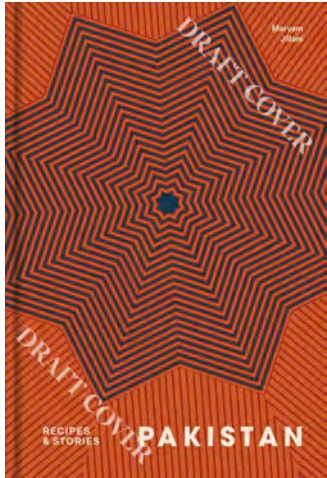
The Beauty Chef Gut Guide is the practical companion to Carla Oates' acclaimed book, *The Beauty Chef*. It is a compelling resource for people who want to better understand the science underpinning the link between gut and skin health.

In addition to recipes and information about repairing your gut, it covers broader advice for wellbeing, from the importance of cleaning products to mindfulness and yoga. Recipes – across breakfast, lunch and dinner – include delicious meals like Coconut Crêpes, Chicken, Flaked Almond & Sage Buckwheat Risotto and Lemongrass & Kaffir Lime Salmon Cakes.

Carla Oates is the founder and chef behind Australian beauty brand The Beauty Chef, and a pioneer in the wellness space. Named 'The Skincare Innovator' by *Net-A-Porter* magazine, she has been researching, writing and teaching on organic beauty and health for more than 15 years.

- The second book from the bestselling beauty brand of the same name sold around the world, sold by Gwyneth Paltrow's Goop.com, Net-a-porter, Selfridges and Anthropologie, amongst other worldwide stockists.
- A beautiful package that is also extremely practical - offering information, 90 recipes and a 28-day kickstart plan for healing and resetting your gut.
- Also includes useful tips and advice for a healthy lifestyle, alternatives for dietary requirements and an easy shopping list for each weekly meal plan.





Pakistan

Recipes and Stories from the Country's Home Kitchens, Restaurants, and Roadside Stands

Maryam Jillani

6 March 2025 | Hardcover

£26.00 | 9781958417416

288 Pages | 267 x 178 mm

Full colour throughout

The first major cookbook on Pakistani food, *Pakistan* is a sweeping and ambitious book that puts this delicious and varied cuisine in its cultural context.

Thanks to shared borders with Afghanistan, China, India, and Iran, and a history of migration and trade, Pakistani dishes draw upon a marvelous array of flavors and ingredients that make food one of the country's finest qualities. With over 80 recipes and essays profiling each of the country's regions, *Pakistan* is as much for the kitchen as it is for armchair travel.

Maryam Jillani is a food writer currently based in Manila, Philippines. Her award-winning website, "Pakistan Eats" documents Pakistani recipes from across the vast country. The website won the Saveur Blog Award for Best Food Culture in 2018 after having been a finalist for Best New Voice the year prior. In 2021, "Pakistan Eats" was selected by the Library of Congress as part of its Food and Foodways Web Archive.

- Large Pakistani diaspora eager to recreate recipes from their childhood
- Growing representation and success of neighboring cuisine, signaling that a broader audience is excited to consume and expand its recipe repertoire of Asian cuisine
- Vivid photography of Pakistan's breathtaking landscapes and beautiful communities and 100+ recipes



Tehri | Yellow Rice with Cilantro, Mint, and Potatoes

A cheerful rice and potato dish that is especially popular during summer. While this version uses only potatoes, you can incorporate any seasonal vegetable of your choice. Tehri is a lovely accompaniment to bright meat curries, but I love it with just a side of chutney, such as Tandoori Kari (Tandoori Chutney, page 100) or a cilantro and mint version (page 100).

Serves 2 or 3 as a side

¾ cup (6 fl oz) vegetable oil
1 teaspoon cumin seeds
½ teaspoon nigella seeds (bakij)
1 medium yellow onion, halved and thinly sliced
½ teaspoon garlic paste
½ teaspoon ginger paste
2 Roma tomatoes, finely diced
1 fresh green chili, sliced lengthwise
½ teaspoon salt, or to taste
1 teaspoon Kashmiri red chili powder
½ teaspoon turmeric powder
1 large Yukon gold potato, peeled and cut into 1-inch (2.5 cm) slices
¾ cup (6 fl oz) roughly-chopped cilantro, divided
¾ cup (6 fl oz) roughly-chopped mint leaves, divided
1 cup (8 fl oz) basmati rice, rinsed in several changes of water

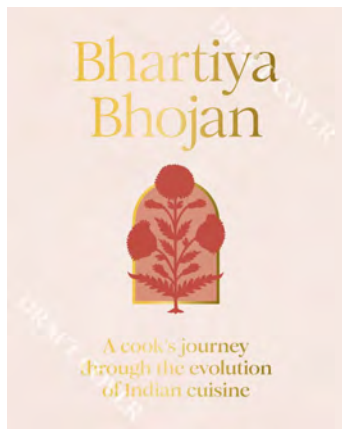
In a heavy-bottomed pot over medium-low heat the oil until it begins to shimmer. Add the cumin seeds and nigella seeds and fry on medium-low heat for a few seconds until they begin to sputter. Add the onion and fry for 7 to 10 minutes until an even golden brown. Stir in the garlic paste and ginger paste and cook for 30 seconds to 1 minute until the pastes stop sizzling. Add the tomatoes, chili, salt, chili powder, and turmeric. Increase the heat to high and cook for 5 to 7 minutes, stirring frequently, until the tomatoes soften and break down and the oil begins to separate from the sauce.

Add the potato and enough water to just submerge it. Cover the pot and let the potato simmer for 5 to 7 minutes until it is partially cooked. Taste and add more salt as needed.

Fold in half of the cilantro and half of the mint leaves and the rice. Pour in 2 cups (480 ml) water and bring to a boil. Lower the heat to medium and let the rice cook, uncovered, for about 10 minutes until the water boils out.

Once the water has evaporated, bring the heat to the lowest setting possible. Wrap a tight-fitting lid with a clean kitchen towel and place it securely on the pot. Let the rice steam for at least 10 to 12 minutes. Fluff with a fork. Transfer to serving platter and fluff with a fork. Garnish with the remaining cilantro and mint.





Bhartiya Bhojan

A Cook's Journey Through the Evolution of Indian Cuisine

Helly Raichura

6 March 2025 | Hardcover
£30.00 | 9781743798799
256 Pages | 253 x 201 mm
Full colour throughout

A deep dive into India's culinary history, exploring how Indian cuisine has evolved from the earliest times to the modern day.

In *Bhartiya Bhojan*, chef Helly Raichura, founder of popular Melbourne restaurant Enter Via Laundry, illuminates historical insights with delicious recipes from across regional India.

From the importance of ghee to the adopted flavours of tomato and chilli, Helly shows a different side to the foods of India – and challenges the idea of what Indian cuisine is. The 68 recipes include Marron head rassam, Abalone with tomato and lemon gum broth, and Helly's famous 'I am not pasta' dish, Khandavi.

India's diverse cultures, cuisines and people are brought to life through colourful photographs and Helly's incredible recipes, which marry authentic techniques with native and seasonal Australian produce.

Helly Raichura's story is just as interesting as her food. In a past life, the chef from Gujarat, India, was an HR advisor for an IT company – until she quit her job to pursue her love of cooking and started offering intimate dinners out of her home. Guests had to enter via her laundry, and so her restaurant Enter Via Laundry was born. She now has a permanent venue for Enter via Laundry in the inner city of Melbourne, Australia.

- A passionate chef brings Indian cuisine to life, presented through a historical perspective
- Filled with colourful photographs of India's diverse cultures, people and food
- A unique take on the regional cuisines of India, with recipes that use native and seasonal Australian produce





Last Minute Brunch Party

Over 120 Inspiring Dishes to Feed Family and Friends at a Moment's Notice

Amelia Wasiliev

13 March 2025 | Hardcover
£25.00 | 9781958417768
208 Pages | 252 x 190 mm
Full colour throughout

Brunch is one of the most popular meals to host, but just like dinner parties, it can cause undue stress for the host. *Last Minute Brunch Party* includes tips and tricks to make your next brunch get-together stylish, delicious, and stress-free.

With recipes and ideas like a Waffle Brunch board, Yogurt pots with Baked Rhubarb & Poached Quince, Peanut Butter Chocolate Date cups, Breakfast Sausage Casserole, and all sorts of drinks—cold, hot, alcoholic and not—this is your invitation to host your own brunch party.

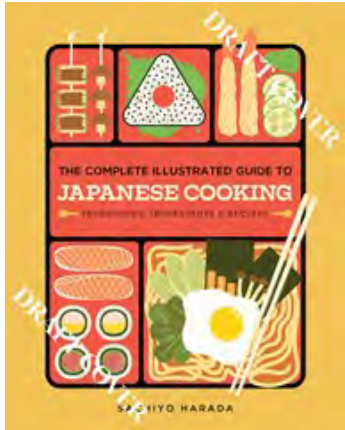
Amelia Wasiliev is a food and prop stylist and author of *28 Days Vegan* and *The Zero Waste Cookbook*, among others. She lives in Long Jetty in NSW and owns the boutique Plain Janes.

- With the rise of dinner party cookbooks, hosting on a budget is gaining popularity - brunch is the next big thing
- Sophisticated (but accessible) recipes
- Follow up to the very successful *Last Minute Dinner Party*, with the same look and feel



Last Minute Dinner Party
9781958417454
£25.00 | Hardcover





The Complete Illustrated Guide to Japanese Cooking

Techniques, Ingredients, and Recipes

Sachiyo Harada

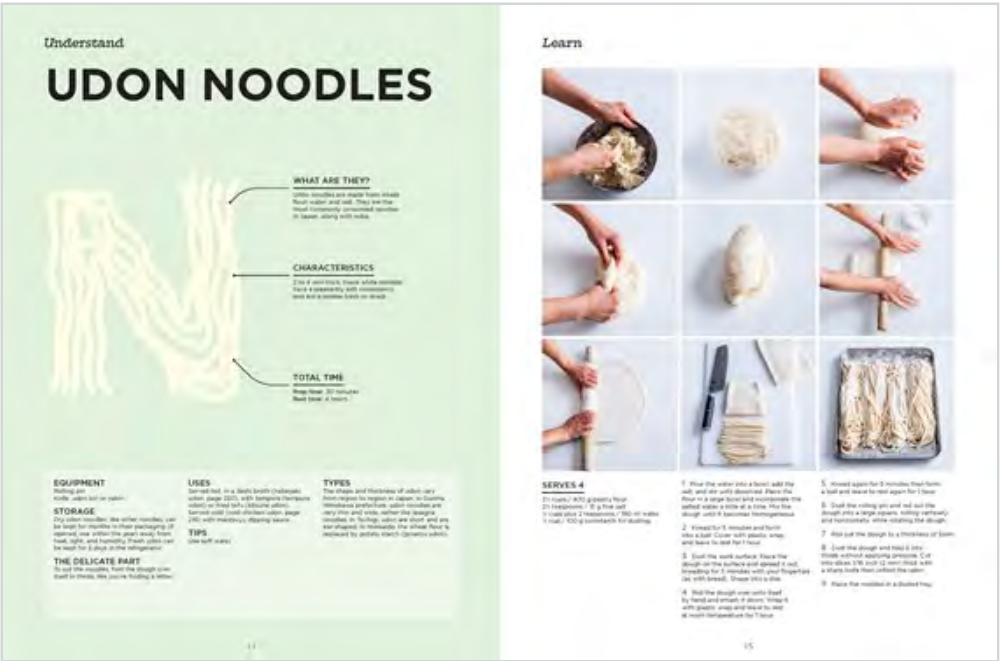
13 March 2025 | Hardcover
 £30.00 | 9781958417911
 288 Pages | 310 x 235 mm
 Full colour throughout | World English

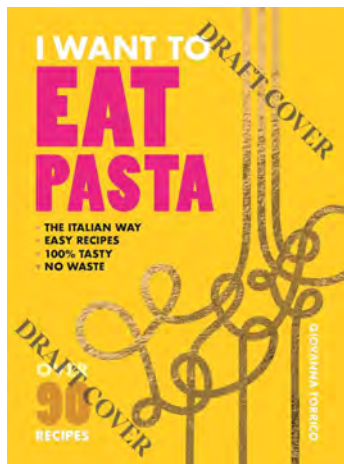
A careful and systematic reference that breaks down the various techniques and cornerstone recipes in Japanese cuisine and employs a mix of illustrations and photographs.

Interest in Japan and Japanese cooking is at an all-time high, but cooking the food at home can still feel daunting to many. With step by step illustrations, this cute and functional *The Complete Illustrated Guide to Japanese Cooking* gives the best possible overview of the cuisine.

Sachiyo Harada was born in Hokkaido, Japan, and graduated from the Ferrandi school in Paris. She has worked in several top restaurants and as a food stylist, cookbook author, and writer for the Gourmet section of *Madame Figaro* Japan. She also runs culinary workshops and cooking classes in Paris and Tokyo.

- Step-by-step illustrations: Japanese recipes can feel daunting. This book breaks down the techniques and recipes of Japanese cuisine with illustrations and photographs.
- For the Japanophile in your life: those curious about, and those already in love with Japanese food will be able to cook it at home.
- Cute and functional: a perfect intersection of charming but clear visuals.





I Want to Eat Pasta

Over 90 of the Easiest Pasta Recipes Using 10 Ingredients or Less

Giovanna Torrico

27 March 2025 | Flexibound

£16.99 | 9781958417805

192 Pages | 191 x 140 mm

Full colour throughout

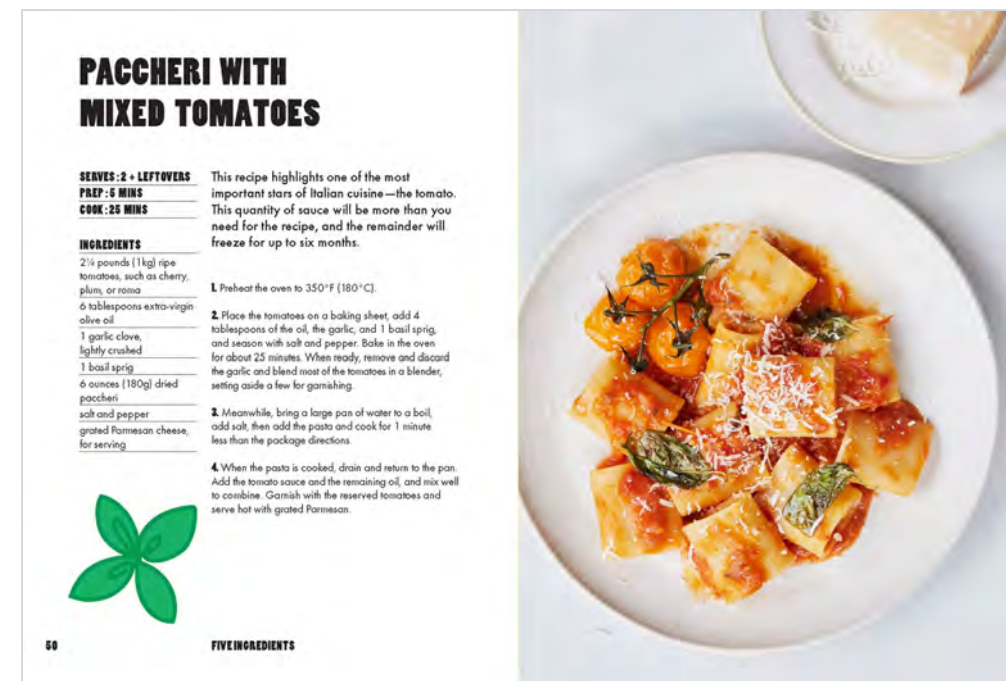
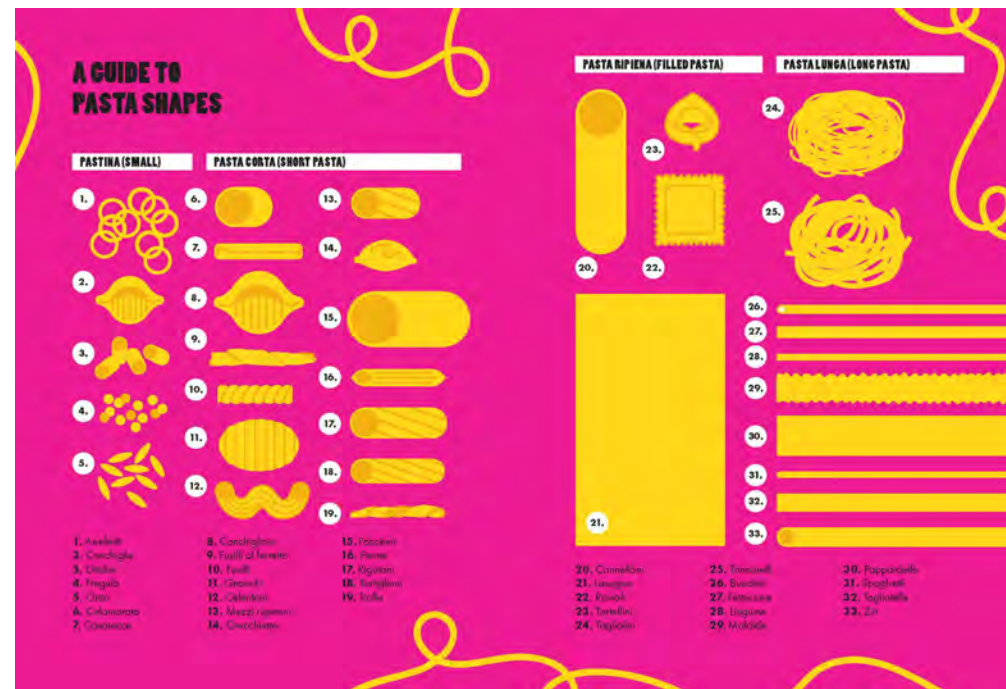
An easy and accessible cookbook aimed at anyone who wants to make one of the world's most beloved foods in 20 minutes or less, often with no more than 5 ingredients.

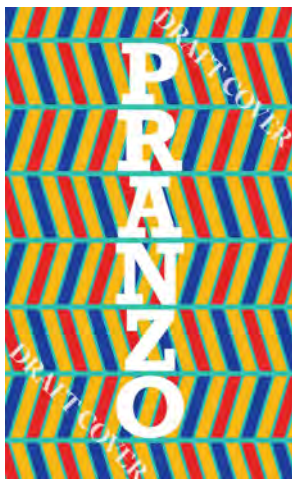
With 100 recipes for inventive and delicious pasta dishes like Fusilli with Tuna and Olives, Crab Linguine, and Penne with Sausage and Saffron, your next bowl of pasta is never far away. An illustrated visual glossary guides readers through various pasta shapes, and other special features show how to transform a tomato sauce into half a dozen different dishes or make pesto four ways.

I Want to Eat Pasta is perfect for those just starting their cooking journey, or anyone who needs a delicious bowl of pasta to pull out of a weeknight dinner rut.

Giovanna Torrico was born in Southern Italy. After obtaining her Diplome de Patisserie from Le Cordon Bleu School in 2010, she honed her skills at the Ritz Hotel. In 2011 she set up her own catering company, Dolci di Gio, based in London and quickly earned a reputation for producing creative and delicious food.

- Lower price point: a cheap and cheerful book
- Perfect graduation present for kids headed to college or recent grads – all recipes have 10 ingredients or less
- Fun illustrations and bold colours make the package feel very giftable





[View on Edelweiss](#)

Pranzo

Sicilian(ish) Recipes & Stories

Guy Mirabella

27 March 2025 | Hardcover
£28.00 | 9781761450907
224 Pages | 297 x 180 mm
Full colour throughout

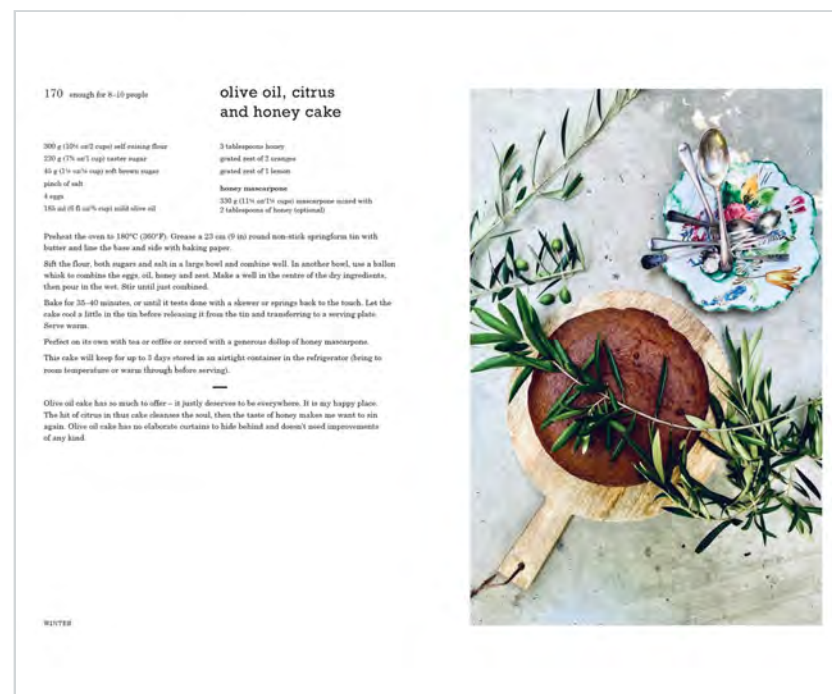
Pranzo is a celebration of Italian food and a Sicilian upbringing on the other side of the world from Australian chef Guy Mirabella.

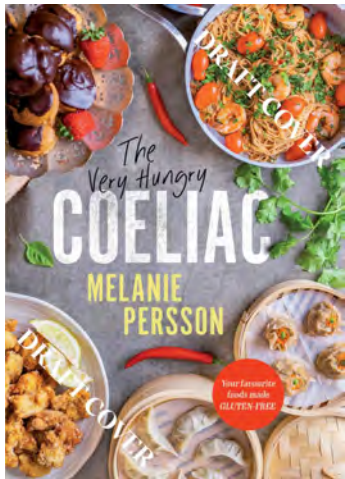
Fresh and seasonal dishes are prepared with love and respect for the ingredients. From Eggs in Purgatory with Broccolini via clam soups, hazelnut cakes, sfingi, rabbit stew, Chicken Diavola and more – this is rustic food to nourish and stir the soul. All of it presented in captivating style with an artist's eye for everything that is vibrant, colourful and joyous about life.

Throughout the recipes, personal reflections on food, family, travels and Guy's Sicilian heritage are complemented by stunning photography and design.

As one of Australia's most highly regarded book designers of the 1990s, **Guy Mirabella** worked on seminal cookbooks from the likes of Stephanie Alexander and Charmaine Solomon. In 1997, at the tender age of 44, Guy decided to pursue his passion for cooking and aimed straight for the top, applying for a chef's position at the legendary Rinaldo Di Stasio's St Kilda restaurant. In 2003 Guy opened Shop Ate Café & Store in Mount Eliza, which he ran for 20 years before selling the business in July 2023.

- An exquisite celebration of a lifetime's cooking and eating from a unique voice
- A book as astonishingly beautiful as it is a treasure to cook from – exceptionally designed and filled with remarkable imagery
- Simple and eminently achievable Italian seasonal food, prepared with love and with the utmost respect for the ingredients.





[View on Edelweiss](#)

The Very Hungry Coeliac

All the foods you love made GLUTEN-FREE

Melanie Persson

1 April 2025 | Hardcover
£22.00 | 9781761451584
240 Pages | 238 x 188 mm
Full colour throughout | UK & Ireland Only, No Europe

In her debut cookbook, **Melanie Persson**, Instagram foodie and the first coeliac contestant on **MasterChef Australia**, shares **75 of her most superb gluten-free recipes** for food that is rich, tasty and made to share – and indistinguishable from the gluten-based versions.

Melanie was diagnosed with coeliac disease in her early twenties, and as she began to explore the world of gluten-free cooking, she was devastated to think that the foods she had grown up with from Japan and Italy might now be out of reach.

In response, she spent years in her kitchen perfecting gluten-free versions of the dishes she craved – from fresh pasta to decadent pastries, and udon noodles to baklava.

Melanie Persson was diagnosed with coeliac disease in her early twenties, and as she began to explore the world of gluten-free cooking, she found that most recipes focused on health and restrictions rather than flavour and texture. As a passionate cook, Mel was determined not to miss out, so she got to experimenting. The first ever coeliac contestant on Masterchef Australia in 2022, Mel now lives in York, England.

- Gluten-free book from a bona-fide talent with a large, engaged audience
- Contains over 75 of Mel's most superb gluten-free recipes for food that is rich, tasty and indistinguishable from the gluten-based versions
- Mel has over 190K followers on Instagram and an extremely engaged follower base that has experienced explosive growth and continues to grow exponentially.



Vanilla Party Cake with Swiss Meringue Buttercream

Serves 6-8

This is called a party cake because it's the perfect cake to make for any event where you want a gluten-free option, but don't want people to be able to guess that it's not a 'normal' cake! It's light and airy but has enough structural integrity to be made into a stable layer cake, so it's great for birthdays. I even made a two-tier version (doubling the recipe) for a larger event and was asked to make it for someone's wedding... and they weren't even GF! If you're looking to make it a little more exciting, try adding a tablespoon or two of lemon zest with the sugar to make this into a really lovely lemon cake (just omit or use less vanilla).

180 g butter, softened
180 g caster sugar
1 1/2 tsp vanilla bean paste (or extract)
3 eggs
180 g Basic Plain Flour Blend (page 11)
1 1/2 tsp GF baking powder
1/2 tsp salt
85 ml milk, at room temperature
jam or curd for filling (optional – see doughnut fillings pages 146-147)

Swiss meringue buttercream

4 egg whites (about 145 g)
145 g caster sugar
1/2 tsp cream of tartar
260 g cubed butter, at room temperature
1/2 tsp salt
2 tsp vanilla bean paste (or extract)

1. Preheat oven to 160°C and grease and line two round 14 cm cake tins.
2. In a large mixing bowl or the bowl of a stand mixer fitted with a whisk attachment, cream together the butter, sugar and vanilla.
3. Add the eggs one at a time, beating constantly until the mixture is light and fluffy.
4. In a separate bowl, sift together the flour, baking powder and salt.
5. Add a small amount of the dry ingredient mixture to the egg mixture, whisking to incorporate. Add a small amount of milk and incorporate, then continue alternating between the dry ingredients and milk, finishing with the dry ingredients.
6. When the mixture is well-combined and smooth, divide it between the two cake tins and even out the surface of the batter with a spatula or palette knife. Bake for 35-40 minutes or until a skewer inserted into the centre of the cakes comes out clean. Allow them to cool in the tins for 10-15 minutes before turning them out onto a cooling rack.
7. While waiting for the cakes to cool completely, make the Swiss meringue buttercream. Start by preparing a double boiler.

Photos: Cakes and Tarts

173



Shoyu Ramen

Serves 4

Making ramen from scratch can definitely seem a daunting task. It's a labor of love that makes for a bit of a project, but if you've been gluten-free for a while (and if you love noodles, like me), I think you'll find this worth the effort. The cooking and prep time is spread over two days as the Ajikama and Chashu (see below) should be made beforehand. Whether this makes it more or less daunting is your call!

You could take a little shortcut by pairing my Egg Noodles (page 58), along with any of the toppings below with the 5-minute Noodle Soup (often sold as ramen) (see page 10). The flavour won't be as intense as the homemade meaty broth, but it will absolutely satisfy those noodle cravings!

Ajikama (or ramen eggs)

(best made the day before)
6 eggs at room temperature
150 ml GF soy sauce
100 ml GF mirin
50 ml sake
40 g caster sugar

Chashu pork (best made the day before)

1 kg piece of boneless pork belly, skin off
2 garlic cloves
4 cm piece of ginger, sliced
2-3 dried shiitake mushrooms
50 g caster sugar
1/2 tsp salt
100 ml GF mirin
100 ml sake
240 ml GF soy sauce

Onion

1 kg pork bones
1 chicken frame
2 brown onions, peeled and halved
2 carrots, halved
500 ml boiling water
6-7 dried shiitake mushrooms
30 cm piece of ginger
6 garlic cloves
2 pieces kombu (30-40 g)
60 g lettuce (bushi) (bought or, if unavailable, 40 g GF dashi stock powder)

Assembly

Egg Noodles (page 58)
2 tsp mirin
1-2 tsp sesame oil
dry-roasted seaweed, to serve (optional)

Noodles and Dumplings

67



Epic Salads

For Every Mood, Craving and Occasion

Jessica Prescott

3 April 2025 | Hardcover
£25.00 | 9781743799758
224 Pages | 248 x 190 mm
Full-colour photography

The latest vegetarian cookbook from plant-based cook Jessica Prescott, *Epic Salads* includes over 60 recipes from light and fresh to hearty and wholesome.

Rather than a side or simple starter, this book shows you how to make delicious and filling salads that are meals in their own right.

Jessica walks you through the five key elements for building delicious salads: leaf, body, protein, dressing and crunch. Armed with this knowledge, you'll never make a boring salad again. From a simple soba noodle salad to a showstopping haloumi, chickpea and rice salad or the ultimate loaded guacamole, there's something everyone will love.

Jessica Prescott is a New Zealand-born mother, cook, author, photographer and postpartum doula, now based in Melbourne, Australia. Jess's plant-based cookbooks are a go-to for vegans and vegetarians worldwide, as well as those wanting to introduce more plant-based eating into their life. Her simple, yummy and nourishing recipes are perfect for every day or entertaining.

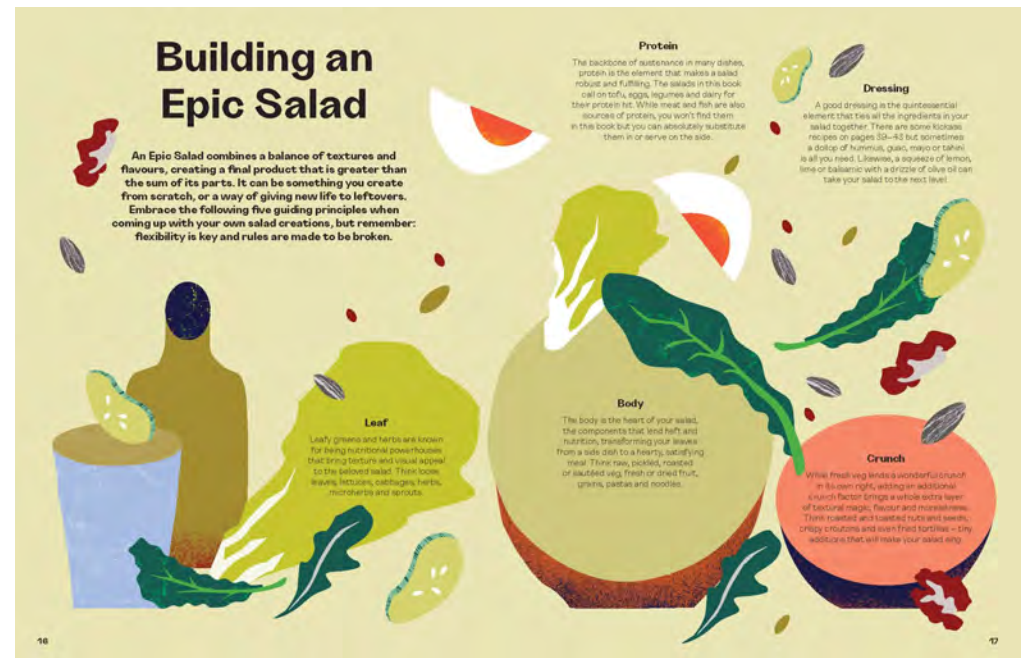
- Unpretentious everyday recipes ranging from light to hearty from a known author in the plant-based space.
- The recipes are grouped by elements that make up an epic salad: Leaf, Body, Protein, Dressing and Crunch.
- Proves salads can satisfy your cravings, fill you up and be showstopping meals.
- Includes tips for how to bulk up the recipes with 'epic additions' or scale them up to 'feed a crowd'.



Vegan One-Pot Wonders
9781784883232
£15.00 | Hardcover



Vegan Goodness: Feasts
9781784881665
£15.00 | Hardcover





The Cocktail Garden

Botanical Cocktails for Every Season

Adriana Picker, Ed Loveday

3 April 2025 | Hardcover
 £16.99 | 9781761451195
 176 Pages | 190 x 165 mm
 Full colour illustrations throughout

More than 8 cocktail recipes focused on the flavours and produce found throughout the seasons, all stunningly illustrated by internationally renowned artist Adriana Picker.

The recipes include everything from summery raspberries and rich figs to citrus and white peaches, apples and pineapples to infusions using a bounty of herbs – basil and thyme, sage and lavender, and other flavours found in the garden. There are drinks for long, hot summer afternoons spent among flowers in the garden; wine spritzers for breezy evenings on the back porch; champagne cocktails for celebrations under the apple tree; nightcaps for wintry nights by the fireside; and fruity party punches for garden party gatherings with style.

Adriana Picker is an Australian illustrator, artist and designer. Adriana is the author of *Blossom* and *Petal*, and the illustrator of *The Cocktail Garden*, *Where the Wildflowers Grow* and *The Garden of Earthly Delights*. **Ed Loveday** is a cocktail master. He has developed award-winning wine and cocktail lists for ACME and Bar Brose in Sydney, Australia.

- Covers all the basics, including glassware, syrups and methods, for those new to cocktails.
- Includes 60 cocktail recipes appropriate to all seasons of the year.
- A beautiful package featuring stunning botanical illustrations by Adriana Picker.
- Extends the trend of eating seasonally into cocktails through the emphasis on seasonal produce.



[View on Edelweiss](#)



Snacking Dinners

50+ Recipes for Low-Lift, High-Reward Dinners That Delight

Georgia Freedman

17 April 2025 | Hardcover
£20.00 | 9781958417706
208 Pages | 229 x 164 mm
Full colour throughout

50 recipes that pull from a global pantry and reference snacking (and light meal) traditions from across the globe.

Snacking meals are the secret weapon of busy people; they are endlessly versatile, can accommodate any food preferences, and are easily scaled up or down, making them perfect for a solo eater or full family. They are magical in their simplicity and promise, something every cook should have in their repertoire. Recently, interest in these low-lift, high-reward meals has grown thanks to TikTok trends.

Snacking Dinners packs is a gender-neutral answer to the "girl dinner" that packs utility and timeliness into a colorful, small format, gifting-friendly package.

Georgia Freedman is a California-based recipe developer, journalist, and editor and the author of *Cooking South of the Clouds* —*Recipes and Stories from China's Yunnan Province* as well as the co-author of *The Ranch Table* and *There's Always Room for Chocolate*. Formerly the managing editor of *Saveur*, Georgia has also worked as a freelance editor at a variety of national and regional publications and edited more than a dozen cooking and lifestyle books.

- Interest in snacking dinners has recently grown thanks to TikTok trends (along with the media articles and think pieces).
- Georgia is well-connected in the food community, as a contributor of articles and recipes to a variety of publications, the former managing editor of *Saveur*, and a freelance editor at a variety of national and regional publications.



TURKISH BREAKFAST FOR DINNER

BREAKFAST SPREAD

3 to 5 cups

10 to 15 gâteaux

Turkish bread, like

simit or pide, or

similar, such as

lavash or a Manisli-

style bagel

Sliced cucumber

Wedges of tomato

Assorted olives

Clotted cream

Honey

Assorted jams and

preserves, such as

fig, sour cherry, bitter

orange, and apricot

MINEMEN

2 eggs

Kashk salt

1 tablespoon unsalted

butter

2 tablespoons tomato

paste

2 teaspoons Turkish

pepper paste (see

page 50) This is an

ad of a global pantry

drawer

To toast tomatoes, about

For a truly well-rounded meal, look no further than a Turkish breakfast. A classic spread includes not just eggs, bread, and jam, but also a variety of cheeses, a bowl of olives, sliced vegetables, and other treats. It offers more variety and flavor than some people get in a full day—all before 9 a.m. The assortment here is based on breakfast spreads from the city of Van, and includes minemen, a classic dish of eggs cooked with tomatoes and peppers. Alternate sweet bites with savory or milk and match any way you like.

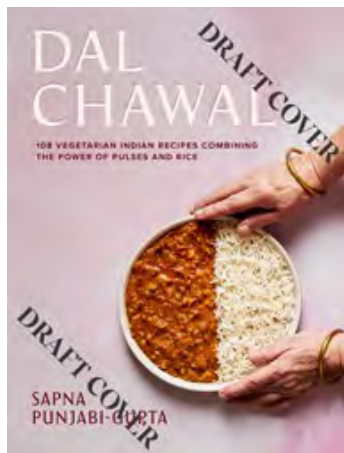
Arrange the minemen, bread, cucumber, sliced tomatoes, olives, cream, honey, and preserves in small bowls.

To make the minemen, beat the eggs in a small bowl with a pinch of salt and set them aside. Melt ½ tablespoon of the butter in a small nonstick pan over medium heat, then add the tomato and pepper pastes and toast them, stirring with a rubber spatula, for 1 minute. Add the sliced tomato and cook until the pieces start to soften, about 1 minute, then push everything to one side of the pan and turn the heat to low.

Add the remaining ½ tablespoon of butter to the cleared side of the pan and set it melt, then remove the pan from the heat and add the eggs to the melted butter. Scramble the eggs gently, tipping the pan as needed to keep them on one side, separate from the tomato mixture, and pulling the pan back on the heat only as much as needed to cook the eggs to soft curds. Stir the tomato mixture into the eggs just as they finish cooking.

FRESH AND FAST SNACKS 29





Dal Chawal

85 Vegetarian Indian Recipes Combining the Power of Dal and Rice

Sapna Punjabi

17 April 2025 | Hardcover
£27.00 | 9781958417232
256 Pages | 248 x 187 mm
Full color throughout

***Dal Chawal* celebrates traditional Indian comfort food through dal and rice, which together form the foundation of a homestyle Indian vegetarian diet.**

Dal is a Hindi word commonly used to describe all forms of pulses including dried beans, lentils, peas, and whole and split legumes. Chawal, the Hindi word for rice, is the perfect soulmate for dal. Not only a delicious harmony, together they form a completely balanced and nutritious meal.

Sapna Punjabi combines a lifelong vegetarian practice, Ayurvedic training, and expertise as a registered dietitian and nutritionist to create recipes that address many common dietary issues, including gut health and inflammation. This is Indian comfort food at its finest: economical, healthy, and delicious.

Sapna Punjabi is a registered dietitian, cooking instructor, Ayurvedic practitioner, and founder of beSPICED. She has led more than 75 in-person cooking classes at home and as a guest cooking instructor at HEB's Central Market cooking schools in Dallas Fort Worth.

- Rise in plant-based food consumption means this book is for anyone interested in sustainability and mindful eating
- Growing interest in food as medicine: culturally rooted context for home cooks curious about traditional Indian cooking, students of Ayurveda, and dietitians looking for healthy recipes for their clients
- A holistic approach to health: credible advice for dietitian nutritionists who recommend books to clients and patients.





Bite-sized

Recipes from Lisbon to Piraeus

Jo Gamvros and Matt McConnell

17 April 2025 | Hardcover
 £27.00 | 9781761451201
 240 Pages | 248 x 198 mm
 Full colour photography throughout

Bite-sized shares bar food recipes inspired by Spanish, Portuguese, Greek and Italian cuisine.

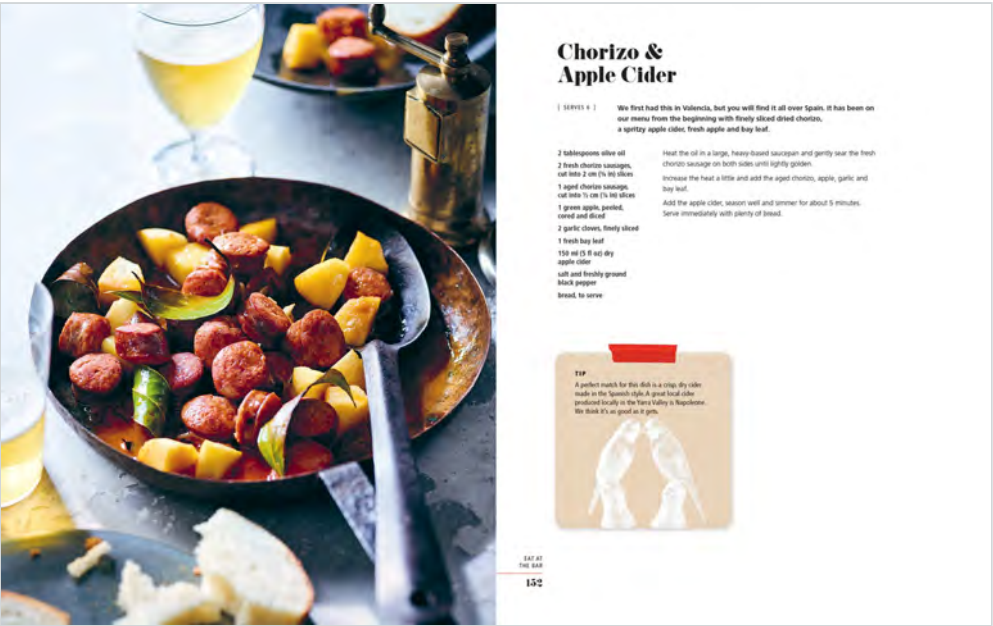
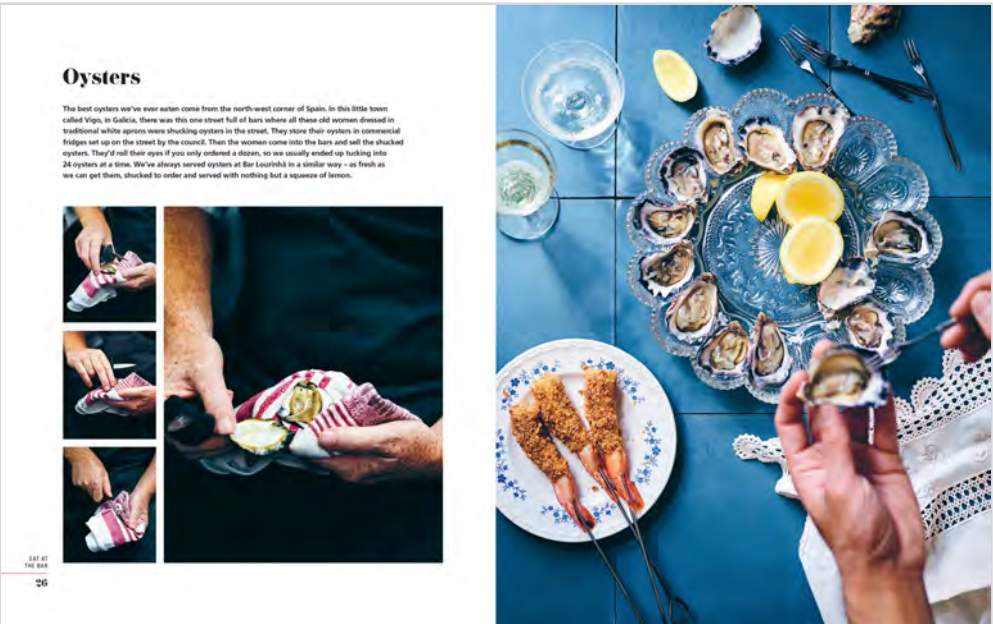
Authors Matt McConnell and Jo Gamvros have gathered the best bar food on the planet from small tapas bites to rustic, authentic cooking from hole-in-the-wall bars. From clifftop restaurants overlooking the Bay of Naples, to family-run bars in back alleys of Seville, seafood specialists on the Portuguese coast and the incredible, bustling markets of Athens, Matt and Jo leave no snack uneaten, no market unexplored, no hidden bar undiscovered, and no recipe unwritten.

Bite-sized offers comforting and flavoursome food that creates the hospitable and convivial atmosphere that is quintessentially part of the culture in Spain, Portugal, Greece and Italy.

Chef **Matt McConnell** and front of house pro **Jo Gamvros** are partners in life and work, having established the beloved restaurant Bar Lourinha in Melbourne more than 10 years ago. Inspired by time travelling in Europe, particularly Spain, Portugal and Italy, their cooking showcases the homestyle hospitality that typifies the local cultures.

- New hardback edition: small-plate recipes direct from the bars of Spain, Portugal, Greece and Italy
- Covers tapas, seafood, vegetables, salads, meat, sauces, salts and oils, cheese and sweets
- Amazing food and travel photography transports you to the Mediterranean and Portugal

[View on Edelweiss](#)





Lunch Well

75 Recipes to Bring a Little Spark to the Midday Meal

Fern Green

24 April 2025 | Hardcover
 £20.00 | 9781958417782
 192 Pages | 227 x 171 mm
 Full colour throughout

Lunch Well is an efficient guide to making healthy and delicious lunches.

Much ink has been spilled over packing desirable lunches for kids, but for adults, lunch is often the neglected meal. With too many time constraints placed on it, lunch often becomes a sad desk-side meal.

With an eye to reusing ingredients and making good use of leftovers, as well as packing to avoid spills and soggy ingredients, this is a practical book to reshape your relationship with the midday meal.

Fern Green is a food stylist, writer, and chef. She has written several books over the years, including *Breakfast: Morning, Noon and Night*, *The Mocktail Manual*, *Melts* and *Natural Remedies for Women's Health*.

- Practical recipes and inspiration address the often-forgotten meal of the day with easy-to-follow recipes
- Reclaim your lunch hour with quick and easy tips to prep ahead
- Tips for breaking out of the workday slump and treating lunch as a time to recharge and reorient yourself with wellness in mind

[View on Edelweiss](#)





Dalmatia Ino Kuvacic

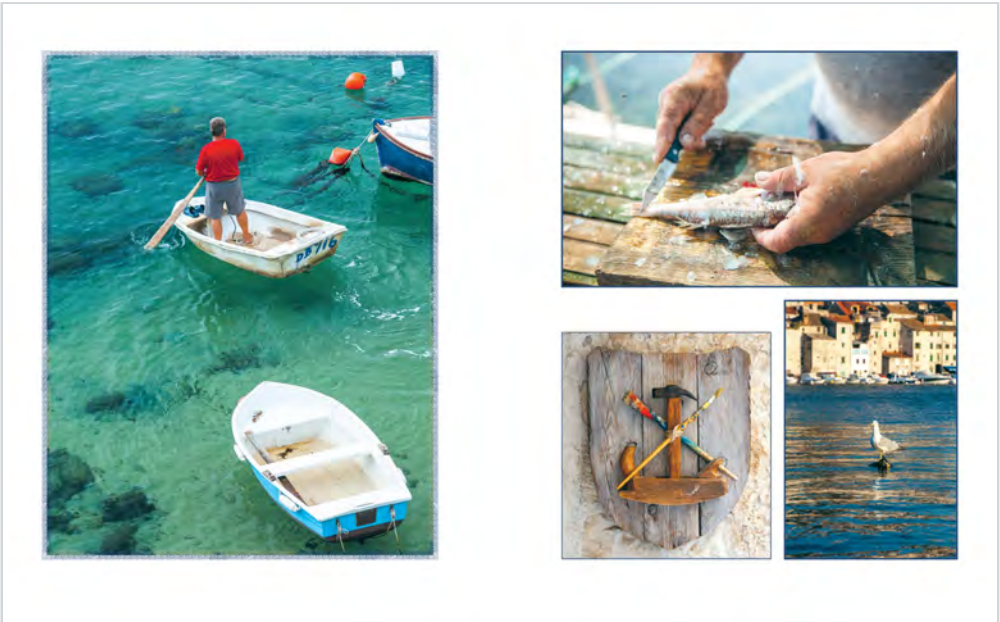
1 May 2025 | Hardcover
£25.00 | 9781761451188
224 Pages | 252 x 203 mm
Full colour photography throughout

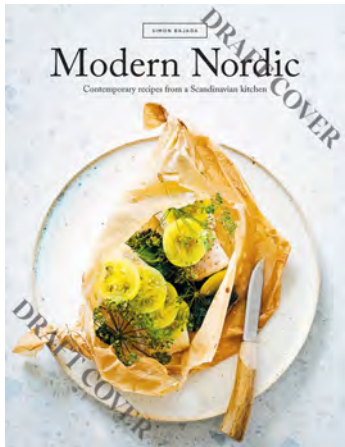
A new edition of this stunning cookbook, with over 100 authentic Croatian dishes.

With chapters covering vegetables and salads, meat dishes, fish and seafood and sweets, the book reveals authentic recipes and cherished food traditions of this little-known part of Europe – the spectacular Dalmatian coast. It is a region defined by the sea, and its cuisine has evolved from the a long and complex history that has brought many foreign influences both to its shores and its food. Fish, seafood, tomatoes and olives – and wine – are the heroes. Recipes include Splitska pašticada (braised beef with red wine, prunes and apples), Brujet (Dalmatian seafood stew), Kozice s pršutom (prawns wrapped in prosciutto with goat's cheese) and Dubrovačka rožada (Croatian crème caramel).

Ino Kuvacic is a Croatian born restaurateur with a long-time desire to share – and celebrate – the food of his coastal homeland. Ino returns to his home city of Split every year, visiting family and friends and reconnecting with the evolving food scene there.

- 100 recipes, accompanied by beautiful photography of the region
- The cuisine is characterised by distinctive seafood dishes, accompanied by an array of vegetables
- 20.6m tourists visited Croatia in 2023, with Dalmatia receiving the 2nd largest share of visitors; UK visitors to Croatia are now at about 4.6 million annually





Modern Nordic Contemporary Recipes from a Scandinavian Kitchen Simon Bajada

26 June 2025 | Hardcover
£27.00 | 9781761451232
304 Pages | 262 x 210 mm
Full colour photography

Contemporary Scandinavian cuisine with a focus on local recipes that can easily be recreated at home.

Modern Nordic takes its influence from the traditional ingredients that can be found from Sweden to Finland and Denmark to Norway, and transforms them into modern everyday recipes that are hugely popular throughout Nordic homes.

The book is split into eight chapters, based on different food groups including ingredients found 'from the forest', 'from the sea', 'from the land', and 'in the larder'. At the end of the book there is also a glossary explaining substitutes and hard-to-find ingredients. Indulge in Beetroot carpaccio with goat's cheese and minted pea relish, then move on to grander feasts such as Flaked salmon burgers with mayonnaise, pickled cucumber and fresh horseradish.

Simon Bajada is a chef, food stylist and photographer. He lives in Sweden with his wife and son, Max, where he has nurtured his love for food and landscape photography. Simon regularly photographs and styles for *Swedish Gourmet*, *Monocle*, *American Travel & Leisure*, *Plaza*, *Delicious UK* and *Harrods Magazine*.

- A new bind up of the best recipes from Simon's original books *New Nordic* and *Nordic Light*.
- Chapters are broken down into Basics; In the Larder; From the Sea; From the Land; From the Forest; as well as Baking and Sweets; also includes a section on pickling and smoking, to achieve authentic Scandinavian flavours
- The book has a strong lifestyle element, with stunning scenery and atmospheric shots

[View on Edelweiss](#)



Malta
9781743798812
£26.00 | Hardcover



Baltic
9781743795279
£27.00 | Hardcover

Hot-smoked salmon, roasted garlic & apple salad

Most of the smoked salmon that you buy in shops – the kind that is usually sold in plastic trays – is cold smoked. This means it has been smoked for a long time without any heat source. I prefer hot-smoked salmon, which is usually sold as an individual fillet. The smoky flavour in hot-smoked salmon is bolder and it has a similar texture to cold smoked. Like all smoked fish, hot-smoked salmon makes a great base for a salad because of its fantastic intense flavour and salinity. Here, the roasted garlic yoghurt provides a much-needed tangy note, and the crisp apple provides sweetness and crunch.

SERVES 4

Preheat the oven to 200°C (400°F). Place the garlic on a baking tray and cook for 20–25 minutes, until the edges start to turn dark brown. Separate the garlic flesh into a bowl and smash with a fork. Add the yoghurt, milk and white pepper and smash together, making sure the garlic is evenly combined. Season, to taste. Flake the salmon into a separate bowl and gently combine with the onion, cucumber, dill and apple slices and the yoghurt sauce. Transfer to a serving platter and drizzle with the yoghurt sauce. Squeeze over the lemon and serve.

Any leftover yoghurt sauce will keep in the refrigerator for up to one week.

1 GARLIC BULB
200 g (10 oz) (2%) NATURAL YOGHURT
100 ml (1/2 fl oz) FULL-CREAM (WHOLE) MILK
PINCH OF WHITE PEPPER
400 g (1 lb 2 oz) HOT-SMOKED SALMON (SEE PAGE 32)
1 EGG WHITE, THINLY SLICED
1/2 CUCUMBER, THINLY SLICED
1/2 CUCUMBER, THINLY SLICED
1/2 CUCUMBER, THINLY SLICED
1 CRISP APPLES, CORED AND THINLY SLICED WITH AN ACIDULATED WATER
100 g (1/2 oz) WATERCRESS OR RADISH
1 LEMON



Roast pork, carrot chutney & sunflower cream

Finishing (roast pork) with chutney is hugely popular in Denmark. You'll often find it sitting under a hot lamp in unheated eateries. Denmark is actually one of the world's largest producers of pork, exporting as much as 90 per cent to places as far afield as Nepal. A pork production cooperative set up in 1870 resulted in there being three pigs for every human by 1970. That figure has now reached five pigs per person: 25 million animals! This recipe is based on a traditional roast but the vinegar brings a little more acidity to the vegetables, balanced by the creamy cream.

SERVES 4

Preheat the oven to 200°C (400°F). Trim the carrots, whole onion and garlic bulbs in the roasting oil and season with salt and a pinch of white pepper. Place the pork in a large casserole dish or roasting tray and arrange the vegetables around it. Roast in the oven for 40 minutes – 1 hour. To be sure it's ready, use a meat thermometer to check that the internal temperature has reached 70°C (158°F). If you don't have one, insert a skewer into the thickest part of the meat and make sure the juices run clear.

For the chutney, wash the onion, ginger and mustard seeds in the sunflower oil in a frying pan over a low heat for 3–4 minutes, until soft. Set the pan aside. When the pork is ready set it aside to rest, peel the roasted onion and garlic and remove the flesh. Chop the carrots into disks. Return the chutney pan to the stove top over a medium heat. Pour in the vinegar and any juices from the roasting tray. Use these to deglaze the onion mixture, scraping up any bits that are stuck to the pan.

Add the roasted garlic and onion flesh and the carrots and cook together for a couple of minutes as you would a stir-fry.

To make the sunflower cream, blend together all the ingredients with a little salt for 1 minute, until smooth.

Serve slices of the roast pork with the chunky chutney and the sunflower seed cream on the side.

400 g (1 lb 2 oz) PORK LOIN
2 ONIONS, UNPEELED
2 GARLIC BULBS
2 TABLESPOONS RAPESEED OIL
PINCH OF WHITE PEPPER
400 g (1 lb 2 oz) PORK LOIN
CHUTNEY
1 LARGE ONION, THINLY SLICED
2 CM (3/4 IN) PIECE FRESH GINGER, PEELLED AND GRATED
2 TABLESPOONS MUSTARD SEEDS
1 TABLESPOON SUNFLOWER OIL
80 ml (1/2 fl oz) 10% CREAM
SUNFLOWER CREAM
50 g (1/2 oz) ROASTED SUNFLOWER SEEDS
JUICE OF 1 LEMON
2 TABLESPOONS CHOPPED FLAT-LEAF PARSLEY OR BASIL
200 g (1 lb 2 oz) CREAMY POTATOES





[View on Edelweiss](#)

Kitchen Keepers

Real-Life Recipes to Make on Repeat

Katrina Meynink

5 June 2025 | Flexibound
£20.00 | 9781761450655
240 Pages | 240 x 190 mm
Full colour throughout

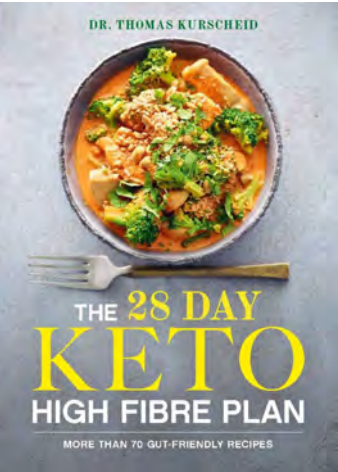
A celebration of all that is excellent, delicious and not cost- or time-prohibitive in home cooking.

Coming from a kitchen maximalist who knows how to dazzle when it comes to putting dinner on the table and to feeding loved ones with generosity and abundance, this is real food for the realities of a full, busy life. Food that is clear and uncomplicated yet bursting with flavour. Food that is kind on the wallet and on yourself. And food that you'll want to make again.

Australian food writer and recipe columnist **Katrina Meynink** has published four cookbooks: *Salt to Jam*, *Slow Victories*, *Bistronomy: French Food Unbound*, *Kitchen Coquette*; and the picture book *Lulu le Baby Chef*. The mum of three embraces fast, slow and in-between food, and regularly contributes to national and international food magazines with delicious meal ideas you want to cook.

- Offers simple and delicious solutions for hard-working, time-poor people.
- Dishes you'll want to cook again and again that are kind on you in the kitchen, your time and your wallet
- Bright, arresting photography and clean, stylish design.
- Many cookbooks with midweek recipes aimed at families are bland and uninspiring – this is full of big flavours and new ideas.





[View on Edelweiss](#)

The 28 DAY KETO HIGH FIBRE PLAN

More than 70 Gut-friendly Recipes

Thomas Kurscheid

9 January 2025 | Paperback
£14.00 | 9781761451065
160 Pages | 240 x 171 mm
4-colour photography | ANZ & UK Only, no Europe

The breakthrough keto diet, adapted with a new gut-friendly approach.

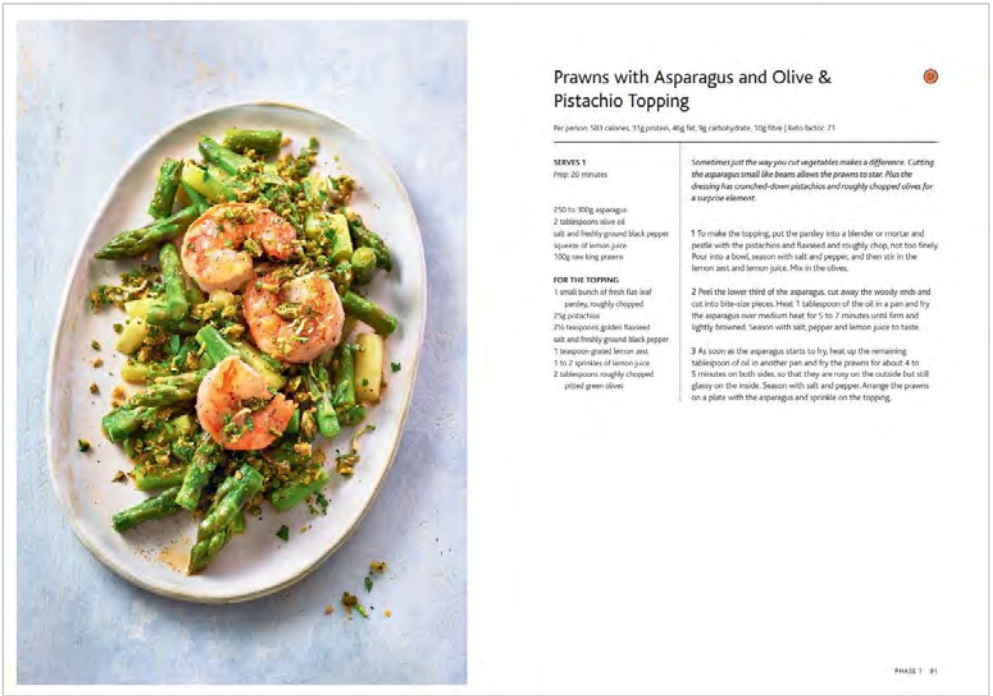
Following a healthy ketogenic diet can help with weight loss, energy levels and mental vitality, but cutting out carbs can cause a lack of fibre and have negative effects on your gut health. In *The 28 Day Keto High Fibre Plan*, Dr Thomas Kurscheid offers a plan, with recipes, for following a keto diet and keeping up your fibre intake.

The book is split into an initial stricter 14-day lowcarb phase, kick starting ketosis, then a gentler 14-day stabilisation phase, where you continue to lose weight and boost your gut health.

Enjoy more than 70 delicious recipes, from breakfast bowls to a creamy chicken curry and crepes, alongside suggested menus and a planning chart for every day. Dr Kurscheid's 28 Day Plan could not be any healthier or easier.

Dr Thomas Kurscheid is a specialist in nutritional medicine, focusing on the prevention of obesity and cardiovascular disease through diet, exercise and lifestyle. He studied medicine in London and Cologne, where he set up his own research institute in 2012.

- A planning chart and menus for every day of the month – it couldn't be easier to get started.
- Never get bored with a wide variety of imaginative yet easy recipes, all with a 'keto factor' that allows you to swap recipes around, making sure you stay in ketosis.
- Each recipe contains a full nutritional breakdown and macro details per serving, with beautiful recipe photography.
- Lots of vegetarian and vegan options.



The Best Low-carb Foods for a Keto Diet

Some foods are inherently ketogenic, which means they have a keto factor (see page 43) of at least 70. These include fats, oils, high-fat varieties of cheese, black olives, coconut milk, almonds and other nuts and seeds (flaxseed, sesame). Other foods, such as eggs and most kinds of meat and fish, are good because they contain few, if any, carbohydrates.

CHEESE	CARBS PER 100G	EGGS	CARBS PER 100G
Brie	1g	Eggs	0.7g
Cheddar	0.5g	Egg yolk	0.3g
Feta	0g		
Giant cheese	0.1g	FAT/OIL	CARBS PER 100G
Gouda	0g	Clarified butter (ghee)	0g
Mozzarella	0g	Coconut milk (full-fat)	6g
Parmesan	0g	Coconut oil (solid-pressed)	0g
Roquefort	1.8g	Flaxseed oil	0g
DAIRY PRODUCTS	CARBS PER 100G	Olive oil	0g
Buttermilk	4g	Peanut oil	0g
Cottage cheese	0g	Pumpkin seed oil	0g
Cream cheese	2.6g	Wheatgerm oil	0g
Greek yogurt	4g	NUTS & SEEDS	CARBS PER 100G
Mascarpone	3.6g	Almonds	5.4g
Milk	4.9g	Almond butter	19.7g
Plain yogurt	4.1g	Brazil nuts	5.6g
Sour cream	3.7g	Coconut, ripe	4.8g
Whipped cream	3.4g	Hazelnuts	10.5g
FISH	CARBS PER 100G	Macadamia nuts	4g
—		Peanuts	7.5g
Halibut, Herring, Cod, Caviar, Salmon, Smoked mackerel, Turbot, Tuna (all 0g carbohydrates)		Pecans	4.4g
		Pistachios	11.6g
		Pumpkin seeds	14.2g
SEAFOOD	CARBS PER 100G	Sesame seeds	10.2g
—		Shredded coconut (unsweetened)	4.4g
Lobster	0g	Sunflower seeds	12.3g
Mussels	2.4g	Tahini (sesame)	6g
Oysters	4.8g	Walnuts	10.6g
Prawns	0g		
Squid	0g		

Prawns with Asparagus and Olive & Pistachio Topping

Per person: 103 calories, 11g protein, 40g fat, 1g carbohydrate, 10g fibre | Keto factor: 71

SERVES 1

Prep: 20 minutes

210 to 300g asparagus
2 tablespoons olive oil
salt and freshly ground black pepper
squares of lemon juice
100g raw king prawns

FOR THE TOPPING

1 small bunch of fresh flat leaf parsley, roughly chopped
21g pistachios
21g unsweetened golden flaked oats and freshly ground black pepper
1 teaspoon grated lemon zest
1 to 2 squares of lemon juice
2 tablespoons roughly chopped pitted green olives

Sometimes just the way you cut vegetables makes a difference. Cutting the asparagus small like beans allows the prawns to stir. Plus the dressing has crunched-down pistachios and roughly-chopped olives for a surprise element.

1 To make the topping, put the parsley into a blender or mortar and pestle with the pistachios and flaked oats and roughly chop, not too finely. Pour into a bowl, season with salt and pepper, and then stir in the lemon zest and lemon juice. Mix in the olives.

2 Peel the lower third of the asparagus, cut away the woody ends and cut into bite-size pieces. Heat 1 tablespoon of the oil in a pan and fry the asparagus over medium heat for 5 to 7 minutes until firm and lightly browned. Season with salt, pepper and lemon juice to taste.

3 As soon as the asparagus starts to fry, heat up the remaining tablespoon of oil in another pan and fry the prawns for about 4 to 5 minutes on both sides, so that they are crisp on the outside but still glossy on the inside. Season with salt and pepper. Arrange the prawns on a plate with the asparagus and sprinkle on the topping.

MEAT	CARBS PER 100G	Pepper	2.9g
Duck, Chicken, Veal, Venison, Rabbit, Lamb, Beef, Pork (all 0g carbohydrates)		Pumpkin (except Hokkaido)	4.6g
		Radishes	1.5g
		Radicchio	2.1g
		Rocket	2.1g
		Romaine lettuce	2g
VEGETABLES	CARBS PER 100G	Salsify	2.1g
Alfalfa	2.1g	Sauerkraut	0.8g
Artichokes	2.6g	Savoy cabbage	2.4g
Asparagus	2g	Spirachi	0.6g
Aubergine	2.5g	Swiss chard	0.7g
Bamboo shoots	1g	Tomatoes	2.6g
Bean sprouts	2.3g	Watercress	0.4g
Beetroot leaves	2g	White cabbage	4.2g
Broccoli	2.5g	FRUIT	CARBS PER 100G
Brussels sprouts	3.3g	Avocado	0.4g
Cauliflower	2.3g	Blackberries	6.2g
Celeriac	2.3g	Lemon juice	2.4g
Celery	2g	Olives, green	1.8g
Charterlies	0.2g	Papaya, green	7.1g
Chicory	2.4g		
Chinese leaf	1.2g	MODERATELY KETO	CARBS PER 100G
Chives	1.6g	—	
Courgette	2.2g	Iceberg lettuce	1.9g
Cucumber	1.8g	Jerusalem artichoke	4.8g
Dalton	2.4g	Kale	2.5g
Endive	1.2g	Kohlrabi	3.7g
Fennel	2.8g	Leek	3.3g
Iceberg lettuce	1.9g	Mushrooms	0.6g
Jerusalem artichoke	4.4g	Oyster mushrooms	0g
Kale	2.5g	Parsnip	12.1g
Kohlrabi	3.7g		
Leek	3.3g		
Mushrooms	0.6g		
Oyster mushrooms	0g		
Parsnip	12.1g		

Fashion & Craft



Hand Dyed Designs

A Guide to Dyeing Textiles with Plants

Katie Ellen Wilkins

13 February 2025 | Hardcover
£22.00 | 9781761450365
208 Pages | 240 x 190 mm
Full-colour photography

How to make your own textiles and clothing or dye fabric in a more sustainable way.

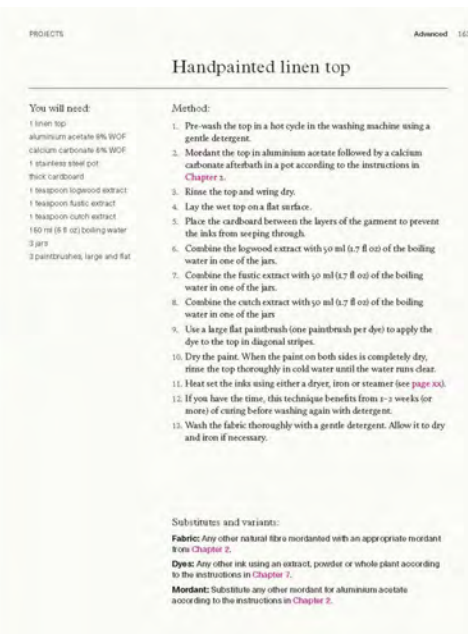
Hand Dyed Designs covers traditional natural dyes, as well as dyes you can make using kitchen waste, leaves, flowers and other plants from your own environment. Author and maker Katie Ellen Wilkins of Studio Tinta has ideas for curious beginners through to seasoned dyers.

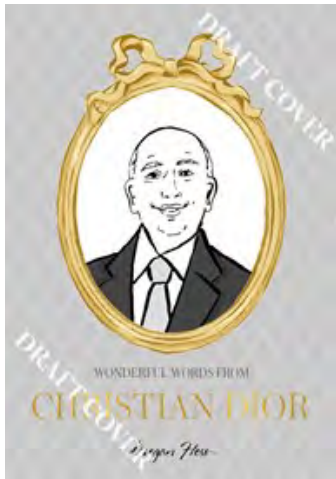
The book covers how to choose the best fabrics, an explanation of the different mordants, necessary equipment and how to store dyes. It highlights Katie's favourite dye plants, from marigold and madder to avocado pits, and has instructions for common dyeing techniques like bundle dyeing and immersion dyeing.

In the final part of the book, Katie shows you how to create beautiful fashion pieces with your dyed fabrics, from an indigo linen robe to madder and marigold dyed socks to a pomegranate and geranium silk eye mask.

Katie Ellen Wilkins is a textile artist who works with natural fibres and natural dyes. She is the founder and creative behind Studio Tinta, a natural dye studio. Katie's work has been featured in *Vogue* and *The Guardian*.

- Full circle crafting from foraging for plants and other dye materials to creating finished projects
- Teaches you how to make plant-based dyes that are not toxic
- A number of fashion and homewares projects suited to everyone from a beginner to keen dyer





Words from a Fashion Icon: Christian Dior

Megan Hess

27 March 2025 | Hardcover
£10.00 | 9781761451348
144 Pages | 165 x 115 mm
Full colour illustrations

Fashion Icons: Christian Dior Quotes is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons.

Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Christian Dior's life and his impact on the fashion industry.

The Fashion Icons Quote Series is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- A new small format quote book featuring Megan's beloved illustrations.
- With 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to collect and celebrate.
- Megan has sold over 2 million copies of her books around the world and into multiple languages.

[View on Edelweiss](#)





Words from a Fashion Icon: Coco Chanel

Megan Hess

27 March 2025 | Hardcover
£10.00 | 9781761451331
144 Pages | 165 x 115 mm
Full colour throughout

Words from a Fashion Icon: Coco Chanel is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons.

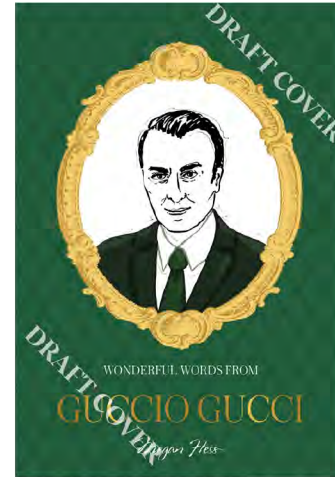
Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Coco Chanel's life and her impact on the fashion industry.

The Fashion Icons Quote Series is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over 2 million copies worldwide.

- A new small format quote book featuring Megan's beloved illustrations.
- With 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to collect and celebrate.
- Megan has sold over 2 million copies of her books around the world and into multiple languages.

[View on Edelweiss](#)



Words from a Fashion Icon: Guccio Gucci

Megan Hess

22 May 2025 | Hardcover
£10.00 | 9781761451362
144 Pages | 165 x 115 mm
Full colour illustrations

Fashion Icons: Guccio Gucci Quotes is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons.

The Fashion Icons Quote Series is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Guccio Gucci's life and his impact on fashion.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- A new small format quote book featuring Megan's beloved illustrations.
- With 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to collect and celebrate.
- Megan has sold over 2 million copies of her books around the world and into multiple languages.

[View on Edelweiss](#)



[View on Edelweiss](#)

Words from a Fashion Icon: Marilyn Monroe Megan Hess

22 May 2025 | Hardcover
£10.00 | 9781761451355
144 Pages | 165 x 115 mm
Full colour illustrations

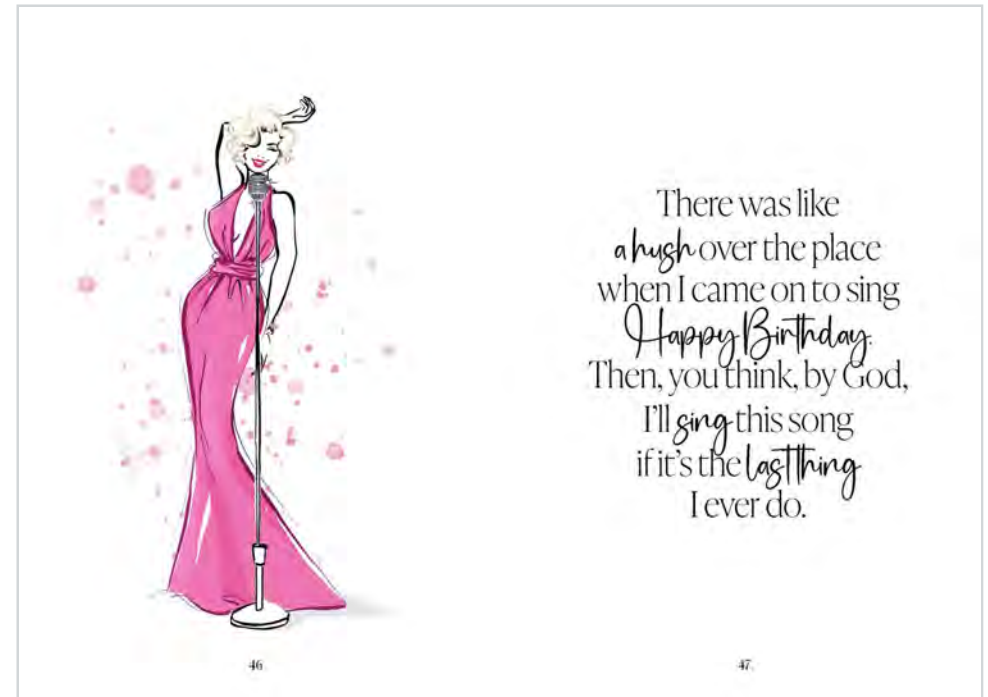
Words from a Fashion Icon: Marilyn Monroe is a fully illustrated collection of quotes with Megan Hess' iconic and hugely popular illustrations, profiling one of fashion's most popular icons.

Bringing her trademark wit and warmth alongside her beloved illustrations, this will be a unique insight into the key thoughts and moments surrounding Marilyn Monroe's life and her impact on the fashion industry.

The Fashion Icons Quote Series is a series of gift books full of inspiring and fabulous quotes from fashion icons across the generations.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over 2 million copies worldwide.

- A new small format quote book featuring Megan's beloved illustrations.
- With 4 in the series to date and more to come, this will be a well-rounded series of fashion icons to collect and celebrate.
- Megan has sold over 2 million copies of her books around the world and into multiple languages.





Piece by Piece

Modern Patchwork and Quilting Projects to Make From Pre-loved Fabrics

Lauren MacDonald

8 May 2025 | Paperback - with flaps
£18.99 | 9781761450341
208 Pages | 253 x 201 mm
Full-colour photography, colour illustrations

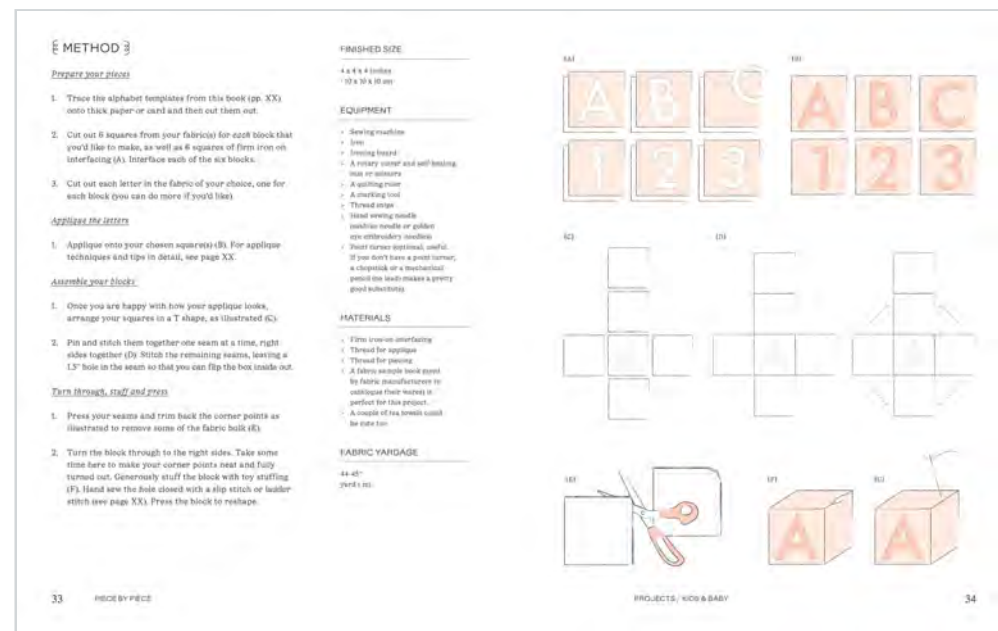
A hands-on craft book complete with patterns, tutorials and projects that use a mix of quilting, patchwork and appliqué.

Designer, maker and founder of textile studio Working Cloth, Lauren MacDonald shares her knowledge of quilting with warmth and humour in this guide to modern patchwork and quilting.

Piece by Piece offers heritage quilt patterns in a fresh, modern colour palette. The 21 projects, all designed to be made with second-hand fabrics and scraps from other projects, are simple enough for the beginner and advanced enough to keep experienced makers interested. Each of the three sections – kids and baby, homewares, and clothing and accessories – is organised in a skill-building sequence, with smaller, simpler projects at the beginning and more challenging ones towards the end. Beautifully illustrated, the step-by-step guides detail how to make a kid's and women's jacket, quilts, cushions and bolsters, a patchwork party hat and teddy bear, and more.

Lauren MacDonald is a London-based designer, maker and founder of textile studio Working Cloth. Her first book, *In Pursuit of Color: From Fungi to Fossil Fuels*, was released by Atelier Editions in July 2023. Working Cloth has collaborated with the Institute of Making at University College London (UCL), Toast, and Sydney Craft Week. Lauren's work has featured in *The New York Times*, *Vogue*, CNN, Hyperallergic, *Country Living*, *Homes & Gardens* and *House & Home*.

- Uses recycled and repurposed fabrics
- Offers heritage patterns in a contemporary aesthetic





Personal Colour

A Visual Guide to Exploring Your Colour Season and Embracing Your Unique Colour Palette

Anuschka Rees

29 May 2025 | Paperback
£20.00 | 9781761451577
256 Pages | 228 x 203 mm
Full colour | Commonwealth ex. CAN, no Europe

A comprehensive guide to elevating your personal style using the timeless principles of colour theory and colour analysis.

Anuschka Rees teaches readers how to identify undertone, depth, and contrast, guiding them through the components of the spring, summer, autumn, and winter colour seasons and empowering them to create a fashionable wardrobe tailored to their innate beauty. Readers will find answers to common questions, like:

Featuring step-by-step instructions to identify your unique colour palette, as well as over 200 images of colour swatches and models of all races, genders, and ages, *Personal Colour* is a timeless resource full of exercises, charts, cheat sheets, and glossaries.

Anuschka Rees is a writer, personal style expert, and the author of *The Curated Closet* and *Beyond Beautiful*. Her website is the go-to online source for all things personal style and minimalism. She lives in Berlin and has a master's degree in social psychology from the London School of Economics.

- Step-by-step instructions to identify your unique colour palette, as well as over 200 images of colour swatches and models of all races, genders, and ages,
- Full of exercises, charts, cheat sheets, and glossaries.
- From Instagram to TikTok to YouTube, everyone is talking about colour theory and seasons and this book will provide a whole new generation of colour enthusiasts with a one-stop definitive guide that a new generation of readers

[View on Edelweiss](#)

Why some colors look better on you than others

Whenever we are wearing a color, whether in the form of a sweater, an eyeshadow, or a hair color, we are adding that color onto the canvas of our own face and body. And that canvas already contains an established color scheme: Your skin tone, eye color, and natural hair color are all perfectly harmonious, and will fall somewhere on the spectrum of cool to warm, soft to clear, and deep to light.

Colors that echo and honor your own natural coloring with respect to their undertone, chroma, and value will look harmonious and effortless on you. Colors that go against your natural coloring will feel less intuitively satisfying. They will stick out, like the "wrong" color in the B version of our sample palettes on page 000.

For example, if your skin tone, eye color, and hair color have an oblique cool undertone, you will shine in shades that are similarly cool. Warm colors, on the other hand, may clash a little with your skin tone. Or, if your coloring is soft and muted, similarly gentle shades will complement you the most, while brighter, more vivid colors may overwhelm you.

Let's examine how this works in real life. Anja has slightly ashy dark blond hair, light taupe eyes, and a porcelain skin tone. Her light eyes and hair create a low contrast against her fair skin. Overall, her coloring has a cool-neutral undertone, a medium chroma, and a light value. Let's look at some examples.

Anja looks gorgeous in both pictures. But the deep, warm, rust-colored top in the bottom picture overwhelms her delicate complexion. The light powder blue top, on the other hand, creates a beautifully cohesive combination with her fair, delicate coloring, just like her natural coloring. Anja's best colors have neutral-leaning cool undertones, a medium chroma, and a light value.

Her most discordant colors have the opposite of her colorings properties: warm, very clear or very soft, and deep.

	Anja's coloring	Harmonious colors	Discordant colors
UNDERTONE	cool-neutral	cool-neutral	warm
CHROMA	medium	medium	very soft or very clear
VALUE	light	light	deep

Best

Opposite

PERSONAL COLOUR

82

Part 3

YOUR COLORS

Your Color Palette 000

From Jet Black to Platinum: Hair Colors for Your Season and Skin Tone 000

Makeup and Color Harmony 000

Acknowledgments 000

Index 000

Clear Spring 000

True Spring 000

Light Spring 000

Light Summer 000

True Summer 000

Soft Summer 000

Soft Autumn 000

True Autumn 000

Deep Autumn 000

Deep Winter 000

True Winter 000

Clear Winter 000



Mouche & Friends

Toys to Knit and Love

Cinthia Vallet

29 May 2025 | Paperback - with flaps
£18.99 | 9781761451621
216 Pages | 225 x 192 mm
Illustrated throughout | Static Text

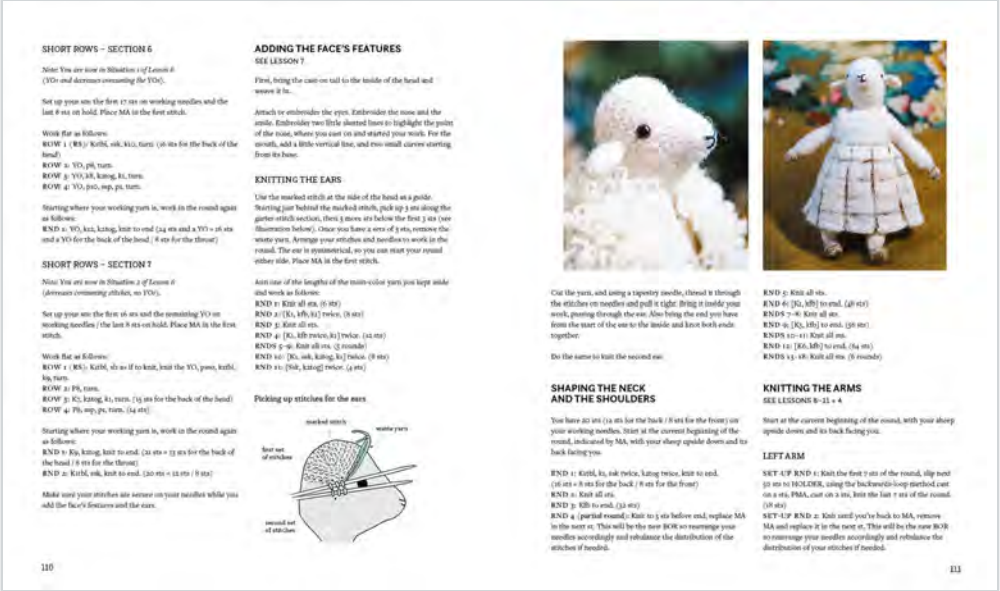
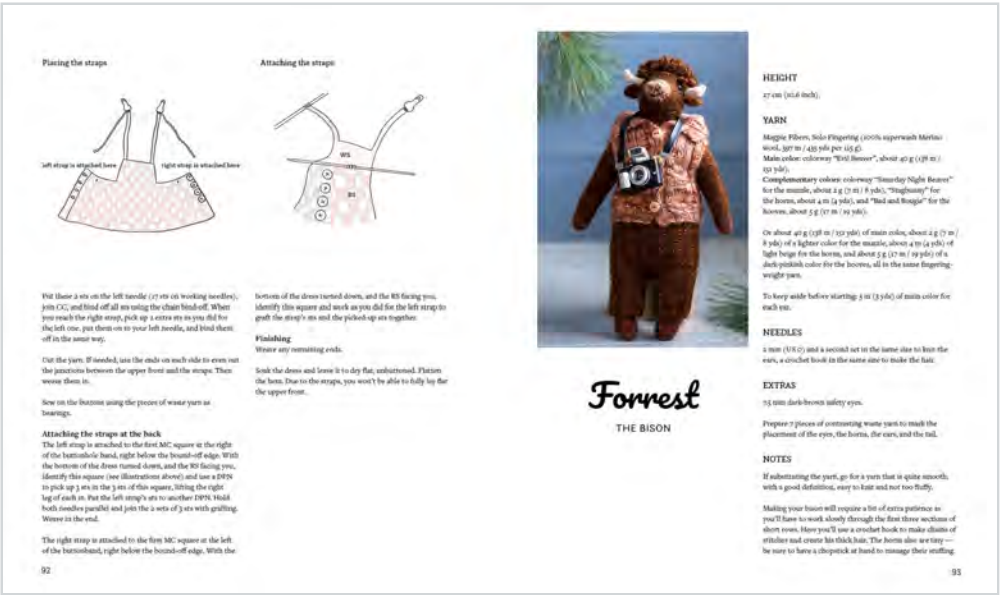
Mouche & Friends includes patterns for Mouche the bear and 11 of his knitted friends, their outfits and accessories, as well as charming stories that bring the characters to life.

Maker Cinthia Vallet brings her characters to life with little stories, creating a charming combination of a knitting book and a children's storybook. Cinthia walks her readers through the techniques step-by-step with clear, illustrated tutorials. She also shares her tips on working small circumferences, picking yarns and preparing a toolbox for toy-making.

Cinthia's toy-making process is unique and totally seamless, which ensures a flowing knitting experience. The animals are knitted with natural fibres and worked in the round, starting from the nose and knitting down to the feet – growing a toy rather than building it.

Cinthia Vallet is a designer living in Nantes, France. She is known for her charming, seamlessly knitted toy animals. Cinthia develops her characters as an illustrator would do, but with wool and three dimensions. She gives each one a name, a story, a little soul and a lot of herself. *Mouche & Friends* is her debut book.

- Includes patterns for 12 seamless knitted toys
- All toys knitted with natural fibres and worked in the round, starting from the nose and knitting down to the feet
- A sweet mix of stories about the animals and step-by-step instructions that brings the characters to life
- The latest from Laine, and their successful series of paperback knitting books; the book is aimed at all levels of knitters





Megan Hess: Perfume

26 June 2025 | Hardcover
£12.99 | 9781761451546
144 Pages | 165 x 115 mm
illustrations throughout

An illustrated love story to the incredible scents and fragrances that stand as the final touch on an outfit, from internationally renowned fashion illustrator Megan Hess.

This is the next in the Ultimate Fashion Wardrobe series, filled with fascinating information and stunning illustrations and packaged up in a beautiful hardback: the perfect accessory for any fashion life.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved Claris series for children have sold over a million copies worldwide.

- The next in a new series from Megan Hess, *The Ultimate Fashion Wardrobe*, following on from *The Little Black Dress*, *The Shoe* and *The Bag*. Readers can build on the series as if you would build on an outfit
- A beautiful small package (but still with beautiful finishes, including foiled cover and book block) and lower price point opens this series up to a wider market, and also allows for on-counter merchandising
- Internationally, Megan has sold over 2 million books across ten languages
- Megan's profile continues to grow, with over 400k followers across social media platforms – plus another 30k for her sensational children's book character, Claris the Chicest Mouse in Paris



Megan Hess: The Bag
9781743797372
£12.99 | Hardcover



Megan Hess: The Shoe
9781743797389
£12.99 | Hardcover



House & Garden



Attainably Sustainable

Practical and Easy Ways to Live Sustainably in Every Space

Anna Matilda Gibbons

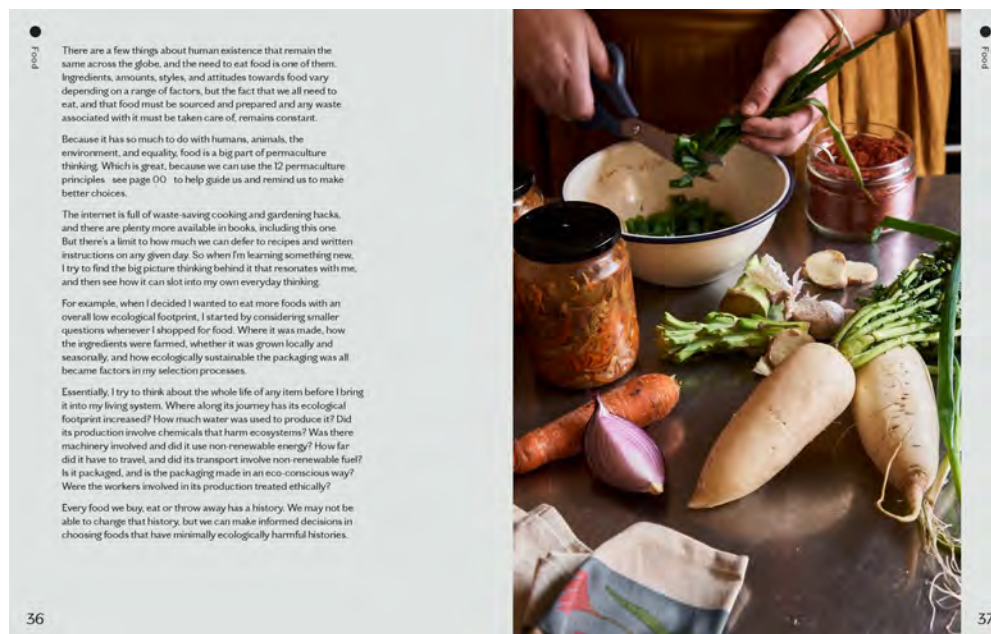
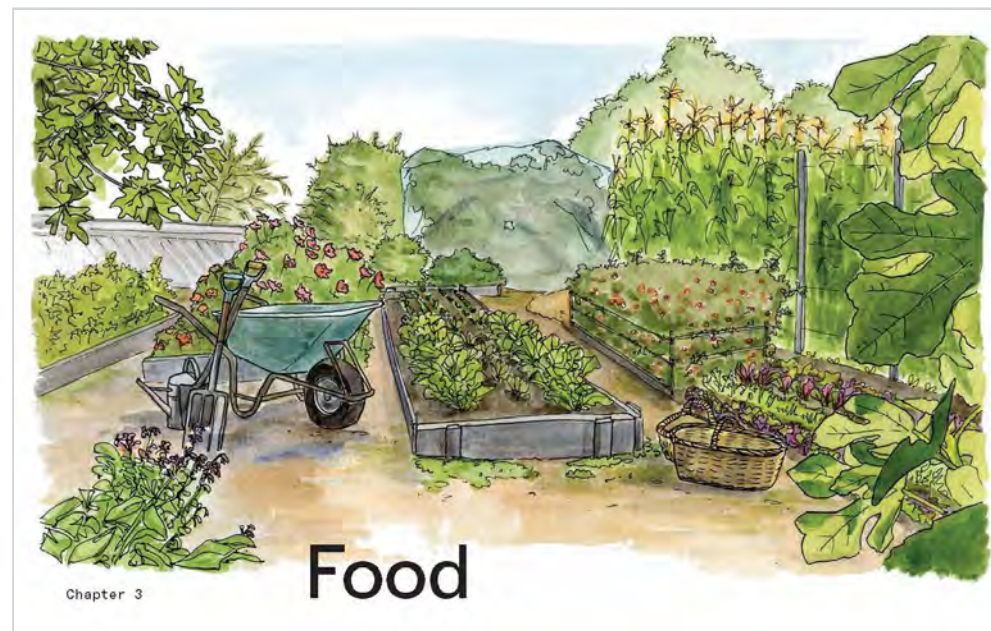
24 April 2025 | Flexibound
£20.00 | 9781741179033
256 Pages | 240 x 190 mm
Full colour throughout

This is the only guide to sustainable living for renters and those in apartments or with limited space, offering practical and simple ways to incorporate permaculture and other eco-friendly habits into your lifestyle.

Sustainability educator and author Anna, aka 'The Urban Nanna', has created a practical guide to empower readers – singles, families, retirees and everyone in between – to start living sustainably. This comprehensive yet highly accessible book focuses on how renters and those with limited space can adopt eco-conscious ideals into their lifestyle – from organic waste management and foraging to 'scrap-tastic' cooking and a section about preserving personal energy and wellbeing.

'Nanna' **Anna Matilda** is the founder and creative director of The Urban Nanna, a permaculture education business that specialises in teaching traditional skills. Anna regularly appears on Australian television and radio, contributes to print and online publications, runs presentations and workshops for various organisations, and has an engaged social media presence.

- Focuses on solutions for renters or those with limited space, instead of solutions only accessible to those with large homes and easy access to green areas.
- Highly accessible, with a conversational tone to appeal to all backgrounds
- 'Nanna' Anna is the founder and creative director of The Urban Nanna and is highly experienced as both a renter and a teacher of sustainable skills, crafts and methods.





Sanctuary

Creative Homes with Intention, Meaning and Beauty In Bed

8 May 2025 | Hardcover
£35.00 | 9781761450402
240 Pages | 281 x 215 mm
Full-colour photography

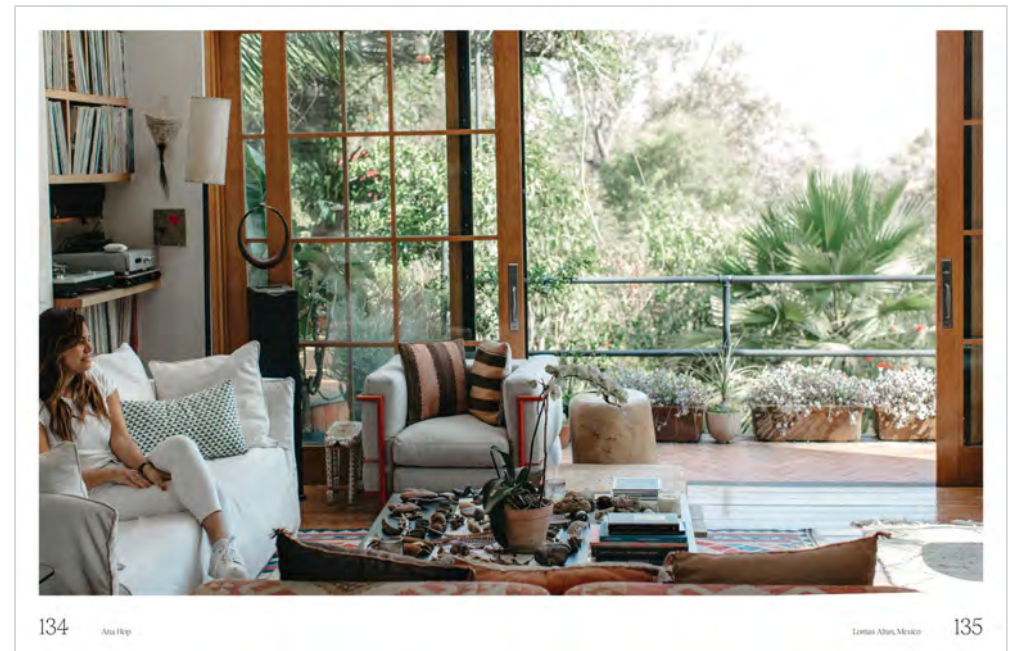
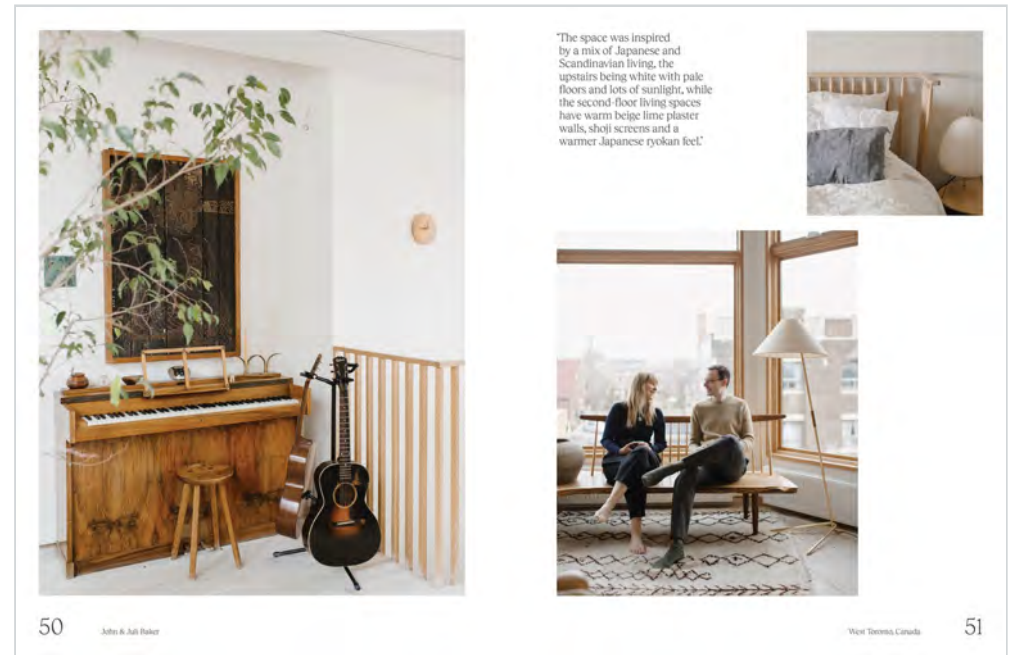
A beautifully curated interiors book featuring 21 homes from around the world that showcase the art of authentic living and intentional style.

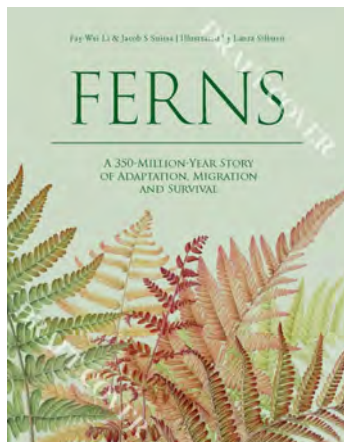
From an idyllic forest dwelling in Vancouver to a mid-century masterpiece in Los Angeles to a rural retreat in Devon, *Sanctuary* will take you on a journey around the world exploring how creative individuals live, and how they instil their homes with meaning, warmth and memories. Featuring beautiful homes from Australia, the United States, Canada, Mexico and the United Kingdom, the personal essays and profiles detail the many unique ways inspiring people create spaces that reflect their values. The homes featured are as varied as the lifestyles of the people who live there – share houses, rentals, treetop abodes and more.

IN BED is a home textiles brand founded in 2013. They have a strong focus on ethical and sustainable manufacturing and have been a certified B Corporation since 2022. For the past decade, they've explored unique homes and the stories of the people who live in them on the **IN BED Journal**.

- From IN BED, a home textiles brand with an international following. The founder, Pip Vassett, started the brand after being inspired by the homes of creative people she admired.
- From artists and ceramicists to photographers, there is a great diversity of creatives featured. The homes span from Western Toronto, Echo Park and LA's Koreatown to San Clemente, Mexico, the UK and Australia.
- Focus on objects of meaning rather than interior styles; aimed at a younger design lover wanting to emulate some of the styles in their own home.

[View on Edelweiss](#)





Ferns

A 350-Million-Year Story of Adaptation, Migration, and Survival

Fay-Wei Li and Jacob S. Suissa

15 May 2025 | Hardcover
 £30.00 | 9781958417850
 192 Pages | 246 x 190 mm
 Full colour throughout | World English

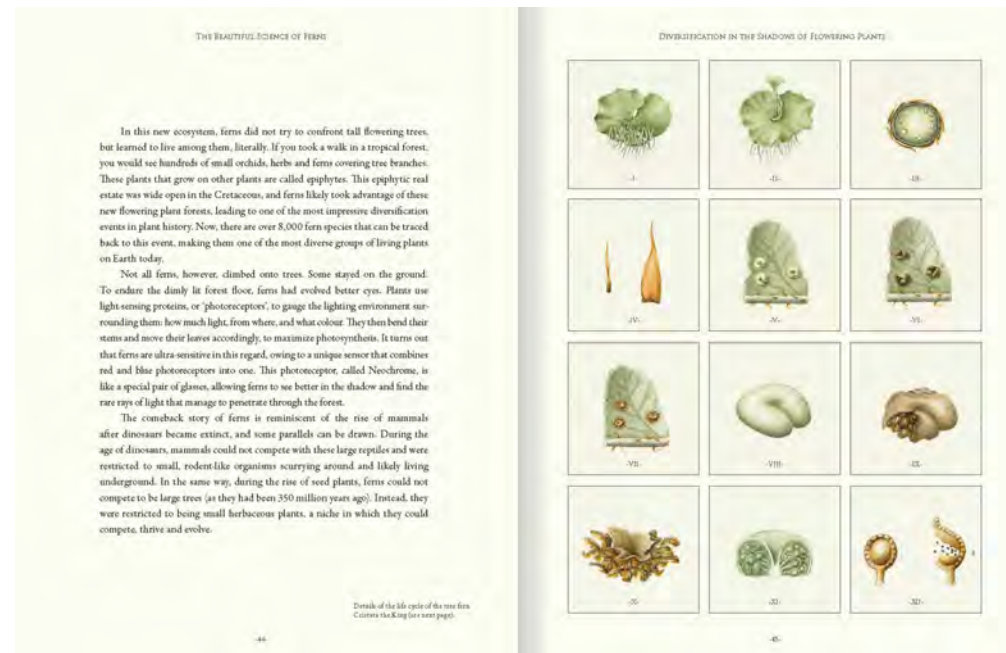
***Ferns* tells a remarkable science story by tracing the origins of the plants to over 350 million years ago.**

Ferns are the most remarkable of plants, and their science is both complex and beautiful. Among our most ancient plants, they have a unique way of reproducing, and their story reveals much about our planet's evolution. This book explores how ferns migrated from sea to land, how they sought light and interacted within ecosystems, how they survived mass extinctions, and what their ability to adapt can tell us about our warming Earth.

Written by scientists with a passion for communicating impactful research that commands media and social media attention, and illustrated with jewel-like details by an award-winning botanical artist, *Ferns* has much to say about our planet's botanical past, present and future.

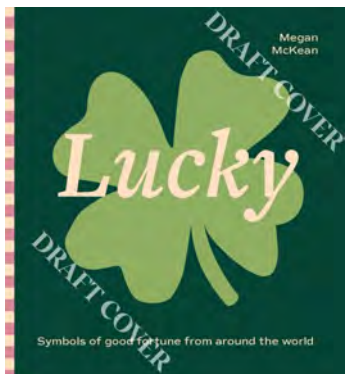
Fay-Wei Li grew up in Taiwan and studied for his Ph.D. at Duke University. In 2017, Fay-Wei joined Boyce Thompson Institute at Cornell University as an assistant professor. His fern research has featured in the *New York Times*, the *Economist*, and *Rolling Stone* magazine. **Jacob S. Suissa** completed his Ph.D. in Evolutionary Biology at Harvard University. Jacob runs the science communication video series, *Let's Botanize*, which had 13,000 followers on TikTok.

- Beautiful full-colour illustrations by Laura Silburn
- Perfect gift for the plant person in your life
- Stunning and scholarly – a thorough scientific deep-dive dotted with breathtaking imagery



[View on Edelweiss](#)

Gift &
Inspiration



Lucky

Symbols of good fortune from around the world

Megan McKean

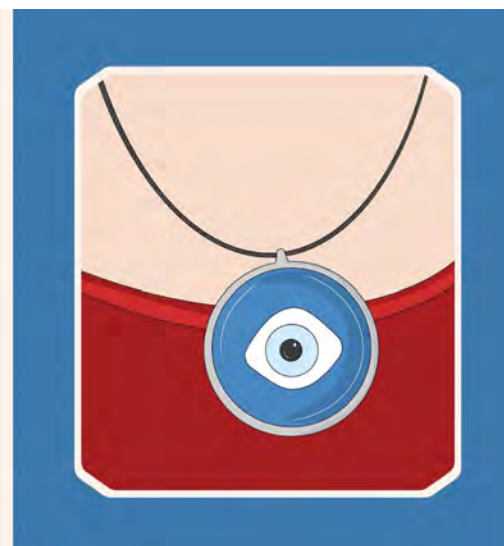
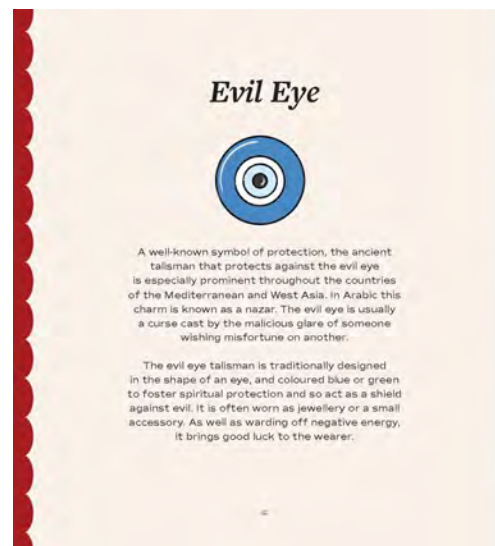
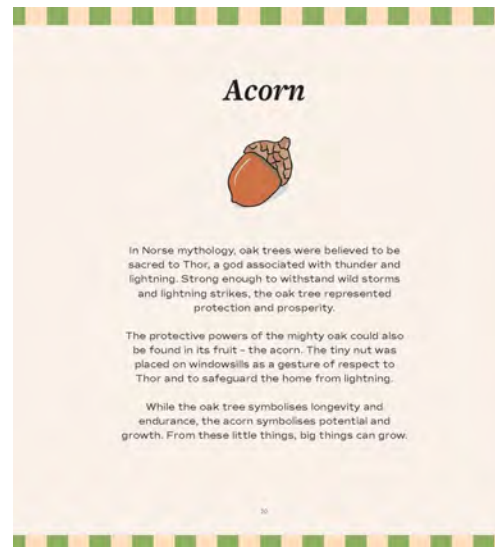
13 February 2025 | Hardcover
£12.99 | 9781761450945
112 Pages | 190 x 175 mm
Illustrations throughout

***Lucky* is an illustrated collection of 50 lucky charms from around the world paired with fun facts and origin stories of each token of good luck.**

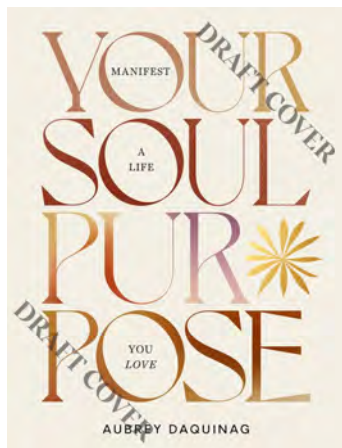
From Sweden's brightly painted Dala Horse to horseshoes, dice and the most iconic good luck symbol, Ireland's four-leaf clover, *Lucky* is a charming gift for all ages.

Megan McKean is an Australian designer, illustrator and author with permanently itchy feet. Her work is focused primarily on travel and depicting colourful cities around the world. Megan's illustrations are characterised by their bright colours, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look. Notable clients include Play-Doh, Kate Spade New York, Kiehl's and SONY. She is based in Malmö, Sweden, and *Lucky* is her 12th book!

- Features 50 lucky charms and fun facts about them, from swallows and rainbows to wishbones and dice.
- Global appeal – many of the charms have significance in different cultures and are known worldwide.
- Megan's illustration style is fun and full of hidden details, and appeals to everyone from five to 100.
- A perfect gift for any auspicious occasion: birthday, new baby, wedding, new job, moving overseas, anniversary, new year.



[View on Edelweiss](#)



Your Soul Purpose

Manifest a Life You Love

Aubrey Daquinag

27 February 2025 | Hardcover
£16.99 | 9781743799901
192 Pages | 210 x 160 mm
Full-colour illustrations

A practical and engaging guide to manifesting your dream life, taking you on a journey from conception to reality.

Have you ever wanted to make your dreams a reality but felt like something was holding you back? In *Your Soul Purpose*, certified life and success coach Aubrey Daquinag guides you through the process of navigating your inner world to manifest your dreams.

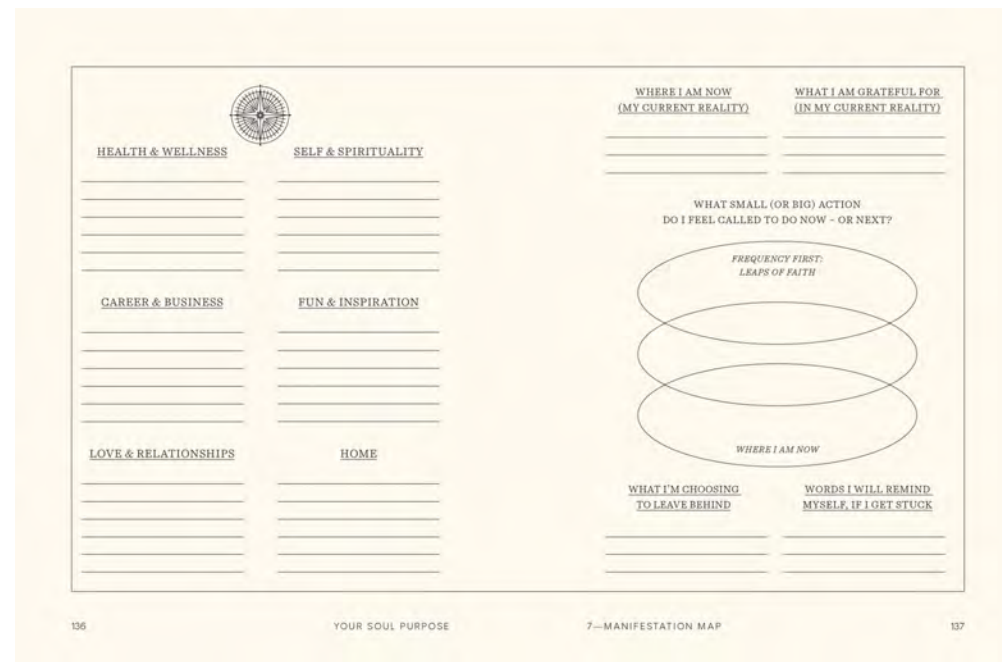
Using self-discovery exercises and techniques, learn how to tap into the power of your subconscious mind to create soul-aligned success. Along the way, Aubrey shares relatable stories and deep-dives into psychology and neuroscience.

Whether you're moving to a new city, calling in your soulmate, or seeking a more fulfilling career, *Your Soul Purpose* is full of insights on how to stop wondering and start walking on a more meaningful life path.

Aubrey Daquinag is a photographer, coach, content creator and author of *Wander Love*. She is a certified life and success coach, and an accredited practitioner in the modalities of neuro-linguistic programming (NLP), hypnosis, emotional freedom technique (EFT) and meditation.

- Manifestation is an extremely popular subject; over 10,000+ people every month are searching for 'How to find your life purpose' on Google.
- A beautiful luxe giftable package with special cover finishes of gold foil and embossing.

[View on Edelweiss](#)





Gather Around

1000 Piece Puzzle

Meredith Gaston Masnata

27 February 2025 | Jigsaw Puzzle
£14.16 | 9781761451294
Puzzle: 490 x 685 mm | Box: 270 x 190 mm
Full colour

***Gather Around* is a delightfully joyful and colourful 1000-piece puzzle from acclaimed artist Meredith Gaston Masnata.**

Gather Around is a celebration of togetherness, and a reminder that the best moments in life are the ones spent with loved ones. So gather your family and friends, and let the pieces bring you closer.

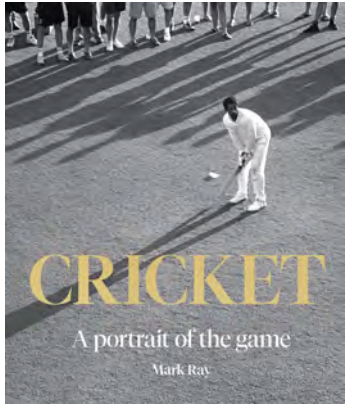
Suitable for both adults and children (recommended for ages 10 and up), *Gather Around* is a perfect screen-free family activity and takes 3 to 10 hours to complete. The completed puzzle measures 490 x 685 mm.

Meredith Gaston Masnata is an internationally acclaimed Australian artist, best-selling author and passionate wellness advocate. Her lovingly illustrated books are translated into foreign languages, and her original artworks and limited edition prints are collected worldwide.

- **BESTSELLING ILLUSTRATOR:** Meredith's enchanting artwork is coveted all over the world – she has published more than 11 books and exhibited her artwork globally.
- **FULLY SUSTAINABLE PACKAGING:** This beautiful puzzle contains no plastic or shrink-wrapping in the packaging. The box is printed with an edge wrap that fully seals it as a complete box, and within the puzzle pieces are contained in a paper bag.



[View on Edelweiss](#)



Cricket

A Portrait of the Game

Mark Ray

5 December 2024 | Hardcover
 £35.00 | 9781761451096
 288 Pages | 280 x 235 mm
 Black and white photographs throughout

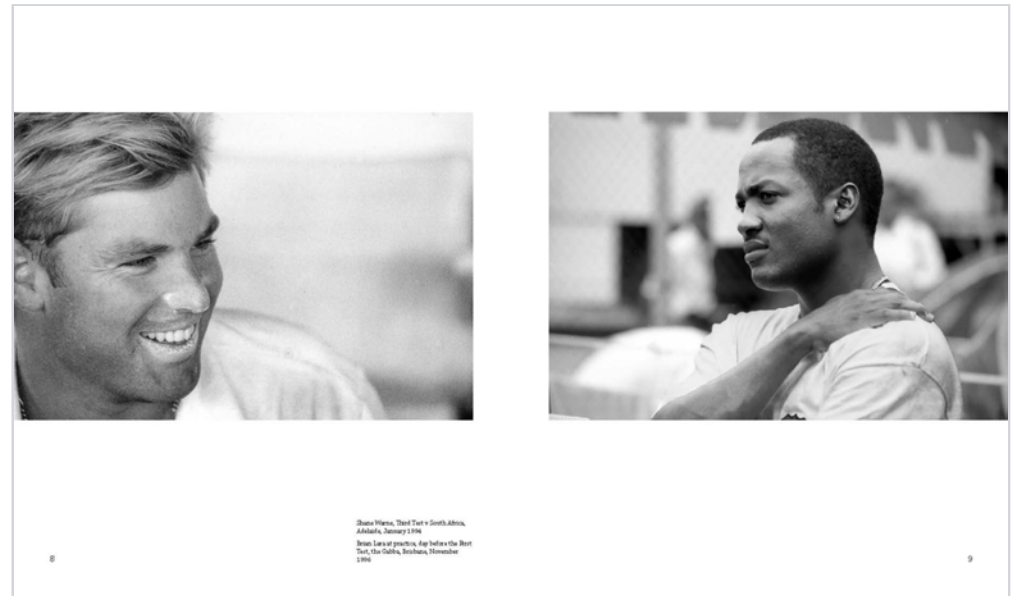
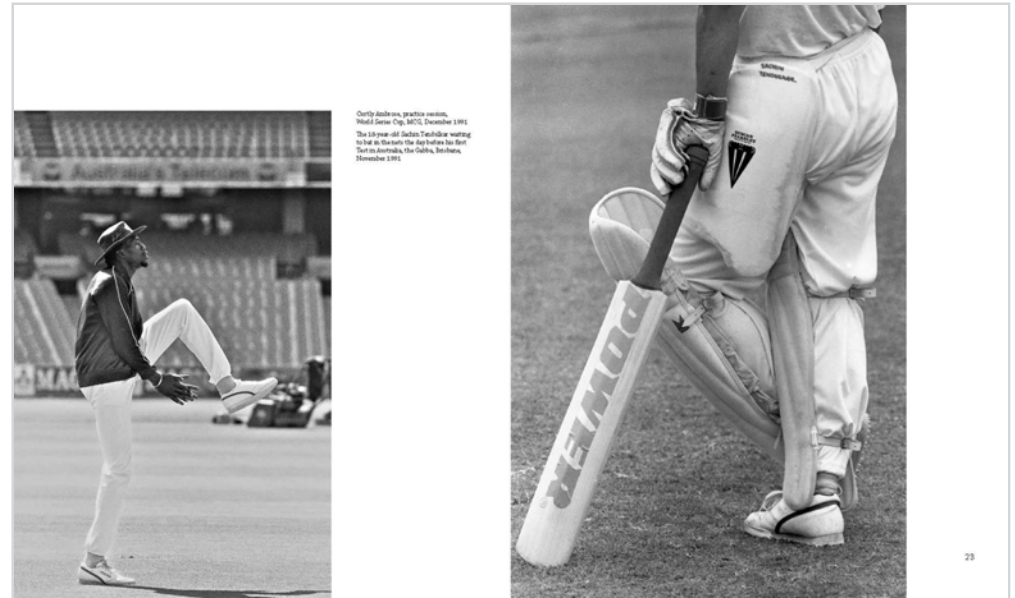
***Cricket: A Portrait of a Game* is photography in the tradition of the great 20th century photographers. It captures the heart of the game from the commentators chatting in the broadcast booth, players relaxing in the team rooms, to never before photos of Shane Warne.**

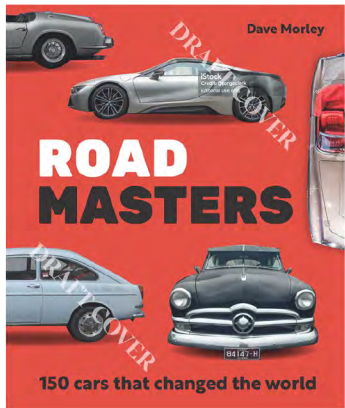
Distinguished cricket writer and photographer, Mark Ray, has roamed the world of cricket capturing the greats of the cricket-playing nations as well as unique portraits of the world of cricket.

This is a stunning portrait of the game played across the globe and loved by generations: it documents the spirit that surrounds it, from the stars behind the scenes – unselfconscious and uninhibited – to those that support the game, the fans, the groundsmen the umpires, and the commentators. A rich and fascinating portrait of a game much loved.

Mark Ray worked as a journalist and photographer in Australia, for *The Age* in Melbourne and *The Sydney Morning Herald*, for many years. He has written a number of books on cricket as well as published books of his photographs. In the 1990s, the Australian Cricket Society rated one of his photographic books, *Cricket Masala*, among the 50 best Australian cricket books ever published. His photographs are well-known across the world of cricket.

- A stunning portrait of the much-loved game of cricket.
- Covers the cricketing world including: England, Australia, New Zealand, Sri Lanka, Pakistan, India.
- Beautifully presented as a perfect gift for cricket lovers.





Road Masters

150 Cars That Changed the World

Dave Morley

20 March 2025 | Hardcover
£20.00 | 9781741179170
244 Pages | 230 x 190 mm
Full colour throughout

A fun and informative overview of the five most important cars from the major car-makers around the world.

Author Dave Morley applies his industry knowledge, signature story-telling and distinctive humour to weave a memorable tale about the top models from all the major manufacturers that changed the automotive experience, in one way or another.

Featuring all the major manufacturers, plus smaller powerhouses, the book includes European prestige manufacturers (Lamborghini, Ferrari, Porsche, Mercedes Benz), British luxury brands (Bentley, Rolls Royce), American classics (Ford, Chrysler, General Motors), Japanese leaders (Toyota, Suzuki, Mitsubishi, Honda) and many more.

Important cars are great. Great cars are important.

Dave Morley has been an automotive journalist for the last three decades and more, and has road tested pretty much anything on the road. He has previously published *Six Decades of Holden Versus Ford* and *Great Aussie Car Fails*.

- Entertaining storytelling and great photography of all cars featured
- There are several 'best of' car books on the market, but Dave's distinctive writing style and ability to weave in a good story will be offer more than just nice photos and plain stats on cars, offering the full package for readers and potential gift-buyers.
- Manufacturers will include local manufacturers from each of the major markets, including Australia, US, UK and Europe, as well as other key countries like Japan and South Korea.



[View on Edelweiss](#)



[View on Edelweiss](#)

Sit, Stay, Grow

The Dog Lover's Guide to Living Better

Angelika von Sanden

27 March 2025 | Hardcover
£15.00 | 9781761451102
176 Pages | 182 x 130 mm
Illustrated throughout

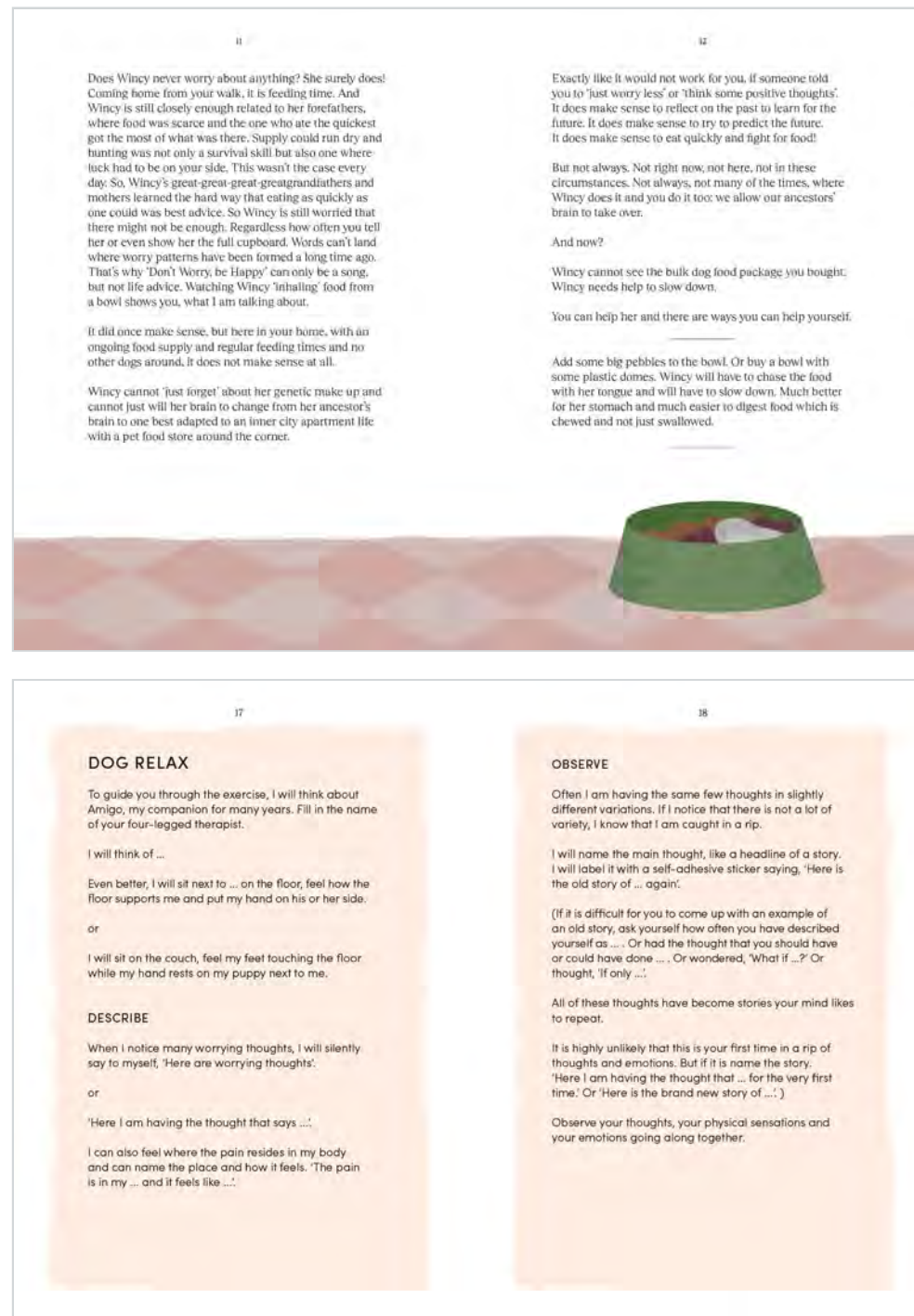
A joyful guide to observing and learning with the dog in your life.

In this book, counsellor Angelika von Sanden invites us to face life's challenges supported by our furry friends, but also to join into their playfulness and joy, and to use the daily dog walk as a time for meaningful contemplation.

Across fourteen chapters, *Sit, Stay, Grow* explores how dogs can inspire us to have fun, teach us how to tackle difficult questions and to take different perspectives. Complete with a short 'Taking a thought for a walk' activity at the end of each chapter, this simple and accessible practice can help you lead a more enriching life.

Angelika von Sanden is a trauma counsellor based in Melbourne, Australia. Her practice's foundation is care, honesty and respect, using Acceptance and Commitment Therapy (ACT). She has a background in social work and a Master of Counselling. Fluent in German and English, she loves dogs, metaphors and a language free of professional jargon.

- Written by a well-regarded clinical supervisor and dog lover
- Includes activities throughout the book and thoughts to complete on your daily dog walk
- Explores happiness and mindfulness from the fresh perspective of learning from our furry friends
- Filled with gorgeous illustrations, this is a beautiful book to treasure





World Travel Adventures: 1000-Piece Puzzle Loni Carr and Brett Gramse

27 March 2025 | Jigsaw Puzzle
£16.99 (£14.16 ex VAT) | 9781741179392
Puzzle: 685 x 490 mm | Box: 244 x 190 x 50 mm
Full colour throughout

World Travel Adventures is an 1000-piece jigsaw puzzle celebrating retro-style travel posters from around the world.

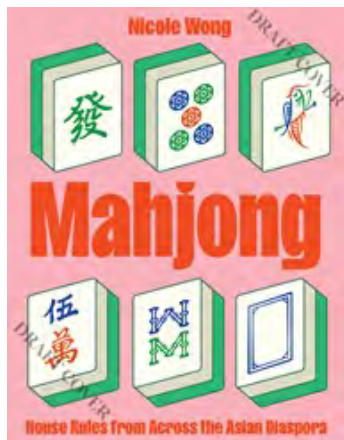
Featuring artwork from the successful *World Cocktail Adventures* book, written and illustrated by Whiskey Ginger design duo Loni Carr and Brett Gramse, this puzzle will celebrate some incredible travel destinations. Suitable for both adults and children (recommended for ages 10 and up), this puzzle is the perfect screen-free family activity and takes 3 to 10 hours to complete. Completed puzzle measures 685 x 490mm.

Illustrator **Loni Carr** and copywriter **Brett Gramse** are the team behind **The Whiskey Ginger**, a design studio based in Bozeman, Montana, USA. They specialise in graphic design and vintage-style illustrations.

- **TRAVEL POSTER ART:** Worldwide destinations come alive in the beautiful vintage travel poster artwork from illustrator Loni Carr.
- **DESIGN DUO:** From The Whiskey Ginger, the design team of Loni Carr and Brett Gramse who created *World Cocktail Adventures*, this puzzle brings together the best artwork from the book in handy jigsaw form.
- **UNIQUE BOX DESIGN:** A special sized 240mm x 190mm x 50mm box with front cover that opens up to display the puzzle artwork in full, perfect for keen puzzlers to follow along.



[View on Edelweiss](#)



Mahjong

House Rules from Across the Asian Diaspora

Nicole Wong

10 April 2025 | Hardcover
£16.99 | 9781958417638
176 Pages | 225 x 175 mm
Full colour throughout

Mahjong is one of the first English language books to break down classic Chinese Mahjong.

Readers learn game setup, rules, common hands, strategy, and scoring through beautiful illustrations and photography, but the book also showcases mahjong culture, past and present, through essays and vignettes on the history, design elements, and communities that have been built around mahjong – and how to build your own.

A bonus essay breaks down the mahjong hands in the pivotal scene from the 2018 hit *Crazy Rich Asians*, and the author's own family history and anecdotes are sprinkled throughout to tell a story of diaspora through mahjong.

With *Mahjong* as your guide, date your inherited or thrifted sets, identify the version you learned to play, refresh your memory of the rules or learn them for the first time, and start to write your own house rules – just don't forget the snacks.

Nicole Wong is a writer and audio producer based in Oakland, California. She started The Mahjong Project in 2019 – part instructional guide, part oral history project, to document her family's house rules and place them in the broader history and diaspora of the game itself.

- Most previous on the topic are cheap paperbacks with dated typography and little to no visuals
- First of its kind: discusses game variations from around the world, including American Mah Jongg, but is one of the first books focused on Chinese-style gameplay (most cover American rules).
- Mahjong nights are popping up at restaurants, hotels, and community spaces globally.



Introduction



Table Setup

A quick setup checklist:

- Mahjong set
- Table to play on
- Four people
- Snacks!

The ideal table shape to play on is a square. If you have a card table or one specifically made for mahjong, even better.

If you're making do with a rectangular dining table or circular table, it'll help to put down a tablecloth or blanket. This will help protect your tiles (and the table) and cut down on noise when people slam tiles on the table out of joy or frustration. With a rectangular table, sit toward the middle of the table with two people on each side, and angle your bodies to make as much of a diamond as you can (basically, so that you won't be able to peek at each other's tiles).

And don't forget to place beverages and snacks within reach. Two side tables or stools to hold drinks and food on opposite corners is the ideal setup.





In the Garden

1000 Piece Puzzle

Megan McKean

10 April 2025 | Jigsaw Puzzle
£16.99 (£14.16 ex VAT) | 9781761451324
Puzzle: 683 x 490 mm | Box: 270 x 190 mm
Full colour illustrations

A puzzle that celebrates flora and fauna by renowned Australian-born, Sweden-based designer and illustrator Megan McKean.

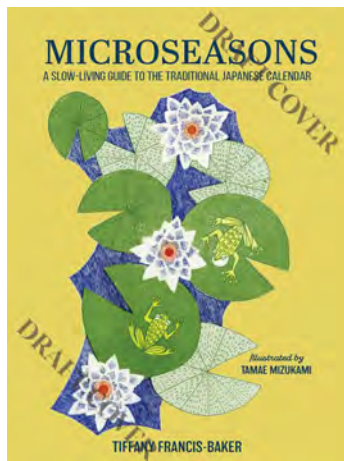
Suitable for both adults and children (recommended for ages 10 and up), *In The Garden: 1000 Piece Puzzle* is a perfect screen-free family activity and takes 3 to 10 hours to complete. Completed puzzle measures 686 x 483 mm.

Megan McKean is an Australian-born, Sweden-based designer, illustrator and author. Megan's illustrations are characterised by their bright colours, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look. Notable clients include Play-Doh, Kate Spade New York, Kiehl's and SONY.

- **COLOURFUL DESIGN:** Find hidden elements and beautiful birds as you build the puzzle and explore the garden setting.
- **MINDFUL ACTIVITY:** Suitable for both adults and children (recommended for ages 10 and up). This is a perfect screen-free family activity and takes 3 to 10 hours to complete.
- **FULLY SUSTAINABLE PACKAGING:** This beautiful puzzle contains no plastic or shrink-wrapping in the packaging. The box is printed with an edge wrap that fully seals it as a complete box, and within the puzzle pieces are contained in a paper bag.



[View on Edelweiss](#)



Microseasons

A Slow-Living Guide to the Year through Nature's Little Moments

Tiffany Francis-Baker, Illustrated by Tamae Mizukami

24 April 2025 | Hardcover

£16.00 | 9781958417959

160 Pages | 195 x 145 mm

Full colour throughout | World English

Discover 72 microseasons in this beautifully illustrated book.

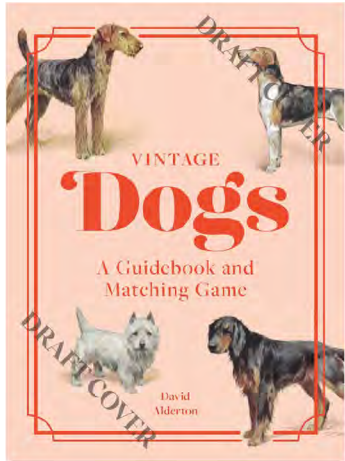
Each lasting five or six days, these traditional Japanese microseasons prompt you to notice the world around you and can help you to live in harmony with nature's rhythms.

Tiffany Francis-Baker introduces you to this beautiful and poetic ancient calendar and what each microseason represents, with practical and simple ideas for how to slow down and make positive, seasonally-minded changes throughout the year.

Tiffany Francis-Baker is an award-winning writer and illustrator from Hampshire, UK. She also runs her own stationery brand Papave. **Tamae Mizukami** is a Tokyo-based artist specializing in illustration and copper-plate engraving. A graduate of Chuo University and Setsu Mode Seminar art school, and a member of the Tokyo Illustrators Society, Tamae's work can be seen on book covers, magazines, and advertising campaigns, and in many exhibitions across Japan.

- Few other books on the topic, and these focus only on what is happening in the natural world, making them geographically specific, whereas this title will focus on natural rhythms and incorporating them into our daily lives
- Includes simple, real-world tips and ideas for how to live more intentionally and more in tune with nature
- Compact format and visually stimulating, perfect for dipping in and out for small doses of seasonal inspiration





Vintage Dogs

A Guidebook and Matching Game

David Alderton

1 May 2025 | Book with matching card game
 £20.00 | 9781958417829
 Box: 210 mm x 160 mm x 35 mm | Book: 145 mm x 195 mm;
 80 pages | Cards: 120 mm x 70 mm; 50 cards
 Full colour throughout | World English

A 50-card deck with 25 pairs of the world's most iconic dogs from vintage artworks and an 80-page guidebook with background to the breeds featured, as well as a broader insight into the world of the domesticated dog in general.

The 50 cards can be a game wherein all the cards are laid face-down and, in turn, each player turns a pair of cards right side up. If the cards match, the player keeps the cards; if they do not match, the cards are turned face-down again. The accompanying guidebook offers key insights into the breeds' origins, physical characteristics, and temperaments, with information on a further 25 related breeds as well, all illustrated in this section of the package.

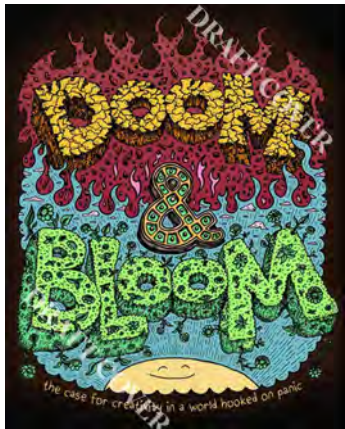
David Alderton is a writer and podcaster specialising in dogs and other pets whose books have sold over 7 million copies worldwide in 31 languages. His previous publications include the best-selling *Eyewitness Handbook: Dogs*, *The Dog Selector*, *The Dog Decoder* and *Dogs*. David has been awarded the prestigious Maxwell Medallion by the Dog Writers Association of America, and his television credits include *Thank You, Mr. Cruft*, celebrating the centenary of the world-famous dog show. He has also acted as a consultant on dog-related programs produced by Discovery and National Geographic.

- Learn through play: the deck challenges the memory of the players while the guidebook enriches and complements their experience
- Includes many popular breeds as well as lesser-known ones; the guidebook looks at their most noteworthy characteristics using nonscientific, accessible language



Vintage Birds
 9781958417676
 £20.00





Doom & Bloom

The Case for Creativity in a World Hooked on Panic
Campbell Walker

8 May 2025 | Paperback
£16.99 | 9781761450563
160 Pages | 211 x 172 mm
Full-colour illustrations

Creativity is like a garden – you have to start from the ground and work your way up – and in his latest book, *Doom & Bloom*, Campbell Walker teaches us how getting down in the dirt can lead to a blossoming life.

Cam (aka Struthless) is a Youtube sensation and the bestselling author of *Your Head is a Houseboat*, and he knows a thing or two about turning your creative dream into a reality. However, he also knows what it feels like to get stuck creatively and so this book is for anyone who has ever found themselves staring down into the void and wondering *what next?*

In *Doom & Bloom*, Cam reveals his tried-and-tested systems for overcoming creative block and how important mindset is for realising your dreams. This book is about the Doom that drags us down and the Bloom that makes life worth living.

Campbell Walker is the bestselling author of *Your Head is a Houseboat*, as well as an illustrator, animator and content creator, better known as Struthless. His YouTube channel, and its 1m+ subscribers, has amassed over 50 million views across topics such as mental health, sociology, and creativity. Cam has worked with Comedy Central, Spotify, Vice, Shopify, GQ, The Betoota Advocate, Tinder, Samsung, Gatorade and Universal Music.

- Author Cam Walker's Youtube following in particular has grown massively since the release of *Your Head is a Houseboat* – from 229,000 followers to 1.1 million followers now in 2024.
- Practical, fun and informative tips to get you from dream to reality.
- Features Cam's fun and engaging illustrations, in the same style as *Your Head is a Houseboat*.



INTRODUCTION

SOME THOUGHTS ON SUICIDE AND
THE WEATHER

SUICIDE IS A TERRIBLE PLACE TO START A BOOK. You might be inclined to put it down now, and I might be inclined to draw a parallel between suicide and deciding to quit something you've only just begun. But I wouldn't, because that would be tasteless. And you wouldn't, because you ought to get your money's worth. And besides, one of the tiny little demons in your soul has an insatiable appetite for all things morbid, and that dark demon wants to know where all this suicide chat is going...

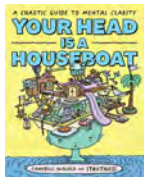
Suicide is self-destruction in its ultimate form, the perfect opposite of creativity. Yet despite being opposing forces, self-destructive tendencies and creative flair go hand in hand. To write about creativity and ignore the monster is to not write about creativity at all.

This book is about the Doom that drags us down and the Bloom that makes life worth living. Doom is the feeling when everything is hopeless and hard. Bloom is a state of effortless creativity, where solutions surprise you as they flow into reality.

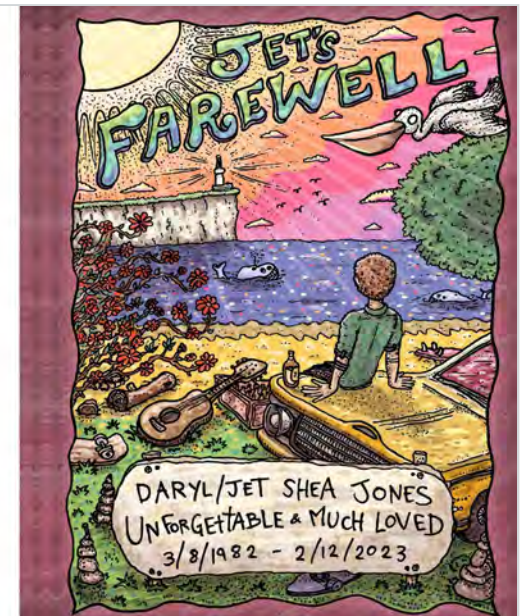
The era currently unfolding is one of extremes. We have unprecedented access to information and new ideas, yet also a mental health crisis of staggering proportions. As technology makes life more comfortable and convenient, rates of anxiety and loneliness paradoxically soar. Why is it that what seems like a societal

7

INTRODUCTION



Your Head is a Houseboat
9781743797495
£16.00 | Paperback





[View on Edelweiss](#)

Kasey Chambers Just Don't Be a D**khead

And other profound things I've learnt

Kasey Chambers

5 December 2024 | Paperback

£14.99 | 9781761451027

288 Pages | 234 x 153 mm

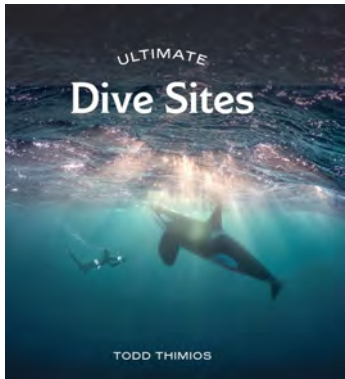
Text only, picture section included

A whirlwind memoir of great stories, rock-solid life lessons and country music star Kasey Chambers at her most heartfelt and honest.

From her childhood in the Australian outback to the heights of her chart-topping international success as a singer/songwriter, Kasey has trusted her gut, stuck to her values and learned some hard truths, always while trying to live by the best advice she's ever received: just don't be a dickhead.

Kasey Chambers is an Australian country music artist whose distinctive voice, heart-felt lyrics and world-class performances make her one of the most popular and acclaimed artists of her generation in Australia, while winning her a devoted cult following in the rest of the world. Kasey has won 14 ARIAs, 24 CMAA Golden Guitars, 10 APRA's; her 12 albums have sold more than 14 x platinum and include 5 x No.1 albums and her No.1 single 'Not Pretty Enough'. In 2018 Kasey became the youngest woman ever to be inducted into the ARIA Hall of Fame.

- Hugely popular singer/songwriter who has toured with singers such as Lucinda Williams.
- She has been named "Best Americana Singer-Songwriter since Lucinda" by Huff Post, despite being Australian.
- A compelling read for fans of her work and anyone with an interest in the journey of musicians in and out of the limelight.
- Her book releases alongside her latest album 'Backbone', available on October 4th; book includes QR codes which direct readers to songs that tie in with key moments.



Ultimate Dive Sites Todd Thimios

13 February 2025 | Flexibound
£22.00 | 9781741179026
264 Pages | 240 x 210 mm
Full-colour photography

50 of the best dive sites and experiences from around the globe for both casual and professional divers alike.

Diving expert, photographer and author Todd Thimios has been on more than 3500 dives and has curated the best experiences and dive sites across each of the continents. This detailed guide is complete with insightful diving tips and the essential information you'll need when visiting these individual sites and countries. Go deep underwater and get up close and personal with the manta rays in the Maldives, orcas in the Arctic and anacondas in the Amazon. All these thrilling dive sites are rich with expansive coral reefs and diverse marine life, ensuring you will create unforgettable memories.

Including sensational photography and practical content, *Ultimate Dive Sites* will make you fall in love with the enchanting beauty of the ocean and its incredible creatures.

Acclaimed underwater photographer and diving expert **Todd Thimios** has completed more than 3500 dives and sailed around the world for more than 10 years.

- Suitable for all ability levels, with easy accessible dive sites and harder, more adrenalin-pumping adventures.
- Todd Thimios is an experienced diver and photographer; many diving books are written by travel writers, rather than experienced divers.
- The global diving tourism market is projected to grow by five fold over the next 10 years (alliedmarketresearch.com).



[View on Edelweiss](#)



Ultimate Skiing & Snowboarding
9781741178777
£25.00 | Flexibound



[View on Edelweiss](#)

Intrepid Australia

Intrepid

24 April 2025 | Flexibound
£18.99 | 9781741179316
320 Pages | 230 x 190 mm
Full colour throughout

***Intrepid Australia* is your guide to the most unique experiences from across the country, for first-time visitors and returning travellers alike.**

This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Australia amazing.

Immerse yourself in the beauty of the Australian landscape by visiting the gorges of the Kimberley. Challenge yourself to go outside your comfort zone by ziplining off Perth's Matagarup Bridge. From coast to outback, there is something to satisfy the interests of any visitor.

This guidebook will help you learn from locals to discover the authentic and the astonishing. All done with an eye to sustainability, to protect the planet's unique environments, and making ethical choices that give back to the local makers and communities.

Intrepid Travel offers over 1000 small group adventures across every continent. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travellers and the communities they visit.

- A new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *Intrepid List* publication.
- Features insights into destinations that are rarely covered in travel guides.
- Filled with practical information, paired with incredible location photography.





Intrepid Japan

Intrepid

24 April 2025 | Flexibound
£18.99 | 9781741179323
320 Pages | 230 x 190 mm
Full colour throughout

***Intrepid Japan* is your immersive guide to the rich culture of Japan, whether you're a first-time explorer or a seasoned traveller.**

This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Japan amazing.

Discover the meaning behind the world-famous cherry blossom festivals and explore one of Japan's ancient walking trails. With ski villages, temples, onsen and gardens to explore, this expansive country has plenty to teach travellers along the way.

This guidebook lets you learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

Intrepid Travel offers over 1000 small group adventures across every continent. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travellers and the communities they visit.

- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *Intrepid List* publication.
- Features insights into destinations that are rarely covered in travel guides.
- Filled with practical information, paired with incredible location photography.



[View on Edelweiss](#)



Intrepid Iceland

Intrepid

24 April 2025 | Flexibound
£18.99 | 9781741179330
288 Pages | 230 x 190 mm
Full colour throughout

***Intrepid Iceland* is your guide to discovering the most engaging and unique experiences from across the country, for first-timers and returning travellers alike.**

This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Iceland amazing.

Immerse yourself in the beauty of the Icelandic landscape by visiting its lakes and waterfalls, hike its peaks and explore its historic turf houses. Participate in Reykjavik Pride and catch a game of swamp soccer.

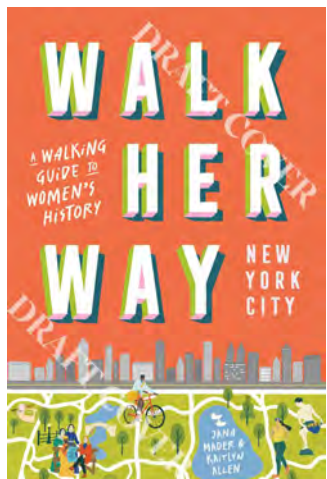
This guidebook lets you learn from locals who can help you discover the authentic and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

Intrepid Travel offers over 1000 small group adventures across every continent. As the world's largest purpose-led adventure travel company (and a proud B Corp), Intrepid strives to balance purpose and profit through an ethical and conscious approach to travel for travellers and the communities they visit.

- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan and Iceland as well as the landmark *Intrepid List* publication.
- Features insights into destinations that are rarely covered in travel guides.
- Filled with practical information, paired with incredible location photography.



[View on Edelweiss](#)



[View on Edelweiss](#)

Walk Her Way New York City A Walking Guide to Women's History Jana Mader and Kaitlyn Allen

6 February 2025 | Paperback
£15.00 | 9781741179309
200 Pages | 189 x 126 mm
Full-colour Illustrations

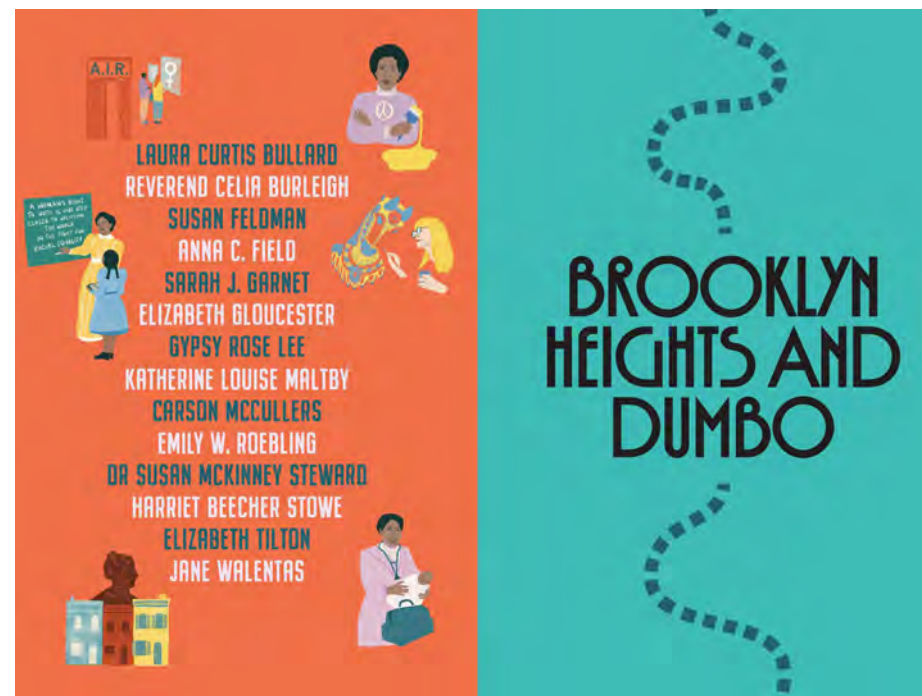
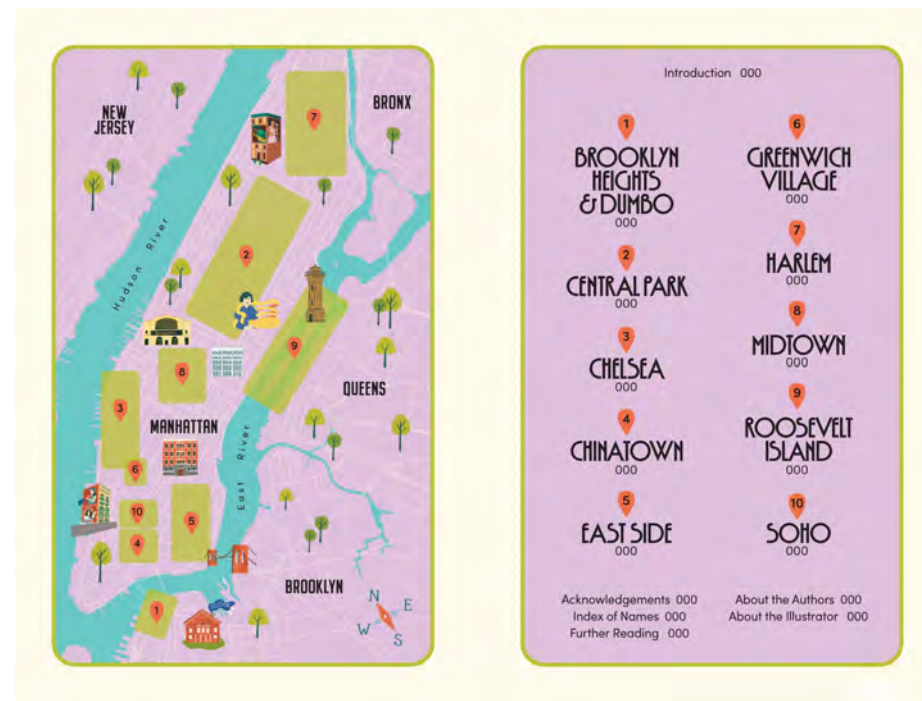
A collection of 10 curated walking tours through New York neighbourhoods, each celebrating the city's history and the women that have made their mark here.

Authors Jana Mader and Kaitlyn Allen have meticulously researched and traced the city blocks, uncovering women's stories, both well-known and forgotten, to create a series of fun and eye-opening walks that connect you to the city that surrounds you.

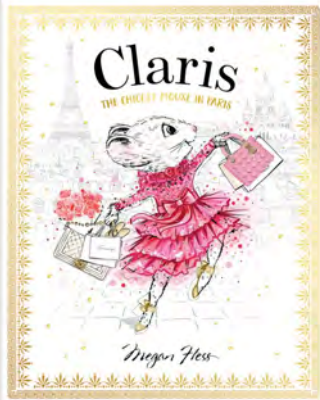
Featuring beautiful illustrated maps and portraits by Aja O'Han, each walk covers a different neighbourhood: Brooklyn Heights and Dumbo, Central Park, Chelsea, Chinatown, East Side, Greenwich Village, Harlem, Midtown, Roosevelt Island, and SoHo. The walks can be done individually or paired together for an ultimate walking history lesson. While some stops along the walks are worth an extended visit, such as a museum, others are marked as "on the way." All include significant landmarks of women's history, some of them not yet memorialised.

Jana Mader is a writer, scholar and translator. For more information about her work, visit janamarlene.com. **Kaitlyn Allen** is an art historian who advises private collectors and working artists. Please visit kaitlynallen.com to find out more about her work.

- This is an essential guidebook for visitors to New York looking for a fun and interesting way of exploring the city, beyond the usual tourist traps.
- Beautiful illustrated maps and portraits by Aja O'Han help bring the city, the women and their stories to life.
- Book will be published in time for Women's History Month (March), when women's stories and often-forgotten histories are celebrated.



Children's



Claris: The Chicest Mouse in Paris Megan Hess

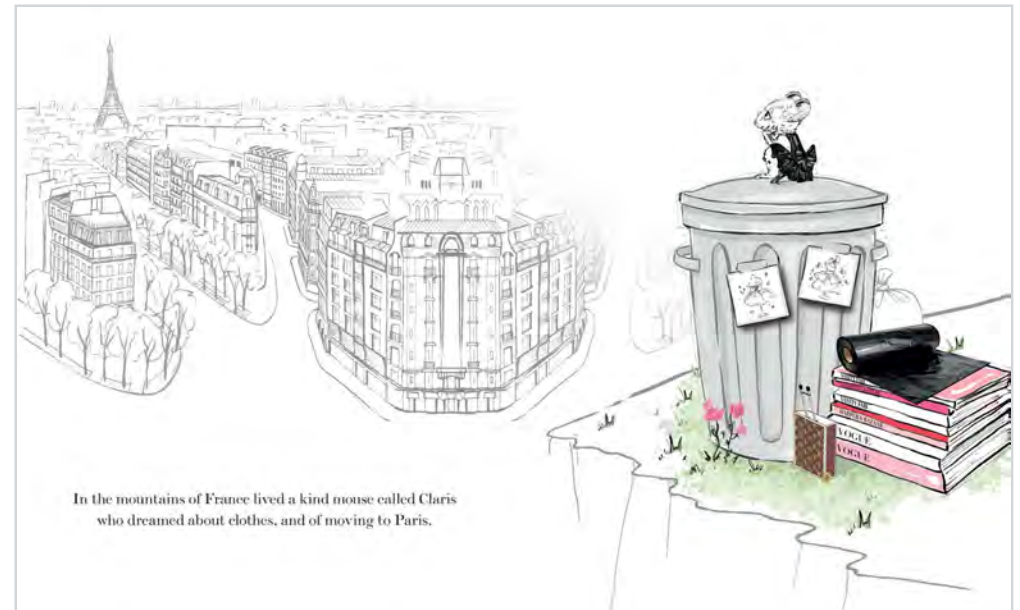
20 February 2025 | Paperback
£6.99 | 9781761214851
48 Pages | 280 x 230 mm
Full colour

Paperback edition of the original book in the beloved and best-selling series about courage, compassion and a stylish little mouse, from acclaimed fashion illustrator Megan Hess.

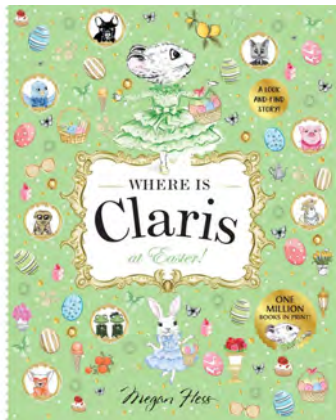
Claris: The Chicest Mouse in Paris follows an adorable mouse who dreams of moving to Paris to follow her fashion dreams. One day, she bravely takes the leap – only to find a mean little girl with a horrible-looking cat standing in the way of her perfect Parisian apartment! Can Claris use all her wit, warmth and – of course – style to make her dreams come true?

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.

- **Half a million *Claris* books in print!**
- First book in the world of *Claris: The Chicest Mouse in Paris*, the best-selling picture book series from acclaimed fashion illustrator Megan Hess, now in paperback
- One of the world's best known fashion illustrators, Megan Hess is a genuine publishing phenomenon, and her books have sold over 2 million worldwide, in ten languages.



[View on Edelweiss](#)



Where is Claris at Easter!

Claris: A Look-and-find Story!

Megan Hess

27 February 2025 | Hardcover
£10.00 | 9781761215247
32 Pages | 280 x 230 mm
Full colour

Claris, the chicest mouse in Paris, is setting off on an exciting Easter adventure!

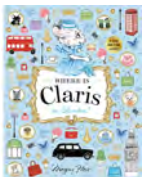
Can you find Claris, her friends, a very special bunny and of course, lots and lots of eggs?

Look inside to find out!

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her beloved *Claris* series for children has grown to include the *World of Claris* picture books.



Where is Claris in Rome!
9781760509521
£10.00 | Hardcover



Where is Claris in London!
9781760509514
£10.00 | Hardcover

- The fifth look-and-find *Claris* adventure from beloved children's author Megan Hess, and an Easter spectacular!
- Bunnies, eggs, covetable fashion, and recurring characters in every spread.
- Perfectly pitched for a picture book reader, with varying levels of difficulty!
- The *Claris* series continues to grow with five picture books and five look-and-find adventures available, as well as a spinoff. character series in the *World of Claris*.





Stella: The Meerkat Burglar

World of Claris #4

Megan Hess

20 March 2025 | Hardcover

£14.99 | 9781761210877

32 Pages | 280 x 230 mm

Full colour

Sneak inside the story of Stella, a meerkat burglar who finds a way to share the most famous art in the world with the animals of Paris!

When Stella the meerkat escapes her life as an unwanted pet, she wants to find two things: a home, and another creature to be her friend. But what happens when she finds the most wonderful home in Paris – the Louvre Museum! – where animals are not allowed inside?

Keep an eye out for a special cameo from Claris herself! Perfect for children aged 3+ and fashion-obsessed readers of all ages.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- Cinderella meets Robin Hood in this exciting and very funny story of Stella the meerkat – an unwanted pet who escapes her cage to find her true destiny as a petty art thief!
- The fourth book in Megan Hess's beloved *World of Claris* picture book series, which celebrates the stories of Claris the mouse's very best animal friends. Keep an eye out for a special cameo from the chicest mouse herself.
- A beautiful gift, this sumptuous hardback picture-book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations.



[View on Edelweiss](#)



Caviar: The Hollywood Star

9781761210860

£12.99 | Hardcover



Abigail Fig: The Secret Agent Pig

9781760507725

£12.99 | Hardcover

REPRESENTATIVES

UK and International sales enquiries to:

Sales Department
salesquadrille@penguinrandomhouse.co.uk

Foreign rights enquiries to:

Janet Martin
E: jmartin2@penguinrandomhouse.co.uk

Publicity and marketing enquiries to:

Publicity Department
quadrillepublicity@penguinrandomhouse.co.uk

All UK orders to:

Macmillan Distribution Ltd
Brunel Road, Houndmills
Basingstoke, Hants RG21 6XS
T: 01256 302 692
T: 01256 302 699
F: 01256 812 558
E: orders@macmillan.co.uk

UNITED KINGDOM

North

Anna Murphy
9 Iveston Ave.
Great Park, Gosforth
Newcastle Upon Tyne, NE13 9BU
T: 07825 701 450
E: info@annamurphy.co.uk
*Cumbria, Northumberland, Tyne & Wear,
Durham, Yorkshire, Humberside, Lancashire,
Merseyside, Greater Manchester, Cheshire,
North Wales, and all counties in Scotland*

Ireland

John Fitzpatrick and Siobhan Mullett
58 New Vale Cottages
Shankill, Co. Dublin
Ireland
T: 00 353 872 469859 (John)
E: fitzmullbooks@eircom.net
Sales for all counties in Ireland

Wales & South West

Debbie Jones
6 Whitchurch Road
Tavistock
Devon, PL19 9BB
T: 01822 617223
M: 07850 621204
E: deborah7.jones@gmail.com
*Wiltshire, Dorset, Somerset, Devon,
Cornwall, South Wales, Channel
Islands, Gloucestershire, Avon*

South East

Colin Edwards
Conway
Lime Grove
West Clandon
Surrey, GU4 7UH
T: 01483 222333
M: 07980 568967
E: colin.edwards862@gmail.com
*Berkshire, Hampshire, Isle of Wight, Surrey, Sussex,
Kent, London (south of the river), Middlesex*

London

David Segrue
Pinnacle Booksales
Suite J
15 to 17 High Street
Elstree, WD6 3BY
T: 07976 273225
E: davids@djsegrueultd.co.uk /
sales@pinnaclebooksales.co.uk
London postal districts

For the following territories –

Norfolk, Suffolk, Hertfordshire, Essex:
please refer to
salesquadrille@penguinrandomhouse.co.uk
For all territories not listed below, please contact
salesquadrille@penguinrandomhouse.co.uk

Scandinavia, Middle East, Caribbean, Greece & Cyprus, The Netherlands

John Edgeler
Edgeler Book Services Limited
3 Ashacre Lane
Worthing, BN13 2DA
United Kingdom
M: +44 (0)78 0186 6936
E: john@gunnarlie.com

France, Belgium, Eastern Europe, Luxembourg, Spain, Portugal, Italy, Central & South America, Gibraltar, Malta and Russia

Richard Lyle
Gunnar Lie & Associates Ltd.
53 Impala Drive
Cambridge, CB1 9XJ
E: richard.lyle@compassips.london

Austria, Germany, Switzerland

Gabriele Kern
P.S. Publishers' Services
Ziegenhainer Strasse 169
D-60433 Frankfurt
Germany
T: +49 69 510 694
F: +49 69 510 695
M: +49 151 6752 0936
E: Gabriele.Kern@publishersservices.de

Australia & New Zealand

Hardie Grant Books
Ground Floor, Building 1
658 Church Street
Victoria 3121
Australia
T: +61 (0)3 8520 6444
F: +61 (0)3 8520 6422
E: info@hardiegrant.com
W: www.hardiegrant.com

India

Bloomsbury Publishing India Pvt. Ltd.
Ground Floor, Vishrut Building
DDA Complex, Pocket C – 6 & 7
Vasant Kunj
New Delhi 110070
T: +91 11 40574957
E: india@bloomsbury.com

Japan

Tim Burland
Sangenjaya 2-38-12
Setagaya-ku
Tokyo 154-0024
Japan
T/F: +81 (0)3-3424-8977 or +81 (0)50-1141-8904
M: +81 (0)90-1633-6643
E: tkburland@gmail.com

South Africa

Jonathan Ball Publishers Ltd
10-14 Watkins Street
Denver Ext 4
Johannesburg, 2094
T: +27 116018000
E: services@jonathanball.co.za

Hong Kong, Macau, China, Taiwan & Korea

Asia Publishers Services
17/5, Units B&D, Gee Chang Hong Centre
65 Wong Chuk Hang Rd
Aberdeen
Hong Kong
T: +852 2553 9289
F: +852 2554 2912
E: aps_hk@asiapubs.com.hk

Singapore, Malaysia, Thailand, Indonesia, Philippines, Brunei, Vietnam, Cambodia, Laos & Myanmar

APD Singapore
52 Genting Lane #06-05
Ruby Land Complex – Block 1
Singapore 349560
T: +65 6749 3551
F: +65 6749 3552
E: customersvc@apdsing.com



Hardie Grant
PUBLISHING