

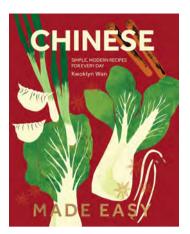


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Taste





One Wok, One Pot 9781787139084 £16.99 | Hardcover



The Complete Chinese Takeaway Cookbook 9781787137370 £25.00 | Hardcover

Chinese Made Easy Simple, Modern Recipes for Every Day Kwoklyn Wan

9 January 2025 | Hardcover £22.00 | 9781787139107 224 Pages | 248 x 187 mm Full-colour photography

Dive into Chinese cooking with this delicious collection of more than 70 authentic, easy-to-follow recipes.

With clear, uncomplicated instructions and accessible, supermarket-friendly swaps for traditional Chinese ingredients, *Chinese Made Easy* demystifies the process of cooking flavourful Chinese dishes at home.

Starting with the basics, Kwoklyn teaches you the essential techniques used in Chinese cookery, from velveting meat to wokcooking methods. Then, you'll learn to cook everything from Wontons and Dim Sum to meat-based dishes like Easy Char Siu Pork and Aromatic Braised Beef Stew. And with veggie recipes like Crispy Sticky Tofu, Salt and Pepper Aubergine Fritters and Sweet Soy Spring Onion Noodles, there's a recipe here for everyone.

Kwoklyn Wan is a professional chef, restaurateur and Kung Fu instructor. Kwoklyn is the brother of television celebrity Gok Wan, and the two brothers grew up working in their family's Cantonese restaurant in the Midlands, UK. He is the author of *The Chinese Takeaway Cookbook* (2019), *The Veggie Chinese Takeaway Cookbook* (2020), *Chinese Takeaway in 5* (2021) and *10-Minute Chinese Takeaway* (2022).

- Kwoklyn's previous books have sold over 100,000 copies in the English language
- Simple, easy-to-follow recipes with an emphasis on flavour
- Supermarket swaps for hard-to-find authentic ingredients



SUPER CRISPY KING PRAWN DIM SUM

Serves 4 Description tim

Preparation time: IS minutes
Cooking time: 5 minutes
12 worton skins

Dipping sauce of your choice recommend saled cream)

For the filling

2 garlic cloves, crushed % tsp salt % tsp white pepper 1 % tsep system sauce These super crispy dumplings deliver the perfect combination of crispy succulence. In just 20 minutes, you can whip up these delectable bites, bursting with prawn (shrimp) goodness. Perfectly crundry on the outside, tender on the inside, and served with your choice of dipping sauce. Delightfull

Place all the filling ingredients into a blender and, using the pulse function, carefully blend the ingredients until you have a smooth to pasts. Transfer to a bowl, cover with cing film (plastic wrap) and place in the fridge for 1 hour. This process is not necessary but does help make the next stop passion.

Separate the wonton skins, then sike them into thin strips. Once cut, mix them all together on a clean plate so that they resemble noodles.

Remove the prawn (shrimp) mixture from the fridge and then, using a tablespoon, form bite-sized balls of mixture. Pace a bail of filling on to the plate of out wonton skins. Now carefully cost the basil in wonton skins and set to one side. Repeat until all the prawn mixture has been used.

In a deep-sided saucepan, heat 7,5–10cm (3–4in) oil to about 180°C/350°F and fry the dim sum balls in batches of about 5 or 6 unds golden brown and cooked all the way through. This will take 4–5 minutes for each batch. Remove the cooked dim sum balls and allow to drain and cool slightly before serving.

Serve with your favourite dipping sauce and enjoy

STARTERS AND SHALL PLATES



SALT AND PEPPER AUBERGINE FRITTERS

Preparation time: 10 minutes Cooking time: 15 minutes

2 autorgrams (eggplants)
1 tip salt
1 eggs
1 eggs
1 tipp English mustand
1 titipp English mustand
1 titipp English mustand
1 titipp Japanese keepse
mayonnase lon normal mayol
160g (2 Vac/1 cup) pariso
beaudorunts
125g (4 Vac/1 cup) plan (all-

ochili powder of your cho mil (4f) ac/% cup) vegetut the topping

1 top sait
1 top ground black pepper
1 top Christie five spice

With crispy, golden exteriors and tender insides, these fritters are the perfect blend of flavour and texture, topped with a tantalizing seasoning. Serve these irresistible fritters as a snack or a teaser at the start of a meal.

Peel the aubergines (eggplants), keeping the stems attached, then slice into 1.5cm (5/8in) thick slices. Slice each slice into 1cm (4in) fingers, ensuring you don't go quite as high as the stem as you want the slices of aubergines to resemble a hand with fingers.

Place the aubergine slices into a saucepen of water along with the salt, cover with a lid and poach for 5 minutes or until just tender.

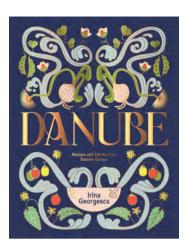
Combine the eggs, mustard and mayonnaise, mixing well. In a separate bowl, combine the panko breadcrumbs, flour, white peoper and chill powder.

In a wok or deep-sided frying pan (skillet), heat the oil over a medium heat and, once the oil has reached 170–180°C/340–350°F, maintain the temperature.

Dredge each piece of poached aubergine in the flour mixture, then dip into the egg mixture. Shallow-fry the aubergine in the oil until golden brown and super tender yet crispy on the outside. Drain and set to one side.

Combine all the topping ingredients and sprinkle over the cooked fritters.

STARTERS AND SHALL PLATES





Tava 9781784885441 £27.00 | Hardcover

Danube

Recipes and Stories from Eastern Europe Irina Georgescu

16 January 2025 | Hardcover £28.00 | 9781784887049 272 Pages | 248 x 190 mm Full-colour Photography

'This is an utterly magical book.' - Nigella Lawson

In *Danube*, the James Beard Award-winning food writer and cook Irina Georgescu takes you on a gastronomic adventure as you journey along the Danube River, unearthing the hidden gems of Eastern European cuisine. With over 80 extraordinary recipes for everyday cooking – many focusing on vegetables, beans and pulses – this cookbook is a testament to the diverse cultures of Romania, Serbia and Bulgaria in those border regions shaped by the Danube.

The recipes are simple and practical, from Potato Stew with Filo Crust, Leek and Rice Pie, Noodles with Sauerkraut and Slow-cooked Beans served with Cheese Breads to Horseradish Cornbread and Rice Pilafs.

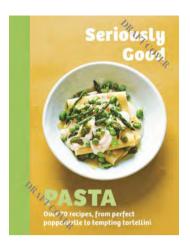
With stunning location and food photography throughout, *Danube* is your passport to a world of flavours, stories, and traditions that will leave you hungry for more.

Irina Georgescu is a Romanian food writer and author of two renowned cookbooks, her most recent being *TAVA*, which won the James Beard award in 2023. Irina's recipes draw on her Eastern European heritage. This is her third cookbook.

- Featuring over 80 accessible recipes, 90% of which are vegetarian and vegan, *Danube* caters to a wide range of tastes and preferences
- With stunning location and food photography, this cookbook serves as your passport the vibrant and diverse cultures of Romania, Serbia and Bulgaria









Seriously Good Pancakes 9781787139749 £14.00 | Hardcover



Seriously Good Toast 9781837831616 £14.00 | Hardcover

Seriously Good PastaOver 70 Recipes for Seriously Good Pasta **Phillippa Spence**

13 February 2025 | Hardcover £14.00 | 9781837832903 176 Pages | 210 x 160 mm Full-colour photography throughout

Seriously Good Pasta features every pasta recipe you could ever need, whether you're making your own or taking storebought shortcuts.

Beginning with clear instructions for basic pasta doughs, followed by recipes on meaty, fishy and veggie pasta, as well as bakes, salads and soups, you'll have a mouth-watering variety of dishes to choose from every time that pasta craving calls. With everything from Crispy Sausage Orecchiette, Wild Garlic Spaghetti and Crab and Saffron Linguine, through to Mac and Cheese Arancini, Hot Smoked Salmon Farfalle Salad and Baked Aubergine Caponata, this is the ultimate cookbook for pasta lovers everywhere.

Feeling fancy? Whip up some homemade pasta dough. Stuck for time? Use store-bought pasta instead. Either way, with easy-to-follow instructions and a photo for every recipe, this book takes any pasta-based meal and makes it seriously good.

Pip Spence is a food stylist and writer who worked with the Jamie Oliver Food Team for 8 years. She has worked around the world on bestselling food publications and international television programmes, as well as setting up cookery demos and menu styling for major companies and chefs.

- The ultimate fast food that everyone can make, with most types of pasta cooking in under 10 minutes
- Pasta can be dressed up into posh pasta salads, or dressed down for cosy comfort food, meaning it's perfect for all seasons and occasions!
- · Pasta is the ideal food for the cost of living crisis

Crispy Sausage Orecchiette Good-quality sausages are already well seasoned, so you only Good-quarty satisfies are already wen seasoned, so you only need a few extra ingredients to make up a hearty supper. You can swap out the cavolo nero for Savoy cabbage or spinach, and the lentils for haricot or cannellini beans. Squeeze the sausages put of their skins into a bowl and sprinkle over the chilli flakes, fennel SERVES 2 seeds and lemon zest. Mix everything together and place to one side TAKES 30 minutes Place a large frying pan over a medium heat. Put the oil in the frying pan and add the sausage mature. Fry, breaking it down with a wooden spoon into little pieces, for 5–10 minutes until is tsp crushed chilli flakes, plus extra to serve. 1 top fernel seeds rispy. Place on a plate and leave to one side grated zest of % lemon, plus extra to Cook the creachiette in a large pan of boiling. 1 thsp olive oil salted water, according to the packet instructions 200g (7az) dried crecchier While the preceivants is cooking, place the frying 2 garlic cloves, crushed pan back on the hob (stovetop) and add the gar Add the cavolo nero and stir-fry for 1-2 minutes. 100g (31/oz) cavolo nero, leaves torn from the stalks Scatter over the lentils and sun-dried tomatoes and finally sligard. and toss together Pour in the hot stock green lentils 40g (11/soz/1/3 cup) sun-dried cooking water, and add to the pan with the sausage mixture. Toss together, with a little of the reserved pasta water if needed, and season weight) chopped 150ml (5fl oz/1/3 cup) hot to taste. Spoon into serving bowls, grate over a little more lemon zest and sprinkle with extra chillisea salt and black pepper



Fresh Genovese

Pesto

This pesto will keep in the fridge in a clean jar for 2 weeks, or you can freeze it in an ice-cube tray, ready to pop into dishes whenever you need. You can swap the basil for watercress or spinach and the nuts for walnuts or almonds.

MAKES 1 x 350g (12oz) jar, or enough for 8 servings

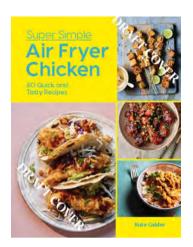
TAKES 10 minutes

2 garlic cloves, peeled 125g (41):ozb basil leaves 70g (20):ozb, copp pine nuts 50ml (114fi oz/3)'s tbap) olive oil, plus atts for the jar 75g (21):oz) Parmesan, ficelilly grated sea salt and black pepper

To serve penne (allow 100g/31/oz dried per person) freshly grated Parmesan a few basil leaves extra-virgin olive oil Put the garlic and a pinch of salt in a small food processor and blitz. Add the basil and pine nuts and blitz again. Scrape into a bow land mix in the oil and Parmesan. Taste and add a little more oil or cheese if needed. If not using straight away, spoon into a sterilized jar and top up with olive oil to cover. Place in the fridge and keep for up to 2 weeks.

To serve, put enough pesto into a large mixing bowl for the number of people you are serving. Add the drained penne to the bowl with a cupful of the pasta cooking water and mix together well. Spoon into serving dishes and sprinkle over a little grated Parmesan, some basil leaves and a drizzle of extra-virgin olive oil.

21 leggie Printe





Super Simple Air Fryer Baking 9781784887759 £12.99 | Hardcover

Super Simple Air Fryer Chicken 60 Quick and Tasty Recipes Kate Calder

13 February 2025 | Hardcover £12.99 | 9781784888039 144 Pages | 240 x 185 mm Full-colour Photography Throughout

Make super easy and delicious chicken recipes - all in your air frver!

There are 60 chicken recipes, including family favourites to share like Chicken Kyiv, Chicken and Pea Quiche or a Roast Chicken dinner, iconic DIY takeaway recipes like Chicken Pad Thai or Sweet & Sour Chicken, bar snacks like Buffalo Wings, light lunches including Chicken Caesar Salad and fast-food made healthier like Chicken Nuggets or Fried Chicken and Chips.

The whole recipe, including any accompaniments that need to be cooked, is made in the air fryer, meaning minimal washing up, minimal energy usage, and minimal mess!

These are affordable, healthy, speedy ways to cook tasty chicken at home in your favourite appliance.

Kate Calder is the author of Happiness in a Mug and Three Ingredient Cocktails, and a Leiths-trained recipe writer and food stylist who has worked with BBC GoodFood, Waitrose, Good Housekeeping, Ocado Life, Delicious and more.

- · This is the first cookbook showing you how to make your favourite chicken recipes simply, cheaply and quickly in the air fryer
- · 45% of households in the UK own an air fryer
- Chicken is the most consumed meat 35%
- Air fryer instructions are being included on Tesco packaging, with more retailers assumed to follow suit
- · Includes takeaway recipes, making healthier, cheaper and faster treat dinners
- · Every recipe is made solely in the air fryer



Bana bana chicken

/ Serves 2 / Ready in 30 minutes /

Crush the cornflakes by pounding them in a large bor using the end of a rolling pin. Mix the crushed cornflo with paprika, mixed herbs and garlic powder. Pour your eggs into a wide shallow dish.

Meanwhile make the Bang Bang sauce. In a large bowl, mix the mayonnaise with the sweet chilli sauce, honey. mix the mayonnaise with the s sriracha and vinegar.

When the chicken is finished cooking add it to the bowl with the sauce and gently toss to coat. Serve with a sprinkling of chives.

Chicken chow mein

/ Serves 2 / Ready in 30 minutes /

in a bowl, mix the oil with the chicken and the first

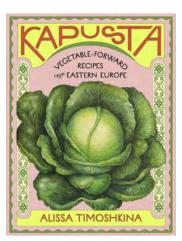
Remove the air fryer's grill plate. Add the marinals chicken to the basket. Cook at 200C for 5 minutes, stirring halfway through cooking time.

Add the veg in with the chicken. Spread the mixture out evenly, Cook at 200C for 6 minutes, stirring half-through cooking time.

tool me nocious and me souce. Lepending of which yoe of nocidies you are using you may have difficult fitring them in. To help this, cook at 200C for 1 minut reading the nocidies to soften them. Site werything ogether really well so that the nocidies are separate and everything is covered in souce. Cook at 200C for norther 2 minutes and serve.



26 DIV TAKEAWAY



Kapusta

Vegetable-Forward Recipes from Eastern Europe Alissa Timoshkina

20 February 2025 | Hardcover £28.00 | 9781784885854 224 Pages | 248 x 190 mm Full Colour Photography Throughout

'Alissa turns the cabbage cliché on its head in this joyful celebration of Eastern European cooking.' Yotam Ottolenghi

Focusing on five key vegetables to the region - cabbage, beetroot, potato, carrot and mushrooms - Kapusta honours a philosophy of cooking that has affordability, seasonality, sustainability and, above all, great flavour at its heart. With chapters also on dumplings and pickles and ferments, you'll find a diversity of dishes which exemplify the Eastern European culinary DNA.

Recipes are accompanied by beautiful photography and include a range of both meat-based and vegetarian dishes such as Cabbage Strudel, Beef Borsch, Potato Babka, a Tzimmes Carrot Cake, Bulgarian Mushroom and Walnut Pâté.

Alissa Timoshkina is a food writer, cook and historian. Ukrainian-Jewish and Polish on her mother's side, and Ukrainian, Russian and Belorussian on her father's side, she is the founder of the award-winning global fundraising campaign #CookforUkraine. She is the author of Salt & Time: Recipes from a Russian Kitchen. @alissatimoshkina.

- Eastern Europe cuisine has an unrivalled reverence for ingredients, cultivated over the centuries, that honours seasonal, sustainable, low-cost eating
- The recipes in Kapusta encourage us to reconsider our attitude towards food and bring humble veg-centric cooking into the heart of the kitchen
- · Alissa's first book. Salt & Time, was shortlisted for a Guild of Food Writers Award in the UK and a Julia Child Award in the USA





Polish Pierogi with Sauerkraut Mushrooms There durprings are agually the first thing had corress to mind when saided to man a Polich dish, Indeed, there girting beautics are a staje. In Polich dish, Indeed, There girting beautics are a staje. In Polich dish, Indeed, There girting beautics are a staje. In Polich and Good be considered in one of a collision of the Control of t mions and bacon, known as skwarki, filsanly or shiswift in Poland, Slovakia and Ukraine, respectively.

FOR THE FILLING

I onion, finely chooped

bowl, whisk the eggs with the warm water and oil, and pour into the bowl of dry ingredients. Start by moving with the fork, then gradually work the mixture with your hands to form a dough. Knead it for 2. minutes, cover with clinafilm, and let it rest in the fridge while you

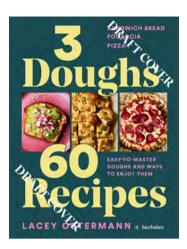
of the pen, only enhances the richness of the flavours.) Take off the heat

to make nie peimojų, okuria is civienio suminosi viemstociminosi mos viemstociminosi. Okogaji filori a filori muriutienio vievilėsi. Bus, Pilauti, osi il puoli into ili aliegia ethelet of any arkajieu, sis trihnily asi your cano. Usinigi ani upiside-doviem mosių oria peistry rimigi, cut out sie manty circline asi your cano, noughly 6-filorio (2-20) in in dismeteri. Kriesed titie off-cuto inho a balli principlace unider clinightimi.

Add a tablespoon of the filling in the middle of each disk and pench the edges firmly to create a half-moon shape. Keep the tinished dumplings under a damp towel, while you make the rest of the period;

to cook the pietogi, bring a large saucepan of safed water to the boil and cook in batches for 5 minutes or until they float to the top. Use a

If making the crispy parcetts and onion topping, fry the parcetts it onion in a frying pan with a pinch of salt for 20–30 minutes or until



3 Doughs, 60 Recipes

Focaccia, Pizza, Sandwich Bread – Easy-to-master Doughs and Delicious Ways to Enjoy Them Lacev Ostermann

27 February 2025 | Hardcover £24.00 | 9781784887551 192 Pages | 248 x 190 mm Full-colour Photography

Learn how to make bread simply and deliciously with three easy-to-master doughs for FOCACCIA, SANDWICH BREAD and PIZZA from the queen of dough behind your favourite viral bread-making videos, Lacey Ostermann (@_lacebakes_).

Each dough has practical step-by-step instructions, detailed photography and QR codes to video tutorials that will fill you with confidence as you learn to make bread. Lacey presents 20 creative yet easily achievable recipes for each dough...

- Focaccia: make Chimichurri Focaccia or Cinnamon Raisin Bread. Any leftover focaccia makes great French Toast.
- Sandwich Bread: make the perfect loaf to top with Grilled Nectarine, Burrata and Hot Honey or roll into Cinnamon Caramel Monkey Bread.
- **Pizza**: try Lacey's Roasted Pumpkin Pizza with Fresh Pesto. Use leftover dough to make Doughnuts.

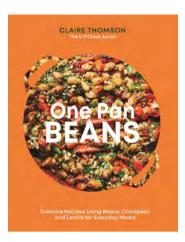
Whether you're a newbie to breadmaking or a seasoned pro, grab a bag of flour, pop on an apron and let's dough!

Lacey Ostermann started baking bread in 2020 and started a micro bakery from home. When she started sharing her creations on social media @_lacebakes_, her content quickly took the world by storm and she now breaks bread with over a million people online. Originally from Northern California, Lacey is now based in East Sussex, UK.

- Lacey has over 1.5 million followers on <u>Instagram</u> and TikTok combined
- Bakes are made with instant yeast, no sourdough!
- · Over 50 of the recipes are vegetarian
- This is a one-of-a-kind accessible baking book









One Pan Chicken 9781837830886 £20.00 | Hardcover

One Pan Beans

Creative Recipes Using Beans, Chickpeas and Lentils for Everyday Meals

Claire Thomson

27 February 2025 | Hardcover £20.00 | 9781837832675 160 Pages | 226¼ x 175¼ mm Full-colour photography throughout

Pulses are so versatile – you can roast, bake, fry, stew them, or make salads, soups, dips and snacks from them and reap the rewards of their nutritious goodness. Pulses – namely beans, peas, chickpeas and lentils – are full to bursting with protein and fibre, iron, potassium and folate. And best-selling author and professional chef Claire Thomson offers up her best 70 recipes with pulses as star of the show, revealing just how simple it is to create delicious one-pan meals that all of the family will love.

Drawing inspiration from across the globe, Claire showcases recipes that will inspire you to choose pulses as your budget-friendly midweek go-to ingredient. From Turkish Lentil Tomato Soup and Pasta e Fagioli to Pork Belly with Butter Beans and Sage, *One Pan Pulses* is a practical and dynamic source of kitchen inspiration.

Claire Thomson is a chef, food writer and a constant source of family-cooking inspiration to her 180,000 Instagram followers. Claire has written for the *Guardian*, *Telegraph*, *BBC Good Food Magazine* and *Delicious* and is a Guild of Food Writers award winner. She has appeared on BBC1's *Saturday Kitchen*, Channel 4's *Sunday Brunch* and BBC Radio 4's *Woman's Hour*. On her podcast *The 5 O'Clock Apron*, she chats and chops with people from other professions about what they cook for dinner. Her previous books include *Art of the Larder, Home Cookery Year*, *One Pan Chicken* and *Veggie Family Cookbook*. @5oclockapron

- 70 simple all-in-one recipes that are packed with flavour
- The ONLY one-pan pulses book on the market!
- · Easy, family-friendly recipes from a professional chef

Chorizo, Cider and White Beans

Serves 4 as a tapas or starte

2 thep olive oil 250g (9oz) cooking chorizo, chopped into 2cm (3/in) slices 2 gartic cloves, finely chopped 2 bay leaves

2 bay leaves 250ml (9fli oz) dry cider 2 x 400g (14oz) cans large white beans, drained and rinsed 1 small bunch of flat-leaf parsley, roughly

1 small bunch of flat-leaf parsley, roughly chopped salt and freshly ground black pepper 4 thick slices of robust bread, to serve Serves 4 as tapas or startor or 2 as main meal When I had my restaurant, this really simple Northern Sparshi, dish of chorizo cooked in cider was a bit of a maintain on the mean and five and was always a favouries with the customers. The cider and the chorizo creates a deeply flowured susce that the beaus can soak in, mailing the hearast the true star of the above. The bity is important here in this short list of a continuous continuous

 Heat the olive oil in a frying pan over a XX heat, add the sliced chorizo and cook over a low heat for about 5 minutes until the chorizo is golden and releases its fix into the pan.

chorizo is golden and releases its fat into the pan.

2. Add the garlic and bay leaves and fry for about 1 minute until fragrant, then pour in the cider and cook for 5-8 minutes until

3. Stir through the beans and paraley and season to taste with salt and pepper.

4. Toast the bread and serve with the chorizo and beans.



FRIED AND PAN FRIED

92 FRIED AND PAN FRIED



Split Pea and Ham Soup

2 bay leaves 1 small bunch of parsley, leaves picked and finely chopped, stalks separated 1 bio thome sprin

and ninety cnopped, stake separated 1 big thyme sprid; soaked in cold wate for 4-8 hours or overnight. 2 thep extra virgin elive oil 2 oxions, finely diced 3 gartic cloves, finely diced 400g (14e0; carrots, pealed and thirly

3 celesy stalks think sliced

400g (14oz) dried split green peas, rinsed and drained salt and freshly ground black pepper Serves 4

This soup goes by the failulous name of London Particular; so called because the recipe was named after the "pas souper forger flandon back in the 1950s. This soup is made with decid split pean, some soins and a hum hock amongst other ingredients. The creamy depth of the cooked pean billited down with the smooked hock stock, was thought to mimic the murky green fig., which at the time was so thick, you could havely see your hand from in front of your face. Back to this soup, granted, it's never graing to be a looker, but it does have a great name and tasters finatistic to boot.

 Tie the buy leaves, parsley stalks and thyme sprig into a bundle with some string (alternatively leave untied and pick out later). Put to one side.

Place the ham hock in a large pan of water and bring to the boil. Drain and discard the water, returning the empty pan to the heat.

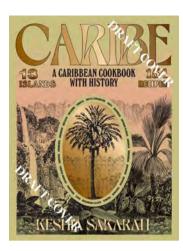
3. Add the olive oil and the onions to the pan and cook over a XI heat for 10 minutes until soft, then add the garlis and cook for 1 minute until aromatic. Add the carrots, celery and the herb bundle and cook for another 1 minute, stirring.

4. Nextle the ham hock into the vegetable mixture, then add the split peas and 1.5-2 liters (52-70ff etc) of water, so that the ham hock is covered. Bring to the boil and reduce the heat to low. Cover and cook for 1-1½ hours until the split peas have mostly disintegrated into the soup mixture, storring every 15-20 minutes.

5. Remove the ham hock from the soup and place it on a wooden cutting board. Remove any meat pieces from the hock and chop or pull the mest into roughly 2cm (Ysin) pieces. Remove the herb bundle or herbs and discard.

 Stir the pieces of meat into the soup, remove the pan from heat, and immediately stir in the chopped parsley. Season to taste with salt and peoper.

504PS 42



Caribe A Caribbean Cookbook with History Keshia Sakarah

20 March 2025 | Hardcover £30.00 | 9781784886837 320 Pages | 248 x 190 mm Full Colour Photography Throughout

An incredible journey through the social and culinary history of the Caribbean, with recipes from every nation.

Caribe' is the first-of-a-kind exploration of the food of the entirety of the Caribbean: Antigua and Barbuda, Bahamas, Barbados, Cuba, Dominica, Dominican Republic, Grenada, Haiti, Jamaica, Saint Kitts and Nevis, St Lucia, St Vincent and the Grenadines, and Trinidad and Tobago. Through years-long research, food writer and chef Keshia Sakarah has explored the complicated and varying histories of each nation through its food, and with it addressing both difficult truths and creating a joyful collection of the most celebrated recipes in the region, from Cuban black beans, rice and bacon and Dominican fish fritters to Barbadian coconut turnovers and Haitian butter cake with vanilla and spices.

Including stunning location photography, essays and recipes for breakfast, lunch, dinner and everything in between, Caribe' is the ultimate tome of Caribbean cooking.

Keshia Sakarah is a food writer, recipe creator and a chef/owner of Caribe' in Brixton. Named as one of 100 influential women in food by CODE in 2021, Keshia has contributed recipes to various publications including Waitrose Weekend, Guardian Feast, BBC Good Food, and even the CBeebies series, Jojo and Gran Gran. She has also been filmed for BBC Good Food, Tastemade and Twisted, and appeared on Masterchef: The Professionals in Dec 2021.

- · Location photography from multiple islands
- Detailed essays about each of the 13 nations
- More than 100 recipes



SOUP JOUMOU

During seconforms and eighteenth contary Halti, under French colonial rate, the sendered were not just forced to work in the range cane find to co offer plantations, they were also cantimers and sensors, responsible for silked roles and no schaners, ironemogens, carposters and most importantly cooks. Thereon's in the Haltian Kreyd word for purposits, and the main imaginate of their disk. Thistocologie, sensors of Haltia, was used to make journees. Those given the responsibility of cording in shantation histocologie, solveness. Those given the responsibility of cording in shantation histocologie, solveness. Those given the responsibility of cording in shantation histocologie, solveness when the solveness of the state of the solveness o

(canols) or olive oil 2.2 litres (Nii) ff oz/9/4 cups) good-quality

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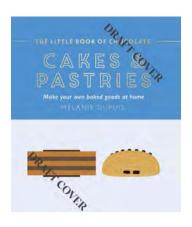
of the salf and pepper, rubbing it in so that the meal is well covered in the seasoning. Cover and set aside in the refrigerator to marinale for a few hours, or overnight.

large saucepan of water to the boil and look the pumpkin for 10-12 minutes until soft, then drain. Crush the pumpkin using a fork or potato masher to form a smooth-ish puree, then set associated In a separate saucepan, heat the rapessed oil over a medium beet and sear all over until lightly browned, turning or Next, add the stock, cover and simmer for T/6-2 hours or until the

beet is tender.
Once the beet is tender remove the pan from the heat and Once his beef is tended to move the part from the hart and separate the men from the liquid, receiving both Pour the liquid back into the pain along with the primpsin pursels and bring to me bod. 3th consolicularly to ensure the primpsin brained into the sideok. Once the stop is smooth, add the thymic gains, 3cotch bronder, conso and for ensuring saft. Once the "Brindless, then add the contrat, political, and pains, 3ment over a smedium row hart to provide the primpsin brained and the contrat, political, and pains, 3ment over a smedium row heat for a fairth to 1-12 mindles, or until the vegledades are tender. Thinkly, add the calculage and the collect beef for the last family and the coloning this size.









The Little Book of Chocolate: Sweet Treats 9781784885960 £10.00 | Hardcover



The Little Book of Chocolate:
Desserts
9781784887223
£10.00 | Hardcover

The Little Book of Chocolate: Cakes and Pastries

Make Your Own Baked Goods at Home **Melanie Dupuis**

6 March 2025 | Hardcover £10.00 | 9781784887193 128 Pages | 185 x 160 mm Full-colour Illustrations

The Little Book of Chocolate: Cakes and Pastries will teach you the techniques needed to make your own chocolate treats at home.

From learning where chocolate comes from to how it is processed, as well as featuring over 15 chocolate cake and pastry recipes such as Chocolate Chip Cookies, Millionaire's Shortbread, Paris-Brest Cake, Millefeuilles and Pain au Chocolate, you will master key skills to help you become better at working with chocolate.

This is a bite-sized masterclass in chocolate and every chocolate lover's dream.

Melanie Dupuis trained as a pastry chef and caterer in France and worked in the country's best hotels and restaurants (Helene Darroze, Benoit Castel, Nomad Food & Design) before embarking on a second career as a food writer. Her first book, *Patisserie*, was published in 2014 and has been an international success.

- This is a masterclass in making chocolatey cakes and pastries
- Re-using content from The Ultimate Book of Chocolate, each book in the series will focus on a different type of chocolate
- By breaking The Ultimate Book of Chocolate down into more manageable, bite-sized books, we hope that readers will find it easier to master the art of chocolate making





1. Make the chocolate shortcrast doping plage 42.) After leaving it to stand for the required time, roll it out (page 12.4) and cut out discs of doeigh using the party cutster out discs of doeigh using the party cutster with baking paper (baking parchment) and part the dough discs inside them to make pastry bases (page 12.4). Cut off the encess dough (page 12.4) and part in the freeze. Make the creamy gazache (page 23) and stat saids in the friggrants.

2. Preheat the oven to 160°C (20°T) gas 4), then bake the tart bases for 12 to 15 minutes. Cost the tart bases with a thin layer of chocolate (chablon; page 11) and refrigerate for 17 minutes. Put the ganache in the piping bag fitted with an 8 mm plain nozzle then pipe it into the tart bases in opirals until it reaches halfway up the sides.

3. Remove the tartlets from the rings. Cut eight a ~ 35 cm % in . 10 in) straps of baking paper, which should be twice the height of the tarts. Using a paintbrush spread the softened butter on one side of each strip. Place the strips in the circles, with the butter on the inside, then put the tarts back in the rings. This collar will allow the souffle mix to rise evenly and unmould easily. Set aside in the refrigerator

4. Make the souffle mixture: melt the chocolate in the double boiler (page 116). Whisk the egg yolks with the milk, then set axiele, Make the Freeth meringue (page 49). Put one third of the meringue in the melted chocolate and whisk briskly. Add the sieved occoa and whisk pagin.

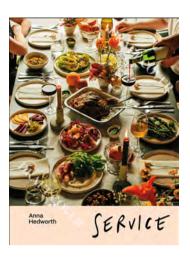
5. Add the egg yolk and milk mixture Mix well, then stir in the remaining meringue using a spatula.

6. Place in a piping bag, make a small hole in the corner then fill the tartlets with 2 to 3 cm (% in to 1 in) of soufflé mix, Set aside in the refrigerator.

7. Preheat the oven to 300 °C (400 °P;gas 7). Bake the tartlets for 5 to 10 minutes. Remove from the oven and leave to stand for 3 to 5 minutes. Carefully remove the tart rings and strips of baking paper. Sprinkle with coora (unsweetened chocolate) powder and serve immediately.







Service One Day in a Restaurant, Over 150 Recipes Anna Hedworth

6 March 2025 | Hardcover £30.00 | 9781837831494 288 Pages | 248 x 187 mm Full-colour photography throughout

In Service, chef Anna Hedworth takes the reader through a day in her restaurant, the soothing rhythms of prep and mealtimes, and the ups and downs of service. From breakfast through to dinner, Anna's recipes are characterised by their simplicity and seasonality.

In the best traditions of chefs like Alice Waters, Stephanie Alexander, and Judy Rodgers, Anna's passion for food, ingredients and the place she calls home shine through in her writing. Based in the northeast of England, Anna's restaurants as well as her food are thoughtful, unique and compelling. As well as celebrating the joys and challenges of restaurant life, *Service* perfectly captures a key moment in modern British cooking and eating.

Anna Hedworth is cook, author and owner of Cook House, an award-winning restaurant in Newcastle upon Tyne. Previously an architect, she changed careers in 2016, opened her first restaurant, Cook House, that year, followed by Long Friday. Her first book, *Recipes and Stories from Cook House*, was named one of the Top 10 Food Books of 2019 by *The Sunday Times*. Cook House was named Restaurant of the Year 2019 by the *Financial Times* and was awarded a Michelin Plate for 2021.

- Anna was chosen as one of CODE's Hospitality's 50
 Women of the Year 2023, and runs two award-winning
 restaurants in Newcastle, Cook House and Long Friday
- Anna is a champion of local provenance and sustainability, using pioneering methods for preserving and teaching sold-out classes on pickling
- Cook House was one of The Sunday Times' Top 10
 Food Books of the Year in 2019 and the restaurant was the Financial Times' Restaurant of the Year 2019

nemes are laid our waiting for people to decide. Lights when cooked in lots of good quality salty harter. The are adjusted, music that lends itself to a quiet sunny morning is playing in the background. The first check of the day buzzes the litches and salty, meet balance is key. Buttery rount peers with maple syrup, peached applies with miso caramel sauce fresh streeberry compone with almonds, blackberry Miriam turns, takes it from the printer and dotait into and have could substance the season well-weethtopping, this rhuberb and respherey version is a firm steram name, cases a room the princes and notes into-the check rall in front of her 2 pancakes. It begins. We've adapted our pancake recipe over the years, originally from a friend Shaun Hurrell, a talent in all favourite. Mornings in the restaurant see plates pilled high with arenas of food. We survithe spices and sometimes use mancalces flying yound the building at communace helir, butternilk or ricotta, the toppings change with the sessons, every way they are delicious, especially trying to keep up with a weekend growd in urgent need of sustenance. Spiced Pancakes with Poached Rhubarb & Raspberry, Greek Yoghurt & Toasted Pumpkin Seeds For the Pancakes, mix all of the set ingredients together in a bowl, and then mix all of the dri ingredients in a separate bowl. Then seve the dry into the wet and mix thoroughly it is ok if 40s Method Butter 2 Fee Pange Eggs 75g Yoghurt 150m/185cm Milk For the roast thuberballoe the thuberbinto hito Hinch pieces and arrange in a flat layer in a balo ing tray, souther over the raspberries and oaster sugar, then squees and strips of zest Roast at 1900 for 15 minutes then allow to occi. 100s Plan Flour 10g Balang Powder A pitch of Fire Salt 20g Ceater Sugar % top-ground ginger To product the manualizer must be broken if the Markin is now affect finding new and head \$1 strations. to cook the parasities, met awroto of cutter in a non-stock rying pain and held to suzzing, said to cover the whole pain and add more butter? It is styl, Add dollops of paincake mix, a large heaped serving spoon per panasie, they will expand quite a lot, so leave space, it ma pain at a time is ideal. Cook for around 2-3 minutes per side until golden brown, tilp and ne-% tsp Nutmeg. posit they should be springs to the tough when done. You can keen them in a low over while peating the process if you have a lot of people to feed 250g Raspherries of Greek Yoghurt and a souther of toxisted pumpkin seed It in advance and fry them off all week if you fancy. It will expand to leave nom nitro title with Thyme, Yoghurt & Almon ant Plums with Star Arms, Offense Fraiche and Date Syrup Maple Roast Plears with Double Cream

The coloriac that series from the farm in Henhamshire are like little brains, the one is to the experimentaries always seem to have become undo more un-ords and presentable, but these are a dastic example of real food warns shop food. Charament stop you as they walk through our shop a slong "encise me, what is that?" Karafed retired little balk; so still discission to

the folds, their tops grow tall almost like a ministrare bunch of oders, a part of the vegetable that you don't even see in the shops, but we chop down to make kimchi or an oil. How their flavour, this whole family odersic, colors, parties, lovage, they have an earthy, natty, herbil steel always come back to.

Celeriac Soup with Crème Fraiche, Truffle Oil & Pumpkin Seeds

50mi Formace Other Oil or 25g buth 1 Onions dised 1 stolk of Celliny 1 Leefs 3 gards cover. 1 Celeras presed and doed

In a large pain heat the of or butter and add the orions, seeast with the oelety and feek until soft, golden and stoley, about 15-20 mins. Then add the celeriac and cock for a further 10 mins, add the grated garlo and cock for a couple more instudes.

Cover the mixisith water or stock and sinseer for 30 mins until every thing is very soft. Bitz with a stock blender until very smooth and sitry and add a generous amount of salt and pepper to task.

This will keep for up to five days in the fridge.

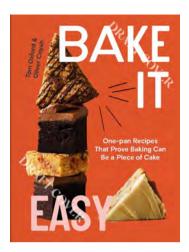


p

If you are making this vegan only use veg stock or water but if it is vegetation you can cook the crisins in buffer at the beginning. Add 250mH double cream at the end for another creamy soup. Alternatives.

Squash Jerusalem Articholie

Breakfas





Bake It. Slice It. Eat It. 9781787138667 £16.99 | Hardcover

Bake It Easy One-pan Recipes That Prove Baking

is a Piece of Cake Tom Oxford and Oliver Coysh

13 March 2025 | Hardcover £16.99 | 9781837832606 144 Pages | 225 x 175 mm Full-colour photography throughout

Bake It Easy is a celebration of good, honest baking, with 50 seriously impressive one-pan bakes.

The boys behind The Exploding Bakery are back with a bang. This time, they're here to show you that low-cost, low-effort baking doesn't have to be boring. From no-weigh cakes to make-ahead bakes, through storecupboard heroes and seasonal stars, *Bake It Easy* takes the humblest of ingredients and transforms them into extraordinary tastes and textures.

With clear instructions, minimal equipment and vegan and glutenfree options, *Bake It Easy* contains unbeatable one-pan recipes – each accompanied by a photo – that can be made in ANY home kitchen, by any baker. Discover recipes for Treacle Pudding Loaf and Toffee Apple Cake, plus PB&J Blondies, Tiramisu and Maple and Pecan Friand Cake. and so much more.

Tom and Ollie are the duo behind Exeter's The Exploding Bakery, where they provide great cakes to the food service industry, but also make brownies designed to be posted through a letterbox. They are an environmentally conscious brand, and have been featured in *Vogue*, *Tatler*, *Vanity Fair*, *The Times* and the *Guardian*.

- A simple baking book bursting with quirky personality
- The Exploding Bakery has connections with businesses all over the UK, and are stocked in the likes of Fortnum & Mason Piccadilly and Waterstones Cafés.
 They also offer nationwide delivery
- All the recipes can be made in one of three standardsized tins: a 20 x 20cm brownie tin, a 20cm round cake tin and an 800g loaf tin

NGREDIENTS

All the Exploding Sidery, when it comes is of-doubley where we pure in the comes is of-doubley where we pure in the double comes and in the comes of the comes of

BUTTER
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A Disp recipies are existe using medium-ster eggs. While favor of keeping things sents-medium as it mesers you'll always know that the consense of your egg weigh 50g (Trico). If you start going roque and keying the large, then next sevels the medium, you'll most likely have to get the schoolance out to give you the common might and could and up conregating your pushing. Neep your eggs at room temperature and they should lest for about a moustli-However, the feather the egg, the more stable the bake. Using room temperature eggs will help to create a sendother batter if the eggs ard cold, they will start to firm up the fats, which can reade any entires on.

can make your intown go kampy.

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William A LEGINGS.
While how behalve all in ground selected as the bedock of revery of our calles for life how year. They add so much source and flavour their year anythy doing for their conceivement and are found they want from their day worth their conceivement and the found their day worth their fact from with a little flow or help held their beneath and also look, are left to them sign quality and the help with the help held their beneath and the help held proud their flow or their consideration and their one adding must be the mice controlly ground with the saling left on, adding must be to make your calles and the sa. good selection of their saling foliation of a restrict as a simplify response.



GRAPEFRUIT DRIZZLE LOAF

The survey grapefruit takes centre etage in this recipe If's our take on the lemon drizzle, with a little more colour and vibrancy, fingapfruit is bold but under-appreciated, particularly the red and ruby varieties. Here, it adds a wink of distinction that puts lemon drizzle in the shake

TO MAKE THE CAKE
200g (2r) soft butter
200g (2r) caster (superfine):
4 eggs
200g (2c) self-raising flour
3 teaspoon balling powder
5 teaspoon balling powder

I teaspoon baking powder % teaspoon said I teaspoon varilla paste finely grated zest of higrapetrult TO MAKE THE TOPPING TOOG (Thiot) caster (superfine)

14 Other Equipment

Prehest the oven to \$50°C fsn/400°F/Gas 6 and line your 2to (900g) lost tin (see page 000).

To mise the cake, best together the butter and augar until they become pale and fluffy. Then add the aggs, one at a time, and scrape down the sides of the bow between each mix. Sift in your four, being powder and sait and fold in so form a smooth batter. Finally, add the vanils and respectful these and place is take proster on the form on partie min your load fit.

Bake for 35-40 minutes until the top of the cake becomes go

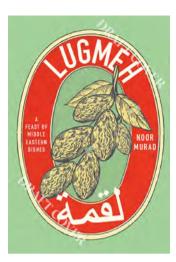
While the case is cooking, make the ditizate topping. Put the super in a bowl and squeeze in the grapefully jules. Bont working if any pub gates in -1 to did to the needstelf -1 but to but such to catch any seeds. Mit the jules and super to form a granular pasts, then 10 this operation of the horizones which this self in the fit is besent to julicia and into the case.

Allow the cake to cool then remove from the tin, slice and serve with a helty dolloo of yoghust or creme fraction.

NOTE: For some added applicationation, and a couple of shots of gas to your drizizie to being some grown-up flavours to the party.



34 REAL CAKE, REAL QUICK



Lugma A Feast of Middle Eastern Dishes Noor Murad

20 March 2025 | Hardcover £28.00 | 9781837832019 288 Pages | 269¼ x 180½ mm Full-colour photography throughout

In Arabic *Lugma* means a bite, or a mouthful. For Noor, as a chef and the former head of the Ottolenghi Test Kitchen, her whole career has been centred around taking bites of food and analysing them to create the perfect dish. Noor has offered over 100 recipe winners in *Lugma*, an ode to the food she grew up eating – a mix of food from Bahrain and the surrounding Middle East with a slightly westernised slant, thanks to her English mother.

Bahraini food pulls on many culinary influences – an abundance of herbs, dried limes and sour flavours from Iran, liberal spice and chilli heat from India and the elaborate rice dishes and foods from the Levant – to create a unique and flavour-packed cuisine. From Spring Time Fattoush and Stuffed Baby Aubergines to Slow-cooked Fenugreek Lamb with Pickled Chillies and Pistachio Cake with Labneh, these beautiful recipes are full of love and warmth.

Bahrain-born, London-based and New York trained, **Noor Murad** joined the Ottolenghi Test Kitchen in 2018, where she worked as a recipe developer for *Falastin* and *Flavour* as well as Ottolenghi's *Guardian* and *New York Times* columns. She became the head of the Ottolenghi Test Kitchen, and wrote the *Ottolenghi Test Kitchen* books: *Shelf Love* and *Extra Good Things*. Her own recipes have featured in the *Guardian* and *New York Times* and she has cooked on BBC1's *Saturday Kitchen*.

- Noor was head of the Ottolenghi Test Kitchen and is renowned for recipes that are bursting with flavour
- She has an engaged audience of 250k followers on Instagram
- This is Noor's take on Bahraini and Middle Eastern food, packed with veg, herbs and spices

Watermelon salad with cucumber, red onion and ricotta salata

Growing up, watermeloon were a much loved snack when the summer beat was at its peak, and I needed something refreshing and hydrating to stak my treth into. It seems almost wrong of me to not include a neighe for watermelon in this book, as it is with a unifying inguiselends arrows the Middle watermelon in this book, as it is watch a unifying inguiselends arrows the Middle watermelon in this book, as it is watch a unifying inguiselends arrows the Middle which I instruct you to devour on the hottest day of the year with reckless absorbor.

Serves 4

Prep time: 15

35 red onion, peeled and finely chopped (60g)

to serve

1 thep lemon juice
2 small Lebanese cucumbers,
desceded then cut into som
cohes (anne)

sog buill lerven fomi olive oil 16 large (or s/2 a small) ripe watermelon, seeds removed, out into a16-3 en cabes to get 200g (smack on any extra) Add the onser, sumar, temon jusce and 5s teaspoon salt to a small bowl and tons to combine. Set aside to pickle gently.

the cucumbers with ½ teaspoon salt then place into a sieve over a bowl to catch any liquid. Leave for about 10 minutes

Add the parsley, basil and 3 tablespoons of oil to a small food processor and blitz until very smooth. Add this to the drained cocumbers and mix to combine.

To serve, arrange the watermelon and ricotta salata onto a large plate and then evenly spoon over the onion and cucumber mixtures. Prizzle with the last tablespoon of oil, sprinkle with the extra sumac and serve right away.



MEZZE AND SALI



Balaleet: Sweet Noodles and Salty Eggs

student is negationed into the hevaliant offering throughout the Galf, particularly the ULA, Saharian, Kawaii and Gasa. I we short thin this shift needs to come with list own creast, semesting along the lines of: I know it sounds odd but I promise it's ready, needing, along the lines of: I know it sounds odd but I promise it's ready, needing decisions, but with a much panchier tagline. If so not a combo you'd oftens think of, but it works, if you're not reading four line between sightly sweet but also account; I dis ever come to reading the faith in the between sightly sweet but also account; I dis ever of tea afterwards. If you can't get badd of wheat terminolii modelles, you can use angol'hall parts intend—less traditions, the still door,

Serves 4

Prep time 10 min Gook time 35 min

stog (4½mr) silient vermic mooffer, broken into 4-(about nin) pieces 40g (1½or) mesalted butte

and mortar

56 top tightly packed saffron
threads, finely creahed,
soaked in a Thep hot water
i top resewater

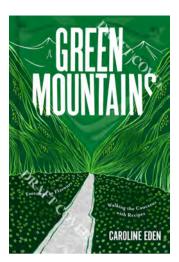
sugar 4 large eggs 54 cap ground turnwric

54 tap ground turneric 4 tap olive oil 2 Thep finely eliced spring enions (scallions) fine sea salt and freshly ground black persons Flower large, bailed used passwers a medium bact. Once but, and far be-emission fundaria and trans. Intring consistably at first framework and the emission fundaria and trans. Intring consistably at first fixture for to a plant other respect with the emission genedies. Intrinsic the contribution of the co

very generous grind of pepper.

Heat a medium, mon stick flying gan (killer) with nesspoon of the oil over a medium-high bast, Core has dad equaters of the beaten agg mixtum, swifting to cover the base and cook fair just a seconds, or useful acidy between do the bottom and activating to alsessoud the central below appeals as fifty the scattering or alsessoud the central below appeals as fifty the softeness cover also content to the control of the control of the condition of the twentiating of and egg mixture to make a condition in text. Leavely strench each remeditor as you would at times and place them sever the noother. Sprinkle which he spring existens followed

ENEARPAIT



View on Edelweiss



Black Sea 9781787131316 £25.00 | Hardcover



Red Sands 9781787134829 £26.00 | Hardcover

Green Mountains

Footsteps to Flavours – Walking the Caucasus with Recipes

Caroline Eden

3 April 2025 | Hardcover £28.00 | 9781787138513 288 Pages | 246 x 167 mm Full-colour photography throughout

Green Mountains charts a journey through the Caucasus, using food as a passport and stories as currency.

Beginning in Armenia, moving northwards through Georgia and ending at the Black Sea, *Green Mountains* weaves together the enchanting geography and the cult of the kitchen that prevails within these two countries. Tales of testing hikes and unpredictable terrain are punctuated by the foods Eden eats for respite – citrus, tea, apricots, mountain greens and magical cheeses – and the stories she uncovers.

Sharing both the deep comfort and satisfaction of a meal served after a long walk, and the unique relationships she forms with her hosts, Eden offers readers unique insights into the culture and food of these two countries. With meticulously researched histories, a catalogue of recipes from her travels, and rich, compelling stories, this is a travel book like no other

Caroline Eden is a travel and food writer focusing on the former Soviet Union and south Asia. She has written for various publications including the *Daily Telegraph*, *Financial Times* and the *Guardian*. Caroline's first book, *Samarkand*, won the Guild of Food Writers Award for best food and travel book in 2017. She lives in Edinburgh, Scotland.

- Green Mountains follows the multi-award-winning Black
 Sea and Red Sands
- Features stunning location photography from around this mountainous region
- This underexplored region is gaining interest in the aftermath of the Russia–Ukraine conflict

Mary's Kitchen Garden Soup

At the Green Stone Gasadhouse, after surviving the intense lightning storm, we ast as a rickey wooders table, unsteady or gass, harefoot and not earing about analie-biting insects. And under moonlight in this little oats, when after this hydrating soup had been served, we intudged a long celebratory posses, paised with an Acaras Slim eigenter, then raised a totat." Fio life We are alive, we are ablew? And as we did this, two young witermakers checked in, neighpool off and jumped straight time the small gerden switming pool. Moonstruck, full of life and full of lower.

SERVES 4

60g/2 Noz medium bulgur wheat Sex selt and freshly ground black pepper

2 thap olive oil

1 red bell pepper, chopped 1 large onion, finely chopped

2 garlic cloves, finely chopped

2 this tomato purée (paste) % tip cayenne pepper

% tsp cayenne pepper % tsp sweet paprika 200g/7oz canned chopped tomatoes 700ml/3 cups chicken stock

700ml/3 cups chicken stock 16 teaspoon red wine vinegar

Generous handful of soft herbs (a mix of parsley, basil, dill, tarragon), chopped 200g/7oz mixed leafy summery greens (spinach, sorrel, rocket (arugula), lovage)

Juice of 1 lemon Sumac (optional

Put the bulgur into a saucepan and pour over enough boiling water to cover by tem^{1/5}in, then clamp on a lid, bring to the boil, then simmer for t5 minutes. Try a couple of grains to check if it is cooked – it should still have bite and texture Season well with all and pepper and set aside.

Heat the oil in a large casecrole or saucepan over a medium heat and assist the red pepper and onton, with salt and pepper; until soft, then shd the garlie and stir until its purgeryel searss. Add the tomato quiree, six well, then sald the spices and cook for a couple of minutes. Next, seld the chopped tomatoes, stock and vinegar and cook gently for 5 minutes.

Stir through the herbs, along with the greens and lemon juice, then check the seasoning and let the soup bubble for 5 minutes more.

Remove the soup from the heat, adding a little hot water if you find it too thick, and stir through the bulgur (only when ready to serve or it will go to mush if left in stock). Ladle into bowls and dust with sumac, if you wish.

24 ARMENIA - SCENT OF THE ELECT-





Trout Baked with Orange and Raspberry

As an early Christian nation, viticulture in Armenia is so ancient the Herodotus wrote of it being shipped to Babylon in the 5th century BCE and Xenophon, student of Socrate, noted the fregrent wines when marching through with his armies. Armenia doesn't feel have the same level of out-and-out wine obsention as Gorgo, but it is in fast develoging seem. Colore to the Green None Guestionaue is the Old Bridge Winery where one afternoon we feasted on an inventive dish of tours, not with strargon as is most common in Armenia. but baked with orange and oregano and served with a sharp raspherry state. The owner, Armen Khalatyan, recommended a bottle of dry red visin from the rody vineyards close by, reminding ou that when it comes to fish wine does not always the volume of the wine.

SERVES 2

2 small trout (roughly 350g/12oz each), gutted and cleaned but heads on 2 small orange, halved then sliced into thin half-moon crescents

thin half-moon crescents 115g/4oz fresh respherries 1 thsp olive oil I this cider vinegar Sea salt flakes and freshly ground black pepper Handful of fresh oregano (or thymel sprigs

Preheat oven to 200°C/400°E/gas mark 6. Using a sharp knife slash the fish, nomore than Icm/Viin deep, four times on each ride. Fush the orange slices into the slite. Place on a large baking tray lined with foil, leaving space between, bringing the sides of the foil up to wrap and real the troat. Bake for 20 minutes.

While the trout cooks, blend the rapperries with the oil, vinegar, a pinch of salt and I tablespoon of water, then force through muslin or similar to remove the needs.

Remove the fish from the oven and open the foil parcel. Sprinkle over some salt and pepper then scatter the oregano over and bake again, foil open this time, for 6 minutes or until the fish is cooked through. Serve with fresh bread and salad.

11



Stay for Supper Laid-back Vegetarian Food to Share Xanthe Ross

10 April 2025 | Hardcover £25.00 | 9781784887285 192 Pages | 247 x 173 mm Full-colour Photography

Xanthe's laid-back style of cooking centres around the idea that every meal should be a celebration of the food we're eating and a chance to enjoy the people we're eating with. Stay for Supper is a collection of vegetarian dishes that can be scaled up or down or paired with other recipes, depending on how many you're feeding.

There are simple dishes like White Miso Butter Beans, Crunchy Bean and Summer Veg Salad or Chocolate Chip and Almond Butter Cookies, alongside recipes to savour cooking like New Potato Frittata with a Fresh Herb Salad, Tomato, Aubergine and Mozzarella Lasagne, and Xanthe's iconic Meringue Tower.

With pairing ideas for every recipe and four seasonal menus to use as inspiration, Xanthe's tips will have you hosting simply and joyfully. And using few ingredients cleverly, cooking with what's in season and enjoying the process will fill your table with nourishing, plentiful and delicious dishes.

Xanthe Gladstone is a supper club host and vegetable grower based in London. After training at Ballymaloe Cookery School, she has worked in restaurant kitchens such as The Pig Hotel and shares recipes and aspirational lifestyle content with her Instagram audience. She has worked with brands such as Ganni, Sezane, Bold Beans and Belmond.

- Xanthe works with many brands including Bold Beans, Ganni, Moth, Waitrose, Mutti Pomodoro, Belmond
- · Xanthe is a supper club host
- Dinner parties and hosting are on the rise, with people looking to have friends at home instead of going out

New Potato, Asparagus, Chive and Egg Salad

When I lived in Wales, I lived a mile away from a field of suparagus and so had the complete pleasure of laving a contact supply of it in my latches and would often make this situal often with new sensor posters. Aparagus is a permissil vegenate to grows in the same find year sider year. When you see, much of a commitment it is, how it grows and how time consuming it is to harvant, you really appearture what a appeal to present to all. You can be grown and how time consuming it is to harvant, you really appear in what a peak in the most flework of the most flework of the present of a print gard embodies the excitations of the reason hould.

Serses 4 People

750g new positions
5 free range eggs
400g sayungus
1 sap Dijon mustard
juice of I lemon
1 shop good quality mayonasiae
4 shop extra virgin olive oil
5 bunch chives
1 chives miss

Sea salt and black pepper

One with Warm kale and lentil saled, whipped ricotta and superague brunchetta, cannellini bean and outsity die Method

Feel the potatons and out that in half. Half fell is autorized with very generously which wanted a half face like serves sets. This will resure that the potation or exceeded the very through clother than put the bounder. Add the positions to the part, being the wanter half put the bounder. Add the positions of the part from the wanter put the bounder of the part of the part of the part of the wall know they are behalf if you and with these vally with a feel, but he careful they done overcook using the first position. And out the term to part of the position and out them to part of the position and out them to part of the position and out them to part of the position and the part of the par

liting a yan of water to the boil, and add the eggs, using a luffle or a signer goon. If you drop them is, they may be at the bettern and crack. See a timer fee? To missive such them remove the eggs with the sellor or large yours and pop them job to lovel of cold water. When they are cool enough to handle, ped and lift them and not to one aide as a clean bond, See the pan of water to one aide as you will use this to cook the superagram.

Snap the woody ends off the saparagus and out the apears in halflengthways. Bring the pan of water back to the boil, add the saparagus and cook for 2-3 minutes. When they are cooked tyou wass them so still have a bit of a hiset, drain them and run them under cool water to stop them cooking any further.

Whish the Dijon mustard and lemon juice together in a small bowl with a fork until they are well combined. Site in the mayenniase, then whish in the olive oil and season with sea salt and a generous amount of black pepper.

Pick the mint leaves off the stalks and cut them finely with the chives. Put everything into a big bowl and gently con the dressing through the salad.

Xunthé Ross



Whipped Ricotta And Asparagus Bruschetta

I was inspired to cook the saparagus this way after a dish I ate at the very beautiful Arther September in Copenhagen. They served the saparagus in rounds, cut Jengthways like this and the door is a lot of some of The British aparagus across to so door that when its around, let yo cook like a verylay. This means that later in the season, I may be searching for ways to cook it that keep me inspired. Something simple like cutting is different way satisfies that for me, only live the delicacy is given to the suparagus. But a vegetable that theyon matches beautifully with duity for its freshness.

Serves 4 People

200g ricotes.
Juice and nest of 1 lemon
4 thup matra virgin olive oi
2 bunches saparagus
Sea suit and black pepper
4 alices of toust

Gos with lensil and mushroom bolognes squash, tahini, hatelnuts and sage, leeks with rosated garlic Put the ricotta, lemon zest, lemon juice, three tableapoons of olive oil, a aprinkle of sea salt and a generous grind of black pepper into a

Stap the woody ends off the apparagus, and then our is into 1 cm rounds up the stalks. Have a bould filled with cold water and its ready fitting a large pan of generously saked water to the boil and then drop in the asparagus pieces for about a minute. You wast the apparagus pieces to remain citately be to careful not so overcook them. Drain and transfer arraight sint the ice bath. This will stop the cooking and also help the apparagus begs their first pare colour.

Once youthe result to serve, out the totat in half and by it out on plate. Spoon the ricotts onto each piece. Using the back of your upons, apread the mosts across the stoat. Drain the saparagus and pat thim greatly dry with, a te a towel. Fur them in a bowl, drussle with olive oil, and season with next ask and peper. And greatly and then top the whipped ricotta with a generous apoorful of the decread aparagua. Season and arrev immediately.







Umai

Recipes From a Japanese Home Kitchen Millie Tsukagoshi Lagares

17 April 2025 | Hardcover £27.00 | 9781837831852 240 Pages | 248 x 187 mm Full-colour photography throughout

'Umai', meaning delicious, is a word exclaimed after that first bite of something that hits the spot.

Umai is an introduction to the comfort and serenity of Japan; it is a celebration of a cuisine and culture deeply rooted in food. Through 70 delicious dishes, take a seat at a typical Japanese table and enjoy the food that families make and grow up on. Woven throughout are passages that serve as a portal to the enticing eateries of Japan. Venture to a traditional izakaya for classic small plates and recreate this at home, warm your soul at a no-frills hole-in-the-wall teishokuya or delve into unmissable delicacies at a local Japanese bakery – there's plenty to guide you through what to expect on your journey.

Take this as your invitation to the Japanese home kitchen and a country whose cuisine is fondly known and loved around the world.

Millie Tsukagoshi Lagares is a home cook living in Tokyo. After working in comms in London's food industry, she left the city and moved to her mother's birthplace, Japan, to write her first cookbook. Through her recipes, she aims to share her knowledge of the home-cooked soul food of her childhood and demonstrate the accessibility of the cuisine she grew up eating.

- · Includes location photography
- Recipes reflect traditional methods of cooking in Japan, i.e., are all suited to cooking in a small kitchen with only a stovetop and grill
- Thanks to the rise of Japanese restaurants and better availability of key Japanese ingredients, Japanese food has gained popularity in the UK



marinated tomato somen

V + Vo

For the marinated tomato 160g (Sirios) cherry tomato

K spring omon, finally sliced 2 thus too source

2 this water I tup to asted sesame of

N top sugar I gartic clave, grated

For the samen and dig sauce

100g (36ox) somen recodler 2 fixep mentsuyu (see p:000 vegan if need be

5 thus teckness inerticents

A few years book, my must made these maninated tomotrees that were full of recentness and prouch, derenting my forwards sond in sun-highes. These maninated tomotrees are great on their own or toward through a solid with mozarwisk, but I also found that they made a wowderful occomponiement to childles alone monotifies and service would be a solid with mozarwisk, but I also found that they made a wowderful occomponiement to childles alone monotifies and service and a solid service of applies, Make the tomotrees in the monitoring and they till prefet by the full field.

pertect by functions.

Tenkasu are crunchy bits of fried tempura batter, which you sprinkle on top of noodle dishes for a bit of extra crunch. You can find them in Japanese shops or Asian supermarkets.

Wash the tomatoes and make a small incision in the skin at the bottom of each one. Bring a pan of water to the boil, add the tomatoes and boil them for I minute, Drain and immediately plunge them in a bowl of cold water. Gently peel away the skins.

then add the tomatoes. Give them a shake and leave them in the frid covered, for a minimum of 3 hours.

When you're ready to eat, cook the somen noodles for 2-3 minut then rinse under cold water. Combine the mentsuyu and water and divide between 2 urrall bowls.

Divide the drained noodles between 2 plates, top with a gene serving of the tomatoes and the tenkasu. Serve with the sauce or side for dipping the noodles.

TANY LINCHES

sui gyoza

Mokes 25

100g (Stock spinach, Manched for 30 seconds and refreshed in cold water

ground chicken fright
I large gartic clave, grated
I flost foosted secure oil
It has sugar

25 gyoss eropsers
1 thap flour missed with 1 thap
eroor to create a "glue"
soft and freshtramound block

chilli ciù

This is a very simple, pared-book version of gyoon, made using chicken mince and spinoch. I like these to have punch from gurlic and plenty follock pepper. As the voice on digit to your lake, and only more block pepper, or omitting it othing affect. These are great served with say source and that or diditional for display. They're deficious on other own served with drinks, but you can also use them in soups for a more substantial much.

served with drinks, but you can also use mem in soughs for a more substantial fined years arrangeers (also said as gyaca dumpling wrappers or greas skins) in the freezer section of Asian supermarkets. They are circular, made from when flour and are said in packs of 25 or 50. Be careful not to mislake them for worton wrappers, which are square and made with egg, giving them a yellow hove.

Using your hands, squeeze as much water as you can from the spinach, then chop finely and put in a large book. Add the chicken mince (ground chicken), gartic, seasme oil and sugar and season with salt, adding black pepper to your liking. Mix with your hands until it forms a cohesive michare.

and season with saft, adding black papper for your liking. Mix with your bunds suffil if offers a cohesive mixture. On cover the winappers with a Get ready to fill your grota, make suse to cover the winappers with a clean dish need so they don't dry out a you wont. Proce a teaspoon of filling like centre of a weapper, then use a finger to spread the flour and water tight all around the segant. Fold in into a half-moon shape and

easer give an around see eager, roll in into a non-mono strape and his worp the five noted, into each other, securing again with the give the finished dumphings should be the shape of tortellia. As you work, set the filled gran audie on a place, covering with a clean dish towel so they don't dry out. Repeat until all the wrappers and likes one scaled.

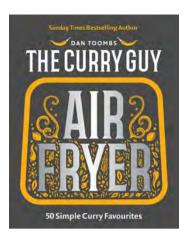
To cook, bring a large pain of water to the boil. Working in batches, use a sibtred appoin to gently lower the grose in 560 them for 4-5 minutes until they float to the top and the skin starts to turn writisk, then service with a sibtred spoon, set adule on a plate and keep worm. Serve immediately with small bowls of chill oil and say souce for depring.

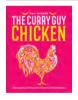


TROM TA AVAIASI

MEAYA AT HOME

- 1





Curry Guy Chicken 9781837831036 £18.99 | Hardcover



Curry Guy One Pot 9781787139206 £27.00 | Hardcover

Curry Guy Air Fryer 50 Simple Curry Favourites **Dan Toombs**

17 April 2025 | Hardcover £16.99 | 9781837833177 128 Pages | 225 x 175 mm full-colour photography throughout

The first ever curryhouse air fryer cookbook! 50 brand new recipes from The Curry Guy.

We all love our air fryers – but did you know you could use one to make delicious curryhouse favourites without tons of oil? In Curry Guy Air Fryer Dan Toombs will show you how.

Dan is a master of curryhouse cuisine and he has applied his knowledge and foolproof methods to air fryer recipes - offering everything from Onion Bhajis to Chicken Tikka, Beef Madras to Butter Chicken, Saag Paneer to Goan Pork Vindaloo, with perfect air fryer Basmati rice and Naans to serve alongside. With sumptuous colour photos throughout, plus tips and tricks for getting your curries just right, treat your family to a fuss-free curry feast with Curry Guy Air Fryer.

Dan Toombs (aka The Curry Guy) has perfected the art of the restaurant curry. After over 20 years of travelling around, sampling dishes, learning secrets from restaurant chefs and refining those recipes at home, Dan has created recipes that taste just like a takeaway but in less time and for less money. Dan's first book, The Curry Guy (2017), was an instant bestseller and this is his tenth book. He lives in Yorkshire with his curry-loving family.

- Dan's blog has over 250,000 followers and The Curry Guv books have sold half a million copies
- Air fryer sales have been phenomenal and increasingly cookbooks need to specialise - Dan's devoted fanbase is the perfect audience
- · Packed with beautiful colour photography, and featuring tips and tricks to make the perfect dish every time



Chicken majestic is a popular chicken starter from southern India. It is similar to Chicken 65 but th chicken is cut into long strips rather than bite-sited tikks and is usually not coloured with red food colouring. There is also a little vogbutt added to the saxes of to thicken. It: Shown for its unique combination of spicy, tangy and slightly sweet flavours. While its exect origin is not clear, Chicken majestic is often associated with the city of Pyfershard. If you liked the Chicken fig recipe in my

in the firme juice and serve hot.

to minutes or overnight. The longer, the better

Whisk the marinade ingredients together in a bowl until creamy and smooth. Add the chicken strips and allow to marinate for at least

or of excess flour floating in it. So either discard all but 2 tablespo los of excess float floating in it. So either discard all but ext abblesoons of the oil or discard all all fedit, whey your pan clean and starbagain. Over a medium-hugh hear, stir in the cumin and fleat seeds and emper them in the oil for about 30 seconds. Then stir in the carry leaves and fry for a further 30 seconds. Then the carry leaves and fry for a further 30 seconds. Add the chopped onion and fry to soften for a couple of minutes vitering in the turmeric, chilli

to soften for a couple of minutes before suring in the turneric, child powder and gairlie and ginger passe. Give this all a pood six and add the chopped chillies and spring onions is callions). Add the tyoghurr, soy susce or turnari and then swift if all into a thick and smooth susce Add the fried chicken to this sauce and continue stirring until it is content with the sauce. Add the chopped coinather (cliantro), squeeze

30 minutes or oventight. The longer, the better.
When ready to cook, heat the oil in a large frying pan (skiller) or wok over a medium-high hear. Your oil is ready for cooking when you exick a wooden chopstick or spatuli and thousands of first bubbles acids a wooden chopstick or spatuli and thousands of the bubbles cooked though. As you are shallow frying, it is important to sir regularly so that the chicken locast storoth in places. You want the chicken locast place storoth in places. You want the chicken no say late using a selected spoor and set axide.

To make the curry, you need a tablespoon of clean oil. If you added the maintained chicken ploeter the dive she her energies, it engight heve a

FOR THE CURRY by top custain steeds by top female steeds is freels or from curry h by red onion, very finely chopped is top ground natmeric sy op Kathanie chill pow (or to custain



CHICKEN SAMOSA CUPS

As delicious as they are, you might not have the time or the will to make authentic Punjabi samosas (see page 1). You might not even want to go to the fluss of wrapping samosas using shop-bought samosa wrappers. Samosacoup are an diosal and easy to-perspers estabilities and make a nexcellent statete or snack with pre-dimen drinks. You could fill the samosa cups with whatever you like but here I have used the same filling as in my Punjabi samosa. To save you having for fip back and offer between pages, that recipie to here too. Although this recipe serves 2-ro people, if you have any letthours beams, you could alway part takes up a cougle of these samosac up for a right snack.

Add the oil or ghee to a pan over a medium-high hear. When the ghee or oil has a glossy, shimmering appearance, stir in the cumin seeds and let them infuse for 30 seconds. Then add the onion and salt and fry for about 5 minutes or until soft and translucent. Stir in the garlio and ginger paste and chopped chillies and fry for another 30 se

and ginger paste and chopped chillies and fry for another 50 second then add the diced tomato and gowund spices. Sirt together. Now add the chicken and 250ml (1 cup) of water. As the water course to a simmer, break down the minced Iground) chicken until you see no lumps. Cover and cook for about 15 minutes, stirring occasionally. After 15 minutes, lift the lid and continue simmering occasionany. After 15 minutes, in the 10 and continue similarity intelled mind the water has evaporated and the chicken is beginning to brow Add the cociander (cliantro) and season with salt to taste, then transfer the filling to a plate to cool while you prepare the wrappers.

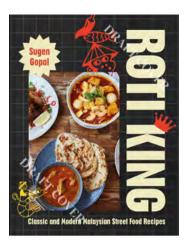
When you're ready to bake the samous cups, preheat the oven to

(80°C (350°F)Gas 4). Lay out your filo pastry sheets on a clean surface and brush each of the sheets with some of the meited butter or after. and relate active of its success with some of the interest offunce of agreement. Strack the sheets nearly so that you have two stacks of three file sheets. Use a cookie cutter or similar, which is around toem [ain] diameter, it cut your samoos cup rounds and cut as many as you can get from your file sheets. I get about 12 but the number will depend on the size of

your pastry sheets.

Brush a 12-hole cupcake in lightly with some of the melted butter or gibre and fill each hole with one of the 3-ply circles. Fill each samous with the chicken keema and bake in the oven for about 15 minutes or until the samous about 65 minutes or until the samous look crisp and the meat is hot. Carefully transfer the samosas to a serving platter and garnish each with the fresh coriander (cilantro) and serve.





Roti King

Classic and Modern Malaysian Street Food **Sugen Gopal**

24 April 2025 | Hardcover £18.99 | 9781837832118 176 Pages | 225 x 175 mm Full-colour photography throughout

The wait is over: after more than a decade of cult fame, **Roti King** finally serves up the recipe for their flaky, buttery, legendary flatbreads, alongside favourites from their menu and beyond.

Inspired by the Malaysian home cooking of chef Sugen Gopal's upbringing, expect to find over 70 recipes for classics such as delicious Dahl, fragrant Nasi Melak with Fried Chicken, and cheese-filled Roti Murtabak, as well as rice- and noodle-heavy heroes.

From the ridiculously good rendangs to the showstopping sambals, cook your way through these iconic dishes at home and discover the secrets, flavours and vibrancy of Malaysian food and its neighbouring influences.

Sugen Gopal was born and raised in Ipoh, Malaysia, where in the family restaurant, his parents showcased their love of authentic Malaysian cuisine. Inspired by the food of his childhood, Sugen moved to London to open his first restaurant, serving a simple menu of Malaysian classics. Since then, Roti King has launched multiple sites and market stalls across the city. You'll find it featured in the Guardian, Evening Standard, Independent, Eater, Time Out, delicious. and more.

- The Roti King's roti canai are the stuff of legend, and Londoners queue round the block for a taste. They're also available on Dishpatch for nationwide delivery
- There are now 4 branches across London, plus sister restaurant Gopal's Corner (named after Sugen's father)
- Following the success of Sambal Shiok, we're continuing to celebrate Malaysian cuisine

SUP AYAM

This is a deliciously light soup with warming aromatics. Sup ayam is particularly popular in the rainy season in Malaysia, usually served by street vendors with a baguette alongside. The potato collapse to thicken the soup and the chicken posches in the flavour some broth to make a very simple and combining may.

PREP TIME 5 MINS
GOOK TIME 45 MINS
1 then weartable of

2 star onice 2 closes 3 citograph officia

> 2 top Ginger parte (page 000) 1 and potato, peeled and cut into 2on (Din) chunks 1 canet, peeled and cut into 1on (Din) chunks

450g Olb) chicken thighs, skin on, bone in D top ground turmeric 1 top chicken powder

1 top white pepper 1 top ground contander

O trip ground block pepper 3 medium tomatoes, finely sliced 2 spring critoris (scallions), finely sliced, to serve

2 thep Cropy fried shallots (page 00.0), to serve bread, to serve

28 Roti King Classics

Pour the oil into a large, lidded assuappor and set over a medium heat. Once hot, add the stor case, closes and circomon followed by the ginger poste. When site for 1 media believe adding 1 (2011 a) of hot where and bringing to a boll. Add the poster and the carett, seduce the heat and simmer for 10 menture. Add the chikan doing with the turners, chicken powder, currin seeds, white peopler, corrinder, safe, the following and the tomostoss. Cover which is lifted media for the further of the powder.

Add 300ml (RSDI oz) of boiling water and cook for a further 10 minutes with the lid off. The soup is ready, when the chicken is falling off the bone, the potatoes are collapsing and the carrot is tunder. Scatter with the spring onlo and only fried shallots, and sense with bead for dipping.



"SIMPLY BLOODY GORGEOUS"

- The Guardian

"TRULY, DEEPLY, RICHLY DELICIOUS"

— The Telegraph



Easy TEN 10 Everyday Ingredients, 100 Easy Dinner Recipes Amy Sheppard

24 April 2025 | Hardcover £22.00 | 9781837833191 208 Pages | 248 x 187 mm full-colour photography throughout

Amy Sheppard understands how we shop. Creatures of habit, we often buy the same basic staples every week and then inevitably cook the same old recipes. Amy takes 10 of the top supermarket ingredients and offers 10 delicious dinners for each one, with a few 'cheats' and twists along the way, and always with budget in mind. Chicken, potatoes, ready rolled pastry, lentils, mince, cheese, tinned fish, pasta, sausages and rice – our beloved favourites, but Amy is here to spice up our repertoire and inspire us to create really tasty dishes in a matter of minutes. The chapter structure of the book means that you can find just the recipe you need instantly, and each recipe will come with tips and swaps – ways to make the meal veggie or gluten-free and options for air-frying. These foolproof recipes are for busy people who want to cook from scratch, but don't want to slave away in the kitchen.

Amy Sheppard is a food writer, social media influencer and mum of two boys. She writes recipes and creates videos for brands, including recent collaborations with Philips, Morrisons, Sainsbury's, Boursin and Pyrex. She has been featured in *The Sunday Telegraph*, 'You' Magazine, The Sun, The i Paper, Daily Express, Sunday People, The Stylist, The Guardian and many more. She is the author of The Savvy Shopper's Cookbook and HOB. @amysheppardfood

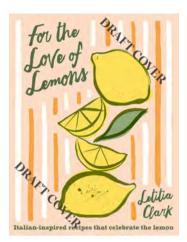
- Ten recipes for each of ten favourite supermarket ingredients, giving new recipe ideas to spice up your weekly menu
- Amy has 350k engaged followers on Instagram
- · Really simple recipes that can be rustled up in no time













Wild Figs and Fennel 9781784886189 £30.00 | Hardcover



Bitter Honey 9781784882778 £28.00 | Hardcover

For the Love of Lemons

Italian-inspired Recipes That Celebrate the Lemon **Letitia Clark**

8 May 2025 | Hardcover £27.00 | 9781784886202 256 Pages | 248 x 190 mm Full-colour Photography

Sweet, sour, sharp and bitter, lemons provide colour, zest and joy on even the darkest of days.

From crisp summer salads to deliciously do-able pasta dishes and indulgent sweet delights, For the Love of Lemons celebrates the versatility of this much-loved citrus fruit. Seamlessly weaving history, anecdote and stories, as well as ways to use lemons outside the kitchen, bestselling author Letitia Clark dives into the enchanting world of lemons with a vibrant collection of Italianinspired recipes that includes dishes such as Lemony Burrata with Spring Vegetables and Pistachio Pesto, Creamy Lemon and Mascarpone Carbonara, Chicken with Lemon, Saffron and Artichokes and Lemon Tiramisu.

Complete with beautiful location photography throughout, it showcases the unrivalled ability of lemons to bring freshness and zing to your cooking.

Letitia Clark is a food writer, illustrator and chef. After completing the Leiths diploma in Food and Wine, she went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen. She now lives in Sardinia, where she writes, as well as continuing her work as an illustrator.

- · A single-subject book celebrating lemons
- · Lemons are a universally loved citrus fruit
- · Features simple recipes, which can be achieved by home cooks of all levels

Lemon & Pine **Nut Pavlova**

with Lemon Olive Oil Curd. Yoghurt Cream & Basil

MAKESI

FOR THE PAVLOVA Heat the oven to iSO.

6 egg whites 350g sugar

2 tsp cornflour 3 tsp lemon juice : of 3 lemons Pinch of salt 30g pine nuts

FOR THE YOGHURT

FOR THE LEMON CURD 2 egg volks and 1 whole egg 2 egg yolks and I w 2 lemons, juice 140g sugar 6g cornflour 40g butter 30ml good olive oil A pinch of salt

Whip the cream until you have soft peaks, then stir in the yoghust and icing sugar.

TO PINISH

Spread the cream over the top of the paviova and then dot over the curd. Scatter over wild flowers and hard leaves and serve.



Lemon & Fennel Risotto

SERVES 2 AS A MAIN COURSE

I tablespoon olive oil I small white onion, finely diced I small head of fennel, fronds

t small head of fennet, from reserved, finely diced 100 g (5 oz/ cup) risotto 1 large glass (125 ml/ cup) Vernaccia/vermouth 600 ml (2 cups) chicken



24 SALTED LENONS





The Spanish Home Kitchen 9781784884475 £30.00 | Hardcover

The Spanish Pantry 12 Ingredients, 100 Simple Recipes José Pizarro

8 May 2025 | Hardcover £28.00 | 9781784889753 256 Pages I 247 x 190 mm Full-colour photography

Every chef has their staple ingredients, and in Alacena, awardwinning Spanish chef José Pizarro opens the doors of his home pantry to reveal his.

With a few key Spanish ingredients from your local supermarket, you can whip up an authentic, fuss-free meal, whether it's a weeknight dinner or a weekend entertaining friends. José takes inspiration from all of Spain, featuring 'greatest hits'-type recipes - paella, tortilla, croquetas, classic stews, desserts and more. From ingenious ways to use tomatoes, peppers, garlic and olive oil to the more typically Spanish ingredients, such as Manchego, sherry, chorizo and jamon, these recipes follow José's signature style – short on ingredients yet punchy on taste.

Chapters are set out in 12 ingredient-based sections, as follows: onions, tomatoes, peppers, chorizo, manchego, almonds, lemons, rice, chickpeas, beans, jamón, saffron. This stylish cookbook is filled with modern recipes and beautiful photography from Spain, and is an essential addition to your cookbook collection. Never before has Spanish food been so accessible or delicious.

José Pizarro is an award-winning chef and bestselling author. He runs the successful tapas and sherry bar José and restaurant Pizarro as well as restaurant José Pizarro, in London. He regularly appears on BBC's Saturday Kitchen and Channel 4's Sunday Brunch. This is his sixth cookbook.

- · 100 recipes from the Spanish pantry
- · Accessible ingredients with punchy flavours
- · Jose Pizarro is considered the Godfather of Spanish food in the UK

TOMATO, BEETROOT, WHITE BEAN AND POMEGRANATE SALAD When neonle ask if Leniov cooking at home I tell them the truth Llove it. It really relaxes me after work. As I'm sure you can understand, after a long shift in a restaurant, you wouldn't want to cook a complex three-course meal. But something straightforward that will make you feel good? Absolutely. It's like pointing for artists, or writing for writers cooking is a creative process. You can explore the cupboards and fridge to see what ingredients you can find, then use your imagination to create something delicious. It's always good to have few different tins of things like beans and pulses in the pantry. A salad like this will always be my go-to - it's easy to make, and enjoyable to eat! Preheat the oven to 200°C/180°C fan/400°F/gas 6. Rub the beetroots (beets) with the oil and wrap each one in kitchen foil. Roast for 45 minutes until tender. Allow to cool until they are cool enough to handle, then peel and choo-Toss the white beans with the bestroots, tomatoes, and pomegranate seeds to the bowl and toss together pineutressing, blend the sherry vinegar, thyme and pomegranate molasses together then gradually whisk in the extra virgin olive oil. Prizzle all over the still warm salad and toss together: To tablespoons sherry versign.

2 fresh thyrine sprigs, leaves picked, with flowers if you can facility the serve with Manchego, rocket facility to the se



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TAKES 20 MINUTES

CITRUS SALAD WITH CHORIZO AND CRISPY FRIED EGG

When I told friends about this recipe, they weren't very sure at all, but they love it now Sometimes we see citrus fruits served with a boiled egg but not very often with a fried one. This recipe is from Las Hurdes, a really beautiful area often with a fried one. This recipe is from Las Furces, a really beautiful area in the north of Extremedura. It is often simply called ensalada of anranja orange salad — which is a bit unfair on all the other ingredients, but they all work together to make a really great dish.

If you like, you can cook up more chorizo than the recipe says. After all,

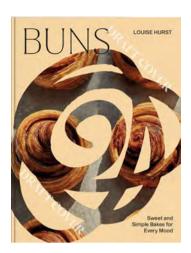
it's really addictive.

Remove the peel from the citrus fruits and cut into segments. Arrange on plates.

Heat 2 tablespoons of the olive oil in a small frying pan (skilled) over a medium-high fleat and fry the chorizo until golden and orize). Remove the chorus from the pan and set aside on a plate. Add the garlic to the pan and allow to cook for 1 minute more, then remove from the heat and set aside to allow the garlic flavour to infuse into the oil.

Heat the remaining oil in a non-stick frying pan over a high heat and fry the eggs for 2 minutes until the whites are a little golden and crisp, but the yolk is still runny. Spoon a little of the hot oil over the yolk to just set the top. Place the eggs on top of the citrus fruits, then scatter over the chorizo and drizzle with the garlicky oil.

To serve, season with salt and pepper. Scatter over the microherbs and serve with toast. The best way to eat it is to cut up the eggs and mix everything together so that the yolk combines with the circus and rich chorizo.



BUNS

Sweet and Simple Bakes for Every Mood Louise Hurst

8 May 2025 | Hardcover £16.99 | 9781837833122 160 Pages | 225 x 175 mm Full-colour photography throughout

Join the bun craze with this mouthwatering collection of playful recipes for every mood.

Buns are the sort of minimum-effort, maximum-reward baking that is popular for a reason – and they're surprisingly easy to make once you've got the dough down. You really don't need many ingredients either.

Including a handful of basic dough recipes, with vegan and glutenfree options, you'll find fun and delicious flavour combinations like saffron and almond, pistachio and lime and tahini and chocolate. Inspired by the world's best bakes, recipes range from Italian orange maritozzi to classic Danish cinnamon buns, with many more in between.

Louise Hurst (@nordickitchenstories) is a British-Swedish recipe developer and caterer. She runs regular baking workshops and makes bespoke cakes and bakes to order. Louise learnt to bake with her mormor (grandmother) and cherishes memories of baking together on summer days in Sweden. She lives in Buckinghamshire with her husband and little dachshund Dora.

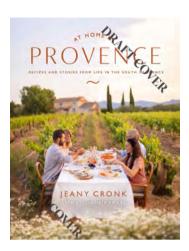
- There's no design-led single-subject book out there on the topic of buns yet!
- All recipes photographed, including step-by-step photography for techniques
- Capitalises on a key baking trend that has international appeal











At Home in Provence

Recipes and Stories from Life in the South of France **Jeany Cronk**

15 May 2025 | Hardcover £27.00 | 9781784887315 256 Pages | 248 x 190 mm Full Colour Photography Throughout

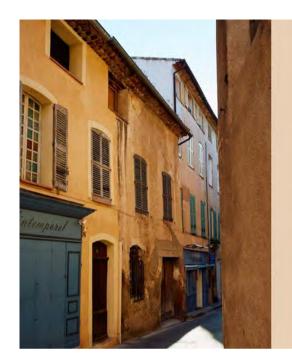
At Home in Provence is a stunning cookbook that explores a modern take on life in this sunny French region from co-owner of winemakers Maison Mirabeau, Jeany Cronk.

The 60 recipes showcase the seasons, focusing on simple cooking with local produce bursting with freshness, made to be shared. From dishes to serve up at a casual lunch such as St Tropez ceviche to mains with a Mirabeau twist like Cog au vin rosé, as well as delicious desserts, including Lemon madeleines with white chocolate dip, there's a vast array of recipes to bring a taste of Provence to your table.

Divided into four distinct sections: Les Vignes (what to cook in the harvest season, the culture of winemaking), Le Village (cooking with inspiring market produce, the slow rhythm of village life), La Ville (exploring the chicer side of Provence's culinary landscape) and La Côte (delving into salty seaside recipes, the bright blue sea, picnics on sandy beaches), each chapter is bursting with stunning location photography.

Jeany Cronk co-founded rosé wine company Maison Mirabeau with her husband back in 2008. Since then they have they bought and restored a historic 19th Century manor house which is now used as a creative hub for showcasing the rich gastronomic heritage of the area.

- Mirabeau have a strong following of 116k on Instagram, 18k on Facebook, 5k on Twitter, 4.1k on YouTube
- Mirabeau have been featured in The Telegraph, House & Garden, Mail on Sunday, Red, The Times, Stylist, Delicious Mag, Forbes, Sheerluxe. And they were at Stylist Live last year



THE PROVENÇAL MARKET

The highlight of the week is our village market on Tuesdays. Pretty much every village in Provence has a weekly market, some have two, and the bigger towns even have one every day. It starts early, around 7.30, and in summer it gets very busy with people driving in from all over it's a great place to catch up with gossip and have a break for a good coffee with a croissant or a nice sable biscuit.







LA VILLE

SERVES 4

APRICOT TARTE TATIN

A Turte Tatin upside down cake is a delicious staple in most restaurants in France. When you find fresh apricots, as I often do at the beautiful market at the Place Richelms, they can be a great alternative and lend themselves very well to being caramelised in a stickly delicious way

Prepare the pastry the day before, or at least 8h before preparing the tart.

Place flour in a mixing bowl. Add butter in small pieces. Mor by hand. Dig a hole in the centre of the minure and add water, page and sait. His until homogeneous and smooth Bring together in a ball Floughly flatten in and envelop it in plastic wrap. Keep in the fridge overnight.

Heat the oven to 180 degrees Celsius.

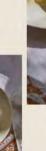
In a large pan melt butter and sugar over medium heat until the mixture turns-golden. Add the apricots and gerify brown them for about 5 minutes- make sure they don't turn to much

Line a tart fin with parchment paper, and place the apricot halves, cut side down. Arrange them neath.

Roll out the petry using a bit of flour on the rolling pin and on the surface, so it doesn't stick. Roll the pastry around the rolling pin to transfer it so the tart tin, then roll it out on the apricost. Tuck in the enges around the Fults. Prick several holes in the pastry with a fork. Bake for 30 minutes or until the pastry

place over the bin, their quickly invest the bin to release the tart onto the plact out invest in a Tarte Tatin dish that reakes this feat much easier and is a great tool to have in your kitches.

Serve warm on its own, or with a scoop of vanilla ice cream.







View on Edelweiss

Sour Cherries and Sunflowers

A Taste of Home | Recipes from Eastern Europe and Beyond

Anastasia Zolotarev

15 May 2025 | Hardcover £22.00 | 9781837831838 208 Pages | 247 x 173 mm Full-colour photography throughout

Food is grounding, it connects us to our culture and past, it moves with people, crosses borders, and is ever-evolving. In this book, Anastasia Zolotarev draws on her Eastern European heritage and showcases the food and flavours of the region. Through the pages, she finds the balance between preserving tradition and sharing the evolution of her family's recipes.

For slow mornings at home, there are blueberry and buckwheat pancakes, whilst fried pitoshkies, pelmeni and varenikiy dumpling recipes are shared with tales of family gatherings around the table. You'll find open rye sandwiches and blinis for celebrations, everyday recipes like borscht and babka, as well as soups, salads, preserves and desserts.

With over 70 simple and soothing recipes, *Sour Cherries and Sunflowers* is a celebration of culture and connection

Anastasia Zolotarev is a Ukrainian recipe developer and food stylist based in Sydney. Ana hosts intimate supper clubs and workshops where she teaches home cooks how to make signature Eastern European recipes. She also runs fundraisers to support Ukrainian organisations. In 2017 she took part in Masterchef Australia and since then has regularly worked with brands.

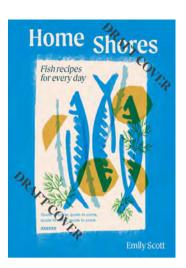
- Authentic voice on Eastern European cuisine: Anastasia was born in Baranovichi, Belarus and, shortly after, moved to Kharkiv, Ukraine where she lived for the early years of her life
- · Includes location photography from Eastern Europe
- Popular themes: heritage and connection through food, diasporic communities, food as a sense of community













Time & Tide 9781784885755 £28.00 | Hardcover



Sea & Shore 9781784883997 £28.00 | Hardcover

Home Shores Fish Recipes for Every Day Emily Scott

15 May 2025 | Hardcover £30.00 | 9781784887834 256 Pages | 248 x 190 mm Full-colour Photography

Cook fish and shellfish with confidence at home.

The perfect healthy fast supper, fish and shellfish are often something we enjoy when eating out but shy away from cooking ourselves. Armed with Emily Scott's tried-and-tested techniques you will soon be cooking perfect pan-fried fish dinners and super seafood suppers with confidence every day, from Lemony Orzo with Tuna, Avocado, Spring Onions and Mint to Hot Smoked Trout and Watercress Tarts, Sea Bass with Malaysian Dressing, and Baked Mussels with Tomatoes, Capers, Lemon and Bay.

Accompanied by Emily's expert tips on what to look for when choosing and buying fish and shellfish, how best to prepare them, a chapter on using tinned fish and another on her favourite flavoured butters, sauces and sides, as well as advice on the art of making a good fish stock, *Home Shores* is guaranteed to become your go-to kitchen companion whenever you fancy fish for dinner.

Emily Scott is a chef and restaurateur who divides her time between Cornwall – the inspiration for her books *Sea* & *Shore* and *Time* & *Tide* – and Bordeaux. In 2021, Emily was chosen to create a dinner for the G7 summit in Cornwall. Emily has collaborated closely with a range of respected brands including Fortnum & Mason, Falcon enamelware and Big Green Egg.

- Accessible and delicious recipes that will demonstrate cooking with fish needn't be daunting
- An authoritative female voice in a space dominated by male chefs
- Insight into how to buy and prepare fish and shellfish will help readers begin with the best ingredients

Spaghetti with mussels, white beans and tomato

s 4 Preparation: 15-20

reparation: 15-20 minutes

Cooking: 10 minutes

4 tablespoons olive oil 4 gartic cloves, chopped 1 teaspoon chilli flakes

tomatoes low he 50g (12 oz) wholemeal speghetti cherry fornish sea salt, freshly ground heat or

200g (7 oz) white beens, rinse 175ml (14 oup) dry white wine 350g (12 oz) mussels, cleaned 2 tablespoons chopped flat-le

Heat 2 tablespoons of oil in a large heavy pot over medium low heat. Add garlic and chilli and cook until softened. Add cherry tomatees with juices, sir well and over a medium d heat cook until the sauce thickens, 5-10 minutes.

Cook the pasta in a large pan of boiling salted water, stirring occasionally, until al dente. Drain, reserving 150ml (8 fl oc) of pasts water. Add the beans and vine to the cherry tomatoes. Reduce for 5 minutes then add the musests and reserved pasta water. Cook until the musesla open (diseard any that do not open).

A delicious recipe that is great for feeding a crowd

A glass of red is always good to have on the go

Stir in the pasta. Stir in the paraloy and terragon reserving some for garnish. Season with sea salf and black pepper. Divide into warm bowls. Drüzzle with ofive oil and garnish with paraley and terragon.





Whole Mackerel with Chimichurri

Serves 4

4 mackerel, scaled and gutt 2 lemons Corrish sea salf

1 bunch coriander leaves 1 bunch flat leaf parsley 6 tablespoons olive oil 2 geric cloves 1 green chilli, deseeded Preparation: 20-25 minutes

Fresh herby green sauces in various guises appear all the time in my cooking when I'm at home as they are super quick and easy to make. This is a classic chimichum' with added allium notes of gartic and shallot. I love eating this with some witted greens.

Preheat the grill.

Blitz the herbs, garlic and shallot in a food processor. Stir in the oil and vinegar. Add salt to taste.

Make a cut 3 or 4 times through the skin of the mackerel. Rub with ofive oil and season with salt and black pepper. Put slicod lemons into each cavity. Place on the grill rack and cook under the grill for 5–6 minutes on each side.

Transfer the mackerel to warm plates. Add a generous spoonful of chimichurri on top of each fish.

LANDED & NETTED BAXED & ROASTED





Plants Only Holidays 9781837831487 £18.99 • Hardcover



Plants Only Kitchen 9781787134980 £22.00 • Hardcover

Plant to Plate

100 Delicious and Versatile Plants-only Recipes **Gaz Oakley**

22 May 2025 | Hardcover £25.00 | 9781837832927 256 Pages | 248 x 187 mm Full-colour photography throughout

At his home in Wales, Gaz Oakley set up a cottage garden from scratch with the aim of cooking plants-only dishes using his own freshly grown ingredients. Two years down the line he has a thriving fruit and veg plot and has developed 100 vibrant, versatile recipes using some of his favourite produce.

Focusing on accessible veg like carrots, beetroot, cabbage and onions and on fruit including tomatoes, apples and pears, Gaz has created a medley of seasonal, delicious dishes that showcase these ingredients. Through these flavoursome recipes and imaginative illustrations, *Plant to Plate* reveals the best ways to make the most of fresh produce, so that you can recreate these wholesome plates at home and take inspiration for your very own kitchen garden.

Gaz Oakley is passionate about plant-based cooking. He became a chef in Cardiff at the age of 15. Using the techniques he had learned working as a professional chef, he started devising delicious, innovative, veg-forward dishes. Gaz has over 2.8 million followers on social media. His first three books *Vegan 100, Vegan Christmas* and *Plants Only Kitchen* were an instant hit worldwide.

- Gaz's previous books have sold over 250,000 copies in the English language
- Ties in directly with Gaz's popular social media content documenting his journey setting up his own smallholding and vegetable plot in Wales, cooking the produce he grows there
- Mintel analysts forecast that the plant-based market could grow to \$160 billion by 2030











View on Edelweiss

Modern Flavour Pantry

Discover a World of Taste with 100 Recipes Using Your New Favourite Ingredients **Gurdeep Loyal**

5 June 2025 | Hardcover £27.00 | 9781837832583 256 Pages | 247 x 173 mm Full-colour photography throughout

Move over, balsamic, and adieu to truffle oil – in the stunning *Modern Flavour Pantry*, Gurdeep Loyal guides you through the hero ingredients you need in your storecupboard. A touch of harissa, tamarind or gochujang can transform a dish, but you need to know how to combine and use these mighty flavours. Gurdeep picks his favourites and offers over 80 genuinely exciting sweet and savoury recipes that will open your eyes to a new world of colour and taste.

With mouthwatering hits, such as Chipotle-Hoi Sin Hot Wings and 'Nduja Cornbread Muffins, as well as showstopping desserts like Treacle-Mocha Brownies and Salted-Sesame Basque Cheesecake, this collection of clever and delicious recipes brings together flavours using classic ingredients that will satisfy every craving.

Gurdeep Loyal is an award-winning food writer and culinary trends expert. He's worked with the likes of Harrods Food Halls, Marks & Spencer's and Innocent Drinks. Gurdeep was the winner of the Jane Grigson Trust Award for his debut cookbook, *Mother Tongue*. He has been featured in the likes of *delicious*., *The Times*, *Guardian*, *Telegraph* and *Observer Food Monthly*, is a monthly columnist for *Olive Magazine*, and has also appeared on *Saturday Kitchen* and BBC Radio 4.

- Gurdeep's numerous TV appearances include BBC1's Saturday Kitchen and Rick Stein's Food Stories
- He did a feature on Saturday Kitchen showing how to 'amplify your pantry' with cooking pastes, tying directly into the book
- As a food and drink trends specialist, he is perfectly placed to write and promote a cookbook about the new generation of storecupboard ingredients













Foolproof Roasting Pan 9781787139817 £14.00 | Hardcover

Foolproof Traybakes 60 Simple and Delicious One-Tin Bakes Katie Marshall

19 June 2025 | Hardcover £14.00 | 9781837833238 144 Pages | 210 x 160 mm full-colour photography throughout

Foolproof Traybakes features 60 easy and delicious recipes, all made in one standard-sized tin.

What's not to love about traybakes? Easy techniques, minimal equipment, and endless flavour combinations make baking a breeze. And best of all, you only need one tin! From brownies and blondies to flapjacks and school dinner sprinkle sponge, *Foolproof Traybakes* is filled with homemade treats for any occasion, whether a birthday bake or just something to enjoy with a cup of tea.

With straightforward instructions, a photograph for every recipe and tips to avoid kitchen disasters, *Foolproof Traybakes* is an essential baking companion, no matter your age or baking experience.

The Foolproof series celebrates the simple ways to cook, eat and enjoy different dishes and techniques, and offers amazing new ways to elevate classics, as well revealing new sure-to-be favourites. The series includes titles such as: One-Pot, BBQ, Freezer, Slow Cooker, Roasting Pan.

Conceived and edited by Quadrille.

- All recipes require just one standard-sized square tin
- · Perfect for summer holiday baking projects
- · Bakes that include minimal prep but maximum flavour

PINEAPPLE UPSIDE DOWN CAKE

230g golden syrup 100g glace cherries (12) 300g unsalted butter 300g golden caster sugar 6 eggs, beaten 300g self raising flour, sift 1tsp baking powder typ fine salt 1tsp vanilla bean paste 30tser mild. This is a rustic-looking traybake, perfect for late summer. Super-simple to throw together, and you could add in some crusty bread to soak up the juices. The herb oil adds a finesse to the finished dish, and the warm beans and tomatoes give a sweetness to each bite.

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Serves 18
Prep 15 mins
Cook 50 mins



APPLE AND BLACKBERRY STREUSEL CAKE

Streams topping
100g salled butter, melted
150g plain butter, melted
150g plain flour
150g ground alleronis
150g ground alleronis
150g ground alleronis
150g plain flour
150g pl

Preheat the oven to 160°C fan. Grease and line a 20 × 30cm

This is a rustic-looking traybake, perfect for late summer. Super-simple to throw together, and you could add in some crusty bread to soak up the juices. The herb oil adds a finesse to the finished dish, and the warm beans and tomatoes give a sweetness to

Start by preparing the streus/f topping. Comitine the flour, sugar and cinnamon in a bowl. Stir through the melted butter, forming clumps of mixture. Refrigerate till needed.

For the sponge, put the butter and sugar into the base of a stand mixer. Whisk with the whisk attachment until light end fulfy. Slowly add the eggs, with the motor still unning. Fold through the flour and ground almonds and mix till combined. Spon into the prepared tin, then scatter evenly with the fruit. Spirikle the stressel mixture over the top, with a generous pinch of flaky salt.

Bake for 40 minutes, until a skewer inserted into the sponge comes out clean. Allow to cool to room temperature then sif with icing sugar.

Serves 18
Prep 15 mins
Cook 40 mins

Light Blee





Simply Scandinavian 9781787139015 £27.00 | Hardcover

Eat Copenhagen Recipes and Stories From Scandinavia Trine Hahnemann

26 June 2025 | Hardcover £18.00 | 9781837832835 224 Pages | 225 x 175 mm Full-colour photography throughout

A collection of recipes from an effortlessly stylish city, interspersed with stories that set the culinary scene of the Danish capital.

From the chic restaurants of Vesterbro to the buzzing streets of Nørrebro, eating in Copenhagen is unlike anywhere else in the world. Known for its innovation, the city's calming vibe draws people from everywhere and for good reason. In this book, explore Copenhagen through the recipes and along the way enjoy the interwoven stories of the cafés and bakeries, markets and restaurants and the ever-evolving scene of this inspiring city.

Text is extracted and updated from Copenhagen Food: Stories, Traditions and Recipes by Trine Hahnemann.

A Danish chef and food writer, **Trine Hahnemann** is an enthusiastic advocate for sustainable solutions, organic sourcing and food cooked with love. With her great knowledge of Danish food and food culture, she writes for and appears regularly in the media. Trine has written twelve cookbooks including The Scandinavian Cookbook, Scandinavian Christmas and Simply Scandinavian.

- · The original edition was the winner of The Guild of Food Writers' Best International Cookbook Award 2019
- · Fresh design, new photography, smaller format and more accessible price point for a gorgeously inspiring updated edition
- Today the restaurant scene in Copenhagen is thriving in no small way due to the influence of the world-famous restaurant Noma that effectively introduced Nordic cuisine to the world

Pan Fried Breaded Plaice with Shrimp and Asparagus

Stjerneskud

When you eat smarrebrad for lunch, you always start with fish. Either I choose herring or this very traditional pieces of smarrebroot plaice, mayornaise and prawns. For Danes, this is not an everyday lunch, but is reserved for when we go out, or are making a special effort for a celebratory meal. You will find this at all Copenhagen smerrebred places.

Serves 4

4 to sp plan [all-purpose] flour 2 eggs, lightly beaten 200g [2 cups] breadcrumbs 4 plaice fillets 50-75g [scant ¼-½ cup] salled

To serve 4 slices of rye bread 4 lemon wedges small bunch of dill

Place the flour on a plate. Beat the eggs and place in a shallow dish, then place the hyperforumbs in another seasoning with salt and pepper

Now dredge a fish fillet through the flour and knock off any excess, then dip it in the eggs. Hold it up to drain off any excess egg, now place it in the breadcrumbs. Turn the fish over until the fillet is evenly coated with a good layer of crumbs, then place on a dish lined with baking parchment. Repeat to coat the other fillets You can put the breaded fillets into the fridge to firm up the breadcrumbs if you wish.

Mix together all the ingredients for the lemon mayo, se with salt and pepper.

pan and fry the plaice fillets for

Arrange the rye bread on plates and place 1 fish fillet on each slice of bread, then 1 tbsp mayonnaise, then add the lemon wedges. Top the plaice fillets with the prawns then decorate with dill and



Fru Eckersberg cake

A classic cake that everybody seems to have forgotten. I have never been able to find out if the cake has anything to do with Eckersberg the Danish Golden Age painter (probably not), but

Serves 8-10

almonds 300g [2 cups plus 2 tbsp] icing [confectioner's] sugar

For the mocha cream 150g [% cup] softened safted butter 75g [% cup] icing [confectioner's]

sugar 75g [21voz] dark [bitmestveri]; sugar 75g [21voz] dark [bitmestveri]; chocolate, 60-65 per cent coco solids, finely chopped 50en [31s thap] very hot, extra-strong coffee 1 egg yolk

86 Christianshave

Preheat the oven to 160°C fan/180°C/350°F/Gas 4. Line the base of a 24cm [9½in] diameter springform cake tir

For the almond macaroon

grind the nuts in a food processor until they are finely chopped. Transfer to a bowl and sift in the icing sugar, blending well. In a separate bowl, whisk the egg whites until stiff, then gradually fold in the nut mixture. Scrape the mixture into the prepared tin and bake for 50–60 minutes. Remove from the oven and leave the cake.

a wire rack for 15 minutes, then peel off the parchment and let the cake cool completely.

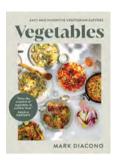
For the mocha cream, beat the butter and icing sugar together until pale and fluffy. Put the chapped chacolate in a jug, pour over the very hot coffee and leave until the chocolate has melted, stirring occasionally. When nelted, stir in the egg yolk. Ad the chocolate mixture to the butter mixture and mix it well

Carefully - it is very fragile! place the cake on a serving dish. Spread the mocha crear evenly over the cake using a palette knife. Refrigerate the cake until ready to serve.





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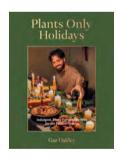
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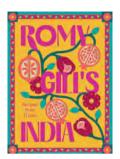
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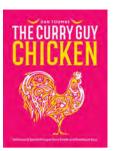
Plants Only Holidays

Indulgent, Plant-Forward Recipes for the Festive Season

Gaz Oakley



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Recipes from Home Romy Gill



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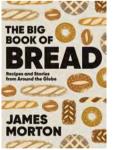
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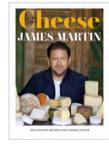
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The Big Book of Bread

Recipes and Stories From Around the Globe

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Hokkaido

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Who's Afraid of Romanée-Conti?

A Shortcut to Drinking Great Wines **Dan Keeling**

Cheese

100 Ultimate Recipes For Cheese Lovers

James Martin





Create



Knits for You and Your Dog

10 Sweater Designs to Make for You and Your Pet

Various authors

20 February 2025 | Hardcover £16.99 | 9781837832712 128 Pages | 253 x 201 mm Full-colour photography throughout

Dogs are a human's best friend so why not dress like each other! *Knits for You and Your Dog* is the ultimate knitting book, featuring 10 matching sweater designs to keep you and your loyal companion cosy and stylish in those harsh winter months.

Step-by-step knitting patterns and charts guide you through creating the warm sweaters featured in this book for yourself and your furry friend – not forgetting variations for cats too. You can mix and match designs to add your own personal touch and the sweaters come in a range of styles and sizes, so there should be something for everyone whatever your shape or size.

Featuring stunning location photography, this irresistible guide will get you stitching so you can match with your four-legged friend.

Knits for You and Your Dog brings together 10 popular Finnish and Icelandic authors and their best matching sweater designs for their furry friends.

- In the UK there are estimated to be 12 million pet dogs which equates to 31% of UK adults owning a pet dog
- 'Global pet clothing market is expected to be worth \$7
 billion by 2023 with an annual growth of 5%... In the UK
 alone, annual spending on pets exceeded £7.5 billion in
 2020.' The Guardian
- Dog fashion has become a focus of haute couture with fashion houses such as Gucci and Versace release pet apparel ranges. This has then trickled down to highstreet retailers such as H&M, Zara River Island and Next, who have launched their own clothing for dogs



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The Great Pottery Throw Down

The Ultimate Guide to Making Pottery at Home

The Great Pottery Throw Down

20 February 2025 | Hardcover £25.00 | 9781837833443 176 Pages | 253 x 201 mm Full-colour photography throughout

The Great Pottery Throw Down is the official tie-in to the popular reality C4 show.

This is the first TV tie-in for this flagship series and will accompany budding potters on their creative journey as they take their first steps in this ancient craft. Bring the magic of the Throw Down to your home as this book guides you through the basics of throwing and handbuilding techniques, showing you how to work with clay with confidence.

Once you have mastered the skills of this seductive craft put them to the test through the 17 projects in this book that cover a mix of beginner to immediate designs inspired by the show's challenges from over the years.

This is a practical book appealing to fans of the show and those who are keen to learn how to become an amateur potter.

The Great Pottery Throw Down is a Channel 4 reality show. Siobhan McSweeney hosts as 12 budding potters strive for perfection in three ceramic challenges each week, under the scrutiny of judges Keith Brymer Jones and Rich Miller, for the title of Britain's Best Amateur Potter.

- This popular C4 show had an impressive 2.6 million viewers for series 7
- Featuring 17 handbuilding and throwing projects including cups, a teapot, plates, bowls, a vase and more
- This book is a celebration of The Pottery Throw Down series with expert tips from judges Keith Brymer Jones and Rich Miller























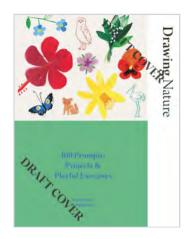














Drawing People 9781784886417 £14.99 | Paperback

Drawing Nature100 Prompts, Projects and Playful Exercises **Viktorija Semjonova**

27 March 2025 | Paperback £14.99 | 9781784887872 176 Pages | 210 x 160 mm Full-colour Illustrations

Drawing Nature focuses on perfecting how to draw trees, flowers and more.

This interactive journal features a mix of 100 prompts, playful activities and step-by-step projects on the theme of nature to help you explore your creativity. Whether you're new to drawing and want to learn how to sketch or you're an experienced artist in search of inspiration, *Drawing Nature* will (re)ignite your love of art.

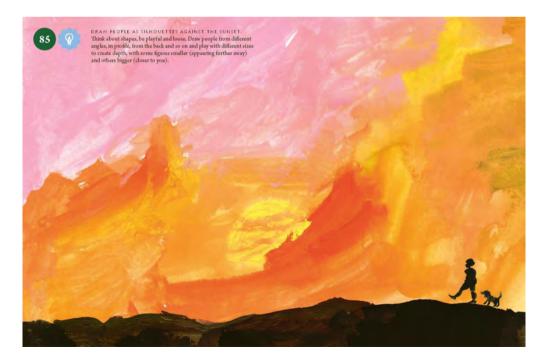
Viktorija's easy techniques and helpful hints will show you how to hone your skills, add colour to your sketches and develop your own personal style.

Drawing Nature is the springboard to unleashing your creativity and building a unique collection of artwork.

Viktorija Semjonova is an illustrator and the author of *The Art of Gouache* and *Drawing People*. Born in Latvia and now living in Norway, Viktorija is classically trained in drawing and painting and her practice involves commercial illustration, social media campaigns, live drawing and teaching workshops.

- The journal will be a well-designed, small package, perfect for carrying around with you when inspiration strikes
- This is a follow on from *Drawing People*







Punch Needle Fashion

15 Punch Needle Projects for Crafting Accessories and Wearables Micah Clasper Torch

10 April 2025 | Paperback - with flaps £16.99 | 9781837832217 144 Pages | 253 x 201 mm Full-colour photography throughout

Discover a fresh take on a traditional craft in this introduction to the art of constructing accessories using punch needle.

This practical guide features 15 fashion-forward projects aimed at both beginner and intermediate makers. Micah Clasper-Torch demystifies the contemporary application of the art of punch needle to make a collection of accessories and wearables. All the designs are bold and beautiful, playing with texture and colour to add instant style to any wardrobe.

Packed with stunning lifestyle and fashion photography, Micah will show you how to make designs to treasure by focusing on previously unexplored construction and finishing techniques. The projects include tote, collar, belt, clutch, crop top, vest and more.

Punch Needle Fashion showcases the design process and captures the essence of this accessible and versatile craft.

Micah Clasper-Torch is an artist, designer, and educator whose work is centered around the traditional craft of punch needle rug hooking. Her work has been featured in various print and online publications, and she has taught punch needle to thousands of students through her online courses on Domestika and Punch Needle Academy.

- · A modern, practical guide that will show you how to punch needle with confidence.
- · The first punch needle book dedicated to construction
- · #punchneedle hashtag on Tiktok has had over 337.7M views

choose will impact your experience punching, as well as the finished quality of your work. The best way to set yourself up for success is to begin with the highest quality tool you can afford.

The focus of this book is on Punch Needle Rug Hooking. As such, the following information about tools. materials and technique will apply to this version of the craft.



Tools & Materials

Punch Needles

Your purch needle is the first and most important tool in your tookit, and has the biggest impact on your experience with the craft! These days, you can find punch needles in a range of styles and materials and price points

CHARACTERISTICS OF A QUALITY NEEDLE

- Needle Channel: These can be open (as shown here) or enclosed. Enclosed channels require a wire threader to thread your yars, whereas open channels make it super easy to thread and change colors as you
- 2. Polished, Steel Needle: The quality of the actual needle is the most important piece of your punch needle. Your needle should be steel, and it should be polished completely smooth. A poor quality needle will have rough edges that catch your yarn of backing fabric.
- Shape & Material of Handle: Look for a comfortable handle made of turdy materials, designed for punching hours on end.
- 4. A Hole that Matches the Width of your Needle: The hole in your so that it can accommodate the largest size of usin that will fit in the channel. A poor quality needle will have a hole slightly too small for the needle, usually round instead of oval. (This is specific to the larger size) of punch needlet
- 5. A Pointed but Not "Sharp" Tip: The tip of your punch needle should This is why the polithed needle is important! This pointed tip will enable you to easily slide hetween the fine threads of your fabric







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Flowers Forever 9781784884345 £22.00 | Hardcover



Everlastings 9781784883393 £16.99 | Paperback - with flaps

Crafting with Flowers

Celebrate the Seasons with 20 Floral Projects

Bex Partridge

10 April 2025 | Paperback - with flaps £16.99 | 9781784887810 160 Pages | 253 x 201 mm Full-colour Photography

Crafting with Flowers is a stunning book centred around crafting with both fresh and dried flowers, encouraging the reader to connect with nature and create stylish projects for their homes, spaces and to gift to others. The book features 20 practical projects and activities to help readers pause their hectic lives and immerse themselves in a connection to nature and creativity.

From simple and cute ideas like pretty framed pressed flowers and garlands, to gorgeous seasonal wreaths and kokedama, all the projects in *Crafting with Flowers* connect the reader to the outside world, providing them with a beautiful piece to enjoy in their home. Bex gives helpful guidance on the best plants to use for each project and provides tips and techniques to get the most from your creations.

With stunning photography and inspiring projects, *Crafting with Flowers* will give you the confidence and inspiration to bring nature into the home and allow you to find moments of calm and joy.

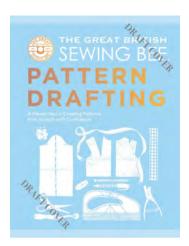
Founder of Botanical Tales and author of *Everlastings* and *Flowers*Forever, **Bex Partridge** is a floral artist specialising in dried flowers whose work is continually inspired by nature, the ebb and flow of the seasons and sustainability.

- The author's profile has continued to grow with 146k+ followers on Instagram and a course on Create Academy
- Interest in projects such as wreaths and pressed flowers remains high
- A return to the accessible, bright and fresh approach of Bex's first book Everlastings











The Great British Sewing Bee: Made to Measure 9781787139534 £16.99 | Hardcover



The Great British Sewing Bee: The Skills 9781787139497 £16.99 | Hardcover

The Great British Sewing Bee: Pattern Drafting

A Masterclass in Creating Patterns from Scratch with Confidence Caroline Akselson

8 May 2025 | Hardcover £17.99 | 9781837833108 160 Pages | 210 x 160 mm Full-colour photography and illustrations throughout

Learn how to design and make your own patterns and sew with confidence from the team behind *The Great British* Sewing Bee.

Pattern Drafting will show you how to draft patterns so you can make clothes that suit your style and fit you perfectly, with expert tips from the world of couture and costume making.

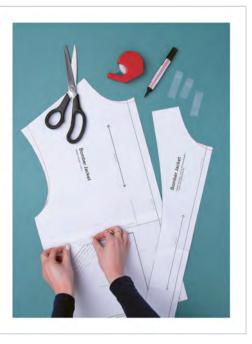
Starting with the basics, this illustrated, practical guide demystifies key terminology and shows you how to measure yourself accurately and all the essential kit you'll need. Discover how to draft and adapt pattern blocks; download the PDF patterns for a basic bodice, trouser, skirt and one-piece sleeve to get started and put your new skills to the test. The possibilities are endless as you discover how to make garments from scratch, identify and solve common fit issues and embrace the joy of stitching your own clothes.

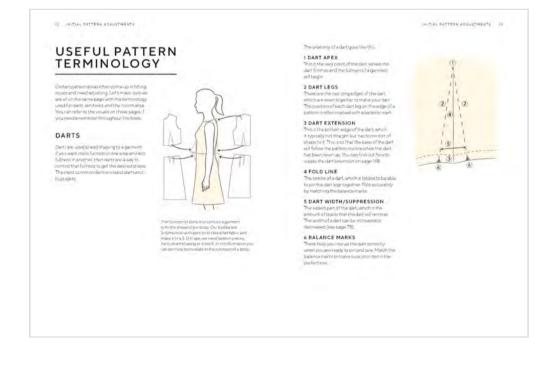
An indispensable reference for skilled sewers, *Pattern Drafting* teaches you the art of creating dressmaking patterns with ease.

The Great British Sewing Bee is a BBC reality show that began airing on BBC Two on 2 April 2013. Kiell Smith-Bynoe hosts the show, as 12 talented home sewers are challenged to create gorgeous garments, under the scrutiny of judges Esme Young and Patrick Grant, for the title of Britain's Best Amateur Sewer.

- Packed with tips on drafting patterns from scratch, cloning your clothes and personalising your wardrobe
- People are striving to be more sustainable by altering and upcycling existing clothes or sewing their own
- Sewers know and trust *The Great British Sewing Bee* brand and this bestselling series









Painting Nature

Techniques, Tutorials and Projects Gemma Koomen

15 May 2025 | Paperback £18.00 | 9781837832750 176 Pages | 253 x 201 mm Full-colour illustrations and photography throughout

Drawing inspiration from the natural world, Painting Nature contains 20 projects that will help you to discover how to find your seasonal style, use colour and paint what you see.

Packed with tips and tricks, this book features practical projects from the starting sketch to building up your scene and the final flourish – learn how to pick up a paint brush and paint nature through the seasons with confidence. The themes include fauna and flora, animals and scenes.

With step-by-step instructions, this book is perfect for beginners or intermediate-level artists, Painting Nature helps to unleash your creativity, and reignites a love of art as you refine your technique.

Gemma Koomen is an artist and illustrator. She makes paintings and illustrations in gouache and ink taking inspiration from the natural world with a focus on wildflowers and plants, thoughtful objects, and animals that you could maybe have a conversation with.

- · Beginner-friendly and accessible art book that will guide you through the techniques and project ideas
- · Studies suggest that the act of creating art can have profound mental and physical health benefits. They also show us that regular exposure to nature can make us both happier and healthier
- Gemma Koomen's art is embedded in nature. She hopes to inspire and encourage budding artists to pick up a paint brush and create a world of their own



Steps

- 1. Sherch une virele which will be your wreath 5. Starr with shapes in the mid times Steening which while yee he of that feels single. I offer nowled by eye he of that feels strickly give syntrest a guide to work with by finding 2 different wined places to trace or use a compass. Draw one immerciacle and mee ourse circle. Mace your describes inside these lines but also allow things to drift over the adges for that nice organic shape.
- It's quite satisfying to place the bloosoming branches equidistant to if it was a clock face at 2.4.8 and 10 and fill in the areas left with the wildflowers.
- 3. Look at the shapes of the flowers as you Lass at the stages of the limiter as you draw, how many petals can wat count on the different types! Lither stapy this some the watercolour paper directly (in rule out later) or you can use a Tighthox to lightly trace your drawing onto the paper of this or place your drawing undermoth in tracing paperben, I offen 'eveball' ir n

- paper with a medium brash make a light wash of your paint colours, then lay the thape of four stems, of varying shades of

- 9. Once dry add in the muscari blob by blob
- 10. Mix a lighter shade of the muscari blue and paint the fire bloks to make the forget me











Sew Simple A Beginner's Guide to Making Your Own Clothes Tammy Johal

15 May 2025 | Paperback - with flaps £22.00 | 9781837833030 176 Pages | 253 x 201 mm Full-colour photography and illustrations throughout

Learn to sew a collection of stylish garments with this beginner-friendly guide for the modern dressmaker.

Tammy Johal covers all the essentials from choosing the right fabric, reading and using patterns to the stitches needed to complete the designs in this book – making this the ultimate guide to dressmaking. Featuring 20 designs with variations in UK Women's sizes 6–32, Tammy specialises in uncomplicated, simple shapes that you will love to wear throughout the year.

All the patterns are easy to sew in a couple of hours, allowing beginners to make something they're truly proud of and wear it the same day. All the garments and accessories will have a slip-on style, meaning there won't be any need for tricky fastenings – making this book truly beginner friendly.

Tammy Johal is a British Indian pattern designer and dressmaker. She was inspired by beautiful, Indian outfits that surrounded her growing up as this was her first glimpse into the world of sewing. Tammy learned to sew in spare time five years ago and since then has started her own company. Her patterns have been featured in Sew Mag, Sew News Magazine, and Simply Sewing.

- 20 modern sewing patterns in womens sizes 6–24 to mix and match to make your own capsule wardrobe
- An accessible sewing book that focuses on creating stylish garments for the modern dressmaker
- Tammy Johal has a large and global following of 134k on Instagram which has allowed her to work with many brands such as Hobbycraft, Cricut, Prym, Mettler, Minerva, MyFabrics.couk and more



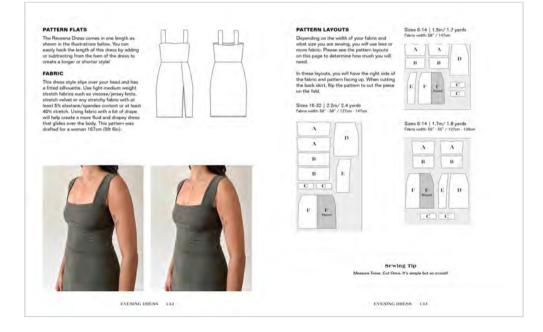
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DIFFICULTY LEVEL

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10	89cm (35in)	71cm (28in)	96om (38irr)
12	94cm.(37in)	76om (30in)	101cm (40in)
14	99om (39in)	81cm (32in)	106cm (42in)
16	104cm (41in)	05cm (34in)	111cm (44in)
18	100cm (43in)	91cm (36in)	116cm (48m)
20	114cm (45in)	95cm (38in)	121 cm (48in)
22	119cm (47in)	101em (40in)	125cm [50m]
24	124cm (49in)	106cm (42in)	132cm (\$2m)
26	129cm (51m)	111cm (44in)	137cm (54n)
28	134cm (\$3in)	F18cm (46in)	142cm (56m)
30	139cm (55in)	121cm (48in)	147cm (\$8m)
32	144cm (57in)	126om (50in)	152pm (80m)

EVENING DRESS 131





Knits for Little Ones

22 Timeless Patterns for Clothes, Blankets, Hats and Socks

By Lotte Rahbek

26 June 2025 | Hardcover £16.99 | 9781837833276 192 Pages | 253 x 201 mm Full-colour photography throughout

Learn how to stitch a timeless collection of 22 garments for babies and toddlers with the help of this expert quide.

Danish knitwear designer Lotte Rahbek will show you how to create 22 beautiful, practical knits for little ones. Small and guick to knit, these projects are perfect for novices who need to build their confidence as well as for those who want to brush up on their skills or learn a new technique.

Lotte's inspiration comes from her love of nature and the sea. All the projects in this book showcase that beautiful details do not have to be complicated – it can be a simple line of purl stitches or a small twist that can elevate a garment.

Lotte will guide you through the basic designs as well as show you how to personalise them with extra details. Start with the cosy blanket or cute collar and advance to the playful blouses, sweet sweaters and classic cardigans. All projects are designed to be cherished and enjoyed by the little ones in your life and make wonderful gifts.

Lotte Rahbek is the designer behind Apple of My Eye that since 2020 have created simple Nordic knitting patterns for babies and children.

- 22 Scandi-inspired knitting patterns for children between the ages of 0 and 2. Designs include trousers, cardigans, dresses, rompers and blouses
- · Beautiful, clean, Nordic aesthetic with stunning location photography
- · Modern pattern designs perfect to stitch to gift or make for your own children





Avalos Cannican er en enkel cardigan med flotte detaljer som snoninger og en gennemløbende i-cordkant. Cardiganen er perfekt til kolige dage og kan eksempelvis sættes sammen med bloomers, rompers eller gamacher.

Inspirationen til Avalon, som betyder ældernes u. fik jeg under en udflugt til Hven.



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A Big Book of Drawing and Painting

A Study of Art **Andrew Marr**

26 June 2025 | Hardcover £25.00 | 9781837833009 256 Pages | 247 x 173 mm Full-colour photography throughout

In A Big Book About Drawing and Painting, writer and broadcaster Andrew Marr tackles the subjects of inspiration, creativity, politics, beauty and form of drawing and painting.

Since childhood, Andrew Marr has loved to draw and paint. Following a serious stroke in 2013 that left him partially paralysed, Marr struggled with the physical rigours of painting using oils. This led to his wrestling with some of the very fundamental questions about painting, and interrogating himself daily about brushstrokes, colour balance, line and texture. Using his own work in progress as examples of failures, and techniques from classical artists, Marr examines how the painter can learn from their mistakes.

A Big Book About Drawing and Painting is a provocative study and instructive guide making it an essential resource for all amateur artists, this book is a must-read for anyone fascinated by the creative process and the limits of human artistic achievement.

Andrew Marr has enjoyed a long career in political journalism, working for the *Scotsman*, the *Independent*, the *Economist*, and the *Observer*, and was the BBC's Political Editor from 2000–2005. Since 2022 he has presented his own show on LBC, *Tonight with Andrew Marr*. He has written numerous fiction and non-fiction books, and is the author of *A Short Book About Drawing* (Quadrille 2013) and *A Short Book About Painting* (Quadrille 2017).

- A Short Book on Drawing has sold over 28k copies and A Short Book About Painting has sold over 15k copies
- Marr is a household name as one of the UK's most respected journalists
- · New content will be included in this expanded edition

THE I DONNE MY RELIGION

What are paintings of?

Feeple who look at paintings projectly would sative agene that the old furthersh between superconstanced or "pumper" painting and experimentation of "pumper" painting and less. All paintings are representational—justol different falles, What really material—justol different falles, What really material—justol different falles, What really material—justto different falles, What really material—justtual paintings and painting as form of knowledge, et subords not be cut off from their kinds of knowledge. Our suderstanding of the world amound us in changing fast. and it is material that painting thould also be

take solutiong singue va pictude va dischi. Overfasti sa picture it made a few years ago in South Devon, and I think that in extra of composition the way the curvest meet, the role of the land, the use of curving dykers to jet the petter regulete, and so thinh - it works to jet the petter regulete, and so thinh - it works to jet the petter regulete, and so thinh - it works to jet the petter regulete, and so thinh - it works to jet the petter regulete, and petter jet the south petter jet the south petter jet the regulete and petter jet the role of the petter jet the role of the petter jet in the role of th

works OK. The soh reddish-thewan and sharp gieros lainly repeties the muocal anable and gazaing farming of the Citer Valley. It unit's a gent piece of positing—the brishstrokes are rather crushe, it was done harstedly and so on—but it OK. Ibm'i it's harstedly and so on—but it's OK. Ibm'i it's No it surt, not really, it is a serminernal, lazy, second-hund porce of work. What is a field it is a steench of topoid—seeking, living, a maintyl complex, a mudch specifing, living, a maintyl complex, a mudch

What is a field? It is a statch of topical secrhing, living, infinitely complex, a mulch of microorganisms, including many bacteria, fragments of shell and stone, decaying vegetable matter, water, feathers, bones—thue allows the regular seeding and growth of plants, which in turn keep us alive. It changes—colour and shape almost by the week. Amyone who drives past fields must see how quackly the farmer's work, as well as seasonal shifts of water and wind, alters them. So fields are

moving mainting of fedds o be allow, the upon of looking must be much be the layer of looking must be much be the it is in this cample. You all about informasion. The Scotting-by port Hugh MacDurmid argued that so really see landscape, you me an understanding of its farming bishory, its economics and its biology—a knowing on tryman's yet. In one of a series of poems we the Galic into Direadh, which means 'asing the contract of the contract of the therefore—be describe the broderleads of Direlius, whose soil and folupe aren'ts so difcire from those in South Devoce.

This is the create of the curatry – probably. The create of the earth, the famous Dutharred lands. The real learns combine a maximum of fertil. With frashle easy-sorting qualities of

Potaters, a level sea of busy shaws and flowery tops From a fonce to fence in summer-time, Then wheat, going to eight quarters on serv, And then the twedes and turnings Flickering strong and hoty. 157 | LOSING MY RELIGION



Happy day, 29.8-2007

158 | LOSING MY RELIGION



Sonning Lock, Lunchtime, 2011
PETE BROWN

150 | LOSING MY RELIGION

Brown. Howard is longify popular and mar of his pattern gas of complexity predictable tilings – water of Bowers in a witness, correlated, better, the his also turns his skilled with predictable tilings – water of Bowers in a witness, correlated, better, the last norms have been described to the pattern of the best of

ourse. Turner painted a vivid watercolour in 792 of the old Partheon Theatre just after i ad been burned down. Sill, if anyone in the atture wares to know what London in 2011 ould feel like, Brown's traditional represenational painting is a good place to begin.

I don't want in any way to denigrate the two extremely fine and talented painters, be for me, the problem is that if you paint like Camille Pissatro or John Constable, even if your subject is defiartly and turmistakably contemporary, your picture will be like a



Out now 9781837831401 £26.00 | Hardcover 192 Pages 253 x 201 mm



Out now 9781784887599 £12.99 | Paperback with flaps 80 Pages 250 x 205 mm



Out now 9781837831906 £16.99 | Paperback with flaps 144 Pages 253 x 201 mm



Out now 9781787139428 £18.99 | Hardcover 256 Pages 225 x 175 mm

Dopamine Dressmaking

15 Sewing Patterns for Every Season **Brogan Allard**

Macramé

25 Super Simple Projects For Your Home

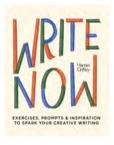
Françoise Vauzeilles

Woven

Make Your Own Accessories from Raffia, Rope and Cane

Tabara N'Diaye

The Big Book of House Plants Emma Sibley



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Write Now

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Thrown

A Modern Potter's Guide to Working with Clay on the Wheel

Lilly Maetzig

The Art of Memory Collecting

15 Scrapbook, Collage, Trinket and Zine Projects For Crafting Treasured Moments

Martina Calvi



Life



Wonderlands

The Stunning Private Gardens of the UK's Leading Landscape Designers **Clare Coulson**

20 March 2025 | Hardcover £40.00 | 9781784887940 272 Pages | 3043/4 x 254 mm Full-colour Photography Throughout

An exclusive tour of the private home gardens of the very best garden designers in the UK.

From country cottages in Somerset to Victorian estates in the Cotswolds, this book showcases the incredible gardens of 20 of the most renowned landscape designers working in the UK today. Featuring interviews, full garden tours and stunning photography throughout the seasons, discover how designers such as Tom Stuart Smith, Miranda Brooks, Dan Pearson, Nigel Dunnett, Arne Maynard and many more choose to shape their private spaces, to gloriously varied and stunning affect.

Written and curated by celebrated gardening writer Clare Coulson, British Garden Designers at Home is a visual bible of the very best British gardens.

Clare Coulson is an author and journalist, specialising in gardens and horticulture, for the Financial Times HTSI magazine, the Daily Telegraph, Gardenista, the Observer, House & Garden, The English Garden, Gardens Illustrated and others. A former fashion journalist, she was previously Fashion Editor at the Daily Telegraph and Fashion Features Director at Harper's Bazaar. She is co-editor and contributing author of Blooms (Phaidon, 2019) and a lecturer in journalism at Central Saint Martins in London.

- · Never-before-seen private gardens of the UK's biggest designers
- · Featuring gardens across the UK, including Somerset, Peak District, Cotswolds and more
- · Written and curated by The Telegraph's gardening columnist, Clare Coulson

ARABELLA LENNOX BOYD

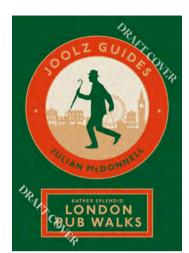
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Rather Splendid London Walks 9781787139602 £16.99 | Flexibound

Joolz Guides: Rather Splendid London Pub Walks

A Wander via London's Historic, Fascinating and Downright Enjoyable Drinking Houses Julian McDonnell

13 March 2025 | Flexibound £14.99 | 9781837832798 320 Pages | 185 x 135 mm Full-colour photography and illustrations throughout

Pip pip and Tally-Ho... Joolz is back! Joolz ends every YouTube tour with a pint in a pub. so who better to walk us around the mustvisit watering holes of the capital than our trusty resident guide?

Presenting 20 walks around popular and lesser-known parts of the metropolis. Rather Splendid London Pub Walks takes us on a leisurely weekend meander in search of a drink and a story. Each walk starts in a famous local, taking the scenic route from there to other popular pubs in the area. Whether it's around the East End district of Hackney or the regal environs of Greenwich, visiting the old gin palaces of Bloomsbury and Fitzrovia, or historic boozers in Mayfair and Westminster, London is packed with gorgeous, historic public houses that can tell a million weird and wonderful stories.

Illustrated throughout and with a map of each area to guide you, there are also special features and London insider knowledge, including pub etiquette and quizzes. Spend a happy day wandering then pull up a chair and settle down for a pint and a chinwag with Joolz.

Julian McDonnell (a.k.a. 'Joolz') is an award-winning tourism film maker from London. He has lived there all his life and there's nothing he loves more than showing people around his beloved city... and talking!

- Joolz Guides has over 290K subscribers on YouTube. with videos regularly attracting over 100K views
- · Joolz's first book, Rather Splendid London Walks, has sold nearly 10,000 copies in the UK and 3700 in the US
- · The Washington Post described Joolz as "the most entertaining" online tour guide



2 A WATERY WAPPING-WARD WALK

Ship, Hung, Drawn & Quartered; Dickens Inn; Town of Ramagate, Captain Kidd; Prospect of Whithy; Grapes

which has a beautiful Victorian feel - it original 1802 pub.

If you're doing this walk on a weekend, unfortunately the Ship will be closed. thoughyou can stall enjoy the wonderful Grade II-listed exterior, with its puinted. prapayines and sea motifs; and fear not there's another pub coming up shortly

The interior of the Ship is pretty nice. too, with various maritime touches, and they have clarts, which I'm always

What hel Let's meet at the SHIP | pleased to see. While they pride was rebuilt in 1887, on the site of the selection of ales is always pretty good



knocking back a part of Ghost Ship before we get going.

Exiting the pub, turn right into Hart Street and then right again into Seething Lane, where you will find ST OLAVE'S housed MARK LANE TUBE STATION @ a parts of which including the cryot date from 1450 (other sections are more modern, following extensive Ghastly Grim' due to the scary skulls over the entrance gabe. Whilst the gabe are so many skulls on it because this is. where many plague victims were buried including Mary Ramsay, often said tobe the first person to have brought the plague to London

The reason they have a bust of Samuel this street and worshipped at 5t Olave's with his wife. They called it 'our church' and both of them were buried here I'm a little to the east. not sure what she made of him checking out the young girls in the congregation, but he certainly mentions doing so in his famous dlades

who have just had some of that 'Drink me' potion from Alice in Wonderland).

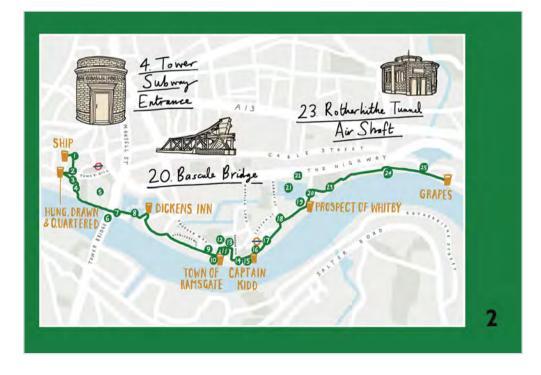
At the start of the short pedestrianised pop in here.

- and I'm in a nautical mood no I'm section at the end look carefully at the building on your left and you'll see a You might just about be able to make out MARK LANE STATION ENTRANCE.

The station first opened in the 1880s. with a much smaller entrance structure, damage during the Blitz). Charles which was replaced by the current Dickens referred to this church as St. building, incorporating commercial offices above, at the start of the twentieth century. If you head to Byward Street at dates from (65%, it's litting that there the end and turn left, look through the metal gate across the fourth arch (after what is currently an All Bar One) and a few years later by 1665 and 1666, you can see some steps leading down to an old subway, which was part of the entrance system - unother entrance is apposite on the other side of Byward Street. They changed the name of the Pepys here is because he used to live in before it was closed in 1967, with the replacement station (designed to cope with fugher passenger numbers) chening

> Now retrace your steps to the end of Seething Lane and continue west along Rowserl Street

The church is beautiful inside and As you approach Great Tower Street contains a marvellous hidden chapet, you will see the HUNG, DRAWN & downstarr (evidently for short people QUARTERED on the other side As I may have mentioned before, I generally find Fuller's pubs to be perfectly tolerable, with line ales to quaff and Continue south along Seething Lane. hearty pies on which to goge, so let's





A New English Style

Timeless Interiors

Mary Graham, Nicole Salvesen
with David Nicholls

1 May 2025 | Hardcover £35.00 | 9781784889630 256 Pages | 279½ x 220¾ mm Full-colour photography throughout

Set to the backdrop of stunning images, Salvesen and Graham share their invaluable tips and tricks, guiding you on a journey to decorate your home in a way that is as stylish and inviting today as it will be in years to come.

From the welcoming entrance to the serene sanctuary of bedrooms, the heart of the home in the kitchen to the sumptuous living areas, every space is meticulously considered. The authors apply their signature design principles, infusing each room with warmth, softness, and a touch of luxurious escapism. Learn how to layer, to curate a collection, be bold with colour and more.

Nicole Salvesen and Mary Graham's genius lies in their ability to transform spaces into individual, timeless havens that encourage you to unwind and savour life's quiet moments.

Nicole Salvesen and **Mary Graham** are experienced and award-winning interior curators. Their design studio, Salvesen Graham, was established in 2013 and offers a comprehensive design service creating beautiful, curated spaces for commercial and private clients globally.

- Interiors books continue to inspire consumers across the globe – in the UK in 2023, 33% of homeowners have chosen to improve rather than move
- Modern heritage and a bold use of colours are both massive trends in interiors for 2025
- Salvesen Graham has been awarded: House & Garden
 Top 100 Interior Designers, Country Life Top 100 Interior
 & Exterior Experts as well as Country & Town Houses
 Top 50 Interiors









Moments at Home Interior Inspiration for Every Room Steve Cordony

6 February 2025 | Hardcover £35.00 | 9781784887421 256 Pages | 305 x 255 mm Full Colour Photography Throughout

Moments at Home celebrates the signature aesthetic of one of Australia's leading interiors stylist, Steve Cordony, in order to inspire home lovers globally.

Steve seeks to share insightful interior styling and tablescaping ideas as well as small, everyday details which are the soul of the home. Including sumptuous photography of his clients' homes as well as Steve's own beautiful property, Rosedale farm, he wants to empower readers to create their own moments of reflection and connection.

Steve carefully plots a visual journey to be followed through 9 different areas of the home, from the kitchen and entry way to the bedroom and dining room, highlighting key styling tips in each one, showing how you can tailor them to your space to create meaningful moments in your home.

Steve Cordony is Australia's leading interior and lifestyle designer. He is editor-at-large at Belle magazine and also runs his design business where he creates content and creative campaigns with myriad brands.

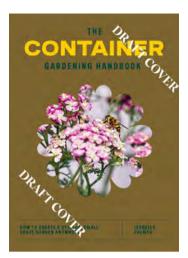
- Steve Cordony has a massive social media presence with 650k Insta followers looking to recreate his aesthetic
- Author has partnered with many high-profile brands including Gucci, Jo Malone and Le Creuset
- Book will be a beautiful luxe object that readers will want to use in their own styling setups











The Container Gardening Handbook

A Beginner's Guide to Growing Flowers in Pots

Isabelle Palmer

3 April 2025 | Hardcover £14.99 | 9781784887957 144 Pages | 185 x 135 mm Full-colour Photography Throughout

Whether you have a roof terrace, a tiny balcony or just a window sill, there's no excuse not to do some gardening.

The Container Gardening Handbook shows just how easy it is to get started in the garden – and how to make the most of every little space.

The Container Gardening Handbook is the perfect book for novice gardeners who may have mastered the art of indoor plants and are ready to take it outside. The chapters include the basics, how to make a garden in a day, weekend projects, one-pot wonders, window boxes and finishing touches. It features over 20 projects with a mix of small gardens, singular containers and window boxes, all of which are stylish and easy to manage. Isabelle also offers advice on how to upgrade store-bought containers with a lick of paint, transforming the look of your plants.

With clear step-by-step instructions and advice on which plants suit your space, as well as how to care for them, this is an accessible book for anyone looking to start their own small garden.

Isabelle Palmer is the author of The Balcony Gardener, The House Gardener and House Plants published by Cico Books. Isabelle is a renowned city garden designer and the founder of The Balcony Gardener, her innovative and fresh approach to small space garden design and gardening retail has earned her well deserved attention. Isabelle lives in London.

- A reuse of content from Modern Container Gardening. with a fresh design
- · The perfect gift for any gardener looking to make the most of a small space

Succulent Trough

- Medium gardening All year round
- Full sun
- Moderate watering
- Feed once a month in the growing season with a liquid houseplant feed or specialist liquid cacti feed



There is something very striking about the forms and colours of succulents, and they bring real elegance to a container. Using a trough or window box to grow these wonderful plants, rather than the more traditional round stone bowls, gives them a modern look. This planter was originally grey, but I wanted to set off the succulent's beautiful pastel shades, so I sprayed it with blackboard paint for a matte look. You could just as easily buy a black planter if you find one you like.

I have given this display a medium level, not because it is difficult to plant, but because watering succulents can be tricky and involves some trial and error. My advice would be to plant a few containers first before tackling this one. If you do experience failure, don't become despondent - I have had a few not go quite as planned, but you will learn from your mistakes. The finished trough, I'm sure you'll agree, is definitely one of extravagant beauty.

Get the Look

1. Clean the outside of the planter (see page 32) and allow to dry thoroughly before spray-painting. In a well-ventilated room, or outside, spray-paint the planter and allow to dry before planting up. Place a few sheets of newspaper on your work surface when spraying.

2. Cover the holes at the bottom of the planter with a few drainage crocks to prevent them becoming clogged with potting mix. Succulents love good drainage, and the roots don't like to become waterlogged.

3. Fill the planter with potting mix, so the root ball of the largest succulent will be sitting just below the rim. I like to work out the planting depth by placing the plastic pot next to the planter to see how much potting mix to use.

4. Take the succulents out of their plastic pots and arrange them in the planter until you are happy with your display.

5. If there are any small bare areas, you can break off small flower florets from the succulents - as long as they have a root - and use these to fill in the gaps.

6. Once you are happy with the arrangement, fill any gaps between the plants with more potting mix and firm in gently. Ensure you retain the gap at the top of the planter, so water doesn't run over when you water and splatter potting mix

7. Water the planter thoroughly until you see water running out of the bottom, and allow to drain.

WHAT YOU NEED

Trough planter, about 60 cm (24 in) long Black chalkboard spray paint Drainage crocks

Cacti and succulent potting mix (for extra drainage)

1 'Blue Canna' crassula (Crassula)

3 'Echoc' echeveria (Echeveria) 1 Mexican gem (Echeveria

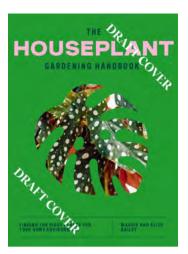
1 Moonstone (Pachyphytum oviferum) 3 Houseleeks (Sempervivum)

I have provided the names of the succulents used here, but don't worry too much about using the exact varieties as availability varies at garden centres. Just make sure you buy the plants from the outdoor section to ensure they are hardened

AFTERCARE

Let the planter dry out between waterings - the time period will differ depending on the season Succulents will need more water during the growing season. Remove any dead foliage that falls from the plants, so it doesn't rot and cause disease. Bring the planter indoors if the weather dips below 10°C (50°F). Planters in a sheltered, south-facing position, however, should be fine. If you bring the planters inside, position them by a window, but not in direct sunlight as this will scorch the leaves.

Succulents need excellent drainage, so make sure your trough has sufficient drainage holes or drill or using a recycled container (see page 34). If you don't have any specialis cacti and succulent potting mix. I recommend adding fine gravel, horticultural sand or another suitable additive (see page 28) to make standard potting mix more freedraining. If the leaves of the succulents start looking shrivelled. then they need more water. If they are looking translucent, then you are



The Houseplant Handbook

A Beginner's Guide to Caring for Houseplants

Alice Bailey and Maddie Bailey

3 April 2025 | Hardcover £14.99 | 9781784887964 144 Pages | 185 x 135 mm Full-colour Photography Throughout

The Houseplant Handbook is a useful guide on how to find perfect plant matches for your home environments with a sustainable and innovative approach.

Focusing on working with the plants you already own, the book is divided in chapters detailing all the possible conditions: Extreme Sun/Heat, Dry Air/Central Heating, Deep Shade, High Humidity, Draughty, Cold.

By matching awkward spaces in your home with environments in the natural world, this book shows you how to relocate plants to improve their growth and help them thrive.

Features an extensive section with informative plant profiles that include their origin, easy-to-follow tips on feeding and watering, optimum conditions, prospective growth, and is concluded by a helpful troubleshooting chapter dealing with common problems, and what to try when all hope is lost.

Alice and Maddie Bailey quite literally hail from a London plant and flower dynasty – their grandfather was a Dutch flower merchant and nursery owner, and their mother the celebrated horticulturalist and author Fran Bailey – Maddie and Alice Bailey head up Forest London, a cult plant and homewares shop with two sites in South London, along with a flower shop. They are also authors of *The Green Indoors* and *The Hidden Histories of Houseplants* and *The Hidden Histories of Flowers*.

- A reuse of content from The Green Indoors, with a fresh design
- · The perfect gift for any houseplant lover in your life

Alocasia

Elephant Ear Upright Elephant Ear Upright Persian Palm

THE HOUSEPLANT GARDENI

Alocasias are easily identified by their broad, waxy, heartshaped leaves with pointed tips. They originate from tropical areas of South East Asia and can be found growing on dark and damp rainforest floors. Their pointed leaf tips serve the purpose of drawing excess moisture away from the broad leaf surface and allowing the water to drip onto the earth below, which helps to avoid rot. While tropical climates often involve heavy rainfall, the climate's heat encourages moisture to evaporate quickly. resulting in high levels of humidity. In the home, Alocasias are ideal for a spot with plenty of moisture in the air. There are many different varieties available to buy from most houseplant shops: Black Velvet and Polly have darker foliage and are beautifully patterned, staying generally under 1 m (3.3 ft) in height, while varieties such as Portadora and Zebrina (the latter is extremely popular for its zebra patterned stem) will grow taller and bear much larger, pale green foliage.



LIGHT

Although Alocasias live in the shaded undercanopy of forests, at home they enjoy a spot with bright but indirect light. Too much direct surlight will scorch their leaves (although they will tolerate morning or evening sun), while not enough light will make them grow leggy and limp.

WATERING

Watering little and often in the warmer morths will keep them looking their best. Too much water will cause root rot (particularly in shader spots), so make sure the top 5 cm (2 in) of soil have dried out before you water.

TEMPERATURE

They prefer a warm spot with high humidity, preferably above 15oC (6ooF). If your home environment tends to drop below this, make sure the plant is getting plenty of bright light to keep it happy.

HUMIDITY

A highly humid environment is ideal for Alocasias. Grouping yours with other tropical plants will help to maintain humidity levels by creating a microclimate.

TO NOTE

Variatives such as the Portadora can grow to great heights 4 m (5 th) if it has the space, even as an indoor plant! Make sure to repot every couple of years in spring to allow room for your Alocasis to grow, particularly in larger varieties. You may see a few leaves dying back in winter, but new ones should take their place come spring.

Combatting High Humidity

Recognising when your plants are experiencing too much humidity is fairly simple—the key indicators are not something easily missed! Soft and mushy atems and leaves, particularly in succulents, are a sure sign that there is too much moisture in the air (this is not to be confused with yellowing, which occurs when a plant is overwatered). This would also be the main indicator in leafy tropicals but the likelihood of your home

Reducing high humidity is essential if you want to keep desert plants such as cact and succulents, and the key to this is air flow. Increasing air flow can be done by opening windows to create a through draught, maximising air movement with electric fans, and using air dryers such as central heating and air conditioning when needed. Household dehumidifiers will also do the job, but they aren't the prettlest of things, so pick a spot you'd like to keep dry-air-loving plants and group them together to create a cover for the dehumidifier.

environment being too humid for them is extremely low.

3

3



Living in Colour

A Practical and Budget-Conscious Guide To Decorating Your Home **Tash Bradley**

10 April 2025 | Flexibound £25.00 | 9781837832040 240 Pages | 248 x 187 mm Full-colour photography throughout

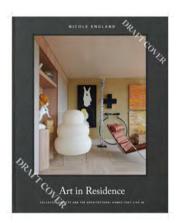
As co-founder of the Lick paint brand and a colour psychologist, Tash Bradley wants you to feel like she's sitting at your kitchen table guiding you to choose the colours that will both represent your style and have a positive impact on your space, whether you rent or own. Packed with practical tips and techniques, from colour theory and colour schemes to creating a flow from room to room, colour drenching, as well as illustrated case studies, this is the ultimate guide to decorating in style.

Tash Bradley is the co-founder and Director of Interior Design at home decor brand Lick and is a trained colour psychologist. Not only is Tash the curator of Lick's distinctive colour collection, but to date, she has helped renovate 5000 rooms across the UK, EU and US, giving her clients the colour confidence they need to transform their homes into spaces that they love. Tash's unique approach to colour in design has established her as a trusted thought leader in the interiors world. Her expertise has been featured in *The Times*, Architectural Digest, Homes & Gardens, ELLE Decor, Vogue, LivingEtc, House & Garden, The Telegraph, The Metro, Evening Standard, Stylist, The Independent, Ideal Home, Hello, Tatler, Daily Mail and Financial Times's How To Spend It.

- Lick have 200,000 newsletter subscribers and over 400,000 followers on Instagram
- Tash is a leading authority on interior design and colour psychology
- Includes case studies from Tash's clients and style inspiration from design influencers









Resident Dog (Volume 2) 9781784883508 £32.00 | Hardcover

Art in Residence

Collected Objects and the Architectural Homes They Live In **Nicole England**

10 April 2025 | Hardcover £35.00 | 9781784889616 272 Pages | 280 x 222 mm Full-colour photography throughout

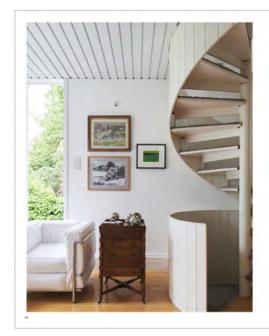
Step into a world where homes are not merely spaces to dwell but living, breathing masterpieces that tell a story of creativity, culture and comfort.

From an artist's industrial New York work/living studio, a Brutalist London apartment in The Barbican to an architect's modern coastal oasis in Victoria, Australia, these inspiring dwellings all have one thing in common: they house incredible art. Some of these homes are adorned with modern art, showcasing stunning and thought-provoking pieces from around the world. Others celebrate a lifetime of collecting, where every object tells a story, offering a glimpse into the soul of the owner. *Resident Art* will take you on a global journey to explore 25 extraordinary residences that redefine the very essence of what it means to call a house a home.

Locations have been selected and shot by award-winning architectural photographer and author Nicole England, with accompanying interviews with the home-owners that will be thoughtful, soulful and inspiring.

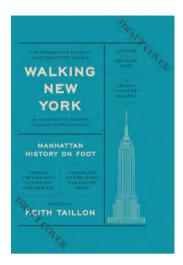
Nicole England is a Melbourne-based architecture and interiors photographer who has worked with many of the industry's top architects and designers, both in Australia and abroad. She is the author of *Resident Dog* volumes 1 and 2.

- A collection of 25 exceptional interiors that also happen to house incredible art collections
- The locations of the houses will span the US, UK and Australia, and will include a range of properties, from small apartments to houses
- The art will range in styles from sculptures to modern art, antiquity collections and more









Walking New York Manhattan History on Foot **Keith Taillon**

10 April 2025 | Flexibound £14.99 | 9781784889708 320 Pages I 183 x 135 mm Full-colour photography throughout

In the depths of the pandemic, a furloughed Keith Taillon walked every block of Manhattan (977 miles in all) to keep himself busy. He shared the walks with his Instagram followers, offering those stuck at home a fascinating insight into the history of New York. Once restrictions lifted, his Instagram was flooded with requests from people keen for tours, so he obtained his New York City Tour Guide license, giving group tours to the public.

Keith invites you on 12 of his most popular walking tour routes throughout Manhattan, showcasing their history, and the intricacies of their formation. Each walk starts with the nearest subway station, the walk's length and a detailed map to follow, and you will be encouraged to pause, look up, and take in the landmarks. Filled with interesting facts and timelines, you will gain a comprehensive understanding of why the city looks and feels the way it does. Perfect for tourists, New Yorkers and armchair travellers alike, you will see New York in a new way, learning to appreciate this truly special place anew.

Keith Taillon is a New York City historian. His Instagram account boasts more than 56k followers who tune in daily for his posts. He has been featured in The Times of London, The New Yorker, The Australian, Conde Nast Traveller, and Surface Magazine. Born in upstate New York, he has lived in Manhattan since 2010, currently residing in Harlem with his partner.

- 12 guided walking tours focusing on the history of New York
- · Keith Taillon's instagram went viral during the pandemic and he has had sell-out tours ever since
- Avoids tourist traps and offers fascinating insight into the city



THE GILDED AGE

DISTANCE

THE

GILDED

AGE

- XX miles (XX km)
- Washington Square
 Washington Mews
 Lafayette Street
- 4. Grace Church
- 5. Union Senan 6. Gramercy Park
- 7. Madison Squa 8. Murray Hill

POINTS OF INTEREST

- A. Nis Dont Dem In Eresto B. Ommod Outum Recto
- C. Tet Modis Aspe Esequo
- D. Mi Idia Plic Ter E. Comm Fatumou

- F. Molenih Icatest G. Idusapi Endit H. Debis Intoriberi



WALKING NEW YORK

and his tasteful English pedigree. The city's stores: exactly the fate their original tenants underclasses favored Forrest from a mix of had sought to avoid. The Opera House, so American pride and an aversion to anything briefly the pride of New York, shuttered in English. Trouble erupted on May 7, 1849, 1852. The building was repurposed as the when Macready attempted to play Macbeth home of the city's Mercantile Library. It at the Astor Place Opera House. Dozens of was finally demolished in 1891 when the protestors in the baleony assailed Macready the moment he took the stage, pelting him one with a Starbucks in its base). By then, a with rotten food and debris, shouting so he couldn't be heard. He fled the theater and Academy of Music had risen on 14th Street planned to leave New York entirely, but was convinced to try again.

Egged on by Forrest and local nativist groups, tens of thousands turned out in
Astor Place to protest. Things quickly turned Even as the Astor Place Riots were unfolding violent as the police began arresting people and the crowd assailed them with paving in the planning or early construction stages in stones. The national guard was called up but they too were met with a volley of stones, Cooper Union for the Advance quickly losing control of the situation as their horses spooked. In desperation, the brownstone ship from the east side of Astor soldiers opened fire on the crowd, killing Place. The Cooper Union was established at least 24 people and wounding dozens more. "Many a wife sat watching at home, in terror and alarm for her absent husband. It was an evening of dread-and it became to Paris's École Polytechnique. Today, it a night of horror, which on the morrow, when the awful tragedy became more widely known, settled down upon the city like a vision that fair access to an inspiring free funeral pall."

demolished, and replaced by large-scale preserving the Union.

In New York, the wealthy favored Macready factories, warehouses, and departmen one with a Starbucks in its base). By then, a new opera house and event space called The just east of Union Square at the corner of Irving Place, The Academy would remain the cultural heart of Gilded Age New York On May 10, he retook the stage, but by now until it was usurped by the Metropolitan emotions citywide were at a fever pitch. Opera House, which opened on Broadway at 39th Street in 1883.

the immediate vicinity. Among these was the and Art, which rises like the prow of a great Peter Cooper who wished for New York to remains *dedicated to Peter Cooper's radical commitment to diversity and his founding education and forums for courageous public discourse foster a just and thriving world." In The long-term impact of these "Astor that spirit, the school made a tradition out Place Riots" was that the neighborhood of inviting speakers of all stripes and beliefs began to steadily decline. Residents moved uptown, leaving behind what the press of 1860, it hosted a lesser-known Illinois was now calling "dis-Astor Place." One by politician named Abraham Lincoln who gave one, mansions and townhouses were sold, a rousing speech about the importance of THE GILDED AGE





For most in attendance that evening, it was rather unsteady in his gait, and there is an frequent contortions of which excited the



their first time seeing or hearing this peculiar marks his movements while speaking, man, and newspapers attempted to describe His voice, though sharp and powerful at his appearance which is now so well-known times, has a frequent tendency to dwindle as to be a caricature. From the New-York into a shrill and unpleasant sound. His Herald, February 28, 1860: "Mr. Lincoln enunciation is slow and emphatic, and a is a tall, thin man, dark complexioned, and apparently quick in his perceptions. He is a remarkable mobility of his features, the



View on Edelweiss



Bold British Design 9781787135116 £30.00 | Hardcover

All Things Considered

Thoughtful Interior Design That Mixes Pattern, Colour and Style **Emilio Pimentel-Reid**

24 April 2025 | Hardcover £35.00 | 9781784887391 272 Pages | 283 x 216 mm Full-colour photography

All Things Considered is a joyful celebration of individuality and an uplifting collection of interiors that mix prints, patterns, textures, colour and style with gusto to create a happy space.

Filled with interviews and stunning pictures of the homes of artists, designers and creatives that place a curated sense of personality above all else, *All Things Considered* proves our homes are self-portraits of creative, individual style and spaces to play and experiment to bring about feelings of joy and happiness.

Designers featured include one of the world's top talents in architecture and interior design, Timothy Corrigan, Jennifer Shorto, owner of a fabric and wallpaper company, and Gert Voorjans, an iconic Belgian tastemaker.

All Things Considered is a book that inspires us to embrace our interior design personality and play by our own rules.

Emilio Pimentel-Reid is an Author (Bold British Design, Quadrille 2020), Creative Director and Brand Strategist. With over 20 years of experience collaborating with some of the world's most recognised high-end interior style brands, Emilio's features and styled shoots have appeared in the pages of British and international editions of ELLE Decoration, Architectural Digest, the Sunday Times Style and Harper's Bazaar.

- · A joyful celebration of individuality
- A stunning interiors book featuring the homes of creatives who confidently mix patterns, styles and disparate inspirations with aplomb





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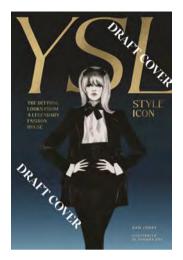
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View on Edelweiss



Dior: Style Icon 9781784887407 £16.99 | Hardcover



Coco Chanel: Style Icon 9781784885670 £12.99 | Hardcover

Yves Saint Laurent: Style Icon

The Definitive Designs and Moments of a Fashion Powerhouse **Dan Jones**

24 April 2025 | Hardcover £16.99 | 9781784887971 176 Pages | 217 x 147 mm Full colour illustrations throughout

Yves Saint Laurent's enduring impact on fashion and culture is explored through more than 50 of the fashion house's iconic pieces.

Joining the house of Dior at the age of just 18, it was obvious that this fashion upstart had a glorious career ahead of him. Forged in the famous French house it wasn't long before YSL was launching his own boutique. He reinvented women's wear and transformed it into daring pieces such as the Le Smoking tuxedo and the Saharienne safari jacket – both instances of borrowing from menswear to create something bold, striking and a little bit scandalous

YSL championed the concept of 'ready-to-wear', bringing high-end fashion to a whole new audience. His eponymous label created countless stunning garments and has been worn by both the famous and the infamous – from Catherine Deneuve and Jerry Hall to Margot Robbie and Nicki Minaj. YSL is a true style icon whose genius is celebrated in this beautifully illustrated title.

Dan Jones is a British writer and editor living in New York. Formerly of *i-D* magazine and *Time Out London*, he's an expert in style, cocktails and queer mythology. He is the author of a number of books including two of the previous titles in this series, *Style Icon: Diana* and *Style Icon: Dior*.

- Bold and contemporary design befitting the new direction of the Style Icon series
- Yves Saint Laurent remains a fashion force with legions of fans
- A perennial subject for big fashion exhibitions

THE MONDRIAN DRESS

Aceste cupta net diti arcim

"I have Moodman now," equipped ayoung Year to the New York Times!" August Carford in November 1906, it fill there work in par the US. pappeared with "30 or 40" pames (there had been so many, Year war warren), and him sport the Samoor divers, inspired by Othell intervent artist in Part Moodman, every where agoes to some—and foll of them copies. Every department stems window displays and for thin the outgoes sever most have been as part of the stems of the s

Weeks earlier, in anticipation of his almost soyd visit, the same two yoper noved that Yes had the "knock of bringing out the sheep instruction women," with Marylin Reader writing the his Mondrian druss that been "noted by boddlers and grandino the rathle," all-lading with earlier working the his Mondrian druss were such as exceptions. This is partly why Saint Lorenan's Mondrian drusses were such a downspare. As the exemption of his hill/where have assume 10%, collection, "Yes" series of cocked drusses:—simple juriety shifts or "took drusses" and shade large in their discusses—which Mondrian's coloured their and block to made deaths seven and second into the grammer. Yes choose works from Mondrian's and elevery years but, when he statched them into life, the designs is kind holy modern.

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THE SAHARIENNE

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Much like Ia Shoking, Yea'r women's troode, the Scharisene borrowed from class: the marked only like Is the Vision, more utilitation, malitary leel fly 1949. Yea'r designs like Schariene and Le Smoking had beenne a sinal learneant of the brand's proengyphy—compiling poned over other specify a promising SAINT LIAURENT Time granche selected of others, with the volary is ded relayer, seems along a tree or parties; landed is first 8 wo Goude along on Bond Smartanda (3 Lyear-old Saint Laurent, hand some, long-facilitation and parties short in his own men's safety judge and definition and his signature singlesses. Wheth of Yea implications come from his own promotion variables. On any po New York Ching in 1955, he shid Angels Taylor at the New York Times, ficial—Lev all the parties and landers and his signature can be considered with the limit help level with in 1956, he shid Angels Taylor at the New York Times, ficial—Lev all the parties and language the had control down from the limit had not all bour troom on American Fine of the York Time shid on the parties of the Saint August 20 Martin Saint S

CHAPTERTITLE LOREM (1972-78)



10.



The Reimagined Home Sustainable Spaces Created with Joy Nicole Gray

15 May 2025 | Hardcover £35.00 | 9781784889692 256 Pages | 280 x 220 mm Full-colour photography throughout

Sustainability is no longer a trend; it is embedded in modern design. Many of us want to know how to implement greener design choices in the home, that will not only look stylish, but will save money in the long-term.

The housing market has undergone a seismic shift since the pandemic, with a rise in passive housing, eco-friendly kit houses and flat-pack cabins highlighting the demand to achieve a responsible but beautiful home. Nicole Gray argues it's just as easy to create a joyful, sustainable home, and with this book, she offers inspiration with a collection of bright and innovative homes from around the world. From Bali to Australia, Amsterdam to England and LA, *The Reimagined Home* offers all sorts of eco-inspiration, and proves that a sustainable home does not have to cost the earth.

Modern and colourful, this book in an inspiration for anyone who loves joyful interiors.

Nicole Gray is the Interiors Editor at the UK's best-selling weekend supplement, *YOU Magazine*. She also consults, art directs and styles for commercial brands such as John Lewis, Marks & Spencer, George Home and Dulux. Her passion for sustainability and seeking joy through design has also resulted in award-winning collaborations for independent brands such as Yes Colours, Mustard Made and Jennifer Newman. She lives in London.

- An inspirational book for anyone who loves joyful interiors
- Offers helpful, easy-to-use tips from an expert on how to create your own sustainable space
- Showcases a variety of locations from around the globe: from Bali to Australia, Amsterdam to England and LA

Embrace the beauty in imperfection

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MAISON RA

The Sustainable Sanctuary

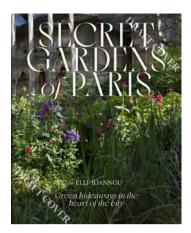
This converted Balinese shack combines insightful design rooted in nature with a clutch of Moroccan influences.

as many weigh, Commune and a count and contain contribution is product, accurate the Uniquent region of conduction flight, is a confirment of contributions pured back per atmospheric, year but removes, show strongengy ext intimete. Colory partitioners and permanent throughout to the form of Rabin's hand-painted version and handlands hild varue, early broad specialized and breathable lines with places, (fluminosated by the soft Ball light. Neithing here is showy or stamment, but presented in a trainfact when what was not the second in a contribution of stamment, but presented in a trainfact when the work of the second contributions.

This is Marion B

Lunched by Raha in 2023. Maison Ras in the enversebing Bloogh brand, artist and in a beauter that the Mariest with her handreds freedom; and their reverse was Rat and Amentis. In the physical manifestation of Rash's role as internot designer, sculptor, photographs at artist, from which the state creates entantially-fed sensions gauging bins. Girler, somethings, using currier Indocusting Islams, in or and powersy, Ar seals, Maison Rat is a quaternous of the company of the Company of the Company of the Rather Rath's Township of communics of the company of the Company of the Rather Rath's Township of communics of the company of the Company of the Rather Rath's Township of communics of the company of the Company of the Rather Rath's Township of the communics of the company of the Company of the Rather Rath's Township of the Company of the Rather Rather

For Raile, the word "statisticality" entrude legend a forceword. Rather, it is the embodiment of her overatibing gustion to combat overanosusperion and waste within the immersion industry and waste width. As a former lawyor, Raile had already carved our a name within the corporate contiders, but upon moving to like in 2018 the was learn to embed on a new creation chapter that her net refered the trailine.



The Secret Gardens of Paris Green Hideaways in the Heart of the City Elli Ioannou

15 May 2025 | Hardcover £20.00 | 9781784889777 224 Pages | 235 x 190 mm Full-colour photography

Millions of people visit Paris every year, but many of them miss the real gems of the city: the many gardens, parks and squares.

Everyone knows the key tourist spots to visit, but who doesn't want a tranquil hideaway, tucked away from the hustle and bustle, to have a coffee break and really enjoy the city like a local? From large resplendent parks, perfect for a springtime stroll, to small squares where you can enjoy your pastry at leisure, this is for anyone hoping to travel to Paris, or simply looking for some escapism. Each entry features the address, opening times and a little history about the park. Stunning locations shots of Paris are peppered throughout to give a real taste of the city.

Perfect for anyone looking for a new way to enjoy Paris, whether you're a seasoned visitor or it's your first trip.

Elli loannou is an award-winning photographer, photomedia educator, mentor and artist. With over 17 years' experience as a fashion photographer, Elli has also written and delivered fashion photography and film programs in undergraduate and masters' level degrees in Australia and in Paris, including Parsons Paris and Paris College of Art. Originally from Australia, Elli relocated to Paris in 2016 on a search for personal and professional expansion.

- A new way to explore Paris
- · Filled with beautiful location shots
- Elli is an award-winning fashion photographer, and her shots will transport you to Paris

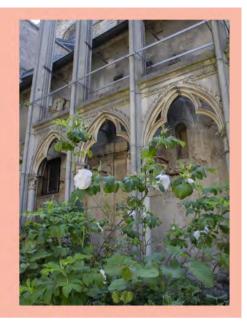
CHURCH GARDENS

- 1 Bourdelle Museu
- Musee de Bourdelle ² Etiam a elit non mauris
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actual premises yet serve a broader local community purpose, not necessarily directly related to the church itself. They are used similar to local libraries for the community and for the curious traveller who discovers them as a place to pause. It is also worth noting that many.

Church gardens in Paris are within the

churches in Paris are also used in the evenings for classic or baroque music events, hence they are also places for culture.





SOUARE FELIX DESRUELLES Eglise St Germain de pres

ADDRESS On the grounds of Church of Sat

166 bis Bd Saint-Germain, 7500s

Square Felix Desnuelles is a little hidden ousis, wit rich cultural history, in the heart of the very busy S Germain des Press of the grounds of Chuerch of Saint-Germain-des-Pres, a 16thC Catholic Abbey It boasts a monumertal Art Nouveau portice at the far end walf, created for the 1900 Paris Universal Exhibition filled Sevres and is just visible from the street only if you become to lock the

Street only if you happen to look up. The garden is shuated just one block from the famous Le Deux Magots cale and next or the Metro entrance. It is raised a couple of meters higher than the footpath with lush trees and flavory bushes. -hence slightly hidden but also protected from the pollution.

profilation.

I.Ro most small Parisian public gardents, the lower for for traffic and siming is designed in circular force for for traffic and siming is designed in circular small part of the profile of the circular small part of the profile of the circular small part of the circular small part of the part of the circular small part of the part of the circular small par

A little history Front entrance Laft Sarden is gated (not for public

Square Felix Destruelles pays homage to the sculptor (1856-154.2) who created the "Fontaine Pastorale" in Chauvighy stone, erected on March 15, 1825. The basin is surmounted by a high-relief depicting a shephend dressed in artique style and a high-backer.

In addition, a statue by Louis Bar (1880) depicts Bernard Palisar, (1880) depicts Bernard Palisar, a farnown lith-century scholar who was also a potter, glassmade and enamelies, discovering the sacret of enamel composition in the course of his experiments. It is depicted carrying a dish of his own composition, deceated will stake and a fish.

strate and a trist.

The gardini is also home to a storeware portico made at the Manufacture de Sèvres, which adorned the Pavillon des Manufactures françaises at the St. Leiversal Exhibition. The portico o designed by architect Charles Risk strategies in the Charles Risk strategies.



View on Edelweiss

Create Joy with Kim-Joy

How to Find Happiness as Your Authentic Self Kim-Jov

1 May 2025 | Hardcover £15.00 | 9781837831951 224 Pages I 216 x 138 mm Full-colour photography throughout

A non-judgemental guide to finding your own kind of joy

Kim-Jov rose to fame in 2018 following her appearance on The Great British Bake Off, where she was best-known for her cute. quirky bakes and radiant positivity. Behind the scenes. Kim-Jov has struggled with her mental health, and has become a well-loved voice on overcoming anxiety, depression and selective mutism, and becoming authentically herself.

Filled with funny, relatable moments from Kim-Joy's life, along with a practical toolkit to navigate being 'different', Create Joy with Kim-Joy is a moving and inclusive guide to finding joy, sometimes in the unlikeliest of places. Reflective, real and grounded in both her personal and professional experience, Create Joy with Kim-Joy reminds you that you belong, and helps you to live more happily.

Kim-Joy is a bestselling cookery author. Prior to rising to fame on the Great British Bake Off 2018, Kim-Joy received a Masters (distinction) in Psychology and is a qualified Psychological Wellbeing Practitioner. In her spare time, she supports many charities and is an Ambassador for The Wren Bakery - a local Leeds based charity. Follow Kim-Joy on social media @kimjoy (instagram) @kimjoyskitchen (Tiktok, Twitter), @Kim-Joy (YouTube).

- · Kim-Joy has over 400,000 Instagram followers
- Kim-Joy is a qualified Wellbeing Practitioner, with experience treating NHS patients with anxiety and depression, as well as experience supporting people with disabilities
- Publishing in time for Mental Health Awareness Week



Out now 9781784887407 £16.99 | Hardcover 176 Pages 217 x 147 mm



The Defining Looks from a Legendary **Fashion House**

Dan Jones



Out now 9781837832057 £14.00 | Paperback 128 Pages 1851/2 x 1371/4 mm

Rainy Day Paris

A Practical Guide: 100 Places to Keep Dry

Wendy Lyn



Out now 9781837830916 £20.00 | Hardcover 240 Pages 234 x 153 mm

Home Matters

How Our Homes Shape Us. and We Shape Them

Penny Wincer



Out now 9781837831999 £35.00 | Hardcover 272 Pages 283 x 216 mm

A Place In Scotland

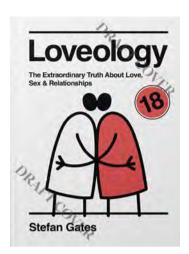
Beautiful Scottish Interiors

Banjo Beale

Photography by Alexander Baxter



Now





Rude Science 9781787136403 £12.99 | Hardcover



Catology 9781787136328 £12.99 | Hardcover

Loveology

The Extraordinary Truth About Love, Sex & Relationships

Stefan Gates

23 January 2025 | Hardcover £14.00 | 9781837832194 176 Pages | 185 x 130 mm 2c illustrations throughout

What are the most statistically-effective flirting techniques? Is there any such thing as an aphrodisiac? And why does everyone on earth fancy George Clooney?

In Loveology, science writer and TV presenter Stefan Gates combines evidence-based research by psychologists, biochemists and neuroscientists to take you on an enlightening journey through some very sticky subjects in his usual humorous style. Packed with surprising facts, flirting techniques and answers to life's big questions, this is the perfect book for Valentine's Day. Chapters include: The Biochemistry of Love, The Science of Chat-Up Lines, Lustology, Snogology, Sexology, Is Break-Up Sex Ever a Good Idea?, 10 Things Every Sex Therapist Wants You To Know, When Love Goes Wrong, ...And Then What?

Loveology separates agony-aunt wisdom from scientific data with wit and good humour, striking a balance between bald, bold scientific fact and luscious, romantic, unknowable expert opinion.

Stefan Gates has spent years researching revolting science and experimenting on himself for TV, books and live tours including Fartology and his Utterly Revolting Science family shows staged at venues including the Royal Academy and Butlin's Centrestage. He has made over 20 TV series and written nine books including *Rude Science* (2022), *Fartology* (2018), *Catology* and *Dogology* (2021).

- Bonk: The Curious Coupling Of Sex and Science by Mary Roach has sold 6k TCM
- · The perfect lighthearted, witty Valentine's Day gift
- From science communicator Stefan Gates, author of Fartology, Catology, Dogology and Rude Science

01 Loveology



Welcome

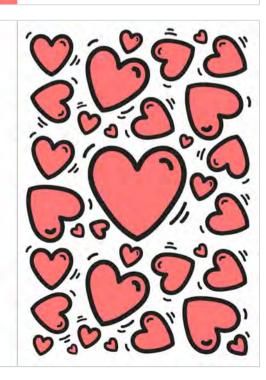
ello, beautiful reader. Before we dive into the exhilarating, effervescent waters of romantic science, walk with me along its shores for a moment. Because we need to have a little chat about what we're all getting into-I thought long and hard about who to write this book for and inevitably I decided to write it for all the emotional adventurers out there. People who are prepared to explore the human condition at its extremes of pain and pleasure. But I'm intrigued by what else brought you here. Maybe you want to find love? Maybe you want to understand your current lover better? Maybe your mum bought you this book because she wants grandchildren and you're taking your own sweet time. Maybe you're just desperate for a shag and you'll take any help you can get. In the cosmic scheme of things, all of these reasons are valid, deeply interconnected and welcome, and although this isn't a self-help book, my plundering of the scientific research on love might just help you find what you're looking for.

Loveotog

You're perhaps wondering: what if this knowledge is thangonus? If the key to the most precious, most perplexing enigma of human experience is here in these pages, should I mully neal them? Because what if, in the grand scheme of evolution for the Gods, if that's your jam), love was meant to remain tantalisingly ineffable, unknowable, obscure? If it's not mysterious, maybe we won't treasure it enough, obsess about it, crave it. Well, let me reassure your even the great physicist and rationalist Richard Feynman saw no problem blending science and beauty, fact and romance. In Feynman's Rainbaue, he says: 'And what do you think was the salient feature of the rainbow that inspired Descartes' mathematical analysis? ... I would say that his inspiration was that he hought rainbows were beautiful.' Science doesn't negate romance.

Part of love's beauty is its sheer complexity. It is simultaneously spiritual and scientific, undefinable and empirical, and there are numerous ways to understand it, some of which may seem contradictory. As with so much in science, it depends on who you're talking to: neurologists (who study the nervous system), endoorinologists (who study hormones), anthropologists (who study human society and culture), biologists (who study him organisms) and philosophers (who generally say 'the more you know, the more you know you don't know'').

It may shock you to learn that not every culture experiences romantic love. A 1992 study by ethnologists William Jaukowiak and Edward F Fischer examined 165 societies and only detected romantic love in 147 of them. In the other societies they identified has and companionship, but





Love Oracle Divine Guidance for Relationships Jerico Mandybur

23 January 2025 | Hardcover £12.99 | 9781784887636 432 Pages | 155 x 120 mm Full-colour Illustrations

Love Oracle offers its readers refreshing insight and guidance on how to navigate love and relationships.

This oracle is designed to remind you of our natural state of love. To empower you to give love, receive love and reflect on all the myriad ways love might allow you to live a full, congruent, expressive and fulfilled life.

Use this book to receive answers from the Goddess of Love (or your loving higher power of another name) and let those answers inspire you to grow and attract all the love you seek.

Jerico Mandybur is an author, tarot reader, arts therapist, and creative coach whose work bridges the expressive and holistic realms in service of individual and collective healing. Their books and tarot decks, including the award-winning *Neo Tarot*, have been published in seven languages, and their work has appeared everywhere from *VOGUE*, *New York Magazine*, TEDx, *LA Times*, *New York Times*, *The Guardian*, and more.

- Open at random for instant guidance on love and relationships
- Full of wisdom on love, making it the perfect gift for any woman in your life
- A follow on to Daily Oracle, which is a reuse of Pleasure Oracle









I AM BOLD 9781784887247 £8.99 | Hardcover



I AM AWESOME 9781784887216 £8.99 | Hardcover

I AM KIND Quadrille

13 March 2025 | Hardcover £8.99 | 9781784887865 96 Pages | 132 x 110 mm Text-only

Power Positivity: I AM KIND encourages you to treat people the way you wish to be treated. This pocket-sized book is full of empowering quotes, inspiring words and little pick-me-ups for when you need them most.

The right words at the right time can do wonders to lift your mood, control negative feelings and raise your confidence.

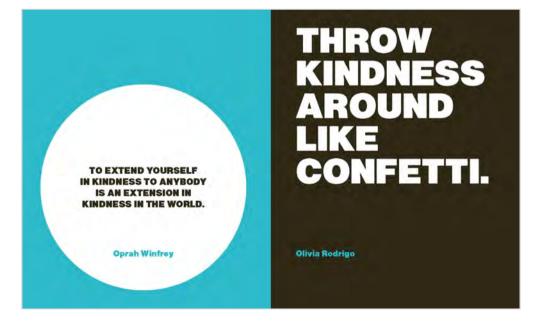
Featuring advice and wisdom from some of our favourite celebrities, this little book is guaranteed to brighten your day and remind you to show the world the best version of yourself!

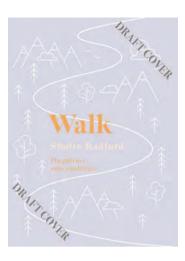
Conceived and edited by Quadrille.

- Powerful and positive affirmations in a pretty, pocketsized package
- Perfect for carrying around with you and dipping into any time you need a pep talk or pick-me-up
- A great 'just-because' gift as well as the perfect stocking filler for Christmas









Walk

Find Your Path to Happiness and Mindfulness in Nature **Sholto Radford**

13 March 2025 | Hardcover £12.99 | 9781837833214 144 Pages | 185 x 135 mm Full-colour illustrations throughout

Walk invites you to explore the benefits to be gained from the simple act of walking, hiking and spending time outdoors.

A great natural way to boost your mind, body and soul, walking is simple and free. Without the need for specialist equipment or personal training, it is just about the easiest way to get more active, lose weight and become healthier. And it can be done anywhere. Travelling by foot is also meditative as it fosters a slowness of thought, as you become more aware of your surroundings.

Drawing on Sholto Radford's extensive work with mindfulnessbased practices, this book offers expert guidance and practical exercises to cultivate emotional and physical wellbeing.

Learn how to change your speed, shift your perspective and discover the pure joy of walking.

Sholto Radford is a researcher at the Centre for Mindfulness Research and Practice at Bangor University, with a lifelong passion for the outdoors and walking. In 2012 Sholto founded Wilderness Minds, combining his passions and leading courses and retreats with an emphasis on developing present moment awareness and well-being through time spent in the natural world and walking. He is also a qualified mountain leader.

- Walking's health benefits include lowering your blood pressure, improving your mental wellbeing and aiding weight loss
- Walk helps you to slow down and de-stress as you focus on the simple act of moving.
- · Practical exercises from an expert author

Introduction

I believe there is a quiet voice within all of us, a voice that speaks to the mystery of this life, that whispers of a simplicity and the possibility of a connection to the fundamental raw aliveness in our nature, a voice that questions our efforts to order and better our lives, to work through the never-ending tasks on our to-do lists and face the baffling array of choices, enticements and distractions of life, where the world is seemingly at our fingertips. This voice may be loud and clear, or it may be buried deep down, only surfacing occasionally, raising itself above the cacophony of all of the things we have to get done today.

How do we answer? We could simply put on our shoes and leave everything behind us – step outside and walk. Not to escape but rather to return – to reconnect with something more fundamental to who we are than our inbox. Walking has the potential to nourish us physically and emotionally, to inspire us with ideas, creativity and insights. It can help us feel more connected to the natural world, give us a sense of perspective, meaning, wonder or presence. And when we step back through the door, perhaps we will have more clarity and inspiration as we meet both the undeniable challenges and the joys of life.

WALKING LEADS US INTO AN ENCOUNTER WITH THE WORLD

Whether we are exploring new places or walking on familiar turf, we pass other people, trees and plants, animals and human creations. We are exposed to the elements through the changing weather and seasons, and the natural rhythms of day and night. It may take us to dramatic places, mountains, rivers, forests, beaches and cities. It is not possible to separate the act of walking from what we see, hear, feel, touch and are touched by. Walking is a conversation with the world and ourselves within it.

This book explores this territory with the understanding that walking can also be more than just a physical activity, a way of getting from A to B or experiencing an unfamiliar place. It can become an art or practice, a conscious way of exploring our human experience, opening to our lives and cultivating the capacity of mindful awareness and well-being.

It is my hope that this book will engage this voice within us, and perhaps spark some curiosity about the potential of this seemingly simple act of movement. Ultimately, I hope it inspires you to get out there and walk.

4 / Introduction

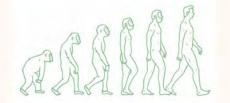
Early Beginnings

Our hominid ancestors began the life of bipedalism over six million years ago, and to this day walking on two feet sets humans apart from all other mammals.

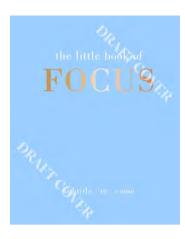
The reasons for this development are still debated within the scientific community with numer theories proposed for why we walk in this way. A popular view, the Savanna Theory, argues that changes to the Earth's climate and the associated reduction in forest cover led us to a life on the plains. where walking on two feet allowed us both to move more efficiently than on four legs, and to look out over the long grass for predators and prey. A more recent theory contests this and suggests that bipedalism was present before such dramatic climate change took place and that life on two feet began while early humans were still living in the trees like our orangutan cousins, who have similar knee joints and walk along branches on two feet, using their hands for balance and to collect food.

Despite over six million years of evolution, the back and knee pains common for us humans are still believed to result from our body's incomplete adaptation and its ancestral roots of moving on all fours. Another significant evolutionary advantage of bipedalism is that it freed our hands. This allowed us to carry food, use tools and weapons and to take on bigger prey. The learning and possibilities available to us through the use of our hands is believed to have played a key role in the development of our brains.

In this sense walking on two feet seems to have been fundamental to the development of human consciousness, the most complex property in our known universe that has given rise to everything mankind has created, and for better or worse has shaped the modern world.



10 / Early Beginnings \ 11



The Little Book of Focus

Calm. Mindful. Productive **Joanna Gray**

27 March 2025 | Hardcover £8.99 | 9781837832880 192 Pages | 127 x 105 mm Text-only

Get in the zone and channel your productivity with *The Little Book of Focus*.

With inspirational quotations, practical tips and thoughtful exercises, *The Little Book of Focus* will show you how to find your calm, create a distraction-free zone and re-direct your attention to all the right things.

The Little Book of series has sold 1 million copies worldwide, with titles like *The Little Book of Mindfulness*, *The Little Book of Gratitude* and *The Little Book of Love*.

"What you stay focused on will grow." - Roy T. Bennett

Joanna Gray is a writer, journalist and interviewer. She runs festival events and educational programmes for Wimbledon BookFest in the UK and co-ordinates the Jane Gardam Short Story Award. She is the author of many books in Quadrille's Little Book of series, including The Little Book of Self-Care and The Little Book of Kindness

- The Little Book of series has sold more than 1 million copies worldwide
- A UK survey found that around 50% of people find it difficult to focus and feel like their attention spans are getting shorter
- The perfect book for anyone who wants help to combat the distractions of the modern world



14

Ask yourself: who makes the decisions in your day?

What time do you get up?

What do you have for breakfast, lunch and dinner?

How many tasks do you have to fulfil?

How do you spend your free time?

Now ask yourself:

Who makes these decisions? Do you make all of the decisions in your day? The majority or the minority? If not you, who is making more decisions for you: your parents, your partner, your dependents, your colleagues? Assess carefully where the power lies.

"You cannot teach a child to take care of himself unless you will let him try to take care of himself. He will make mistakes and out of these mistakes will come his wisdom."

HENRY WARD BEECHER

15

Empowered people know how to...

- Cook eggs.
- · Do CPR.
- · Start and end conversations.
- · Invest their money.
- · Defend themselves.
- · Make their favourite cocktail.

"There are four types of people in this world: 1. The person who knows, and knows that he knows; he is wise, so consult him. 2. The person who knows, but doesn't know that he knows: help him not forget what he knows. 3. The person who knows not, and knows that he knows not; teach him. 4. Finally, there is the person who knows not but pretends that he knows; he is a fool, so avoid him."

ARABIC PROVERB

49



Bird Lore

The Myths, Folklore and Meaning of Birds **Sally Coulthard**

24 April 2025 | Hardcover £15.00 | 9781837833061 144 Pages | 185 x 135 mm Full-colour illustrations throughout

From bestselling author, Sally Coulthard, comes this charmingly illustrated guide to our favourite feathered friends and folklore that surround their lives.

From songbirds to seagulls, nightingales to morning larks, we share the cultural language of the avian world. Doves bring peace, storks carry newborn babies. Robins mark Christmas, hens Easter. Blackbirds and thrushes herald the dawn, owls welcome in the night. Even in our modern, rational world, magpies and peacocks still invite superstitions.

Bird Lore takes a fascinating flight through the myths, magic and meaning of birds. Covering 50 well-loved avian species from across the world, she glides through their folklore, legends and symbolism. From common sayings to strange superstitions, ancient beliefs to modern celebrations, this gloriously illustrated and international guide reveals that Bird Lore is as alive and vibrant as it ever was.

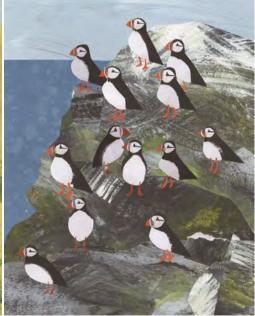
Best-selling author **Sally Coulthard** has written extensively about nature, craft and outdoor living. She writes a column for *Country Living* magazine, called 'A Good Life in the Country', and runs a smallholding in rural Yorkshire. She has previously published three books with Quadrille including, *Crafted*, *Superstitions* and *Floriography*.

- Examining the lives of 50 well-loved avian species from across the world, their folklore, legends and symbolism
- Birdwatching has been growing in popularity with organisation RSPB reporting an 85% increase for their annual garden survey
- A beautifully illustrated gift for bird-lovers and nature enthusiasts alike

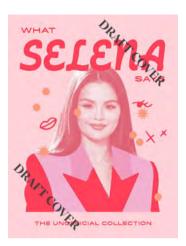








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What Jennifer Says 9781784887261 £8.99 | Hardcover

What Selena Says The Unofficial Collection Quadrille

8 May 2025 | Hardcover £8.99 | 9781784887476 96 Pages | 132 x 110 mm Full-colour Illustrations

Featuring words of wisdom on love, friendship, selfconfidence and creativity, *What Selena Says* is an inspiring collection of the actress and pop queen's best quotes.

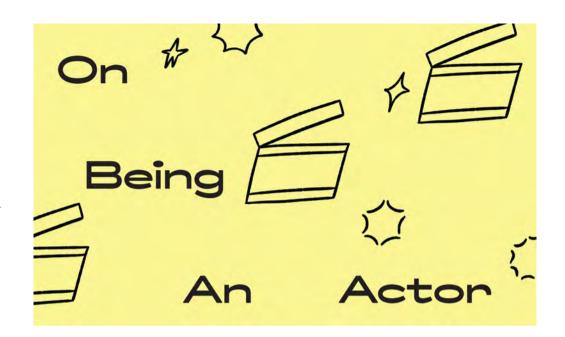
"The older I've gotten, the more I've learned that I have to open myself up to all opportunities. Maybe I'll get burned and not meet the right people, but I won't know until I do it."

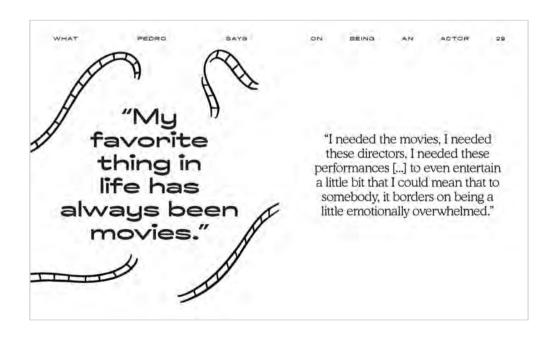
"I believe in second chances, but I don't believe in third or fourth chances."

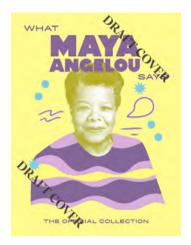
"Always be yourself, there's no one better!"

Conceived and edited by Quadrille.

- The latest in the What Says series
- Selena Gomez is beloved the world over, with 420M followers on Instagram
- · A quote book with a fresh, modern style
- Nice package and good price point the perfect gift or impulse buy









What Frida Says 9781784887513 £8.99 | Hardcover

What Maya Angelou Says The Official Collection Quadrille

8 May 2025 | Hardcover £8.99 | 9781784887544 96 Pages | 132 x 110 mm Full-colour Illustrations

What Maya Angelou Says is a collection of the beloved American icon's most uplifting quotes.

Maya Angelou's life is a rich and remarkable one; using her voice to overcome prejudice and difficulty, the poet and activist has inspired generations to live boldly and change the world for better.

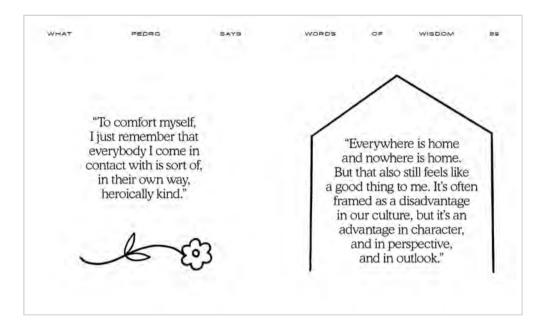
"If you don't like something, change it. If you can't change it, change your attitude."

"It's one of the greatest gifts you can give yourself, to forgive. Forgive everybody."

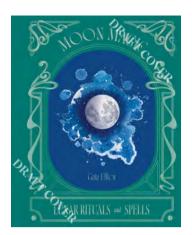
"If you're always trying to be normal you will never know how amazing you can be."

Conceived and edited by Quadrille.

- The latest in the What Says series
- · An official partnership with Maya Angelou's estate
- Heart-warming and hard-won life lessons from a true icon
- · A quote book with a fresh, modern style
- Nice package and good price point the perfect gift or impulse buy









Emergency Spells 9781784889678 £10.00 | Hardcover



Manifesting 9781784889654 £10.00 | Hardcover

Moon Magic Gaia Elliot

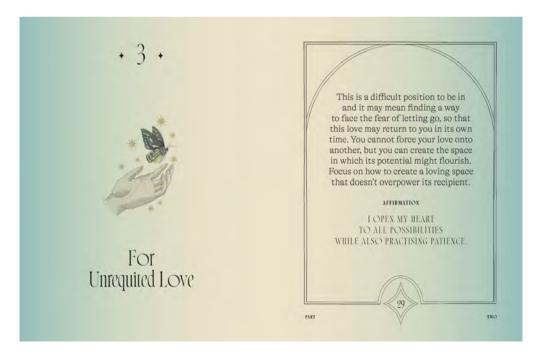
15 May 2025 | Hardcover £10.00 | 9781784889838 112 Pages | 155 x 120 mm Full-colour illustrations throughout

Quick spells inspired by the magic of the moon. One of two upcoming books in the Pocket Mystic series from Gaia Elliot, *Moon Magic* explores the power of this satellite and the magic it can offer. The moon's gift to us is that we learn by reflection. Whether you are new to this understanding, or already an advocate, you can take your own power deeper and further by working in conjunction with the moon's energy. Using rituals and spells, it becomes possible to access this magic.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

- Modern witchcraft is on the rise, with WitchTok gaining more followers year on year, and Witch fiction gaining popularity in 2023
- The Pocket Mystic series is aimed at people who are beginners to mysticism and want to dip their toe in the water
- These spells contain few ingredients and are easy to cast
- The book is small enough to pop in your bag, and beautiful enough to display on your bedside table







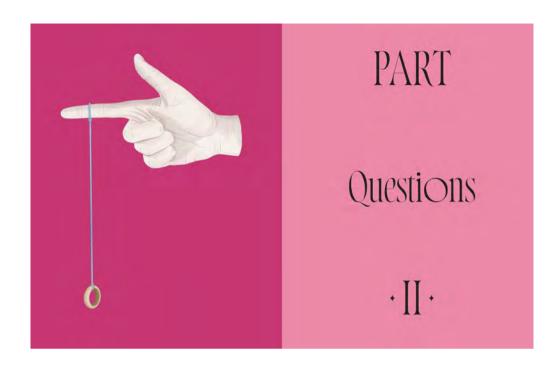
Pendulum Magic Gaia Elliot

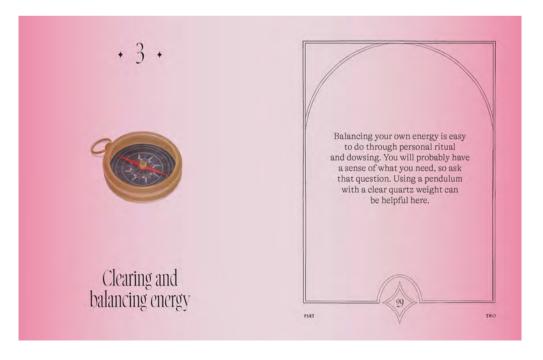
15 May 2025 | Hardcover £10.00 | 9781784889852 112 Pages | 155 x 120 mm Full-colour illustrations throughout

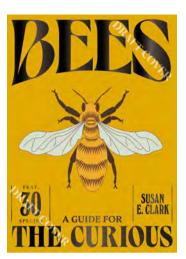
Spells inspired by the magic of the pendulum. In this Pocket Mystic book, *Pendulum Magic* discusses the use of a pendulum to help focus and locate energy has become an integral part of dowsing and divination. Learning to manage uncertainty is a life skill and divination can help us to make choices and invest in our future, allowing us to focus when sometimes life seems chaotic or completely random. Divination through the use of a pendulum is an art and can take time to accomplish its skill, but it's available to everyone with an open heart and an open mind.

Gaia Elliot is a green witch based in London. She loves tending to her garden and being surrounded by the abundance of nature, which feeds into her spell-casting and magic-making. Gaia believes that anyone can harness their inner power by tapping into their intuition. She has a strong interest in tarot, the power of the moon and psychology.

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Bees Susan E. Clark

22 May 2025 | Hardcover £10.00 | 9781784889807 112 Pages | 155 x 120 mm Illustrations throughout

As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way boost our mental and physical health.

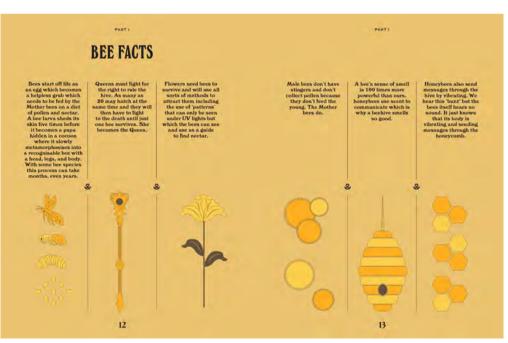
In *Bees*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonderful world of bees. In the first part of the book, you will learn fascinating bee facts, and how these tiny insects have inspired humans throughout the ages, from rock art in 8000 BCE, to literature, medicine and more. The second part features 30 species of bees, each with a detailed illustration to help identify them, as well as when they are active and where to spot them.

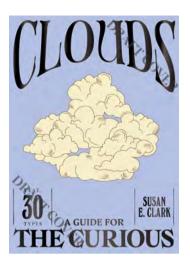
There are countless opportunities to experience nature on our doorstep, and *Bees* will encourage you to do just that.

Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.







Clouds Susan E. Clark

22 May 2025 | Hardcover £10.00 | 9781784889814 112 Pages | 155 x 120 mm Ilustrations throughout

As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way boost our mental and physical health.

In *Clouds*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to the wonder of clouds. In the first part of the book, you will learn fascinating cloud facts. Susan also shares how clouds have inspired humans throughout the ages, from British Romantic painter John Constable, to science, literature and more. The second part features 30 types of clouds, each with a detailed illustration to help identify them and when to spot them.

There are countless opportunities to experience nature on our doorstep, and Clouds will encourage you to do just that.

Susan Clark trained as a biologist and is now a wellness writer and the editor of *Resurgence & Ecologist* magazine. She lives in Yorkshire.

- Stylish gift book for all ages that will appeal in particular to design lovers
- Reconnecting with nature has been proven to improve mental health, reduce stress and boost creativity.





PARTI

clouds

NO.E

CUMULUS CLOUDS

Osmia bicomi:

You know those cotton-wool clouds that drift lazily across a blue sky on a sunny-ish day? Those are the Cumulus clouds which are easy to recognise because they look like with their lumpy, bumpy tops they look like the creamy/white head of a cauliflower.

And when you do spot them, notice how the base of the cloud is darker and how those cauliflower tops are a brilliant white when the sun shines through them.

You can think of these as mostly fair-weather clouds - they don't foretell rain or snow is on its way, unless the cauliflower tops begin to build upwards in denser looking towers which means the weather is about to change. When this happens, these clouds are known as Cumulus congestus.

Cumulus congestus can produce those intense but short-lived rain showers that catch you out. And if these clouds keep growing into Cumulonimbus (p00) you can expect stormy weather.

Cumulus clouds change shape even as we gaze at them so unleash your imagination and see what shapes, creatures and faces you can see in them as you watch them drift by.

Cumulus is a Latin word which mean 'pile' or 'heap

These puffy clouds form on thermals - those invisible columns of air that rise from the ground as it is warmed by the sun.

These are randomly spaced, individual clouds which have a clear outline, and which lie low in the sky.

Cumulus clouds form a few hours after dawn and are usually gone before the sun itself goes down on another day.

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The Wildlife Year

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The Book of Answers

Trusting Your Inner Oracle

Gaia Elliot

Everyday Magic

Rituals, Spells and Potions to Live Your Best Life

Semra Haksever

Harry in 30 Images

A Visual Story of His Biggest Moments **Hardie Grant Books**



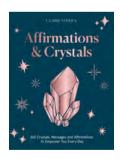
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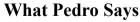


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