

# Food & Drink

## Home & Garden

TEN SPEED PRESS  
FALL 2022







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## Welcome to the Fall 2022 collection

Every Ten Speed Press book begins with an author's vision, an idea so fresh and compelling that we assemble a massive team—from stylists to proofreaders, printers to recipe testers, marketers to photographers—to bring the book to life. This is our passion, collaborating with authors for months, and often years, to polish and perfect every page of a book. It's a monumental effort, one we rejoice in because we believe in the power of books to teach, transcend, and endure. Our latest offering is a mix of both debut and veteran voices, and we hope that you'll be reading and savoring these books for many years to come.



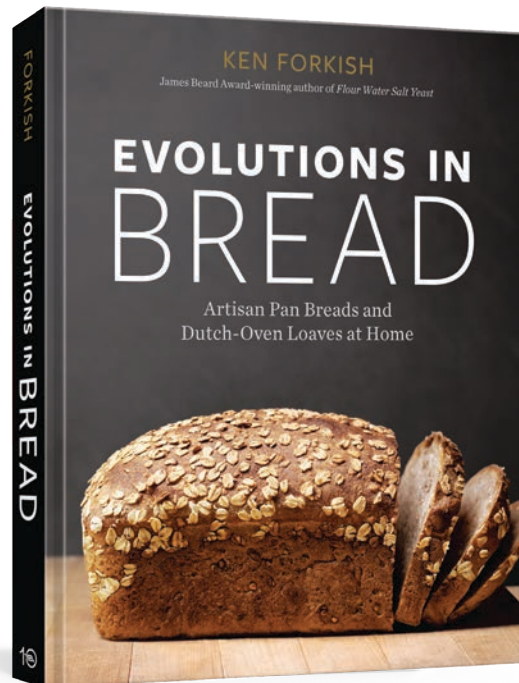
# FOOD & DRINK



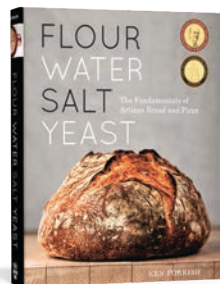


# Evolutions in Bread

Artisan Pan Breads and Dutch-Oven Loaves at Home



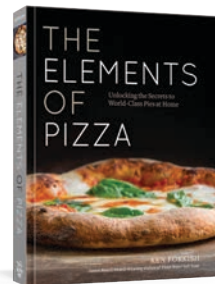
**KEN FORKISH** is the founder of Ken's Artisan Pizza and Ken's Artisan Bakery, in Portland, OR, and was a James Beard award finalist for Outstanding Pastry Chef and Outstanding Baker, before retiring in 2022. He is the bestselling author of *The Elements of Pizza* and *Flour Water Salt Yeast*, which won both a James Beard and IACP award.



9781984860378 • 9/20/22  
 HC • \$35.00 U.S. (CAN \$47.00)  
 256 pages • 8 x 10 inches  
 100 photographs



ALSO BY KEN FORKISH  
**FLOUR WATER SALT YEAST**  
 9781607742739



**THE ELEMENTS OF PIZZA**  
 9781607748380



The *New York Times* bestselling author of *Flour Water Salt Yeast* teaches you how to elevate your sandwich bread, breakfast toast, and overall bread-baking game using everything he's learned in the last decade to perfect his loaves.

Approachable to the home baker, while still being chock-full of expert knowledge and all-new recipes, *Evolutions in Bread* covers same-day loaves, overnight cold-proof doughs, and classic levains. Forkish shares the secrets he has learned for making sourdough starter that's more flour efficient while also exploring classic breads and enriched doughs, such as Japanese Milk Bread and Brioche. Included with each recipe is a handy baking schedule, helping newbies navigate their first starters and loaves. The doughs are also versatile; most can be prepared as a lidded pan loaf, open pan loaf, or as a rustic country loaf. This book will improve anyone's baking but also serves as a companion to *Flour Water Salt Yeast*, giving you everything you need to create any loaf imaginable.





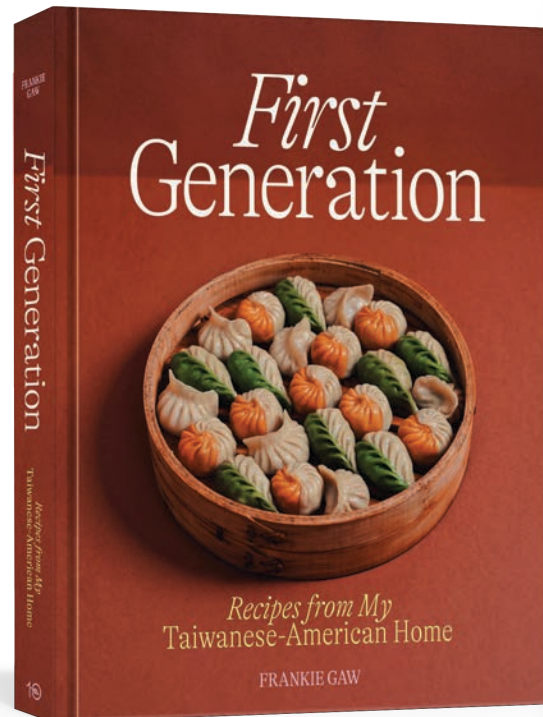
“...a new category for the home baker: artisan pan breads. It makes sourdough easier and flour efficient, and gives you flexibility to make two and sometimes three different breads from the same recipe.”





# First Generation

Recipes from My Taiwanese-American Home



**FRANKIE GAW** is a food writer, photographer, and designer. He is the blogger behind Little Fat Boy, which has won *Saveur* Blog of the Year and the IACP Individual Food blog award.

In this stunning exploration of identity through food, the blogger behind Little Fat Boy presents 80 recipes that defined his childhood as a first-generation Taiwanese American growing up in the Midwest.

In *First Generation*, Frankie Gaw presents a tribute to Taiwanese home cooking. With dishes passed down from generations of family, Frankie introduces a deeply personal and essential collection of recipes inspired by his multicultural experience, melding the flavors of suburban America with the ingredients and techniques his parents grew up with. Recipes such as Lap Cheong Corn Dogs, Honey-Mustard Glazed Taiwanese Popcorn Chicken, Cincinnati Chili with Hand Pulled Noodles, and Bao Egg and Soy Glazed Bacon Sandwich exemplify the stunning creations born out of growing up with feet in two worlds. Through step-by-step photography and hand-drawn illustrations, Frankie offers readers not just the essentials but endless creative flavor combinations for the fundamentals of Taiwanese home cooking.

9781984860767 • 10/25/22  
HC • \$32.50 (CAN \$42.50)  
224 pages • 8 x 10 inches  
120 photographs



“Immigrants—their food and their stories—are the heart of America and are what make this country thrive. This is just one of those stories, told by a proud, first-generation, gay, Taiwanese American who loves food.”



“I wanted to write this cookbook to celebrate the first-generation Asian American experience. To reflect on an identity that exists in the in-between, that feeling I’ve always had of being culturally American yet not white enough, and too American to never feel quite comfortable in my own Taiwanese skin and ancestry.”

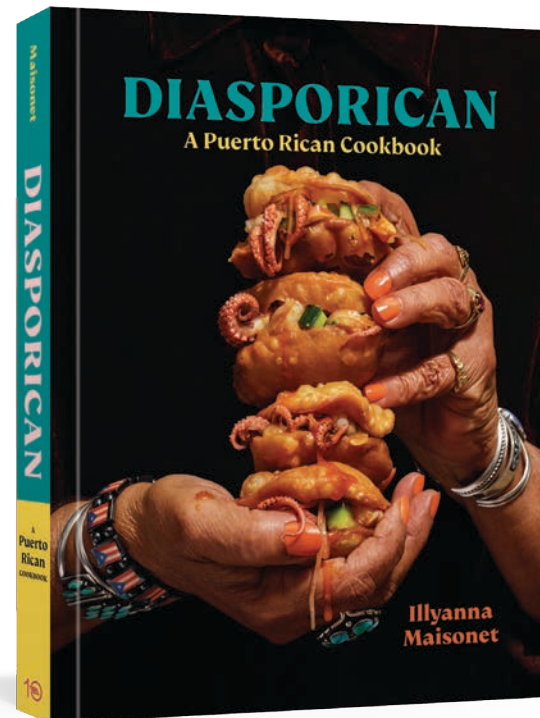




# Diasporican

A Puerto Rican Cookbook

Foreword by Michael W. Twitty



More than 90 delicious, deeply personal recipes tell the story of Puerto Rico's Stateside diaspora, from the United States' first Puerto Rican food columnist.

Illyanna Maisonet spent years documenting her family's Puerto Rican recipes and preserving the island's disappearing foodways through rigorous, often bilingual research. In *Diasporican*, she shares more than 90 recipes, some of which were passed down from her grandmother and mother—classics such as Tostones, Pernil, and Arroz con Gandules, as well as Pinchos with BBQ Guava Sauce, Rabbit Fricassee with Chayote, and Flan de Queso. In this visual record of Puerto Rican food, ingredients, and techniques, Illyanna traces the island's flavor traditions to the Taino, Spanish, African, and even United States' cultures that created it. These dishes, shaped by geography, immigration, and colonization, reflect the ingenuity and diversity of their people. Filled with travel and food photography, *Diasporican* reveals how food connects us to family, history, conflict, and migration.

9781984859761 • 10/18/22  
HC • \$32.50 (CAN \$42.50)  
256 pages • 8 x 10 inches  
100 photographs



**ILLYANNA MAISONET** was America's first Puerto Rican food columnist for a major newspaper, the *San Francisco Chronicle*. An IACP award winner for narrative food writing, she has collaborated with José Andrés for Steven Spielberg's *West Side Story* wrap party, contributed recipes to Rancho Gordo, authored a crowdfunded cookbooklet, and has written for the *Los Angeles Times*, *Bon Appétit*, *Food52*, *Food & Wine*, and more.

**MICHAEL W. TWITTY** is a food writer, independent scholar, culinary historian, and author of the award-winning *The Cooking Gene*. He is personally charged with preparing, preserving, and promoting African American foodways and its parent traditions in Africa and her Diaspora and its legacy in the food culture of the American South. He is also a Judaic studies teacher from the Washington, DC, area.





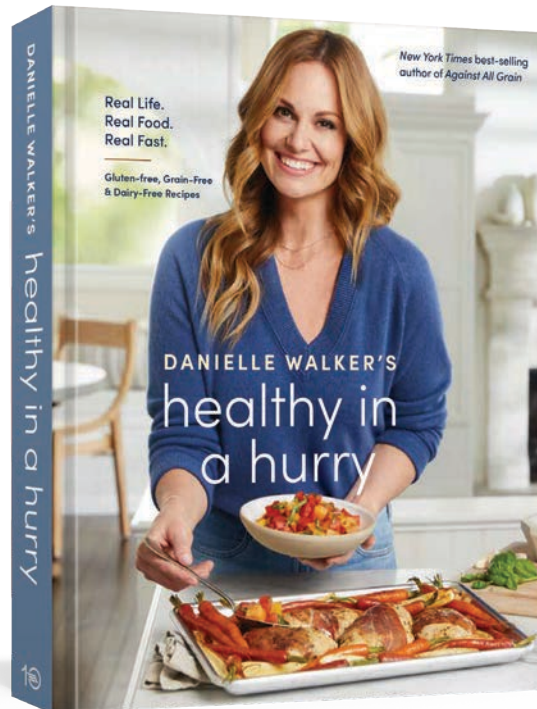
“This is for the Diasporicans—the 5.5 million people living Stateside who continue to cook the food of our homeland.”





# Danielle Walker's Healthy in a Hurry

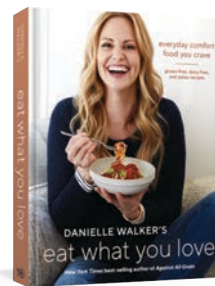
Real Life. Real Food. Real Fast.



**DANIELLE WALKER** is the *New York Times* bestselling author of *Against All Grain*, *Meals Made Simple*, *Celebrations*, *Eat What You Love*, and *Food Saved Me*, as well as a health and wellness advocate and self-trained chef. After being diagnosed with an autoimmune disease at age twenty-two and suffering for many years, Danielle found health through dietary and lifestyle changes. Danielle regularly shares her health journey, recipes, and expert tips on *Today*, *The Doctors*, *E! News*, *Access Hollywood*, Hallmark's *Home & Family*, and many other nationally syndicated shows. Her work has been featured in *People*, *O: The Oprah Magazine*, *USA Today*, *Shape*, *Women's Health*, *Parents*, *Well + Good*, and more.



ALSO BY DANIELLE WALKER  
**AGAINST ALL GRAIN  
 CELEBRATIONS**  
 9781607749424



**EAT WHAT YOU LOVE**  
 9781607749448

150+ quick and easy recipes to get healthy gluten-free, grain-free, and dairy-free food on the table fast.

Beloved author Danielle Walker proves that healthy cooking is both doable and oh-so-satisfying. In *Healthy in a Hurry*, Danielle presents more than 150 paleo recipes inspired by her California lifestyle. From no-cook lunches to one-pot dinners, recipes include Pesto Chicken, Nectarine, and Avocado Salad; Baked Pepperoni Pizza Spaghetti with Ranch; Curry Noodles with Shrimp; and Skirt Steak Tacos with Sriracha Aioli. Each recipe is shaped by Danielle's capable hands to be free of gluten, grains, and dairy—and most have ten ingredients or fewer. Plus, each dish is photographed and all are fast to make, giving busy people with dietary restrictions lots of ways to eat well on a tight schedule. With prep and cook times and six weeks of meal planning charts, *Healthy in a Hurry* will help readers become the calm, organized cooks they've always aspired to be.

9781984857668 • 9/6/22  
 HC • \$35.00 (CAN \$47.00)  
 336 pages • 7 1/4 x 9 3/4 inches  
 150 photographs







“As a busy, full-time business owner and mother of three, I rely on these tactics week after week to keep fresh food on the table for my family.”

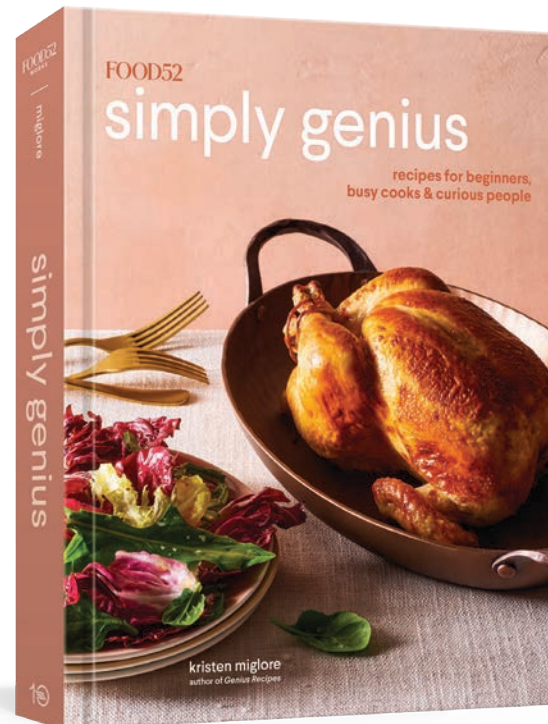




# Food52 Simply Genius

Recipes for Beginners, Busy Cooks & Curious People

Foreword by Amanda Hesser



100 of Food52's simplest, most rule-breaking recipes yet to help beginners and time-strapped cooks build confidence in the kitchen.

There's no better way to learn how to make great food than to stand at the elbow of a skilled cook, ask questions, and watch their every move. In *Simply Genius*, Food52 founding editor and Genius Recipes columnist Kristen Miglore gives access to genius cooks like Samin Nosrat (Buttermilk-Marinated Roast Chicken), Dr. Jessica B. Harris (Mayonnaise d'Avocat), Yotam Ottolenghi and Sami Tamimi (Roasted Butternut Squash & Red Onion with Tahini & Za'atar), Gonzalo Guzmán (Frijoles Negros de la Olla), and more, as they share their brilliant cooking tips through a collection of essential, simple recipes. Miglore packs the book with helpful visuals, illustrated step-by-step diagrams, myth-busting truths, and primers on common woes (and how to fix them) that make cooking so much more welcoming. These 150 recipes and variations prove that anyone can become a genius cook when they have the right teachers.



**KRISTEN MIGLORE** is the founding editor of Food52. Her writing has been published in *The Wall Street Journal*, *Saveur*, and *The Atlantic*, and she was nominated for a James Beard Award for Food52's Genius Recipes column. The column led to the *Genius Recipes* cookbook, which won an IACP Award and became a *New York Times* bestseller, and *Genius Desserts*, also an IACP Award winner. Along with the decade-strong column, Kristen now produces a Genius newsletter, podcast, and Webby-nominated video series for Food52.

**FOOD52** is a leading innovator in the cooking and home space, the most comprehensive resource for people who see food as the center of a well-lived life.

9780399582943 • 9/27/22  
HC • \$35.00 (CAN \$47.00)  
288 pages • 8 x 10 inches  
200 photographs







“The recipes that fill this book are ones that can bend around whatever life hands you, and make it better.”

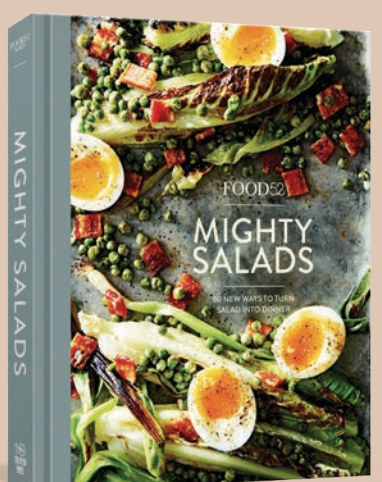
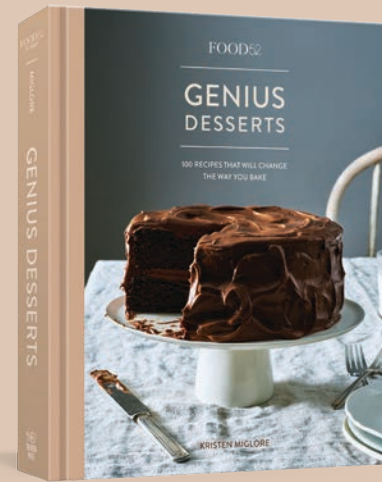
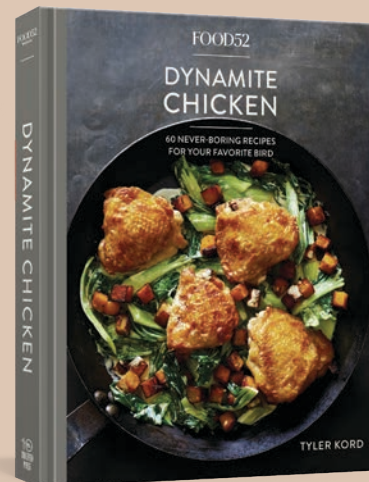




# The Food52 Library



FOOD52 BIG LITTLE RECIPES  
9780399581588



FOOD52 GENIUS RECIPES  
9781607747970



FOOD52 GENIUS DESSERTS  
9781524758981



FOOD52 A NEW WAY TO DINNER  
9780399578007



FOOD52 BAKING  
9781607748014



FOOD52 ICE CREAM AND FRIENDS  
9780399578021



FOOD52 ANY NIGHT GRILLING  
9781524758967



FOOD52 DYNAMITE CHICKEN  
9781524759001



FOOD52 MIGHTY SALADS  
9780399578045



FOOD52 VEGAN  
9781607747994



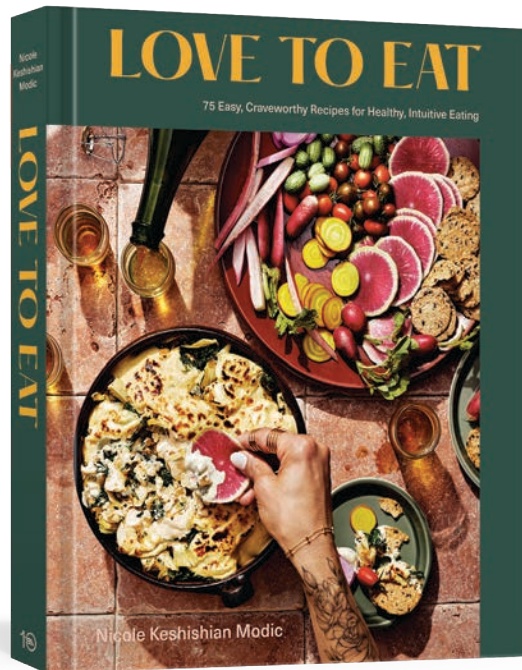
FOOD52 YOUR DO-ANYTHING KITCHEN  
9780399581564





# Love to Eat

75 Easy, Craveworthy Recipes for Healthy, Intuitive Eating



## NICOLE KESHISHIAN MODIC

is the force behind the popular Instagram account Kalejunkie and draws on her Armenian American heritage for inspiration in her recipes. Nicole has been featured on *Good Morning America*, the *NYP*, and on *Well+Good*, *mindbodygreen*, and many others. Certified in functional nutrition, she's an influencer with connections to huge brands and has deep roots in the wellness community.

Cook with purpose with 75 delicious, healthy recipes that satisfy the body and mind.

Nicole Keshishian Modic's lifelong battle with an eating disorder led her to find healing in the most unlikely place for her at the time—the kitchen—as she turned former binge-foods into healthy but indulgent standards. In *Love to Eat*, she shares her philosophy on food freedom and intuitive eating, mainstay recipes to feel great inside and out, and advice on how to carry that positive attitude into other aspects of life. Nicole infuses her Armenian heritage into American classics, as with her Life-Changing Chocolate Chip Tahini Cookies, Armenian Potato Salad, and Tangy Red Cabbage Slaw, and focuses on simple, veggie-centric mains and family-friendly treats like Sweet and Sour Crunchy Cauliflower Bites, One-Pot Penne Arrabbiata, and Sweet Potato S'Mores Cookies. Through a blend of how-to's and delicious dishes, Nicole teaches readers how to truly love and care about food—and themselves.

9781984860620 • 10/25/22  
HC • \$32.50 (CAN \$42.50)  
272 pages • 8 ½ x 10 inches  
65 photographs





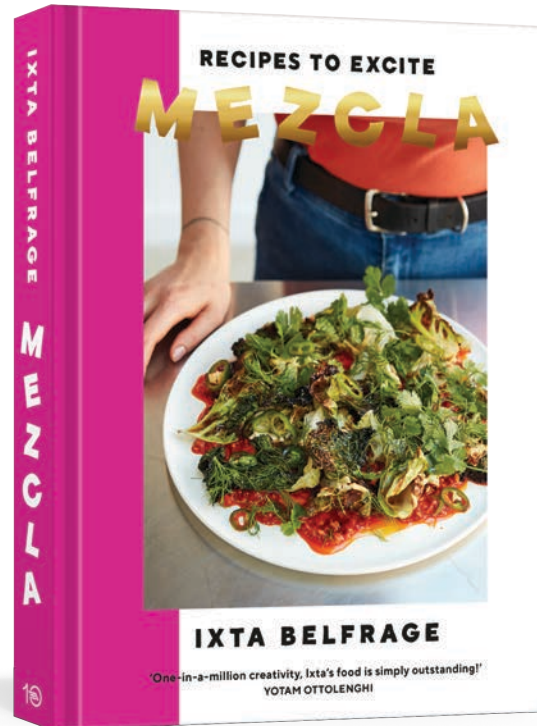


“I hope that with each recipe you create you will feel my love and my sincere desire for you to enjoy your food and to feel good eating it.”



# Mezcla

Recipes to Excite



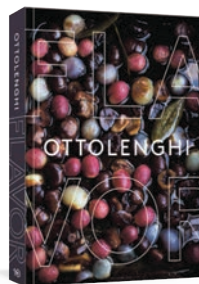
**IXTA BELFRAGE'S** style of cooking draws inspiration from three countries she grew up travelling to, eating in, and obsessing over. Brazil (where her mother is from), Italy (where she lived as a child,) and Mexico (where her grandfather lived). She cut her teeth at Ottolenghi's NOPI restaurant before working at the Ottolenghi Test Kitchen, where she worked for Yotam Ottolenghi for five years, contributing to his columns in *The Guardian* and the *New York Times*. In 2020 she coauthored the *New York Times* bestselling *Ottolenghi Flavor* with Yotam Ottolenghi, and in 2021 she was named one of the most influential women in food by Code Hospitality.

100 recipes for everyday eating with built-in wow factor, from the Ottolenghi protégé and coauthor of *Ottolenghi Flavor* shaking up the food world.

*MEZCLA* means mix, blend, or fusion in Spanish, and in her first solo cookbook, Ixta Belfrage—loved for her inventive ingredient combinations—shares her favorite mezcla of flavors. Helpfully divided into quick recipes (for when you need something great on the table, fast) and longer recipes (for when you have time to slow down and savor the process), here are one hundred bold, impactful recipes inspired by Italy, Brazil, Mexico, and beyond.

There are quick, flavorful recipes such as Giant Cheese on Toast with Honey and Urfa Butter, Piri Piri Tofu with Crispy Orzo, and Chicken with Pineapple and 'Nduja, as well as dishes to spend more time over: Chiles Rellenos with Salsa Roja Risotto, Sticky Coconut Rice Cake with Turmeric Tomatoes, and Shrimp Lasagna with Habanero Oil.

Creative, colorful, and always delicious, this is food for every day and every occasion.



ALSO BY IXTA BELFRAGE  
**OTTOLENGHI FLAVOR**  
9780525610137

9781984860828 • 9/13/22  
HC • \$35.00 (CAN \$47.00)  
288 pages • 7 1/8 x 9 1/8 inches  
100 photographs







“It’s about mixing flavors and ingredients, but it also goes beyond that. It’s about how my mixed heritage and upbringing has shaped the person that I am and, ultimately, the way that I cook.”





# Simple Pasta

Pasta Made Easy. Life Made Better.



**ODETTE WILLIAMS** is an Australian cook and writer with a simple, effortless cooking style. She is the author of *Simple Cake*, which was named one of the best cookbooks of 2019 by the *New York Times*. Odette's eponymous brand of aprons and kitchenware has sold at goop, Anthropologie, J. Crew, abc carpet & home, and Le Bon Marché, among other retailers. Odette writes for the *Wall Street Journal*, and her work and writing have been featured in Food Network, *Rachael Ray*, *Vogue*, *InStyle*, *Martha Stewart Living*, *Real Simple*, *Parents*, *Southern Living*, and *Saveur*. Odette lives in Brooklyn with her husband and two children.



A gorgeous collection of simple, tasty pasta recipes for any night of the week.

In *Simple Pasta*, Odette Williams makes homemade pasta easy, fun, and delicious. With just three base doughs, there are endless possibilities for creating memorable, transporting meals with friends and family. Of course, if store-bought pasta is preferred (or just more convenient), that's always an option, too. Discover new favorites and beloved classics like Beet and Carrot Agnolotti with Sage-Hazelnut Butter, Creamy Wild Mushroom Gnocchi, Cacio e Pepe, Zucchini and Basil Casarecce, Wicked White Bolognese, and Crispy Italian Sausage and Broccoli Orecchiette. Peppered throughout the book are recipes for side dishes, drinks, mains, and desserts, helping anyone re-create the laid-back elegance of la dolce vita at home. Seasonal menus showcase produce at its prime, creating pasta dishes that are sublime and memorable. In *Simple Pasta*, experience the everyday joy of pasta with loved ones.

9781984859921 • 8/30/22  
 HC • \$28.99 (CAN \$38.99)  
 256 pages • 7½ x 9¾ inches  
 100 photographs

ALSO BY ODETTE WILLIAMS  
**SIMPLE CAKE**  
 9780399581427







“A book of appetite and desire; of unpreened, simple recipes that you’ll happily return to again and again.”

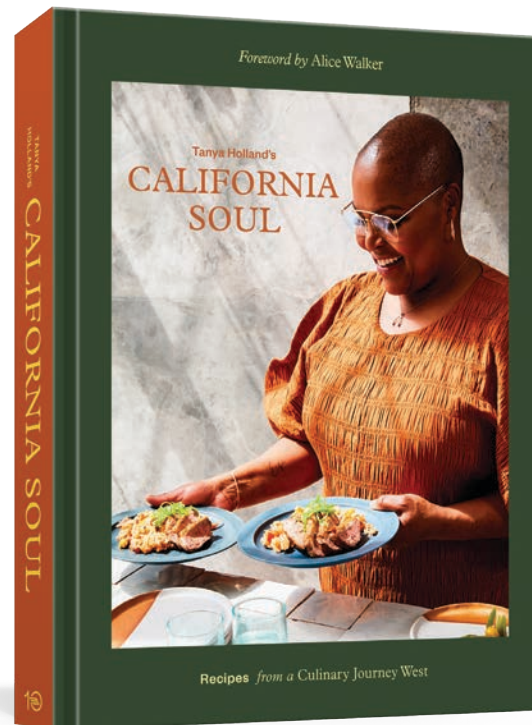




# Tanya Holland's California Soul

Recipes from a Culinary Journey West

Foreword by Alice Walker



**TANYA HOLLAND** is the host of *Tanya's Kitchen Table* on the Oprah Winfrey Network and the podcast *Tanya's Table*. She is the author of *Brown Sugar Kitchen* and *New Soul Cooking*, was the host and soul food expert on the television series *Melting Pot*, and competed on the fifteenth season of *Top Chef*. She holds a Grande Diplôme from La Varenne Ecole de Cuisine, and has served as the president of the San Francisco chapter of Les Dames d'Escoffier.

80+ recipes that trace the roots of modern California soul food to the Great Migration that brought African American culture to the West Coast—from the acclaimed chef and author of *Brown Sugar Kitchen*.

*Tanya Holland's California Soul* showcases modern soul food through more than 80 seasonally inspired recipes. Filtered through the rich history of African American migration that brought her own family from the Deep South to the West Coast, Tanya's recipes are as comforting and delicious as they are steeped in history. Her inventive cuisine—rooted in a Black Southern cultural repertoire with a twenty-first century sensibility using local, sustainable ingredients—is showcased in recipes for every season: Collard Green Tabbouleh, Grilled Shrimp and Corn with Avocado White BBQ Sauce, Fried Chicken Paillards with Arugula and Pea Shoots, and Rhubarb Upside-Down Cake. Through stunning portraiture, Tanya also shares stories of Black Californian foodmakers and artisans whose work defines California soul food. Discover the untold meaning behind ingredients, techniques, and traditions that African Americans brought with them to California, creating a beloved version of soul food.

9781984860729 • 10/25/22  
HC • \$35.00 (CAN \$47.00)  
256 pages • 8 x 10 inches  
120 photographs







“I wanted to honor my culinary heritage and the food I learned from my parents and aunts while highlighting the brilliant flavors of California’s seasonal produce and local ingredients.”

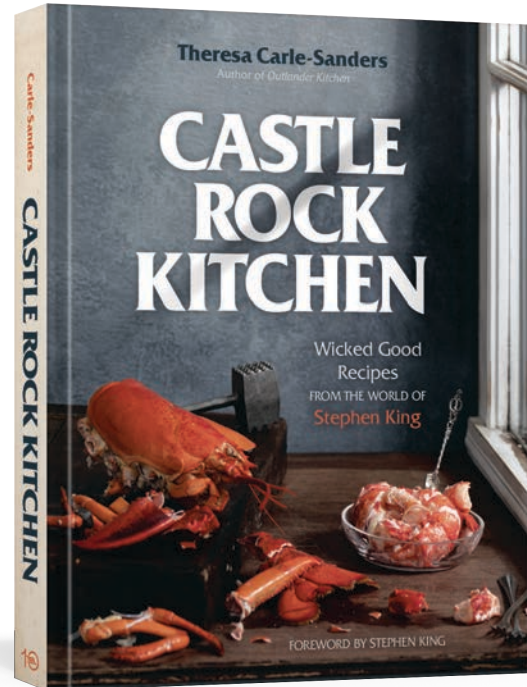




# Castle Rock Kitchen

Wicked Good Recipes from the World of Stephen King

Foreword by Stephen King



**THERESA CARLE-SANDERS** is a trained cook and recipe writer born and raised in Vancouver, British Columbia. After a brief career in corporate management, Theresa went to culinary school and now combines a lifelong devotion to food and books to create cookbooks inspired by fiction, including *Outlander Kitchen: The Official Outlander Companion Cookbook* and *Outlander Kitchen: To the New World and Back Again*. Theresa lives with her husband and their cowboy corgi in New Brunswick.

80 recipes inspired by Stephen King's Maine, featuring dishes from the books set in Castle Rock and other fictional towns.

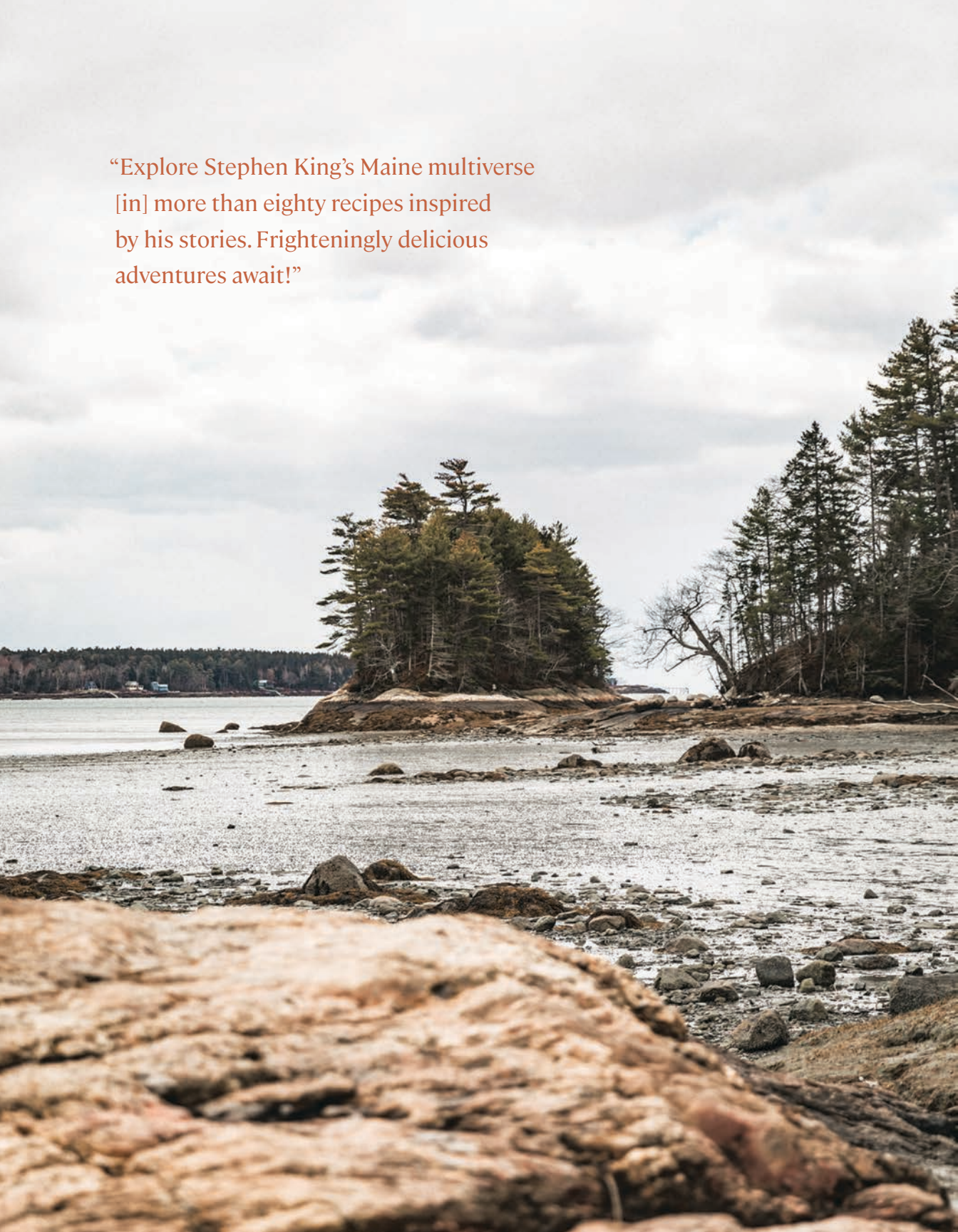
From the mouthwatering to the macabre, *Castle Rock Kitchen* is an immersive culinary experience with gorgeous, moody photographs to transport Stephen King fans to kitchen tables, diners, and picnic blankets across Maine. Recipes ranging from drinks to dessert (and every course in-between) are inspired by meals and gatherings from the more than forty novels and stories set in King's Castle Rock multiverse—a darker, more gothic version of the Maine most are familiar with. Local, down-home ingredients are used to create the eighty delicious recipes including Pancakes with the Toziers (*It*), Whopper Spareribs (*The Tommyknockers*), Crab Canapés (*Pet Sematary*), Wild Mushroom Hand Pies (*Bag of Bones*), and Homemade Root Beer (*Carrie*). With a foreword written by Stephen King and story excerpts that connect the recipes to the books that inspired them, *Castle Rock Kitchen* delivers wicked good food and drink.

9781984860026 • 10/4/22  
HC • \$35.00 (CAN \$47.00)  
256 pages • 8 x 10 inches  
55 photographs





“Explore Stephen King’s Maine multiverse [in] more than eighty recipes inspired by his stories. Frighteningly delicious adventures await!”





# The Vegan Week

Meal Prep Recipes to Feed Your Future Self



**GENA HAMSHAW** is a certified nutritionist, recipe developer, cookbook author, and food writer. Her recipes and articles have been featured in *HuffPost*, *Whole Living*, *O: The Oprah Magazine*, *VegNews*, *Thrive* magazine, *Well + Good*, *mindbodygreen*, *Glamour*, and *The Chalkboard*, among others. She is a registered dietitian who completed a premedical, post-baccalaureate degree at Georgetown University and received her master's of nutrition science at Teachers College, Columbia University. She has written three cookbooks and is the author of the blog *The Full Helping*.



ALSO BY GENA HAMSHAW  
**POWER PLATES**  
9780399579059



**FOOD52 VEGAN**  
9781607747994

Prepare for your week with this smart, practical, and delicious guide to vegan meal planning from The Full Helping blogger and author of *Power Plates*.

Home cooking can be a challenge when life gets busy. Meal prep is the fix for having flavorful, nourishing meals to rely upon all week long. Gena Hamshaw, a longtime vegan with a demanding schedule, prioritizes nutritional balance as well as taste in this hands-on meatless primer. *The Vegan Week* will teach you how to batch cook varied, colorful, and comforting meals over the weekend, whether you have three, two, or even just one hour of time to spare. Discover new, plant-based favorites like Tangy Cashew Lime Noodle Bowls and Stuffed Sweet Potatoes with Coconut Greens as well as classics like Pasta e Ceci and Seitan Goulash. Gena will help you to use your time in the kitchen effectively, so that you create and store filling, flavor-forward recipes—meals that you'll look forward to as the week goes by.

9781984859488 • 12/27/22  
HC • \$26.00 (CAN \$35.00)  
240 pages • 7 1/2 x 9 1/8 inches  
100 photographs







“Meal prep can be whatever you want and need it to be. It should simplify, not complicate, your life.”

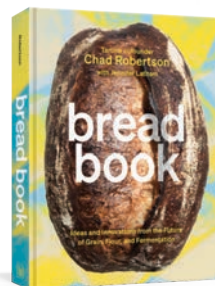


# Baking Bread with Kids

Trusty Recipes for Magical Homemade Bread



**JENNIFER LATHAM** is the coauthor of *Bread Book* with Chad Robertson and recorded the audiobook *Getting Started with Sourdough*. She is the former director of bread at Tartine, where she managed the bread-making teams in Northern and Southern California.



The only book kids and parents need to make their own delicious bread at home—and make it fun, simple, and easy, with 20+ recipes for ages 7 and up. No fancy tools needed!

Making bread can be so simple and fun that any kid can learn to master the art of mixing, folding, proofing, and baking to create incredible breads. From sandwich breads, like Honey Whole Wheat and fluffy Milk Bread, to buttery Brioche Rolls, puffy Pita, and chewy Baguettes to the not-quite-bread treats like fresh Flour Tortillas, Pizza Dough, and Cornbread, *Baking Bread with Kids* includes more than twenty recipes for aspiring bread bakers. Each recipe is organized into clear and easy-to-follow instructions and accompanied by beautiful illustrations depicting each step, perfect for school-age readers or younger kids accompanied by an adult in the kitchen. *Baking Bread with Kids* is the definitive bread book for learning to make delicious loaves and treats that everyone will enjoy.

9781984860460 • 11/15/22  
TR • \$22.00 (CAN \$29.00)  
176 pages • 7½ x 10 inches  
70 photographs and  
step-by-step illustrations

ALSO BY JENNIFER LATHAM  
**BREAD BOOK**  
9780399578847







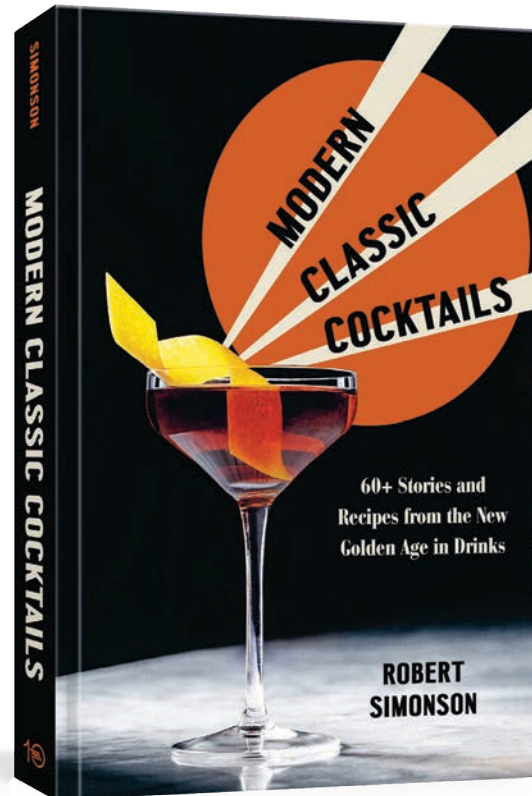
“Kids can make exceptional bread if given the right guidance and the chance. The enormous reward of baking is available to everyone.”





# Modern Classic Cocktails

60+ Stories and Recipes from the New Golden Age in Drinks



**ROBERT SIMONSON** writes about cocktails, spirits, bars, and bartenders for the *New York Times*. He is the author of *A Proper Drink*, *The Old-Fashioned, 3-Ingredient Cocktails*, *The Martini Cocktail*, and *Mezcal & Tequila Cocktails*. His writing has appeared in *Saveur*, *Food & Wine*, *GQ*, *Bon Appetit*, *Vinepair*, *Grub Street*, *Imbibe*, and *PUNCH*. His work has been nominated for two James Beard Awards, four IACP Awards, and thirteen Spirited Awards, winning one IACP Award and two Spirited Awards. He lives in Brooklyn, New York.

60+ recipes culled from today's modern classics with entertaining backstories from the cocktail revival of the past thirty years.

More new cocktails—and good ones—have been invented in the past thirty years than during any period since the first golden age of cocktails in the late nineteenth century. The eruption of talent over the past three decades has handily delivered its share of drinks that have found favor with arbiters on both sides of the bar. Among them are the Espresso Martini, White Negroni, Death Flip, Paper Plane, Siesta, and more, all featured here along with each drink's recipe origin story. Learn what elevates a modern cocktail into the echelon of a modern classic, including, above all, that it is popular. People have to order it, not just during its initial heyday, but for years afterward. *Modern Classic Cocktails* includes more than sixty easy-to-make drinks that all earned their stripes as modern classics years ago.

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*“Modern Classic Cocktails captures the most sought-after drinks of the recent past, and places them in history’s cocktail canon, with entertaining backstories for each one.”*





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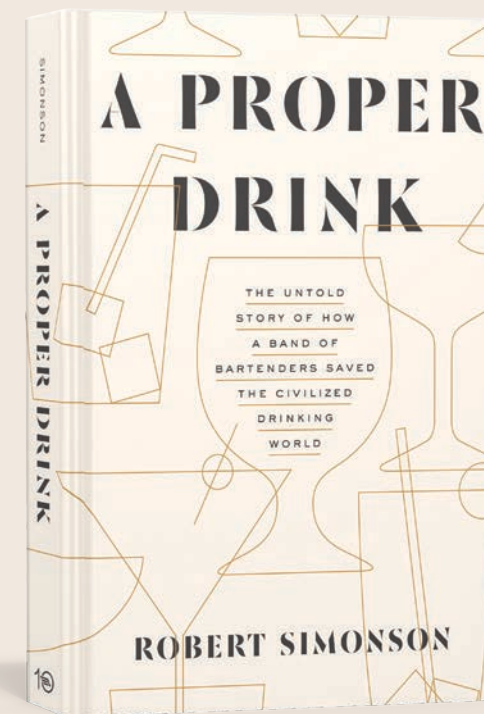
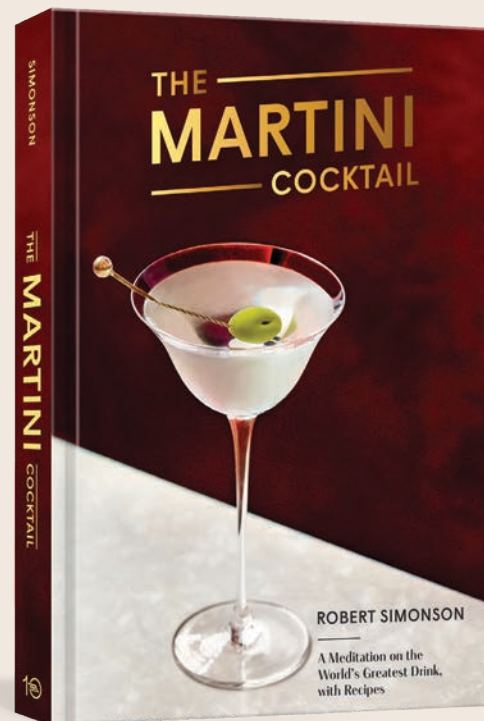
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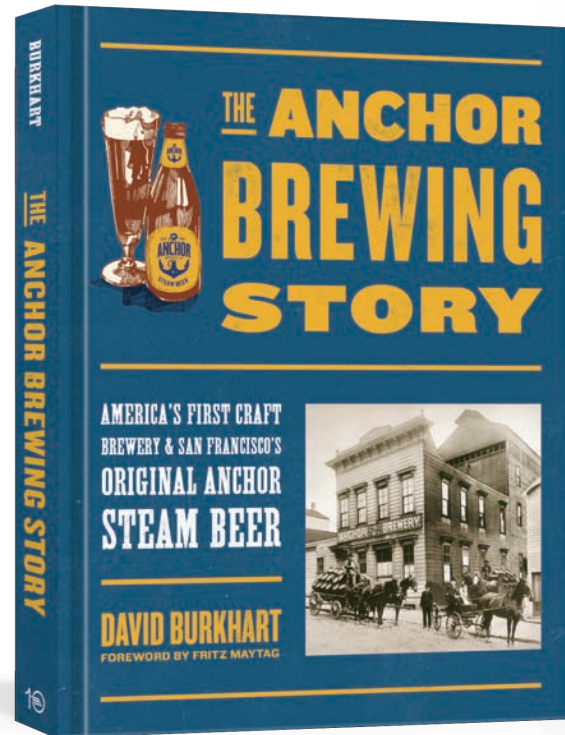




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Foreword by Fritz Maytag



**DAVID BURKHART** is the brewery historian at Anchor Brewing, where he has been on staff since 1991, and the author of the award-winning books *Cocktail Boothby's American Bartender* and *Earthquake Days*.

The illustrated story of America's oldest and most iconic craft brewery, featuring a history of American brewing traditions and clone beer recipes for Anchor's top brews.

A pioneer in the craft beer movement, Anchor is the San Francisco microbrewery that created a revolution in beer. Through narrative history and hundreds of archival photos, Anchor Brewing historian David Burkhart tells the story of how Anchor, on the verge of bankruptcy and with just a single employee, became the brewing legend it is today through owner and brewer Fritz Maytag's focus on craftsmanship, quality ingredients, and flavor. In the process, Anchor started many of the innovations that are now key parts of craft beer culture, like brewing the first IPA and post-Prohibition porter in the US, releasing a seasonal beer, and reinvigorating interest in steam beer, the oldest homegrown beer style in the United States. With authorized clone recipes for four of Anchor's original beers, detailed tasting notes, and never-before-seen images from the brewery's archives, *The Anchor Brewing Story* is a must for any homebrewer or beer buff.

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“Anchor Steam is the sole survivor of the first Golden Age of San Francisco brewing. It’s history in a glass.”





# HOME & GARDEN





# Marie Kondo's Kurashi at Home

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From the #1 bestselling sensation and Netflix star comes her guide to designing not just the home—but the life—of one's dreams, with 200+ photographs from inside the Marie Kondo lifestyle.

Inspired by the Japanese concept of *kurashi*, or "way of life," *Kurashi at Home* invites readers to visualize their ideal lives from the moment they wake up until the end of each day. By applying Marie Kondo's time-tested query "Does it spark joy?" to mindset and behaviors, readers can imagine what life could look like free from any limitations. This vision then becomes a touchpoint to help make conscious, mindful choices—from how to use every corner of a room to how to take advantage of every moment. In this inspirational visual, beautiful photographs and Kondo's unique suggestions empower readers to embrace what they love about their lives and reflect that in their homes, activities, and relationships. Learn to clear out the unneeded clutter and appreciate the inviting spaces, treasured belongings, and joy-sparking moments that remain.

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**MARIE KONDO**, enchanted with organizing since childhood, began her tidying consultant business as a 19-year-old university student in Tokyo. She has authored nine books in Japanese on tidying and organization. Her first book, *The Life-Changing Magic of Tidying Up*, has been translated into 44 languages and has sold more than 13 million copies worldwide. Her first television show, *Tidying Up with Marie Kondo*, was Netflix's #1 nonfiction release in 2019 and earned seven award nominations.

Marie is the founder of KonMari Media, Inc., and has been featured in the *New York Times*, *Wall Street Journal*, *The Times* of London, and *Vogue*, and on *The Late Show with Stephen Colbert* and *The Ellen Degeneres Show*. In 2015, she was named one of *Time* magazine's 100 most influential people.

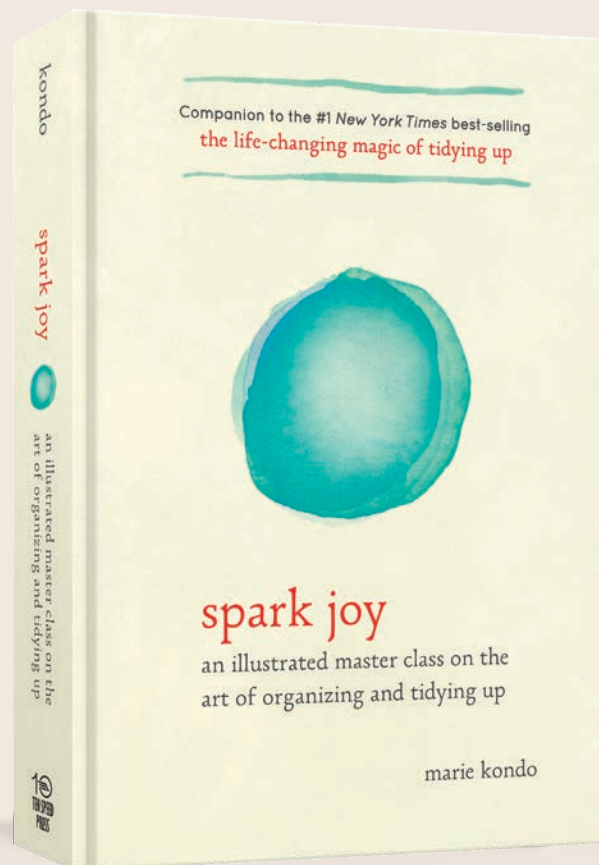
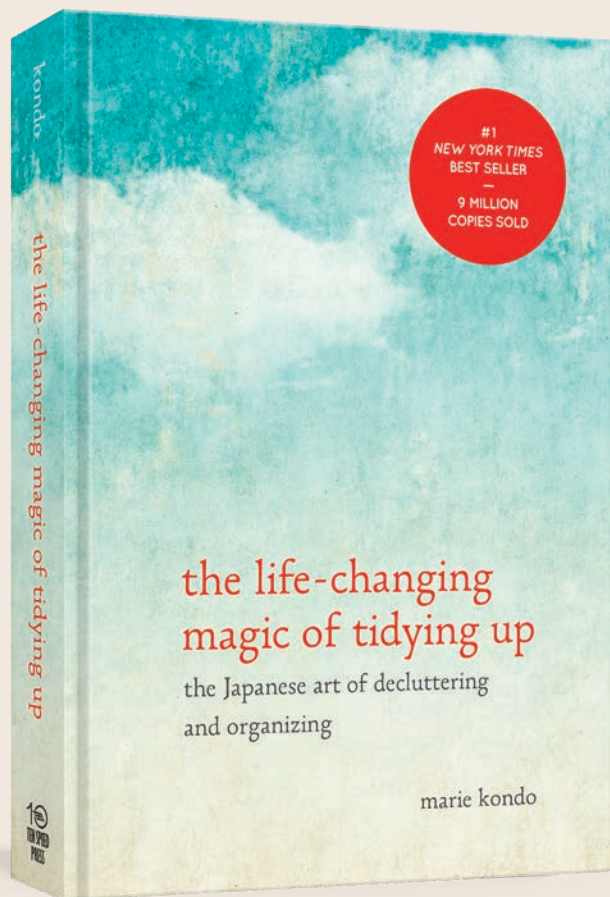




“The true purpose of tidying is not to cut down on your possessions or declutter your space. The ultimate goal is to spark joy every day and lead a joyful life.”



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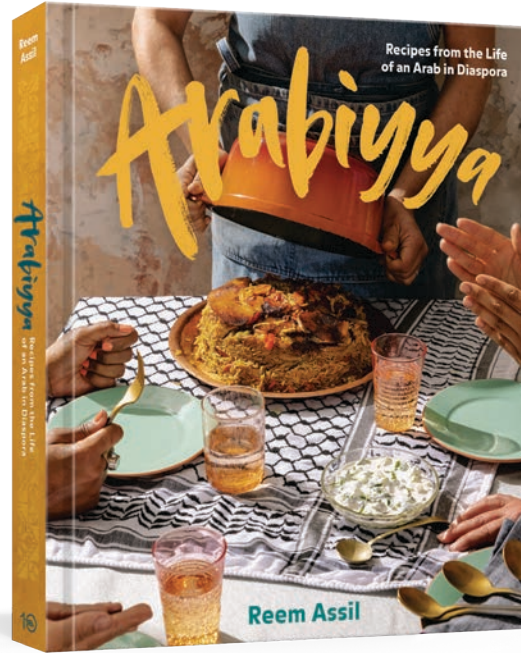




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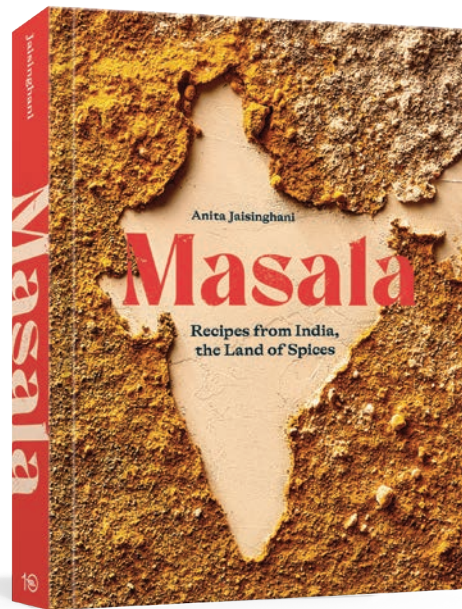
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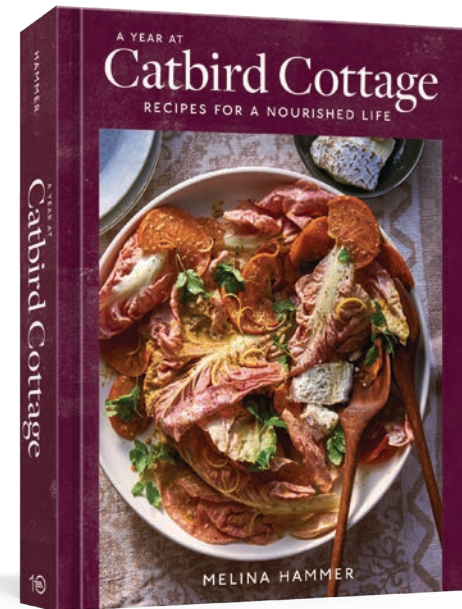
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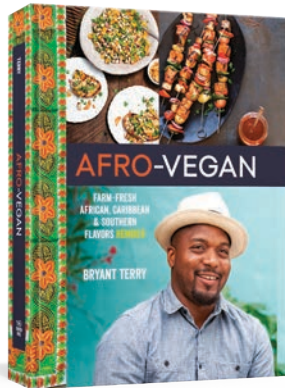


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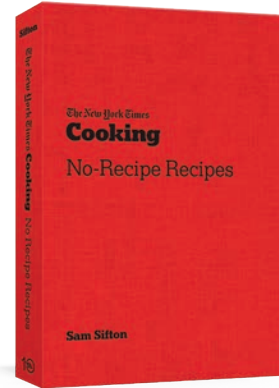
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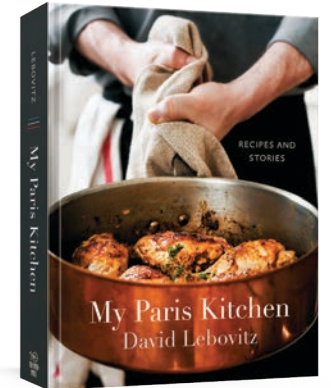
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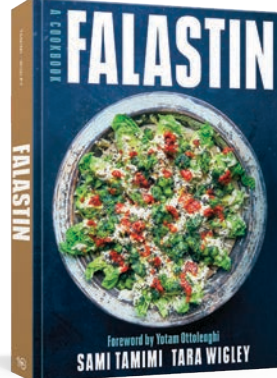
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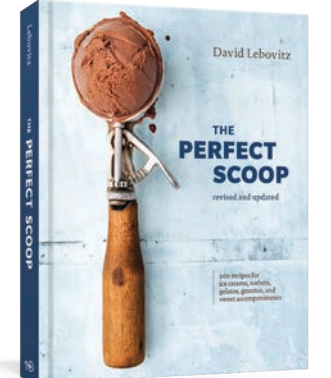
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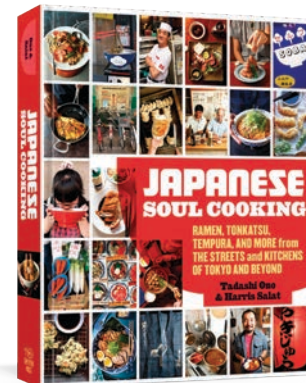
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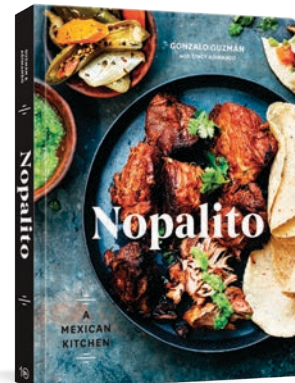
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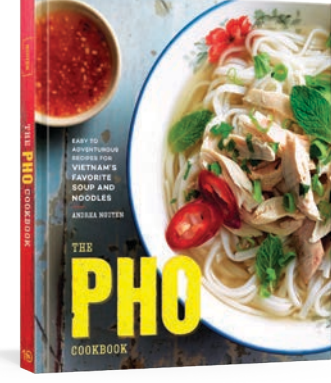
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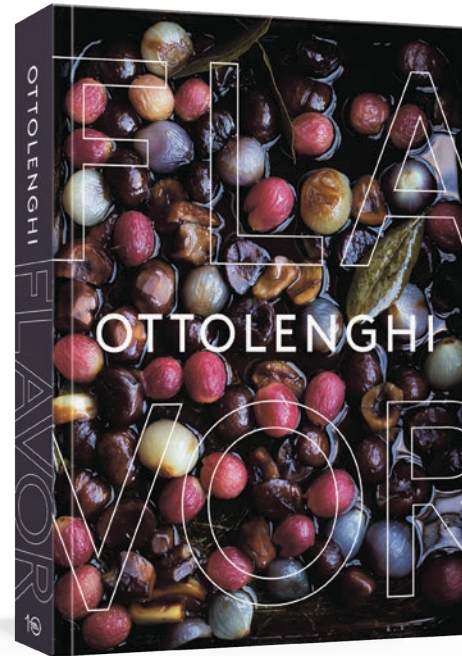


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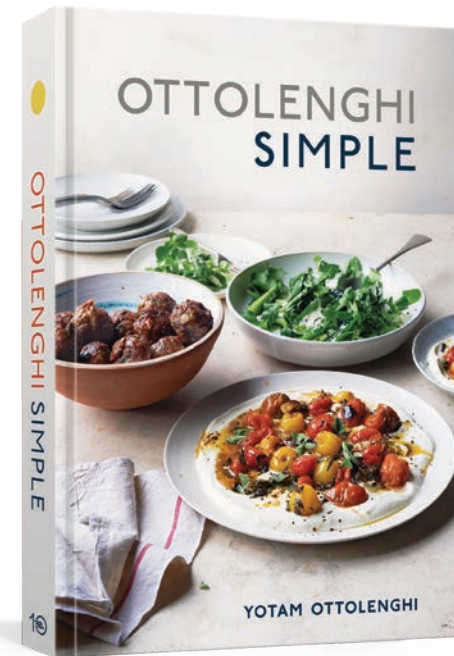
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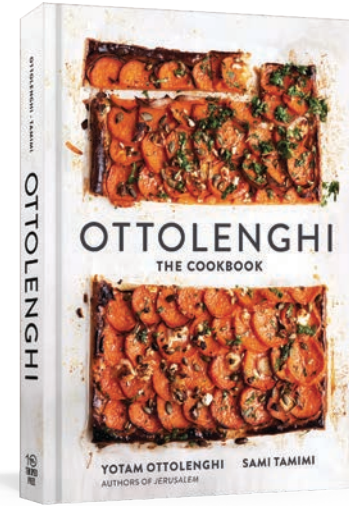
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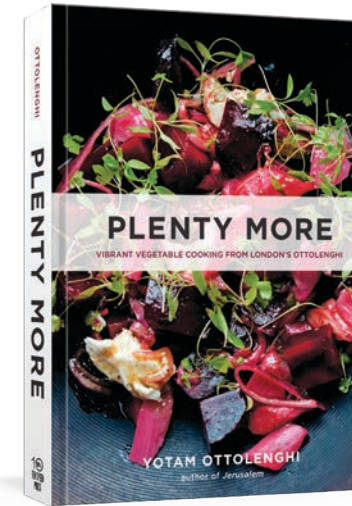
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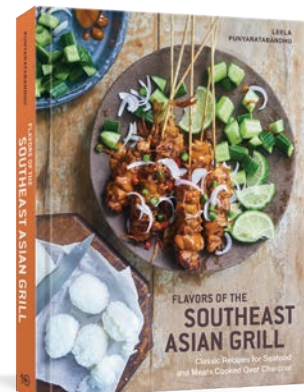
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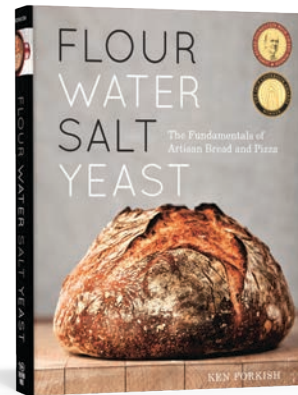
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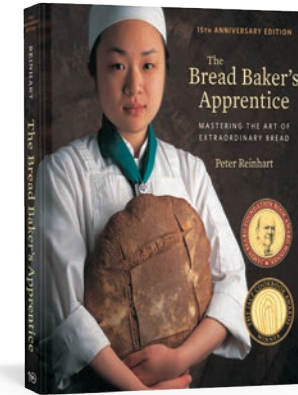
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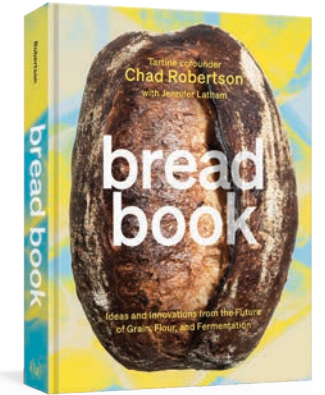
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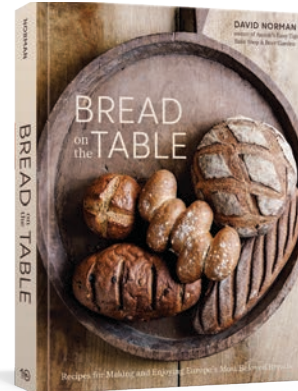
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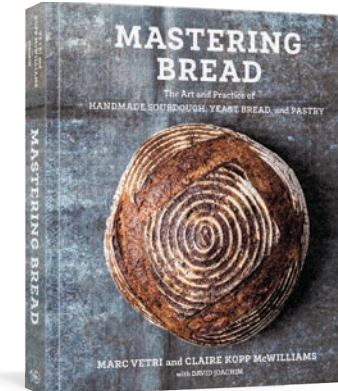
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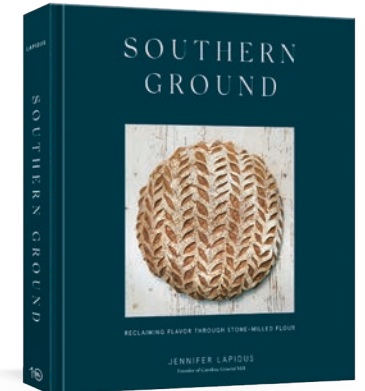
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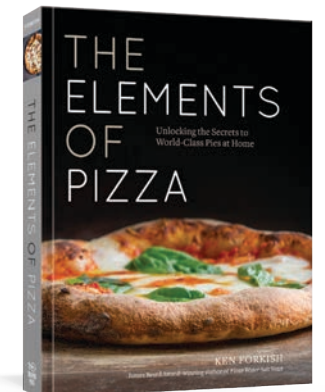
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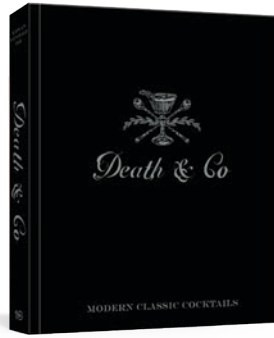




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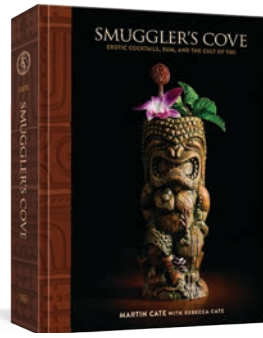
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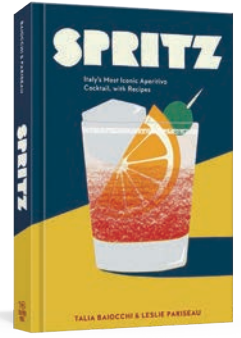
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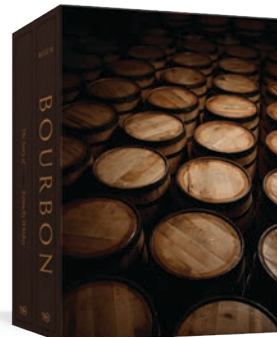
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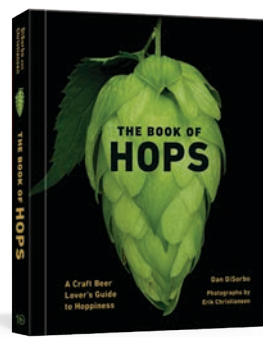
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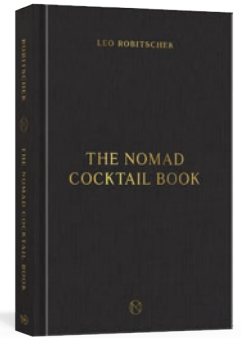
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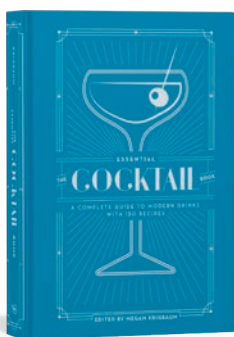
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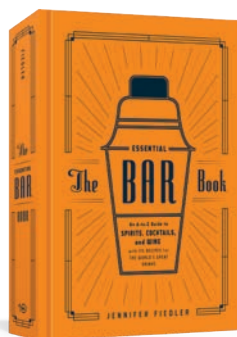
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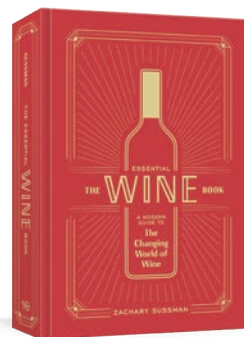
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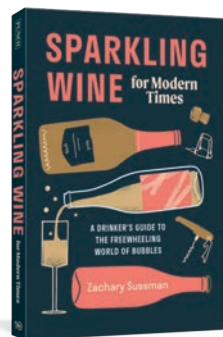
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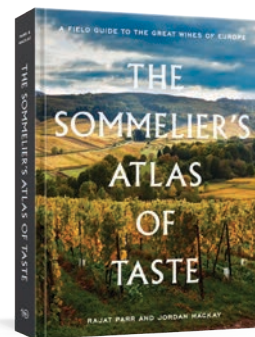
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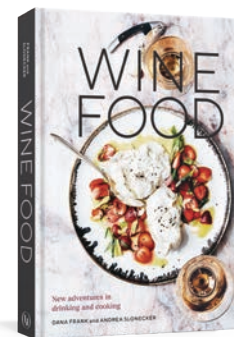
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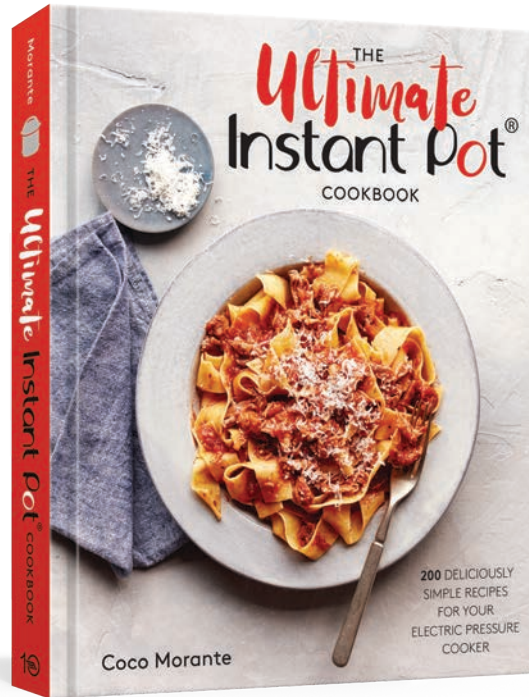
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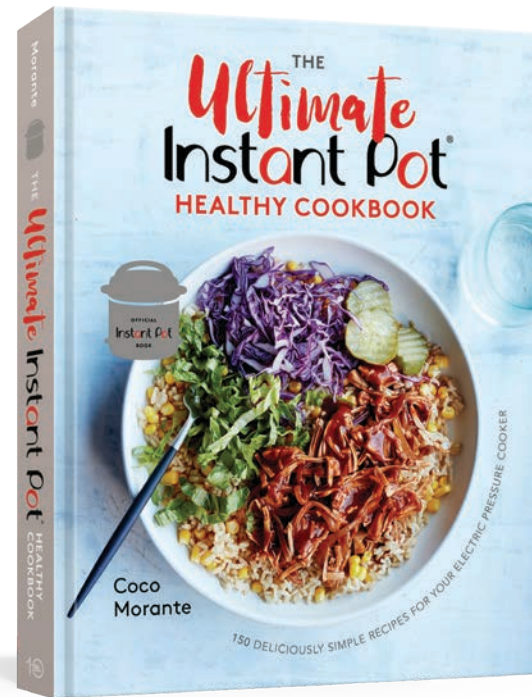
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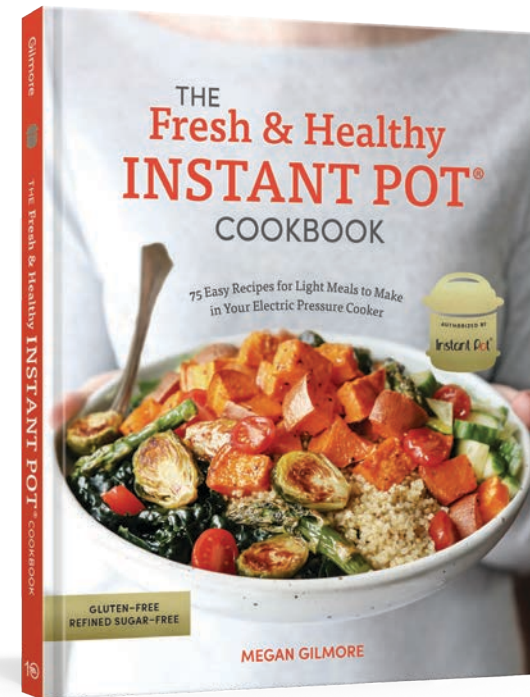
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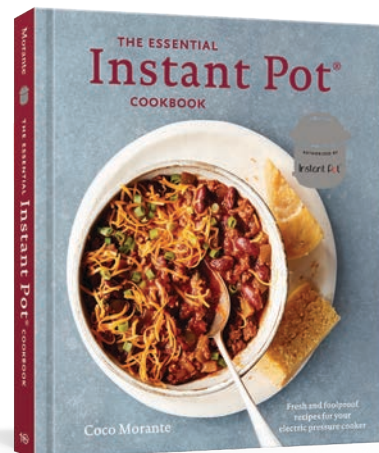
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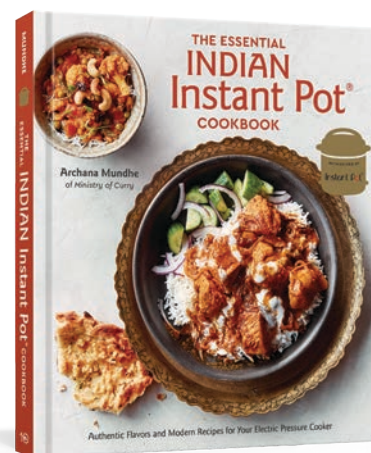
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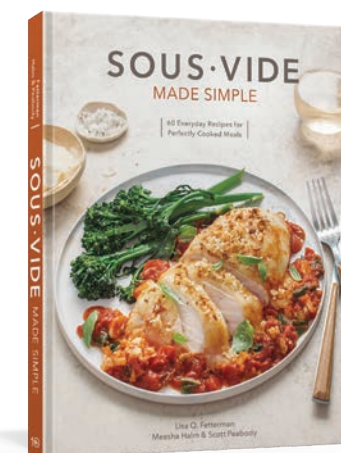
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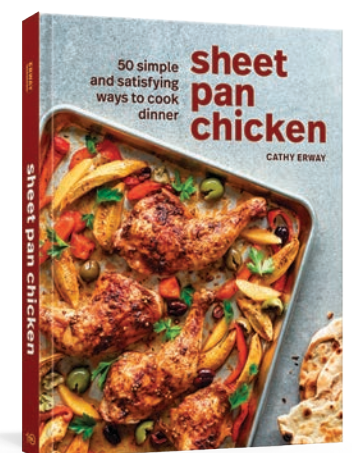
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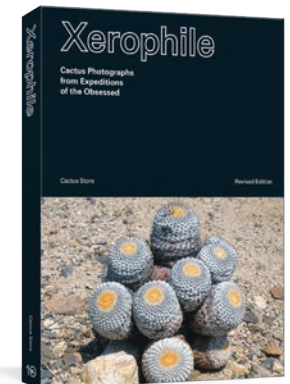
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Catalog design by Emma Campion  
Production Design by Mari Gill and Claudia Sanchez  
Front cover image by Alana Hale from *Baking Bread with Kids*  
Food & Drink image by Aubrie Pick from *Tanya Holland's California Soul*  
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