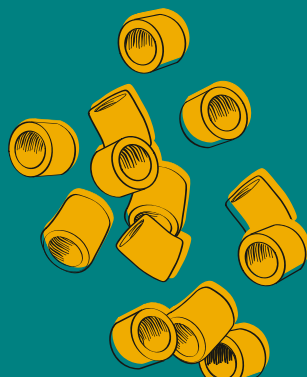


Penguin  
Random  
House

Special Markets

# Food & Drink

2023 Catalog



# Food & Drink Contents

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## Ordering Information

### **NEW ACCOUNTS, SALES REPRESENTATIVES & GENERAL INFORMATION**

Penguin Random House  
Special Markets  
1745 Broadway, 16<sup>th</sup> Floor  
New York, NY 10019  
E: specialmarkets  
@penguinrandomhouse.com

### **Specialty Retail Field Sales:**

For accounts wishing to be serviced by a field rep call our Field Sales Department:

P: 800-729-2960

E-mail orders to: specialmarkets  
@penguinrandomhouse.com

### **Specialty Retail, Wholesale & Catalog Sales:**

For accounts wishing to be serviced by the New York sales staff call:

P: 888-591-1200

### **Premium Sales:**

P: 800-800-3246

### **DK Premium Sales:**

P: 646-674-4045

For Puerto Rico & the Caribbean, contact omar.lee@uk.dk.com

### **ESTABLISHED ACCOUNTS ORDER DEPT.**

Penguin Random House  
Attn: Order Entry  
400 Hahn Road  
Westminster, MD 21157

P: 800-733-3000

F: 800-659-2436

E: csorders

@penguinrandomhouse.com

### **CUSTOMER SERVICE AND CREDIT DEPTS.**

P: 800-733-3000

*Price and availability are subject to change without notice.*

### **CANADIAN ORDERS AND INQUIRIES**

Penguin Random House Canada  
Special Markets Sales  
320 Front Street West, Suite 1400  
Toronto, ON M5V 3B6

P: 416-364-4449

P: 800-668-4247

F: 416-598-7764

E: specialmarketscanada

@penguinrandomhouse.com

### **INTERNATIONAL SALES**

Penguin Random House  
International Division  
1745 Broadway, 16<sup>th</sup> Floor  
New York, NY 10019

P: 212-572-6083

F: 212-572-6045

E: international

@penguinrandomhouse.com

## Specialty Retail Field Sales Representatives

### **Anne McGilvray & Company**

E. OH, W. PA, IN, WI, IL, MN, IA MO,  
AR, LA, ND, SD, NE, KS, OK, TX

P: 800-527-1462

E: info@annemcgilvray.com

### **Darrah & Company**

AL, FL, GA, MS, NC, KY, SC, TN

P: 800-741-6614

E: info@darrahreps.com

### **Fine Lines**

ID, OR, MT, WA

P: 206-763-6957

E: info@finelinescompany.com

### **Harper Group**

DC, DE, MD, S. NJ, E. PA, VA, WV,  
NY Metro, LI & Westchester

PG Only: E, OH, Upstate NY

P: 888-644-1704

E: sales@harpergroup.com

### **Storter & Sobolesky**

AK

P: 907-522-3344

(Anchorage Showroom)

E: Karen.sobolesky@storter.com

### **Main St. Reps**

Random House Only

CT, MA, ME, NH, NY, RI, VT

Upstate NY (Zips 120-125/127-149)

P: 978-259-1307 X 501

E: info@mainstreetreps.com

### **Winters Group**

Penguin Only

CT, ME, MA, NH, RI, VT

P: 860-749-3317

E: info@wintersgroupinc.com

### **Sandra Bieber**

MI, W. OH

P: 205-937-4403

E: sandra@booksbybieber.com

### **Stephen Young & Associates**

AZ, CA, CO, HI, NM, NV, UT, WY

P: 213-748-8814

E: info@stephenyoung.net

### **Styles That Work**

NJ (Excluding Southern Tip)

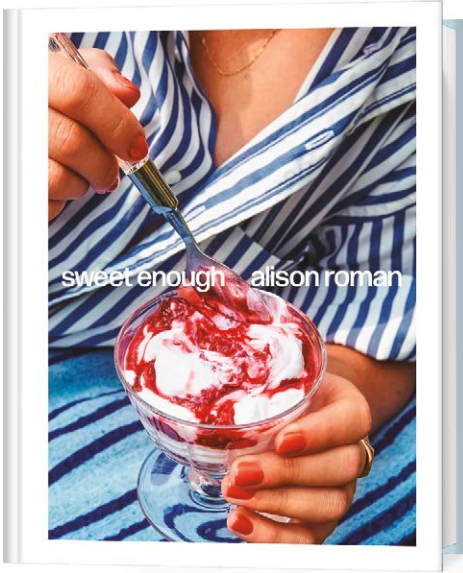
P: 301-933-8906

E: office@stylesthatwork.com

Visit us at [www.penguinrandomhouseretail.com](http://www.penguinrandomhouseretail.com)

PRICE AND AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE OR CONTACT US TO LOCATE YOUR LOCAL REP

# Delicious Baking



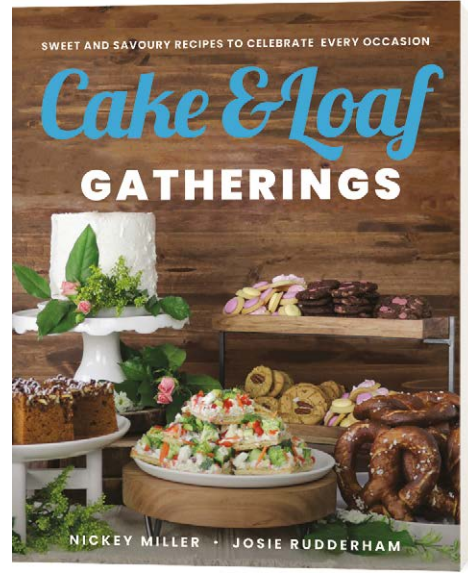
**Sweet Enough: A Baking Book**  
ALISON ROMAN

Casual, effortless, chic: These are not words you'd use to describe most desserts. But before Alison Roman made recipes so perfect that they go by one name—The Cookie, The Pasta, The Lemon Cake—she was a restaurant pastry chef who spent most of her time learning to make things the hard way. She studied flavor, technique, and precision, then distilled her knowledge to pare it all down to create dessert recipes that feel special and approachable, impressive, and doable. In *Sweet Enough*, Alison has written the book for people who think they don't have the time or skill to pull off dessert. Here, the desserts you want to make right away, you can make right away. Alison shows you how to make simple yet sublime sweets with her trademark casualness. *100 Full Color Photographs, 304 pages.*

978-1-9848-2639-8  
\$35.00/48.00C | HC | 8 x 10  
CLARKSON POTTER | March



TAKE A PEEK



**Cake & Loaf Gatherings**  
Sweet and Savoury Recipes to Celebrate Every Occasion  
NICKEY MILLER and JOSIE RUDDERHAM

Celebrate year-round with sweet and savory favorites from the beloved neighborhood Cake & Loaf Bakery. Whether you're celebrating Valentine's Day with that special someone or your bestie, a birthday, Easter, Mother's Day, or Father's Day; enjoying a summer party, tea party, Thanksgiving, or a holiday meal with friends and family, you'll find the perfect recipes to create crowd-pleasing offerings—sweets, savory dishes, or both—along with lasting memories. Josie and Nickey love celebrating. Inside they also share their party planning and successful gathering advice—including tips for sustainable hosting, packaging take-home treats and favors, and even how to create sharing platters to round out a party spread—along with their mouthwatering recipes organized by occasion. *Full Color Photographs Throughout, 344 pages.*

978-0-7352-3985-2  
\$24.95/29.95C | PB | 8 x 10  
PENGUIN CANADA | March



TAKE A PEEK



**old-fashioned strawberry cake**

**Ingredients:**  
1 1/2 cups (300 g) all-purpose flour  
1/2 cup (100 g) granulated sugar  
1/2 cup (100 g) packed brown sugar  
1/2 cup (100 g) butter, softened  
1/2 cup (100 g) sour cream  
1/2 cup (100 g) buttermilk  
1/2 cup (100 g) heavy cream  
1/2 cup (100 g) fresh strawberries, sliced  
1/2 cup (100 g) fresh raspberries  
1/2 cup (100 g) fresh blueberries  
1/2 cup (100 g) fresh blackberries  
1/2 cup (100 g) fresh strawberries, sliced  
1/2 cup (100 g) fresh raspberries  
1/2 cup (100 g) fresh blueberries  
1/2 cup (100 g) fresh blackberries

**Directions:**  
1. Preheat oven to 350°F (175°C). Grease a 9-inch round cake pan with butter and flour.  
2. In a large bowl, whisk together the flour, granulated sugar, and brown sugar.  
3. Add the butter and mix until the mixture is crumbly.  
4. Add the sour cream, buttermilk, and heavy cream. Mix until just combined.  
5. Fold in the fresh berries.  
6. Pour the batter into the prepared pan and bake for 35-40 minutes.  
7. Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack.



**salty lemon shortbread**

**Ingredients:**  
1/2 cup (100 g) butter, softened  
1/2 cup (100 g) granulated sugar  
1/2 cup (100 g) confectioners' sugar  
1/2 cup (100 g) all-purpose flour  
1/2 cup (100 g) almond flour  
1/2 cup (100 g) salted butter  
1/2 cup (100 g) fresh lemon juice  
1/2 cup (100 g) fresh lemon zest  
1/2 cup (100 g) fresh lemon slices

**Directions:**  
1. Preheat oven to 350°F (175°C).  
2. In a large bowl, whisk together the butter, granulated sugar, and confectioners' sugar.  
3. Add the flours and mix until the mixture is crumbly.  
4. Add the salted butter, lemon juice, and lemon zest. Mix until just combined.  
5. Fold in the fresh lemon slices.  
6. Roll the dough into balls and place them on a parchment-lined baking sheet.  
7. Bake for 10-12 minutes until the cookies are golden brown.



**Chocolate Dipped Brownie Mummies**

**Ingredients:**  
1/2 cup (100 g) butter, softened  
1/2 cup (100 g) granulated sugar  
1/2 cup (100 g) confectioners' sugar  
1/2 cup (100 g) all-purpose flour  
1/2 cup (100 g) almond flour  
1/2 cup (100 g) salted butter  
1/2 cup (100 g) fresh lemon juice  
1/2 cup (100 g) fresh lemon zest  
1/2 cup (100 g) fresh lemon slices

**Directions:**  
1. Preheat oven to 350°F (175°C).  
2. In a large bowl, whisk together the butter, granulated sugar, and confectioners' sugar.  
3. Add the flours and mix until the mixture is crumbly.  
4. Add the salted butter, lemon juice, and lemon zest. Mix until just combined.  
5. Fold in the fresh lemon slices.  
6. Roll the dough into balls and place them on a parchment-lined baking sheet.  
7. Bake for 10-12 minutes until the cookies are golden brown.

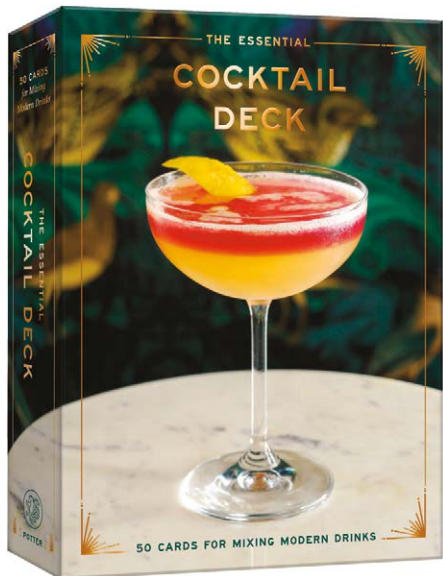


**Mile-High Pulled Pork Mac and Cheese Pie**

**Ingredients:**  
1/2 cup (100 g) butter, softened  
1/2 cup (100 g) granulated sugar  
1/2 cup (100 g) confectioners' sugar  
1/2 cup (100 g) all-purpose flour  
1/2 cup (100 g) almond flour  
1/2 cup (100 g) salted butter  
1/2 cup (100 g) fresh lemon juice  
1/2 cup (100 g) fresh lemon zest  
1/2 cup (100 g) fresh lemon slices

**Directions:**  
1. Preheat oven to 350°F (175°C).  
2. In a large bowl, whisk together the butter, granulated sugar, and confectioners' sugar.  
3. Add the flours and mix until the mixture is crumbly.  
4. Add the salted butter, lemon juice, and lemon zest. Mix until just combined.  
5. Fold in the fresh lemon slices.  
6. Roll the dough into balls and place them on a parchment-lined baking sheet.  
7. Bake for 10-12 minutes until the cookies are golden brown.

# Essential & Buzzworthy Cocktails



**The Essential Cocktail Deck**  
50 Cards for Mixing Modern Drinks  
Edited by POTTER GIFT

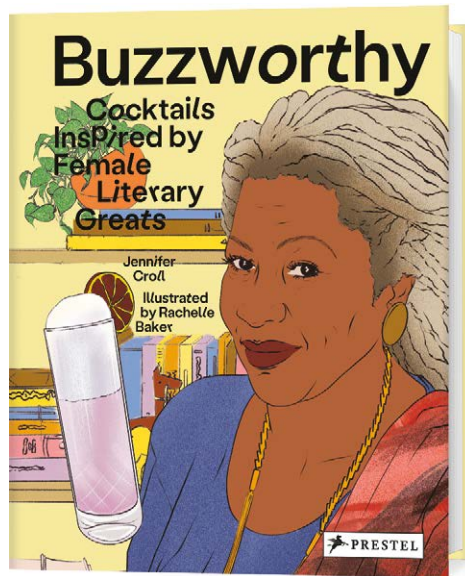
Bring happy hour home! Keep this deck of fifty cards near your bar for a compact, comprehensive repertoire of essential cocktail recipes. From perfected classics, like the Whiskey Sour or Mint Julep, to new and exciting cocktails such as the Angostura Colada or Kentucky Buck, *The Essential Cocktail Deck* has a drink for everyone. No matter what card you pick, you'll be able to prep your drink with ease by following the step-by-step instructions on the back of the card and then compare your finished cocktail to the photograph on the front. If you're rusty on techniques, simply consult the handy Basics card and you'll be shaking, stirring, straining, and swizzling your way to a new favorite cocktail in no time! Each card is laminated, making it easy to wipe each one clean after a round of cocktails. So just pick a recipe, pour, and enjoy. *50 Full Color Photographs, 52 pages.*

978-0-593-23570-6  
\$20.00/27.99C | NT | 5 1/2 x 7 1/2

CLARKSON POTTER | June



TAKE A PEEK



**Buzzworthy**  
Cocktails Inspired by Female Literary Greats  
JENNIFER CROLL

The fifty recipes in this volume are as unconventional, imaginative, and refreshing as the authors that inspired them. Each double page spread includes an illustration of one important woman writer along with fascinating background about her oeuvre, personality, and points of literary distinction. And, of course, each profile is paired with a delicious recipe for a fitting cocktail. Pulling from every category—literary and genre fiction, poetry, graphic novels, essays and nonfiction—this book offers some surprising twists as well as old favorites. And while each subject could provide hours of cocktail chatter, the recipes themselves are also a unique conversation starter: the Virginia Woolf—a peach-and-mint creation with a modernist flair; and the Octavia Butler—an uncompromising blend featuring bourbon and port. *165 Full Color Illustrations, 160 pages.*

978-3-7913-8916-5  
\$19.95/25.95C | HC | 7 1/2 x 9 1/2

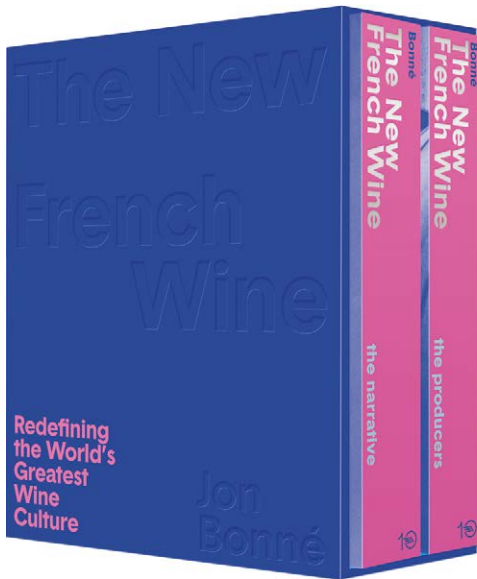
PRESTEL | May



TAKE A PEEK



# Wine & Cheese



**The New French Wine [Two-Book Boxed Set]**  
 Redefining the World's Greatest Wine Culture  
 JON BONNÉ

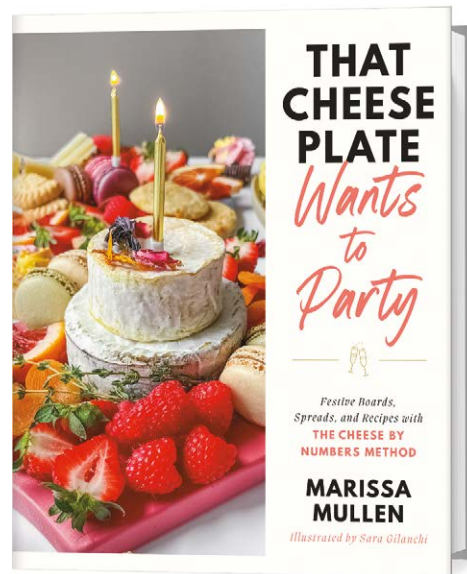
This comprehensive and authoritative resource takes readers on a tour through every wine region of France, featuring some 800 producers and more than 7,000 wines, plus evocative photography and maps, as well as the incisive narrative and compelling storytelling that has earned Jon Bonné accolades and legions of fans in the wine world. Packaged in a deluxe slip case and built upon eight years of research, The New French Wine is a one-of-a-kind book set exploring the world's most popular wine region. First, examine the land through a thoroughly reported narrative overview of each region - the soil and geography, the distinctive traditions and contemporary changes. Then turn to the second book, which is a comprehensive reference guide to the producers and their wines, similarly detailed by region. *250 Photographs, 17 Maps, 864 pages.*

978-1-60774-923-3  
 \$135.00/176.00C | BX | 8 x 10

TEN SPEED PRESS | March



TAKE A PEEK



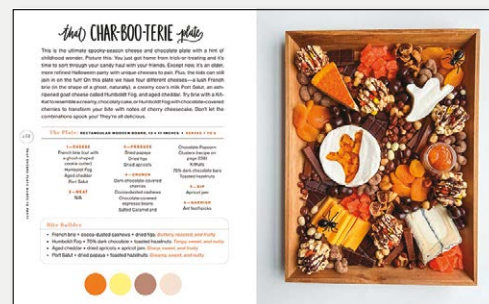
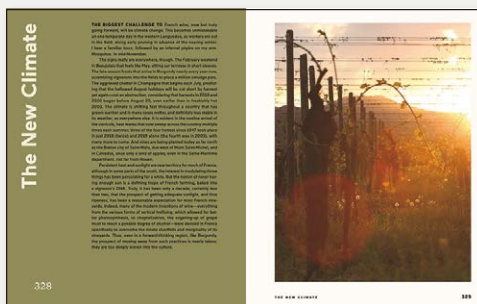
**That Cheese Plate Wants to Party**  
 Festive Boards, Spreads, and Recipes with the Cheese By Numbers Method  
 MARISSA MULLEN; Illustrated by SARA GILANCHI

If you're in the mood to celebrate life, anything can be a party. There's nothing like the positive energy of being together, a festive atmosphere, and the spark of laughter and conversation-around the cheese plate, of course. But a party doesn't have to be a big event; it can just be a mindset. The very act of making a cheese plate builds space for creativity and settles you into a self-care mood, and now, Marissa Mullen takes the art of mindful plating to the next level by turning self-care communal. Featuring forty new cheese boards for parties of all kinds, thoughtful drink pairings, color themes, floral arrangement tips, tablescapes ideas, playlists, and cheesy party games, this is the ultimate party planning guide. *Full Color Photographs Throughout, 288 pages.*

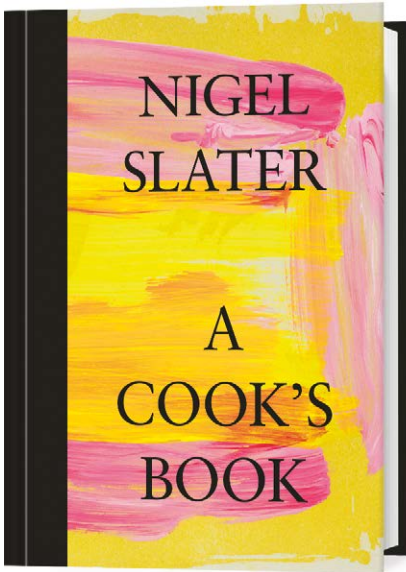
978-0-593-44668-3  
 \$30.00/41.00C | HC | 6 1/2 x 8  
 THE DIAL PRESS | April



TAKE A PEEK



# Flavorful Cooking



**A Cook's Book**  
The Essential Nigel Slater [A Cookbook]  
NIGEL SLATER

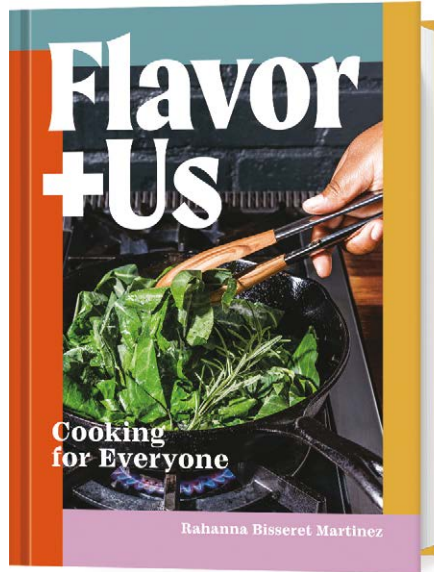
A collection of more than 150 delicious, easy, and gratifying plant-based and meat recipes, *A Cook's Book* is the story of famed food writer Nigel Slater's life in the kitchen. He charms readers with the tales behind the recipes, recalling the first time he ate a sublime baguette in Paris and the joy of his first slice of buttercream-topped chocolate cake. From the first jam tart he made with his mum, standing on a chair trying to reach his family's classic Aga stove, through learning how to cook on his own and developing his most well-known and beloved recipes, readers will be delighted by the origin stories behind Slater's work. Slater writes eloquently about how his cooking has changed, from discovering the trick to the perfect whipped cream to the best way to roast a chicken. These are Nigel Slater's go-to recipes, the heart and soul of his simple and flavorful cooking. *138 Photographs, 512 pages.*

978-1-9848-6169-6  
\$45.00/NCR | HC | 6 7/16 x 9 1/2

TEN SPEED PRESS | March



TAKE A PEEK



**Flavor+Us**  
Cooking for Everyone [A Cookbook]  
RAHANNA BISSERET MARTINEZ

In this approachable cookbook, Rahanna Bissret Martinez shares how to make food from around the world that respects the earth, workers, and consumers. A college freshman who has already cooked in the finest restaurants, she serves up lessons, tips, and tricks she has learned since her culinary career began at age thirteen, including techniques for everything from roasting and stir frying to pickling and infusing. The desserts and drinks chapters are perfect for hosting and making everyday meals special. *Flavor+Us* is filled with stories from Rahanna's experiences learning to cook in her family's Californian kitchen, her time competing on *Top Chef Junior*, and the restaurants where she learned what cooking in community means.

This is the ideal resource for new cooks and anyone who wants to refine the basics. All are welcome at Rahanna's table. *100 Photographs, 240 pages.*

978-1-9848-6056-9  
\$29.99/39.99C | HC | 7 7/16 x 10

4 COLOR BOOKS | May



TAKE A PEEK



# Foodie Favorites



## Pasta for All Seasons

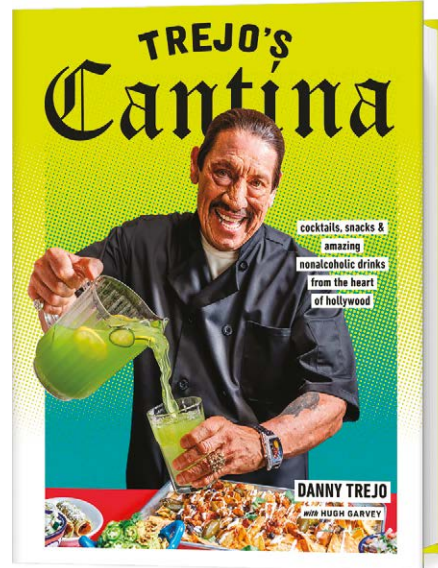
Dishes that Celebrate the Flavors of Italy and the Bounty of the Pacific Northwest  
MICHELA TARTAGLIA

Fresh ingredients, fresh pasta, innovative dishes. What's not to like? Rising Seattle chef Michela Tartaglia has developed 50 seasonal recipes that showcase the best of Northwest seafood, produce, and meat in creative, delicious pasta dishes. Michela is founder of Pasta Casalinga, a Pike Place Market counter restaurant that serves up new dishes each week from the garden, the ocean, and the farm. Using favorite ingredients such as salmon and clams and foodie favorites like nettles and chanterelles, this book offers home cooks regional, seasonal pasta dishes that are as comforting as a favorite spaghetti or fettuccine dish but as bold and exciting as a hot new restaurant entree. In addition, a pasta primer helps home cooks make fresh pasta at home and choose the right pasta shape for the right sauce or dish. *40 Photographs, 176 pages.*

978-1-63217-427-7  
\$22.95/22.95C | HC | 6 3/4 x 8  
SASQUATCH BOOKS | May



TAKE A PEEK



## Trejo's Cantina

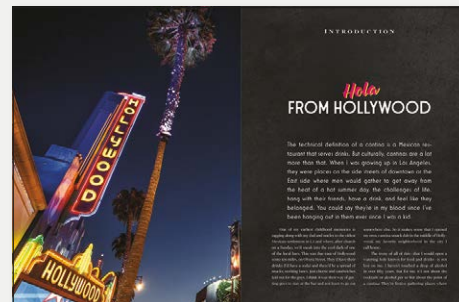
Snacks, Cocktails, and Amazing Non-Alcoholic Drinks from the Heart of Hollywood  
DANNY TREJO with Hugh Garvey

The cantina is the place where families, friends, and colleagues gather to celebrate. In *Trejo's Cantina*, beloved actor and restaurateur Danny Trejo shares recipes for snacks and drinks that celebrate his traditions and spirit. Along with mouthwatering recipes that make all people feel welcome, from plant-based (Vegan Tamales) and vegetarian (Fight Night Nachos; Mexican Grilled Caesar) to meaty faves (Chorizo Smash Burgers; Tijuana-Style Birria), there are also dozens of inventive takes on classic cocktails including spicy Margaritas and Oaxacan "Moscow" Mules as well as dozens of thirst-quenching non-alcoholic drinks such as Agua Frescas (Pineapple, Guava Lime, Mango), a Tamarind Fizz, and a Cacao Chile Smoothie. Danny includes helpful tips like how to build a booze-free bar, how to master the tamale, how to mix-and-match salsas, and much more. *100 Full Color Photographs, 224 pages.*

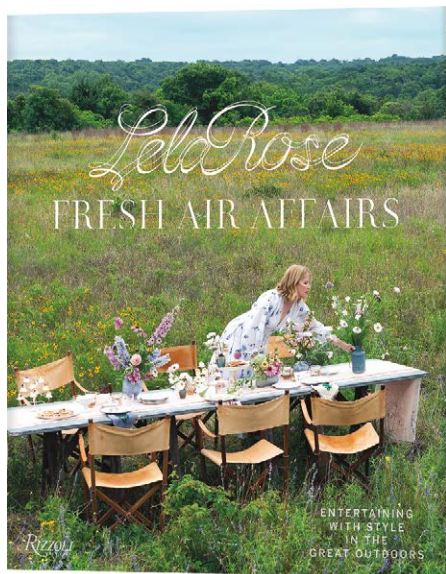
978-0-593-23548-5  
\$28.00/37.99C | HC | 7 1/8 x 9 3/4  
CLARKSON POTTER | April



TAKE A PEEK



# Entertaining with Style



## Fresh Air Affairs

Entertaining with Style in the Great Outdoors  
LELA ROSE

Lela Rose is the ultimate party girl. In her second entertaining book, she is back with advice on giving stylish parties outside, filled with ideas for beautiful table settings, flower arrangements, and specialty cocktails and canapes. The parties featured are inspired by places that matter to Lela—her childhood home in Texas, her favorite vacation retreat in Jackson Hole, and her home base in New York City—but their concepts easily travel, from a sundowner cocktail hour to a party celebrating local cheeses. There are stylish bird-watching excursions and a wildflower-gathering expedition under the big sky of Texas. The glory of the Tetons serves as a backdrop for a glamorous bonfire, and there is a beautifully choreographed dinner with a lunar theme on a Manhattan terrace. These and many more unique parties showcase Lela’s creative flair with dozens of tips and takeaways. *150 Full Color Illustrations, 256 pages.*

978-0-8478-7295-4  
\$45.00/60.00C | HC | 8 1/2 x 10

RIZZOLI | March



TAKE A PEEK



## Entertaining by the Sea

A Summer Place  
TRICIA FOLEY; Photography by MARILI FORASTIERI

From a lunch around a weathered picnic table set with mason jars full of herbs under a pergola and a vintage boat picnic to cocktails on the deck overlooking the marshes and a dessert party of bakery favorites in an open-air garage, this book is brimming with ideas for entertaining with ease during the warm weather months. Designer Tricia Foley has gone to her creative friends and influencers to collect their advice. Presented are beautifully photographed joyous gatherings at their beach retreats that reflect an artful—sometimes bohemian—approach to today’s entertaining. They provide the details for memorable occasions, from arranging garden roses or wildflowers to setting relaxed tables with a mix of heirlooms and new accoutrements and selecting delectable menus to organizing a bar on a white lacquer tray. *200 Illustrations, 240 pages.*

978-0-8478-9904-3  
\$50.00/67.50C | HC | 7 3/4 x 10 1/4

RIZZOLI | April

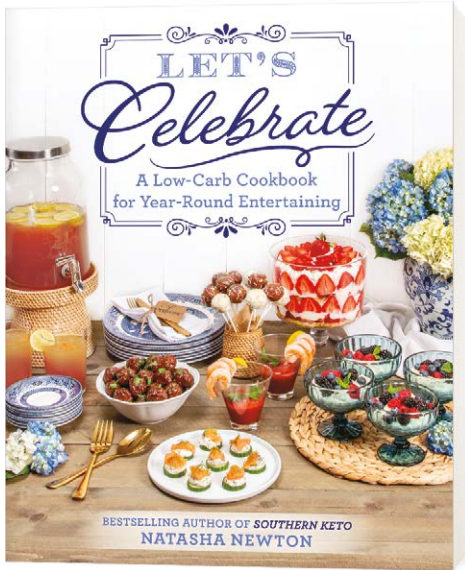


TAKE A PEEK





# Crowd-pleasers



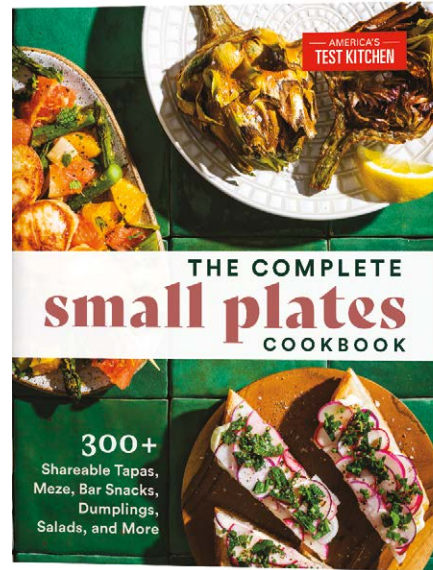
**Let's Celebrate**  
A Low-Carb Cookbook for Year-Round Entertaining  
NATASHA NEWTON

If you're living a low-carb or keto lifestyle, you may be intimidated by the idea of hosting a mix of carb lovers and carb avoiders, but fear no more. Natasha Newton brings you the ultimate guide to healthy entertaining with her easy and delicious crowd-pleasing recipes. In *Let's Celebrate*, Natasha delivers 100+ low-carb, keto-friendly appetizers, salads, main dishes, desserts, and beverages that feature her distinct Southern style. She makes any gathering fit your lifestyle without forgoing flavor and familiarity. *Let's Celebrate* is packed with everything you need to host a memorable gathering, including: tips and checklists to help you prepare for entertaining, themes and table settings for a variety of celebrations, sample menus and shopping lists, easy-to-follow recipes that use accessible ingredients and more. 288 pages.

978-1-62860-475-7  
\$39.95/49.95C | PB | 7 1/2 x 9 1/8  
VICTORY BELT PUBLISHING | January



TAKE A PEEK



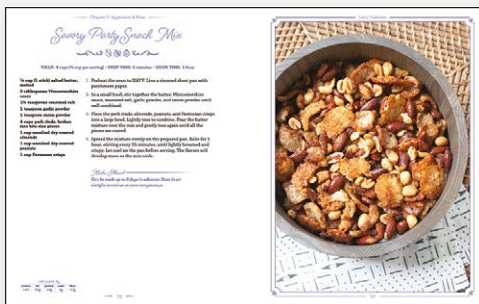
**The Complete Small Plates Cookbook**  
300+ Shareable Tapas, Meze, Bar Snacks, Dumplings, Salads, and More  
AMERICA'S TEST KITCHEN

Serving small plates at home is achievable and low-stress when you balance hearty anchor dishes with creative nibbles such as gussied up vegetables, crispy bar snacks, dressed-up cheeses, and more. This collection gives you recipes aplenty with make-ahead advice and presentation tips to make it achievable. A robust introduction offers suggestions for pairings, taking ease, prep, flavor, and serving temperature into consideration. Planning is key, which we show you how to do with our Game Plan strategies with every recipe. 400 pages.

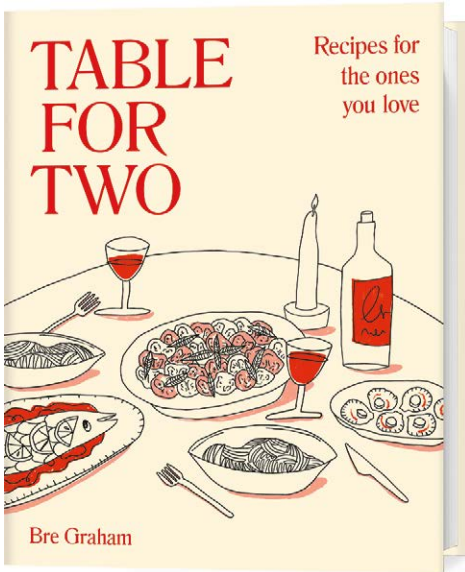
978-1-954210-37-0  
\$34.99/40.00C | PB  
AMERICA'S TEST KITCHEN | February



TAKE A PEEK



# Around the Table



**Table for Two**  
 Recipes for the Ones You Love  
 BRE GRAHAM

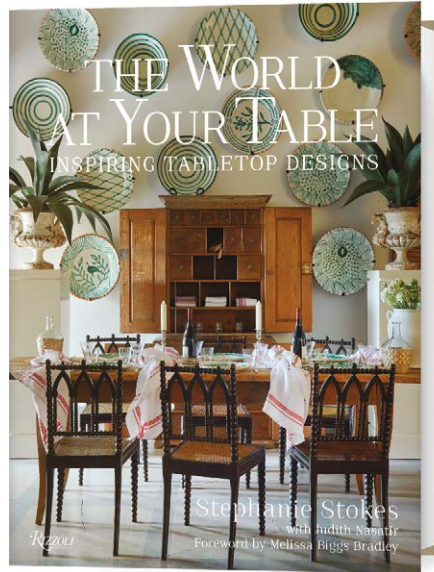
Whether it's romance, bromance, or galentine's day, sweep the person you love off their feet with fail-safe recipes for show-off meals for two. With meals to make your heart beat faster, crunchy things, food to risk looking silly eating (like spaghetti twirled right from your fork onto your white t-shirt), roast chicken for wooing, the two most romantic meals-fry-ups and Sunday roasts (they mirror the pace of love as "everything all at once" and "something that takes too long to arrive"), things that look beautiful, super-quick to whip up things, and alcohol-infused everything, these recipes feel like romance. This is food you want to cook for your loved one! Recipes are organized by ease of assembly-from uncomplicated but outstanding in Part 1 to over-the-top but no-stress cooking in Part 2-helping you impress at breakfast, lunch, aperitivo, dinner, and dessert. 192 pages.

978-0-7440-6959-4  
 \$24.99/33.99C | HC | 7 7/16 x 9 1/16

DK LIFE - ADULT | January



TAKE A PEEK



**The World at Your Table**  
 Inspiring Tabletop Designs  
 STEPHANIE STOKES;  
 Written with Judith Nasitir; Foreword by Melissa Biggs Bradley

*The World at Your Table* features transporting tablescapes set with evocative, eye-catching, and exotic items this adventurous spirit has gathered over the years. To enliven her tabletops, Stokes creates experiences in miniature using china, glassware, linens, candlesticks, and cutlery from such widely different destinations as Japan, Cartagena, Budapest, and London. Each conjures the spirit of a particular place: Palm Beach's tropical lushness, Provence's remarkable charm, Portugal's artisanal refinement, and so much more. By pairing her travel photography with the featured tables, she illustrates how incorporating the treasures collected on one's travels can capture, express, and spark fresh memories at home. Throughout, Stokes discusses the design principles that inform her choices—from color palettes to indigenous materials. 200 Full Color Illustrations, 224 pages.

978-0-8478-9905-0  
 \$55.00/75.00C | HC | 8 x 10 1/4

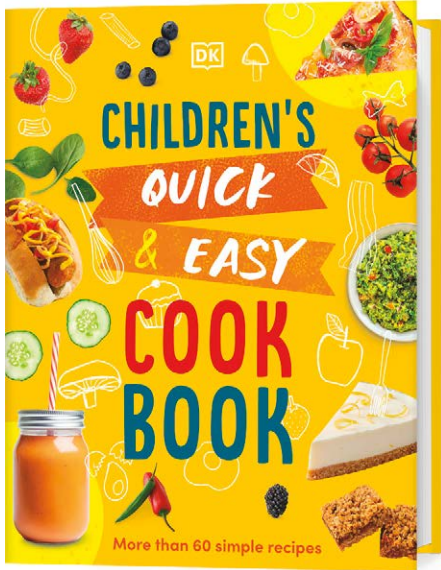
RIZZOLI | March



TAKE A PEEK



# Little Chefs



## Children's Quick & Easy Cookbook

More Than 60 Simple Recipes

ANGELA WILKES

Start your kitchen adventure with 60 delicious and simple recipes from around the world. Feel right at home in the kitchen with this first cookbook for budding chefs. It is packed with simple but varied recipes, so young cooks can discover new dishes, learn new skills, and perfect great meals that the whole family will enjoy. And for those already at home in the kitchen, there are more involved dishes, and ideas and advice about how to adapt the recipes for different tastes and diets. There's something for every occasion: super-fast snacks, speedy main meals, plus delicious desserts, and sweet treats. From triple-decker sandwiches and fruit smoothies to chicken curry and lemon cheesecake, each recipe includes a photographic step-by-step to show you exactly what you need to do and when. *96 pages.*

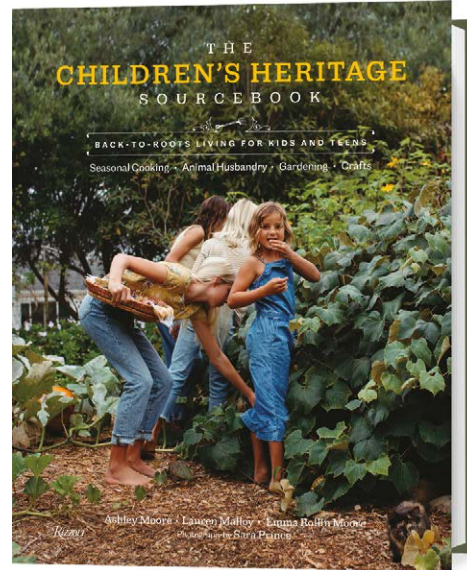
978-0-7440-7398-0

\$19.99/26.99C | HC | 8 1/2 x 10 7/8

DK CHILDREN 0-9 | April



TAKE A PEEK



## The Children's Heritage Sourcebook

Back-To-Roots Living for Kids and Teens

ASHLEY MOORE, LAUREN MALLOY, EMMA ROLLIN MOORE;

Photography by SARA PRINCE

Not only a resource for teachers and homeschooling parents, *The Children's Heritage Sourcebook* is a cookbook, manual, and activity book teaching modern homegrown practices of self-sufficiency to children, teenagers, and adults alike. The activities, eighty-five recipes, and projects are complementary and pertinent to the curriculum of kindergarten through eighth grade, with some specific to the teen years. Seasonal cooking, pickling, and gluten-free sourdough making; natural history and information on raising and caring for animals like horses, quail, dogs, and rabbits; and craft and garden activities such as natural dyes, wreaths, flower crowns, and making your own herbal soap and skincare are all included. Lavishly illustrated with 250 full-color images from photographer Sara Prince, this reference book is comfortable on a classroom desk, on your kitchen table, or laid open for use in your backyard garden. *250 Full Color Illustrations, 352 pages.*

978-1-59962-167-8

\$37.50/50.00C | HC | 7 1/2 x 9 3/8

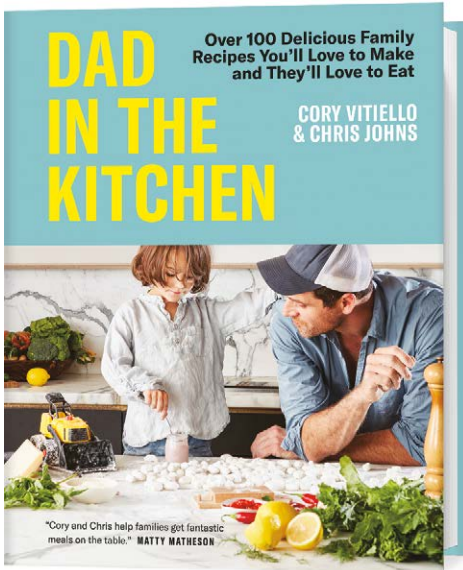
WELCOME BOOKS | April



TAKE A PEEK



# Dads in the Kitchen



## Dad in the Kitchen

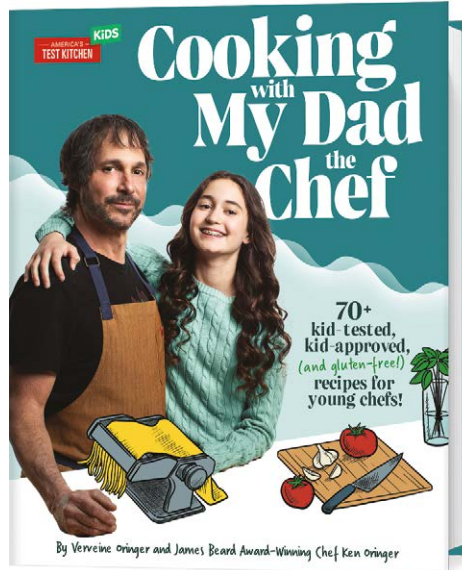
Over 100 Delicious Family Recipes You'll Love to Make and They'll Love to Eat  
CORY VITIELLO and CHRIS JOHNS

Highly-acclaimed chef and restaurateur Cory Vitiello can cook in a professional kitchen with his eyes closed (please don't try this yourself), but when he became a dad, he quickly had to adjust his culinary repertoire to cater to a much more demanding clientele: his young family. Now he's ready to share his tips and tricks to turn the dad in your life into a hero in the kitchen. In his first book, Cory has teamed up with fellow dad and celebrated food writer Chris Johns on a crowd-pleasing collection of recipes that will instill confidence in all home cooks and develop the next generation of adventurous eaters in your family. With recipes to catapult the cook firmly into superstardom, *Dad in the Kitchen* is a must-have cookbook written by dads for dads, but it's also for anyone who might become a dad, or anyone with a dad. *Full Color Photographs Throughout, 288 pages.*

978-0-525-61175-2  
\$30.00/35.00C | HC | 8 x 10  
APPETITE BY RANDOM HOUSE | May



TAKE A PEEK



## Cooking with My Dad the Chef

75+ kid-tested, kid-approved, (and gluten-free!) recipes for YOUNG CHEFS!  
VERVEINE and KEN ORINGER

In this middle-grade cookbook, 13-year-old Verveine Oringer shares kid-tested and kid-approved recipes that are doable, delicious, and also happen to be gluten free. After Verveine was diagnosed with celiac disease in early 2020, the whole Oringer family needed to change the way they ate. With the help of her dad the chef, Verveine and Ken found ways to create approachable recipes that feel a little fancy but are perfect for young chefs! From Miso Banana Bread for breakfast to Chicken Milanese for dinner—plus a chapter of advanced, chef-y recipes thoughtfully explained by Ken—this book will take young chefs on a culinary journey. Seventy plus recipes developed and written by Verveine and Ken have all been kid-tested and kid-approved by America's Test Kitchen Kids' panel of over 15,000 at-home recipe testers to make this book a win for all young chefs. *224 pages.*

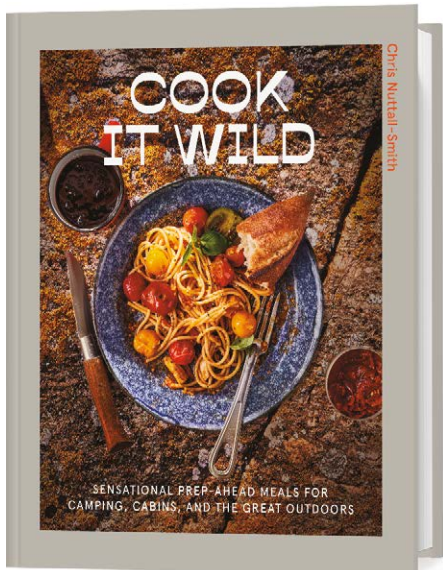
978-1-954210-35-6  
\$22.99/29.99C | HC | 7 1/4 x 9 1/4  
AMERICA'S TEST KITCHEN KIDS | March



TAKE A PEEK



# Outdoor Cooking



**Cook It Wild**  
Sensational Prep-Ahead Meals for Camping, Cabins, and the Great Outdoors  
CHRIS NUTTALL-SMITH

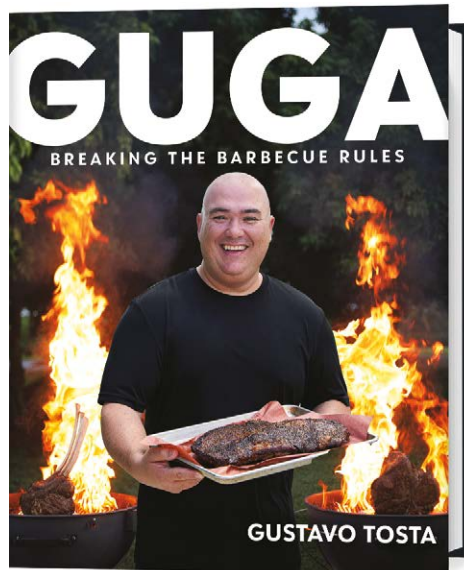
Say goodbye to your ho-hum canned beans, freeze-dried meals, and hot dogs. Making impressive dishes like Herby Lemon Dijon Chicken Thighs, Blistered Fingerling Potato and Burrata Poutine, or even fire-baked Pecan Sticky Buns is totally possible—even if you’re camping in the backwoods! Food writer and outdoorsman Chris Nuttall-Smith shows readers how by bringing the stress-free simplicity of meal-prepped cooking to the great outdoors. Dividing each recipe by prep location, his ingenious approach gets most (if not all!) of the cooking done at home before a trip even begins. Then at camp, many recipes simply have you drop fully prepped ingredients into a pot or onto a grill, and just like that, you’re dining on Cumin Lamb Kebabs with Fresh Chapatis, the simplest high-summer Cherry Tomato Pasta, or showstopping Sweet-Tangy Ribs. *100 Full Color Photographs; 20 Spot Illustrations, 224 pages.*

978-0-593-57847-6  
\$28.00/NCR | HC | 7 3/8 x 9 1/8

CLARKSON POTTER | May



TAKE A PEEK



**Guga**  
Breaking the Barbecue Rules  
GUSTAVO TOSTA

Guga (aka Gustavo Tosta) and his wildly popular Guga Foods YouTube channel are known for teaching fans how to make out-of-this-world BBQ. On his channel, Guga makes classic recipes like brisket and ribs, but he also creates amazingly daring recipes like Nutella dry-aged steak and smoked and deep-fried duck breast. Using his energetic and enthusiastic approach to all things BBQ, *Guga* will teach even the most seasoned connoisseurs some new tricks, and beginning enthusiasts will learn how to make BBQ in an entirely different way. This is not just another BBQ book! *224 pages.*

978-0-7440-6080-5  
\$32.00/42.00C | HC | 8 x 10

ALPHA | April



TAKE A PEEK



# Grilling Companions



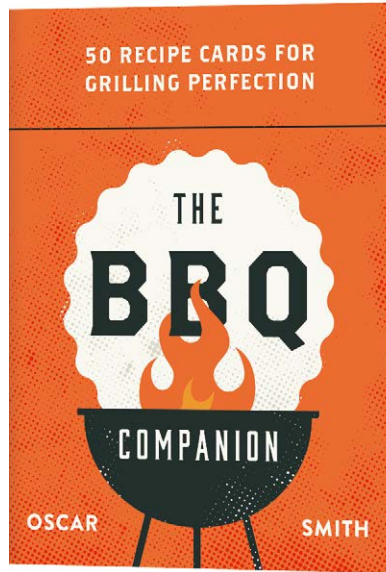
**Franklin Smoke**  
Wood. Fire. Food. [A Cookbook]  
AARON FRANKLIN and JORDAN MACKAY,  
New York Times bestselling authors of "Franklin Barbecue"

Aaron Franklin, bestselling author and proprietor of Austin hotspot Franklin Barbecue, turns to backyard live-fire grilling and smoking in *Franklin Smoke*. Along with award-winning food writer Jordan Mackay, Franklin addresses the mysterious area where smoker and grill intersect, describing when and how to best combine the two. This complete resource, which features inspiring and helpful photographs, proves that lighting a backyard fire is no big deal on a weeknight—and that you can (and should!) cook this way for fuller flavors and a deeper engagement with the elements. The trick is in treating fire as an ingredient, not a medium. Franklin and Mackay detail strategies for executing meals over the full lifespan of a fire, employing low- and high-heat techniques as well as indirect cooking and smoking. *100 Photographs, 224 pages.*

978-1-9848-6048-4  
\$35.00/48.00C | HC | 8 x 10  
TEN SPEED PRESS | May



TAKE A PEEK



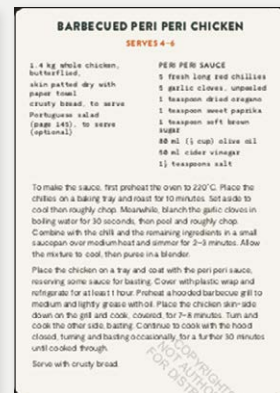
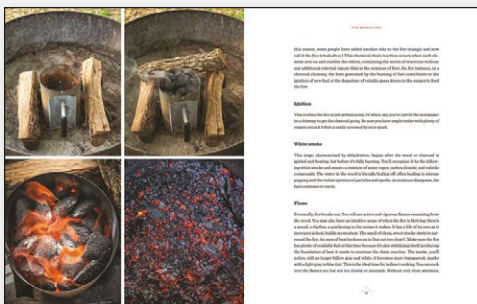
**The BBQ Companion**  
50 recipe cards for grilling perfection  
OSCAR SMITH

*The BBQ Companion* is your guide to grilling up a great time—just pull out a card and get cooking in the great outdoors. With fifty recipes in the deck, it's got you covered for chicken, beef, lamb, pork, seafood, and veggies, as well as options for side dishes and even desserts. In the mood for a classic? Try a barbecued steak with bearnaise sauce, grilled buttermilk chicken, or sticky beef short ribs with bourbon-laced BBQ sauce. Or, if you're looking for something different, there's Korean bulgogi tofu, haloumi burgers with peperonata, or rum-spiked barbecued banana boats. Each card comes with a different recipe, with enough choices to keep you cooking all summer. So, just shuffle the deck and get grilling. *50 Full Color Illustrations, 50 pages.*

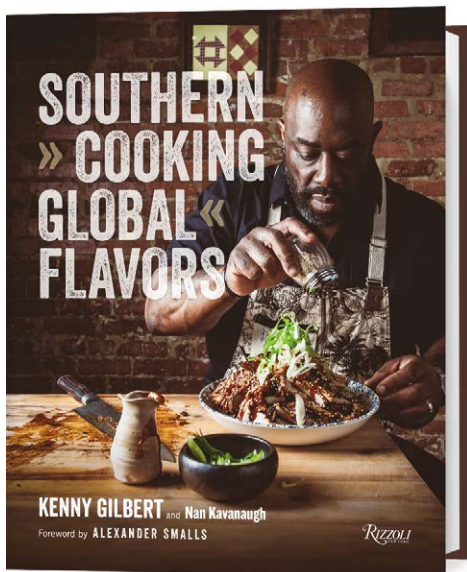
978-1-922754-37-0  
\$24.95/33.50C | NT | 3 3/4 x 5 1/2  
SMITH STREET GIFTS | May



TAKE A PEEK



# Global Flavors



**Southern Cooking, Global Flavors**  
CHEF KENNY GILBERT and NAN KAVANAUGH;  
Foreword by Alexander Smalls

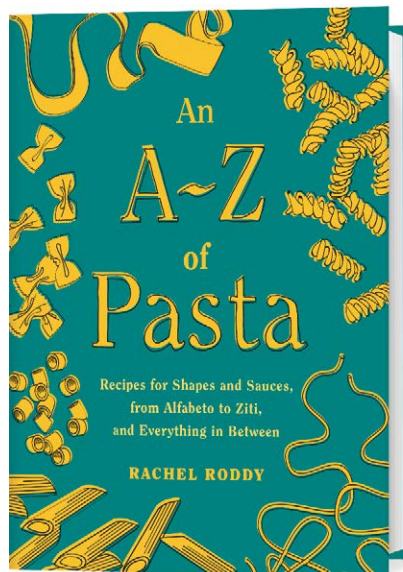
Learn to cook favorite traditional Southern dishes, adding variety and spice through the use of different techniques and ingredients. Each of ten chapters offers an iconic Southern dish and then international variations, with, for example, Korean or Chinese or Indian ingredients and flavors. Showing his full range, chef Kenny Gilbert shares other dishes: the “Ribs and Slaw” chapter includes jerk-spiced spareribs with habanero-mango BBQ sauce and coconut-guava slaw; the “Fish and Grits” chapter features grouper Francese with truffle-gouda grits; and the “Meatloaf and Mashed Potatoes” chapter includes shawarma-spiced lamb meatloaf with feta and kalamata-olive mashed potatoes. Through more than 100 recipes, as well as tips and techniques in Gilbert’s own words, this book connects people to the great potential of Southern cuisine in today’s global culture. *100 Illustrations, 256 pages.*

978-0-8478-9925-8  
\$35.00/47.00C | HC | 8 x 10

RIZZOLI | April



TAKE A PEEK



**An A-Z of Pasta**  
Recipes for Shapes and Sauces, from Alfabeto to Ziti,  
and Everything in Between: A Cookbook  
RACHEL RODDY

This is the story of pasta. Award-winning food writer Rachel Roddy has lived and cooked in Rome for almost two decades. She has spent years browsing bucolic Italian markets, cooking with fresh and seasonal vegetables, discovering cheeses, and perfecting the art of making Italy’s favorite food: pasta. Now she has condensed everything she’s learned about pasta in a practical, highly entertaining collection of recipes that will ensure authentic Italian meals and take your pasta dishes to the next level. In this cookbook, you will learn the many ways to pair pasta shapes with sauces, how to make certain pastas from scratch and how to best serve them—from Cavatelli with Sausage, Mint, and Tomato to Fregula with Clams; and from Bucatini with Cauliflower, Saffron, and Anchovies to a spaghetti for every night of the week and a Bolognese-style lasagna. *122 Full Color Photographs & 50 Illustrations, 368 pages.*

978-0-593-53539-4  
\$37.00/50.00C | HC | 6 7/8 x 9 1/2

KNOPF | March



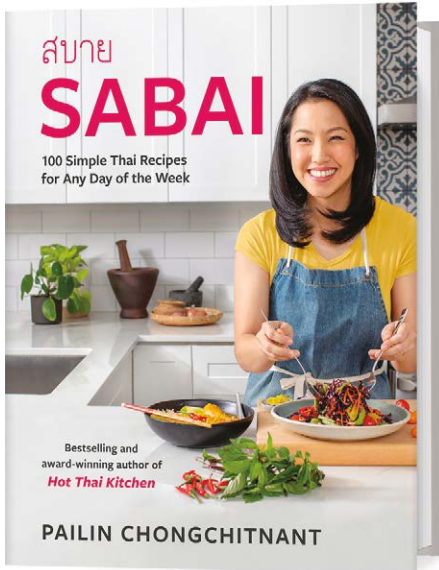
TAKE A PEEK







# Recipes with a Twist



**Sabai**  
100 Simple Thai Recipes for Any Day of the Week  
PAILIN CHONGCHITNANT

Sabai: The state of being when you're at ease. Comfortable. Relaxed. Pailin Chongchitnant knows that a busy schedule can make learning new recipes seem intimidating—whether you're familiar with the cuisine or not. In her second book, Pai will empower you to make Thai food part of your everyday routine, with a compilation of authentic and straightforward recipes, like Beef Laab or Green Curry Chicken with Winter Melon, that are quick to make and delicious to eat. From prepping, to cooking, to eating, the dishes in this book can be done sabai sabai, as the saying goes. Pai takes you through every recipe with her signature level of detail and warm, encouraging style. And she's thought of plenty of shortcuts, tips, and tricks to get dinner on the table, no matter how hectic the day has been. *Full Color Photographs Throughout, 288 pages.*

978-0-525-61171-4  
\$30.00/37.50C | HC | 8 1/2 x 11  
APPETITE BY RANDOM HOUSE | March



TAKE A PEEK



**Totally Kosher**  
Tradition with a Twist! 150+ Recipes for the Holidays and Every Day  
CHANIE APPELBAUM

Known for bringing a trendy edge to kosher meals, Chanie's recipes are changing the way kosher cooks approach weekday dinners and holiday celebrations. In *Totally Kosher*, she introduces home cooks to exciting ways to bring global flavors to a kosher kitchen—such as homemade Chili Crisp, Miso Matzo Ball Soup, Kishke Corndogs, Tahdig Toast, Waffle Cone Chicken Drumsticks, Cauliflower Kasha Varnishkes, and Brownie Bar Hamantaschen. Chanie keeps family meals fresh and practical, and shares her cooking secrets, kitchen hacks, and favorite pantry ingredients that will transform your cooking, as well as meal planning advice and make-ahead tips. Whether you're cooking a traditional holiday feast or making a crowd-pleasing Baked Potato Board, home cooks will discover more than 150 accessible, approachable ways to keep kosher food exciting and delicious for the entire family. *135 Full Color Photographs, 320 pages.*

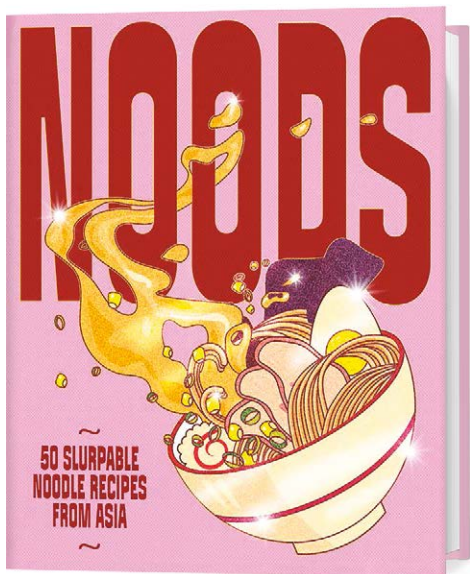
978-0-593-23261-3  
\$37.50/50.00C | HC | 7 7/16 x 10  
CLARKSON POTTER | March



TAKE A PEEK



# Maximum Flavors



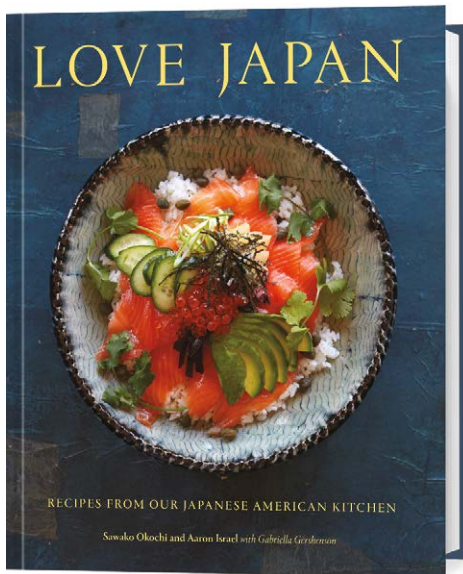
**Noods**  
50 slurpable noodle recipes from Asia  
SMITH STREET BOOKS

This volume covers the best of the noodle world, from ramen to pho, lo mein to pad see ew. With fifty slurpable recipes, beautiful photography, and dishes that are as simple as they're packed with flavor, this book is (almost) as good as a trip across Asia. *Noods* is a snapshot of the wide world of noodles, captured in four chapters: Stir-fried, Soups, Cold, and Instant. From the staples you've loved for years to contemporary creations that will have you cooking them again and again. With recipes for homemade noodles and basics, and plenty of vegetarian options, there's no reason to ever stop slurping. *60 Full Color Photographs, 128 pages.*

978-1-922754-22-6  
\$19.95/\$26.95C | HC | 6 5/8 x 8 1/4  
SMITH STREET BOOKS | April



TAKE A PEEK



**Love Japan**  
Recipes from our Japanese American Kitchen [A Cookbook]  
SAWAKO OKUCHI and AARON ISRAEL with Gabrielle Gershenson

Steaming sukiyaki. Pillowy, soft shokupan. Springy ramen noodles. These famed Japanese dishes, as well as modern interpretations and evolutions, are all part of *Love Japan*, a collection of beloved family recipes from the married owners of Brooklyn's Shalom Japan. Like many of us, chefs Sawako Okuchi and Aaron Israel lead busy lives and often find themselves short on time in the kitchen. Their secret to getting nourishing, delicious food on the table for their family? The Japanese-inspired dishes that Sawako grew up eating. While not rigid in tradition, these recipes are all rooted in the Japanese flavors and techniques taught to Sawako by her mother, with influences from Aaron's Jewish heritage as well as the menu at Shalom Japan. Through years of practice in their own home and in their Brooklyn restaurant, Sawako and Aaron have distilled these recipes for maximum flavor and minimum fuss. *100 Photographs, 272 pages.*

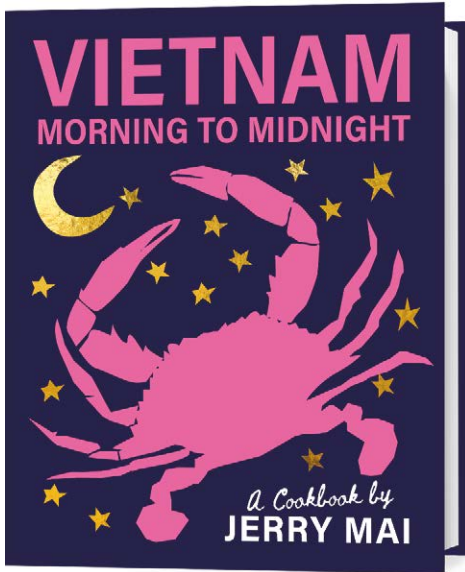
978-1-9848-6052-1  
\$30.00/\$41.00C | HC | 7 7/16 x 9  
TEN SPEED PRESS | May



TAKE A PEEK



# Vietnamese Cooking



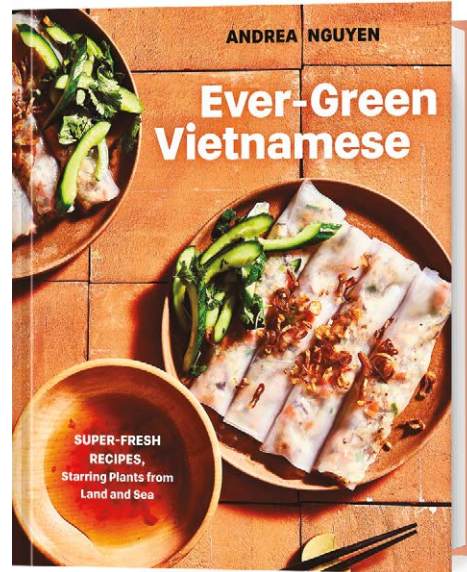
**Vietnam: Morning to Midnight**  
JERRY MAI

Walking through Vietnam's cities, you'll pass a heady array of food. From the north to the south, the streets are lined with some of the country's greatest cooks serving up fresh salads, crunchy banh mi and spring rolls, comforting pho, refreshing desserts, and so much more. *Vietnam: From Morning to Midnight* spends a day in the country eating at these compact kitchens-on-wheels, bringing the incredible flavor and spirit of Vietnam's bustling streets to your home. *100 Full Color Photographs, 192 pages.*

978-1-922754-28-8  
\$29.95/40.00C | HC | 7 7/8 x 9 9/16  
SMITH STREET BOOKS | February



TAKE A PEEK



**Ever-Green Vietnamese**

Super-Fresh Recipes, Starring Plants from Land and Sea  
[A Plant-Based Cookbook]

ANDREA NGUYEN

Although many people think of Vietnamese cooking as beefy pho and meat-filled sandwiches, traditional Vietnamese cooking has always involved a lot of plants and seafood and a little meat. In *Ever-Green Vietnamese*, Andrea Nguyen details how cooks in her home country draw on their natural resourcefulness and Buddhist traditions to showcase a wide array of herbs and vegetables in flavorful, comforting recipes. Filled with the brilliant advice and exceptional teaching Nguyen is known for, the book offers recipes for flavor-boosting condiments and sauces (her incredible DIY vegan fish sauce), exciting ways to enjoy tofu, and dozens of vegetable-driven sides and mains, including a few that incorporate a bit of meat (many with vegetarian or vegan options). *85 Photographs, 304 pages.*

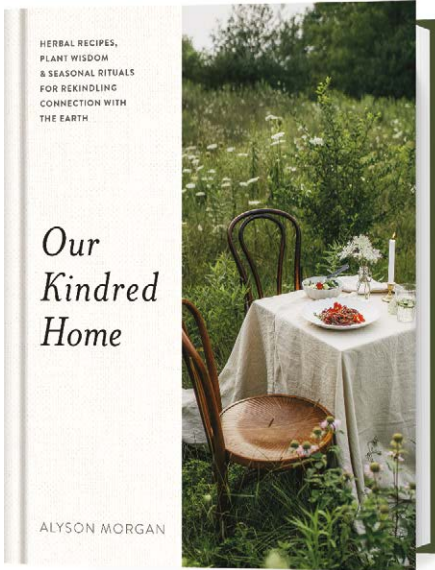
978-1-9848-5985-3  
\$35.00/48.00C | HC | 8 x 10  
TEN SPEED PRESS | April



TAKE A PEEK



# Natural & Healthy



## Our Kindred Home

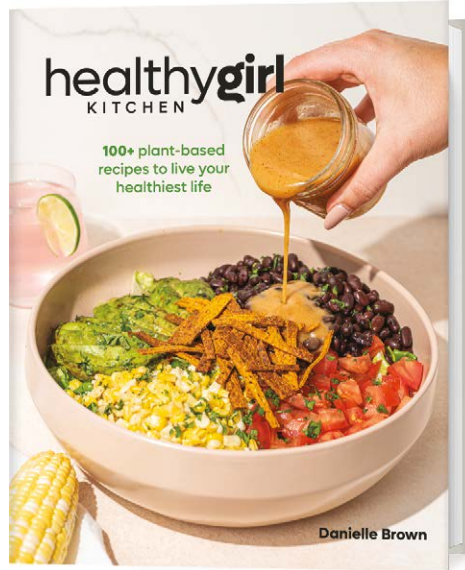
Herbal Recipes, Plant Wisdom, and Seasonal Rituals for Rekindling Connection with the Earth  
ALYSON MORGAN

Alyson Morgan, a second-generation Haitian American, grew up feeling disconnected from her roots and suffering from the trauma of racism. To heal herself, she found a connection with the natural world around her: slowing down, respecting the seasons, and growing or foraging plants in her local area. To Alyson, connection with the earth means finding a sense of place and home in an era of stress and overwhelm. Now she shares her methods of homesteading for anyone to practice in their own life. Beautifully photographed, with plant monographs, illustrations, and recipes, *Our Kindred Home* explores our deep ties to the natural world and offers regenerative and sustainable ways of living. *40-50 Full Color Photographs; 30-35 Line Art, 320 pages.*

978-0-593-23598-0  
\$25.00/34.00C | HC | 6 x 8  
RODALE BOOKS | March



TAKE A PEEK



## HealthyGirl Kitchen

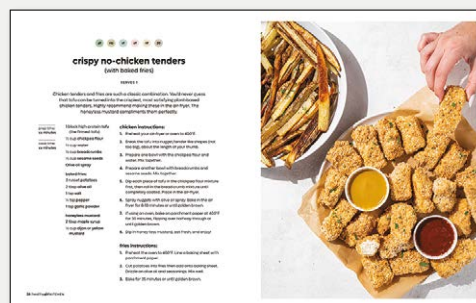
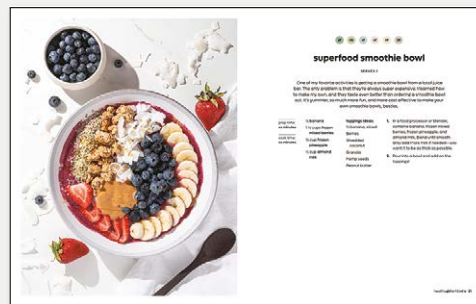
100+ Plant-Based Recipes to Live Your Healthiest Life  
DANIELLE BROWN

Whether you're a practicing vegan or just interested in trying out more plant-based meals, *HealthyGirl Kitchen* is the go-to cookbook for insanely easy, out-of-this-world delicious recipes that will help you become the best version of yourself. Danielle Brown is the wildly popular vegan influencer behind HealthyGirl Kitchen, having created hundreds of recipes that are simple and approachable. These recipes will show you how to make nourishing meals that are free of animal products without making you feel like you're restricting yourself or missing out. Transitioning to a plant-based lifestyle can seem intimidating, but when you're in the HealthyGirl Kitchen, plant-based eating doesn't have to be complicated. Pretty soon you'll be savoring these fresh meals and telling your healthy besties all about it. *256 pages.*

978-0-7440-7807-7  
\$32.00/42.00C | HC | 8 x 10  
ALPHA | May



TAKE A PEEK



# Inspired & Inventive



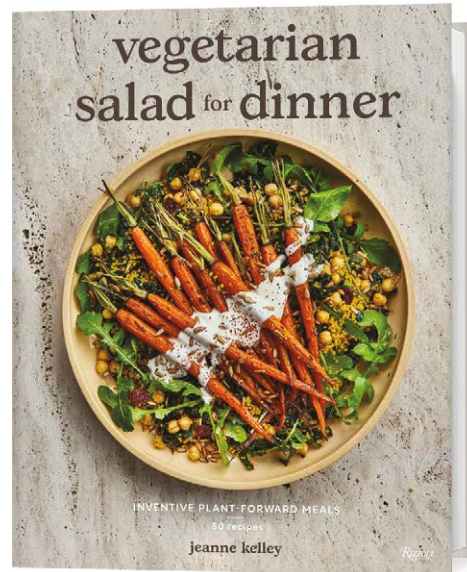
**Makini's Vegan Kitchen**  
10th Anniversary Edition of the Plum Cookbook  
(Inspired Plant-Based Recipes from Plum Bistro)  
HOWELL, MAKINI

Plum Bistro, Seattle's acclaimed vegan restaurant, is known for its delicious and innovative vegan recipes using local ingredients. A beloved local hangout, it's also a pit stop for out-of-towners, including celebrities like Joaquin Phoenix. This cookbook, now in its tenth year in print stronger than ever, will be completely updated with a refreshed cover design and brand-new title for the anniversary edition paperback release. It features more than 80 of Plum's flavorful, comforting recipes for brunch, soups, salads, entrees, desserts, and more. *160 pages.*

978-1-63217-457-4  
\$27.00/27.00C | PB | 7 3/4 x 9  
SASQUATCH BOOKS | April



TAKE A PEEK



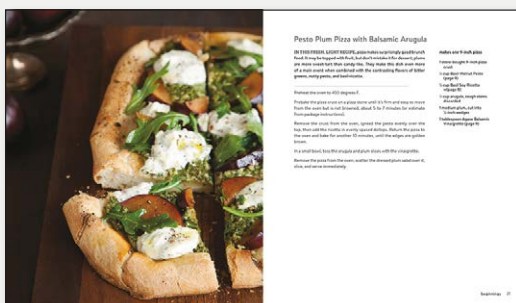
**Vegetarian Salad for Dinner**  
Inventive Plant-Forward Meals  
JEANNE KELLEY

People love a good salad! This hunger for salad is matched by a genuine desire for good vegetarian dinner ideas and better plant-based recipes. Jeanne Kelley shares a new collection of creative, easy-to-follow, and foolproof salad recipes for lifelong vegetarians looking for inspiration, omnivores looking to up their meatless Monday game, and general salad enthusiasts. With bold flavors influenced by the vibrant dining scene and the abundant produce of the author's home garden, the recipes are innovative yet approachable, satisfying experienced and novice cooks alike. The salads range from familiar to exotic, taking the idea beyond the traditional tossed bowl, with creative categories such as classic salads, grain salads, pulse salads, salads with seeds, pasta salads, bread salads, and roasted and toasted salads. *100 illustrations, 224 pages.*

978-0-8478-9940-1  
\$40.00/55.00C | HC | 7 3/4 x 9 3/4  
RIZZOLI | February

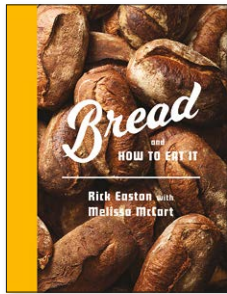


TAKE A PEEK



# Baking

## BREAD



### Bread and How to Eat It

A Cookbook and Manifesto

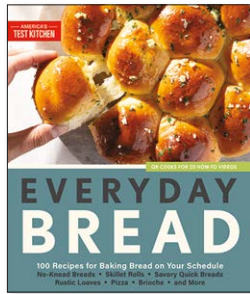
RICK EASTON and  
MELISSA MCCART

The only bread book you'll ever knead; 75 Italian(ish) recipes for baking, using, and eating with bread, from the owner of cult bakery, Bread & Salt. *100 Full Color Photographs in Text, 256 pages*

978-0-593-31909-3  
\$30.00/40.00C | HC | 7 x 9  
KNOPF | May



TAKE A PEEK



### Everyday Bread

100 Easy, Flexible Ways to Make Bread On Your Schedule  
AMERICA'S TEST KITCHEN

A flexible approach to bread baking customizes to your schedule. *376 pages*

978-1-954210-39-4  
\$35.00/40.00C | HC |  
AMERICA'S TEST KITCHEN | March



TAKE A PEEK

## SWEET



### Mary Berry's Baking Bible, Revised and Updated

MARY BERRY

Renowned baking legend Mary Berry, longtime judge of The Great British Baking Show, presents the revised and updated edition of her seminal baking book, featuring 250 recipes including 20 all-new bakes, updated photography, and Americanized measurements. *200 Full Color Photographs, 400 pages*

978-0-593-57815-5  
\$40.00/54.00C | HC | 7 7/16 x 9 3/4  
CLARKSON POTTER | May



TAKE A PEEK



### Sweet Enough: A Baking Book

ALISON ROMAN

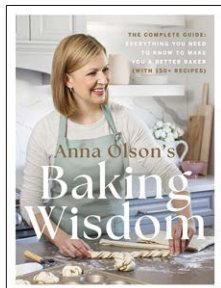
A simple, stylish baking book full of desserts that come together faster than you can eat them—from the *New York Times* bestselling author of *Dining In* and *Nothing Fancy*. *100 Full Color Photographs, 304 pages*

978-1-9848-2639-8  
\$35.00/47.00C | HC | 8 x 10  
CLARKSON POTTER | March



TAKE A PEEK

## GENERAL INTEREST



### Anna Olson's Baking Wisdom

The Complete Guide: Everything You Need to Know to Make You a Better Baker (with 150+ Recipes)

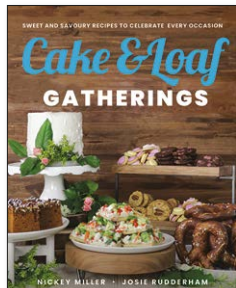
ANNA OLSON

The baking bible every baking enthusiast needs to have—from Anna Olson, Canada's most celebrated baker. *Full Color Throughout, 472 pages*

978-0-525-61097-7  
\$40.00/50.00C | HC | 8 1/2 x 11  
APPETITE BY RANDOM HOUSE | March



TAKE A PEEK



### Cake & Loaf Gatherings

Sweet and Savoury Recipes to Celebrate Every Occasion

NICKEY MILLER and  
JOSIE RUDDERHAM

Gather at home for all your favorite special occasions throughout the year and celebrate-dinner to dessert-with beloved bakery recipes. *Full Color Photographs Throughout, 344 pages*

978-0-7352-3985-2  
\$24.95/29.95C | PB | 8 x 10  
PENGUIN CANADA | March



TAKE A PEEK



### French Baked Snacks

Fifty Sweet and Savory Recipes

JEAN SULPICE

The two Michelin-starred chef, Jean Sulpice, shares his expert knowledge on the classically French tradition of cake, with sweet and savory recipes to suit all occasions. *160 Full Color Illustrations, 192 pages*

978-2-08-029473-9  
\$29.95/40.00C | HC | 8 x 10 1/4  
FLAMMARION | March



TAKE A PEEK



### Natural Bakes

Everyday gluten-free, sugar-free baking

CAROLINE GRIFFITHS

Gluten and refined sugar-free baking for healthier (but still delicious) sweets. *100 Full Color Photographs, 160 pages*

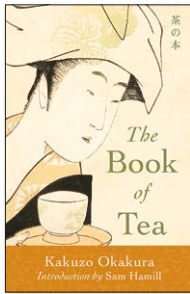
978-1-922754-14-1  
\$27.50/36.95C | HC | 7 3/8 x 9 3/8  
SMITH STREET BOOKS | January



TAKE A PEEK

# Beverages

## COFFEE, TEA & HOT CHOCOLATE



**The Book of Tea**  
KAKUZO OKAKURA

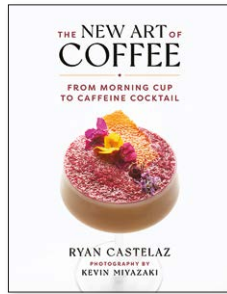
A modern classic that invites readers to discover a unique ritual that has come to symbolize wisdom, beauty, and the elegant simplicity of Asian culture. *112 pages*

978-1-64547-132-5  
\$14.95/19.95C | PB | 6 x 9

SHAMBHALA | February



TAKE A PEEK



**The New Art of Coffee**

From Morning Cup to Caffeine Cocktail  
RYAN CASTELAZ;  
Photography by Kevin Miyazaki

Coffee lovers: here are recipes and inspiration for every taste, mood, and complexity, making for the perfect coffee drink for every moment of the day. *100 Illustrations, 208 pages*

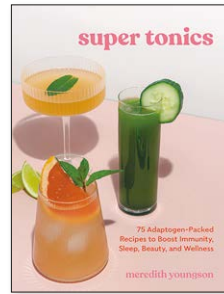
978-1-59962-168-5  
\$30.00/40.00C | HC | 7 x 9

UNIVERSE | April



TAKE A PEEK

## NON-ALCOHOLIC



**Super Tonics**

75 Adaptogen-Packed Recipes to Boost Immunity, Sleep, Beauty, and Wellness

MEREDITH YOUNGSON

Supercharge your self-care with 75 recipes for delicious health-promoting lattes, smoothies, tonics, elixirs, and snacks that will hit the spot any time of day. *60-75 Photographs, 176 pages*

978-1-9848-6167-2  
\$18.99/NCR | PB | 6 x 8

TEN SPEED PRESS | April



TAKE A PEEK

Canadian Edition:

978-0-525-61226-1

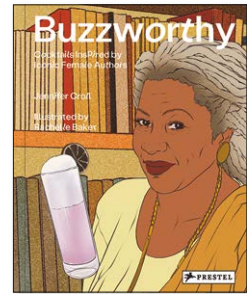
22.99C | PB | 6 x 8

APPETITE BY RANDOM HOUSE | April



TAKE A PEEK

## SPIRITS



**Buzzworthy**

Cocktails Inspired by Iconic Female Authors

JENNIFER CROLL

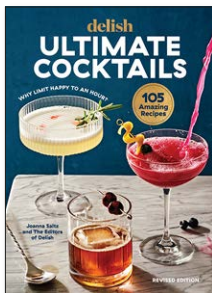
An illustrated book of original cocktail recipes inspired by literary icons. *160 Full Color Illustrations, 160 pages*

978-3-7913-8916-5  
\$19.95/25.95C | HC | 7 1/2 x 9 1/2

PRESTEL | March



TAKE A PEEK



**Delish Ultimate Cocktails**

Why Limit Happy to an Hour?  
(REVISED EDITION)

JOANNA SALTZ and  
THE EDITORS OF DELISH

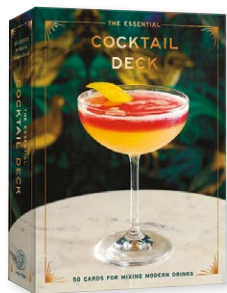
This revised and updated edition offers 100+ insanely great cocktail recipes for every occasion, each with a fun twist. Plus, super-creative boozy bites! *200 Full Color Photographs, 240 pages*

978-1-950785-95-7  
\$25.00/34.00C | HC | 6 1/2 x 8 1/2

HEARST HOME | April



TAKE A PEEK



**The Essential Cocktail Deck**

50 Cards for Mixing Modern Drinks

Edited by POTTER GIFT

Shake up your next get-together with this indispensable deck of 50 cards featuring classic and unique cocktail recipes. *50 Full Color Photographs, 52 pages*

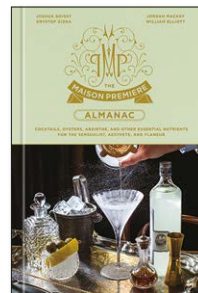
978-0-593-23570-6  
\$19.99/25.99C | NT | 5 1/2 x 7 1/2

CLARKSON POTTER | June



TAKE A PEEK

## SPIRITS



**The Maison Premiere Almanac**

Cocktails, Oysters, Absinthe, and Other Essential Nutrients for the Sensualist, Aesthete, and Flaneur: A Cocktail Recipe Book

JOSHUA BOISSY, KRSTOF ZIZKA,  
and JORDAN MACKAY  
with William Elliott

A delightful, imaginative, and thoroughly original cocktail compendium and bartending manual with 90 drink recipes from the popular and influential Brooklyn bar and restaurant. *75-85 Full Color Photographs + 50-60 Illustrations, 272 pages*

978-1-9848-2569-8  
\$40.00/54.00C | HC | 7 x 10 1/2

CLARKSON POTTER | April



TAKE A PEEK

## WINE



**The New French Wine [Two-Book Boxed Set]**

Redefining the World's Greatest Wine Culture

JON BONNÉ

The first definitive guide to more than 400 contemporary French wines and producers in a deluxe two-book package, from a two-time James Beard Award winner. *300 Photographs, 17 Maps, 864 pages*

978-1-60774-923-3  
\$125.00/163.00C | BX | 8 x 10

TEN SPEED PRESS | March



TAKE A PEEK

# Celebrity Chefs

# Chefs & Restaurants



**FLAVOR+US**  
Cooking for Everyone [A Cookbook]  
**RAHANNA BISSERET MARTINEZ**  
A delicious dive into the need-to-know techniques for cooking, including 80 recipes from a multitude of cuisines that allow the whole world to get a seat at the chopping board, stove, and table, from a Top Chef Junior finalist. *100 Full Color Photographs, 256 pages*

**978-1-9848-6056-9**  
\$29.99/39.99C | HC | 7 7/8 x 10  
4 COLOR BOOKS | May



TAKE A PEEK



**Gordon Ramsay's Uncharted**  
A Culinary Adventure With  
60 Recipes From Around the Globe  
**GORDON RAMSAY**  
Experience Gordon Ramsay's journeys in this beautifully illustrated collection, featuring 75 mouthwatering recipes and revealing insight into the cultures and foodways of destinations from Peru to Louisiana. *368 pages*

**978-1-4262-2270-2**  
\$35.00/44.00C | HC | 8 x 10  
NATIONAL GEOGRAPHIC | April



TAKE A PEEK

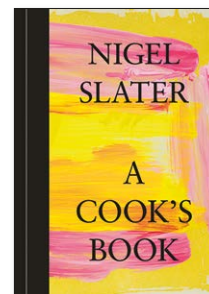


**Truly Simple**  
140 Healthy Recipes for Weekday  
Cooking: A Cookbook  
**KRISTIN CAVALLARI**  
140+ delicious and accessible recipes for super easy, family friendly weekday meals, from the TV star and *New York Times* bestselling author of *True Comfort*. *75 Full Color Photographs, 272 pages*

**978-0-593-57878-0**  
\$27.99/36.99C | HC | 7 1/2 x 9 1/8  
RODALE BOOKS | April



TAKE A PEEK

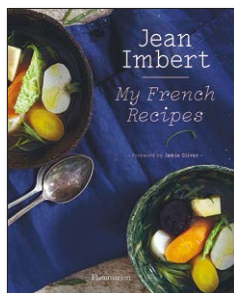


**A Cook's Book**  
The Essential Nigel Slater [A Cookbook]  
**NIGEL SLATER**  
Beloved author of *Eat and Tender*, Nigel Slater presents 150 satisfying and comforting recipes, accompanied by reflective essays on his favorite childhood food memories and culinary inspirations. *138 Photographs, 512 pages*

**978-1-9848-6169-6**  
\$45.00/NCR | HC | 6 7/8 x 9 5/8  
TEN SPEED PRESS | March



TAKE A PEEK

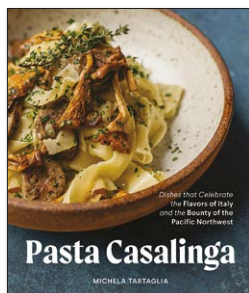


**Jean Imbert: My Home Recipes**  
**JEAN IMBERT;**  
Foreword by Jamie Oliver  
The first cookbook from rising French chef Jean Imbert whose cooking and charm have won the hearts of celebrities the world over. *115 Full Color Illustrations, 176 pages*

**978-2-08-029474-6**  
\$29.95/40.00C | HC | 7 3/4 x 9 1/2  
FLAMMARION | March



TAKE A PEEK



**Pasta Casalinga**  
Dishes that Celebrate the  
Flavors of Italy and the Bounty  
of the Pacific Northwest  
**TARTAGLIA, MICHELA**  
Authentic Italian flavors and cooking techniques join forces with seasonal, regional ingredients for a stunning yet approachable collection of 50 dishes for vegetarians, meat-lovers, and pescatarians like. *40 Photographs, 192 pages*

**978-1-63217-427-7**  
\$22.95/22.95C | HC | 6 3/4 x 8  
SASQUATCH BOOKS | May



TAKE A PEEK



**Sofreh**  
From Iran to America: Stories, History,  
and Traditional Persian Recipes for  
the Modern Cook: A Cookbook  
**NASIM ALIKHANI**  
with Theresa Gambacorta  
The much-anticipated cookbook—an exquisite collection of Persian recipes—from Sofreh, one of Brooklyn's most acclaimed restaurants. *104 Full Color Photographs in Text, 400 pages*

**978-0-593-32074-7**  
\$40.00/54.00C | HC | 8 x 11  
KNOPF | June



TAKE A PEEK



**Trejo's Cantina**  
**DANNY TREJO**  
A cantina-style celebration of Mexican food, drink, and Hollywood culture from the legendary actor, L.A. restaurateur, and author of *Trejo's Tacos*. *100 Full Color Photographs, 224 pages*

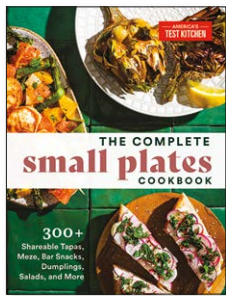
**978-0-593-23548-5**  
\$26.00/35.00C | HC | 7 7/8 x 9 3/4  
CLARKSON POTTER | April



TAKE A PEEK



# Entertaining



## The Complete Small Plates Cookbook

200+ Little Bites with Big Flavor  
 AMERICA'S TEST KITCHEN  
 Explore the wonderfully diverse world of small plates with 200+ recipes from tapas and antipasti to dim sum and meze, bar snacks, and meats and vegetables reimagined. 400 pages

978-1-954210-37-0  
 \$34.99/39.99C | PB |  
 AMERICA'S TEST KITCHEN | February



TAKE A PEEK



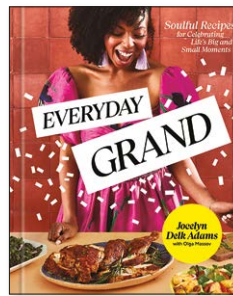
## Entertaining by the Sea

A Summer Place  
 TRICIA FOLEY;  
 Photography by Marili Forastieri  
 A follow-up to *A Summer Place: Living by the Sea*, this inspirational tome is full of entertaining ideas for casual summer get-togethers anywhere. 200+ Illustrations, 240 pages

978-0-8478-9904-3  
 \$50.00/67.50C | HC | 7 3/4 x 10 1/4  
 RIZZOLI | April



TAKE A PEEK



## Everyday Grand

Soulful Recipes for Celebrating Life's Big and Small Moments: A Cookbook  
 JOCELYN DELK ADAMS  
 with Olga Massov  
 A joyous cookbook full of gratitude, positivity, and 80+ Southern-inspired comfort food recipes from the culinary sweetheart and blogger behind Grandbaby Cakes. 120 Full Color Photographs, 256 pages

978-0-593-23621-5  
 \$32.50/42.50C | HC | 7 3/8 x 9 1/8  
 CLARKSON POTTER | March



TAKE A PEEK



## Great Parties in the Great Outdoors

LELA ROSE  
 In her follow-up to Pret-a-Party, fashion designer Lela Rose takes the party outdoors with more than a dozen fun and festive gatherings. 150 Full Color Illustrations, 208 pages

978-0-8478-7295-4  
 \$45.00/60.00C | HC | 8 1/2 x 10  
 RIZZOLI | March



TAKE A PEEK



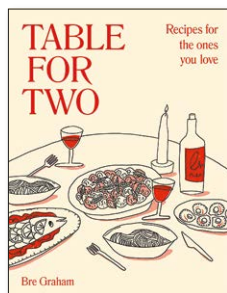
## Let's Celebrate

Low-Carb Favorites for Year-Round Entertaining  
 NATASHA NEWTON  
 Bestselling author of *Southern Keto & Southern Keto Beyond*, Natasha Newton, levels up entertaining with her carb-conscious recipes for every occasion. 288 pages

978-1-62860-475-7  
 \$39.95/49.95C | PB | 7 1/2 x 9 1/8  
 VICTORY BELT PUBLISHING | February



TAKE A PEEK



## Table for Two

Recipes to Romance Someone You Love  
 DK  
 Travel 52 weeks of the year with ideas for recipes and tablescapes to romance your lover, best friend, or family—this book will become a reference cookbook for a generation that loves to entertain at home. 192 pages

978-0-7440-6959-4  
 \$24.99/33.99C | HC | 7 7/16 x 9 1/16  
 DK LIFE - ADULT | January



TAKE A PEEK



## The World at Your Table

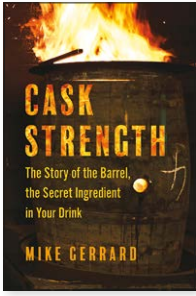
Inspiring Tabletop Designs  
 STEPHANIE STOKES,  
 Written with Judith Nasitir;  
 Foreword by Melissa Biggs Bradley  
 For her second Rizzoli book, well-known interior designer and consummate hostess, Stephanie Stokes presents enchanting tables inspired by her world travels—using tablecloths, centerpieces, and tableware collections she has accumulated from her many international journeys. 200+ Full Color Images, 224 pages

978-0-8478-9905-0  
 \$55.00/75.00C | HC | 8 x 10 1/4  
 RIZZOLI | March



TAKE A PEEK

## Food Writing & Memoirs



### Cask Strength

The Story of the Barrel, the Container That Changed the World

MIKE GERRARD

*Cask Strength* tells the story of the unsung hero of the world of spirits, wine, and beer and an invention as ancient and important as the wheel—the humble barrel. Discover the barrel's rich history, as well as the incredible skill and innovation that goes into producing your favorite drinks. 240 pages

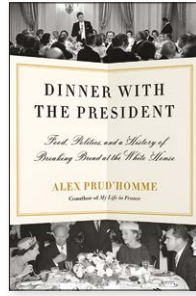
978-1-63774-297-6

\$26.00/35.00C | HC | 5 1/2 x 8 1/4

MATT HOLT | July



TAKE A PEEK



### Dinner with the President

Food, Politics, and the History of Breaking Bread at the White House

ALEX PRUD'HOMME

A wonderfully entertaining, often surprising narrative history of presidential food: from Washington's lack of it at Valley Forge to Trump's well-done steaks with ketchup—what they ate, why they ate it, and what it all means—from the co-author of *My Life in France*. 22 Illustrations in Text; 16 Page Full Color Photographs, 464 pages

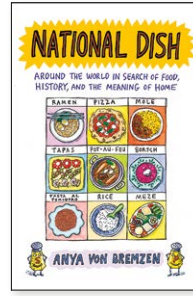
978-1-5247-3221-9

\$35.00/47.00C | HC | 6 1/4 x 9 1/4

KNOPF | February



TAKE A PEEK



### National Dish

Around the World in Search of Food, History, and the Meaning of Home

ANYA VON BREMZEN

The acclaimed international food writer and award-winning author of *Mastering the Art of Soviet Cooking* explores the history and future of six of the world's most fascinating and iconic food cultures—France, Italy, Japan, Spain, Mexico, and Turkey. 352 pages

978-0-7352-2316-5

\$28.00/37.99C | HC | 6 x 9

PENGUIN PRESS (HC) | June



TAKE A PEEK

## General Cooking



### Australian Women's Weekly Money-Saving Meals

Easy, Delicious Low-cost Family Food

AUSTRALIAN WOMEN'S WEEKLY

A curated collection of all-new triple-tested money-saving recipes. 192 pages

978-0-7440-7288-4

\$19.99/25.99C | PB | 7 1/16 x 9 3/16

DK LIFE - ADULT | March



TAKE A PEEK



### Kitchen Passport

Feed Your Wanderlust with 85 Recipes from a Traveling Foodie

ARSENY KNAIFEL

Discover dishes from around the world—and the stories behind them. 256 pages

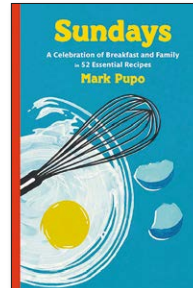
978-0-7440-6609-8

\$32.00/42.00C | HC | 8 x 10

ALPHA | January



TAKE A PEEK



### Sundays

A Celebration of Breakfast and Family in 52 Essential Recipes

MARK PUPO

A cookbook with a memoir at its heart—about breakfast, the joy of a father and son cooking together, and how we show love through food. Full Color Illustrations Throughout, 224 pages

978-0-525-61110-3

\$25.00/30.00C | HC | 6 x 9

APPETITE BY RANDOM HOUSE | March



TAKE A PEEK



### The Witcher Official Cookbook

Provisions, Fare, and Culinary Tales from Travels Across the Continent

ANITA SARNA and KAROLINA KRUPECKA

Eighty mouthwatering and restorative recipes inspired by the bestselling video game series *The Witcher*, from hearty tavern fare and fortifying drinks to lavish banquets for feasts with friends. 80 Photographs, 10 Illustrations, 240 pages

978-1-9848-6093-4

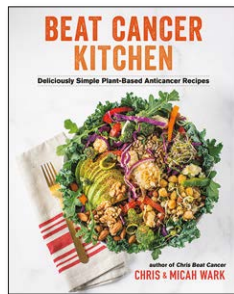
\$35.00/47.00C | HC | 8 1/2 x 9 1/2

TEN SPEED PRESS | March



TAKE A PEEK

# Healthy Eating



**Beat Cancer Kitchen**  
Deliciously Simple Plant-Based Anticancer Recipes  
CHRIS WARK  
125+ recipes for prevention and healing. 257 pages

978-1-4019-6521-1  
\$19.99/25.99C | PB | 7 1/4 x 9 1/8  
HAY HOUSE INC. | May



TAKE A PEEK

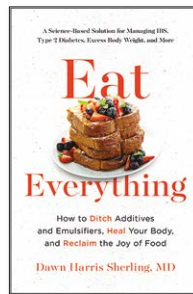


**Clean & Delicious**  
Eat Clean, Get Healthy, and Lose Weight with 100 Whole-Ingredient Recipes  
DANI SPIES  
A hardcover clean eating cookbook featuring over 100 recipes from clean eating YouTube influencer Dani Spies. 256 pages

978-0-7440-7700-1  
\$32.00/42.00C | HC | 8 x 10  
ALPHA | April



TAKE A PEEK

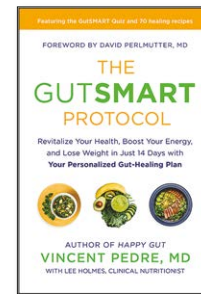


**Eat Everything**  
How to Heal Your Body and Reclaim the Joy of (Real) Food  
DAWN HARRIS SHERLING, MD  
Discover the surprising reason restrictive diets don't work—and a practical, science-based guide to reclaim your health through the power of real food. 312 pages

978-1-63774-259-4  
\$21.95/28.95C | PB | 6 x 9  
BENBELLA BOOKS | April



TAKE A PEEK

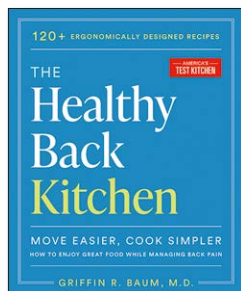


**The GutSMART Protocol**  
VINCENT PEDRE, MD with Lee Holmes  
Take back control of your well-being—starting with the foundation for all health: your gut and the gut microbiome. By taking the GutSMART Quiz to evaluate your gut-related state of wellness, you'll find out your GutSMART Score and get a personalized 14-day meal plan, based on the results. 308 pages

978-1-63774-255-6  
\$27.95/36.95C | HC | 6 x 9  
BENBELLA BOOKS | April



TAKE A PEEK



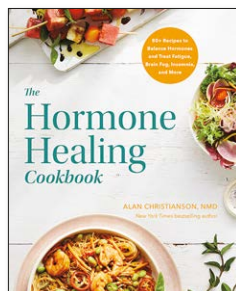
**The Healthy Back Kitchen**  
Move Easier, Cook SimplerHow to Enjoy Great Food While Managing Back Pain  
AMERICA'S TEST KITCHEN

For anyone who loves to cook but feels like they have to give it up because of back pain (whether at age 30 or 60), this book will put you back in control so you are able to create fresh, healthy meals any night of the week. 288 pages

978-1-954210-65-3  
\$29.99/35.00C | PB | 7 1/8 x 9 5/8  
AMERICA'S TEST KITCHEN | May



TAKE A PEEK



**The Hormone Healing Cookbook**  
80+ Recipes to Balance Hormones and Treat Fatigue, Brain Fog, Insomnia, and More  
ALAN CHRISTIANSON, NMD  
Discover cutting-edge dietary solutions to hormone imbalances with 80 recipes to help reverse hormonal weight gain, fatigue, insomnia and more, from the integrative physician and *New York Times* bestselling author of *The Adrenal Reset Diet*. 25-30 Full Color Photographs Throughout, 256 pages

978-0-593-23581-2  
\$22.00/29.00C | PB | 7 3/8 x 9 1/8  
RODALE BOOKS | June



TAKE A PEEK



**Our Kindred Home**  
Herbal Recipes, Plant Wisdom, and Seasonal Rituals for Rekindling Connection with the Earth  
ALYSON MORGAN  
Learn to reconnect with plants and nature for collective healing in a world beset by an environmental crisis with this herbalism and eco-activist handbook. 40-50 Full Color Photographs; 30-35 Line Art, 272 pages

978-0-593-23598-0  
\$22.00/29.00C | HC | 6 x 8  
RODALE BOOKS | March



TAKE A PEEK



**The Children's Heritage Source and Cookbook**  
Back-To-Roots Living for Kids and Teens  
ASHLEY MOORE, LAUREN MALLOY, EMMA ROLLIN MOORE; Photography by Sara Prince  
Parents, educators, teens, and children will find inspiration for back-to-roots-living. 250 Full Color Photographs, 352 pages

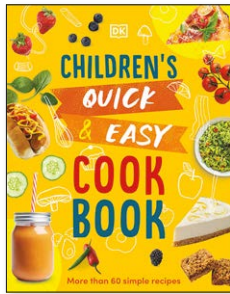
978-1-59962-167-8  
\$37.50/50.00C | HC | 7 1/2 x 9 3/8  
WELCOME BOOKS | April



TAKE A PEEK

# Kids Cooking

# Kids Cooking



**Children's Quick & Easy Cookbook**  
More Than 60 Simple Recipes

ANGELA WILKES

A perfect first cookbook with 60 recipes for young chefs to try. *96 pages*

978-0-7440-7398-0  
\$19.99/25.99C | HC | 8 1/2 x 10 7/8  
DK CHILDREN 0-9 | 5-7 years | April



TAKE A PEEK



**Cooking with My Dad the Chef**  
75+ kid-tested, kid-approved, (and gluten-free!) recipes for YOUNG CHEFS!

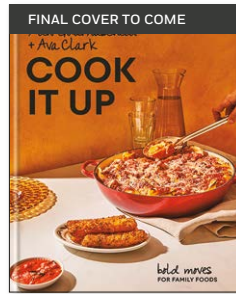
VERVEINE and KEN ORINGER

Buttermilk Pumpkin Waffles for breakfast. Beef Bourguignon for dinner. America's Test Kitchen kid tester Verveine Oringer and her dad, James Beard Award-winning Chef Ken Oringer, teach you how to make all of that and more—all gluten-free. Kids can cook like chefs, too! *208 pages*

978-1-954210-35-6  
\$22.99/29.99C | HC | 7 1/4 x 9 1/4  
AMERICA'S TEST KITCHEN KIDS  
8-12 years | March



TAKE A PEEK



**Cook It Up**  
Bold Moves for Family Foods: A Cookbook

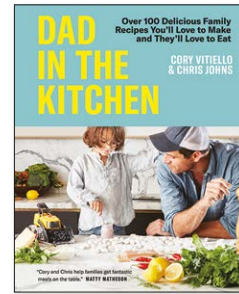
ALEXANDRA GUARNASCHELLI and AVA CLARK

Learn cooking basics and how to cook with confidence with Alex Guarnaschelli and her daughter, Ava! *75 Full Color Photographs, 240 pages*

978-0-593-57798-1  
\$30.00/41.00C | HC | 7 3/8 x 9 1/8  
CLARKSON POTTER | 8-12 years | June



TAKE A PEEK



**Dad in the Kitchen**  
Over 100 Delicious Family Recipes You'll Love to Make (and They'll Love to Eat)

CORY VITIELLO and CHRIS JOHNS

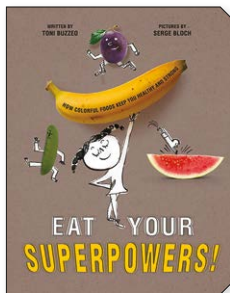
Fun, flavorful, stress-free recipes for the dad in your life, because cooking is a blast, and preparing food for your family is a gift! *Full Color Photographs Throughout, 288 pages*

978-0-525-61175-2  
\$30.00/35.00C | HC | 8 x 10  
APPETITE BY RANDOM HOUSE | May



TAKE A PEEK

# Outdoor Cooking



**Eat Your Superpowers!**  
How Colorful Foods Keep You Healthy and Strong

TONI BUZZEO;  
Illustrated by SERGE BLOCH

Twenty-five different foods, grouped by color, are nutritionally decoded in this reference book for the preschool set. *80 pages*

978-0-593-52295-0  
\$17.99/24.49C | HC | 6 1/4 x 8  
RISE X PENGUIN WORKSHOP | 2-5 years | April



TAKE A PEEK



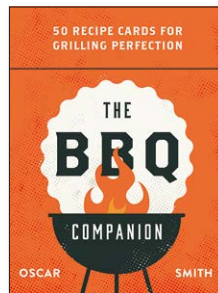
**Just the Right Cake**  
CHRISTINA TOSI;  
Illustrator Emily Balsley

From Christina Tosi, the playful creator of the popular bakery Milk Bar, comes this story of a boy finding his comfort and creativity again after his parents' divorce. Original cake recipe included! *Full Color Illustrations Throughout, 32 pages*

978-0-593-11071-3  
\$18.99/24.99C | HC | 10 x 10  
ROCKY POND BOOKS | 3-5 years | February



TAKE A PEEK



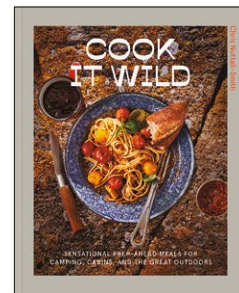
**The BBQ Companion**  
50 recipe cards for grilling perfection  
OSCAR SMITH

Fire-up the grill and cook some fire-licking good food with this deck of cards. *50 Full Color Illustrations, 50 pages*

978-1-922754-37-0  
\$24.95/33.50C | NT | 3 3/4 x 5 1/2  
SMITH STREET GIFTS | May



TAKE A PEEK



**Cook It Wild**  
Sensational Make-Ahead Meals for Camping, the Cabin, and the Great Outdoors

CHRIS NUTTALL-SMITH

Enjoy incredible meals in the great outdoors with this savvy, fun camping cookbook of 80 easy-to-make, ridiculously delicious recipes. *90 Full Color Photographs; 20 Spot Illustrations, 224 pages*

978-0-593-57847-6  
\$24.00/NCR | HC | 7 3/8 x 9 1/8  
CLARKSON POTTER | May



Canadian Edition:

978-0-7352-4513-6  
32.00C | HC | 7 3/8 x 9 1/8  
PENGUIN CANADA | May



TAKE A PEEK

# Outdoor Cooking

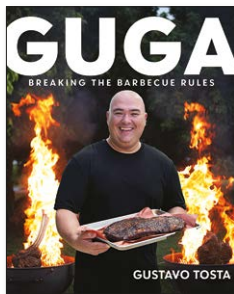


**Franklin Smoke**  
Wood. Fire. Food. [A Cookbook]  
AARON FRANKLIN and JORDAN MACKAY, *New York Times* bestselling authors of "Franklin Barbecue"  
The ultimate guide to live-fire cooking and smoking at home, with recipes that will have you grilling up meat, vegetables, fish, and more like a Texas pitmaster—from the James Beard Award-winning team behind the *New York Times* bestseller *Franklin Barbecue*. 100 *Full Color Photographs*, 224 pages

978-1-9848-6048-4  
\$35.00/47.00C | HC | 8 x 10  
TEN SPEED PRESS | May



TAKE A PEEK



**Guga**  
Breaking the Barbecue Rules  
GUSTAVO TOSTA  
A bold new book from the most adventurous BBQ guru on YouTube. 256 pages

978-0-7440-6080-5  
\$32.00/42.00C | HC | 8 x 10  
ALPHA | April



TAKE A PEEK

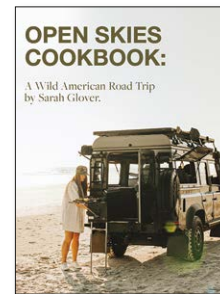


**The Outdoor Cook**  
How to Cook Anything Outside Using Your Grill, Fire Pit, Flat-top Griddle, and More  
AMERICA'S TEST KITCHEN  
Your ultimate guide to cooking outdoors with 175 flexible recipes for the entire meal, including snacks, sides, breads, and desserts. 336 pages

978-1-954210-41-7  
\$29.99/35.00C | PB | 7 7/8 x 9 9/16  
AMERICA'S TEST KITCHEN | April



TAKE A PEEK



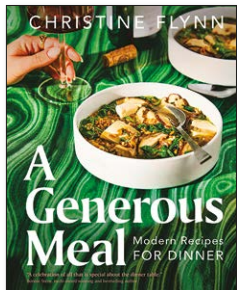
**Open Skies Cookbook:**  
A Wild American Road Trip  
By Sarah Glover.  
With this book, food on the road is, fun, approachable and has that element of Sarah Glover spice. 120 *Full Color Photographs*, 240 pages

978-3-7913-8932-5  
\$35.00/47.00C | HC | 8 1/4 x 10 1/4  
PRESTEL | March



TAKE A PEEK

# Quick & Easy

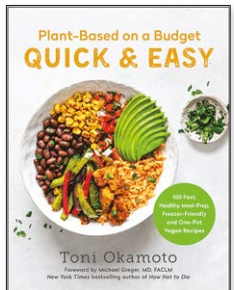


**A Generous Meal**  
Modern Recipes for Dinner  
CHRISTINE FLYNN  
Dinner can be equal parts impressive and simple any day of the week. Sometimes all you need is a little inspiration and a cabbage-and this book! *Full Color Throughout*, 320 pages

978-0-7352-4159-6  
\$32.00/40.00C | HC | 8 x 10  
PENGUIN CANADA | February



TAKE A PEEK



**Plant-Based on a Budget Quick & Easy**  
100 Fast, Healthy, Meal-Prep, Freezer-Friendly, and One-Pot Vegan Recipes  
TONI OKAMOTO  
Blogger and cookbook author Toni Okamoto is back to make mealtime delicious, affordable, and easier than ever—with 100 vegan recipes for meal prep, one-pot and one-pan meals, make-ahead dishes, sheet pan suppers, and more. 256 pages

978-1-63774-249-5  
\$27.95/36.95C | PB | 7 x 9  
BENBELLA BOOKS | March



TAKE A PEEK

# Regional Cuisine

## ASIAN COOKING

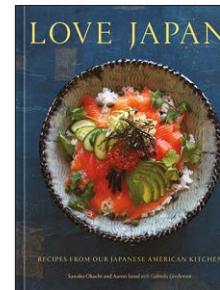


**Ever-Green Vietnamese**  
Super-Fresh Recipes, Starring Plants from Land and Sea [A Plant-Based Cookbook]  
ANDREA NGUYEN  
Plant-based cooking meets the dynamic flavors of Vietnamese cuisine in these 100+ vegetable-driven recipes—from the award-winning author of *Vietnamese Food Every Day*. 85 *Photographs*, 304 pages

978-1-9848-5985-3  
\$35.00/47.00C | HC | 8 x 10  
TEN SPEED PRESS | April



TAKE A PEEK



**Love Japan**  
Recipes from our Japanese American Kitchen [A Cookbook]  
SAWAKO OKUCHI and AARON ISRAEL with Gabrielle Gershenson  
Discover comforting homestyle Japanese American cuisine with 100 unique, simple, and tasty recipes from the owners of the innovative Brooklyn restaurant Shalom Japan. 100 *Full Color Photographs*, 256 pages

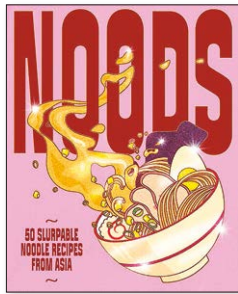
978-1-9848-6052-1  
\$29.99/39.99C | HC | 7 7/16 x 9  
TEN SPEED PRESS | May



TAKE A PEEK

# Regional Cuisine

## FRENCH COOKING

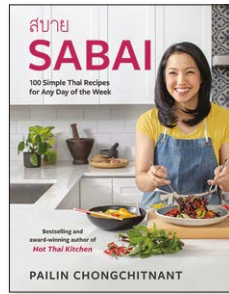


**Noods**  
50 noodle recipes from Asia  
SMITH STREET BOOKS  
A book brimming with slurpable recipes. *60 Full Color Illustrations, 128 pages*

978-1-922754-22-6  
\$19.95/26.95C | HC | 6 5/7 x 8 1/4  
SMITH STREET BOOKS | February



TAKE A PEEK

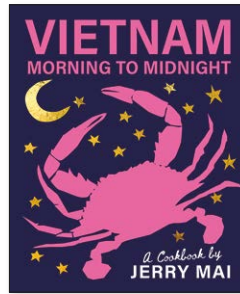


**Sabai**  
100 Simple and Delicious Thai Recipes for Any Day of the Week  
PAILIN CHONGCHITNANT  
YouTube superstar and bestselling author of *Hot Thai Kitchen* Pailin Chongchitnant is back with 100 easy Thai recipes to help you cook sabai all week long. *Full Color Photographs Throughout, 288 pages*

978-0-525-61171-4  
\$30.00/37.50C | HC | 8 1/2 x 11  
APPETITE BY RANDOM HOUSE | March



TAKE A PEEK

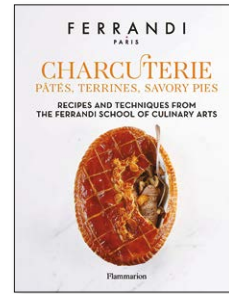


**Vietnam: From Morning to Midnight**  
Street food, fast food, snack food, sweet food  
JERRY MAI  
Tour and eat Vietnam's streets for a day *100 Full Color Photographs, 208 pages*

978-1-922754-28-8  
\$27.50/36.95C | HC | 7 2/3 x 9 5/8  
SMITH STREET BOOKS | April



TAKE A PEEK



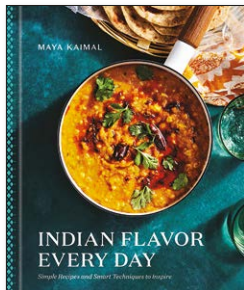
**Charcuterie**  
Patés, Savory Pies, Stuffings, and Charcuterie  
FERRANDI PARIS  
FERRANDI Paris, the French School of Culinary Arts—dubbed the “Harvard of gastronomy” by *Le Monde* newspaper—offers the ultimate reference on hearty French terrines and other savory spreads. *350 Full Color Illustrations, 304 pages*

978-2-08-029467-8  
\$35.00/47.00C | HC | 8 1/2 x 11  
FLAMMARION | February



TAKE A PEEK

## INDIAN COOKING



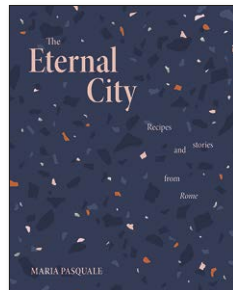
**Indian Flavor Every Day**  
Simple Recipes and Smart Techniques to Inspire  
MAYA KAIMAL  
Introduce rich, complex Indian flavors to your everyday cooking with 80 easy recipes and ingenious guidance from Julia Child Best First Book Award winner Maya Kaimal. *80 Full Color Photographs, 240 pages*

978-0-593-23506-5  
\$26.00/35.00C | HC | 7 7/16 x 9  
CLARKSON POTTER | March



TAKE A PEEK

## ITALIAN COOKING

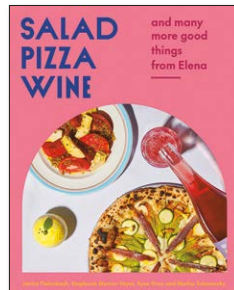


**The Eternal City**  
Recipes + stories from Rome  
MARIA PASQUALE  
Through authentic local stories, recipes, and beautiful photos, *The Eternal City* takes you on a deliciously inspiring journey through the parts of the city that tourists rarely get to see. *100 Full Color Photographs, 272 pages*

978-1-922754-27-1  
\$35.00/47.00C | HC | 8 x 10 1/4  
SMITH STREET BOOKS | February



TAKE A PEEK



**Salad Pizza Wine**  
And Many More Good Things from Montreal's Elena  
STEPHANIE MERCIER VOYER, RYAN GRAY, JANICE TIEFENBACH, MARLEY SNIATOWSKY  
A modern Italian cookbook with 115+ delicious mix-and-match recipes, and a healthy dose of laughter and life lessons on the side. *Full Color Photographs Throughout, 304 pages*

978-0-525-61177-6  
\$32.50/37.50C | HC | 8 x 10  
APPETITE BY RANDOM HOUSE | April



TAKE A PEEK

## JEWISH COOKING



**Totally Kosher**  
CHANIE APFELBAUM  
120+ modern and exciting kosher breakfasts, dinners, desserts, and more... from the founder of the voicey and fun kosher blog *Busy in Brooklyn*. *135 Full Color Photographs, 320 pages*

978-0-593-23261-3  
\$35.00/47.00C | HC | 7 7/16 x 10  
CLARKSON POTTER | March



TAKE A PEEK

# Regional Cuisine

## MIDDLE EASTERN COOKING | SOUTHERN COOKING



### The Middle Eastern Pantry

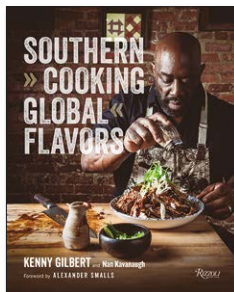
LIOR LEV SERCARZ

A vivid and insightful exploration of Middle Eastern ingredients with 75 recipes and stunning on-location photography, from the author of *Mastering Spice*. *100 Full Color Photographs*, 256 pages

978-0-593-23563-8  
\$32.50/42.50C | HC | 8 x 10  
CLARKSON POTTER | June



TAKE A PEEK



### Southern Cooking, Global Flavors

CHEF KENNY GILBERT and NAN KAVANAUGH

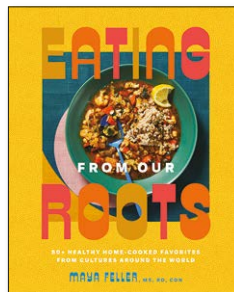
Drawing on his experiences cooking around the world, a Southern chef revisits his cooking roots and celebrates his newfound international tastes. *100 Illustrations*, 256 pages

978-0-8478-9925-8  
\$40.00/55.00C | HC | 8 x 10  
RIZZOLI | April



TAKE A PEEK

## OTHER REGIONS



### Eating from Our Roots

80+ Healthy Home-Cooked Favorites from Cultures Around the World  
MAYA FELLER, MS, RD, CDN

An acclaimed dietitian takes readers on a culinary trip around the globe with 80+ delicious, healthy recipes for heritage dishes embraced by diverse groups of people living in the United States. *40-50 Full Color Photographs*, 224 pages

978-0-593-23508-9  
\$30.00/40.00C | HC | 7 3/8 x 9 1/8  
RODALE BOOKS | January



TAKE A PEEK



### Norwegian Baking through the Seasons

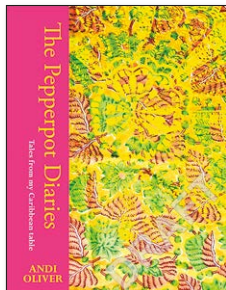
90 Sweet and Savory Recipes from North Wild Kitchen  
NEVADA BERG

A year of Norwegian baking: delicious season-inspired recipes, from lefse to knekkebrød, from kanelkake to sirupsnipper. *120 Full Color Photographs*, 256 pages

978-3-7913-8861-8  
\$35.00/47.00C | HC | 8 x 10  
PRESTEL | March



TAKE A PEEK



### The Pepperpot Diaries

ANDI OLIVER

Andi Oliver's deeply personal exploration of Caribbean food showcasing both traditional and new recipes, cherished ingredients, and vibrant flavors from across the region. *288 pages*

978-0-7440-7078-1  
\$35.00/47.00C | HC | 7 x 10 7/16  
DK LIFE - ADULT | April



TAKE A PEEK



### Together at SoBo

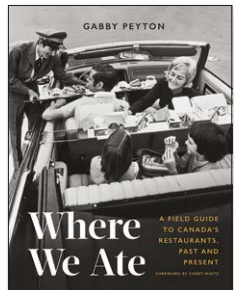
More Recipes and Stories from Tofino's Beloved Restaurant  
LISA AHIER with Susan Musgrave;  
Foreword by Lynn Crawford

The long-awaited follow-up to the bestselling *The SoBo Cookbook*, telling the next chapter of Tofino's beloved restaurant. *Full Color Illustrations Throughout*, 288 pages

978-0-525-61063-2  
\$30.00/35.00C | HC | 8 x 10  
APPETITE BY RANDOM HOUSE | May



TAKE A PEEK



### Where We Ate

A Field Guide to Canada's Restaurants, Past and Present  
GABBY PEYTON

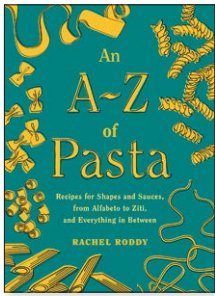
*Full Color Photographs Throughout*, 312 pages

978-0-525-61166-0  
\$30.00/35.00C | HC | 6 x 9  
APPETITE BY RANDOM HOUSE | June



TAKE A PEEK

# Single Subject



**An A-Z of Pasta**  
 Recipes for Shapes and Sauces, from Agnolotti to Ziti, and Everything In-Between: A Cookbook

**RACHEL RODDY**  
 From award-winning British food writer Rachel Roddy, the essential book for pasta lovers and fans of all things Italian, featuring a mouth-watering, alphabetical collection of 100 recipes, covering 50 different pasta shapes, from agnolotti to ziti, and everything in between. *121 Full Photographs in Text, 368 pages*

978-0-593-53539-4  
 \$37.00/50.00C | HC | 6 5/16 x 9 1/2



TAKE A PEEK



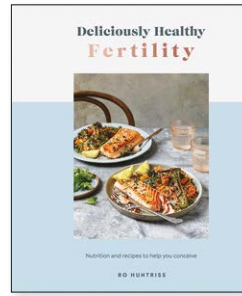
**Blueberries for Sal Cookbook**  
 Sweet Recipes Inspired by the Beloved Children's Classic

**ROBERT McCLOSKEY**  
 Enjoy 30 sweet blueberry recipes in this beautifully illustrated official cookbook based on the beloved children's classic *Blueberries for Sal*. *Full Color Illustrations Throughout, 128 pages*

978-0-593-58040-0  
 \$12.99/17.50C | HC | 5 x 7



TAKE A PEEK



**Deliciously Healthy Fertility**  
 Nutrition and Recipes for Optimal Reproductive Health

**RO HUNTRISS**  
 An authoritative guide focusing on the impact diet and lifestyle can have on couples looking to conceive. *224 pages*

978-0-7440-6966-2  
 \$24.99/33.99C | HC | 7 11/16 x 9 9/16



TAKE A PEEK



**That Cheese Plate Wants to Party**  
 MARISSA MULLEN;  
 Illustrated by Sara Gilanchi

Share the cheese board love with this how-to guide that turns any gathering into an opportunity for connection and communal self-care—from the bestselling author of *That Cheese Plate Will Change Your Life*. *Full Color Photographs Throughout, 304 pages*

978-0-593-44668-3  
 \$30.00/40.00C | HC | 6 1/2 x 8



TAKE A PEEK

# Vegan & Vegetarian

## PLANT-BASED



**Australian Women's Weekly Vegan**  
 Nutritious, Delicious Planet-friendly Meals

**AUSTRALIAN WOMEN'S WEEKLY**  
 A curated collection of all-new triple-tested vegan recipes. *192 pages*

978-0-7440-7287-7  
 \$19.99/25.99C | PB | 7 11/16 x 9 3/16



TAKE A PEEK



**Healthy Girl Kitchen**  
 DANIELLE BROWN

An accessible plant-based cookbook from a non-judgmental vegan featuring delicious and easy recipes that will make you feel your best. *256 pages*

978-0-7440-7807-7  
 \$32.00/42.00C | HC | 8 x 10



TAKE A PEEK



**Love and Lemons: Simple Feel-Good Food**  
 125 Plant-Focused Meals to Enjoy Now or Make Ahead

**JEANINE DONOFRIO**  
 Love and Lemons is back with make-now and make-ahead vegetarian recipes for every kind of cook. *Full Color Photographs Throughout, 320 pages*

978-0-593-41910-6  
 \$35.00/NCR | HC | 8 x 10



Canadian Edition:  
 978-0-7352-4246-3  
 35.00C | HC | 8 x 10



TAKE A PEEK



**Mostly Plant Based**  
 100 Simple, Delicious, Veggie-Centric Recipes Using 10 Ingredients or Less, Plus Meal Plans and Tips

**MIA SYN**  
 With 100 recipes and a 21-Day Meal Plan, Registered Dietician Mia Syn helps you say goodbye to extreme dieting for life and unlock the secret to eating for health, longevity, and weight management. *288 pages*

978-1-62860-484-9  
 \$39.95/49.95C | PB | 7 1/2 x 9 1/8



TAKE A PEEK



# Vegan & Vegetarian



## Plantbased

80 delicious recipes from a vegan kitchen

ALEXANDER GERSBERG

Plant-based cooking that makes the most of your pantry. *200 Full Color Photographs, 304 pages*

978-1-922754-13-4

\$40.00/55.00C | HC | 7 7/8 x 10 1/2

SMITH STREET BOOKS | January



TAKE A PEEK



## The Plant Love Kitchen

An Easy Guide to Plant-Forward Eating, With 75+ Recipes

MARISA MOORE

In this easy-to-use guide, Marisa Moore, R.D., shares a flexible approach—backed by the latest nutritional science—to a more plant-forward diet that can improve your health. With step-by-step tips to transform your plate, she offers 75 delicious recipes to help you reach your wellness goals.

256 pages

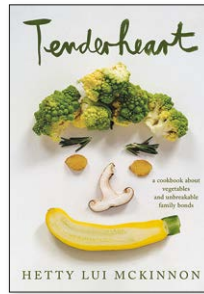
978-1-4262-2221-4

\$32.50/40.50C | HC | 7 1/8 x 9 1/2

NATIONAL GEOGRAPHIC | April



TAKE A PEEK



## Tenderheart

A Book About Vegetables and Unbreakable Family Bonds: A Cookbook

HETTY MCKINNON

From the acclaimed author of *To Asia, With Love*, a loving homage to her father, a Chinese immigrant in Australia, told in 150 flavorful, vegetarian recipes. *Full Color Photographs in Text, 256 pages*

978-0-593-53486-1

\$35.00/47.00C | HC | 7 1/16 x 10 7/8

KNOPF | May



TAKE A PEEK



## You Can Cook This!

Turn the 30 Most Commonly Wasted Foods into 135 Delicious Plant-Based Meals

MAX LA MANNA

135 super-simple plant-based recipes that celebrate your favorite vegetables and save time, money, and waste, from social media star chef Max La Manna. *80 Full Color Photographs Throughout, 288 pages*

978-0-593-57872-8

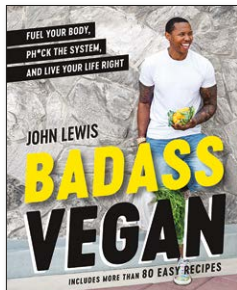
\$25.00/34.00C | PB | 7 1/2 x 9 3/4

RODALE BOOKS | April



TAKE A PEEK

## GENERAL INTEREST



## Badass Vegan

Plans, Recipes, and Common Sense for Getting Your Life Right

JOHN LEWIS

A “wake you up” manifesto and plant-based lifestyle plan to buck the system that keeps us fat, sick, and tired-from the Badass Vegan. *Full Color Photographs & Graphics Throughout, 304 pages*

978-0-593-42073-7

\$35.00/47.00C | HC | 7 3/8 x 9 1/2

AVERY (HC) | March



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## Makini's Vegan Kitchen

Inspired Plant-Based Recipes from Plum Bistro

MAKINI HOWELL

In this fresh repackaging of the classic Plum cookbook, renowned chef Makini Howell shares innovative, stylish, and seasonal vegan dishes that will satisfy anyone looking for flavorful plant-based recipes. *160 pages*

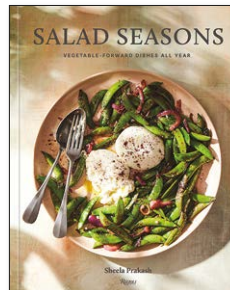
978-1-63217-457-4

\$27.00/27.00C | PB | 7 3/4 x 9

SASQUATCH BOOKS | April



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## Salad Seasons

Vegetable-Forward Dishes All Year

SHEELA PRAKASH;

Photography by Kristin Teig

Here is how to create simple yet showstopping salads that will make them the perpetual star at your table. *100 Full Color Photographs, 208 pages*

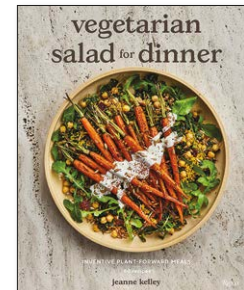
978-0-8478-9926-5

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RIZZOLI | April



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## Vegetarian Salad for Dinner

Inventive Plant-Forward Meals

JEANNE KELLEY

The vegetarian sequel to Jeanne Kelly's highly successful cookbook *Salad for Dinner*. This inspiring single subject cookbook for one dish meals is for people who want to eat more plants but are not looking to diet, but improve their health and be kinder to the planet. *100 Illustrations, 208 pages*

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RIZZOLI | February



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# All Hands on Decks

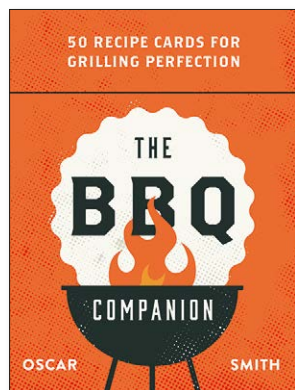
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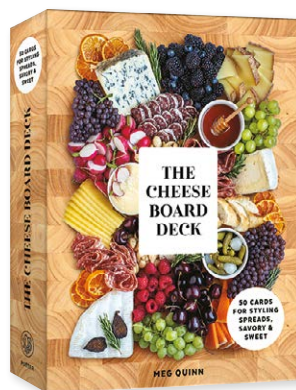
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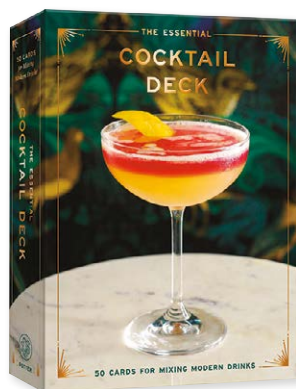
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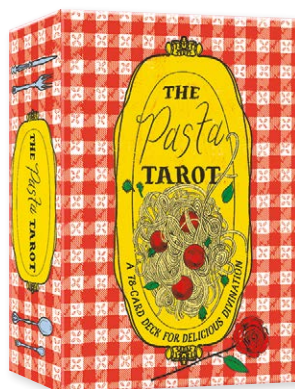
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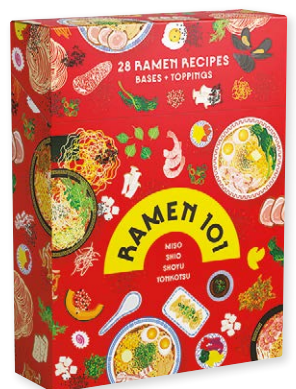
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