

SPRING 2023

FOOD & DRINK

HOME & GARDEN



TEN SPEED PRESS



Welcome to the Spring 2023 Collection

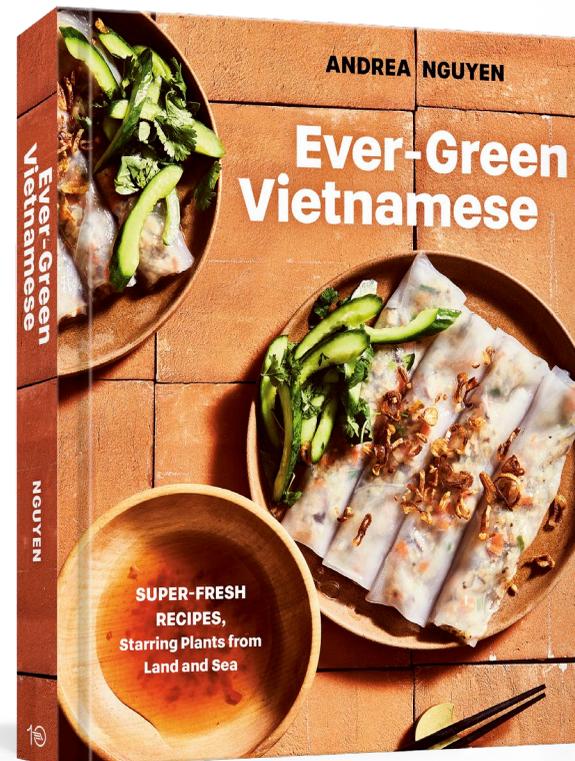
At Ten Speed Press we craft books that inspire creative expression at home, whether you're dreaming up a menu for a leisurely lunch or debating over the color scheme of your first apartment. The authors we partner with are experts in their fields, and in our books they share singular guidance for how to make the everyday feel extraordinary, from meals to gardens and everything in between. We hope this latest group of authors helps you find new ways to nourish yourself and connect with others, no matter where you call home.

FOOD & DRINK



Ever-Green Vietnamese

Super-Fresh Recipes, Starring Plants from Land and Sea



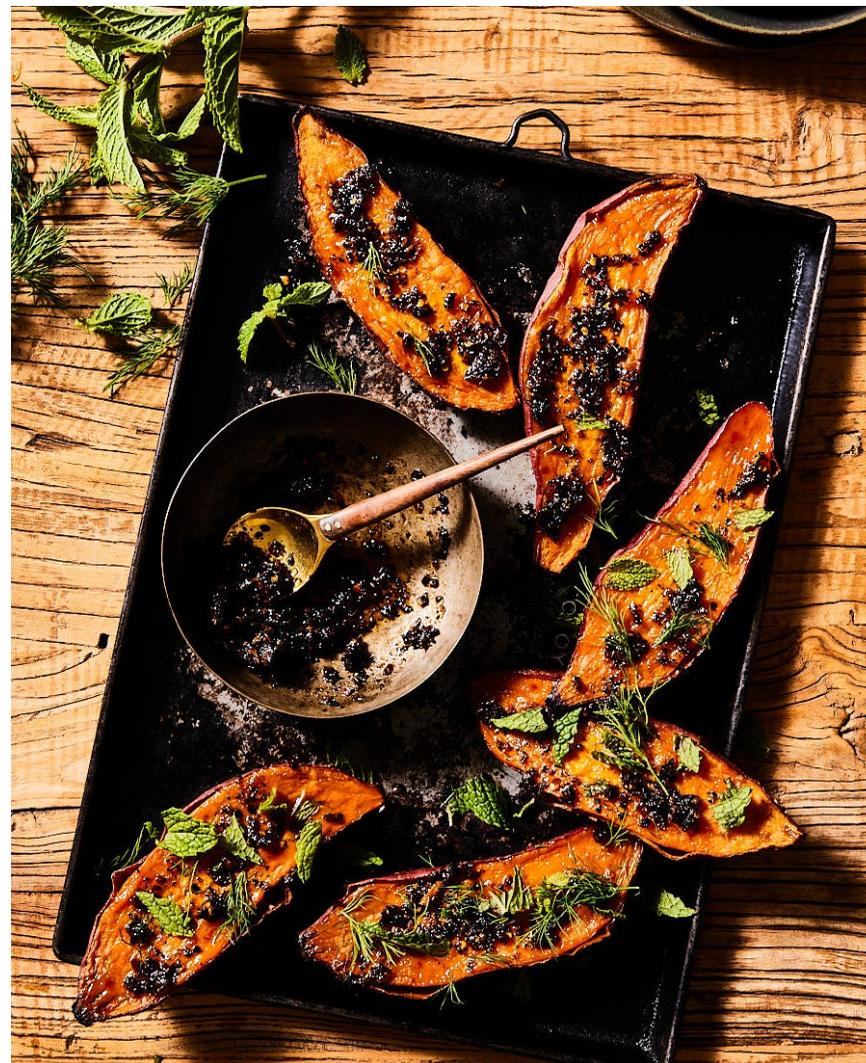
ANDREA NGUYEN is an author, teacher, podcaster, and consultant based in the San Francisco Bay Area. Born in Vietnam, she came to the United States at the age of six. She has written six acclaimed books, including *The Pho Cookbook*, which won a James Beard Award, and was named one of the 100 Greatest Home Cooks of All Time by *Epicurious*. A former contributing editor at *Saveur* and columnist at *Cooking Light*, Nguyen has written articles and recipes for *Food & Wine*, *EatingWell*, the *New York Times*, *Wall Street Journal*, and *Los Angeles Times*.

Plant-based cooking meets the dynamic flavors of Vietnamese cuisine in 96 vegetable-driven recipes—from the award-winning author of *Vietnamese Food Any Day*.

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 vegetables and herbs 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 (an incredible DIY vegan fish sauce), exciting ways to enjoy tofu (Seared Shiitake and Tofu Rice-Paper Rolls), dozens of vegetable-driven sides and mains (Steamed Bahn Mi with lettuce rolls; Green Mango, Beet, and Herb Salad), plus a few that incorporate a little meat (with vegetarian or vegan options). *Ever-Green Vietnamese* is perfect for those looking to incorporate Vietnamese cooking into their busy, plant-based lives.

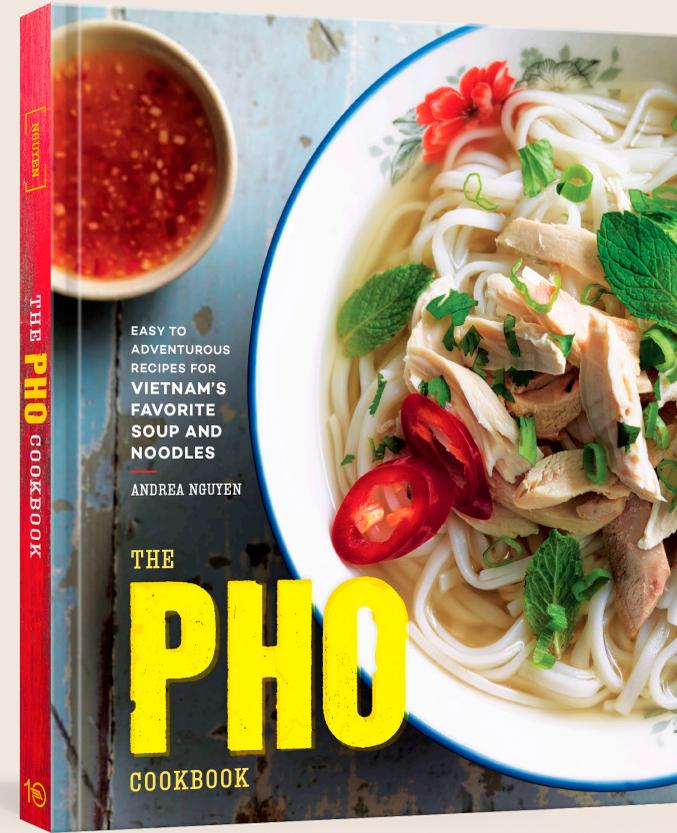
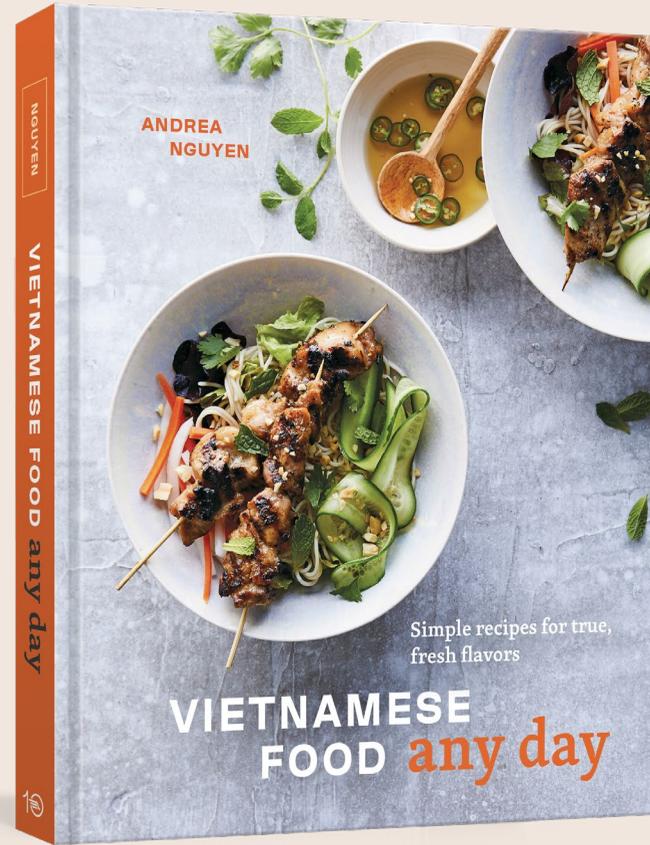
9781984859853 • 4/25/23
HC • \$35.00 (CAN \$48.00)
304 pages • 8 x 10 inches
85 photographs





“Vietnamese cuisine—with its inherent customization, rich Buddhist traditions, and emphasis on vegetables, herbs, fruits, and plant-based proteins—is a natural mechanism for cutting back on meat and developing a greener approach to living.”

Also Available from
Andrea Nguyen



VIETNAMESE FOOD ANY DAY
9780399580352



THE PHO COOKBOOK
9781607749585



INTO THE VIETNAMESE KITCHEN
9781580086653



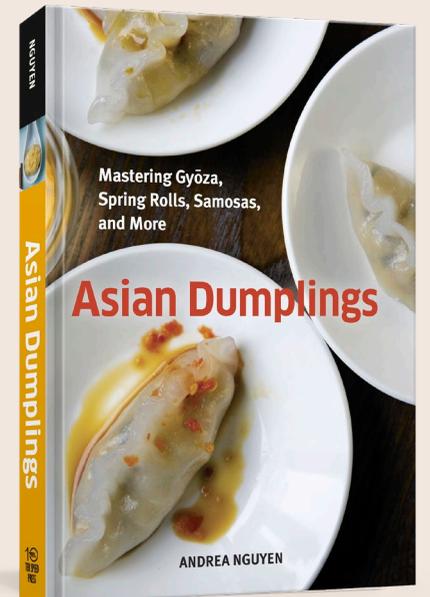
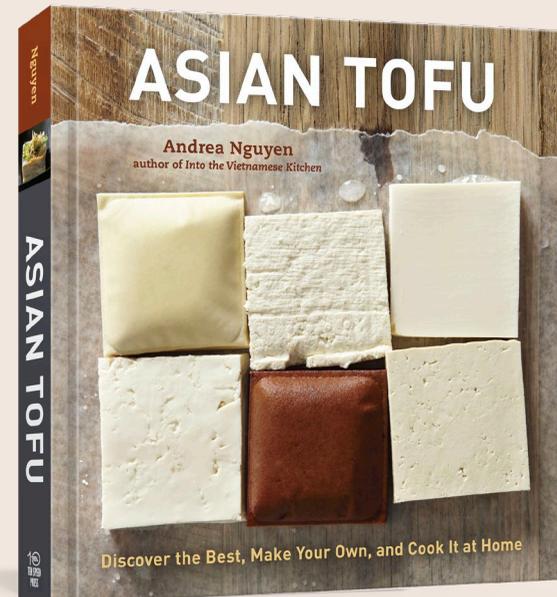
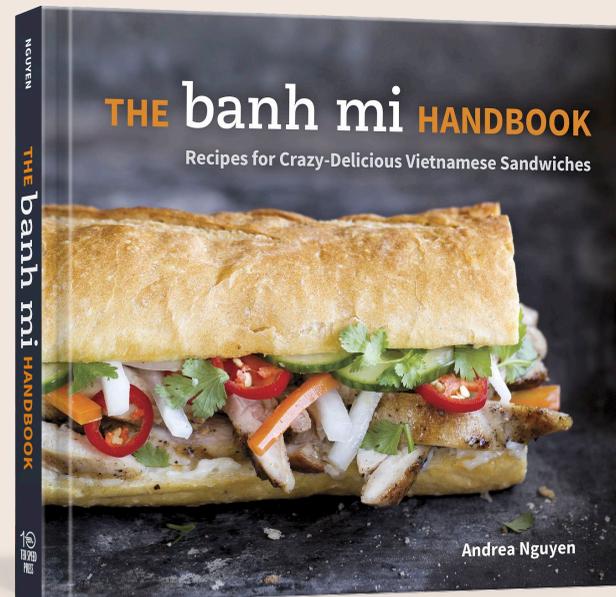
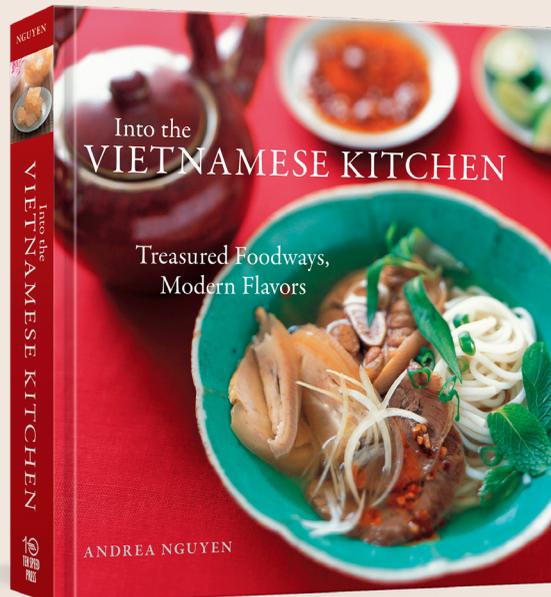
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9781607745334



ASIAN TOFU
9781607740254

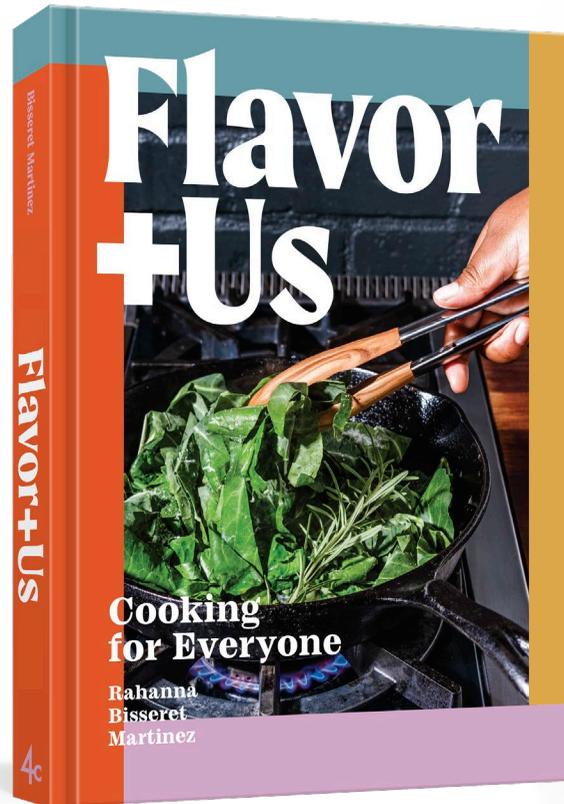


ASIAN DUMPLINGS
9781580089753



Flavor+Us

Cooking for Everyone



RAHANNA BISSERET MARTINEZ began cooking earlier than most. She was the second-place finisher on season one of *Top Chef Junior*, after which she began interning around the world at Dominique Ansel Bakery LA, Chez Panisse, Broken Spanish, Gwen, Wolfgang Puck at Hotel Bel-Air, Emeril's, Compère Lapin, Californios, Reem's, Dyafa, Merchant Roots, Ms. Chi Café, Tartine Bakery, Mister Jiu's, and Ikoyi. Rahanna also contributes recipes to the *San Francisco Chronicle*, Today show, and many others. She lives in Ithaca, NY, where she attends Cornell University.

A delicious dive into cuisines from all over the world, featuring more than 70 recipes that teach need-to-know cooking techniques and build confidence for anyone who wants a seat at the chopping board, stove, and table—from a *Top Chef Junior* finalist.

In this approachable cookbook, Rahanna Bisseret 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. *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. With recipes from Mexico (Masa Doughnuts with Earl Gray Glaze), Haiti (Makawoni au Graten), Korea (Yachaejeon Vegetable Pancakes with Cho Ganjang), Jamaica (Jerk Eggplant Steaks), and more, this deliciously informative guide to global cuisine welcomes all to join in the kitchen.

9781984860569 • 5/16/23
HC • \$29.99 (CAN \$39.99)
240 pages • 7 7/8 x 10 inches
100 photographs
4 Color Books

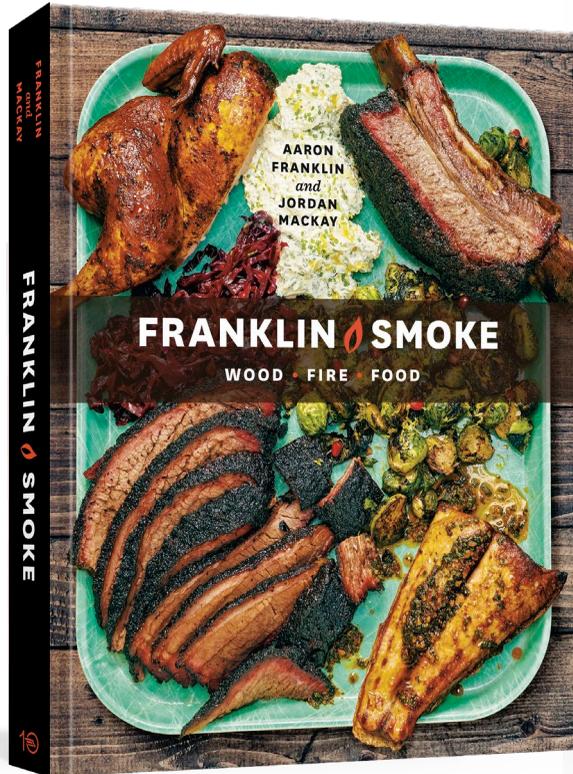




“Be curious, and always keep your eyes and heart open to new flavors, ingredients, and experiences.”

Franklin Smoke

Wood. Fire. Food.

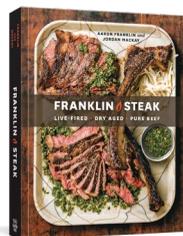


AARON FRANKLIN, one of the most recognized names in barbecue, is the *New York Times* bestselling coauthor of *Franklin Barbecue* and *Franklin Steak*. His restaurant, Franklin Barbecue, has won every major barbecue award and has been featured in magazines ranging from *GQ* to *Bon Appétit*. The line to get into his Austin, Texas, hotspot is as long as ever, and the restaurant has sold out of brisket every day of its existence.

JORDAN MACKAY is a James Beard Award-winning writer on food, wine, and spirits. His work has appeared in the *New York Times*, *Los Angeles Times*, *San Francisco Chronicle*, *Wine & Spirits*, and *Food & Wine*, among other publications. He has coauthored many cookbooks, including *Secrets of the Sommeliers*; *Franklin Steak*; and *Franklin Barbecue*, which spent twelve weeks on the *New York Times* bestseller list.

The ultimate guide to live-fire grilling and smoking at home—from the James Beard Award-winning team behind the *New York Times* bestseller *Franklin Barbecue*.

Aaron Franklin, proprietor of Austin hotspot Franklin Barbecue, turns to backyard live-fire grilling and smoking in *Franklin Smoke*. This complete resource, with inspiring and helpful photographs, proves that lighting a backyard fire is no big deal on a weeknight. Franklin, alongside award-winning food writer Jordan Mackay, details strategies for executing meals over the full lifespan of a fire—employing low- and high-heat techniques, as well as indirect cooking and smoking. Perfect for both first-time grillers and pros looking for new tips, *Franklin Smoke* offers expert techniques for any type of backyard grill, from an inexpensive kettle-style grill or Big Green Egg to an offset cooker or hand-built fire pit. With detailed chapters on ingredients, equipment, and techniques, and recipes for grilling and smoking meat, vegetables, fish, and more, *Franklin Smoke* offers delicious new ways to incorporate fire and smoke into everyday cooking.



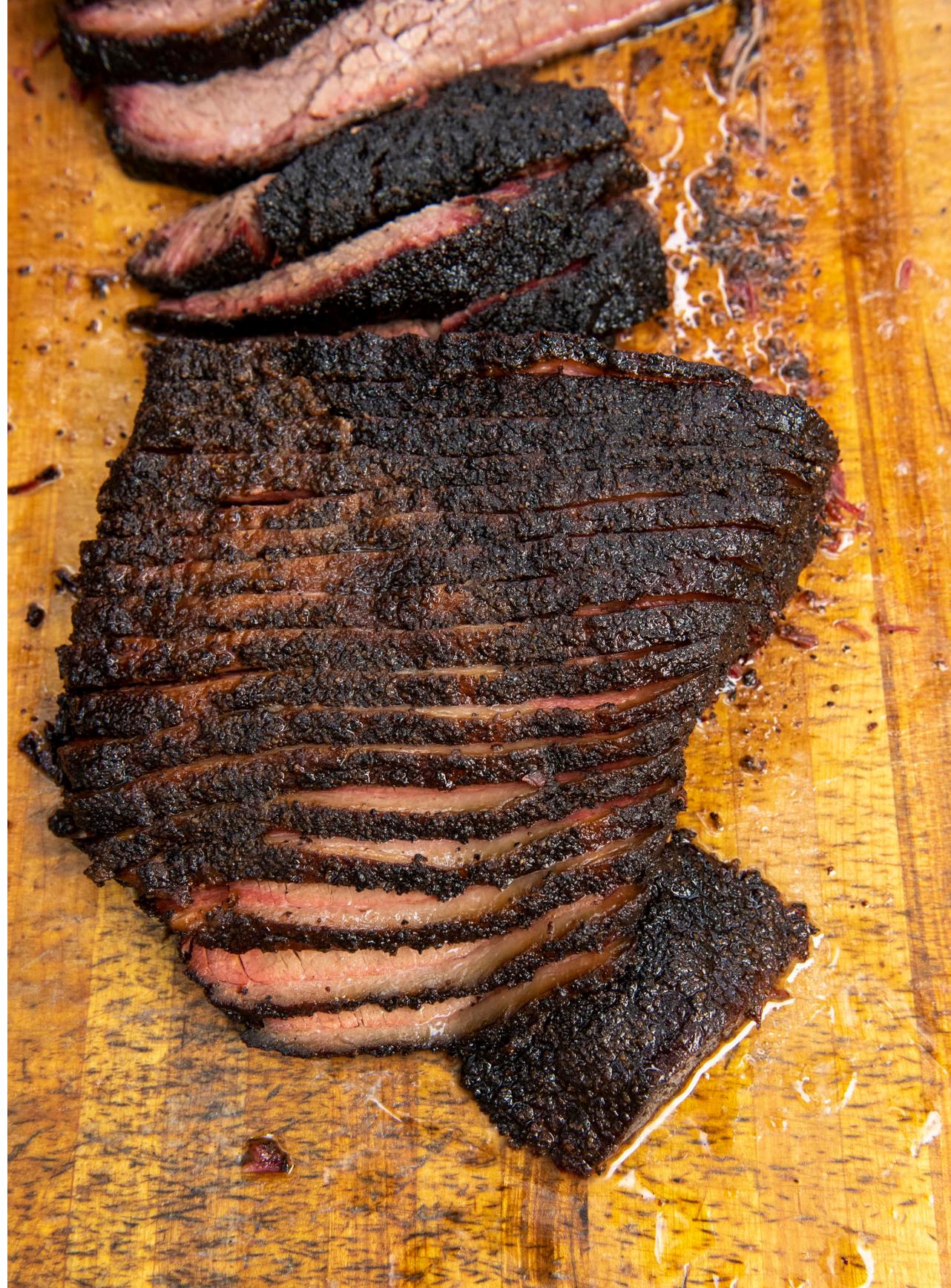
9781984860484 • 5/09/23
HC • \$35.00 (CAN \$48.00)
224 pages • 8 x 10 inches
100 photographs

ALSO AVAILABLE
FROM AARON FRANKLIN
FRANKLIN BARBECUE
9781607747208

FRANKLIN STEAK
9780399580963

THE FRANKLIN
BARBECUE
COLLECTION
9781984858924



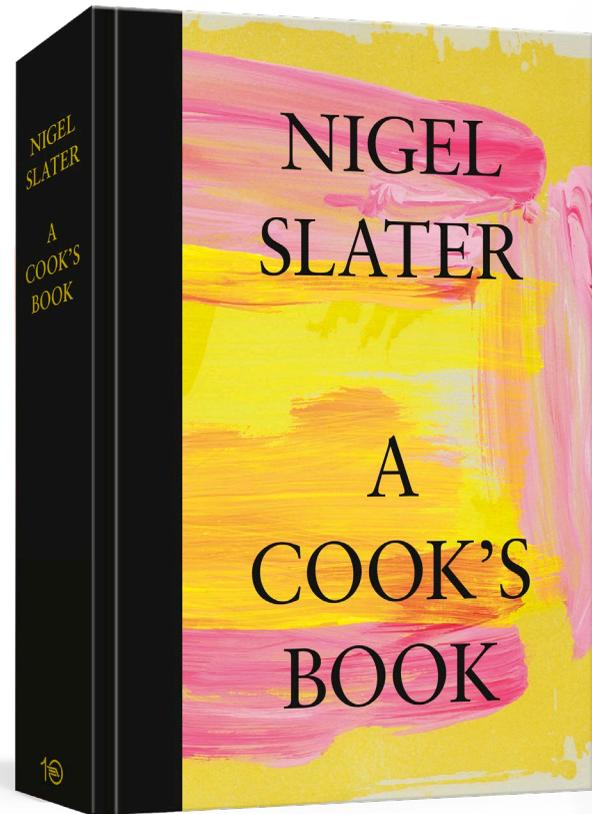


“We focus on getting the most out of a fire—in terms of process, flavor, and efficiency—over the entire lifespan of the coals, treating it not merely as a heat source, but as the essential ingredient.”



A Cook's Book

The Essential Nigel Slater



NIGEL SLATER is an award-winning author, journalist, and television presenter. He has been the food columnist for the *Observer* for over twenty-five years. His collection of bestselling books include the classics *Appetite*, and *The Kitchen Diaries*, and *Tender*. He has made award-winning programs for BBC1, BBC2, and BBC4. His memoir *Toast: The Story of a Boy's Hunger* won six major awards and became a film and stage production. He lives in London.

The beloved author of *Eat* and *Tender* shares a collection of satisfying and comforting recipes based on his favorite childhood food memories and culinary inspirations.

With more than 150 recipes accompanied by reflective personal essays, *A Cook's Book* is the story of famed food writer Nigel Slater's life in the kitchen. Slater charms readers with tales behind his recipes and recalls his favorite, most cherished moments with food. 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 recipes, readers will be delighted by the origin stories behind Slater's work. With gorgeous photography featuring Slater in his London home and garden, readers get a peek at his inspirations, motivations, and thoughts on the food world today. By far his most personal cookbook yet, *A Cook's Book* gets to the heart and soul of Slater's simple, flavorful cooking.

9781984861696 • 3/7/23
HC • \$45.00
512 pages • 6⁷/₈ x 9⁵/₈ inches
138 photographs

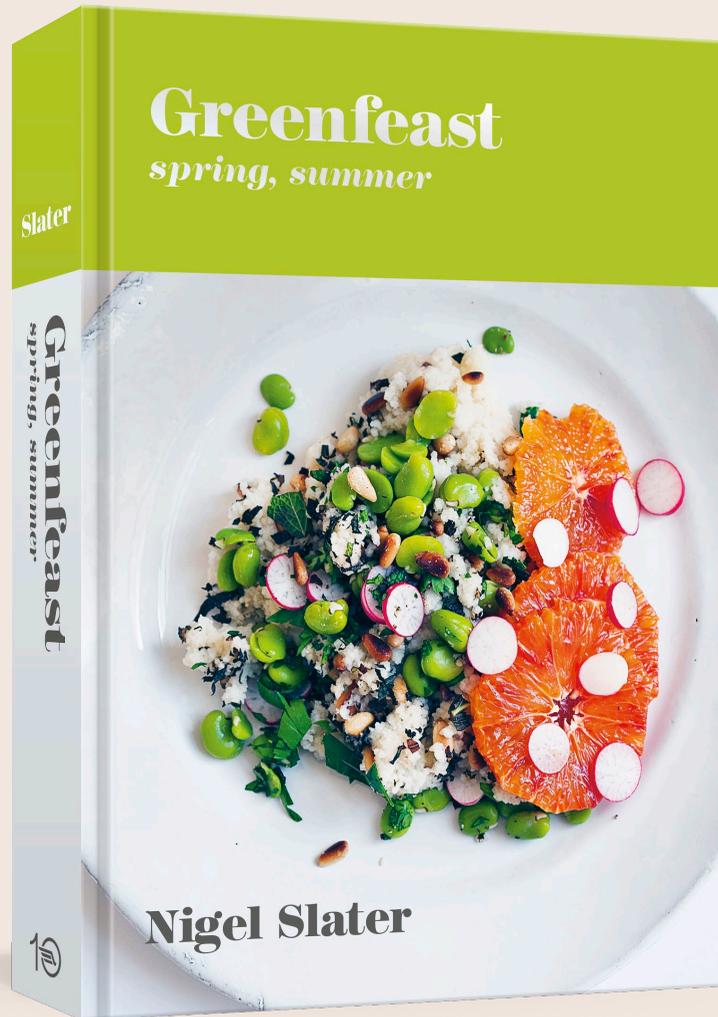




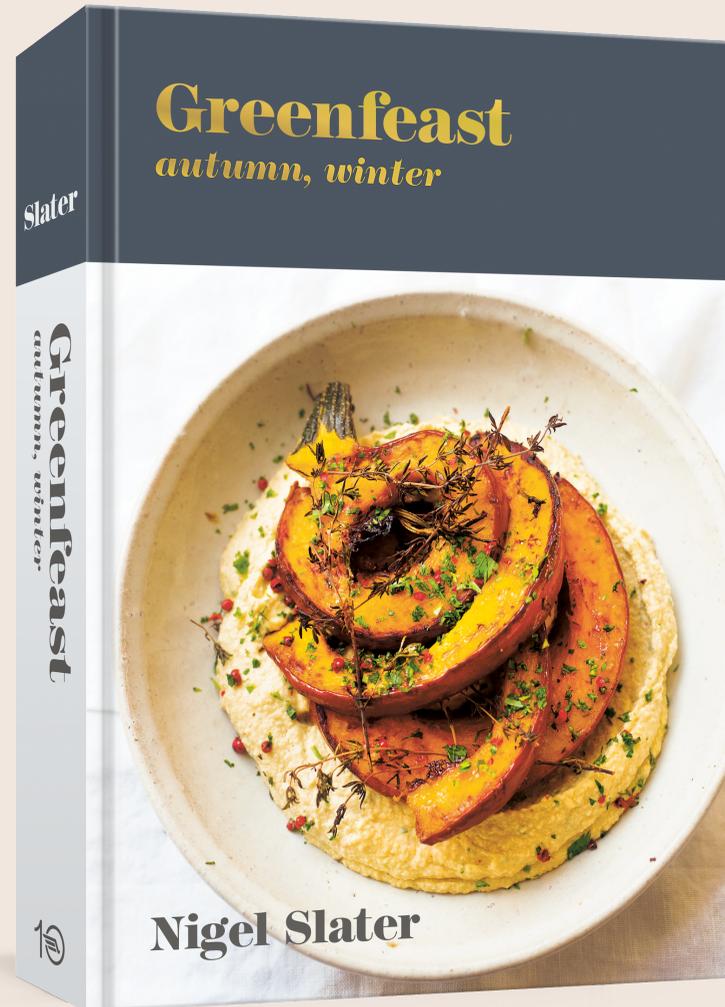
“Cooking—for me at least—is about making yourself something to eat and sharing food with others but is also—whisper it—about the quiet moments of joy to be had along the way.”



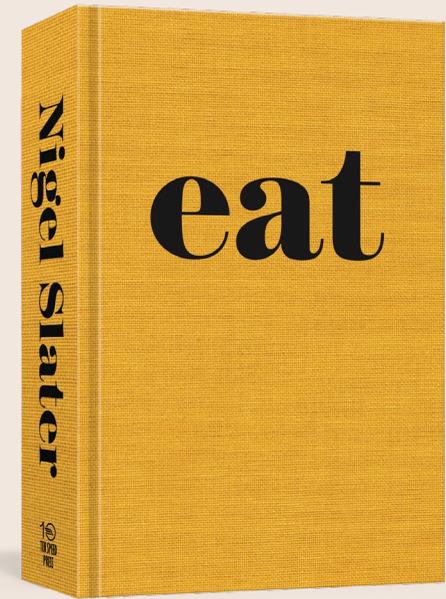
Also Available from
Nigel Slater



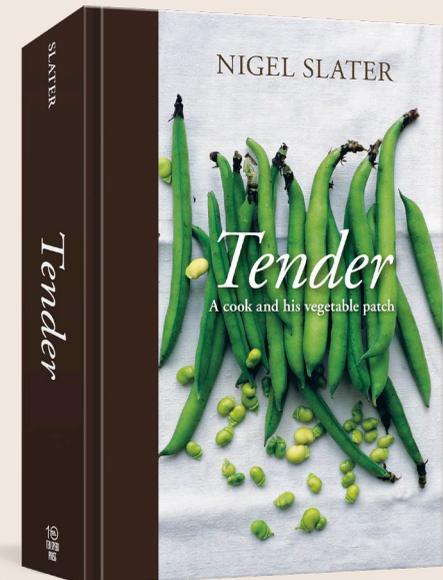
GREENFEAST: SPRING, SUMMER
9781984858719



GREENFEAST: AUTUMN, WINTER
9781984858733



EAT
9781607747260

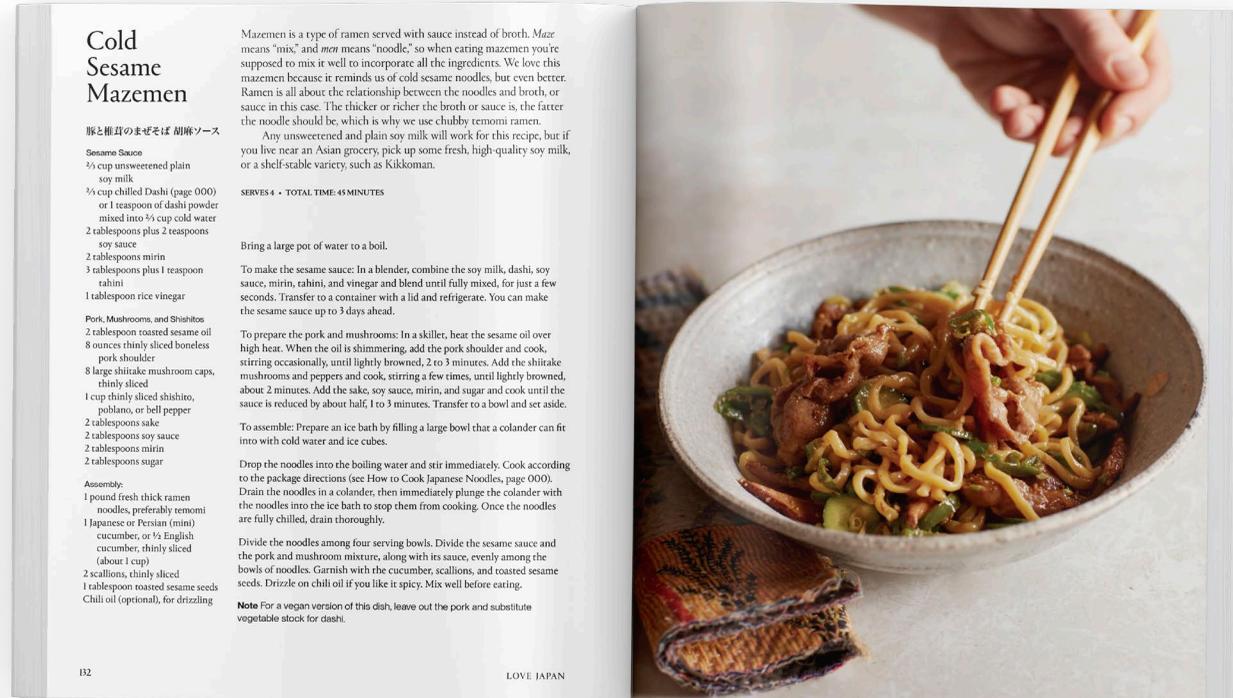
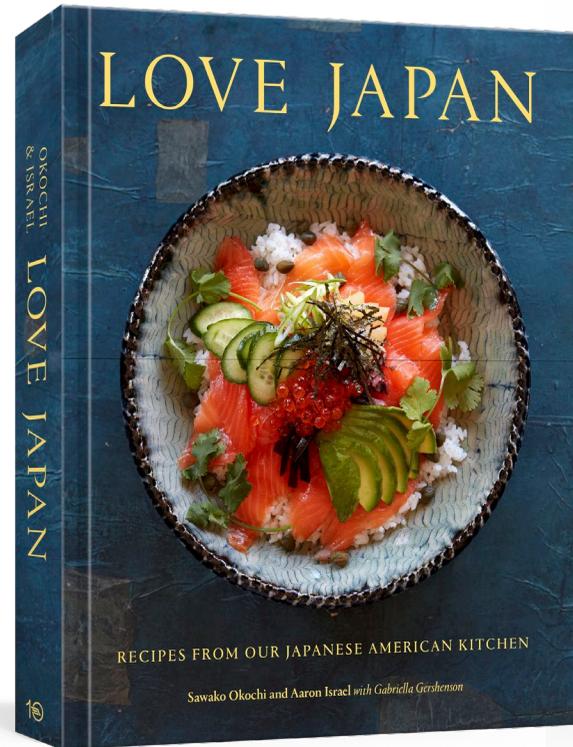


TENDER
9781607740377



Love Japan

Recipes from our Japanese American Kitchen



Cold Sesame Mazemen

豚と椎茸のまぜそば 胡麻ソース

Sesame Sauce

½ cup unsweetened plain soy milk

½ cup chilled Dashi (page 000)

or 1 teaspoon of dashi powder

mixed into ½ cup cold water

2 tablespoons plus 2 teaspoons soy sauce

2 tablespoons mirin

3 tablespoons plus 1 teaspoon tahini

1 tablespoon rice vinegar

Pork, Mushrooms, and Shiitake

2 tablespoons roasted sesame oil

8 ounces thinly sliced boneless pork shoulder

8 large shiitake mushroom caps, thinly sliced

1 cup thinly sliced shishito, poblano, or bell pepper

2 tablespoons sake

2 tablespoons soy sauce

2 tablespoons mirin

2 tablespoons sugar

Assembly:

1 pound fresh thick ramen noodles, preferably tsumani

1 Japanese or Persian (mini) cucumber, or ½ English cucumber, thinly sliced (about 1 cup)

2 scallions, thinly sliced

1 tablespoon roasted sesame seeds

Chili oil (optional), for drizzling

Mazemen is a type of ramen served with sauce instead of broth. *Maze* means “mis,” and *men* means “noodle,” so when eating mazemen you’re supposed to mix it well to incorporate all the ingredients. We love this mazemen because it reminds us of cold sesame noodles, but even better. Ramen is all about the relationship between the noodles and broth, or sauce in this case. The thicker or richer the broth or sauce is, the fatter the noodle should be, which is why we use chubby tsumani ramen.

Any unsweetened and plain soy milk will work for this recipe, but if you live near an Asian grocery, pick up some fresh, high-quality soy milk, or a shelf-stable variety, such as Kikkoman.

SERVES 4 • TOTAL TIME: 45 MINUTES

Bring a large pot of water to a boil.

To make the sesame sauce: In a blender, combine the soy milk, dashi, soy sauce, mirin, tahini, and vinegar and blend until fully mixed, for just a few seconds. Transfer to a container with a lid and refrigerate. You can make the sesame sauce up to 3 days ahead.

To prepare the pork and mushrooms: In a skillet, heat the sesame oil over high heat. When the oil is shimmering, add the pork shoulder and cook, stirring occasionally, until lightly browned, 2 to 3 minutes. Add the shiitake mushrooms and peppers and cook, stirring a few times, until lightly browned, about 2 minutes. Add the sake, soy sauce, mirin, and sugar and cook until the sauce is reduced by about half, 1 to 3 minutes. Transfer to a bowl and set aside.

To assemble: Prepare an ice bath by filling a large bowl that a colander can fit into with cold water and ice cubes.

Drop the noodles into the boiling water and stir immediately. Cook according to the package directions (see How to Cook Japanese Noodles, page 000). Drain the noodles in a colander, then immediately plunge the colander with the noodles into the ice bath to stop them from cooking. Once the noodles are fully chilled, drain thoroughly.

Divide the noodles among four serving bowls. Divide the sesame sauce and the pork and mushroom mixture, along with its sauce, evenly among the bowls of noodles. Garnish with the cucumber, scallions, and roasted sesame seeds. Drizzle on chili oil if you like it spicy. Mix well before eating.

Note For a vegan version of this dish, leave out the pork and substitute vegetable stock for dashi.

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LOVE JAPAN

Discover comforting homestyle Japanese American cuisine with 100 unique, simple, and tasty recipes from the owners of innovative Brooklyn restaurant Shalom Japan.

Crispy karaage. 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 Okochi 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? Home cooking inspired by the Japanese 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 running a restaurant and a household together, Sawako and Aaron have distilled these recipes for maximum flavor and minimum fuss demonstrating that Japanese cooking can be everyday cooking.



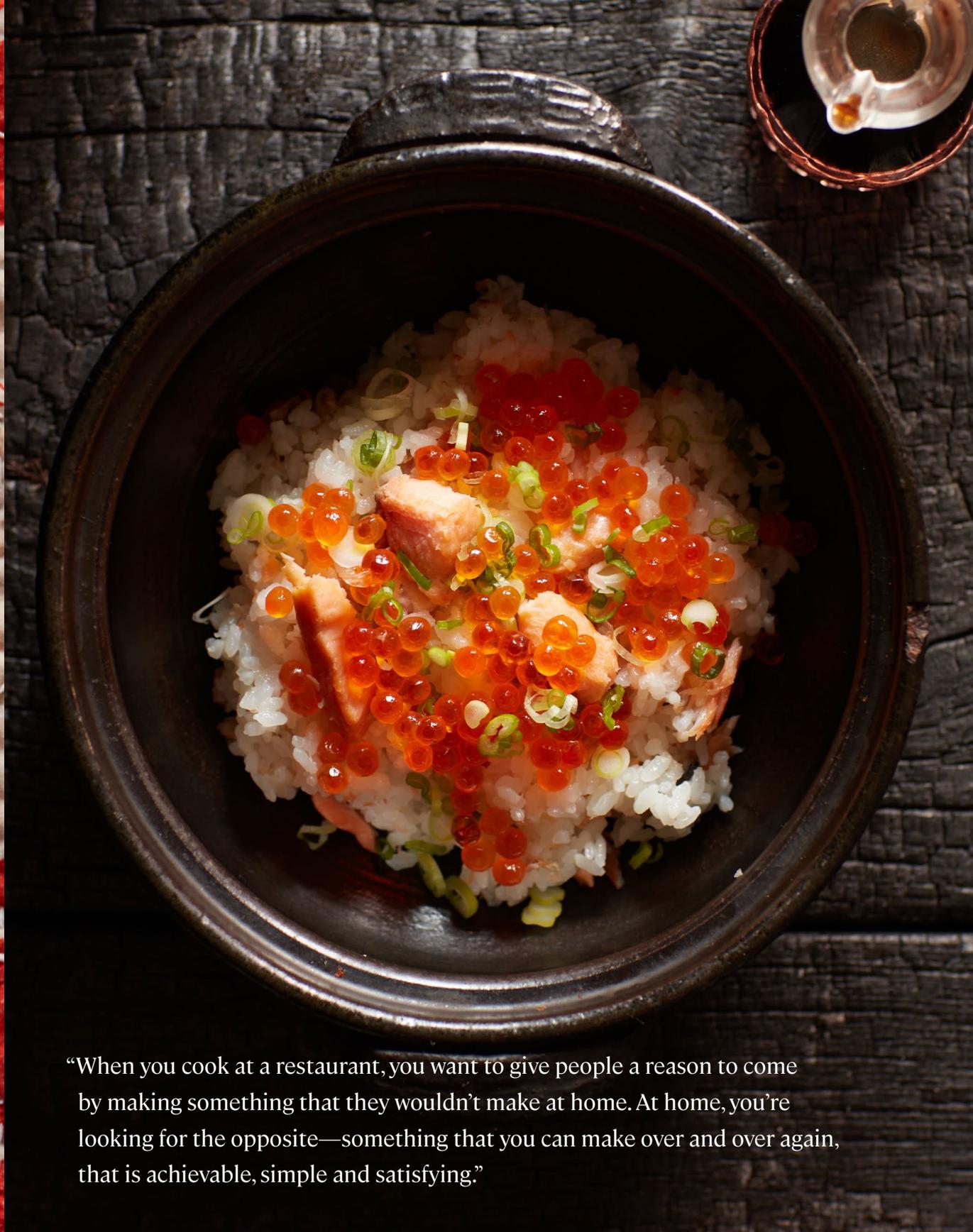
SAWAKO OKOCHI is co-chef and co-owner of Shalom Japan in Brooklyn, New York, with her husband, Aaron Israel. She undertook the culinary program at the New York Restaurant School and worked with Anita Lo at Annisa. She and Chef Lo competed on *Iron Chef America*, where they defeated Iron Chef Mario Batali. She spent five years as the chef de cuisine at The Good Fork in Brooklyn and went on to be the executive chef at Lani Kai.

AARON ISRAEL discovered his passion for cooking while earning his BFA at Maryland Institute College of Art. After graduating, he worked at August, with Tony Liu, in the West Village. He and Chef Liu competed on *Iron Chef America*. He later worked at A Voce and went on to help open Torrisi Italian Specialties.

GABRIELLA GERSHENSON is a James Beard Award-nominated food writer and editor based in New York City. Her work has been featured in the *New York Times*, *Saveur*, *Wall Street Journal*, and many other publications. She was an editor of *The 100 Most Jewish Foods* and *On the Hummus Route*. She is currently on staff at Wirecutter.

9781984860521 • 5/16/23
HC • \$30.00 (CAN \$40.00)
272 pages • 7¼ x 9 inches
100 photographs

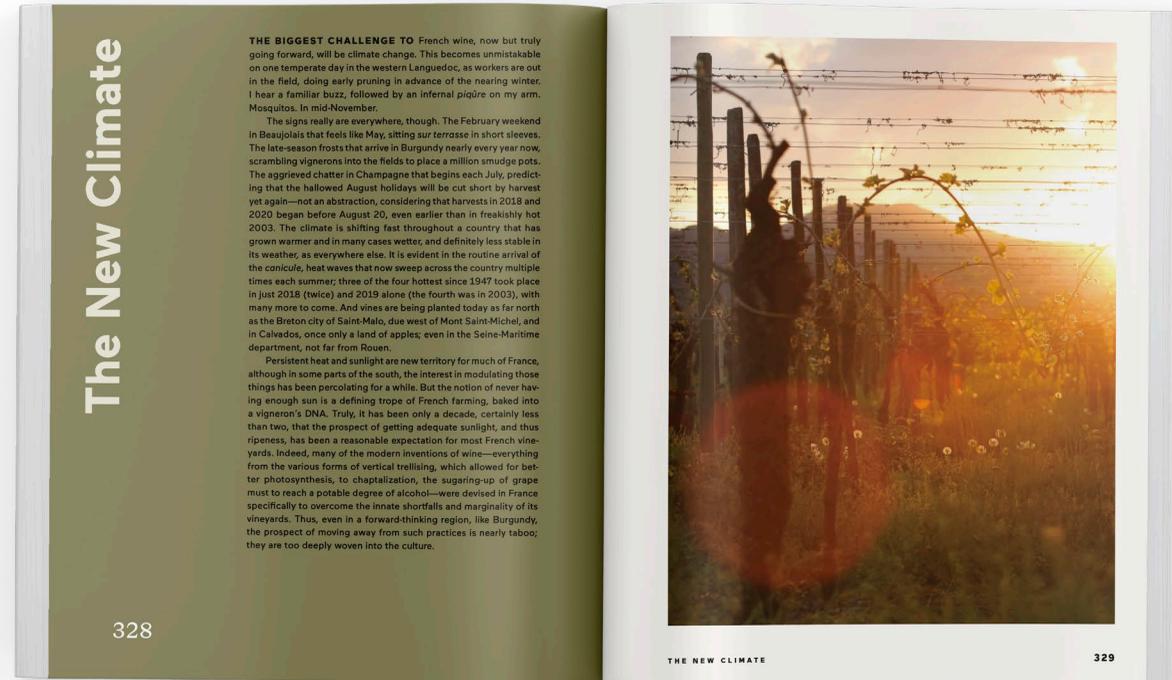




“When you cook at a restaurant, you want to give people a reason to come by making something that they wouldn’t make at home. At home, you’re looking for the opposite—something that you can make over and over again, that is achievable, simple and satisfying.”

The New French Wine

Redefining the World's Greatest Wine Culture

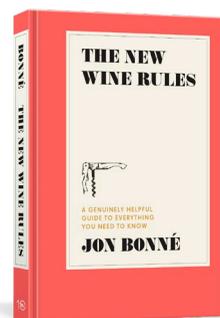


JON BONNÉ is one of the leading American voices on wine and food. Currently the managing editor of Resy, he previously spent nearly a decade as the wine editor and chief wine critic of the *San Francisco Chronicle*, and served as the lifestyle editor and wine columnist for MSNBC, the US columnist for *Decanter* magazine, and the wine consultant for JetBlue Airways. His work has earned him three Roederer Awards—the most ever won by an American, including for his groundbreaking book *The New California Wine*—and has been recognized by the James Beard Foundation nearly a dozen times.

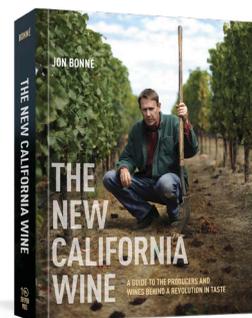
The first definitive guide to contemporary French wines and producers in a deluxe two-book package, from a two-time James Beard Award winner

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 meticulously reported narrative overview of each region—the soil and geography, the distinctive traditions, and contemporary changes. Then turn to the second book, which is an exhaustive reference guide to the producers and their wines, similarly detailed by region. From Burgundy to Bordeaux and everywhere in between, this is sure to be the resource on modern French wine for decades to come.

9781607749233 • 3/28/23
Boxed Set • \$135.00 (CAN \$176.00)
864 pages • 8 x 10 inches
250 photographs & 17 maps



ALSO BY JON BONNÉ
THE NEW WINE RULES
9780399579806

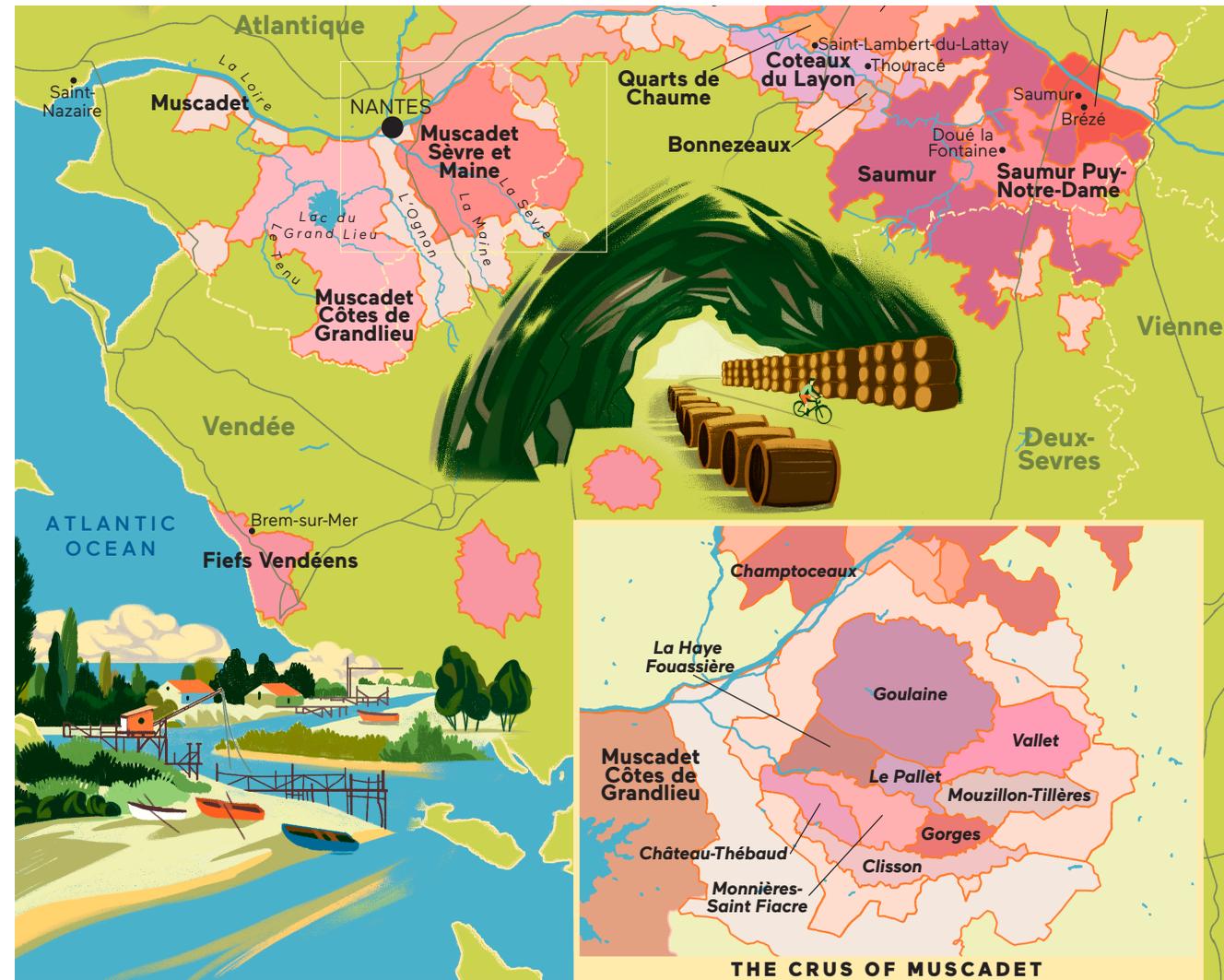


THE NEW CALIFORNIA WINE
9781607743002



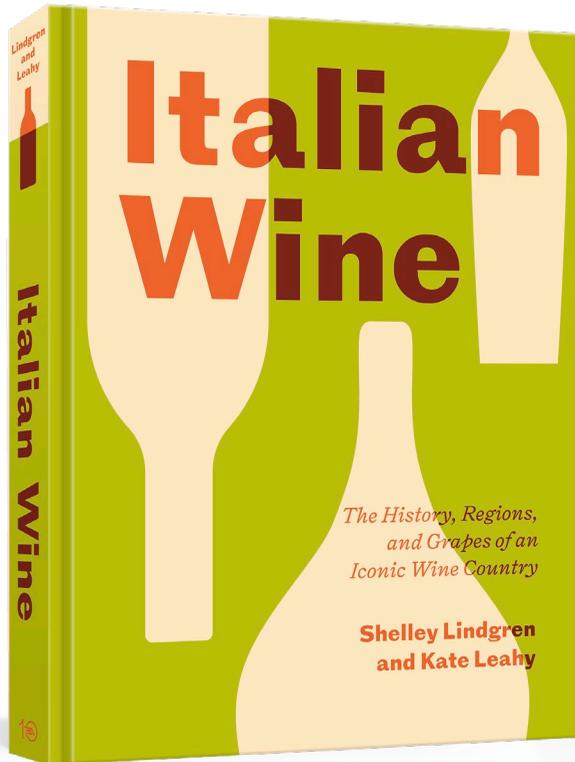


“Because we see France as the wine world’s North Star, we often think of it as rigid and unchanging. Nothing could be further from the truth. French wine is malleable and wildly evolving and always improving for the better.”



Italian Wine

The History, Regions, and Grapes of an Iconic Wine Country



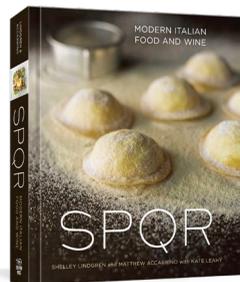
SHELLEY LINDGREN (above left) is the wine director and owner of San Francisco's beloved Italian restaurant, A16. She has received the James Beard Award for Outstanding Wine Program and has been knighted by the Italian government, receiving the prestigious Cavaliere dell'Ordine Della Stella d'Italia (Dott.ssa) distinction for her work promoting Italian wine. Shelley's writing has been featured in the *Wall Street Journal*, *Food & Wine*, *Punch*, *San Francisco Chronicle*, and many other publications. She served on the board of La Cucina, the Guild of Sommeliers, and Slide Ranch and is a member of Les Dames d'Escoffier. She lives in San Francisco with her husband, two sons, and a border collie.

KATE LEAHY (above right) is an author and coauthor of more than a dozen books, including *Wine Style*, *Lavash*, *La Buvette*, and *Burma Superstar*. Her work has been featured in *Food & Wine*, *Bon Appétit*, and *Smithsonian Magazine*. A former line cook turned writer, she lives in San Francisco with her partner and their corgi.

Shelley and Kate's first book, *A16 Food + Wine* was IACP's Cookbook of the Year in 2009. They are also coauthors of *SPQR: Modern Italian Food and Wine*. This is their third book together, a culmination of two decades of traveling to Italy and tasting Italian wines.

An introduction to the wines of Italy by region and grape, telling the story of how the history of the country shaped Italian wines and how modern winemakers are looking to the past to revive the industry.

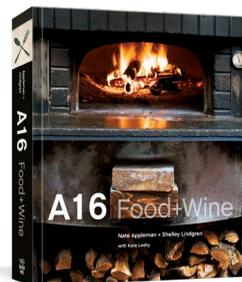
From award-winning sommelier Shelley Lindgren, who has long been recognized (and now knighted!) for her promotion of lesser-known Italian wines, and acclaimed cookbook author Kate Leahy comes a user-friendly and beautiful resource to Italian wines two decades in the making. The dynamic storytelling duo takes you through a beautifully photographed and delightful journey to understand what Italian wine looks like today: the makers shaping the industry, the innovative ways farmers are adapting to climate change, and the history that paved the path for this current movement. Travel vicariously through all twenty regions with Lindgren and Leahy and expand your palates further than the Chianti, Pinot Grigio, and Lambrusco that you already know. The curiosity and that passion Lindgren and Leahy have is infectious and inviting, and you'll leave with a buzz and a richer understanding of the country's wines. Let *Italian Wine* be your guide into this endlessly fascinating, diverse world of wine.



9781984857620 • 8/29/23
HC • \$35.00 (CAN \$48.00)
304 pages • 8 x 10 inches
100 photographs & 5 maps



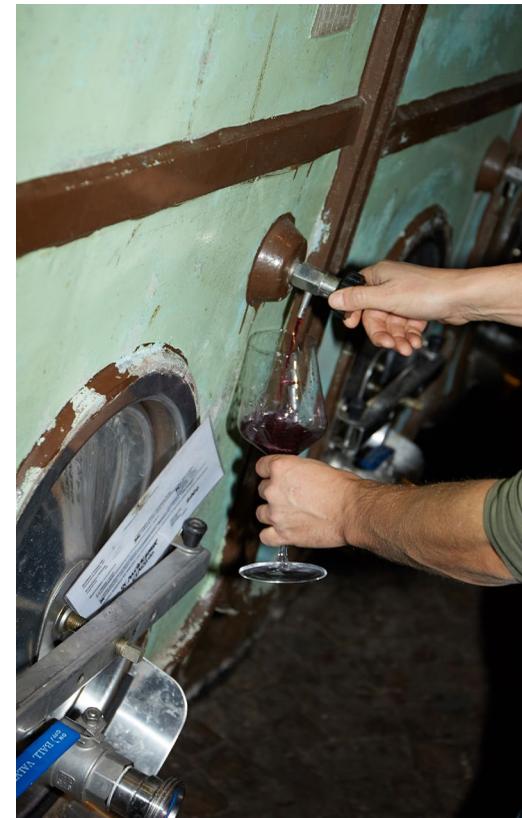
ALSO BY SHELLEY LINDGREN
& KATE LEAHY
SPQR
9781607740520



A16
9781580089074

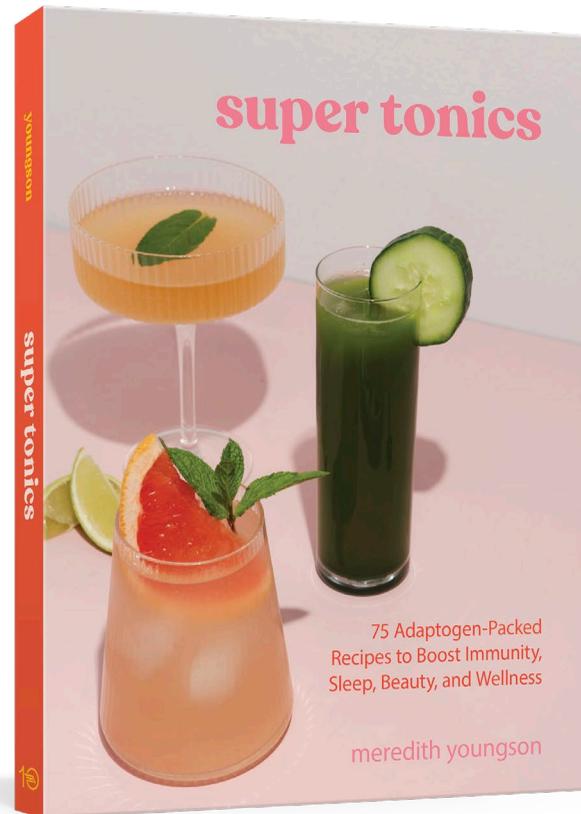


“The best part for wine drinkers is that Italian wines have something for everyone, from everyday wines to special occasion wines, from classic styles to natural, to everything in between.”



Super Tonics

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



MEREDITH YOUNGSON is a holistic nutritionist and founder of the popular wellness tea brand Lake & Oak Tea Co. Her superfood-packed tea and tonic blends are sought after for their flavors and health benefits and enjoyed by celebrities such as Miranda Kerr. A professional recipe developer and plant-forward cook, Meredith has competed on and won an episode on Food Network's *Wall of Chefs*. Her engaged followers look to her for health- and happiness-promoting recipes, as well as plant-based inspiration.

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.

So many people suffer from exhaustion, anxiety, and irritability, or struggle with a challenged immune system and would benefit from taking their well-being into their own hands. While the benefits of nature's powerful superfoods are becoming mainstream, the missing link for many is the ability to put the information into everyday practice. In *Super Tonics*, holistic nutritionist Meredith Youngson shares her journey of improving her mental and physical health through teas and drinks she concocted, demonstrating how homemade elixirs can optimize anyone's health. Her 75 fresh and accessible recipes include Clean Green Energy Tonic, Cucumber Mint Hydrator, and Wind-Me-Down Golden Mylk, and more. Whether it's a new addition to your morning routine or an aid for getting a better night's rest, these elixirs provide comfort, nourishment, and pleasure.

9781984861672 • 4/11/23
TR • \$18.99
192 pages • 6 x 8 inches
60-75 photographs





“*Super Tonics* empowers the wellness-curious to make elixirs at home that aid in everything from boosting energy, immunity, and mental well-being to clearing skin, relieving stress, and improving sleep quality.”

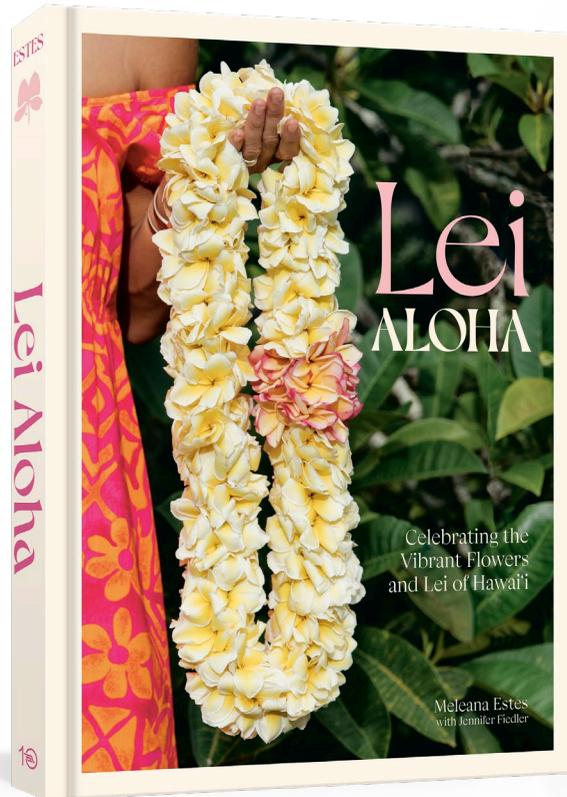


HOME & GARDEN



Lei Aloha

Celebrating the Vibrant Flowers and Lei of Hawai'i



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Lei Aloha



Hua, an endemic member of the hibiscus family, can be a versatile plant for lei makers, though it's rarely found in a lei shop. On the day I joined them at Makua, in between jumping in the water to cool off from the heat and body surfing in the rolling shore break, Pinaua and her three daughters sat on the beach and made an impromptu lei set out of hua. Ko'iahi tied the stems of the oval leaves together in a knotted style called hipu'u that is often made with kukui or 'olapa leaves. Ma'aloua strung the delicate yellow flowers, which turn a burnished mahogany shade when they fall or are picked, together in the kui pololei style (strung in a straight row). In a separate lei, she strung stacks of the individual petals together a fuller look. Pinaua used both the leaves and the yellow flowers in a haku lei, using it to braid in other coastal plants including pohinahina and maupaka. With just this one plant, they had come up with four different ways to represent Makua.



Explore Hawaiian culture through the art of lei making, with flower inspirations and gorgeous photography.

Brimming with vibrant photos of the most famous flower garlands of Hawai'i (the lei), lush tropical gardens, and dreamy island settings, *Lei Aloha* tells the story of the flowers, craftsmanship, and community of lei culture, offering a window into this beautiful world. Local style icon Meleana Estes continues the legacy of her native Hawaiian grandmother, well known for her intricate and stunning lei and the warmth with which she shared them. Each chapter in *Lei Aloha* tells the story of a grouping of flowers and lei, like the elegant strands of white and yellow ginger for a candle-lit party or striking lei haku made for hula performances. Sprinkled throughout are anecdotes about the fascinating history of flowers and island traditions as well as tips for styling, lei-making, and flower care. With evocative photos and stories, *Lei Aloha* shares a side of the islands that only locals usually get to see.



MELEANA ESTES, stylist and lei expert, learned to make leis from her native Hawaiian grandmother. After launching her career in fashion design in New York, Meleana moved back to Hawai'i and returned to making lei in the tradition of her tūtū (grandmother) sharing with family and friends. Today Meleana's lei and talent are sought after for fashion shows, photo shoots, workshops, styling and social media collaborations, and are inspiring a new generation of lei makers and flower shops. She is the founder of the Meleana lifestyle brand and her work has been featured in *Coastal Living*, *French Elle*, *Vogue Japan*, *Garance Doré*, and on CNN and the BBC. She lives in Honolulu, Hawai'i.

JENNIFER FIEDLER is the author of *The Essential Bar Book*, which was featured in the *New York Times* and the *Boston Globe*, among others. She is a co-author of *Brooklyn Beer Shop's Beer Making Book*, contributor to the Wildsam Hawai'i edition, and former editor at *Wine Spectator* magazine. She lives in Haleiwa, Hawai'i.

9781984860897 • 4/25/23
HC • \$32.50 (CAN \$42.50)
256 pages • 8 x 10½ inches
225 photographs



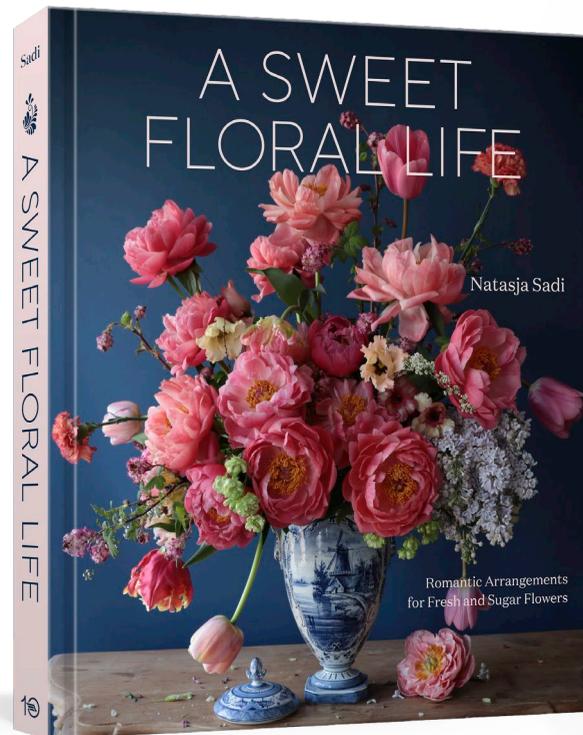


“Lei bring together people, they hold relationships, community, gratitude and protection. Lei are how we haku, or weave our memories; strings of scent and color that weave our lives together.”



A Sweet Floral Life

Romantic Arrangements for Fresh and Sugar Flowers



NATASJA SADI is a celebrated floral artist who composes fresh flower arrangements and sculpts exquisite sugar flowers from her home atelier in Amsterdam. Her celebration cakes are lifelike resemblances of floral beauty and are some of the most sought after in Europe. She and her flowers have been featured in magazines such as *Elle Decor*, *Victoria* magazine, *Flower* magazine, *Dutch Vogue*, and *Harper's Bazaar*. She teaches floral design and the secrets of sugar flower artistry in Europe, Asia, South Africa, and North America.

Learn how to create exquisite, lifelike sugar flowers to pair with fresh blooms and create the floral arrangements of your dreams.

Rising Instagram star Natasja Sadi's floral arrangements have a sumptuous, old-world look straight out of a classical painting. But the secret is that they often contain a surprise twist: handmade sugar flowers that are indistinguishable from real ones and last forever. A former fashion designer, Sadi began making flowers out of sugar to honor her African and Indonesian ancestors who worked in Suriname's sugarcane fields. In *A Sweet Floral Life*, she provides steps for sculpting sugar flowers, a versatile medium with limitless possibilities—they can be used in fresh floral arrangements, displayed on their own, or used to adorn cakes for special occasions. And whether it's the middle of summer or dead of winter, sugar flowers are always in season and always in perfect full bloom. Sadi also shares tutorials for fresh and seasonal flower arranging, living and entertaining with flowers, and photographing flowers. Capture the romance, set the mood, and be inspired with *A Sweet Floral Life*.

9781984861641 • 4/25/23
HC • \$35.00 (CAN \$48.00)
256 pages • 8½ x 10 inches
200 photographs



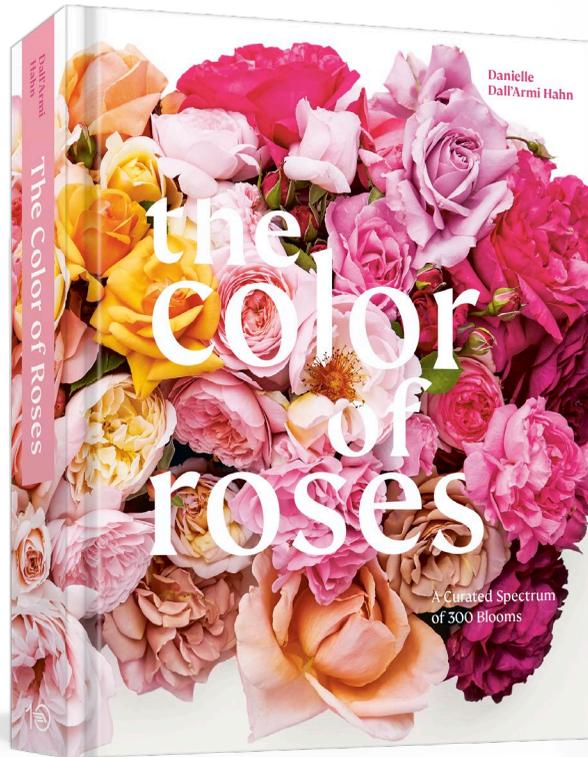


“Flowers as companions in our daily activities can brighten our lives, provide comfort, and make a house feel like a soulful, heavenly home.”



The Color of Roses

A Curated Spectrum of 300 Blooms



A unique photographic collection of 300 stunning roses that spans the full spectrum of the flower's shades and hues, creating a breathtaking rainbow that will amaze any flower lover.

Few flowers come in as many colors as the beloved rose. Curated by award-winning rosarian Danielle Dall'Armi Hahn, the flowers in *The Color of Roses* were selected not only for their glorious and subtle color combinations but also for optimal availability, repeat blooming, disease resistance, vase life, and fragrance. Organized by color, these 300 full-page photos take readers on a journey through all the marvelous shades of white, yellow, pink, peach, purple, orange, red, caramel, and even green blossoms—not to mention striped and bicolor. Also included are each rose's essential statistics, including name, plant type and size, breeder, and more to help gardeners, rose lovers, and floral designers discover their new favorite, making *The Color of Roses* the ultimate guide for selecting the perfect color rose for any occasion.

9781984861160 • 3/28/23
HC • \$35.00 (CAN \$48.00)
336 pages • 6½ x 8 inches
320 photographs



DANIELLE DALL'ARMI HAHN

is the owner of Rose Story Farm in Carpinteria, California, which has more than 40,000 rose bushes. She is an active member of the American Rose Society, recipient of the Great Rosarians of the World Award, and has been featured in *Sunset*, *Martha Stewart Living*, *Wall Street Journal*, *Better Homes & Gardens*, *Veranda*, *Wine Country Living*, *Victoria* magazine and on the Today show Oprah Daily.

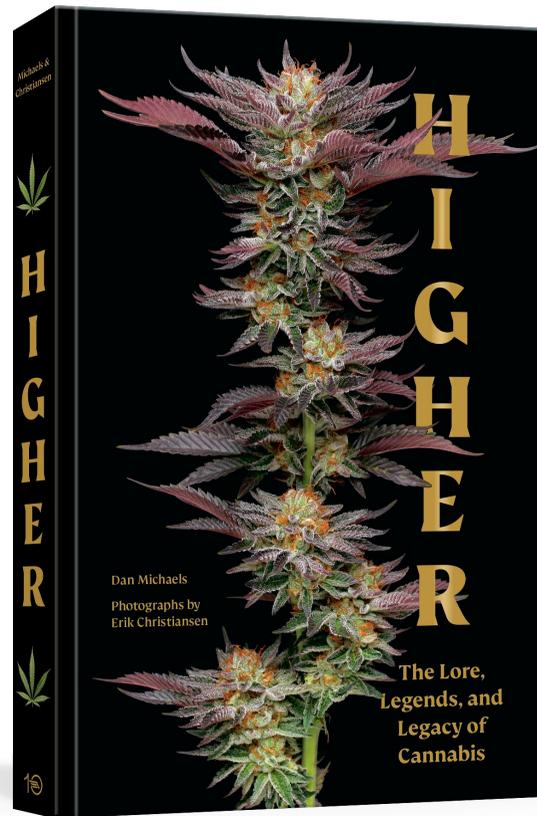


“Roses come in a remarkable array of colors from single tones to subtle blends ... from the deepest golds and coppers to the buff tones of yellow to striking reds and oranges.”



Higher

The Lore, Legends, and Legacy of Cannabis



A mind-blowing visual journey through the lore, legends, and legacy of cannabis, including fun facts, engrossing stories, and 100 striking portraits of the most popular strains out there.

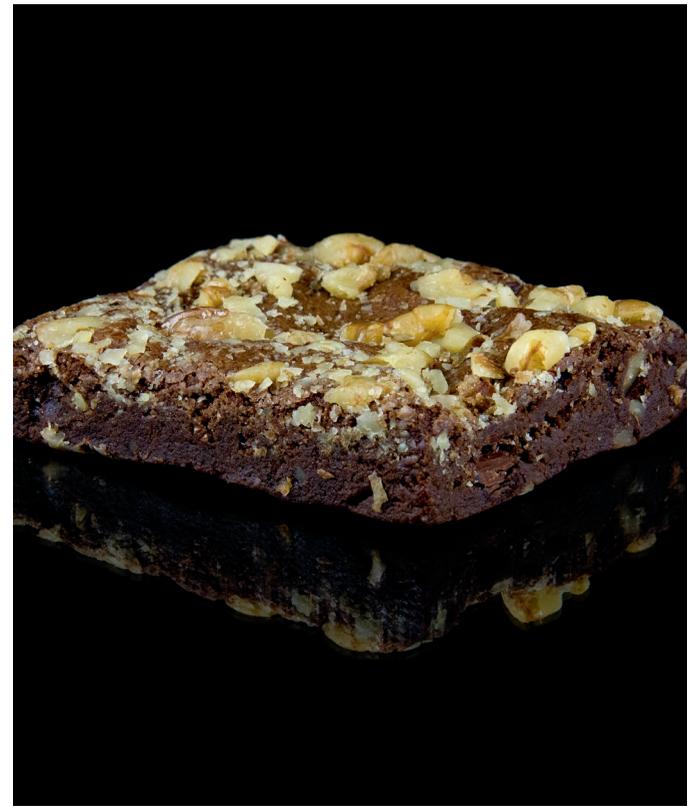
Higher breaks through the cloud of confusion around cannabis with a concise and comprehensive breakdown of bud. The culmination of significant research and conversation within the cannabis community, *Higher* offers portraits of the 100 most popular strains of yesterday and today, including intel on lineage, taste, THC content, and common effects, as well as stories about the misfits, visionaries, hijinks, and happenings that make cannabis so entertaining. Topics include origin stories and the rise and spread of modern cannabis; Prohibition and a historical timeline from legal to illegal and back to legal; anatomy and a complete breakdown of the plant's unique and complex botany; and consumption and all the ways people have imbibed through the ages. Featuring stunning, whole-plant photography, *Higher* offers the eye candy and sound information that today's diverse and discerning cannabis enthusiast wants.

DAN MICHAELS is a writer, designer, and founder of Sinsemedia, where he brings his experience and connoisseurship in cannabis culture to various collaborations, creative content, and package design projects in the cannabis industry.

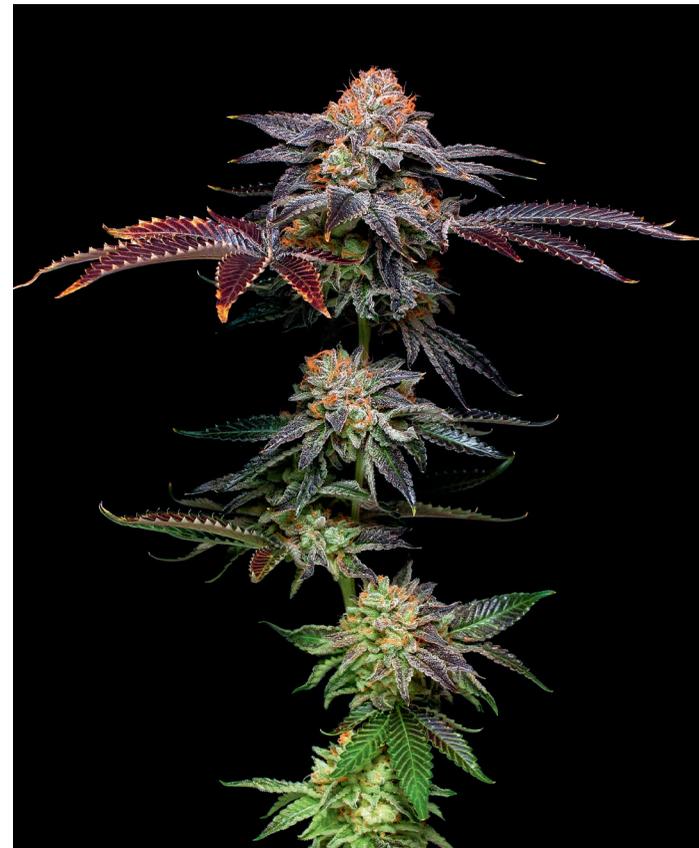
ERIK CHRISTIANSEN is a self-taught photographer and pioneer of focus-stacked photography. His hyper-detailed macrophotography has been featured on the cover of *Newsweek* magazine, in *Time* magazine, and on Slate, NPR, and Mashable.

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25 infographics





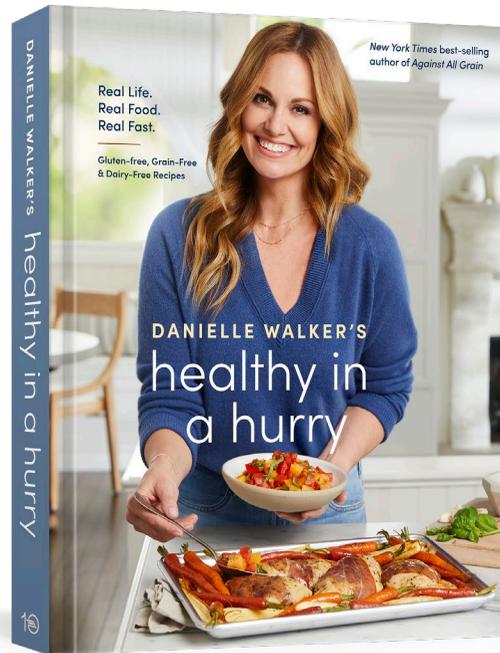
“Think of this book as an accessible field guide to becoming an unapologetically more enlightened pothead.”



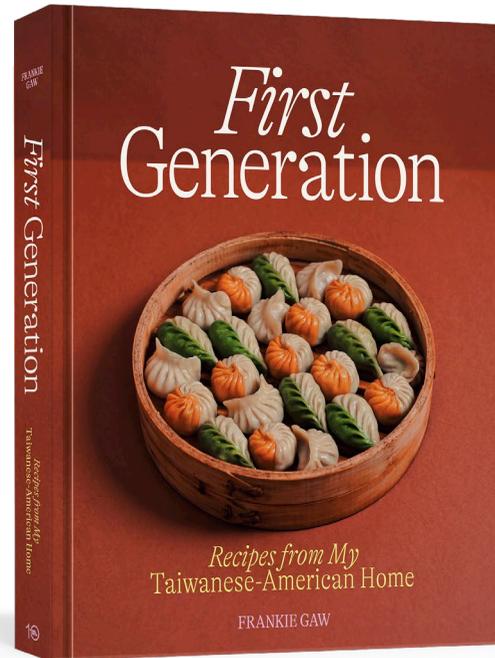
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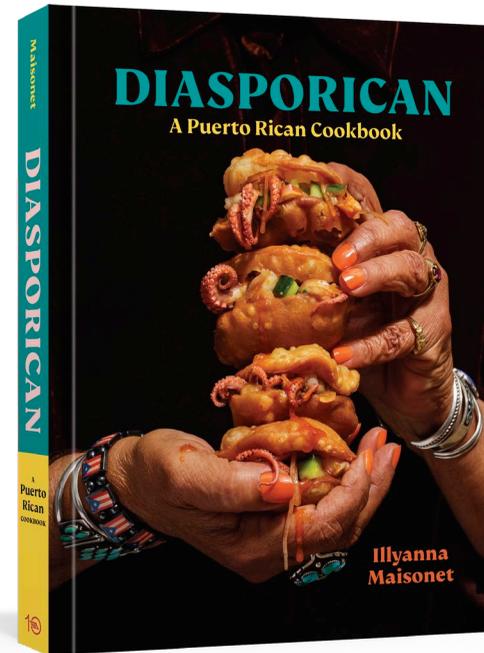
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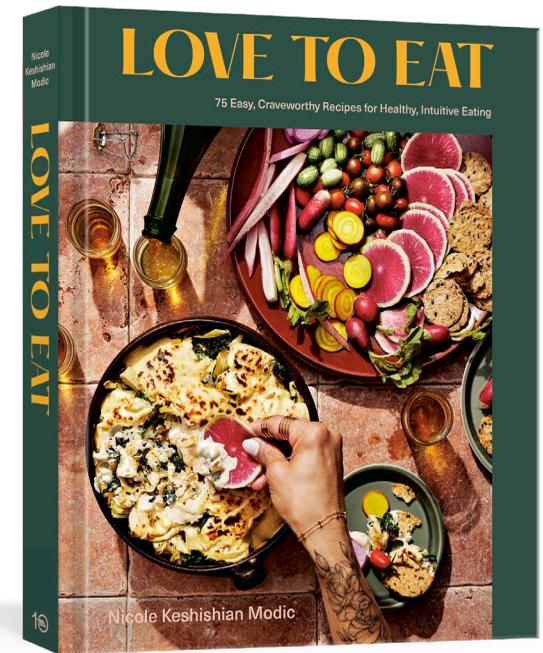
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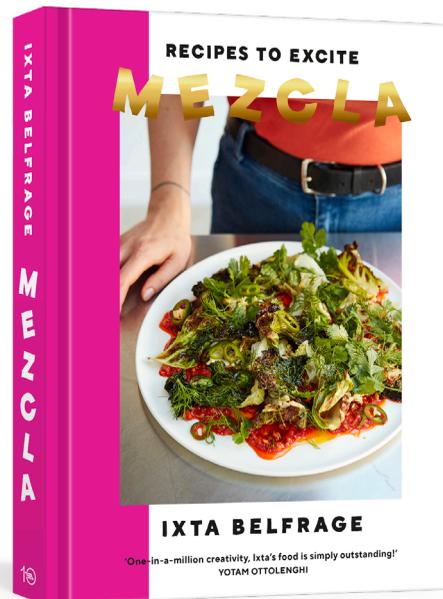
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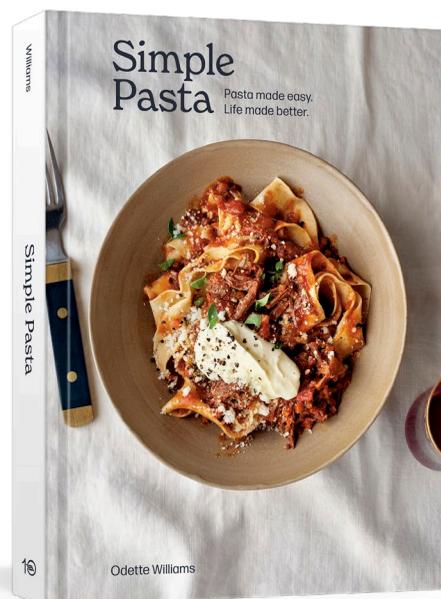
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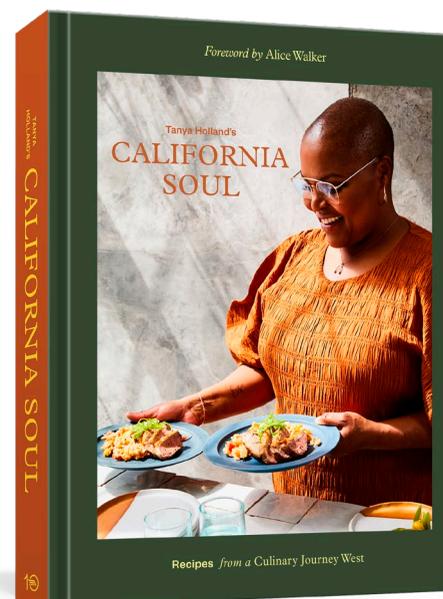
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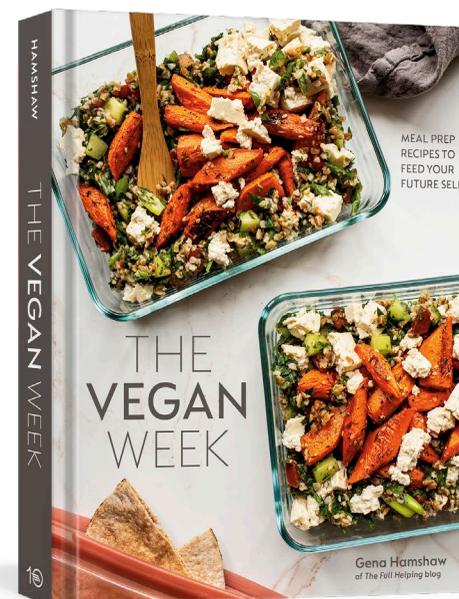
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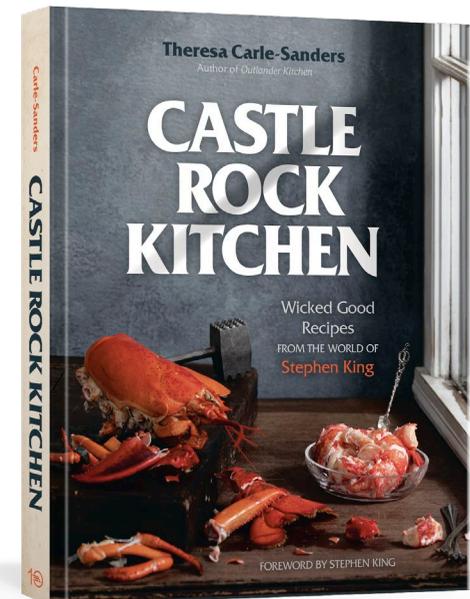
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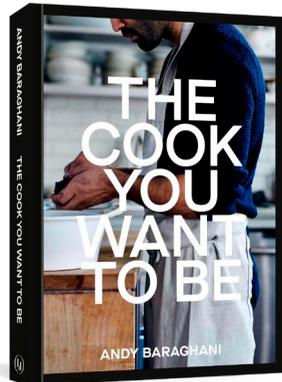
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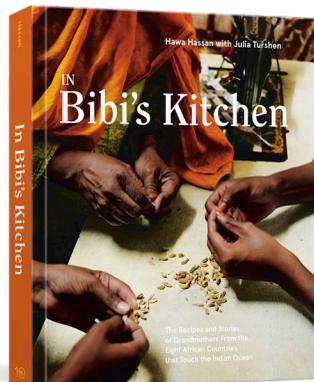
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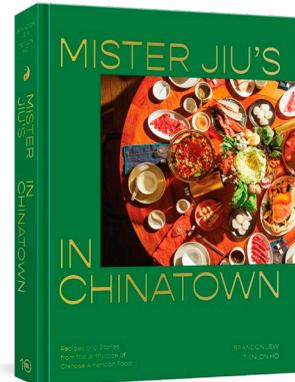
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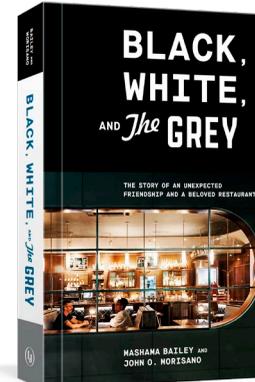
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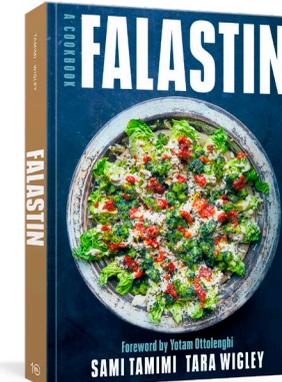
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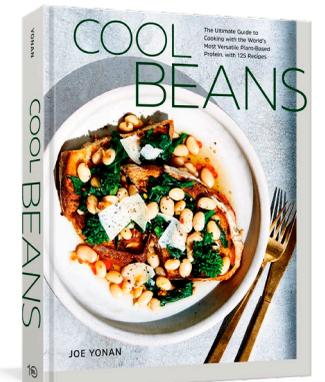
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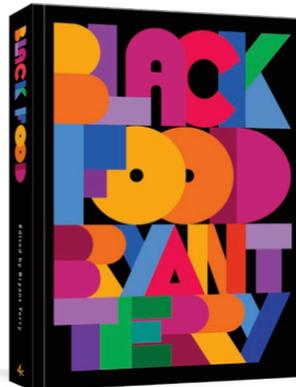
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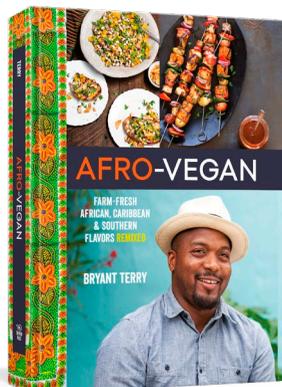
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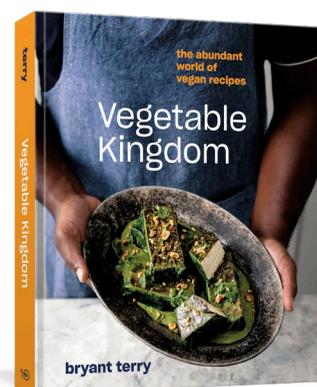
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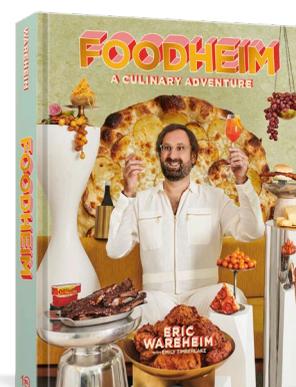
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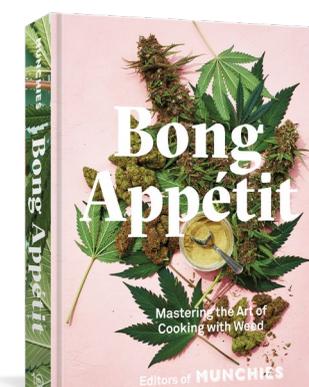
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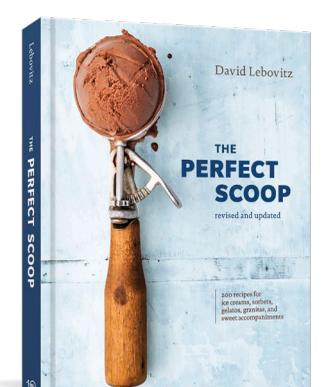
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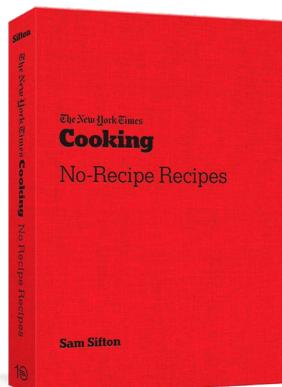
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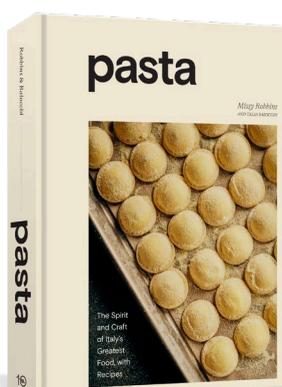
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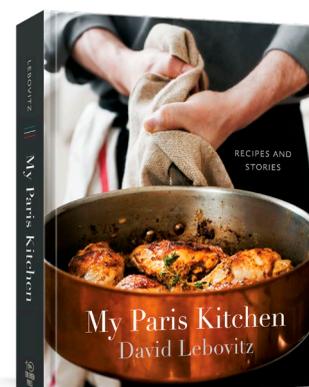
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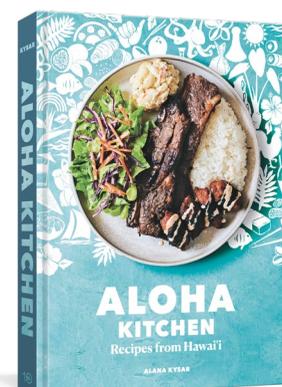
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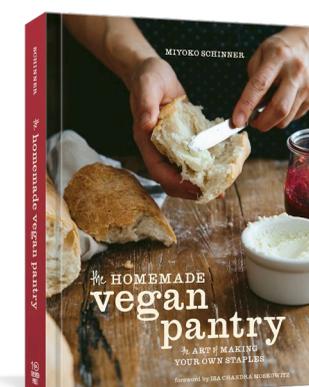
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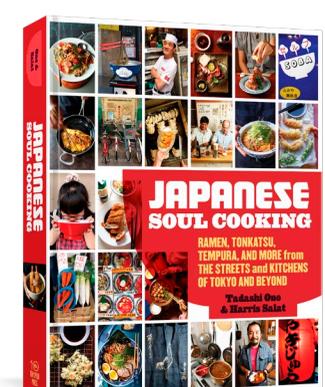
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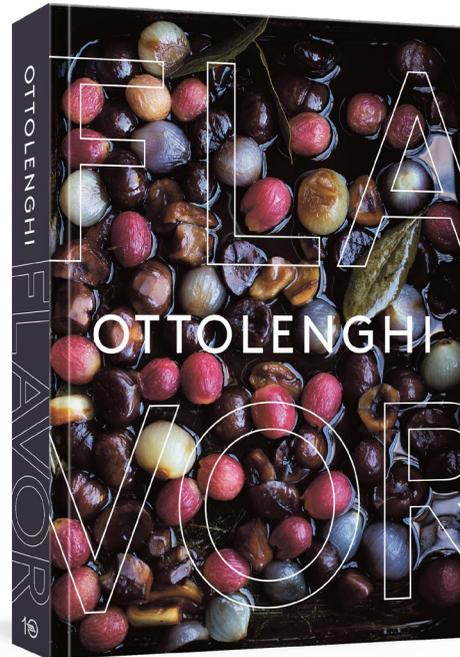
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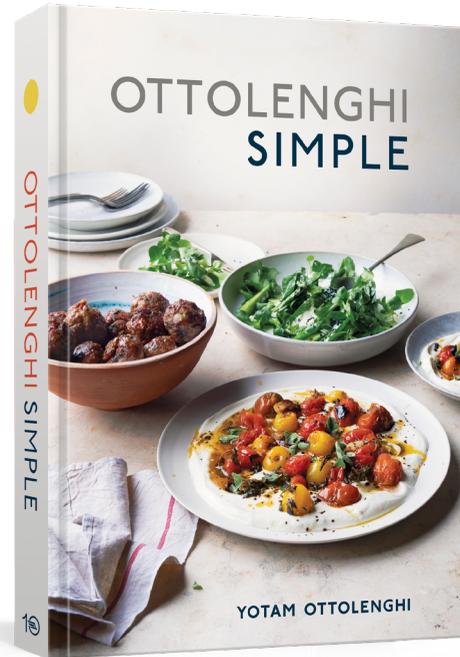
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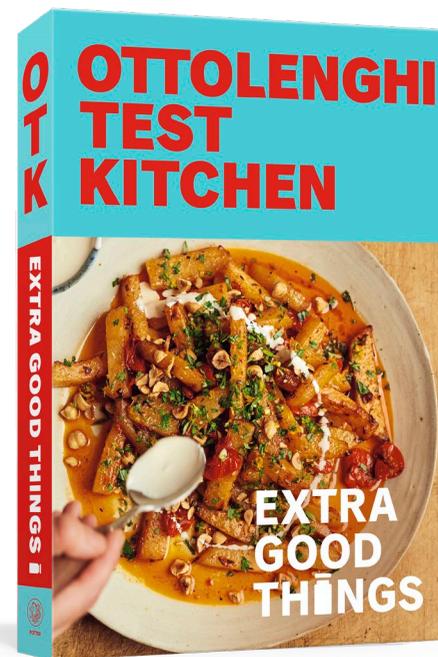
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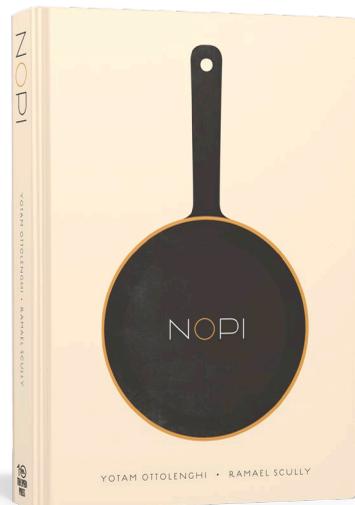
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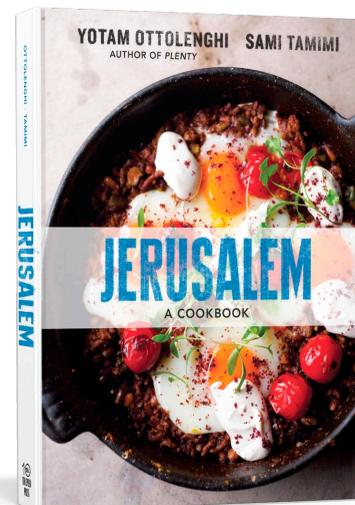
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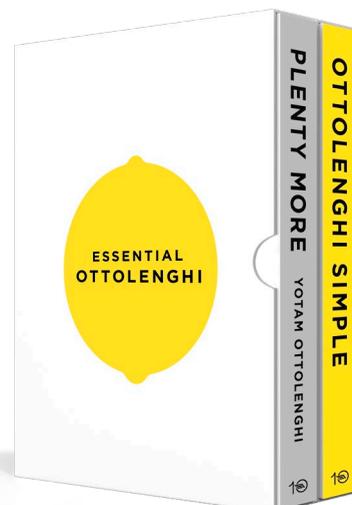
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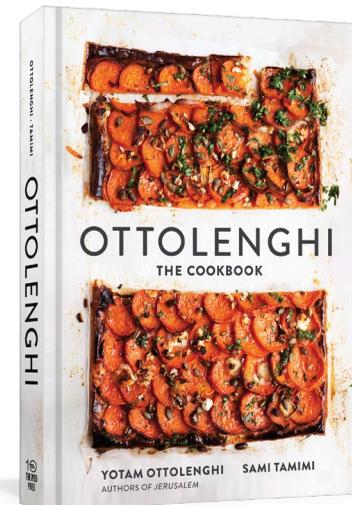
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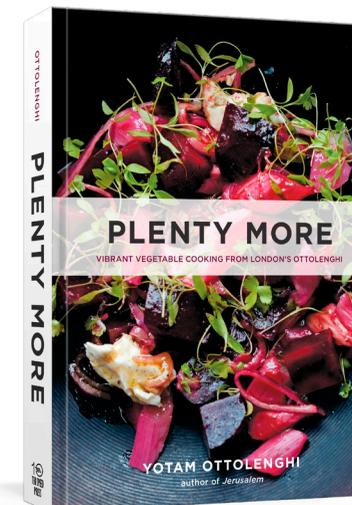
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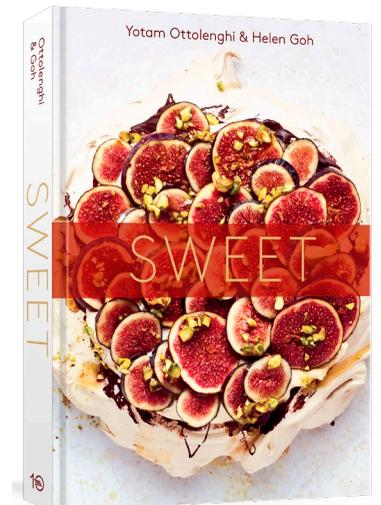
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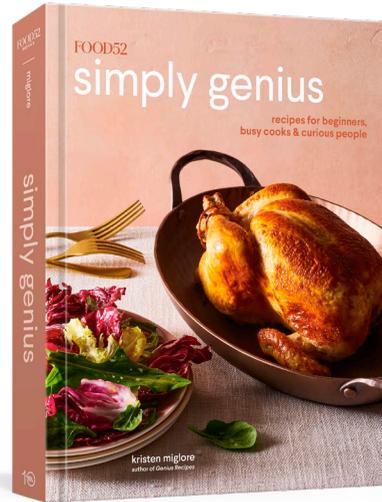
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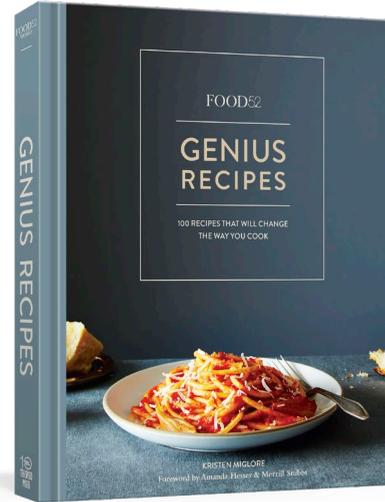
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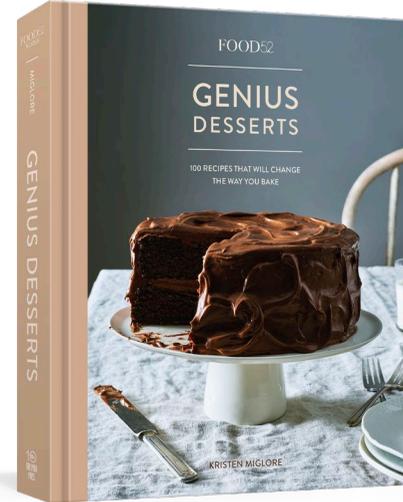
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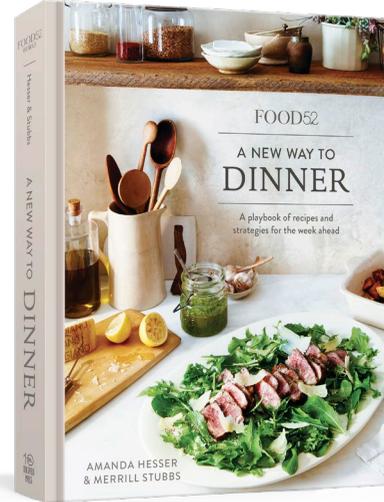
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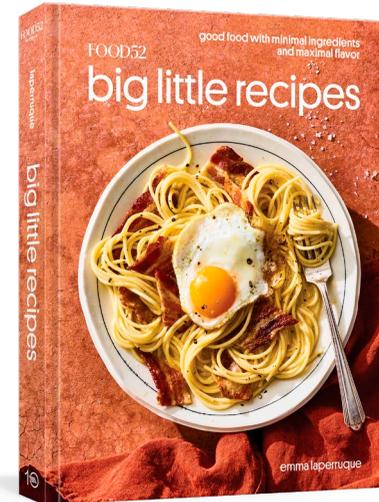
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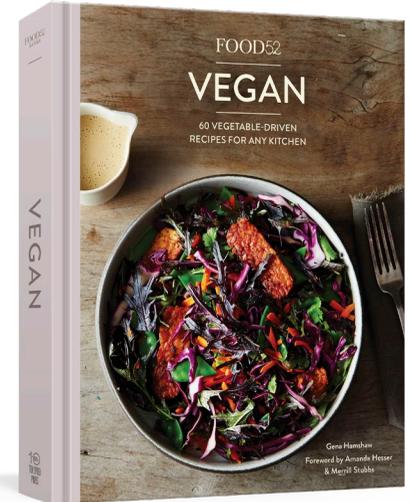
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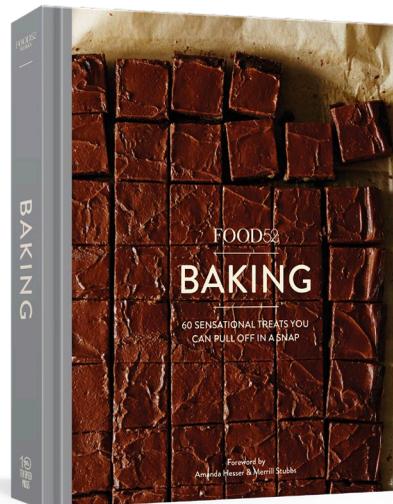
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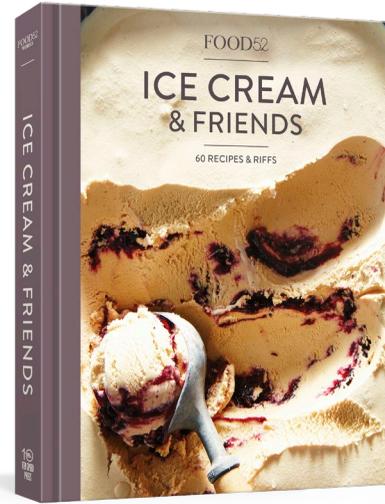
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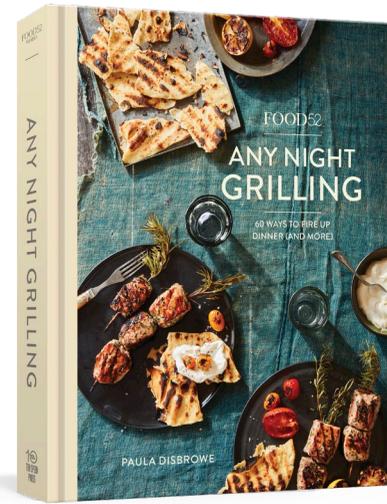
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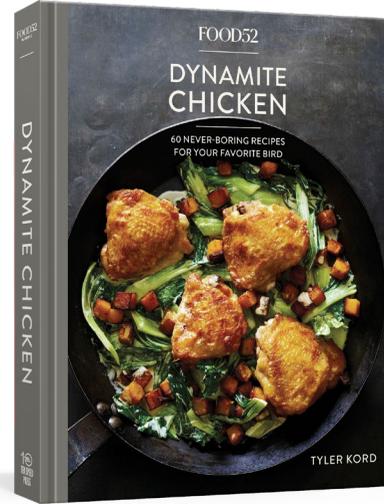
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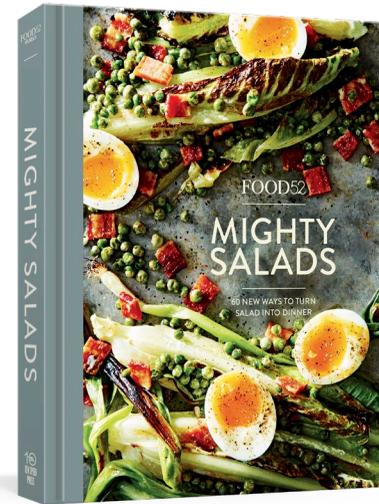
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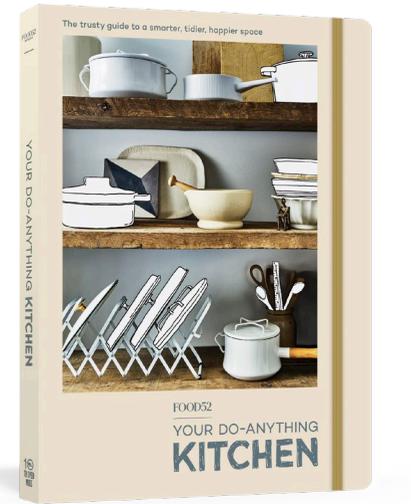
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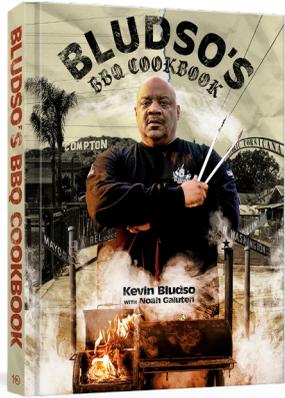
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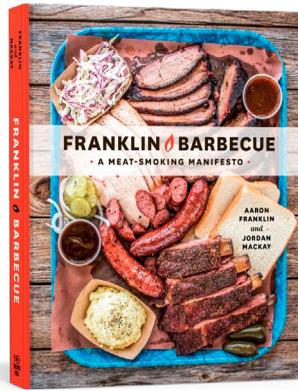
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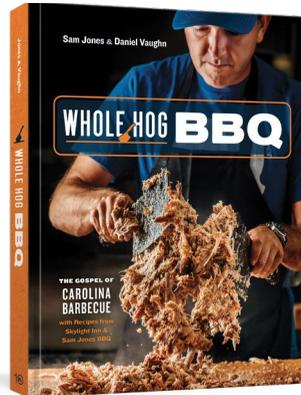
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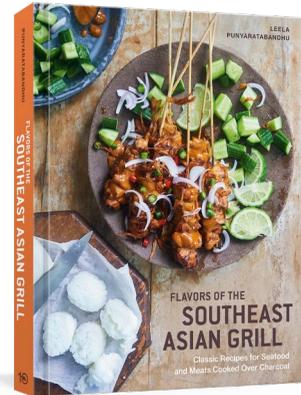
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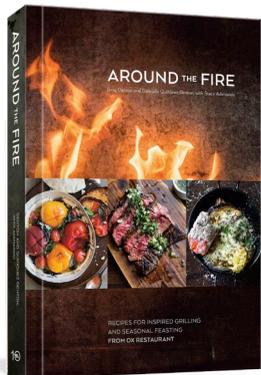
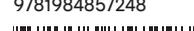
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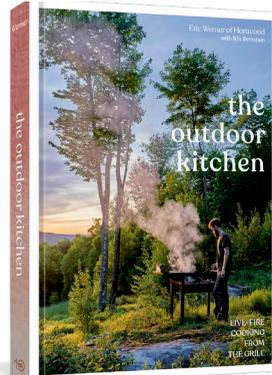
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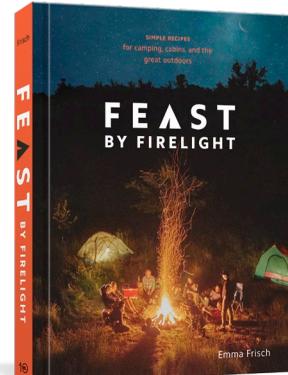
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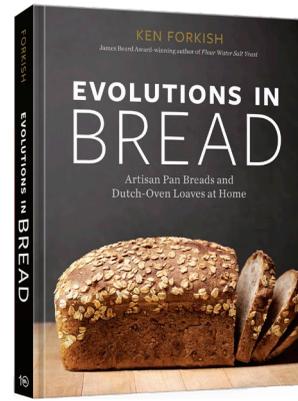
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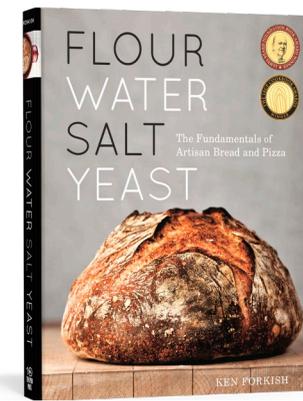
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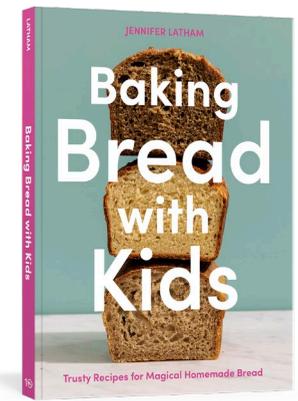
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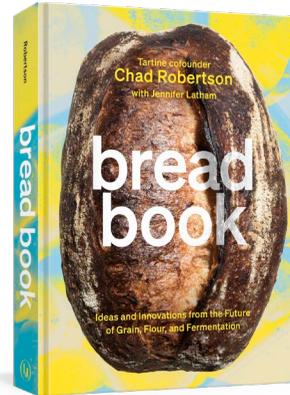
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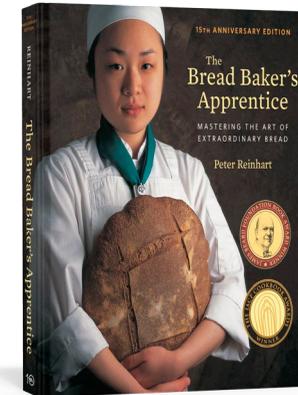
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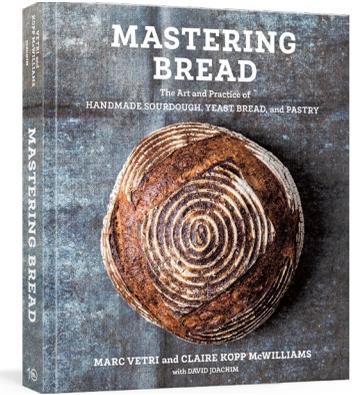
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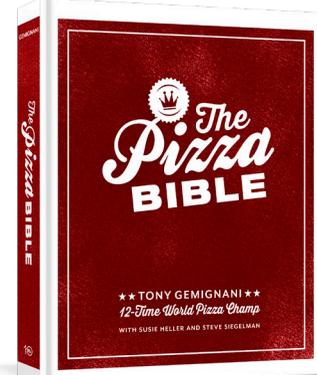
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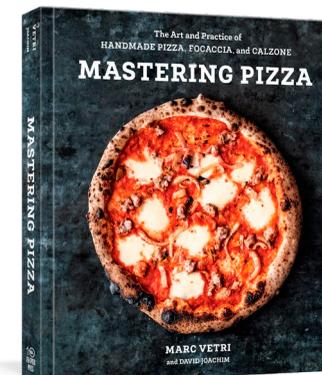
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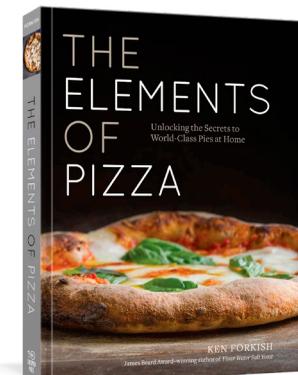
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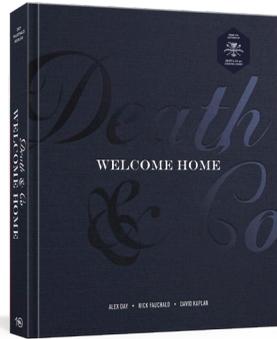
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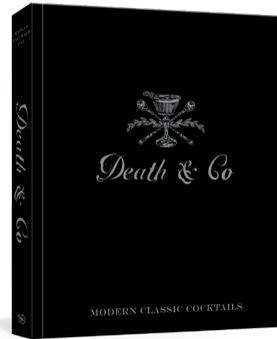
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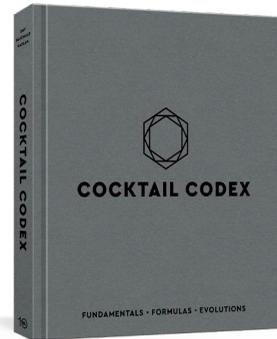
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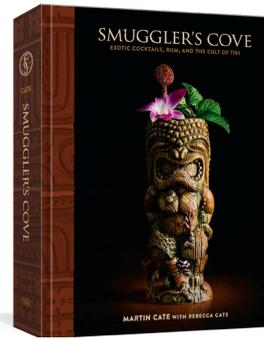
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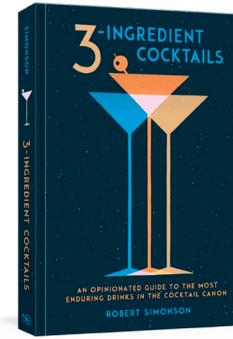
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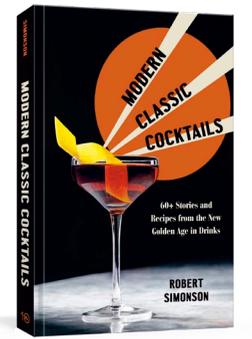
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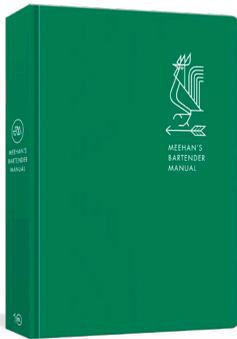
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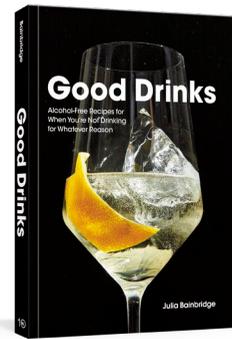
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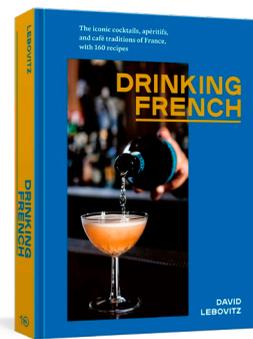
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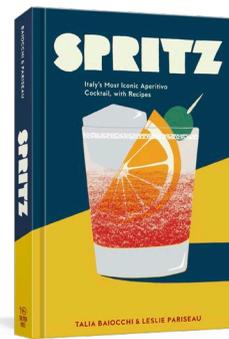
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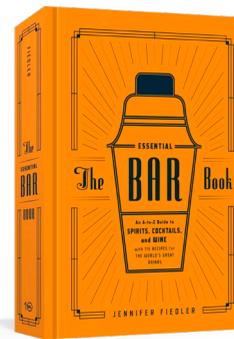
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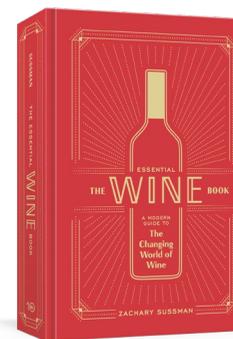
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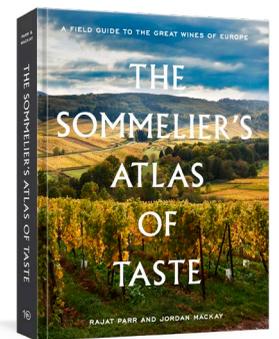
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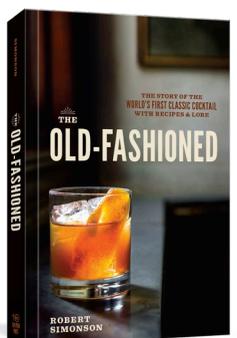
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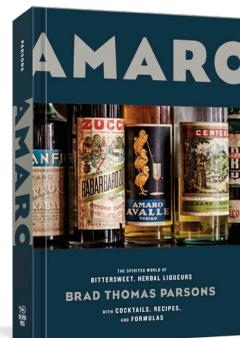
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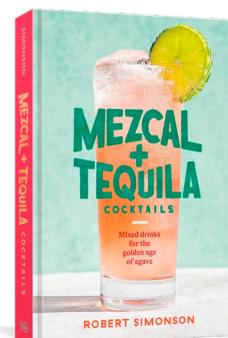
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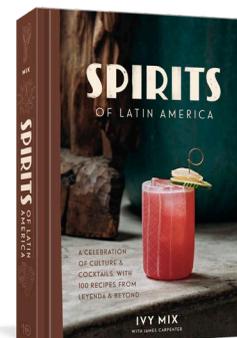
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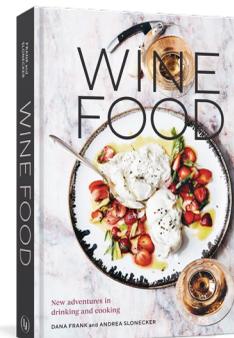
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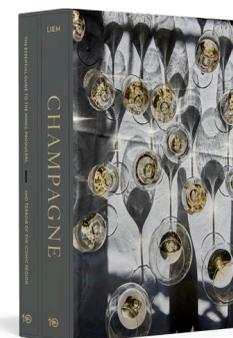
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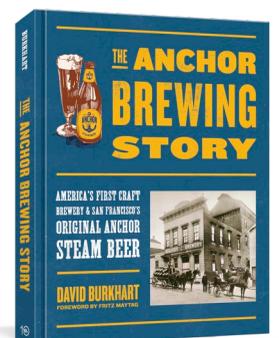
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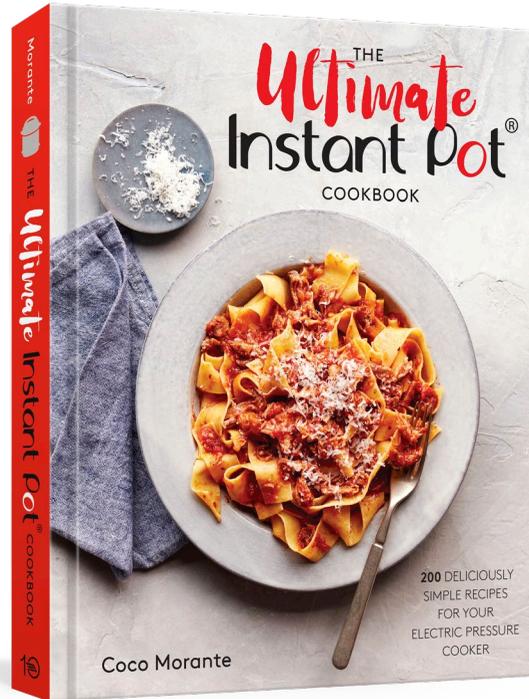
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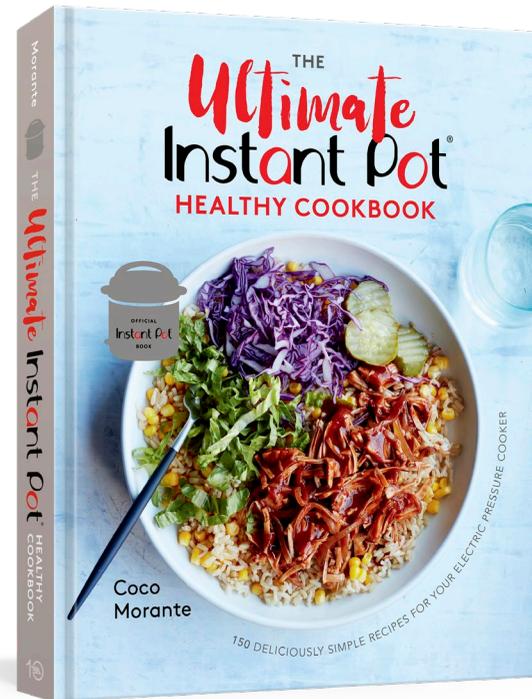
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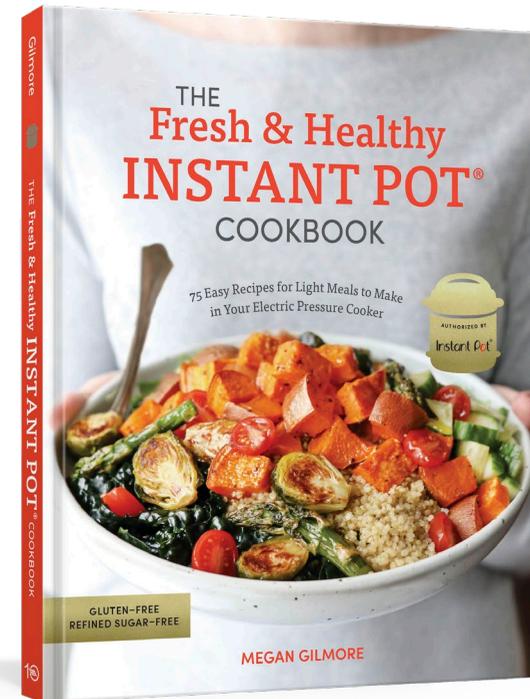
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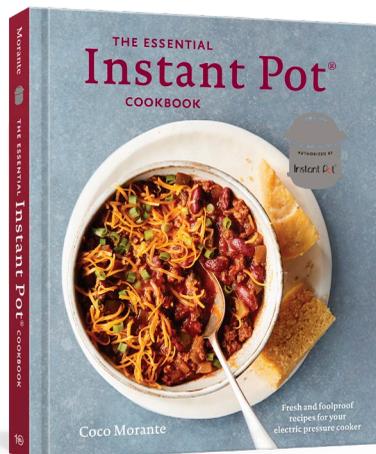
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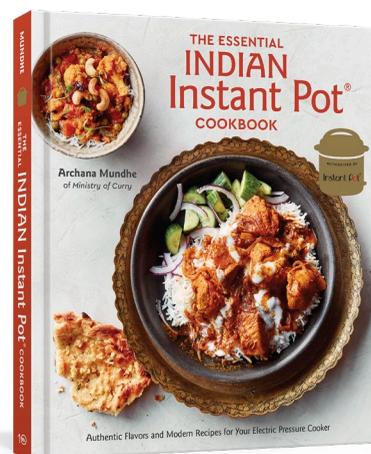
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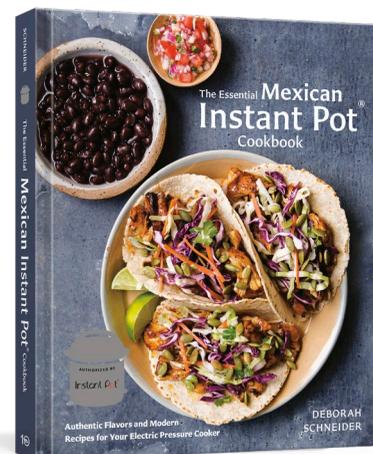
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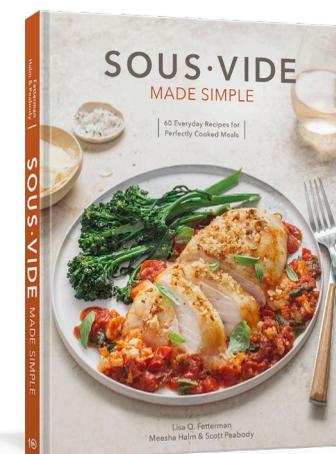
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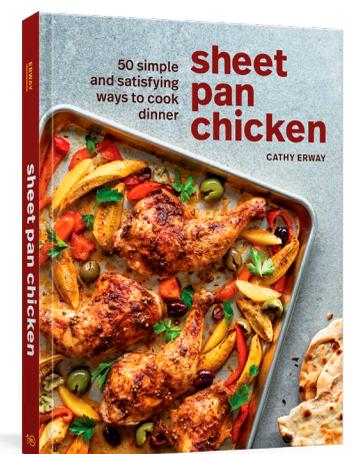
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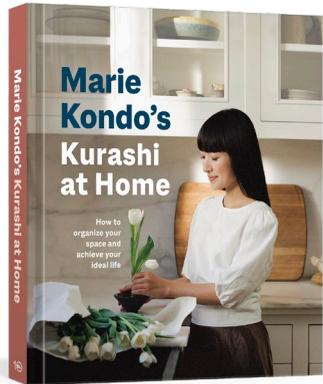
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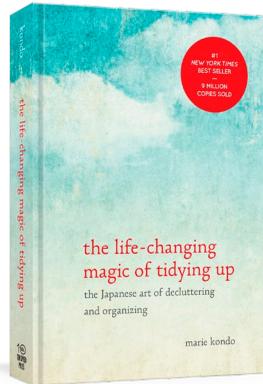
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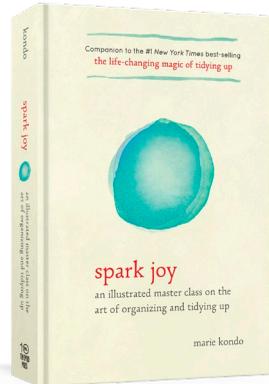
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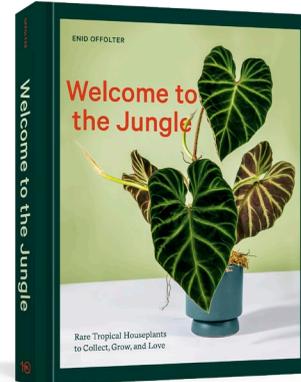
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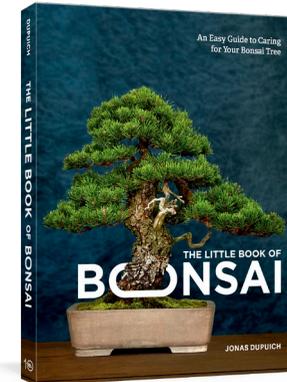
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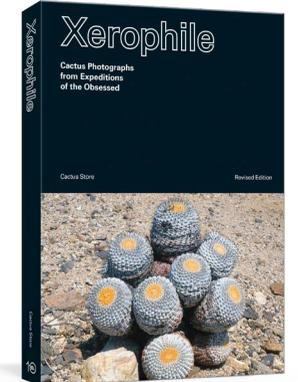
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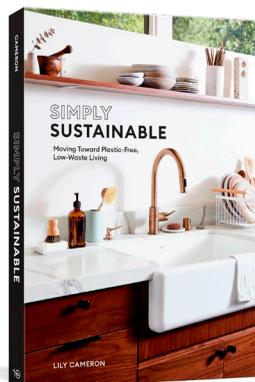
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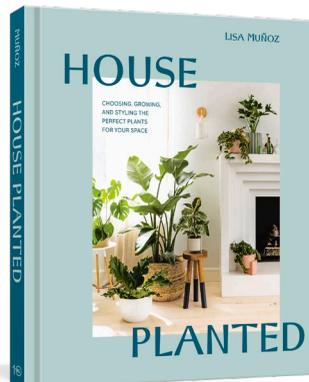
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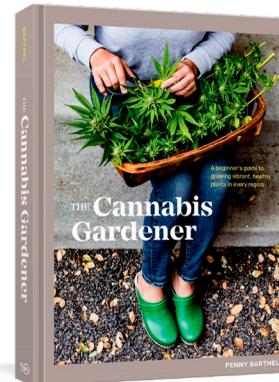
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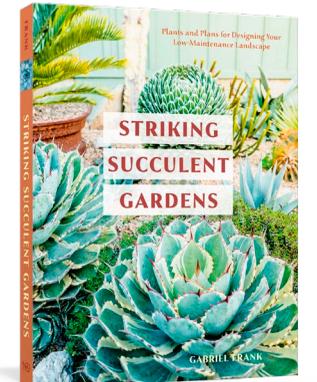
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