



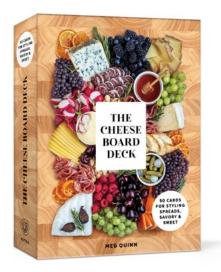
Food & Drink New for Fall 2021



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Delicious Decks



The Cheese Board Deck

50 Cards for Styling Spreads, Savory and Sweet MEG QUINN; Illustrated by Haley Davis

Everyone knows the cheese platter gets all the attention at the party, so why not make sure you get all the credit? With ideas for holidays, special days, game days, and every day, expert food stylist Meg Quinn gives you 50 drool-worthy ideas for boards that anyone can assemble at home. Just pick a card, collect and prep the ingredients following the list and tips on the back of the card, then reference the beautiful photograph on the front to arrange an abundant board. Here are quick-to-make meal boards for breakfast, lunch, and dinner, cheese boards both fancy and for the budget-minded, and even colorful dessert and candy boards. With ingredients lists, tips for swaps, and simple and optional recipes for elevating store-bought goods, you can look forward to styling a BYOHD (Build Your Own Hot Dog) board, an Italian antipasti platter, a vegan board, and so much more! *50 Full Color Photographs, 52 pages.*

978-0-593-23327-6 \$20.00/27.00C | NT | 5 ½ x 7 ½







The Cocktail Deck of Cards 50 sparkling cocktails for every occasion ELOUISE ANDERS

What's better than cracking out the bubbles for a special occasion or just a midday spritz in the garden? While it started as a fad, fizzy drinks aren't going flat. And, while Aperol and bubbles have become a delicious staple, there's so many more possibilities out there. Whether it's Cynar, Campari, or Luxardo Bitter, there's a world of liqueurs and nuances between prosecco, cava and champagne that create different textures. This deck of cards plays with all of them, making entertaining easy: just pull a card when you're stuck over whether you want a ruby negroni, an atomic, or a Chambord royale. With beautiful, water color illustrations and drinks for every palette, this deck will make your day positively effervescent. *50 Full Color Illustrations, 50 pages.*

TAKE A PEEK





Kitchen Novelties



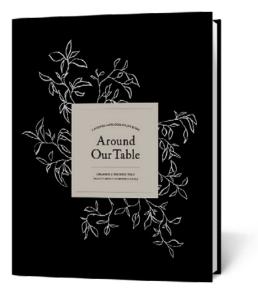
Taste Test

200 Trivia Questions for Food Nerds MAX FALKOWITZ and THE EDITORS OF TASTE

What spirit traditionally gives the classic dessert Bananas Foster its flame? Which New York City deli rose to national fame thanks to the 1989 film When Harry Met Sally? Prove your culinary knowledge with *Taste Test*, the ultimate trivia game for food obsessives. An enclosed booklet offers instructions, tips for keeping score in teams, and variations on the original rules. Whether you're hosting a proper trivia night and playing competitively or setting the cards out as conversation starters, *Taste Test* is the ultimate ice-breaker. 200 pages.







Around Our Table

A Modern Heirloom Recipe Book to Organize and Preserve Your Family's Most Cherished Meals KORIE HEROLD

Around Our Table includes:

-138 Recipe Pages: Space to record prep time, serving size, ingredients, instructions, and memories or additional notes about each dish -Organized Dividers with Tabs: 7 sections broken up by food category to make it easy to find what you're looking for

-20 4x6 Index Cards: Write down recipes you might want to remove and share with others

-Plastic Sleeves and Pocket: Additional space to save recipes that have been passed down or clipped out of magazines

-Durable Cover: Stylish, yet sturdy, cover that is wipeable and will hold up in the kitchen

144 pages.

978-1-950968-31-2 \$34.95/44.95C | HC | 7 % x 8 5/9 PAIGE TATE & CO | June







Cocktail Experts



The Way of the Cocktail

Japanese Traditions, Techniques, and Recipes JULIA MOMOSÉ, EMMA JANZEN

With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits – and the complex layering of these elements that makes this approach so significant. 75 Photographs, 336 pages

978-0-593-13537-2 \$32.00/42.00C | HC | 10 x 6 ½ CLARKSON POTTER | October







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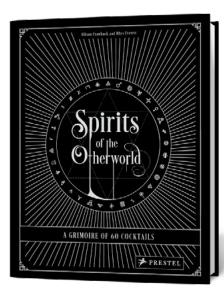
Death & Co Welcome Home A Cocktail Recipe Book

ALEX DAY, Nick Fauchald, and David Kaplan, with Devon Tarby and Tyson Buhler

In this stunning new offering from the authors of the bestselling *Death & Co* and James Beard Book of the Year *Cocktail Codex*, you'll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new Death & Co bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams in New York, Denver, and Los Angeles have developed over the past seven years, including the Telegraph and Buko Gimlet. *150 Photographs, 75 Illustrations, 320 pages.*



Kitchen Witchery



Spirits of the Otherworld

A Grimoire of Occult Cocktails and Drinking Rituals ALLISON CRAWBUCK and RHYS EVERETT

Astrology, tarot, palmistry, and other spiritual arts are having a momentand that includes the spirits we enjoy during cocktail hour. With this deeply researched collection of intoxicating treats, readers will be able to mix a drink that reflects their interests and satisfies their curiosity. Over the course of five chapters, the authors map out esoteric philosophies that have fueled the dark arts of their times. Each recipe is presented in a double-page spread that includes an engaging history, clear instructions, and original photography. Curious about druids? Try the Oak and Mistletoe, reminiscent of ancient European forests. Into voodoo? Enjoy a citrusy rum cocktail that's finished with Peychaud's bitters from an infamous New Orleans apothecary. If vodka's your jam try the Devil's Daughter, which pays tribute to England's most famous prophetess, Mother Shipton. *56 Full Color Illustrations*, *160 pages*.

978-3-7913-8714-7 \$19.95/25.95C | HC | 7 ½ x 9 ½ PRESTEL | September







Divine Your Dinner

A Cookbook for Using Tarot as Your Guide to Magickal Meals COURTNEY MCBROOM and MELINDA LEE HOLM

With a flick of the wrist and a shuffle of your favorite tarot deck, you're on your way to a life of kitchen witchery. In Divine Your Dinner, tarot priestess Melinda Lee Holm and chef Courtney McBroom have conjured up a feast for the mind, body, and spirit. Each of the 78 recipes in this cookbook interprets a specific tarot card and its energy. Pull a card-at random or with intent-from your deck, flip to the card's corresponding recipe, and you'll find magickal ingredients to infuse your meals with spiritual energy from the Tarot. Boost your powers of reflection with The Moon's Pumpkin Corn Bread; Fight Five of Swords anxiety with Salt and Juniper Berries: Confit a Duck! Relax into The Empress's nurturing love with A Rose Is a Rose Is a Rose Punch; Making magick has never been so deliciously easy. *Two Full Color Photographs;* 50-55 Full Color Illustrations, 192 pages.



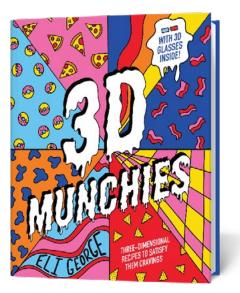
Tasty Munchies



Tasty Over the Top TASTY

Tasty is the online and Instagram go-to for creative, playful, and mouthwatering recipes. *Tasty Over the Top* is peak Tasty, with eye-catching recipes that are sure to impress (and no one needs to know that they're easier than they look!). Here you'll find seventy-five recipes that raise the bar with minimal effort, like Breakfast Biscuit Nachos (yes, split biscuits baked on a sheet pan with all the fixins), a sloppy joe/bacon cheeseburger mash-up, a BLT deconstructed into the salad of your dreams (think maple-glazed bacon and mayo-toasted croutons!), and more delicious, out-of-this-world ideas for breakfast, lunch, dinner, and everything in between. This book is your all access ticket to proving your chops and pulling out all the stops. *75 Full Color Photographs*, *192 pages*.





3D Munchies

Three-Dimensional Recipes to Satisfy Them Cravings ELI GEORGE

Two dimensional recipes? How passe. We're living in the 21st century, baby, and 3D Munchies is here to take bring your late-night (or morning, we're not judging) cravings into the future. Strap in for a journey: they say seeing is believing, and this book is here to let you visualize those cheesy nacho crevasses and the crispiness of those potato chips before they even hit the plate. With half-baked smaller snacks to fully loaded, pop-off-the-page carbs, with a whole section for anyone with a sweet tooth, this book is here to satiate all your senses with fried and baked goodness. Includes 3D glasses, heaps of diet-unfriendly recipes, and some chocolate-dipped, over the top visuals. *60 Full Color Photographs*, 136 pages.



Bake Your Way



Sheet Cake

Easy One-Pan Recipes for Every Day and Every Occasion ABIGAIL JOHNSON DODGE

Baking, and especially baking cakes, can be difficult, messy, and a big time commitment. With baking guru and award-winning cookbook author Abigail Johnson Dodge's simplicity-forward approach, you'll be whipping up impressive and delicious sheet cakes of all kinds, no matter your skill level – all you need is a sheet pan and a sweet tooth. Abby teaches you how to build spectacular sheet cake creations with her three techniques for assembly – classic, stacked, and rolled – along with everything else you need to turn your cake into a masterpiece. Sheet Cake will be your go-to for birthday cakes, housewarming sweets, just-because treats, and dessert for every occasion (special or otherwise) with tried-and-true options like Tiramisu, Chocolate Mousse, and Boston Cream and fun, new flavors such as Salty Pretzel Caramel Cake, Fluffernutter, and Chai Mango. 40 Full Color Photographs, 176 pages.

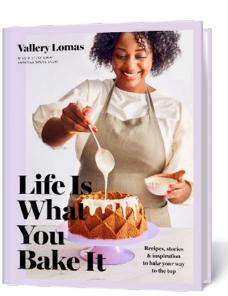




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Life Is What You Bake It

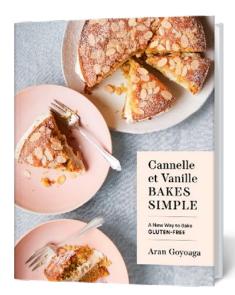
Recipes, Stories, and Inspiration to Bake Your Way to the Top: A Baking Book $\ensuremath{\mathsf{VALLERY}}\xspace$ LOMAS

Popular baking personality and lawyer turned baker Vallery Lomas was ecstatic when she learned she won the third season of The Great American Baking Show. However, her win was never seen by the world – Vallery's season was pulled after just a few episodes when one of the judges became a focal point in a Me Too accusation. Rather than throwing in her whisk and lamenting all of the missed opportunities she hoped to receive (Book deal! Product endorsements! TV show!), she held her head high and hustled – which resulted in her getting press coverage everywhere from CNN to People magazine. Now, Vallery debuts her first baking book. With 100 recipes for everything from Apple Cider Fritters to Lemon-Honey Madeleines and Crawfish Hand Pies to her Grandma's Million Dollar Cake. 85 Full Color Photographs, 288 pages.





Innovative Baking



Cannelle et Vanille Bakes Simple A New Way to Bake Gluten-Free ARAN GOYOAGA

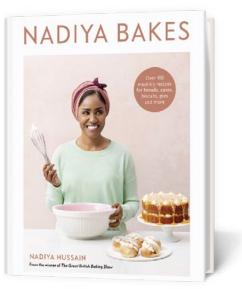
Bakes Simple is all about easy-to-follow, gluten-free recipes for enticing breads, cakes, pies, tarts, biscuits, cookies, and includes a special holiday baking chapter. Aran also shares her gluten-free all-purpose baking mix so you can whip up a batch to keep in your pantry. An added bonus is that each recipe offers dairy-free substitutions. With inventive, well-tested, recipes and Aran's clear guidance (plus 145 of her stunning photos), gluten-free baking is happily unfussy, producing irresistibly good results every time. Recipes include: One-Bowl Apple, Yogurt, and Maple Cake; Double Melting Chocolate Cookies; Honeyed Apple Pie; Buttery Shortbread; Lemon Meringue Tartlets; Baguettes, brioche, and boules; Crispy Potato, Leek, and Kale Focaccia Pie; Pumpkin and Pine Nut Tart; And so many more tempting recipes, *320 pages*.











Nadiya Bakes

Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More NADIYA HUSSAIN

When Nadiya Hussain, the UK's "national treasure," began cooking, she headed straight to the oven – which, in her home, wasn't used for baking, but rather for storing frying pans! One day, her new husband asked her to bake him a cake and then... she was hooked! Baking soon became a part of her daily life. In her newest cookbook, based on her Netflix show and BBC series Nadiya Bakes, Nadiya shares more than 100 simple and achievable recipes for cakes, cookies, breads, tarts, and puddings that will become staples in your home. From Raspberry Amaretti Biscuits and Key Lime Cupcakes to Cheat's Sourdough and Spiced Squash Strudel, Nadiya has created an ultimate baking resource for just about every baked good that will entice beginner bakers and experienced pastry makers alike. *100 Full Color Photographs, 256 pages*.



The Art of Entertaining



Miss Maggie's Kitchen: The Art of Entertaining HÉLOÏSE BRION; Photographed by Christophe Roué

In her second book, Héloïse Brion expands her repertoire of delicious yet decidedly unpretentious comfort food in a richly-illustrated lifestyle book that highlights her myriad ideas for creating unique table settings for all occasions-from a summertime beach getaway to a festive holiday gathering. Her charming tabletop repertoire includes vintage transferware plates and handmade ceramics, natural wood platters and serving bowls, heirloom silver and etched glassware, jewel-hued linen napkins and tablecloths, as well as foraged elements from nature and chic candles. Packed with winning flavor combinations that dazzle while keeping preparations relaxed in the kitchen, this book is organized by season and includes tablescape ideas and recipes to ensure that every meal is joyous and memorable. *165 Full Color Illustrations*, *176 pages*.







My Seasons: Entertaining as the French Do CORDELIA DE CASTELLANE; Photography by Matthieu Salvaing

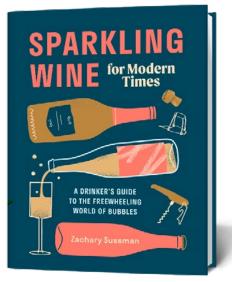
As France's most prominent host and the artistic director of Dior Home and Baby Dior, Cordelia de Castellane is a leading ambassador of the Gallic lifestyle. Simply put, Cordelia is to French entertaining what de la Fressange is to French style. Drawing from her illustrious career, family life, and lively social circle, she invites readers into her welcoming world of stylish hospitality with this new volume.

Organized according to the seasons of the year-winter, spring, summer, and fall-the chapters uncover Cordelia's tips and inspirations for living and entertaining. With individual sections dedicated to seasonal tableware, recipes, interior design, flower arranging, and more, readers will delight in learning how to re-create chic French style for special events and everyday occasions alike. 200 Full Color & B&W Photographs, 240 pages.





Wine Traditions



Sparkling Wine for Modern Times

A Drinker's Guide to the Freewheeling World of Bubbles ZACHARY SUSSMAN and EDITORS OF PUNCH

Sparkling Wine for Modern Times considers sparkling wine traditions and offerings from around the world. This approachable book explores our perpetual fascination with sparkling wine and places each regional expression within the wider wine zeitgeist-from the radical grower revolution reshaping the highly conservative area of Champagne to Prosecco's overnight transformation into a multi-million-dollar brand to the retro appeal of natural wine's cult-hit petillant naturel to the next generation of "real wines" from Lambrusco, and beyond. The book covers the essential information for each growing region and highlights up-and-coming areas such as Jura in France, as well as can't-miss trends including traditional-method Sicilian sparklers and Califorinian pet-nat. *50 Illustrations*, *192 pages*.

978-1-9848-5679-1 \$19.99/25.99C | HC | 6 ½ x 9 ½ TEN SPEED PRESS | November

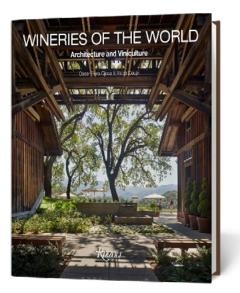








ls Sparkling Wine Natural Wine?



Wineries of the World Architecture and Viniculture OSCAR RIERA OJEDA and VICTOR DEUPI

Wineries of the World celebrates the architecture and design of contemporary viniculture. From a vineyard in Napa Valley in the U.S., to an Italian winery estate in the hills of Tuscany, to an Australian enterprise at the cutting edge of organic viniculture, the projects featured are all exemplars of the finest taste in both wine and design, and increasingly popular destinations for wine lovers. With the rise in destination travel by wine lovers over the past years, vintners the world over have embraced the opportunity to create splendid spaces for visitors to enjoy unique varieties alongside good company. Rather than repeat established, even ancient traditions cultivated over centuries throughout Europe, the contemporary architecture of wine has become a modern celebration of place, reflecting the topography of the landscape in which a winery is situated. 250 Full Color Photographs, 272 pages.





Great Recipes



Earth to Table Bakes

Everyday Recipes for Baking with Good Ingredients BETTINA SCHORMANN and ERIN SCHIESTEL

The recipes in *Earth to Table Bakes* are designed for everyday baking at home – for indulgent moments shared with family and friends and for celebrations large and small. With quality pantry essentials, you'll soon be whipping up an impressive array of baked goods, including mouthwatering Salted Tahini Chocolate Chunk Cookies, Almond Anise Biscotti, Wild Blueberry Ginger Lattice Bars, Lemon Ricotta Muffins, Strawberry Glazed Chai Cake Doughnuts, and Plum and Cardamom Coffee Cake. Recipes for savoury baking include Crumpets, English Muffins, Garlic Kale and Goat Cheese Souffle, and Spring Onion and Roasted Mushroom Tart, among others. In addition to chapters with recipes for cookies, bars and squares, scones, muffins, and biscuits, pies, and more, four seasonal sections highlight fresh, local ingredients. *Full Color Photographs Throughout, 304 pages*.

978-0-7352-3924-1 \$26.99/35.00C | HC | 8 x 10





Smoking Foods

More Than 100 Recipes for Deliciously Tender Meals TED READER

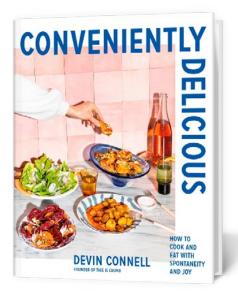
Smoking food is an ancient method for preserving meat that has been transformed into a superior way to infuse your food with more flavor. Smoking Foods will show you how pairing ingredients with specific woods will bring out the richness in everything you smoke. You'll also learn how rubs, marinades, sauces, and more can further enhance the foods you smoke. Renowned chef Ted Reader will share all the smoker techniques you need to create fall-off-the-bone, mouth-watering, and taste-bud-tantalizing foods. But you can smoke more than just meat, including seafood, vegetables, and even ice cream, honey, and martinis. Chef Ted will show you how to easily turn your grill and even your oven into a smoker. Along with all his other tips and secrets, this will also help you begin making fuller-flavor foods in no time! *320 pages*.

978-0-7440-2920-8 \$21.99/28.99C | PB | 7 ¹¹/_{16 ×} 9 ³/₁₆ ALPHA | October



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Delicious Meals



Conveniently Delicious

How to Cook and Eat with Spontaneity and Joy DEVIN CONNELL

Devin Connell, chef and creator of This Is Crumb, knows that real people with busy lives want simple, delicious meals that are easy to prepare and impossible to resist. But she also knows that planning Thursday's dinner on Monday morning doesn't make a whole lot of sense. Because what happens when you see a picture of a roast chicken thigh on Instagram, and now you just need roast chicken? When it comes to her own kitchen, Devin wants to be free of a plan and cook what she craves. But if the thought of this non-plan plan has you breaking out in a sweat, take a deep breath and dive in to Conveniently Delicious. You'll soon learn that spontaneity is possible, whether you're cooking for yourself, for your partner, or for a casual gathering with friends. *Full Color Illustrations Throughout*.



TAKE A PEEK



Food52 Big Little Recipes

Good Food with Minimal Ingredients and Maximal Flavor EMMA LAPERRUQUE

Put down the long grocery lists. Food52's Big Little Recipes is minimalism at its absolute best . . . and most delicious. From chewy-dreamy oatmeal cookies to pasta sauce you'll want by the gallon, this cookbook is action-packed with crowd pleasers, plus smart techniques (and plenty of tricks!)-showing just how much you can accomplish with essentials you can count on one hand. It answers life's important questions, like: Can long-winded classics like chili or eggplant Parmesan work for busy weeknights? Why, yes. Will chicken noodle soup taste, well, chicken noodle-y enough with just two ingredients? Absolutely. Does subbing in olive oil for butter in lemon bars really make a difference? You won't believe your taste buds. With "Big Little Recipes" columnist Emma Laperruque by your side, you'll learn how to make every single step count and every last flavor sing. *100 Photographs*.



Attainable Cooking



The Art of Preserving EMMA MACDONALD

Preserving food at home is vital to eating in a seasonal, sustainable, low-waste and, most importantly, utterly delicious way. Everyone can master the art of preserving with this essential book on canning, which provides a one-stop resource. Whether you have foraged hedgerows, picked produce from your own vegetable garden or allotment, or searched out the best seasonal buys in the supermarket or market, this book contains more than 100 delicious recipes for preserving fruit and vegetables, meat or fish. Emma Macdonald gives clear and comprehensive instructions for curing, drying, pickling, bottling/canning, crystalizing and jellying; as well as recipes for all kinds of jams, chutneys, cordials, fruit liqueurs, terrines, cheeses and butters. Every classic is covered, including: gravlax, confit chicken, candied peel, quince cheese, mint jelly, onion marmalade, mango chutney, sloe gin and piccalilli. 224 pages.

978-1-84899-398-3 \$19.95/22.95C | HC | 6 7/10 x 7 4/s NOURISH | July



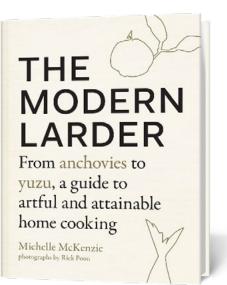
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The Modern Larder

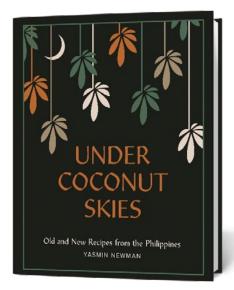
From Anchovies to Yuzu, a Guide to Artful and Attainable Home Cooking MICHELLE MCKENZIE

Do you have a kitchen full of jars and pastes and flours you want to use more? From capers, and fish sauce to date syrup, labneh, preserved lemon, and more, Michelle McKenzie offers a fresh perspective on magical pantry items that are often overlooked by home cooks. With 58 ingredient profiles and more than 260 recipes and variations featuring those ingredients, learn to harness the power of your pantry to make dishes extraordinary. Undeniably inspiring yet also happily pragmatic, *The Modern Larder* will change your approach to cooking and elevate your everyday meals. *384 pages*.





Authentic Cuisines



Under Coconut Skies

Stories and Feasts from the Philippines YASMIN NEWMAN

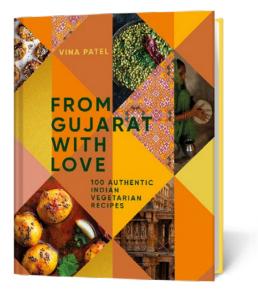
An archipelago of incredible breadth, the Philippines boasts 7,107 islands, separated and yet bound together by water. The true count is said poetically to change with the tide, when islets disappear before re-emerging. These many shores contain different stories, but wherever you go in the Philippines, the flavors reflect the tropical landscape: sweet young coconuts and green papaya, vegetables from the neighbor's farm and freshly caught seafood. A cuisine that is characterized by a set of techniques, not dishes, Filipino food is designed for adaptability. This book follows in those footsteps, sharing a collection of dishes and stories inspired by Yasmin's time spent on Siargao and her travels to other distant regions, where bright, bold flavors are sourced from the blue, yellow, and green of the thousand islands - the sea, the sand and the trees of the Philippines. *100 Full Color Photographs, 256 pages*.

978-1-925811-68-1 \$35.00/47.00C | HC | 8 x 10 SMITH STREET BOOKS | October









From Gujarat, With Love

100 Easy Indian Vegetarian Recipes

Photography by Jonathan Lovekin, Contribution by Monya Kilian Palmer

Exploring authentic cuisine from the west coast of India, the recipes in this book adopt the region's explosive combination of sweet, spicy, and sour flavors, and are captured visually by world-renowned photographer Jonathan Lovekin. Featuring easy recipes for classic small plates, popular street food, and everything in between, Vina Patel has made her recipes accessible for home-cooks everywhere, including those with dietary requirements. Brimming with suggestions for salads, appetizers, dals and soups, curries, breads and rice, drinks, and desserts, recipes include Garlic Burnt Rice, Smoky Eggplant Curry, Green Chickpea Salad, Spinach Chaat, Thin Layered Roti, Sapota Pudding, Rose Sorbet and many more. *Full Color Photographs Throughout, 208 pages.*

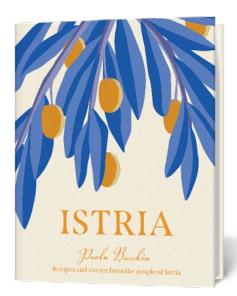
978-1-911663-86-7 \$29.95/40.00C | PB | 7 ½ x 9 ¾ PAVILION | September







Regional Recipes



Istria

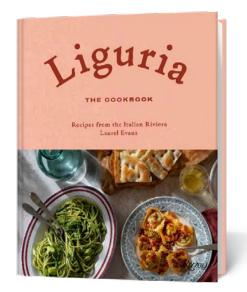
Recipes and Stories From the People of Istria PAOLA BACCHIA

Istria is the heart-shaped promontory at the northern crux of the Adriatic Sea, where rows of vines and olives grow in red fields. Here, the cuisine records a history of changing borders - a blend of the three countries (Italy, Croatia and Slovenia) that have shared Istria's hills and coasts and valleys. This book is a record of traditions, of these cultures and of Paolo's family: recipes from her childhood, the region's past, and her relatives and friends who still live beside the Adriatic coast. Among recipes for potato dumplings, baked antipasti, and strudels made with cherries, apricots, and plums, are memories of the region and the stories of the recipes' authors: the Italian-Istrians who remained in the region after the 1940s, and those who left for new countries. Istria is full of recipes inspired by home kitchens and memories of what grew in the owner's gardens. 150 Full Color Photographs, 272 pages.

978-1-922417-18-3 \$35.00/47.00C | HC | 7 1/2 x 9 4/9 SMITH STREET BOOKS | October TAKE A PEEK







Liguria: The Cookbook Recipes from the Italian Riviera LAUREL EVANS

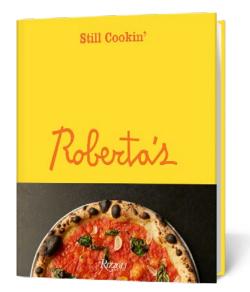
Italian cuisine never goes out of style. Yet while many are familiar with various regional cuisines of Italy, one of its most gastronomically rich regions has been largely overlooked: Liguria, home of focaccia, pesto, and the Cinque Terre. Award-winning author and food writer Laurel Evans has been immersed in the cuisine of Liguria for 15 years, ever since her Italian boyfriend (now husband, and the photographer for this book) brought her to his family's hillside villa in Moneglia on the Mediterranean coast. There, Evans immersed herself in kitchens, restaurants, and markets, building relationships with the chefs, shopkeepers, producers, and nonne who drive the local cuisine. This book showcases all that she disovered: a cuisine that is beautiful but humble, plant-based and waste-conscious at its core. 100 Full Color Photographs, 224 pages.

978-0-8478-7061-5 \$45.00/60.00C | HC | 7 3/4 x 9 3/4 RIZZOLI | September





From Hip To No Frills Cooking

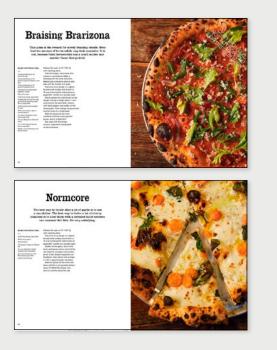


Roberta's: Still Cookin' CARLO MIRARCHI and BRANDON HOY

Originally nestled in the heart of Bushwick, the ever-hip restaurant Roberta's has been serving up good vibes and tasty bites to a cohort of loyal customers from around the globe. Once widely known for its perfectly charred pizzas, the restaurant now sees loyal regulars and international foodies alike flock in search of elevated, unfussy pastas, salads, meats, desserts, and mind-bending cocktails. Since its inception in 2008, the Roberta's universe has grown to include a restaurant in Culver City, Los Angeles, as well as in Grand Central Station and the East Village in New York, along with endless pop-ups around the U.S., including fixtures at Frieze Art Fair in L.A. and New York. This book offers a one way-ticket to the Roberta's universe, packed with never-before-published recipes from the ever-evolving menu. 175 *Full Color Photographs, 256 pages.*

978-0-8478-6980-0 \$40.00/55.00C | HC | 9 × 11 ¼







Cooking at Home

Or, How I Learned to Stop Worrying About Recipes (And Love My Microwave) DAVID CHANG with Priya Krishna

Being a chef can make you the absolute worst kind of home cook. Either you're too fussy when dinner just needs to be on the table (without an hour of dishes to do afterwards), or, like Momofuku chef David Chang, you just never cook at home – your apartment is a place to sleep. But now, with a young family to feed, David finds himself having to retrain every instinct in his kitchen. With a decidedly non-restaurant pantry and no-frills equipment, he now has the same goals as every other mortal home cook: to make something as delicious as possible, in the least amount of time possible, with as little mess as possible. And what David learned is to never cook like a chef. Don't look at recipes. Choose frozen peas over fresh. Put the microwave to use – a lot. And go ahead, make the sauce for pasta cacio e pepe in a blender, no matter what that cool chef says. *150 Full Color Photographs*.

978-1-5247-5924-7 \$35.00/47.00C | HC | 8 × 10 CLARKSON POTTER | October





Cocktails & Culinary Adventures



Can I Mix You a Drink? T-PAIN

In 2007, "rappa ternt sanga" T-Pain released his hit single "Can I Buy U A Drank (Shawty Snappin')," propelling the artist to mainstream royalty. Since then, the Tallahassee, Florida native has secured his position as one of the most successful and diverse hip-hop artists in the world. It all started, really, with a song about liquor. T-Pain's extensive career has been punctuated by libations. It's been a part of his music, his business acumen (having secured a number of ambassador deals with liquor brands like Jose Cuervo), and his overall persona. Now, T-Pain brings his love of mixology and music in book form, titled *Can I Mix You A Drink?* Working with James Beard Award Winning Mixologist Maxwell Britten, T-Pain sets cocktails to music. Each drink has been carefully curated to reflect a sentiment from one of his hit songs. *Photographs Throughout, 280 pages.*







Foodheim A Culinary Adventure ERIC WAREHEIM with Emily Timberlake

What is the only cheese you need to throw a wine-fueled raclette party? Where's the best place to get tortellini in Italy? And what exactly is dankadence? All of these questions and more are answered in *Foodheim*, the first cookbook from modern-day bon vivant and world-class natural wine maker Eric Wareheim. In *Foodheim*, Wareheim takes readers deep into his foodscape with chapters on topics like circle foods (burgers, tacos), grandma foods (pasta, meatballs), and juicy foods (steak, ribs). Along-side recipes for Chicken Parm with Nonna Sauce, Personal Pan Pep Pep, and Crudite Extreme with Dill Dippers, you will discover which eight cocktail recipes you should know by heart, how to saber a bottle of bubbly, and what you need to do to achieve handmade pasta perfection at home. *228 Photographs & 25 Illustrations, 304 pages.*







Diverse Flavors



Black Food

Stories, Art, and Recipes from Across the African Diaspora Edited by BRYANT TERRY

In this stunning and deeply heartfelt tribute to Black culinary ingenuity, Bryant Terry captures the broad and divergent voices of the African Diaspora through the prism of food. From Homeland to Migration, Spirituality to Black Future, each chapter illuminates a part of the Black experience, offering delicious recipes, moving essays, and arresting art from such luminaries as Black Panther Party creative director Emory Douglas and American artist Daniel Minter. More than just a cookbook, Black Food explores the interweaving of food and culture through original poetry and essays, including "Jollofing with Toni Morrison" by Sarah Ladipo Manyika, "Queer Intelligence" by Zoe Adjonyoh, "The Spiritual Ecology of Black Food" by Leah Penniman, and "Foodsteps in Motion" by Michael W. Twitty. *100 Photographs & 10 Illustrations, 304 pages*.

978-1-9848-5972-3 \$40.00/54.00C | HC | 7 ½ x 9 ½ 4 COLOR | October









Ottolenghi Test Kitchen: Shelf Love

Recipes to Unlock the Secrets of Your Pantry, Fridge, and Freezer: A Cookbook Edited by NOOR MURAD and YOTAM OTTOLENGHI

Led by Yotam Ottolenghi and Noor Murad, the revered team of chefs at the Ottolenghi Test Kitchen gives everyday home cooks the accessible yet innovative Middle Eastern-inspired recipes they need to put dinner on the table with less stress and less fuss. With fit-for-real-life chapters like "The Freezer Is Your Friend," "That One Shelf in the Back of Your Pantry," and "Who Does the Dishes?" (a.k.a. One-Pot Meals), *Shelf Love* teaches readers how to flex with fewer ingredients, get creative with their pantry staples, and add playful twists to familiar classics. All the signature Ottolenghi touches fans love are here – big flavors, veggie-forward appeal, diverse influences – but are distilled to maximize ease and creative versatility. These dishes pack all the punch and edge you expect from Ottolenghi, using what you've got to hand without extra trips to the grocery store. *150-200 Full Color Photographs*, *256 pages*.



New Celebrity Chef Classics



FINAL COVER TO COME

Cravings: All Together

CHRISSY TEIGEN WITH ADEENA SUSSMAN

FINAL COVER TO COME

Half Baked Harvest

TIEGHAN GERARD

That Sounds So Good

100 Real-Life Recipes for Every Day of the Week CARLA LALLI MUSIC

No matter how busy you are, Carla Lalli Music believes that delicious food is an essential and attainable part of life, as important as a good night's sleep or getting dressed in the morning. The key is to have recipes up your sleeve for every situation. Carla knows that the most successful home cooks choose dishes they actually have time to make, based on what they already have on hand. So, the recipes in *That Sounds So Good* are organized by needs we all have: quick stovetop suppers and one-pot meals for weeknights, big salads and grain bowls if you want to burn a little cleaner, and lazy lunches and all-day roasts for the weekend. Readers will know that whatever they choose to cook, the food will be Carla to the core--bold, unique flavors with straightforward methods and swap-friendly ingredients. There are dishes like Fat Noodles with Crushed Herb Sauce, and techniques like finishing dishes with an all-purpose Spicy Creamy Sauce or a shower of Garlic Crunch Crumbs. *125 Full Color Photographs, 288 pages.*



Cravings: All Together CHRISSY TEIGEN with ADEENA SUSSMAN

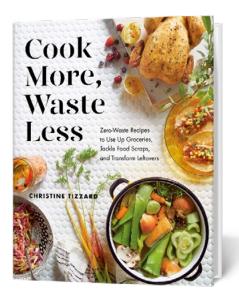
Chrissy is back with 100+ all-new recipes that are just as big, bold, and crave-worthy as before, but that reflect her world as it is now--as a mom of two who's often cooking for her kids (and getting them to help!), whether it's pancakes on a Saturday morning or easy homemade pizza for dinner; as someone who loves cooking for a crowd when the occasion arises; and as someone who just as equally relishes the moments when you can cook for just yourself, whether for comfort or for celebration. As ever, the recipes Chrissy gives us are homey, comforting favorites with a twist – think Apple Pie Cinnamon Rolls, Quiche Lorraine Baguette, Crispy Orange-Glazed Fried Chicken Sand-wiches, and Sweet Blueberry Sour Cream Pie. And then there are recipes for the food you will crave after all of those hearty comforts: Citrus Salad with Burrata and Basil, Creamy Potato-Leek Soup (with Lattice Crusts for a little decadence), Chickpea Crunchwrap Supremes, and Tom Yum Fish stuffed with lemongrass and ginger. You'll find a big dose of a flavor bomb here, and a dash of the unconventional there (cacio e pepe oatmeal, anyone?). *100 Full Color Photographs, 256 pages*.



Half Baked Harvest Book 3 delivers more of Tieghan's trademark simple, wholesome decadence with 125 all-new recipes for food that everyone can feel good about. This time around, the recipes are just as easy as her last cookbook, Half Baked Harvest Super Simple, but they also bring a new, good-for-you feeling to the table. With a greater emphasis on balancing rich comfort with lighter ways of amping up flavor, Tieghan's signature style takes on a more health-conscious (or healthy-ish) attitude, such as swapping half of the pasta for a lasagna with zucchini ribbons.

Tieghan is a pro at creating recipes to light up all your senses. The food here – including Crispy Baked Proscuitto Breakfast Cups, Giant Twisted Spinach and Artichoke Soft Pretzel, Oven-Baked Chicken Parmesan Melt, and Blueberry-Lavender Cake – doesn't just taste good. It's also fun to cook, makes the whole kitchen smell fantastic, and looks absolutely beautiful. Each recipe is accompanied by Tieghan's stunning photography that brings the food to life and transports you to her cozy kitchen in the snowy Colorado mountains. *150 Full Color Photographs, 288 pages*.

Enjoy Your Kitchen



Cook More, Waste Less

Zero-Waste Recipes to Use Up Groceries, Tackle Food Scraps, and Transform Leftovers

CHRISTINE TIZZARD

Cook More, Waste Less offers accessible solutions to a problem every home cook faces: waste. From grocery shopping tips to pantry storage ideas, this book is packed with strategies to get the most out of your food, whether it's fresh or frozen, ingredients a little past their prime, or leftovers. Written by food industry professional Christine Tizzard, who after seeing (and cringing at) the amount of wasted food during filming and photo shoots, and having many friends come to her with their own food waste woes, knew she had to share the everyday low waste hacks she uses in her own kitchen. Inside there are over 100 adaptable recipes to enjoy, with plenty of flexibility for substitutions. Turn leftover broccoli and Swiss chard stems into a delicious au gratin. Use up your parmesan rinds in a soothing broth. *Full Color Illustrations Throughout, 272 pages.*

978-0-525-61065-6 \$24.95/29.95C | PB | 8 x 10 APPETITE BY RANDOM HOUSE | September

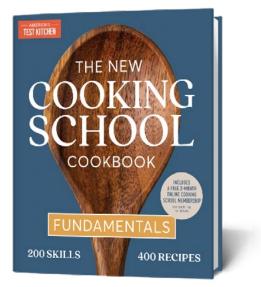
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The New Cooking School Cookbook Fundamentals AMERICA'S TEST KITCHEN

This all-new exploration of the fundamentals of cooking is perfect for anyone (from brand-new to experienced cooks) who wants to learn not just the "hows" but also the "whys" of cooking. More than 80 focused courses let you dive into your favorite topics, whether it's Pizza, Fried Rice, Fish on the Grill, or Birthday Cake, and take a mini-bootcamp on the subject, each introduced by an ATK test cook. The courses are presented in easily digestible sections so you don't have to read a lot before you pick up your knife and start cooking. Cooking principles, technique, key takeaways, food science, and more are woven into each course so you learn as you cook. Jump into a class on Fresh Italian Pasta to learn how to: make fresh pasta from scratch without a machine; cut fettucine and make Fettucine Alfredo; make a classic marinara sauce and basil pesto. *528 pages*.



Meal Planning



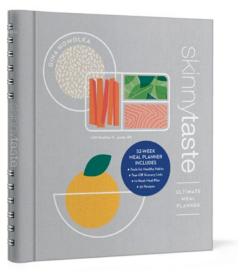
The Busy Person's Meal Planner

A No-Nonsense Guide to Healthy Meal Planning LAURA LIGOS

With 40+ recipes that can be modified for all diets, the breakfast, lunch, dinner, and snack options in this book feature easy-to-find ingredients and most can be made in 30 minutes. And to make the process even easier, the book provides you with easy-to-reference cheat sheets and a 52-week meal planner and grocery list notepad that you can take with you to the supermarket. Written by "The Sassy Dietitian" Laura Ligos, The Busy Person's Meal Planner is a guide to weekly meal planning for working professionals and families who don't have a lot of free time and need help learning how to get healthy and delicious meals on the table each week. Realistic rather than idealistic, licensed dietitian Ligos gives you expert advice on stocking your pantry, shopping what's in season and on sale, and planning meals that are nutritious, satisfying, and filling. *Photographs Throughout, 224 pages.*







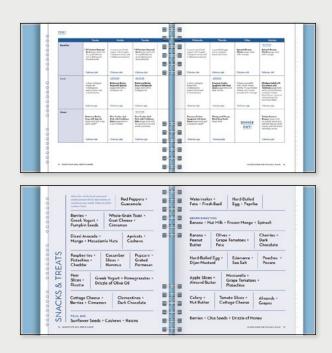
The Skinnytaste Ultimate Meal Planner

52-Week Meal Planner with 30 Recipes, a 12-Week Meal Plan, Tear-Out Grocery Lists, and Tools for Healthy Habits

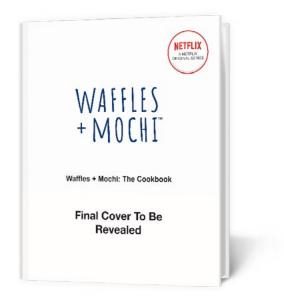
GINA HOMOLKA with Heather K. Jones, R.D.

The Skinnytaste Ultimate Meal Planner helps fans stay on track with their healthy lifestyle goals, while making family meal planning and shopping trips easier with these practical, made-for-real-life features: 12 week-long meal plans that take the stress out of planning; -30 Skinnytaste recipes (including 15 all-new recipes and 15 fan favorites); -52 weeks of tear-out blank meal planning grids that you can place on your fridge for your family to see (never answer "What's for dinner?" again!); Tear-out grocery lists organized by category to make shopping quick and efficient; Weekly journal pages to set goals, intentions, and affirmations to help build lifelong healthy habits; Perfect for busy parents and professionals, The Skinnytaste Ultimate Meal Planner is the best tool to plan smart, stay organized, and eat well – every day of the week. *176 pages*.

978-0-593-23472-3 \$22.99/29.99C | NT | 7 ½ x 8 ¾ CLARKSON POTTER | December



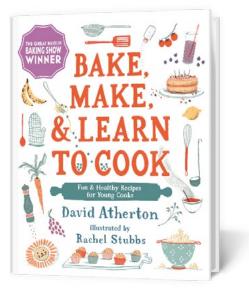
Fun for Young Cooks



Waffles + Mochi: The Cookbook YEWANDE KOMOLAFE

Join best friends Waffles and Mochi for global adventures that reveal the stories behind our food. Through an entertaining combination of puppetry, animation, celebrity chefs, and famous guest stars, Netflix's new show introduces young children and their families to a world of food, cooking, and fearless eating. In this cookbook for kids ages 3 to 7, Waffles and Mochi embark on their ultimate mission: dinner! Author and recipe developer Yewande Komolafe translates dishes featured on the show and other inspired meals into accessible recipes that families will love cooking together. *80-100 Full Color Photographs & Illustrations*, *112 pages*.

978-0-593-23409-9 \$18.99/24.99C | HC | 8 x 10 CLARKSON POTTER | November

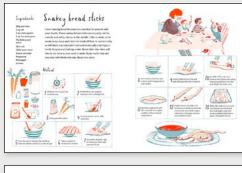


Bake, Make, and Learn to Cook Fun and Healthy Recipes for Young Cooks DAVID ATHERTON

Gather your frying pan, mixing bowls, and rolling pin—it's time to cook! David Atherton, 2019 winner of The Great British Baking Show, walks readers through delicious and delightful recipes such as banana bear pancakes, tasty tacos, and mega-chocolatey cake. From tomato soup (served in a teapot!) to brownies made with sweet potatoes, David Atherton offers a kid-friendly collection of recipes that feels at once timeless and modern. Accompanied by warm illustrations from Rachel Stubbs that capture the joys of cooking together, *Bake, Make, and Learn to Cook* features sweet and savory recipes for any time of day, a list of needed equipment, a glossary of cooking terms, and some important tips. Don your apron and grab your favorite little sous-chef—this will be a first cookbook to cherish. *88 pages*.

978-1-5362-1936-4 \$17.99/23.99C | HC | 8 ¹¹/₁₆ x 10 ¹³/₁₆ BIG PICTURE PRESS | November

TAKE A PEEK





Veggie Twists for Kids



More Veggies Please!

Easy Kid-Approved Meals and Family-Friendly Comfort Foods with Surprising Veggie Twists NIKKI DINKI

As a chef and cookbook author, Nikki Dinki loves veggies. But like most parents, getting her kids to love them is a work in progress. There will always be a side of veggies on their dinner plates, but when those veggies go untouched, Nikki doesn't stress. That's because her cooking incorporates vegetables at every turn: the kids may not have eaten their sides of peas, but they ate cauliflower and sweet potatoes in their Mac and Cheese, devoured Green Eggs (with spinach) and White Bean Pancakes for breakfast, and asked for seconds of the Zucchini Crust Pizzas at lunch! Although the veggies are sometimes hidden-your kids will be eating mushrooms and eggplant without thinking twicel-the real goal is using the qualities of each vegetable to make each classic, family meals even better than the original version.

978-1-953295-56-9 \$24.95/33.95C | PB | 8 x 9 BENBELLA BOOKS | October

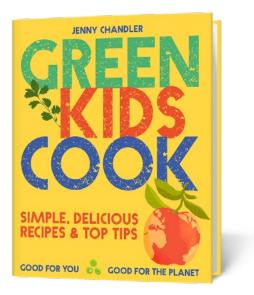
TAKE A PEEK











Green Kids Cook

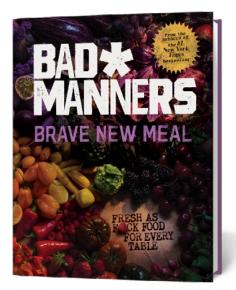
Simple, Delicious Recipes & Top Tips: Good for You, Good for the Planet JENNY CHANDLER

This sequel to Cool Kids Cook emphasizes how to teach children to cook in the most environmentally sound and sustainable way. With over 50 easy and adaptable recipes and special feature spreads on the environment, simple ways to be more eco-friendly, and a few fun crafting projects, this will be a book to really engage the next generation of foodies in a positive way. Including recipes for Breakfasts, Snacks, Soups & Salads, Mains and Sweets, this is an inspirational and empowering cookbook for kids. 200 Full Color Illustrations, 160 pages.

978-1-911663-58-4 \$23.95/31.95C | PB | 7 1/2 x 9 1/4 PAVILION | July TAKE A PEEK



Modern Vegans



Brave New Meal

Fresh as F*ck Food for Every Table: A Vegan Cookbook $\ensuremath{\mathsf{BAD}}$ MANNERS

If it feels like everything's so beyond f*cked that you just wanna lay down and wait for the earth to reclaim your body, we understand. A food reckoning is unfolding in front of us. Adjustments are difficult and change is scary, but this is an opportunity: a chance for food not just to be different, but better. Any time you open this book, you're stepping into a corner of our kitchen. Try to tune out whatever mushroom cloud of bullshit is happening outside your door: global pandemics, biblical plagues, terrible haircuts, none of that shit matters in here. We'll help you do more than just survive; bitch, you're gonna THRIVE. Sure, this book is full of some bomb-ass recipes and killer photos, but that wasn't enough. Not this time. We wanted to show you how to stock your pantry and store your produce to make it last longer. 200 Full Color Photographs, 224 pages.

978-0-593-13510-5 \$26.99/0.00C | HC | 7 ½ x 9 ½

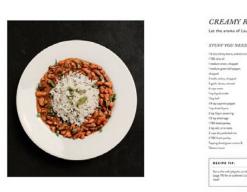




The Cajun Vegan Cookbook

A Modern Guide to Classic Cajun Cooking and Southern-Inspired Cuisine KRIMSEY LILLETH

Classic cajun dishes like jambalaya, etouffee, gumbo, and hushpuppies have gone vegan in this delicious plant-based cookbook created by Krimsey Lilleth, founder of the late-and-great Los Angeles restaurant Krimsey's Cajun Kitchen. The first cajun vegan cookbook on the market, this book features 120+ recipes inspired by the Big Easy and the south, including: Breakfasts and Breads; Soups, Salads and Po'Boys; Entrees; Sides; Sauces, Dressings, and Toppings; Desserts; Drinks. In addition to being meat and dairy-free, this cookbook also teaches you how to adapt some of its recipes to be gluten-free, soy-free, and nut-free. So get out your spices and prepare to indulge as you bring these modern spins on Louisiana's famous rustic, hearty fare into your home. *Full Color Photographs Throughout, 250 pages.*



CREAMY RED BEANS & RICE Let the aroma of Louisiana-style red-beans fill your house.

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Appliances & Devices



Healthy and Delicious Instant Pot Inspired meals with a world of flavor

AMERICA'S TEST KITCHEN

Vegetables to the front: We've flipped the traditional ratio on its head by keeping our protein portions small while making vegetables superabundant. 224 pages

978-1-948703-70-3 \$26.99/32.99C | HC |





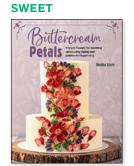
The Stay-at-Home Chef Slow Cooker Cookbook 120 Restaurant-Quality Recipes You Can Easily Make at Home

RACHEL FARNSWORTH 120 everyday, restaurant-quality

recipes that you can make in your slow cooker or Crock-Pot at home. 216 pages

978-0-7440-2918-5 \$21.99/27.99C | PB | 7¹¹/₁₆ x 9 ³/₁₆ ALPHA | September





Baking

Buttercream Petals

Vibrant flowers for stunning cakes using piping and palette-knife painting NEETHA SYAM

Create beautiful buttercream flowers and leaves using piping and palette knife painting techniques. *128 pages*

978-1-78221-824-1 \$23.95/28.95C | PB | 8 ½ x 11 SEARCH PRESS. | August





Good Housekeeping The Best-Ever Cookie Book 100 Tested-'til-Perfect Recipes for Crispy, Chewy & Ooey-Gooey Treats

The editors of Good Housekeeping; Foreword by Jane Francisco

A cookie for every craving: From classics like chocolate chips to decadent delights (hello, skillet cookie sundae), this collection will become your go-to baking book. 100+ Full Color Photographs, 224 pages

978-1-950785-88-9 \$30.00/40.00C | HC | 8 x 9 HEARST HOME | September

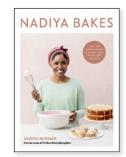




Life Is What You Bake It Recipes, Stories, and Inspiration to Bake Your Way to the Top VALLERY LOMAS

The first Black person to win The Great American Baking Show shares her story of personal growth and more than 100 delicious recipes. *85 Full Color Photographs, 272 pages*

978-0-593-13768-0 \$29.99/39.99C | HC | 7 7/16 x 10 CLARKSON POTTER | September



Nadiya Bakes Over 100 Must-Try Recipes for Breads, Cakes, Biscuits, Pies, and More NADIYA HUSSAIN

The host of the beloved Netflix series Time to Eat and Nadiya Bakes and winner of The Great British Baking Show returns to her true love, baking, with more than 100 delicious, Americanized recipes for sweet treats. 100 Full Color Photographs, 256 pages

978-0-593-23373-3 \$29.99/39.99C | HC | 77/₁₆ x 9 ¾ CLARKSON POTTER | July



final cover to come A New Take

on Cake

Anne Byrn

A New Take on Cake

200 Beautifully Doable Cake Mix Recipes for Bundts, Layers, Slabs, Loaves, Cookies, and More!

Highly anticipated, bestselling sensation The Cake Mix Doctor, with 50 modernized classic recipes and 150 brand-new recipes to create show-stopping desserts with ease, featuring simple variations for different diets and

using today's most popular flavors. 200 Photographs, 368 pages

TAKE A PEEK



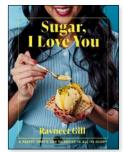
Sheet Cake Easy One-Pan Recipes for Every Day and Every Occasion

ABIGAIL JOHNSON DODGE

A totally new take on fuss-free baking with 50 easy-to-master recipes that put an inventive spin on beloved classic cakes, using one sheet pan and minimal supplies. 40 Full Color Photographs, 192 pages

Baking

GENERAL INTEREST



Sugar, I Love You RAVNEET GILL

From pastry chef and "Junior Bake Off" judge Ravneet Gill comes a joyful celebration of all things sweet, from cheesecakes to ice creams, sweet doughs to tarts and pies. 60 Full Color Illustrations, 208 pages

978-1-911682-13-4 \$29.95/40.00C | HC | 7 ²/₅ x 9 ⁷/₁₀ PAVILION | October



Bake

Breads, Cakes, Croissants, Kouign Amanns, Macarons, Scones, Tarts RORY MACDONALD

Classic French baking with a twist from one of America's rising star chefs. 150 Full Color Photographs, 256 pages

978-0-7893-4113-6

\$17.98/24.98C | HC | 8 x 10 RIZZOLI UNIVERSE PROMOTIONAL | October





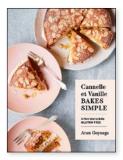
Bread Book

Ideas and Explorations from the Future of Grain, Flour, and Fermentation CHAD ROBERTSON with Jennifer Latham

A visionary baker reveals what's next in bread, drawing on a decade of innovations in grain farming, flour milling, and fermentation techniques to deliver groundbreaking recipes for nutrient-rich, exceptionally flavorful breads and nourishing meals to make with them. 150 Photographs, 304 pages

978-0-399-57884-7

\$40.00/54.00C | HC | 7 ¼ x 9 ½ LORENA JONES BOOKS | September



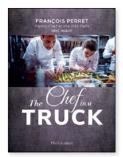
Cannelle et Vanille Bakes Simple A New Way to Bake Gluten-Free

ARAN GOYOAGA Cannelle et Vanille's Aran Goyoaga shares 100 recipes that showcase how

uncomplicated and delicious gluten-free baking can be. *304 page*s

978-1-63217-370-6 \$30.00/30.00C | HC | 7 ½ x 10 SASQUATCH BOOKS | October





The Chef in a Truck Travels from the Ritz to the Open Road with an Award-Winning Pastry Chef FRANÇOIS PERRET

In this accessible and must-have companion to the Netflix series, discover the recipes, stories, and places encountered by a worldrenowned pastry chef. 120 Full Color Illustrations, 176 pages

978-2-08-024853-4 \$30.00/40.00C | HC | 7 x 10 ELAMMARION | November





Upper Crust: Homemade Bread the French Way Recipes and Techniques MARIE-LAURE FRÉCHET;

Photography by Valérie Lhomme; Photo styling by Bérengère A braham

An introduction to the French art of baking bread-including ingredient selection, starter cultivation, and bread-making techniques-with more than 100 recipes 356 full Color Illustrations, 448 pages

978-2-08-151707-3 \$40.00/55.00C | HC | 9 ½ x 12 ¼ FLAMMARION | October





Earth to Table Bakes Everyday Recipes for Baking with Good Ingredients BETTINA SCHORMANN and Erin

Schiestel ; Foreword by Jeff Crump

Two long-time pastry chefs share 100 of the simple, mouthwatering recipes for desserts and savory delights that they've perfected over years spent working together in the kitchen. *Full Color Photographs Throughout*, 288 pages

978-0-7352-3924-1 \$26.99/35.00C | HC | 8 x 10 PENGUIN CANADA | September



BBQ & Grilling



Smoking Foods More Than 100 Recipes for Deliciously Tender Meals TED READER

Prepare your taste buds for the magic of smoked foods. *320 pages*

978-0-7440-2920-8 \$21.99/27.99С | РВ | 7 ¹¹/16 х 9 ³/16 ALPHA | October



Beverages

SPIRITS



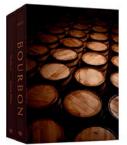
Big Book of Cocktails BRIAN LUCAS

This is the ultimate guide to cocktail making, with practical, professional advice from cocktail expert Brian Lucas.

978-1-84899-402-7 \$16.95/18.95C | PB |

WATKINS PUBLISHING | June





Bourbon Boxed Book & Ephemera Set The Story of Kentucky Whiskey CLAY RISEN

A deluxe illustrated history of and guide to Kentucky bourbon, featuring framing-quality reproductions of archival photographs, rare bottle labels, and more, all in an elegant boxed set with a pull-out drawer. 125 Photographs, 3 Maps, 288 pages



Can I Mix You a Drink? T-PAIN

Grammy Award winning artist T-Pain brings *Can I Mix You A Drink?*, a liquor guide inspired by his Platinum hits, combining unique drinks with an experience that only T-Pain can provide. *Photographs Throughout*, 280 pages



Death & Co Welcome Home ALEX DAY, Nick Fauchald, and David Kaplan, with Devon Tarby and Tyson Buhler

From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class. 150 Photographs, 75 Illustrations, 320 pages

978-1-9848-5841-2 \$40.00/54.00C | HC | 9 ½ x 9 ⅓ TEN SPEED PRESS | November

TAKE A PEEK



From Garden to Glass 80 Botanical Beverages Made from the Finest Fruits, Cordials, and Infusions DAVID HURST

"Garden to glass" recipes for nutrient-packed non-alcoholic infusions and cordials based on fresh from the garden or farmstand fruits, berries, herbs, and spices used as restorative tonics or as the basis for healthy cocktails. 150 Full Color Photographs, 176 pages

978-0-7893-4110-5 \$9.98/12.98C | HC | 6 ½ x 8 ¼ RIZZOLI UNIVERSE PROMOTIONAL | October



Spirits of the Otherworld A Grimoire of Occult Cocktails and Drinking Rituals ALLISON CRAWBUCK and Rhys Everett

Alcohol meets alchemy in this fun and darkly fascinating collection of cocktail recipes to suit your every mood and whim. 56 Full Color Illustrations, 160 pages

978-3-7913-8714-7 \$19.95/25.95C | HC | 7 ½ x 9 ½ PRESTEL | September



Beverages



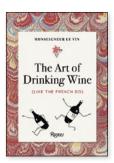
The Way of the Cocktail Japanese Traditions, Techniques, and Recipes

JULIA MOMOSÉ with Emma Janzen A richly transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé, featuring 85 drink recipes. 75 Full Color Photographs; 10-15 Illustrations, 336 pages

978-0-593-13537-2

\$32.00/42.00C | HC | 6 ½ x 10 CLARKSON POTTER | October





Monseigneur le Vin The Art of Drinking Wine (Like the French Do) LOUIS FOREST; Illustrations by Charles Martin

Monseigneur le Vin is a distinctly cheeky but highly informative French introduction to the art of drinking wine. 25 Full Color Illustrations, 120 pages

978-0-7893-4107-5 \$12.98/16.98C | PB | 5 ½ x 8

RIZZOLI UNIVERSE PROMOTIONAL | October



WINE



Sparkling Wine for Modern Times A Drinker's Guide to the Freewheeling World of Bubbles

ZACHARY SUSSMAN

This is the definitive guide to sparkling wine today, complete with profiles of exemplary producers, bottle recommendations, colorful infographics, and illustrated guides. 50 Illustrations, 192 pages

978-1-9848-5679-1





Wine A Tasting Course From grape to glass MARNIE OLD

Easy to understand and jargonfree, this visually appealing book helps you appreciate tasting, enjoying, and talking about wine. 256 pages

978-0-7440-3986-3 \$25.00/32.00C | HC | 7¹¹/₁₆ x 9 ³/₁₆ DK LIFE - ADULT | October





Wine Style Discover the Wines You Will Love Through 50 Simple Recipes KATE LEAHY

Discover your new favorite wines with this fun read covering the essential varieties wine lovers need to know, featuring more than 40 simple and delicious recipes for perfect pairings. 65 Photographs, 176 pages



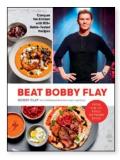
Wineries of the World Architecture and Viniculture OSCAR RIERA OJEDA and Victor Deupi

Twenty-five beautifully made wineries by contemporary architects the world over illustrate the connection between winery design and the modern movement toward integrating wine making with lifestyle and the enjoyment of living. 250 Full Color Photographs, 272 pages

978-0-8478-6958-9 \$55.00/75.00C | HC | 9 ½ x 9 ½ RIZZOLI | September



Celebrity Chefs



Beat Bobby Flay

Conquer the Kitchen with 100+ Battle-Tested Recipes: A Cookbook BOBBY FLAY with Stephanie Banyas

and Sally Jackson Think you can cook better than Bobby Flay? Put your kitchen skills to the test and cook alongside Bobby and his competitors with

Bobby and his competitors with more than 100 recipes from the hit show. 175 Full Color Photographs, 256 pages

978-0-593-23238-5 \$32.50/42.50C | HC | 7⁷/16 x 10 CLARKSON POTTER | September

TAKE A PEEK



FINAL COVER TO COME

Anne Byrn

Fix It with Food: Every Meal Easy A Cookbook

MICHAEL SYMON

Simple, delicious breakfast, lunch, and dinner solutions for anyone suffering from auto-immune issues, plus a brand-new 10-day/30-recipe reset to identify foods that cause flare-ups from bestseller *Fix It with Food* author Michael Symon. 125 *Full Color Photographs*, 256 pages

978-0-593-23310-8 \$32.50/42.50C | HC | 7⁷/₁₆ x 9 ½ CLARKSON POTTER | December



FINAL COVER TO COME

Half Homemade, Fully Delicious

David Venable

Half Homemade, Fully Delicious

An "In the Kitchen with David" Cookbook from QVC's Resident Foodie DAVID VENABLE

The beloved host of QVC's In the Kitchen with David returns with an all-new collection of 110 favorite recipes for great taste and convenience. 125 Full Color Photographs, 288 pages

978-0-593-35796-5 \$32.00/42.00C | HC | 7 % x 9 % BALLANTINE BOOKS | November

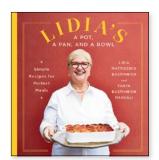




Joshua Weissman An Unapologetic Cookbook **ALPHA BOOKS** Michelin-star, but make it edgy. *256 pages*

978-1-61564-998-3 \$30.00/38.00C | HC | 8 ¼ x 10 ¼ ALPHA | September





Lidia's a Pot, a Pan, and a Bowl Simple Recipes for Perfect Meals LIDIA MATTICCHIO BASTIANICH and Tanya Bastianich Manuali

From the beloved TV chef and best-selling author – her favorite recipes for flavorful, no-fuss Italian food that use just one (or two) pot or pan. 49 *Full Color Photographs in Text, 224 pages*

978-0-525-65740-8 \$26.99/NCR | HC | 8 1/8 x 8 1/8 KNOPF | October



FINAL COVER TO COME

This Must Be the Place

lachael Ray

This Must Be the Place

Dispatches and Food From the Home Front: A Cookbook RACHAEL RAY

America's favorite self-taught cook welcomes readers into her home for the first time, with 125 recipes and personal essays that speak to the power of nourishment, comfort, and inspiration during the most difficult moments. *Full Color Photographs Throughout*, 336 pages

978-0-593-35721-7 \$32.00/42.00C | HC | 8 x 10 BALLANTINE BOOKS | October

TAKE A PEEK

Chrissy Teigen with Adeena Sus

Untitled Cookbook #3

FINAL COVER TO COME

All Together

Cravings:

CHRISSY TEIGEN with Adeena Sussman

100+ all-new recipes for all the food you love and crave from bestselling author Chrissy Teigen. 100 Full Color Photographs, 256 pages

978-0-593-13542-6 \$29.99/39.99C | HC | 8 x 10 CLARKSON POTTER | October





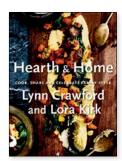
Cooking at Home How I Learned to Stop Worrying About Recipes (And Love My Microwave) DAVID CHANG with Priya Krishna

The globally renowned chef of Momofuku, star of Netflix's Ugly Delicious, and bestselling author of *Eat a Peach* now shares the kitchen hacks and culinary tricks he uses as a new home cook for a growing family – and shows the rest of us how to make the most of our cooking skills. *150 Full Color Photographs*, *304 pages*

978-1-5247-5924-7 \$35.00/47.00C | HC | 8 x 10 CLARKSON POTTER | October



Chefs & Restaurants



Hearth & Home

Cook, Share, and Celebrate Family-Style

LYNN CRAWFORD and Lora Kirk

Bestselling author and chef Lynn Crawford teams up with chef Lora Kirk to deliver more than 140 super-delicious recipes for causal home cooking to enjoy familystyle. *Full Color Photographs Throughout, 320 pages*

978-0-7352-3952-4 \$30.00/40.00C | HC | 7 ½ x 10 ½

PENGUIN CANADA | October





The Little Pine Cookbook Modern Plant-Based Comfort MOBY

Creative and delicious dishes from the L.A. vegan mecca Little Pine, tailored for the home cook, from musician and plant-based ambassador Moby. *Full Color Photographs Throughout*, 256 pages

978-0-593-08736-7 \$35.00/47.00C | HC | 8 x 10 AVERY (HC) | September



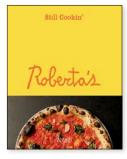


Malibu Farm Sunrise to Sunset Simple Recipes All Day HELENE HENDERSON

These 100 recipes will transport you to a breezy beach day, from sunrise breakfasts to celebrating under the stars, from the beloved Malibu Farm restaurant chef and owner. 100+ Full Color Photographs, 304 pages

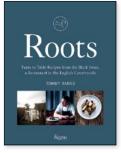
978-0-593-13872-4 \$40.00/54.00C | HC | 8 ½ x 11 ¼ CLARKSON POTTER | September





Roberta's: Still Cookin' CARLO MIRARCHI and Brandon Hoy

Carlo Mirarchi and Brandon Hoy, the creative minds behind Roberta's, are at it again with a followup to their best -selling cookbook. *Roberta's: Still Cookin'* takes a deep dive into the kaleidoscopic world of food and spirits that the cult restaurant is known for. *175 Color Photographs*, *256 pages*



Roots

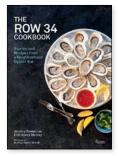
Farm to Table Recipes from The Black Swan, a Restaurant in the English Countryside

TOMMY BANKS

Britain's youngest Michelinstarred chef shares over 100 unique seasonal recipes from his family farm and pub -- as well as stories and ideas about growing, foraging, and preserving. 220 Full Color Photographs, 288 pages

978-0-7893-4103-7 \$19.98/26.98C | HC | 7 ½ x 9 % RIZZOLI UNIVERSE PROMOTIONAL | October

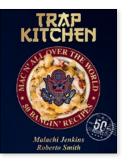




The Row 34 Cookbook Stories and Recipes from a Neighborhood Oyster Bar JEREMY SEWALL, with Erin Byers Murray; Foreword by Renee Erickson; Photography b y Michael Harlan Turkell

Award-winning Chef Jeremy Sewall brings his popular Boston and Portsmouth oyster bar, Row 34, to the page with more than 120 recipes for the home cook. *120 Full Color Photographs, 240 pages*

978-0-8478-6983-1 \$40.00/55.00C | HC | 8 x 11 RIZZOLI | October

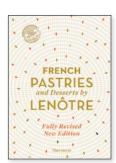


Trap Kitchen: Mac N' All Over The World Bangin' Mac N' Cheese Recipes from Around the World MALACHLIENKINS

The Trap Kitchen franchise turns global with *Mac N' All Over The World*, a guide to the most delicious mac n' cheese recipes from two chefs who have made their way from paper napkins to cloth ones. *Photographs Throughout, 220 pages*

Entertaining

Dessert



French Pastries and Desserts by Lenôtre Recipes from Lenôtre

The team of chefs at Lenôtre Paris, Contribution by Sylvie Gille-Naves, Foreword by Alain Lenôtre

More than 200 recipes from Gaston Lenôtre's classic cookbook, fully updated for the modern chef along with spectacular new photography. *150 Full Color Illustrations*, *432 pages*

978-2-08-020693-0 \$35.00/47.00C | HC | 7 x 10 FLAMMARION | September



Martha Stewart's Fruit Desserts 100+ Delicious Ways to Savor the Best of Every Season: A Baking Book

Editors of Martha Stewart Living Gorgeous seasonal fruit abounds in Martha Stewart's collection of 100+ comforting, foolproof recipes for crumbles, crisps, pies, buckles, and more. 100 Full Color Photographs, 256 pages

978-0-593-13918-9 \$28.99/38.99C | HC | 7 7/16 x 10 CLARKSON POTTER | September





Alicia Rountree Fresh Island Style Casual Entertaining and Inspirations

from a Tropical Place

Caitlin Leffel; Foreword by Glenda Bailey; Photography by Dewey Nicks

Alicia Rountree's debut book is a refreshing guide for achieving harmony and health in your life, showing readers how to create casual gatherings as well as daily rituals to enhance their wellbeing. 200 Full Color Photographs, 208 pages

978-0-7893-4106-8

\$19.98/26.98C | HC | 7 % x 10 % RIZZOLI UNIVERSE PROMOTIONAL | October





Miss Maggie's Kitchen: The Art of Entertaining HÉLOÏSE BRION, Photography by

Christophe Roué Brion's innate flair for entertaining combines her Franco-American roots in charming recipes and table settings that foster a warm and convivial atmosphere. 165 Full Color Illustrations, 176 pages

978-2-08-024854-1 \$22.50/29.95C | HC | 7 ½ x10 FLAMMARION | October





My Seasons: Entertaining as the French Do

CORDELIA DE CASTELLANE; Photography by Matthieu Salvaing French tastemaker Cordelia de Castellane presents her inspirations and secrets to exquisite at-home entertaining and decor, organized according to the four seasons. 200 Full Color & B&W Photographs, 240 pages

978-0-8478-7093-6 \$50.00/67.50C | HC | 9 x 11 RIZZOLI | September



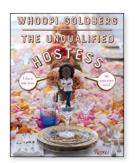
Seasons at Highclere Gardening, Growing, and Cooking Through the Year at the Real Downton Abbev

THE COUNTESS OF CARNARVON

Written by the lady of the manor, this book gives complete access to the world-renowned historic country house and showcases the rhythm of the seasons at Highclere focusing on gardening, harvesting, cooking, and entertaining. 300 Full Color Photographs, 320 pages

978-0-8478-7105-6 \$40.00/55.00C | HC | 7 ⅓ x 9 ¾ RIZZOLI | October





The Unqualified Hostess I do it my way so you can too! WHOOPI GOLDBERG

The legendary actor and comedian shows how to set a great table, shares ideas for unforgettable celebrations, and says, "It's about fun, not perfection!" In her own words... 200 Full Color Photographs, 128 pages

978-0-7893-4108-2 \$19.98/26.98C | HC | 8 5/8 x 11 ½ RIZZOLI UNIVERSE PROMOTIONAL | October

TAKE A PEEK



Y'all Come Over Charming Your Guests with New Recipes, Heirloom Treasures, and True Southern Hos pitality

REBECCA LANG

This ultimate guide to entertaining with true Southern grace, style, and wit shows readers how to make every moment spent with family, friends, and company delicious, comfortable, and unforgettable--from the invitation through to the last bite. *125 Full Color Photographs, 240 pages*

978-0-7893-3771-9 \$45.00/60.00C | HC | 8 x 10 % UNIVERSE | September



Food Writing & Memoirs General Cooking



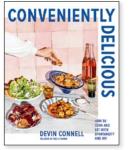
Our Lady of Perpetual Hunger A Memoir LISA DONOVAN

Renowned southern pastry chef Lisa Donovan's memoir of cooking, survival, and the incredible power in reclaiming the stories of women. 304 pages

978-0-525-56096-8 \$17.00/23.00C | PB | 5 ½ x 8 ¼ PENGUIN BOOKS (TR) | August



QUICK & EASY



Conveniently Delicious

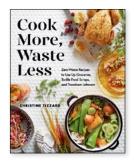
How to Cook and Eat with Spontaneity and Joy

DEVIN CONNELL

"My strategy is simple: I eat what I want to eat, when I want to eat it. Spontaneity is possible, and you can do this. I'll show you how." Full Color Throughout, 272 pages

978-0-525-61073-1 \$30.00/35.00C | HC | 8 x 10 APPETITE BY RANDOM HOUSE | October





Cook More, Waste Less Zero-Waste Recipes to Use Up Groceries, Tackle Food Scraps, and Transform Leftovers CHRISTINE TIZZARD

An indispensable and timely cookbook offering easy, everyday solutions to a problem every home cook faces: food waste, and 100 delicious and flexible recipes to get the most of your food. Full Color Throughout, 272 pages

978-0-525-61065-6 \$24.95/29.95C | PB | 8 x 10 APPETITE BY RANDOM HOUSE | September



General Cooking



Five-Ingredient Dinners 100+ Fast, Flavorful Meals AMERICA'S TEST KITCHEN

Test cooks share their favorite low-effort, high-reward complete weeknight dinners, all ready in an hour or less. 280 pages

978-1-948703-92-5 \$29 99/35 00C L HC L AMERICA'S TEST KITCHEN | August





Food52 Big Little Recipes Good Food with Minimal Ingredients and Maximal Flavor

EMMA LAPERRUQUE; Foreword by Amanda Hesser and Merrill Stubbs

Fewer ingredients, big-time flavors-that's the magic of Big Little Recipes. Inspired by Food52's award-winning column, this clever cookbook features 60 new recipes that'll deliver wow-worthy results in five, four, three . . . or, yep, even two ingredients. 100 Photographs, 176 pages

978-0-399-58158-8 \$22.99/29.99C | HC | 71/4 x 9 TEN SPEED PRESS | Octob

TAKE A PEEK



Once Upon a Chef: Weeknight/Weekend 70 Quick-Fix Weeknight Dinners + 30 Luscious Weekend Recipes JENNIFER SEGAL

100 dependable recipes including no-fuss weeknight dinners plus leisurely weekend meals to look forward to, from the bestselling author of Once Upon a Chef. 150 Full Color Photographs, 288 pages

978-0-593-23183-8 \$30.00/40.00C | HC | 8 x 10 CLARKSON POTTER | September TAKE A PEEK



One-Hour Comfort Quick, Cozy, Modern Dishes for All Your Cravings

AMERICA'S TEST KITCHEN

Find easy satisfaction in these globally inspired recipes for crispy, cheesy, meaty, carby, and sweet comfort foods 368 pages



General Cooking



The Quick Fix Kitchen

Easy Recipes and Time-Saving Tips for a Healthier, Stress-Free Life: A Cookbook

TIA MOWRY

A comprehensive guide to embracing home cooking with easy, delicious, and healthy recipes for the entire family, saving time and energy and bringing balance to your kitchen, from the beloved actress and star of the digital series Quick Fix. 60-65 Full Color Photographs, 288 pages



That Sounds So Good 100 Real-Life Recipes for Every Day of the Week

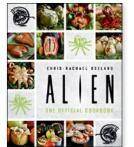
CARLA LALLI MUSIC

Recipes to match every mood, day of the week, and vibe from the beloved, James Beard Awardwinning author of Where Cooking Begins. 125 Full Color Photographs, 288 pages

978-0-593-13825-0



GENERAL INTEREST



Alien Cookbook CHRIS-RACHAEL OSELAND Thrill your friends and frighten your family with 50 delectable recipes inspired by the cult sci-fi Alien series! 144 pages

978-1-78909-483-1 \$34.95/45.95C | HC | 8 x 10 TITAN BOOKS | September





The Best of America's Test Kitchen 2022

Best Recipes, Equipment Reviews, and Tastings

AMERICA'S TEST KITCHEN

Everyone can enjoy another great new year of the best new recipes, tastings, and testings handpicked by the editors of America's Test Kitchen. 336 pages

978-1-948703-78-9

\$35.00/45.00C | HC | 8 1/2 x 11 1/8 AMERICA'S TEST KITCHEN | October





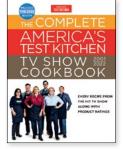
Black Food Stories, Art, and Recipes from Across the African Diaspora EDITED BY BRYANT TERRY

A beautiful, rich, and

groundbreaking book exploring Black foodways within America and around the world, curated by food activist and author of Vegetable Kingdom Bryant Terry. 100 Photographs, 10 Illustrations, 304 pages

978-1-9848-5972-3 \$40.00/54.00C | HC | 7 ½ x 9 ½ TEN SPEED PRESS | October





The Complete America's Test Kitchen TV Show Cookbook 2001–2022

Every Recipe from the Hit TV Show Along with Product Ratings Includes the 2022 Season

AMERICA'S TEST KITCHEN

22 years of foolproof recipes from the hit TV show captured in one complete volume. 1216 pages

978-1-948703-80-2 \$45.00/50.00C | HC | 8 ½ x 11 ½ AMERICA'S TEST KITCHEN | October





The Complete Autumn and Winter Cookbook

400+ recipes for Warming Dinners, Holiday Roasts, Seasonal Desserts, Breads, Foo d Gifts, and More

AMERICA'S TEST KITCHEN

Celebrate the season with this treasure trove of cozy cooking and baking recipes, from soulwarming soups and simple dinners to showstoppers and weekend projects. 432 pages

978-1-948703-84-0 \$34.99/39.99C | PB | 8 ½ x 10





The Complete Mediterranean Cookbook Gift Edition 500 Vibrant, Kitchen-Tested Recipes for Living and Eating Well Every Day AMERICA'S TEST KITCHEN

The #1 Mediterranean Cookbook, with more than 350,000 copies sold, is now available in a beautiful special-edition hardcover. Give the gift of vibrant, good-for-you recipes in this bestseller from America's Test Kitchen, featured on NBC's Today Show and USA Today. 440 pages

978-1-948703-94-9 \$40.00/50.00C | HC | 8 ½ x 10 AMERICA'S TEST KITCHEN | October



General Cooking



Divine Your Dinner A Cookbook for Using Tarot as Your Guide to Magickal Meals COURTNEY MCBROOM and MELINDA LEE HOLM

Everything is made of energy, even food. Especially food. This tarot-cookbook mash-up brings together magick and 75+ recipes to transform everyday energy into something extraordinary. 2 Four Color Photographs; 50-55 Full Color Illustrations, 192 pages

978-0-593-23214-9 \$22.99/29.99C | HC | 7 x 10 CLARKSON POTTER | August





Edible Flowers MONICA NELSON; photographs by Adrianna Glaviano

A beautiful and illuminating guide to the use and cultural history of edible flowers, featuring gorgeous original photography, simple recipes and preparation methods, and thoughtful essays on eating flowers by leading voices. *150 Illustrations, 256 pages*

978-1-58093-571-5 \$35.00/45.00C | HC | 8 × 6 THE MONACELLI PRESS | October



Theore from the trades

Flavors from the Garden Heirloom Vegetable Recipes from Roughwood

WILLIAM WOYS WEAVER

Eighty seasonal recipes from master gardener William Woys Weaver will inspire victorygardeners and CSA shoppers to turn heirloom vegetables into delicious dishes. 60 Full Color Photographs, 208 pages

978-0-8478-7079-0 \$40.00/55.00C | HC | 8 x10 RIZZOLI | September





Foodheim A Culinary Adventure ERIC WAREHEIM with Emily Timberlake

From one half of the cult comedy duo Tim & Eric comes the culinary bible for modern food freaks, showing you how to throw epic parties, suck the marrow out of life, and cook better than your grandmother. 228 Photographs, 25 Illustrations, 304 pages



FINAL COVER TO COME

Half Baked Harvest

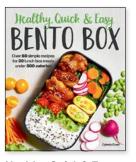
Tieghan Gerard

Half Baked Harvest

125 all-new, soul-satisfying, easy recipes with a healthy spin from the New York Times bestselling author of Half Baked Harvest Super Simple. 150 Full Color Photographs, 288 pages

978-0-593-23255-2 \$29.99/39.99C | HC | 8 x 10 CLARKSON POTTER | October



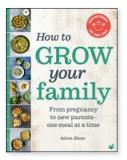


Healthy, Quick & Easy Bento Box Over 60 Simple Recipes for 30 Lunch Box Meals Under 500 Calories ALPHA BOOKS

Make mealtimes healthier and more mindful with beautiful, balanced bento boxes. *160 pages*

978-1-61564-993-8 \$16.99/21.99C | PB | 7 ¹¹/₁₆ x 9 ³/₁₆ ALPHA | July





How to Grow Your Family ADAM SHAW

This is the comprehensive cooking bible to accompany parents from conception, through pregnancy, to nourishing a newborn, weening, and to feeding hungry toddlers along with the whole family.

978-1-84899-396-9 \$22.95/24.95C | HC NOURISH | November





My New Table Everyday Inspiration for Fresh + Simple Eating + Living TRISH MAGWOOD

A lifestyle cookbook of simple, seasonally-inspired recipes for every table. Full Color Throughout, 288 pages

978-0-525-61124-0 \$30.00/35.00C | HC | 8 x 10 APPETITE BY RANDOM HOUSE | October



General Cooking



The New Cooking School Cookbook Fundamentals

AMERICA'S TEST KITCHEN

Great cooks never stop learning. Go to cooking school in your own kitchen with over 80 themed courses to learn more than 200 skills and cook 400 recipes. *528 pages*

978-1-948703-86-4

TAKE A PEEK

\$45.00/50.00C | HC | 8 ¼ x 10 ½ AMERICA'S TEST KITCHEN | November



Ottolenghi Test Kitchen: Shelf Love

Recipes to Unlock the Secrets of Your Pantry, Fridge, and Freezer: A Cookbook Edited by YOTAM OTTOLENGHI

and Noor Murad

From the New York Times bestselling author and his superteam of chefs, this is Ottolenghi, unplugged: 86 irresistible recipes for relaxed, flexible home cooking that will bring the love to every shelf in your pantry, fridge, and freezer. 150-200 Full Color Photographs, 256 pages

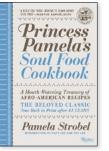
978-0-593-23436-5 \$32.00/NCR | HC | 6 ³/₄ x 9 ¹/₂ CLARKSON POTTER | October

 978-0-525-61160-8

 /35.00C | HC | 6 ¾ x 9 ½

 APPETITE BY RANDOM HOUSE | October





Princess Pamela's Soul Food Cookbook

A Mouth-Watering Treasury of Afro-American Recipes

PAMELA STROBEL; Introduction by Matt Lee and Ted Lee

When it comes to soul food, there is an elite pantheon of grand dame authors: Patti Labelle, Sylvia Woods, and Edna Lewis. For their fans, who crave authentic African-American recipes, this publication marks a major rediscovery: the original soul diva, Princess Pamela, who paved the way for all the others with this 1969 cult classic. 25 Illustrations, 240 pages

978-0-8478-5842-2 \$30.00/40.00C | HC | 5 ³/₄ x 8 ³/₄ BIZZOLL | September





The Provider Cookbook Fish and Game Recipes for Eating Wild

and Living Off the Land

CHAD BELDING and Chad Mendes

Innovative wild game, fish, and fowl recipes for modern-day Providers: those who hunt, garden, cook, and live off the land.

978-1-63774-016-3 \$35.00/47.00C | HC | 8 x 10 BENBELLA BOOKS | November





Staples + 5 100 Simple Recipes to Make the Most of Your Pantry

TANORRIA ASKEW

Former MasterChef contestant Tanorria Askew shares recipes from her family's Midwest table, drawing on a tradition of cooking she learned from her grandparents: make the most of what you have, and share it with those you love. 160 pages

978-0-7440-4215-3 \$18.99/24.99C | PB | 7 ¹¹/₁₆ x 9 ³/₁₆ ALPHA | October

TAKE A PEEK



Tasty Over the Top

Have fun in the kitchen and wow your friends with 75 of Tasty's biggest, boldest, and most showstopping "Over the Top" recipes that are easy to make for any occasion. 75 Full Color Photographs, 192 pages

978-0-593-23347-4

\$21.00/28.00C | HC | 7 x 9 CLARKSON POTTER | November





Well Seasoned A Year's Worth of Delicious Recipes MARY BERG

Beloved home cook, television star, and bestselling author Mary Berg is back with 100 seasonal recipes to inspire your year and delight your palate. *Full Color Throughout, 272 pages*

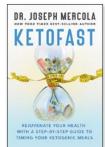
978-0-14-753126-1 \$28.00/32.00C | HC | 8×10

APPETITE BY RANDOM HOUSE | October



Healthy Eating

ΚΕΤΟ



KetoFast

Rejuvenate Your Health with a Step-by-Step Guide to Timing Your Ketogenic Meals

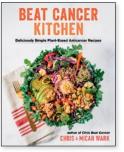
DR. JOSEPH MERCOLA

New in paperback, from one of the world's foremost alternative health authorities: a guide to using time-restricted eating and ketogenic principles to promote weight loss, treat disease, and optimize well-being. *256 pages*

978-1-4019-5763-6







Beat Cancer Kitchen Deliciously Simple Plant-Based Anticancer Recipes CHRIS & MICAH WARK

From the author of *Chris Beat Cancer* and *Beat Cancer Daily*, a cookbook of 125+ recipes to support your cancer healing and prevention journey. 257 pages

978-1-4019-6196-1 \$29.99/39.99C | HC | 7 ¼ x 9 ½ HAY HOUSE INC. | September

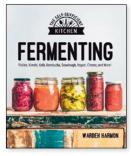




Eat Feel Fresh A Contemporary, Plant-Based Ayurvedic Cookbook SAHARA ROSE KETABI

Bring your body into balance with over 100 healing recipes for a modern Ayurvedic lifestyle. 256 pages

978-0-7440-4961-9 \$19.99/25.99C | PB | 7¹¹/₁₆ x 9³/₁₆ ALPHA | December



Fermenting

Pickles, Kimchi, Kefir, Kombucha, Sourdough, Yogurt, Cheese and More! WARDEH HARMON

Make your own delicious cultured foods – safely and easily! 320 pages

978-1-61564-990-7

\$19.99/25.99C | PB | 7¹¹/16 x 9³/16 ALPHA | August





Goodbye Refined Sugar! Easy Recipes with No Added Sugar or Fat MADAME LABRISKI

Enjoy even more recipes made with Madame Labriski's famous date puree! From breakfasts to desserts, drinks to snacks, these recipes are free of refined sugar, and there are vegan and dairy-, gluten-, and nut-free options throughout. *Full Color Throughout*, 208 pages

978-0-525-61081-6 \$22.95/26.95C | PB | 7 ½ x 9 ¼ APPETITE BY RANDOM HOUSE | July





The Moon Juice Manual Adaptogenic Recipes for Natural Stress Relief

MANDA CHANTAL BACON

A practical and delicious field guide to cooking and healing with adaptogens from wellness expert and former chef Amanda Chantal Bacon, founder of Moon Juice and author of *The Moon Juice Cookbook. Full Color Photographs Throughout, 240 pages*

978-0-593-08396-3 \$25.00/34.00C | PB | 7 ½ x 9 AVERY (TR) | October



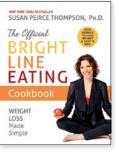


More Mediterranean 225+ New Plant-Forward Recipes Inspired by the #1 Diet AMERICA'S TEST KITCHEN

Eat the Mediterranean way for life with the companion to the bestselling *The Complete Mediterranean Cookbook.* 432 pages

978-1-948703-88-8 \$34.99/40.00C | PB | 8 ½ x 10 AMERICA'S TEST KITCHEN | December





The Official Bright Line Eating Cookbook Weight Loss Made Simple

SUSAN PEIRCE THOMPSON, Ph.D.

Now in paperback: New York Times best-selling author offers a one-of-a-kind program to help readers finally become happy and free! 257 pages

978-1-4019-5715-5 \$20.00/27.00C | PB | 7 x 9 HAY HOUSE INC. | October



Healthy Eating



Rise and Run

Recipes, Rituals, and Runs to Jumpstart Your Day: A Cookbook SHALANE FLANAGAN and Elyse Kopecky

A cookbook and training manual dedicated to the most important part of the day – the morning – from the *New York Times* bestselling authors of *Run Fast. Cook Fast. Eat Slow. Full Color Photographs, 288 pages*

978-0-593-23244-6 \$26.00/35.00C | HC | 8 x 10 RODALE BOOKS | October



final cover to come Running on

Veggies

Lottie Bildirici

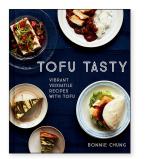
Running on Veggies

Plant-Powered Recipes for Fueling and Feeling Your Best

More than 75 delicious and nourishing mostly plant-based recipes for peak athletic performance, from the triathlete and nutrition coach behind the popular Running on Veggies blog. 40-50 Full Color Photographs, 256 pages

978-0-593-23171-5 \$25.99/34.99C | HC | 7 % x 9 % RODALE BOOKS | December





Tofu Tasty Vibrant, Versatile Recipes with Tofu BONNIE CHUNG

Tofu Tasty will revolutionize the way we think about and cook with tofu forever. Never tasteless, never boring, and definitely not just for vegetarians. 75 Full Color Throughout, 144 pages

978-1-911663-29-4 \$23.95/31.95C | HC | 7 3/5 x 8 4/5 PAVILION | August





Impulse

The Busy Person's Meal Planner

A No-Nonsense Guide to Healthy Meal Prep - With 40+ Recipes and a Weekly Meal Pl anner and Grocery List Notepad

LAURA LIGOS

Learn how to quickly and confidently meal plan for your family using this practical guide written by a licensed dietitian. Photographs Throughout, 152 pages





3D Munchies Three-Dimensional Recipes to Satisfy Them Cravings ELI GEORGE

Bring your cravings into a whole new dimension. 60 Full Color Photographs, 128 pages



The Cheese Board Deck 50 Cards for Styling Spreads, Savory and Sweet MEG OUINN

Elevate your next gathering with this beautiful, helpful card deck that offers 50 creative ideas for styling and presenting food platters for any occasion--no cooking skills required! 50 Full Color Photographs, 52 pages

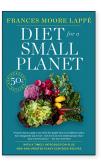


The Cocktail Deck of Cards Spritzes, Seltzers & Bubbly Cocktails for Every Occasion ELOUISE ANDERS A deck of cocktail recipes to

get things fizzing. 50 Full Color Illustrations, 50 pages

978-1-922417-45-9 \$19.95/26.95C | NT | 3 ¾ x 5 ⅓ SMITH STREET GIFTS | September





Diet for a Small Planet (Revised and Updated) The Book That Started a Revolution in the Way Americans Eat FRANCES MOORE LAPPE

Discover the eating plan that revolutionized the way Americans think about their meals, updated for its fiftieth anniversary with new recipes for the modern meatless chef. *B&W Illustrations Throughout, 480 pages*

978-0-593-35777-4 \$18.00/24.00C | PB | 5 ³/₁₆ x 8



TAKE A PEEK

Impulse



Late-night Ramen 1000- Piece Jigsaw Puzzle ALICE OEHR

Enjoy the legendary Japanese ramen noodle like never before... as a jigsaw! 1 Large Color Illustration

978-1-922417-42-8 \$24.95/33.50C | NT | 21 ½ x 27 ¾ SMITH STREET GIFTS | September





The Skinnytaste Ultimate Meal Planner 52-Week Meal Planner with 30 Recipes,

a 12-Week Meal Plan, Tear-Off Grocery Lists, and Tools for Healthy Habits GINA HOMOLKA

This must-have meal planner from #1 New York Times bestselling author Gina Homolka will help you take an organized, proactive approach to building healthy habits and approach to healthy, stress-free cooking. 176 pages

978-0-593-23472-3 \$22.99/29.99C | NT | 7 ½ x 8 ¾ CLARKSON POTTER | December





Taste Test

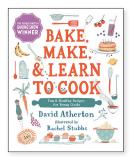
200 Trivia Questions for Food Nerds MAX FALKOWITZ AND THE EDITORS OF TASTE

Spice up dinner parties, virtual group hangs, or any get-together with 200 multiple-choice trivia cards that cover culinary pop culture, cooking tools and techniques, ingredients, and regional dishes. 200 pages

978-0-593-23178-4 \$22.00/29.00C | NT | 4 x 6 CLARKSON POTTER | September



Kids Cooking



Bake, Make, and Learn to Cook Fun and Healthy Recipes for Young Cooks DAVID ATHERTON

88 pages

978-1-5362-1936-4

\$17.99/23.99C | HC | 8 ¹¹/₁₆ x 10 ¹³/₁₆ BIG PICTURE PRESS | November





The Best Ever Bread Book

What's the main ingredient of bread? Flour! Find out how it is made, then use it to bake 17 sensational recipes from around the world. 64 pages

978-0-7440-4212-2 \$14.99/18.99C | HC | 8 ½ x 10 % DK CHILDREN 0-9 | October



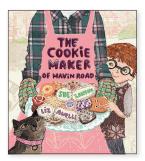


The Complete Cookbook for Young Scientists Good Science Makes Great Food:

70+ Recipes, Experiments, & Activities AMERICA'S TEST KITCHEN KIDS

America's Test Kitchen Kids brings delicious science to your kitchen! Over 75 kid-tested, kid-approved recipes and experiments teach young chefs about the fun and fascinating science of food.

978-1-948703-66-6 \$19.99/28.99C | HC | 9 x 7 AMERICA'S TEST KITCHEN KIDS | October

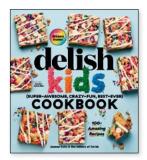


The Cookie Maker of Mavin Road

On Mavin Road, there's no time for hellos or chats – until a lonely and mysterious cookie maker's gifts bring everyone together. 32 pages

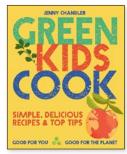


Kids Cooking



The Delish Kids (Super-Awesome, Crazy-Fun, Best-Ever) Cookbook 100+ Amazing Recipes JOANNA SALTZ and The Editors of Delish

The ultimate learn-how-to-cook book filled with 100+ amazing, easy-to-follow recipes for every occasion plus helpful kitchen tricks to inspire young cooks. 100+ Full Color Photographs, 192 pages



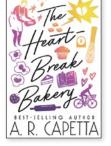
Green Kids Cook Simple, Delicious Recipes & Top Tips:

Good for You, Good for the Planet JENNY CHANDLER

Aimed at children aged 7-14, this fun cookbook teaches young people to engage with healthy food and sustainability. Full Color Photographs Throughout, 160 pages

978-1-911663-58-4



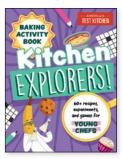


The Heartbreak Bakery A. R. CAPETTA

Teenage baker Syd sends ripples of heartbreak through Austin's queer community when a batch of post-being-dumped brownies turns out to be magical — and makes everyone who eats them break up. 352 pages

978-1-5362-1653-0 \$18.99/24.99C | HC | 5 ½ x 8 ¼ CANDLEWICK | October





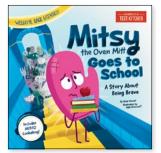
Kitchen Explorers! Baking Edition 60+ baking recipes, experiments,

and games for young chefs AMERICA'S TEST KITCHEN KIDS

From the creators of the #1 New York Times Bestseller The Complete Cookbook for Young Chefs, comes the second in a series of interactive workbooks for kids ages 8 to 12 who want recipes, science experiments, hands-on activities, and games – all about baking! 134 pages

978-1-948703-74-1 \$12.99/14.99C | PB | 7 x 9 AMERICA'S TEST KITCHEN KIDS | September





Mitsy the Oven Mitt Goes to School A Story About Being Brave AMERICA'S TEST KITCHEN KIDS

Mitsy, encounters and overcomes relatable challenges, encouraging children reading to do the same. It includes a recipe for chocolate chip cookies and an audio cookalong with Mitsy. 32 pages

978-1-948703-76-5 \$17.99/24.99C | HC | 10 ¼ x 10 ¼ AMERICA'S TEST KITCHEN KIDS | September



Let Me Fix You a Plate A Tale of two Nitchers • Elizabeth Lilly

Let Me Fix You a Plate A Tale of Two Kitchens Written & illustrated by ELIZABETH LILLY

Whether you're settling in for a heaping plate of banana pudding or arepas and tostones, a good meal can always bring families together. 40 pages

978-0-8234-4325-3 \$18.99/24.99C | HC | 11 x 8 ½ NEAL PORTER BOOKS | September



More Veggies Please!

Easy Kid-Approved Meals and Family-Friendly Comfort Foods with Surprising Veggie Twists

NIKKI DINKI

Packed with creative recipes, this modern, mindful approach to classic family-favorite comfort foods ups the nutritional antegetting TONS of healthful vegetables, legumes, and squash into every meal (even snacks and desserts!)-while always putting flavor first. *130 pages*

978-1-953295-56-9 \$24.95/33.95C | PB | 7 x 9





Waffles + Mochi: The Cookbook YEWANDE KOMOLAFE

Waffles + Mochi is a new children's show coming to Netflix in March 2021 from Higher Ground Productions, President Barack Obama and Michelle Obama's production company in partnership with Netflix. 80-100 Full Color Photographs & Illustrations, 80 pages

978-0-593-23409-9 \$17.99/23.99C | HC | 8 x 10 CLARKSON POTTER | November



Preserving & Canning



The Art of Preserving EMMA MACDONALD

This sumptuous guide filled with beautiful photography and expert practical tips is guaranteed to be the only resource you will ever need to preserve fruit, vegetables, meat and fish. 224 pages

978-1-84899-398-3







The Modern Larder

From Anchovies to Yuzu, a Guide to Artful and Attainable Home Cooking

MICHELLE MCKENZIE

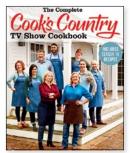
Bring bolder flavors to home cooking with this extensive exploration into remarkable condiments and pantry essentials that can turn any simple dish into something special, elevated, and inspired. 384 pages

978-1-61180-570-3 \$40.00/53.95C | HC | 7 1/2 x 10



Regional Cuisine

AMERICAN COOKING



The Complete Cook's Country **TV Show Cookbook Includes Season 14 Recipes**

Every Recipe and Every Review from All Fourteen Seasons

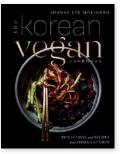
AMERICA'S TEST KITCHEN

Hit the road with top-rated Cook's Country TV and devour another year of great American recipes. 920 pages

978-1-948703-72-7 \$34.99/39.99C | PB | 7 1/8 x 9 5/8 COOK'S COUNTRY | August



ASIAN COOKING



The Korean Vegan Cookbook Reflections and Recipes from Omma's Kitchen

JOANNE LEE MOLINARO

Korean dishes, some traditional and some reimagined, from the home cook and storyteller behind @thekoreanvegan on TikTok. Full Color Photographs Throughout, 336 pages

978-0-593-08427-4 \$35.00/47.00C | HC | 8 x 10 AVERY (HC) | October

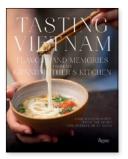




Let's Make Dumplings! A Comic Book Cookbook HUGH AMANO and Sarah Becan

An accessible and easy-to-follow comic book cookbook for bringing Asian dumplings into the home kitchen, with recipes for savory and sweet dumplings, dipping sauces, riffs, and more - from the authors of Let's Make Ramen! Full Illustrations, 208 pages

978-1-9848-5875-7 \$19.99/25.99C | PB | 7 x 10 TEN SPEED PRESS | June TAKE A PEEK



Tasting Vietnam Flavors and Memories from My Grandmother's Kitchen

ANNE-SOLENNE HATTE From the Recipe Collections Of Bà Ngoai; Foreword By Alain D ucasse

This beautifully designed guide to Vietnamese home cooking and comfort food goes beyond typical restaurant fare to explore the vibrant, fresh flavors of a cuisine whose popularity is rising rapidly. 140 Full Color Photographs, 224 pages





41

Regional Cuisine



Under Coconut Skies Stories and Feasts from the Philippines YASMIN NEWMAN

A book of feasts filled with vibrant and kaleidoscopic Filipino flavors. 100 Full Color Photographs, 256 pages

978-1-925811-68-1 \$35.00/47.00C | HC | 8 × 10 SMITH STREET BOOKS | October



Maman: The Cookbook All-Day Recipes to Warm Your Heart ELISA MARSHALL and Benjamin Sormonte with Lauren Salkeld

Experience the sophisticated, rustic-chic charm of the celebrated, French-inspired Maman café right from home. 85 Full Color Photographs, 256 pages

978-0-593-13895-3 \$30.00/NCR | HC | 7×10





World Food: Paris Heritage Recipes for Classic Home Cooking [A Parisian Cookbook]

JAMES OSELAND

A collection of food stories, 75 recipes, and vibrant photography depicting the best round-up from Paris's culinary scene. 150 Photographs, 224 pages

978-0-399-57983-7 \$26.00/35.00C | HC | 7×10



INDIAN COOKING

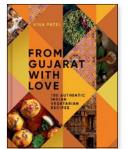


The 30-Minute Mowgli Instant Big Flavour! NISHA KATONA

This is the food that Nisha Katona, TV chef and creator and face of the Mowgli Indian restaurants, cooks at home - super speedy, made with easily sourced ingredients, and delivering big, bold flavors.

978-1-84899-400-3 \$29.95/32.95C | HC NOURISH | November





From Gujarat, With Love 100 Easy Indian Vegetarian Recipes VINA PATEL

100 delicious and easy vegetarian recipes from the state of Gujarat, on the west coast of India. 100 Full Color Illustrations, 208 pages

ITALIAN COOKING

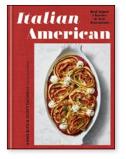


Eataly: Pizza, Pane, & Panini Regional Pizza, Bread & Sandwich Traditions FATALY

Eataly, the world's foremost purveyor of Italian delicacies presents a compact and authoritative guide to making bakery-worthy breads, calzones, focaccia, panini, and pizza at home. 120 Full Color Photographs, 176 pages

978-0-8478-6876-6 \$30.00/40.00C | HC | 5 % x 8 ¾ RIZZOLI | September





Italian American Red Sauce Classics and New Essentials ANGIE RITO and Scott Tacinelli with Jamie Feldmar

Reimagine Italian American cooking with more than 125 big-hearted recipes from the celebrated husband-and-wife chef team of Don Angie in New York City. *150 Photographs*, *304 pages*

978-0-593-13800-7 \$32.50/42.50C | HC | 7 ⁷/₁₆ x 10 CLARKSON POTTER | October





Liguria: The Cookbook Recipes from the Italian Riviera LAUREL EVANS

This book presents to an American audience the cuisine of Liguria-the Italian Riviera-full of dishes that are inventive, inherently seasonal, wasteconscious, plant-forward, and geared towards the home cook. 100 Color Photographs, 224 pages

978-0-8478-7061-5 \$45.00/60.00C | HC | 7 ³/₄ x 9 ³/₄ RIZZOLI | September



Regional Cuisine

MIDDLE EASTERN COOKING



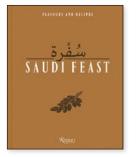
Beirut: The Cookbook Recipes from the heart of a Lebanese city kitchen

HISHAM ASSAAD

A stunning, authentic, and evocative cookbook on the food of Beirut - heart of the Lebanon. 100 Color Photographs, 272 pages

978-1-925811-69-8

\$40.00/55.00C | HC | 8 ¼ x 10 ¼ SMITH STREET BOOKS | October



Saudi Feast

Flavors and Recipes Texts by ANISSA HELOU; Photography by Anas Alfaozan; Foreword by Mayada Badr

A celebration of the rich culinary culture of Saudi Arabia with traditional, home-cooked recipes. 150 Color Photographs, 176 pages

978-0-8478-7097-4 \$35.00/47.00C | HC | 8 x 10 ½ RIZZOLI | September



OTHER REGIONS



Claudia Roden's Mediterranean

Treasured Recipes from a Lifetime of Travel

CLAUDIA RODEN

One of the most celebrated food historians and authorities of our time explores the beloved region of the Mediterranean with over 100 simple and timeless recipes. 120 Photographs, 320 pages

978-1-9848-5974-7





Istria

Recipes and Stories From the People of Istria

PAULA BACCHIA

Explore the culture and history of Istria - a gulf shared by Italy, Croatia and Slovenia – through the kitchens and recipes of its inhabitants. *150 Color Photographs, 272 pages*

978-1-922417-18-3 \$35.00/47.00C | HC | 7 ½ x 9 ⅓ SMITH STREET BOOKS | October





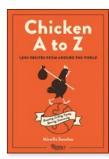
Nordic Family Kitchen Seasonal Home Cooking with Kids MIKKEL KARSTAD

A pioneer of new Nordic cuisine shows families how to make easy, healthy, sustainable, and beautiful meals to enjoy at the table, on the beach, in the woods-or wherever you like to gather. *145 Color Illustrations, 256 pages*

978-3-7913-8741-3 \$35.00/47.00C | HC | 8 ¼ x 10 ½ PRESTEL | October



Single Subject

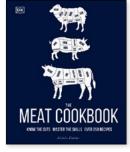


Chicken A to Z 1,000 Recipes from Around the World MIREILLE SANCHEZ

Named "Best Cookbook of the Year" at the 24th Annual Gourmand Awards, this is the only collection of chicken recipes any home cook will ever need. 200 Color & B&W Photographs, 864 pages

978-0-8478-6976-3 \$55.00/75.00C | HC | 7 ½ x 10 % RIZZOLI | September





The Meat Cookbook Know the cuts, master the skills, over 250 recipes DK

Absolutely everything you need to know about meat. *320 pages*

978-0-7440-3988-7 \$40.00/52.00C | HC | 9 x 10 % DK LIFE - ADULT | October





Pasta

The Spirit and Craft of Italy's Greatest Food, with Recipes

MISSY ROBBINS and Talia Baiocchi

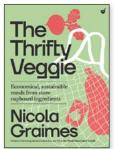
A stylish, transporting pasta master class from New York City's premier pasta chef, with recipes for 40 handmade pasta shapes and 100 Italian American, regional Italian, and modern dishes. 120 Photographs, 60 Illustrations, 416 pages

978-1-9848-5700-2 \$40.00/54.00C | HC | 7 ³/₄ x 10 ½ TEN SPEED PRESS | October



Vegan & Vegetarian

PLANT-BASED



The Thrifty Veggie Economical, sustainable meals from store-cupboard ingredients NICOLA GRAIMES

Harness every season's flavors with recipes combining fresh produce with lasting staples clever and delectable vegetarian recipes that can make a real difference to your household budget. *176 pages*

978-1-84899-388-4 \$16.95/18.95C | HC | 7 x 9 ½ NOURISH | August

GENERAL INTEREST



Acorn Creative, Wildcrafted Vegetable Recipes SHIRA BLUSTEIN

A curated collection of seasonallydriven, vegetable-forward recipes to push the boundaries of what you think you can do with plants. *Full Color Throughout, 336 pages*

978-0-525-61026-7 \$35.00/40.00C | HC | 7³/₄ x 11 APPETITE BY RANDOM HOUSE | November





Brave New Meal A Vegan Cookbook BAD MANNERS

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Vegan & Vegetarian

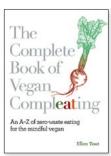


The Cajun Vegan Cookbook A Modern Guide to Classic Cajun

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LLEN IOU

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The Complete Vegetable Cookbook

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A cook's guide to the wonderful world of vegetables, season by season. *304 pages*

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Enjoy Every Day

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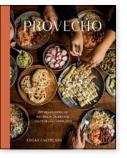


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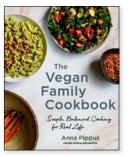


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The ultimate science-meetsmagic guide to plant-based meat for vegans who are tired of burgers. 100 Color Photographs, 272 pages



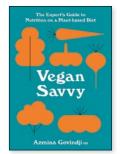
The Vegan Family Cookbook Simple, Balanced Cooking for Real Life ANNA PIPPUS

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The Expert's Guide to Nutrition on a Plant-Based Diet AZMINA GOVINDJI

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JENNY ROSENSTRACH

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