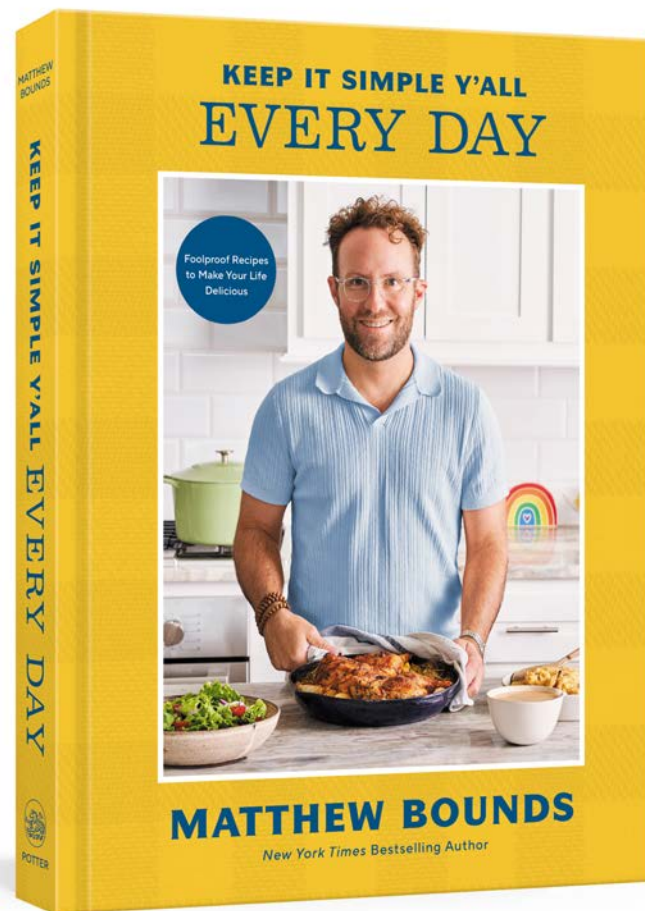




food, drink & home

SPRING 2026



Keep It Simple Y'all: Every Day

Foolproof Recipes to Make Your Life Delicious

BY MATTHEW BOUNDS

Boost your confidence in the kitchen with 80 foolproof recipes for busy weeknights, lazy weekends, date nights, and other special occasions—from the beloved creator of *Your Barefoot Neighbor* and *New York Times* bestselling author of *Keep It Simple, Y'all*.



With his delicious and doable recipes, Matthew Bounds proves that the comfort of a home-cooked meal is easier than you think. In *Keep It Simple Y'all: Every Day*, Matthew is back with a brand-new set of easy-to-follow recipes for every occasion, delivered with his signature Southern charm and laid-back attitude. Along with more of his popular weeknight-friendly dinners, he shares next-level comfort food dishes perfect for cozy date nights and larger gatherings so you can impress your guests with minimal fuss. Matthew walks you through foundational basics, like how to reverse sear a steak, and offers tons of tips for success and tasty recipes to inspire your next meal.

Keep It Simple Y'all: Every Day is your go-to cookbook for creating comforting, delicious meals with ease. Whether you want a quick, no-frills dinner or a luxurious Sunday supper, Matthew's friendly guidance and reliable recipes will inspire you to cook with confidence.

Matthew Bounds, aka Your Barefoot Neighbor, is a *New York Times* bestselling author who believes that feeding our families and ourselves shouldn't be too difficult. Matthew began teaching himself to cook in 2020 and started posting those efforts online, where his unpretentious approach has helped millions of fans enjoy mealtime. He is also dedicated to creating an inclusive, welcoming space on social media and uses his platform to uplift the community by driving donations and other support to organizations in need. He and his husband, CJ, live in Gulfport, Mississippi.

HC ISBN: 9798217034178
\$30.00 US (39.99 CAN)
85-90 FULL-COLOR PHOTOGRAPHS
7 1/16 X 10 • 224 PAGES
04/07/2026



ALSO AVAILABLE



KEEP IT SIMPLE, Y'ALL
HC: 9798217034154



SPICY CHICKEN MEATBALLS IN COCONUT CURRY SAUCE

READY IN 30 MINUTES

I usually reach for chicken parts or a whole bird in my chicken recipes, but ground chicken is such a great addition to throw into your cart every now and then, too. It's mellow and lighter than ground beef and pork, but it works to this meatball recipe's advantage because all the vibrant seasonings really shine. There's a kick from red curry paste, and the meatballs come served in a fragrant coconut sauce. If you like things extra saucy, add a second can of coconut milk in step 4 and double the seasonings.

SERVES 4

Chicken Meatballs

1 pound ground chicken

1 cup unseasoned fine bread crumbs

1 large egg, lightly beaten

2 tablespoons low-sodium soy sauce

2 tablespoons red curry paste

1 green onion, green and white parts, chopped

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/2 teaspoon ground ginger

1/2 teaspoon crushed red pepper flakes

1/2 teaspoon ground cumin

2 tablespoons olive oil

Fresh-cooked rice, for serving

Chopped fresh cilantro, for garnish

Curry Sauce

1/2 medium white or yellow onion, thinly sliced

1 red bell pepper, thinly sliced

1/2 teaspoon black pepper

1/2 teaspoon kosher salt

1 tablespoon red curry paste

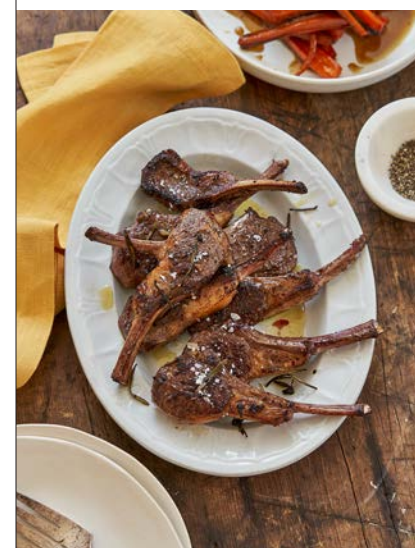
1 (14-ounce) can full-fat unsweetened coconut milk

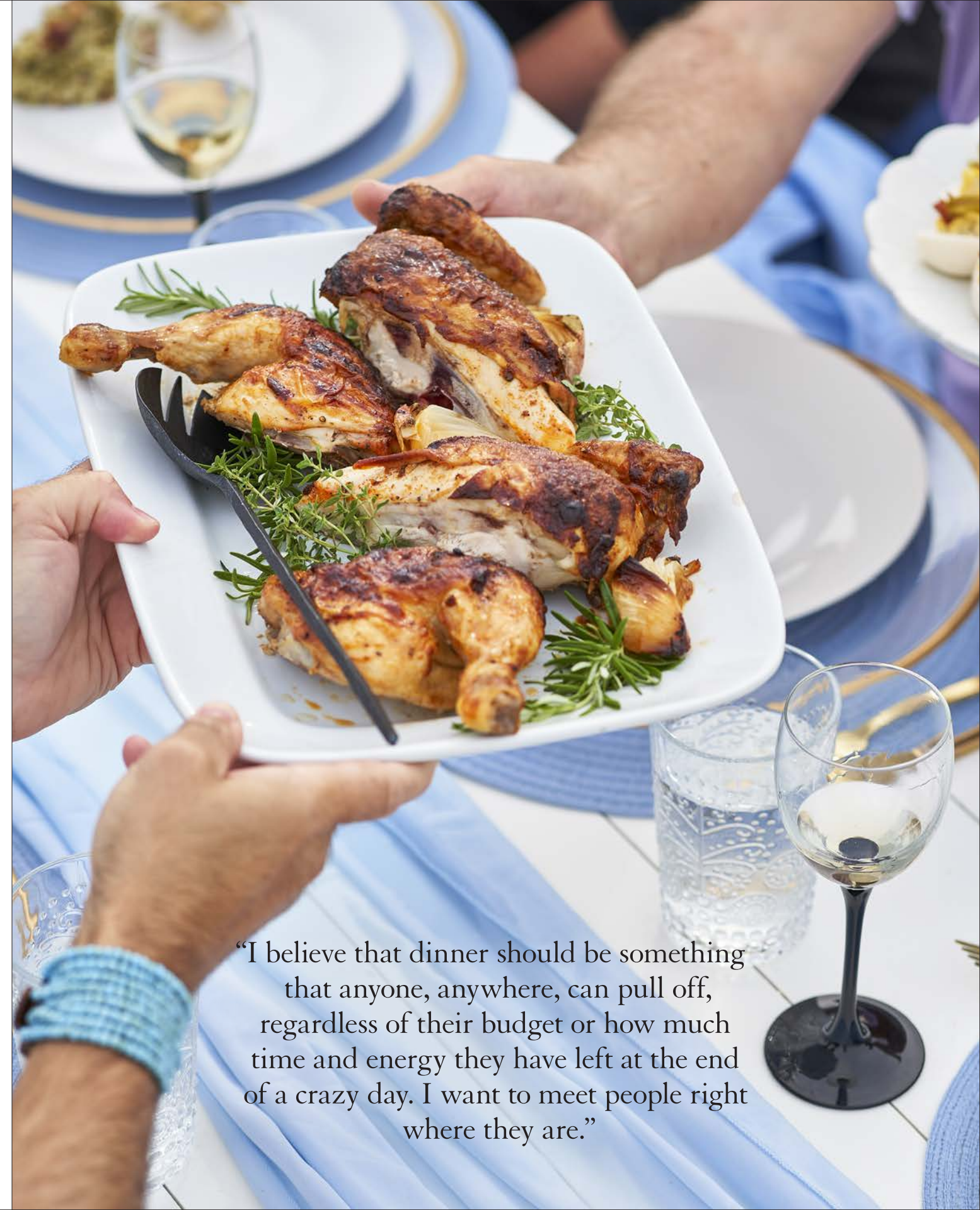
1 green onion, green and white parts, chopped, plus more for garnish

1 tablespoon low-sodium soy sauce

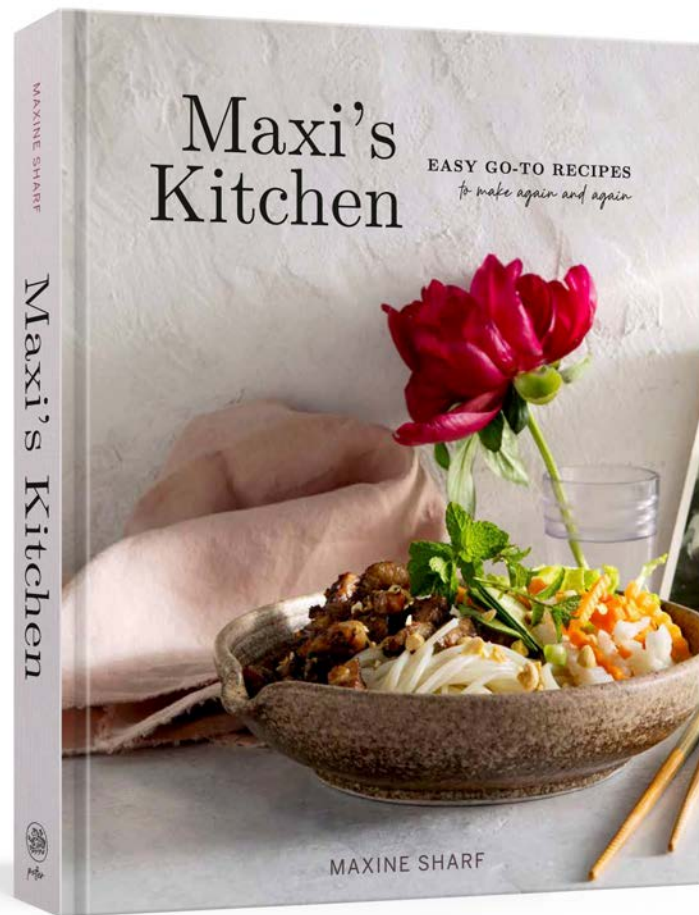
1/2 teaspoon crushed red pepper flakes

1/2 teaspoon ground ginger





"I believe that dinner should be something that anyone, anywhere, can pull off, regardless of their budget or how much time and energy they have left at the end of a crazy day. I want to meet people right where they are."



Maxi's Kitchen

Easy Go-To Recipes to Make Again and Again

BY MAXINE SHARF

Find your go-to dishes for every day of the week with simple, delicious recipes from the creator of Maxi's Kitchen.



Culinary creator Maxine Sharf has built a community of more than 4 million people who trust her for recipes that strike the perfect balance between healthy and comforting while reflecting her multicultural heritage. Her debut cookbook is all about finding your weekly go-to meals that you'll make on repeat to nourish yourself and your family.

Maxi's Kitchen is organized by day of the week, with intentions for each day that help you pick the perfect recipe to match your mood. Start the week with quick, simple, and easy one-pan meals like Cheesy Enchilada Skillet with Crunchy Tortilla Chips. Get through the midweek slump with fun handhelds like Thai Basil Chicken Lettuce Cups, then treat yourself to an indulgent date night with Creamy Spicy Shrimp Spaghetti. For Maxine, weekends are for spending time with friends and family, so think small bites meant for sharing or more ambitious, immersive projects, like Grandma's Wontons. Maxine invites you into her kitchen with the hope that her cherished recipes will become part of your family's traditions, too.

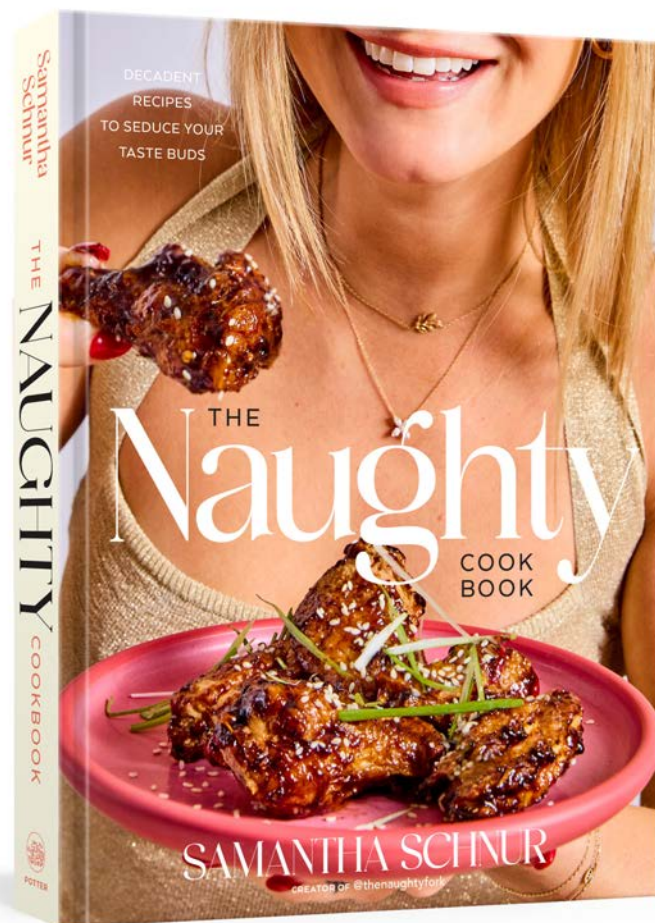
Maxine Sharf is a culinary creator and recipe developer who is passionate about bringing comfort, confidence, and community to cooking. She takes inspiration from her diverse background as Korean, Chinese, Russian, Romanian, and Polish with a Californian upbringing. Through her recipes, she hopes to help others feel less intimidated in the kitchen by providing approachable meals, tips, and practices that empower a wider audience. She lives in Los Angeles with her husband, Doug, and their pup, Kimchi.

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8 X 10 • 256 PAGES
03/03/2026





“My hope is that by breaking down the week with different intentions and providing a wide variety of flavors, ingredients, and cuisines, you can find something that matches what you’re in the mood for, no matter the day.”



The Naughty Cookbook

Decadent Recipes to Seduce Your Taste Buds

BY SAMANTHA SCHNUR

Break the rules, turn up the heat, and get naughty in the kitchen with accessible, flavorful, and playful recipes from the creator of the Naughty Fork.



Over-the-top, decadent, and outrageously delicious are just a few words that Samantha Schnur uses to describe the food she creates, but for Samantha, “naughty” is the secret ingredient. It’s found in the cheese pull from a five-cheese mac and cheese or the drip of sauce from a creamy carbonara. And if you’re in the mood to be a little “nice”? Samantha’s got you covered with lighter, feel-good twists that don’t skimp on flavor, because being healthy shouldn’t mean being boring.

Samantha shares recipes for everything: breakfast dishes, snacks and appetizers, saucy pastas, and decadent desserts. We’re talking dishes like Chili Crisp Breakfast Tacos, sandwiches like her famous A Really Good (Smash) Burger, pastas like Truffle Mushroom Ragu, and mains like Artichoke Dip–Stuffed Chicken. Some are brilliant takes on restaurant dishes that range from fast food to high-end, like the Carbone-inspired Calabrian Spicy Rigatoni with Burrata (Obviously), while others come with a lightened-up version. Because with Samantha, time in the kitchen will always be both naughty and nice.

Samantha Schnur is the culinary entrepreneur behind the multimedia brand Naughty Fork. A *Forbes* 30 Under 30 honoree, Samantha was born and raised in Miami, where her love of food began. Samantha launched the @thenaughtyfork Instagram page while she was still in college, originally to share her favorite local restaurant finds with her community. What began as a passion project quickly took off—evolving into a full-fledged business and inspiring her to start creating restaurant-worthy dishes in her own kitchen.

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7 1/8 X 10 • 272 PAGES
03/10/2026



Candied Bacon
Cooking spray, for the rack
1/2 cup (packed) light brown sugar
Pinch of cayenne pepper
Freshly ground black pepper
8 thick-cut slices bacon

Croissant Sandwiches
4 croissants
4 tablespoons (2 ounces) 1/2 stick unsalted butter, melted
6 large eggs, beaten
Kosher salt and freshly ground black pepper
1/2 cup grated white cheddar cheese
8 thin slices Black Forest ham (about 8 ounces)
1/2 cup grated Gruyère cheese
2 tablespoons chopped fresh chives
1/2 cup honey mustard

Make the candied bacon: Preheat the oven to 300°F. Line a baking sheet with foil and top with a wire rack. Spritz the rack with cooking spray.
In a medium bowl, combine the brown sugar, cayenne, and black pepper to taste. Dredge the pieces of bacon in the sugar mixture on both sides, shaking off any excess, and add the bacon to the wire rack.
Bake until golden brown and crispy, 30 minutes. Remove from the oven, and increase the oven temperature to 400°F.
Let cool on the rack for 10 minutes to continue crisping. Then remove the bacon strips to a plate to fully cool and crisp. Set aside.

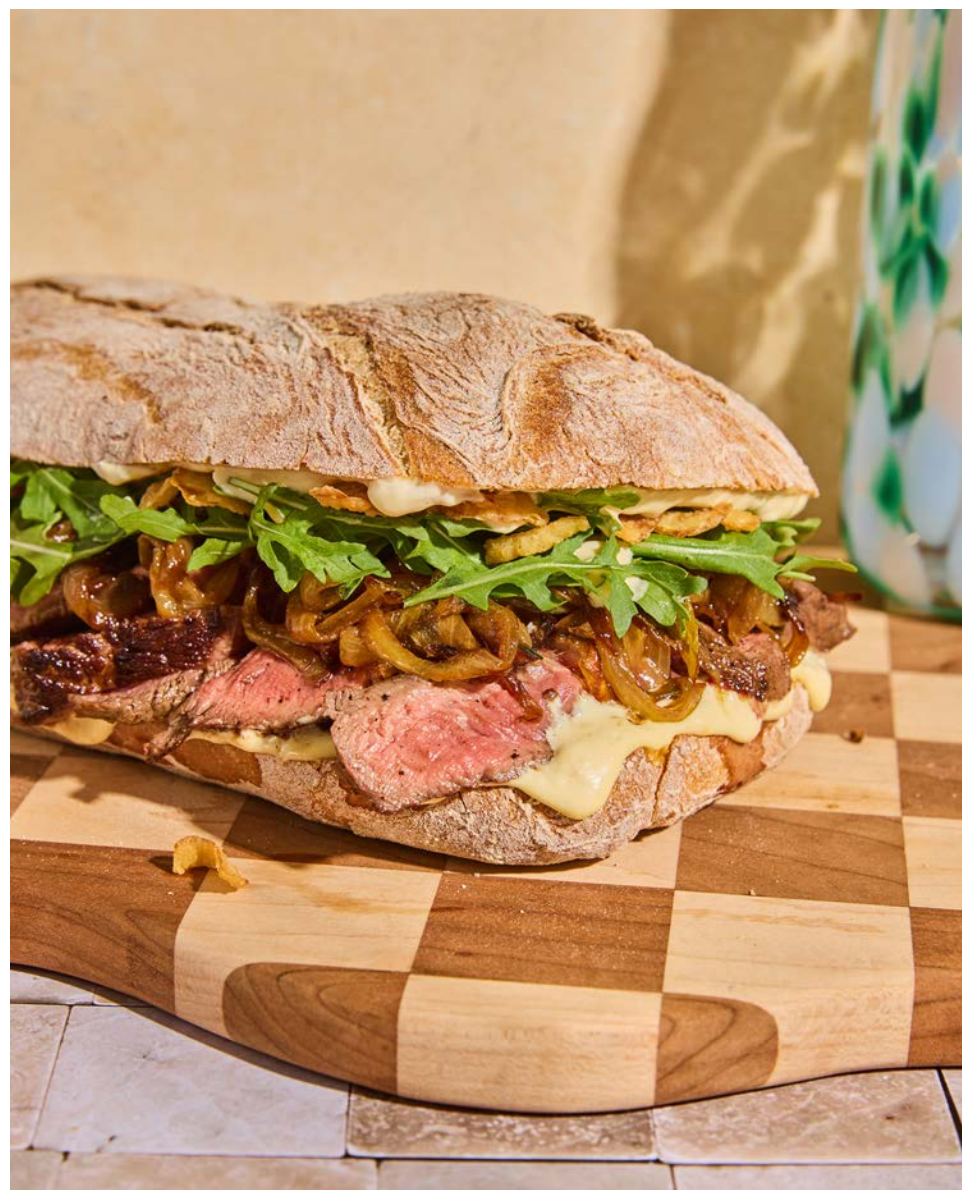
Make the croissant sandwiches: Line a baking sheet with parchment paper. In the now-400°F oven, add the croissants to the baking sheet and brush the tops with the 2 tablespoons melted butter. Toast in the oven until golden brown, about 2 minutes. Allow to cool slightly, then cut in half like a sandwich and place the bottoms back onto the baking sheet.
Meanwhile, in a large nonstick skillet, heat the remaining 2 tablespoons butter over medium-low heat. Add the eggs and allow to set for 30 seconds. Using a silicone spatula, begin gently pulling the outside of the eggs inward to form large curds and season with salt and pepper to taste. Continue gently stirring until the eggs are just cooked and still fairly soft, another 2 to 3 minutes, adding the cheddar during the last minute of cooking.

RECIPE CONTINUES

Candied Bacon Croissant Breakfast Sandwiches

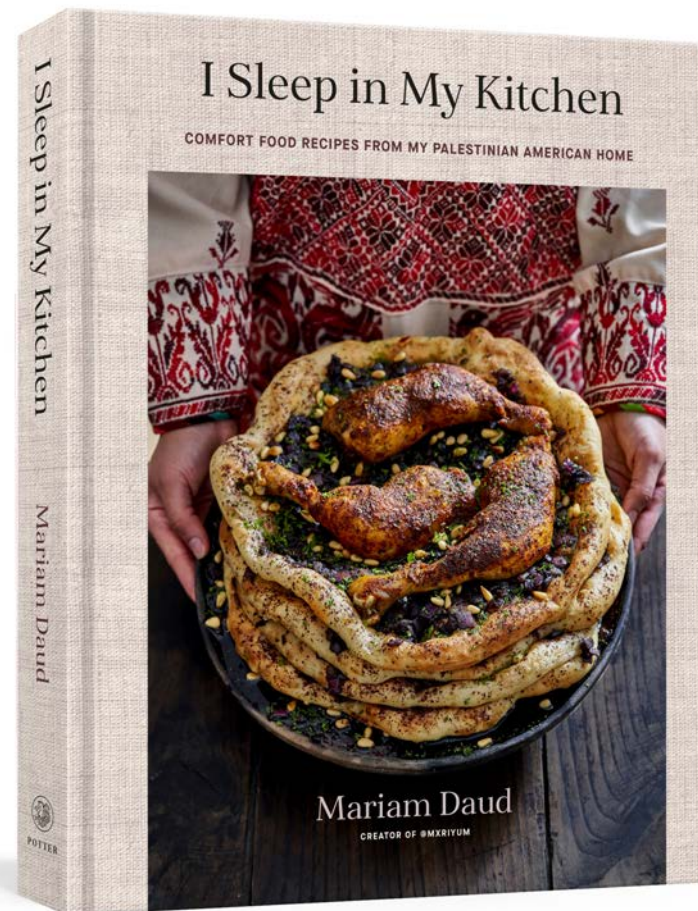
Having After 25





“The Naughty Cookbook is a love letter to indulgence, where every recipe is designed to make you feel the food, not just taste it.”





I Sleep in My Kitchen

Comfort Food Recipes from My Palestinian American Home

BY MARIAM DAUD

100 flavor-forward recipes—including signature bakes—from the Palestinian American creator of the beloved social media account mxriyum



Mariam Daud has built a devoted following by sharing beautifully prepared, comforting meals that feel both timeless and entirely her own. In *I Sleep in My Kitchen*, she offers a collection of the recipes that have shaped her life—dishes that carry the flavors of her heritage and the ease and creativity of a home cook who simply loves to feed others, from cherished classics like her mother’s irresistible Cheese Fatayer, a savory cheese-stuffed pastry, to her takes on everyday favorites like Triple Stack Smash Burgers or tender, pull-apart Cinnamon Rolls.

I Sleep in My Kitchen spans breakfasts, small plates, salads, soups, mains, and Miriam’s signature sweet and savory baked goods, and at the heart are the flavors she grew up with in her Palestinian American home, including celebratory dishes like Msakhan, the national dish of Palestine. *I Sleep in My Kitchen* is an invitation to cook with generosity and curiosity and to explore the food that connects us to memory, place, and one another.

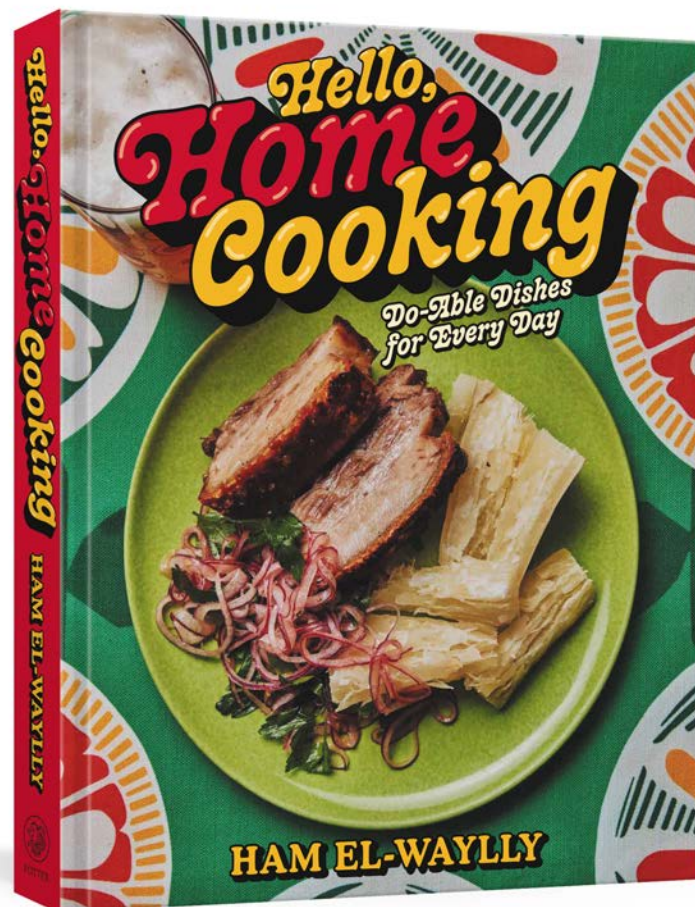
Mariam Daud, better known as mxriyum, is a Palestinian American home cook based in California. She grew up watching her mother create beautiful dishes for her and her nine siblings, which sparked a deep passion for bringing people together with food. Since then, Mariam has enjoyed global success online by sharing her relaxing, inspiring recipe videos that offer everything from baked goods to comfort food to traditional Palestinian cuisine.

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8 X 10 • 272 PAGES
03/17/2026





“For me, sharing recipes is a way
to give Palestine a voice, to
honor our heritage and traditions.”



Hello, Home Cooking

Do-able Dishes for Every Day

BY HAM EL-WAYLLY

Use everyday ingredients to create memorable meals with 90 flavorful, unique, and approachable recipes from around the world—by one half of the beloved team behind *NYT Cooking*'s *Mystery Menu*.



In *Hello, Home Cooking*, *NYT Cooking* video star Ham El-Waylly combines his unique personal heritage—representing the cuisines of Qatar, Bolivia, Brazil, and Egypt—with his 15 years as a professional chef to bring delicious, global recipes to home cooks. Ham teaches readers how flavors *work* so that you can swap in local or seasonal ingredients to any recipe.

Deeply rooted in *everyone's* nostalgia, Ham's recipes center culture and community with beloved dishes from across different nations that carry a can't-quite-put-my-finger-on-it hominess. He teaches cooks of all experience levels about the base flavors of cuisines around the world, freeing them to mix, match, and alter classic dishes into something delicious and new, from the Macarona Bechamel that parallels American Mac 'n' Cheese to Basbousa (a sweet, semolina cake) that would rival any blondie. *Hello, Home Cooking* shows you how to highlight your own heritage in familiar recipes by swapping in certain ingredients for others while focusing on affordability and availability. With Ham's invaluable guidance, you can make any comfort meal an adventure and any adventurous dish feel like you've eaten and loved it a hundred times.

Ham El-Waylly is a chef, restaurant consultant, recipe developer, and video creator based in New York City. You may know him from his acclaimed Brooklyn restaurant, Strange Delight, or as a longtime contributor to *NYT Cooking*, where he is also one half of the YouTube sensation, *Mystery Menu*. He lives in the East Village with his wife, Sohla; toddler; shiba inu; English bulldog; and wild alley cat.

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100-125 FULL-COLOR PHOTOGRAPHS
8 X 10 • 288 PAGES
03/24/2026



Toasted Thin Spaghetti, Black Beans, and Parm

Pasta e fagioli meets sopa seca.

SERVES 2
I love pasta (chigli). I eat it at least once a week. I love the texture of the cooking beans and all those pasta, those some scold greens in there, and I'm over the finalist menu. This takes the wonder of pasta and beans and gives it a twist—easy, but I find myself in Mexico. When I was working at Empellón Cocina in New York, there was always some version of sopa seca on the menu. Sopa seca, which literally means "dried soup" in Spanish, is a dish of noodles cooked in a broth until the noodles are fully hydrated and the water in the broth has almost completely evaporated. It results in beautiful noodles coated in a luscious sauce. The key to this recipe is getting the proper toast on the noodle first; this adds a deep, nutty flavor to the dish while allowing the noodles to maintain their texture and chew. This recipe is a great fridge cleaner. Use it as a template and throw in whatever cooked veggies or proteins you have.

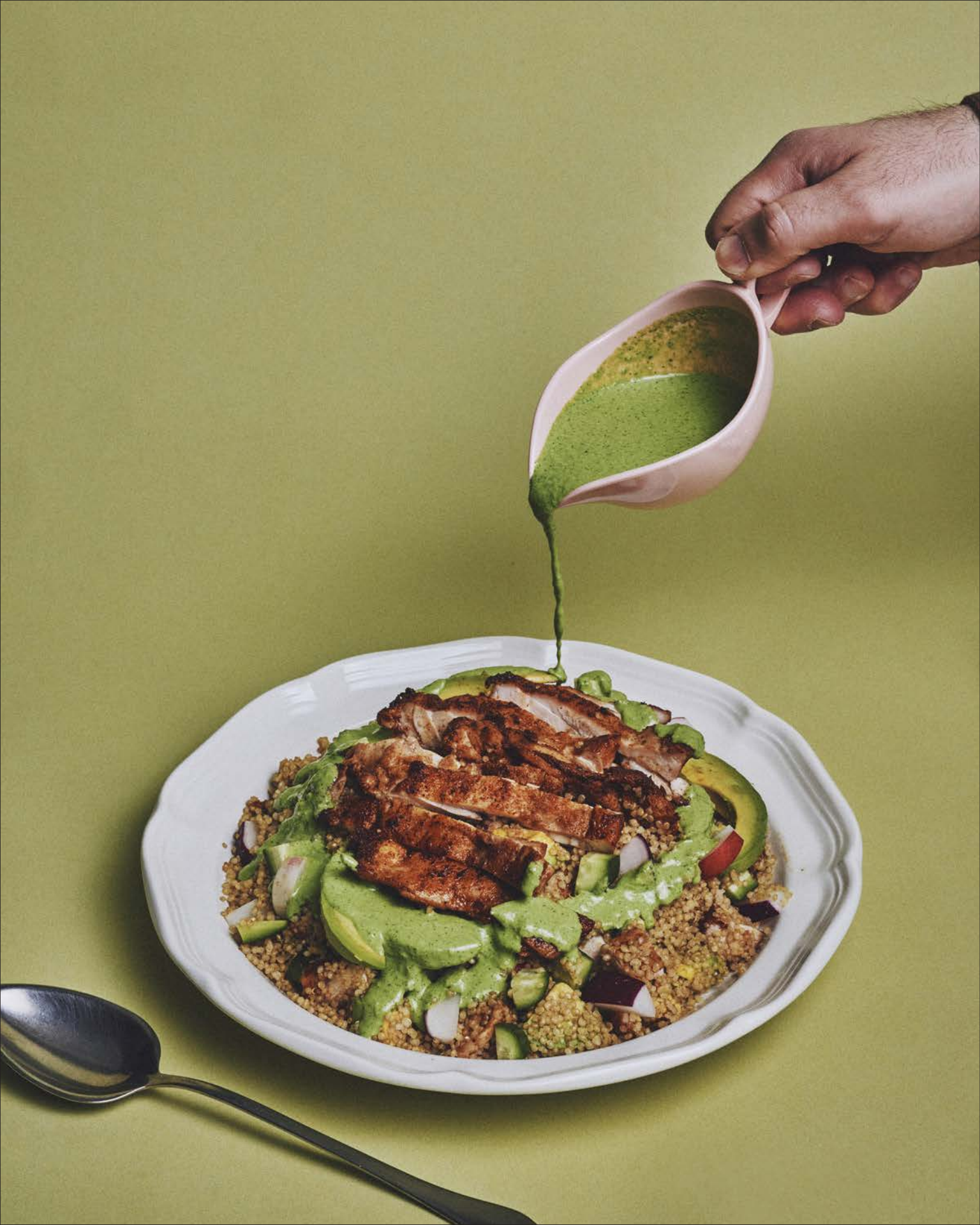
INGREDIENTS:

- 8 ounces thin spaghetti or angel hair pasta
- 3 tablespoons neutral oil
- 6 garlic cloves, thinly sliced
- 1 teaspoon chili flakes, plus more as needed
- 2 cups chicken bone broth or water
- Kosher salt
- 1 (15.5-ounce) can black beans, drained and rinsed
- 1 bunch of Swiss chard, stems stripped and coarsely chopped
- 1 cup parmesan cheese, coarsely grated
- 1 cup grated Fontina or Gorgonzola cheese
- 3 tablespoons sour cream
- Zest of 1 lemon
- Juice of 1 freshly squeezed lemon, plus more as needed
- Freshly cracked black pepper

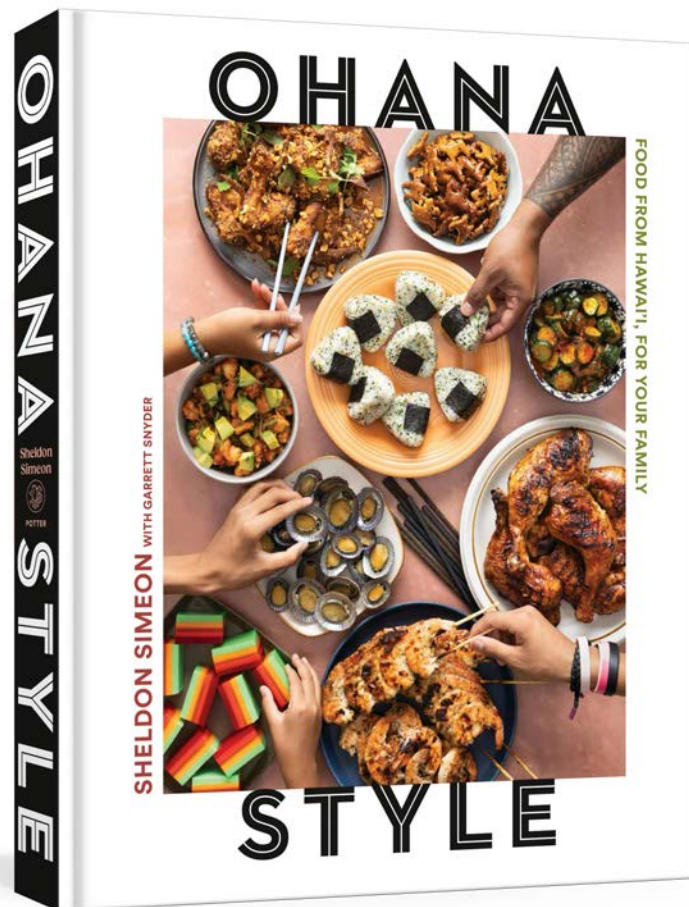
RICE, GRAINS & PASTA

185





“These are recipes for when you
need the incomparable comfort
of a home-cooked meal.”



Ohana Style

Food from Hawai'i, for Your Family

BY SHELDON SIMEON WITH GARRETT SNYDER

The author of *Cook Real Hawai'i* brings the essence of Hawaiian cuisine to everyday cooking with more than 100 unfussy and flavorful recipes featuring easy ingredient substitutions, clever new techniques, and creative (and often plant-based) spins on traditional dishes.



Two-time *Top Chef* fan favorite Sheldon Simeon's food joyfully reflects Hawai'i's flavors and cooking styles; a mixture of island influences including Native Hawaiian, Filipino, Japanese, Chinese, Korean, Portuguese, and other cuisines. With creative plant-based spins and shortcut cooking techniques, the recipes in *Ohana Style* show how quick, easy, and flexible Hawaiian cuisine can be.

Sheldon's recipes show how to blend sweet, savory, and tangy Hawaiian flavors into everyday meals, all the while centering the cuisine's legacy of communal-style eating, reminiscent of the traditions and memories of foods we all grew up with. In *Ohana Style*, you'll find umami-packed recipes meant for family weeknight dinners, quick lunches, snacks, cookouts, and barbecues.

From Pork Belly Tocino with garlic rice for breakfast and Stir-Fried Olives with ginger as a midday snack to a pan-fried Lemon-Caper Mahi dinner with Furikake Animal Crackers for dessert, *Ohana Style* has recipes for every mood and any event that infuse the exciting and layered flavors of local Hawaiian cooking.

Sheldon Simeon is the chef and owner of Lineage and Tin Roof, two Miami restaurants that explore both the ancestral roots and contemporary tastes of Hawaiian cuisine. Sheldon was a finalist on Season 10 of *Top Chef: Seattle* and competed on Season 14 of *Top Chef: Charleston*. Sheldon's first book, *Cook Real Hawai'i*, was named one of the best cookbooks of 2021 by *The New York Times*, *The Washington Post*, NPR, *Taste of Home*, *Vice*, and *Serious Eats*.

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8 X 10 • 272 PAGES
03/31/2026



ALSO AVAILABLE



COOK REAL HAWAII
HC: 9781984825834



Black Pepper Tri-Tip Donburi

For the black pepper tri-tip
2½-pound well-marbled tri-tip roast
¼ cup shoyu (soy sauce)
½ teaspoon freshly ground black pepper
Neutral oil, for searing

For the wasabi cream
½ cup mayonnaise
4 teaspoons fresh lemon juice
4 teaspoons prepared wasabi
Kosher salt

For the sweet onion sauce
¼ medium sweet onion, grated
3 tablespoons oyster sauce
2 tablespoons sugar
2 teaspoons shoyu (soy sauce)
2 teaspoons Worcestershire sauce

For assembly
4 to 6 cups cooked white rice
Shredded nori (optional)
Freshly ground black pepper
Fresh watercress or sprig of dill, stemmed
Raw egg yolks (optional)

SERVES 4 TO 6

Preheat the oven to 250°F.

Place the tri-tip in a resealable bag with the shoyu and black pepper, mixing everything well to coat. Let marinate at room temperature for at least 20 minutes and up to 1 hour.

Meanwhile, make the wasabi cream: In a small bowl, whisk together the mayo, lemon juice, wasabi, and a pinch of salt. Cover and set aside.

Transfer the tri-tip to a sheet pan and place it in the oven. Slow-roast until a meat thermometer inserted at the thickest point registers 125°F (for medium-rare), 30 to 40 minutes.

Remove the meat from the oven and let rest while you heat the skillet.

In a large skillet over medium-high heat, drizzle in enough oil to coat the bottom of the pan. Once the oil begins to smoke, add the tri-tip and sear for 2 to 3 minutes on each side, until a dark brown crust forms. Place the roast on a plate or cutting board and let rest. Do not wipe out the pan.

Make the sweet onion sauce: Place the skillet used to sear the roast over medium heat. Add the grated onion, stirring and scraping up any bits stuck to the bottom of the pan. Cook until the onions have softened and just begin to brown at the edges, about 6 minutes.

Deglaze the pan with ¼ cup water, the oyster sauce, sugar, shoyu, and Worcestershire sauce, scraping any stuck-on bits from the pan. Continue cooking, stirring often, until a spoonable sauce forms, 2 to 3 minutes. Remove from the heat.

Using a sharp knife, slice the rested tri-tip against the grain into thin slices.

To assemble the bowls: Place 1 cup of rice at the bottom of each bowl and cover with shredded nori (if using). Add a layer of sliced beef, then drizzle with the onion sauce and the wasabi cream and top with a big pinch of pepper. Arrange a small pile of watercress to one side of the bowl, then garnish with a raw egg yolk (if using). Serve immediately.

UP

I love a good Japanese steak donburi, a rice bowl dish that you'll often see topped with marbled cuts of beef, like wagyu. But while anyone can make wagyu taste delicious, getting the same excitement from a more economical cut (in this case, tri-tip) is my idea of a fun challenge.

When cooking a tri-tip roast, I go with a classic reverse sear. The beef marinate in shoyu and black pepper not only adds flavor, but helps form a nice, caramelized crust once you sear the tri-tip.

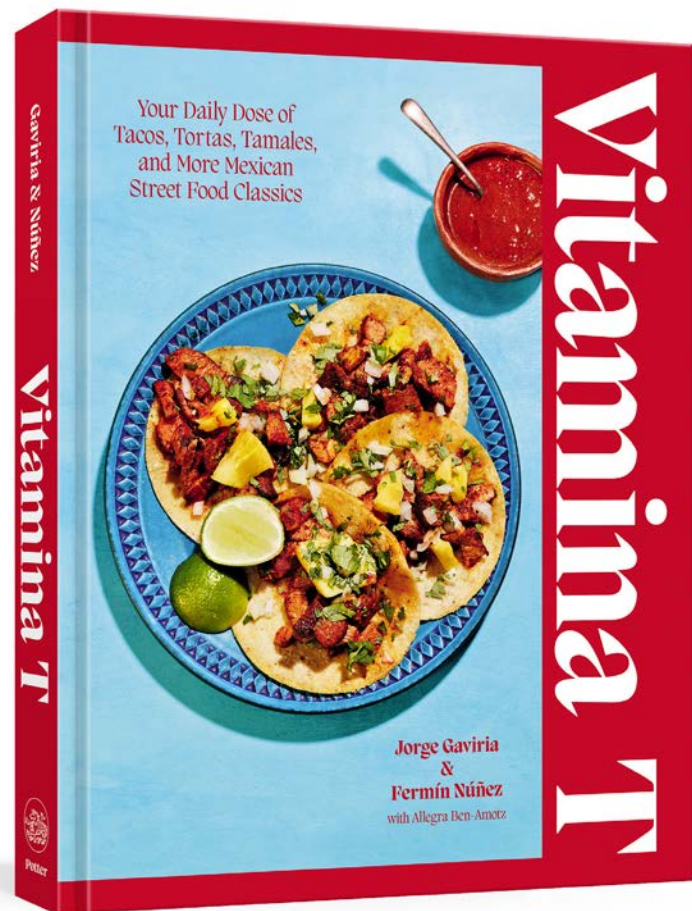
I like searing the beef up with two opposing sauces, Arby's style—one sharp and creamy, the other sweet and savory. From there, you can add on peppery watercress and a raw egg yolk to achieve the delicious Japanese steakhouse effect.

Beef & Beef 215



“My wish is that if you encounter
a recipe that resonates with you,
it reminds you to look back at the
traditions and memories of foods
you grew up with in a fresh light.”





Vitamina T

Your Daily Dose of Tacos, Tortas, Tamales, and More Mexican Street Food Classics

BY JORGE GAVIRIA AND FERMÍN NÚÑEZ
WITH ALLEGRA BEN-AMOTZ

Get your daily dose of vitamin T—the unofficial Mexican food group that celebrates tacos, tortas, tamales, and more—with more than 100 delicious recipes that add a fun twist to these classic street foods.



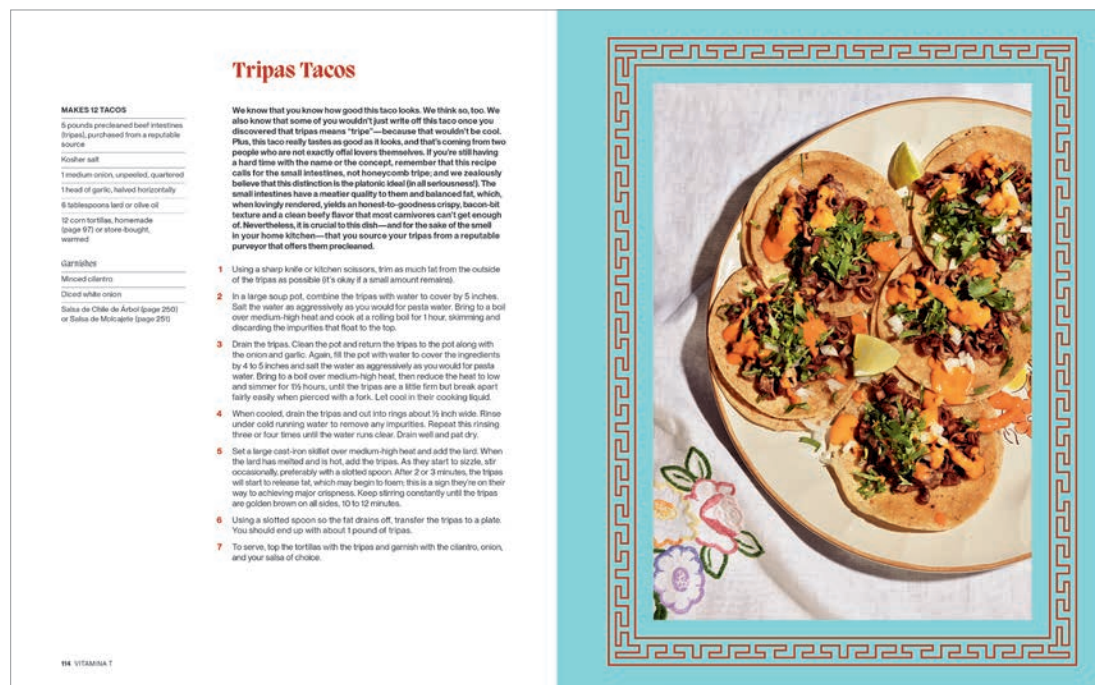
In *Vitamina T*, celebrated chef Fermín Núñez and masa-purveyor-to-the-stars Jorge Gaviria take us on a journey through the sizzling streets of Mexico to show us how we can capture some of the magic of its cuisine in our home kitchens. *Vitamina T* features more than 100 mouthwatering recipes for Mexican staples as well as contemporary twists on tacos, tamales, tostadas, tortas, and todo lo demás (everything else).

These dishes are emblematic of what makes Mexico a culinary cornerstone, and *Vitamina T* translates them into approachable recipes for home cooks. With traditional techniques, practices developed by Fermín and Jorge, and recipes for any occasion, this book has everything you need to bring an all-day Mexico City street-food crawl into your own home.

Jorge Gaviria is the James Beard Award-winning founder of Masienda and the bestselling author of *Masa: Techniques, Recipes, and Reflections on a Timeless Staple*. Prior to founding Masienda, he was an educator, pig herder, and line cook. He has trained at Danny Meyer's Union Square Hospitality Group and Blue Hill at Stone Barns.

A native of Torreón, México, **Fermín Núñez** is the chef and co-owner of the award-winning Suerte, Este, and Bar Toti restaurants in Austin, Texas. Núñez has been named among *Food & Wine's* Best New Chefs and Eater Austin's Chef of the Year. He has been featured on the Food Network and Netflix's *Taco Chronicles* as well as in *The Wall Street Journal*, *The New York Times*, and *Texas Monthly*.

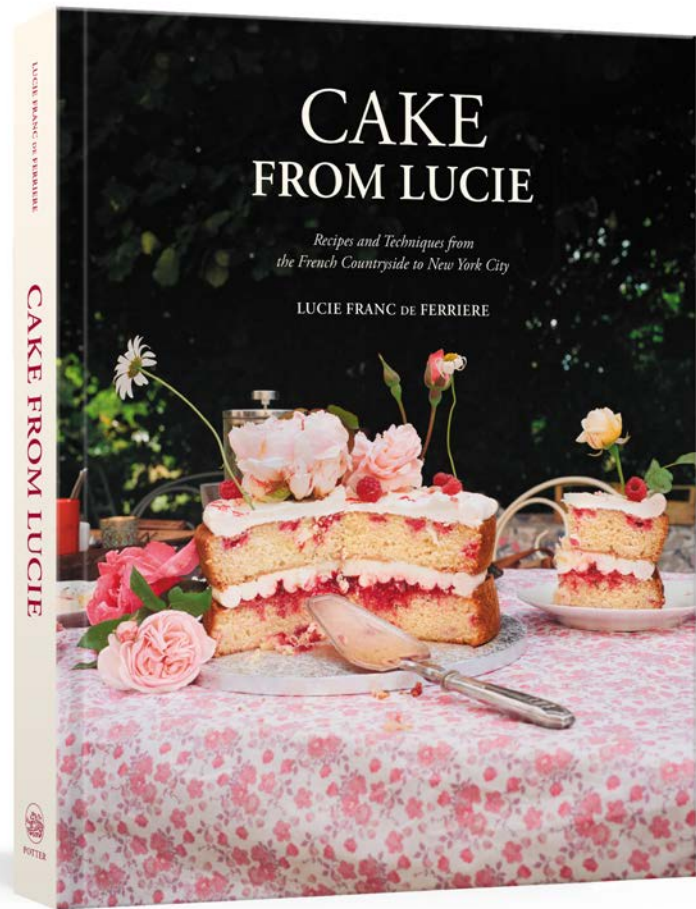
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“By the end of this cookbook, you will feel empowered to identify what you love most about this soul-satisfying cuisine and continue to explore it for yourself.”





Cake From Lucie

Recipes and Techniques from the
French Countryside to New York City

BY LUCIE FRANC DE FERRIERE

Inventive, French-inspired dessert
recipes from the founder of the beloved
New York City bakery From Lucie



Lucie Franc de Ferriere is the owner of From
Lucie, a small bakery in the East Village known
for its whimsical baked goods adorned with fresh
flowers. Born and raised in Southern France,
Lucie grew up baking cakes at her family's farm
and bed-and-breakfast in their 165-year-old
chateau, and after moving to New York City, she
turned to baking for a taste of home. Eventually,
Lucie's baked goods became so popular that she
decided to take a leap of faith and open her own
bakery.

Now in *Cake From Lucie*, Lucie invites home
bakers to create gorgeously imperfect treats in
her signature style, from easy everyday recipes
to more intricate showstoppers. Lucie's creations
are less sweet than American-style baked goods,
allowing her unique flavor combinations to shine.
With transportive photography from Lucie's farm
and personal stories woven throughout, *Cake
From Lucie* captures the charm of the French
countryside and the buzz of New York City while
relaying the secrets for Lucie's beautiful and
memorable desserts.

Lucie Franc de Ferriere is a self-taught baker living in
New York City. She founded her bakery, From Lucie,
as a love story to the French countryside, where she
was born and raised. When she opened her little
yellow cake shop in the heart of the East Village,
it instantly drew lines of customers, earned rave
reviews, and became a must-visit destination for
dessert lovers.



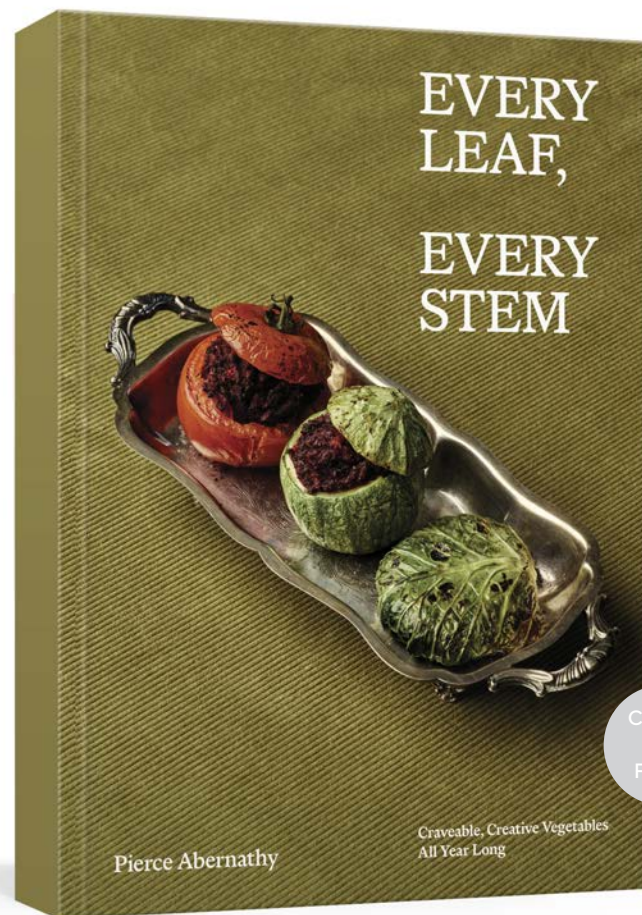
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04/14/2026





“This book isn’t about perfection;
it’s about the joy of baking. I want to
guide you through the same journey
I took—from hesitation to confidence.”





Every Leaf, Every Stem

Craveable, Creative Vegetables
All Year Long

BY PIERCE ABERNATHY

Discover the joy of cooking the produce of each season with vibrant, creative, and approachable recipes from the acclaimed food content creator Pierce Abernathy.



Pierce Abernathy is a beloved creator who passionately advocates to get people more excited about eating plants by transforming healthy ingredients into dishes that feel luxurious and indulgent.

In *Every Leaf, Every Stem*, seasonal ingredients take center stage in delicious and doable dishes, like a flavorful summertime Panzanella with Peaches and Fried Basil and a silky Squash Soup with Kimchi and Nori Croutons for winter. There are plenty of his signature dips, such as a vegan Swiss Chard and Artichoke Dip, and desserts, like a Rhubarb and Fennel Upside Down Cake. For year-round flexibility, Pierce also includes a chapter of evergreen dishes that can be made with pantry staples and readily available produce, like a versatile Roasted Pepper Caponata and a perfect Shaved Fennel Salad.

Every Leaf, Every Stem invites readers to explore new ingredients and experiment with techniques to gain more confidence in the kitchen. With his creative approach to cooking, Pierce demystifies the foods you might be nervous to try by showing you how delicious they can be with the right treatment.

Pierce Abernathy is a recipe developer, content creator, and model based in Brooklyn, New York. His path to the culinary arts was carved by a combination of insatiable curiosity, a seasonal approach to plant-forward cooking, and his Armenian heritage. He has cultivated a diverse career in front of and behind the camera, from walking in Gucci's SS22 Love Parade runway show and cooking experiences for brands all over the world to producing and editing videos for BuzzFeed and *The New York Times*.

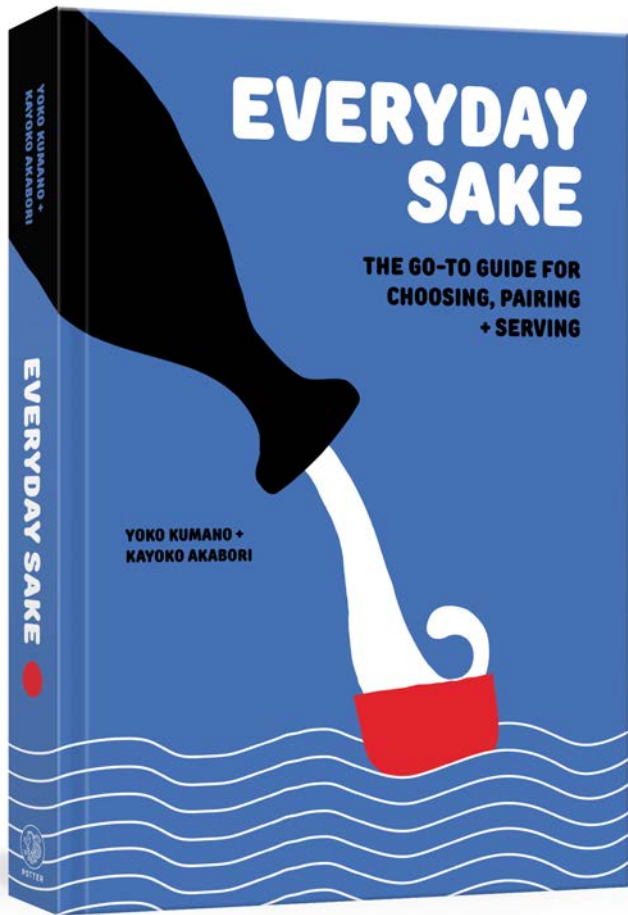
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“When you treat your produce
with intention, the food you
make will naturally be more
thoughtful, special, and delicious.”



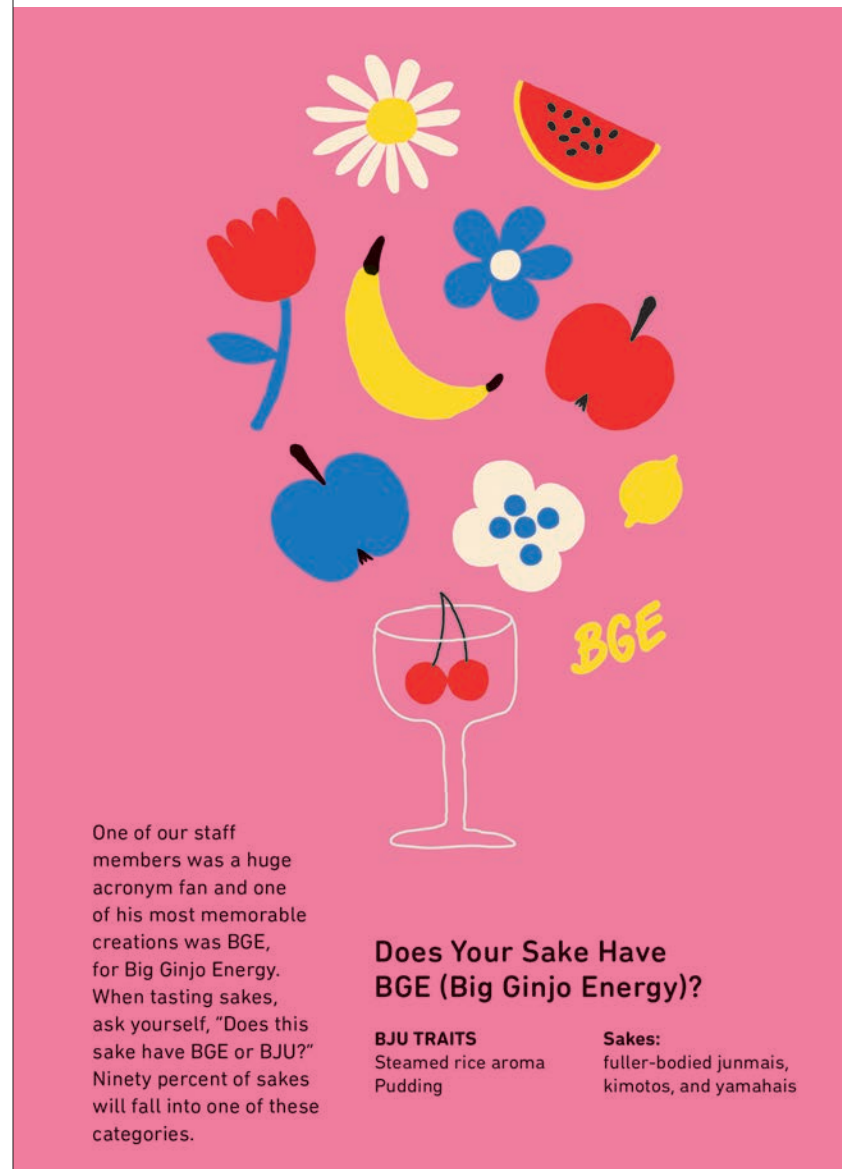
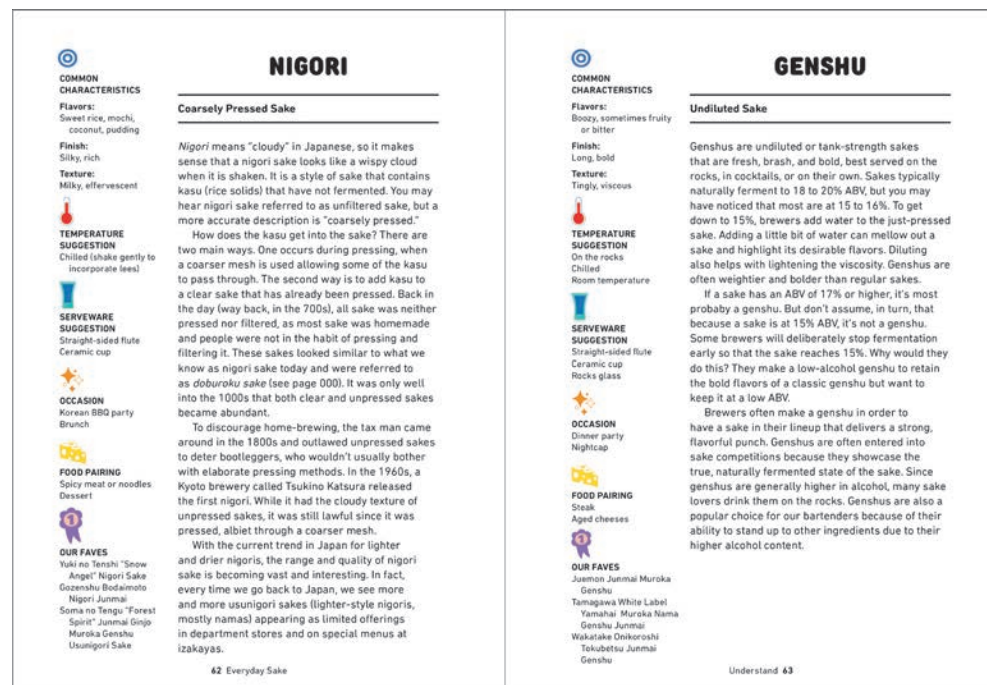


Everyday Sake

The Go-To Guide for Choosing, Pairing, and Serving

BY YOKO KUMANO AND KAYOKO AKABORI

Step into the exciting world of sake with this vibrant, illustrated guide from Yoko Kumano and Kayoko Akabori, the trailblazing founders of Umami Mart in Oakland.

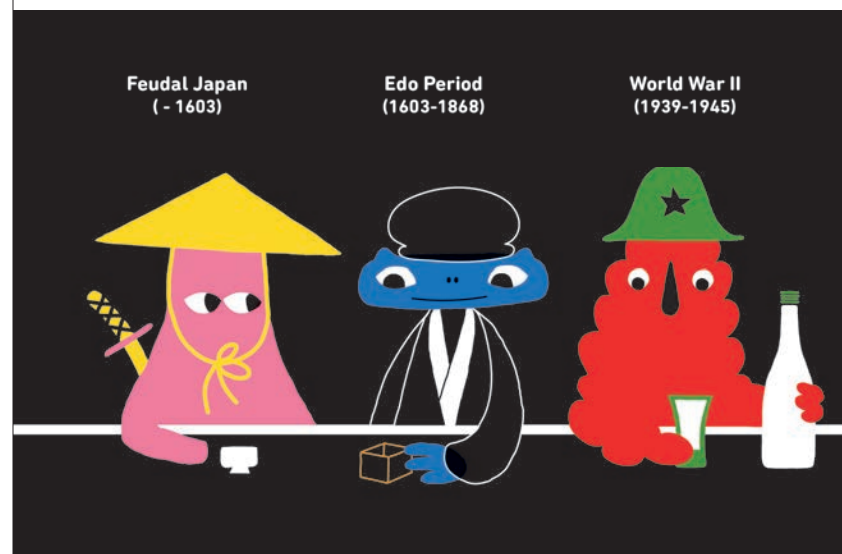


One of our staff members was a huge acronym fan and one of his most memorable creations was BGE, for Big Ginjo Energy. When tasting sakes, ask yourself, "Does this sake have BGE or BJU?" Ninety percent of sakes will fall into one of these categories.

Does Your Sake Have BGE (Big Ginjo Energy)?

BJU TRAITS
Steamed rice aroma
Pudding

Sakes:
fuller-bodied junmais,
kimotos, and yamahais



Sake is more than just a drink for sushi night—it's aromatic, food-friendly, and endlessly drinkable. Whether you're pairing it with pizza, roast chicken, or pasta Bolognese, sake brings unexpected joy to any table.

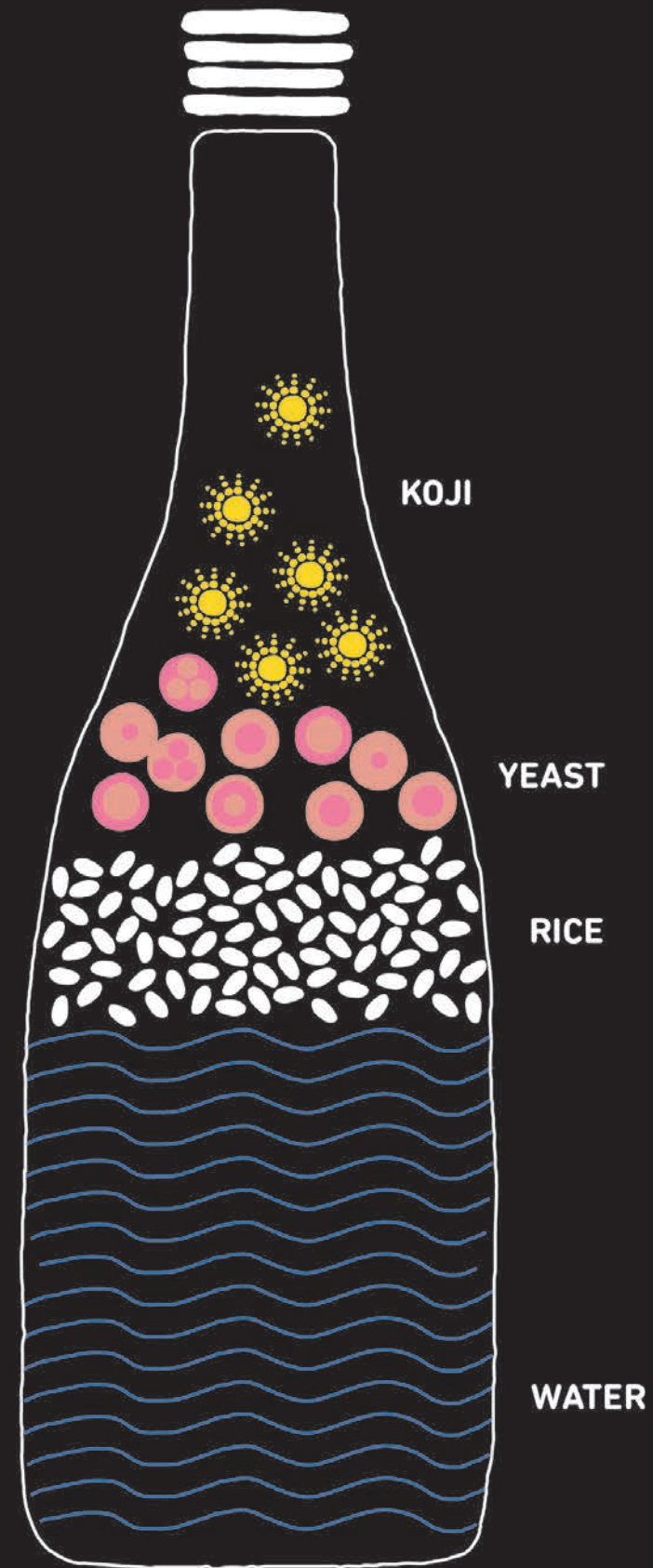
Everyday Sake makes this iconic Japanese beverage simple, delicious, and fun. Yoko Kumano and Kayoko Akabori—founders of Oakland's Umami Mart—have spent more than a decade selling, sipping, and teaching all things sake. They've answered every real-life question—Can I use a wine glass? Is hot sake a crime? Does it go with cheese? How long does an open bottle last?—and now they've distilled their real-world expertise in this approachable, illustrated guide.

Inside, you'll find everything you need to drink with confidence: how to taste and talk about sake, read bottle labels and navigate menus, and perfectly pair sake with your favorite meals. Packed with expert insights, practical tips, and joyful illustrations, this book is your go-to companion for discovering the joy of sake—any night of the week.

Yoko Kumano and **Kayoko Akabori** are childhood friends from Cupertino. In 2007, they started a food blog called *Umami Mart* to stay in touch (and deflect boredom) from their cubicle jobs in Tokyo and New York. After moving back to the Bay Area, they founded their shop, Umami Mart, in 2012, a Japanese drinks store in downtown Oakland, California, that also sells barware and kitchen tools. The shop focuses on sake education through classes and a monthly club. Umami Mart has been featured in *The New York Times*, *Wirecutter*, and *New York* magazine, and the owners are frequent guests on various drinks podcasts.

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PAIRING

We often start our weeknight meals, especially on Meatless Monday, with something light and easy to prep, like a leafy green salad with avocado and a vinaigrette and some braised beans.

Grilled fish with pickles or roasted chicken on a bed of vegetables are always on rotation.

Life gets busy, so Hump Day may mean Chinese takeout or taco night!

Noodles are our carb of choice, whether it's pasta Bolognese or a bowl of steaming ramen.

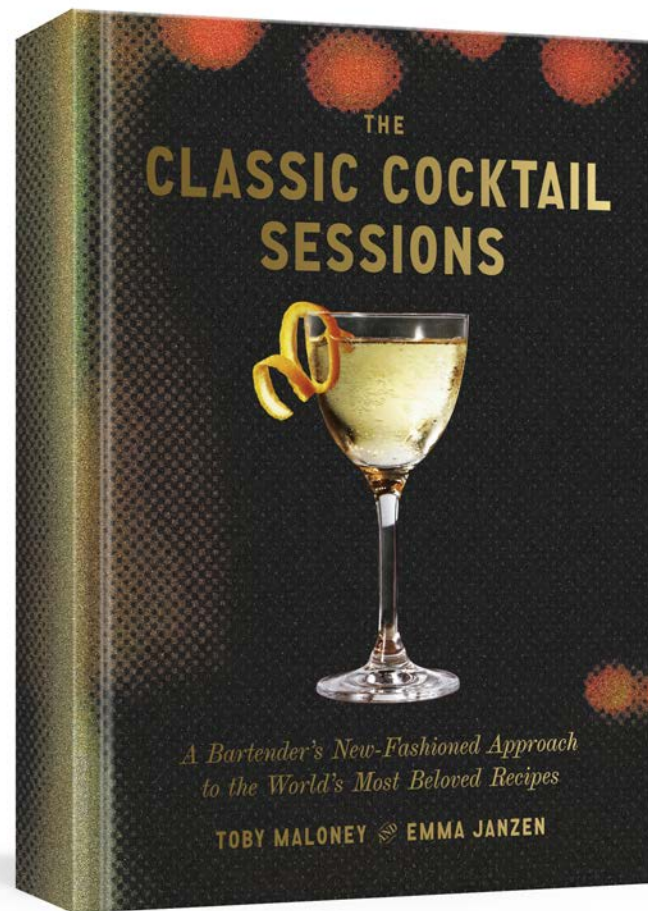
After a long week, simply snacking on some cheese, finger foods, and olives is in order.

We like to celebrate the weekend with a temaki party in the summer or hot pot with friends in the winter. Either way, the meal is leisurely, and we can take the time to pair one of our sakes with each course.

Boo-hoo, the weekend is over! We like a low-alcohol or nonalcoholic option to reset for the new week ahead.



“This book was created not as an intimidating tome but as a way to help make serving and enjoying sake more practical in your daily life.”



The Classic Cocktail Sessions

A Bartender's New-Fashioned Approach to the World's Most Beloved Recipes

BY TOBY MALONEY AND EMMA JANZEN

An intimate, rollicking master class in classic cocktails from the James Beard Award-winning authors of *The Bartender's Manifesto*



Classic cocktails are the ABCs of the craft of mixology. Drinks like the Daiquiri, Old Fashioned, and Negroni are timeless, universally beloved, and versatile. A perfect Margarita or Manhattan will never go out of style. Anybody can learn to mix killer versions of these storied cocktails with aplomb, but as every bartender knows, getting really good at it takes a bit of practice.

In *The Classic Cocktail Sessions*, you'll learn how to make these classic recipes with confidence. Bartender Toby Maloney has honed his approach to these drinks for decades, and here, he and coauthor, Emma Janzen, invite you to join them behind the bar for a "session" with each cocktail—a captivating, in-depth tutorial on how to create good balance, texture, aroma, and temperature, how different brands of ingredients impact the outcome of a drink, and how to personalize the classic formulas with subtle adjustments and twists. With this book's guidance, you'll learn how to make the cocktail that speaks to you.

Toby Maloney is a James Beard Award-winning bartender with about 35 years of experience mixing drinks in an assortment of establishments from dive bars to hallowed cocktail havens. He was a partner at The Violet Hour in Chicago for 18 years and can now be found overseeing the cocktail program at The Elbow Room in Vancouver, Washington. In 2022, he wrote *The Bartender's Manifesto* with Emma Janzen.

Emma Janzen is an intrepid traveler and drinks journalist with a photography problem. She is the author of *Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit* and coauthor of three James Beard Award-winning books: *The Way of the Cocktail* with Julia Momosé, *The Bartender's Manifesto* with Toby Maloney, and *The Bartender's Pantry* with Jim Meehan. She currently splits her time between home in the Midwest and the world's coolest barstools.

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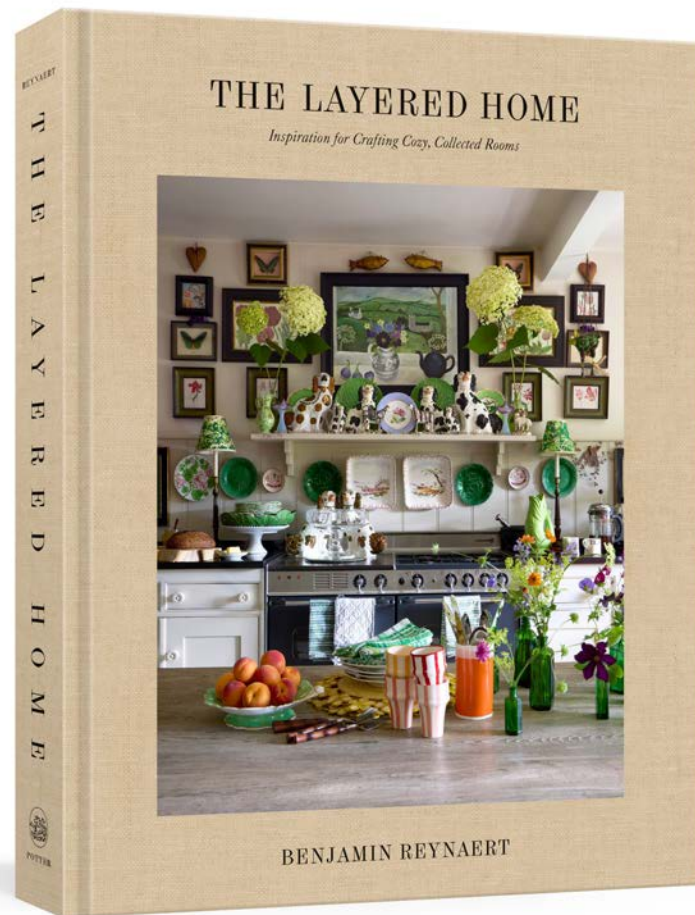
“My stance is that anybody, armed with a jigger of knowledge, a dash of technique, and a splash or two of common sense, can make these cocktails well enough to wow your father-in-law or mollify your most evil nemesis.”

ALSO AVAILABLE



THE BARTENDER'S
MANIFESTO
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The Layered Home

Inspiration for Crafting Cozy, Collected Rooms

BY BENJAMIN REYNAERT

The design influencer behind the Instagram handle A Spoonful of Benjamin presents an aspirational guide to transforming your living spaces into vibrant and cozy havens.



To magazine editor and stylist Benjamin Reynaert, more is more when it comes to the home. The more patterns and colors combined, the more preloved pieces scooped up at the right time, the more surfaces to display treasured objects, the more a house will feel like home. Layers are key to achieving this maximalist alchemy. It's not a look that can be bought all at once but one developed over time as you stay mindful of your space's personality. Most of all, layering a home requires listening to and respecting your own instincts and taste.

To help train your eye, Benjamin takes you on a journey through exquisitely decorated homes across the globe, lived in by creative and curious people, that artfully integrate patterns, colors, textures, art, furniture, and objects to create interiors that are as unique as the people who live in them. Benjamin talks with his favorite tastemakers to reveal tips and tricks on collecting, arranging objects, and modifying rooms over time.

Brimming with beauty and smart advice, *The Layered Home* shares how to curate interiors filled with warmth and endless visual interest by embracing abundance, imperfection, and craft. The end result: a gorgeous home that tells your unique story.

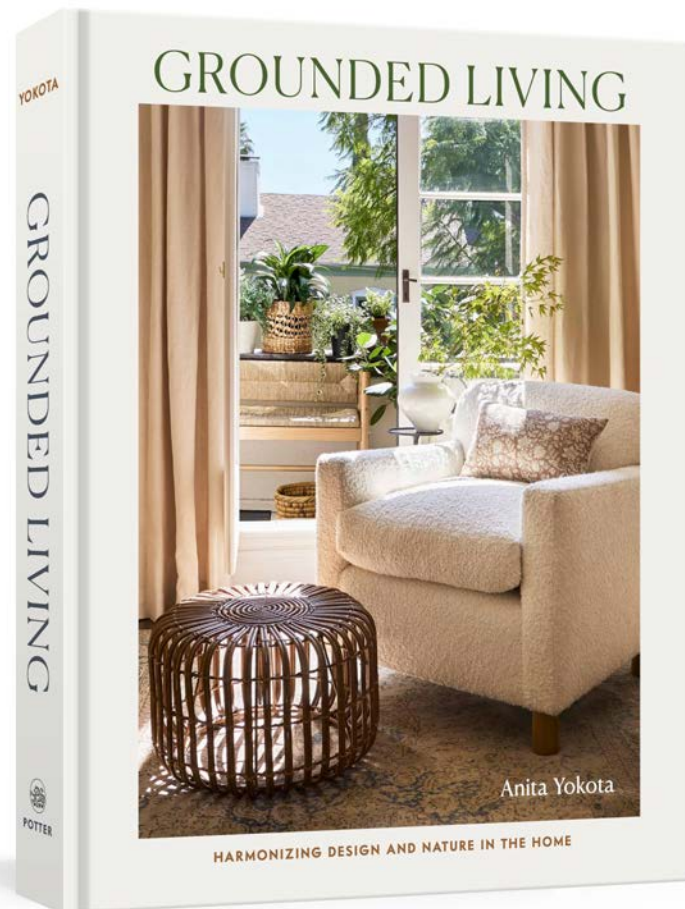
Benjamin Reynaert runs his own studio focusing on interior styling and creative direction, where he directs editorial shoots, develops visual branding languages, and creates products. He is the market director at *Elle Decor* and has held top editorial posts and contributes regularly at publications such as *Architectural Digest*, *House Beautiful*, and *Veranda*. With a BFA and bachelor's in architecture from the Rhode Island School of Design, he is a contributing editor at *Frederic* magazine and is a cofounding board member of the Asian American Pacific Islander Design Alliance (AAPIDA).

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“The places we call home, like our lives, contain multitudes. Layers plus personalization is the combination that creates absolute spacial magic.”





Grounded Living

Harmonizing Design and Nature in the Home

BY ANITA YOKOTA

From the author of *Home Therapy* comes a beautifully photographed guide to biophilic design: decorating your space to increase your connection with nature and create a more sustainable home.



Bring the outside in with *Grounded Living*. A nature-centered design philosophy that's traditionally used in architecture and city planning to help improve physical and mental wellness, biophilic design can help you create spaces that foster tranquility, connection, and longevity for a home that's set up for a more sustainable future.

Therapist turned interior designer Anita Yokota takes you through the design process with chapters that introduce various elements to stimulate your senses and deepen your experience of nature while indoors. For instance, styling houseplants and earthy elements in clusters to emulate the essence of a forest creates a cozy area that promotes better relaxation. Anita also reveals ways you can minimize your carbon footprint with ideas for insulating windows, reducing your reliance on fossil fuels, improving indoor air quality, and more.

With more than 200 full-color images of homes that feature aspirational and practical biophilic design, *Grounded Living* helps you set up your home to be the ultimate escape from our increasingly digital world.

Anita Yokota is a licensed family and marriage therapist turned interior designer who develops intentional designs that emphasize wellness from the inside out. *Domino* named Anita's site the Best New Design Blog and her work has been featured in *MyDomaine*, *Apartment Therapy*, *Real Simple*, and many others. Her first book, *Home Therapy*, published in 2022. Anita lives in Southern California with her husband and their three daughters.

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“When life feels overwhelming, many of us turn to nature, which offers a kind of therapy that no app can replicate. That’s the power of biophilia, a design philosophy that promotes bringing the healing qualities of the natural world into our everyday spaces.”

ALSO AVAILABLE



HOME THERAPY
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Free Style

Unlock Creative Home Designs

BY LIZ KAMARUL

Forget the rules and transform your home without doing a full renovation, using your own brilliant and creative ideas from the simple and intuitive methods of *Free Style*.



3D WALL SCULPTURE

Adding dimension to your home, however you can, is one of the fastest ways to create a sophisticated and exciting space. And how you add dimension is limited only by your own perceived boundaries. When I was creating a concept for our living room, I really wanted it to have dimension and flow. The far wall was a blank canvas, and when we first moved in, I splashed color and pattern on it with simple paint murals. And while that added a lot of dimension to the room, I wanted to push the idea even further. And so, I added three-dimensional shapes. Tim and I built shallow boxes out of plywood that we installed on the wall. Over the years, I changed the colors and wove string lights around and behind some of the added shapes. The current iteration of our three-dimensional wall mural is my favorite: I painted a modernist, abstract-inspired large-scale mural of a vase over the wall's wooden additions, creating a slightly disorienting visual display that pulls your eye in and makes a huge statement in the room.



In *Free Style*, designer and artist Liz Kamarul shares her methods for creating uniquely beautiful homes.

Rather than rules and checklists, Liz offers a different approach for home design. She asks readers questions that can help them start the design process, including:

- **What do you already love?** You'll learn how to highlight specific colors, textures, and features so you can bring more of what you love into your space.
- **What's the one thing you really don't like?** Elements that are unavoidable—like permanent fixtures you didn't choose or pesky cords hanging from electronics—can be transformed into eye-catching design elements that elevate your décor rather than becoming an eyesore.
- **What do you already have?** Stunning design doesn't have to be expensive, and Liz shares her tips and tricks for giving new life to the things you already own and creating a new style around existing fixtures.

With gorgeous photo examples, you'll be inspired to use materials in weird ways and work with what's around to create a home that is amazingly and uniquely yours. Whether it's a full redesign or a budget project, *Free Style* is your guide to designing a personalized home that you'll love living in.

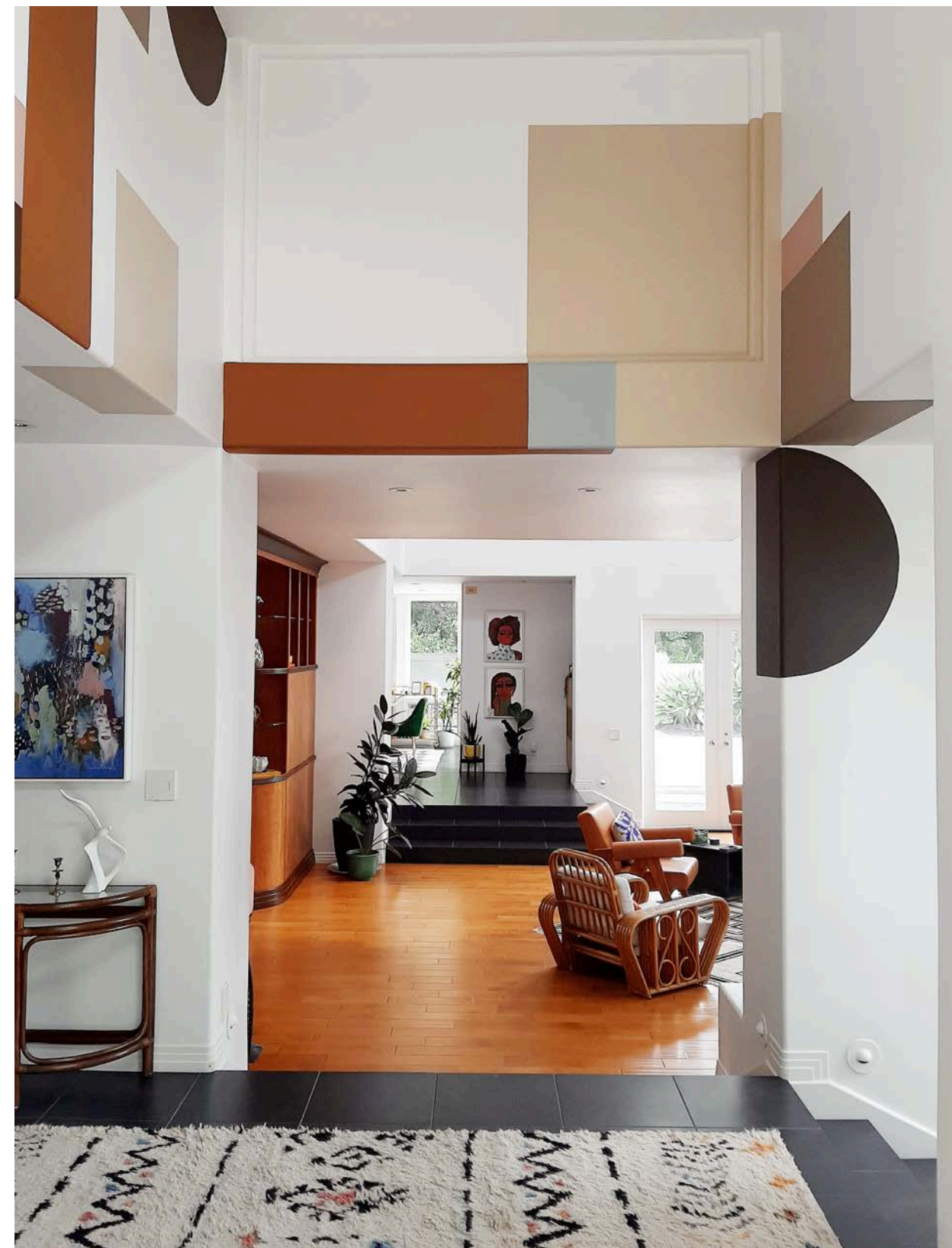
Liz Kamarul is a follow-no-rules, go-with-your-gut, New Orleans-based designer and muralist. She's been featured in publications and on websites like *Dwell*, *Design Milk*, *Coveteur*, *Apartment Therapy*, *Better Homes & Gardens*, *The Jungalow*, *Architectural Digest's Get Clever*, *Domino*, and more.

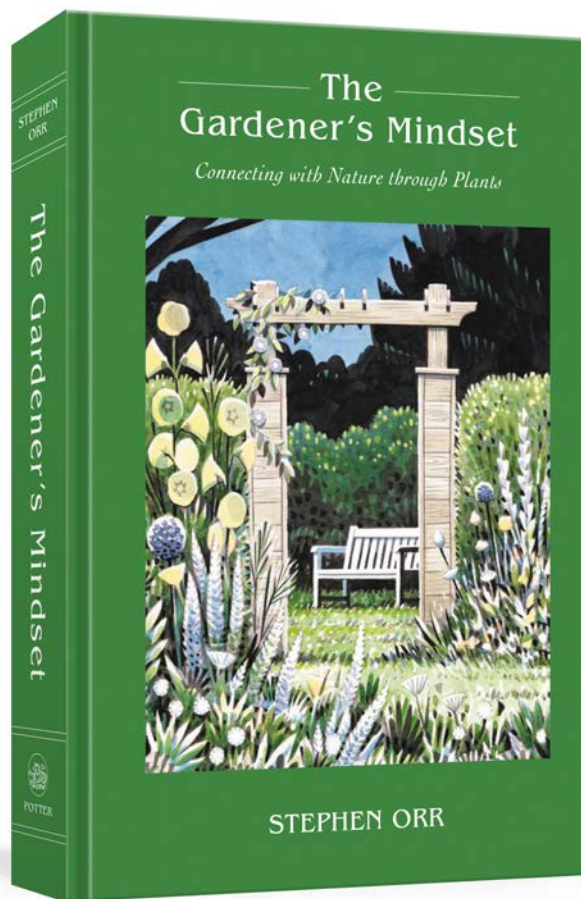
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“If there’s one takeaway I hope you carry with you from this book, it’s this: Don’t be afraid to be yourself. Whether your home features every color of the rainbow or is completely white from floor to ceiling, what truly matters is that you create a home that looks and feels like you.”





The Gardener's Mindset

Connecting with Nature Through Plants

BY STEPHEN ORR

From the former editor-in-chief of *Better Homes & Gardens* comes a collection of essays and photographs that examines the healing power of gardening and offers advice on growing plants and vegetables at home.



FAITH IN A SEED

The first time I walked outside on a March morning and scattered a handful of hardy annuals seeds on the snowy flower beds, I felt the same way I have the few times I gambled at a casino—like I was throwing money on the ground. I had no idea when, or even if, the seedlings might come up. But for the relatively cheap price of a few packets of seeds, I was ready to take the chance.

And it worked. In May and June, the payoff arrived without any help from me. The previously bare patch of soil near my front door erupted in a constellation of alyssum, clarkia, cornflowers, gilia, phacelia, sweet sultan, tidy tips, and poppies of all shades and hues. I was enchanted by a new (to me) category of plants: direct-sown hardy annual flowers. Horticulturally, the term “hardy” means the plants will germinate in, or at least not be damaged by, the cold temperatures of most winters and early springs, while “annual” refers to living only one growing season before setting seed. Another class is the half-hardy annuals, which includes cosmos, marigolds, nicotiana, and zinnias. As “half-hardy” indicates, these plants are differentiated by how they respond to cold temperatures, with half-hardy plants being more susceptible to frost and more tolerant of summer heat than hardy annuals.

Some gardeners think annuals are a waste of time and money because they must be replaced every year, instead preferring perennials, which return each year but usually bloom for only a short time. Annuals bloom their cheerful little heads off in a live-fast-die-young

127



In *The Gardener's Mindset*, Stephen Orr brings his musings and advice from his decades-long career to gardeners everywhere, no matter their skill level. With distinct lessons on how to be waterwise, cultivating plants in woodland and deer-plagued lands, building planters in an urban setting, nurturing plants as they grow, and what to look out for when buying seeds and other necessary tools, *The Gardener's Mindset* explores our relationship to plants and nature.

Orr also reflects on his own gardening journey, starting with his foliage garden in Des Moines, where he grew plants in dry shade, to his first New York City apartment, where he created a container garden that included old roses, herbs, and perennials. With easy gardening projects, practical advice, and full-color photographs throughout, *The Gardener's Mindset* is a beautiful giftbook for anyone interested in the analog pleasures of being outdoors.

The author of *Tomorrow's Garden* and *The New American Herbal*, **Stephen Orr** is also the editor of several books on cooking and landscape design. He was the former editor-in-chief at *Better Homes & Gardens*, editor at *Martha Stewart Living*, *House & Garden*, and *Domino* magazines, and has written for *The New York Times* and *The Wall Street Journal*. He has been a regularly featured gardening expert on *The Early Show* and *Today* and lectures extensively around the country. He lives with his husband in Cape Cod, Massachusetts, and writes a garden column for his local newspaper, *The Provincetown Independent*.

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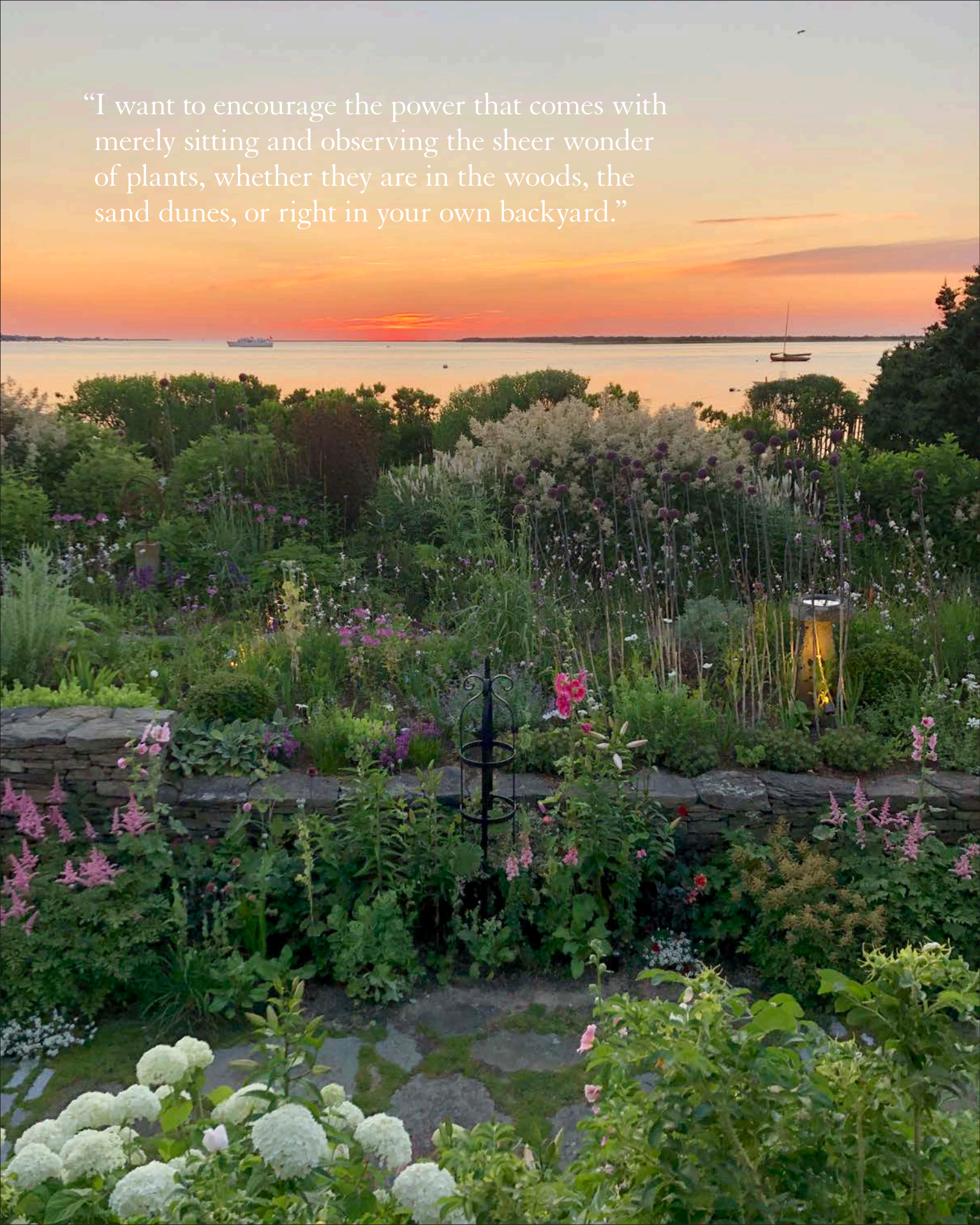
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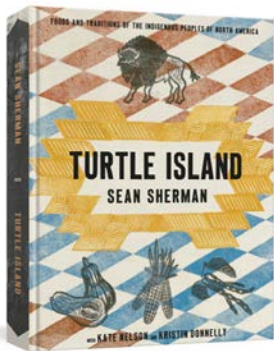
“I want to encourage the power that comes with merely sitting and observing the sheer wonder of plants, whether they are in the woods, the sand dunes, or right in your own backyard.”



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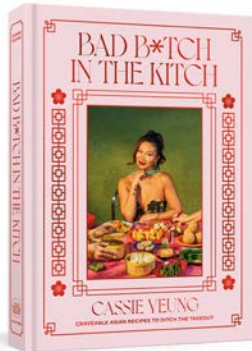
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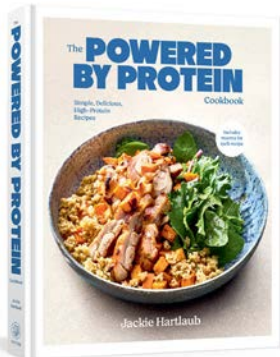
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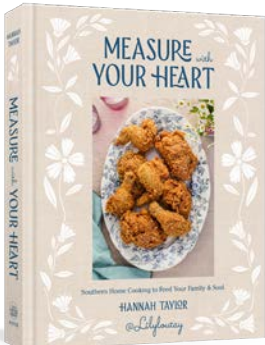
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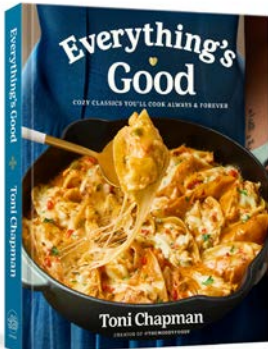
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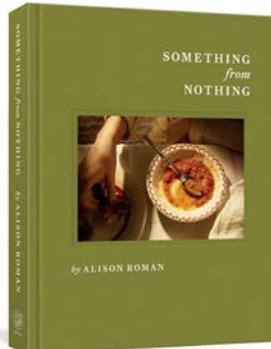
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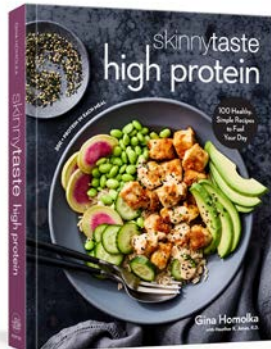
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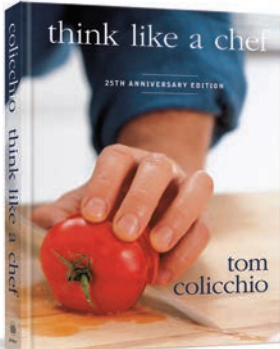
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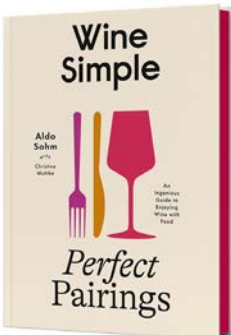
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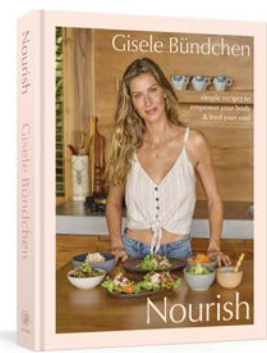


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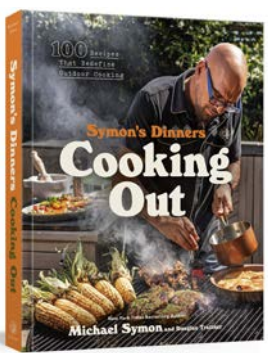




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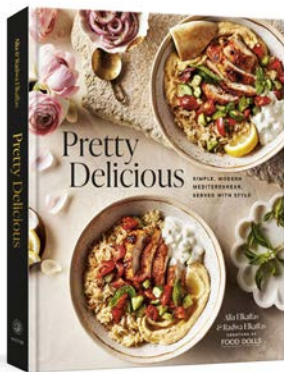
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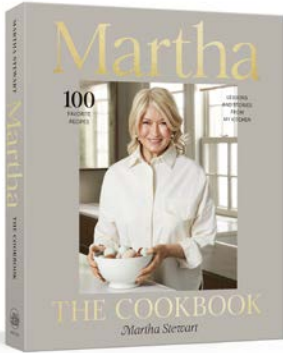
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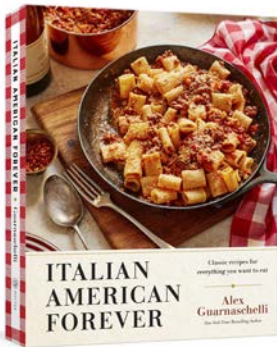
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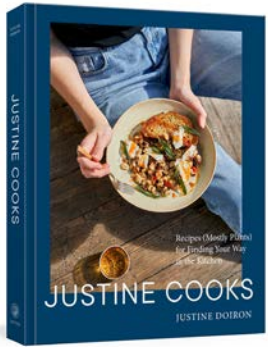
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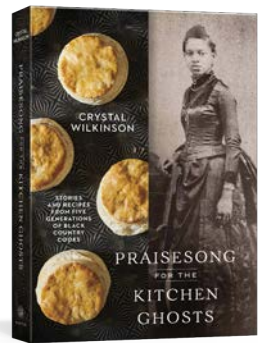
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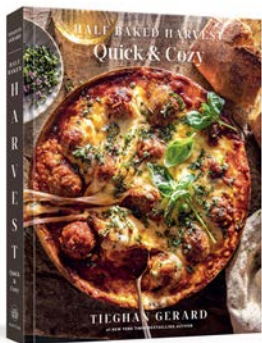
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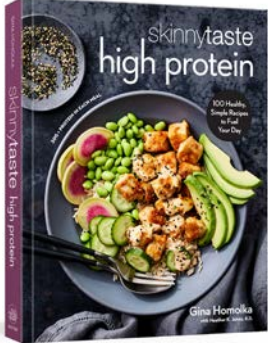
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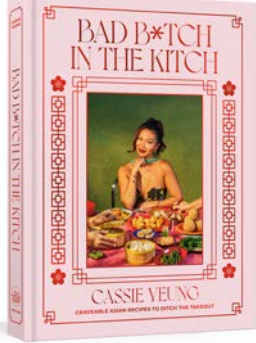
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DE, MD, S. NJ, E. PA, VA, DC

Karen Sobolesky & Co.

907-929-3161
AK

Main Street Reps

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CT, MA, ME, NH, NY, RI, VT,
upstate NY (zips 120-125/127-149)

Stephen Young & Associates

213-748-8814
AZ, CA, CO, HI, NM, NV, UT, WY

Styles That Work

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Fax: 866-228-8838
NJ (excluding southern tip)

PUBLICITY AND MEDIA QUESTIONS

Kate Tyler, 212-572-2551 or
ktyler@penguinrandomhouse.com

SPECIAL MARKETS ORDERING INFORMATION

**New accounts, sales representatives,
and general information:**

Penguin Random House LLC
Specialty Retail Division
1745 Broadway
New York, NY 10019
Phone: 800-729-2960
Fax: 800-292-9071
specialmarkets@penguinrandomhouse.com

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