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TO ENRICH & INSPIRE HUMANKIND

FALL 2025



F25 HOME & DESIGN



Gibbs Smith

COVER COMING SOON



Merry & Chic: Your Most Dazzling Christmas Ever

By Kathryn O'Shea-Evans

Jacketless Hardcover • \$40.00 • 8.25" x 10.75" • 224 Pages • On Sale Date: August 5, 2025 • Announced 1st Printing: 25k • 978-1-4236-6848-0 • World Rights



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T

hat said, so much can be done to create a delightful table—and beautiful china is always appreciated.

I love to begin with a hand-blocked tablecloth in rich hues that obscure those inevitable splashes and spills. Cotton and other natural fibers are best; eating is a primal moment, and a poly blend looks—and, more importantly, feels—off-putting to me.

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———— PICTURE IT / THE YEAR IS
CIRCA 1500 / A WHIRLING SNOW
HAS DESCENDED ON YOUR
COPSE IN THE HINTERLANDS OF
GERMANY / SOMEONE SAYS . . .

“LET’S GO
CUT DOWN A
TREE &
BRING IT IN.”



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080 / DECK THOSE HALLS

Parkey's parties are also spectacularly unexpected, which is fitting at a time of year when one of the best things you can serve up is amazement. He and his family regularly host a holiday fête prior to the Christmas dance at his country club. "This is always in early December, so a great kickoff to the season. Because it's a pre-party and a fully coursed dinner will be served at the dance, we serve only French fries from our favorite neighborhood haunt, Cheers. Guests are greeted with a glass of champagne and a full formal dining table of French fries served on silver trays. We always have a full bar in our courtyard and golf-cart valet from our house to the country club. . . . I mean who doesn't love French fries and champagne?" I'd RSVP "Yes" every time.



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A VERY MERRY FOCACCIA

What the focaccia are you waiting for, honestly? This is arguably the most beautiful method of carb disbursement of the holiday season—and impossible to mess up. After you make your dough—allowing it to rest for 48 hours in the fridge for an airy texture—adorn its surface with a Christmas tree made of rosemary and sage leaves, ornaments (thin cherry tomato slices), and red onion “garlands” before baking. Fa-la-la!

MAKES 1 LARGE SLAB OF FOCACCIA

4 cups all-purpose flour	4 teaspoons whole rosemary leaves
2 teaspoons kosher salt	4 teaspoons whole sage leaves
2 teaspoons instant yeast	8 cherry tomatoes (yellow and red), sliced
2 cups lukewarm water	½ red onion, sliced into strips
1 teaspoon honey	Flaky Maldon sea salt
3 tablespoons olive oil	

In a large bowl, stir together the flour, salt, and instant yeast. Add the water and honey and mix until you have dough. Coat the surface with 1 tablespoon olive oil and create an air-tight cover with plastic wrap. Place in your fridge for 48 hours.

Line a 9 x 13 pan with parchment paper, and pour 2 tablespoons olive oil into the center. Pull the dough out of the bowl and form it into a ball, then roll it in the pan, coating it in olive oil. Let the dough ball rest in the pan on your counter for 4 hours. Place an oven rack in the middle of your oven and preheat to 425°F. Coat your hands with olive oil and stretch the dough so that it covers the interior of the pan, pushing deep dimples into the dough surface with your fingers.

Adorn the surface of your dough with the rosemary, sage, tomato slices, and onion strips to form a decorated tree. Sprinkle with sea salt. Bake for 25 to 30 minutes, until focaccia base becomes a crispy gold. Remove the pan from the oven and transfer the bread carefully to a cooling rack. Wait 10 minutes and enjoy.



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GIFT WRAPPING THAT WOWS

Christmas is for the kids ... in all of us. While as a busy working mother I've certainly had my quick-ship and extremely belated moments (apologies, loved ones ... my brain is like day-old granola), I'm still a firm believer that gifts are best served properly—if not beautifully—wrapped. It pains me when packages from a certain megaretailer arrive as "gifts," swaddled only in a cardboard box and plasticky bags, a card printed cryptically, like a castaway receipt. When you take the five minutes required to adorn a gift, you've made not only the act of giving more special but also the receiver feel that much more cherished.

I know, I know—I'm piling on to the never-ending holiday to-do list! Don't worry, we'll make this fun. I have a few hacks to help kick off a happy, wrappy experience.

You need a gift wrapping station. It doesn't need to be a full room, although power to those Marthas who have one! It does need to be a decently sized table with nothing on it. Corral everything you need in one accessible place, such as a bin on a storage shelf that always contains the following: quality gift wrap in solids and patterns, scissors (I'm a Fiskars floozy), plenty of "disappearing" tape, sumptuous ribbons (even children can appreciate the tactility and sheen of velvet), cards and gift tags, and pens. Bonus points if you have a topper for the bow of each gift—like an unbreakable ornament, a sprig of evergreen (even if it's faux), a lollipop for a child ...

Prevent wrapping fatigue. Doing all your gift-wrapping in one all-nighter is insanity and a recipe for papercuts to boot. Do yourself a favor and wrap gifts as they come in, not in one unenchanted evening.

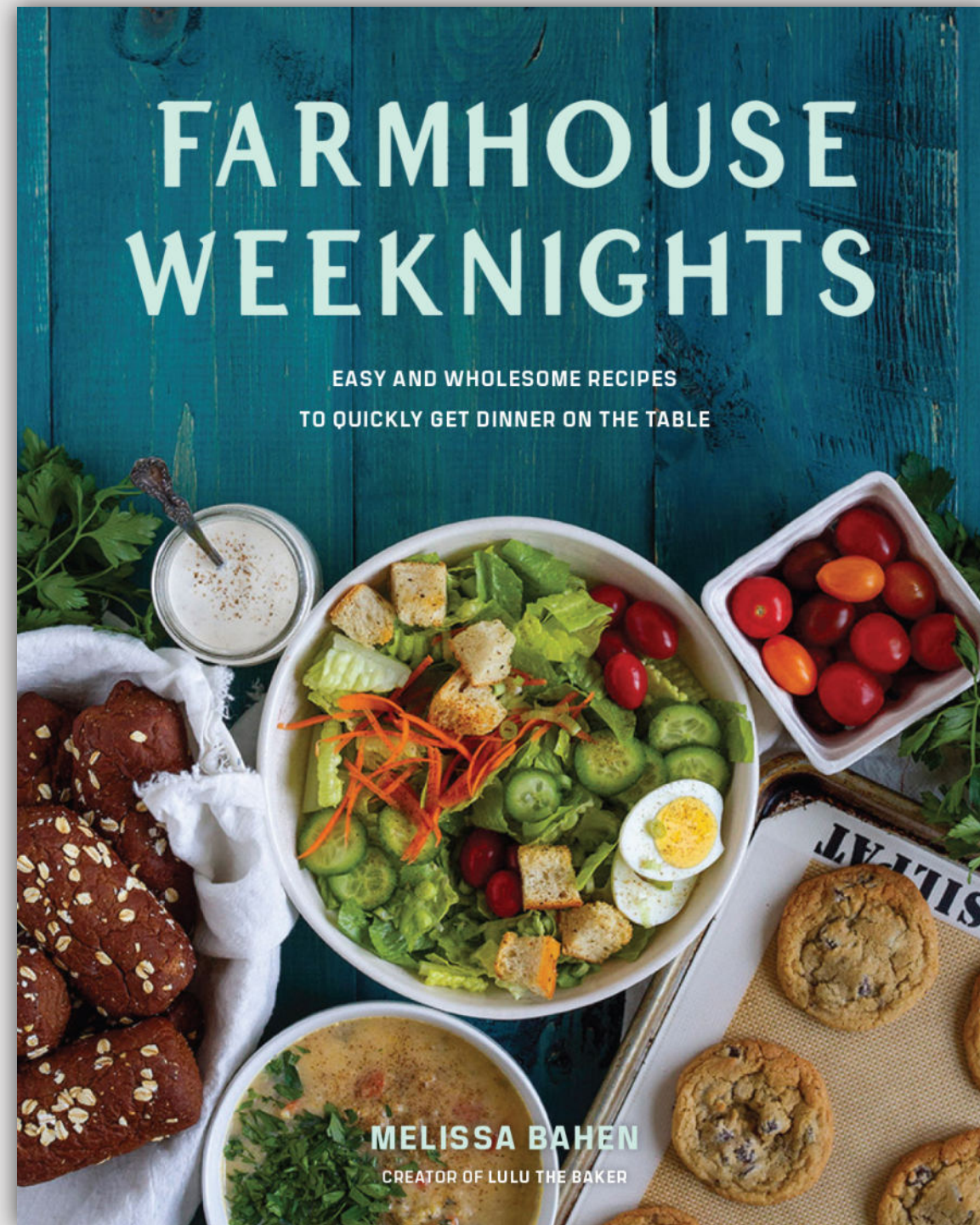
Wrap gifts with a show you love on in the background. I can accomplish almost any household task if I have something I don't need to watch to (ahem) watch on in the background. Key example: an episode of *Frasier* is so delightfully droll that listening to it is all the entertainment I need. (See page 000 [ms 14-15] for a list of my basic faves.) Put your headphones in, hit play, and let the wrapping begin.

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F25 COOKING



Farmhouse Weeknights: Easy and Wholesome Recipes to Quickly Get Dinner on the Table

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INTRODUCTION

I USED TO WONDER when my kids were really little (and when we had fewer of them!) if we would always have time to sit down together for a regular family dinner every night. We had mostly been successful at it up to that point, and I just assumed that would always be the case. At the time it didn't seem that hard. But wow, how things have changed! For the past several years—or really all of the years in recent memory, if I'm being honest—we have been so busy. Weeknights are filled with getting home late from work, school and community meetings, homework, projects, kids' sports and activities, lessons, and more. Everyone in our household is busy, and sometimes it feels like weeks go by without a proper weeknight dinner.

And I've realized that life is that way for all of us sometimes, regardless of where we work, what we do, or how big our household is. Some seasons of life are just hectic. But in the midst of all this busyness—and maybe even because of it—I still find value in sitting down for a home-cooked meal at the end of a long day whenever possible. It gives all of us a chance to relax, to flex our creative muscles, to focus on something other than the stresses of the day. We can get off our feet for a few minutes and share the highs and lows of our day with the people we live with, and hear about theirs in return. Cooking and eating give us moments of peace and togetherness when those are sometimes hard to find.

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French Toast Waffles

French toast is one of my family's favorite easy meals. When we don't feel like making anything or when we're just too busy to focus on dinner, French toast is a delicious option we all not only agree on, but also get excited for. The waffle-iron treatment in this recipe takes regular French toast up a notch. And then the whipped cream and fresh strawberries take it up another notch each, so this French toast is at least three notches above average!

Prep: 10 minutes | Cook: 20 minutes | Total: 30 minutes | Serves 5 or 6 (2 or 3 pieces each)

6 eggs

2 cups half-and-half

2 tablespoons granulated sugar

2 teaspoons vanilla extract

1/2 teaspoon cinnamon or pumpkin pie spice

1/2 teaspoon salt

16 pieces thick-sliced sandwich bread, like Texas toast

Butter, maple syrup, whipped cream, and sliced fresh strawberries, for serving

1. Plug in a waffle iron and let it preheat.

2. In a medium bowl, whisk together the eggs, half-and-half, sugar, vanilla, cinnamon, and salt.

3. Pour the egg mixture into a shallow baking dish or pie pan. Submerge a piece of bread in the egg mixture, making sure it's fully soaked, then put it in the waffle maker. Repeat until the waffle maker has as many slices of bread as it can hold. Ours holds 4. Close the waffle maker and let it cook until the French toast is golden. For our waffle maker, this takes about 5 minutes, but your waffle maker might be different.

4. When a round of French toast is golden, remove each piece from the waffle maker (I use a fork to gently lift them out), and serve immediately with butter, maple syrup, whipped cream, and sliced strawberries.

5. Repeat with the remaining ingredients until all the French toast is made and your group is happy and full.

SHORTCUTS & NOTES

• If you don't have a waffle iron (or if you just don't want to use it), you can make regular French toast on a big griddle on your stovetop. Put the griddle over medium-low heat and cook the French toast for 3 to 5 minutes per side, until deep golden brown. One of the benefits of cooking French toast on a griddle is that you can butter the griddle first to make the French toast extra crispy on the edges and extra buttery and delicious.



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San Antonio Breakfast Tacos

We lived in San Antonio for a few years when I was just starting elementary school, and I was too young to remember much ... except for the food. I remember a lot of good food in San Antonio, and these breakfast tacos are probably the one that has made the largest and most lasting impact on my life. Everyone in my extended family loves them. We have them often at our house for both breakfast and dinner, and when we get together for family reunions with my parents and siblings, they are always on the menu.

Prep: 10 minutes | Cook: 20 minutes | Total: 30 minutes | Serves 8 (2 tacos each)

16 fajita-size flour tortillas

8 eggs

Kosher salt

Freshly ground black pepper

2 cups shredded cheddar cheese

**1 pound breakfast sausage, crumbled
bacon, or diced ham, cooked**

4 cups hashbrowns, cooked

**Toppings: sour cream, cilantro-lime crema
(page xx), salsa, pico de gallo, hot sauce, diced
onions (green, red, pickled, white, or yellow),
diced avocado or guacamole (page xx)**

1. Preheat the oven to 200°F. Stack up the flour tortillas and wrap them in aluminum foil, then put them in the oven to warm.

2. Spray a nonstick skillet with nonstick cooking spray and put it on the stove over medium-low heat. Crack the eggs into a bowl and scramble with a fork. Pour the eggs into the prepared skillet, season with salt and pepper, and cook, gently stirring frequently, until eggs are cooked through. Turn the heat off, sprinkle the cheese evenly over the eggs, and cover with a lid or some aluminum foil until the cheese is melted.

3. Get all of your components out, set up your taco bar, and let eaters build their own breakfast tacos.

SHORTCUTS & NOTES

• Precooked bacon (We like the black package from Costco.)

• Pre-chopped ham (if using ham)

• Pre-shredded cheese

• Store-bought pico de gallo

• You can really customize these to your liking. You can upgrade the tortillas to burrito size, in which case these go from breakfast *tacos* to breakfast *burritos*. You can use any kind of cheese you like. One of my sisters uses frozen diced red potatoes instead of the hashbrowns, and we sometimes like using tater tots. And we usually use bacon in our breakfast tacos, but I love them just as much with breakfast sausage or diced ham instead. You could even do a meat-lovers' breakfast taco and use all three kinds of meat.



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Dr. B.'s Southwest Three-Bean Soup

In my second year of college, I decided to take Intro to Marine Biology because I'd always loved the ocean. My friend happened to be the teaching assistant for the class and said to me one day, "Hey, you know that ten-week field study we do every year in Monterey Bay? Someone just dropped out and I told the professor you'd go in their place." And—completely uncharacteristically—I said yes. I spent ten weeks studying marine biology up close on the central coast of California, sleeping on the floor of an unfurnished apartment with four other students, exploring rocky tide pools and mud flats at low tide, and just having the time of my twenty-year-old life. The professor, Dr. Lee Braithwaite, became one of my favorite people in the whole world. He made this soup for us one day after a field trip. I think he even cooked it on a hot plate in the lab! It's flavorful and satisfying—the perfect end to a long work day—and every time I make it, I think of Dr. B. and that magical summer I spent at the ocean.

Prep: 10 minutes | Cook: 30 minutes | Total: 40 minutes | Serves 6

- Extra-virgin olive oil or your favorite neutral cooking oil
- 6 ounces Canadian bacon, diced
- 1 cup diced onion
- ½ cup red bell pepper, small diced
- 2 garlic cloves, minced, or 2 teaspoons minced garlic
- 1 teaspoon cumin
- 1 teaspoon chili powder
- ¼ teaspoon smoked paprika
- 1 (15-ounce) can petite diced tomatoes, undrained
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (15-ounce) can red kidney beans, drained and rinsed
- 1 (15-ounce) can pinto beans, drained and rinsed
- 1 cup your favorite tomato-based red salsa (Dr. B. used Pace chunky salsa)
- 1 (8-ounce) can tomato sauce
- 1 (14.5-ounce) can beef broth
- 1 cup water
- 1 ½ teaspoon fresh thyme
- 2 tablespoons red wine vinegar
- Salt
- Freshly ground black pepper
- Toppings: shredded cheddar or Monterey jack cheese and chopped fresh cilantro, for serving

1. In a large, heavy-bottomed Dutch oven or pot over medium heat, drizzle about 1 tablespoon of olive oil. Add the Canadian bacon, onion, bell pepper, garlic, cumin, chili powder, and smoked paprika. Sauté 10 minutes, until the onions and peppers are tender.
2. Add the tomatoes, beans, salsa, tomato sauce, broth, water, and thyme. Bring to a simmer, cover, and cook 20 minutes. Add vinegar, salt, and black pepper to taste. Serve with cheese and cilantro on top.

SHORTCUTS & NOTES

- Pre-chopped onions and bell peppers
- Pre-minced garlic (frozen cubes, or a jar or squeeze tube)
- Pre-shredded cheese (for topping)



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Classic Cobb Salad with Lemon-Shallot Vinaigrette

I love a big salad for dinner, especially when the weather is warm or when we've been eating lots of heavy foods and need a break. I think the bright, fresh flavors of the lemon-shallot vinaigrette in this Cobb salad really make everything sing and are such a nice contrast to some of the richer salad ingredients like avocado, bacon, and egg. If you are lucky enough to have leftovers, they make a very quick, very delicious lunch the day after.

Prep: 20 minutes | Cook: 0 minutes | Total: 20 minutes | Serves 4

SERVE WITH

Muffins, French bread from the grocery store bakery section, dinner rolls, etc.

Fresh fruit

FOR THE LEMON-SHALLOT VINAIGRETTE

Juice of 1 lemon

2 tablespoons minced shallot

1 tablespoon Dijon mustard

1 teaspoon minced garlic or 1 garlic clove, minced

5 tablespoons light-tasting oil, such as vegetable, canola, or extra-light olive oil

1 teaspoon honey

A pinch of kosher salt

Freshly ground black pepper

FOR THE SALAD

2 romaine lettuce hearts, chopped into bite-size pieces

1 bunch green onions, white and light green parts only, finely chopped

4 hard-boiled eggs, halved, chopped, or sliced

1 cup cherry tomatoes, halved

1 thin-skinned cucumber, halved or quartered and thinly sliced

8 bacon slices, cooked and crumbled

1 pound chopped grilled chicken (see bonus recipe below)

1 large or 2 small avocados, peeled, pitted, and sliced

Crumbled blue cheese

continued

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Farmhouse Weekends

Menus for Relaxing Country Meals All Year Long

MELISSA BAHEN
CREATOR OF Lulu the Baker



F25 COOKING



Gibbs Smith

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Empanadas

By Donna Kelly • Photographs by Lauren McDuffie

Jacketless Hardcover • \$17.99 • 7" x 7" • 128 Pages • On Sale Date: October 14, 2025 • Announced 1st Printing: 8k • 978-1-4236-6888-6 • World Rights



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Empanadas

By Donna Kelly • Photographs by Lauren McDuffie

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F25 OPPORTUNITY



What I Know About Gratitude

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**Piglet noticed that even though
he had a Very Small Heart, it could
hold a rather large amount of
GRATITUDE.**

—A. A. MILNE



Happiness cannot be traveled to, owned,
earned, worn, or consumed. Happiness
is the spiritual experience of living every
minute with love, grace, and gratitude.

—DENIS WAITLEY

What I Know About Gratitude

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**Gratitude is riches.
Complaint is poverty.**

—DORIS DAY

**Feeling gratitude and
not expressing it is like
wrapping a present
and not giving it.**

—WILLIAM ARTHUR WARD

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Being grateful does not mean
that everything is necessarily
good. It just means that you
can accept it as a gift.

—ROY T. BENNETT

It's up to us to choose contentment and
thankfulness now—and to stop imagining
that we have to have everything perfect
before we'll be happy.

—JOANNA GAINES

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**Living in a state of gratitude
is the gateway to grace.**

—ARIANNA HUFFINGTON

**Gratitude is the
closest thing to
beauty manifested
in an emotion.**

—MINDY KALING

What I Know About Gratitude

Created by Gibbs Smith

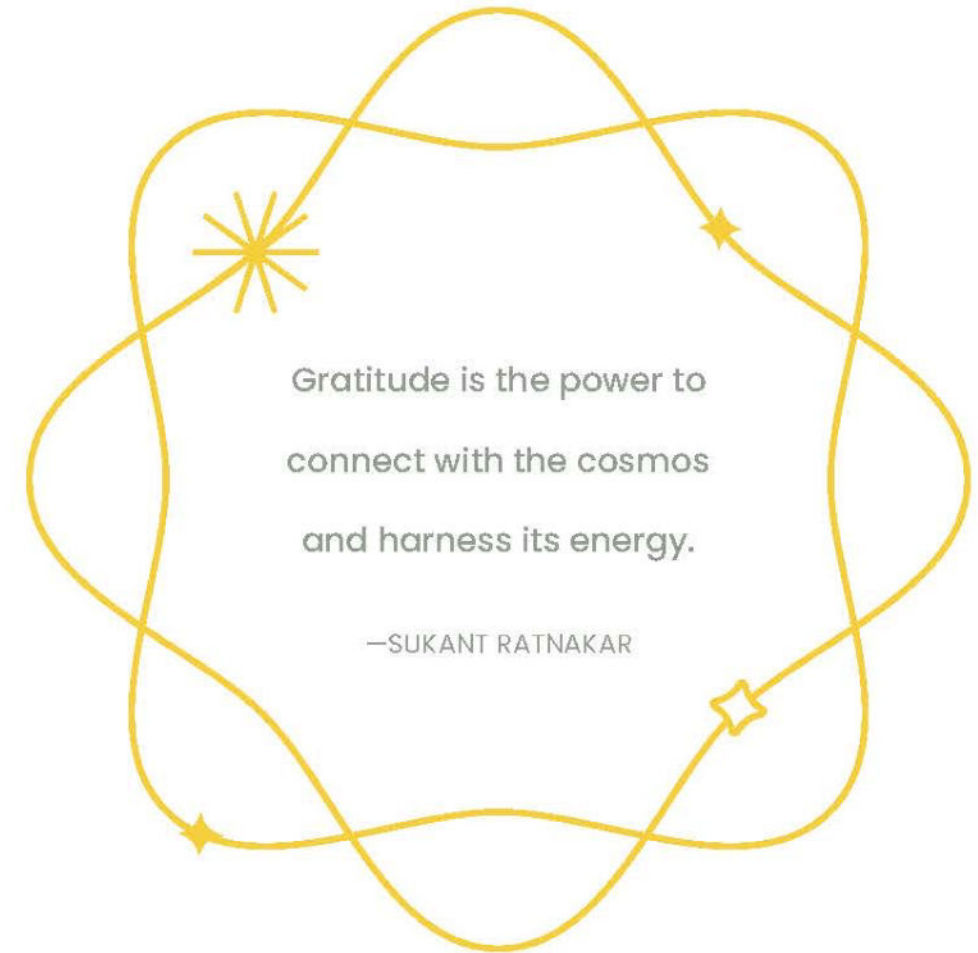
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**The only thing
you should
feel entitled to
is gratitude.**

—J. S. MASON



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