

Foreign Rights on Offer – London Book Fair 2025

FICTION

Canticle

Janet Rich Edwards

- WORLD ENGLISH – SPIEGEL & GRAU (DECEMBER 2025) *MS available*
- ITALIAN – *In negotiations*

A debut novel set in medieval Belgium among the Beguines, a renegade women’s religious order who resisted the patriarchy and corruption of the Catholic church of that era. In 1299, with the mercantile city of Brugge gripped by mounting religious fervor, a misunderstood young woman named Aleys runs off to join the monks. She slips out of her parents’ house the night before her wedding, fleeing worldly nuptials for the Franciscan Order. Embraced by the friar but barred from the friary, Aleys is forced to lodge with the Beguines, a local commune of faithfully devoted lay women who refuse the rule of Rome, and who may be secretly translating scripture, a crime punishable by death. Her stay with these radicals starts off rather turbulently, but everything changes when she appears to miraculously heal a dying boy in the hospital. Aleys soon finds herself caught in a complex trap spun by manipulative religious authorities, forced into difficult choices that threaten her relationships and imperil her very life. Author Janet Rich Edwards tells this unique and fascinating tale on the heels of completing a Radcliffe Fellowship and Grub Street’s selective Novel Incubator program. She writes in the vein of Lauren Groff and Hilary Mantel and seeks to convey new truths through fiction while in another life working as a prominent epidemiology professor at Harvard University.

Queen of the Salt

Tatjana Soli

- WORLD ENGLISH – *Submitting Manuscript Soon*

In the heady 1960s, the golden age of land speed records set by new jet-powered cars out on Utah’s Bonneville Salt Flats, precocious California heiress Daisy Randall hides a secret life as a race car driver from her traditionally minded family. Daisy’s dream is to break the women’s land speed record out on the Salt Flats, but she is soon swept up in international anti-war revolutionary movements, from Washington, DC to Berlin to the jungles of Bolivia in this expansive novel about one woman’s search for the euphoria and meaning she first embraced out on the salt. Tatjana Soli writes lush, character-driven novels that take readers on journeys across the globe, from war-torn 1960s Vietnam (*The Lotus Eaters* – St. Martin’s Press, 2010) to a rural California citrus farm (*The Forgetting Tree* – St. Martin’s Press, 2012), an isolated coral atoll in the South Pacific (*The Last Good Paradise* – St. Martin’s Press, 2015), and to the pioneer-era American West (*The Removes* – Sarah Crichton Books / FSG, 2018). *The Lotus Eaters* was a New York Times Bestseller and New York Times Notable Book, won the James Tait Black Prize, and was an LA Times Book Award finalist. Soli’s follow-up novels went on to receive critical acclaim and her writing has appeared in a variety of publications, including The New York Times Book Review.

“A haunting debut novel...quietly mesmerizing.”

—Janet Maslin, *The New York Times* (on *The Lotus Eaters*)

“Soli honors the history by the care she takes with her storytelling. She does not shy away from violence, but nor does she revel in it . . . the reader’s imagination has been well-schooled by the author’s art.”

—The Economist (on *The Removes*)

The Lowering Days

Gregory Brown

- WORLD ENGLISH – HARPERCOLLINS (2021) (PREEMPT, \$170K)
- FRENCH – EDITIONS GALLMEISTER (PREEMPT, \$25K)

Set along Maine’s scenic Penobscot Bay, an evocative exploration of family love, the power of myths and storytelling, the intersection of land and Native American rights and cultural identity, and the fight to protect the environment. The novel follows two neighboring families, chronicling a feud between the two patriarchs that flares up from old animosities over military service and wounds of a past romance gone awry. The conflict reverberates destructively out on the docks and across the waters of the bay, and into the lives of a fugitive Native American teenager and her father. A Maine native and graduate of the Iowa Writers’ Workshop, Brown’s stories have appeared in *Tin House*, *Alaska Quarterly Review*, and *Shenandoah*. He is the recipient of fellowships from Bread Loaf and MacDowell. This is his debut novel.

“A lush, almost mythic portrait of a very specific place and time that feels all the more universal for its singularity. There’s magic here.”

—Richard Russo, winner of the Pulitzer Prize for Fiction

“Graceful and compassionate, a look into the heart of a small Maine community, its future and its past.”

—Boston Globe

“Brown writes a fluid, lyrical prose that escorts us deep into the emotional lives of his characters.”

—Minneapolis Star Tribune

Gente, Folks

Norman Zelaya

- NORTH AMERICA – Black Freighter Press (2022)

San Francisco’s historic Mission District is home to a diverse and thriving Latino community with deep roots and vibrant culture. Wandering through the neighborhood’s back alleyways and hidden landscapes in his short story collection *Gente, Folks*, native son Norman Zelaya — a San Francisco State MFA graduate and special education teacher — explores the intricacies of the Nicaraguan American experience in the Mission, following the misfits and castaways, the hustlers and scrappers, and the unsung heroes of this fascinating, one-of-a-kind urban environment. Published by Black Freighter, a new press founded by Tongo Eisen-Martin, the poet laureate of San Francisco.

“Zelaya characters soar to life in prose stories that create a vibrant chorus of voices that illuminate San Francisco’s Mission District, a neighborhood rich in history and culture, violence and loss, love and solidarity. A wonderful new book by a talented writer.”

—Gail Tsukiyama, author, *The Samurai’s Garden* (St. Martin’s) and *The Color of Air* (HarperVia)

“Zelaya’s stories are testimonials against the grinding forces of gentrification. In poetry-like prose, brief encounters on the bus or in the laundromat or on the playground take on almost mystical significance.”

—May-lee Chai, American Book Award-winning author of *Useful Phrases for Immigrants*

Lunar Attractions

Clark Blaise

- NORTH AMERICA FIRST EDITION – DOUBLEDAY (1979)
- NORTH AMERICA REISSUE – BIBLIOASIS (2014)

An anticipated reissue of one of the great coming-of-age novels by the canonical Canadian American writer, a graduate of and former teacher at the Iowa Writers’ Workshop. David has always been special, attuned to the dark side of things, pulled toward the disturbing undercurrents beneath the slick surface of American life. As a whimsical, misunderstood boy growing up in the Florida backwoods, he maps out a reality less hostile than the snapping gators and insensitive schoolteachers of his rural home. As an adolescent in a Northeastern industrial town, near the Canadian border, he gets a shocking introduction to sensuality, a sexual initiation in stark contrast to the gentle first-kiss fantasies of teenaged dreams.

“Engaging, stirring and hard to put down ... a born storyteller ... a writer to savor.”

—The New York Times Book Review

Punks

New & Selected Poems

John Keene

National Book Award Winner; Lambda Literary Award Winner; Thom Gunn Award Winner

- WORLD ENGLISH – THE SONG CAVE (2021)
- AUDIO (WORLD ENGLISH) - RECORDED BOOKS MEDIA (APRIL 2023)
- FRENCH - ÉDITIONS CAMBOURAKIS (WINTER 2023)
- SWEDISH – NIRSTEDT (FALL 2023)

A landmark collection weaving historic narratives of loss, lust, and love, giving voice to a cast of characters who address desire, oppression, AIDS, grief, and more, with incomparable depth and nuance. Heralded for evoking both queer and Black experiences and a multiplicity of styles from Keene, a MacArthur “Genius” Fellow and Whiting Award Winner who teaches at Rutgers University.

“Utterly brilliant. Keene’s masterfully inventive inquiry of self and history is queered, Blackened, and joyously thick with multitudes of voice and valence.”

—Tyehimba Jess, Winner of the 2017 Pulitzer Prize for Poetry

“Keene’s poems keep opening up, rippling dynamically outward, playing back and forth between self and other, scene and setting, softly encouraging you in each line to be more generous with your intimacy.”

—Ken Chen, *The Nation*

Counternarratives

Stories & Novellas

John Keene

Winner of the American Book Award, Lannan Literary Award and Windham-Campbell Prize

- WORLD ENGLISH – NEW DIRECTIONS PUBLISHING (2015)
- FRENCH – ÉDITIONS CAMBOURAKIS
- TURKISH – ALAKARGA
- GREEK – LOGGIA
- SWEDISH – NIRSTEDT
- SPANISH – EDITORIAL PÁLIDO FUEGO
- AUDIO (WORLD ENGLISH) – RECORDED BOOKS MEDIA (MAY 2023)

Continually turns history and storytelling on its head. Ranging from the 17th century to the present and crossing continents, the novellas and stories draw upon memoirs, newspaper accounts, detective stories, interrogation transcripts, and speculative fiction to create new and strange perspectives on our past and present. In “Rivers,” a free Jim meets up decades later with his former raftmate Huckleberry Finn; “An Outtake” chronicles an escaped slave’s fate in the American Revolution; and in “Blues” the great poets Langston Hughes and Xavier Villaurrutia meet in Depression-era New York and share more than secrets.

“Has a Borgesian flair for invented texts and ephemera. From Reformation-era Brazil to Puritan New England to Langston Hughes’s Harlem, it is that rare book of short fiction with an epic intuition of time.”

—Julian Lucas, *The New York Times Book Review*

“An extraordinary work of literature. Keene is a dense, intricate, and magnificent writer.”

—Harper’s Magazine

The Boy Kingdom

Poems

Achy Obejas

- WORLD ENGLISH – BEACON PRESS (FALL 2025) *MS available*

A raw and tender exploration of the bonds that shape us, the wounds that haunt us, and the strength we discover when we dare to break free from the confines of the past. Amidst the turmoil of divorce and co-parenting, Obejas penned these poems in reflection of what it means to raise sons as a queer woman and under the strain of oppressive gender expectations. Written in short prose takes, it's a transformative journey in which love, resilience, and the unwavering spirits of mothers and sons converge to challenge the foundations of our understanding of family, identity, and the untapped potential within us all. *The Boy Kingdom* follows on the heels of Obejas's acclaimed *Boomerang/Bumerán* (Beacon Press, 2021), a bilingual English/Spanish poetry collection that addresses immigration, displacement, love, and activism.

"Moves naturally and exhilaratingly from the personal to the political."

—*The New York Times* on *Boomerang/Bumerán*

"A dazzling, groundbreaking poetic and bi-linguistic achievement."

—Cristina García on *Boomerang/Bumerán*

"A profound and eloquent book filled with hard-earned beauty, wonder, and, ultimately, joy."

—Edwidge Danticat on *Boomerang/Bumerán*

The Tower of the Antilles

Achy Obejas

Finalist for the PEN/Faulkner Award for Fiction

- WORLD ENGLISH – AKASHIC BOOKS (2017)

The Cubans in this story collection are haunted by islands: the island they fled, the island they've created, the island they long for, the island they return to, and the island that can never be home again. With language that is both generous and sensual, Obejas writes about existences beset by events beyond individual control, and poignantly captures how history and fate intrude on even the most ordinary of lives. Obejas is one of the Cuban diaspora's most important writers, often writing about gay subculture. She has won a Pulitzer Prize for her reporting and a Lambda award for her fiction.

"Deals with the conflicted relationships Cubans, exiles, and Cuban Americans have with their homeland, with the U.S., and, more poignantly, with each other."

—Rigoberto Gonzalez, in the *Los Angeles Times*

"Like a long dream of many parts—Obejas is a master of the human, able to conjure her characters' heartbeats right under your fingertips, their breaths in your ears."

—Alexander Chee, author of *The Queen of the Night*

Days of Awe

Achy Obejas

Winner of the Lambda Literary Award

- NORTH AMERICA – BALLANTINE BOOKS (2001)

On New Year's Day 1959, as Castro seized power in Cuba, Alejandra San José was born in Havana. Her parents took her and fled to the free shores of America. As an adult, when her job takes her back to Cuba, Alejandra is unmoved — until she stumbles upon a surprising truth: the San José's, ostensibly Catholics, are actually Jews. They are conversos who became Christian during the Spanish Inquisition. With a new vision of her past and culture, Alejandra tears through her family history, uncovering fragments of truth about relatives who struggled with their identities long ago. In beautiful, knowing prose, Obejas opens up a fascinating world of exotic wordplay, rich history, and vibrant emotions. As Alejandra struggles to confront what it is to be Cuban and American, Catholic and Jewish, Obejas illuminates her journey and the tempestuous history of Cuba with intelligence and affection.

"With subtlety and grace, and intensifying awareness of her identity as a Cuban, a Jew, and a woman."

—Los Angeles Times Book Review

The Descartes Highlands

Eric Gamalinda

Shortlisted for the Man Asian Literary Prize. Winner: National Book Award of the Philippines

- NORTH AMERICA – AKASHIC BOOKS (2014)

A sweeping novel of ideas and identity that begins with the story of a young American who follows his lover to the Philippines in the 1970s. He gets into trouble with the ascendant Marcos regime and is thrown into prison. His only escape is to father two children who will be put up for adoption on the black market. Flash forward to contemporary New York, where one of these children lives a reclusive existence and seeks to unravel his father's mystery. Then to France where his brother Mathieu, separated at birth, is also discovering the circumstances under which he was adopted, and sets off for Manila on a quest to find the truth. The brothers come gradually closer to meeting as they struggle to understand themselves and the ties that bind them in an ever more disconnected world. One of the most celebrated contemporary writers of the Philippines, Gamalinda is the author of *My Sad Republic*, which won the Philippine Centennial Prize and *Empire of Memory*, which won a Palanca Award. His work has been compared to Michel Houellebecq and Javier Marías. He lives in New York and teaches at Columbia University.

"I have been obsessively reading books by Eric Gamalinda. They are absolutely riveting, deeply intelligent, with such a panoply of global ideas. The Descartes Highlands is a kaleidoscope of American and Filipino history, pop culture, love, sex, war, revolution, idealism, identity, the grotesque qualities of human nature, and obsession that leads to madness. It is also exquisitely written."

—Amy Tan, bestselling author of *The Joy Luck Club*

Face Blind

Lance Hawvermale

- NORTH AMERICA – MINOTAUR BOOKS / ST. MARTIN'S PRESS (2016)
- FRENCH – EDITIONS JACQUELINE CHAMBON / ACTES SUD
- ROMANIAN – RAO DISTRIBUTIE

An atmospheric and tightly wound thriller set in the otherworldly landscape of Chile's Atacama Desert, the driest and most desolate place on earth, where not a drop of rain has fallen for over four hundred years. An American astronomer posted to an observatory there with a strange condition called face blindness witnesses a murder but cannot identify the perpetrator. He and three other misfits are thrown together to face a series of chilling violent episodes and unearth dark secrets from Chile's fascist past.

"...well-paced mystery... unusual setting and well-drawn characters."

—Publishers Weekly

"A fast-paced, witty mystery with wonderful multilayered characters and a whopper of a climax."

—Johnny Quarles, bestselling author of *Fool's Gold* (Avon)

The Sisterhood of the Rose

Jim Marrs

- USA – THE DISINFORMATION COMPANY (2009)
- POLAND – QBOOK
- BULGARIA – CIELA
- ALBANIA – BOTA SHQIPTARE
- PORTUGAL – LUXCITANIA
- CZECH – PLEJÁDA

A paranormal thriller by a *New York Times* bestselling author about a secret sisterhood in occupied Europe that worked to subvert the Nazi regime. Draws on Marrs' deep knowledge of the occult, he wrote the definitive work on the JFK assassination, *Crossfire* (Carrol & Graf, 1.3 million sold) and *Alien Agenda* (William Morrow). His work has appeared in 16 languages.

Soledad's Sister

Jose Dalisay

- USA – SCHAFFNER PRESS (2011)
- ITALY – ISBN EDIZIONI
- FRANCE – MERCURE DE FRANCE / GALLIMARD

A powerful portrait of life in the modern Philippines, as well as life and death for Filipino servants in Saudi Arabia, *Soledad's Sister* weaves a mystery of mistaken identity into the lives of a troubled rural detective and a complicated lounge singer. Won the National Book Award of the Philippines and the Palanca Award and was shortlisted for the Inaugural Man Asian Literary Prize in 2007.

“A literary player of enormous potential. The most important ‘character’ here is Philippine society, which he presents in a richly textured manner, accessible, inviting for outsiders, and highly evocative.”
—South China Morning Post

Killing Time in a Warm Place

Jose Dalisay

Winner of the National Book Award of the Philippines

- USA – SCHAFFNER PRESS (2011)
- SPANISH – LIBROS DEL ASTEROIDE

A haunting and intimate story of protest, love, loss, and identity set during the Marcos years. Director of the Institute of Creative Writing at the University of the Philippines, Dalisay is one of the leading Filipino writers with over 15 books published and numerous awards. As a student, he was part of communist protests against the Marcos regime and was imprisoned along with thousands of others.

“An unparalleled stylist from a lyrical country. Focuses on characters swept up in the tides of history.”
—Miguel Syjuco, author of *Ilustrado* (FSG, 2010), winner of the 2008 Man Asian Literary Prize

NON-FICTION: NARRATIVE / HISTORY / POLITICS

Remember the Earth

How Our Memories of Nature Can Protect the Planet

Jason Mark

- WORLD ENGLISH – W.W. NORTON (SPRING 2026)

Following in the tradition of environmental literature that fuses science with emotion and combines urgency with thoughtfulness, *Remember the Earth* is a wakeup call and a warning, a manifesto about environmental memory examining the concept of the “shifting baseline syndrome”, which describes our human tendency to forget past environmental circumstances and heedlessly accept new, damaging ecological conditions as normal. This phenomenon undermines our attempts to conserve wildlife and protect a stable climate. As a solution, Mark has penned this heartfelt book outlining the importance of memory as an essential tool for stewarding nature and the planet. Weaving together neuroscience, behavioral psychology, literature, and history into profiles of citizen scientists, amateur meteorologists, bird watchers, butterfly lovers, and fisherfolk, Mark also shares his personal experience to provide readers around the world with strategies for resisting the shifting baseline syndrome. A veteran environmental journalist who has written for *The New York Times*, *The Washington Post*, and *The Atlantic*, Mark was editor in chief of *Sierra* magazine, the world’s largest-circulation environmental magazine, for nearly a decade. His acclaimed 2015 book, *Satellites in the High Country: Searching for the Wild in the Age of Man* (Island Press) blended outdoor adventure with environmental philosophy to explore how wildness can remain a touchstone even in the Anthropocene.

“A fresh, first-rate piece of nature writing and a stirring manifesto.”

— Booklist on *Satellites in the High Country*

“An act of ground truthing... a conversation with sanity.”

—Terry Tempest Williams on *Satellites in the High Country*

Art as a Weapon

Tina Modotti and the Heart of the Mexican Cultural Renaissance

Mark Eisner

- WORLD ENGLISH – YALE UNIVERSITY PRESS (2026) *Extended proposal available*

Through the lens of Modotti’s highly cinematic life, a vivid look at the pivotal period in 1920s Mexico City when she joined a group of artists and activists—including Frida Kahlo, Diego Rivera, José Clemente Orozco, and David Siqueiros—who married art and politics amid the intellectual ferment following the Mexican Revolution, giving rise to an artistic renaissance and indigenous cultural movement that continues to resonate throughout the world. Modotti was one of the most fascinating and influential photographers of the twentieth century but remains relatively little-known outside of Mexico and the art world. Born into humble circumstances in a small Italian city, she immigrated to the US and became at various times a Hollywood silent film actress; the lover, model, and protégée of famed photographer Edward Weston; a communist activist in Franco’s Spain and Soviet agent in Moscow, before dying suddenly in her mid 40s. A self-made revolutionary artist, she was a woman far ahead of her time. Granted special access to the archives that hold her work, Mark Eisner is a Latin American studies scholar, translator, and biographer best known for *Neruda: The Poet’s Calling* (Ecco, 2018), a finalist for the PEN/Bograd Weld Prize for Biography. The book will feature unpublished photographs by Modotti.

“Eisner’s singular vision encompasses Modotti’s fascinating life and work, and broader themes of resistance, community, and what it means to be free. A keenly relevant, timely book poised to enthrall a wide audience.”

—Carolina De Robertis, author, *The President and the Frog* (Knopf)

“People don’t realize that Frida wasn’t the only Frida of her time. There was Tina Modotti, among a whole generation of revolutionary women, more liberated than women today. This biography will rescue them from the rubble of history.”

—Sandra Cisneros, author, *The House on Mango Street* (Vintage)

“Tina Modotti’s life story is a Hollywood screenwriter’s gift from the gods.”

—The New York Times

Into the Dark Sky

Journeys with the Meteorite Hunters, Stargazers, Astrophotographers, and Desert Nomads Striving to Save the Night

Jeremy Miller

- WORLD ENGLISH – *PROPOSAL ON OFFER NOW*

Explores the cost of light pollution, which impacts all living things on Earth, including animals' migratory routes and behaviors and the health of humans. In accessible storytelling, Miller takes readers into the ancient past, to archaeological sites in South America and the southwestern U.S. where early humans looked to the skies for a host of practical and religious reasons, then explores the more recent history of 1900s astronomer Edwin Hubble and the famed Mount Wilson Observatory. He also profiles the scientists, philosophers, and tinkerers who are striving to reestablish our ancient connection with the night, while highlighting the potential consequences that current disinformation, conspiracy theories, and pseudoscientific ideas could have on our collective future. Jeremy Miller is an award-winning journalist and amateur astrophotographer who for several years wrote the monthly astronomy column for *Sierra*, the largest-circulation environmental publication in the world. He has been a media fellow at Stanford University and an environmental reporting fellow at Middlebury College. His stories have appeared or are forthcoming in *Harper's*, *The New Yorker*, *Time*, and *The Guardian*, among many others.

American Oasis

How the Cities of the Southwest Forecast Our Sweltering, Multicultural Future

Kyle Paoletta

- NORTH AMERICA – PANTHEON (JANUARY 2025)

American Oasis showcases a set of interwoven narratives exploring the Southwest's Indigenous and colonial history as well as its unique modern culture. Author Kyle Paoletta — a New Mexico native and contributor to *Harper's*, *The New York Times*, and *The Nation*, among many others — examines the region through the lives of such noted local characters as the modernist architect Judith Chafee in Tucson, the Chicano poet Jimmy Santiago Baca in Albuquerque, and the washed up celebrity detective Jay J. Armes in El Paso, making the case that the climatic and demographic shifts taking place in the Southwest foreshadow what will soon face the nation as a whole—shifts that arguably extend past America's borders. Comparable to Dan Egan's bestselling *The Death and Life of the Great Lakes* and George Packer's *The Unwinding*, *American Oasis* sold to Pantheon editor-at-large and prominent Indigenous writer David Treuer. It has been featured on multiple NPR shows and C-SPAN, as well as covered by *The Atlantic* and reviewed in *The New Yorker*.

"A lively, thoughtful tour through the history and culture of Phoenix, El Paso, Las Vegas and other cities of the region's deserts and plains ... The chapter on Las Vegas is itself a small masterpiece that should be ready by anyone seeking to understand a city that seems to defy comprehension"

—The Los Angeles Times

"Paoletta understands that we underestimate and segregate the Southwest at our peril. No part of the country is immune from drought or reckless development – a whole country on a heating planet will have to reckon with it."

—The Washington Post

"What a wonder this book is! Paoletta's curiosity and learning run deep as the Vishnu schist, while his empathy and understanding extend out to the far horizon. Paoletta's deep thinking about the American West—across red mesas, scant waters and improbable cities—is as essential as it is companionable."

—Rivka Galchen, *New Yorker* writer and author of *Everyone Knows Your Mother is a Witch*

"Paoletta takes us back to the future—that is, to the hotter, drier, crispier future the whole nation can expect if current trends continue. This richly reported work of history and contemporary travelogue tells the epic and at times fantastical story of five sun-scorched metropolises that ... give us insights into the curious ways that urban civilization can survive—even thrive—in austere and attenuated environments."

—Hampton Sides, Historian and NYT Bestselling author of *Ghost Soldiers* and *The Wide Wide Sea*

The Last Guillotine

The Life and Death of Abortion Martyr Marie-Louise Giraud

Sarah DiGregorio

- WORLD ENGLISH – *Submitting Proposal Soon*

The last woman executed by guillotine in Vichy France risked her life for abortion rights. *The Last Guillotine* is a fascinating look at the life of Marie-Louise Giraud, a 39-year-old woman who was convicted of performing 27 abortions during the Nazi occupation in the port city of Cherbourg. While abortion had been criminalized in France since 1920, under the Vichy regime it became a crime against state security, punishable by death. DiGregorio examines the rise of fascism and its direct connection to the restriction of reproductive rights in this engaging look at Giraud's fascinating life, which was the subject of a 1988 film with Isabelle Huppert but has yet to see a major biography outside France. DiGregorio has written on health care politics for *The New York Times*, *The Washington Post*, *Insider*, *Jezebel*, and *Slate*.

Taking Care

The Story of Nursing and Its Power to Change Our World

Sarah DiGregorio

- WORLD ENGLISH – HARPERCOLLINS (MAY 2023) (\$220K ON OPTION)
- JAPANESE – IGAKU-SHOIN LTD.

An ambitious and expansive cultural history of nursing, looks to the past to help us understand the present, including the priestesses of ancient Egypt, the healers of the Middle Ages, the birth of modern nursing in the Crimean War, and its evolution through the American Civil War and World Wars. Chronicles the efforts of nurses fighting for a healthier future who have leapt into the breach in times of plague and pandemic and war and changed the world. Features deep, engaging reporting from hospitals and clinics, homes and schools and labs, everywhere that nurses practice, to show how nursing has evolved around the world, and how it is intertwined with fundamental human questions and experiences. Nursing touches us all; it is a rich, meaningful topic that deserves this close, nuanced, and empathetic reporting.

“DiGregorio’s storytelling is pitch perfect. Narrative and nursing, she understands, come from the same place and are concerned with a deep understanding of character and plot. This is a brilliant book, and DiGregorio a beautiful writer. Deserves to be on the reading list for nursing and medical schools, and on the bedside table of all politicians. It is near impossible to articulate nursing in its vastness, yet she has condensed its profound meaning into a call to arms.”

—The New York Times Book Review

“A revelation. DiGregorio tracks the necessity of caretaking from Neolithic times to our present moment of political struggle and climate change. Through informed hands-on care, patient advocacy, and an ongoing quest for justice, Taking Care shows that nurses make the world a better place.”

—Theresa Brown, RN, New York Times bestselling author, *Healing: When a Nurse Becomes a Patient*

Early

An Intimate History of Premature Birth and What It Teaches Us About Being Human

Sarah DiGregorio

- NORTH AMERICA – HARPERCOLLINS (SPRING 2020) (\$350K PREEMPT)
- UK & COMMONWEALTH – FOURTH ESTATE

This groundbreaking work provides the first multidisciplinary look at the stories, issues, and science of being born too early. When DiGregorio's daughter was born nearly three months premature at 28 weeks, the author was cast into the world of the Neonatal Intensive Care Unit (NICU). The NICU is a place apart, where what would normally be invisible, natural, and mysterious — gestating a human — is made visible and scientific. It is a place where ethical, medical, and spiritual questions are grappled with every single day. The author's experience informs *Early*, a reportorial deep dive into prematurity that immerses readers in the dramatic stories of patients, doctors, and nurses in the NICU, bringing the young, dynamic field of neonatology to life for a general audience. The book also delves into the constellation of ethical issues around treating premature babies, which intersect with reproductive freedom, abortion, and end-of-life issues. Coverage in the *New York Times*, *Washington Post* and *Boston Globe*, and NPR.

“DiGregorio is such a beautiful storyteller, I found myself underlining passages and turning corners of pages. Readers will appreciate how medicine lurches forward with leaps and mishaps along with the inevitably tense discussions about which path to take and when. All doctors wrestle with these issues, yet they seem particularly poignant when we are dealing with tiny babies.”

—The New York Times Book Review

Grass People

A Journey through Savanna, Steppe, and Prairie to Discover How Grasslands Shaped Our Species and Why They Hold the Key to Our Climate Future

Michael Parks

- WORLD ENGLISH – BLOOMSBURY (2026) *Proposal available, MS due mid 2025*

An adventure through the world's grasslands, the largest terrestrial biome and the source of most of our food. Parks, a graduate of the Yale School of the Environment and contributor to *High Country News*, the *Atlantic*, and *Sierra* magazine, will chronicle journeys in the African savanna, the Mongolian steppe, the American prairie, the Brazilian cerrado, the Patagonian plains, and the pastures of France and Spain. On the way, he will show how grasslands have shaped human history, and how scientists, herders, ranchers, farmers, and Indigenous leaders are using ancient knowledge and modern research to understand and protect the vast grandeur of this vital habitat, whose preservation will be critical to preventing species loss and fighting climate change. Sharing common ground with Robert Macfarlane's *Underland* and Helen MacDonald's *H Is for Hawk*, the book is at once an engaging travelogue, a fascinating history, and a timely work of climate reporting that promises to rekindle our love for wide open spaces, help us weather the coming storms, and remind us that we are all, in one way or another, grass people.

“An epic, globe-spanning exploration of the savannas, steppes, and prairies upon which the human species was forged. This ambitious book promises to cast new light upon our own origins, our intimate relationships to the other creatures who call the grasslands home, and the vital importance of protecting and restoring the grassy inland oceans that sustain us all.”

—Ben Goldfarb, PEN / E.O. Wilson Award Winner; *Eager* (Chelsea Green); *Crossings* (Norton)

Leaving for Good

The Heartbreak and Hope of Climate Retreat in California

Lindsey J. Smith

- WORLD ENGLISH – UNIVERSITY OF CALIFORNIA PRESS (FALL 2026) *Proposal available*

As climate change brings ever worsening wildfires, floods, storms, and drought, more and more people are asking themselves whether the time has come to leave home. This choice is at the heart of one of the boldest responses to the climate crisis: managed retreat, the coordinated movement of humans and their infrastructure away from threats. A tinderbox issue that sparks lawsuits and other backlash, managed retreat will nevertheless be the only recourse in certain places, and in fact can be an act of hope, an opportunity to rethink lifestyles and to redesign communities with equity and justice. In this moving narrative, journalist Lindsey Smith combines rigorous reporting on wildfire survivors, beachfront homeowners, politicians, renters, urban planners, climate scientists, and psychologists with a poignant account of her own emotional journey as a native Californian reckoning with the possibility of losing her childhood home and eventually leaving the state. This unflinching examination of life on the frontlines of an emerging worldwide dilemma — stay or leave? — will serve as both a warning and a beacon to communities everywhere as they reckon with tough choices ahead.

Poison Spring

The Secret History of Pollution and the EPA

E.G. Vallianatos with McKay Jenkins

- USA / UK – BLOOMSBURY PRESS (2014)

A whistle-blowing exposé by an historian and longtime analyst at the Environmental Protection Agency, written with bestselling environmental journalist McKay Jenkins, which shows how those charged with protecting the environment are largely in the pockets of the chemical industry, and have ignored or obscured horrific evidence of the effects of pesticides and other toxins, and thereby allowed the growth of one of the greatest threats to public health around the world. A tell-all in the vein of *Merchants of Doubt*.

“Riveting. A resounding call for genuine and sustained environmental responsibility.”

—Booklist (starred review)

“An insider account that will raise the hair on the back of your neck.”

—Ted Steinberg, author, *Down To Earth* (Oxford)

Over / Under

An Unexpected History of Sports Betting

David Bockino

- WORLD ENGLISH – PEGASUS BOOKS (SPRING 2026)

Many see gambling as a mere tangent to society's obsession with professional sports. *Over / Under* proposes a more interesting theory: what if it were actually the main catalyst—the beating heart—of the multi-billion-dollar professional sports industry? This rollicking page-turner makes the case for gambling's influence, taking readers from the shadowy gambling halls of 19th century New York, to the glitz and glamour of Churchill Downs in the 1920s, the twinkling lights of Las Vegas casinos in the 1970s, and the makeshift offices of offshore Caribbean sportsbooks in the 1990s, with a cast of colorful characters who are hilarious and absurd and brilliant—hustlers, wise guys, moguls, opportunists, grifters, speculators, and touts, all trying to make a quick buck. With legalized sports betting now poised as a financial bonanza or an impending social disaster (or both), *Over / Under* is a timely arrival from Bockino, a former ESPN analyst and current professor of sport management at Elon University, who intends to change the conversation around this fast-growing and controversial industry.

Game On

A Fan's History of Sports Media and a Look at How It Shapes Our World

David Bockino

- NORTH AMERICA – UNIVERSITY OF NEBRASKA PRESS (APRIL 2024)

This thrilling history of global sports media and its outsize impact on our culture begins with the 1921 Jack Dempsey fight (the first to be broadcast on radio), then travels to the 1936 Berlin Olympics (the first to be televised), the 1947 World Series, the 1966 FIFA World Cup, the Battle of the Sexes, Diego Maradona's "Hand of God" goal in 1986, the rise of the Premier League, the international expansion of the NBA, and Cristiano Ronaldo taking Instagram by storm, all leading into current issues related to fantasy sports, gambling, and fragmentation of traditional fan bases.

"An excellent, comprehensive exploration into the evolution of sports media that takes the reader to all corners of the globe, and from Times Square in the 20th century to the social media square of the 21st."

—Peter Leimbach, senior vice president at Fox Sports Research

"Where sports media is heading—and where it's been—is a complex question that impacts every fan. Bockino has thrown himself into this ever-evolving world with passion and an engaging style."

—Richard Deitsch, writer for *The Athletic* and host of the *Sports Media* podcast

The Cage

The Fight for Sri Lanka and the Last Days of the Tamil Tigers

Gordon Weiss

- UK / COMMONWEALTH – THE BODLEY HEAD / RANDOM HOUSE (2011)
- USA – BELLEVUE LITERARY PRESS (2012)
- AUSTRALIA / NEW ZEALAND – PICADOR / PAN MACMILLAN
- TAMIL (INDIA) – KALACHUVADU

A riveting account of the Sri Lankan civil war by one of the only Westerners present for the final days of the conflict in the spring of 2009. Charts the history of the region, the rise of the Tamil Tigers and their struggle with the Sinhalese Buddhist majority government, the root causes of the 30-year civil war and the harrowing final hundred days in which the Tigers' forces were destroyed and thousands of innocent civilians were massacred in what was likely a war crime. Gordon Weiss was UN spokesman in Sri Lanka from 2007-2010 and had unique access to survivors, witnesses, military, and government personnel.

"A tightly written, clear-eyed narrative about one of the most disturbing human dramas of recent years. A riveting cautionary tale about the consequences of unchecked political power in a country at war."

—Jon Lee Anderson, staff writer for *The New Yorker* and author of *The Fall of Baghdad*

"This shattering, heartbreaking tale of savagery and suffering lifts the veil that conceals one of the most awful tragedies of the current era."

—Noam Chomsky

Doctors and Distillers

The Remarkable Medicinal History of Beer, Wine, Spirits, and Cocktails

Camper English

- NORTH AMERICA – PENGUIN BOOKS (JULY 2022)
- UK & COMMONWEALTH – WILLIAM COLLINS / HARPERCOLLINS
- JAPANESE – KASHIWA SHOBO
- RUSSIAN – PORTAL PUBLISHING
- TRADITIONAL CHINESE – TEN POINTS
- SIMPLIFIED CHINESE – CHINA SCIENCE & TECHNOLOGY PRESS

Reveals the fascinating medicinal origins of popular spirits and cocktails, including gin (the juniper warded off bubonic plague) and tonic (the quinine came from a rare Peruvian bark that prevents malaria), Chartreuse (only two monks in the French Alps know the 120 botanicals in this purported “elixir of long life”), the Corpse Reviver cocktail (an early hangover cure), and the Gimlet, where the lime was to protect the sailors of the Royal British Navy (Limeys!) from everyone’s favorite nautical ailment, scurvy. A premier cocktail and spirits writer, English has been an editor at *Saveur*, and written for *Wired*, *Popular Science*, *Modern Farmer*, and the *San Francisco Chronicle*, and his website Alcademics.com is one of the leading spirits info destinations (over 90,000 visitors per month.) This is a major history on alcohol (like NYT Bestsellers *The Drunken Botanist* and *Hung Over*) that is also a tale of culture and progress.

“A cheerfully informative highlights tour — the literary equivalent of a bowl of tasty bar snacks to consume between sips of social history... English’s inclusion of previous pandemic practices gives Doctors and Distillers an extra dose of insight into human nature.”

—The New York Times Book Review

“A rollicking, quirky story from ancient Greek health treatises on wine to elixirs concocted by medieval monks to blood donors in Ireland receiving a pint of Guinness to American snake-oil salesmen making wildly false health claims about alcoholic tinctures, liniments and tonics to early-20th-century soda fountains where you could buy laudanum and soda spiked with cocaine.”

—The Washington Post

The Heavens Are Empty

Discovering the Lost Town of Trochenbrod

Avrom Bendavid-Val

Preface by Jonathan Safran Foer

- US / UK – PEGASUS BOOKS (2010), 15,000 COPIES SOLD
- POLAND – SWIAT KSIAZKI
- ITALY – GUANDA EDITORE / MAURI SPAGNOL
- CZECH – PROSTOR

A powerful history of the town of Trochenbrod in the Ukrainian pale of settlement. Famous as a cultural and economic hub of the region, and the only freestanding Jewish town outside of Israel, it was also reimagined as the setting for Jonathan Safran Foer’s celebrated novel and film *Everything Is Illuminated*. The town was destroyed during the early stages of the Holocaust, before the establishment of the camps, a time about which little has been written. Bendavid-Val, who, along with Safran Foer and over 50,000 others, is a Trochenbrod descendant, has lovingly and exhaustively compiled this story, based on firsthand accounts from survivors, descendants, partisans, and Polish and Ukrainian witnesses.

“Intertwining his own research with the meticulously documented, gripping personal histories of Trochenbrod’s survivors, Bendavid-Val crafts a well-researched, detailed, and eminently readable work. An essential read for anyone interested in religious history, the culture and history of World War II, or Jewish history, as Bendavid-Val shares not only the culture and customs of Slavic Jews before the 1930s but also the long-lasting and deeply felt impact of the Holocaust on the survivors.”

—Library Journal, starred review

“If this feels more fantastical than my novel, or than any you’ve read, it is because of Trochenbrod’s ingenuity, the Holocaust’s ferocity, and Bendavid-Val’s heroic research and pitch-perfect storytelling.”

—Jonathan Safran Foer, author, *Everything Is Illuminated*, from the Preface

Chorus of the Union

How Abraham Lincoln and Stephen Douglas Set Aside Their Rivalry to Save the Nation

Edward McClelland

- NORTH AMERICA – PEGASUS BOOKS (JUNE 2024)

An engaging new exploration of Abraham Lincoln's long rivalry and eventual alliance with the senator Stephen Douglas, highlighting the role that graceful concession serves in the electoral process, and also challenging the "great man" theory that attends Lincoln's legend, investigating his complicated views on race and slavery, as well as the outsized part that his Illinois origins played in his rise, the state being (then as now) a microcosm of the nation, and the crucible of the slavery debate. McClelland is a Chicago-based journalist and Harvard trained historian and author of *Young Mr. Obama* (Bloomsbury, 2010) and writes for the *Chicago Tribune*, *Salon*, and the *Washington Post*.

"Readers witness the development of the fraught relationship between Lincoln and Douglas as the two men articulated their political positions and sought to win votes. McClelland vividly brings to life the drama of these seven debates."

—The Wall Street Journal

Midnight in Vehicle City

General Motors, Flint, and the Strike That Created the Middle Class

Edward McClelland

- NORTH AMERICA – BEACON PRESS (2021)

In the most pivotal labor dispute in American history, autoworkers in the Flint Sit-Down Strike of 1936 defeated General Motors, the largest corporation in the world at the time. The strike marked the beginning of the golden age of the American middle class, which rippled throughout the world economy and lasted until the early 1970s. McClelland contends that to restore the now-dwindling middle class, we must better understand how it was created, and along the way will also better understand the discontent in the Rust Belt that helped deliver Trump to the White House. McClelland is a historian, veteran reporter, and author of six other books, including *Nothin' But Blue Skies*, a cultural history of the Rust Belt published by Bloomsbury. Here he examines the legacy of the Sit-Down Strike and looks at more recent developments in Flint, an impoverished city whose recent water crisis brought it international attention, in a crackling narrative full of larger-than-life characters, action-packed episodes, and vexing questions about the past, present, and future of the American workforce and economy.

"Remarkably timely . . . Reads like a story of master tacticians fighting a battle."

—Christian Science Monitor

Republic of Words

The Atlantic Monthly and the Writers that Shaped a Nation

Susan Goodman

- WORLD ENGLISH – UNIVERSITY PRESS OF NEW ENGLAND (2011)

A cultural history of *The Atlantic Monthly* magazine, whose story parallels the rise of American literature. Perhaps no other magazine can be said to have had as much influence on early American letters, and indeed on 19th century American society altogether. Mixing history, biography, and gossip, Goodman looks at *The Atlantic* through its celebrated contributors, their intersections with one another, and their impact on the nation and the world. Deeply researched and engagingly written, the book makes for a delicious literary "who's who" with appearances by Edith Wharton, Henry James, Mark Twain, Thoreau, Frederick Douglass, W.E.B. DuBois, and Harriet Beecher Stowe, but also less known yet equally interesting characters such as William Dean Howells, Jacob Riis, Zitkala-Sa, and Bret Harte. As the magazine did, Goodman also looks across the pond to the writers of Europe and Britain, including Thomas Hardy, John Galsworthy, Émile Zola, and Ivan Turgenev. Goodman is Professor of English at the University of Delaware. She has been a Guggenheim fellow and the recipient of an NEH grant.

"An erudite, elegant, and deeply fascinating look behind the scenes at a group of extraordinary writers. A wonderful and brilliantly structured book that will bring fresh insights to scholars and lay readers alike."

—Miranda Seymour, author of *Ring of Conspirators: Henry James and His Literary Circle*

Lockdown

Inside Brazil's Most Dangerous Prison

Drauzio Varella

- UK – SIMON & SCHUSTER (2012), 25,000 COPIES SOLD
- POLAND – CZARNE (2014) SHORTLISTED FOR THE RYSZARD KAPUŚCIŃSKI AWARD
- BRAZIL – COMPANHIA DAS LETRAS, 700,000 COPIES SOLD
- PORTUGAL – PALAVRA
- GREECE – FANTASTIKOS KOSMOS
- JAPAN – SHUMPUSHA
- FILM – SONY PICTURES CLASSICS

In this powerful work of non-fiction, a prominent doctor tells of his experiences as an AIDS worker in Carandiru, Latin America's largest, most crowded, and most unusual prison in São Paulo. Closed to the outside world, and even to the wardens, it was run almost entirely by the inmates themselves, who created a unique society with hierarchies and a system of justice. With his unprecedented access, Varella was able to learn the prisoners' moving personal stories, and to witness the humanity that can exist in the most inhumane circumstances. Carandiru was destroyed shortly after the infamous prison riots in which hundreds were massacred by military police. *Lockdown* won two Jabuti awards in Brazil and was made into an acclaimed film by Héctor Babenco (*Kiss of the Spider Woman*).

"Drauzio's perception is discrete, respectful and fragile like life itself. His style is born of the doctor's way of seeing, narrating the most brutal human pain with a surgical sobriety."

—Arnaldo Jabor, review in *O Globo*

The Jailers

Guarding Brazil's Most Dangerous Prisons

Drauzio Varella

- BRAZIL – COMPANHIA DAS LETRAS (2012), 155,000 COPIES SOLD
- POLAND – CZARNE

The highly anticipated sequel to *Lockdown*, this unique work looks at the worst prisons of Brazil from the point of view of the wardens, whom Drauzio Varella got to know well during his years at São Paulo's Carandiru prison and elsewhere. He began meeting with a group of wardens after their long days, in a little bar in front of the Carandiru prison building. There they told him how they learned to detect even the smallest signs that could result in tragedy, and of the scars of violence that they carry in their souls.

Avoiding simplistic value judgments, Varella uncovers a world where the lines between the criminals and those who guard them often blur, and in the end it is the human dimension that never escapes the author's eye. The Brazilian edition was published in September 2012 by Companhia das Letras and has remained on all the bestseller lists since, selling over 155,000 copies so far.

The Prison Women

Life Inside the Female Penitentiaries of Brazil

Drauzio Varella

- BRAZIL – COMPANHIA DAS LETRAS (2017)
- POLAND – CZARNE
- JAPAN – SUISEI-SHA

Varella ends his literary trilogy on the Brazilian prison system with this book, published as *Prisioneiras*. The doctor recalls his eleven years of care at the Female Penitentiary of São Paulo, which houses more than 2,000 inmates. There are stories of women who turn to crime on behalf of their partners, but who are forgotten once they are behind bars. Families can tolerate a male inmate, but not a mother, sister, daughter, or wife in jail. In the female prison environment, there are elements common to male penitentiaries. As in Carandiru, an unwritten code of laws governs the prisoners and the relationship between those who inhabit the jails is no less complex. The female detention centers, however, have their particularities and it is clear that the reality of these prisons escapes the imagination of those who live outside them.

1808: The Flight of the Emperor

How a Mad Queen, a Weak Prince, and the British Navy tricked Napoléon and Changed the New World
Laurentino Gomes

- BRAZIL/PORTUGAL – PLANETA (2007), 900,000 SOLD
- NORTH AMERICA – LYONS PRESS (2013)
- CHINA (SIMPLIFIED) – SHANGHAI PEOPLE’S PUBLISHING HOUSE
- RUSSIA - INNOSTRANAYA

The gripping historical account of the flight of the Portuguese court to Rio de Janeiro in 1808. As Napoléon’s armies advanced on Portugal, rather than fight or surrender, the prince regent struck a deal with the British navy to escort the entire court across the Atlantic to the colony of Brazil. This was the only time a European sovereign had set foot in the new world, much less held court there. The court flourished in Brazil and laid the groundwork for the independent modern nation we know today. Acclaimed journalist Laurentino Gomes’ popular account (the first in a trilogy) has sold over 800,000 copies in Brazil, making it the bestselling work of general non-fiction in Brazilian publishing history.

“This vivid portrait of an unkempt, self-preserving king provides insight into the obscure history of Brazil and offers important knowledge for understanding how the modern-day nation was created.”

—Foreword

The Street Smart Salesman

How Growing up Poor Helped Make Me Rich

Anthony Belli

- WORLD ENGLISH – JOHN WILEY AND SONS (2012)
- TRADITIONAL CHINESE – BUSINESS WEEKLY PUBLICATIONS, TAIWAN
- SIMPLIFIED CHINESE – CHANGSHA SENXIN, HUNAN

A fascinating business memoir and advice book. The author, who grew up dirt poor in East Harlem, and is now a multi-millionaire salesman, shows how the lessons he learned on the streets helped give him a distinct advantage in the sales field. This book is full of funny and moving anecdotes and clear, groundbreaking advice for salespeople of all backgrounds.

The Capitol Hill Playbook

A Machiavellian Guide for Young Political Professionals

Nicholas Balthazar

- WORLD ENGLISH – SKYHORSE PUBLISHING (2013)

An engaging guide for aspiring politicians and staffers by a veteran congressional aide that draws on the wisdom of Machiavelli’s *The Prince*, as well as Castiglione’s classic renaissance text *The Courtier*, and adapts it to the modern political era. Packed with history and anecdotes from the US, UK, France, and Italy, this promises to be for political interns and staffers what Sun Tzu’s *The Art of War* was for the business executives of the 1990s.

“An important manual for the young professional who wants to avoid pitfalls in a profession riddled with them.”

—Anonymous, Chief of Staff to a member of Congress

NON-FICTION: FOOD / DRINK / TRAVEL

SingleThread

A Seasonal and Intentional Approach to Food and Hospitality from the Celebrated Sonoma Restaurant and Farm

Kyle and Katina Connaughton with Georgia Freedman

- WORLD ENGLISH – DK PUBLISHING / PENGUIN RANDOM HOUSE (SPRING 2026) (\$350K PREEMPT)
- GERMAN, SIMPLIFIED CHINESE, SPANISH OPTIONS TO DK PUBLISHING

At SingleThread — the three-Michelin-starred restaurant run by chef-farmer couple Kyle and Katina Connaughton in Healdsburg, California — the menu is built on the principle that there are 72 micro-seasons each year, the same structure that informs Japanese kaiseki restaurants. For Kyle working in the kitchen, the ultimate goal of each night’s menu is to reflect the exact moment of time in that exact spot on the earth, and to use the ingredients Katina has grown on their farm to best advantage and at peak ripeness. Every menu, therefore, is a conversation between Katina and Kyle and their complementary areas of expertise. Now, they open up the conversation to others with this bold new cookbook, sharing their unique story and their vision for growing, sourcing, and preparing food as well as their refined philosophy of hospitality. Along with 200 tantalizing photos and 15 botanical illustrations, each of this amazing volume’s 120 recipes are presented as a kind of cooking lesson, showcasing methods that are both practical and intriguing. Appealing to a broad range of readers who are interested in cooking seasonally, using local ingredients, and sourcing their food in environmentally and ethically responsible ways, this cookbook offers enduring usefulness and will continue to draw an audience for years to come. SingleThread represents a new moment in fine dining. It achieved three Michelin stars faster than any debut restaurant in the guide’s history and is one of only two American restaurants on the World’s 50 Best list. This exquisite book will also represent a new moment in culinary publishing.

“SingleThread Is One Of The World’s Most Exciting Restaurants Today.”

—Hong Kong Tatler

“SingleThread has been redefining perfection since it opened.”

—World’s 50 Best

“Everything at SingleThread was assembled in a way that drew you to its natural, ephemeral beauty.”

—New York Times

Elysian Kitchens

Recipes Inspired by the Traditions and Tastes of the World's Sacred Spaces

Jody Eddy

- WORLD ENGLISH – W.W. NORTON (OCTOBER 2024) *Finished Bks Avail*

Monasteries have long safeguarded culinary traditions, not only assuring that a region’s gastronomic heritage endures, but in many instances defining it. For as much as monastic cooking is steeped in history and tradition, it is not merely a relic of the past. Monks and nuns, and rabbis and imams the world over relish their role as modern cooks, farmers, and food and beverage producers. The gastronomic and agrarian activities of monasteries today reflect the do-it-yourself trend sweeping in home kitchens and backyard gardens everywhere. *Elysian Kitchens* will add a unique voice to the most important conversations taking place in the food world today. Written by IACP award winner and prolific author Jody Eddy, this cookbook will open the doors to a fascinating network of foods and destinations including fermented vegetables in the Fukui prefecture of Japan, butter in Ladakh, honey in Ireland, crepes in Normandy, harira in Fes, Morocco, paella in Catalonia, johnnie cakes in Minnesota, and cider in Québec.

“Eddy’s quietly beautiful book shines with the hope that, by reminding people of their common need for daily bread, Earth’s spiritual traditions can forge a deeper human solidarity.”

—Daniel Walton, Civil Eats’ 2024 Food and Farming Holiday Book Gift Guide

“A celebration of the intersection between culinary practices and religion and spirituality.”

—Kenden Alfon, Jewish Book Council

Chop Chop

Cooking the Food of Nigeria

Ozoz Sokoh

- WORLD ENGLISH EXC CANADA – ARTISAN (MARCH 2025) (\$150K AT AUCTION) *Finished Bks avail*
- CANADA ENGLISH – APPETITE/PENGUIN RANDOM HOUSE CANADA
- WEST AFRICAN ENGLISH – NARRATIVE LANDSCAPE PRESS

Chop Chop will introduce for the first time in a high profile North American book the traditional regional styles and historical influences of Nigerian food, the incredibly rich cuisine of the continent's most populous country, with long-held native techniques as well as Afro-Brazilian, British, French, Indian, and Lebanese elements. The book will feature full-color photography and 120 recipes, including jollof rice, smoky-spicy beef suya skewers, egusi soup with greens, sweet-tart hibiscus drinks, and golden-fried puff puff, all representing the knowledge, experience, and research of Ozoz Sokoh, a West African food expert and Warri native who runs the authoritative and engaging Kitchen Butterfly blog.

"Ozoz writes like a dream as she invites us to engage with the rich, delicious food cultures of Nigeria. The lovely photos are an enticing backdrop to her recipes and stories."

—Naomi Duguid, author of *The Miracle of Salt* and *Taste of Persia*

Pacífico

Bright Recipes from Puerto Vallarta and the Mexican Coast

Paola Briseño-González

- WORLD ENGLISH – VORACIOUS / LITTLE, BROWN (2027) (\$135K AT AUCTION)

Paola Briseño-González is a native of Puerto Vallarta and comes from a restaurant family, as well as a long lineage of cocineras. Now based in LA, her approach to cooking reflects her Pacific Coast Mexican roots. *Pacífico*, the first book to document cuisine in this region, introduces readers to traditional recipes with approachable flavors, along with tips and explanations about the cultural and historical origins to such recipes as Hot Cakes de Elote con Cajeta y Papaya (Sweet Corn Pancakes with Caramel Sauce and Papaya), Calda de Pollo con Yerbabuena (Minty Chicken Stew), Pescado Zarandeado (Slow-Roasted Whole Fish), and Churros Ley (Vallarta-Style Churros), as well as a variety of salsas and Pacific Coast essentials like tostadas, ceviches, seafood cocktail, pickles, and condiments. In addition to these unique recipes, *Pacífico* features narratives about the region, cooking tips, and pairing suggestions, as well as highlights personal anecdotes about Briseño-González's childhood and her journey from Puerto Vallarta to the United States. Now based in LA, Briseño-González's recipes are regularly featured in Los Angeles Times, Epicurious, and other food media publications. She currently works as the Director of Awards at The International Association of Culinary Professionals (IACP).

Malai

Frozen Desserts with South Asian Flavors

Pooja Bavishi

- WORLD ENGLISH – WELDON OWEN INTERNATIONAL (MARCH 2025) *Finished Bks available*

Showcasing South Asian spices like ginger, nutmeg, cardamom, and saffron, the flavor combinations offered by Brooklyn-based artisanal ice cream company Malai have been relished for generations—but never before in a pint of chilled decadence. Inspired by ingredients that enlivened the kitchen of her childhood, founder Pooja Bavishi brought her Indian heritage to the world of ice cream and has been met by growing acclaim. Now we can experience her visionary taste innovations with this delightful book featuring some 90 unique recipes covering ice creams, non-dairy treats, frozen desserts, baked goods, and toppings, with the stories and inspiration behind each, and illustrated with mouth-watering, color photography. Bavishi is a 2018 Tory Burch fellow named to *Inc.* magazine's Top Female Founders list in 2020, and has three stores in New York, one in Washington, DC, and one opening soon in Philadelphia.

"So rich and authentic, you'll get a taste of India in every spoonful"

—Forbes

"The recipes blend spices and ingredients in a way that's both innovative and nostalgic."

—Kristen Kish, Chef, Author, and host of Top Chef

"There's excitement, discovery and joy on every page of this splendid book – it will set you spinning with delight."

—Dorie Greenspan, New York Times bestselling cookbook author

One Thousand Vines

A New Way to Understand Wine

Pascaline Lepeltier

OIV Award 2024

- WORLD ENGLISH – MITCHELL BEAZLEY / HACHETTE (NOVEMBER 2024) *Finished Bks Avail*
- FRENCH – HACHETTE PRATIQUE (2022)
- ITALIAN – IN NEGOTIATIONS

Published to resounding acclaim in France as *Mille Vignes: Penser le Vin de Demain*, this book could be described as a “Practical Philosophy of Wine” and is poised to rock the wine world. Aimed at the ambitious lay reader — those who read *Wine Folly* and Aldo Sohm’s *Wine Simple* and are ready to explore further, there is no book quite like this on the market. It is a “Master Class” that synthesizes and summarizes the major fields of study — including botany, soil, climate, politics, history, geography, and even psychology — to frame our present understanding of wine in all its many expressions, and charts a course for the future of wine in a changing world.

Pascaline Lepeltier is arguably the most decorated female sommelier on the planet, one of only 25 or so women to have been certified a Master Sommelier, and the first woman to be named Meilleur Sommelier de France (MOF). Born in the Loire Valley, she moved to New York in 2009 to open the U.S. outpost of the famed wine bar Rouge Tomate, where she proceeded to build what many consider the best and most exciting wine list this country has ever seen, hailed by Eric Asimov in *The New York Times* as “world-class, with exquisite taste.” Heralded one of the “New Prophets of Wine” by *TimeOut* and a “Natural Wine Evangelist” by *Food & Wine*, Lepeltier is uniquely adept at the art of making wine interesting, pleasurable, and approachable to enthusiasts at all levels of experience.

“This book is every wine book you ever needed and every wine book you could ever want.”

—Jancis Robinson Website

“A masterpiece that offers a deep dive into the world of wine. It's a testament to its author's passion, expertise and commitment to sustainable practices.”

—Robert Parker Wine Advocate

“Entwining culture, philosophy, history, and science...nothing short of an astonishing work of genius. This is an essential resource for understanding wine in all its marvelous complexity.”

—Alice Feiring

“A crucial resource for understanding wine on both a global and local scale.”

—Jon Bonné

“Wine lovers who read this book will deeply, richly profit.”

—Eric Asimov, The New York Times Best Wine Books of 2024 feature

Mochitsuki

Sweet and Savory Mochi Recipes from My Japanese American Kitchen

Kristen Morita

- WORLD ENGLISH – CHRONICLE BOOKS (FALL 2026)

Mochi, a rice-based staple of Japanese cuisine and culture, comes in a variety of forms for a variety of occasions: sweet or savory; baked, steamed, broiled, grilled, boiled, or stuffed; for breakfast, lunch, dinner, snack, or dessert. Of vital significance in Japan and among Japanese Americans for generations, it has more recently caught on in the mainstream through infusion in waffles, donuts, muffins, and ice cream. *Mochitsuki: Sweet and Savory Mochi Recipes from My Japanese American Kitchen* captures the dazzling spectrum of this beloved foodstuff in a collection of recipes that reflect both a deep understanding of tradition and an eye for innovation. Author Kristen Morita instructs readers how to make mochi magic in the home kitchen with minimal fuss and maximum fun. Founder of the culinary website Mochi Mommy, she has drawn rave reviews for her work recreating family and community recipes while also concocting her own original Asian desserts. With an impressive reach across social media platforms—including sponsored partnerships with brands such as Nutella, Mazola, See’s Candies, Instacart, Netflix, and Safeway—Morita stands poised to bring mochi to the masses with this exciting new cookbook.

Slow Drinks

A Field Guide to Foraging and Fermenting Seasonal Sodas, Botanical Cocktails, and Country Wines

Danny Childs

James Beard Award 2024, Guild of Food Writers Award 2024, Shortlisted for the 2023 André Simon Award (UK)

- WORLD ENGLISH – HARDIE GRANT (FALL 2023)
- ITALY – SLOW FOOD EDITORE (APRIL 2024)

A comprehensive guide to growing and foraging for seasonal ingredients to make your own unique beverages, including sodas, beers, shrubs, fruit and flower wines, liqueurs, and digestifs; featuring Dandelion Wine, Black Walnut Nocino, Pawpaw Shrub, Juniper Soda and Rye-Beet Kvass, and numerous non-alcoholic drinks alongside inventive cocktails and rich photography. Danny Childs trained as an anthropologist and ethnobotanist in the US and in the Amazon rainforest and is now beverage director at the lauded locavore restaurant the Farm & the Fisherman in the Philadelphia area. He is also a columnist for *Edible Jersey*, and creator of @slowdrinks on Instagram. He is on the leadership boards of Slow Food USA and their Ark of Taste committee. The book is adaptable to regions throughout the Northern hemisphere and is particularly well suited to European climates and foodsheds.

“Childs has started his own movement centered around hyper-seasonal, terroir-driven drinks. His botanically based methodology focuses on preservation, fermentation and reimagining how people have historically approached beverages for millennia.”

—Modern Farmer

“With a methodical attention to detail, Childs presents traditional recipes for botanical fermentation along with inventive applications for them. Raise a glass this gem of a book that feels as much like a guide as it does an inspiration.”

—David Zilber, author of *The Noma Guide to Fermentation*

“Childs approaches bartending with the natural curiosity of an anthropologist and the heart of a farmer.”

—Emma Janzen, editor at *Imbibe* magazine and co-author of *The Way of the Cocktail*

Everyday Sake

An Essential Guide to Understanding and Enjoyment

Yoko Kumano and Kayoko Akabori, illustrated by Anders Arhoj

- WORLD ENGLISH – CLARKSON POTTER (2025) (\$90K AT AUCTION)

A complex beverage made from fermented rice, sake has been brewed in Japan for two millennia — but only recently has it begun to enjoy significant popularity around the globe. Today, nearly 2,000 sake breweries operate in Japan, with many more popping up all over the world, and exports tripling in the past decade. A pressing need has emerged for a guidebook covering sake history, production, and varieties, along with how to select it and pair it with food. Enter *Everyday Sake*, from Yoko Kumano and Kayoko Akabori, the founders of Umami Mart, the beloved Japanese bar, lifestyle store, and online retailer based in Oakland, California. Kumano (a certified Kikizakeshi sake sommelier with work experience at a Tokyo izakaya and a Berkeley sake brewery) and Akabori (who grew up waitressing in her parents’ Cupertino sushi restaurant and has bartended at Oakland’s award-winning Camino) bring extensive expertise and deep love for the craft and culture of sake to this vibrant book, which provides the budding sake enthusiast with a trove of useful information, as well as food pairings and sake cocktail recipes, playful illustrations and infographics by prominent Danish illustrator Anders Arhoj, and tasting notes from Umami Mart’s sake classes and monthly sake club.

“One of the best places in the Bay Area to drink sake.”

—San Francisco Chronicle

“At Umami Mart, a sublime Japanese shop, food, drink and design intersect.”

—New York Times

The Blue Food Cookbook: Hope in the Water

Delicious Seafood Recipes for a Sustainable Future

Andrew Zimmern and Barton Seaver

- WORLD ENGLISH – HARVEST / HARPERCOLLINS (FALL 2025) (\$275K AT AUCTION)

The world's rivers, seas, and oceans have been a key source for human sustenance and today more than 3 billion people rely on their bounty for vital nutrients and protein. Society must carefully steward this critical supply of "blue food" as climate change threatens ecological systems around the planet. More than a cookbook, this practical toolkit and reservoir of inspiration supports the return of abundance to our waters while delivering nourishment to our plates. Emmy and James Beard award-winning TV host Andrew Zimmern ("Bizarre Foods" on the Travel Channel worldwide) and chef and author and seafood expert Barton Seaver (*The Joy of Seafood, For Cod and Country*) have collaborated on this seafood bible containing over 170 recipes for fish, shellfish, seaweed, and sea vegetables, telling stories from around the world about modern and traditional fishing and aquaculture while showing how both are key to our food and climate future. Produced alongside the television docuseries "Hope in the Water," hosted by actor and activist Shailene Woodley, coming to PBS in 2024 and distributed around the world, this ambitious project brings the scientific expertise and promotional support of leading nonprofit Fed By Blue, a foreword by Woodley and images by award-winning photographer Eric Wolfinger.

A Super Upsetting Cookbook about Sandwiches

Tyler Kord, with artwork by William Wegman and foreword by Emma Straub

- NORTH AMERICA – CLARKSON POTTER (2016), OVER 30,000 COPIES SOLD

A completely different kind of cookbook from Tyler Kord — the chef of No. 7 Sub and No. 7 restaurant, and former chef de cuisine under Jean Georges Vongerichten — about making off-the-wall sandwiches that really work (roasted broccoli and ricotta salata with pickled lychees; General Tso's tofu with edamame mayo; braised lamb with Texas caviar) as well as humorous and upsetting rants about sandwich philosophy, love, self-loathing, Li'l Wayne, Tom Cruise, and the life of a chef.

"I've always said that if you want white people to understand your culture, you should put it on bread. Tyler Kord has written a book about sandwiches so that finally white people may understand the culture of self-hating, neurotic, New York chefs."

—Eddie Huang, chef and author of *Fresh Off the Boat*

"This is the funniest cookbook I've ever read. Great recipes too!"

—Jimmy Kimmel, late night television host on ABC

The Maroon House

My Glorious World of Cooking & Entertaining

Nicole A. Taylor

- WORLD ENGLISH – ABRAMS (SPRING 2026)

The Maroon House will serve as an inspiring guide to hosting gatherings of family and friends, offering an invigorating approach to orchestrating meals that nourish the soul, presented by James Beard Award-nominated food writer Nicole A. Taylor. Author of the breakout hit *Watermelon & Red Birds: A Cookbook for Juneteenth and Black Celebrations* (Simon & Schuster, 2022) and the delightful culinary journey *The Up South Cookbook: Chasing Dixie in a Brooklyn Kitchen* (Countryman, 2015), Taylor has contributed to leading publications such as *The New York Times*, *Bon Appétit*, and *Food & Wine* while making bold moves in the worlds of film, podcasting, and hospitality. Her new book will feature recipes for all times of day and every season, such as Sweet Potato Cake Donuts with Boiled Cider Glaze for autumn breakfast, Tofu, Blackberry & Pea Salad for summer lunch, and Green Hot Chiles and Maple Chicken Wings for dinner all year round. With breathtaking images captured by acclaimed photographer Lynsey Weatherspoon, *The Maroon House* will demonstrate the intimate and essential connection between culinary experiences and home interiors, drawing attention to the power of atmosphere evoked by cooking and dining spaces, and highlighting the incorporation of African American design sensibilities. A proud expression of Black joy and a testament to the enduring importance of cultural heritage, this exciting entry will spark the imagination and enhance camaraderie through good eating.

"Nicole Taylor liberates us from the limitations and labels that have narrowly defined African American cooks and their cooking for generations. Her recipes and stories encourage us to celebrate freedom on our own terms, with eyes fixed on the future and cooking with joy."

—Toni Tipton-Martin, James Beard Award-winning author and Editor-in-Chief of *Cook's Country*

Turtle Island

The Foods and Traditions of the Indigenous Peoples of North America

Sean Sherman with Kate Nelson and Kristin Donnelly

- WORLD ENGLISH EXC CANADA – CLARKSON POTTER / RANDOM HOUSE (OVER \$800K AT AUCTION)
- CANADIAN ENGLISH – PENGUIN CANADA (OVER \$100K AT AUCTION)

Publishing November 2025; designed MS available Spring 2025

The most important and comprehensive book yet published on Indigenous food, a continent-spanning look at the foodways and history of the numerous tribes and first nations of what is now the United States, Mexico, and Canada, as well as the cooks, farmers, seed savers, and artisans that have kept these traditions alive and form a growing revival of pre-colonial Indigenous food culture, with 200 ancestral and modern recipes. Sean Sherman is the Oglala Lakota chef and owner of the celebrated new Native restaurant Owamni, on the Minneapolis riverfront, founder of the educational nonprofit NATIFS, and a leader of the Indigenous food movement. Food writer Kristin Donnelly is co-writer of *The Chef's Garden* (Avery, 2021), and *Rice is Life* with Lotus Foods (Chronicle Books, 2022), and was a senior food editor at *Food & Wine* magazine.

“Like most chefs, Sherman practically lives in the kitchen. But this member of the Oglala Lakota tribe has been on a quest to identify the foods his ancestors ate before European settlers appeared on the scene.”

—NPR

“There’s an inescapable and revolutionary feeling of reclamation here, of return. As you sit on the benches and look at the life-giving, sacred river, you start to understand just how much Owamni means.”

—Vogue

“Spreading the gospel of America’s first food, Sean Sherman tells the story of Native Americans through the food they ate and the ingredients and traditions that survive.”

—David Treuer (author of *The Heartbeat of Wounded Knee*), in *Saveur*

The Sioux Chef’s Indigenous Kitchen

Sean Sherman with Beth Dooley

2018 James Beard Award Winner for Best American Cookbook

Gourmand World Cookbook Award for Culinary Heritage

- WORLD ENGLISH – UNIVERSITY OF MINNESOTA PRESS (2017), OVER 80,000 COPIES SOLD
- GERMAN – KANON VERLAG (FALL 2023)

A member of the Oglala Lakota tribe of South Dakota, chef Sean Sherman is leading a revolutionary and overdue movement to build awareness of North American indigenous foodways. The most prominent voice in this groundbreaking field, he champions and celebrates Native American farming, hunting, fishing, and food preservation techniques as well as culture and history. This vital mission and his 30 years of professional cooking experience are on full display here, with his unique approach to creating boldly seasoned foods that are vibrant, healthful, elegant, authentic, and easy to make — featuring venison and rabbit, river and lake trout, duck and quail, wild turkey, blueberries, sage, sumac, wild turnips, plums, purslane, and wildflowers. By looking to culinary traditions that predate the colonization of Native American peoples, Sherman also offers an alternative to the dietary harm that processed industrialized food now wreaks on all peoples. He and his cookbook have been lauded for this effort by *The New York Times*, the *Guardian UK*, *NPR*, *The Village Voice*, *The Atlantic*, *Saveur*, *Smithsonian Magazine*, and the *San Francisco Chronicle*, and the James Beard Foundation.

“Sherman is joining a vital group that stretches across North America and Canada, using food culture to celebrate and empower native people.”

—Tejal Rao, *The New York Times*

*“Sean Sherman is doing some of the most important culinary work in America. In *The Sioux Chef’s Indigenous Kitchen*, he takes a forward-thinking approach to indigenous cuisine, bringing his culture into the light to share with the rest of the world.”*

—Sean Brock, James Beard Award Winner, author of *Heritage*, and chef at Husk in South Carolina

Gullah Geechee Home Cooking

Recipes from the Matriarch of Edisto Island

Emily Meggett

New York Times Bestseller

- WORLD ENGLISH – ABRAMS (APRIL 2022) (\$185K AT AUCTION)

The first major Gullah Geechee cookbook, from a matriarch who provided delicious recipes and the history of an overlooked American community. The story of the Gullah and Geechee people stretches back centuries, when enslaved members of this community were historically isolated from the rest of the South because of their location on the Sea Islands of coastal South Carolina and Georgia. Today, this Lowcountry community represents the most direct living link to the traditional culture, language, and foodways of their West African ancestors. With more than 50 grandchildren and great-grandchildren, author Emily Meggett was a respected elder in the Gullah community of South Carolina. She lived on the island for all her 90 years, until her passing in 2023, and her house was a place of pilgrimage for anyone with an interest in Gullah Geechee food. Heirloom rice, fresh-caught seafood, local game, and vegetables are key to her recipes for regional delicacies like fried oysters, collard greens, and stone-ground grits. This cookbook includes snippets of the Meggett family history on Edisto Island, which stretches back into the 19th century. Meggett was featured by CBS, PBS, the Food Network, *The New York Times*, *Bon Appétit*, *Eater*, and NPR.

“The role Meggett plays in her community is one countless Black women share but are rarely celebrated for. Her story and recipes should easily be heralded alongside those of some of history’s greatest culinarians, like Edna Lewis, Leah Chase, and Julia Child.”

—Saveur

“The recipes center on the trinity of the Gullah Geechee table: rice, seafood and fresh local vegetables. Mrs. Meggett includes definitive versions of chicken perloo and okra soup, one-pot meals with African antecedents. Beyond the recipes, her life story is a pleasure to read. In Mrs. Meggett’s kitchen, abundance is not a prerequisite for sharing. It’s a rare day that she doesn’t deliver food to someone who needs a little love. If her side door is open, it’s a signal: She has some food ready.”

—The New York Times

“Miss Meggett is an American legend. Her walk deserves to be celebrated.”

—Vivian Howard, winner of James Beard, Peabody, and Emmy awards, host of “A Chef’s Life” and “Somewhere South” on PBS, and author, *Deep Run Roots*

The Modern Potluck

Beautiful Food to Share

Kristin Donnelly

- WORLD ENGLISH – CLARKSON POTTER (2016)

Long-time senior editor at *Food & Wine* magazine Kristin Donnelly’s first book updates and reinvents dishes for this time-honored style of gathering for a new generation of home cooks and a new era of entertaining, with over 100 recipes that are easy to transport, boldly-flavored, and strike just the right balance between approachable and impressive, including many that are vegan, gluten-free, and vegetarian. Recipes include Jerusalem artichoke chips, smoked bluefish pate, kale and kimchi Caesar salad, and cauliflower-Manchego mac & cheese. It’s not just a book, it’s a movement!

“A collection of inspired recipes for our generation of conscientious home entertainers and cooks. Packed full of tips, potluck party strategies, and instructions for even the most hesitant home cook, it’s as unfussy and approachable as it is enticing. Modern Potluck is, put simply, exactly how I want to eat.”

—Gail Simmons, food critic, TV personality, and author of *Talking with My Mouth Full*

“Full of simple guidelines for getting the potluck right. The 9-by-13-inch pan is to Ms. Donnelly what the sestina is to a poet, an old-fashioned form to play with. It’s the kind of unfussy, nourishing food that a dream roommate might have waiting for you when get home.”

—The New York Times

The Chef's Garden

Farmer Lee Jones with Kristin Donnelly

Foreword by José Andrés

- WORLD ENGLISH – AVERY (2021) (\$385K AT AUCTION)

The Chef's Garden, on the fertile shores of Lake Erie in rural Ohio, is the preeminent purveyor of specialty vegetables to chefs in the US and around the world. Lee Jones was the first farmer to receive the James Beard award for Who's Who in *Food & Beverage*. He serves on boards for *Chef* magazine, *Chef Concept*, and *Modern Farmer* and has been a judge on the Food Network show "Iron Chef America." His book is a rich compendium of the world of vegetables, showing the many varieties: the fourteen types of radish, the twelve types of beets, and nine types of kale along with edible flowers and microgreens and including recipes from such supporters as Thomas Keller, Charlie Trotter, Diane Yang, Ronny Emborg, and Ana Sortun, and farmer's market buying guides for vegetable shoppers. At 640 pages with over 650 individual entries all beautifully pictured and organized, this promises to be the ultimate guide to vegetables for the modern era.

"There's never been a book quite like this. Essential reading for anyone who cooks or gardens, and a reference every vegetable lover will want to have on hand. If you care about food, you want this book."
—Ruth Reichl

"Jones' deep knowledge about vegetables and growing them is available via this handsome book which is equal parts vegetable reference bible, family memoir and recipe collection. Readers will find new ways to prepare vegetables, from celery root to cauliflower, and learn about unusual ingredients like carrot seeds, knotweed and radish seed pods."

— Associated Press (syndicated in dozens of local newspapers nationwide)

"I have waited a lifetime for this book. There is no greater advocate for change, health, wellness, farming, eating, cooking, and living than Lee Jones. The future of our planet is vegetables and Lee is our vanguard. Superb stories, great recipes and a brilliant book that every chef, home cook and reader will treasure for a lifetime."

—Andrew Zimmern, chef and TV personality

Gabriel Kreuther: The Spirit of Alsace

Gabriel Kreuther with Michael Ruhlman

- WORLD ENGLISH – ABRAMS (2021)

Gabriel Kreuther is the renowned executive chef of his eponymous restaurant in New York City. A three-time recipient of a Michelin Star, Gabriel has garnered accolades from every major food critic and culinary media outlet. He has been inducted into the Relais & Chateaux esteemed restaurant collection and serves as a member of the Bocuse d'Or Culinary Counsel. Gabriel was born and raised in Alsace. Situated on France's eastern border with Germany, which lies just across the Rhine, and bordering Switzerland to the south, this storybook region has a deep history of melding those three culinary cultures. *Craft and Comfort* is the story of Gabriel's background there and features many dishes that show the evolution of his relationship to Alsace. This book showcases 125 recipes — accompanied by personal narratives and photography — inspired by Gabriel's French-Swiss-German training and the global style he has refined in America.

"It's rare for a cookbook to truly capture my attention as an avid home cook. Often the recipes are so complex they aren't truly meant to be duplicated at home, but this book is the real deal! The recipes run the gamut from Alsatian comfort foods to Michelin-starred creations, all broken down in a way where real home cooks can actually make them sing. A must for any foodie with a good set of knives."

—Hunter Arnold, Tony Award-winning producer of "Hadestown" and "Kinky Boots"

"Gabriel uses his own deep nostalgia for Alsace in his cuisine in New York, so people can really enjoy the flavors of that region. You've got the German influence, the Swiss influence. It's a fascinating region. Bringing those flavors to us in a modern way is amazing to me. I want to try everything in this book!"

—Jean-Georges Vongerichten, from the foreword

Chaat

Recipes from the Kitchens, Markets, and Railways of India

Maneet Chauhan and Jody Eddy

Winner of an IACP Award for Culinary Travel Book

- WORLD ENGLISH – CLARKSON POTTER (2020), OVER 35,000 COPIES SOLD

Chef Maneet Chauhan is a television personality and chef of Chauhan Ale & Masala House in Nashville, Tennessee. She is known for her work on Food Network's Emmy-nominated show "Chopped" where she has been a resident judge for more than six years. She has also competed on "Iron Chef" and "The Next Iron Chef." A graduate of the Culinary Institute of America in Hyde Park, she has worked in some of the finest hotels and restaurants in India and the U.S. At a young age, Maneet became the executive chef of Vermilion in Chicago, one of the first Indian fine dining restaurants in America. This book draws on her childhood in Punjab and the memorable train trips she took to other parts of India, where the most exciting thing was the foods in the stations and on the streets in each city. From panipuris in Chennai and jalebis in Varanasi to aloo chaat in Delhi's old city and kulfi in Jaipur, what better way than an old train to survey the vast and diverse range of Indian street foods. Rich with photographs, moving stories and recipes adapted for the home cook, this is the romantic Indian culinary journey that everyone dreams of.

"Take a train trip across the subcontinent with Chef Chauhan's guide to regional variations of chaat."

—Travel & Leisure

"A sumptuous whistle-stop tour of India's diverse food ways. Maneet has penned a love letter to the best of Indian food, found not in big hotels or five-star restaurants, but in the back alleys, train stations, and winding streets where real Indian families come. Every page is a feast for the eyes and the palate."

—Padma Lakshmi, host of "Top Chef" and "United Tastes of America"

We Are La Cocina

Recipes in Pursuit of the American Dream

Caleb Zigas and Leticia Landa, with over 100 recipes from women around the world

Foreword by Isabel Allende

Finalist for an IACP Cookbook Award 2020

- WORLD ENGLISH – CHRONICLE BOOKS (2019)

La Cocina is the preeminent non-profit incubator kitchen in the United States and is changing the landscape of the food business. It is located in San Francisco's Mission District (a historically Latino neighborhood) and cultivates low-income food entrepreneurs (primarily women of color and immigrants) by providing kitchen space, advice, marketing savvy, and access to funds and opportunities. *We Are La Cocina* is a journey through the Bay Area and around the globe, featuring nearly 40 women and a few men who have worked out of the incubator kitchen to start their own businesses: cooks like Veronica Salazar, who grew up in Mexico City and now has a successful business making huaraches; Bini Pradhan from Kathmandu, who escaped an abusive marriage by cooking Nepalese traditional foods for local daycares; Nite Yun, who was born in a refugee camp and now runs the Cambodian restaurant Nyum Bai, one of the Bay Area's hottest eateries; and Fernay McPherson, who is preserving the African American food traditions of the historic Fillmore District. Recently highlighted in *Esquire* (July 2024) as one of the titles included in **Kamala Harris's collection of cookbooks**, this is a book that speaks to the great journeys and foods of the world, to the formidable power of women, and to our changing cities, which have become as delicious as they are diverse.

"People who bring traditions and dreams from afar contribute to the strength of this extraordinary place that is America. We Are La Cocina contains the distilled wisdom and experience of this enterprise.

Today, we live in hard times; division, distrust, and fear are rampant. But I have lived long enough to know that these times will pass and the best of the human condition will prevail. In the meantime, we can start to heal by listening to the stories and sharing the food of diversity that La Cocina offers."

—Isabel Allende, from the foreword

Sweet Farm!

More Than 100 Cookies, Cakes, Salads(!), and Other Delights from My Kitchen on a Sugar Beet Farm

Molly Yeh

WORLD ENGLISH – WILLIAM MORROW (MARCH 2025) (\$1.1M AT AUCTION FOR 2 BOOKS)

This is the book that Molly Yeh was born to write, and the one her many fans have most requested. Molly Yeh's favorite childhood memories were spent in the kitchen, dipping into a tub of sugar to make rugelach, homemade Oreos, and more. She now lives on a farm that grows sugar beets in northern Minnesota and has been owned by her husband Nick's family since the 1870s. For over a decade, Molly has spent her time completely immersed in the world of sugar, both during her work hours, first as a baker and now as a recipe developer and Food Network personality, and in her home life, running her business and family against the backdrop of the seasonal needs of a thriving farm. Her new cookbook *Sweet Farm!* draws on this multi-faceted experience, offering a mix of church cookbook-inspired gems, from-scratch versions of nostalgic sweets, and new concoctions with flavors drawn from her Asian and Jewish backgrounds as well as beloved Midwestern traditions she's adopted from her husband's family and the local community. This delectable cookbook includes such homey and excitingly original recipes such as Red Bean Newtons, Mandarin Orange and Toasted Sesame Bars, Black Sesame Babka, Macadamia Pudding Pops, and Strawberries and Cream Frozen Cocktail. Supplemented with charming and funny stories of family life built around the agricultural year, as well as beautiful photos and illustrations, home bakers around the country will love this peek into Molly's life—muddy boots, sticky fingers, and all!

“Oh boy, I've been waiting for Molly to write this book! The thing I love about Molly's food is that it's absolutely adorable and super creative and all her recipes actually work because Molly truly knows her stuff. And don't let the 'Salad' chapter scare you. I'm a convert. Molly showed me the light of the cookie salad and I haven't looked back.”

—Duff Goldman

“Sweet Farm! is as sunny and inviting as Molly's glorious smile. It's a big, generous, warm-hearted book, chockablock with the kinds of sweets we home bakers love to make and the kinds we love to share.”

—Dorie Greenspan

“Yeh's fun, personality-filled confections represent a unique culinary melding of her Jewish/Chinese heritage with her husband's Midwestern farmland roots. [She] proves a fearless, out-of-the-box baker with a breezy voice. Home cooks who are looking to get creative should check this out.”

—Publishers Weekly

Home Is Where the Eggs Are

Farmhouse Food for the People You Love

Molly Yeh

New York Times Bestseller

- WORLD ENGLISH – WILLIAM MORROW (SEPTEMBER 2022) (\$1.1M AT AUCTION FOR 2 BOOKS)

Culinary superstar Molly Yeh is the Emmy-nominated host of “Girl Meets Farm”, a hit television show now in its eleventh season on the Food Network reaching an average of 2.1 million viewers, and creator of the lifestyle food website “my name is yeh”, with 184,000 monthly visitors and named Food Blog of the Year by *Saveur*. *Home Is Where the Eggs Are* is a more intimate look at those special recipes that make a house a home. Using seasonal ingredients common to the upper Midwest, this charming cookbook features dishes inspired by Yeh's Chinese and Jewish heritage, her travels, and her rural community. Yeh provides home cooks with delicious, convenient, and fun offerings such as Everything Bagel Mac and Cheese; Butternut, Bacon, and Apple Cobbler; and Turkey Meatballs with Tahini and Chimichurri — upwards of 150 recipes in all, complete with bold photos and whimsical illustrations. Publication was accompanied by a 15-city tour with appearances on the “Today” show, the “Rachael Ray” show, CBS’ “The Dish,” NPR’s “All Things Considered” and numerous other podcasts and publications.

“Sparkles with Molly Yeh's signature joy, warmth, and humor. Reminds us that there is magic to be found in everyday mealtimes, and that cooking for our family should be simple, nurturing, and utterly fun.”

—Hetty Lui McKinnon, author *To Asia with Love*

“Molly Yeh brings herself to every recipe, giving each dish a unique spice ingredient and twist! She's a human surprise and delight, and her food is brilliant!”

—Drew Barrymore

Molly on the Range

Recipes and Stories from an Unlikely Life on a Farm

Molly Yeh

Winner of IACP Judge's Choice Award

- WORLD ENGLISH – RODALE BOOKS (2016), 95,000 COPIES SOLD
- GERMAN – SÜDWEST / RANDOM HOUSE (\$250K AT AUCTION)

Born in Chicago of Chinese and Jewish heritage, Molly moved to New York to study classical music at Juilliard before setting down on a remote farm on the Minnesota/North Dakota border with her fiancée, a fifth-generation Norwegian-American sugar beet farmer. Molly has been featured by *The New York Times*, *Food & Wine*, *Bon Appetit*, and *New York Magazine*, and has contributed to *Vanity Fair*, *Saveur*, *Condé Nast Traveler*, *Food52*, and *The Jewish Daily Forward*. She was named to the *Forbes* “30 under 30” list in food in 2017, and in 2019 was nominated for the James Beard Award for Outstanding Personality/Host. Published to resounding acclaim, it was named one of the best cookbooks of the year by NPR, Epicurious, PopSugar, and *People* magazine.

“Funny and frank, Molly Yeh speaks for a new generation of cookbook authors. She charms us by laying bare both her cupboards and her vulnerabilities, and then wins us over completely with her innate confidence and joy in the kitchen.”

—Amanda Hesser and Merrill Stubbs, co-founders of Food52

Ingredient

Unveiling the Essential Elements of Food

Ali Bouzari

Winner of the IACP Award 2017

- WORLD ENGLISH – ECCO / HARPERCOLLINS (2016)
- RUSSIAN – ALPINA
- SPANISH – PLANETA GASTRO
- JAPANESE – RAKKOUSHA

Quite simply the food science book that the world has been waiting for. What Harold McGee did for an earlier generation, and Modernist Cuisine did for professional chefs, Ali Bouzari does for today's chefs and home cooks: help them to understand food and cooking at its most basic level, and thereby dramatically improve their skills and enjoyment. Bouzari is a rising star in the culinary world; he has a PhD in food science from UC Davis, wrote the science curriculum at the Culinary Institute of America, and acts as a consultant for top chefs and restaurants around the world, including The French Laundry, Eleven Madison Park, State Bird Provisions, El Celler de Can Roca, and Noma. He lectures widely, recently gave a TEDx talk, and was named one of Zagat's “30 under 30” most innovative people in the world of food. The book is concise, accessible, rich with illustrations and infographics, and designed to easily teach the key lessons of culinary science that every cook should know.

“Ingredient is a highly elevated cheat sheet for any avid cook or food geek. Essential for any serious kitchen, a direct and fascinating guide to the science of food.”

—Padma Lakshmi, host of “Top Chef”

“A charming new primer on the science of food and cooking. Bouzari's animated style vividly dramatizes processes that may be familiar to us, but whose inner logics remain obscure.”

—Popular Science

“Awesome, nerdy science...Reading Ingredient will make you smarter, and after reading it, you'll cook smarter. And that makes everything taste better.”

—Powell's Books

Oaxaca

Home Cooking from the Heart of Mexico

Bricia Lopez with Javier Cabral and the Family behind LA's Guelaguetza Restaurant

- WORLD ENGLISH – ABRAMS (\$160K AT AUCTION) (2019) OVER 70,000 COPIES SOLD
- GERMAN - KNESEBECK

At the southern reach of Mexico lies a land of rugged mountains, narrow canyons, and valleys dotted with ancient villages. It is the land of the Zapotec and Mixtec. The land of Mezcal and Mole. It is Oaxaca, the culinary heart of the Mexican nation and its food is the crown jewel of Mexican regional cuisines. The Lopez family introduced Los Angeles to the celebratory, vibrant Oaxacan cuisine when they founded the restaurant Guelaguetza — which draws its name from the Zapotec term for giving and receiving — nearly 25 years ago. It has since become the center of life for the Oaxacan community in the US, and in 2015 received a James Beard Award in the “America’s Classics” category. This unique book takes readers from the mountains and colorful village squares of Oaxaca to the streets of LA and beyond with stories and recipes from the Lopez family. With a personable, warm tone, written with young celebrity food writer Javier Cabral, it demystifies Oaxacan cuisine for home cooks. They too can make a black bean soup taste just like one made by a Oaxacan grandma or a Mole Coloradito fit for a king. In celebrating food, family, immigration, and tradition, it reminds us all of the things that are truly important.

“This thrilling new cookbook accomplishes that rare feat of capturing a place so vividly it not only makes you want to go there, it brings you there. A wonderful tribute to a land and its people.”

—Nancy Silverton, chef, author, *Mozza*

“The cookbook includes recipes for signature dishes like tamales de mole negro and its fruity pink horchata. It’s also a poignant account of how the Lopez family came to Los Angeles, and a tribute to the singular culinary traditions of Oaxaca.”

—The Los Angeles Times

Asada

The Art of Mexican-Style Grilling

Bricia Lopez with Javier Cabral

- WORLD ENGLISH – ABRAMS (MAY 2023) SOLD ON OPTION FOR \$175K, OVER 30,000 COPIES SOLD

A celebration of the unique tradition of backyard barbecues found in Mexican American communities in East LA and around the nation, and the glory of the flavors found in 100 recipes including Smoked Lamb Barbacoa, Grilled Snapper al Mojo de Ajo, Elote Asado (Street-Style Corn on the Cob), Epazote-Roasted Mushroom Queso Fundido, and numerous sides, drinks, salsas, and sweets. Bricia Lopez is the owner of Guelaguetza Oaxacan restaurant in Los Angeles and Mama Rabbit bar in Las Vegas, and a featured guest on *Waffles & Mochi*, and is again writing with Javier Cabral, editor of James Beard-winning publication *LA Taco* and associate producer of the hit Netflix show “The Taco Chronicles”.

“Bricia and her family are true culinary ambassadors, sharing the ingredients, the stories, and the flavors of her native Oaxaca. To me, they have achieved the true American dream—they have brought with them all of the very best from their home, providing an amazing space for community, for family, for the people of Los Angeles.”

—José Andrés

“If any restaurant has earned the right to kick off its shoes and chill for a while, it’s probably Guelaguetza.”

—Jonathan Gold, *LA Weekly*

Drink Lightly

A Lighter Take on Serious Cocktails, with 100 Recipes for Low- and No-Alcohol Drinks

Natasha David

- WORLD ENGLISH – CLARKSON POTTER (APRIL 2022)

A colorful, disco-inspired exploration of the world of low-alcohol cocktails, a major trend in drinking culture. Natasha David's approach to low-alcohol, aperitif-style drinks goes far beyond the formulaic and takes full advantage of a vast array of spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight.

Served up with whimsy and a wink, *Drink Lightly* will delight novices and professionals alike, featuring more than 100 original recipes for spritzes, aperitifs, and session cocktails, with colorful photography and retro illustrations. David is the acclaimed co-owner of Nitecap on New York City's Lower East Side; star on the cocktail scene, famous for her low-ABV offerings. She has been awarded Zagat's 30 under 30 and Bartender of the Year by both *Eater* and *Imbibe* magazine.

"This book is absolute genius for anyone who loves the balance, elegance, and flavors of classic cocktails yet is looking for a low-ABV version. I'm grateful this book exists to help me navigate my home bar in a new way, and especially because it comes with a garnish of disco!"

—Dana Cowin, former editor of Food & Wine magazine and founder of Speaking Broadly

"You know a Natasha David drink when you see one. She has earned a reputation for the fever dream-like quality of her bar, as well as drinks that channel that same whimsy."

—PUNCH magazine

"Drink Lightly is a playful balance...the genre-pushing drinks evoke David's whimsical aesthetic, ranging from savory and herbal to floral and aromatic."

—Thrillist

Smuggler's Cove

Exotic Cocktails, Rum and the Cult of Tiki

Martin Cate

- NORTH AMERICA – TEN SPEED PRESS (2016); BOOKSCAN BESTSELLER, OVER 180,000 COPIES SOLD
- ITALIAN – READRINK

A colorful journey into the rich lore and legend of tiki, from its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and the craft tiki revival now in full swing. Includes a guide to the mysterious spirit that is rum, with recipes, full-color illustrations, entertaining tips and a primer on tiki style, by the proprietor of Smuggler's Cove in San Francisco, the preeminent craft tiki bar in the world, named one of the best 50 bars on earth by the *Times of London*. This is the magnum opus of the contemporary tiki renaissance.

"Happily, the modern tiki era now has its own Magna Carta. It's a lavishly illustrated, seriously researched, 350-page tome with more than 100 recipes."

—The Daily Beast

"This indispensable book is the definitive volume on one of the cocktail world's most fascinating and complex genres."

—Jordan Mackay, *San Francisco Magazine*

"Just add rum, and watch Smuggler's Cove—and the whole vibrant, geeky, just a little bit unhinged world of tiki it so perfectly exemplifies—unfold in your lap."

—David Wondrich, author of *Imbibe!* and *Punch*

Death & Co

Modern Classic Cocktails

David Kaplan, Alex Day, and Nick Fauchald

- WORLD ENGLISH – TEN SPEED PRESS (2014) - OVER 315,000 COPIES SOLD
- JAPANESE – RAKKOUSHA

The ultimate guide to cocktail philosophy, culture, and technique, and the modern cocktail renaissance, from the famed lounge in New York's East Village, considered one of the most influential bars in the world. Rich with history, arcana, and over 500 recipes, and designed in the bar's unique modern gothic visual style, with color photography and hundreds of hand-drawn illustrations, this is the most important book on cocktails in at least 100 years.

“Death & Co changed the way we drink. This book will make sure nobody could possibly forget that.”
—David Wondrich, author of *Imbibe!* and *Punch*

Cocktail Codex

Fundamentals, Formulas, Evolutions

Alex Day, David Kaplan, and Nick Fauchald

James Beard 2019 Book of the Year, Spirited Award winner at Tales of the Cocktail

- WORLD ENGLISH – TEN SPEED PRESS (2018) – OVER 225,000 COPIES SOLD
- ITALIAN – READRINK
- RUSSIAN – EKSMO
- CHINESE (SIMPLIFIED) – BEIJING SCIENCE & TECHNOLOGY PUBLISHING
- CHINESE (TRADITIONAL) – MY HOUSE / CITE PUBLISHING (TAIWAN)
- FRENCH – ÉDITIONS FIRST
- KOREAN – SIGONGSA
- SPANISH – ALFAOMEGA

A comprehensive primer on the craft of mixing drinks, adapted from the “cocktail families” approach to beverage education, taking iconic drinks such as the Old Fashioned and the Martini and showing how virtually all cocktails derive from a basic formula. Intended to give drink makers of every level, from novice to accomplished, the tools to improvise, innovate, and better understand what they are drinking. A visual feast, with full color photos and illustrations. The first-ever beverage book to win James Beard Foundation's Best Book of the Year.

“The Magna Carta of booze books.”
—Steven Soderbergh, filmmaker

“A must for cocktail fans looking to bone up on the whys before getting to the hows. Through flowcharts, testimonials, diagrams, and arresting photography, it details cocktail craft with exacting precision for amateur and pro mixologists alike.”

—The Chicago Tribune, listing Top 10 Cookbooks of 2018

Death & Co: Welcome Home

Alex Day, David Kaplan, and Nick Fauchald

IACP Award Finalist, James Beard Award Finalist

- NORTH AMERICA – TEN SPEED PRESS (NOVEMBER 2021) (\$300K ON OPTION)
- FRENCH – HACHETTE PRATIQUE
- CHINESE (SIMPLIFIED) – BEIJING SCIENCE & TECHNOLOGY PUBLISHING

The ultimate guide to leveling up your home cocktail game. Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp, where you discover your palate and preferences, learn how to select ingredients, understand what makes a great cocktail work. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you made so you could enjoy your guests instead of mixing drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and signature creations from Death & Co teams in New York, LA, and Denver. This visually stunning book is destined to break new ground in home bars across the world.

“These mad geniuses elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”

—Aisha Tyler, actress, spirits entrepreneur

The Craft Cocktail Party

Delicious Drinks for Every Occasion

Julie Reiner with Kaitlyn Goalen

- WORLD ENGLISH – GRAND CENTRAL LIFE & STYLE (2015)

Renowned bartendress Julie Reiner, owner of Clover Club in Brooklyn and Flatiron Lounge in Manhattan, and one of the pioneers of the craft cocktail renaissance, demystifies this until now exclusive world, and tells how to make simple and delicious drinks at home without having to buy fourteen types of bitters or put on a pair of suspenders. Guiding us through each season and all its cherished celebrations, she also shows how to entertain with sophisticated libations when you don't want to spend your entire party behind the bar. Reiner is now a judge on the hit Netflix bartending competition show "Drink Masters."

"At last, a cocktail book created with all of us in mind—arranged intuitively by season and celebration! Everything you need to craft beautiful, unexpected, and innovative drinks."

—Gail Simmons, TV personality, food expert, and author of *Talking with My Mouth Full*

Finding Mezcal

A Journey into Mexico's Liquid Soul

Ron Cooper

- NORTH AMERICA – TEN SPEED PRESS (2018)

In the rugged mountains above the city of Oaxaca, the world's most interesting spirit is made with over 500 years of sacred tradition. Now the favored liquor of craft bartenders around the world, mezcal is tequila's wilder, more complex, more nuanced cousin. No spirit on earth is as reflective of its terroir and its history, and none looms so large in the imaginations of those who have experienced it in its purest form. Ron Cooper is the undisputed architect of the artisanal mezcal movement in the United States and around the world. A celebrated artist on the Los Angeles scene of the late 1960s, he discovered mezcal on a possibly drug-fueled motorcycle journey down the Pan-American Highway. In the early 1990s he was the first to introduce artisanal mezcal to the rest of the world with his Del Maguey line of single-village bottlings. There has not yet been a serious work on mezcal, and this book, part gonzo memoir, part spirit guide, part art project, charts Cooper's fascinating journey in search of it, and along the way educates and elucidates the provenance of this fascinating drink. A film based on the book is currently in development.

"Ron's work is always funny, ironic, and surprising. The farming, the harvest, the process of making mezcal is another of Ron's artistic expressions... This book allows us the singular opportunity to enter into Ron's head and join him on this journey of the senses."

—Anjelica Huston, actress

"Agave, mezcal, and all of the people behind this magical spirit needed a book as complete, profound, intimate, and passionate as this one. Está chingón—f-ing great!"

—Enrique Olvera, chef/owner of Cosme, Pujol, and Atla

The Ice Book

Cool Cubes, Clear Spheres, and Other Chill Cocktail Crafts

Camper English

Tales of the Cocktail Spirited Award 2024: Best New Cocktail or Bartending Book

- WORLD ENGLISH – RED LIGHTNING / INDIANA UNIVERSITY PRESS (May 2023)

A home bartender's guide to creating flawless crystal-clear ice cubes using a breakthrough technique called directional freezing, with instructions on how embed ice with flowers, fruits, and other garnishes, and carve it into diamonds, spheres and other unique shapes, complete with cocktail recipes and ice projects. You'll learn how to create a frozen bowl for Negroni punch, serve a Manhattan inside an ice sphere, and infuse cubes with colors and flavors to create cranberry cobbles, a color-changing Gin and Tonic, and other awesome drinks. Camper English is a prominent cocktail and spirits writer, author of *Doctors and Distillers* (Penguin, 2022) a history of the medicinal origins of alcoholic drinks, and a pioneering home ice expert. The 2024 Spirited Awards, a revered set of awards within the bartending industry, further establishes English as an authority within the global spirits and cocktail industry.

Chasing Bocuse

America's Journey to the Culinary World Stage

Philip Tessier, Foreword by Andrew Friedman, Contributions from Thomas Keller and Daniel Boulud
Semifinalist for 2018 Gourmand Cookbook Award

- WORLD ENGLISH – PRESTEL / RANDOM HOUSE (2017) – OVER 10,000 COPIES SOLD

A stunning look of the state of high cuisine in America and its place in the culinary world, seen through the lens of the history and future of the prestigious Bocuse d'Or culinary competition in Lyon. Tessier, a former executive sous chef at The French Laundry and Per Se, stunned the food world when he and his commis Skylar Stover won the Silver Medal at the Bocuse d'Or in 2015. It was the first time the US had ever stood on the podium since this competition, by far the most significant in the culinary arena, began. In January 2017, the US team, coached closely by Tessier, won gold at the 30th anniversary of the Bocuse d'Or competition. *Chasing Bocuse* includes thrilling stories from behind the scenes, gorgeous photographs, about 45 recipes, including some for professionals but most for home cooks, from Tessier as well as each of the contributors from the Team USA council: Thomas Keller (for whom this was a dream realized), Daniel Boulud, Jérôme Bocuse, Dave Beran, Grant Achatz, Gavin Kaysen, Gabriel Kreuther, and others.

"This is a rare story of epic proportions that crosses the borders of both nations and the kitchens of the world's best chefs."

—Gavin Kaysen, Chef / Owner of Spoon and Stable

"This book will be an eternal source of inspiration and inspire dedication to our craft."

—Daniel Boulud

Adventures in Slow Cooking

105 Slow Cooker Recipes for People Who Love Food

Sarah DiGregorio, Foreword by Grant Achatz

- WORLD ENGLISH—WILLIAM MORROW / HARPERCOLLINS (2017)

A timely and relevant recipe book for the slow cooker that truly reflects the way people like to cook and eat today, and that focuses on the versatility of the slow cooker and the enjoyment of great food, rather than merely convenience and old-fashioned recipes. The inspiration for the book came from an article DiGregorio wrote with Grant Achatz for *Food & Wine* magazine, wherein he reveals that he, that most modern of American chefs, swears by his Crock Pot. DiGregorio was former senior food editor at *BuzzFeed*, *Food & Wine*, and *Parade*, whose work has also appeared in *Saveur* and *Gastronomica*.

"The recipes are spot-on... but just as exciting are her expert tips about the equipment itself. It's clear that DiGregorio has spent a lot of time with her slow cooker and she has endless knowledge for slow-cooking newbies and veterans alike."

—Food and Wine

Mississippi Current

A Culinary Journey down America's Greatest Waterway

Regina Charboneau, foreword by Julia Reed, photographs by Ben Fink

- WORLD ENGLISH – LYONS PRESS (2014)

Take a steamboat journey down the Mighty Mississippi with chef, hostess, and restaurateur Regina Charboneau, executive chef of the American Queen luxury paddlewheel line. Starting in Minnesota, with its strong traditions of Native American cuisine and Scandinavian delicacies, and heading south to Missouri (the land of Mark Twain), St. Louis (for Italian toasted ravioli), Kentucky (Bourbon and wild game), Memphis (Elvis and barbecued ribs), to Mississippi for a lavish plantation dinner including shrimp in smoked tomato cream sauce, to Cajun country for a traditional feast of Jambalaya stuffed quail and crawfish pies, and finally to New Orleans and the Gulf, for an elegant creole dinner of pheasant gumbo and deviled eggs with crab and caviar. A fascinating trip through the culinary heart of America, exploring the rich history, diverse cultures, and deeply satisfying foods of this storied river.

"Stocked with snazzy drinks, vivid characters who can spin a story, and flavors you'll never forget."

—Amy Thielen, Food Network TV host and author of *The New Midwestern Table*

The Essential Book of Fermentation

Great Taste and Good Health with Probiotic Foods

Jeff Cox

- NORTH AMERICA – AVERY / PENGUIN (2013)
- ITALIAN – TECHNICE NUOVE

Organic foods expert Jeff Cox has revolutionized the world of home pickling and fermenting, currently one of the hottest trends in the culinary field. Cox, author of 19 books on food, wine, and gardening — including the James Beard-nominated *Organic Cook's Bible* (Wiley) — explains in simple terms the new scientific research on fermented foods, which shows that they can be essential to good health and digestive balance, and offers a large collection of easy recipes for the home cook to make delicious and healthy pickles, kimchi, sauerkraut, bread, wine, cheese, and more.

“Part science lesson, part travelogue, and part recipe book. Jeff shows us how fermentation is an important part of both our inner and out outer worlds. One of the oldest food traditions is new again!”

—Austin Durant, founder of the Fermenter's Club

Arzak Secrets

Juan Mari Arzak

- WORLD ENGLISH – GRUB STREET BOOKS (2015)
- WORLD SPANISH – BAINET MEDIA

The bestselling cookbook from the undisputed grandfather of nouveau Spanish cuisine, owner of the restaurant Arzak in San Sebastián, which was the first in Spain to be awarded three Michelin stars, in 1989, and is currently rated the 14th best restaurant in the world. Arzak has inspired a generation of Spanish chefs, including Ferran Adrià and Andoni Aduriz of Mugaritz. This book, which sold over 80,000 copies in Spain, and over 30,000 in English so far, is the essential look at Arzak's secret techniques and signature dishes.

“Arzak's science-geeky tome on the modernist Basque cooking he pioneered at his legendary restaurant is finally available in English.”

—Tasting Table

“Juan Mari is the hinge between generations. He is more than a chef. He is a leader. He's the most important figure in Spanish cooking.”

—Ferran Adrià

Di Palo's Guide to the Essential Foods of Italy

One Hundred Years of Wisdom and Stories from Behind the Counter

Lou Di Palo with Rachel Wharton

Foreword by Martin Scorsese

- WORLD ENGLISH – RANDOM HOUSE / BALLANTINE (2014)

A sweeping look at the foods and products of Italy through the knowledge and stories of Lou Di Palo, proprietor of Di Palo's Fine Foods in New York's Little Italy, the preeminent Italian foods shop in America. With his co-writer Rachel Wharton, Lou, a born storyteller, tells the fantastic tales of his Italian immigrant forefathers who founded the store over 100 years ago, and of his own journeys back to Italy to meet the farmers and shepherds and cheese makers. Stocked with family recipes (including how to make fresh cheeses at home), buying guides and tasting notes.

“Of all the stores in all the world, Di Palo's is probably my favorite.”

—Ruth Reichl

“If there's no Di Palo's in heaven, I ain't going.”

—Pete Hamill

Jeni's Splendid Ice Creams at Home

Jeni Britton Bauer

New York Times Bestseller / Over 170,000 copies sold / Winner of James Beard Award

- NORTH AMERICA – ARTISAN / WORKMAN (2011)
- GERMAN – NEUE UMSCHAU VERLAG
- CHINESE (SIMPLIFIED) – BEIJING SCIENCE & TECHNOLOGY PUBLISHING

A breakthrough book from one of America's most celebrated artisanal ice cream makers. *Jeni's Splendid Ice Creams* has 20 stores around the country, in Ohio, Chicago, Nashville, Los Angeles, Charleston, and Atlanta, is sold in Dean & DeLuca, Whole Foods, and ships direct over 500,000 pints per year. The creative seasonal flavors (Sweet Corn Blackberry, Salty Caramel, Riesling Poached Pear) are hailed as among the best in the country. After exhaustive testing Jeni has devised groundbreaking recipes that will enable home cooks to make ice creams as good as the best artisanal producers, on a simple, affordable ice cream machine, something that all previous recipes fell short of. Artisan launched the first edition in June 2011 with great fanfare and a 25-city tour. Major articles were published in *Saveur*, *Food & Wine*, and the *Washington Post*.

"Jeni and her ice cream have for years been considered Ohio treasures. With her fabulous first book, and recipes formulated specifically for home machines, she is poised to become a national one."

—Michael Ruhlman, co-author, *The French Laundry Cookbook*, author, *Charcuterie*

"An ingenious homemade-ice-cream bible."

—Wall Street Journal

Jeni's Splendid Ice Cream Desserts

Jeni Britton Bauer

Sequel to the NY Times Bestseller / Over 40,000 copies sold

- WORLD ENGLISH – ARTISAN / WORKMAN (2014)

Jeni is back, this time with a book of beautiful and delicious composed desserts using her famed ice creams. The book is a visual feast and includes cakes, pies, biscuits, sundaes, plated desserts, gravels and crumbles, along with several new ice cream styles (soft-serve, frozen custard) numerous new flavors, and a breakthrough recipe for vegan ice cream.

"This book takes the ice cream experience to the next level."

—Sean Brock, chef / owner of Husk and McCrady's

"Ice cream perfection in a word: Jeni's."

—Washington Post

The Artisanal Kitchen: Perfect Homemade Ice Cream

The Best Make-It-Yourself Ice Creams, Sorbets, Sundaes, and Other Desserts

Jeni Britton Bauer

- WORLD ENGLISH – ARTISAN / WORKMAN (2019)

This bite-sized book is a gift edition adapted from *Jeni's Splendid Ice Creams at Home* and *Jeni's Splendid Ice Cream Desserts*, and it's full of highly accessible recipes that can be made in a \$50 home-cook-friendly ice cream machine. Irresistible featured flavors include strawberry, pistachio, and vanilla, but also creative combinations like Farmstead Cheese and Guava Jam Ice Cream and Wild Berry Lavender Ice Cream. The book also provides suggestions for mixing and matching these flavors into sundaes decked with crunchy "gravels" (delicious crumbly toppings), syrups, and more to create an unforgettable sweets experience. From Graham Cracker Ice Cream to Baked Rhubarb Frozen Yogurt to the One Night in Bangkok Sundae, these recipes make up a must-have collection of decadent desserts.