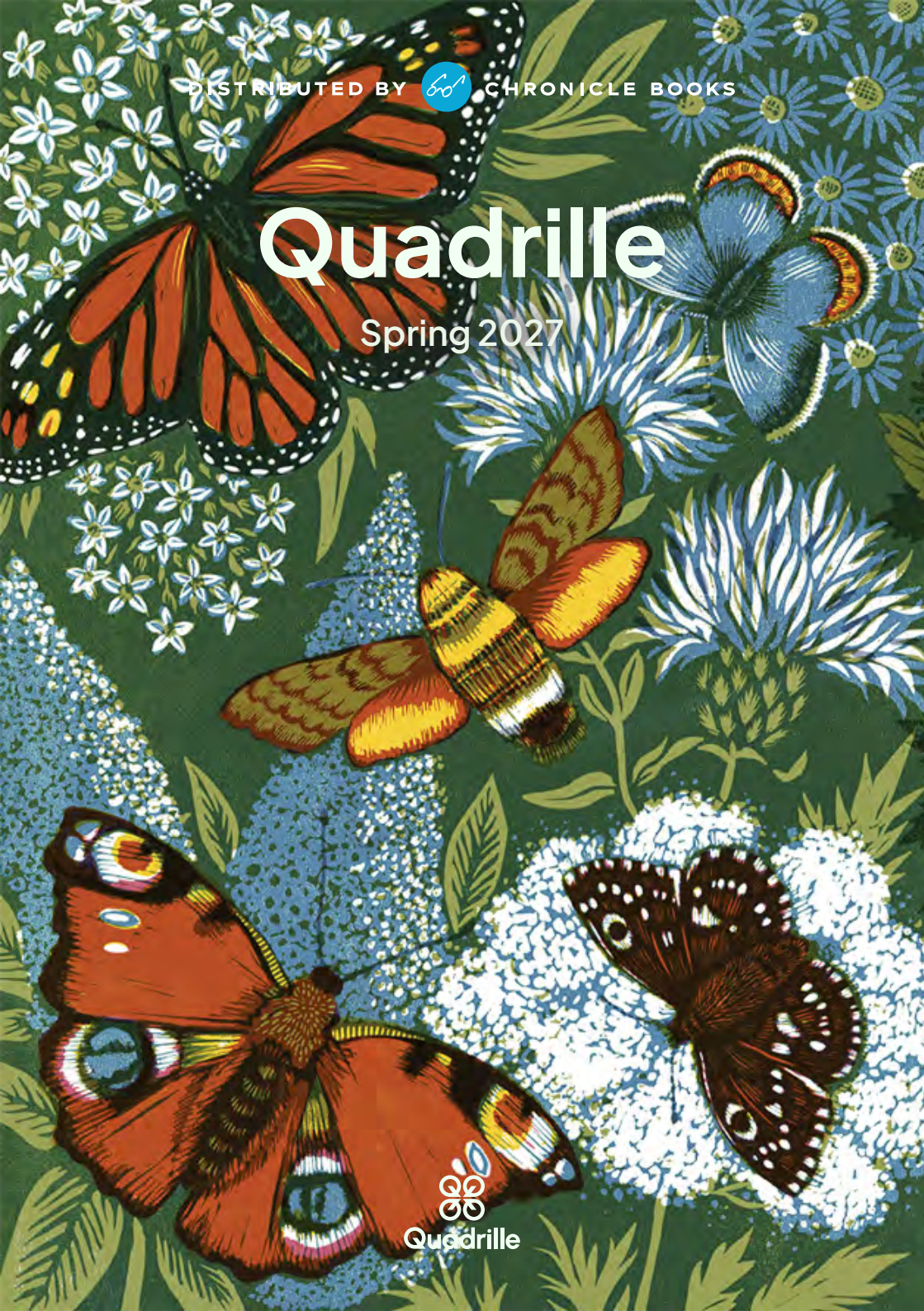
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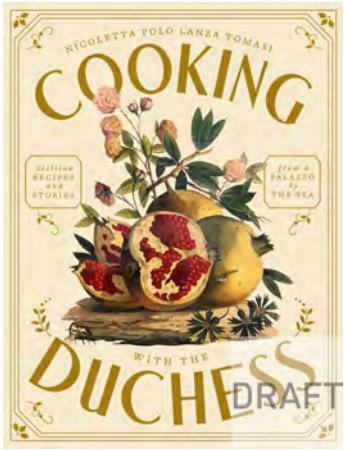
Taste



View on Edelweiss

9781807121303

Cooking with the Duchess

Sicilian Recipes and Stories from a Palazzo by the Sea

Nicoletta Polo Lanza Tomasi

May 2027 | Hardcover | CKB047000
$40.00 | 9781807121303
256 Pages | 7½ x 9¾ in
Full-color Photography

An invitation behind the doors of Palermo's most storied palazzo, where history, hospitality, and glorious Sicilian food meet at the table.

When the Duchess of Palma returned to Palermo from New York in 2007 with her husband – the heir of Giuseppe Tomasi di Lampedusa, author of *The Leopard* – she found herself not only the guardian of a literary legacy, but also a culinary one. Within the frescoed walls of their sea-facing palazzo, she began to cook: first for family, then friends, and then for guests from around the world eager to experience Sicilian hospitality.

In *Dining with the Duchessa*, Nicoletta offers simple and vibrant recipes shaped by a melding of influences – Greek, Arab, Norman and Spanish as well as Italian. From almond and basil Pesto alla Trapanese to caper-flecked chicken, citrus salads and fragrant desserts, these dishes celebrate Sicily's sun-soaked produce. Telling stories of palazzo life past and present, visits to markets and gardens, and glamorous gatherings at the table of artists, writers and friends, this book offers a glimpse into a culinary tradition that has made Sicilian food renowned the world over.

Nicoletta Polo Lanza Tomasi was born in Venice, and began her career as an interpreter and translator. In 1982, she married Gioacchino Lanza Tomasi, whose adoptive father wrote the world-famous novel *Il Gattopardo*. Since 2010, Nicoletta has been offering Sicilian cooking classes from the family's historic Palazzo Lanza Tomasi in Palermo, which she restored herself. Nicoletta speaks six languages fluently, and this is her first work in English.

- Celebrates not just Sicilian food and the spellbinding, historic city of Palermo, but the literary legend of *Il Gattopardo* and the palazzo
- Offers seasonal regional, veg-forward Italian cooking and promotes the healthy Mediterranean lifestyle

DANCING *with the* LEOPARD

This is not just a Sicilian cookbook, for it goes far beyond the kitchen. This is a sentimental journey through Sicilian cuisine and my life, a melding of the long and winding path that has brought me here.

I was born in Venice, and became an interpreter, a translator and a music festival organizer. I met Gioacchino Lanza Tomasi, a renowned musicologist, writer and opera manager in Venice at the end of 1981 and we married in 1982. Our palazzo in Palermo was the last home of Prince Giuseppe Tomasi di Lampedusa, my husband's cousin and adoptive father, and author of the world-famous novel Il Gattopardo (The Leopard). From Prince Giuseppe, Gioacchino inherited the title of Duke of Palma (Palma di Montechiaro, a town near Agrigento, Sicily, which was founded by the prince's ancestors in 1637).

On my marriage to Gioacchino, I found myself immersed in a rich and intriguing world of art, literature and history. I had read The Leopard, but I knew little of the circumstances of its creation. A part of the palazzo on Via Butera where we live was bought by Prince Giuseppe Tomasi di Lampedusa in the late 1940s after his ancestral palazzo was obliterated by bombs during World War II.

'From the ceiling, the gods, reclining on gilded couches, gazed down smiling and inscrutable as a summer sky. They thought themselves eternal; but a bomb manufactured in Pittsburgh, Pennsylvania, was to prove the contrary in 1943.'

The Leopard, Giuseppe Tomasi di Lampedusa

Prince Giuseppe would live here on Via Butera until his death in 1957. In 1956, he adopted his young cousin Gioacchino Lanza di Mazzarino and also wrote his masterpiece Il Gattopardo, taking as his inspiration the life of his own great grandfather, Prince Giulio Fabrizio Tomasi di Lampedusa, an amateur astronomer and landowner. In the nineteenth century, what is now our palazzo once belonged to Giulio Fabrizio, who bought it in 1845 to invest the money he had received from King Ferdinand II of the







INSALATA DI POLIPO E PATATE CON PESTO VERDE DI CAPPERI E MANDORLE

Fusilli with Pistachio Pesto

Preparation time: 20 minutes
Serves 4–5

Octopus and potatoes are a match made in heaven. As unexpected as their combination might seem, this dish hosts such a lovely variety of flavours it will become a favourite in your kitchen. The sweetness of the almonds perfectly balances the saltiness of the capers in the sauce.

400g (14oz/3 cups) shelled, unsalted pistachios
bunch of fresh basil and parsley leaves
2 tbsp grated Parmigiano Reggiano or mild Pecorino
extra-virgin olive oil, as needed
1–2 tbsp peanut or sunflower oil (optional)
450g (1lb) fusilli pasta
salt and freshly ground black pepper

Remove the eyes, the bladder and the beak of the octopuses. Or better, ask your kind fishmonger to do it for you, as mine always does.

Bring a large saucepan of water with a pinch of salt to the boil. Holding each octopus by the head, plunge the tentacles into the pot five times before dropping them in – this helps to create a beautiful curl on the tentacles. Simmer for 30 minutes, then let them cool in their cooking water. Drain and cut them into small, bite-sized pieces.

Boil – or better steam – the potatoes until tender. Let them cool, then peel and cut into bite-sized pieces.

Cut the celery into very small pieces.

For the pesto, thoroughly but delicately rinse the capers and pat them dry. In a food processor or blender, combine the capers, almonds, parsley, anchovies and some black pepper. Blend, adding the oil gradually until the mixture is smooth. This pesto can be used for other dishes, such as a simple potato salad.

Arrange the octopus, potatoes and celery in a bowl. Dress with a pinch of salt and pepper and a couple of tablespoons of olive oil. Drizzle with the pesto and let the salad stand for around 50 minutes before serving.





Less Meat More Veg

Simple, Satisfying Recipes to Help You Eat Better, Feel Fuller, and Rely Less On Meat

Craig A. Morrison

June 2027 | Hardcover | CKB086000
$35.00 | 9781807122041
240 Pages | 7½ x 9¾ in
Full-color Photography

View on Edelweiss

9781807122041

No labels. No lectures. No guilt. Just seriously good food that puts vegetables center stage.

Packed with 100 craveable, protein-rich recipes, *Less Meat, More Veg* is for the growing number of home cooks looking to eat more vegetables without sacrificing flavor, satisfaction or convenience.

Whether you're a committed flexitarian, trying to add more meat-free meals into your week, or simply looking for fresh dinner inspiration, Craig A. Morrison proves that vegetables can be every bit as satisfying as meat. From speedy weeknight dinners and comfort food favorites to bold, flavor-packed dishes you'll cook on repeat, these recipes are naturally high in protein, easy to make and designed to keep you full.

Because dinner should still feel like dinner.

Craig A. Morrison is a Leiths-trained chef, recipe developer and content creator based in Dundee, Scotland. Formerly Head of Food Content at BOSH!, he has built a highly engaged community of over 800,000 followers across Instagram and Facebook through his flavor-packed, approachable recipes that make eating more vegetables feel easy, satisfying and anything but restrictive. Craig's craveable, protein-rich recipes have inspired millions of home cooks looking for simple, delicious ways to eat more veg without compromising on flavor. *Less Meat, More Veg* is his debut cookbook.

- 100 easy, protein-rich recipes that keep you full and satisfied
- The cookbook for anyone who wants to eat less meat without compromising on flavor
- Quick dinners, comfort food and meal-prep favorites you'll cook on repeat
- From Leiths-trained chef and creator Craig A. Morrison, with over 800,000 engaged followers worldwide (27% in North America)



tofu katsu nugget curry

Main Skill: Making tofu taste great
Time: 40 minutes
Skills Taught:
- Breadcrumbing & pressing tofu properly
- Making tofu actually taste good
- Hidden vegetable sauce technique

Serves 2
38g protein per serving

Ingredients

FOR THE SAUCE
- 1 tbsp oil
- 1 onion, roughly chopped
- 1 large or 2 small carrot(s), roughly chopped
- 3-4 cloves garlic, grated
- 2 inches ginger, grated
- 2 apples, grated or finely chopped (Fuji or Gala ideal)
- 1 tbsp tomato paste, optional
- 2 tbsp mild Japanese curry powder
- 1½ tsp turmeric
- 600ml vegetable stock
- 1 tbsp soy sauce
- 1 tsp rice vinegar or apple cider vinegar
- 1 tsp garam masala (to finish)
- Salt and sugar, to taste

FOR THE TOFU
- 450g block extra firm tofu, torn into 1 inch nuggets
- 60g plain flour
- 6 tbsp plant-based mayo
- 2-4 tbsp plant-based milk or water
- 150g panko breadcrumbs

Cook Tofu Preheat the oven to 190C. Add the flour to a bowl with a pinch of salt. In another bowl combine the mayo, a pinch of salt, and enough of the milk to create a whisked egg thickness, add the panko, a pinch of salt and sesame seeds to another bowl and combine. Dip the tofu pieces in the flour, dust off excess, then into the mayo mixture then panko so they're well coated and place on a lined oven tray. Drizzle with oil and bake for 30-35 minutes until golden brown (usually katsu is fried but baking actually improves the eating texture of the tofu).

Make the sauce Meanwhile heat the oil in a large saucepan over medium heat. Add the onion and carrot with a pinch of salt, cook for 10-12 mins until soft and a little caramelised.

Finish the sauce Add the garlic, ginger and grated apple, curry powder and turmeric. Cook for a few mins then stir in the tomato paste and soy sauce until coated. Pour in the stock, bring to a gentle simmer and cook 15 minutes until the carrots are soft. Blend until smooth. Stir in the garam masala, vinegar and a little more soy sauce if needed. Taste and adjust the salt, acidity and sweetness. Keep on a low heat while you cook the tofu. Optionally here you can reduce the sauce further here.

Serve Serve the sauce and steamed rice in bowls. Top with the white cabbage to stick to tradition and add red chilli and chilli oil for an extra kick.

garlic lemon chilli & white bean pasta

Main Skill: Balancing flavour
Time: 15 minutes
Skills Taught:
- Using beans in versatile ways
- How to properly sauce pasta
- Balancing umami, salt, spice and acid

Serves 2
43g protein per serving

Ingredients
- 200g pasta of choice (dry)
- 1 tbsp olive oil
- 3 cloves garlic, finely chopped
- 1 mild red chilli, finely chopped
- 1 x 570g jar cannellini beans, undrained
- 200g low-fat quark, or plant-based alternative
- 150g baby spinach
- 25g nutritional yeast, or a little grated cheese
- Zest+ juice of 1 lemon

Cook pasta Cook the dried pasta according to packet instructions in a pot of well salted water until al dente. Meanwhile, make the sauce.

Cook aromatics Heat the olive oil in a large frying pan over a medium heat until hot. Add the garlic and chilli and cook for a couple of minutes until very fragrant but not taking on any colour.

Create sauce Add the cannellini beans with their liquid as well as the quark and bring to a simmer. Once simmering blitz roughly half of the mixture with a hand blender or alternatively mash. Stir through the spinach and allow to wilt, adding a lid if needed to help.

Combine Stir in the the nutritional yeast and lemon juice until combined. Drain the pasta, reserving a good mug of pasta water and add the pasta to the sauce. Toss the sauce until very well combined, adding the salted pasta water as needed until silky. Taste and season with lemon juice and salt to taste.

Serve Top with plenty black pepper and chilli flakes.





View on Edelweiss

9781807120009

Lemons, Salt & Olive Oil

The Foundations of Mediterranean Cooking

Jordon King

May 2027 | Hardcover | CKB055000
$42.00 | 9781807120009
256 Pages | 7½ x 9¾ in
Full-color Photography

75 recipes that loop together the shared language of cooking across the Mediterranean.

Mediterranean cooking is not one cuisine, nor is it simply a mosaic of entirely separate national traditions. It is a conversation with a set of shared techniques – Bread is soaked into soup, or torn through salad to create fattoush in Lebanon or panzanella in Pisa. Vegetables are hollowed out, filled and cooked until the stuffing absorbs their juices. Peppers are burnt and pounded with nuts, bread or spice to create muhammara in Antalya or romesco in Catalonia. Yoghurt is mixed with garlic, herbs are chopped into sauces that bring grilled food to life. Minced meat becomes kafta, kofta, kefta, köfte or keftedes, depending on which coast you are standing.

With these techniques, Jordon King has developed dishes that bring flavor and conversation to your table – Sardines stuffed with Chermoula, Pork Chops with Burnt Apricot and Pepper Salsa, and Tahini Cantucci with Pistachios and Sesame.

Cook them with confidence and explore the many ways of cooking Mediterranean food.

Jordon King is a food writer, recipe developer and cookery teacher. His work explores the food of the Mediterranean through a historical and cultural lens, and he cooked in restaurants in the UK, Italy and France before joining Mob Kitchen as a recipe developer. His Substack *A Curious Cook* has over 28,000 engaged subscribers and he has over 235,000 followers on Instagram.

- Mediterranean continues to be one of the most popular cuisines in UK and US thanks to its reputation as healthy, simple and familiar
- Jordon has over 235,000 followers on Instagram (17% in North America), primarily due to his involvement in Mob Kitchen

WHOLE GRILLED FISH WITH SALMORIGLIO

Salmoriglio is the dressing of the Sicilian coast: lemon, olive oil, garlic, oregano, and perhaps a pinch of chilli and a little parsley. It's one of those preparations so simple it barely qualifies as a recipe; you can pretty much eyeball it. It's great with grilled vegetables, meat and, as here, fish. This is the dish to make when you have a beautiful whole fish and want to do as little to it as possible.

Serves xx

1 large whole fish, such as sea bream or sea bass, scaled and gutted, about 800 g–1 kg (1 lb 12 oz–2 lb 4 oz)
1 lemon, sliced (for the cavity)
mixture of fresh herbs for the cavity, such as thyme, oregano or rosemary (optional)
juice of 1 lemon
1 garlic clove, finely grated or crushed
2 teaspoons dried oregano
1 tablespoon finely chopped flat-leaf parsley leaves
pinch of dried chilli (hot pepper) flakes
extra virgin olive oil, for pouring
olive oil, for grilling
sea salt and freshly ground black pepper

Pat the fish thoroughly dry with paper towel. Score it 3 or 4 times on each side with a sharp knife, cutting about 1 cm (½ in) into the thickest part of the flesh. Season generously with salt inside and out, then stuff the cavity with the sliced lemon and fresh herbs. Leave for 20 minutes while you prepare the salmoriglio and heat the barbecue or oven.

To make the *salmoriglio*, measure the juice of 1 lemon (it should give you roughly 50 ml/1¾ fl oz), and pour it into a jar or bowl. Add the finely grated or crushed garlic and leave for 5 minutes to soften its raw edge slightly. Add the dried oregano, parsley, chilli and a small pinch of salt, then pour in an equal quantity of extra virgin olive oil. Stir well, or put the lid on the jar and shake until slightly emulsified. Taste – it should be bright, sharp and fragrant.

If grilling on a barbecue, get the charcoal nice and hot. Rub the fish lightly with olive oil and oil a fish basket generously before placing the fish inside. Grill for 8–10 minutes per side, turning once, until the skin is charred, releases easily and the flesh at the thickest point is opaque and pulls cleanly from the backbone.

To roast in the oven, heat the oven to 220°C fan (475°F). Place the fish in a roasting tin, rub it with a little olive oil and roast for about 20 minutes, until the skin is golden and the flesh at the thickest point pulls cleanly from the backbone.

Leave the fish to rest whole for 5 minutes, then open it along the backbone and spoon the *salmoriglio* generously over the exposed flesh and serve.

NOTE
For this recipe I make *salmoriglio* with equal parts lemon juice and olive oil, slightly more acidic than most, which I like with fish. A more classic ratio is 1 part lemon juice to 3 parts olive oil.

A fish basket makes grilling a whole fish much easier and significantly reduces the chance of it sticking or breaking apart.







PORK CHOPS WITH BURNT APRICOT AND PEPPER SALSA

*In Apicius' **De Re Coquinaria** – the cookbook of Ancient Rome – between the everyday fare and the fried spiced peacocks, there is a short recipe called minutal ex praecoquis, a pork and apricot stew made with **liquamen** (fish sauce), honey, spices and vinegar. Sweet, sour, salty, herbaceous. That combination of fruit, pork and fish sauce sounds like something invented in Copenhagen in 2014, but it's almost two thousand years old. I'm revisiting it here to make a sweet and tangy salsa to accompany a good pork chop. The cold pan fat-rendering technique and not overcooking the thing is the secret to a good pork chop. Everything else follows from that.*

Serves xx

2 good sized pork chops, 4–5 cm (1½–2 in) thick, bone-in
½ small onion, finely diced
1 green (bell) pepper
4 apricots, halved and stoned
1 small red chilli
1 tablespoon white wine vinegar
1 tablespoon sugar
1½ tablespoons fish sauce
a small handful of basil leaves
sea salt and freshly ground black pepper

Score the fat cap of each chop at 2 cm (¾ in) intervals with a sharp knife, stopping before you reach the meat. Season generously on both sides with salt – about half a teaspoon per chop. Leave to sit for at least an hour at room temperature, or salt the night before and refrigerate, taking them out for at least an hour before cooking.

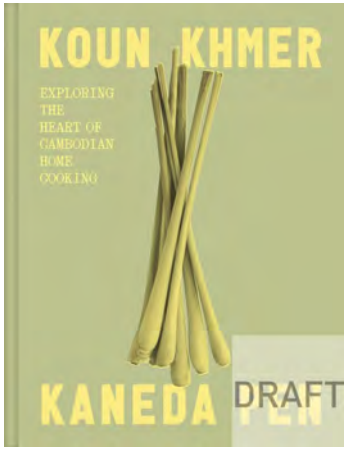
Soak the onion in a small bowl of cold water, for a milder taste and crisper finish. Char the pepper, apricot halves and chilli directly over a gas flame, under a very hot grill, or on a barbecue. You want the chilli and pepper skins blackened all over; the apricots need less time, just enough for the skins to loosen and bubble. Leave to cool for 5 minutes, then peel. Deseed the pepper and chilli and roughly chop. Roughly chop the apricots and add everything to a bowl with the vinegar, sugar, fish sauce, a pinch of salt, the drained onion and the basil. Mix well and set aside.

Place the chops fat side down in a heavy frying pan and set over a medium heat. Let the fat render slowly for about 5 minutes until golden and crisp and the pan is properly hot. They should render a good amount of fat into the pan, but if they are lean, add a generous splash of olive oil, then sear the chops for 8–10 minutes, turning every minute, until deeply coloured. Check the temperature and pull them from the pan at 60°C (140°F) internal. Rest on a board for 5 minutes.

Slice the chop thickly and transfer to a warm plate with a pinch of flaky salt. Spoon over the apricot and pepper salsa and finish with a drizzle of olive oil.

NOTE
The reason to pull the chop at 60°C (140°F) internal and rest for 5 minutes is because 'carryover cooking' will finish the job as heat continues to move inwards and take the chop to around 63°C (145°F). A food thermometer is worth owning.





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9781837837014

Koun Khmer

Cambodian Recipes Exploring the Heart of Khmer Home Cooking

Kaneda Pen

June 2027 | Hardcover | CKB124000
$40.00 | 9781837837014
224 Pages | 7½ x 9¾ in
Full-color Photography

Cambodian cuisine is – like the food of neighboring countries Thailand and Vietnam – sweet, sour, salty, bitter, and highly fragrant, rich with influence from France, Portugal, India and beyond.

In *Koun Khmer*, London-based, Cambodian-born Kaneda Pen explores the flavors of Khmer cooking, showcasing both classic dishes and modern, diasporic interpretations of the dishes he grew up eating. You can expect recipes like Garlic Chive Omelette, Chicken and Coconut Salad, Braised Glass Noodles and Tattie Mince, as well as sweet treats like Fruit with Chili Spice and Mango Sponge with Coconut Custard.

With location photography, *Koun Khmer* is a beautiful showcase of the rich food culture of the region, and the home-style recipes that are infinitely cookable, no matter where you are in the world.

Cambodian-born and London-based, **Kaneda Pen** took a humbling dive into hospitality following a successful media and advertising career, cutting his culinary teeth for one year at the contemporary Japanese restaurant Aqua Kyoto. He then moved on to ply his trade within the London BBQ scene, rising to head chef with Flank and subsequently joining From The Ashes, both advocates for sustainability and regenerative farming practices. Kaneda then ran his popular restaurant, Mamapen, inside The Sun and 13 Cantons pub. His continuing mission is to champion Khmer food throughout London and beyond.

- An introduction to Cambodian recipes
- Includes location photography in Cambodia
- Contextual essays and introductions to build a picture of what Khmer cuisine is



ULTIMATE ROAST CHICKEN

ษาร์ไหม้ตอกภาพ

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For this recipe, I prefer to spatchcock the chicken. To spatchcock it is preferable to use butchers shears for accuracy. Turn the bird breastside down and make initial cuts either side of the bottom. Then continue cutting and following either side of the spine. Once the spine is removed, turn the bird over and press down on the breasts so the bird lays out flat.

Mix all marinade ingredients together, ensuring the sugar is fully incorporated. If you let the marinade sit for some time after initially mixing you may find the sugar has sunk to the bottom. If so, mix well again.

Add the marinade and use your hands to ensure even coating. Let the chicken rest skin side down and now you'll see pockets inside the carcass where the marinade can sit and maximise flavour. Cover and place in the fridge for a minimum of five hours. Overnight is best.

Take the chicken out of the fridge and preheat the oven to 150 C. Place the chicken in a roasting tray skin side up and cook in the oven for 45 mins. After 45 mins pull out and baste with the Shaoxing Terkyaki. Turn up the temperature to 200 C and cook for a further 20 mins.

Temperature wise, you're looking for an internal temperature of around 70 C and then for a bird to rest for around 30 mins before serving.

Apply more glaze after the bird is rested and then divide into portions as you see fit. Serve with fresh slices of cucumber, coriander and Tuk Trey Koh Kong.

SERVES 6

1 Whole Chicken (c. 1.5kg)

For the marinade
50g Krouweng
50g Caster Sugar
50g Fish Sauce
50g Light Soy Sauce
20g Vegetable Oil

For the finish
Shaoxing Teryaki Glaze
Tuk Trey Koh Kong.

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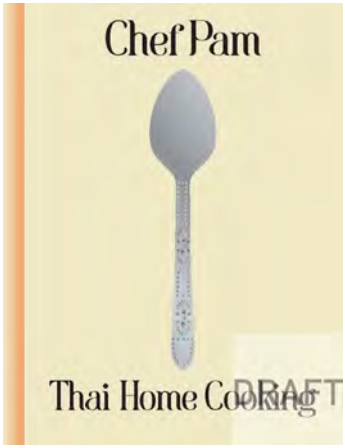

Thai Home Cooking

Classic and Modern Recipes

Chef Pam

April 2027 | Hardcover | CKB083000
$45.00 | 9781807120603
256 Pages | 7½ x 10 in
Full-color Photography

View on Edelweiss

9781807120603

Bangkok is one of the world's great food cities; a vibrant melting pot where local and global influences have shaped one of the most exciting culinary cultures on earth. In her debut cookbook, Chef Pam – the first Thai and first Asian chef to be named The World's Best Female Chef 2025 – explores the city's rich culinary heritage and the home cooking that continues to inspire her today.

The recipes reflect everything from classic home dishes passed down through generations, such as Milky Tom Yum River Prawn; beloved Bangkok street food like Grilled Pork Skewers with Sticky Rice; to Lamb Ribs Massaman, one of Chef Pam's signature dishes from her acclaimed Thai restaurant, Khao San Sek. There are also sweet treats, including Thai Tea Cake and Black Sticky Rice Brûlée.

With incredible location photography, *Thai At Home* is Chef Pam's love letter to Bangkok, and heartfelt exploration of what it is to truly love food.

Chef Pam, aka Pichaya Soontornyanakij, is one of the world's most celebrated culinary talents. Named Asia's Best Female Chef 2024 and The World's Best Female Chef 2025 - the first Thai and first Asian chef ever to receive the title, she is the chef-owner of the Michelin-starred restaurant POTONG in Bangkok's Chinatown. Chef Pam is also the recipient of Three Knives from The Best Chef Awards. A familiar face on food television, she has appeared as a host, judge and mentor on programs across Asia and beyond, including *Top Chef*, *Iron Chef*, *The World Cook*, *MasterChef* and many more.

- Exploration of the rich and varied styles within Thai food
- Written by one of Asia's most celebrated chefs
- Modern and classic dishes that are easy to cook at home



Green Curry with Braised Silver Shank

Serves 4

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1 kg Beef silver shank
1000 g Coconut milk
60 g Green curry paste
100 g Water
20 g Fish sauce
20 g Palm sugar
6 g Kaffir lime leaves torn
30 g Thai basil leaves
20g Red chili sliced
200 g Thai eggplant
Green Curry Paste (homemade)

15 g Bird eye chili
5 g Salt
5 g Galangal
15 g Lemongrass
3 g Kaffir lime zest
10 g Cilantro roots
10 g Cilantro
20 g Shallot
30 g Garlic
2 g White peppercorn
5 g Coriander seed
3 g Cumin seed
5 g Shrimp paste

1. Heat the pot combine green curry paste with coconut milk, water, Stir until fully dissolved and aro-matic. Place beef shank in pot Cover partially and simmer slowly until the beef becomes tender. This is a slow process to allow collagen to break down and flavor to deepen. Once the beef star ts to sof-ten, add Thai eggplant. Continue simmering until vegetables are just cooked but still slightly firm. Season with fish sauce and palm sugar. Adjust until the flavor is rich, creamy, slightly sweet, and sa-vory with herbal aroma.
2. Add kaffir lime leaves and reduce heat to low.Add red chili slices for heat.
3. Finish with Thai basil leaves off heat to preserve aroma.

Khao Pad Kun Chiang
ข้าวผัดกุนเชียง

Golden Fried Rice with Chinese Sausage

Dish type Standalone
Serves 2
Prep time 10 minutes
Cook time 15 minutes

It's hard to believe now, but I was a very picky eater as a child – I didn't like vegetables, or most things, really! But I loved fried rice, and this version in particular because Chinese wind-dried sausage is slightly sweet with a satisfying, slightly firm texture. This dish was like eating from the 'kid's menu' at home, and I still love it now.

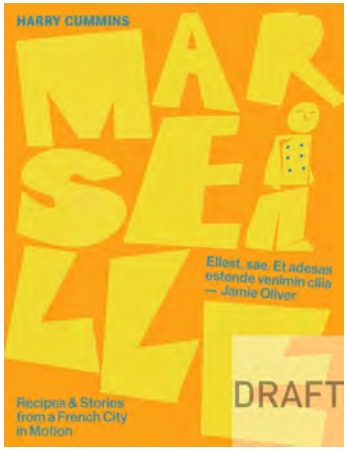
Make sure you squeeze the fresh lime juice on top and toss it through before serving with whole spring onions and cucumber, which you can alternate with bites of the rice to balance the richness.

2½ tablespoons neutral oil, for cooking
100 g (3½ oz) Chinese sausage (lap cheong), cut into 1 cm (½ in) dice
3 garlic cloves, finely chopped
2 large eggs, cracked into a bowl and lightly beaten
400 g (14 oz) cooked jasmine rice (ideally cooked and refrigerated the day before, see page XXX)
1 pinch of fine sea salt
½ tea spoon caster (superfine) sugar
pinch of ground white pepper
1 tablespoon light soy sauce
1 spring onion (scallion), finely sliced

To serve
6 slices cucumber
3 spring onions (scallions), cut into short lengths
3 limes, cut into wedges

1. Heat 2½ tablespoons of the neutral oil in a wok over medium heat. Fry the sausage until lightly crisp. Set aside to drain on kitchen paper.
2. Add the remaining oil and stir fry the garlic until fragrant – around 30 seconds.
3. Add the eggs and stir to lightly scramble them. Then add the cooked rice and turn the heat up to high and stir fry, breaking up any clumps with a wok spatula.
4. Season with the salt, sugar, white pepper and soy sauce. Stir fry until the rice is evenly coated and everything is well combined.
5. Drizzle the light soy sauce around the edge of the wok to allow it to vapourise and become aromatic. Return the fried Chinese sausage to the wok and add the sliced spring onions. Continue stir frying over high heat until the rice is dry, lightly browned, aromatic and infused with a subtle smoky aroma.
6. Serve immediately with the sliced cucumber, spring onion and lime wedges.





View on Edelweiss

9781807120948

Marseille

Recipes and Stories from a Mediterranean City in Motion

Harry Cummins

April 2027 | Hardcover | CKB055000
$42.00 | 9781807120948
256 Pages | 7½ x 9¾ in
Full-color Photography

Marseille is not just a city – it's a feast.

France's oldest city is also its most electric: gritty yet sunlit, raw yet full of life, Marseille moves to its own rhythm. Here, pizza vans sit beside Tunisian bakeries, bouillabaisse meets natural wine, and a new generation of chefs is redefining modern French and Mediterranean cooking. In *Marseille*, chef and restaurateur Harry Cummins – one of the leading voices in the city's dynamic food scene – guides you through this vibrant culinary crossroads. From sunrise at the Vieux-Port to beachside apéritifs and late-night slices in Cours Julien, he captures the flavors, people and energy that make the city unique.

Part travel cookbook, part culinary journey, this book features 80 bold, ingredient-led recipes inspired by Marseille's diverse food culture – from fresh seafood dishes to rustic French classics with a modern edge. With vivid storytelling and atmospheric photography throughout, *Marseille* brings the spirit of the Mediterranean into your kitchen.

Harry Cummins is a British-born chef and restaurateur shaping Marseille's vibrant food scene. An alumnus of Jamie Oliver, he trained in kitchens across San Sebastián, New York, Paris and Arles before settling in southern France. He is co-founder of The Small Group, behind acclaimed Marseille restaurants including La Mercerie. Widely featured in international food media, Harry brings a distinctive voice shaped by both high-end kitchens and the diverse food culture of Marseille.

- Explore one of Europe's most exciting culinary destinations, through bold, seasonal recipes and fresh takes on French cuisine
- Atmospheric location photography and immersive storytelling make this a feast for cooks, travelers and design lovers alike



They say that Marseille has two seasons: the summer and the Mistral. The Mistral wind is somewhat of a cultural icon in the city, and a protagonist in the lives of those down south. It sweeps down the Rhône valley and blasts through the city down to the sea, lasting for multiples of three days, as the theory goes: if it stays beyond the fourth day, it's here for six days; past that, it's here for nine days. It's responsible for blowing away the dust and pollution, clearing the air to create those beautiful emblematic blue skies, so vivid and bright you have to reach for your sunglasses. Its force is also the only thing that stops the fishermen setting off for the day's catch.

Another force governing the fishermen is the Notre Dame de la Garde. The 19th-century neoclassical basilica looms over the city and the waters, a symbol of protection prevailing from above, keeping the fishermen safe. She has become an emblem of the city and closely tied to the maritime culture, visible from much of the city from her perch on top of La Garde, the rock upon which she was built. One of Marseille's most-visited sites, the church is a sanctuary of cheerful maritime oil paintings and plaques of gratitude dedicated to the Bonne Mère (her local nickname) for saving the city's people from the tempestuous sea.

The Vieux Port is another iconic part of the city. Yes, it's touristy, but it also genuinely services the needs of the city's people, selling fresh fish to everyone from restaurant owners to old ladies, students or families. On any given day of the week, right in the city centre, at least four of the stands are loaded with fish directly from the boats anchored behind them, which is sold straight on to customers. Fish guts are flying, seagulls are swooping. Once you're in the know, you'll be wary of those unloading from a van, who might have come from further afield with their catch. They are often the only ones there when the Mistral is blowing.



Crudo of Sea Bream, Green Tomato and Pickled Jalapeño Salsa

Marseille famously has 300 days of sunshine a year, which means the summer growing season starts early and finishes late. In a particularly warm year, many farmers tend to leave their tomato crop to go as long as possible, however the fruit ripens much slower as the evenings cool, and towards the end of September we begin to have a glut of unripe green tomatoes available at the markets. With their very firm texture and natural acidity, they are perfect for all kinds of things, including salsas, salads and even jam.

Ask your fishmonger to fillet the bream for you, making sure to remove all the pin bones, then keep the head, bones and skin to make a simple fish broth like the one on page 000.

SERVES 4

1 whole sea bream (about 800 g/1lb 12 oz), skinned and filleted
grated zest of 1 lime, plus 2 teaspoons of the juice
2 unripe green tomatoes, diced
3 spring onions (scallions), finely sliced
2 whole Pickled Jalapeños (see page 000), diced, plus 2 teaspoons of the juice from the jar
½ bunch of Thai basil, leaves picked
5 drops of fish sauce
pinch of sugar
1 small/Lebanese cucumber
6 shiso leaves, torn
drizzle of extra virgin olive oil
fine sea salt

Lay the bream fillets on a plate and lightly sprinkle with fine sea salt and grated lime zest. Leave for 30 minutes in the fridge, covered. This will season and lightly cure it.

Meanwhile, prepare the salsa. In a bowl, mix together the green tomatoes, spring onions, and pickled jalapeños. Add the Thai basil leaves and all the seasonings: the jalapeño pickle juice, lime juice, fish sauce and sugar.

Peel and halve the cucumber lengthways and scoop out the seeds, then slice.

Lightly dab the fish fillets dry with paper towels and slice at an angle to about 5 mm (¼ in) thick. Use a nice flat chopping board and a damp knife to get a clean slice.

Arrange the fish slices on a serving platter along with the sliced cucumber and season lightly with salt. Cover with the salsa and finish with the torn shiso leaves and a drizzle of olive oil.



View on Edelweiss

9781807121266

Forgotten Italian Classics

The Hidden Heart of Italian Cooking

Massimo Bazzoli

June 2027 | Hardcover | CKB047000
$42.00 | 9781807121266
256 Pages | 7½ x 10 in
Full-color Photography

Inspired by his grandmother's cooking, Massimo Bazzoli wants to keep traditional Italian dishes alive.

From the highest Alps, across the Po Valley, down the rugged Appennini, to its three coastlines and stunning islands, *Forgotten Italian Classics* celebrates and preserves those lesser-known recipes that make up the full spectrum of Italian cuisine: the mountain soups that once warmed farmers; the fishermen's seafood stews; the breads and pastas that sustained hungry families; the sweets made only for Carnival or Easter.

Each recipe comes with a story: where it was born, who cooked it, and why it mattered. Highlights include: Molise's *pampanella*, a spicy, bright-red slow-roasted pork dish; from Veneto, *seppie in umido*, cuttlefish braised in wine; and *crapiata materana*, a hearty seven-legume stew from Basilicata. Whether you are a seasoned chef or a beginner, these delicious dishes are made simple and approachable by Massimo, who also recommends Italian wine pairings to complement each dish. In a world of instant gratification, take time to cook and enjoy these historic dishes, and celebrate the breadth and depth of Italian food.

Massimo Bazzoli is a home cook with a rapidly growing following across Instagram, TikTok, YouTube and Substack. He grew up in a village between Veneto and Lombardy and learned to cook watching his nonna turn harvested and foraged ingredients into something special. Inspired, he began to seek out authentic recipes from across Italy's 20 regions. He films his content from his grandparents' farm and continues to collect centuries-old recipes from across the country.

- In less than a year Massimo has amassed 500k Instagram followers (20% in North America) and 135k YouTube subscribers: @massicooksitalian
- Showcases authentic recipes and at risk of being forgotten
- A fascinating look at regional Italian cooking – highlighting that Italian cuisine isn't just pasta and pizza

TIME 1 hour | DIFFICULTY Medium | REGION Campania | COST £ Medium | SEASON All year

POLPO ALLA LUCIANA
Neapolitan octopus cooked in its own water

Naples has a proverb that Luciani fishermen on the waterfront have followed for generations: 'O purpo s'adda cocere cu' l'acqua soja! The octopus must cook in its own water. When the fishermen returned to the harbour, the octopus went straight into a terracotta pot with tomatoes, olives and capers, then cooked slowly in the liquid it released. I could not find Gaeta olives, so I used a local variety, and I cooked the dish in stainless steel rather than terracotta, but the principle stayed the same. After forty-five minutes, the sauce was glossy and rich, and the octopus was tender all the way through. Nothing more than the ingredients already in the pot, and not a drop of added water, had produced all that flavour.

Drizzle a generous amount of olive oil into a heavy pot over low heat. Add the garlic, capers, olives, and half the parsley, and let everything warm slowly until the garlic becomes golden. This is the flavour base, and it needs gentle, consistent heat.

Add the cherry tomatoes and stir gently. Let them soften and begin to break down over a few minutes, releasing their sweetness into the oil. Their job is to balance the saltiness of the olives and capers. Pour in the passata, stir, and keep the heat low so the sauce bubbles at a calm simmer.

Place the whole octopus into the sauce. Keeping it whole helps it hold its juices and remain tender through the long cook. Cover tightly with a lid and leave it completely alone.

Cook over low heat for 40 to 45 minutes without lifting the lid. Once the octopus is tender, lift it out carefully. Remove the beak and eyes, then return the octopus to the sauce.

Simmer uncovered for another 10 to 15 minutes, until the sauce thickens and turns glossy. Scatter the remaining parsley over the top and finish with a drizzle of raw olive oil before serving.

Serves 4

1 whole octopus, about 800g (1¾ lb), cleaned but with the beak and eyes left in place
500g (10½ oz) cherry tomatoes
500g (2 cups) tomato passata
50g (⅓ cup) Gaeta olives, pitted (or small, firm black olives)
25g (2 tbsp) salt-packed capers, rinsed (or brine-cured capers, thoroughly rinsed)
4 garlic cloves, crushed
Fresh parsley, chopped
Olive oil, as needed, for cooking and finishing
1 whole dried chilli (optional)
Salt and black pepper, to taste

TIPS

◆ The traditional Luciana preparation is made in terracotta, which conducts heat more gently than steel or cast iron and keeps the octopus from toughening at the edges during the long covered cook. It makes a noticeable difference to the final texture, but if you don't have it stainless steel works anyway.

◆ The sauce left in the pot after serving is too good to waste. Toss it through spaghetti or linguine for a quick pasta the next day, or roughly chop any leftover octopus into the sauce and spoon it onto thick slices of grilled bread for crostini.

DRINK PAIRING

◆ On the Neapolitan waterfront this dish is eaten with whatever white wine is cold and close at hand, usually something local that nobody thinks twice about. I would say a chilled Falanghina does the job, and the simpler the better.



TIME 1 hour | DIFFICULTY Medium | REGION Sardegna | COST £ Low | SEASON Spring / Autumn

SEADAS
Fried pecorino pastries with honey, from the hills of Sardinia

Today seadas are served as a dessert across Sardinia, but they did not begin that way. The earliest versions were shepherds' food: young pecorino wrapped in semolina dough and fried in lard, filling enough to stand as a meal on their own. Honey came later. Once it became more widely available in the Sardinian countryside, the pastries took on a second life, transforming from a substantial savoury dish into one of the island's most distinctive desserts. That combination of salty cheese and sweet honey still defines them today. I followed the older versions as closely as I could and finished them with honey from my brother Alessandro. Both histories of the dish survive in a single bite. Under the honey, the pecorino remains the centre of attention, rich and slightly tangy rather than sweet.

Combine the semolina flour and a pinch of salt in a large bowl. Add the warm water gradually, mixing as you go, until a firm dough comes together. Knead briefly to begin developing the gluten, then work in the lard or olive oil a little at a time until fully absorbed and the dough is smooth and elastic. Wrap in a cloth and leave to rest for at least 30 minutes. This gives the dough time to relax so it can be rolled thin without springing back.

While the dough rests, prepare the filling. Grate or finely shred the young pecorino. The cheese must be young and soft: if it is too old, it will not melt properly and the centre will be chewy rather than soft and stretchy. Mix the grated pecorino with the lemon zest and work it with your hands until it forms a cohesive paste that holds its shape when pressed.

Roll the rested dough on a floured surface to about 2 to 3mm (⅛ inch) thick. If you are not experienced, a pasta roller gives more consistent results than a rolling pin. Cut the dough into circles about 10–12cm (4–4¾in) wide.

Place a spoonful of filling in the centre of half the circles, leaving a clear border around the edge. Cover each with a second dough circle and press gently around the filling to push out any air. Seal the edges firmly with a zigzag pasta wheel or a fork.

Heat the oil in a deep pan to 170 to 180°C (340 to 355°F). If it is too hot, the pastry will brown before the cheese has time to melt; if it is too cool, the seadas will absorb oil instead of crisping. Slide in a few at a time. They should sizzle on

Serves 6 (makes 6 large seadas)

For the dough

250g (about 1¾ cups) semola rimacinata, finely ground durum-wheat semolina
50g (2 tbsp) lard, or olive oil
About 100ml (scant ½ cup) warm water
1 pinch fine salt
Semola rimacinata, as needed, for rolling

For the filling

250g (9 oz) fresh young pecorino, 2 to 3 days old, slightly tangy
Zest of 1 lemon

For frying and serving

Strutto, olive oil or seed oil, as needed, for deep-frying
4–5 tbsp corbezzolo, wildflower, chestnut or another mild honey
Coarse salt, for the older savoury variation (optional)

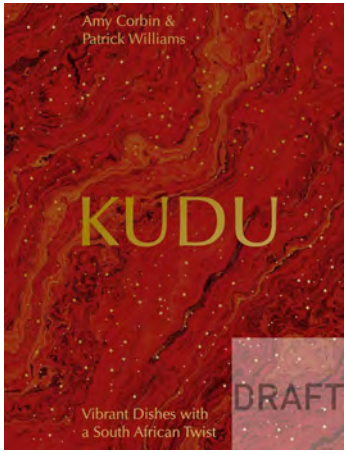
TIP

◆ Seadas can be shaped and frozen raw before frying. Freeze them in a single layer until firm, then transfer them to a sealed container. Fry directly from frozen at the same temperature, adding 1–2 minutes to the cooking time. Frozen seadas fry a little less crispily than fresh ones but are practical for a large batch. For a version closer to the oldest preparation, serve the seadas without honey and finish them instead with a pinch of coarse salt.

DRINK PAIRING

◆ In Sardinia, seadas are eaten alongside a small glass of Mirto, the bitter myrtle liqueur that appears at the end of nearly every Sardinian table.





View on Edelweiss

9781807121068

Kudu

Vibrant Dishes with a South African Twist

Amy Corbin and Patrick Williams

June 2027 | Hardcover | CKB001000
$42.00 | 9781807121068
256 Pages | 7½ x 9¾ in
Full-color Photography

Bold flavors, South African roots – this is a cookbook for braai-style barbecue and beyond.

KUDU shares all the dishes that the restaurant is known and loved for, showcasing Executive Chef Patrick's South African-inspired food. The book reveals how to make the signature bread with curried butter, as well everything from grilled skewers, to crowd-pleasing sharers, with braai-style barbecue at its heart. Live-fire recipes such as sirloin on the bone, grilled peri peri king prawns, or crisp confit trout feature alongside beef-fat potatoes, charred vegetables and more, followed by the likes of Durban spiced pineapple or rich chocolate mousse.

This is a celebration of South African flavors that blends tradition with modern twists to create deeply delicious dishes for any home kitchen.

Kudu is a family-run restaurant in Marylebone set up by husband and wife team **Patrick Williams and Amy Corbin**. Chef Patrick is from Durban, the curry capital of South Africa, where he grew up on chicken curries, oxtail potjies, and anything cooked over the braai. His experience includes The Dairy and The Manor in London, as well as Cape Town's La Colombe and Camphors, on the Vergelegen wine estate. Amy grew up in Clapham and dreamed of owning her own restaurant – following in the footsteps of her father Chris Corbin, one half of the renowned British restaurateurs Corbin & King. After years working in the design industry in London and New York, in 2017, Amy and Patrick took the plunge and opened Kudu. They live in south London with their three children and their dog, Isla the Bear.

- Kudu are an authority on South African cuisine and are a much-loved and well-respected restaurant on the London food scene, with fans in the likes of Grace Dent and Giles Coren
- Patrick's fusion of South African and modern European food is special and has broad global appeal

ONGLET WITH HISPI CABBAGE, CRISPI ENOKI AND TRUFFLED POTATO FOAM

SERVES 4

BEEF
4 hanger steaks, approx. 330g each, trimmed
Age in beef fat to make a quick maturation flavour.

CABBAGE AND ENOKI
1 large hispi cabbage
100g salt dissolved in 1l water (10% ratio), for brine
200g enoki mushrooms, trimmed and sliced lengthways
Beef dripping, for frying

POTATO TRUFFLE FOAM
500g pink fir potatoes
125ml milk
40g unsalted butter
35g parmesan, grated
100ml truffle oil

BLACK PEPPER SAUCE
200ml beef demi glace
80ml port
80ml double cream
1 tbsp brandy
½ tbsp demerara sugar
½ tbsp butter
1 tbsp black peppercorns, toasted and crushed

LEMON DRESSING
150g preserved lemon, pulp removed, skin softened/ steamed
75g honey
50ml pomace oil
1 green chilli
1 clove garlic
Warm water, to loosen

This dish was so popular that we kept it on the menu for seven years: it's that good. We have thought about bringing it back, but we're scared it will take over! Cuts such as onglet and bavette are much better for cooking over fire than prime rib or fillet, as they have the flavour and structure to withstand that primal style of cooking. We age them in beef fat, which ages the meat without moisture loss, then we cook it fast over high heat and rest it well so it's beautifully tender.

The cabbage is charred and finished with a lemon glaze that's made with preserved lemon and green chilli, so it's fragrant and floral; there are bunches of crispy enoki fried in beef fat, and a truffled potato foam, which is rich and elegant with tonnes of truffle and parmesan. It's a luxurious dish that's packed with bold flavours which feels representative of Kudu. The fact that it was so loved by our customers cements that.

Cut the hispi cabbage into quarters. Submerge in the 10% salt brine for 2 hours. Drain and pat bone-dry. Bake potatoes on rock salt at 190°C for 30 mins. Peel and place in a pot with milk, parmesan, and smoked butter. Blend until completely smooth, streaming in the truffle oil. Pass through a fine chinois. Season and pour into a Siphon Gun charged with 2 N2O chargers. Keep warm in a bain-marie.

Caramelise the crushed pepper, sugar, and butter in a pan. Deglaze with brandy and cook out. Add port, reduce by half, then add demi-glace. Simmer until thickened; stir in cream to reach a light tan colour.

Heat oil, honey, garlic, and chilli. Blend with the softened preserved lemon skins. Add warm water until it reaches a smooth, pourable consistency. Pass and set aside.

Place the brined cabbage quarters directly over hot coals, or a smoking hot griddle pan. Char heavily until the outer leaves are black and the core is tender. Season the beef. Grill over high heat for 3–4 minutes per side, best served medium-rare. Rest for 10 minutes.

While the beef rests, toss the sliced enoki mushrooms in a hot pan with a bit of the beef dripping. Fry for 2 minutes until they turn golden and slightly crispy.

Slice the rested Onglet against the grain. Place a quarter of charred Hispi Cabbage alongside, topped with a spoonful of Lemon Dressing. Arrange the Enoki Mushrooms on the side of the plate. Dispense a cloud of Potato Truffle Foam per plate. Finish by saucing the beef with the black pepper sauce.



WHOLE BLACK BREAM, ZHUG BUTTER ROTIS, MIXED LEAF SALAD

SERVES 4

THE BLACK BREAM
2 black bream, butterflied, ask your fishmonger to prepare this
150g preserved lemon, seeds removed
2 green chillies
100g olive oil
35g demerara sugar
Salt and pepper
Mixed salad leaves, for serving

THE ZHUG BUTTER ROTIS (SERVES 8)
165g all-purpose flour
100g water
35g butter for dough
1tsp vegetable oil
Pinch of salt

ZHUG BUTTER
1 packed coriander
3–4 green chillies, roughly chopped
2 cloves garlic
½ tsp ground cumin
½ tsp ground cardamom
½ tsp salt
90g unsalted butter, softened
1 lemon, juiced
2 tbsp olive oil

CRÈME FRAÎCHE AND WHITE SOY DRESSING
90g crème fraîche
30g extra virgin olive oil
15g chardonnay vinegar
1 lemon
1 lemon zest
1tsp white soy sauce
Salt and black pepper

For Amy , this is one of the most iconic braai dishes from our menu. We developed it for the opening of Kudu Grill, and have rarely taken it off our Marylebone menu since opening. It's a sharing dish, so very much something you put in the centre of the table for everyone to dive in with their hands, grabbing a roti, adding salad and fish and rolling it up in make a personal wrap.

At the restaurant, we dry age the fish for a couple of days to develop the flavour and draw out moisture, but if you can't do that, just dry the fish as much as possible before cooking, so that it can cook properly on the grill rather than steaming.

Zhug is a Yemeni herb condiment that works really well with seafood, so we make a compound butter with it to brush over the hot roti immediately after cooking, and we top the fish with a creme fraiche and white soy dressing with preserved lemons, which we ferment at Kudu, so that it's citrussy but also floral – almost like sherbet. You'll get a lovely result with regular preserved lemons too. That combination of soft, buttered roti, the white soy dressing and crispy fish is special.

If you don't want to make the rotis, you can buy them easily these days – just brush the butter over them while they're hot.

Pulse herbs, chillies, garlic, and spices in a food processor. Drizzle in the 2 tbsp olive oil and pulse to a coarse paste. Fold this into the softened butter and set aside.

Place the crème fraîche in a bowl and whisk until smooth. Whisk in the vinegar, white soy sauce, lemon zest, and lemon juice. Slowly drizzle in the olive oil while whisking constantly, until the dressing is glossy and emulsified. Taste and adjust with the salt and black pepper. Transfer to a container and refrigerate.

In a small saucepan, bring the water, butter, vegetable oil, and salt to a rolling boil. As soon as it boils, pour the liquid directly over the all-purpose flour in a heat-proof bowl.

Stir with a wooden spoon until a shaggy dough forms. Once cool enough to handle, give it a quick knead in the bowl until smooth. Cover with a damp cloth or cling film and rest for 30 minutes.

Blend the preserved lemons, chillies, olive oil, and sugar until smooth. Season with salt and pepper.

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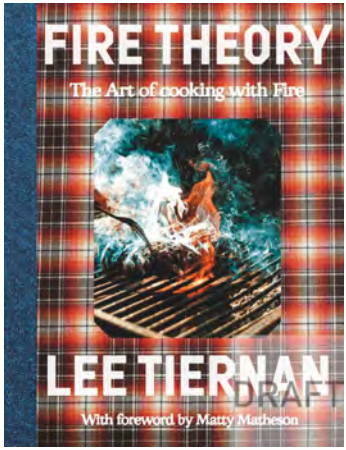

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9781807120252

Fire Theory

Recipes and Techniques for Grilling, Smoking and Cooking over Fire

Lee Tiernan

May 2027 | Hardcover | CKB054000
$45.00 | 9781807120252
256 Pages | 7½ x 9¾ in
Full-color Photography

Discover how to infuse incredible, forward-thinking flavor into your grilling and live fire cooking.

Hailing from London and training at the globally renowned St. JOHN, Lee Tiernan has had an incredible education in nose-to-tail ingredients, and how to cook them. Since his own restaurant, Black Axe Mangal, opened in 2015, Lee's food has garnered critical acclaim and a cult status.

In *Fire Theory*, Lee first explains the techniques behind creating a fire, whether you have a tiny kettle barbecue on a balcony, Big Green Egg in the garden or a firepit in the woods, before exploring how to bring elements of his groundbreaking flavor pairings into your home kitchen.

Including chapters such as Types of Grill, Basic to Fancy Fire Management, Meat, Fish and Seafood, Poultry, Breads, Vegetables, Sides and Sweet Things, Lee showcases his signature style of familiar dishes with unexpected twists – think Honeyed Gammon Steaks with Charred Cabbage, Rarebit Flatbreads and Smoky Peach Crumble.

With a foreword by Matty Matheson, *Fire Theory* shows how the lick of a flame and bold flavors can take your home cooking to entirely new levels.

Lee Tiernan worked at the iconic St. JOHN for 10 years before leaving to pursue his own vision. His first Black Axe Mangal pop-up in Copenhagen was lauded by chefs from around the globe, and his permanent North London restaurant has received critical acclaim and garnered a global fan base. Lee's first book 'Black Axe Mangal' was published in 2019.

- Step-by-step photography of basic butchery techniques
- Meat, fish, vegan and veggie recipes, plus sides, pickles and sauces
- Includes a foreword and collab recipes with Matty Matheson



BAKED PINEAPPLE GLAZED HAM, GUBBEEN CHEESE DAUPHINOIS POTATOES.

I want to take a moment to talk about Gubbeen cheese. Gubbeen is one of if not the greatest cheese ever made. If you're a cheese freak and you somehow haven't tried Gubbeen I'm extremely excited for you to try it for the first time. You will not be disappointed.

The family responsible for producing this cheese are the Fergusons, their generosity and spirited determination has been very inspiring over the last 15 or so years.

Giana, Tom, Fingal, Clovis and their extended family have been performing great and rare things with fantastic Irish produce on their farm just outside Schull in west cork Ireland. The Fergusons, west cork and the farm have been a huge and important part of our lives ever since me and Kate visited the farm for a cup of tea and ended up staying for two days, talking, drinking and eating most importantly eating the cheese. Showcasing Gubbeen in a recipe was top of my list, I wanted to do the cheese justice but also make the recipe accessible to encourage people to attempt it. So please make it, at the very least please buy a wedge of this cheese and enjoy it with crackers and a glass of port. It is a fine experience.

And the gammon. A classic Boiled Bacon, Mash and Cabbage with a big mug of strong tea is my death row meal. There is no dish that comforts me quite like this plate of food but firing up a bbq to boil ham and cabbage isn't he most electrifying of recipes so I thought this dish was a fitting tribute. I've always enjoyed glazing a ham to perfection, there is something very satisfying about it and it's a real show stopping centre piece on any occasion and goes exceptionally well with the Gubbeen Dauphinois.

Before you start cooking make sure the trays you intend to cook your ham and dauphinois in fit onto your bbq together. I am giving this advice through experience.

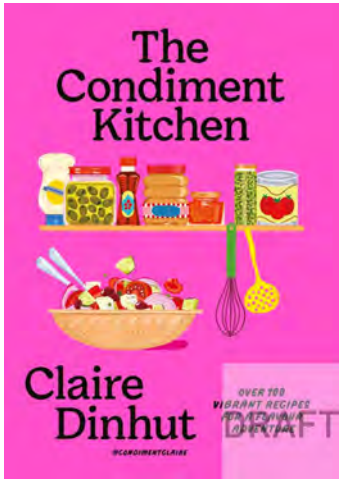
TO FEED 10-12

- 1x 2kg smoked or unsmoked gammon join
- 400ml Pineapple Juice 200ml
- 160g brown sugar 60
- 160g golden syrup 60
- 2 tablespoon of Dijon mustard
- 3x Bay leaf
- 2kg of Maris Pipers Potatoes peeled and sliced to a one pound coin thickness
- 6 cloves of thinl sliced Garlic
- 2 tablespoon of Picked Thyme leaves
- 1 litre double Cream
- 300ml Milk
- 500g Gubbeen cheese thinly sliced with the rind separated and reserved
- Salt 3 tsp
- Fresh cracked black pepper

1. Fill a charcoal chimney all the way up and light it. While the chimney is going arrange the coal baskets in your bbq opposite each other for the burning charcoal. When the coals are almost all glowing bank the coals to one side. This will give you a range of heat from very hot to cooler. At this point you can get the ham going, the glaze made and the cream infused for the dauphinois potato (method for each follows below). I cook this recipe in an insulated bbq when ever I can because it requires a bit less attention but if have a standard kettle that is great but will require adding a coal here and here to maintain a steady more consistent heat later down the line.
2. For the Gubbeen Cream put the cream into a pan and add the sliced garlic and Gubbeen cheese rind along with about a quarter the thyme.
3. Bring up to a slow boil and immediately reduce to a simmer. The primary purpose of this step it







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9781807121181

The Condiment Kitchen

Over 100 Vibrant Recipes For A Flavour Adventure

Claire Dinhut

April 2027 | Hardcover | CKB040000
$37.50 | 9781807121181
256 Pages | 6¾ x 9¾ in
Full-color Photography

Use condiments to transform the way you cook forever!

In *The Condiment Kitchen*, Claire explains why condiments can build flavor and how to use them to their maximum potential in every aspect of cooking. She highlights that condiments are shortcuts to making any snack, sharing plate, main meal, dessert, or even drink, more interesting immediately, with very little work.

The book is structured by category of condiments: salt and pepper, spices, herbs, preserves and honey, umami heroes, oils and fats, and vinegars, walking the reader through their cupboards and fridges to open them up to a word of cooking with condiments. Alongside over 100 vibrant and customizable recipes, there are info-packed charts, illustrations and guides in Claire's inimitable style. This fun, fresh and modern style of cooking will help you unlock endless flavor possibilities, often using ingredients you already have on hand!

Claire Dinhut (aka @CondimentClaire) is a Harvard-educated historian, creator, host, cook and writer with a passion for flavor. Her first book *The Condiment Book* (2024) became an international sensation, immediately selling out three print runs. Having grown up between the US, France, and Italy, she now splits her time between London and her parents' mill in the French countryside, where she enjoys gardening, foraging, harvesting and experimenting with taste.

- Condiment cooking is booming, driven by younger consumers seeking bold flavors and "little treat" indulgences, with 60% of people adding sauces to nearly every meal
- Claire's first book *The Condiment Book* sold over 40k copies
- Claire has an audience of 1.4 million across Instagram, TikTok, YouTube and Substack, and has been featured everywhere from the *New York Times* and *Vogue* to *The Financial Times*

APRICOT GALETTE WITH HERBED CRUST

I find apricot to be highly underused in most kitchens around the world, although in France it gets the hype it deserves: every boulangerie will have an apricot pastry, apricot jam is as popular as strawberry jam, and you'd better believe you can find apricot juice at any grocery store. Apricot holds such power in the fact that, even at the height of its sweet and juicy season, the fruit still maintains a certain acidity, almost reminiscent of lemon juice, which calms any cloyingly sweet aftertaste.

Whether I'm using it in sweet or savoury applications, I love pairing apricot with thyme. It covers all bases: the fruit brings the sweetness and acidity, and the thyme imparts a warming, woody and green flavour. During the summer, I love making this easy apricot herbed galette. Galettes are meant to look rustic, which means they're the winners of the no-fuss baking competition.

SERVES 6-8

1 PORTION FOOLPROOF PÂTE BRISÉE (PAGE 000)
1 TSP DRIED THYME
750 (1 CUP) APRICOT JAM
8-10 APRICOTS, STONED AND QUARTERED
1 TBSP DEMERARA OR TURBINADO SUGAR
1 EGG YOLK • 1 TBSP WATER FOR FINAL EGG WASH

1. Preheat your oven to 180°C fan/200°C/400°F/Gas mark 6 and line a baking sheet with baking paper.
2. Roll out your dough, sprinkling it with the thyme as you do so. Shape it into a rough circle about 36cm (14in) in diameter and place on the prepared baking tray.
3. Brush the apricot jam thinly over the dough, starting in the centre and leaving a 6-8cm (3in) border around the edge. Arrange the apricots on top of the jam, then sprinkle with the sugar.
4. Fold in the sides of your galette, brush the top of the tart dough with egg wash then bake for 35-40 minutes until golden. Cool slightly before serving for clean slices.

TIP
If you don't feel like making dough, you could simply roast the apricots with thyme in a baking dish and serve on top of vanilla ice cream.





SALTED CHOCOLATE-CHIP COOKIES

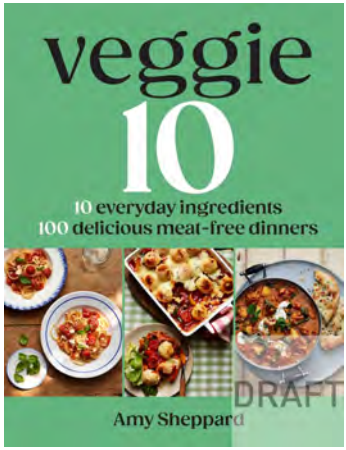
A classic! My first time making chocolate-chip cookies after moving to the UK from the US was a rude awakening. I had always prided myself on having a great recipe, but I had to teach myself all over again, because of the differences in ingredients on this side of the ocean, such as the fat content in butter and the protein levels in flour. I'm happy to report that after lots of trial and error – a cakey cookie is truly so disappointing – I've been reunited with my ideal texture. My freezer always contains a few salted chocolate-chip cookies for me to munch on, or at least some dough to pop into the oven for unexpected movie nights with my girlfriends.

This recipe is a mix of my family's go-to recipe and the famous NYT Cooking 'pan-banging' method made famous by Sarah Kieffer. After trying it once, I will never go back to leaving cookies in the oven without giving them a nice smack halfway through baking.

MAKES 16

225G (1 CUP) SALTED BUTTER, SOFTENED
65G (1/3 CUP) GRANULATED SUGAR
200G (1 PACKED CUP) LIGHT BROWN SUGAR
2 EGGS
2 TSP VANILLA EXTRACT
260G (2 CUPS) PLAIN (ALL-PURPOSE) FLOUR
120G (1 CUP) STRONG WHITE BREAD FLOUR (SEE TIP)
1 TSP BICARBONATE OF SODA (BAKING SODA)
250G (1½ CUPS) CHOCOLATE CHIPS (I LIKE USING A MIX OF DARK AND MILK CHOCOLATE, BUT THIS IS ENTIRELY UP TO YOU)
1 TSP FLAKY SEA SALT, SUCH AS FLEUR DE SEL OR MALEN MOH

1. In a bowl, beat the softened butter with both types of sugar until fluffy. Add the eggs and vanilla extract and beat again.
2. In a separate bowl, combine the plain flour, bread flour, bicarbonate of soda and salt.
3. Slowly incorporate your dry ingredients into your wet, without overmixing.
4. Once combined, add the chocolate chips and stir again. Transfer the dough to the fridge and leave to chill, ideally for an hour or more (you can leave it at this stage for up to 24 hours).
5. When you're ready to bake, preheat your oven to 160°C fan/180°C/350°F/Gas mark 4 and line a baking sheet with baking paper.
6. Place little blobs (each about 65g (XXoz) of your dough on the prepared tray, spaced 5-7cm (XXin) apart, and top each cookie with some nice flaky salt. Be generous!
7. Bake for 6 minutes, then remove the baking tray from the oven and smack it on to your worktop (lay a dish towel on the worktop first). This is the pan-banging method! You'll see ripples forms on the sides of the cookies. Later, you'll be able to taste different textures in those crevices. It's so fun.
8. Return the cookies to the oven, rotating the tray so they bake evenly, and leave to bake for another 6 minutes until golden brown.



View on Edelweiss

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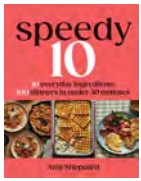
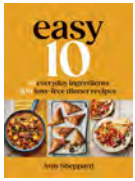


Speedy 10
9781837836567
$32.00 | Hardcover



Easy 10
9781837833191
$29.99 | Hardcover

Veggie 10

10 Everyday Ingredients, 100 Delicious Meat-free Dinners

Amy Sheppard

May 2027 | Hardcover | CKB085000
$32.00 | 9781807121419
240 Pages | 7½ x 10 in
Full-color Photography

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10 hero ingredients, 100 recipes for delicious and simple veggie dinners.

Lots of us want to cook and eat more veggie meals, whether for health reasons, lifestyle choices or just because meat and fish prices have never been higher. In *Veggie 10*, bestselling author Amy Sheppard offers us 100 delicious, meat-free recipes using everyday ingredients that most of us buy every week.

Veggie 10 focuses on simple, flavor-packed dishes that make the most of ten staple ingredients: **lentils**, **beans**, **tofu**, **potatoes**, **rice**, **pasta**, **cheese**, **pastry**, **tomatoes** and **onions**. With ten recipes showcasing each ingredient, Amy shows you how to turn these affordable essentials into meals you'll want to cook again and again. There are clever shortcuts, handy tips and flexible swaps throughout – including ways to adapt recipes for different diets or tastes and make the most of what you already have at home. This is the only veggie cookbook you need to bring more variety to your meals.

Amy Sheppard is a food writer, social media influencer and mother of two boys. She writes recipes and creates videos for brands and supermarkets. She is the author of *Hob, The Savvy Shopper, Easy 10, Speedy 10* and *Veggie 10*. @amysheppardfood

- Next title from the bestselling author of *Easy 10* (over 45k copies sold worldwide) and *Speedy 10*
- Prioritizes real ingredients over ultra-processed meat substitutes
- Amy has an engaged audience of 2.9 million across social media (Instagram: 1.2million, Facebook: 660k, and Tiktok: 710k), many of whom have been asking her when she is going to write a veggie cookbook!

Spiced Coconut & Lentil Rice

FEEDS 4

oil, for frying
1 large onion, finely sliced
280g (9½oz) white basmati rice
500ml (17fl oz) hot vegetable stock
2 garlic cloves, finely chopped
1 tsp ginger paste
1 tsp chilli powder
1 tsp ground turmeric
1 tsp ground coriander
1 tsp ground cumin
400ml (14fl oz) can full-fat coconut milk
400g (14oz) canned green lentils, drained
400g (14oz) can chopped tomatoes
salt and freshly ground black pepper

TIPS & SWAPS

Stir in 2–3 cubes of frozen spinach for the last few minutes of cooking.

This is a great way to use up the veg you have in the refrigerator. Baby corn, courgette (zucchini), sugar snap peas and (bell) peppers would all be lovely in this.

This is a dinner made for leftovers! It makes a lovely lunch the day after and freezes really well too, so it's also a great one for batch cooking!

This is a proper store-cupboard dinner. It's one of those delicious throw-together dinners that you can make using canned and packet ingredients that you probably already have. It's super-simple; in fact, so simple that you won't believe how good it tastes!

1. Heat a drizzle of oil in a large, lidded non-stick saucepan. Add the onion and fry over a medium heat for 5 minutes, stirring regularly.
2. Meanwhile, put the rice in a sieve (strainer) and rinse thoroughly to remove the starch, then drain.
3. Stir the garlic, ginger paste and spices into the onions and fry for 1 minute. Add the drained rice, vegetable stock, coconut milk, lentils and chopped tomatoes. Season with salt and pepper and stir. Bring to the boil, cover the pan with the lid and simmer for 10 minutes, or until the rice is tender and the sauce has thickened. Stir occasionally so that the rice doesn't stick to the bottom of the pan during cooking.
4. Remove the pan from the heat, give the contents a stir, then cover again with the lid and leave to rest for 3 minutes before dividing between 4 bowls. Serve with naan bread and a little crispy chilli oil, if you have any.



Smoky Chickpeas with Garlic Butter Couscous

FEEDS 4

For the chickpeas:
oil, for frying
7 rashers (strips) smoked bacon
1 red onion, finely chopped
1 red (bell) pepper, deseeded and finely chopped
1 yellow (bell) pepper, deseeded and finely chopped
1 garlic clove, finely chopped
2 tsp smoked paprika
2 tsp red pesto
1 Tbsp honey
400g (14oz) can chickpeas, drained
400g (14oz) can chopped tomatoes
100g (3½oz) feta cheese, crumbled
salt and freshly ground black pepper

For the couscous:
220g (7¾oz) dried couscous
310ml (10¾fl oz/scant 1¼ cups) boiling water
2 garlic cloves, finely chopped
1 tsp dried parsley
50g (1¾oz) butter

TIPS & SWAPS

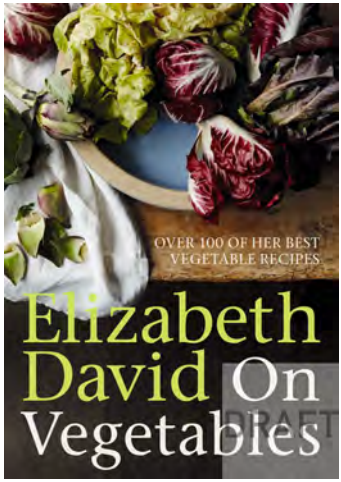
Swap the bacon rashers for 100g (3½oz) of sliced chorizo.

Use the best chickpeas you can – jarred ones are more expensive, but they're usually bigger and softer.

You know when you eat something so often, you kind of ruin it for yourself, then one day you realize you hardly ever eat it anymore? I did that with couscous. I had forgotten how quick it is to make and how filling it is. This dinner has me obsessed again! It's the perfect combo – garlic butter couscous is a quick and easy way to add a lot of flavour. And it makes a great lunch too – just add pan-fried courgettes and feta.

1. Heat a drizzle of oil in a large, non-stick frying pan (skillet). Add the bacon and fry over a medium-high heat for 5 minutes until cooked. Remove the bacon from the pan and use scissors to cut it into 1–2cm (about ½ inch) pieces, then set aside.
2. Add a little more oil to the pan, if needed, along with the red onion and peppers. Fry over a medium heat for 5 minutes.
3. Meanwhile, tip the couscous into a bowl and season with salt and pepper. Add the measured boiling water and give it a stir.
4. Once the onions and peppers are soft, add the garlic to the pan along with the smoked paprika, red pesto and honey. Fry for 2 minutes.
5. Stir the chickpeas and chopped tomatoes into the pan, then add the reserved cooked bacon. Half-fill the empty tomato can with water and add it to the pan. Season with salt and pepper, then bring to the boil before simmering for 5 minutes.
6. Put the finely chopped garlic for the couscous in a small microwaveable bowl with the dried parsley and butter. Season with salt and pepper, then microwave on high for about 45 seconds and give it a stir.
7. Fluff up the couscous. Pour the melted garlic butter over the top and stir until all the couscous grains are coated.
8. Divide the couscous between 4 bowls and top with the chickpeas. Finish with crumbled feta.





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On Vegetables

Over 100 of Her Best Vegetable Recipes

Elizabeth David

May 2027 | Hardcover | CKB085000
$35.00 | 9781807122089
224 Pages | 6¾ x 9¾ in
Full-color Photography

Culinary legend Elizabeth David revolutionized British cooking, with her recipes bringing the color and vibrancy of sunnier climes to kitchens everywhere.

In this new and updated edition of one of her only photographically illustrated cookbooks, Elizabeth's best and most-loved vegetable recipes are celebrated. The chapters include recipes for soups, salads and sides as well as pastas, rice dishes and other main meals. Featuring a range of delicious, timeless dishes, this is a charming collection for anyone wanting to give vegetables a starring role in the kitchen.

Elizabeth David lived in France, Italy, Greece, Egypt and India, learning the local dishes and cooking them in her own kitchens. Her first book *Mediterranean Food*, was published in 1950 to great acclaim and was followed by *French Country Cooking* (1951), *Italian Food* (1954), *Summer Cooking* (1955), *French Provincial Cooking* (1960) and *English Bread and Yeast Cookery*, winner of the 1977 Glenfiddich Writer of the Year Award. *An Omelette and A Glass of Wine*, a selection of her journalistic work, was published in 1984. She was made Chevalier de l'Ordre du Merite Agricole in 1984, awarded the OBE in 1976 and the CBE in 1986.

- One of the only Elizabeth David collections to have photography
- Revised and updated in a gift format with new essays and photography
- Timeless vegetarian recipes from across Europe – this deserves to be a new classic

Minestra di lenticchie e pasta

Lentil soup with pasta

A warming winter soup.

A medium-sized onion, olive oil, 3 or 4 large tomatoes, several cloves of garlic, a stick of celery, 175g / 6oz of brown lentils, salt, pepper, a bunch of parsley or mint, 2.2 litres / 3½ pints of water, 60g / 2oz of pastine *(pasta made in the shape of long grains of rice) or broken-up spaghetti.*

Fry the thinly sliced onion in olive oil, then add the peeled and quartered tomatoes, the chopped garlic, and the celery cut into short lengths. After 5 minutes put in the lentils and stir them so that they absorb the oil. Season them, and add the parsley or mint. Pour over 2.2 litres / 3½ pints of hot water, and let the soup cook fairly fast for about an hour, when the lentils should be done. Throw in the pasta and cook for 10 minutes more.

Enough for six people.

Potage de lentilles à l'oseille

Lentil and sorrel soup

Cook 125g / ¼lb of green or brown lentils in 1.5 litres / 2½ pints of water until the lentils are quite tender, adding salt only towards the end. Add about 125g / ¼lb of sorrel, washed, chopped and cooked in butter; blend or sieve the whole mixture. Heat up, and if too thick add more water or, better, a little stock; taste for seasoning – a little sugar may be necessary. Stir in a good lump of butter before serving.

Enough for four.

NOTE Watercress may quite successfully be used instead of the sorrel.









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9781807122188

Easter Bakes

Sweet Treats to Celebrate Easter

Christophe Felder and Camille Lesecq

January 2027 | Hardcover | CKB004000
$14.99 | 9781807122188
96 Pages | 5¾ x 8½ in
Full-color Photography

Celebrate the sweetest season with irresistible Easter bakes!

From light after-lunch bites to showstopping chocolate centerpieces, through colorful treats for Easter gifting and spring-inspired desserts, *Easter Bakes* is packed with delicious recipes to brighten your holiday table. Whether you're an experienced baker or just getting started, you'll find plenty of easy-to-follow ideas to share with family and friends.

Perfect for Easter gatherings, cozy afternoons and everything in between, these feel-good bakes are guaranteed to bring a little extra joy to the season. With classic bakes, sweet seasonal favorites and LOTS of chocolate, make this Easter your most delicious yet!

Christophe Felder is a French pastry master based in Alsace, France. In 2009 he founded his own pastry school with the intention of teaching home cooks patisserie skills.

Normandy-born **Camille Lesecq** is a pastry chef based in Alsace, France. His previous books include *Ma petite pâtisserie*, written in collaboration with Christophe Felder.

- Easter has transformed from a solemn religious observance into one of the most significant retail events on the American calendar worth $25billion
- Easter is a time for families and friends to gather, with accompanying food and drink items for at-home celebrations
- This collection includes recipes for making your own Easter eggs, cakes in the shape of Easter animals, an Easter nest with candy, and, of course, bespoke chocolate truffles

Préparation
2 heures

Cuisson
30 minutes

Easter Nest Cake

Ingrédients
pour 8 personnes

La génoise vanille
4 œufs
120 g de sucre semoule
120 g de farine T45
1 cuillerée à café de vanille en poudre
20 g de beurre fondu

La crème mousseline vanille
35 cl (350 g) de lait
1 gousse de vanille
2 œufs
80 g de Maïzena®
120 g de sucre semoule
160 g de beurre

Le sirop à la vanille
5 cl (50 g) d'eau
30 g de sucre semoule
1 pincée de vanille en poudre

La cuisson et la décoration
Beurre fondu et farine pour le moule
150 g de chocolat blanc
Bombe de beurre de cacao rose (FCB®)
Lapins en chocolat

Ustensiles
1 moule à kougelhopf de 20 cm de diamètre
1 pinceau
1 spatule en Inox
1 poche munie d'une douille plate ou aplatie
1 poche à douille munie d'un embout très fin
1 plaque de granit (ou de marbre) au congélateur

La génoise vanille

Préchauffez le four à 170 °C. Dans un récipient, fouettez les œufs et le sucre légèrement pour mélanger. Posez le récipient sur un bain-marie et fouettez durant 2 à 3 minutes : la pâte ne doit pas être chaude, mais tempérée.

Hors du bain marie, fouettez au batteur jusqu'à pouvoir former un ruban. Versez la farine et la vanille sur la surface de la pâte, et mélangez délicatement avec une Maryse. Tout en mélangeant, ajoutez le beurre fondu.

À l'aide d'un pinceau, enduisez abondamment le moule à kougelhopf de beurre fondu. Farinez-le légèrement. Versez la pâte dans le moule et mettez à cuire au four à 170 °C pendant 30 minutes. Démoulez à la sortie du four et laissez refroidir.

La crème mousseline vanille

Dans une casserole, faites bouillir le lait et la gousse de vanille (fendue et grattée). Fouettez les œufs, la Maïzena® et le sucre jusqu'à l'obtention d'une masse onctueuse. Versez doucement une partie du lait bouillant sur la préparation et mélangez. Ajoutez le reste de lait, reversez dans la casserole, et faites cuire la crème jusqu'à ébullition, ajoutez ensuite le beurre et fouettez bien.

Le sirop à la vanille

Mélangez l'eau chaude, le sucre et la vanille.

Le montage

Au batteur à vitesse moyenne, avec un fouet, mélangez la crème mousseline, en chauffant le bol au chalumeau : la crème doit être lisse. Attention, si la crème est froide, mélangez tout doucement, sinon le beurre qui est froid se sépare.

Coupez la génoise refroidie en trois parts égales dans l'épaisseur avec un couteau scie. Imbibez chaque biscuit de sirop. Puis répartissez un tiers de la crème au milieu du premier biscuit et lissez la avec une spatule en Inox. Recommencez l'opération.

Masquez les contours du biscuit de crème à l'aide d'une poche munie d'une douille plate.

Faites fondre le chocolat blanc dans un bain-marie, laissez-le un peu refroidir afin qu'il ait une consistance sirupeuse. Remplissez-en une poche à douille munie d'un embout très fin.

Sur la plaque de granit froide, en allant et venant, déposez de longs filaments de chocolat blanc en les serrant les uns contre les autres. Ils vont immédiatement durcir au contact du granit glacé. Soulevez-les ensemble à l'aide d'une spatule et disposez-les autour du gâteau, pulvérisez avec une bombe de beurre de cacao rose (facultatif) ou saupoudrez de brisures de macaron rose, et posez les petits lapins.



Préparation
30 minutes

Repos
3,5 jours

Crystaline Eggs

Ingrédients
pour 30 à 50 œufs

La pâte d'amande maison
330 g de poudre d'amandes
310 g de sucre glace
2 gouttes d'essence d'amande amère
1 cl (10 g) d'eau de fleur d'oranger
14 de gousse de vanille
60 g de blancs d'œufs

La finition
Colorant alimentaire (facultatif)
Sucre glace (pour façonner les œufs)

Le sirop pour cristalliser les œufs
975 g de sucre semoule
37 cl (370 g) d'eau

La pâte d'amande maison

Versez la poudre d'amandes et le sucre glace dans un robot mixeur muni d'un couteau. Versez l'essence d'amande amère, l'eau de fleur d'oranger et les graines de la gousse de vanille. Mixez quelques minutes en versant les blancs d'œufs petit à petit jusqu'à l'obtention d'une pâte lisse de couleur crème.

La pâte a légèrement chauffé, c'est normal, laisser-la bien refroidir.

Vous pouvez si vous le souhaitez colorer une partie de la pâte avec du colorant alimentaire, mais nature, c'est très bien aussi.

Faites des boudins de 2 cm de diamètre à l'aide de sucre glace, et coupez des morceaux de différentes tailles. Roulez les morceaux en boules avec la paume de vos mains (et toujours du sucre glace si la pâte colle), puis façonnez-les en forme d'œufs.

Laissez sécher une nuit, afin que la pâte d'amande fige encore.

Le sirop pour cristalliser les œufs

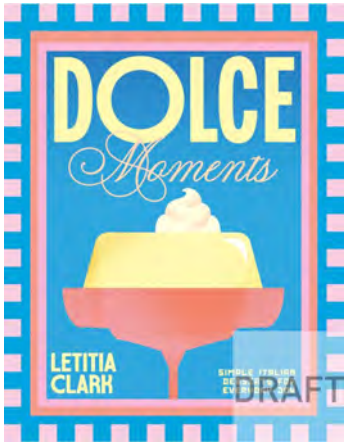
Versez le sucre dans une casserole, ajoutez l'eau, faites cuire à feu doux en remuant doucement jusqu'à ébullition. Laissez refroidir.

Pendant ce temps, déposez les œufs dans un plat creux recouvert d'une feuille de papier sulfurisé.

Lorsque le sirop est bien froid, versez-le sur les œufs de manière à les immerger en totalité. Recouvrez le tout d'une feuille de papier sulfurisé.

Laissez cristalliser pendant 2 jours à température ambiante. Sortez les œufs et laissez-les s'égoutter sur une grille durant au moins 1 journée.





Dolce Moments

Italian Desserts for Everyday Joy

Letitia Clark

July 2027 | Hardcover | CKB004000
$26.99 | 9781807122133
224 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss





For the Love of Lemons
9781784886202
$40.00 | Hardcover



Wild Figs and Fennel
9781784886189
$45.00 | Hardcover

Make every day a little sweeter with 50 irresistible Italian-inspired recipes from Letitia Clark.

From a slice of cake with your morning coffee to a spoonful of something creamy after dinner, *Dolce Moments* celebrates the small pleasures that make a day delicious. Through chapters Morning Dolce, Afternoon Pick-me-up, Sweet Centerpieces, Sweets by the Spoon and A Little Something After, discover recipes to suit every mood and occasion. Start the day with a cream-filled Maritozzo, brighten an afternoon with a buttery Semolina Shortbread cookie, or impress your dinner guests with a spectacular Ricotta, Pear & Hazelnut Layer Cake. Linger over Toasted Fig Leaf Panna Cotta or Blackberry Mascarpone Ripple gelato, while classic, chewy Amaretti make the perfect bite to finish a meal.

With beautifully styled photography and charming illustrations to accompany Letitia's evocative writing, *Dolce Moments* is an invitation to slow down, make something delicious and find a little sweetness in every day.

Letitia Clark is a food writer, illustrator and chef. After completing the Leiths diploma in Food and Wine she went on to work in some of London's top restaurants, including Spring, Morito and The Dock Kitchen, She now lives in Sardinia, where she continues to write, as well as continuing her work as an illustrator.

- Celebrates the Italian tradition of making time for something sweet throughout the day
- An irresistible mix of simple everyday treats and impressive desserts for sharing
- Recipes were previously published in *La Vita è Dolce* (2021), now presented in a smaller, more giftable format, beautifully illustrated and photographed throughout



Candied Clementine, Fennel Seed & Polenta Cake

I dreamt up this cake when I was eating an orange and fennel salad. I thought to myself, this combination is so good, and fennel is so sweet and fragrant, that it tastes almost like pudding. Perhaps it could be?

Fennel seeds add a faintly anise back-note, and are often used in Italian cakes and biscuits. They match beautifully with citrus. The polenta gives the cake a pleasing grittiness. Try to find really good, juicy clementines. This also works very well as a loaf cake, if you'd prefer to make it that way.

Serves 8–10

FOR THE CANDIED CLEMENTINES
4 clementines
350g (12 oz/1¾ cups) sugar

FOR THE CAKE
250 g (9 oz) unsalted butter at room temperature, plus extra for greasing
250 g (9 oz/1 cup, plus 2 tbsp) sugar
pinch of salt
4 eggs
190 g (6¾ oz/1½ cups) 00 or plain (all-purpose) flour
150 g (5 oz/1 cup) polenta or fine cornmeal
2 tsp fennel seeds, gently ground in a pestle and mortar, plus extra to garnish
1 tbsp baking powder
zest and juice of 5 tart clementines
3 tbsp natural yoghurt, plus extra to serve

First, candy the clementines. Slice them into thin discs (2–3 mm in thickness), put them in a medium saucepan and cover with 570 ml (1 pint) of water. Bring to the boil then drain and discard the water. Pour over the same amount of fresh water and repeat the process.

Add the sugar and another 570 ml (19 fl oz/scant 2½ cups) of fresh water. Put over a low heat and cook gently for 40–60 minutes, or until the liquid is reduced and the oranges are soft, shiny and candied (keep an eye on them towards the end as they will burn terrifyingly easily). Set aside to cool.

Preheat the oven to 160°C/320°F/Gas 2. Grease a 23 cm (9 in) cake tin with butter and line with baking parchment.

For the cake, in a mixing bowl using an electric whisk (or in the bowl of a stand mixer), beat the butter, sugar and salt until light and fluffy. Add the eggs, one by one, mixing well between additions, until incorporated. Fold in the flour, polenta, fennel seeds and baking powder. Mix the zest and juice of the clementines with the yoghurt and stir this into the mixture.

Spoon the mixture into the prepared tin and bake for around 50 minutes. Insert a skewer or spaghetti strand to check it's done (see p. 282).

Leave to cool on a wire rack, then transfer to a serving plate and garnish with the candied clementines and their syrup.

Sprinkle with a few extra fennel seeds, if you like, and serve with a large dollop of yoghurt.

Sparkling Lemon Sorbetto in Lemons

Lemon sorbetto, or simply sorbetto as it is known here in Sardinia, is an example of one of the purest and simplest of sorbets (originally made from just three ingredients: water, sugar and lemon) that has become mass-produced.

Most bars and trattorias will have a large plastic machine constantly churning a slushy white lemon sorbetto mix to be sold in little champagne flutes with a straw at the end of a meal. It has a fizziness and freshness (like a sherbert), I wanted to replicate in my own kitchen. It is the most refreshing thing in the world, and I am convinced that the slight saltiness of a natural sparkling water enhances the zing. Serve in the hollowed-out lemon shells for added effect.

Makes MAKES 1 LITRE (34 FL OZ/ 4 CUPS), ENOUGH TO FILL AROUND 6 LEMONS

250 ml (8½ fl oz/1 cup) lemon juice (roughly the juice of 6 small lemons), plus the zest of 1 lemon
280 g (10 oz/1¼ cups) sugar
100 ml (3½ fl oz/scant ½ cup) water
200 ml (7 fl oz/scant 1 cup) fizzy water (use a salty brand like San Pellegrino)

If you wish to serve this inside the lemons, cut off 1 cm (½ in) from the bottom of the fruits to create a flat surface for them to stand upright. Cut the top off (a larger 2–3 cm (3/4–1¼ in) here to create a good 'hat') and reserve as a lid. Scoop out all of the flesh as if preparing a Halloween pumpkin and squeeze the flesh through a sieve to obtain the juice for your sorbetto. Freeze the lemon shells before using them to serve the sorbet; they look much more effective slightly frosty, and will keep the sorbetto colder for longer.

Finely grate the zest from one of the lemons and put this in a small saucepan.

Add the sugar and the still water to the saucepan and bring to the boil. Simmer for 3–5 minutes until syrupy.

Strain the syrup through a sieve into a bowl (discard the zest). Stir in the lemon juice and the fizzy water.

Transfer to an ice-cream machine and churn according to the manufacturer's instructions. (Or to make by hand, see p 176.)

Serve in the hollowed-out lemons.





View on Edelweiss

9781807121792

Drink Up

Nourishing Drinks To Revive, Restore and Rebalance: Tonics, Teas, Shots, Smoothies, Kombucha, Kefir, Matcha & More

Ditte Ingemann, Translated by Ian Giles

February 2027 | Hardcover | CKB008000
$24.99 | 9781807121792
240 Pages | 6¾ x 8¾ in
Full-color Photography

How can you boost your wellbeing every day in an affordable and enjoyable way? Optimize your health with this collection of naturally nutritious drinks.

Since ancient times, humanity has developed liquids with healing, soothing and life-enhancing properties, and Ditte Ingemann has been inspired by these to create a modern curation of recipes to restore, revive and rebalance.

Functional drinks have never been more popular and are often seen as a nutritional alternative to alcoholic beverages. But they can be expensive and contain hidden ingredients, including processed sugar. These recipes are packed with goodness and taste delicious. From fruity smoothies and herbal teas to seasonal tonics and warming hot chocolates, there is something for everyone.

Ditte Ingemann is a cookbook author, food stylist and photographer with a bachelor's degree in nutrition and health. She lives in Copenhagen, Denmark.

- The functional drinks market is quickly expanding, but drinks can be expensive and not always as healthy as they say they are. Much more beneficial and cheaper to make your own!
- Probiotic and prebiotic drinks are in high demand. Categories like kombucha, kefir, and matcha are experiencing double-digit growth as consumers focus on holistic health
- 60% of Gen Z consumers use functional drinks as a substitute for alcohol at social events, combining health benefits with a desire for non-alcoholic options
- Covers all the buzzword drinks - tonics, shots, teas, smoothies, switches, kefir, kombucha, kvass, matcha, chai, cacao, cold coffee and much more!



Chamoyada

Sweet, sour and spicy flavours await in this frozen Mexican mouthful. Enjoy it on a hot day, perhaps as an alternative to a dessert.

~ ~ ~

Chamoyada is a fresh, summery, Mexican frozen drink, spiced up with a special chilli sauce called chamoy: a sweet and spicy sauce made of dried fruit, hibiscus and chilli. Here is my version of the popular Mexican drink – with mango, pineapple, chilli and lime. The mango contains *mangiferin* and research is being conducted into whether this special compound can help fight cancer. Meanwhile, the *bromelain* in the pineapple can reduce inflammation and help with inflammatory conditions such as arthritis and other types of pain in muscles and joints.

If you're worried about the sugar and calorific content of sweet fruits such as mango and pineapple, consider that they're naturally sweet. If the drink replaces a classic dessert with a high sugar and fat content, there are probably health benefits gained from it.

Tajín is a Mexican spice that is known for its special combination of chilli, lime and salt. It should be used as a garnish on the rim of the glass to give a strong and salty flavour to the drink. However, you can easily omit this step or use a different ground chilli if you can't get Tajín.

If you can't get chamoy either, use a different type of sweet and spicy chilli sauce.

Chamoyada is also known as mangonada. If you travel in Mexico, you will typically find the drink at street vendors and in ice-cream shops.

Hydrating tropical smoothie with spirulina

1 GLASS

100 g (3½ oz) frozen mango
100 g (3½ oz) frozen pineapple
100 g (3½ oz) frozen kale
½ ripe avocado
10 g (¼ oz) fresh ginger root, finely grated
2 tsp spirulina
400 ml (13 fl oz/generous 1¾ cups) coconut water

TIP

Spirulina is an algae with a slightly strange, intense taste that is reminiscent of seaweed (which is also an algae). If you put this extremely nutritious spirulina in a smoothie, the algae taste is camouflaged a bit by the other flavours. The green powder can be bought in both physical and online health-food stores.

Mango and bananas are joined by kale, avocado and spirulina in this tropical smoothie that is perfect for a hot summer's day.

~ ~ ~

There are heaps of electrolytes in this smoothie, which is rich in potassium, magnesium and sodium. That's why it is absolutely brilliant on days when you've sweated a lot – or are nursing a hangover!

The tropical fruits in the drink have slightly different strengths. Research is being conducted into whether the special compound found in mango, *mangiferin*, can help fight cancer. The compound *bromelain*, found in pineapple, seems to reduce inflammation and help with inflammatory disorders such as arthritis and other types of pain in the muscles and joints.

The drink also contains dietary fibre, healthy monounsaturated fat from the avocado, some good omega-3 fatty acids from the spirulina and anti-inflammatory power from the kale.

POTENTIAL HEALTH BENEFITS

- Electrolytes for the balance of fluids
- Support for the immune system
- Reduced inflammation
- Lower levels of cholesterol

METHOD

Put all the ingredients in a blender. Blend it all together into a creamy and uniform smoothie. Pour your smoothie into a glass and drink it immediately.





View on Edelweiss

9781807122669

Ube

50 Recipes using Ube

Sarah Bounoua

March 2027 | Hardcover | CKB085000
$20.99 | 9781807122669
144 Pages | 5¾ x 8½ in
Full-color Photography

Ube – the perfectly purple ingredient the world has gone crazy for!

Discover the versatility of this much-loved purple yam, with 50 recipes for sweet treats, savory dishes and drinks. This unique ingredient adds not only spectacular color but subtle, sophisticated flavor to everything from brownies to bao buns.

Whether you want to give your morning latte a vibrant makeover or try your hand at making traditional ube-filled pandesal, *Ube* is your essential guide to cooking with this extraordinary ingredient. From classic Filipino favourites to inventive modern creations, these recipes will inspire you to bring a splash of purple to every meal.

Sarah Bounoua is a recipe creator who loves testing new things, always with the same mindset: making the most of every ingredient – and above all, avoiding waste. Ever since she discovered ube, she's been putting it in everything.

- Ube is the new matcha! Discover the vibrant purple ingredient fast becoming a global food trend
- 50 sweet, savory and drink recipes showcase just how versatile ube can be
- Bold, eye-catching design and a giftable format make this a standout package for ube lovers and foodies alike

Ube Flan

Prep 10 minutes | **Cook** 7 minutes | **Rest** 2h 30 | **Makes** 5

Learn how to make a rich and indulgent Filipino Flan without milk or eggs! All you need is agar agar powder and 5 other simple vegan ingredients!

50ml maple syrup
180g rolled oats
100g nuts of choice (we used almonds and cashew nuts)
5g matcha
20g grated coconut
50g dark chocolate chips
60g coconut oil
pinch of salt

TOPPINGS

Orange
Blackberries
Blueberries
Mint leaves

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Creamy Ube + Coconut Soup

Prep 20 minutes | **Cook** 15 minutes | **Serves** 4

Learn how to make this easy and cozy soup recipe with just a handful of simple ingredients and less than an hour of your time. It perfect for the winter months so dang good! Plus, it's vegan!

50ml maple syrup
180g rolled oats
100g nuts of choice (we used almonds and cashew nuts)
5g matcha
20g grated coconut
50g dark chocolate chips
60g coconut oil
pinch of salt

TOPPINGS

1 sprig of thyme
100ml cream
chopped pistachios
1 pear, thinly sliced

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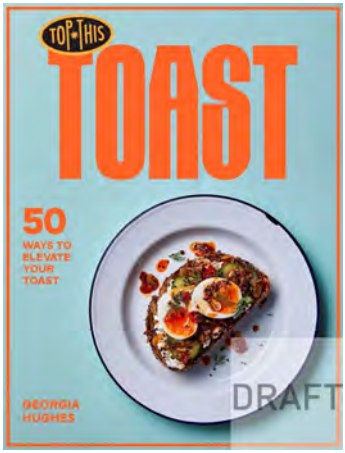

View on Edelweiss

9781807121938

Top This Toast

50 Ways to Elevate Your Piece of Toast

Georgia Hughes

April 2027 | Hardcover | CKB101000
$21.99 | 9781807121938
144 Pages | 6¼ x 8¼ in
Full-color Photography

Take a humble slice of toast and turn it into something exciting.

Start with the perfect golden, crisp base, layer on bold, flavor-packed toppings, and finish with simple touches that elevate every bite. From spicy chorizo beans and miso-glazed mushrooms to mango halloumi and crispy kale or tahini chicken on toast, pile your slice high and tuck in.

With recipes ready in under 30 minutes and using fewer than 10 ingredients, *Top This: Toast* is all about smart, satisfying cooking for real life — quick to assemble, endlessly adaptable, and full of punchy flavor. No fuss, no complexity — just clever, craveable food on toast.

Georgia Hughes is a chef with experience working with brands such as Merchant Gourmet, Waitrose and Heinz. A Producer at Channel 4 Served, she has previously hosted sell-out supper club events and has worked as a private chef. In 2024 she won the Good Food's Future Star competition.

- All recipes take under 30 minutes
- All recipes use under 10 ingredients
- Toast is a perennial subject – everyone has a loaf of bread in their kitchen. It's an affordable, accessible ingredient



AJI VERDE CHICKEN

SERVES XX

TIME XX MINS

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350g baby new potatoes
2 fillets salmon
70g sun-dried tomatoes
250g pouch pre-cooked puy lentils
Two handfuls of rocket

DRESSING
1 echalion shallot, very finely chopped
3 tbsp oil from the sundried tomatoes or olive oil
Juice of ½ lemon
2 tsp honey
1 tbsp apple cider vinegar
1 tsp english mustard
Handful of parsley, chopped

TOPPINGS
50g Feta
Pumpkin seeds
Pickled red onions

METHOD

1. If large, slice the potatoes in half and boil for 15 minutes until tender before draining.
2. While these cook, make the dressing by whisking together the shallot, sun-dried tomato oil, lemon juice, honey, apple cider vinegar, mustard, and chopped parsley. Set aside for 10 minutes to allow the shallots to soften and mellow slightly.
3. Pat the salmon fry and season the salmon generously with salt and pepper.
4. Heat 2 tbsp olive oil in a frying pan over a medium-high heat. Place the salmon skin-side down and cook for about 10 minutes until the skin is crisp. Avoid moving it around in the pan.
5. Reduce the heat, flip the salmon and cook for a further 2 minutes, or until just cooked through.
6. In a large bowl, combine the warm potatoes, puy lentils straight from the pouch, sun-dried tomatoes, rocket and dressing.
7. Plate up and flake over the salmon fillets.
8. Top with crumbled feta, pumpkin seeds and pickled red onions.



COTTAGE CHEESE, FRESH TOMATOES AND HERB OIL

SERVES XX

TIME XX MINS

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2 fillets salmon
70g sun-dried tomatoes
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Two handfuls of rocket

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Juice of ½ lemon
2 tsp honey
1 tbsp apple cider vinegar
1 tsp english mustard
Handful of parsley, chopped

TOPPINGS
50g Feta
Pumpkin seeds
Pickled red onions

METHOD

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6. In a large bowl, combine the warm potatoes, puy lentils straight from the pouch, sun-dried tomatoes, rocket and dressing.
7. Plate up and flake over the salmon fillets.
8. Top with crumbled feta, pumpkin seeds and pickled red onions.



View on Edelweiss

9781807121914

Top This Potato

50 Ways to Elevate Your Potato

Georgia Hughes

April 2027 | Hardcover | CKB101000
$21.99 | 9781807121914
144 Pages | 6¼ x 8¼ in
Full-color Photography

Take the ultimate comfort ingredient and pile it high with flavor.

Whether crispy, roasted, smashed or baked, potatoes become the foundation for bold, satisfying meals. Build layers of texture and taste — from loaded 30-minute ragu fries and chilli cheese smashed potatoes to herby yoghurt-topped roast potatoes and baked potatoes with sticky miso butter.

Ready in under 30 minutes and made with fewer than 10 ingredients, *Top This: Potato* transforms everyday staples into standout dishes. It's all about maximum flavor with minimal effort — hearty, flexible, and impossible to resist.

Georgia Hughes is a chef with experience working with brands such as Merchant Gourmet, Waitrose and Heinz. A Producer at Channel 4 Served, she has previously hosted sell-out supper club events and has worked as a private chef. In 2024 she won the Good Food's Future Star competition.

- All recipes take under 30 minutes
- All recipes use under 10 ingredients
- Baking potatoes are extremely cheap and incredibly versatile



LOADED SWEET POTATO FRIES WITH WASABI MAYO, CRISPY MUSHROOMS

SERVES 2

TIME 20 MINS

600g Sweet potatoes
Garlic granules
5 spice
2 tbsp oil
Salt
Meg optional
½ tsp paprika

1 tsp Wasabi
65g Mayo
Juice of ½ Lime

CRISPY MUSHROOMS
¼0g oyster mushrooms
60g cornflour
1 tsp white pepper
1 tsp Chinese 5 spice
1 tsp paprika
1 tsp salt
0.5 tsp pepper
Vegetable oil (for shallow frying)

TOP WITH
Fresh chilli
Coriander
Pickled onions
Sesame seeds
Sriracha

METHOD

1. Cook chips for 20 at 180 in fryer or for 35-40 min at 190 in the oven.
2. For the mushrooms, mix the cornflour, white pepper, 5 spice, paprika and seasoning in a bowl. Tear larger ones in half and coat with the mixture well.
3. Heat 2-3cm of veg oil in a pan and test heat with a little mushroom, it should sizzle.
4. Fry around 1/3rd of the mushrooms at a time for 2 mins on each side. Then drain a paper towel.
5. In the meantime, mix the mayo, wasabi paste and lime juice and set aside.
6. When the fries are cooked, top with the crispy mushrooms, wasabi mayo, fresh chillis, coriander, pickled onions, sriracha and sesame seeds.



SALMON, SUNDRIED TOMATO & LENTIL SALAD

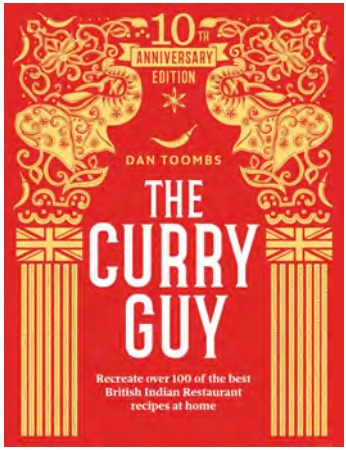
350g baby new potatoes
2 fillets salmon
70g sun-dried tomatoes
250g pouch pre-cooked puy lentils
Two handfuls of rocket

DRESSING
1 echalion shallot, very finely chopped
3 tbsp oil from the sundried tomatoes or olive oil
Juice of ½ lemon
2 tsp honey
1 tbsp apple cider vinegar
1 tsp english mustard
Handful of parsley, chopped

TOPPINGS
50g Feta
Pumpkin seeds
Pickled red onions

METHOD

1. If large, slice the potatoes in half and boil for 15 minutes until tender before draining.
2. While these cook, make the dressing by whisking together the shallot, sun-dried tomato oil, lemon juice, honey, apple cider vinegar, mustard, and chopped parsley. Set aside for 10 minutes to allow the shallots to soften and mellow slightly.
3. Pat the salmon fry and season the salmon generously with salt and pepper.
4. Heat 2 tbsp olive oil in a frying pan over a medium-high heat. Place the salmon skin-side down and cook for about 10 minutes until the skin is crisp. Avoid moving it around in the pan.
5. Reduce the heat, flip the salmon and cook for a further 2 minutes, or until just cooked through.
6. In a large bowl, combine the warm potatoes, puy lentils straight from the pouch, sun-dried tomatoes, rocket and dressing.
7. Plate up and flake over the salmon fillets.
8. Top with crumbled feta, pumpkin seeds and pickled red onions.



The Curry Guy 10th Anniversary

Recreate Over 100 of the Best British Indian Restaurant Recipes at Home

Dan Toombs

May 2027 | Hardcover | CKB044000
$24.99 | 9781807122065
176 Pages | 6¾ x 8¾ in
Full-color Photography

Dan Toombs (aka The Curry Guy) has spent over two decades perfecting the art of replicating British Indian Restaurant cooking after travelling around the UK, sampling dishes, learning the curry house kitchen secrets and refining those recipes at home.

Dan's fans return to his recipes again and again because they really work. His foolproof, accessible recipes mean you can cook your favorite curries at home for less money and in less time than it takes to order takeout.

The Curry Guy shows all curry lovers around the world how to make classic curry sauces, including: tikka masala, korma, dopiazza, pasanda, madras, dhansak, rogan josh, vindaloo, karai, jalfrezi, bhuna and keema.

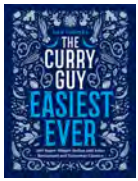
Popular vegetable and sides dishes are not to be forgotten! Enjoy aloo gobi, saag aloo and tarka dhal, plus samosas, pakoras, bhaji, and pickles, chutneys and raitas. And of course, no curry is complete without perfect pilau rice, crunchy poppadoms or pillowy naan to complete your curry house feast!

Dan Toombs (aka The Curry Guy) has perfected the art of creating recipes that taste just like a takeaway but in less time and for less money. Dan's first book, *The Curry Guy* (2017), was a bestseller; he is also the author of *Curry Guy Easy, Curry Guy Veggie, Curry Guy Light, Curry Guy Bible*, *Curry Guy Thai, Curry Guy BBQ, Curry Guy Chicken, Curry Guy Air Fryer, Curry Guy Slow Cooker* and *Curry Guy Easiest Ever*. He lives in Yorkshire with his curry-loving family.

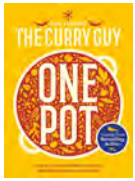
- *The Curry Guy* books have sold over half a million copies
- Over 250,000 loyal fans follow Dan's blog every month
- Updated and new recipes

View on Edelweiss

9781807122065



The Curry Guy Easiest Ever
9781807120801
$37.50 | Hardcover



Curry Guy One Pot
9781787139206
$40.00 | Hardcover

The simple stir-fried biryanis served at most curry houses simply don't compare to this slow-cooked kacchi biryani. I first tried it back in 2013 at Sheba on Brick Lane in London. It was so good I had to get the recipe! This is my take on their delicious and hugely popular dish.

KACCHI LAMB BIRYANI

SERVES 6–8

3 onions, finely sliced and fried (see p19), cooking oil reserved
1 leg of lamb, cut through the bone into 12 or more pieces*

FOR THE MARINADE

2 tbsp garlic and ginger paste (see p18)
420g (2 cups) plain yoghurt
Juice of 2 lemons
2 fresh green chillies, roughly chopped
1 tbsp ground cumin
1 tbsp garam masala (see p14)
½ tsp ground turmeric
1 tsp ground cinnamon
¼ tsp ground mace
½ tsp chilli powder
80g (1 oz) fresh coriander (cilantro) leaves, chopped
20g (½ oz) fresh mint leaves, chopped

FOR THE RICE

2 tbsp sea salt
Whole garam masala (1 cinnamon stick, 10 peppercorns, 2 bay leaf, 1 tbsp cumin seeds)
500g (1 lb) aged basmati rice
Peach of saffron threads infused with 100ml (1¼ cups) hot milk
60g (2 oz) fresh coriander (cilantro) leaves, chopped
20g (½ oz) fresh mint leaves, chopped
6 tbsp melted ghee
1 tbsp rose water
½ tsp ground cumin
Dried rose petals (optional)

Mix the marinade ingredients in a bowl with a quarter of the fried onions and 200ml (¾ cup) of cooled reserved oil. Add the lamb and rub the marinade into it. Cover and marinate overnight in the fridge.

To make the rice, when ready to cook, bring 1.5 litres (6 cups) water to a boil in a large pan. Add the salt, whole garam masala and rice, and simmer for 6 minutes. After the 6 minutes, remove half the rice from the water with a strainer and place in a small bowl. Cook the remaining rice for another minute and remove to a second bowl.

Now spoon about 5 tbsp of the reserved onion oil into a large, heavy-based saucepan and tip in the marinated meat and all of the marinade. Spread the first batch of rice, including any whole spices over the lamb. Cover with half the remaining fried onions and half the chopped coriander (cilantro) and mint.

Add the second bowl of rice on top and then the remaining fried onions and herbs. Spoon the melted ghee over the top layer, followed by the saffron-infused milk, the rose water and a sprinkle of cumin powder. Scatter some dried rose petals on top, if using.

Make a soft dough with water and flour and run it around the top of the pan and secure the lid tightly on top. Heat the biryani over a high heat for a couple of minutes. When you hear it simmering, reduce the heat to very low and cook for about 40 minutes. Don't be tempted to lift the lid.

After 40 minutes, your kitchen will smell amazing. Take your biryani to the table and unseal the lid. Lift it and enjoy the amazing aroma. Stir the meat from the bottom into the rice about three or four times and serve with your favourite raita.

* TIP: Ask your butcher to cut your leg of lamb into pieces.





Based on the bright flavours of Sri Lanka, chicken Ceylon is a good all-rounder. I prefer it really spicy hot and add a lot more fresh chillies and chilli powder than suggested in this recipe, so feel free to do that too. I've also taken the liberty of adding a few ingredients that are rarely included in curry-house Ceylon curries but are very Sri Lankan all the same.

CHICKEN CEYLON

SERVES 4 OR MORE AS PART OF A MULTI-COURSE MEAL

4 tbsp rapeseed oil or seasoned oil (see p7)
2 star anise
7.5cm (3in) piece of cinnamon stick or cassia bark
4 green cardamom pods, bashed
20 fresh or frozen curry leaves
2 tbsp garlic and ginger paste (see p18)
2 green bird's-eye chillies, finely chopped
2 tbsp coconut flour
1 tbsp finely chopped coriander (cilantro) stalks
1 tsp Kashmiri hot chilli powder
2 tbsp mixed powder (see p17)
1 tbsp tandoori masala (see p15)
½ tbsp freshly ground black pepper
125ml (½ cup) tomato purée (see p19)
625ml (2½ cups) base curry sauce (see p22), heated
800g (1¾ lb) tandoori chicken tikka (see p92)
125ml (½ cup) spice stock (see p24) or pre-cooked stewed chicken stock (see p26)
100g (3½ oz) block coconut, cut into small pieces
1 tsp dried fenugreek (methi) leaves
2 tbsp smooth mango chutney
1–2 tbsp raw cashew paste (see p19), optional
Sugar, to taste
Juice of 1 lime
1 tsp garam masala (see p14)
1 tbsp freshly chopped coriander, to finish
Salt

Heat the oil in a large pan over a medium-high heat until it is visibly hot. Add the star anise, cinnamon stick and cardamom pods, and stir around for about 30 seconds until fragrant; be careful not to burn them. Add the curry leaves and fry for 30 seconds until their scent fills the room.

Add the garlic and ginger paste and the chopped chillies. Both will sizzle in the pan as they release their moisture and flavour into the oil. When they quieten down, after about 30 seconds, add the coconut flour and mix it all together for a few seconds before adding the coriander stalks, chilli powder, mixed powder, tandoori masala, black pepper and tomato purée.

Now stir in about 250ml (1 cup) of the base curry sauce and let it reduce for about a minute, stirring the caramelized bits into the sauce. Add the pre-cooked chicken, the rest of the base curry sauce, the stock and block coconut pieces. Let the sauce simmer for about 5 minutes until you are happy with the consistency, only stirring if it looks like it is catching on the pan.

Stir in the dried fenugreek leaves, mango chutney and cashew paste, if using. Fish out the whole spices if you want and add salt and sugar to taste. Squeeze the lime juice over the top and sprinkle with the garam masala and chopped coriander to serve.



Foolproof Dough

Easy and Delicious Recipes for Breads, Buns, Bagels and More

Kate Wesson

March 2027 | Hardcover | CKB004000
$20.99 | 9781837835171
144 Pages | 6¼ x 8¼ in
Full-color Photography

Think dough is tricky? Think again.

With *Foolproof Dough*, you'll learn to make bakery-quality bread, buns and bakes at home with confidence. Clear, step-by-step methods and smart tips take the guesswork out of mixing, kneading and proofing, giving you reliable results every time.

From baguettes and bagels to buns and babka, through pillowy-soft milk bread, cheesy stuffed naan and flavor-packed pizzas, these delicious and achievable recipes will help you build real skills as you go. So whether you're making your first ever loaf or a seasoned baker looking to up your game, this is dough made simple – dependable, delicious and totally foolproof.

Kate Wesson is a food stylist with over two decades of industry experience. Having collaborated with countless authors, helping write and style their recipes over the years, it is a dream come true to finally write her own book.

- Dough made easy: simple, step-by-step recipes that guarantee great results
- Build confidence as you bake, with 60 reliable, skill-boosting recipes
- Both sweet and savory bakes, from classic loaves to indulgent treats

View on Edelweiss

9781837835171



Foolproof Batch Cooking
9781837834969
$20.99 | Hardcover



Foolproof Traybakes
9781837833238
$20.99 | Hardcover

PLAIN FOCACCIA VE

Growing up in Rome, my favourite sandwich was pizza bianca with mortadella. You'd show the guy behind the counter what size sandwich you were after, then he'd fill the bread with enough wafer-thin mortadella slices to feed a small village. This plain focaccia is a slightly thicker version, which I find more foolproof to make. For a thinner bread, more akin to pizza bianca, use a slightly larger tin.

500g (1lb 2oz) strong white bread flour
7g (2¼ tsp) fast-action yeast
or 14g (½oz) fresh yeast
350ml (1½ cups) lukewarm water
1 tsp caster (superfine) sugar
10g (¼oz) salt, plus extra for the topping
1 tbsp extra virgin olive oil, plus extra for drizzling, greasing and topping
mortadella, to serve (optional)

The day before baking, combine the flour, yeast, water, and sugar in a large bowl. Work the mixture together with a spatula, or your hands, to form a soft dough with no pockets of flour. Cover with a large plate or dish towel and set aside for 30 minutes. Sprinkle in the salt and the 1 tbsp of olive oil and use your hands to work them into the dough.

Grease a separate large bowl with another 1 tbsp olive oil and use a dough scraper or a spatula to help you transfer the dough to the oiled bowl. Drizzle a little more olive oil over the top of the dough, spreading it to lightly coat the surface. Cover and set aside for 1 hour, then transfer to the fridge to chill overnight, or for up to 2 days (I often make 2 batches in one day, to bake on consecutive days).

Take the dough out of the fridge about 3 hours before you want to bake it. Let it come to room temperature for 2 hours. Line a baking tray (sheet pan) that measures approximately 20cm x 30cm (8in x 12in) with baking paper. Pour a little olive oil over the baking paper and spread it around with the palm of your hands to make sure the paper is well greased. Slide the dough onto the paper and gently stretch the dough to cover the paper. Leave to prove for 1–1½ hours, on a cool day. It will look fluffy and full of air bubbles when it's ready.

Preheat the oven to 220°C (200°C fan)/425°F/gas 7, with a shelf positioned in the centre of the oven.

Once the dough has proved, make a brine by combining 1 tbsp each of olive oil and water with a large pinch of salt. Dip your fingertips into this brine and press them along the dough to give it dimples. Drizzle the rest of the brine all over the dough.

Bake the dough in the preheated oven, on the middle shelf, for 20–25 minutes, until golden.

Serves 8–10
–
Prep 5 mins + overnight chilling, resting and proving
–
Cook 25 mins





RED PEPPER & HARISSA BUNS V

Cute, easy to pack and a total crowd-pleaser. My kids like heat, but when they were younger I used to leave out the harissa or replace it with a little tomato passata.

For the dough
675g (1lb 8oz) plain (all-purpose) flour, plus extra for kneading
2 tsp instant yeast
1½ tsp salt
75g (2½oz) unsalted butter, plus extra for greasing
350ml (1½ cups) whole milk
2 tbsp Greek yoghurt
1 egg, lightly beaten

For the filling and glaze
2 large garlic cloves, crushed
2 tbsp harissa
3 tbsp olive oil
400g (14oz) roasted red peppers (drained weight, if from a jar), cut into long strips about 2.5cm (1in) wide
4 tsp za'atar
1 tbsp honey

For the dough, combine the flour, yeast and salt in a large bowl. In a small pan, gently warm the butter and milk until the butter has melted and the milk is lukewarm. Remove from the heat, then quickly stir in the yoghurt and egg and, once well combined, pour into the bowl with the dry mixture. Mix to form a sticky dough. Cover the bowl and leave to rise for 1 hour (or overnight in the fridge, then let it come to room temperature for 30 minutes before shaping), until light and fluffy.

Meanwhile, butter a 12-hole muffin tin (pan). For the filling, combine the garlic, harissa and 2 tbsp of the olive oil in a small bowl and set aside.

Knead the risen dough on a floured worktop for a few seconds to knock out excess air then use a rolling pin to roll it out to a rectangle about 30cm x 45cm (12in x 18in). Spoon on the harissa mixture, using the back of the spoon or a pastry brush to spread it evenly over the whole surface. Top with the peppers, aiming to cover the surface evenly, but not worrying too much about making a neat job of it, then scatter with half the za'atar.

Starting at one of the longer edges of the dough, roll the dough up tightly like a Swiss (jelly) roll, then, using a large knife, slice it into 12 buns. I find the easiest way to do this is to cut it first in half, then cut each in half again, then cut each quarter into 3 equal slices. Sit the buns, cut-side-up, in the holes of the prepared muffin tin.

Don't worry if some of the buns lose their shape or even fall apart a bit; once baked, they'll hold together, and a loose rustic look suits them. Cover with a dish towel and set aside to prove for 1 hour. Meanwhile, preheat the oven to 200°C (180°C fan)/400°F/gas 6.

Combine the honey and the remaining za'atar and 1 tbsp olive oil in a small bowl and use to brush the top of the buns. Bake for 20–22 minutes or until cooked through. Cool in the tin before packing for your picnic.

These are best eaten on the day of baking, but will keep in an airtight container for up to 2 days.

Makes 12
Prep 20 mins + proving
–
Cook 22 mins



Peter Rabbit



View on Edelweiss

9781807121754

The Official Peter Rabbit Baking Book

Cakes, Cookies and Cupcakes Inspired by the World of Beatrix Potter

Sam Dixon

January 2027 | Hardcover | CKB004000
$24.99 | 9781807121754
144 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

Bake your way through the wonderful world of Peter Rabbit with 30 irresistible cakes, cupcakes and cookies inspired by Beatrix Potter's best-loved characters.

Create show-stopping party treats that are guaranteed to delight family and friends, from **Mr. McGregor's Flowerpot Cupcakes** to **Jemima Puddle-Duck's Nesting Cakes** and **Peter Rabbit's Carrot Biscuits**. Each recipe is packed with charm, flavor and playful details that bring the stories to life. With clear, easy-to-follow instructions and child-friendly steps, little bakers can join in the fun, too. Simple guides to assembling cakes, piping and decorating make it easy to achieve impressive results, even if you're new to baking. Perfect for birthday parties, rainy-day activities or baking together in the kitchen, this beautifully themed collection is a must-have for Peter Rabbit fans of all ages.

Sam Dixon is an experienced food stylist for cookbooks, magazines, film and TV, with a background in baking. Sam started her career at Violet bakery in East London, where she developed a love for seasonal ingredients and honed her creativity and aesthetic. Since then, she has worked with numerous publications and brands such as *The Guardian*, *GQ*, *The Telegraph*, and more. She is also the co-creator of Studio Feast, a food photography studio in Hackney, London.

- **30 Peter Rabbit–inspired recipes** for cakes, cupcakes and cookies, perfect for parties and family baking
- **Kid-friendly instructions** so little bakers can confidently join in the fun
- **Step-by-step decorating guides**, with simple techniques for assembling, piping and finishing your bakes
- **Perfect for celebrations**, rainy days and gifts, delighting Peter Rabbit fans of all ages





Burrowing Benjamin Bunny Cupcakes

Every cupcake tells a story and these are decorated with bunnies, like Benjamin, disappearing into their burrow. To create the buttercream grass and fluffy little bunnies you will need piping (pastry) bags and preferably nozzles (tips).



Peter Rabbit and Jemima Puddle Duck Biscuits

Freshly baked biscuits make a perfect gift or treat, and with shaped cookie cutters it's easy to create your favourite characters with some icing (frosting) and food colouring. Peter Rabbit in his blue jacket or Jemima Puddle-Duck in her blue bonnet and paisley shawl are always popular and fun to make. If you don't have Peter Rabbit cutters you can always make other shapes and ice them simply. They're still delicious!





The Official Peter Rabbit Sewing Book

Beginner-friendly Sewing Patterns to Make 10 of Your Favorite Beatrix Potter Characters

Anabella Cahwje

January 2027 | Paperback | CRA035000
$24.99 | 9781807121730
144 Pages | 7¾ x 9¾ in
Full-color Illustrations

View on Edelweiss

9781807121730

Bring Peter Rabbit and his friends to life with *The Official Peter Rabbit Sewing Book*, a guide to creating hand-stitched felt toys inspired by Beatrix Potter's classic tales.

Make 10 beloved characters, including Peter Rabbit, Benjamin Bunny, Flopsy, Mopsy, Cotton-tail, Jemima Puddle-Duck, Mr Jeremy Fisher, Mrs Tiggy-Winkle, Tom Kitten and Squirrel Nutkin. Learn to stitch each character and their detailed clothing, from Peter's iconic blue jacket to Tom Kitten's smart outfit.

Clear step-by-step instructions, detailed illustrations and full-size patterns guide you through essential felt-sewing techniques and finishing touches. Perfect for beginners and experienced crafters alike, this charming book will help you create heirloom-quality keepsakes and thoughtful handmade gifts to treasure for generations.

Originally from Argentina, **Anabella Cahwje** now lives in Brighton, UK. She specializes in creating patterns and teaching the art of sewing, with a focus on using 100% wool felt. Through her work, she's built a vibrant community where individuals can embrace their creativity and find joy in crafting.

- Beginner-friendly felt projects, perfect for new crafters
- Full-size patterns included for every project
- Create heirloom-quality keepsakes and thoughtful handmade gifts
- Perfect for fans of Peter Rabbit and classic children's literature





Peter Rabbit was warned by his mother not to go into Mr. McGregor's garden because his father had had an unfortunate accident there and ended up in a pie, but Peter goes there anyway and eats and eats until he's spotted by the owner. While running for his life, the button on his blue jacket gets caught in a gooseberry net, but he manages to wriggle out of the jacket just in time to escape the angry gardener.





Mrs. Tiggy-winkle, with her twinkling eyes, is very good at washing and ironing clothes, and seems to do everybody's laundry. Among other items, she washes Peter Rabbit's blue coat, Squirrel Nutkin's red jacket, Tabby Kitten's mittens and old Mrs Rabbit's red spotted handkerchief that used to smell of onions. When she finishes, she takes the tidy bundles of clean clothes and returns them to their grateful owners.



Create



15 Ways to Upcycle a Shirt

Create Your Wasteless Wardrobe

Lydia Bolton

April 2027 | Paperback - with flaps | CRA035000
$24.99 | 9781807120627
160 Pages | 6¾ x 8¾ in
Full-color Photography

View on Edelweiss

9781807120627

Transform your button-down shirt into something totally new with Lydia Bolton's guide to upcycling to create new garments!

Discover 15 creative ways to re-work your shirt, from creating a halterneck top, a gathered summer top, a fitted shirt dress, a babydoll style dress, an asymmetric skirt, or even a quilted gilet. With options to tailor your pieces to suit your personal style and body to fit perfectly, Lydia will guide you through the basics of upcycling your shirt, offering ideas for simple customizations like adding a frill collar, adding new buttons, ruching as well as complete transformations.

This practical book is packed with hacks, inspiration and thoughtful ideas to give your shirt a second life. Plus, learn how to use your scraps in fun projects like making hairbands and phone charms. All using simple sewing techniques.

Start with one shirt and re-work your wardrobe to add personality and make it uniquely yours!

Lydia Bolton is a slow fashion designer and sustainability creator, known for her creative upcycling. She was nominated for Changemaker of the Year in the Creator 2024 Awards, and in the Draper's Sustainability Awards. She has featured in British Vogue, Refinery 29 and *Cosmopolitan*, and worked with brands such as Urban Outfitters, Nike, vans, Pinterest, Manchester Women's Football Team and more.

- **Get the feeling of newness without cost on wallet or planet** – using an existing garment from your wardrobe, you can make something new
- **On trend** – sustainability, personalization, customization, crafting
- **Mindful crafting** – making your own clothes is a mindful activity

MILKMAID BLOUSE

This blouse is the perfect example of how a simple shirt can be totally transformed into a different item while still using the original details like the button fastening at the front and gingham cotton. This would look great styled in a more sporty way with a pair of baggy shorts or a maxi shirt for summer.



LEVEL: ●●●

WHAT YOU'LL NEED:

- 1 shirt loose fit shirt. This top would particularly suit gingham or check print fabric due to its summery style.
- Lace, ribbon or self made tie for the under bust tie
- Ø.5cm elastic for the cuffs



12 To make the channels on the bottom of the sleeve cut 2 x 4cm wide strips from left over fabric, which are the same length as the width of the sleeve opening. Press in 1 cm on each edge and fold in 2 cm at both ends. Pin this channel on the outside of the sleeve, 3cm up from the edge of the raw hem and top stitch it in place. Make sure the channel ends before the seam allowance so that each end of the channel is accessible to thread in elastic. (illustration to explain)



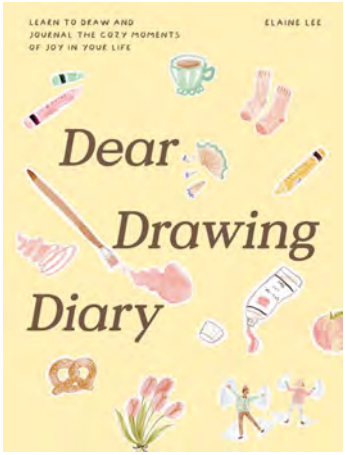
13 With the right sides together, pin and stitch the underarm and side seams.



14 Measure the width of the top to work out how long the channel around the under bust needs to be (mine was 100cm). Cut a 4cm wide strip to this length (you may have to piece together smaller sections), press in 1 cm on each edge and fold in 2 cm at both ends. Try on the top to decide the best placement for the channel based on your body and mark the placement.

15 Pin the lower channel all the way round the top at an equal distance from the hem (mine was 4 cm up from the hem) and topstitch the channel in place.

16 Bind the neckline to finish the raw edge. I tend to cut my own binding from the offcuts of the shirt but you can use premade binding if you prefer



View on Edelweiss

9781837836840

Dear Drawing Diary

Learn to Draw and Journal the Cozy Moments of Joy in Your Life

Elaine Lee

March 2027 | Flexibound | ART034000
$24.99 | 9781837836840
176 Pages | 6¼ x 8¼ in
Full-color Illustrations

Rediscover the joy of creativity, one gentle moment at a time.

From the creator of **@dearelaineco**, *Dear Drawing Diary* is a beautifully illustrated interactive art journal designed to help you slow down, switch off and reconnect with your creative side.

Part sketchbook, part diary and part art guide, it invites you to draw directly onto the pages, creating a personal record of your creative journey as you go.

Organized around the seasons, each chapter celebrates the beauty of everyday life through inspiring prompts, gentle guidance and charming illustrations that make drawing feel easy, inviting and fun.

Whether you have five minutes or a whole afternoon, this book offers a calm, welcoming space to create, reflect and notice the small moments that bring joy.

Open a page. Pick up a pencil. Start drawing.

Elaine Lee an illustrator and educator based in the greater DC area. She studied design at the School of the Art Institute of Chicago, but Elaine a self-taught illustrator and textile designer. Elaine spent over a decade designing prints for home and fashion brands in NYC before transitioning full-time into illustration and art education. Elaine's artwork now lives on everything from fabric to stationery, and she is passionate about inspiring others to create.

- Elaine Lee has a dedicated online following with half a million followers on Instagram
- Approachable for all levels with gentle, beginner-friendly prompts
- Encourages mindfulness, creative flow, and small daily wins – perfect for busy lives

OBJECTS

One of the most important foundations for drawing is learning to simplify. Before details, color, or texture, try to see your subject as its most basic shapes: circles, rectangles, triangles, and squares. It sounds almost too simple, but it works.

Practice looking around for shapes in your everyday life. The base of your coffee cup is a circle, the outline of a napkin is a square. The more you practice seeing in this way, the more naturally you'll be able to translate what you see into drawings. After noticing these simple shapes, you can take it one step further and give your object some dimension.



A flat rectangle can become a prism. A circle can round into a sphere. A triangle stretches into a cone, and a smaller rectangle becomes a cylinder. These three-dimensional forms show up in almost everything around you.



Most objects are made from a combination of shapes, and that's where things start to feel a little more interesting. When you begin identifying combinations of simple forms, even complex objects become much more manageable to draw.



PRACTICE TIME

On this page, I've drawn a few everyday objects for you to practice with.

I've started breaking some of them down. See if you can work through the rest by sketching them as simple shapes and forms. Learning to see structure before detail is the first step to drawing anything. Whenever a subject feels tricky, begin with its simplest shape, and go from there.

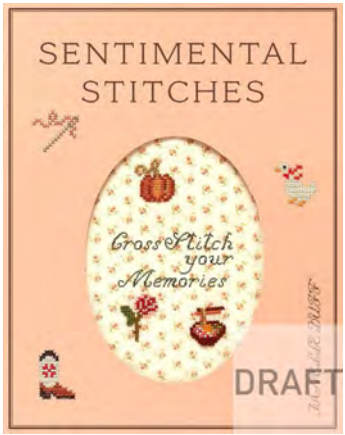


GARDEN PATCH

Even before the first signs of spring appear, it's time to start gardening. Planting seeds and waiting for seedlings to sprout is one of my favorite ways to anticipate the season. There are many profound lessons on growth and patience to be learned through watching God's creation unfold, reminding us that life finds its way even after the hardest winters.

Plants are such a forgiving art subject, full of texture and personality, and no two will look alike. Try mixing your mediums and doodle your favorite plants here: use colored pencil for fine leaf details, watercolor pastels for thicker textured marks, and paint for loose coverage. If you'd like some tips on drawing plants, flip back to page 38.





Sentimental Stitches

Cross Stitch Your Memories

Janelle Duff

May 2027 | Hardcover | CRA044000
$24.99 | 9781807121020
240 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121020

Turn your memories into stitches – one small moment at a time.

From Janelle Duff of Rosery Apparel comes a fresh, mindful approach to cross-stitch, transforming everyday joys into lasting keepsakes.

Sentimental Stitches invites you to create a visual diary of your life in thread. With **300 modern micro-motifs** and **15 seasonal collections**, you can stitch everything from meaningful milestones and special celebrations to the tiny everyday moments you never want to forget.

Simple pixel-style designs make it easy to record your memories as you go, while a flexible journaling system helps you build a stitched story that is completely your own.

Fresh, personal and wonderfully mindful, this is cross-stitch as memory keeping – a creative way to celebrate the moments that make up a life.

Pick up your needle. Mark the moment. Stitch your story.

Janelle Duff is the creator of Rosery Apparel, where she shares step-by-step sewing and craft tutorials with a global audience of over 450,000. Based in Tasmania, Australia, her work spans sewing, cross-stitch, knitting, and more, with a focus on accessible, mindful creativity.

- Cross-stitch is perfect for those seeking a hands-on and mindful craft
- An achievable, beginner friendly craft requiring very few supplies
- Cross-stitch is on the cusp of trending both in fashion and homewares
- Rosery Apparel already has an audience of 600k+ across social platforms
- Nostalgic crafts such as sewing have been on the rise for years

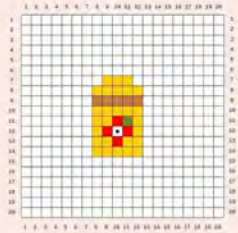
The Cottage Garden

My days revolve around my garden during the summer. The day starts with watering my plants, the smell of tomatoes growing and the sound of bees buzzing busily from flower to flower, and the day ends with picking my home-grown produce and cooking something delicious (home-grown tastes so much better!). Whether you're taking a stroll through the countryside, picking summer flowers or growing your own veggies, the Cottage Garden is all about time spent getting your hands dirty in the garden.



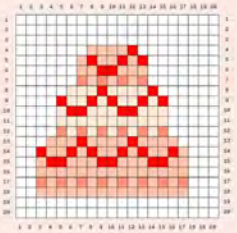
Small Canister

- DMC 728
- DMC 666
- DMC 782
- DMC BLANC
- DMC 470



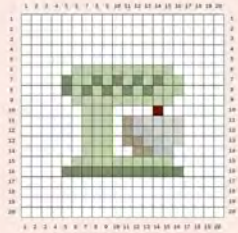
Tiered Cake

- DMC 3770
- DMC 20
- DMC 352
- DMC 666



Stand Mixer

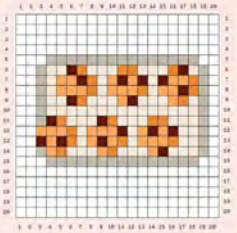
- DMC 524
- DMC 3024
- DMC 3363
- DMC 3371
- DMC 3022
- DMC 648

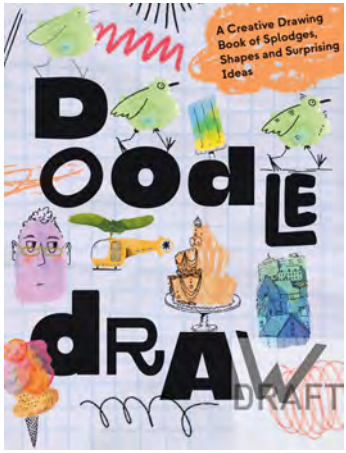


Tip Create your own biscuit flavors. Stitch them in a light green floss for matcha or add some red and cream dots for one of my personal favorites: raspberry and white chocolate!

Biscuits

- DMC 3032
- DMC 3371
- DMC 3033
- DMC 437
- DMC 435





View on Edelweiss

9781807120108

Doodle Draw

A Creative Drawing Book of Splodges, Shapes and Surprising Ideas

Carlotta Klee

April 2027 | Flexibound | ART010000
$22.99 | 9781807120108
192 Pages | 6¼ x 8¼ in
Full-color Illustrations

Stop scrolling and start drawing.

This playful mindfulness drawing book turns simple shapes into imaginative works of art – using just a pen, a few minutes and your curiosity.

Transform splodges, scribbles or paper scraps into animals, faces, patterns, or rugged landscapes and discover how to create without pressure. With 100+ pages of unique shapes, space to draw and gentle prompts from illustrator Carlotta Klee, *Doodle Draw* is a creative activity book perfect for stress relief, relaxation, and screen-free fun.

A joyful way to unwind, focus, and spark creativity for adults, kids, and families alike.

Carlotta Klee is an illustrator and graphic designer from Berlin. She creates easy and relaxing creative exercises to help people rediscover their love of drawing!

- No drawing skills required – just add a few lines and watch your imagination come to life
- Mindful, screen-free fun – perfect for calming busy minds and unplugging creatively
- Loved by all ages – ideal for kids, teens, adults, and families to enjoy together
- Empowers those who 'can't draw' to make something original

BIRDS

Hair is a great example where focussing on the overall shape rather than individual elements makes drawing it so much easier.



1 Place a beak on the shape. See how it already resembles a bird?



2 Add an eye and two simple legs.



3 Draw a wing and a line to differentiate the back from the tail.



4 Add shade and texture as well as details and highlights.

FINISH THESE TROUPS OF MUSHROOMS . . .



















Just Paint Something

50 Cut-Out Watercolour Projects to Personalize, Send and Share

Elsa Gladstone

May 2027 | Hardcover | CRA024000
$29.99 | 9781807121044
208 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121044

'After owning this book, you'll never buy store-bought cards again'.

Fall back in love with illustration and watercolour with this comprehensive guide to creating your own cards, menus, invitations and so much more. Complete with all the paper you need, illustrator Elsa Gladstone walks you through the basic techniques to kickstart your painting journey, giving you the confidence to find your own personal style.

Starting with a personalized 'mini me' tutorial to make the book your own, Elsa will inspire you with 50 at-home projects, teaching you how to make covetable cards for any occasion, whimsical menus for girls' nights, thoughtful invitations and stunning tablescapes for all your favorite events throughout the year – and so much more.

Whether you're an experienced crafter or dabbling for the first time, *Just Make Something* will be your go-to guide to help you unleash your inner artist, switch off from your phone and focus on something joyful for you.

Elsa Gladstone is a watercolor artist and illustrator based in London. Beginning commissions from her friends and family, she has now garnered a growing following on social media and started to sell prints, greeting cards and canvas paintings. She also runs painting workshops around London and offers tablescape painting for private events.

- Affordable hobby with materials already included– all you have to do is buy a watercolor palette and a brush
- Wide range of accessible projects no matter your skillset
- Fun, creative approach with prompts and inspiration for you to find your own style
- Gorgeous gift and self-purchase for any time of the year

3



For the twisted ends, use a soft, cool grey or very pale blue in very watered-down paint. Follow the direction of the twist with your brush strokes or pencil strokes. Deepen a few lines in the twisted ends to show creases and folds.

4



Paint the text 'LOVE HEARTS' with a bright red. Carefully paint each letter, following your pencil guides. Keep the tops and bottoms of the letters slightly curved to follow the curve of the wrapping. Once dry, gently erase any visible pencil lines around the letters.

5



Fill in the hearts and paint each heart with a flat, bright tone; you can add a tiny darker edge on one side for a soft shadow.

6



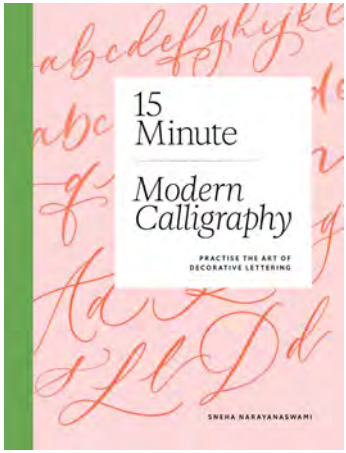
The black brush pen is what really makes this illustration pop. So outline the painting loosely with broken, quick strokes to add personality, definition and some fun flair.



4 When everything is completely dry, use a black brush pen to loosely outline Santa's features. Leave small gaps in the linework and vary the pressure to create thick and thin strokes. Add a few extra flicks through the beard and moustache to suggest texture.

5 Finally, cut around the illustration, punch a hole at the top and thread through ribbon or twine to create a personalised Christmas gift tag.





15-Minute Modern Calligraphy

Practise the Art of Decorative Lettering

Sneha Narayanaswami

March 2027 | Paperback | ART003000
$24.99 | 9781837837168
240 Pages | 6¼ x 8¼ in
Black and White Illustrations

View on Edelweiss

9781837837168

***15-Minute Modern Calligraphy* explores the mindful art of hand lettering in three distinct styles: traditional nib and ink, expressive brushwork or simple faux calligraphy (where you can use any pen you have to hand!).**

Each alphabet includes step-by-step outlines for upper and lowercase letters as well as numbers, symbols and diacritics.

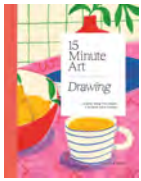
Begin with the basic strokes, then learn to create eye-catching letterforms using the helpful guidelines. You will soon have everything you need to start putting words together.

Write out the lyrics to your favorite song ready for framing, label your spice jars or design personalized invitations for a dinner, cocktail party or wedding.

With beginner-friendly instructions from calligrapher Sneha Narayanaswami and practice worksheets for this engaging and inspiring hobby, *15 Minute Modern Calligraphy* is an interactive package that will inspire you to tap into your creativity for just a few minutes every day.

Sneha Narayanaswami is an NHS doctor who started learning calligraphy as a way to unwind. Her portfolio includes work for red-carpet events such as the Cannes Film Festival, high-profile clients such as Naomi Campbell and luxury brands such as Christian Louboutin, Dior and Bvlgari.

- A quick and easy hobby that provides people with creative fuel in their busy lives
- A standout, collectible and interactive package that provides readers with everything they need to express themselves
- Super affordable – all you need is a pen!



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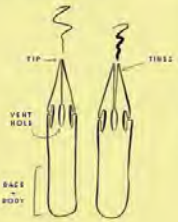
Nib and Ink

Nib and ink is the foundation of how calligraphy was developed. It comes with a handful of basic rules and techniques to learn. Once those fundamentals click, we can move on to the more 'fun' variations that use the same underlying ideas, just with a different feel and style.

Tools and materials

You don't need expensive equipment to practise calligraphy. A £7 pen holder with a basic nib can produce excellent results if used correctly! When I worked my very first Cannes Film Festival, I used a pen holder bought from a local craft shop with a Nikko G nib and still produced work worthy of a professional. Here is some advice on the essentials: pen holders, nibs and inks.



Pen holders

There are two main types of pen holder – straight and oblique. Straight pen holders feel like regular pens, the nib is inserted directly into the tip of the pen holder. You can get straight pen holders fairly cheaply from a local craft shop and they work well for both right- and left-handed calligraphers. I recommend a straight pen holder to begin with, ideally one made from wood or plastic and that has a universal ferrule (nib holder) which would suit most starter nibs. The straight pen holders by Speedball and Manuscript are good options. If you want to upgrade to something more high-end, I recommend the 'Flourish' straight pen holder by Tom's Studio, which is made of aluminium.

With an oblique pen holder, the nib is held off to the side in an attachment called a flange, which helps to maintain the correct writing angle for calligraphy. When starting out, this isn't necessary and will likely complicate the process – especially for left-handed calligraphers, who may find oblique holders harder to control. Once you are comfortable with a straight pen holder, by all means transition over to an oblique to see if it works for you.

Nibs

This is your most important tool. It will help transform pressure and direction into beautiful thick and thin strokes. Learning how to control the flow of ink from the nib is one of the key technical skills to master in calligraphy.

Before we explore the different types of nibs, it helps to understand the anatomy of the nib as this remains the same across all different nib types.

TIP

The tip glides across the paper and allows for ink to flow smoothly – much like the tip of any other pen!

TINES

These split metal arms 'fray' apart when gentle pressure is applied to create the variation of thick and thin strokes. This will mainly be relevant when you create downstrokes.

BASE AND BODY

This sits within the pen holder, holding the nib snug within the holder and stopping it from moving.

VENT HOLE/ BREATHER HOLE

This area acts like a little reservoir to help hold and release the ink. It also helps release pressure on the tines.

Here are my top two recommended nibs for beginners. They are fairly cheap to buy and are very versatile – between them, you are likely to find one that works for you!



NIKKO G OR ZEBRA G

Originally designed for Japanese manga illustrations, these G nibs have become a firm favourite among calligraphers. They're strong and firm while also being fairly forgiving, making them excellent for beginners.



BLUE PUMPKIN (BRAUSE 361 STENO OR LEONARDT STENO 40 DIP NIB)

Easily recognized by their blue tone and rounded belly, these nibs derived their nickname 'blue pumpkin' from their diminutive shape. They hold more ink and are softer than Nikko G or Zebra G nibs, so will create stunning variation between strokes.

However, when it comes to nibs, there is no 'one size fits all' approach. Understanding how you naturally write with a pen is important to understanding which nib will be right for you.

To help you decide, grab a piece of paper and write a sentence in your normal handwriting, then turn the paper over. If you can feel the impression of your writing on the back, you naturally write with heavy pressure, so you might prefer a firmer nib. If you can't feel much, you write with light pressure, so you might prefer a softer nib.

For firm nibs, I recommend:

- Nikko G/Zebra G
- Leonardt Hiro 41
- Gillott 404
- Hunt 101
- Brause 66EF

For soft nibs, I recommend:

- Blue Pumpkin (Brause 361 Steno/Leonardt Steno 40)
- Leonardt Principal EF
- Gillott 303
- Brause Rose
- Leonardt Crown

Nibs are like shoes – you have to wear them in and get used to them. You may start with a nib you love and soon change your preference as you practise more. When starting out, beginners tend to be a bit heavy-handed, but that doesn't apply to everyone. This is why starting with a small assortment of nibs rather than just one might help. Trying a few will help you discover which one naturally works with your writing style.



The lowercase j is nice and simple – it is built with one basic stroke (followed by a dot or full stop):

1. Descending loop

STEP 1

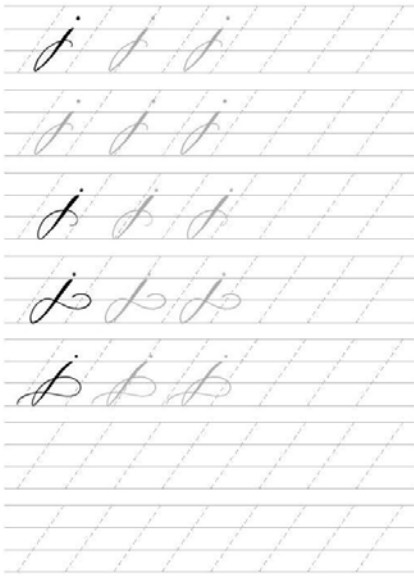
Begin at the waistline and move down, applying pressure. Release pressure when you reach the 5 o'clock position. Curve up and around with light pressure, crossing the downstroke and finishing just above the baseline.

STEP 2

Finish with a little dot above the descending loop by bobbing the nib up and down.

VARIATIONS







My Year of Junk Journaling

Fill this Journal with Your Memories, With 20 Quick Prompts and 2 Pages of Stickers to Inspire

Martina Calvi

May 2027 | Hardcover | CRA025000
$26.99 | 9781807122942
176 Pages | 7¼ x 9¼ in
Full-color Photography

A beautiful blank journal for you to fill, personalize and get creative with, *My Year of Junk Journaling* offers the space to scrapbook and document your everyday life – both the big moments and the small.

With a few **practical junk journaling tips** and **20 quick prompts** to inspire your creative mind at the front, fill the book with your own memories. There are even two **sticker sheets** at the back, to help you start getting bits on to the page, plus a fun pocket at the back to collect ephemera.

Stick a photo of yourself on the cover, **make it completely yours** and start off with creating a page all about you before you start to document your year.

Remember, the number one rule of junk journaling, is there are no rules!

Martina Calvi is a mixed media creative and online creator from Sydney, Australia. Since 2015 she has used the internet as her scrapbook, sharing illustrations, mixed media projects and moments from her life with a community of over 300 thousand creative followers. Throughout her career as an online creative she has gained major collaborations with Adobe, Adidas, Nike, Snapchat and more. She is the author of *The Art of Memory Collecting* and *A Year of Junk Journaling*.

- A brand new offering in our Martina Calvi publishing
- Martina's journals that she sells on her tiny store website sell out and aren't always available to buy worldwide
- Customizable cover, with space for you to stick in a picture of yourself to peek through on the cover
- Features two sticker sheets and a pocket for collecting ephemera

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Year of Junk Journaling
9781837834303
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The Art of Snail Mail
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$26.99 | Hardcover

THE NO. 1 RULE
OF JUNK JOURNALING
IS THAT THERE ARE NO RULES.



100 TYPES OF TACTILE MEMORIES TO COLLECT

1. Receipts
2. Wrappers from sweets
3. Concert tickets
4. Hotel key cards
5. Cinema tickets
6. Old keys
7. Cardboard coasters from bars or pubs
8. Gift tags
9. Fortune cookie messages
10. Ribbons from gifts
11. Buttons from clothing
12. Puzzle pieces
13. Old letters and envelopes
14. Playing cards
15. Museum or art gallery pamphlets
16. Flyers
17. Sugar packets
18. Business cards
19. Postcards from different places
20. Mail packaging
21. Feathers
22. Wrappers from gift chocolate
23. Wine corks
24. Seashells
25. Sand or stones from various beaches
26. Pressed flowers
27. Pressed leaves
28. Bottle caps
29. Paper bags
30. Matchbooks or matchbox covers
31. Labels from skincare products
32. Cloth napkins or handkerchiefs
33. String or twine
34. Foreign currency coins
35. Tea bag tags
36. Perfume samples
37. Stickers
38. Cloth swatches
39. Wax seals from letters or invitations
40. Beads
41. Charms
42. Shopping bags
43. Wooden clothes pegs
44. Wine or beer labels
45. Menus from memorable restaurants
46. Pressed pennies (elongated coins) from tourist attractions
47. Paper doilies from events or parties
48. Confetti from celebrations
49. Foreign-language newspapers
50. Luggage tags
51. Train or bus tickets
52. Old train or bus schedules
53. Old shopping lists
54. Library borrowing lists
55. Envelopes
56. Expired ID cards
57. Birthday cards
58. Labels from clothing
59. Gift-wrapping paper scraps
60. Broken pieces of pottery
61. Napkin rings from special occasions
62. Cinema popcorn bags
63. Empty seed packets
64. Swizzle sticks from cocktails
65. Take-away menus
66. Deflated balloons from events
67. Paper clips
68. Bookmarks
69. Maps
70. Labels from favourite foods
71. Quotes or sayings written on paper
72. Cutouts from magazines
73. Soda can tabs
74. Silk or fabric rosettes
75. Loyalty cards
76. Polaroid or instant-film photographs
77. Lace or crochet pieces
78. Handwritten recipe cards or family recipes
79. Plant clippings or dried herbs from your garden
80. Miniature objects such as toy figurines or dollhouse accessories
81. Natural materials like bark, lichen or pinecones
82. Scented sachets or potpourri
83. Fabric flower embellishments or appliqués
84. Sheet music or musical notes from favourite songs
85. Film negatives
86. Washi tape
87. Bits of thread or yarn from past sewing projects
88. Hair ribbons
89. Vintage stamps
90. Scrabble pieces
91. Film slides
92. Makeup samples
93. Zips
94. Shoelaces
95. Hair clips
96. Disposable chopstick packets
97. Fabric care instructions
98. Tassels
99. Straw or raffia pieces
100. Photobooth strips

DATE		MOOD	
WEATHER		LOCATION	



Life



View on Edelweiss

9781807120962

The Fly Tyer's Materials

A Curated Collection

Erin Hyde and Alex Burnett

May 2027 | Hardcover | SPO014000
$29.99 | 9781807120962
192 Pages | 6¼ x 9¼ in
Full-color Photography

Discover the artistry and materials of fly tying in this visually stunning book.

With striking macro and environmental photography and approachable essays, this book explores the remarkable materials that have shaped the art of fly tying. Part natural history, part visual study, *The Fly Tyer's Materials* invites readers to slow down and look closer. From feathers and fur to silk, metal and synthetics, each section reveals how individual materials influence the form, function and beauty of the finished fly.

Erin Hyde is a fly tyer, fiber artist, and co-founder of She Ties Flies. Her background in textile arts sparked a lasting fascination with natural materials and the many ways they can be transformed through making. That curiosity eventually led her to fly tying where her love of fibre arts and angling intersect. Based in Florida, Erin is drawn to the stories materials tell - where they come from, how they behave, and why generations of tyers have valued them. Her work encourages a closer appreciation of the materials themselves and the role they play in shaping the finished fly.

Alex Burnett is a photographer, filmmaker and co-founder of She Ties Flies. With more than fifteen years of experience behind the camera, his work is shaped by a lifelong passion for nature, fishing, and the landscapes of Florida's Tampa Bay area.

- **Artistic and Tactile:** Presents fly tying as a tactile, expressive form of design and storytelling
- **Community Insights:** Features insights and portraits from respected voices within the tying community
- **Perfect for Enthusiasts:** Ideal for makers, anglers, and anyone drawn to the beauty of handwork

BENCH

Fishing flies begin at the bench.

The fly-tying "bench" may be a carefully organized station, a cluttered desk, a spot at a kitchen table, a tailgate at sunrise, or an actual bench scarred with tool marks and adorned with drops of errant epoxy. Most evolve over time, accumulating tools, materials, trials, and certainly errors. Spend enough time around fly-tyers and it becomes apparent that the bench, however it manifests, is more than a workspace. It is the place where flies take shape, where ideas are tested, skills are developed, mistakes are made, and triumphs are celebrated.

For much of fly tying's history, flies were tied in hand, the hook held between the fingers while silk and other materials were wound and secured around it. The method was described in 19th-century fly-dressing books and is still practiced today by traditionalists. A purpose-built tool to aid this process arrived comparatively late. By the closing decades of the 19th century, fly-tying vises were beginning to appear in the literature. At its simplest, a vise consists of a pair of jaws that clamp around the hook, holding it firmly in position and freeing both hands to manipulate thread and materials. Modern versions range from simple fixed designs to elaborate mechanisms that rotate the hook around its longitudinal axis, but their basic purpose remains the same. Most modern tying benches feature a vise at the center.

A curious amount of gravitas for what is essentially a place to set one's vise, perhaps. After all, flies are ultimately fishing lures. Their purpose is often utilitarian. They're meant to be cast, fished, and eventually damaged, lost, or replaced. A zealous trout may carry one onto a submerged branch. A redfish may grind it against an oyster bar. A miscalculated back cast may leave it dangling mockingly in a tree. Even the flies that survive their encounters with fish and foliage eventually wear out. Yet every year, countless people sit down at their benches and make them by hand.

Why we tie

By certain measures, the numbers do not appear to support the work—not in dollars, and certainly not in hours. Modern fly production has made effective flies widely available and surprisingly affordable. Anglers could spend a lifetime fishing flies tied by someone else. And still, we tie. What, then, accounts for the persistence of handcraft in an age of convenience?

Long before fly tying, people spun thread, carved wood, tanned hides, forged metal, and practiced countless other skilled trades. These were often practical necessities, but utility and workmanship were never mutually exclusive. People learned to make things well, refined their methods, and passed those skills from one generation to the next. Technology and industry have changed the way many things are made, but they have not eliminated the desire to understand a process or take satisfaction in doing it well. Somewhere in that distinction lies craftsmanship.

Craftsmanship is rooted in caring not only that something is made, but how it is made.



Right: The author at her bench tying a fly
Overleaf: The author's fly-tying bench

Gray Peacock Pheasant (Polyplectron bicalcaratum)

GRAY PEACOCK PHEASANT

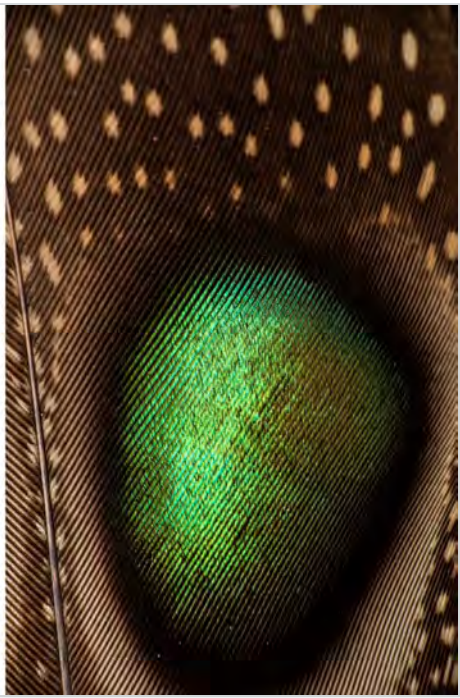
The plumage of a Gray Peacock Pheasant is covered with conspicuous ocelli, repeated across the wings, back, and tail against a finely mottled ground of gray-brown. Each is remarkably precise, with concentric rings surrounding an iridescent center that shifts through green, blue, and violet as the feather moves in the light.

The Gray Peacock Pheasant inhabits forested country across parts of South and Southeast Asia, spending much of its time on the ground beneath dense cover. During courtship, the male spreads and angles his wings and tail toward the female, bringing the numerous ocelli into view at once. Like the much larger markings of the Great Argus, these are display elements, but their scale is entirely different.

A section of Argus can dominate a small fly, while the compact ocelli of Gray Peacock Pheasants can be incorporated as cheeks or sides without overwhelming the proportions. Individual feathers also carry finely mottled fibers beyond the eye itself, giving the tyer a choice between using the complete marking or trimming and positioning only a portion of it. No two sections are quite identical.

The shifting color within the ocellus is produced structurally rather than by a patch of blue or green pigment. Within the feather, microscopic layers of keratin and melanin interact with light, producing iridescence that changes as the feather or viewer moves. On a finished fly this can be surprisingly restrained: from one angle the marking appears dark, while from another angle a flash of blue-green emerges.

Gray Peacock Pheasant remains an uncommon material at the modern tying bench. International trade is regulated, and genuine feathers are more likely to be encountered through specialist sources or older collections than alongside ordinary domestic pheasant materials.



Right: Gray Peacock Pheasant eye-tail feather
Overleaf left: Gray Peacock Pheasant full skin
Overleaf right: Gray Peacock Pheasant famed tail



View on Edelweiss

9781807120863

Type of Place

Ten Cities and the Typography that Defines Them

Monotype

May 2027 | Hardcover | DES007050
$50.00 | 9781807120863
256 Pages | 8¼ x 10½ in
Full-color Photography

Just as cities such as London have landmarks, cuisines, and music – think Big Ben, fish and chips and punk rock – they also have typographic voices that help define their visual identities, as seen through signage, branding, architecture, transport systems or vernacular lettering. London Underground's typeface, you could argue, is every bit as iconic as Westminster Abbey.

Type of Place is a visually rich exploration of the unique typographic identities of cities around the world. Each chapter will spotlight a city and show how its typography captures its culture, history and spirit, including photo essays, interviews and profiles of some of the most influential type designers, and incredible original imagery and lettering from Monotype's unrivalled typography archive.

Including London, New York, Tokyo, Paris, Berlin, Seoul, Sao Paulo, Sydney, San Francisco and Los Angeles, in an increasingly globalized world, *Type of Place* is a beautiful showcase of how fonts are central to the distinct cultural fingerprints of the world's most iconic cities.

Monotype is a leader in the field of type design and technology across the globe. Specializing in the design, development, licensing, and management of typefaces and font technologies for creative professionals and businesses, Monotype's subscription platform offers over 250,000+ fonts from well-known and up-and-coming foundries and designers, ranging from timeless classics to contemporary designs, catering to global typographic needs.

- A coffee-table-style typography book that explores the intersection of design, travel and culture
- Includes exclusive interviews with globally renowned type designers
- Stunning photo essays of the world's most beautiful cities

Domenic Lippa
Pentagram

Where do I start?

Firstly, London is a very complex and difficult city to live in, to work in and be a part of. It demands a lot from us, but we Londoners demand a lot from the city too. It's both beautiful and ugly at the same time. Secondly, the city's relationship with type is as old as the city itself. It's not always obvious but there is a strong typographic thread that weaves itself through every aspect of London, below the city, on the ground, at eye level and up high on buildings.


Circular
2012

Most major cities have their own similar relationships with type, but there is an undeniably strong connection in London. The city will always grumble under its breath, be argumentative and then apologetic (as only the English can be). London has never been planned, and this chaos is part of its strength. There is always a clash of cultures and that applies equally to London's typography, a combination of tradition and accident, beauty and grime, heritage and rebellion.

These contradictions are the very beating heart of London. Like any city, the best way to explore it is to walk the streets or use the public transport system. The London Underground typographically is near to perfection – the logo, station signs and architecture as well as the map itself – are stunning pieces of design. It is responsible for what is arguably the city's defining typeface, Johnston. Designed in 1916 for the Underground, Edward Johnston's type system is one of the world's great acts of civic authorship. It remains inseparable from London not simply because of familiarity, but because it expresses an ideal version of the city that London still wants to believe in: rational, legible, democratic, modern, and calm under pressure.


London Design Festival 50 Years
2007

The beauty of the Johnston typeface is its subtleness. It's understated and serene – in contrast to the experience of travelling by tube. Despite acres of digital advertising and loud posters, the Underground roundel and its typeface continue to shine through the noise. The system creates a welcome continuity across a diverse and impenetrable cityscape. London above ground can feel segregated, with incredibly wealthy areas, newer non-descript housing developments, cliched tourist zones, and a lot of neglected boroughs. But beneath the surface, the transport typography still provides a collective civic identity, and perhaps a rare example of typography functioning as public trust. The best civic design becomes invisible because people rely on it instinctively. Londoners read Johnston almost unconsciously, but it shapes how the city feels: orderly enough to survive itself.

The paradox between the typographic balance of the Underground becomes more significant as the city above ground grows visually unstable; some areas increasingly resemble any other global city with their glossy wayfinding, muted sans serif identities and luxury developments with interchangeable names. The typography performs expensive neutrality, polished, risk-free and detached from local character. But the city occasionally fights back and resists complete capitulation; individual brands, experiences and typography remain extraordinarily resilient to blandness.

At the heart of London is its diversity – physically, politically and culturally. We're a city of immigrants with every nationality adding a unique character to a city's personality.

At the heart of London is its diversity – physically, politically and culturally.



St Paul's Cathedral
2015



The true typographic life of the city exists in the improvisational edges: odd retail ideas, food shops, off-licences, Afro-Caribbean beauty salons, start-up studios, temporary protest signage, hand-painted market stalls, corner-shop notices printed from aging desktop software. These are the places where London still sounds like itself.

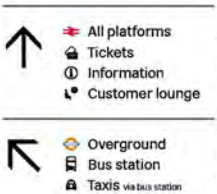
Interview

A2-Type

Henrik Kubel
Partner &
Type Design Director







Great British Railways
Network Rail
Custom sign and signal font
system in collaboration with
Margaret Calvert

Which sign in London would you save first?

We have a three meter long hand painted sign in our studio that says WHISTLE, painted red on a white ground. It is gorgeous and kind of beat up. I believe it is a sign painter's version of the London Underground Johnston alphabet. I 'rescued' it from a train bank slope some 20 years ago, it is a real treasure.

What can this city express typographically that another city simply can't?

Every city has its own voice. Each neighbourhood will display its own 'dialect' if you will, the typography in Knightsbridge is quite different from the lettering you will find in Shoreditch, East London as an example. If one travels to a non-Latin speaking country, you will see similar patterns but amplified as the language is altogether different, you may not even understand what the street signs are telling you at first. I arrived in London 28 years ago from Copenhagen and immediately found a connection to the city and vast inspiration from the typography I was seeing all around – compared to where I came from, a somewhat cool Nordic typographic approach seemed in favour of the more nuanced palette of type one would find in London.

How has the city changed visually in the last decade?

In many ways, it is actually changing back. There has been a gradual return to older visual virtues and forms of craftsmanship that had almost disappeared. Sign painting, in particular, is slowly making a comeback, alongside a renewed appreciation for materiality, permanence, and human touch within the urban environment. Brands now seem to celebrate and value craft over purely functional production methods – A shift that brings a different texture and personality back into the city; making streets feel less uniform and more connected to local character and history.







Has global branding made the city more legible or more generic?

Both. In many ways, global branding has made cities more generic – the same visual systems, retail identities, materials, and digital aesthetics repeating from one place to another until distinct local character begins to disappear.

At the same time, it has also made cities more visually energetic. Typography is king. Information moves faster as brands compete for attention. Name a brand that doesn't use fonts as a driver for selling their products... The smart brands will seek custom font solutions through strategy as a means to set them apart from their competitors.



Hounds and Gardens

Landscape Designed Gardens and the Dogs that Live in Them

India Hobson

April 2027 | Hardcover | GAR014000
$50.00 | 9781837838462
256 Pages | 8½ x 11 in
Full-color Photography

View on Edelweiss

9781837838462

With accompanying interviews for each owner, this book is a never-before-seen showcase of Britain's most beautifully designed gardens and the dogs that live in them.

Hounds and Gardens features 20 outdoor spaces belonging to some of the most lauded landscape designers, interior designers, gardeners and growers across the UK. Step inside an enchanting walled garden in rural Somerset, a 70-acre flower farm in Cornwall and a wildlife-friendly oasis in Edinburgh.

Inspiring images of the beautiful planting schemes by expert photographer India Hobson reveal the creative designs and unexpected details that make these gardens sing. Meanwhile, Caroline Donald's interviews with the owners and caretakers discuss both their artistic vision and the beloved dogs (of all shapes and sizes) that bring their green spaces to life.

Hounds and Gardens is a playful and visually stunning marriage of flowers and furry friends.

India Hobson is a UK-based garden and still-life photographer whose media clients include the *New York Times*, *Architectural Digest*, British *Vogue*, *Kinfolk*, the *Daily Telegraph*, the *Guardian* and the *Financial Times*, as well as brands such as Burberry, Toast, Niwaki and Sonos. She is also the photographer of Quadrille's *Thrown* by Lilly Maetzig.

- Original photography from a highly respected garden photographer
- Includes never seen before private gardens across the UK
- Interviews with each home/garden/dog owner about the plants and the pups
- High-end, luxurious package with a playful edge



WALLED GARDEN

Melh, Somerset

Diane Birch

Boogie

Staffordshire Bull Terrier

Boogie wasn't actually the Staffordshire Bull Terrier puppy that Diane Birch had picked out remotely from a litter but when she went to collect her from Southampton, she knew she was the one. Actually "she chose me. She is the light of my life."

Diane is an American singer-songwriter who has lived and performed all over the world and hung out with Prince but life has now taken her to the chocolate box pretty village of Melh in Somerset, where she has been joined by her mother Estelle. "I've seen many beautiful villages. I've been all through England but something about the place resonated with me. It's such a deep level."

It was also here, in her cottage's tiny front garden, that she discovered the wondrous powers of gardening. "My whole life has been about thinking of myself as a serious singer-songwriter and piano player but during lockdown I became obsessed with roses. I was constantly buying new ones and then I didn't have any more space, so I just chopped into the lawn and now there's no lawn, it's just roses. Then I started learning genuinely about gardening, when I am interested in something I get really into it, I can't do anything halfway." In no time at all she could reel off Latin names and understand what goes where with all the confidence and knowledge of someone who has had their hands in the soil for years.

In the centre of the village is a walled garden with 15th-century romantic origins. It has long been open to the public and Diane would often come as a visitor. The previous gardeners were coming to the end of their tenure, which sowed the seed for her to get involved, along with her then (now business partner) Cosmo Fry, who lived at the other end of the village from her. Despite initially intending that she would just be the creative director, delegating the hard work to others, she and Cosmo put together a business plan and then jumped in, borrowing from the managers and the gardeners.

As well as maintaining and augmenting the existing gardens, Diane and Cosmo have now added The Sacred Garden – consisting of healing, medicinal and sacred plants in homage to the monks – in what was the working area at the far end. Diane, doing the planting and Cosmo making the beds and burning in lots of wood chipping for paths. "It's worked out really well," says Diane. "Cosmo has built all the structures, he is so talented. And I have come into my own as a gardener – I don't pretend to be a green rose I am just really passionate. I approach it very much like music."

Boogie has the run of the garden off season and after hours. Despite her loving nature – she "squeals like a little piggy" when she is pleased to see you and covers you with licks – she is inclined to be territorial when another dog walks in and they are both on leads. "It is a nightmare." Fortunately, Estelle now lives in a village right beside the garden gate, so Boogie can sit at her mum's feet on an upstairs window seat, keeping an eye on the comings and goings until the last visitors have gone.

As for the garden, "you get a bit burnt out from the music industry, so it has offered me a refuge and a place to channel my creativity. It has really changed me as a person and that has reignited my love for music." Indeed, Diane has even written a song: The Garden of Love. And Boogie has plenty of her part in this transformation, too. Like the act of gardening, "she has really connected me in the now. Dogs are so present; they are not thinking of the past or the future. She has really taught me about how every single minute of the day she is right there in my heart."

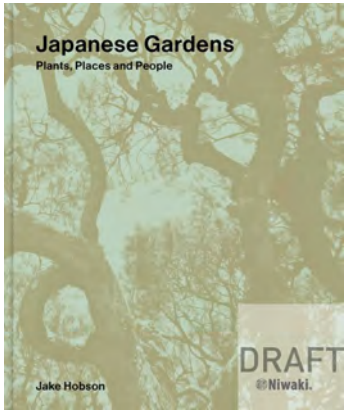












Japanese Gardens

Plants, Places and People

Jake Hobson

April 2027 | Hardcover | GAR013000
$65.00 | 9781837836802
272 Pages | 10¼ x 12¼ in
Full-color Photography

View on Edelweiss

9781837836802

Japanese gardens are rich and varied. Shaped by the country's culture and landscape, and by the people who tend them, they range from centuries-old temple gardens to private homes and unexpected contemporary spaces. Each reveals something different about the way Japan makes and experiences gardens.

Gardens all over Japan share a common language, and in this book, Jake Hobson, founder of Niwaki, explores the different dialects of some of the country's most engaging examples, from exemplary public projects to yet-to-be-discovered gems.

Including specially commissioned photography and insights into the plants, people and places that define the style, Jake Hobson explores the vast and enduring influence of Japanese gardens on horticulture and design around the world today.

Jake Hobson is the co-founder of Niwaki, a Japanese garden tool brand that has won much praise in both horticultural and design circles. After studying sculpture at Slade in London, Jake spent three years studying Japanese gardening techniques at a plant nursery in rural Osaka, then returned to the UK with his wife Keiko and set up Niwaki.

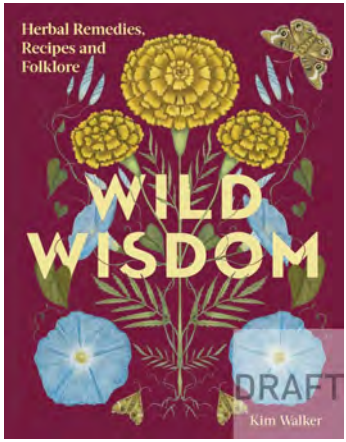
- Original photography of gardens in Japan, the UK, US and Europe
- Interviews with the likes of Dan Pearson, Kazuyuki Ishimara and Shunmyo Mazumo
- Essays about the principles of Japanese garden design balanced by beautiful images
- High-end but minimal package to match design aesthetic of Niwaki











Wild Wisdom

The Folklore, History, Myths and Magic of Herbs

Kim Walker

April 2027 | Hardcover | OCC055000
$29.99 | 9781837836765
224 Pages | 7¼ x 9¼ in
Full-color Illustrations

View on Edelweiss

9781837836765

***Wild Wisdom* celebrates the magic of herbs – their beauty and beneficial qualities, but also the myths and legends that are associated with them.**

Concentrating on over 50 of the most common herbs, fungi and seaweed, Kim Walker helps you to identify these plants and discover their edible and medicinal benefits. Woven into the text are fascinating stories from across the globe that bring the herbs to life.

All the herbs can be foraged or grown in Europe or North America and the book is divided seasonally as a prompt to get you outside and into nature, whatever the weather. And there are herbal recipes as well – from Mugwort Dream Drops (mugwort is said to have dream and sleep-inducing properties) to Elderberry Gummies for immunity and gut health.

This is a beautiful compendium, packed with insightful information and advice, to encourage you to appreciate the herbs that live around you.

Kim Walker is an author, researcher, consultant and foraging teacher with over 15 years experience. Initially trained in medical herbalism, a fascination with nature, history and books led her into bio-cultural history at the Royal Botanic Gardens Kew, London, where she completed her PhD in 2023. She has written two books for Kew and her first book *The Handmade Apothecary* was a bestseller in the English language. She has consulted on films including *The Favourite*, *Maleficent* and *Hamnet*.

- Kim is a well-known authority on herbal remedies – her first book *Handmade Apothecary* sold over 45k copies
- The rise of herbal medicine reflects a growing interest in natural and holistic healthcare approaches, driven by concerns about pharmaceutical drugs and a desire for preventative care
- People want to know more about herbs and their fascinating history

forget-me-not

Myosotis spp

Boraginaceae
(borage family)

USES OVERVIEW
Medicine, Floristry.

KEY CONSTITUENTS
Mucilage.

PARTS USED/HARVESTING TIPS
Flowers and leaves harvested in mid-spring whilst flowering.



Nettle

Common
(Urtica dioica);
/
Lesser *(U. urens)*

Urticaceae
(nettle family)

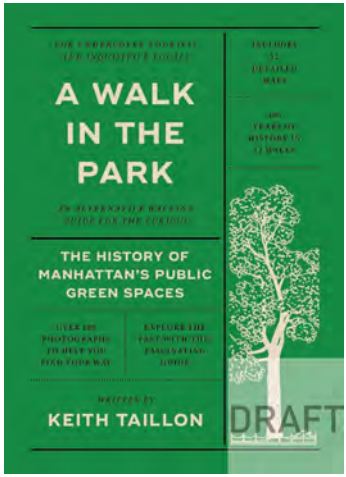
USES OVERVIEW
Food, drink, medicine, fibre, paper, dye.

KEY CONSTITUENTS
Amines, including histamine and serotonin. Minerals, including iron, calcium and potassium. Protein, rutin, quercetin.

PARTS USED/HARVESTING TIPS
Leaves, seeds, roots. The top six to eight nettle 'tops' of either species should be collected before the plant flowers. After flowering, the leaves become too old, tough, and potentially harder to process in the body because they contain potentially kidney-irritating oxalates and cystoliths (calcium carbonate). The young, fresh tender leaves are much nicer to eat. Check the leaves for caterpillar eggs before harvesting as many different species of moths and butterflies brood their young in this protective nursery.

The seeds of either species are harvested green and plump, before ripening to brown. Roots should be gathered at the end of summer from the perennial species, *U. dioica*, once the plants have died back.





View on Edelweiss

9781807120719



Walking New York
9781784889708
$22.00 | Flexibound

A Walk in the Park

The History of Manhattan's Public Green Spaces

Keith Taillon

May 2027 | Flexibound | TRV034000
$22.00 | 9781807120719
320 Pages | 5¼ x 7¼ in
Full-color Photography

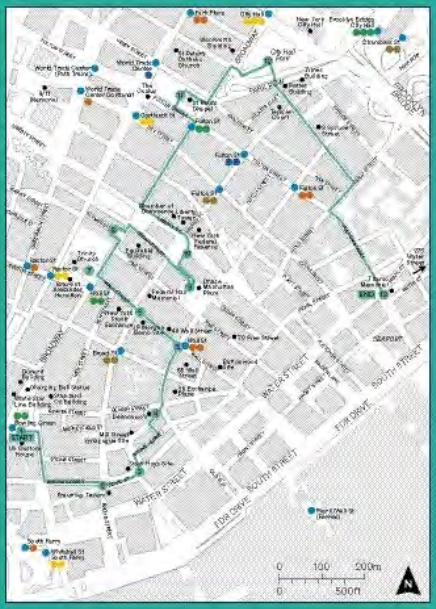
***A Walk in the Park* is an illuminating journey through the city's greatest public sanctuaries. From the oldest greens of The Battery and Bowling Green to the sweeping lawns of Central Park and the modern marvel of the High Line, this beautifully written guide traces the evolution of Manhattan's public spaces and the social, political, and cultural forces that shaped them.**

Each chapter offers both insight and adventure – pairing vivid storytelling with maps, photographs, and carefully curated walking routes that guide readers through the city's most fascinating parks and plazas. Explore the private enclaves of Gramercy and Stuyvesant Park, the revitalized landscapes of Columbus and Sara Roosevelt Parks, and the uptown greenbelt stretching from Morningside to Inwood Hill. Along the way, discover hidden corners, historic monuments, and the enduring logic behind New York's approach to public space.

This essential companion invites locals and visitors alike to see Manhattan anew: through its parks, plazas, and the green heart that gives the city life.

Keith Taillon is a New York City historian focused primarily on the city's growth and development in the 19th century. His Instagram account, @KeithYorkCity, boasts more than 65k followers who tune in daily for his deep-cut posts. He and his work have been featured in *The Times* of London, *The New Yorker*, *The Australian*, *Condé Nast Traveler* and *Vogue*.

- Unique focus on Manhattan's green spaces
- Beautifully illustrated and practical with cultural and historical depth
- Evergreen appeal for locals and tourists alike
- *Walking New York* has sold over 14,000 copies in North America



The Financial District occupies the narrow southern tip of Manhattan Island, encompassing four centuries of growth and development. It was here that the city was founded by Dutch settlers in the 1620s; it was here that George Washington was sworn in as the nation's first President in 1789; and it was here that some of the nation's first skyscrapers began rising from the pavement. This area's tight, narrow streets host an embarrassment of historical riches, some of which survive from New York's colonial days, when the world's bounty began pouring through its harbor.

ROUTE STOPS

1. Bowling Green
2. Fraunces Tavern
3. Colonial Plane
4. Delmonico's
5. Wall Street
6. Federal Hall and the NY Stock Exchange
7. Trinity Church
8. Thomas Street and the Equitable Building
9. 26 Liberty Street
10. Federal Reserve Bank of New York
11. St Paul's Chapel
12. City Hall Park
13. South Street Seaport

BATTERY PARK

DISTANCE
2 miles (3 km)

TIME ALLOWED
2–3 hours

ROUTE 01

down the block to No. 55 Wall Street in 1862 before moving again, in 1907, to the Beaux-Arts building on Bowling Green where we began our journey.

Following the Custom House's removal in 1862, the old building on Wall Street served as the US Subtreasury until 1920. During that time, in 1883, a statue of George Washington was installed on its front steps, honoring the former President's inauguration, but causing never-ending confusion among later tourists who believe he was sworn in at a building which wasn't actually constructed until he'd been dead for half a century. After years of demolition threats, the building was saved and repurposed as a museum in 1939.

Before leaving the area, take a moment to admire the New York Stock Exchange building on Broad Street. It was designed by the architect George B. Post and completed in 1903 on the site of the original 1865 Stock Exchange. The pediment is beautifully adorned with statues designed by artists John Quincy Adams Ward and Paul Wayland Bartlett, though they were executed in stone by the Italian-born and Rome-based Piccirilli brothers (the same men who executed the statues adorning the US Custom House on Bowling Green (page 10) as well as the lions in front of the New York Public Library (page 175)). The symbolism in the pediment statuary is extraordinary.

At the center stands a woman with arms outstretched, representing integrity, ruling all else. To her right (left from the viewer's perspective) stands a man holding a gear and shaft, representing industry. Next to him is a man holding a ship's wheel representing international trade. Crouching next to him are two men reading books who represent intelligence and science. To the left of integrity (viewer's right) hunches a nude man weighed down by a heavy bag next to a bare-chested woman holding baskets, together representing agriculture. Next to her are two crouched men studying rocks, representing mining and mineralogy. In the very corners of both sides of the pediment are small up-curled waves, signifying the stock exchange's reach from sea to sea. The entire notion of a newly emerging global economy is thus embodied in stone, high above Broad Street.

Follow Wall Street west to Broadway

Stop 7 → At Broadway in front of Trinity Church

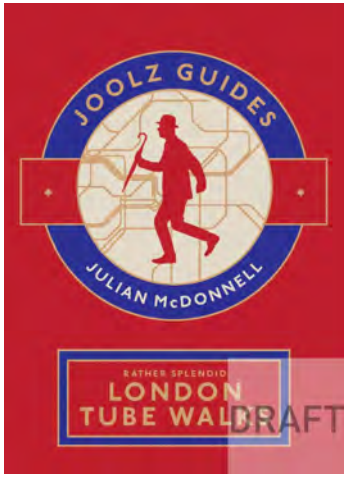
TRINITY CHURCH

For more than 300 years, Trinity Church has presided over Wall Street and lower Manhattan, watching New York transform from a colonial backwater into the economic and cultural engine of the world. Chartered in 1697 under King William III, Trinity was the first Anglican congregation to form in this formerly Dutch city. At that time, it was given a generous tract of land on which to build a house of worship, the first of which was completed in 1698. Interestingly, that initial church building faced west toward the Hudson River rather than toward Broadway. Trinity burned in 1776 along with much of the city and wasn't rebuilt until 1790. The second Trinity was structurally deficient and had to be torn down after a particularly heavy snowfall in 1839 opened cracks in its walls.

The current church, designed by Richard Upjohn, was completed in 1846. Its 281-foot



Trinity Church



View on Edelweiss

9781807121358



Joolz Guides: Rather Splendid London Pub Walks
9781837832798
$19.99 | Flexibound



Rather Splendid London Walks
9781787139602
$22.00 | Flexibound

Rather Splendid London Tube Walks

Joolz Guides' Amiable Ambles Over and Underground

Julian McDonnell

May 2027 | Paperback | TRV034000
$20.99 | 9781807121358
320 Pages | 5¼ x 7¼ in
Full-color Photography

Pip pip and tally ho! Joolz Guides is back, this time unveiling the hidden gems to be discovered on walks around, between, above and below London's fascinating Tube stations.

Overground, underground, ambling free! London's iconic Underground system is a living, breathing map of this great city. In *Rather Splendid London Tube Walks*, our resident tour guide Joolz uncovers the curious histories and secret details to be found on a wander around stations, from architectural oddities and forgotten platforms to movie locations, literary connections and the peculiar habits of London commuters.

Packed with surprising facts and entertaining anecdotes, and perfect for dipping into or taking with you on your own urban adventures, this is a celebration of the Tube and London in all its compelling and rather splendid glory.

Julian McDonnell (a.k.a. 'Joolz') is an award-winning tourism film maker from London. He has lived there all his life and there's nothing he loves more than showing people around his beloved city... and talking!

- Joolz's previous two books have sold over 30,000 copies combined
- The London Underground is a perennially popular subject – will appeal to Tube/transport obsessives as well as his existing audience
- Joolz now has over 320,000 subscribers on YouTube and is a recognizable London character and presenter
- Joolz will create video content to fit with the walks in the book and promote on his channel, as well as with in-person signings and competitions

2 A TREMENDOUS RAMBLE FROM CHARING CROSS TO COVENT GARDEN

DISTANCE
2.3 km (1.4 miles)

TIME
1 hour

NEAREST STATION
Charing Cross

Let's start outside Charing Cross Station at the top of Villiers Street. I've already mentioned the stone cross outside the station (see **Walk 1**), which is a replica of the one that originally stood on the south side of Trafalgar Square.

I don't know why I like Villiers Street so much. I suppose I like to imagine how it was before they built the station, with those Dickensian steps leading down to the river and all the dockers carrying sacks of grain and coal up and down.

Just on the left is a little alley that smells of urine, with a sign indicating it is **YORK PLACE** 1 – but with the rather curious addition 'Formerly Of Alley'. Back in the 13th century this whole area was owned by the Bishops of Norwich, but it later became known as York Place when it was granted to the Archbishop of York. Indeed, at the bottom of Villiers Street was York House, which was one of many splendid houses along the riverbank – the most beautiful in London, it was said.

In the 1620s the estate came into the hands of George Villiers, the Duke of Buckingham, who was the 'favourite' of King James I, which basically means they were lovers! George Villiers wasn't very popular and, in fact, fans of Alexandre Dumas might recognise his name from *The Three Musketeers*, in which he is murdered in a pub in Portsmouth by John Felton. This actually happened in real life. Eventually the estate passed into the hands of his son, the Second Duke of Buckingham – also called George Villiers – who was rather a spendthrift and ended up having to sell it. However, one condition of the sale was that George Villiers, Duke of Buckingham, be remembered in all the street names around the area. That is why you are now standing on Villiers Street, which lies parallel to Buckingham Street; around the corner from George Court. John Adam Street used to be called Duke Street, so we had:

George Court
Villiers Street
Duke Street
Buckingham Street

All that was missing was 'Of', to complete 'George Villiers, Duke of Buckingham'. It was therefore decided to name this little urine-stained passageway Of Alley. They later changed it back to York Place but, rather pleasingly, decided to add the reminder of its former name. Hence 'York Place Formerly Of Alley'.

(It should be called Piss Alley, if you ask me!)

Carry on down Villiers Street and on the left, before Embankment tube station, you will see **GORDON'S WINE BAR** 2. I thought to be London's oldest. If you want to get a seat in its cavernous depths you need to be there before people leave work, which, in London, can be any time! Fine wines, cheeses and a splendidly convivial atmosphere make this one of London's most charming and characterful wine bars. (It might be my imagination, but on Sunday afternoons it seems to be full of people on internet dates! You can have fun trying to spot them.)

My favourite thing about Gordon's is how it came into being. Before the river was embanked in the 1860s it used to be a warehouse where stevedores and dockers could unload their cargo easily; but after it became landlocked they ended up converting the building into accommodation. Rudyard Kipling was one of the tenants here, before moving to a house next door to my dad in India in the 1920s! (Daddy-bird was only five back then.)

Anyway, back in 1364 King Edward III was terribly embarrassed because he was unable to pay back a loan granted to him by the Worshipful Company of Vintners. (Wine merchants). In order to make it up to them he granted a Royal Charter enabling them to set up and sell wines anywhere without a licence. These people became known as Free Vintners.

Skip forward five centuries to 1890 and a fellow called Angus Gordon comes along and opens up a wine bar here. The council approach him to ask for his licence and he replies: 'I don't need one. Look, see?! I'm a member of the Worshipful Company of Vintners!' Of course, they had to let him go ahead and didn't imagine any other cheeky rascals would try the same thing – but they did! A chap called John Davy used this right in 1965 to open the Boot & Flogger in Borough, but they soon put an end to it after this. So Angus Gordon and John Davy are known as the last of the Free Vintners.

Look out also for the **OLD STREET SIGN** 3 from before 1917, next to the modern street sign.

Go down the steps and through the outdoor drinking area for the wine bar and on your right you'll see an opening to a park.

The magnificent structure before you is **YORK HOUSE WATERGATE** 4. It is a wonderful example of the beautiful watergates that existed along this section of the river when it was lined with glorious palaces and mansions. York House stood on

the Strand (which means 'shore of the river') and would have backed onto the river here. The gate itself was built in 1626 and you can even see the Duke of Buckingham's coat of arms at the top of it, but after the 1860s the gate became redundant.

If you had been standing on this spot 200 years ago you would have been standing in the river. You see, back then the River Thames was virtually an open sewer. The summer of 1858 was absolutely boiling and became known as 'The Great Stink'. All the untreated human excrement and detritus on the riverbank started to smell so bad that people living nearby couldn't take it any longer. They even had to douse their curtains in disinfectant to stave off the pungent stench. After much prevaricating, the government eventually had to do something – as they themselves were right on the river and couldn't even sit in Parliament. It was time to act, and I don't mean dropping toast to see if it landed butter-side up!

They got hold of an engineer called Joseph Bazalgette, who had an excellent beard, like Lemmy from Motörhead. He had the idea of narrowing the river, causing it to flow more quickly, thereby carrying off all the effluence and poos. He then set about one of the biggest engineering projects in London's history, by building the sewers that we still use today. He knew that the population would increase in the future, so he had the foresight to make the system's capacity six times greater than was needed at the time… and lucky for us that he did! No wonder they gave him a knighthood.

So now we have the lovely **VICTORIA EMBANKMENT GARDENS** 5, a delightful place to read your book and imagine the likes of George Villiers stepping out of his house through the Watergate and straight onto a boat up the river of poo.

It's fair to assume that, had Parliament been on Primrose Hill, we would probably still be without sewers, as they only decided to act once it started to affect their work.

Carry on through Victoria Embankment Gardens and you will see various sculptures. There's 'Rabbie' Burns, Scotland's most famous poet, who wrote 'Auld Lang Syne' (which means 'for the sake of old times', in case you wondered) and also a soldier on a camel. This is to commemorate the Imperial Camel Corps, who served in Palestine, Egypt and Sinai during the First World War. Just beyond it, outside the park next to the river, you should just be able to see a large stone obelisk known as **CLEOPATRA'S NEEDLE** 6. It doesn't actually have much to do with Cleopatra, although she would have seen it in her lifetime. It was first erected in Heliopolis around 1450 BC, where it stood for over a thousand years, but was then taken to Alexandria – where it stood for a while but then fell over and lay in the sand, rather neglected, for a few hundred years. With France and Britain constantly competing for artefacts from ancient Egypt, Muhammad Ali (not that one!), the Viceroy of Egypt, decided to gift it to the British in 1819 to commemorate the victory over Napoleon at Waterloo. It remained in Alexandria until 1877, when a plan was hatched to transport it to London. Lugging something that big such a distance was not easy: they had to build a special capsule, inside which the obelisk was placed, and then towed it behind a ship all the way to Britain. The ship hit a storm in the Bay of Biscay and a tremendous effort was made to save the obelisk, with many men losing their lives. When the obelisk eventually arrived in 1878, to the



1

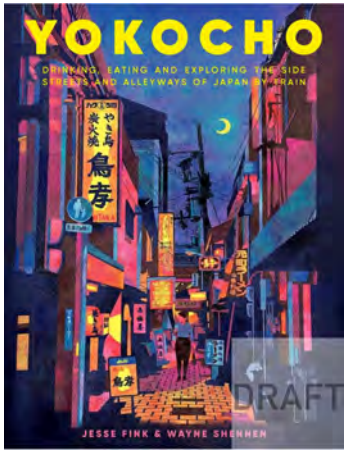

2


4


6


Camel benches


7



Yokocho

Drinking, Eating and Exploring Japan by Train

Jesse Fink and Wayne Shennen

May 2027 | Hardcover | TRV003050
$42.00 | 9781807121594
256 Pages | 8½ x 11¼ in
Full-color Photography

View on Edelweiss

9781807121594

Discover an unknown side of Japan in its buzzing *yokocho* (side streets and alleyways) by travelling on the *shinkansen* (bullet train) network.

Yokocho: Drinking, Eating and Exploring Japan by Train is an original guide to Japan's 47 prefectures and the country's exciting *yokocho* culture. One of the world's most popular travel destinations, Japan is a country packed with regional specialities, intriguing history and unforgettable dining experiences yet most international visitors never get beyond Tokyo, Kyoto, Osaka and Hiroshima. The best way to see it all is by train and in *yokocho*, the places where Japanese people love to eat and drink.

From **Hokkaido** in the north to **Okinawa** in the south, Wayne Shennen and Jesse Fink have travelled Japan's eight distinct regions to reveal the stories behind *yokocho*, a vibrant and important side of local culture that is often misunderstood by outsiders. Whether you're planning your first Japan trip or wanting to explore the country again in a deeper way, it's an essential guide to discovering the very best of **Japan by train**.

Jesse Fink is the author of eight books and a frequent visitor to Japan. He lives in Bedfordshire with his wife, Alexis, and has a daughter, Billie. **Wayne Shennen** has worked in sake breweries in across Japan, gaining certifications from the Court of Master Sommeliers and the Sake Education Council. He lives in Tokyo with his wife, Makie, and their son, Kauri, where he runs a restaurant, Rangitoto Tokyo. Together, Jesse and Wayne have co-authored *Yokocho* and *The Drinker's Guide to Japan*.

- An essential guide to Japan by train
- Japan is one of the fastest growing tourist destinations, with a record 42.7 million visitors in 2025
- Authoritative authors with in-depth knowledge of *yokocho* culture
- Beautiful design-led package



FUKUOKA

福岡

With a population of 1.6 million, Fukuoka is the largest city in Kyushu. It sits on Hakata Bay, facing northwest towards the Korean Peninsula. Hakata, which merged with Fukuoka in 1889, is one of the oldest settlements in Japan and has long been a base for local traders with the Asian mainland. Hakata is also the name of the main train station in Fukuoka, which understandably confuses some first-time visitors. To make it simple, Hakata is east of the Naka River while Fukuoka is on its west bank.

Being a port city in the far west of Japan, Fukuoka served as a major transit point for the Imperial Japanese Army to the rest of Asia. It was also the site of Itazuke Air Base (now Fukuoka Airport). Despite this, the city only had 28 per cent of its area destroyed on 19 June 1945 by B-29 bombers and 1,000 people were killed.

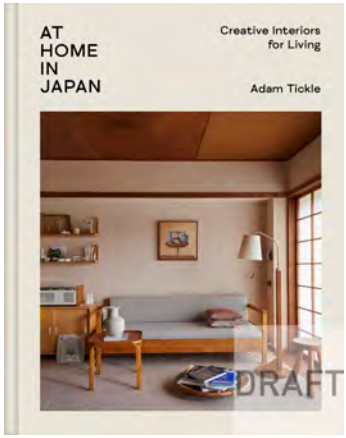
For authentic yokocho, try Ningyo Shigi, a narrow alley sporting around 30 small venues roughly four minutes' walk south of Nakanukarabata Station, or Sankaku Ichiba (Triangle Market) in Yakuin, a place seemingly only known to locals with about 20 venues. Five minutes' stroll east of Tenjin Station at Umakamon Street you'll find Sukiyo Tenmangu Shrine on the left side of the path and a nice little cluster of bars and izakaya on the right. Honestly, though, the spirit of yokocho in Fukuoka is better represented in its famous yatai, which the local tourist authority has mapped for visitors. There are around 100 licensed operators across the city and on both sides of the Naka River with a similar origin story to yokocho: born of the food shortages and black markets that characterised post-war Japan. At their peak, there were well over 200 in the city.

Yatai are constructed at dusk, equipped with kitchens capable of serving simple dishes of excellent quality, and with space to serve a handful of people at a time. They operate through to the early hours before being packed away for the next night's service. For many, there is no sign of their presence during daylight hours. Though these stalls used to be a feature of nightlife across the country, Fukuoka is the last real bastion of pure yatai culture in Japan.

Nakasu, on the eastern banks of the Naka River, is perhaps the most famous area for street stalls and the main yatai agglomeration is collectively known as **Nakasu Yatai Yokocho**. It can be a bit touristy, crowded and surprisingly expensive, so if you are looking for something more low-key, head to the streets around Tenjin, Nagahama (also the location of the fish market), Daimyo, Watanabedori and Yakuin.

FUKUOKA
JR Kyushu/Kyushu Shinkansen and JR West Sanyo Shinkansen at Hakata Station, JR Kyushu, Chikuho Line, Fukuoka City Subway, Kuko, Hikozan and Kyushumura Lines, Nishitetsu Tenjin-Omuta, Kaizuka and Omuta Lines





At Home in Japan

Creative Interiors for Living

Adam Tickle

April 2027 | Hardcover | ARC007000
$50.00 | 9781837837212
256 Pages | 8¾ x 11¼ in
Full-color Photography

View on Edelweiss

9781837837212

At Home in Japan **invites readers inside more than twenty remarkable homes belonging to artists, designers, collectors, makers and creatives across Japan.**

Discover the harmonious blend of traditional Japanese design and modern minimalism, as curated by some of the most influential minds in the industry. From Tokyo apartments and contemporary family homes to mountain retreats and artist studios, each chapter offers a glimpse into the lives, stories and objects that shape the people who live there.

Among the featured creatives are interior designers responsible for Marimekko's iconic retail spaces, renowned jewellery designers and directors from the likes of the esteemed brands Beams and Muji.

This book is perfect for design enthusiasts and cultural explorers, capturing the essence of Japanese aesthetics and creativity.

Authored by Adam Tickle, a seasoned Creative Director with a rich background in design and storytelling, this book is a visual and narrative delight that promises to inspire and captivate.

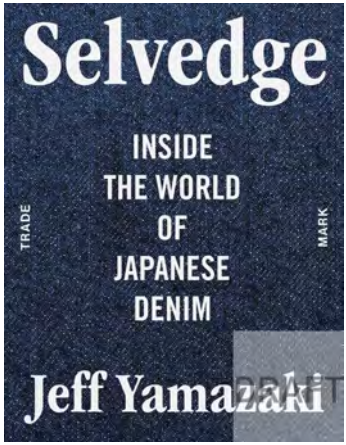
Adam Tickle is a British-born Creative Director and storyteller with a multidisciplinary background spanning advertising, brand direction, design, marketing, music, and fashion. Currently based in Helsinki, Finland, he leads the Helsinki Playground project and serves as Lead Designer on the Brand and Communications team at Aalto University.

- The Japanese aesthetic is still hugely popular
- Small-space living is the reality for many people – Japanese homes excel in this area









View on Edelweiss

9781807120412

Selvedge

Inside the World of Japanese Denim

Jeff Yamazaki

May 2027 | Hardcover | BUS070090
$42.00 | 9781807120412
256 Pages | 8½ x 11¼ in
Full-color Photography

Japanese denim is celebrated for its exceptional fading characteristics, thanks to a unique dyeing process known as rope-dyeing.

In *Selvedge*, content creator and fashion expert Jeff Yamazaki delves into the history, culture, and innovation behind Japanese denim. He will include the labels you should know, the shops you should visit as well as interviews with industry experts and 'denim heads'.

Featuring stunning location photography throughout of the brands and shops, as well as street photography of stylish locals, this book offers a comprehensive look at the artistry and tradition that make Japanese denim truly exceptional.

Jeff Yamazaki (@jeffyamazaki) is a Japanese American content creator and model known for his passion for Japanese fashion, craftsmanship, culture, and design. He has collaborated with global fashion and lifestyle brands, and has built a loyal community of over 350,000 followers across platforms. Based in Los Angeles, he also serves on the Japanese American Leaders Initiative committee for the Consulate General of Japan. Jeff frequently travels to Japan to explore and share the people, brands, and stories shaping modern Japanese culture and style.

- Japanese denim has a cult following and global prestige
- Jeff Yamazaki has more than 370k followers on Instagram
- Japan's meticulous approach to artisanal production favours heritage and craftsmanship
- Japanese denim plays a major role in both high fashion and streetwear cultures, with iconic brands like Evisu, Kapital, Samurai and Momotaro

Omoto Denim

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View on Edelweiss

9781837836918

The Essential Book of Pollinators

From Bees and Bats to Lemurs and Lizards: The Remarkable Pollinators Feeding Our Planet

Sarah Wyndham Lewis

March 2027 | Hardcover | GAR046000
$20.99 | 9781837836918
144 Pages | 5¼ x 7¼ in
Full-color Illustrations

Support pollinators. Grow with purpose. Make an impact.

Set against a backdrop of climate change and accelerating biodiversity loss, *The Essential Book of Pollinators* by Sarah Wyndham Lewis offers a practical, beautifully illustrated guide to creating green spaces that support the vital pollinators our ecosystems depend on.

Whether you have a small urban space or a larger garden, discover how to create pollinator-friendly habitats from what to plant, when to plant it, and how to attract the essential pollinators – helping you take meaningful action to support the ecosystems around you.

Perfect for beginners and experienced gardeners alike, this is both a useful guide for garden centre visits and a beautiful addition to your home.

Plant with intention – and help pollinators thrive.

Sarah Wyndham Lewis and her husband, Dale Gibson run the multi award-winning sustainable beekeeping practice Bermondsey Street Bees. Alongside her own planting projects, she has mentored the creation of pollinator gardens in many different countries. Through her advocacy for sustainable honey production, Sarah is also well known in the food world as a food writer and judge.

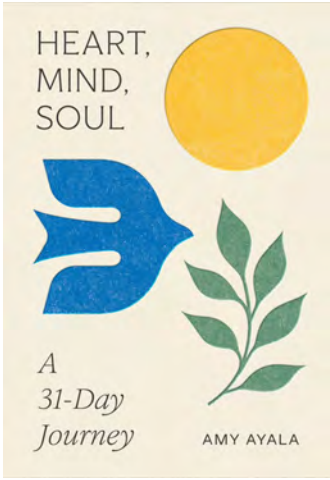
- Practical information to encourage more pollinators to your green spaces in this easy-to-use pocketable format
- Sarah Wyndham Lewis has more 40 years of experience writing about horticulture
- Charmingly illustrated making this the perfect gift for gardeners and nature enthusiasts alike


Soil
The Heart of Terrestrial Ecosystems
O_2
CO_2
A Living Interface
Soil is a dynamic ecosystem. Healthy soils grow vigorous, productive plants, directly supporting pollinators and other wildlife. Eliminating the disturbances of digging and chemical applications protects its structure and organisms. Planting and mulching protect the surface from wind/ sun erosion and minimise water loss. Deep perennial roots feed the soil year round.


Butterflies
& Moths
The Lepidoptera



Now



View on Edelweiss

9781807120443

Heart, Mind, Soul

A 31–Day Journey

Amy Ayala

May 2027 | Hardcover | REL055000
$20.99 | 9781807120443
144 Pages | 6 x 8½ in
Full-color Illustrations

***Heart, Mind, Soul: A 31–Day Journey* is for those who love God and want to follow his word, for those who are lost and seeking guidance, and for those who are at the beginning of their faith journey and don't know where to start.**

The book invites readers to experience the same transformation that Amy had: whereby her heart, mind and soul began to change with a disciplined approach to actively seeking God every day, by reading a chapter of proverbs and a psalm. Divided into 31 days, each day includes a 'Mind' section that focuses on wisdom from proverbs, a 'Heart' section that focuses on worshipful truths from psalms, and a 'Soul' section that will end with a contemplative question, such as 'How will loving God with my whole self change the way I live today?'. Each day's devotional will also be informed by Amy's own personal reflections and theological insight.

With a simple, accessible structure, Amy firmly believes that 31 days is all it takes to truly open yourself to God and feel your heart, mind and soul transform for good.

Amy Ayala has been sharing God's Word since she was 19, in small groups and on high school campuses to churches, podcasts and in digital spaces. Now at 30, her passion has only deepened. Over the past five years, Amy has built an online community of over 775,000 followers on TikTok and 105,000 on Instagram, reaching millions with Scripture-based encouragement.

- A unique book with a clear hook and purpose in the spiritual space
- Accessible, unintimidating structure invites both Amy's existing followers and those looking to explore their faith who don't know where to start
- Church attendance in both the US and the UK is on the rise, with Gen Z leading this 'quiet revival'

DAY 1

PROVERBS 1 // PSALM 8

MIND

PROVERBS 1:7 (NIV)

"The fear of the Lord is the beginning of knowledge,
but fools despise wisdom and instruction."

If we're going to start this journey anywhere, we have to start here.

Not with tips. Not with strategies. Not even with understanding.

With reverence.

I used to think wisdom started with knowing more. If I read enough, learned enough, studied enough, then I'd finally feel okay. I would feel that I had it all together. That I was secure.

Proverbs redefines wisdom entirely. It doesn't root it in intellect or self-sufficiency, it roots it in reverence.

Wisdom doesn't begin with information. It begins with posture.

When we hear the phrase "fear of the Lord," it can sound intimidating. It can feel as though we're supposed to be scared of God, that we should shrink back from Him. If we're not careful, that language can start to create distance instead of intimacy with God.

That isn't what this verse is saying.

So let's slow down and unpack it.

The fear of the Lord isn't panic.

It isn't anxiety. It isn't a reason to pull away.

The fear of the Lord is awe.

The fear of the Lord is reverence.

The fear of the Lord is recognizing that He is God and I am not.Understanding that has brought me freedom in ways I couldn't have ever imagined. When I remember He is sovereign, I stop trying to be.

When I remember He sees the whole picture, I loosen my grip on needing to understand everything.

When I remember He is holy, my perspective shifts.

Wisdom starts when I step out of the center and let Him take His rightful place there.

This reordering of our thoughts has the power to change everything in our lives.

It changes how we walk into decisions. It changes how we respond when things don't go our way. It even changes how we pray.

Sometimes, instead of trying to manage the outcome or rushing in with an



DAY 16

PROVERBS 16 // PSALM 73

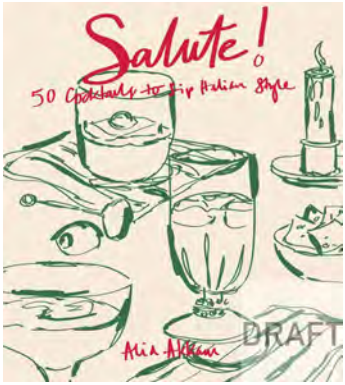
MIND

PROVERBS 16:9 (NIV)

"In their hearts humans plan their course,
but the Lord establishes their steps."

There's something freeing about realizing I don't have to get it all perfectly mapped out. For so long, I believed the more I knew and the more I planned, the better I'd be set up for the life I wanted. But here's what I've learned: I can lay down even my best plan to step into God's plan. Maybe you need this reminder today: saying yes to His way is never a downgrade. It's an exchange. Your limited view for His perfect perspective, your small map for His endless horizon.

When He orders my steps, He's not just rearranging my schedule, He's leading me toward places I couldn't have gotten to on my own. His way doesn't simply replace mine; it's higher, wiser, and ultimately better.



Salute!

50 Cocktails to Sip Italian Style

Alia Akkam

May 2027 | Hardcover | CKB006000
$22.99 | 9781807122379
160 Pages | 6¼ x 7¼ in
Full-color Illustrations

View on Edelweiss

9781807122379

***Salute!* is an irresistible cocktail journey through Italy and beyond, showcasing the Italian drinking culture.**

This beautifully curated collection captures the spirit of Italian drinking culture in all its elegance and exuberance. Whether you're hosting friends, recreating a Roman holiday at home or simply dreaming of Venice with a cocktail in hand, every recipe offers a taste of la dolce vita.

With expert guidance, vibrant storytelling and 50 delicious recipes to suit every mood and occasion, *Salute!* is both a practical cocktail companion and an armchair escape to some of the most stylish Italian bars from around the world.

A New York native, **Alia Akkam** is a Budapest-based writer who covers the intersection of food, drink, travel and design.

- Captures the enduring appeal of la dolce vita, Italian entertaining and aperitivo culture
- Beautifully giftable format with broad seasonal appeal for summer entertaining, dinner parties and holiday gifting
- Combines practical mixology with escapist travel inspiration, appealing to cocktail enthusiasts, Italy lovers and gift-book buyers alike

CAPRESE CALABRESE

Created by

MARINA KISHIDA

Gold Bar at The Tokyo EDITION, Toranomon, Japan

Handshake Speakeasy is a must-stop on any bar crawl of Mexico City, for its seemingly minimalist cocktails like the tequila, olive oil and green apple Gimlet are in fact far more convoluted affairs behind the scenes. But Bambuco by Handshake trades in that urban gumption for a blissful beachside jungle setting on Mexico's Riviera Maya. Maroma, a Belmond resort, was first built in the 1970s as an architect's private ' domicile that organically morphed into a hotel. Following a substantial renovation in 2023, the historic white stucco structures, positioned to align with sacred Mayan geometries, were preserved but now there's a deluge of gorgeous objects from local artisans throughout the property, including the tiles and planters at Bambuco. Guests inspect the noteworthy mezcal collection and zero-waste drinks menu and are happy to see that tequila dances with tarragon, lime and absinthe in the Herb, and strawberry, tomato and coconut in Tomato is a Fruit. The Carajillo, a humble coffee recipe prevalent in Spain and Latin America intensified with liquor, also highlights tequila and tropical flavours of banana or coconut. Bambuco's bamboo-wrapped back room with the library of Mexican books is where to revive with one or two after a dip in the palm tree-draped main pool.

INGREDIENTS

30ml basil & tomato Olmeca Altos tequila

15ml rum (the bar uses OneRum Okinawa Islands Rum

15ml blue bergamot

15ml mozzarella solution

3 drops Scrappy's Bitters Firewaters Tincture

METHOD

Place all ingredients into a shaker filled with ice and shake well. Strain into rocks glass (the bar uses individual porch bowls) over block ice. Garnish with a mozzarella ball.



CAMPARI SHAKERATO

Created by

BARTENDER NAME

Carpeccio in Galleria Milan, Italy

Handshake Speakeasy is a must-stop on any bar crawl of Mexico City, for its seemingly minimalist cocktails like the tequila, olive oil and green apple Gimlet are in fact far more convoluted affairs behind the scenes. But Bambuco by Handshake trades in that urban gumption for a blissful beachside jungle setting on Mexico's Riviera Maya. Maroma, a Belmond resort, was first built in the 1970s as an architect's private domicile that organically morphed into a hotel. Following a substantial renovation in 2023, the historic white stucco structures, positioned to align with sacred Mayan geometries, were preserved but now there's a deluge of gorgeous objects from local artisans throughout the property, including the tiles and planters at Bambuco. Guests inspect the noteworthy mezcal collection and zero-waste drinks menu and are happy to see that tequila dances with tarragon, lime and absinthe in the Herb, and strawberry, tomato and coconut in Tomato is a Fruit. The Carajillo, a humble coffee recipe prevalent in Spain and Latin America intensified with liquor, also highlights tequila and tropical flavours of banana or coconut. Bambuco's bamboo-wrapped back room with the library of Mexican books is where to revive with one or two after a dip in the palm tree-draped main pool.

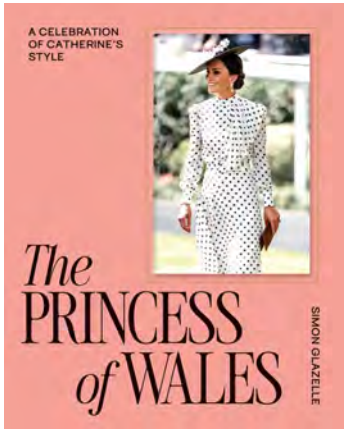
INGREDIENTS

90ml Campari, room temperature only

METHOD

Pour Campari into a Boston shaker. Add a dozen ice cubes. Shake vigorously. With a strainer, filter the liquid that has been cooled and diluted inside the shaker and give it a second shake for 15 seconds without incorporating ice to build a fluffy foam. Pour into a chilled Nick & Nora glass.





The Princess of Wales

A Celebration of Catherine's Style

Simon Glazelle

May 2027 | Hardcover | SEL038000
$21.99 | 9781807121082
176 Pages | 6¾ x 8¼ in
Full-color Photography

View on Edelweiss

9781807121082

Over the past 15 years, The Princess of Wales has endeared herself to the masses through her humanitarian spirit, advocacy, allyship and fierce loyalty to her family. However, it's her timeless style and impeccable fashion choices that make households buzz with the Princess's name on a weekly basis.

Whether it's a high stakes meeting with political figureheads, an international tour showing off her impressive sports skills, or simply a walk in the grounds with her family, there is no denying that the Princess's sense of style has inspired and stunned since she first came into the spotlight, donning high-street brands and luxurious couture alike.

The Princess of Wales: A Celebration of Catherine's Style will chart the course of Kate's rise to fashion icon status, beginning with her days as a student (including THAT famous catwalk dress), and covering royal milestones, state banquets, official visits, trips out with her family. This gorgeous book showcases the most iconic and memorable looks of this globally adored princess.

Simon Glazelle is a journalist, fashion blogger, stylist and copywriter. He's worked for a range of publications, including *YOU* magazine, *Daily Mail*, *Sunday Times Style*, *LOOK* and *InStyle*, focusing on fashion, interviewing designers and compiling shopping pages. More recently, he has built his social media platform, posting videos dissecting the style of royalty around the world, which often garner over 1 million views.

- A comprehensive deep-dive into Kate's fashion over the years
- Authoritative, well-connected author with a growing platform
- Gorgeous inexpensive gift book or self-purchase
- Stylish, modern design sets this book apart

The WEDDING

Catherine and Designer Interest, Sarah Burton, designed the dress together and made sure it was not just a garment, but a beacon.

It was the gasp that ricocheted around the globe. Everyone huddled around their screens in anticipation. Hundreds of people at thousands of street parties who were screaming with joy, stopped. The world's media, poised in position at Westminster Abbey, had ready fingers hovering over shutter buttons. And then there she was. A vision. Her beaming smile could not only be seen through her veil (made of ivory silk tulle and hand-embroidered with flowers by the experts from the Royal School of Needlework) but also from



space. It was hard to know exactly what we were gasping at first: the dress, the smile, the pomp, but suffice to say Catherine, the Princess of Wales completely floored us with her beauty. For lots of us it was as if we'd never seen a bride before, much was our admiration. We were in awe of her, of him, of them, of the carriage, the Abbey, Pippa Middleton and of course, The Dress.

It was fashion's best-kept secret that Catherine had chosen British label, Alexander McQueen to walk down the aisle in. Rumours were rife with other hopeful Houses, but McQueen won, the fashion label best known for not only its extraordinarily talented late namesake designer but its avant garde aesthetic, which takes traditional tailoring and adds a theatrical and romantic twist on everything it produces.

Catherine and Creative Director, Sarah Burton, designed the dress together and made sure it was not just a garment, but a beacon. It represented hope and new beginnings through the symbolic opening flower design of the skirt; it embodied the UK through the embroidery of a rose, a thistle, a daffodil and a shamrock; it shone a spotlight on skill and expertise from the home nations through not only the craftmanship from the Alexander McQueen team, but from the astonishing work of the Royal School



of Needlework based at Hampton Court Palace; and it evoked the 'never complain' motto of the royal family because the people who worked on the dress, who were responsible for its beauty, had to wash their hands every half an hour to ensure the fabrics were never compromised, and their needles were renewed every three hours to avoid them going blunt.

It was the very first time she had worn Alexander McQueen, quite the debut, and it was to be the beginning of a flourishing partnership which stretches right to present day, even after Sarah

The BIRTHS

If we ever needed proof of Catherine's message-led dressing, her three birth announcement looks are concrete evidence: A boy in blue, a Spring arrival in yellow and St. George's Day in red.

On 22nd July 2013, the then Duke and Duchess of Cambridge welcomed their first child, Prince George, into the world. Less than 24 hours later they were on the steps of St Mary's Hospital, London, to give the press what they wanted – a first glimpse, not just of the new royal baby, but of what Catherine was wearing too. She chose Jenny Packham, the high-end London-based designer which Catherine first wore only a couple of years earlier at a gala dinner and has continued to wear to this day. A to-the-knee dress in blue – to signal a boy, complete with polka dot print, which some say was a deliberate nod back to Princess Diana's first sighting after giving birth to Prince William in 1982.

When Princess Charlotte came along in May of 2015, Kate opted for a ditsy floral print in yellow and white. One particular film quote 'springs' to mind: 'Florals? For spring? Groundbreaking.' And even though her look wasn't reinventing the fashion wheel, it was spot on for her in terms of design and seasonality. It's important to note here that give or take a few millimetres, the three Jenny Packham dresses have been almost the exact same length – just above the knee. There are certain theories about this, the most sensible being to balance out proportions (or maybe just to show off her perfect pins), and although we can't ever really know for certain, what we can be sure of is that everything Catherine does has intention and purpose.

St. George's Day is celebrated on April 23rd every year, so when Kate and William knew Prince Louis was to be born on said day, you can imagine her stylist going into overdrive with mood boards of red and white dresses. Packham to the rescue! The boldest of the three looks, Catherine made another not-so-subtle nod to her late mother-in-law who appeared on the very same steps outside the Lindo Wing 34 years previous in – yes, you guessed it – a red dress complete with white collar. If you look closely too, what is rather lovely with all three dresses is that they aren't designed





Wheel Princess Charlotte came along in May of 2015, Kate opted for a ditsy floral print in yellow and white.

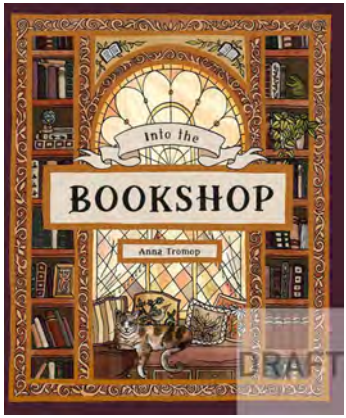


July 2013, the then Duke and Duchess of Cambridge welcomed their first child. Catherine wore a to-the-knee dress in blue – to signal a boy.

For Prince Louis arrival on St. George's day Catherine wore a bold red dress complete with white collar.

to be worn as a cover up of Catherine's postpartum body, they are a celebration of it... almost hugging her bumps in solidarity to all other women who give birth and might feel self-conscious.

Reading between the lines, what is perceptible of these three announcement looks is how they embody Catherine's style arc: from young woman meeting an eligible young man (the playful irreverence of the blue sporty dress) to Duchess (experimenting with print) and finally to Princess (bold, confident and meaningful in red).



Into the Bookshop

Anna Tromop

March 2027 | Paperback | GAM019000
$12.99 | 9781807122201
96 Pages | 8¼ x 9¾ in
Black and White Illustrations

View on Edelweiss

9781807122201

Step *Into the Bookshop* and color your way through dozens of charming scenes.

Packed with hand-inked drawings, from iconic storefronts and well-stocked shelves to cozy book nooks, spiral-shaped ladders, mobile bookstores and reimagined covers for all the classics, *Into the Bookshop* is a bibliophile's dream.

Let your creativity flow as you pore over Anna Tromop's intricate designs. Will your bookshop be dark and moody, or vibrant and fantastical? The choice is yours…

Anna Tromop is an illustrator and artist based in Oslo, Norway. Her work is detailed and usually inspired by the wonders of nature, myth and fantastical stories. Ink and watercolor are her favourite media, and you can find her work on everything from branding and packaging to projects in publishing and home décor. Learn more at www.annatromop.com.

- Taps into the trend for immersive adult coloring
- The perfect creative activity to enjoy during the colder months
- Will appeal to fans of intricate coloring books like the Johanna Basford's *Enchanted Forest*



Into the Fungarium
9781837836352
$12.99 | Coloring Book



Into the Coven
9781837836345
$12.99 | Paperback


"A room without books is like a body without a soul."
– Cicero
David Copperfield
The Picture of Dorian Gray
MOBY DICK
HERMAN MELVILLE
The Adventures of Huckleberry Finn
MARK TWAIN
Robinson Crusoe


"I cannot live without books."
—Jane Austen
Sense and Sensibility
JANE AUSTEN
Pride and Prejudice
JANE AUSTEN
NORTHANGER ABBEY
JANE AUSTEN
Mansfield Park
JANE AUSTEN



BTS

The Ultimate Unofficial Fan Journal

Quadrille

February 2027 | Hardcover | BIO005000
$23.99 | 9781807121471
192 Pages | 6¾ x 8¾ in
Full-color Photography and Illustrations

View on Edelweiss

9781807121471

Are you ready to prove your ARMY status? Celebrate all things BTS with the ultimate visual companion to the biggest boy band in the world.

Dive headfirst and get to know RM, Suga, J-Hope, Jin, Jung-Kook, V and Jimin in this interactive journal, full of images, illustrations, immersive games, with journal and sticker sections for your favorite record-breaking K-Pop group. Packed with vibrant pages, this fan journal will take a look back at the cultural moments of the past year, including the band's hottest fashion moments, awards ceremonies, performances, music videos and their 2026 sell-out world tour.

Quadrille is a global, award-winning lifestyle publisher. It believes in the transformative power of books – and its mission is to enrich readers lives, feed minds and fuel creativity. Cutting-edge design combines with inspiring content for audiences around the world.

- Intimate format to make the reader feel connected with their favorite stars with unique interactive quiz and games element
- Accessible price, low origination will make it the perfect present for the BTS fanatic in your life, or self-purchase
- This book taps into that desire offering fans a space to obsess over their fan K-pop band
- Beautiful, zeitgeisty artefact and keepsake
- Collector's item for die-hard fans



RM'S SOLO CAREER

RM was the first member of BTS to release solo music. Way back in 2015, his mixtape *RM* came out on SoundCloud, followed by *Mono* in 2018. His full-length album *Indigo* followed in 2022, around six months after fellow rap line member J-Hope's *Jack in the Box*. The album *Indigo* featured collabs with amazing artists like Erykah Badu, Mahalia and Korean rock singer Youjeen. His solo music is a place where RM can flex his rap muscles and explore more niche topics. For example, on the song "Seoul", he muses about his love–hate relationship with his hometown. *Rolling Stone* magazine put "Seoul" first on its list of the best BTS solo songs in 2025. RM spoke about writing the lyrics on *Indigo* as a form of poetry: "I started my career as a poet. I always wanted to be a writer or a poet when I was young so that's why I chose rap because rap is rhythm and poetry, basically." RM has even said he has considered compiling some of his essays into a book.

TRIVIA

Love is an RM solo song from *Love Yourself: Answer*. In typical Nam-joon style, it has clever lyrics that play off the similarity between the Korean words for "people" and "love". It describes how love (from ARMY) helped knock off his sharp edges and change him for the better.

RM's solo career is a necessary outlet for him to make songs that wouldn't work for BTS. He says in the band he feels pressure to be a good role model for younger listeners, and to remain a huge, commercially successful band. But when he makes music just for himself, he can experiment: "I really did try to, like, break the walls. I shaved all the hair. And tried to put no make-up on. And all those alternative sounds and artists."

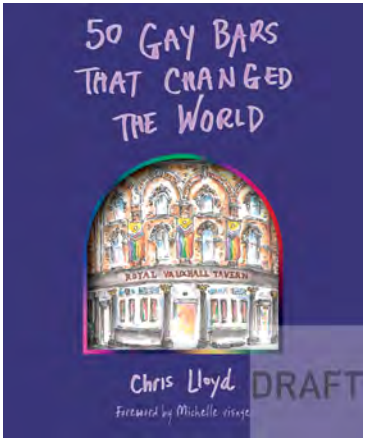
SONGS ABOUT.

MUSIC & CREATIVITY

What else would a set of seven people who live and breathe music write songs about, other than the music itself? Especially as all of them have become songwriters in their own right, and some members, like Suga, are able to build songs from scratch. Some BTS songs speak directly about this creative lifeblood, such as "First Love" which describes how Suga got started playing the piano as a kid, a hobby that eventually led him to writing his own music. "Black Swan" is about the flipside of this innocent joy (see page 104). Sometimes, BTS just like to flex their creative muscles and play around. Listen to "Ddaeng" to feel in awe of their talent.

BLACK SWAN
BORN SINGER
FIRST LOVE
FLY TO MY ROOM
IF I RULED THE WORLD
FIRST LOVE
DDAENG

"MUSIC JUST LETS US BREATHE, YOU KNOW. I DON'T THINK I WOULD EVER WANT TO LIVE IN A WORLD THAT HAS NO MUSIC." – V



50 Gay Bars That Changed The World

Christopher Lloyd

April 2027 | Hardcover | SOC012000
$23.99 | 9781807121389
160 Pages | 7½ x 9¼ in
Full-color Illustrations

View on Edelweiss

9781807121389

***50 Gay Bars That Changed the World* is a beautifully illustrated celebration of the gay bars and pubs that have shaped and fostered community and identity, offered solace and refuge as well as provided a joyful setting for music, self-discovery, dancing and friendship.**

The book focuses on the most influential gay bars from all over the globe – from the vibrant dance scene at The Royal Vauxhall Tavern to the pioneering and iconic Heaven, to Copenhagen's Centralhjørnet, widely considered Europe's oldest gay bar. With a foreword from advocate and ally Michelle Visage, each illustration is accompanied by vibrant text including the bar's history, stories and cultural significance, as well as the most important events that have taken place there.

From Berlin's inimitable avant-garde clubs to London's most historic venues, *50 Gay Bars that Changed the World* will celebrate and immortalize these spaces through vibrant artistry and storytelling.

Chris Lloyd is an illustrator based in London, whose art adorns the homes of icons including Elton John, Michelle Visage, Andrew Scott and Dua Lipa. Over the past two years, he has amassed a highly engaged online audience, posting his sketches of gigs and gay bars around the world. A fierce activist and member of the LGBTQ+ community, he has recently taken on the challenge of drawing every gay bar in London and New York. *50 Gay Bars That Changed the World* is his first book.

- A timely homage to the pivotal LGBTQ+ spaces offering a refuge from discrimination and a haven for self-expression
- Unique illustrations by a well-connected artist and content creator with an engaged audience
- An inclusive book designed for both allies and members of the LGBTQ+ community to foster respect and understanding
- Beautiful self-purchase or gift that doesn't rely on a trend or specific time of year

A note on the brilliant mural on the bar's walls. It was painted in 2019 by local artist, Rami Gomes, to celebrate Lady Gaga's surprise concert on Copacabana beach. It shows four huge Gagas, one representing her Chromatica music video, and the other Born This Way. They tell visitors my first set at the bar (while stories tell). Sound out for Rami - her work alone is worth visiting <3



Bar Dellas, Rio, Brazil

BAR DELLAS

RIO DE JANEIRO, BRAZIL

Bar Dellas is my favourite spot in Rio. Bright pink, with an 8-metre high mural of Lady Gaga painted out front - you can't miss it! You'll probably hear it first, as DJs takeover and play late into the night.

Dellas feels like a living room that's been opened to the public. There's wonky posters on the wall, and family paintings, too. Fairy lights twinkle, and the drinks menu dangles from bunting. Drinks are hella cheap, (beers for less than £1.50), and DJs rotate behind the decks on a Saturday night.

It's not chic but it's a vibe. It reminds me of the warehouse parties I used to go to in my twenties in London - raw and spontaneous and alive.

Behind the parties, it's got a brilliant community to it. Bar Dellas was founded by Kriss, and is part of a project missioned to giving back to communities in Rio. Indeed, they call the owner "Mother Kriss", and you'll often see her at the bar with one of her dogs.

All in all, a brilliant bar full of personality. If you're up for getting down with the locals in Rio, Bar Dellas is a MUST.

VIA

CANAL STREET, MANCHESTER, UK

My friends and I used to go to VIA en masse every time we'd come to Manchester. Canal Street has loads of bars, each one different, but sure enough, we would always end up on the dancefloor at VIA.

Previously a carpet warehouse (how glam!), VIA opened in 1995, making it what the locals call a "Grande Dame" (=an old queen) of the city. It's very much part of the fabric of Manchester: you can even spot it in Russell T Davies' iconic TV shows Queer As Folk, and Cucumber.

Today, it's best known as Manchester's go-to spot for queer performance.

The walls are plastered with images of the brilliant queens that have called VIA home over the past 30 years. Ru Paul Legends like Danny Beard and the late Cherry Valentine were regulars, and camp favourites (think X Factor's Sam Bailey and Eastenders' Cheryl Ferguson) and pop stars (CMAT) all make surprise appearances here too.

Like most gay bars, it's overdecorated inside: the ornate frames and high ceilings make it feel like an upturned stately home. But this classic spot can always be relied on for a warm welcome to the city.



VIA, Canal Street
Manchester



The Art of Scarves

50 Ways to Style Scarves

Claudya Moreira

May 2027 | Hardcover | SEL038000
$29.99 | 9781807121211
224 Pages | 7½ x 9¼ in
Full-color Photography and Black and White Illustrations

View on Edelweiss

9781807121211

Scarves are more than pieces of fabric. They are whispers of history, threads of culture, and gestures of personal expression.

Wrapped around the neck, draped over the shoulders, or tied to a bag, a scarf carries with it stories of journeys taken and memories held close to the skin. Scarves are personal, yet universal. They drape across generations, adorn moments of joy, mark occasions of solemnity, and remind us of people we love. And in their simplicity, they invite creativity: a knot tied in a new, statement way, a twist that becomes a signature.

The Art of Scarves is a visual fashion book that explores 50 scarf styling methods as a form of creative expression. Redefining scarf styling as an art form, it combines step-by-step illustrations with bold, editorial photography, presenting a contemporary approach to how scarves can be transformed.

Designed to be both practical and inspirational, *The Art of the Scarves* invites readers to engage with scarves not only as accessories, but as tools for movement, identity, and self-expression.

Claudya Moreira is a fashion creative, designer, and visual storyteller known internationally for redefining scarf styling as a contemporary form of expression. Born in Cabo Verde and based in Lisbon, Claudya's work is influenced by heritage, culture, and the expressive power of fashion.

- Stylish gift or self-purchase
- Contemporary approach to a known subject, with photographic appeal as well as useful instructions to make the book accessible
- Author has a huge online profile and is internationally recognized for her fashion work
- Interweaves personal storytelling and tradition with modern styling



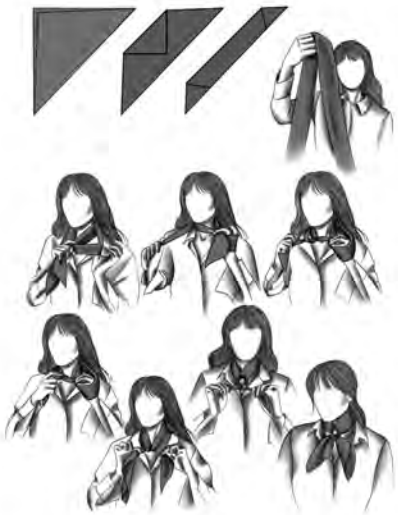


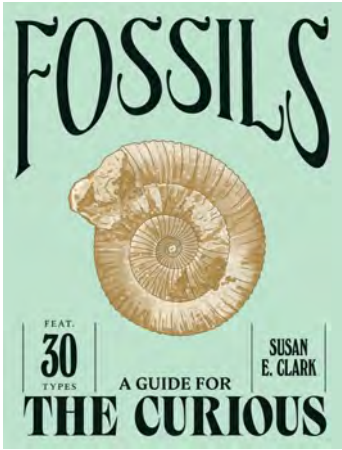
I use this tying style time and time again. It goes well with shirts, T-shirts and jumpers, and is a simple way to add a bit of variety to your look. It's perfect for year-round wear and is suitable both for work and more special occasions.

SCARF SIZE
90 × 90 CM

RECOMMENDED FABRICS
SILK, SATIN OR COTTON

1. Fold the scarf diagonally to form a triangle.
2. Take the tip of the triangle and fold it towards the centre.
3. Continue folding the shorter edge over and over until you have a narrow band.
4. Fold the band in half.
5. Place it, folded in half, round your neck.
6. Pass one hand through the loop formed by the fold and hold both ends of the scarf.
7. Tie a loose knot with the two ends.
8. Pass one end through the loop formed by the fold.
9. Now, take the two ends of the scarf.
10. Tie a tight knot.
11. Your scarf is ready to wear.





Fossils

Susan E. Clark

April 2027 | Hardcover | NAT015000
$14.99 | 9781807121952
112 Pages | 4¾ x 6¼ in
Full-color Illustrations

View on Edelweiss

9781807121952

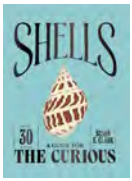
As the world becomes more uncertain and life more stressful, getting outside and connecting with nature is an easy and affordable way to boost our mental and physical health.

In *Fossils*, trained biologist and wellness writer Susan E. Clark introduces the curious reader to this intriguing world. In the first part of the book, you will learn fascinating facts about fossils and their origins – from their history and classification to the secrets they reveal. The second part features 30 different fossil types, each with a beautifully detailed illustration to help identify it, and together these tell the evolutionary story of life from its origins to the first footprints of ancient humans.

There are countless opportunities to experience nature right on our doorstep, and *Fossils* will encourage you to do just that.

Susan E. Clark trained as a biologist and is now a nature writer and integrative psychotherapist. She writes about the quiet, regenerative intelligence of the natural world and how it shapes our well-being. She also hosts Curious Writers (curiouswriterscircle.beehiiv.com), a small creative community for people who want to explore their relationship with the living world and celebrate the often-overlooked wonders on their own doorsteps.

- 30 beautifully illustrated fossils with fascinating facts
- Connecting with nature is an easy way to boost mental and physical health
- Stylish gift book for all ages that will appeal to design lovers
- Next in the popular *Guide for the Curious* series



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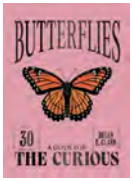

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Gender-fluid and quietly extraordinary

OYSTER

Saltwater bivalve mollusc · *Ostreidae* spp.

Prized as a seafood delicacy with (unproven) aphrodisiacal properties, oysters are sea creatures in their own right, and a species that has been around for at least 15 million years.

For starters, an oyster left in its own habitat can live as long as 20 years. Throughout that life, an oyster may change sex – from male to female and back again – multiple times. The biological term for this is 'sequential hermaphroditism'. Most oysters start out as males because it takes less energy to produce sperm. Then, as they mature and become larger, they may become egg-producing females, able to harness the extra energy needed to produce eggs and release them into the water.

This flexible gender cycle enables an oyster colony to maintain a reproductive balance, a quiet, but extraordinary, biological wisdom that responds to the needs of the whole oyster bed, not just the individual.

And of course, we cannot talk about oysters without talking about pearls. Not all oysters produce them – pearl oysters belong to the *Pteriidae* family.

A grain of grit enters the shell. And instead of resisting it, an oyster wraps it, layer by layer, until what started out as discomfort and 'other' becomes luminescence. A magical alchemy, and a lesson for life?

Oysters are vegetarian filter feeders, consuming plankton and other organic matter from seawater.

Found in coastal waters and estuaries, oysters live in oyster bed communities which, in turn, support diverse marine life.

Oyster beds improve water quality, with adult oysters able to filter up to 50 gallons of water a day.

An oyster becomes an adult when it turns one-year-old. Juvenile oysters are called spat.



Shaped like a volcano

KEYHOLE LIMPET

Rock-dwelling sea snail · *Diodora* spp.

These are easy to identify thanks to the volcano shape, with a keyhole at the top. The hole allows for the release of water and waste products, after seawater has been drawn in at the front of the limpet's body, passing over the gills.

Reproduction is external, synchronised and still something of a mystery. The males and females somehow know to release eggs and sperm into the water at the same time to maximise the chances of fertilisation. Science suggests this may be influenced by tides, temperature and moon cycles, but truthfully, it is a mechanism we don't yet fully understand.

Like so many sea snails, this limpet has a radula – a rasping tongue covered in tiny, sharp teeth which it uses to scrape sea sponges off the rocks. This tongue is reported to be the world's strongest biological structure!

Colours vary widely, so you may find white, grey, yellow, orange or even red keyhole limpet shells, which are often marked with radiating bands of brown or green.

Look for a conical, oval-shaped shell with a clear hole at the top.

These limpets are grazers, feeding on sponges and other detritus.

The keyhole limpet can grow up to 4 cm (1½ in), although most specimens are around 2 cm (¾ in).

Favourite habitats worldwide are rocky shores and the seabed itself.



A Grandmother's Memory Journal

Look Back. Record. Treasure Forever.

Quadrille

February 2027 | Hardcover | FAM022000
$19.99 | 9781807122553
128 Pages | 7¼ x 9¼ in
Full-color illustrations

View on Edelweiss

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Record and treasure family memories, anecdotes and history with *A Grandmother's Memory Journal*.

150 thoughtful questions to inspire your Grandmother to look back and recall her own childhood, early days as a parent/grandparent and experiences of raising a family. The journal then becomes a precious family heirloom that can be passed down from one generation to another. Includes an internal gatefold for recording your family tree, blank pages for sticking in photos or old telegrams, and a pocket affixed to the inside back cover for other pieces of memorabilia.

Quadrille is a global, award-winning lifestyle publisher. It believes in the transformative power of books – and its mission is to enrich readers lives, feed minds and fuel creativity. Cutting-edge design combines with inspiring content for audiences around the world.

- A beautiful keepsake to preserve precious family memories
- The perfect gift for Mother's Day, birthdays or Christmas



How did you feel about my mother/father becoming a parent?

How does being a grandparent compare with being a mother?





A Mother's Memory Journal

Look Back. Record. Treasure Forever.

Quadrille

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Too often precious memories, anecdotes and family history get lost between one generation and another. Inspire your mother to record memories of her own childhood, school days, family members and experiences of becoming a mother by giving her this beautiful journal.

Filled with over 150 questions and prompts to help your mother write about her life (as well as your part in it), this journal can be filled with precious memories, anecdotes and family history. Your mother will then return the completed journal to you as a keepsake to be enjoyed for years to come.

This journal also includes a ribbon marker, an internal gatefold for recording your family tree, some blank pages for sticking in old photos or telegrams, and a pocket affixed to the inside back cover for other pieces of memorabilia.

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- A beautiful keepsake to preserve precious family memories
- The perfect gift for Mother's Day, birthdays or Christmas

Tell me about the day I was born

How easy / dreadful were your labours?

What names did you decide not to call me?

What does my name mean?

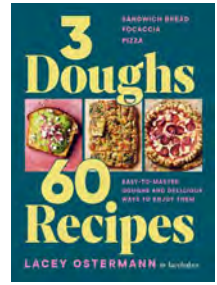
What would you have called me if I were the opposite sex?




OPINEL
SAVOIE FRANCE
OPINEL
INOX

Backlist

Taste



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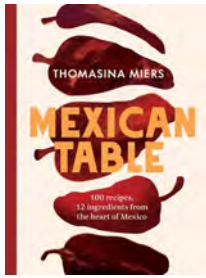

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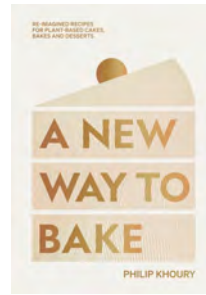

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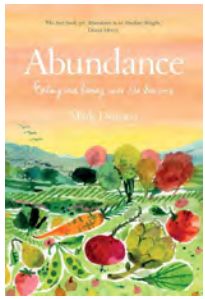

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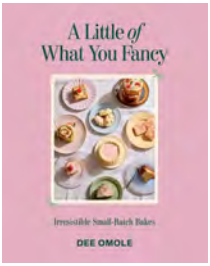

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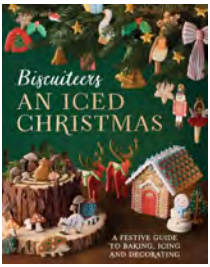

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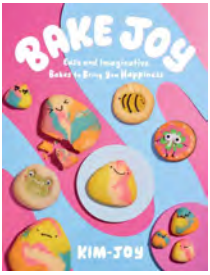

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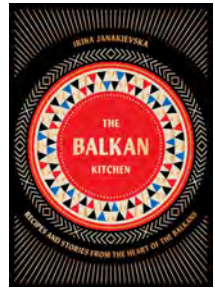

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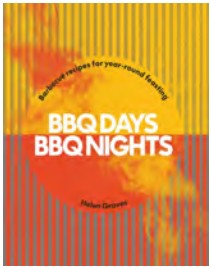

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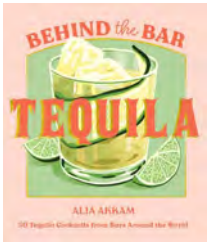

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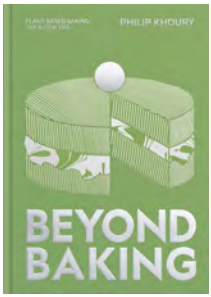

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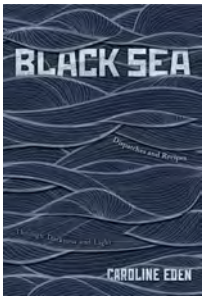

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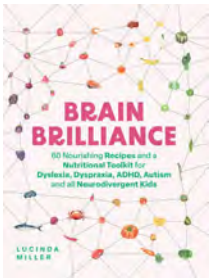

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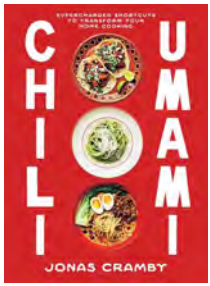

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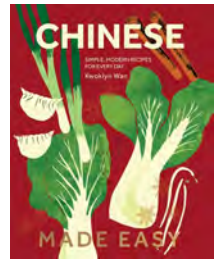

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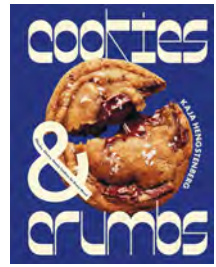

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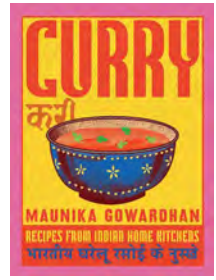

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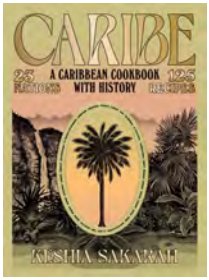

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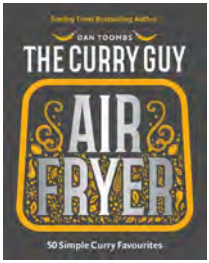

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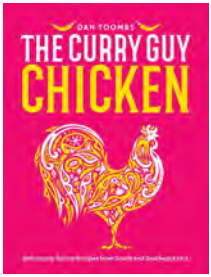

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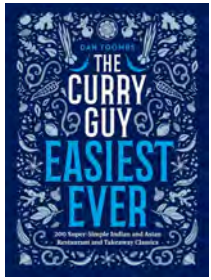

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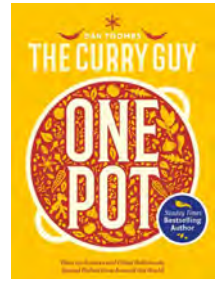

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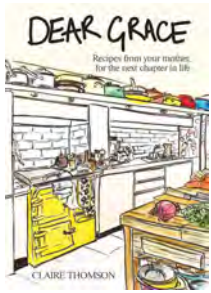

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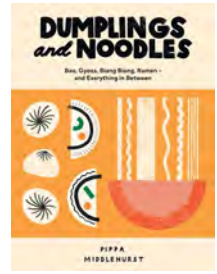

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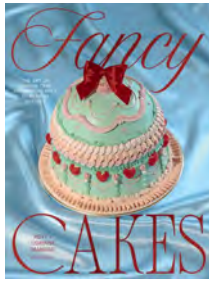

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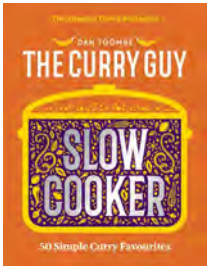

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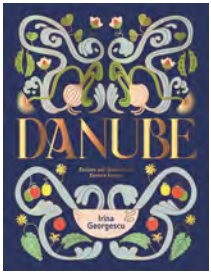

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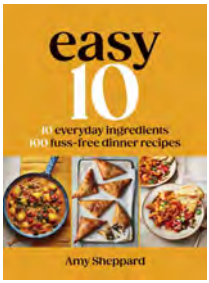

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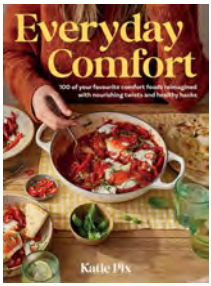

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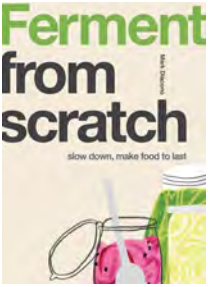

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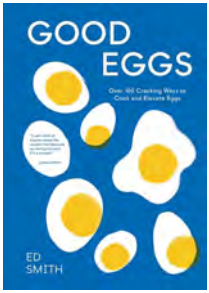

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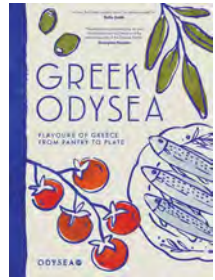

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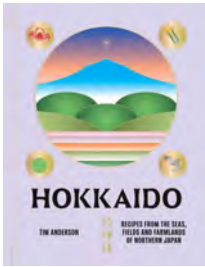

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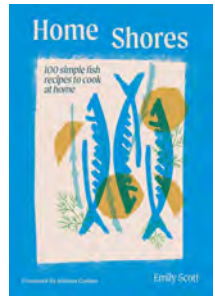

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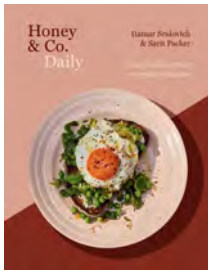

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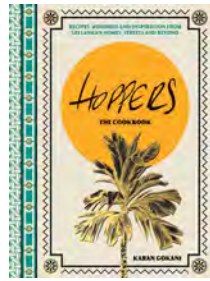

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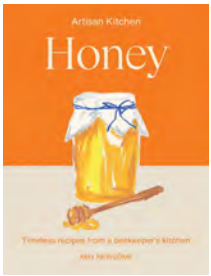

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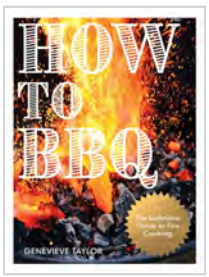

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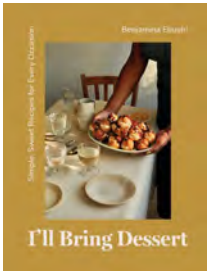

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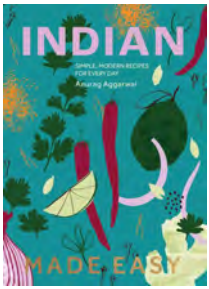

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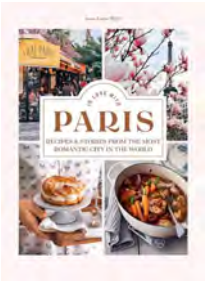

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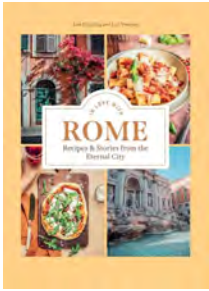

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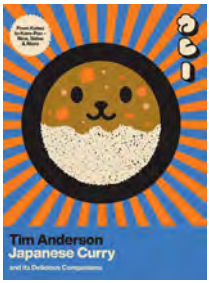

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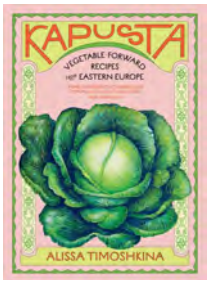

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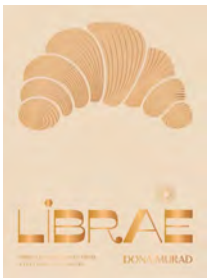

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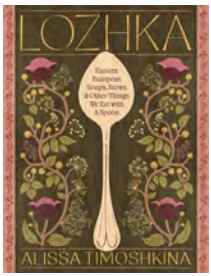

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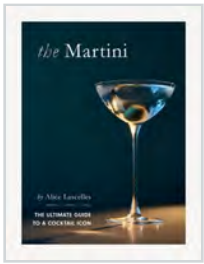

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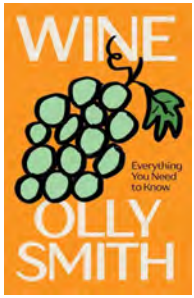

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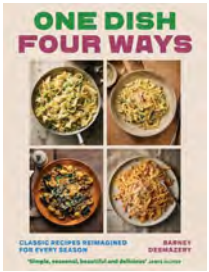

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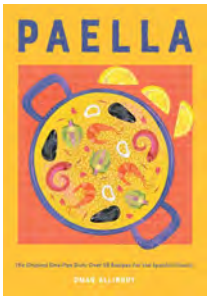

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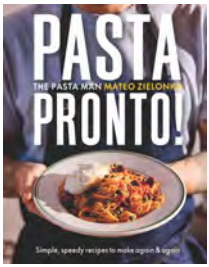

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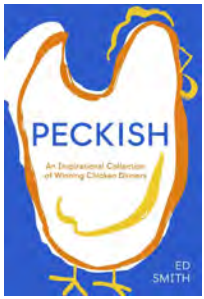

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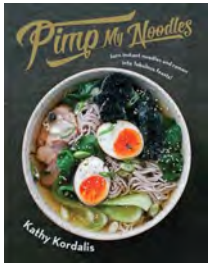

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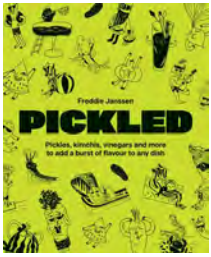

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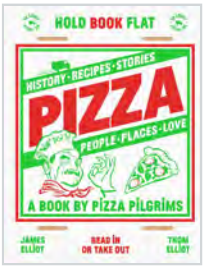

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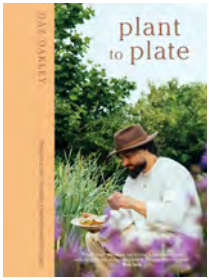

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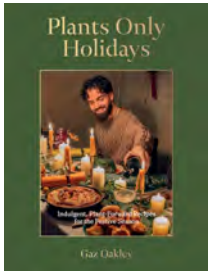

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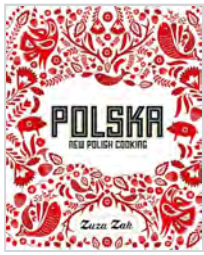

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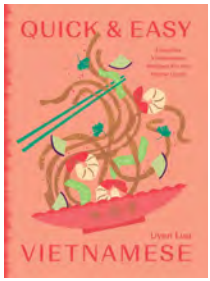

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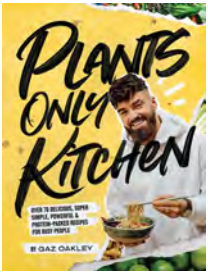

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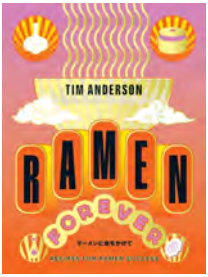

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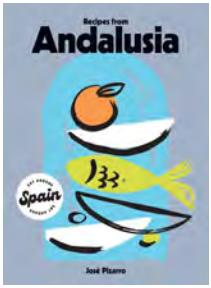

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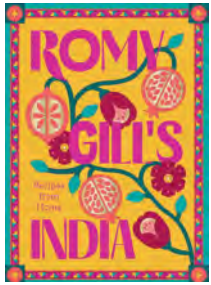

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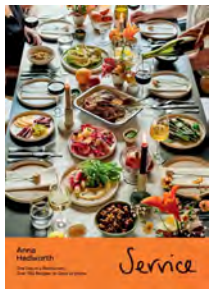

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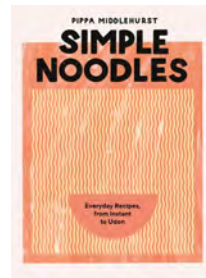

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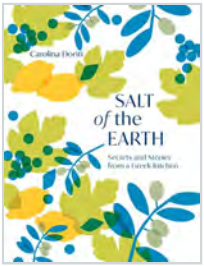

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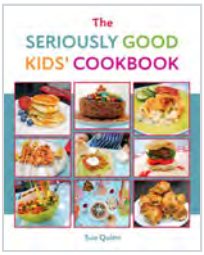

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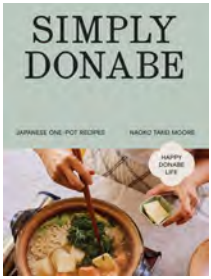

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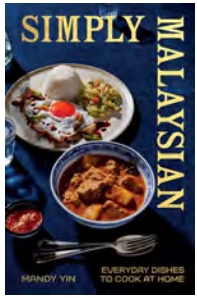

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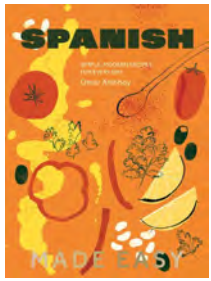

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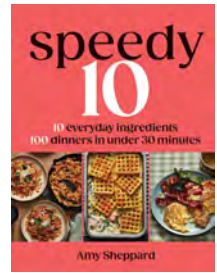

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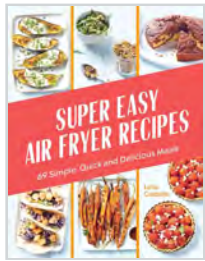

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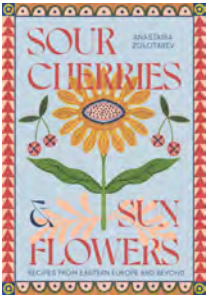

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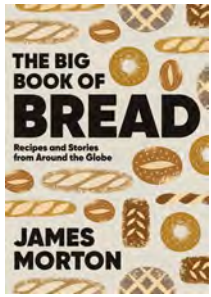

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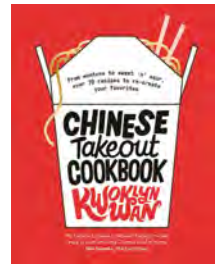

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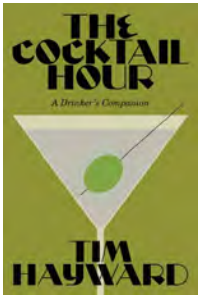

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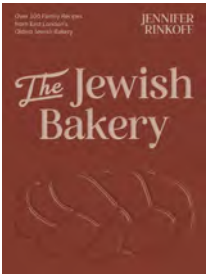

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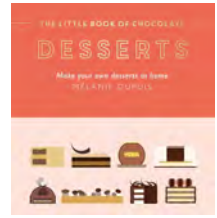

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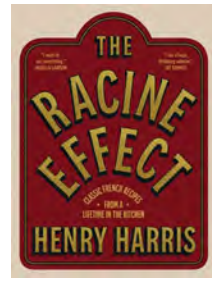

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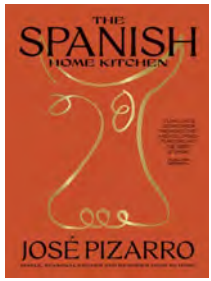

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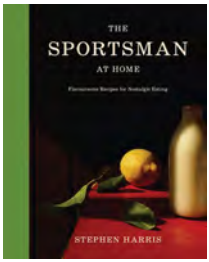

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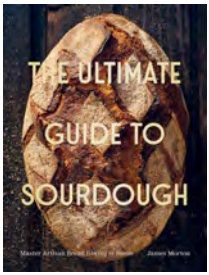

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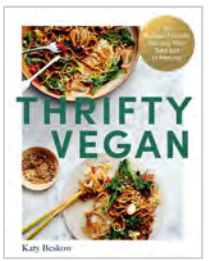

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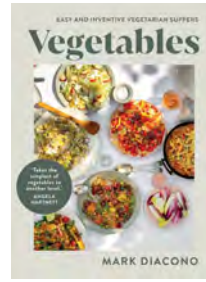

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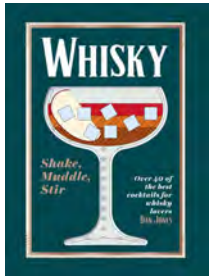

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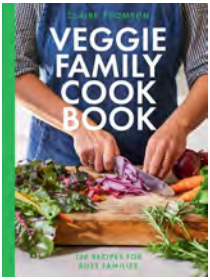

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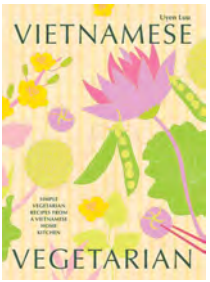

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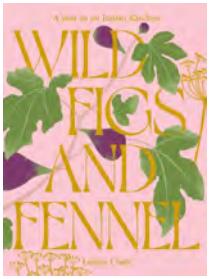

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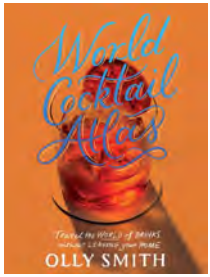

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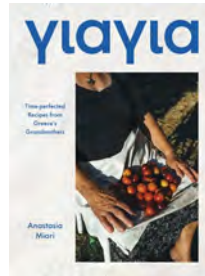

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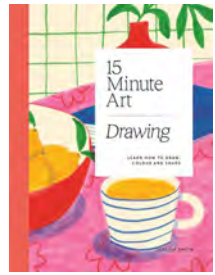

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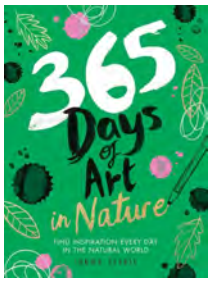

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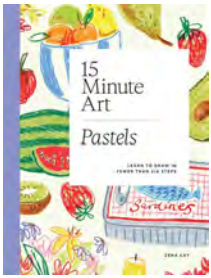

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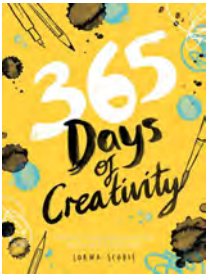

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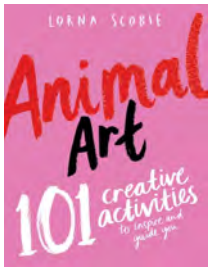

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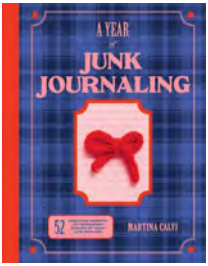

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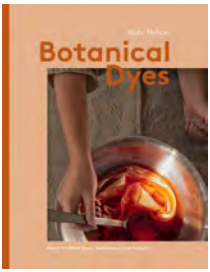

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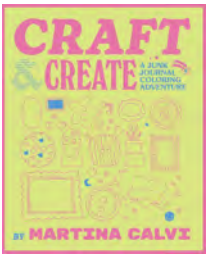

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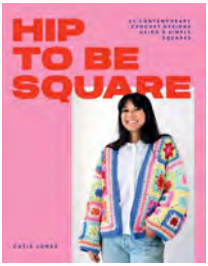

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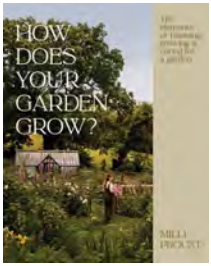

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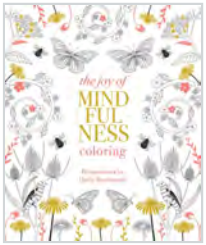

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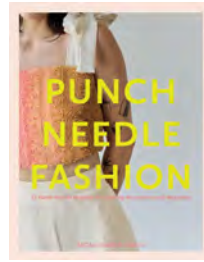

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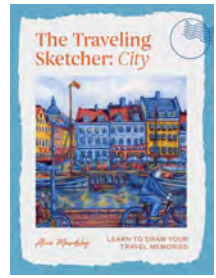

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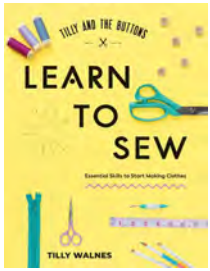

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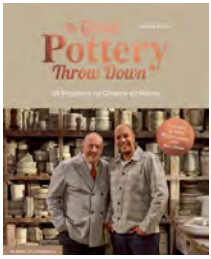

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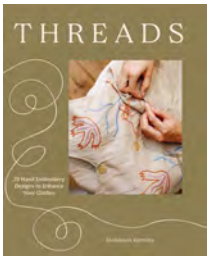

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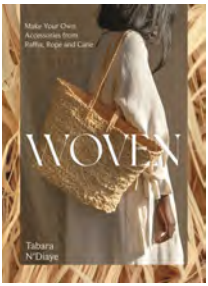

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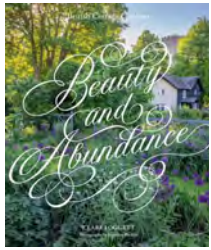

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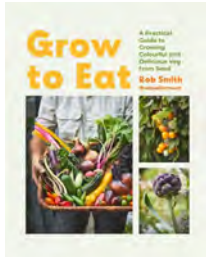

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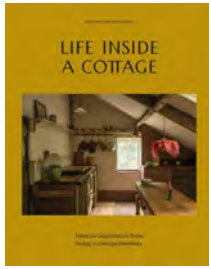

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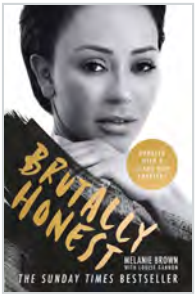

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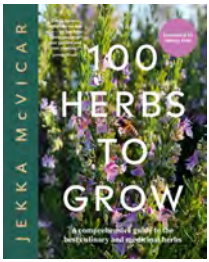

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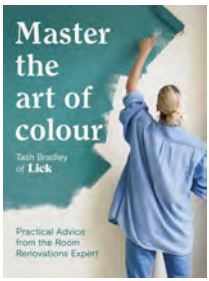

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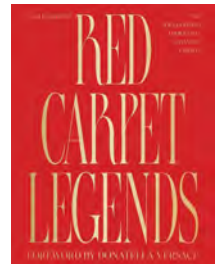

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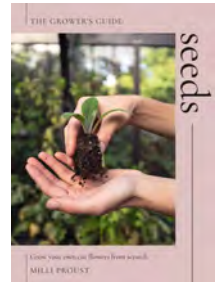

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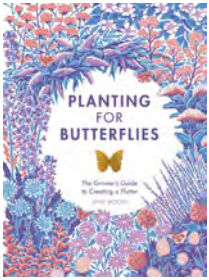

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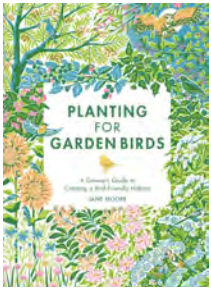

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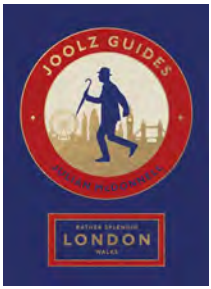

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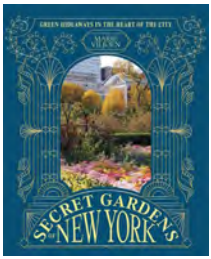

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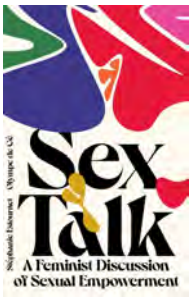

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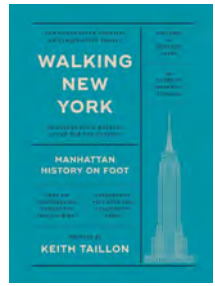

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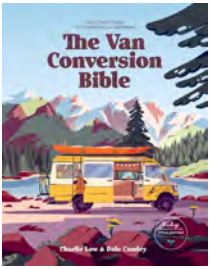

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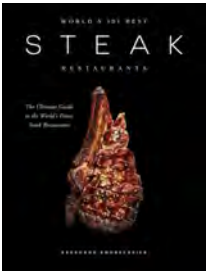

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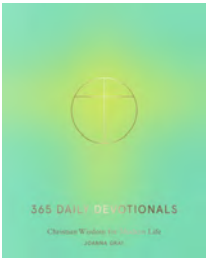

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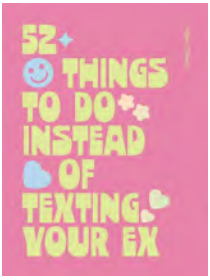

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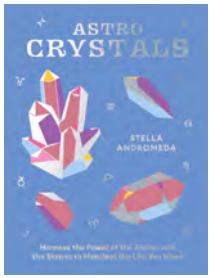

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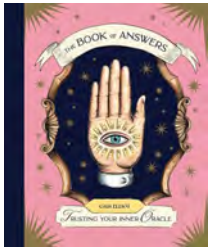

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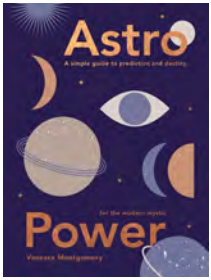

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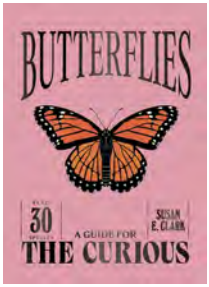

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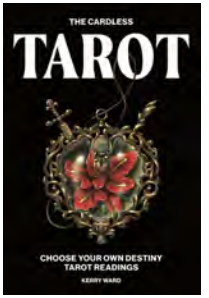

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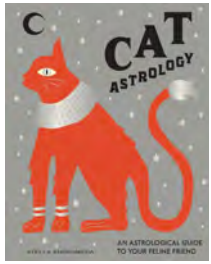

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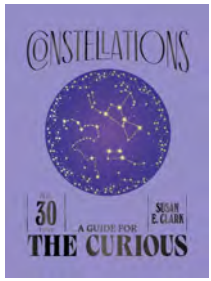

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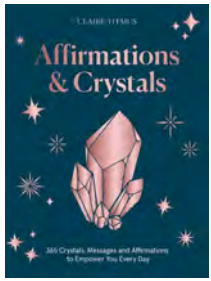

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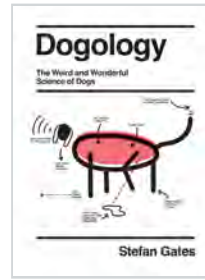

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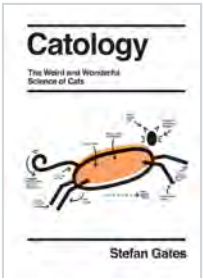

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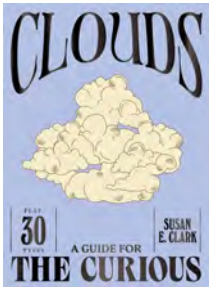

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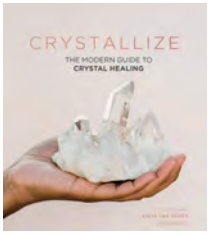

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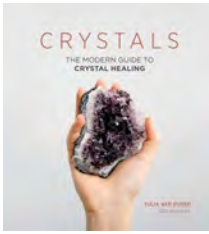

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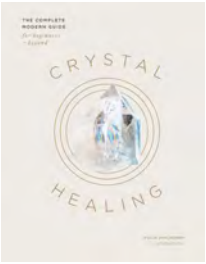

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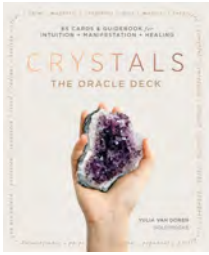

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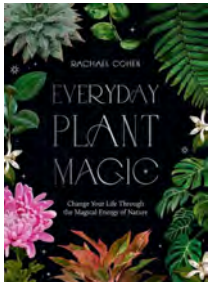

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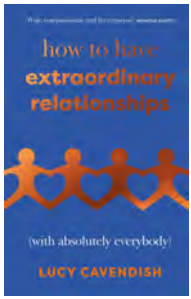

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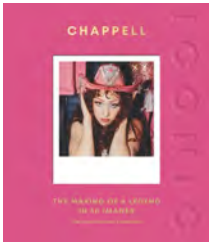

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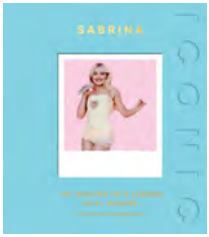

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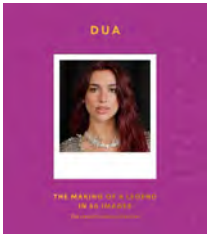

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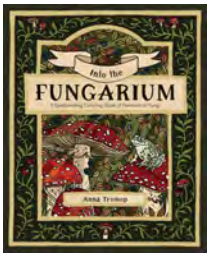

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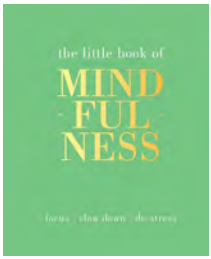

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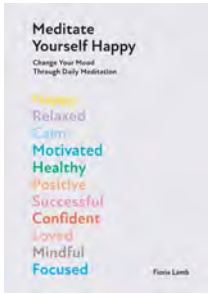

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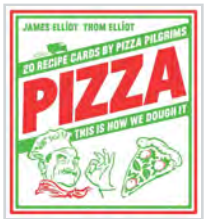

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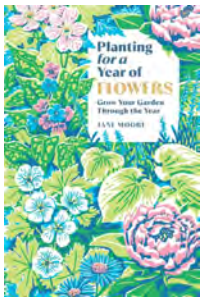

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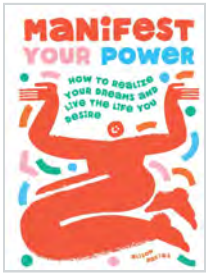

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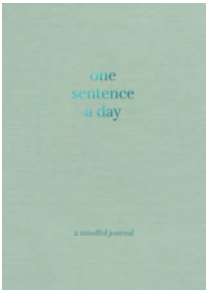

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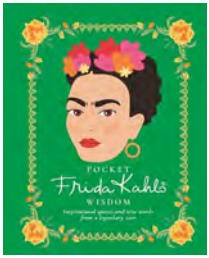

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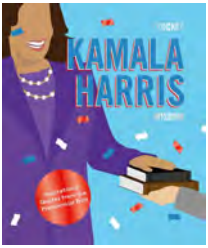

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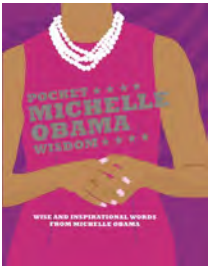

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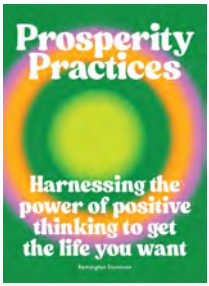

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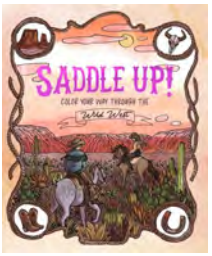

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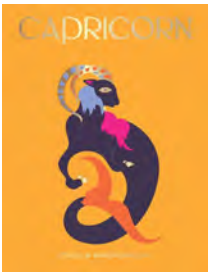

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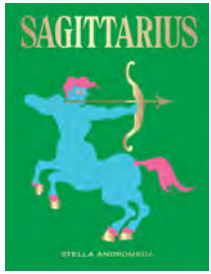

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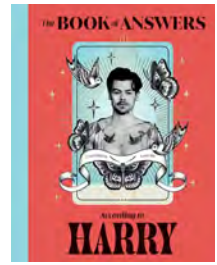

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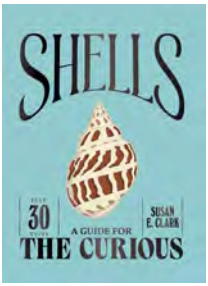

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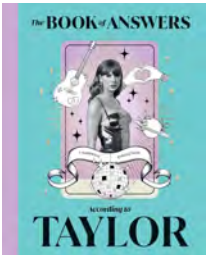

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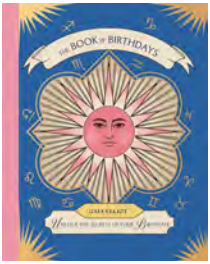

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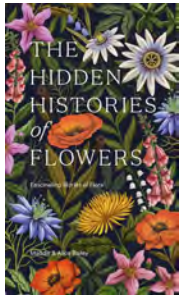

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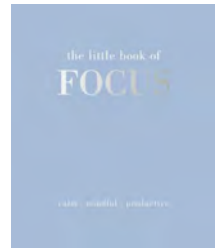

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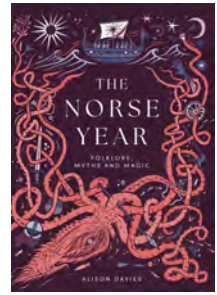

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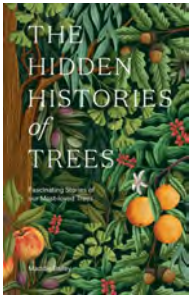

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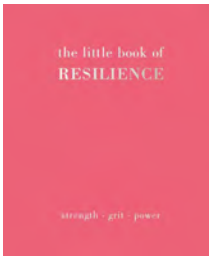

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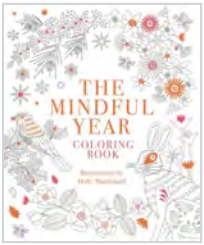

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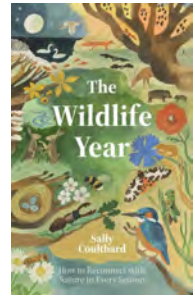

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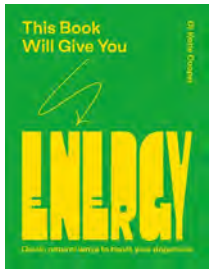

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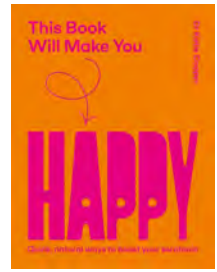

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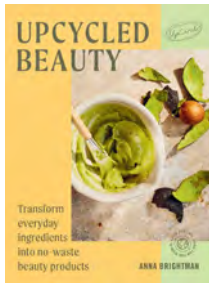

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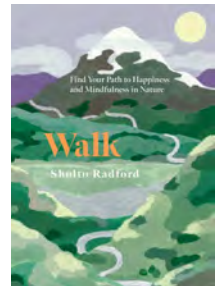

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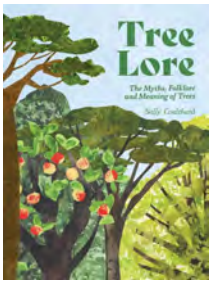

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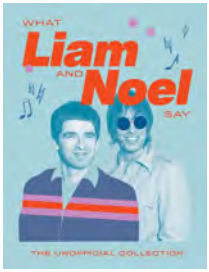

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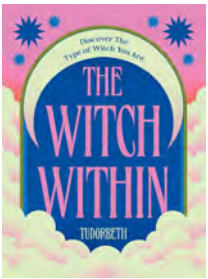

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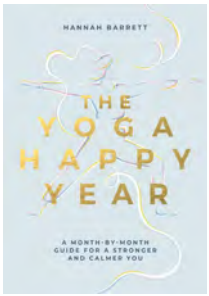

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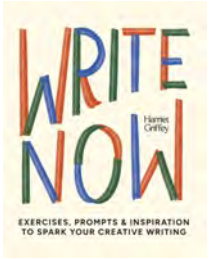

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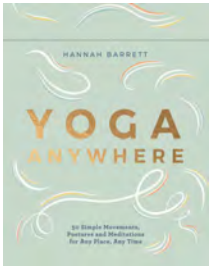

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