DISTRIBUTED BY CHRONICLE BOOKS



Hardie Grant Publishing

Fall 2025

Hardie Grant
PUBLISHING

Hardie Grant NORTH AMERICA

Hardie Grant BOOKS

Hardie Grant EXPLORE

PANTERA PRESS

Hardie Grant CHILDREN'S PUBLISHING

Little Hare
Hardie Grant Children's Publishing

Bright Light

WILDLING BOOKS

Contents

Food & Drink	3
Craft	25
Home & Lifestyle	30
Wellbeing & Inspirational	33
Non-Fiction	43
Travel	49
Children's	52
Backlist	83
Sales Representation	104



Food & Drink



View on Edelweiss

The Wolf of Wok Street

Restaurant-Quality Asian Food in 80+ Recipes

Vincent Lim

October 2025
9781761451713
$29.99 | Hardcover
240 Pages | 7½ × 9¾ in
Full-color Photography



In his debut cookbook, Vincent Yeow Lim (aka DimSimLim), also known as the "Wolf of Wok Street", presents over 80 authentic recipes that bring his renowned Southeast Asian cuisine to your kitchen.

From Small Eats like Xiao Long Bao and Prawn Toasts to comforting soups such as Bak Kut Teh and Hot and Sour Soup, every dish is crafted to deliver restaurant-quality results using genuine ingredients. The book also features vibrant rice and noodle dishes like Hong Kong Style Beef Fried Rice and Char Kway Teow, alongside a variety of poultry, beef, lamb, pork, seafood and vegetable recipes.

Vincent's comprehensive guide ensures that you can achieve truly authentic and delicious wok cooking, perfect for any meal or occasion.

Vincent Yeow Lim (aka DimSimLim) is a chef, former restaurant owner and content creator with a following of over 4 million and over 1 billion views across his social media platforms. With over 20 years of experience in the kitchen, he believes he can share with his audience the most authentic and well-kept secrets in the Asian restaurant industry, while showcasing wok cooking to the world in a new and entertaining style.

- **Vibrant and Varied Dishes**: Dive into an extensive array of vibrant rice and noodle dishes, perfect for any meal or occasion.
- **Restaurant-Quality Results at Home**: Achieve the same high-quality results you'd expect from a top restaurant with recipes designed for home cooks, using genuine ingredients and Vincent's proven techniques that have captivated millions online.
- **Arresting Design and Vibrant Photography**: A visually stunning cookbook that reflects Vincent's dynamic cooking style, making each recipe not only a delight to cook but also a pleasure to view.



SERVES 3

RAINBOW BEEF

RAINBOW BEEF IS A CRISPY, FLAVOURFUL STIR-FRY WITH THIN SLICES OF BEEF COATED IN A SWEET AND TANGY SAUCE, MIXED WITH COLOURFUL VEGGIES. IT'S A CROWD FAVOURITE FOR ITS BOLD FLAVOURS AND VIBRANT LOOK.

BEEF
vegetable oil, for deep-frying
1 × quantity Velveted beef (page XX) or 250 g (9 oz) of favourite cut of steak, thinly sliced

BATTER
60 g (2 oz/½ cup) self-raising flour
30 g (1 oz/¼ cup) cornflour (cornstarch)
180 ml (6 fl oz/¾ cup) water

DREDGE
120 g (4½ oz/1 cup) cornflour (cornstarch)

SAUCE
half quantity of Sweet and sour sauce (page XX)
160 ml (5½ fl oz/⅔ cup) sweet chilli sauce
toasted sesame seeds, to serve

Coat the velveted beef or your favourite cut of steak evenly with cornflour making sure to shake off any excess.

Fill a wok or deep pan halfway full with oil and heat to 200°C (392°F), over medium-high heat (you can also test the oil with a wooden chopstick – if bubbles form around it, the oil is ready). Then, carefully fry the beef in batches until the pieces are golden and crispy, about 3–4 minutes per batch. Remove the beef with a slotted spoon and drain it in a sieve or on paper towels. Reserve the leftover oil for future deep-frying.

In the now-empty wok or frying pan, heat the sweet chilli sauce over medium heat. Add the sweet and sour sauce, stir to combine and heat through.

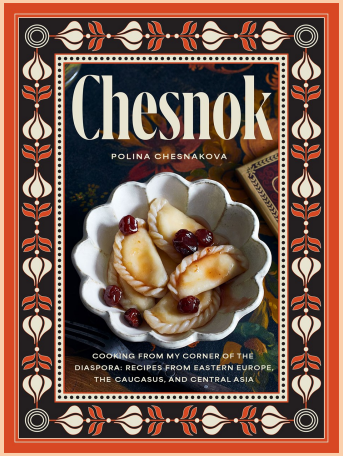
Once the sauce is ready, add the crispy fried beef to the wok, tossing it in the sauce until each piece is evenly coated. Transfer the rainbow beef to a serving plate and garnish with sesame seeds.

Serve the hot to enjoy the best flavour and texture.

162 —

MEAT

9 781761 451713



View on Edelweiss

Chesnok

Cooking from My Corner of the Diaspora: Recipes from Eastern Europe, the Caucasus, and Central Asia

Polina Chesnakova

September 2025
9781958417577
$35.00 | Hardcover
240 Pages | 7½ × 9¾ in
Full-color Photography

***Chesnok: Recipes with Love from Eastern Europe to Central Asia* is Polina Chesnakova's third cookbook, a love letter to the food of her childhood.**

From Georgian tkemali (sour plum sauce) and Armenian gata (butter pastry) to Ukrainian varenyky (dumplings) and Russian golubtsy (stuffed cabbage rolls) and medovik (honey cake), *Chesnok* showcases over 110 vibrant regional recipes. Essays, stories, and profiles of the amazing cooks in her life are peppered amongst recipes as diverse as the communities from which they blossomed.

Chesnok paints a potrait of the Soviet diaspora through food, and is for the children of that diaspora, but it is also for anyone looking to expand their palate and pantry and learn the rich history of a people through their most cherished recipes and traditions.

Polina Chesnakova was born in Ukraine to Russian and Armenian parents from Georgia. She was raised in a tight-knit Rhode Island community of refugees from all over the former Soviet Union, and has cooked and baked in a handful of professional kitchens. She's had her blog *Chesnok* since 2015, and has been published in *Saveur*, *Epicurious*, *The Washington Post*, and Food 52. She has written two cookbooks: *Hot Cheese* and *Everyday Cake*, and was the Culinary Director at Book Larder in Seattle from 2021-2023. She currently lives in Rhode Island.

- **First of its kind:** No other book details the food of the Soviet diaspora so personally and lovingly.
- **Of the moment:** For third culture kids and children of diasporas, Soviet or otherwise, who are looking to see stories like theirs celebrated.
- **A perfect gift:** For anyone in your life who likes to cook or is curious about Ukrainian, Russian, Georgian, or Armenian food and their cousins.

9 781958 417577





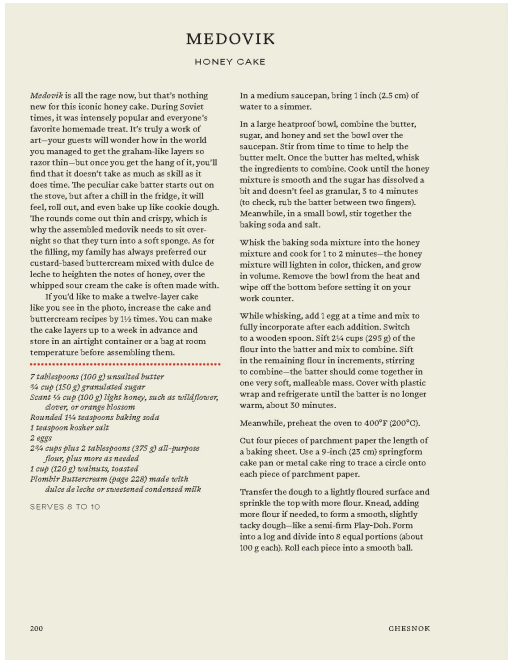
INTRODUCTION

A holiday meal in my family is the culmination of weeks of coordinating, delegating, and yes, bickering. By the time we bow our heads for grace, stomachs are growling, mouths are salivating, and our hanger has brought the tension in the room to an all-time high. I know what everyone at the table is thinking. Can we wrap this prayer up already? We're ready to eat.

Gem-colored *pickalli* pushed up against golden, flaky *khachapuri*. Glistening bowls of bright, fermented tomatoes, briny pickles, and sauerkraut generously doused in sunflower oil. And old Soviet favorites like dill-flecked *Olivier salad* next to platters of smoked salmon, caviar plated with thick slabs of butter, *kolbasa*, cheese, all served with warm crusty lavash or bread. Chicken two ways: one roasted, *adjika*-spiced, and the second dressed in a fragrant walnut sauce and spooned over hot, cheesy *mamaliga*.

Then the *actual* main dishes debut. Stuffed *golubtsy* with a garlicky sour cream sauce; lamb braised in *tkemali*, tarragon, and wine; pan-seared beef-stuffed *blinchiki* still hot from the stove; and saffron-flecked pilaf studded with dried fruit fill out the already brimming spread. It's not until a couple of hours later, when everyone has had their third helping and can barely get up from their seats, when we've laughed, cried, and bickered some more, that the worry of whether we made enough food is allayed. We are content, which means we are ready for dessert.

For some, this meal may seem like a random mishmash of cuisines. But for my family—and the tens of million people worldwide that make up the Soviet diaspora—it represents a familiar weaving of collective and national identities. With links to Russia, Georgia, Armenia, Ukraine, and beyond, my family—like so many families—operated in a world of cultural cross-pollination during the USSR. And we have continued to do so long after its collapse. Our culinary diversity, no surprise, reflects that experience. To fully understand how we got here, though, it pays to go back in time.



MEDOVIK

HONEY CAKE

Medovik is all the rage now, but that's nothing new for this iconic honey cake. During Soviet times, it was intensely popular and everyone's favorite homemade treat. It's truly a work of art—your guests will wonder how in the world you managed to get the graham-like layers so razor thin—but once you get the hang of it, you'll find that it doesn't take as much as skill as it does time. The peculiar cake batter starts out on the stove, but after a chill in the fridge, it will feel, roll out, and even bake up like cookie dough. The rounds come out thin and crispy, which is why the assembled medovik needs to sit overnight so that they turn into a soft sponge. As for the filling, my family has always preferred our custard-based buttercream mixed with dulce de leche to heighten the notes of honey, over the whipped sour cream the cake is often made with.

If you'd like to make a twelve-layer cake like you see in the photo, increase the cake and buttercream recipes by 1½ times. You can make the cake layers up to a week in advance and store in an airtight container or a bag at room temperature before assembling them.

7 tablespoons (100 g) unsalted butter
¾ cup (150 g) granulated sugar
Scant ¾ cup (300 g) light honey, such as wildflower, clover, or orange blossom
Rounded 1¼ teaspoons baking soda
1 teaspoon kosher salt
2 eggs
2¾ cups plus 2 tablespoons (375 g) all-purpose flour, plus more as needed
1 cup (120 g) walnuts, toasted
Plombir Buttercream (page 228) made with dulce de leche or sweetened condensed milk

SERVES 8 TO 10

In a medium saucepan, bring 1 inch (2.5 cm) of water to a simmer.

In a large heatproof bowl, combine the butter, sugar, and honey and set the bowl over the saucepan. Stir from time to time to help the butter melt. Once the butter has melted, whisk the ingredients to combine. Cook until the honey mixture is smooth and the sugar has dissolved a bit and doesn't feel as granular, 3 to 4 minutes (to check, rub the batter between two fingers). Meanwhile, in a small bowl, stir together the baking soda and salt.

Whisk the baking soda mixture into the honey mixture and cook for 1 to 2 minutes—the honey mixture will lighten in color, thicken, and grow in volume. Remove the bowl from the heat and wipe off the bottom before setting it on your work counter.

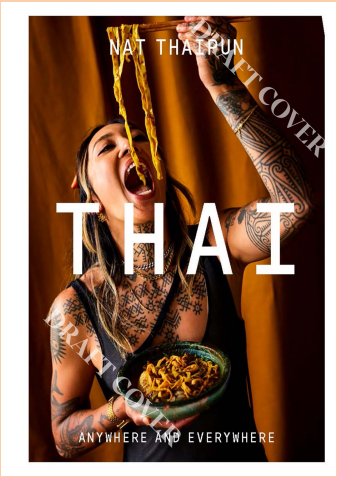
While whisking, add 1 egg at a time and mix to fully incorporate after each addition. Switch to a wooden spoon. Sift 2¼ cups (295 g) of the flour into the batter and mix to combine. Sift in the remaining flour in increments, stirring to combine—the batter should come together in one very soft, malleable mass. Cover with plastic wrap and refrigerate until the batter is no longer warm, about 30 minutes.

Meanwhile, preheat the oven to 400°F (200°C).

Cut four pieces of parchment paper the length of a baking sheet. Use a 9-inch (23 cm) springform cake pan or metal cake ring to trace a circle onto each piece of parchment paper.

Transfer the dough to a lightly floured surface and sprinkle the top with more flour. Knead, adding more flour if needed, to form a smooth, slightly tacky dough—like a semi-firm Play-Doh. Form into a log and divide into 8 equal portions (about 100 g each). Roll each piece into a smooth ball.





View on Edelweiss

9 781761 451829

THAI
Anywhere and Everywhere
Nat Thaipun

November 2025
9781761451829
$35.00 | Hardcover
304 Pages | 7¾ × 9¾ in
Full-color Photography

***Thai: Anywhere and Everywhere* is the highly anticipated cookbook from culinary sensation Nat Thaipun. This vibrant and delicious collection of recipes brings Thai cuisine to home kitchens everywhere with an approachable twist.**

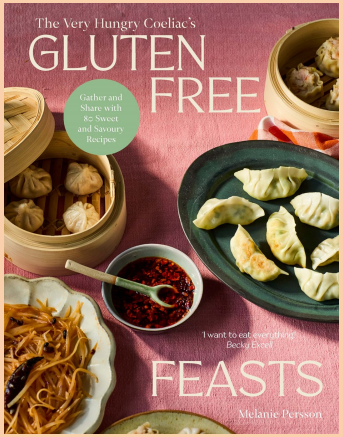
From lively BBQs and comforting one-pot wonders to decadent desserts, this cookbook has something for every occasion—whether it's a lively gathering with family and friends or intimate dinners at home. Packed with practical tips on pantry essentials, ingredient swaps, and cooking techniques, this is your ultimate guide to making vibrant and delicious Thai food anywhere and anytime.

Nat Thaipun is a proud Australian-born Thai woman who grew up in a busy family of five on Naarm/Melbourne's outskirts. The winner of *MasterChef Australia* has trained in some of the world's best restaurants, including St. John, Core in London and EVETT in Seoul, and is now part of the award-winning Vue de monde team in Melbourne.

- **Versatile Recipes for Every Occasion**: From lively Thai-infused BBQs to comforting one-pot wonders, this book covers everything from casual dinners to special celebrations.
- **Cultural Insights and Techniques**: Provides an engaging look at Thai culinary traditions and eating habits, enhancing the cooking experience with cultural context and practical guides for different dining occasions.
- **Celebrity Endorsement and Stunning Design**: Nat's creative approach to Thai cuisine has garnered acclaim from culinary fans like Jamie Oliver, who will support the book with a foreword. The book is also beautifully designed with striking photography by David Loftus.







View on Edelweiss

Also Available



The Very Hungry Celiac
9781761451423
$35.00 | Hardcover

Gluten-Free Feasts

Gather and Share with 80 Sweet and Savoury Recipes

Melanie Persson

August 2025
9781761450709
$32.50 | Hardcover
256 Pages | 7½ × 9¾ in
Full-color Photography

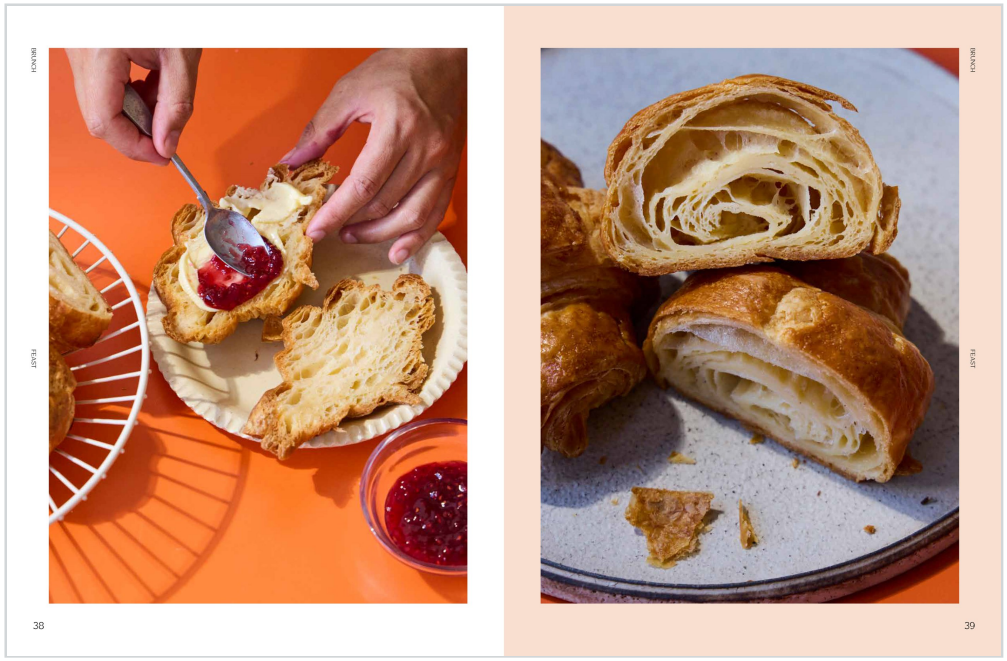
In *Gluten-Free Feasts*, Mel Persson (aka The Very Hungry Coeliac) continues her mission to share the foods she loves and help those living gluten-free rediscover their joy of cooking and eating.

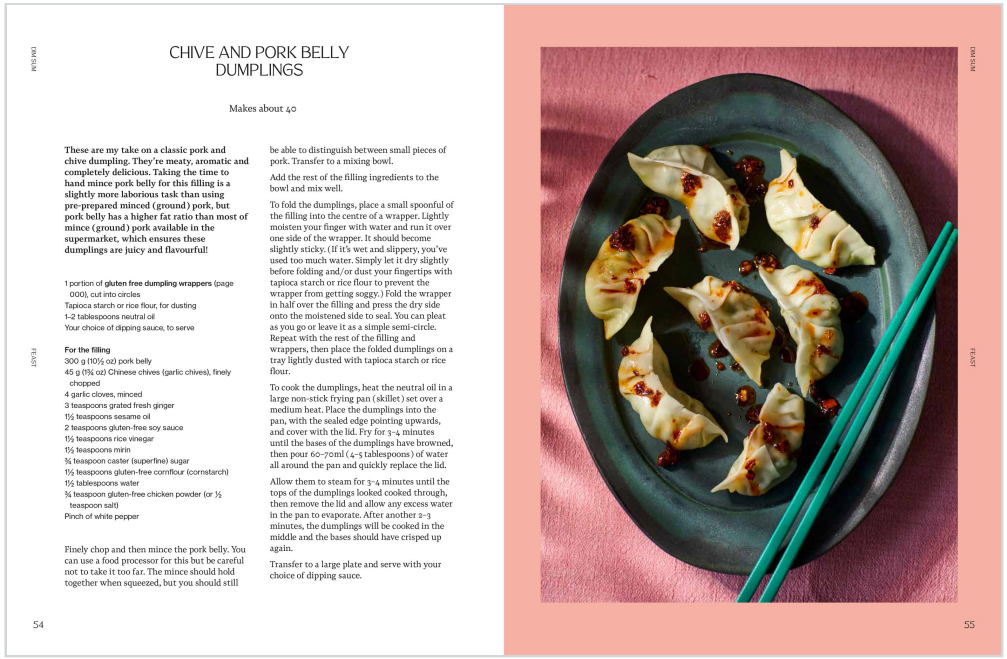
Because doing without gluten doesn't mean you have to miss out … especially when it comes to sharing food with family and friends! From Taco Night to the ultimate Dim Sum spread, Take Out on a Friday to a special Celebration feast, no meal or occasion is off-limits.

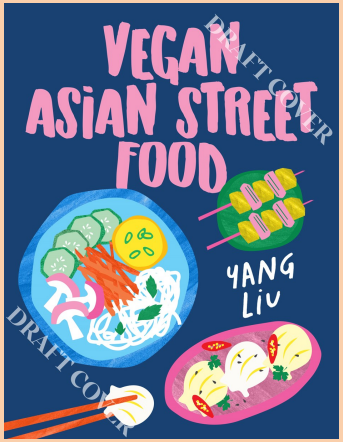
Whether you're hosting a party or cooking for two, Mel serves up over 80 fabulous, flavor-packed recipes that taste just like the "real deal", cater for every occasion and mood, and which everyone (gluten-intolerant or not) will adore.

Melanie Persson (aka The Very Hungry Coeliac) was on *MasterChef Australia* 2022 and was the first contestant to compete as a gluten-free cook. Since being diagnosed with coeliac disease in 2016, she has worked hard to develop recipes that she used to love, sharing them with the community she's built on Instagram. Mel is passionate about helping people on gluten-free diets rediscover their joy for food and cooking. Whenever she isn't cooking and sharing recipes, she is working on her research as a PhD candidate in the field of children's literature. Her first book, *The Very Hungry Celiac*, was published in 2025.

- Gluten-free book from a bona-fide talent with a large, engaged audience and proven sales track record.
- Book concept builds on Mel's strength (savory & sweet gluten-free recipes; impressive pastry and dumpling work) while offering something new to the gluten-free book market.
- Mel has over 230K followers on Instagram and an extremely engaged follower base that has experienced explosive growth and continues to grow exponentially.







[View on Edelweiss]

Also Available



Vegan Chinese Food
9781743799369
$32.99 | Hardcover

Vegan Asian Street Food

Over 80 Plant-based Recipes for Every Occasion

Yang Liu and Katharina Pinczolits

January 2026
9781761451768
$32.99 | Hardcover
224 Pages | 7½ × 9¾ in
Full-color Photography and Illustrations

From the creators of *Vegan Chinese Food*, Yang and Kathi of littlericenoodle present a vibrant exploration of vegan Asian street food.

Whether you're a dedicated vegan or simply a lover of flavorful street food, this book provides a treasure trove of delightful recipes. Featuring everything from scallion pancakes and satay skewers to fresh summer rolls and hearty rice dishes, Yang and Kathi guide you in creating these beloved street foods from scratch or transforming traditional favorites using vegan ingredients. Embrace the simplicity, versatility, and bold flavors of vegan Asian street food and embark on a culinary journey that celebrates innovation and cultural exchange.

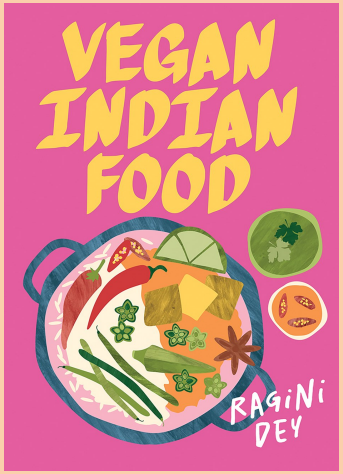
Yang Liu was born in Hunan province in China and spent her early years moving around China, sampling all the different cuisines in each region. Eight years ago, she moved to Spain, where she met her partner, **Katharina Pinczolits**, and the two now live in Austria. Together, they became vegan and started exploring and experimenting with vegan Chinese cuisine. They started their Instagram account, littlericenoodle, in late 2019 and have since accumulated over 330,000 followers, who love watching their videos of how to make vegan Chinese food.

- **Authentic Asian Flavors**: Enjoy over 80 vegan recipes inspired by street food from China, Thailand, Vietnam, Indonesia, Japan, and Korea, crafted to deliver true Asian tastes without animal products.
- **Easy and Accessible Recipes**: Recipes are approachable with clear instructions and practical tips, suitable for home cooks of all levels.
- **Cultural Exploration**: Each recipe is accompanied by engaging stories and insights from Yang's travels and culinary experiences, providing readers with a rich cultural context of Asian street food traditions.





9 781761 451768



View on Edelweiss

Also Available



Vegan Chinese Food
9781743799369
$32.99 | Hardcover

Vegan Indian Food

Over 80 Plant-Based Recipes for Every Occasion

Ragini Dey

August 2025
9781761451737
$32.99 | Hardcover
208 Pages | 7½ × 9¾ in
Full-color Photography and Illustrations

Vegan Indian Food **is a cookbook that gives flavorful plant-based alternatives to 86 well-loved and diverse Indian recipes, including breads, curries, rice dishes and desserts.**

The book draws upon Ragini's experience of wanting to make some of her favorite dishes vegan-friendly, as well as the long history of vegan cooking in India. The recipes use traditional cooking methods and skills to allow you to make vegan versions of dishes such as samosas, pakoras, biryanis, rotis and more.

Beautiful photography accompanies the dishes, along with helpful tips on how to master techniques and the author's reflections on food's connection to memory, place and family.

Ragini Dey was born in the city of Mirzapur, Northern India. Her family travelled extensively through India experiencing food from many different regions and experimenting with different recipes. After several years teaching and cooking Indian food for establishments in Adelaide, South Australia, she eventually opened Indian restaurant The Spice Kitchen. It was such a success that it expanded to include Indian cooking and spice-appreciation classes and became renowned for making everything from scratch, right down to the pickles, chutneys and spice mixes. Considered one of Adelaide's finest chefs, Ragini runs Ragi's New Deli spice shop and dining, and is in demand for cooking classes and catering.

- Indian cuisine has a long and interesting history of vegan cooking, which Ragini covers in the book.
- A beautiful package, including gorgeous illustrations and photographs.
- Ragini is a well-respected voice in the Australian Indian food community and considered one of Adelaide's finest chefs, sharing her love and respect for great Indian cuisine via her restaurant, spice blends and cooking classes.



A sambar is a South Indian lentil preparation that usually includes vegetables and is flavoured with tamarind. Almost any vegetable can be used in a sambar, and the tamarind provides tartness and preserves the vitamins of the cooked vegetables. Sambars are eaten with steamed basmati rice or served with dishes such as Cabbage bondas (page 49) or Upma (page 56).

PREPARATION TIME
10 minutes
COOKING TIME
40 minutes
SERVES
4

सांबर दाल

SAMBAR DAL

125 g (4½ oz/⅔ cup) split red lentils (masoor dal) or whole red lentils, washed and drained
1 teaspoon turmeric
½ small eggplant (aubergine), diced
¼ small cauliflower, divided into small florets
12 green beans, trimmed and diced
1 large tomato, chopped
½–1 teaspoon salt, or to taste
chopped coriander (cilantro) leaves to garnish, if desired

SAMBAR PASTE

2 tablespoons yellow split peas
¼ teaspoon ground fenugreek
1 teaspoon chilli powder
1 teaspoon ground cumin
2 tablespoons ground coriander
3 tablespoons shredded (grated dried) coconut
1 tablespoon tamarind pulp (page 25)

TEMPERING

30 g (1 oz) vegan ghee or salted vegan butter
½ teaspoon black mustard seeds
1 teaspoon cumin seeds
¼ teaspoon fenugreek seeds
2 whole dried red chillies
20 curry leaves
1 small onion, chopped

Put the lentils, turmeric and 750 ml (25½ fl oz/3 cups) water in a large saucepan over a medium heat. Bring to a boil and cook, uncovered, for about 30 minutes, or until the lentils are soft. (Whole red lentils will take a little longer to cook than the split variety.)

Meanwhile, to make the sambar paste, grind the yellow split peas using a mortar and pestle or an electric spice grinder. Transfer to a small bowl and mix with the fenugreek, chilli powder, cumin, coriander, coconut and tamarind pulp to form a paste

When the lentils are cooked, stir in the sambar paste, eggplant, cauliflower, green beans and tomato and cook over a medium heat for 15 minutes. Add the salt to taste.

About 5 minutes before the sambar is ready, make the tempering. Heat the ghee or butter in a small frying pan over a high heat. Add the mustard, cumin and fenugreek seeds, dried chillies and curry leaves and heat until they begin to crackle. Immediately add the onion and sauté, stirring occasionally, for about 5 minutes, or until golden brown.

Pour the tempering over the sambar, garnish with chopped coriander leaves if desired, and serve.



PREPARATION TIME
15 minutes
COOKING TIME
35 minutes
SERVES
4

टमाटर एर भापा दोई

BAKED SAFFRON YOGHURT PUDDING WITH TOMATO COMPOTE

4 ripe tomatoes, chopped
1 teaspoon ginger paste (page 25)
220 g (8 oz/1 cup) sugar
250 g (9 oz/1 cup) vegan plain yoghurt
200 g (7 oz/⅘ cup) vegan condensed milk
60 ml (2 fl oz/¼ cup) vegan thickened cream
1 teaspoon saffron infusion (page 21)

Sweetened yoghurt, in its many guises, is a popular dessert in Bengal, where the sweet shops are full of little terracotta pots brimming with caramelised yoghurt. This dish was first made at the Spice Kitchen many years ago, and this particular interpretation of a sweetened yoghurt is all mine. The unusual partnership of tomato and yoghurt works really well.

Preheat the oven to 160°C (320°F).

Mix together the tomato, ginger paste and sugar in a medium saucepan over a medium heat and cook for about 8–10 minutes, or until the tomato has softened. Spread out over the base of a 25 x 12 cm (10 x 4¾ in) ovenproof dish.

Mix together the yoghurt, condensed milk, cream and saffron infusion in a medium bowl.

Pour the yoghurt mixture over the tomato mixture and bake in the oven for 20–35 minutes, or until the pudding is just set. When the pudding is cooked, it will look smooth like a panna cotta, but it will still be a little wobbly. It is important not to cook it for any longer once it reaches this stage, because overcooking will make it curdle and the water separate.

Chill in the refrigerator for 1 hour (the pudding will become firmer and lose its wobbliness) before serving.

NOTE: For individual serves, assemble the pudding in ovenproof glasses and bake for 20 minutes before chilling.

9 781761 451737



View on Edelweiss

The Weekly Grocery Shop

Plan Better. Eat Better. Spend Less.

Nabula El Mourid

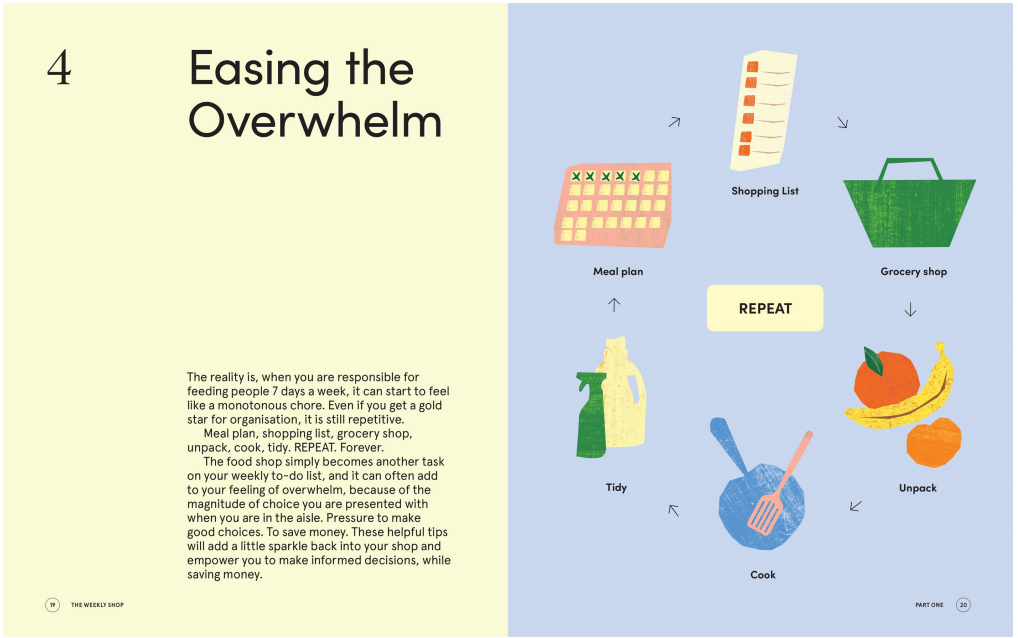
September 2025
9781761451522
$27.99 | Hardcover
256 Pages | 8½ × 10½ in
Full-color Photography and Illustrations

In *The Weekly Grocery Shop*, Nabula El Mourid teaches us how to make better choices—nutrition and budget wise—in the aisles so we can better plan a week of delicious and easy meals at home.

This book takes the shame out of grocery stores, distilling knowledge on how to best navigate the plethora of brand options (and lengthy ingredients lists) and how to get the best deals in your trolley. Over 70 recipes will take you from breakfast to dinner, and all through the week. Six weekly meal plans and their relevant grocery baskets will see you feeding those you love the best possible food. Because the pathway to better eating, better cooking and better budgeting *always* starts with the weekly shop.

Supermarket Swap began as **Nabula El Mourid**'s mission to make better choices at the grocery store to feed her son. Her Instagram page quickly garnered a large following from others who wanted to learn how to make simple swaps and better choices for themselves and their families. Following a lengthy process of development in consultation with qualified health professionals and food scientists, Nabula launched the Supermarket Swap app to enable shoppers to easily search, shop, share and save on additive- and preservative-free food from Australia's largest grocery stores.

- **Budget-Friendly Meal Planning:** Structured meal plans with corresponding grocery lists make it easy to plan meals, save money, and reduce food waste.
- **Simplified Shopping Experience:** Nabula removes the stigma associated with shopping at big chains. Her guidance on choosing the best products amidst a sea of options helps readers confidently make health-conscious decisions.
- **Community and Professional Endorsements:** Developed in consultation with health professionals and food scientists, *The Weekly Grocery Shop* is backed by credible expertise.



4

Easing the Overwhelm

The reality is, when you are responsible for feeding people 7 days a week, it can start to feel like a monotonous chore. Even if you get a gold star for organisation, it is still repetitive.

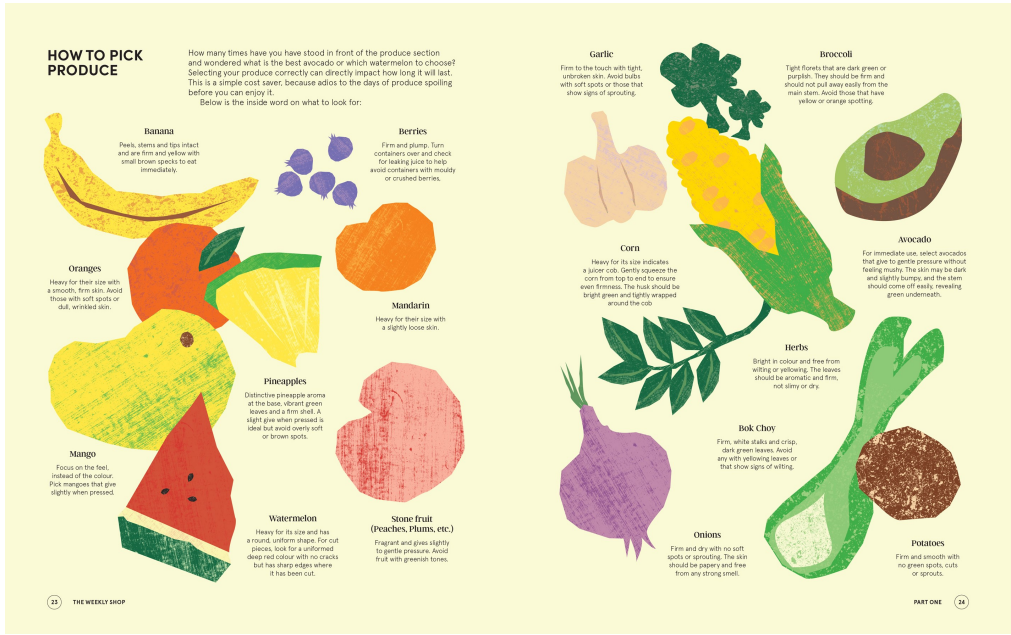
Meal plan, shopping list, grocery shop, unpack, cook, tidy. REPEAT. Forever.

The food shop simply becomes another task on your weekly to-do list, and it can often add to your feeling of overwhelm, because of the magnitude of choice you are presented with when you are in the aisle. Pressure to make good choices. To save money. These helpful tips will add a little sparkle back into your shop and empower you to make informed decisions, while saving money.

19 THE WEEKLY SHOP

Shopping List
Meal plan
Grocery shop
REPEAT
Tidy
Unpack
Cook

PART ONE 20



HOW TO PICK PRODUCE

How many times have you have stood in front of the produce section and wondered what is the best avocado or which watermelon to choose? Selecting your produce correctly can directly impact how long it will last. This is a simple cost saver, because adios to the days of produce spoiling before you can enjoy it.

Below is the inside word on what to look for:

Banana
Peels, stems and tips intact and are firm and yellow with small brown specks to eat immediately.

Berries
Firm and plump. Turn containers over and check for leaking juice to help avoid containers with mouldy or crushed berries.

Oranges
Heavy for their size with a smooth, firm skin. Avoid those with soft spots or dull, wrinkled skin.

Mandarin
Heavy for their size with a slightly loose skin.

Pineapples
Distinctive pineapple aroma at the base, vibrant green leaves and a firm shell. A slight give when pressed is ideal but avoid overly soft or brown spots.

Mango
Focus on the feel, instead of the colour. Pick mangoes that give slightly when pressed.

Watermelon
Heavy for its size and has a round, uniform shape. For cut pieces, look for a uniformed deep red colour with no cracks but has sharp edges where it has been cut.

Stone fruit (Peaches, Plums, etc.)
Fragrant and gives slightly to gentle pressure. Avoid fruit with greenish tones.

23 THE WEEKLY SHOP

Garlic
Firm to the touch with tight, unbroken skin. Avoid bulbs with soft spots or those that show signs of sprouting.

Broccoli
Tight florets that are dark green or purplish. They should be firm and should not pull away easily from the main stem. Avoid those that have yellow or orange spotting.

Corn
Heavy for its size indicates a juicer cob. Gently squeeze the corn from top to end to ensure even firmness. The husk should be bright green and tightly wrapped around the cob

Avocado
For immediate use, select avocados that give to gentle pressure without feeling mushy. The skin may be dark and slightly bumpy, and the stem should come off easily, revealing green underneath.

Herbs
Bright in colour and free from wilting or yellowing. The leaves should be aromatic and firm, not slimy or dry.

Bok Choy
Firm, white stalks and crisp, dark green leaves. Avoid any with yellowing leaves or that show signs of wilting.

Onions
Firm and dry with no soft spots or sprouting. The skin should be papery and free from any strong smell.

Potatoes
Firm and smooth with no green spots, cuts or sprouts.

PART ONE 24

9 781761 451522



View on Edelweiss

Korean Temple Cooking

Lessons on Life and Buddhism, with Recipes

Hoo Nam Seelmann

September 2025
9781964786186
$45.00 | Hardcover
448 Pages | 6¾ × 9½ in
Full-color Photography

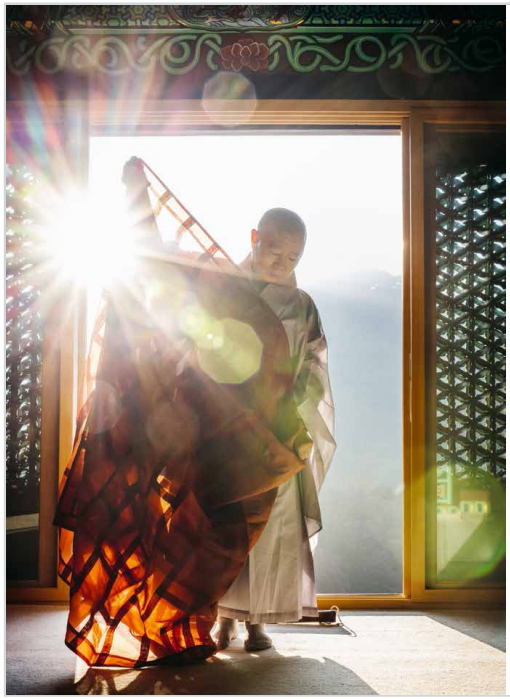
Korean Temple Cooking celebrates the poetry of simple, nourishing food. The book chronicles temple life, Buddhism, and living and cooking seasonally and with a spiritual tie to the land through interviews with and recipes from Jeongkwan Snim, dubbed “the Philosopher Chef” by the *New York Times*, who was the subject of the first episode of Netflix’s *Chef’s Table* Season 3.

Follow Snim through the seasons at a Korean Buddhist temple and learn to preserve, cook, and savor all that nature has to offer. Recipes are arranged by season, with special extra sections on rice, noodles, tofu, kimchi, seasonings, and more. Essays and interviews give a rare peek into temple life, the history of Buddhism in Korea, its teachings, and even a look at the architecture of the temple and attire worn there.

Dr. Hoo Nam Seelman is a journalist and author, born and raised in South Korea. She lives in Switzerland.

Jeongkwan Snim is a Buddhist monk at Korea's Baegyangsa temple. She was profiled as part of Netflix's *Chef's Table*, season 3 episode 1.

- **First of its kind:** Soulful and expansive, no other book explores this rich food tradition and intersection of food and religion as thoroughly and beautifully.
- **Gorgeously photographed:** Sweeping landscape photography of the country places the temples, and intimate shots of the interior and food paint a unique, vivid picture of life there.
- **Jeongkwan has influenced** chefs including René Redzepi, of Noma in Copenhagen. She is a friend of Chef Éric Ripert, a fellow Buddhist, who has invited her to New York City to cook for private audiences at Le Bernadin.



BITTER ORANGES AND TIME

It was about bitter oranges and time—a simple, beautiful story that Jeong Kwan Seunim told me. We sat in the kitchen of her temple and drank tea that she had brewed. It was a sunny day in late autumn, and the tea was fragrant and warm. At this time of year, the sunlight has a different luster and warmth; it is softer and mellower. Stories often possess a magical power and resonate in the hearer long after they are told, as if to unfurl their hidden significance only with the passage of time. It was just such a story that she related to me. We spoke of cooking and her life at the temple. She never says much at one time, and when she does speak, she does so slowly and deliberately, gently raising her tone when she is curious, excited, or laughing. How different she can be when she is at work in the kitchen would become apparent to me later. As I listened to her, I sensed that this story would serve as a signpost that would guide me nearer to Jeong Kwan Seunim, her cooking, and her life with Buddhism.

I set off from Seoul early in the morning to visit her. It was 2018. Her temple is located deep in South Korea. I had first visited her in spring of the year before. Between then and now, we had met in Seoul and in Switzerland. Since childhood, visiting a temple has always been a special experience for me because it removed the day's banality. Just thinking about it always inspired a vague contentment and inexplicable tranquility, even though the journey there was usually long and tiring. Autumn is a beautiful season for traveling in Korea, because the humid heat of the summer monsoon retreats and the air becomes dry, fresh, and clear. Freed from the weight of the rain-soaked air, the bright blue sky seems higher and broader. The view into the distance is clear and almost diaphanous. However, the beauty of autumn is most noticeable in the mountains, where most of Korea's temples are located, including Cheonjinam, where Seunim lives.

I disembarked the postbus at the last stop and started along the path to the temple. It is not just a single building, but rather a large complex with various gates, buildings, courtyards, and pagodas. It always gives me a special feeling to walk around, leave the clamor of the world behind, and hike deeper into the mountains. You cannot see any part of the temple just yet, as it is still hidden by the landscape, but there is a sense of anticipation. I

can be cold. One dish that is considered unpretentious is called sujebi. It involves preparing a dough that must be left to rest. Then, a piece of the dough is taken and pressed flat with the fingers, torn into small pieces, and added into the boiling vegetable broth that has been prepared. When the pieces of dough float to the surface, the sujebi is ready. It is a good dish for rainy days.

Kalguksu

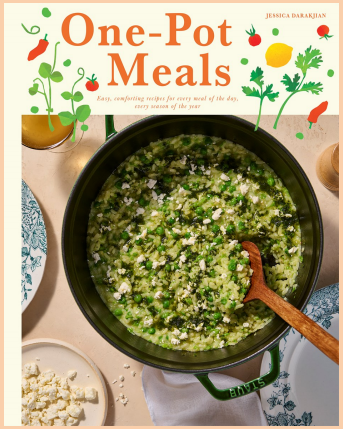
NOODLES WITH VEGETABLES IN BROTH

10 ½ oz (300 g) zucchini (*aehobak*)
Some light soy sauce (*guk-ganjang*)
For the dough
17 ⅔ oz (500 g) flour
5 ⅓ oz (150 g) roasted soybean powder (*konggaru*)
2 tbsp perilla oil (*deulgireum*)
2 tbsp soy sauce (*ganjang*)
15 ¼ fl oz (450 ml) water
2 tsp salt
2 sun-dried red chili peppers (*hoenari-gochu*)
Some napa cabbage leaves (*baechu*), sliced into strips

Add the flour, soybean powder, perilla oil, and soy sauce to a bowl. Dissolve the salt in the water, then pour this slowly into the bowl and knead everything into a smooth dough. Wrap the finished dough in a cloth and let it rest in the refrigerator for three hours. — Sprinkle some flour on a large board or on the table and use a rolling pin to roll out the dough to a thickness of ⅛ inch (3 mm). Fold the dough together and slice it into ¼ inch (5 mm) wide noodles. — Slice the zucchini into ¼ inch (5 mm) wide strips. — In a pot, bring some water to a boil and add the noodles to it. When the water and noodles come back to a boil, add the zucchini strips, the napa cabbage strips, and the chili peppers. Season to taste with soy sauce and salt. When the vegetables are tender, serve the noodles with the broth in a large bowl.



9 781964 786186



[View on Edelweiss]

Also Available



Soup Meals
9781958417614
$29.99 | Hardcover



Salad Meals
9781958417478
$29.99 | Hardcover

9 781964 786025

One-Pot Meals

Easy, Comforting Recipes for Every Meal of the Day, Every Season of the Year

Jessica Darakjian

August 2025
9781964786025
$29.99 | Hardcover
208 Pages | 7½ × 9½ in
Full-color Photography

One-pot meals don't have to be heavy, dump bucket affairs that are thrown together when you're short on time. Take the best of seasonal produce and make exciting, fresh meals that still save on dishes and effort.

Make Fresh Pea Risotto with Feta and Spring Herb Oil, Tomato Egg Congee, Shawarma-Spiced Cauliflower with Favas and Couscous, or even Cardamom Plum Bread Pudding—all in one pot. *One-Pot Meals* guides you through the seasons with 100 delicious recipes that are easy to shop for, and light on clean up, but don't skimp on flavor.

Perfect for families looking to get nutritious, exciting, low-lift dinners on the table, or fledgling cooks looking to feed friends without a fully-stocked kitchen, *One-Pot Meals* is there to make the "what's for dinner?" conversation fun again.

Jessica Darakjian is a Southern California based culinary producer and cook with a decade of experience cooking for cookbook shoots.

- **Wide range of recipes:** Appetizers, main courses, and desserts with American, French, Indian, Taiwanese, Caribbean, Japanese, and more influences.
- **A fresh new take on the category:** not the same old braised, slow-cooked, or pasta-focused heavy recipes that usually fill one-pot books.
- **Beginner-friendly:** Perfect for new college students, young families in starter homes, or anyone looking for inspiration without a long shopping list and a massive pile of dishes.



A shrimp boil is the perfect meal for a gathering of friends. This recipe easily scales up to accommodate how ever many guests you can gather!

Low country shrimp boil

with hot sauce

prep time: 10 minutes **cook time:** 30 minutes **serves:** 4

2 quarts (1.9 L) seafood stock or water
1 (12-ounce / 360 ml) bottle pale ale beer
2 teaspoons salt
1 tablespoon Old Bay seasoning
2 lemons, halved
1 pound (450 g) small red skin potatoes
1 medium yellow onion, cut into 1-inch (2.5 cm) thick wedges
1 pound (450 g) smoked sausage, sliced into rounds
4 ears of corn, halved
2 pounds (900 g) large shrimp, shell on
½ cup (115 g) butter, melted, for serving
hot sauce for serving (optional)

In a large pot, bring the seafood stock and beer to a soft boil over medium to high heat. Add the salt and Old Bay seasoning and stir to combine. Squeeze in the juice from two lemon halves and drop in the rinds. Add the potatoes, onion, and smoked sausage and cook until the potatoes are just becoming fork-tender, about 12 minutes. Add the corn and cook for another 3 minutes. Finally, add the whole shrimp and cook until it is fully pink, 3 to 4 minutes.

To serve, use a spider strainer to pull everything out of the pot and pile it onto a large platter or baking sheet. Drizzle with the melted butter and squeeze the juice of the remaining lemons over the top. Serve with hot sauce, if desired.

store/make it vegan
Store leftover shrimp boil in an airtight container in the refrigerator for up to two days.

91



These noodles are inspired by the regional specialty of cumin lamb from Xianjiang, China.

Cumin lamb noodles

with cilantro

prep time: 10 minutes **cook time:** 15 minutes **serves:** 4

3 tablespoons soy sauce
½ cup (120 ml) Shaoxing wine
3 tablespoons chinkiang vinegar
2 tablespoons chili crisp
2 tablespoons vegetable oil
1 pound (450 g) ground lamb
½ large red onion, sliced
1 jalapeño chile, sliced into rounds
6 garlic cloves, finely chopped
1 teaspoon finely grated ginger
2 teaspoon ground cumin
1 teaspoon whole cumin seeds
1 teaspoon ground coriander
1 teaspoon crushed Sichuan peppercorns
4 scallions, sliced into 1-inch (2.5 cm) pieces
1½ pounds (680 g) ready-to-use Chinese wheat noodles
1 handful of cilantro, stems and leaves coarsely chopped

In a small bowl, combine the soy sauce, wine, vinegar, and chili crisp and set aside.

Heat the oil in a wok over medium to high heat. Add the ground lamb and use a spoon to break it up into small pieces. Cook for 5 to 6 minutes until browned all over. Add the onion and jalapeño and sauté for 2 minutes. Add the garlic, ginger, ground and whole cumin, coriander, Sichuan pepper, and scallions and mix everything well, cooking for about 1 minute. Add the noodles, then pour the sauce over the top. Continue stir-frying until everything is well combined, 2 to 3 minutes. Mix in the cilantro and serve.

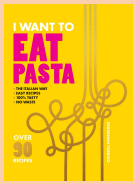
store/make it vegan
Leftover noodles can be stored in an airtight container in the refrigerator for up to three days. Keep the cilantro stored separately until you're ready to serve.

175



View on Edelweiss

Also Available



I Want to Eat Pasta
9781958417805
$25.00 | Flexibound

I Want to Eat Cookies

Over 90 Recipes to Keep Your Cookie Jar Stocked Year-Round

Ellen Morrissey

August 2025
9781964786001
$22.00 | Flexibound
192 Pages | 5½ × 7½ in
Full-color Photography and Illustrations

With 75 recipes, *I Want to Eat Cookies* will get your favorite classics—and fun new twists on them—from pantry to plate in no time. Whether it's cookies for breakfast, cookies to bring to a dinner party, holiday cookies, or cookies just because, your next sweet treat is just a few ingredients away.

I Want to Eat Cookies includes chapters on Scooped and Dropped Cookies (Chocolate Chip Cookies, Gingersnaps with Candied Ginger), Chilled and Sliced Cookies (Matcha Vanilla Tea Biscuits, Lemon Poppy Shortbreads), Filled and Stuffed Cookies (Alfajores, Baklava Cookies, Whoopie Pies), Glazed, Iced, Drizzled and Dusted Cookies (Classic Gingerbread, Pistachio Amaretti), and finally a Crushed, Stacked, and Soaked chapter to take care of the leftovers. Plus, learn techniques for basic frostings, fillings, and mix-ins like pumpkin seed or cocoa nib brittle.

Gift the cookie monster in your life with this easy-to-use handbook, or start a Cookie-Book Club with friends and bake your way through (it doesn't have to be a holiday cookie swap!). Whatever the reason or the season, it's always time for cookies!

Ellen Morrissey is a freelance writer, editor, and project manager. She was the Editorial Director of Books and Special Projects at Martha Stewart Living for 16 years, and has also edited books for Gourmet magazine and more.

- **Lower price point** makes this an affordable addition to anyone's cookbook collection.
- **Perfect graduation present** for kids headed to college or recent grads.
- **Fun illustrations and bold colors** make the package feel very giftable.



THIN AND CRISP CHOCOLATE CHIP COOKIES

MAKES: ABOUT 36
PREP: 10 MINS
CHILL: 30 MINS
BAKE: 12 MINS

INGREDIENTS
- 1¾ cups (230 g) all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon coarse salt
- 2 sticks (225 g) unsalted butter, at room temperature
- 1 cup (200 g) granulated sugar
- ½ cup (100 g) firmly packed brown sugar (dark or light)
- 1½ teaspoons vanilla extract
- 1 large egg, plus 1 large white
- 2 cups (350 g) chocolate chips of your choice

There are a few tricks to making a thin crisp crunchy chocolate chip cookie—an extra egg white, a little more butter, and more granulated sugar. You can use light or dark, depending on how caramel-like you want them to taste, or add chopped nuts along with the chips. They are perfect for dunking in milk.

1. In a large bowl, whisk together the flour, baking soda, and salt. In a separate bowl, with an electric mixer, cream the butter together with both sugars until pale and fluffy. Mix in the vanilla, egg, and egg white until combined. With the mixer on low speed, gradually add the flour mixture and beat just until combined. Fold in the chocolate chips. Chill the dough for 30 minutes.

2. Meanwhile, preheat oven to 375°F (190°C) and line two large baking sheets with baking parchment.

3. Drop rounded tablespoons of dough onto the lined sheets, spacing about 2 inches (5 cm) apart. Bake until golden brown and set, 12 to 15 minutes, rotating the sheets halfway through. Transfer the cookies to a wire rack to cool completely.

LEMONY SLICE AND BAKE SUGAR COOKIES

MAKES: ABOUT 24
PREP: 10 MINS
CHILL: 2½ HRS
BAKE: 12 MINS

Nothing fancy here. Just an old-fashioned, beautifully basic sugar cookie leveled up with a hearty dose of lemon. Perfect with a cup of tea, a bowl of ice cream, or fresh berries.

INGREDIENTS
- 2 cups (260 g) all-purpose flour, plus extra for dusting
- ½ teaspoon coarse salt
- ¾ teaspoon baking powder
- 2 sticks (220 g) unsalted butter, at room temperature
- 1 cup (200 g) granulated sugar
- 1 packed tablespoon finely grated lemon zest (from 2 to 3 lemons)
- 2 large egg yolks
- 1 teaspoon vanilla extract
- Natural (raw) sugar (or sanding sugar), for rolling

1. In a large bowl, whisk together the flour, salt, and baking powder. In another bowl, with an electric mixer, beat the butter with the granulated sugar and lemon zest until light and fluffy. Add the egg yolks and beat until smooth. With the mixer on low speed, gradually add the flour mixture, beating until no white streaks remain.

2. On a lightly floured counter (or baking parchment), form the dough into two logs, each 1½ inches (4 cm) diameter. (If the dough is too soft, chill it for 20 to 30 minutes first). Wrap each log tightly in plastic wrap, and chill until firm, at least 2 hours.

3. Preheat the oven to 375°F (190°C) and line two large baking sheets with baking parchment. Pour ½ cup (100 g) natural sugar on a large plate and roll each log in the sugar to coat completely.

4. Slice ¼-inch (5 mm) thick rounds from the logs, and transfer to the prepared sheets, spacing them 1½ inches (4 cm) apart. Bake until just turning golden on the edges, about 12 minutes, rotating the sheets halfway through. Transfer the cookies to a wire rack to cool completely.



9 781964 786001



[View on Edelweiss]

A Meal for Two

Recipes to Treat Your Favorite People

Emily Ezekiel

September 2025
9781964786148
$30.00 | Hardcover
192 Pages | 7½ × 10 in
Full-color Photography

Cooking for two is feeding yourself and your partner, your best friend, your favorite sibling. You don't need a full house to treat yourself and your loved ones to a delicious, nourishing meal, and *A Meal for Two* provides all of the tools and inspiration you will need.

The book starts with easy, speedy, 15-minute weekday meals packed with flavor for when you're short on time. A section on "nights in with your favorite person" is perfect when you've got a little extra time to play with, and there are meals for weekend moments when you may be looking to get a little fancy. In under 15 minutes make Crispy Gnocchi with Corn, Ricotta & Spinach or Cheeseburger Tacos. If you've got a little more bandwidth, Schnitzel with Kohlrabi Slaw or Vodka Gochujang pasta are sure to win over your bestie or other half. Don't forget a lighter than light Earl Grey Chocolate Pudding, for your sweet-toothed friend.

Whether you're looking for some inspiration while pressed for time, want something a little luxurious for a date night, or are relearning how to cook as an empty-nester, *A Meal for Two* is sure to win you and your loved one over with 95 recipes to make again and again.

Emily Ezekiel is a writer, art director, food and prop stylist, and born and bred Londoner based out of her creative space in the heart of Hackney. Emily has worked in the food industry for over 15 years alongside the likes of Jamie Oliver, Nigella Lawson, Antonio Carluccio, Anna Jones, Melissa Hemsley and Gizzi Erskine.

- **Versatile:** Perfect whether you're cooking for a friend that's dropped in, your longtime partner, or just yourself (with leftovers).
- **For a range of skill levels:** Recipes are easy enough for new cooks, but still include interesting ingredients that may be new for readers. 15-minute weeknight meals and more luxurious weekend projects abound, all with an emphasis on reducing waste.
- **Highly giftable:** A beautiful, inviting package.



Crispy gnocchi with corn, ricotta, and spinach

Creamy corn and crispy gnocchi make such an excellent midweek meal. To make this vegetarian, use vegetable stock instead of the chicken stock.

Serves: 2
Prep Time: 3 minutes
Cook Time: 12 minutes

2 ears of corn
1 tablespoon salted butter
2 garlic cloves, thinly sliced
1 red chile, thinly sliced
2 scallions, thinly sliced with white and green parts separated
Scant ¼ cup (100 ml) chicken stock
Scant ¼ cup (100 g) ricotta
1 teaspoon miso paste
1 tablespoon olive oil
10 ounces (280 g) gnocchi
2 cups (100 g) baby leaf spinach
Salt

Place a large saucepan filled with water over medium heat and season well with salt. Bring to a boil, then add the corn and cook for 2 minutes. Remove with tongs and set aside. Set the pan with the water aside.

Add the butter to a large skillet and place over medium heat. Slice the kernels off the corn and add them to the pan along with the garlic and chile. Add the white parts of the scallions and fry until the corn starts to go golden.

Tip the corn mix into a food processor, add the chicken stock, ricotta, and miso, and blend until smooth. Wipe the pan and place it over medium heat with the olive oil.

Bring the reserved corn water to a boil, then add the gnocchi and cook until they float to the surface, about 1 minute. Scoop out with a slotted spoon and carefully tip into the skillet. Fry the gnocchi on each side until golden and crisp, 4 minutes in total. Reduce the heat and add the spinach. Wilt until all the water has evaporated. Add the corn sauce and mix well. Toss the remaining scallions over the top and serve.



LEFTOVER MAGIC...

DECADENT LASAGNA

There is nothing like being served a perfect lasagna, oozing with melted cheese and a thick ragù sandwiched between layers of pasta. Serve with a simple bowl of arugula dressed with olive oil and balsamic vinegar and a glass of red wine. This recipe will make enough for now, and then you can refrigerate or freeze the leftover lasagna for another evening.

Serves: 2
Prep Time: 5 minutes
Cook Time: 45 minutes

FOR THE WHITE SAUCE
2 tablespoons butter, ¼ cup (60 g) all-purpose flour, 4¼ cups (1 L) milk of your choice, 1 cup (100 g) grated sharp cheddar, 1 teaspoon salt, ¼ teaspoon grated nutmeg

FOR THE LASAGNA
2½ cups (600 ml) leftover red wine ragu, 2 (5-ounce / 140 g) balls of mozzarella, drained, 1 bunch of basil leaves, 1 (9-ounce / 255 g) package dried lasagna sheets, ½ cup (30 g) grated Parmesan, Olive oil, for drizzling

Preheat the oven to 400°F (200°C).

For the white sauce, melt the butter in a heavy saucepan over medium heat. Add the flour and mix it together to form a paste, then fry for 2 minutes. Pour in the milk, a little at a time, whisking out any lumps as you go until all the milk is used up. Keep stirring until the sauce has thickened, 6 minutes.

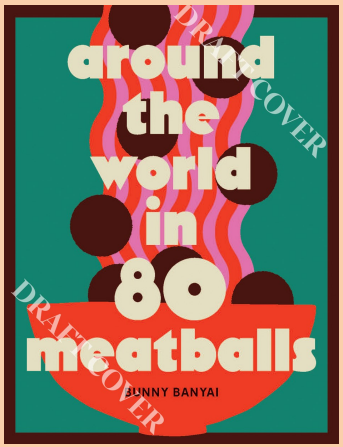
Add the grated cheese, salt, and nutmeg and cook until the cheese has melted. Taste and add more salt if needed. Remove from the heat.

To assemble the lasagna, ladle one-third of the ragù into an 8 by 12-inch (20 by 30 cm) high-sided baking sheet and top with one-third of the white sauce. Tear over one-third of the mozzarella and top with a sprinkling of basil. Top with a layer of lasagna sheets, then repeat two times finishing with a layer of white sauce.

Top with the remaining mozzarella and all the grated Parmesan, then drizzle with a little olive oil. Bake in the oven until bubbling and golden brown on top, 25 minutes.

Let cool for 10 minutes before serving.

9 781964 786148



[View on Edelweiss]

Around the World in 80 Meatballs

Bunny Banyai

November 2025
9781761451492
$22.99 | Hardcover
192 Pages | 6¼ × 8¼ in
Full-color Photography

***Around the World in 80 Meatballs* is a delightful exploration of meatball recipes from across the globe. This cookbook uncovers the joy and comfort that a simple meatball can bring, showcasing a diverse array of recipes that span continents and cultures.**

From the Bulgarian Chirpanski to the Swedish Kottbullar, each dish is accompanied by its unique story, reflecting the rich traditions and culinary practices of its region. Whether you're in the mood for a hearty stew, a zesty casserole, or a fragrant pho, this book offers spherical inspiration for every occasion.

With this book in hand, you'll be ready to impress friends and family with your global meatball repertoire, celebrating the dish that unites us all through its delicious simplicity.

Bunny Banyai is a freelance writer, and the author of four books for Hardie Grant. Born and raised in Melbourne to a Hungarian father and Russian mother, Bunny spent her childhood rejecting almost all of her mother's cooking, meatballs being one of the few exceptions. *Around the World in 80 Meatballs* is Bunny's first foray into food writing, inspired by her love affair with the universally beloved, globe-trotting meatball.

- **Complete Meal Solutions**: Each recipe is paired with traditional accompaniments, offering complete meal ideas that make it easy to prepare authentic and satisfying dishes from different regions.
- **Diverse Cooking Techniques**: From stews and casseroles to soups and fry-ups, the book features a variety of cooking methods, ensuring there's something for every palate and skill level.
- **Visual Appeal and Inspiration**: The book offers beautiful, vibrant photography that not only showcases the finished dishes but also provides inspiration and makes the recipes even more enticing.



08
GREECE

Chicken soup, aka Jewish penicillin, is arguably the most famous culinary cure for the common cold, but a strong case can also be made for Greek youvarlakia, a meatball and rice soup in a lemony broth. Think of it as 'Greek Benadryl'. Jon Pandoleon's mother, Cathy, from Meteora (famous for its jaw-dropping hilltop monasteries), liked to whip up a batch of youvarlakia whenever the family was felled by winter lurgies. Jon, the current custodian of the family business, Melbourne's Taonio Larkon Deli, says, 'The velvety texture of the lemon emulsion, or avgolemono, perfectly complements the rich meatballs.' Indeed, it's a marvel of smooth heartiness as well as a formidable flu opponent. 'She never used measuring tools,' says Jon of his mother, a common refrain among the contributors to this book, 'and she learned to make it just by watching her own mother.' Jon notes that there are infinite variations on youvarlakia, including a version cooked in tomato sauce instead of lemon broth, and a Cretan spin incorporating mint and other fresh local herbs.

Youvarlakia

LEMONY MEATBALL SOUP

SERVES 4

- Meatballs
60 ml (2 fl oz/¼ cup) olive oil, plus extra for drizzling
500 g (1 lb 2 oz) minced (ground) beef
200 g (7 oz/1 cup) white long-grain rice
1 onion, grated
1 egg
25 g (1 oz/¼ cup) parsley, chopped
25 g (1 oz/¼ cup) mint, chopped
2 teaspoons salt
1 tablespoon ground white pepper
- Avgolemono
2 eggs, separated
juice of 2 lemons
- To serve
crusty bread
lemon wedges

Make a broth by adding 2 litres (68 fl oz/8 cups) water to a large stockpot with the olive oil and a pinch of salt. Bring to the boil, then reduce the heat to a simmer while you prepare the meatballs.

Combine all the ingredients for the meatballs in a large bowl. Mix thoroughly until everything is well incorporated. Shape the mixture into golf ball–sized meatballs.

Bring the broth to a rolling simmer and carefully add the meatballs using a spoon. Cook for 20–30 minutes over a medium heat until the meatballs are cooked through.

For the avgolemono, separate the eggs, placing the whites in one bowl and the yolks in another. Whisk the egg whites until fluffy. Add the yolks and lemon juice to the egg whites and mix thoroughly.

Once the meatballs are cooked, take a ladle of the hot broth and slowly whisk this into the avgolemono mixture. Add the broth gradually, whisking continuously to avoid curdling. Repeat with another ladle of broth, ensuring the mixture is well combined.

Pour the avgolemono mixture back into the stockpot with the meatballs, stirring continuously. Turn off the heat, cover with the lid and let the soup rest for 10 minutes to thicken.

Serve the soup hot with plenty of crusty bread, lemon wedges and a drizzle of olive oil.



50
ITALY
(CAMPANIA)

Italians show remarkably good grace about the many ways in which their seductive, exuberant cuisine has been defiled by Anglo cooks (barbecue chicken pizza, I am looking at you). That said, Angela Costanzo, a first generation Australian whose family hail from the Campania region, would like to correct the record on just one count.

'In our parts, the meatballs are never served with pasta! They're cooked in the sauce, which is then used to dress the pasta as a first course. The meatballs are then served with salad or vegetables as a second course. It's a great way of getting two courses of saucy goodness for very little effort!'

Angela cooks her nonna Libera's polpette recipe as a means of keeping her memory alive. 'She didn't have much of a legacy to leave. She didn't have heirlooms or treasures to speak of. So I feel I am honouring her, and my heritage, when I make polpette.'

Polpette in sugo

SERVES 4

- Meatballs
40 g (1½ oz/½ cup) fresh white breadcrumbs
500 g (1 lb 2 oz) minced (ground) pork and beef or veal
7 g (¼ oz/¼ cup) parsley, chopped
2 garlic cloves, minced
1 egg
plain (all-purpose) flour, for rolling
3 tablespoons vegetable oil
salt and freshly cracked black pepper
- Sugo
60 ml (2 fl oz/¼ cup) olive oil
1 small onion, finely chopped
3 garlic cloves, minced
2 celery stalks, finely chopped
1 small carrot, finely chopped
1 bay leaf
3–4 parsley sprigs
1–1.5 kg (2 lb 3 oz–3 lb 5 oz) fresh tomatoes, peeled, or chopped tinned tomatoes
1 teaspoon tomato paste (concentrated purée)
2–3 sprigs basil
2–3 sprigs oregano
salt and freshly cracked black pepper
- To serve
crusty bread

To make the meatballs, moisten the breadcrumbs with a little bit of water. Combine the breadcrumbs with the mince, parsley, garlic, egg, salt and pepper in a bowl and knead until well mixed. Form into walnut-sized meatballs, then roll the balls in the flour. At this stage you can refrigerate the meatballs for up to 24 hours until ready to cook.

Heat the oil in a frying pan over a medium heat and shallow-fry the meatballs for 5–7 minutes, or until golden brown, then remove and drain on paper towel.

Heat the oil for the sauce in a separate saucepan and sauté the onion, garlic, celery, carrot, bay leaf and parsley until the onion is translucent. Add the tomatoes and stir over a high heat for 5 minutes. Add the tomato paste, basil and oregano, and salt and pepper to taste, then cover the pan and simmer for 40 minutes over a low heat.

After 40 minutes, add the cooked meatballs to the sauce and simmer gently for about 10 minutes.

Serve the meatballs with some of the sauce and some crusty bread.

- Notes
The meatball recipe itself is very basic but allows for endless variations. Add 100 g (3½ oz/1 cup) grated parmesan, or some pine nuts and currants for a more Sicilian-style take on this dish.

Angela's favourite way to enjoy these meatballs as a child was layered in lasagne. Her nonna would scatter small ones through the layers, along with sliced, hard-boiled eggs, as is quite common in Campania.

9 781761 451492



Thessaloniki

And the Many Kitchens of Northern Greece

Meni Valle

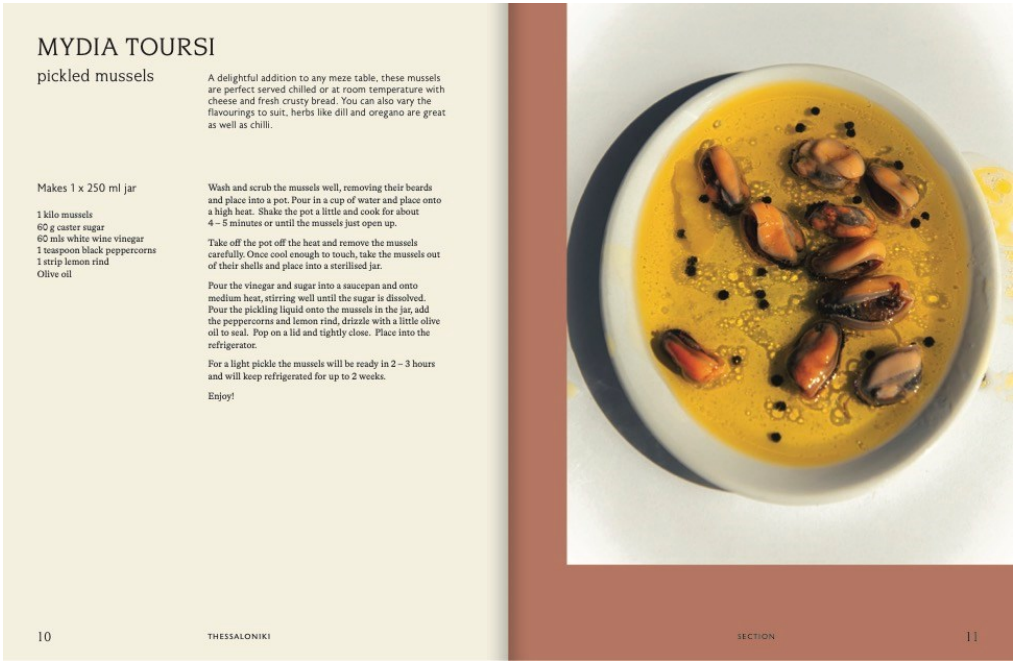
October 2025
9781761450983
$35.00 | Hardcover
240 Pages | 7½ × 9¾ in
Full-color Photography

This vibrant cookbook celebrates the rich and diverse culinary heritage of Thessaloniki and the northern Greek region, renowned for its unique food culture.

With over 70 carefully curated recipes, *Thessaloniki* brings to life the complex flavors and traditions of the region's food. Meni's research and collaborations with local experts reveal the untold stories behind each dish, presenting an authentic taste of northern Greece's culinary legacy. Through these recipes and the vivid imagery, readers are invited to savor the unrecognized gems of Greek gastronomy and reconnect with the time-honored traditions that make Thessaloniki's food truly exceptional.

Meni Valle is an Australian-Greek food writer and cookbook author. Her rich Greek heritage, coupled with her love for travel and food, has seen Meni become one of Australia's most-respected authorities on Mediterranean cuisine. When she is not writing cookbooks, Meni shares her knowledge and passion for Greek food through cooking classes and culinary tours to Greece. She also regularly presents at festivals and conferences, and contributes to publications such as *Vogue* and *The Telegraph UK*.

- **UNESCO-Recognized Gastronomy**: Discover the flavors of Greece's second-largest city, which is celebrated for its traditional culinary practices and vibrant food culture.
- **Rich Historical Context**: Meni's research unearths the complex history of Thessaloniki's cuisine, blending influences from Sephardic Jews, the Ottoman Empire, and returning Greek émigrés, offering a nuanced understanding of the region's food culture.
- **Evocative Visuals**: Stephanie Stamatis's authentic and raw photography beautifully captures the essence of northern Greek kitchens and the slow food philosophy.


MYDIA TOURSI

pickled mussels

A delightful addition to any meze table, these mussels are perfect served chilled or at room temperature with cheese and fresh crusty bread. You can also vary the flavourings to suit, herbs like dill and oregano are great as well as chilli.

Makes 1 x 250 ml jar

1 kilo mussels
60 g caster sugar
60 mls white wine vinegar
1 teaspoon black peppercorns
1 strip lemon rind
Olive oil

Wash and scrub the mussels well, removing their beards and place into a pot. Pour in a cup of water and place onto a high heat. Shake the pot a little and cook for about 4 – 5 minutes or until the mussels just open up.

Take off the pot off the heat and remove the mussels carefully. Once cool enough to touch, take the mussels out of their shells and place into a sterilised jar.

Pour the vinegar and sugar into a saucepan and onto medium heat, stirring well until the sugar is dissolved. Pour the pickling liquid onto the mussels in the jar, add the peppercorns and lemon rind, drizzle with a little olive oil to seal. Pop on a lid and tightly close. Place into the refrigerator.

For a light pickle the mussels will be ready in 2 – 3 hours and will keep refrigerated for up to 2 weeks.

Enjoy!



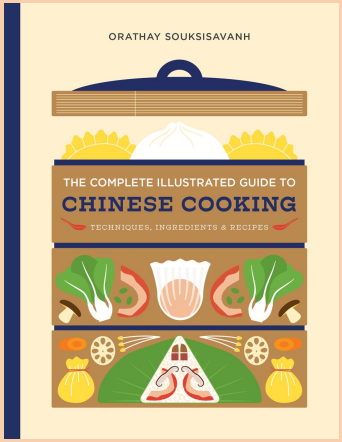
[View on Edelweiss]

Also Available



Ikaria
9781743796153
$31.00 | Hardcover

9 781761 450983



View on Edelweiss

Also Available



The Complete Illustrated Guide to Japanese Cooking
9781958417911
$45.00 | Hardcover

9 781964 786285

The Complete Illustrated Guide to Chinese Cooking

Techniques, Ingredients, and Recipes

Orathay Souksisavanh

September 2025
9781964786285
$45.00 | Hardcover
288 Pages | 9¼ × 12¼ in
Full-color Photography and Illustrations

***The Complete Illustrated Guide to Chinese Cooking* breaks down 100 classic recipes, demystifying ingredients and techniques, and inspiring home cooks of all levels. Every single recipe has an illustrated ingredient breakdown, step-by-step photography, and a photo of the finished dish.**

Broken down into three parts: Essentials, Recipes, and an Illustrated Glossary, *The Complete Illustrated Guide to Chinese Cooking* teaches basic techniques for everything from making dumplings from scratch, to how to cook a perfect pot of rice or break down different cuts of meat. In the Recipes section learn how to make favorite dishes like Mapo Tofu, Hot and Sour Soup, Sticky Rice, and Popcorn Chicken, as well as desserts like egg tarts and mooncakes. And throughout the book learn the basic sauces, spices, and condiments that make Chinese cooking so delicious, plus how to shop for these essential ingredients confidently.

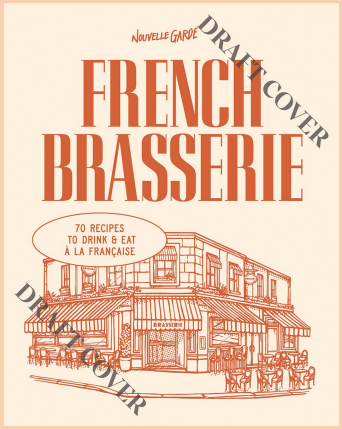
Copious photography and annotated illustrations help readers understand unique methods, and clear instruction makes the recipes achievable. This is a comprehensive book for all lovers of Chinese cuisine.

Orathay Souksisavanh is a Chinese-Thai cookbook author and food stylist based in Paris, France.

- **Step-by-step illustrations:** Chinese recipes can feel daunting. This book breaks down the techniques and recipes of Chinese cuisine with illustrations and photographs.
- **Comprehensive:** Learn basic Chinese cooking techniques and sauces alongside recipes for a wide range of finished dishes—from dumplings to braises and even desserts.
- **Cute and functional:** A perfect intersection of charming but clear visuals.







View on Edelweiss

The Brasserie Cookbook

70 Recipes to Drink and Eat À La Française

Nouvelle Garde

October 2025
9781964786346
$35.00 | Hardcover
224 Pages | 7¾ × 9½ in
Full-color Photography

Turn your home into a chic French brasserie with help from France's acclaimed La Nouvelle Garde.

With a menu for each day of the week broken into breakfast and dinner options, learn to cook modern yet authentic rustic French fare at home. Recipes like Sausage Stuffed Brioche, Onion Soup, Haricot Verts with Sauce Gribiche, Steak au Poivre, Cassoulet, Parisian Flan, and Clafoutis will transport you to one of Nouvelle Garde's cozy French brasseries. A basics section details all of the stocks, sauces, pickles, and pâtes that round out the recipes, and a primer on setting the table, the French way, will transform the way you cook and host at home.

This book is the ultimate gift for the Francophile in your life, but even those new to French food and entertaining will be able to transform their next dinner parties with *The Brasserie Cookbook*.

La Nouvelle Garde is a restaurant group in France working to "frantically defend the French art of living through traditional brasseries". They have 8 brasseries in Paris, Lille, and Neuilly-sur-Seine.

- **Stunning photography:** filled with striking photography from the most chic French brasseries.
- **Comprehensive and aspirational:** breaks down classic French brasserie dishes, with notes on dish origins and ingredient sourcing, plus table setting advice. This is a modern presentation of a timeless French style of cooking and entertaining.
- **For the Francophile in your life:** transportive, and informative, *The Brasserie Cookbook* is as much a love letter to French brasserie food as it is an instruction manual for cooking it.





9 781964 786346



View on Edelweiss

Also Available



Lanka Food
9781743797259
$40.00 | Hardcover

9 781761 450969

Lankan Filling

Sri Lankan Soul, Australian Accent

O Tama Carey

October 2025
9781761450969
$40.00 | Hardcover
272 Pages | 7¾ × 9¾ in
Full-color Photography

A playful, innovative take on Sri Lankan cuisine with more than 80 vibrant recipes.

In *Lankan Filling*, O Tama Carey presents a collection of dishes that blend tradition with modern creativity, showcasing the unique and inventive flavors of Sri Lankan-inspired cooking with an irreverently Australian twist. With dishes ranging from Dhal and Hot Butter Jaffles, Black Spiced Brisket and Devilled Chicken Livers, alongside Spiced Jaggery Tarts and Caramelized Kithul and Chilli Popcorn this is food brimming with intelligence, heart, flavor, and—above all—a sense of fun.

Lankan Filling offers a fresh perspective on Lankan cooking, blending authentic ingredients with innovative approaches. This book is a testament to the joy of cooking and eating, providing a delicious exploration of Sri Lankan-inspired flavors.

O Tama Carey first learned to cook the food of her Sri Lankan heritage at her mother and grandmother's side—but began her cooking career quite by accident after landing a job in a restaurant kitchen in London's Notting Hill. Since then she has cooked French at Bistro Moncur, Chinese at Billy Kwong and Italian, of sorts, at Berta where she was head chef. In 2018 she opened Lankan Filling Station, her first solo venture in Sydney's inner-city Darlinghurst.

- **Bold Fusion Flavors**: This cookbook features over 80 inventive recipes that blend traditional Sri Lankan ingredients with contemporary cooking techniques.
- **Complete Meals**: Each recipe is designed to be a complete meal, often including traditional accompaniments, making it easy to recreate authentic Sri Lankan dining experiences at home.
- **Diverse Dishes**: The book covers a wide range of meals from breakfast and brunch to short eats, hearty curries, and indulgent desserts, ensuring a recipe for every occasion.



Fried egg roll with fermented chilli sauce and pol sambol

MAKES 2 EGGS PER PERSON

These little beauties are delicate in size (you'll probably need two per person), but not in eating – you will definitely get some egg on your face, and possibly your hands as well. The soft bun holds the egg, which is perfectly balanced in texture, crunchy on the outside and gooey in the middle. Pol sambol is a beautiful friend to the egg, and adding chilli sauce is highly encouraged. You can skip the bit where you make your own buns, but be sure to find the right substitute. They must be light and fluffy, and size is important here, as you need the right ratios; the bun should be about 70 g (⅔ oz) in size, only just big enough to hold one egg.

- 2 buns per person
- 1 quantity Curry leaf butter (see page xx)
- 20 g (¾ oz) Pol sambol per bun (see page xx)
- Fermented chilli sauce (see page xx) and/or Pickled green chillies (see page xx) for extra spice, optional
- vegetable oil, for frying
- 2 eggs per person
- salt flakes

Split your buns in half and generously spread both sides with curry leaf butter. Spoon pol sambol onto the base. If you are using chilli sauce, spread this on the top half; if you are going to use pickled chillies, slice them into rounds ready to go.

Set yourself up with the wok method of frying eggs (see page xx) and proceed, cooking the eggs one at a time. As they cook, place them onto a wire rack lined with paper towel and season with a sprinkle of salt flakes. Continue until you have enough eggs for everyone.

Working one bun at a time, carefully place an egg onto the base. Top with pickled chillies if using and pop the top on.
Eat with caution, as the yolk should be runny and messy.

84

To start (or end) the day



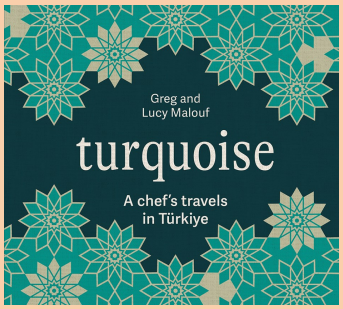
MUD CRABS
(AND HOW TO EAT THEM)

I know serving whole crabs can be a great divider among humans, largely because of the preparing and eating. I think there are very few people who would reject a delicate little crab toast (see page xx), for example, but many would think twice about getting involved in a meal where you have to extract the flesh yourself. And I do understand those who refuse it on the grounds of it being messy and too much hard work. I get it, really I do, sometimes it's just not the right moment. The luxury of spooning the delicate flesh of some pre-picked crabmeat is a true delight, but in my mind this is equal to the moment when you gently pull the hind leg of the crab in just the right way to reveal a plump, perfectly cooked mound of flesh just barely holding onto the shell, like the perfect oceanic lollipop to slip in your mouth. And yes, mud crabs can be a bit expensive to buy, but also not really if you compare the cost to that of a slab of fancy meat.

The next hurdle most people face is feeling like they don't know how to prepare or cook a crab, but actually, the preparation is minimal, and the cooking super fast and simple. I say this knowing full well that despite the small oceans of crabs I have cooked in my life, I still squeal a little when faced with one of these moving beasts. As I prepare to chop it in half, I always pray to the crab gods in repentance.

The method here shows the crab in the simplest of sauces, with curry leaf butter, but it can easily be adapted to use either vadouvan (see page xx) or hot butter (see page xx). It is also delicious with any of the sauces suggested for the roasted prawns (see page xx). Master the method of preparing and cooking your crab and soon there will be a world of flavours you can experiment with.

163



Turquoise

A Chef's Travels in Türkiye

Greg Malouf and Lucy Malouf

September 2025
9781761451164
$42.00 | Hardcover
368 Pages | 9½ × 8½ in
Full-color Photography



Greg and Lucy Malouf's classic cookbook *Turquoise* is now available as a new edition.

In *Turquoise* Greg and Lucy Malouf delight us by bringing their own inimitable blend of food and travel writing to the Turkish culinary landscape—one which remains curiously unexplored by many of us in the Western world.

Join them as they visit spice markets and tiny soup kitchens, taste fish sandwiches on the Bosphorus, enjoy Ottoman banquets in fine restaurants and drink çay in ancient tea houses. Some of the recipes in *Turquoise* are classics, such as Dumplings Filled with Cheese and Mint and Sticky Pistachio Baklava. Many more spring from Greg's unique talent and imagination, which combine here to create dishes like Spicy Red Pepper Soup with “Hamsi” Toasts; “Tulum” Cheese Salad with Roasted Walnuts, Rocket and Mint; and Clotted Cream Ice Cream with Apricots and Fresh Honeycomb.

Before his passing in September 2024, **Greg Malouf** was a defining influence on the international food scene with his inventive modern take on Middle Eastern food.

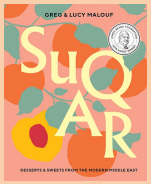
Lucy Malouf is a food and travel writer and editor. She consults to publishing houses globally and her books with Greg Malouf have been translated into multiple languages. She also contributes features and reviews to major newspapers, magazines and websites.



- The second edition of *Turquoise* to release in the US in a beautiful new hardback format with stunning graphic cover.
- Greg Malouf remains a defining influence on the international food scene. Along with writing partner Lucy Malouf, he has produced eight beautiful and highly acclaimed books on different cuisines, including the 2019 James Beard–award-winning *SUQAR*.

[View on Edelweiss]

Also Available

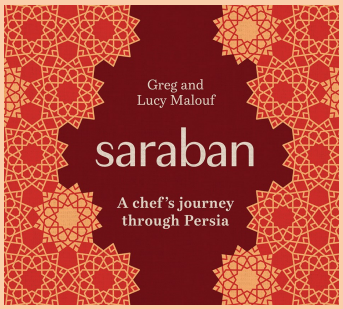


SUQAR
9781743794135
$40.00 | Hardcover



New Feast
9781742708423
$45.00 | Hardcover

9 781761 451164



Saraban

A Chef's Journey Through Persia

Greg Malouf and Lucy Malouf

September 2025
9781761451171
$42.00 | Hardcover
356 Pages | 9½ × 8½ in
Full-color Photography





Greg and Lucy Malouf's classic cookbook *Saraban* is now available as a new edition.

Saraban is an unforgettable journey through the culinary landscapes of ancient Persia and modern-day Iran. Persian cooking is subtle, elegant and alluring, which rejoices in rice, uses fresh herbs in abundance and combines meat, fish, fruit and vegetables with exotic spices, such as saffron, cardamom and dried limes.

Join Greg and Lucy as they visit bustling bazaars and tiny soup kitchens, pick saffron before dawn and fish, in time-honored tradition, from wooden dhows in the Persian Gulf. Discover the joy of Persian cooking for yourself with the mouth-watering recipes that Greg has created for the home kitchen, mixing centuries of tradition with modern techniques and flavors for both the home cook and experienced chef.

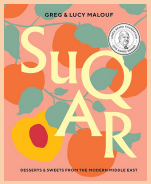
Before his passing in September 2024, **Greg Malouf** was a defining influence on the international food scene with his inventive modern take on Middle Eastern food.

Lucy Malouf is a food and travel writer and editor. She consults to publishing houses globally and her books with Greg Malouf have been translated into multiple languages. She also contributes features and reviews to major newspapers, magazines and websites.

- The second edition of *Saraban* to release in the US in a beautiful new hardback format with stunning graphic cover.
- Greg Malouf remains a defining influence on the international food scene. Along with writing partner Lucy Malouf, he has produced eight beautiful and highly acclaimed books on different cuisines, including the 2019 James Beard–award-winning *SUQAR*.

[View on Edelweiss]

Also Available



SUQAR
9781743794135
$40.00 | Hardcover



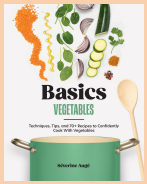
New Feast
9781742708423
$45.00 | Hardcover

9 781761 451171



View on Edelweiss

Also Available



Basics: Vegetables
9781964786087
$22.00 | Hardcover

9 781964 786100

Basics: Desserts

Techniques, Tips, and 60+ Recipes to Confidently Make All Things Sweet

Caroline Bourgeois

August 2025
9781964786100
$22.00 | Hardcover
160 Pages | 7¾ × 9½ in
Full-color Photography

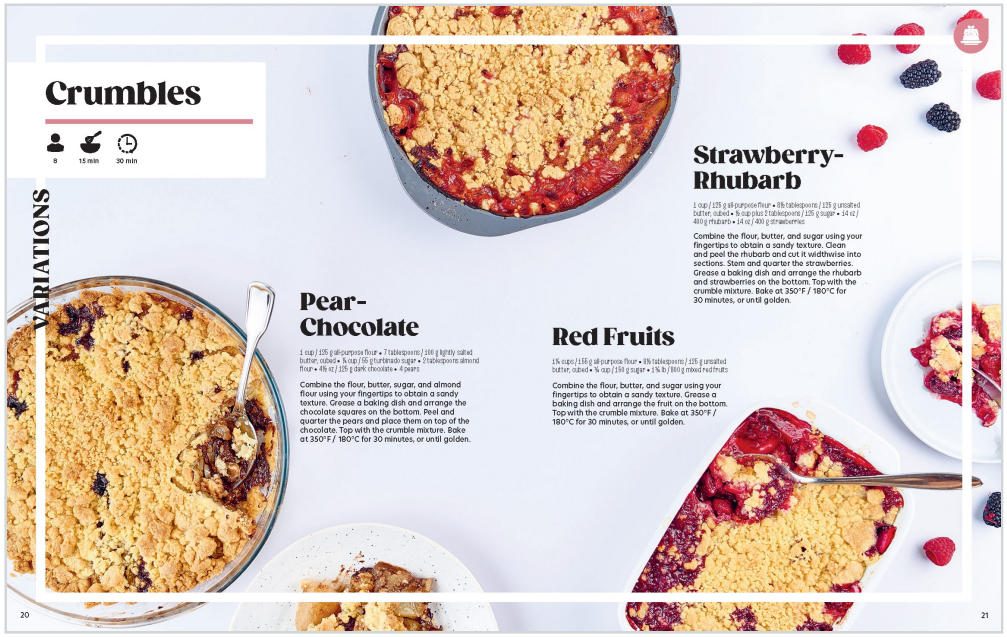
Basics: Desserts is the second in a series that will completely demystify cooking through step-by-step photography. It is a short but comprehensive photographic primer with recipes and techniques that showcase staple recipes like pastry dough, cake batter, and cream fillings plus how to use them in your favorite classic desserts. From there, learn to bake, assemble, and decorate desserts for any occasion.

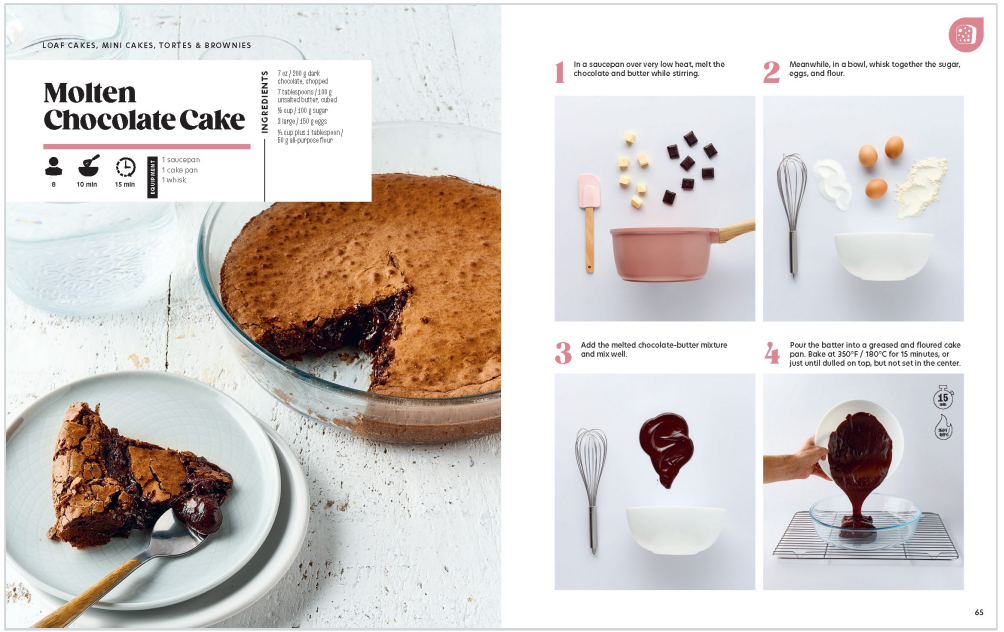
With over 70 recipes, bake your way through everything from big celebration cakes to an easy single-serve chocolate mug cake, plus fruit tarts three ways, a 3-tier showstopping pavlova, classic crème brûlée, and more.

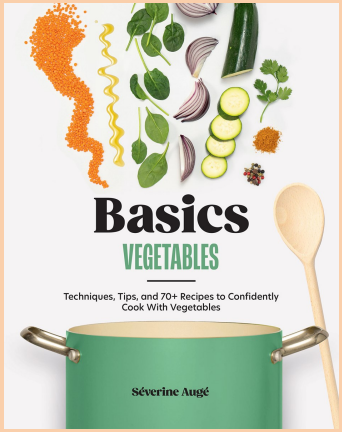
Basics: Desserts is for anyone looking to gain confidence in the kitchen, grow their dessert repertoire, and generally add a little extra sweetness to life. It is a must-have addition to any cookbook library.

Caroline Bourgeois is a seasoned culinary art director with over a decade of industry experience. She obtained a CAP in pastry-making and has worked with well-known brands and renowned chefs, including Nicolas Heteau at the French National Assembly. Her expertise was recognised by the M6 GROUP, who invited her to be a member of the jury for the TV show *Le Meilleur Pâtissier*. In 2020 Caroline opened her culinary studio in Lille, where she supports brands and companies in the food sector in their image, recipe, and event creation projects.

- **Lower price point:** Perfect easy but comprehensive addition to any cookbook library.
- **Great gift for fledgling bakers:** Great for those looking to start baking for the first time, or those learning core recipes for classic desserts.
- **Brimming with photography:** Every recipe has step-by-step photos to walk you through the basics.

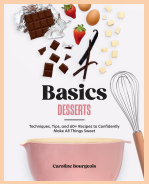






[View on Edelweiss]

Also Available



Basics: Desserts
9781964786100
$22.00 | Hardcover

Basics: Vegetables

Techniques, Tips, and 70+ Recipes to Confidently Cook with Vegetables

Séverine Augé

August 2025
9781964786087
$22.00 | Hardcover
160 Pages | 7¾ × 9½ in
Full-color Photography

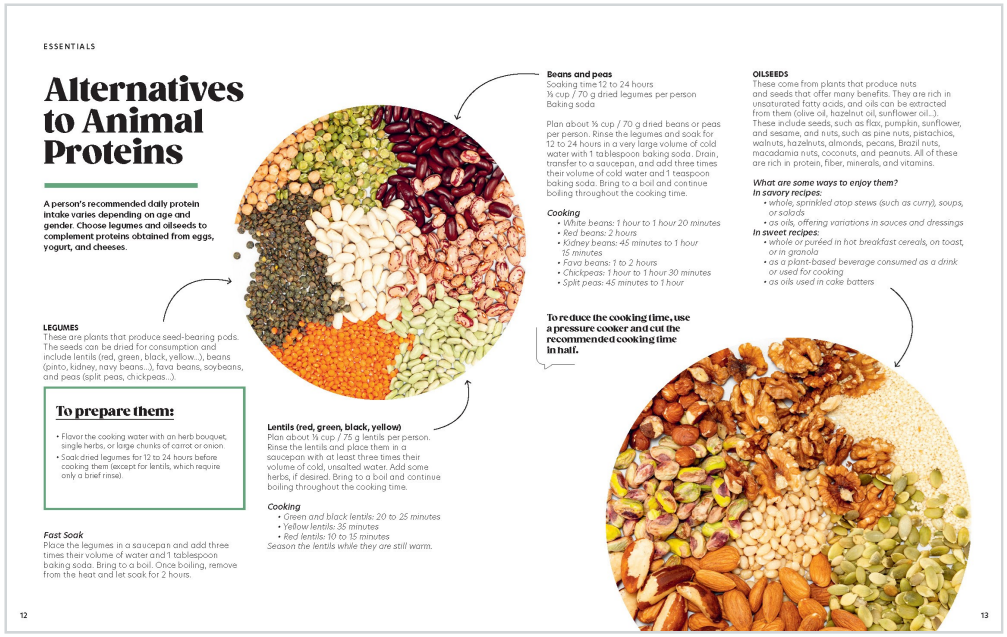
Basics: Vegetables is the first in a series that will completely demystify cooking through step-by-step photography and clear instruction. It is a short but comprehensive photographic primer with recipes and techniques that showcase both classic vegetarian dishes and modern reinventions. Whether you're having a vegetarian guest over for dinner, trying to make a weekday lifestyle shift, or years into a vegetarian diet, learn (or relearn) the basics with step-by-step photos and easy-to-follow instructions.

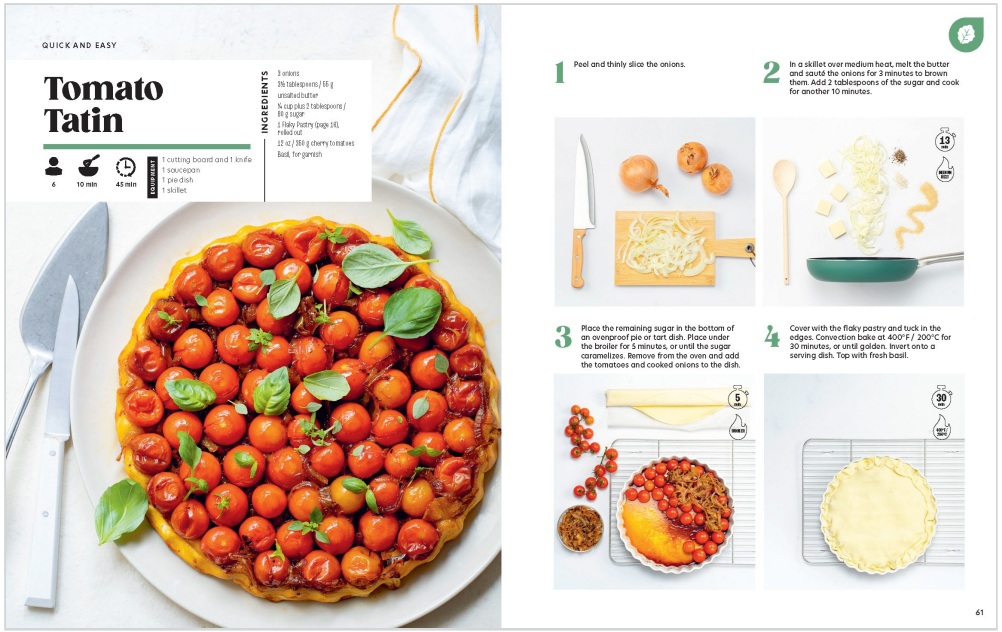
From Hasselback Butternut Squash to Risotto Verde or Tomato Tatin, your next vegetarian meal—or dinner party—is only a few ingredients away. Make spinach-tinted green waffles with eggs on the weekend, or treat yourself to a hearty lentil shepherd's pie, assembled in 15 minutes and perfect for weekday lunch leftovers.

Basics: Vegetables has 80 recipes for vegetarian and vegetarian-aspiring cooks ready to grow their repertoire of delicious vegetable-forward meals. It is a must-have addition to any cookbook library.

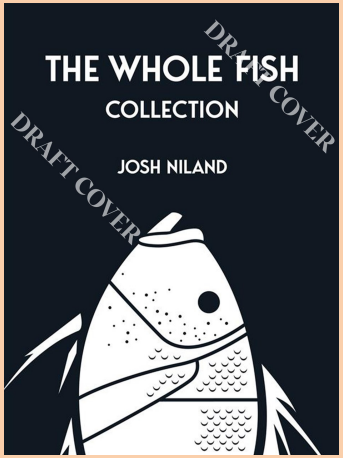
Séverine Augé is a cookbook author and food stylist based in Paris, France. She has worked as a professional chef all over France, and received her bachelor's degree in culinary arts from Ferrandi Paris.

- **Lower price point:** Perfect easy but comprehensive addition to any cookbook library.
- **Perfect gift for fledgling vegetarians:** Great for those looking to explore vegetarianism for the first time, or those learning core recipes for vegetarian favorites.
- **Brimming with photography:** Every recipe has step-by-step photos to walk you through the basics.



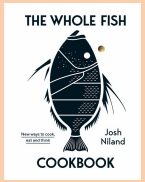


9 781964 786087



[View on Edelweiss]

Also Available



The Whole Fish Cookbook
9781743795538
$40.00 | Hardcover



Take One Fish
9781743796634
$40.00 | Hardcover

9 781761 452260

The Whole Fish Collection

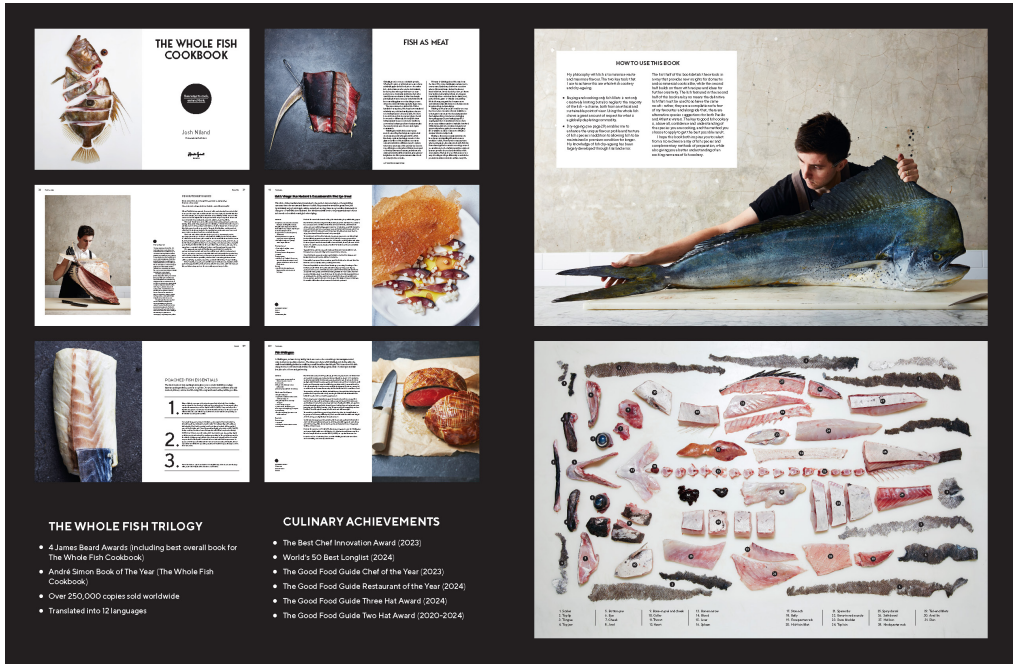
Josh Niland

October 2025
9781761452260
$150.00 | Boxed Set
800 Pages | 8½ × 11¼ in
Full-color Photography

Introducing *The Whole Fish Collection*—a stunning, limited-run set that unites all three of Josh Niland's trailblazing and award-winning cookbooks in one beautifully crafted package. This exclusive bind-up includes *The Whole Fish Cookbook*, *The Fish Butchery*, and *Take One Fish*, all housed in a luxurious slipcase designed to elevate Josh's revolutionary approach to seafood into an art form. A must-have for the true fan, this collection also features a series of exclusive, never-before-seen additions that will make it irresistible to serious home chefs and collectors alike.

Josh Niland is one of the world's most innovative and influential chefs, celebrated for his transformative approach to fish cookery. As the founder, owner, and executive chef of Saint Peter in Sydney's Paddington—named "the most exciting place to eat in Australia" by The New York Times—Niland has redefined seafood dining with a commitment to maximizing every part of the fish and pioneering sustainable seafood practices. Josh Niland is also the visionary behind The Fish Butchery, a specialty store offers an array of artisanal seafood products and serves as a testament to Niland's dedication to quality and sustainability.

- **Limited Edition Signed Print:** Included in the collection is a digitally signed print of the breakdown of the John Dory from *The Whole Fish Cookbook*.
- **Special Edition Cover:** The *Whole Fish Cookbook* features a brand new cover design with a striking lenticular or holographic foil print, replacing the iconic black fish with an eye-catching 3D effect.
- **Exclusive and Limited:** Only 3000 sets will be produced including the digitally signed print and exclusive Whole Fish cover design, making *The Whole Fish Collection* a highly exclusive item.
- **Price Point:** Retailing at $150, the collection offers exceptional value considering the limited-edition content, the signed print, and premium packaging. It's the perfect combination of accessibility and luxury for culinary aficionados.







Craft



[View on Edelweiss]

Also Available



52 Weeks of Socks
9781743797563
$24.99 | Paperback - with flaps



52 Weeks of Easy Knits
9781743799703
$26.99 | Paperback - with flaps

52 Weeks of Chunky Knits

Beautiful Patterns for Year-round Knitting

Laine

December 2025
9781761452154
$26.99 | Paperback - with flaps
272 Pages | 8¼ × 10½ in
Full-color Photography

***52 Weeks of Chunky Knits* presents 52 trendy and relaxed designs, featuring a variety of techniques, textures and constructions, perfect for knitters of all skill levels.**

The book includes 52 patterns for sweaters, cardigans, slipovers and vests, as well as accessories and a few home decor items. Most of the designs are worked in worsted-weight, chunky or super-chunky yarns or by holding multiple strands of thinner yarns together. At this gauge, knitting is much faster—making for ideal last-minute gifts or quick ways to get cozy! With patterns ranging from easy to advanced, the book is perfect for knitters of all skill levels.

52 Weeks of Chunky Knits is the newest addition to Laine Publishing's popular *52 Weeks* book series. The book's patterns are written by 46 talented designers from all over the world.

Laine is a publishing house based in Finland. They publish books focusing on knitting, crafts, food and lifestyle, as well as *Laine*, their international knit and lifestyle magazine. They draw influence from the beauty of the everyday, cherish natural fibres and want to create timeless, long-lasting garments. Their intention is to inspire all to gather and share, to be part of a community of like-minded knitters, makers and thinkers from near and far.

- The *52 Weeks* series has been Laine's biggest hit so far, with strong continuing sales for Scarves, Socks and Easy Knits.
- Laine's projects are often quite challenging; this book opens them to an audience of beginner knitters.
- Each project includes detailed instructions, clear patterns and lots of photos, as well as support material online.
- Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 170k followers on Instagram.



Klara Nilsson

Net

2/2 LC: Sl 2 sts to CN and hold in front, k2, k2 from CN.

NOTES

Chart
Work the red-boxed repeat (stitches outside this repeat are for visual reference only).

On row 25 of the chart, stop 2 stitches before the end of row. This will be the start and end of the row during rows 26–28.

When working flat, make sure to work even-numbered (cable) rows on RS rows and odd-numbered rows on WS rows.

Other
Make sure to hold each colour double throughout.

Colour A is used throughout and is knitted as stranded colourwork, meaning the yarn creates a float behind the work when not in use.

Each section of Colours B and C will need its own ball.
For the body, prepare 7 (8, 9, 10, 11) (12, 13, 14, 15) balls each for Colour B and Colour C (each ball weighs approx. 10 g in sample yarn). Either hold 2 strands of the yarn together as you wind, or prepare the ball so there is a strand coming from the inside and another from the outside.
For the sleeves, prepare 3 (3, 3, 3, 4) (4, 4, 5, 5) balls each of Colour B and Colour C (again, each approx. 10 g).

When working in intarsia, make sure to twist yarns when changing colour to avoid holes.

The cables move over 1 stitch at a time until they cross with a 2 x 2 cable (see chart).

CONSTRUCTION

This sweater features an all-over cabled net pattern. The cables have different colours to the background and are worked in intarsia. The knit is worked from the bottom up, in the round until armholes. Then, the piece is divided into front and back and knitted back and forth separately, continuing the cable pattern. The sweater has a cropped boxy look with almost no shaping, to really let the pattern shine. The only shaping is worked at the neckline. After the back and front are completed, the shoulders are sewn together and the neckline is knitted in 1 x 1 ribbing. The sleeves are knitted from bottom up in the round without any shaping and are then sewn into the armholes.

DIRECTIONS

HEM

Using US 13 / 9 mm circular needles and Colour A held double, CO 98 (112, 126, 140, 154) (168, 182, 196, 210) sts. Join to work in the rnd, being careful not to twist sts. PM for BOR.

Rib Rnd: *K1, p1* to end.
Work in 1 x 1 rib as est for 3 rnds in total.

BODY

Change to US 15 / 10 mm circular needles.

Start working from chart as foll:
Row 1: *K2 in Colour B, k10 in Colour A, k2 in Colour C*, rep *–* to end.
Cont to work from chart until the body measures 9.75 (10, 10.25, 10.5, 8.5) (8.75, 8.75, 7, 7)" / 24.5 (25.5, 26, 27, 21.5) (22, 22, 17.5, 17.5) cm from CO edge. Make sure to end after an odd-numbered chart row, not a cable row.

Divide for Front and Back
Sizes 1, 3, 5, 7 and 9 only
Work 3 sts in patt, work 50 (–, 64, –, 78) (–, 92, –, 106) sts in patt. Pl next 48 (–, 62, –, 76) (–, 90, –, 104) sts, including the first 3 sts worked, on a st holder or waste yarn. Tw.

Sizes 2, 4, 6 and 8 only
Work – (56, –, 70, –) (84, –, 98, –) sts in patt. Pl rem – (56, –, 70, –) (84, –, 98, –) sts on a st holder or waste yarn. Tw.

[48 (56, 62, 70, 76) (84, 90, 98, 104) sts on hold for the front and 50 (56, 64, 70, 78) (84, 92, 98, 106) sts ready to work for the back]

36

© Laine Publishing Oy 2024. For private use only.

© Laine Publishing Oy 2024. For private use only.



Lili Tobias

28 One Chevron Scarf

A seemingly simple idea creates a fun and exciting shape for this cosy, oversized scarf. Designed with a single-ply super-chunky yarn, it is perfect for the coldest winter days!

SIZE

One size.

FINISHED MEASUREMENTS

Length (Excluding Tassels): 84.5" / 214.5 cm.
Width: 9.5" / 24 cm.

MATERIALS

Yarn: 6 skeins of Super Soft Merino by Purl Soho (100% merino, 87 yds / 79 m – 100 g), colourway Pink Starfish.

Or approx. 515 yds / 471 m of super-bulky-weight yarn. Alternative yarn suggestions are for example Bernat Softee Chunky, Malabrigo Chunky and Drops Snow.

Needles: US 11 / 8 mm 24" / 60 cm circular needles.

Notions: Stitch marker, piece of cardboard (to make tassels).

178

GAUGE

16.5 sts x 15.5 rows to 4" / 10 cm on US 11 / 8 mm needles in 1 x 1 rib, after blocking.

CONSTRUCTION

This scarf is knitted flat beginning at the forked end of the scarf. Three stitches for the left point are cast on and a simple 1 x 1 ribbing is worked while increasing at one edge. Similar steps are repeated for the right point, and once both points are of equal length, the points are joined together. From here, the scarf's main body is worked in a chevron pattern with increases at the edges and a double decrease at the centre. Once the scarf nears its final length, increases are omitted to form the final, central, point. As a final touch, three tassels are attached, one to each point.

DIRECTIONS

LEFT POINT

With the Long-Tail CO method, CO 3 sts.

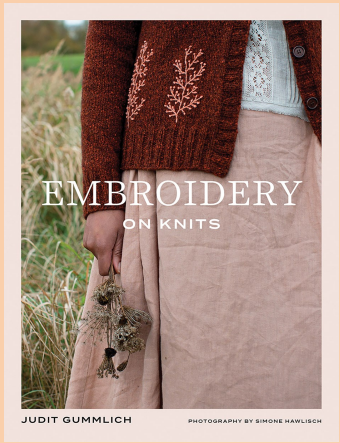
Set-Up Row (WS): Sl1, k1, sl1.

Row 1 (RS): K1, m1r(p), p1, k1. (4 sts)
Row 2 (WS): Sl1, k2, sl1.
Row 3: K1, p1, m1r, p1, k1. (5 sts)
Row 4: Sl1, k1, p1, k1, sl1.
Row 5: K1, p1, k1, m1r(p), p1, k1. (6 sts)
Row 6: Sl1, k2, p1, k1, sl1.
Row 7: *K1, p1* to 2 sts bef end, m1r, p1, k1. (7 sts)
Row 8: Sl1, k1, *p1, k1* to 1 st bef end, sl1.
Row 9: *K1, p1* to 3 sts bef end, k1, m1r(p), p1, k1. (8 sts)
Row 10: Sl1, k2, *p1, k1* to 1 st bef end, sl1.
Rep rows 7–10, 8 more times. (16 sts inc'd) (24 sts)

Do not turn at end of last row. Cut yarn.

© Laine Publishing Oy 2024. For private use only.

© Laine Publishing Oy 2024. For private use only.



View on Edelweiss

Embroidery on Knits

18 Nature-Inspired Templates for Stitching on Wool

Judit Gummlich

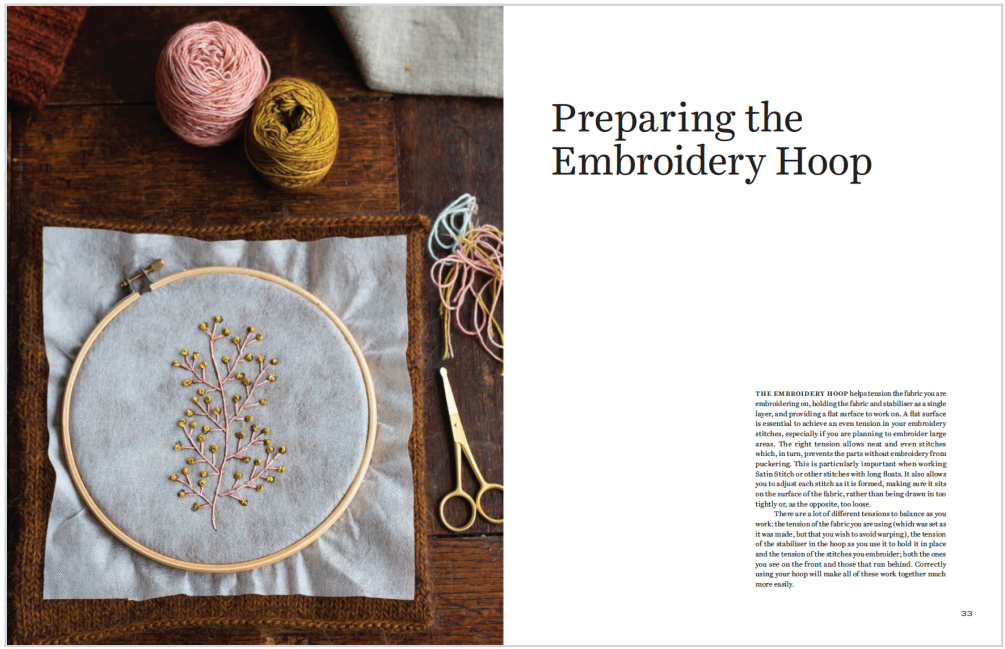
August 2025
9781761451614
$26.99 | Paperback - with flaps
200 Pages | 8¼ × 10½ in
Full-color Photography

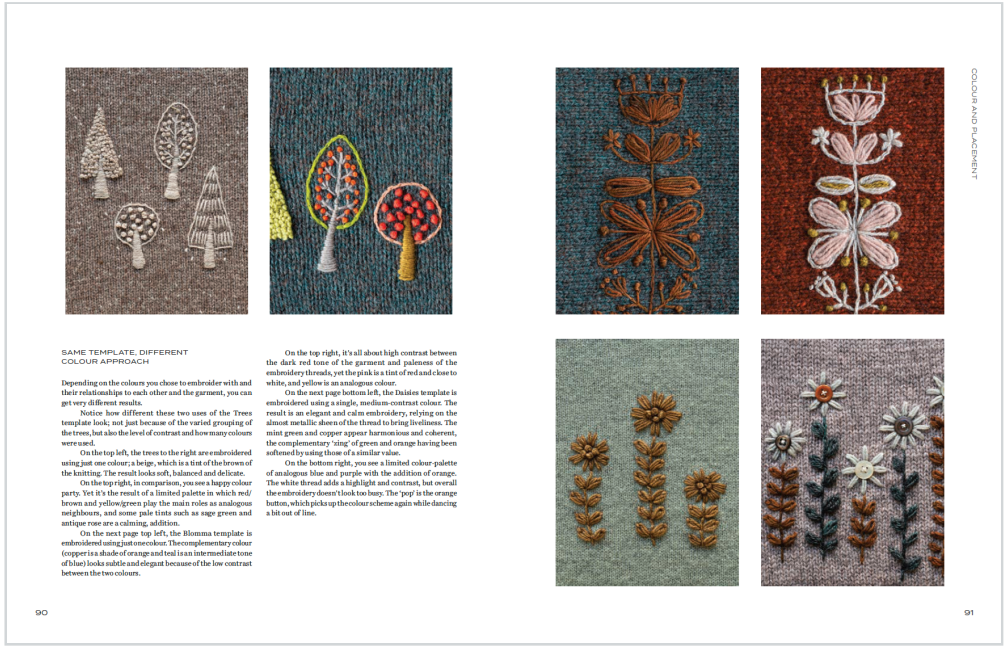
***Embroidery on Knits* is an in-depth guide to contemporary stitching on wool, featuring 18 nature-inspired templates with insightful tips and ideas on how to use them.**

Transform your knits with a handful of simple embroidery stitches: a cozy cardigan embellished with bright flowers, a dragonfly on the front of a sweater and mittens with plants climbing up the back of the hand. *Embroidery on Knits* is an in-depth guide to contemporary stitching with and on wool, explaining every step of the process—from planning to finished project. It is a source of inspiration and knowledge for crafty beginners and savvy stitchers alike.

Judit Gummlich is a multi-talented crafter who has worked in theater costume departments for more than 20 years. She is a passionate knitter, gardener, beekeeper and nature lover.

- Another gorgeous Laine title, this time adorning existing clothes in your wardrobe with embroidered pieces of nature. Laine have a loyal fanbase for their knitting and lifestyle magazine, including over 170k followers on Instagram.
- Judit has 45.2k followers on Instagram @juditgummlich
- Includes a fold-out poster of 18 nature-inspired templates.
- Breathe new life into old items and adorn your favorite knits.
- Lots of the projects are simple and quick to execute but there are more advanced templates in there too.
- Source of inspiration and knowledge for craft beginners and savvy stitchers alike.
- Learn new embroidery techniques from artist Judit Gummlich.





9 781761 451614



View on Edelweiss

Making Happy Things

20+ Joyful and Sustainable Sewing Projects

Sue-Ching Lascelles

August 2025
9781761450617
$24.99 | Paperback - with flaps
208 Pages | 6¾ × 8¾ in
Full-color Photography

In this easy-to-follow guide, learn how to create more than 20 joyful DIY sewing projects out of repurposed materials.

In *Making Happy Things*, artist and maker Sue-Ching Lascelles shares her passion for sustainability, repurposing and upcycling, encouraging us to reuse materials found at thrift stores or the linens at the back of your closet. This is your opportunity to breathe new life into old materials and gain practical insights into the art of repurposing, guided by Sue-Ching's ingenious tips and ideas. Sue-Ching outlines the tools and materials you need, the core process to follow, and sewing tips. Each project includes step-by-step instructions, and you can see each piece styled within the book.

Making Happy Things will inspire you to be playful, inventive, and create a garment that you can wear with pride, confidence and authenticity—a true expression of your wonderful self!

Sue-Ching Lascelles is a multidisciplinary artist and maker with a lifelong love of textiles, fashion, craft and art. Following her studies in Visual Art, Sue-Ching gained experience working as a textile designer and graphic designer. After the COVID pandemic, Sue-Ching decided to channel this energy into a new project focused on sewing and making her own clothes. Her decision evolved into a wonderfully unexpected and colorful new journey. Sue-Ching's current approach to fashion is a kaleidoscopic rainbow salad combining all of her skills and interests.

- Sue-Ching has an Instagram following of 96k followers @suechinglascelles
- According to Google trends, there has been a spike in craft in the past year.
- Making your own clothing is economical, especially when repurposing preloved materials.
- Her tea towel dress is her most famous piece—a long floaty dress made with preloved tea towels.





9 781761 450617



[View on Edelweiss]

Dream Home DIY

35 Elevated and Affordable Upcycled Projects

Jaharn Quinn

September 2025
9781761450648
$32.50 | Paperback - with flaps
240 Pages | 7½ × 9¾ in
Full-color Photography

***Dream Home DIY* is a comprehensive room-by-room guide to upcycling your dream home for less, featuring 35 innovative upcycling and DIY projects that bring elevated style and sustainability into your space.**

Join Jaharn Quinn, a passionate thrifter and upcycling enthusiast, as she reveals the joy of discovering hidden gems in second-hand furniture and transforming them with creativity and elbow grease. This book is the ultimate toolkit for upcycling, featuring practical “how-to” guides, checklists and stylish projects for your home.

Whether you’re a homeowner or a renter, Jaharn will guide you through the art of finding value in what others might overlook, from revamping old mirrors with styrofoam details to using PVC piping to craft a unique dining table. With her step-by-step instructions, you’ll learn how to navigate thrift stores like a pro, master new tools, and turn everyday materials into extraordinary pieces. Transform your home, save money and make a positive impact on the planet. Your dream home is just a DIY project away!

Jaharn Quinn is an upcycler, maker and photographer. She lives in Noosa, Australia where she built her forever home, leaning on her years of experience to continue upcycling second-hand pieces. She started her website Smor Home to share her love of upcycling and DIY, and it quickly became home to millions of loyal readers, with thousands of people recreating her projects and many going viral on Instagram and TikTok.

- Includes practical checklists, tips on how to use power tools, and QR codes that link to Jaharn's printable upcycling project planner and power tool course (with how to videos!)
- Google Trends shows an increased interest in 'craft' and 'DIY' in the last 12 months.
- Jaharn has 47.5k Instagram followers, 47.7k on TikTok and 17.3k on Pinterest.



Know your colours

Over the years I've learned to have a good understanding of colours and how to integrate them into my home. But it hasn't always been like this. When I started out I had difficulty choosing paint colours and imagining what a piece of second-hand furniture would look like in our home. I used to take paint cards with me, but quickly discovered that they look different from the real thing.

I came up with the idea of a creating my own paint swatch library. This is a selection of colours I love and can easily integrate into my home. I take this with me when I'm thrifting because it helps me to visualise and make better decisions. Over time, I've filled my paint swatch library with a collection of faithful favourites. I also have the freedom and flexibility to take colours out and put new ones in whenever I feel like it. I've learned it's OK to love and use many different colours. However, having a consistent theme to tie them all together, such as their shade or undertone, makes the decision-making process so much easier when I'm thrifting.

CREATE A PAINT SWATCH LIBRARY

Buy a few small paint pot samples from your local hardware store in colours you are drawn to and make you happy. Choose a selection of colours that feel authentic to you – don't choose based on what anyone else thinks or what the current colour trends are. You'll also need some small paintbrushes and some second-hand coasters made from MDF or wood.

When you get home, drill a small hole into each coaster. Write the name of the paint brand and colour onto one side of each coaster, then paint the other sides. Set them aside to dry. Keep the coasters together using a round book ring and take this with you when you go thrifting.

22 Dream Home DIY



Skill level Intermediate Time 4 hours (excluding drying time) Cost $

Fluted drinks cabinet

Let's transform some basic second-hand laminate drawers into a magazine-worthy Fluted drinks cabinet. When I go thrifting I always come across lots of fast furniture made from laminate. Sure, it's affordable, but it has no charm or character, and the quality is often quite poor. I walked past these drawers a few times before finally swooping in to scope them out further. They were in good condition and an idea started forming – what if I could raise the height by adding feet and turn it into a drinks cabinet?

MATERIALS
second-hand laminate drawers
primer sealer suitable for melamine
water-based acrylic paint
4 wooden furniture feet
clear satin varnish
8 pieces of 1.5 × 3 cm (⅝ × 1¼ in) timber
120-grit sandpaper
4 vertical leg plates
construction adhesive

TOOLS
drop sheet
3 microfibre rollers
drill
measuring tape
handsaw
screwdriver
caulking gun

SAFETY GEAR
protective earplugs
protective eyewear
protective face mask
latex gloves

MAKE IT YOUR OWN

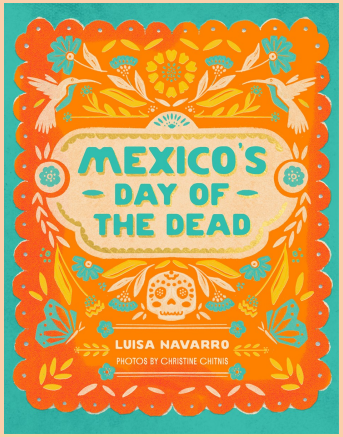
The total height of my finished drinks cabinet is 92 cm (36¼ in), but you can adapt the height to suit your project. You can make this upcycling project your own by placing the timber vertically instead of horizontally at the front, which means you can still pull the drawers out. You could also wrap the horizontal or vertical fluted timber around the sides of the drinks cabinet. I love this project because any paint colour would look stunning. When thinking about what colour paint I would use on this piece I chose to use some leftover paint. I like to be as resourceful as possible and reuse the paint I already have at home instead of buying brand new all the time – I encourage you to do the same where possible. You can paint the drawers one colour and the fluted timber a contrasting colour. The choice is yours.

170 Dream Home DIY

9 781761 450648



Home & Lifestyle



View on Edelweiss

Mexico's Day of the Dead

A Celebration of Life Through Photos and Stories

Luisa Navarro

September 2025
9781958417591
$40.00 | Hardcover
240 Pages | 8½ × 10½ in
Full-color Photography

***Mexico's Day of the Dead*: *A Celebration of Life Through Photos and Stories* is a lush exploration of the vibrant and important traditions of Día de Muertos, Mexico's holiday for celebrating passed loved ones.**

Luisa Navarro explores all aspects of this important holiday from its origins, history and iconography to current-day styles of celebration. Essays on the evolution of the holiday, as well as practical guides to celebrating—the different kinds of altars, and how to make your own—are sprinkled amongst gorgeous, sweeping photographs shot all over the country at local Día de Muertos festivals.

Whether you are celebrating for the first time, looking to process a recent loss, or just interested in this important cultural tradition, *Mexico's Day of the Dead* will paint a vibrant picture of one of the country's most storied and sacred holidays.

Luisa Navarro is a Mexican-American storyteller and creator of the blog and lifestyle brand, Mexico In My Pocket. A graduate of the Columbia Journalism School, she worked as a producer for major network news before opening her beautiful gift shop in the Caroll Gardens neighborhood of Brooklyn, NY.

Christine Chitnis is a writer and photographer based in Providence, Rhode Island. She is the author of the widely acclaimed *Patterns of India* (2020) and *Patterns of Portugal* (2024). She also contributes to *the New York Times*, *Elle*, Vogue, *Travel + Leisure*, *Condé Nast Traveler*, and more.

- **Perfect gift book:** For anyone in your life interested in Mexican culture, or intrigued by all things hallowed.
- **Complete with recipes and projects:** Full of history and traditions, with practical tips for bringing Day of the Dead celebrations into your life.
- **One of the first:** While many children's books cover Day of the Dead, this is one of the first books written for adults to explore this important holiday.







SEVEN-TIER ALTAR

If you walk around the *zócalo* (a public square or plaza) in any large city in Mexico, you may see seven-tier altars that commemorate large groups of people or celebrities. During my travels, I have also seen seven-tier altars in private homes—these always make me gasp, since I know how much preparation they take and how costly they can be. In a seven-tier altar, the elements of each level are as follows:

LEVEL 1: THE SAINT

On the highest level of the altar, an image of a saint to which the altar is dedicated is placed. In Mexico, it is common to see images of La Virgen de Guadalupe, Jesus, or the patron saint of the local town.

LEVEL 2: SOULS

This level is dedicated to the souls in purgatory. According to Catholic tradition, these souls must undergo purification before being allowed into heaven; this tier is intended to allow the souls of the deceased to obtain permission to leave. A cup of water placed here represents purity.

LEVEL 3: PURIFICATION

Salt is placed here to symbolize the purification of souls in purgatory, especially those of children.

LEVEL 4: BREAD

Day of the Dead bread, or pan de muerto, is placed here as an offering for the visiting souls.

LEVEL 5: FOOD

The deceased person's favorite dishes and fruits are placed here as an offering.

LEVEL 6: PHOTOGRAPHS

Pictures of the deceased are placed here to honor their memory and to ensure that they are never forgotten.

LEVEL 7: THE CROSS

A Christian cross made of seeds, fruits, flowers, or candles is placed here so that the deceased can atone for their sins.

All together, the seven levels represent the seven deadly sins and the steps the spirit must go through to reach peace and eternal rest.

181

9 781958 417591



View on Edelweiss

The Family Home

Inspiring Ideas for a Home Filled with Joy

Courtney Adamo and Michael Adamo

September 2025
9781761451461
$35.00 | Hardcover
240 Pages | 7¾ × 9¾ in
Full-color Photography

In *The Family Home*, parents of five Courtney and Michael Adamo share how you can create a space that suits your pre-kids style but also meets the needs of a growing family.

With stunning photography of homes of all shapes and sizes, from sprawling spaces in California and Byron Bay to inner-city London pads, Courtney and Michael share tips for how your home can inspire play, encourage kids to be independent and be a practical yet beautiful place that the whole family will enjoy being in.

Whether it's how to store all the shoes that accumulate by the door, clever ways to display children's artwork, embracing small nooks and crannies, or planning a shared kids' bedroom, *The Family Home* is full of beautiful and inspiring ideas for home life.

Courtney and Michael Adamo are US natives and parents of five children. Courtney was the co-founder of Babyccino Kids, one of the first family lifestyle and parenting blogs in the UK. Courtney has since created online courses, e-books and a membership program that allows her to connect with parents from all over the world by sharing a look inside her home in Byron Bay, Australia, teaching the principles that guided her and Michael in raising their kids, and tips for creating a happy, comfortable and stylish family home.

- Courtney and Michael share styling advice as well as practical ideas for creating strong family bonds, including making family dinners a priority, how to engage kids in doing chores and creating family traditions like pancake breakfasts.
- Includes both practical tips and beautiful, inspiring photography of how children's and parents' needs can be seamlessly integrated into the home.
- Courtney has an engaged social platform of over 260k followers.

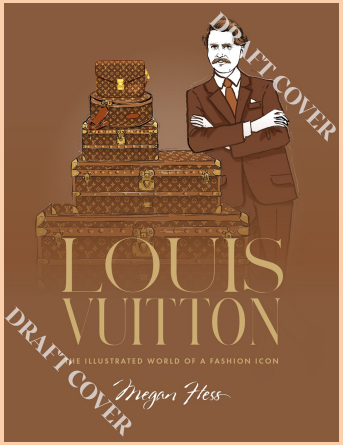




9 781761 451461



Wellbeing & Inspirational



Louis Vuitton

The Illustrated World of a Fashion Icon

Megan Hess

October 2025
9781761451683
$35.00 | Hardcover
192 Pages | 7¼ × 9½ in
Full-color Illustrations

[View on Edelweiss]

The illustrated biography of fashion designer Louis Vuitton, from acclaimed fashion illustrator Megan Hess.

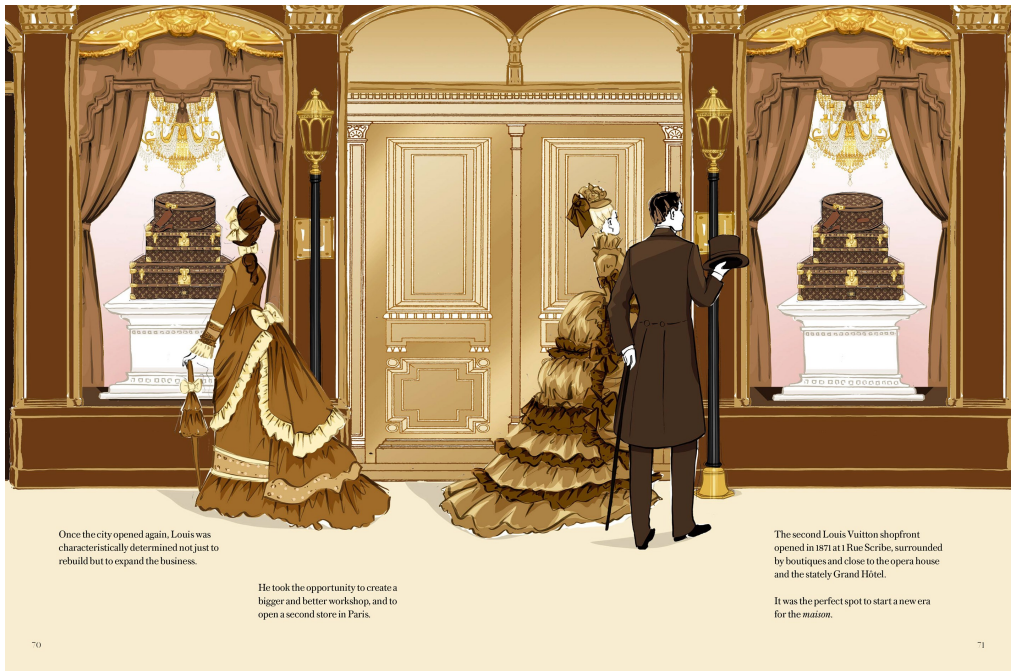
Louis Vuitton: The Illustrated World of a Fashion Icon is an extraordinary illustrated biography of Louis Vuitton's life, recounting his life and career and the birth of the Louis Vuitton brand.

Louis Vuitton's name is now synonymous with luxury, but the man behind the brand came from very humble beginnings, and his story is one of perseverance and vision.

Megan Hess is an internationally acclaimed fashion illustrator. Her prestigious clients include *Vogue*, *Vanity Fair*, *Harper's Bazaar*, *The New York Times*, Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her bestselling fashion books and beloved *Claris* series for children have sold over a million copies worldwide.

- Any fashion enthusiast will be enthralled with the details of Louis Vuitton's awaited illustrated biography, recounting his life and career and birth of the Louis Vuitton brand.
- In 2024, we celebrated an incredible eleven years of Megan Hess publishing, which has seen Megan selling more than 2 million books worldwide.
- Megan has cemented herself as the world's best loved fashion illustrator and storyteller, and has worked with top brands such as Dior, Chanel and Prada and reaching over 500k people across social media accounts.
- Megan ranks in the top ten of Australian authors for her fashion books as well as her sensational *Claris* series for children.





Also Available



Coco Chanel Special Edition
9781743797440
$35.00 | Hardcover



Christian Dior
9781743797266
$35.00 | Hardcover





View on Edelweiss

Also Available



Big Pussy Energy
9781743797709
$17.99 | Cards

Big Pussy Energy

Fire Up Your Fierce Femme Power

Vanessa Muradian, Illustrated by Daiana Ruiz

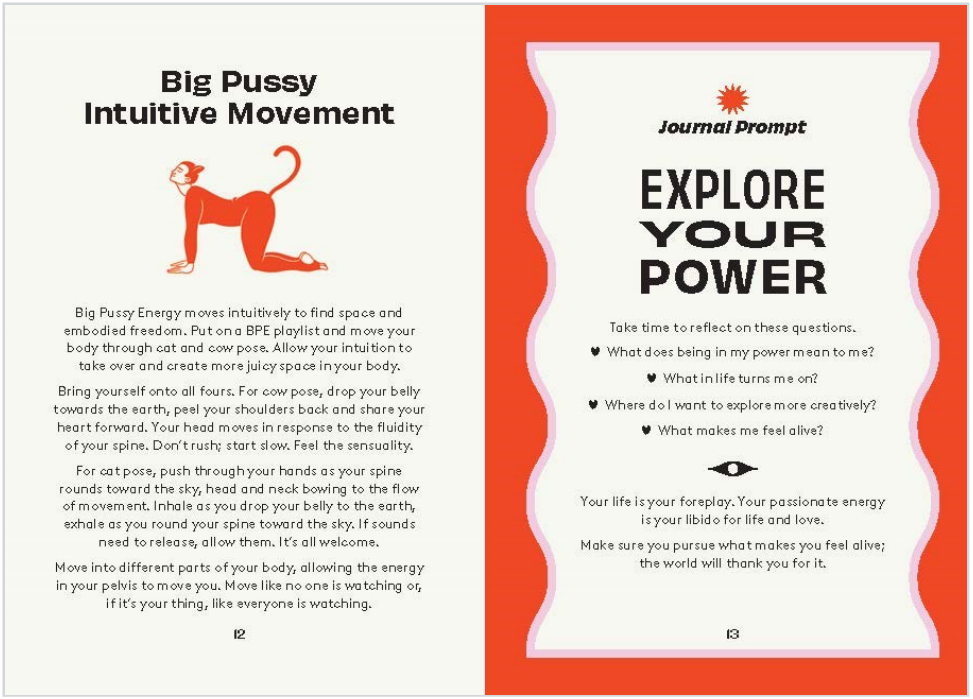
August 2025
9781761451874
$14.99 | Hardcover
96 Pages | 4½ × 6½ in
Full-color Illustrations

***Big Pussy Energy* offers daily rituals and journal prompts designed to ignite your power and help you become your most passionate and inspired self.**

Written by sexologist Vanessa Muradian, *Big Pussy Energy* is an incredibly uplifting and inspiring book of activities, mantras, quotes and journaling prompts that will awaken the power within you. It will help you tune into your body, connect with your desires, liberate yourself from fear, and teach you how to embody your most gentle, loud, proud, self-loving, authentic and confident self.

Vanessa Muradian is one of Australia's leading Integrative sexologists and has more than 10 years' experience facilitating movement, yoga and meditation practices. In 2008 Vanessa founded *Mia Muse*, a sex and wellness platform that inspires curious people to intimately connect with themselves through cultivating sensuality, vitality and love. Vanessa's work is grounded in the belief that the pursuit of pleasure is an act of resistance and a liberatory practice.

- Includes 52 rituals, 5 mantras and 5 journal prompts.
- Some prompts are sexually explorative, but most are about freeing yourself from fears and restraints, and being authentically you—strong, confident and loving.
- An antidote in the face of patriarchal capitalism.
- Including full-color illustrations by Daiana Ruiz.
- Written by expert sexologist.
- Extremely uplifting and empowering.



Big Pussy Intuitive Movement

Big Pussy Energy moves intuitively to find space and embodied freedom. Put on a BPE playlist and move your body through cat and cow pose. Allow your intuition to take over and create more juicy space in your body.

Bring yourself onto all fours. For cow pose, drop your belly towards the earth, peel your shoulders back and share your heart forward. Your head moves in response to the fluidity of your spine. Don't rush; start slow. Feel the sensuality.

For cat pose, push through your hands as your spine rounds toward the sky, head and neck bowing to the flow of movement. Inhale as you drop your belly to the earth, exhale as you round your spine toward the sky. If sounds need to release, allow them. It's all welcome.

Move into different parts of your body, allowing the energy in your pelvis to move you. Move like no one is watching or, if it's your thing, like everyone is watching.

12

Journal Prompt

EXPLORE YOUR POWER

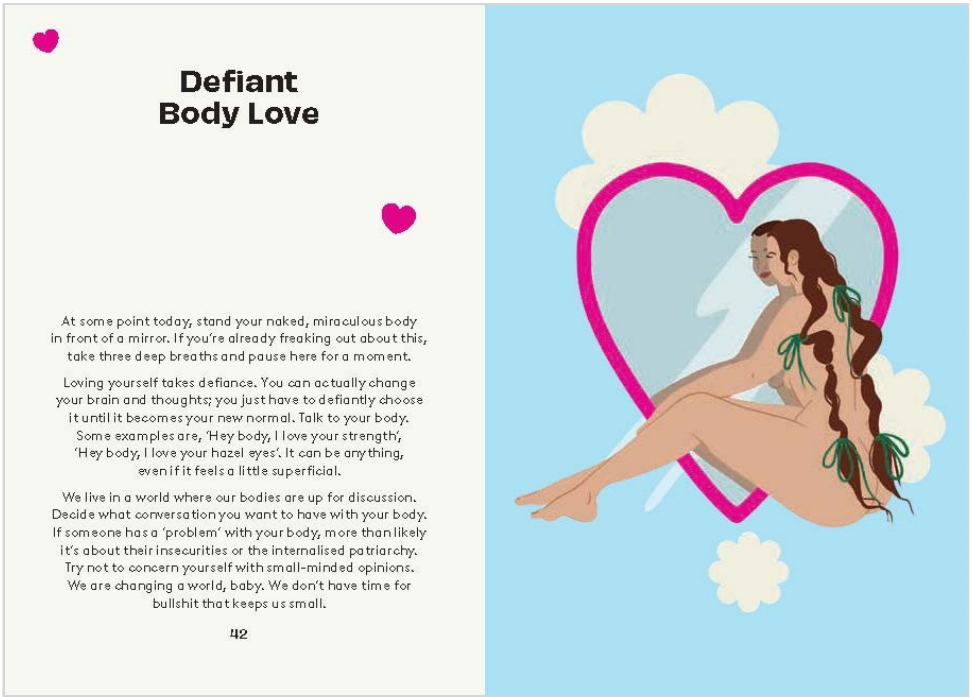
Take time to reflect on these questions.

- What does being in my power mean to me?
- What in life turns me on?
- Where do I want to explore more creatively?
- What makes me feel alive?

Your life is your foreplay. Your passionate energy is your libido for life and love.

Make sure you pursue what makes you feel alive; the world will thank you for it.

13



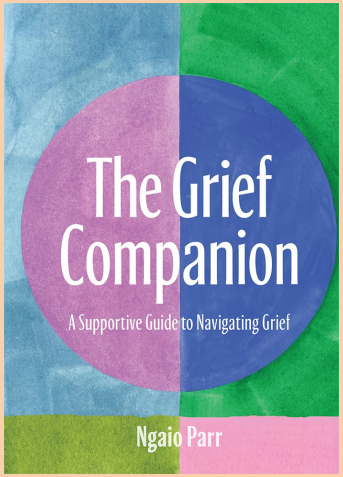
Defiant Body Love

At some point today, stand your naked, miraculous body in front of a mirror. If you're already freaking out about this, take three deep breaths and pause here for a moment.

Loving yourself takes defiance. You can actually change your brain and thoughts; you just have to defiantly choose it until it becomes your new normal. Talk to your body. Some examples are, 'Hey body, I love your strength', 'Hey body, I love your hazel eyes'. It can be anything, even if it feels a little superficial.

We live in a world where our bodies are up for discussion. Decide what conversation you want to have with your body. If someone has a 'problem' with your body, more than likely it's about their insecurities or the internalised patriarchy. Try not to concern yourself with small-minded opinions. We are changing a world, baby. We don't have time for bullshit that keeps us small.

42



View on Edelweiss

Also Available



The Grief Companion
9781743797471
$19.99 | Cards

9 781761 452017

The Grief Companion

A Supportive Guide to Navigating Grief

Ngaio Parr

August 2025
9781761452017
$14.99 | Hardcover
96 Pages | 4½ × 6½ in
Full-color Illustrations

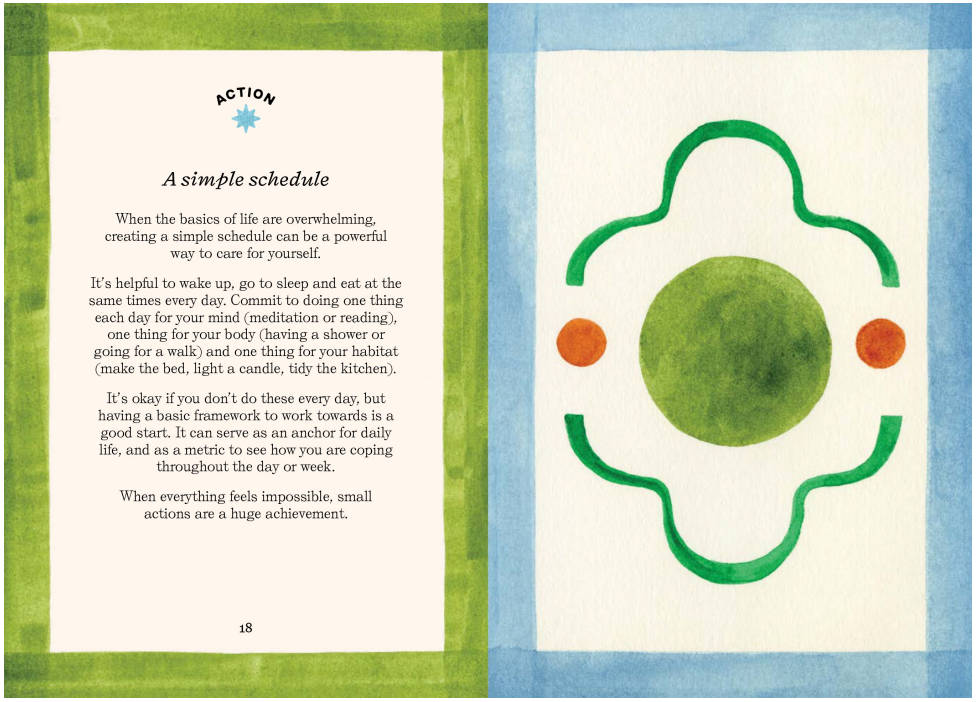
***The Grief Companion* is a beautifully illustrated and heartfelt resource designed to gently guide and support you through the complexities of loss and grief.**

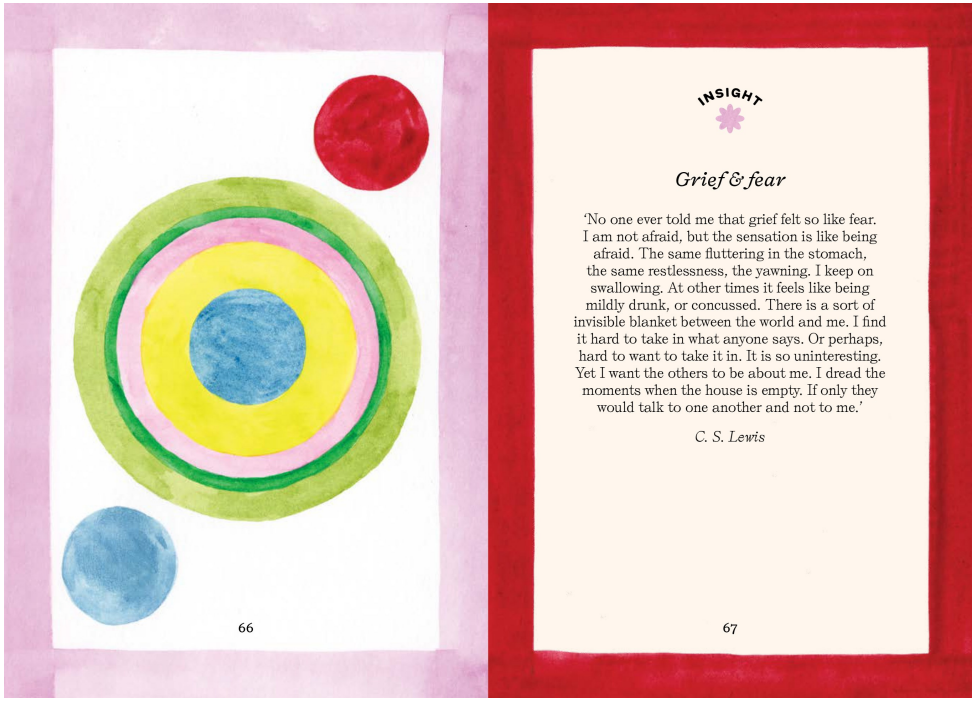
The book is divided into three chapters—Actions, Prompts, and Insights. Offering grounding thoughts, meaningful ideas for honoring your loved ones, and reliable resources to help navigate the shifting landscape of emotions.

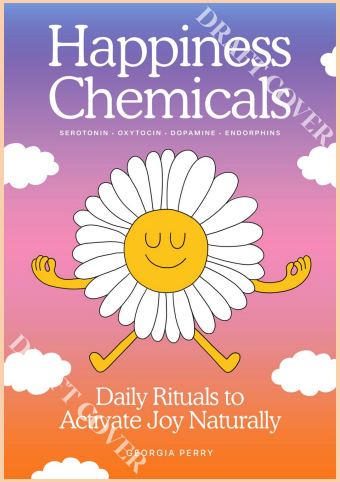
The book can be used in a number of different ways. Simply read an Insight, Action, or Prompt every day or week as part of a mindful practice, or turn to it during difficult moments for comfort. With *The Grief Companion*, you'll gain a deeper understanding of the grieving process, learn valuable coping mechanisms, and ultimately feel supported in your journey.

Ngaio Parr is a creative director, author, artist, and curator. Her eponymous studio, founded in 2014, collaborates with clients to create exceptional books and publications, branding and identity, museum and gallery projects, and spaces. She has worked with *The New York Times*, Disney, Figma, Adobe, Amazon and Leanne Ford.

- Everyone goes through grief. Some sooner than others, some more extensively than others, but we all experience it eventually.
- This isn't written from an expert point of view (that's actually the point of it!), but is thoughtfully written, thoroughly researched, and carefully fact-checked. A therapist has reviewed the final manuscript.
- A beautiful package, filled with unique paintings by the author herself.
- This book is unique in its offering of simple actions to take that will help shift your grief and honor your loved one. It's easy to read and you can start exactly where you are.







View on Edelweiss

Also Available



The Happiness Chemicals
9781743797457
$19.99 | Cards



Rise and Shine: A Daily Ritual of Yoga, Meditation and Inspiration
9781743796894
$19.99 | Cards

Happiness Chemicals

Daily Rituals to Activate Joy Naturally

Georgia Perry

October 2025
9781761451867
$14.99 | Hardcover
96 Pages | 4½ × 6½ in
Full-color Illustrations

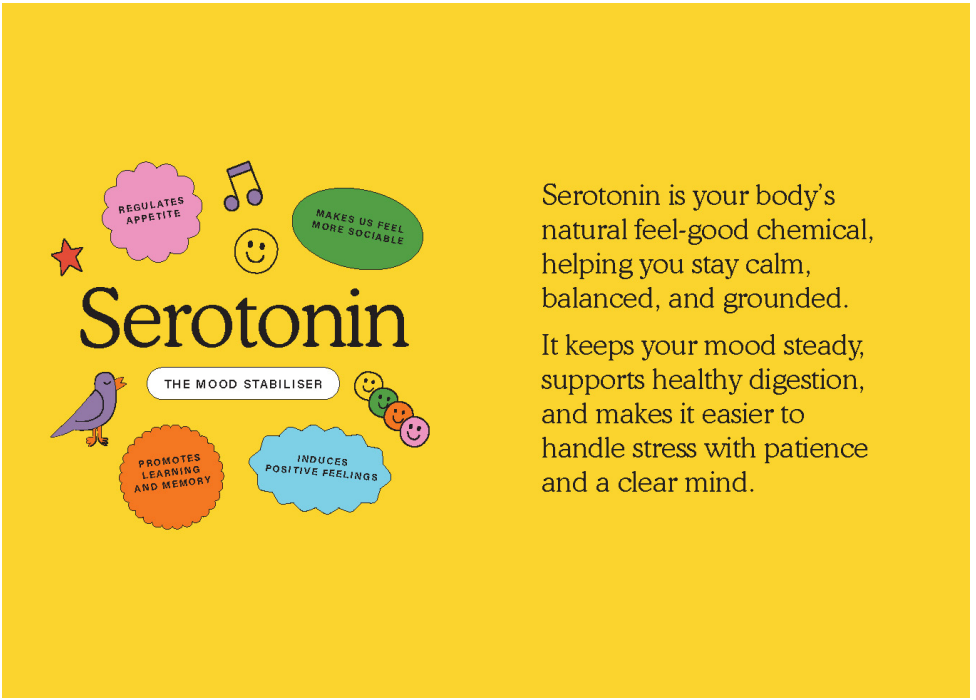
***Happiness Chemicals: Daily Rituals to Activate Joy Naturally* is a playfully illustrated book that will teach you how to stimulate your four happiness chemicals from within: dopamine, serotonin, oxytocin and endorphins. Read one page a day and happiness will follow!**

We all live with chemicals inside us that can change our mood dramatically when activated. With the help of this book you'll be able to activate your happiness chemicals whenever you need a pick-me-up.

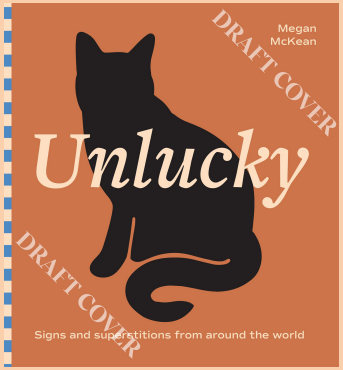
First you identify which chemical you feel you need most. Then all you have to do is turn to a page, follow the prompt and you'll get high off your own supply. Backed by science, each activity includes "what we know" and "what to do". They are fun and achievable activities, such as listen to music, go for a hike or hug a friend, making these chemicals easily accessible.

Georgia Perry is an author, illustrator and graphic designer based in Melbourne, Australia. Known for her bold use of color and playful, energetic creations, Georgia's work is designed to spread joy. Her first book, *Full Colour*, was a coloring book for grown-ups released in 2015. Georgia's uplifting style has made her a sought-after creative, working with a range of global clients over the past decade.

- New edition, including new content.
- Happiness chemicals are a growing trend as people become more interested in the crossover between science and mindfulness.
- Taking control of your happiness and mental health is extremely important and now very mainstream.
- Rituals are very popular and linked to the mindfulness movement.
- Georgia Perry has 39.3k Instagram followers.







Unlucky

Signs and Superstitions From Around The World

Megan McKean

August 2025
9781761451966
$19.99 | Hardcover
112 Pages | 6¾ × 7½ in
Full-color Illustrations



Did you know that bringing bananas on a ship could spell peril for sailors? Or that haircuts on Tuesday are considered a no-no in India? *Unlucky* unpacks 50 signs, superstitions and omens you should know to avoid bad luck.

From Megan McKean, the author and illustrator of *Lucky* (Hardie Grant Books, 2025) comes this weird and delightful illustrated guide to all things misfortunate. From superstitions tracking back centuries to region-specific omens, *Unlucky* is full of fun and frightful facts paired with Megan's signature colorful illustrations and lots of hidden details.

Megan McKean is an Australian designer, illustrator and author with permanently itchy feet. Her work is focused primarily on travel and depicting colorful cities around the world. Megan's illustrations are characterized by their bright colors, strong line work and surprising details hidden within each piece, encouraging the viewer to go back for another look. She is based in Malmö, Sweden, and *Unlucky* is her 13th book!

- Features fun facts about symbols of bad luck and superstitions from around the world, including classics like black cats, stepping on a crack and ravens to more obscure superstitions like not gossiping in front of your cat!
- Aimed at those interested in all things myth, mystical and the occult, or lovers of a good tale and folklore.
- Highly illustrated and in Megan McKean's signature style featuring lots of color, bold line work and hidden details to spot.
- The perfect gift for Halloween, Summerween and the fall season.
- Finishes include an eye-catching black metallic foil over the cat silhouette.



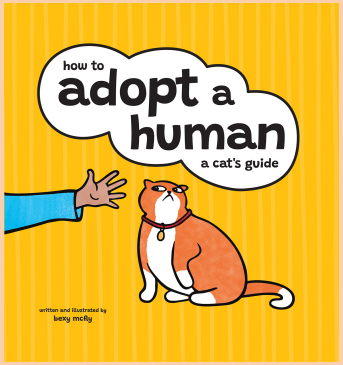
[View on Edelweiss]

Also Available



Lucky
9781761450945
$19.99 | Hardcover

9 781761 451966



View on Edelweiss

9 781761 451393

How to Adopt a Human

A Cat's Guide

Bexy McFly

November 2025
9781761451393
$14.99 | Hardcover
112 Pages | 7¾ × 7¾ in
Full-color Illustrations

Have you ever wondered what your pet thinks of you? *How to Adopt a Human* is an illustrated and laugh-out-loud guide to having a cat, but told from the cat's perspective.

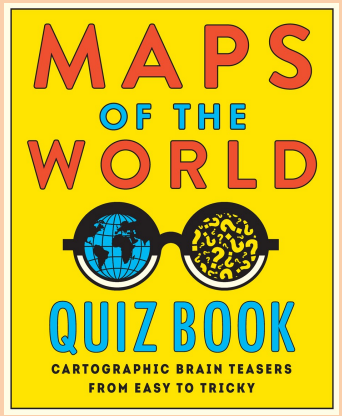
From the perks and quirks of finding your human, including what to look for when shopping for the perfect one, to what time to wake your human up (and how often) and what to do if you see your human naked, this book will appeal to all cat lovers and maybe even turn some dog lovers too.

Bexy McFly is an Australian-born writer, illustrator, graphic designer, animator and feline translator. She has lived all over the world and now splits her time between Sydney, Australia, and Naples, Italy. Bexy has written several books, including *Cats Are The Worst!* (Chronicle Books) and *Pussweek: A Cat's Guide to Feline Empowerment* (Chronicle Books), as well as the cult magazine *Pussweek By Cats, For Cats*, an international publication she built from scratch (pun intended). When she's not writing, Bexy enjoys photographing stray food, staying out of the sun, cancelling social engagements, annihilating the patriarchy, putting on her pyjamas and taking uninterrupted naps.

- *How To Adopt a Human* is a delightfully funny guide told from the perspective of Percy, a ginger house cat.
- Bexy McFly is a fresh and very funny voice in what is a popular and populated category. Her illustrations are fun, engaging and will appeal to all ages.
- Features lots of fun infographs, cat quizzes and dos and don'ts for settling into a human home.
- A purr-fect self-purchase for cat lovers, those considering adoption or a feline-loving friend.







Maps of the World Quiz Book

Brainteasers for Wherever You Are in the World

Hardie Grant Explore

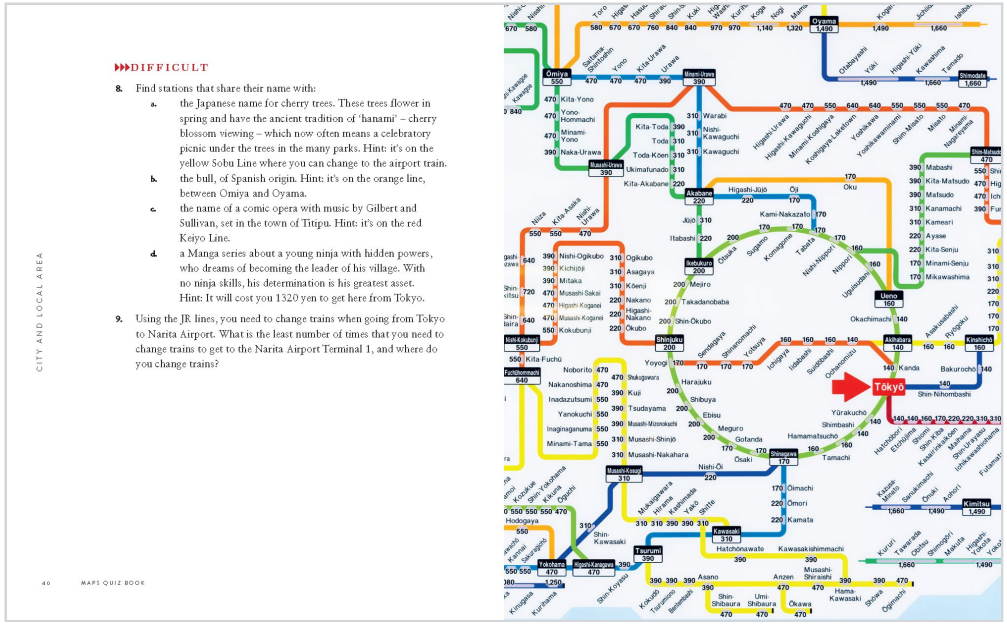
November 2025
9781741179484
$19.99 | Flexibound
232 Pages | 6¾ × 8¼ in
Full-color Illustrations

The *Maps of the World Quiz Book* is the ultimate activity book to improve your navigation and investigative skills, one map at a time. Forget crosswords or Sudoku, this is the ultimate fun mindful activity that lets you test your brain while you learn a bit more about the world around you!

Featuring 50 maps that cover subjects and places from around the globe, this book includes a range of historical, modern and fictional maps that will please any map aficionado. Each map comes with three different levels of questions under the headings Easy, Medium and Difficult, and all answers are included at the back of the book.

In our digital world, the ability to read a map is being lost, yet it remains an important and basic skill. The questions in this book don't require any prior cartographic knowledge, you just need sharp eyesight and brainpower to solve the puzzles. And with different levels of difficulty, it will suit the whole family! In no time you'll be expanding your knowledge and navigating your way through streets, geographic wonders and amazing facts via maps from around the world.

- The perfect mindfulness activity for anyone who enjoys quizzes, crosswords or brainteasers, as well as map aficionados.
- The skills developed through the quiz questions in this book will benefit people of all ages, even those who are more familiar with digital maps. For example, the book will educate readers on how to use map grids and symbols (e.g. to indicate traffic lights).
- A perfect gift for the navigator in your life, from the age of 10 upwards.
- Will have completely new maps and questions for readers, so can work as a companion purchase for *Maps Quiz Book* (2021) has sold more than 13,000 copies with 7.3k in North America.



CITY AND LOCAL AREA

DIFFICULT

8. Find stations that share their name with:
   a. the Japanese name for cherry trees. These trees flower in spring and have the ancient tradition of 'hanami' – cherry blossom viewing – which now often means a celebratory picnic under the trees in the many parks. Hint: it's on the yellow Sobu Line where you can change to the airport train.
   b. the bull, of Spanish origin. Hint: it's on the orange line, between Omiya and Oyama.
   c. the name of a comic opera with music by Gilbert and Sullivan, set in the town of Titipu. Hint: it's on the red Keiyo Line.
   d. a Manga series about a young ninja with hidden powers, who dreams of becoming the leader of his village. With no ninja skills, his determination is his greatest asset. Hint: It will cost you 1320 yen to get here from Tokyo.
9. Using the JR lines, you need to change trains when going from Tokyo to Narita Airport. What is the least number of times that you need to change trains to get to the Narita Airport Terminal 1, and where do you change trains?

40 MAPS QUIZ BOOK



47 EUROPA, AD MAGNAE EUROPAE

This map of Europe was first published in 1595 in Gerardus Mercator's *Atlas*, a bound collection of 107 maps of the world. Mercator first introduced the word 'atlas' in reference to a book of maps, and is remembered for the map projection bearing his name. The fifth edition of *Atlas* was printed in 1623 with 162 engravings, all of them 'finely contemporary watercoloured'.

EASY

1. What is the name and colour of the country in the centre of this map?
2. Which country has the straightest mountain range?

MEDIUM

3. What do Germania, Liuonia, Lituania and Moscouia have in common?
4. What feature defines Mediterraneum, Pontus Euxinus, Die Oosterssche See and Mare Adriaticum?
5. Which country or region on the map has a name like:
   a. a large sausage of finely ground pork and beef cooked in a red or orange skin?
   b. the capital city of Russia?
   c. a small landlocked country between Ukraine and Romania starting with 'M'?

DIFFICULT

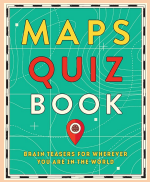
6. Unscramble these capital cities:
   a. roam
   b. sneath
   c. pebudats
   d. coasini
   e. awwasr

THE WORLD

MAPS QUIZ BOOK 149

[View on Edelweiss]

Also Available



Maps Quiz Book
9781741177251
$19.99 | Flexibound





View on Edelweiss

Also Available



Typodarium
9781958417973
$25.95 | Desk Calendar

Typodarium 2026

A 365 Day Type Calendar with a Fresh Font for Every Day

Lars Harmsen and Raban Ruddigkeit

August 2025
9781964786414
$25.95 | Desk Calendar
384 Pages | 3½ × 4¾ in
Full-color Illustrations



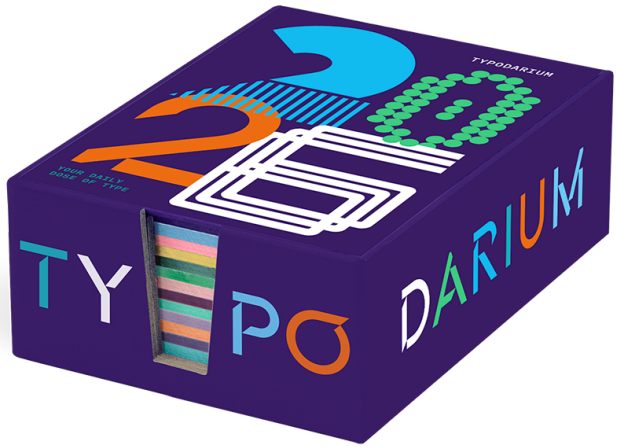
Perfect for keeping the design-minded person inspired throughout the year, *Typodarium 2026* is a colorful tear-off desk calendar that delivers a daily dose of type in a decorative format.

With 365 fonts by 330 type designers from 40 countries, this beautifully designed calendar comes neatly packed in its own box and is made to sit on your desk or shelf with a cardboard easel backer. *Typodarium 2026* has 384 tear-off pages with a day and date reference on each page and includes major world holidays.

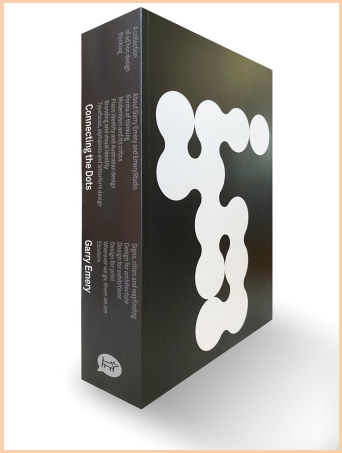
Lars Harmsen is the creative director and partner of Munich-based agency Melville Brand Design and a professor of design and typography at the Dortmund University of Applied Sciences. He is also the author and designer of numerous books on design, typography, and photography, including *Yearbook of Type*, *Photodarium*, and *Pride & Glory.*

Raban Ruddigkeit is a German designer and editor at Der Tagesspiegel, and one of the most awarded creatives in Germany.

- Perfect gift for the designer, artist, or typeface enthusiast in your life.
- A beautiful package to bring joy to the work desk.
- Typefaces from hundreds of top designers from around the world to inspire you.



9 781964 786414



View on Edelweiss

Connecting the Dots

A Collection of Ad Hoc Design Thinking

Garry Emery

November 2025
9781743799451
$55.00 | Hardcover
600 Pages | 6¾ × 9½ in
Full-color Illustrations

Connecting the Dots showcases the remarkable contribution of one designer, Garry Emery, to Australian culture internationally over 60+ years.

It publishes a selection of Emery's writings, alongside notes he calls "ramblings" as well as presenting EmeryStudio's design work which designed the wayfinding and signage systems for the three tallest buildings of the time, Burj Khalifa in United Arab Emirates, Petronas Towers in Malaysia and Taipei 101 in Taiwan.

Garry Emery is highly awarded, published and exhibited internationally. He is recognized for his contribution to design communications across two-, three- and four-dimensional spatial environments in various media and mediums. Emery has served on international juries for design and national juries for architecture and urbanism. He received the President's Award, Australian Institute of Architects, and was the first designer outside the USA to be nominated a Fellow of the Society of Experiential Graphic Design alongside international luminaries such as architects Robert Venturi and Denise Scott-Brown as well as designers Massimo Vignelli, Ivan Chermayeff, Thomas Geismer and Deborah Sussman.

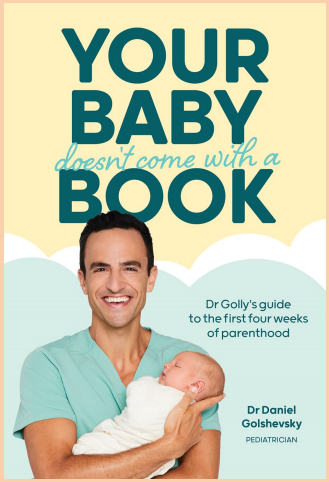
- Garry Emery is highly awarded, published and exhibited internationally.
- Emerystudio is a Melbourne based design practice working across Australia, Asia, Middle East and Europe. The work of the studio has been extensively published, exhibited and awarded internationally.
- Luxe black cloth-bound design.







Non-Fiction



View on Edelweiss

Your Baby Doesn't Come with a Book

Dr Golly's Guide to the First Four Weeks of Parenthood

Dr Daniel Golshevsky

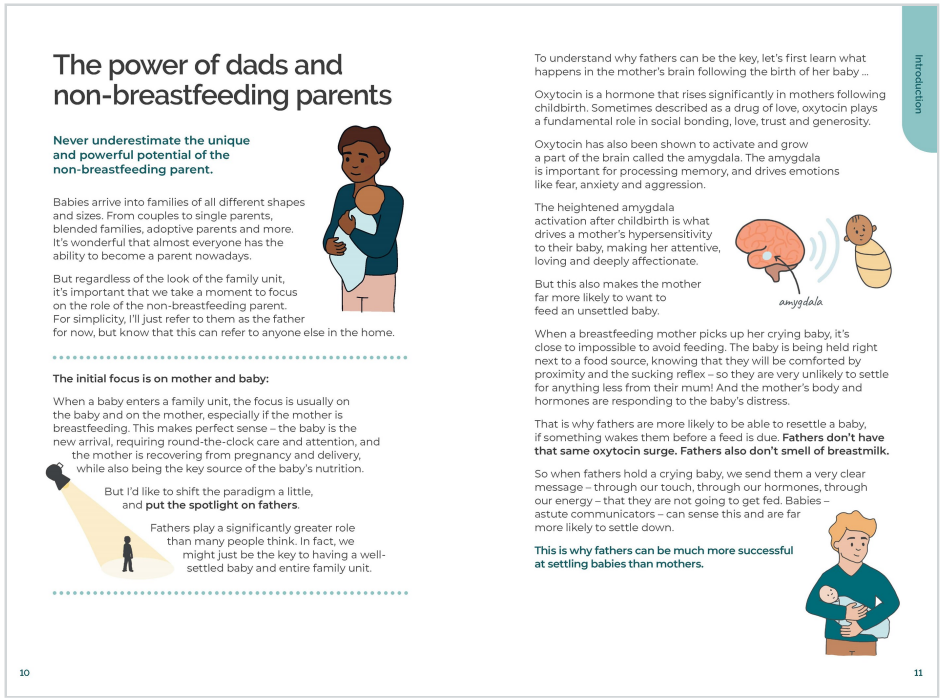
September 2025
9781761212888
$19.99 | Flexibound
256 Pages | 5¾ × 8½ in
Full-color Illustrations

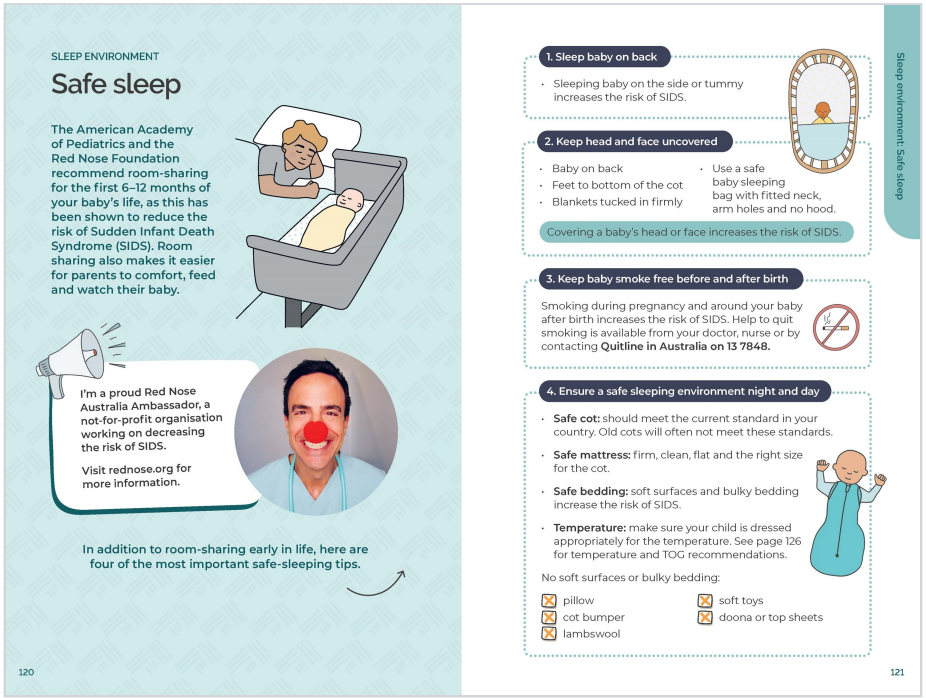
The number-one bestselling, essential parenting guide for all first-time moms and dads, by Australian pediatrician Dr Golly. There's no better parent for your baby than you!

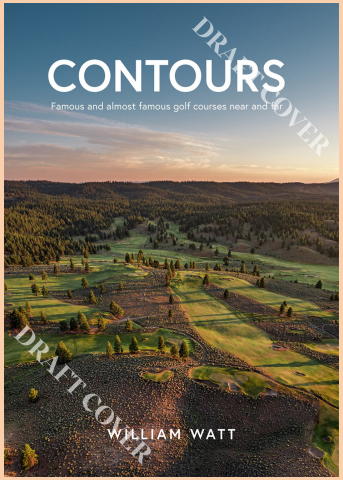
***Your Baby Doesn't Come With a Book* is Dr Golly's comprehensive, accessible and reassuring guide to preparing for the first few days and weeks of your baby's life.** Every newborn is different, but he knows that every parent can learn to understand their baby, tap into their innate parenting instincts, and thrive—not just survive. This guide focuses on protecting mothers and empowering dads and non-birthing, non-breastfeeding parents to step up into a primary caregiving role from the moment their baby arrives.

Dr Daniel Golshevsky—also known as Dr Golly—is a pediatrician and father of three. He has spent years working with thousands of unsettled babies as the former Chief Resident Medical Officer of the Royal Children's Hospital, where he has worked since 2009. Dr Golly's philosophy focuses on turning up the volume of that innate parental instinct to maximize parents' understanding of their baby's cues and bring everyone closer to a full night's sleep.

- Based on Dr Golly's wealth of experience, academic research, scientific data, anecdotal evidence and expert advice.
- Includes tips on postpartum planning, breastfeeding, swaddling/wrapping a baby and tummy time, plus advice on everything from rashes, wind and colic to parental mental health.
- Baby and fourth-trimester guides are typically targeted at the birthing and breastfeeding mother, but Dr Golly's approach is holistic and addresses the whole family—in recognition that dads and non-birthing parents can and should play a primary role, and that the mother needs support to rest and recover while bonding with her baby.







View on Edelweiss

Contours

The Courses Behind Remarkable Golf Adventures

William Watt

November 2025
9781761451669
$40.00 | Hardcover
264 Pages | 9¼ × 11¼ in
Full-color Photography

Contours is every golf-lover's essential guide, delving deep into golf course architecture, exploring the minds behind the designs, the processes that bring courses to life, and the elements that make some destinations truly special. From the Sandbelt of Melbourne to the Heathlands of London, and the rugged coastlines of Oregon to the manicured perfection of Te Arai Links, this book takes readers on a global journey through golf's most significant landscapes.

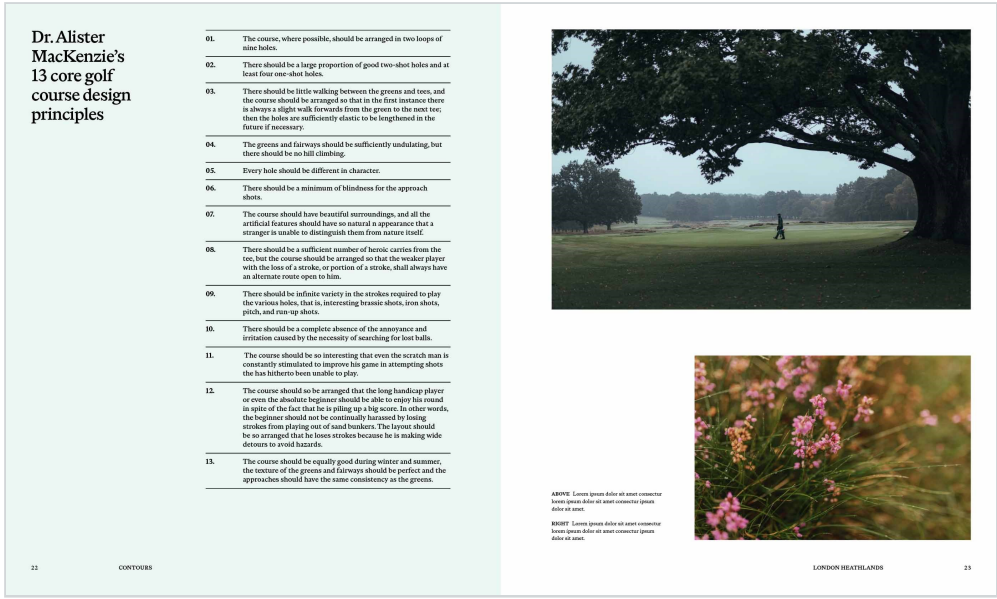
Modern courses are built on the shoulders of the golf course design giants of the 1920s and the current crop speak reverentially about these golden age architects, and still practice their methods today. This book compares and contrasts the two golden ages, visiting and exploring the greatest courses from both eras and exploring how the evolution of the game is built into the ground it is played on.

Contours is for golfers far and wide who value the beauty, excitement and the challenges each golf course presents—and who love the game.

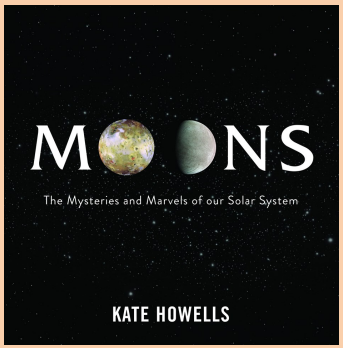
William Watt is a freelance photographer, writer and director based in Melbourne, Australia. In 2016 William co-founded *Caddie* Magazine, combining his photography and design skills with a strong passion for the game of golf. He has recently created *Contours*—a digital golf space. William is also a certified RPA (drone) controller and operator, which has allowed him to bring his creative eye to the skies.

- Golf has changed radically in recent years and this book reflect on how the courses now present amazing challenges.
- Golf courses are featured from across the globe.
- Stunning photography that brings every course visually to life.
- Follow up book to *Lofted*, which has sold over 5k to date in North America.





9 781761 451669



Moons

The Mysteries and Marvels of Our Solar System

Kate Howells

September 2025
9780645817997
$22.99 | Paperback
128 Pages | 9 × 9¼ in
Full-color Photography and Illustrations

[View on Edelweiss]

The spiritual successor to *Space Is Cool as F*ck*, a mind-bending information overload on the majesty of our favorite local moons.

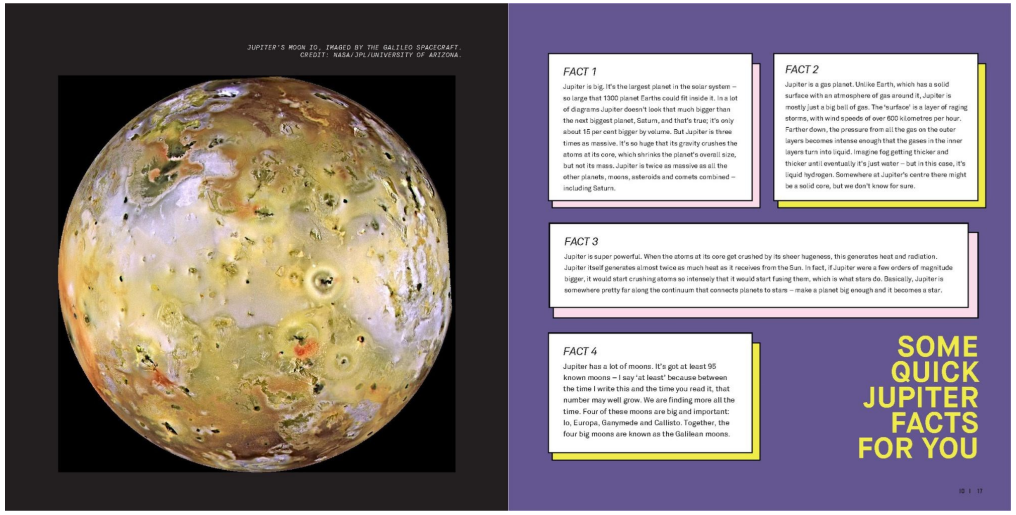
Almost every planet in our solar system has one, so why do we know so little about moons?

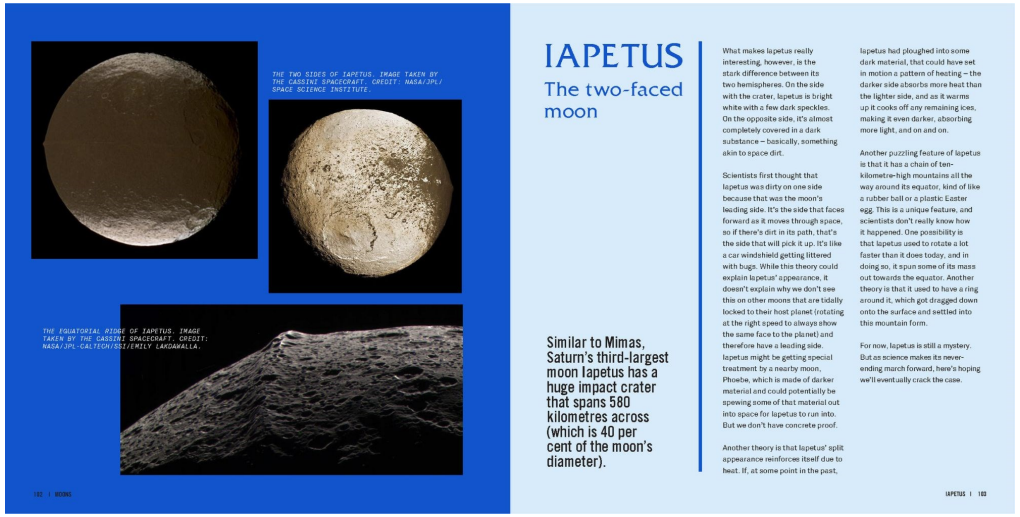
Join space evangelist Kate Howells on an interplanetary voyage to explore the mind-boggling moons of our solar system, from the volcanic hellscape of Io to the ice mountains and methane seas of Titan.

Beautifully illustrated with space photography and artistic interpretations, and filled with unbelievable facts about our own galactic backyard, *Moons* is a perfect introduction to just how majestic and freaky our solar system can be.

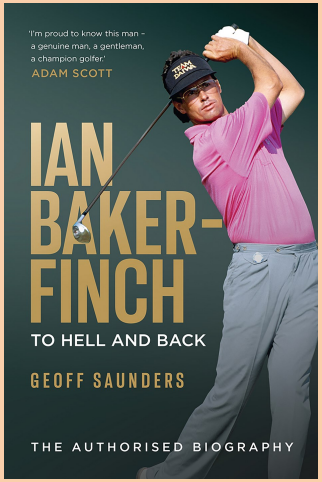
Kate Howells is Communications Strategist at the Planetary Society, working to engage their myriad audiences in the adventure of space exploration. Based in Guelph, ON, Kate also serves as Canadian Space Policy Adviser, and is the author of the book *Space Is Cool as F*ck*.

- **Sales history:** The author's previous book, *Space Is Cool as F*ck*, has sold nearly 4.5k units across 2 editions, not including sales to Canada or some fantastic specialty placements through the likes of Urban Outfitters.
- **Fun subject matter:** A highly readable collection of fun factoids about the moons in our solar system.
- **Accessible text:** A perfect introduction to our majestic solar system from the author of the bestselling *Space Is Cool as F*ck,* published by AMP.
- **Colorful gift format:** Beautifully illustrated with space photography and artistic illustrations. Full-color throughout.





9 780645 817997



View on Edelweiss

Ian Baker-Finch: To Hell and Back

Geoff Saunders

August 2025
9781761451645
$35.00 | Hardcover
304 Pages | 6¼ × 9¼ in
Text with Black and White Photography; Color Plate Section

Ian Baker-Finch: To Hell and Back **is the first and only biography of one of the best-known names in golfing circles. Charting Ian Baker-Finch's story from his early golfing career through to his later success in media, it has been written with Ian's full co-operation and explores the tragic circumstances behind the Australian golfer's loss of form.**

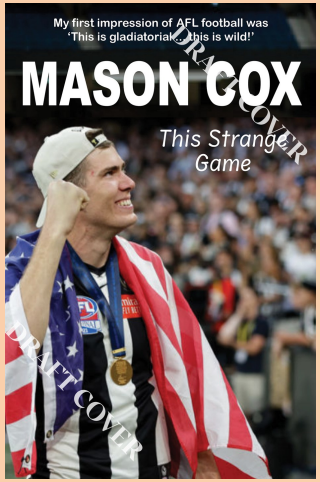
When Ian Baker-Finch won the 1991 British Open, he became a household name. Yet his world collapsed after an inexplicable loss of form a few years later. For over 30 years the golfing world has wondered, "What caused Ian Baker-Finch's crash?" This book provides the answers. Faced with the tragically premature end of his playing career, Ian not only recovered but went from strength to strength: he has been a world-class sports commentator and analyst for CBS and other networks for over 25 years.

Ian Baker-Finch is known and admired across the golfing world, and his is a powerful story about a sportsman with the eyes of the world on him.

Geoff Saunders is the author of *Sir Bob Charles*, a biography of the great New Zealand golfer. Having played golf at a high level himself, Geoff writes from a perspective inside the game. He is a past winner of the Bledisloe Cup, awarded to the leading amateur in the New Zealand Open. He was on the Board of New Zealand Golf from 2006 to 2010 and chaired the Open Committee. He has been writing about golf for the last 10 years.

- Ian Baker-Finch claimed 17 titles across 4 continents. He won the Open Championship in the UK in 1991 and his highest ranking was 10th in 1991.
- He was a captain's assistant to Gary Player at the 2003, 2005 and 2007 editions of the Presidents Cup and was Team Captain of the Australian men's and women's golf teams at the 2016 and 2020 Olympics.
- Ian Baker-Finch has been a golf commentator on CBS since 2007 with audiences that average 5.5 million.

9 781761 451645



View on Edelweiss

Mason Cox

This Strange Game

Mason Cox

November 2025
9781761451638
$24.99 | Paperback
304 Pages | 6¼ × 9¼ in
Text with Color Plate Section

Mason Cox is the first American to play at the highest level of Australian football and was a Premiership player in the AFL grand final of 2023. In *Mason Cox: This Strange Game* he tells the story of how he came to sign with the Collingwood Football Club and how this was the beginning of his whirlwind AFL career down under.

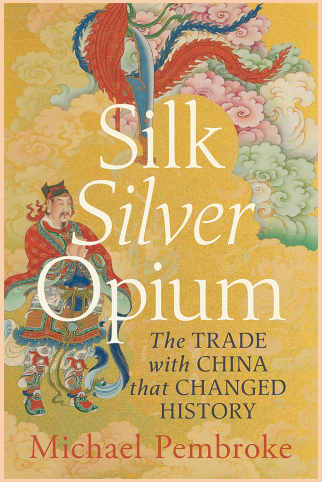
Mason Cox was born in Texas, and played basketball at Oklahoma State University where he graduated in 2014. Later that year he was invited to attend the US AFL Combine where he impressed the scouts with his athleticism and skills. Soon after Cox took the massive step of relocating to Australia to play AFL, although he had never played the game. Representing Collingwood, Mason made his AFL debut in the AFL's biggest home and away fixture, ANZAC Day. Before long Mason was a key player in Collingwood's Premiership campaign that won them the 2023 AFL Grand Final.

Mason's tells his story with humor and candor: how he learnt to play AFL; dealing with a near career-ending injury; living half a world away from family; and playing AFL at a top club in a country obsessed with the game.

Born in Dallas, Texas, **Mason Cox** is the first American to play at the highest level of Australian rules football. Recruited in the US and introduced into the game with the help of many top Australian coaches, Mason Cox plays for one of the top clubs in Australia, Collingwood Football Club in Melbourne, and was a part of the Premiership team that won the AFL grand final in 2023.

- Mason Cox is highly unusual as he is an American playing Australian rules football at the highest level in Australia.
- Mason Cox featured in a 2023 *60 Minutes* story in the USA that was watched by 8 million US viewers.
- A fantastic story about how an American basketballer ended up a premiership football player on the other side of the world.

9 781761 451638



View on Edelweiss

Silk Silver Opium

The Trade with China that Changed History

Michael Pembroke

September 2025
9781761451980
$22.99 | Paperback
384 Pages | 6¼ × 9¼ in
Text with Color Plate Section

***Silk Silver Opium* not only tells the fascinating stories of silk and tea, porcelain, silver and opium, missionaries, mercenaries and trade, but also what became inevitable—war and humiliation.**

Much about China's modern relationship with the West is the product of its past inter-reactions, conflicts, victories and humiliations. The South China Sea was the place from where the ultimately destructive European sailing ships arrived. The Ryukyu Island chain was the place from where marauding Japanese pirates preyed mercilessly on China's east coast ports. Taiwan was where anti-Qing rebels established a stronghold in the seventeenth century. The story of imperial China's trading relationship with the West is a powerful tale, with clear implications for the future.

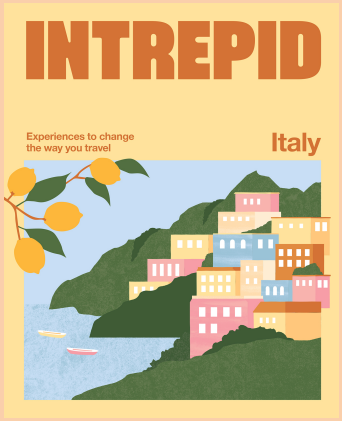
Michael Pembroke grew up in England, Australia and Singapore and completed his education at the University of Cambridge. His books include *Arthur Phillip: Sailor, Mercenary, Governor, Spy*; *Korea: Where the American Century Began*; *Play By the Rules*, a polemic about American leadership that was published in the United States as *America in Retreat and Trees of History and Romance*, a paean to trees and poetry. His books have received praise from Simon Winchester, Noam Chomsky and A.C. Grayling among others. He has written for *Time Magazine*, *Al Jazeera*, the *South China Morning Post* and Australian news publications.

- Michael Pembroke delves into the historical roots of China-West relations, revealing the complex reasons behind China's distrust of the West.
- This fascinating take on Chinese history offers a crucial understanding of current events in trade with China and the potential for conflict.
- This book provides the essential historical context for understanding the complex dynamics of China-West relations.

9 781761 451980



Travel

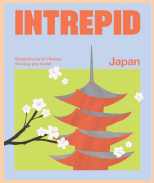


View on Edelweiss

Also Available



The Intrepid List
9781741179149
$29.99 | Hardcover



Intrepid Japan
9781741179323
$27.99 | Paperback

9 781741 179361

Intrepid Italy
Intrepid

September 2025
9781741179361
$27.99 | Paperback
320 Pages | 7½ × 9¼ in
Full-color Photography

***Intrepid Italy* is your inspirational guide to discovering the most engaging and fulfilling experiences from across the country, for locals, new and repeat visitors alike.**

This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Italy such a popular destination—its rich history, art and culture; the diverse natural landscapes and regions; unmissable (and outside-the-box) food and wine experiences; and its fun and vibrant festivals and events. Whether you're dipping into one of Italy's many historic cities or looking to deep-dive into regions and islands away from the throngs of tourists, this guide will provide all the inspiration, ideas and information you need to discover Italy in all of its facets.

This guidebook will help you gain greater insight and understanding of the people, places and culture, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

As the world's largest purpose-led adventure travel company (and a proud B Corp), **Intrepid Travel** strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. In 2023, Intrepid was named one of TIME Magazine's 100 Most Influential Companies.

- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan, Iceland and Vietnam, as well as the landmark *Intrepid List* publication.
- Features insights into destinations that are rarely covered in travel guides, with an eye on sustainable travel.
- More than 5 million Americans visited Italy in 2023 (Annuario statistico italiano 2023).





MERCANTI DI NATALE (CHRISTMAS STREET MARKETS)

VARIOUS LOCATIONS

The Australian coastline is lined with more than 350 lighthouses. Standing atop headlands, cliffs and islands, and casting their beams over rocks and reefs, they are the night lights of the nation – literally so when you spend a night inside one of several that offer accommodation.

Troubridge Island, SA It's just you, a few thousand seabirds and some very chatty little penguins when you stay in the lighthouse keeper's cottage at this candy-striped lighthouse off the Yorke Peninsula coast. Reached by boat from Edithburgh.
troubridgeislandescapeandcharters.au

Wilsons Promontory, Victoria Mere steps from mainland Australia's southernmost point, this granite lighthouse can only be reached on foot. Its three keeper cottages provide a night out of the tent for hikers on the popular Southern Prom Circuit.
parks.vic.gov.au/places-to-see/parks/wilsons-promontory-national-park/where-to-stay/wilsons-promontory-lightstation

Cape Otway, Victoria This 1859 lighthouse, midway along the Great Ocean Road, has a lighthouse keeper's cottage and lodge (both sleeping up to 10) and a renovated studio for two. Stays come with the addition of a morning climb of the lighthouse.
lightstation.com/stay

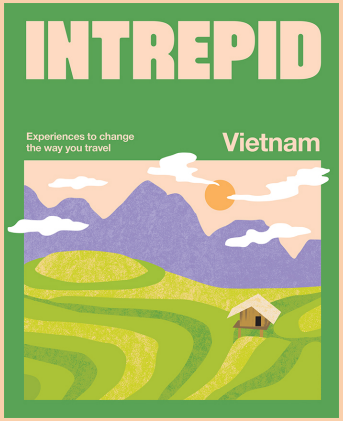
Gabo Island, Victoria Victoria's only island lighthouse is also the country's second-tallest (47m/154ft), with accommodation for up to eight people in the assistant keeper's cottage. Charter boats from Mallacoota run transfers.
parks.vic.gov.au/places-to-see/parks/gabo-island-lighthouse-reserve

Barunguba Montague Island, NSW Bed down on an island that's home to hundreds of seals and a plethora of seabirds, including around 12,000 little penguins. Accommodation is in two lighthouse keeper's cottages.
nationalparks.nsw.gov.au/visit-a-park/parks/barunguba-montague-island-nature-reserve

Cape Byron, NSW Standing on mainland Australia's most easterly point, this lighthouse's cottages guarantee you'll be the first person in the country to see the sunrise. And it's just the spot to keep a vigil for humpback whales, turtles and dolphins.
nationalparks.nsw.gov.au/camping-and-accommodation/accommodation/assistant-lighthouse-keepers-cottages

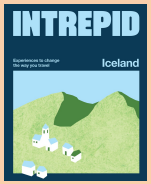
214

215

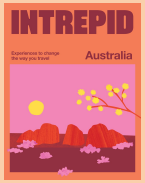


[View on Edelweiss]

Also Available



Intrepid Iceland
9781741179330
$24.99 | Paperback



Intrepid Australia
9781741179316
$27.99 | Paperback

Intrepid Vietnam
Intrepid

September 2025
9781741179354
$24.99 | Paperback
288 Pages | 7½ × 9¼ in
Full-color Photography

***Intrepid Vietnam* is your inspirational guide to discovering the most engaging and fulfilling experiences from across the country, for locals, new and repeat visitors alike.**

This guide is not just a checklist of things to do, but instead offers insight into the tapestry of things that make Vietnam unforgettable—its rich history, art and architecture; diverse natural landscapes and unmissable train and river journeys; famous street food and delicious gourmet experiences; plus game-changing nature experiences, festivals and events. From Hanoi to Ho Chi Minh City and everything in between, this guide will provide all the inspiration, ideas and information you need to discover a different side of the country, or catch those iconic Vietnamese destinations from a new perspective.

This guidebook will help you gain greater insight and understanding of the people, places and culture, to learn from locals who can help you discover the authentic, the eccentric, the rare and the astonishing. All done with an eye to sustainability, to celebrate the planet and protect its unique environments, and making ethical choices that give back to the local makers and communities.

As the world's largest purpose-led adventure travel company (and a proud B Corp), **Intrepid Travel** strives to balance purpose and profit through an ethical and conscious approach to travel for travelers and the communities they visit. In 2023, Intrepid was named one of TIME Magazine's 100 Most Influential Companies.

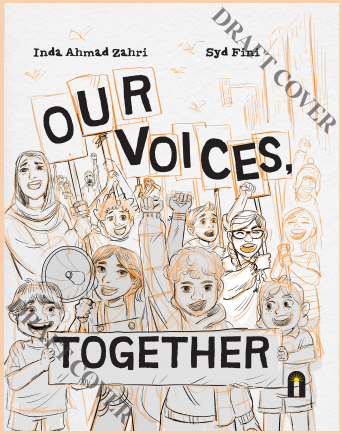
- A brilliant new brand in the travel guide space, the Intrepid publishing list currently includes guides on Australia, Japan, Iceland and Italy, as well as the landmark *Intrepid List* publication.
- Features insights into destinations that are rarely covered in travel guides.
- Vietnam is experiencing a boom in tourism, with 4.6 million international tourists visiting the country in the first half of 2024 (rmit.edu.vn).







Children's



View on Edelweiss

Our Voices, Together

Inda Ahmad Zahri, Illustrated by Syd Fini

February 2026
9781761211249
$18.99 | Hardcover
32 Pages | 8¾ × 10¾ in
Full-color Illustrations

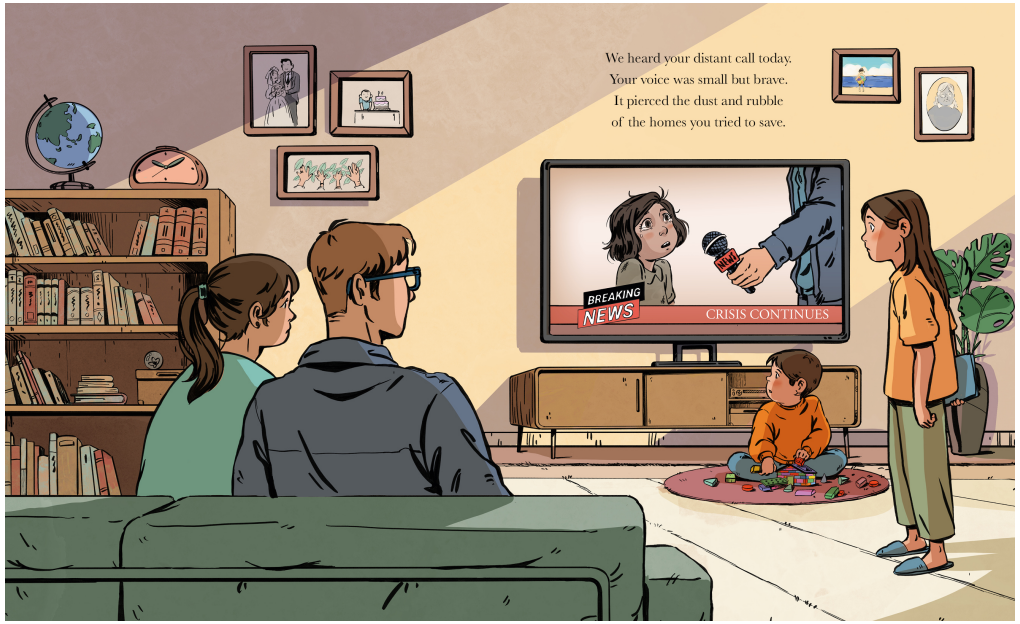
Our Voices, Together **speaks to the power we all have to stand up against war, violence and inequity. Written in rhyme and illustrated thoughtfully, this picture book acknowledges the realities of children in conflict zones and suggests tangible steps that we can take to speak up.**

Thought-provoking yet hopeful, *Our Voices, Together* encourages empathy and critical thinking, and shows children how they can be activists and allies in promoting justice and peace. This book is a call to action for children aged 4 to 9 years who wish to make a difference in the world.

Inda Ahmad Zahri is a surgical doctor who spends much of her time writing and illustrating for children. She embodies this text in her everyday life as an activist and ally in raising awareness and funds to support those in Palestine.

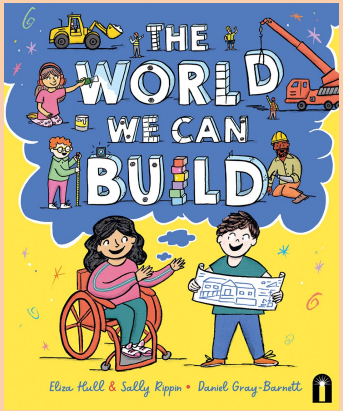
Syd Fini is a Brooklyn-based artist known for his captivating visual storytelling. Born in war-torn Iran during the Iran–Iraq conflict, Syd found solace indoors, drawing inspiration from his favorite movies and animations. This early passion ignited a remarkable journey, leading him to become a storyboard artist for feature films by the age of 18.

- **REALISTIC BUT HOPEFUL:** The picture book addresses the impact of war and conflict on children the world over and how speaking up against cruelty and injustice can make a difference.
- **ALLYSHIP AND ACTIVISM:** The text and illustrations describe tangible steps that children can take as allies and activists, from educating themselves and others to participating in collective action and protests.
- **ACCESSIBLE TEXT AND VISUAL NARRATIVE:** The text is written in rhyme and the visual narrative treads between children in conflict zones and their allies.





9 781761 211249



The World We Can Build

Sally Rippin and Eliza Hull, Illustrated by Daniel Gray-Barnett

July 2025
9781761213601
$18.99 | Hardcover
32 Pages | 8¾ × 10¾ in
Full-color Illustrations

From the award-winning creators of *Come Over to My House* comes this light-hearted picture book about accessibility and disability, and two kids who are inspired to build a better world.

Carla and Sam want to play together, but there's nowhere in their neighborhood that's accessible to them both! That is, until Carla and Sam put their heads together to dream up a place where all kids can play together, and a wonderful new space is born.

Eliza Hull is an Australian musician, producer and author. She is also a proud disabled woman, with a physical disability.

Sally Rippin is a best-selling and beloved author for children, and the eighth Australian Children's Laureate. She has over 10 million books in print worldwide.

Daniel Gray-Barnett is an illustrator and author from lutruwita/Tasmania, Australia. He's worked with clients including Disney, Kiehl's, Sydney Opera House and *The New York Times*.

- **SOCIAL MODEL OF DISABILITY:** This solution-oriented narrative explores the importance of accessibility, and proves that people don't need fixing —their environments do.
- **BONUS CONTENT:** Discussion notes and letter from the author included in front and backmatter.
- **BRIGHT LIGHT:** Bright Light books help modern families have conversations about important topics and experiences. This story falls under the Bright Light pillars: Bodies, Diversity, and Society.





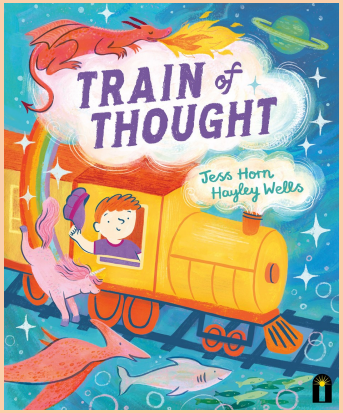
[View on Edelweiss]

Also Available



Come Over to My House
9781761212680
$18.99 | Hardcover

9 781761 213601



[View on Edelweiss]

Train of Thought
Jess Horn, Illustrated by Hayley Wells

September 2025
9781761215995
$18.99 | Hardcover
32 Pages | 8¾ × 10¾ in
Full-color Illustrations

A playful story about self-regulation for big dreamers who sometimes need help coming back to reality.

Andy has a brilliant imagination, and it carries him to the most amazing places. His mom calls it his train of thought. But, when it's time for real-world tasks, Andy's train doesn't always stop! Can Andy find a way to be a treasure hunter *and* sit down in time for dinner?

A celebration of different ways of being and thinking, *Train of Thought* will delight readers aged 3 to 7—and anyone who can relate to getting swept up in their imagination!

Jess Horn is an Australian children's author, passionate about empowering kids and sparking imagination. Her stories are full of humor and heart, often exploring the world from a neurodivergent perspective. With a background in speech pathology and disability services, Jess now pursues her love of words by weaving in a subtle message of inclusivity, encouraging readers to think outside of the box.

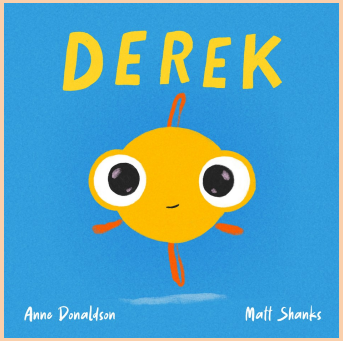
Hayley Wells is an Essex-based illustrator with an MA in Children's Book Illustration from Cambridge School of Art. Their work has been shortlisted for the World Illustration Awards, featured on television, and published worldwide.

- **SOCIAL–EMOTIONAL LEARNING (SEL) TOOL:** A great aid for kids who struggle with self-awareness and self-regulation.
- **AUDIENCE:** *Train of Thought* is written through the lens of a neurodivergent child who hyperfocuses, and this has been thoughtfully woven into the illustrations through color delineation of his imagined worlds, and subconscious mirroring of "real world" objects.
- **COVER FINISHES**: A beautiful, tactile cover with grain lamination and a deep emboss.





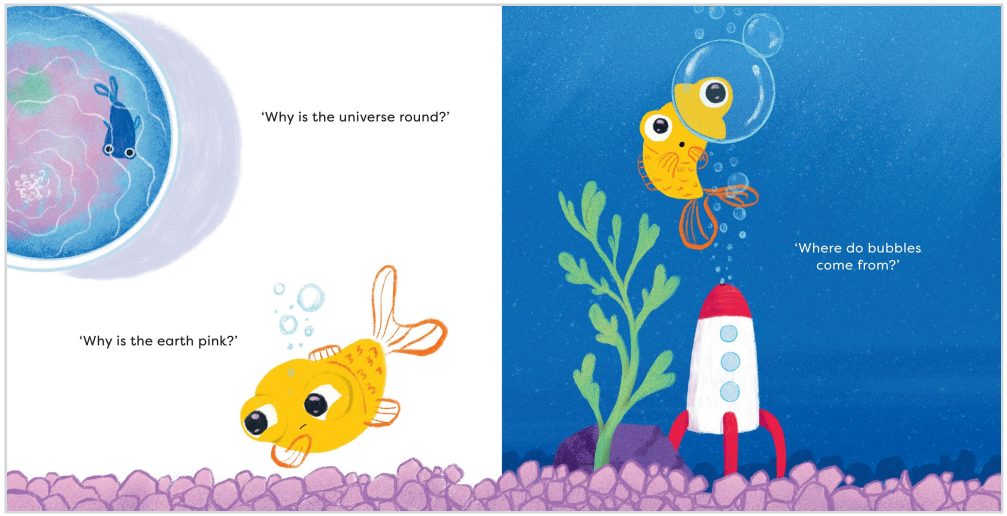
9 781761 215995



Derek

Anne Donaldson, Illustrated by Matt Shanks

September 2025
9781761215537
$14.99 | Hardcover
32 Pages | 9½ × 9½ in
Full-color Illustrations

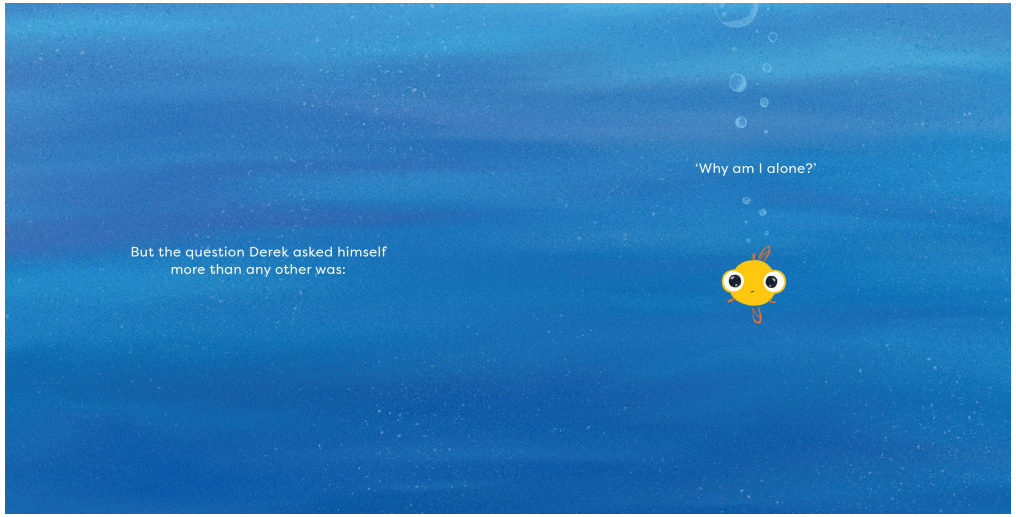


Derek was a fish with many questions.

Why is the universe round? Where do bubbles come from? Why does food rain down from the sky?

But there was one question that Derek asked himself more than any other: “Why am I alone?”

From new talent Anne Donaldson and bestselling illustrator Matt Shanks comes an adorable adventure about curiosity, courage and connection.



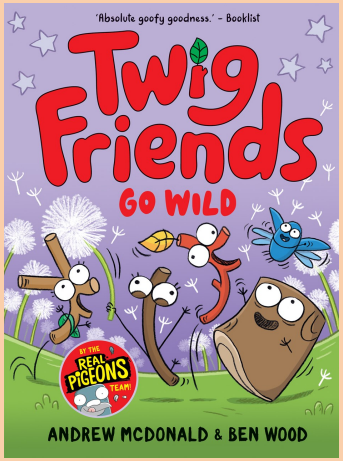
If a writer, a lawyer and a scientist walked into a children's bookshop, that would be **Anne Donaldson**. When she’s not creating children’s stories, Anne gets to work at a university, where she helps inventors to bring cool, new technologies into the world.

Matt Shanks is an internationally published and critically acclaimed author/illustrator of over twenty picture books. Matt has collaborated with some of Australia's most loved writers including Jackie French, Peter Helliar and Jimmy Barnes. He is a two-time fellow of the May Gibbs' Children's Literature Trust and an Australian Literary and Numeracy Foundation ambassador. Matt lives on Boon Wurrung land with his partner and cat.

- A quirky, simple tale about a curious fish who asks a lot of questions.
- Explores the inner life of pets in a way that both kids and parents will enjoy.
- Touches on themes of loneliness and family.
- Illustrated by Matt Shanks, an internationally published and critically acclaimed author/illustrator of over twenty picture books, several of which have been awarded CBCA Notable Books.

View on Edelweiss

9 781761 215537



View on Edelweiss

Also Available



Twig Friends
9781761214356
$11.99 | Hardcover



Twig Friends Stick Together
9781761214998
$11.99 | Hardcover

9 781761 215469

Twig Friends Go Wild

Twig Friends #3

Andrew McDonald, Illustrated by Ben Wood

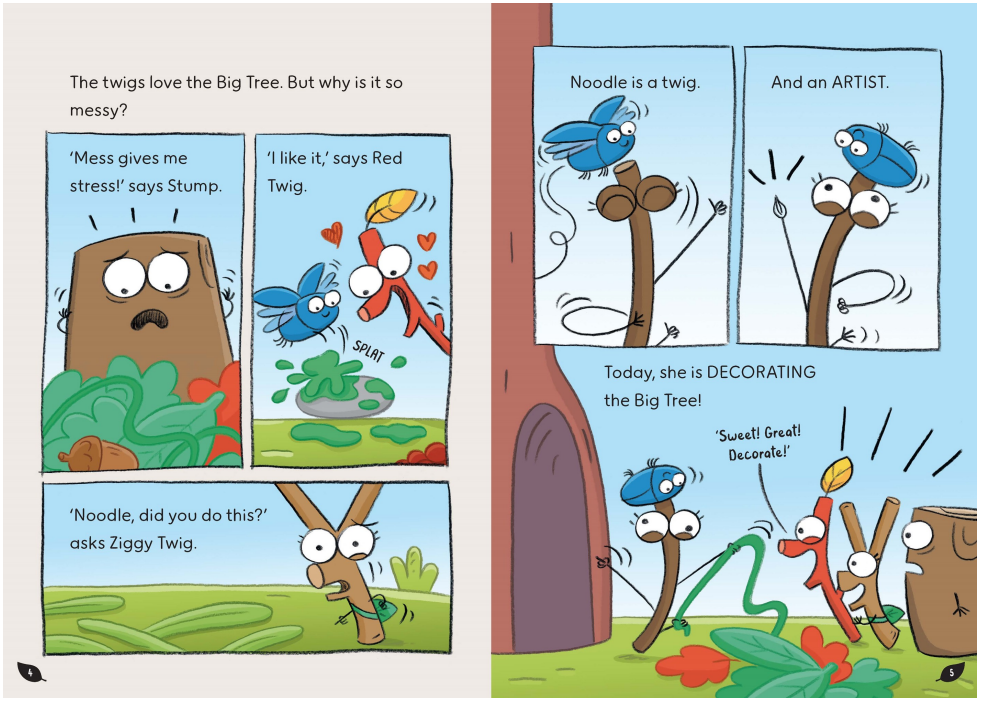
September 2025
9781761215469
$11.99 | Hardcover
112 Pages | 6 × 8¼ in
Full-color Illustrations

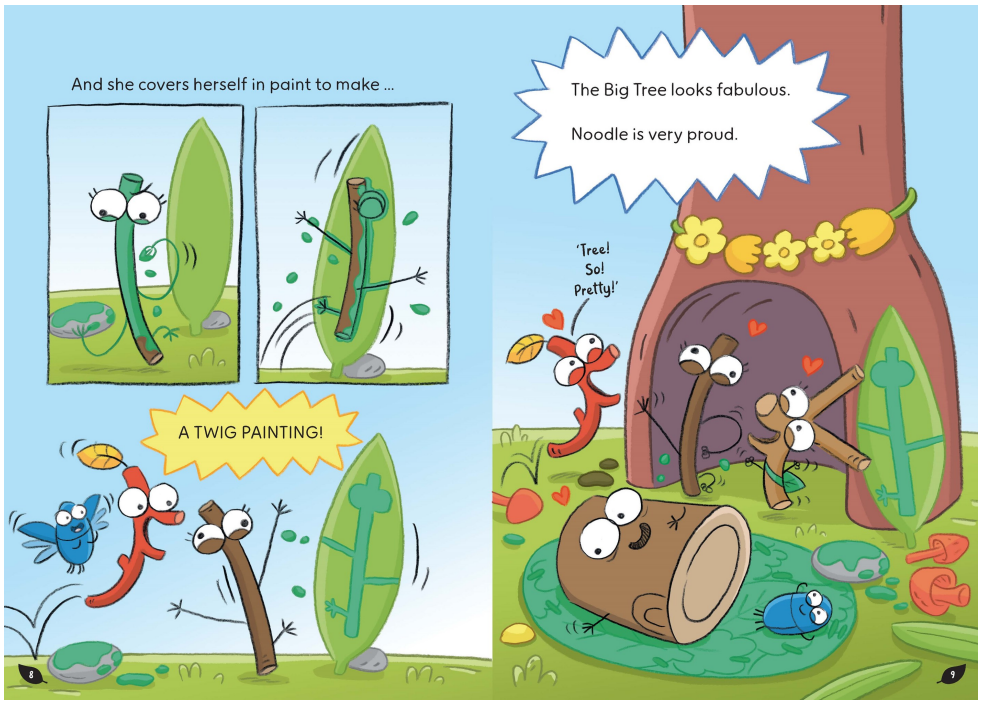
Go wild with everyone's favorite twig best friends in this hilarious graphic novel chapter book!

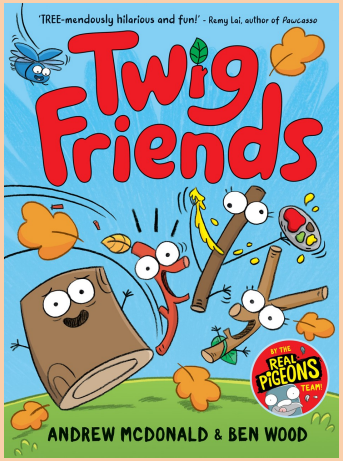
Whether they're getting messy or making magic, the twig friends love to go on adventures! In three adorably funny comic stories, Noodle finds a secret dandelion forest, Stump makes a surprising discovery, and Red Twig realizes he might be a magic wand … or is he? And at the end, young readers can find a new twig friends craft to do with simple step-by-step instructions! This funny young graphic novel will surprise and delight young readers aged 5-8, and is the perfect series to help branch them out from picture books to chapter books and graphic novels.

Andrew McDonald and **Ben Wood** are the creators of the bestselling *Real Pigeons* series, and the beloved junior graphic novel series *Twig Friends*. Their books together are published in 26 languages worldwide and have been recognized in numerous awards including Children's Book Council of Australia Awards, Australian Book Industry Awards, and the Readings Children's Book Prize.

- **From the creators of *Real Pigeons*:** The third graphic novel in this hilarious series from the creators of *Real Pigeons*, which is now in development with Nickelodeon for film + TV.
- **Fun for the whole family:** Perfect for beginner readers and fans of *Pizza and Taco* and *Narwhal and Jelly*.
- **Three full-color comic stories in every book:** Great value and ideal for reading aloud or alone.
- **Social Emotional Learning made fun:** Friendship and adventure combine with emotionally intelligent stories about empathy, problem-solving and resilience.
- **Non-verbal character representation:** Noodle Twig has full agency and strong emotional arcs.







View on Edelweiss

Also Available



Twig Friends
9781761214356
$11.99 | Hardcover



Twig Friends Stick Together
9781761214998
$11.99 | Hardcover

9 781761 216503

Twig Friends

Twig Friends #1

Andrew McDonald, Illustrated by Ben Wood

September 2025
9781761216503
$8.99 | Paperback
112 Pages | 5¾ × 8¼ in
Full-color Illustrations

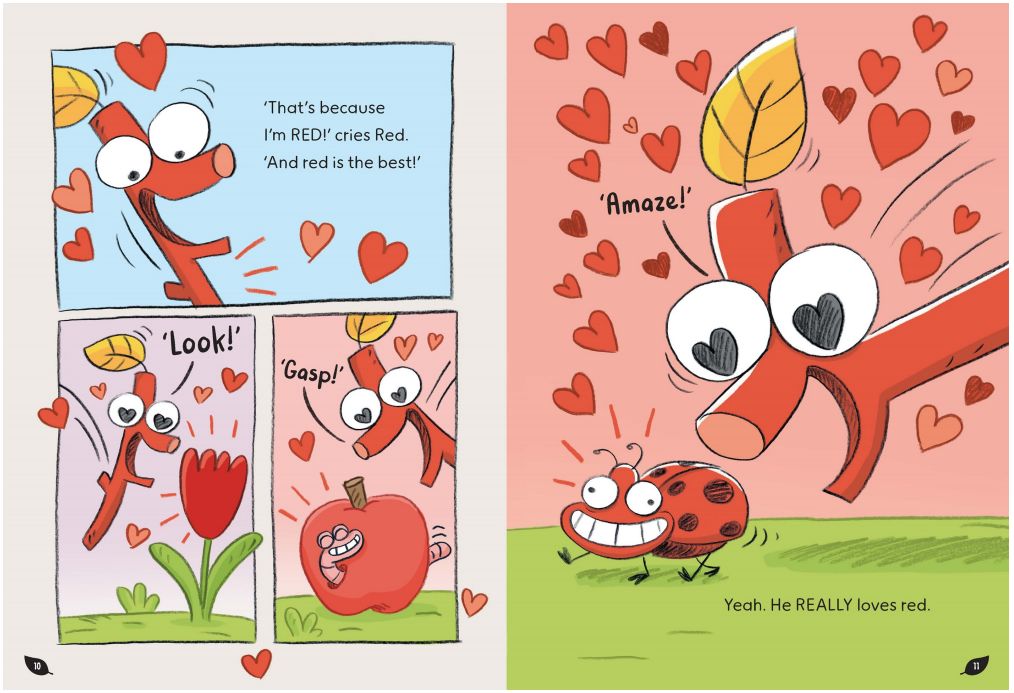
From the creators of the best-selling *REAL PIGEONS* series comes *TWIG FRIENDS*, the hilarious new full-color graphic novel series about four twiggy best friends—now available in paperback!

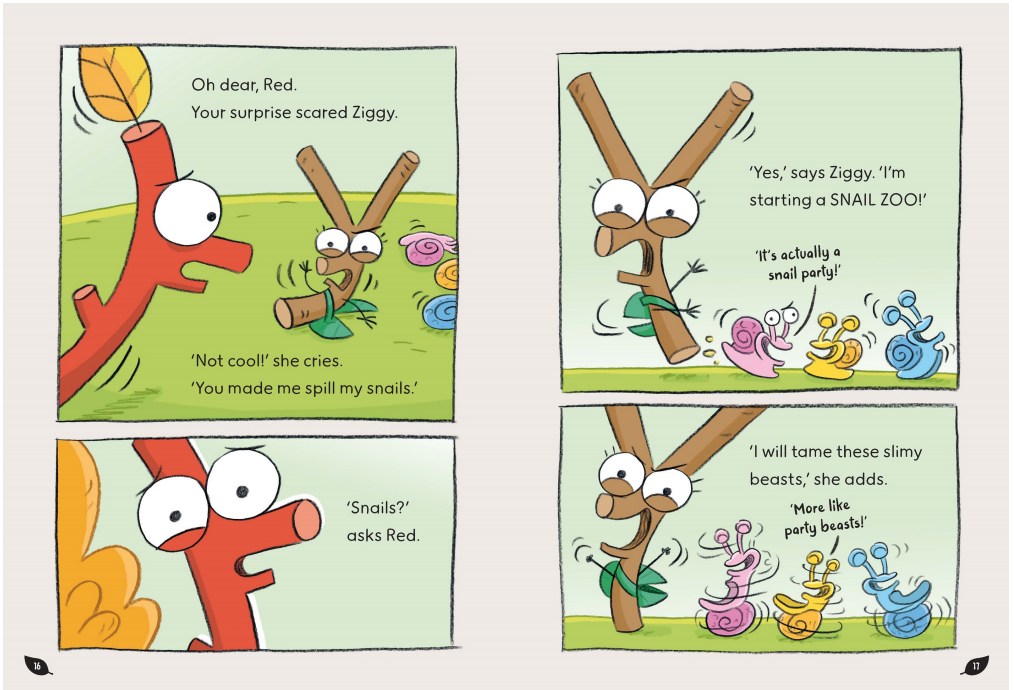
The world is big when you're a twig, but problems, surprises—and even volcanoes—are no match for Red, Ziggy, Noodle and Stump! In three adorably funny comic stories, Red Twig discovers that not all surprises are good when he accidentally ruins his friends' snail zoo, Ziggy and Stump discover a volcano (or is it?), and Noodle tries and fails to find blue paint in nature. And at the end, young readers can learn to make their own twig friend with simple step-by-step instructions!

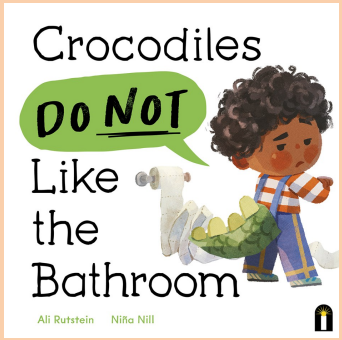
This funny young graphic novel will surprise and delight young readers aged 5-8, and is the perfect series to help branch them out from picture books to chapter books and graphic novels.

Andrew McDonald and **Ben Wood** are the creators of the bestselling *Real Pigeons* series, and the beloved junior graphic novel series *Twig Friends*. Their books together are published in 26 languages worldwide and have been recognized in numerous awards including Children's Book Council of Australia Awards, Australian Book Industry Awards, and the Readings Children's Book Prize.

- The first book in a joyously funny new graphic novel series from the creators of *Real Pigeons* (now in development with Nickelodeon for film and TV).
- Selected by the American Library Association (ALA) as part of the 2024 Best Graphic Novels for Children Reading List.
- Friendship, fun and adventure combine with emotionally intelligent stories about empathy, problem-solving and resilience.







Crocodiles Do Not Like the Bathroom

Ali Rutstein, Illustrated by Niña Nill

October 2025
9781761216015
$18.99 | Hardcover
24 Pages | 9¾ × 9¾ in
Full-color Illustrations

In this warm-hearted story from the bestselling *Preschool Problems* series, Manu the crocodile is *far* too busy to use the bathroom at preschool.

Manu has an action-packed day ahead, and Dad reminds him that even busy crocodiles need to use the bathroom at preschool. But Manu doesn't want to miss out on any fun—not when there's painting to do, friends to chase and games to play!

Can this energetic crocodile find the time to use the bathroom *and* show off his best moves at the afternoon dance party?

Originally from England, **Ali Rutstein** moved to Australia over twenty years ago. She lives in Brisbane with her partner, three sons, and an assortment of disobedient pets. Ali has a background in zoology and scientific writing, but much prefers writing picture books for children.

Niña Nill is a children's book creator based in Australia, where she lives with her husband, two adorable kids, and a growing number of houseplants. She loves illustrating stories for children, from the magical and whimsical to the quiet and ordinary.

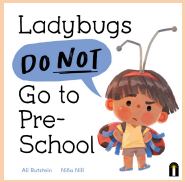
- **BESTSELLING SERIES:** The irresistible new book in the bestselling *Preschool Problems* series. Ali Rutstein and Niña Nill have created a series full of heart and humor; kids will want to read and re-read.
- **GENTLE LEARNING:** Tackles the pesky preschool problem of stopping play in time to go to the bathroom, using positive reinforcement and gentle encouragement.
- **FUN FACTS:** Preschoolers will love the way non-fiction facts are weaved into the narrative.
- **POPULAR ILLUSTRATOR:** Niña has an engaged Instagram fanbase of over 40,000 followers.





[View on Edelweiss]

Also Available

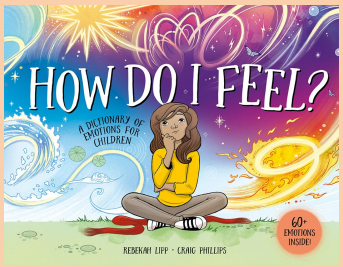


Ladybugs Do Not Go to Preschool
9781761213472
$18.99 | Hardcover



Kittens Do Not Care for Baths
9781761214967
$18.99 | Hardcover





How Do I Feel?

A Dictionary of Emotions for Children

Rebekah Lipp, Illustrated by Craig Phillips

August 2025
9781761214660
$24.99 | Hardcover
144 Pages | 8½ × 11¼ in
Full-color Illustrations

[View on Edelweiss]

An essential emotional literacy tool for children with 60+ definitions inside!

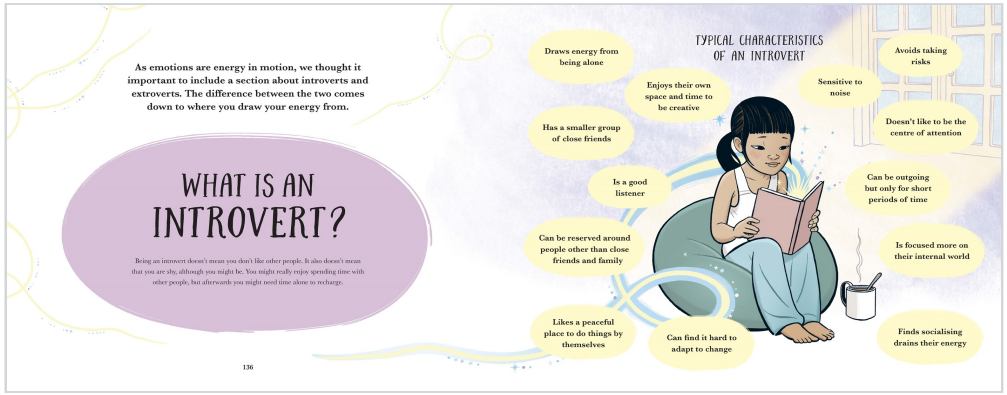
Join Aroha and her friends as they share how different emotions feel in the body and find the words for how they truly feel! A useful resource for parents, carers and educators to help children recognize, label and understand their many emotions.

Rebekah Lipp is an author, entrepreneur and mental health advocate residing in New Zealand. She co-wrote *Finding Gratitude* (Quarto, 2019). Her personal journey with anxiety, depression and borderline personality disorder inspired Wildling Books, alongside a passion to bring awareness to children's mental health, emotional well-being and anxiety. She believes that we can empower children with skills, help children connect with their emotions, and teach them ways to regulate them.

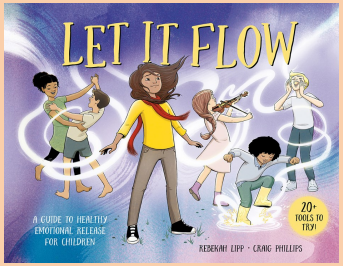
Craig Phillips is an award-winning illustrator whose art has appeared in published works, anthologies and exhibitions across the world. He worked on Neil Gaiman's *American Gods* and his first solo work, *Giants, Trolls, Witches, Beasts* won the New Zealand Book Award's Russell Clark Award for Illustration, an Australian Gold Ledger, a CBCA Notable and was a finalist in the Aurealis Awards. Craig lives and works in New Zealand.

- A bestseller with over 15,000 copies sold!
- All Wildling Books share a genuine aim in helping kids understand, express and process their emotions through pictures and stories.
- Reviewed by mental health and parenting professionals.
- Bolstered with relevant resources from parent/teacher notes, useful exercises and more.
- A huge, gifty hardcover complete with grain lamination and 144 pages of goodness!





9 781761 214660

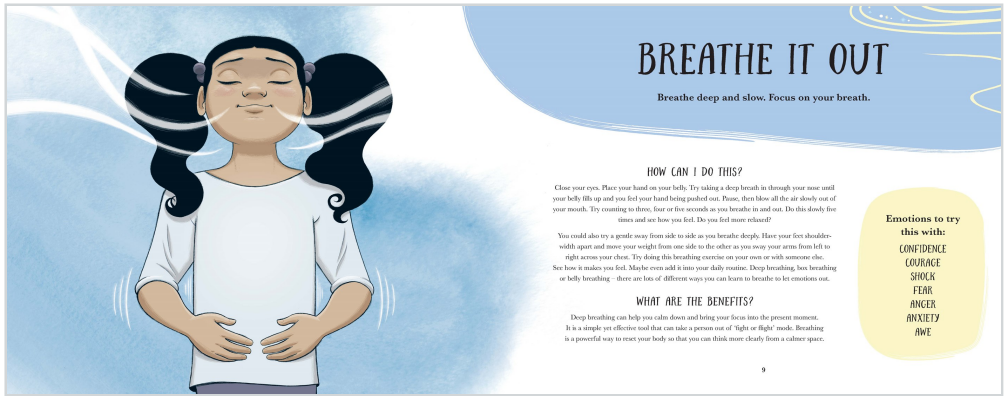


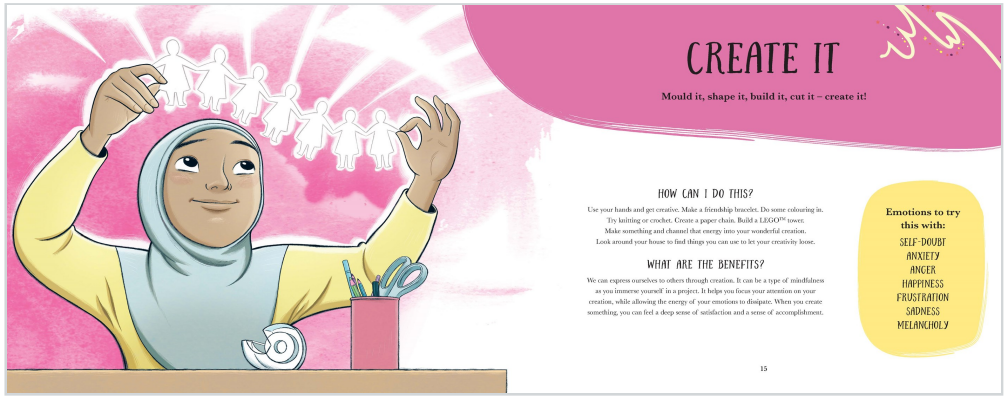
Let it Flow

A Guide to Healthy Emotional Release for Children

Rebekah Lipp, Illustrated by Craig Phillips

November 2025
9781761214714
$19.99 | Hardcover
64 Pages | 8½ × 11¼ in
Full-color Illustrations





Learn how to channel your emotional energy in healthy, safe ways in this accessible guide for children by the bestselling creators of *How Do I Feel?*

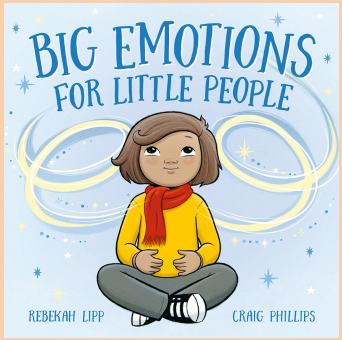
Rebekah Lipp is an author, entrepreneur and mental health advocate residing in New Zealand. She co-wrote *Finding Gratitude* (Quarto, 2019). Her personal journey with anxiety, depression and borderline personality disorder inspired Wildling Books, alongside a passion to bring awareness to children's mental health, emotional well-being and anxiety. She believes that we can empower children with skills, help children connect with their emotions, and teach them ways to regulate them.

Craig Phillips is an award-winning illustrator whose art has appeared in published works, anthologies and exhibitions across the world. He worked on Neil Gaiman's *American Gods* and his first solo work, *Giants, Trolls, Witches, Beasts* won the New Zealand Book Award's Russell Clark Award for Illustration, an Australian Gold Ledger, a CBCA Notable and was a finalist in the Aurealis Awards. Craig lives and works in New Zealand.

- All Wildling Books share a genuine aim in helping kids understand, express and process their emotions through pictures and stories.
- Reviewed by mental health and parenting professionals.
- Bolstered with relevant resources from parent/teacher notes, useful exercises and more.
- From the creators of *How Do I Feel?* (Notable Book in the Storylines Children's Literature Trust of NZ Book Awards 2021; Finalist in the 2022 NZ Book Awards for Children & Young Adults: Elsie Locke Award for Non-Fiction).

View on Edelweiss

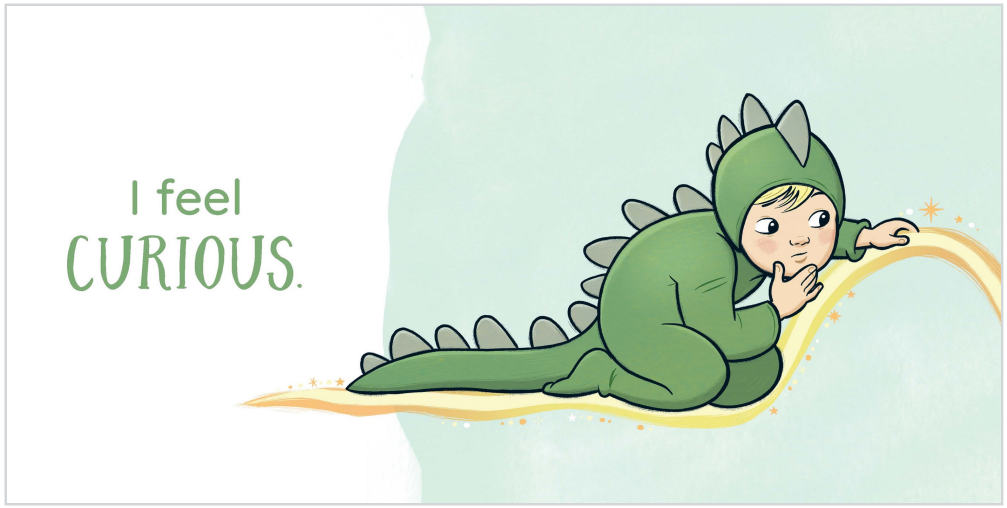




Big Emotions for Little People

Rebekah Lipp, Illustrated by Craig Phillips

November 2025
9781761214721
$9.99 | Board Book
24 Pages | 6¾ × 6¾ in
Full-color Illustrations





The perfect introduction to emotions big and small!

A simplified version of bestselling *How Do I Feel?*, this board book covers happiness, anger, excitement, frustration and more. Tucked into the final spread, *Big Emotions for Little People* is complete with a simple belly-breathing tool.

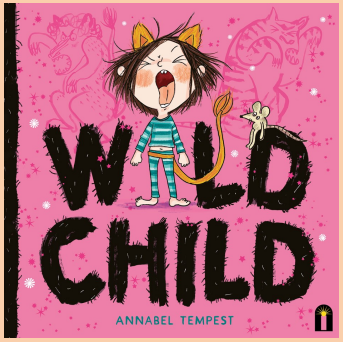
Rebekah Lipp is an author, entrepreneur and mental health advocate residing in New Zealand. She co-wrote *Finding Gratitude* (Quarto, 2019). Her personal journey with anxiety, depression and borderline personality disorder inspired Wildling Books, alongside a passion to bring awareness to children's mental health, emotional well-being and anxiety. She believes that we can empower children with skills, help children connect with their emotions, and teach them ways to regulate them.

Craig Phillips is an award-winning illustrator whose art has appeared in published works, anthologies and exhibitions across the world. He worked on Neil Gaiman's *American Gods* and his first solo work, *Giants, Trolls, Witches, Beasts* won the New Zealand Book Award's Russell Clark Award for Illustration, an Australian Gold Ledger, a CBCA Notable and was a finalist in the Aurealis Awards. Craig lives and works in New Zealand.

- All Wildling Books share a genuine aim in helping kids understand, express and process their emotions through pictures and stories.
- From the creators of *How Do I Feel?* (Notable Book in the Storylines Children's Literature Trust of NZ Book Awards 2021; Finalist in the 2022 NZ Book Awards for Children & Young Adults: Elsie Locke Award for Non-Fiction).

View on Edelweiss

9 781761 214721



Wild Child

Annabel Tempest

August 2025
9781761213298
$18.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations



There are some days when Minnow wakes up and she feels *wild*. She roars as she dances and shrieks as she prances—she's a wonderful, tremendous party of wild! But sometimes people aren't fond of this wild Minnow ...

So Minnow tries something different and sees that being wild can be more than just being loud, fierce and proud. It's also wild to be gentle, thoughtful, funny and sweet—and the wildest thing of all is being true to who you are.

Bursting with energy and color, *Wild Child* is the perfect read-aloud for kids who love animals and letting their imagination run wild!

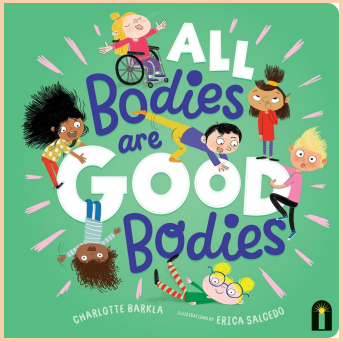


Annabel Tempest always knew she wanted to grow up to be an artist. Nothing makes her more excited than a pile of paper and a seriously sharp pencil. She has a passion for picture books, and loves creating characters. Annabel's style is bright, bold and full of colorful fun. She uses her experience as a surface pattern designer to bring lots of texture, layers and patterns into her work, and has illustrated everything from children's books and maps to greeting cards and packaging.

- A boisterous debut picture book by Annabel Tempest, illustrator of *Bella the Brave* by Rebel Wilson.
- A delightful story about individuality and self-expression which allows kids to embrace all sides of their personality.
- For children who have big feelings, boundless energy and are capable of being more than just their loudest emotions.
- For children who love animals and playing out their imagination and indulging their creativity.
- Subverting gender stereotypes with a loud and spirited female character as the lead.
- Simply charming to read aloud with a gentle rhyme running through the text.

View on Edelweiss

9 781761 213298



All Bodies Are Good Bodies

Charlotte Barkla, Illustrated by Erica Salcedo

January 2026
9781761212611
$9.99 | Board Book
20 Pages | 8½ × 8½ in
Full-color Illustrations

Bold and beautiful, loud and proud, *All Bodies are Good Bodies* is an uplifting board book about different body features and types. Through playful rhyme, it promotes the development of body acceptance and celebrates inclusivity and individuality.

I love hands!
Hands that are white and hands that are brown,
Freckles mean sunshine has sent kisses down.

Charlotte Barkla is a Brisbane-based writer who has worked as a civil engineer, physics teacher and full-time butler/chef/servant (to her two young children). She now writes children's books. As well as dreaming up funny stories over a cup of coffee, Charlotte's favorite things include autumn leaves, family bike rides and travel.

Erica Salcedo is a freelance illustrator living in the peaceful town of Cuenca, Spain. Erica studied Fine Arts in Castilla-La Mancha University, and completed her masters at the Polytechnic University of Valencia, specialising in graphic design and illustration.
Erica's illustrations are inspired by everyday life. Her style is a mixture of hand drawing with digital techniques, simply executed with a pinch of humor. Erica loves drawing, travelling, animals, drinking tea every day, eating sweets and working on diverse and creative projects.

- Energetic and fun story all about body positivity!
- Promotes inclusivity, individuality and self love!
- Irresistible rhyming text.
- Encourages reader interaction, so perfect to read out loud.
- Brought to life by acclaimed illustrator of *Kid Normal* and *Georgia O'Keeffe* (*Little People, Big Dreams* series).





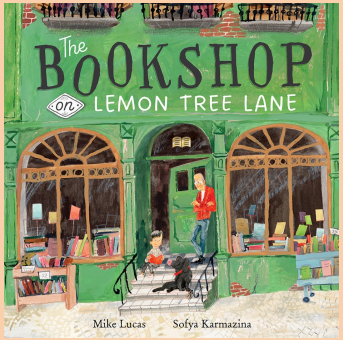
[View on Edelweiss]

Also Available



From My Head to My Toes I Say What Goes
9781760508142
$18.99 | Hardcover

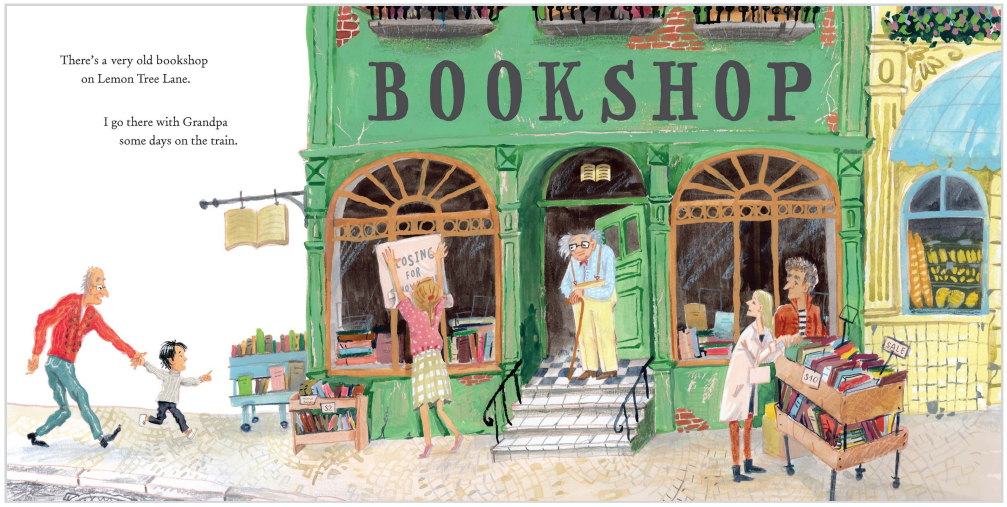
9 781761 212611



The Bookshop on Lemon Tree Lane

Mike Lucas, Illustrated by Sofya Karmazina

September 2025
9781760506988
$18.99 | Hardcover
32 Pages | 9½ × 9½ in
Full-color Illustrations



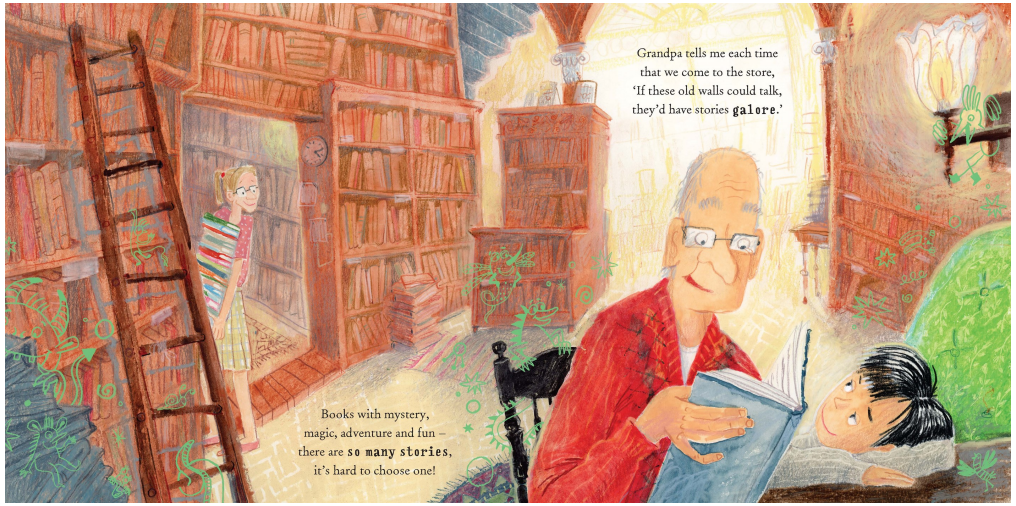
This endearing picture book in rhyme is a love letter to bookshops and the space they provide for discovery and delight.

A little boy adores visiting the old bookshop down Lemon Tree Lane with his grandpa—its nooks and crannies, its endless stories, and even the bookshop dog at the back. That is, until the day the owners box up the books, take down the shelves and lock the doors, and the bookshop is no more. But then something wonderful happens …

Mike Lucas is the author of several books for children, including the bestselling picture book, *The Christmas Train*. He works full-time as an engineer, presents writing and poetry workshops at schools, and owns an independent bookshop in South Australia.

Sofya Karmazina is a book designer and illustrator currently living in Spain. She has illustrated many books for children, including *Christmas Train* with Mike Lucas, and in 2021 was shortlisted for the New Illustrator Award by the Children's Book Council of Australia.

- **Celebrating the bookshop:** It matters where we shop, and this rhyming story celebrates the best places in the world to buy our books. The book itself is an enduring argument for the specialness of the book trade!
- **Charming, cozy story about connection:** featuring a lovely grandfather and grandchild spending time together.
- **Dream team:** Mike Lucas and Sofya Karmazina come together again after *Christmas Train* with a rich visual narrative and delightful sense of discovery.



View on Edelweiss

9 781760 506988



View on Edelweiss

A Present for Junket

Mandy Wildsmith, Illustrated by Nancy Liu

September 2025
9781761213823
$18.99 | Hardcover
24 Pages | 8¾ × 10¾ in
Full-color Illustrations

In *A Present for Junket*, a sweet dog called Gherkin goes looking for a birthday present for her best friend. But what *does* make the perfect gift? The answer may surprise you ...

When Gherkin is woken early by the garbage truck outside, her first thought is: *yum, rubbish!* Then she remembers that it's her best friend Junket's birthday … and Gherkin needs a present for her. But what would Junket love? A new toy? A new jacket? Gherkin keeps hunting, and soon realizes the perfect present has been right in front of her all along …

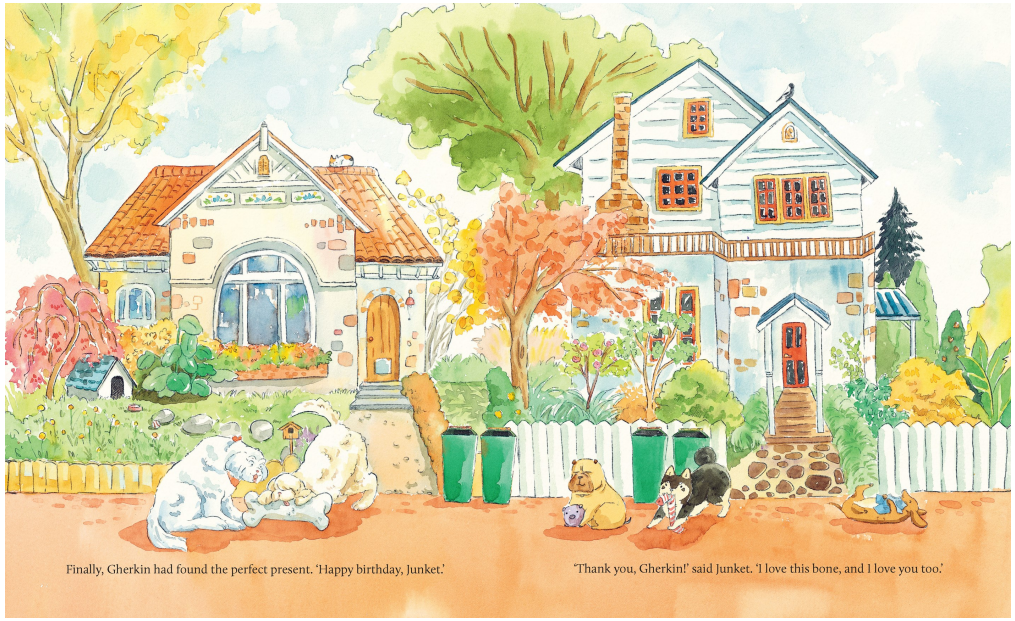
From an exciting new picture-book duo comes this entertaining neighborhood adventure about friendship, generosity and the secret lives of goldendoodles.

Mandy Wildsmith knows a lot about bookstores and how to sell a book. She has been a sales rep for more than twenty years; she has been awarded Victorian Rep of the Year five times and recognized for her contribution to the publishing industry with the George Robertson award in Australia.

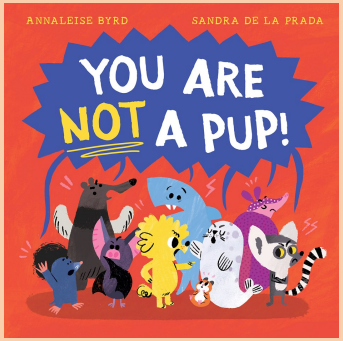
Nancy Liu is a Taiwanese watercolor artist based in Melbourne, Australia. Nancy is also the proud author–illustrator of the enchanting picture book *Mr. Otter's Adventure*.

- **Debut picture book from renowned book-lover:** Mandy Wildsmith is one of Melbourne's most passionate literary champions.
- **Divine illustrations:** Nancy Liu's gorgeous watercolor artwork perfectly captures the joy and sweetness of an early-morning adventure through the dog park.
- **Gentle "make do and mend" message:** Celebrates thoughtful and sustainable gift-giving, and explores the idea that "new isn't always better" with a lightness of touch.





9 781761 213823



You Are Not a Pup!

Annaleise Byrd, Illustrated by Sandra de la Prada

November 2025
9781761214004
$14.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations



Did you know that the word "pup" can be used to describe many types of baby animals? See what happens when ten different animals claim that *they* are a pup and the others are *not* pups!

With its generous splash of chaos and silliness, *You Are Not a Pup!* is a fun picture book that kids will enjoy reading aloud.

[View on Edelweiss]

Annaleise Byrd grew up on a farm in Queensland, ignoring most farm-related pursuits in favor of reading books. She then spent nine years in England and Canada, neglecting a variety of jobs in favor of reading books. Eventually, she realized the best way to get away with this was to become an author. You can find her online at www.annaleisebyrd.com.

Sandra de la Prada was born in Barcelona, where she grew up and still currently lives. She shares a studio with her cats Chicho and Rudo, who support and inspire her and advise her through any mental blocks. Sandra studied Fine Arts and in 2010 publisher Pintar-Pintar commissioned her for her first book and she has been working non-stop ever since on children's books for clients all around the world.



- A very entertaining text to read aloud from newcomer Annaleise Byrd.
- A hilarious book about individuality and the pitfalls of ego and competition.
- Perfect for kids who like their stories with a splash of chaos and silliness.
- For fans of Mo Willems' *Don't Let the Pigeon Drive the Bus* and Morag Hood's *I Am Bat*.
- Sandra de la Prada, who some of you may recognize, is a powerhouse picture book creator with more than 50 books under her belt whose body of work is prolific across North America, Spain, and France.

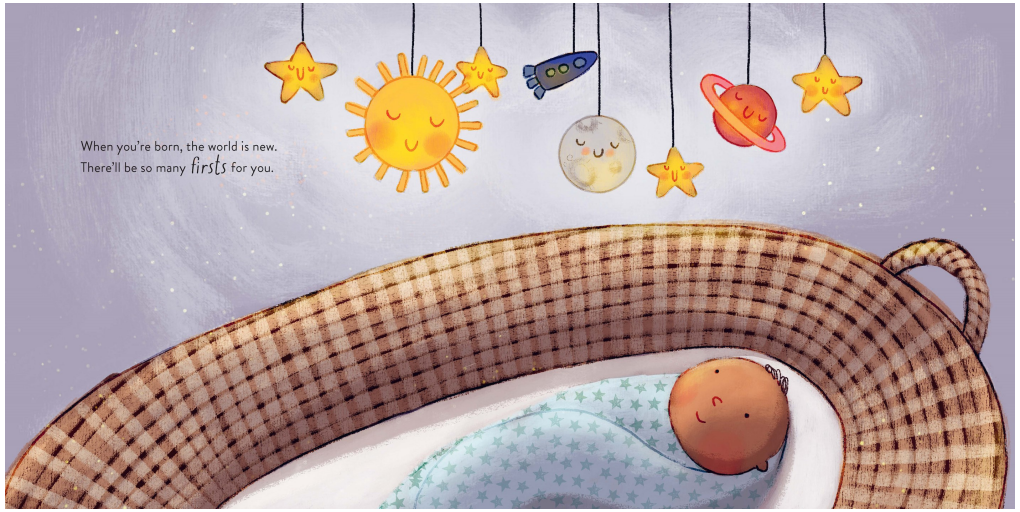
9 781761 214004



All the Firsts

Toni D'Alia, Illustrated by Sian Wheatcroft

September 2025
9781761215520
$14.99 | Hardcover
24 Pages | 9½ × 9½ in
Full-color Illustrations



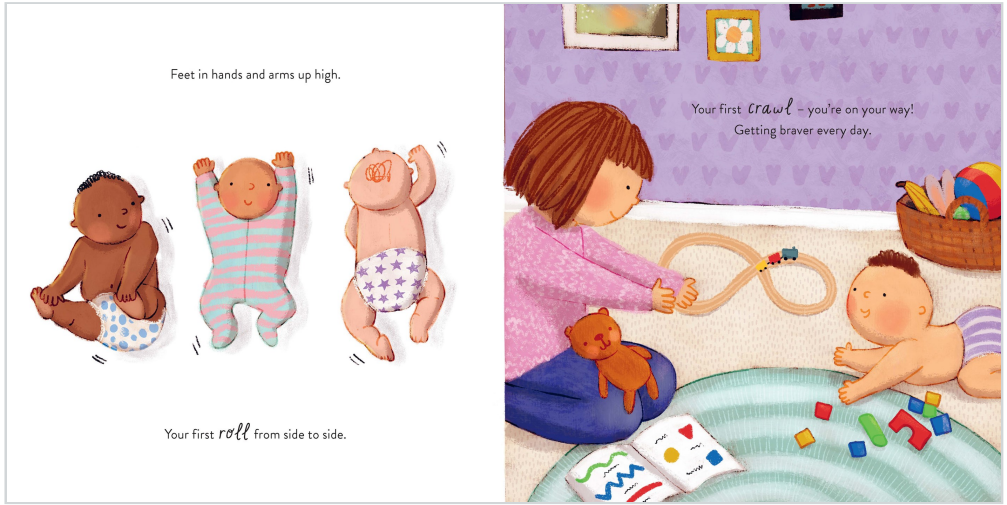
When you're born, the world is new
and there'll be lots of firsts for you.

From the first laugh to the first step, *All the Firsts* is a warm and lyrical story celebrating all the firsts that occur in a baby's first year of life.

Written by Toni D'Alia, this picture book not only thoughtfully rejoices baby milestones, it's also the perfect gift for new parents, newborns, and an adorable addition to any nursery.

Toni D'Alia is an Australian author of children's books. Toni writes picture books and junior fiction novels with heart and humor. Her stories explore important themes in ways that are fun and engaging. She has a background in education and loves to connect with readers and writers through writing workshops and author visits.

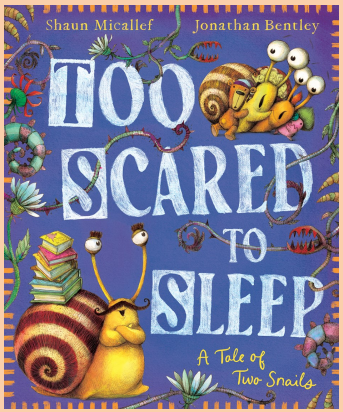
Sian Wheatcroft is a self-taught illustrator from South Yorkshire, England. She has always loved drawing from a very young age, and, after exploring various art forms such as ceramics and photography, she finally discovered illustration and fell in love with it! Her work is characterized by layered textures that give a traditional feel to her digital art. She enjoys utilising light to infuse her illustrations with life and enjoys working with animation.



- Beautifully captures the journey of change in a warm and hopeful way.
- A modern classic/keepsake for young families.
- Perfect gift for newborn babies.

View on Edelweiss

9 781761 215520



View on Edelweiss

Too Scared to Sleep! A Tale of Two Snails

Shaun Micallef, Illustrated by Jonathan Bentley

August 2025
9781761213090
$18.99 | Hardcover
32 Pages | 8¾ × 10¾ in
Full-color Illustrations

Tucked up inside their tree-trunk house, two small snails are too scared to sleep—and their father is running out of patience! But is it just the wind spooking them … or is there something lurking outside?

With gorgeous, silly-spooky illustrations from award-winning illustrator Jonathan Bentley, this Halloween picture book will surprise and delight the whole family.

Shaun Micallef is a comedian, writer, actor, producer, author and former child. He has authored several books for adults, including *Tripping Over Myself*, *Smithereens, Preincarnate* and *The President's Desk*. A satirical mash-up of fairytales titled *Tales from a Tall Forest* was his first book for children, followed by *Happily Ever Afterwards*.

Jonathan Bentley is now one of Australia's most treasured illustrators, whose recent work includes *Tales from a Tall Forest*. His award-winning picture books—including *A House of Her Own, Pink* and *Where is Bear?*—have been published all over the world.

- Hilariously silly and just the right amount of Halloween spooky!
- These snails are ridiculous yet believable—they shout, tap their feet impatiently at the door and even unpack dishwashers.
- Edward Gorey meets Edgar Allan Poe's poem, "The Raven", but with snails!





9 781761 213090



Baby's First Birthday

Cheryl Orsini

August 2025
9781761215858
$9.99 | Board Book
22 Pages | 8½ × 8½ in
Full-color Illustrations



The PERFECT book for baby's first Birthday!

Share in the delight of baby's very first birthday in this gorgeous board book from bestselling creator Cheryl Orsini.

Cheryl Orsini taught herself to draw as a little girl. She grew a little taller, studied Visual Communications at University of Technology Sydney and finally, when she could grow no more, she started illustrating children's books, magazines and decorating a great many peg dolls!

Cheryl's books include *Lucy's Book, Unicorn!*, *The Fairy Dancers* and *Pom Pom, Where Are You?*. Cheryl's work also regularly appears in magazines and exhibitions.

Cheryl created the current exterior design and illustrations for Russ the Story Bus.

- The obvious choice for parents and grandparents looking for a meaningful keepsake birthday gift for the baby in the family!
- Cheryl Orsini is the bestselling illustrator of *Fairy Dancers*, *Unicorn!*, the Travelling Bookshop series and many, many more.
- Perfectly packaged for gifting to little hands—cased board book format with a luxe grain finish.



[View on Edelweiss]

Also Available



Baby's First Easter
9781761213328
$9.99 | Board Book

9 781761 215858



Baby's First Halloween

Cheryl Orsini

August 2025
9781761215865
$9.99 | Board Book
22 Pages | 8½ × 8½ in
Full-color Illustrations



The PERFECT book for baby's first Halloween!

Share in the delight of baby's very first Halloween in this gorgeous board book from bestselling creator Cheryl Orsini.

Cheryl Orsini taught herself to draw as a little girl. She grew a little taller, studied Visual Communications at University of Technology Sydney and finally, when she could grow no more, she started illustrating children's books, magazines and decorating a great many peg dolls!

Her books include *Lucy's Book, Unicorn!*, *The Fairy Dancers* and *Pom Pom*, *Where Are You?*. Cheryl's work also regularly appears in magazines and exhibitions.

Cheryl created the current exterior design and illustrations for Russ the Story Bus.

- The obvious choice for parents and grandparents looking for a meaningful keepsake Halloween gift for the baby in the family!
- Cheryl Orsini is the bestselling illustrator of *Fairy Dancers*, *Unicorn!*, the Travelling Bookshop series and many, many more.
- Perfectly packaged for gifting to little hands—cased board book format with a luxe grain finish.



View on Edelweiss

Also Available



Baby's First Easter
9781761213328
$9.99 | Board Book

9 781761 215865



Baby's First Christmas

Cheryl Orsini

October 2025
9781761213335
$9.99 | Board Book
22 Pages | 8½ × 8½ in
Full-color Illustrations



The PERFECT book for baby's first Christmas!

The bells ring out, today is Christmas Day!
Baubles drip rainbows in the morning light.

Share in the delight of baby's very first Christmas in this gorgeous board book from bestselling creator Cheryl Orsini.

Cheryl Orsini taught herself to draw as a little girl. She grew a little taller, studied Visual Communications at UTS and finally, when she could grow no more, she started illustrating children's books, magazines and decorating a great many peg dolls!

Her books include *Lucy's Book, Unicorn!*, *The Fairy Dancers* and *Pom Pom, Where Are You?*. Cheryl's work also regularly appears in magazines and exhibitions.

Cheryl created the current exterior design and illustrations for Russ the Story Bus.

- The obvious choice for parents and grandparents looking for a meaningful keepsake Christmas gift for the baby in the family!
- Cheryl Orsini is the bestselling illustrator of *Fairy Dancers*, *Unicorn!*, the Travelling Bookshop series and many, many more.
- Perfectly packaged for gifting to little hands—cased board book format with a luxe grain finish.



View on Edelweiss

Also Available



Baby's First Easter
9781761213328
$9.99 | Board Book

9 781761 213335



The Christmas Train

Mike Lucas, Illustrated by Sofya Karmazina

September 2025
9781761210525
$15.99 | Hardcover
32 Pages | 9½ × 9½ in
Full-color Illustrations



The night before Christmas is here once again.
The North Pole is waiting, let's climb on the train.

The Christmas Train follows the journey of a brother and sister as they journey towards Santa's home in the North Pole. As they travel, they experience all of the magic Christmas has to offer, from candy cane trees to gingerbread houses and everything in between!

Mike Lucas is the author of several books for children, including The Bookshop on Lemon Tree Lane. He works full-time as an engineer, presents writing and poetry workshops at schools, and owns an independent bookshop in South Australia.

Sofya Karmazina is a Sydney-based book designer and illustrator, who is passionate about great stories and children's books. She draws both digitally and using traditional media. All of Sofya's work is driven by curiosity and a perseverance to achieve the best results.



- A beautiful rhyming story that emphasizes the magic and wonder of Christmas.
- With stunning illustrations by Sofya Karmazina, *The Christmas Train* is the perfect gift.
- Features a gorgeous foiled cover.
- Coming in Spring 2026: *The Easter Train*.

[View on Edelweiss]

9 781761 210525



Claris and the Easter Delight

A Claris Storybook

Megan Hess

February 2026
9781761215360
$14.99 | Hardcover
24 Pages | 9¼ × 9¼ in
Full-color Illustrations



As flowers bloom across Paris, it's Easter time for Claris! This Easter's going to be egg-stra special for her—but why? Find out in this gorgeous new story!

Celebrate the joy of helping others in this delightful new storybook about Claris, the chicest mouse of Paris. At this fun time of year, there are new friends to meet, old friends to adore, and plenty of good cheer (and chocolate) to go around!

Compassion is *always* in fashion in this dazzling range of Claris storybooks for younger readers. Created by the beloved fashion illustrator and art director Megan Hess, the storybooks are a range of shorter original rhyming stories starring Claris and her adorable animal friends. Perfect for pre-schoolers and sure to charm the whole family!

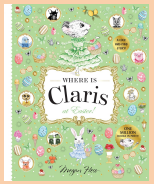
Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Perfect for younger Claris fans:** The Claris storybook range is perfect for preschoolers, with simpler stories and Megan Hess's trademark dazzling rhyme.
- **Great message:** Compassion is always in fashion in the Claris universe, where friendship and generosity matters most.
- **Beautiful gift:** This sumptuous hardback picture book features grain lamination and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!



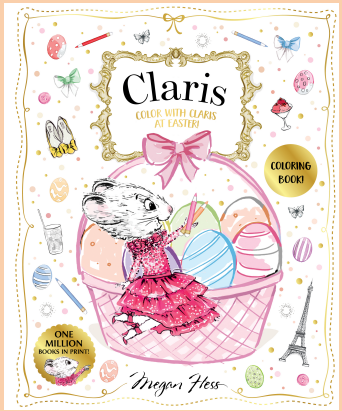
[View on Edelweiss]

Also Available



Where is Claris at Easter!
9781761215247
$14.99 | Hardcover

9 781761 215360



Color with Claris at Easter!

A Claris: The Chicest Mouse in Paris Activity Book

Megan Hess

February 2026
9781761217043
$6.99 | Paperback
48 Pages | 9¼ × 11¼ in
B&W Illustrations

It's time to be just like Claris and design your chicest outfits!

Enjoy over 40 pages of Easter coloring fun with Claris and her friends! Featuring dot-to-dots, craft activities and of course, plenty of eggs!

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Beloved Claris series:** The gorgeous, bestselling Claris books explore the adventures of an adorable, stylish mouse who follows her fashion dreams to Paris and spreads kindness everywhere she goes.
- **One million books in print:** Children's author and acclaimed fashion illustrator Megan Hess is a publishing phenomenon. Her books are beloved worldwide with children and fashion-aficionados alike.
- **Beautiful gift:** This giftable coloring book features dot-to-dot and craft activities alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages! Plus, Easter eggs and bunnies that will last forever!

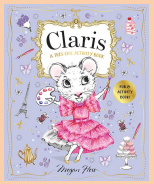






[View on Edelweiss]

Also Available

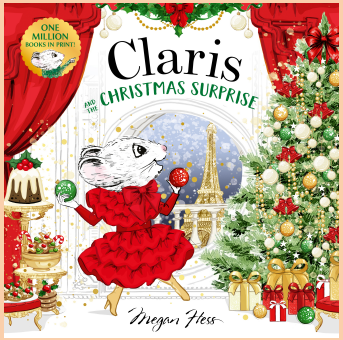


Claris: A Très Chic Activity Book Volume #1
9781760508951
$9.99 | Paperback



Claris: A Très Chic Activity Book Volume #2
9781761210914
$9.99 | Paperback

9 781761 217043



Claris and the Christmas Surprise

A Claris Storybook

Megan Hess

September 2025
9781761215353
$14.99 | Hardcover
32 Pages | 9¼ × 9¼ in
Full-color Illustrations



As the snow falls over Paris, Claris is busy baking sugar cookies and teeny-tiny cakes. But who are all these special gifts for? It's a Christmas surprise, of course!

Celebrate kindness and generosity in this joyful new storybook about Claris, the chicest mouse of Paris. At this magical time of year, there are new friends to meet, old friends to adore, and plenty of good cheer to go around!

Compassion is *always* in fashion in this dazzling new range of Claris storybooks for younger readers. Created by the beloved fashion illustrator and art director Megan Hess, the storybooks are a range of shorter original rhyming stories starring Claris and her adorable animal friends. Perfect for pre-schoolers and sure to charm the whole family!

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Perfect for younger Claris fans:** The storybook range is perfect for preschoolers, with simpler stories and Megan Hess's trademark dazzling rhyme.
- **Great message:** Compassion is always in fashion in the Claris universe, where friendship and generosity matters most.
- **Beautiful gift:** This sumptuous hardback picture book features grain lamination and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!



[View on Edelweiss]

Also Available

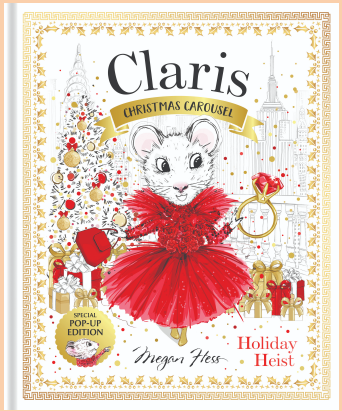


Claris: Holiday Heist
9781760504953
$19.99 | Hardcover



Claris: Magnificent Mess
9781761210891
$19.99 | Hardcover

9 781761 215353



Claris: Christmas Carousel Holiday Heist Special Pop-up Edition

Megan Hess

September 2025
9781761216213
$24.99 | Pop-up Book
54 Pages | 9½ × 11¼ in
Full-color Illustrations

Read the much-loved story, then join in all the fun with six stunning pop-up scenes!

Celebrate the holiday season with Claris in this best-selling Christmas adventure! The perfect gift might just be kindness, compassion and some festive spirit …

In New York for winter was chic little Claris.
She'd travelled so far from her maison in Paris!

Claris never imagined that this Christmas would involve a thrilling dash through the city to stop a cat burglar and save the day!

Featuring six pop-up scenes at the end of the storybook, *Claris's Christmas Carousel* is designed to stand up independently when its cover boards are tied back together with the ribbon closure. This wonderful book will be a keepsake for festive seasons to come.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Interactive edition:** A 3D pop-up book, expertly crafted for an interactive storytelling experience that can be enjoyed time and time again.
- **Beautiful gift:** this sumptuous hardback picture book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!
- **Great message:** Despite the glitz and glamour of Megan Hess's artwork style, the Claris books prove that kindness and compassion are always in fashion.





[View on Edelweiss]

Also Available

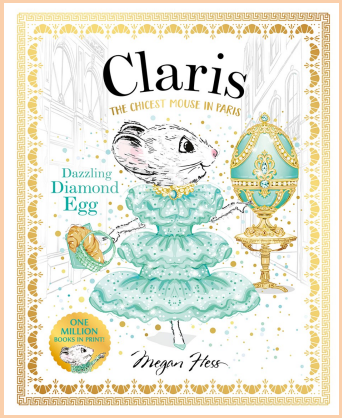


Claris: Holiday Heist
9781761213243
$14.99 | Board Book



Claris: Holiday Heist
9781760504953
$19.99 | Hardcover

9 781761 216213



Claris: Dazzling Diamond Egg

Claris #9

Megan Hess

October 2025
9781761215193
$19.99 | Hardcover
48 Pages | 9¼ × 11¼ in
Full-color Illustrations

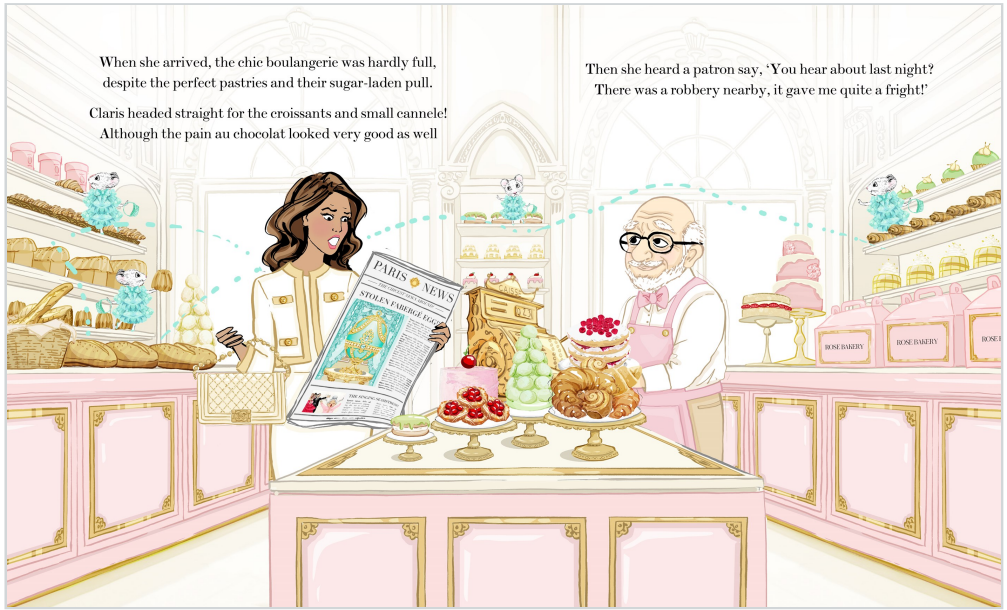
In her latest adventure in Paris, Claris must find a missing Fabergé egg with her best friend, Monsieur! From the bestselling and beloved picture-book series about courage, friendship and a stylish little mouse.

Compassion is always in fashion in this beloved series by acclaimed children's author and fashion illustrator Megan Hess. These stunning stories are told in delightful rhyme and feature an abundance of adorable animal characters.

Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Beloved Claris series:** The gorgeous, bestselling Claris picture books explore the adventures of an adorable, stylish mouse who follows her fashion dreams to Paris and spreads kindness everywhere she goes.
- **One million books in print:** Children's author and acclaimed fashion illustrator Megan Hess is a publishing phenomenon. Her picture books are beloved worldwide with children and fashion-aficionados alike.
- **Great message:** Despite the glitz and glamour of Megan Hess's artwork style, the Claris books prove that kindness and compassion are always in fashion.
- **Beautiful gift:** this sumptuous hardback picture book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!





[View on Edelweiss]

Also Available

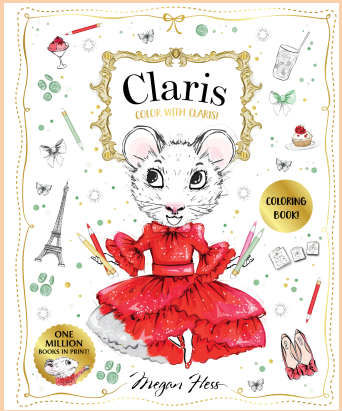


Claris: Magnificent Mess
9781761210891
$19.99 | Hardcover



The Curious Crown
9781761212673
$19.99 | Hardcover

9 781761 215193



Color with Claris!

A Claris: The Chicest Mouse in Paris Activity Book

Megan Hess

October 2025
9781761216039
$6.99 | Paperback
48 Pages | 9¼ × 11¼ in
B&W Illustrations

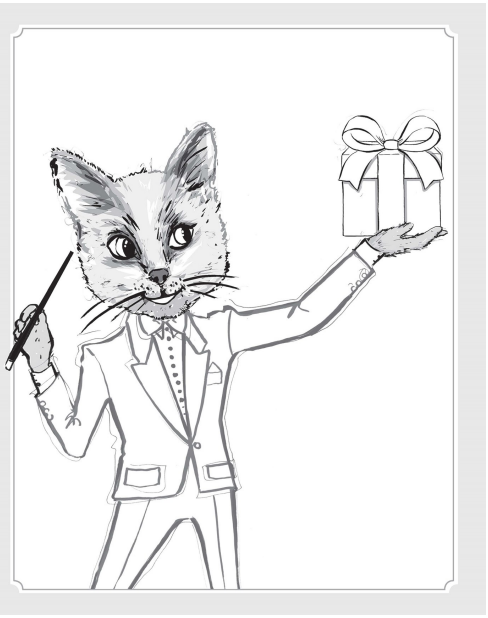
It's time to be just like Claris and design your chicest outfits!

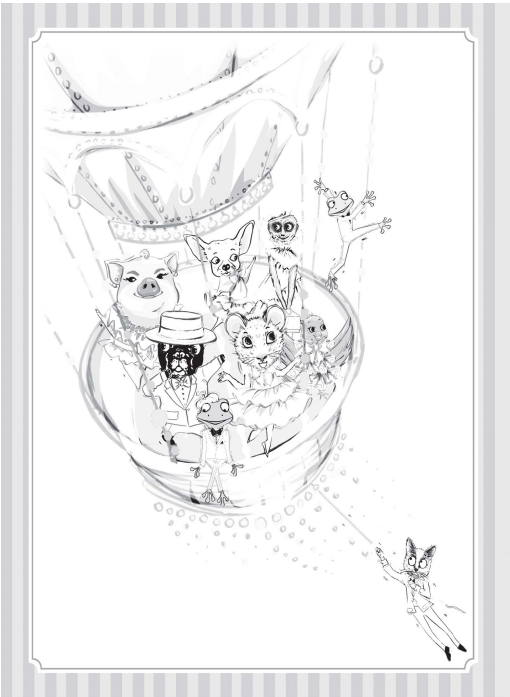
Enjoy over 40 pages of coloring fun with Claris and her friends!

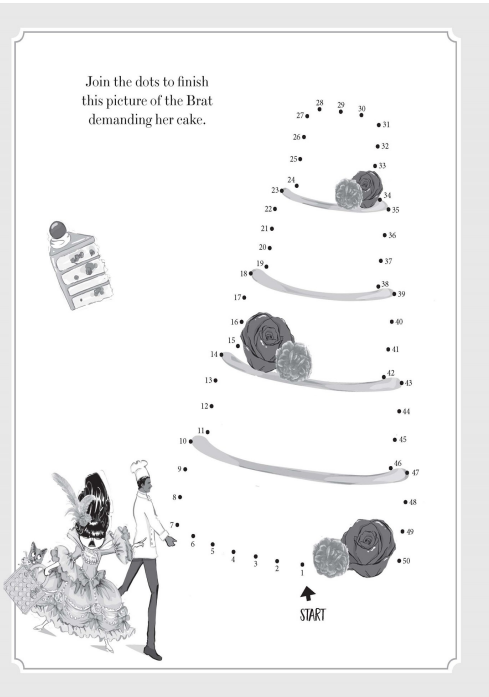
Megan Hess is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co. Her children's books include the beloved *Claris: The Chicest Mouse in Paris* and *Young Queens* series, which have more than a million copies in print and are published in ten languages.

- **Beloved Claris series:** The gorgeous, bestselling Claris picture books explore the adventures of an adorable, stylish mouse who follows her fashion dreams to Paris and spreads kindness everywhere she goes.
- **One million books in print:** Children's author and acclaimed fashion illustrator Megan Hess is a publishing phenomenon. Her picture books are beloved worldwide with children and fashion-aficionados alike.
- **Beautiful gift:** This giftable coloring book features dot-to-dot and craft activities alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!



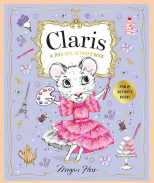






[View on Edelweiss]

Also Available

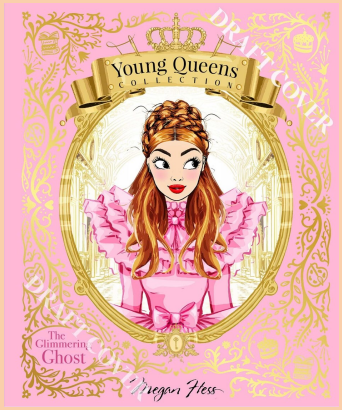


Claris: A Très Chic Activity Book Volume #1
9781760508951
$9.99 | Paperback



Claris: A Très Chic Activity Book Volume #2
9781761210914
$9.99 | Paperback

9 781761 216039



The Glimmering Ghost

Young Queens #4

Megan Hess

December 2025
9781761215216
$19.99 | Hardcover
40 Pages | 9¼ × 11¼ in
Full-color Illustrations

From the creator of the bestselling Claris series comes this enchanting new fairytale about a girl who dreams of flying … and discovers that when you find friendship, your heart will soar!

While she tends to the royal roses, young Coco Blair daydreams about flying like a bird—and making a friend. But first, she'll have to solve the mystery of the ghost that's haunting the palace. Who could it be—and why can only Coco see her? And why does the ghost insist Coco can fly?

Megan Hess is the author and illustrator of the beloved *Claris* and *Young Queens* series for children. She is published in ten languages worldwide and there are more than two million copies of her books in print for children and adults. Megan is an acclaimed art director and illustrator who works with some of the most prestigious designers and luxury brands around the world, such as Chanel, Dior, Cartier, Prada, Fendi, Louis Vuitton and Tiffany & Co.

- **Bestselling creator:** From the author of the beloved *Claris* and *World of Claris* series comes this stunning fairytale series about girls coming into their own magical powers.
- **Every girl has a queen inside:** Why aspire to be a princess when you could be a queen instead? A queen's power is in her intelligence, her independence and her kindness, rather than her beauty.
- **A joy to read aloud**: Warm, easy rhyming prose makes this picture book a joy to read aloud. And the ending brings a delightful twist that readers won't see coming!
- **Beautiful gift:** this sumptuous hardback picture book features gilt-edged pages and a foil finish alongside Megan's stunning illustrations. Destined to delight fashion-obsessed readers of all ages!





[View on Edelweiss]

Also Available

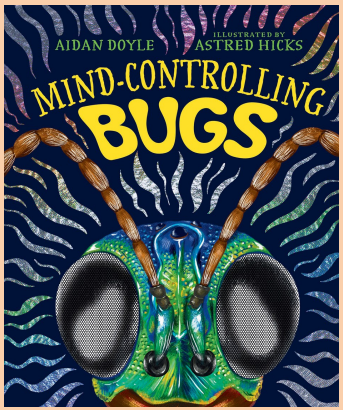


The Velvet Messenger
9781761212666
$19.99 | Hardcover



The Curious Crown
9781761212673
$19.99 | Hardcover

9 781761 215216



View on Edelweiss

Mind-controlling Bugs

Aidan Doyle, Illustrated by Astred Hicks

July 2025
9781741179187
$22.99 | Hardcover
48 Pages | 8¼ × 10¼ in
Full-color Illustrations

***Mind-Controlling Bugs* is an eye-opening nonfiction book for kids ages 6 and up that dives into the fascinating world of parasites!**

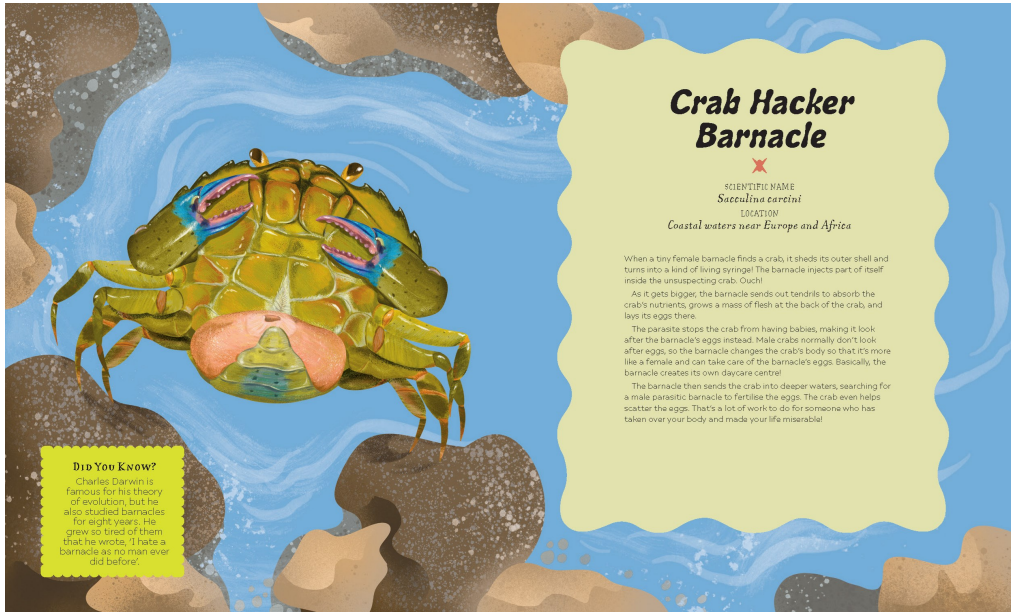
Ever wondered what it's like to be on the menu for a predator and not even feel an urge to escape? It sounds pretty terrifying, but that's exactly what happens to a cockroach when it's stung by a jewel wasp! This beautiful but dangerous invader turns its host into a real-life zombie, controlling its mind and leading it to its doom. Poor cockroach!

But not all parasites are sinister—some actually help farmers protect their crops from pests. In this book, you'll explore the weird and wonderful world of parasitic bugs. With an engaging writing style, author Aidan Doyle introduces 20 different insect species that have the incredible ability to control the minds of other creatures, revealing how they do it and why. Packed with amazing science facts and stunning illustrations by Astred Hicks, the skin-crawling *Mind-Controlling Bugs* is sure to intrigue and entertain, and might just make you see cockroaches in a new light. Who knows? You might end up feeling a bit sorry for them!

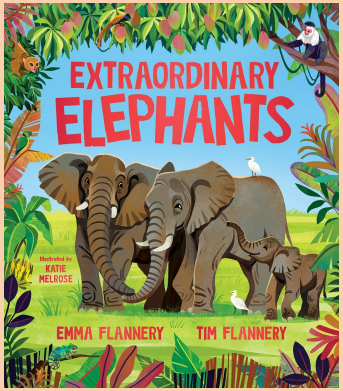
Aidan Doyle is a writer and computer programmer from Melbourne. His articles and short fiction have been published in *The Age*, *Nature*, *Voiceworks*, *The School Magazine* and *Cosmos*. He has been a finalist for the World Fantasy Award and the Aurealis Award. His interest in parasitic critters began after he learned there were real insects which had inspired the movie *Alien*.

- Cover finishes include a holographic foil base showing through cut outs and reflecting through the CMYK printing. It will also feature spot UV and embossing.
- Surprisingly, there aren't many comparative titles for older children. This book builds on kids' love of bug books and is aimed at those seeking to venture further.





9 781741 179187



Extraordinary Elephants

Tim Flannery and Emma Flannery, Illustrated by Katie Melrose

August 2025
9781761211713
$18.99 | Hardcover
32 Pages | 9¼ × 11¾ in
Full-color Illustrations



Explore the extraordinary world of elephants!

Have you heard about their excellent memory or their adorable sense of humor? Did you know that they actually walk on their tippy toes? And wait till you see who their cousins are—you're in for a surprise!

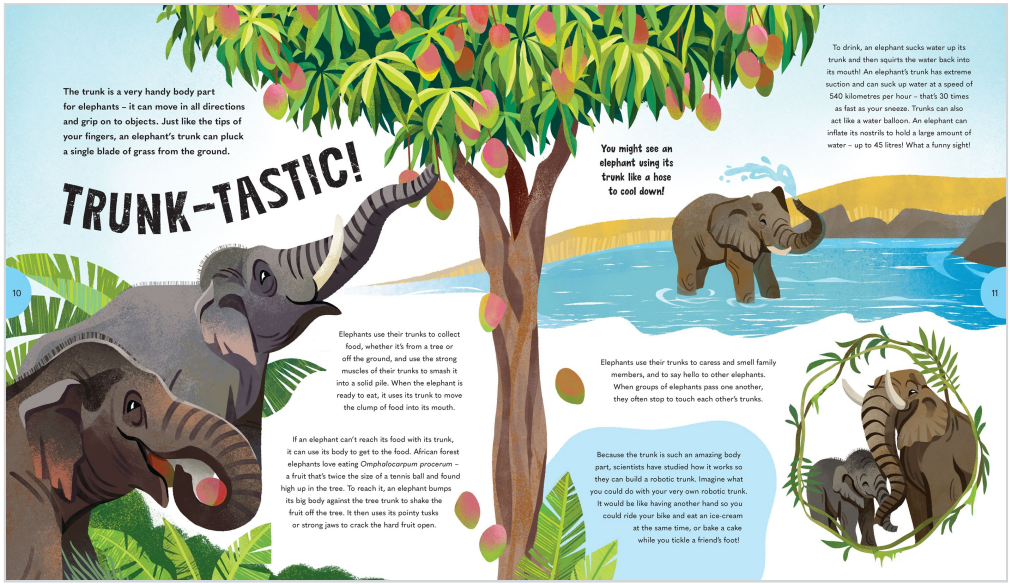
Come along on an exciting expedition with the world-renowned scientist and explorer Tim Flannery and his daughter Emma as they spotlight these wonderful creatures.

Professor Tim Flannery is one of the world's leading scientists, explorers and conservationists. He has held positions in renowned institutions, including Visiting Chair in Australian Studies at Harvard University. He has published more than 30 books.

Emma Flannery is a scientist and writer. With postgraduate experience in geology, chemistry and paleontology, Emma's research and writing has been published in scientific journals, children's books and museum-based adult education tours.

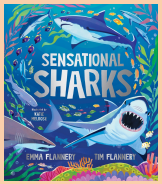
Katie Melrose was born and raised along the Southern Californian coast. After graduating with a BFA in illustration from California State University of Fullerton, she quickly delved into illustrating books.

- **Written by real-life explorer:** World-renowned scientist Professor Tim Flannery has discovered 75 new species.
- **Bestselling backlist:** The best-selling *Explore Your World* series has sold over 85,000 copies and published into nine territories.
- **Gorgeous design:** With shimmering gold foil, grain lamination, and large-format, full-color illustrations, this gifty picture book is perfect for sharing with young nature enthusiasts.



[View on Edelweiss]

Also Available



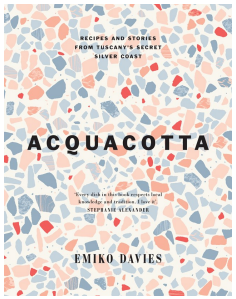
Sensational Sharks
9781761211706
$18.99 | Hardcover

9 781761 211713

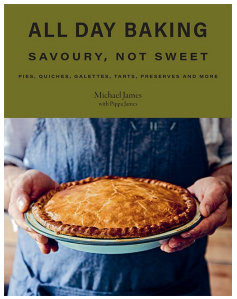


Backlist

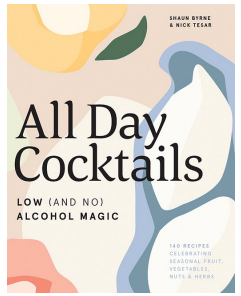
Food & Drink



Acquacotta
Emiko Davies
$40.00 | Hardcover
9781743799253



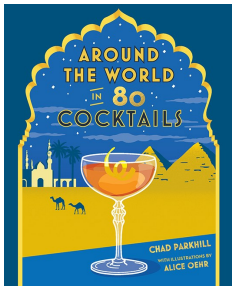
All Day Baking
Michael James and Pippa James
$35.00 | Hardcover
9781743796993



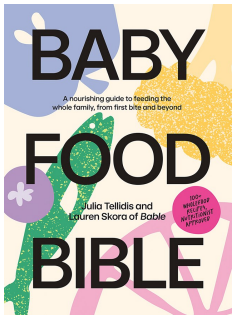
All Day Cocktails
Shaun Byrne and Nick Tesar
$24.99 | Hardcover
9781743795248



Around Our Table
Sara Forte
$40.00 | Hardcover
9781958417263



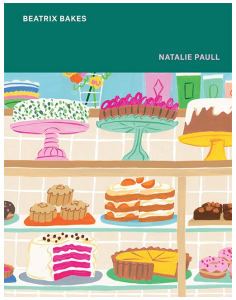
Around the World in 80 Cocktails
Chad Parkhill, Illustrated by Alice Oehr
$22.99 | Hardcover
9781741175189



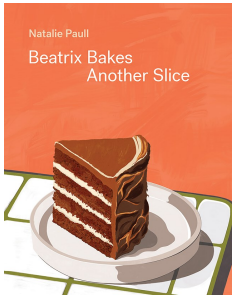
Baby Food Bible
Julia Tellidis and Lauren Skora
$34.99 | Hardcover
9781761450303



BBQ Companion
Ben O'Donoghue
$35.00 | Hardcover
9781761450235



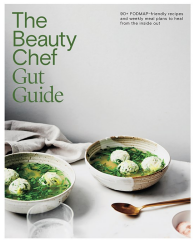
Beatrix Bakes
Natalie Paull
$35.00 | Hardcover
9781743795255



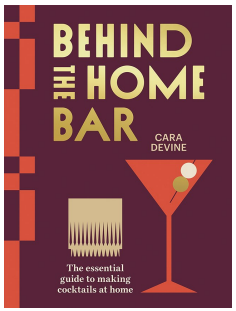
Beatrix Bakes: Another Slice
Natalie Paull
$35.00 | Hardcover
9781743797761



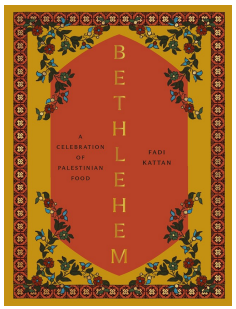
The Beauty Chef
Carla Oates
$38.00 | Hardcover
9781761451140



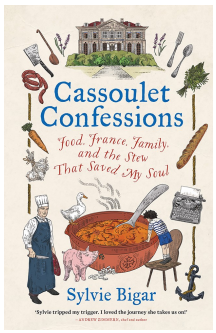
The Beauty Chef Gut Guide
Carla Oates
$29.99 | Hardcover
9781761451157



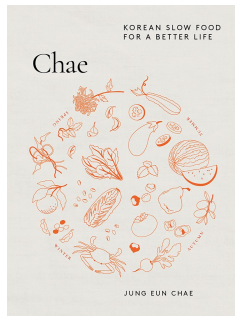
Behind the Home Bar
Cara Devine
$26.99 | Hardcover
9781761450808



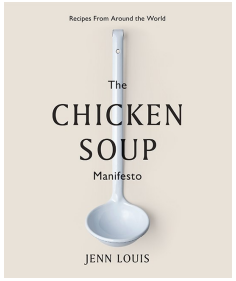
Bethlehem
Fadi Kattan
$40.00 | Hardcover
9781958417287



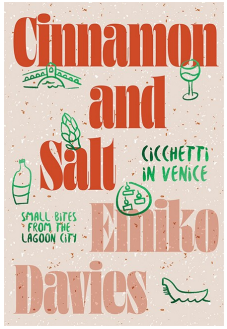
Cassoulet Confessions
Sylvie Bigar
$24.99 | Hardcover
9781743797969



Chae
Jung Eun Chae
$40.00 | Hardcover
9781743798805



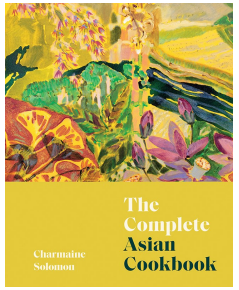
The Chicken Soup Manifesto
Jenn Louis
$29.99 | Hardcover
9781743795682



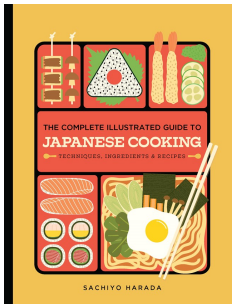
Cinnamon and Salt: Cicchetti in Venice
Emiko Davies
$29.99 | Hardcover
9781743797310



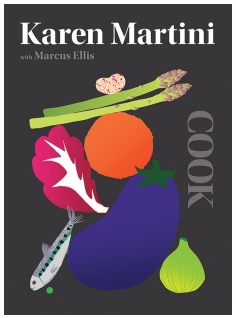
The Cocktail Garden
Adriana Picker, Text by Ed Loveday
$19.99 | Hardcover
9781743792858



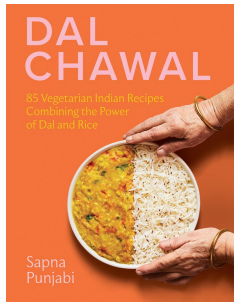
The Complete Asian Cookbook
Charmaine Solomon
$50.00 | Hardcover
9781743799734



The Complete Illustrated Guide to Japanese Cooking
Sachiyo Harada
$45.00 | Hardcover
9781958417911



COOK
Karen Martini
$65.00 | Hardcover
9781743794494



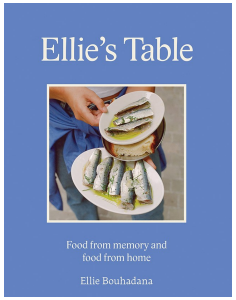
Dal Chawal
Sapna Punjabi
$35.00 | Hardcover
9781958417232



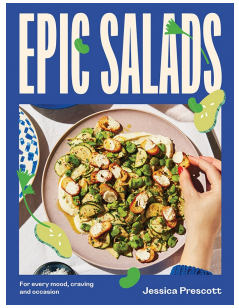
Desi Bakes
Hetal Vasavada
$35.00 | Hardcover
9781958417317



The Dinner Party
Martin Benn and Vicki Wild
$42.00 | Hardcover
9781743798966



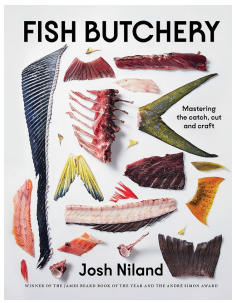
Ellie's Table
Ellie Bouhadana
$40.00 | Hardcover
9781743798751



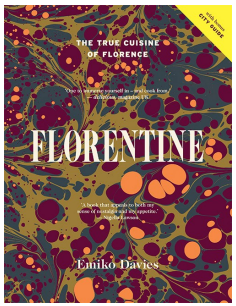
Epic Salads
Jessica Prescott
$34.99 | Hardcover
9781743799758



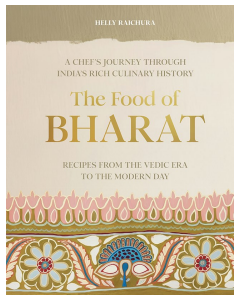
Finding Fire
Lennox Hastie
$40.00 | Hardcover
9781743797327



Fish Butchery
Josh Niland
$42.00 | Hardcover
9781743799192



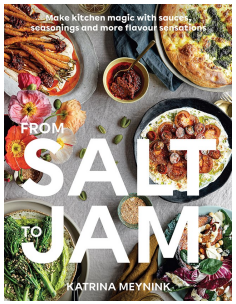
Florentine
Emiko Davies
$32.99 | Hardcover
9781743796764



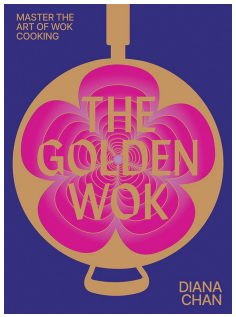
The Food of Bharat
Helly Raichura
$42.00 | Hardcover
9781743798799



French Kitchen Lessons
Cat Bude
$40.00 | Hardcover
9781958417393



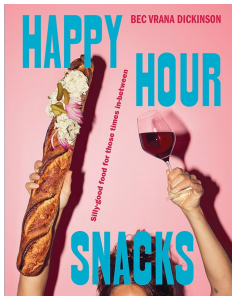
From Salt to Jam
Katrina Meynink
$32.99 | Flexibound
9781743798904



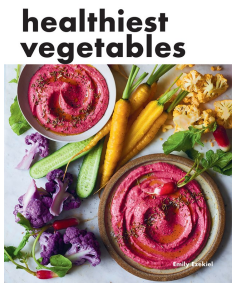
The Golden Wok
Diana Chan
$35.00 | Hardcover
9781743799697



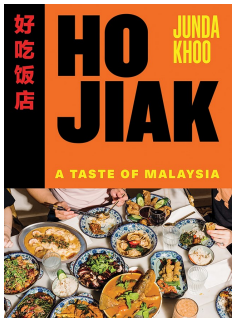
Good Food Outdoors
Katy Holder
$14.99 | Flexibound
9781741177688



Happy Hour Snacks
Bec Vrana Dickinson
$24.99 | Hardcover
9781743799970



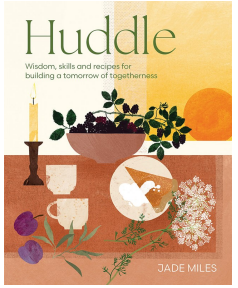
Healthiest Vegetables
Emily Ezekiel
$25.00 | Paperback - with flaps
9781958417515



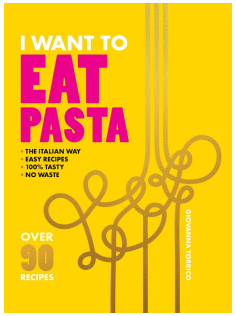
Ho Jiak
Junda Khoo
$40.00 | Hardcover
9781743799352



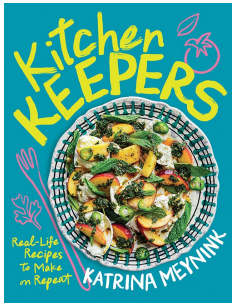
Home Harvest
Bridie Cotter and Tom Gaunt, Illustrated by Edith Rewa
$22.99 | Cards
9781743798188



Huddle
Jade Miles
$35.00 | Hardcover
9781761450587



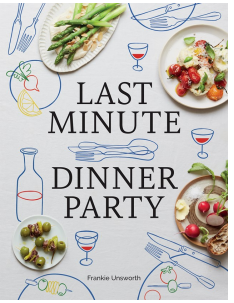
I Want to Eat Pasta
Giovanna Torrico
$25.00 | Flexibound
9781958417805



Kitchen Keepers
Katrina Meynink
$32.99 | Flexibound
9781761450655



Last Minute Brunch Party
Amelia Wasiliev
$35.00 | Hardcover
9781958417768



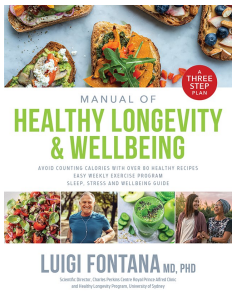
Last Minute Dinner Party
Frankie Unsworth
$35.00 | Hardcover
9781958417454



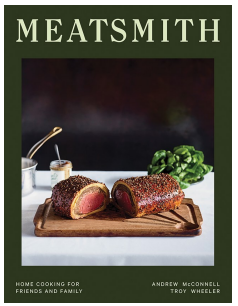
Lunch Well
Fern Green
$30.00 | Hardcover
9781958417782



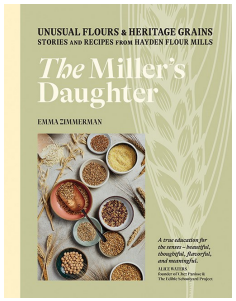
Malta
Simon Bajada
$36.99 | Hardcover
9781743798812



Manual of Healthy Longevity & Wellbeing
Luigi Fontana
$27.99 | Paperback
9781743796825



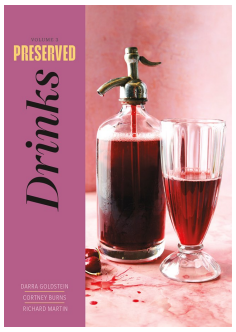
Meatsmith
Andrew McConnell and Troy Wheeler
$40.00 | Hardcover
9781743799024



The Miller's Daughter
Emma Zimmerman
$29.99 | Hardcover
9781743797105

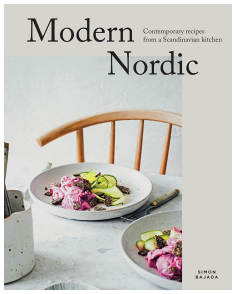


On Sundays
Dave Verheul
$35.00 | Hardcover
9781743799093



Preserved: Drinks
Darra Goldstein, Cortney Burns and Richard Martin
$22.00 | Hardcover
9781958417133

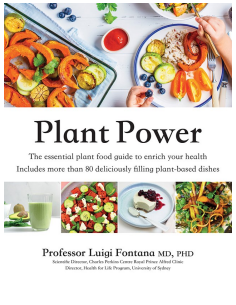
The Path to Longevity
Luigi Fontana
$25.99 | Paperback
9781743795965



Modern Nordic
Simon Bajada
$35.00 | Hardcover
9781761451232



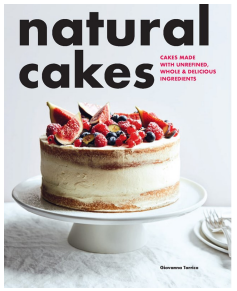
Pakistan
Maryam Jillani
$40.00 | Hardcover
9781958417416



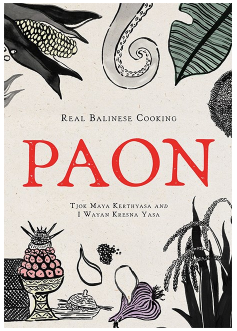
Plant Power
Luigi Fontana
$24.99 | Paperback
9781761450884



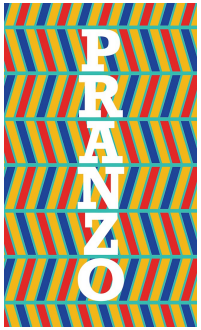
Preserved: Fruit
Darra Goldstein, Cortney Burns and Richard Martin
$22.00 | Hardcover
9781958417119



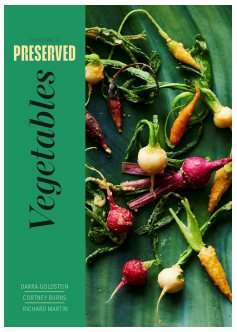
Natural Cakes
Giovanna Torrico
$25.00 | Paperback - with flaps
9781958417539



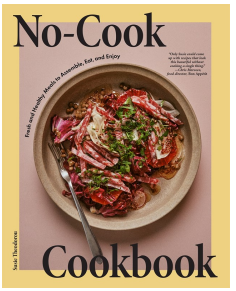
Paon
Tjok Maya Kerthyasa and I Wayan Kresna Yasa
$40.00 | Hardcover
9781743797532



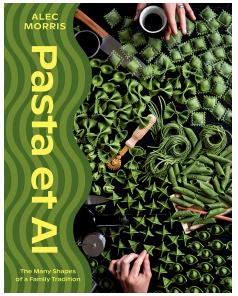
Pranzo
Guy Mirabella
$42.00 | Hardcover
9781761450907



Preserved: Vegetables
Darra Goldstein, Cortney Burns and Richard Martin
$22.00 | Hardcover
9781958417157



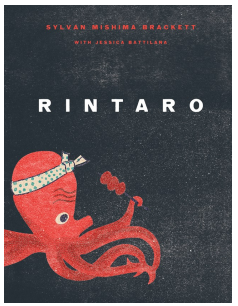
No-Cook Cookbook
Susie Theodorou
$30.00 | Hardcover
9781958417553



Pasta et Al
Alec Morris
$35.00 | Hardcover
9781743799000



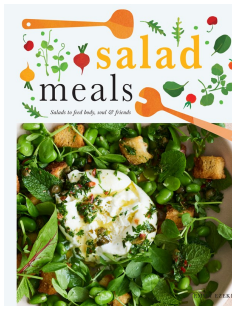
Preserved: Condiments
Darra Goldstein, Cortney Burns and Richard Martin
$22.00 | Hardcover
9781958417218



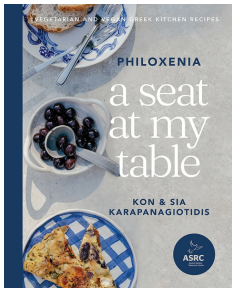
Rintaro
Sylvan Mishima Brackett and Jessica Battilana
$40.00 | Hardcover
9781958417003



Road Trip Cooking
The Holy Kauw Company
$24.99 | Paperback
9781741177374



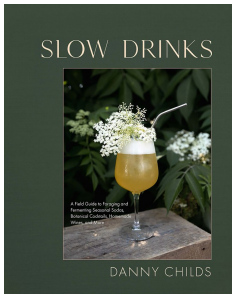
Salad Meals
Emily Ezekiel
$29.99 | Hardcover
9781958417478



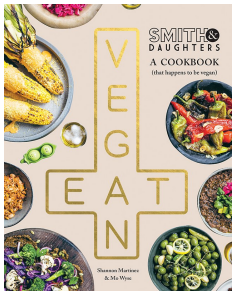
A Seat at My Table: Philoxenia
Kon Karapanagiotidis
$35.00 | Hardcover
9781743799246



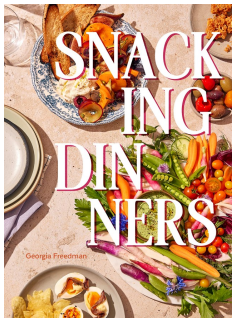
Sicily, My Sweet
Victoria Granof
$35.00 | Hardcover
9781958417492



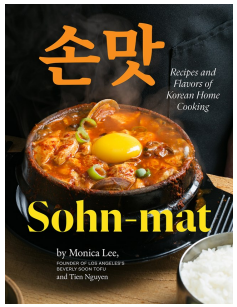
Slow Drinks
Danny Childs
$32.00 | Hardcover
9781958417300



Smith & Daughters: A Cookbook (That Happens to be Vegan)
Shannon Martinez and Mo Wyse
$29.99 | Flexibound
9781743799086



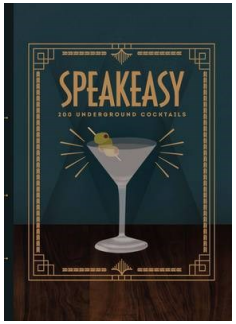
Snacking Dinners
Georgia Freedman
$30.00 | Hardcover
9781958417706



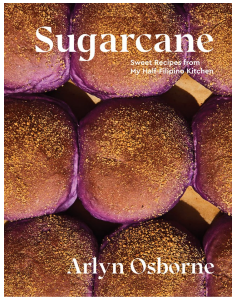
Sohn-mat
Monica Lee
$35.00 | Hardcover
9781958417034



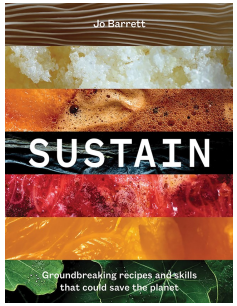
Soup Meals
Emily Ezekiel
$29.99 | Hardcover
9781958417614



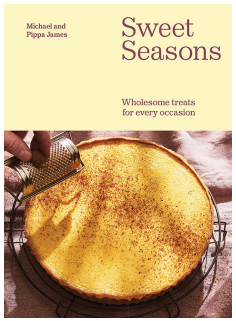
Speakeasy
Benny Roff
$22.99 | Hardcover
9781743790106



Sugarcane
Arlyn Osborne
$35.00 | Hardcover
9781958417249



Sustain
Jo Barrett
$40.00 | Hardcover
9781743798843



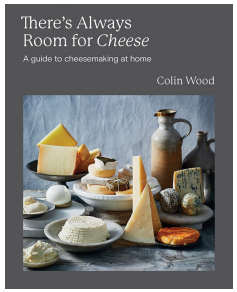
Sweet Seasons
Michael James and Pippa James
$38.00 | Hardcover
9781743799444



Take One Fish
Josh Niland
$40.00 | Hardcover
9781743796634



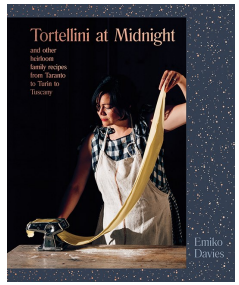
Tarts Anon
Gareth Whitton and Catherine Way
$35.00 | Hardcover
9781743799314



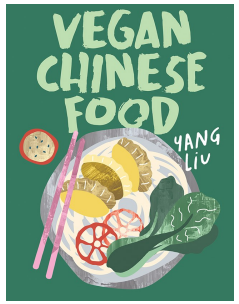
There's Always Room for Cheese
Colin Wood
$38.00 | Hardcover
9781743798768



Tiny Kitchen Feast
Natalie Rodriguez
$26.99 | Paperback - with flaps
9781741178814



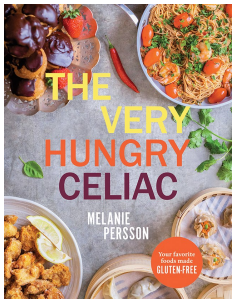
Tortellini at Midnight
Emiko Davies
$35.00 | Hardcover
9781743794531



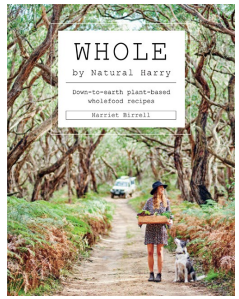
Vegan Chinese Food
Yang Liu and Katharina Pinczolits
$32.99 | Hardcover
9781743799369



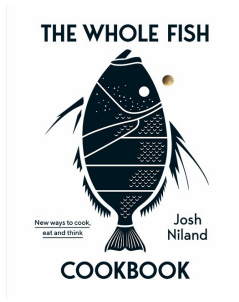
Vegan Italian Food
Shannon Martinez
$29.99 | Hardcover
9781743796511



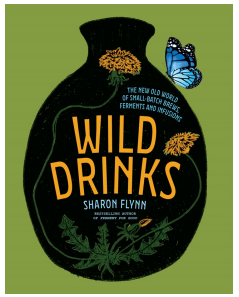
The Very Hungry Celiac
Melanie Persson
$35.00 | Hardcover
9781761451423



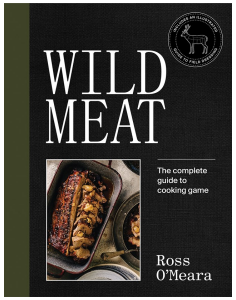
Whole
Harriet Birrell
$35.00 | Hardcover
9781743795163



The Whole Fish Cookbook
Josh Niland
$40.00 | Hardcover
9781743795538



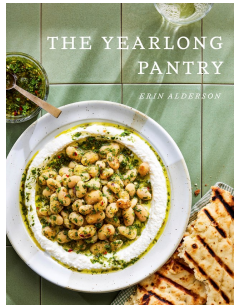
Wild Drinks
Sharon Flynn
$29.99 | Hardcover
9781743796115



Wild Meat
Ross O'Meara
$35.00 | Hardcover
9781743796405

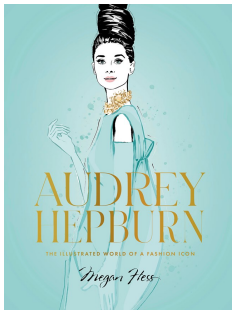


World Cocktail Adventures
Loni Carr and Brett Gramse
$22.99 | Hardcover
9781741177954

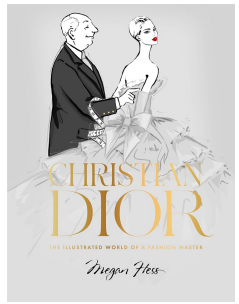


The Yearlong Pantry
Erin Alderson
$35.00 | Hardcover
9781958417430

Fashion & Beauty



Audrey Hepburn
Megan Hess
$35.00 | Hardcover
9781743798362



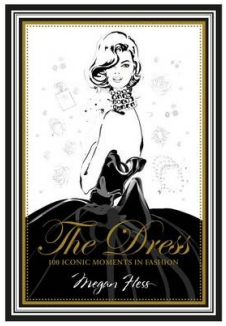
Christian Dior
Megan Hess
$35.00 | Hardcover
9781743797266



Coco Chanel
Megan Hess
$26.99 | Hardcover
9781743790663



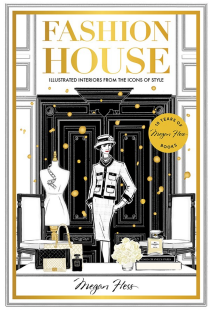
Coco Chanel Special Edition
Megan Hess
$35.00 | Hardcover
9781743797440



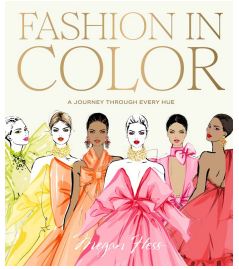
The Dress
Megan Hess
$24.95 | Hardcover
9781742708232



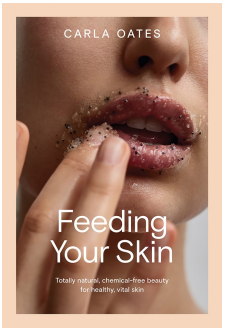
Elegance: The Beauty of French Fashion
Megan Hess
$24.99 | Hardcover
9781743794425



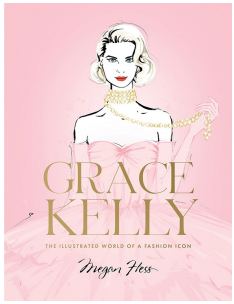
Fashion House Special Edition
Megan Hess
$26.99 | Hardcover
9781743799628



Fashion in Color
Megan Hess
$45.00 | Hardcover
9781743797365



Feeding Your Skin
Carla Oates
$16.99 | Hardcover
9781761450624



Grace Kelly
Megan Hess
$35.00 | Hardcover
9781743798416



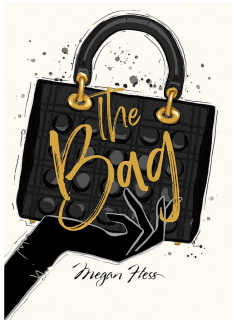
Iconic: The Masters of Italian Fashion
Megan Hess
$24.99 | Hardcover
9781743794371



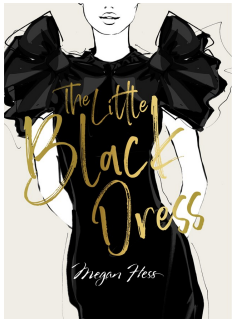
London: Through a Fashion Eye
Megan Hess
$35.00 | Hardcover
9781743799642



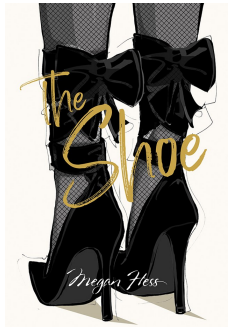
Megan Hess: Perfume
Megan Hess
$22.99 | Hardcover
9781761451546



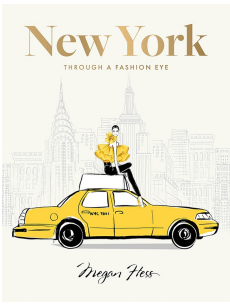
Megan Hess: The Bag
Megan Hess
$22.99 | Hardcover
9781743797372



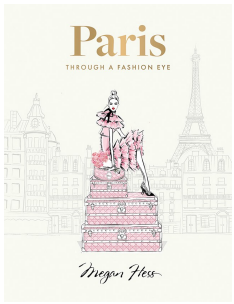
Megan Hess: The Little Black Dress
Megan Hess
$19.99 | Hardcover
9781743797358



Megan Hess: The Shoe
Megan Hess
$22.99 | Hardcover
9781743797389



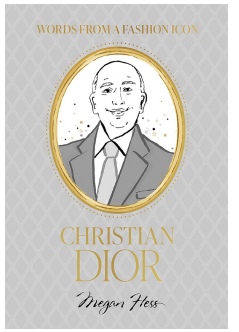
New York: Through a Fashion Eye
Megan Hess
$35.00 | Hardcover
9781743799604



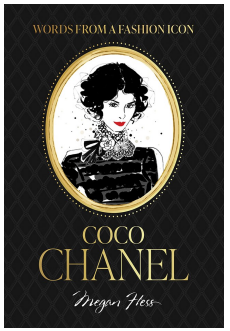
Paris: Through a Fashion Eye
Megan Hess
$35.00 | Hardcover
9781743799598



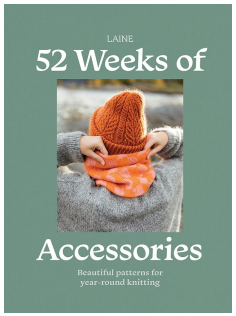
Timeless
Hayley Edwards-Dujardin
$50.00 | Hardcover
9781958417683



Words from a Fashion Icon: Christian Dior
Megan Hess
$19.99 | Hardcover
9781761451348



Words from a Fashion Icon: Coco Chanel
Megan Hess
$19.99 | Hardcover
9781761451331



52 Weeks of Accessories
Laine
$26.99 | Paperback - with flaps
9781761451317



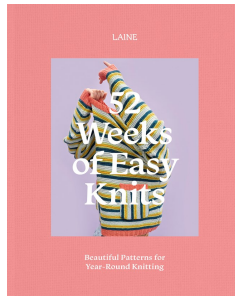
52 Weeks of Socks, Vol. II
Laine
$26.99 | Paperback
9781761450297



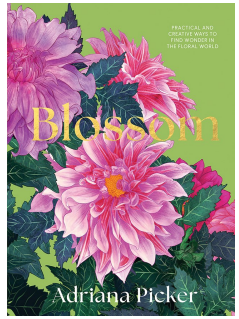
The Dream Clean
Chantel Mila
$19.99 | Paperback
9780645624526



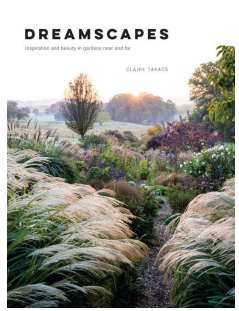
Words from a Fashion Icon: Guccio Gucci
Megan Hess
$19.99 | Hardcover
9781761451362



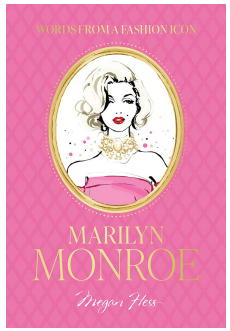
52 Weeks of Easy Knits
Laine
$26.99 | Paperback - with flaps
9781743799703



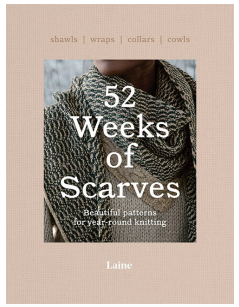
Blossom
Adriana Picker
$29.99 | Hardcover
9781743798638



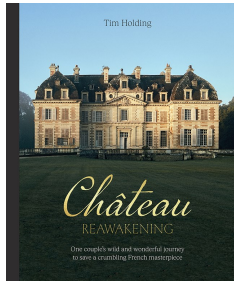
Dreamscapes
Claire Takacs
$50.00 | Hardcover
9781743793527



Words from a Fashion Icon: Marilyn Monroe
Megan Hess
$19.99 | Hardcover
9781761451355



52 Weeks of Scarves
Laine
$24.99 | Paperback - with flaps
9781743798515



Chateau Reawakening
Tim Holding
$50.00 | Hardcover
9781743798867



Everyday Permaculture
Anna Matilda
$29.99 | Flexibound
9781741179033

Craft, Home & Garden



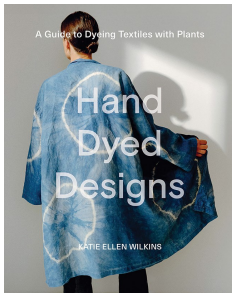
52 Weeks of Socks
Laine
$24.99 | Paperback - with flaps
9781743797563



Crochet Crush
Molla Mills and Laine
$24.99 | Paperback - with flaps
9781743798980



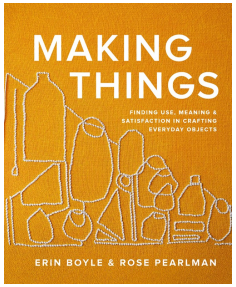
Green
Jason Chongue
$22.99 | Hardcover
9781743799741



Hand Dyed Designs
Katie Ellen Wilkins
$26.00 | Hardcover
9781761450365



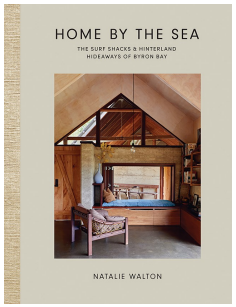
Japanese Paper Craft
Aya Nagaoka
$22.00 | Paperback - with flaps
9781958417652



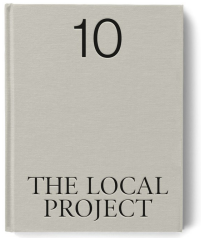
Making Things
Erin Boyle and Rose Pearlman
$35.00 | Hardcover
9781958417270



Piece by Piece
Lauren MacDonald
$26.99 | Paperback - with flaps
9781761450341



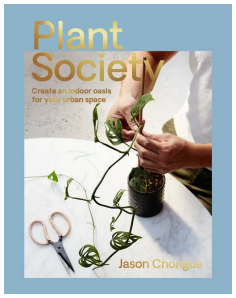
Home by the Sea
Natalie Walton
$45.00 | Hardcover
9781743798256



The Local Project
The Local Project
$90.00 | Hardcover
9781761450891



Miniscapes
Clea Cregan
$19.99 | Hardcover
9781743796863



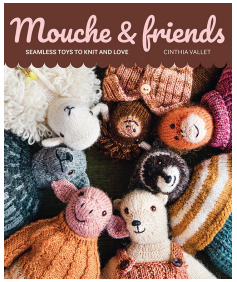
Plant Society
Jason Chongue
$24.99 | Flexibound
9781743793435



How to Play Your Best Golf
Nick O'Hern
$24.99 | Hardcover
9781743798041



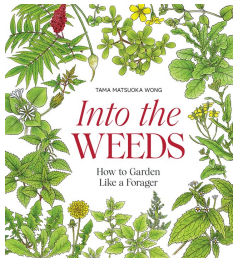
The Makers
Genevieve Rosen-Biller and Bed Threads
$45.00 | Hardcover
9781761450846



Mouche & Friends
Cinthia Vallet
$26.99 | Paperback - with flaps
9781761451621



Retreat
Lucy Glade-Wright
$40.00 | Hardcover
9781743798508



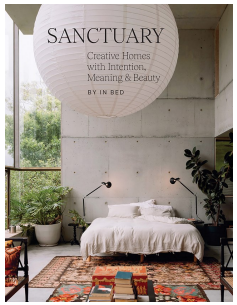
Into the Weeds
Tama Matsuoka Wong
$32.50 | Hardcover
9781958417256



Making Memories
Claudia Quintanilla
$26.99 | Paperback
9781761450396



New Coastal
Ingrid Weir
$45.00 | Hardcover
9781743799178



Sanctuary
In Bed
$42.00 | Hardcover
9781761450402



Sew It Yourself with DIY Daisy
Daisy Braid
$24.99 | Paperback - with flaps
9781743798201



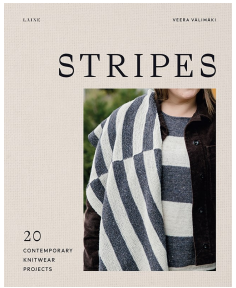
SOL
Nic Holden
$45.00 | Hardcover
9781743799277



Still
Natalie Walton
$45.00 | Hardcover
9781743795705



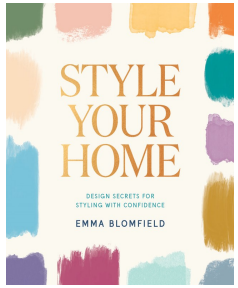
Strands of Joy
Laine and Anna Johanna
$19.99 | Paperback - with flaps
9781743798676



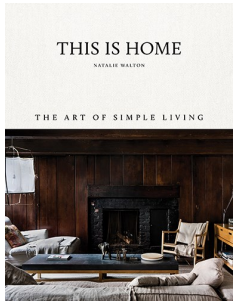
Stripes: 20 Contemporary Knitwear Projects
Veera Välimäki and Laine
$24.99 | Paperback - with flaps
9781743799017



Style: The Art of Creating a Beautiful Home
Natalie Walton
$45.00 | Hardcover
9781743797976



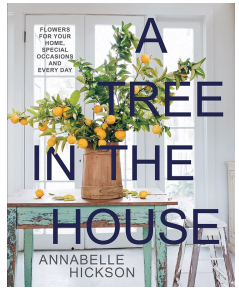
Style Your Home
Emma Blomfield
$27.99 | Hardcover
9781761450310



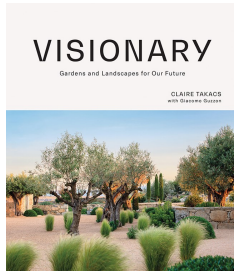
This Is Home
Natalie Walton
$45.00 | Hardcover
9781743793459



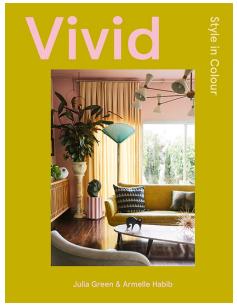
This Old Van
Carlene Duffy and Michael Duffy
$35.00 | Hardcover
9781741178043



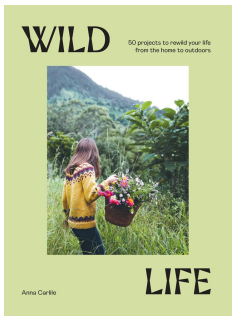
A Tree in the House
Annabelle Hickson
$35.00 | Hardcover
9781743799857



Visionary
Claire Takacs
$50.00 | Hardcover
9781743797624

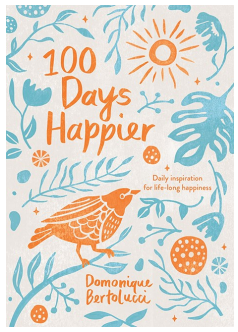


Vivid
Julia Green and Armelle Habib
$42.00 | Hardcover
9781743796504

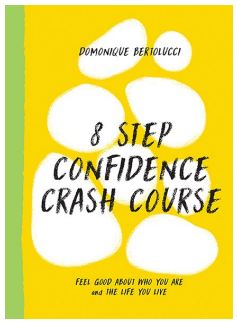


Wild Life
Anna Carlile
$24.99 | Hardcover
9781741178012

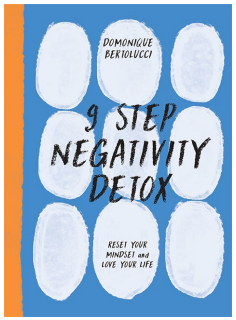
Self-Help & Inspiration



100 Days Happier
Domonique Bertolucci
$16.99 | Hardcover
9781743797129



8 Step Confidence Crash Course
Domonique Bertolucci
$22.99 | Hardcover
9781743798683

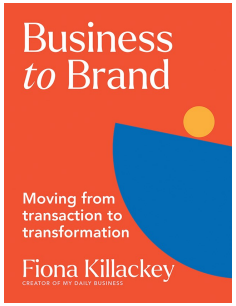


9 Step Negativity Detox

Domonique Bertolucci

$19.99 | Hardcover

9781743798034

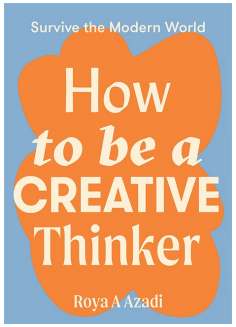


Business to Brand

Fiona Killackey

$24.99 | Flexibound

9781743799710

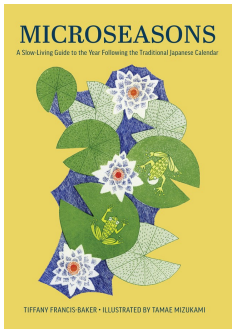


How to Be a Creative Thinker

Roya A Azadi

$14.99 | Flexibound

9781743797198

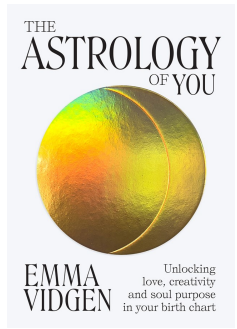


Microseasons

Tiffany Francis-Baker, Illustrated by Tamae Mizukami

$25.00 | Hardcover

9781958417959



The Astrology of You

Emma Vidgen

$22.99 | Hardcover

9781743798003



Creativity

Meredith Gaston Masnata

$22.99 | Hardcover

9781743799154



How to Start a Side Hustle

Kaylene Langford

$14.99 | Flexibound

9781743796726



The Motherhood Space

Gabrielle Nancarrow

$26.99 | Hardcover

9781743798546

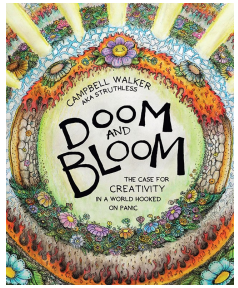


Be Here Now

Meredith Gaston Masnata

$26.99 | Hardcover

9781743799109

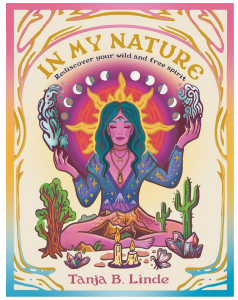


Doom and Bloom

Campbell Walker

$22.99 | Paperback

9781761450563



In My Nature

Tanja B. Linde

$24.99 | Hardcover

9781741178203

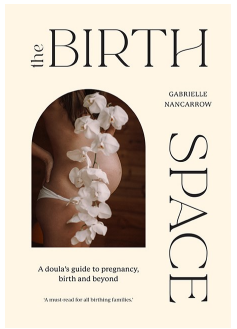


Nobody Really Has Their Sh*t Together

Luke John Matthew Arnold

$19.99 | Hardcover

9781743799956

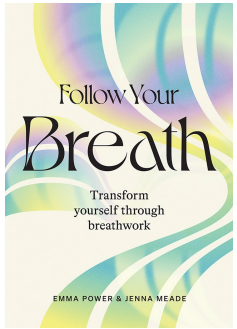


The Birth Space

Gabrielle Nancarrow

$24.99 | Hardcover

9781743796931

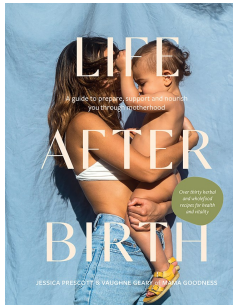


Follow Your Breath

Emma Power and Jenna Meade

$22.99 | Hardcover

9781743797952

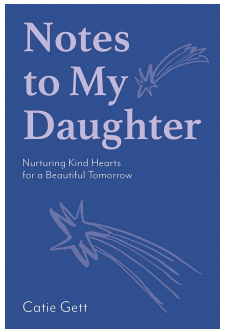


Life After Birth

Jessica Prescott and Vaughne Geary

$32.99 | Hardcover

9781743798195

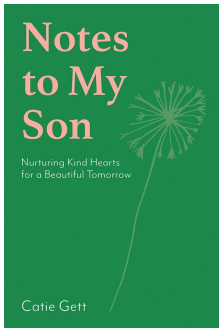


Notes to My Daughter

Catie Gett

$19.99 | Hardcover

9781743799888



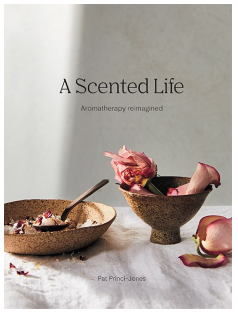
Notes to My Son
Catie Gett
$19.99 | Hardcover
9781743799895



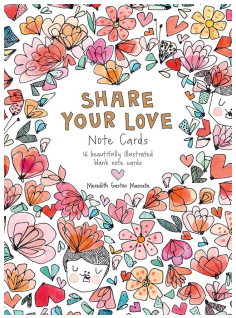
Rise and Shine: A Daily Ritual of Yoga, Meditation and Inspiration
Georgia Perry
$19.99 | Cards
9781743796894



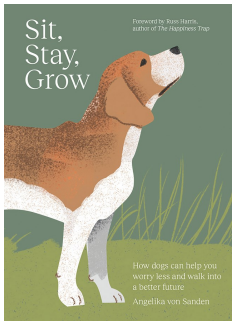
Saturn Return Survival Guide
Lisa Stardust, Illustrated by Emmy Lupin
$14.99 | Hardcover
9781743796641



A Scented Life
Pat Princi-Jones
$19.99 | Hardcover
9781743795958



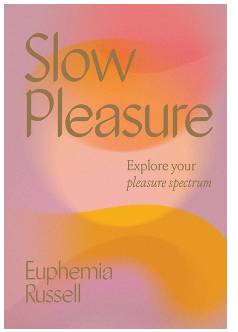
Share Your Love Note Cards
Meredith Gaston Masnata
$22.99 | Cards
9781743799376



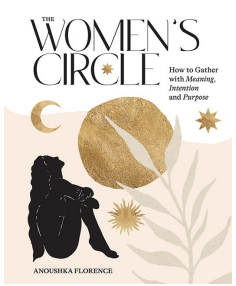
Sit, Stay, Grow
Angelika von Sanden
$22.99 | Hardcover
9781761451102



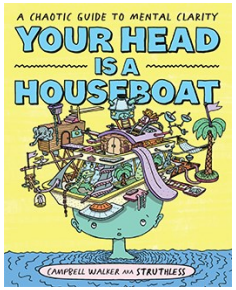
Slow
Meredith Gaston Masnata
$22.99 | Hardcover
9781743799161



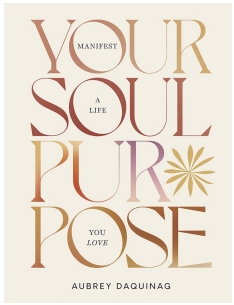
Slow Pleasure
Euphemia Russell
$19.99 | Hardcover
9781743796900



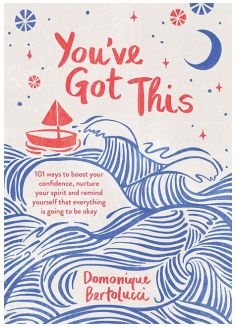
The Women's Circle
Anoushka Florence
$24.99 | Hardcover
9781743797488



Your Head is a Houseboat
Campbell Walker
$19.99 | Paperback
9781743797495



Your Soul Purpose
Aubrey Daquinag
$24.99 | Hardcover
9781743799901



You've Got This
Domonique Bertolucci
$14.99 | Hardcover
9781743796801

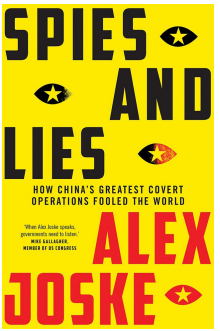
Narrative Non-Fiction



Caught In The Act
Shane Jenek
$26.95 | Hardcover
9780645240122

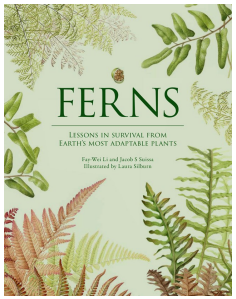


Kasey Chambers Just Don't Be a D**khead
Kasey Chambers
$27.99 | Paperback
9781761451027



Spies and Lies
Alex Joske
$22.99 | Paperback
9781743797990

Humor & Gift



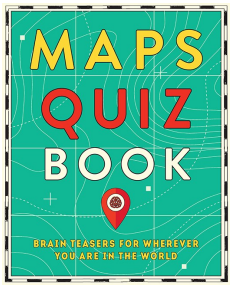
Ferns
Fay-Wei Li and Jacob S. Suissa
$45.00 | Hardcover
9781958417850



Lucky
Megan McKean
$19.99 | Hardcover
9781761450945



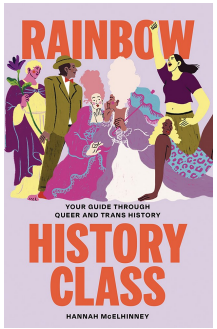
Mahjong
Nicole Wong
$25.00 | Hardcover
9781958417638



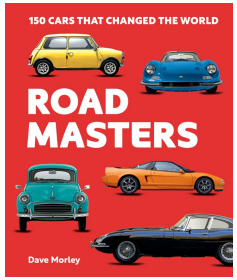
Maps Quiz Book
Hardie Grant Explore
$19.99 | Flexibound
9781741177251



Mindful Moments (US edition)
Emily O'Neill
$12.99 | Paperback
9781761450457



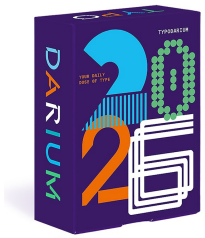
Rainbow History Class
Hannah McElhinney
$24.99 | Hardcover
9781743798348



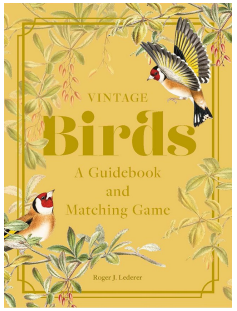
Road Masters
Dave Morley
$32.99 | Hardcover
9781741179170



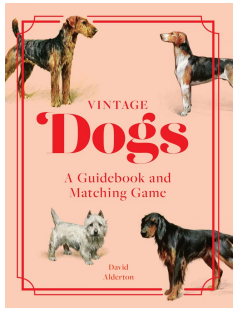
Typodarium
Lars Harmsen and Raban Ruddigkeit
$25.95 | Desk Calendar
9781958417973



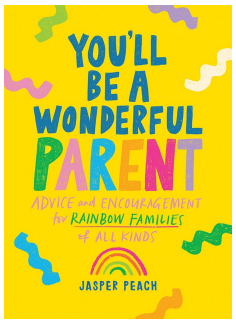
Typodarium 2026
Lars Harmsen and Raban Ruddigkeit
$25.95 | Desk Calendar
9781964786414



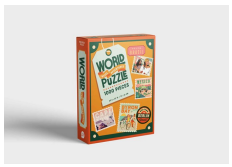
Vintage Birds
Roger J. Lederer
$29.95
9781958417676



Vintage Dogs
David Alderton
$30.00
9781958417829

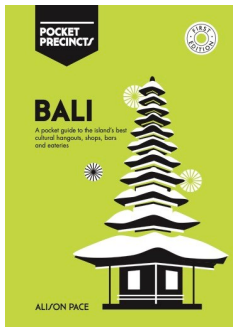


You'll Be a Wonderful Parent
Jasper Peach
$16.99 | Hardcover
9781743798614

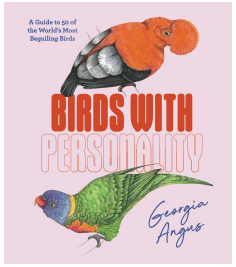


World Travel Adventures: 1000-Piece Puzzle
Loni Carr and Brett Gramse
$19.99 | Jigsaw Puzzle
9781741179392

Travel

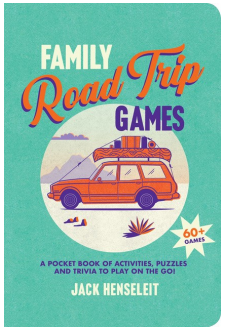


Bali Pocket Precincts
Alison Pace
$17.99 | Paperback
9781741176797



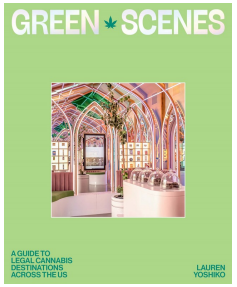
Birds with Personality
Georgia Angus
$22.99 | Hardcover
9781741178289





Family Road Trip Games
Jack Henseleit
$19.99 | Flexibound
9781741178784





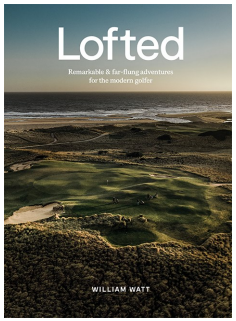
Green Scenes
Lauren Yoshiko
$29.99 | Paperback
9781741178883





Hello Sandwich Japan
Ebony Bizys
$29.99 | Paperback
9781741176841





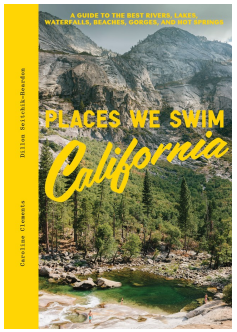
Lofted
William Watt
$35.00 | Hardcover
9781743796191





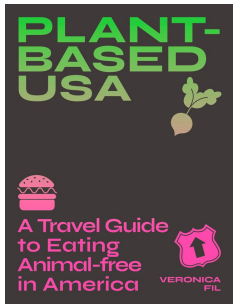
Mindfulness Travel Japan
Steve Wide and Michelle Mackintosh
$24.99 | Paperback
9781741177237





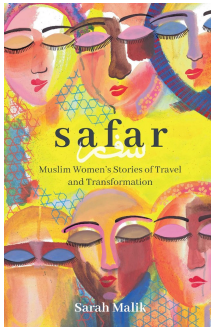
Places We Swim California
Caroline Clements and Dillon Seitchik-Reardon
$35.00 | Hardcover
9781741178296





Plant-based USA: A Travel Guide to Eating Animal-free in America
Veronica Fil
$29.99 | Paperback
9781741177336





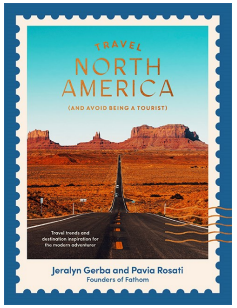
Safar: Muslim Women's Stories of Travel and Transformation
Sarah Malik
$19.99 | Hardcover
9781741177763





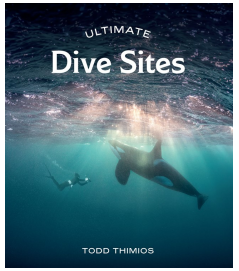
Train Japan
Steve Wide and Michelle Mackintosh
$24.99 | Paperback
9781741179156





Travel North America
Pavia Rosati and Jeralyn Gerba
$29.99 | Flexibound
9781741177497





Ultimate Dive Sites
Todd Thimios
$29.99 | Flexibound
9781741179026





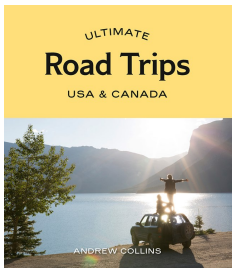
Ultimate Motorcycle Tours
Grant Roff
$29.99 | Flexibound
9781741177367





Ultimate Road Trips
Lee Atkinson
$29.99 | Flexibound
9781741176995





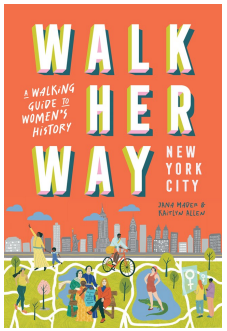
Ultimate Road Trips: USA & Canada
Andrew Collins
$35.00 | Flexibound
9781741177862



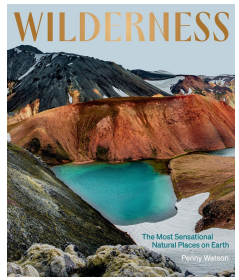


Ultimate Skiing & Snowboarding
Flip Byrnes
$35.00 | Flexibound
9781741178777



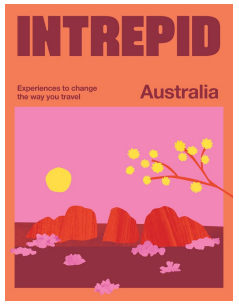


Walk Her Way New York City
Jana Mader and Kaitlyn Allen
$23.99 | Flexibound
9781741179309

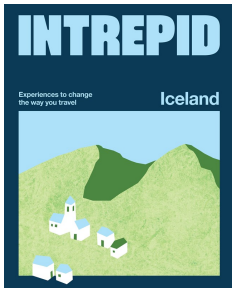


Wilderness: The Most Sensational Natural Places on Earth
Penny Watson
$36.99 | Hardcover
9781741178142

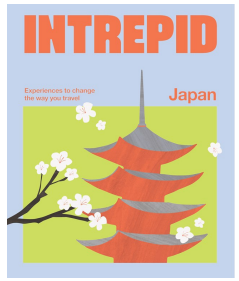
Intrepid



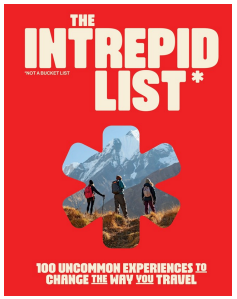
Intrepid Australia
Intrepid
$27.99 | Paperback
9781741179316



Intrepid Iceland
Intrepid
$24.99 | Paperback
9781741179330

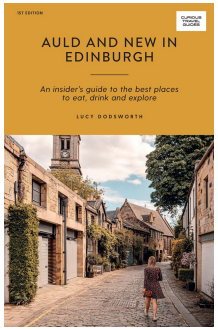


Intrepid Japan
Intrepid
$27.99 | Paperback
9781741179323

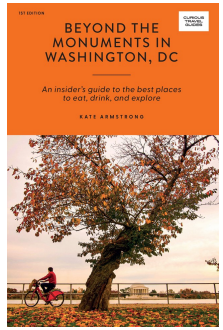


The Intrepid List
Intrepid
$29.99 | Hardcover
9781741179149

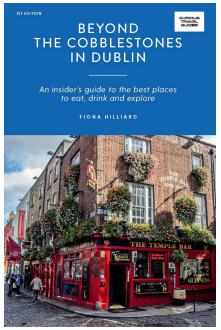
Curious Travel Guides



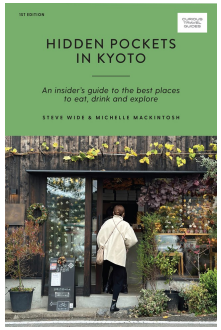
Auld and New in Edinburgh
Lucy Dodsworth
$26.99 | Paperback
9781741176780



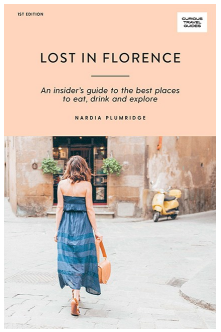
Beyond the Monuments in Washington DC
Kate Armstrong
$26.99 | Paperback
9781741177169



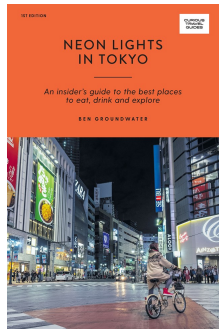
Beyond the Cobblestones in Dublin
Fiona Hilliard
$26.99 | Paperback
9781741176940



Hidden Pockets in Kyoto
Steve Wide and Michelle Mackintosh
$26.99 | Paperback
9781741176988

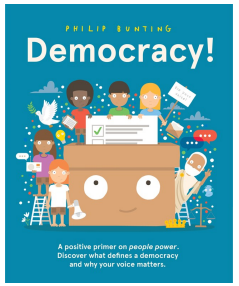


Lost in Florence
Nardia Plumridge
$24.99 | Paperback
9781741176360

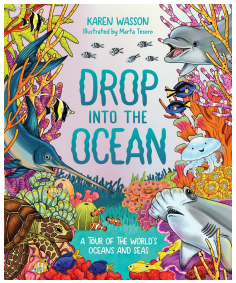


Neon Lights in Tokyo
Ben Groundwater
$26.99 | Paperback
9781741177015

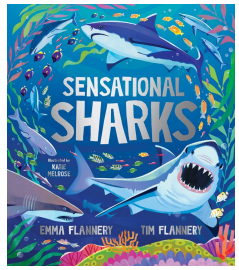
Children's Non-Fiction



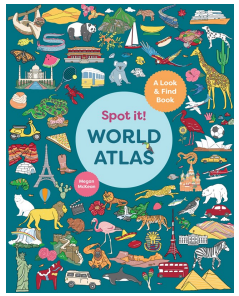
Democracy!
Philip Bunting
$18.99 | Hardcover
9781761214134



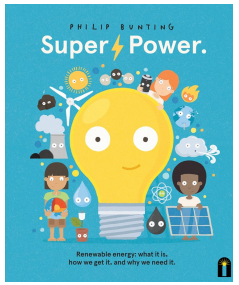
Drop into the Ocean
Karen Wasson, Illustrated by Marta Tesoro
$18.99 | Hardcover
9781741178951



Sensational Sharks
Tim Flannery and Emma Flannery, Illustrated by Katie Melrose
$18.99 | Hardcover
9781761211706



Spot It! World Atlas
Megan McKean
$19.99 | Board Book
9781741178982



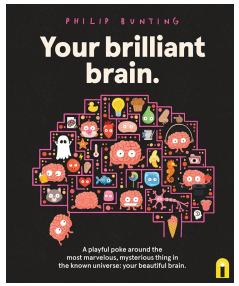
Super Power
Philip Bunting
$18.99 | Hardcover
9781761213441



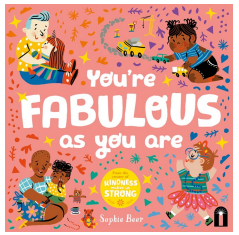
Wildlife Compendium of the World
Tania McCartney
$24.99 | Hardcover
9781741177473



Worms Are Our Friends
Toni D'Alia, Illustrated by Mimi Purnell
$18.99 | Hardcover
9781761212994

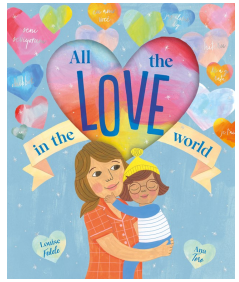


Your Brilliant Brain
Philip Bunting
$18.99 | Hardcover
9781761214950



You're Fabulous As You Are
Sophie Beer
$11.99 | Board Book
9781761211904

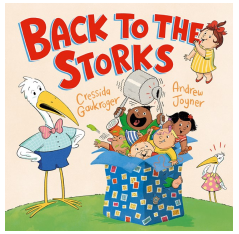
Children's Fiction



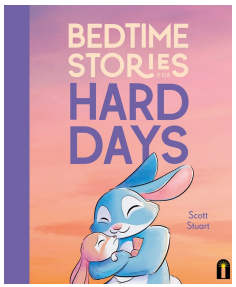
All the Love in the World
Louise Fedele, Illustrated by Ana Toro
$18.99 | Hardcover
9781761210617



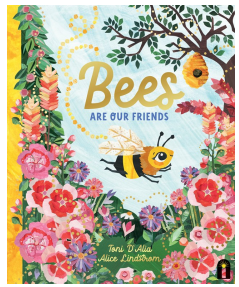
Baby's First Easter
Cheryl Orsini
$9.99 | Board Book
9781761213328



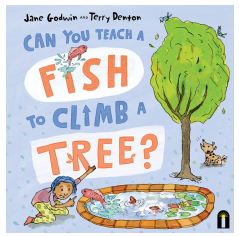
Back to the Storks
Cressida Gaukroger, Illustrated by Andrew Joyner
$18.99 | Hardcover
9781761211874



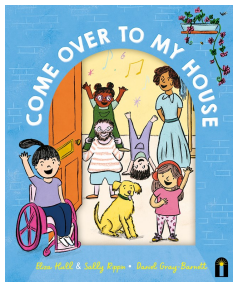
Bedtime Stories for Hard Days
Scott Stuart
$18.99 | Hardcover
9781761213694



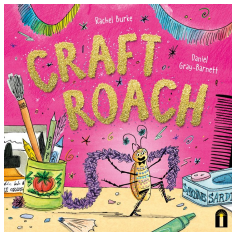
Bees Are Our Friends
Toni D'Alia, Illustrated by Alice Lindstrom
$18.99 | Hardcover
9781761210488



Can You Teach a Fish to Climb a Tree?
Jane Godwin, Illustrated by Terry Denton
$18.99 | Hardcover
9781761213380



Come Over to My House
Eliza Hull and Sally Rippin, Illustrated by Daniel Gray-Barnett
$18.99 | Hardcover
9781761212680



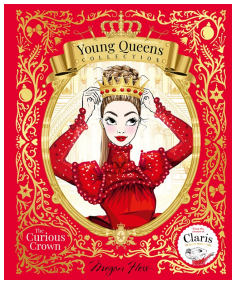
Craft Roach

Rachel Burke, Illustrated by Daniel Gray-Barnett

$18.99 | Hardcover

9781761213410





The Curious Crown

Megan Hess

$19.99 | Hardcover

9781761212673





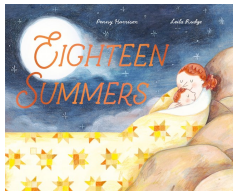
The Easter Bunny Hop

Toni D'Alia, Illustrated by Mimi Purnell

$15.99 | Hardcover

9781761212376





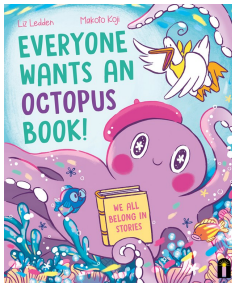
Eighteen Summers

Penny Harrison, Illustrated by Leila Rudge

$18.99 | Hardcover

9781761212505





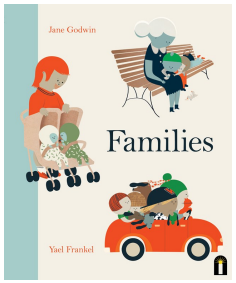
Everyone Wants an Octopus Book!

Liz Ledden, Illustrated by Makoto Koji

$18.99 | Hardcover

9781761210846





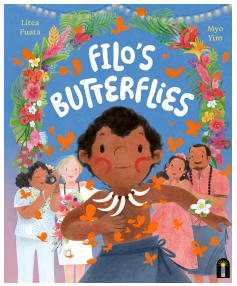
Families

Jane Godwin, Illustrated by Yael Frankel

$18.99 | Hardcover

9781761214127





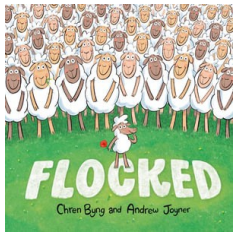
Filo's Butterflies

Litea Fuata, Illustrated by Myo Yim

$18.99 | Hardcover

9781761214974





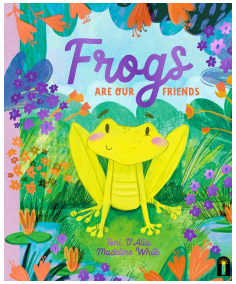
Flocked

Chren Byng, Illustrated by Andrew Joyner

$18.99 | Hardcover

9781760508340





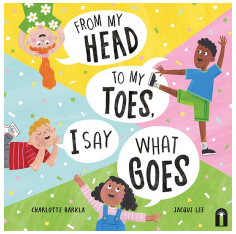
Frogs Are Our Friends

Toni D'Alia, Illustrated by Madeline White

$18.99 | Hardcover

9781761212987





From My Head to My Toes I Say What Goes

Charlotte Barkla, Illustrated by Jacqui Lee

$18.99 | Hardcover

9781760508142





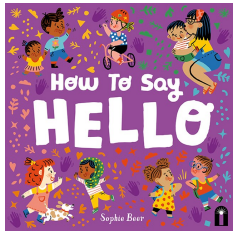
Grow Big, Little Seed

Bec Nanayakkara, Illustrated by Sarah Capon

$18.99 | Hardcover

9781761213748





How to Say Hello

Sophie Beer

$11.99 | Board Book

9781760507879





The Kindness Club

Kate Bullen-Casanova, Illustrated by Dave Petzold

$18.99 | Hardcover

9781761210440





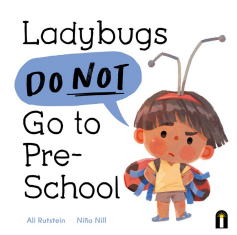
Kittens Do Not Care for Baths

Ali Rutstein, Illustrated by Niña Nill

$18.99 | Hardcover

9781761214967





Ladybugs Do Not Go to Preschool

Ali Rutstein, Illustrated by Niña Nill

$18.99 | Hardcover

9781761213472





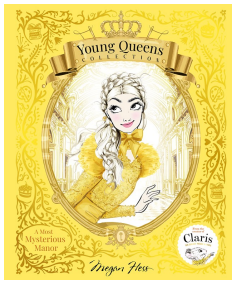
Maymoona's Moon

Razeena Omar Gutta, Illustrated by Zayneb Haleem

$18.99 | Hardcover

9781761211898



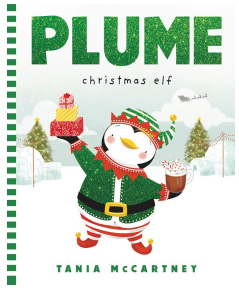


A Most Mysterious Manor

Megan Hess

$19.99 | Hardcover

9781761212659

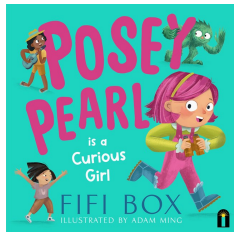


Plume: Christmas Elf

Tania McCartney

$18.99 | Hardcover

9781741177923



Posey Pearl is a Curious Girl

Fifi Box, Illustrated by Adam Ming

$18.99 | Hardcover

9781760508760

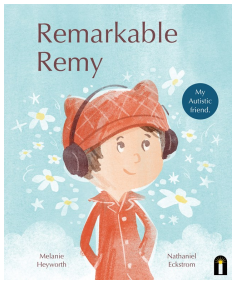


A Recipe for Magic Potion

Jack Henseleit, Illustrated by Natasja Horne

$18.99 | Hardcover

9781761214110

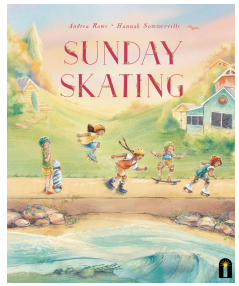


Remarkable Remy

Melanie Heyworth, Illustrated by Nathaniel Eckstrom

$18.99 | Hardcover

9781761210372

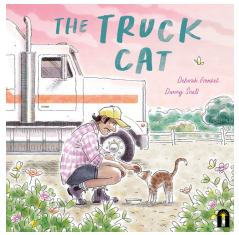


Sunday Skating

Andrea Rowe, Illustrated by Hannah Sommerville

$18.99 | Hardcover

9781761213427

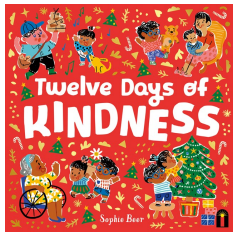


The Truck Cat

Deborah Frenkel, Illustrated by Danny Snell

$18.99 | Hardcover

9781761212291

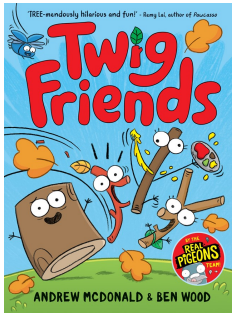


The Twelve Days of Kindness

Sophie Beer

$18.99 | Hardcover

9781761214103

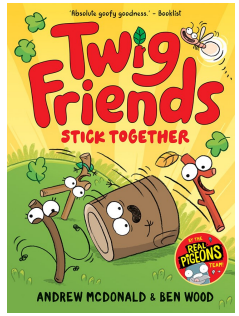


Twig Friends

Andrew McDonald, Illustrated by Ben Wood

$11.99 | Hardcover

9781761214356

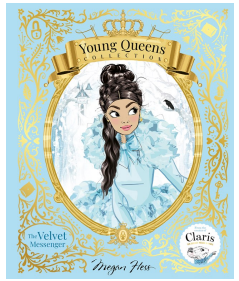


Twig Friends Stick Together

Andrew McDonald, Illustrated by Ben Wood

$11.99 | Hardcover

9781761214998



The Velvet Messenger

Megan Hess

$19.99 | Hardcover

9781761212666



We're Moving Away

Niña Nill

$18.99 | Hardcover

9781761213397

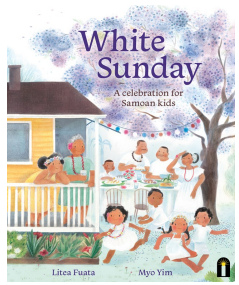


Welcome, Little One

Sophie Beer

$18.99 | Hardcover

9781761211331



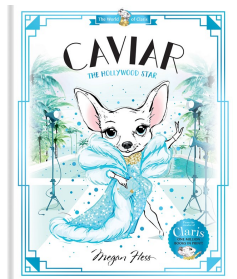
White Sunday

Litea Fuata, Illustrated by Myo Yim

$18.99 | Hardcover

9781761214097

Claris

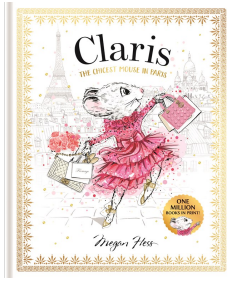


Caviar: The Hollywood Star

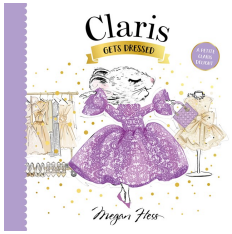
Megan Hess

$17.99 | Hardcover

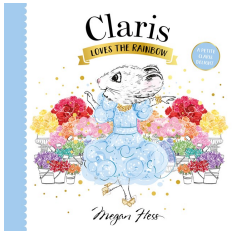
9781761210860



Claris: The Chicest Mouse in Paris
Megan Hess
$19.99 | Hardcover
9781760502591



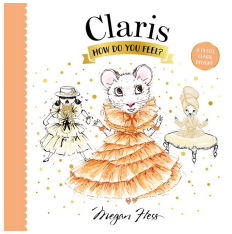
Claris Gets Dressed
Megan Hess
$12.99 | Board Book
9781761213366



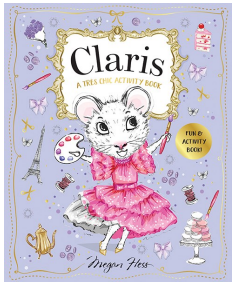
Claris Loves the Rainbow
Megan Hess
$12.99 | Board Book
9781761212543



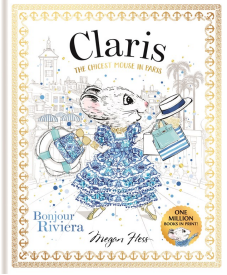
Claris Says Merci
Megan Hess
$12.99 | Board Book
9781761212536



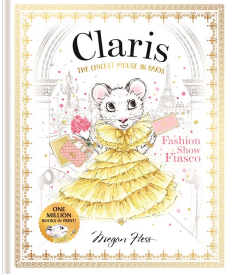
Claris, How Do You Feel?
Megan Hess
$12.99 | Board Book
9781761213373



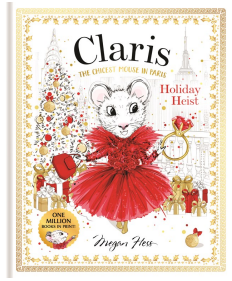
Claris: A Très Chic Activity Book Volume #1
Megan Hess
$9.99 | Paperback
9781760508951



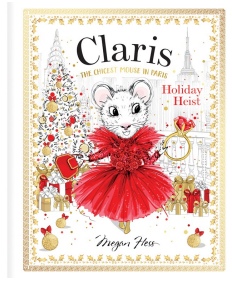
Claris: Bonjour Riviera
Megan Hess
$19.99 | Hardcover
9781760504939



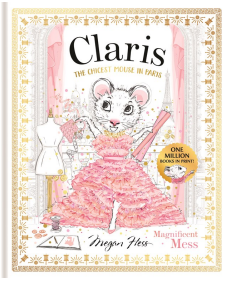
Claris: Fashion Show Fiasco
Megan Hess
$19.99 | Hardcover
9781760502874



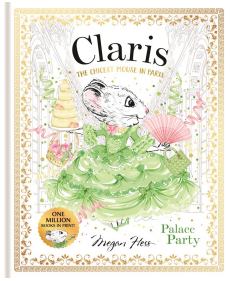
Claris: Holiday Heist
Megan Hess
$19.99 | Hardcover
9781760504953



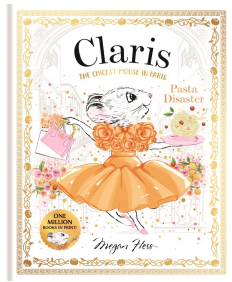
Claris: Holiday Heist
Megan Hess
$14.99 | Board Book
9781761213243



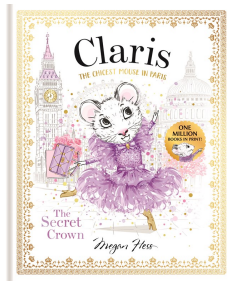
Claris: Magnificent Mess
Megan Hess
$19.99 | Hardcover
9781761210891



Claris: Palace Party
Megan Hess
$17.99 | Hardcover
9781760504977



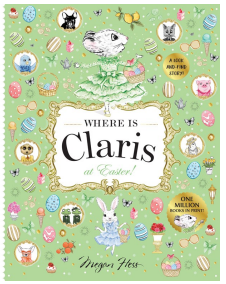
Claris: Pasta Disaster
Megan Hess
$19.99 | Hardcover
9781761210884



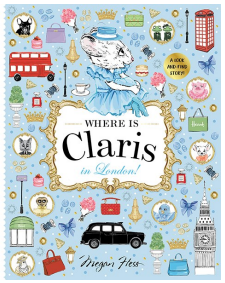
Claris: The Secret Crown
Megan Hess
$17.99 | Hardcover
9781760507718



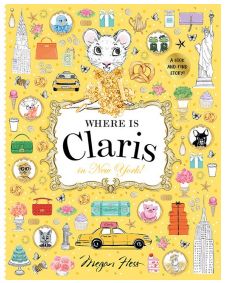
Stella: The Meerkat Burglar
Megan Hess
$19.99 | Hardcover
9781761210877



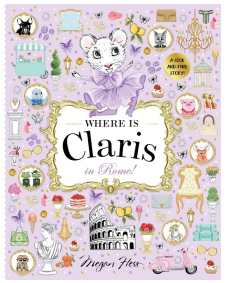
Where is Claris at Easter!
Megan Hess
$14.99 | Hardcover
9781761215247



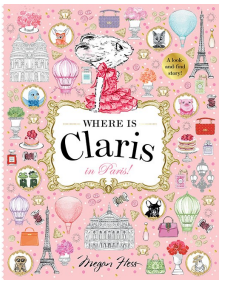
Where is Claris in London!
Megan Hess
$14.99 | Hardcover
9781760509514



Where is Claris in New York!
Megan Hess
$14.99 | Hardcover
9781760504960



Where is Claris in Rome!
Megan Hess
$14.99 | Hardcover
9781760509521



Where is Claris in Paris!
Megan Hess
$14.99 | Hardcover
9781760504946

Sales Representation

BOOKSTORE REPRESENTATIVES

California and selected Texas (Austin and Houston)
Dave Ehrlich
T 323 346 7498
F 323 798 5468
dave_ehrlich@chroniclebooks.com

Pacific Northwest
AK, WA, OR
Stacy Wayne Durham
StacyWayne_Durham@chroniclebooks.com

CO, ID, MT, WY, UT, NM, AZ
Chickman Associates
T 650 642 2609
chickmanis@comcast.net

Midwest
IA, IL, IN, KS, KY, MI, MN, MO, ND, NE, OH, SD, WI
Abraham Associates
T 800 701 2489
F 952 927 8089
info@abrahamassociatesinc.com

Existing New England Accounts
CT, NH, MA, ME, RI, VT
Emily Cervone
T 860 212 3740
emily_cervone@chroniclebooks.com

Mid-Atlantic and NEW New England Accounts
DC, DE, MD, NJ, NY, PA, WV
Chesapeake and Hudson
T 800 231 4469
office@cheshud.com

Select DC and NY Metro
Melissa Grecco
T 516 298 6715
melissa_grecco@chroniclebooks.com

Southeast
AL, AR, FL, GA, LA, MS, SC, NC, OK, TN, TX, VA
Southern Territory Associates
T 772 223 7776
rizzosta@gmail.com

Library and Educational Accounts
Emily Cervone
T 860 212 3740
emily_cervone@chroniclebooks.com

Canada
Raincoast Books
2440 Viking Way
Richmond, BC
Canada V6V 1N2
T 604 448 7100
F 604 270 7161
info@raincoast.com
www.raincoast.com

Canada
BC to Ontario
Ampersand Inc.
Head Office:
321 Carlaw Avenue, Suite 213
Toronto, ON M4M 2S1
West Coast Office:
2440 Viking Way
Richmond, BC V6V 1N2
Toll-Free Phone: 866-736-5620
hello@ampersandinc.ca
ampersandinc.ca

Canada Quebec
Hornblower Group Inc.
P 514 704 3626
F 800 596 8496
kstacey@hornblowerbooks.com
P 514 239 3594
tboisvert-bhangu@hornblowerbooks.com

Atlantic Canada
Hornblower Group Inc.
T 514 704 3626
F 800 596 8496
kstacey@hornblowerbooks.com
T 514 239 3594
lmsimard@hornblowerbooks.com

GIFT STORE REPRESENTATIVES

Southwest AZ, CA, NV, HI, CO, NM, UT, WY
Stephen Young & Associates
Los Angeles, CA Showroom
Las Vegas, NV Showroom
T 800 282 5863
F 213 748 5895
info@stephenyoung.net

Pacific Northwest
ID, OR, MT, WA
Bettencourt
Seattle, WA Showroom
T 800 462 6099
F 206 762 2457
info@bettencourtgroup.com

Midwest
IL, IN, KY, MI, OH
Kelley & Crew Inc.
Chicago, IL Showroom
T 773 774 3495
F 773 442 0810
kcrewreps@gmail.com

New England and Mid-Atlantic
DC, DE, MD, Eastern PA, VA, CT, MA, ME, NH, RI, VT, NJ, Upstate NY, and NY Metro
Harper Group
New York, NY Showroom
T 888 644 1704
F 888 644 1292
support@harpergroup.com
www.harpergroup.com

Alaska
Storter and Sobolesky
Anchorage, AK Showroom
Phone: 907-522-3344
Fax: 907-522-3044
t@storter.com

Southeast
AL, FL, GA, MS, NC, SC, TN
The Simblist Group
Atlanta, GA Showroom
T 800 524 1621
F 404 524 8901
info@simblistgroup.com

South and Midwest
AR, IA, KS, LA, MN, MO, ND, NE, OK, SD, TX, WI
Anne McGilvray & Company
Dallas, TX Showroom
Minneapolis, MN Showroom
T 800 527 1462
F 866 539 0192
hello@annemcgilvray.com

West Virginia and Western PA
Pamela Miller
PDM Enterprises
T 412 881 7033
F 412 881 7033
repref23@aol.com


Hardie Grant
PUBLISHING