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# **CROWN PUBLISHING GROUP FRANKFURT BOOK FAIR 2024 ILLUSTRATED RIGHTS GUIDE**

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# COOKING





**WE THE PIZZA**  
by Muhammad Abdul-Hadi  
A Clarkson Potter Hardcover  
On sale February 11<sup>th</sup>, 2025  
Cooking - Courses & Dishes – Pizza

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials available

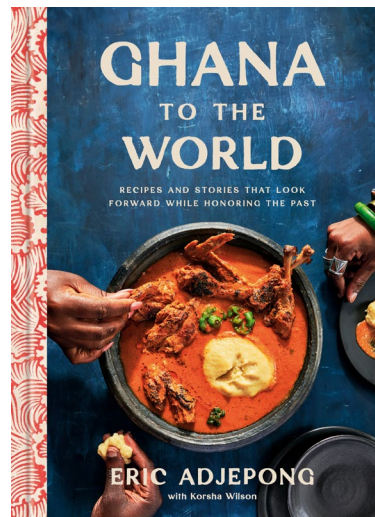
### Title Specs:

Trim: 203 x 229 mm (8 x 9 in)  
Pages: 240  
Illustrations: 50-60 4C Photos; 3-4 Illustrations  
Price: \$30.00

**WE THE PIZZA** shares the poignant stories and recipes from Down North, the mission-driven Philadelphia pizzeria owned and operated exclusively by formerly incarcerated people.

The book features more than 65 recipes from the hands and minds behind the mission, including pizza, wings, fries, drinks, and shakes—plus lots of vegan options. The book also provides detailed historical information about incarceration in the United States, with profiles of each employee who shares their story and their second-chance experience. Untitled Pizza Cookbook is a testament to the power of all people to rise above their circumstances. Ultimately, it reveals the power of pizza itself.

**Muhammad Abdul-Hadi** is the founder and owner of Down North Pizza, the mission-driven restaurant in North Philadelphia that exclusively hires formerly incarcerated individuals. Down North Pizza is the culmination of Abdul-Hadi's 13-year vision as a serial entrepreneur. It's a concept that has long been ingrained in him; a place where he's contributing to the economic improvement of underserved communities through excellent food and quality customer service.



**GHANA TO THE WORLD**  
by Eric Adjepong; with Korsha Wilson  
A Clarkson Potter Hardcover  
On sale March 11<sup>th</sup>, 2025  
Cooking - Regional & Cultural – African

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

A transportive, highly personal cookbook of 100 West African-influenced recipes and stories from Top Chef finalist Eric Adjepong.

Sankofa is a Ghanaian Twi word that roughly translates to the idea that we must look back to move forward. In his moving debut cookbook, chef Eric Adjepong practices sankofa by showcasing the beauty and depth of West African food and its indelible impact on the foodways of the African diaspora through the lens of his own deeply personal story.

**Eric Adjepong** is a chef who has been featured on Bravo's *Top Chef* and *Top Chef All-Stars* and is currently the host on Food Network's *Alex vs. America*. He currently lives between Baltimore, Maryland, and New York, with his wife and daughter. **Korsha Wilson** is a food writer and graduate of the Culinary Institute of America. She is the host of *A Hungry Society* and is also co-author of *Honeysuckle* with Omar Tate and *Vegan Mob* with Toriano Gordon.



### Title Specs:

Trim: 197 x 279 mm (7-3/4 x 11 in)  
Pages: 304  
Illustrations: 125 4C Photos  
Price: \$40.00



**NOTHING MATTERS BUT DELICIOUS**  
by Greg Baxtrom and Joshua David Stein  
A Ten Speed Press Hardcover  
On sale October 14<sup>th</sup>, 2025  
Cooking – Methods – Quick & Easy

**Editor:** Cristina Garces  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**

Trim: 197 x 232 mm (7 ¾ x 9-1/8 in)  
Pages: 288  
Illustrations: 100 photos + illos  
Price: \$35.00

**NOTHING MATTERS BUT DELICIOUS** is a cookbook like no other, teaching you the techniques to make restaurant-quality dishes at home in a fraction of the time, all with common ingredients and kitchen items. Award-winning chef and restaurateur Greg Baxtrom invites you into his energetic kitchen, sharing his honest and encouraging methodologies for exquisite dishes. **NOTHING MATTERS BUT DELICIOUS** gives home cooks of all abilities the confidence and techniques to “never quit” on their culinary journey.

**Greg Baxtrom** is the chef-owner of the acclaimed restaurants Olmsted, Patti Ann’s Family Restaurant and Bakery, and Five Acres. Prior to opening Olmsted in 2016, Greg worked in some of the world’s most exciting kitchens, including Alinea, Blue Hill at Stone Barns, Per Se, and Lysverket in Norway.

**Joshua David Stein** is an editor, author, and journalist. He is the co-author of numerous books including *My America: Restaurants from a Young Black Chef*; *Notes from a Young Black Chef*; *The Nom Wah Cookbook*; *Vino: The Essential Guide to Real Italian Wine*; *Il Buco: Stories & Recipes* as well as many children’s books about food.



**KEEP IT SIMPLE, Y’ALL**  
*Easy Dinners from Your Barefoot Neighbor*  
by Matthew Bounds  
A Clarkson Potter Hardcover  
On sale November 19<sup>th</sup>, 2024  
Cooking – Methods – Quick & Easy

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials available

Social media creator Matthew Bounds is beloved for his simple and satisfying recipes that help you get dinner on the table with minimal fuss. Whether you’re new to cooking or simply looking for efficient and delicious meals, *Keep It Simple, Y’all* is packed with recipes that will fit seamlessly into your busy lifestyle. With easy-to-follow instructions and budget-friendly ingredients, Matthew’s laid-back approach to cooking takes the intimidation out of making delicious, home-cooked meals.

**Matthew Bounds**, AKA Your Barefoot Neighbor, is a social media personality who believes that feeding our families and ourselves shouldn’t be too difficult. Matthew began teaching himself to cook in 2020, and in 2022 he started posting those efforts online. Now, he shares his accessible, inclusive recipes with millions of people.

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 144  
Illustrations:  
Price: \$29.99



**UNTITLED TONI CHAPMAN**  
by Toni Chapman  
A Clarkson Potter Hardcover  
On sale October 28<sup>th</sup>, 2025  
Cooking – Methods – Quick & Easy

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 256  
Illustrations: 95 4c photos  
Price: \$35.00

Toni Chapman is a social media star known for sharing easy, comforting, and flavorful recipes that pay homage to her Puerto Rican, Caribbean, and African American culinary roots. She grew up in a family that loves to cook, and her homestyle cooking draws from the bond she shares with her family--especially her abuelita--through food. A former producer at BuzzFeed's Tasty, the more than 80 recipes she shares in *Untitled* are approachable and weeknight friendly, and brought to life by the bold, flavorful ingredients of her heritage.

In *Untitled Toni Chapman*, Toni shares a treasure trove of brand-new recipes (and some viral favorites). Toni's dishes are soulful and cozy—several recipes have been passed down from her family (**Pollo Guisado**), some are inspired by the Southern staples she grew up eating (**One-Pot Dirty Rice with Chicken**), and others are Toni's takes on the classics (**Cod Scampi with Coconut Rice**).

**Toni Chapman** is a culinary content creator and author based in Miami, Florida. She draws her inspiration for recipes from her Afro-Latina heritage and homestyle foods she grew up with. When she's not in the kitchen, Toni loves to travel and be inspired by new cultures and cuisines.



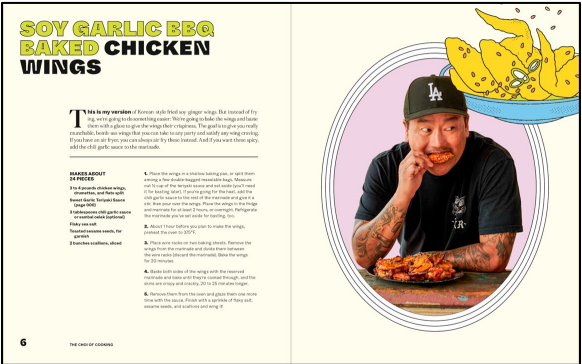
**THE CHOI OF COOKING**  
by Roy Choi, Tien Nguyen, and Natasha Phan  
A Clarkson Potter Hardcover  
On sale April 15<sup>th</sup>, 2025  
Cooking - Individual Chefs & Restaurants

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

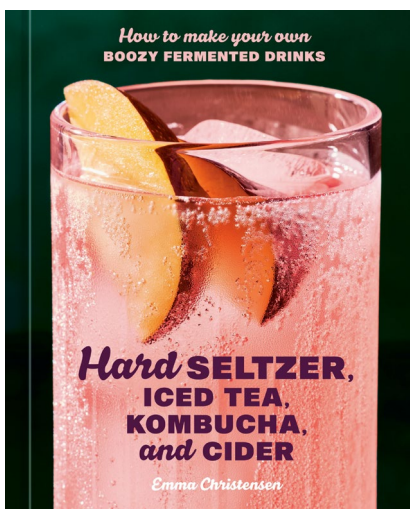
The first cookbook from Roy Choi--the New York Times-bestselling author of *L.A. SON*, *The Chef Show* star, and Kogi food truck founder--that shares his bold cooking style and philosophy.

**THE CHOI OF COOKING** is Roy Choi's magnum opus, a culmination of years of not only cooking, but his early experiences as he sought a more balanced approach to eating. When Choi realized that falling victim to his greasy cravings was not sustainable, he began to eat more nutritious foods—but he did it his way, breaking the rules to build a more sustainable, realistic balanced lifestyle. This equates to vegetable-forward recipes with pit stops of comfort along the way, with tons of flavors layered in each bite.

**Roy Choi** was born in Seoul, Korea and raised in Los Angeles, California. Choi is known as one of the architects of the modern food truck movement through Kogi BBQ. Roy is co-host of the Netflix cooking series *The Chef Show* with Jon Favreau. He resides in Los Angeles where he is a voice and advocate for street food culture past, present, and future, and the co-owner, co-founder, and chef of Kogi BBQ, Chego!, and LocoL in LA, and Best Friend at Park MGM Las Vegas.



**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 125 4C Photos  
Price: \$35.00



**HARD SELTZER, KOMBUCHA, TEA, AND CIDER**  
*How to Make Your Own Fermented Drinks at Home*  
by Emma Christensen  
A Ten Speed Press Hardcover  
On sale April 8<sup>th</sup>, 2025  
Cooking - Beverages - Alcoholic

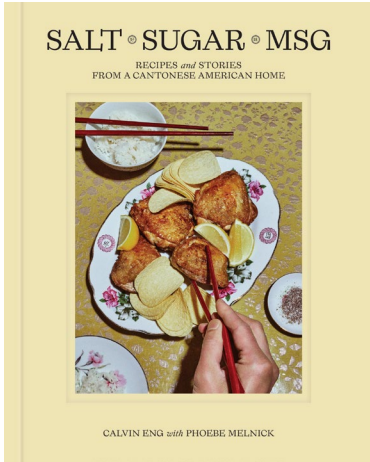
**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 165 x 229 mm (6-1/2 x 9 in)  
Pages: 160  
Illustrations: 50 photos  
Price: \$19.99

An easy and accessible guide to making your homemade hard seltzers, hard iced teas, hard kombuchas, and hard ciders at home from homebrewing expert and True Brews author Emma Christensen.

Whether you want to recreate your favorite canned drink or flex your own creative muscles with all-natural ingredients, Emma will be with you every step of the way, ensuring every batch is a success. Hard Seltzer, Kombucha, Tea, and Cider is chock full helpful techniques and tips to make your own fizzy delights in no time. Choose from over 50 recipes organized from basic to adventurous, popular to off-beat, and low-ABV to higher ABV. Recipes include Yuzu-Plum hard Seltzer, Mint Julep Hard Iced Tea, Blueberry-Pomegranate Hard Kombucha, Mulled Cranberry Hard Cider, and many more.

**Emma Christensen** is a food writer and editor with 8 years of experience creating food and cooking content for online and print publication. She is the managing editor for Simply Recipes and a former editor for The Kitchn. She is also the author of three books on homebrewing, True Brews, Brew Better Beer, and Modern Cider, and she collaborated on the James Beard award-winning The Kitchn Cookbook.



**SALT SUGAR MSG**  
*Cantonese Recipes and Stories from a Chinese-American Home*  
by Calvin Eng with Phoebe Melnick  
A Clarkson Potter Hardcover  
On sale March 4<sup>th</sup>, 2025  
Cooking - Regional & Cultural – Chinese

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

From the chef behind the groundbreaking Brooklyn restaurant Bonnie's, **Salt Sugar MSG** showcases Calvin Eng's unique style of Chinese home cooking, a mashup of Americana and Cantonese classics, inspired by the flavors of his childhood.

**Salt Sugar MSG** is an introduction to Cantonese cooking through an American lens, drawing a thread from his mother's cooking to what he cooks for his own family today. Some recipes stick to tradition, like Sizzling Steamed Fish with Seasoned Soy Sauce, Wok Fried Egg, and Soy Milk, while others upend expectations, like Cabbage with Shrimp Paste Butter, Mac Soup Mac Salad, and Clams Casino. While these dishes may not look especially Cantonese at first glance, they certainly taste like it.

**Calvin Eng** is the chef & owner of Bonnie's, a Cantonese-American restaurant in Williamsburg that opened in 2021. Brooklyn born and raised in a traditional Chinese family, Eng dreamt of opening a restaurant for the last decade, but only in recent years has he realized how important it was for him to pursue Cantonese food and dive deeper into the dishes of his heritage.

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 272  
Illustrations: 100 4C Photos  
Price: \$35.00





**EVERY DAY WITH BABS**  
by Barbara Costello  
A Clarkson Potter Hardcover  
On sale April 8<sup>th</sup>, 2025  
Cooking - Courses & Dishes

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 272  
Illustrations: 120 4C Photos  
Price: \$35.00

In *Every Day With Babs*, everybody's favorite honorary grandmother is here to save the day with dinner recipes for every day of the week, from Sheet-Pan Mondays to Slow and Low Saturdays, plus tips and tricks to make the daily dinner grind less hectic and simpler than ever.

Since her first cookbook was published in April 2022, her TikTok following at BrunchWithBabs has grown from 1.5M to 3.9M followers, and her Instagram following has exploded from 150K to 3.2M Followers!

Now, Babs is back with a new cookbook sharing her favorite dinner recipes. From her years of experience feeding her family as a mother of four and now a grandmother of nine, Barbara Costello has perfected her roster of comforting and delicious family-approved meals. In *Every Day with Babs*, she shares more than 100 tried-and-true dinner recipes, infused with the old-fashioned, motherly wisdom that her fans love.

**Barbara Costello**, known as BrunchwithBabs on social media, is a mother of four, grandmother of nine and adopted grandmother to millions. The USA Today bestselling author of *Celebrate with Babs* she's also a regular guest on Today, Good Morning America, and The Drew Barrymore Show, where she shares her household tips, tricks, hacks, and delicious recipes.



**One Pot Lemony Broccoli Pasta**

What started as a sneaky way to get fresh veggies in kids' meals has become something of a treat! My grandkids often request this recipe, and I happily oblige. With a surprisingly short ingredient list, virtually no prep, and only one pot needed for cooking, what's not to love here? The broccoli florets are added to the boiling pasta just towards the end, making the process extra-unsweated. (Don't forget to save a cup of the starchy cooking water to help create a silky, flavorful sauce!) Using both the juice and zest of the lemon provides maximum citrus impact.

**YIELD**  
Serves 4 to 6

**PREP TIME**  
30 min

**COOK TIME**  
30 min

**TOTAL TIME**  
1 hour

**Ingredients:**

- 1 pound short pasta (such as rotini or penne)
- 3 cups broccoli florets
- 2 large lemons
- 1/2 cup olive oil
- 5 garlic cloves, thinly sliced
- 1 teaspoon crushed red pepper, plus more to taste
- 1 1/2 cups shredded Parmesan, plus more for serving

**Instructions:**

1. Fill a large pot halfway with generously salted water and bring to a boil. Cook the pasta to al dente according to the package directions. During the last 2 minutes of cooking, add the broccoli to the water with the pasta. Scoop out and reserve 1/2 cup of the pasta water, then drain the pasta and broccoli. **side.**
2. Meanwhile, zest 1 lemon, then halve and squeeze the lemon until you have 1/2 cup juice.
3. In the same pot, heat the oil over medium. Add the garlic, red pepper, cook, stirring, until golden and fragrant, about 3 minutes. Remove the pasta and 1/2 cup of the reserved pasta cooking water to the pot. Stir in the lemon zest and the just and Parmesan, and cook, stirring, until the pasta is slightly creamy, about 2 minutes. Season with salt if needed.
4. Divide the pasta among bowls and top with more Parmesan and chili flakes, if desired.

**Lemon Basil Chicken & Couscous**

When I don't have time to make rice, I'm an instant couscous girl. But have you ever thought about making it on a baking sheet? Well, now you will! Here, juicy chicken and tomatoes, along with lemon and fresh basil, are layered in the same pan as the tiny, quick-cooking pasta that's just right for soaking up all the delicious pan drippings. They work together like a team, and prep couldn't be simpler.

**YIELD**  
Serves 4 to 6

**PREP TIME**  
30 min

**COOK TIME**  
30 min

**TOTAL TIME**  
1 hour

**Ingredients:**

- 3 medium lemons
- 3 cups chicken broth
- 1/2 cup plus 1 tablespoon olive oil
- 1 cup chopped fresh basil, plus more for serving
- 3 garlic cloves, minced
- 2 teaspoons sweet paprika, plus more for seasoning
- 1 teaspoon dried thyme
- 1 teaspoon kosher salt, plus more for seasoning
- 1 teaspoon black pepper
- 1 medium zucchini (about 1 pound), thinly sliced into half-moons
- 2 cups cherry tomatoes (15 pounds), halved
- 1/2 cups dried instant couscous
- 4 medium skin-on, bone-in chicken breasts (12 pounds)

**Instructions:**

1. Arrange an even rack to the middle position and heat to 450 degrees.
2. Zest 1 lemon over a large bowl, then juice the lemons into the bowl until you have 1/2 cup (reserve any remaining lemons for serving). Add to the bowl, 1/2 cup of the oil, basil, garlic, paprika, thyme, salt, and pepper, and whisk to combine. Stir in the zucchini and tomatoes.
3. Spread the couscous on a large rimmed baking sheet, then nestle the chicken on top. Pour the veggie and liquid oil over the chicken and couscous. Season the top with more salt and paprika. Seal tightly with foil, then bake until the couscous has absorbed all of the liquid and the chicken is just cooked through, 30 to 35 minutes.
4. Remove from the oven. Heat the broiler. Uncover the baking sheet, drizzle everything with the remaining 1/2 tablespoon oil and sprinkle with more salt. Return the sheet pan to the oven, uncovered, and broil until the top is golden brown, checking occasionally, 5 to 6 minutes.
5. Cool slightly, then slice chicken, removing bones, and divide among plates with the couscous. Scatter more basil on top. Slice any remaining lemons into wedges and serve alongside.



**One Bowl Lemon Bars**

This citrus dessert has become a family favorite — even the little ones love them. The dough is a cinch to make and is simply pressed into a pan, so there's nothing you can really mess up here. Cut the bars into whatever size your heart desires for a post-dinner treat. They're too good not to have on the table!

**YIELD**  
Serves 4 to 6

**PREP TIME**  
30 min

**COOK TIME**  
30 min

**TOTAL TIME**  
1 hour

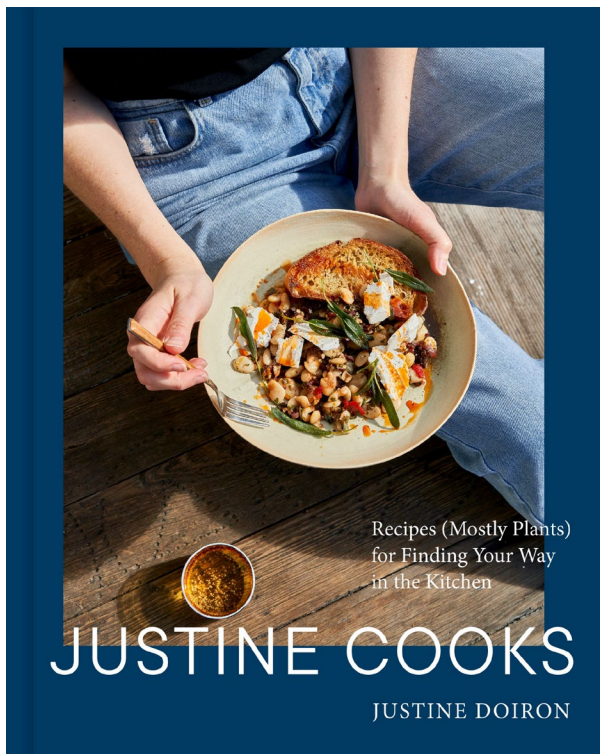
**Ingredients:**

- 1/2 sticks unsalted butter, at room temperature
- 1/2 cup confectioners' sugar, plus 1 tablespoon for finishing
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt

**Instructions:**

1. Heat oven to 350 degrees. Line a 9-by-9- or 8-by-8-inch metal pan with parchment paper and coat with cooking spray.
2. Prepare the crust: In a stand mixer with the PKE attachment, beat the butter and confectioners' sugar on TK speed until pale yellow and fluffy. Add the flour and salt, beat on low speed until the dough comes together (it will appear crumbly). Press the dough into the prepared pan in an even layer. Bake the crust until lightly browned, about 20 minutes.
3. Meanwhile, prepare the filling: In the same mixing bowl used to make the crust, beat the eggs until smooth. Add the remaining ingredients and beat on medium speed until smooth. Pour the lemon mixture over the hot crust and bake until set, 20 to 25 minutes more.
4. Cool completely, then remove from the pan. Sprinkle with the remaining 1 tablespoon confectioners' sugar. Slice into 2-inch squares, clearing the knife after each cut.





## JUSTINE COOKS: A COOKBOOK *Recipes (Mostly Plants) for Finding Your Way in the Kitchen*

by Justine Doiron

A Clarkson Potter Hardcover

On sale October 29<sup>th</sup>, 2024

Cooking – Methods– Quick & Easy

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 115 4C Illustrations

Price: \$35.00

***“Justine Cooks is like your culinary buddy, encouraging you to try those daring flavor combos or master techniques you thought were out of reach. It’s an indispensable guide for both seasoned chefs and home cooking enthusiasts alike. Get ready to be inspired.”—Carla Hall, chef personality and author of *Carla Hall’s Soul Food****

Social media cooking star Justine Doiron (Justine Snacks) turned her hobby of cooking into her creative outlet in her early twenties when she began sharing her recipes and experiences with food on TikTok and Instagram. In this collection of 100 recipes that highlight her loves of vegetables, tofu, and seafood, home cook will find the kind of wonderfully original and delicious recipes Justine is known for such as ACV Brussels Sprouts with Toasted Cornmeal, Basil Cucumbers with Slightly Sweet Peanuts, and Parmesan-Crusted Butter Beans. With these recipes, Justine hopes to teach home cooks how to become more confident through basic techniques along, tips, helpful guides, and lots of encouragement.

Justine has a robust and passionate community of over 1.9M on TikTok, 376K on Instagram, and 37K on Pinterest. Between these social platforms and her blog, she receives over 300K unique visitors per month.

**Justine Doiron**, known as "Justine Snacks" across the Internet, is a recipe developer and food creator. Justine specializes in comfortable, cookable food with a focus on seasonality and approachable ingredients. Her work has been featured in The New York Times, Bon Appetit, and The Washington Post.





## UNTITLED HUNGRY HAPPENS

by Stella Drivas

A Clarkson Potter Hardcover

On sale September 16<sup>th</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Material January 2025

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 100-115 4C Photos

Price: \$35.00

Stella Drivas created her blog Hungry Happens to share easy, healthy meals using wholesome ingredients. She grew up in a Greek household where meals were always made from scratch using extra virgin olive oil, citrus, fresh greens, lean meats and seafood, and of course feta. The classic Greek cooking traditions passed down from her grandmother are woven into the meals she makes for her own family today. Stella believes that cooking is one of life's greatest pleasures, and with **UNTITLED HUNGRY HAPPENS** she encourages us to embrace it with vibrant flavors and the freshest ingredients and share the joy with the ones we love.

**Stella Drivas** is a recipe developer, photographer, and the founder of Hungry Happens, a website dedicated to sharing her love of cooking easy, delicious, Greek-inspired foods and healthy desserts. The daughter of Greek immigrants, she has been influenced and surrounded by Greek culture her entire life. Stella lives on Long Island, NY.



## UNTITLED HELLO, HOME COOKING

by Ham El-Waylly

A Clarkson Potter Hardcover

On sale October 14<sup>th</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 100-125 4C Photos

Price: \$35.00

Quirky, beloved, fun-loved *New York Times* Cooking video star Ham El-Waylly combines his unique personal heritage (representing the cuisines of Qatar, Bolivia, Brazil, and Egypt) with his 15 years as a professional chef to bring delicious, global recipes to home cooks.

Deeply rooted in *everyone's* nostalgia, Ham centers culture and community in his dishes—featuring beloved dishes from across different nations which carry that can't-quite-put-my-finger-on-it hominess, regardless of the origin. Within these pages, cooks of all experience levels learn the base flavors of cuisines around the world, freeing them to mix, match, and alter classic dishes into something delicious and new: from the Macarona Bechamel that parallels American Mac n Cheese and Basbousa (a sweet, semolina cake) that would rival any Blondie, to Egyptian ta'amaya (like falafel but made with fava beans instead of chickpeas) and beyond, **UNTITLED HELLO, HOME COOKING** shows you how to highlight your own heritage in familiar recipes by swapping in certain ingredients for others—focusing on affordability and availability.

**Ham El-Waylly** is a chef, recipe developer, and video creator based in New York City. You may know him from the NYT Cooking channel, where he shares ingenious tips and whips up opulent feasts from niche ingredients alongside his wife, Sohla.



**SWEET TOOTH**  
***100 Desserts to Save Room For***  
by Sarah Fennel  
A Clarkson Potter Hardcover  
On sale October 8<sup>th</sup>, 2024  
Cooking - Methods – Baking

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available

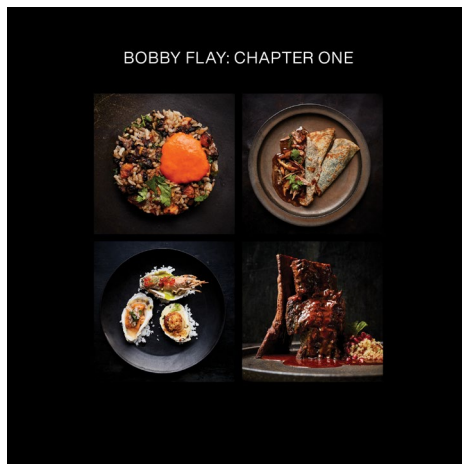
**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 100 4C Photos  
Price: \$35.00

The must-have, must-bake cookbook for those who always save room for dessert! 100 stunning, delicious, and easy recipes that will satisfy all sweet tooths in the debut cookbook from the wildly popular baker and social media star behind Broma Bakery.

Sarah Fennel began her blog Broma Bakery as a hobby that combined her love for baked goods with photography, and it quickly grew as millions of readers fell in love with her reliable recipes for nostalgia dishes with a modern twist, like Red Wine Brownies, Strawberry Shortcake Cake, and Sugar Cookie Bars. Her easy-to-follow recipes and videos keep bakers coming back for seconds, thirds, and fourths...

**Sarah Fennel** is a self-taught baker and photographer. Her blog, Broma Bakery, and her social platforms attract millions of fans monthly.



**BOBBY FLAY: CHAPTER ONE**  
***Iconic Recipes and Inspirations from a Groundbreaking American Chef***  
by Bobby Flay; with Emily Timberlake  
A Clarkson Potter Hardcover  
On sale October 29<sup>th</sup>, 2024  
Cooking - Regional & Cultural - American

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials available

Over 100 essential recipes from one of the world’s most well-loved chefs—Bobby Flay, whose restaurants indelibly shaped the American food landscape.

In poignant, heartfelt, and often hilarious stories, Flay looks back on his greatest culinary hits—and even laughs at some of his misses—giving readers an unprecedented look at his culinary inspirations and creative process.

More than just a cookbook, this is a must-have keepsake for Flay’s millions of fans. With stunning photography and design, Bobby Flay Chapter One follows a culinary journey that celebrates innovation, flavor, and a chef who changed the way Americans cook and eat.

**Bobby Flay** is the chef-owner of three Mesa Grill restaurants (New York City, Caesar’s Palace Las Vegas, and the Bahamas), Bar Americain, Bobby Flay Steak, and Bobby’s Burger Palace. He is the host of numerous popular cooking shows on Food Network, from the Emmy-nominated *Boy Meets Grill* to the *Iron Chef America* series, *Throwdown with Bobby Flay*, and *Grill It! with Bobby Flay*. A *New York Times* bestselling cookbook author, he is also the food correspondent for *The Early Show* on CBS.

**Title Specs:**

Trim: 254 x 254 mm (10 x 10 in)  
Pages: 320  
Illustrations: 150 4C Photos  
Price: \$60.00



## ZOË BAKES COOKIES

*Everything You Need to Know to Make Your Favorite Cookies and Bars [A Baking Book]*

by Zoë François

A Ten Speed Press Hardcover

On sale September 3<sup>rd</sup>, 2024

Cooking - Courses & Dishes – Cookies

**Editor:** Claire Yee

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 216 x 241 mm (8-1/2 x 9-1/2 in)

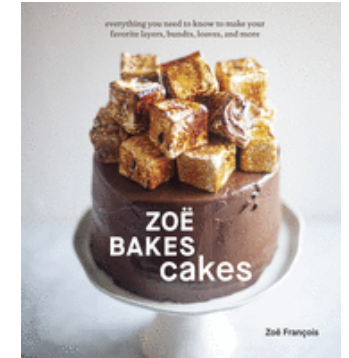
Pages: 256

Illustrations: 100 4C Photos

Price: \$30.00

There are countless ways to make a chocolate chip cookie. Whether it's thin and crispy or soft and cakey, everyone has their own version they crave. In ***Zoë Bakes Cookies***, expert baker and bestselling author Zoë François explains how each ingredient and how much of it gets you making cookies that satisfy every cookie lover out there. Zoë takes you through the classic cookie recipes every home baker would like to master and adds in some personal favorites from different eras in her life.

**Zoë François** studied art at the University of Vermont while also founding a cookie company as a way to earn extra money. She then traveled throughout Europe, tasting pastries along the way, and later studied at the Culinary Institute of America in New York. Together with Jeff Hertzberg she wrote the book *ARTISAN BREAD IN FIVE MINUTES A DAY*, which turned into a bestselling series and is the author of ***Zoë Bakes Cakes*** (Ten Speed Press, 2021). She created the Zoë Bakes website to share her passion for pastry and now has a hit TV series on the Magnolia Network.



## UNTITLED VITAMINA T

by Jorge Gaviria

A Clarkson Potter Hardcover

On sale October 14<sup>th</sup>, 2025

Cooking – Regional & Cultural – Mexican

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials January 2025

Celebrated chef Fermín Núñez and tortilla and masa-purveyor-to-the-stars Jorge Giviria take us on a journey through the sizzling streets of Mexico and Mexican communities in the U.S. to show us how we can capture some of the magic of this cuisine in our home kitchens. These street foods (tacos, tostadas, tamales, and other vitamin T favorites) represent the culinary experiences across Mexican foodways. Explore the beautiful sights and bold flavors of a late-night taqueria, a charcoal-burning clay comal teeming with hoja-santa-wrapped tetelas, and all of the tamales at all of the times.

**Jorge Gaviria** is the James Beard Award-winning founder of Masienda and the bestselling author of *MASA: Techniques, Recipes, and Reflections on a Timeless Staple*. He has been honored in the Forbes 30 Under 30 list for food and wine and has trained at top restaurants like Danny Meyer's Maialino and Blue Hill at Stone Barns. Prior to founding Masienda, he was a pig herder, educator and line cook. He lives in Los Angeles.

A native of Torreon, Mexico, **Chef Fermín Nuñez** of Suerte in Austin, TX, is influenced by the flavors of his home country and has dedicated himself to finding creative ways of translating these flavors into unique and exciting dishes throughout his career. He spent the last decade in Austin at local favorites where he honed his style before opening Suerte with restaurateur Samuel Hellman-Mass.

### Title Specs:

Trim: 189 x 241 mm (7-7/16 x 9 ½ in)

Pages: 272

Illustrations 80 photos

Price: \$35.00

100 Delicious, Highly Shareable, Everyday Recipes

# Pass the Plate



Carolina Gelen



## Breakfast Tacos with Crispy Spiced Chickpeas and Spicy Scallion Salsa

Serves 4 to 6 | Prep Time: 20 minutes | Cook Time: 25 minutes | Total Time: 45 minutes

Don't let the name fool you! Just because these tacos are stuffed with scrambled eggs doesn't mean you can only eat them for breakfast. They make a perfectly hearty lunch or a quick and easy dinner. Packed with lots of filling protein, we've got scrambled cottage cheese eggs, crispy spiced chickpeas (you won't get enough of these!), and an extra dollop of cottage cheese on each taco. The brightness of the spicy scallion salsa brings all the flavors together and will have you going in for seconds (and thirds).

### Spiced Chickpeas

1 (15-ounce) can chickpeas,  
drained and rinsed  
2 tablespoons extra-virgin olive oil  
1½ teaspoons sweet paprika  
½ teaspoon coriander seeds  
Kosher salt

### Scallion Salsa

2 scallions, thinly sliced  
1 jalapeño, thinly sliced  
½ cup finely chopped fresh cilantro  
2 tablespoons extra-virgin olive oil  
Grated zest and juice of 1 lime  
Kosher salt

### Cottage Cheese Scrambled Eggs

4 large eggs  
½ cup cottage cheese (see Note)  
2 tablespoons unsalted butter  
Kosher salt

### Assembly

8 to 12 small (sweet potato size)

corn tortillas

Cottage cheese

Hot sauce

### Make the spiced chickpeas:

Preheat the oven to 425°F. Line a baking sheet with paper towels and add the drained chickpeas. Add another layer of paper towels and gently rub the chickpeas between the layers to dry them well. Remove the paper towels. Add the olive oil, paprika, coriander seeds, and a pinch of salt and toss to coat.

Roast until crispy, about 20 minutes, shaking the pan halfway through to move the chickpeas around. Set aside to cool.

**Make the scallion salsa:** In a medium bowl, combine the scallions, jalapeño, cilantro, olive oil, lime zest, lime juice, and a pinch of salt. Toss to combine.

**Make the cottage cheese scrambled eggs:** In a medium bowl, combine the eggs and cottage cheese, whisking vigorously.

In a medium nonstick skillet, melt the butter over medium heat and beat until swirling, 2 to 3 minutes. Add the egg mixture and use a silicone spatula to go around the edges of the pan, pushing the cooked egg toward the center of the pan. Tilt the pan to let the uncooked egg mixture run back around the pan, and repeat until the eggs are mostly cooked but a bit custardy, about 4 minutes. Remove the pan from the heat and cover.

**Assemble the tacos:** Preheat the broiler. Place the oven rack about 4 inches from the broiling element.

Arrange the tortilla in single layer on a baking sheet, letting them overlap here and there if necessary. Broil until the tortillas are warm and slightly charred, 3 to 4 minutes.

Top each tortilla with a spoonful of cottage cheese, scallion salsa, and the crispy spiced chickpeas. Drizzle with hot sauce all over and serve right away.

**Notes:** I've got some alternatives for those who aren't cottage cheese fans or willing to make the eggs for extra. Swap in for the Greek yogurt or ricotta in a similar method.

Egg Shovengrove 41



## PASS THE PLATE

### 100 Delicious, Highly Shareable, Everyday Recipes: A Cookbook

by Carolina Gelen

A Clarkson Potter Hardcover

On sale September 24<sup>th</sup>, 2024

Cooking

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 110 4C illustrations

Price: \$35.00

Editor: Jen Sit

Rights: World

Status: Materials available

With 100 simple recipes—almost all brand-new but including some fan favorites—for creative but familiar takes on satisfying comfort foods, **Pass the Plate** has you covered for any occasion, from easy weeknight meals to spirited gatherings. With gorgeous photography and heartwarming stories about Carolina's family, **Pass the Plate** will bring comfort to your kitchen and have friends and family asking for seconds.

Carolina Gelen has worked in the kitchens of James Beard Award winners, developed video and recipe content for *New York Times Cooking*, and was a recipe resident at Food52. Her journey began in Transylvania, Romania, where upon winning a Jaime Oliver contest, she immigrated to the United States in 2021. She built an online community of millions who love her cooking and baking recipes for being so shareable, approachable, and delicious, all before the age of twenty-five.

Rights sold: French: *Hachette Pratique*; UK/BC: *Ebury/PRHUK*



## HALF BAKED HARVEST QUICK & COZY

by Tieghan Gerard

A Clarkson Potter Hardcover

On sale November 19th, 2024

Cooking - Comfort Food

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 150 4C illustrations

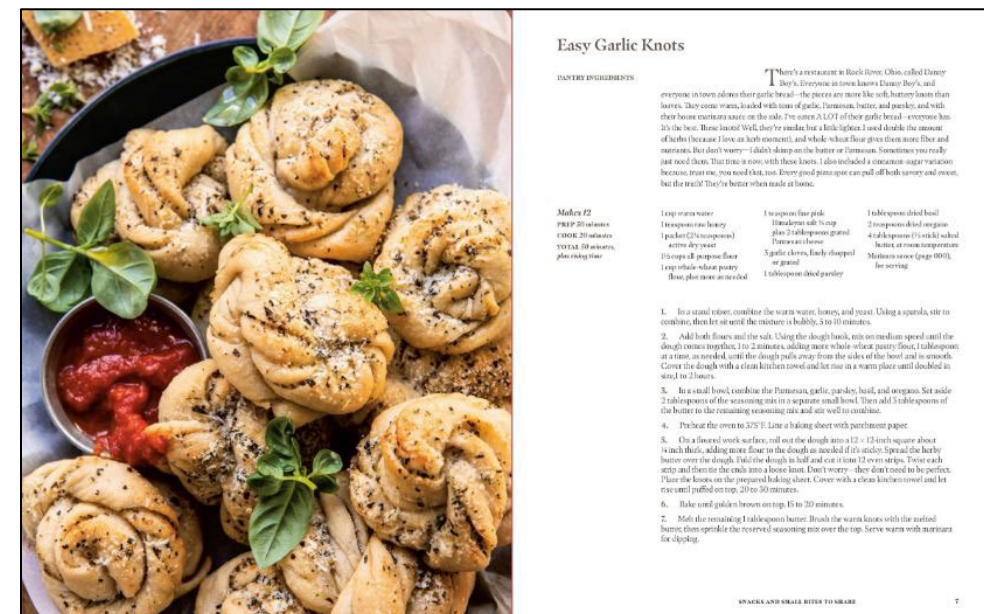
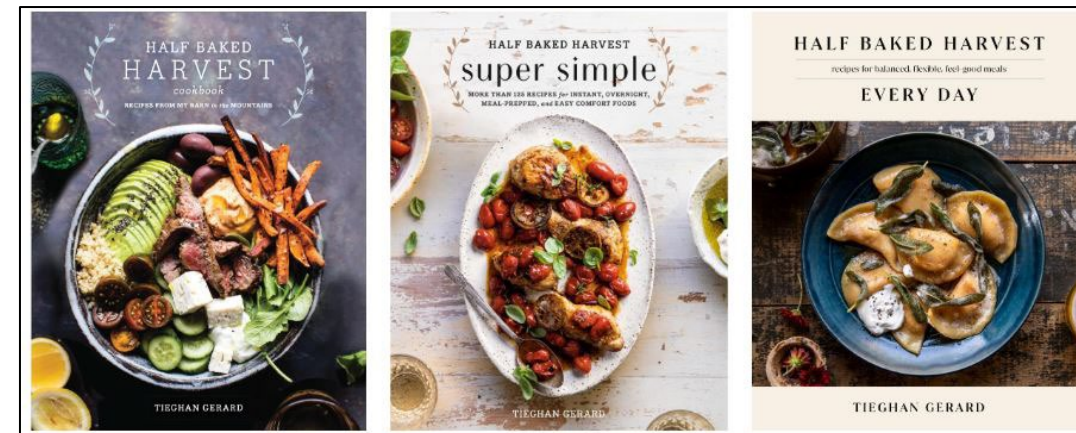
Price: \$32.50

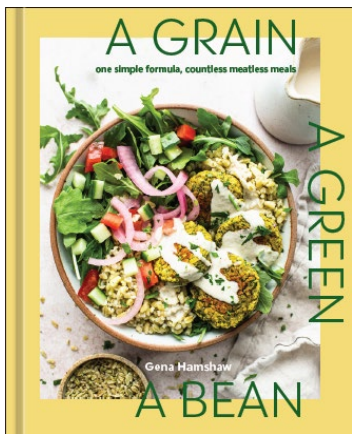


Tieghan is back with her signature recipes that focus on simplicity without compromising flavor. In her new cookbook, she promises quicker, more efficient, and still incredibly decadent recipes that require only a few staple tools for all experience level cooks:

- Stock your spices: these are a no-work way of adding amazing flavor to your dishes
- Semi-homemade staples and how to doctor up the storebought stuff
- Using the grocery store to your advantage
- Building your stash flavor boosters: sauces, salsas, dressings, and more to keep on hand to easily enhance an array of recipes

**Tieghan Gerard** is a food photographer, stylist, recipe developer, and author of the Half Baked Harvest Cookbook and two New York Times bestsellers, Half Baked Harvest Super Simple and Half Baked Harvest Every Day. Her blog, Half Baked Harvest, features a hearty mix of savory, sweet, healthy, and indulgent recipes. She believes every diet should include a little bit of chocolate because balance is the key to life!





**A GRAIN, A GREEN, A BEAN**  
*One Simple Formula, Countless Meatless Meals*

by Gena Hamshaw  
 A Ten Speed Press Hardcover  
 On sale April 15<sup>th</sup>, 2025  
 Cooking – Vegan

**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
 Pages: 240  
 Illustrations: 100 Photos  
 Price: \$26.00

Nutritionist and blogger Gena Hamshaw explores one simple, classic formula for making endless, flavorful plant-based meals any night of the week.

**A Grain, A Green, A Bean** gives you easy, delicious recipes that follow this simple trinity for plant-based eating. Author Hamshaw expands on this nourishing and economical trio to include ingredients like pasta, bread, zucchini, edamame, tofu, and more--making this approach to vegan eating as adaptable to your lifestyle as you'd like it to be.

These recipes serve as flashes of inspiration for when you've looked in your cabinets ten times for dinner ideas and still don't know what to make. **A Grain, A Green, A Bean** will quickly set you up to create your own combos of veggies and grains, offering endless vegan meals for when you're short on time of inspiration.

**Gena Hamshaw** is a registered dietitian nutritionist, recipe developer, and the author of *Power Plates* (2018) and *The Vegan Week* (2022). She shares vegan recipes on her blog, *The Full Helping*, which she has written since 2009.



**BRAIDED HERITAGE**  
*Recipes and Stories on the Origin of American Cuisine*

by Jessica B. Harris  
 A Clarkson Potter Hardcover  
 On sale June 17<sup>th</sup>, 2025  
 Cooking – Regional & Ethnic – American

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available

Through essays, interviews, and more than 100 recipes, Dr. Harris presents American cuisine as a complex braid—an interwoven whole composed of ingredients and dishes from the Indigenous, European, and African people who influenced the food and traditions of the New World. By beginning with a recipe and tracing its origins, we come to understand the heritage of some of America's most treasured dishes.

**Jessica B. Harris** is the author, editor, and translator of seventeen books, including twelve cookbooks documenting the foods and foodways of the African diaspora. Her IACP Award-winning book, *HIGH ON THE HOG* (Bloomsbury), has been adapted into a Netflix series.

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
 Pages: 288  
 Illustrations: 120 4C Photos  
 Price: \$35.00



# Richard Hart Bread

Intuitive Sourdough Baking  
Richard Hart & Laurie Woolever

## RICHARD HART BREAD

### *Intuitive Sourdough Baking*

by Richard Hart and Laurie Woolever;  
with Henrietta Lovell

A Clarkson Potter Hardcover

On sale November 5<sup>th</sup>, 2024

Cooking – Bread

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials available

**Rights sold:** UK/BC: *Hardie Grant*

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 304

Illustrations: 150 4C Photos

Price: \$35.00

In *Richard Hart Bread*, Richard Hart lays out the art of baking artisanal breads using an intuitive roadmap. Rather than focusing obsessively on precise formulas and complicated shaping, Richard teaches aspiring bakers key techniques they can apply for all loaves. He also encourages them to be observant: to think about their environment (is it humid, hot, or cold?), notice their starter (how big are the bubbles?), consider the dough (is it sticky?), and pay attention to how it reacts when it's divided, shaped, scored, and baked. With a humorous and reassuring voice, *Richard Hart Bread* guides readers through making 60 different loaves, including Richard's signature sourdough city loaf, pan loaves, sweet breads, flatbreads, and more, without getting overly scientific.

**Richard Hart** is the co-founder of Hart Bageri, with two locations in Copenhagen. Before his bread baking career, he was a chef in fine dining restaurants in London. He began baking bread seriously at Della Fattoria in California, eventually moving on to become head baker at Tartine in San Francisco, always developing his techniques and passion for his craft. Originally from England, he currently lives in Mexico City, Mexico.



POTTER

## PROTEIN POWERED

by Jackie Hartlaub

A Clarkson Potter Hardcover

On sale September 9<sup>th</sup>, 2025

Cooking – Health & Healing – High Protein

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 256

Illustrations: 100-115 photos

Price: \$30.00

Jackie Hartlaub began sharing recipes online when she was looking to increase her protein intake and realized that there was a huge audience for protein-focused recipes. As more and more people recognize the benefits of a high-protein diet, Jackie's content provides much-needed inspiration for people trying to hit their protein goals. Whether you're focused on building muscle mass, eating meals that keep you feeling satiated, or supporting your overall nutrition, it can be a challenge to reach your daily protein target. Jackie hopes to empower the home cook with high-protein dishes that are approachable, diverse, and delicious. In her debut cookbook, **PROTEIN POWERED**, Jackie presents 75 brand-new recipes and 25 fan favorites for creative, easy, and exciting ways to incorporate more protein into every meal of the day.

**Jackie Hartlaub** is the creator behind the TikTok and Instagram page @LowCarbStateofMind, which she launched to share her journey following the Keto diet. She has shifted her focus towards high-protein content and shares realistic, easy recipes that make people want to cook their own food and grow confident in the kitchen.



## THE WISHBONE KITCHEN COOKBOOK

*Recipes and Tips for All-Day Meals and Everyday Luxuries*

by Meredith Hayden

A Ten Speed Press Hardcover

On sale May 6<sup>th</sup>, 2025

Cooking - Courses & Dishes

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 125 Food & Lifestyle Shots

Price: \$35.00

**Editor:** Molly Birnbaum

**Rights:** World English

**Translation:** Janis Donnaud & Assoc./

Janis Donnaud

**Status:** Materials available

Learn to cook, host, and eat like a private chef who's off the clock with 100 recipes from TikTok sensation Meredith Hayden of Wishbone Kitchen.

This is food that feels good to eat. Simple, yet elegant. The dishes you can whip up for an impromptu dinner party. The kind of cooking you don't start until you've made yourself a drink first. In *The Wishbone Kitchen Cookbook*, Meredith Hayden walks you through the tips and tricks of cooking like a private chef who's off the clock. After working for families in NYC for a few years, Meredith has found the easiest ways to make showstopping meals come together swiftly.

Included are the most useful tips that home cooks can use in their own kitchens, with cooks of all levels learning something new. She explains common cooking terms like "mince" or "butterfly" and how to use deli containers to optimize your veggie prep and storage game. And when it comes to entertaining, there are suggestions for the host and guest alike. Scale up the Caesar Hand Salad when friends come over after work or pack up the Grilled Eggplant and Zucchini Parm for lunch the next day. Snack on Chilled Lemon Shrimp and Aioli and veg out on Brown Butter Lemon Broccoli. Your authority on all things seafood, Meredith shows you the easiest way to break down a lobster so that you can use it in a number of recipes like the Lobster Avocado Salad. Or how to shuck oysters so you can enjoy them grilled or with a yuzu kosho mignonette.

With sharp, witty commentary, themed menus, and gorgeous imagery, *The Wishbone Kitchen Cookbook* will inspire you to start keeping jars of homemade sauce at the ready and to splurge on meals made to be enjoyed in bed.

**Meredith Hayden** is a professional chef, recipe developer, and the creator behind the TikTok sensation Wishbone Kitchen where she chronicles her days and recipes as a private chef for high-end clients in New York City and the Hamptons. Wishbone Kitchen has 2.1M followers on TikTok and 1M on Instagram. She is beloved for both her recipe and day in the life of a private chef videos. She has also been featured in *Vogue*, *People*, *Delish*, and *Business Insider*.



# wishbone kitchen

BY MEREDITH HAYDEN



**SETTING A PLACE FOR US**  
*Recipes and Stories of Displacement, Resilience, and Community from Eight Countries Impacted by War*  
by Hawa Hassan  
A Ten Speed Press Hardcover  
On sale April 1<sup>st</sup>, 2025  
Cooking - Essays & Narratives

**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials available

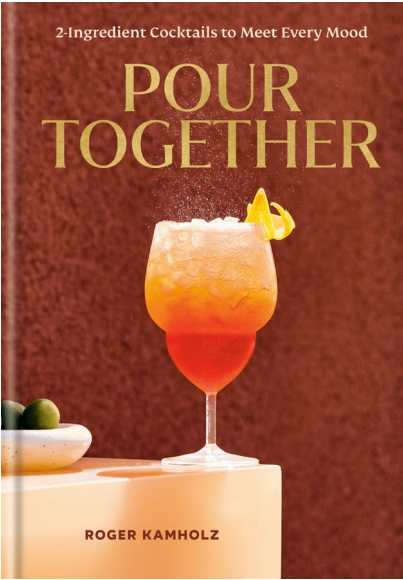
**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 110 Photos  
Price: \$35.00

An enthralling and intimate collection of essays that explores the history of eight countries to understand the impact of human conflict on a culture's cuisine and food system, from the James Beard Award-winning author of IN BIBI'S KITCHEN.

Each chapter is devoted to a different country and opens with an informative essay on the culture and the foodways written by a local from that area. Recipes follow highlighting indigenous ingredients (for example, in Egypt we'll see recipes for Dukkah, Fava Bean Fritters, Shortbread Cookies, and Hot Chickpea Broth), and share intimate portraits of the people preserving food culture.

**Hawa Hassan** is a James Beard award winner and culinary triple threat: dynamic chef, TV personality and entrepreneur. Her first cookbook-meets-travelogue, IN BIBI'S KITCHEN, shares recipes and stories from grandmothers—or bibis—in eight African countries bordering the Indian Ocean.

Rights sold to IN BIBI'S KITCHEN: French: *Hachette Pratique*; German: *Christian Verlag*



**POUR TOGETHER: A COCKTAIL RECIPE BOOK**  
*2-Ingredient Cocktails to Meet Every Mood*  
by Roger Kamholz  
A Clarkson Potter Hardcover  
On sale March 18<sup>th</sup>, 2025  
Cooking – Alcoholic

**Editor:** Darian Keels  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 110 Photos  
Price: \$35.00

*Pour Together* is filled with tasty, easy, and elevated drinks that go beyond your average Gin & Tonic order without compromising the indulgent, complex quality and flavor of cocktails we know and love. You don't need complicated infusions or a bundle of ingredients to create a delicious cocktail. In this book, food and drink writer Roger Kamholz teaches you how to whip up 2 ingredient drinks to sip again and again (and that will use up those miscellaneous bottles lying around). Whether you're looking for a quick cocktail to enjoy at home or a new and interesting drink to bring to your next dinner party, *Pour Together* will have you on your way to mixing up something delicious in no time.

**Roger Kamholz** is an editor and writer based in New York City. He has covered food and drinks for The Kitchn, *Food & Wine*, Serious Eats, and Refinery29, among others. Roger is a longtime Punch contributor and expert in the cocktail world.





**READY FOR DESSERT, REVISED EDITION**  
*My Best Recipes*  
by David Lebovitz  
A Ten Speed Press Hardcover  
On sale September 16<sup>th</sup>, 2025  
Cooking – Courses & Dishes – Desserts

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 320  
Illustrations: 80 4c photos  
Price: \$37.99

David Lebovitz is a master of perfectly pitched desserts and off-kilter wit—a combination that has won him, his eponymous blog, and his books hundreds of thousands of fans. In this revised edition of his best-selling book *Ready for Dessert*, David has added five new recipes, updated ingredients for ease, and refined his techniques throughout. Lebovitz's Parisian lifestyle and genuine love for food shine brightly in *Ready for Dessert*. Nearly 175 of his best recipes from the last two decades—including cakes, cookies, candies, ice creams, tarts, pies, pastries, custards, and soufflés—share a pared-down sophistication and focus on fresh pure flavors and seasonality. Tied together by Lebovitz's humor, refined palate, and obsessively perfected techniques, this is an essential collection for every home baker.

**David Lebovitz** has been a professional cook and baker for most of his life; he spent nearly thirteen years at Chez Panisse until he left the restaurant business in 1999 to write books. He moved to Paris in 2004 and turned his website into a phenomenally popular blog.



**AMERICA'S MOST ICONIC ICE CREAMS**  
by Tyler Malek and JJ Goode  
A Clarkson Potter Hardcover  
On sale April 29<sup>th</sup>, 2025  
Cooking – Ice Cream

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 187 x 229 mm (7-3/8 x 9 in)  
Pages: 240  
Illustrations: 100 Photos  
Price: \$28.00

For fans of Salt & Straw, America's fastest-growing artisan ice cream company, *America's Most Iconic Ice Creams* features the most surprising flavor they can imagine: plain old French Vanilla. Known for his wildly inventive flavors, Tyler Malek, the company's co-founder, dives deep into what makes ten iconic flavors, like Strawberry and Chocolate, truly classic. Using their signature, super simple base recipes, he presents the perfected, ultimate recipes for America's favorite flavors. But since creativity is still his core, Malek shares 75 more recipes inspired by, or riffing off of, those classics, like Roasted Strawberry-Whiskey and Bananas Foster Caramel, and everything you need to know to invent your own flavors.

**Tyler Malek** is head ice cream maker for Salt & Straw Ice Cream in Portland, Oregon. His first cookbook, *SALT & STRAW ICE CREAM COOKBOOK*, was named one of the best cookbooks of the season by *Eater*, *Delish*, and *Epicurious*.

**JJ Goode** is a Brooklyn-based food writer and the coauthor of the books *A GIRL AND HER PIG* with April Bloomfield, *POK POK* with Andy Ricker, *STATE BIRD PROVISIONS* with Stuart Brioza and Nicole Krasinski, and the *SALT & STRAW ICE CREAM COOKBOOK*, among others.





**THE CLASSIC COCKTAIL SESSIONS**  
by Toby Maloney & Emma Janzen  
A Clarkson Potter Hardcover  
On sale October 21<sup>st</sup>, 2025  
Beverages – Alcoholic – Bartending

**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Materials January 2025

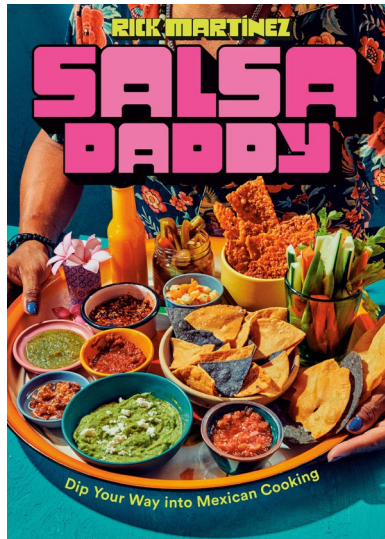
**Title Specs:**

Trim: 178 x 241 mm (7 x 9 ½ in)  
Pages: 304  
Illustrations: 75 photos + infographs  
Price: \$35.00

Classic cocktails are the bedrock of the craft of mixology. Drinks like the Martini, French 75, and Moscow Mule are timeless, quick to assemble, and universally beloved. When made well, these staples are utterly delicious. Anybody can learn to master these cocktails, but it takes practice. There are a dozen ways to make a great Whiskey Silver Sour, but there are a million ways to mess it up. In ***The Classic Cocktail Sessions***, you'll learn how to conquer these classic recipes and the make the best version possible. Bartender Toby Maloney has been dialing in his approach to these drinks for decades, and here, he invites you to join him behind the bar for a single "session" with each of these drinks—a master class in the classics. You'll learn how to create good balance, texture, and temperature in a drink, how different brands of ingredients differ from one another, and how to personalize these drinks with tiny adjustments and twists.

**Toby Maloney** is a James Beard Award-winning bartender with over twenty-five years of experience in the bar industry, from dive bars to Milk & Honey, Flatiron Lounge, and Pegu Club, as well as spots in Nashville, Minneapolis, and beyond. He is currently the head mixologist at The Violet Hour in Chicago, and partner and beverage director at Mother's Ruin in Chicago.

**Emma Janzen** is a journalist, editor, and photographer specializing in all things drinks and design. Currently the digital content editor for *Imbibe* magazine, she co-authored *The Way of the Cocktail* with Chicago bartender Julia Momosé, and received a James Beard Award nomination for her first book, *Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit*.



**SALSA DADDY**  
***Dip Your Way into Mexican Cooking***  
by Rick Martinez  
A Clarkson Potter Hardcover  
On sale April 29<sup>th</sup>, 2025  
Cooking – Regional & Cultural – Mexican

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available

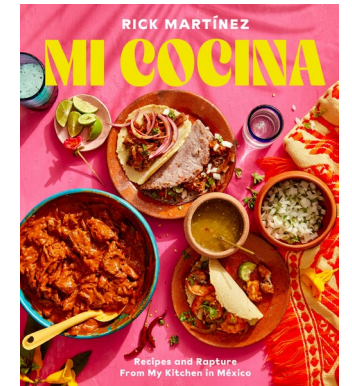
**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 256  
Illustrations: 75 4C Photos  
Price: \$32.99

Salsas are both the traditional heart of Mexican cooking--blending charred tomatillos and chiles goes back five hundred years-- and where cooks today can riff most freely, as Rick Martinez, beloved author of *Mi Cocina*, discovered while tasting a caramelized onion-serrano chile salsa in Mexico City. Salsas make irresistible snacks with chips, of course, but they will also make your grilled cheese, your burger, your tacos, or your whole meal. Rick takes us deep into the world of traditional and modern salsas with 75 salsa recipes and 25 simple meals that can each be made totally unique by your choice of salsas.

**Rick Martínez** is the host of the video series "Mi Cocina" and "Sweet Heat," both on the Food52 YouTube channel, and "Pruébalo" on the Babish Culinary Universe channel. He cohosts the Borderline Salty podcast with Carla Lalli Music, is a regular contributor the New York Times, and teaches live, weekly cooking classes for the Food Network Kitchen.

Publishers of MI COCINA: Dutch: *Fontaine Uitgevers*; Spanish: *Col&Col Ediciones*





**UNTITLED SALLY’S BAKING COOKBOOK**  
by Sally McKenney  
A Clarkson Potter Hardcover  
On sale September 2<sup>nd</sup>, 2025  
Cooking – Methods – Baking

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288 pages  
Illustrations: 125 4c photos  
Price: \$32.99

Since 2011, Sally’s Baking Recipes has been *the* trusted online resource for anyone who wants to bake delicious treats from scratch. A self-taught home baker, Sally McKenney has been fiercely dedicated to perfecting her recipes since she began, creating tried-and-true favorites like **Chewy Chocolate Chip Cookies, Classic Apple Pie, Strawberry Cake, and Soft Pretzels with White Cheddar Cheese Dip.**

From cookies and bars to cakes, pies, and brunch bakes, you’ll find crowd-pleasing recipes to suit every occasion and craving along with a selection of treasured fan favorites. Once you try Sally’s version of fudgy brownies, cheesecake, and cinnamon rolls, she’ll become your go-to for classic bakes.

**Sally McKenney** is the creator of the hugely popular website Sally’s Baking Recipes (aka Sally’s Baking Addiction), a trusted online resource since 2011. She is known for providing clear, concise instructions, tips, and tutorials, to make every recipe approachable for home bakers of all skill levels. Her work has been featured in *People*, on Good Morning America, and more. This is her fourth cookbook. Sally lives in Maryland with her husband, their two children, and their rescue dogs.



**MARGARITA TIME!**  
**60+ Tequila & Mezcal Cocktails, Served Up, Over & Blended**  
by Caroline Pardilla  
A Ten Speed Press Hardcover  
On sale March 25<sup>th</sup>, 2025  
Cooking - Beverages - Alcoholic - Bartending & Cocktails

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 165 x 229 mm (6-1/2 x 9 in)  
Pages: 160  
Illustrations: 60-75 Photos  
Price: \$19.99

A bright and splashy tribute to the margarita cocktail, with more than 75 recipes for drinks on the rocks, served up, and even frosty blended versions.

The margarita has long dominated as America's favorite cocktail, be it for happy hour, brunch, or even #MargaritaMonday. It's liquid vacation, sunshine in a glass, fuel for festivities. Margaritas now populate grocery store aisles in ready-to-drink cans, and bartenders can attest that this classic cocktail continues to be a bestseller.

**Margarita Time!** includes recipes that elevate the ingredients from sticky bottles of premade mixers of the past to fresh juices and house-made infusions and syrups. This book not only showcases beloved, straightforward versions of the margarita but also provides approachable crafty riffs created by established bartenders from revered restaurants and bars, giving the amateur drink-maker confidence in the recipes’ quality.

**Caroline Pardilla** hails from Northern California but moved to Los Angeles in the early ‘90s to attend UCLA. In 2005, she started what became one of the first cocktail blogs, garnering accolades such as LA Weekly’s “Best Bar Blogger” and “Blog Post of the Year” to CBS Los Angeles’ “Best Local Blogger.”





## MATTY MATHESON: SOUPS, SALADS, SANDWICHES

### A Cookbook

by Matty Matheson

A Ten Speed Press Hardcover

On sale October 29<sup>th</sup>, 2024

Cooking - Courses & Dishes – Sandwiches

#### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 368

Illustrations: 200 Photos

Price: \$35.00

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials available



**Rights sold:** UK/BC: *Murdoch Books*

There's no doubt that Matty Matheson can cook. But when the world shut down during the pandemic, Matty—just like the rest of us—found himself at home for an indefinite period, struggling to consistently put out creative meals for his family. So, he went back to the basics that he knew his family would love.

***Soups, Salads, Sandwiches*** is a cookbook for anyone and everyone, regardless of skill level in the kitchen. Matty builds off the classics, making tomato soup with charred veggies and a grilled cheese crostini then topping a chicken parm sub with a sour hot pepper relish.

Packed with character, personal stories, scrumptious recipes, and vivid photographs of a day-in-the-life with his family, *Soups, Salads, Sandwiches* will have you fearlessly whipping up combinations in the kitchen in no time, just like Matty.

**Matty Matheson** is a two-time *New York Times* bestselling author, an internationally renowned chef and restaurateur, and an executive producer and actor on FX's hit breakout show *The Bear*.





### Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

Pages: 240

Illustrations: 150 photos

Price: \$29.99

### DRINKING ITALIAN

#### *The Spirited Traditions, Rituals, and Recipes of Italy's Drinking Culture*

by Brad Thomas Parsons

A Ten Speed Press Hardcover

On sale September 2<sup>nd</sup>, 2025

Beverages – Alcoholic – Bartending

**Editor:** Kim Keller

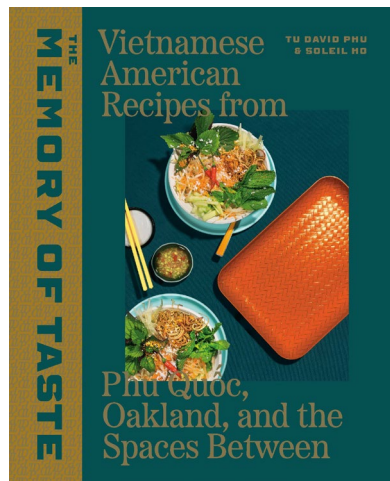
**Rights:** World

**Status:** Materials January 2025

Italy is a country where food and drink is driven by rituals, and the hiss of steam from the espresso machine, the clatter of plates and cups, and the chatter of customers shouting out their orders combine to make visiting the boot-shaped country the destination of so many.

And in a place known and beloved for its pizza, pasta, prosciutto, and so much more, it's no surprise that Italians are obsessed with food—particularly the specificity of when you eat certain things throughout the day. So then, it's only natural that what you drink, with or without food, follows its own customs and traditions. In the style of David Lebovitz's *Drinking French*, Brad Thomas Parsons presents the world of Italy's drinking culture, from aperitivo to digestivo and beyond.

**Brad Thomas Parsons** is the author of *Bitters* (winner of the James Beard and IACP Cookbook Awards, and a finalist for the Tales of the Cocktail Spirited Awards), *Last Call*, *Amaro*, and *Distillery Cats*. Parsons received an MFA in writing from Columbia University, and his work has appeared in *Bon Appétit*, *Lucky Peach*, *Food & Wine*, *Travel + Leisure*, *PUNCH*, *Vinepair*, *Substack*, and more. He lives in Brooklyn.



### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 240

Illustrations: 100 Photos

Price: \$32.50

### THE MEMORY OF TASTE

#### *Vietnamese American Recipes from Phú Quốc, Oakland, and the Spaces Between [A Cookbook]*

by Tu David Phu and Soleil Ho

A 4 Color Books Hardcover

On sale September 10<sup>th</sup>, 2024

Cooking - Regional & Cultural – Vietnamese

**Editor:** Claire Yee

**Rights:** World

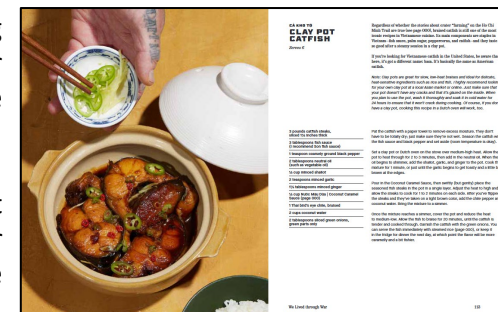
**Status:** Material available

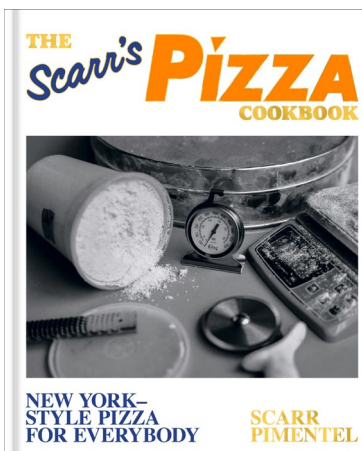
*This is a cookbook infused with the intense flavors of refugee kitchens and the inauthentic authenticity of the diaspora. —Viet Thanh Nguyen, author of Pulitzer Prize winner The Sympathizer, Nothing Ever Dies, The Refugees, The Committed, and A Man of Two Faces*

A playful collection of over 85 Vietnamese and Viet American dishes and immersive travel photography from Top Chef alum Tu David Phu that blends the Oakland native's modern culinary style with the food wisdom from his refugee family. Tu David Phu trained in the nation's top restaurants only to realize the culinary lessons that truly impacted him were those passed on by his parents, refugees from Phú Quốc. In his hometown of Oakland, California, his parents taught him hard-won lessons in frugality, food-covery cooking, and practical gill-to-fin eating.

**Tu David Phu** is a Vietnamese American, San Francisco Chronicle Rising Star Chef, Top Chef alumnus, author, and Emmy-nominated filmmaker from Oakland. He has cooked across various cultures, from the American culinary treasures to classical European traditions.

**Soleil Ho** is a Vietnamese American writer, podcaster, and burnt-out chef. They served as the San Francisco Chronicle's restaurant critic for four years, and their food and culture writing has also appeared in the New Yorker, Bitch Media, GQ, and The Best American Food Writing.





**THE SCARR'S PIZZA COOKBOOK**  
***New York-Style Pizza for Everybody***

by Scarr Pimentel

A 4 Color Book Hardcover

On sale March 25<sup>th</sup>, 2025

Cooking – Courses & Dishes – Pizza

**Editor:** Claire Yee

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 224

Illustrations: 150-200 photos

Price: \$30.00

After working at some of New York's most iconic pizzerias and restaurants, Scarr Pimentel opened Scarr's Pizza to put his own healthy spin on the classic New York-style pizza slice. Now, in a debut cookbook using all-natural and organic ingredients with 30 recipes and step-by-step photos, he shares his ethos alongside the techniques and recipes you need to make great pizza at home.

Starting with round and square variations of his dough that includes the famous freshly milled grains—recommended, but not required—Scarr breaks down the anatomy of his famous pies. Learn the tips and tricks to mill your own flour, source the freshest ingredients, and make the best tasting sauce and toppings, all while being guided by Scarr's unfussy, encouraging voice.

Born and raised in Manhattan, **Scarr Pimentel** grew up surrounded by family and friends in the food industry, which inspired his love for restaurants. After working in various spots Downtown, Scarr opened Scarr's Pizza on the Chinatown/LES border in 2016. With a focus on all-natural and organic ingredients, Scarr's Pizza is committed to creating high-quality products for the community and beyond.



**SMART MOUTH**

***Wine Essentials for You, Me, and Everyone We Know***

by Jordan Salcito

A Ten Speed Press Hardcover

On sale June 3rd, 2025

Cooking - Beverages - Alcoholic – Wine

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 272

Illustrations: 75 Illustrations

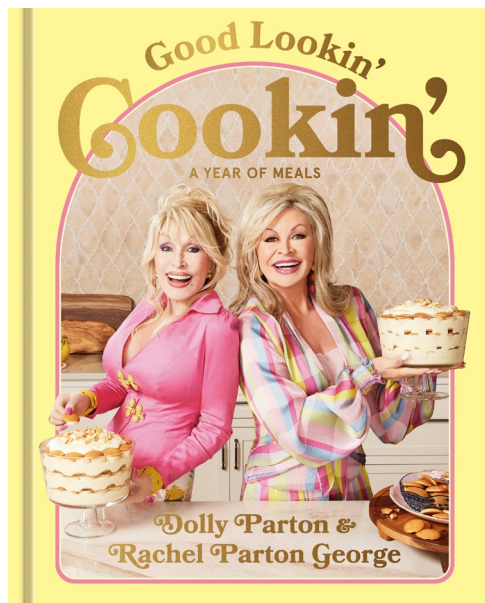
Price: \$32.50

Jordan Salcito grew up enjoying wine but not always understanding why she liked what she did. Over years of tasting wine and spearheading award-winning programs for places like the Momofuku restaurant group, she created her own language and framework for choosing the perfect bottle. Using her personal journey as a template, she demystifies this beloved beverage for everyone, sharing vital information so you can be confident in finding wines that you love, too.

Full of practical advice on understanding your beverage arsenal, as well as questions, illustrations, and infographs, ***Smart Mouth*** gives you permission to drink what you love, from boxed wine to top-shelf bottles—trends and prestige be damned. You'll know what wine tools you actually need and what to get instead of champagne when you're hosting on a budget. The wine world is large, but figuring out what you love doesn't have to be overwhelming. The only expert in what tastes delicious to you is you. ***Smart Mouth*** will help you discover what that is.

**Jordan Salcito** is an award-winning sommelier turned entrepreneur. She is a Wine Enthusiast 40 Under 40 honoree and a two-time James Beard Award semi-finalist for Outstanding Wine, Spirits, or Beer Professional.

**A #1 New York Times bestseller!!**



## GOOD LOOKIN' COOKIN'

***A Year of Meals - A Lifetime of Family, Friends, and Food***

by Dolly Parton and Rachel Parton George

A Ten Speed Press Hardcover

On sale September 17<sup>th</sup>, 2024

Cooking - Regional & Cultural - American - Southern States

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 256

Illustrations: 125 Photos

Price: \$35.00

**Rights sold:** UK/BC: *Ebury*

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials available

In ***Good Lookin' Cookin'*** Dolly and Rachel share tips for hosting events all year long, including twelve multi-course menus of cherished recipes for New Year's Day, Easter, Mother's Day, Thanksgiving, Christmas, and more. You'll learn how much butter or whipped cream goes into a "Dolly Dollop," what condiment is almost always on the table at Parton family meals, and what special dish Rachel makes at Dolly's request every year for her birthday.

Filled with more than 80 delicious dishes as well as photographs of Dolly and Rachel cooking and hosting all year long, ***Good Lookin' Cookin'*** is a treasured cookbook that will make you feel like part of the Parton family. With their trademark warmth and sisterly love, Dolly and Rachel remind you that cooking doesn't need to be serious—it should be fun! And always good lookin'!

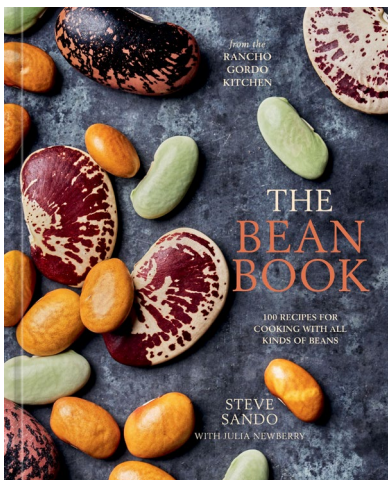
*Star of The Show*, a coffee table book of Dolly's most iconic performances, is planned for Fall 2025!

**Dolly Parton** is the most honored and revered female singer-songwriter of all time. She has garnered eleven Grammy Awards and 51 nominations, including the Lifetime Achievement Award.

**Rachel Parton George** is an avid cook and self-professed collector of recipes and cookbooks—a star in her family's kitchens. The youngest of twelve children born and raised into what proved to be a musical family originally hailing from East Tennessee, she followed her siblings who—like Dolly—found their ways onto concert stages far and wide.



**March**  
*St. Patrick's Day ~ A Few Lucky Charms*



## THE BEAN BOOK

**100 Recipes for Cooking with All Kinds of Beans, from the Rancho Gordo Kitchen**

by Steve Sando; with Julia Newberry

A Ten Speed Press Hardcover

On sale September 10<sup>th</sup>, 2024

Cooking - Specific Ingredients - Natural Foods

**Editor:** Kim Keller

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 125 Photos

Price: \$35.00

**A New York Times bestseller!!**

From the founder of the acclaimed Rancho Gordo bean company, an authoritative guide to 50 bean varieties and how to cook with them, featuring 100 classic and modern recipes.

Learn how easy it is to cook beans from scratch with the king of beans. Rancho Gordo beans, the legumes with a cult following and Bean Club waiting list more than 20,000 names long, brought attention to heirloom bean varieties through chefs like Thomas Keller and Marcella Hazan. *he Bean Book* includes instructions for cooking beans using multiple methods, then transforming those cooked beans into satisfying dips, soups, salads, mains, sides, and desserts. There is nobody better than the man behind Rancho Gordo to share recipes, tips, and historical background in a beautifully photographed, comprehensive collection, sure to be a classic.

**Steve Sando** is the founder of Rancho Gordo, a specialty food company that grows and sources heirloom produce, seeds, and beans. He has been featured in *The New Yorker*, the *New York Times*, *Saveur*, *O Magazine*, *CBS Sunday Morning*, and *From the Source* on the Magnolia Network. **Julia Newberry** is the general manager of Rancho Gordo and co-author of *The Rancho Gordo Vegetarian Kitchen* and *The Rancho Gordo Heirloom Bean Guide*.



## THE VEGAN CREAMERY

by Miyoko Schinner

A Ten Speed Press Hardcover

On sale September 16<sup>th</sup>, 2025

Cooking – Vegan

**Editor:** Kim Keller

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 189 x 229 mm (7-7/16 x 9)

Pages: 208

Illustrations: 4c photos

Price: \$26.99

Imagine enjoying a batch of fresh strawberry ice cream on a hot summer day. It tastes just as delicious as the beloved classic, but at its creamy core it's actually plant based. Now you can make all the dairy products you love—milks, creams, cheeses, savory spreads, and rich desserts—made with nuts, seeds, and other plant-based ingredients instead of animal products.

Miyoko Schinner, a vegan dairy expert, has figured out the best way to make these plant-based milk products mimic real dairy. Her newest cookbook, *The Vegan Creamery*, teaches readers to partake in the future of vegan cooking through meticulously curated plant-based dairy recipes. Miyoko has been a leader in the evolution of plant-based dairy, and through her recipes you can learn how to craft beautiful food that will expand your palate and help save the planet. *The Vegan Creamery* is just the cookbook to guide you on your plant-based journey.

**Miyoko Schinner** is an award-winning chef, author, entrepreneur, and activist for animals and food systems. Named a "Gamechanger" by *Food and Wine* and featured on the Forbes 50 over 50 list, she is the founder and former CEO of Miyoko's Creamery, a company with products distributed in more than 20,000 stores in North America, and is often credited with having helped to create a new category of food. Miyoko is also the founder of Rancho Compasión, a non-profit farmed-animal sanctuary located in Northern California that is home to more than 100 animals.



## UNTITLED BOOK 4

by Alison Roman

A Clarkson Potter Hardcover

On sale September 2<sup>nd</sup>, 2025

Cooking

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 304

Illustrations: 100 Photos

Price: \$37.99

In *Untitled Book 4*, Alison teaches you how to make stunning meals in a flash using a well-stocked pantry, fewer ingredients, and fool-proof tips. Flavorful and unfussy, the recipes in this book help you put food on the table faster once you understand how your pantry can open up a world of possibilities for your next meal (leaning into flexibility, ease, off the cuff cooking, lots of flavor from potent hardworking ingredients, and fewer extra shopping trips), leaving you to ask, “How did something so delicious come from basically nothing?”

Known for getting people excited about humble ingredients like tinned anchovies, tomato paste, and sundried tomatoes, Alison shows you exactly how to save yourself time in the kitchen and love your pantry, with irresistible recipes to cook again and again.

**Alison Roman** is a New York-based cook, writer, and author of the *New York Times* bestselling cookbooks *Nothing Fancy*, *Dining In*, and *Sweet Enough*. She is the host and producer of CNN’s *(More Than) A Cooking Show with Alison Roman*, the creator of a bi-weekly YouTube series called *Home Movies*, and the author of a bi-weekly newsletter titled *A Newsletter*. You can find recipes, videos, recommendations and more, on her website.

### Praise for *Nothing Fancy*:

#### nothing fancy



ALISON ROMAN

“Roman makes food more interesting. . . . [*Nothing Fancy*] has a why-didn’t-I-think-of-that simplicity.”—*The New Yorker*

“[Roman] could offer a master’s program in Approachable Recipe. . . . [*Nothing Fancy* is] a manual not just for dinner, but for life.”—*The Washington Post*

“In her signature wry voice, Roman lays out simple and elegant recipes...It’s worth noting that one of our editors already took a crack at the lemony turmeric tea cake, to delicious results. (Also worth mentioning: the DIY martini bar.)”—*Food & Wine*

Rights sold to *Nothing Fancy*: Dutch: *Unieboek*; French: *Hachette Pratique*; German: *DK Verlag*; Polish: *Foksal*; Spanish: *Alfaomega*; Russian: *Eksmo*; UK/BC: *Hardie Grant*



### UNTITLED TURTLE ISLAND

by Sean Sherman

A Clarkson Potter Hardcover

On sale October 7<sup>th</sup>, 2025

Cooking – Regional & Cultural – Indigenous

**Editor:** Francis Lam

**Rights:** World English

**Translation:** Jonah Straus / Straus Literary

**Status:** Materials January 2025

#### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 400

Illustrations: 150-200 photos

Price: \$45.00

*I do not think the measure of a civilization is how tall its buildings of concrete are, but rather how well its people have learned to relate to their environment and fellow man. --Sun Bear, Anishinaabe*

**Untitled Turtle Island** is a definitive culinary guide and cookbook, filled with the stories, recipes, and traditions of the Indigenous Peoples who have inhabited Turtle Island, the land today called North America. Sean Sherman is Oglala Lakota and a leading figure in the Indigenous food movement—serving as the go-to source for stories on Indigenous food, Indigenous food issues, and recipes. In **Untitled Turtle Island**, he explores the diverse Indigenous foodways of this continent, spotlighting the foods have nourished more than the physical body alone for generations. Organized by regions—such as the Great Lakes, the Southeastern Woodlands, and the Mesoamerican Highlands—this book highlights the unique culinary traditions of Turtle Island that are as varied and rich as the landscapes from which they arise. Learn to eat with the seasons, consume meat and fish nose-to-tail, focus on plant-forward dishes, and discover how to better feed yourself.

**Sean Sherman**, Oglala Lakota, born in Pine Ridge, SD, has been cooking across the US and World for the last 30 years. His main culinary focus has been on the revitalization and awareness of indigenous foods systems in a modern culinary context. His first book, *The Sioux Chef's Indigenous Kitchen*, was published in 2017.



### UNTITLED OHANA STYLE

by Sheldon Simeon

A Clarkson Potter Hardcover

On sale September 2<sup>nd</sup>, 2025

Cooking - Regional & Cultural – Asian

**Editor:** Francis Lam

**Rights:** World

**Status:** Materials January 2025

#### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

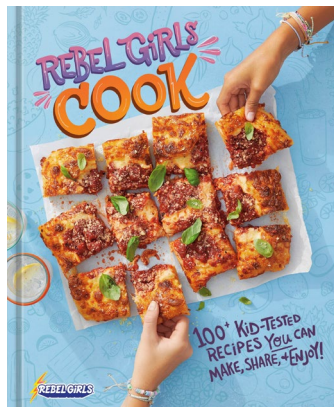
Illustrations: 100-120 4C Photos

Price: \$35.00

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

Beloved chef and two-time Top Chef fan favorite Sheldon Simeon's food joyfully reflects Hawaii's flavors and cooking styles, a mixture of island influences including Native Hawaiian, Filipino, Japanese, Chinese, Korean, Portuguese, and other cuisines. In **Untitled Ohana Style** you'll find umami-packed recipes meant for family—that's what ohana means in Hawaiian—weeknight dinners, quick lunches, snacks, cookouts, and barbecues.

**Sheldon Simeon** is the chef and owner of Lineage, a restaurant that explores the ancestral roots of Hawaiian cuisine, as well as Tin Roof, where he serves contemporary Hawaiian dishes in a casual setting, both in Maui. Sheldon's first book, *Cook Real Hawai'i*, was named one of the best cookbooks of 2021 by The New York Times, The Washington Post, NPR, Taste of Home, Vice, and Serious Eats.



**REBEL GIRLS COOK**  
**100+ Kid-Tested Recipes YOU Can Make, Share, and Enjoy!**

by Rebel Girls Inc  
A Ten Speed Press Hardcover  
On sale October 8<sup>th</sup>, 2024  
Juvenile Nonfiction - Cooking & Food

**Editor:** Molly Birnbaum  
**Rights:** World  
**Status:** Material available

**Rights sold:** German: *DK Verlag*;  
Spanish: *DK Spain*; UK/BC: *DK / PRH UK*

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 240  
Illustrations: 100 Food/TK Process/30 Illustrations  
Price: \$28.99

With 100 kid-tested recipes, the first cookbook from the creators of the New York Times bestseller *Good Night Stories for Rebel Girls* empowers beginning cooks and young rebel chefs-in-training to take charge in the kitchen.

Ever wanted to whip up a fun breakfast with your family on Saturday mornings? Struggled to find simple meals that your kids could cook on their own? Wanted to encourage creativity around food and cooking? This truly kid-friendly cookbook shares tips, tricks, and stories to excite young people 8 and up in the kitchen.

*Rebel Girls Cook* will guide your kid, whether a seasoned chef or first-time cook, through more than 100 kid-tested recipes, from quick weekday breakfasts to show-stopping desserts—with plenty of vegan and vegetarian options, too. Peppered throughout are fun culinary history facts, social and emotional learning questions, and advice from female celebrity chefs like Ali Slagle and Priya Krishna. Rebel girls everywhere will get a boost to their confidence and a feeling of accomplishment after trying new techniques and recipes in the kitchen.

**Rebel Girls** is a global, multi-platform empowerment brand dedicated to helping raise the most inspired and confident generation of girls. Rebel Girls amplifies stories of real-life, extraordinary women throughout history, geography, and field of excellence. To date, we've sold more than 11 million books in 50 languages and reached 40 million audio listens. Our books *Good Night Stories for Rebel Girls* and *Good Night Stories for Rebel Girls 2* were *New York Times* bestsellers.

**REBELGIRLS**



**REBEL GIRLS MAKE DESSERT**  
**Kid-Tested Recipes for Sweets that YOU Can Make, Bake, and Share!**

by Rebel Girls Inc.  
A Ten Speed Press Hardcover  
On sale September 30<sup>th</sup>, 2025

**Editor:** Molly Birnbaum  
**Rights:** World  
**Status:** Materials November 2024

**Rights sold:** UK/BC: *DK / PRH UK*

**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 224  
Illustrations: 100 Food/TK process/30 illos  
Price: \$28.99

Did you know that you could make a nice and fluffy cake in a blender? Or have you ever wondered if your kids could create their own granola bars for their afterschool snack? Wanted to share a moment of creativity and togetherness at home? This truly kid-friendly cookbook shares tips, tricks, stories (and so many sweets!) to excite young people 8 and up in the kitchen. These desserts will empower rebel girls everywhere to try new techniques and find confidence in learning how to make something all on their own.

With a mixture of approachable recipes, helpful photography, and fun illustrations, ***Rebel Girls Make Dessert*** will continue to build any young person's skills and confidence in and outside of the kitchen.



**SESAME**  
**Global Recipes + Stories of an Ancient Seed**

by Rachel Simons

A Ten Speed Press Hardcover

On sale April 29<sup>th</sup>, 2025

Cooking - Specific Ingredients - Herbs,  
Spices, Condiments

**Editor:** Cristina Garces

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)

Pages: 224

Illustrations: 70-75 Photos

Price: \$26.00

A clear, approachable guide to the world of sesame, from halva and tahini, to togarashi, gomasio, and furikake, with 100 vegetarian-forward recipes, from Rachel Simons, co-founder of popular tahini outfit Seed+Mill, based in NYC's iconic Chelsea Market.

**The Sesame Cookbook** is a clear, approachable guide to the world of sesame, from halva and tahini, to togarashi, gomasio, and furikake. With a mix of traditional and modern sesame recipes from Rachel Simons, co-founder of Seed+Mill, and contributions from a slate of noted chefs and food luminaries across the country, including Molly Yeh, Yossy Arefi, and Zoë François, **The Sesame Cookbook** offers many new and creative ways to bring sesame into every meal of the day.

**Rachel Simons** is the co-founder of Seed+Mill, the first store devoted to sesame products in the US. Since 2016, her company has produced high-quality tahini and halva, quickly becoming the favorites of chefs like Zoë François, Carolina Gelen, and Ayesha Nurdjaja. Seed+Mill products are carried in over 575 stores across the US, including Whole Foods and Butterfield Market. Seed+Mill has been featured in Forbes, The New York Times, Food52, Bon Appetit, and more.



**WINE SIMPLE: PERFECT PAIRINGS**

by Aldo Sohm

A Clarkson Potter Hardcover

On sale September 16<sup>th</sup>, 2025

Beverages – Alcoholic – Wines

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials January 2025

**Title Specs:**

Trim: 178 x 254 mm (7 x 10 in)

Pages: 272

Illustrations: 65 infographics

Price: \$37.99

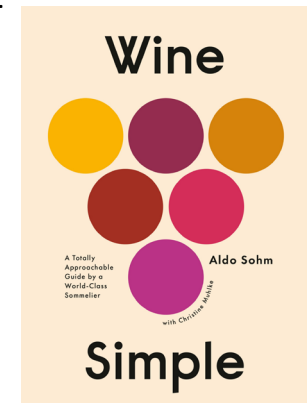
Sommelier Aldo Sohm knows that the right wine can make or break a meal. As the wine director of three-Michelin starred restaurant Le Bernardin, he draws on his decades of experience to help diners navigate a carefully curated wine list to select the perfect bottle to accompany their food. If you're not a professional, however, the subject of pairing food and wine can be daunting. Enter *Wine Simple: Perfect Pairings*.

Whether you're perusing a giant wine list at a restaurant or picking up a bottle for tonight's dinner party, this book will teach you how to choose the right wine for the moment. In these pages, Aldo distills his vast database of expert knowledge into a digestible and useful guide that you can turn to at any time.

**Aldo Sohm** is the James Beard Award-winning wine director of Le Bernardin and a partner in the eponymous Aldo Sohm Wine Bar. Sohm was named Best Sommelier in the World in 2008 by the Worldwide Sommelier Association, Best Sommelier in America in 2007 by the American Sommelier Association, and Best Sommelier of Austria four times by the Austrian Sommelier Union.

**Christine Muhlke** is a contributing editor at *Bon Appétit*, the founder of Bureau X food consultancy, and the creator of the newsletter *Xtine*. She has authored cookbooks with Eric Ripert, David Kinch, and Eric Werner.

Rights sold to *Wine Simple*: Complex Chinese: *Babel*; Simplified Chinese: *Beijing Science and Technology*; German: *Prestel*; Korean: *Sigma Books*; Polish: *Grupa Foksal*; Ukrainian: *Yakaboo*





**THREE CHEERS**  
***Cocktail Classics, Modern Twists,  
and Zero-Proof Sips***

by Kaitlyn Stewart

A Ten Speed Press Hardcover

On sale October 7<sup>th</sup>, 2025

Beverages – Alcoholic – Spirits

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials January 2025

**Title Specs:**

Trim: 191 x 216 mm (7 ½ x 8 ½ in)

Pages: 160

Illustrations: 4c photos

Price: \$22.00

Here's a beverage book dedicated to the love of cocktails in all their many forms. You'll find a drink to suit every mood and occasion. Explore the world of the classics, try your hand at something new, or experience your favorite drink completely spirit-free. Whether you're a beginner or consider yourself an expert, this book will surely have something for you!

***Three Cheers*** is a recipe book with three versions of each of 55 classic cocktails. Whether you like to keep it classic, try a new twist on that classic, or enjoy a spirit-free option, this book gives you all three options. For example, a classic 1970s Jungle Bird tropical cocktail (with a blackstrap rum base) is offered first, then there's a modern spin called the City Pigeon (with a white rum and gin base), and finally a spirit-free option is the Free Bird (with a spirit-free gin base).

**Kaitlyn Stewart** is a spirits and hospitality industry veteran with nearly twenty years under her belt. She's written numerous cocktail menus and consulted internationally. Kaitlyn has appeared in various media outlets, such as PUNCH and *Bon Appetit*, and collaborated with major beverage companies like Diageo Spirits, Seedlip, Davids Tea, and Fever Tree Mixers. Kaitlyn is an energetic force educating the masses on Instagram and TikTok. She's also the first Canadian to win the prestigious World Class Global Bartender of the Year Award.



**MEASURE WITH YOUR HEART**

by Hannah Taylor

A Clarkson Potter Hardcover

On sale October 21<sup>st</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials January 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

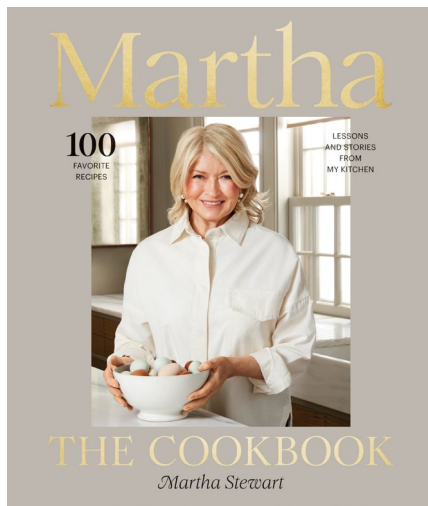
Illustrations: 120 4c photos

Price: \$35.00

Hannah Taylor is a culinary creator known for her Southern charm, wholesome personality, and carefree, “measure with your heart” cooking content. Fans love to watch Hannah eyeball ingredients and improvise recipes in her videos on social media, and her debut cookbook embraces the playful side of cooking.

Infused with Hannah's unapologetically unpolished energy, *Measure with Your Heart* encourages trusting your instincts in the kitchen. Hannah didn't start cooking until later in life, but she didn't let her unfamiliarity deter her. She just went for it: she wasn't afraid to try things out and get her hands dirty. Now she proudly feeds her kids homemade dishes with almost everything made from scratch, and she wants to give her readers the confidence to do the same (because confidence is sexy!).

**Hannah Taylor** fast-growing culinary creator known on TikTok and Instagram as “LilyLouTay.” She is a proud mother of three, and prioritizes her family while working as a creator, elopement wedding photographer, and entrepreneur.



**MARTHA: THE COOKBOOK**  
*100 Favorite Recipes, with  
 Lessons and Stories from My  
 Kitchen*

by Martha Stewart  
 A Clarkson Potter Hardcover  
 On sale October 22<sup>nd</sup>, 2024  
 Cooking - Entertaining

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials available

Culinary icon Martha Stewart celebrates her 100th book with a very personal collection of her 100 most essential recipes and the memories behind them.

A highly curated collection of recipes forty years in the making! Martha Stewart fans will be delighted to have Martha's top recipes at hand, the ones she has turned to again and again over the decades, plus stories and photos from her personal archives.

Recipes include her mother's famous pierogies, her summer tomato tart, the "Marthatini," her killer baked potato topped with caviar (of course!), her famously delicious roast chicken, and the perfect paella she makes for the luckiest house guests who visit her Estate in Maine every summer. Behind each dish is a memory Martha shares of who or what inspired it or why she considers it essential, and she shares how her cooking style has evolved through the years along with, as always, her best tips for gathering over food with the people you love.

**Martha Stewart** is America's most trusted lifestyle expert and teacher, and the author of one hundred books on cooking, entertaining, crafts, home keeping, gardening, weddings, and decorating.

**Title Specs:**

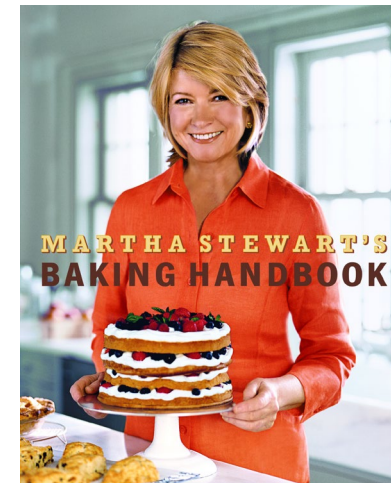
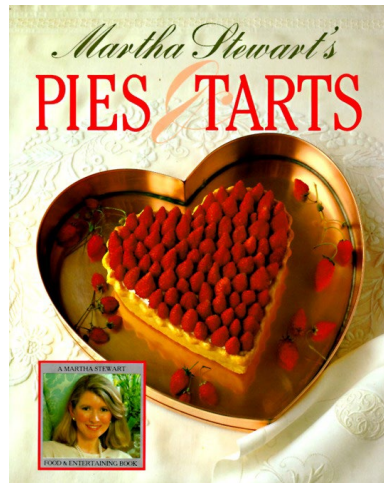
Trim: 216 x 254 mm (8-1/2 x 10 in)

Pages: 304

Illustrations: 150 4C photographs

Price: \$40.00

Publishers of Martha Stewart: Korean: *Moonyechunchusa*; Romanian: *Grup Media Litera*; Vietnamese: *Skybooks Vietnam*





**MODERN HUNTSMAN**  
***Cooking with Wild Game***  
by The Editors of Modern  
Huntsman  
A Ten Speed Press Hardcover  
On sale September 2<sup>nd</sup>, 2025  
Cooking – Specific Ingredients -  
Game

**Title Specs:**

Trim: 229 x 279 mm (9 x 11 in)  
Pages: 288  
Illustrations: 120 photos  
Price: \$60.00

**Editor:** Kelly Snowden  
**Rights:** World  
**Status:** Material January 2025

The editors from the popular magazine, *Modern Huntsman*, bring together a collection of stories celebrating contemporary hunting practices with a deep-rooted passion for the beauty and sanctity of nature. With 50 recipes and essays from each contributor, ***Modern Huntsman*** aims to inspire and educate home cooks on the game we hunt and the food we eat, both wild and domesticated.

Filled with ways to incorporate more game into your diet and with options to create these dishes even when you don't have the wild ingredients on hand, ***Modern Huntsman*** will guide you on a journey, connecting you to recipes that pull directly from nature to your plate.

**Modern Huntsman** is a collective of top photographers and writers in the outdoor industry who are focused on improving the perception of hunting. They take on controversial topics with a diplomatic tone, and through their films, podcast and industry leading biannual publication, they are bringing about constructive conversations around hunting, angling, food sourcing and conservation topics with non-hunters.

**Tyler Sharp** is a freelance photographer, writer, director creative consultant, and the CEO and Editor in Chief for *Modern Huntsman*, a biannual publication for like-minded conservationists, creatives, and outdoor enthusiasts.



**A KITCHEN IN ITALY**  
***A Year of Family Meals and  
Celebrations from Our Home***  
by Mimi Thorisson  
A Clarkson Potter Hardcover  
On sale October 7<sup>th</sup>, 2025  
Cooking – Regional & Cultural –  
Chinese

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 120 photos  
Price: \$60.00

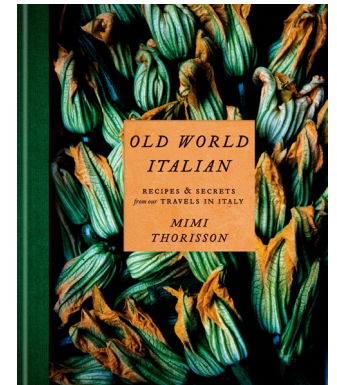
**Editor:** Jennifer Sit  
**Rights:** World  
**Status:** Material January 2025

Mimi Thorisson first captivated readers with her family's idyllic lifestyle in the French countryside before turning to the rich culinary treasures of Italian regional cuisine in *Old World Italian*. Now that she has found a true home in Italy, Mimi is back with a new Italian cookbook sharing how she cooks and eats in her Italian home.

Allow Mimi's cooking to transport you to Italy, with 100 simple yet elegant dishes that celebrate the seasons. The recipes collected here are Mimi's favorites, the staple dishes that she enjoys at home with her family and friends. In the spring, she loves **Risi e Bisi**, a brothy, risotto-like Venetian dish served in every home and restaurant when peas are in season. At the end of a long week, she turns to **Involtini de Pollo**, a comforting stuffed chicken served with a parmesan cream sauce. And there's no better way to use up abundant summer zucchini than in **Spaghetti alla Nerano**, a dish that encapsulates the beautiful simplicity of Italian cooking. With recipes for antipasti, primi, secondi, and dolci, ***A Kitchen in Italy*** brings Mimi's Italian secrets to your dinner table.

**Mimi Thorisson** is a French cook and writer living with her family between Médoc, France and Turin, Italy. She is the author of *A Kitchen in France*, *French Country Cooking*, and *Old World Italian*, and she runs the award-winning food blog Manger, which documents her cooking adventures in Médoc and around Italy.

Rights sold to *Old World Italian*: French: *Hachette Pratique*; Hungarian: *HVG*; Italian: *Datanova*; Romanian: *Corint Books*; Russian: *Azbooka*





## **TUPPERWARE COOKBOOK**

by Tupperware

A Ten Speed Press Hardcover

On sale October 21<sup>st</sup>, 2025

Cooking – Methods – Quick & Easy

**Editor:** Molly Birnbaum

**Rights:** World

**Status:** Materials January 2025

### **Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)

Pages: 272

Illustrations: 75-100 4c photos

Price: \$35.00

In this accessible, contemporary cookbook, you'll find more than 100 recipes for make-ahead, meal-prep (and kid-) friendly breakfasts, lunches, snacks and dinners from the makers of Tupperware. Feel good about **Sheet Pan Baked Eggs for Easy Breakfast Sandwiches** to **No Bake Cereal Bars** for Breakfast On the Go; **Kale and Cannellini Caesar with Torn Croutons** to **Backyard Burger Salad with Smoky BBQ Ranch** for Sensational Salads & Bowls; **Chicken Schnitzel with Cole Slaw** to **Spinach and Cheese Stuffed Shells** for Weeknight Winners. As a nod to Tupperware's party past, throw your own gathering with recipes for **Deviled Eggs**, **Baked Cheese Bread Bowls**, **No Bake Ambrosia Cheesecake**, and more. Each recipe contains tips for using Tupperware for prepping, cooking, and/or storing—but each recipe has been developed for use with whatever home cooks have in their kitchens already.

**Tupperware** was founded in 1946, selling preparation, storage, and serving containers for the kitchen. Sold almost exclusively by direct salespeople from their homes and at parties, Tupperware originated the concept of social selling. Over the last 70 years, they've used their products to help solve food waste and enable the gig economy by empowering women



## **UNTITLED PASTA COOKBOOK**

by Marc Vetri and David Joachim

A Clarkson Potter Hardcover

On sale November 4<sup>th</sup>, 2025

Cooking – Specific Ingredients – Pasta

**Editor:** Susan Roxborough

**Rights:** World

**Status:** Materials February 2025

In ***Untitled Pasta Cookbook***, acclaimed chef Marc Vetri presents a myriad of easy-to-aspirational pasta dinners with a shape for every sauce, mood, and timeline. Vetri demystifies techniques that may appear complicated to home cooks, like filling and shaping tortellini versus agnolotti or hand shaping cavatelli, revealing how easy it can be to make creative and unique pasta shapes and sauces at home. In this cookbook, Vetri adapts the methods used in his restaurants to deliver the full experience of his acclaimed handmade pasta to home cooks.

Trained in Bergamo, Italy, by some of the region's most noted chefs, **Marc Vetri** is the chef/owner of Vetri Cucina, Fiorella, and Pizzeria Salvy in Philadelphia, Vetri Cucina and Fiorella in Las Vegas, and Mt. Maurice's Italian in Kyoto, Japan. Vetri was named one of *Food & Wine's* Ten Best New Chefs, and he won the James Beard Award for Best Chef Mid-Atlantic. He is also the author of five award-winning cookbooks.

**David Joachim** has developed and edited more than 10,000 recipes and authored or collaborated on more than 45 cookbooks, including several award winners and bestsellers such as the IACP Award winning *The Science of Good Food* written with Andrew Schloss, and *A Man, A Can, A Plan*, a series of books that has sold more than 1 million copies.

### **Title Specs:**

Trim: 216 x 241 mm (8 ½ x 9 ½ in)

Pages: 272

Illustrations: 90 4c photos

Price: \$35.00



## TURKUAZ KITCHEN

*Traditional and Modern Dough Recipes for Sweet and Savory Bakes*

by Bëtül Tunç

A Ten Speed Press Hardcover

On sale November 5<sup>th</sup>, 2024

Cooking – Methods - Baking

**Editor:** Cristina Garces

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 100 Photos

Price: \$35.00

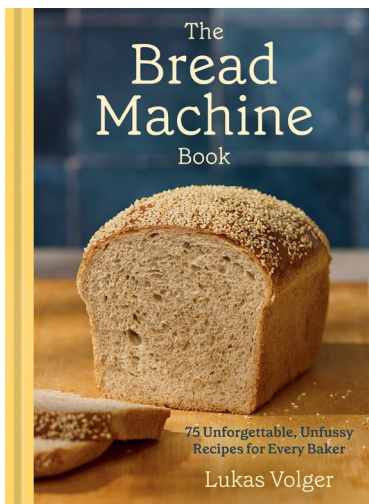
**Rights sold:** French: *Hachette Pratique*; German: *Christian Verlag*; Turkish: *Pegasus*; UK/BC: *Square Peg / PRH UK*

Bëtül Tunç began creating vintage-style videos with her unique aesthetic and met with an incredible response. One of her first videos, featuring punch-down dough, went viral, amassing nearly 2 million views—an astounding achievement for a page with fewer than 30,000 followers at the time. This marked the inception of a new trend, with countless other punch-down videos mimicking her signature style. Bëtül's follower count skyrocketed to 5 million in just a year, propelled by the interest in her vintage style videos and her ability to make these sometimes-complex dough recipes look easy and doable.

In her first cookbook, Bëtül shares recipes broken down by leavened and unleavened dough. Within those two categories the book shows us how to create basic doughs (for bagels, pita, ciabatta, and muffins), sourdoughs (for pizza dough, bread, focaccia, and brioche), enriched doughs (for croissants, cardamom buns, buttermilk dinner rolls, and burger buns), pasta dough (for pastas, noodles, dumplings, and boreks), and finally an entire section on the Turkish recipes that inspire her (Turkish style phyllo, Turkish Pistachio Baklava, Spinach Triangle Borek, and Grandma's Lavash). Bëtül's book transports readers to a vintage 19th century kitchen where we delight in recreating her doable and inspiring recipes.

**Bëtül Tunç** is a baker originally from Turkey, and the founder of the social media phenomenon Turkuaz Kitchen with more than 9 million followers across Instagram and TikTok.





**THE BREAD MACHINE BOOK**  
**75 Unforgettable, Unfussy Recipes for Every Baker**

by Lukas Volger

A Ten Speed Press Hardcover

On sale March 4<sup>th</sup>, 2025

Cooking - Methods - Special Appliances

**Editor:** Cristina Garces

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 203 x 254 mm (7-3/8 x 10 in)

Pages: 208

Illustrations: 55 4C Photos

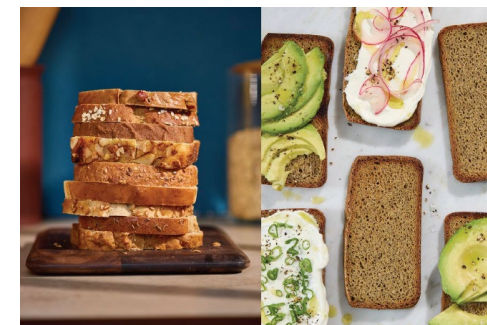
Price: \$22.00

A modern, everything-you-need-to-know guide to baking perfect bread with a bread machine at home, with 75 recipes.

In *The Bread Machine Book*, veteran cookbook author Lukas Volger offers a thorough guide to the versatile bread machine—an appliance that mixes, kneads, proofs, and bakes bread. Each recipe contains a "faster" and a "slower" method: The fast utilizes the machine's presets (just throw everything into your bread machine and let it work its magic), while the slower isolates the kneading and the baking functions to create bread with more developed flavor and better structure for not much extra work.

With comprehensive but easy-to-digest tips for success including measuring methods, temperature targets, machine and visual cues to look for, and opportunities for hijacking your bread machine to knead and proof dough to be baked in your oven.

**Lukas Volger** is a cookbook author, recipe developer, and entrepreneur in the food space. He's written five previous cookbooks, including *Bowl and Start Simple*, and his work has been featured in *the New York Times*, *Bon Appetit*, *The Wall Street Journal*, and elsewhere.



**THE GREAT AMERICAN STEAKHOUSE**

*The Places, the People, the Recipes*

by Eric Wareheim with Gabe Ulla

A Ten Speed Press Hardcover

On sale September 16<sup>th</sup>, 2025

Cooking - Regional & Cultural – American

**Editor:** Kelly Snowden

**Rights:** World

**Status:** Materials January 2025

**Title Specs:**

Trim: 216 x 279 mm (8-1/2 x 11 in)

Pages: 320

Illustrations: 125 Photos

Price: \$60.00

The *New York Times* bestselling author of *FOODHEIM* returns to apply his curiosity and culinary expertise to a disappearing American icon, the steakhouse, traveling across the country to gather the best recipes and stories from classic stops and modern newcomers.

The American steakhouse is a place for celebration, for gathering, for memories in the making. Eric Wareheim takes you on a road trip around the States and Mexico, exploring what the steakhouse means in North America. Join him at New York classics like Peter Luger's, local stalwarts like North Carolina's Beef 'N Bottle, and modern interpretations like California's Thien An Bo 7 Mon. *The Great American Steakhouse* is loaded with stories that will make you want to hit the road to drink martinis and dine on steak for days on end.

From these journeys Eric has collected 50 of the best, most decadent recipes, which are accompanied by glorious images of the food, the steakhouses, and the people behind them.

**Eric Wareheim** is a director, actor, comedian, and writer. He is half of the comedy duo Tim & Eric, who have been making TV shows, movies, books, and music for twenty years. Wareheim also acted in, produced, and directed episodes of the Netflix series *Master of None*. His first cookbook, *FOODHEIM*, was a *New York Times* bestseller and one of the best cookbooks of the year for *The New Yorker* and *New York Post*.





## THE AMBITIOUS KITCHEN COOKBOOK

*125 Ridiculously Good for You, Sometimes Indulgent, and Absolutely Never Boring Recipes for Every Meal of the Day*

by Monique Volz

A Ten Speed Press Hardcover

On sale September 10<sup>th</sup>, 2024

Cooking - Methods - Quick & Easy

**Editor:** Jennifer Sit

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 130 4C Photos

Price: \$35.00

**ambitious kitchen**

*A New York Times bestseller!!*

Recipe queen, social media star, and the beloved blogger behind the popular recipe website Ambitious Kitchen presents over 125 nutrient-dense, flavor-packed recipes for every meal of the day.

Millions of readers know Monique Volz's website, Ambitious Kitchen, as a go-to resource for inventive, flavorful recipes that are full of nutrition, comfort, and personality. Now, in her debut cookbook, Monique wants others to find their own Ambitious Kitchen and discover their own version of health, bold flavors, and above all, the unique happiness that food can bring to your life. Whether you're looking for a show-stopping dish to bring to a gathering, a new home-cooked tradition, or a nourishing meal everyone will love, The Ambitious Kitchen Cookbook has the answers.

Monique joyfully showcases a balanced approach to health, with comforting, vibrant dishes that are amped up with extra vegetables, protein, and fiber. Most recipes include "Make It Your Way" and "Make It Nutrient Dense" tips to customize food to your tastes. And as an added bonus, most can be made gluten-free, dairy-free, or vegan, allowing readers to tailor recipes to their own version of health.

**Monique Volz** founded her food and wellness blog, Ambitious Kitchen, with the hopes of sharing her healthy comfort foods with the world while processing the unexpected passing of her father. Monique immediately connected with readers looking for a dose of inspiration, storytelling, and comfort through food. Monique's long-established blog is an online destination for home cooks (with over 5.2M monthly page views and 140k newsletter subscribers) and her social following is robust and growing: 743k Instagram followers, 820k Facebook fans, and 517k Pinterest followers.





## MAKE IT EASY

### A Meal Prep and Menu Planning Guide for Stress-Free Cooking [A Cookbook]

by Danielle Walker

A Ten Speed Press Hardcover

On sale September 10<sup>th</sup>, 2024

Cooking - Health & Healing - Gluten-Free

**Editor:** Julie Bennett

**Rights:** World

**Status:** Materials available

#### Title Specs:

Trim: 197 x 248 mm (7-3/4 x 9-3/4 in)

Pages: 304

Illustrations: 150 Photos

Price: \$22.00



#### Ginger Meatballs with Sesame Broccoli

2 tablespoons avocado oil  
4 green onions, trimmed and thinly sliced, white and green parts separated  
3 1/2 pounds cooked frozen chicken or beef meatballs (see page 003) cups water  
3 large fresh broccoli, cut into florets and stems peeled and thinly sliced  
1/4 cup Ginger-Sesame Dressing (page 000)  
1/4 teaspoon toasted sesame oil  
1/4 teaspoon sesame seeds  
8 ounces sugar snap peas, trimmed and thinly sliced on a diagonal  
1/2 tsp and olive snap peas

In a large skillet over medium-high heat, warm avocado oil until it shimmers. Add white parts of green onions and meatballs and brown on all sides, 4 to 6 minutes. Pour 1/2 cup of water into pan, then cover and steam for 5 minutes, until meatballs are heated and warmed through.

If a medium pot with remaining 1 1/2 cups water and put a steamer basket over water. Add broccoli, set over high heat, and bring water to a boil. Turn heat to medium-low and steam, covered, for 5 minutes or until crisp-tender.

Uncover meatballs and stir in dressing. Remove from heat. Drain water, remove basket, and return broccoli to pot. Toss broccoli with sesame oil, sesame seeds, and salt.  
Serve sauced meatballs with sesame broccoli, snap peas, and green parts of green onions.

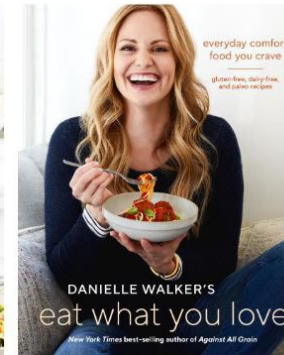
## 2

COOKS TO 15  
ACTIVE TIME: 30 MINUTES

PREP AHEAD  
Slice green onions, white and green parts separated on diagonal into thirds and peel and slice stems.  
Trim and slice snap peas.

MAKE AHEAD  
Refrigerate up to 3 weeks.  
Freeze up to 4 months.  
Make meatballs up to 4 months.

NOTES AND SHORTCUTS  
Meatball brands: Anya Foods, Nixie, Cooled Perfect, Sprouts, Trader Joe's.  
Subs: Use chick or frozen chicken sauce for tomatoes.



### A New York Times bestseller!!

A super-flexible meal prep cookbook featuring 125 healthy gluten-free, grain-free, and paleo recipes plus 16 weeks of menu plans, detailed meal prepping advice, grocery lists, and more—from the New York Times bestselling author of the Against All Grain series.

In this practical, time-saving guide to meal prepping and menu planning, beloved author Danielle Walker removes all the guess work from your daily effort to get food on the table. Make It Easy presents sixteen weeks of menus, along with prep-ahead and make-ahead tips, shopping lists organized by grocery store departments, and proven methods for getting it all done quickly and effortlessly.

Meal plans can be followed in any order and nearly every recipe is photographed. And with additional recipes for breakfasts, snacks, sides, and back-pocket dinners (dishes using pantry ingredients you already have!), this deliciously healthy cookbook provides everything you need to meal plan right.

## 2

Spanish Rice with Chorizo, Artichokes, and Kalamata. Ask 000

Ginger Meatballs with Sesame Broccoli 000

Creamy Sausage and Potato Soup 000

Hearty Kale Salad with Ginger-Sesame Dressing 000

Back-Pocket Dinner: Baked Potato, Broccoli and Sausage 000

**Danielle Walker** is the New York Times bestselling author of *Against All Grain*, *Meals Made Simple*, *Celebrations*, *Eat What You Love*, *Healthy in a Hurry*, and *Food Saved Me*, as well as a health and wellness advocate and self-trained chef. After being diagnosed with an autoimmune disease at age twenty-two and suffering for many years, Danielle found health through dietary and lifestyle changes.



## EASY WEEKNIGHT DINNERS

**100 Fast, Flavor-Packed Meals for Busy People Who Still Want Something Good to Eat**

by Emily Weinstein and New York Times Cooking

A Ten Speed Press Hardcover

On sale October 8<sup>th</sup>, 2024

Cooking - Methods - Quick & Easy

**Editor:** Molly Birnbaum

**Rights:** World English

**Translation:** Kari Stuart / CAA

**Status:** Materials available

### Title Specs:

Trim: 187 x 232 (7-3/8 x 9-1/8 in)

Pages: 240

Illustrations: 120 Photos

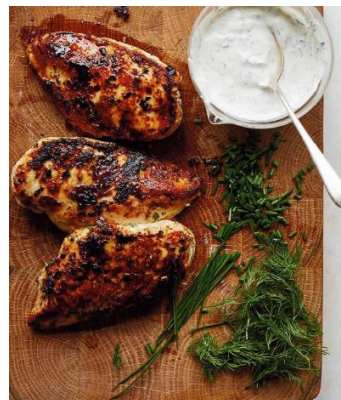
Price: \$35.00

Take the stress out of weeknight cooking with 100 easy, quick, and flavorful recipes from NYT Cooking's beloved contributors—plus helpful tips and substitutions from real subscribers.

In her newsletter, "Five Weeknight Dishes," Emily Weinstein, the editor in chief of Cooking and Food at The New York Times, sets you up every week with easy, quick meals. In ***Easy Weeknight Dinners***, Weinstein has curated 100 of her favorite recipes from many beloved contributors like Melissa Clark, Ali Slagle, Eric Kim, and more. All of the recipes are straightforward, and many need only 30 minutes or less to make. Each recipe has been vetted by some of the more than 1 million subscribers to the NYT Cooking app. Keeping speed and ease in mind, recipes are organized by main ingredient and length of cooking time.

**Emily Weinstein** is the editor in chief of New York Times Cooking and Food. She started at The New York Times in 2007 as a web producer, working on Dining, Home and the Arts sections, and was one of the multimedia producers on their Emmy Award-winning series "1 in 8 Million."

**New York Times Cooking** is a subscription service of The New York Times. It is a digital cookbook and cooking guide alike, available on all platforms, that helps home cooks of every level discover, save and organize the world's best recipes, while also helping them become better, more competent cooks.



## UNTITLED NYT COOKBOOK 2

by Vaughn Vreeland and The New York Times

A Ten Speed Press Hardcover

On sale September 16<sup>th</sup>, 2025

**Editor:** Molly Birnbaum

**Rights:** World English

**Translation:** Kari Stuart / CAA

**Status:** Materials January 2025

### Title Specs:

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 240

Illustrations: TK

Price: \$35.00

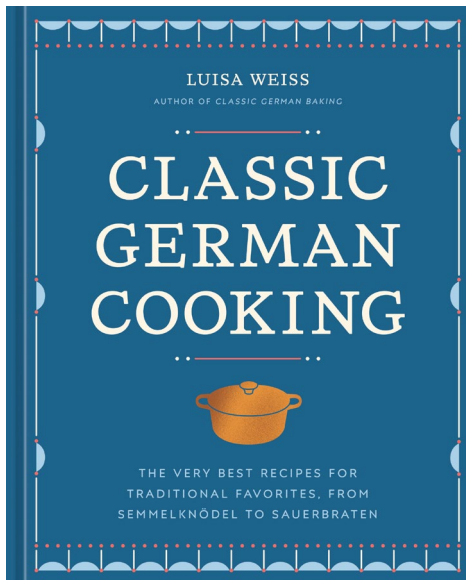
Could one chocolate chip cookie recipe satisfy everyone's desires? Definitely not, which is why ***Untitled NYT Cookbook*** dedicates a whole chapter to arguably the most asked for treat around. Vaughn Vreeland has curated the best 100 recipes (and a few more for good measure) from New York Times Cooking's beloved platform to bring you cookies that range from the classics to the spiced, fruity, and more.

Notes from the NYT Cooking community accompany the mouth-watering photos of crumbly, gooey, and colorful cookies. With recipes from Claire Saffitz, Eric Kim, Samantha Seneviratne, and more, ***Untitled NYT Cookbook*** will be a delightful add to your kitchen staples.



**Vaughn Vreeland** is a supervising video producer for NYT Cooking. An avid baker and home cook hailing from North Carolina, Vaughn can be seen making his latest creations on the NYT Cooking YouTube channel, Instagram and TikTok.

**New York Times Cooking** is the digital source for more than 20,000 of the best recipes from The New York Times, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors. Visit us or download the NYT Cooking app at [nytcooking.com](https://nytcooking.com).



## CLASSIC GERMAN COOKING

### *The Very Best Recipes for Traditional Favorites*

by Luisa Weiss

A Ten Speed Press Hardcover

On sale October 29<sup>th</sup>, 2024

Cooking - Regional & Cultural – German

**Editor:** Molly Birnbaum

**Rights:** World

**Status:** Materials available

#### **Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)

Pages: 288

Illustrations: 60-70 Photos

Price: \$35.00



#### **Praise for *Classic German Baking*:**

"Berlin-born food writer Weiss (*My Berlin Kitchen*) collects masterpieces of time-tested recipes to create this traditional classic that, like her lebkuchen (old-fashioned German gingerbread), is bound to stand the test of time and taste. [...] Collected from various places and people—whether it's a cookbook or from her German assistant—this cookbook presents a beautiful piece of German tradition."

— *Publishers Weekly*

"This overdue guide is a happy marriage of European craft and American sensibilities."

—*The Washington Post*

A collection of more than 100 of the best, most emblematic recipes of German and Austrian home cooks, from the author of CLASSIC GERMAN BAKING.

To many, German food is humble comfort food, the kind of food that may not win a beauty award, but more than makes up for it with its power to soothe, nourish and cheer. In *Classic German Cooking*, Luisa Weiss—born in Berlin to an Italian mother and American father, and who married into a family with roots in Saxony—has collected and mastered the essential everyday recipes of Germany and Austria.

*Classic German Cooking* features traditional and time-honored recipes that are beloved in homes across the region, such as Rinderrouladen (Braised Beef Rolls), Quarkauflauf (Fresh Cheese Soufflé), Hühnerfrikassee (Chicken Fricassee) and authentic Viennese Gulasch or Alpine Germknödel (Plum Butter-Stuffed Steamed Dumplings). Cozy Apfelkühle (Apple Fritters) bring warmth to an afternoon snack, while tangy Spargelsalat (White Asparagus Salad) signals the sweet start of Spring.

Luisa gives history and context to the cooking of Germany and its influences worldwide. Sprinkled with both personal stories and historical insights, *Classic German Cooking* will leave you with a well-rounded understanding of the cuisine and its lasting influence.

**Luisa Weiss** is an Italian and American food writer based in Berlin, Germany. She is the creator of The Wednesday Chef blog and author of the critically acclaimed memoir, *My Berlin Kitchen*, and baking book, *Classic German Baking*. She grew up in Berlin and Boston and graduated from Tufts University with degrees in English and French literature. She spent a decade working in book publishing in New York and was Harper's BAZAAR Germany's food columnist for four years.



**UNTITLED YEUNG COOKBOOK**  
by Cassie Yeung  
A Clarkson Potter Hardcover  
On sale October 7<sup>th</sup>, 2025  
Cooking - Regional & Cultural – Chinese

**Editor:** Susan Roxborough  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**

Trim: 189 x 254 mm (7-7/16 x 10 in)  
Pages: 256  
Illustrations: 95 4C Photos  
Price: \$35.00

Content creator and Next Level Chef contestant Cassie Yeung (3.5M TikTok followers; 560k Instagram followers [up 1000% from September 2023!]) likes to think of herself as a chef for the people—no professional culinary training here, just a girl who really loves to cook (and eat, obvi). She believes that the #1 rule in cooking is to have fun, let loose, and cook the way you want to. For Cassie, that means yelling “behind!” in your own kitchen, softening butter against your skin, and showing off your baddie nails as you pleat dumplings *like a boss*.

In her debut cookbook with 75 recipes, Cassie serves up the food she loves most: the Asian dishes she grew up eating and now craves on the regular. So many people know and love Chinese, Thai, Vietnamese, and Singaporean cuisine, but they don’t always know how easy it can be to recreate their favorite dishes at home. Not only can you save money by skipping takeout, but everything tastes better homemade, too. In ***Untitled Cookbook***, Cassie shares some of her go-to dishes, dialed in for home cooks.

**Cassie Yeung** is a food content creator known for her authentic voice and delicious, approachable recipes. Formerly a professional dancer, Cassie decided to share her love for Asian cuisine on social media and her cooking videos quickly went viral. She was a contestant on Season 2 of reality cooking show Next Level Chef with Gordon Ramsey.



**MY CAMBODIA**  
***A Khmer Cookbook***  
by Nite Yun  
A 4 Color Books Hardcover  
On sale September 23<sup>rd</sup>, 2025  
Cooking – Regional & Cultural – Southeast Asian

**Editor:** Claire Yee  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**

Trim: 203 x 254 mm (8 x 10 in)  
Pages: 256  
Illustrations: 100 photos  
Price: \$35.00

Like so many cultures with violent disruptions in history, Khmer recipes, and culinary techniques are traditionally passed orally from generation to generation. In ***My Cambodia***, Nite takes special care to preserve these dishes. Filled with historical context of Cambodia’s Golden Era, cultural fun facts like the rules of rice, and introspective anecdotes on using food as a tool to connect with community, ***My Cambodia*** aims to introduce everyone (fellow Khmer Americans, first-generation Americans, and all eager home cooks) to Cambodian American cuisine—first in her award-winning Oakland restaurant, Nyum Bai, and now in her debut cookbook.

**Nite Yun** was born in a refugee camp after her parents escaped war-torn Cambodia. Inspired by trips to Cambodia to learn about her heritage, Nite dedicated herself to bringing the flavors of Cambodian food back to the Bay Area. Since opening Nyum Bai in Oakland in 2018, she has been recognized as one of Time magazine’s 100 Most Influential People and was a recipient of the Vilcek Foundation Prize for Creative Promise in Culinary Arts, 2019. Nyum Bai was a Michelin Guide Bib Gourmand restaurant in 2019 and 2021, a semifinalist for the James Beard Foundation’s 2019 Best New Restaurant award, and one of Eater’s and Bon Appetit’s best new restaurants of 2019.

**Tien Nguyen** has been writing about food and culture for over a decade. She is the co-author of several books, including the New York Times bestseller *L.A. Son: My Life, My City, My Food*, and *The Red Boat Fish Sauce Cookbook*, which was named one of NPR’s 2021 Books We Love.



**BORDERLANDS**  
by Claudette Zepeda  
A Clarkson Potter Hardcover  
On sale February 17<sup>th</sup>, 2026  
Cooking - Regional & Cultural – Mexican

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**  
Trim: 189 x 254 mm (7-7/16 x 10 in)  
Pages: 288  
Illustrations: 100 4C Photos  
Price: \$35.00

A culinary journey along the Mexican American border, telling the story of its intertwined cultures and communities with more than 100 vibrant, flavor-packed recipes from Top Chef star, Iron Chef Mexico finalist, and Tijuana-San Diego border kid Claudette Zepeda.

The Mexican American border has been an inflamed political focal point within the US; at the same time, Mexican food has long been the most popular “ethnic” cuisine in America. A child of the border herself, Claudette Zepeda grew up in both California and Mexico and sees the border as a vibrant, vital, and unique cultural and culinary place. A gifted storyteller and chef, Claudette’s recipes and ruminations humanize border culture through 100 accessible and beloved dishes.

**Claudette Zepeda** is an award-winning, San Diego-based chef and culinary entrepreneur known for her fearless style and bold approach to regional Mexican cuisine. She has more than 20 years of experience working in restaurant kitchens and has garnered many accolades over the years: inclusion on Esquire’s 2018 Best New Restaurants, recognition from Michelin on their 2019 Bib Gourmand list, named Eater San Diego and San Diego Union Tribune’s Chef of the Year in 2018, and was a James Beard Best Chef West semifinalist in 2019.



**TINY COCKTAILS**  
*The Art of Miniature Mixology*  
by Tyler Zielinski  
A Clarkson Potter Hardcover  
On sale March 11<sup>th</sup>, 2025  
Cooking - Beverages - Alcoholic -  
Bartending & Cocktails

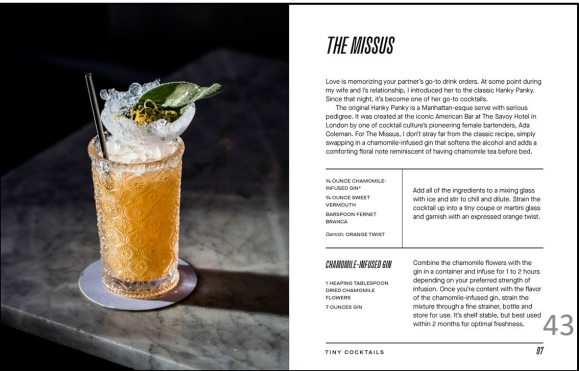
**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 140 x 178 mm (5-1/2 x 7 in)  
Pages: 176  
Illustrations: 50 4C Photos  
Price: \$19.99

Discover the art of miniature drinks that pack a full punch and create cocktail flights at home with more than 60 small pours full of complex flavors and measured luxury.

***Tiny Cocktails*** offers a unique and creative approach to mixology for those who want to savor delicious cocktails without overindulging. The recipes showcase smaller drinks with big flavors—an ideal way to explore new flavors and refine your mixology skills without making a full-drink commitment. Each drink comes in around 3-6 ounces, with about half the alcoholic punch of a full-sized cocktail.

**Tyler Zielinski** is a London-based drinks professional. He’s best known for his work in drinks journalism, writing about bars, cocktails and other subjects for an array of publications including Punch, Eater, Food & Wine, and more.





**Bichon Frise**  
*Bichon Tenerife*  
 FRANCE, BELGIUM, SPAIN  
 Small white Bichon-type companion dog. A favorite of French royalty during the Renaissance. Related to Poodle-type dogs.



**Löwchen**  
*Petit Chien Lion*  
 FRANCE, EUROPE  
 Small companion dog seen in seventeenth-century paintings with a lion cut (pictured here) that is the show standard.



**Blue Picardy Spaniel**  
*Epagneul Bleu de Picardie*  
 FRANCE  
 Medium blue-gray gun dog developed from Picardy Spaniels and English Setters.



**French Spaniel**  
*Epagneul Français*  
 FRANCE, CANADA  
 Medium gun dog popular with hunters in Quebec. Also known as the Canadian Setter.



**Colombian Fino Hound**  
*Sabueso Fino Colombiano*  
 COLOMBIA  
 Medium-to-large scenthound developed from colonial Iberian hunting hounds.



**Mucuchies**  
*Venezuelan Sheepdog*  
 VENEZUELA  
 Large Andean Highlands livestock guardian dog once owned by Simón Bolívar. A reconstructed breed and Venezuela's national dog.



**Fila Brasileiro**  
*Brazilian Mastiff, Cao de Fila*  
 BRAZIL  
 Large rural catch and companion dog descended from colonial Iberian dogs. Has variations in looks and sizes due to at least three different club standards.



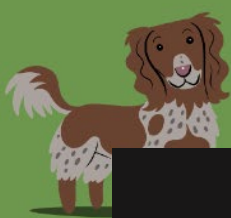
**Gaucho Sheepdog**  
*Ovelheiro Gaucho, Brazilian Sheepdog*  
 BRAZIL  
 Medium-to-large sheepdog from the Pampas region, possibly descended from Collies.



**Barbet**



**Picardy Spaniel**



**Saint Ursula**



# GIFT BOOKS



**American Indian Dog**  
 UNITED STATES, CANADA, MEXICO  
 Medium dog bred by Kim La Flamme to look like pre-European dogs. Not to be confused with the North American Indian Dog (Continental Kennel Club).



**Shiloh Shepherd**  
 UNITED STATES  
 Medium companion dog that looks like a larger German Shepherd Dog. Developed in the 1990s by Tina Barber.



**McNab Dog**  
*McNab Shepherd*  
 UNITED STATES  
 Medium herding dog from Northern California named after Alexander McNab, their creator.



**American Staghound**  
*Longdog, American Lurcher*  
 UNITED STATES  
 Large-to-giant Lurcher-type of prairie hunting dog of small and large game.



**Silken Windhound**  
*Silken*  
 UNITED STATES  
 Medium longhaired sports and companion sighthound developed in Texas from Borzois and Lurchers.



**Silken Windsprite**  
*Longhaired Whippet*  
 UNITED STATES  
 Small longhaired sports and companion sighthound developed from Whippets.



**Chihuahua**  
*Chihuahueño*  
 MEXICO  
 One of the smallest companion and show breeds, and a descendant of the extinct (Aztec) Techichi dog, found to have some pre-Columbian DNA. There are two varieties—"apple head" (domed skull) and "deer head" (longer muzzle)—with the latter type not accepted in competition. The various size labels (teacup, miniature, pocket) have often been unscrupulously used by sellers to fetch higher prices for smaller Chihuahuas.



**Shar Pei**  
*Chinese Fighting Dog*  
 CHINA, HONG KONG, UNITED STATES  
 Medium companion dog with Chow Chow ancestry, developed from dogfighting dogs in Guangdong. Outside communist China, the breed was revived in Hong Kong and standardized in the United States. The American type of "meat mouth" Shar Pei is shorter and has a wider mouth and more wrinkles than the original Chinese "bone mouth" type.



**Lhasa Apso**  
 TIBET, INDIA  
 Small companion dog descended from Tibetan landrace monastery watchdogs and named after the Tibetan capital of Lhasa.



**Tibetan Terrier**  
*Dokhi Apso, Tsang Apso*  
 TIBET, INDIA  
 Small-to-medium companion dog developed from Tibetan landrace monastery watchdogs. Not actually a terrier.



**Shih Tzu**  
*Xi Shi Dog*  
 TIBET, CHINA  
 Small companion dog descended from palace dogs in China. Related to the Lhasa Apso.



**Tibetan Spaniel**  
*Sim-Khyi*  
 CHINA, UNITED KINGDOM  
 Small companion dog developed in England from Tibetan landrace monastery dogs. Not a hunting spaniel.



## HOW TO MAKE COFFEE

*Write Your Way into the Graduate School of Your Choice*

by Hugh Acheson

A Clarkson Potter Hardcover

On sale September 23<sup>rd</sup>, 2025

Cooking – Beverages – Coffee & Tea

**Editor:** Darian Keels

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 140 x 191 mm (5-1/2 x 7-1/2 in)

Pages: 128

Illustrations: 60-75 4c illustrations

Price: \$16.99

More than likely, the first thought you have every morning is about coffee—and who can blame you? Regardless of whether drinking it is about utility, curiosity, or undying love, ***How to Make Coffee*** will be your go-to guide for making the best coffee, customized to suit your tastes.

In a package as winsome as its author, coffee connoisseur Hugh Acheson shares expert tips for selecting the perfect bean, to finding the proper grind, to actually brewing in your preferred brewer (yes, there are details on those, too), you'll learn invaluable tips for how best to drink your particular coffee from French presses and pour-overs to lattes and cold brews. *How to Make Coffee* is the perfect crash course on coffee craft and culture. You'll be the star of cafe small talk, and, best of all, you'll be able to make a darn good cup of coffee.

**Hugh Acheson** is the chef/partner of the restaurants Five & Ten, The National, The Florence, and Empire State South, named restaurant of the year by *Atlanta* magazine. He is a five time James Beard nominee and 2012 winner for Best Chef Southeast, has been featured in numerous food and wine publications, and appears on Bravo's *Top Chef* as a judge. Hugh is the author of *The Chef and the Slow Cooker*, *The Broad Fork*, *A New Turn in the South*, and *Pick a Pickle*. He lives in Athens, Georgia, with his wife and two children.



## WASHING MY MOTHER'S BODY

by Joy Harjo

A Ten Speed Press Hardcover

On sale April 1<sup>st</sup>, 2025

Poetry

**Editor:** Kaitlin Ketchum

**Rights:** World English

**Translation:** The Wylie Agency / Kathleen Anderson

**Status:** Materials available

### Title Specs:

Trim: 140 x 191 mm (5-1/2 x 7-1/2 in)

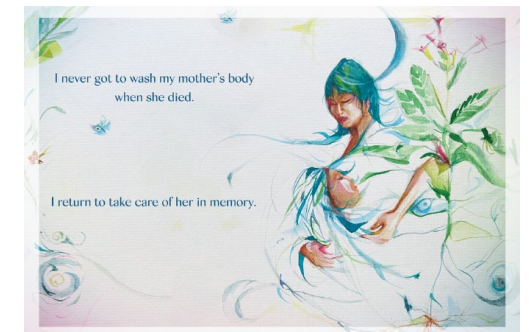
Pages: 80

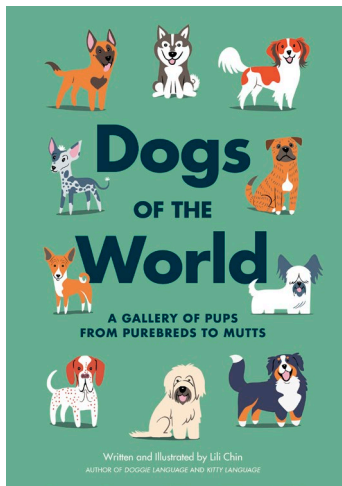
Illustrations: Fully illustrated

Price: \$17.99

Through lyrical prose and evocative watercolor illustrations, ***Washing My Mother's Body*** explores the complexity of a daughter's grief as she reflects on the joys and sorrows of her mother's life. Unable to mourn her mother in person, she lays her mother to rest in the landscape of her memory, honoring the hands that raised her, the body that protected her, and the legs that carried her mother through adversity. Moving, comforting, and deeply emotional, ***Washing My Mother's Body*** is a tender look at mother-daughter relationships, loss, and love.

**Joy Harjo** is an internationally renowned poet, performer, and writer of the Muscogee (Creek) Nation who has served three terms as the 23rd Poet Laureate of the United States.





## DOGS OF THE WORLD

**A Gallery of 600+ Pups from Purebreds to Mutts**

by Lili Chin

A Ten Speed Press Hardcover

On sale April 15th, 2025

Pets – Dogs

**Editor:** Julie Bennett

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 140 x 203 mm (5-1/2 x 8 in)

Pages: 240

Illustrations: 400 illustrations

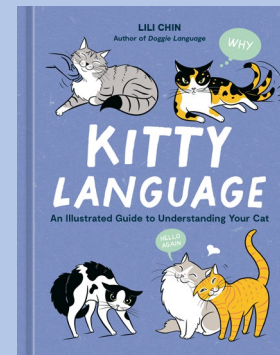
Price: \$18.99

**Rights sold:** Complex Chinese:

*Oak Tree Publishing*; Dutch: *BBNC*;

Spanish: *Edogtorial*; UK/BC:

*Penguin Books / PRH UK*



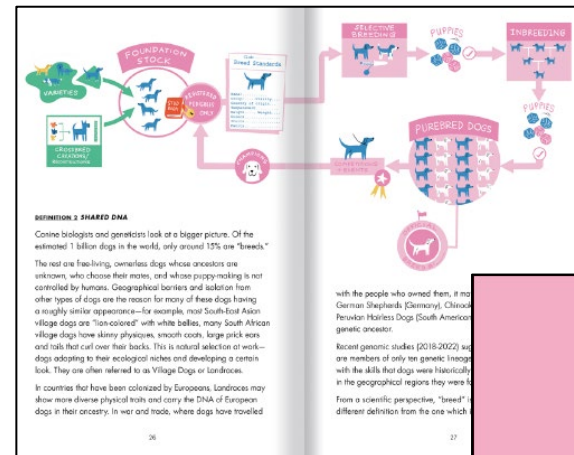
### Praise for KITTY LANGUAGE:

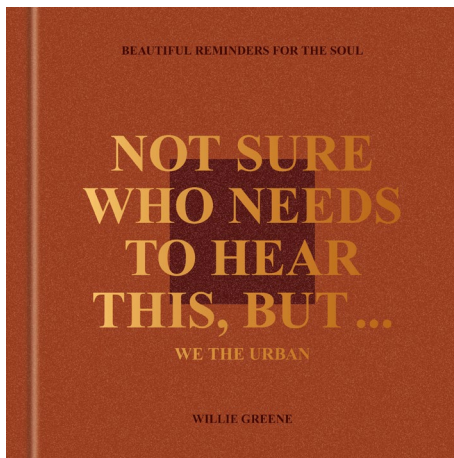
*“Lili Chin masterfully depicts feline body language through adorably accurate art and clear explanations of cats’ quirkiest characteristics. Kitty Language is a joy to read, whether you’re a feline fanatic or simply cat curious.”—Hannah Shaw, author of the New York Times bestseller Tiny But Mighty*

Publishers of KITTY LANGUAGE: Chinese (complex): *Beijing Phoenix-Power*; Chinese (simplified): *Oak Tree*; Czech: *Euromedia*; Dutch: *BBNC*; French: *Editions Ulmer*; German: *Ulmer Verlag*; Greek: *Pedio Publishing*; Hungarian: *Lingea*; Indonesian: *Renebook*; Japanese: *Kadokawa*; Korean: *Youngjin.com*; Polish, Romanian, Slovak: *Lingea*; Spanish: *Edogtorial*; Turkish: *Halkkitabevi Basim*; UK/BC: *Penguin Books*; Vietnamese: *Saigon Books*

Did you know that Australian Shepherds were bred in California in the mid-19th century to herd sheep? Or that Rat Terriers were used in the White House during the Roosevelt administration to keep the rat population under control? Packed with playful, informative facts and illustrations, ***Dogs of the World*** presents a vibrant gallery of more than 400 dogs organized by their geographical region of origin, from English Springer Spaniels to German Rottweilers, Moroccan Aidis, Afghan Hounds, Thai Ridgebacks, and New Guinea Singing Dogs.

**Lili Chin** is a professional artist and author of *Doggie Language* and *Kitty Language*. She is the artist of choice for illustrations of cats and other animals for International Cat Care, the Association of Pet Behaviour Counsellors UK, the International Association of Animal Behavior Consultants, and the RSPCA, among others.





## NOT SURE WHO NEEDS TO HEAR THIS BUT...

### *Beautiful Reminders for the Soul*

by Willie Greene

A Clarkson Potter Hardcover

On sale October 8<sup>th</sup>, 2024

Self-Help – Affirmations

**Editor:** Darian Keels

**Rights:** World

**Status:** Materials available

A collection of empowering essays and signature affirmations on self-love, inner peace, growth, and more from Willie Greene, the founder of popular Instagram WE THE URBAN (6.6 million Instagram followers). Perfect for anyone who currently has--or is interested in starting--a daily affirmation practice.

**Willie Greene** is the founder, editor-in-chief, and CEO of WE THE URBAN, a platform dedicated to self-love, inclusivity, and marginalized voices.

**Rights sold:** German: *PRH Verlagsgruppe*; UK/BC: *Piatkus / Hachette*

#### Title Specs:

Trim: 178 x 178 mm (7 x 7 in)

Pages: 208

Illustrations: 50 4C photographs

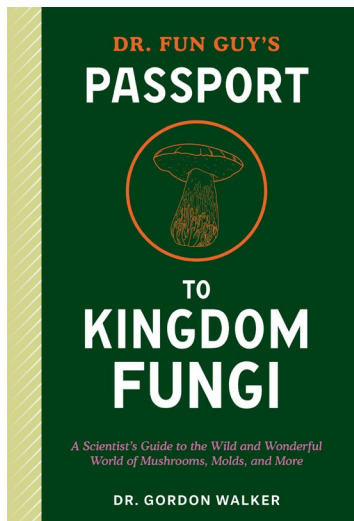
Price: \$16.99

Healing comes in waves.  
Progress comes in waves.  
Grief comes in waves.  
Creativity comes in waves.  
Growth comes in waves.

Make peace with  
what didn't happen.

Declutter your space.  
Declutter your mind.  
Declutter your time.

Interrupt anxiety with the truth.



**DR. FUN GUY'S PASSPORT TO KINGDOM FUNGI**  
*A Scientist's Guide to the Wild and Wonderful World of Mushrooms, Molds, and More*

by Gordon Walker  
A Ten Speed Press Trade Paperback  
On sale February 18<sup>th</sup>, 2025  
Nature – Fungi & Mushrooms

**Editor:** Zoey Brandt  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 152 x 229 mm (6 x 9 in)  
Pages: 320  
Illustrations: 200 Photos;  
20 Illustrations  
Price: \$25.00

Dr. Gordon Walker walks you through everything you need to know to enter the world of fungi. The first section of the book is formatted in a comprehensive question-and-answer format, and covers everything from what mycelium is, to fungi's evolution and biochemistry, to how they are classified, to how fungi impact our world today.

**Dr. Gordon Walker's** @FascinatedByFungi social media accounts (1.9M TikTok, 413K Instagram) were started in hopes to help familiarize himself with the incredible range of mushroom morphology.



**PSILOCYBIN MUSHROOMS IN THEIR NATURAL HABITATS**

*A Guide to the History, Identification, and Use of Psychoactive Fungi*

by Paul Stamets  
A Ten Speed Press Trade Paperback  
On sale March 4<sup>th</sup>, 2025  
Science – Life Sciences – Mycology

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 152 x 229 mm (6 x 9 in)  
Pages: 240  
Illustrations: 50-100 photos  
Price: \$24.99

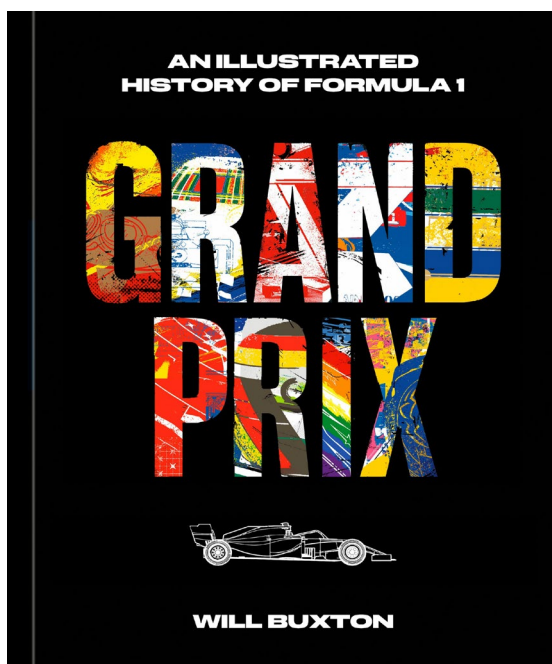
A full-color guide to psilocybin mushrooms—how to forage, identify, grow, and use them—with detailed descriptions, 100 photographs, tips for dosing safely, and more, from a world-renowned mycologist.

In this comprehensive, full-color reference, Paul Stamets offers descriptions and 300 photographs of more than 60 psilocybin varieties and their lookalikes common to North America, Europe, and Australasia. He outlines the history and cultural use of magic mushrooms in traditional rituals and ceremonies, their natural geographic distribution and habitats, and keys to growing your own mushroom patch. But perhaps most important, Stamets explains how to reliably distinguish between a non-poisonous, psychoactive mushroom and one of its highly toxic, even deadly, lookalikes.

World-renowned mycologist **Paul Stamets** is the author of seven books and a sought-after international speaker.

**Rights sold:** UK/BC: *Ebury/PRHUK*

Publishers of MYCELIUM RUNNING: French: *Hachette Pratique*; German: *AT Verlag*;  
Turkish: *Tohum Yayincilik*



## GRAND PRIX

### *An Illustrated History of Formula 1*

by Will Buxton

A Ten Speed Press Hardcover

On sale August 13<sup>th</sup>, 2024

Sports & Recreation – Motor Sports –  
Automobile Racing

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Materials available

#### Title Specs:

Trim: 203 x 254 mm (8 x 10 in)

Pages: 240

Illustrations: 75 illustrations

Price: \$24.99

“In this carefully researched book about the yesterdays and todays of F1, Will Buxton breaks it down decade by decade. He’s got every ingredient in this book, creating a valuable and welcome addition to the library of any lifelong F1 fan, as well as for any curious individual new to the world of F1.”

— **Mario Andretti**, 1978 Formula 1 world champion

“Who needs Google when you have Will Buxton. The most comprehensive, all-encompassing book on F1 to date. A joy to peruse.” — **Brad Pitt**

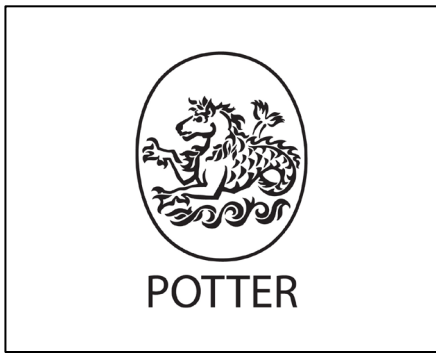
An engaging and immersive illustrated history of Formula 1 (with an emphasis on the contemporary sport) for both new and longtime fans of all ages. The book will be fully illustrated by Davi Augusto and feature approximately 45 profiles of top F1 drivers and key figures, then and now (with an emphasis on now), with additional features on F1 fundamentals like tires, track design, car mechanics, the art and science of the pit stop and the like.

**Will Buxton** is a British Formula 1 digital presenter and reporter who has been involved in the world of motorsport since 2001. He is the author of *MY GREATEST DEFEAT: Stories of Hardship and Hope from Motor Racing’s Finest Heroes* (Evro Publishing), and he has worked with global brands including Parmigiani Fleurier, American Express, A Bathing Ape, Panasonic and LG. In recent years he has gained increasing global attention through his prominent role in the Netflix series *Drive to Survive*.

**Davi Augusto** is a Brazilian illustrator whose clients include some of the biggest global brands. His website is [daviaugusto.com](http://daviaugusto.com).

**Rights sold:** Czech: *Prostor*; French: *City Editions*; Hungarian: *Athenaeum*; Korean: *GoldenRabbit*; Polish: *SQN Romanski*; Slovak: *Albatros Media*; UK/BC: *Penguin Books/PRHUK*; Spanish and German offers pending





## BACKYARD WONDERS

### *An Illustrated Guide to Finding Balance in Nature*

by Kathryn Hunter and Bo Hunter  
A Clarkson Potter Hardcover  
On sale April 29<sup>th</sup>, 2025  
Nature

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials available

**Rights sold:** Simplified Chinese:  
*China Renmin University Press;*  
Korean: *Chaegjangsok Books*

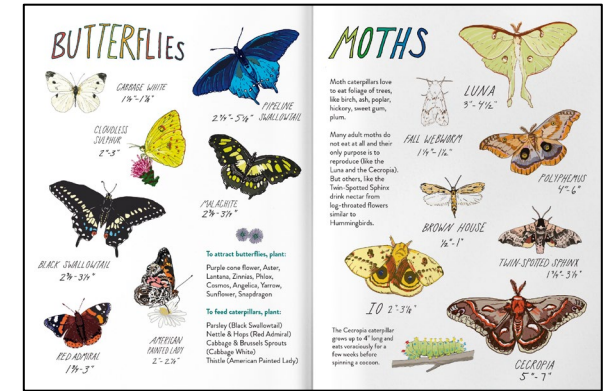
#### **Title Specs:**

Trim: 152 x 203 mm (6 x 8 in)  
Pages: 160  
Illustrations: 4C illustrations t/o  
Price: \$16.99

*Backyard Wonders* is an illustrated celebration of the vast natural diversity of the world, one that you can find by simply stepping outside. This guide to backyard (or front stoop!) ecology encourages you to notice every sight, sound, and smell—get swept away by the rustle of falling leaves, the chirping of crickets, the smell of spring rain, and the sight of the stars above—as a way of understanding the wonders of our complex, beautiful planet.

**Kathryn Hunter** is a printmaker and mixed media artist in Baton Rouge, Louisiana. Since 2003, she has run Blackbird Letterpress, a small letterpress printshop.

**Bo Hunter** is a poet, writer, and musician who recently finished his first novel. He is a graduate of the University of Alabama with a B.A in English and political science. He currently lives in Nashville, Tennessee and is the brother of Kathryn.



## YOU ARE THE DETECTIVE: THE CREEPING HAND MURDER

by Maureen Johnson and Jay Cooper  
A Ten Speed Press Hardcover  
On sale September 16<sup>th</sup>, 2025  
Games & Activities – Puzzles

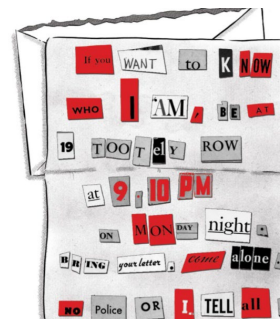
**Editor:** Paul Whitlatch  
**Rights:** World English  
**Translation:** Kate Schafer Testerm / KT Literary  
**Status:** Materials January 2025

#### **Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)  
Pages: 128  
Illustrations: about 90 illustrations  
Price: \$19.99

The duo behind our bestselling *Your Guide to Not Getting Murdered in a Quaint English Village* return with another super fun and escapist read, but this time it's a solve-it-yourself interactive murder mystery. Set in 1930s London, it's full of wit, dark humor, artistic flavor, and your job will be to solve the case. You have the documents, the images, and witness statements and when you think you have cracked it, find the envelope at the back of the book to see if your sleuthing is correct!

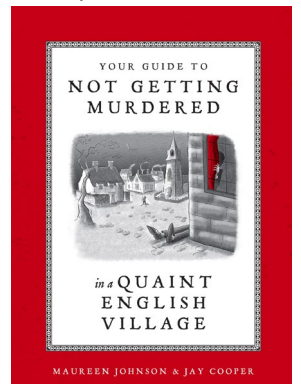
Seven people receive mysterious letters. Someone knows their terrible secrets. They are summoned to a posh townhouse—and only six come out alive. Can you help Scotland Yard solve the mystery? Scotland Yard was stumped—now you, the brilliant outsider—have all the clues to decipher what happened at 19 Tootley Row.



**Maureen Johnson** is the #1 *New York Times* bestselling author of young adult novels, including the *Shades of London* series and the Stevie Bell mysteries.

**Jay Cooper** has written and/or illustrated more than twenty books for kids, including *The Spy Next Door*, and designs advertising campaigns for Broadway shows.

Rights sold to the previous book: UK/BC: *Bloomsbury Publishing*





## DINOSAURS

by Rachel Ignatofsky

A Ten Speed Press Hardcover

On sale September 9<sup>th</sup>, 2025

Young Adult Nonfiction – Science & Nature

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 235 x 286 mm (9-1/4 x 11-1/4 in)

Pages: 128

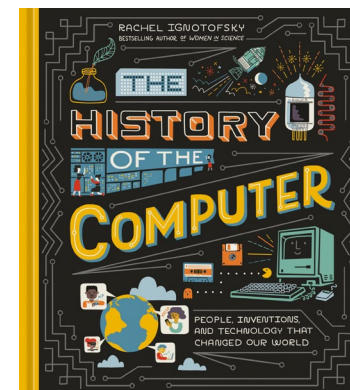
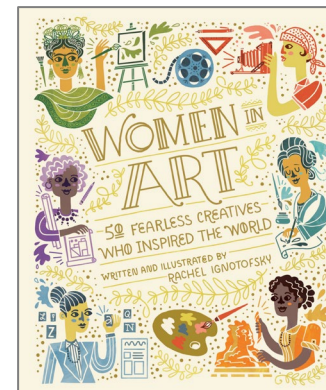
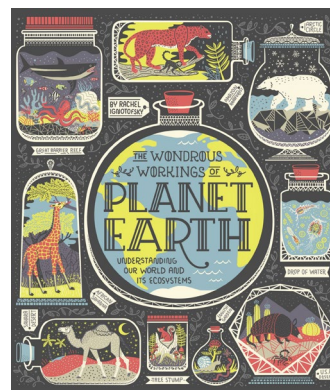
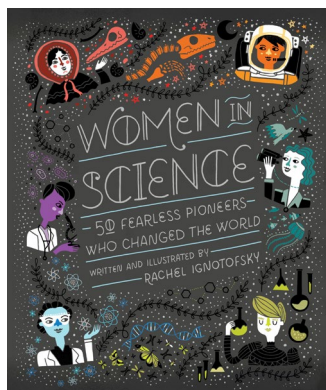
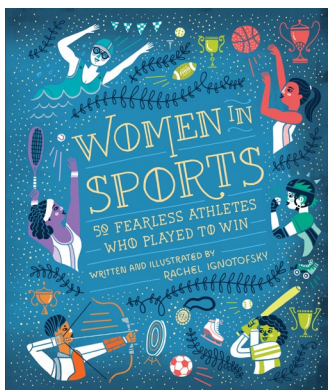
Illustrations: Fully illustrated

Price: \$22.99

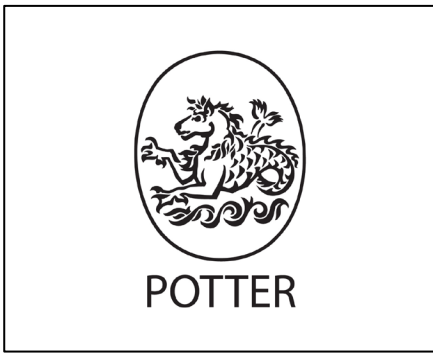
With an exciting blend of vivid illustrations and astonishing scientific facts, *Dinosaurs* take readers on a journey through Earth's prehistoric eras. Readers will learn about Earth's inhospitable origins during the Precambrian Supereon—when the only life-forms strong enough to withstand the barren rock were single-celled organisms—before discovering the beginnings of life as we know it during the Paleozoic Era: plants covering whole continents with forests, winged insects taking to the sky, and sea-faring vertebrates evolving to survive on land. Travel forward in time to the Mesozoic Era, filled with the gargantuan *Tyrannosaurus rex* and long-necked *Plateosaurus*, and meet the mammals—the wolf-like carnivore *Mesonyx* and our early ancestors *Homo habilis*—of the Cenozoic Era.

Through exquisite drawings, maps, and infographics, *New York Times* best-selling author Rachel Ignatofsky makes geology accessible and entertaining for readers of all ages in this stunningly illustrated guide to our planet's history.

**Rachel Ignatofsky** is a *New York Times* bestselling author, illustrator, and designer. Rachel and her work have been featured in many print and online media outlets such as the *New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more. She is the author of *Women in Science*, *Women in Sports*, *Women in Art*, *I Love Science*, *The Wondrous Workings of Planet Earth*, and *The History of the Computer*.



Publishers of Rachel Ignatofsky: Catalan: *Edicions 62*; Complex Chinese: *PCUSER*; Simplified Chinese: *Jieli Publishing* (*Women in Science* & *Wondrous Workings of Planet Earth*)/*China Translation & Publishing House* (*History of the Computer*); Dutch: *Pelckmans*; German: *Munchner Verlagsgruppe*; Greek: *Foundation for Research and Technology*; Italian: *Adriano Salani Editore*; Japanese: *Sogensha*; Kazakh: *Mazmundama*; Korean: *Totobook* (*The History of the Computer*)/*Bear Books* (*The Wondrous Workings of Planet Earth*); Kyrgyz: *Taalim Forum Public Foundation*; Portuguese (Brazil): *Editores Edgard Blucher*; Russian: *Eksmo*; Spanish (Spain): *Nordica Libros*; Spanish (NA & SA): *Santillana Educacion Mexico*; Swedish: *Pagina Group*; UK/BC: *Hachette Children's*; Vietnamese: *Crabit Kidbooks*



## KEEP IT BEAUTIFUL: THE WORLD OF SHOCK G

by the Estate of Gregory Jacobs and Alexis Wolfe Mbassa

A Clarkson Potter Hardcover

On sale November 4<sup>th</sup>, 2025

Biography – Comics & Graphic Novels

**Editor:** Porscha Burke

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 229 x 178 mm (9 x 7 in)

Pages: 224

Illustrations: Fully illustrated

Price: \$29.99

*Keep it Beautiful: The World of Shock G* will be a fully illustrated, scrapbook-style memoir capturing the life of Gregory "Shock G" Jacobs, as told to Alexis Wolfe Mbassa—combining traditional memoir with the artist's own graphic-novel style illustrations and storyboards, handwriting, and other visual elements.

**Gregory Edward Jacobs**, known professionally as Shock G and by his alter ego Humpty Hump, was an American rapper and musician who was best known as the lead vocalist of the hip hop group Digital Underground.

**Alexis Wolfe Mbassa** is a music and portrait photographer with 20+ years experience in the industry documenting hip-hop artists, bands, individuals, organizations, and families. In 2008, Alexis published her first book, *Emerald City Hip Hop*, Seattle.



## STICKS!

by Logan Jugler & Boone Hogg

A Ten Speed Press Hardcover

On sale October 7<sup>th</sup>, 2025

Humor – Topic – Internet & Social Media

**Editor:** Molly Birnbaum

**Rights:** World

**Status:** Materials January 2025

### Title Specs:

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 128

Illustrations: 50-75 user photos & 50 professional photographs

Price: \$16.99

What makes a particularly good stick? Is it the stick's length and sturdiness—a trusty walking staff, perhaps, that conjures up fantasies of wizards and battle? Or is it the stick's usefulness—say, as a drumstick on a log in the woods, or as a slingshot for propelling pebbles at your friend's face? Maybe what makes a stick great is its unique shape, like Poseidon's trident or a Stormtrooper's blaster gun?

In *Sticks!*, Stick Nation (2M Instagram; 171.7k TikTok) founders Logan Jugler and Boone Hogg share their top tips for reviewing sticks, encouraging readers to let loose, have fun, and embrace their imaginations. Enjoy a gallery of Stick Nation's favorite sticks, including "natty" and "modded" sticks, Sticks of the Month, Sticks of the Year, and more!

**Logan Jugler** is the co-creator and content manager of Official Stick Reviews. He and his friend, Boone Hogg, started Official Stick Reviews after Jugler rated a handgun-like stick a 7 out of 10. When Jugler isn't rating sticks, he spends his time working as a physician assistant in California, Nevada, and Arizona.

**Boone Hogg** is the co-creator and social media manager of Official Stick Reviews. Official Stick Reviews was born when Hogg filmed a video of his friend, Logan Jugler, extolling the virtues of a particularly good stick, and he and Jugler haven't stopped rating sticks since. Although Hogg's passion lies in sticks, he also works in marketing and audio production. Hogg, his partner, and their bernedoodle Mochi are based in Utah.



**Title Specs:**

Trim: 152 x 76 mm (6 x 3 in)

Pages: 60

Price: \$12.99

**ROMANTASY SEX CHECKS**  
***60 Certificates for Making Magic  
between the Covers***

by Potter Gift

A Clarkson Potter Hardcover

On sale May 6<sup>th</sup>, 2025

Humor – Topic – Men, Women &  
Relationships

**Editor:** Emma Brodie

**Rights:** World

**Status:** Materials available

Whether your mate yearns for wing play or bonding for life, the 60 slips in *Romantasy Sex Checks* are destined to bring their wildest dreams to life. Split evenly into gifts that celebrate your beloved's passion for spicy scribes and bargains that are hotter than fighting leathers, these checks are recognized in twenty-six realms and are guaranteed to satisfy even the most insatiable...reader.

**Potter Gift**, a lifestyle imprint owned by Random House, specializes in design, fashion, humor, health, stationery, and other paper and gift products.



**Title Specs:**

Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)

Pages: 208

Illustrations: 175-200 photographs

Price: \$25.99

**THE EVERYDAY NATURALIST**  
***How to Identify Animals, Plants, and Fungi  
Wherever You Go***

by Rebecca Lexa

A Ten Speed Press Trade Paperback

On sale June 17<sup>th</sup>, 2025

Nature

**Editor:** Julie Bennett

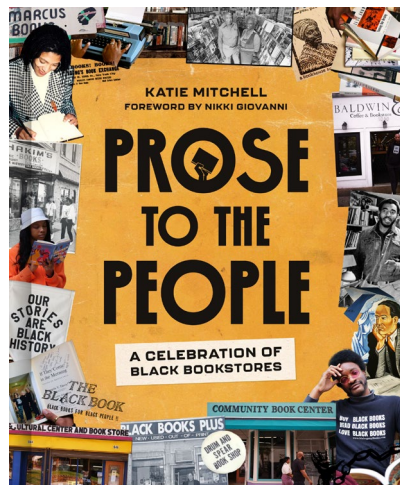
**Rights:** World

**Status:** Materials available

*The Everyday Naturalist* teaches nature lovers, amateur naturalists, and citizen scientists how to spot and record the key traits and characteristics needed to identify animals, plants, fungi, and other living beings.

The guide walks the reader through the process of identifying animals, plants, fungi, and other living beings. It explains what traits to pay attention to when encountering a new organism, how and when to use field guides, apps, and other resources, what to do if you get stuck, and more. Rather than focusing on one region or continent, these skills and tools are designed to help readers classify beings anywhere they are, whether at home or while traveling.

**Rebecca Lexa** is an Oregon Master Naturalist and certified nature guide for the state of Oregon. She teaches classes on natural history and plant identification. She currently lives on a farm in southwest Washington.



## PROSE TO THE PEOPLE

### ***A Celebration of Black Bookstores***

by Katie Mitchell; foreword by  
Nikki Giovanni

A Clarkson Potter Hardcover

On sale April 8<sup>th</sup>, 2025

Essays

**Editor:** Emma Brodie

**Rights:** World

**Status:** Materials available

For decades, Black-owned bookstores have been a source of joy and refuge for the Black community. As Black books are continuously being banned, protested, and debated, there has never been a better time to honor the bookstores that have long given space to Black literature and Black readers. This vibrant book celebrates these deeply important spaces, offering a joyful, visual homage to Black-owned bookstores across the United States. Thoughtfully curated by writer and Black bookstore owner Katie Mitchell, ***Prose to the People*** profiles over fifty bookstores, both current and historic, detailing their origin stories, specialties, and political and cultural impact.

**Katie Mitchell** is a writer and the co-owner of Good Books, an online and pop-up bookstore based in Atlanta, Georgia. Since opening Good Books in 2019, Katie has participated in NPR's How I Built This Fellowship, created a forthcoming iHeartRadio produced podcast, and partnered with the late Virgil Abloh of Nike's Off-White for an exclusive bookstore release of his book *ICONS*.



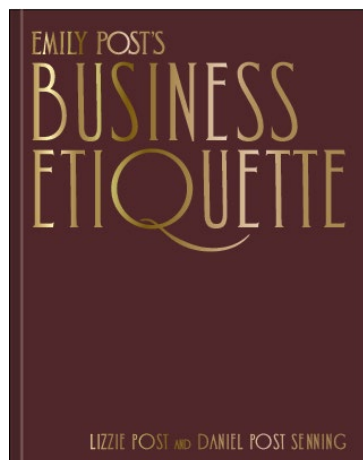
#### **Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)

Pages: 240

Illustrations: 20-30 illustrations

Price: \$18.99



(cover not final)

## EMILY POST'S BUSINESS ETIQUETTE

by Emily Post

A Ten Speed Press Hardcover

On sale April 22<sup>nd</sup>, 2025

Business & Economics – Business Etiquette

**Editor:** Kimmy Tejasindhu

**Rights:** World

**Status:** Materials November 2024

No matter the industry or the position, business is built on relationships—and at the heart of all good relationships is good etiquette. Understanding what good business etiquette is about, and how to adapt it to your job, is key to building a successful career. ***Emily Post's Business Etiquette*** includes thought-provoking essays and step-by-step instructions with charts, sample language, examples, and key takeaways throughout every chapter. Readers will also find advice addressing common post-pandemic concerns like video conferencing norms, workflow management tools for remote work, and maintaining work-life balance while working from home.

**Lizzie Post** is the great-great-granddaughter of Emily Post, author of *Higher Etiquette* and *How Do I Work This Life Thing?*, and co-author of past editions of *Emily Post's Etiquette*, *The Etiquette Advantage in Business*, *Emily Post's Wedding Etiquette*, and *Emily Post's Great Get-Togethers*.

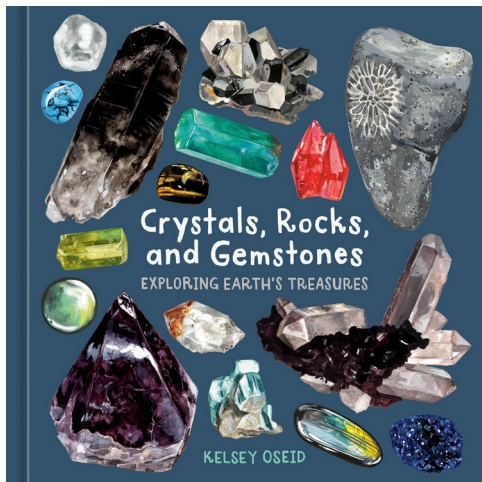
**Daniel Post Senning** is the great-great-grandson of Emily Post and the author of *Manners in a Digital World* and co-author of past editions of *Emily Post's Etiquette* and *The Etiquette Advantage in Business*.

#### **Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)

Pages: 272

Price: \$29.99



## CRYSTALS, ROCKS, AND GEMSTONES

### *Exploring Earth's Treasures*

by Kelsey Oseid

A Ten Speed Press Hardcover

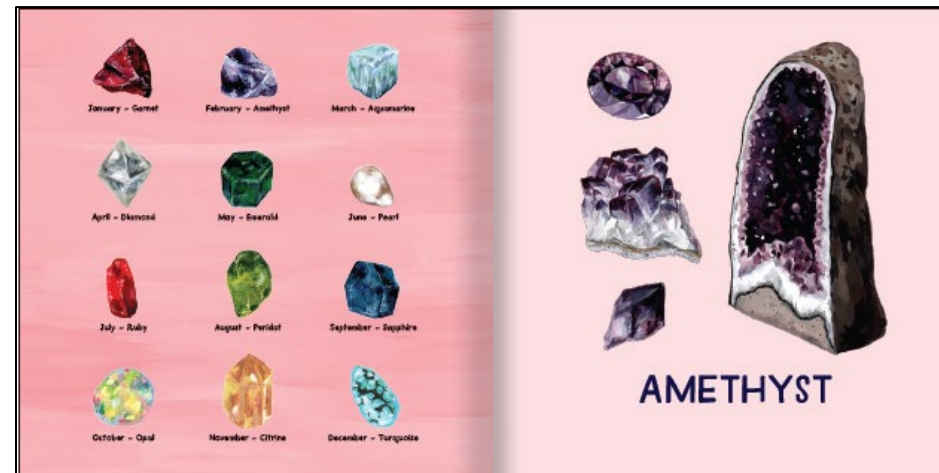
On sale April 15th, 2025

Nature – Rocks & Minerals

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Materials available



### Title Specs:

Trim: 203 x 203 mm (8 x 8 in)

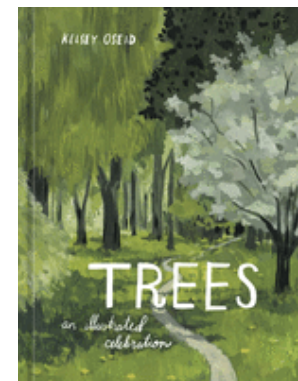
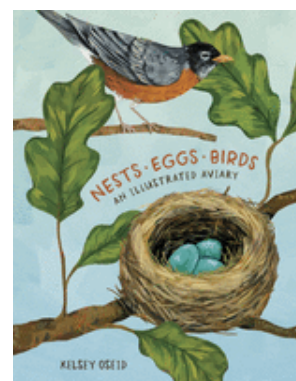
Pages: 128

Illustrations: 100 4C illustrations

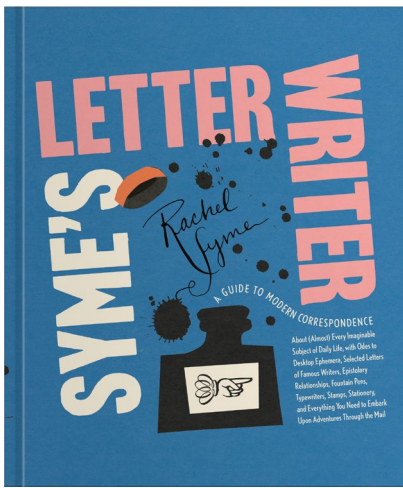
Price: \$17.99

Gemstones and minerals have captivated human imagination for centuries. In *Crystals, Rocks, and Gemstones*, beloved illustrator and amateur naturalist Kelsey Oseid explores the most interesting and illuminating facts about these beautiful geological phenomena.

**Kelsey Oseid** is an illustrator, painter, artist, and amateur naturalist. They have illustrated a variety of children's books and runs an online shop where they sell prints and original pieces of their nature-themed work. They are the author of *WHAT WE SEE IN THE STARS*, *WHALES: AN ILLUSTRATED CELEBRATION*, *NESTS, EGGS, BIRDS, TREES*, and *ECLIPSE*.



Publishers of Kelsey Oseid: British: *Pan Macmillan*; Chinese (Simplified): *Beijing United*; Czech: *Albatros/Mladá Fronta*; German: *Landwirtschaftsverlag*; German: *Bruckmann*; Korean: *Bomnamu/Hansmedia*; Korean: *SoWooJoo Publishing*; Polish: *Nasza Księgarnia*; Portuguese (Brazil): *Darkside Entretenimento*; Russian: *Popuri*; Spanish: *PRH Grupo Editorial*; Turkish: *Nail Kitabevi*



## SYME'S LETTER WRITER

***A Guide to Modern Correspondence About (Almost) Every Imaginable Subject of Daily Life, with Odes to Desktop Ephemera and Selected Letters of Famous Writers***

by Rachel Syme

A Clarkson Potter Hardcover

On sale September 17<sup>th</sup>, 2024

Self-Help – Communication & Social Skills

**Editor:** Emma Brodie

**Rights:** World

**Status:** Materials available

### Title Specs:

Trim: 191 x 229 mm (7 ½ x 9 in)

Pages: 224

Price: \$33.00

Inspired by a bestselling turn-of-the-century correspondence handbook penned by a snooty Victorian who had strong opinions on how to lick a stamp, Rachel Syme has rewritten the staid rules of yore for today's letter writers. Immerse yourself in this epistolary bric-a-brac celebrating the intimate (whimsical! expressive!) art of written correspondence, covering every part of the process from courting and keeping a pen pal down to buying the best nibs for your refurbished vintage fountain pen. Learn about Julia Child's lifelong pen pal, Maya Angelou's penchant for hotel stationery, and the importance of choosing a signature paper that captures your essence.

**Rachel Syme** is a New York-based writer, reporter, and cultural critic. As a *New Yorker* staff writer, she has written about subjects ranging from "bathfluencers," landlines, and the art of the Hollywood memoir to conversations with Jamie Lee Curtis, Rick Steves, Patti Lupone, Mandy Patinkin, and Barbra Streisand. Her work can also be seen in the *New York Times Magazine*, *Elle*, *GQ*, *Grantland*, *New York*, *Vogue*, *Rolling Stone*, *Vanity Fair*, and *The New Republic*, among other publications.



## CAT GOT YOUR TONGUE?

by Hannah Shaw  
A Ten Speed Press Hardcover  
On sale June 17<sup>th</sup>, 2025  
Humor – Animals

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available

### Title Specs:

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 128

Illustrations: 50-60 illustrations

Price: \$16.00



Perhaps it should come as no surprise that cats have captured our collective imagination and caught our global tongue. Cats have been integrated into human societies ever since the dawn of civilization, when *Felis catus* became an important symbiotic partner for early settlers, who valued them for their prowess in protecting crops from rodents. As seafarers and merchants explored the world, cats were along for the ride—and began to spread both their populations and their influence all across the map! With transcontinental exploration came not just the dissemination of living beings like cats and humans, but of fables, folklore, and oral tradition. From Italy, Kenya, Japan and more, feline-focused proverbs and idioms can range from beautifully insightful to downright hilarious! With 50 cat-related idioms and proverbs from around the world, this book is a perfect gift for cat lovers and amateur linguists alike.

**Hannah Shaw** is an award-winning kitten rescuer, humane educator, and *New York Times* bestselling author who has dedicated her life to innovating kitten care and protecting the most vulnerable felines. Her project, **Kitten Lady**, provides educational media, training resources, and instructional workshops that help individuals and animal shelters learn how to save the lives of kittens—in a fun and engaging format. She has been featured as an expert on Animal Planet and has received several awards for her advocacy work, including the 2019 Cat Advocate of the Year award by ASPCA.



## AROUND THE SUN

### *Stories and Symbols from Across the World*

by Yoshi Yoshitani

A Ten Speed Press Hardcover

On sale September 9<sup>th</sup>, 2025

Social Science – Folklore & Mythology

**Editor:** Kim Keller

**Rights:** World

**Status:** Materials March 2025

#### **Title Specs:**

Trim: 152 x 241 mm (6 x 9 ½ in)

Pages: 176

Illustrations: 60 illustrations

Price: \$18.00



**Publishers of BENEATH THE MOON:** Dutch: *Pelckmans Uitgevers*; German: *PRH Verlagsgruppe*; Italian: *Mondadori Libri*; Russian: *MIF*; Spanish: *Editorial OB Stare*

A new collection of international stories and folktales, each featuring a Hero, a Challenge, an Advisor, and a Desire. These longer stories will have 4 to 5 images running throughout each story. In addition to these 12 tales, there will be symbols—i.e. tree, fruit, mirror, sword, stringed instrument, shield, hammer, mask—and their use in various folktales all over the world. The illustrations will also be featured in an upcoming oracle deck, currently scheduled for Fall 25.

**Yoshi Yoshitani** is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.



Images from *At Wits End*

# COFFEE TABLE BOOKS



**COLTRANE**  
***The Definitive Visual Celebration of the Legend***  
edited by Ravi Coltrane  
A Ten Speed Press Hardcover  
On sale September 30<sup>th</sup>, 2025  
Music – Individual Composer & Musician

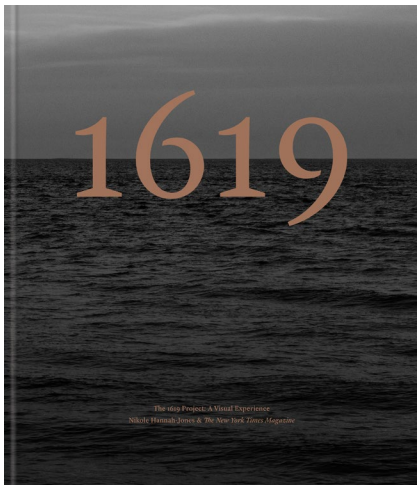
**Editor:** Kimmy Tejasindhu  
**Rights:** World English  
**Translation:** Shukat, Arrow, Hafer & Weber  
**Status:** Materials March 2025

**Title Specs:**

Trim: 229 x 279 mm (9 x 11 in)  
Pages: 288  
Illustrations: 200 4C Photos  
Price: \$50.00

John Coltrane's impact on music and culture has endured far beyond his prolific career and untimely death in 1967 at age forty. His masterful saxophone style and groundbreaking compositions profoundly affected the evolution of music for decades and continue to resonate across styles and genres to this day. This beautiful photography book offers an intimate and in-depth look at his life with two hundred expertly curated images of the legendary saxophonist and composer. **Coltrane** further explores John's musical legacy with an introduction by his son and fellow musician Ravi Coltrane along with stories from other musicians, artists, and writers who have been moved by his work.

**Ravi Coltrane** is a critically acclaimed Grammy-nominated saxophonist, bandleader, and composer.



**THE 1619 PROJECT: A VISUAL EXPERIENCE**  
by Nikole Hannah-Jones  
A Clarkson Potter Hardcover  
On sale October 22<sup>nd</sup>, 2024  
History – United States

**Editor:** Francis Lam  
**Rights:** World  
**Status:** Materials available

Curated by the editors of *The New York Times Magazine*, led by Pulitzer Prize-winning journalist Nikole Hannah-Jones, this new, illustrated edition of THE 1619 PROJECT features seven chapters from the original book, interspersed with beautiful, engaging visuals that deepen your experience with the content. Filled with original art by Black artists like Carrie Mae Weems, Calida Rawles, Vitus Shell, Xaviera Simmons, on the themes of resistance and freedom, a brand-new photo essay about slave auction sites, vivid photos of Black Americans celebrating their own forms of patriotism, and a collection of archival images of Black families by Black photographers, this gorgeous volume offers readers a dynamic new way of experiencing the impact of *The 1619 Project*.

*The 1619 Project* began in 2019 as a special project from in ***The New York Times Magazine*** to commemorate the 400th anniversary of the beginning of American slavery. It is led by Pulitzer Prize-winning journalist **Nikole Hannah-Jones**, along with *New York Times* editor-in-chief **Jake Silverstein** and *New York Times Magazine* editors **Ilena Silverman** and **Caitlin Roper**.



**Title Specs:**

Trim: 260 x 305 mm (10 ¼ x 12 in)  
Pages: 272  
Illustrations: 100 4C photographs  
Price: \$60.00



# AT WIT'S END

CARTOONISTS OF *THE NEW YORKER*

61



**STAR OF THE SHOW**  
by Dolly Parton  
A Ten Speed Press Hardcover  
On sale November 11<sup>th</sup>, 2025  
Photography – Subjects & Themes – Celebrity

**Editor:** Matt Inman  
**Rights:** World  
**Status:** Materials February 2025

**Title Specs:**  
Trim: 229 x 305 mm (9 x 12 in)  
Pages: 336  
Illustrations: 300-350 4C Photos  
Price: \$50.00

In *Star of the Show*, living legend Dolly Parton shares the quintessential performances that jumpstarted her career and furthered it, cementing her status as one of the world's most dazzling and most beloved performers.

Featuring new stories from Dolly Parton’s dynamic life behind the microphone, this exquisitely photographed book spotlights her formative onstage experiences, from when she was singing in front of her parents on a woodpile back home in Tennessee to her commemorating her induction into the Rock & Roll Hall of Fame to her Super Bowl performance and beyond. Brimming with Dolly's trademark wit and heartfelt sincerity, *Star of the Show* is not only an homage to one of history’s most cherished musicians, but a must-have collector's item for any fan of the one and only Dolly Parton.

**Dolly Parton** is the most honored and revered female singer-songwriter of all time. She has garnered eleven Grammy Awards and 51 nominations, including the Lifetime Achievement Award. In 1999, Parton was inducted as a member of the coveted Country Music Hall of Fame, and in 2022, she was inducted into the Rock and Roll Hall of Fame.



**BLACK FILM**  
*A History of Black Representation and Participation in the Movies*  
by David F. Walker  
A Ten Speed Press Hardcover  
On sale January 13<sup>th</sup>, 2026  
Performing Arts – Film – History & Criticism

**Editor:** Kimmy Tejasindhu  
**Rights:** World  
**Status:** Materials February 2025

**Title Specs:**  
Trim: 178 x 229 mm (7 x 9 in)  
Pages: 176  
Illustrations: 25 illustrations  
Price: \$22.99

In *Black Film*, Eisner Award-winning author David F. Walker presents an immersive dive into the crucial history of Black actors, films, and filmmakers, dating all the way back to the very first moving picture captured by Edward Muybridge in 1872. Following closely behind, Thomas Edison's thirty-second "actualities" from 1895, including *A Watermelon Contest* and *Dancing Darkey Boy*, are among the first short films to depict Black people and can be considered the earliest examples of how the film industry would go on to heavily exploit and appropriate Black people for the duration of its development.

**David F. Walker** is an award-winning comic book writer, author, filmmaker, journalist, and educator. His work in comic books includes *Shaft*, winner of the Glyph Award for Story of the Year, *Power Man and Iron Fist*, *Nighthawk*, *Fury*, *Secret Wars: Battleworld*, *Cyborg*, *The Army of Dr. Moreau*, and *Number 13*.



Directional art



## **A MODERN GUIDE TO VINTAGE WATCHES**

by Eric Wind & Charlie Dunne

A Ten Speed Press Hardcover

On sale October 28<sup>th</sup>, 2025

Antiques & Collectibles – Clock, Watch

Editor: Eric Klopfer

Rights: World

Status: Materials January 2025

### **Title Specs:**

Trim: 203 x 229 mm (8 x 9 in)

Pages: 304

Illustrations: 250-300 photos

Price: \$50.00

For horology lovers, collectors, and style connoisseurs who are drawn to the allure of vintage watch craftsmanship comes ***A Modern Guide to Vintage Watches***. This book is the ultimate exploration of vintage watch culture and collecting. Included within 304 beautifully curated pages is an abundance of fruitful information surrounding the most popular watch brands and models that define today's collector market. Woven throughout, you'll find essays from notable hobbyists and experts on their watch collecting journeys.

Whether you're just starting your foray into the world of vintage watches or you're a seasoned collector who's been at it for decades, ***A Modern Guide to Vintage Watches*** is an indispensable companion.

**Eric Wind** is one of the world's leading experts on vintage watches. Eric founded and owns Wind Vintage, a company he started in 2017 that is dedicated to offering exceptional watches for sale at all price points and providing advisory services to top vintage watch collectors around the world. Eric previously served as Vice President, Senior Specialist for Christie's where he helped lead the sale of several important watches at auction around the world and through private sales.

**Charlie Dunne** is the Vice President, Senior Watch Specialist for Wind Vintage. Prior to transitioning to the watch industry, he worked as the Senior Digital Analyst at the largest Google Ad Grants Partner agency, Cause Inspired, where he personally managed over 250 non-profits during his 4-year tenure.

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ARTS, CRAFTS,  
GARDENING &  
DESIGN





**THE HARMONIOUS HOME**  
by Rebecca Atwood  
A Clarkson Potter Hardcover  
On sale August 26<sup>th</sup>, 2025  
House & Home – Decorating & Furnishing

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**

Trim: 216 x 254 mm (8 ½ x 10 in)  
Pages: 288  
Illustrations: 150 4C photographs  
Price: \$40.00

From the author of *Living with Pattern* and *Living with Color* comes a wider look at the process of designing a home. As a creator and artist, Rebecca knows how important mood is to a room—it directs the function and influences your emotions as soon as you set foot in the space. But figuring out what mood to set isn't straightforward. Rebecca takes readers from inspiration to mood board to materials to collecting then final design with ***The Harmonious Home***. Like a painter taking to a canvas, readers will learn how to enjoy the decorating process (as frustrating as it can be!) and find confidence in their choices, while soaking up immersive interiors featuring Rebecca's own patterns. With beautiful images of Rebecca's new home in Charleston as well as other homes around the country, this book celebrates the creative side of interior design.

**Rebecca Atwood** received her BFA in painting from the Rhode Island School of Design before beginning her career designing and consulting for major retailers. Today, she is a textile designer, an artist who blends traditional techniques with hand painting, and the author of *Living with Pattern*.

Rights sold to LIVING WITH COLOR: Chinese (simplified): *Tianjin Ifengspace Media*; Spanish: *Editorial GG*; Ukrainian: *Arthuss Publishing Co.*



***Draw Your Adventures*** is an illustrated guide to recording your travels and adventures, from very close to home to around the world, featuring drawing prompts, examples, and ideas.

**Samantha Dion Baker** is a full-time illustrator, artist, and author with a background in graphic design. She is the author of *Draw Your Day*, *Draw Your World*, and *Draw Your Day Sketchbook*.

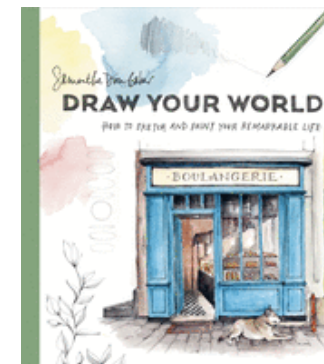


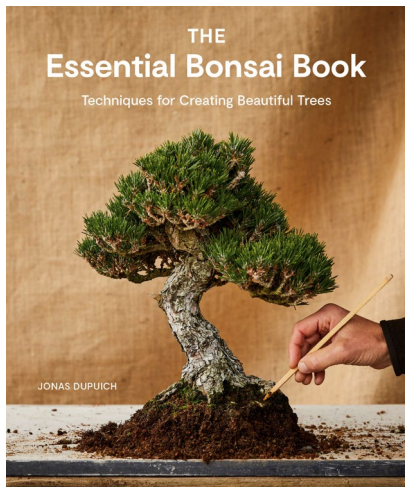
**DRAW YOUR ADVENTURES**  
by Samantha Dion Baker  
A Watson-Guption Trade Paperback  
On sale July 29<sup>th</sup>, 2025  
Art – Techniques – Drawing

**Editor:** Zoey Brandt  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**

Trim: 178 x 203 mm (7 x 8 in)  
Pages: 144  
Illustrations: 150 illustrations  
Price: \$16.99





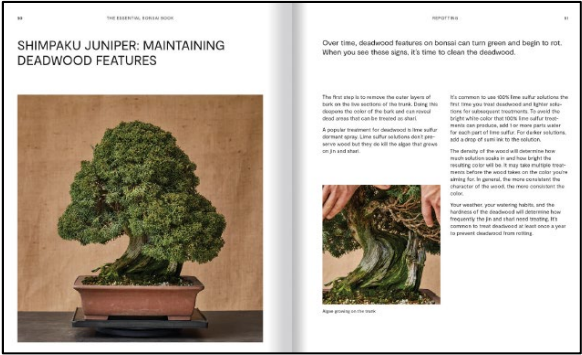
**THE ESSENTIAL BONSAI BOOK**  
*Techniques for Creating a Beautiful Bonsai Collection*  
by Jonas Dupuich  
A Ten Speed Press Trade Paperback  
On sale April 15<sup>th</sup>, 2025  
Gardening – House Plants & Indoor

**Editor:** Kim Keller  
**Rights:** World  
**Status:** Materials available

**Title Specs:**  
Trim: 189 x 229 mm (7-7/16 x 9 in)  
Pages: 224  
Illustrations: 180 Photos  
Price: \$24.99

While the word *bonsai* is of Japanese origin, the artform first took root in China nearly 3,000 years ago. This ancient garden practice has intrigued enthusiasts for centuries. While there are many ways to make beautiful trees, we may find some artistic approaches are more to our liking than others. By focusing on the characteristics we look for in quality bonsai, *The Essential Bonsai Book* will provide you with an opportunity to determine which of these characteristics appeal most to you and help you develop these characteristics in your trees.

**Jonas Dupuich** runs a Northern California bonsai nursery where he teaches and writes about bonsai. He is the author of THE LITTLE BOOK OF BONSAI and the Bonsai Tonight blog, and is co-founder of the Pacific Bonsai Expo.



**HAVING PEOPLE OVER**  
*A Modern Guide to Planning, Throwing, and Attending Every Type of Party*  
by Chelsea Fagan  
A Ten Speed Press Trade Paperback  
On sale September 16<sup>th</sup>, 2025  
Reference – Etiquette

**Editor:** Libby Burton  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**  
Trim: 187 x 232 mm (7-3/8 x 9-1/8 in)  
Pages: 288  
Illustrations: TK  
Price: \$30.00

In a world that often feels disconnected and transactional, there's nothing more radically hospitable than welcoming people into your space, your table, and your life. In this accessible, inviting book on hosting and entertaining, author, CEO, and internet big sister Chelsea Fagan guides readers on creating moments worth staying in for. From designing the right space (lighting should make everyone look sexy!), to crafting a menu that won't keep you in the kitchen all night (braising is your friend!), and revitalizing the lost art of cultivating grown-up communities (why are we in forty different group chats?), this book will make you the perfect host at every budget.

**Chelsea Fagan** is the CEO and co-founder of The Financial Diet, an author a social media creator, and a home cook. She has published three books, *I'm Only Here for the Wifi*, *The Financial Diet*, and *A Perfect Vintage*.

**Title Specs:**

Trim: 140 x 210 mm  
(5-1/2 x 8-1/4 in)

Pages: 240

Price: \$16.99

**PITCH CRAFT**

***A Writer's Guide to Getting Agented, Published, and Paid***

by Laura Goode

A Ten Speed Press Trade Paperback

On sale September 16<sup>th</sup>, 2025

Language Arts & Discipline – Writing – Business Aspects

**Editor:** Julie Bennett

**Rights:** World

**Co-agents:** Non-illustrated

**Status:** Materials November 2024

Veteran writer Laura Goode had an epiphany after finishing her MFA program: Nobody is teaching writers how to wield their persuasive storytelling abilities to market themselves—and more crucially, to make a living. So, after years of making her own way, she decided to write the book she sought at graduation.

***Pitch Craft*** draws on Goode's many years of experience as an author, poet, non-fiction writer, filmmaker, and Stanford writing teacher to demystify the business of writing, including pitching stories, connecting with editors and agents, negotiating strategically, and getting published.

**Laura Goode** is the author of a collection of poems, *Become a Name*, and a YA novel, *Sister Mischief*, which was a 2012 Best of the Bay pick by the *San Francisco Bay Guardian* and a selection of two ALA honor lists. She wrote (with director Meera Menon) and produced the feature film *Farah Goes Bang*, which premiered at the 2013 Tribeca Film Festival and won the inaugural Nora Ephron Prize from Tribeca and *Vogue*. Her nonfiction writing across intersectional feminism, female friendship, motherhood, gender, and race in culture, TV, film, and literature has appeared in *BuzzFeed*, *New Republic*, *New York Magazine*, *Longread*, *ELLE*, *Catapult*, *Refinery29*, and elsewhere. She received her BA and MFA from Columbia University and currently teaches at Stanford University.

**Title Specs:**

Trim: 140 x 210 mm (5 ½ x 8 ¼ in)

Page: 224

Price: \$16.99

**HOW TO WRITE ROMANTASY**

by Jenna Moreci

A Ten Speed Press Trade Paperback

On sale October 21<sup>st</sup>, 2025

Language Arts – Writing – Fiction Writing

**Editor:** Zoey Brandt

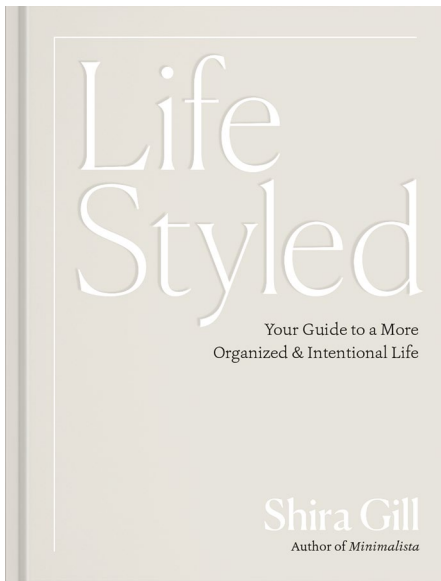
**Rights:** World

**Co-agents:** Non-illustrated

**Status:** Materials January 2025

In ***How to Write Romantasy***, Moreci takes writers from their first kernel of inspiration through the resolution of their novel, ensuring they hit all the key elements along the way. Chapters are organized around specific plot points, necessary skills, and common questions, covering topics such as building a fantasy framework, creating compelling characters, learning the art of the tease, and bringing home the happily ever after. Each chapter is followed by a summary that writers can use for quick reference.

**Jenna Moreci** is a bestselling romantasy and writing craft author, as well as a YouTube sensation with hundreds of thousands of subscribers. Her first installment in The Savior's Series, *The Savior's Champion*, was voted one of the Best Books of All Time by Book Depository. Her debut writing craft book, *Shut Up and Write the Book*, hit the number one spot on five Amazon bestseller lists during its first week live on the platform.



## LIFESTYLED

### ***Your Guide to a More Organized and Intentional Life***

by Shira Gill

A Ten Speed Press Hardcover

On sale December 3<sup>rd</sup>, 2024

Self-Help – Personal Growth

**Editor:** Kim Keller

**Rights:** World

**Status:** Materials available

#### **Title Specs:**

Trim: 165 x 216 mm (6-1/2 x 8-1/2 in)

Pages: 256

Illustrations: 100 Photos

Price: \$28.99

### **Praise for MINIMALISTA:**

Shira has a gift for simplifying the process of organizing your home...This book is the resource, encouragement, and inspiration you need to create a home you love today and keep you on track in the future.”—**Natalie Walton**, international bestselling author of *This is Home*

Rights sold to MINIMALISTA: German: *Prestel Verlag*; Russian: *Eksmo*; UK/BC: *Octopus Publishing*

In ***Lifestyled***, Shira Gill shares principles from her home organizational approach to transform your *entire life*. Featuring full-color photographs throughout, she provides small, actionable steps you can take to improve every area—from relationships to health and wellness, career and finance, home and environment, and personal development. The methods Shira teaches are approachable, practical, and for everyone.

**Shira Gill** is a home organizing expert and author of MINIMALISTA and ORGANIZED LIVING. Shira has contributed to Goop, *Real Simple*, *Sunset*, *Forbes*, and *Rue Magazine*, and been featured in *InStyle*, *Domino*, *Apartment Therapy*, and more.

**Rights sold:** UK/BC: *Octopus Publishing*





**PERSONAL COLOR**  
*A Visual Guide to Exploring Your Color Season and Embracing Your Unique Color Palette*  
by Anuschka Rees  
A Ten Speed Press Trade Paperback  
On sale April 29<sup>th</sup>, 2025  
Self-Help – Fashion & Style

**Editor:** Kaitlin Ketchum  
**Rights:** World English  
**Translation:** Levine Greenberg / Lindsay Edgecombe  
**Status:** Materials available  
**Rights sold:** UK/BC: *Hardie Grant*

**Title Specs:**

Trim: 203 x 229 mm (8 x 9 in)  
Pages: 256  
Illustrations: 200-300 4C photographs  
Price: \$24.99

*Personal Color* is a comprehensive guide to elevating your personal style by exploring and celebrating your unique color season. Using the timeless principles of color theory and color analysis expert and stylist Anuschka Rees teaches readers how to identify undertone, depth, and contrast, guiding readers through the components of each color season, and empowering them to create a fashionable wardrobe tailored to their innate beauty.

**Anuschka Rees** is a writer, personal style expert, and the author of *THE CURATED CLOSET* and *BEYOND BEAUTIFUL*. Her website, [anuschkarees.com](https://anuschkarees.com) (formerly Into-Mind), is the go-to online source for all things personal style and minimalism. She lives in Berlin and has a master's degree in social psychology from the London School of Economics.



**COLORFUL LIVING**  
*Simple Ways to Brighten Your World through Design, Décor, Fashion, and More*  
by Rachel Mae Smith  
A Ten Speed Press Hardcover  
On sale September 24<sup>th</sup>, 2024  
House & Home – Decorating & Furnishing

**Editor:** Julie Bennett  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 191 x 241 mm (7 ½ x 9 ½ in)  
Pages: 224  
Illustrations: 100 Photos  
Price: \$26.00

Color can influence your feelings, affect your moods, control how you interact with your home, and even change how you feel about yourself. In **COLORFUL LIVING**, writer, photographer, and the nation's biggest color enthusiast Rachel Mae Smith explains why color is so powerful and how you can use it to create a vibrant living space, a wardrobe you not only love but also look amazing wearing, and a life filled with wonder.

**Rachel Mae Smith** is the author of *The Crafted Life* blog and the book *HELLO COLOR*. Her work has been featured in *HGTV Magazine*, *Better Homes & Gardens*, and *Good Housekeeping*, and on Today.com, Apartment Therapy, Refinery 29, BuzzFeed, Domino, and more. One of Pinterest's most promising creators in 2022, she has consulted with brands including West Elm, Michaels, Lowe's, Marie Kondo + The Container Store, Rit Dye, and HP, among others.





**THE FOREVER HOME**  
by Mikel Welch  
A Clarkson Potter Hardcover  
On sale August 26<sup>th</sup>, 2025  
House & Home – Decorating & Furnishings

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials November 2024

From the design expert of The Drew Barrymore Show comes a guide to designing your “forever” home using classic, timeless design. With tips on how to make informed decisions on the décor details and when to splurge and where to save when shopping for pieces that will last a lifetime, ***The Forever Home*** features a variety of styles and real homes that will inspire anyone who's decided to settle into their house or apartment for the long run.

**Mikel Welch** is a New York-based interior designer and a TV host who shares tips and tricks for renovating homes, designing sophisticated spaces, and creating luxury looks at affordable prices. He also offers residential design services, media features, and a collection of furniture and accessories.

**Title Specs:**  
Trim: 203 x 254 mm (8 x 10 in)  
Pages: 288  
Illustrations: 225 4C photographs  
Price: \$35.00



**FIRST HOME**  
by iO Tillett Wright  
A Clarkson Potter Hardcover  
On sale November 11<sup>th</sup>, 2025  
House & Home – Decorating and Furnishings

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials February 2025

To iO Tillett Wright, home is the center of everything--calm, safety, nourishment, family, community, creativity--it's also the key to obtaining financial stability and generational wealth. Unfortunately, too many adults have felt left out of the home ownership conversation, including iO, who became the first person in his immediate family to hold a mortgage. In ***First Home***, iO walks you through everything you need to think about when it comes to home ownership--from saving up for a down payment to inspecting the home to budgeting for renovations. With more than 200 stunning, full-color photographs of homes across the country, this is the ultimate book for anyone who ever thought owning a home would be forever out of reach.

**iO Tillett Wright** is an artist, activist, actor, speaker, TV host, and writer dealing mostly with identity. He and his work have been featured in *GQ*, *Elle*, *New York*, *Vogue*, and *The New York Times Magazine*.

**Title Specs:**  
Trim: 191 x 241 mm (7-1/2 x 9-1/2 in)  
Pages: 288  
Illustrations: 200 4C photographs  
Price: \$35.00





# JOURNALS

Pattern image from *The Journal of Ink & Ardor*



POTTER

### Q&A A DAY FOR KIDS (Reskin)

by Betsy Franco

A Clarkson Potter Hardcover

On sale June 17<sup>th</sup>, 2025

Family & Relationships – Activities

**Editor:** Deanne Katz

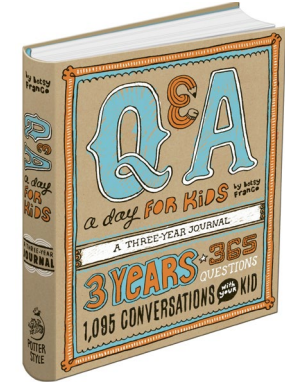
**Rights:** World

**Status:** Materials November 2024

Children's author Betsy Franco poses a question each day with only a few lines provided for a response, making this journal the ultimate no-fuss record keeper. Simply turn to today's date and record your child's answer. When you finish the year, move on to the next section. The diary can be started on any day of the year and makes a terrific gift for parents and a perfect time capsule of a child's whimsical thoughts and serious ideas about the world. As the years go by you'll notice how your child's answers evolve, sometimes silly, sometimes precocious, but always interesting.

**Betsy Franco** is the award-winning author of many children's books, including *Counting in Dog Years* and *Other Sassy Math Poems*, *Pond Circle*, *Zero Is the Leaves on the Tree*, and *Bees, Snails, and Peacock Tails*. She lives in Palo Alto and walks to the elementary school around the corner every morning.

Publishers of Q&A A DAY FOR KIDS (2012): German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*

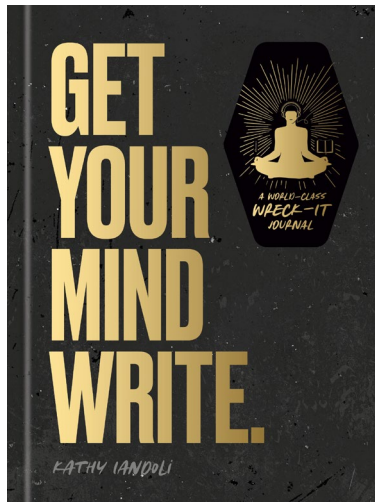


#### Title Specs:

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 368

Price: \$16.99



### GET YOUR MIND WRITE

*A World-Class Wreck-In Journal*

by Kathy Iandoli

A Clarkson Potter Hardcover

On sale November 12<sup>th</sup>, 2024

Guided Journal

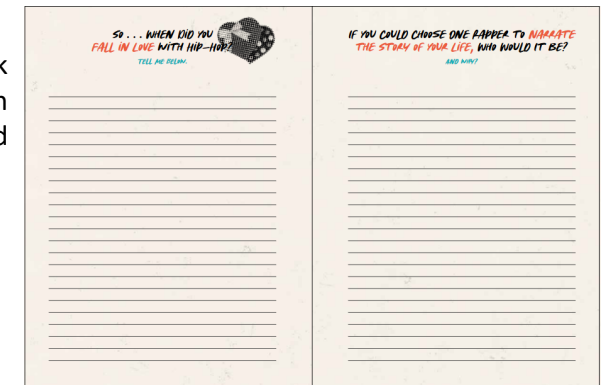
**Editor:** Porscha Burke

**Rights:** World

**Status:** Materials available

This prompted journal places the power of the pen in the writer's hands--helping them channel their love of hip-hop music and culture as they create their own art. **GET YOUR MIND WRITE** serves as a tool for personal growth and deeper self-understanding that offers more than just journaling. It blends that style of light self-help and personal growth with a less self-serious tone to music lovers and hip-hop culture celebrants seeking a different visual aesthetic and soulfulness in their journals.

**Kathy Iandoli** is a celebrated author whose book credits include the quintessential book on women in hip-hop, *GOD SAVE THE QUEENS*, and collaborations with icons like Lil' Kim and Prodigy.

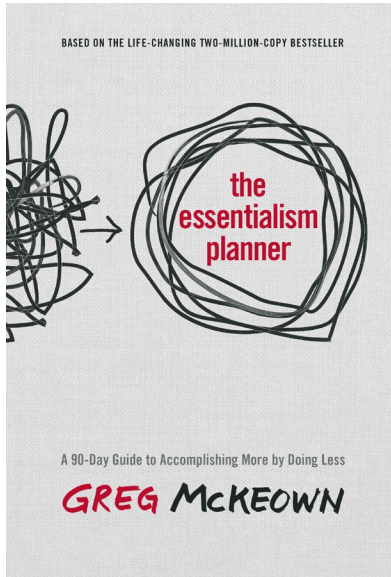


#### Title Specs:

Trim: 152 x 203 mm (6 x 8 in)

Pages: 176

Price: \$16.99



## THE ESSENTIALISM PLANNER

**A 90-Day Guide to Doing Less and Achieving More**

by Greg McKeown

A Clarkson Potter Hardcover

On sale December 3<sup>rd</sup>, 2024

Business & Economics – Personal Success

**Editor:** Angelin Adams

**Rights:** World

**Status:** Materials available

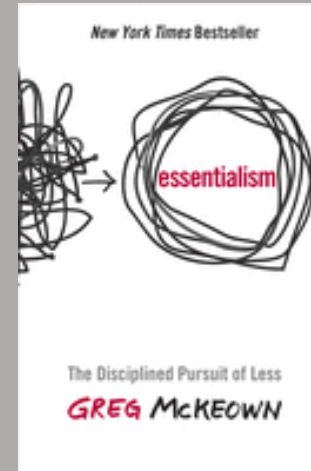
### Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

Pages: 176

Price: \$20.00

**NEW YORK TIMES BESTSELLER • More than one million copies sold!**



*“Essentialism will give you richer, sweeter results and put you in real control, giving greater precision to the pursuit of what truly matters.”—Forbes*

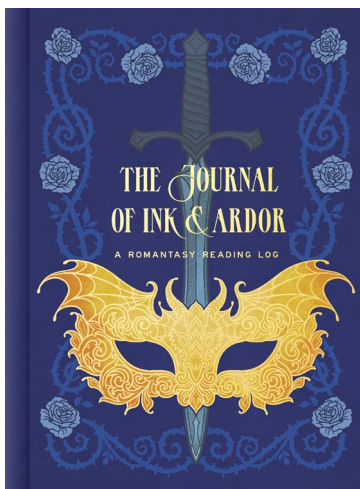
As a self-proclaimed ‘maximalist’ who always wants to do it all, this book challenged me and improved my life. If you want to work better, not just *less*, you should read it too.”—Chris Guillebeau, *New York Times* bestselling author of *The \$100 Startup*

Greg McKeown has inspired people all over the world to stop, take stock, and prioritize what is essential and discard what is not. In doing so, you free yourself from the trivial and focus on what's most important in your life. This interactive workbook is a place for you to work out what is essential in your life, simplify tasks, strengthen your goals, and become more productive. Filled with reflective prompts, exercises, and quotes from *ESSENTIALISM* to inspire you on your journey, ***Essentialism Planner*** will help you discover and focus on what in your life really matters.

**Greg McKeown** is a speaker, bestselling author, and host of the popular podcast, *What's Essential*. His work has been covered by the *New York Times*, *Fast Company*, *Fortune*, *Politico*, and *Inc*, been interviewed on NPR, NBC, Fox, and Steve Harvey, and is among the most popular bloggers for LinkedIn. McKeown's *New York Times* bestselling book, *ESSENTIALISM*, has sold over a million copies worldwide and been published in over 40 territories (full list available by request).

**Rights sold:** Complex Chinese: *Commonwealth Publishing*; Dutch: *Kosmos Uitgevers*; Portuguese (Brazil): *GMT Editores*

Active publishers of **ESSENTIALISM**: Albanian: *Minerva Publishing House*; Arabic: *AlRewaqa Publishing Company*; Bulgarian: *Iztok Zapad*; Complex Chinese: *Commonwealth Publishing*; Simplified Chinese: *Cheers*; Estonian: *AS Aripaev*; Finnish: *Basam Books*; French: *Editions de la Maisnie*; German: *Narayana Verlag*; Greek: *Psichogios Publications*; Gujarati: *MyMirror Publishing House*; Hebrew: *Matar Publishing House*; Hindi: *MyMirror Publishing House*; Hungarian: *Bagolyvar Kiado*; Indonesian: *PT Gramedia*; Japanese: *Kanki Publishing*; Korean: *RH Korea*; Malayalam: *Manjul Publishing*; Marathi: *MyMirror Publishing House*; Mongolian: *Blue Note*; Polish: *MT Biznes*; Portuguese (Brazil): *GMT Editores*; Portuguese (Portugal): *2020 Editora*; Romanian: *Act Si Politon*; Serbian: *Vulkan*; Slovakian: *Aktuell*; Slovenian: *Zalozba Učila International*; Spanish: *PRHGE*; Tamil: *Manjul Publishing*; Thai: *WeLearn*; Turkish: *Nova Kitap*; Ukrainian: *Nash Format*; UK/BC: *Virgin Books*; Vietnamese: *Alpha Books*



## THE JOURNAL OF INK & ARDOR

### *A Romantasy Reading Log*

by Potter Gift

A Clarkson Potter Trade Paperback

On sale February 4<sup>th</sup>, 2025

Games & Activities – Guided Journals

**Editor:** Darian P. Keels

**Rights:** World

**Status:** Materials July 2024

#### Title Specs:

Trim: 127 x 178 mm (5 x 7 in)

Pages: 224

Price: \$15.99

Romance fantasy aka Romantasy is the wildly growing subgenre of fantasy that has strong romance elements and subplots. Whether you devoured the Sarah J Maas universe and Rebecca Ross's *Fourth Wing*, or fell in love with Holly Black's characters Jude and Cardan or Scarlett St. Clair's retelling of the Hades and Persephone Greek myth in *A Touch of Darkness*, this journal is the perfect companion for your reading journeys. With introductory material on all things romantasy, 50 customizable book record entries, an expansive recommended reading list, and more, *The Journal of Ink & Ardor* is a must-have for new, avid, or casual readers in the romantasy genre.

**Potter Gift**, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.



## OUR Q&A A DAY

by Potter Gift

A Clarkson Potter Hardcover

On sale December 2<sup>nd</sup>, 2025

Self-Help – Journaling

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials March 2025

*Our Q&A a Day* provides a question for every day of the year, with enough space for two people to jot down a one- or two-sentence response. Turn to the day's date and respond to the writing prompt. The journal offers a variety of questions that you can answer together or individually. Then see how your answers change year after year. Over a three-year period, both writers can see how their answers compare, contrast, and change as they create a lasting keepsake of their relationship. *Our One Line a Day* offers a unique opportunity to capture the myriad moments, changes, and milestones that you experience together year after year.

**Potter Gift**, a lifestyle imprint of Crown Publishing, specializes in design, fashion, humor, health, stationery, and other paper and gift products.

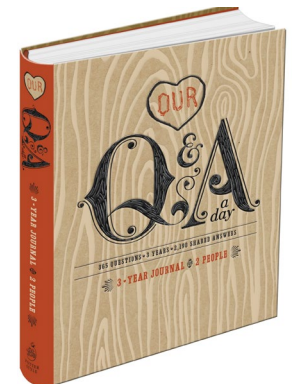
Publishers of OUR Q&A A DAY (2013): Complex Chinese: *Locus Publishing*;  
German: *Riva / Munchner Verlag*; Korean: *Midnight Bookstore*

#### Title Specs:

Trim: 140 x 178 mm (5 ½ x 7 in)

Pages: 368

Price: \$16.99





POTTER

### UNTITLED CHATTER-PROOF WORKBOOK

by Ethan Kross

A Clarkson Potter Trade Paperback

On sale December 2<sup>nd</sup>, 2025

Self-Help – Journaling

**Editor:** Harry Tunggal

**Rights:** World English

**Translation:** Rachel Neumann / Idea Architects

**Status:** Materials March 2025

We've all gotten stuck in loops of negative self-talk, or as acclaimed psychologist Dr. Ethan Kross calls it, chatter. *I'm going to fail. They'll all laugh at me. What's the use?* Chatter can derail our lives, whether in our relationships or work.

However, it's possible to change how our inner voice talks to us, making it work for us rather than against us. In the national bestseller, *Chatter*, Dr. Kross describes how to turn your inner critic into an inner coach. Featuring writing prompts, checklists, visual guides, thought exercises, and more, this workbook is a practical, accessible, and essential resource. Geared for those who haven't read *Chatter* as well as those who have, this workbook is ideal for anyone seeking to harness their inner voice.

**Ethan Kross, PhD**, author of the national bestseller *Chatter*, is one of the world's leading experts on emotion regulation. An award-winning professor in the University of Michigan's top ranked Psychology Department and its Ross School of Business, he is the Director of the Emotion and Self-Control Laboratory.

#### Title Specs:

Trim: 178 x 229 mm (7 x 9 in)

Pages: 176

Price: \$18.00



POTTER

### THIS JOURNAL ACTUALLY WORKS

by Tara Schuster

A Clarkson Potter Trade Paperback

On sale October 7<sup>th</sup>, 2025

Games & Activities – Guided Journals

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials January 2025

*This Journal Actually Works* is the ultimate guide for anyone who needs that extra push to start and maintain a meaningful journaling practice. Through a thoughtfully crafted series of prompts, encouragement, and expert tips gleaned from decades of the author's personal experience, this journal demystifies the art of journaling. Journaling consistently is not magic and you don't need to be inspired to do it. It's a practice like any other and by working through this journal, anyone can master it.

This journal offers different methods of journaling so you can figure out what really works for you, and prompts to help you continue your journey even after you reach the last page. Because, as you're about to find out: this journal actually works.

**Tara Schuster** is the author of *Buy Yourself the F\*cking Lilies*, selected by *Cosmopolitan*, *Real Simple*, *Goop*, and *Publishers Weekly* as one of the best books of the year on mental health and self-care. Previously, she was VP of talent and development at Comedy Central, where she was the executive in charge of the Emmy and Peabody Award-winning *Key & Peele*.

#### Title Specs:

Trim: 152 x 203 mm (6 x 8 in)

Pages: 160

Price: \$18.99



POTTER

## MUSHROOM FORAGERS LIFE LIST AND FIELD DIARY

by Dr. Gordon Walker

A Clarkson Potter Trade Paperback

On sale September 16<sup>th</sup>, 2025

Nature – Reference

Editor: Harry Tunggal

Rights: World

Status: Materials November 2024

If you're fascinated by fungi, this field diary is for you! This indispensable field diary provides space to take spore prints, note the date and location of your findings, and describe the mushroom's habitat. Featuring a sturdy waterproof cover and bound with wire rings for total flexibility, this field diary is ready to accompany you on any mushroom foraging journey.

**Dr. Gordon Walker** is originally from Cambridge, Massachusetts, but also spent time growing up on the Northshore of Massachusetts. For college, he attended UC Santa Cruz, obtaining a BS in biochemistry. For graduate school, he attended UC Davis where he completed his PhD in biochemistry and molecular biology. He then worked at Opus One Winery isolating wild yeast and pioneering new wine technologies. He spent time working in biotechnology around the San Francisco Bay Area, then returned to UC Davis where he completed post-doctoral work on fermentation process control. Besides his passion for all things fungi and fermentation, he is an avid chef, forager, sailor, SCUBA diver, and gardener. He resides in Napa, California.

### Title Specs:

Trim: 114 x 191 mm (4 ½ x 7 ½ in)

Pages: 224

Price: \$22.00



POTTER

## A SIMPLE SEED

by Katie Wood and Steve Wood

A Clarkson Potter Trade Paperback

On sale October 14<sup>th</sup>, 2025

Self-Help – Journaling

Editor: Deanne Katz

Rights: World

Status: Materials January 2025

*A Simple Seed* is a transformative tool designed to cultivate a positive mindset in children, while fostering deeper connections between parents and their kids. Through daily morning entries that emphasize gratitude, kindness, honesty, empathy, and respect, this journal offers simple yet powerful lessons that help children become their best selves. and navigate life's challenges with confidence and inner strength. Each entry features engaging activities and daily challenges that help kids develop the emotional tools to navigate life's challenges with confidence. And the journal also includes tips for parents to spark meaningful conversations about the things that matter most. In the midst of busy parenting, this journal provides a precious opportunity for parents to connect with their children, help them practice gratitude, and nurture their emotional resilience, ensuring they flourish in every aspect of life.

**Katie Wood** is the busy mom of four young children, a business owner, and the proud wife of a hard-working fireman. As a former teacher, Katie understands how important it is for kids to have a growth mindset and learn the essential life skills that will empower them to live a purposeful life filled with courage, gratitude, forgiveness, and compassion.

### Title Specs:

Trim: 152 x 203 mm (6 x 8 in)

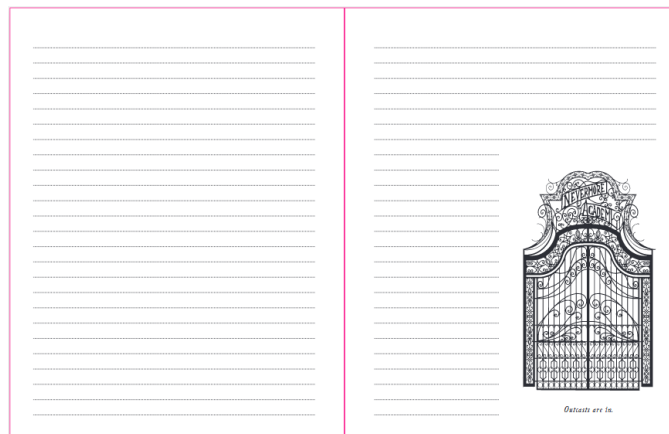
Pages: 240

Price: \$15.99



**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Journal materials available

*"I don't do social media. I find it to be a soul-sucking void of meaningless affirmation."--Wednesday Addams*



**WEDNESDAY: THE OFFICIAL NIGHTSHADE ACADEMY JOURNAL**  
*A Journal for Writing, Drawing, Coloring, and More*

by Potter Gift  
A Clarkson Potter Hardcover  
On sale August 27<sup>th</sup>, 2024  
Games & Activities – Guided Journals

**Title Specs:**

Trim: 178 x 229 mm (7 x 9 in)  
Pages: 176  
Price: \$20.00

**Rights sold:** Dutch: *Rebo Publishers*; French offer pending

Join the most gothic Addams family member and the Fangs, Furs, Scales, and Stoners from Nevermore Academy with this notebook that's perfectly suited for school, work, or home. With smooth writing paper, a dot-grid design, and macabre quotes from the show, this blank journal will hold your notes, thoughts, sketches, hexes, and more.

**Metro-Goldwyn-Mayer (MGM)** is a leading entertainment company focused on the production and global distribution of film and TV content across all platforms.

**WEDNESDAY ORACLE DECK**

by MGM Studios  
A Clarkson Potter Deck  
On sale November 25<sup>th</sup>, 2025  
Games & Activities – Card Games

**Title Specs:**

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)  
Cards: 52  
Price: \$24.95

**WEDNESDAY: FRIEND OR WOE**  
*A Game of Mystery, Intrigue, and Deduction*

by MGM Studios  
A Clarkson Potter Game  
On sale February 24<sup>th</sup>, 2026  
Games & Activities –  
Role Playing & Fantasy

**Title Specs:**

Trim: 149 x 229 mm (5-7/8 x 9 in)  
Cards: 53  
Price: \$14.99



## THE MOTH PRESENTS: A STORYTELLER'S GUIDED JOURNAL

by The Moth

A Clarkson Potter Hardcover

On sale October 14<sup>th</sup>, 2025

Self-Help – Personal Growth – Success

**Editor:** Harry Tunggal

**Rights:** World English

**Translation:** Melissa Esner / Levine Greenberg Rostan

**Status:** Materials November 2024

For over twenty-five years, The Moth has offered a platform for speakers of all backgrounds to tell their truest life stories. Now, The Moth's storytelling experts invite you to put your story to paper. Thought-provoking prompts will help you reflect on a broad range of themes, from exploring the unknown to the impact of important milestones and beyond.

Beautifully bound with a faux leather cover, this guided journal will be a true keepsake—a volume that encapsulates the breadth of who you are. No matter what it is, your story is a powerful one. This journal will help you tell it.

### **Title Specs:**

Trim: 152 x 203 mm (6 x 8 in)

Pages: 176

Price: \$19.99



## THE NATIONAL PARKS TRAVELER'S COMPANION *A Journal Featuring Bucket Lists, Writing Prompts, and Passport Stamp Logs*

by Potter Gift and Rachel Federman

A Clarkson Potter Hardcover

On sale February 18<sup>th</sup>, 2025

Travel – Parks & Campgrounds

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials available

This indispensable and handy field journal allows you to note all the “who, what, when, and wheres” at each of the 63 national parks, with checklists of local wildlife to look out for and popular hikes, trails, and activities to try. Use the twelve blank pages in the back of the journal to record what you see and do on trips of your own choosing—historic monuments, regional parks, and more.

This journal includes colorful illustrations of wildlife and flora throughout, a synthetic cover for protection from water and dirt, and an elastic bellyband to hold the diary closed. With room to capture 75 total destinations, travelers will cherish this keepsake journal as a record of time well spent outdoors.

**Potter Gift**, a lifestyle imprint of Penguin Random House, specializes in design, fashion, humor, wellness, stationery, and other paper and gift products.

### **Title Specs:**

Trim: 114 x 190 mm (4 ½ x 7 ½ in)

Pages: 272

Price: \$22.00



Images from *Death & Co Bartender's Choice*



**THE CAGED BIRD SINGS NOTE CARDS**  
**12 Cards for Sharing the Wit and Wisdom of Maya Angelou**

by Maya Angelou

A Clarkson Potter Card Deck

On sale March 25<sup>th</sup>, 2025

Literary Collections – Women Authors

**Editor:** Porscha Burke

**Rights:** World

**Status:** Materials available

"I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel."

These words of wisdom--and eleven more of Maya Angelou's most celebrated quotes--are now available to send to family, friends, and acquaintances in a dazzling note card set. Blank inside for your own messages of inspiration, celebration, and sympathy, each 4 x 6-inch cards is paired with an envelope, all packaged in a box whose acetate top will reveal the gorgeous 4-color treatments of the poet's sage advice. You'll also find a lovely pamphlet inside featuring a list of Dr. Angelou's published works, inspiring you with gift ideas--or more quote sources to dive into!--for the Angelou fan in your life.

**Maya Angelou** was raised in Stamps, Arkansas. In addition to her bestselling autobiographies, including *I Know Why the Caged Bird Sings* and *The Heart of a Woman*, she wrote numerous volumes of poetry, among them *Phenomenal Woman*, *And Still I Rise*, *On the Pulse of Morning*, and *Mother*. Maya Angelou died in 2014.

**Title Specs:**

Trim: 165 x 121 mm (6-1/2 x 4-3/4 in)

Cards: 12

Price: \$16.99



**THE DIP DECK**  
**50 Savory and Sweet Recipes to Scoop, Dunk, and Spread**

by Peggy Paul Casella

A Clarkson Potter Card Deck

On sale October 21<sup>st</sup>, 2025

Cooking – Courses & Dishes – Appetizers

**Editor:** Darian Keels

**Rights:** World

**Status:** Materials January 2025

Dips are the versatile food group ideal for any time of day. In this deck, you'll find classics like **Caramelized Onion Dip**, **Queso**, and **Mom's Seven-Layer Dip** as well as inventive spins such as **Creamy Kimchi Dip**, **Roasted Carrot Dip with Harissa**, and **Skillet Pizza Dip** (and don't forget sweet treats like **S'mores Dip** and **Chocolate Fondue**). Scoop, dunk, and spread your way through these 50 easy-to-make recipes and accompanying dippers that fit any occasion.

**Peggy Paul Casella** a food and lifestyle writer, recipe developer and tester, cookbook publishing consultant, editor, and content strategist with nearly 20 years of publishing and writing experience. Her first book was published in 2017, and her writing has appeared on *Wired*, *TheKitchn*, *Mashed*, and *Edible Philly*, among other websites and publications.

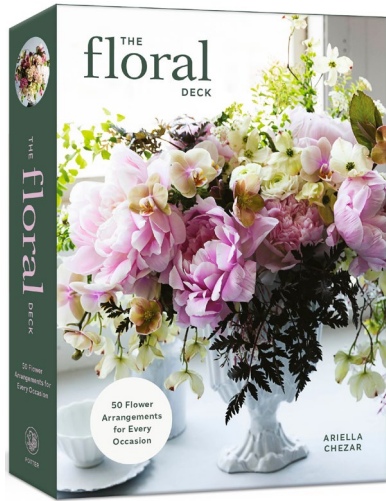
**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)

Cards: 54

Illustrations: 50 4c photos

Price: \$22.99



**THE FLORAL DECK**  
**50 Flower Arrangements for Every Occasion**  
 by Ariella Chezar  
 A Clarkson Potter Card Deck  
 On sale March 18<sup>th</sup>, 2025  
 Crafts & Hobbies – Floral Arrangements

**Editor:** Deanne H. Katz  
**Rights:** World  
**Status:** Materials available

**The Floral Deck** is a 50-card deck of lush and unique flower arrangements from floral designer Ariella Chezar. Pick an arrangement and tuck the card in your bag on your way to the florist or flower mart. Use the list on the back of the card to help you choose the blooms and reference the full-color photograph on the front of the card while you make your arrangement. When you're ready to make a new one, just grab another card and let it inspire you to create something beautiful.

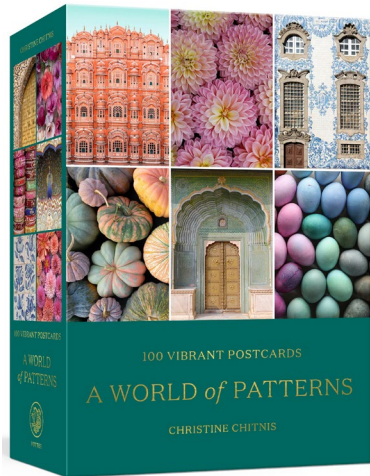
With laminated cards that easily wipe clean, **The Floral Deck** is the perfect tool for creating gorgeous arrangements for weddings, special events, or just because.

**Ariella Chezar** is the author of THE FLOWER WORKSHOP and FLOWERS FOR THE TABLE and a master floral designer who has appeared in numerous magazines, including *Oprah Daily*, *Martha Stewart Living*, and *Real Simple*. She has designed flower arrangements for the White House.



**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)  
 Cards: 52  
 Illustrations: 4c photographs  
 Price: \$22.00



**A WORLD OF PATTERNS**  
**100 Vibrant Postcards**  
 by Christine Chitnis  
 A Clarkson Potter Postcard Deck  
 On sale February 25<sup>th</sup>, 2025  
 Photography - Subjects & Themes

**Editor:** Deanne H. Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 165 x 121 mm (6-1/2 x 4-3/4 in)  
 Cards: 100  
 Illustrations: 50 4C photographs  
 Price: \$20.00

A gorgeous collection of 100 postcards highlighting the many colors and patterns that can be found in the world around us, from photographer and writer Christine Chitnis.

In this postcard collection, writer and photographer Christine Chitnis invites you to open your eyes to the vivid beauty of the world around you. From lush florals and fresh produce to stunning architectural wonders, intricate textiles, and detailed interiors, this collection includes 50 gorgeous photographs, each repeating once, that spotlight the myriad patterns and hues that color our lives. Whether you're

sending inspiration to a friend or displaying in your home, these postcards offer 100 opportunities to celebrate the vibrancy of our world.

**Christine Chitnis** is a writer, a photographer, and the author of *Patterns of India*. As a contributor to publications including the *New York Times*, *Elle*, and *Condé Nast Traveler*, Christine has earned a reputation as a multi-talented storyteller.





## DEATH & CO BARTENDER'S CHOICE *Cards for Discovering Classic Cocktails and Inspiring New Drinks*

by Alex Day, Nick Fauchald and David Kaplan  
A Clarkson Potter Hardcover  
On sale November 5<sup>th</sup>, 2024  
Cooking - Beverages - Alcoholic - Bartending & Cocktails

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials available

### **Title Specs:**

Trim: 140 x 100 mm (5-1/2 x 3-15/16 in)  
Pages: 104  
Illustrations: 52 illustrations  
Price: \$26.00

From America's most influential cocktail bar comes two cocktail decks in one for the home mixologist: a deck of fifty-two classic cocktail recipes and another deck of fifty-two cards to help you come up with brand-new concoctions.

This double deck is a comprehensive primer on the art of handcrafted drinks. The first set of cards, the Classics Deck, features Death & Co's take on fifty-two classic and modern classic recipes, each labeled with categories that reflects its cocktail personality ("Fresh & Lively," "Elegant & Timeless," "Rich & Comforting"). With a booklet that includes instructions for using the decks together or separately and information on the most basic kit for the home bar, Death & Co Bartender's Choice is an essential tool for drink-makers.

**Alex Day** and **David Kaplan** are co-owners of Gin & Luck, Inc. **Nick Fauchald** is an author, editor, and publisher. He is the co-author, with Alex Day and David Kaplan, of Death & Co, Cocktail Codex, and Death & Co Welcome Home.



## POP MANGA POSTCARDS by Camilla d'Errico A Clarkson Potter Card Deck On sale April 15<sup>th</sup>, 2025 Collectibles – Postcards

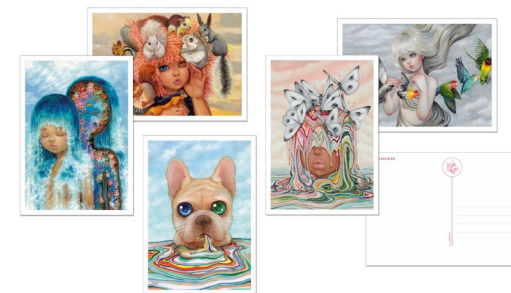
**Editor:** Harry Tungal  
**Rights:** World  
**Status:** Materials available

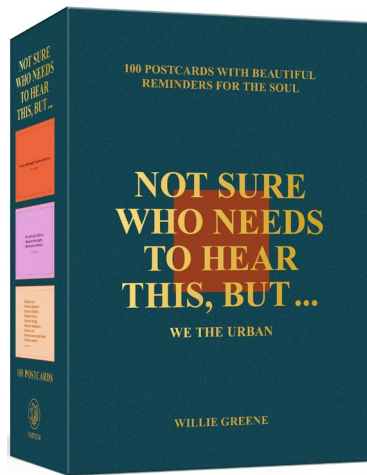
### **Title Specs:**

Trim: 111 x 168 mm (4-3/8 x 6-5/8 in)  
Cards: 100  
Illustrations: 50 4c illustrations  
Price: \$20.00

With fifty of Camilla d'Errico's most striking pieces, *Pop Manga Postcards* will delight fans of her signature surrealist style. These stunning designs each repeat so you can keep one and send one, ensuring that you'll have plenty to share with friends and family, use as gift tags or in craft projects, or frame and keep for yourself!

**Camilla d'Errico** is the author of the *Pop Manga* series of products. She has worked with Dark Horse Comics, Image Comics, Hasbro, Disney, Sanrio, and Neil Gaiman, and created her own cult-sensation properties Tanpopo and Helmetgirls. She is also well known for her melting rainbow, big-eyed girl oil paintings, which have made her a hit in the international Pop Surrealism movement.





## NOT SURE WHO NEEDS TO HEAR THIS, BUT... POSTCARDS

by Willie Greene

A Clarkson Potter Postcard Set

On sale February 4<sup>th</sup>, 2025

Self-Help – Affirmations

**Editor:** Darian Keels

**Rights:** World

**Status:** Materials available

A vibrant collection of 100 postcards featuring affirmations on self-love, inner peace, and healing, based on the book *Not Sure Who Needs to Hear This, But...* by WE THE URBAN founder Willie Greene.

A platform that celebrates self-love, inclusivity, and empowerment, WE THE URBAN's signature affirmations have resonated with over six million people, many of whom share posts with friends on social media and use them to guide their personal journeys.

Now, fans can share WE THE URBAN's magic with this collection of 100 postcards that bring to life the powerful statements the platform is known for. Exploring inner peace, self-acceptance, romantic and platonic love, and more, these colorful postcards feature 50 original affirmations, each repeating once, that capture and validate our shared humanity.

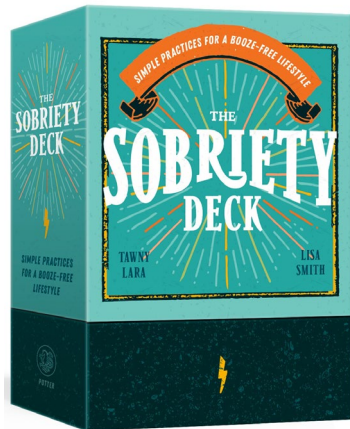


### Title Specs:

Trim: 165 x 121 mm (6 x 4-1/4 in)

Cards: 100

Price: \$20.00



## THE SOBRIETY DECK

### *Simple Practices for a Booze-Free Lifestyle*

by Tawny Lara and Lisa Smith

A Clarkson Potter Deck

On sale December 3<sup>rd</sup>, 2024

Self-Help – Substance Abuse - Alcohol

**Editor:** Darian Keels

**Rights:** World

**Status:** Materials available

Filled with practical tools and inspirational prompts, *The Sobriety Deck* is your ultimate guide to conquering the challenges and embracing the joys of a booze-free life. In this deck you'll find fifty cards that contain countless tips and tricks for getting through early sobriety, finding your sober community, navigating triggering environments, dating, and making space to celebrate all the exciting milestones you reach along your journey.

There are many ways to use this deck—pull a card as a daily practice, consult one before a night out with friends, respond to the prompts in your journal, or keep the deck handy for support on the go. Whether you're participating in Dry January or celebrating twenty years of being alcohol-free, this deck is a fun, nonjudgmental resource for living your absolute best sober life.

**Tawny Lara**, also known as The Sober Sexpert, is the author of *Dry Humping: A Guide to Dating, Relating, and Hooking Up Without the Booze*, and co-founder of the vinegar-based botanical beverage, (parentheses) She's reported on mental health and sex positivity since 2015. **Lisa Smith** is a leader in the movement to break the stigma around addiction and recovery in the corporate world. She is the author of the memoir, *Girl Walks Out of a Bar* and a founding member of the SHE RECOVERS® Legal Professionals group, a global network of attorneys and other legal professional women.

### Title Specs:

Trim: 98 x 140 mm (3-7/8 x 5 ½ in)

Cards: 54

Illustrations:

Price: \$22.00



## EVERYDAY WATERCOLOR 100 POSTCARDS

### *Seashores and Ocean Life*

by Jenna Rainey

A Clarkson Potter Deck

On sale May 20<sup>th</sup>, 2025

Art – Techniques – Watercolor Painting

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials available

This treasure box of natural delights captures the essence of artist and entrepreneur Jenna Rainey's brand, Everyday Watercolor. A self-taught watercolor artist, Rainey creates videos, books, and workshops to share the joy of making watercolor art every day. This box of 100 postcards features twenty five of Rainey's beautiful art works, including elegantly illustrated animals and seascapes.

Each of Rainey's twenty five unique designs repeats four times, providing you with postcards to send or save. Pop a love note in the mail, add a card to a birthday gift, or hang up your favorites by your desk for a daily dose of watercolor inspiration.

**Jenna Rainey** is an artist, self-taught designer, and author of *Everyday Watercolor*, *Everyday Watercolor Flowers*, and *Everyday Watercolor Seashores*. As a surface pattern designer, she has developed products for Staples, Target, Office Depot, and more. Rainey specializes in watercolor, calligraphy, and other hand-drawn designs. She shares her talent and teaches the world how to paint on her YouTube channel, at her in-person workshops, and through her books.

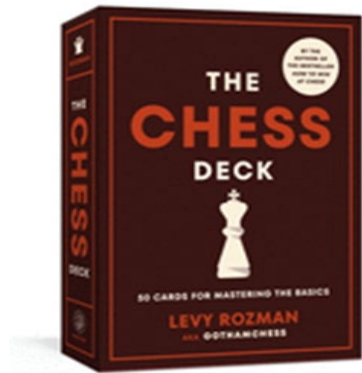
### Title Specs:

Trim: 114 x 159 mm (4 ½ x 6 1/4 in)

Cards: 100

Illustrations: 50 4C illos

Price: \$20.00



## THE CHESS DECK

### *50 Cards for Mastering the Basics*

by Levy Rozman

A Clarkson Potter Card Deck

On sale October 22<sup>nd</sup>, 2024

Games & Activities – Chess

**Editor:** Angelin Adams

**Rights:** World English

**Translation:** Collins Literary Agency

**Status:** Materials available

Chess is all about practice. With this interactive, immersive deck of 52 cards, Levy Rozman distills the most important information players need to know in order to practice right. Fifty cards with chessboard diagrams feature the best openings for black and white; tactics to know like forks, pins, and skewers; historical games to learn from; and brainteasers to test your skills. Two introductory cards explain how each of the six pieces moves and how to understand chess notation so you can analyze positions.

Suitable for those who have a rudimentary understanding of chess but challenging enough for more seasoned players, ***The Chess Deck*** will help ensure victory. Checkmate awaits!

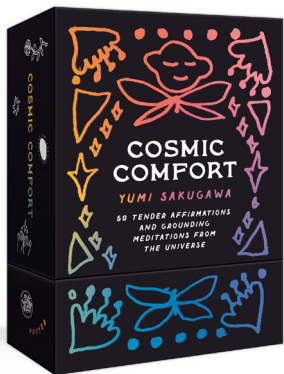
**Levy Rozman**, more popularly known as GothamChess, is the *New York Times* bestselling author of *How to Win at Chess*. An online chess streamer and former scholastic chess coach who earned the International Master title in 2018, he is passionate about chess accessibility, and has donated \$100,000 in scholarship funds for chess programs in education. He currently boasts the biggest chess channel on YouTube, where he focuses on creating fun and educational content.

### Title Specs:

Trim: 127 x 178 mm (5 x 7 in)

Cards: 54

Price: \$22.00



**COSMIC COMFORT**  
**50 Tender Affirmations and Grounding Meditations from the Universe**  
by Yumi Sakugawa  
A Clarkson Potter Card Deck  
On sale December 3<sup>rd</sup>, 2024  
Self-Help – Meditations

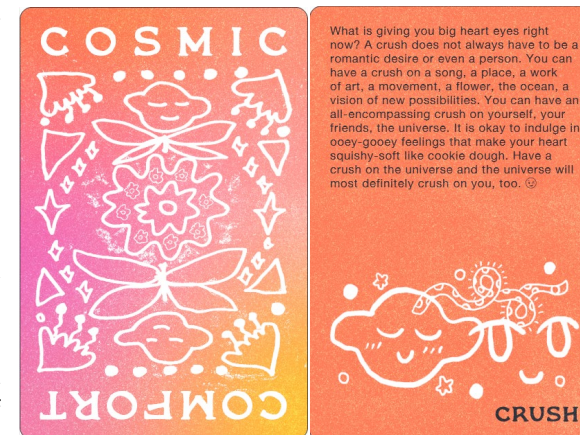
**Editor:** Sara Neville  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 98 x 140 mm (3-7/8 x 5 1/2 in)  
Cards: 52  
Price: \$19.99

Embrace tenderness and healing with this transcendent deck of meditations from beloved author and artist Yumi Sakugawa. Our current reality is not often kind to the soft and tender among us, but this deck affirms that vulnerability is a form of power; domination is not the only way to wield influence in this world. **Cosmic Comfort** is a series of meditations and a tool for opening your heart, your world, and your imagination to all that is pleasurable and abundant. Each of the fifty meditation cards offers grounding musings on a theme integral to personal and collective growth, such as boundaries, desire, ancestral joy, forbidden fruit, rest, and release. Two instructions cards offer ways to use the deck, but how you receive this offering and the meditations themselves is up to you. Sit with a poignant theme in silent contemplation, journal about how a meditation sits with you today, or tuck a card in your bag as a talisman and guide.

**Yumi Sakugawa** is an Ignatz Award-nominated comic book artist and author of several illustrated books. Her comics have appeared in *Buzzfeed*, *The Believer*, *Bitch*, *The Best American Non-required Reading*, and *The Rumpus*, among others. A graduate of the fine art program of the University of California, Yumi lives in Los Angeles.



**COTTAGE MAGIC TAROT**  
**A 78-Card Deck and Guidebook**  
by Ann Shen  
A Clarkson Potter Card Deck  
On sale September 23<sup>rd</sup>, 2025  
Body, Mind & Spirit - Divination

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**

Trim: 100 x 137 mm (3-15/16 x 5-3/8 in)  
Cards: 78  
Illustrations: Fully illustrated  
Price: \$24.00

**The Cottage Magic Tarot Deck** offers a cute and cozy aesthetic for anyone who finds inspiration in the enchanting world of cottagecore. Featuring beautifully illustrated cards with unique suits -tea cups, biscuits, quills, and candles - this tarot deck brings the charm of pastoral simplicity to the spiritual world of tarot reading. Perfect for both seasoned tarot enthusiasts and newcomers alike, **The Cottage Magic Tarot Deck** invites you to explore the magic and tranquility of cottage life, providing guidance and insight with every draw. Uncover and explore the cozy, the mystical, and the magical in your life with this one-of-a-kind tarot deck.

**Ann Shen** is a best-selling illustrator, author, and designer based in California. In 2022, she designed and launched a 30+ piece co-branded home collection with Disney – Disney x Ann Shen was sold domestically and internationally in Disney Parks, stores, and online grossing over \$5 million and counting.



**BIBLIOPHILE ORACLE DECK**  
**A 52-Card Bookish Deck and Guidebook**  
by Lindsey Smith and Alexandra Franzen  
A Clarkson Potter Card Deck  
On sale August 5<sup>th</sup>, 2025  
Body, Mind & Spirit – Divination – Tarot

**Editor:** Deanne Katz  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 100 x 137 mm (3-15/16 x 5-3/8 in)  
Cards: 52  
Illustrations: TK  
Price: \$22.00

*The Bibliophile Oracle Deck* speaks directly to all the bookish delights enjoyed by readers, from casual book lovers who like browsing at the bookstore to serial readers with a long TBR (“to be read”) pile. The included booklet provides instructions on how to read oracle cards, interpretive descriptions for each card to guide you, suggestions for different ways to read the cards for yourself and others, and fun alternative uses for the cards in the deck (like using your favorite as a bookmark!). With lush and detailed art by Gisele Murias, you can imagine yourself into the colorful and literistic illustrations on each card. Whether you’re a writer, reader, English major, lover of libraries and bookstores, or all of the above, you’ll treasure this deck.

**Alexandra Franzen** is the bestselling author of six books including *The Checklist Book* and *You're Going to Survive*. Her work around unplugging has been mentioned in Tim Ferriss’s newsletter and in places like *USA Today*, *The New York Times Small Business Blog*, *Los Angeles Times*, and more. In addition to writing, Alex teaches courses on writing and communication skills.

**Lindsey Smith** is the bestselling, award-winning author of many books including her most recent title, *Eat Your Feelings*, which was named one of *The Atlanta Journal-Constitution's* top self-help books to help you live your best life. She also works as a literary agent and runs an independent bookstore, One Idea Books & Gifts.

**Gisele Murias** is an illustrator whose bright and vibrant images build stories.



**THE NEW YORK TIMES RECIPE DECK:**  
**APPETIZERS**  
by *The New York Times*  
A Clarkson Potter Card Deck  
On sale October 7<sup>th</sup>, 2025  
Cooking – Courses & Dishes – Appetizers

**Editor:** Molly Birnbaum  
**Rights:** World  
**Status:** Materials January 2025

**Title Specs:**

Trim: 140 x 191 mm (5 ½ x 7 ½ in)  
Cards: 54  
Illustrations: 50 4C photos  
Price: \$24.99

From casual happy hours to holiday parties, appetizers are an important, if sometimes overlooked, part of gathering. In this deck, you'll find everything from a plate of nachos to a charcuterie platter, blistered shishito peppers to bacon-wrapped dates (plus tips on how to choose which appetizers to make!). These appetizer recipes are all as easy as they are delicious.

**New York Times Cooking** is the digital source for more than 20,000 of the best recipes from The New York Times, for home cooks at every skill level. Cooking subscribers get access to the best-in-class app, including tools for recipe organization and shopping lists, and weekly newsletters that offer new recipes and smart kitchen tips from New York Times editors. Visit us or download the NYT Cooking app at [nytcooking.com](https://nytcooking.com)



## ORACLE OF THE DIVINE

by Yoshi Yoshitani

A Clarkson Potter Card Deck

On sale September 9<sup>th</sup>, 2025

Body, Mind, and Spirit – Divination – Tarot

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials November 2024

### Title Specs:

Trim: 124 x 162 mm (4-7/8 x 6-3/8 in)

Cards: 60

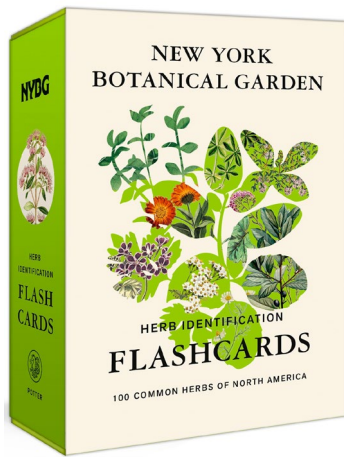
Illustrations: 4C illustrations

Price: \$19.99

From the ancient Greek epic of the Iliad to the stories of the Japanese sun goddess Amaterasu, mythology has provided us with wisdom for generations upon generations. Now, some of the most enduring legends from around the world are gathered in this oracle deck, vibrantly brought to life as only Yoshi Yoshitani can.

With an approach that is truly global in scope, this deck is filled with insight from a diverse range of cultures, taking inspiration from the myth of Bida (Ghana), the Panji tales (Indonesia), the story of the Industrious Daughter Who Would Not Marry (the Cochiti people of New Mexico), and many more. Accompanied by a 36-page guidebook that provides guidance on how to interpret each card, this deck looks to our rich past to help you find meaning in your present.

**Yoshi Yoshitani** is a California-based artist whose vibrant illustrations draw on inspiration from across the globe, with a particular focus on multicultural identity. Past clients include Disney, DC Comics, Valiant, Image, DreamWorks, and Netflix. Yoshi spends time researching world mythologies, listening to audiobooks, creating fashion inspiration boards, and attending comic conventions and art expos across the country.



**NEW YORK BOTANICAL GARDEN HERB IDENTIFICATION FLASHCARDS**

**100 Common Herbs of North America**

by The New York Botanical Garden

A Clarkson Potter Card Deck

On sale March 4<sup>th</sup>, 2025

Gardening – Herbs

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 140 x 102 mm (5-1/2 x 4 in)

Cards: 102

Illustrations: 100 4C illustrations

Price: \$20.00

Do you know how to use epazote and California bay in the kitchen? Do you love a cup of chamomile tea but never thought to harvest it yourself? And did you know that calendula can be a soothing tonic for your skin as well as a colorful addition to your back garden? If you, like millions of others, want to incorporate more herbal goodness into your cooking, wellness, and garden, these 100 flashcards are the ideal companion. On each card you'll find:

a detailed illustration of an herb that can be foraged or cultivated in North America

- the herb's popular and Latin name, as well as the other names it might be known by
- information on habitat, season, and uses

Whether you're a curious home cook or a seasoned forager, *New York Botanical Garden Herb Identification Flashcards* makes it easy to identify your botanical findings and decide how they can best be used. The deck also includes a title card showing key features on each flashcard as well as a checklist of all the herbs in the deck. The laminated cards easily wipe clean after a romp through the meadows or a day in the kitchen, and the convenient size makes it easy to bring one or two to if you're shopping for herbs or toss the whole deck into a daypack for a hike. You can also use the cards to help plan your herb garden or just enjoy the exquisite artwork from the archives of the New York Botanical Garden.



**NEW YORK BOTANICAL GARDEN SUMMER BOTANICAL POSTCARDS**

by The New York Botanical Garden

A Clarkson Potter Postcard Set

On sale June 6<sup>th</sup>, 2025

Antiques & Collectibles

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 113 x 165 mm (4-7/16 x 6-1/2 in)

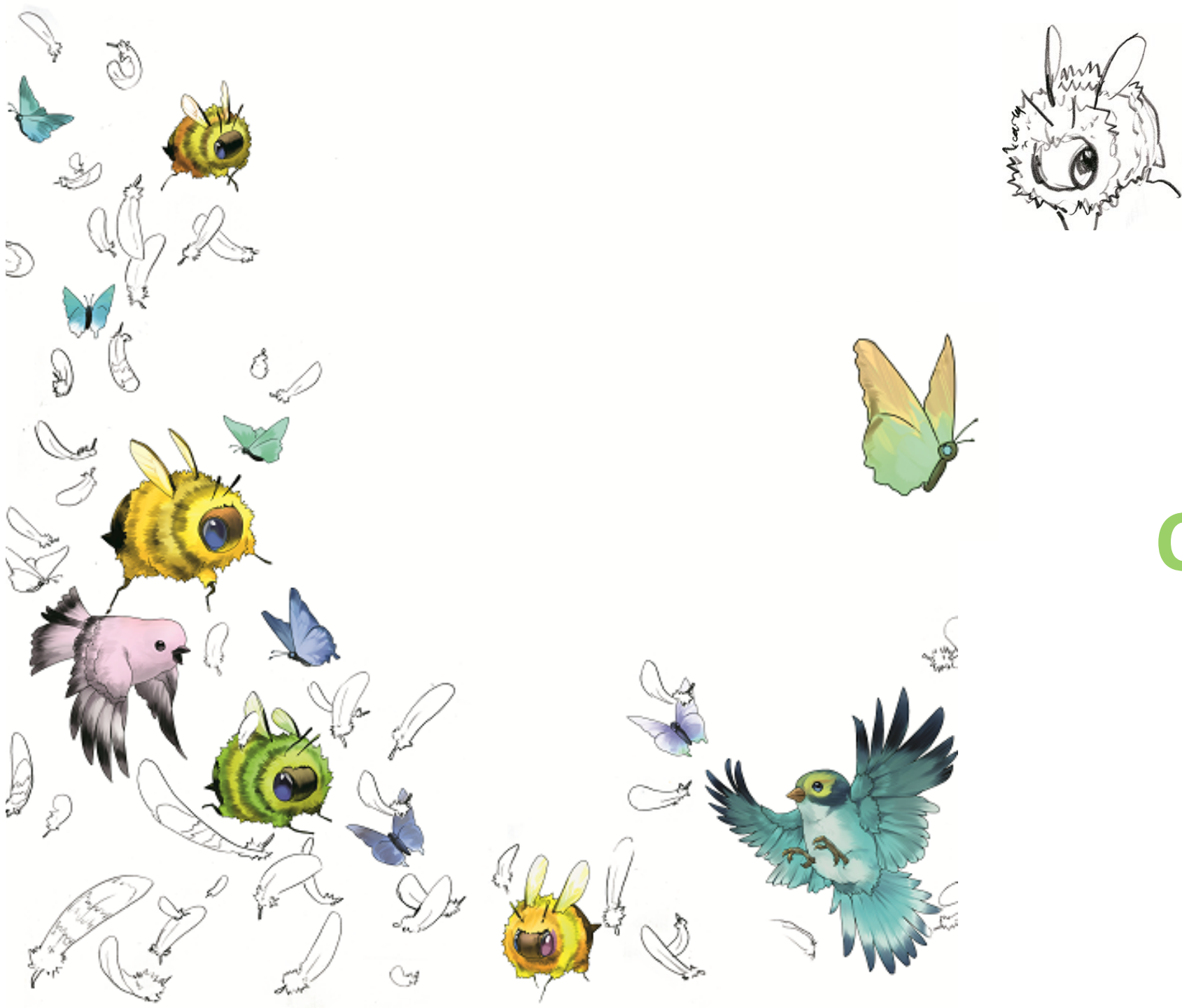
Cards: 100

Illustrations: 4C Illustrations

Price: \$20.00

The ***NYBG Summer Botanicals Postcards*** is a set of 100 postcards featuring stunning botanical art from the New York Botanical Garden archive of illustrations. The set will have images of 50 gorgeous florals and fruits repeating twice, perfect to keep one and send to a friend, or enjoy sharing both with friends and family through the mail.

The **New York Botanical Garden** is an iconic living museum founded in 1891. It is a National Historic Landmark, with 250 acres supporting over one million living plants. Each year more than one million visitors walk the grounds to enjoy the remarkable diversity of tropical, temperate, and desert flora and to attend beloved annual events such as The Holiday Train Show and The Orchid Show.



# Coloring Books

Image from *Pop Manga Flights of Fancy Coloring Book*



Watson-Guption Trade Paperback  
Games & Activities - Coloring Books

**Title Specs:**

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Illustrations: Fully illustrated

Price: \$16.99

**Editor:** Zoey Brandt

**Rights:** World

## Pop Manga Coloring Books by Camilla d'Errico

Drawn in Camilla d'Errico's signature Pop Surrealism, manga-inspired style, these adult coloring book include 80 black-and-white images of wide-eyed girls and fantastic creatures printed on non-bleed paper—all that's missing is your creative touch! In these titles, you'll find charming full-page illustrations, with select drawings on patterned backgrounds for extra mesmerizing fun. Take these black-and-white beauties and beasts and bring them to life. The POP MANGA series has sold over 1 million copies since the first title, POP MANGA COLORING BOOK was published in 2013.

Publishers of Camilla d'Errico: German: *Michael Fischer*; Polish: *Wydawnicza Foksal*; Russian: *Eksmo*; Spanish: *Anaya*

### **POP MANGA FLIGHTS OF FANCY COLORING BOOK**

On sale October 1<sup>st</sup>, 2024

Status: Materials available

This adult coloring book features 80 black-and-white images of adorable fuzzy bees, lovely butterflies, and beautiful birds printed on non-bleed paper—all that's missing is your creative touch!

### **POP MANGA CATITUDE COLORING BOOK**

On sale June 10<sup>th</sup>, 2025

Status: Materials September 2024

This adult coloring book includes 80 pages of black-and-white colorable drawings of creatures and characters from mythology and adorably scary monsters from Camilla's imagination

"All great artists draw from the same resource: the human heart."



### A RAINBOW IN THE CLOUD

***A Coloring Book Featuring the Wit and Wisdom of Maya Angelou***

by Maya Angelou

A Clarkson Potter Coloring Book

On sale November 11<sup>th</sup>, 2025

Games & Activities - Coloring Books

**Editor:** Porscha Burke

**Rights:** World

**Status:** Materials February 2025

**Title Specs:**

Trim: 248 x 248 mm (9-3/4 x 9-3/4 in)

Pages: 96

Illustrations: TK

Price: \$18.00

Now you can meditate on the encouraging words of Dr. Maya Angelou as you align your own color techniques to her brilliant literary art.

Need a bit of courage? Dr. Angelou would say, "You may not control all the events that happen to you, but you can decide not to be reduced by them." Need a little rainbow on a stormy day? Spending time coloring in, "We need joy as we need air," might infuse just the right amount of light into your circumstances. Feeling lonely? Dr. Angelou's famous quote may be just the balm for you: "I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel."

Each of these 45 gorgeous illustrations offers a canvas for inspiration, drawn onto luxe paper stock perfect for your select artist tools and packaged in a 9.75" x 9.75" trade paperback package--easy to transport anywhere you might need the wordsmith's sage advice to back you up.

**Maya Angelou** was raised in Stamps, Arkansas. In addition to her bestselling autobiographies, including *I Know Why the Caged Bird Sings* and *The Heart of a Woman*, she wrote numerous volumes of poetry, among them *Phenomenal Woman*, *And Still I Rise*, *On the Pulse of Morning*, and *Mother*. Maya Angelou died in 2014.



### WHAT'S INSIDE A GARDEN COLORING BOOK

***40 Drawings to Color and Explore***

by Rachel Ignotofsky

A Clarkson Potter Coloring Book

On sale July 22<sup>nd</sup>, 2025

Games & Activities – Coloring Books

**Editor:** Deanne Katz

**Rights:** World

**Status:** Materials available

**Title Specs:**

Trim: 248 x 248 mm (9 ¾ x 9 ¾ in)

Pages: 80

Illustrations: 48 line-art illustrations

Price: \$14.99

Explore all the wonder of a garden—birds, flowers, butterflies, and more—with this coloring book from *New York Times* bestselling author and artist Rachel Ignotofsky. Each of the forty-five detailed illustrations shows an aspect of the garden—birds and their nests, caterpillars becoming butterflies, flowers and pollinators working together. Color the pages as you as you explore the elements of the garden ecosystem that work together to grow healthy plants and shelter animals and insects.

The sturdy, perforated pages can handle colored pencils, crayons, or markers. Tear out to share with friends or feature as art in the home. Perfect for gardeners, students, and nature lovers of all ages, ***What's Inside a Garden Coloring Book*** is an utterly charming way to consider what's happening in our own backyards.

**Rachel Ignotofsky** is a *New York Times* bestselling author, illustrator, and designer. She graduated from Tyler School of Art's graphic design program and formerly worked as a senior designer and illustrator at Hallmark Greetings. Rachel and her work have been featured in many print and online media outlets such as *The New York Times*, *Los Angeles Times*, *Scientific American*, *Science Friday*, *Brain Pickings*, and more. She is the author of *Women in Science*, *Women in Sports*, *I Love Science*, *The Wondrous Workings of Planet Earth*, and *Women in Art*.

# Dungeons & Dragons





**DUNGEON MASTER’S CAMPAIGN JOURNAL**  
by Official Dungeons & Dragons Licensed  
A Clarkson Potter Hardcover  
On sale September 30<sup>th</sup>, 2025  
Games & Activities – Role Playing & Fantasy

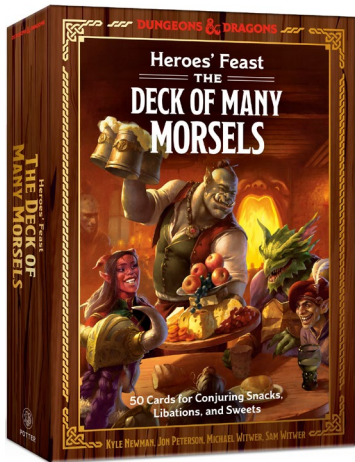
**Editor:** Harry Tunggal  
**Rights:** World  
**Status:** Materials November 2024

**Title Specs:**

Trim: x 241 mm (7 x 9 in)  
Pages: 176  
Price: \$22.00

With the introduction of new core rulebooks, the world's greatest roleplaying game is more expansive and inviting than ever before. Integrating new classes, subclasses, spells, and more, this journal provides space for dungeon masters to easily keep track of the information they need to create exciting adventures for the next era of Dungeons & Dragons. This journal will tie into the latest content featured in updated versions of the Player’s Handbook, Monster Manual, and Dungeon Master’s Guide, making it a great tool or gift for the Dungeon Master in your life!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



**HEROES’ FEAST: THE DECK OF MANY MORSELS**  
**50 Cards for Conjuring Snacks, Libations, and Sweets**  
by Kyle Newman, Jon Peterson, Michael Witwer,  
and Sam Witwer  
A Clarkson Potter Deck  
On sale October 1<sup>st</sup>, 2024  
Cooking – Celebrities & Media Tie-In

**Editor:** Angelin Adams  
**Rights:** World  
**Status:** Materials available

**Title Specs:**

Trim: 141 x 203 mm (5 ½ x 7 ½ in)  
Cards: 50  
Illustrations: Fully illustrated  
Price: \$25.99

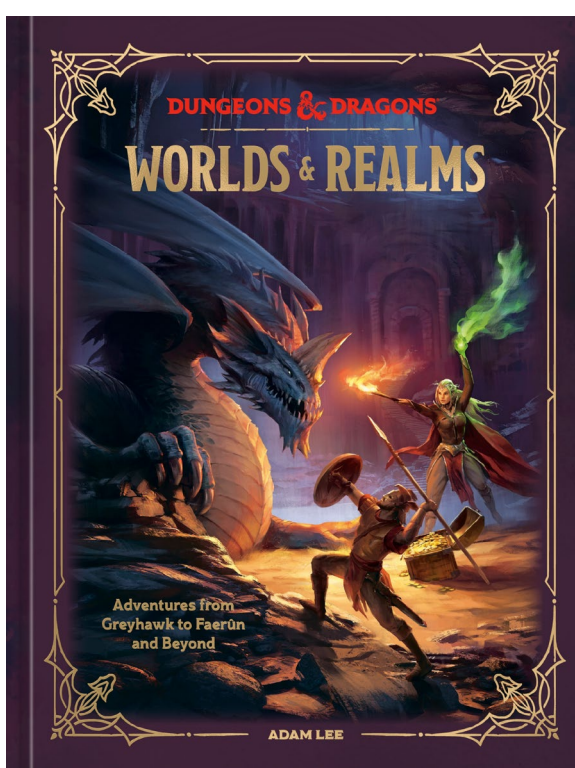
Based on the bestselling cookbooks *Heroes’ Feast* and *Heroes’ Feast Flavors of the Multiverse*, this deck includes ten new recipes and twenty-five original photographs and is packed with easy-to-whip-up snacks, libations, and sweets. Just pull a card, use it as a shopping list for ingredients, and set it out to reference the recipe procedure and the photograph while preparing your dish.

With coated cards to protecting against spills and recipes like Underdark Forage Board, Halfling Tea Sandwiches, Exploding Cheese Puffs, Butternut Beer, and Figs Cakes, **The Deck of Many Morsels** will help you with hosting your next campaign session, bringing goodies to game night, or trying new foods at home.



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Publishers of *Heroes’ Feast* and *Heroes’ Feast Flavors of the Multiverse*:  
Chinese (simplified): *Beijing Labyrinth Culture*, French: *404 Editions*, German: *Zauberfeder*, Italian: *Raven Distribution*, Japanese: *Born Digital*, Polish: *Spoleczny Instytut Wydawniczy*, Russian: *Hobbyworld*, Spanish: *Planeta*, Ukrainian: *Mal’Opus*



## WORLDS & REALMS

### *Adventures from Greyhawk to Faerûn and Beyond*

by Adam Lee

A Ten Speed Press Hardcover

On sale October 29<sup>th</sup>, 2024

Art – Popular Culture

**Editor:** Kaitlin Ketchum

**Rights:** World

**Status:** Material available

#### Title Specs:

Trim: 229 x 302 mm (9 x 11-7/8 in)

Pages: 384

Illustrations: 400

Price: \$50.00

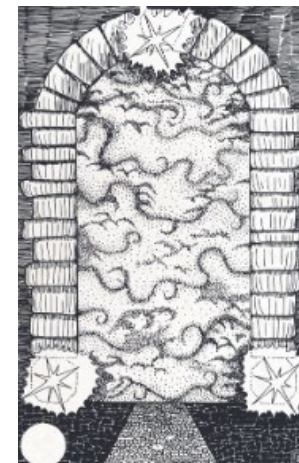
*Worlds & Realms* is an illustrated, story-driven retrospective celebrating the immersive worldbuilding of D&D since the iconic game's inception in 1974. Legendary mage Mordenkainen takes adventurers on a fantastical journey through the multiverse, delving into memorable and fascinating lore and locations across all five editions of the game.

Mordenkainen muses on each location's unique features, unmistakable characters, and magical mysteries based on his experiences traveling across the planes. Written by Adam Lee, worldbuilding expert and former D&D game designer, this lavish tome also features original cover and chapter opener illustrations. Daily life in each world is creatively explored through exclusive stories penned by Jasmine Bhullar, Geoffrey Golden, Jody Houser and Eric Campbell, and Jaleigh Johnson.

From the more familiar worlds of the Material Plane to the strange and intriguing Parallel Planes, and the truly mind-bending worlds and planes beyond, both longstanding and recent D&D fans will gain new perspectives on the most beloved and memorable places in the game.

Publishers of ART & ARCANA: Chinese (simplified): *Beijing Labyrinth Culture*; French: *Huginn & Muninn*; Italian: *Raven Distribution*; Korean: *Charmdol*; Russian: *Hobbyworld*; Spanish: *Norma Editorial*

**Rights sold:** Simplified Chinese: *Beijing Hongyue Scientific & Technology*; Spanish: *PRH Spain*





### PLAYER'S CAMPAIGN JOURNAL

by Official Dungeons & Dragons Licensed  
A Clarkson Potter Hardcover  
On sale September 30<sup>th</sup>, 2025  
Games & Activities – Role Playing & Fantasy

**Editor:** Harry Tunggal

**Rights:** World

**Status:** Materials November 2024

#### Title Specs:

Trim: 179 x 229 mm (7 x 9 in)

Pages: 176

Price: \$22.99

With the introduction of new core rulebooks, the world's greatest roleplaying game is more expansive and inviting than ever before. Integrating new classes, subclasses, spells, and more, this journal provides space for 5e players to easily keep track of the information they need to embark on exciting adventures in the next era of Dungeons & Dragons. This journal will tie into the latest content featured in updated versions of the Player's Handbook, Monster Manual, and Dungeon Master's Guide, making it a great tool or gift for the RP gamer in your life!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.



### DRAGONS OF THE REALMS

#### *An Official Dungeons and Dragons Coloring Book*

by Official Dungeons & Dragons Licensed  
A Ten Speed Press Paperback  
On sale October 14<sup>th</sup>, 2025  
Games & Activities – Coloring Books

**Editor:** Shaida Boroumand

**Rights:** World

**Status:** Materials February 2025

#### Title Specs:

Trim: 249 x 249 mm (9-13/16 x 9-13/16 in)

Pages: 80

Price: \$17.99

A D&D coloring book featuring all the great and terrible dragons from across the 9 Realms!

**Dungeons & Dragons** launched the great tradition of roleplaying games in 1974 with an unprecedented mix of adventure and strategy, dice-rolling, and storytelling. Wizards of the Coast continues to honor that tradition, bringing to market a diverse range of D&D game and entertainment experiences.

## Puzzles & Games

### **PLAYBILL BROADWAY TRIVIA: *200 Questions About the Theater's Greatest Musicals, Plays, and Other Shows***

by Playbill

A Clarkson Potter Game | On sale October 8<sup>th</sup>, 2024

### **LITERARY LISTBLITZ**

by Pop Chart Lab Inc

A Clarkson Potter Game | On sale March 4<sup>th</sup>, 2025

### **ROMANTASY SEX CHECKS**

by Potter Gift

A Clarkson Potter Product | On sale May 6<sup>th</sup>, 2025

### **THE GREAT SHERLOCK DECK**

by Tin Moon LLC

A Clarkson Potter Game | On sale July 15<sup>th</sup>, 2025

### **THE WORLD OF EDGAR ALLAN POE: *A Conversation Puzzle***

by Potter Gift

A Clarkson Potter Puzzle | On sale July 22<sup>nd</sup>, 2025

### **THE CHEESE BOARD MINI PUZZLES**

by Meg Quinn

A Clarkson Potter Puzzle | On sale September 16<sup>th</sup>, 2025

### **BIBLIOPHILE ORACLE**

by Lindsey Smith and Alexandra Franzen

A Clarkson Potter Game | On sale August 5<sup>th</sup>, 2025

### **AMERICAN HISTORY TRIVIA FROM THE SMITHSONIAN INSTITUTION**

by Smithsonian Institution

A Clarkson Potter Game | On sale September 2<sup>nd</sup>, 2025

### **SCRIPPS SPELLING BEE BINGO**

by Scripps

A Clarkson Potter Game | On sale April 29<sup>th</sup>, 2025

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*Clarkson Potter, Ten Speed Press, Ten Speed Graphic, Watson-Guption, 4 Color Books*

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