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FICTION

The Tower of the Antilles

Achy Obejas

Finalist for the PEN/Faulkner Award for Fiction

- WORLD ENGLISH – AKASHIC BOOKS (SUMMER 2017)

The Cubans in Achy Obejas's story collection *The Tower of the Antilles* are haunted by islands: the island they fled, the island they've created, the island they were taken to or forced from, the island they long for, the island they return to, and the island that can never be home again. With language that is both generous and sensual, Obejas writes about existences beset by events beyond individual control, and poignantly captures how history and fate intrude on even the most ordinary of lives. Achy is one of Cuba's most important writers, often writing about gay subculture and the Cuban Jewish community. She has won a Pulitzer prize for her reporting, as well as a Lambda award for her fiction. Her breakout novel, *Days of Awe*, was published by Ballantine in 2001 to resounding acclaim.

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

— Rigoberto Gonzalez, in the Los Angeles Times

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

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

Ruins

Achy Obejas

- WORLD ENGLISH – AKASHIC BOOKS (2009)

Usnavy has always been a true believer. When the Cuban Revolution triumphed in 1959, he was just a young man and eagerly signed on for all of its promises. But as the years have passed, the sacrifices have outweighed the glories and he's become increasingly isolated in his revolutionary zeal. His friends openly mock him, his wife dreams of owning a car totally outside their reach, and his beloved fourteen-year-old daughter haunts the coast of Havana, staring north. In the summer of 1994, a few years after the collapse of the Soviet Union, the government allows Cubans to leave at will and on whatever will float. More than 100,000 flee — including Usnavy's best friend. Things seem to brighten when he stumbles across what may or may not be a priceless Tiffany lamp that reveals a lost family secret and fuels his long repressed feelings . . . But now Usnavy is faced with a choice between love for his family and the Revolution that has shaped his entire life.

"Daring, tough, and deeply compassionate, Achy Obejas's Ruins is a breather. Obejas writes like an angel, which is to say: gloriously. One of the Cuba's most important writers."

— Junot Diaz, winner of the Pulitzer Prize for fiction

"Obejas evinces a new, focused lyricism as she penetrates to the very heart of the Cuban paradox in a story as pared down and intense as its narrator's life."

— Booklist (starred review)

Memory Mambo

Achy Obejas

Winner of the Lambda Literary Award

- NORTH AMERICA – CLEIS PRESS (1996)

Juani Casas is obsessed with memory. Having escaped from Cuba to the United States with her irresistibly imperfect family, she is fixated on extracting the truth of her life from the nostalgic mythology of exile. Surrounded by a chorus of cousins — blood cousins and “cousins in exile” — Juani, a twenty-four-year-old lesbian, struggles with violence, desire, and the meaning of love. *Memory Mambo* insists on the truth, which in the hands of Achy Obejas is dark, witty and haunting in its complexity.

“Insightful and excellent. This is an evocative work that illuminates the delicate complexities of self-deception and self-respect, and the importance of love and family.”

—Publishers Weekly (starred review)

“Obejas minces no words. She writes a graphically poignant story about believable and interesting characters drawn from experiences close to home.”

—The Washington Post

Counternarratives

John Keene

Winner of the Whiting Award, the Lambda Award, and the Windham-Campbell Prize

- WORLD ENGLISH – NEW DIRECTIONS PUBLISHING (MAY 2015)
- FRENCH – ÉDITIONS CAMBOURAKIS
- TURKISH – ALAKARGA
- GREEK – LOGGIA
- SWEDISH - NIRSTEDT

Conjuring slavery and witchcraft, and with bewitching powers all its own, *Counternarratives* continually turns history — and storytelling — on its head. Ranging from the 17th century to the present and crossing continents, the novellas and stories draw upon memoirs, newspaper accounts, detective stories, interrogation transcripts, and speculative fiction to create new and strange perspectives on our past and present. In “Rivers,” a free Jim meets up decades later with his former raftmate Huckleberry Finn; “An Outtake” chronicles an escaped slave’s fate in the American Revolution; and in “Blues” the great poets Langston Hughes and Xavier Villaurrutia meet in Depression-era New York and share more than secrets. John Keene was a member of the Dark Room Collective, an association of black writers at Harvard. His debut novel *Annotations*, about growing up black and gay in St. Louis, won him a prestigious Whiting Writers Award.

“Keene has a Borgesian flair for invented texts and ephemera, and his collection examines lives marked by the historical pressures of its five-century scope. From Reformation-era Brazil to Puritan New England to Langston Hughes’s Harlem, it is that rare book of short fiction with an epic intuition of time, accomplishing in a handful of intimate portraits what many sagas only manage in reams.”

—Julian Lucas, The New York Times Book Review

“When I first read John Keene’s fiction, I knew immediately that I was in the presence of genius.”

—Ishmael Reed

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

—Harper’s Magazine

Face Blind

Lance Hawvermale

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

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

"...well-paced mystery... unusual setting and well-drawn characters."
—Publishers Weekly

"A fast-paced, witty mystery with wonderful multilayered characters and a whopper of a climax."
—Johnny Quarles, bestselling author of Fool's Gold (Avon)

The Descartes Highlands

Eric Gamalinda

Shortlisted for the Man Asian Literary Prize

Author won the National Book Award of the Philippines

- NORTH AMERICA – AKASHIC BOOKS (NOVEMBER 2014)

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

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

—Amy Tan

Lunar Attractions

Clark Blaise

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

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

"Engaging, stirring and hard to put down ... a born storyteller ... a writer to savor."
—The New York Times Book Review

The Sisterhood of the Rose

Jim Marris

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

A fascinating paranormal thriller about a secret sisterhood in occupied Europe during World War II that worked to bring about the end of the Nazi regime, by the New York Times bestselling author. Draws on Marris' deep knowledge of the occult. His other books include the definitive work on the JFK assassination, *Crossfire* (Carrol & Graf) which sold over 1.3 million copies, *Alien Agenda*, *Rule By Secrecy*, and *The Trillion-Dollar Conspiracy* (William Morrow). Marris' work has been translated into 16 languages.

Soledad's Sister

Jose Dalisay

Shortlisted for the Inaugural Man Asian Literary Prize in 2007

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

A powerful portrait of life in the modern Philippines, as well life and death for Filipino servants in the Saudi Arabia. Woven into a mystery of mistaken identity and featuring a troubled rural detective and complicated lounge singer. Winner of the National book award of the Philippines and the Palanca Award.

"A literary player of enormous potential. The most important "character" here is Philippine society, which Dalisay presents in a richly textured manner, accessible and inviting for outsiders and highly evocative."

—South China Morning Post

Killing Time in a Warm Place

Jose Dalisay

Winner of the National Book Award of the Philippines

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

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

"An unparalleled literary stylist from a lyrical country. Focuses on characters swept up in the tides of history. Dalisay will bring you where you've never been before."

—Miguel Syjuco, author of *Ilustrado* (FSG, 2010), winner of the 2008 Man Asian Literary Prize

Early

What Premature Birth Tells Us About Being Human

Sarah DiGregorio

- WORLD ENGLISH –HARPERCOLLINS (SPRING 2020) – *LONG SAMPLE NOW AVAILABLE*

This groundbreaking work provides a multidisciplinary humane look at the stories, issues and science behind being born too early. When Sarah DiGregorio's daughter was born nearly three months premature at 28 weeks, the author was cast into the world of the Neonatal Intensive Care Unit (NICU). The NICU is a place apart, where what would normally be invisible, natural and mysterious—gestating a human—is made visible and scientific. It is a place where ethical, medical and spiritual questions are grappled with every single day. The author's experience informs *Early*, a reportorial deep-dive into prematurity that immerses readers in the dramatic stories of the patients, doctors and nurses in the NICU. *Early* brings the young, dynamic field of neonatology to life for a general audience. The book also delves into the constellation of ethical issues around treating premature babies. The ethical questions at hand intersect with discussion of reproductive freedom and end-of-life issues—making this topic even more compelling. Preempted by HarperCollins for \$350K.

Midnight in Vehicle City

The Flint Sit-Down Strike of 1936 and the Rise and Fall of the American Middle Class

Edward McClelland

- WORLD ENGLISH –BEACON PRESS (SPRING 2020)

In the most pivotal labor dispute in American history, autoworkers in the Flint Sit-Down Strike of 1936 defeated General Motors, the largest corporation in the world at the time. The strike marked the beginning of the golden age of the American middle class, which rippled throughout the world economy and lasted until the early 1970s, when wage gains stopped keeping pace with productivity gains. McClelland contends that to restore the now-dwindling middle class, we must better understand how it was created, and along the way will also better understand the discontent in the Rust Belt that helped deliver Trump to the White house. McClelland is an historian, veteran reporter and author of six other books, including *Nothin' But Blue Skies*, a cultural history of the Rust Belt published by Bloomsbury. Here he examines the legacy of the Sit-Down Strike and looks at more recent developments in Flint, an impoverished city whose recent water crisis brought it international attention. McClelland offers a crackling narrative full of larger-than-life characters (such as President FDR, labor leader John L. Lewis, General Motors Chairman Alfred P. Sloan, and Michigan Governor Frank Murphy), action-packed episodes (such as the Battle of the Running Bulls, in which Flint police tried to break through the gates of a Fisher Body plant, were repelled by the stinging spray of a fire hose, and opened fire on strikers during their retreat), and vexing questions about the past, present, and future of the American workforce and economy.

“McClelland is a terrific reporter, smoothly blending facts from the historical record with the bitter, often profane, conversation of the displaced and desperate men and women he meets and his own reflections.”
—Michael Dirda, *The Washington Post* (reviewing *Nothin' But Blue Skies*)

“McClelland's book reminds us of what has transpired in the heart of the country over the past 30 years and of the battering endured by hundreds of thousands of working-class families as global corporatism and federal trade policies gutted the American middle class.”

—Scott Martelle, *The Los Angeles Times* (reviewing *Nothin' But Blue Skies*)

The Cruellest Gift

Inherited Disease in the Age of DNA

Clark Blaise

- CANADA – KNOPF (FALL 2020) – *MANUSCRIPT AVAILABLE SOON*

A celebrated Canadian/American writer with 23 books to his name, Blaise was director of the international writing program at the University of Iowa and is author of the essay collection *Resident Alien* (Viking), the family memoir *I Had a Father* (Harper) and the work of history *Time Lord* (Pantheon / Knopf). He suffers from a form of muscular dystrophy, a legacy of his rural Québec gene pool, and unwittingly passed it on to his sons, one of whom has a far more severe, indeed terminal, case. The profound difficulties Blaise has faced as a result prompted him to embark on this project, which will combine family memoir and in-depth research to survey the field of genetics and to study the progress that has been made as well as the vexing societal questions raised by the information now (or soon to be) available to us. It will be a powerful and devastating “big think” book, but one with hope for the future, as it will also explore the great strides that have been made in our understanding of genetic disease and the promising possibility of someday being able to reverse it. A timely and deeply relevant work that could strike a chord similar to Siddhartha Mukherjee's Pulitzer-winning *Emperor of All Maladies* and Andrew Solomon's *Far From the Tree*.

“A master storyteller and border-crosser.”

—Margaret Atwood in the New York Review of Books

“A graceful and engaging writer...a writer to savor.”

—New York Times Book Review

The Street Smart Salesman

How Growing Up Poor Helped Make Me Rich

Anthony Belli

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

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

Poison Spring

The Secret History of Pollution and the EPA

E.G. Vallianatos with McKay Jenkins

- USA / UK – BLOOMSBURY PRESS (2014)

A whistle-blowing exposé by an historian and longtime analyst at the Environmental Protection Agency, written with bestselling environmental journalist McKay Jenkins, author of *What's Gotten Into Us?* (Random House), which shows how those charged with protecting the environment are largely in the pockets of the chemical industry, and has ignored or obscured horrific evidence of the effects of pesticides and other toxins, and thereby allowed the growth of one of the greatest threats to public health around the world. The book is a tell-all in the vein of *Merchants of Doubt* and *Deadly Spin*, and there has been no insider account of this kind of the EPA.

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

—Booklist (starred review)

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

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

Lockdown

Inside Brazil's Most Dangerous Prison

Drauzio Varella

- UK – SIMON & SCHUSTER (2012), 16,000 COPIES SOLD
- POLAND – CZARNE, SHORTLISTED FOR THE RYSZARD KAPUŚCIŃSKI AWARD
- BRAZIL – COMPANHIA DAS LETRAS, 550,000 COPIES SOLD
- PORTUGAL – PALAVRA
- GREECE – FANTASTIKOS KOSMOS
- FILM – SONY PICTURES CLASSICS

In this powerful work of non-fiction, a prominent doctor tells of his experiences as an AIDS worker in Latin America's largest, most crowded, and most unusual prison, in São Paulo. Closed to the outside world, and even to the wardens, it was run almost entirely by the inmates themselves, who created a unique society with hierarchies and a system of justice. With his unprecedented access, Varella was able to learn the prisoners' moving personal stories, and to witness the humanity that can exist in the most inhumane circumstances. Carandiru was destroyed shortly after the infamous prison riots in which hundreds were massacred by military police. Won two Jabuti awards in Brazil and sold over 550,000 copies (one of the bestselling books in their history) and was made into an acclaimed film by Héctor Babenco (*Kiss of the Spider Woman*.)

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

—Arnaldo Jabor, review in *O Globo*

The Jailers

Guarding Brazil's Most Dangerous Prisons

Drauzio Varella

- BRAZIL – COMPANHIA DAS LETRAS (SEPTEMBER 2012), 125,000 COPIES SOLD
- POLAND - CZARNE

The highly anticipated sequel to Varella's *Lockdown*, this unique work looks at the worst prisons of Brazil from the point of view of the wardens, whom Varella got to know well during his years at São Paulo's Carandiru prison and elsewhere. He began meeting with a group of wardens after their long days, in a little bar in front of the Carandiru prison building. There they told him how they learned to detect even the smallest signs that could result in tragedy, and of the scars of violence that they carry in their souls. Avoiding simplistic value judgments, Varella uncovers a world where the lines between the criminals and those who guard them often blur, and in the end it is the human dimension that never escapes the author's eye. The Brazilian edition was published in September 2012 by Companhia das Letras and has remained on all the bestseller lists since, selling over 125,000 copies so far.

The Capitol Hill Playbook

A Machiavellian Guide for Young Political Professionals

Nicholas Balthazar

- WORLD ENGLISH – SKYHORSE PUBLISHING (2013)

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

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

—Anonymous, Chief of Staff to a member of Congress

1808: The Flight of the Emperor

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

- BRAZIL/PORTUGAL – PLANETA, 800,000 SOLD
- NORTH AMERICA – LYONS PRESS (2013)

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

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

—Foreword

The Cage

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

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

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

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

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

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

—Noam Chomsky

The Heavens Are Empty

Discovering the Lost Town of Trochenbrod

Avrom Bendavid-Val

Preface by Jonathan Safran Foer

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

A powerful history of the town of Trochenbrod in the Ukrainian pale of settlement. Famous as a cultural and economic hub of the region, and the only freestanding Jewish town outside of Israel, it was also reimagined as the setting for Jonathan Safran Foer's celebrated novel and film *Everything is Illuminated*. The town was destroyed during the early stages of the Holocaust, before the establishment of the camps, a time about which little has been written. Bendavid-Val, who, along with Safran Foer and over 30,000 others in Israel, Brazil, Argentina, and the US, is a Trochenbrod descendant, has lovingly and exhaustively compiled this story, based on firsthand accounts from survivors, descendants, partisans and Polish and Ukrainian witnesses.

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

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

Republic of Words

The Atlantic Monthly and the Writers that Shaped a Nation

Susan Goodman

- WORLD ENGLISH – UNIVERSITY PRESS OF NEW ENGLAND

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

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

—Miranda Seymour, Critic, *Telegraph*, *New York Times*; Author, *In My Father's House*, *Thrumpton Hall*

The Chef's Garden

Farmer Lee Jones with Kristin Donnelly

- WORLD ENGLISH – AVERY (AT AUCTION FOR \$385K) (FALL 2020)

The Chef's Garden, on the fertile shores of Lake Erie in rural Ohio, is the preeminent purveyor of specialty vegetables to chefs in the U.S. and around the world. Ever since the early days of the Chef's Garden farm over thirty years ago, farmer Lee Jones has remained committed to not only ensuring that the family's three hundred acre farm remains innovative, but to fostering a nuanced conversation with the chefs who look to the farm to grow fresh vegetables that are as aesthetically pleasing on the plate as they are flavorful to the palate. Farmer Lee Jones was the first farmer to receive the James Beard Foundation's award for Who's Who in Food & Beverage. He serves on the boards for *Chef* magazine, *Chef Concept*, and *Modern Farmer* and has been a judge on the Food Network show "Iron Chef America." His book will be a rich compendium of the world of vegetables, showing the many varieties that he has brought to restaurant kitchens, the fourteen types of radish, the twelve types of beets, and nine types of kale along with edible flowers and microgreens and including recipes from such supporters as Thomas Keller, Charlie Trotter, Kyle Connaughton, Diane Yang, Ronny Emborg, and Ana Sortun, and farmer's market buying guides for vegetable shoppers. At 500 pages with over 650 individual entries all beautifully pictured and organized, this promises to be the ultimate guide to vegetables for the modern era.

"For chefs around the country, this small farm has become their laboratory, their research and development center and, often, their trump card."

— The New York Times

"Chefs are constantly looking for new creative materials for the next stunning presentation. The tiny community of farmers at the Chef's Garden who grow vegetables for them prize creativity too, not just in what they grow but in how they grow it. They're seeking perfection, in vegetable form and flavor."

— Morning Edition, NPR

Guelaguetza

The Food of Oaxaca, the Culinary Heart of Mexico

Bricia Lopez with Javier Cabral

- WORLD ENGLISH – ABRAMS (AT AUCTION FOR \$160K) (FALL 2019)

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

"Guelaguetza is the best Oaxacan restaurant in the country."

—Jonathan Gold, Los Angeles Times food critic and winner of the Pulitzer Prize

"No one has done more than the Lopez family in promoting mole in L.A. at their James Beard winning Guelaguetza Restaurant."

—Los Angeles Magazine

The Chaat Express

A Journey by Rail Through the World of Indian Street Food

Maneet Chauhan and Jody Eddy

- WORLD ENGLISH – CLARKSON POTTER (FALL 2020)

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

The Willows Inn

Blaine Wetzel

Foreword by René Redzepi • Photos by Charity Burgraaf

- WORLD ENGLISH – PRESTEL PUBLISHING (SPRING 2020)

Blaine Wetzel may be the most exciting young chef in America. The most prominent protégé of René Redzepi of "World's Best Restaurant" Noma in Copenhagen, and the only one to successfully adapt the locavore ethos of New Nordic cuisine in the United States, he was named *Food & Wine* magazine's Best New Chef and a James Beard Foundation Rising Star Chef. Wetzel is head chef of The Willows Inn on scenic Lummi Island in the Pacific Northwest, which has been featured as one to watch by the "World's 50 Best Restaurants." His first book, *Sea & Smoke*, about the landscape, foodshed and purveyors of the island, with a foreword by Grant Achatz, was published by Running Press in 2015 to wide acclaim. It sold over 25,000 copies and won a Gourmand Award. His second book, with celebrated art and photography publisher Prestel, will focus more closely on his cuisine itself and showcase 100 signature dishes, illustrated with large format photographs and with notes on each dish that explain the nuances of his technique and inspiration. Virtually all his ingredients come from the island and Wetzel's food evokes the landscape he loves, summoning sensations of the ocean, the coastal lands, and the soft gray light on the water.

"The experience of visiting the Willows, thanks to the relative isolation of the inn and the transcendental quality of the food, has been likened to a pilgrimage—albeit one that concludes with flaxseed caramels rather than mere enlightenment."

—The Wall Street Journal

"Wetzel is a chef, but he's a naturalist too, and this book not only captures the spirit behind his stove but also the world around it. Part kitchen chronicle, part cookbook, part field guide, Sea and Smoke offers a vision for cooking that's as vibrant and singular as the landscape that inspires it."

—Dan Barber, chef, Blue Hill at Stone Barns, author, *The Third Plate* (Penguin Press)

The Elysian Kitchen

Recipes and Traditions from Monastic Tables Around the World

Jody Eddy

- WORLD ENGLISH – W.W. NORTON (FALL 2019)

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

The La Cocina Cookbook

Voices from America's Most Inclusive Kitchen

with over 100 recipes from Women Around the World

Caleb Zigas and Leticia Landa

Foreword by Isabel Allende

- WORLD ENGLISH – CHRONICLE BOOKS (SPRING 2019)

La Cocina is the preeminent non-profit incubator kitchen in the United States and is changing the landscape of the food business in America. It is located in San Francisco's Mission District (a historically Latino neighborhood) and cultivates low income food entrepreneurs (primarily women of color and immigrants) by providing commercial kitchen space, advice and marketing savvy and access to funds and opportunities. *The La Cocina Cookbook* will be a journey through the San Francisco Bay Area and around the globe. Along the way we meet nearly forty women and a few men who have worked out of La Cocina's incubator kitchen to start their own food businesses. We get to know the struggles and triumphs of cooks like Veronica Salazar who grew up in Mexico City and now has a wildly successful business making huaraches, and Bini Pradhan from Kathmandu, who escaped an abusive marriage by cooking Nepalese traditional foods for local daycares, and Fernay McPherson, who is preserving the African American food traditions of the historic Fillmore District. This is a book that speaks to the great journeys and foods of the world, to the formidable power of women, and to our changing cities, which have become as delicious as they are diverse.

"La Cocina is a treasure in our community, an innovative, supportive, and magical place."

—Isabel Allende

"No organization inspires me more to do right and do good than La Cocina."

—John T. Edge, author, director, Southern Foodways Alliance

"The work of La Cocina could not be worthier or more righteous."

—Gabrielle Hamilton, author of *Blood, Bones and Butter*, chef, Prune restaurant

Chasing Bocuse

America's Journey to the Culinary World Stage

Philip Tessier

Foreword by Andrew Friedman, Contributions from Thomas Keller and Daniel Boulud

Semifinalist for 2018 Gourmand Cookbook Award

- WORLD ENGLISH – PRESTEL / RANDOM HOUSE (2017)

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

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

—Gavin Kaysen, Chef / Owner of Spoon and Stable

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

—Daniel Boulud

Craft and Comfort

A Return to Fine Cooking in the Spirit of Alsace

Gabriel Kreuther

- WORLD ENGLISH – ABRAMS (FALL 2020)

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

“Many have been inclined to see Kreuther’s restaurant as fine dining’s last stand. In fact, it is in a mildly eccentric class of its own, an homage to Alsace where you can eat rustic tartes flambées and liverwurst in the lounge or be blitzed by high-end precision in the dining room.”

—Pete Wells, naming it as a top New York restaurant of 2015 for The New York Times

“Chef Gabriel Kreuther is one of the world’s most highly regarded maestros of the kitchen.”

— CBS This Morning

Ingredient

Unveiling the Essential Elements of Food

Ali Bouzari

Winner of an IACP Award 2017

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

Quite simply the food science book that the world has been waiting for. What Harold McGee did for an earlier generation, and Modernist Cuisine did for professional chefs, Ali Bouzari will do for today's chefs and home cooks: help them to understand food and cooking at its most basic level, and thereby dramatically improve their skills and enjoyment. Bouzari is a rising star in the culinary world; he has a PhD in food science from UC Davis, wrote the science curriculum at the Culinary Institute of America, and acts as a consultant for top chefs and restaurants around the world, including The French Laundry, Eleven Madison Park, State Bird Provisions, El Celler de Can Roca, Noma, and the Restaurant at Meadowood. He lectures widely, recently gave a TED talk, and was named one of Zagat's "30 under 30" most innovative people in the world of food. The book will be concise, accessible, rich with color photography, illustrations and infographics, and designed to easily teach the key lessons of culinary science that every cook should know. World English rights were acquired by Dan Halpern of Ecco in a heated auction for \$170K.

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

—Padma Lakshmi, host, Top Chef

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

—Popular Science

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

—Powell's Books

A Super Upsetting Cookbook about Sandwiches

Tyler Kord

artwork by William Wegman / foreword by Emma Straub

- NORTH AMERICA – CLARKSON POTTER (2016)

A completely different kind of cookbook from the chef of No. 7 Sub, the wildly popular chain of sandwich shops (5 locations in New York, opening soon in Los Angeles and Portland), as well as No. 7 restaurant in Brooklyn, and former chef de cuisine under Jean Georges Vongerichten; about making off-the-wall sandwiches that really work (roasted broccoli and ricotta salata with pickled lychees; General Tso's tofu with edamame mayo; braised lamb with Texas caviar) as well as humorous and upsetting rants about sandwich philosophy, love, self-loathing, Li'l Wayne, Tom Cruise, and the life of a chef. Edited by Francis Lam.

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

—Eddie Huang, author, Fresh Off the Boat, now an ABC sitcom

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

—Jimmy Kimmel, late night television host on ABC

Molly on the Range

Recipes and Stories from an Unlikely Life on a Farm

Molly Yeh

Winner of IACP Judge's Choice Award & Saveur Best Blog Award, over 700,000 followers worldwide

- WORLD ENGLISH – RODALE BOOKS (OCTOBER 2016), 50,000 COPIES SOLD
- GERMAN – SÜDWEST / RANDOM HOUSE, AT AUCTION (2017)
- TELEVISION SHOW ON FOOD NETWORK “GIRL MEETS FARM” NOW IN SECOND SEASON

Über-blogger Molly Yeh has recently become the new face of the Food Network. Her show “Girl Meets Farm” has been picked up for a second season and given a prime time slot, during the height of the holiday cooking show season. Her first book was auctioned for \$250,000 and she is author of the hugely popular food and lifestyle blog “my name is yeh”. She was born in Chicago of Chinese and Jewish heritage, moved to New York to study classical music at Juilliard and then in a surprising turn, moved to a remote farm near Grand Forks, North Dakota with her fiancée, who is a fifth-generation Norwegian-American sugar beet farmer. Her cross-cultural dishes include Matcha green tea cupcakes, scallion challah, sweet potato lefse, Chinese hotdish, latke pumpkin pie, ciabatta schnitzel sliders, and funfetti cakes, to name just a few. Her blog has over 700,000 followers, with over 40% of those outside of the US, including in France, Germany, and the Netherlands. This is a beautiful, inspiring book, essentially American, a little bit modern, and endlessly fascinating. Published to resounding acclaim, it was named one of the best cookbooks of the year by NPR, Epicurious, PopSugar, and *People* magazine, and Molly was named one of *Forbes* magazine's “30 under 30” in food.

“Molly Yeh knows her way around a kitchen. Her first book includes a collection of stories and recipes inspired by her Chinese and Jewish heritage, her travels, and country living. In it you'll find inspired ideas for entertaining friends and family, as well as meals for two..”

—Martha Stewart Weddings

“One of the most popular bloggers in the game, Yeh represents a shift in the world of food writing...she's arguably perfected the form.”

—Bon Appétit

Adventures in Slow Cooking

Slow Cooker Recipes for People Who Love Food

Sarah DiGregorio

Foreword by Grant Achatz

- WORLD ENGLISH – WILLIAM MORROW / HARPERCOLLINS (2017)

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

“Slow cookers have baggage. They're associated with 70s cooking, beef stew and pot roast, chili and casseroles. So maybe it's a surprise to find my name here, a modernist chef writing a foreword to a slow cooker book. It shouldn't be. In the top-tier restaurant world, we are all about slow cooking. The slow cooker can bring the depth of flavor, rich textures and aromas found at the best restaurants into your home kitchen.”

—Grant Achatz, from the foreword

Finding Mezcal

A Journey into Mexico's Liquid Soul

Ron Cooper

- NORTH AMERICA – TEN SPEED PRESS (JUNE 2018)

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

“Ron's work is always funny, ironic, and surprising. That Ron should have become a purveyor of mezcal is no less surprising, as he has brought his alchemy to a new level. The farming, the harvest, the process of making mezcal is another of Ron's artistic expressions... This book allows us the singular opportunity to enter into Ron's head and join him on this journey of the senses.”

—Anjelica Huston, actress

“This lovely, conversational, and often very funny book is the next best thing to sitting in the shade of a big, old Oaxacan encino oak tree with Ron and sharing a copita (or three) of the local mezcal. I can't think of a more pleasant way to pass the time.”

—David Wondrich, author of *Imbibe!*

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

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

Smuggler's Cove

Exotic Cocktails, Rum and the Cult of Tiki

Martin Cate

- NORTH AMERICA – TEN SPEED PRESS (2016); BOOKSCAN BESTSELLER, OVER 50,000 COPIES SOLD
- ITALIAN – READRINK

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

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

—The Daily Beast

“Tiki is simultaneously whimsical and sincere, simple and shockingly complex, which means understanding it can be challenging. This indispensable book explains it all—and is the definitive volume on one of the cocktail world's most fascinating and complex genres.”

—Jordan Mackay, San Francisco Magazine

Death & Co

Modern Classic Cocktails

David Kaplan, Alex Day and Nick Fauchald

- NORTH AMERICA – TEN SPEED PRESS (2014)
- JAPANESE – RAKKOUSHA

Over 130,000 Copies Sold, The Bestselling Cocktail Book Of The Modern Era. The ultimate guide to cocktail philosophy, culture and technique, and the cocktail renaissance of the early 21st century, from the famed lounge Death & Co in New York's East Village, considered one of the most influential cocktail bars in the world. Rich with history, arcana, and over 500 recipes, and designed in the bar's unique modern gothic visual style, with color photography and hundreds of hand-drawn illustrations, this promises to be the most important book on cocktails in at least 100 years. Preempted for \$250K.

“Death & Co has influenced the way people drink in New York City (and around the world), and I’m constantly inspired whenever I step into their bar. This book will act as a timeless reference for anyone interested in cocktails.”

—Daniel Humm, chef of Eleven Madison Park and Co-Author of *The Nomad Cookbook*

“Death & Co changed the way we drink in America. This elegant, intelligent book will make sure that nobody could possibly forget that.”

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

“Manages to be far more than a cocktail book. It is a testament to a new era in the cocktail kingdom where the creation of drinks and the enjoyment of them has formed a new synthesis of pleasure and conviviality.”

—LA Weekly

Cocktail Codex

Fundamentals, Formulas, Evolutions

Alex Day, David Kaplan, and Nick Fauchald

- NORTH AMERICA – TEN SPEED PRESS (OCTOBER 2018)
- ITALIAN - READRINK

From the authors of 2014's groundbreaking and widely acclaimed *Death & Co*, which remade the cocktail book category and is on track to be the bestselling cocktail book of all time: A comprehensive primer on the craft of mixing drinks, adapted from the authors' "cocktail families" approach to beverage education, taking iconic cocktails such as the Old Fashioned and the Martini and showing how virtually all cocktails derive from that basic formula. Intended to give cocktail-makers of every level, from novice to accomplished, the tools to improvise, innovate and better understand what they are drinking. Like the first book, this will be a visual feast but in a much lighter and brighter style, with full color photos and illustrations. Sold on option to Ten Speed Press for \$250K advance. At last, a serious cocktail book for everyone.

“If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. Unlike every other book you’ll read this year, it is packed with actual knowledge you can use in the real world. Please, can Cinema Codex be next?”

—Steven Soderbergh, filmmaker

“Learn the template, and any cocktail you can think of is within reach.”

—Food & Wine

“Gives the drink enthusiast a comprehensive, fun, and complete look into the fundamentals of cocktails and into the world of professional drink making at its best.”

—Grant Achatz, chef, Alinea

The Modern Potluck

Beautiful Food to Share

Kristin Donnelly

- WORLD ENGLISH – CLARKSON POTTER (2016)

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

"Delivers a collection of inspired recipes for our generation of conscientious home entertainers. It's as unfussy and approachable as it is enticing. Modern Potluck is, put simply, exactly how I want to eat."

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

"Full of simple guidelines for getting the potluck right. The 9-by-13-inch pan is to Ms. Donnelly what the sestina is to a poet, an old-fashioned form to play with."

—The New York Times

Mississippi Current

A Culinary Journey down America's Greatest Waterway

Regina Charboneau

Foreword by Julia Reed. Photographs by Ben Fink

- WORLD ENGLISH – LYONS PRESS (2014)

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

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

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

The Essential Book of Fermentation

Great Taste and Good Health with Probiotic Foods

Jeff Cox

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

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

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

—Austin Durant, founder of the Fermenter's Club

Arzak Secrets

Juan Mari Arzak

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

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

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

—Tasting Table

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

—Ferran Adrià

Di Palo’s Guide to the Essential Foods of Italy

One Hundred Years of Wisdom and Stories from Behind the Counter

Lou Di Palo with Rachel Wharton

Foreword by Martin Scorsese

- WORLD ENGLISH – RANDOM HOUSE / BALLANTINE (2014)

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

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

—Ruth Reichl

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

—Pete Hamill

The Craft Cocktail Party

Delicious Drinks for Every Occasion

Julie Reiner with Kaitlyn Goalen

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

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

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

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

Jeni's Splendid Ice Creams at Home

Jeni Britton Bauer

New York Times Bestseller / Over 120,000 copies sold / Winner of James Beard Award

- NORTH AMERICA – ARTISAN / WORKMAN (2011)
- GERMANY – NEUE UMSCHAU VERLAG
- CHINA – BEIJING SCIENCE & TECHNOLOGY PUBLISHING

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

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

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

"An ingenious homemade-ice-cream bible."

—Wall Street Journal

Jeni's Splendid Ice Cream Desserts

Jeni Britton Bauer

The Anticipated Sequel to the NY Times Bestseller / Over 30,000 copies sold in first few months

- WORLD ENGLISH – ARTISAN / WORKMAN (2014)

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

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

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

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

—Washington Post

"Exactly what home cooks really want: a book that is so full of kitchen adventure and learning that it becomes a DIY experience with edible outcomes."

—Andrew Zimmern, Host of "Bizarre Foods"