

Foreign Rights on Offer – London Book Fair 2022

FICTION

Punks: New & Selected Poems

John Keene

- WORLD ENGLISH – THE SONG CAVE (2021)

Weaving together captivating narratives of loss, lust, and love, this breathtaking poetry collection gives voice to a cast of characters who address gay desire, oppression, AIDS, grief, and more, all with incredible heart and nuance. Heralded for superbly evoking both queer and African American experiences, *Punks* spans two decades of Keene’s poetic endeavors, testifying to his stylistic dexterity and talent for rendering landscapes both intimate and historical, urban and pastoral. A testament to the sensual beauty and enduring relevance of poetry at its finest, this collection will leave its indelible mark on the very souls of its readers.

“John Keene’s Punks is utterly brilliant. The range, vision, depth and humanity he brings to the page are as galactic as Banneker’s astral wanderings, as crisp as the chordal cutting of a searching horn, as courageous and small as a nose wide open. Keene’s masterfully inventive inquiry of self and history is queered, Blackened, and joyously thick with multitudes of voice and valence. Amen to this exploration!”
—Tyehimba Jess, winner of the Pulitzer Prize for Poetry

“This brilliant, expansive collection offers panoramic insight into Keene’s work... This powerful book is brimming with energy and memorably phrased insights.”
—Publishers Weekly (starred review)

Counternarratives

John Keene

Whiting Award, Lannan Award, Windham-Campbell Prize, 2018 MacArthur “Genius” Fellow

- WORLD ENGLISH – NEW DIRECTIONS PUBLISHING (2015)
- FRENCH – ÉDITIONS CAMBOURAKIS
- TURKISH – ALAKARGA
- GREEK – LOGGIA
- SWEDISH – NIRSTEDT
- SPANISH – EDITORIAL PÁLIDO FUEGO

Conjuring slavery and witchcraft, and with bewitching powers all its own, this book turns history and storytelling on its head. Ranging from the 17th century to the present and crossing continents, these 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’s debut *Annotations*, about growing up black and gay in St. Louis, won him a Whiting Writers Award.

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

“An extraordinary work of literature. Keene is a dense, intricate, and magnificent writer.”
—Harper’s Magazine

The Lowering Days

Gregory Brown

- WORLD ENGLISH – HARPERCOLLINS (2021) (PREEMPT, \$170K)
- FRENCH – EDITIONS GALLMEISTER (MAY 2022) (PREEMPT, \$25K)

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

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

—Richard Russo, winner of the Pulitzer Prize for Fiction

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

—Boston Globe

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

—Minneapolis Star Tribune

Gente

Norman Zelaya

- NORTH AMERICA – Black Freighter Press (SPRING 2022)

The son of Nicaraguan immigrants, Norman Zelaya grew up in San Francisco’s historic Mission District, the center of the city’s Latino community. A San Francisco State MFA graduate and founding member of the spoken word troupe Los Delicados, Zelaya has published in *ZYZZYVA*, *NY Tyrant*, *14 Hills*, and *Apogee Journal*, and was a finalist in *Zoetrope: All-Story*’s international short fiction contest. He also has years of experience as a special education teacher. His short story collection *Gente* portrays the joyful yet perilous experience of the Nicaraguan diaspora and the lives of the inimitable denizens of the Mission District, reflecting in bold strokes and with gritty drama and charming humor the people and places that shaped his own upbringing.

“Norman Zelaya’s stories decolonize the American literary landscape, fighting gentrification, erasure, and historical amnesia with wit and grace. His “Nicoya Mission-born” homeboys speak truth to power.”

—May-lee Chai, National Book Award nominee, *The Girl from Purple Mountain*

Face Blind

Lance Hawvermale

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

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

“...well-paced mystery... unusual setting and well-drawn characters.”

—Publishers Weekly

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

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

The Tower of the Antilles

Achy Obejas

Finalist for the PEN/Faulkner Award for Fiction

- WORLD ENGLISH – AKASHIC BOOKS (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. Obejas is one of the Cuban diaspora's most important writers, often writing about gay subculture and the Cuban Jewish community. She has won a Pulitzer Prize for her reporting with the *Chicago Tribune*, 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 Cubans, exiles, and Cuban Americans have with their homeland, with the U.S., and, more poignantly, with each other."

—Rigoberto Gonzalez, in the *Los Angeles Times*

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

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

Days of Awe

Achy Obejas

Winner of the Lambda Literary Award

- NORTH AMERICA – BALLANTINE BOOKS (2001)

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

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

—Los Angeles Times Book Review

"Rich and sonorous prose. There's plenty of reason to hope for the future of a fiction that welcomes writers with such a passionate sense of the past."

—San Jose Mercury News

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 Obejas is dark, witty, and haunting in its complexity.

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

—The Washington Post

Lunar Attractions

Clark Blaise

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

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

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

The Descartes Highlands

Eric Gamalinda

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

- NORTH AMERICA – AKASHIC BOOKS (2014)

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

"I have been obsessively reading books by Eric Gamalinda. 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, bestselling author of *The Joy Luck Club*

The Sisterhood of the Rose

Jim Marris

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

A fascinating paranormal thriller about a secret sisterhood in occupied Europe during WWII 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*, 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 (2011)
- ITALY – ISBN EDIZIONI
- FRANCE – MERCURE DE FRANCE / GALLIMARD

A powerful portrait of life in the modern Philippines, as well as life and death for Filipino servants in Saudi Arabia, *Soledad's Sister* weaves a mystery of mistaken identity into the lives of a troubled rural detective and a complicated lounge singer. 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 he presents in a richly textured manner, accessible, inviting for outsiders, and highly evocative.”

—*South China Morning Post*

Killing Time in a Warm Place

Jose Dalisay

Winner of the National Book Award of the Philippines

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

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

“An unparalleled 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

NON-FICTION: NARRATIVE / HISTORY / POLITICS

American Oasis

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

Kyle Paoletta

- NORTH AMERICA – PANTHEON (2024) *Proposal available*

The American Southwest is perhaps best known for the majestic rock formations of its vast, uninhabited desert landscapes—but millions of people live there—it is the fastest growing region of the country—and their collective experience foreshadows the entire nation’s fate in a warming, diversifying world. The book describes how the forces of development, inequality, climate change, and social justice swirl and collide within a fascinating historical and geographic context, and in the process weaves in portraits of some of the region’s extraordinary residents: a Korean refugee turned stage performer turned suburban realtor in Las Vegas, a former prisoner who rehabilitated himself into an award-winning Chicano / Native poet in Albuquerque, a washed-up celebrity detective with a pet tiger in El Paso, and many more. Born and raised in New Mexico, author Kyle Paoletta has a warm narrative voice and a keen analytic eye that he honed writing for *The New York Times*, *The Nation*, *The Believer*, and *Harper’s*, and turns it to this set of interwoven narratives that explore the Indigenous and colonial history and the unique modern culture of the urban Southwest, showing how the region provides a demographic and environmental glimpse of America’s—and in many ways the world’s—future. Sold to editor David Treuer.

Doctors and Distillers (formerly *Drink Your Medicine!*)

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

Camper English

- NORTH AMERICA – PENGUIN BOOKS (JULY 2022) *Manuscript available*
- UK & COMMONWEALTH – WILLIAM COLLINS / HARPERCOLLINS

Telling a rollicking story about humanity through the lens of alcohol, *Doctors and Distillers* reveals the fascinating medicinal origins of popular spirits and cocktails, including gin (the juniper warding off bubonic plague) and tonic (the quinine came from a rare Peruvian bark that prevents malaria), Chartreuse (only two monks in the French Alps know the 120 botanicals in this purported "elixir of long life"), the Corpse Reviver cocktail (an early hangover cure), and the Gimlet, where the lime was to protect the sailors of the Royal British Navy (Limeys!) from everyone’s favorite nautical ailment, scurvy. A premier cocktail and spirits writer, Camper English has been a columnist for *Details* and an editor at *Saveur*, and written for *Wired*, *Popular Science*, *Modern Farmer*, and the *San Francisco Chronicle*. With his website Alcademics serving as one of the leading spirits info destinations (over 60,000 visitors per month), he stands poised for a major micro history on alcohol (such as NYT Bestseller *The Drunken Botanist* and *Hung Over*) that is also ultimately a tale of culture and progress.

Game On

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

David Bockino

- NORTH AMERICA – UNIVERSITY OF NEBRASKA PRESS (2023) *Proposal available*

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

Early

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

Sarah DiGregorio

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

This groundbreaking work provides the first 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 questions intersect with discussion of reproductive freedom and end-of-life issues — making this topic even more compelling. DiGregorio has published three articles on the topic in *The New York Times* parenting section in 2020 as well as an article for *Slate*. She received a glowing review in *The New York Times*, has been covered in the *Washington Post* and *Boston Globe*, and was a guest on NPR's *On Point*.

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

—The New York Times Book Review

“Compassionate... Sensitively approaching the myriad practical and ethical challenges involved in caring for such fragile babies, DiGregorio gives vivid, individualized portraits of struggling parents, premature infants who developed into thriving children, and the specialists dedicated to helping them.”

—Publishers Weekly

“Sarah DiGregorio delves deeply into the fraught world of premature birth. This book opens our minds and hearts to a world that is rarely seen with such clarity.”

—Jerome Groopman, MD, Harvard Medical School professor and author of *The Anatomy of Hope*

Taking Care

An Essential History of the Nurse

Sarah DiGregorio

- NORTH AMERICA – HARPERCOLLINS (SPRING 2023) (\$220K ON OPTION) *Manuscript Excerpt Avail.*

Taking Care is an ambitious and expansive cultural history of nursing, looking to the past for compelling, dramatic stories as well as for context and insight to help us understand the present, including the priestesses of ancient Egypt, the healers of the Middle ages, the birth of modern nursing in the Crimean War and its evolution through the American Civil War and World Wars. It chronicles the efforts of nurses who are fighting for a healthier future, and tells the stories of nurses who have leapt into the breach in times of plague and war and changed the world, sometimes invisibly. It features deep, engaging reporting from hospitals and clinics, homes and schools and labs, everywhere that nurses practice, to show how nursing has evolved, and how nursing care is intertwined with fundamental human questions and experiences. Nursing is a rich, meaningful topic that deserves close, nuanced, and empathetic reporting, which DiGregorio delivers.

The Cruellest Gift

Inherited Disease in the Age of DNA

Clark Blaise

Foreword by Margaret Atwood

- CANADA – BIBLIOASIS (2023) (RELICENSED BY KNOPF CANADA) *Proposal Available*

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 *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 Cage

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

Gordon Weiss

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

A riveting account of the Sri Lankan civil war by one of the only Westerners 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

Midnight in Vehicle City

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

Edward McClelland

- NORTH AMERICA – BEACON PRESS (FEBRUARY 2021)

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

“Draws out such lessons from the past and offers them up to workers fighting new battles in long conflict.”

—Chicago Review of Books

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

—Christian Science Monitor

“Lively and dramatic, McClelland’s story of the Flint sit-down strike is told from the bottom up. From the shop floor to kitchen tables to furtively organized midnight meetings, he paints wonderfully resonant portraits of individual workers—from Communist militants to naive hayseeds and everything in between.”

—Nelson Lichtenstein, author of *State of the Union: A Century of American Labor*

Chorus of the Union

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

Edward McClelland

- NORTH AMERICA – PEGASUS BOOKS (2023) *Proposal Available*

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

Poison Spring

The Secret History of Pollution and the EPA

E.G. Vallianatos with McKay Jenkins

- USA / UK – BLOOMSBURY PRESS (2014)

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

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

—Booklist (starred review)

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

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

Lockdown

Inside Brazil's Most Dangerous Prison

Drauzio Varella

- UK – SIMON & SCHUSTER (2012), 20,000 COPIES SOLD
- POLAND – CZARNE (2014) SHORTLISTED FOR THE RYSZARD KAPUŚCIŃSKI AWARD
- BRAZIL – COMPANHIA DAS LETRAS, 700,000 COPIES SOLD
- PORTUGAL – PALAVRA
- GREECE – FANTASTIKOS KOSMOS
- JAPAN – SHUMPUSHA
- FILM – SONY PICTURES CLASSICS

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

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

—Arnaldo Jabor, review in *O Globo*

The Jailers

Guarding Brazil's Most Dangerous Prisons

Drauzio Varella

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

The highly anticipated sequel to *Lockdown*, this unique work looks at the worst prisons of Brazil from the point of view of the wardens, whom Drauzio Varella got to know well during his years at São Paulo's Carandiru prison and elsewhere. He began meeting with a group of wardens after their long days, in a little bar in front of the Carandiru prison building. There they told him how they learned to detect even the smallest signs that could result in tragedy, and of the scars of violence that they carry in their souls. Avoiding simplistic value judgments, Varella uncovers a world where the lines between the criminals and those who guard them often blur, and in the end it is the human dimension that never escapes the author's eye. The Brazilian edition was published in September 2012 by Companhia das Letras and has remained on all the bestseller lists since, selling over 155,000 copies so far.

1808: The Flight of the Emperor

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

Laurentino Gomes

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

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 Reviews

Republic of Words

The Atlantic Monthly and the Writers that Shaped a Nation

Susan Goodman

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

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

The Heavens Are Empty

Discovering the Lost Town of Trochenbrod

Avrom Bendavid-Val

Preface by Jonathan Safran Foer

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

A powerful history of the town of Trochenbrod in the Ukrainian pale of settlement. Famous as a cultural and economic hub of the region, and the only freestanding Jewish town outside of Israel, it was also reimagined as the setting for Jonathan Safran Foer’s celebrated novel and film *Everything Is Illuminated*. The town was destroyed during the early stages of the Holocaust, before the establishment of the camps, a time about which little has been written. Bendavid-Val, who — along with Safran Foer and over 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.

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

—Library Journal (starred review)

“If this 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

The Street Smart Salesman

How Growing up Poor Helped Make Me Rich

Anthony Belli

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

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

The Capitol Hill Playbook

A Machiavellian Guide for Young Political Professionals

Nicholas Balthazar

- WORLD ENGLISH – SKYHORSE PUBLISHING (2013)

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

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

—Anonymous, Chief of Staff to a member of Congress

NON-FICTION: FOOD / DRINK / TRAVEL

Turtle Island

The Foods and Traditions of the Indigenous Peoples of North America

Sean Sherman with Elizabeth Hoover and Kristin Donnelly

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

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

“This member of the Oglala Lakota tribe has been on a quest to identify the foods his ancestors ate before European settlers appeared on the scene.”

—NPR

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

—Vogue

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

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

The Sioux Chef’s Indigenous Kitchen

Sean Sherman with Beth Dooley

2018 James Beard Award Winner for Best American Cookbook

Gourmand World Cookbook Award for Culinary Heritage

- WORLD ENGLISH – UNIVERSITY OF MINNESOTA PRESS (2017), OVER 70,000 COPIES SOLD

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

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

—Tejal Rao, *The New York Times*

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

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

Chop Chop

An Introduction to the Nigerian Kitchen

Ozoz Sokoh

- WORLD ENGLISH EXC CANADA – ARTISAN (2023) (AUCTION \$150K)
- CANADA– APPETITE / RANDOM HOUSE
- WEST AFRICA – NARRATIVE LANDSCAPE PRESS

Brought up on the southern coast of Nigeria in the city of Warri, Ozoz Sokoh has dedicated herself to unearthing and preserving Nigerian culinary stories and journeys, researching the origins of classic dishes and providing a fuller picture of the nation's rich cuisine. She has fulfilled this mission through the Kitchen Butterfly (a *Saveur* Reader's Choice Award-winner for best food culture blog) and as a member of the ABÓRI collective movement to facilitate sustainable growth in Nigeria's food system, while contributing her expertise to "Anthony Bourdain: Parts Unknown," *Food52*, *Bon Appétit*, *Serious Eats*, and TEDx. *Chop Chop* vibrantly showcases this expertise, covering regional styles and historical influences as well as how Nigerian flavors spread throughout the world in full-color photography and 120 recipes, including jollof rice, smoky-spicy beef suya skewers, egusi soup rich with greens, sweet-tart hibiscus drinks, and golden-fried puff puff. A long overdue celebration of the foods of Africa's most populous nation.

The Chef's Garden

Farmer Lee Jones with Kristin Donnelly

Foreword by José Andrés

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

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

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

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

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

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

—Andrew Zimmern, chef and TV personality

Slow Drinks

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

Danny Childs

- WORLD ENGLISH – HARDIE GRANT (FALL 2023)

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

“Exploring the Slow Drinks Instagram feed is like stepping into a beautiful, moody wonderland of drinks.”

—Imbibe

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

—Modern Farmer

Gullah Geechee Home Cooking

Recipes from the Matriarch of Edisto Island

Emily Meggett

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

The first major Gullah Geechee cookbook, from a matriarch who provides delicious recipes and the history of an overlooked American community. The story of the Gullah and Geechee people stretches back centuries, when enslaved members of this community were historically isolated from the rest of the South because of their location on the Sea Islands of coastal South Carolina and Georgia. Today, this Lowcountry community represents the most direct living link to the traditional culture, language, and foodways of their West African ancestors.

At 88 years old, and with more than 50 grandchildren and great-grandchildren, Emily Meggett is a respected elder in the Gullah community of South Carolina. She has lived on the island all her life, and her house is a place of pilgrimage for anyone with an interest in Gullah Geechee food. Heirloom rice, fresh-caught seafood, local game, and vegetables are key to her recipes for regional delicacies like fried oysters, collard greens, and stone-ground grits. This cookbook includes snippets of the Meggett family history on Edisto Island, which stretches back into the 19th century. Meggett has been featured by PBS, the Food Network, *Bon Appétit*, *Eater*, and NPR.

"Emily Meggett is one of those legends. A link between the past of those who were enslaved and our modern-day story. Memories of living off the land, true Gullah culture. She is an important figure in not only the story of the Lowcountry, but this country as a whole."

—BJ Dennis, Gullah chef / advocate, featured on Netflix's *High on the Hog*

“Miss Meggett's life is an important piece of our nation's history. Lived in shadows cast by race, gender, opportunity and geographic isolation, her story puts a name, face, heart and soul to lessons many of us who have benefited from her legacy are just now waking up to learn. Miss Meggett is an American legend. Her walk deserves to be celebrated.”

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

Gabriel Kreuther: The Spirit of Alsace

Gabriel Kreuther with Michael Ruhlman

- WORLD ENGLISH – ABRAMS (NOVEMBER 2021)

Gabriel Kreuther is the renowned executive chef of his eponymous restaurant in New York City. A three-time recipient of a Michelin Star, Gabriel has garnered accolades from every major food critic and culinary media outlet. He has been inducted into the Relais & Chateaux esteemed restaurant collection and serves as a member of the Bocuse d'Or Culinary Counsel. Gabriel was born and raised in Alsace. Situated on France's eastern border with Germany, which lies just across the Rhine, and bordering Switzerland to the south, this storybook region has a deep history of melding those three culinary cultures. *Craft and Comfort* is the story of Gabriel's background there and 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.

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

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

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

—Jean-Georges Vongerichten, from the foreword

Chaat

Recipes from the Kitchens, Markets, and Railways of India

Maneet Chauhan and Jody Eddy

- WORLD ENGLISH – CLARKSON POTTER (OCTOBER 2020)

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

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

—Travel & Leisure

"I was happily switching from being a consumer of one of my favorite foods—the Indian snack food known as chaat—to making it myself, thanks to a fantastic new cookbook. Chauhan's book is your passport to this joy."

—Wired

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

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

Home Is Where the Eggs Are

Farmhouse Food for the People You Love Most

Molly Yeh

- WORLD ENGLISH – WILLIAM MORROW (FALL 2022) (\$1.1M AT AUCTION, 2 BKS) *Proofs Available*

Culinary superstar Molly Yeh is the Emmy-nominated host of “Girl Meets Farm”, a hit television show now in its tenth season on the Food Network reaching an average of 1.1 million viewers, and creator of the lifestyle food website mynameisyeh.com, with 184,000 monthly visitors and named Food Blog of the Year by *Saveur*. *Home Is Where the Eggs Are* follows up on the Food Network star’s award-winning *Molly on the Range* with a more intimate look at those special recipes that make a house a home. Where before she tackled elaborate dinner party fare and reflected a young woman’s winding, surprising ascent to culinary prominence, here she will share cozier stories of how an urban transplant and eventual new mom carved out a place on her husband’s remote family farm. Using seasonal ingredients common to the upper Midwest, this charming cookbook features dishes inspired by Yeh’s Chinese and Jewish heritage, her travels, and her rural community. With recipes that are simple and approachable yet filled with personality, Yeh provides home cooks with delicious, convenient, and fun offerings such as Everything Bagel Mac and Cheese; Butternut, Bacon, and Apple Cobbler; and Turkey Meatballs with Tahini and Chimichurri — upwards of 150 recipes in all, complete with bold photos and whimsical illustrations.

Molly on the Range

Recipes and Stories from an Unlikely Life on a Farm

Molly Yeh

Winner of IACP Judge’s Choice Award

- WORLD ENGLISH – RODALE BOOKS (2016), 70,000 COPIES SOLD
- GERMAN – SÜDWEST / RANDOM HOUSE, AT AUCTION

The new face of the Food Network, Molly Yeh has been featured by *The New York Times*, *Food & Wine*, *Bon Appetit*, and *New York Magazine*, and has contributed to *Vanity Fair*, *Saveur*, *Condé Nast Traveler*, *Food52*, and *The Jewish Daily Forward*. She was named to the *Forbes* “30 under 30” list in food in 2017, and in 2019 was nominated for the James Beard Award for Outstanding Personality/Host. Selling at auction for \$250,000, *Molly on the Range* 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.

“If you don’t look at the recipes and stories in this book and feel instantly happier, well, I don’t believe you. This book is teeming with joy.”

—Deb Perelman, creator of the Smitten Kitchen cookbooks and website

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

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

“Molly Yeh’s new book is a gem: her stories (charming, funny, whimsical) make you want to befriend her, her recipes (clever, unfussy, tempting) beckon you to the kitchen and when you finish reading it through (because this is one of those rare cookbooks you actually read), you wish there was more.”

—Janna Gur, author of *The Book of New Israeli Food* and *Jewish Soul Food from Minsk to Marrakesh*

Drink Lightly

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

Natasha David

- WORLD ENGLISH – CLARKSON POTTER (APRIL 2022)

A colorful exploration of the world of low-alcohol cocktails, currently a major trend in drinking culture. Award-winning bartender Natasha David's approach to low-alcohol, aperitif-style drinks goes far beyond the formulaic (bitter liqueur plus soda) and takes full advantage of an incredible and vast array of low-proof spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight.

Offerings are effervescent and light in effect, but complex in flavor, ranging from savory and herbal to floral and aromatic, depending on your mood. Inspired by the joyful rhythms of life and gathering, recipes include delights such as the Lillet Rouge-spiked Kitty Cat Chronicles and the Wiggle Room, a vermouth and soda on a tropical vacation. Served up with whimsy and a wink, *Drink Lightly* will delight novices and professionals alike with its joyful spirit and lighthearted offerings. The book will feature more than 100 original recipes for spritzes, aperitifs, and session cocktails, with colorful photography and retro illustrations, in a saturated Seventies style. Author Natasha David is the acclaimed co-owner of Nitecap on New York City's Lower East Side; star on the cocktail scene, famous for her low-ABV offerings. She has been awarded Zagat's 30 under 30 and Bartender of the Year by both *Eater* and *Imbibe* magazine.

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

—PUNCH magazine

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

—Thrillist

We Are La Cocina

Recipes in Pursuit of the American Dream

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

Foreword by Isabel Allende

Finalist for an IACP Cookbook Award 2020

- WORLD ENGLISH – CHRONICLE BOOKS (JUNE 2019)

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

"People who bring traditions and dreams from afar contribute to the strength of this extraordinary place that is America. We Are La Cocina contains the distilled wisdom and experience of this enterprise. Today, we live in hard times; division, distrust, and fear are rampant. But I have lived long enough to know that these times will pass and the best of the human condition will prevail. In the meantime, we can start to heal by listening to the stories and sharing the food of diversity that La Cocina offers."

—Isabel Allende, from the Foreword

Oaxaca

Home Cooking from the Heart of Mexico

Bricia Lopez with Javier Cabral

- WORLD ENGLISH – ABRAMS (AT AUCTION FOR \$160K) (OCTOBER 2019) OVER 40,000 SOLD
- GERMAN - KNESEBECK

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

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

—Nancy Silverton, chef, author, *Moza*

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

—The Los Angeles Times

Asada

The Art of Mexican Grilling

Bricia Lopez with Javier Cabral

- WORLD ENGLISH – ABRAMS (SUMMER 2023) SOLD ON OPTION FOR \$175K

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

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

—José Andrés

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

—Jonathan Gold, *LA Weekly*

Death & Co

Modern Classic Cocktails

David Kaplan, Alex Day, and Nick Fauchald

Over 250,000 Copies Sold, The Bestselling Cocktail Book of the Modern Era

- WORLD ENGLISH – TEN SPEED PRESS (2014)
- JAPANESE – RAKKOUSHA

The ultimate guide to cocktail philosophy, culture and technique, and the cocktail renaissance of the early 21st century, from the famed lounge 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 is the most important book on cocktails in at least 100 years. Preempted for \$250K.

“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*

Cocktail Codex

Fundamentals, Formulas, Evolutions

Alex Day, David Kaplan, and Nick Fauchald

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

- WORLD ENGLISH – TEN SPEED PRESS (OCTOBER 2018) – OVER 150,000 SOLD
- ITALIAN – READRINK
- RUSSIAN – EKSMO
- CHINESE (SIMPLIFIED) – BEIJING SCIENCE & TECHNOLOGY PUBLISHING
- CHINESE (TRADITIONAL) – MY HOUSE / CITE PUBLISHING (TAIWAN)
- FRENCH – ÉDITIONS FIRST
- KOREAN – SIGONGSA

A comprehensive primer on the craft of mixing drinks, adapted from the “cocktail families” approach to beverage education, taking iconic drinks such as the Old Fashioned and the Martini and showing how virtually all cocktails derive from a basic formula. Intended to give drink makers of every level, from novice to accomplished, the tools to improvise, innovate, and better understand what they are drinking. A visual feast, with full color photos and illustrations. Sold to Ten Speed Press for a \$250K advance, it became the first-ever beverage book to win the James Beard Foundation's Best Book of the Year.

“The Magna Carta of booze books. 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

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

—The Chicago Tribune, listing Top 10 Cookbooks of 2018

Death & Co: Welcome Home

Alex Day, David Kaplan, and Nick Fauchald

- NORTH AMERICA – TEN SPEED PRESS (NOVEMBER 2021) (\$300K ON OPTION)

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

“The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”

—Aisha Tyler, actress, spirits entrepreneur

Ingredient

Unveiling the Essential Elements of Food

Ali Bouzari

Winner of the IACP Award 2017

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

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

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

—Padma Lakshmi, host of "Top Chef"

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

—Popular Science

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

—Powell's Books

Chasing Bocuse

America's Journey to the Culinary World Stage

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

Semifinalist for 2018 Gourmand Cookbook Award

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

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

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

—Gavin Kaysen, Chef / Owner of Spoon and Stable

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

—Daniel Boulud

A Super Upsetting Cookbook about Sandwiches

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

- NORTH AMERICA – CLARKSON POTTER (2016)

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

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

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

“This is the funniest cookbook I’ve ever read. Great recipes too!”

—Jimmy Kimmel, late night television host on ABC

“Sometimes, not often, a cookbook shows up that you grab immediately, no questions asked. This is one of those...an essay-ish book that reads like a very funny blog — back when blogs were neurotic, first-person diatribes about stuff the author actually knew something about. You will be entertained.”

—Los Angeles Times

Adventures in Slow Cooking

105 Slow Cooker Recipes for People Who Love Food

Sarah DiGregorio, Foreword by Grant Achatz

- WORLD ENGLISH—WILLIAM MORROW / HARPERCOLLINS (2017)

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

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

—Food and Wine

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*

Finding Mezcal

A Journey into Mexico's Liquid Soul

Ron Cooper

- NORTH AMERICA – TEN SPEED PRESS (2018)

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

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

—Anjelica Huston, actress

"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!* and *Punch*

"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 120,000 COPIES SOLD
- ITALIAN – READRINK

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

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

—The Daily Beast

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

—Jordan Mackay, *San Francisco Magazine*

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

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

Lummi: Island Cooking

Blaine Wetzel

- WORLD ENGLISH – PRESTEL PUBLISHING (APRIL 2020)

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 US, Wetzel was named *Food & Wine* magazine’s Best New Chef and a James Beard Rising Star Chef. He is head chef of The Willows Inn on scenic Lummi Island in the Pacific Northwest, which has been honored 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, was published by Running Press in 2015 to wide acclaim. It sold over 25,000 copies and won a Gourmand Award. His second book *Lummi*, with celebrated art and photography publisher Prestel, focuses more closely on his cuisine and showcase 100 signature dishes, illustrated with large format photographs and notes on his technique and inspiration. Virtually all 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.

“If you’re looking to drift to another galaxy, if you want to dream over green strawberries steamed with rhubarb and gooseberries, or gaze on the impossible, swirling beauty conjured from a dish humbly dubbed ‘heirloom peas and bitter greens,’ Wetzel offers heady escapism.”

—Los Angeles Times

“Through starkly beautiful photography of artfully-composed dishes, the reader gets an intimate glimpse into the mind of one of the country’s most creative chefs.”

—Forbes

The Elysian Kitchen

Recipes and Traditions from Monastic Tables around the World

Jody Eddy

- WORLD ENGLISH – W.W. NORTON (SPRING 2023) *Proposal Available, Manuscript Soon*

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.

Mississippi Current

A Culinary Journey down America’s Greatest Waterway

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

- WORLD ENGLISH – LYONS PRESS (2014)

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

“Stocked with snazzy drinks, vivid characters who can spin a story, and flavors you’ll never forget.”

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

The Essential Book of Fermentation

Great Taste and Good Health with Probiotic Foods

Jeff Cox

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

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

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

—Austin Durant, founder of the Fermenter's Club

Arzak Secrets

Juan Mari Arzak

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

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

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

—Tasting Table

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

—Ferran Adrià

Di Palo's Guide to the Essential Foods of Italy

One Hundred Years of Wisdom and Stories from Behind the Counter

Lou Di Palo with Rachel Wharton

Foreword by Martin Scorsese

- WORLD ENGLISH – RANDOM HOUSE / BALLANTINE (2014)

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

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

—Ruth Reichl

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

—Pete Hamill

Jeni's Splendid Ice Creams at Home

Jeni Britton Bauer

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

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

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

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

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

"An ingenious homemade-ice-cream bible."

—Wall Street Journal

Jeni's Splendid Ice Cream Desserts

Jeni Britton Bauer

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

- WORLD ENGLISH – ARTISAN / WORKMAN (2014)

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

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

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

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

—Washington Post

The Artisanal Kitchen: Perfect Homemade Ice Cream

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

Jeni Britton Bauer

- WORLD ENGLISH – ARTISAN / WORKMAN (2019)

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

The Modern Potluck

Beautiful Food to Share

Kristin Donnelly

- WORLD ENGLISH – CLARKSON POTTER (2016)

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

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

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

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

—The New York Times