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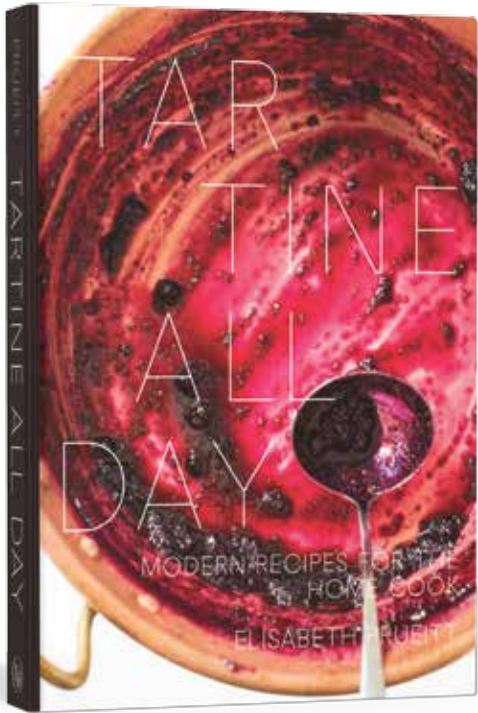
Emeryville, CA 94608



TEN SPEED PRESS

Food + Drink
FALL 2017





TARTINE ALL DAY

Modern Recipes for the Home Cook
ELISABETH PRUEITT

An all-purpose, comprehensive cookbook with 200 recipes for the whole-foods way people want to eat and bake at home today, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco’s acclaimed Tartine Bakery.

“*Tartine All Day* is a cookbook with a California soul, the heart of an artist, and a traditionalist’s dedication to usefulness. Elisabeth Prueitt’s brand of diverse, ingredient-driven cooking, combined with her genius techniques, makes this collection of savory and sweet recipes brilliant inspiration for everyday cooking.”

—HEIDI SWANSON, author of *Super Natural Cooking*

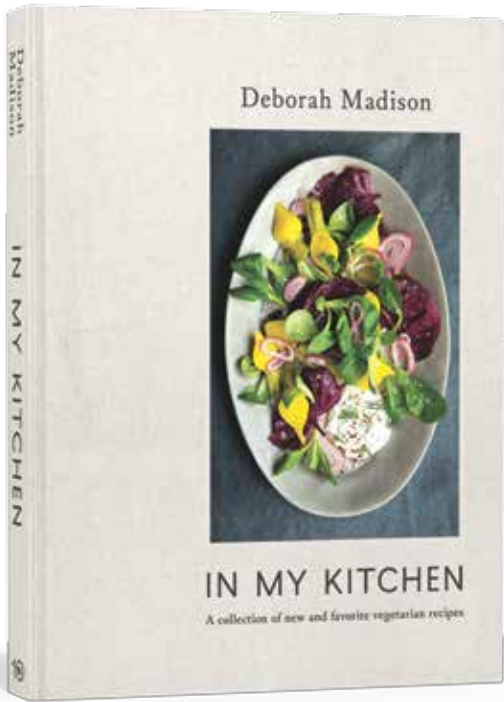
IN MY KITCHEN

A Collection of New and Favorite Vegetarian Recipes
DEBORAH MADISON

From the foremost authority on vegetarian cooking and one of the most trusted voices in food comes a carefully curated and updated collection of 100 favorite and most inspired recipes, reflecting how Deborah Madison loves to cook now.

“Deborah Madison refers to her cooking style as getting simpler and her tastes getting lighter. But it takes the particular ‘simple and light’ wisdom of Deborah Madison and her deep understanding of the beauty of the vegetable to know that this is a world that can sing for itself. With just a little bit of Madison magic to set it on its way.”

—YOTAM OTTOLENGHI, author of *Plenty More* and *Jerusalem*



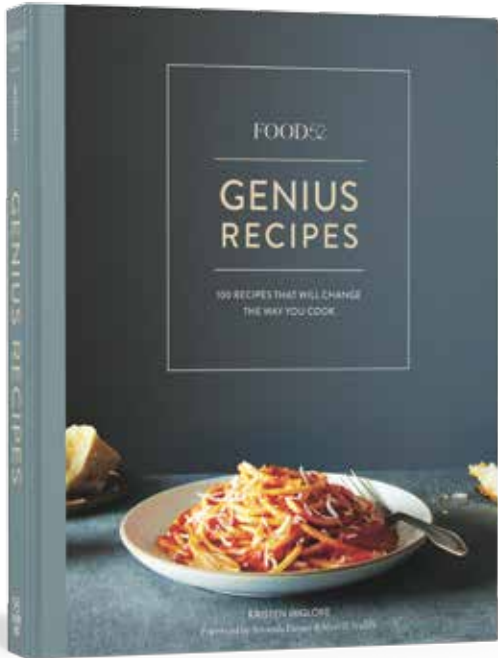
TARTINE ALL DAY
978-0-399-57882-3



IN MY KITCHEN
978-0-399-57888-5



NEW YORK TIMES BEST SELLER
AND IACP AWARD WINNER



PRAISE FOR A NEW WAY TO DINNER:

“A gift for the time-harried, food-particular cook: a shopping and cooking plan for meals that can be prepared in advance to carry you deliciously through the week. It’s not only the recipes that are inspiring, but also the organizing rambunctiousness and confidence-embuing enthusiasm of the authors. Rich in ideas and hand-holding pointers, this is a book that makes itself immediately indispensable.”

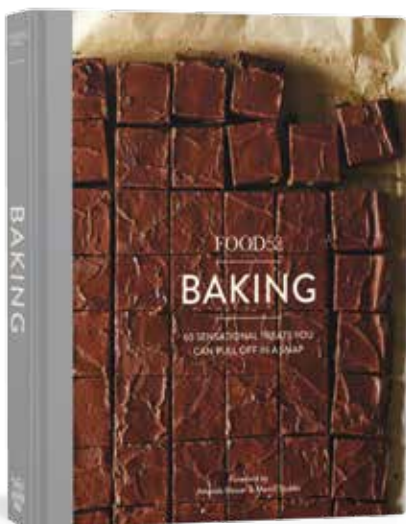
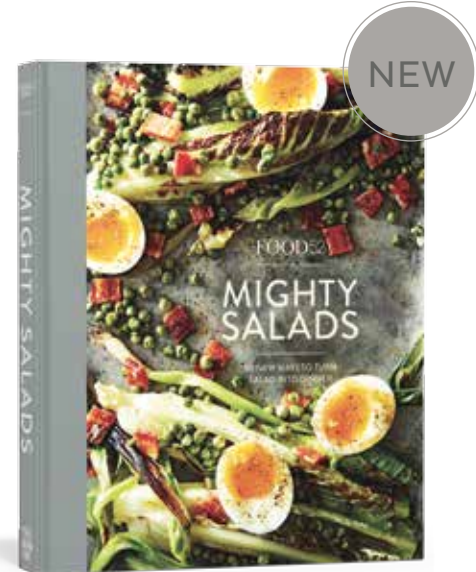
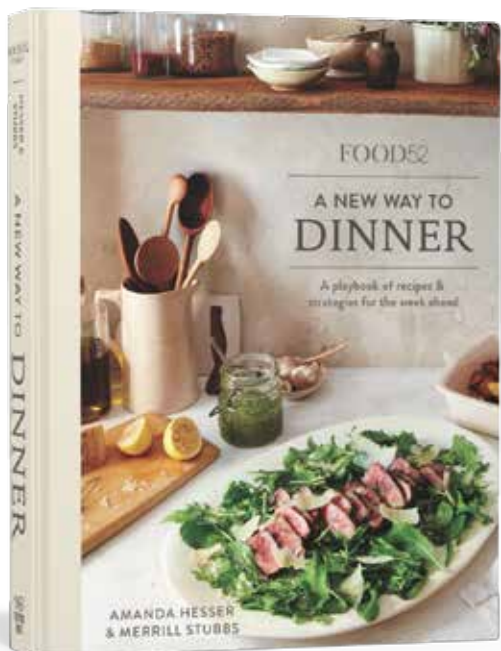
—NIGELLA LAWSON

GENIUS RECIPES
978-1-607-74797-0

A NEW WAY TO DINNER
978-0-399-57800-7

FOOD52 LIBRARY

Food52’s mission is to help people eat thoughtfully and live joyfully. Founded in 2009 by Amanda Hesser and Merrill Stubbs—two authors, editors, and opinionated home cooks who formerly worked for the *New York Times*—the site gives home cooks everything they need in one place. That includes highly curated information about food and cooking, over 60,000 recipes, a cooking hotline, a suite of cookbooks, a shop with everything from stunning tabletop goods to the trustiest cast iron pan, and a community of talented and curious home cooks. Oh, and they’ve won many a James Beard and IACP award doing it.

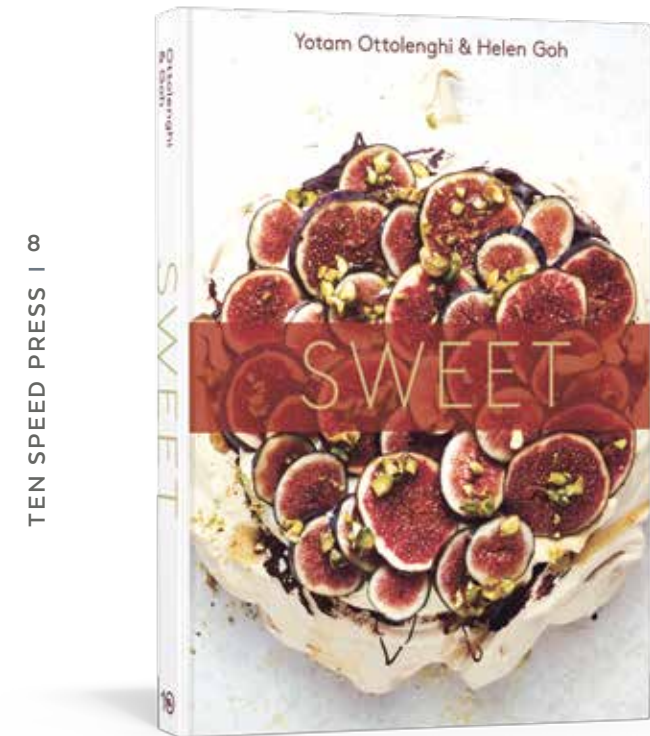


MIGHTY SALADS
978-0-399-57804-5

ICE CREAM & FRIENDS
978-0-399-57802-1

VEGAN
978-1-60774-799-4

BAKING
978-1-60774-801-4



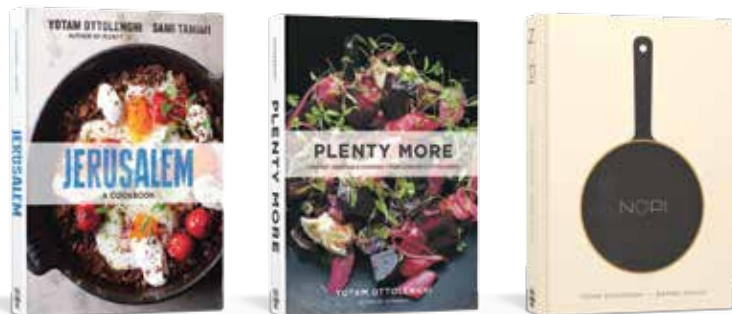
SWEET

YOTAM OTTOLENGHI AND HELEN GOH

The highly anticipated book that Ottolenghi fans have been waiting for, *Sweet* features more than 120 recipes for delicious baked goods, desserts, and confections from the best-selling chef and cookbook author.

Yotam Ottolenghi is widely beloved in the food world for his beautiful, inspirational, and award-winning cookbooks, as well as his London delis and fine dining restaurant. And while he's known for his savory and vegetarian dishes, he actually started out his cooking career as a pastry chef. Now, at long last, he shares his secrets for making the very best baked goods, desserts, and confections, all with his signature nuances of flavor and unique ingredients such as fig, rose petal, saffron, orange blossom, star anise, pistachio, almond, cardamom, and cinnamon. *Sweet* features simple treats such as Rosemary Olive Oil Orange Cake and Salted Almond Meringues, alongside recipes for show-stopping confections such as Flourless Chocolate Layer Cake with Coffee, Walnut, and Rosewater.

YOTAM OTTOLENGHI is the author of *Plenty* and *Plenty More*, and co-author of *NOPI*, *Ottolenghi*, and *Jerusalem*, which was awarded Cookbook of the Year by the International Association of Culinary Professionals and Best International Cookbook by the James Beard Foundation. All five books were *New York Times* best-sellers. He lives in London, where he owns an eponymous group of restaurants. HELEN GOH is a pastry chef, longtime Ottolenghi collaborator, and the Ottolenghi product developer.



ALSO BY YOTAM OTTOLENGHI

JERUSALEM
978-1-60774-394-1



PLENTY MORE
978-1-60774-621-8

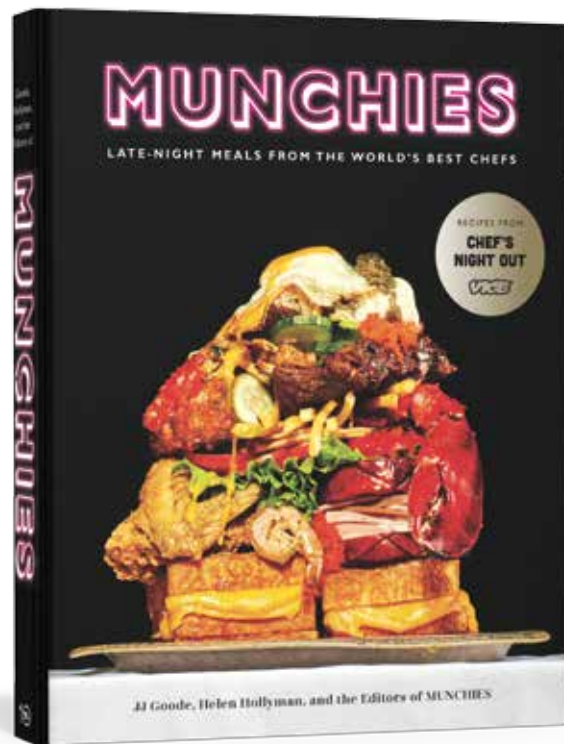


NOPI
978-1-60774-623-2



978-1-60774-914-1 • 10/3/2017
HC • \$35.00 U.S.
368 pages • 7½ x 10½ • 150 color photos





MUNCHIES

Late-Night Meals from the World's Best Chefs

JJ GOODE, HELEN HOLLYMAN,
AND THE EDITORS OF MUNCHIES

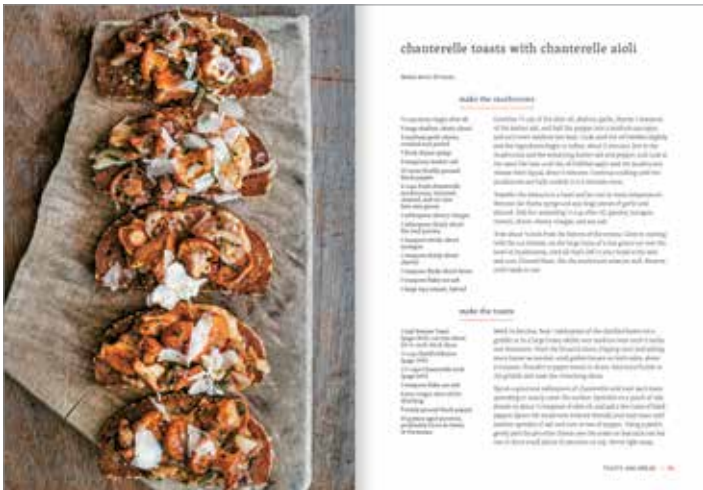
This cookbook, based on the game-changing web series *Chef's Night Out*, features stories of the world's best chefs' debauched nights on the town, and recipes for the food they cook to soak up the booze afterwards.

MUNCHIES brings the hugely popular show *Chef's Night Out* (on VICE Media's food website, MUNCHIES) to the page with tall tales and fuzzy recollections from 65 of the world's top chefs, including Dominique Crenn, David Chang, Danny Bowien, Inaki Aizpitarte, Enrique Olvera, and more. Then there are the recipes: dishes these chefs cook when they're done feeding customers and ready to feed their friends instead. With chapters like "Drinks" (i.e., how to get your night started), "Hardcore" (which includes pizzas, nachos, poutines, and more), and "Morning After" (classy and trashy dishes for the bleary-eyed next day), *MUNCHIES* features more than 65 recipes to satisfy any late-night craving and plenty of drinks to keep the party going.

JJ GOODE has co-written several books including April Bloomfield's *A Girl and Her Pig* and Masaharu Morimoto's *Morimoto*. HELEN HOLLYMAN is the editor-in-chief of MUNCHIES, the world's first global Millennial food website and digital media video channel from VICE Media. Launched in 2014, MUNCHIES offers groundbreaking content from a youth-driven perspective. Both authors live in Brooklyn, NY.

978-0-399-58008-6 • 10/24/2017
HC • \$30.00 U.S. (Can \$40.00)
288 pages • 8 x 10 • 150 color photos and illustrations





STATE BIRD PROVISIONS

A Cookbook

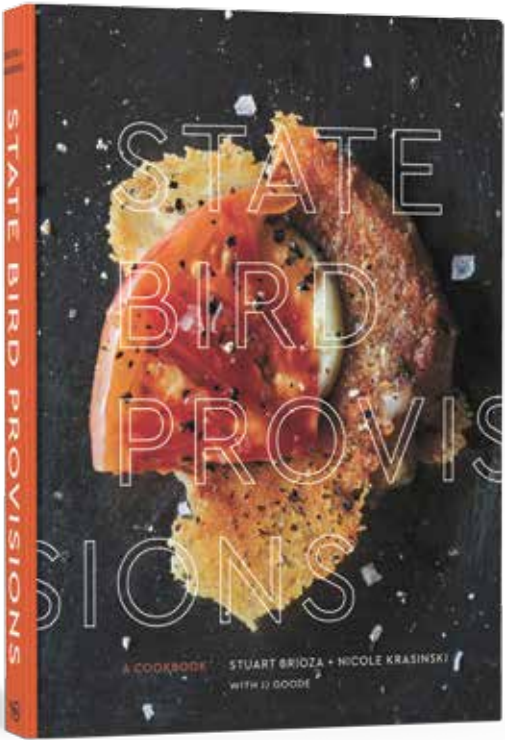
STUART BRIOZA AND NICOLE KRASINSKI,
WITH JJ GOODE

The highly anticipated debut cookbook from one of the country's most exciting and critically acclaimed restaurants, San Francisco's State Bird Provisions. Not simply a restaurant book, *State Bird Provisions* gives readers the tools and inspiration to craft an unforgettable meal of textures, temperatures, aromas, and colors.

Few restaurants have taken the nation by storm in the way that State Bird Provisions has. Chefs Stuart Brioza and Nicole Krasinski's original approach to cooking, which expertly blends seemingly disparate influences, flavors, and textures, is a style that is beloved by diners, chefs, and critics alike. Inspired by the exciting diversity of passed hors d'oeuvres, Brioza and Krasinski use dim sum style carts to offer guests small but finely crafted dishes ranging from their famous savory pancakes to their signature fried quail with stewed onions, culminating with a suite of ice cream sandwiches. In this, their debut cookbook, they share recipes for their most popular dishes plus the pickles, stocks, and vinaigrettes that are the backbone of any cook's larder.

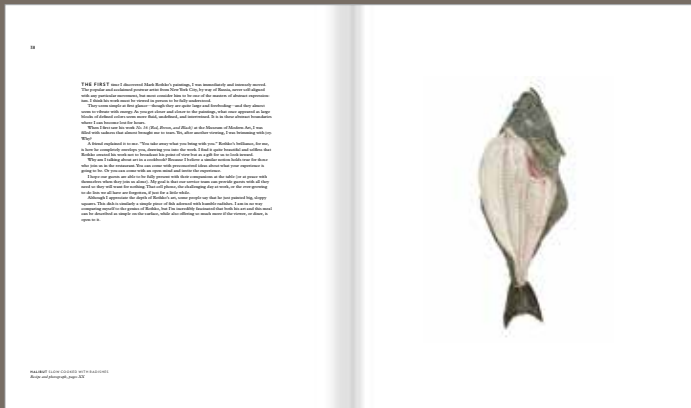
STUART BRIOZA and NICOLE KRASINSKI are the chef/owners of State Bird Provisions and The Progress in San Francisco. They are the recipients of the James Beard Foundation's Best New Restaurant and Best Chef West awards, and Best New Restaurant by *Bon Appetit*. JJ GOODE is a Brooklyn-based food writer and the coauthor of several best-selling cookbooks.

978-1-60774-844-1 • 10/17/2017
HC • \$40.00 U.S. (Can \$54.00)
352 pages • 7½ x 10½ • 125 color photos



12 | TEN SPEED PRESS





ELEVEN MADISON PARK: THE NEXT CHAPTER

DELUXE EDITION

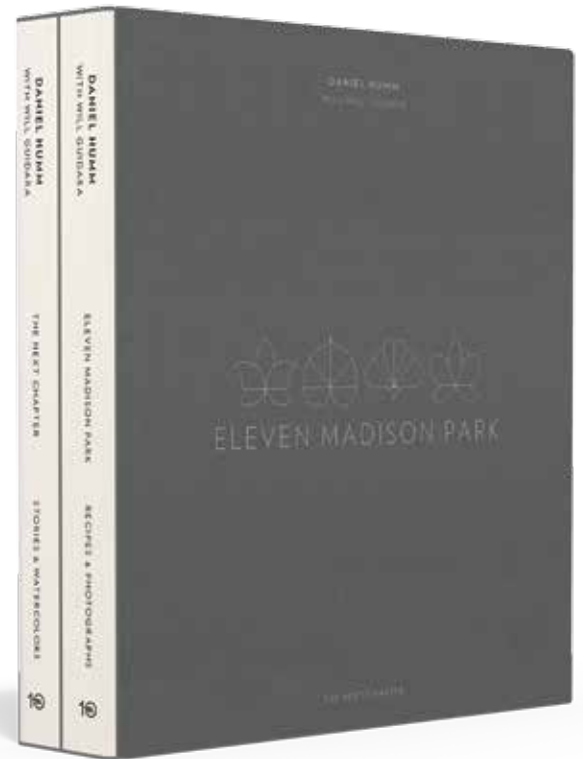
DANIEL HUMM WITH WILL GUIDARA

From New York's three-Michelin-starred restaurant comes a deluxe, signed, two-volume collection of more than 100 stories and watercolors (vol. 1), and more than 100 recipes and food photographs (vol. 2), celebrating chef Daniel Humm's and restaurateur Will Guidara's transformation of the restaurant into one of the world's top dining destinations.

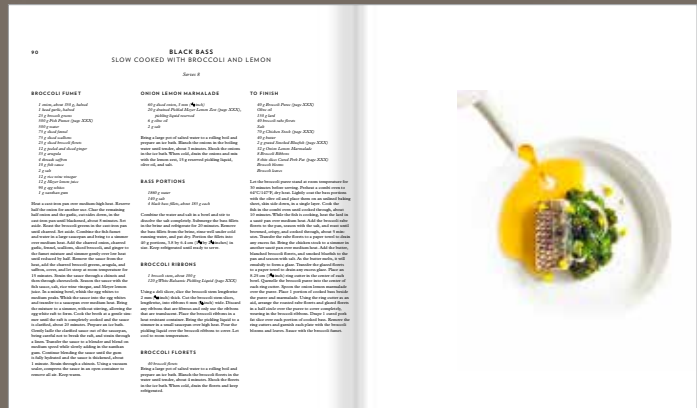
In *Eleven Madison Park: The Next Chapter*, Humm and Guidara reflect on the last eleven years at the restaurant, the period in which this singular team garnered a slew of accolades: four stars from the *New York Times*, three Michelin stars, seven James Beard Foundation awards, and #3 on the World's 50 Best Restaurants list. In two highly appointed volumes, the authors share recipes, photographs, watercolor illustrations, and personal stories describing Chef Humm's unparalleled culinary journey and inspiration. The two editions are enclosed in a cloth slipcase and hand signed by the authors.

DANIEL HUMM and WILL GUIDARA are the proprietors of the three-Michelin-starred Eleven Madison Park and the counter-service Made Nice restaurant in Manhattan, as well as The NoMad restaurant with locations in Manhattan and Los Angeles.

978-0-399-57835-9 • 10/3/2017
HC • \$250.00 U.S. (Can \$324.00)
504 pages • 10¼ x 11¼ • 100 color photos,
100 illustrations • 2 volumes, cloth slipcase, heavy
coated and watercolor paper stock, ribbon markers



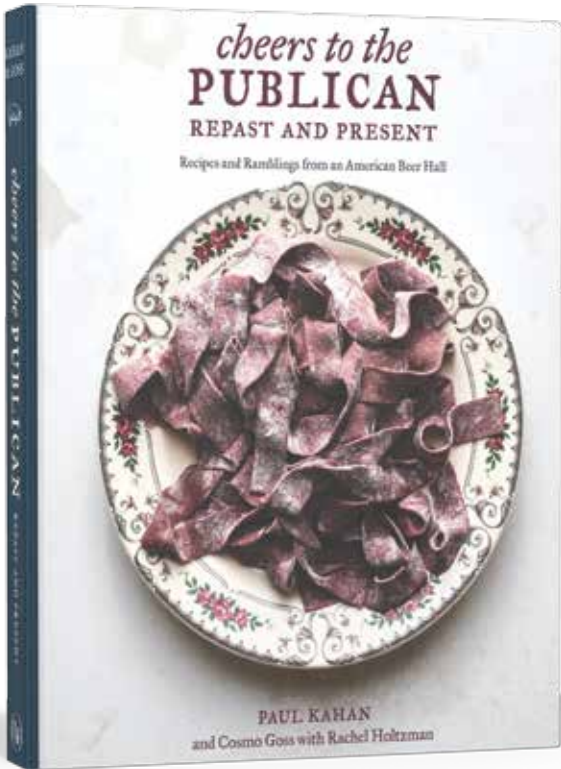
51 TEN SPEED PRESS



ALSO BY DANIEL HUMM AND WILL GUIDARA
I LOVE NY
978-1-60774-440-5

THE NOMAD COOKBOOK
978-1-60774-822-9





CHEERS TO THE PUBLICAN, REPAST AND PRESENT

Recipes and Ramblings from
an American Beer Hall

PAUL KAHAN AND COSMO GOSS,
WITH RACHEL HOLTZMAN

The highly anticipated narrative-rich cookbook by Chicago's superstar chef, Paul Kahan, whose destination restaurant, Publican, is known for its incredibly delicious pork- and seafood-centric, beer-friendly cooking.

The Publican, one of Chicago's most popular restaurants, conjures a colonial American beer hall with its massive communal tables, high-backed wooden chairs, deep beer list, and Paul Kahan's hallmark style of crave-worthy heartland cooking that transcends the expected and is eminently cookable.

Cheers to the Publican, Repast and Present is Kahan's and Executive Chef Cosmo Goss's toast to the food they love to make and share, the characters who produce the ingredients, and the other cooks they honor. Larded with rich storytelling and featuring more than 150 evocative photographs and 150 recipes, *Cheers to the Publican* is guaranteed to be one of the most talked-about and cooked-from cookbooks of the year.

PAUL KAHAN is the executive chef of ten distinctive and acclaimed Chicago restaurants. Kahan won the James Beard Foundation's Best Chef Midwest award in 2004 and the Outstanding Chef award in 2013. COSMO GOSS trained at Gramercy Tavern and is The Publican's executive chef. RACHEL HOLTZMAN is a former book editor turned cookbook coauthor.

978-0-399-57856-4 • 9/19/2017
HC • \$40.00 U.S. (Can \$54.00)
304 pages • 8½ x 11 • 150 color photos





GUERRILLA TACOS

Recipes from the Streets of L.A.

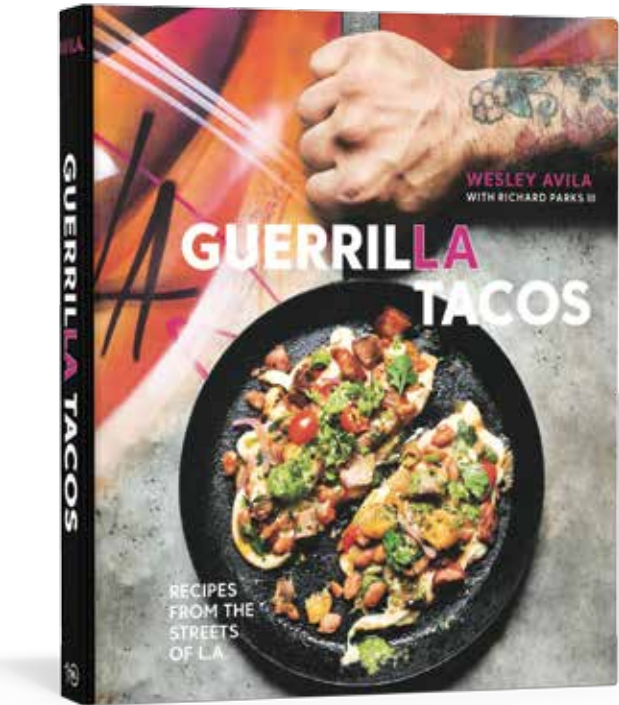
WESLEY AVILA WITH RICHARD PARKS III

From one of the most distinctive voices on the food scene today, native Angeleno Wes Avila offers up the definitive word on tacos, from basic building blocks to how to balance flavor and texture, with recipes and graphic novel style illustrations.

In a town overrun with taco trucks, Wesley Avila's Guerilla Tacos has managed to win almost every accolade there is, from being crowned best taco truck by *LA Weekly* to being called one of the best things to eat in Los Angeles by living legend Jonathan Gold. Avila's approach stands out because it's unique; the 50 base recipes in this book are grounded in authenticity but never tied down to tradition. In *Guerrilla Tacos*, Avila reveals his framework for exploring taste and texture combinations for making the greatest tacos, drawing on his Mexican heritage as well as his time in the kitchens of some of the world's best restaurants.

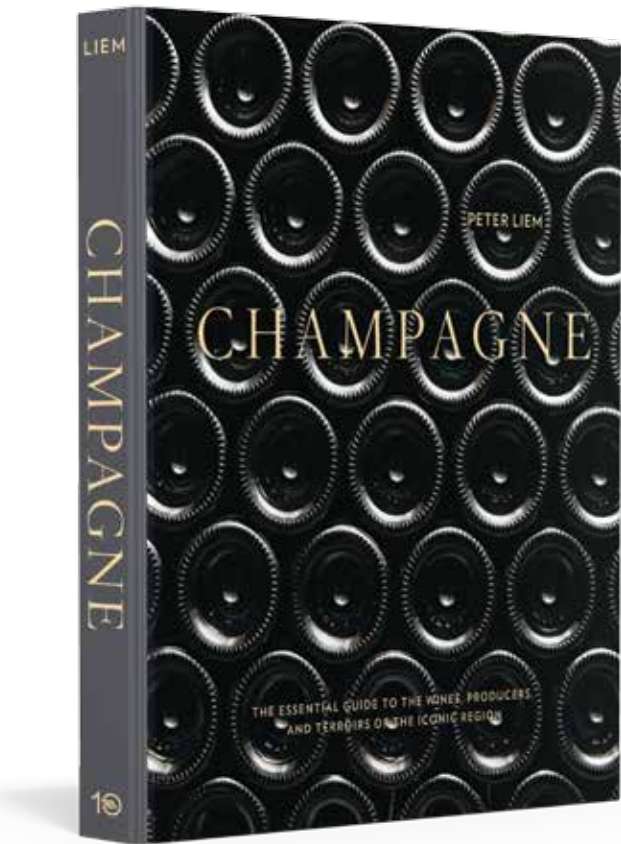
A graduate of California School of Culinary Arts, WESLEY AVILA worked at L'Auberge Carmel, Marche, and Le Comptoir before starting Guerrilla Tacos in Los Angeles. He was nominated for a James Beard Foundation Best Chef West Coast in 2017. RICHARD PARKS is a writer and filmmaker living in Los Angeles who has written for *Lucky Peach* and the *New York Times*.

978-0-399-57863-2 • 10/10/2017
HC • \$30.00 U.S. (Can \$40.00)
272 pages • 8 x 9½ • 100 color photos



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CHAMPAGNE

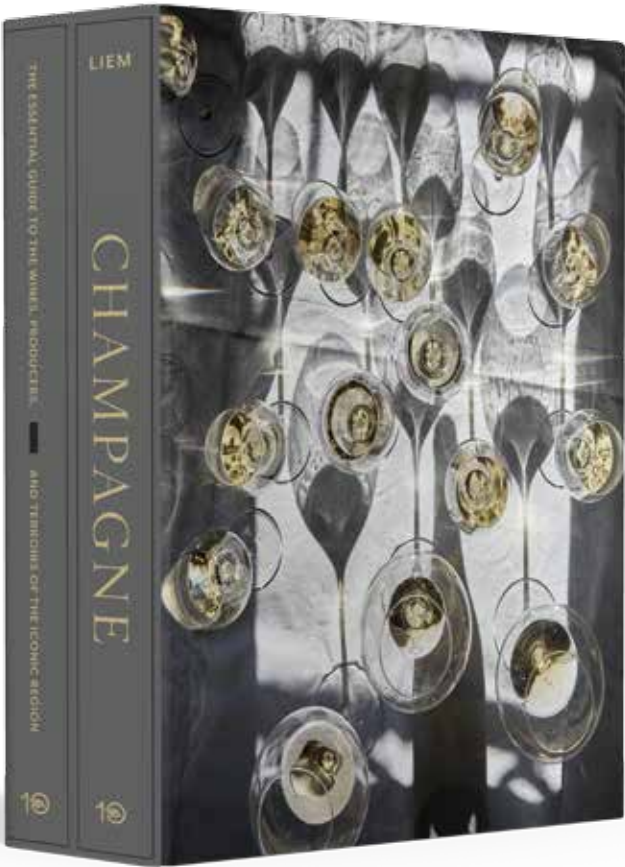
The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region

PETER LIEM

From the expert behind the top-rated resource ChampagneGuide.net comes this groundbreaking guide to the modern wines of Champagne, housed in a luxurious box set containing the complete set of seven vintage vineyard Larmat maps that beautifully document the region's terroirs.

Champagne is one of the most sought-after wines in the world. However, it is also one of the most misunderstood, making it difficult for consumers to honestly understand what they're drinking. Enter *Champagne*, a revolutionary new book from trusted authority Peter Liem. Based on years of on-the-ground research and incredible access, *Champagne* delves into the region's terroir in unprecedented detail—enlightening you by showing where, how, and by whom these great wines are made. A comprehensive buyer's guide and maps of vineyards throughout the region make this the definitive guide.

PETER LIEM is an American wine writer and the author of *Sherry*, *Manzanilla & Montilla* and *ChampagneGuide.net*. He is a co-founder of La Fête du Champagne and has been a senior editor, critic, and tasting director for *Wine & Spirits*. His writings have appeared in the *World of Fine Wine* and the *Art of Eating*. He is based in New York City.



978-1-60774-842-7 • 10/10/2017
HC Set • \$80.00 U.S. (Can \$105.00)
320 pages • 8 x 10 • 150 color photos • Boxed set with 14 pullout maps





978-1-60774-862-5 • 10/10/2017
 HC • \$40.00 U.S. (Can \$54.00)
 464 pages • 6½ x 8½ • 300 color photos and illustrations



MEEHAN'S BARTENDER MANUAL

JIM MEEHAN

A definitive guide to every aspect of bar-building—design, menu development, drink-making, service and hospitality, and more—from one of the world's most respected bartenders.

Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus—and the first book of this generation to explain the ins and outs of the bar industry. Whether you're a professional or a passionate amateur, *Meehan's Bartender Manual* offers unprecedented access to a top bartender's creative process. With 101 cocktail recipes—all accompanied by full-color photos—more than 150 technical illustrations, and 55 black-and-white portraits of Meehan's mentors, this beautifully packaged book is an instant classic.

JIM MEEHAN is a bartender, educator, author of the *The PDT Cocktail Book*, and winner of the 2015 Tales of the Cocktail Best Bar Mentor Award. He lives in Portland, OR.





HOLIDAY COOKIES

Showstopping Recipes to Sweeten the Season

ELISABET DER NEDERLANDEN

New inspiration for seasonal baking.

This instant holiday classic is packed with 50 recipes, each gorgeously photographed and meticulously tested, along with dozens of decorating and packaging ideas. With updated favorites like Giant Molasses Spice Cookies and Hazelnut Sandwich Cookies; confections like Peppermint Bark, Smoked Almond and Cacao Nib Brittle, and Dark Chocolate-Hazelnut Fudge; and detailed instructions for gorgeous gingerbread houses, cookie place cards, and edible ornaments, this is a cookie book like no other. Because the recipes are easy to scale up or down, *Holiday Cookies* is perfect for cookie exchanges, gift-giving, and just enjoying throughout the season. From a veteran baker and recipe developer, each cookie in this collection is guaranteed to become your new Christmas classic.

ELISABET DER NEDERLANDEN is a food stylist and professional recipe developer. She lives in Berkeley, CA.



978-0-399-58025-3 • 9/5/2017
HC • \$20.00 U.S. (Can \$27.00)
168 pages • 7 1/8 x 9 • 75 color photos





THE HYGGE LIFE

Embracing the Nordic Art of Coziness Through Recipes, Entertaining, Decorating, Simple Rituals, and Family Traditions

GUNNAR KARL GÍSLASON AND JODY EDDY

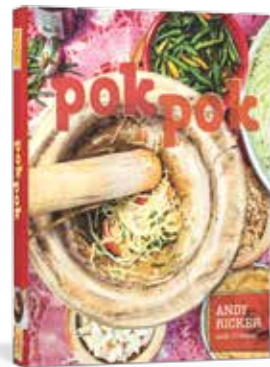
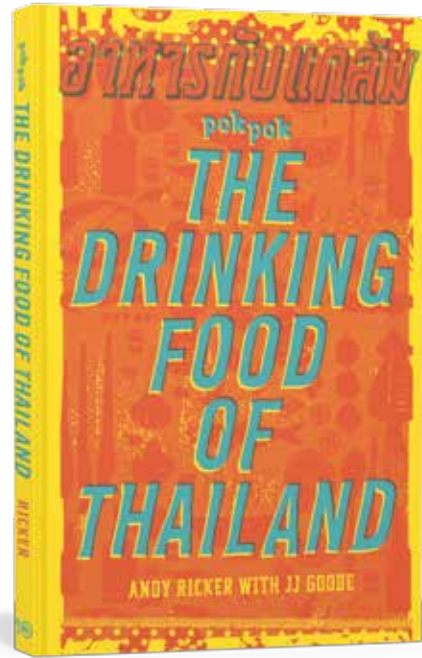
Usher in life's small pleasures and a sense of comfort and contentment with the Danish practice of *hygge*.

The Danish concept of *hygge* (pronounced “hue-gah” and loosely translated as “coziness”) is centered around the idea of feeling snug and inviting comforting elements into day-to-day life while creating warmth, community, and intimacy. *Hygge* is strongly associated with social gatherings of family and friends and celebrations, but can also be enjoyed in quiet moments alone. *The Hygge Life* teaches you how small gestures (putting wool blankets and warm cider out for guests) or larger undertakings (building bonfires and making campfire bread to celebrate solstice) can warm the psyche and foster *hygge*, with more than 30 recipes for cozy and comforting food and drinks. Bringing *hygge* into your life will create a warm, welcoming atmosphere that friends will never want to leave and give you contentment in life's simple pleasures.

GUNNAR KARL GÍSLASON is chef of Iceland's award-winning restaurant Dill in Reykjavik's historic Nordic House, Kex Hostel on Reykjavik Harbor, and Agern restaurant in NYC's Grand Central Station. JODY EDDY is the author of *Come In, We're Closed*; *North*; and *Cuba*.

978-0-399-57993-6 • 10/3/2017
HC • \$22.00 U.S. (Can \$29.00)
208 pages • 8 x 8 • 125 color photos





ALSO BY ANDY RICKER AND JJ GOODE
POK POK
 978-1-60774-288-3



POK POK THE DRINKING FOOD OF THAILAND

A Cookbook

ANDY RICKER WITH JJ GOODE

A cookbook exploring the rich and varied drinking food of Thailand, with 50 recipes and travelogue-like essays, inspired by Whiskey Soda Lounge, Andy Ricker's Portland, Oregon, restaurant.

A celebration of the thrill and spirit of Thai drinking food, Andy Ricker's follow-up to *Pok Pok* brings the same level of authority, with a more laid-back approach. Just as America has salted peanuts, wings, and nachos, Thailand has its own roster of craveable snacks: spicy, salty, and/or sour, they are perfect accompaniments for a few drinks and the company of good friends. Accessible and detailed recipes like *kai thawt* (Thai-style fried chicken), *thua thawt samun phrai* (fried peanuts with makrut lime, garlic, and chiles), and *phat khii mao* (drunkard's stir fry) provide all the tools to create the food and the experience of Whiskey Soda Lounge at home.

ANDY RICKER is the owner of the James Beard Award winning restaurant Pok Pok, which has locations in Portland, Oregon and New York City. JJ GOODE has co-written several books including April Bloomfield's *A Girl and Her Pig* and Masaharu Morimoto's *Morimoto*.

978-1-60774-773-4 • 10/31/2017
 HC • \$35.00 U.S. (Can \$47.00)
 272 pages • 7 x 10½ • 100 color photos



3-INGREDIENT COCKTAILS

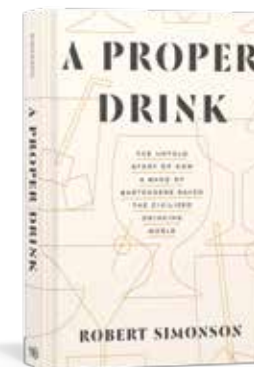
An Opinionated Guide to the Most
 Enduring Drinks in the Cocktail Canon

ROBERT SIMONSON

A collection of the greatest drinks of all time, modern and classic, all of which feature just three ingredients.

For the cocktail lover who's tired of overly complicated recipes with esoteric ingredients, *3-Ingredient Cocktails* has the answer. Alongside sophisticated photographs of gorgeous drinks, acclaimed cocktail writer Robert Simonson showcases 75 of the most delicious—and elegantly simple—cocktails of all time, including classics like the Bee's Knees and Manhattan and modern hits like the Little Italy and La Perla.

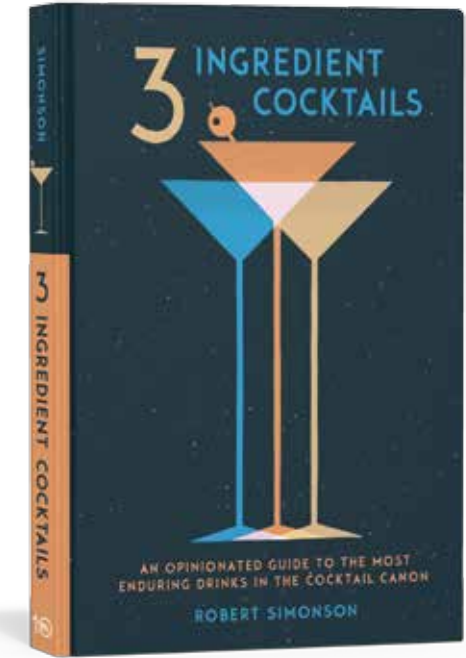
ROBERT SIMONSON writes about cocktails, spirits, bars, and bartenders for the *New York Times*, and is the author of *A Proper Drink* and *The Old-Fashioned*. He lives in Brooklyn, NY.



ALSO BY ROBERT SIMONSON
A PROPER DRINK
 978-1-60774-754-3

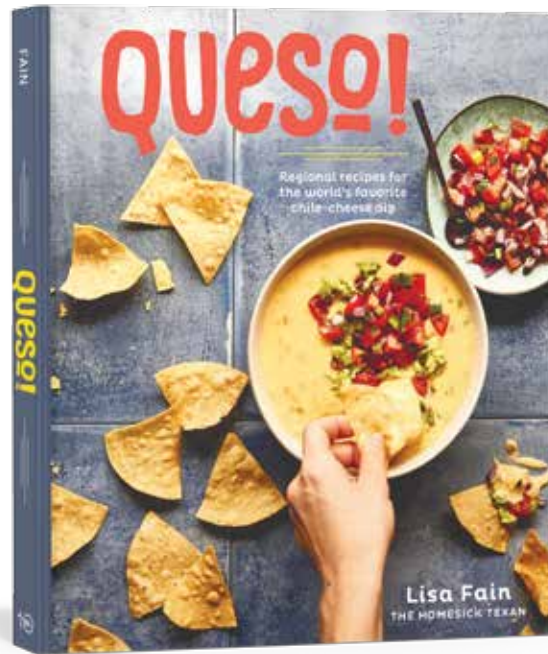


THE OLD-FASHIONED
 978-1-60774-535-8



978-0-399-57854-0 • 9/26/2017
 HC • \$18.99 U.S. (Can \$24.99)
 176 pages • 5½ x 8 • 50 color photos





978-0-399-57951-6 • 9/26/2017
HC • \$15.00 U.S. (Can \$20.00)
144 pages • 7 x 8 • 50 color photos



QUESO!

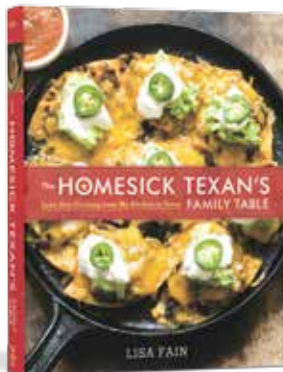
Regional Recipes for the World's
Favorite Chile-Cheese Dip

LISA FAIN

An ooey, gooey ode to *chile con queso* in all of its incarnations, with more than 50 party-ready recipes and plenty of fun history.

Join the “Velveeta Underground” with this craveable collection from Lisa Fain, the blogger behind the Homesick Texan blog. Queso is a spicy, cheesy, cult favorite and a delicious addition to any tailgate, barbecue, or family gathering. Make your next party a cheese party with recipes like Chile Verde Con Queso, Queso Fundido with Squash Blossoms, Chipotle Beef Fajita Queso, and Frito Wedge Salad with Queso Dressing.

LISA FAIN is a seventh-generation Texan and the blogger behind the popular blog *Homesick Texan*. She lives in New York City.



ALSO BY LISA FAIN
**THE HOMESICK TEXAN'S
FAMILY TABLE**
978-1-60774-504-4



SMÖRGÅSBORD

The Art of Swedish Breads and Savory Treats

JOHANNA KINDVALL

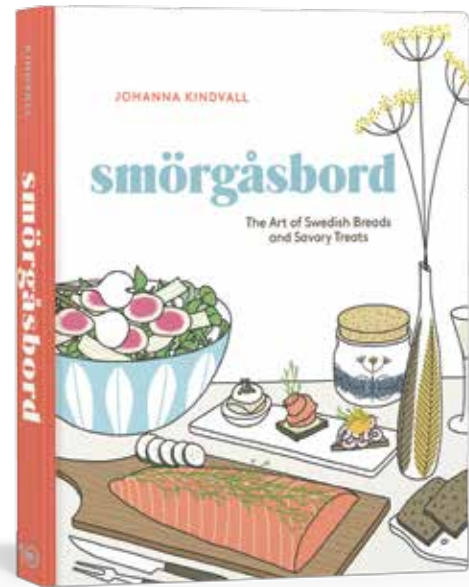
A savory spin on Swedish baking, pantry, and party cuisine from the coauthor of *Fika*.

This charmingly illustrated cookbook shares the classic breads and savory foods of a Swedish smörgåsbord, all of which can be enjoyed for parties and holidays as well as for snacking and small meals. Swedish native Johanna Kindvall shares traditional and contemporary recipes for dishes such as Flavorful Rye Breads, Elderflower Cured Trout, Fresh Cheese, Swedish Deviled Eggs, Buttery Red Cabbage, pickles, and infused aquavit liqueurs. Not only are the classic Swedish baking, eating, and celebrating traditions detailed, but also the cultural cuisine quirks such as crayfish parties, sandwich cakes, and “food in tubes.”

JOHANNA KINDVALL is a Swedish illustrator who divides her time between a Brooklyn brownstone and her summer cottage in South Sweden. She writes an illustrated food blog, *Kokblog*, which was named a *Saveur* “Site We Love.” She is the illustrator and coauthor of *Fika: The Art of the Swedish Coffee Break*.

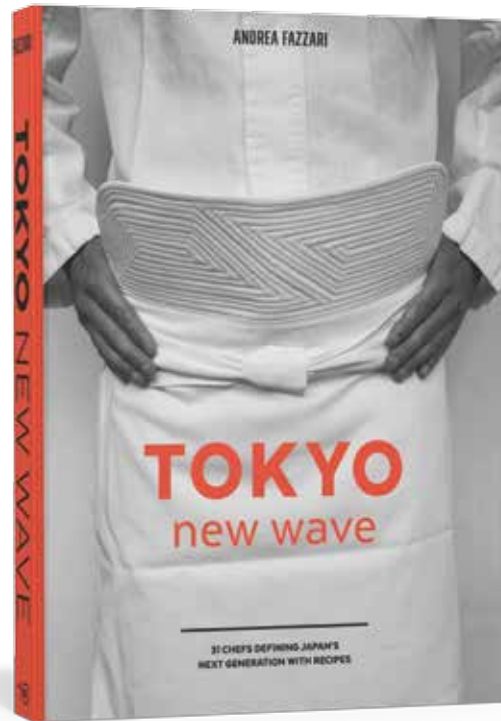


ALSO BY JOHANNA KINDVALL
FIKA
978-1-60774-586-0



978-0-399-57909-7 • 10/31/2017
HC • \$17.99 U.S. (Can \$23.99)
176 pages • 6½ x 8 • 100 illustrations





TOKYO NEW WAVE

31 Chefs Defining Japan's Next Generation, with Recipes

ANDREA FAZZARI

Showcasing the new talent of Tokyo's vibrant food scene, Andrea Fazzari profiles 31 chefs who are shaping the future of one of the world's most dynamic food cities.

A young and charismatic generation is redefining what it means to be a chef in the celebrated food city of Tokyo, yet this group still remains distinctly Japanese, influenced by a style, tradition, and terroir to which they are inextricably linked. This combination of the old and the new is on display in *Tokyo New Wave*, a transporting cookbook and armchair travel guide that captures the current moment in Japanese cuisine and brings it to a savvy global audience. This luxe collection is filled with portraits, interviews, and recipes that explore the changing landscape of food in Tokyo, all detailed in stunning photographs that transport you to the streets and restaurants of a dynamic city.

ANDREA FAZZARI is a photographer and writer who specializes in portraiture, travel, and the culinary world. Her clients include *Travel + Leisure*, *Saveur*, and Four Seasons Hotels. She lives in Tokyo, Japan.



978-0-399-57912-7 • 11/14/2017
HC • \$40.00 U.S. (Can \$54.00)
256 pages • 8 x 11 • 125 color photos



MODERN CIDER

Simple Recipes to Make Your Own Ciders, Perries, Cysers, Shrubs, Fruit Wines, Vinegars & More

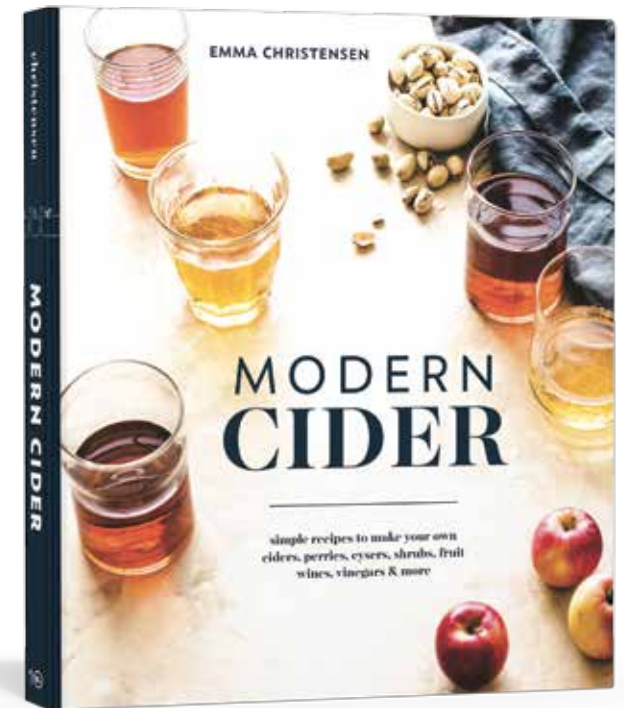
EMMA CHRISTENSEN

A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished cider accessible and fun.

This lushly photographed cookbook features recipes for more than 50 basic ciders, traditional ciders from around the world, cider cousins like perry, and innovative ideas that take ciders to the next level with beer-brewing techniques and alternative fruits. Homebrew guru Emma Christensen presents simple cider recipes with modern flavor profiles that make for perfect refreshments across the seasons. Whether you're a home cook trying your hand at a batch of Supermarket Cider or homemade Apple Cider Vinegar or a homebrewer enticed by Bourbon Barrel-Aged Cider and Cherry Pomegranate Cider, this book's fresh and fizzy recipes prove that cider-brewing is truly the easiest homebrewing project with delicious, fruit-forward results.

EMMA CHRISTENSEN is a food writer, homebrewer, and the author of *True Brews* and *Brew Better Beer*. Christensen graduated from the Cambridge School for Culinary Arts, interned at *Cook's Illustrated* and *America's Test Kitchen*, and served as the beer reviewer for the *Columbus Dispatch*. She is the former recipe editor for the *Kitchn*, and now serves as food editor and managing editor of *Simply Recipes*. She lives in the San Francisco Bay Area.

978-1-60774-968-4 • 8/22/2017
HC • \$23.00 U.S. (Can \$30.00)
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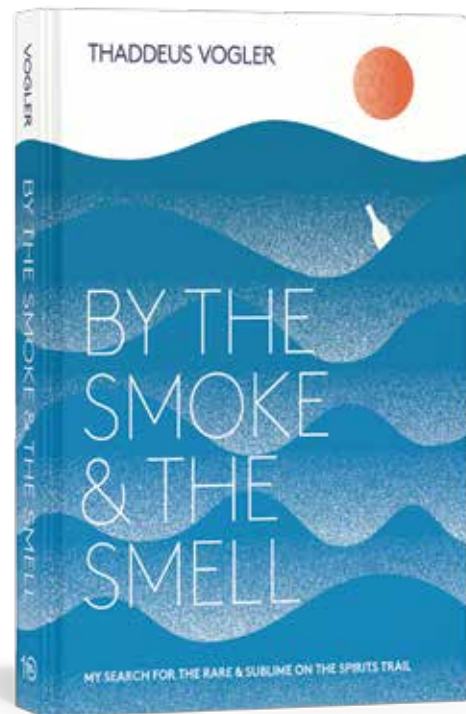


ALSO BY EMMA CHRISTENSEN
TRUE BREWS
978-1-60774-338-5



BREW BETTER BEER
978-1-60774-631-7





BY THE SMOKE AND THE SMELL

My Search for the Rare and Sublime
on the Spirits Trail

THADDEUS VOGLER

Part memoir, part manifesto, *By the Smoke and the Smell* chronicles Thaddeus Vogler's decades-long quest to find honest, artisan-made spirits with soul—in the mountain villages of Oaxaca, apple orchards of northern France, Hebridean islands of Scotland, pre- and post-embargo streets Cuba, and beyond.

Thaddeus Vogler is one of the most important people in the beverage industry today: a man on a mission to bring “grower spirits”—spirits with provenance, made in the traditional way by individuals rather than by mass conglomerates—to the public eye. *By the Smoke and the Smell* is Vogler's remarkable debut. Just as *The Omnivore's Dilemma* and *Fast Food Nation* kick-started a national conversation about sustainability and the hyper-industrialization of our country's agricultural system, this is the first book to ask the tough questions about the booze industry: where our spirits come from, who makes them, and at what cost. Alternately hilarious and heartfelt, Vogler's memoir will completely change the way Americans think about and buy spirits.

THADDEUS VOGLER is the owner of Trou Normand and the James Beard Award-winning Bar Agricole in San Francisco.

978-0-399-57860-1 • 9/12/2017
HC • \$27.00 U.S. (Can \$36.00)
352 pages • 5½ x 8¼



THE NEW WINE RULES

A Genuinely Helpful Guide to Everything You
Need to Know

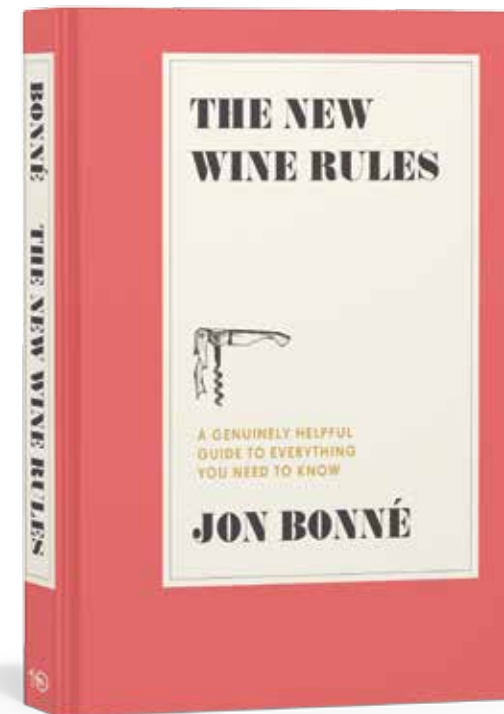
JON BONNÉ

A highly illustrated, concise, accessible guide to wine, from one of the foremost wine writers in the country.

Now you can proudly say, “Everything I know about wine, I learned from a picture book.” *The New Wine Rules* covers 101 topics on drinking, buying, storing, and sharing wine—told as very short lessons with highly editorialized illustrations to go along with each. For example: (1) You'll never need to own more than two types of wine glass. (2) Smell the cork. It really does tell you something. (3) If you've heard of the Champagnes on a wine list, you're probably paying too much for them. Wine expert Jon Bonné covers it all—how to drink, buy, store, share, and pair wine—in this fun, stylish guide.

JON BONNÉ is the author of *The New California Wine*, winner of the Roederer International Wine Book of the Year. He lives in Brooklyn, NY.

978-0-399-57980-6 • 10/24/2017
HC • \$14.00 U.S. (Can \$19.00)
128 pages • 5 x 7 • 101 illustrations



ALSO BY JON BONNÉ
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