

TEN SPEED PRESS 



FALL 2021

FOOD & DRINK
HOME & GARDEN



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WELCOME *to the Fall 2021 collection*

These days the comfort and delight of hours spent with friends and family over a shared table feel more important than ever. Even when we can't be together food is still a powerful connector, linking us to other times, places, and people. Here at Ten Speed we seek out authors who enhance our hours spent both alone and with others, nourishing not just our bodies but our minds and hearts. The ways to do this are myriad, and we are dedicated to representing all points of view in our publishing. This latest season is packed with innovators, experts, and explorers, and we're so grateful to introduce them to kitchens and homes around the world.



FOOD & DRINK





“4 Color will amplify my ability to connect readers with new ideas, stories, and perspectives and to create captivating, inspiring, valuable books. I’m excited to realize my vision of a library that reflects the contribution of a diverse and inclusive creative community, and points the way to more mindfulness, health, and equity in our individual lives and beyond.”



4 COLOR BOOKS



Introducing 4 Color Books, an Imprint of Ten Speed Press Founded by Author, Activist, and Chef Bryant Terry

4 Color will collaborate with the most forward-thinking and groundbreaking BIPOC chefs, writers, artists, activists, and innovators to craft visually stunning nonfiction books that inspire readers and give rise to a more healthy, just, and sustainable world for all.

Bryant Terry is an NAACP Image and James Beard Award-winning chef and educator and the author of *Afro-Vegan*, *Vegetable Kingdom*, and the forthcoming *Black Food*. He is currently the chef-in-residence at the Museum of the African Diaspora in San Francisco, where he creates programming that celebrates the intersection of food, farming, health, activism, art, culture, and the African Diaspora. He has been covered by the *New York Times*, NPR, CBS, and more.

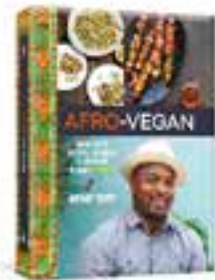
More information can be found at 4colorbooks.com.
Submissions can be made to submissions@4colorbooks.com.

Black Food

Stories, Art, and Recipes from Across the African Diaspora



BRYANT TERRY is a James Beard Award-winning chef and educator and the author of *Afro-Vegan* and *Vegetable Kingdom*. He is renowned for his activism and efforts to create a healthy, equitable, and sustainable food system. He is currently the chef-in-residence at the Museum of the African Diaspora in San Francisco, where he creates programming that celebrates the intersection of food, farming, health, activism, art, culture, and the African Diaspora. His work has been featured in the *New York Times* and *Washington Post* and on *CBS This Morning* and NPR's *All Things Considered*. Bryant is a sought-after speaker with engagements across the country for venues such as TEDMED, The New York Academy of Medicine, and the *Washington Post*. *San Francisco* magazine included Bryant among the 11 Smartest People in the Bay Area Food Scene and *Fast Company* named him one of 9 People Who Are Changing the Future of Food.



A beautiful, rich, and groundbreaking book exploring Black foodways within America and around the world, edited and curated by food activist and chef Bryant Terry.

This stunning and deeply heartfelt tribute to Black culinary ingenuity captures the broad and divergent voices of the African Diaspora through the prism of food. From Homeland to Migration, Spirituality to Black Future, each chapter illuminates a part of the Black experience, offering delicious recipes, moving essays, and arresting art.

More than just a cookbook, *Black Food* explores the interweaving of food and culture through original poetry and essays, including "Jollofing with Toni Morrison" by Sarah Ladipo Manyika and "Foodsteps in Motion" by Michael W. Twitty. The recipes are similarly expansive and generous, including sentimental favorites and fresh takes such as Crispy Cassava Skillet Cakes from Yewande Komolafe, Meatballs with Egusi and Squash from Edouardo Jordan, and Sweet Potato Pie from Jenne Claiborne. With arresting imagery and innovative design, *Black Food* is a visual and spiritual feast that will satisfy any soul.

9781984859723 • 10/19/21
 HC • \$40.00 (CAN \$54.00)
 304 pages • 7½ x 9½ inches
 100 photographs, 10 illustrations
 4 Color Books

ALSO FROM BRYANT TERRY
AFRO-VEGAN
 9781607745310

VEGETABLE KINGDOM
 9780399581045

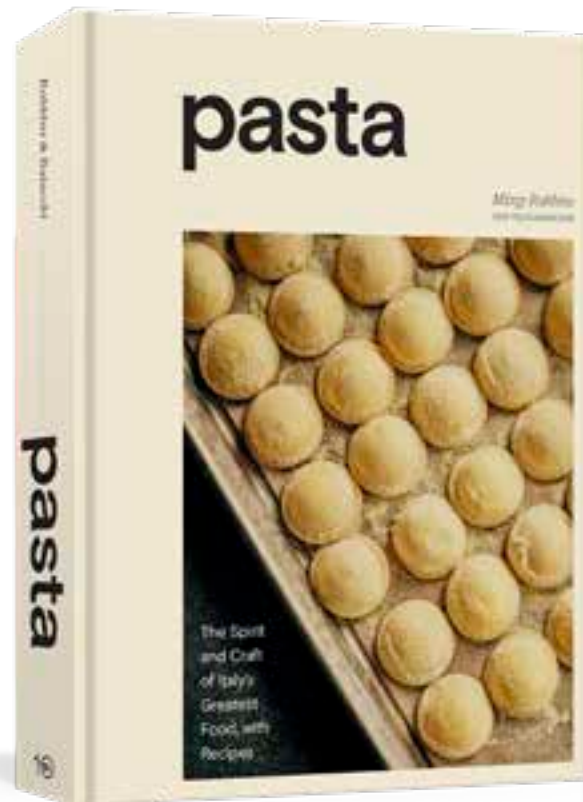




“These pages offer up gratitude to the great chain of Black lives, and to all the sustaining ingredients and nourishing traditions they carried and remembered, through time and space, to deliver their kin into the future.”

Pasta

The Spirit and Craft of Italy's Greatest Food, with Recipes



A stylish, transporting instructional class from New York City's premier pasta chef, with recipes for 45 handmade pasta shapes and 80 Italian American, regional Italian, and modern dishes.

New York City chef Missy Robbins fell in love with Italian food and pasta twenty-five years ago. She has been cooking, researching, and studying her way across Italy ever since, which led her to open two of America's favorite pasta restaurants, Lilia and Misi. With illustrated step-by-step recipes for handmaking forty-five of the most versatile pasta shapes and eighty recipes for Italian-American, regional Italian (all regions), and Robbins's own best pasta dishes, plus fifteen vegetable sides, this is the hard-working manual for home cooks who aspire to perfect the art of pasta cooking, providing all the inspiration, instruction, and encouragement required to make pasta exceptionally well. Evocatively photographed with more than one hundred thirty evocative images, including sixty mouthwatering photos of pasta dishes, this is a richly illustrated ode to the ingredients, recipes, and craft that have made pasta the most popular fare of a beloved cuisine.

9781984857002 • 10/12/21
HC • \$40.00 (CAN \$54.00)
416 pages • 7¼ x 10½ inches
130 photographs, 170 illustrations



MISSY ROBBINS is the James Beard Award-winning chef and owner of the acclaimed Lilia and Misi in Brooklyn, New York. Prior to opening Lilia, Robbins cooked at Spiaggia in Chicago and then became the executive chef for A Voce in Manhattan, earning a Michelin star at both locations and three stars from the *New York Times*. She was a contestant on season four of *Top Chef Masters*, has appeared on *Good Morning America*, and has been profiled in a range of publications, from *Vanity Fair* to *InStyle*. She lives, makes pasta, and cooks in Brooklyn.

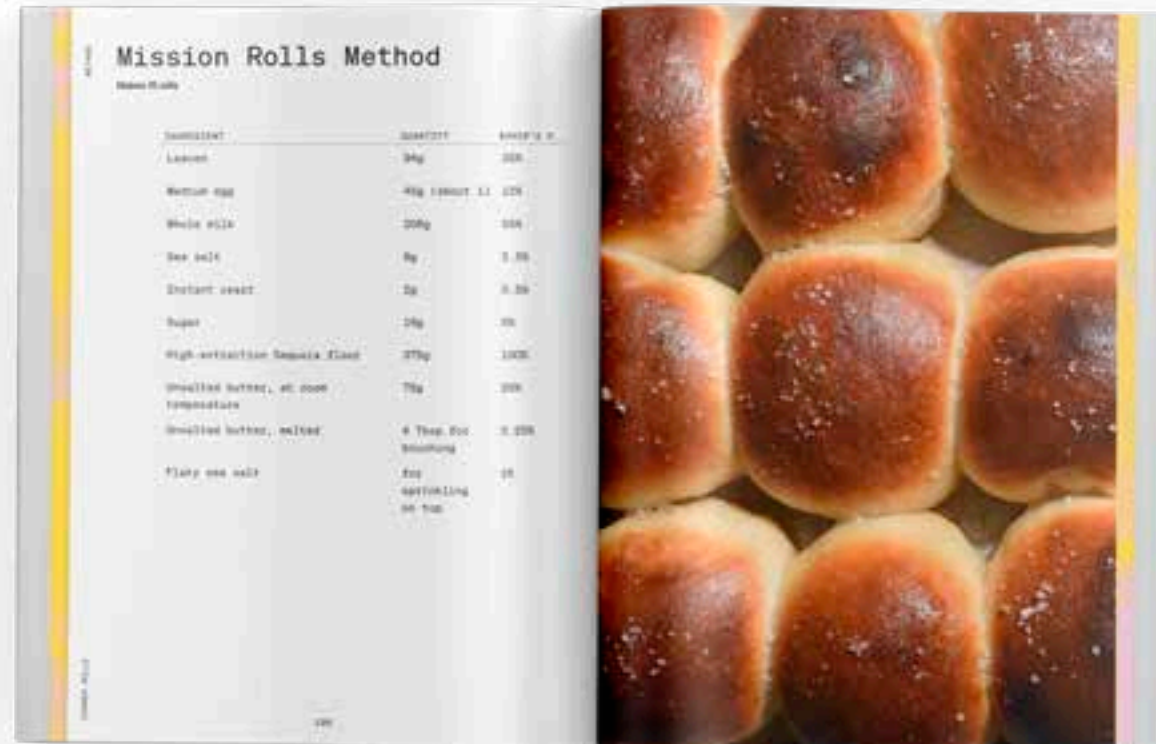
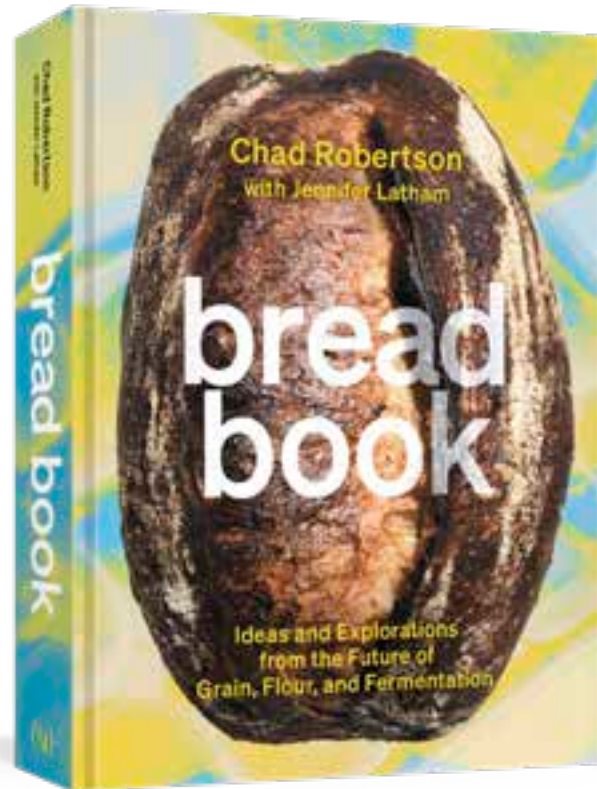
TALIA BAIOCCHI is the editor in chief of PUNCH, the author of *Sherry and Spritz*, and a widely published food and culture writer. She lives in Brooklyn.



“Pasta making is, at its most basic, an act of humility... What has always appealed to me is how the frank marriage of two ingredients—whether flour and water or flour and eggs—splinters into hundreds of variations of stuffed, rolled, extruded, dried, stamped, and hand-cut shapes...”

Bread Book

Ideas and Innovations from the Future of Grain, Flour, and Fermentation



9780399578847 • 10/26/21
HC • \$40.00 (CAN \$54.00)
304 pages • 7¼ x 9½ inches
150 photographs
Lorena Jones Books



A visionary baker reveals what's next in bread, drawing on a decade of innovations in grain farming, flour milling, and fermentation techniques to deliver groundbreaking recipes for nutrient-rich, exceptionally flavorful breads.

More than a decade ago, Chad Robertson's country levain recipe taught a generation of bread bakers to replicate the creamy crumb, crackly crust, and unparalleled flavor of his world-famous Tartine bread. Now Robertson has teamed up with Tartine's director of bread, Jennifer Latham, to explore how superior grain and next-level flours respond to hydration and fermentation to make great bread even better.

Experienced bakers and novices will find Robertson's and Latham's primers on grain, flour, sourdough starter, leaven, and dough formulas refreshingly easy to understand and use. Thirteen formulas and methods for naturally leavened doughs—including Robertson's reengineered country bread, baguettes, rolls, pizza, and even gluten-free loaves, plus ways to employ discarded starter—make *Bread Book* the most innovative and complete new manual for baking with wild yeast cultures. More than 150 stylish photographs show steps, finished loaves, and each of the forty-five recipes made with the breads.



CHAD ROBERTSON is the cofounder of Tartine, now with six locations in Northern and Southern California and Seoul, South Korea. His foundational book, *Tartine Bread*, became the manual for home bread bakers who aspired to recreate his world-famous rustic country loaves and established him as the premier American bread baker. Robertson is also the coauthor of *Tartine*, written with Elisabeth Prueitt, and the author of *Tartine Book No. 3*. The recipient of the James Beard Award for Outstanding Pastry Chef, Robertson has appeared in a wide range of publications, from the *New York Times* to *Vogue*, and is recognized internationally as a bread-science innovator and visionary.

JENNIFER LATHAM is Tartine's director of bread and manages the bread-making teams in Northern and Southern California, collaborating with Robertson on innovations and techniques. She and Robertson cowrote and recorded the audiobook *Getting Started with Sourdough*.



“We are now innovating on a broad scale, reaching toward the deep source of breeders, farmers, and millers to create bread that has better flavor and nutrition than any of us have ever tasted...”



Foodheim

A Culinary Adventure



“Anyone can cook, but only the fearless can be great. Eric is fearless, curious, creative; his door is always open for the unexpected. Eric can cook, and this book shows us how much he loves it.”—*Massimo Bottura*

9781984858528 • 09/21/21
HC • \$35.00 (CAN \$47.00)
304 pages • 8 x 10 inches
228 photographs, 35 illustrations



Director and actor Eric Wareheim might be known for his comedy, but his passion for food and drink is no joke.

His devotion to beautiful beverages (did you know he started Las Jaras wines and turned it into a successful natural wine company), the freshest seafood crudos, and perfectly cooked rib-eyes may come as a surprise to people who know him for his comedy work. But Eric has been into culinary delights for at least as long as he’s been into professional comedy—they’re both essential parts of the Complete Heimy Experience.

For the last 15 years, Eric has been traveling the world in search of the best bites and sips, learning from and training with the best chefs and wine professionals along the way. And now he wants to share everything he’s learned on this epic food journey. In his debut *cookbook*, *Foodheim*, Eric channels all of his food obsessions—perfect pizza, bistro-worthy steak au poivre, and schnitzel just like Mutti used to make—into this ultimate bible for modern food freaks.



ERIC WAREHEIM is a director, actor, comedian, and writer. He is half of the comedy duo Tim & Eric, who have been making TV shows, movies, books, and music for twenty years, and whose “Tim and Eric Mandatory Attendance Tour!” sold out venues in twenty cities across America and Australia in winter 2019. His wine label has been lauded by *Food & Wine*, *GQ*, the *New York Times*, and the *Los Angeles Times*. Wareheim, who lives in Los Angeles, also acted in, produced, and directed episodes of the Netflix series *Master of None*.

EMILY TIMBERLAKE is a writer and editor, based in Oakland, CA.



HI! I'M ERIC.



SOME PEOPLE CALL ME HFIMY.



I'M 6 FEET, 7 INCHES TALL



AND I LOVE SPOFS & GOOFS,



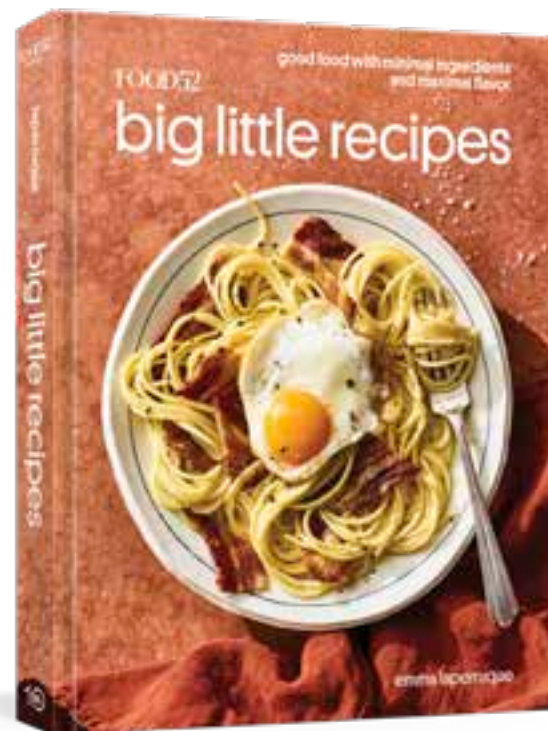
FOOD, WINE & CATS.



Food52 Big Little Recipes

Good Food with Minimal Ingredients and Maximal Flavor

Foreword by Amanda Hesser and Merrill Stubbs



This clever cookbook features 60 new recipes that'll deliver wow-worthy results with just a few ingredients.

This is minimalism at its absolute best . . . and most delicious. From chewy-dreamy oatmeal cookies to pasta sauce you'll want by the gallon, this cookbook is action-packed with crowd pleasers, plus smart techniques (and plenty of tricks!)—showing just how much you can accomplish with essentials you can count on one hand. With “Big Little Recipes” columnist Emma Laperruque by your side, you'll learn how to make every single step count and every last flavor sing.

And in the true spirit of getting the most out of every last bit—there's no shortage of extras, too. You'll find tons of need-to-know tips, mini-recipe spreads, and choose-your-own-adventure charts to give meal-planning a burst of energy. There are shortcuts for days: A fervent case made for simpler (but just as rich!) homemade stock, a loving ode to canned tuna, a very good reason to always have bananas in your freezer, and more. This'll be your new inspiration for every meal—fresh-as-heck salads and brothy comfort foods, brawny meats, briny fishes, and hearty veggie dishes that'll take center stage. *Big Little Recipes* shows busy home cooks how to turn less into more.

9780399581588 • 10/19/21
HC • \$24.99 (CAN \$33.99)
176 pages • 7¼ x 9 inches
100 photographs



EMMA LAPERRUQUE is the food editor at Food52 and an award-winning columnist for “Big Little Recipes.” Before this, she worked as a line cook, middle-of-the-night baker, and journalist. Now she lives in the Taylor-ham part of New Jersey with her husband and their cat, Butter.



Food52 was founded by **AMANDA HESSER** and **MERRILL STUBBS**—two authors and opinionated home cooks who formerly worked for the *New York Times*—to celebrate food as the center of a well-lived life with recipes, books, home goods, and more.



“A dish doesn’t have to have a lot of ingredients to have a lot of flavor.”



The Food52 Library

FOOD52 BAKING

9781607748014



FOOD52 ANY NIGHT GRILLING

9781524758967



FOOD52 VEGAN

9781607747994



FOOD52 ICE CREAM & FRIENDS

9780399578021



FOOD52 GENIUS RECIPES

9781607747970



FOOD52 GENIUS DESSERTS

9781524758981



FOOD52 A NEW WAY TO DINNER

9780399578007



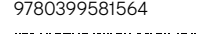
FOOD52 DYNAMITE CHICKEN

9781524759001



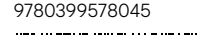
FOOD52 YOUR DO-ANYTHING KITCHEN

9780399581564



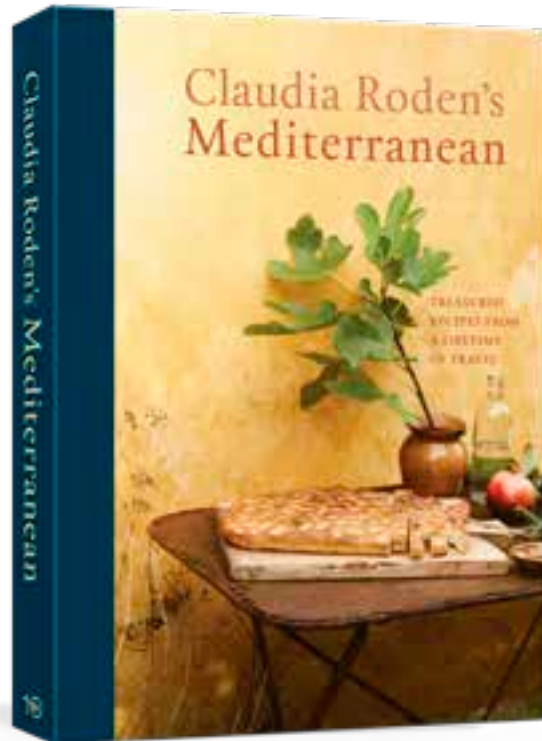
FOOD52 MIGHTY SALADS

9780399578045



Claudia Roden's Mediterranean

Treasured Recipes from a Lifetime of Travel



CLAUDIA RODEN is a cookbook writer and anthropologist based in the UK. She grew up in Cairo and studied in both Paris and London. She has published multiple bestsellers, including the international award-winning *The Book of Jewish Food*, and she introduced the UK to Middle Eastern cuisines in 1968 with her bestselling cookbook, *A Book of Middle Eastern Food*. A decorated author, she was inducted into the James Beard Cookbook Hall of Fame in 2010 for her cookbook *A Book of Middle Eastern Food*; in 1997, *The Book of Jewish Food* won the James Beard award for Cookbook of the Year and a National Jewish Book Award from the Jewish Book Council. In addition to her writing career, Roden has presented cooking shows on the BBC and she is co-chair of the Oxford Symposium on Food and Cookery. Claudia was named “the greatest food writer” and awarded the Observer Food Monthly Lifetime Achievement Award in 2019.

One of the most celebrated food historians and authorities of our time explores the beloved region of the Mediterranean with more than 100 simple and timeless recipes.

Credited with introducing her native Britain to the rich world of Middle Eastern food, Claudia Roden is a living legend. Best known for her deep dives into cultural cuisines, Roden now invites readers to a seat at her dinner table with the food and stories that capture the heartbeat of a treasured region of the world.

This brilliant collection of recipes contains dozens of tried-and-true favorites from Greece and Spain to Egypt and Morocco. Inspired by her decades of travel and research throughout the region, collecting recipes, stories, and cooking tips from locals and chefs, Roden interweaves personal stories and history. The many and varied flavors of the Mediterranean are highlighted in dishes such as Chicken with Apricots and Pistachios, Vegetable Couscous, Eggplant in a Spicy Honey Sauce with Goat Cheese, Bean Stew with Chorizo and Bacon, Almond and Pine Nut Pastries, and many more. Roden distills a life’s worth of traveling and eating her way through the Mediterranean, presenting a selection of the very best and most personal recipes she cooks in this, the final cookbook in her canon of bestselling and beloved books.

9781984859747 • 10/26/21
HC • \$35.00 (CAN \$47.00)
320 pages • 8 x 10 inches
120 photographs



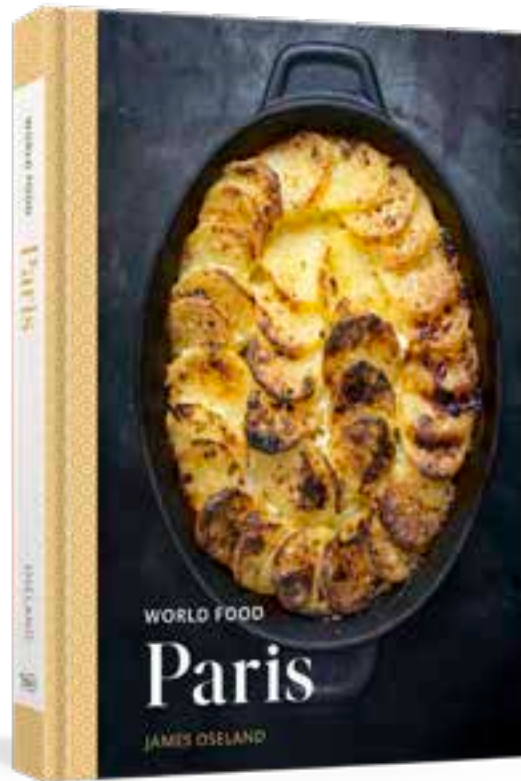


“The charm of a home-cooked meal is its casual simplicity. In the Mediterranean, with its traditions of hospitality, sociability, and conviviality, it is as much about the pleasures of the spirit as it is of the senses. Entertaining is a way of living that we can make our own.”



World Food: Paris

Heritage Recipes for Classic Home Cooking



JAMES OSELAND travels extensively in search of the world's best restaurants, street food stalls, markets, and home cooks. He has been writing about international cultures and their cuisines for decades and was editor in chief of *Saveur* for eight years, where his work garnered many accolades, including from the James Beard Foundation, the International Association of Culinary Professionals, and the American Society of Magazine Editors. James is a contributing author to the *Wall Street Journal*, *TASTE*, and other national publications. His cookbook *Cradle of Flavor* was named one of the best books of the year by the *New York Times* and *Good Morning America*. He was a judge for five years on Bravo's *Top Chef Masters*.

The newest addition to the World Food series, a collection of food stories, 75 recipes, and vibrant photography depicting Paris's culinary scene.

Paris has long been synonymous with the best in dining. But until now, no single book has explained why this city continues to matter so much to food lovers. Enter *World Food: Paris*, which celebrates Paris as it is now: a modern, global city where cooks of all stripes are reimagining a glorious culinary tradition.

From the new-chef restaurateurs of the last decade to the cooks of humble suburban kitchens, from haute places to neighborhood cafés and pâtisseries, this collection tells the stories of the best cooking found in Paris. Included are dishes from all over the city, from celebrations to daily meals: Fresh Herb and Lemon Zest Dip, Salt-Roasted Pork with Preserved Lemon and Ginger, Lamb Tagine with Saffron and Olives, and Syrian-Style Flatbread with Spicy Lamb Topping. Also honored are the backbones of classic Parisian cooking, with such recipes as steak frites, mille feuille, crème brûlée, and more.

This mouthwatering, lavishly photographed jaunt through the gastronomic capital of the world includes visits to world-renowned restaurants, hidden gems off the beaten path, and so much more.



9780399579837 • 10/26/21
HC • \$26.00 (CAN \$35.00)
224 pages • 7 x 10 inches
150 photographs

ALSO FROM JAMES OSELAND
WORLD FOOD: MEXICO CITY
9780399579851



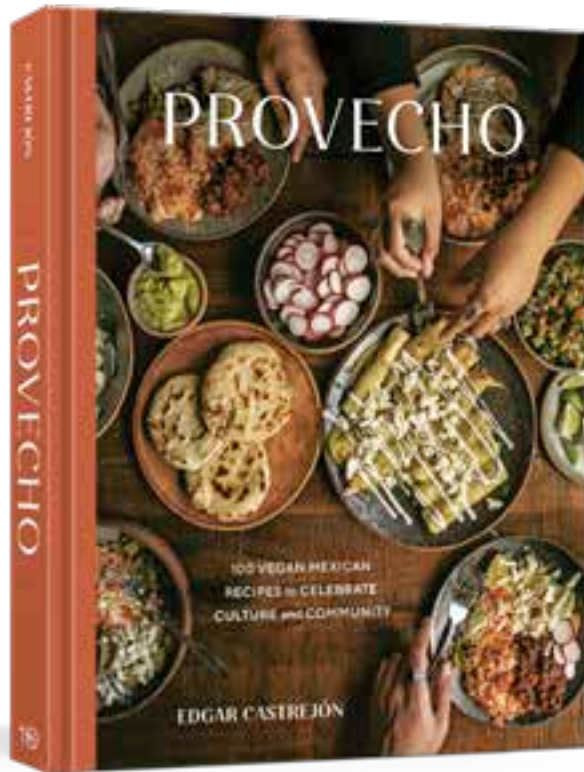


“To cook the dishes in this book is to embody this attention to detail, to tap into the specific wealth of accumulated knowledge that the French have codified after centuries of careful practice in their kitchens.”



Provecho

100 Vegan Mexican Recipes to Celebrate Culture and Community



EDGAR CASTREJÓN is a chef, recipe developer, food stylist, and photographer based in the San Francisco Bay Area. The son of parents who moved from Mexico in 1989, Edgar grew up in a diverse neighborhood in Oakland, California, and discovered early on that he had “las manos magicas.” The first in his family to attend college, Edgar studied plant science and nutrition. While in school he launched his Instagram account, where these days his many followers tune in for his creative, nourishing, plant-based recipes and beautiful food photography. Edgar has worked with brands including KitchenAid, Saje Natural Wellness, and Vitamix, and was named a “FabFive Influencer” and “Plant Revolutionist” at Natural Products Expo West.

100 plant-based recipes that transform meat-heavy Mexican dishes into vegan celebrations of family and home.

When Edgar Castrejón adopted a vegan lifestyle as a young adult, he worried he would no longer fit in at the table with his family. Growing up a proud first-generation Mexican American, he had spent countless hours cooking alongside his family in the kitchen, where family recipes were passed down through “las manos magicas” rather than written notes. Realizing that following a plant-based diet made him feel better, Edgar began transforming his family’s traditional, meat-heavy recipes into inventive, plant-based creations.

Provecho (the Spanish expression for wishing someone a good meal) is a celebration of food and family, honoring the traditional recipes of Mexican culture while cooking with compassion. The 100 vegan recipes, many of which take thirty minutes or less and rely on readily accessible ingredients, also include Salvadoran and Colombian influences. Vegan recipes for slow-simmered soups and stews, empanadas, tamales, tacos, and quesadillas abound, as do recipes for morning favorites like cinnamon pancakes and breakfast burritos. Meal accompaniments such as salsas and salads are featured along with sweet endings like flan and cakes. With 100 incredible recipes, *Provecho* is the definitive vegan Mexican cookbook for a new generation.

9781984859112 • 10/12/21
HC • \$32.50 (CAN \$42.50)
256 pages • 8 x 10 inches
85 photographs





“Family dinners and celebrations didn’t start when we sat down at the table. They started hours earlier in the kitchen, chopping onions or simmering a pot of stew. Cooking wasn’t considered work that had to be done before the party started. Cooking was the party.”



Wine Style

Discover the Wines You Will Love Through 50 Simple Recipes



KATE LEAHY is the award-winning author of more than ten books about food and/or wine, including *La Buvette*, *Lavash*, and *Burma Superstar*. Her *A16 Food+ Wine* was the IACP Cookbook of the Year and winner of the Julia Child First Book Award. Kate's recipes and articles have appeared in *EatingWell* and *Smithsonian Magazine* and on *ExplorePartsUnknown.com* and *Food52.com*. She lives in San Francisco and hopes to one day have a proper porch to host hangout sessions.

A fun, accessible book covering the essential varieties wine lovers need to know, with more than 50 simple and delicious recipes for perfect pairings.

Wine Style is the modern, casual guide for finding wines to love and the foods to pair them with. With guidance on finding affordable new mainstay bottles for weeknight dinners, incorporating dessert wines into the lineup, or learning how orange wine is made, this book has it covered. And what could be a more delicious and fun way to explore different varietals than by cooking the perfect complementary snacks and dishes to go with them? *Wine Style* is full of new favorites—in foods and wines alike—with winning combinations such as baked lemony feta with crisp white wine, caramelized cabbage and onion galette with a serious red, smoked salmon spaghetti with sparkling wine, and so much more.

With its modern approach to food and drink, *Wine Style* injects some much-needed fun into the world of wine tasting, and makes it easy to discover new wines alongside incredible—and incredibly simple—recipes.

“This book is about finding the happy middle ground, the wines that charm you with food to eat alongside and make the exploration more fun.”

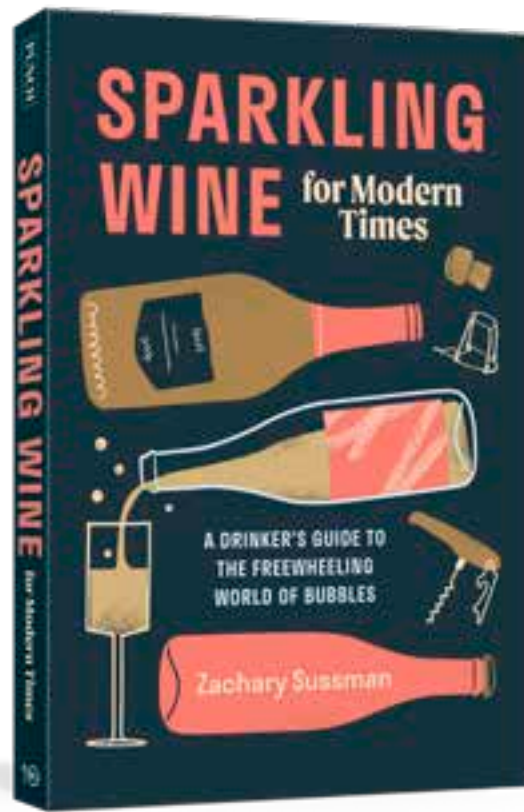
9781984857606 • 7/27/21
HC • \$22.00 (CAN \$29.00)
176 pages • 7 3/8 x 9 1/8 inches
65 photographs





Sparkling Wine for Modern Times

A Drinker's Guide to the Freewheeling World of Bubbles



“There’s an endless assortment of world-class sparkling wine to explore. Never before have we been able to enjoy such a wide range of styles and expressions, nor has quality ever been higher.”

9781984856791 • 11/02/21
HC • \$19.99 (CAN \$25.99)
192 pages • 6½ x 9½ inches
50 illustrations



A mash-up of pop culture and wine culture, this is the definitive guide to sparkling wine, complete with profiles of exemplary producers, bottle recommendations, and colorful infographics.

Sparkling Wine for Modern Times considers sparkling wine traditions and offerings from around the world (including France, Italy, Germany, England, and the United States), its history, and methods of production. The book adopts a unique cultural perspective on the genre, exploring our perpetual fascination with sparkling wine and helping to place each regional expression within the wider wine zeitgeist.

For each growing region, Sussman covers the essential information, highlights up-and-coming areas, and shares expert bottle recommendations to seek out—wines that truly capture the style and spirit of the place. The book includes illustrated timelines, color charts, and production-method breakdowns for quick learning. For anyone looking to pop a bottle of bubbly for more than just birthdays and holidays, *Sparkling Wine for Modern Times* is the go-to guide to enjoying sparkling wine all year long.



ZACHARY SUSSMAN is a Brooklyn-based wine writer whose work has appeared in *Saveur*, *Wine & Spirits*, the *World of Fine Wine*, *Food & Wine*, and the *Wall Street Journal Magazine*, among many others. He is a regular contributor to PUNCH and was named the Champagne Louis Roederer Emerging Wine Writer of the Year.

PUNCH is a James Beard Award-winning media brand dedicated to drinks and drinking culture. Founded in 2013 as a digital publication, PUNCH is the most trusted thought-leader for beverage enthusiasts and professionals.

Death & Co Welcome Home

Alex Day, Nick Fauchald, and David Kaplan, with Devon Tarby and Tyson Buhler



ALEX DAY, DAVID KAPLAN, and **DEVON TARBY** are co-owners of Gin & Luck, Inc., the hospitality company behind the world-renowned cocktail bar Death & Co (with locations in New York, Los Angeles, and Denver) and the global hospitality consulting and management company Proprietors LLC.

NICK FAUCHALD is an author, editor, and publisher. He is the coauthor, with Alex Day and David Kaplan, of *Death & Co* and *Cocktail Codex*.

TYSON BUHLER is an award-winning bartender and the beverage director of Gin & Luck.

From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level.

This stunning new offering from the bestselling authors of *Death & Co* and James Beard Book of the Year *Cocktail Codex*, details everything needed to make and serve impressive drinks at home. It begins with the Death & Co boot camp, covering ingredient selection, palate development, the elements that make a great cocktail work, accurate drink mixing, cocktail menu creation, and much more.

More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams have developed over the past seven years. The "Cocktails at Home" section explains how to scale up recipes for larger gatherings, fill the freezer with ready-to-pour mixtures, and throw a party at which the host mingles with guests rather than spending time prepping drinks. Featuring hundreds of photographs and illustrations, this comprehensive manual is destined to break new ground in home bars across the world.



9781984858412 • 11/02/21
 HC • \$40.00 (CAN \$54.00)
 320 pages • 9¼ x 9¾ inches
 150 photographs, 75 illustrations

ALSO AVAILABLE
DEATH & CO
 9781607745259

COCKTAIL CODEX
 9781607749707



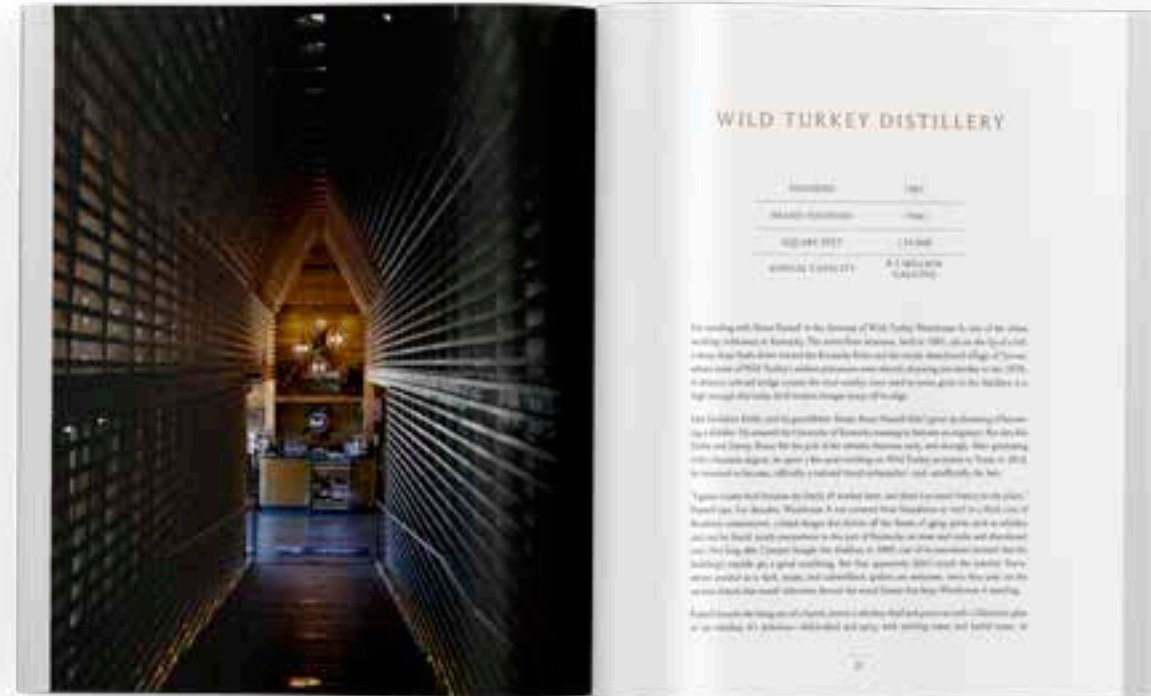
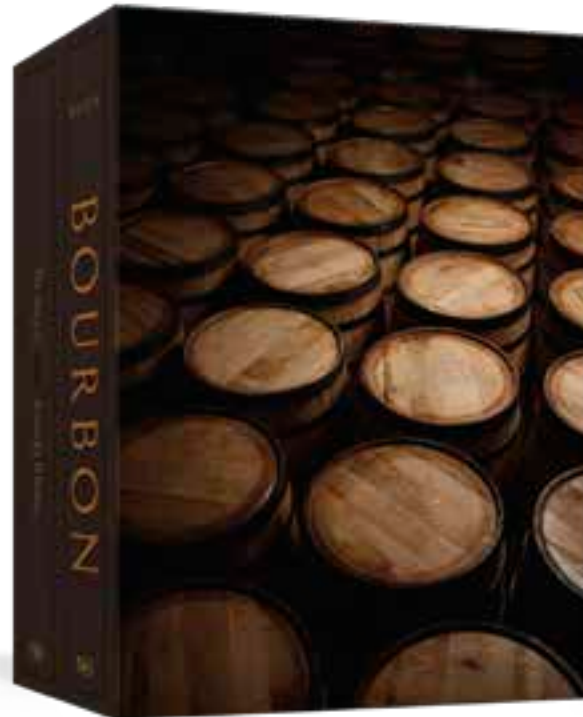


“This book bridges the gap between the bar and the home bar—after all, we all want the same thing in the end: a welcome home, a drink, and a moment of pause.”

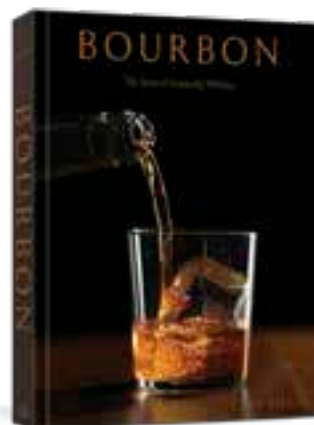


Bourbon

The Story of Kentucky Whiskey



CLAY RISEN, is a reporter at *The New York Times* and the bestselling author of *Single Malt: A Guide to the Whiskies of Scotland*; *American Whiskey*, *Bourbon and Rye: A Guide to the Nation's Favorite Spirit*, and *The Crowded Hour: Theodore Roosevelt, the Rough Riders, and the Dawn of the American Century*. A graduate of the Georgetown School of Foreign Service and the University of Chicago, he grew up in Nashville and now lives in Brooklyn, New York, with his wife and two young children.



A deluxe illustrated history of and guide to Kentucky bourbon, featuring framing-quality distillery maps, historical bottle labels, and more, all in an elegant boxed set with a pull-out drawer.

"Bourbon is not just a very good drink. It is a drink with a story, from a place, with an unbreakable tie to the people and the land that produced it."

Whiskey expert Clay Risen explores the origins, history, and evolution of America's distilling craft and culture in this luxurious boxed set. From boom to bust and back again, Risen tells the engrossing story of Kentucky whiskey, using interviews, photographs, and archival material to illuminate the singular region where bourbon was born. This meticulously researched book details how bourbon is made, how best to enjoy it, and how to build your own, along with profiles of the distilleries and makers that form the landscape of bourbon country.

9781984858276 • 12/7/21
 HC • \$100.00 (CAN \$131.00)
 288 pages • 8 x 10 inches
 125 photographs, 2 maps





“The story of Kentucky whiskey, from its earliest days up through its current boom in the twenty-first century, is a kind of liquid folklore...”



HOME & GARDEN



House Story

Insider Secrets to the Perfect Home Renovation



JASMINE ROTH is the star of HGTV's *Hidden Potential* and *Help! I Wrecked My House*. As the owner of Built Custom Homes, Roth manages residential construction projects in Southern California, and she also sells home goods via her e-commerce site, The Shop by Jasmine Roth. She lives with her family in Los Angeles, California.

The host of HGTV's *Hidden Potential* shows what really goes on behind the scenes of a home renovation, with tips, tricks, and step-by-step instructions on how to achieve a personal home look.

Jasmine Roth, demystifies the home reno (and the home reno show) in *House Story*. As someone without any formal training—she didn't go to design or contractor school—Roth had to learn skills on the job, and has now built and designed hundreds of homes, making her the perfect guide to explain the home renovation process. Here she offers a rare glimpse behind the HGTV curtain, with instructions on how to make television magic a reality at home.

With super-simple advice that takes all the guesswork and stress out of any home project, *House Story* is an irresistible guide for any homeowner, whether undergoing a ground-up renovation or simply sprucing up decor on a rental. Photographed by the popular Dabito—with a huge media presence of his own—*House Story* is a lush exploration of what is possible for a personalized home, whatever the size and budget.

“It’s midnight, and you’re sitting on your kitchen floor surrounded by paint swatches and hardware samples and you’re pulling out your hair over all the decisions and uncertainty, take a deep breath and open up this book. This is the book I needed when I was where you are today, sitting on that kitchen floor. I’ve got you.”

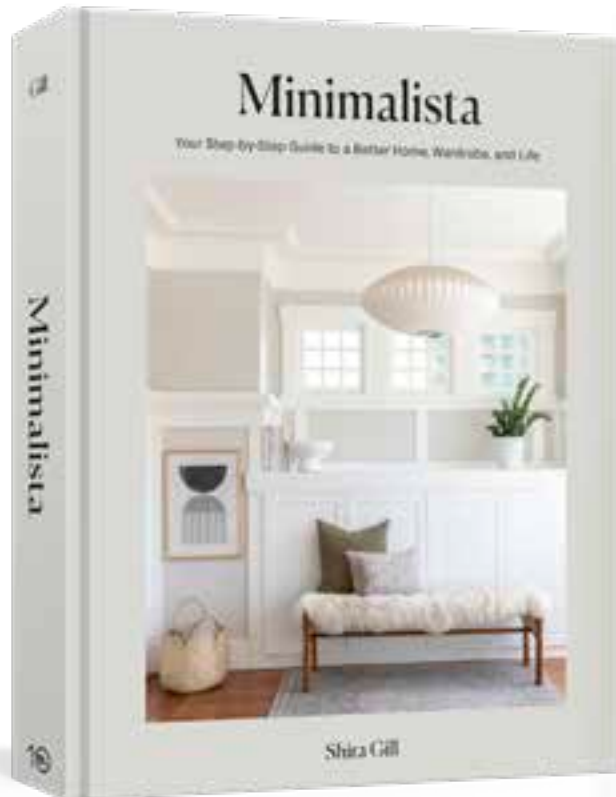
9781984859174 • 9/28/21
HC • \$35.00 (CAN \$47.00)
288 pages • 8 x 10 inches
150 photographs





Minimalista

Your Step-by-Step Guide to a Better Home, Wardrobe, and Life



A visionary home organizing book for elevating personal style by trimming your belongings and transforming your life, one room at a time

As a professional home organizer with clients ranging from students to multi-millionaires, Shira Gill observed that clutter is a universal stress trigger. Over the years she created a decluttering process that can be applied to anyone, regardless of their space or lifestyle, and achieves lasting results. Rather than imposing a lack of substance, Shira's method redefines minimalism as the stage of having the perfect amount of something—and perfectly individualized.

Now, in *Minimalista*, Shira shares her complete toolkit for the first time, using her five key steps: Clarify, Edit, Organize, Elevate, and Maintain, providing a strong foundation for the work ahead. Then comes the hands-on work, choose-your-own-adventure style: knock out a room, or even a single drawer; style a bookshelf; donate a sweater. Broken into small, bite-sized chunks, *Minimalista* makes it clear that everyone has the ability to learn the principles of editing and organization if the process is fun and easy to follow.



SHIRA GILL is the creative force behind Shira Gill Home, a lifestyle brand and popular blog. Her Virtual Closet Makeover Program and Virtual Work Space Makeover Program sell out instantly and have garnered attention from A-list celebrities, Olympic athletes, and tech entrepreneurs. Shira has contributed to national publications including *Real Simple*, *Sunset*, *Goop*, and *Parents*. Her work and home have also been featured in *Apartment Therapy*, *Rue*, *Style Me Pretty*, *My Domaine*, *Domino*, and *Remodelista*. Shira is based in Berkeley, California, and lives in a one-hundred-year-old, twelve-hundred-square-foot bungalow shared with her husband, two daughters, and Mini Australian Shepherd, Patches.

9781984859273 • 10/12/21
HC • \$30.00 (CAN \$40.00)
320 pages • 7 1/4 x 9 1/4 inches
150 photographs





“There’s a common misconception that home organizing is all about label makers and file folders. Here’s a secret: this work is much less about organizing a space and much more about clarifying a vision for your ideal life.”

House Planted

Choosing, Growing, and Styling the Perfect Plants for Your Space



LISA MUÑOZ is an interior plant designer who worked in New York City plant shops before launching Leaf and June, a Brooklyn-based plant design company for residential and commercial spaces as well as editorial features and events. Her passion for visual design is grounded in over fourteen years of experience as a visual effects producer for clients such as MoMA, HBO, and Google. Muñoz earned a certificate in horticulture at the Brooklyn Botanic Garden and her work has been featured on Design*Sponge and in *Vogue*, *Architectural Digest*, and the *New York Times*.

Green up your living space with this bright, fresh, stylish introduction to choosing, caring for, and designing with houseplants.

Indoor plants bring a whole new level of warmth, comfort, and style into a home, whether it's a funky bohemian den, a chic minimalist loft, or a closet-sized rental. In *House Planted*, interior plant designer Lisa Muñoz provides step-by-step and room-by-room guidance for picking the perfect plant for the perfect spot and incorporating plants into indoor decor.

There's information on plants that are hard to kill, hanging plants, succulents, air plants, and more, as well as creative ideas for displaying plants, tips on caring for new leafy friends, and primers on potting and troubleshooting. Casual and easy-going, with attainable styles and simple instructions, this short and sweet book of inspiration is the start of an adventure in better—and greener—living.

9780399580840 • 08/10/21
HC • \$16.99 (CAN \$22.99)
112 pages • 7 x 8 inches
79 photographs

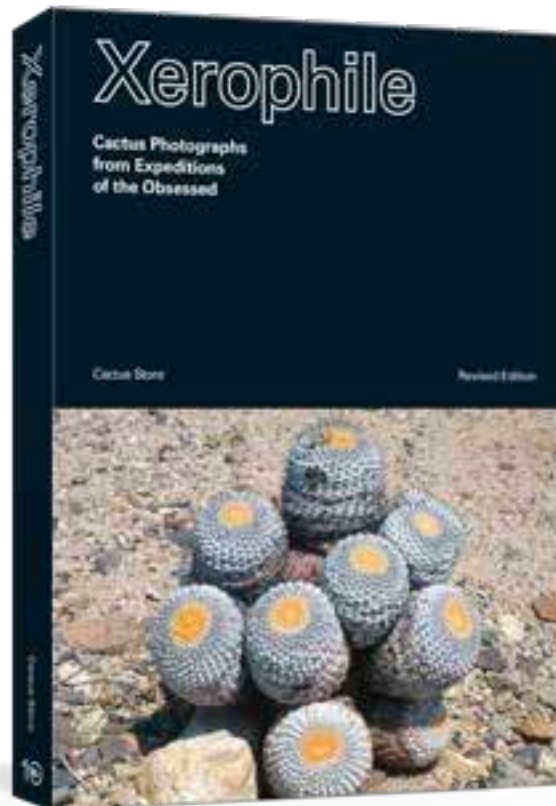


“Once you start surrounding yourself with plants, you won’t be able to stop, because plants just make life better.”



Xerophile, Revised Edition

Cactus Photographs from Expeditions of the Obsessed



An updated edition of the cult classic, featuring stunning archival photographs of hundreds of the rarest and most spectacular plants on Earth, documented in their natural habitats by a global community of cactus aficionados.

A Bolivian cactus smaller than a fingernail; a massive cardon that stands more than seventy feet tall; a warty specimen resembling a large toad; a *Melocactus* that seems as if it is wearing a bristly red hat. Some shrink below ground level to conserve water, others spiral toward the sky, grow along in the sand like snakes, or are draped in flowing white hair.

From the people behind Cactus Store comes *Xerophile*, a photographic collection of these improbable desert wonders in the wild. Drawing on the archives of twenty-five cactus obsessives—from amateur to professional, PhD botanist to banker, art teacher to cancer researcher—this revised edition of *Xerophile* spans eighty years and features new descriptive notes for more than 300 photos, comprising an extraordinary collective body of photographic work that has rarely been seen before.

9781984859341 • 10/26/21
TR • \$40.00 (CAN \$54.00)
352 pages • 7¼ x 10 inches
360 photographs

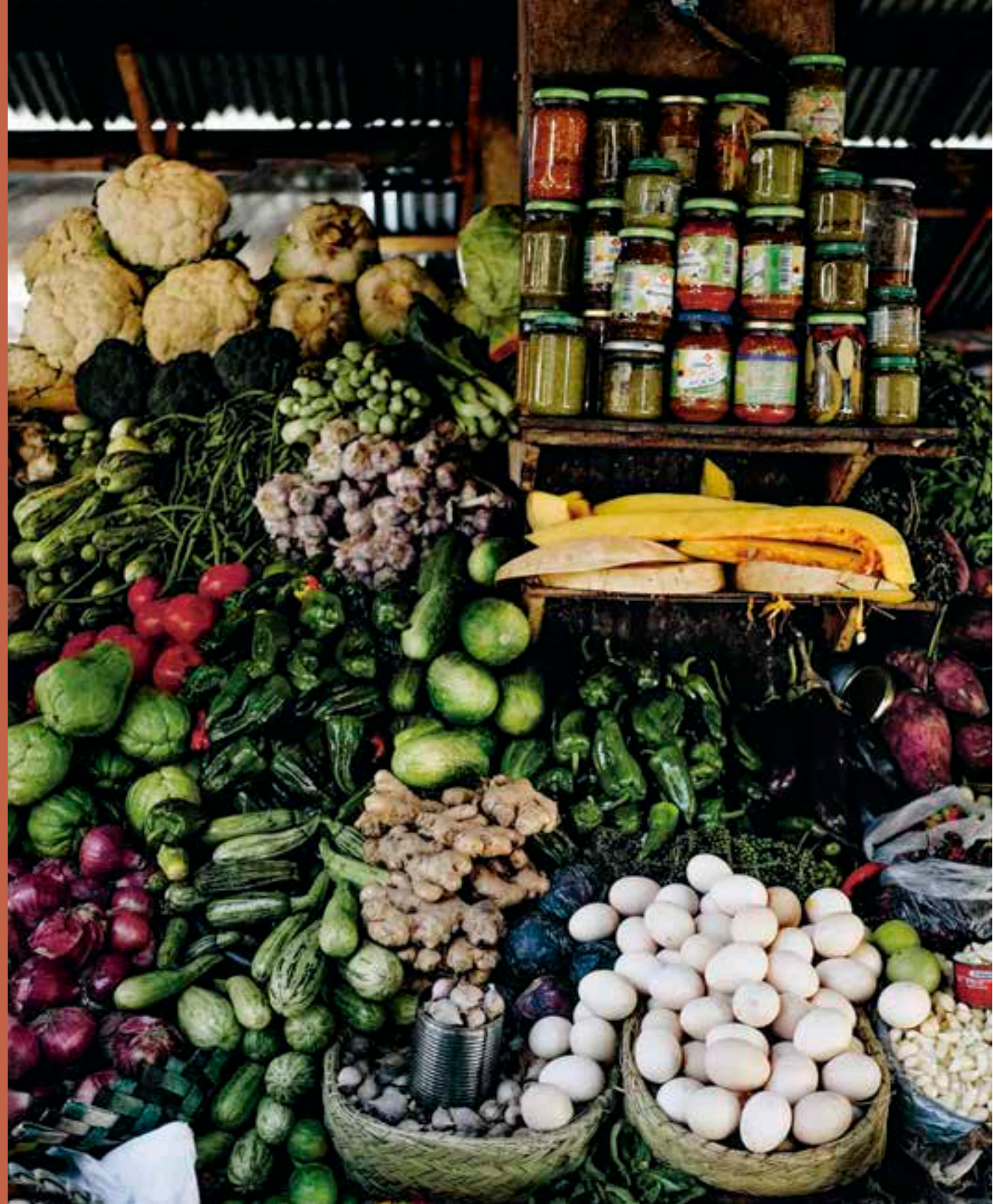


CACTUS STORE is a botanically minded creative collective based in Los Angeles with locations in Los Angeles and New York City. Founded in 2014, Cactus Store mines the cracks between disciplines to help broker and deepen interspecies relationships between plants and people. The group designs botanical garden spaces and greenhouses, produces their own line of gardening clothes and products, and are currently developing a television show about plants. Cactus Store has been featured in the *New Yorker*, *Surface*, *Atlas Obscura*, *Los Angeles Times*, *Gardenista*, *GQ*, *The Selby*, *Apartment Therapy*, and more.

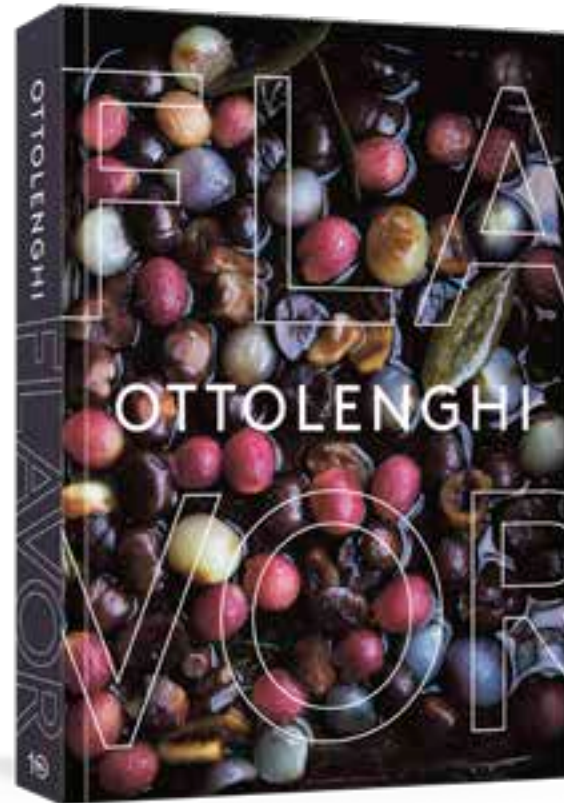
“A catalogue of wonders that most of us will never get to see in person.” —*New Yorker*



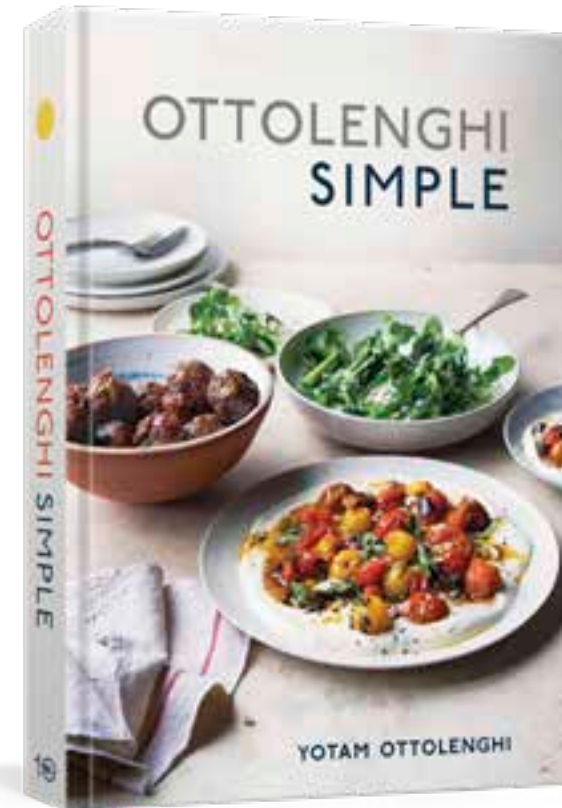
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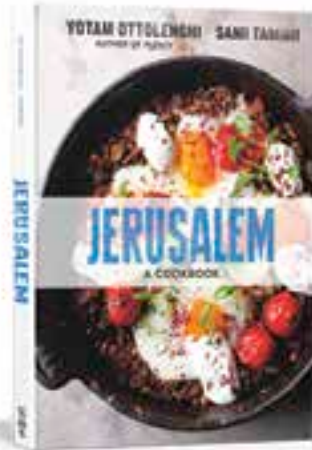
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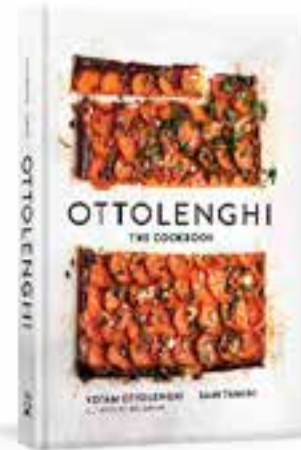
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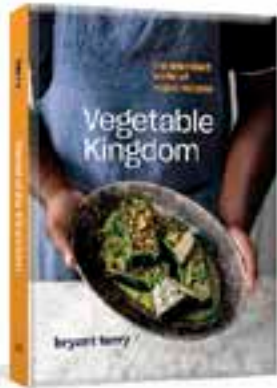
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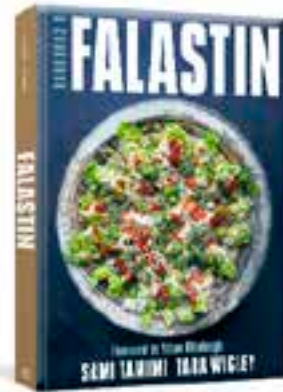
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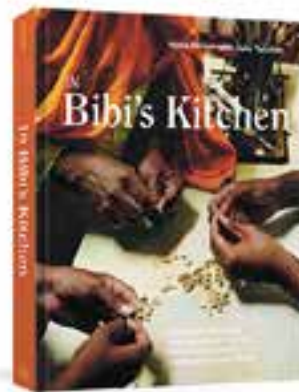
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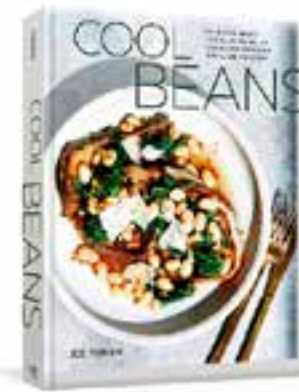
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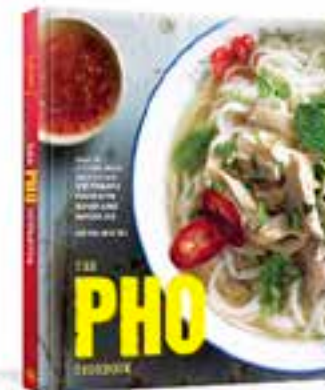
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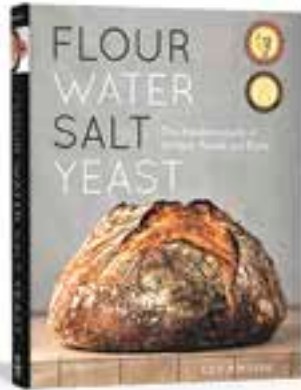
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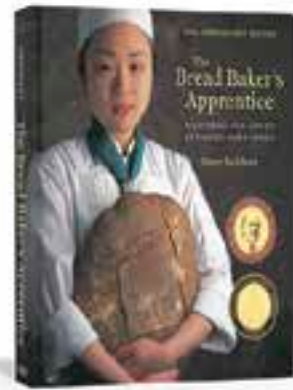
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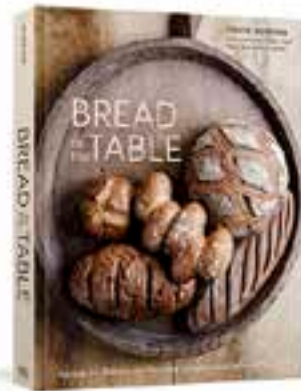
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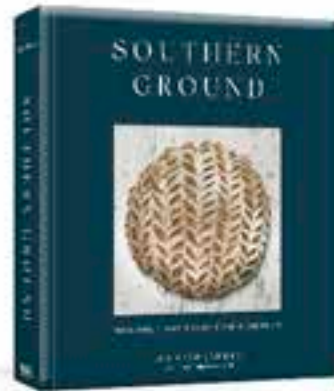
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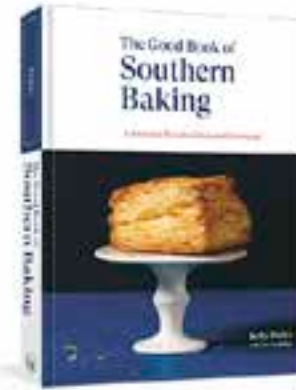
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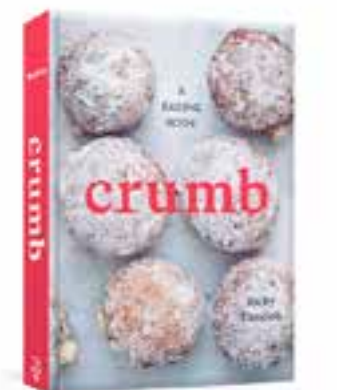
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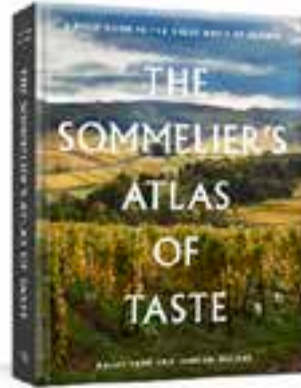
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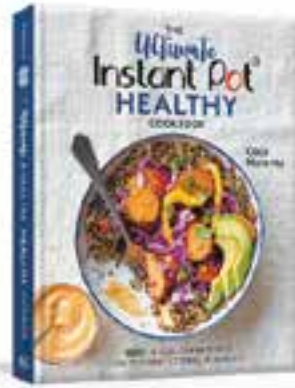
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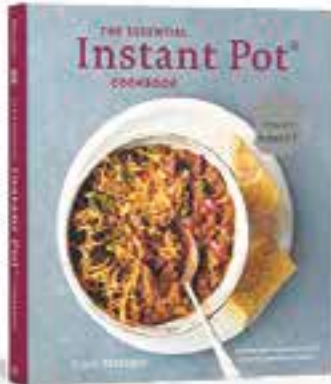
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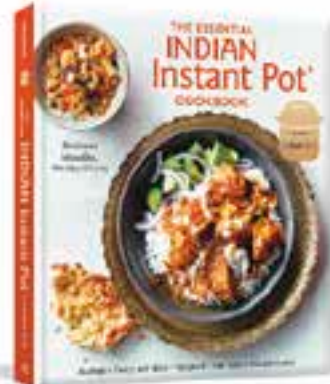
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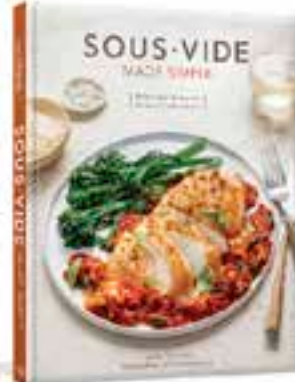
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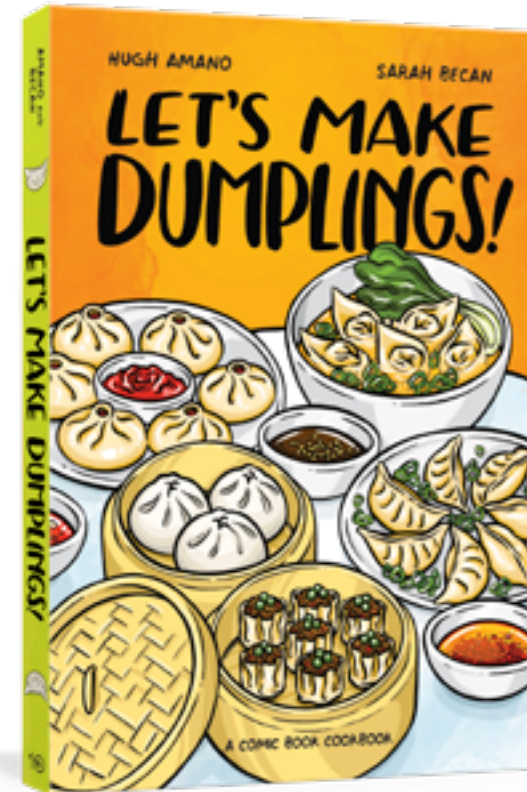
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Comic Book Cookbooks

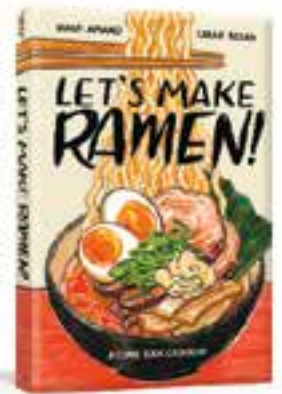


9781984858757 • 06/22/21
TR • \$19.99 (CAN \$25.99)
208 pages • 7 x 10 inches



Let's Make Dumplings!

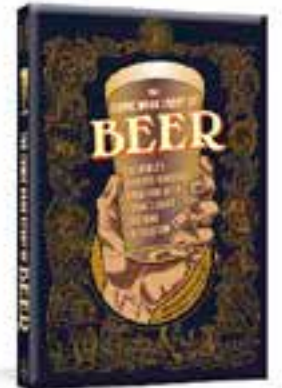
An accessible and easy-to-follow comic book cookbook for bringing Asian dumplings into the home kitchen, with recipes for savory and sweet dumplings, dipping sauces, riffs, and more—from the authors of *Let's Make Ramen!*



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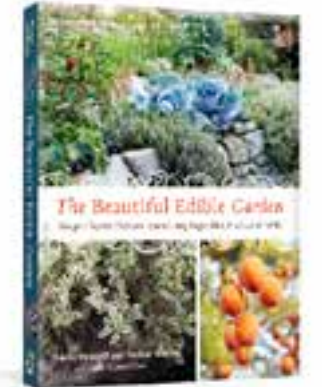
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