



FOOD & DRINK
HOME & GARDEN
SPRING 2024



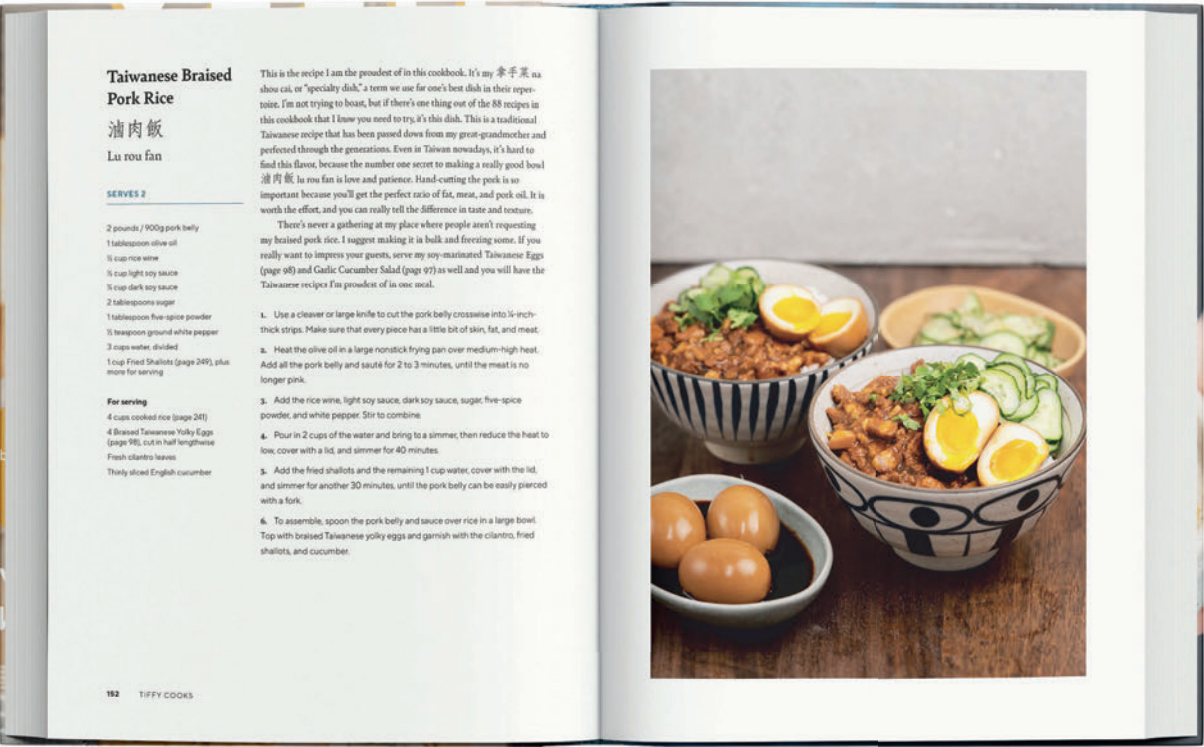
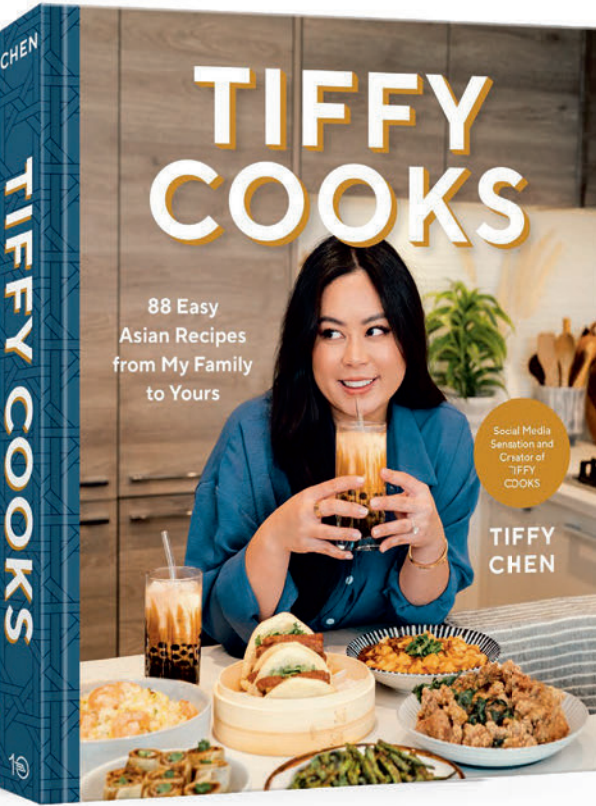
TEN SPEED PRESS



FOOD & DRINK

Tiffany Cooks

88 Easy Asian Recipes from My Family to Yours



TIFFANY CHEN was born and raised in Taiwan. As a teenager, she immigrated with her family to Canada. She turned her passion project of cooking and sharing food videos and stories into a widely successful online platform with her immensely popular TikTok, *Tiffany Cooks*, featuring her signature easy-to-make Asian recipes. Tiffany lives in Vancouver with her family, her husband, Dom, and their cats, Panthy and Stormy.

The wildly popular blogger and TikTok sensation behind *Tiffany Cooks* shares 88 of her favorite easy, everyday, family-style recipes from across Asia.

Tiffany Chen started blogging about food and recipes after learning to cook from her mother and grandmother. In her debut cookbook, Tiffany shares memories and recipes shaped by growing up in Taiwan—a country with rich culture, diverse cuisines, and some of the best street food in the world—along with beloved family recipes and unique dishes inspired by her travels across Southeast Asia. With 88 (a very lucky number in Chinese culture) flavor-packed recipes, Tiffany offers her favorite quick-and-easy everyday dishes, like a classic Taiwanese Breakfast Sandwich and her grandmother’s Sesame Chicken Rice. Also included are family-style dishes to pass around and enjoy, from Drunken Chicken and Braised Five-Spice Beef to Garlic and Scallion Lobster and Braised Sticky Pork Belly. With gorgeous step-by-step photography and heartwarming stories about her travels, *Tiffany Cooks* celebrates Asian food and family in this must-make collection of go-to, easy recipes.

9781984861290 • 02/27/2024
HC • \$30.00 US
272 pages • 8 x 10 inches
100 photographs





“As we take this culinary journey together, you will find my personal stories tied to authentic recipes from my culture, as well as dishes updated with my own twists.”



Noodles, Rice, and Everything Spice

A Thai Comic Book Cookbook



An approachable, fun comic book cookbook tour of Thai culture and cuisine with 50 recipes and stories from the country's main culinary regions.

Noodles, Rice, and Everything Spice combines easy-to-follow comic book panels with pops of vibrant photos to perfectly capture the bright, colorful flavors and ingredients that are crucial to Thai cuisine. With recipes divided into six delectable sections for any meal or mood of the day, discover how to make world-class snacks and starters such as Som Tum (papaya salad) and Satay Gai (grilled chicken skewers), or iconic noodle dishes such as Khao Soi (coconut curry noodle soup) and Pad Khee Mao (drunken noodles), as well as some lesser-known regional favorites to pair with rice such as Pad Sator (stir-fried bitter beans) from the south and Nam Phrik Ong (spicy pork and tomato chile dip) from the north. The book also teaches helpful cooking and preparation techniques such as how to properly grate a papaya, make sticky rice in the microwave, fry an egg to crispy perfection, and more. In celebration of the warm, welcoming spirit of Thailand, *Noodles, Rice, and Everything Spice* shares the secrets to making these dynamic Thai dishes at home, whether as a quick one-plate meal or a showstopping spread of dishes for enjoying communally.

9781984861603 • 04/16/2024
TR • \$22.99 US (\$30.99 CAN)
208 pages • 7 x 10 inches
Fully Illustrated



MALLIKA KAUPPINEN grew up in a remote area of southern Thailand where cooking was a huge part of her life. She now teaches Finnish and Thai online and has founded her own education company.

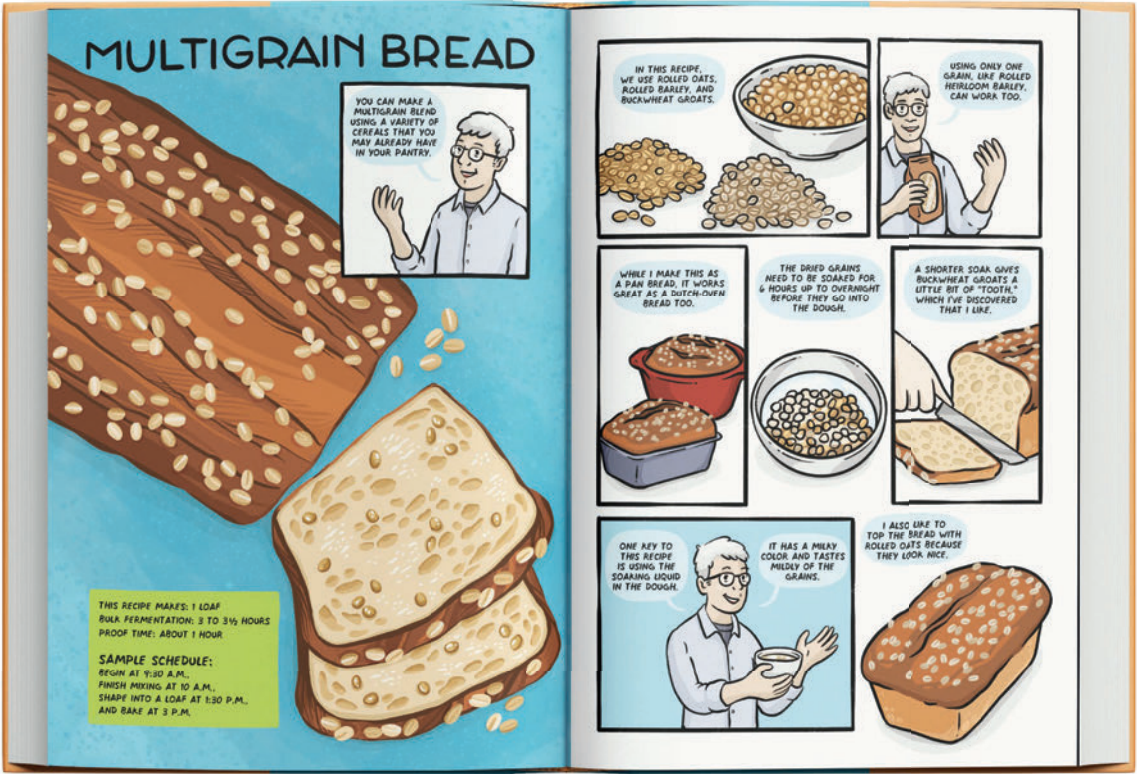
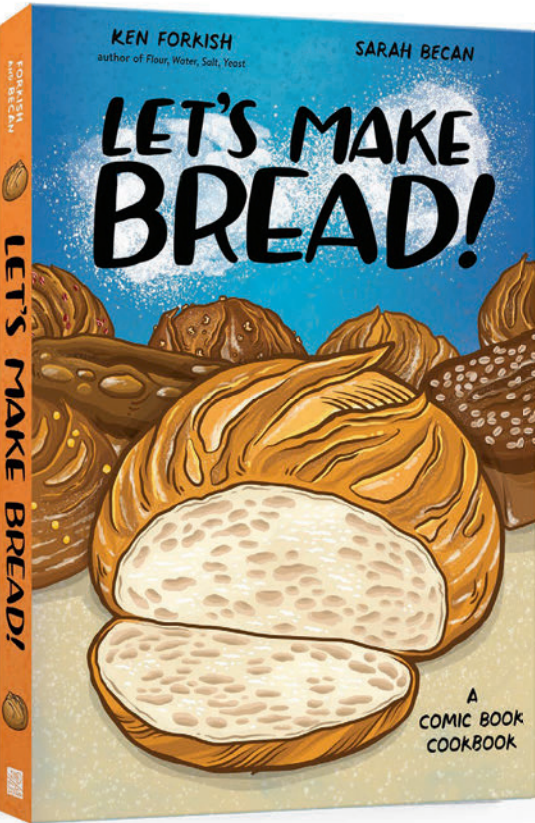


CHRISTINA DE WITTE, also known by her illustrator alias chrostin, is a Thai Belgian cartoonist and the author of *The Ultimate Survival Guide to Being a Girl*.



Let's Make Bread!

A Comic Book Cookbook



An accessible and easy-to-follow comic book cookbook for baking delicious breads, featuring a basic universal method, guidelines for maintaining a sourdough starter, and recipes for classic loaves and fun new riffs, from the author of *Flour Water Salt Yeast*.

New York Times bestselling and award-winning author Ken Forkish adapts his sage bread baking tips and recipes from *Evolutions in Bread* and *Flour, Water, Salt, Yeast* for the fun, full-color comic book cookbook format. With comics artist Sarah Becan's lively illustrations, *Let's Make Bread!* invites readers to embark on the journey of making bread with a visual twist. Forkish and Becan provide valuable tips for the first-time breadmaker, from the necessary equipment and ingredients to the basic eight-step bread method. They explain how to start, feed, maintain, and share a sourdough starter and include valuable troubleshooting tips for temperature, dough texture, proofing, and more. They also present 17 gold-standard recipes for classic and customizable loaves, including The Saturday Bread, The Standard, Corn Kernel Bread, Raisin-Pecan Bread, and more. Pairing foolproof techniques and recipes with an exciting and inviting comic format, *Let's Make Bread!* is an enjoyable guide to making a perfect loaf at home.



KEN FORKISH is the founder of Ken's Artisan Pizza and Ken's Artisan Bakery. He trained at the San Francisco Baking Institute, the CIA Greystone, Toscana Saporita in Italy, and l'Institut Paul Bocuse in France. He is the bestselling author of *The Elements of Pizza* and *Flour Water Salt Yeast*, which won both a James Beard and IACP award.



SARAH BECAN is a comics artist, author, illustrator, and designer based in Chicago, and the creator of *I Think You're Sauceome*, a food-centric autobiographical webcomic. She illustrated the cookbook *The Adventures of Fat Rice* and is the coauthor and illustrator of *Let's Make Ramen!* and *Let's Make Dumplings!* Her work has appeared in various publications, including *Saveur*, *Eater*, *Organic Life*, *StarChefs*, and *Tasting Table*.

9781984860873 • 06/18/2024
TR • \$22.00 US (\$29.99 CAN)
160 pages • 7 x 10 inches
Fully Illustrated



ALSO BY KEN FORKISH

**FLOUR WATER
SALT YEAST**
9781607742739



**THE ELEMENTS
OF PIZZA**
9781607748380



**EVOLUTIONS
IN BREAD**
9781984860378





Vegan Mob

Vegan BBQ and Soul Food



TORIANO GORDON is the chef and owner of Vegan Mob, an Oakland vegan soul food and BBQ restaurant. Born and raised in San Francisco, Toriano discovered a love of cooking from hanging around his grandfather's restaurants, mother's, grandmother's, and great aunt's kitchens. Vegan Mob has been covered in *Eater*, *USA Today*, *Bon Appétit*, and *Food & Wine*.

KORSHA WILSON is a food writer and podcast host living in the New York City area. She has written for the *New York Times*, *Saveur*, *Food & Wine*, the *New Yorker*, *Eater*, and more.

Discover more than 80 recipes for mouthwatering plant-based fusion food from the cult favorite Oakland BBQ joint Vegan Mob.

Toriano Gordon, the chef behind Vegan Mob, grew up sharing soul food with his family and friends. When he began eating vegan to improve his health, he was nostalgic for those childhood flavors, so he spent hours painstakingly recreating them from scratch. His innovative dishes became the backbone of Vegan Mob, a Bay Area original that draws in vegans and carnivores alike. In his first cookbook, he shares all-new recipes as well as favorites from the restaurant like Smoked Vegan Brisket, Smackaroni and Cheese, and Mobba'Q Baked Beans. In an homage to his youth in the Fillmoe (not Fillmore) and his San Francisco communities, Toriano draws inspiration from a multitude of cuisines with recipes like La La Lumpia, Mafia Mobsta Noodles aka Garlic Noodles, and Mob Taco Bowl. *Vegan Mob* also takes you out of the kitchen and into Toriano's life, highlighting his many family connections to the Bay Area and to Bay Area rap and music. With inspirational advice, vibrant photographs, and tons of energy, *Vegan Mob* is an invitation for everyone to come to the table and enjoy a meal together.

9781984859969 • 02/27/2024
HC • \$30.00 US (\$39.99 CAN)
240 pages • 8 x 9 1/2 inches
80 photographs



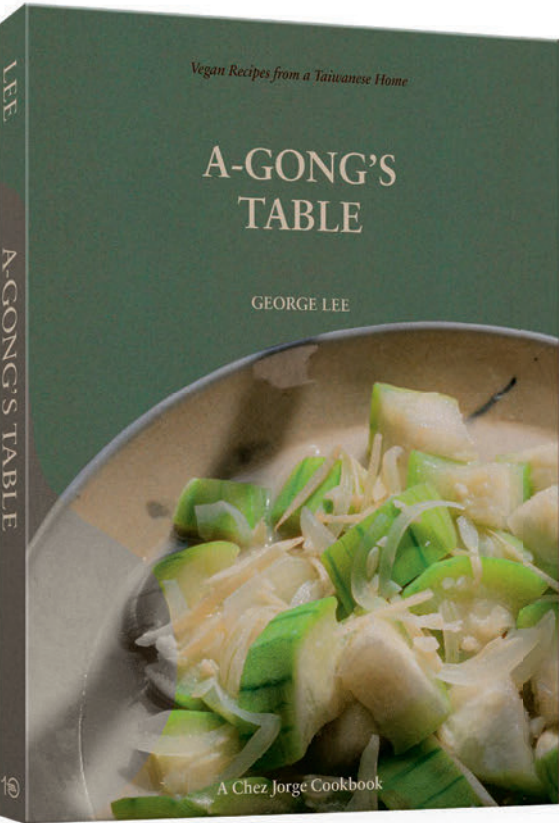


“Vegan Mob comprises all of the things that inspire me; a love of my city, a love of hip-hop, and of course, a love of good-ass food.”



A-Gong's Table

Vegan Recipes from a Taiwanese Home (A Chez Jorge Cookbook)



GEORGE LEE is a cook and writer based in Taipei, and raised in Tamsui, Taiwan. He shares his food and stories on his blog Chez Jorge. He is a graduate of Le Cordon Bleu Paris and a student at University of California, Berkeley.

A stunning collection of food through the memories of family and of home: over 90 plant-based recipes from George Lee, the creator of Chez Jorge, with Laurent Hsia's images of Taiwan.

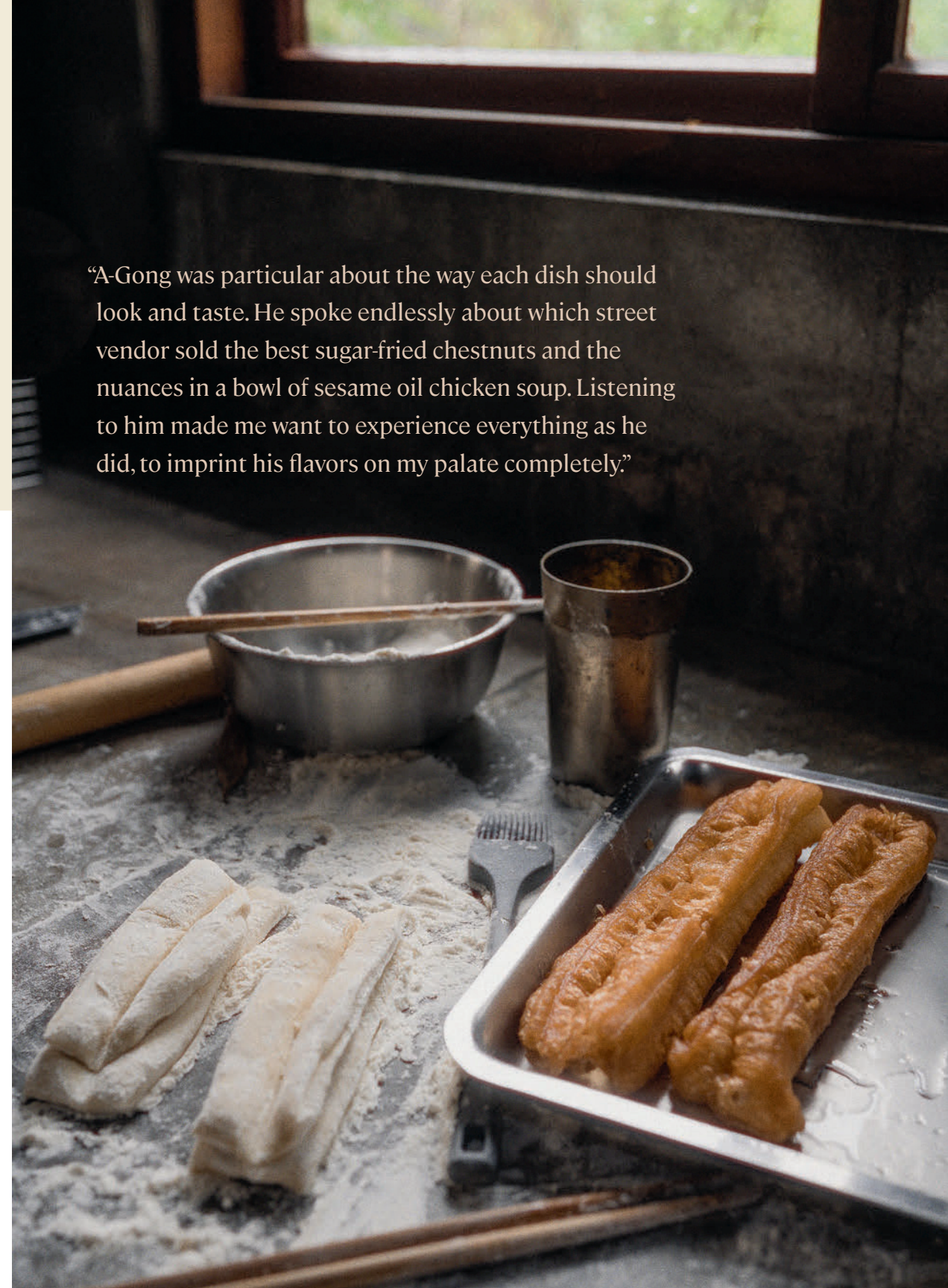
George Lee grew up with his A-Gong (grandfather) in the quiet refuge of Tamsui, Taiwan. He took part in the myriad Taiwanese food traditions his A-Gong nurtured, until he was 17, when his A-Gong passed. In observation of the death, he and his family undertook a set of Buddhist funeral customs and abstained from eating meat. For a 100 days, they ate at the monastery, and the nuns there taught him to cook. Years later, he revisits the lessons and pieces them together with the story of his family's cooking. Recipes include Han-tsî-bê, an everyday breakfast congee floating with fist-sized chunks of golden sweet potatoes; Tshài-póo, crunchy strips of sun-dried daikon radish that salt the air for a few days in January; and Sòo-lóo-prŋg, a meatless rendition of the hand-cut pork bits his mom braised in soy sauce and ladled over rice. While writing this book, George wandered all over Taiwan with his friend Laurent Hsia, who took photos along the way. Together, they sought out the foods and places tied to their memories growing up. *A-Gong's Table* follows the rhythm of their footsteps: a pulse that takes you quietly through the book and through Taiwan, from morning to night.

9781984861276 • 04/30/2024
TR • \$28.00 US (\$37.99 CAN)
272 pages • 7 ½ x 10 inches
100 photographs



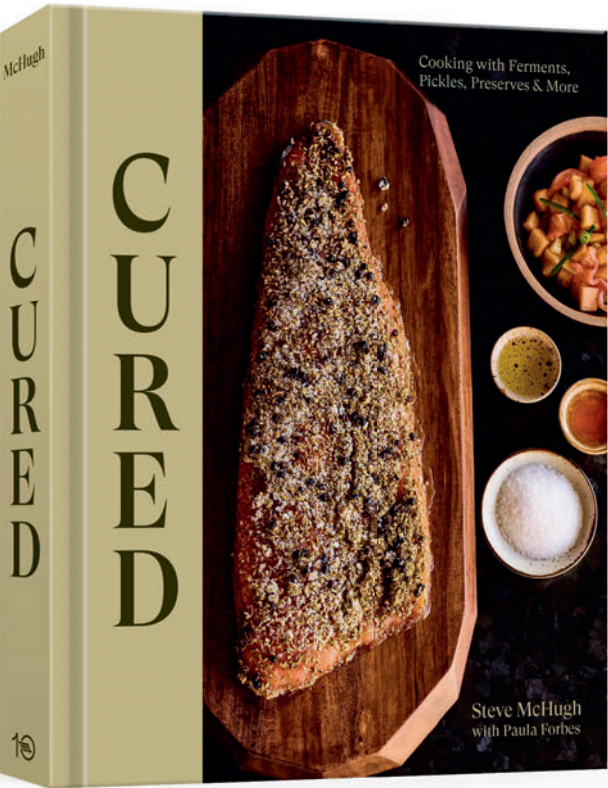


“A-Gong was particular about the way each dish should look and taste. He spoke endlessly about which street vendor sold the best sugar-fried chestnuts and the nuances in a bowl of sesame oil chicken soup. Listening to him made me want to experience everything as he did, to imprint his flavors on my palate completely.”



Cured

Cooking with Ferments, Pickles, Preserves & More



STEVE McHUGH is a six-time James Beard Award—nominated chef based in San Antonio. His first restaurant, Cured, opened its doors to guests in December 2013, and since then has been joined by Landrace in San Antonio and Luminaire and Las Bis in Austin. He grew up on a farm in southern Wisconsin and spent the early part of his career in New Orleans, before he and his wife, Sylvia, settled in San Antonio.

PAULA FORBES is a journalist, cookbook author and critic; her work has appeared in *Texas Monthly*, *GQ*, *Food & Wine*, *Bon Appetit*, and more. She was integral to a cult favorite food Aughts website, *Eat Me Daily*, and has also served as an editor for *Eater* and *Epicurious*. She shares cookbook criticism, news, and ephemera in her IACP award-winning newsletter, *Stained Page News*, and is the author of *The Austin Cookbook: Recipes and Stories from Deep in the Heart of Texas*.

Boost the flavor of any meal with this definitive guide on cooking with pickles, jams, preserves, sauces, and more—whether making them from scratch or using store-bought ingredients—featuring 150+ recipes for everything from quick weeknight meals to Sunday suppers.

The secret to six-time James Beard Award–nominated chef Steve McHugh’s success comes down to one word: curing. To cure something is to transform it, allowing it to emerge as something new. Steve himself was transformed after battling lymphoma when he was just 33; he came through that experience wanting to prolong moments of joy in everyday life. That philosophy extends to how he approaches food and cooking, sourcing the best ingredients when they are at their peak and then preserving them to enjoy later. He intensifies their flavors, changing them into charcuterie, pickles, mustards, and more, making his seasonal favorites available year-round. Whether a beginner or seasoned preserver, discover how to make preserved lemons, then use them in a bright, beautiful bowl of Israeli Couscous with Preserved Lemon, Bacon, and Greens. Learn to use sugar as a curing method to make Cherry Orange Marmalade, then use it later in the week to make a Mix-and-Match Jam Cocktail. Whether you make your own preserves or want to use what you already have, these 150+ recipes will become hundreds as you start to mix and match the ingredients.

9781984861467 • 03/26/2024
HC • \$37.50 US (\$50.00 CAN)
352 pages • 7 7/8 x 9 1/4 inches
150 photographs



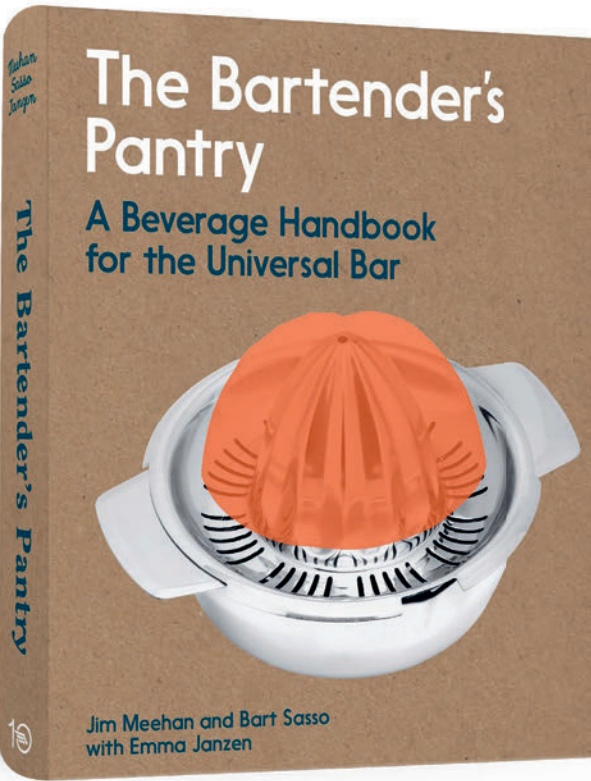


“Preserved foods are unlike any other ingredient: they’re magic dust, special sauce, secret weapons.”



The Bartender's Pantry

A Beverage Handbook for the Universal Bar



9781984858672 • 05/14/2024
TR • \$35.00 US (\$48.00 CAN)
384 pages • 6 1/4 x 7 3/4 inches
60 photographs, 50 illustrations



ALSO BY JIM MEEHAN
MEEHAN'S BARTENDER
MANUAL
9781607748625



The first all-inclusive guide to cocktail mixers, with more than 100 recipes, from the James Beard Award-winning author of *Meehan's Bartender Manual*.

Jim Meehan's achievements as a pioneering bartender in New York City helped pave the path for this generation's craft cocktail industry. Here, he's partnered with artist and designer Bart Sasso and journalist Emma Janzen on an advanced handbook focused on the zero-proof components of cocktails. *The Bartender's Pantry* includes overviews of 10 categories of ingredients—sugars; spices; dairy; grains; and nuts; fruits; vegetables, flowers, and herbs; coffee; tea; soda and mineral water; and ferments—that cover each subject's modern history in drinks before suggesting sourcing and service insights from experts in each field. Recipes for traditional beverages and novel mixed drink components like horchata, matcha, Turkish coffee, sorrel, kvass and iced cream are followed by over 50 cocktails than feature them, including modern classics like the Gin Basil Smash, Earl Grey MarTEAni and Penicillin. *The Bartender's Pantry* is an indispensable handbook for hospitality professionals, curious cooks, and anyone interested in how novel and traditional global beverages are connected to international foodways and our well-being itself.



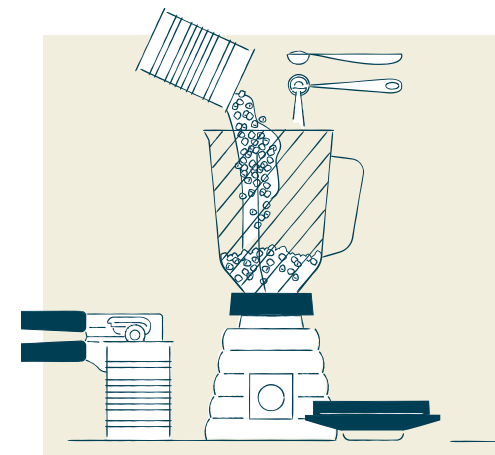
JIM MEEHAN'S career spans more than two decades from Madison, Wisconsin, to New York City to Portland, Oregon, where he writes and works with hospitality clients, spirits companies, and product partners through his consultancy Mixography Inc. Jim authored the Tales of the Cocktail Spirit Award-winning *The PDT Cocktail Book* and the James Beard Award-winning *Meehan's Bartender Manual*.

BART SASSO is a multidisciplinary creative whose agency, Sasso & Co, develops identity, branding, packaging, and commercial art for companies like Tip Top Cocktails, Schenker Beer Company, and more. Sasso is also a partner and the creative director of Ticonderoga Club, a critically acclaimed, genre-defying tavern in Atlanta, Georgia.

EMMA JANZEN is an award-winning journalist who writes about spirits and cocktails for outlets including the *New York Times*, PUNCH, Eater, and more. She coauthored *The Way of the Cocktail* with Julia Momosé and *The Bartender's Manifesto* with Toby Maloney; authored *Mezcal: The History, Craft & Cocktails of the World's Ultimate Artisanal Spirit*. She is currently the drinkways editor for Good Beer Hunting.



“The axis for this new era of bartending isn’t just centered around the base spirits, bitters and liqueurs. It has expanded to include the mixers, too.”



The Scarr’s Pizza Cookbook

New York–Style Pizza for Everybody: A Cookbook



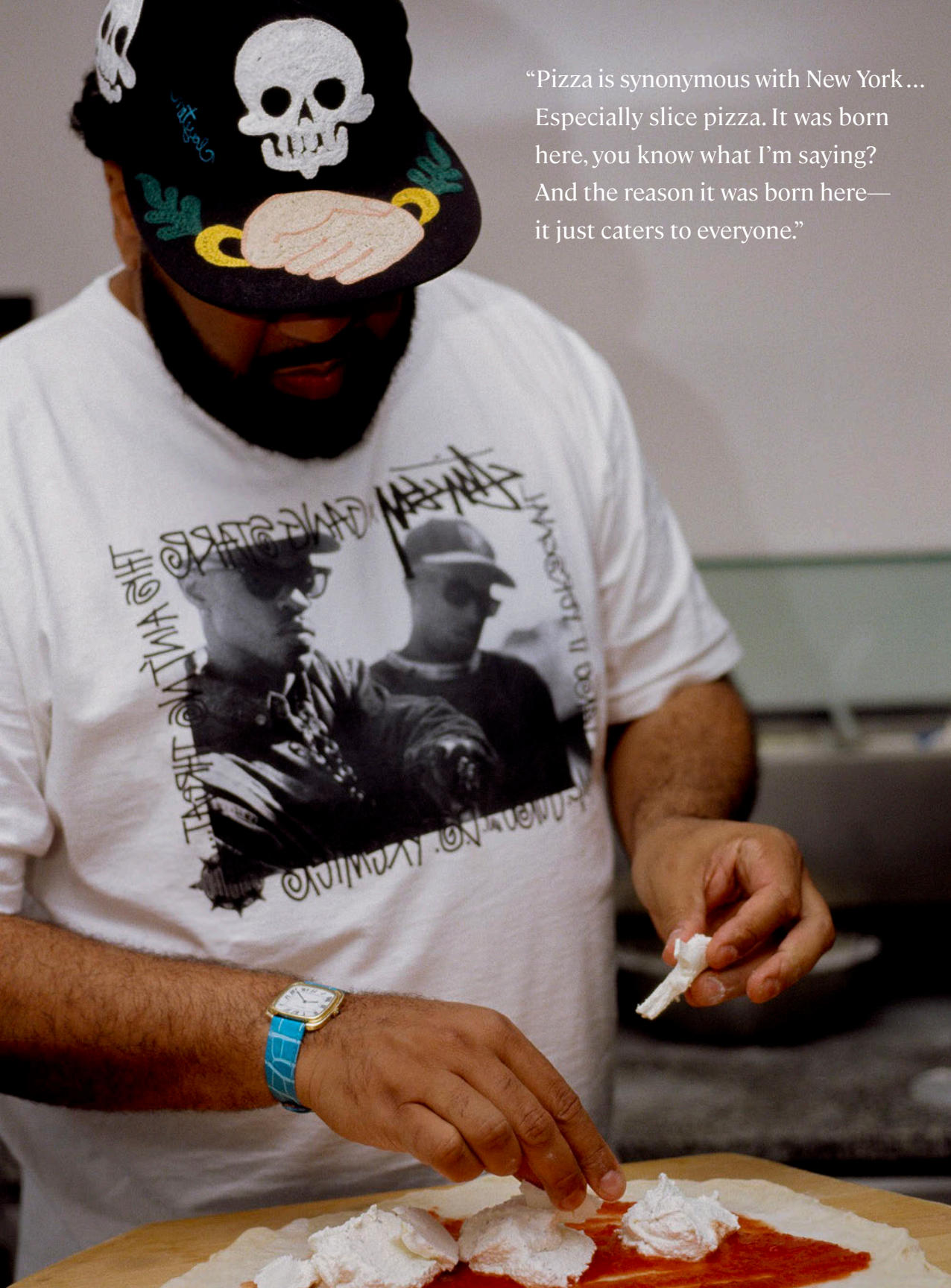
SCARR PIMENTEL, born and raised in Manhattan, grew up surrounded by family and friends in the food industry, which inspired his love for restaurants. After working in various spots downtown, Scarr opened Scarr’s Pizza on the border between Chinatown and the Lower East Side in 2016. With a focus on all-natural and organic ingredients, Scarr’s Pizza is committed to creating high-quality products for the community and beyond.

Learn to make New York—style pizza for everyone using all-natural and organic ingredients with 30 recipes, step-by-step photos, and collages of everyday living from retro-style pizza parlor Scarr’s Pizza.

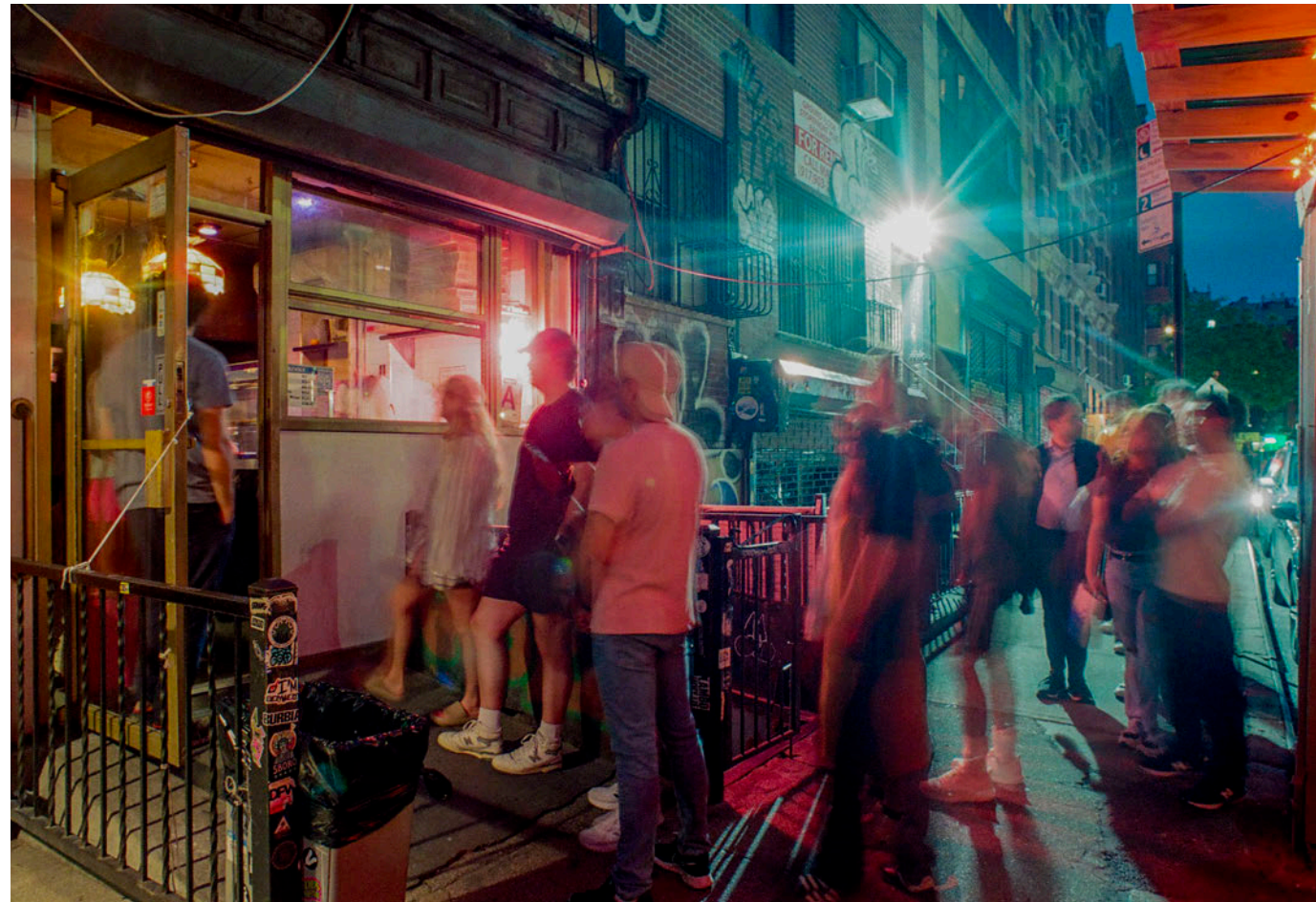
After working at some of New York’s most iconic pizzerias and restaurants, Scarr Pimentel opened Scarr’s Pizza to put his own healthy spin on the classic New York–style pizza slice. Now, in his debut cookbook, he shares his ethos alongside the techniques and recipes you need to make great pizza at home. Starting with round and square variations of his dough that include the famous freshly milled grains—recommended, but not required—Scarr breaks down the anatomy of his famous pies. Learn the tips and tricks to mill your own flour, source the freshest ingredients, and make the best tasting sauce and toppings, all while being guided by Scarr’s unfussy, encouraging voice. Recreate your favorites from Scarr’s Pizza plus some new items, including pizza pies like Original, Marinara, and Hotboi; extras like Calzones, Vegan Garlic Knots, and Meatball Parm; and cocktails like Guava Margarita and Vegan Piña Colada.

9781984861443 • 04/30/2024
HC • \$30.00 US (\$39.99 CAN)
224 pages • 7 3/4 x 9 1/4 inches
150–200 photographs

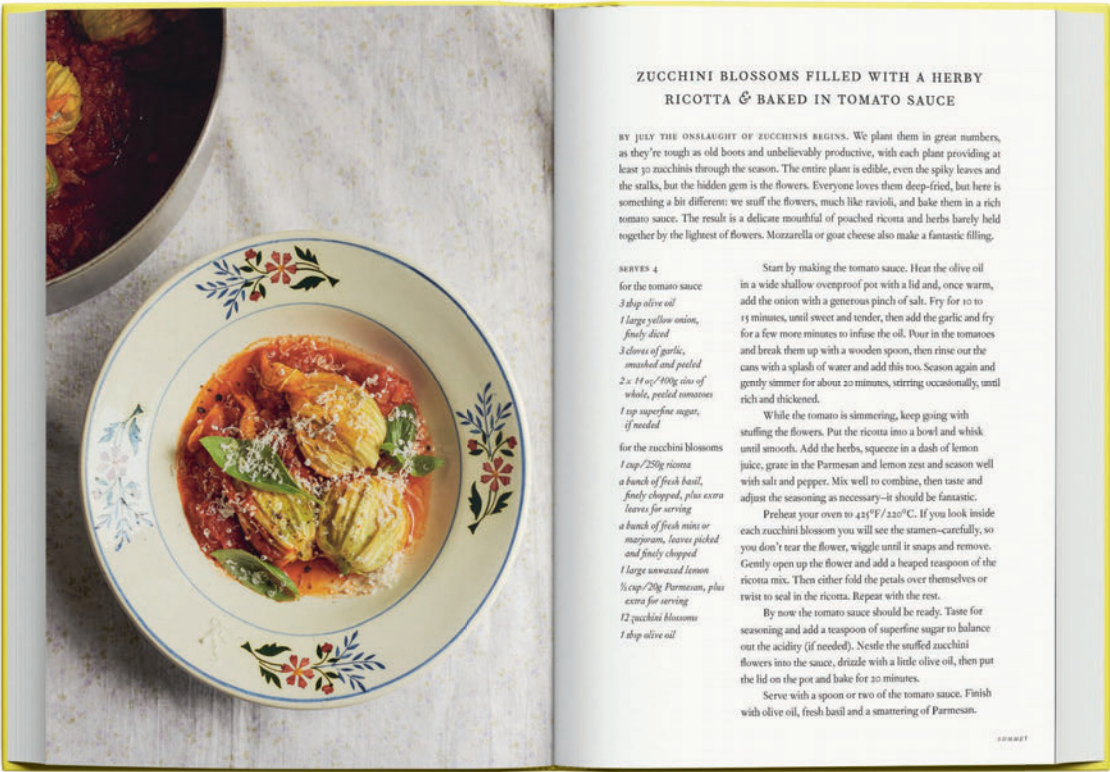
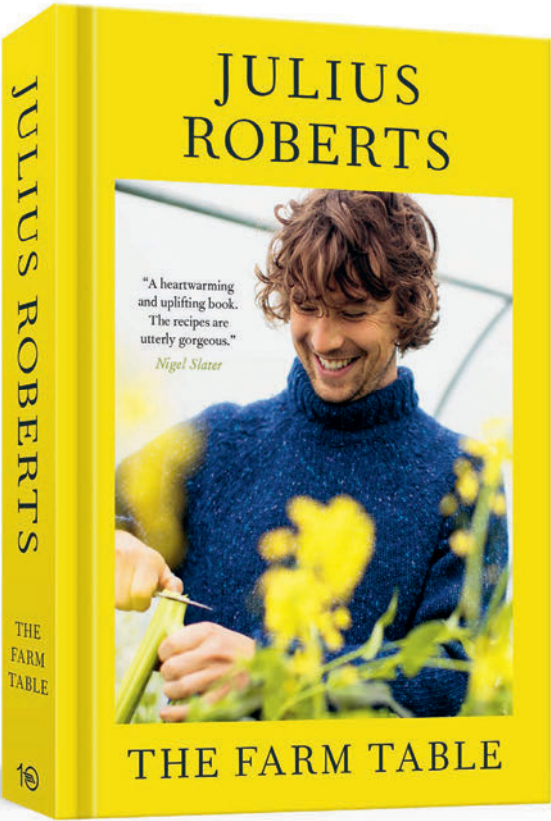




“Pizza is synonymous with New York...
Especially slice pizza. It was born
here, you know what I’m saying?
And the reason it was born here—
it just caters to everyone.”



The Farm Table



JULIUS ROBERTS is a first-generation farmer and restaurant-trained chef with a story that started in the kitchen of award-winning London restaurant Noble Rot. Inspired by the seasonal ethos and stunning produce of the suppliers who delivered to the restaurant each morning, he left the city on a mission to reconnect with nature and live a self-sufficient life in the countryside. There began a wonderful journey of learning, animal husbandry, and foraging and growing his own food on a small farm in Dorset. Starring in *A Taste of the Country* on Channel 5 in the UK and now with his first book, *The Farm Table*, Julius shares recipes and stories inspired by his life on the farm.

Enjoy the comforts of the English countryside with 100 seasonal recipes to savor throughout the year and thoughtful essays about living farm-to-table—from British chef-turned-farmer Julius Roberts.

Professionally trained chef Julius Roberts left a busy and frantic London restaurant life to pursue his dream of living sustainably on a small farm in the English countryside. *The Farm Table* transports us to his farmstead, taking us through a calendar year with diary entries and images grounded in the natural world. Broken into sections based on the season, *The Farm Table* encourages cooking with seasonality in mind through scrumptious recipes to inspire joy and confidence in the kitchen, including dishes like Roast Pumpkin, Buffalo Mozzarella, Sage, and Hazelnuts; Chicken and Ricotta Meatballs in Broth with Orzo, Crème Fraîche, and Dill; Zucchini Frittata with Goat Cheese, Lemon, and Mint; Apricot Tarte Tartin. Combining honest tales of country living, delicious home-cooked recipes, and stunning photography of the Dorset countryside and coast, *The Farm Table* encourages us to embrace a slower pace, take inspiration and delight from nature, and always gather around the table to enjoy the journey.

9781984862662 • 02/13/2024
HC • \$35.00 US (\$48.00 CAN)
320 pages • 7 x 10 inches
200 photographs



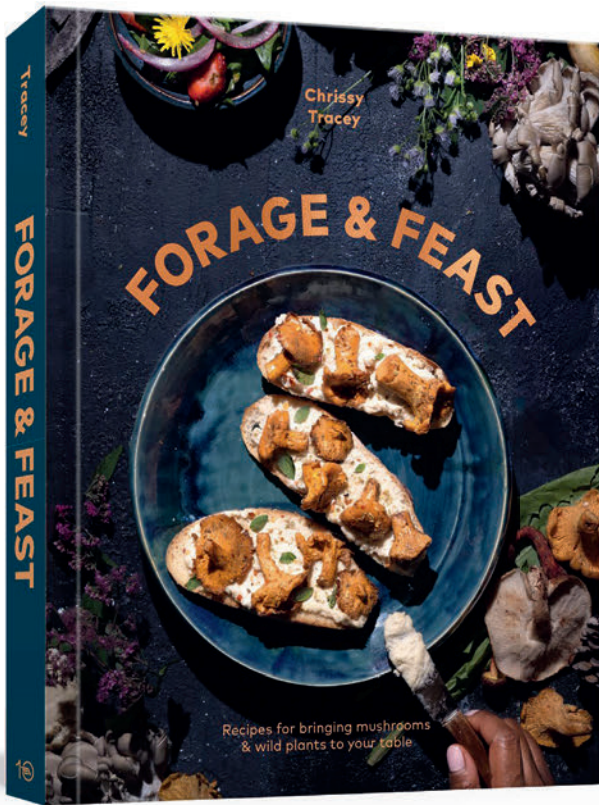


“All this farming is, of course, underpinned by a great love of food. Throughout my journey, cooking has been at the core of it all; it is how I interact with the world, my way of sharing and giving.”



Forage & Feast

Recipes for Bringing Mushrooms & Wild Plants to Your Table



CHRISSY TRACEY is a first-generation Jamaican American vegan chef, artist, forager, YouTuber, and entrepreneur in the food and wellness space. She is the first vegan chef to be featured on *Bon Appétit's Test Kitchen* YouTube series and has been featured in the magazine. Her recipes and work have been featured in *Epicurious*, *Farm Sanctuary*, *VegNews*, and the *Vegan Review*. She has also been showcased on the *Bon Appétit Food People* podcast and NPR's *Seasoned*. Tracey was listed in *Connecticut Magazine's* 40 Under 40 and made a name for herself while working as a vegan pizza chef in New Haven, a city known all over the world for its pizza. She currently runs a Connecticut-based catering company that specializes in curating unique plant-based culinary events.

Explore the bounty of the natural world through 85 vegan recipes featuring foraged ingredients.

In *Forage & Feast*, experienced forager and chef Chrissy Tracey takes you on a journey to discover and collect plants and fungi. Use the identification guides and nature photographs to help you forage, then cook your way through fall, winter, spring, and summer with recipes featuring the wild ingredients. No matter where you live, you'll be able to find recipe inspiration and universally useful foraging advice. From urban magnolia blooms and easy-to-find dandelions to golden chanterelles and sweet pawpaws, Chrissy shows you how to transform nature's treasures into vegan recipes everyone will love. Discover mouthwatering dishes like: Morel "Fried Chicken" Bites with Dandelion Hot Honey, Pulled Jackfruit Sliders with Blackberry Barbecue Sauce, Crabapple Crisps, and Shagbark Hickory Ice Cream. Interwoven with stories from Chrissy's own foraging and culinary experiences and accompanied by lush photography, *Forage & Feast* is the perfect introduction to finding food in the natural world and turning it into something both beautiful and tasty.

9781984862242 • 04/09/2024
HC • \$32.50 US (\$42.50 CAN)
272 pages • 8 x 10 inches
200 photographs



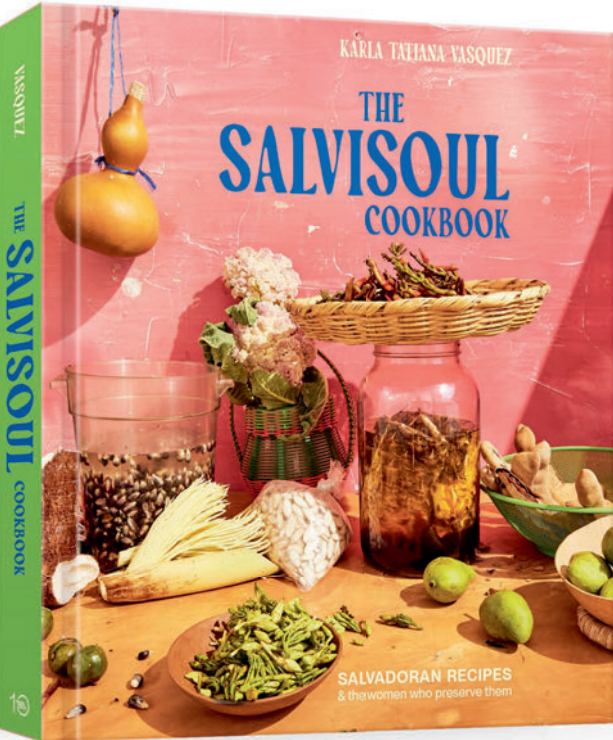


“Create beautifully plated meals with unique garnishes, prepared with gorgeous foraged ingredients... inspire adventures in the forest and kitchen, and feed your creative spirit.”



The SalviSoul Cookbook

Salvadoran Recipes and the Women Who Preserve Them



KARLA T. VASQUEZ is a food writer, recipe developer, and food stylist based in Los Angeles. Her writing has been published by the *Los Angeles Times*, *San Francisco Chronicle*, *Teen Vogue*, *Eater LA*, and *KCET*, among others. Her recipe development work can be seen in *Food & Wine*, *Serious Eats*, *BuzzFeed Tasty*, and *Tastemade*. She is also a food justice advocate and an active member in her community to increase healthy food accessibility in low-income communities, previously working with Hunger Action Los Angeles and Los Angeles Food Policy Council. She founded SalviSoul in an effort to preserve her family's recipes, and since then it's expanded to focus on cultural memory and intergenerational healing for the Salvadoran diaspora.

A beautifully photographed cookbook that celebrates the vibrant culture and community of El Salvador through 80 recipes and stories from 25 Salvadoran women.

In search of the recipes and traditions that made her feel at home, food historian and Salvadoran Karla T. Vasquez took to the internet to find the dishes her mom made throughout her childhood. But when she couldn't find any, she decided to take matters into her own hands. What started as a desire to document recipes turned into sharing the joys and tribulations of the women in her life, ensuring their histories were preserved and did not go unheard. Here are recipes for Rellenos de Güisquiles from Patricia, who remembers the Los Angeles earthquakes of the 1980s for more reasons than just fear; Flor de Izote con Huevos, a favorite of Karla's father; as well as variations on the beloved Salvadoran Pupusa, a thick masa tortilla stuffed with pork, cheese, and beans. Though their stories vary, the women have a shared experience of what it was like in El Salvador before the war, and what life was like as Salvadoran women surviving in their new home in the United States.

9781984861429 • 04/30/2024
HC • \$35.00 US (\$48.00 CAN)
288 pages • 8 x 9 inches
150 photographs





“*Anhelo* ... means a longing, or a longing to know or have. It became my go-to feeling based on how I saw my family talk about Salvadoran food. Cravings. Antojitos. Afternoon snacks. Street foods. Fruits ripe for picking off the trees. Constant anhelo, to bite into a piece of home.”

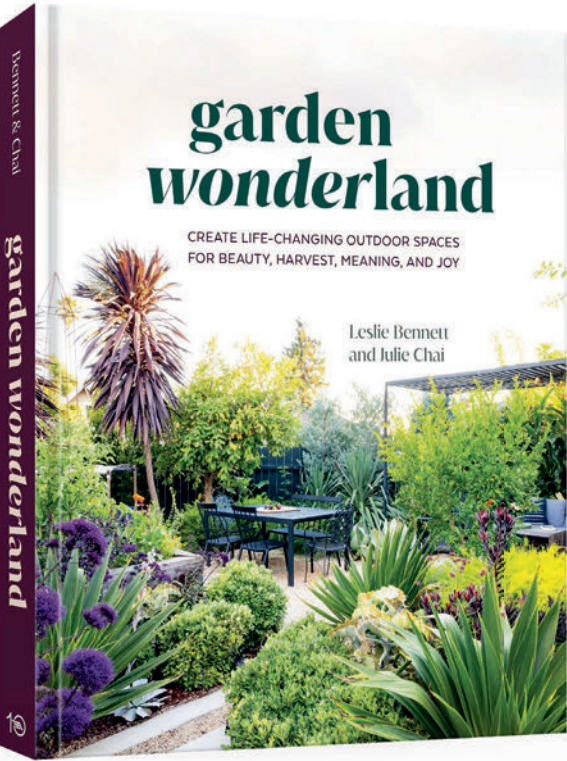




HOME & GARDEN

Garden Wonderland

Create Life-Changing Outdoor Spaces for Beauty, Harvest, Meaning, and Joy



9781984861382 • 04/02/2024
HC • \$29.99 US (\$39.99 CAN)
272 pages • 8 x 10 inches
210 photographs



ALSO BY LESLIE BENNETT
THE BEAUTIFUL
EDIBLE GARDEN
9781607742333



A visual feast of garden design inspiration that embraces diversity and teaches you how to create a lush, colorful, edible, and meaningful garden wonderland of your own.

Featuring practical how-to information alongside examples from 19 gardens, award-winning garden designer Leslie Bennett shows how to incorporate personal and edible elements into a landscape that honors a variety of cultures. Filled with stunning layers of color and texture, Bennett's gardens "feed the eye and nourish the soul" (*Elle Decor*), helping to nurture self, community, and more. For example, the team designed a garden for the cofounder of the Dr. Huey P. Newton Foundation to showcase art from emerging Black artists, while for a vegan chef's garden, they incorporated unusual vegetables that can't be found in grocery stores. With chapters on floral, edible, gathering, healing, and cultural wonderlands, Bennett provides advice for tailoring a garden to your own needs, whether it's a place to host elegant garden parties, for children to play, to grow your own food, or a sanctuary to rest and relax. In *Garden Wonderland*, Bennett helps you unlock the potential of your garden to become a space of inspiring natural beauty, abundance, and belonging.

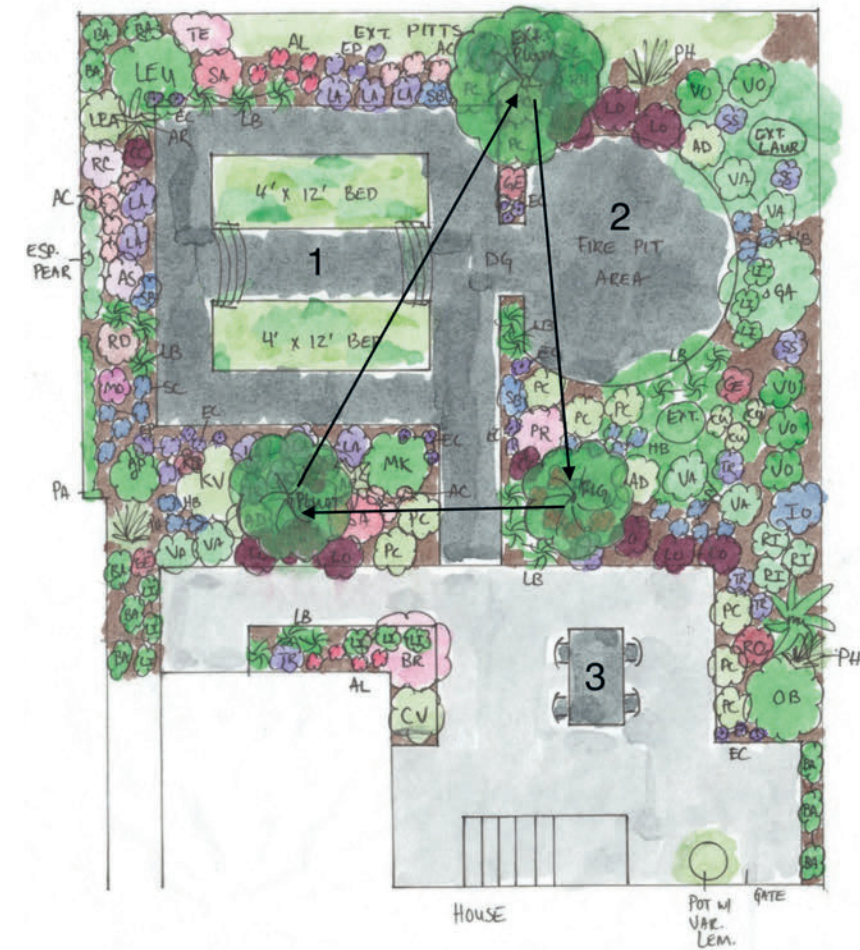


LESLIE BENNETT is the owner of Pine House Edible Gardens, a landscape design/build firm based in Oakland, California, and coauthor of *The Beautiful Edible Garden*. She is the winner of the American Horticultural Society's award for landscape design and founder of Black Sanctuary Gardens. Her work has been featured in *Better Homes & Gardens*, *Martha Stewart Living*, *Elle Decor*, *Sunset*, *Architectural Digest*, *Los Angeles Times*, *San Francisco Chronicle*, *Gardenista*, and more. Bennett holds degrees from Harvard University, Columbia Law School, and the University College London in the fields of environmental justice, land use law, and cultural property, and preservation. She lives and gardens in Oakland, California, with her two children.

JULIE CHAI has spent her career covering gardening and landscapes, and is the editor of *Floret Farm's Discovering Dahlias*, *New York Times* bestselling *Floret Farm's A Year in Flowers*, *Floret Farm's Cut Flower Garden*, and *Floret Farm's Discovering Dahlias*. Her work has been featured by media including *Martha Stewart Living*, *Better Homes & Gardens*, HGTV, the *San Francisco Chronicle*, *Gardenista*, and *Sunset* where she was the senior garden editor. She lives and gardens in Los Altos, California, with her husband and son.



“Simply put, our gardens can be where we find more connected, inspired, and grounded versions of ourselves.”



The Fragrant Flower Garden

Growing, Arranging & Preserving Natural Scents



STEFANI BITTNER is the owner of Homestead Design Collective, a San Francisco Bay Area landscape design firm, and coauthor of *The Beautiful Edible Garden*. She has been featured in *Sunset*, the *Los Angeles Times*, *Gardenista*, *C Magazine*, and on HGTV online.

ALETHEA HARAMPOLIS is coauthor of the bestselling *The Flower Recipe Book* and *The Wreath Recipe Book*, and a cofounder/owner of the floral design company Studio Choo. Together, Bittner and Harampolis authored *Harvest*.



Make your garden and home look *and* smell heavenly with this accessible gardening guide that explains how to grow fragrant flowers outdoors and bring natural scents indoors by creating floral arrangements, scented beauty products, and more.

There is nothing like the beauty and scent of a flower-filled garden and home. *The Fragrant Flower Garden* shows you how to grow flowers that are a feast for the nose as well as the eyes, from a naturally perfumed carpet of sweet alyssum and the warm, spicy scent of gardenia to the heavenly aroma of lilacs. A beautiful garden is one where you can find joy in every sense—literally. *The Fragrant Flower Garden* makes this dream a reality with garden design guidance for a year's worth of flowers, foliage, and fragrance. Plus, reap the wellness benefits of your fragrant flowers through DIY projects such as making floral arrangements, perfumes, tub soaks, and tinctures. Whether you prefer the smell of classic lavender or something more adventurous like chocolate cosmos, *The Fragrant Flower Garden* opens the door to creating a scented flower garden that is a delight for all.

9781984860101 • 03/05/2024
TR • \$19.99 US (\$26.99 CAN)
224 pages • 7 x 10 inches
195 photographs



ALSO BY STEFANI BITTNER
THE BEAUTIFUL
EDIBLE GARDEN
9781607742333



ALSO BY STEFANI BITTNER
AND ALETHEA HARAMPOLIS
HARVEST
9780399578335





“Including scented plants in your garden can surprise and delight visitors, attract pollinators, lift your spirits, and soothe your nerves.”



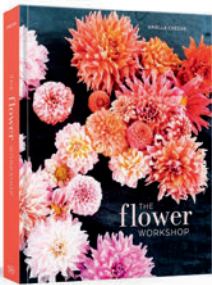
Home in Bloom

Lessons for Creating Floral Beauty in Every Room



ARIELLA CHEZAR is the author of *Flowers for the Table*, *The Flower Workshop*, and *Season Flower Arranging*. She is a master floral designer and teacher. Over the past three decades her work has appeared in countless magazines as well as for multiple events in the Obama White House. As a proponent of sustainable floristry, she teaches her sought-after workshops around the globe.

JULIE MICHAELS coauthored *The Flower Workshop*, is a former editor for the *Boston Globe*, and has written for the *Wall Street Journal*, the *New York Times*, and more.



9781984859099 • 03/05/2024
HC • \$40.00 US (\$54.00 CAN)
256 pages • 8 1/2 x 11 inches
150 photographs



ALSO BY ARIELLA CHEZAR AND JULIE MICHAELS
THE FLOWER WORKSHOP
9781607747659



**SEASONAL FLOWER
ARRANGING**
9780399580765



A vivid, inspiring look at the role of flowers and plants in interior design through the stunning, wild work of Ariella Chezar.

Ariella Chezar is the master of creating ambiance and relaxation through flowers, and her magnificent arrangements are the envy of the interior design world. While most floral designers begin with the blooms, Ariella takes into consideration the architecture, light, and landscape of the environment before choosing any flowers. She often forages from a nearby garden to bring the place into the piece, incorporating wild elements such as branches, weeds, or vines rich with berries. The results are complex and dynamic, highlighting the drama inherent in nature—and with *Home in Bloom*, Ariella inspires us to create the same drama in our own creations. With chapters separated by themes such as Nourish for kitchen spaces, Welcome for entryways, and Inspire for living rooms, *Home in Bloom* takes us on a journey of spaces filled with incredible blooms. Filled with hundreds of gorgeous photographs and detailed captions of the arrangements, this interior design book is full of unique inspiration for any flower lover.



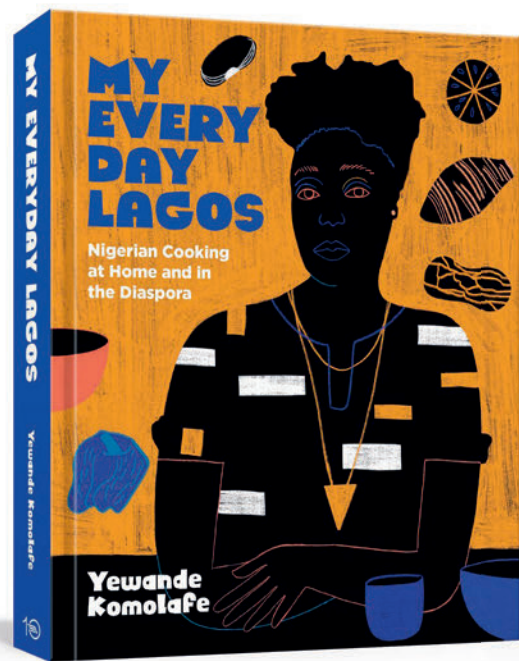
“I find myself relying more and more on wilder elements ... it’s the grasses and weeds I glean from local fields that give my arrangements a sense of place and a more natural style. With each chapter, I stray just a little bit further into the meadow, until I arrive at a crumbling Hudson River manse that inspires a full-tilt fantasy of nature’s conquest.”



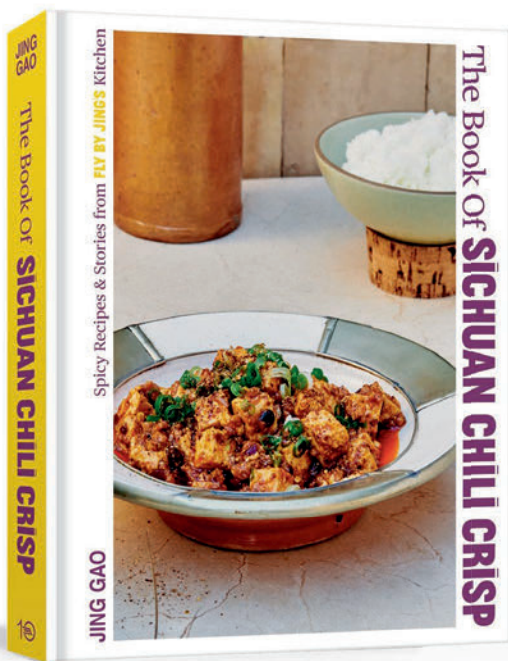


MORE BOOKS TO SAVOR

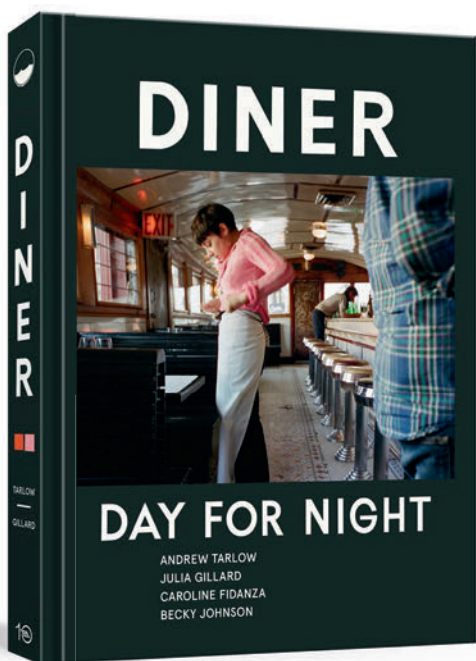
Recently Published



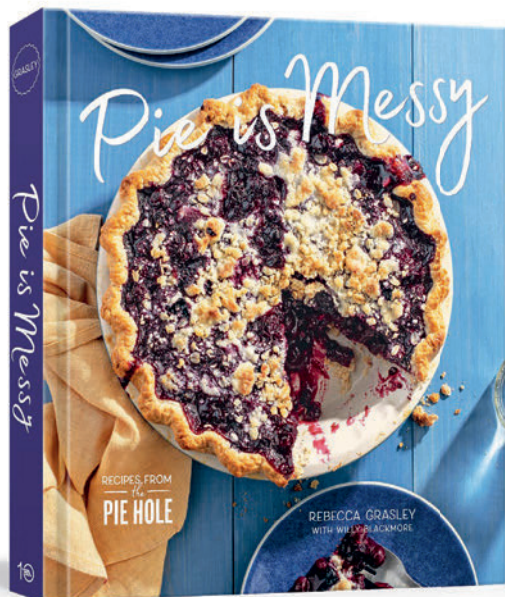
My Everyday Lagos
9781984858931



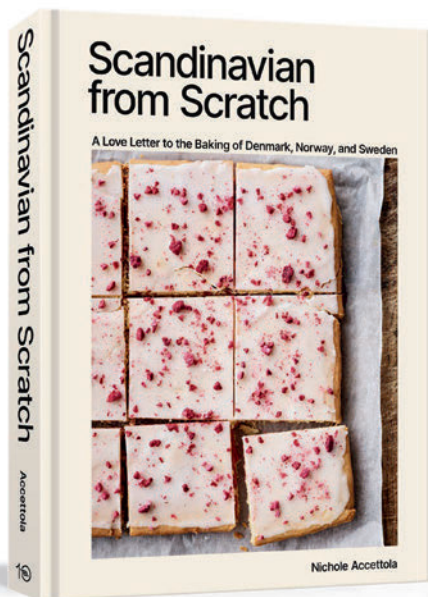
The Book of Sichuan Chili Crisp
9781984862174



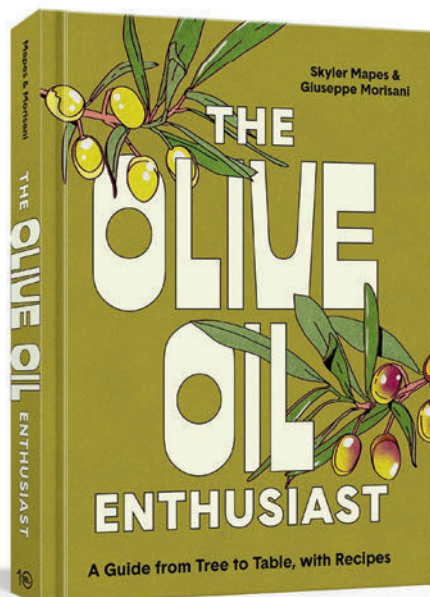
Diner
9781607748489



Pie Is Messy
9781984860507



Scandinavian from Scratch
9781984861948



The Olive Oil Enthusiast
9781984861771



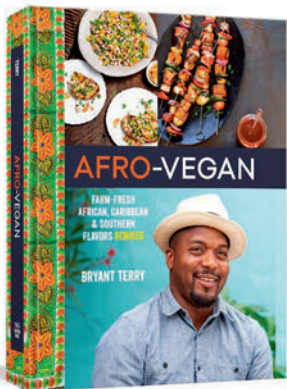
Old Brand New
9781984861092



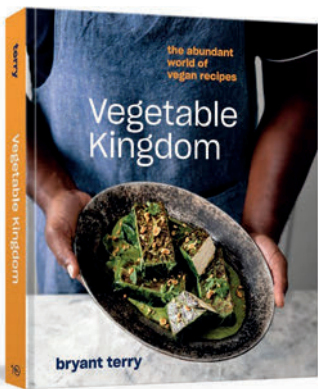
Bestsellers & Award Winners



Black Food
9781984859723



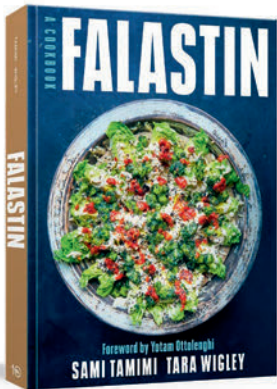
Afro-Vegan
9781607745310



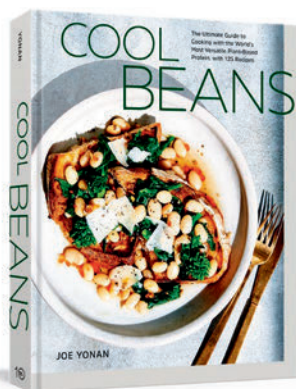
Vegetable Kingdom
9780399581045



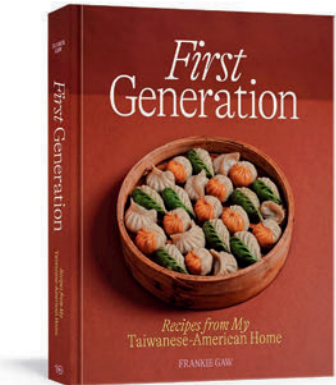
In Bibi's Kitchen
9781984856739



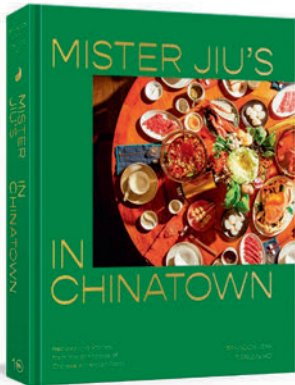
Falastin
9780399581731



Cool Beans
9780399581489



First Generation
9781984860767



Mister Jiu's in Chinatown
9781984856500



The Cook You Want to Be
9781984858566



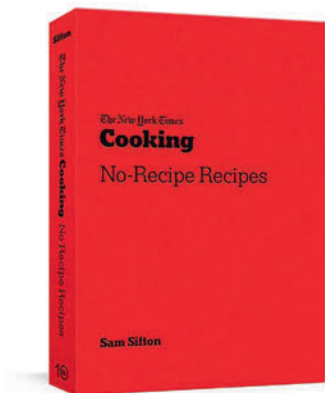
Foodheim
9781984858528



Bong Appétit
9780399580109



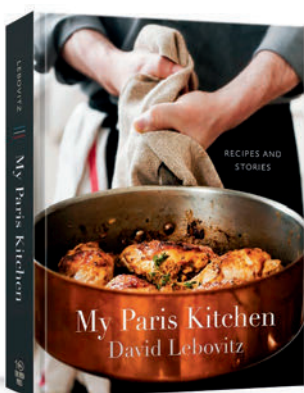
The Perfect Scoop, Revised and Updated
9780399580314



The New York Times Cooking No-Recipe Recipes
9781984858474



Pasta
9781984857002



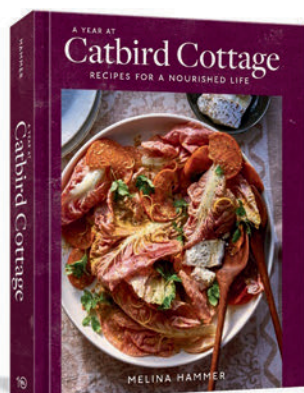
My Paris Kitchen
9781607742678



Aloha Kitchen
9780399581366

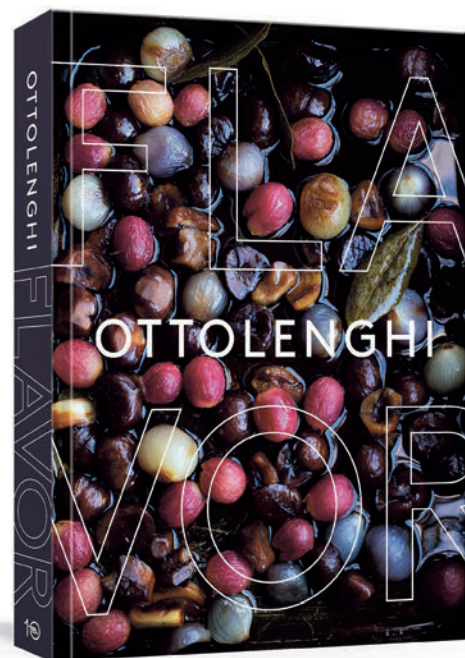


The Homemade Vegan Pantry
9781607746775

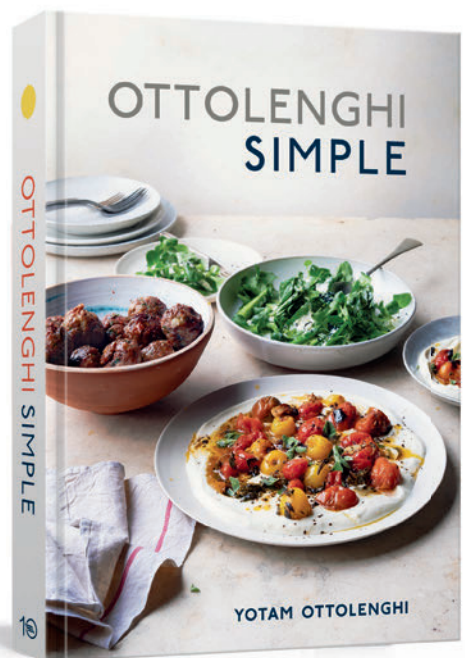


A Year at Catbird Cottage
9781984859709

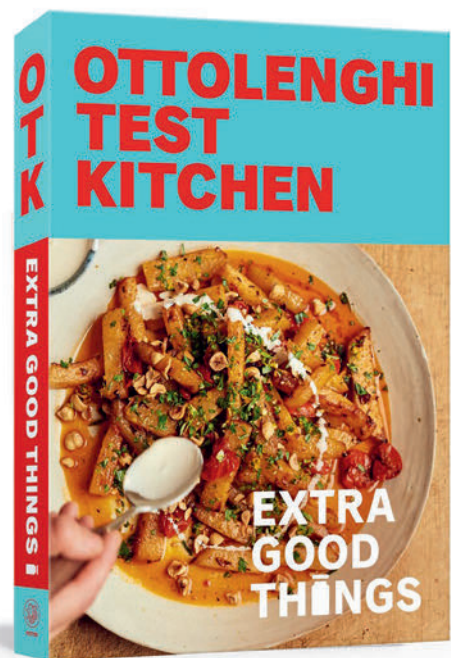
The Complete Ottolenghi



Ottolenghi Flavor
9780399581755



Ottolenghi Simple
9781607749165



Ottolenghi Test Kitchen: Extra Good Things
9780593234389



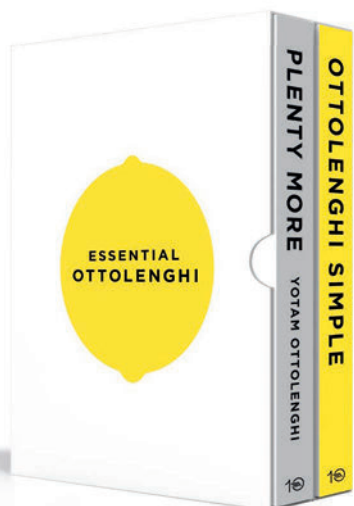
Ottolenghi Test Kitchen: Shelf Love
9780593234365



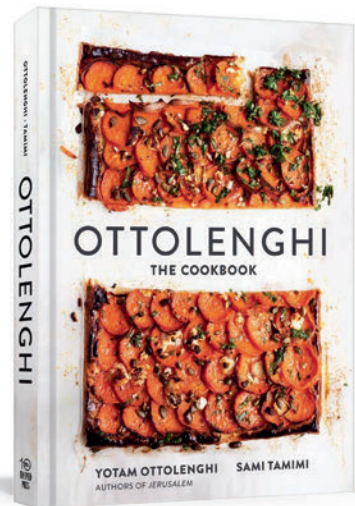
Jerusalem
9781607743941



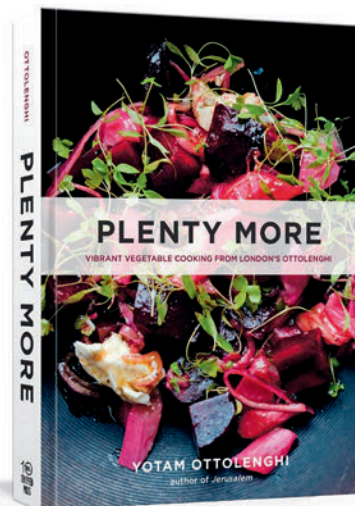
Nopi
9781607746232



Essential Ottolenghi
9781984858337



Ottolenghi
9781607744184

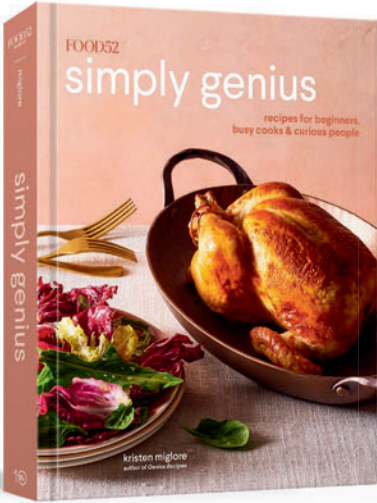


Plenty More
9781607746218

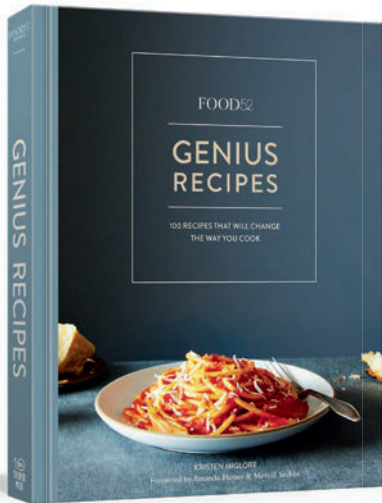


Sweet
9781607749141

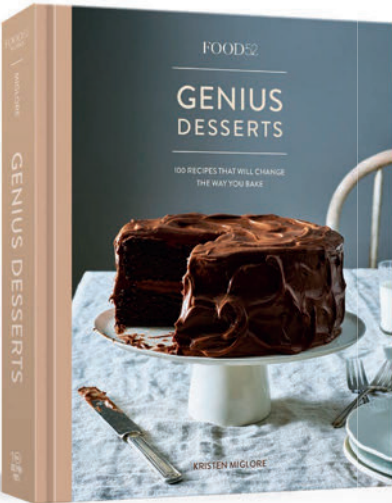
The Food52 Library



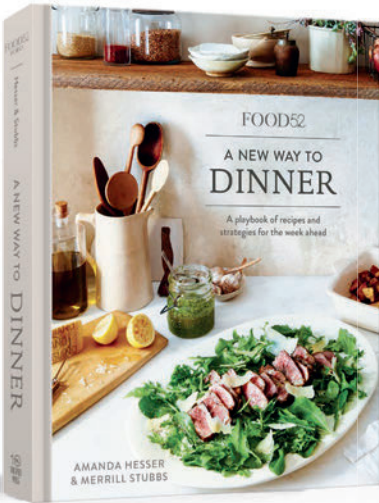
Food52 Simply Genius
9780399582943



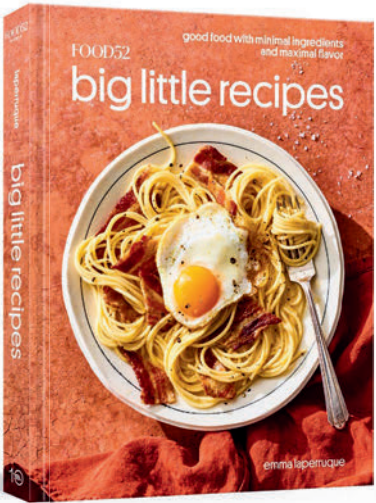
Food52 Genius Recipes
9781607747970



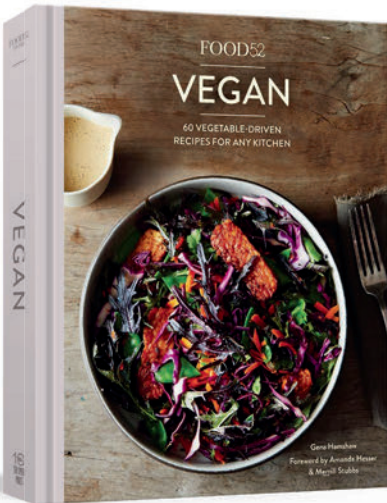
Food52 Genius Desserts
9781524758981



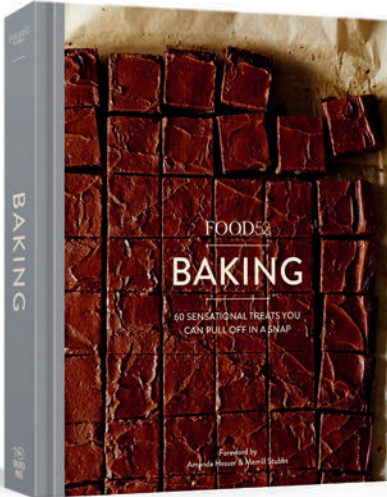
Food52 A New Way to Dinner
9780399578007



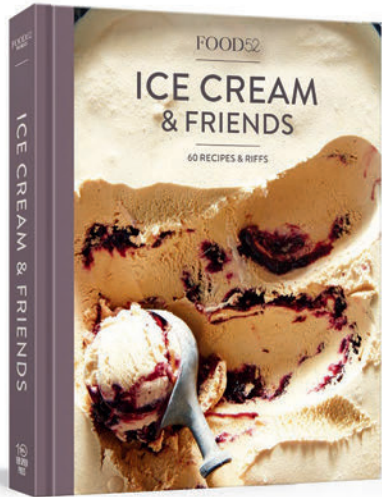
Food52 Big Little Recipes
9780399581588



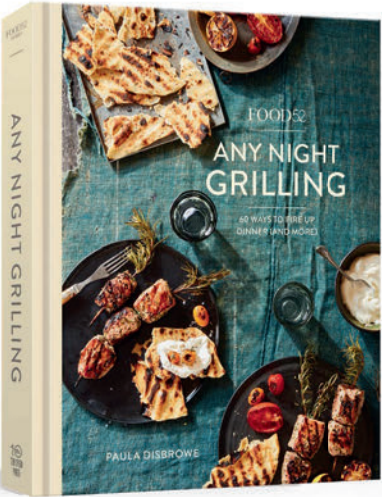
Food52 Vegan
9781607747994



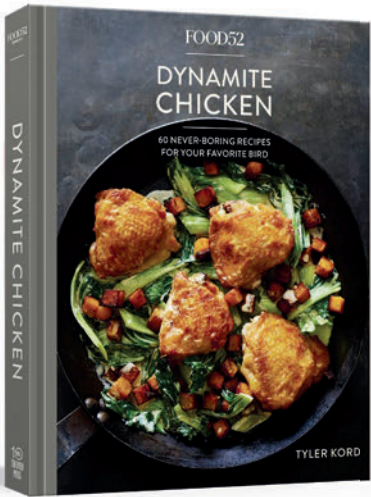
Food52 Baking
9781607748014



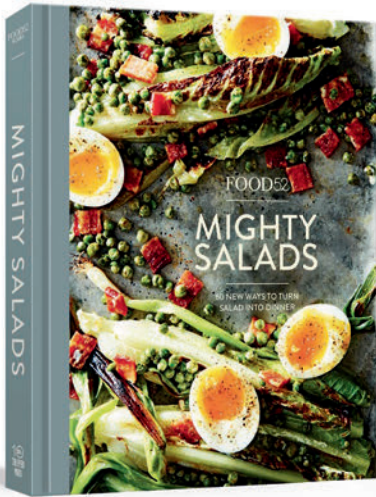
Food52 Ice Cream and Friends
9780399578021



Food52 Any Night Grilling
9781524758967



Food52 Dynamite Chicken
9781524759001



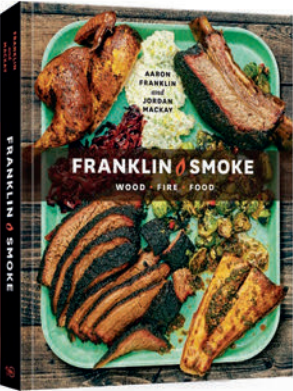
Food52 Mighty Salads
9780399578045



Food52 Your Do-Anything Kitchen
9780399581564



Grilling & Outdoor



Franklin Smoke
9781984860484



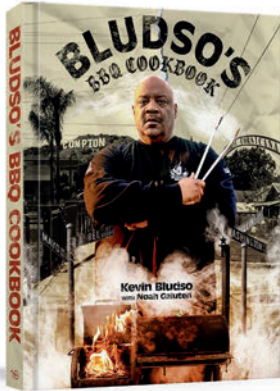
Franklin Barbecue
9781607747208



Franklin Steak
9780399580963



The Franklin Barbecue Collection
9781984858924



Bludso's BBQ Cookbook
9781984859556



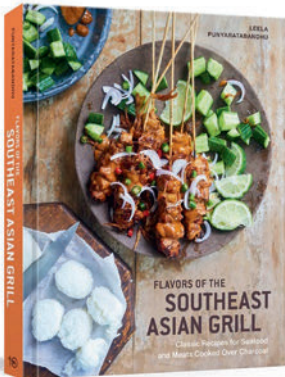
Thank You for Smoking
9780399582134



Whole Hog BBQ
9780399581328

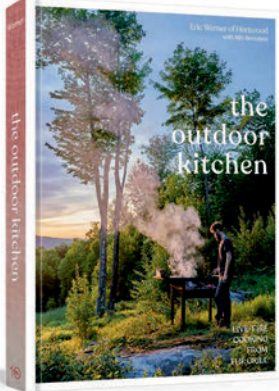


Korean BBQ
9780399580789

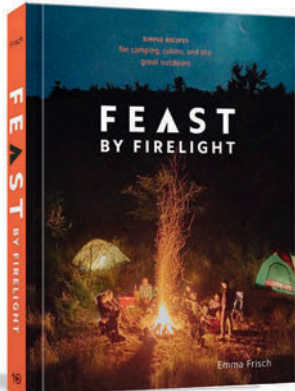


Flavors of the Southeast Asian Grill
9781984857248

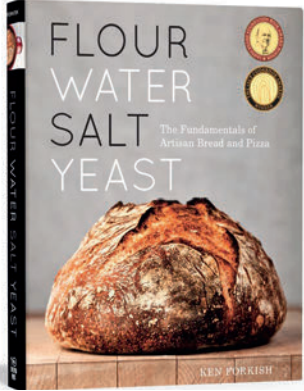
Bread & Pizza



The Outdoor Kitchen
9780399582370



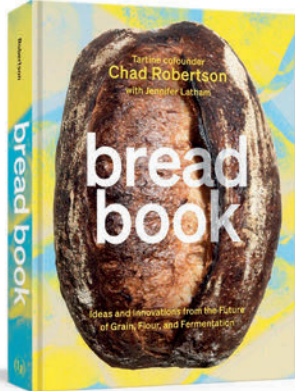
Feast by Firelight
9780399579912



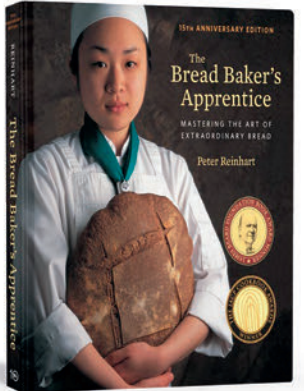
Flour Water Salt Yeast
9781607742739



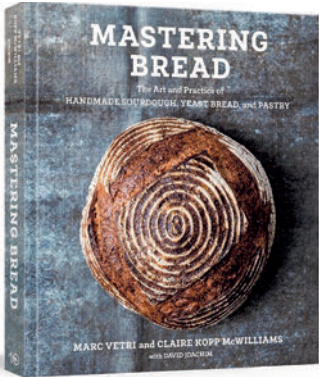
Baking Bread with Kids
9781984860460



Bread Book
9780399578847



The Bread Baker's Apprentice
9781607748656



Mastering Bread
9781984856982



Mastering Pizza
9780399579226



The Pizza Bible
9781607746058

Cocktails & Wine



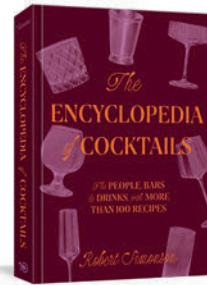
Death & Co Welcome Home
9781984858412



Death & Co
9781607745259



Cocktail Codex
9781607749707



The Encyclopedia of Cocktails
9781984860668



The Old-Fashioned
9781607745358



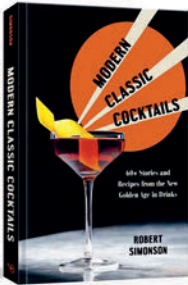
Mezcal and Tequila Cocktails
9781984857743



Finding Mezcal
9780399579004



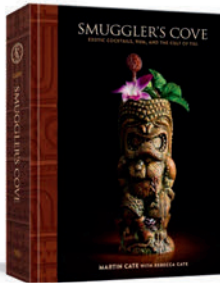
Spirits of Latin America
9780399582875



Modern Classic Cocktails
9781984857767



Meehan's Bartender Manual
9781607748625



Smuggler's Cove
9781607747321



Good Drinks
9781984856340



Bitters
9781580083591



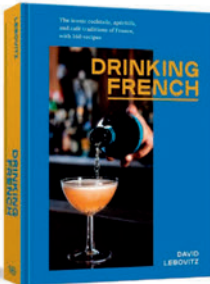
The One-Bottle Cocktail
9780399580048



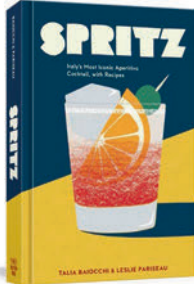
3-Ingredient Cocktails
9781607747543



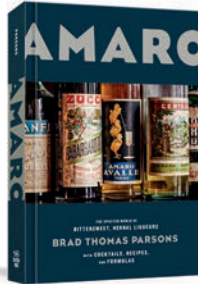
Batch Cocktails
9780399582530



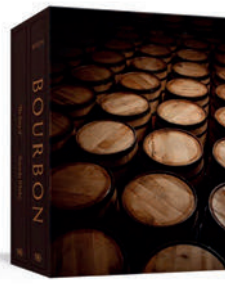
Drinking French
9781607749295



Spritz
9781607748854



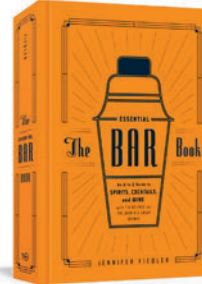
Amaro
9781607747482



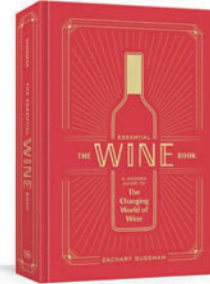
Bourbon
9781984858276



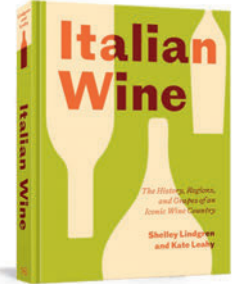
The Essential Cocktail Book
9780399579318



The Essential Bar Book
9781607746539



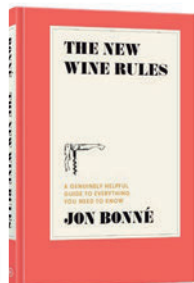
The Essential Wine Book
9781984856777



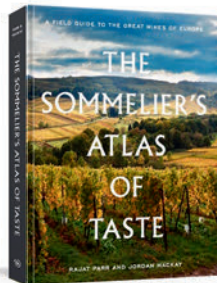
Italian Wine
9781984857620



The New French Wine
9781607749233



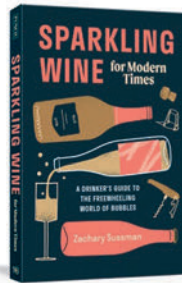
The New Wine Rules
9780399579806



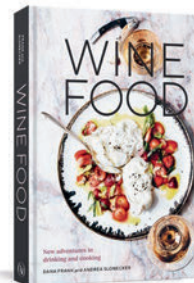
The Sommelier's Atlas of Taste
9780399578236



Wine Style
9781984857606



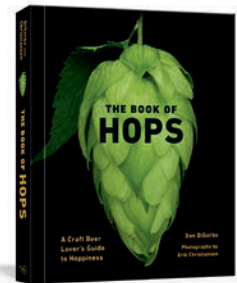
Sparkling Wine for Modern Times
978198485679



Wine Food
9780399579592



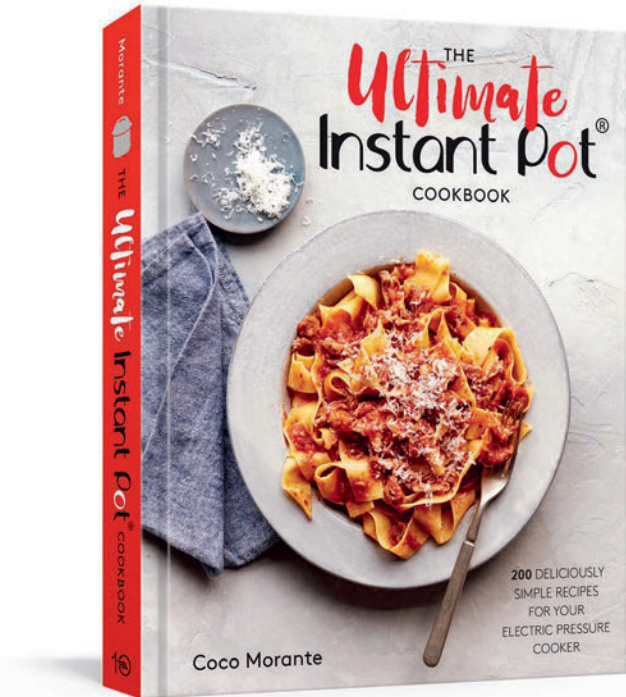
Champagne
9781607748427



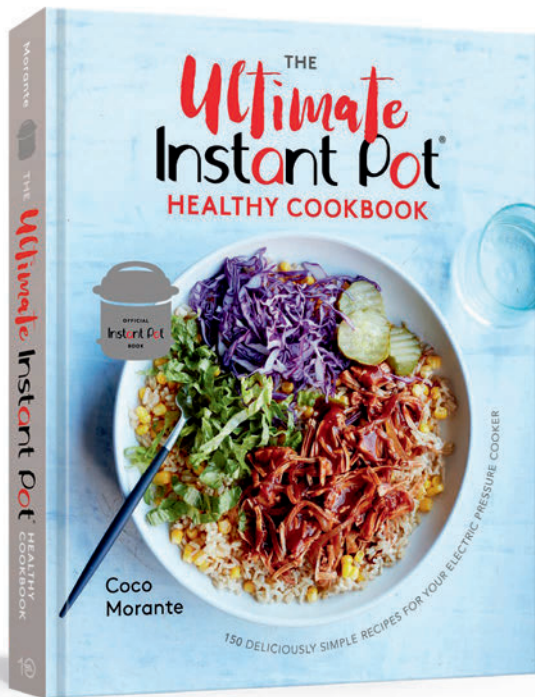
The Book of Hops
9781984860040



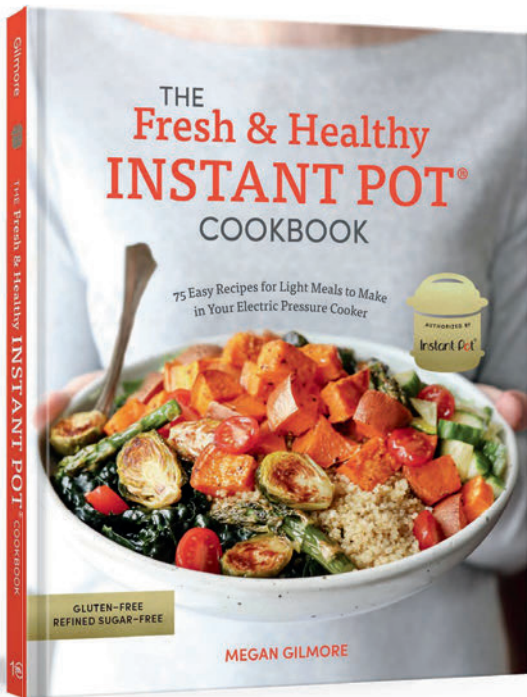
Kitchen Appliance Companions



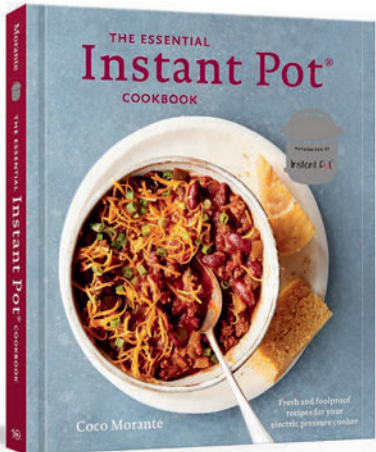
The Ultimate Instant Pot Cookbook
9780399582059



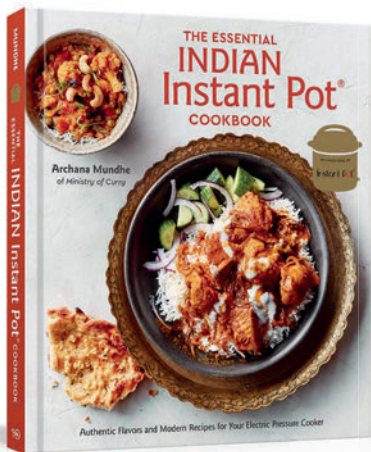
The Ultimate Instant Pot Healthy Cookbook
9781984857545



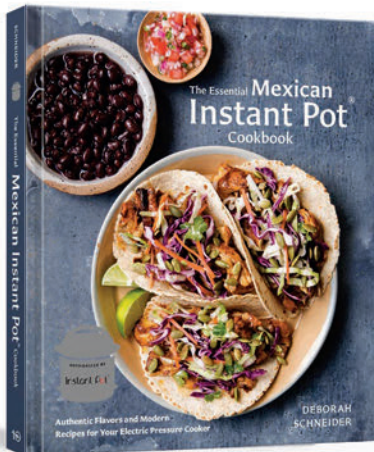
The Fresh and Healthy Instant Pot Cookbook
9780399582615



The Essential Instant Pot Cookbook
9780399580888



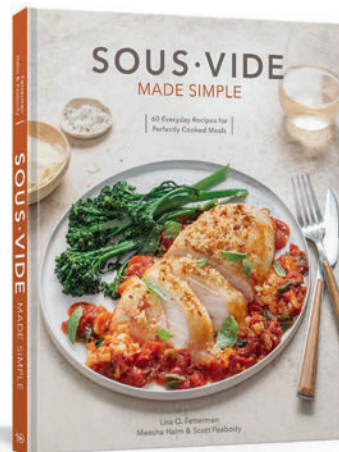
The Essential Indian Instant Pot Cookbook
9780399582639



The Essential Mexican Instant Pot Cookbook
9780399582493



Sous Vide at Home
9780399578069



Sous Vide Made Simple
9780399582011



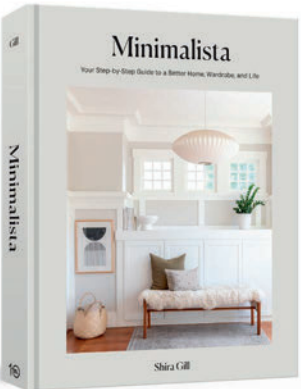
Sheet Pan Chicken
9781984858542



Home & Garden



Organized Living
9781984861184



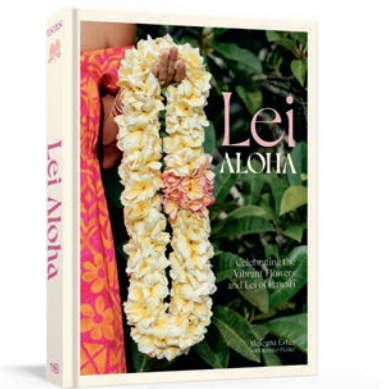
Minimalista
9781984859273



Design the Home You Love
9781984856616



The Color of Roses
9781984861160



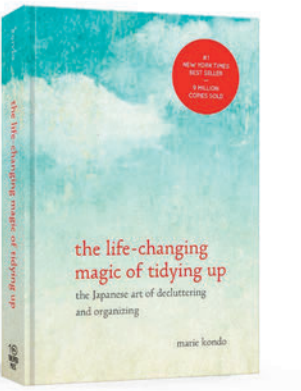
Lei Aloha
9781984860897



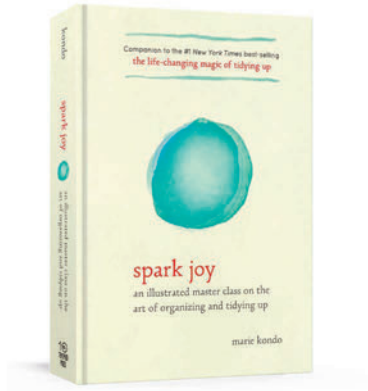
A Sweet Floral Life
9781984861641



Marie Kondo's Kurashi at Home
9781984860781



The Life-Changing Magic of Tidying Up
9781607747307



Spark Joy
9781607749721



Foraged Flora
9781607748601



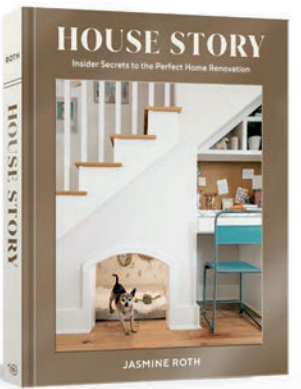
Small Garden Style
9780399582851



Striking Succulent Gardens
9780399580987



Home with Rue
9781984860682



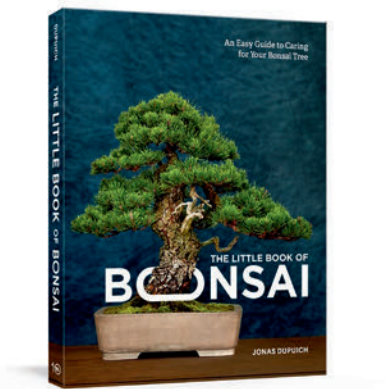
House Story
9781984859174



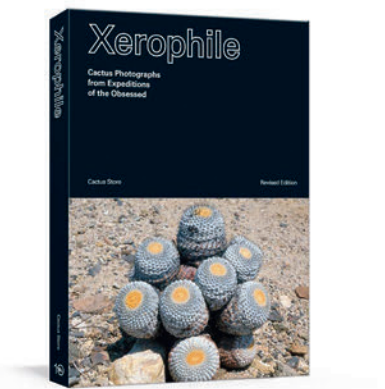
House Planted
9780399580840



Welcome to the Jungle
9781984859945



The Little Book of Bonsai
9780399582592



Xerophile, Revised Edition
9781984859341



Titles, prices, and other contents of this catalog are subject to change without notice. All orders are subject to acceptance and availability and are F.O.B. Publisher's shipping point. Orders will be filled at prices and on terms in effect on date of shipment.

All prices shown are Publisher's suggested prices. Any reseller is free to charge whatever price he or she wishes for the products listed in this catalog.

Publicity and media questions: 510-285-3034 or publicity@tenspeed.com.

TRADE RETAILERS

Send orders to:
Penguin Random House, Inc.
400 Hahn Road
Westminster, MD 21157
800-733-3000
csorders@randomhouse.com

Established Accounts Order Department:
Penguin Random House, Inc.
Attn: Order Entry
400 Hahn Road
Westminster, MD 21157
Phone: 800-733-3000
Fax: 800-659-2436

For accounts wishing to be serviced by a field rep,
call our Field Sales Department:
Phone: 800-729-2960
Fax: 800-292-9071

For foreign territories, please contact:
Penguin Random House, Inc.
International Division
1745 Broadway, 3rd Floor
New York, NY 10019
internationalsales@prh.com

Customer Service and Credit Departments:
800-726-0600

For Canadian orders and inquiries:
Penguin Random House of Canada, Inc.
320 Front Street West Suite 410
Toronto, ON M5V 3B6
Phone: 800-668-4247
Fax: 416-598-7764



TEN SPEED PRESS

An imprint of Crown
Publishing/Random House,
a division of Penguin
Random House, LLC.

Visit us at tenspeed.com

 @tenspeedpress

 @tenspeedpress

 @tenspeedpress

SPECIAL MARKETS FIELD REPRESENTATIVES

Anne McGilvray & Company
800-527-1462
AR, IL, IN, KS, LA, MI, MO, MN,
ND, OK, OH, SD, TX, W. PA, WI

Darrah & Company
800-741-6614
AL, FL, GA, MS, NC, KY, SC, TN

Fieldstone Marketing
207-284-2000
NY (Metro and Westchester)

Fine Lines
206-763-6957
ID, MT, OR, WA

Harper Group
888-644-1704
DE, MD, S. NJ, E. PA, VA,
Washington, D.C.

Karen Sobolesky & Co.
907-929-3161
AK

Main Street Reps
888-654-6246
CT, MA, ME, NH, NY, RI, VT,
upstate NY (zips 120-125/127-149)

Stephen Young & Associates
213-748-8814
AZ, CA, CO, HI, NM, NV, UT, WY

Styles That Work
NJ (Excluding Southern tip)
P: 301-933-8906
F: 866-228-8838

SPECIAL MARKETS ORDERING INFORMATION

New Accounts, Sales Representatives, and General Info.:
Penguin Random House, Inc.
Specialty Retail Division
1745 Broadway
New York, NY 10019
Phone: 800-729-2960
Fax: 800-292-9071
specialmarkets@randomhouse.com

Catalog design by Emma Campion
Production Design by Mari Gill and Claudia Sanchez
Front cover image by Ren Fuller from *The SalviSoul Cookbook*
Food & Drink image by Denny Culbert from *Cured*
Home & Garden image by Gentl & Hyers from *Home in Bloom*
More Books image by Kelly Marshall from *My Everyday Lagos*
Back cover image by Gentl & Hyers from *Home in Bloom*

Copyright © 2023 by Penguin Random House

TEN SPEED PRESS

6001 Shellmound St., Suite 600
Emeryville, CA 94608