# FOOD & DRINK GARDEN & LIFESTYLE

SPRING 2025

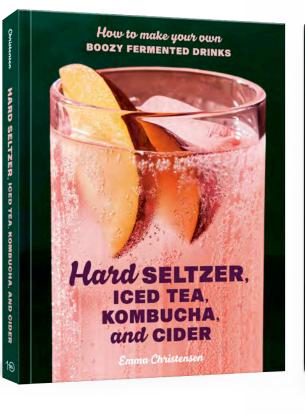


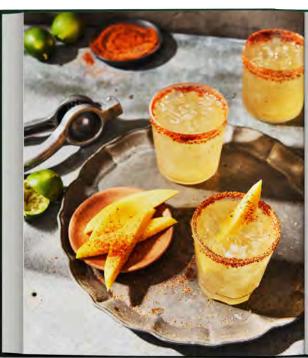


# FOOD & DRINK

## Hard Seltzer, Iced Tea, Kombucha, and Cider

How to Make Your Own Boozy Fermented Drinks





### mangonada HARD KOMBUCHA

If you haven't yet had the pleasure, a marglenda is a Mexican treat made by bending manges and lime to a siabuth-like consistency and then expering with a generous swirt of chanve (a puree of plekked truit, chiles, and spices that you can find at Mexican grooened or confiles). The result is a sweet charge, tapky summortime staple. This booch-filed version lends itself to tace bar parties and backyard hergis around the gril.

TRY THIS! Add % cup of blanco or allejo tequila for an extra kick.

12 concess (14 cap) corn sugar 14 concess (14 cap) corn sugar 16 tablespool for bottling. 16 tablespool for bottling. 17 tablespool shared per varit 17 t

Twick to a Bourn before you plant to make your here! Increducing represent sy what darket to conserving systems (Removations: Isolation 3 = 4 and 3 m support) and a sepont in the jac, combine 9 cups of water. 2 ounces of the corn sugle; and the charangade years. Bits with the pacion until the single of the corn sugle; and the charangade years. Bits with the pacion until the single discolves. Over with plattice ways excurred with a nubber hand and let stands for 2 to a hours to us should be the plastice parties and a saver of flows build on the surface of the legid, both are signs of good fermentation. When you're made for make the hand benchards, auditor you formerice, all CoX, and whick, and the leginate control work of both the corn sugle is discolved and the legid is lowny on tog. 30 to 00 second. Best the fermenter, till the us in low is handling and readed it and the first.

In the arrow with sampler, and insert is not the infinite arrows. Place the fermienter somewhere dark, slightly warm (70° to 80°F), and out of the way. You should start to see signs of fermientation (like bubbling in the air lock) within 24 to 46 hours.

An easy and accessible guide to making hard fizzy drinks—from seltzer and iced tea to kombucha and cider—at home from the author of *True Brews*.



9780593835777 • 4/8/2025 HC • \$22.00 U.S. (\$29.99 CAN) 176 pages • 7¼ x 9 inches 30-40 photographs

MODERN	BREW BETTER
CIDER	BEER
9781607749684	9781607746317

ALSO AVAILABLE

9781607746317	9781607743385
BEER	BREWS

TRUE

Imagine coming home from the farmers' market and making a delicious batch of all-natural Strawberry Hard Kombucha. Or treating yourself to a Blackberry Hard Seltzer after picking a batch of blackberries during an afternoon walk. Or whipping up a few gallons of Mai Tai Hard Iced Tea to share at backyard barbecues this summer. And the best part? These homemade drinks are easy and budget-friendly, and expert homebrewer Emma Christensen has got you covered! Whether you want to recreate your favorite canned drink or flex your own creative muscles with all-natural ingredients, Emma will be with you every step of the way, ensuring every batch is a success. *Hard Seltzer, Iced Tea, Kombucha, and Cider* is chock full of helpful techniques and tips to make your own fizzy delights in no time. Choose from more than forty-five recipes organized from basic to adventurous, popular to off-beat, and low-ABV to higher ABV.



EMMA CHRISTENSEN is a food writer and editor with more than fifteen years of experience creating food and cooking content for online and print publication. She is the general manager for Simply Recipes and the Spruce Eats, and a former editor for The Kitchn. She is also the author of three books on homebrewing, *True Brews, Brew Better Beer,* and *Modern Cider,* and she collaborated on the James Beard Award-winning *The Kitchn Cookbook.* Her work has appeared in *Fine Cooking, Vegetarian Times, Cook's Illustrated,* and *Edible Columbus.* Emma is a graduate of The Cambridge School for Culinary Arts and Bryn Mawr College. "There is no greater satisfaction than popping the cap off a bottle of something you made yourself, hearing that happy pffft! of carbonation, and taking your first sip."





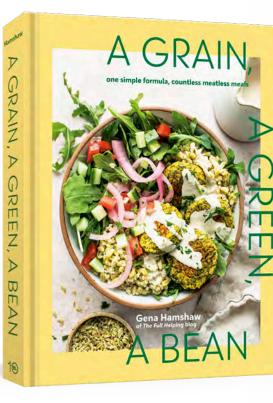






## A Grain, a Green, a Bean

One Simple Formula, Countless Meatless Meals





### PITA CHIPS AND CRISPY CHICKPEAS WITH BROCCOLINI AND GREEN TAHINI SAUCE

This is a great dish to make for friends, as it's easy to serve family style. Rather than creating individual joits, you'll make a big batch of crispy tate tops, then treat them sort of like the too thills chips for a batch of nachos. Layer them with heaps of noasted baby broccoli, crispy chickpeas, pickled onions, and herbs, then smother them with seven tailm sace.

Preleast the over to 425% / 220°C. Split the patis in half proximite, so that each pocket becomes two flat model, Stack the model and built them into quarters (to precess. Spleid the process or a vinet park lise some of the 1 tablespoon avocado of to bork the top of the precess (tip/Literative), varian excelds of cooking organ). Sprinks the path wedges with will. Line another where pain with alaminum food row an anothick where pain. Spread the process on the top prepared detect pain and discle with the generotic plushespoon varocad of Disortel ter therocode with a generotic plushespoon varocad on Disortel ter therocode with a generotic plushespoon varocad on Disortel ter therocode with a generotic plush of the top open-fileste to table.

14 sup / 180ml Green Sauce (page 216)

his cups / 140g Crispy

Loup / 130g Quick Pickle

(page 208)

Transfer both divet pans to the oven liake the pita chips for 3 to 5 minutes, uncl their tops are just browning. Fits the pita pieces brokh or spacy them again with the remaining anocodo oi, and spinite with sait. Bake for another 3 to 5 minutes, with crising and browning on both sides, but not burnt. Meanwhile roast the broccoli for about. It minutes, until browning and turining crising.

Analoge the based pata chips on a serving platter or plate that's large enough to hold them all in a single layer. Spoon about half the tarking asian over the plate ahips. Not the beacool and notated in the tarking and the start of the service and the service of the start of the space and the service and the service and the service and plates and the service and the service and the service the service service and the service and the service relations. The service and the service and the service the first service and the service and the service of the time the service and the service and service the first service and the service and the service of the time the service and the service and the service of the time the service and the service the time the service to 4 days.

GENA HAMSHAW is a registered dietitian nutritionist, recipe developer, and the author of *Power Plates* and *The Vegan Week*. She shares vegan recipes on her blog, *The Full Helping*, which she has written since 2009. Gena lives in New York City, where she can usually be found on her yoga mat or scoping out the city's best vegan pastas and pizza pies.

In this collection of more than eighty delicious, plant-based recipes, nutritionist, blogger, and author of *The Vegan Week* explores one simple meal planning formula: a grain, a green, and a bean.

This simple trinity of foods lends itself to endless possibilities. Gena Hamshaw expands on the nourishing and economical trio with meals that include not only dark, leafy greens, whole grains, and beans, but also pasta, bread, zucchini, edamame, and tofu. She offers an approach to wholesome vegan eating that's welcoming and adaptable to any lifestyle. Keeping busy schedules in mind, *A Grain, a Green, a Bean* includes time-saving methods and formulas, including sheet-pan meals and one-pot wonders. Bring the beans and grains in your pantry to life with recipes such as: Baked Pita, Crispy Chickpeas, and Spinach with Curried Cauliflower; French Onion Brothy Beans and Greens with Garlic Toast; Gochujang Pasta with Scallions, Kale, and Edamame; and Sheet Pan Shawarma-Spiced Soy Curls and Freekeh. These recipes serve as flashes of inspiration for when you've looked in your cabinets ten times for dinner ideas and still don't know what to make. *A Grain, a Green, a Bean* will quickly set you up to create an array of beautifully balanced grain bowls, soups, salads, toast, and more.



9781984863201 • 4/15/2025 HC • \$26.00 U.S. (\$36.00 CAN) 240 pages • 7% x 9% inches 80 photographs

 ALSO AVAILABLE

 THE VEGAN WEEK
 POWER PLATES

 9781984859488
 9780399579059

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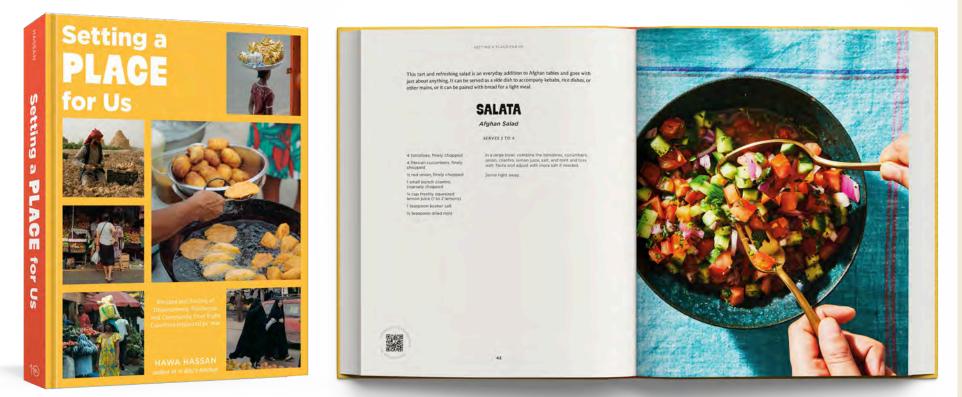


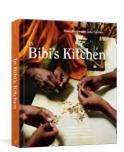




# Setting a Place for Us

Recipes and Stories of Displacement, Resilience, and Community from Eight Countries Impacted by War





9781984860972 • 5/13/2025 HC • \$35.00 U.S. (\$48.00 CAN) 288 pages • 8 x 10 inches 110 photographs

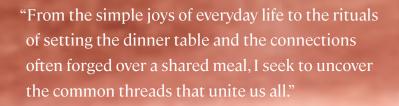
ALSO AVAILABLE IN BIBI'S KITCHEN 9781984856739 An enthralling and intimate collection of essays and more than seventy-five recipes that explores the history of eight countries to understand the impact of war on a culture's cuisine and food system, from the James Beard Award–winning author of *In Bibi's Kitchen*.

Countries dealing with major conflict are rarely portrayed in a well-rounded light by the media. Images of disarray and decline saturate their narratives, ignoring the strength, resourcefulness, and ingenuity that arise from having to navigate conflict. Hawa Hassan brings us into these multifaceted narratives for eight countries around the world including Afghanistan, Democratic Republic of Congo, Egypt, El Salvador, Iraq, Lebanon, Liberia, and Yemen. The recipes that follow highlight indigenous ingredients and share intimate portraits of the people preserving food culture. *Setting a Place for Us* returns some agency to the people whose stories up until now have been ignored in the media and sheds light on the important work of preserving recipes and food traditions in places of conflict and migration.



HAWA HASSAN is a James Beard Award winner and culinary triple threat: dynamic chef, TV personality, and entrepreneur. She's the founder of the fast-growing brand Basbaas,a line of sauce and condiments inspired by her home country of Somalia, that has been featured in *Forbes, The New York Times,* Eater, and more. Her first cookbookmeets-travelogue, *In Bibi's Kitchen,* shares recipes and stories from grandmothers—or bibis—in eight African countries bordering the Indian Ocean.









# The Wishbone Kitchen Cookbook

Seasonal Recipes for Everyday Luxury and Elevated Entertaining





### BUCATINI AND MEATBALLS

For the Masshall's Spagheer under mosthall is huit been my fareartie-first ever since Linn remondre can all table Cour appreciate a plana of mustabilit the size of interaction uplew earlies. The size of the size of the second plane with the size of the size o

SAUTE THE ONIONE FOR THE MEATBALLS I lied a large 'backmore report freely dopped 'and constraint's and constraint of the large 'backmore report (large eqs) graph beams of constraints and constraints of constraints. Four in the wine and cook similar cook institute he gain large reported about 'a minister, 'harn off the heat and transfer the onions to a large bowl to cool slightly.

AMARE THE MATRAILS. When the evolves have coded a bit, add the parkets for the particular terms parket against calibration false, oragance i calibration false, oragance i calibration false, oragance i calibration false oragance i calibration false

 BROIL THE MEATBALLS: Prehear the broaker on high Turush a direct pan write the follow of a cups prepared succe provide boards to path The a 2 cupper cupile scores or 1, cup measuring cup to perform out the

CONTINUED

Use a 2-ounce cookie scoop or 1: coup measuring cup to portion out the meanhabs. Cost your hands in olive oil and roll meanhabs that are about the size of oild bals. Arrange there on the prepared para and broil until browned. S to 7 minutes. They don't need to be fully just jet

es, BMMB THE MATALLS: Bring the savee in a sinner over readom highheat, then adjort the text to low Carding week the meantable init the savee in a single layer, cover, and simmer until they to costed through 10 to 16 initiation. To test for demonstry, more a meetinal from the savee and slice to open. The contex should be mostly gay with join a him of pith, like a meeting of each branch page thesis the meetinal from the meetinal will be very delicate.)

NOODLES 133



MEREDITH HAYDEN is a chef, recipe developer, and the creator behind Wishbone Kitchen, which started as a recipe blog and has evolved into a multidimensional culinary lifestyle brand. Hayden publishes new recipes every week; writes a bi-weekly newsletter, The Group Chat, where she discusses food, fashion, and lifestyle; and hosts a monthly cooking show on YouTube, Dinner with Friends. She has been featured in *Vogue, The Washington Post, The New York Times, In Style, People, Delish,* and *Business Insider.* 

Learn to cook, host, and eat like a private chef with 100 recipes from Meredith Hayden of Wishbone Kitchen.

For the Pasta

cup packed ne

Inspired by years working as a chef in New York City and the Hamptons, as well as her childhood summers on Nantucket, Meredith Hayden makes food that is both unfussy and elegant. In *The Wishbone Kitchen Cookbook*, Meredith teaches you to cook like a professional hostess (and have fun while doing it). This is the kind of food to celebrate every season of life; the kind of cooking you don't start until you've made yourself a drink first. Recipes range from 20-minute meals to show-stopping centerpieces, all fit for your next dinner party. Here you'll find big salads (Blueberry BBQ Grilled Chicken Salad) and sharable sammies (the Ultimate Italian); there are your starters, your grazers, your chatting-with-friends snackers like Hot Crab Dip and Really Good Guac. Serve the Pink Lemon Pasta for friends after work or pack up the Farro Broccoli Salad for lunch the next day. Your authority on all things seafood, Meredith shows you the easiest way to break down a lobster to use in recipes such as the Lobster Avocado Salad and Wok Lobster. With witty commentary, themed menus, and gorgeous imagery, *The Wishbone Kitchen Cookbook* will inspire you to rediscover the joy in cooking, romanticize your grocery hauls, and find any excuse to celebrate with friends and family.

9780593835951 • 5/6/2025 HC • \$35.00 U.S. (\$48.00 CAN) 272 pages • 8 x 10 inches 125 photographs





"What you'll find here are recipes for every season of life. Yes, seasons as in spring, summer, fall, and winter, but also like television seasons, or loosely strung together moments with new characters plot lines, priorities, challenges, and celebrations. So no matter what season you happen to be in—within this year or within this lifetime—I promise that you'll always have the perfect thing to eat:

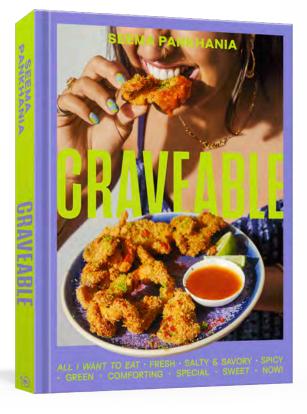






# Craveable

All I Want to Eat





				(May	
	PEACH & HA	LLOUMI TAGOS			
with fresh flavours you can get hold of a year - you need to	in no time. Ive led with per perfectly ripe figs - and u o make sure to stock up an	e saity crispy hallours make th ches here as they are more ao nfortunately this is only for a p d indulge as much as you can, arey, that would be perfect he	cessible, but when recious two weeks		
6 peaches, quartered	4 figa	Combine the peaches, red			
15 a red onion, finely chopped	P.	in a bowl season with sait, of olive oil	pepper and Etablespoon		
2 green chillies, finely chopped	ed	Bits up the sour crea	im, the remaining green		
I then of we oil		chill, spring orion, contander and lime. Season with salt and pepper.			
3 thep sour cream	yoghurt	Chop up the hallourni into small pieces and cook			
Tapping onion			of oil until golden and crisply. as and honey in a microwave-		
a small handful of freah cona	nder, finely chopped	safe jar and warm for 30 s	econds to I minute in the		
juice of 1 lime		microwave, until bubbling	and laver the green sauce		
250g halloumi		with the peaches and hallourni. Finally drizzle with the			
8-10 corn tortillas		honey and hot sauce, if yo	u like, and enjoy.		
% tsp chill flakes					
4 tbsp honey					
salt and black pepper					
hot sauce (I like El Yucateco	or Cholula), to serve				

ing Leave to cool then decast ha

Satisfy every craving—salty or sweet, comforting or spicy with more than eighty mouthwatering, flavor-packed recipes from the social media superstar behind Seema Gets Baked on TikTok.

Our cravings can vary dramatically from moment to moment—whether comforting and indulgent, fresh and vibrant or salty and flavor-packed—and we all have times when only one flavor will do. Seema Pankhania gets it, and in her debut cookbook she guides you through the key flavors and ingredients from her global pantry, all while giving you the tools to work with what you've got and make each recipe your own. With more than recipes divided into chapters by flavor including fresh, salty, spicy, comforting, and sweet, *Craveable* will have you whipping up quick and delicious meals in no time. Any time hunger strikes and you find yourself wanting to eat: something comforting—try the French Onion Gnocchi, something spicy—try the Chili Paneer V8; something green—try the Crunchy Coconut and Sesame Broccoli; or something sweet—try the Spiced Rum Sticky Toffee Pudding. Drawing on Seema's own voracious appetite, her travels around the world, and her culinary heritage, this collection of recipes will take you on a journey of flavor and leave you feeling very, very satisfied.

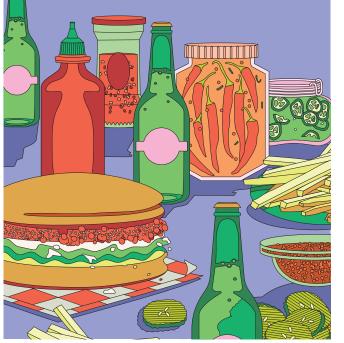


SEEMA PANKHANIA is a superstar food creator of the Seema Gets Baked account on TikTok, Instagram, and YouTube. Her food is joyful and exuberant, packed with flavor and fueled by her appetites for travel and adventure. After training at Gordon Ramsay's Lucky Cat restaurant she was a food producer at MOB Kitchen, where she was responsible for many of their most popular recipes. Now focused primarily on growing her own channels, Seema is bursting with personality, greedy enthusiasm, and realness. Her kitchen is not perfect, and her cooking techniques are unconventional (onion-chopping swimming goggles anyone?) but that's exactly why her fans love her—that and her ICONIC bite.

9780593799925 • 7/1/2025 HC • \$30.00 U.S. (\$39.99 CAN) 256 pages • 71%5 x 91%5 inches 120 photographs



"Every day, most of my thoughts are consumed with what I'm going to eat next."









# Margarita Time

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60+ Tequila & Mezcal Cocktails, Served Up, Over & Blended



A bright and splashy tribute to the iconic cocktail, with more than sixty recipes for margaritas on the rocks, served up, and frosty blended versions, from renowned mixologists across the globe.

The margarita has long dominated as America's favorite cocktail, be it for happy hour, brunch, or Margarita Monday. It's liquid vacation, sunshine in a glass, fuel for festivities. Margaritas now populate grocery store aisles in ready-to-drink cans, and bartenders can attest that this classic cocktail continues to be a bestseller. *Margarita Time* showcases beloved, straightforward versions of the margarita as well as elevated, approachable, and crafty riffs created by established bartenders from revered bars and restaurants. The bartenders also share their preferred tequilas along with their favorite margarita specs. The introduction includes a history of the drink's origins, as well as guidance on ingredients to buy and suggested bottles for stocking the home bar. *Margarita Time* celebrates the margarita in all its forms, including recipes for: Mezcal Margarita and Ranch Water; Mexican Martini and Oaxacan Sunset; Frozen Jägerita; Super Strawberry Marg; Spa Day Margarita and Margarita Verde and Picante Amante and Margarita al Pastor. *Margarita Time* leads us on an adventurous cocktail tour through a panoply of recipes starring this classic cocktail.



CAROLINE PARDILLA started one of the first cocktail blogs in Los Angeles, garnering accolades such as *LA Weekly's* "Best Bar Blogger" and "Blog Post of the Year" and CBS Los Angeles's "Best Local Blogger." Caroline went on to cover the local and national cocktail scene for online publications such as *Eater, BBC Travel*, and *Liquor*, as well as print magazines such as *Los Angeles Magazine*, where she was the publication's first drinks editor. Currently, Caroline is the digital content editor for *Imbibe* magazine. She lives in L.A. with her partner, Jason, and their pitbull-mastiff rescue, President Camacho.

### 9781984862945 • 3/25/2025 HC • \$19.99 U.S. (\$26.99 CAN) 160 pages • 6½ x 9 inches 60-75 photographs

"This book celebrates the margarita in all its forms, from the classic recipe to the frozen slushy to variations demonstrating how this simple tequila cocktail has evolved in the hands and imaginations of today's bartenders."



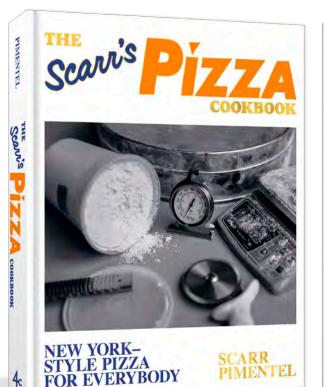






# The Scarr's Pizza Cookbook

New York-Style Pizza for Everybody



# 9781984861443 • 3/25/2025

HC • \$30.00 U.S. (\$39.99 CAN) 224 pages • 7% x 9% inches 150-200 photographs 4 Color Books

### 

### HOTBOI

The Hotboi is one of the top pies in the shop-all-beef pepperoni. sliced jalapeños, and Mike's Extra Hot Honey. This is an ode to the hot chile-infused honey made by our friend Mike. I always wanted to put his honey on the menu. Other people make hot honey, too, but his product is the best. We'll drizzle it on any slice for you if you're eating in. but this is

INGREDIENTS

or more as desired

(page 000) Olive oil for oiling the pan 3½ oz i 100g fresh mozz, cut into

3/2 or 1 100g fresh mozz, cut into slices is to 54 inch thick and then torn if desired Generous 52 cup I 128g Pizza Sauce (page 000) 15 to 20 slices all-beef pepperoni, or

1: or all stress an -heer pepperoni, or enough to top the pie evenly 15 to 20 thin jalaperis alices, or enough to top the pie evenly 1 to 2 garlie cloves, peeled Mike's Extra Hot Honey (or similar chile/infuned hones) to 6 == 1

120

(sed honey) to finish

the one pic where it's part of the recipe. Or you'll need one parbaked It's a simple, three-topping combination, where the parts really Sicilian dough, either freshly parbaked and cooled or brough work well together-the sweetness of the Extra Hot Honey contrasts to temperature from the fridge of frozen. (See Sicilian, page 000 for suggested schedule if you with the savoriness of the pepperoni, and its sharper sting complementing the fresh jalapeño flavor. This pie is popular in all styles, so instructions for all three are are making dough, proofing, here: classic round. Grandma-style square, and Sicilian-style square. parbaking, and cooking from

start to finish.) FOR A SICILIAN PIE Olive oil for oiling the pan 1 parbaked dough from Sicilian recipe (page 000) Generous 1 cup | 125g Cheese Blend (page 000) IF MAKING A ROUND PIE I dough hall from Dough recipe (page 000) 35 cup | 150g Pizza Sance (page 000) 35 tsp dried oregano, or more as your oven will go.) If you're 1 oz i 25g fresh mozz, cut into slic desired 1 to 2 tsp | 2 to 3g grated pec or parm, 16 to 16 inch thick then torn if desired or more as desired 1 cup 1 10hg Cheese Blend (page 00h) 15 to 20 slices all-beef pepperoni, or enough to top the pie evenly 15 to 20 thin jalapento slices, or enough to top the pie evenly Mike's Extra Bet Honey (or similar while for the base the fuelth ous 1/2 cup | 128g Pizza Sauci (page 000) 15 to 20 slices all-beef pepperoni, or enough to top the pic evenly 15 to 20 thin jalapeno slices, or enough to top the pic evenly Mike's Extra Hot Honey (or but not using a pizza steel, preheat with your choice of alternative option (see Tools, page 000). chile-infused honey) to finish FOR A GRANDMA PIE I dough ball from Dough recipe

MAKES One 12-inch round pizza or one 13-by 9-inch square pizza EOUIPMENT

TIMING

Pizza steel (if making a round pie) Wooden pizza poel (if making a round pie)

Metal pizza turning poel (if making a round pie) Quarter sheet pan (if making a square pie) Garlic slicer (optional; if making a Grandma squaré



### This is New York-style pizza for everybody.

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 a debut cookbook using all-natural and organic ingredients with thirty recipes and step-by-step photos, 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 includes 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 DJ CK Lemonade, Guava Margarita, and Vegan Piña Colada.



Born and raised in Manhattan, SCARR **PIMENTEL** 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 Chinatown/LES border 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.

"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."

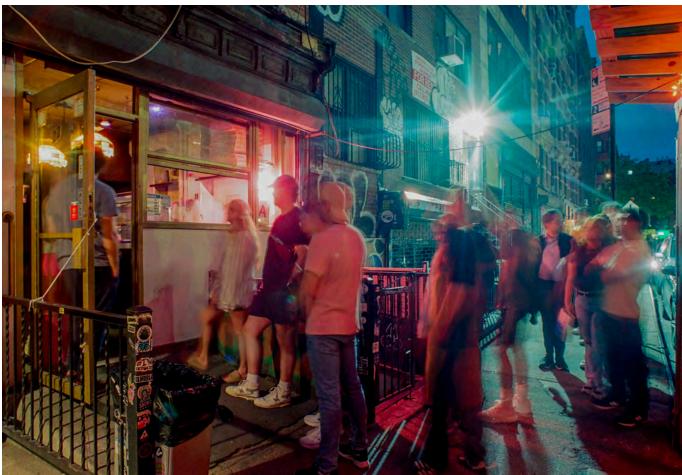
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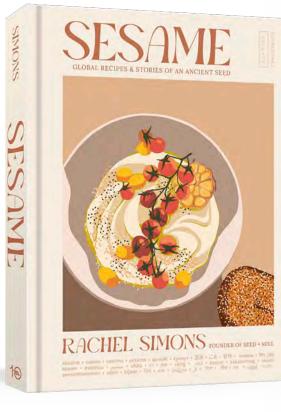






## Sesame

Global Recipes + Stories of an Ancient Seed



### 9781984863638 • 4/29/2025 HC • \$26.00 U.S. (\$36.00 CAN) 224 pages • 7 x 9 inches 70-75 photographs





The robust Tahini Caesar dressing in this salad is balanced beaminally by the bitter radicchio leaves-and I like to think that the show-stopping pink leaves make for the ultimate date night salad. I like to use Castelfranco Radicchio, which can be and at farmers' markets and specialty grocery stores, but Cavolo Nero or regular kale work well too. For a heartier meal add roast chicken or an ancient grain like farro.

### Wash and trim the core from the radiochio and pull the leaves apart. If using kale, remove the stem from the leaves and tear the leaves into large pieces.

radicchio or a large bunch of kale In a small bowl, combine the shallots, vinegar, honey, and salt, 2 shallots, finely sliced Stir, then set aside to soften and pickle, at least 5 minutes. 3 Make the croutons: In a large nonstick skillet, heat the olive oil wine vinegar over medium-high heat. When the oil is hot, add the bread to the I teaspoon bones pan and cook until golden, about 3 minutes, then turn the pieces to cook on the other side for about 3 minutes more, making sure 1) teaspoon kosher sal the bread doesn't burn. Transfer to a plate or bowl and let cool. Croutons

A Make the dressing: In a food processor, combine the anchovies. lemon juice, 3 tablespoons of the water, the Pecorino, garlic, salt, and a pinch or two of pepper and process until smooth. With the machine running, slowly add the tahini until you have a thick but still pourable dressing. Taste and add more salt, pepper, water, or a teaspoon or two of the pickling liquid from the shallots, as needed.

To assemble, in a large bowl, toss the radicchio in the dressing and top the salad with the eggs, pickled shallots (discard unuse pickling liquid), croutons, and more Pecorino.

2 tablespoons extra-virgin olive oil. 2 to 3 thick slices of torn into 1-inch pieces 3 boquerones (white anchovies)

2 tablespoons white

Radicehio

Tahini Caesar

(The Ultimate Date Night Salad)

108

Juice of 1 large temor 3 to 4 tablespoons water plus more as needed % cup finely grated Pecorino, plus more for serving 1 garlic clove, minced W teaspoon kosher salt plus more as needed Freshly ground pepper 15 cup tahini 3 soft-boiled eggs, out in half, for serving

Craveable Salads & Vegetable Sides

**BACHEL SIMONS** is the founder of Seed+Mill, the first store devoted to sesame products in the United States. Their high-quality tahini and halva are favorites of chefs such as Zoë François, Carolina Gelen, Dan Kluger, and Ayesha Nurdjaja. Seed+Mill products are carried in more than 1700 stores including Whole Foods, Sprouts, and beloved specialty stores across the US. Seed+Mill has been featured in Forbes, The New York Times, Food52, Bon Appétit, and more.

A clear, approachable guide to the world of sesame, from halva, tahini, and sesame oil to togarashi, gomasio, and furikake, with more than eighty vegetarian-forward recipes, from the founder of popular tahini outfit Seed+Mill in New York's historic Chelsea Market.

With its delicious nutty taste, nutritional density, and long shelf life, the sesame seed is a tiny ingredient with an enormous cultural impact and a deeply rich history. In Sesame, Rachel Simons, co-founder of Seed+Mill celebrates the evolution, history, and diversity of this classic ingredient. Whether it's in the form of a seed, tahini (a ground sesame paste), sesame oil, or halva (a delicate, fudge-like candy made from sesame paste), readers will learn to incorporate sesame in more than eighty traditional and modern global recipes, including Sweet & Salty Sesame Challah; Pear and Pistachio Breakfast Loaf with Sesame Streusel; Lemony Orecchiette with Sesame Pangrattato; Gomasio-Crusted Salmon Skewers; and Tahini Swirled Pavlova with Labneh, Berries & Halva Flakes. Through vibrant photography, evocative storytelling, and contributions from a slate of noted chefs and food luminaries across the globe including David Lebovitz, Molly Yeh, Nisha Vora, and Zoë François, Sesame is a loving culinary tribute to the sesame seed: how it has transformed dishes, how it has been translated by different culinary cultures, and how it has tied people and places together through generations.





"Use this book as a gateway into the world of possibility as inspiration for menu planning, for putting together new or unexpected flavor combinations, or for easy and elegant plating and presentation"

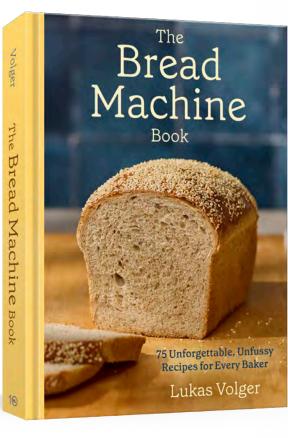






# The Bread Machine Book

75 Unforgettable, Unfussy Recipes for Every Baker



### 9780593835432 • 3/4/2025 HC • \$22.99 U.S. (\$30.99 CAN) 208 pages • 7¾ x 10 inches 55 photographs





	to suit your default bread needs. It's soft and squishly enoug to please kich, but with enough whole grain goodness to appease the adults, too. A good-quality whole wheat flour w define its flavor and texture, adding flecks of brain throughou the loaf.			
Makes 1 loaf				
ingredient	Grams	Volume		
Whole milk or oat milk	180g	Na cup		
Tepid water	160g	2/3 Cup		
Brown sugar or coconut sugar	28g	2 tablespoons		
Fine sea salt	10g	1V2 teaspoons		
Bread flour	260g	2 cups, spooned and leveled		
Whole wheat or white whole wheat flour	245g	1¾ cups, spooned and leveled		
Softened unsalted butter or vegan butter, out into cubes	28g	2 tablespoons		
Instant yeast	-	2 teaspoons		
Egg white or other crust- browning wash (optional; see page 26)	-	-		
Hands-Off Method	rise (usually around 1:30 from		Hand-Shaped Method	
In the order listed, add all the ingredients (except for the egg white) to the bread machine's	completion), pause the pro- gram and brush the proofed loaf with egg white. Once		in the order listed, add all the ingredients (except for the e white) to the bread machine	
baking pan. Program the machine to its WHEAT setting	complete, remove the bread from the machine and let cool		baking pan. Select DOUGH, lock the pan into the maching	
and MEDIUM or DARK crust.	in the pan for 10 to 15 minutes.		close the lid, and press STAI At the completion of the cyc	
Lock the pan into the machine, close the lid, and press START. If desired, after the loaf's final	Then tip the loaf out of the pan onto a cooling rack to cool completely before slicing.		continue	

Half-Wheat Sandwich Loaf This is a simple, everyday loaf for baking once or twice a week

LUKAS VOLGER is a cookbook author, recipe developer, and entrepreneur in the food space. He's written five previous cookbooks, including *Bowl* and *Start Simple*, and his work has been featured in *The New York Times, Bon Appétit, The Wall Street Journal*, and elsewhere. Previously he co-created the award-winning queer food journal *Jarry* and the Brooklyn-based line of premium veggie burgers Made by Lukas. He lives in New York.

A modern, everything-you-need-to-know guide to baking perfect bread with a bread machine at home, with seventy-five recipes.

In *The Bread Machine Cookbook*, veteran cookbook author Lukas Volger offers a thorough guide to the versatile bread machine—an appliance that mixes, kneads, proofs, and bakes bread. You'll learn how to buy one, use one, and utilize different ingredients and techniques to make your creations sing, including 75 classic, sourdough, savory, and sweet bread recipes designed for a modern pantry and palate. Recipes include: Buttery Brioche, Honey-Barley Milk Bread, Choose-Your-Own-Adventure Swirl Bread, Date & Pecan Sourdough Loaf, Ranch Rolls, and Matcha Ricotta Tea Cake. Each recipe contains a "faster" and a "slower" method: The fast utilizes the machine's presets (just throw everything into your bread machine and let it work its magic), while the slower isolates the kneading and the baking functions to create bread with more developed flavor and better structure for not much extra work. With comprehensive but easy-to-digest tips for success including measuring methods, temperature targets, machine and visual cues to look for, and opportunities for hijacking your bread machine to knead and proof dough to be baked in your oven, this is the only book you need to bring easy, fail-proof loaves to the table every day.

"Go-to breads that enhance everyday eating: Soft sandwich loaves for packed-lunch PB&Js, hearty whole-grain loaves for avocado toasts and dunking into weeknight soups, and fuss-free recipes that integrate into hectic lives."



No los











# GARDEN & LIFESTYLE

# The Essential Bonsai Book

Techniques for Creating Beautiful Trees





9781984862778 • 4/15/2025 TR • \$24.99 U.S. (\$33.99 CAN) 224 pages • 7% x 9 inches 300 photographs

ALSO AVAILABLE THE LITTLE BOOK OF BONSAI 9780399582592

### A beautifully photographed, in-depth guide to the fundamental techniques used around the world to create exquisite bonsai, from the author of *The Little Book of Bonsai* and the Bonsai Tonight blog.

Whether you're new to the hobby or have been growing bonsai for years, *The Essential Bonsai Book* provides a blueprint for creating trees you can take pride in. Featuring more than 200 color photographs, *The Essential Bonsai Book* describes core techniques for pruning, wiring, and repotting and introduces more advanced topics such as decandling and defoliating. Ample case studies and profiles of bonsai teachers, including Michael Hagedorn, Boon Manakitivipart, and Daisaku Nomoto, reinforce these points and offer perspective from years of professional experience. Readers of *The Essential Bonsai Book* will learn to: identify trees with great potential for training as bonsai; style bonsai in a way that highlights trees' best features; and accelerate development by doing the right work at the right time. *The Essential Bonsai Book* will help you recognize, create, and maintain quality bonsai so you can work on your trees with confidence and get more enjoyment out of this wonderful hobby.



JONAS DUPUICH runs a Northern California bonsai nursery where he teaches and writes about bonsai. He is the author of *The Little Book of Bonsai* and the Bonsai Tonight blog, and is co-founder of the Pacific Bonsai Expo. Jonas grows a variety of species and specializes in developing Japanese black pine from seed. His trees have been selected for display in local and regional exhibits, including the U.S. National Bonsai Exhibition. Learn more at "bonsaitonight" online.

"*The Essential Bonsai Book* helps you ask better questions and learn from your experience... perfect for bonsai practitioners who are taking steps to improve their trees and want to learn new techniques."

Marken and the second second







# Dr. Fun Guy's Passport to Kingdom Fungi

A Scientist's Guide to the Wild and Wonderful World of Mushrooms, Molds, and More



World of Mushrooms, Molds, and More

DR. GORDON WALKER





PASSPORT TO KINGDOM FUNG



omy Basidiomycota, Agaricomycetes

Broadlest/Conitier) pe (Marphology) Funnel (hispid (Blun

ooms with thin slightly waxy flesh, a hollow

bright grange, while others show a gradation of yellow on the stem

brown on the cap. Black trumpets lend to grow with a more fined trumpet or vase-like shape, ranging in color from light

brown to gravish white to deep bluish black. My best practice

are to pinch or cut off the stem base when harvesting, to mak

clear, Croterellus are not particularly substantial, but they have great flavor and a pleasing texture. Black trumpels are especially

thereal earthy umami quality. Craterellus make great additions

alongside meat. Cooking them fresh is my favorite, but they are

cooking and freezing preserves the fexture, while candying them

llavorful and can be used to season dishes, giving them an

to pasta, risotto, egg dishes, pizza, soups, stews, and served

also great preserved. Drying helps to concentrate the flavor.

in syrup makes for a fun and unexpected sweet treat

CULINARY NOTES Due to their hollow fruiting bodies, Craterellus require thorough cleaning. Start by splitting them lengthwise and soaking them multiple times until the water runs.

milales, Cantharell



NOTABLE NORTH AMERICAN

SPECIES Craterellin des, fallax, ignicolor, tubae-formis LOOK-ALIKES Farthfung



inaming pasier

### Hedgehog Mushrooms (Hydnum) Alternate Names: Sweet Tooth, Sheep's Feet

Taxonomy Basidiomycota, Agaricor Cantharellales, Hydnaceae Edibility Increatore Edible (5 Star) Habitat (Association) Grows on pro Sinape (Morphology) Calo and stem (Teel Trophic Modeta) Estomycormizal (EcM) Spores White (Basichospore)

fedgehogs are adorable eye-catching stature and a distinctive toothy underside. They are one of the best mushrooms for beginner foragers, thanks to their easily recognizable teeth. As a relative of chanterelles, hedgehogs are resistant to rot and insect damage, capable of growing for weeks and even up to several months. Consider leaving young specimery and checking on them later. However, specimens that are too old are prove to getting bitter, especially if the edges start turning brown. Prior to DNA sequencing, there were understood to be or two species, but a 2018 paper documented upward of 16 different Hydnum species in eastern North America alone, mex significantly more genetic diversity to this genus than has previou

been recognized IDENTIFICATION NOTES Hedgebogs grow out of the ground solo, scattered, or in arcs or circles. They have a well-defined cap and stem, with distinctive small teeth or spines underneath the cap, which are used to disperse spores. Depending on the species and age of the mushroom, they can be relatively small a grow to gargantuan proportions. The cap color can range from a creamy white, to pinkish, golden, or darker brown depending on the species and habitat. In my experience, you can find two mail types of hedgehogs. The larger kind tends to be tougher and more pale, while the smaller kind tends to be pink to brownish with a distinctive bel/v button-like indentation on the cap.

CULINARY NOTES Hedgehogs are prized for their meally lexture and sweet nutry flavor. Cleaning the underside can be tricky, bit LOOK-ALIKES (when see a good soak usually does the trick. The best cooking method is from below) Shingled hedgehog to dry-fry them until the moisture evaporates, then add in fat and cook them until golden brown. They are easily one of my favorite (Sarcodon), bitter tooth Hudriefunit twhen seen from edible mushrooms, perfect served on their own or incorporated above) chantereliss, meadow into a wide variety of dishes. Their toothy texture is best preserved by cooking then freezing or pickling.

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### Learn the basics of fungal biology, foraging, and identification in this in-depth illustrated introduction from the beloved scientist, mushroom enthusiast, and social media star behind Fascinated By Fungi.

In Dr. Fun Guy's Passport to Kingdom Fungi, Dr. Gordon Walker brings his scientific knowledge and love for everything fungi to the page. The first section of this book is written in a comprehensive question-and-answer format. Starting with "What are fungi?," you'll learn everything from what mycelium is and fungi's evolution and biochemistry to how they are classified and how they impact our world today. You will also find information on best foraging practices and culinary techniques. The second half of the book introduces you to mushroom identification skills and profiles various mushrooms and other fungi, from incredible edibles you can find in the wild to the dangerously toxic, medicinal, and just plain weird. Finally, you'll find fungal phenomena, showing the amazing breadth and diversity of the fungal kingdom. With colorful and comprehensive science illustrations, mushroom photography, and QR codes that link to resources to help you continue your fungal explorations, this is the perfect portal to step through into the world of mushrooms.



DR. GORDON WALKER is originally from Cambridge, Massachusetts, but also spent time growing up on the Northshore of Massachusetts. For college, he attended UC Santa Cruz, obtaining a BS in biochemistry. For graduate school, he attended UC Davis where he completed his PhD in biochemistry and molecular biology. He then worked at Opus One Winery isolating wild yeast and pioneering new wine technologies. He spent time working in biotechnology around the San Francisco Bay Area then returned to UC Davis where he completed post-doctoral work on fermentation process control. Besides his passion for all things fungi and fermentation, he is an avid chef, forager, sailor, scuba diver, and gardener. He resides in Napa, California.



"We are witnessing the dawning of a new era of fungal appreciation. Now is the time to give fungi our full attention and understanding, recognizing their interconnected nature and the essential roles they play worldwide."









# **Personal Color**

The Definitive Guide to Finding and Wearing Your Best Colors



The definitive modern guide to finding your season and best colors, from the author of The Curated Closet.

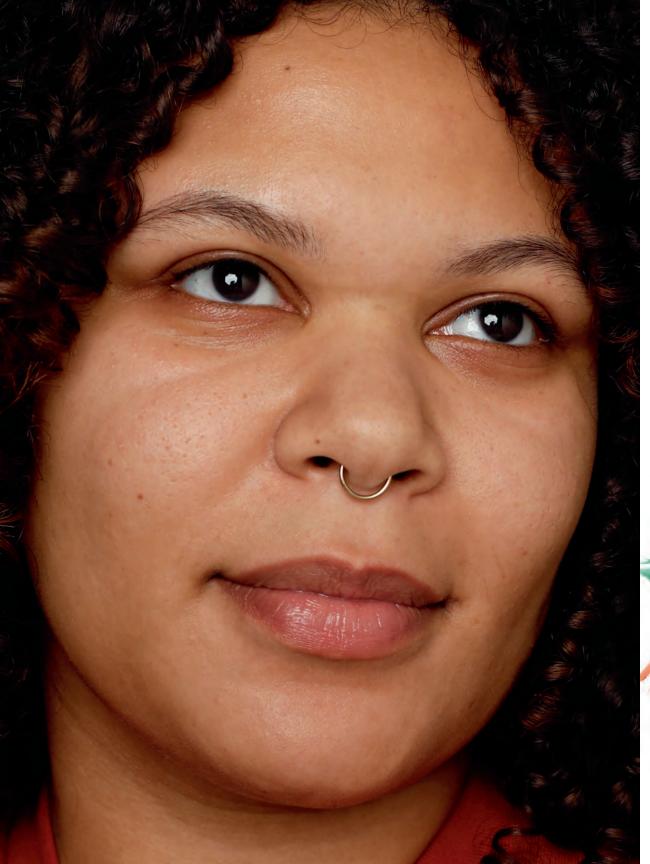
Why do some colors look radiant and effortless on one person but completely wash out another? The answer is color theory. In *Personal Color*, you'll harness the power of color theory to identify your color season and discover which shades best harmonize with your unique skin tone, hair, and eye color to make your natural beauty shine. Learn how to accurately predict whether a color will suit you (or not); find your color season (spring, summer, autumn, or winter) and subtype (clear, true, light, soft, or deep); broaden your "color horizon" beyond safe neutrals and on-trend shades; accurately assess photos and color descriptions when shopping online; and pick makeup and hair colors that work best for you. Featuring step-by-step instructions to identify your personal color palette, hundreds of color swatches, and example photos of models of all races, genders, and ages, *Personal Color* is a timeless resource full of exercises, charts, cheat sheets, and glossaries that you'll find yourself reaching for again and again.



ANUSCHKA REES is a Berlin-based writer and the author of *The Curated Closet* and *Beyond Beautiful*. Her books have been translated into more than twelve languages. She loves color, art, and fashion and enjoys the challenge of breaking down abstract visual concepts into practical takeaways. Her mom introduced her to color analysis as a teenager, and she spent twenty years identifying as a Light Spring. After immersing herself in color theory for *Personal Color*, she knows she is actually a Light Summer.

9780593836217 • 7/8/2025 TR • \$24.99 U.S. (\$33.99 CAN) 336 pages • 8 x 9 inches Full-color photographs and images thoughout









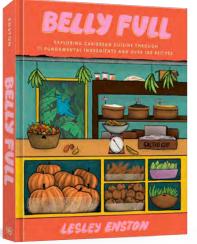
\*Color analysis is about
leaning into your
natural color essence.
We are not trying to
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is already perfectly
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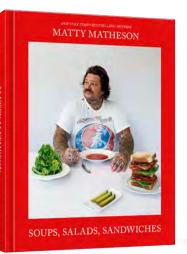


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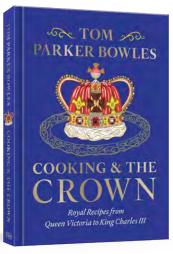
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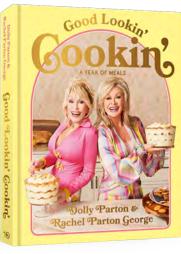
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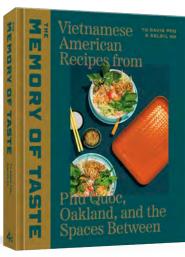


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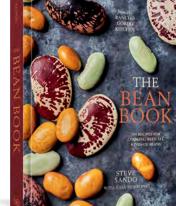
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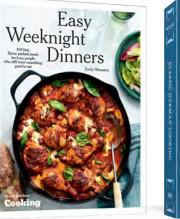


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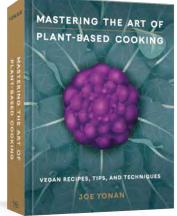




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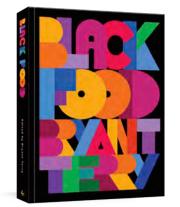


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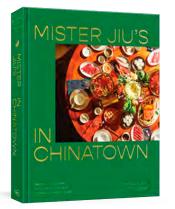


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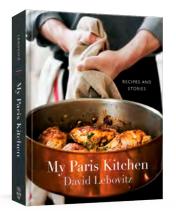
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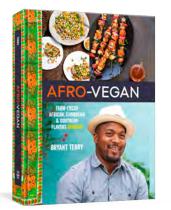
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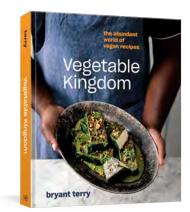
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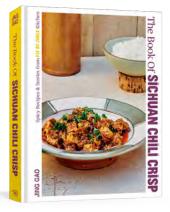
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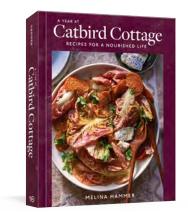
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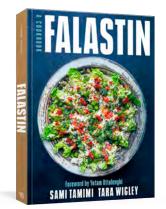
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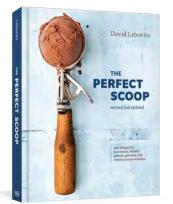
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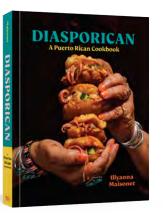
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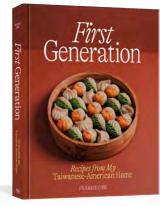
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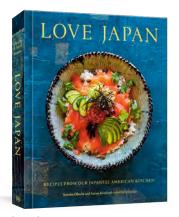
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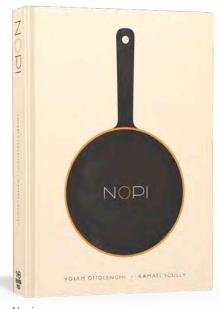
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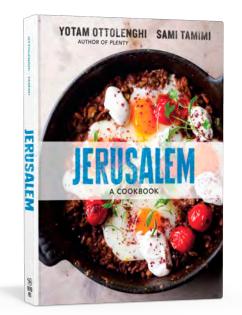
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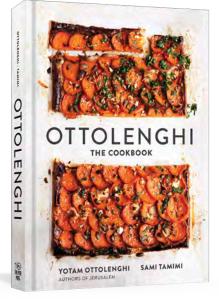
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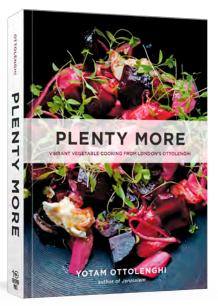
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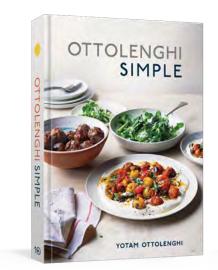




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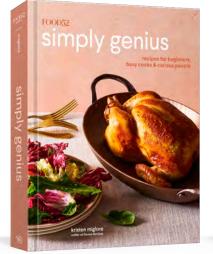
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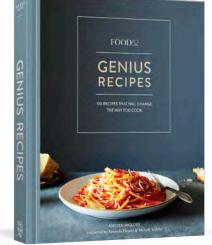
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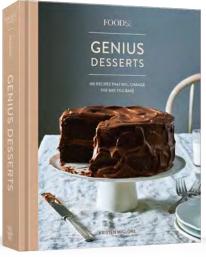


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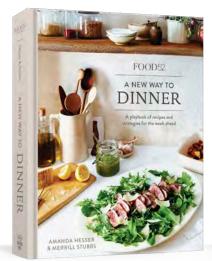
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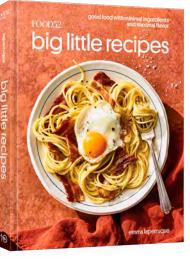
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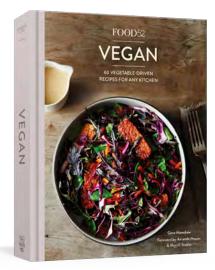
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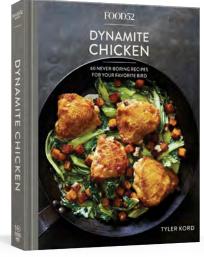
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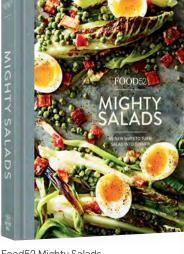




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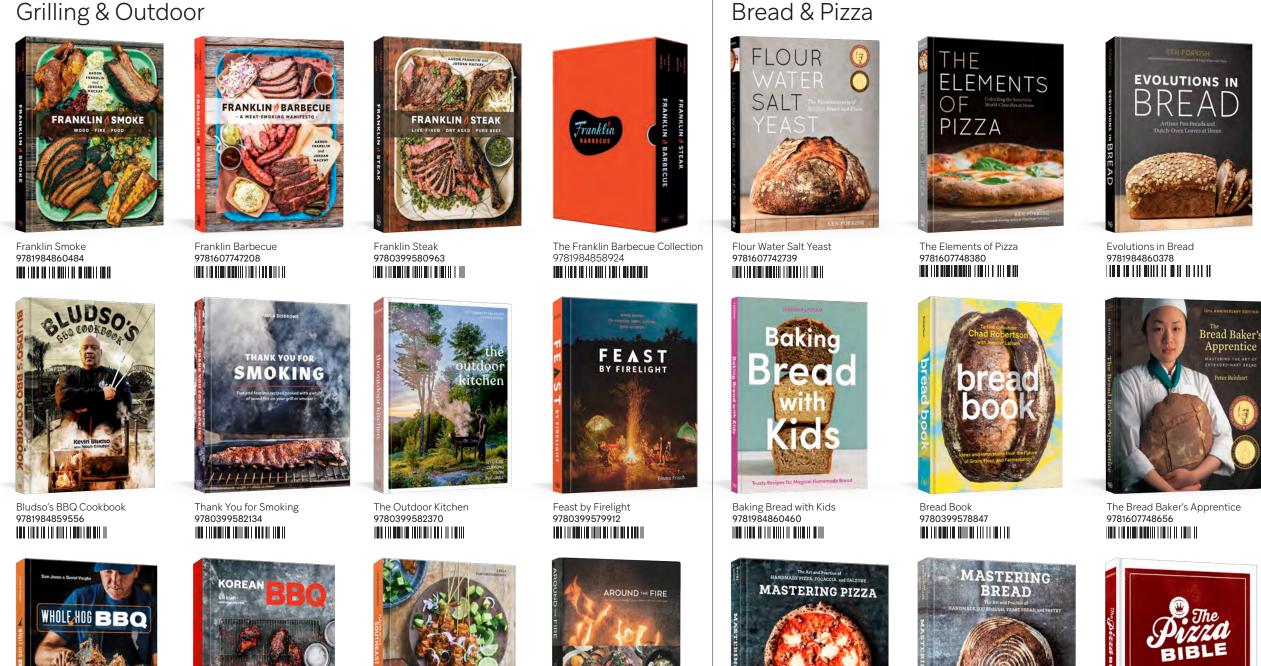
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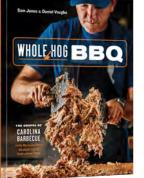




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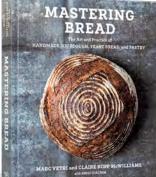


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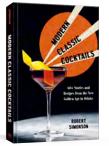


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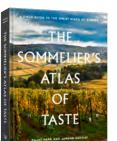


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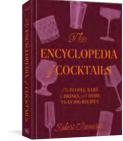
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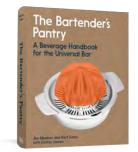
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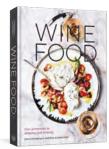
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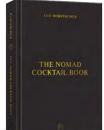
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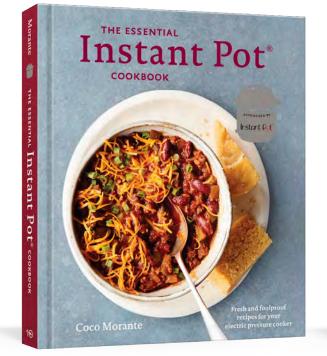




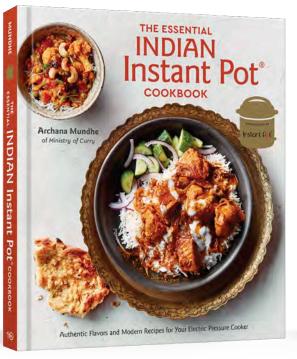




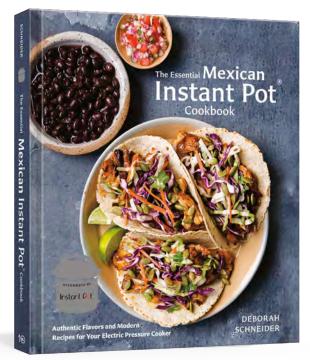
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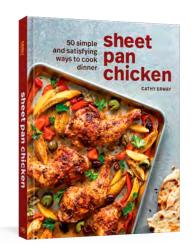


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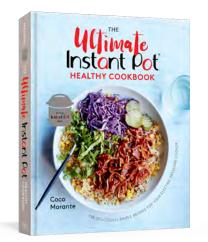


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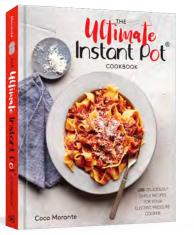
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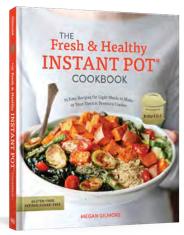
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