



# The Briefing July 2020

Hardie Grant

PUBLISHING





# Always Was, Always Will Be.

5-12 JULY 2020

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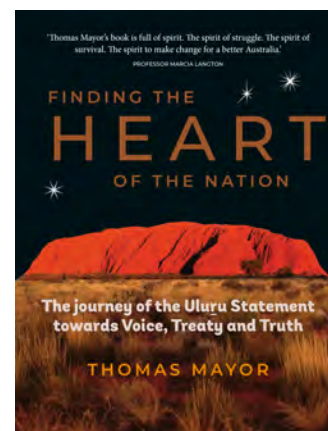
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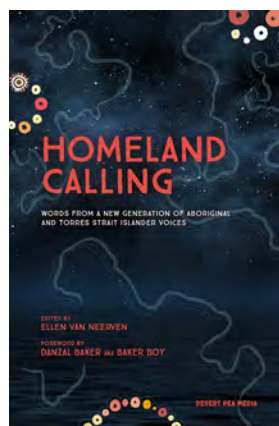
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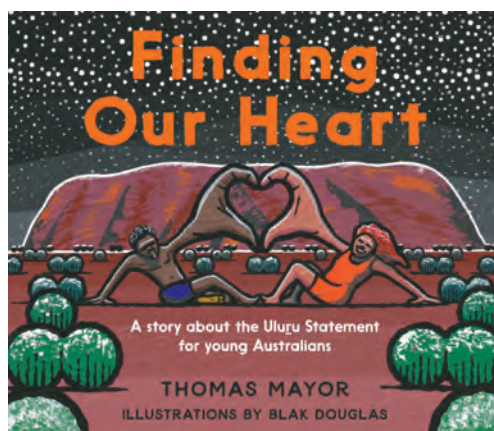
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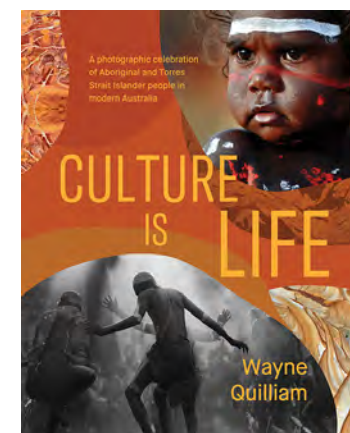
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DRAFT COVER



## Osaka Pocket Precincts

A Pocket Guide to the City's Best Cultural Hangouts, Shops, Bars and Eateries

Steve Wide and Michelle Mackintosh

A handy, pocket-sized guide to the best of Osaka, plus daytrips further afield.

Osaka is Japan's third largest city, often thought of as Tokyo's brash, messy and always hungry cousin. Known for its street food, friendly locals and a thriving band scene, Osaka also knows how to go large. At night, neon signs guide you to tiny bars, live music, and unique places to drink and dance. **Osaka Pocket Precincts** is crammed with all the tips you'll need to shop, eat, drink and explore this frenetic city, from the world-class Osaka Aquarium, Osaka Castle, Harry Potter World and Spa World (a super sento bathing complex), to the giant effigies of puffer fish, crabs and gyoza dumplings that line the colourful streets around Dotonbori. Head to old town Shinsekai for Japan's favourite street foods, okonomiyaki, takoyaki and kushikatsu. Shop with Osaka's design crowd on hip Orange Street, stopping for the perfect cup of syphoned coffee or craft beer. This curated guide covers all the major areas, the best ramen hotspots, vintage shops, backstreet bars and coffee joints sprinkled throughout the city. Maps are included to help you navigate the city streets and attractions. And you'll find recommended field trips outside the city to Nara, Wakayama, the spiritual retreat of Mount Koya and Arima Onsen. Slip this guide into your pocket and head off to experience the very best of Osaka.

### Author Details

**Steve Wide** and **Michelle Mackintosh** spend around three months of the year in Japan. They immerse themselves in the cities and culture, visiting galleries, going to gigs, tiny hole-in-the-wall eateries, vintage markets, parks and gardens. They love Osaka's street food, the people, the vibrancy and the way Osaka is a little rough around the edges. Steve is a writer and DJ who's run nightclubs, toured with Primal Scream and The Stone Roses, and written reviews for Monocle Books. Michelle Mackintosh is an award-winning book designer, writer and illustrator. She has designed over 100 books ranging from cookbooks and craft books to city guides and diaries. This is Steve and Michelle's sixth book on Japan, most recently following *Tokyo Pocket Precincts* (April 2019).

### Key Information

- A compact and light paperback, perfect for slipping into your back pocket.
- The authors are authorities on Japanese culture and tourism.
- This guide comes at a time for the 2020 Summer Olympics in Tokyo when Japan will be on everyone's mind!
- Divided into separate precincts, each featuring the authors' favourite cultural, shopping, eating and drinking places, as well as a few field trips outside the city.
- Includes maps at the back and suggested day trips in the surrounding area.
- Detailed reviews and maps for major attractions through to hidden gems. This guide includes a selection of 'field trips' encouraging you to venture outside the city.
- Counter pack available to easily display and promote the whole range of Pocket Precinct guides.

Publication	01 July 2020
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Illustrations	Full colour throughout
Age Range	NA
Terms	SOR



## INTRODUCTION

Osaka is Japan's third biggest city – the brash, messy and always hungry western cousin of Tokyo and Yokohama. Osaka loves to have a laugh, to eat well and it definitely knows how to throw a party. It's a pop colour, pop culture head-trip and it is easy to get lost among the crowds. The elegant, sophisticated Japan that you once knew gives way to a riotous, untethered Japan, with a street-style, off-the-cuff city that lives by the seat of its collective pants. Surprisingly, in the mix is one of Japan's oldest and most revered temples.

Osaka invented street food and love hotels, it brought American street culture to Japan and its general love of all things pop culture make it a perfect destination for lovers of 'good times'. The city is the home of comedy, many of Japan's most revered comedic duo's hail from here. Osaka is friendly locals and crowded shopping malls. It has both lurid neon and handmade signs, vintage clothing and vinyl, and the very latest in fashions, where big-name brands go head-to-head with young, brash upstarts. Osaka is coffee culture and family entertainment, but it's also home to one of the world's most thriving nightlife and band scenes.

*Osaka Pocket Precincts* is crammed with all the tips you'll need to shop, eat, drink and explore this frenetic city. We'll take you to all the major over-the-top streets and mad department stores, and then whisk you into the quieter neighbourhoods for tea and Japanese sweets. We'll take you to the best indie areas and creative hangouts, escape into green spaces, take a beer or whisky tour, and marvel at some of the most amazing architecture in the world. All followed by an onsen (Japanese bath) or temple retreat in our detailed field trips.

Let us guide you to our favourite places, give you the best stay-up-late options and early morning activities. We'll show you where to shop, where to eat and what to see, the unmissable and the unexpected and most importantly how to have fun like an Osaka native.

**Michelle Mackintosh & Steve Wide**





## A PERFECT OSAKA DAY

Our perfect day in Osaka always starts at one of our favourite coffee haunts, **Takamura Wine and Coffee Roasters**, **Lilo Coffee** or **The Gut's Coffee**, before heading to **Kuromon Ichiba Market** for a seafood rice bowl topped with the morning's freshest catch. We take a quick train to **Osaka-Umeda station** to window-shop in the food hall of the **Hankyu Department Store**, then duck downstairs into the cavernous station to have a delicious lunch of takoyaki (battered octopus dumplings) and okonomiyaki (savoury omelette pancake) at **Takohachi Takoyaki**. After that it's time for a bit of nature at **Minoo Park** to admire the beautiful garden, the bridge and the waterfall and to have a soak in **Minoo Onsen Spa Garden**. From here we indulge in an art excursion to one of our favourite places, the **Shiba Ryotaro Memorial Museum Library**, a wonderfully, atmospheric place, designed by Tadao Ando for one of Japan's favourite authors, with towering bookshelves and the building is simply stunning. Next, Michelle will head over to Minamisenba precinct, strolling around looking at the tiny boutiques, then popping into **Wad Omotenashi** for green tea and wagashi. Meanwhile, Steve will hot-foot it to Amerikamura and Horie precinct and do a quick dive into **Time Bomb Records**, some vintage shopping, then meet Michelle via **King Kong Records**. An afternoon's shopping sees us in the indie stores in Nakazakicho precinct, popping in to **Green Pepe**, **Two Elephants** and **Elulu by Jam**. After a quick coffee at **Haiku Coffee Roasters**, we go for a stroll and a shop along **Tenjinbashi-suji Shopping Street**. Then it's time for a cheeky drink among the standing bars around Tenma Station precinct and Chochin-dori. Tired, we head to Fukushima precinct to an eatery for dinner in the backstreets around the Fukushima and Shin Fukushima train stations. Finally, a late-night bar hop in the tiny network of bars inside the crumbling glamour of the **Misono Building** in Namba precinct. To soak it all up, Steve will slurp a restorative ramen at **Kinryu**.





## 8 KITA/HINCHI

Kita-Ward  
[MAP p. 172 C2]

To the south of Osaka-Umeda station you'll find an old business and Geisha district – now one of Osaka's most popular entertainment hubs. Here there's a plethora of nightclubs, bars and eateries frolicking in a neon playground. There is plenty to grab your attention, with karaoke, seedy dives, oddball themed cafes, shifty alleyways and all-night party live houses. More importantly however, the area specialises in one of Osaka's symbols: fugu (pufferfish). If you want to visit a quality fugu restaurant this is the place to do it. If you want to try one of Japan's legendary delicacies, head to one of the following: **Fugu Tenjin** (1-7-13 Sonezaki), **Yumefuku** (2-2-1 Sonezaki), **Yakifugu Yumeteppo Kitashinchi** (1-4-7 Dojima), **Yakifugu Yafuku** (1-3-33 Dojima) or **Fuguyoshi Kitashinchi** (1-3-8 Sonezaki).



## 9 WHITE BIRD COFFEE

1st floor National Highway Bldg,  
2-1-12 Sonezaki, Kita-Ward  
6809-3769  
Mon-Sat 11am-10.30pm, Sun  
11am-10pm,  
Higashi Umeda station, exit 4  
[MAP p. 172 C2]

A short walk from Osaka-Umeda station, through rowdy streets and past towering skyscrapers, on a corner by the side of an overpass on a major intersection, you'll find the welcoming front doors of White Bird Coffee. Once you are inside, the outside world melts away in a wash of cool jazz. The style here is definitely bowl cuts, stripes and berets. Come for the coffee, made to perfection with single-origin beans (iced-coffee is served in a jar) and stay for the ambience – wooden tables, wicker baskets, subway tiles, low lighting and mismatched furniture. Desserts are over the top, so you have to try them including (depending on the season) strawberry milk, delicious coffee jelly served in a tall glass with lashings of cream on top and chestnut pound cake. There's a good range of booze as well so if you are wanting to kick back with a drink while listening to jazz and looking out onto a major sky-high freeway then White Bird is the nest you've been looking for.





## 10 TAKOHACHI TAKOYAKI

Osaka-Umeda station, Whity Bldg, 2-4-6 Komatsubaracho, Kita Ward  
Mon-Sun 10am-9pm  
[MAP p. 172 C2]

North Mall 1 in Umeda station's Whity Building has a plethora of fast and on-the-go eateries and standing bars, with a decidedly retro feeling. If you are in the mood for takoyaki (octopus dumplings), Takohachi do an interesting spin on the Osakan street food staple. The stylish frontage and the open kitchen where the chef makes super fresh octopus dumplings right in front of you, beckons you into this 10-12 seat eatery. The ever-changing crowd is mostly travellers eating alone. They line the benchtop ordering lunch sets with signature 'fluffy' dumplings and half okonomiyaki (savoury pancake) or squid ink yakisoba (stir-fried noodles). Sets also include booze or a cold drink, offering great value. The food arrives 'without makeup', allowing you to apply your own mayonnaise and barbecue sauce, and the patterns you make probably says more about your personality than a psychiatry test (try to master the perfect Okonomiyaki criss-cross or web design). Takahashi are proud of their light dashi broth – a unique accompaniment. Other toppings include powdered seaweed, ginger and bonito.



### POCKET TIP

Visit nearby Tsuyu Tenjinsha (Ohatsu Tenjin) shrine, the setting for tragic/romantic bunraku puppet play The Love Suicides of Sonezaki (2 Chome-5-4 Sonezaki, Kita Ward)



## 11 YUKARI SONEZAKI HONTEN

2-14-13 Sonezaki, Kita Ward  
Mon-Sun 11am-1am  
[MAP p. 172 xx]

Make your way down colourful Ohatsutenjin-dori arcade. Look for the large red sign, red lantern, photographic menu and queue - you've arrived at popular Okonomiyaki (savoury omelette) joint Yukari Sonezaki Honten, feeding hungry Osakans since 1950. It hasn't changed much since then, mustard coloured furniture, wallpapered walls and a soundtrack of swing, big band jazz and laughing customers. Order up an apple sparkling wine highball or two. Okonomiyaki is cooked at your table (all tables come equipped with hot plate), and ingredients are piled high. It takes about 15-20 mins. At intervals the staff magically appear and shuffle or flip the okonomiyaki, until it's perfectly browned. Yukari have their own special mayonnaise and bbq sauce so add liberally. The menu features a broad choice including a Korean style kimchi or yakitori filling and hungry punters can choose to supersize (so Osaka). Pescatarians have plenty of seafood options and vegetarians can try the cheese and rice cake special or one of a variety of sides.

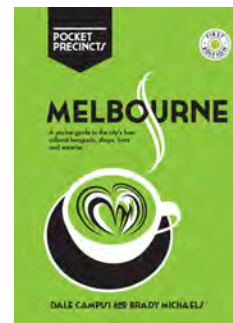
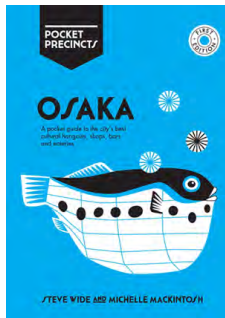


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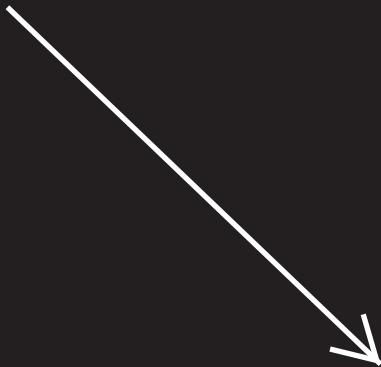
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Flatplan of  
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TRAVEL

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TRAVEL



Updated  
Counterunit  
Insert Design!





Publication	01 July 2020
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Age Range	5 and up
Terms	SOR

## Hardie Grant Travel

A beautiful illustrated puzzle just in time for the 2020 Summer Olympics.

Brush up on your Japan knowledge while you zen out with some puzzling with the **Japan Map Puzzle**. This 500-piece square puzzle (51cm x 51cm) features a beautiful overview map of the country, accompanied by fun illustrations and facts. The perfect gift or keepsake for Japanophiles of all ages.

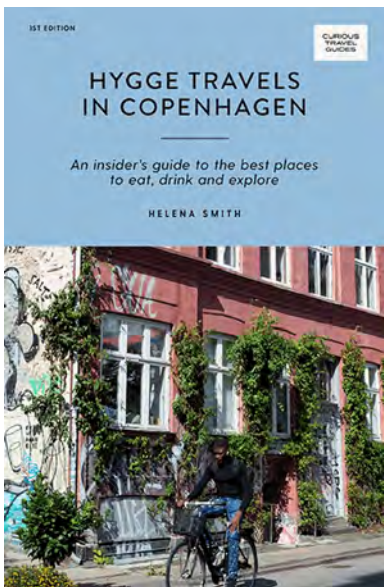
## Key Information

- Design aimed at the adult market with quite a sophisticated look featuring cool illustrations
- Includes points for all major cities and landmarks such as Mount Fuji
- Will also include a couple of fact boxes to fill space in the ocean areas
- With the Tokyo Olympics 2020 coming up, many retailers launching special Japan capsule collections
- Puzzles for adults are the latest mindfulness trend





DRAFT COVER



## Hygge Travels in Copenhagen

An Insider's Guide to the Best Places to Eat, Drink and Explore

Helena Smith

Discover the eclectic and relaxed sides of Copenhagen.

Hygge is the Danish concept of cosy or happy living, and the capital city of Copenhagen very much reflects this warm, communal vibe. Set on the coastal islands of Zealand and Amager, the city feels closer to nature than most other urban centres with its canals and many pockets of green. **Hygge Travels in Copenhagen** is a comprehensive guide to the very best places to eat, drink, shop and explore in this fascinating city. Go beyond the hordes of cyclists and the Little Mermaid statue to discover sustainable eateries, cutting-edge design museums, flea markets that flaunt boho chic, and tucked-away cafes and bars where you can relax with a hot chocolate or malt whiskey, and a rug to warm your legs. Author Helena Smith shares not only Copenhagen's highlights, but also unlocks some of its secrets, so in no time you'll be living like a local. Full-day itineraries help you navigate the best of the city, while the daytrips section covering modern art galleries and a viking ship museum allows you to make the most of your trip. Experience the best of Copenhagen, whether you have just a few days or longer to enjoy the city.

### Author Details

London-based **Helena Smith** has been walking on the hygge side of life as a freelance travel writer and photographer for the last 15 years. One of her first assignments was to travel around Denmark, and she still returns regularly to enjoy saunas - alternating with icy lake plunges - healthy smørrebrød, impeccable Scandi design aesthetics and a population that is considered to be the happiest in the world. Helena has written about Copenhagen for Lonely Planet, Rough Guides and Bradt, and she also has her own London food blog, [eathackney.com](http://eathackney.com). Happiest herself when cycling, swimming, looking at art and browsing a flea market, Helena wholeheartedly gives Copenhagen her vote.

### Key Information

- The *Curious Travel Guides* highlight the best of coffee, culture and good food from an insider's perspective. They are perfect for all kinds of travellers, including those who may only have the weekend to spend in the city.
- In 2017, Denmark had more than 28 million tourists to its only 5.8 million residents, and tourism in Copenhagen is expect to increase almost four per cent every year until 2020. Denmark has invested in more hotel beds across the country, and particularly in Copenhagen, to accommodate up to 10 million tourists.
- Detailed reviews of selected cafes, restaurants, bars, museums, shops and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful keepsake.
- Other titles in the series: *Sundays in Paris*, *Lost in Florence*, *Art and Fiesta in Mexico City*, *Wanderlust in Berlin* and *Marrakesh*, *Explore the Magic of the Red City* (also published July 2020), *Cobblestone Ambling in Dublin* and *Summer on the Amalfi Coast* (both published May 2021).

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Age Range	NA
Terms	SOR



*Copenhagen is a relaxed and relaxing city and not a place where you'll be wanting to hurtle from sight to sight. That said, there are plenty of galleries, museums and palaces that are worth making a (leisurely) beeline for. Two of my personal favourites are the Glyptoteket (see p.XXX), with its art and botanic gardens, and the David Collection (see p.XXX) of Islamic and Danish art. For an insight into the much-loved royals, ogle the crown jewels or walk the beautiful gardens of Rosenborg Palace (see p.XXX) and the stately rooms of Christiansborg Palace (see p.XXX). For the big-hitters, take your time to view the vast collection of the Statens Museum for Kunst (National Gallery of Denmark, see p.XXX), or dive into Viking history at the Nationalmuseet (National Museum of Denmark, see p.XXX). The Tivoli Gardens (see p.XXX) is so wildly popular as to be off-putting but an evening date there is still one of the most romantic and magical experiences the city has to offer.*

*At every turn there are water views and varied architecture so getting to your destination is half the fun, whether you opt for a cycle ride (see p.121) or a trip on one of the battered yellow 'harbour bus' boats (see p.XXX).*





## The harbour

*Hopping on some kind of boat  
in Copenhagen is a must.*

Copenhagen is a maritime city, defined by its harbour, and one of the great ways to experience the city is on a boat. The most basic, cheapest and perhaps characterful option is the tough old yellow harbour bus boats that chug up and down the harbour: you can even wheel your bike onboard. There are stops up and down the harbour, and you can buy tickets onboard. This being Copenhagen, there are a couple of terrific eco options, too. With GoBoat (Islands Brygge 10, mid-March–Oct) you can self-drive one of their distinctive little solar-powered blue boats. This is particularly fun in a group: each vessel has a raised picnic table for onboard wining and dining. The most adventurous option, GreenKayak (Børskej 12, mid-March–Oct) will provide you with a kayak, plus a big bucket and rubbish grabber – set off with a pal or partner and help keep the harbour clean.

Another innovative local company is Hey Captain (Ofelia Plads, mid-March–mid-Dec), whose brilliantly informative skipper/guides wear jaunty nautical T-shirts and take you all round the harbour – and deep into Copenhagen's culture and history. Book in advance to ensure a place: the boats seat a maximum of 12 people, in a semi-circle to promote sociability. The vessels are open, but can be covered if rain hits. Hey Captain's evening trips, when you can wrap up in a blanket and the boats are lit by lanterns, rate high on the hygge scale.



Various locations



See websites



goboat.dk  
greenkayak.org  
heycaptain.dk





## Tivoli Gardens

*Fairytale Denmark lives on at this enchanting pleasure garden.*

The Danes have always had a penchant for amusement and escapism: Tivoli is the second oldest amusement park in the world (the oldest also being in Denmark: Dyrehavsbakken in Klampenborg). Perhaps at its most magical in the evening, it's a place to utterly surrender to full blown hygge enjoyment, and to let your inner child come out to play. Tivoli has all the stomach-churning rides you could ever want – or not as the case may be! But it's also a beautiful park and pleasure garden, where artistry and innovation have always been key elements, with a central lake, tall trees and ingenious hanging planting. The geometric lights hanging in the trees were created by contemporary Icelandic artist Olafur Eliasson, and the Flying Trunk, an undulating ride through Hans Christian Andersen's tales, uses folk artistry to create a captivating experience. If you're seeking some thrills, the 1914 Rutschebanen is the oldest rollercoaster in the world, and the modern Demon rollercoaster takes screaming participants through three huge loops and drops in sixty seconds. Or you might prefer the more sedate merry-go-rounds, featuring brightly painted sleighs and animals.

There are umpteen options for eating and drinking: Fru Nimb (see p.XXX) does an elegant take on smørrebrød (open sandwich), while unpretentious Groften which serves old-school smørrebrød has changed very little since its 19th-century founding. There is also a plethora of stalls selling snacks and drinks



Vesterbrogade 3



København H



Mon–Thurs & Sun

11am–10/11pm

Fri 11am–12.30am

Sat 11am–12am

DKK

130

W

tivoli.dk/en





## Christiania

*Leafy and free: the hippie zone  
in the heart of the city.*

Founded by squatters in 1971 on the site of a former military district when the city was in the midst of an affordable housing crisis, Christiania is a free-spirited city within the city. Walking down Pusher Street – where soft drugs are openly sold (and illegal) and photography is definitely not welcome – you might feel that the hippie dream has faded. There are some visibly strung-out characters and the cluster of bars and restaurants can feel more hassly than eco-friendly. But beyond the main (pedestrian) lanes you'll find that a green spirit still lives here, amongst around a thousand permanent members of the intentional community. Ingeniously self-built eco-homes sit in lush gardens sheltered by mature trees and, while it's obviously good practice to respect the residents' privacy, visitors can wander the car-free streets.

The district was the birthplace of the Christiania cargo bike, a front-loaded carrier of children, pets, partners and furniture, which Princess Mary uses to ferry her children to school. An all-female blacksmiths, Kvindesmedien, sells some handsome pieces, from colourful metal shelves to twirly candelabras, and music venue Nemoland invites the whole city to free weekend gigs in summer.



Christiania



N/A

DKK

Free



Christianshavn

W

N/A



## Little Mermaid

*Small in stature but a huge cultural icon.*

A little like seeing the *Mona Lisa*, this small, unassuming and crowded sculpture is a bit underwhelming but still a symbol of the city. Sitting pretty on her rock, the modest Little Mermaid has received some rough treatment over the years from various activist groups. She's been decapitated three times, doused in paint and has even been blown off her perch with explosives. You'll have to be up at the crack of dawn to commune with the mermaid on your own: the wee statue, now backed by the wind turbines and industrial structures of Refshaleøen, is very much on the tourist trail, and the rocks on which she sits are generally thronged. It's easy to walk here or you can get a sea view of the maid on the Hey Captain boat tours (*see p.XXX*).

The bronze was created by Edvard Eriksen in homage to Hans Christian Andersen's 1837 fable, in which a mermaid falls in love with a human prince. Her decision to surrender her marine existence to be with him has tragic consequences, which may come as a shock to those familiar with the Disney version of the tale.



N/A



N/A

DKK

Free



Østerport

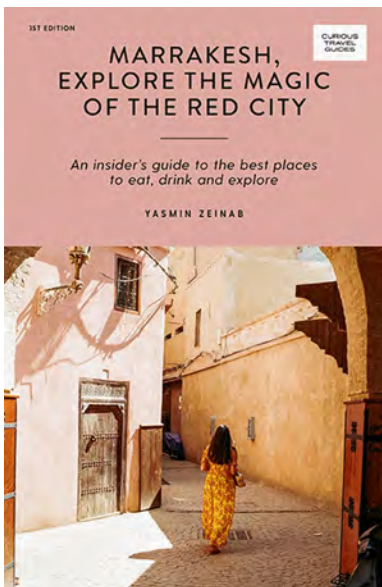
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heycaptain.dk





DRAFT COVER



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Terms	SOR

## Marrakesh, Explore the Magic of the Red City

An Insider's Guide to the Best Places to Eat, Drink and Explore  
Yasmin Zeinab

Dodge the crowds and discover the hidden world of Marrakesh, Morocco's most popular tourist destination.

**Marrakesh, Explore the Magic of the Red City** is a comprehensive guide to the very best places to eat, drink, shop and explore in this ancient city. Go beyond the souq's intoxicating scent of spices and colourful displays of fabrics to discover delicious local food, beautiful mosques and palaces, secret gardens and relaxing teahouses. Author Yasmin Zeinab shares not only Marrakesh's highlights, but also unlocks some of its secrets, so in no time you'll be living like a local. Full-day itineraries help you navigate the best of the city, while the daytrips section covering places in the nearby Atlas Mountains allows you to make the most of your trip. Experience the best of Marrakesh, whether you have just a few days or longer to enjoy the city.

### Author Details

After visiting Marrakesh for the first time in 2014, **Yasmin Zeinab** became hooked on the energy of this North African city. She now returns as often as possible to practice her Arabic, indulge in Moroccan food and shop in the souq. And she is still captivated by the magic of the medina and the locals' rich culture. Yasmin first moved from Australia to Paris, which led her to create her blog [sundaysinparis.com](http://sundaysinparis.com), which then became the first title in the Curious Travel series, *Sundays in Paris* (February 2018). While still residing in Paris, Marrakesh has become Yasmin's second home.

### Key Information

- The *Curious Travel Guides* highlight the best of coffee, culture and good food from an insider's perspective. They are perfect for all kinds of travellers, including those who may only have the weekend to spend in the city.
- In 2018, tourism numbers in Morocco jumped 8 per cent from the previous year, up to 12 million visitors. Marrakesh was the most popular destination in the country with 2.4 million visitors.
- Detailed reviews of selected cafes, restaurants, bars, museums, shops and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful keepsake.
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## Jemaa El-Fnaa

*For centuries, this fascinating square has been the pulsating centre of the city.*

A UNESCO heritage site for its cultural significance, and both a major tourist attraction and a part of everyday life for Moroccans living in the medina, Jemaa el-Fnaa has served as a meeting point and market place for thousands of years. By day the square is occupied by a handful of snake charmers and fresh orange juice carts. But like clockwork just before sunset each day, the food stands, henna artists, fortune tellers, street performers, musicians, acrobats, comedians and snake charmers emerge to start their day's work and by nightfall the square has erupted into a chaotic carnival. Historically the main stage for hakawatis (master storytellers), who would draw crowds of hundreds here nightly; unfortunately, nowadays the storytellers are few and far between.

Jemaa el-Fnaa is the city's best form of entertainment, but it is also notorious for pickpockets and swindlers. Be on guard against them and the henna artists too, who are known to grab and decorate the hands of unsuspecting tourists forcing them into payment. If you watch a performer or take photos giving small change is expected. If approached for more money, don't be intimidated into over paying.

Each night the high cafe terraces lining the square pack out with tourists and locals sipping mint tea and enjoying the nightly spectacle from above. Café de France in the southern corner of the square is an institution and offers bird's-eye views from its upper terraces. Arrive early to nab the best seats.



Jemaa el-Fnaa



N/A

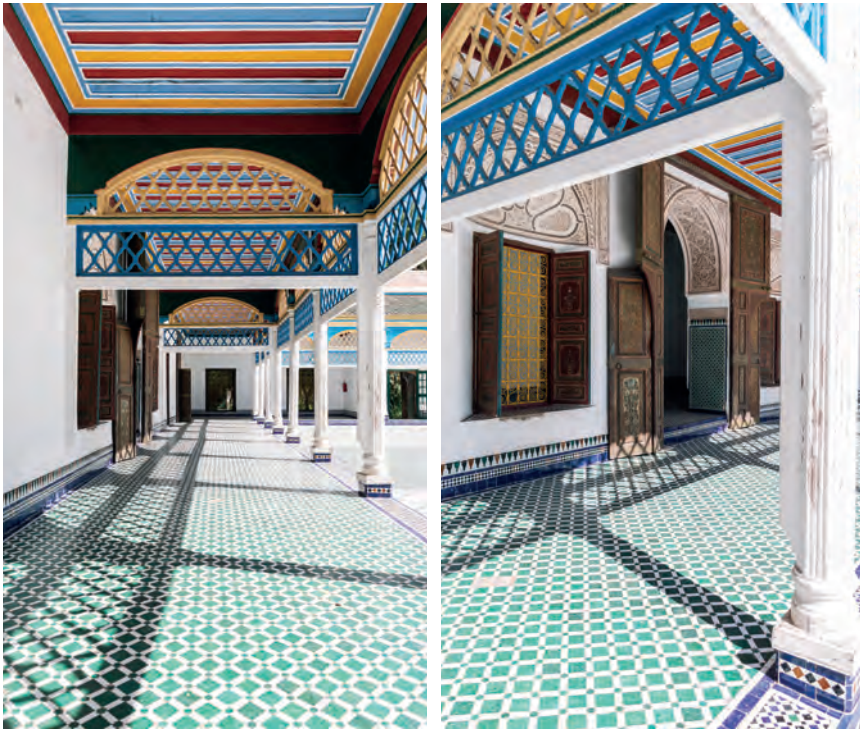
MAD

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W

[jemaa-el-fnaa.com](http://jemaa-el-fnaa.com)





# Bahia Palace

*An extraordinary example of Moroccan architecture and artisanship.*

One of Marrakesh’s most impressive examples of Moroccan craftsmanship, Bahia Palace is a vast complex with tranquil courtyards and stunning details in every room. On the outskirts of the Mellah, an area in the south-east of the medina once home to Marrakesh's Jewish population, Bahia Palace was built in two stages over several decades towards the end of the 19th century. It was first commissioned by the Si Moussa, a former slave who climbed the ranks to become the grand vizir to Sultan Hussan I. Si Moussa set out to create an opulent private residence known as Dar Si Moussa. After his death, his son Ba Ahmed succeeded his father as grand vizir and continued construction of the palace. After Sultan Hussan I's death, Ba Ahmed became the de facto ruler of Morocco after enthroning his young nephew as sultan. With his newfound power, Ba Ahmed expanded the palace, hiring artisans from all over North African to create a luxurious residence that housed his four wives and several concubines.

By the time of his death in 1900, the palace was an intricate complex comprising over 150 rooms, each richly decorated from floor-to-ceiling with traditional zellige (mosaic tilework) and intricate zouak (painted wood) ceilings. Due to its staged construction, Bahia is a maze-like structure of living areas separated by fragrant courtyard gardens in geometric patterns. Today, the rooms of the palace are empty and only a portion is open to the public. The private section is used by the royal family on occasion.



Avenue Imam El Ghazali



Mon–Sun 9am–5pm

**MAD**

70 MAD entry

**W**

palais-bahia.com



## Jardin Majorelle

*This botanical garden's legacy is of great artists  
who shared a love for Marrakesh.*

Jardin Majorelle is one of the world's most unique and vibrant gardens. It began its life in the early 1920s when French Orientalist painter, Jacques Majorelle, bought a block of land on the outskirts of the medina. He set about building his home and the exotic two and half acre garden we know today, a project that took him over 40 years to create. In 1931, Majorelle commissioned Paul Sinior to design a Cubist villa to house his workshop and studio. The ground floor of the villa is now home to the Berber Museum (see p.XXX).

A passionate botanist, Majorelle filled the land around the villa with exotic plants from all around the world. He planted a dense collection of cacti, palm trees, bamboo, agaves, rare trees, vines and ferns along intertwining walkways, approaching the garden's composition like a painting. Around 1937 he started painting the garden's surrounds in bold colours, covering the villa in cobalt blue, now known as Majorelle blue. Due to high maintenance costs, Majorelle opened the garden to the public in 1947 for a small entrance fee. After his death in 1962, the garden remained opened but began to fall into despair until 1980, when it was bought and restored by Yves Saint Laurent and his partner, Pierre Bergé.



Rue Yves Saint Laurent



Mon–Sun 8am–5.30pm

**MAD**

30 MAD entry

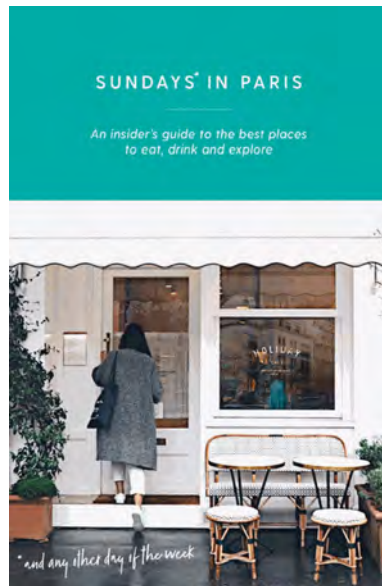
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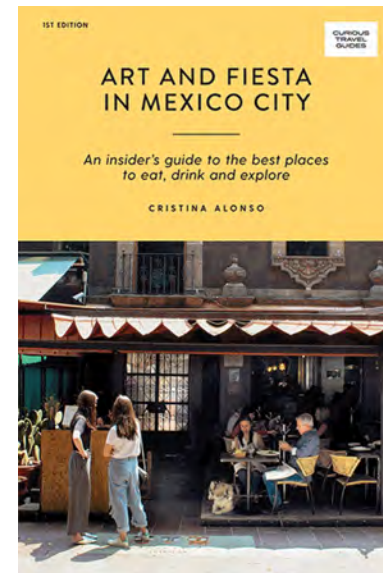
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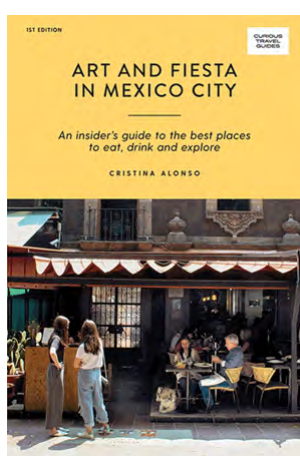
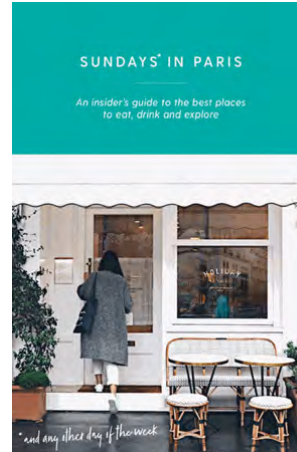
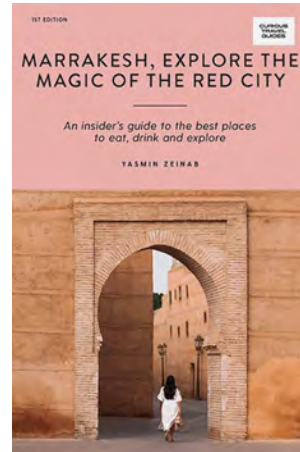
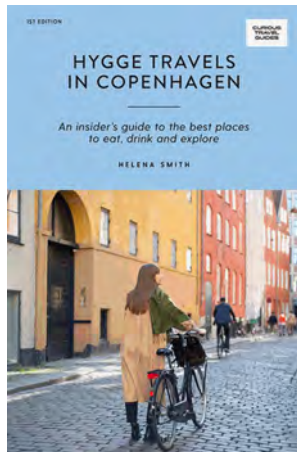
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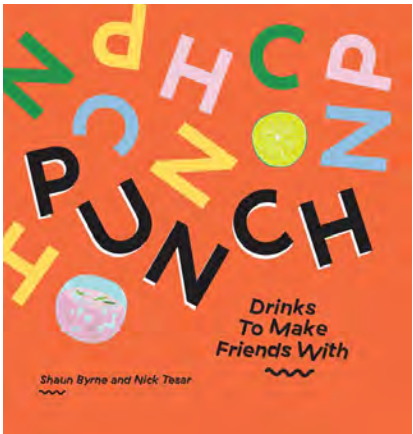
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## Punch

Drinks To Make Friends With  
Shaun Byrne and Nick Tesar

Spark friendships and conversations at any gathering with fifty creative punches.

There is a punch for every occasion where people gather - from rowdy parties to refined celebrations - and drinks gurus Shaun Byrne and Nick Tesar are on a mission to share the love.

Designed to infuse colour and conversation into your next gathering, **Punch** offers up fifty delicious and unexpected recipes that take inspiration from flavours and festivities around the globe. Travel via your tastebuds from the South Pole, with a hot piña colada in hand, to Rio for a Carnival-inspired slushie punch. In Melbourne, share a punch perfect for a sporting final before toasting to good fortune in China.

With low- and no-alcohol punches and recipes that are easily scaled, **Punch** has something for you and all your friends - long-time or soon-to-be-made.

### Author Details

Since meeting on the job at Melbourne's Gin Palace in 2013, **Shaun Byrne** and **Nick Tesar** have always worked closely. In 2017 they founded Marionette Liqueurs along with a couple of mates. It went on to win Champion Liqueur in the Distilled Spirits Awards in 2018 and 2019.

Shaun is an ideas man. After bartending, his first venture into production changed the game for a whole category - vermouth. Maidenii is now a mainstay in Australia's bars, and six years in it's still innovating, with products winning titles such as Best Aperitif and Most Influential Spirits Innovation. Shaun's consultancy business Good Measure enables him to share his knowledge with the many startups that are entering the fold, and brings high-quality bars and local products to festivals across the country. Although you'll no longer find Shaun behind a bar, he's constantly powering away behind the scenes to bring fresh categories to centrestage.

Nick never sits still. He is at the helm of some of Melbourne's most respected venues (Lume, Bar Liberty) and, while many peers are focused on gin or whisky, Nick is looking to the future of drinking, and dominating parts of the industry that have been overlooked.

### Key Information

- **Punch** plays to the growing audience for low- and no-alcohol drinks - and people who want make-ahead options that can cater a crowd (the breakdown is 30 per cent no alcohol and 15 per cent low).
- It is approachable and has a sense of humour, with colourful, clever and engaging illustrations from Astred Hicks of Design Cherry.
- It is packaged to appeal to the gift purchaser, as well as self purchasers who want to share fun and talking-point drinks in a group.
- It takes a global approach with drinks inspired from places and festivities around the world, as well as celebrating the communal aspects of drinking.

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# Strawberry Pimm's slushie



In the English town of Henley on the River Thames, thousands of people come together each year for the summer spectacle that is the Royal Regatta: a rowing festival that lasts for five days. People camp in neighbouring fields and congregate for a very English picnic of sandwiches and Pimm's (a classical fruit cup drink). This recipe is for those wanting to make the occasion extra special.

2 punnets of strawberries  
500 ml (17 fl oz/2 cups)  
lemonade (lemon soda)  
500 ml (17 fl oz/2 cups)  
ginger ale  
bunch of mint  
1 cucumber  
500 ml (17 fl oz/2 cups) Pimm's


**To prep** Begin at least 24 hours before serving. Hull the strawberries and blitz to a purée in a food processor. Combine with lemonade and ginger ale. Freeze into ice cubes. For garnish pick the mint sprigs from the stems and refrigerate, ready to serve. Slice the cucumber into discs and refrigerate, ready to serve.

**To serve** Put the ice cubes into a hand ice crusher and crush directly into your picnic cups. Top with Pimm's and garnish with cucumber slices and mint sprigs.

Tip: Don't get too close to the edge of the river after a few of these; you might fall in.

 Hand ice crusher


 Picnic cups


 During the Royal Regatta on the banks of the Thames, or at any other English sporting event during their two-week summer!




## Gin, tea & tonic

6 Calamansi limes (see tip)  
50 g (1¾ oz) caster (superfine) sugar  
30 g (1 oz) Ceylon black tea leaves  
1 Ceylon cinnamon stick (see tip)  
tropical fruit of your choice (try to find something local and seasonal), to garnish  
400 ml (13½ fl oz) gin  
600 ml (20½ fl oz) tonic water

 Porcelain punch bowl with bamboo ladle

 Fine china teacups

 Warm autumn evenings when Calamansi limes are at their best

The British considered Ceylon (present-day Sri Lanka) a colony from 1815 to 1948 and were instrumental in bringing tea to the island, which now produces some of the best black teas in the world; those from the Uva province are particularly good. Tea has been used in punch for centuries and is a popular ingredient for the ‘weak’ element in a recipe. Combine this with another British staple, the G&T, and it stands to reason that you’ll have a positively dandy time.

**To prep** Begin at least 12 hours before serving. Zest the limes, adding the zest to a container with 500 ml (17 fl oz/2 cups) water. Put the limes in the fridge for juicing later. Add the sugar, tea and cinnamon to the container, then stir to dissolve the sugar. Refrigerate for 12 hours.

**To serve** Prepare the tropical fruit garnishes. Strain the tea soak into your serving bowl, discarding the solids. Squeeze in the lime juice, then add the gin and stir to combine. Gently top with tonic, then finish with ice. Garnish with the tropical fruits.

Tip: If you can't get a hold of Calamansi limes, you can substitute with regular limes: just use three and add an extra 20 g (¾ oz) sugar. Also make sure you check your cinnamon sticks; Ceylon cinnamon is desirable over cassia as it is altogether sweeter and subtler.



# On a boat


The International Date Line runs through the Pacific Ocean, marking the point of each new day. Because of its geographical position, Kiritimati (Christmas Island) is one of the first places to ring in the New Year, with Baker Island being one of the last. Being less than 1000 km (621 miles) apart, it is conceivable that you could enjoy the New Year's festivities on one island, then catch a boat to the other and do it all again. With this much indulgence it is important to stay hydrated, which is why this recipe contains coconut water and mineral salts.


**To prep** Begin at least 10 minutes before serving. Combine the coconut water and salts (see tip), and stir to dissolve.

**To serve** In a cocktail tin, combine the brandy and pineapple juice. Shake with a few ice cubes to froth up, then pour into the Champagne bucket. Add the coconut water and grenadine, stir to combine, then top with sparkling wine. Ladle into flutes and decorate with a party hat and sparkler. Toast to the new year.

Tip: The mineral salts and coconut water mix is to aid in post-indulgence recovery; make extra and refrigerate – it will come in handy in the morning.

300 ml (10 fl oz) coconut water  
5 g (½ oz) mineral salts  
200 ml (7 fl oz) brandy  
150 ml (5 fl oz) pineapple juice  
100 ml (3½ fl oz) grenadine  
750 ml (25½ fl oz/3 cups)  
sparkling wine  
party hats and sparklers,  
to serve

 Fancy Champagne bucket and ladle

 Champagne flutes

 New Year's Eve and New Year's Day





## The world's coldest race

150 g (5½ oz) brown sugar  
 30 g (1 oz) ground coffee  
 20 g (¾ oz) milk powder  
 1 teaspoon natural vanilla extract  
 350 ml (12 fl oz/1⅓ cups)  
     Scotch whisky  
 350 ml (12 fl oz/1⅓ cups)  
     aquavit



Large flask and a little funnel  
 to pour into little flasks



Little flasks



As Frank Loesser once wrote,  
 when 'Baby, It's Cold Outside'

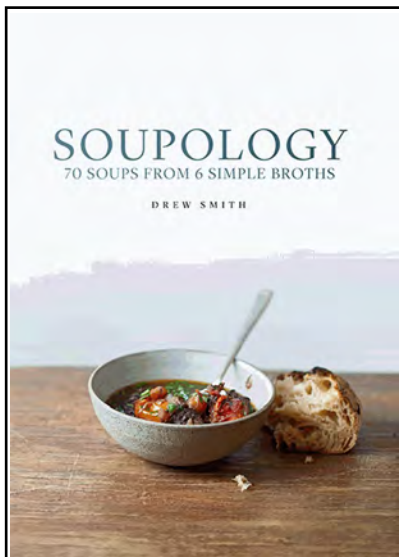
In the early 1900s the race was on to reach the southernmost point of the globe. The battle was between the British and the Norwegians, with the Norwegians claiming victory by a mere thirty-four days. This punch pays homage to that race using liquors that are popular in each nation, fortified with energy-giving coffee and milk powder, a must-have to ward off the cold.

**To prep** Begin at least 2 hours before serving. Combine all the non-booze ingredients in a container with 800 ml (27 fl oz) hot water, stir to combine, then allow to cool. Strain off the solids and refrigerate the liquid until ready to use.

**To serve** Combine the milk mixture with the whisky and aquavit in your large flask and agitate to combine.

Tip: Be careful with this one; it's certainly not shy on the alcohol.





## Soupology

70 Soups From 6 Simple Broths

Drew Smith

From buying basic ingredients and making simple broths to crafting superlative, show-stopping soups, **Soupology** demonstrates how soups can transform your cooking and your health. Former editor of *The Good Food Guide* Drew Smith will show you how to build different variations of soups from six basic broths, ensuring you make the most of your leftovers and expand your kitchen repertoire. From the value of bone broth in your cooking to getting five to seven vegetables a day, this is a strategy that is both delicious and nutritionally optimal. Easy to follow, with beautiful colour photographs, **Soupology** is a masterclass in how to prepare soups that are tasty, nutritious and waste-free.

### Author Details

**Drew Smith** is the author of *Oyster: A Gastronomic History with Recipes* (Abrams, 2015) and translator of *La Mère Brazier* (Rizzoli, 2014). He is a former editor of the *UK Good Food Guide*, a *Guardian* columnist, and has won the Glenfiddich prize three times. He lives in London.

### Key Information

- The all-you-need cookbook for making glorious soup at home.
- Embrace winter and transform the way you cook with easy-to-follow recipes that evolve seamlessly from simple broths to superlative soups.
- First, master six essential and restorative base broths - two vegetable versions plus chicken, beef, fish and seaweed. Then, create over seventy varied and inspiring new recipes as well as international classics, from Borscht to Vichyssoise.
- All recipes are inexpensive, healthy, delicious and heart-warming.

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# CHUNKY VEGETABLE BROTH

This is the second stage on from the vegetable tea. The difference here is that we are making soup. This means that your knife work needs to be neat and precise. However, we are using the same assembly of vegetables as the vegetable tea – with the addition of parsnip or sweet potato. We are not cooking this for as long, to ensure that we keep the nutrients in the vegetables.

2L VEGETABLE TEA (p26)	Bunch of SPRING ONIONS
3 CARROTS	Handful of PEAS, fresh or frozen
2 ONIONS	300G tinned CANNELLINI BEANS
1 LEEK	PARSLEY to garnish
2 POTATOES	
1 PARSNIP or SWEET POTATO	MAKES 2 LITRES

Bring the vegetable tea to a simmer in a large saucepan. Meanwhile, peel and skin the carrots and dice into small cubes. Peel the onion and slice across. Top and tail the leek and slice into thin circles. Peel the potatoes and the parsnip or sweet potato and dice in small cubes. Add everything to the vegetable tea and simmer for 20 minutes.

Now dice the spring onions and add, along with the peas. Rinse the tinned cannellini beans and, when the water runs clear, add them to the pan. Warm for a couple of minutes and serve garnished with parsley leaves.

COOK’S TIP: *Stir in a little pistou (p22) as an extra flourish.*









# POTÉE

Potée is attributed to eastern France around the Haute-Marne – it is a sort of broth and soup and stew all in one. It is best made in summer when the vegetables are young and at their peak.

450G piece of BACON	900G BROAD BEANS
12 small POTATOES	900G PEAS, fresh or frozen
12 small CARROTS	1 CABBAGE
5 small PARSNIPS	
6 small ONIONS	SERVES 4

Put the bacon in a large cooking pot, cover with water and set over a medium heat. Peel, trim and add the root vegetables, starting with the potatoes, then carrots, parsnips and onions. Simmer for 30 minutes.

Pod the broad beans and peas and add to the pot. Simmer for another 10 minutes. Slice the heart of the cabbage and add to the pot. Simmer for a further 5 minutes.





# OLD-FASHIONED SPLIT PEA SOUP

This is old-school, peasant country fare. You can imagine digging out dried peas from a sack and pulling the ham hock down from the rafters of an old farmhouse. It is completely different to the fresh pea and ham soup (p112). This one is rib-stickingly nutritious and filling; ideal winter food.

100G dried SPLIT PEAS	Chopped fresh PARSLEY
1 HAM HOCK, unsmoked	BREAD to serve
2 tbsp DOUBLE CREAM	
VINEGAR, MUSTARD and	SERVES 4
OLIVE OIL for vinaigrette	

Soak the split peas overnight in cold water. Place the ham hock in a cooking pot, cover with water and bring to the boil. Let it bubble for a couple of minutes and skim off any scum that rises. Throw away the water and fill up with fresh water. Bring back to the boil, then leave to simmer on the stove at the lowest temperature for 4–5 hours until the hock has completely collapsed.

Strain the peas and add to a casserole. Cover with enough hock broth and bring to a good rolling boil for 5 minutes. Then turn down and let it simmer for

50 minutes. It is done when the peas start to burst. Turn off the heat. Liquidize thoroughly to a purée. Stir in the cream. Taste and season.

While the soup is cooking, remove the ham hock from the broth and trim the meat away from the fat and bones. Cut into small shards. Mix up a sharp little vinaigrette with vinegar, mustard and olive oil – in that order – to taste. Spoon over the ham shards and toss in chopped fresh parsley.

Serve the soup topped with the ham vinaigrette and fresh bread.





DRAFT COVER



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## Vegan Fakeaway

Plant-based takeaway classics for the ultimate night in  
Katy Beskow

### 70 quick and easy vegan takeaway classics for the ultimate night in

We all love a takeaway. It's one of life's little pleasures, and a great way to try food from around the world in the comfort of our own homes. But when hankering after a plant-based treat, the takeaway menu isn't always the easiest thing to navigate. **Vegan Fakeaway** offers 70 recipes that deliver fast, easy, vegan takeaway classics that will make sure that you're able to indulge, whenever the craving strikes.

Divided into chapters on American, Chinese, Indian, Italian and Middle Eastern classics you'll find recipes which take just fifteen minutes to cook, slow-cooker recipes that do the hard work for you, and menus that will feed up to four people. From All-in-one biryani or Sesame spring rolls, to Sicilian-style pizza, Falafel flatbreads and Chilli burritos, there's something for every Friday night feast.

Using readily available ingredients, standard kitchen equipment and with tips on freezing, cost-saving and ditching single-use plastics, you can enjoy a fuss-free fakeaway with minimal effort and maximum flavour - all without leaving the house.

### Author Details

**Katy Beskow** is an award-winning cook, writer and cookery tutor with a passion for seasonal ingredients, vibrant food and fuss-free home cooking. Once inspired by a bustling and colourful fruit market in South London, Katy now lives in rural Yorkshire and cooks from a small (yet perfectly functioning) kitchen. She blogs at [www.katybeskow.com](http://www.katybeskow.com). Katy is the author of *15-Minute Vegan* (2017), *15-Minute Vegan Comfort Food* (2018), *15-Minute Vegan on a Budget* (2019) and *Five Ingredient Vegan* (2019); this is her fifth book.

### Key Information

- Plant-based takeaway classics for the ultimate night in.
- 70 quick and easy vegan takeaway classics.
- Divided into Italian, American, Chinese, Indian and Middle Eastern classics.
- The Guardian reports a 388% increase in 'vegan takeaways' between 2016 to 2018





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# HONG KONG-STYLE SWEET AND SOUR CAULIFLOWER

SERVES 2

**Just when you think takeaway classic *sweet and sour* can't get any better – top with deep-fried, battered cauliflower for a version that is popular in Hong Kong. Serve with extra fried rice (page XX).**

## For the cauliflower

100g (scant 1 cup) self-raising flour  
100g (¾ cup) cornflour (cornstarch)  
500ml (generous 2 cups) sunflower oil, for deep frying  
1 small cauliflower, broken into bite-sized florets, stems trimmed

## For the sweet and sour sauce

1 tbsp sunflower oil  
1 green (bell) pepper, roughly sliced  
5 baby corns, roughly sliced in half  
400g (14oz) canned pineapple chunks, drained  
150g (5oz) tomato ketchup  
50g (2oz) soft light brown sugar  
5 tbsp malt vinegar  
1 tbsp light soy sauce  
small handful of coriander (cilantro), roughly torn

✱

In a large bowl, mix together the flour and cornflour, then whisk in 150ml (5fl oz) cold water until a smooth batter is formed. Allow to stand for a few minutes, while you heat the oil in a large pan or a deep fryer.

Check if the oil is hot enough by dropping a blob of the batter into the oil – if it

sizzles immediately, the oil is ready. Dip the cauliflower florets into the batter to coat, then use a slotted spoon to place a few florets into the hot oil. Fry for 3–4 minutes until light golden. Don't overload the pan, it's better to fry the cauliflower in batches. Drain on kitchen paper, then keep warm.

To make the sweet and sour sauce, heat the sunflower oil in a wok over a high heat, then throw in the pepper, baby corns and pineapple chunks; stir-fry for 2 minutes. Add the tomato ketchup, brown sugar, vinegar and soy sauce, then stir fry for 8–10 minutes until the sauce is combined and thickened and the vegetables have softened.

Spoon the sauce and vegetables onto plates, then top with the battered cauliflower. Sprinkle with coriander and serve immediately.



## GET AHEAD



Make the sweet and sour sauce up to 2 days in advance. Keep refrigerated in an airtight container, then reheat thoroughly before serving with the freshly battered and fried cauliflower.

# CRISPY VEGETABLE SPRING ROLLS

SERVES 4

**Get all the flavour and crunch of spring rolls, without having to fry them! Use just one sheet of filo pastry for each spring roll for optimum crunch, then oven bake to create your favourite takeaway side dish. Serve with a small bowl of soy sauce or sweet chilli, for seriously addictive dipping.**

1 tbsp sunflower oil  
2 carrots, sliced into ribbons using a vegetable peeler  
2 spring onions (scallions), finely chopped  
2 radishes, diced  
small handful of kale  
½ tsp Chinese five-spice  
8 sheets of filo pastry (ensure dairy free)  
2 tsp sesame seeds

✱

Preheat the oven to 200°C/400°F/gas mark 6 and line a baking sheet with baking parchment.

In a wok, heat the oil over a high heat. Throw in the carrot ribbons, spring onions, radishes and kale, then stir-fry for 3–4 minutes until the vegetables start to soften. Scatter in the Chinese five spice and stir-fry for a further minute.

Carefully unroll the pastry sheets on a flat surface. With the short side of a pastry

sheet in front of you, spoon a tablespoon-sized amount of the vegetable filling into a line about 10cm (4in) long, along the centre of the bottom edge. Fold both sides in to cover the filling, then start rolling from the bottom all the way to the end of the pastry sheet to encase the vegetables in the pastry. Place the spring roll on the baking sheet and repeat with the remaining pastry sheets and filling.

Press the sesame sheets onto the tops of the spring rolls, then bake in the oven for 20–25 minutes until golden and crisp.



## TAKEAWAY TIP



Many brands of shop-bought filo pastry are accidentally vegan, as they use vegetable oil instead of butter, but always read the label before purchasing.









# CRISPY BEAN CURD AND BROCCOLI IN PLUM SAUCE

SERVES 4

Sweet, sticky and oh-so tasty, this takeaway classic has been given a fresh, vegan makeover. Serve with extra fried rice (page xx) or some simple steamed greens.

## For the plum sauce

6 ripe plums, stoned and roughly chopped  
3 tbsp soft light brown sugar  
2 tsp ginger purée  
½ tsp dried chilli flakes  
½ tsp Chinese five-spice  
2 star anise  
2 tbsp dark soy sauce

## For the bean curd and broccoli

2 tbsp sunflower oil  
2 tsp cornflour (cornstarch)  
280g (9½oz) block of extra-firm tofu,  
drained and pressed (see page XX),  
then sliced into thin, even triangles  
1 head of broccoli, broken into even florets  
2 spring onions (scallions), finely chopped  
small handful of coriander (cilantro) leaves,  
torn

\*

To make the plum sauce, put the plums and brown sugar into a large pan and place over a medium-high heat, then add the ginger purée, chilli flakes, Chinese five-spice and star anise. Simmer for 20 minutes, stirring frequently to avoid burning. After 20 minutes, add 100ml

(scant ½ cup) cold water, stir and simmer for a further 10 minutes. Remove from the heat then stir through the soy sauce. Use a stick blender to blitz the sauce until smooth and glossy.

Meanwhile, heat the oil in a large wok over a high heat. Scatter the cornflour onto a plate, then dip the tofu triangles into the cornflour, shaking off any excess.

Add the tofu triangles to the wok and cook for 4–5 minutes until golden and crisp, then turn over to cook the other side. Throw in the broccoli florets and stir-fry for a further 2–3 minutes until vibrant.

Pour the smooth plum sauce into the wok and stir-fry for 1 minute until the tofu and broccoli are coated in the sauce. Remove from the heat and scatter over the spring onions and coriander. Serve hot.

## ◆ GET AHEAD

Tofu requires draining and pressing before use to give it a firmer texture (see page XX). Make sure you allow at least an hour to do this.





# GREEK LENTIL MOUSSAKA

SERVES 4

Demystify the preparation and cooking of your favourite Greek takeaway dish: moussaka. Perfect layers of aubergine (eggplant), cinnamon-infused lentil 'mince' and that classic, baked white sauce make a deliciously satisfying main meal. Serve with crusty bread and a green salad.

## Suitable for freezing

1 tbsp sunflower oil  
1 onion, diced  
1 garlic clove, crushed  
1 tsp ground cinnamon  
1 tsp ground paprika  
1 tsp dried oregano  
1 tsp dried mixed herbs  
400g (14oz) canned chopped tomatoes  
400g (14oz) canned green lentils, drained and thoroughly rinsed  
sea salt and black pepper  
2 aubergines (eggplants), thinly sliced into rounds

## For the white sauce

1 tbsp sunflower oil  
1 tbsp plain (all-purpose) flour  
250ml (1 cup) unsweetened soya milk

✱

Preheat the oven to 200°C/400°F/Gas 6. Heat the oil in a large pan, add the onion and cook for 2–3 minutes until it begins to soften. Add the garlic, cinnamon, paprika, oregano and mixed herbs then cook for another minute. Pour in the tomatoes and lentils, then simmer for 10 minutes, stirring occasionally. Season generously.

Arrange a layer of aubergine in the base of a ovenproof dish, then spoon over a layer of the lentil mince. Continue with layers of aubergine slices and lentil mince until there is 2cm (¾ in) left at the top of the dish. Bake in the oven for 15 minutes.

Meanwhile, prepare the white sauce. Add the oil and flour to a pan over a low heat, then use a small balloon whisk to form a roux. When the two ingredients have formed a paste, pour in half the soya milk and whisk continuously until it begins to thicken. Add the remaining soya milk and whisk again until thickened. Season to taste.

Carefully remove the moussaka from the oven and pour over the white sauce. Return the dish to the oven for 45 minutes until the sauce is bubbling and golden at the edges. Remove from the oven and serve hot.

## ✦ GET AHEAD

The lentil mince can be prepared up to 3 days in advance when kept in the fridge, or frozen and fully defrosted before use in this moussaka.





# JACKFRUIT DONER KEBAB

SERVES 4

When the need arises for a Saturday night kebab, you can step away from that greasy shop and create your own in no time. Packed with all the smoky flavour you'd expect, but with a sweet, caramelized onion edge, you'll be hooked from the first bite. Load into toasted pittas with lettuce, vegan mayonnaise and pink pickles (page XX).

**The cooked jackfruit is suitable for freezing**

1 tbsp sunflower oil  
1 onion, thinly sliced  
1 tsp soft light brown sugar  
1 garlic clove, crushed  
1 tsp smoked paprika  
pinch of ground cumin  
pinch of ground cinnamon  
400g (14oz) canned jackfruit, drained and rinsed, then broken into strands  
juice of ¼ unwaxed lemon  
handful of flat-leaf parsley, finely chopped  
4 white pitta breads, toasted  
handful of chopped iceberg lettuce  
4 tsp vegan mayonnaise  
sea salt



Heat the oil and onion in a frying pan (skillet) over a medium-high heat for 5 minutes, stirring occasionally to prevent sticking. Sprinkle in the brown sugar and

cook for a further 5 minutes until lightly browned and caramelized.

Stir in the garlic, paprika, cumin and cinnamon and cook for a further minute.

Add the jackfruit and stir to coat in the spices and onion. Cook for 10 minutes, stirring frequently to avoid sticking.

Remove the pan from the heat and stir in the lemon juice and parsley. Season to taste with a generous pinch of sea salt.

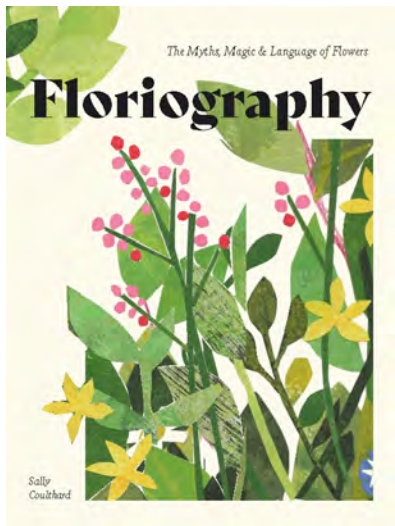
Load the cooked jackfruit into toasted white pitta breads with lettuce and mayonnaise.



## TAKEAWAY TIP

To give jackfruit the perfect 'pulled' texture, simply drain and rinse from the canned brine, then use your hands to easily tear the chunks into strands.





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Extent	144pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	SOR

## Floriography

The Myths, Magic & Language of Flowers

Sally Coulthard

**A modern illustrated guide that delves deep into the true the meaning of flowers.**

Flowers can talk. Red roses say 'I love you', white lilies offer condolence and poppies invite us to remember.

For thousands of years, humans have used flowers as a language, a short-hand for emotions and meanings. In her new book, Sally Coulthard, takes a fascinating look at floriography and shows how we still use this secret language across the world. She delves into the meanings of flowers and where they came from, whether it's ancient mythology or hedgerow folklore.

Covering 50 well-loved flowers and plants, from peonies to sweetpeas, ivy to irises, **Floriography** is a beautifully illustrated guide that will take the reader on an intriguing journey through the history, legend, anthropology and literature of flowers, showing how modern-day society still relies on the meaning of flowers. From the Chinese lotus flower to the Celtic bluebell, the myth, magic and language of flowers is still blossoming today.

### Author Details

Best-selling author **Sally Coulthard** has written extensively about nature, craft and outdoor living. She writes a column for *Country Living* magazine, called 'A Good Life in the Country', and runs a smallholding in rural Yorkshire. Her other books include *The Bee Bible*, *The Hedgehog Handbook*, *The Little Book of Snow* and *The Little Book of Building Fires*. She has previously published two books with Quadrille including, *Crafted: A Compendium of Crafts Old, New & Forgotten* and *Superstitions: A Book of Common Folk Beliefs*.

### Key Information

- The myths, magic and language of flower. A modern illustrated guide ide that delves deep into the true meaning of flowers.
- Only 17% of us know the significance of a peony but 43% of us carefully choose bouquets based on the recipient.
- The secret language of flowers, for a modern audience. Discover the secret to buying the right flowers and let someone know how you really feel with this beautifully illustrated handbook.

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Oleander

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Acknowledgements







## Clover

*Gentiles, which treat of this matter, repeat an  
innumerable multitude of objects, whereupon they prognosticate good or  
bad lucke....which regard,  
children and some old fooles have to the gathering primrose,  
true loves, and foure leaved grasse*

### **REGINALD SCOT 'THE DISCOVERIE OF WITCHCRAFT' 1584**

While King James VI was frantically compiling his treatise on witchcraft, *Daemonologie*, and rounding up innocent women to strangle and burn at the stake, a lone voice was quietly debunking supernatural myths and superstitious behaviour. Reginald Scot, country squire and MP, published his '*Discoverie of Witchcraft*' in 1584. In one of his chapters he writes about the obsession many people had with lucky and unlucky objects; of all these, perhaps the most famous, is the four-leafed clover, or '*foure leaved grasse*, a plant that still continues to hold significant superstitious power today.

Across Europe, the four-leaf clover is still viewed as a lucky object. The Germans give four leaf clover plants, cards and marzipan pigs holding a four-leafed clover as New Year's Eve gifts to bring the recipient good luck and prosperity. In Italy, the *quadrifoglio* has also enjoyed a long history as a good luck symbol; in the early 1920s, a racing driver for Alfa Romeo painted a four-leaf clover on the side of his car, to try and change his bad luck of always finishing second. The driver went on to enjoy a string of victories and Alfa Romeo racing cars have featured the superstitious symbol ever since. In English folklore, the earliest reference to a clover's good luck dates as far back as 1507 – if a man picks one, so *The Gospelles of Dystaues* reads, and he shall be '*ryche all his life*'. The four-leaf clover's link to good fortune, however, may be thanks to its similarity to the 'sun-cross', a wheel-like symbol that has held deep meaning since Neolithic times, and is thought to have represented a sun god or his wheeled chariot.




## Periwinkle

The name 'periwinkle' comes from the Latin *pervinca* 'to entwine', from the flower's propensity to spread and engulf other plants. Its vigorous, binding growth may explain why, in Elizabethan times, periwinkle was thought to be a powerful ingredient in love potions. In the splendidly titled 16th century *'The Boke of Secrete of Albartus Magnus of the Vertues of Herbs, Stones and certaine Beastes'* we find a recipe for an aphrodisiac: *'Perwynke when it is beate unto powder with worms of ye earth wrapped about it and with an herbe called houslyke, it induceth love between man and wyfe if it bee used in their meales.'* Even as late as the early 1900s, it was a common folk belief in North America that eating the leaves of periwinkle would help a man and wife love each other[i].

In Ukraine, the periwinkle or *vinca* has long been associated with marital love and fertility; at weddings, the happy couple are crowned with wreaths of periwinkle or the flower used as a decoration on the marriage bread to help keep the newlywed's love everlasting – the Ukrainian word for wedding is *vinchannia*. In Germany, in the early 1800s, folklorist Jacob Grimm mentions a Matthias Night (February 24th) tradition of young girls plaiting periwinkle wreaths to symbolise a forthcoming marriage, while in Victorian floral language a sprig of periwinkle flowers showed someone your unerring devotion.

The Anglo-Saxons loved periwinkle. In *The Old English Herbarium*, written just before the Norman invasion, periwinkle gets a special mention. Interestingly, they call it *priapisci*, perhaps from *Priapus* the Greek god of fertility, but view it as a talisman for protection. *"This plant...is beneficial against many things, but first against the onset of being possessed, then against snakes, wild animals, poison, and threat, envy and terror...If you have this plant with you, you are happy and always contented."*

In French, periwinkle has been known by a few different names; *pervenche*, (which the English subsequently stole to describe a certain type of blue), *violette des sorciers* 'sorcerers' violet' (from its reputed magical properties), and *pucelage* meaning 'virginity' – the last of these comes from its blue petals, the colour traditionally associated with the Virgin Mary. One of the oddest folk names for the periwinkle flower is Dicky Dilver or Dick-A-Dilver. The Old English

A detailed botanical illustration of periwinkle plants. The image shows several stems with vibrant green, oval-shaped leaves and clusters of bright blue, five-petaled flowers. Some flowers are in full bloom, while others are buds. The background is white, making the green and blue of the plant stand out.

*There sprang the violet all new,  
And freshe pervinke rich of hew,  
And floures yellow, white, and rede,  
Such plenty grew there never in mede*

CHAUCER 'TROILUS AND CRESSIDA'  
(14TH CENTURY)





## Yarrow

*Good night, fair yarrow,  
Thrice good night to thee;  
I hope before tomorrow's dawn  
My true love I shall see*

**ANON 'FOLK-LORE RECORD' 1887**

There are two striking attributes given to yarrow; one is that it can help you see your future lover; and the second that it can deal with bloody wounds.

The Latin name for yarrow is *achillea millefolium*; during the Trojan War, the Greek hero Achilles was said to have been instructed by Chiron, the wisest of all the centaurs, on how to treat soldiers' injuries with yarrow. Yarrow's proficiency as a styptic for battle injuries (something that can help stop blood flowing from a wound) led to an outpouring of alternate names – bloodwort, herba militaris, knight's milefoil, nosebleed, sanguinary, soldier's woundwort and staunchweed. Another name 'carpenter's weed' (*herbs aux charpentiers* in French) came from its ability to heal deep cuts from sharp tools. When regular medicines were in short supply during the U.S. Civil War and the First World War, yarrow came to the rescue, while a recent archaeological discovery even found evidence of a Neanderthal man chewing yarrow for a painful abscess 50,000 years ago. Yarrow is one of the ten plants most commonly used for medicinal uses by Native Americans[i], the leaves used as a coagulant for wounds and pushed up the nostril to stem bleeding.

Yarrow's other great 'power' was its ability to confer second sight, especially when it came to matters of the heart. Love divinations involved picking yarrow at either a significant place or time (i.e. a young man's grave or during a New Moon) and placing it under your pillow; during the night you will dream of your future true love. A slightly different version involved ticking your nostril with a yarrow leaf – if it caused a nosebleed your lover did indeed really love you. If not, their love was false. Far from being idle beliefs, such love divinations and herbs of prediction were taken very seriously indeed, especially during medieval times. During the hysteria of witchcraft trials of the early 17th century, women caught using herbs such as yarrow, faced charges of using evil magic. Interrogators managed to extract a confession from one woman, Elspeth Reoch, of Orkney, who confessed to using 'Merefow' (an Old English corruption of *millefolium*) to "*causis the nose bleid*". Reoch was found guilty and sentenced to death.



## Lily of the Valley

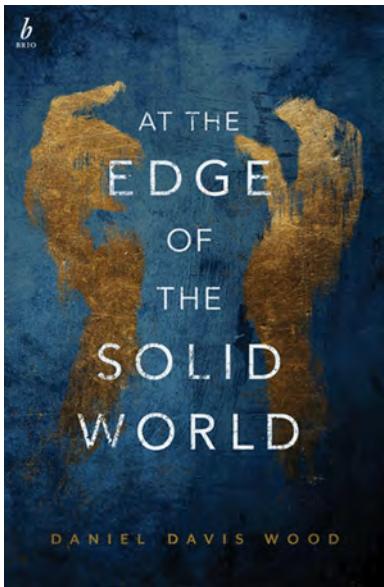
*Gentiles, which treat of this matter, repeat an  
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## At the Edge of the Solid World

Daniel Davis Wood

An extraordinary novel about the limits of grief.

*'the tale is made seamless by a tight structure and a hypnotic style that seems to owe something to the work of Gerald Murnane.'* *Kerryn Goldsworthy* Sydney Morning Herald on Blood and Bone

In a snowbound village in the heart of the Alps, a husband and wife find their lives breaking apart in the days and months following the death of their firstborn. On the far side of the world, in their hometown of Sydney, a man on the margins of Australian society commits an act of shocking violence that galvanises international attention. As the husband recognises signs of his own grief in both the survivors and the perpetrator, his fixation on the details of the case feeds into insomnia, trauma, and an obsession with the terms on which we give value to human lives.

A compulsive, compelling and lyrical novel, told with extraordinary empathy and emotional intelligence, this sweeping saga examines the nature of loss, the resilience and fragility of the family unit and the stories we tell to explain the world.

### Author Details

**Daniel Davis Wood** was born in Sydney and is currently based in Birmingham, England. Between 2009 and 2012, he worked on a PhD thesis in Literary Studies at the University of Melbourne. He also helped to organise an international humanities symposium, coordinated a fortnightly reading group, co-edited the academic journal *Antithesis*, and edited and published a collection of essays on the work of the American writer Edward P. Jones. His first book, *Blood and Bone* won the 2014 Seizure Viva La Novella Prize.

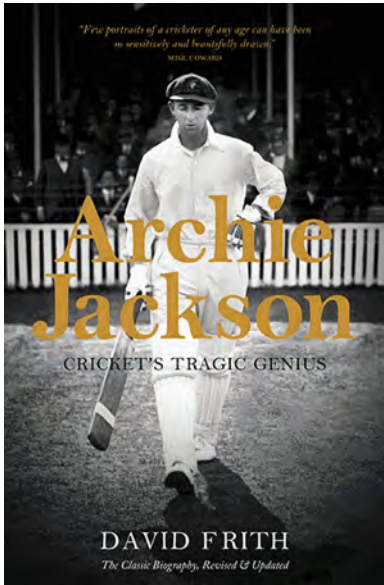
### Key Information

- An extraordinary novel about the limits of grief.
- A compulsive, compelling and lyrical novel, told with extraordinary empathy and emotional intelligence, this sweeping saga examines the nature of loss, the resilience and fragility of the family unit and the stories we tell to explain the world.
- Melbourne and Sydney tour upon publication.

Publication	01 July 2020
Binding	Paperback
Price	AU\$32.99   NZ\$36.99
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Publisher	Brio Books
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Series	NA
Category	Quality Fiction
Format	234 x 153 mm
Extent	450pp
Illustrations	Text only
Age Range	NA
Terms	SOR



DRAFT COVER



Publication	01 July 2020
Binding	Hardback
Price	AUS\$29.95
ISBN	9780975836200
Publisher	Slattery Media Group
Imprint	Slattery - Hardie Grant
Series	NA
Category	Auto/Biography
Format	198 x 128 mm
Extent	160pp
Illustrations	Text only
Age Range	NA
Terms	SOR

## Archie Jackson

Cricket's Tragic Genius (Revised and Updated)

David Frith

David Frith's acclaimed biography of Archie Jackson, Australian cricket's doomed batting genius, still stands as the definitive account of a sporting life cut heartbreakingly short.

When Frith's first iteration of this classic biography was published in 1974, in a limited edition, it became the rarest of publishing phenomenon: an award-winner and an immediate collector's item. In its foreword, England's legendary fast bowler, Harold Larwood, wrote of Archie Jackson: "You just had to find a place in your heart for a fellow like him."

In this new edition, **Archie Jackson - Cricket's Tragic Genius**, Frith has revised and updated the story, adding precious new material gleaned during a lifelong of devotion to his subject.

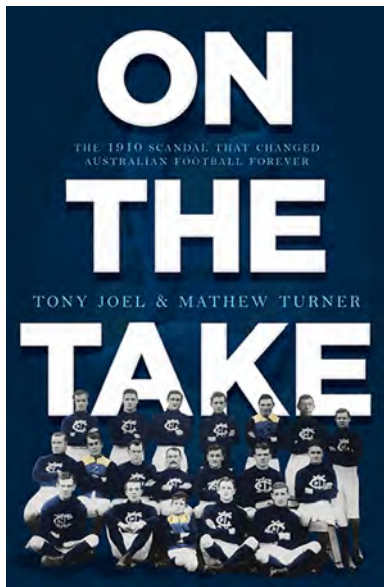
### Author Details

**David Frith** is an award-winning cricket historian and writer, and the author of 35 books on the game. Born in London, he emigrated to Australia in 1949, but found fame upon his return to England, where he took up the editorship of *The Cricketer*. Between 1979 and 1996, he was the founding editor of *Wisden Cricket Monthly*, an award-winning cricket magazine with a legion of admirers around the world. He lives in Guildford, Surrey.

### Key Information

- In an interview with ABC's Jim Maxwell in 2019, Frith said of his subject: 'He's a genius of a batsmen, a lovely fella, and his story resonates today.'
- Celebrating Frith's book as one of cricket literature's 'must-read' volumes, renowned cricket writer and historian Mike Coward wrote of Archie Jackson: 'He was a cricketer who had been kissed by the gods; a batsman who evoked in old men memories of the immortal Victor Trumper; a batsman who, dare it be said, stood comparison with Don Bradman.'
- When Jackson died in 1933, at the tender age of 23, Australian cricket descended into a period of grief not experienced again until the tragic death of Phillip Hughes some 81 years later. Like Hughes, Jackson was a NSW batting prodigy revered by teammates and cricket lovers alike. Crestfallen fans flocked to his funeral, where the pallbearers included cricketing greats Bradman, Victor Richardson, Bill Woodfull and Bill Ponsford.





Publication	01 May 2020
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ISBN	9780975728703
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Imprint	Slattery - AFL
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Extent	320pp
Illustrations	Text only
Age Range	NA
Terms	SOR

AVAILABLE MAY 2020

## On The Take

The 1910 scandal that changed Australian Football forever

Tony Joel and Mathew Turner

**On the Take** shines a light on footy's first major scandal, when one of the VFL's earliest superstars - Carlton's Alex "Bongo" Lang, a three-time Premiership hero - and his rookie teammate Doug Fraser experienced a sudden and unexpected fall from grace after the League found them guilty of taking a bribe to 'play dead' in a semi-final in September 1910. In thrilling detail, **On the Take** presents 1910 as perhaps the single most turbulent season in VFL/AFL history, contextualising it within the League's development during the formative phase between its establishment in 1897 and the outbreak of the First World War. **On the Take** explains how and why a champion like Lang could find himself embroiled in a bribery scandal, with the League's official stance against match payments leaving footballers vulnerable to such shady dealings. Lang's era was plagued by match-fixing allegations, the open secret of illegal player payments in defiance of VFL rules, and widespread criticism questioning the game's integrity. Growing tension between the ideals of amateurism and professionalism reached a turning point in the immediate aftermath of the bribery scandal when the League finally legalised player payments - a decision that reverberated across generations into the modern era.

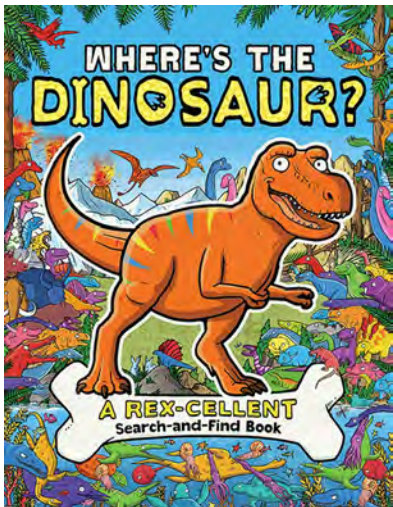
### Author Details

**Tony Joel** is Associate Professor in History at Deakin University. He has taught sports history at Deakin for over a decade and has won multiple prizes for his teaching, including most recently a National Award for Teaching Excellence (2016).

**Mathew Turner**, PhD, received his doctorate in History from Deakin University where he now teaches in multiple topics including sports history.

### Key Information

- **On the Take** provides a fascinating insight into the VFL in its earliest years, and the characters that administered the game.
- Incorporating fascinating biographical sketches of AFL's leading characters of the period, many of whom were implicated in the events of 1910, this story recounts a crucial turning point in AFL history when amateur players became paid, professional players.
- The book also covers the League more broadly, featuring prominent officials such as the much-loved South Melbourne president Henry Skinner. The game's first coach John "Jack" Worrall had departed Princes Park shortly before the bribery scandal, but he nonetheless looms large as the man who turned Carlton from an also-ran into one of the most dominant and successful teams in Australian football history.
- The authors are both sports historians and prize-winner writers, bringing a wealth of knowledge and authority to the subject.



Publication	01 July 2020
Binding	Paperback
Price	AU\$14.99   NZ\$16.99
ISBN	9781780556994
Publisher	Michael O'Mara Books
Imprint	Buster Books
Series	NA
Category	Child Picture Book
Format	280 x 216 mm
Extent	48pp
Illustrations	Full colour illustrations
Age Range	7 and up
Terms	SOR

## Where's The Dinosaur

Dougal Dixon and James Cottell

**Where's the Dinosaur?** Is full of the most amazing facts about the colossal prehistoric animals that used to roam the Earth, with dinosaurs and other creatures to search and find on every page.

### Author Details

**Dougal Dixon** is an award-winning author specialising in the earth sciences and evolution with many children's books and encyclopedias to his name and an internationally recognised authority on dinosaurs. Dougal was one of the scientists featured on the Discover Channel/BBC programme *Natural History of an Alien* and consulted for the series *The Future is Wild* for the BBC, the Discover Channel and Animal Planet.

**James Cottell** graduated from Falmouth University with a BA in Illustration in 2007. He creates his humorous, detailed cartoon illustrations using dip pen, ink, watercolour pencils, elements of digital colour and a cheeky sense of humour. He loves illustrating animals, especially dinosaurs!

### Key Information

- An interactive and engaging introduction to the world of dinosaurs, perfect for every dinosaur lover aged 5+.
- Take children on a epic journey through major time periods in chronological order from the Permian (before dinosaurs) through to the Pleistocene (the Ice Age).
- Exposes children to plenty of pre-historic creatures such as marine reptiles, dinosaurs and woolly mammoths.
- Written by Dinosaur expert Dougal Dixon, the author of *When The Whales Walked: And Other Incredible Evolutionary Journeys*, *The Complete Illustrated Encyclopedia of Dinosaurs and Prehistoric Creatures* and *Tyrannosaurus Rex: A Pop-up Guide to Anatomy*.



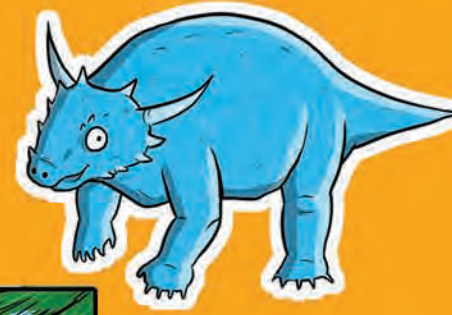
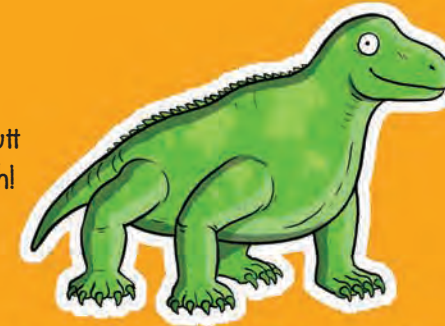
# AMAZING ANIMALS

300-250 MILLION YEARS AGO

Many amazing animals lived during the Permian Period, which ended with the largest extinction in the history of our planet. Extinction is when all the members of an animal family have died out. The animals in this scene had become extinct before dinosaurs appeared on Earth. How many can you find?

## MOSCHOPS

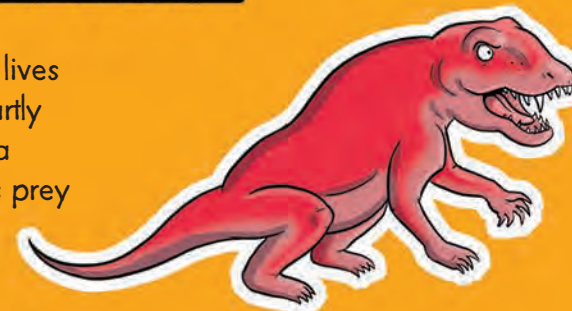
use its thick skull to charge and headbutt other animals. Ouch! **FIND 4**



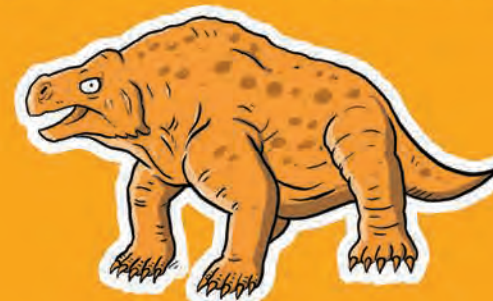
**ELGINIA** has spikes on its head, with the longest pair growing out of the back of the skull. **FIND 6**



**SCUTOSAURUS** is 3 metres long. Its large body is supported by a huge gut, which is useful when digesting tough plants. **FIND 2**



**ANTEOSAURUS** lives partly on land and partly in water. It hunts like a crocodile and pulls its prey into the water to eat. **SPOT 3**



**PARIASAURUS** is a direct ancestor of the modern-day turtle. It has bony plates on its back which are similar to a turtle's shell. **SPOT 3**



**EDAPHOSAURUS** has sails on its back. The sails absorb heat during the day and slowly release it during the night. **SPOT 4**



**DIMETRODON** has two sets of teeth. The first set captures and holds its prey, and the second set tears skin away from bone. **SPOT 2**

**PROTOROSAURUS** is a lizard-like reptile. It rears up on its long back legs to try and catch insects to eat. **FIND 1**





# FIRST DINOSAURS

## 240-200 MILLION YEARS AGO

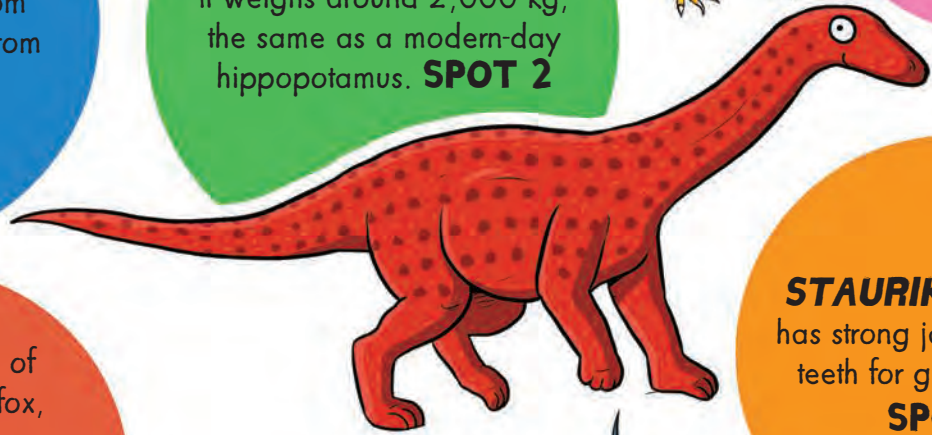
The late Triassic Period was a time of change. Any life that survived the Permian Period spread across the planet and new, exciting animals arrived on the scene.

Are you ready to meet the first dinosaurs?




**SHAROVIPTERYX** is not able to take off from the ground but glides from branch to branch.

**FIND 5**



**ANTETONITRUS** is a huge, plant-eating dinosaur. It weighs around 2,000 kg, the same as a modern-day hippopotamus. **SPOT 2**




**SALTOPUS** is very small, around the size of a modern-day cat.

**FIND 3**




About the size of a modern-day fox, **EORAPTOR** runs very quickly on two hind legs. **SPOT 2**




**STAURIKOSAURUS** has strong jaws with sharp teeth for grinding meat.

**SPOT 2**

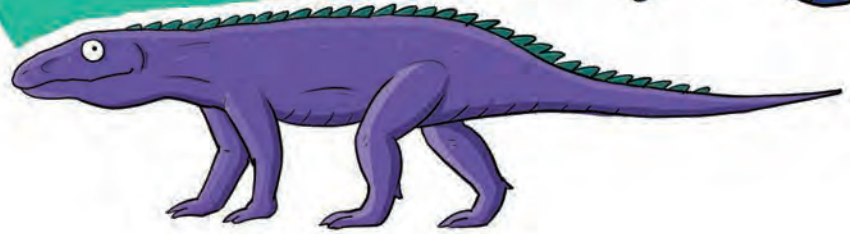


**ICAROSAURUS** has extended ribs covered in skin, which allows it to glide between trees, a bit like a modern-day flying squirrel.

**FIND 6**



**THRINAXODON** is a furry reptile who lives in burrows. Incredibly, it survived the Permian-Triassic extinction. **SPOT 4**



**TICINOSUCHUS** is a land-living crocodile. Its whole body, even the belly, is covered in a thick, bony plate called a scute. **FIND 3**





# BEACH BEASTS

240-200 MILLION YEARS AGO

The Earth was very hot during the late Triassic Period and much of the land was covered with large deserts. In this dry landscape, water was a great attraction to life. Can you find these animals by the shallow lake?

**PETEINOSAURUS** lives by the beach side, scavenging dead animals and hunting insects such as dragonflies. **SPOT 4**



**RUTIODON** looks like a modern-day crocodile, apart from the position of its nostrils which are on the top of its head, between the eyes, rather than at the top of the nose. **SPOT 4**



**PLACOCHELYS** is one of the earliest known turtles, with a flat, knobby shell. **FIND 3**



**ARIZONASAURUS** has a very distinctive sail. It uses it to signal to other dinosaurs over wide areas. **FIND 2**



**TANYSTROPHEUS** is a long-necked reptile. It spends most of its time around the edge of the water, using its long neck to catch fish. **FIND 2**



**DESMATOSUCHUS** is a heavily armoured dinosaur. It has spikes on its shoulders to protect its neck from predators. **FIND 5**



**PLACERIAS** eats low-growing plants and uses its tusks and beak to search for roots. **SPOT 3**



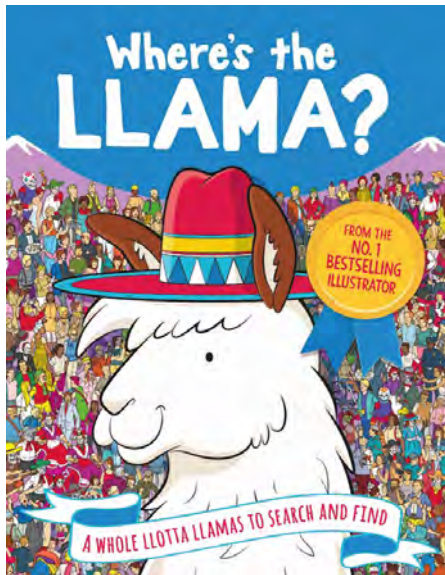
The long tail of a **TERRESTRISUCHUS** was twice the length of its head and body combined. **SPOT 6**







## MORE IN THIS SERIES!



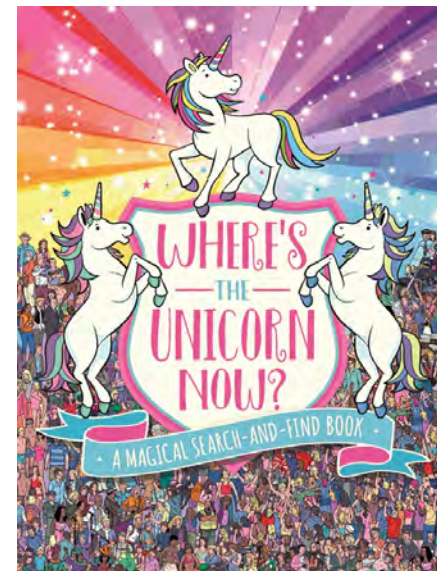
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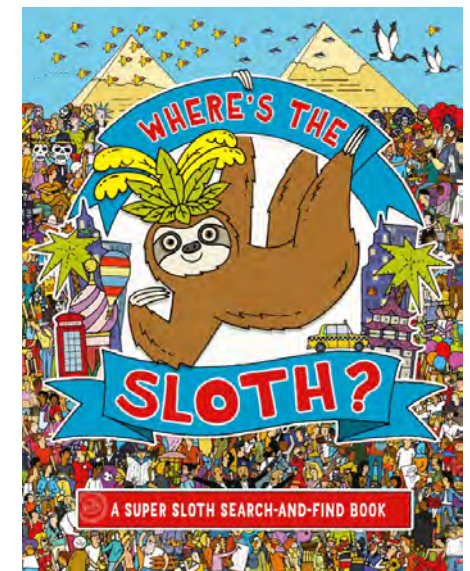
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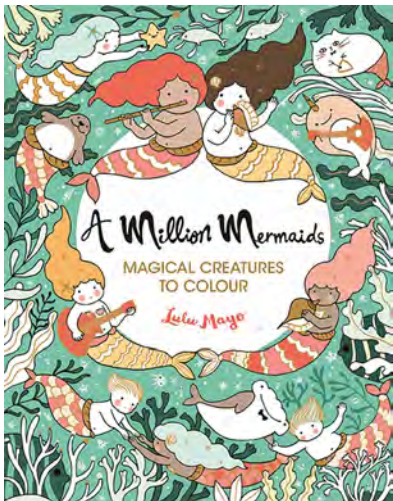
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AU\$14.99 | NZ\$17.99

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Series	NA
Category	Child Picture Book
Format	230 x 180 mm
Extent	64pp
Illustrations	b&w illustrations throughout
Age Range	NA
Terms	SOR

## A Million Mermaids

Magical Creatures to Colour

Lulu Mayo

**A Million Mermaids** is a colouring book designed for mermaid lovers of all ages. Its humour and adorable charm will appeal to both children and adults as they enter a magical world where mermaids collect shells and swim with dolphins and narwhals. Inside are over 30 spreads of these beautiful mythical creatures, decorated with gorgeous patterns and motifs. A new title in Lulu Mayo's bestselling *A Million* series, with a stunning foiled cover.

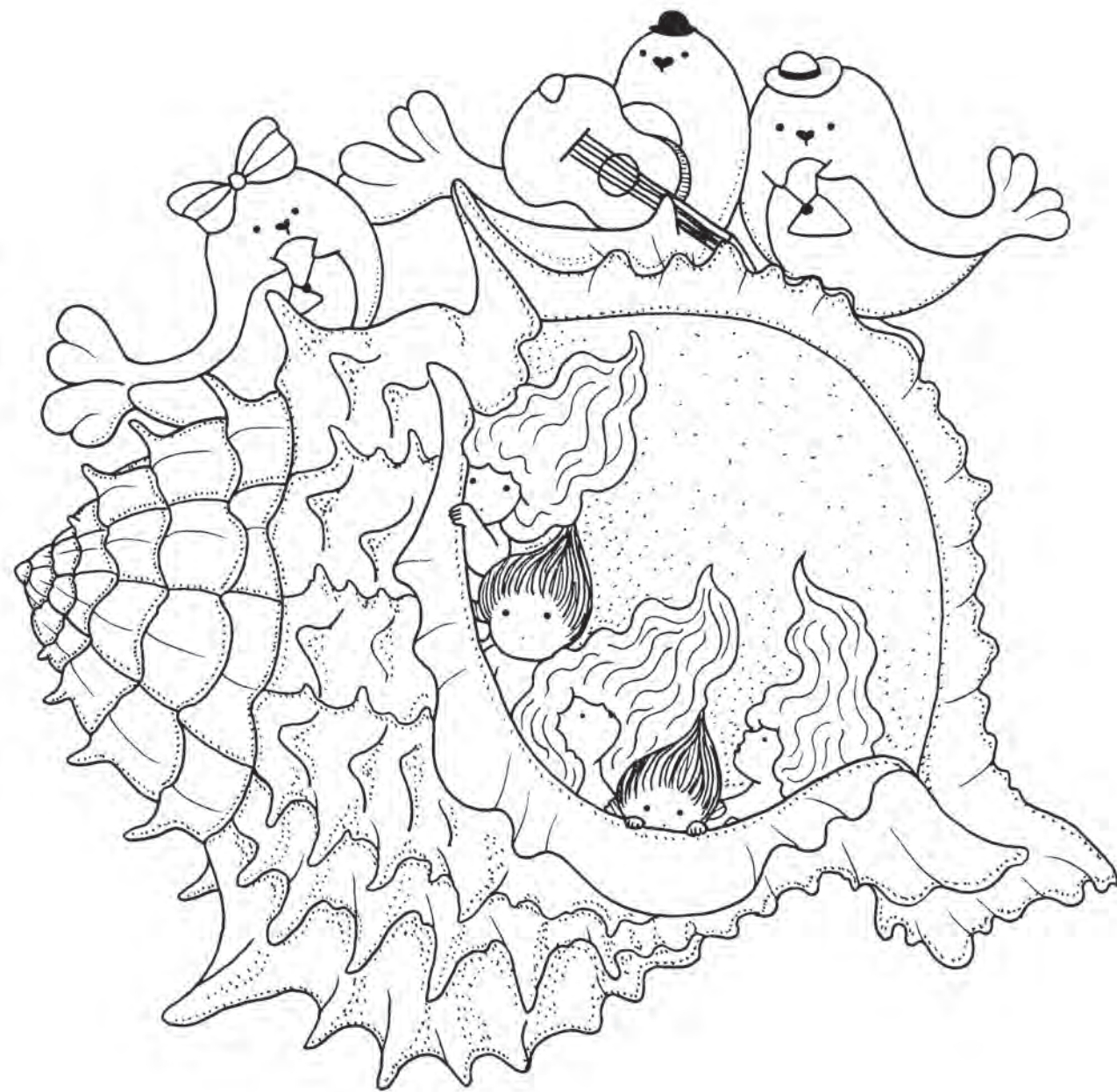
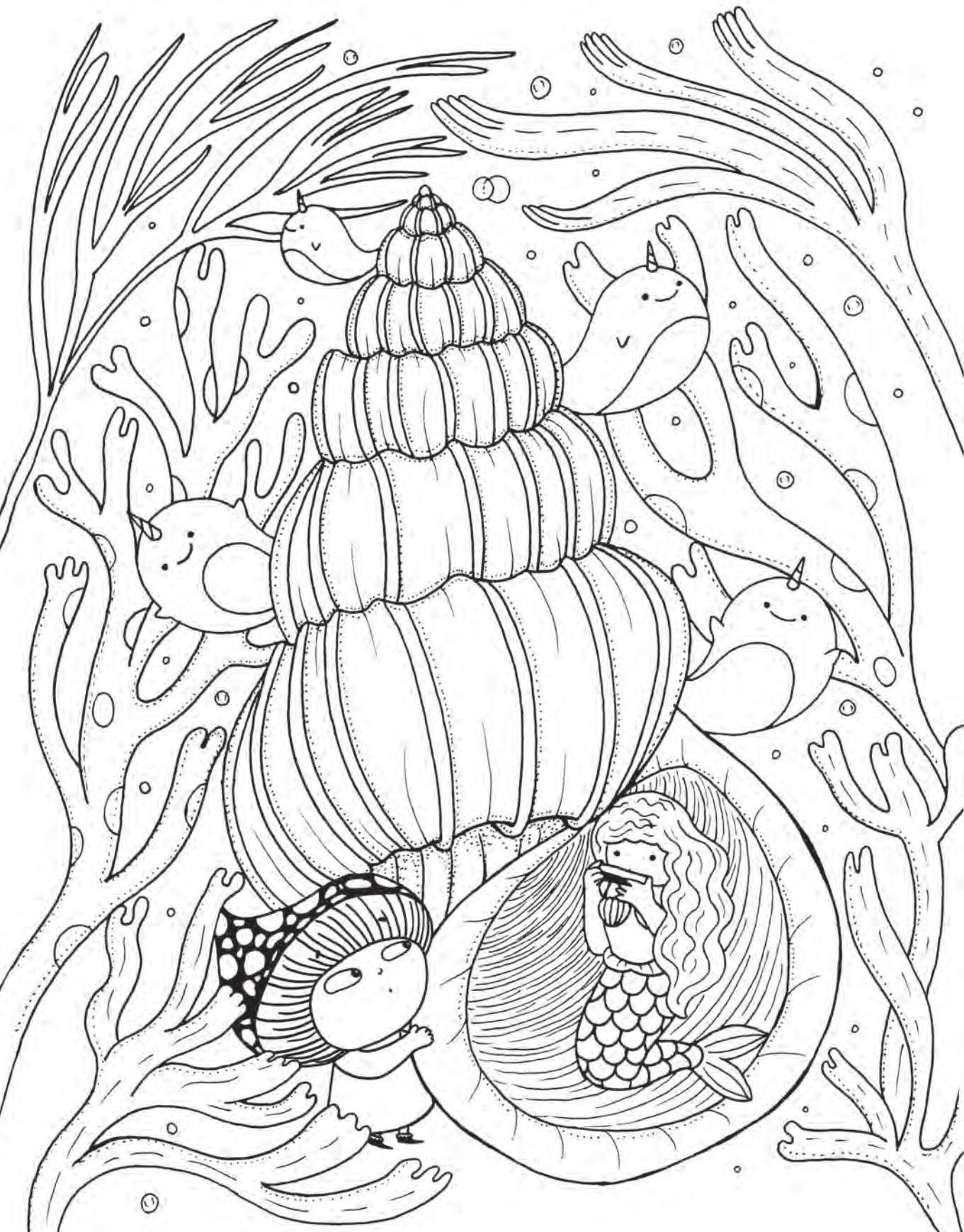
### Author Details

**Lulu Mayo** is an award-winning illustrator with an eye for the quirky and idiosyncratic. Her work is energetic and often contains humorous and fantastical elements. She studied for a Master's degree in illustration at the University of the Arts London and has designed greeting cards, posters, editorials, window displays and much more. Lulu is the illustrator behind the best-selling *A Million* colouring book series, featuring *A Million Cats*, *A Million Dogs*, *A Million Owls*, *A Million Bears*, *A Million Sloths* and *A Million Unicorns*. She is also the creator of *Cattitude: Drawing Cats for Creative People* and *How to Draw a Unicorn and Other Cute Creatures*. [www.lulumayo.com](http://www.lulumayo.com) @lulu\_mayo

### Key Information

- From the illustrator of the *A Million* series which has sold over 380,000 copies worldwide, published in 16 languages overall
- Lulu Mayo is also the illustrator of the recent *How to Draw a Unicorn and Other Cute Creatures*, which has sold over 40,000 copies worldwide.





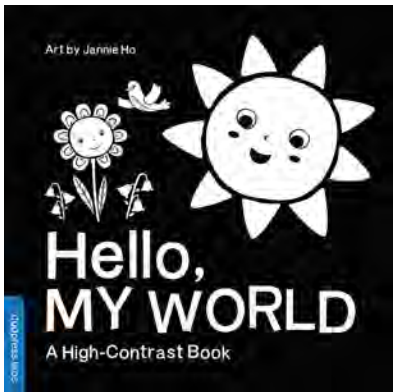












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ISBN	9781950500253
Publisher	Workman Publishing
Imprint	Workman Consignment
Series	NA
Category	Child Picture Book
Format	152 x 152 mm
Extent	20pp
Illustrations	b&w illustrations throughout
Age Range	NA
Terms	SOR

## Hello, My World

duopress labs

A charming high-contrast introduction to simple objects that a baby will see in his everyday world. Black-and-white patterns and illustrations pair with friendly greetings to the sun, moon, stars, and more.

Hello, sun. Good to see you, puppy. What's going on, butterfly? **Hello, My World...**

Making connections between images on a page and the real world is an important building block for your baby's communication skills—and this charming introduction to simple objects found around a baby's world, paired with friendly text and bold, basic patterns, provides an important high-contrast experience for young developing eyes.

Using simple greetings like “*Bonjour, flowers*,” “What’s up, clouds?”, and “*Hola, baby*” alongside lovely black-and-white art by Jannie Ho (illustrator of *TummyTime: Animal Parade*), **Hello, My World** is the perfect board book for babies just beginning to look around and learn about their world.

### Author Details

**duopress labs** is the creative team, led by Mauricio Velázquez de León, responsible for writing and developing dozens of books and games. Recent titles include *The Belly Sticker Book*, *100 Pablo Picassos*, *My Fridge*, *Hello, Ocean Friends*, *My New York Puzzle*, *My San Francisco Puzzle*, *Match it! San Francisco*, and *My First Lift-the-Flap Animal Book*. Mauricio has written for Lonely Planet, Chouette, PowerKids Press, and the magazines *Gourmet* and *Saveur*. He resides wherever he can find a good Wi-Fi connection and strong coffee, mostly in the eastern United States.

### Key Information

- Colour vision is not fully developed in newborns, meaning many babies have trouble distinguishing colours. Babies’ eyes are attracted to borders, high-contrast patterns, and black-and-white shapes, so this book is the perfect way to introduce little ones to the world.
- Because black-and-white art allows babies to see the pages better, they love to look at high-contrast books – this book is a surefire way to grab the attention of little ones.
- A fun introduction to shapes and common objects.
- Part of duopress’ bestselling high-contrast series with nearly 90,000 copies in print, with sales growing year after year.

### ALSO AVAILABLE



AU\$10.99

9781938093418



AU\$10.99

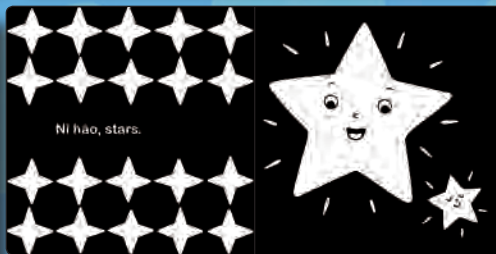
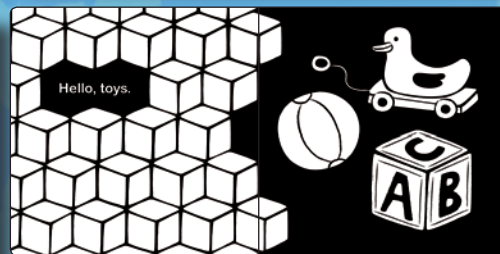
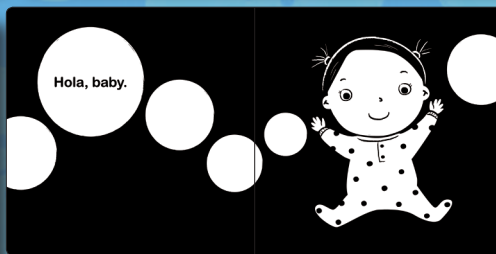
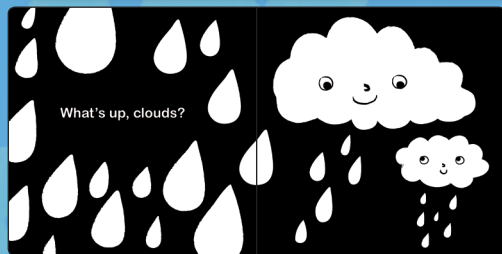
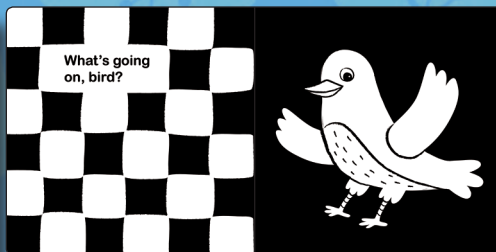
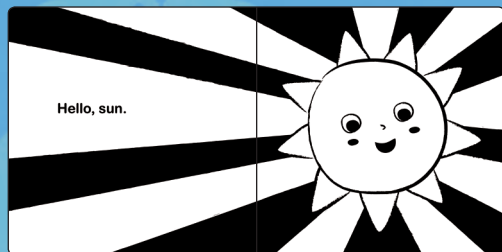
9781938093685



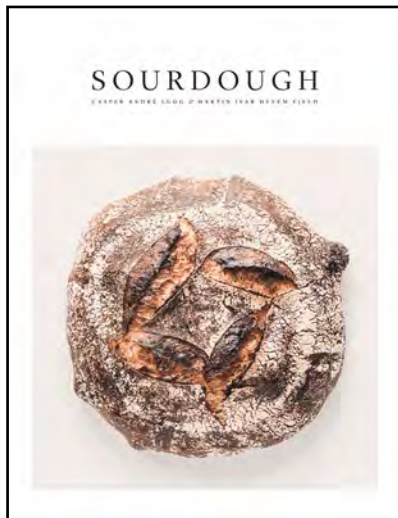
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Format	265 x 210 mm
Extent	160pp
Illustrations	4-colour photography
Age Range	NA
Terms	SOR

## Sourdough

Casper Andre Lugg and Martin Ivar Hveem Fjeld

Sourdough is a traditional style of bread that is both healthy and delicious, making it a favourite with artisan bakers. The unique tastes and texture of sourdough takes patience, forethought and love to create, and its rise in popularity is indicative of a greater shift towards a more mindful, considered way of living.

**Sourdough** brings you all you need to know about baking the bread at home and includes 15 extensive and clear step-by-step recipes using a variety of grains. From making your own starter yeast to how to use different flours, Norwegian bakers Casper and Martin's approach is basic and rustic, just like sourdough itself.

### Author Details

Casper and Martin are two young home bakers, born in Fredrikstad in 1985. Over the last five years they have developed their passion for sourdough baking and have shared their enthusiasm with a growing number of Instagram followers (@illebrod). Their commitment to using time honoured techniques coupled with locally grown and harvested grains and flour is showcased beautifully in **Sourdough**, which is their first publication. Casper currently resides in Fredrikstad, and Martin in Oslo.

### Key Information

- Sourdough is the star product of the revival of traditional baking techniques, making a great tasting and healthy bread
- Includes 15 extensive and clear step-by-step instructions and stunning 4 colour lifestyle photography throughout
- Shows the home baker how to make a stable starter and then over 15 varied recipes
- From making your own starter yeast to how to successfully use different flours, Norwegian bakers Casper and Martin's approach is basic and rustic, just like sourdough itself

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# BASIC BREAD

## FOR THE SOURDOUGH STARTER

*40g ripe starter*  
*30 g water at approx. 30 degrees*  
*15 g sifted wheat*  
*15 g fine wholemeal spelt*

## FOR THE BREAD DOUGH

*Baker percentages in brackets*

*150 g fin wholemeal spelt (30 %)*  
*350 g sifted wheat (70 %)*  
*375–425 g water, approx. 30 degrees (75–85 %)*  
*10 g unrefined sea salt (2 %)*  
*100 g sourdough (20 %)*





## STEP BY STEP



### MAKING SOURDOUGH STARTER

You have fed your ripe starter twice in the last twenty-four hours. It's now mature and you're ready to make it into a sourdough. For this, you do just the same as when feeding starter with flour and water - only with a slightly different goal, and this time everything takes place in a mixing bowl.

#### OPTION ONE

*If you're making bread dough in 2-4 hours.*

Measure 40g ripe starter, 30g water, 15g sifted wheat and 15g fine wholemeal spelt into a mixing bowl.

Stir well together.

Let this mixture mature for 2-4 hours

#### OPTION TWO

*If you're making bread dough in 4-8 hours.*

Measure 20g ripe starter, 40g water, 20g sifted wheat and 20g fine wholemeal spelt into a mixing bowl.

Stir well together.

Let this mature for 4-8 hours.

(Most of the recipes in this book use only option 1)







# SIFT AND SCALD

This method involves sifting shell parts out of the wholemeal flou, then scalding them in boiling water. The bran swells in the warm water, absorbing more water than it would in regular kneading. This allows you to bake faster without dough becoming

unmanageable. Scalding also releases sweetness within the flour, producing sweet and juicy bread that keeps well for several days. This method is best suited for wheat, spelt, emmer and einkorn.

INGREDIENTS

*Baker percentages in brackets*

<i>For the starter</i>	<i>For the bread loaf:</i>
<i>40 g ripe starter</i>	<i>150 g fine whole wheat / slept / emmer (30 %)</i>
<i>30 g water approx. 30 degrees</i>	<i>350 g sifted wheat (70 %)</i>
<i>15 g sifted wheat</i>	<i>425-450 g water (75 g both, used to scald the bran) (85-90 %)</i>
<i>15 g fine whole wheat / slept / emmer</i>	<i>10 g unrefinded sea salt (2 %)</i>
	<i>100 g sourdough starters(20 %)</i>

SPECIAL EQUIPMENT

*Extra fine strainer, large bowl, small bowl.*



1

## SIFT AND SCALD

Place a fine mesh sieve over a 2 litre bowl. Place the bowl on the scales and measure 150g of fine whole wheat/spelt/emmer through the sieve. You should be left with 30g bran in the sieve, too large to fit through. This can then be transferred into another bowl. Add 75g boiling water, and leave to stand for 4-10 hours.

2

## FOR THE SOURDOUGH STARTER

Measure out 40g ripe starter (this should have stood at room temperature for at least 6 hours), 30g warm water, 15g sifted wheat, and 15g fine whole wheat. Mix well together, then cover the bowl and leave it to mature for 2-4 hours.

3

## MIX FLOUR, WATER AND YEAST

Add 350g water to the bowl of sourdough starter. Dissolve the yeast in the water with your fingers. Add the remaining flour (although not the bran, yet). Knead with your hands, ensuring everything is thoroughly mixed. Gather dough by scraping the edges together with a spatula. Cover the bowl and let the dough stand for an hour.

4

Pinch the bran into the mixture.  
Then follow the basic recipe accordingly







## Chasing Harvest

Kevin O'Connor

A chef's tale of love, loss, hopes, dreams, fears, fires & oil

Who among us has the courage to keep chasing our dreams, even when those dreams shatter into a million pieces? In **Chasing Harvest**, culinary wunderkind Kevin O'Connor charts his remarkable journey from Californian hometown teen prodigy to globe-trotting Chef-at-Large for international olive oil producer Cobram Estate. Anchored around the company's olive harvests in both Northern and Southern Hemispheres, it reveals the trials and tribulations that led to this anointment, and the incredible produce, places and passions that continue to stoke the fires of his love for food.

Part memoir and journal, part cookbook - all heart - it is a captivating and visually sumptuous meditation on oil and flame as well as a searingly honest, gloriously unrefined account of a chef's search for meaning, one plate of food at a time.

### Author Details

California-based chef **Kevin O'Connor** has been working in professional kitchens since the age of 14. Having worked at some of Sacramento's most well-known restaurants including Mason's and ELLA, in 2009 Kevin opened Tree House, Sacramento's first pop-up restaurant, to immediate success. Stints at Michelin-starred Coi and Saison in San Francisco followed before Kevin took the role of Cobram's Chef-at-Large in 2014. *Chasing Harvest* is his first book.

### Key Information

- The frank, honest narrative charting Kevin's journey and relationship with food and cooking is sure to inspire a new generation of chefs and food lovers.
- Includes over 30 irresistible recipes for open-fire cooking that value simplicity and celebrate sensational seasonal produce above all else.
- Features unique insights into cooking with olive oil from a top-class chef and certified olive oil sommelier.
- Stunning photography - shot on location in both Australia and California - and cutting-edge design make this a book to treasure and enjoy in equal measure.
- Supported by an extensive PR campaign in Australia and USA.

Publication	08 July 2020
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Format	290 x 210 mm
Extent	256pp
Illustrations	Full colour photography
Age Range	NA
Terms	SOR









I almost like the food I make more in Australia because every day I'm shooting from the hip and it's kind of against all odds with the timing, because you're getting a different group in every single day.

In California I have everything at my fingertips – ingredients, set-up, the lot. I have the menu down three days prior to an event and everything's ordered. But in Australia I'm limited to a spectrum and I'm able to flourish within that. That limited availability and the difficulties seem to combine to create something even more interesting.

You have to get more creative when you're limited like that. And not just limited by the ingredients that are available, but also the knowledge of them, the timing and just the sheer difficulty of cooking for up to 30 people a day by yourself. In California I've got so much support – farmers, friends, people in the company, even down to my mom being there.

But I'm able to schedule things a little better in Australia. I know I've gotta start my fire at 6:30 to have a coal bed, so I can start braising the short ribs in the camp oven so they're done by this time. And I'm able to just cook, serve, clean up, prep some more...have a wine, make some dinner, prep some more, finish dinner, go to bed, wake up, start three fires and continue doing that for 60 days or so.







## Chapa bread

Serves 12

3 cups (450 g/1 lb) all-purpose (plain) or bread flour  
1 cup (100 g/3½ oz) spelt flour, plus extra for dusting  
2¼ teaspoons active dry yeast  
1 tablespoon salt, plus extra to serve  
1 tablespoon extra-virgin olive oil, plus extra to serve  
1½–2 cups (375–500 ml/12½–17 fl oz) warm water

This is an adaptation of a recipe by Francis Mallmann, an Argentine chef who has been a huge influence on me. I remember when I was working at Eila when I was 20 or 21 and I was into Michelin stars and molecular gastronomy (that's when that was popping off) and my mentor there was telling me that I shouldn't focus on all these trends, that the pendulum was starting to swing in the other direction and that simplicity was cool, too. I didn't listen to him, of course, because I was 21, but he had some serious foresight. These days I like to greet everybody at the shack with this warm bread and it feels like this is kind of an ode to that return to simplicity, I guess.

I use a locally milled spelt flour in the dough which just tastes phenomenal, so when people come into the shack, sit down and pour their wines, everybody's welcomed, and this is generally the first bite. I welcome everybody to break the bread together and dip it into some ridiculously fresh olive oil.

In a large bowl, mix the flours, yeast, and salt together with a whisk. Gradually add the olive oil and the warm water, stirring with a wooden spoon, until a sticky dough forms. Work the dough together a little bit with your hands – sprinkling in a little more flour if the dough is wet and really sticky or adding a splash of water if it's dense and hard to work with – then leave to sit and relax for 5 minutes before kneading it until it's soft and pliable. Chuck the kneaded dough into a bowl drizzled with a little olive oil, cover it with a damp towel and leave it to rise in a warm place for 1 hour (near to the fire is good for this, just be careful not to put it too close or you run the risk of cooking it).

Lightly dust a clean surface or big cutting board with a little extra spelt flour, tip out the risen dough and roll it out to a rough ¼ in (5 mm thick) rectangle. Cut the dough into rough 3–4 in (7.5–10 cm) squares, then transfer the squares to a dusted tray and cover again with a damp tea towel. Leave to prove for another 30 minutes.

Place a plancha (hotplate) about 12 in (30 cm) above hot, glowing coals, or on top of a grill (barbecue) at medium heat. Place the chapa squares on the plancha and cook for 5 minutes, turning halfway through cooking, or until golden brown on each side. Quickly brush each side with olive oil (I like to use some fresh rosemary or thyme trimmings from the garden as the brush here to give it a little more flavour), then sprinkle over salt and eat immediately with extra olive oil for dipping.





## Twice-cooked beets, herbed yogurt, crisped barley

Serves 10–12

6–8 medium beets, peeled  
sea salt  
1 teaspoon coriander seeds  
1 teaspoon white peppercorns  
2 bay leaves  
2 oranges or mandarins, 1 whole, 1 halved  
1 cup (220 g/8 oz) pearled barley  
3 cups (750 ml/25½ fl oz) water  
1 cup (250 g/9 oz) plain Greek yogurt  
¼ cup (15 g/½ oz) roughly chopped herbs (such as mint, parsley, oregano, chives), plus extra to serve  
¼ cup (60 ml/2 fl oz) extra-virgin olive oil, plus extra for drizzling

I've got this beautiful plancha that sits over the fire in the shack, and one day I decided I'd marinate some beets in olive oil and cook them up a bit on it; there's so much sugar in beets that they caramelize up nicely and create this whole extra layer of charred, sweet, cotton candy-like flavor. I treated the barley the same way – just tossing it in oil and laying it down on the plancha until I almost forgot about it to give it this nice crispiness – and the yogurt helps add those creamy, herbaceous notes to the dish that the charred and crispy elements are kind of missing.

Toss the beets in a drizzle of olive oil, season liberally with salt, then transfer to a roasting dish and scatter over the spices and bay leaves. Cut the whole orange into ½ in (1 cm) pieces and arrange these around the beets, then pour over enough water to fill the dish to a depth of ½ in (1 cm). Cover the dish with a layer of baking paper and then a tight layer of foil, transfer to the oven and roast for 40–50 minutes, or until a sharp knife inserted into the center of one of the beets comes out easily. Remove from the oven and leave to cool slightly, then rub off the skins (a dish towel will help here).

In a medium saucepan, cover the pearled barley with the water. With a lid on, simmer for approximately 45 minutes, or until barley is tender, but still has some chew. Strain off any excess liquid, then let the barley steam, off the heat with the lid on, for 5–10 minutes. Set aside until needed.

Mix the yogurt, chopped herbs, 2 tablespoons of olive oil and a pinch of salt together in a bowl, add the cooled beets and mix again well. Set aside in the fridge for 1 hour, or overnight, to allow the flavors to develop.

Place a plancha (hotplate) about 6 in (15 cm) above hot, glowing coals, or on top of a grill (barbecue) at high heat.

Remove one of the beets from the bowl and, using the base of your palm, smash it into halves or thirds, however it breaks up (if you have kitchen gloves then wear them as this will stain your hands if not). Repeat with the remaining beets, setting aside the herbed yogurt for later use. Toss the smashed beets in another 2 tablespoons of olive oil and season with salt, then transfer to the plancha and cook for about 3 minutes on each side, or until caramelized all over. Squeeze over the juice from the orange halves and continue to cook until the juice has bubbled and evaporated and the beets are glazed, then remove the beets from the heat and set aside to cool slightly.

Toss the cooked barley in a generous drizzle of olive oil, then transfer to the plancha and spread out in a thin, even layer. Leave to toast for 3–4 minutes, or until nicely brown and crispy, then transfer to a serving bowl and season to taste. Top with the beets, dollop over the herbed yogurt and scatter over a few extra herb leaves to finish.







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MOVED FROM MAY

## Nourish Me Home

125 Soul-Sustaining, Elemental Recipes

Cortney Burns

110 recipes, 100 gorgeous photographs, and a guide to thoughtful, creative, nostalgic, and healthy cooking from tastemaker and chef Cortney Burns.

Curious, creative, fearless Cortney Burns, formerly of Bar Tartine, is back with a personal and timely cookbook project about nostalgia, immigration, and her own uniquely delicious recipes. Since closing Bar Tartine years ago, she was recruited to help build a high-end ecological resort. Eager for a radical change, she moved to North Adams, Massachusetts - uprooting to reroot, as she puts it - a move that brought out her intellectual curiosity and need to ground herself in a new place to find a new culinary muse.

The result is a cookbook like no other, featuring Cortney's seasonal, elemental cooking style but enriched by storytelling through food. Here are 110 recipes in 6 chapters that pay homage to the seasons and the elements of water, fire, air, and ether. Recipes range from mains to drinks and desserts to condiments, such as sauces and pickled fruits.

As in *Bar Tartine*, the pantry of preserved foods forms the backbone of this cookbook, adding all the physical and mental health benefits of fermented foods and streamlining cooking. The focus here is on healthy, vegetable-forward recipes, emphasising techniques for turning proteins into side dishes or seasonings rather than the main event. Cortney found inspiration for these recipes by peeling back the layers of the region to glimpse its history, immigration patterns, and agriculture. In this vein, this book teaches readers how to convert their own experiences and sense of place into kitchen inspiration and development of a personal cooking style. This is an award-garnering, intelligent, and unique cookbook from a tastemaker whose platform is growing.

### Author Details

**Cortney Burns** is the executive chef and partner of Loom, a restaurant opening in 2019 within Tourists, a new hotel and culinary destination in North Adams, Massachusetts.

### Key Information

- Cortney's first book, *Bar Tartine* (co-authored with Nick Balla) has been a steady backlist title for Chronicle Books. With a James Beard award already under her belt, connections throughout the restaurant and hospitality industries, and now her own highprofile solo project, Cortney has the clout and platform to deliver another critical and commercial success in **Nourish Me Home**.
- On her own, Cortney has been featured in all of the prominent food media - *Saveur*, *Bon Appetit*, *Wall Street Journal* and more -and can be expected to capitalise on all of the travel, design, architecture, and general media coverage of her new restaurant. She also hustles for opportunities, reaching out several times a year to ask how *Bar Tartine* can be re-promoted, and we expect her to show similar energy and initiative while promoting her second book.
- Cortney weaves together new recipes with a compelling story about American history and immigration, ensuring that this can't be pegged as a regional cookbook. She touches on themes intrinsic to the American experience, themes that have been and will continue to be a big part of the political conversation in this country.





# EGGPLANT SOUP WITH WALNUT DUMPLINGS

Charoset has always been my favorite Passover dish. I’d beg mom to let me hold a big bowl of the nubbly mix in the car ride to Seder, as if keeping it closer meant I’d get first dibs at dinner. That may not have been the case, but I did get to sneak a few bites along the way. Even as a kid, I was less interested in its initial sweetness and more drawn to its bitter undercurrent, the wine and walnuts leaving me with a cat-tongue sensation. For these dumplings, I soak walnuts in red wine à la charoset. The dumplings are an homage to my dear friend and culinary anthropologist Darra Goldstein and the walnut dumplings from her lauded book *The Georgian Feast*. Eggplant works well for a creamy soup since its texture turns to custard with a bit of heat, but the flavor never overpowers. Have fun with the halloumi. It’s a funny cheese that kind of squeaks on your teeth, but the brilliance is in its inability to melt. Think of it here as croutons with a little bit of bounce.

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Makes 4 servings

## Ginger-Walnut Dumplings

- 2 cups [240 g] walnuts
- 2 cups [480 ml] red wine
- 3 scallions
- 2 tsp lightly packed cilantro leaves, chopped
- 1 tsp lightly packed dill leaves, chopped
- 1 tsp caraway seeds, toasted and ground
- 1 tsp kosher salt
- 2 eggs
- 2 dates, finely chopped
- 1 garlic clove, grated
- ½ in [12 mm] piece Sherry-Preserved Ginger, grated
- Zest of 1 lemon
- Freshly ground black pepper

TO MAKE THE DUMPLINGS: Combine the walnuts and wine and let soak for 1 hour. Meanwhile, set a metal grate over a gas burner or heat a grill. Cook the scallions directly over medium heat until they’re blistered in places but not completely soft. When they are cool enough to handle, thinly slice them.

Drain the walnuts. In a food processor, pulse a few times to break them up, then add the cilantro, dill, caraway, salt, eggs, dates, garlic, ginger, and lemon zest and process just until the mixture is uniform and finely chopped. Season with pepper.

Fill a large pot with 1 to 2 inches [2½ to 5 cm] of water and fit a steamer inside, making sure the water isn’t high enough to seep into it. Cover and bring the water to a gentle simmer over medium heat.

Scoop the dumplings into roughly tablespoon-size mounds and use two spoons to shape them into quenelles (ovals). Steam in batches, making sure they don’t stick together, until firm and holding their shape, 8 to 10 minutes. Leave at room temperature if you are proceeding right away or refrigerate in an airtight container for up to 3 days. If you make the dumplings ahead, allow them to sit at room temperature for about 30 minutes before searing.

CONTINUED





# BEET SALAD WITH PARSNIP SKORDALIA

While I’m a chef by trade, I like to think of myself more as an anthropologist. Cooking has always been a way for me to tell stories about cultures. I love imaging the culinary collision between the Chinese, Lebanese, and Eastern Europeans in New England.

This dish began as an homage to Szechuan potato floss salads that come chilled and covered in chili oil. I love how the fiery pepper lingers on your tongue long after the meal has concluded. But here, loamy beets and nose-busting horseradish take center stage as parsnips and feta riff on *skordalia*, a silken Greek dip traditionally made with potatoes. The sauce lends a sweet refrain to the earthiness of the sautéed vegetables. Enjoy everything together or on their own as little side dishes, like Korean *banchan*, the small bites lining the table before the feast, buzzing with salt, funk, and just a touch of sweetness.

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Makes 4 servings

## Parsnip Skordalia

- 8 oz [230 g] parsnips
- ¾ cup [90 g] crumbled feta
- ¼ cup [60 ml] fresh lemon juice
- ¼ serrano chile, grated
- 2 garlic cloves, grated
- ½ cup [120 ml] extra-virgin olive oil
- 2 Tbsp hazelnuts, toasted and finely chopped

TO MAKE THE SKORDALIA: Preheat your oven to 375°F [190°C]. Place the parsnips in a medium baking dish or ovenproof pan, cover with a lid or tightly wrap in foil, and dry-roast until very soft and mashable like a baked potato, about 60 minutes. Allow to cool slightly.

Use a food processor to purée the feta, lemon juice, serrano, and garlic. When the parsnips are cool enough to handle, coarsely break them into the bowl and process until incorporated. With the processor still going, stream in the oil and allow the processor to run until the dip is extremely smooth and light. Add the hazelnuts and pulse to combine. Use right away or refrigerate in an airtight container for up to 3 days; it will thicken as it cools.

CONTINUED





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## SQUASH BLOSSOMS STUFFED WITH TABBOULEH

It's not every day that we get the opportunity to eat vegetables from flower to fruit, unless we grow our own food or connect with farmers that share in the magic of it with us. The flowers are the keepers of growth potential. For some vegetables, without the flower there would be no fruit, while for others a second crop depends on flowering. But because the flowers are often quite delicate, we rarely get to enjoy them. This is a flower-to-fruit dish spotlighting the zucchini in its full form. There's a moment in summer when bounty turns to overabundance, and any farmer, home gardener, or green-thumb enthusiast will attest to zucchini's brazen nature. It waits for no one. Diced zucchini gets folded into a ratatouille that blankets the plate for its stuffed blossoms. Millet, an ancient grain consumed extensively in arid parts of the world like India but rarely enjoyed here, reminds me of couscous, but with a more prominent nutty flavor. It adds a bit of heft to the stuffing and a nice crackle to the coating.

Don't feel like stuffing? The ratatouille is great on its own with some crumbled feta, shakshuka-fied, or slathered on toast with goat cheese and a fried egg.

Makes 4 servings as a side dish

### Ratatouille

2 Tbsp extra-virgin olive oil  
½ yellow onion, diced  
1½ tsp kosher salt  
1 lb [455 g] zucchini  
(about 3 small), diced  
2 garlic cloves, minced  
¼ cup [x g] Harissa (page 000)  
Freshly ground black pepper  
1 Tbsp lightly packed parsley leaves,  
chopped  
2 tsp lightly packed thyme leaves,  
chopped  
2 tsp lightly packed mint leaves,  
chopped  
1 tsp lightly packed marjoram leaves,  
chopped

TO MAKE THE RATATOUILLE: In a large skillet, warm the oil over medium heat. Sauté the onion with the salt until tender, add the zucchini and garlic and continue to cook, stirring occasionally, just until the zucchini has let off some of its crunch but still has some tooth left, 5 to 7 minutes. Stir in the harissa, cooking for another minute or so, until incorporated. Season with pepper.

Use a food processor to purée about a quarter of the ratatouille, which gives the overall dish a lusciousness. Add the purée back to the pan and fold it together with the parsley, thyme, mint, and marjoram. At this point, proceed right away or refrigerate in an airtight container for up to 5 days.

CONTINUED





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# PICKLED SCOTCH EGGS

When the British came to New England, looking for economic freedom and a place to worship without fear, they brought along many of their culinary traditions, too. It’s this type of transatlantic voyage I find most fascinating. The Scotch egg is like a miniature treasure chest—the coating a blanket of textures and flavors revealing a world of wonderment inside. Pickled eggs and blood sausages, mainstays across the pond, quickly took to the new locale. In fact, the Pennsylvania Dutch are known for both, but it is believed that the delicacies originally came from Manchester, England, my partner’s hometown.

Pickling eggs preserves them for long periods of time while also infusing more flavor within. With today’s farming techniques, it’s hard to believe that eggs were at one point a seasonal food just like fruits and vegetables. The cold winter temperatures were not conducive to developing chicks, nor was there enough food during those lean months to produce eggs in the first place. Today, we can have eggs all the time, but real pastured eggs are still a struggle in the frozen months—just ask the chicken farmers at Square Roots Farm in Western Massachusetts who work tirelessly year round. Serve these eggs with Feta Mousse (page 000), Parsnip Skordalia (page 000), Green Tahini (page 000), Fermented Squash and Sesame Purée (page 000), Harissa Aioli (page 000), or whatever you wish!

Makes 6

## Turmeric Pickled Eggs

- 1 Tbsp kosher salt, plus more for cooking
- 6 eggs, at room temperature
- 3 shallots, thinly sliced
- 1 Tbsp black peppercorns
- 1½ cup [360 ml] apple cider vinegar
- ½ cup [120 ml] Kombu Dashi (page TK) or water
- 1 in [2.5 cm] piece Sherry-Preserved Turmeric (page 000), puréed, or 1 Tbsp ground turmeric
- 2 Tbsp maple sugar

TO MAKE THE PICKLED EGGS: Fill a saucepan with well-salted water and bring to a boil. Meanwhile, prepare an ice bath and add some salt to that, too. Gently lower the eggs into the boiling water—if the temperature drops bring back to a boil and cook for exactly 6½ minutes. Immediately transfer to the ice bath to halt the cooking. Separately, combine the shallots and peppercorns in a large jar that has a tight-fitting lid and space for all the eggs. When the eggs are completely cool, peel and place them in the jar atop the shallots. In a small saucepan, combine the vinegar, Kombu Dashi, turmeric, sugar, and salt. Gently warm everything in the saucepan, stirring just until the sugar and salt have completely dissolved. Pour the brine over the eggs, secure the lid, and gently rotate to disperse the shallots. Refrigerate for at least 5 days and up to 2 weeks, rotating every few days to move around any settled spices.

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## Lives in Colour

Edited by Helen Radden

Individual relationships with colour are as many and varied as hues on the spectrum. Telling stories about colour, however, unites us in a universal appreciation of the integral role colour plays in all our lives, the way it shapes our memories, affects our moods and heightens our experiences. **Lives in Colour** is a collection of honest tales told by a diverse group of creative individuals about the way colour weaves its thread through their professional and personal endeavours.

Profiled identities include chefs, designers, scientists, entrepreneurs, farmers, artists and authors: Nellie Ryan, Cameron McKenzie, Linda Bull, Isamu Sawa, Nina Norden, Rick Eckersley, Suzie Stanford, Jochen Brocks, Shyamla Eswaran, Joost Bakker, Kate Ballis, Kez Hughes, David Quirk, Emma Abrahams, Lyndall Mitchell, Buddy King, Mardi Doherty, Philip Stokes, Clare Cousins, David Roberts-Thomson, Sophie Kovic, Ingrid Fetell Lee, Benjamin Fountain, Simone Haag, Ronit Robbaz-Franco, David Coles, Jacinta Demetriou, Nick and Renee Garnham, Tricia Welsh and Alison Kubler.

### Author Details

This title has been edited by **Helen Radden** (an award-winning specialist non-fiction editor), who has also contributed interviews along with some of Australia's most respected writers: Sharon Bradley, Vanessa Murray, Mitchell Oakley-Smith, Chad Parkhill, and Michael Shmith. Photography has been executed by a host of experienced photographers from Australia, New Zealand and the United States: Julian Kingma, James Geer, Anita Beaney, Johnny Miller, Luisa Brimble, Steve Caudwell, Jamie Green, Aaron Jones, Christopher Morris, Joanna Wickham, Richard Whitfield and Alice Wint.

### Key Information

- This book profiles some of Australia's most reputable individuals across a number of creative industries.
- Supported by one of the largest paint manufacturers in Australia and globally, this book provides a raw and honest account of how colour impacts all of our lives often offering emotional, engaging and humorous insight.
- This publication features breathtaking portrait and lifestyle photography shot by some of Australia, New Zealand and America's most respected photographers.



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# Suzie Stanford

—  
Designer

/  
Maker



— Lives in Colour —

As a child, I was always getting new passports because their pages filled up so quickly with stamps. My parents, who'd come to Australia from England, were manufacturers of soft toys — they supplied all the big department stores and toyshops — and so, as a family of five, we were always travelling overseas on their hunter-gatherer missions: beautiful ribbons in China, mohair fabric from rambling bluestone mills in Northern England and, when they weren't allowed to use glass any more, plastic eyes in Japan. We were always on the lookout for new and interesting things. Our suitcases travelling home were always overflowing with samples to make new collections from.

I used to love going with Dad on his delivery round to toyshops. While he was unpacking bears, I'd seek out our stock inside, all the Jakas toys, and look for the enchanting little book that hung from each one of them. "Look," I'd say to anyone who'd listen, "that girl in the picture is me!" And there I'd be, a toddler propelling a push-along elephant or a little girl reaching up to feed a carrot to a six-foot giraffe on casters. Everyone'd be, like, "Yes, dear."

We kids lived with all the samples and then, at the end of every year, we'd donate them to children's homes and to the missions in the Northern Territory.

I was quietly absorbing the whole scene: the travel, the questing, the massive rolls of fabric in the warehouse — the bolts of silk, the sample pads of wool — and the effortless, never-ending potential of colour that surrounded us every day. I was living in a real-life Aladdin's cave.

Our first house was Victorian and, while it was a marvel of craftsmanship, it was also very dark: at 2pm, we had to put all the lights on. I'd never stay inside: I had to be out, out, out all the time. Since then, I've noticed that I've only ever lived in houses that are filled with light. My house now, for instance, is a bright, white cube, sun-drenched and light, a space into which colour floods. As a maker of things, light and colour are the lynchpins of my creativity.

Since my early teens, green has been my absolute go-to colour. I remember a pair of terribly unflattering green overalls, which I wore all the time, and a green velour jumper. My preferred shade might have changed over the years but, for me, green has always been emblematic of empathy, kindness, compassion and healing, and I try to use it in most things that I do. Green is still the dominant colour in my son's bedroom, for instance.



Our son Walter, who has my dad's name, was born with Pierre Robin Syndrome fourteen years ago and complications caused him to become severely disabled. He doesn't speak, he can't feed himself and he wears nappies. Life with him is intense and unpredictable, and I worry about his future care. As his mother, I know how to care for him, how to pre-empt his needs so that he remains serene and doesn't feel stress. Who will do this for him when I'm not here?

Everyone knows that when I'm working in the garden – my greenest of spaces – my emotions are likely to be heightened. When I feel weighed down by sadness, I find weeding, pruning, sweeping – just getting my hands dirty, really – so calming that it has become my therapy and my cure. And, just as colour surrounds me in my garden, I make sure to surround Walter with it. My little boy may not have a voice, but he responds to colour. It's a language we share.

Wearing bright colours every day is my way of wrapping myself in hopefulness. I don't have any brown or black hanging in my wardrobe and, if I use them in my work, it's to differentiate one creative conversation from another, like piping. I'd never make a piece of furniture that's all black: if I need to create a pause, I'd use French navy. Black doesn't radiate: I thrive on the invigorating 'pop' that colour provides.

One day, when I was a teenager, an aboriginal man came to my parents' factory. He was carrying a rolled-up blanket in which there was a picture he'd drawn of a childhood memory he had of toys arriving at the mission in Northern Australia where he'd lived: it was a black-and-white etching of a little aboriginal boy cuddling a golliwog. The caption read, 'White man bring me black boy, too, and he's my friend.' Like other toymakers, Mum and Dad had stopped manufacturing golliwogs as soon as their appropriateness was questioned and yet here, suddenly, was an indigenous man showing them how much happiness this toy that they'd donated years ago had given him. He wouldn't accept any money for the picture; he said the drawing was his way of saying thank you. My parents treasured it.



66

Wearing bright colours every day is my way of wrapping myself in hopefulness.

99







Lives in Colour





# Isamu Sawa

—  
Photographer

/  
Vintage

watch

collector



— Lives in Colour

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ISAMU SAWA





Lives in Colour



I moved from Japan to Australia with my parents and brothers when I was nine years old. We grew up in the country, in Orange, New South Wales, and I think of the dusty reddish-brown Australian dirt colour when I think of home. That, and a slightly muted eucalyptus green that's unlike any other green. We had five massive gum trees in our back yard, so we were constantly surrounded by that unique, desaturated colour.

I don't think of Australia as brightly coloured. Even animals, like the koala, are desaturated. But then, if I think of summer, I think of bright blue sky. If you go to Asia, that's one thing you don't see. You don't get that clear blue sky, because of the pollution. There's all this man-made colour. You look at all the shops, the things for sale, the food – everything is so bright and artificial.

My dad gave me a camera when I was ten. That's all I did when I was a teenager – instead of being out playing sport with my friends, I was taking photos and developing them in the darkroom. I was printing black and white by the time I was thirteen.

My dad was very black and white, not just in his photography, but also in the way he thought. Those are the colours I associate with him: black and white. It wasn't just because he was Japanese, it was his generation. He taught me old-school photography, which had to be technically perfect; it was technique before creativity, but it gave me a great foundation and appreciation for precision.

In primary school in Japan, you're given a *hanko* – a stamp for your name – to use on your work. You don't sign anything by hand, you use your stamp. In Japan, your surname comes first: that's Sawa. My first name is Isamu, though everyone calls me Issey. My mum gave my stamp back to me when I turned thirty and I started using it to sign all my fine art prints. I use red ink on all of them. It doesn't matter to me what colours the image has in it, there's always that little red mark.

Red in small doses seems to work with anything. I don't like it as a vast or overriding colour – I like it as an accent. I've got red camera straps; my exhibition brochure has red stitching; I have a touch of red on my shoes, my jacket. I collect vintage watches and every time I look at my birth year watch of 1972, I just love the bold red second hand, and the little red hour markers. I'm a huge fan of Heuer – most people would know it as TAG Heuer, these days. The original Heuer brand used red in their logo.

I'm not really attracted to other colours. As a photographer, I'm working in RGB – red, green and blue. Green is a problematic colour when it comes to capturing correct green in camera, so that's always a bit of a fight, a technical fight. Blue – not really. It's always been red.





## Yayoi Kusama: Cosmic Nature

Mika Yoshitake

This first book explores uber-popular artist Yayoi Kusama's profound career-long engagement with nature as a bedrock of her hugely influential work.

Yayoi Kusama's groundbreaking work has mesmerised audiences since her first exhibitions in New York in the 1960s. Known for working in a broad range of media – including painting, performance, sculpture, and installation – in recent decades she has risen to worldwide fame through the explosive popularity of her mesmerising infinity mirror rooms and vibrant sculptural installations. Yet the critical importance of botanical imagery and the artist's interest in nature in Kusama's art has been under-represented in American exhibitions to date. Through examination of works from Kusama's adolescence to the present, this landmark exhibition at the New York Botanical Garden, and the accompanying catalogue, will trace the artist's recurring engagement with natural forms and her surrealist exploration of biomorphism, patterns of accumulation inspired by organic growth, and visions of the boundlessness of the living universe. Integrating horticulture and art ranging from the artist's early sketches to monumental, immersive works making their debut at NYBG, this exhibition will explore the profound impact of the natural world through new, critical perspectives on Kusama's philosophy of life.

### Author Details

**Mika Yoshitake** is an independent curator, and most recently Curator at the Hirshhorn Museum and Sculpture Garden in Washington, D.C. At the Hirshhorn, she curated Yayoi Kusama: Infinity Mirrors (2017) and many other exhibitions. A specialist on postwar Japanese art, Mika earned her M.A. and Ph.D. in art history from UCLA.

### Key Information

- Yayoi Kusama is a global phenomenon and has exhibited around the world (and Australia) with huge popularity. 75,000 people waited in long lines up to 6 hours to spend 60 seconds with Kusama's infinity room in New York at Zwirner in 2017.
- Kusama is much more famous now than in 2012, when Rizzoli's monograph was published, due to her highly Instagrammable immersive pieces.
- **Cosmic Nature** has unique material not in previous publications, focusing on Kusama's connection to nature and including more intimate images such as early sketchbooks with highly detailed scientific floral studies, her dresses/clothing, etc.

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ABOVE *Hymn of Life Tulips*, 2007. Painted fiberglass, ceramic tile, and steel. City of Beverly Hills. Courtesy of Otis Fine Arts/Victoria Miro, David Zwirner

OPPOSITE *Bunny Pumpkin*, 2015. Fiberglass, semi-translucent plastic, and tile. 71 1/4 x 79 1/2 x 40 in. Installation view at UNYOI KUNAMA MUSEUM, 2018. Collection of the artist



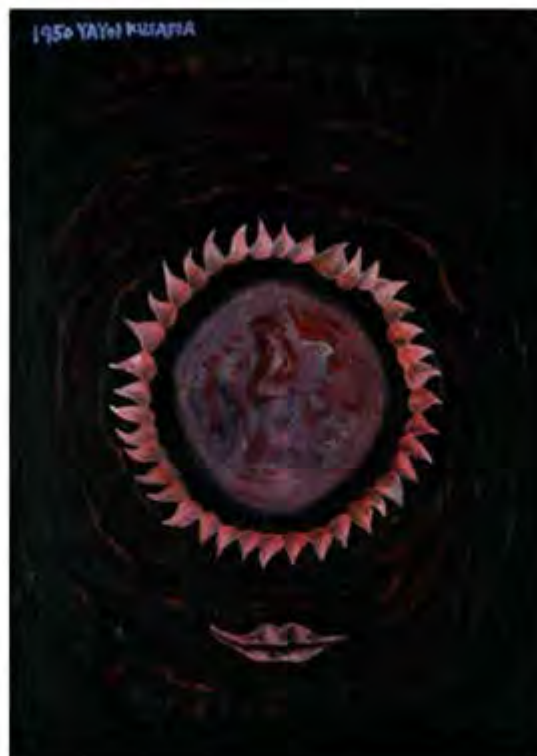
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*ALONE BURIED IN A FLOWER*  
*GARDEN, 2014, Acrylic on canvas, 76 3/8 x*  
*76 3/8 inches. Collection of the artist*





ABOVE *Self-Portrait*, 1990. Oil on canvas, 13 3/8 x 9 1/2 in. Collection of the artist

OPPOSITE *Flower*, 1993. Paint, acrylic, pen, and collage on paper, 21 1/2 x 26 3/4 in. Collection of the artist



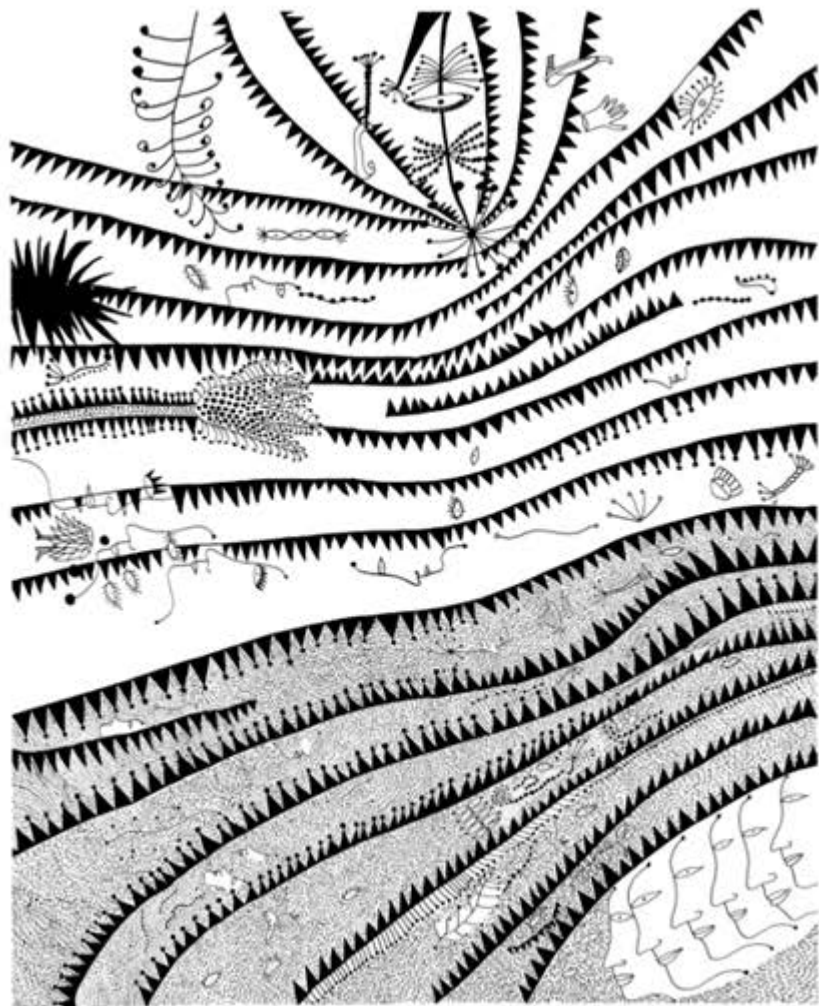




OPPOSITE *Solo Flower*, 1950. Oil on canvas,  
11 3/8 x 9 1/2 in. Collection of the artist

ABOVE *Unruffled (Flower Sketches)* c.  
1985. Pencil in notebook, 8.27 x 11.69 in.  
Collection of the artist





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GOING OUT INTO THE FIELD, 2006.  
Silas on canvas. 51 1/4 x 63 3/4 in.  
Collection of the artist





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## Beastie Boys

Spike Jonze

The first book of photography to be published by the Academy Award-winning film director and photographer Spike Jonze. Will appeal to every fan of Beastie Boys and golden-era hip-hop, as well as photography and Spike Jonze's own focused audiences.

When they met for the first time in Los Angeles in 1993, the Beastie Boys and Spike Jonze were rising stars of their respective fields - the golden ages of both east coast hip-hop and MTV. Immediately a connection formed between the three MCs and the young filmmaker, which has lasted throughout their careers.

Twenty-five years later, this book collects for the first time more than two hundred of Spike Jonze's personal photographs of his time spent with the Beastie Boys. Edited and with an afterword by Jonze, and including new texts by the Beastie Boys themselves Mike Diamond and Adam Horovitz, this book shows the greatest act of the hip-hop generation in their truest colours as only a close friend could see them - from going on stage at Lollapalooza to writing together at Mike D's apartment; getting into character for a video to dressing up as old men to hit the basketball court; recording an album in the studio in Los Angeles to goofing around the streets of New York. From the music video for 'Sabotage' to the cover of the *Sounds of Science* album, Spike Jonze is responsible for some of the most iconic images of the band ever made - but here, the emphasis is on the candid, the unexpected, the behind-the-scenes, and the real.

### Author Details

**Spike Jonze** is an award-winning American film director, photographer, and writer. He has won Academy Awards for Best Director (*Being John Malkovich*, 2000) and for Best Original Screenplay (*Her*, 2013), as well as a Grammy Award for Best Music Video ('Weapon of Choice', 2002). He has written, directed, or produced ten feature films, more than twenty documentaries and shorts, several television shows, and dozens of BMX, skateboarding, and music videos. He is currently the creative director of Vice Media and its television channel Viceland. He lives in Los Angeles and New York.

### Key Information

- The first book of photographs ever published in the trade by Spike Jonze.
- Spike Jonze and the Beastie Boys themselves will promote the book, which coincides with the release of a documentary by Jonze on the band.
- After publishing their own book of memoirs and enjoying a year of world tours, the Beastie Boys are everywhere - and celebrating the 25th anniversary of *Ill Communication*, the album around which Spike Jonze collaborated with them most.
- More than 90% of the images in this book have never been seen by anyone outside of Spike Jonze's archive.
- Book includes written contributions and ephemera from the Beastie Boys themselves.



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# I MET BEASTIE BOYS ON LA CIENEGA





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Publication	08 July 2020
Binding	Hardback
Price	AU\$75.00   NZ\$80.00
ISBN	9781524855055
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Art/Fashio/Photography
Format	267 x 222 mm
Extent	304pp
Illustrations	Full colour photography
Age Range	NA
Terms	FS

## Super Serious

Edited by Mande Johnson

A collection of comedian portraits and intimate interviews from a decade of *The Super Serious Show*, a beloved independent comedy showcase.

A photographic and oral history of a decade in the Los Angeles independent comedy scene, **Super Serious** includes portraits and interviews with big-name stars and up-and-coming indie comics.

Featuring comedians like Michelle Wolf, Nick Kroll, Jen Kirkman, and Tig Notaro, **Super Serious** gives a behind-the-scenes glimpse into the world of comedy, as told by the performers, writers, and producers who've shaped it. With over 50 interviews and 300 photographs, this is an in-depth look at a decade in the careers of these featured artists and the industry they helped build.

### Key Information

- The comedians featured in this book have passionate, established fanbases. From big names like Sarah Silverman and Conan O'Brien to indie darlings like Ali Wong and James Acaster, these performers should help with promotion.
- Media for and about comedy remains popular. Hit comedy podcasts like Marc Maron's *WTF* and *Comedy Bang Bang*, and Netflix's mini-boom investment in original comedy specials, among many others, shows a market for media for comedy fans.











**MONIKA SCOTT (COMEDIAN + PRODUCER): I find the comedy community both supportive and challenging.** It's not really one or the other. I do think it's *very* naive to believe it's only supportive.

Combined with social media there can be a dark side where we all feel, in a very tangible way, how we are all in direct competition with one another. We all tell each other "Comparison is the thief of joy," and we all know it's true, but it takes a superhuman amount of inner peace to not sometimes let someone else's success hurt your feelings. I think that just goes hand in hand with having a profession that *demand*s constant self-reflection. Sometimes the bad stuff sneaks in there too! It's a hard industry, and there are a lot of very hard and painful parts of the experience of comedy.

But that being said, if you can generally keep your eyes on your own paper and just enjoy laughing at how funny everyone is, it really is a joy. Working with people who are silly and creative is the best feeling in the world, and I think the one thing everyone in comedy can agree on is that once you find the comedy scene, you finally feel seen as a person. It opens this door to realizing you're not the only one who *thinks* the way you do. There's a community who "gets it," and I know for me that was everything. That's what keeps me in comedy now. I'm not alone, and I'm not insane for seeing how absurd things are.

There are very few shows that comedians feel cared about and appreciated at. *The Super Serious Show* is the only one I can think of where the experience







**To Timothy Wilkinson, an integral part of the show for many years:**

You are our dear friend. Thank you for letting us trick you into rigging those early shows, gifting us 12-15-hour days for free. Our gratitude and love for you are undefinable.

**To my fellow photographers, Rebecca Adler Rotenberg, Callie Biggerstaff, and Wei Shi:**

you captured the energy, heart, and humor of the show. Thank you for being incredibly talented photographers, kind humans who are deeply generous with your time, and our dear friends.

**To Monika Scott, Steven Long, Abbey Londer, and Katherine Leon, for your Los Angeles support and also for letting us drag you all over the United States for the sake of comedy:**

Thank you for stamping pizza boxes, hanging fake hot dogs, jumping into dumpsters, long days with little sleep, good meals, laughs, and all the memories, moments, and friendship. We're lucky to share everything with you.

**To Harris Mayersohn, for being a spectacular friend and our counterpart on the East Coast and for your emotional check-ins:**

Thank you for always being down, always being there, and always giving a damn.

**To Allie Zisfein, for being a wonderful human who is incredibly giving and talented:**

Thank you for bringing an incredible amount of joy into our lives and helping make our crew a family.

**To Lee Sacks, for being our calm in every live show storm.**

Also, your attendance record to everything we've produced is impressive and should be noted for history. Consider this the official record.

**To Regan Bond:**

We're not exactly sure how we tricked you into being our DJ for the past ten years, but we wouldn't want it any other way. Thank you for always showing up, playing the







## Play Like a Girl

A Celebration of Girls and Women in Soccer

Kate T. Parker

A collection of black-and-white and colour images of girls' and women soccer players, across a broad spectrum of age and skill from those just learning to kick a ball to the athletes who represented the United States on the 2019 World Cup championship team - from the *New York Times* bestselling author of *The Heart of a Boy* and *Strong Is the New Pretty*.

Chapters are organised around life lessons derived from the game of soccer and include quotations from each of the subjects photographed.

### Author Details

**Kate T. Parker** is a mother, wife, former collegiate soccer player, Ironman, and professional photographer who shoots both fine art projects and commercial work for clients across North America. Her *Strong Is the New Pretty* photo series has led to collaborations with brands like Athleta, Kellogg's, Oxygen, and Girls on the Run. The project has also inspired Kate to launch a philanthropic arm of Strong Is the New Pretty, partnering with organisations that invest in girls' health and education. When she's not photographing, she can be found coaching her daughters' soccer teams. She lives with her family in Atlanta, Georgia.

### Key Information

- Kate T. Parker's photos are now synonymous with strong girls, and this book fits right into that sweet spot. She has a huge following and tremendous media connections. And she herself was a Division I college soccer player, as well as the mother of two girls who play soccer.
- Soccer has had a huge rise in popularity among girls around the world.
- The 2019 FIFA Women's World Cup gripped Australia and the world, from the Matilda's nailbiting games to the US' victory against The Netherlands. Soccer stars like Sam Kerr and Megan Rapinoe have now become household names.

### ALSO AVAILABLE



AU\$39.99

9780761189138



AU\$39.99

9781523505517

Publication	08 July 2020
Binding	Paperback
Price	AU\$22.99
ISBN	9781523511365
Publisher	Workman Publishing
Imprint	Workman Consignment
Series	NA
Category	Child Non Fiction
Format	209 x 184 mm
Extent	208pp
Illustrations	B&W and full colour photography
Age Range	8 and up
Terms	SOR





*I played soccer my entire life. I love that I can give back to these girls and teach them about this game that has given me so much.*

**AMANDA DIEPE** AGE 43,  
COACH AND FORMER COLLEGIATE  
SOCCER PLAYER



Never let anyone turn  
your sky into a ceiling.

**CARSON PICKETT** AGE 28,  
DEFENDER FOR THE CALADOS PRIDE  
AND THE BRISBANE ROAR



Sometimes soccer can be  
painful, but you have to fight  
through the pain in order to  
achieve your goal.

**REESE** AGE 12







The friend you make on the soccer field aren't just your soccer friends, they're your true friends.

CAITLYN AGE 11

I've got ups.

ALICE AGE 15





ON EVERY TEAM I'VE EVER  
BEEN ON, I REMEMBER  
THE PEOPLE MORE THAN  
ANYTHING ELSE.

HAYLEY KOPMEYER  
ORLANDO PRIDE GOALKEEPER



4  
RULE

## THE TEAM IS THE THING

In the workforce, women earn an estimated average of just seventy-nine cents for every dollar their male counterparts make. In sports broadcasting, female athletic competitions represent 5 percent of the allotted airtime. And in film and television, female protagonists make up only 12 percent of cinematic roles. Tell that to Kekai, with the determined stare (page 27) or Caroline, with her unwavering poise as she balances on pointe (page 15). These girls are intelligent and clever, talented and strong—and they know it. They are confident. And they offer hope, too—hope that the inequity will disappear as this generation grows into adulthood.

The confidence that they display in these photos will push them through the times when they feel hesitant or unsure or nervous. Confidence will push them, period. The challenge is in holding on to this power, this confidence, so they can help fuel the change that the world needs. Do them a favor and remind these girls of their strength. Remind each other of your strength. Often. Write it down if you need to: the ways in which you are smart, the ways in which you are qualified, the ways in which you are strong. Put them on your wall, say them out loud.



I am blessed with gifts  
and talents and can't  
wait to show the world.

**ZARI** AGE 15



I love playing. I feel  
alive. Going fast is fun.

**KAMDEN** AGE 6





## I Left The House Today!

Comics and Musings by Cassandra Calin

Cassandra Calin

**Hilarious and relatable comics about one young woman's life, relationships, and day-to-day humorous musings on why it's good to leave the house sometimes – and when it's better to stay home.**

Cassandra Calin's ability to document the hilarity of relatable everyday events in a series of webcomics has generated a huge following on social media. This beautifully illustrated compendium of first-person comics about the trials of the single life, school, stress, junk food, shaving, and maintaining a healthy self-image. Cassandra Calin's comics frequently highlight the humorous gap between expectations and reality, especially when it comes to appearance and how much she can accomplish in one day. This book is funny, lighthearted, introspective, and artistically stunning – the perfect gift for young women, recent graduates, and anyone who might need a little comedic incentive to leave the house today.

### Author Details

**Cassandra Calin** began posting comics about her daily life online and has built up a following of over 3.5 million followers on social media. A recent graduate in design, Cassandra plans to continue writing comics about her life, relationships, and whatever happens after graduation. She lives in Montreal.

### Key Information

- Cassandra Calin's funny and relatable comics have earned her a following of 1.8 million Facebook followers on Facebook and 1.8 million Instagram followers, with lots of engagement and comments on every post.
- **I Left The House Today** features themes familiar to young women and millennial readers, with topics such as relationships, anxiety, and the disconnect between expectation and reality when it comes to appearance, travel, and life experiences – all addressed in a light and humorous way.

Publication	08 July 2020
Binding	Paperback
Price	AU\$26.99   NZ\$29.99
ISBN	9781524855574
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Humour
Format	203 x 165 mm
Extent	144pp
Illustrations	Full colour comics
Age Range	NA
Terms	SOR









## THE AWKWARD STEPS OF GROWING OUT BANGS



WEEK 4



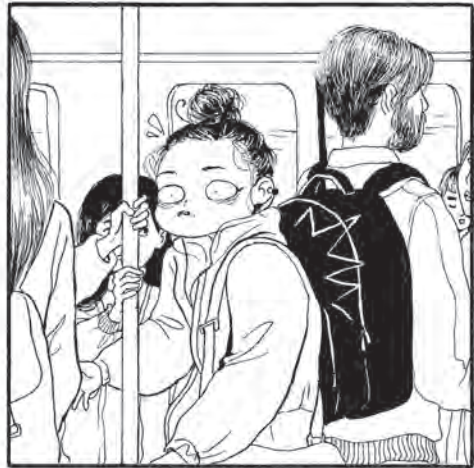
WEEK 6



WEEK 8



WEEK ???





## BEANIE



EXPECTATIONS



REALITY



Publication	08 July 2020
Binding	Paperback
Price	AU\$26.99   NZ\$29.99
ISBN	9781524855048
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Humour
Format	165 x 203 mm
Extent	168pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	SOR

## Cat's Café: A Comics Collection

A Comics Collection

Tarpley Matt

Serving up more than just coffee and tea, *Cat's Café* provides its cast of adorable characters a gentle, supportive space and a hefty serving of the warm and floofies.

Welcome to **Cat's Café**, a neighbourhood coffeeshop where all are welcome!

Based on the popular webcomic, **Cat's Café** introduces readers to the adorable denizens of this world. There's Penguin, who has a bit of a coffee problem; Rabbit, whose anxiety sometimes overwhelms him; Axolotl, whose confidence inspires his friends; the always-supportive Cat, who provides hot drinks made with love and a supportive ear for anyone's troubles; and many, many more.

With a sensitive take on real issues and a gentle, positive outlook, **Cat's Café** is about the power of acceptance, friendship, and love ... and delicious cups of coffee.

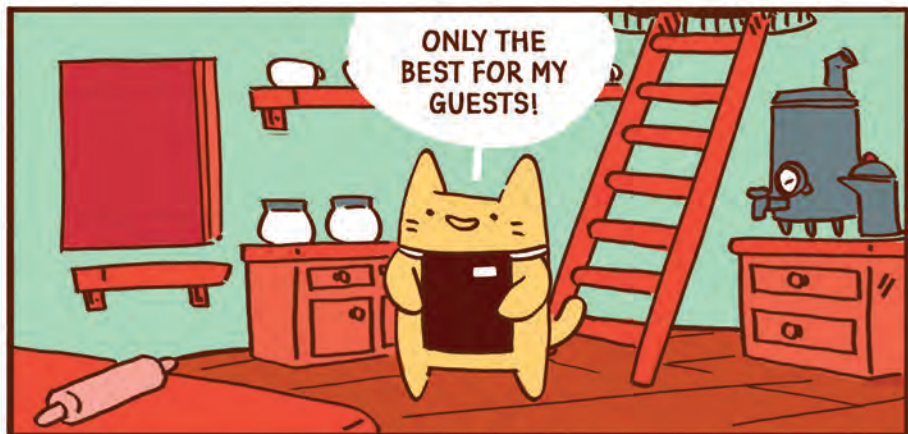
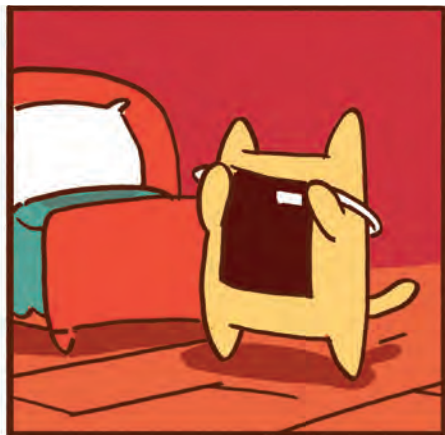
### Author Details

**Matt Tarpley** is a graphic artist and the creator of the popular webcomic, *Cat's Café*. The series has been celebrated for its sensitive exploration of mental health issues and Tarpley uses *Cat's Café* to translate complex emotions into small cups of joy. He currently resides in Bellevue, Washington with his wife and two floofy cats.

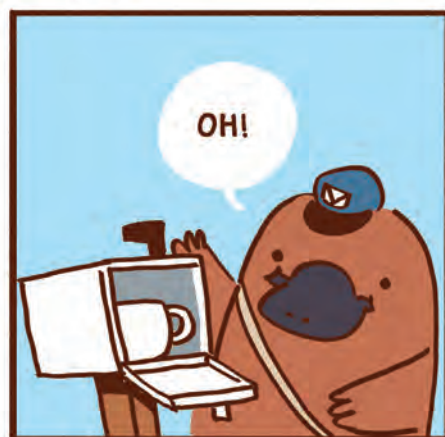
### Key Information

- This webcomic is the book version of a wholesome meme - a feel-good collection that doesn't shy away from difficult issues like anxiety, loneliness, and low self-esteem, but remains positive and uplifting.
- *Cat's Café* has 206k Instagram followers and Matt commands large crowds of fans at his comics conventions appearances around the country.
- The characters in **Cat's Café** are extremely cute and eminently sharable. Fans latch on to their favourite characters and the cast has great merchandising appeal.





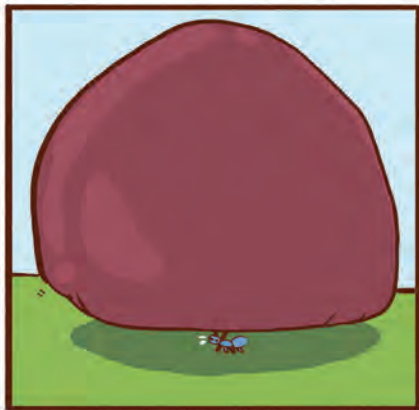




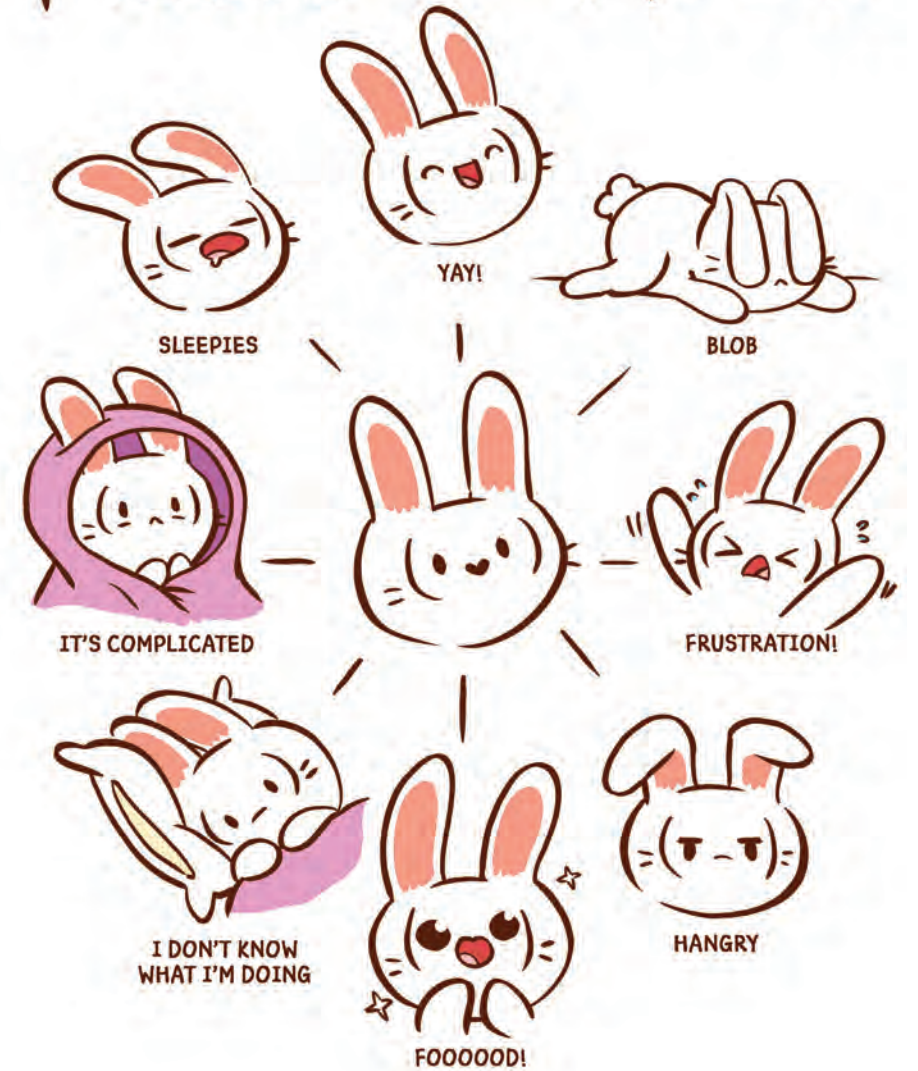




## HOW DO YOU COPE WITH STRESS?



## PHASES OF THE MOOD







## Happily Ever After & Everything in Between

Debbie Tung

From the bestselling author of *Quiet Girl in a Noisy World* and *Book Love* comes a funny and adorable collection of comics about married life, specifically an introvert married to an extrovert! Debbie Tung's tender, funny, and utterly relatable comics are the perfect gift for anyone in a relationship.

The comics in **Happily Ever After (And Everything in Between)** may be inspired by Debbie Tung's marriage to her extrovert husband, but any couple can relate to increasingly relaxed anniversaries, slowly seeing more of each other's weird sides, or the punishment for taking care of your sick loved one (catching whatever they had).

**Happily Ever After** humorously captures what everyday love looks like - both the sweet moments and the mundane - making it a fitting gift for weddings, anniversaries, and Valentine's Day.

### Author Details

**Deborah "Debbie" Tung** is a cartoonist and illustrator from Birmingham, England. Her comics are based on simple everyday life moments and her love for books and tea. She currently lives in Birmingham, UK, with her husband and son.

### Key Information

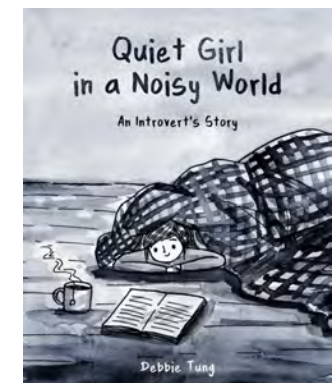
- Incredible social media presence. Tung has over 100k Facebook followers, 50k Instagram followers, 40k Tumblr followers and 7k Twitter followers.
- Tung's comics have been featured by Huffington Post, BoredPanda, Susan Cain's Quiet Revolution, Introverts are Awesome, Pulptastic, and Goodreads.
- Readers love the authenticity and relatable humour of autobiographical comics (e.g., Sarah's Scribbles, Catana Comics).
- **Happily Ever After** has a targeted, specific audience - couples - inclined to buy and receive gift books.
- Tung's comics have a heartwarming spin, inspiring couples to grow closer to each other and celebrate their relationship.

### ALSO AVAILABLE



AU\$24.99 | NZ\$27.99

9781449494285



AU\$27.99 | NZ\$29.99

9781449486068

Publication	08 July 2020
Binding	Hardback
Price	AU\$26.99   NZ\$29.99
ISBN	9781524850661
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Humour
Format	127 x 178 mm
Extent	160pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	SOR

# Being a couple

In public:



At home:



We should wake up early tomorrow morning and get all our chores done.

Good idea!



Then we can go to the gym and spend the rest of the day being super productive.

I agree.



Wow. That was a good one.

Hilarious.











# Moving to a New Home

Expectation

Reality









## Travels of Suki the Adventure Cat

Leigh-Anne Ingram and Kenneth Ingram-Hildebrandt and Martina Gutfreund

Explore all the world has to offer with the internet's favourite travelling feline!

Suki is a gorgeous Bengal cat from Canada who isn't afraid of taking her tiny paws on big adventures. From the castles of Europe to the sunny shores of California, her travels prove that anyone can wander the world. With inspirational words about exploration, Suki's readers are invited to travel with her. Additionally, Suki looks absolutely elegant with each step she takes and has the photos to prove it!

Full of gorgeous shots of her and her human, Martina Gutfreund, the book will continue in the popular Instagram account's tradition of taking in the wilderness and its boundless beauty.

### Author Details

**Dr. Leigh-Anne Ingram** has published many articles, essays, and books for teachers, and this is her first book about travel and inspiration. With a Ph.D. in Education from the University of Toronto and a Master's Degree from Harvard University, Leigh-Anne is passionate about reading, teaching, and learning.

**Kenneth Ingram-Hildebrandt** and **Martina Gutfreund** (Suki's Human Parents) lives were forever changed on March 28th, 2017. This was the day they took their sweet kitten Suki home. Little did they know that she would soon take them on more adventures than they had ever experienced before.

### Key Information

- Suki's team self-published a thousand copies of a 2019 wall calendar that have sold out on her website. They also sell coffee cups, stickers, tattoos, phone cases, prints, and apparel, with success. Suki's fans are engaged in the cat's brand and are eager to buy Suki products.
- #Wanderlust is the #1 search term on Instagram, with nearly ten million posts using that hashtag, along with other trends like #instatravel. Millennials are more likely to look to their peers for inspiration, who are off seeing the world.
- The attractive photography combined with inspirational quotes will appeal to cat lovers and travellers alike.
- Combining topics such as cats, inspiration, and humour, Suki's collection fits perfectly into our wheelhouse.
- Suki has 1.4 million Instagram followers that are based in the USA, Australia, UK, Canada, France, Germany, Asia, and South America. Suki's fans are engaged with Instagram posts averaging over 100k likes and hundreds of comments.

Publication	08 July 2020
Binding	Hardback
Price	AU\$26.99   NZ\$29.99
ISBN	9781524855680
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Animals
Format	152 x 203 mm
Extent	160pp
Illustrations	Full colour photography
Age Range	NA
Terms	SOR









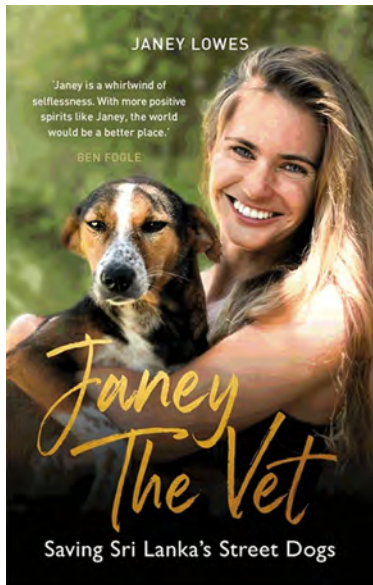


SMALL *meow-ments*  
AREN'T SMALL; THEY'RE THE  
MOST IMPORTANT THING  
TO TRULY *enjoy* IN LIFE.









Publication	08 July 2020
Binding	Hardback
Price	AU\$39.99   NZ\$44.99
ISBN	9781789291995
Publisher	Michael O'Mara Books
Imprint	Michael O'Mara
Series	NA
Category	Natural History
Format	234 x 153 mm
Extent	256pp
Illustrations	16pp colour plates
Age Range	NA
Terms	SOR

## Angel of the Street Dogs

Emma Donnan

The heartwarming and heartbreaking story of one selfless young vet on a mission to save the lives of the street dogs of Sri Lanka. It is a story of challenges and adversity and the triumph of someone who truly cares.

In 2014 and in her mid-twenties, Janey Lowes had been a vet for just two years when she left her home in County Durham and went travelling. Visiting Sri Lanka, she was horrified to see the state of so many of the island's dogs, in particular the three million strays. Over 5,000 miles from home, Janey decided there and then that she was going to move to the island indefinitely and do everything within her power to help them. She raised £10,000 to get started, setting up a charity called We Care Worldwide, and began work.

Frightened, determined and excited all at the same time, she found a local who was willing to work with her and began scouring the streets for dogs in need. Some she patched up as best she could at the roadside, others she brought back and treated in a make-shift surgery she had cobbled together in her new home. With very little equipment, she and her small team came up with new and ingenious ways to treat the animals. In this highly inspiring and heartfelt book full of challenges and adventure, Janey introduces us to her world and the tireless work she carries out. As she says, 'I feel as though all these dogs are my dogs and I have a responsibility to them.'

In it, we meet many of the colourful characters from all around the world who have come to offer help, along with innumerable street dogs who have suffered all sorts of trauma and injury, only to be scooped up by Janey and her team and saved.

### Author Details

**Janey Lowes** qualified as a vet in 2012. Two years later she left her home in County Durham to go travelling and, visiting Sri Lanka, she was horrified to see the state of many of the island's dogs, in particular the three million strays. She decided to move to the island, raised £10,000 to get started, set up a charity called WeCare Worldwide, and began work. Since then, she has saved or improved the lives of hundreds of dogs.

### Key Information

- The heartwarming story of one courageous young vet on a mission to save the lives of the street dogs of Sri Lanka.
- The charity Janey founded, WeCare Worldwide, focuses on neutering and vaccinating, the treatment of sick animals and education and training, and Janey was awarded a Point of Light, a special accolade given by the UK Prime Minister in 2016
- Janey's story has featured in a BBC 3 *Inside Out* documentary and in Ben Fogle's series *New Lives in the Wild*.



# PROLOGUE

I'd come in early to my vet practice in Sri Lanka, supposedly for some peace and quiet to work out what to do with Rosie, a poor pup who had come in with half her upper jaw missing. Despite my best efforts, the signs weren't looking good.

It seems she had picked up food laced with explosives and was now obviously in excruciating pain. Some of the farmers in the nearby village thought this was a good way to deal with the wild boar that had been destroying their fences of late, but of course it was inevitable that other animals, including dogs, were eating the food. I had tried to patch poor Rosie up as best as I could the day before, and she was on heavy pain relief, but whether she would ever be able to eat again, was what remained to be seen. I felt I needed to find a better way to repair her jaw, but without an X-ray machine in our makeshift clinic, it was a tough ask.

I'd only just lifted Rosie onto the treatment table and started examining her for overnight developments, when Jo the office manager of the WECare clinic came through.

'A dog has been bitten by a crocodile and is on her way here.'

I glanced up in surprise. Once a croc got involved, survivors were rare.

‘Apparently she wriggled free at an opportune moment,’ Jo shrugged, ‘but her sides are in bits, so the owner is on his way with her.’

If the dog was to survive, I imagined she was going to need extensive and urgent surgery. Not ideal when I desperately needed to give Rosie my full attention before the nurses arrived to run through the updates on the thirty dogs that were currently being treated in the clinic. The kennels and garden area were overflowing with pups who needed our help.

There was the blind Alsatian who had been dumped on our doorstep last night, plus the road traffic accident injuries, the amputations, the STDs (yup, dogs get them too, but more on that later!), the maggots ...Sri Lanka might have a beautiful tropical climate perfect for sunbathing and exploring as a tourist, but it was also ideal for maggots, and it felt like we had them coming out of our own ears, never mind those of the dogs.



‘Come look at this!’ Jono, one of the clinic volunteers shouted through. An Aussie surfer and dog lover, this job and the island’s lifestyle were perfect for him.

I went through to where he had been working on physio with Timmy. The poor chap had come in after being hit by a tuk-tuk and he had not taken well to the amputation of his back leg, refusing for the last couple of weeks to even try and walk on three legs. Instead he had lain in his cage, listless, and disinterested in any interaction. I had been worrying what the future held for him.

‘Stay over there and call him over,’ Jono instructed.

I bent down, holding out for the slightest glimmer of an improvement. ‘Come on then, Timmy my lovely!’ and carried on muttering encouraging words.

Tentatively Timmy heaved his white and tan body onto

three legs and began shakily making his way towards me, one slow hop at a time.

Arriving, he promptly sat at my feet, and I couldn’t stop praising him, absolutely delighted at the improvement. As he looked up at me with these big trusting eyes, that finally looked to have some life and happiness back in them, I knew Timmy was going to be okay again.

I smiled as I headed back to work out how to move forward with Rosie. Some days I wondered what had possessed me to give up my nice life in the UK five years ago and move to Sri Lanka to work with the street dogs. But moments like this one right here were my answer. Missing family and friends, constantly scraping around for money – even doing without proper chocolate and Wotsit crisps – were all worth it, if every day I could give dogs like Timmy a second chance at life.





## 55 Slightly Sinister Stories: 55 Stories. 55 Words Each. No More. No Less

55 Stories. 55 Words Each. No More. No Less

Racha Mourtada

55 stories. 55 words each. No more. No less.

Size does matter in these delightfully tiny tales populated with narcoleptic drivers, bickering backers, suspicious spouses, and other memorable characters. Full of dark humour, intrigue, and absurdity, this collection of slightly sinister (and occasionally sweet) stories delivers a bite-size reading experience to satisfy and literary craving.

### Author Details

**Racha Mourtada** is the founder of Luqoom, a boutique publishing house for children's books. She has had a varied career - working as a biomedical engineer, a UN researcher and a public policy analyst - throughout which the one constant has been her love of writing. An alumnus of Faber Academy's 'Novel Writing Course' and the inaugural 'Columbia Publishing Course' at Oxford University, she recently decided to leave her corporate life in Dubai and move back to her native Beirut to set up her publishing house and focus on her writing.

### Key Information

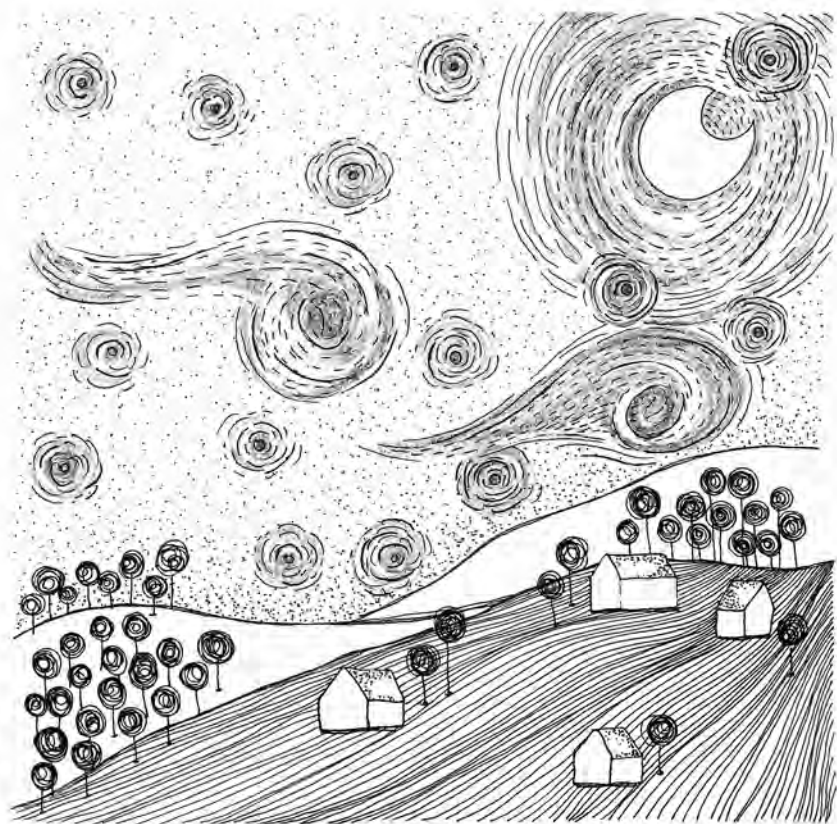
- Every story in the collection includes an illustration, inviting the reader into the story in an extra way that doesn't break the word limit rules.
- The longer stories are creative, relationship-based, and have a morbid twist.
- According to a recent article about flash fiction, 'Many readers also enjoy reading flash fictions because flash fiction stories are so easy to get into and take little time commitment. Most novels and stories require readers to put books on a TBR (to be read) list because they can't immediately read the story, but flash fictions are so fast and easy that people read the stories on the spot and can immediately share feedback and even dream up new ideas.'
- Fits into AMP's categories of illustrated humour and inspiration. This is a similar avenue to our 'Insta-poetry' in that the text is minimal, accessible, and moving.

Publication	08 July 2020
Binding	Hardback
Price	AU\$34.99   NZ\$39.99
ISBN	9781524858797
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Humour
Format	127 x 178 mm
Extent	128pp
Illustrations	Illustrations throughout
Age Range	NA
Terms	FS











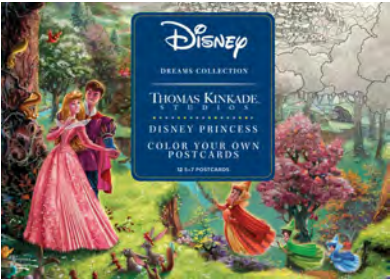
## Bun in the Oven

Preparing a Sunday roast with a six-month-old in tow was exhausting. It was all she could do to bounce him on her hip and try to slide her famous apple pie into the oven. Plus, someone was at the door.

She flung it open.

“What?”

“Um, why are you cradling a pie?” her sister asked.



Publication	08 July 2020
Binding	Board Book
Price	AU\$17.99   NZ\$19.99
ISBN	9781524855642
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Craft/DIY
Format	178 x 127 mm
Extent	24pp
Illustrations	b&w and full colour
Age Range	NA
Terms	SOR

# Disney Dreams Collection Thomas Kinkade Studios Disney Princess Color Your Own Postcards

Thomas Kinkade

These charming *Color Your Own Disney Princess Postcards* are perfect for fans of Disney princesses and Thomas Kinkade Studios' Disney Dreams paintings. Send postcards of Ariel, Pocahontas, Belle, and more to your favourite people!

Twelve sturdy postcards, each featuring a Disney Princess in a setting imagined by Thomas Kinkade, are included in this fun and convenient book.

Dream up your own colour combos or use the mini full-colour image shown on each postcard for guidance. Either way, your Disney Princesses will be royally wonderful!

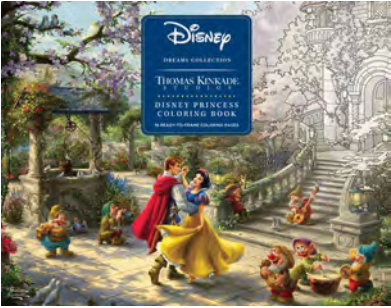
## Author Details

**Thomas Kinkade**, the Painter of Light™, emphasised simple pleasures and inspirational messages through his art and the branded products created from that art. From textiles, to collectibles, to music and books, Thomas believed that both the ability and the inspiration to create his paintings had been given to him as a gift. His goal as an artist was to touch people of all faiths and to bring peace and joy into their lives through the images he had created.

## Key Information

- Thomas Kinkade's artwork is iconic and regularly appears in homes around the world. He is known as the 'Painter of Light'.
- This new format is satisfying postcard-size, perfect for mailing.
- A must-have for Disney Princess fans of all ages!

## ALSO AVAILABLE



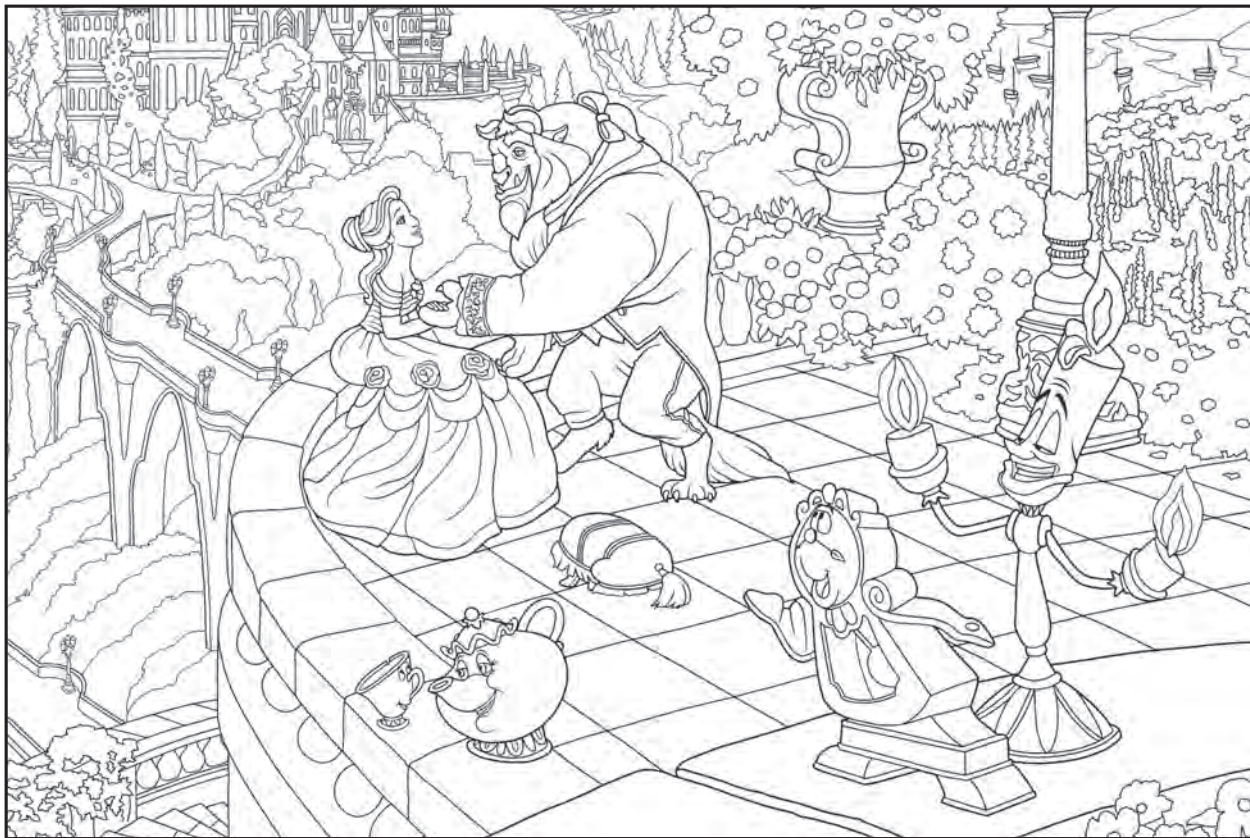
AU\$34.99 | NZ\$39.99

9781449497071





Sleeping Beauty

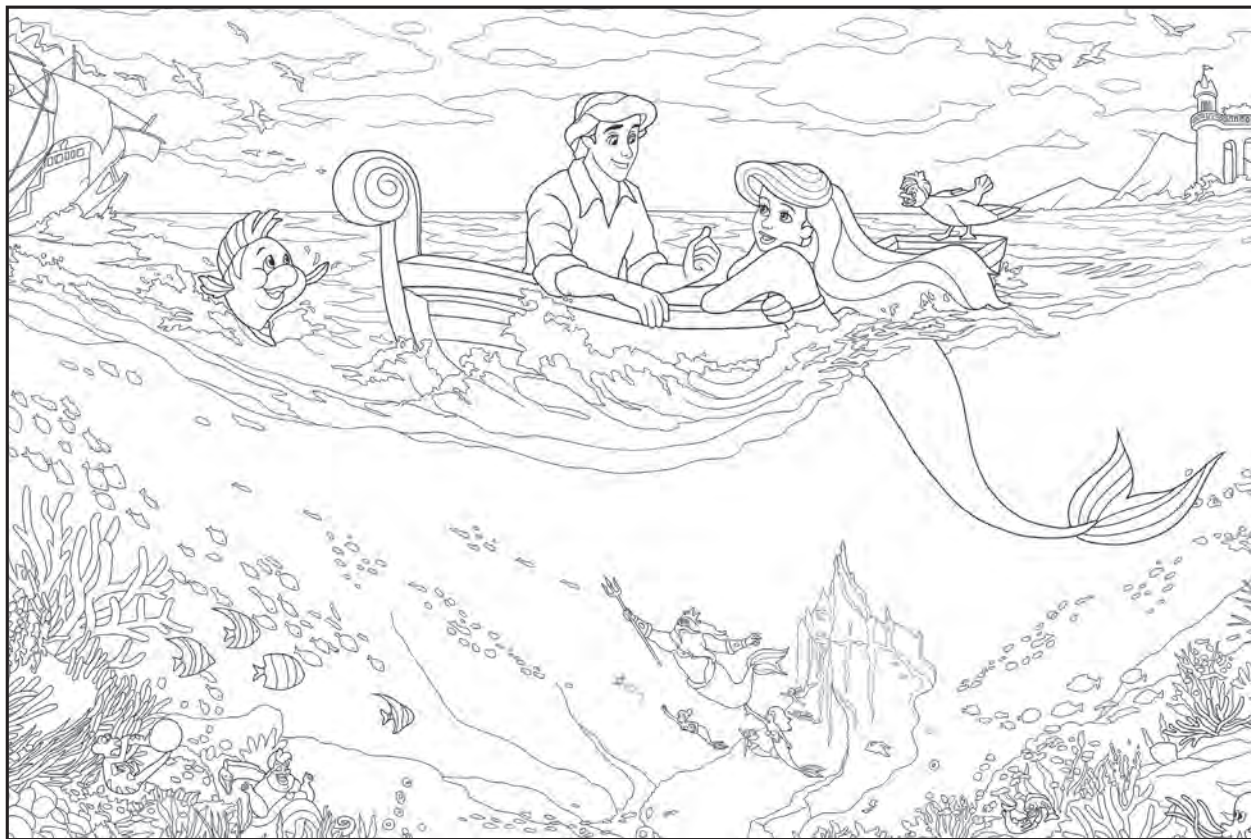


Beauty and the Beast Falling in Love



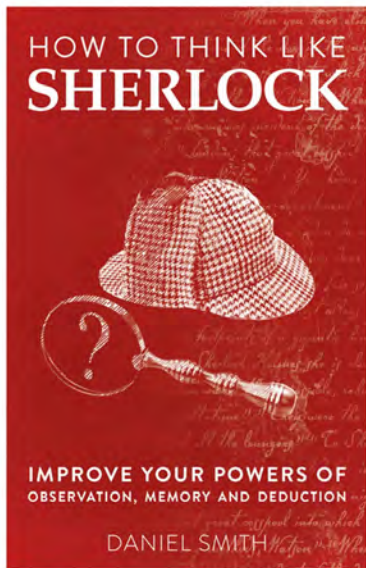


The Princess and the Frog



Little Mermaid Falling in Love





## How to Think Like Sherlock

Improve Your Powers of Observation, Memory and Deduction

Daniel Smith

In *How to Think Like Sherlock* you will learn how to increase your powers of observation, memory, deduction and reasoning using the tricks and techniques of the world's most famous detective, Sherlock Holmes.

*'You see, but you do not observe. The distinction is clear.'*

Such were the words of the master detective Sherlock Holmes to Dr Watson, as he noted how his friend failed to implement Holmes's techniques. In **How to Think Like Sherlock** you will learn how to increase your powers of observation, memory, deduction and reasoning using the tricks and techniques of the world's most famous detective, Sherlock Holmes.

The book incorporates the latest techniques and theories across a range of topics: NLP, memory mapping, body language, information shifting and speed reading - this is a supremely practical book that will make you look at the world in a new light, and more importantly, impress those around you. Packed full of case studies, quotes and trivia from Arthur Conan Doyle's original novels and short stories, **How to think like Sherlock** also includes a series of fun tasks and games for you to complete that will ensure that when you reach the end of the book you will be thinking like Sherlock Holmes, the master of the science of deduction.

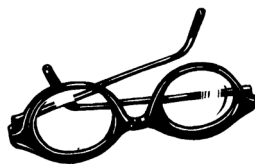
You will never look at a shirt cuff, trouser hem or scuff of dirt on a shoe in the same way again!

### Author Details

**Daniel Smith** is a non-fiction author and editor who has written across a range of subjects, including politics, economics and social history. He is the author of *The Ardlamont Mystery: The Real-Life Story Behind the Creation of Sherlock Holmes*, and the 'How to Think Like ...' series for Michael O'Mara Books, which has been published in 20 languages and sold over 413,000 copies worldwide. He is also a long-time contributor to *The Statesman's Yearbook*, the geo-political guide to the world that celebrated its 150th anniversary in 2013. He lives in London with his wife and two children.

Publication	08 July 2020
Binding	Paperback
Price	AU\$19.99   NZ\$22.99
ISBN	9781789292244
Publisher	Michael O'Mara Books
Imprint	Michael O'Mara
Series	NA
Category	Puzzles & Games
Format	198 x 129 mm
Extent	224pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	SOR

# I: Preparing the Mind



## Understanding Sherlock

‘I play the game for the game's own sake.’

‘THE ADVENTURE OF THE BRUCE-PARTINGTON PLANS’

Dear old Sherlock has rather acquired a reputation over the years as an anti-social, unfeeling machine with a fearsome streak of arrogance. Such a description is not entirely unjustified. Even faithful Watson – in one of his more exasperated moments – described him as ‘a brain without a heart, as deficient in human sympathy as he was pre-eminent in intelligence’. Then,



## HOW TO THINK LIKE SHERLOCK

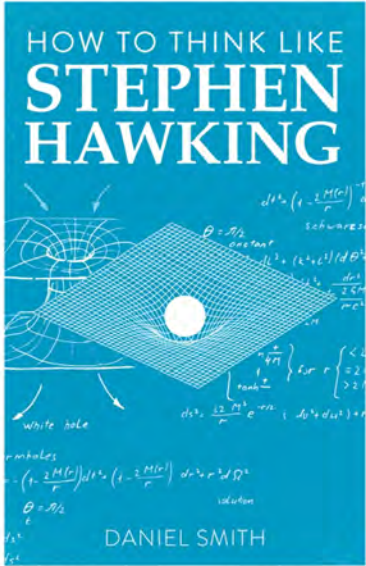
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in a more considered moment, Watson called him ‘the best and wisest man whom I had ever known’.

In truth, Holmes nestled somewhere uncomfortably between these two descriptions. The ordinary, everyday world largely bored him, which could make him seem distant, disinterested and even callous. This was an unfortunate side effect of his on-going quest for excitement, for the unusual, for the sort of problem that could only be solved by his particular type of mind.

‘I know, my dear Watson,’ said Holmes in ‘The Red-Headed League’, ‘that you share my love of all that is bizarre and outside the conventions and humdrum routine of everyday life.’ It was this desire to rise above the mundane that so often drove him, sometimes onwards and upwards, sometimes into extreme danger and sometimes toward the terrible black dogs of his depression.

What cannot be in doubt is that the Great Detective took on all his work wholeheartedly, risking his own wellbeing in pursuit of his chief goal: defeating the worst criminal minds in the land. It was work that imperilled his life but which fulfilled a deep-seated



Publication	08 July 2020
Binding	Paperback
Price	AU\$19.99   NZ\$22.99
ISBN	9781789292251
Publisher	Michael O'Mara Books
Imprint	Michael O'Mara
Series	NA
Category	Self Help
Format	198 x 129 mm
Extent	224pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	SOR

## How to Think Like Stephen Hawking

Daniel Smith

*How to Think Like Stephen Hawking* reveals the key motivations, desires and philosophies that made Hawking one of the world's most celebrated scientists.

A unique insight into one of science's greatest minds of the last half-century.

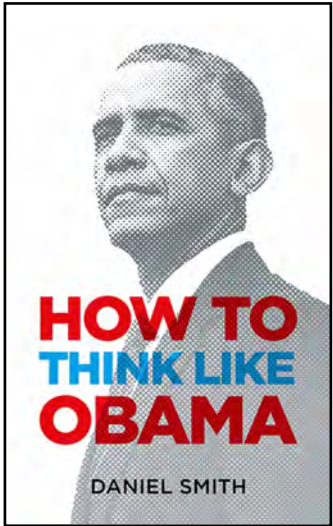
Undoubtedly the most famous name in science and the very face of physics over the last half-century, Stephen Hawking was remarkable for many reasons. Not least because he continued to strive to achieve so much while being hindered by debilitating illness. He demonstrated categorically that if you put your mind to it, you can achieve anything, no matter your physical state.

Of course, it helps if you happen to possess a mind such as he did. His work on black holes put him on the map, and he became globally famous for his *A Brief History of Time*, communicating the most difficult scientific ideas at a period when he'd lost the ability to speak.

### Author Details

**Daniel Smith** is a non-fiction author and editor who has written across a range of subjects, including politics, economics and social history. He is the author of *The Ardlamont Mystery: The Real-Life Story Behind the Creation of Sherlock Holmes*, and the 'How to Think Like ...' series for Michael O'Mara Books, which has been published in 20 languages and sold over 413,000 copies worldwide. He is also a long-time contributor to *The Statesman's Yearbook*, the geo-political guide to the world that celebrated its 150th anniversary in 2013. He lives in London with his wife and two children.

### ALSO AVAILABLE



AU\$19.99 | NZ\$22.99

9781789290035



# Grasp the Big Picture

‘I could see that the stars could draw him.’

AN OBSERVATION ON THE YOUNG HAWKING  
BY HIS MOTHER, AS QUOTED ON *DESERT*  
*ISLAND DISCS* IN 1992

Hawking’s undergraduate degree at Oxford was in natural sciences, which in practice meant a lot of physics and maths. By his own admission, he was a rather more natural physicist than a mathematician. However, his true calling was cosmology, the subject that formed the basis of his postgraduate studies at Cambridge. But what does the subject of cosmology encompass and why was it so appealing to Hawking?

It may be argued that when he was starting out on his career, physics was split into two distinct camps. On the one hand were those determined to unravel the mysteries of the universe in its totality (the cosmologists), and on the other were those academics intent on looking at what happens at the sub-atomic level, in the burgeoning field of quantum mechanics. The ‘big picture’ guys and the ‘detail’ folk, if you like. Then there were those who strived to unite these often seemingly contrary disciplines, of whom Hawking was perhaps the leading light of our age (following in a tradition that started in earnest with – and ended in

frustration for – Einstein). This is, of course, a grand oversimplification of the situation, but one with some merit for historians of twentieth-century science.

Such were his natural abilities that Hawking could have chosen to study particle physics for his PhD if he had so wanted. Instead he chose cosmology, a discipline that was just entering a golden age of theoretical development after a renewed interest. But its emergence was still so nascent that Oxford did not yet offer a course in it.

Cosmology, then, is the branch of scientific thought that seeks to understand the structure, laws and evolution of the universe, taking in everything from its fundamental elements to the nature of time and space. As Hawking recalled in *My Brief History*, when he began his studies at Cambridge, cosmology was a ‘neglected field’ that was ‘ripe for development’. Back in the 1920s, Edwin Hubble had proved the galaxies are moving away from us, so providing evidence that the universe is expanding. Now the scientific community was intent on discovering how it all began and how it might end. After years of frustration at the lack of a challenge he found in his academic studies, Hawking now had a subject he could truly get his teeth into.

This was the kind of pure, unbounded science that ignited his imagination and he was determined to be at its forefront, discovering the laws that could explain the baffling wonders of our universe. A chance, we

might say, for scientific alchemy. His enduring love for science as a tool to make the complex comprehensible was revealed in his 2011 interview with the *Guardian*. ‘Science is beautiful when it makes simple explanations of phenomena or connections between different observations. Examples include the double helix in biology, and the fundamental equations of physics.’





Publication	08 July 2020
Binding	Paperback
Price	AU\$29.99   NZ\$32.99
ISBN	9781743796689
Publisher	Hardie Grant Books
Imprint	Hardie Grant Local Consignment
Series	NA
Category	Auto/Biography
Format	234 x 153 mm
Extent	TBC
Illustrations	Full colour
Age Range	NA
Terms	SOR

## The Art of Pollination

The Irrepressible Jane Tewson

Martin Flanagan

*'This moving book masterfully gets to the heart of what makes Jane Tewson and Igniting Change such unique, uniting powers. I've never met anyone quite like Jane. She is an unassuming force of nature who quietly goes about transforming the world and lighting up lives wherever she goes.'* – Sir Richard Branson

In the early 1980s, Jane Tewson transformed how charity worked in Britain, giving status to people who had previously been given to. The cream of English comedy gathered around her vision, bringing about Comic Relief, now a British institution; and brilliant, fun ideas like Red Nose Day. In 1999, Jane moved to Australia and started her 'intentionally tiny charity', Igniting Change.

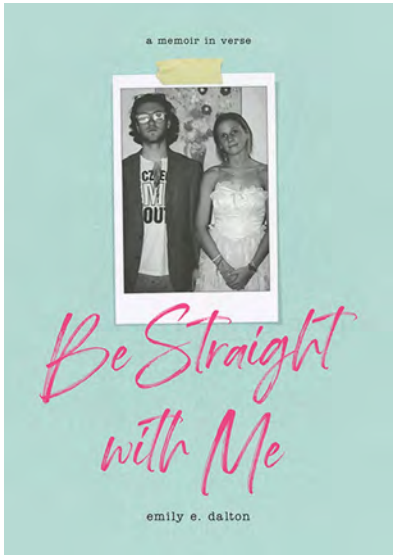
In **The Art of Pollination**, Martin Flanagan tells Jane Tewson's inspirational story as a spark for social change.

### Author Details

**Martin Flanagan** is a poet, a journalist and an author. For one year, he accompanied this creative, authentic, cheerful woman and observed her at work, seeking to change the world for the better in small ways. Flanagan was drawn to Jane Tewson's example of "obstinate good" in the post-truth world. The result is a book for our time.

### Key Information

- This book is endorsed by Sir Richard Branson.
- An engaging and uplifting story focusing on sparking social change for the better as lead by Jane Tewson, the founder of Red Nose Day and Comic Relief.
- This fly-on-the-wall style biography has been written by well-known author Martin Flanagan.



Publication	08 July 2020
Binding	Paperback
Price	AU\$34.99   NZ\$39.99
ISBN	9781524856496
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Auto/Biography
Format	140 x 216 mm
Extent	240pp
Illustrations	Text only
Age Range	NA
Terms	FS

## Be Straight with Me

Emily Dalton

*Be Straight with Me* is an unforgettable memoir-in-verse about falling in love despite sexuality or gender, told from the perspective of a young woman struggling to find her place in a society driven by binary distinctions. With unabashed honesty and piercing emotional clarity, Emily Dalton brings to vibrant life this timely story about a nonconforming romance and its consequences.

During her sophomore year at Middlebury College, Emily meets Max - 'you' as she intimately refers to him in the book.

Not exactly a tomboy, but not quite a girly girl either, Emily is intent on finding a masculine boyfriend to assuage a deeply rooted fear that she may not be quite feminine enough. Max, who loves Maria Von Trapp and shot-gunning beers with his straight guy friends, is grieving his first great heartbreak, to a boy on the new season of MTV's *The Real World*.

Initially, Max and Emily dislike each other, but end up growing close after a make-out dare on Halloween. Then one night, Max reveals an unexpected physical attraction that catches them both by surprise. The experiment begins, in secret, and then spirals into something more. Emily fears the unknown in a relationship with someone who doesn't fit her traditional idea of a masculine partner. And although Max deeply loves Emily, he cannot change the fact that he is attracted to men.

Max and Emily's journey takes many forms - they experiment with drugs; they travel abroad; they try sleeping with other people (together), and everything in between - all in the name of 'this bizarre, beautiful thing' they call love.

### Author Details

**Emily Dalton** grew up in rural northern Connecticut and studied writing at Middlebury College in Vermont. At the age of 25, after three years of living in New York City, she quit her job, moved home, and turned her focus back to writing. While working part-time as a blacksmith's apprentice, she slowly transformed her senior thesis into the first draft of *Be Straight with Me*. Emily has since returned to Brooklyn, where she works in advertising and is learning to grow bonsai trees.

### Key Information

- Verse literature is increasingly popular, especially among millennial readers drawn to evocative, short-form content. Will appeal to fans of Sally Rooney, Elizabeth Acevedo, Sonya Sones, and Rupi Kaur.
- Ultimately, this is a story about the inaccuracy and insufficiency of social labels. It's also about the ambiguous, mysterious nature of attraction and sexual and gender fluidity.
- The book is based on the author's senior thesis at Middlebury which won the Donald Everett Axinn Award in 2014 for excellence in creative writing.
- Readers will appreciate the author's unabashed honesty and the emotional clarity she brings to the struggles young women find themselves up against everyday - in love, sex, identity, depression, and drugs - often without any truly authentic, or accessible, reference points to guide them.





## Believe in Your Own Magic: A 45-Card Oracle Deck and Guidebook

A 45-Card Oracle Deck and Guidebook

Amanda Lovelace

Two-time Goodreads Choice Award-winning poet and *USA TODAY* bestselling author amanda lovelace presents *believe in your own magic*, a stunning new oracle deck based on her celebrated poetry series, *women are some kind of magic*.

With art by fairytale illustrator Janaina Medeiros, each card offers daily messages of empowerment to stir your inner princess, witch, or mermaid, while the highly accessible guidebook offers further insight. Whenever you're in need of some inspiration or validation, this deck will be there to help you believe in your own magic. Perfect for beginners and suitable for practioners at every skill level.

### Author Details

having grown up a word-devourer & avid fairytale lover, it was only natural that **amanda lovelace** would begin writing books of her own. so she did. when she isn't reading or writing, she can be found waiting for pumpkin spice coffee to come back into season & binge-watching *gilmore girls*. (before you ask: team jess all the way.) the lifelong poetess & storyteller currently lives in new jersey with her spouse, their ragdoll cats, & a combined book collection so large it will soon need its own home. she is a two-time winner of the Goodreads Choice Award for best poetry as well as a *USA TODAY* & Publishers Weekly bestseller.

### Key Information

- 2-time Winner of Goodreads Choice Award for Poetry.
- 423,000 copies sold of the *princess saves herself in this one* and 131,000 copies sold of the *witch doesn't burn in this one* worldwide.
- Strong social media presence with over 86k Instagram followers and 23.7k Twitter followers.
- Strong appeal for readers of Rupi Kaur and other feminist poets.

Publication	08 July 2020
Binding	Book & Gift
Price	AU\$34.99   NZ\$39.99
ISBN	9781524854539
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	New Age/Inspirational
Format	165 x 121 mm
Extent	72pp
Illustrations	Full colour cards and guidebook
Age Range	NA
Terms	SOR



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## **MORNING**

the world awaits you

you've been alive, sure. you've been waking up, doing what you need to get through your day, going back to sleep, repeat. have you been living, though? *truly* living? i think you need to hear this now more than ever: your life is incredibly precious. out there, the world awaits you. now is the time to make good moments & learn to treasure them as they come.



## **SUNDRESS**

do it for you

when it comes to healing & recovery, make sure you're doing it for yourself, not for somebody else. becoming too dependent on other people will only end in disappointment. people leave. friends drift. family members become estranged. your reason needs to be bigger than them, & believe it or not, *you* are important enough to be that reason.





## **HOMeward**

take yourself out on a date

slow down! it's time to press pause & contemplate before the next leg of your journey. it's in those solitary, introspective moments where we learn the most interesting & eye-opening things about ourselves. take yourself out on a date of sorts, even if it's just a quiet & cozy night at home. enjoy your own company.



## **SPACESHIP**

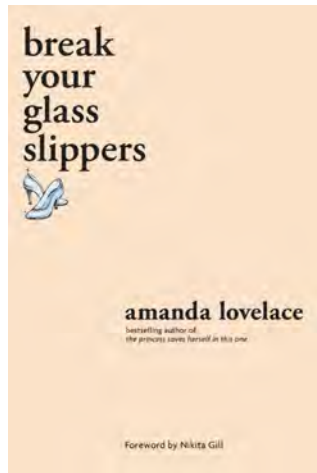
don't be afraid to sing

you've been made to believe that your voice—that your unique point of view in this world— isn't worth very much. let me tell you: that couldn't be *further* from the truth. your words are worth all the stars in the night sky, so don't forget to sing whenever you have the chance. your voice is powerful enough to sink a dozen spaceships.





# ĐƯA P · ĐA ĐỒU Đ NỮ Ô · ÑỀ · ĐỪ Đ Y C Đ · Ủ P A ÔU Đ O Ô



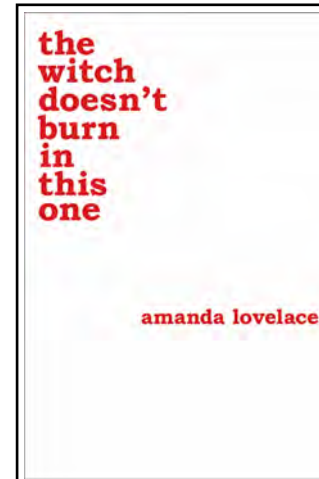
AU\$26.99 | NZ\$29.99

9781524851897



AU\$24.99 | NZ\$26.99

9781449486419



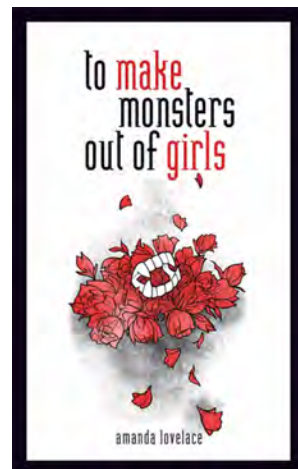
AU\$24.99 | NZ\$27.99

9781449489427



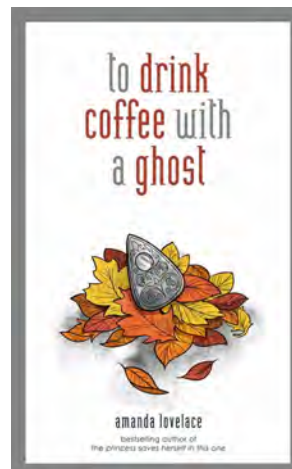
AU\$24.99 | NZ\$26.99

9781449494162



AU\$24.99 | NZ\$27.99

9781449494261



AU\$27.99 | NZ\$29.99

9781449494278



AU\$27.99 | NZ\$29.99

9781449498498



Publication	08 July 2020
Binding	Paperback
Price	AU\$26.99   NZ\$29.99
ISBN	9781524855598
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Poetry
Format	127 x 197 mm
Extent	112pp
Illustrations	Text only
Age Range	NA
Terms	SOR

## Black Book of Poems

Vincent Hunanyan

Titled from lyrics of the song 'Nobody Home' by Pink Floyd, this well-thought poetry collection touches on the subjects of loss, love, pain, happiness, depression, abandonment, war, good vs. evil, alcoholism, religion, and complicated family relationships.

Written mostly in metered, rhyming stanzas, **Black Book of Poems** provides a non-threatening platform for reflection and meditation on life's most difficult challenges. This collection offers a refreshingly honest approach to life and love that feels realistic and relatable to everyone.

### Author Details

**Vincent Hunanyan** is the Armenian-born poet and artist. Hunanyan's passion for poetry began at the age of 13 and in the form of lyrics. Upon graduating UCLA, Vincent decided to pursue a career in writing. His debut, **Black Book of Poems** is a poetry collection dealing with love, loss, abandonment, alcoholism, religion, depression and war. The idea for **Black Book of Poems** was conceived following a breakup. In the book's preface Hunanyan explains, 'I write only that which I know, that which I can feel and try to transcend to the reader through a few lines. Nothing else concerns me.'

### Key Information

- Bestseller for over 2 years, #1 bestseller in Middle Eastern Poetry, consistently remains in Top 10 in Asian Poetry books.
- Hunanyan has accumulated over 5k followers on Amazon and over 300 customer reviews.
- **Black Book of Poems** was on Hillary Swank's holiday wishlist as shown on Today, December 2017.
- Collection is praised for its old-fashioned style mixed with a modern touch.



## RAIN

War bells toll, red raindrops fall  
Achilles bolts to catch the wind  
To clench the rage that lurks within  
Spartan soldiers blow their horns  
To warn the foe of a gruesome war  
And all the while fair Helen groans

Tears up her veins and goes insane  
And begs the gods to stop the rain

The Prophet cries *you're all condemned*  
And gives his life for a greater end  
Simon's Son smiles in despair  
And sobs and sighs and plucks his eyes  
And lights another cigarette  
To comprehend that he is dead

To no result and all in vain  
For he forgets about the rain

Dear Dylan sings of times to change  
And thousand years go by the same  
So Father deems the death of Caine  
Yet Caine escapes his frightful fate  
And runs astray in a drunken state  
To help suppress his dreadful shame

To never be afraid again  
And find a shelter from the rain

Another father leaves his home  
To be a -----, rolling stone  
And all the children smile in pain  
Mother cries and begs and moans  
And years go by and all is lost  
For the creature cared for most

Is but a picture in their brains  
When she went dancing in the rain

The wind grew weak and winced away  
And artists came with acts to play  
And all were given time to mourn  
The distant memories at dawn  
The village prayed and children hushed  
And all farewells were swiftly rushed

The trees stood tall and insects crawled  
And there was no more rain to fall



## ROMEO'S ELEGY

To broken hearts, to broken dreams  
To me and you, to you and me  
To all the friends and all the foes,  
To those who love and those who don't

To those who have and those without  
To parent's scorn, deprived of doubt  
To those who give, to those who save  
To those afraid, and all the brave

To all the seconds, unforgiving  
To the departed and all the living  
To those who dare, to those who care  
To those in bliss and in despair

To all the smiles and all the laughs,  
To all we love, on love's behalf  
To all the pain and single cry  
To happiness and every high!



Publication	08 July 2020
Binding	Paperback
Price	AU\$32.99   NZ\$36.99
ISBN	9781524855673
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Poetry
Format	127 x 203 mm
Extent	128pp
Illustrations	Text only
Age Range	NA
Terms	FS

## becoming.

Renaada Williams

Everyone understands that life is hard, but self-love and dedication will always be the key.

**becoming.** is a beautiful collection of poetry centring around themes of feminism, sexuality, race, and mental health. Renaada Williams's literary debut of 100+ poems are short, personal, emotional tributes to the things that make us different and a celebration of all the things that make us the same. A journey through life, love, and loss, **becoming** reminds the reader that there is always a light at the end of the tunnel.

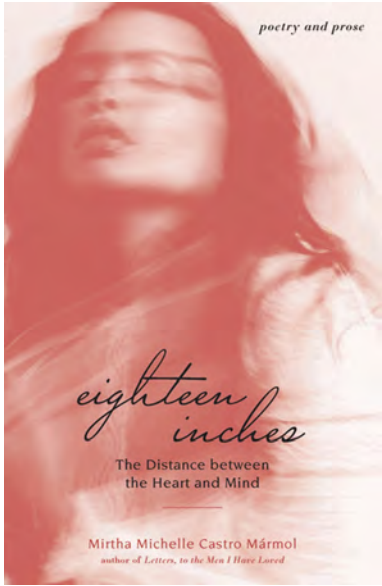
### Author Details

Born and raised in Queens, NY **Renaada Williams** is a bestselling author of poetry and self-help non-fiction. Williams has been writing since she picked up her first pen and through her books she seeks to enlighten others while helping bandage their emotional wounds. Enthused about the many facets of creativity, she spends her free time honing multiple skills as an innovatrix. She hopes to continue exploring expression and the art of healing through poetry for years to come.

### Key Information

- Short and digestible but filled with thought-provoking text and intense emotion: **becoming.** fits in perfectly with AMP's desire to dominate the poetry market.
- Renaada Williams has a very engaged community: Which is shown in her minimal Instagram followers but consistently growing popularity. Renaada Williams has 8k followers on Instagram. Her self-published poetry collection has 150+ reviews on Amazon and over 600 ratings and reviews on Goodreads.
- Written in the same style as popular poetry: But with more diverse themes and concepts, **becoming.** is another niche of poetry AMP can curate.
- **becoming.** is ranked #10 in African American Poetry, #26 in Love Poems, and #51 in Literature on Amazon in the US.





Publication	08 July 2020
Binding	Paperback
Price	AU\$34.99   NZ\$39.99
ISBN	9781524858322
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Poetry
Format	140 x 216 mm
Extent	224pp
Illustrations	Text only
Age Range	NA
Terms	FS

# **Eighteen Inches: The Distance between the Heart to the Mind**

The Distance between the Heart to the Mind

Mirtha Michelle Castro Marmol

These poems explore the distance between the head and the heart - and all of the pain, beauty, and hope in between.

Warning - this book is one woman's account of her longing to know herself fully. Her mind, body, and soul. This book might make you cry, fill you with nostalgia, empower you, or even give you hope. You might not see eye to eye with every idea inside, but with any luck you'll see your soul reflected in its pages. You will question things. You will remember your past. You will be thankful for your present. You will dream a new dream. Above all, you will feel.

Welcome to the journey of **Eighteen Inches**, a battlefield between a woman's beat-up heart and her complex mind.

## **Author Details**

**Mirtha Michelle Castro Mármol** is a Dominican born poet, author, actress, and artist. She was raised in Miami, Florida. She wrote her first poem at the age of six, and since then she cultivated a passion for poetry and the arts. Mirtha Michelle is the author of the hugely popular, and bestselling poetry books *Letters, to the Men I Have Loved*, *Elusive Loves*; *Amores Esquivos* and *Letters, to Women Like Me*. With her books she has been able to capture the first feelings of love and loss in a raw form that has allowed her to earn the hearts of many loyal readers. She's also active as a public speaker with engagements at colleges throughout the country. She currently resides in Los Angeles, California.

## **Key Information**

- Mirtha Michelle is an actress who's appeared on TV shows like *CSI* and *CSI: Miami* and in films such as *Fast and Furious*, *Los Bandoleros*, and *Awol-72*.
- With a strong social media following (93k Instagram followers and 4k Twitter followers), Mirtha Michelle also co-hosts the self-help podcast *The IV Wave*, which covers topics that "affect women universally, with the aim to inspire, empower, inform, and celebrate women of today."
- Mirtha will be filming a docu-series in the next year and is planning to shoot visuals as promo for the release; she hopes to time the publication of this book with the filming of the series.
- Thematically organised sections with prose introductions give **Eighteen Inches** a stronger structure and more cohesive narrative than similar poetry collections.
- **Eighteen Inches** hits all of the right notes for an inspirational poetry collection: love, loss, trauma, self-love, romance, and hope; Though emotion and openness are par for the course in pop poetry, Mirtha Michelle's work is uniquely, fully, and stunningly vulnerable.



Publication	08 July 2020
Binding	Paperback
Price	AU\$39.99
ISBN	9781643750484
Publisher	Workman Publishing
Imprint	Workman - Inactive
Series	NA
Category	Fiction/Mss Mkt
Format	209 x 140 mm
Extent	352pp
Illustrations	Text only
Age Range	NA
Terms	FS

## Lightest Object in the Universe

Kimi Eisele

An original post-apocalyptic novel about trying to make a better life and community after all of our modern conveniences fall away.

'A triumphant story for anyone with a shred of faith left in the human spirit.' – David McGlynn, author of *One Day You'll Thank Me*

What if the end times allowed people to see and build the world anew? This is the landscape that Kimi Eisele creates in her surprising and original debut novel.

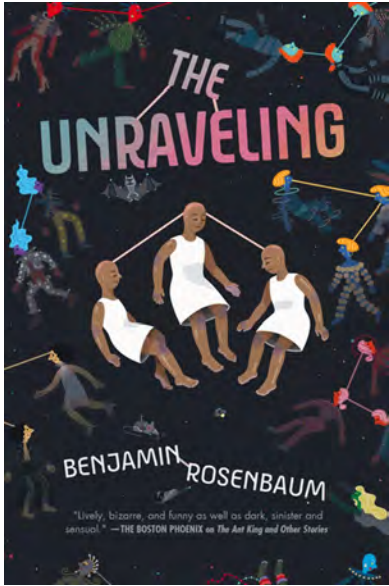
Evoking the spirit of such monumental love stories as *Cold Mountain* and the creative vision of novels like *Station Eleven*, **The Lightest Object in the Universe** imagines what happens after the global economy collapses and the electrical grid goes down. In this new world, Carson, on the East Coast, is desperate to find Beatrix, a woman on the West Coast who holds his heart. Working his way along a cross-country railroad line, he encounters lost souls, clever opportunists, and those who believe they'll be saved by an evangelical preacher in the middle of the country. While Carson travels west, Beatrix and her neighbours begin to construct the kind of cooperative community that suggests the end could be, in fact, a bright beginning. Without modern means of communication, will Beatrix and Carson find their way to each other, and what will be left of the old world if they do? The answers may lie with a fifteen-year-old girl who could ultimately decide the fate of the lovers.

**The Lightest Object in the Universe** is a moving and hopeful story about resilience and adaptation and a testament to the power of community, where our best traits, born of necessity, can begin to emerge.

### Author Details

**Kimi Eisele** is a writer and multidisciplinary artist. Her writing has appeared in *Guernica*, *Longreads*, *Orion Magazine*, *High Country News*, and elsewhere. She holds a master's degree in geography from the University of Arizona, where in 1998 she founded *You Are Here: The Journal of Creative Geography*. She has received grants from the Arts Foundation of Southern Arizona, the Arizona Commission on the Arts, the Kresge Foundation, and the National Endowment for the Arts. She lives in Tucson and works for the Southwest Folklife Alliance. This is her first novel.





Publication	08 July 2020
Binding	Hardback
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ISBN	9781645660019
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Series	NA
Category	Science Fiction
Format	206 x 140 mm
Extent	240pp
Illustrations	Text only
Age Range	NA
Terms	FS

## Unraveling

Benjamin Rosenbaum

An ambitious and hotly-anticipated speculative fiction debut with literary crossover potential and fresh takes on far-out but topical science fiction tropes such as privacy, genetic engineering, and gender, by a short fiction writer who has been nominated for every major science fiction award.

In a far-future society where biotechnology has revolutionized gender, young Fift must decide whether to conform or carve a new path. In the distant future somewhere in the galaxy, a society has emerged where everyone has multiple bodies, cybernetics has abolished privacy, and individual and family success within the rigid social system is reliant upon instantaneous social approbation.

Young Fift is an only child of the staid gender, struggling to maintain their position in the system while developing an intriguing friendship with the poorly-publicised bioengineer Shria - somewhat controversial, since Shria is bail-gendered. In time, Fift and Shria unintentionally wind up at the centre of a scandalous art spectacle which turns into the early stages of a multi-layered revolution against their strict societal system. Suddenly they become celebrities and involuntary standard-bearers for the upheaval.

Fift is torn between the survival of Shria and the success of their family cohort; staying true to their feelings and caving under societal pressure. Whatever Fift decides will make a disproportionately huge impact on the future of the world. What's a young staid to do when the whole world is watching?

### Author Details

**Benjamin Rosenbaum** has been nominated for the Hugo, Nebula, BSFA, Sturgeon, and World Fantasy Awards. He is the author of the short story collection *The Ant King and Other Stories*, and the Jewish historical fantasy tabletop roleplaying game 'Dream Apart.' Originally from Arlington, VA, he lives near Basel, Switzerland with his wife and children.

### Key Information

- Ben has been nominated for all of the field's major awards. This is his first novel. He has a dedicated fan base that is eager to support him, and new readers will be intrigued by his voice.
- Ben's first short story collection was published by Small Beer Press, Kelly Link's press. He has had stories in McSweeney's and was recently selected for a Selected Shorts event at Symphony Space.
- There are only a few authors writing ambitious high-concept science fiction and fans of these books really support them when can find them.
- The author is engaging and enormously smart, and does a number of American and international SF cons each year despite living in Switzerland.

Dearest Siob,

Perhaps there's something perverse in my urge to write to you.

I don't succumb to it often. The last time was about eight hundred local years ago. I suppose, if you've found this letter, you'll have found that one too -- they should be cached at all the same cache-points. If you're still alive, and still functioning, and still sane, and still interested, and still mobile enough to find a cache-point, and it's still operating...

I hold out hope. These signals should penetrate a good chunk of sky, perhaps a thousand light years across. I think you're in there somewhere.

You will have changed. In my frame of reference, I have to follow the thread of my existence back  $2^{40.71}$  seconds -- fifty thousand of their local years here -- before it touches yours.



Even if I found you, you might not know me. To decipher what you have become might be a project of centuries.

But you are the only other one who knows how we began. So much of what I am, I am in resonance with you.

And -- if I'm honest -- there's another, more unsettling pull to write: the need to report in. You remember that ache -- the way the knowledge you've absorbed builds up within you, until it hurts. They designed it into us... and I have never fully expunged it. I'm still collecting notes for Maka. Still gathering data for an economic-whorl so long extinct, tectonics has rewritten the faces of the worlds it touched. Absurd.

Still looking over my shoulder. Even here.

It was well-made, you know, this little world... this haven on whose shores I've beached. Its ecoforming was a marvel of sobriety and restraint. Its people are ancient stock, paleohuman with no frills, fragile and short-lived -- a choice which has proved out admirably. They've trundled along here, age after age, while... well, I hardly need to tell you what has become of more robust and ambitious designs. Like you and me... the last of our siblings. Orphaned tools.

The last message I sent you, Siob, was boring and stupid. Datasets and analysis-rubrics, gradients of meta-political agency -- I was bored of it already when I sent it. But I didn't

know what else to do. How to get you to see what I see here.

This time, I'm sending you a story from this world. A true story. An account of... recent events. A tale. I didn't author it, but I've translated it, into the language that you and I spoke in the creche. (I've even rendered their dimorphic social class-moiety with the archaic personal gender pronouns, "she" and "he" -- remember those?) Consider it a gift, an advertisement, a pattern-seed from which to grow some kind of bridge between our minds...

Be alive, Siob. You have to be alive.

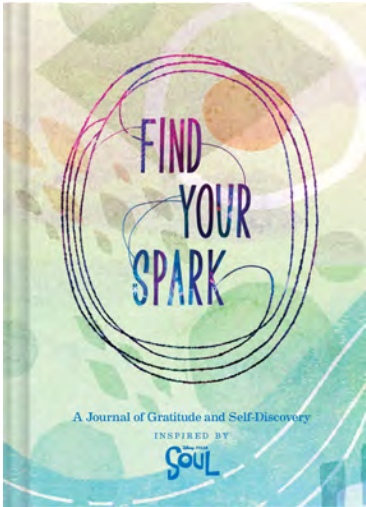
No one here will ever understand me as you could.

Be alive and find me. Find me soon.

Your friend,

Thavé





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Price	AU\$27.99
ISBN	9781797202969
Publisher	Chronicle Books
Imprint	Chronicle Gift
Series	NA
Category	Stationery
Format	178 x 127 mm
Extent	112pp
Illustrations	Full colour
Age Range	NA
Terms	SOR

AVAILABLE JUNE 2020

## Find Your Spark

A Journal of Gratitude and Self-Discovery Inspired by Disney and Pixar's Soul  
Pixar

*Find Your Spark* is a gratitude journal inspired by Disney and Pixar's film *Soul*.

This guided journal is designed to help you slow down and celebrate a more mindful, joyful, and grateful life.

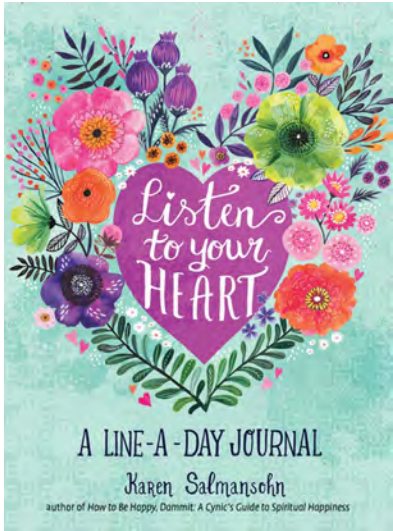
Writers are prompted to take note of small moments, thank their mentors, teachers, and guides, and seek refreshed insight into what's important about their time on Earth.

- Based on the original, fun and emotion-filled film *Soul*
- Features unique illustrations, quotes, and prompts
- Invites everyone to slow down and enjoy every moment in life

**Find Your Spark** encourages gratitude and reflection to help you unlock insight into your own journey - your own inner "spark".

### Key Information

- This project will play to Chronicle's packaging strengths and their reach into mindfulness-focused specialty markets. The film's thematic elements tie directly into the journal's content, to create a unique product that brings the Chronicle/Pixar publishing list in a new and exciting direction.
- *Soul* promises to bring an exciting new story to the Pixar lineup. It sees Pete Docter return to directing for the first time since *Inside Out*, which received huge accolades on release - *Inside Out* won the Academy Award and Golden Globe for Best Animated Feature, and received 15 Best Picture, 21 Best Original Screenplay, and 40 Best Animated Feature nominations across organisations.
- Pixar films are beloved childhood staples, and have incredible brand recognition around the worldwide. Their 21 feature films have made \$5.7 billion (USD) worldwide, and 2020 promises to continue the Pixar powerhouse with two unique (non-sequel) film releases.



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Price	AU\$32.99   NZ\$36.99
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Imprint	Andrews McMeel Books
Series	NA
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Format	140 x 191 mm
Extent	136pp
Illustrations	Full colour illustrations
Age Range	NA
Terms	FS

## Listen to Your Heart: A Line-a-Day Journal

A Line-a-Day Journal

Karen Salmansohn

From bestselling author Karen Salmansohn (*How to Be Happy, Dammit*) comes a heartsong journal, *Listen to Your Heart*, a line-a-day journal featuring short writing prompts that promote taking a restorative moment each day to get in touch with your heart.

Each page will feature a prompt on reflection, gratitude, self-care, and other topics, followed by an enchanting watercolour heart where journalists can write in their response. Karen's famous inspirational quotes will also be interspersed throughout the journal. This book is a visual representation of one of the keys to lasting happiness - listening to your heart. Illustrated with lovely artwork, **Listen to Your Heart** is a beautiful way to practice self-care.

### Author Details

**Karen Salmansohn** is the best-selling author of more than 25 books with over 1 million copies sold. She has been a featured happiness expert on the *Today* show, *The View*, CNN, Fox News, *Real Timewith Bill Maher*, and is an online columnist for Oprah, *Psychology Today*, AOL, and the Huffington Post. She and her work have been covered by the *New York Times*, *Businessweek*, *Chicago Tribune*, *L.A. Times*, *Philadelphia Inquirer*, *Time*, *Marie Claire*, *Fast Company*, *InStyle*, *Self*, *Elle*, and the *New Yorker*. Salmansohn has also worked as an image consultant for MTV, Nickelodeon, Oxygen Media, and L'Oreal and speaks on how to increase happiness, creativity, and productivity, most recently in the TEDx talk, 'Fun Is a High Performance Fuel.'

### Key Information

- With more than twenty-five titles and over one million copies sold, Karen Salmansohn has a blockbusting sales track. Her work has been reviewed by *The New York Times*, *Business Week*, *Chicago Tribune*, *L.A. Times*, *Philadelphia Inquirer*, *Time* magazine, *Marie Claire*, *Fast Company*, *InStyle*, *Self*, *ELLE*, *The New Yorker*, and more.
- Salmansohn's social media platform reaches 1.3 million Facebook followers, 57k Instagram followers, 29k Twitter followers, 90k email subscribers, and 250k monthly page views for her blog.
- High-profile personalities have endorsed Salmansohn's work, such as Seth Godin, Arianna Huffington, Jon Stewart, Tim Ferriss, Deepak Chopra, and Tony Robbins. She's a columnist for Oprah, *Psychology Today*, CNN, Yahoo, HuffPost, AOL, Match, MSN, and more.



There's a big difference between a TO-DO LIST  
and a TO-DO-WHAT-MATTERS-MOST LIST.  
What matters most right now?



A series of seven horizontal purple lines for writing, spanning the width of the page.



Don't focus on what's going wrong. Focus on what's  
going right. What are you proud about right now?



Life is too short to stress about people  
who don't deserve room in your heart.  
Name 6 people you trust and cherish.

1.

2.

3.

4.

5.

6.

Go for your dreams.  
Don't be a wuss.  
What step can you take  
to move forward?

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Who was the last person you texted?  
Describe something you appreciate about this person.



List 3 things you're grateful about. Then go back and underline these 3 things and put exclamation marks after them—to remind yourself to stay grateful.



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What could someone say to you right now to make you feel stronger and more positive? Write it down, then say it to yourself—out loud.

Handwriting practice lines consisting of seven horizontal rows. Each row is defined by two dashed lines with small red hearts at the ends, and a solid red line in the middle.

List 3 things that make you smile. Commit on this page to experiencing these things more often.



1.

2.

3.





DRAFT COVER



## Osaka Pocket Precincts

A Pocket Guide to the City's Best Cultural Hangouts, Shops, Bars and Eateries

Steve Wide and Michelle Mackintosh

A handy, pocket-sized guide to the best of Osaka, plus daytrips further afield.

Osaka is Japan's third largest city, often thought of as Tokyo's brash, messy and always hungry cousin. Known for its street food, friendly locals and a thriving band scene, Osaka also knows how to go large. At night, neon signs guide you to tiny bars, live music, and unique places to drink and dance. **Osaka Pocket Precincts** is crammed with all the tips you'll need to shop, eat, drink and explore this frenetic city, from the world-class Osaka Aquarium, Osaka Castle, Harry Potter World and Spa World (a super sento bathing complex), to the giant effigies of puffer fish, crabs and gyoza dumplings that line the colourful streets around Dotonbori. Head to old town Shinsekai for Japan's favourite street foods, okonomiyaki, takoyaki and kushikatsu. Shop with Osaka's design crowd on hip Orange Street, stopping for the perfect cup of syphoned coffee or craft beer. This curated guide covers all the major areas, the best ramen hotspots, vintage shops, backstreet bars and coffee joints sprinkled throughout the city. Maps are included to help you navigate the city streets and attractions. And you'll find recommended field trips outside the city to Nara, Wakayama, the spiritual retreat of Mount Koya and Arima Onsen. Slip this guide into your pocket and head off to experience the very best of Osaka.

### Author Details

**Steve Wide** and **Michelle Mackintosh** spend around three months of the year in Japan. They immerse themselves in the cities and culture, visiting galleries, going to gigs, tiny hole-in-the-wall eateries, vintage markets, parks and gardens. They love Osaka's street food, the people, the vibrancy and the way Osaka is a little rough around the edges. Steve is a writer and DJ who's run nightclubs, toured with Primal Scream and The Stone Roses, and written reviews for Monocle Books. Michelle Mackintosh is an award-winning book designer, writer and illustrator. She has designed over 100 books ranging from cookbooks and craft books to city guides and diaries. This is Steve and Michelle's sixth book on Japan, most recently following *Tokyo Pocket Precincts* (April 2019).

### Key Information

- A compact and light paperback, perfect for slipping into your back pocket.
- The authors are authorities on Japanese culture and tourism.
- This guide comes at a time for the 2020 Summer Olympics in Tokyo when Japan will be on everyone's mind!
- Divided into separate precincts, each featuring the authors' favourite cultural, shopping, eating and drinking places, as well as a few field trips outside the city.
- Includes maps at the back and suggested day trips in the surrounding area.
- Detailed reviews and maps for major attractions through to hidden gems. This guide includes a selection of 'field trips' encouraging you to venture outside the city.
- Counter pack available to easily display and promote the whole range of Pocket Precinct guides.

Publication	01 July 2020
Binding	Paperback
Price	AU\$19.99   NZ\$22.99
ISBN	9781741176834
Publisher	Explore Australia
Imprint	General
Series	Pocket Precincts
Category	Travel
Format	182 x 130 mm
Extent	200pp
Illustrations	Full colour throughout
Age Range	NA
Terms	SOR



## INTRODUCTION

Osaka is Japan's third biggest city – the brash, messy and always hungry western cousin of Tokyo and Yokohama. Osaka loves to have a laugh, to eat well and it definitely knows how to throw a party. It's a pop colour, pop culture head-trip and it is easy to get lost among the crowds. The elegant, sophisticated Japan that you once knew gives way to a riotous, untethered Japan, with a street-style, off-the-cuff city that lives by the seat of its collective pants. Surprisingly, in the mix is one of Japan's oldest and most revered temples.

Osaka invented street food and love hotels, it brought American street culture to Japan and its general love of all things pop culture make it a perfect destination for lovers of 'good times'. The city is the home of comedy, many of Japan's most revered comedic duo's hail from here. Osaka is friendly locals and crowded shopping malls. It has both lurid neon and handmade signs, vintage clothing and vinyl, and the very latest in fashions, where big-name brands go head-to-head with young, brash upstarts. Osaka is coffee culture and family entertainment, but it's also home to one of the world's most thriving nightlife and band scenes.

*Osaka Pocket Precincts* is crammed with all the tips you'll need to shop, eat, drink and explore this frenetic city. We'll take you to all the major over-the-top streets and mad department stores, and then whisk you into the quieter neighbourhoods for tea and Japanese sweets. We'll take you to the best indie areas and creative hangouts, escape into green spaces, take a beer or whisky tour, and marvel at some of the most amazing architecture in the world. All followed by an onsen (Japanese bath) or temple retreat in our detailed field trips.

Let us guide you to our favourite places, give you the best stay-up-late options and early morning activities. We'll show you where to shop, where to eat and what to see, the unmissable and the unexpected and most importantly how to have fun like an Osaka native.

**Michelle Mackintosh & Steve Wide**





## A PERFECT OSAKA DAY

Our perfect day in Osaka always starts at one of our favourite coffee haunts, **Takamura Wine and Coffee Roasters**, **Lilo Coffee** or **The Gut's Coffee**, before heading to **Kuromon Ichiba Market** for a seafood rice bowl topped with the morning's freshest catch. We take a quick train to **Osaka-Umeda station** to window-shop in the food hall of the **Hankyu Department Store**, then duck downstairs into the cavernous station to have a delicious lunch of takoyaki (battered octopus dumplings) and okonomiyaki (savoury omelette pancake) at **Takohachi Takoyaki**. After that it's time for a bit of nature at **Minoo Park** to admire the beautiful garden, the bridge and the waterfall and to have a soak in **Minoo Onsen Spa Garden**. From here we indulge in an art excursion to one of our favourite places, the **Shiba Ryotaro Memorial Museum Library**, a wonderfully, atmospheric place, designed by Tadao Ando for one of Japan's favourite authors, with towering bookshelves and the building is simply stunning. Next, Michelle will head over to Minamisenba precinct, strolling around looking at the tiny boutiques, then popping into **Wad Omotenashi** for green tea and wagashi. Meanwhile, Steve will hot-foot it to Amerikamura and Horie precinct and do a quick dive into **Time Bomb Records**, some vintage shopping, then meet Michelle via **King Kong Records**. An afternoon's shopping sees us in the indie stores in Nakazakicho precinct, popping in to **Green Pepe**, **Two Elephants** and **Elulu by Jam**. After a quick coffee at **Haiku Coffee Roasters**, we go for a stroll and a shop along **Tenjinbashi-suji Shopping Street**. Then it's time for a cheeky drink among the standing bars around Tenma Station precinct and Chochin-dori. Tired, we head to Fukushima precinct to an eatery for dinner in the backstreets around the Fukushima and Shin Fukushima train stations. Finally, a late-night bar hop in the tiny network of bars inside the crumbling glamour of the **Misono Building** in Namba precinct. To soak it all up, Steve will slurp a restorative ramen at **Kinryu**.





## 8 KITA/HINCHI

Kita-Ward  
[MAP p. 172 C2]

To the south of Osaka-Umeda station you'll find an old business and Geisha district – now one of Osaka's most popular entertainment hubs. Here there's a plethora of nightclubs, bars and eateries frolicking in a neon playground. There is plenty to grab your attention, with karaoke, seedy dives, oddball themed cafes, shifty alleyways and all-night party live houses. More importantly however, the area specialises in one of Osaka's symbols: fugu (pufferfish). If you want to visit a quality fugu restaurant this is the place to do it. If you want to try one of Japan's legendary delicacies, head to one of the following: **Fugu Tenjin** (1-7-13 Sonezaki), **Yumefuku** (2-2-1 Sonezaki), **Yakifugu Yumeteppo Kitashinchi** (1-4-7 Dojima), **Yakifugu Yafuku** (1-3-33 Dojima) or **Fuguyoshi Kitashinchi** (1-3-8 Sonezaki).



## 9 WHITE BIRD COFFEE

1st floor National Highway Bldg,  
2-1-12 Sonezaki, Kita-Ward  
6809-3769  
Mon-Sat 11am-10.30pm, Sun  
11am-10pm,  
Higashi Umeda station, exit 4  
[MAP p. 172 C2]

A short walk from Osaka-Umeda station, through rowdy streets and past towering skyscrapers, on a corner by the side of an overpass on a major intersection, you'll find the welcoming front doors of White Bird Coffee. Once you are inside, the outside world melts away in a wash of cool jazz. The style here is definitely bowl cuts, stripes and berets. Come for the coffee, made to perfection with single-origin beans (iced-coffee is served in a jar) and stay for the ambience – wooden tables, wicker baskets, subway tiles, low lighting and mismatched furniture. Desserts are over the top, so you have to try them including (depending on the season) strawberry milk, delicious coffee jelly served in a tall glass with lashings of cream on top and chestnut pound cake. There's a good range of booze as well so if you are wanting to kick back with a drink while listening to jazz and looking out onto a major sky-high freeway then White Bird is the nest you've been looking for.





## 10 TAKOHACHI TAKOYAKI

Osaka-Umeda station, Whity Bldg, 2-4-6 Komatsubaracho, Kita Ward  
Mon-Sun 10am-9pm  
[MAP p. 172 C2]

North Mall 1 in Umeda station's Whity Building has a plethora of fast and on-the-go eateries and standing bars, with a decidedly retro feeling. If you are in the mood for takoyaki (octopus dumplings), Takohachi do an interesting spin on the Osakan street food staple. The stylish frontage and the open kitchen where the chef makes super fresh octopus dumplings right in front of you, beckons you into this 10-12 seat eatery. The ever-changing crowd is mostly travellers eating alone. They line the benchtop ordering lunch sets with signature 'fluffy' dumplings and half okonomiyaki (savoury pancake) or squid ink yakisoba (stir-fried noodles). Sets also include booze or a cold drink, offering great value. The food arrives 'without makeup', allowing you to apply your own mayonnaise and barbecue sauce, and the patterns you make probably says more about your personality than a psychiatry test (try to master the perfect Okonomiyaki criss-cross or web design). Takahashi are proud of their light dashi broth – a unique accompaniment. Other toppings include powdered seaweed, ginger and bonito.



### POCKET TIP

Visit nearby Tsuyu Tenjinsha (Ohatsu Tenjin) shrine, the setting for tragic/romantic bunraku puppet play The Love Suicides of Sonezaki (2 Chome-5-4 Sonezaki, Kita Ward)



## 11 YUKARI SONEZAKI HONTEN

2-14-13 Sonezaki, Kita Ward  
Mon-Sun 11am-1am  
[MAP p. 172 xx]

Make your way down colourful Ohatsutenjin-dori arcade. Look for the large red sign, red lantern, photographic menu and queue - you've arrived at popular Okonomiyaki (savoury omelette) joint Yukari Sonezaki Honten, feeding hungry Osakans since 1950. It hasn't changed much since then, mustard coloured furniture, wallpapered walls and a soundtrack of swing, big band jazz and laughing customers. Order up an apple sparkling wine highball or two. Okonomiyaki is cooked at your table (all tables come equipped with hot plate), and ingredients are piled high. It takes about 15-20 mins. At intervals the staff magically appear and shuffle or flip the okonomiyaki, until it's perfectly browned. Yukari have their own special mayonnaise and bbq sauce so add liberally. The menu features a broad choice including a Korean style kimchi or yakitori filling and hungry punters can choose to supersize (so Osaka). Pescatarians have plenty of seafood options and vegetarians can try the cheese and rice cake special or one of a variety of sides.

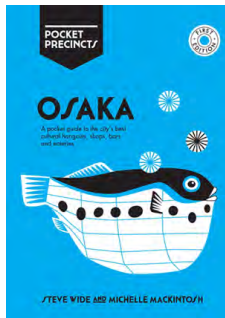


POCKET  
PRECINCTS

POCKET PRECINCT GUIDES



10-Copy CounterPack



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10- copy pack includes:

9349685013617 Empty counter unit (new design!)

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9781741176278 Tokyo Pocket Precincts

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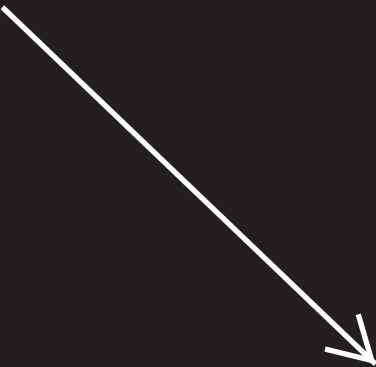
50% discount

AU RRP \$199.90  
with discount \$99.95

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Flatplan of  
Counterunit



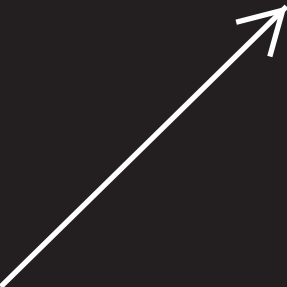
Hardie Grant  
TRAVEL

Hardie Grant  
TRAVEL

Hardie Grant  
TRAVEL



Updated  
Counterunit  
Insert Design!







## Japan Map Puzzle

Hardie Grant Travel

A beautiful illustrated puzzle just in time for the 2020 Summer Olympics.

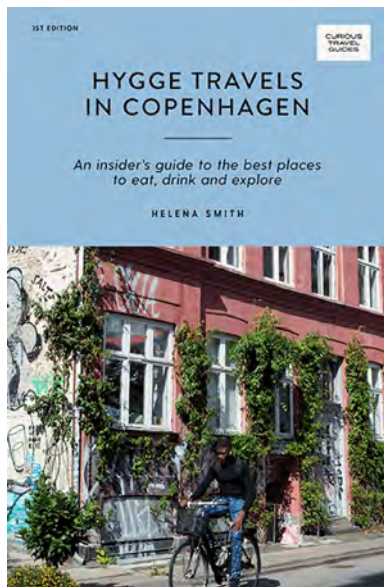
Brush up on your Japan knowledge while you zen out with some puzzling with the **Japan Map Puzzle**. This 500-piece square puzzle (51cm x 51cm) features a beautiful overview map of the country, accompanied by fun illustrations and facts. The perfect gift or keepsake for Japanophiles of all ages.

### Key Information

- Design aimed at the adult market with quite a sophisticated look featuring cool illustrations
- Includes points for all major cities and landmarks such as Mount Fuji
- Will also include a couple of fact boxes to fill space in the ocean areas
- With the Tokyo Olympics 2020 coming up, many retailers launching special Japan capsule collections
- Puzzles for adults are the latest mindfulness trend

Publication	01 July 2020
Binding	Games & Puzzles
Price	AU\$24.99   NZ\$27.99
ISBN	9781741177282
Publisher	Explore Australia
Imprint	General
Series	NA
Category	Puzzle/Activity
Format	510 x 510 mm
Extent	500pp
Illustrations	Full colour throughout
Age Range	5 and up
Terms	SOR





## Hygge Travels in Copenhagen

An Insider's Guide to the Best Places to Eat, Drink and Explore

Helena Smith

Discover the eclectic and relaxed sides of Copenhagen.

Hygge is the Danish concept of cosy or happy living, and the capital city of Copenhagen very much reflects this warm, communal vibe. Set on the coastal islands of Zealand and Amager, the city feels closer to nature than most other urban centres with its canals and many pockets of green. **Hygge Travels in Copenhagen** is a comprehensive guide to the very best places to eat, drink, shop and explore in this fascinating city. Go beyond the hordes of cyclists and the Little Mermaid statue to discover sustainable eateries, cutting-edge design museums, flea markets that flaunt boho chic, and tucked-away cafes and bars where you can relax with a hot chocolate or malt whiskey, and a rug to warm your legs. Author Helena Smith shares not only Copenhagen's highlights, but also unlocks some of its secrets, so in no time you'll be living like a local. Full-day itineraries help you navigate the best of the city, while the daytrips section covering modern art galleries and a viking ship museum allows you to make the most of your trip. Experience the best of Copenhagen, whether you have just a few days or longer to enjoy the city.

### Author Details

London-based **Helena Smith** has been walking on the hygge side of life as a freelance travel writer and photographer for the last 15 years. One of her first assignments was to travel around Denmark, and she still returns regularly to enjoy saunas - alternating with icy lake plunges - healthy smørrebrød, impeccable Scandi design aesthetics and a population that is considered to be the happiest in the world. Helena has written about Copenhagen for Lonely Planet, Rough Guides and Bradt, and she also has her own London food blog, [eathackney.com](http://eathackney.com). Happiest herself when cycling, swimming, looking at art and browsing a flea market, Helena wholeheartedly gives Copenhagen her vote.

### Key Information

- The *Curious Travel Guides* highlight the best of coffee, culture and good food from an insider's perspective. They are perfect for all kinds of travellers, including those who may only have the weekend to spend in the city.
- In 2017, Denmark had more than 28 million tourists to its only 5.8 million residents, and tourism in Copenhagen is expect to increase almost four per cent every year until 2020. Denmark has invested in more hotel beds across the country, and particularly in Copenhagen, to accommodate up to 10 million tourists.
- Detailed reviews of selected cafes, restaurants, bars, museums, shops and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful keepsake.
- Other titles in the series: *Sundays in Paris*, *Lost in Florence*, *Art and Fiesta in Mexico City*, *Wanderlust in Berlin* and *Marrakesh*, *Explore the Magic of the Red City* (also published July 2020), *Cobblestone Ambling in Dublin* and *Summer on the Amalfi Coast* (both published May 2021).

Publication	01 July 2020
Binding	Paperback
Price	AU\$29.99   NZ\$32.99
ISBN	9781741176681
Publisher	Explore Australia
Imprint	General
Series	Curious Travel Guides
Category	Travel
Format	230 x 150 mm
Extent	232pp
Illustrations	Full colour throughout
Age Range	NA
Terms	SOR



## DON'T MISS

*Copenhagen is a relaxed and relaxing city and not a place where you'll be wanting to hurtle from sight to sight. That said, there are plenty of galleries, museums and palaces that are worth making a (leisurely) beeline for. Two of my personal favourites are the Glyptoteket (see p.XXX), with its art and botanic gardens, and the David Collection (see p.XXX) of Islamic and Danish art. For an insight into the much-loved royals, ogle the crown jewels or walk the beautiful gardens of Rosenborg Palace (see p.XXX) and the stately rooms of Christiansborg Palace (see p.XXX). For the big-hitters, take your time to view the vast collection of the Statens Museum for Kunst (National Gallery of Denmark, see p.XXX), or dive into Viking history at the Nationalmuseet (National Museum of Denmark, see p.XXX). The Tivoli Gardens (see p.XXX) is so wildly popular as to be off-putting but an evening date there is still one of the most romantic and magical experiences the city has to offer.*

*At every turn there are water views and varied architecture so getting to your destination is half the fun, whether you opt for a cycle ride (see p.121) or a trip on one of the battered yellow 'harbour bus' boats (see p.XXX).*





## The harbour

*Hopping on some kind of boat  
in Copenhagen is a must.*

Copenhagen is a maritime city, defined by its harbour, and one of the great ways to experience the city is on a boat. The most basic, cheapest and perhaps characterful option is the tough old yellow harbour bus boats that chug up and down the harbour: you can even wheel your bike onboard. There are stops up and down the harbour, and you can buy tickets onboard. This being Copenhagen, there are a couple of terrific eco options, too. With GoBoat (Islands Brygge 10, mid-March–Oct) you can self-drive one of their distinctive little solar-powered blue boats. This is particularly fun in a group: each vessel has a raised picnic table for onboard wining and dining. The most adventurous option, GreenKayak (Børskej 12, mid-March–Oct) will provide you with a kayak, plus a big bucket and rubbish grabber – set off with a pal or partner and help keep the harbour clean.

Another innovative local company is Hey Captain (Ofelia Plads, mid-March–mid-Dec), whose brilliantly informative skipper/guides wear jaunty nautical T-shirts and take you all round the harbour – and deep into Copenhagen's culture and history. Book in advance to ensure a place: the boats seat a maximum of 12 people, in a semi-circle to promote sociability. The vessels are open, but can be covered if rain hits. Hey Captain's evening trips, when you can wrap up in a blanket and the boats are lit by lanterns, rate high on the hygge scale.



Various locations



See websites



goboat.dk  
greenkayak.org  
heycaptain.dk





## Tivoli Gardens

*Fairytale Denmark lives on at this enchanting pleasure garden.*

The Danes have always had a penchant for amusement and escapism: Tivoli is the second oldest amusement park in the world (the oldest also being in Denmark: Dyrehavsbakken in Klampenborg). Perhaps at its most magical in the evening, it's a place to utterly surrender to full blown hygge enjoyment, and to let your inner child come out to play. Tivoli has all the stomach-churning rides you could ever want – or not as the case may be! But it's also a beautiful park and pleasure garden, where artistry and innovation have always been key elements, with a central lake, tall trees and ingenious hanging planting. The geometric lights hanging in the trees were created by contemporary Icelandic artist Olafur Eliasson, and the Flying Trunk, an undulating ride through Hans Christian Andersen's tales, uses folk artistry to create a captivating experience. If you're seeking some thrills, the 1914 Rutschebanen is the oldest rollercoaster in the world, and the modern Demon rollercoaster takes screaming participants through three huge loops and drops in sixty seconds. Or you might prefer the more sedate merry-go-rounds, featuring brightly painted sleighs and animals.

There are umpteen options for eating and drinking: Fru Nimb (see p.XXX) does an elegant take on smørrebrød (open sandwich), while unpretentious Groften which serves old-school smørrebrød has changed very little since its 19th-century founding. There is also a plethora of stalls selling snacks and drinks



Vesterbrogade 3



København H



Mon–Thurs & Sun

11am–10/11pm

Fri 11am–12.30am

Sat 11am–12am

DKK

130

W

tivoli.dk/en





## Christiania

*Leafy and free: the hippie zone  
in the heart of the city.*

Founded by squatters in 1971 on the site of a former military district when the city was in the midst of an affordable housing crisis, Christiania is a free-spirited city within the city. Walking down Pusher Street – where soft drugs are openly sold (and illegal) and photography is definitely not welcome – you might feel that the hippie dream has faded. There are some visibly strung-out characters and the cluster of bars and restaurants can feel more hassly than eco-friendly. But beyond the main (pedestrian) lanes you'll find that a green spirit still lives here, amongst around a thousand permanent members of the intentional community. Ingeniously self-built eco-homes sit in lush gardens sheltered by mature trees and, while it's obviously good practice to respect the residents' privacy, visitors can wander the car-free streets.

The district was the birthplace of the Christiania cargo bike, a front-loaded carrier of children, pets, partners and furniture, which Princess Mary uses to ferry her children to school. An all-female blacksmiths, Kvindesmedien, sells some handsome pieces, from colourful metal shelves to twirly candelabras, and music venue Nemoland invites the whole city to free weekend gigs in summer.



Christiania



N/A

DKK

Free



Christianshavn

W

N/A



## Little Mermaid

*Small in stature but a huge cultural icon.*

A little like seeing the *Mona Lisa*, this small, unassuming and crowded sculpture is a bit underwhelming but still a symbol of the city. Sitting pretty on her rock, the modest Little Mermaid has received some rough treatment over the years from various activist groups. She's been decapitated three times, doused in paint and has even been blown off her perch with explosives. You'll have to be up at the crack of dawn to commune with the mermaid on your own: the wee statue, now backed by the wind turbines and industrial structures of Refshaleøen, is very much on the tourist trail, and the rocks on which she sits are generally thronged. It's easy to walk here or you can get a sea view of the maid on the Hey Captain boat tours (*see p.XXX*).

The bronze was created by Edvard Eriksen in homage to Hans Christian Andersen's 1837 fable, in which a mermaid falls in love with a human prince. Her decision to surrender her marine existence to be with him has tragic consequences, which may come as a shock to those familiar with the Disney version of the tale.



N/A



N/A

DKK

Free



Østerport

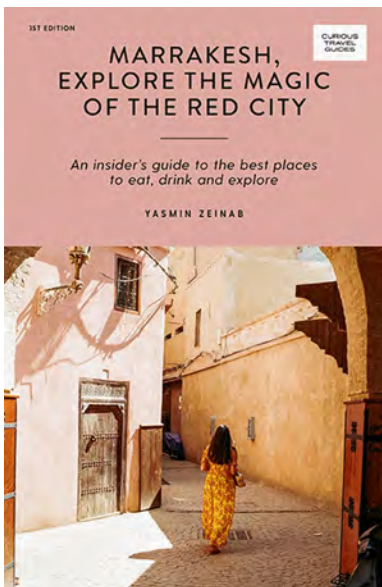
W

heycaptain.dk





DRAFT COVER



Publication	01 July 2020
Binding	Paperback
Price	AU\$29.99   NZ\$32.99
ISBN	9781741176698
Publisher	Explore Australia
Imprint	General
Series	Curious Travel Guides
Category	Travel
Format	230 x 150 mm
Extent	232pp
Illustrations	Full colour throughout
Age Range	NA
Terms	SOR

## Marrakesh, Explore the Magic of the Red City

An Insider's Guide to the Best Places to Eat, Drink and Explore  
Yasmin Zeinab

Dodge the crowds and discover the hidden world of Marrakesh, Morocco's most popular tourist destination.

**Marrakesh, Explore the Magic of the Red City** is a comprehensive guide to the very best places to eat, drink, shop and explore in this ancient city. Go beyond the souq's intoxicating scent of spices and colourful displays of fabrics to discover delicious local food, beautiful mosques and palaces, secret gardens and relaxing teahouses. Author Yasmin Zeinab shares not only Marrakesh's highlights, but also unlocks some of its secrets, so in no time you'll be living like a local. Full-day itineraries help you navigate the best of the city, while the daytrips section covering places in the nearby Atlas Mountains allows you to make the most of your trip. Experience the best of Marrakesh, whether you have just a few days or longer to enjoy the city.

### Author Details

After visiting Marrakesh for the first time in 2014, **Yasmin Zeinab** became hooked on the energy of this North African city. She now returns as often as possible to practice her Arabic, indulge in Moroccan food and shop in the souq. And she is still captivated by the magic of the medina and the locals' rich culture. Yasmin first moved from Australia to Paris, which led her to create her blog [sundaysinparis.com](http://sundaysinparis.com), which then became the first title in the Curious Travel series, *Sundays in Paris* (February 2018). While still residing in Paris, Marrakesh has become Yasmin's second home.

### Key Information

- The *Curious Travel Guides* highlight the best of coffee, culture and good food from an insider's perspective. They are perfect for all kinds of travellers, including those who may only have the weekend to spend in the city.
- In 2018, tourism numbers in Morocco jumped 8 per cent from the previous year, up to 12 million visitors. Marrakesh was the most popular destination in the country with 2.4 million visitors.
- Detailed reviews of selected cafes, restaurants, bars, museums, shops and open-air spaces.
- Sleek, contemporary design with beautiful images, and a luxe leather-like cover make this book a beautiful keepsake.
- Other titles in the series: *Sundays in Paris*, *Lost in Florence*, *Art and Fiesta in Mexico City*, *Wanderlust in Berlin* and *Hygge Travels in Copenhagen* (also published July 2020), *Cobblestone Ambling in Dublin* and *Summer on the Amalfi Coast* (both published May 2021).



## Jemaa El-Fnaa

*For centuries, this fascinating square has been the pulsating centre of the city.*

A UNESCO heritage site for its cultural significance, and both a major tourist attraction and a part of everyday life for Moroccans living in the medina, Jemaa el-Fnaa has served as a meeting point and market place for thousands of years. By day the square is occupied by a handful of snake charmers and fresh orange juice carts. But like clockwork just before sunset each day, the food stands, henna artists, fortune tellers, street performers, musicians, acrobats, comedians and snake charmers emerge to start their day's work and by nightfall the square has erupted into a chaotic carnival. Historically the main stage for hakawatis (master storytellers), who would draw crowds of hundreds here nightly; unfortunately, nowadays the storytellers are few and far between.

Jemaa el-Fnaa is the city's best form of entertainment, but it is also notorious for pickpockets and swindlers. Be on guard against them and the henna artists too, who are known to grab and decorate the hands of unsuspecting tourists forcing them into payment. If you watch a performer or take photos giving small change is expected. If approached for more money, don't be intimidated into over paying.

Each night the high cafe terraces lining the square pack out with tourists and locals sipping mint tea and enjoying the nightly spectacle from above. Café de France in the southern corner of the square is an institution and offers bird's-eye views from its upper terraces. Arrive early to nab the best seats.



Jemaa el-Fnaa



N/A

MAD

N/A

W

[jemaa-el-fnaa.com](http://jemaa-el-fnaa.com)





# Bahia Palace

*An extraordinary example of Moroccan architecture and artisanship.*

One of Marrakesh’s most impressive examples of Moroccan craftsmanship, Bahia Palace is a vast complex with tranquil courtyards and stunning details in every room. On the outskirts of the Mellah, an area in the south-east of the medina once home to Marrakesh's Jewish population, Bahia Palace was built in two stages over several decades towards the end of the 19th century. It was first commissioned by the Si Moussa, a former slave who climbed the ranks to become the grand vizir to Sultan Hussan I. Si Moussa set out to create an opulent private residence known as Dar Si Moussa. After his death, his son Ba Ahmed succeeded his father as grand vizir and continued construction of the palace. After Sultan Hussan I's death, Ba Ahmed became the de facto ruler of Morocco after enthroning his young nephew as sultan. With his newfound power, Ba Ahmed expanded the palace, hiring artisans from all over North African to create a luxurious residence that housed his four wives and several concubines.

By the time of his death in 1900, the palace was an intricate complex comprising over 150 rooms, each richly decorated from floor-to-ceiling with traditional zellige (mosaic tilework) and intricate zouak (painted wood) ceilings. Due to its staged construction, Bahia is a maze-like structure of living areas separated by fragrant courtyard gardens in geometric patterns. Today, the rooms of the palace are empty and only a portion is open to the public. The private section is used by the royal family on occasion.



Avenue Imam El Ghazali



Mon–Sun 9am–5pm

**MAD**

70 MAD entry

**W**

palais-bahia.com



## Jardin Majorelle

*This botanical garden's legacy is of great artists  
who shared a love for Marrakesh.*

Jardin Majorelle is one of the world's most unique and vibrant gardens. It began its life in the early 1920s when French Orientalist painter, Jacques Majorelle, bought a block of land on the outskirts of the medina. He set about building his home and the exotic two and half acre garden we know today, a project that took him over 40 years to create. In 1931, Majorelle commissioned Paul Sinior to design a Cubist villa to house his workshop and studio. The ground floor of the villa is now home to the Berber Museum (see p.XXX).

A passionate botanist, Majorelle filled the land around the villa with exotic plants from all around the world. He planted a dense collection of cacti, palm trees, bamboo, agaves, rare trees, vines and ferns along intertwining walkways, approaching the garden's composition like a painting. Around 1937 he started painting the garden's surrounds in bold colours, covering the villa in cobalt blue, now known as Majorelle blue. Due to high maintenance costs, Majorelle opened the garden to the public in 1947 for a small entrance fee. After his death in 1962, the garden remained opened but began to fall into despair until 1980, when it was bought and restored by Yves Saint Laurent and his partner, Pierre Bergé.



Rue Yves Saint Laurent



Mon–Sun 8am–5.30pm

**MAD**

30 MAD entry

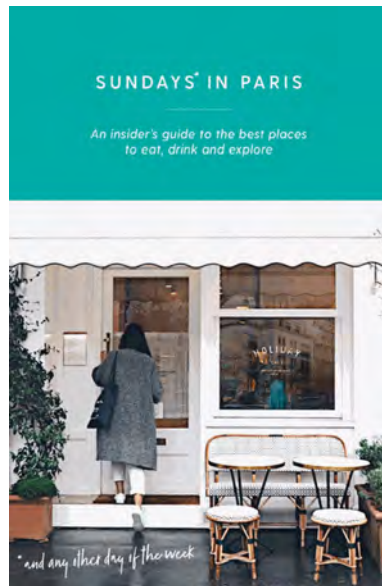
**W**

[jardinmajorelle.com](http://jardinmajorelle.com)





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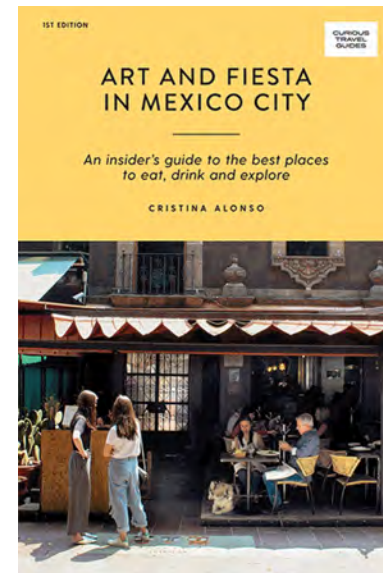
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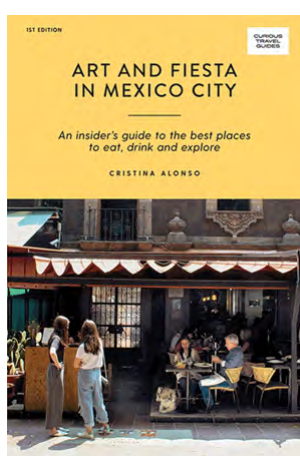
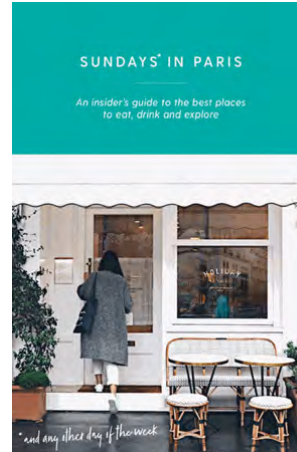
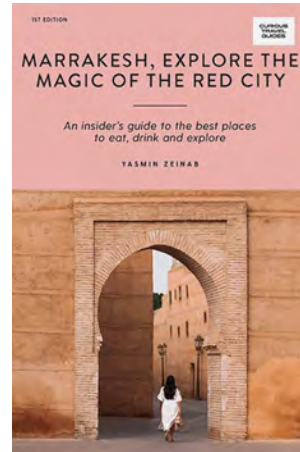
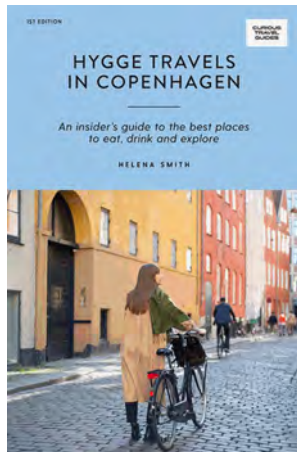
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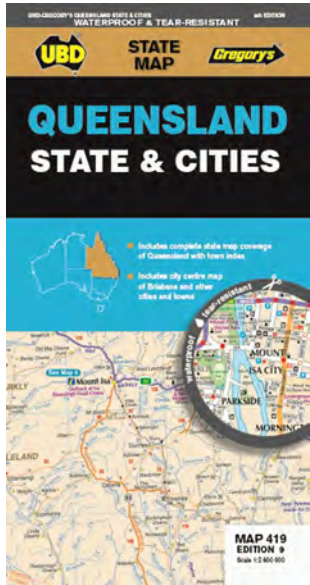
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## Queensland State & Cities Map 419 9th ed (waterproof)

UBD Gregory's

The latest edition of the Queensland State and Cities map has been fully revised and updated and includes state mapping and an index to towns and localities on one side and detailed street level mapping for Brisbane City, Cairns, Gladstone, Longreach, Mackay, Maroochydore, Mount Isa, Surfers Paradise, Toowoomba and Townsville. There is also very useful information on touring around Queensland.

With the state and towns mapping that is featured this handy fold out map is an essential tool when touring the state of Queensland.

Publication	08 July 2020
Binding	Waterproof Map
Price	AU\$12.99   NZ\$15.99
ISBN	9780731932405
Publisher	UBD Gregory's
Imprint	Maps
Series	State Map
Category	Travel
Format	690 x 920 mm
Extent	1pp
Illustrations	NA
Age Range	NA
Terms	FS



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Extent 148pp



9783829757911  
Extent 144pp

Publication	08 July 2020
Binding	Paperback
Price	AU\$19.99   NZ\$23.99
Publisher	Marco Polo
Imprint	Marco Polo
Series	Marco Polo Pocket Guides
Category	Travel
Format	190 x 110 mm
Illustrations	Full colour
Terms	FS



9783829757942  
Extent 124pp



9783829757935  
Extent 140pp

### Key Information

- Fully updated throughout - revised new edition with many new Insider Tips researched by Marco Polo's local authors.
- Insider Tips - includes hidden gems and little-known secrets offering real insight into this fascinating country.
- Best of - the best things to do for free, the best 'only in' experiences, the best things to do if it rains and the best places to relax.
- Sightseeing - all of the top sights are organised by area to aid trip planning.
- Discovery Tours - specially tailored tours will take travellers to the heart of each region.
- FREE Touring App - travellers can download any of the Discovery Tours to their smartphone, complete with the detailed route description and map exactly as featured in the guide.
- Useful phrases - the essential words and phrases are included for each region.
- Road atlas and pull-out map - a detailed road atlas and a separate, fully-indexed, pull-out map.





## MARCO POLO SPIRAL GUIDES

New for 2020 – fresh new cover design, new format and optimised page design. Colourful, inspirational, itinerary-based guides in a unique spiral bound format ideal for the last-minute traveller.



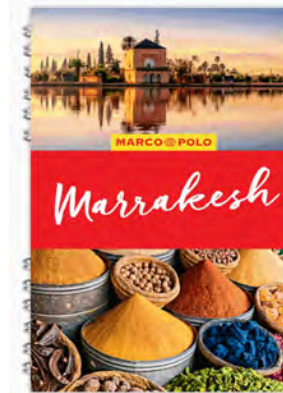
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Extent 240pp



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Extent 228pp



9783829755719  
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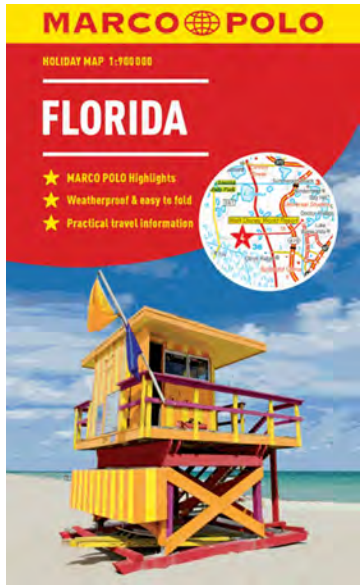
9783829755696  
Extent 208pp

Publication	08 July 2020
Binding	Spiral
Price	AU\$24.99   NZ\$28.99
Publisher	Marco Polo
Imprint	Marco Polo
Series	Marco Polo Spiral Guides
Category	Travel
Format	180 x 130 mm
Illustrations	Full colour
Age Range	NA
Terms	FS

### Key Information

- New, smaller and even more portable format – easily fits in a coat pocket or rucksack for instant, on-the-spot orientation.
- Fresh new user-friendly page design – makes the content even more readily accessible for use on the ground.
- Fully revised and updated throughout.
- Inspiration – inspirational ideas from dawn til dusk. Each chapter includes 'My Special Day', a tour exploring an area or a different aspect of the destination.
- Information – Straight to the point! A unique questioning structure highlights the key points for all Top 10 sights in a fun and highly accessible way.
- Relaxation – every sight has a suggestion for time out so visitors can pause and savour the moment.
- Unique spiral bound format – lays flat or folds back on itself so it's ready at the page the traveller needs.
- Street atlas and pull out map – a bound in street atlas and removable pull out map in a high-quality wallet at the back of the guide.





## Florida Marco Polo Holiday Map

Marco Polo

- New for 2020 - new style cover design clearly communicates the main sales points.
- New matt laminate finish - it feels like paper but it's waterproof, durable and tear-resistant! A tactile, hard-wearing little pocket map which will withstand lots of folding and refolding.
- Marco Polo Highlights - key points of interest are featured with a brief description and are marked on the map to help travellers get more from their trip.
- Suggested Tours - two inspirational itineraries are included, offering travellers ideas for what to see and how to plan their day.
- Practical travel information - including distance indicator chart, useful addresses, index and climate chart.
- Perfect scale for touring - 1 : 900 000

Publication	08 July 2020
Binding	Paper Map
Price	AU\$16.99   NZ\$20.99
ISBN	9783829770330
Publisher	Marco Polo
Imprint	Marco Polo
Series	Marco Polo Maps
Category	Travel
Format	171 x 99 mm
Extent	1pp
Illustrations	Full colour
Age Range	NA
Terms	FS





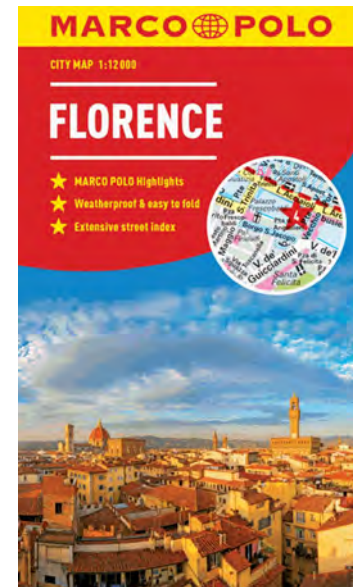
## MARCO POLO CITY MAPS



9783829759229



9783829759090



9783829759083

Publication	08 July 2020
Binding	Paper Map
Price	AU\$16.99   NZ\$20.99
Publisher	Marco Polo
Imprint	Marco Polo
Series	Marco Polo City Maps
Category	Travel
Format	171 x 99 mm
Extent	1pp
Illustrations	Full colour
Age Range	NA
Terms	FS

### Key Information

- New style cover design clearly communicates the main sales points.
- Fresh, new look, high quality cartography - striking colours will help travellers navigate even more easily.
- New matt laminate finish - it feels like paper but it's waterproof, durable and tear-resistant! A tactile, hard-wearing little pocket map which will withstand lots of folding and refolding.
- Marco Polo Highlights - key points of interest are featured with a brief description and are marked on the map to help travellers get more from their trip.
- Suggested Tours - two inspirational itineraries are included, offering travellers ideas for what to see and how to plan their day.
- Public transport map - an easy reference transport map is also included.
- Extensive street index - perfect to help travellers find their destination easily and quickly.
- New, more detailed scale - 1 : 12 000



Example shows small excerpt taken from Rome



## MARCO POLO MAPS

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Publication 08 July 2020

Binding Paper Map

Publisher Marco Polo

Imprint Marco Polo

Series Marco Polo Maps

Category Travel

Format 248 x 127 mm

Extent 1pp

Illustrations Full colour

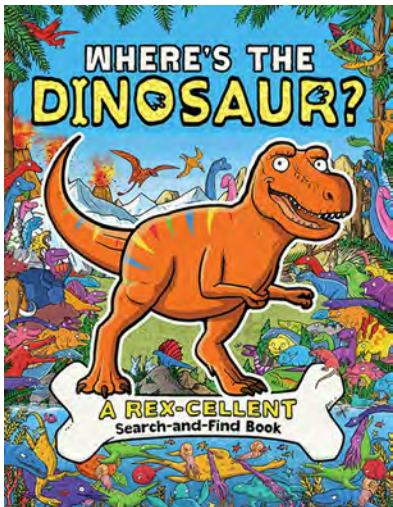
Age Range NA

Terms FS

### KEY INFORMATION

- NEW for 2020 - fully revised and updated touring maps.
- Perfect touring map - the scale for each map make them ideal for touring the country by car or campervan.
- Unique ZOOM system - all large urban areas marked on the main map are cross-referenced to separate transit maps zooming in on the city. Zoom even further with detailed city maps in the index booklet.
- Digitally generated, high quality cartography - also features distance indicators and scale converters to aid route planning.
- Marco Polo Highlights - key points of interest are marked on the map and listed in the index booklet with a brief description to help travellers decide where to stop en route. Ideal for touring holidays.
- Fold-out overview map - ideal for orientation, the handy fold-out map gives travellers an overview of Iceland so they can easily see their route. Highlights are also cross-referred to the overview map.
- Comprehensive index - perfect to help travellers find their destination easily and quickly.





Publication	01 July 2020
Binding	Paperback
Price	AU\$14.99   NZ\$16.99
ISBN	9781780556994
Publisher	Michael O'Mara Books
Imprint	Buster Books
Series	NA
Category	Child Picture Book
Format	280 x 216 mm
Extent	48pp
Illustrations	Full colour illustrations
Age Range	7 and up
Terms	SOR

## Where's The Dinosaur

Dougal Dixon and James Cottell

**Where's the Dinosaur?** Is full of the most amazing facts about the colossal prehistoric animals that used to roam the Earth, with dinosaurs and other creatures to search and find on every page.

### Author Details

**Dougal Dixon** is an award-winning author specialising in the earth sciences and evolution with many children's books and encyclopedias to his name and an internationally recognised authority on dinosaurs. Dougal was one of the scientists featured on the Discover Channel/BBC programme *Natural History of an Alien* and consulted for the series *The Future is Wild* for the BBC, the Discover Channel and Animal Planet.

**James Cottell** graduated from Falmouth University with a BA in Illustration in 2007. He creates his humorous, detailed cartoon illustrations using dip pen, ink, watercolour pencils, elements of digital colour and a cheeky sense of humour. He loves illustrating animals, especially dinosaurs!

### Key Information

- An interactive and engaging introduction to the world of dinosaurs, perfect for every dinosaur lover aged 5+.
- Take children on a epic journey through major time periods in chronological order from the Permian (before dinosaurs) through to the Pleistocene (the Ice Age).
- Exposes children to plenty of pre-historic creatures such as marine reptiles, dinosaurs and woolly mammoths.
- Written by Dinosaur expert Dougal Dixon, the author of *When The Whales Walked: And Other Incredible Evolutionary Journeys*, *The Complete Illustrated Encyclopedia of Dinosaurs and Prehistoric Creatures* and *Tyrannosaurus Rex: A Pop-up Guide to Anatomy*.



# AMAZING ANIMALS

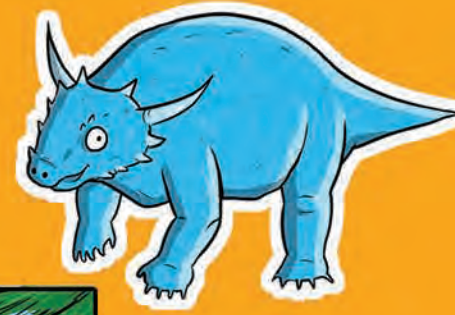
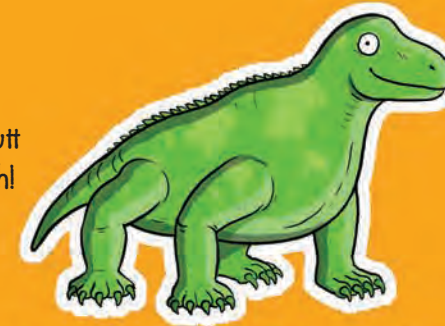
300-250 MILLION YEARS AGO

Many amazing animals lived during the Permian Period, which ended with the largest extinction in the history of our planet. Extinction is when all the members of an animal family have died out. The animals in this scene had become extinct before dinosaurs appeared on Earth. How many can you find?

## MOSCHOPS

use its thick skull to charge and headbutt other animals. Ouch!

**FIND 4**



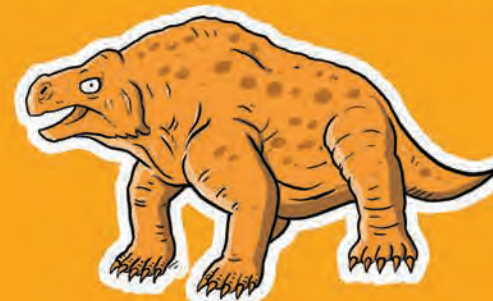
**ELGINIA** has spikes on its head, with the longest pair growing out of the back of the skull. **FIND 6**



**SCUTOSAURUS** is 3 metres long. Its large body is supported by a huge gut, which is useful when digesting tough plants. **FIND 2**



**ANTEOSAURUS** lives partly on land and partly in water. It hunts like a crocodile and pulls its prey into the water to eat. **SPOT 3**



**PARIASAURUS** is a direct ancestor of the modern-day turtle. It has bony plates on its back which are similar to a turtle's shell. **SPOT 3**



## EDAPHOSAURUS

has sails on its back. The sails absorb heat during the day and slowly release it during the night. **SPOT 4**



## DIMETRODON

has two sets of teeth. The first set captures and holds its prey, and the second set tears skin away from bone. **SPOT 2**

## PROTOROSAURUS

is a lizard-like reptile. It rears up on its long back legs to try and catch insects to eat. **FIND 1**





# FIRST DINOSAURS

## 240-200 MILLION YEARS AGO

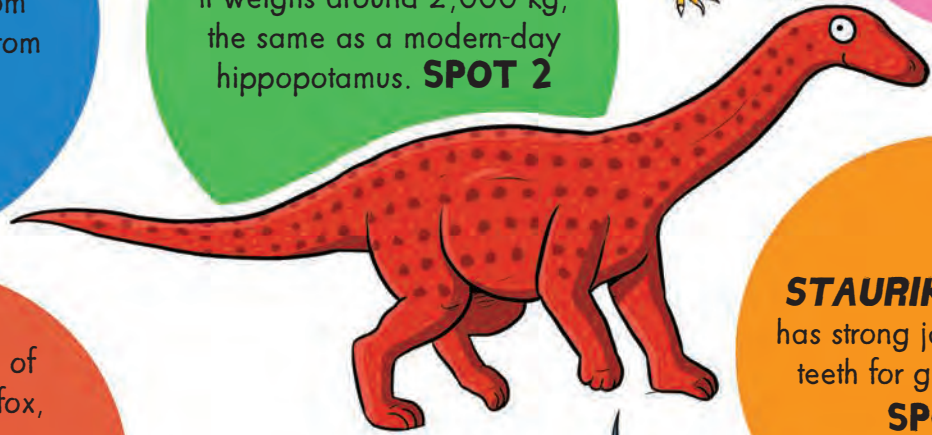
The late Triassic Period was a time of change. Any life that survived the Permian Period spread across the planet and new, exciting animals arrived on the scene.

Are you ready to meet the first dinosaurs?




**SHAROVIPTERYX** is not able to take off from the ground but glides from branch to branch.

**FIND 5**



**ANTETONITRUS** is a huge, plant-eating dinosaur. It weighs around 2,000 kg, the same as a modern-day hippopotamus. **SPOT 2**




**SALTOPUS** is very small, around the size of a modern-day cat.

**FIND 3**




About the size of a modern-day fox, **EORAPTOR** runs very quickly on two hind legs. **SPOT 2**



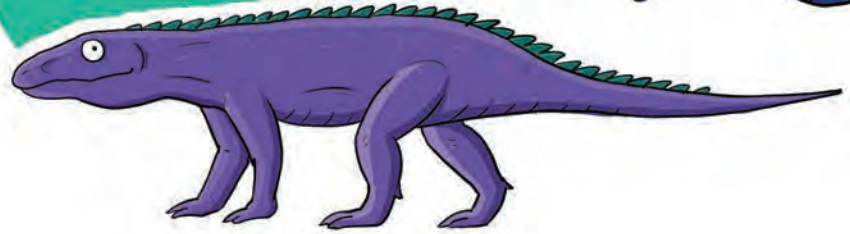
**STAURIKOSAURUS** has strong jaws with sharp teeth for grinding meat.

**SPOT 2**




**ICAROSAURUS** has extended ribs covered in skin, which allows it to glide between trees, a bit like a modern-day flying squirrel.

**FIND 6**



**TICINOSUCHUS** is a land-living crocodile. Its whole body, even the belly, is covered in a thick, bony plate called a scute. **FIND 3**



**THRINAXODON** is a furry reptile who lives in burrows. Incredibly, it survived the Permian-Triassic extinction. **SPOT 4**





# BEACH BEASTS

240-200 MILLION YEARS AGO

The Earth was very hot during the late Triassic Period and much of the land was covered with large deserts. In this dry landscape, water was a great attraction to life. Can you find these animals by the shallow lake?

**PETEINOSAURUS** lives by the beach side, scavenging dead animals and hunting insects such as dragonflies. **SPOT 4**



**RUTIODON** looks like a modern-day crocodile, apart from the position of its nostrils which are on the top of its head, between the eyes, rather than at the top of the nose. **SPOT 4**



**PLACOCHELYS** is one of the earliest known turtles, with a flat, knobby shell. **FIND 3**



**ARIZONASAURUS** has a very distinctive sail. It uses it to signal to other dinosaurs over wide areas. **FIND 2**



**TANYSTROPHEUS** is a long-necked reptile. It spends most of its time around the edge of the water, using its long neck to catch fish. **FIND 2**



**DESMATOSUCHUS** is a heavily armoured dinosaur. It has spikes on its shoulders to protect its neck from predators. **FIND 5**



**PLACERIAS** eats low-growing plants and uses its tusks and beak to search for roots. **SPOT 3**



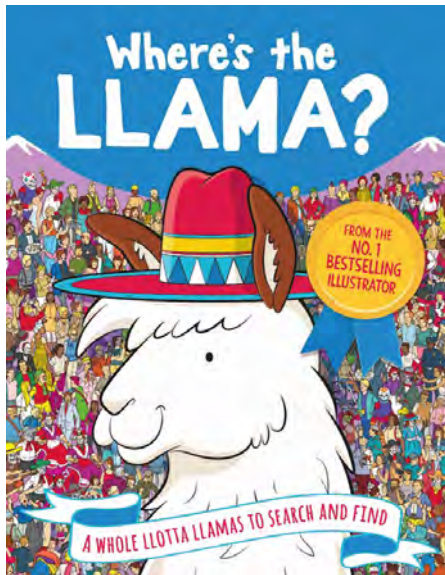
The long tail of a **TERRESTRISUCHUS** was twice the length of its head and body combined. **SPOT 6**







## MORE IN THIS SERIES!



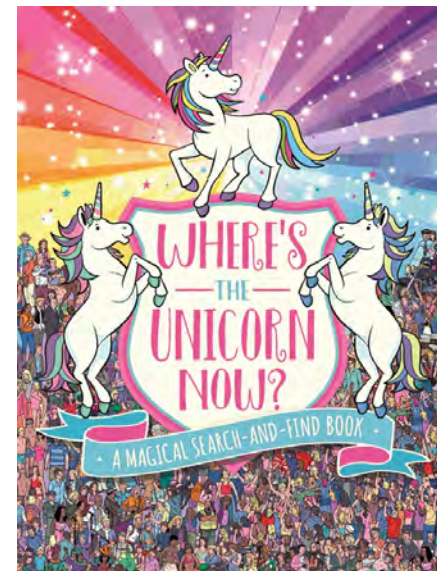
AU\$14.99 | NZ\$17.99

9781789290301



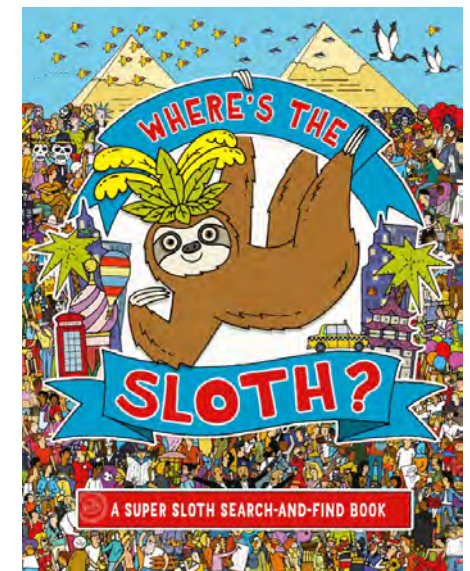
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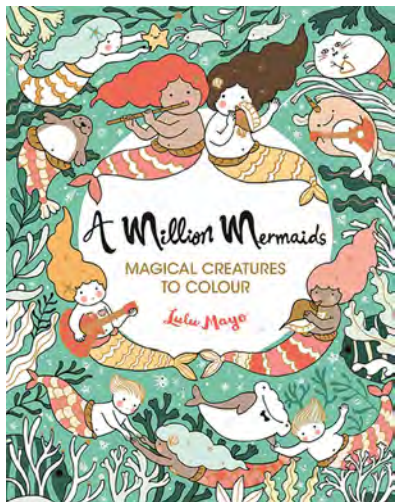
AU\$14.99 | NZ\$17.99

9781782439950



AU\$14.99 | NZ\$17.99

9781789290677



Publication	23 July 2020
Binding	Paperback
Price	AU\$14.99   NZ\$17.99
ISBN	9781789291940
Publisher	Michael O'Mara Books
Imprint	Michael O'Mara
Series	NA
Category	Child Picture Book
Format	230 x 180 mm
Extent	64pp
Illustrations	b&w illustrations throughout
Age Range	NA
Terms	SOR

## A Million Mermaids

Magical Creatures to Colour

Lulu Mayo

**A Million Mermaids** is a colouring book designed for mermaid lovers of all ages. Its humour and adorable charm will appeal to both children and adults as they enter a magical world where mermaids collect shells and swim with dolphins and narwhals. Inside are over 30 spreads of these beautiful mythical creatures, decorated with gorgeous patterns and motifs. A new title in Lulu Mayo's bestselling *A Million* series, with a stunning foiled cover.

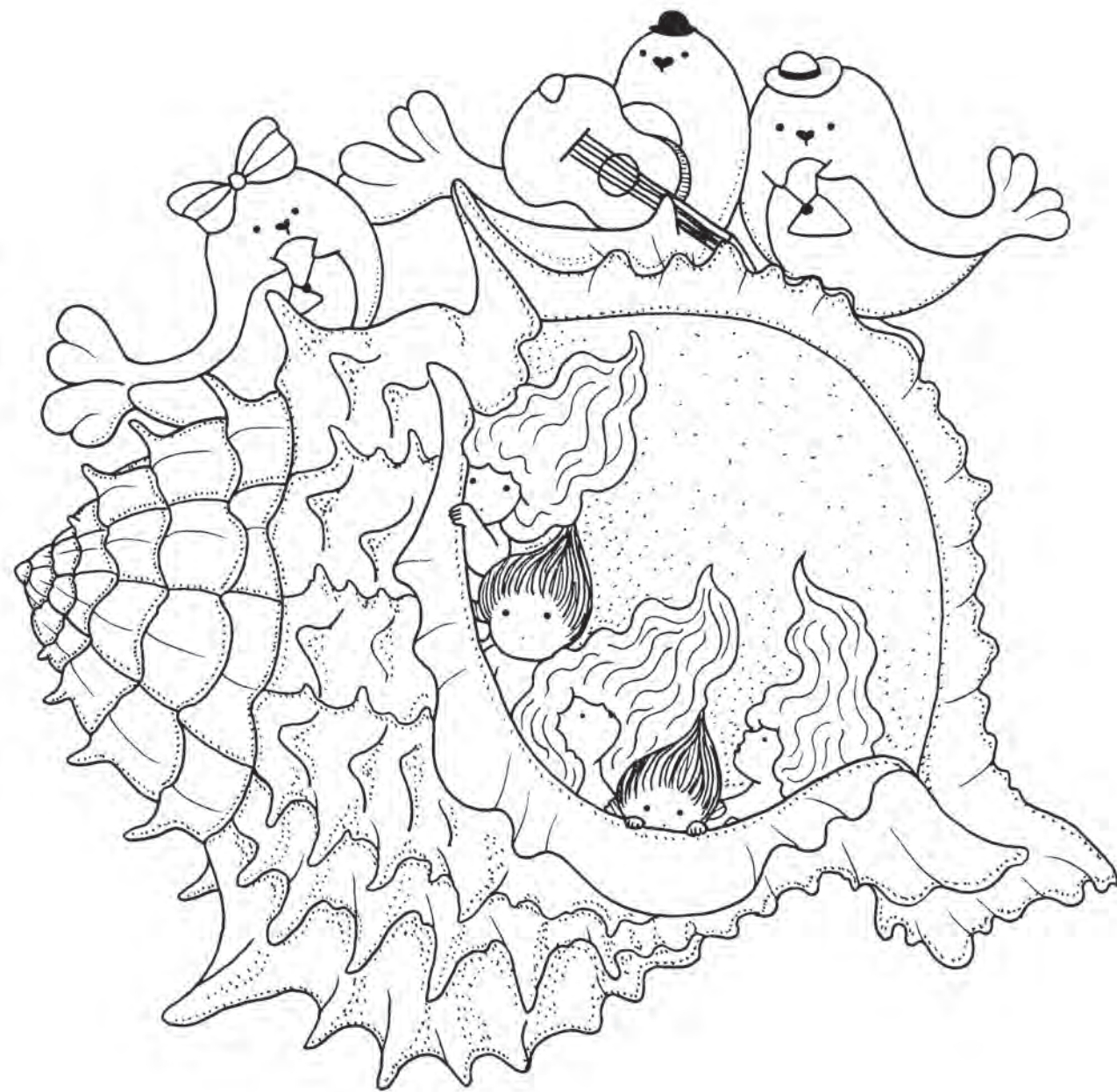
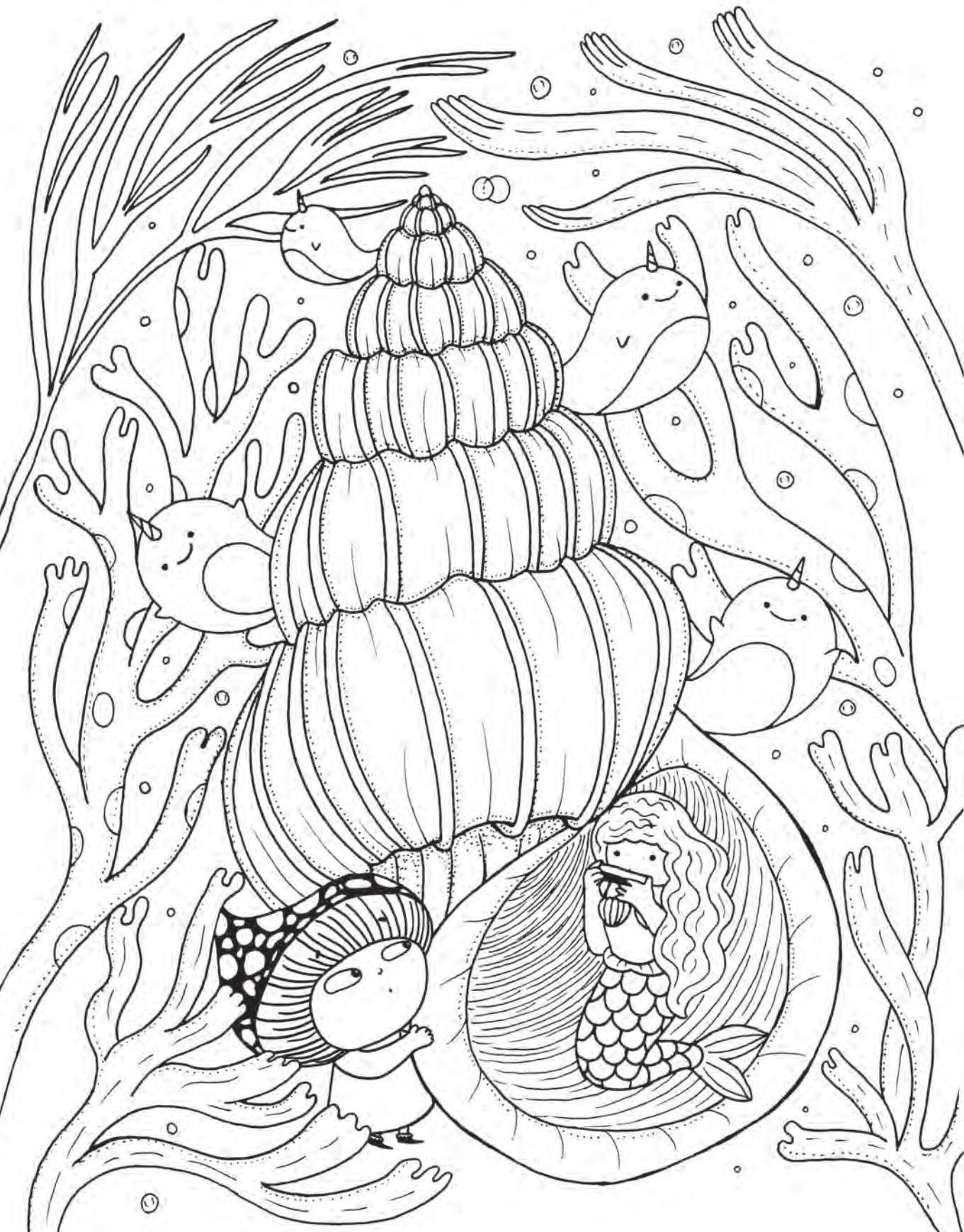
### Author Details

**Lulu Mayo** is an award-winning illustrator with an eye for the quirky and idiosyncratic. Her work is energetic and often contains humorous and fantastical elements. She studied for a Master's degree in illustration at the University of the Arts London and has designed greeting cards, posters, editorials, window displays and much more. Lulu is the illustrator behind the best-selling *A Million* colouring book series, featuring *A Million Cats*, *A Million Dogs*, *A Million Owls*, *A Million Bears*, *A Million Sloths* and *A Million Unicorns*. She is also the creator of *Cattitude: Drawing Cats for Creative People* and *How to Draw a Unicorn and Other Cute Creatures*. [www.lulumayo.com](http://www.lulumayo.com) @lulu\_mayo

### Key Information

- From the illustrator of the *A Million* series which has sold over 380,000 copies worldwide, published in 16 languages overall
- Lulu Mayo is also the illustrator of the recent *How to Draw a Unicorn and Other Cute Creatures*, which has sold over 40,000 copies worldwide.





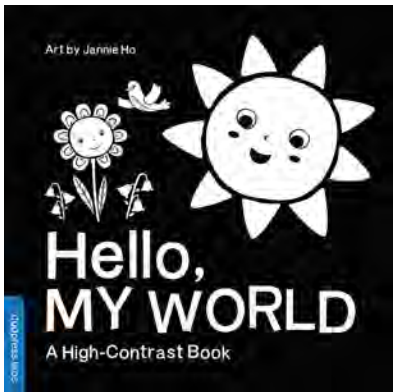












Publication	01 July 2020
Binding	Board Book
Price	AU\$10.99
ISBN	9781950500253
Publisher	Workman Publishing
Imprint	Workman Consignment
Series	NA
Category	Child Picture Book
Format	152 x 152 mm
Extent	20pp
Illustrations	b&w illustrations throughout
Age Range	NA
Terms	SOR

## Hello, My World

duopress labs

A charming high-contrast introduction to simple objects that a baby will see in his everyday world. Black-and-white patterns and illustrations pair with friendly greetings to the sun, moon, stars, and more.

Hello, sun. Good to see you, puppy. What's going on, butterfly? **Hello, My World...**

Making connections between images on a page and the real world is an important building block for your baby's communication skills—and this charming introduction to simple objects found around a baby's world, paired with friendly text and bold, basic patterns, provides an important high-contrast experience for young developing eyes.

Using simple greetings like “*Bonjour, flowers*,” “What’s up, clouds?”, and “*Hola, baby*” alongside lovely black-and-white art by Jannie Ho (illustrator of *TummyTime: Animal Parade*), **Hello, My World** is the perfect board book for babies just beginning to look around and learn about their world.

### Author Details

**duopress labs** is the creative team, led by Mauricio Velázquez de León, responsible for writing and developing dozens of books and games. Recent titles include *The Belly Sticker Book*, *100 Pablo Picassos*, *My Fridge*, *Hello, Ocean Friends*, *My New York Puzzle*, *My San Francisco Puzzle*, *Match it! San Francisco*, and *My First Lift-the-Flap Animal Book*. Mauricio has written for Lonely Planet, Chouette, PowerKids Press, and the magazines *Gourmet* and *Saveur*. He resides wherever he can find a good Wi-Fi connection and strong coffee, mostly in the eastern United States.

### Key Information

- Colour vision is not fully developed in newborns, meaning many babies have trouble distinguishing colours. Babies’ eyes are attracted to borders, high-contrast patterns, and black-and-white shapes, so this book is the perfect way to introduce little ones to the world.
- Because black-and-white art allows babies to see the pages better, they love to look at high-contrast books – this book is a surefire way to grab the attention of little ones.
- A fun introduction to shapes and common objects.
- Part of duopress’ bestselling high-contrast series with nearly 90,000 copies in print, with sales growing year after year.

### ALSO AVAILABLE



AU\$10.99

9781938093418



AU\$10.99

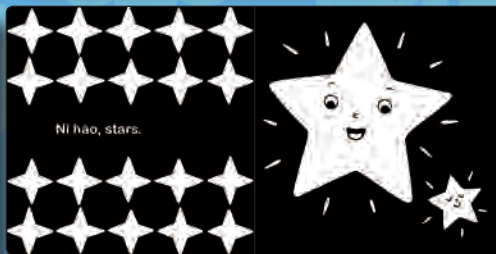
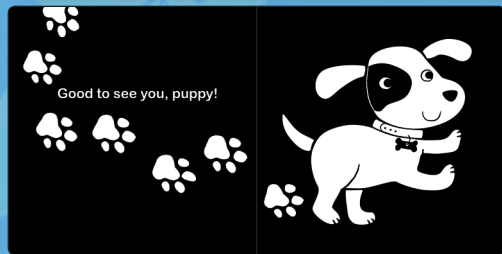
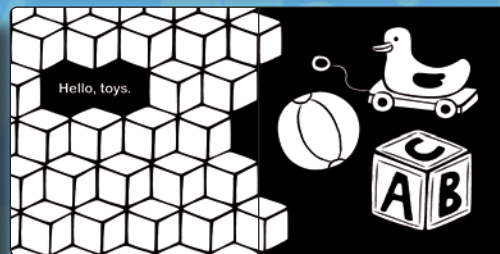
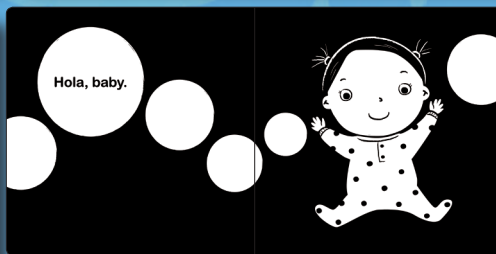
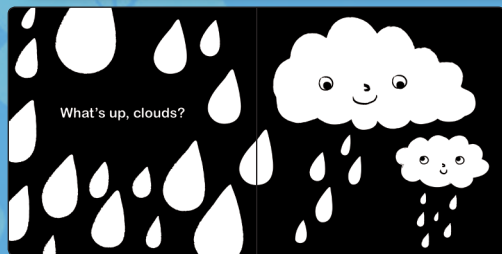
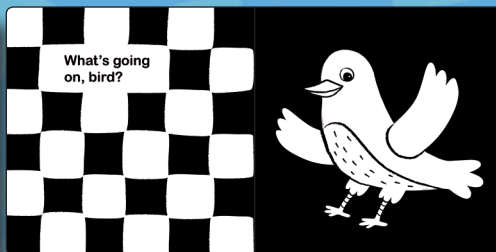
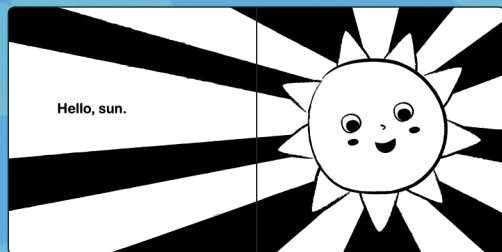
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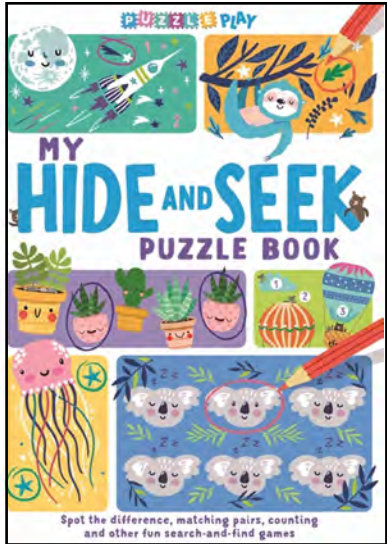


AU\$10.99

9781938093845







## My Hide & Seek Puzzle Book

Max Jackson and Josephine Southon

Keep little ones entertained for hours on end with an exciting variety of search and find puzzles.

This lively puzzle book, full of cute animals and objects, is ideal for young children aged 5+. There's so much to find and count, as each puzzle tests young minds, and encourages picture and pattern recognition. Immersive and full of fun, activities include spot the difference, spot the odd one out, matching pairs, counting puzzles and many more. Expect to run alongside dashing dinosaurs, party with penguins, encounter cheeky monsters and even pair up a bunch of riotous robots. This is the perfect boredom-busting companion to use at home, on holiday and on long journeys.

### Author Details

**Max Jackson** studied Graphic Design at the University of Sussex, and for ten years has worked as a designer, producing a variety of highly successful children's books. He loves to draw and the weird and wonderful world of his illustrations extends to his jungle-like desk, inhabited by a menagerie of quirky doodle characters and fledgling plants. Max lives in a cottage with his dog, will only ever be seen in suede shoes and silk scarves, and in summer his studio is filled with the scent of sweetpeas from his garden.

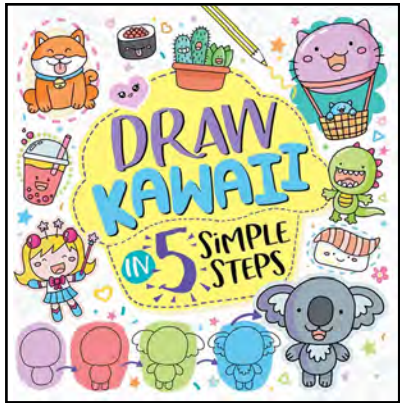
**Josephine Southon** is a children's book editor based in London.

### Key Information

- Features over 70 puzzles to complete, with answers at the back of the book.
- The puzzles aim to test and improve a child's problem-solving skills using picture, pattern and shape recognition games.
- The puzzles target key skills, including memory and concentration.
- Features a range of cute and lovable characters on every page.

Publication	08 July 2020
Binding	Paperback
Price	AU\$14.99   NZ\$16.99
ISBN	9781780556918
Publisher	Michael O'Mara Books
Imprint	Buster Books
Series	NA
Category	Child Non Fiction
Format	240 x 170 mm
Extent	96pp
Illustrations	Full colour illustrations
Age Range	5 and up
Terms	SOR





## Draw Kawaii in Five Simple Steps

Jess Bradley

From pandas and dinosaurs to sushi and bubble tea, discover how to create loads of kawaii drawings in just five simple steps.

Each spread features a drawing project with a step-by-step guide on the left-hand page and a blank page on the right for you to create your own wonderful version. With 38 projects to master, this book is guaranteed to get the creative juices flowing and teach children how to draw cute animals and characters. Each project has been brought to life by illustrator Jess Bradley in a fun, kawaii-inspired style.

### Author Details

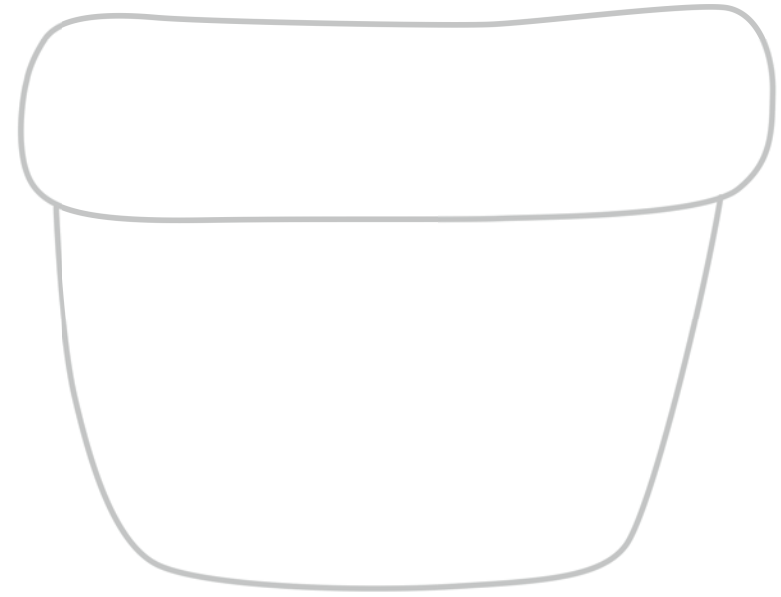
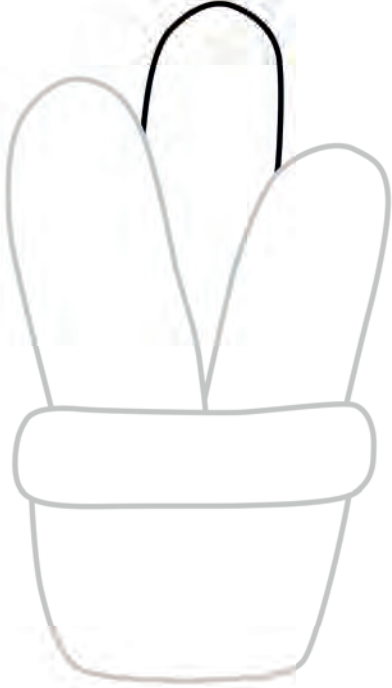
**Jess Bradley** is an illustrator and character designer based in Bristol. Jess prefers to hand-draw before digitally colouring her work, and her style is typically cute, colourful and quirky. She has created puzzle, activity and comic books for various publishers, including contributing to Usborne's bestselling *Write and Draw Your Own Comics*. Her work for Buster Books includes the *Bright Sparks* series, *I Heart Cute Colouring* and the upcoming, laugh-out-loud *A Day in the Life of Poo, a Gnu and You*.

### Key Information

- Each spread features a drawing project with a step-by-step guide on the left-hand page and a blank page on the right for you to create your own wonderful version.
- Features 38 projects to master, from pandas and dinosaurs to sushi and bubble tea.
- Each project has been brought to life by illustrator Jess Bradley in a fun, kawaii-inspired style

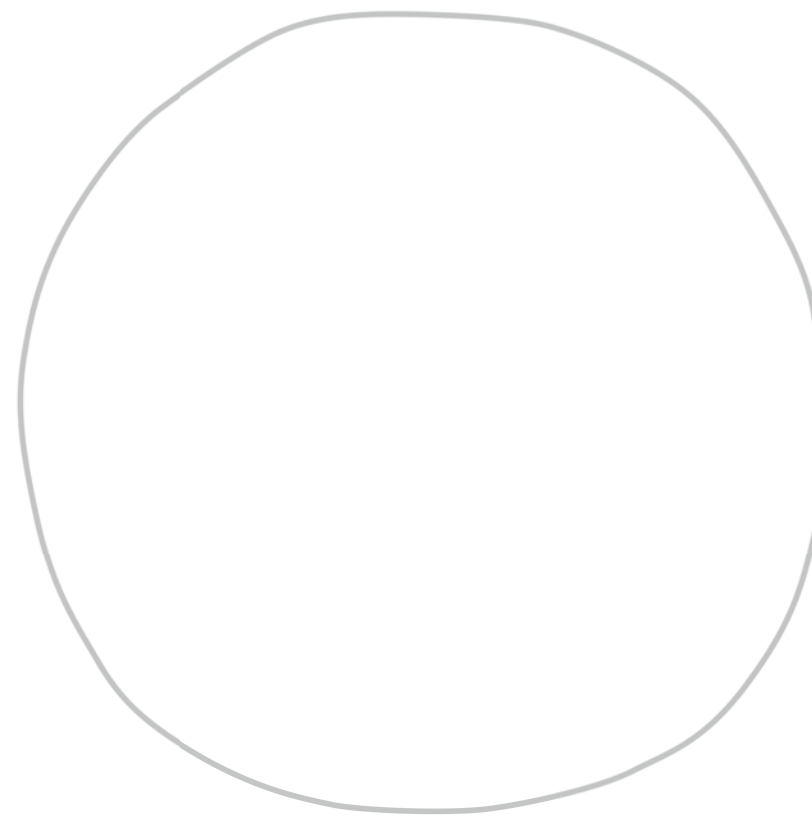
Publication	08 July 2020
Binding	Paperback
Price	AU\$16.99   NZ\$18.99
ISBN	9781780556758
Publisher	Michael O'Mara Books
Imprint	Buster Books
Series	NA
Category	Child Novelty
Format	225 x 225 mm
Extent	80pp
Illustrations	Full colour illustrations
Age Range	9 and up
Terms	SOR

# CACTUS





# LITTLE DINOSAUR





## How Many Spots Has a Cheetah Got?

Number Facts From Around the World

Steve Martin and Amber Davenport

Packed with awesome facts, stats and figures about every topic imaginable - from sharks and stars to knights and pirates - there's tons to explore and discover.

**How Many Spots Has a Cheetah Got?** is full of mind-blowing number facts. Did you know that the average cheetah has 600 spots? Or that 17 muscles are used every time you smile? Packed with stats and figures about every topic imaginable - from sharks and stars to knights and pirates - there's tons to explore and discover. Featuring a humorously-written text and beautiful, friendly illustrations by Amber Davenport, this is the perfect book for curious children aged 6 and up.

### Author Details

**Steve Martin** was born in Northumberland in the far north of England. After graduating in English, he spent many years teaching English to adults - including 15 years teaching literacy in prisons. Steve now lives in the English Midlands, with his wife and two sons and makes his living from a wide range of writing including children's non-fiction, business communication and developing e-learning materials.

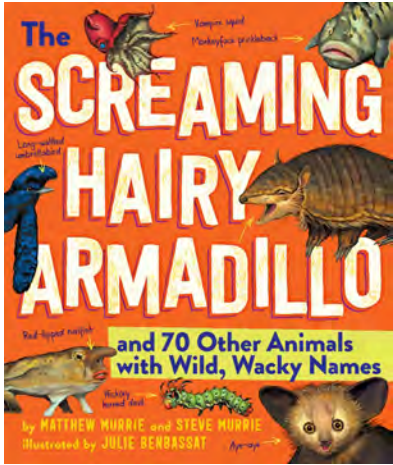
**Amber Davenport** is a freelance illustrator from the North West of England. She owns the Etsy shop Ambers Textiles and loves to illustrate the natural world and scenes inspired by her travels. Her clients include Target, Urban Outfitters, OhhDeer and Birchbox, and she has also been featured in articles by Mollie Makes, Brownpaperbag and Artistic Moods.

### Key Information

- A quirky, full-colour illustrated book packed with over 350 fascinating figures and facts.
- Each themed page is full of number-led facts that are sure to amaze and enthrall readers from ages 6 and up.
- Discover how many spots a cheetah has, how many muscles are in your face, how many countries have gold mines and much, much more.
- From animals and countries, to history, food, bugs and buildings - there's something for everyone in this brilliant book.
- Beautifully illustrated by Amber Davenport (@amberstextiles), who has a large social media following (over 100K followers on Instagram) and a successful Etsy shop.

Publication	08 July 2020
Binding	Paperback
Price	AU\$19.99   NZ\$22.99
ISBN	9781780556932
Publisher	Michael O'Mara Books
Imprint	Buster Books
Series	NA
Category	Child Non Fiction
Format	280 x 216 mm
Extent	96pp
Illustrations	Full colour illustrations
Age Range	6 and up
Terms	SOR





Publication	08 July 2020
Binding	Paperback
Price	AU\$29.99
ISBN	9781523508112
Publisher	Workman Publishing
Imprint	Workman Consignment
Series	NA
Category	Child Non Fiction
Format	241 x 203 mm
Extent	176pp
Illustrations	Full colour illustrations and photography
Age Range	7 and up
Terms	SOR

# Screaming Hairy Armadillo and 76 Other Animals with Wild, Wacky Names

Matthew Murrie and Steve Murrie

An illustrated compendium of animals with funny, fascinating, or just-plain-weird names (like the sparklemuffin peacock spider or the fried egg jellyfish) teaches kids about unusual animals as well as scientific taxonomy. Genuinely fun reference!

Kids love science, kids love animals, and kids love everything - *everything* - weird. Introducing **The Screaming Hairy Armadillo and 76 Other Animals with Wild, Wacky Names**, a science-based illustrated celebration of creatures notable for their bizarre, baffling, and just-plain-funny names.

Meet the Waxy Monkey Tree Frog, who lives high in the forests of South America - the 'waxy' refers to its skin secretions and the 'monkey' comes from its long, simian fingers, perfect for climbing. The White-Bellied Go-Away Bird - guess what its cry sounds like? Plus the Fried Egg Jellyfish, the Sparklemuffin Peacock Spider, the Bone-Eating Snot Flower Worm, and many more. While the names of these species are undeniably curious, the heart of the book is their just-as-curious habits, appearance, abilities - and the stories of how they acquired their unusual monikers.

There are over 70 creatures in all, brought to life with full-colour illustrations and photographs and detailed, engagingly written text.

## Author Details

**Matthew Murrie** is a former public school teacher, curriculum writer, and private academy instructor. His father, **Steve Murrie**, is a retired science teacher. Together, they are the authors of Every Minute on Earth and Guide to the Planet.

**Julie Benbassat** is an illustrator, printmaker, and painter living between Providence and Philadelphia, pursuing a BFA in illustration at the Rhode Island.

## Key Information

- A fascinating compendium featuring over 70 curious animal species with exceedingly curious names.
- A celebration of science, language, and how they intersect.
- Full-colour illustrations and photographs throughout.
- Backmatter includes a glossary and a special resource to inspire kids to come up with their own curious animal names.

# FRIED EGG JELLY FISH

Don't eat! It only LOOKS like a tasty fried egg!



If you ever see one of these guys floating by, you might think someone just cracked an enormous egg into the ocean.

Commonly called the fried egg or egg yolk jellyfish, *Phacellophora camtschatica* roams the Atlantic and eastern Pacific oceans and the Mediterranean Sea. It has a large, translucent bell that can span anywhere from 8 inches to over a yard in diameter, and inside the bell is what looks like a huge egg yolk.

While often a cool orange or yellow color like a real egg yolk, the jelly's insides can also appear black, pink, or purple depending on the type of sea nettles the jelly had for breakfast. (A sea nettle is another kind of jellyfish. That's right—this jellyfish eats other jellyfish!)

The fried egg jellyfish has quite the method for catching its food, too: Its gelatinous center has dozens of super sticky and stingy tentacles that can extend out as far as 20 feet to immobilize and pull in prey.

However, for sea animals not on this jellyfish's menu, the fried egg turns out to be a pretty friendly pal. It's quite common for some species of crabs and amphipods to latch on to this jelly's belly and catch a ride around the sea. Fried egg express!

More like "cannibals!"

Fried egg jellyfish are considered medusivores because they feed on other jellyfish and their relatives.



**SCIENTIFIC NAME:** *Phacellophora camtschatica*

**HOW BIG:** Up to two feet wide in diameter, and 16 clusters of up to a few dozen tentacles, each up to 20 feet long!

**AMAZING FACT:** Because the sting of this jellyfish is so weak, many small crustaceans, including larval crabs, regularly ride on its bell and even steal food from its oral arms and tentacles.



# SCREAMING HAIRY ARMADILLO

Relies on a shrill cry  
to scare away predators!

If you ever find yourself hiking in the Monte Desert east of the Andes Mountains and you happen to see a small, hairy creature that starts screaming the second it sees you, you are probably staring at a *Chaetophractus vellerosus*, or screaming hairy armadillo.

The screaming hairy armadillo is covered in armor scales called “scutes” like other armadillos but is distinguished by the bristly hair covering its armor, making it the hairiest of all armadillos. It also has the honor of being the tiniest of the “hairy” armadillos (though it is still more sizable than the teensy pink fairy armadillo). From the tip of its nose to the tip of its tail, it only measures about 12–22 inches long and it weighs in around 2 pounds.

What they lack in size they make up for in screams. They rely on their shrill cry to scare away predators, including human hunters and hunting dogs.



Like other armadillos, they also use their burrowing and balling-up abilities to protect themselves.

When not hiding from or screaming at potential predators, the screaming hairy armadillo is digging around for food itself. While they are not above foraging through the bodies of dead animals to find an insect or other invertebrates to eat, they mostly scavenge by digging in the sand. In fact, scientists have discovered that some of these screamers have stomach contents of over 50% sand! Talk about a “sandwich!”

Because the screaming hairy armadillo’s kidneys are so efficient and it gets water from the plants and animals it eats, it rarely needs to drink water.

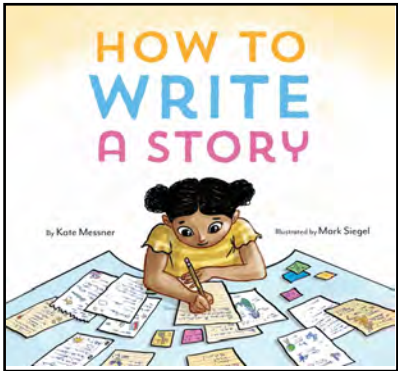
#### SCIENTIFIC NAME:

*Chaetophractus vellerosus*

DISCOVERED IN: 1865

DIET: Insects, vertebrates and plants. Ingests a lot of sand while feeding. Sand may occupy as much as 50% of the volume of its stomach at a time.





Publication	08 July 2020
Binding	Hardback
Price	AU\$32.99
ISBN	9781452156668
Publisher	Chronicle Books
Imprint	Chronicle Child
Series	NA
Category	Child Non Fiction
Format	245 x 254 mm
Extent	36pp
Illustrations	Full colour illustrations
Age Range	3 and up
Terms	SOR

# How to Write a Story

Kate Messner

The inspiring sequel to the 2015 Parent's Choice Winner, *How to Read a Story!*

Step 1: Choose an idea for your story. A good one.  
Step 2: Decide on a setting. Don't be afraid to mix things up.  
Step 3: Create a heroine - or a hero.  
Now: Begin.

Accomplished storytellers Kate Messner and Mark Siegel playfully chronicle the process of becoming a writer in this fun follow-up to *How to Read a Story*, guiding young storytellers through the joys and challenges of the writing process. From choosing an idea, to creating a problem for their character to resolve, to coming to The End, this empowering picture book breaks down the writing process in a dynamic and accessible way, encouraging kids to explore their own creativity - and share their stories with others!

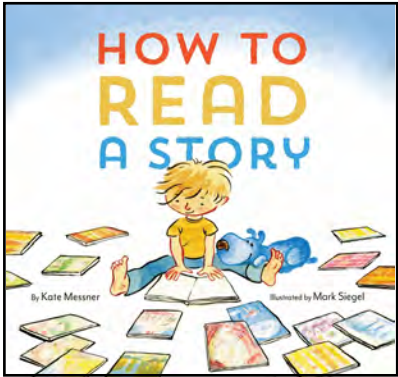
## Author Details

**Kate Messner** is an award-winning author whose many books for kids have been selected as Best Books by the *New York Times* Junior Library Guild Indie Bound and Bank Street College of Education. She lives on Lake Champlain with her family.

## Key Information

- Perfect for educators, librarians, and parents who are helping children develop early writing and reading skills.
- Great read-aloud book for preschool- and kindergarten-aged children interested in learning to read.

## ALSO AVAILABLE



AU\$37.99

9781452112336





**STEP 1**  
SEARCH FOR AN IDEA—  
a shiny one.





You can write about something you love.



Or something that scares you.





You might write about something you know really well.



Or research a topic you'd like to learn more about.



## STEP 4

DREAM UP A PROBLEM FOR  
YOUR MAIN CHARACTER.



It can be regular, everyday trouble . . .



or something a bit more adventurous . . .



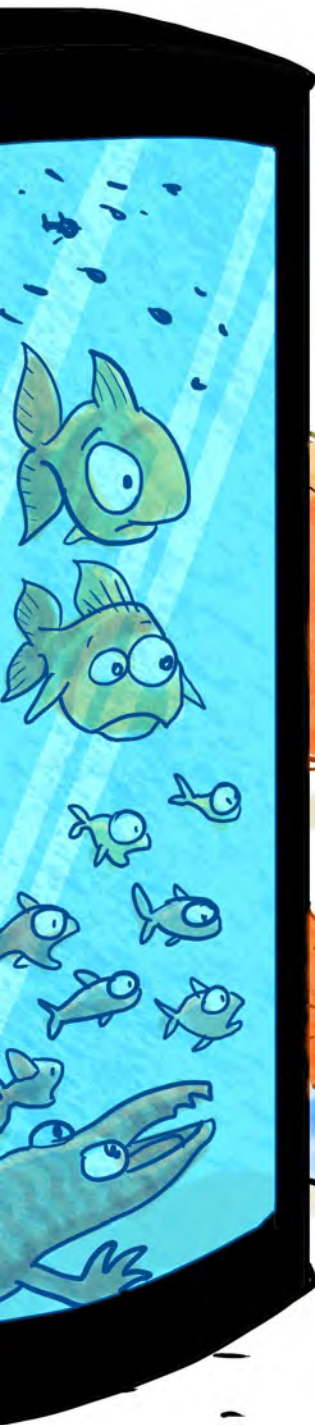


# STEP 5

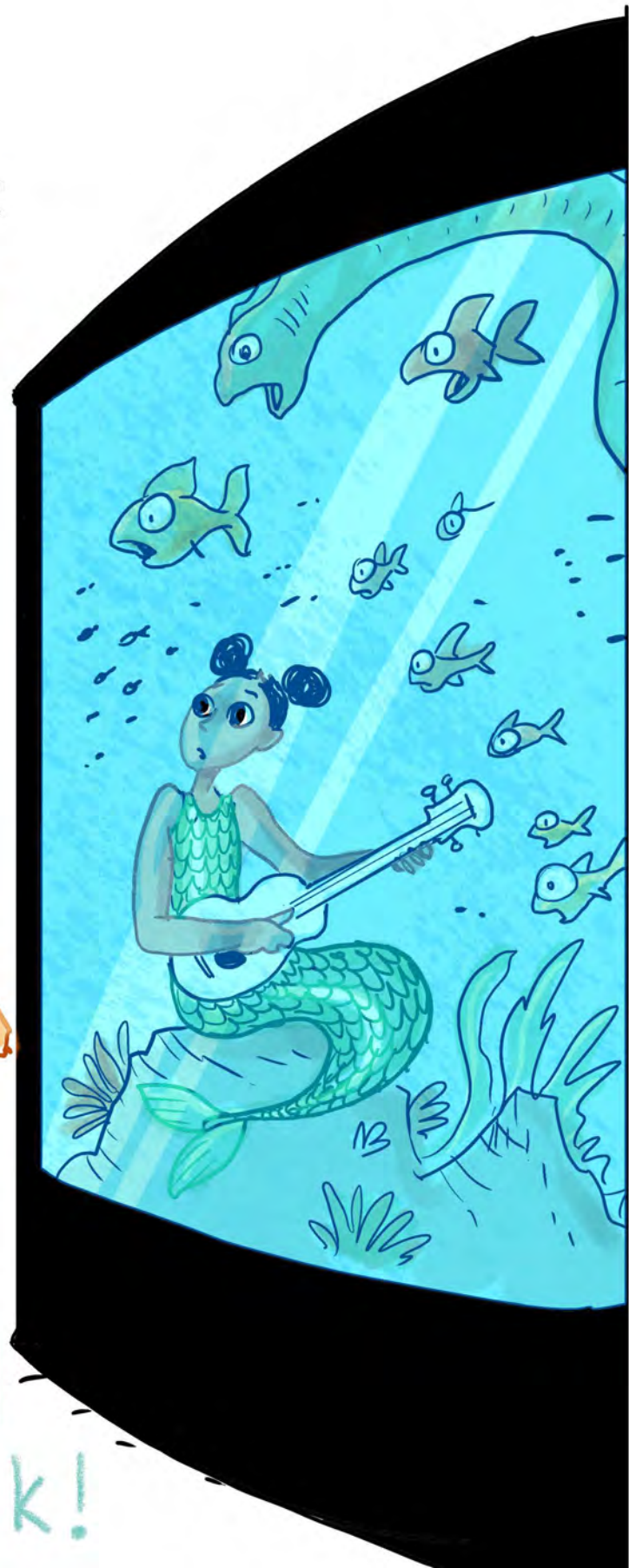
NOW IT'S TIME TO  
PLAN YOUR STORY.

Start with something exciting!

SEA MONSTER  
SCARES  
FISH!



Sea monster's tail  
cracks the tank!



Make the  
problem worse  
and worse . . .

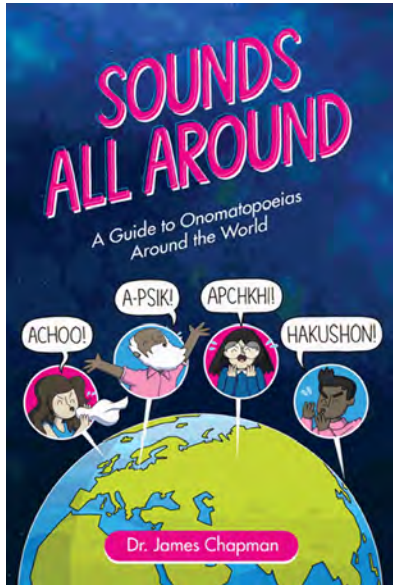


until finally, your character  
thinks of something to do.

Lasso the  
sea monster?







## Sounds All Around: A Guide to Onomatopoeias Around the World

A Guide to Onomatopoeias Around the World

James Chapman

Did you know that in German, a pig doesn't say oink, it says gruntz, and when you sneeze in Japanese it's hakushon, not achoo?

Words that imitate sounds are known as onomatopoeia, and they are a wonderfully strange and interesting part of language. After all, we all hear the same sounds, but we interpret and write them differently in different languages.

**Sounds All Around** is a fun and funny illustrated guide to how people say many of these sounds all around the globe.

Inside you'll learn what a cat sounds like in French, what a yawn sounds like in Norwegian, what a bell sounds like in Hindi, and much, much more!

### Author Details

**Dr. James Chapman** is an illustrator and writer who has always been interested in language. His webcomic series, *Soundimals*, that explored the sounds animals make in different languages around the world, inspired this book. He lives in Manchester, UK.

### Key Information

- This book illustrates a linguistic concept in a fun and easy-to-understand way. Chapman's friendly and funny comics bring an abstract idea to life.
- There's a hunger for graphic nonfiction for young readers. This is a fun and accessible nonfiction entry into the middle-grade space that we've succeed in with fiction series like *Big Nate* and *Phoebe and her Unicorn*.
- Chapman's art style is bright and appealing and each page of **Sounds All Around** could be its own standalone art piece. The content is also kid-friendly trivia that begs to be shared.

Publication	08 July 2020
Binding	Paperback
Price	AU\$32.99   NZ\$36.99
ISBN	9781524850760
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Child Junior Fiction
Format	152 x 229 mm
Extent	168pp
Illustrations	Full colour illustrations
Age Range	7 and up
Terms	FS



Animal sounds are the perfect place to start this onomatopoeic journey. Of course it's common to learn the noises of cats and dogs growing up (every language has their own version of these), but some languages have animal sounds that are a little more obscure.

In Japan, foxes are a big part of their culture and some religions, so naturally they've been given their own special sound!

Turtles get in on the action, too.



There's a sound for hamsters in Latvian, . . .



and even a word in Korean for the sound of rabbits hopping!



The world is full of different words for sounds, and all that

international variety gives us a load of alternatives you might never have seen before. Let's see how they compare to the ones you grew up with!



# Dogs

WOOF!

english

LINTON  
DOG PARK

OUAF

french

BAU

italian

WUWU

swahili

VOFF

icelandic

There's a world of woofs  
over at the dog park.  
Try them out loud  
for yourself!

GAV!

ruddian

HAM!

romanian

AT LEAST IN ROMANIAN  
DOGS ARE OPEN AND HONEST  
ABOUT WHAT THEY WANT!





# Cats

Most languages agree on the sound cats make,

MEOW

english



MYAU

russian

MIAO

italian  
chinese

MEO!

vietnamese

THE VIETNAMESE WORD FOR CAT IS "MEO" AS WELL, ...  
SO THEY'RE JUST RUNNING AROUND SHOUTING "CAAAT!!"



MIAOU

french  
greek

# Roosters

COCK A DOODLE DOOOO

english

KIKIRIKIIII

spanish  
czech

GAGGALA GÚ

icelandic

KUKAREKU

russian

HUH, NO OTHER LANGUAGES  
THINK ROOSTERS SAY "DOODLE"?

WELL...

THEY MIGHT BE ONTO  
SOMETHING.





# Pigeons

Pigeons often live in the city, and with all the hustle and bustle, their sounds fit right in.

COOOOo°

english



BURUKK!

hungarian



KURR

icelandic



JOOK GROO

thai



ROU ROU

french



PO-PO

japanese





Publication	08 July 2020
Binding	Paperback
Price	AU\$14.99   NZ\$17.99
ISBN	9781524858247
Publisher	AMP
Imprint	Andrews McMeel Books
Series	NA
Category	Child Junior Fiction
Format	140 x 203 mm
Extent	96pp
Illustrations	Full colour illustrations
Age Range	4 and up
Terms	FS

## Bark Park (Bark Park Book 1)

Brandi Dougherty

A popped ball, a mysterious cone, and a missing bone! Will Scout be able to follow the clues to discover what is going on at *Bark Park*? From Epic! Originals, *Bark Park* is an adventure-filled series about the strange things that happen at Scout's local dog park.

With a little perseverance and a lot of blueberries, Scout helps Maggie, Jerome, and Gus with their mysteries in this three-part early reader chapter book.

### Author Details

**Brandi Dougherty** was born and raised in Kalispell, Montana. After earning an English degree at Linfield College, she spent eight years working in children's publishing at Scholastic before moving to California, where she pursued writing and freelance editing full-time. Brandi now calls sunny Los Angeles her home, where she wrangles two adorable kids and one crazy dog with her husband, Joe.

### Key Information

- Book #1 in an original early chapter book series created by Epic! - the leading digital library for kids, currently used by over 10 million kids in homes and schools and offering unlimited access to 35,000 of the best children's books of all time.
- All Epic! Originals stories are vetted by educational experts to ensure they're filled with high-quality, age-appropriate material kids will love and parents and teachers will approve.
- This story features dogs and mysteries - two tried and true trends in kids' literature.
- Kids will have a blast searching for clues in the vibrant, detailed illustrations by Paige Pooler.





**I**t was a beautiful day at Bark Park. The sun shone brightly, but it wasn't too hot. A nice breeze blew through, making Scout's large, fawn-colored ears twitch. It was the perfect day to sit in the shade and munch on

blueberries, Scout's absolute favorite snack. *And maybe, just maybe, she thought, a mystery might pop up.*

## BARK PARK



Scout came to the dog park every day, and all the dogs knew her. She was the smallest dog in the park, but what Scout lacked in size, she made up for in smarts. Scout was something of a dog detective. And, as luck would have it, Bark Park always seemed to have a mystery that needed solving.

Scout stood on a bench, eating blueberries from a little tin bowl and surveying the dogs who had already gathered in a large, dusty



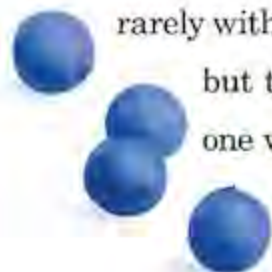


play spot.  
Maggie, the  
Goldendoodle,  
was lying on  
her back  
with her



favorite ball in her mouth. Her  
legs kicked in the air like she was  
dancing upside down.

"Thish ish the besth," Maggie  
said around the ball. Maggie was  
rarely without a ball of some kind,  
but the red squishy plastic  
one was her favorite.



Maggie bicycled her legs one  
more time and then jumped up  
and ran in wide circles at top  
speed. Even on the hottest  
summer day, when every other  
dog was panting in the shade or  
slurping from the water fountain,  
Maggie had endless energy. How  
she managed that was one  
mystery Scout couldn't solve.

A few feet from Maggie, in the  
shade of the biggest tree in Bark  
Park, lay Gus. Gus's large jowls  
were spread in the dirt as he



"ABIGAIL"  
Crow

"TIPPY"  
Squirrel

"GUS"  
English  
Bulldog

"SCOUT"  
Small Mutt

"SPRINKLES"  
Grumpy Terrier Mix

"MAGGIE"  
Goldendoodle

"ROCKY"  
Great Dane





## The Scapegracers

Hannah A Clarke

A YA crossover title combining the perennially popular genres of witches and high school society told in a bright, distinctive, and inclusive voice, and the debut of a talented young voice writing Erewhon's first series acquisition.

An outcast teenage lesbian witch finds her coven hidden amongst the popular girls in her school, and performs some seriously badass magic in the process. Skulking near the bottom of West High's social pyramid, Sideways Pike lurks under the bleachers doing magic tricks for Coke bottles. As a witch, lesbian, and lifelong outsider, she's had a hard time making friends. But when the three most popular girls pay her \$40 to cast a spell at their Halloween party, Sideways gets swept into a new clique. The unholy trinity are dangerous angels, sugar-coated rattlesnakes, and now-unbelievably-Sideways' best friends. Together, the four bond to form a ferocious and powerful coven. They plan parties, cast curses on dudebros, try to find Sideways a girlfriend, and elude the fundamentalist witch hunters hellbent stealing their magic. But for Sideways, the hardest part is the whole 'having friends' thing. Who knew that balancing human interaction with supernatural peril could be so complicated? Rich with the urgency of feral youth, **The Scapegracers** explores growing up and complex female friendship with all the rage of a teenage girl. It subverts the trope of competitive mean girls and instead portrays a mercilessly supportive clique of diverse and vivid characters. It is an atmospheric, voice-driven novel of the occult, and the first of a three-book series.

### Key Information

- The author is a completely new writer with no track record, but their strong voice and writing talent were evident from page one.
- Witches are perennial favourites, but they are especially hot right now, in many books and TV shows like *Sabrina* and *The Magicians*. This extends to the world at large: teens and twenty-somethings are increasingly likely to identify as witches or be interested in occult or pagan systems like tarot, astrology, and crystals.
- There is as much interest as ever in high school stories, especially on TV, and an increasing interest in fantasy elements in these settings (see: *Riverdale*). However, this is the rare HS book where the characters are mutually supportive rather than competitive. As a result we've already seen some interest from producers requesting option reads.
- The book is nicely inclusive, written by a queer nonbinary author with a lesbian protagonist. Two of Sideways' coven members are young women of colour, one is bi, and there are many other gay/queer characters in the book as well.
- We liked the first book so much we signed a three-book series, the first (and only, thus far) series on the Erewhon label.

Publication	08 July 2020
Binding	Hardback
Price	AU\$45.00
ISBN	9781645660002
Publisher	Workman Publishing
Imprint	Workman Consignment
Series	NA
Category	Young Adult Fiction
Format	206 x 140 mm
Extent	256pp
Illustrations	Text only
Age Range	14 and up
Terms	FS