



# **Chelsea Green Publishing Rights List**

**New & Forthcoming**

**October 2016**

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## Selected Backlist

### Rules for Revolutionaries

#### How Big Organizing Can Change Everything

By Becky Bond and Zack Exley

#### Description

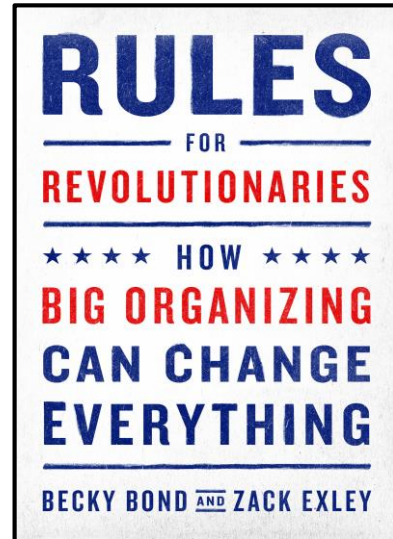
*Rules for Revolutionaries* tells the story of a breakthrough experiment conducted on the fringes of the Bernie Sanders presidential campaign when a technology-driven team empowered volunteers to build and manage the infrastructure to make seventy-five million calls, launch eight million text messages, and hold more than one-hundred thousand public meetings—in an effort to put Bernie Sanders’s insurgent campaign over the top.

Bond and Exley, digital iconoclasts who have been reshaping the way politics is practiced in America for two decades, have identified twenty-two rules of “Big Organizing” that can be used to drive social change movements of any kind. And they tell the inside story of one of the most amazing grassroots political campaigns ever run—pointing the way forward to a future where political revolution is truly possible.

#### About the Authors

Becky Bond served as a senior advisor on the Bernie Sanders presidential campaign and was an architect of the campaign’s national, volunteer-driven grassroots campaign. Prior to joining the Bernie Sanders campaign, Becky served as political director at CREDO where she was an innovator working at the intersection of organizing, politics, and technology for over a decade. Becky is a cofounder of CREDO SuperPAC, which was named by *Mother Jones* as one “2012’s Least Horrible Super-PACs” for helping to defeat five sitting Tea Party Republican Congressmen. She lives in San Francisco, California, with the writer, designer, and book artist Emily McVarish.

Zack Exley served as a senior advisor on the Bernie Sanders presidential campaign and was an architect of the campaign’s national, volunteer-driven grassroots campaign. Zack was a union organizer before becoming MoveOn.org’s first organizing director in its campaign to prevent the war in Iraq in 2003. As an early advisor to the Howard Dean campaign, he helped transfer MoveOn.org’s early fundraising and organizing discoveries into presidential politics, and he then served as John Kerry’s director of online fundraising and communications in the general election where his team raised more than \$100 million online for the nominee. Subsequently, Zack worked as a consultant to global NGOs, campaigns, and companies, and served as Wikipedia’s chief community officer and chief revenue officer. He lives in the Ozarks with his wife, Elizabeth, and daughter, Esther.



**Publication Date:** Nov 2016

**Pages:** 224

**Trim:** 6 x 9

**Art Program:** One color

**Rights Held:** World

**Editor’s Note:** Authors travel internationally and work with pro-democracy groups around the world.

For more information about *Rules for Revolutionaries* and a downloadable, open-source teaching tool to help you implement change in your community, visit <http://www.bigorganizing.com/>

## Politics, Social Justice, & The New Economy

### Born on Third Base

**A One Percenter Makes the Case for Tackling Inequality, Bringing Wealth Home, and Committing to the Common Good**

By Chuck Collins

Foreword by Morris Pearl

#### **Description**

Wealth inequality in America is staggering. The richest 400 individuals possess more wealth than the bottom 60 percent of the population, roughly 180 million people.

In *Born on Third Base* Chuck Collins advocates for the rich to “bring wealth home” by shifting capital out of the speculative global casino economy and to redirect its flow toward a new, localized economy. By being transparent about sources of wealth, changing tax and trade policy, investing in socially and environmentally responsible shares, and deescalating the “inherited advantage” privilege system, the wealthy can demystify the falsities of deservedness while deterring our planetary crisis.

#### **About the Author**

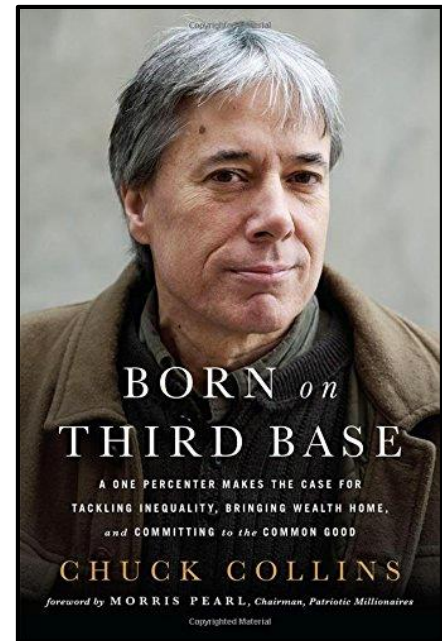
Chuck Collins is a researcher, campaigner, and writer at the Institute for Policy Studies (IPS) and has written extensively on income inequality in books including *99 to 1* and *Wealth and Our Commonwealth*. A great grandson of famous meatpacker Oscar Mayer, Collins gave away his inheritance at age 26.

#### **Selected Praise**

“I have never read a story remotely like the one Chuck Collins has to tell... an electrifying challenge to the affluent as well as the one percent.”—Barbara Ehrenreich, author of *Nickel and Dimed*

“Partly autobiographical, this empowering light into a brighter future is a narrative you won’t want to miss.”—Ralph Nader, consumer advocate, author, and lawyer

“A clear and compelling case for why the privileged and powerful must act to reverse widening inequality of income, wealth, and political power in America.”—Robert B. Reich, former US Secretary of Labor



**Publication Date:** Sept 2016

**Pages:** 288

**Trim:** 6 x 9

**Binding:** Paperback

**Art Program:** One color

**Rights Held:** World

“Collins once again presents a convincing and deeply thought-provoking argument in favor of not just the need for societal change but the importance of individual action in making change happen.”—*Booklist*

“A thoughtful, well-written, and carefully researched approach to solving the extreme imbalance in wealth distribution ... Wherever readers fall on the economic scale, this is a worthwhile book to read, digest, and share.”—*Publishers Weekly*

## Politics, Social Justice, & The New Economy

### Parachuting Cats into Borneo

#### And Other Lessons From the Change Café

By Axel Klimek and Alan AtKisson

#### Description

Named after a classic tale of unintended consequences, *Parachuting Cats into Borneo* delivers tools that help leaders and others keep their initiatives intended to bring about change on track.

The advice imparted will help you move away from agonizing over immediate problems toward stoking action, identifying collaborators, focusing at the right level for your cause, and aiding others in pursuing their change.

Klimek and AtKisson draw from their decades of helping corporations, networks, governments, and NGOs reach their change goals to demonstrate how to use system-based change tools to their maximum advantage.

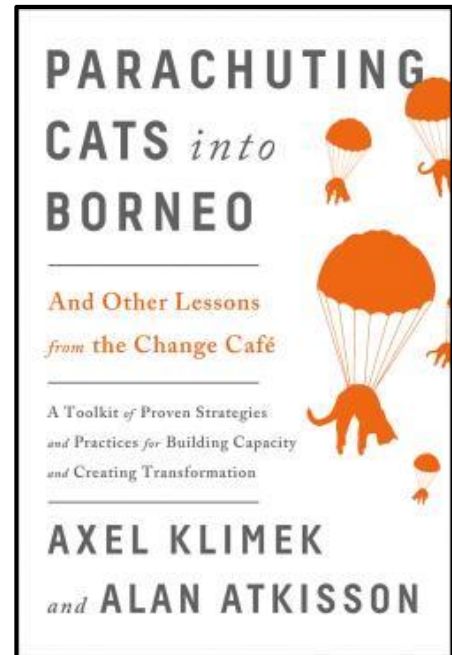
#### About the Authors

Axel Klimek is the cofounder and managing director of the Center for Sustainability Transformation. He has worked in more than twenty-five countries on four continents, and within a wide spectrum of contexts—helping leaders, organizations, and developmental programs manage complex change processes and improve their performance. His clients have included the African Union Commission, Canon Europe, EY, PWC, Allianz, GIZ, Lufthansa, Unilever, and T-Systems. He lives in Germany.

Alan AtKisson, CEO of AtKisson Group and cofounder of the Center for Sustainability Transformation, was inducted into the International Sustainability Hall of Fame in 2013. He has advised governments, cities, and organizations around the world, including Nike, Levi Strauss, Toyota, WWF, and the United Nations Secretariat. His six previous books include the Amazon bestseller *Believing Cassandra*. He is a dual citizen of the USA and Sweden, and lives in Stockholm.

#### Selected Praise

“AtKisson and Klimek offer a shrewd and discerning look at systemic change within organizations and the many obstacles to such change.”—*Publishers Weekly*



**Publication Date:** July 2016

**Pages:** 176

**Trim:** 6 x 9

**Art Program:** B&W illustrations

**Rights Held:** World

**Editor's Note:** Author Axel Klimek lives in Germany. Author Alan AtKisson lives in Sweden.

“I have been using these approaches in Japan and elsewhere in the world, and they have proven to be effective in work for many clients across sectors.”—Riichiro Oda, president and CEO, Change Agent, Inc.

“A fascinating account of the cultural, psychological, and institutional barriers that prevent more change programs from succeeding – and how to overcome them.”—Paul Polman, CEO, Unilever

## Politics, Social Justice, & The New Economy

### Surviving the Future

#### **Culture, Carnival and Capital in the Aftermath of the Market Economy**

By David Fleming

Selected and edited by Shaun Chamberlin

Foreword by Rob Hopkins

#### **Description**

*Surviving the Future* is a story drawn from the fertile ground of the late David Fleming's extraordinary *Lean Logic: A Dictionary for the Future and How to Survive It*. That hardback consists of four hundred and four interlinked dictionary entries, inviting readers to choose their own path through its radical vision.

Recognizing that *Lean Logic*'s sheer size and unusual structure can be daunting, Fleming's long-time collaborator Shaun Chamberlin has selected and edited one of these potential narratives to create *Surviving the Future*. The content, rare insights, and uniquely enjoyably writing style remain Fleming's, but are presented here at a more accessible paperback-length and in conventional read-it-front-to-back format.

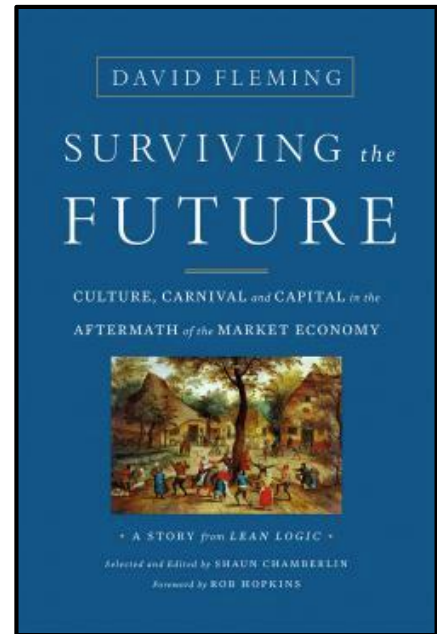
*Surviving the Future* lays out a compelling and powerfully different new economics for a post-growth world. One that relies not on taut competitiveness and eternally increasing productivity—"putting the grim into reality"—but on the play, humor, conversation, and reciprocal obligations of a rich culture.

#### **About the Author**

Dr. David Fleming (1940–2010) was a visionary thinker and writer who played significant roles in the genesis of the UK Green Party, the Transition Towns movement, and the New Economics Foundation, as well as chairing the Soil Association. He was also one of the early whistle-blowers on oil depletion and designer of the influential TEQs carbon/energy rationing system. He read Modern History at Trinity College, Oxford, and later earned an MBA and then an MSc and PhD in economics (in 1988).

#### **About the Editor**

Shaun Chamberlin has been involved with the Transition Network since its inception, cofounding Transition Town Kingston and authoring the movement's second book, *The Transition Timeline*. He is managing director of the Fleming Policy Centre and former chair of the Ecological Land Co-operative.



**Publication Date:** Aug 2016

**Pages:** 304

**Trim:** 6 x 9

**Art Program:** One color

**Rights Held:** World

**Editor's Note:** Editor Shaun Chamberlin lives in the UK.

#### **Selected Praise**

"Drawing on the heritage of Schumacher's *Small Is Beautiful*, Fleming's beautifully written and nourishing vision of a post-growth economics grounded in human-scale culture and community—rather than big finance—is both inspiring and ever more topical."—Caroline Lucas MP, former leader, Green Party of England and Wales; former Member of the European Parliament

"I can't say enough good things about this book."—Richard Heinberg, senior fellow, Post Carbon Institute

## Politics, Social Justice, & The New Economy

### The MultiCapital Scorecard

#### **Rethinking Organizational Performance**

By Martin P. Thomas and Mark W. McElroy

Foreword by Sir Ian Cheshire

#### **Description**

During the mid-nineties, the world's first Triple Bottom Line (3BL) performance accounting method was introduced to evaluate social, environmental, and financial health as part of a company's success. Since then, 3BL has grown to be well known and respected within the sustainability community, but it is only as effective as its implementation.

In *The MultiCapital Scorecard*, authors and co-creators Martin Thomas and Mark McElroy introduce a way for businesses to assess whether or not their efforts are meeting 3BL standards.

#### **About the Authors**

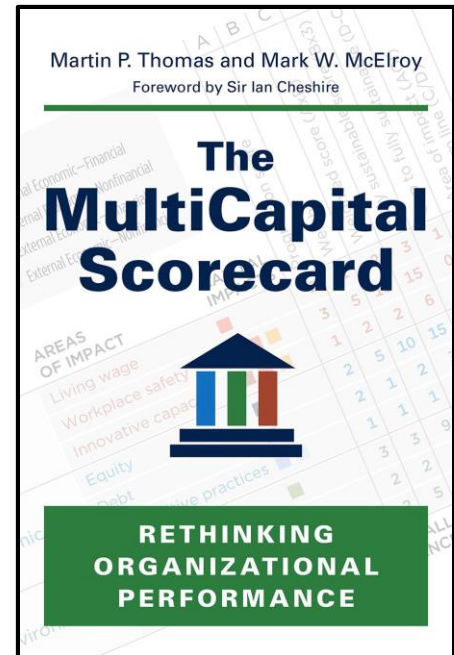
Martin Thomas spent thirty-four years at Unilever heading the company's global strategic planning activities before assuming responsibility for several mergers, acquisitions, disposals and international ventures in various countries at different times.

Mark W. McElroy is an innovator, consultant, author, and educator in the theory and practice of corporate sustainability management. He is the founder and executive director of the Center for Sustainable Organizations and is known for his development of Context-Based Sustainability (CBS).

#### **Selected Praise**

"This is what the market needs, bringing innovation to management thinking and decision-making."—Paul Druckman, CEO, International Integrated Reporting Council

"Thomas and McElroy chart a pathway to transforming a lofty concept into a critical operational tool for enterprise management in the 21st century."—Allen White, cofounder and former CEO, Global Reporting Initiative



**Publication Date:** Dec 2016

**Pages:** 256

**Trim:** 6 x 9

**Art Program:** 30 charts and graphs, 30 color tables

**Rights Held:** World

**Editor's Note:** Author Martin Thomas lives in the UK.

"*The MultiCapital Scorecard* originates a whole new generation of triple bottom line accounting."—Mathis Wackernagel, founder and CEO, Global Footprint Network

"A valuable aid to help companies get to grips with the complex set of resources and relationships upon which all organizations impact and depend"—Jessica Fries, executive chairman, the Prince's Accounting for Sustainability Project (A4S).

## Politics, Social Justice, & The New Economy

### Human Scale Revisited

#### A New Look at the Classic Case for a Decentralist Future

By Kirkpatrick Sale

#### Description

In our ever-expanding, increasingly consumptive global society, Kirkpatrick Sale's *Human Scale* continues to be relevant nearly four decades after its first edition, published in 1980. More profound than ever is the need for localization and the impending end of cheap oil. In this revised edition of his presaging work, Sale updates his scholarship to reflect our modern-day crises.

Now, more than ever, our world needs perspective on its egregious growth. The revision of Kirkpatrick Sale's *Human Scale* offers guidelines as timeless and effective as its titular scale.

#### About the Author

Kirkpatrick Sale is a prolific scholar and author of more than a dozen books including *Human Scale*, *Rebels Against the Future*, and *After Eden* and has been described as the "leader of the Neo-Luddites." He is one of the pioneers of the bioregional movement and was named by *Utne Reader* as one of 100 living visionaries. Sale is currently the director of the political think tank and activist organization The Middlebury Institute for the study of separatism, secession, and self-determination.

#### Selected Praise for the First Edition

"Essential reading...."—*New Statesman*

"*Human Scale* gives full voice in answer to big government's growth mania, and is compelling reading all the way."—*Publishers Weekly*

**Publication Date:** April 2017

**Pages:** 400

**Trim:** 6 x 9

**Art Program:** One color

**Rights Held:** World



## Food & Cookbooks

### Fasting and Feasting

#### The Life of Visionary Food Writer Patience Gray

By Adam Federman

#### Description

For more than thirty years, Patience Gray—the author of the celebrated cookbook *Honey From a Weed*—lived in the far south of Italy, also known as Finibus Terrae or Land’s End. She lived without electricity, modern plumbing, or a telephone and was fond of quoting Gertrude Stein to the effect that she wrote only for herself and friends. “She simply wished her accumulated knowledge to be preserved in a permanent, beautiful form for the benefit of her grandchildren,” wrote her publisher, Alan Davidson.

So it is not surprising that when Gray died in 2005 the BBC described her as an “almost forgotten culinary star.” But Gray’s influence, particularly among chefs and other food writers, has been profound. Certainly her prescience—she was writing about ideas that have only recently become part of the cultural mainstream, from eating locally to foraging—was unrivalled.

“Once we lose touch with the spendthrift aspect of nature’s provisions epitomized in the raising of a crop,” she wrote, “we are in danger of losing touch with life itself. The fact that every crop is of short duration promotes a spirit of making the best of it while it lasts and conserving part of it for future use.”

#### About the Author

Adam Federman has written for the *Nation* magazine, *Salon*, *Columbia Journalism Review*, *Gastronomica*, *Fire & Knives*, *Petits Propos Culinaires*, *Earth Island Journal*, *Adirondack Life* and other publications. He has been a Russia Fulbright Fellow, a Middlebury Fellow in Environmental Journalism, a Steinbrenner Media Fellow at Carnegie Mellon University, and is the recipient of two International Regional Magazine Association awards in the categories of nature and feature writing. He lives in Vermont.



**Publication Date:** April 2017

**Pages:** 400

**Trim:** 6 x 9

**Art Program:** B&W photos

**Rights Held:** World

**Editor’s Note:** Patience Gray was a UK cookbook author who wrote about French cooking and lived part of her life in Italy. Strong rights potential in those countries.

## Food & Cookbooks

### Mastering Stocks and Broths

#### **A Comprehensive Culinary Approach Using Traditional Techniques and No-Waste Methods**

By Rachael Mamane

#### **Description**

Stocks are known to be the foundation of good cooking, yet they are often relegated to the introduction or appendix of cookbooks.

*Mastering Stocks and Broths* will be a comprehensive guide to culinary stocks and bone broths for the home cook.

The book includes a historical narrative about stocks and describes how scaled farming practices have devalued raw materials over time. The practical and health benefits of animal and vegetable stocks and bone broths are also included, alongside detailed methodology on how to develop, store, and use them in a home kitchen. A review of classic and contemporary stock-based sauces is also included.

Readers will be inspired by Mamane's book to start from scratch, to find relaxation in the kitchen, to nourish their bones, and to connect with loved ones over good home cooking.

#### **About the Author**

Rachael Mamane is the chef and owner of Brooklyn Bouillon (soon to be Butcher's Bouillon), a value-added product company that delivers sustainable and traceable concentrated stocks to consumers across New York State. Her work in reducing consumptive waste streams has been featured by *The New York Times*, *Modern Farmer*, *The Splendid Table*, and *Food Curated*, and her project participation with Feeding the 5000 was supported by the United Nations Environmental Program.

**Publication Date:** April 2017

**Pages:** 400

**Trim:** 7 x 9

**Art Program:** B&W illustrations

**Rights Held:** World

## Food & Cookbooks

### Salted and Cured

#### **American Charcuterie, Country Hams, and Salami**

By Jeffrey P. Roberts

#### **Description**

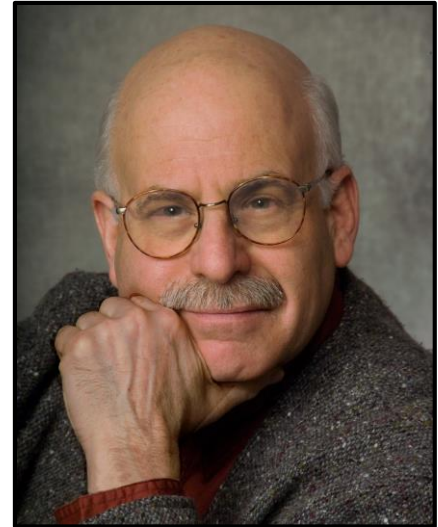
Prosciutto. Andouille. Country ham. The extraordinary rise in popularity of cured meats in recent years often overlooks the fact that the ancient practice of meat preservation through the use of salt, time, and smoke began as a survival technique.

All over the world, various cultures developed ways to extend the viability of the hunt—and later the harvest—according to their unique climates and environments, resulting in the astonishing diversity of preserved meats that we celebrate and enjoy today.

In *Salted and Cured*, author Jeff Roberts traces the origins of today's charcuterie, salumi, and other delights, and connects them to a current renaissance that begins to rival those of artisan cheese and craft beer. In doing so, Roberts highlights the incredible stories of immigrant butchers, breeders, chefs, entrepreneurs, and other craftspeople who withstood the modern era's push for bland, industrial food to produce not only delicious but culturally significant cured meats.

#### **About the Author**

Jeff Roberts is president of Cow Creek Creative Ventures, which is dedicated to developing solutions in the areas of agriculture and food policy, conservation, the environment, and community economic development. For more than a decade, Jeff was active in Slow Food International and USA, including service as a director and treasurer of the national board. He is the author of *The Atlas of American Artisan Cheese*.



**Publication Date:** April 2017

**Pages:** 272

**Trim:** 6 x 9

**Art Program:** 16-page color insert

**Rights Held:** World

## Food & Cookbooks

### Wild Fermentation, Revised Edition

#### The Flavor, Nutrition, and Craft of Live-Culture Foods

By Sandor Ellix Katz

#### Description

Bread. Cheese. Wine. Beer. Coffee. Chocolate. Most people consume fermented foods and drinks every day. For thousands of years, humans have enjoyed the distinctive flavors and nutrition resulting from the transformative power of microscopic bacteria and fungi.

Originally published in 2003, the bestselling *Wild Fermentation*, as we well know, is a contemporary classic, a “cultural manifesto” that helped launch the fermentation craze.

#### About the Author

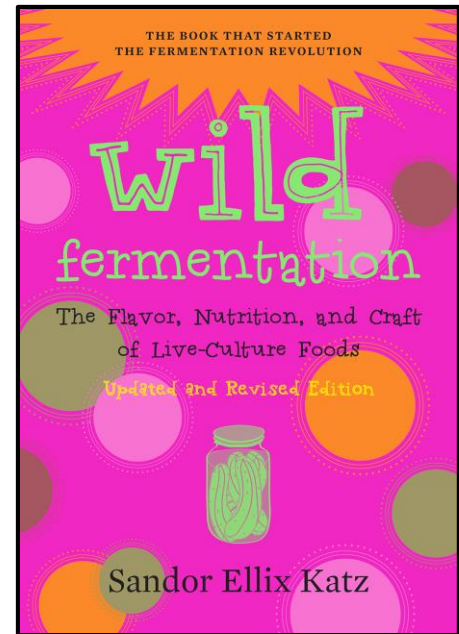
Sandor Ellix Katz is a fermentation revivalist. His books *Wild Fermentation* (2003) and *The Art of Fermentation* (2012), along with the hundreds of fermentation workshops he has taught across North America and beyond, have helped to catalyze a broad revival of the fermentation arts. A self-taught experimentalist who lives in rural Tennessee, *The New York Times* calls him “one of the unlikely rock stars of the American food scene.” In 2014, Sandor was honored with the Craig Claiborne Lifetime Achievement Award from the Southern Foodways Alliance. Sandor teaches fermentation workshops in Tennessee and many other places. For more information, check out his website: [www.wildfermentation.com](http://www.wildfermentation.com)

#### Selected Praise

“The fermenting bible.” — *Newsweek*

“Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other single person has over the last century.”—Gary Paul Nabhan, author of *Growing Food in a Hotter, Drier Land*

“In a country almost clinically obsessed with sterilization Katz reminds us of the forgotten benefits of living in harmony with our microbial relatives.” — *Grist*



**Publication Date:** Oct 2016

**Pages:** 320

**Trim:** 7 x 10

**Art Program:** Full-color photos and illustrations

**Rights Held:** World, audio, film

**Rights Sold:**

- Czech (Grada)
- German (Kopp Verlag e.K.)
- Japanese (Tsukiji Shokan Pub.)
- Korean (Firforest)
- Polish (Wydawnictwo Marginesy)
- Spanish (Alfaomega)
- Simplified Chinese (Ginkgo [Beijing] Book Co., Ltd.)

**Editor's Note:** The first edition of *Wild Fermentation* sold 175,000 copies in the U.S.

“In the spirit of the great reformers and artists, Sandor Katz has labored mightily to deliver this opus magnum to a population hungry for a reconnection to real food, and to the process of life itself.”—Sally Fallon, author of *Nourishing Traditions* (from the foreword)

## Health

### Human Heart, Cosmic Heart

**A Doctor's Quest to Understand, Heal, and Prevent Cardiovascular Diseases**

By Thomas Cowan, MD

#### **Description**

Thomas Cowan was a 20-year-old college grad when he joined the Peace Corps in the mid-1970s for a two-year tour in Swaziland. There, he encountered the groundbreaking ideas of Weston A. Price and Rudolf Steiner. Throughout medical school and as he established his practice, Dr. Cowan remained fascinated by Price and Steiner and, in particular, by Steiner's provocative claim that the heart is not a pump. If Steiner was correct, what then is the heart's true role in the body?

In this deeply personal, rigorous, and riveting account, Dr. Cowan offers up a daring claim: Not only was Steiner correct, but our understanding of heart disease—with its origins in the blood vessels—is completely wrong. And this misunderstanding is the reason heart disease remains the most common cause of death worldwide.

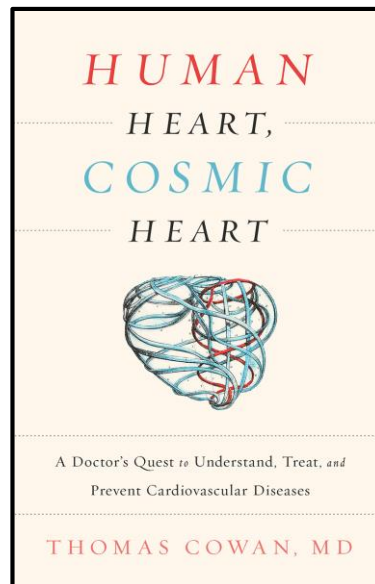
In *Human Heart, Cosmic Heart*, Dr. Cowan offers a revolutionary new way of understanding the body's most central organ and how we can best care for it—and ourselves.

#### **About the Author**

Thomas Cowan, MD, has studied and written about many subjects in medicine including nutrition, homeopathy, anthroposophical medicine, and herbal medicine. He is the principal author of *The Fourfold Path to Healing* and co-author (with Sally Fallon) of *The Nourishing Traditions Book of Baby and Child Care*. Dr. Cowan has served as vice president of the Physicians' Association for Anthroposophic Medicine and is a founding board member of the Weston A. Price Foundation®.

#### **Selected Praise**

"Part biography, part wisdom, part practical advice, *Human Heart, Cosmic Heart* will change the way you look at the process of healing and the miraculous world of the human body."—Sally Fallon Morell, President, The Weston A. Price Foundation



**Publication Date:** Nov 2016

**Pages:** 176

**Trim:** 5 3/8 x 8 3/8

**Art Program:** One color

**Rights Held:** World

"This book blew my mind. I will admit . . . I thought I was simply going to be reading an interesting memoir of a good physician. Instead, I discovered the most groundbreaking, unorthodox, outside-the-box treatise on the heart I have ever stumbled upon. If you have a heart and you want to live a long time, you must, must read this book."—Ben Greenfield, author of the *New York Times* bestseller, *Beyond Training*; founder and owner, Greenfield Fitness Systems

## Health

### [The Metabolic Approach to Cancer](#)

#### **Integrating Deep Nutrition, the Ketogenic Diet and Non-Toxic Bio-Individualized Therapies**

By Nasha Winters, ND, LAc, FABNO and Jess Kelley, MNT  
Foreword by Kelly Turner

#### **Description**

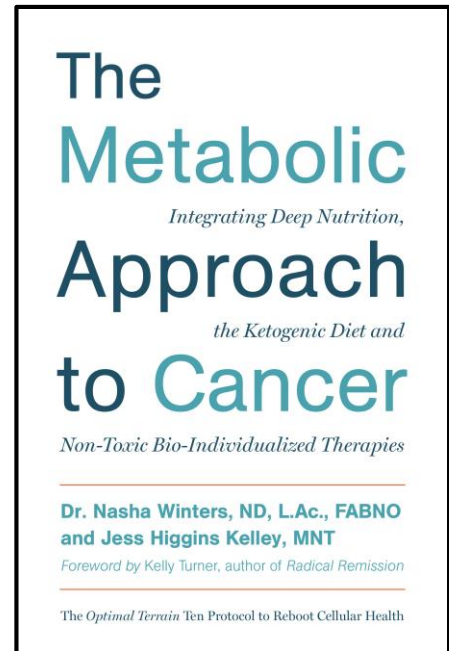
The metabolic theory of cancer—that cancer is fueled by high carbohydrate diets, not “bad” genetics—was introduced by Nobel Prize-laureate and scientist Otto Warburg in 1931. It has been largely disregarded by conventional oncology ever since. But this theory is resurging as a result of research showing incredible clinical outcomes when cancer cells are deprived of their primary fuel source (glucose).

*The Metabolic Approach to Cancer* is the book we have been waiting for—it offers an innovative, metabolic-focused nutrition protocol that actually works. Naturopathic, integrative oncologist and cancer survivor Dr. Nasha Winters and nutrition therapist Jess Higgins Kelley have identified the ten key elements of a person’s “terrain” (think of it as a topographical map of our body) that are crucial to preventing and managing cancer. Each terrain element—including the immune system, inflammation, hormones, toxin exposures, and blood sugar balance—is illuminated as it relates to the cancer process, then given a heavily researched and tested, non-toxic and metabolic, focused nutrition prescription.

#### **About the Authors**

Dr. Nasha Winters, ND, LAc, FABNO, has been working in the health care industry for 25 years and is a nationally board certified naturopathic doctor, licensed acupuncturist, practitioner of oriental medicine, and is a fellow of the American Board of Naturopathic Oncology. Initially motivated by a terminal cancer diagnosis 25 years ago, she now lectures all over the world, trains physicians in the application of mistletoe therapy and consults with researchers on projects involving immune modulation, hyperthermia, and the ketogenic diet.

Jess Higgins Kelley, MNT, is a master nutrition therapist and director of the Oncology Nutrition Program at the Nutrition Therapy Institute in Denver, Colorado. She is the founder and CEO of the worldwide oncology nutrition consulting and education enterprise, Remission Nutrition.



**Manuscript Due:** Jan 2017

**Pages:** 400

**Trim:** 6 x 9

**Art Program:** B&W charts, graphs

**Rights Held:** World

## Health

### [The Prime Origin of Cancer](#)

#### **How The Metabolic Theory of Cancer is Overturning One of Medicine's Most Entrenched Paradigms**

By Travis Christofferson

#### **Description**

*The Prime Origin of Cancer* follows the story of cancer's proposed metabolic origin from the vaunted halls of the German scientific golden age to modern laboratories around the world. *The Prime Origin of Cancer* reads like a detective novel, full of twists and cover-ups, blind-alleys and striking moments of discovery by men and women with uncommon vision, grit, and fortitude.

Ultimately, Christofferson arrives at a conclusion that challenges everything we thought we knew about the disease, suggesting the reason for the failed war against cancer stems from a flawed paradigm that categorizes cancer as an exclusively genetic disease.

For anyone affected by this terrifying disease and the physicians who struggle to treat it, this book provides a fresh and hopeful perspective. In a sharp departure from the current "targeted" revolution occurring in cancer pharmaceuticals, the metabolic therapies highlighted have one striking feature that sets them apart—the potential to treat all types of cancer because they exploit the one weakness that is common to every cancer cell: dysfunctional metabolism.

#### **About the Author**

Travis Christofferson is a graduate of the Montana State Honors Program in molecular biology with a minor in biochemistry. He received the Nelson Fellowship for "outstanding undergraduate research", and continued graduate research culminating in an MS in Material Engineering and Science from the South Dakota School of Mines and Technology.

**Publication Date:** Spring 2017

**Pages:** 296

**Trim:** 6 x 9

**Art Program:** One color

**Rights Held:** World excluding German and Chinese

#### **Praise for the First Edition**

"This book is for everyone, but should be read by all physicians that treat cancer. I congratulate the author for a marvelous job and highly recommend this book."—Robert L. Elliott, MD, Ph.D.

"An iconoclastic, information-rich narrative that boldly challenges our current understanding and treatment of cancer."—Joseph C. Maroon, MD, author of *The Longevity Factor*

"A well-written account of a nonstandard but plausible theory of oncology."—*Kirkus Reviews*

With contributions from Thomas Seyfried, Ph.D., author of *Cancer as a Metabolic Disease*; Miriam Kalamian, EdM, MS, CNS, author of *The Ketogenic Diet for Cancer*; and Beth Zupec Kania, consultant nutritionist of The Charlie Foundation.

## Health

### **The Ketogenic Diet for Cancer**

#### **A Comprehensive Guide for Patients and Practitioners**

By Miriam Kalamian, EdM, MS, CNS

#### **Description**

Although evidence supporting the benefits of ketogenic diet therapies continues to mount, there is little to guide those who wish to adopt this diet as a metabolic therapy for cancer.

*The Ketogenic Diet for Cancer* is the first book to that addresses the nuts and bolts of adopting the diet, from deciding whether ketogenic is the right choice, to developing a personal plan for smoothly navigating the ketogenic lifestyle.

It is invaluable for both beginners and seasoned users of the ketogenic diet as well as for health care professionals who need a toolkit to implement this targeted metabolic therapy.

Kalamian also discusses important issues such as self-advocacy. Readers of *The Ketogenic Diet for Cancer* are empowered to “get off the bench and get in the game.” To that end, Kalamian offers tips on how to critically examine cancer care options then incorporate what resonates into a truly personalized treatment plan.

#### **About the Author**

Miriam Kalamian EdM, MS, CNS, is a nutrition professional who founded Dietary Therapies LLC. She is a Keto for Cancer specialist who has worked firsthand with hundreds of people and witnessed the life-affirming effects of Ketogenic therapy.

**Publication Date:** March 2017

**Pages:** 288

**Trim:** 6 x 9

**Art Program:** B&W charts, graphs

**Rights Held:** World



## Health

### [The Alzheimer's Antidote](#)

#### **Using a Low-Carb, High-Fat Diet to Fight Alzheimer's Disease, Memory Loss, and Cognitive Decline**

By Amy Berger, MS, CNS, NTP

#### **Description**

A diagnosis of Alzheimer's disease in 2016 is startlingly similar to a half-century ago. Despite decades of research and millions of dollars invested in uncovering the causes and developing treatments for this devastating illness, progress has been slow.

However, there may be ways to prevent, delay, and possibly even reverse the course of this crippling neurodegenerative disease. *In The Alzheimer's Antidote*, Certified Nutrition Specialist Amy Berger presents a multi-pronged nutrition and lifestyle intervention to combat Alzheimer's disease at its roots. Berger's research shows that Alzheimer's results from a fuel shortage in the brain: As neurons become unable to harness energy from glucose, they atrophy and die, leading to classic symptoms like memory loss and behavioral changes.

This is a revolutionary approach—one that has been discussed in the scientific literature for years but has only recently been given credence in clinical settings, thanks to extremely promising studies wherein Alzheimer's patients have experienced complete reversals of the condition.

Medical and scientific journals are full of research showing alternate ways to fuel the starving brain, but no one has been bringing this essential information to the people who need it most—until now.

#### **About the Author**

Amy Berger, MS, CNS, NTP, is a Certified Nutrition Specialist and Nutritional Therapy Practitioner. She is a US Air Force veteran who now specializes in using low-carbohydrate nutrition to help people reclaim their vitality through eating delicious, wholesome foods, and teaching them that achieving vibrant health doesn't require starvation, deprivation, or living at the gym. Her motto is, "Real people need real food!" You can read her blog at [www.tuitnutrition.com](http://www.tuitnutrition.com), where she writes about a wide range of health and nutrition-related topics, such as insulin, metabolism, weight loss, thyroid function, and more.

**Publication Date:** March 2017

**Pages:** 272

**Trim:** 6 x 9

**Art Program:** B&W photos, charts and graphs

**Rights Held:** World

## Gardening & Agriculture

### Street Farm

#### Growing Food, Jobs, and Hope on the Urban Frontier

By Michael Ableman

#### Description

*Street Farm* is the inspirational account of residents in the notorious Low Track in Vancouver, British Columbia—one of the worst urban slums in North America—who joined together to create an urban farm as a means of addressing the chronic problems in their neighborhood.

It is a story of recovery, of land and food, of people, and of the power of farming and nourishing others as a way to heal our world and ourselves.

During the past seven years, Sole Food Street Farms—now North America’s largest urban farm project—has transformed acres of vacant and contaminated urban land into street farms that grow artisan-quality fruits and vegetables.

*Street Farm* will inspire individuals and communities everywhere by providing a clear vision for combining innovative farming methods with concrete social goals, all of which aim to create healthier and more resilient communities.

#### About the Author

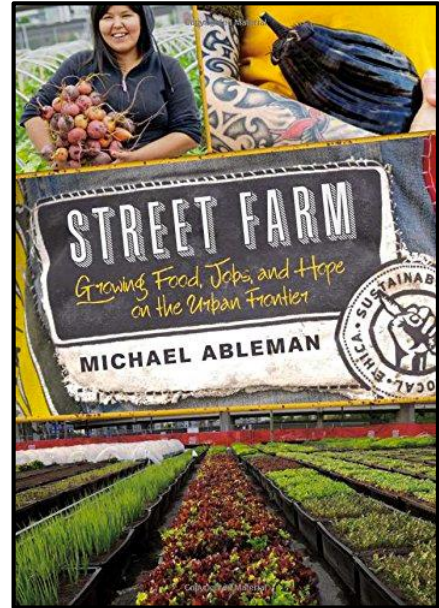
Michael Ableman, the cofounder and director of Sole Food Street Farms, is one of the early visionaries of the urban agriculture movement. He is the subject of the award-winning PBS film *Beyond Organic* narrated by Meryl Streep. His previous books include *From the Good Earth*, *On Good Land*, and *Fields of Plenty*. Ableman lives and farms at the 120-acre Foxglove Farm on Salt Spring Island in British Columbia.

#### Selected Praise

“Most of the world’s people live in cities, and *Street Farm* is a story of how to bring cities back to life, literally and emotionally.”—Paul Hawken, author of *Blessed Unrest*

Read this book and be amazed.”—Dan Barber, chef/co-owner, Blue Hill and Blue Hill at Stone Barns; author of *The Third Plate*

“Michael Ableman is one of the handful of inspiring visionaries on the planet who are redefining our future food systems.”—Patrick Holden, founding director, Sustainable Food Trust



**Publication Date:** Aug 2016

**Pages:** 256

**Trim:** 7 x 10

**Art Program:** 80 color photos

**Rights Held:** World

**Rights Sold:**

- Korean (Bookie Pub. House)

“Those interested in starting their own neighborhood or urban garden will deeply appreciate his insight into urban farming’s unique challenges and opportunities.”—*Publishers Weekly*

“*Street Farm* is a great antidote to pessimism.”—Gabor Maté, MD, author of *In the Realm of Hungry Ghosts*

“This is the most inspiring book I have read in years.”—Toby Hemenway, author of *The Permaculture City* and *Gaia’s Garden*

## Gardening & Agriculture

### Letter to a Young Farmer

**How to Live Richly Without Wealth on the New Garden Farm**

By Gene Logsdon

Foreword by Wendell Berry

#### **Description**

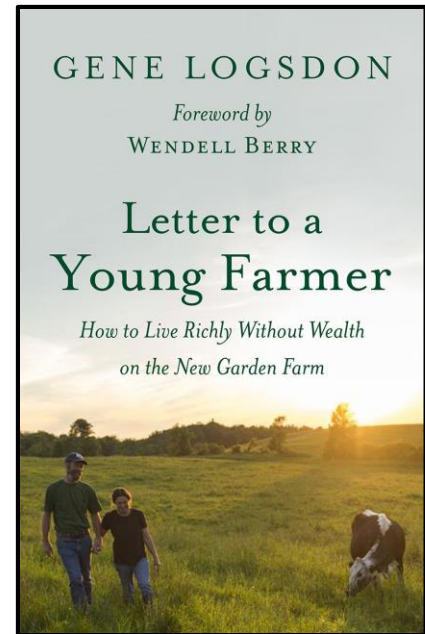
For more than four decades, Gene Logsdon has commented on the state of agriculture. In *Letter to a Young Farmer*, his final book of essays, Logsdon addresses the next generation—young people who are moving back to the land to enjoy a better way of life as small-scale “garden farmers.”

It’s a lifestyle that isn’t defined by accumulating wealth or by the “get big or get out” agribusiness mindset. Instead, it’s one that recognizes the beauty of nature, cherishes the land, respects our fellow creatures, and values rural traditions

Completed only a few weeks before the author’s death, *Letter to a Young Farmer* is a remarkable testament to the life and wisdom of one of the greatest rural philosophers and writers of our time.

#### **About the Author**

Over the course of his long life and career as a writer, farmer, and journalist, Gene Logsdon published more than two dozen books, both practical and philosophical, on all aspects of rural life and affairs. His nonfiction works include *Gene Everlasting*, *A Sanctuary of Trees*, and *Living at Nature’s Pace*. He wrote a popular blog, *The Contrary Farmer*, as well as an award-winning column for the Carey, Ohio, *Progressor Times*. Gene was also a contributor to *Farming Magazine* and *The Draft Horse Journal*. He lived and farmed in Upper Sandusky, Ohio, where he died in 2016, a few weeks after finishing this book.



**Publication Date:** Feb 2017

**Pages:** 224

**Trim:** 5 ½ x 8 ½

**Art Program:** One color

**Rights Held:** World

## Gardening & Agriculture

### The Independent Farmstead

**Growing Soil, Biodiversity, and Nutrient-Dense Food with Grassfed Animals and Intensive Pasture Management**

By Shawn and Beth Dougherty

Foreword by Joel Salatin

#### Description

Twenty years ago, when Shawn and Beth Dougherty purchased the land they would come to name the Sow's Ear, the state of Ohio designated it "not suitable for agriculture." Today, their family raises and grows 90% of their own food.

Such self-sufficiency is largely the result of basing their farming practices around intensive pasture management. Pioneered by such luminaries as Allan Savory, Greg Judy, and Joel Salatin, the tenets of holistic grazing—employed mostly by larger-scale commercial operations—have been adapted by the Doughertys to fit their family's needs. In *The Independent Farmstead*, The Sow's Ear model for regenerating the land and growing food—"the best you ever tasted"—is elucidated for others to use and build upon.

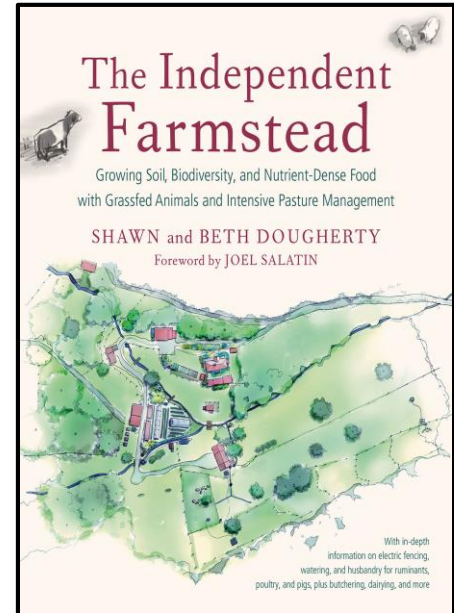
Within these pages, the Doughertys discuss how to:

- Find and improve poor, waste, or abused land and develop its natural water resources;
- Select and purchase the appropriate ruminant for regenerating your farmstead;
- Apply fencing strategies and pasture management basics;
- Implement basic, uncomplicated food processing, including large and small animal butchering and cheese making; and
- Integrate grass, gardens, and livestock to minimize or eliminate the need for off-farm inputs.

It's the kind of rare how-to book that the authors themselves view not as a compendium of one-size-fits-all instructions but as "the beginning of a conversation," one that is utterly informative, sincere, and inspiring.

#### About the Authors

Shawn Dougherty is a theater instructor at nearby Franciscan University of Steubenville during the winter, and Beth works professionally as potter. Together they have owned and operated Sow's Ear Farm since 1990, where they have raised eight children (half of them now grown and working in creative and agricultural fields: shearing, training horses, timber framing, and studying veterinary medicine) and now raise 90% of the food they put on the table.



**Publication Date:** Sept 2016

**Pages:** 336

**Trim:** 8 x 10

**Art Program:** 150 color photos, 20 illustrations, 10 charts and graphs

**Rights Held:** World

#### Selected Praise

"Expect clear-eyed advice on rotational grazing methods, improving soil fertility, and much more."—*Modern Farmer*

"A solid choice for those embarking on a serious animal-based hobby or enterprise, aspiring homesteaders, and sustainable farmers who already have basic knowledge of animal husbandry and agriculture."—*Library Journal* (Starred Review)

"Highly recommended for libraries where farmsteads are even remotely possible."—*Booklist*

## Gardening & Agriculture

### [Mycorrhizal Planet](#)

#### **How Symbiotic Fungi Work with Roots to Support Plant Health and Build Soil Fertility**

By Michael Phillips

#### **Description**

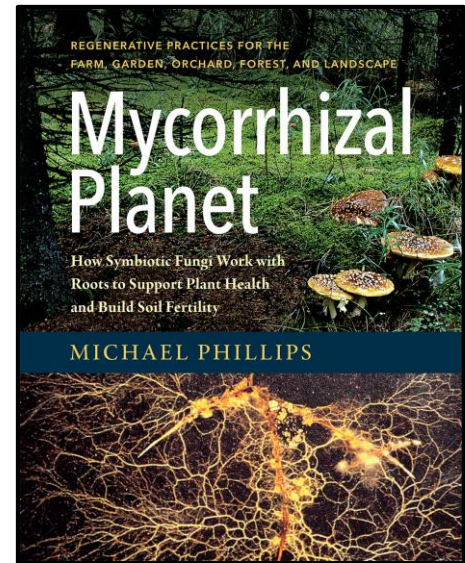
Mycorrhizal fungi have been waiting a long time for people to recognize just how important they are to the making of dynamic soils. These microscopic organisms partner with the root systems of approximately 95 percent of the plants on Earth, and they sequester carbon in much more meaningful ways than human “carbon offsets” will ever achieve.

Exploring the science of symbiotic fungi in layman’s terms, holistic farmer Michael Phillips sets the stage for practical applications across the landscape. The real impetus behind no-till farming, gardening with mulches, cover cropping, digging with broadforks, shallow cultivation, forest-edge orcharding, and everything related to permaculture is to help the plants and fungi to prosper— which means we prosper as well.

Michael’s fungal acumen will resonate with everyone who is fascinated with the unseen workings of nature and concerned about maintaining and restoring the health of our soils, our climate, and the quality of life on Earth for generations to come.

#### **About the Author**

Michael Phillips is the author of *The Apple Grower* and *The Holistic Orchard*, and teamed up with his wife Nancy to write *The Herbalist’s Way*. His Lost Nation Orchard is part of the Holistic Orchard Network, and Michael also leads the community orchard movement at [www.GrowOrganicApples.com](http://www.GrowOrganicApples.com)



**Publication Date:** March 2017

**Pages:** 256

**Trim:** 7 x 10

**Art Program:** Four-color photos, illustrations, charts, and graphs

**Rights Held:** World

## Gardening & Agriculture

### Holistic Goat Care

**A Comprehensive Guide to Raising Healthy Animals, Preventing Common Ailments, and Troubleshooting Problems**  
By Gianaclis Caldwell

#### **Description**

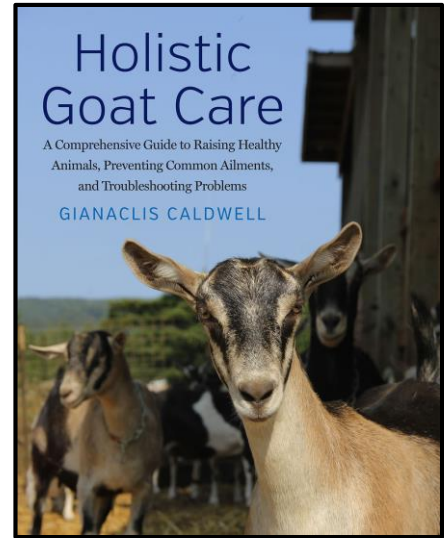
Goats have provided humankind with essential products for centuries; indeed, they bear the noble distinction of being the first domesticated farm animal. From providing milk and meat for sustenance and fiber and hides for clothing and shelter to carrying packs and clearing brush, there isn't much that goats cannot do.

But managing goats successfully requires an understanding of how nature designed them to thrive, including nutritional and psychological needs, as well as how to identify a problem and intercede before it's too late. In *Holistic Goat Care*, Caldwell offers readers a comprehensive guide to maintaining a healthy herd of goats, whether they are dairy goats, meat goats, fiber goats, or pet goats.

Caldwell places special emphasis throughout on holistic, natural, and alternative approaches to caring for goats. Whether your herd is two or two hundred, this first-of-its-kind, comprehensive book will help you keep your goats healthy, safe, and productive and give you a deep and enjoyable insight into the wondrous creature that is the goat.

#### **About the Author**

Gianaclis Caldwell is the author of the award-winning *Mastering Artisan Cheesemaking*, as well as other books on cheesemaking and running a dairy. Her aged, raw milk cheeses have been recognized and applauded by America's foremost authorities on cheese, and she travels nationwide to present workshops on cheesemaking and troubleshooting goat health problems.



**Publication Date:** April 2017

**Pages:** 320

**Trim:** 8 x 10

**Art Program:** 185 color photos, B&W illustrations, charts, and graphs

**Rights Held:** World, audio, film

## Gardening & Agriculture

### Farm to Table

#### The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers

By Darryl Benjamin and Lyndon Virkler

#### Description

Divided into two distinct but complementary halves—“Farm” and “Table”—*Farm to Table* first examines the roots of our contemporary industrial food system, from the technological advances that presaged the “Green Revolution” to U.S. Secretary of Agriculture Earl Butz’s infamous dictum to farmers to “Get big or get out” in the 1970s. Readers will explore the many threats to ecology and human health that our corporatized food system poses, but also the many alternatives—from permaculture to rotation-intensive grazing—that small farmers are now adopting to meet growing consumer demand.

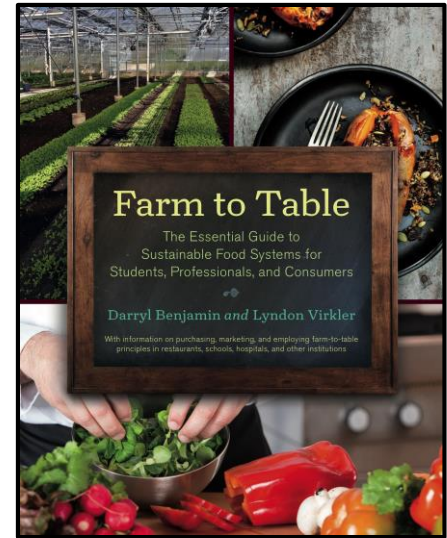
The second half of the book, “Table,” is dedicated to illuminating best practices and strategies for schools, restaurants, healthcare facilities, and other business and institutions to partner with local farmers and food producers, from purchasing to marketing.

*Farm to Table* is a one-of-a-kind resource on how to integrate sustainable principles into each of these settings and facilitate intelligent, healthful food choices at every juncture as the food system evolves.

#### About the Authors

Darryl Benjamin is an academic instructor in sustainability, writing, and marketing at the New England Culinary Institute. Darryl holds a professional leadership in Sustainable Food Systems Certificate from University of Vermont.

Chef Lyndon Virkler is dean of education and department chair in Culinary Art at the New England Culinary Institute. Lyndon has worked on a many recipe development projects for well-known food companies including Bruegger’s Bagels, VeryFine Juices, Cabot Cheese, and the Vermont Apple Grower’s Association.



**Publication Date:** Oct 2016

**Pages:** 272

**Trim:** 8 x 10

**Art Program:** 90 color photos, 20 illustrations, 25 charts and graphs

**Rights Held:** World, audio, film

#### Selected Praise

“*Farm to Table* is an essential primer for anyone who wants to understand our current food system and work towards creating a better one.”—Simran Sethi, journalist; author of *Bread, Wine, Chocolate*

“What took me twenty years to figure out, you can learn by spending several hours with Darryl and Lyndon’s terrific book. *Farm to Table* is an invaluable tool for chefs who are curious about food beyond the edge of their plates.”—Peter Hoffman, chef/owner of Savoy and Back Forty restaurants

## Gardening & Agriculture

### [The Greenhouse and Hoophouse Grower's Handbook](#)

#### Organic Vegetable Production Using Protected Culture

By Andrew Mefferd

#### Description

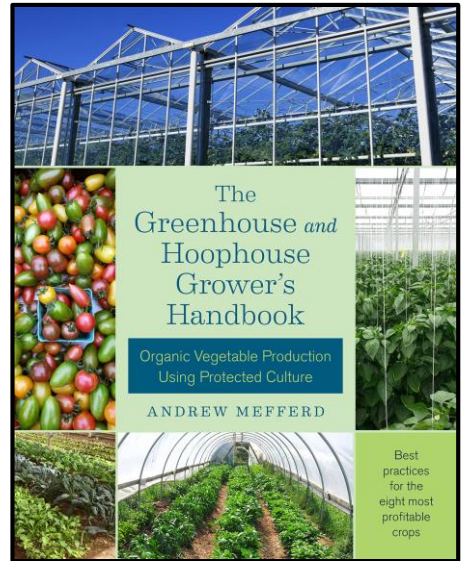
Today only a few dozen large-scale producers dominate the greenhouse produce market. Why? Because they know and employ best practices for the most profitable crops: tomatoes, eggplant, cucumbers, peppers, leafy greens, lettuce, herbs, and microgreens. *The Greenhouse and Hoophouse Grower's Handbook* levels the playing field by revealing these practices so that all growers—large and small—can maximize the potential of their protected growing space.

Whether growing in a heated greenhouse or unheated hoophouse, this book offers a decision-making framework for how to best manage crops that goes beyond a list of simple do's and don'ts.

With comprehensive chapters on temperature control and crop steering, pruning and trellising, grafting, and more, Mefferd's book is full of techniques and strategies that can help farms stay profitable, satisfy customers, and become an integral part of re-localizing our food system.

#### About the Author

Andrew Mefferd spent seven years in the research department at Johnny's Selected Seeds, traveling around the world to consult with researchers and farmers on the best practices in greenhouse growing. He is now the editor and publisher of *Growing for Market* magazine. Previously, he worked on farms in six states across the United States before starting his own farm. For more information on consulting, see [www.andrewmefferd.com](http://www.andrewmefferd.com).



**Publication Date:** March 2017

**Pages:** 288

**Trim:** 8 x 10

**Art Program:** 150 color photos

**Rights Held:** World



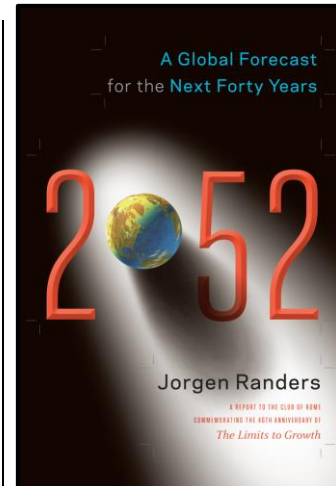
## Selected Backlist

### Politics, Social Justice, & The New Economy

#### 2052 by Jørgen Randers

Jørgen Randers, one of the coauthors of *Limits to Growth*, issues a progress report and makes a forecast for the next forty years. To do this, he asked dozens of experts to weigh in with their best predictions on how our economies, energy supplies, natural resources, climate, food, fisheries, militaries, political divisions, cities, psyches, and more will take shape in the coming decades.

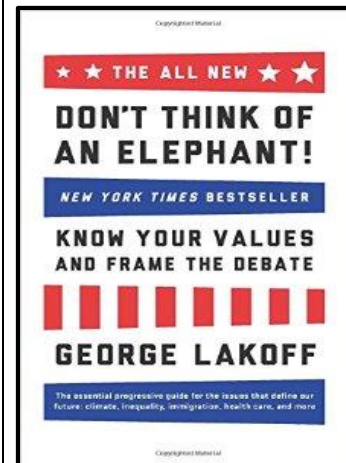
**Rights Sold:** Complex Chinese, Croatian, German, Italian, Japanese, Korean, Mongolian, Polish, Romanian, Simplified Chinese



#### The ALL NEW Don't Think of an Elephant! by George Lakoff

In this *New York Times* bestseller, George Lakoff urges progressives to go beyond the typical laundry list of facts, policies, and programs and present a clear moral vision to the country—one that is traditionally American and can become a guidepost for developing compassionate, effective policy that upholds citizens' well-being and freedom.

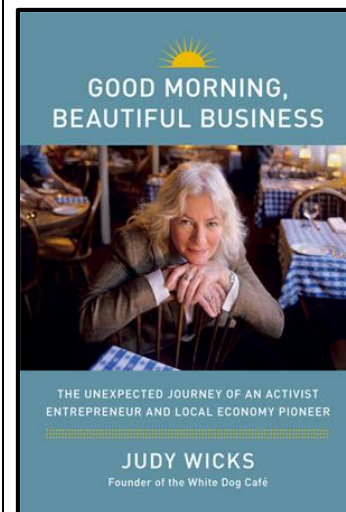
**Rights Sold:** Audio, French, Korean, Turkish



#### Good Morning, Beautiful Business by Judy Wicks

*Good Morning, Beautiful Business* is a memoir about the evolution of an entrepreneur who would not only change her neighborhood, but would also change her world—helping communities far and wide create local living economies that value people and place as much as commerce and that make communities not just interesting and diverse and prosperous, but also resilient. Passionate, fun, and inspirational, *Good Morning, Beautiful Business* explores the way women, and men, can follow both mind and heart, do what's right, and do well by doing good.

**Rights Sold:** Complex Chinese, Korean



## Selected Backlist

### [Systems Thinking for Social Change](#) by David Peter Stroh

Systems thinking leader David Stroh walks readers through techniques he has used to help people improve their efforts to end homelessness, improve public health, strengthen education, design a system for early childhood development, protect child welfare, develop rural economies, facilitate the reentry of formerly incarcerated people into society, resolve identity-based conflicts, and more. The result is a highly readable, effective guide to understanding systems and using that knowledge to get the results you want.

**Rights Sold:** Japanese

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### [Thinking in Systems](#) by Donella Meadows

*Thinking in Systems* is a concise and crucial book offering insight for problem solving on scales ranging from the personal to the global. This essential primer brings systems thinking out of the realm of computers and equations and into the tangible world, showing readers how to develop the systems-thinking skills that thought leaders across the globe consider critical for 21st-century life. In a world growing ever more complicated, crowded, and interdependent, *Thinking in Systems* helps readers avoid confusion and helplessness, the first step toward finding proactive and effective solutions.

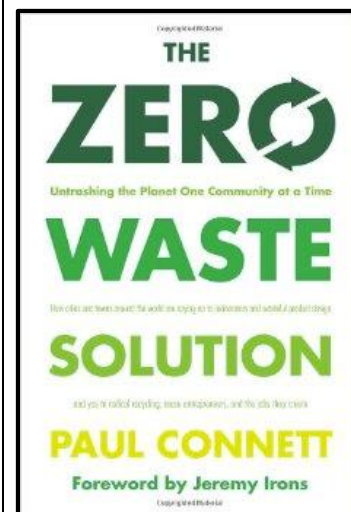
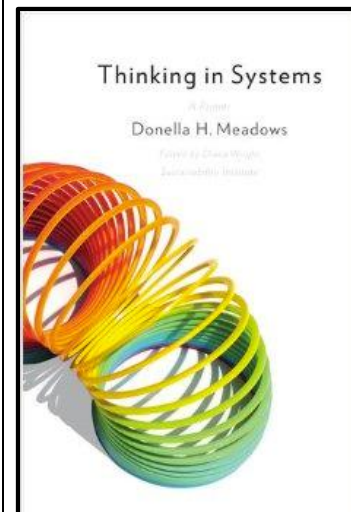
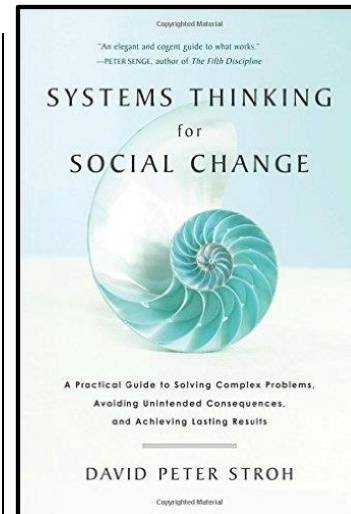
**Rights Sold:** Complex Chinese, German, Italian, Japanese, Korean, Russian, Simplified Chinese, Spanish, Vietnamese

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### [The Zero Waste Solution](#) by Paul Connett

Paul Connett profiles the most successful zero-waste initiatives around the world, showing activists, planners, and entrepreneurs how to re-envision their community's waste-handling process—by consuming less, turning organic waste into compost, recycling, reusing other waste, demanding nonwasteful product design, and creating jobs and bringing community members together in the process. The book also exposes the greenwashing behind renewed efforts to promote waste incinerators as safe, nontoxic energy suppliers, and gives detailed information on how communities can battle incineration projects that, even at their best, emit dangerous particles into the atmosphere, many of which remain unregulated or poorly regulated.

**Rights Sold:** Spanish



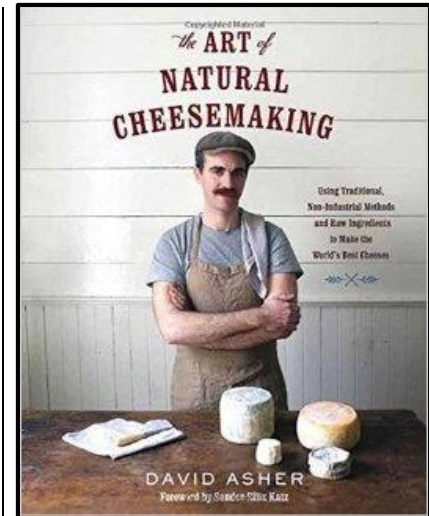
## Selected Backlist

### Food, Health, & Cookbooks:

#### [The Art of Natural Cheesemaking](#) by David Asher

Most DIY cheesemaking books are hard to follow, complicated, and confusing, and call for the use of packaged freeze-dried cultures, chemical additives, and expensive cheesemaking equipment. For though bread baking has its sourdough, brewing its lambic ales, and pickling its wild fermentation, standard Western cheesemaking practice today is decidedly unnatural. In *The Art of Natural Cheesemaking*, David Asher practices and preaches a traditional, but increasingly countercultural, way of making cheese—one that is natural and intuitive, grounded in ecological principles and biological science.

**Rights Sold:** German, Russian

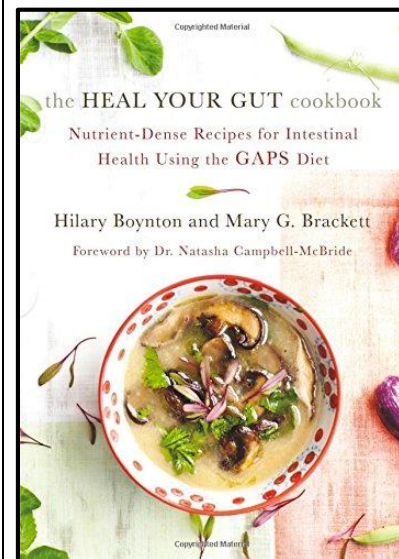


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#### [The Heal Your Gut Cookbook](#) by Hilary Boynton and Mary G. Brackett

In *The Heal Your Gut Cookbook*, readers will learn about the key cooking techniques and ingredients that form the backbone of the GAPS Diet: working with stocks and broths, soaking nuts and seeds, using coconut, and culturing raw dairy. The GAPS Diet is designed to restore the balance between beneficial and pathogenic intestinal bacteria and seal the gut through the elimination of grains, processed foods, and refined sugars and the carefully sequenced reintroduction of nutrient-dense foods, including bone broths, raw cultured dairy, certain fermented vegetables, organic pastured eggs, organ meats, and more.

**Rights Sold:** French, German, Spanish

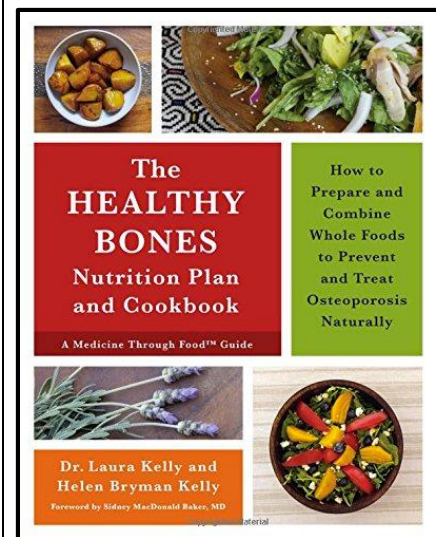


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#### [The Healthy Bones Nutrition Plan and Cookbook](#) by Dr. Laura Kelly and Helen Bryman Kelly

*The Healthy Bones Nutrition Plan and Cookbook* includes more than 100 bone-health recipes ranging from sauces and small plates to soups, salads, and main dishes, drinks and desserts. The authors also explain how to make staple ingredients such as ghee and bone health vinegar and how to grow shiitake mushrooms—an important source of vitamin D. Readers can count on their personal nutrition plans and the Kellys' recipes to provide food that helps calcium reach, and potentially strengthen, their bones.

**Rights Sold:** German, Spanish



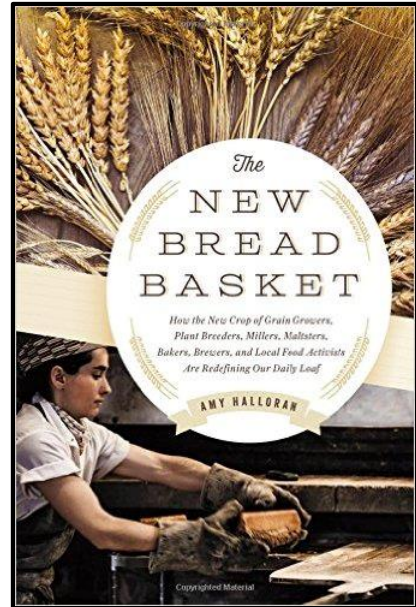
## Selected Backlist

### [The New Bread Basket](#) by Amy Halloran

Though most bread now comes from factory bakeries, the symbolism of wheat and bread—amber waves of grain, the staff of life—still carries great meaning. Today, bread and beer are once again building community as a new band of farmers, bakers, millers, and maltsters work to reinvent local grain systems. *The New Bread Basket* tells their stories and reveals the village that stands behind every loaf and every pint.

**Rights Sold:** Complex Chinese

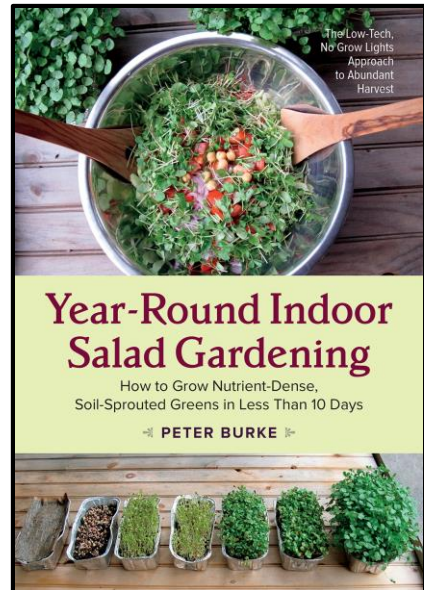
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### [Year-Round Indoor Salad Gardening](#) by Peter Burke

*Year-Round Indoor Salad Gardening* offers good news: with nothing more than a cupboard and a windowsill, you can grow all the fresh salad greens you need for the winter months (or throughout the entire year) with no lights, no pumps, and no greenhouse. Growing “Soil Sprouts”—Burke’s own descriptive term for sprouted seeds grown in soil as opposed to in jars—employs a method that encourages a long stem without expansive roots, and provides delicious salad greens in just seven to ten days, way earlier than any other method, with much less work.

**Rights Sold:** German



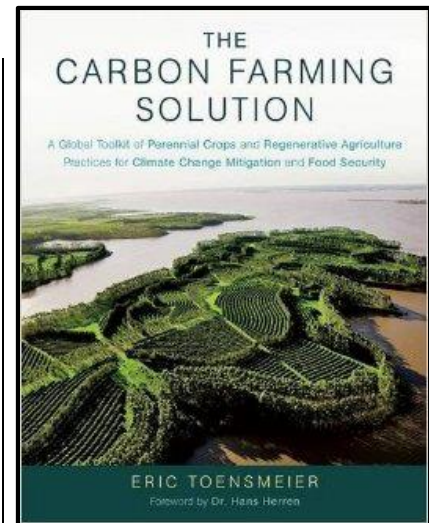
## Selected Backlist

### Gardening & Agriculture

**The Carbon Farming Solution** by Eric Toensmeier

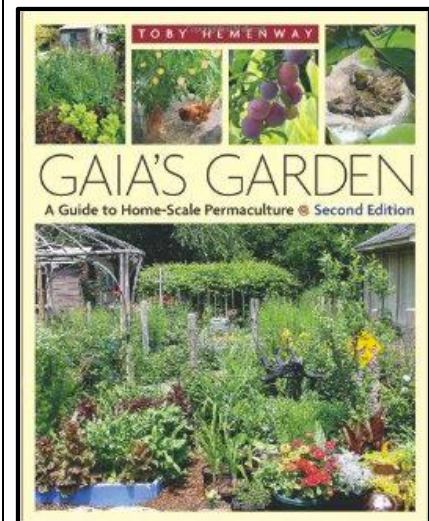
In this groundbreaking book, author Eric Toensmeier offers a Big Idea: That agriculture, often blamed as a major culprit of our climate crisis, could be harnessed as part of a global solution to avert disaster, heal our planet, and provide real food security. Toensmeier (*Paradise Lot, Perennial Vegetables*) argues that “carbon farming” has the potential—when combined with a massive reduction in fossil fuel emissions and in concert with adaptation strategies to our changing environment—to return our atmosphere to the “magic number” of 350 parts per million of carbon dioxide.

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**Gaia's Garden** by Toby Hemenway

The first edition of *Gaia's Garden* sparked the imagination of America's home gardeners, introducing permaculture's central message: Working *with* Nature, not against her, results in more beautiful, abundant, and forgiving gardens. This extensively revised and expanded second edition broadens the reach and depth of the permaculture approach for urban and suburban growers. Many people mistakenly think that ecological gardening—which involves growing a wide range of edible and other useful plants—can take place only on a large, multiacre scale. As Hemenway demonstrates, it's fun and easy to create a “backyard ecosystem” by assembling communities of plants that can work cooperatively and perform a variety of functions.

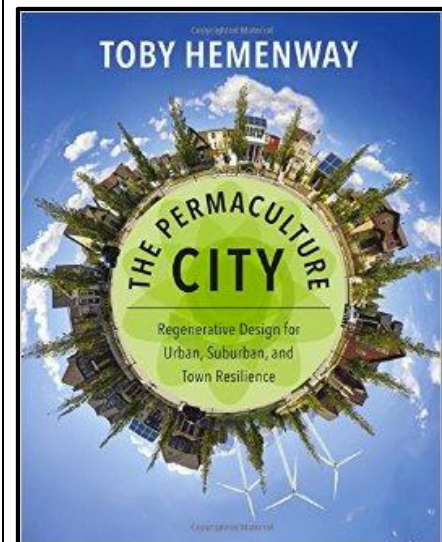


**Rights Sold:** French, Italian, Korean, Latvian, Turkish

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**The Permaculture City** by Toby Hemenway

*The Permaculture City* begins in the garden but takes what we have learned there and applies it to a much broader range of human experience; we're not just gardening plants but people, neighborhoods, and even cultures. Hemenway lays out how permaculture design can help town dwellers solve the challenges of meeting our needs for food, water, shelter, energy, community, and livelihood in sustainable, resilient ways. Readers will find new information on designing the urban home garden and strategies for gardening in community, rethinking our water and energy systems, learning the difference between a “job” and a “livelihood,” and the importance of placemaking and an empowered community.



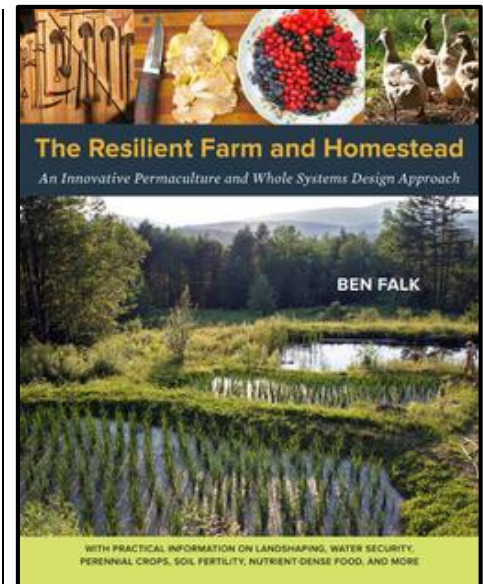
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## Selected Backlist

### [The Resilient Farm and Homestead](#) by Ben Falk

*The Resilient Farm and Homestead* is more than just a book of tricks and techniques for regenerative site development, but offers actual working results in living within complex farm-ecosystems based on research from the “great thinkers” in permaculture, and presents a viable home-scale model for an intentional food-producing ecosystem in cold climates, and beyond. Inspiring to would-be homesteaders everywhere, but especially for those who find themselves with “unlikely” farming land, Falk is an inspiration in what can be done by imitating natural systems, and making the most of what we have by re-imagining what’s possible. A gorgeous case study for the homestead of the future.

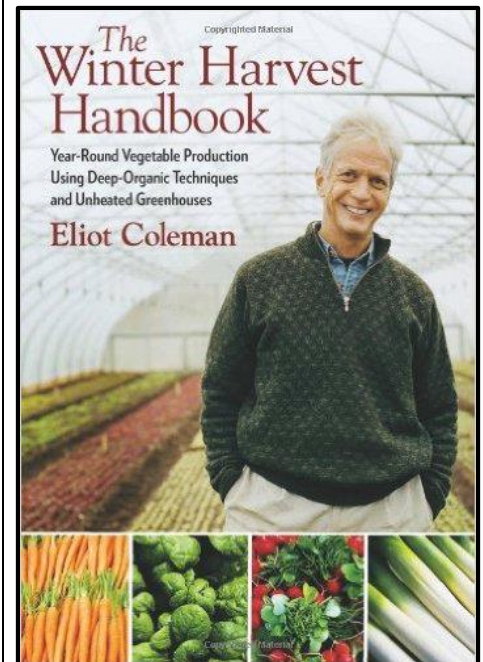
**Rights Sold:** French



### [The Winter Harvest Handbook](#) by Eliot Coleman

With *The Winter Harvest Handbook*, anyone can have access to Eliot Coleman’s hard-won experience. Gardeners and farmers can use the innovative, highly successful methods Coleman describes in this comprehensive handbook to raise crops throughout the coldest of winters. Building on the techniques that hundreds of thousands of farmers and gardeners adopted from *The New Organic Grower* and *Four-Season Harvest*, this new book focuses on growing produce of unparalleled freshness and quality in customized unheated or, in some cases, minimally heated, movable plastic greenhouses.

**Rights Sold:** French, German



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