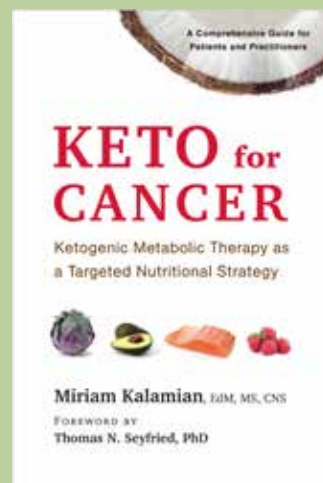
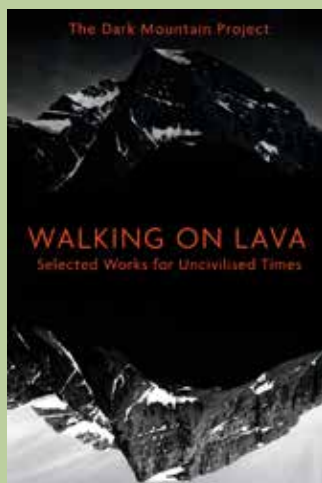
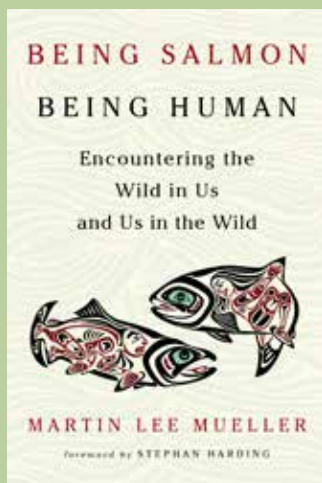
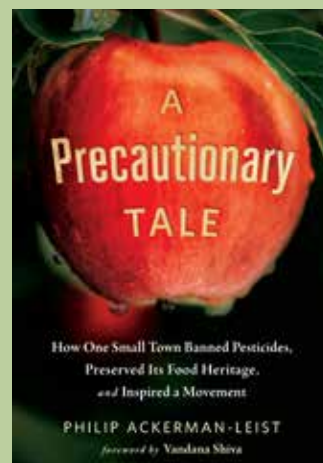
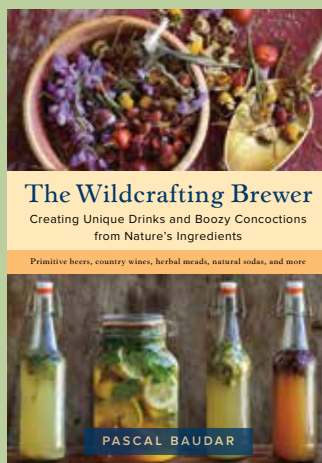
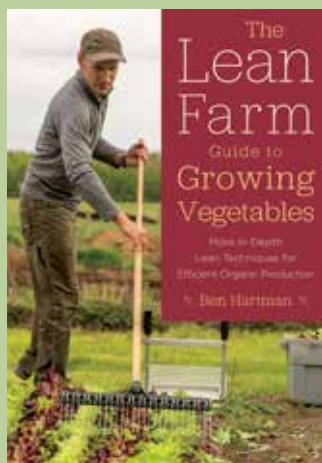
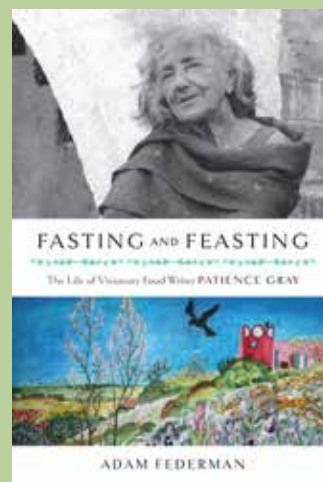
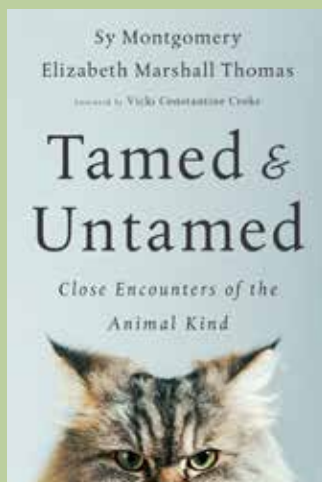
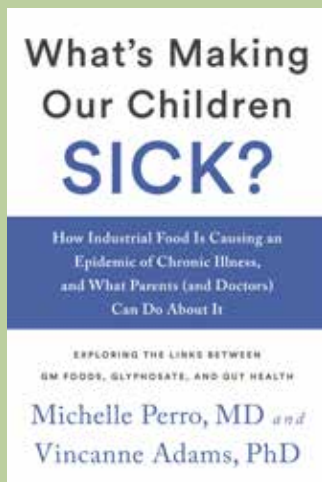


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OCTOBER 2017

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What's Making Our Children Sick?

How Industrial Food is Causing an Epidemic of Chronic Illness, and What Parents (and Doctors) Can Do About It

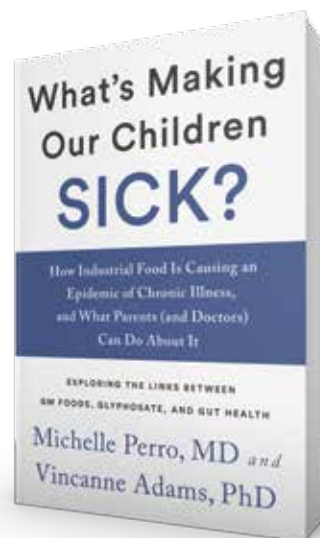
Drs. Michelle Perro and Vincanne Adams

Chronic disorders among American children are reaching epidemic levels, and as our food supply environment reels under the pressures of industrialization via agrochemicals, our kids have become the walking evidence of this failed experiment.

What's Making Our Children Sick? explains how agrochemical industrial production and genetic modification of foods is a culprit in this epidemic. Using patient accounts of their clinical experiences and new medical insights about pathogenesis of chronic pediatric disorders—taking us into gut dysfunction and the microbiome, as well as the politics of food science—this book connects the dots to explain our kids' ailing health.

Michelle Perro, MD, is a veteran pediatrician with over thirty-five years of experience in acute and integrative medicine. More than ten years ago, Dr. Perro transformed her clinical practice to include pesticide and health advocacy. She was previously director of the Pediatric Emergency Department at New York's Metropolitan Hospital and has managed her own business, Down to Earth Pediatrics, an urgent care clinic for children.

Vincanne Adams, PhD, is a professor of medical anthropology at the University of California, San Francisco. Dr. Adams has previously published six books and is editor-in-chief for *Medical Anthropology Quarterly*, the flagship journal of the American Anthropological Association.



Publication Date: January 2018

Egalley Available: now

Word Count: 86,000

Art Program: Black-and-white charts, graphs, and illustrations throughout

Rights Held: World

**SPRING
2018**

“What's Making Our Children Sick?” is a true clarion call to parents, physicians, and policymakers everywhere to change the way we grow the food we eat.” —**Dana Ullman, MPH, CCH**, author of *Homeopathic Medicine for Children and Infants* and *The Homeopathic Revolution*

Mitochondria and the Future of Medicine

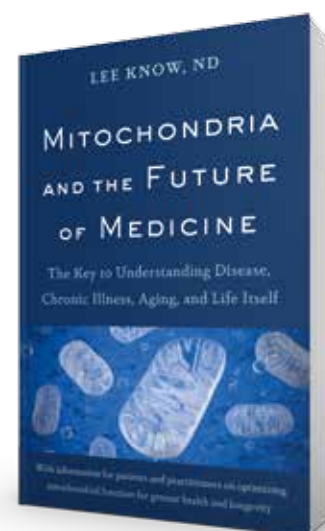
The Key to Understanding Disease, Chronic Illness, Aging, and Life Itself

Dr. Lee Know

Mitochondria and the Future of Medicine tells the epic story of mitochondria, the widely misunderstood and often-overlooked powerhouses of our cells. By understanding how our mitochondria work, it is in fact possible to add years to our lives, and life to our years.

Current research, however, has revealed a dark side: many seemingly disconnected degenerative diseases have tangled roots in dysfunctional mitochondria. Happily, modern research has also endowed us with the knowledge on how to optimize its function. Dr. Know offers cutting-edge information on supplementation and lifestyle changes for mitochondrial optimization, and how to implement their use successfully.

Lee Know, ND, is based in Canada. He has held positions as medical advisor, scientific evaluator, and director of research and development for major organizations. He currently serves as a consultant to the natural-health-products and dietary-supplements industries. He calls the Greater Toronto area home and has a particular interest in promoting natural health and environmental stewardship.



Publication Date: Spring 2018
Egalley Available: November 2017
Word Count: 82,000
Art Program: Black-and-white charts, graphs, and illustrations throughout
Rights Held: World

**SPRING
2018**

Statin Nation

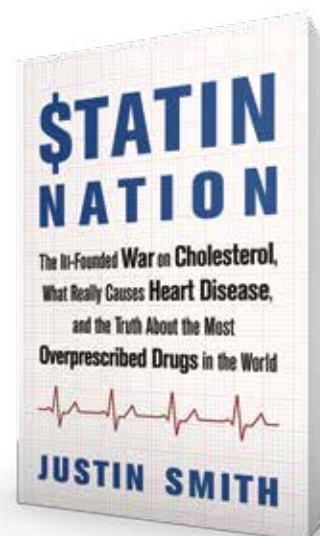
The Ill-founded War on Cholesterol,
What Really Causes Heart Disease, and the Truth
About the Most Overprescribed Drugs in the World

Justin Smith

Heart disease is the leading cause of death worldwide and, for decades, health authorities have blamed fat and cholesterol. Cholesterol-lowering statin drugs are now the most prescribed medication in the world. However, large-scale studies have now shown that statins are not generating the benefits that were predicted, and new research shows that high cholesterol may actually *prevent* heart disease.

A complete re-evaluation of heart disease is long overdue, not to mention an inquiry into why the pharmaceutical industry continues to over-prescribe statins—and market them aggressively to consumers—despite this evidence. *Statin Nation* provides such a re-evaluation, as well as detailed examinations of nutritional alternatives, offering hope for the future of heart-disease treatment.

Justin Smith is the producer, director, and writer of the documentaries *Statin Nation I* and *II*. He formerly was a personal trainer, sports massage therapist, and nutrition coach. *Statin Nation* arose from a general-nutrition book planned by Justin. He originally hoped to only spend one chapter on cholesterol but rerouted the entire project once the overwhelming evidence disillusioned his notions of heart disease. He is based in the U.K.



Publication Date: January 2018

Egalley Available: now

Word Count: 60,000

Art Program: Black-and-white
illustrations throughout

Rights Held: World

**SPRING
2018**

“This book fills an important need for a comprehensive explanation of the pharmaceutical industry’s efforts to profit from statin drugs, of the trivial effect on prevention of heart disease by these drugs, and of their serious toxic side effects. More importantly, the book describes the true causes of heart disease and emphasizes optimal nutrition as the correct approach to prevention.”

—**Dr. Kilmer McCully, MD, author of *The Heart Revolution***

Herbal Formularies for Health Professionals, Volume 1

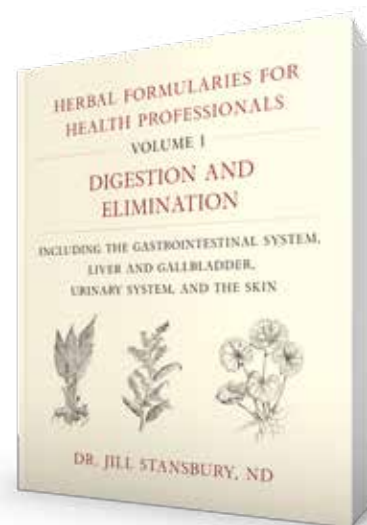
Digestion and Elimination, including the Gastrointestinal System, Liver and Gallbladder, Urinary System, and the Skin

Dr. Jill Stansbury

Volume 1 of *Herbal Formularies for Health Professionals* is an in-depth guide to using herbal therapies in treating conditions of the organs of digestion and elimination. Dr. Jill Stansbury draws on her decades of clinical experience and her extensive research to provide a wide range of herbal formulas for treating common health issues and diagnoses.

Organized by body system, the book is a user-friendly reference manual for herbalists, physicians, nurses, and allied health professionals. It provides hundreds of effective herbal formulas for a wide range of conditions, and is also a tutorial for budding herbalists on the sophisticated art of fine-tuning an herbal formula to match the constitution and overall health condition of an individual patient, rather than a basic diagnosis.

Jill Stansbury, ND, is a naturopathic physician with 30 years of clinical experience. She served as the Chair of the Botanical Medicine Department of the National University of Natural Medicine in Portland, Oregon, for over 20 years. She remains on the faculty teaching herbal medicine and medicinal plant chemistry and leading ethnobotany field courses in the Amazon. She lives in Battle Ground, Washington, and is the medical director of Battle Ground Healing Arts.



Publication Date: Spring 2018
Egalley Available: October 2017
Word Count: 130,000
Art Program: Black-and-white illustrations throughout
Rights Held: World

**SPRING
2018**

Keto for Cancer

Ketogenic Metabolic Therapy as
a Targeted Nutritional Strategy

Miriam Kalamian, EdM, MS, CNS

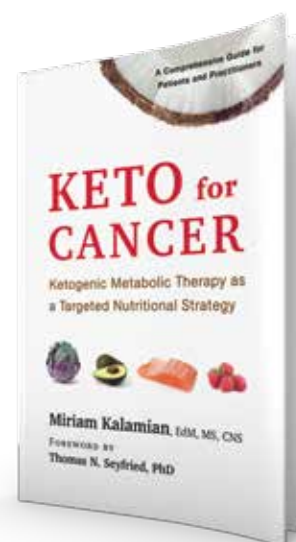
Foreword by Dr. Thomas Seyfried

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.

Keto for Cancer is the first book 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.

Miriam Kalamian is a nutrition professional and 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.

For more than 25 years, **Thomas Seyfried, PhD**, has taught and conducted research in neurogenetics, neurochemistry, and cancer at Yale University and Boston College. He has published more than 150 articles and book chapters, including the groundbreaking treatise *Cancer as a Metabolic Disease*.



Publication Date:

October 2017

Word Count: 127,000

Art Program: Black-and-white charts, graphs, and illustrations throughout

Rights Held: World

Rights Sold: Polish (Illuminatio)

**FALL
2017**

“*Keto for Cancer* reveals how a ketogenic diet powerfully targets cancer at its metabolic core. Miriam Kalamian’s exemplary achievement brings clarity to this emerging science and makes implementation of this information straightforward and uncomplicated.”

—David Perlmutter, MD, FACN,
author of #1 *New York Times* bestseller *Grain Brain*
and *The Grain Brain Whole Life Plan*

Master Your Diabetes

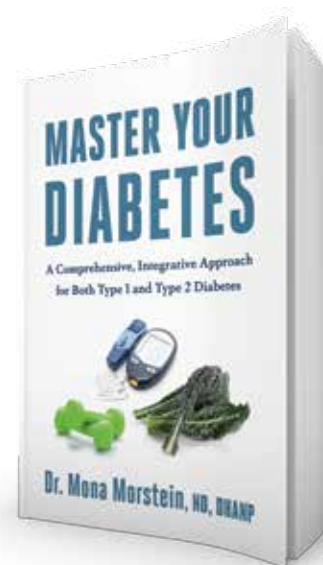
A Comprehensive, Integrative Approach
for both Type 1 and Type 2 Diabetes

Dr. Mona Morstein

In *Master Your Diabetes*, naturopathic physician and diabetes expert Dr. Mona Morstein shows how people with both type 1 and type 2 diabetes can gain and maintain excellent control of their blood sugar levels, preventing and even reversing existing complications through education combined with medical support and encouragement.

This is the first comprehensive guide for patients, caregivers, and medical practitioners to demonstrate an integrative approach based on the “eight essentials” of treatment and prevention: a low-carb diet, exercise, good sleep, stress management, healing the gut, environmental detoxification, supplementation, and medications.

Mona Morstein, ND, DHNAP, is a naturopathic physician with a medical practice focused in integrative diabetes treatment. Her clinic, Arizona Integrative Medical Solutions, is located in Tempe, Arizona, where she sees patients of all ages and genders for acute and chronic conditions. An expert on prediabetes and diabetes, she is a frequent lecturer at conferences and webinars, and is the founder and executive director of The Low Carb Diabetes Association.



Publication Date:

October 2017

Word Count: 175,000

Art Program: Black-and-white charts, graphs, and illustrations throughout

Rights Held: World

**FALL
2017**

“We know more about diabetes than ever in history, yet disease rates are not declining appreciably, while costs to manage the disease continue to soar. In *Master Your Diabetes*, Dr. Morstein draws from the best of conventional and integrative therapies to provide diabetic patients an easy-to-implement program to regain their health.”

—**Robb Wolf**, author of *Wired to Eat*
and *The Paleo Solution*

Fasting and Feasting

The Life of Visionary Food Writer Patience Gray

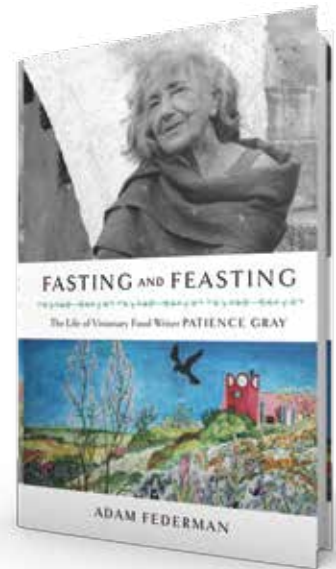
Adam Federman

For more than 30 years, Patience Gray—the author of the celebrated cookbook *Honey from a Weed*—lived in the far south of Italy without electricity, modern plumbing, or a telephone.

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.

In *Fasting and Feasting*, biographer Adam Federman tells the remarkable—and until now untold—life story of Patience Gray: from her privileged and intellectual upbringing in England, to her trials as a single mother during World War II, to her career working as a designer, editor, translator, and author, and describing her travels and culinary adventures in later years. A fascinating and spirited woman, Patience Gray was very much a part of her times but very clearly ahead of them.

Adam Federman has written for *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, and 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:

September 2017

Word Count: 132,000

Art Program: 16-page color insert

Rights Held: World

Editor's Note: Patience Gray was a U.K. cookery author who wrote about French cooking and lived part of her life in Italy. Particularly strong rights potential in those countries.

**FALL
2017**

Praise for *Fasting and Feasting*

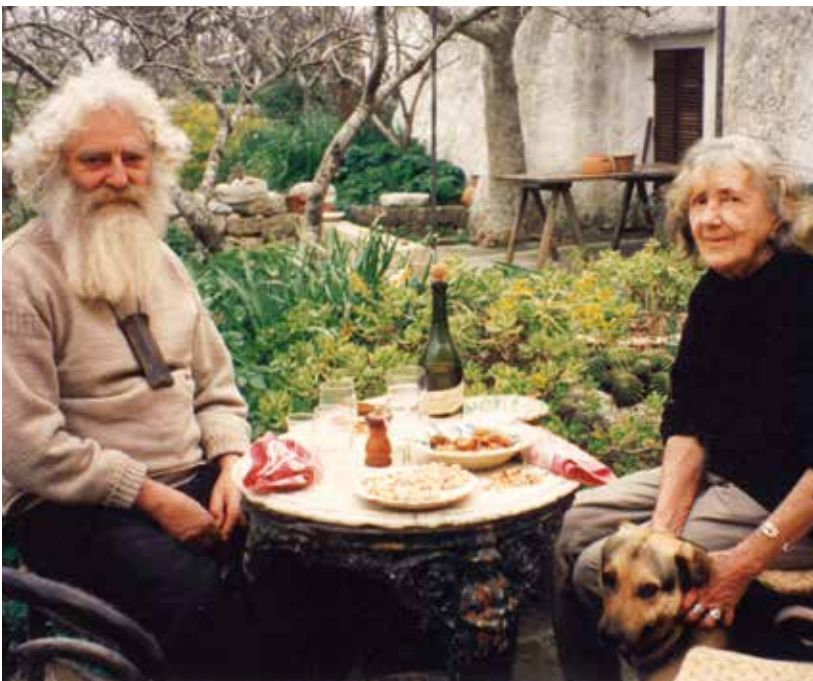
“Federman’s book is meticulously researched . . . The author’s portrait of the complex, fiercely independent woman who reshaped ideas about cooking and food and about what constitutes a life well-lived in a world defined by the ‘numbing effects’ of modernity is intriguing and well-rendered. A highly detailed traditional biography of an unconventional woman.”
—*Kirkus Reviews*

“Of all my culinary heroes, Patience Gray was the most magical—and the most remote. I was lucky enough to meet her—just once. Adam Federman’s beautifully considered and well-researched biography shines a bright light on Gray’s complicated, surprising, and gutsy life.”
—Alice Waters, owner, *Chez Panisse*;
author of *The Art of Simple Food*

“(Patience Gray) emerges from this life as an utterly original spirit who was one of the few to rebel against the change in direction that eating had taken in modern times.”
—Bee Wilson, *The Sunday Times*

Fasting and Feasting has received glowing reviews from:

The Times
Petits Propos Culinaires
The Sunday Times
The Spectator
Financial Times
The Lady
The Daily Mail
New Statesman
AnOther Magazine
Literary Review
Booklist
Times Literary Supplement
The Observer
The Independent
Food Tank
The Art of Eating



Patience at her desk in the Billiardroom. Photo by Stefan Buzás / courtesy of Nicolas Gray



Portrait of Patience taken in 1959. Photo by David Sim

Forage, Harvest, Feast

40 plants, 500 recipes, A Wild-Inspired Cuisine

Marie Viljoen

In this groundbreaking collection of more than 500 wild-food recipes, celebrated New York City forager, cook, and food writer Marie Viljoen incorporates wild ingredients into both everyday and special-occasion fare. Working with 40 wild plants and easily identifiable mushrooms, most of them ubiquitous worldwide and many increasingly found in farmers' markets, she presents cocktails, appetizers, entrées, desserts, snacks, breads, preserves, sauces, syrups, ferments, spices, salts, and more.

Recipes range from simple preservation techniques and cast-iron-skillet specials to more sophisticated dishes of multilayered flavors, like a shrimp and avocado aspic with spicebush, or a rolled tomato soufflé stuffed with garlic mustard. The cookbook features more than 200 color photographs as well as cultivation tips for 20 plants commonly found in the wild but easily grown at home.

Writer, photographer, forager, and cook, **Marie Viljoen** has been an edible plant devotee since her childhood in South Africa. Her work as an urban forager and edible garden expert has been profiled by *The New York Times* and *Martha Stewart Living*, among others. The author of *66 Square Feet*, she writes a foraging column for *Edible Brooklyn* and *Edible Manhattan* magazines, is a contributing editor to *Gardenista*, and is a regular contributor to *Better Homes and Gardens*.



Juliana Sohn

Publication Date: Fall 2018

Egalley Available: March 2018

Word Count: 150,000

Art Program: Full-color images throughout, over 200 photographs

Rights Held: World

**FALL
2018**

The Fruit Forager's Companion

Ferments, Desserts, Main Dishes, and More
from Your Neighborhood and Beyond

Sara Bir

Half of the fruit that grows in yards and public spaces is never picked or eaten. Citrus trees are burdened with misshapen lemons, berries grow in tangled thickets on the roadside, and the crooked rows of abandoned orchards fill with fallen apples. At the same time, people yearn for an emotional connection that's lacking in bland grocery store bananas and tasteless melons.

The Fruit Forager's Companion is a how-to guide with recipes, devoted to the secret, sweet bounty just outside our front doors and ripe for the taking, from familiar apples and oranges to lesser-known pawpaws and mayhaws. It will tell readers where and when to find them, and how to gather and cook them. Written by a seasoned chef, curious gardener, and foraging convert in a witty, welcoming style, it's a must have for seekers of both flavor and fun.

A graduate of The Culinary Institute of America with years of recipe expertise, **Sara Bir** creates recipes that draw on her professional skill set, yet are realistic for home cooks. She specializes in baking, vegan cooking, charcuterie, and utilizing seasonal ingredients and food on hand in order to curtail food waste at consumer levels. The founding food editor for *Paste Magazine*, Bir has written for *Serious Eats*, *Saveur*, and *MIX*, among other publications, and was featured in the Da Capo Press anthology *Best Food Writing 2014*.



Andi Roberts

Publication Date: Spring 2018
Egalley Available: January 2018
Word Count: 85,000
Art Program: Color photographs
and illustrations throughout
Rights Held: World

**SPRING
2018**

The Wildcrafting Brewer

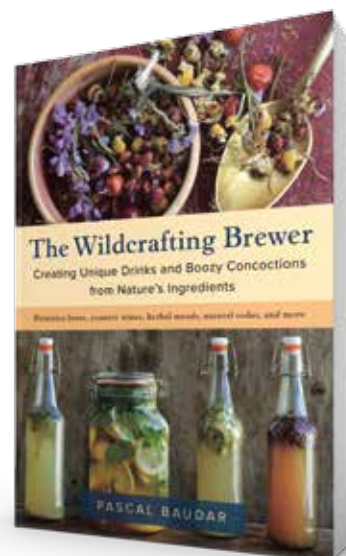
Creating Unique Drinks and Boozy Concoctions
from Nature's Ingredients

Pascal Baudar

It's fun, easy, and inexpensive to create your own flavorful beers, wines, and sodas at home using natural ingredients that you gather from the wild, grow in your garden, or buy at the local farmers' market. In this book renowned forager and wild plant expert Pascal Baudar describes his brewing methods and philosophy so that readers can express their local *terroir* through all manner of fermented brews, no matter where they live.

The Wildcrafting Brewer outlines both hot and cold brewing methods, including recipes like mugwort beer and elderflower wine, which will inspire readers (herbalists, foragers, home brewers, and others) to experiment with their own local ingredients.

Pascal Baudar works as a wild-food researcher and instructor in traditional food preservation techniques. Over the years, through his weekly classes and seminars, he has introduced thousands of home cooks, local chefs, and others to the flavors offered by their wild *terroir*. He lives in Los Angeles County, California.



Publication Date: Spring 2018
Egalley Available: October 2017
Word Count: 74,000
Art Program: Full-color images
throughout
Rights Held: World

**SPRING
2018**



Also by Pascal Baudar

The New Wildcrafted Cuisine (Chelsea Green, 2016) This beautifully photographed book offers up dozens of creative recipes and instructions for preparing a pantry full of preserved foods. Readers everywhere can apply Baudar's deep foraging wisdom and experience to explore their own bioregions and find an astonishing array of plants and other materials that can be used in their own kitchens.

"This gorgeous book will make you salivate and dream."
—**Sandor Ellix Katz**, international bestselling author of
The Art of Fermentation and *Wild Fermentation*



Tamed and Untamed

Close Encounters of the Animal Kind

Sy Montgomery and Elizabeth Marshall Thomas

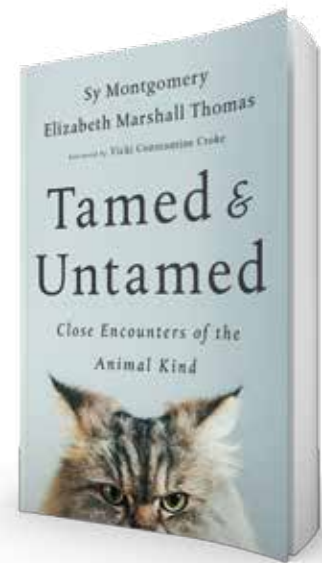
Foreword by Vicki Constantine Croke

Tamed and Untamed is a collection of essays penned by renowned authors (and best friends) Sy Montgomery and Elizabeth Marshall Thomas. It explores the minds, lives, and mysteries of animals as diverse as snails, house cats, hawks, sharks, dogs, lions, and even octopuses.

With humor, empathy, and introspection, Montgomery and Thomas look into the lives of all kinds of animals—from man's best friend to the great white shark—and examine the ways we connect with our fellow species.

One of the most widely read authors on anthropology and animals, wild and domestic, **Elizabeth Marshall Thomas** has observed dogs, cats, elephants, and human animals during her half-century-long career, all of which was inspired by her lengthy trips to Africa as a young woman. Her many books include *Dreaming of Lions*, *The Hidden Life of Dogs*, and *The Social Lives of Dogs*.

Sy Montgomery is an international bestselling author, naturalist, documentary scriptwriter, and radio commentator who has traveled to some of the world's most remote wildernesses for her work. She is the author of numerous award-winning books, including her memoir, *The Good Good Pig*, an international bestseller; and *The Soul of an Octopus*, both an international bestseller and a 2016 National Book Award finalist. Montgomery lives in Hancock, New Hampshire.



Publication Date:

October 2017

Word Count: 50,000

Art Program: Black-and-white illustrations throughout

Rights Held: World

**FALL
2017**



Praise for *Tamed and Untamed*

“Two of the most tuned-in people in the world have now given us these marvelous narratives of nonhuman beings living their lives on our shared planet. This is exactly what we need more of. We need to understand *who* we are here with. And, more and more urgently, to understand that we are not alone on our planet. As humans become more isolated and alienated, stories of other animals offer us our best chance for succeeding at being human.”

—Carl Safina, author of *Beyond Words: What Animals Think and Feel*

“*Tamed and Untamed* is a beautiful duet between two of the world’s finest nature writers. These enchanting essays bring to life creatures both novel and familiar, from pink dolphins to domestic dogs, war elephants to garden slugs. Each chapter reveals a new animal mystery and adds to the menagerie of our minds.”

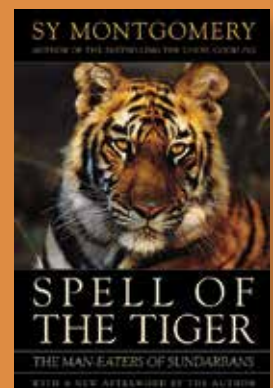
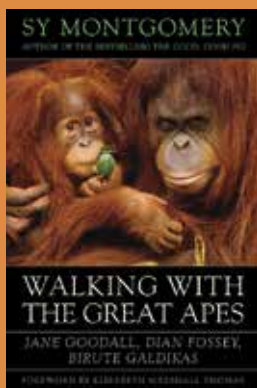
—Abigail Tucker, author of *The Lion in the Living Room*

“I cannot recommend highly enough this memorable collection of essays about the secret life of animals from two of the most thought-provoking, animal-savvy writers of this time, Sy Montgomery and Elizabeth Marshall Thomas. A must-read for anyone interested in all creatures great and small.”

—Nicholas Dodman, DVM, author of *Pets on the Couch*; professor emeritus, Tufts University



Also by Sy Montgomery, author of international bestsellers
The Good Good Pig and *The Soul of an Octopus*



Beaverland

The Surprising, Secret Lives of
Nature's Most Ingenious Engineers

Ben Goldfarb

In *Beaverland*, environmental journalist Ben Goldfarb reveals that everything we think we know about what a healthy landscape looks like, and how it functions, is inaccurate—a historical artifact produced by the removal of beavers from their former haunts.

It's a powerful story about one of the world's most influential species, the secret ways in which our landscapes have changed over the centuries, and the measures we can take to mitigate against drought, flooding, wild-fire, biodiversity loss, and the ravages of climate change. And ultimately, it's about how we can learn to coexist, harmoniously and even beneficially, with our fellow travelers on this planet.

Ben Goldfarb is a freelance environmental journalist who covers wildlife conservation, marine science, and public lands management, as well as an award-winning fiction writer. His work has been featured in *Science*, *Mother Jones*, *The Guardian*, *High Country News*, *VICE*, *Audubon Magazine*, *Modern Farmer*, *Orion*, *World Wildlife Magazine*, *Scientific American*, *Yale Environment 360*, and many other publications. He currently lives in New Haven, Connecticut.



Terray Sylvester

Publication Date: Spring 2018

Egalley Available: March 2018

Word Count: 70,000

Art Program: Black-and-white illustrations throughout, 8-page color insert

Rights Held: World

Editor's Note: The positive impact beavers have on the environment, ecosystems, and even drinking water have been increasingly well studied and documented as their numbers bounce back across Europe and parts of Asia, especially in Germany, Austria, Poland, Bulgaria and Russia. Particularly strong rights potential in those territories.

**SPRING
2018**

Being Salmon, Being Human

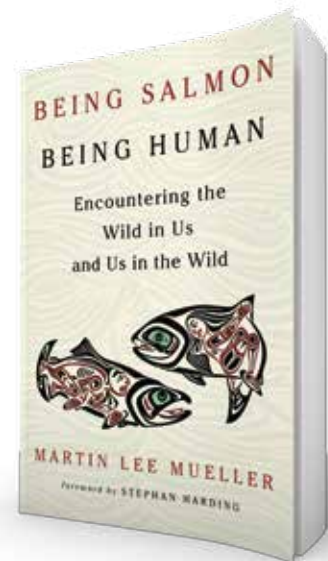
Encountering the Wild in Us and Us in the Wild

Martin Lee Mueller, PhD

Being Salmon, Being Human examines Western culture's tragic alienation from nature by focusing on the relationship between people and salmon—weaving together key narratives about the Norwegian salmon industry as well as wild salmon in indigenous cultures of the northwestern United States.

Mueller uses this lens to articulate a comprehensive critique of human exceptionalism, directly challenging the 400-hundred-year-old notion that other animals are nothing but complicated machines without rich inner lives and that Earth is a passive backdrop to human experience. Being fully human, he argues, means experiencing the intersection of our horizon of understanding with that of other animals. Salmon are the test case for this. Mueller experiments, in evocative narrative passages, with imagining the world as a salmon might see it, and considering how this enriches our understanding of humanity in the process.

Martin Lee Mueller, PhD, received his doctorate in philosophy from the University of Oslo in 2016. Before that, he received his master's in culture, environment, and sustainability at the University of Oslo's Centre for Development and the Environment (SUM). Mueller is the cofounder of the Deep Ecology Workgroup, which focuses on environmental education for young people. He lives in Norway.



Publication Date:

October 2017

Word Count: 184,000

Art Program: no art program

Rights Held: World

Editor's Note: Salmon play an important role in many cultures world wide, notably in Chile and the Scandinavian countries. Rights potential is particularly strong in these territories.

**FALL
2017**

“This is a game-changing culture-shifting book, ethical and eloquent, opening the way toward a more mature natural science.”

—David Abram, author of *The Spell of the Sensuous* and *Becoming Animal*; creative director, Alliance for Wild Ethics

Walking on Lava

Selected Works for Uncivilised Times

The Dark Mountain Project

Edited by Charlotte Du Cann, Dougald Hine,
Nick Hunt, and Paul Kingsnorth

The climate is being altered by human activities; global ecosystems are being destroyed by the advance of industrial civilization; and the dominant economic and cultural assumptions of the West are visibly crumbling.

Dark Mountain calls for writers, thinkers, and artists willing to face the depth of the mess we are in. Rooted in place, time, and nature, their work finds a home in the pages of the Dark Mountain books, with two new volumes published every year.

Walking on Lava brings together the best of the first ten volumes, along with the original manifesto. This collection of essays, fiction, poetry, interviews and artwork introduces The Dark Mountain Project's groundbreaking work to a wider audience.

The Dark Mountain Project grew out of a feeling that contemporary literature and art were failing to respond honestly or adequately to the scale of our entwined ecological, economic, and social crises. It believes that writing and art have a crucial role to play in coming to terms with this reality, and in questioning the foundations of the world in which we find ourselves.

“Don’t read this book if you’re not willing to be shaken and unsettled. Unflinching and unafraid!”

—Bill McKibben, author of *The End of Nature*



Publication Date:

September 2017

Word Count: 100,000

Art Program: Black-and-white
photographs and drawings
throughout

Rights Held: World

**FALL
2017**

Silvopasture

The Art and Science of Integrating Trees,
Pasture, and Animals

Steve Gabriel

“Farm” and “forest” are usually perceived as separate entities, their aesthetic differences defined by the common practice of land clearing. However, this dichotomy is a relatively recent development.

Silvopasture, a term combining *silvo* (“forest”) and *pasture*, offers the promise of ecological restoration and the ability to farm productively while coping with our changing climate.

Agroforestry and silvopasture are related concepts, but *Silvopasture* explains what makes them distinct, delving into the history, health benefits, and challenges of these farming practices. The complex ecology they foster is much more effective than forests or grasslands alone at sequestering carbon in the soil—making silvopasture a crucial piece of our ongoing efforts to combat global climate change.

Steve Gabriel is an ecologist, educator, and co-author of *Farming the Woods* with Ken Mudge (Chelsea Green, 2014). He currently works for both the Cornell Small Farms Program and on his own forest farm in western New York, where he produces shiitake mushrooms, duck eggs, pastured lamb, nursery trees, and maple syrup.



Publication Date: Spring 2018

Egalley Available: February 2018

Word Count: 100,000

Art Program: Color photographs
and illustrations throughout

Rights Held: World

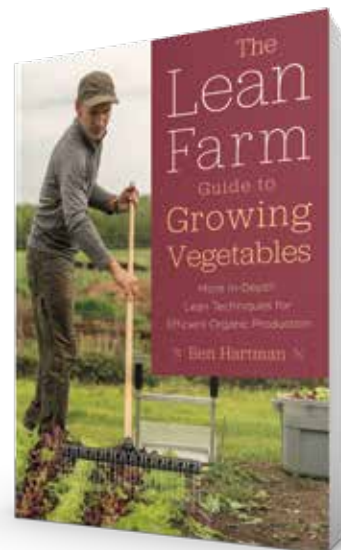
**SPRING
2018**

The Lean Farm Guide to Growing Vegetables

More In-Depth Lean Techniques for Efficient Organic Production

Ben Hartman

FALL
2017



In this field-guide companion to his award-winning first book, *The Lean Farm*, Hartman shows market vegetable growers in even more detail how Clay Bottom Farm implements lean thinking in every area of their work, including using *kanbans*, or replacement signals, to maximize land use; germination chambers to reduce defect waste; and right-sized machinery to save money and labor and increase efficiency. From finding land and assessing infrastructure needs to selling perfect produce at the farmers' market, *The Lean Farm Guide to Growing Vegetables* digs deeper into specific, tested methods for waste-free farming that not only help farmers become more successful but make the work more enjoyable.

Ben Hartman and his wife, Rachel Hershberger, own and operate Clay Bottom Farm in Goshen, Indiana, where they make their living growing and selling specialty crops on less than one acre. The farm has twice won *Edible Michiana's* Reader's Choice award. *The Lean Farm*, Ben's first book, won the Shingo Institute's prestigious Research and Professional Publication Award. In 2017, Ben was named one of fifty emerging green leaders in the United States by *Grist*.

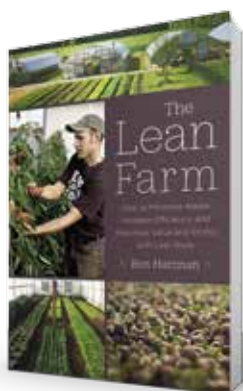
Publication Date:

November 2017

Word Count: 70,000

Art Program: Full-color photographs and illustrations throughout

Rights Held: World



Also by Ben Hartman

The Lean Farm: How to Minimize Waste, Increase Efficiency, and Maximize Value and Profits with Less Work

Hartman clearly instructs other small farmers in how to incorporate lean practices in each step of their production chain. While the intended audience for this book is small-scale farmers who are part of the growing local food movement, Hartman's prescriptions for high-value, low-cost production apply to farms and businesses of almost any size or scale that hope to harness the power of lean in their production processes.

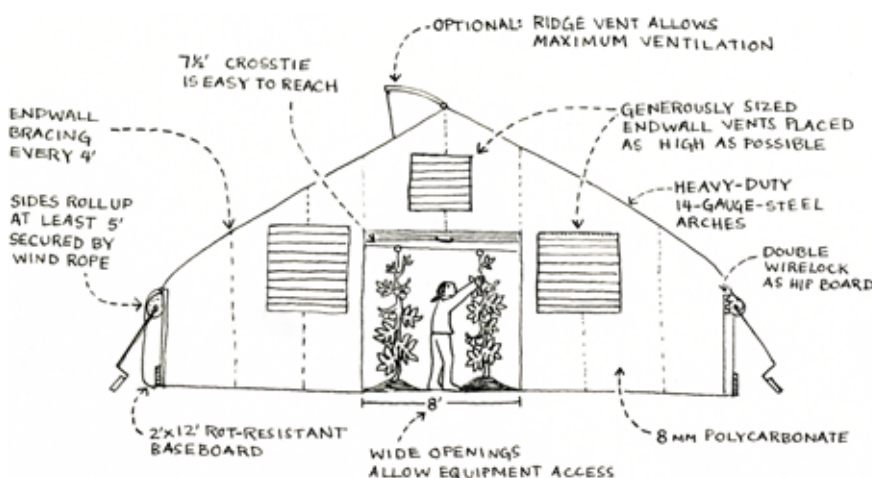
Praise for *The Lean Farm* and *The Lean Farm Guide to Growing Vegetables*

“Together these volumes describe all you need to know for a sustainable lean revolution on your farm. The rest is up to you.”

—Jim Womack, founder and
senior advisor, Lean Enterprise Institute

“Ben is emerging as the heir apparent to Eliot Coleman.”

—Steve Hallett, professor of horticulture, Purdue University



Editor's Note:

At Clay Bottom Farm, author Ben Hartman and staff practice *kaizen*, a Japanese practice for continuous improvement, cutting out more waste—of time, labor, space, money, and more. The end result has been increased profits and less work. This book would be particularly attractive to readers in Japan, and in territories where small-scale farming is experiencing a resurgence, including France and Germany.

The Sustainable Poultry Farmer

The Complete Guide to Sustainable Poultry Production

Jim Adkins

In *The Sustainable Poultry Farmer*, author Jim Adkins, founder of the Sustainable Poultry Network, equips farmers to profitably raise and market standard bred (“purebred,” non-hybrid) poultry; standard bred denotes birds that are, according to Adkins, “True to breed . . . bred to the highest excellence for vigor, standard qualities, and production qualities.”

Adkins’s experience will aid farmers aspiring for sustainable, pastured production. This book is beyond backyard scale and is intended specifically for small- and mid-scale commercial producers (who are raising from 1,000 to 100,000 birds annually).

The book presents three different models of production, including a regional model in which several farmers work cooperatively. The author provides in-depth information on the five fundamental components of sustainable poultry production: breeding, growing, feeding, processing, and marketing.

Jim Adkins is founder of the Sustainable Poultry Network USA. For three decades, Jim has taught poultry workshops in the U.S. and around the world, including at ACRES, Mother Earth News Fair, ECOFARM, the National Heirloom EXPO, and the Organic Growers School. In that time, he has raised over 50 breeds and varieties of standard bred poultry, including chickens, ducks, geese, and turkeys. Since 1994, Jim has had a poultry-judging license from the American Poultry Association, which has taken him to over 30 states, Canada, and Australia.

Publication Date: Fall 2018

Egalley Available: August 2018

Word Count: 150,000

Art Program: Color photographs and illustrations throughout

Rights Held: World



**FALL
2018**

Food Forests for Communities

Collaborating to Create Long-Lasting Edible Forest Plantings that Nourish the Neighborhood

Catherine Bukowski and John Munsell

Using insights and lessons learned from their study of more than 20 working community food forests across the United States, the authors of this guide explain the complex collaboration that combines local expertise, insights, and interests to analyze civic issues and define community food forest goals and practices.

The authors cover all aspects of planning and developing a community food forest, including how to gain support for the idea and get the right players on board to acquire land and establish a planting. They offer strategies for encouraging community members to work together and support each other and for maintaining long-term community commitment. Readers will gain an invaluable set of tools for successfully proceeding with a food forest project in their own communities.

Catherine Bukowski is a PhD student in the College of Natural Resources and the Environment at Virginia Tech. Most recently she has co-taught an agroforestry and whole farm-planning course at Virginia Tech. Catherine has worked extensively with shade-grown coffee farmers, women agricultural cooperatives, and environmental education and as a change agent for the Lancetilla Botanical Garden and Research Center

John Munsell, PhD, is an Associate Professor and Forest Management Extension Specialist at Virginia Tech. He is associate editor of the journal *Agroforestry Systems* and has served as a reviewer for New York City Museum of Natural History, Routledge, Taylor and Francis Group, and the Social Sciences and Humanities Research Council of Canada.

Publication Date: Spring 2018

Egalley Available: February 2018

Word Count: 90,000

Art Program: Color photographs and illustrations throughout

Rights Held: World



**SPRING
2018**

Community-Scale Composting

The Essential Guide for Farmers, Entrepreneurs,
Designers, and Detritivores

James McSweeney

Community-Scale Composting will be a comprehensive, technical resource for farmers, designers, compost service providers, and organics recycling entrepreneurs of all types, with a focus on developing infrastructure that is small- and even micro-scaled, fitting the needs of the composter in returning sustenance to soils.

The main scope of the book is dedicated to compost system options and design, covering everything from basic sizing and layout to advanced techniques such as heat recovery and composting with worms (vermicomposting). Management techniques and operational considerations are also covered, including testing, developing analytically-based compost recipes, and system-specific best management practices.

James McSweeney is the president and technical lead at Compost Technical Services in Cambridge, Massachusetts, and Worcester, Vermont. He also worked at Highfields Center for Composting, providing technical assistance and systems design to composters, as well as operating their Compost Demonstration and Research Site.

Publication Date: Fall 2018

Egalley Available: March 2018

Word Count: 160,000

Art Program: Color photographs, illustrations, charts, and graphs throughout

Rights Held: World



**FALL
2018**

A Precautionary Tale

How One Small Town Banned Pesticides, Preserved Its Food Heritage, and Inspired a Movement

Philip Ackerman-Leist

Foreword by Vandana Shiva

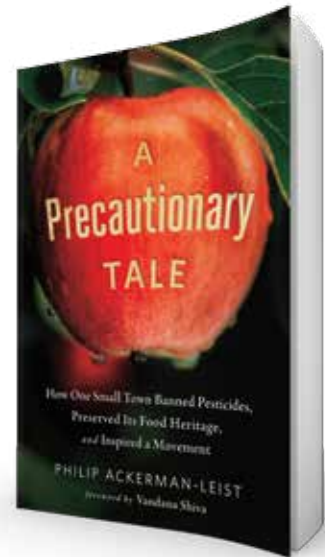
For hundreds of years, the people of Mals had cherished their traditional foodways and kept their local agriculture organic. Their town had become a mecca for tourists drawn by the alpine landscape, the rural and historic character of the villages, and the fine breads, wines, cheeses, herbs, vegetables, and the other traditional foods they produced. Yet Mals is located high up in the eastern Alps, and the valley below was being steadily overtaken by big apple producers, heavily dependent on pesticides.

As Big Apple crept further and further up the region's mountainsides, their toxic spray drifted with the valley's ever-present winds and began to fall on the farms and fields of Mals—threatening their organic certifications, as well as their health and that of their livestock.

A Precautionary Tale introduces an unlikely group of activists and a forward-thinking mayor who came together to ban pesticides in Mals by a referendum vote—making it the first place on Earth to accomplish such a feat, and a model for other towns and regions to follow.

A foreword by Vandana Shiva calls upon others to follow in Mals's footsteps.

Philip Ackerman-Leist, author of *Rebuilding the Foodshed* and *Up Tunket Road*, is a professor at Green Mountain College, where he established the college's farm and sustainable agriculture curriculum, directs its Farm & Food Project, and founded its Master of Science in Sustainable Food Systems. With more than two decades of field experience working on farms, in the classroom, and with regional food systems collaborators, Philip's work is focused on examining and reshaping local and regional food systems from the ground up.



Publication Date:

November 2017

Word Count: 65,000

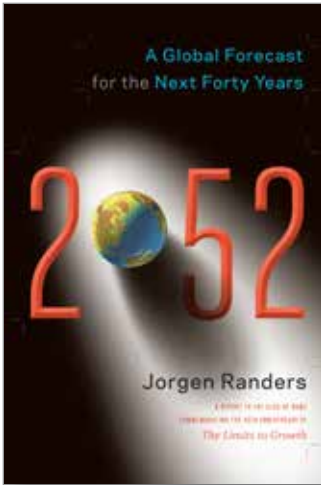
Art Program: no art program

Rights Held: World

Editor's Note: The events

detailed in this book unfold in Mals, Italy, and touch on the surrounding areas of Switzerland, Austria, and Germany so will appeal to audiences in those territories. Philip does work with the Pesticide Action Network and their Pesticide Free Communities Initiative, and often travels to Europe.

**FALL
2017**



2052

A Global Forecast for the Next Forty Years

Jorgen Randers

Over 160,000 copies sold worldwide

Rights Sold: Complex Chinese, Croatian, German, Italian, Japanese, Korean, Mongolian, Polish, Romanian, Simplified Chinese EBook and HC.

Jorgen Randers issues a progress report and makes a forecast for the next 40 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.



Thinking in Systems

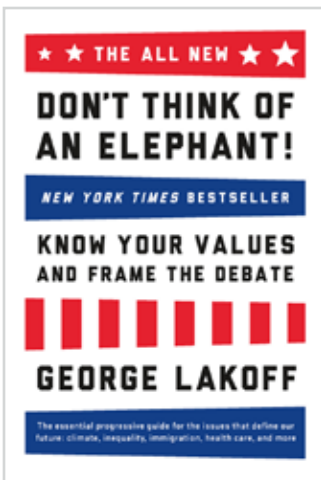
A Primer

Donella Meadows

Over 200,000 copies sold worldwide

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

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 twenty-first-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.



The ALL NEW Don't Think of an Elephant!

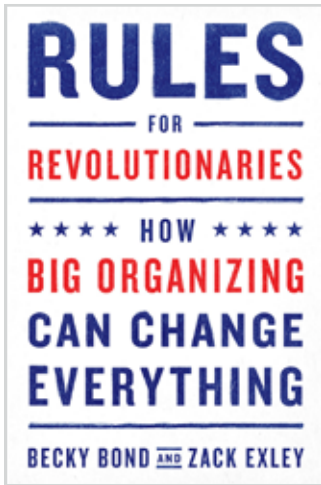
Know Your Values and Frame the Debate

George Lakoff

Over 430,000 copies sold worldwide

Rights Sold: Audio, French, Korean, Turkish, Spanish, Simplified Chinese, Thai

In this *New York Times* bestseller, George Lakoff urges progressives to go beyond the typical laundry list of facts, policies, and programs, presenting 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.



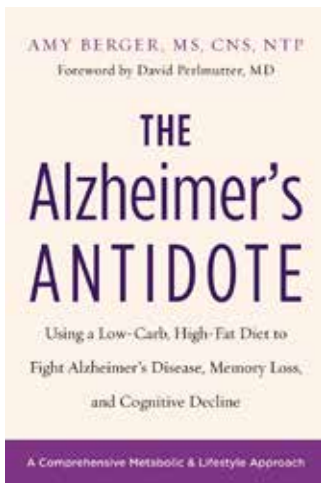
Rules for Revolutionaries

How Big Organizing Can Change Everything

Becky Bond and Zack Exley

Rights Available: World

Bond and Exley, digital iconoclasts who have been reshaping the way politics is practiced in America for two decades, most recently on Bernie Sanders's presidential campaign, have identified twenty-two rules of "Big Organizing" that can be used to drive social change movements of any kind—pointing the way forward to a future where political revolution is truly possible.



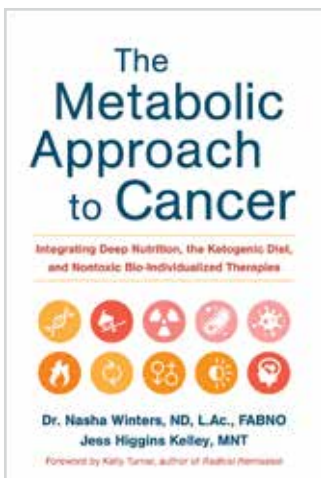
The Alzheimer's Antidote

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

Amy Berger

Rights Sold: Spanish, Polish, Turkish, Dutch, and German

In *The Alzheimer's Antidote*, Certified Nutrition Specialist Amy Berger presents a revolutionary 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, leading to classic symptoms like memory loss and behavioral changes and offers protocols to prevent, delay, and even possibly reverse this crippling disease.



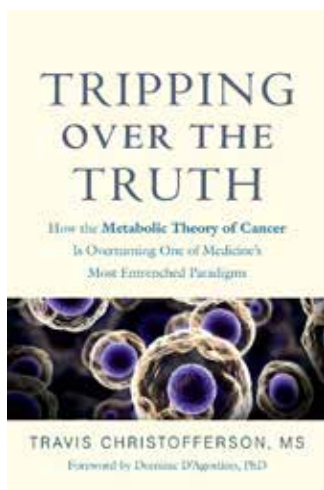
The Metabolic Approach to Cancer

Integrating Deep Nutrition, the Ketogenic Diet, and Nontoxic Bio-Individualized Therapies

Dr. Nasha Winters and Jess Higgins Kelley, MNT

Rights Sold: Spanish and Korean

The Metabolic Approach to Cancer is the first book to offer a comprehensive, metabolic-focused nutrition protocol that *works*. The metabolic theory posits that cancer is fueled by high-carbohydrate diets, not "bad" genetics, and is gaining traction as a result of research showing incredible clinical outcomes, and will empower both patients and physicians to slow cancer's endemic spread.



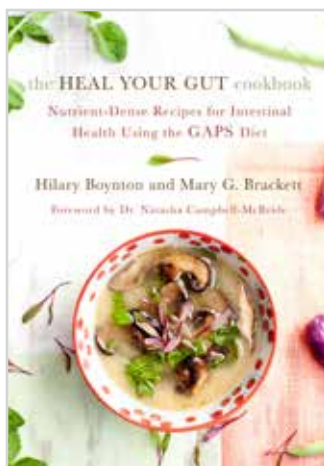
Tripping Over the Truth

How the Metabolic Theory of Cancer is Overturning One of Medicine's Most Entrenched Paradigms

Travis Christofferson

Rights Sold: German, Chinese, Spanish, Polish, and Korean

A rich narrative of humanity's struggle to understand the cellular events that conspire to form malignancy, *Tripping over the Truth* reads like a detective novel, full of twists and cover-ups. 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.



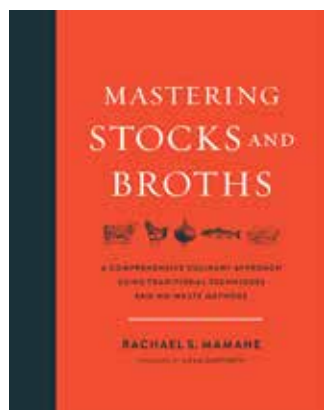
The Heal Your Gut Cookbook

Nutrient-Dense Recipes for Intestinal Health Using the GAPS Diet

Hilary Boynton and Mary G. Brackett

Rights Sold: French, German, Spanish

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.



Mastering Stocks and Broths

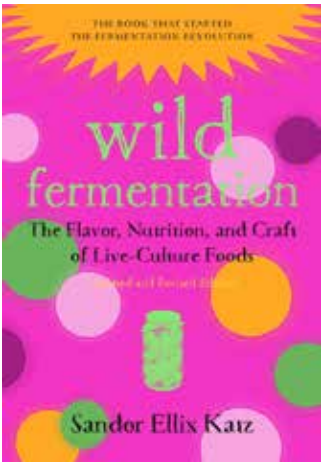
A Comprehensive Culinary Approach Using Traditional Techniques and No-Waste Methods

Rachel S. Mamane

Rights Available: World

Mastering Stocks and Broths is the comprehensive guide to culinary stocks and broths that passionate home cooks and innovative chefs have all been waiting for.

Rachael Mamane is reminiscent of M. F. K. Fisher, Patience Gray, and Julia Child. She takes us on a culinary journey into the science behind fundamental stocks and the truth about well-crafted bone broths, and offers over 100 complex and unique recipes incorporating stocks as foundational ingredients.



Wild Fermentation, Revised Edition

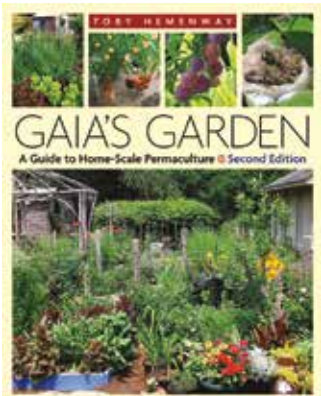
The Flavor, Nutrition, and Craft of Live-Culture Foods, 2nd Edition

Sandor Ellix Katz

Over 250,000 copies sold worldwide

Rights Sold: French, Polish, Simplified Chinese, Japanese, German, Spanish, Czech

Katz's work earned him the Craig Clairborne lifetime achievement award from the Southern Foodways Alliance, and has been called "one of the unlikely rock stars of the American food scene" by *The New York Times*. This updated and revised edition, now with full color photos throughout, is sure to introduce a whole new generation to the flavors and health benefits of fermented foods.



Gaia's Garden

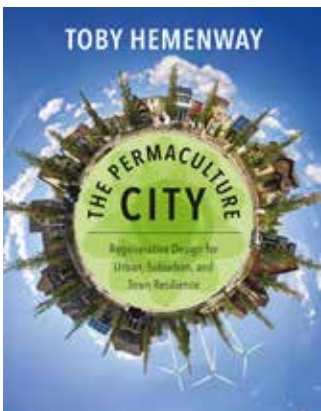
A Guide to Home-Scale Permaculture, 2nd Edition

Toby Hemenway

Over 165,000 copies sold worldwide

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

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.



The Permaculture City

Regenerative Design for Urban, Suburban, and Town Resilience

Toby Hemenway

Rights Sold: Spanish, Turkish

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 place-making and an empowered community.

“Chelsea Green personifies what’s
best about indie publishing: integrity,
innovation, quality, courage, and
a brilliant sense for staying years
ahead of North American culture.”
—Matt Sutherland, Editor In Chief
at *Foreword Reviews*