



Cookery

Fall 2017

## Cookery


**KATJA MUTSCHELKNAUS:  
MEIN LOKAL. DEIN LOKAL**

**Das Buch zur TV-Serie bei *Kabel Eins*: Die Sieger-Rezepte zum Nachkochen! Mit den besten Tipps der Promiköche Mike Süßer, Martin Baudrexel und Andreas C. Studer!**

Rezepte, Stories, Tipps und Gossip: Vorspeisen, Fleisch- und Fischgerichte, Vegetarische Gerichte, Desserts. Deftig, herzhaft, regional und international – immer einfach und gelingsicher. Die Stories, locker eingestreut im Buch: Porträts der Sieger-Gastronomen und Restaurants, die besten Zitate aus den Sendungen, Statements der Promiköche und Juroren, sympathischer Gossip vom Dreh-Set – emotional, witzig, mundwässernd.

Das Buch entsteht in Zusammenarbeit mit der Produktionsfirma *Good Times*.

**Katja Mutschelknaus**, Jurorin bei *MLDL Spezial*, kennt Sieger-Restaurants und Gastronomen persönlich. Sie trifft den Ton der Sendung, die Atmosphäre, die Emotion der Zielgruppe perfekt. Sie ist Buchautorin, Journalistin, Beraterin; Veröffentlichungen bei *Zabert Sandmann, Elisabeth Sandmann, Thiele, BusseSeewald*. Außerdem Autorin für u.a. *Gault Millau* und Ghostwriterin für TV-Köche wie Alfons Schuhbeck, Tobi Stegmann (*The Taste*)...

Michael Meller Literary Agency

MS in Absprache

Exposé verfügbar


**K. MUTSCHELKNAUS, IRIS & JOCHEN GRÜN:  
FOODIE NOTES**

Essen to go mal anders: *Foodie Notes* sind die persönlichsten kleinen Kochbücher der Welt. Praktisch zum Mitnehmen, unverzichtbar auf Reisen. Die besten Urlaubsbegleiter für alle, die gerne essen, genießen – und den Geschmack des Urlaubs mit nach Hause nehmen wollen. Mit viel Platz für Rezepte, kulinarische Notizen, Erinnerungen an die beste kleine Kaffeebar, das tollste Strandrestaurant, den verführerischsten Markt, die kleine Fischbude am Hafen, die hippe Eatery Downtown. Dazu: Die besten Spezialitäten und Hotspots für Genießer im Porträt. Kleines Plus: Das kulinarische Wörterbuch.

Foodies reisen gern. Deshalb gibt's die *Foodie Notes* gleich als Reihe – für Städte oder Länder bzw. Regionen. Das Design kommt mit dem Appetit und richtet sich ganz nach der Zielgruppe: mal Hipster, mal Silver Ager, mal cool & urban, mal elegant gestylt - alles ist möglich!

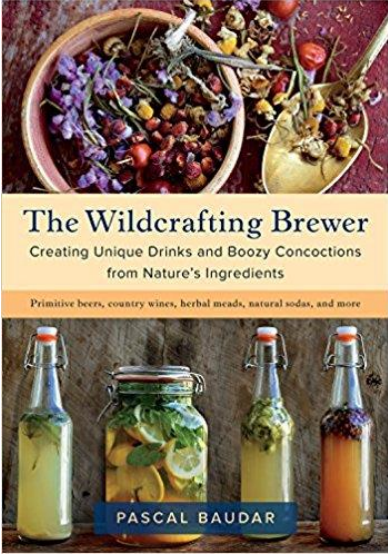
**Katja Mutschelknaus** (Text und Idee): Buchautorin, Journalistin, Beraterin; Buchveröffentlichungen bei *Zabert Sandmann, Elisabeth Sandmann, Thiele, BusseSeewald*.

**Iris & Jochen Grün** (Design und Layout): Fotograf, Illustratorin & Designerin; Buchveröffentlichungen u.a. bei *Herder, Pattloch, ars Edition, Collection Rolf Heyne, Dorling Kindersley, Ullstein*.


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MS in Absprache

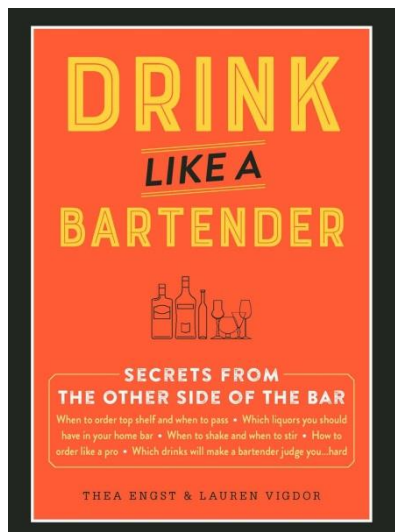
Exposé

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|---|-------|--|
|  |       | <p><b>PASCAL BAUDAR:<br/>THE WILDCRAFTING BREWER</b></p> <p><b>Creating Unique Drinks and Boozy Concoctions from Nature's Ingredients</b></p> <p>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. <i>The Wildcrafting Brewer</i> 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.</p> <p><b>Pascal Baudar</b> is a professional forager, wild food instructor, and a self-styled "culinary alchemist" based in Los Angeles. He has appeared on several TV shows including <i>MasterChef</i> and <i>Top Chef Duels</i> and has been featured in numerous publications, including <i>Time</i> magazine, the <i>Los Angeles Times</i>, <i>L.A. Weekly</i>, and the <i>New York Times</i>. In 2014, he was named one of the 25 most influential tastemakers in L.A. by <i>Los Angeles Magazine</i>.</p> |
|   | 03/18 |  |
| Chelsea Green Publishing  |       |  |
| 290 pp.   |       |  |
| Manuscript available  |       |  |

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|  |       | <p><b>MARTIN CATE WITH REBECCA CATE:<br/>SMUGGLER'S COVE</b></p> <p><b>Winner of the <i>James Beard Award</i>, the most coveted for books on food and drink!</b></p> <p>A fascinating look at the rich world of exotic tropical cocktails and tiki culture, from its roots in 1930s Hollywood through its mid-century heyday to the craft tiki revival now in full swing, as well as a guide to the mysterious spirit that is rum, with recipes, full-color illustrations, entertaining tips and a primer on tiki style, by the proprietor of Smuggler's Cove in San Francisco, the preeminent craft tiki bar in the world, named one of the best 50 bars on earth by the Times of London.</p> <p>" A Polynesian wonderland and arguably the best tiki bar in the country" – <b>Robert Simonson, <i>The New York Times</i></b></p> <p>"<i>Smuggler's Cove</i> has it all, it's a craft cocktail bar and has house made syrups and liqueurs and a rum sommelier. Amazing complex culinary cocktails, all served impeccably, with fantastic décor." – <b>Jeff Berry, <i>Difford's Guide</i></b></p> |
| Ten Speed Press   | 06/16 |   |
| Straus Literary   |       |   |
| 352 pp.   |       |   |
| Manuscript available  |       |   |

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|  |       | <p><b>DELICIOUS MAGAZINE:<br/>DELICIOUS.DAILY</b></p> <p><b>Everyday meals made extraordinary - an essential collection of more than 100 new recipes, each with a genius twist.</b></p> <p>Fill your kitchen with the gorgeous aromas of simply great food and shake up your recipe repertoire with this book full of fantastic twists on your go-to favorites. With cook's tips and creative variations from the team at delicious. magazine, these tried-and-tested recipes will inspire you from breakfast to bedtime with sensational dishes to make every day of the week.</p> <p>Start your morning right with Chia and Oat Pancakes or a Vintage Cheddar and Zucchini Slice. Reinvented classics such as our Succulent No-Fail Roast Chicken with Chilli Brown Rice Stuffing and Oven-Baked Pork Meatballs will have family and friends asking for more. From nourishing soups, homemade gourmet pizzas and meat-free mains to Zesty Oregano and Lemon Prawns, Caramelised Pork Belly and a decadent toffee ice-cream-inspired cake, there's plenty here for everyone to enjoy. Food is life. Make it delicious. Every single day.</p> |
|   | 11/17 |   |
| Harper Collins Australia  |       |   |
| 240 pp.   |       |   |
| MS available Fall 2017  |       |   |

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|  |       | <p><b>JODY EDDY:<br/>THE ELYSIAN KITCHEN<br/>RECIPES AND TRADITIONS FROM MONASTIC TABLES<br/>AROUND THE WORLD</b></p> <p>Monasteries, temples, mosques and synagogues have long safeguarded culinary traditions, not only assuring that a region's gastronomic heritage endures but in many instances, defining it. As much as monastic cooking is steeped in history and tradition, it is not merely a relic of the past. Monks and nuns the world over relish their role as modern cooks, farmers, and food and beverage producers.</p> <p>The gastronomic and agrarian activities of monasteries today reflect the do-it-yourself trend sweeping home kitchens and backyard gardens everywhere. <i>The Elysian Kitchen</i> will add a unique voice to the most important conversations taking place in the food world today.</p> <p>Written by IACP award winner and prolific author Jody Eddy, this beautiful travelogue cookbook will open the doors to a fascinating network of foods in over twenty far-flung destinations, including fermented vegetables in Korea, butter in Ladakh, honey in Ireland, wine in Romania, trappist beer in Belgium, sheep cheese in Senegal, johnnie cakes in Minnesota, and cider in Québec. Television rights in development for <i>Netflix</i>.</p> |
| W.W. Norton   | 09/19 |   |
| Straus Literary   |       |   |
| 320 pp.   |       |   |
| Proposal available  |       |   |



### THEA ENGST & LAUREN VIGDOR: DRINK LIKE A BARTENDER

Discover insider secrets from bartenders on how to properly order, serve, and drink alcohol without looking like a novice.

From egg white-infused cocktails and Italian liqueurs to barrel-aged beer and fortified wine, it can be difficult to keep track of all the latest trends. Bartenders know all the inside info, and they are ready to share their knowledge. *Drink Like a Bartender* is a modern and fresh guide to everything bar and booze related. Novice and experienced drink lovers will learn the secrets of the industry, such as:

- Which drinks make a bartender judge you
- Whether you need to use specific glasses or not
- What kind of liquors to always have in your house for guests
- When to shake and when to stir
- How to order your drink at the bar

With tips and secrets from mixologists all over the country, new takes on classic cocktail recipes, a glossary of bar terms, and fascinating alcohol-related trivia.

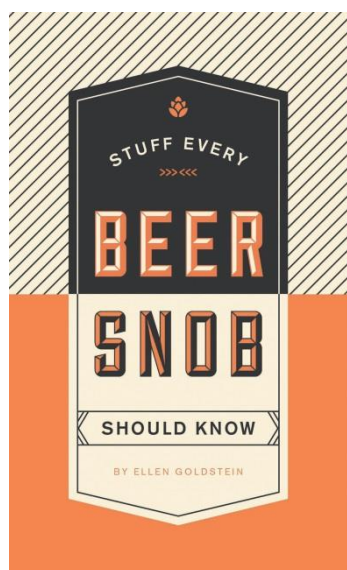
**Thea Engst** is the General Manager of a craft cocktail bar and restaurant. **Lauren Vidgor** has been working in bars for more than a decade.

08/17

Adams Media

224 pp.

MS available



### ELLEN GOLDSTEIN: STUFF EVERY BEER SNOB SHOULD KNOW

From the bestselling **STUFF** series comes this handy pocket guide to buying, tasting, and appreciating beer.

From classic craft beers to trendy microbreweries, beer is booming nationwide. Whether you prefer light lagers or hearty stouts, you'll find lots to drink in in this pocket-sized guide packed with information, how-tos, and trivia for beer enthusiasts of all stripes. Seasoned craft-brew connoisseurs and newbie beer drinkers alike will learn expert tasting techniques, which glassware to use and when, how to pair beer with food, and even ways to support local breweries. Plus, guides to beer lingo, brewing industry publications, beer apps, and much more. Like all **STUFF** titles, the handy size and attractive package make this book perfect for a gift - just in time for Oktoberfest. Cheers!


**Ellen Goldstein** is a writer and editor living in Eastern Massachusetts. A graduate of Carleton College and Emerson College, she has written, edited, or contributed to many popular history, craft, design, cooking, and other lifestyle books.

02/18


Quirk Books

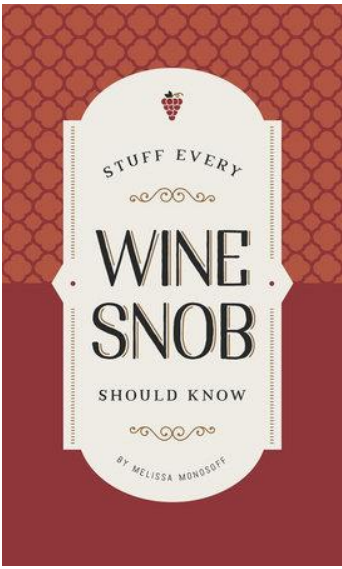
144 pp.

MS available

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|  |       | <p><b>VALLI LITTLE:<br/>MY KIND OF FOOD</b></p> <p><b>100 all-new recipes from one of Australia's most trusted and inspirational cooks.</b></p> <p>Valli Little is one of Australia's food superstars. The author of ten bestselling cookbooks, Valli's recipes are synonymous with irresistible twists on unique ingredients and clever reinterpretations of traditional favourites.</p> <p>Now in <i>My Kind of Food</i>, Valli shares recipes she has cooked time and again to share with the people she loves – recipes perfect for simple midweek meals and lazy Sunday suppers; slow-cooked sensations that will have you begging for seconds; dishes that burst with flavour, making the most of incredible seasonal produce; as well as a wicked selection of Valli's signature cakes and favourite chocolate-inspired desserts.</p> <p>Born into a family of UK restaurateurs, <b>Valli Little</b> was destined to work in the food industry. After a formal training at Le Cordon Bleu in London, Valli embarked on a career as a food consultant and caterer. Valli was the food director of the highly successful delicious. magazine for 14 years, and is the author of ten bestselling delicious. books. She lives in Sydney with her husband.</p> |
|   | 04/17 |  |
| Harper Collins Australia  |       |  |
| 236 pp.   |       |  |
| MS available  |       |  |

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|  |      | <p><b>KASIA MARCINIEWICZ:<br/>IN A JAR</b></p> <p><b><i>In a Jar</i> is written by popular blogger Kasia Marciniwicz and is a modern take on preserving foods.</b></p> <p>This is not your usual "jams &amp; preserves book", but much more than that! Kasia Marciniwicz shows you her tips&amp;tricks on stocking your pantry (or fridge or freezer;) with delicious, unusual "jars" that all food-lovers and those caring for what they put in their mouth will adore. Homemade stock cube, dried fruits, granola, ajvar sauce, hazelnut pesto, different types of pate or salads dressings, homemade peanutella - I could go on and on with mentioning the mouth-watering recipes. This is a book about everything that you could make in a batch in advance and make your life easier (and tastier).</p> <p>Each recipe is preceded by a short introduction that sets this home-feel mood. This book is an amazing journey into homemade cooking led by the sweetest and most charming guide.</p> |
| Pascal  | 2017 |   |
| Macadamia Literary Agency   |      |   |
| 240 pp.   |      |   |
| MS available  |      |   |

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|  | <p><b>MEGAN MAY:<br/>LITTLE BIRD GOODNESS</b></p>   |
| <p>09/17</p>  | <p><b>Nourishing plant-based wholefood recipes from the Little Bird Unbakery café.</b></p>  |
| <p>Penguin RH Australia</p>   | <p>Megan May shares more than 130 thoroughly irresistible, mostly raw plant-based recipes from her award-winning <i>Little Bird Unbakery cafés and home kitchen</i>. You'll find recipes for almost every meal to enhance your health, make you feel great and benefit the environment in the process.</p>                  |
| <p>320 pp.</p>  | <p>Ranging from decadent healthy desserts to green smoothies, plus staples such as nut milks, nut cheeses and probiotic-packed fermented foods, including kimchi and kombucha, these dishes will inspire you to fill your plate with an abundance of beautiful plant-based wholefoods.</p>                                  |
| <p>MS available</p>   | <p>All of the recipes are suitable for a vegan diet and are gluten- and dairy-free. Most importantly, they are utterly delicious.</p>   |
| <p></p>   | <p><b>Megan May</b> is the chef and creator of <i>Little Bird Organics and the Unbakery cafes</i>. Her passion for organic plant-based wholefoods comes from growing up on an organic farm, studying environmental science and overcoming allergies and other health-related issues with a mostly raw plant-based diet.</p> |

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|  | <p><b>MELISSA MONOSSOFF:<br/>STUFF EVERY WINE SNOB SHOULD KNOW</b></p>  |
| <p>02/18</p>  | <p><b>From tips for tasting at home to picking the perfect bottle for a BYOB, this how-to handbook is a must-have for wine lovers everywhere.</b></p>   |
| <p>Quirk Books</p>  | <p>Wine may be one of the world's oldest beverages, but it's never been a better time to pour a glass. Whether you prefer robust reds or crisp, zippy whites, you'll find lots to drink in in this pocket-sized guide packed with information, how-tos, and trivia for wine enthusiasts of every variety. Seasoned sommeliers and newbie wine fans alike will learn expert tasting techniques, which glassware to use and when, how to pair wine with food, how to build a wine collection (no fancy cellar needed!) and even how to open a bottle of wine when no one brought a corkscrew. Plus, guides to wine lingo, proper serving temperatures, and the best wines for every price point. Like all STUFF titles, the handy size and attractive package make this book perfect for a gift. Sante!</p> |
| <p>144 pp.</p>  | <p><b>Melissa Monosoff</b> is a sommelier, restaurant consultant, and wine and spirits educator. A graduate of the Culinary Institute of America, she served wine for years in some of Philadelphia's top restaurants before relocating to Texas, where she now lives and works.</p>  |
| <p>MS available</p>   | <p></p>   |



## CHARLES OLIVER: DINNER AT BUCKINGHAM PALACE

**A behind-the-scenes look into the spectacular and privileged world of Buckingham Palace, Windsor Castle and Balmoral.**

This book is based on his diaries, and offers an extraordinary collection of anecdotes, recipes, menus and personal photographs. The perfect, must-have book for fans of history, the royal family and British culture as a whole, *Dinner at Buckingham Palace* is being republished in a handsome, beautifully illustrated hardback edition.

The book also features a selection of menus used at royal events, alongside a series of exclusive private photographs of the Royal Family.

**Charles Oliver** worked at Buckingham Palace from the reign of Queen Victoria to that of Elizabeth II.

11/17

John Blake Publishing

288 pp.

MS available



Ansprechpartner

**Michael Meller**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[m.meller@melleragency.com](mailto:m.meller@melleragency.com)

**Cristina Bernardi**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[c.bernardi@melleragency.com](mailto:c.bernardi@melleragency.com)

**Franziska Hoffmann**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[f.hoffmann@melleragency.com](mailto:f.hoffmann@melleragency.com)

**Regina Seitz**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[r.seitz@melleragency.com](mailto:r.seitz@melleragency.com)

**Niclas Schmoll**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[n.schmoll@melleragency.com](mailto:n.schmoll@melleragency.com)