




# COOKERY

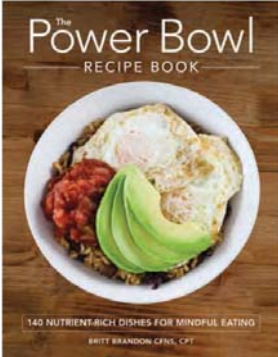
SPRING 2017

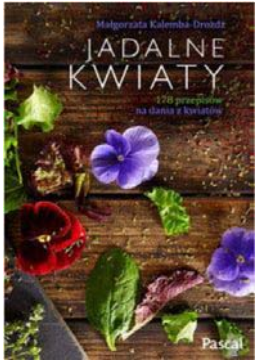
## Cookery


		<p><b>THE NEW ONE POT COOKBOOK</b> More Than 200 Modern Recipes for the Classic Easy Meal</p> <p>Discover fresh, innovative, one-pot recipes that definitely go above and beyond your mom's favorite weeknight go-to meals. With easy instructions, and even easier cleanup--as well as beautiful ingredients and modern flavor combinations--anyone can make these fabulous dinner party crowd pleasers!</p> <p>Whether you're into sweet-and-savory combinations like Baked Apple Butter Steak with Sweet Potatoes and Butternut Squash Soup with Kielbasa and Wild Rice or international flavor favorites like Beef and Roasted Vegetables with Provencal Vinaigrette and Curried Chicken with Avocado, with more than 200 one-pot recipes to choose from, you'll never run out of easy, artisan meals that are simple to make and effortless to clean up!</p>
	12/16	
Adams Media		
256 pp.		
MS available		

		<p><b>ANIMALS AUSTRALIA: TASTE FOR LIFE</b></p> <p>People everywhere are discovering the delicious, life enhancing properties of plant-based foods. Now you too can make the move with <i>Taste for Life</i>, a complete guide to plant based eating.</p> <p>With more than 100 recipes that include tasty breakfasts, snacks and lunches, scrumptious comfort food and luscious desserts, <i>Taste for Life</i> will help you and your family eat kindly, tread lightly and live well.</p> <p><b>Animals Australia</b> is Australia's leading animal protection organisation, representing some 40 member groups and over 1.5 million individual supporters. Animals Australia's investigations and strategic public awareness campaigns are recognized the world over.</p>
	03/17	
HarperCollins Australia		
256 pp.		
MS available		

		<p><b>BABY VEGAN CHEF - LA CUCINA ALLEGRA CON I BAMBINI</b></p> <p>Cooking with your children possibly requires some more time, patience, and some extra clean-up - but is always fun! And it's so important, because spending time with your kids in the kitchen can help get them interested in trying healthy foods they might normally turn their noses up at.</p> <p><i>Baby Vegan Chef</i> collects 50 recipes with photos showing how to prepare healthy, tasty food with your kids.</p>
	04/16	
Trentin & Zantedeschi		
120 pp.		
MS available		


		<p><b>BRITT BRANDON: THE POWER BOWL RECIPE BOOK</b> 140 NUTRIENT-RICH DISHES FOR MINDFUL EATING</p> <p>Power bowls are the newest nutritional trend--and for good reason. These versatile dishes are all about macronutrients and are packed with whole, nutrient-dense foods that are filling, satisfying, and free of empty calories and processed and refined foods. Best of all, the wholesome ingredients can be mixed, matched, and combined to create delicious meals that provide specific health benefits. Inside, you'll find 140 delicious power bowl recipes created to deliver specific nutrients that provide fourteen different health benefits. With detailed nutrition information and a photo for every recipe, <i>The Power Bowl Recipe Book</i> is the first step on the road to ultimate health!</p> <p><b>Britt Brandon</b> is a certified personal trainer; a certified fitness nutrition specialist; and the author of many books, including <i>Apple Cider Vinegar for Health</i>, <i>Coconut Oil for Health</i>, <i>The "I Love My NutriBul-let" Recipe Book</i>, and <i>Infused Water</i>. As a competitive athlete, trainer, mom of three small children, and fitness and nutrition blogger, she is well versed in the holistic approaches to keeping your body in top-performing condition.</p>
	01/17	
Adams Media		
224 pp.		
MS available		


		<p><b>MAŁGORZATA KALEMBA-DROŹDŹ: EDIBLE FLOWERS</b></p> <p>People have started to appreciate the Mother Nature and the wealth of her resources, be it in the way of herbal medicine or natural, unprocessed food. We see it all over the world - a turn toward home cooking, "like your grandma did" recipes, surge of interest in plants once popular, then abandoned for many years. High cuisine reflects it too - many renowned chefs use wild plants and flowers in their spectacular dishes.</p> <p><i>Edible Flowers</i> contains varied recipes for a hundred different type of flowers, including pansies, zucchini flowers, jasmine and elderberry. Hummus, cookies, meat seasoned with flowers, deserts - everything look (and taste!) much more colorful and intriguing with fresh blooms. Further titles are <i>Delicious Weeds</i> (Pascal, 2014) and <i>A Sweet Way With The Allergies</i> (Pascal, 2015).</p>
Pascal	2016	<p><b>Małgorzata Kalemba-Drożdż</b>, PhD in biochemistry, a dietician, researched the benefits of eating wild plants in her academic work and along the way created lots of mouthwatering recipes.</p>
Macadamia Literary Agency		
352 pp.		
MS available		

		<p><b>DAVID KAPLAN, NICK FAUCHALD &amp; ALEX DAY: SIX COCKTAILS</b></p> <p>"A perfect book for amateur and advanced mixologists alike." —<i>Publishers Weekly</i></p> <p>From the authors of 2014's groundbreaking and widely acclaimed <i>Death &amp; Co: Modern Classic Cocktails</i> (Ten Speed Press), which remade the cocktail book category and is on track to be the best-selling cocktail book of all time with 70,000 copies sold to date as well as James Beard and IACP nominations: A comprehensive primer on the craft of mixing drinks, adapted from the authors' "cocktail families" approach to beverage education, taking iconic cocktails such as the Old Fashioned and the Martini and showing how many cocktails derive from that basic formula. Intended to give cocktail-makers of every level, from novice to accomplished, the tools to improvise, innovate and better understand what they are drinking. Like the first book, this will be a visual feast but in a much lighter and brighter style, with full color photos and illustrations. Sold on option to <i>Ten Speed Press</i> for \$250,000 advance. At last, a serious cocktail book for everyone.</p>
Ten Speed Press	09/17	
Straus Literary		

		<p><b>KATHERINE MCGUIRE: STUFF EVERY VEGETARIAN SHOULD KNOW</b></p> <p>Ready to try a diet that's greener, healthier, and better for the planet? <i>Stuff Every Vegetarian Should Know</i> is the perfect easy and approachable guide to the world of eating, cooking, and living meat-free. Featuring chapters on everything from choosing the right meat substitutes and building a complete protein to eating out while veggie and troubleshooting the "help, I'm still hungry!" stage, this pocket-sized guide's tips and tutorials will take you from wannabe veggie-lover to vegetarian extraordinaire. Plus, sample shopping lists, health benefits of going meatless, and recipe ideas to keep you on the right track for a long--and healthy!--vegetarian life.</p> <p>Handy, pocket-sized package is perfect for gifting or self-purchase.</p>
	09/17	<p><b>Katherine McGuire</b> has been a happy vegetarian for 20 years and counting. She has kept to a plant-based diet in over 10 countries, but she does most of her eating in Philadelphia.</p>
Quirk Books		
144 pp.		
MS available Summer 2017		

		<p><b>MONDAY MORNING COOKING CLUB: IT'S ALWAYS ABOUT THE FOOD</b></p> <p>The bestselling, passionate and unstoppable women of the Monday Morning Cooking Club return with their third book of favourite Jewish recipes. <i>It's Always About the Food</i> is a delicious and rich, story-filled snapshot of cooking, which gathers together the very best recipes from the global Jewish community, reflecting the Jewish people's love for food and cooking, and the importance of the family table. This book is all about the food, flavors and the most delicious family recipes - not from a restaurant or a test kitchen, but from the heart of the home.</p> <p>In 2008, six women from Sydney's Jewish community came together as friends every Monday morning to cook their favorite recipes and talk about food. They wanted to share the stories and recipes of their community, inspire people to preserve their recipes, and give all the profits to charity. They published <i>The Monday Morning Cooking Club</i> in April 2011, and have never looked back.</p>
	04/17	
HarperCollins Australia		
304 pp.		
MS available		

	
<p><b>DOROTA ŚWIĄTKOWSKA: MY CAKES AND DESSERTS</b></p> <p>Fancy a super quick cake that could be ready in less than an hour to go along with your afternoon tea? Or maybe you're looking for a recipe for an exquisite tart that you could serve when your mother-in-law visits? Would you like a simple recipe for funny muffins that your family could bake together no matter if they're 6, 16 or 66? Looking for a foolproof recipe for a three-layered birthday cake for your husband? Further titles are <i>My Cakes and Desserts for Every Occasion</i> (Egmont Poland, 2014), <i>My First Cakes and Desserts</i> (Egmont Poland, 2015) and <i>Entirely New My Cakes and Desserts</i> (Egmont Poland, to be published in 2016). Each of these books can be easily divided into smaller mini-books, sell through super-market channels or be adapted to form a small, newspaper insert.</p> <p><b>Dorota Świątkowska</b>, the most popular "sweet" blogger in Poland has everything that both a beginner and a more seasoned baker needs. Her recipes are diverse, but always scrumptious, and most importantly - they never fail. They've been tested by Dorota and her readers hundreds of times, and simple, clear instructions will guide you through the whole process, turning you into a real cake goddess/god.</p>	
Egmont Poland	2013
Macadamia Literary Agency	
304 pp.	
MS available	

	
<p><b>CALEB ZIGA &amp; LETICIA LANDA: THE LA COCINA COOKBOOK</b></p> <p>"La Cocina is a treasure in our community, an innovative, supportive, and magical place." —<b>Isabel Allende</b></p> <p>La Cocina is the preeminent non-profit incubator kitchen in the United States and is changing the landscape of the food business in America. It is located in San Francisco's Mission District, a historically Latino neighborhood and cultivates low income food entrepreneurs (primarily women of color and immigrants).</p> <p><i>The La Cocina Cookbook</i> will be a journey through the San Francisco Bay Area and around the globe. Along the way we meet nearly forty women and a few men who have worked out of La Cocina's incubator kitchen to start their own food businesses. We get to know the struggles and triumphs of cooks like Veronica Salazar who grew up in Mexico City and now has a wildly successful business making huaraches, and Bini Pradhan from Kathmandu, who escaped an abusive marriage by cooking Nepalese traditional foods for local daycares. This is a book that speaks to the great journeys and foods of the world, to the formidable power of women, and to our changing cities, which have become as delicious as they are diverse.</p>	
Chronicle Books	
Straus Literary	

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