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Foreign Rights on Offer – London Book Fair 2017

FICTION

Face Blind

Lance Hawvermale

- NORTH AMERICA—MINOTAUR BOOKS / ST. MARTIN'S PRESS (AUGUST 2016)

An atmospheric and tightly wound thriller set in the otherworldly landscape of Chile's Atacama Desert, the driest and most desolate place on earth, where not a drop of rain has fallen for over four hundred years. An American astronomer posted to an observatory there with a strange condition called face blindness witnesses a murder but cannot identify the perpetrator. As a result he and three other social misfits are thrown together to face a series of chilling violent episodes and unearth dark secrets from Chile's fascist past.

"...well-paced mystery... unusual setting and well-drawn characters."

—Publishers Weekly

"A fast-paced, witty mystery with wonderful multilayered characters and a whopper of a climax."

—Johnny Quarles, bestselling author of *Fool's Gold* (Avon)

Counternarratives

John Keene

Winner of the Whiting Award and the American Book Award

- WORLD ENGLISH—NEW DIRECTIONS PUBLISHING (MAY 2015)
- FRENCH—ÉDITIONS CAMBOURAKIS
- TURKISH—ALAKARGA

Conjuring slavery and witchcraft, and with bewitching powers all its own, *Counternarratives* continually turns history—and storytelling—on its head. Ranging from the 17th century to the present and crossing continents, the novellas and stories draw upon memoirs, newspaper accounts, detective stories, interrogation transcripts, and speculative fiction to create new and strange perspectives on our past and present. In "Rivers," a free Jim meets up decades later with his former raftmate Huckleberry Finn; "An Outtake" chronicles an escaped slave's fate in the American Revolution; and in "Blues" the great poets Langston Hughes and Xavier Villaurrutia meet in Depression-era New York and share more than secrets. John Keene is a celebrated experimental writer and poet and was a member of the Dark Room Collective, an association of black writers at Harvard. His debut novel *Annotations*, about growing up black and gay in St. Louis, was published by New Directions to resounding acclaim and won him a prestigious Whiting Writers Award.

"The ambition, erudition and epic sweep of John Keene's remarkable new collection of stories, travelling from the beginnings of modernity to modernism, place it in a class of its own."

—Kate Webb, *The Times Literary Supplement*

"When I first read John Keene's fiction, I knew immediately that I was in the presence of genius."

—Ishmael Reed

"An extraordinary work of literature. Keene is a dense, intricate, and magnificent writer."

—Harper's Magazine

The Descartes Highlands

Eric Gamalinda

Shortlisted for the Man Asian Literary Prize

Author won the National Book Award of the Philippines

- NORTH AMERICA – AKASHIC BOOKS (NOVEMBER 2014)

A sweeping novel of ideas and identity that begins with the story of a young American who follows his lover to the Philippines in the 1970s. He gets into trouble with the ascendant Marcos regime and is thrown into prison. His only escape is to father two children who will be put up for adoption on the black market. Flash forward to contemporary New York, where one of these children lives a reclusive existence and seeks to unravel his father's mystery. Then to France where his brother Mathieu, separated at birth, is also discovering the circumstances under which he was adopted, and sets off for Manila on a quest to find the truth. The brothers come gradually closer to meeting as they struggle to understand themselves and the ties that bind them in an ever more disconnected world. One of the most celebrated contemporary writers of the Philippines, Gamalinda is the author of *My Sad Republic*, which won the Philippine Centennial Prize and *Empire of Memory*, which won a Palanca Award. His work has been compared to Michel Houellebecq and Javier Marias. He lives in New York and teaches at Columbia University.

"I have been obsessively reading books by Eric Gamalinda. His books are absolutely riveting, deeply intelligent, with such a panoply of global ideas that it is hard to adequately describe. The Descartes Highlands is a kaleidoscope of American and Filipino history, pop culture, love, sex, war, revolution, idealism, identity, the grotesque qualities of human nature, and obsession that leads to madness. It is also exquisitely written."

—**Amy Tan**

Lunar Attractions

Clark Blaise

- NORTH AMERICA FIRST EDITION – DOUBLEDAY (1979)
- NORTH AMERICA REISSUE – BIBLIOASIS (FALL 2014)

An anticipated reissue of one of the great coming-of-age novels by the canonical Canadian-American writer, a graduate of and former teacher at the Iowa Writer's Workshop. David has always been special, attuned to the dark side of things, pulled toward the disturbing undercurrents beneath the slick surface of American life. As a whimsical, misunderstood boy growing up in the Florida backwoods, he maps out a reality less hostile than the snapping gators and insensitive schoolteachers of his rural home. As an adolescent in a Northeastern industrial town, near the Canadian border, he gets a shocking introduction to sensuality, a sexual initiation in stark contrast to the gentle first-kiss fantasies of teenaged dreams.

"Engaging, stirring and hard to put down ... a born storyteller ... a writer to savor."

—The New York Times Book Review

Enemy Army

Alberto Olmos

A Granta Magazine Best Young Spanish Novelist

- SPANISH – RANDOM HOUSE MONDADORI (FALL 2011) – ENGLISH SAMPLE AVAILABLE

The misanthropic Santiago is obsessed with words. He is a direct mail marketing manager who collects and archives every single email and text message ever sent him. He is also a voracious consumer of internet pornography. When Daniel, one of his few close friends, and a social worker who, unlike Santiago, believed in the good of mankind, is killed in a mysterious stabbing, he leaves Santiago an irresistible clue, the password to a secret email account that holds the key to his friend's murder. In the grand tradition of Flaubert's *Madame Bovary*, and Melville's *Bartleby*, we gradually become invested in this otherwise unlikable character as he leaves his lair to unravel the mystery. Olmos, the darkest and cleverest of the young Spanish novelists chosen in 2010 by *Granta*, weaves this work of literature into a harrowing psychological thriller that ponders haunting and timely questions about social issues and international causes.

Trains to Tokyo

Alberto Olmos

- SPANISH – LENGUA DE TRAPO – *ENGLISH SAMPLE AVAILABLE*

A thoroughly modern and sharply crafted book built out of three years worth of the author's blog posts while he lived in Japan and rode the trains to everywhere around. Observant and acute, with occasional flights of brilliant surrealism, this is a truly unique accomplishment from one of Spain's most celebrated young writers. The book will be excerpted in *Granta* magazine's upcoming Japan issue. (*English sample available*)

"A funny, ironic, contradictory and sometimes extravagant look at a country in constant mutation."

—El País

The Sisterhood of the Rose

Jim Marrs

- USA – THE DISINFORMATION COMPANY (FALL 2009)
- POLAND – QBOOK
- BULGARIA – CIELA
- ALBANIA – BOTA SHQIPTARE
- PORTUGAL – LUXCITANIA
- CZECH – PLEJÁDA

A fascinating paranormal thriller about a secret sisterhood in occupied Europe during World War II that worked to bring about the end of the Nazi regime, by the New York Times bestselling author. Draws on Marrs' deep knowledge of the occult. His other books include the definitive work on the JFK assassination, *Crossfire* (Carroll & Graf) which sold over 1.3 million copies, *Alien Agenda*, *Rule By Secrecy*, and *The Trillion-Dollar Conspiracy* (William Morrow). Marrs' work has been translated into 16 languages.

Soledad's Sister

Jose Dalisay

Shortlisted for the Inaugural Man Asian Literary Prize in 2007

- USA – SCHAFFNER PRESS (MAY 2011)
- ITALY – ISBN EDIZIONI
- FRANCE – MERCURE DE FRANCE / GALLIMARD

A powerful portrait of life in the modern Philippines, as well life and death for Filipino servants in the Saudi Arabia. Woven into a mystery of mistaken identity and featuring a troubled rural detective and complicated lounge singer. Winner of the National book award of the Philippines and the Palanca Award.

"A literary player of enormous potential. The most important "character" here is Philippine society, which Dalisay presents in a richly textured manner, accessible and inviting for outsiders and highly evocative."

—South China Morning Post

Killing Time in a Warm Place

Jose Dalisay

Winner of the National Book Award of the Philippines

- USA – SCHAFFNER PRESS (MAY 2011)
- SPANISH – LIBROS DEL ASTEROIDE

A haunting and intimate story of protest, love, loss, and identity set during the Marcos years. Director of the Institute of Creative Writing at the University of the Philippines, Dalisay is one of the leading Filipino writers with over 15 books published and numerous awards. As a student, he was part of communist protests against the Marcos regime and was imprisoned along with thousands of others.

"An unparalleled literary stylist from a lyrical country. Focuses on characters swept up in the tides of history. Dalisay will bring you where you've never been before."

—Miguel Syjuco, author of *Ilustrado* (FSG, 2010), winner of the 2008 Man Asian Literary Prize

NON-FICTION: FOOD & DRINK

The La Cocina Cookbook

Voices from America's Most Inclusive Kitchen

Caleb Zigas and Leticia Landa

with over 100 recipes from Women Around the World

• WORLD ENGLISH – CHRONICLE BOOKS

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) by providing commercial kitchen space, advice and marketing savvy and access to funds and opportunities. *The La Cocina Cookbook* 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, and Fernay McPherson, who is preserving the African American food traditions of the historic Fillmore District. 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.

"La Cocina is a treasure in our community, an innovative, supportive, and magical place."
—Isabel Allende

"No organization inspires me more to do right and do good than La Cocina."
—John T. Edge, author, director, Southern Foodways Alliance

"The work of La Cocina could not be worthier or more righteous."
—Gabrielle Hamilton, author of *Blood, Bones and Butter*, chef, Prune restaurant

Chasing Bocuse

America's Journey to the Culinary World Stage

Philip Tessier

Foreword by Andrew Friedman, Contributions from Thomas Keller and Daniel Boulud

• WORLD ENGLISH—PRESTEL / RANDOM HOUSE (SPRING 2017)

A stunning look of the state of high cuisine in America and its place in the culinary world, seen through the lens of the history and future of the prestigious Bocuse d'Or culinary competition in Lyon. Tessier, a former executive sous chef at The French Laundry and Per Se, stunned the food world when he and his commis Skylar Stover won the Silver Medal at the Bocuse d'Or in 2015. It was the first time the US had ever stood on the podium since this competition, by far the most significant in the culinary arena, began. In January 2017, the US team, coached closely by Tessier won gold at the 30th anniversary of the Bocuse d'Or competition. *Chasing Bocuse* will include thrilling stories from behind the scenes, gorgeous photographs, about 45 recipes, including some for professionals but most for home cooks, from Tessier as well as each of the contributors from the Team USA council: Thomas Keller (for whom this was a dream realized), Daniel Boulud, Jérôme Bocuse, Dave Beran, Grant Achatz, Gavin Kaysen, Gabriel Kreuther, and others.

"This is a rare story of epic proportions that crosses the borders of both nations and the kitchens of the world's best chefs."
—Gavin Kaysen, Chef / Owner of Spoon and Stable

"This book will be an eternal source of inspiration and inspire dedication to our craft."
—Daniel Boulud

Ingredient

Unveiling the Essential Elements of Food

Ali Bouzari

- WORLD ENGLISH – ECCO / HARPERCOLLINS (SEPTEMBER 2016)
- RUSSIAN – ALPINA

Quite simply the food science book that the world has been waiting for. What Harold McGee did for an earlier generation, and Modernist Cuisine did for professional chefs, Ali Bouzari will do for today's chefs and home cooks: help them to understand food and cooking at it's most basic level, and thereby dramatically improve their skills and enjoyment. Bouzari is a rising star in the culinary world; he has a PhD in food science from UC Davis, wrote the science curriculum at the Culinary Institute of America, and acts as a consultant for top chefs and restaurants around the world, including The French Laundry, Eleven Madison Park, State Bird Provisions, El Celler de Can Roca, Noma, and the Restaurant at Meadowood. He lectures widely, recently gave a TED talk, and was named one of Zagat's "30 under 30" most innovative people in the world of food. The book will be concise, accessible, rich with color photography, illustrations and infographics, and designed to easily teach the key lessons of culinary science that every cook should know. World English rights were acquired by Dan Halpern of Ecco in a heated auction for \$170K.

"Ingredient is a highly elevated cheat sheet for any avid cook or food geek. Essential for any serious kitchen, a direct and fascinating guide to the science of food."

—Padma Lakshmi, host, Top Chef

"A charming new primer on the science of food and cooking. Bouzari's animated style vividly dramatizes processes that may be familiar to us, but whose inner logics remain obscure."

—Popular Science

"Awesome, nerdy science...Reading Ingredient will make you smarter, and after reading it, you'll cook smarter. And that makes everything taste better."

—Powell's Books

A Super Upsetting Cookbook about Sandwiches

Tyler Kord

artwork by William Wegman / foreword by Emma Straub

- NORTH AMERICA – CLARKSON POTTER (JUNE 2016)

A completely different kind of cookbook from the chef of No. 7 Sub, the wildly popular chain of sandwich shops (5 locations in New York, opening soon in Los Angeles and Portland), as well as No. 7 restaurant in Brooklyn, and former chef de cuisine under Jean Georges Vongerichten; about making off-the-wall sandwiches that really work (roasted broccoli and ricotta salata with pickled lychees; General Tso's tofu with edamame mayo; braised lamb with Texas caviar) as well as humorous and upsetting rants about sandwich philosophy, love, self-loathing, Li'l Wayne, Tom Cruise, and the life of a chef. Edited by Francis Lam.

"I've always said that if you want white people to understand your culture, you should put it on bread. Tyler Kord has written a book about sandwiches so that finally white people may understand the culture of self-hating, neurotic, New York chefs."

—Eddie Huang, author, Fresh Off the Boat, now an ABC sitcom

"This is the funniest cookbook I've ever read. Great recipes too!"

—Jimmy Kimmel, late night television host on ABC

"Sometimes, not often, a cookbook shows up that you grab immediately, no questions asked. This is one of those...an essay-ish book that reads like a very funny blog — back when blogs were neurotic, first-person diatribes about stuff the author actually knew something about. You will be entertained."

—Los Angeles Times

Adventures in Slow Cooking

105 Slow Cooker Recipes for People Who Love Food

Sarah DiGregorio

Foreword by Grant Achatz

- WORLD ENGLISH—WILLIAM MORROW / HARPERCOLLINS (FALL 2017) – *PROPOSAL AVAILABLE*

A timely and relevant recipe book for the slow cooker that truly reflects the way people like to cook and eat today, and that focuses on the versatility of the slow cooker and the enjoyment of great food, rather than merely convenience and old-fashioned recipes. The inspiration for *Adventures in Slow Cooking* came from an article DiGregorio wrote with Grant Achatz for *Food & Wine* magazine, wherein he reveals that he, that most modern of American chefs, swears by his Crock Pot. DiGregorio was former senior food editor at *BuzzFeed*, *Food & Wine* and *Parade*, whose work has also appeared in *Saveur* and *Gastronomica*.

“Slow cookers have baggage. They’re associated with 70s cooking, beef stew and pot roast, chili and casseroles. So maybe it’s a surprise to find my name here, a modernist chef writing a foreword to a slow cooker book. It shouldn’t be. In the top-tier restaurant world, we are all about slow cooking. The slow cooker can bring the depth of flavor, rich textures and aromas found at the best restaurants into your home kitchen.”

—Grant Achatz, from the foreword

Molly on the Range

Recipes and Stories from an Unlikely Life on a Farm

Molly Yeh

Winner of *Saveur* Best Blog Award, over 500,000 followers worldwide

- WORLD ENGLISH – RODALE BOOKS (OCTOBER 2016), 40,000 COPIES SOLD
- GERMAN – SÜDWEST / RANDOM HOUSE, AT AUCTION (FALL 2017)

Auctioned for over \$250,000, author of the hugely popular food and lifestyle blog “my name is yeh”, was born in Chicago of Chinese and Jewish heritage, moved to New York to study classical music at Juillard and then in a surprising turn, moved to a remote farm near Grand Forks, North Dakota with her fiancée, who is a fifth-generation Norwegian-American sugar beet farmer. From this Northern plain, she blogs, cooks, bakes, and tells her delightful stories of food and life. With her youth, diverse background and experience, and delicious recipes, Molly embodies the new generation of American foodies. Her cross-cultural dishes include Matcha green tea cupcakes, scallion challah, sweet potato lefse, Chinese hotdish, latke pumpkin pie, ciabatta schnitzel sliders, and funfetti cakes, to name just a few. Her blog has over 500,000 followers, with over 40% of those outside of the US, including in France, Germany, and the Netherlands, and she is in talks with major producers at ABC, PBS and the Food Network about a television show. This is a beautiful, inspiring book, essentially American, a little bit modern, and endlessly fascinating to people from all over the world.

Published to resounding acclaim, it was named one of the best cookbooks of the year by NPR, Epicurious, PopSugar, and *People* magazine, and Molly was named one of *Forbes* magazine’s “30 under 30” in food.

“Molly on the Range, like its author, is quintessentially American: a jumble of influences and backstories, somehow adding up to a joyfully eclectic whole.”

—Nico Muhly, composer

“Molly Yeh knows her way around a kitchen. Her first book includes a collection of stories and recipes inspired by her Chinese and Jewish heritage, her travels, and country living. In it you’ll find inspired ideas for entertaining friends and family, as well as meals for two..”

—Martha Stewart Weddings

“One of the most popular bloggers in the game, Yeh represents a shift in the world of food writing...she’s arguably perfected the form.”

—Bon Appétit

Smuggler's Cove

Exotic Cocktails, Rum and the Cult of Tiki

Martin Cate

- NORTH AMERICA – TEN SPEED PRESS (JUNE 2016) ; BOOKSCAN BESTSELLER, OVER 30,000 COPIES IN PRINT
- ITALIAN – READRINK

A colorful journey into the rich lore and legend of tiki, from its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and the craft tiki revival now in full swing. Includes 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*. This is the magnum opus of the contemporary tiki renaissance.

“Happily, the modern tiki era now has its own Magna Carta. It’s a lavishly illustrated, seriously researched, 350-page tome with more than 100 recipes”

—The Daily Beast

“Tiki is simultaneously whimsical and sincere, simple and shockingly complex, which means understanding it can be challenging. This indispensable book explains it all—and is the definitive volume on one of the cocktail world’s most fascinating and complex genres.”

—Jordan Mackay, San Francisco Magazine

“With Smuggler’s Cove, Martin Cate did the impossible.... Now he’s done it again, and taken that tiki bar--one of the very finest bars I know—and folded it up so it fits between the pages of a book. Just add rum, and watch Smuggler’s Cove—and the whole vibrant, geeky, just a little bit unhinged world of tiki it so perfectly exemplifies—unfold in your lap.”

— David Wondrich, author of *Imbibe!* and *Punch*

Finding Mezcal

An Artist's Journey into Mexico's Liquid Soul

Ron Cooper

- NORTH AMERICA – TEN SPEED PRESS (SPRING 2018) – FULL COLOR PROPOSAL AVAILABLE

In the rugged mountains above the Mexican city of Oaxaca, the world's most interesting spirit is made in accordance with over 500 years of sacred tradition. Now the favored liquor of craft bartenders around the world, mezcal is Tequila's wilder, more complex, more nuanced cousin. No spirit on earth is as reflective of its terroir and its history, and none looms so large in the imaginations of those who have experienced it in its purest form. Ron Cooper is the undisputed architect of the artisanal mezcal movement in the United States and around the world. A celebrated artist on the Los Angeles scene of the late 1960s, he discovered mezcal on a possibly drug-fueled motorcycle journey down the Pan-American Highway. In the early 1990s he was the first to introduce artisanal mezcal to the rest of the world with his Del Maguey line of single-village bottlings. There has not yet been a serious work on mezcal, and this book, part gonzo memoir, part spirit guide, part art project, will chart Cooper's fascinating journey in search of it, and along the way educate and elucidate the provenance of this fascinating drink. Sold at auction in winter 2016.

“This is one of the great connoisseur’s drinks of the world, in any category. Produced from wild agaves harvested at high altitude, it is a seductively dislocating, subtly knit, but extreme stream of sensory information.”

—Forbes

“The sacred nature of Del Maguey is a natural outgrowth of Cooper’s unbending ethos and residual principles from the hippie era... Does Cooper still find time for artwork? To those who would unwittingly pose the question, he might just look at you—fire in his eyes—and say, ‘What the f--k do you think this is, man?’”

—The Los Angeles Times Magazine

Arzak Secrets

Juan Mari Arzak

- WORLD ENGLISH – GRUB STREET BOOKS (DECEMBER 2015)
- WORLD SPANISH – BAINET MEDIA

The bestselling cookbook from the undisputed grandfather of nouveau Spanish cuisine, owner of the restaurant Arzak in San Sebastián, which was the first in Spain to be awarded three Michelin stars, in 1989, and is currently rated the 14th best restaurant in the world. Arzak has inspired a generation of Spanish chefs, including Ferran Adrià and Andoni Aduriz of Mugaritz. This book, which sold over 60,000 copies in Spain, and over 10,000 in English so far, is the essential look at Arzak's secret techniques and signature dishes.

“Arzak’s science-geeky tome on the modernist Basque cooking he pioneered at his legendary restaurant is finally available in English.”

—Tasting Table

“Juan Mari is the hinge between generations. He is more than a chef. He is a leader. He’s the most important figure in Spanish cooking.”

—Ferran Adrià

The Modern Potluck

Beautiful Food to Share

Kristin Donnelly

- WORLD ENGLISH – CLARKSON POTTER (JULY 2016)

Long time senior editor at *Food & Wine* magazine Kristin Donnelly's first book will update and reinvent the dishes for this time-honored style of gathering for a new generation of home cooks and a new era of entertaining, with over 100 recipes that are easy to transport, boldly-flavored, and strike just the right balance between approachable and impressive, including many that are vegan, gluten-free, and vegetarian. Recipes will include Jerusalem artichoke chips, smoked bluefish pate, kale and kimchi Caesar salad, and cauliflower-Manchego mac & cheese. It's not just a book, it's a movement!

“Donnelly delivers a collection of inspired recipes for our generation of conscientious home entertainers and cooks. Packed full of tips, potluck party strategies, and instructions for even the most hesitant home cook, it’s as unfussy and approachable as it is enticing. Modern Potluck is, put simply, exactly how I want to eat.”

—Gail Simmons, food critic, TV personality, and author of *Talking with My Mouth Full*

“Full of simple guidelines for getting the potluck right. The 9-by-13-inch pan is to Ms. Donnelly what the sestina is to a poet, an old-fashioned form to play with. It’s the kind of unfussy, nourishing food that a dream roommate might have waiting for you when get home.”

—The New York Times

The Craft Cocktail Party

Delicious Drinks for Every Occasion

Julie Reiner with Kaitlyn Goalen

- WORLD ENGLISH – GRAND CENTRAL LIFE & STYLE (SPRING 2015)

Renowned bartendress Julie Reiner, owner of Clover Club in Brooklyn and Flatiron Lounge in Manhattan, and one of the pioneers of the craft cocktail renaissance, demystifies this until now exclusive world, and tells how to make simple and delicious drinks at home without having to buy fourteen types of bitters or put on a pair of suspenders. Guiding us through each season and all its cherished celebrations, she also shows how to entertain with sophisticated libations when you don't want to spend your entire party behind the bar.

“At last, a cocktail book created with all of us in mind—arranged intuitively by season and celebration—that’s as elegant as it is delicious! Everything you need to craft beautiful, unexpected, and innovative drinks.”

—Gail Simmons, TV personality, food expert, and author of *Talking with My Mouth Full*

Death & Co

Modern Classic Cocktails

David Kaplan, Alex Day and Nick Fauchald

- NORTH AMERICA – TEN SPEED PRESS (OCTOBER 2014)
- JAPANESE – RAKKOUSHA
- OVER 70,000 COPIES IN PRINT, THE BESTSELLING COCKTAIL BOOK OF THE MODERN ERA

The ultimate guide to cocktail philosophy, culture and technique, and the cocktail renaissance of the early 21st century, from the famed lounge Death & Co in New York City's East Village, considered one of the most influential cocktail bars in the world. Rich with history, arcana, and over 500 recipes, and designed in the bar's unique modern gothic visual style, with color photography and hundreds of hand-drawn illustrations, this promises to be the most important book on cocktails in at least 100 years. Ten Speed Press bought North American rights for over 250K and launched it as their lead title in Fall 2014. Final design files will be offered to international publishers at reasonable rates already negotiated with the publisher.

“Death & Co has influenced the way people drink in New York City (and around the world), and I'm constantly inspired whenever I step into their bar. There is a real art, a real passion behind everything they do, and this book will act as a timeless reference for anyone interested in cocktails.”

—Daniel Humm, chef of Eleven Madison Park and Co-Author of *I Love New York*

“Death & Co changed the way we drink in America. This elegant, intelligent book—with drink recipes from the ‘Dirty Dozen’ of top bartender/mixologists working in America today (all Death & Co veterans), plus sound, concise advice on every aspect of drink making—will make sure that nobody could possibly forget that.”

—David Wondrich, author of *Imbibe!* and *Punch*

“With Death & Co, David, Nick, and Alex have created an instant classic for craft cocktail enthusiasts and professionals alike. I've found this book to be essential in my home.”

—April Bloomfield, chef/owner of The Spotted Pig

Six Cocktails

A Simple Way to Understand All Drinks

David Kaplan, Nick Fauchald and Alex Day

- NORTH AMERICA – TEN SPEED PRESS (FALL 2017)

From the authors of 2014's groundbreaking and widely acclaimed *Death & Co: Modern Classic Cocktails* (Ten Speed Press), which remade the cocktail book category and is on track to be the bestselling 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 Ten Speed Press for \$250,000 advance. At last, a serious cocktail book for everyone.

“A perfect book for amateur and advanced mixologists alike.”

—Publishers Weekly

“Death & Co. manages to be far more than a cocktail book...It is a testament to a new era in the cocktail kingdom where the creation of drinks and the enjoyment of them has formed a new synthesis of pleasure and conviviality.”

—LA Weekly (Review of *Death & Co: Modern Classic Cocktails*)

The Essential Book of Fermentation

Great Taste and Good Health with Probiotic Foods

Jeff Cox

- NORTH AMERICA – AVERY / PENGUIN (JULY 2013)
- ITALY – TECHNICE NUOVE

Organic foods expert Jeff Cox's newest work promises to revolutionize the world of home pickling and fermenting, currently one of the hottest trends in the culinary field. Cox, author of 19 books on food, wine and gardening, including the James Beard nominated *Organic Cook's Bible* (Wiley) explains in simple terms the new scientific research on fermented foods, which shows that they can be essential to good health and digestive balance, and offers a large collection of easy recipes for the home cook to make delicious and healthy pickles, kimchi, sauerkraut, bread, wine, cheese and more.

"Part science lesson, part travelogue, and part recipe book. Jeff shows us how fermentation is an important part of both our inner and out outer worlds. One of the oldest food traditions is new again!"

—Austin Durant, founder of the Fermenter's Club

Mississippi Current

A Culinary Journey down America's Greatest Waterway

Regina Charboneau

Foreword by Julia Reed. Photographs by Ben Fink

- WORLD ENGLISH – LYONS PRESS (SPRING 2014)

Take a steamboat journey down the Mighty Mississippi with celebrated chef, hostess, and restaurateur Regina Charboneau, executive chef of the American Queen luxury paddlewheel line. Starting in Minnesota, with its strong traditions of Native American cuisine and Scandinavian delicacies, and heading south to Missouri (the land of Mark Twain and the foods he loved), St. Louis (for Italian toasted ravioli), Kentucky (Bourbon and wild game), Memphis (Elvis and barbecued ribs), to Mississippi for a lavish plantation dinner including shrimp in smoked tomato cream sauce over savory grits, to Cajun country for a traditional feast of Jambalaya stuffed quail and crawfish pies, and finally to New Orleans and the Gulf, for an elegant creole dinner of pheasant gumbo and deviled eggs with crab and caviar. A fascinating trip through the culinary heart of America, exploring the rich history, diverse cultures, and deeply satisfying foods of this storied river.

"A delicious journey through the food, traditions and culture of those who make their home along the river."

—John Besh

Stocked with snazzy drinks, vivid characters who can spin a story, and flavors you'll never forget."

—Amy Thielen, Food Network TV host and author of *The New Midwestern Table*

Di Palo's Guide to the Essential Foods of Italy

One Hundred Years of Wisdom and Stories from Behind the Counter

Lou Di Palo with Rachel Wharton

Foreword by Martin Scorsese

- WORLD ENGLISH – RANDOM HOUSE / BALLANTINE (SEPTEMBER 2014)

A sweeping look at the foods and products of Italy through the knowledge and stories of Lou Di Palo, proprietor of Di Palo's Fine Foods in New York's Little Italy, the preeminent Italian foods shop in America. With his co-writer Rachel Wharton, editor of *Edible Brooklyn* magazine, Lou, a born storyteller, will tell the fantastic tales of his Italian immigrant forefathers who founded the store over 100 years ago, and of his own journeys back to Italy to meet the farmers and shepherds and cheese makers. Stocked with family recipes (including how to make fresh cheeses at home), buying guides and tasting notes.

"Of all the stores in all the world, Di Palo's is probably my favorite."

—Ruth Reichl

"If there's no Di Palo's in heaven, I ain't going."

—Pete Hamill

Jeni's Splendid Ice Creams at Home

Jeni Britton Bauer

New York Times Bestseller / Over 120,000 copies sold / Winner of James Beard Award

- NORTH AMERICA – ARTISAN / WORKMAN (JUNE 2011)
- GERMANY – NEUE UMSCHAU VERLAG
- CHINA – BEIJING SCIENCE & TECHNOLOGY PUBLISHING

A breakthrough book from one of America's most celebrated artisanal ice cream makers. Jeni's Splendid Ice Creams has 20 stores around the country, in Ohio, Chicago, Nashville, Los Angeles, Charleston and Atlanta, is sold in Dean & DeLuca, Whole Foods, and ships direct over 500,000 pints per year. The creative seasonal flavors (Sweet Corn Blackberry, Salty Caramel, Riesling Poached Pear) are hailed as among the best in the country. After exhaustive testing Jeni has devised groundbreaking recipes that will enable home cooks to make ice creams as good as the best artisanal producers, on a simple, affordable ice cream machine, something that all previous recipes fell short of. Artisan launched the first edition in June 2011 with great fanfare and a 25-city tour. Major articles were published in *Saveur*, *Food & Wine*, and the *Washington Post*.

"Jeni and her ice cream have for years been considered Ohio treasures. With her fabulous first book, and recipes formulated specifically for home machines, she is poised to become a national one."

—Michael Ruhlman, co-author, *The French Laundry Cookbook*, author, *Charcuterie*

"An ingenious homemade-ice-cream bible."

—Wall Street Journal

Jeni's Splendid Ice Cream Desserts

Jeni Britton Bauer

The Anticipated Sequel to the NY Times Bestseller / Over 30,000 copies sold in first few months

- WORLD ENGLISH – ARTISAN / WORKMAN (JUNE 2014)

Jeni is back, this time with a book of beautiful and delicious composed desserts using her famed ice creams. The book will be a visual feast and will include cakes, pies, biscuits, sundaes, plated desserts, gravels and crumbles, along with several new ice cream styles (soft-serve, frozen custard) numerous new flavors, and a breakthrough recipe for vegan ice cream.

"This book takes the ice cream experience to the next level."

—Sean Brock, chef / owner of Husk and McCrady's

"Ice cream perfection in a word: Jeni's."

—Washington Post

"Exactly what home cooks really want: a book that is so full of kitchen adventure and learning that it becomes a DIY experience with edible outcomes."

—Andrew Zimmern, Host of "Bizarre Foods"

NON-FICTION: POLITICS, HISTORY, BIOGRAPHY

The Cruellest Gift

Inherited Disease in the Age of DNA

Clark Blaise

- CANADA – KNOPF (FALL 2018) – *MANUSCRIPT AVAILABLE SOON*

A celebrated Canadian/American writer with 23 books to his name, Blaise was director of the international writing program at the University of Iowa and is author of the essay collection *Resident Alien* (Viking), the family memoir *I Had a Father* (Harper) and the work of history *Time Lord* (Pantheon / Knopf). He suffers from a form of muscular dystrophy, a legacy of his rural Québec gene pool, and unwittingly passed it on to his sons, one of whom has a far more severe, indeed terminal, case. The profound difficulties Blaise has faced as a result prompted him to embark on this project, which will combine family memoir and in-depth research to survey the field of genetics and to study the progress that has been made as well as the vexing societal questions raised by the information now (or soon to be) available to us. It will be a powerful and devastating “big think” book, but one with hope for the future, as it will also explore the great strides that have been made in our understanding of genetic disease and the promising possibility of someday being able to reverse it. A timely and deeply relevant work that could strike a chord similar to Siddhartha Mukherjee's Pulitzer-winning *Emperor of All Maladies* and Andrew Solomon's *Far From the Tree*.

“A master storyteller and border-crosser.”

—Margaret Atwood in the New York Review of Books

“A graceful and engaging writer...a writer to savor.”

—New York Times Book Review

The Street Smart Salesman

How Growing Up Poor Helped Make Me Rich

Anthony Belli

- WORLD ENGLISH – JOHN WILEY AND SONS (SPRING 2012)
- TRADITIONAL CHINESE – BUSINESS WEEKLY PUBLICATIONS, TAIWAN
- SIMPLIFIED CHINESE – CHANGSHA SENXIN, HUNAN

A fascinating business memoir and advice book. The author, who grew up dirt poor in East Harlem, and is now a multi-millionaire salesman, shows how the lessons he learned on the streets helped give him a distinct advantage in the sales field. To be published alongside a nationwide series of seminars, this book is full of funny and moving anecdotes and clear, groundbreaking advice for salespeople of all backgrounds.

Poison Spring

The Secret History of Pollution and the EPA

E.G. Vallianatos with McKay Jenkins

- USA / UK – BLOOMSBURY PRESS (SPRING 2014)

A whistle-blowing exposé by an historian and longtime analyst at the Environmental Protection Agency, written with bestselling environmental journalist McKay Jenkins, author of *What's Gotten Into Us?* (Random House), which shows how those charged with protecting the environment are largely in the pockets of the chemical industry, and has ignored or obscured horrific evidence of the effects of pesticides and other toxins, and thereby allowed the growth of one of the greatest threats to public health around the world. The book is a tell-all in the vein of *Merchants of Doubt* and *Deadly Spin*, and as there has been no insider account of this kind, promises to create a great stir upon its release in late April.

“Riveting. A resounding call for genuine and sustained environmental responsibility.”

—Booklist (starred review)

“An insider account that will raise the hair on the back of your neck.”

—Ted Steinberg, author, *Down To Earth* (Oxford)

Lockdown

Inside Brazil's Most Dangerous Prison

Drauzio Varella

- UK – SIMON & SCHUSTER (SUMMER 2012), 16,000 COPIES SOLD
- POLAND – CZARNE (SPRING 2014) **SHORTLISTED FOR THE RYSZARD KAPUŚCIŃSKI AWARD**
- BRAZIL – COMPANHIA DAS LETRAS, 550,000 COPIES SOLD
- PORTUGAL – PALAVRA
- GREECE – FANTASTIKOS KOSMOS
- FILM – SONY PICTURES CLASSICS

In this powerful work of non-fiction, a prominent doctor tells of his experiences as an AIDS worker in Latin America's largest, most crowded, and most unusual prison, in São Paulo. Closed to the outside world, and even to the wardens, it was run almost entirely by the inmates themselves, who created a unique society with hierarchies and a system of justice. With his unprecedented access, Varella was able to learn the prisoners' moving personal stories, and to witness the humanity that can exist in the most inhumane circumstances. Carandiru was destroyed shortly after the infamous prison riots in which hundreds were massacred by military police. Won two Jabuti awards in Brazil and sold over 550,000 copies (one of the bestselling books in their history) and was made into an acclaimed film by Héctor Babenco (*Kiss of the Spider Woman*.)

"Drauzio's perception is discrete, respectful and fragile like life itself. His style is born of the doctor's way of seeing, narrating the most brutal human pain with a surgical sobriety."

—Arnaldo Jabor, review in *O Globo*

The Jailers

Guarding Brazil's Most Dangerous Prisons

Drauzio Varella

- BRAZIL – COMPANHIA DAS LETRAS (SEPTEMBER 2012), 125,000 COPIES SOLD
- POLAND - CZARNE

The highly anticipated sequel to Varella's *Lockdown*, this unique work looks at the worst prisons of Brazil from the point of view of the wardens, whom Varella got to know well during his years at São Paulo's Carandiru prison and elsewhere. He began meeting with a group of wardens after their long days, in a little bar in front of the Carandiru prison building. There they told him how they learned to detect even the smallest signs that could result in tragedy, and of the scars of violence that they carry in their souls. Avoiding simplistic value judgments, Varella uncovers a world where the lines between the criminals and those who guard them often blur, and in the end it is the human dimension that never escapes the author's eye. The Brazilian edition was published in September 2012 by Companhia das Letras and has remained on all the bestseller lists since, selling over 125,000 copies so far.

1808: The Flight of the Emperor

How a Mad Queen, a Weak Prince, and the British Navy tricked Napoléon and Changed the New World

Laurentino Gomes

- BRAZIL/PORTUGAL – PLANETA, 800,000 SOLD
- NORTH AMERICA – LYONS PRESS (FALL 2013)

The gripping historical account of the flight of the Portuguese court to Rio de Janeiro in 1808. As Napoléon's armies advanced on Portugal, rather than fight or surrender, the prince regent struck a deal with the British navy to escort the entire court across the Atlantic to the colony of Brazil. This was the only time a European sovereign had set foot in the new world, much less held court there. The court flourished in Brazil and laid the groundwork for the independent modern nation we know today. Acclaimed journalist Laurentino Gomes' popular account (the first in a trilogy) has sold over 800,000 copies in Brazil, making it the bestselling work of general non-fiction in Brazilian publishing history.

"This vivid portrait of an unkempt, self-preserving king provides insight into the obscure history of Brazil and offers important knowledge for understanding how the modern-day nation was created."

—Foreword

The Cage

The Fight for Sri Lanka and the Last Days of the Tamil Tigers

Gordon Weiss

- UK / COMMONWEALTH – THE BODLEY HEAD / RANDOM HOUSE
- AUSTRALIA / NEW ZEALAND – PICADOR / PAN MACMILLAN
- TAMIL (INDIA) - KALACHUVADU
- USA – BELLEVUE LITERARY PRESS (FALL 2012)

A riveting account of the Sri Lankan civil war by one of the only Westerners in country for the final days of the conflict in the spring of 2009. Studies the history of the region, the rise of the Tamil Tigers and their struggle with the Sinhalese Buddhist majority government, the root causes of the 30-year civil war and the harrowing final hundred days in which the Tamil Tigers' forces were destroyed and thousands of innocent civilians were massacred in what was likely a war crime. Gordon Weiss was the UN spokesman in Sri Lanka from 2007-2010 and had unique access to survivors, witnesses, military and government personnel.

“A tightly-written, clear-eyed narrative about one of the most disturbing human dramas of recent years. A riveting cautionary tale about the consequences of unchecked political power in a country at war.”

—Jon Lee Anderson, staff writer for *The New Yorker* and author of *The Fall of Baghdad*

“This shattering, heartbreaking tale of savagery and suffering lifts the veil that conceals one of the most awful tragedies of the current era.”

—Noam Chomsky

The Heavens are Empty

Discovering the Lost Town of Trochenbrod

Avrom Bendavid-Val

Preface by Jonathan Safran Foer

- US / UK – PEGASUS BOOKS, 15,000 COPIES SOLD
- POLAND – SWIAT KSIAZKI
- ITALY – GUANDA EDITORE / MAURI SPAGNOL

A powerful history of the town of Trochenbrod in the Ukrainian pale of settlement. Famous as a cultural and economic hub of the region, and the only freestanding Jewish town outside of Israel, it was also reimagined as the setting for Jonathan Safran Foer's celebrated novel and film *Everything is Illuminated*. The town was destroyed during the early stages of the Holocaust, before the establishment of the camps, a time about which little has been written. Bendavid-Val, who, along with Safran Foer and over 30,000 others in Israel, Brazil, Argentina, and the US, is a Trochenbrod descendant, has lovingly and exhaustively compiled this story, based on firsthand accounts from survivors, descendants, partisans and Polish and Ukrainian witnesses.

“If this book feels more fantastical than my novel, or than any you've read, it is because of Trochenbrod's ingenuity, the Holocaust's ferocity, and Bendavid-Val's heroic research and pitch-perfect storytelling.”

—Jonathan Safran Foer, author, *Everything is Illuminated*, from the Preface

The Capitol Hill Playbook

A Machiavellian Guide for Young Political Professionals

Nicholas Balthazar

- WORLD ENGLISH – SKYHORSE PUBLISHING (MAY 2013)

An engaging guide for aspiring politicians and staffers by a veteran congressional aide that draws on the wisdom of Machiavelli's *The Prince*, as well as Castiglione's classic renaissance text *The Courtier*, and adapts it to the modern political era. Packed with history and anecdotes from the US, UK, France, and Italy, this promises to be for political interns and staffers what Sun Tzu's *The Art of War* was for the business executives of the 1990's.

“An important manual for the young professional who wants to avoid pitfalls in a profession riddled with them.”

—Anonymous, Chief of Staff to a member of Congress

Republic of Words

The Atlantic Monthly and the Writers that Shaped a Nation

Susan Goodman

• WORLD ENGLISH – UNIVERSITY PRESS OF NEW ENGLAND

A cultural history of *The Atlantic Monthly* magazine, whose story parallels the rise of American literature. Perhaps no other magazine can be said to have had as much influence on early American letters, and indeed on 19th century American society altogether. Mixing history, biography, and gossip, Goodman looks at *The Atlantic* through its celebrated contributors, their intersections with one another, and their impact on the nation and the world. Deeply researched and engagingly written, the book makes for a delicious literary who's who, with appearances by Edith Wharton, Henry James, Mark Twain, Thoreau, Frederick Douglass, W.E.B. DuBois, and Harriet Beecher Stowe, but also less known yet equally interesting characters such as William Dean Howells, Jacob Riis, Zitkala-Sa, and Bret Harte. As the magazine did, Goodman also looks across the pond to the writers of Europe and Britain, including Thomas Hardy, John Galsworthy, Émile Zola, and Ivan Turgenev. Goodman is Professor of English at the University of Delaware. She has been a Guggenheim fellow and the recipient of an NEH grant. She has authored or co-authored six books.

“An erudite, elegant and deeply fascinating look behind the scenes at the group of extraordinary writers who published in Atlantic Monthly. A wonderful – and brilliantly structured – book that will bring fresh insights to scholars and lay readers, alike.”

—Miranda Seymour, Critic, *Telegraph, New York Times*; Author, *In My Father's House, Thrumpton Hall*