



Gibbs Smith

TO ENRICH & INSPIRE HUMANKIND

Frankfurt 2026

The Spirit of Birds

By Mark Smith

An awe-inspiring collection of photos from acclaimed photographer Mark Smith celebrates the spirit of birds—shining a light on their resilience, wisdom, playfulness, and love.

For years, birds were dismissed as simple creatures. People saw them as instinct-driven, flighty, and forgettable. For Mark Smith, who has traveled the globe in search of the world’s most incredible birds, they proved to be anything but simple. Soaking up their world like a sponge, he began to see each bird like a thread in an exquisite tapestry.

Waiting countless hours in silence, hiding in blinds, walking through rain, snow, mud, and unbearable sweltering heat just for the chance to get closer to them. After so much time with the birds, he began to see something unexpected: a reflection. Their struggles mirrored our own. Their resilience, their instinct to protect, to adapt, to create, to love . . . it spoke to something deep and human. This book is a testimony to not only the spirit of birds (raw, resilient, emotional, and deeply alive), but the parts of our own spirit that we so often forget.

Author bio:
Mark Smith is a bestselling author, award-winning wildlife photographer, and expert at spending way too much time sitting in mud, waiting for birds to do something cool. Today, his work reaches a global audience. With millions of followers, Mark continues to bring people closer to the wild, one feathered moment at a time.



Subject:
Non-Fiction - NATURE / Animals / Birds
Non-Fiction - PHOTOGRAPHY
Non-Fiction - NATURE / Birdwatching Guides

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FALL 2026 OPPORTUNITY



HARMONY

At first glance, it's pure chaos, wings slicing through the air, a flurry of fishing, feeding, and flight. Calls echo, songs ripple, grunts and whispers drift through the mayhem. Dozens of species on one crowded stage. An orchestra without a conductor, never out of sync, woven together by some invisible thread of rhythm. Once you see it, the beauty is undeniable.

And yet somehow, it all just works. It's not chaos. It's harmony. And it stirs something deep inside me. Deep inside you. A shared rhythm that whispers ever so quietly. All you have to do is listen.

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YOU ARE NOW A DISNEY PRINCESS

Hummingbird in Hand Main Story

Colorado was in the midst of a serious drought. They were draining reservoirs for water faster than Popeye popped cans of spinach. Driving by one of the nearly dry lakebeds, I noticed all of these amazing lines that broke the shore apart. It looked like something M.C. Escher would have dreamed up - dozens of terraced lines creating a symmetrical wonderland, and I was lured in like the 13-year-old me who had just discovered what it was like to get lost in an Escher piece.

I spent a few hours shooting the shoreline with a 50mm lens and decided I had captured my magic. It was time to head out, but a blossoming thistle caught my eye immediately. Such a stark contrast to the scorched landscape at my feet. As I circled the flowering plant my vision shifted from layers of lines to this contrast of life and color against the backdrop of drought and despair.

That flower was calling me like a sultry siren of the sea and being the manly man that I am, I had to stick my nose right in the soft pink velvety flower and take a big draw. The smell of freshly baked sugar cookies filled my head. It was like a little piece of pink fuzzy heaven.

I sat down and started looking at different angles for composition and that's when the tiny little hummingbird appeared a few inches from my face. Both of us lured in by the soft delicate aroma of thistles in bloom. It was dreamy romantic poetry all wrapped in one unbelievable moment of time I will never

forget. I thought, "How could things get any better?" And somewhere in my brain the answer slowly drifted through my consciousness.

"She is very tired. Give her your hand."

So I did.

I slowly lifted my hand and without hesitation, that tiny little hummingbird plopped right into my palm, closed her little eyes and drank deeply from that flower. I was blown away. The feeling of her little feet in my palm. A weightless little bundle of green and white feathers with occasional flecks of gold.

I panicked and thought oh man, no one is ever going to believe this and I don't have a long lens so I can't get photographic proof. My brain defaulted to "must have long lens to photograph bird. Me man, make fire, cook meat, ugh." Then the non-Neanderthal version of my brain spoke up: use the 50mm in your hand, stupid! So I fired away, taking far too many photographs of this delicate little beauty as she rested in my palm.

When I got home and told my family about this storybook bird encounter, I was met with suspicious eyes. But I had photographic proof. I proudly entered the images as Exhibit A to my jury. My late wife Julie always had the perfect comeback. She looked at the photos, paused and said,

"Congratulations Mark, you are now a Disney princess."

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DELIVERING THE SUN

Woodstork @ Sunrise

At one point in time someone told the tale of a stork delivering a baby. As in overnight air delivery of a shiny fresh little human. But this one delivered something entirely different: the sunrise.

Bird photography, in spite of how I have displayed it glamorously throughout the pages of this book, has its moments of nothingness. I might wake up with fading dreams of ospreys, pelicans and black skimmers performing at my command but sometimes the only thing that shows up is a frenzy of biting bugs and like a good steward of nature, I donate a small amount of blood to the hungry biters.

The whole expectation philosophy? It must be squished like a grape harvested for wine. Honestly, it's best to not have any expectations at all. Just go with the flow and see what the world wants to give you in that specific moment and if you are early enough, there is always the possibility of a sunrise and all you have to do is look East.

I always try to make a point to at least take a quick peek at the sun's daily appearance from the Atlantic Ocean and I'm rarely disappointed. On this particular morning when the usual suspects were apparently more interested in preening their brilliant plumage, a single wood stork casually strolled into view. The bird's gait was that of confidence. Each step leaning into the next. It was pure and wanted nothing more than to greet the warmth of the rising sun.

As it lifted its foot to cradle the sun, head bowed low, I realized the harmony of the entire situation and how a squished grape of expectation could yield a fruitful glass of wine.



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STRIKE A POSE

Least Bittern

There are a lot of things in the bird world that seem almost like magic. They defy common logic and once you wander a few steps deeper into their world, the unexplainable becomes a little clearer. Something you might be able to wrap your head around just like this Least Bittern has wrapped its tiny little toes around that cattail reed and to be 100% honest, I'm still not quite sure how the bird is "holding on."

The Least Bittern is the smallest heron in North America. It could quite literally fit right in the palm of your hand and it weighs less than a deck of cards so perching on mere blades of grass is no real feat for this beauty but here's the thing. These birds are the ghosts of the marsh. Most human beings will never set eyes on one, ever. Most birders will settle for hearing one calling like a frog from the reeds and most photographers will spend countless hours waiting for one to "strike this pose."

None of this has anything to do with the size of the bird though. The reason it is hardly ever seen is simple. It is so in tune with its surroundings that you wouldn't even see it if it was standing a few small steps away. I'd love to say that my expert bushcraft skills are what provided this shot for me but that's not the case. This bird was startled by a lawn crew who were busy cutting back grass close to the waterline. I just happened to be in the right place at the right time with a camera in hand which seems to happen a lot with me. Harmonious luck or coincidence?

HARMONY 13

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HARMONY IN MOTION

White Pelicans

Welcome to Broadmoor. A dreamy plot of land poised for development. Railroad tracks were laid. Plots of land were arranged for sale. Everything was perfect except for the fact that its entire foundation was built on muck lands. Prehistoric muddy swamps. In two days, sixteen inches of rain fell and the entire place kind of sank into the mud. Years later a fertilizer plant tried to seize the land but it failed too. The rusting equipment still pokes through the marsh grass today. It's a constant reminder that nature knows best.

Now this land belongs to the birds. Every November, the white pelicans migrate in by the thousands. They are our sign that winter is coming - Florida's version of snow that doesn't require wool undies or snow shovels. If you can be there on arrival day, it's pure magic. The white pelicans, hungry from migration, descend upon the area and feast like royalty.

Food is always a great motivator in the animal world and understanding the feeding habits of a bird can help immensely. White pelicans will work in large numbers to corral their food. It is a slow, casual hunting technique but it works wonders unless of course you are a fish. I sat watching a large flock of these birds working the far side of a large lake. I could very easily put myself in their path by walking out into some tall saw grass which, by the way, has the name "saw" for a reason. This grass can easily slice you faster than a sous chef's cutlery. Sometimes you have to take little "risks" to get the shot. It's okay to question my sanity, I do it too. So I crawled on my belly through the razor sharp blades of grass unscathed I might add and waited.

Turns out I wasn't the only one with this idea. Another photographer had done the same thing. There we sat, hidden by the tall swaying grass, watching a literal wall of white making its way around the lake. Slowly but surely they were coming right towards us.

And when they turned and passed by, this was the shot. A shot I had literally dreamed of forever. Dozens of birds moving as one. An army of orange and white, so perfectly synchronized they looked less like individual animals and more like a single breathing organism. Harmony in motion.



The Spirit of Birds

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I HOPE YOU KNOW WHAT I'M DOING

Cape May Warbler (see folder for images)

You would never think that two grown men an entire generation apart would spend hours watching one tiny bird bouncing around eating bugs in a bush, but sometimes the smallest things leave the biggest impressions. Somewhere along its epic journey to Canada, this little Cape May Warbler decided to stop in Florida and help with a little mosquito control, and my good friend Jim and I spent the entire morning happily taking pictures.

Jim is an amazing human being. He always has something interesting to say but you never really know if he is joking or serious. He once asked me, "Mark, do you know why birds always stand on one leg?" I thought about it for a while and said, "Is it a way to rest one of their legs?" He replied, "No. If they lift up that leg, they will fall over." Every time a bird poops he exclaims, "That's an unformed egg." His jubilant personality has a way of always keeping you on your toes and on this day we found ourselves glued to the sea grapes watching this warbler do its thing.

That little bird was all over the place and we had to get into the thick of the brush if we wanted to get any shots. As we stepped in closer Jim said, "I hope you know what I'm doing... because I certainly don't." His steady flow of jokes kept the moments when I was struggling to get a clear shot light-hearted and lacking any seriousness whatsoever. He was showing me a different way to be present. To not be so serious about getting "the shot." We might have been taking pictures of this beautiful little bird but we were creating memories that would last a lifetime.

We both showed up the following morning eager to take more shots of this little beauty, but the bird was only there for one morning. It had filled its belly with fat, tasty Florida mosquitoes and moved on but the memory of that beautiful sunlit morning in the sea grapes lives on.

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GOLDEN DROP OF SUNLIGHT

Yellow Warbler

I'm always attracted to water no matter where I go. Pond, I'm there. Babbling brook, front row seats. Mountain stream, gotta put my toes in there. It actually became a running joke with my family because I would soak my feet in cold mountain streams wherever we went and never stop saying how good my feet felt afterwards.

That was the case here as well. The sound of the stream lured me in. The amazing color palette of the plants kept my eyes happy while I stripped off my shoes and socks and prepared for a toe soak. Having never been to this stream or Wyoming, I thought it would be wise to bring my camera along just in case.

As I sat with my feet in that cold mountain stream, I started to daydream. Thoughts of amazing images of mountains, moose and bears filled my head. I never expected to see a bird I had only ever caught a fleeting glimpse of prior, but as I sat there feet asoaking, this little golden butt bouncer hopped its way right towards me and my camera. I couldn't believe my eyes. I looked around to see if anyone else happened to notice it and nope, just me, wet feet and a little golden drop of sunlight bouncing around.

I felt like I was living in a Bob Ross painting full of happy little birds. No mistakes, just happy accidents. And this one hopped right up to me like it was meant to be there all along.



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Saints, Skulls, and Secret Societies: Understanding Cemetery Symbolism

By Douglas Keister

Part history and decoding, part symbolism and artistry, and part macabre this book celebrates cemeteries and cemetery symbolism.

Hundreds of different symbols adorn headstones and are rich with symbolic meaning that can tell us so much about the deceased and the times in which they lived. Everything from their age, religious beliefs, military service, occupation, an even if they belonged to a secret society can be decoded from their headstone. Saints, Skulls, and Secret Societies presents photographs of headstones in cemeteries throughout the United States and around the world.

The book offers a plethora of symbols and their meanings: fruit and flowers including the poppy, roses, pomegranates, and corn; animals including lambs, oxen, fish, and griffins and snakes; religious symbols such as angels, the Star of David, crosses, cranes, and skull and crossbones; and symbols from secret societies including the Freemasons, the All Seeing Eye, Knights Templar, and dozens and dozens more.

These beautiful symbols carved in stone are lovely art and artifacts in and of themselves and are layered with deep and interesting meaning that carries into the present time long after the remains of those who lived before have been laid to rest.

Author bio:

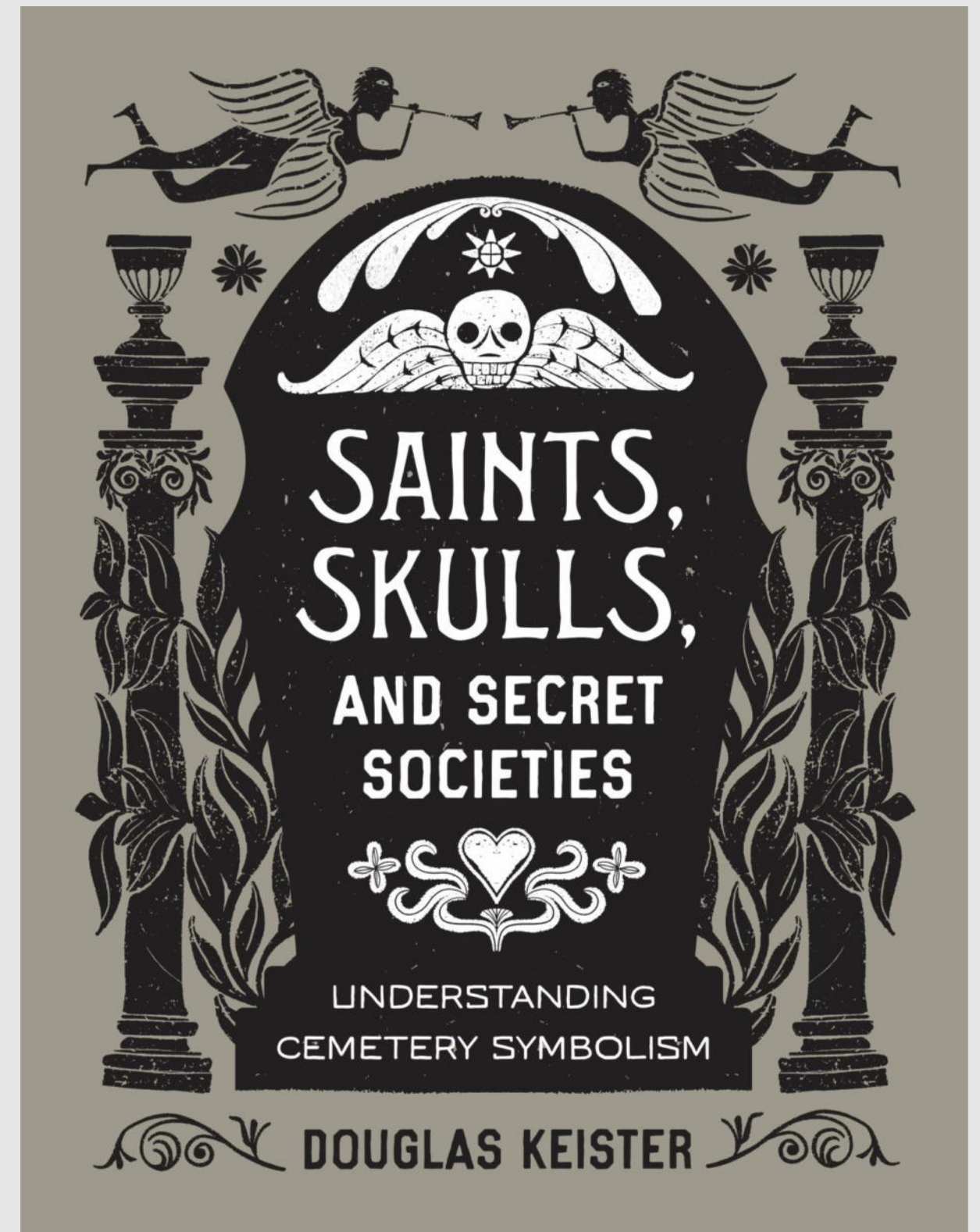
Douglas Keister is a writer, photographer, and leading authority on cemetery symbolism. Based in Chico, California, he has authored dozens of critically acclaimed books, and also writes and illustrates magazine articles, contributing photographs and essays to magazines, newspapers, books, calendar, and posters worldwide. His work has been featured in the Smithsonian and on PBS.

Subject:

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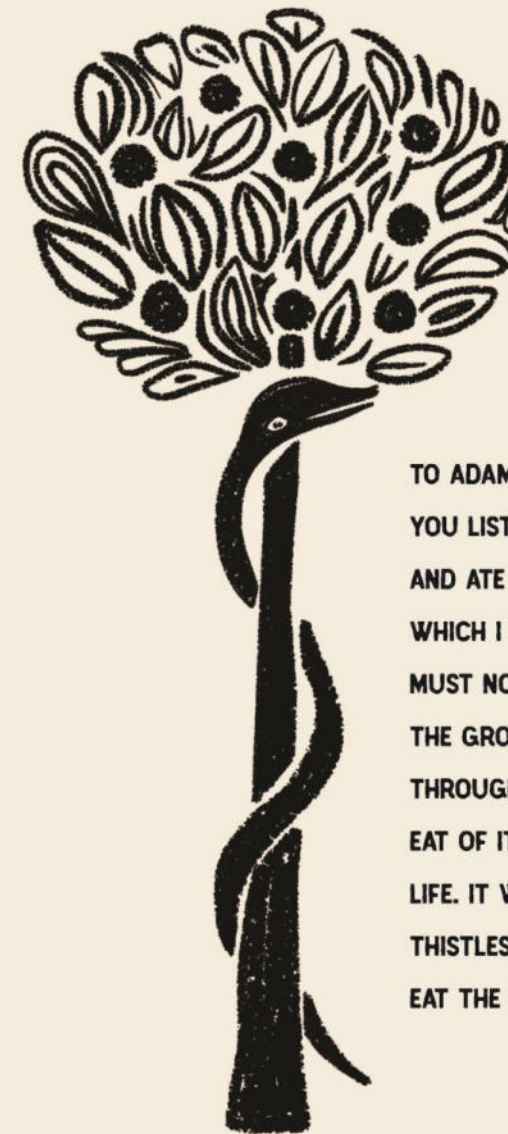


ACANTHUS

The acanthus is one of the most popular architectural flowers, mostly because it adorns the capitals of Corinthian columns. The first recorded use of acanthus leaves in funerary architecture was in the fifth century BCE, when sculptor Callimachus, after seeing the acanthus leaves on the grave of a young girl, was inspired to use them to decorate a column capital. The use of the acanthus in funerary architecture derives from the fact that the leaves are thorny and have often been used as a symbol of the prickly journey of life to death and, ultimately, the final triumph of eternal life.

Acanthus leaves decorate hearses, tombstones, and funerary garments as well as column capitals. It is said that whoever wears the leaves or has them adorning their tomb has overcome the biblical curse in Genesis 3:17-18:

4 PLANTS AND FLOWERS



TO ADAM HE SAID, "BECAUSE YOU LISTENED TO YOUR WIFE AND ATE FROM THE TREE ABOUT WHICH I COMMANDED YOU, 'YOU MUST NOT EAT OF IT,' "CURSED IS THE GROUND BECAUSE OF YOU; THROUGH PAINFUL TOIL YOU WILL EAT OF IT ALL THE DAYS OF YOUR LIFE. IT WILL PRODUCE THORNS AND THISTLES FOR YOU, AND YOU WILL EAT THE PLANTS OF THE FIELD."

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ANTHURIUM

Although there is not a lot of symbolism attached to the anthurium it is often used to decorate graves in Hawaii. The anthurium is native to South America, the most famous of which is the *Anthurium andreanum* Linden of Ecuador and Columbia. Anthuriums were imported to Hawaii, where they are a significant part of the cut-flower trade. The flowers of the anthurium are actually contained in the large spike-like “spathe” in the center of the leaf. A gift of an anthurium from a man to a woman is supposed to signify his enormous attraction to her, for reasons that do not need to be explained.



BELLFLOWER

Campanula, the Latin word for small bell, is a genus of about three hundred annuals, biennials, and perennials. Because of its obvious bell-like shape, the bellflower is accorded the same symbolism as all types of religious bells. In the symbolism of flowers, the bellflower is given the attributes of constancy and gratitude. It is the national flower of Chile.



BUDS AND SEEDPODS

SEEDPODS AND SMALL BUDS SERVE TO REMIND US OF THE FRAGILE BEGINNINGS OF LIFE, ALL TOO OFTEN CUT TRAGICALLY SHORT. BUDS, ESPECIALLY THOSE THAT ARE BROKEN, ALMOST ALWAYS DECORATE THE GRAVE OF A CHILD. THE BUDS CAN BE ALMOST ANY FLOWER, BUT ROSEBUDS ARE THE MOST COMMONLY USED.

CALLA LILY

With its broad leaves and huge vase-like flowers, the calla lily is one of the most stunning flowers. On tombstones it symbolizes majestic beauty and marriage. The South African calla lily was introduced in the United States during the second half of the nineteenth century, which coincided with the beginning of the golden age of the American cemetery. Soon after it was imported, it started to appear in mainstream American art as well as funerary art, and is well known as one of the flowers adopted by artist Georgia O’Keeffe.

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HYDRANGEA

In funerary art, hydrangeas or snowball bushes symbolize heartfelt emotion, gratitude, devotion, and lasting remembrance. This example is arranged in the form of a cross.

CLOVER

Because its three leaves form a trefoil, clover is an obvious symbol of the Trinity. An Irish legend says that Saint Patrick brought it to Ireland to be an enduring symbol of the Trinity; hence the clover, renamed the shamrock, has become the symbol of Ireland. Even before the arrival of Christianity, pagan Celts used clover as a symbol of vitality because of its abundant growth. The four-leaf clover is rare and has long been a symbol of good luck. Other varieties with more than four leaves have been indicative of bad omens and, for reasons unknown, a sign of a good marriage.

CYCLAMEN

The cyclamen is a genus of plants that include twenty species, many of which have a small reddish-magenta spot at the base of the flower, causing its adoption by early Christians as a symbol of the bleeding sorrow in Mary's heart. The cyclamen is also known as the bleeding nun.

Like many plants, the cyclamen has been used for a variety of medical treatments. According to a treatise published in the sixteenth century, the cyclamen could be used as a medicinal by pregnant women to speed up delivery, as an antidote for any poison, as an alcohol enhancer, as a treatment for soothing a sunburned face, as a cure for eye weakness, and as an aphrodisiac.

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LAUREL

In funerary art, laurel, usually in the form of a wreath, can represent victory, eternity, immortality, and chastity. Its association with eternity and immortality comes from its leaves, which do not wilt or fade. Its association with victory comes from ancient contests where the triumphant winner was crowned with a laurel wreath; the crowning with a laurel wreath was supposed to bestow immortality on the recipient. In the Roman world, the laurel wreath was a symbol of military as well as intellectual glory and was also thought to cleanse the soul of any guilt it had over the slaying of enemies. Chastity is associated with laurel because the laurel was consecrated to the Vestal Virgins.

The Chinese also saw the symbolism of mortality in this evergreen shrub. One legend says that while underneath a laurel bush, the Moon Hare distills a drug of immortality made of herbs.

LILY OF THE VALLEY

All lilies, and in particular the Lily of the Valley, are found in funerary art. They are symbols of innocence, purity, and virginity. They symbolize the surrender to God’s will and grace, as in the King James Version of the Holy Bible Matthew 6:28:

*“Consider the lilies of the field, how they grow;
they toil not, neither do they spin . . .”*

The lily of the valley has particular significance in funerary art, since it is one of the first flowers to bloom in the spring, thus symbolizing renewal and resurrection.

It is native to northern Europe and thus has no direct link to early biblical tales. However, the monks liked the delicate beauty of the plant and its medicinal properties so much that they named it lily of the valley in reference to the passage in the Song of Solomon 2:1–2



SHE
I AM A ROSE OF SHARON,
A LILY OF THE VALLEYS.

HE
LIKE A LILY AMONG THORNS
IS MY DARLING AMONG THE
YOUNG WOMEN.

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MORNING GLORY

Morning glories are a symbol of the Resurrection, because they close at night and open in the morning sun. There are more than a thousand species of the morning glory, including the humble sweet potato. They play an important part in a number of mythologies, such as the Hawaiian myth of Kawela and Hiku, where the koali (morning glory) vine is used as a swing to transport them to the underworld.

In the cemetery, the morning glory (*Ipomoea*) is a symbol for the Resurrection, morning, youth, and the bonds of love. The morning glory blooms in the early morning, but wilts in the afternoon, which plant physiologists say invites us to learn more about two of life's grand themes: reproduction and death. Its ephemeral nature asks us to reflect more deeply on the splendor and brevity of all life, including our own. This thought is reflected in Walt Whitman's "Song of Myself": "... a morning-glory at my window satisfies me more than the metaphysics of books."

Adding to its otherworldly mystique, folks who are in charge of naming plant varieties have attached monikers like "Heavenly Blue," "Pearly Gates," and "Flying Saucers" to the creeping vines. In the 1960s, proponents of spiritualism through chemistry discovered that morning glory seeds contained lysergic acid (LSD), and there was a concurrent rise in sales of seed packets of morning glory seeds by urban dwellers. Unfortunately, commercially grown morning glory seeds also contain pesticides, and in addition to their strong hallucinatory effects, the seeds can cause liver and neurological damage.



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POPPY

BECAUSE OF THE NARCOTIC PROPERTIES OF THE OPIUM POPPY, IT IS MOST COMMONLY ASSOCIATED WITH SLEEP AND DEATH AND WITH MORPHEUS (THE GOD OF SLEEP AND DREAMS), HYPHOS (ANOTHER GOD OF SLEEP). BECAUSE OF ITS LARGE SEEDPOD, IT IS ALSO ASSOCIATED WITH DEMETER, THE GODDESS OF FERTILITY AND AGRICULTURE. IT HAS ALSO BEEN USED TO SYMBOLIZE EXTRAVAGANCE AND IGNORANCE.

IN NOVEMBER, THE BRITISH SELL PAPER POPPIES TO RAISE MONEY FOR VETERANS, AS A REMEMBRANCE OF THE WWI SOLDIERS WHO DIED IN THE POPPY FIELDS OF FLANDERS.

ROSE

The rose has become the queen of flowers because of its fragrance, longevity, and beauty. It has inspired lovers, dreamers, and poets for countless generations. Venus, the goddess of love, claimed the rose as her own. Cleopatra stuffed pillows full of rose petals. Nero arranged for rose petals to rain down upon his guests. However, the early Christians were reluctant to use the rose as one of their symbols because of its association with decadence. However people's love of the rose was strong and long-lived, so the Christians made some tactical adjustments and adopted the rose as one of their own symbols.

In Christian symbolism, the red rose became a symbol of martyrdom, while the white rose symbolized purity. In Christian mythology the rose in Paradise did not have thorns, but acquired them on Earth to remind man of his fall from grace; however, the rose's fragrance and beauty remained to suggest to him what Paradise is like. Sometimes the Virgin Mary is called the "rose without thorns" because of the belief that she was exempt from original sin.

SUNFLOWER

It's quite rare to see a sunflower on a tombstone, and if they are to be found, it's most likely that they will appear in Catholic cemeteries, for they signify devotion to the Catholic Church. In Catholic iconography the sun represents the divine light of God and the sunflower represents the devout striving toward God.

The sunflower is a native of North America. It arrived in Spain in 1569, and soon, large expanses of the Spanish countryside were ablaze with the sunflower's dazzling blooms. When a sunflower is young, it exhibits heliotropism (growing toward the sun), but when it matures, the flowers permanently face east. This quality was readily adopted by Christian iconographers, since most Christian graves are configured so the deceased faces east toward the rising sun.

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THISTLE

Thistle is most often seen on graves of those of Scottish descent. The story goes that in 1293, Viking invaders were preparing to ambush a group of Scottish soldiers under cover of darkness. The Vikings were barefooted and in the darkness did not see the field of thistle. Their cries of pain alerted the sleeping Scots and the Vikings were driven back across the North Sea.

Thistle also has biblical references.



GOD SAYS TO ADAM IN GENESIS 3:17-18:

“Because you listened to your wife and ate from the tree about which I commanded you, ‘You must not eat of it,’ Cursed is the ground because of you; through painful toil you will eat of it all the days of your life. It will produce thorns and thistles for you, and you will eat the plants of the field.”

This curse associates the thistle with earthly sorrow and is appropriate in funerary use. Because the thistle is a thorny plant it is also connected with the crown of thorns and the Passion of Christ.

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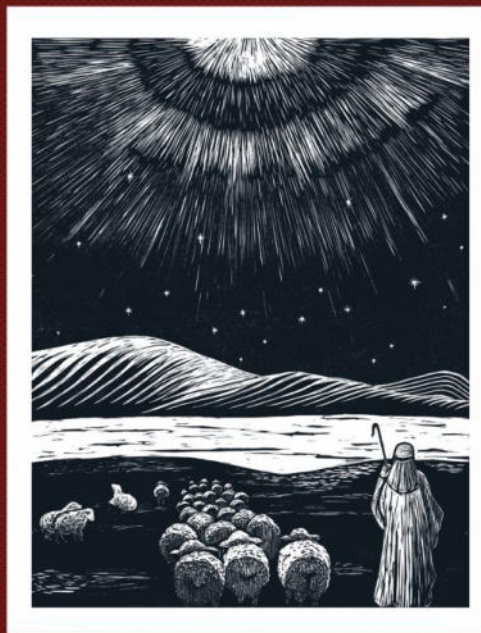
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HOLY NIGHT



THE STORY OF THE FIRST CHRISTMAS
IN ART, VERSE, AND SONG

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Holy Night: The Story of the First Christmas in Art, Verse, and Song

By Carole Taylor • Illustrations by Lezle Williams • Music Composed by Robert Holub

Jacketless Hardcover • \$24.99 • 9.5" x 12" • 32 Pages • On Sale Date: August 3, 2027 • 978-1-4236-7256-2 • World Rights



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When they had heard the king, they departed; and, lo, the star, which they saw in the east, went before them, till it came and stood over where the young child was.

When they saw the star, they rejoiced with exceeding great joy.

And when they were come into the house, they saw the young child with Mary his mother, and fell down, and worshipped him: and when they had opened their treasures, they presented unto him gifts; gold, and frankincense, and myrrh.

And being warned of God in a dream that they should not return to Herod, they departed into their own country another way.

MATTHEW 2:9-12



FOLLOWING THE STAR

Lezle Williams

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We Three Kings

mf

We three kings of O - ri - ent are Bear - ing gifts we tra - verse a - far

ff

Field and foun - tain, moor and moun - tain Fol - low - ing yon - der star. O — Star of

won - der, star of night Star with roy - al beau - ty bright West - ward lead - ing, still pro -

ceed - ing Guide us to thy Per - fect Light.

The musical score is for the hymn 'We Three Kings'. It is written for voice and piano in G major (one sharp) and 3/8 time. The score consists of four systems of music. The first system begins with a mezzo-forte (mf) dynamic. The second system includes a fortissimo (ff) dynamic. The lyrics are: 'We three kings of O - ri - ent are Bear - ing gifts we tra - verse a - far', 'Field and foun - tain, moor and moun - tain Fol - low - ing yon - der star. O — Star of', 'won - der, star of night Star with roy - al beau - ty bright West - ward lead - ing, still pro -', and 'ceed - ing Guide us to thy Per - fect Light.' The piano accompaniment features chords and single notes in the right and left hands.

And when they were departed, behold, the angel of the Lord appeareth to Joseph in a dream, saying, Arise, and take the young child and his mother, and flee into Egypt, and be thou there until I bring thee word: for Herod will seek the young child to destroy him.

When he arose, he took the young child and his mother by night, and departed into Egypt:

And was there until the death of Herod: that it might be fulfilled which was spoken of the Lord by the prophet, saying, Out of Egypt have I called my son.

MATTHEW 2:13-15

Holy Night: The Story of the First Christmas in Art, Verse, and Song

By Carole Taylor • Illustrations by Lezle Williams • Music Composed by Robert Holub

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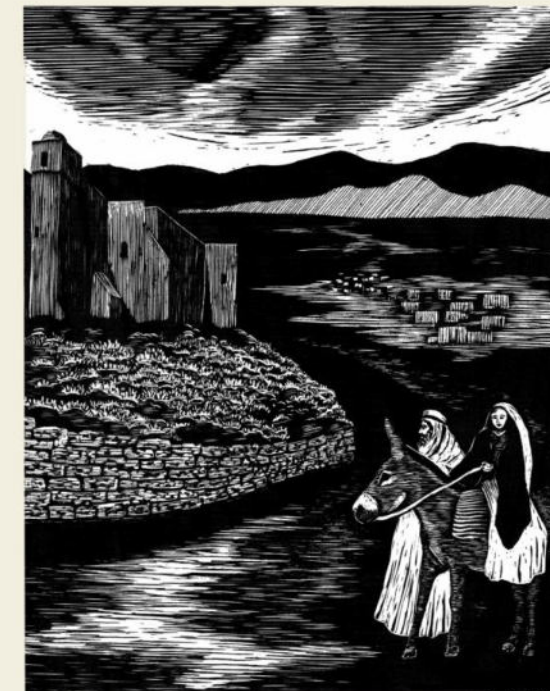
And it came to pass in those days, that there went out a decree from Caesar Augustus, that all the world should be taxed.

And all went to be taxed, every one into his own city.

And Joseph also went up from Galilee, out of the city of Nazareth, into Judaea, unto the city of David, which is called Bethlehem;

To be taxed with Mary his espoused wife, being great with child.

LUKE 2:1, 3-5



ENTERING BETHLEHEM

Lezle Williams

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O Little Town of Bethlehem

O lit - tle town of Beth - le - hem, How still we — see thee lie. A -
For Christ is born of Ma - ry And gath - ered — all a - bove While
How si - lent - ly, how si - lent - ly The won - drous gift is given! So

bove thy deep and dream - less sleep The si - lent — stars go by. Yet
mor - tals sleep, the an - gels keep Their watch of — won - dering love. O
God im - parts to hu - man hearts The bless - ings — of His heaven. No

in thy dark streets shin - eth The ev - er - last - ing Light. The hopes and fears of
morn - ing stars to - geth - er Pro - claim the ho - ly birth And prais - es sing to
ear may hear His com - ing, But in this world of sin, Where meek souls will re -

all the years Are met in thee to - night.
God the King And Peace to men on earth!
ceive Him still, The dear Christ en - ters in.

And so it was, that, while they were there, the days were accomplished that she should be delivered.

And she brought forth her firstborn son, and wrapped him in swaddling clothes, and laid him in a manger; because there was no room for them in the inn.

LUKE 2:6—7

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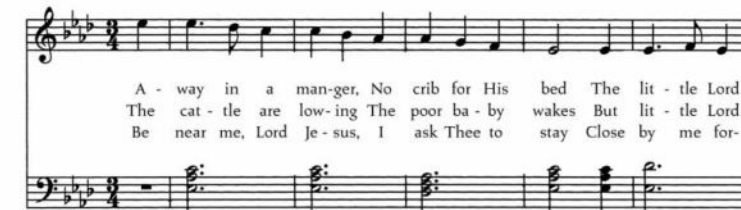
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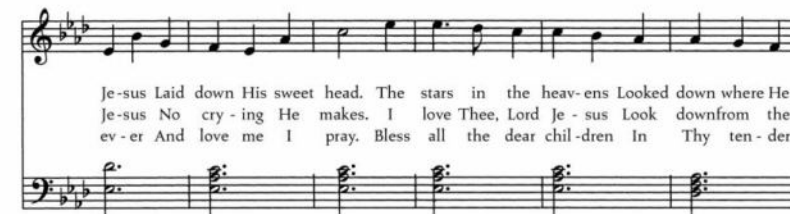
AWAY IN THE MANGER

Lezle Williams

Away in a Manger



A - way in a man-ger, No crib for His bed The lit - tle Lord
The cat - tle are low-ing The poor ba - by wakes But lit - tle Lord
Be near me, Lord Je - sus, I ask Thee to stay Close by me for-



Je-sus Laid down His sweet head. The stars in the heav-ens Looked down where He
Je-sus No cry-ing He makes. I love Thee, Lord Je - sus Look down from the
ev-er And love me I pray. Bless all the dear chil-dren In Thy ten-der

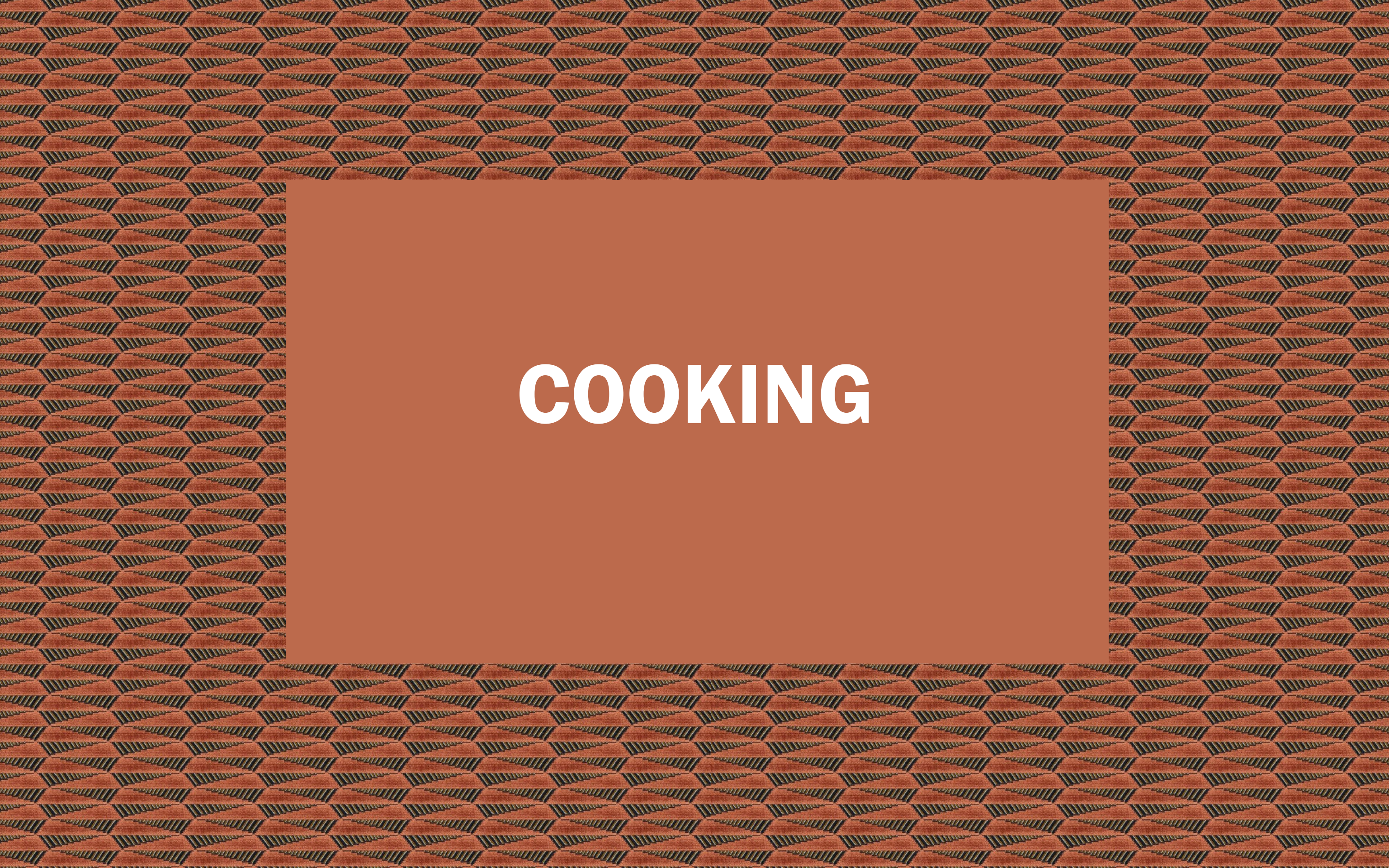


lay The lit - tle Lord Je - sus A - sleep on the hay,
sky And stay by my side, — 'Til morn - ing is nigh.
care And fit us for heav-en To live with Thee there.

Holy Night: The Story of the First Christmas in Art, Verse, and Song

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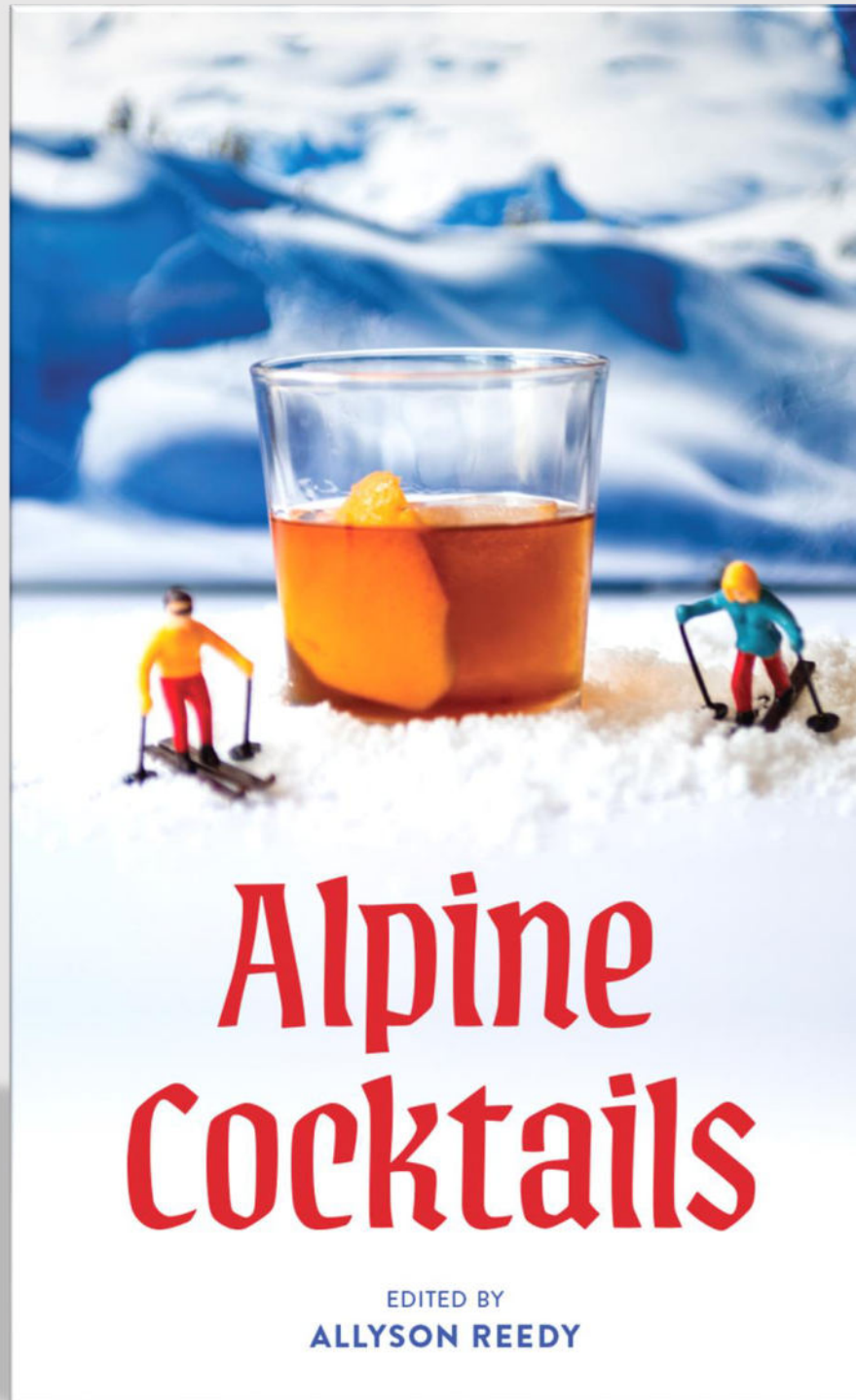
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COOKING



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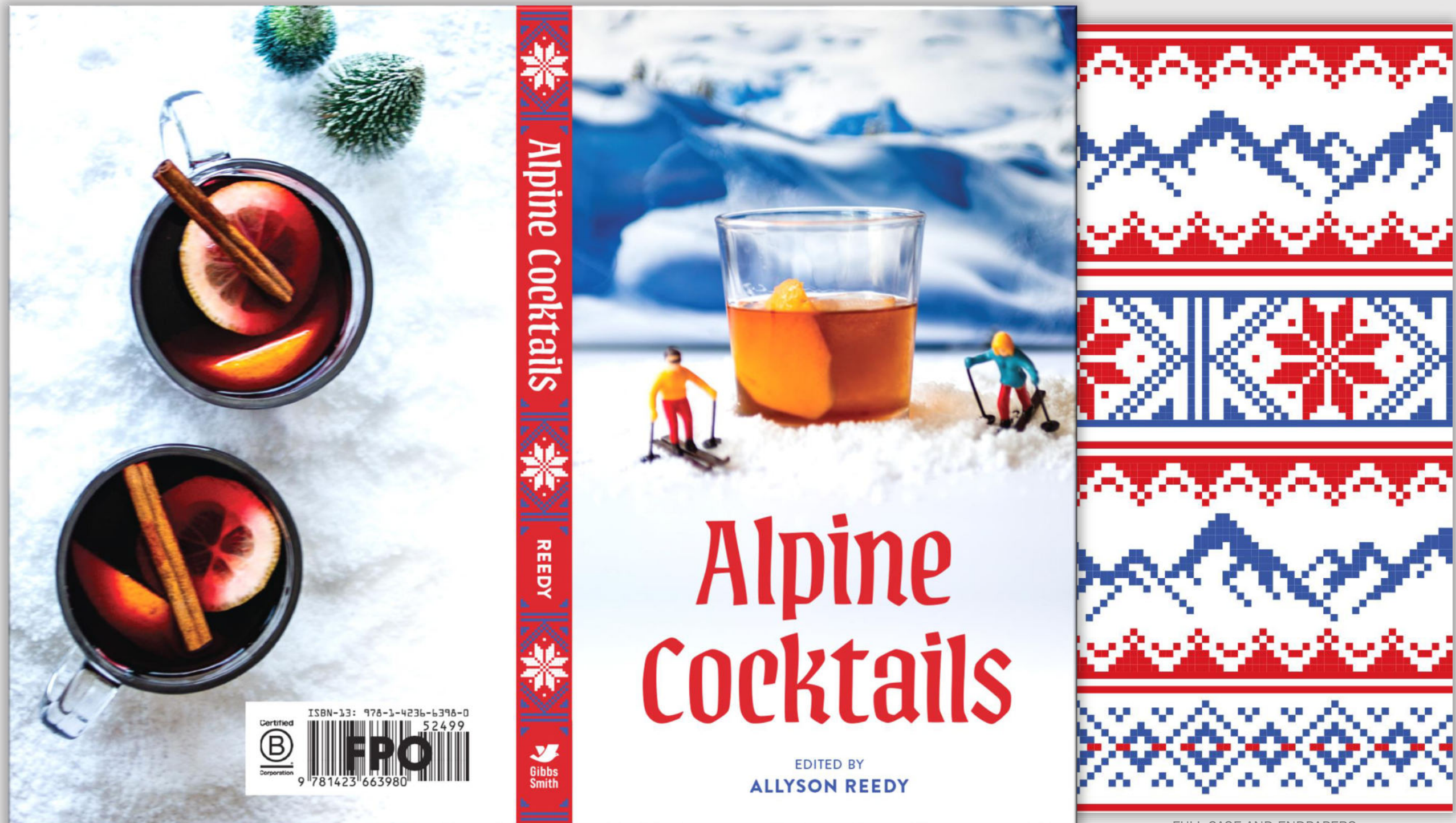
Alpine Cocktails: Pours, Drinks, Sips, and Bites

Edited by Allyson Reedy • Photography by Greg McBoat

Jacketless Hardcover • \$21.99 • 5" x 8.25" • 144 Pages • On Sale Date: September 8, 2026 • 978-1-4236-6964-7 • World Rights



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BARREL AGED OLD FASHIONED

MINUS5° ICEBAR, LAS VEGAS, NV

What's better than an old fashioned on a wintry day? An old fashioned with a hit of amaro and orange liqueur. Perfect for sipping by the fire, under a fuzzy blanket, or pretty much wherever you are right now.

SERVES 1

2 ½ ounces Wild Turkey 81 proof bourbon, or other high proof bourbon

½ ounce Pierre Ferrand Dry Curaçao, or other orange liqueur

½ ounce Amaro Averna, or other amaro

2 dashes aromatic bitters

2 dashes orange bitters

Orange peel, for garnish

GLASS: double rocks

Add a large ice sphere to a double rocks glass. Pour bourbon, orange liqueur, amaro, and both bitters into a mixing glass filled with ice. Give it a good stir and strain into prepared glass. Garnish with orange.



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PALOMA BRAVA

HIDALGO AT W ASPEN IN COLLABORATION
WITH DUSHAN ZARIĆ, CO

Like a Mexican fiesta in the Rockies, this take on the paloma is just as good slopeside as it is poolside. Bright, fizzy, and balanced, the Tajin rim warms you up with its salty, sour heat.

SERVES 1

Tajin, for rim
2 ounces blanco tequila
1 ounce grapefruit cordial
½ ounce lime juice
2 drops Saline Solution (page 10)
2 dashes Miracle Mile celery bitters, or other celery bitters
3 ounces Fever Tree grapefruit soda, or other grapefruit soda
Dehydrated lime, for garnish

GLASS: collins

Wet the rim of the collins glass and then dip or roll rim into the Tajin. Shake off excess and add a few ice cubes to the glass. Add tequila, grapefruit cordial, lime juice, saline solution, and celery bitters into a shaker filled with ice. Give it a good shake and strain into prepared glass. Top with grapefruit soda and garnish with dehydrated lime.

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BIG HORN SOUR

NICK KRANZ, THE HYTHE, VAIL, CO

Some things, like a whiskey sour with a whisper of pear and bitter amaro, know no season. That might be why the Big Horn Sour is The Hythe's most popular cocktail year-round. Carefully float the port—hold a bar spoon upside down, just above the cocktail, and let the port trickle down—so it sits atop the drink for that first sip.

SERVES 1

2 ounces Buffalo Trace bourbon, or other bourbon
½ ounce St. George Spiced Pear liqueur, or other pear liqueur
½ ounce Amaro Nonino, or other amaro
¾ ounce lemon juice
¾ ounce Turbinado Syrup (page 9)
1 egg white
½ ounce port wine, for float
Grated nutmeg, for garnish

GLASS: rocks

Pour bourbon, pear liqueur, amaro, lemon juice, turbinado syrup, and egg white into a shaker without ice. Shake vigorously for 15 to 20 seconds. Fill rocks glass with ice and strain drink into it. Carefully pour the port over the back of a spoon onto the top of the drink and garnish with nutmeg.



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BOULEVARDIER

A-FRAME CLUB, WINTER PARK, CO

Basically the Negroni's freewheeling, whiskey-based cousin, the Boulevardier is a classic for a reason. It's rugged yet elegant, bitter but also sweet, and as timeless as the perfect pair of well-worn blue jeans.

SERVES 1

1 ounce bourbon or rye whiskey
1 ounce Campari, or other bitter Italian aperitivo
1 ounce sweet vermouth
Orange peel, for garnish

GLASS: rocks

Add all ingredients, except garnish, to a mixing glass filled with ice. Stir for 30 seconds to chill, then strain into a rocks glass filled with a large ice cube and garnish with orange.

BLACK MANHATTAN

THE WESTERN HOTEL, OURAY, CO

Think of this drink as a Manhattan that took a detour in the Italian Dolomites and ended up in Colorado's stunning San Juan Mountains town of Ouray. It's bold and herbal—just the Manhattan take you now know you need in your life.

SERVES 1

2 ounces rye whiskey
1 ounce amaro
2 to 4 dashes Angostura bitters
2 cocktail cherries on a pick, for garnish

GLASS: chilled Nick & Nora, martini, or coupe

Add all ingredients, except garnish, to a mixing glass filled with ice. Stir for about 15 seconds to chill, then strain into glass. Garnish with cocktail cherries on a pick.

48 COZY COCKTAILS



Boulevardier

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MOUNTAIN COW MULE

JOSHUA THOMA, ALPENROSE AND ALMRESI, VAIL, CO

Think of a regular mule, and then some mountain cranberries show up to get the festivities really going. That's this Mountain Cow Mule—a little tart, a little fizzy, and a whole lot of feisty. Even better that it mixes up in less time than it takes to clean off a snowy windshield.

SERVES 1

2 ounces vodka
1 ounce cranberry juice
¾ ounce lime juice
Ginger beer
Lime wedge, for garnish
Cinnamon stick, for garnish
Frozen cranberries, for garnish

GLASS: copper mug

Add vodka, cranberry juice, and lime juice to a copper mug filled with ice. Stir gently and top with ginger beer. Garnish with lime, cinnamon stick, and frozen cranberries.



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N/A Gin & Tonic

N/A GIN & TONIC

BILLIE KEITHLEY, BRECKENRIDGE DISTILLERY, CO

When you don't feel like fussing with simple syrups and juices, the G&T is there for you. This spirit-free version is just as easy and satisfying as its boozy counterpart. Treat yourself to a good non-alcoholic gin for this one, like Breckenridge Distillery's own Mock One.

SERVES 1

2 ounces Mock One non-alcoholic gin, or other non-alcoholic gin

Tonic water

Lime wheel, or any seasonal fruit, for garnish

GLASS: rocks

Fill a rocks glass with ice and pour in non-alcoholic gin. Top with tonic water and give it a stir. Garnish with lime.

CINAPPLE

A-FRAME CLUB, WINTER PARK, CO

You know that last sliver of sunlight over the peaks before the sun sets for the night? That's this drink. A golden blend of pineapple juice, honey syrup, and a sprinkling of cinnamon that's sweet and spiced.

SERVES 1

3 ounces pineapple juice

1 ounce Honey Syrup (page 9)

2 shakes ground cinnamon

GLASS: rocks

Fill a rocks glass with ice. Pour pineapple juice, honey syrup, and cinnamon into a shaker. Give it a good shake and strain into prepared glass.

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FRENCH ONION SOUP

This cheesy, bubbly bowl of French onion soup has depth to rival the snow you just trudged through. The longer you let the onions caramelize, the sweeter they'll be, so try to plan ahead for this one.

SERVES 6

5 tablespoons butter
4 yellow onions, sliced
6 cups beef broth
½ cup dry sherry
1 teaspoon apple cider vinegar
1 teaspoon Worcestershire sauce
1 teaspoon dried thyme
1 bay leaf
Pinch of salt and pepper
Crusty bread, sliced and toasted
2 cups (8 ounces) grated Gruyere cheese

In a large saucepan or stockpot, melt butter over medium heat. Add onions and cook until softened and translucent, at least 20 minutes (the longer, the better), stirring occasionally so they don't burn.

Add beef broth, sherry, apple cider vinegar, Worcestershire sauce, thyme, bay leaf, salt, and pepper. Lower the heat and simmer for 30 minutes. Preheat broiler and set oven rack to top position.

Pour soup into oven-safe bowls and top each with a slice of bread and ½ cup Gruyere cheese. Set bowls on a rimmed baking sheet and broil until the cheese is melted, about 2 to 3 minutes.

LODGE NIBBLES 133

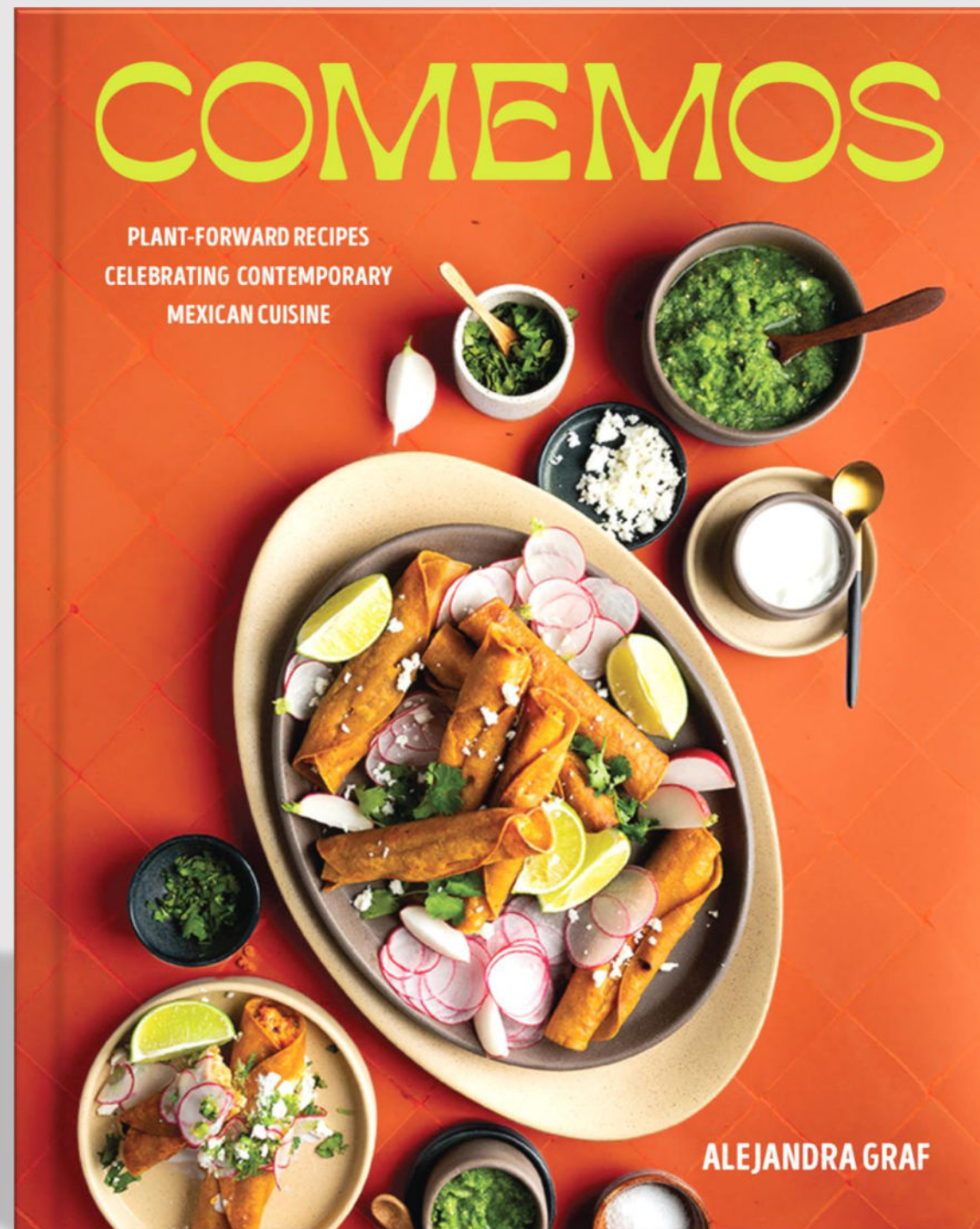
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INTRODUCTION

I was born in Mexico City; my mom is from Sinaloa, a northern state in Mexico, and my dad's family is from Mexico City. His grandpa, a German man, lived in the state of Hidalgo for many years, a well-known place for eating carnitas. I am married to an American whose mother is from the border (Matamoros and Brownsville, TX) and whose father is from Veracruz. Over the years, I've had the opportunity to travel and visit family throughout Mexico, and we share one thing: how we approach food.

In our minds, Mexican food and sharing at our table always take center stage. It doesn't matter if it is lunch or a weekday dinner, we always cherish moments together at the table. If we want to celebrate a birthday, we prepare una comida (meaning the act of preparing something special for a group of people or special person); for a graduation party, we host a big feast; or simply for the joy of sharing a good conversation with a friend or catching up with someone we haven't seen in a long time, we plan to have breakfast or a nice meal together. In essence, food in Mexico isn't just about sustenance. It is an enduring symbol of our culture, history, and, most importantly, our love for one another.

Food is not merely about feeding our bodies; it also nourishes our souls. And what better way to do it than in a relaxed, friendly manner — the Mexican way. Few people know that a true Mexican thinks, breathes, and loves food.

I used to get annoyed when I recently moved to Austin when people referred to Mexican culture as fiestas, siestas, margaritas, chips, and salsas. But lately, it fills my heart to know that this sentiment has evolved; Mexican food and culture have been getting this incredible hype. Mexico City is now a must-visit place on many people's travel lists and minds. I especially love the new interest in Mexican food and modern Mexican flavors.

I assert that for Mexicans, food is an expression of love, a trait woven into our DNA. From ancient civilizations offering food as tribute to their gods to contemporary families preparing meals for their loved ones, our passion for food remains undiminished.

As a child, I recall my mother, grandmother, and aunts discussing new recipes they'd discovered or dishes they wanted to create. Now, as an adult, I look forward to sharing my latest salsa recipe with my siblings or listening to them recount the joy of a recent meal or a newly found restaurant. This approach to food is a love language, a testament to our

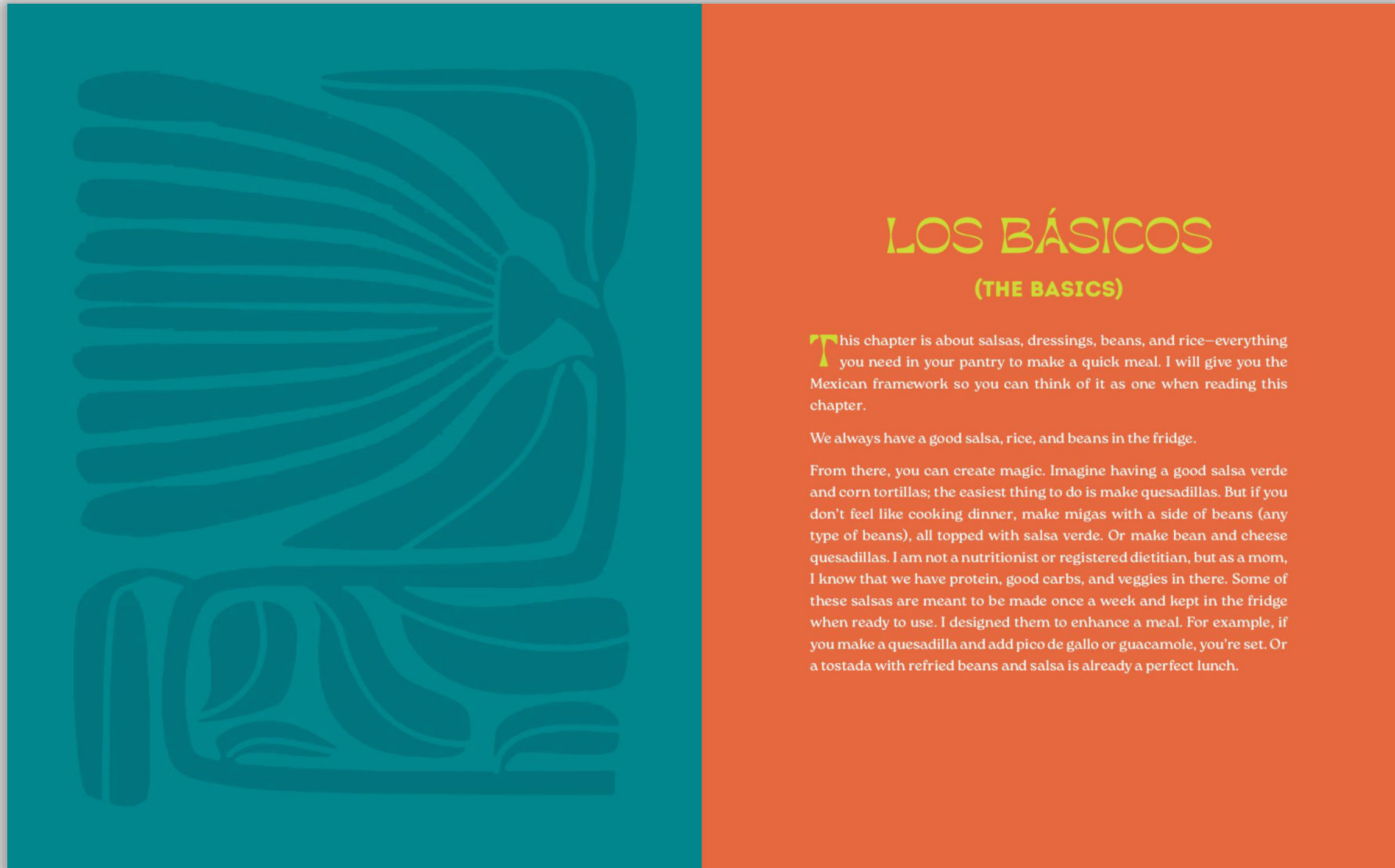
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LOS BÁSICOS

(THE BASICS)

This chapter is about salsas, dressings, beans, and rice—everything you need in your pantry to make a quick meal. I will give you the Mexican framework so you can think of it as one when reading this chapter.

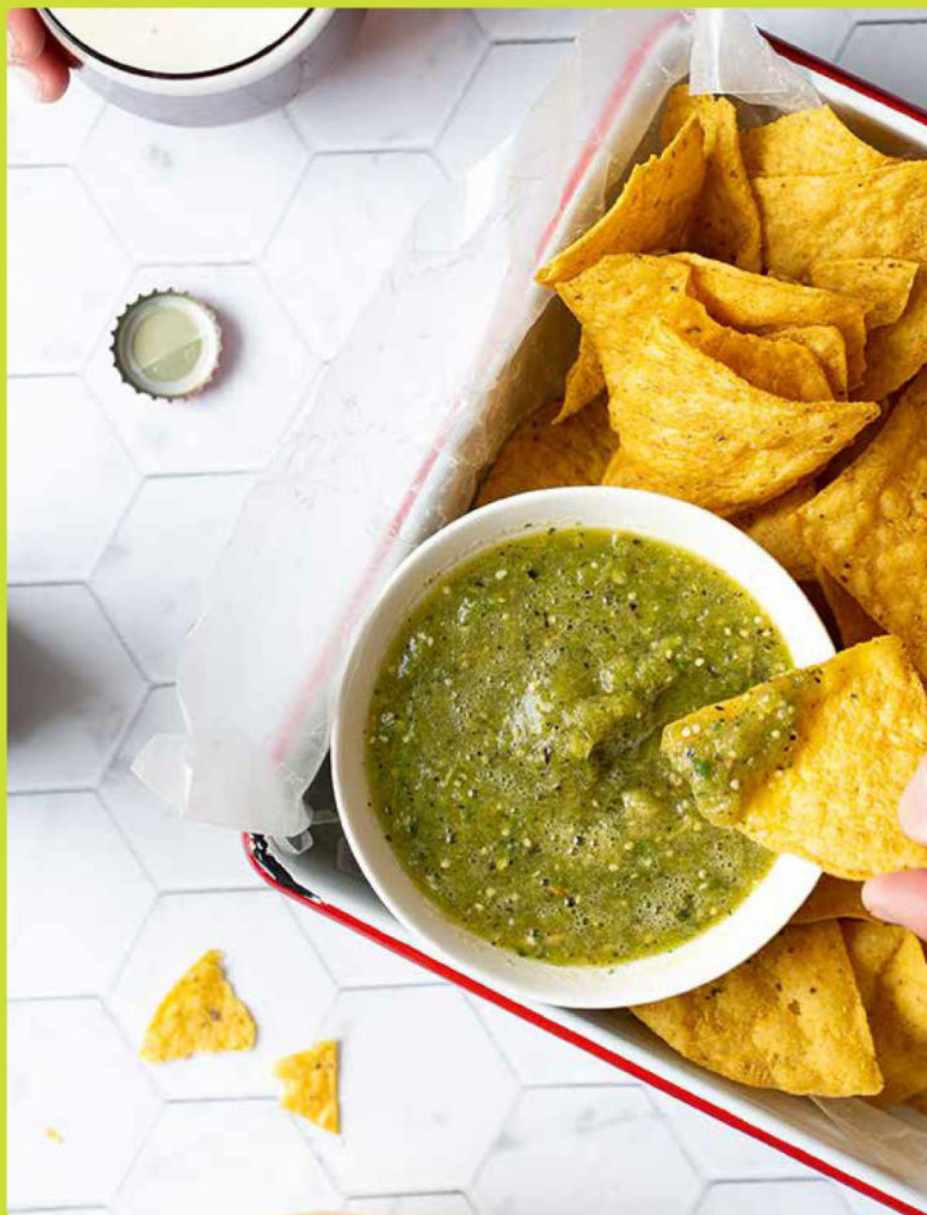
We always have a good salsa, rice, and beans in the fridge.

From there, you can create magic. Imagine having a good salsa verde and corn tortillas; the easiest thing to do is make quesadillas. But if you don't feel like cooking dinner, make migas with a side of beans (any type of beans), all topped with salsa verde. Or make bean and cheese quesadillas. I am not a nutritionist or registered dietitian, but as a mom, I know that we have protein, good carbs, and veggies in there. Some of these salsas are meant to be made once a week and kept in the fridge when ready to use. I designed them to enhance a meal. For example, if you make a quesadilla and add pico de gallo or guacamole, you're set. Or a tostada with refried beans and salsa is already a perfect lunch.

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SALSA VERDE (Authentic Salsa Verde)

When you go to any Mexican restaurant, you always get different salsas at the center of the table, which is also very common in Mexican households. Growing up, even before we sat at the table there was always a piece of queso panela (some type of fresh cheese) that my mom bought from Mexico City, even though we lived in Monterrey, agua fresca (it all depended on which fruit was in season), freshly made tortillas, and two types of salsa, one extra spicy for my siblings and one barely spicy for the rest of us. This salsa verde is one of them; make it as spicy as you want by adding more serranos.

MAKES ABOUT 2 CUPS

5 to 7 tomatillos, depending on the size, peeled and rinsed

1 to 2 serrano chile peppers

¼ white onion

1 teaspoon salt

1 cup cilantro leaves and stems, tightly packed

Remove the husks from the tomatillos and rinse them thoroughly until clean. Remove the stems from the chiles. Place the tomatillos, onion, serrano peppers, and salt into a small saucepan with ¾ cup of water. Cover the saucepan and cook for 10 to 15 minutes, until the tomatillos change color to a very pale green and begin to soften.

Using a slotted spoon, transfer the vegetables to a blender. Add the cilantro and blend everything together until smooth. Taste the mixture and adjust the seasoning as needed.

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TORTILLAS DE MAÍZ (Corn Tortillas)

There is not much I can say about corn tortillas that does not speak to my love for Mexico, its people, and its food. Every time I heat up one, the smell of it takes me back to my country, to the kitchen of the home I grew up in, where the tortillas were made just when we sat at the table. The comfort of opening the fridge and finding a stack of homemade tortillas for quesadillas or other dishes is a feeling that warms my heart.

Now that I live in the US, a country that I also deeply love, I have to confess it took me a while to learn how to make tortillas. But believe me when I say, the joy of learning this art is unparalleled. Once you learn, there's no turning back. Double or triple the recipe, freeze them, and have a bunch in your fridge. If they get a bit old and hard, make migas with them, or cut them up, fry them, and make chilaquiles.

<AQ> MISSING YIELD

2 cups masa harina

1 ½ cups warm water, adjust as needed

¾ teaspoon salt, optional

In a large mixing bowl, combine masa harina and salt. Gradually add warm water, mixing with your hand until the dough comes together. Knead for about 2 minutes until it feels like soft Play-Doh. Add water or masa harina as needed for consistency.

Cover the dough with a damp kitchen towel and let it rest for 20–30 minutes to hydrate. Divide the dough into golf ball-sized portions (1–2 tbsp each). Roll into smooth balls and keep covered with a damp towel.

Place a dough ball between two pieces of plastic or parchment paper. Press with a tortilla press or roll gently with a rolling pin into a 6-inch circle.

Heat a comal or skillet over medium-high heat. Ensure it's hot before starting.

Place a tortilla on the skillet and cook for 30 seconds on one side. Flip and cook for 1 minute on the second side. Flip again and cook for 30 seconds, pressing gently around the edges with a spatula to encourage puffing.

Transfer cooked tortillas to a tortilla warmer or wrap them in a clean kitchen towel.

Repeat with the remaining dough balls.

NOTES

- Reheat tortillas on a hot skillet for 10–15 seconds on each side or microwave wrapped in a damp paper towel for 20 to 30 seconds.
- Store in the fridge wrapped in a dish towel inside a plastic bag.



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ENTOMATADAS DE QUESO

Entomatadas—and enfrijoladas, those tortillas drenched in silky, loose refried beans—are so close to my heart. When I was around ten, we had a nanny named Lupe who made the best entomatadas and enfrijoladas I've ever tasted.

The best part? She always surprised my siblings and me with them *exactly* when we needed them most. Just as we started getting hangry and picking fights, we'd catch the smell of oil and corn tortillas in the air and suddenly, peace. Lupe would walk out of the kitchen with a plate of entomatadas for each of us, and just like that, the chaos melted away.

She called me *mi niña* and my siblings *mis niños*. She loved us fiercely.

And she also loved Lucha Libre. But if I had to guess, I think deep down, she loved us just a little more than all her luchadores.

SERVES 4

For the sauce

4 medium-size ripe red tomatoes

¼ white onion

3 garlic cloves

2 chile de árbol

1 teaspoon of salt

2 tablespoons of vegetable oil

For the entomatada

8 to 12 corn tortillas

Vegetable oil

2 cups of crumbled queso fresco, prepared tofu (page xx), ricotta salata, or cotija cheese

½ white onion, thinly sliced or diced

For serving

Mexican crema or cashew crema, optional for serving

Fresh chopped cilantro, and thinly sliced serrano, optional for garnish

Start by roasting the tomatoes, onion, and unpeeled garlic in a skillet over medium-high heat until they're charred on all sides. Once done, peel the garlic and transfer all the roasted vegetables to a blender. Add a generous pinch of salt and blend until smooth.

In the same skillet, heat the vegetable oil. Pour in the blended sauce and simmer for a few minutes, stirring occasionally, until the flavors have deepened and the color has turned a rich, dark red and reduces slightly.

Meanwhile, in a separate bowl, mix the sliced onion with the crumbled queso fresco or filling of choice. Taste and add a pinch of salt if needed. Set aside.

Next, lightly fry the tortillas in a small amount of oil—just enough to make them soft and pliable without becoming crispy.

Dip each tortilla into the warm tomato sauce, then place it on a plate. Fill the tortilla with the queso fresco mix, then fold or roll it. Repeat with the remaining tortillas, serving them on a platter or individual plates.



Comemos: Plant-Forward Recipes Celebrating Contemporary Mexican Cuisine

By Alejandra Graf

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CHILAQUILES CON SALSA DE FRIJoles MANEADOS (Chilaquiles with Maneado Bean Sauce)

I love frijoles maneados. They're not your typical refried beans, they're from northern Mexico and they are rich, smoky, a little spicy, and have the smoothest, almost silky texture. When I was developing this recipe and decided to serve it as chilaquiles, I truly thought I was innovating, like starting a whole new bean revolution.

Then I shared it with my mom—who's from Sinaloa—and she just smiled and said, "Sí, están deliciosos. Deberías probarlos con tortillas fritas, quedan buenisimos." (Yes, they're delicious. You should try them with fried tortillas—they're so good.)

So, no big innovation here. Turns out, this dish was already stored in my DNA.

SERVES 4

For the chips

12 ounces store-bought thick tortilla chips or homemade (page xx)

¼ cup vegetable oil

Salt, to taste

For the bean-chile sauce

2 dried guajillo chiles, stemmed and seeded

2 cups boiling water (for soaking)

1 chipotle chile in adobo sauce (use 2 for more heat)

3 garlic cloves

¼ small white onion

¼ teaspoon ground cumin

1 tablespoon salt

2 (15-ounce) cans pinto beans, drained

1 tablespoon olive oil

1 tablespoon butter (optional, for richness)

1 cup shredded cheese (queso Oaxaca, Monterey Jack, mozzarella, or vegan cheese)

To serve

Thinly sliced onion

Chopped cilantro

Crumbled Cotija, queso fresco, feta, or vegan alternative (like prepared tofu (page xx) or vegan feta)

Mexican crema or vegan crema

Prepare the Bean Sauce

Soak the guajillo chiles in boiling water for 10 to 15 minutes until soft and pliable.

Blend the softened chiles with their soaking water, chipotle, garlic, onion, cumin, salt, and pinto beans until smooth.

Heat olive oil and butter in a large skillet over medium heat. Pour in the bean sauce and simmer for about 5 minutes until heated through and bubbling.

Turn off the heat and stir in the shredded cheese. The sauce should be pourable, add a splash of water if needed to loosen it up.

Assemble the chilaquiles

Add the crispy tortilla chips to a large mixing bowl. Pour the warm bean sauce over the chips and toss gently to coat.

Serve

Top with crema, crumbled cheese, fresh cilantro, and thinly sliced onion. Serve hot.

NOTES

• *Short on time? Skip the dried chiles and use a 3-ounce can of chipotle chiles in adobo instead. Blend directly with the beans and continue as directed.*

• *Shortcut: Use ½ pound of thick, good-quality tortilla chips.*

• *Make it a full meal: Add a fried egg on top or serve alongside grilled meats, grilled tofu or roasted vegetables.*



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GARIBALDIS

In Mexico City, there's a bakery called El Globo. When I was growing up, it was the place we went to buy pan dulce. This was many years ago, when it was still a small chain—elegant yet approachable—and known for crafting the best pan dulce in a slightly more refined manner than the classic neighborhood panaderías.

One of the things I remember most was their mini versions of all the classic favorites: orejas and garibaldis. They'd carefully place the little pieces of bread on a white tray, wrap it in thin white paper, and then tie them with cotton twine. I remember exactly how they tied it—because on the ride home, my siblings and I would always try to sneak a piece... but it was impossible to open without getting caught.

My absolute favorites? Orejas (recipe in the Sobremesa section) and Garibaldis.

Garibaldis are small, golden, buttery sponge cakes brushed with apricot glaze and completely coated in white nonpareil sprinkles. Sweet, sticky, and with the perfect little crunch from the sprinkles—they're irresistible. I still dream about them.

MAKES 24

- 2 cups all-purpose flour**
- 1 ½ tsp baking powder**
- ½ tsp baking soda**
- ½ tsp salt**
- 1 ½ cups of sugar**
- 1 cup of butter (two sticks), room temperature, vegan butter, or vegetable oil if you want them vegan**
- ¾ cup Greek unflavored and unsweetened regular or vegan yogurt**
- ½ cup almond milk, oat milk, or milk**
- 2 tsp vanilla extract**

For the topping

- 1 cup apricot jam**
- 2 tablespoons lemon juice**
- 1 cup white mini nonpareil**

Preheat the oven to 350°F and line 24 muffin cups with parchment liners. In a large bowl, mix the all-purpose flour, baking powder, baking soda, and salt until thoroughly combined. In the bowl of your stand mixer fitted with the paddle attachment, cream the butter and sugar. Add the yogurt, vanilla extract, and milk.

Slowly add the flour mixture, being careful not to overmix. When everything is well combined, divide the batter into the muffin pan. Avoid overfilling each muffin cup, aiming for a flat top when they come out of the oven. Bake for 20 minutes, then cool on a rack.

While the muffins cool, mix the apricot jam with the lemon juice and set aside. Carefully remove the liners from the muffins, flipping them so the tops are on the rack. Place the nonpareils in a bowl and set aside.

To coat the garibaldis, take one muffin and carefully brush all the sides and the top (formerly the bottom) with the apricot lemon mixture. Holding the brushed muffin over the nonpareils' bowl, spoon them over until it is completely covered.

Repeat this process for all the muffins.

You can freeze half of the muffin batch without coating them in nonpareils and jam, then thaw and finish when ready to eat.

THE BASICS 57

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FALL 2026 COOKING



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Heirloom Italian: Recipes and Stories from a Sicilian Grandmother's Kitchen

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Sample recipe photos

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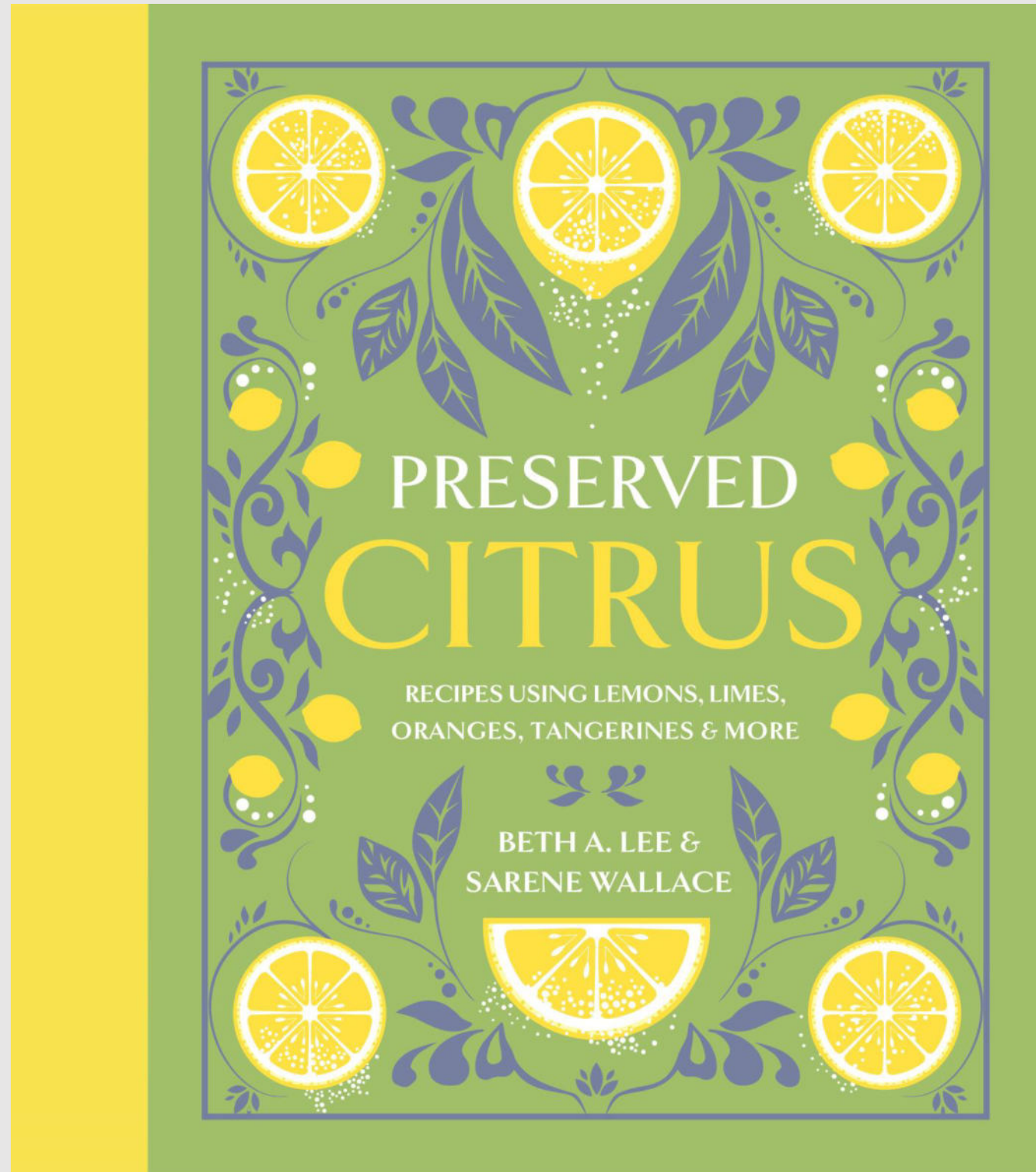


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To Ron, Rachel and Trevor, the best cheering squad anyone could ever hope for. And my mom, who encouraged me to experiment in the kitchen before I could even reach the stove. —SW

To my husband and daughter, Doug and Alison, who expertly tasted every citrus-infused recipe in this book and my son, Gregory, whose discerning palate and creativity lives on in every word I write and each recipe I create. —BL

First Edition
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TYPES OF CITRUS

There are over 2,500 citrus varieties. Because we can't use them all, here are some of our favorites. If you can get your hands on them, we encourage you to do so. Look for them at well-stocked grocers, specialty stores, farmers markets, and friends' backyard gardens. Don't worry if you can't find specific varieties outlined below; supermarket citrus will work well, too. Note, we did not include grapefruit in this book because they tend to be too bitter when **pr**

Citrus varies in flavor depending on variety, when it's picked, and where it's grown. Your citrus might taste a little different than how they are generally characterized.

TIPS FOR CHOOSING CITRUS:

When choosing citrus, look for fruit that's heavy for its size, not hard (you want it to have some give), deeply colored, and



smoother skinned, which denotes the citrus ripened on the tree longer.

In general, thinner-skinned citrus with a smoother rind tend to preserve faster.

Limes are generally picked unripe, so they're deep green. When they're light green or yellow, they're ripe. Ripeness translates to the lime being more flavorful and juicy.

LEMONS

Eureka: A juicy, acidic lemon with "classic" lemon flavor. Their thick rind is lightly pitted and has a lot of aromatic oils.

Lisbon: They're a bit tangier than Eureka lemons and generally juicier. They have a smooth peel that's thinner than a Eureka's.

Meyer: A lemon-mandarin orange hybrid that's less acidic than traditional lemons.

LIMES

Bearss: Also called Persian or Tahitian limes. They are juicy, seedless, and have an aromatic rind. Beth has a Bearss lime tree in her backyard.

Mexican: Also called Key or West Indian limes. They are small with a punchy tart flavor and a thin, aromatic rind.

ORANGES

Blood: Red is splashed through the flesh, sometimes with a tie-dye effect, and the amount varies from orange to orange. It has the sweetness of a navel orange, a hint of tartness, and notes of raspberry, pomegranate, or sangria.

Cara Cara: A sweeter orange with a salmon-colored flesh.

Valencia: Also called a juice orange. It has thinner skin than a regular navel variety and is juicier.



TANGERINES, MANDARINS, CLEMENTINES

These varieties are often confused for one another, and while they vary in sweetness, we've found them to be fairly interchangeable when preserved. They are usually smaller than navel or juice oranges, generally thinner- and smoother-skinned, easy to peel, and some are seedless. All of these characteristics make them preserve faster and yield tasty results.

FAST TRACK

There's something meditative about waiting a month or more for citrus fruit to preserve and offer up its best self. But there's also something to be said for getting to the finish line

faster. While writing this book, we went through a lot of preserved citrus, so we developed a series of hacks and methods to speed up the preserving process.

Small fruit with thin skins, like kumquats, naturally preserve faster than the standard month, no hacks required.

ACCELERATED METHODS

Pressure cooker: This method works for most citrus and is particularly effective for thicker-skinned orange varieties. Please note that our method was primarily tested in an Instant Pot pressure cooker. (See method, page XX.)

Quick pickled: This is an overnight process where you add salt and sugar to citrus pieces and let them macerate. You get a pickled flavor that's not as umami-dense as traditionally preserved citrus. Use it two ways: as a possible substitute when you're out of preserved citrus and as a primary ingredient in recipes such as the Individual Lemon Cheesecakes with Pistachio Crust on page XX. (See method, page XX.)

SPEEDING UP TRADITIONAL PRESERVING

Brine: Use existing citrus brine for your new citrus, which is more concentrated, so it helps accelerate the preservation process.

Chop: Cut the citrus into smaller pieces. Smaller pieces mean more surface area is exposed to the brine.

Ginger: Layer slices of peeled ginger into jars. Ginger is easily lacto-fermented, and we have found that it speeds up the preserving process. As a bonus, preserved ginger is a delicious flavor bomb on its own.

Peels: Use just the peels. Since many recipes use only the peel, you won't be compromising a lot. You can even toss the peels into the jar after you've juiced the citrus for your brine.

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PRESERVED CITRUS SIMPLE SYRUP & MORE

MAKES 1/2 CUP SIMPLE SYRUP;
1/4 TO 1/3 CUP COARSE PURÉE

1/2 cup water

1/2 cup granulated sugar

1/3 cup lightly packed, roughly
chopped Preserved Citrus peels
and flesh on page xx, rinsed

This simple syrup's superpower is that it turns one recipe into different variations[?] without breaking a sweat. Meaning one simple syrup can spruce up your cooking in many ways.

While the citrus is still in the saucepan, the syrup has subtle notes of the citrus you're using. When you purée and strain the mixture, you get a citrus-forward simple syrup to sweeten drinks and infuse them with a citrus candy-like character. And you get a coarse purée that's ideal for adding to your morning yogurt, overnight oats, or even spreading on your PB&J.

This recipe works with any preserved lemon, lime, or tangerine varieties. You can also use more uncommon citrus, like preserved Buddha's hand and yuzu.

While the syrups are great with just citrus, you can have fun creating custom citrus-plus flavors by adding lavender, thyme, rosemary, ginger, or strawberries. For citrus-plus simple syrups, add the extra ingredient to the saucepan at the beginning. With ingredients that don't get soft after steeping, pull them out before you purée the mixture.

Add all ingredients to a small saucepan over medium heat and bring to a low boil. Stir throughout to help the sugar dissolve. Boil for 2 minutes. Turn the heat off, take the saucepan off the burner, cover, and steep for 15 minutes.

Remove the lid and let the mixture cool for at least 5 minutes.

Pour the mixture into a mini food processor or blender. Blend/process for about 15 seconds, or until you have a textured purée with some small citrus bits. Strain through a mesh strainer for about 1 minute into a jar to capture the simple syrup. It helps to stir the mixture as it's draining through the strainer. Use the back of a spoon to press down on the coarse purée for 15 seconds to remove excess liquid.

Store the coarse purée and simple syrup in separate airtight jars in the refrigerator for up to 2 weeks.



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TREVOR'S BLACKENED SHRIMP AND MANGO SALSA

MAKES 4 SERVINGS

FOR THE BLACKENED-STYLE SEASONING MIX

- 1 tablespoon smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 3/4 teaspoon freshly ground black pepper
- 3/4 teaspoon dried oregano
- 1/2 teaspoon kosher salt
- 1/8 to 1/4 teaspoon cayenne pepper

FOR THE MANGO SALSA

- 1 1/2 cups diced fresh mango or thawed frozen mango
- 1/2 cup diced red bell pepper
- 1/4 cup finely diced Quick-Pickled Lemon peel on page xx
- 3 tablespoons minced white onion
- 3 tablespoons minced cilantro leaves
- 1 tablespoon Quick-Pickled Lemon brine on page xx
- 1 tablespoon minced jalapeño pepper, with or without seeds
- 1/2 teaspoon sugar
- 1/4 teaspoon red chile flakes
- Sumac, for garnish, optional



FOR THE SHRIMP

- 1 pound large peeled shrimp
- 3 tablespoons extra-virgin olive oil
- 1 cup thin half-moon white onion slices
- 2 tablespoons minced Quick-Pickled Lemon peel on page xx
- Lime or lemon wedges, for garnish
- Rice of your choice

GET AHEAD: The seasoning mix can be made a week in advance, if stored in an airtight jar. The mango salsa can be made early in the day and refrigerated. Make the Quick-Pickled Lemons a day in advance.

A free-wheeling conversation with Sarene's citrus-loving son morphed into this spicy-cool shrimp dish with a nod to fajitas, all the rage in the 1980s. The mild, fruity mango salsa tempers the shrimp's spiciness, and the onions and lemon add pops of texture and flavor.

We like to serve the shrimp with the Cilantro-Lime Rice on page XX. Or serve it with the rice of your choice or warmed corn tortillas. You can also serve it with black beans seasoned with sautéed white onions and jalapeño—or even turn it into a bowl with all the components, including the rice and beans.

Add all the seasoning ingredients to a large bowl and mix to combine.

To make the mango salsa, add all the ingredients to a bowl and mix to combine. Set aside for at least 10 minutes so the flavors meld.

Pat the shrimp dry. Add shrimp to a bowl and pour 1 tablespoon of the oil over the shrimp and toss to coat.

Sprinkle the seasoning mix over the shrimp and toss to coat, making sure to get both sides.

Heat a large cast-iron skillet or heavy-bottom nonstick skillet on medium-high heat. Add 1 tablespoon of the oil and heat until the oil shimmers

Add the shrimp. Cook the shrimp for 2 minutes on one side. Flip and cook 1 to 2 minutes on the other side, until they are pink and look juicy and the outsides have darkened to be almost black in spots and crusty. Remove to a plate and lightly tent with foil.

In the same pan, over medium-high heat, add the remaining 1 tablespoon of oil. Add the onions and quick-pickled lemon pieces and stir so the onions pick up the flavors in the pan. Cook until they are soft and caramelized, 5 to 7 minutes.

To serve, put the rice of your choice on a platter, top with the sautéed onion mixture and shrimp. Squeeze a couple lime or lemon wedges over the shrimp and use the rest to decorate the platter. Top the shrimp with some of the mango salsa. Serve extra mango salsa in a bowl alongside the platter.

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LEMON OLIVE OIL CAKE

MAKES ONE 8- OR 9-INCH ROUND CAKE.

FOR THE CAKE

- Cooking oil spray
- 1 3/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon kosher salt
- 1/2 cup extra-virgin olive oil
- 3/4 cup granulated sugar
- 3 large eggs
- 1/2 cup whole milk plain Greek yogurt
- 1/3 cup Sweet Preserved Lemon Purée on page XX
- 1/4 cup milk, dairy or non-dairy
- 2 tablespoons fresh lemon juice
- 2 teaspoons vanilla extract

FOR THE GLAZE

- 1 1/2 cups (180g) powdered sugar
- 2 to 3 tablespoons fresh lemon juice
- 1 1/2 teaspoons lemon zest
- 1 teaspoon minced Preserved Lemon peel on page xx, rinsed and patted dry before mincing

GET AHEAD: Make the sweet preserved lemon purée up to several days in advance. Or if you are preparing the purée, cake, and its glaze at the same time, prepare all the preserved lemon peel at once. Set aside the teaspoon you'll need for the glaze.

This cake is simple (no mixer needed!) and so versatile, it defies citrus categorization. Play with using orange, tangerine, or lime purée instead of lemon. Or combine for a multi-citrus purée no one would expect.

In any version, the preserved citrus appears as a purée in the cake and unexpectedly reappears as a flavor-intensifier in the glaze. The result is elegant enough to be a showpiece in one layer or make it a show-off as a two-tiered cake, with each layer a different flavor! This cake will enchant diners, whether you use one citrus or a combo.



Preheat the oven to 350 degrees F.

Spray an 8- or 9-inch round cake pan or springform pan with cooking oil spray. Cut a circle of parchment paper to fit the bottom of the pan and lay it inside. Lightly spray the top of the paper to ensure easy removal of the cake.

In a medium bowl, add the flour, baking powder, and salt; whisk to combine.

In another medium bowl, whisk the olive oil and sugar for 30 to 45 seconds until the mixture is the consistency of very wet sand. Add the eggs, yogurt, citrus purée, milk, lemon juice, and vanilla extract; whisk to combine.

Add the wet ingredients to the dry ingredients. Using a wooden spoon or spatula, mix until just combined, being careful not to overmix the batter.

Pour the batter into the prepared cake pan and smooth the top. Bake for 40 to 45 minutes. You'll see some browning on the surface, and a toothpick should come out clean when inserted in the center.

While the cake bakes, prepare the glaze.

Combine the powdered sugar, 2 tablespoons lemon juice, lemon zest, and preserved lemon peel in a medium mixing bowl, and whisk until well combined. If it's too thick to glaze the cake, add the additional lemon juice, 1 teaspoon at a time.

Let the cake cool in the pan for at least 1 hour. If it's in a springform pan, remove the ring and carefully slide a knife or cake server between the parchment and bottom of the pan to remove the cake. Peel off the parchment paper and place the cake on a serving platter.

If you baked in a traditional cake pan, let it cool completely, place a plate on top of the pan, and turn it over. Remove the parchment paper, place your serving plate over the cake, and turn it over again.

Apply the glaze by pouring it over the center of the cake and letting it drip down the sides. Spread it with an offset spatula or butter knife, as needed.

Serve slices alone, or garnished with fresh seasonal berries, edible flowers, or candied citrus wheels.

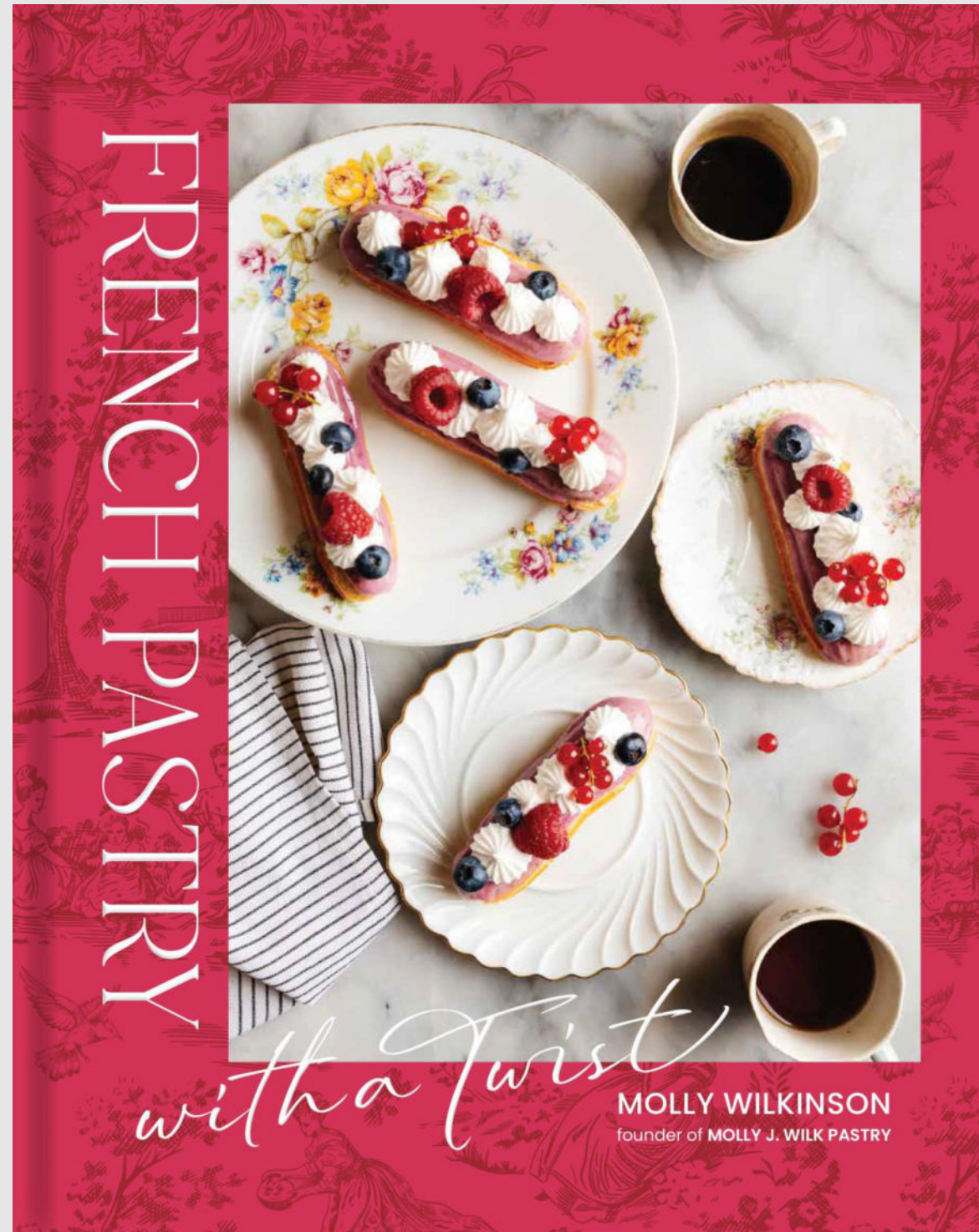
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SPRING 2027 COOKING



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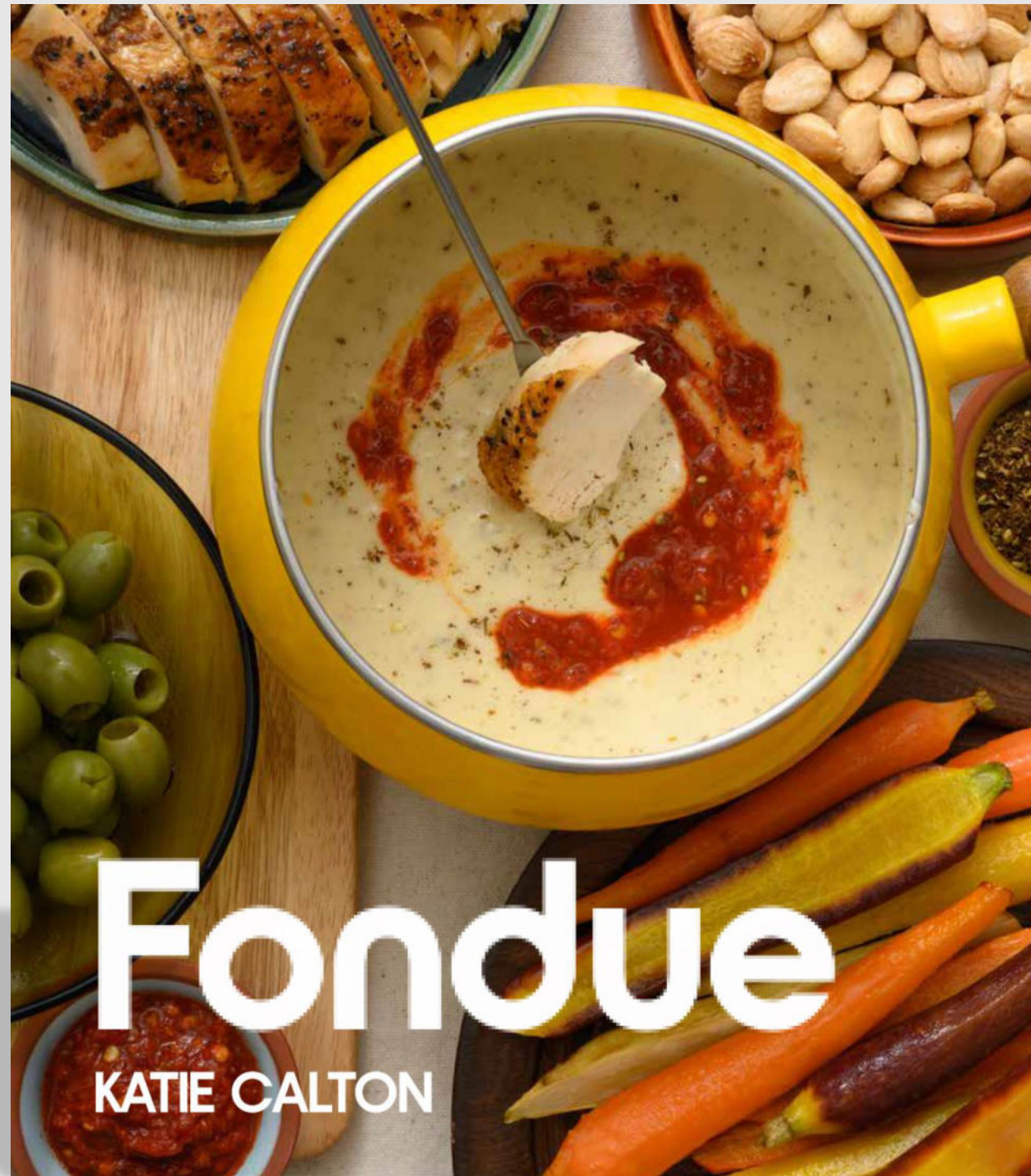
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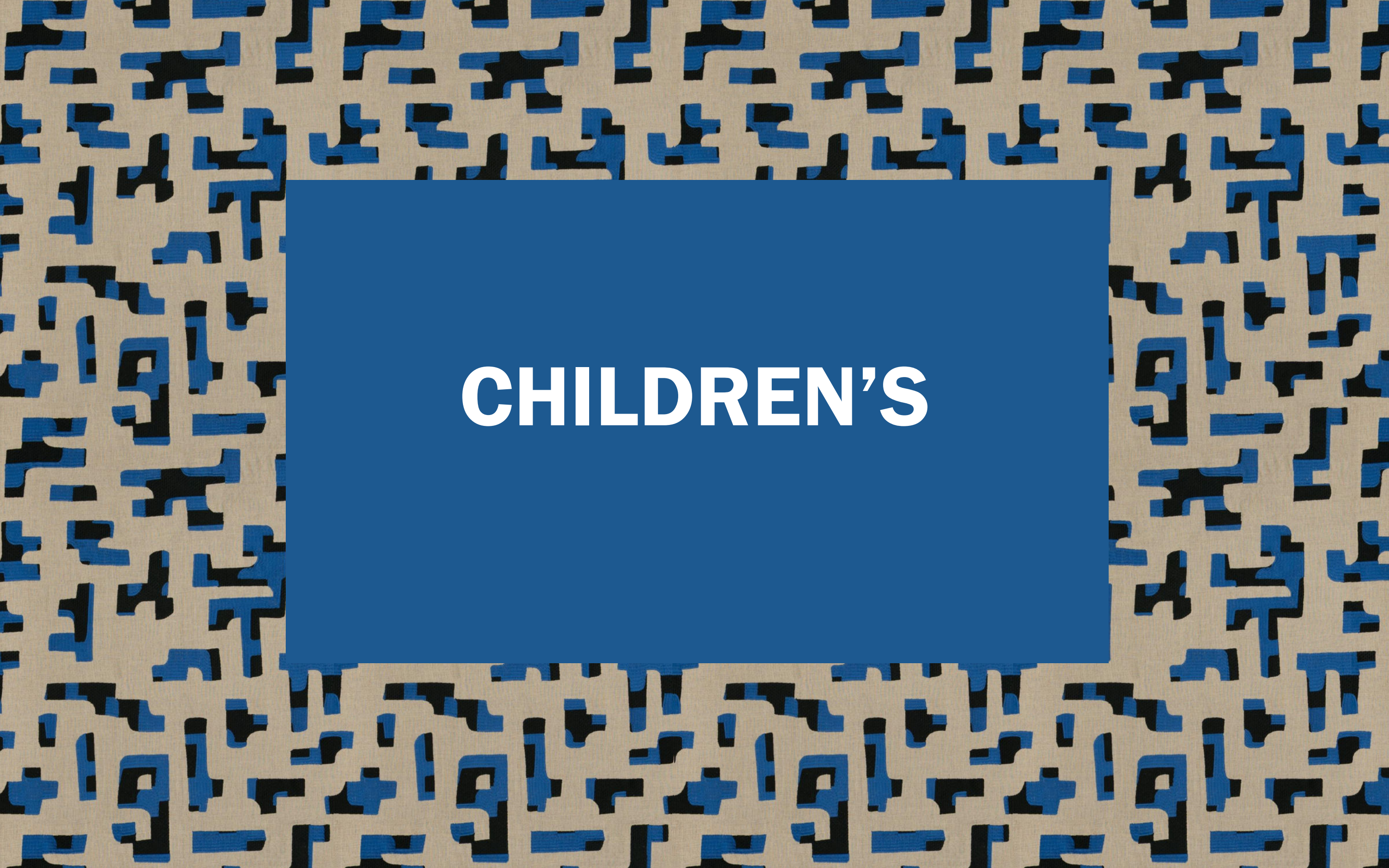
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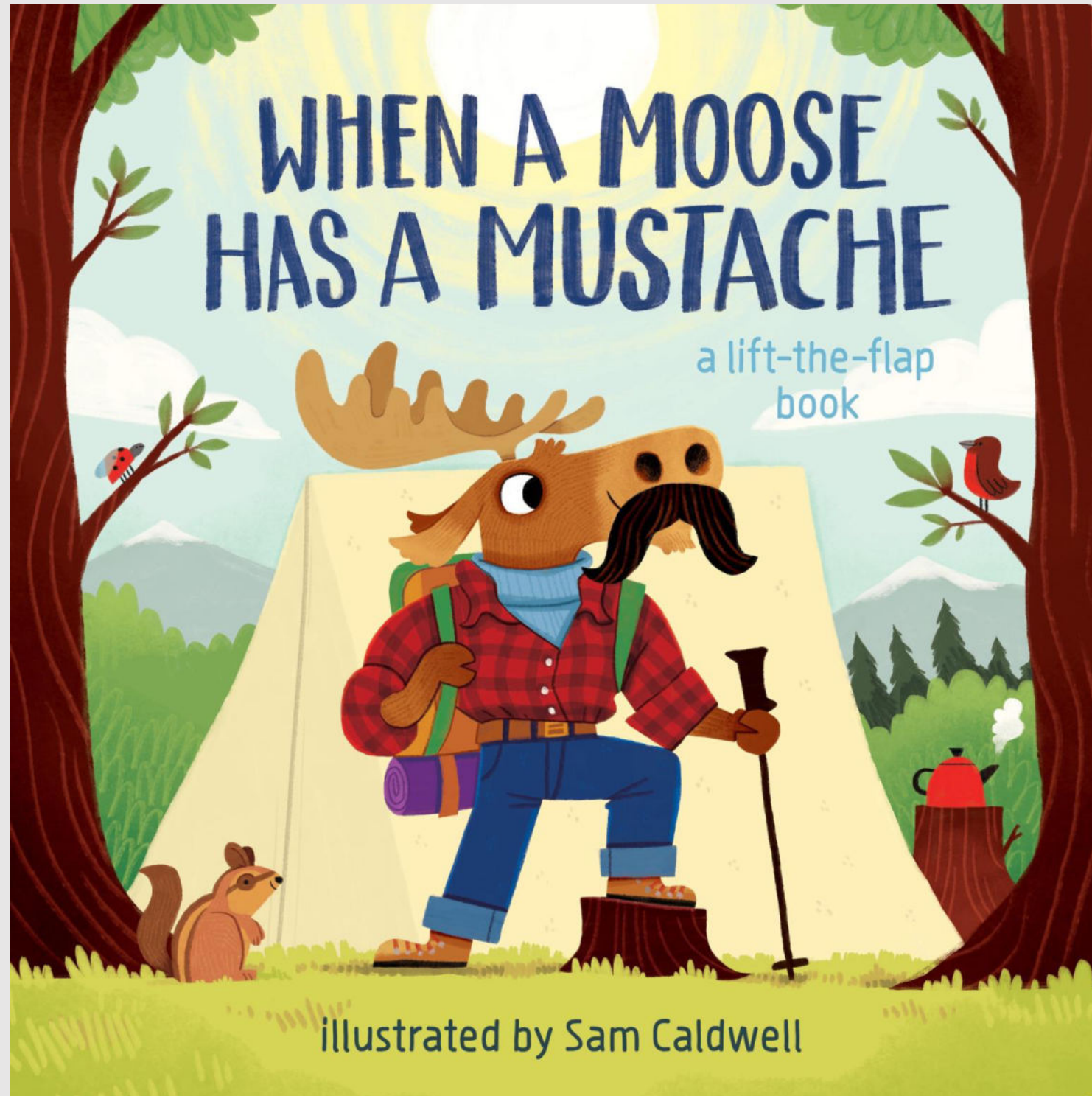
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CHILDREN'S



FALL 2026 CHILDREN'S



When a Moose Has a Mustache

Illustrations by Sam Caldwell

Cased Board Book • \$16.99 • 9.5" x 9.5" • 10 spreads, each with gatefold • On Sale Date: September 22, 2026 • 978-1-4236-7119-0 • World Rights



FALL 2026 CHILDREN'S



CLOSED

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When
you
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mustache,



it
can be
a lot of
fun!

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SPRING 2027 CHILDREN'S



Mama's Here

By Mariam Gates • Illustrations by Catharine Collingridge

Board Book • \$12.99 • 6.875" x 6.875" • 20 Pages • On Sale Date: March 2, 2027 • 978-1-4236-7087-2 • World Rights



SPRING 2027 CHILDREN'S



It's you
here in my arms
after months of suspense.

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The world feels larger
and smaller now.
But in this moment
life makes sense.

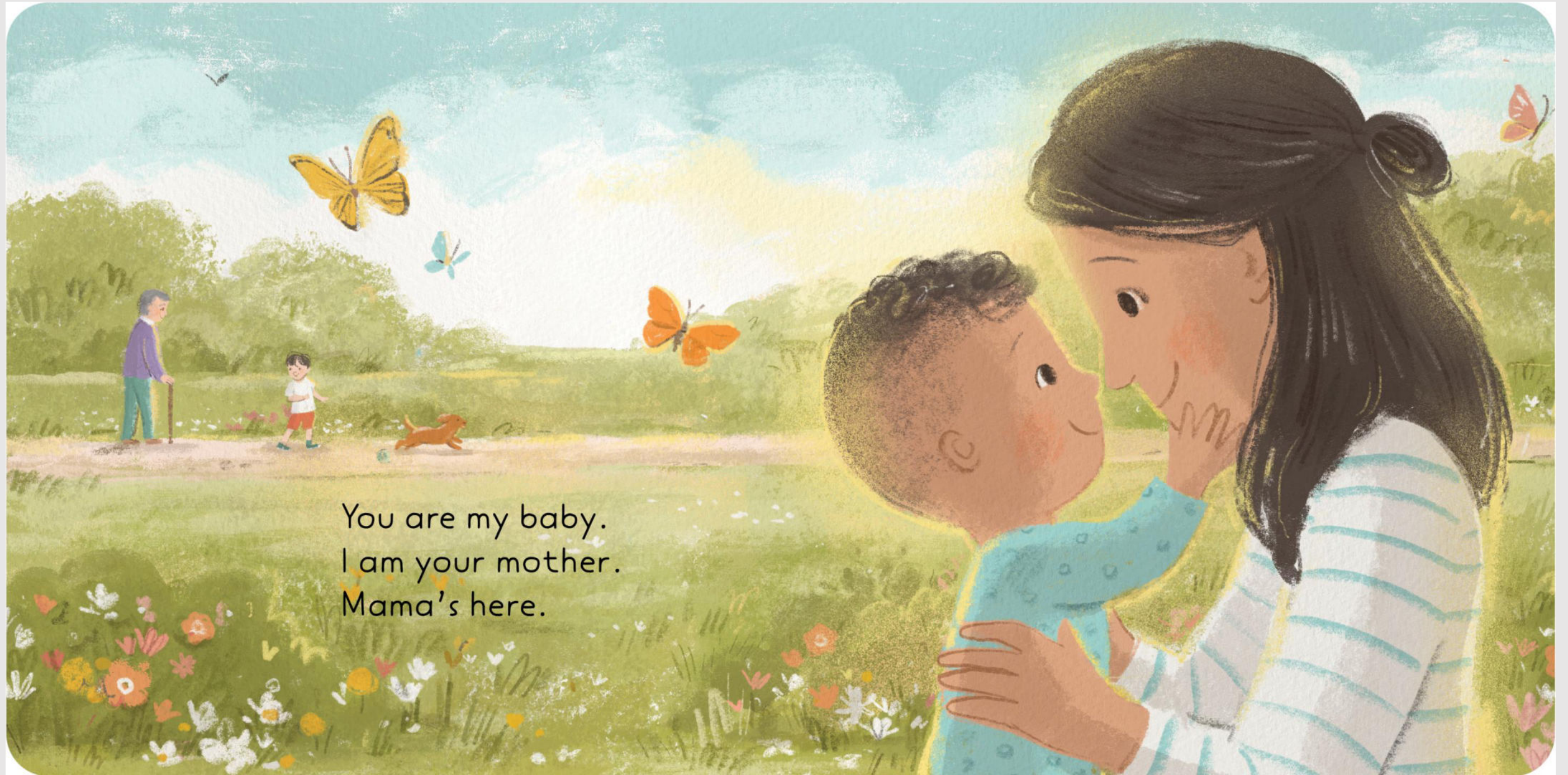
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SPRING 2027 CHILDREN'S



What Can a Flower Be?

By Kier Holmes • Illustrations by Lee Foster Wilson

Jacketless Hardcover • \$18.99 • 8.5" x 11" • 32 Pages • On Sale Date: March 23, 2027 • 978-1-4236-7120-6 • World Rights



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SPRING 2027 CHILDREN'S



Geraniums and forget-me-nots provide excellent places for hedgehogs to forage and nest under. The more ground cover, the safer hedgehogs feel.

Shelter to make a snuggly bed.

What Can a Flower Be?

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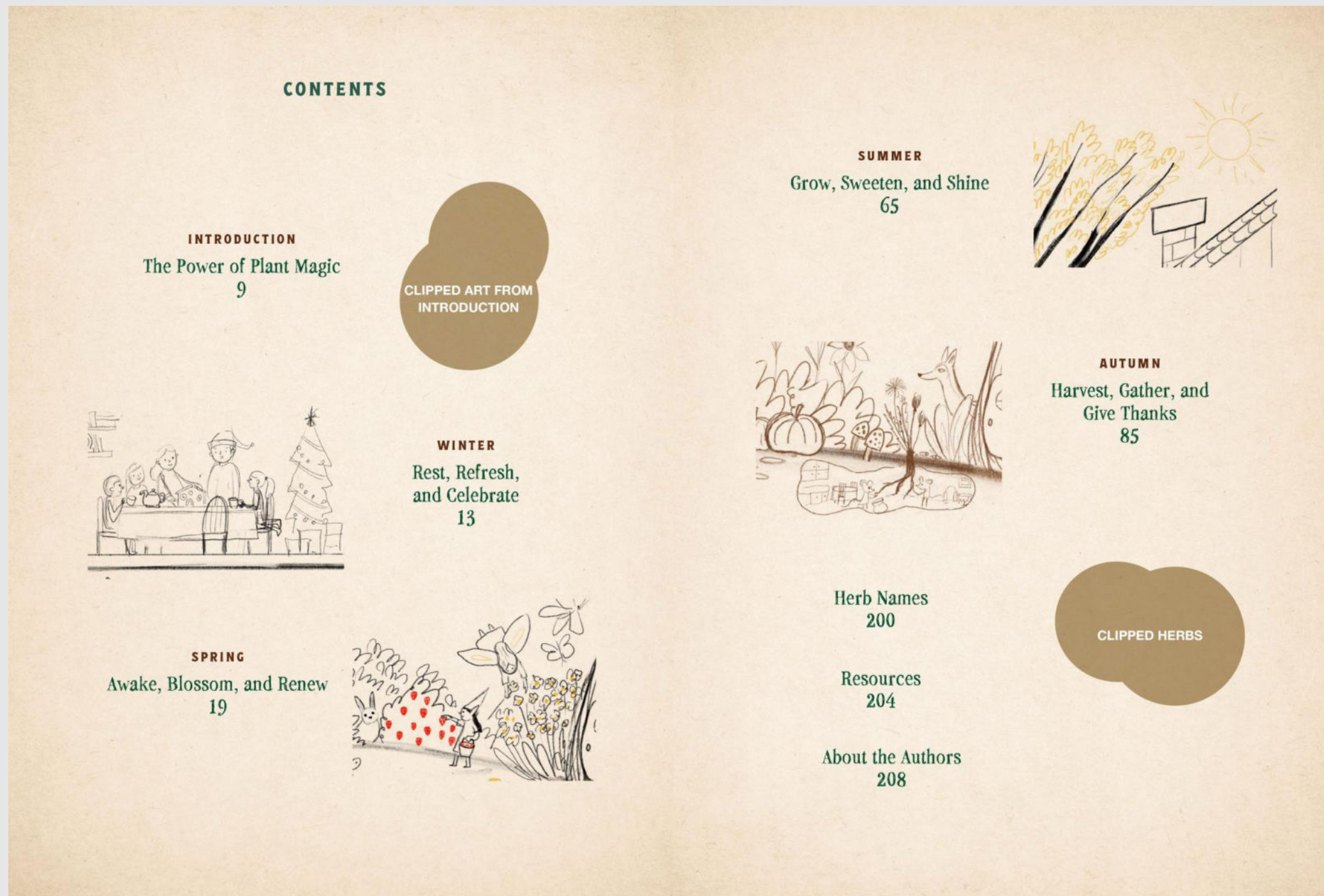
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SPRING 2027 CHILDREN'S



Winter

REST, REFRESH,
AND CELEBRATE

*Sleep, strong oaks and sweet
maple trees,
Rest, big ol' bear and queen
bumble bees.
The north wind's cold breath
is here!
Awake, hoot the owls and
dance the deer.
The evergreen, a gift to all for
the New Year!*

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PINECONE FIRE STARTERS

When wood burns, look at the flames. Once, the burning log was part of a living tree that grew stronger each season by transforming sunlight into food. Many cultures celebrate the longest night of the year around a roaring bonfire, celebrating the return of the sun. Make pinecone fire starters to warm your hands and your heart as you gather around the flames with friends and family.

GROWING YOUR SKILLS COLLECTING, HANDCRAFTING, AND PRACTICING FIRE SAFETY

GATHER IT

Medium-to-large dry pinecones	Double boiler or crockpot (see note)
Natural twine	Scissors
Beeswax	Parchment or wax paper
	Mason jar with lid

★ Make sure the double boiler or crockpot is one used for crafting, not cooking, since you won't be able to use it for cooking after you finish this project.

CLIPPED ATMOSPHERIC ART

HOW TO

1. Tie a piece of twine around the pinecones. This is how you will dip them into the wax, so make sure it's long enough to keep your hands safe from the hot wax.
2. With a grown-up, melt the beeswax in either a double boiler or a crockpot. Pay very careful attention to the melting wax. Wax catches fire easily and must always be watched.
3. Once the wax melts, remove from the heat and lower the pinecones in by holding onto the strings. Rotate the cones to coat them completely in wax. Then slowly lift out of the hot wax and let the extra wax drip off. Place each on the parchment paper to harden.
4. Once the fire starters have cooled, trim the twine to the length of a candle wick.
5. If you have leftover wax, pour it into a mason jar to save for future projects.
6. Next time you make a fire, put one of your pinecone fire starters in with the kindling. Light the twine and let the fire begin!

DIGGING DEEPER

Long ago, the ancient people of Scandinavia celebrated Winter Solstice by burning a huge oak log for twelve days. Called the *yule log*, it reminded them of the sun's power. The celebration included feasts, games, and storytelling. At the end of the twelve days, families gathered the ashes, believing it brought good luck. They stored the ashes in special necklaces worn close to their heart and sprinkled them on their gardens to make the plants grow.

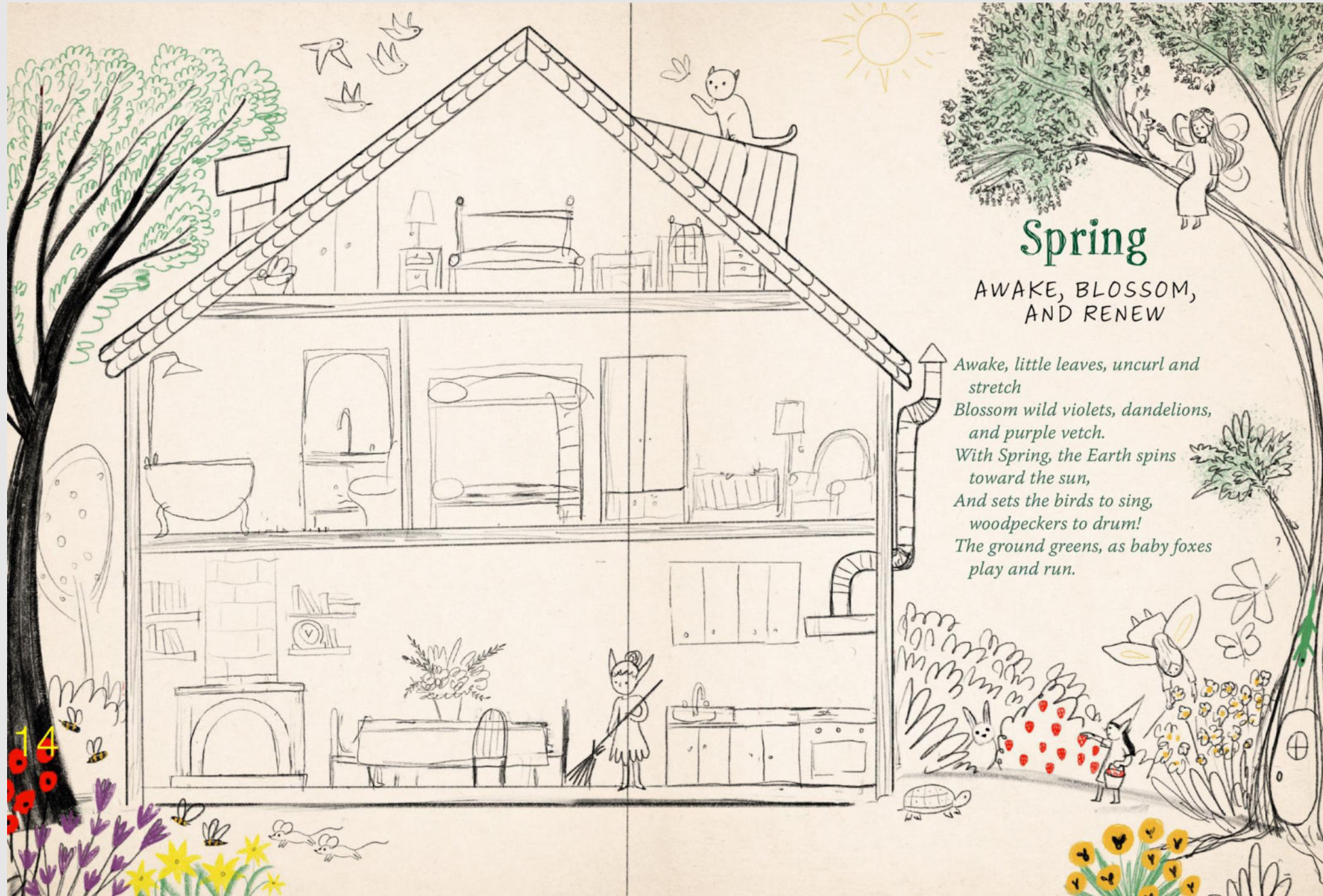
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Previous books in the series

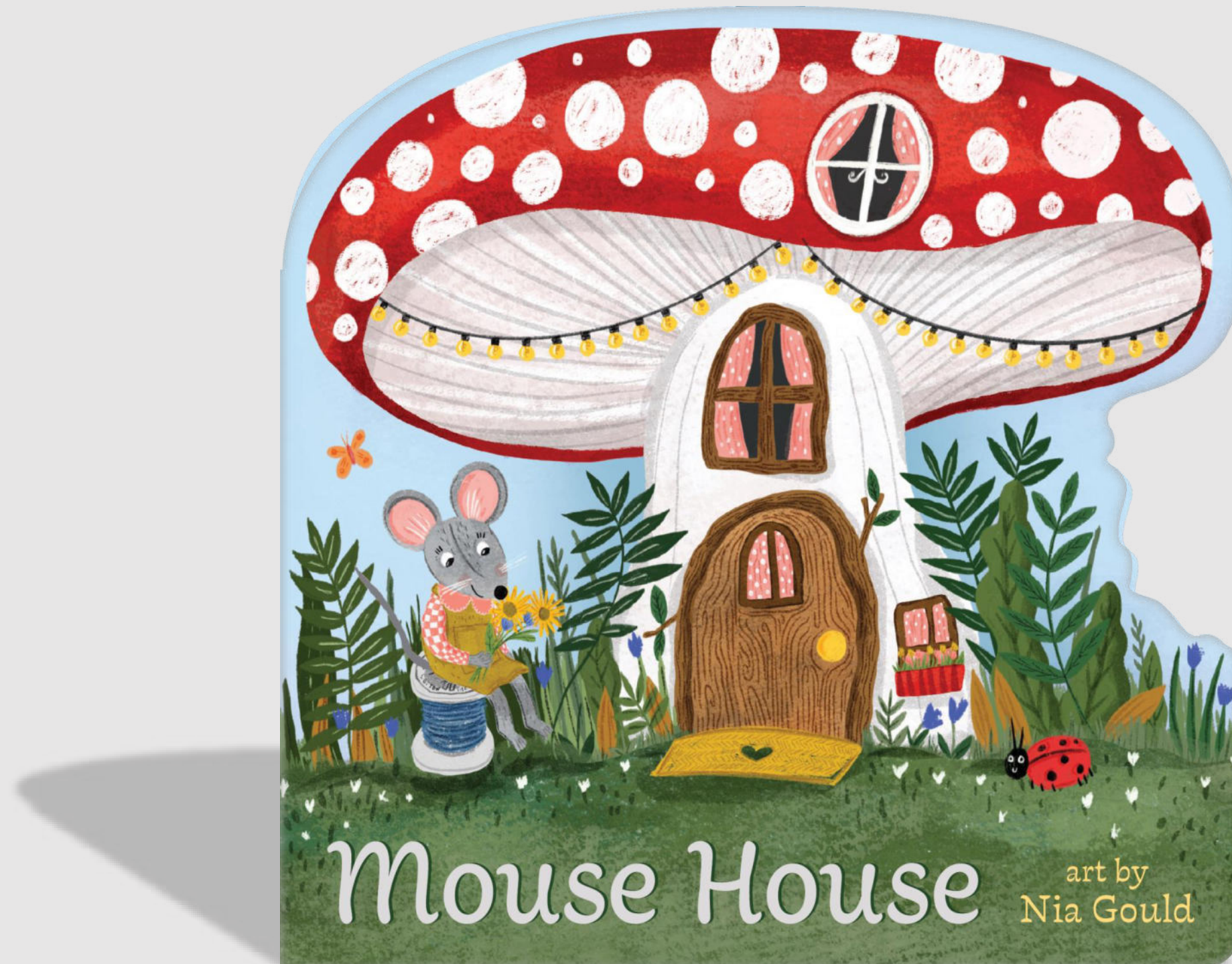
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SUMMER 2027 CHILDREN'S



COVER & INTERIOR EFFECTS

- Die-cut shape
- Matte lamination
- Spot UV on title (cover and spine)

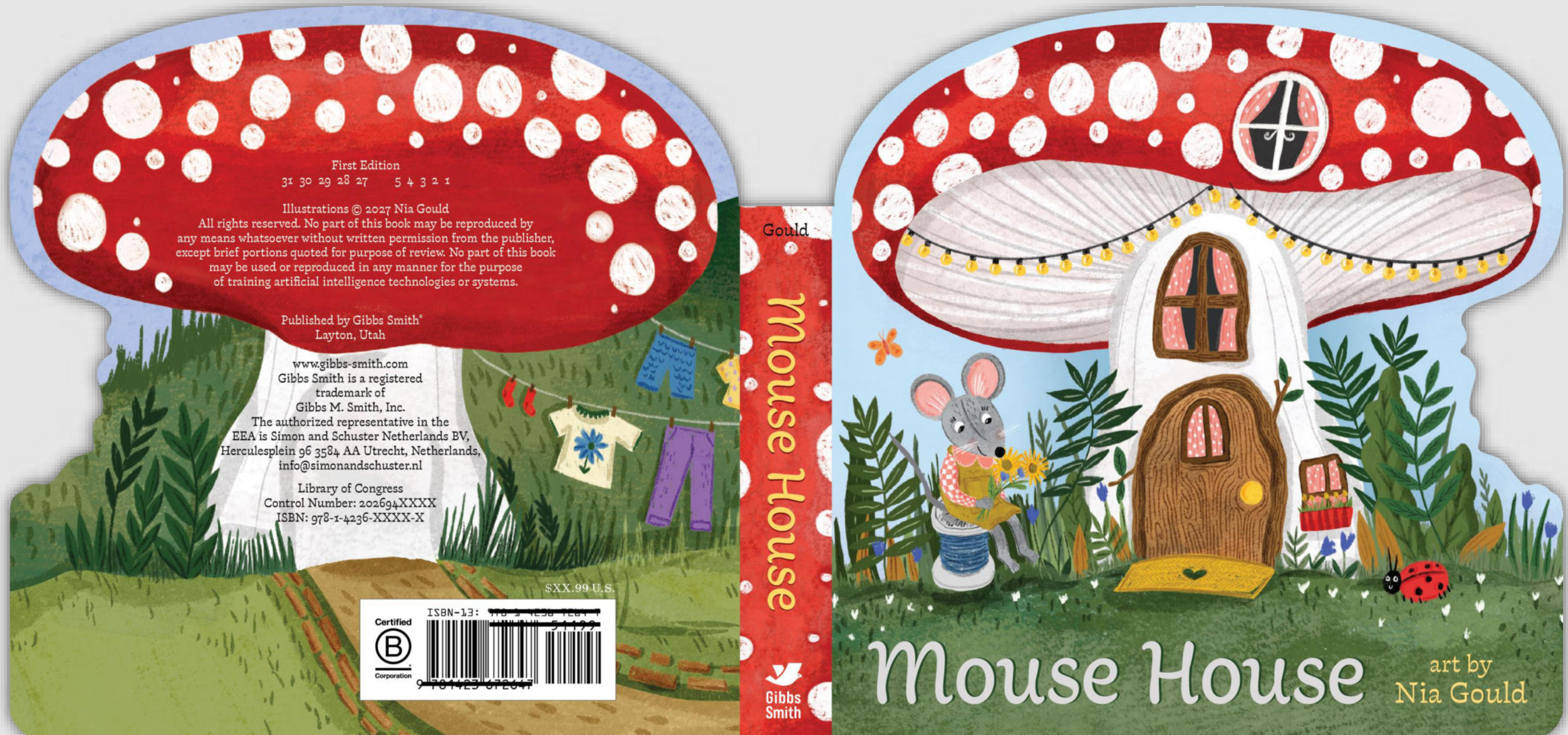
Mouse House

Illustrations by Nia Gould

Die-cut Board Book • \$15.99 • 7" x 7" • 14 Pages • On Sale Date: May 18, 2027 • 978-1-4236-7297-5 • World Rights



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SUMMER 2027 CHILDREN'S



Every morning
Mouse wakes up early,

Mouse House

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SUMMER 2027 CHILDREN'S



and has toast and jam
with tea.

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She works
in her garden,

Mouse House

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and then goes on a walk
to visit her friends.



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she reads her book
by the fire.

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And then, with a yawn,
snuggles into bed.

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SUMMER 2027 CHILDREN'S



CASE EFFECTS

- Matte lamination
- Blue Glow-in-the-Dark UV (front cover and spine)

Haunted House Horror (Frights to Tell at Night Series)

By Anastasia Garcia • Illustrations by Teo Skaffa

Jacketless Hardcover • \$24.99 • 7.25" x 9.75" • 224 Pages • On Sale Date: July 13, 2027 • 978-1-4236-6944-9 • World Rights



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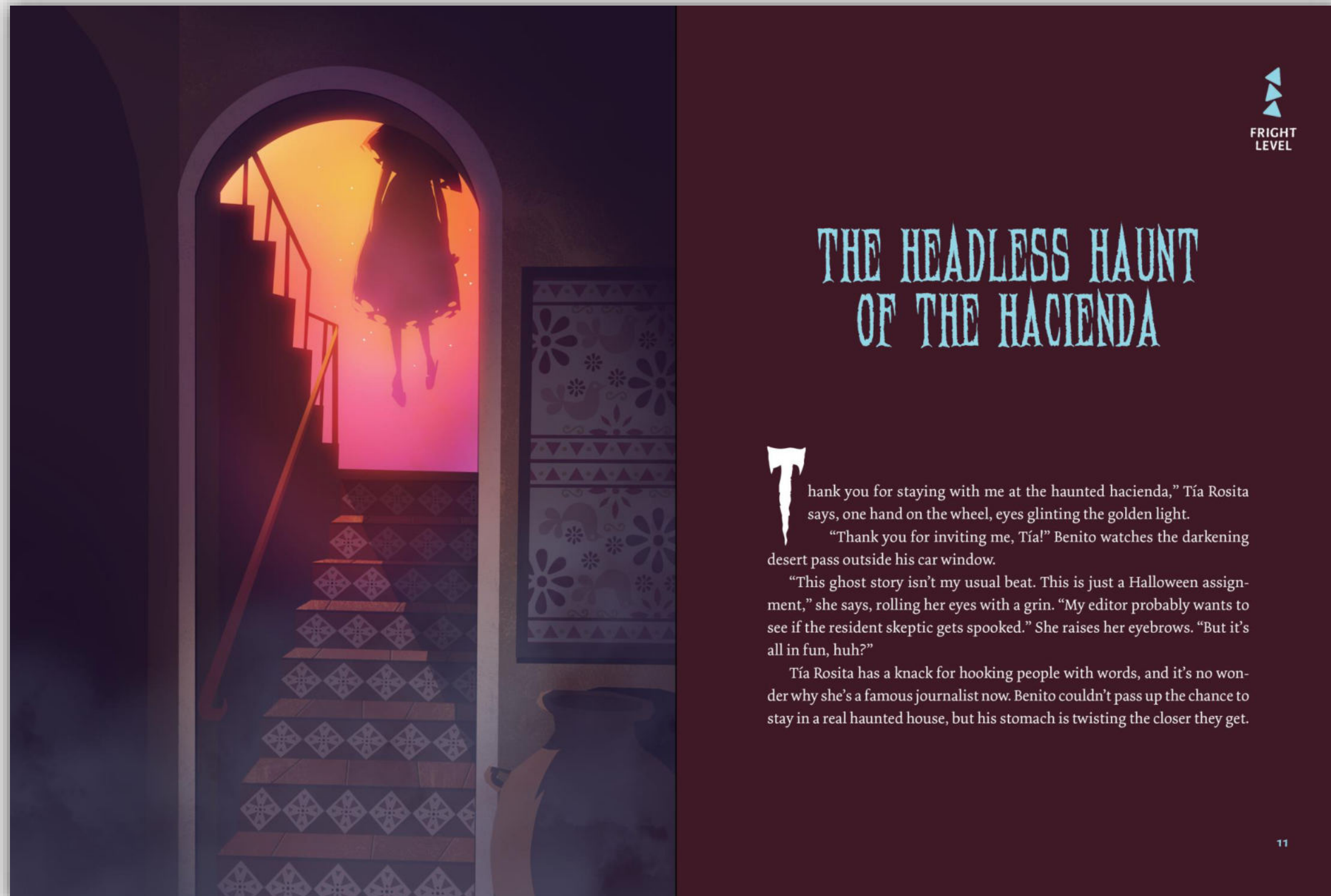
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JULY 2024



APRIL 2025



JULY 2027

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