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TO ENRICH & INSPIRE HUMANKIND



F25 HOME & DESIGN



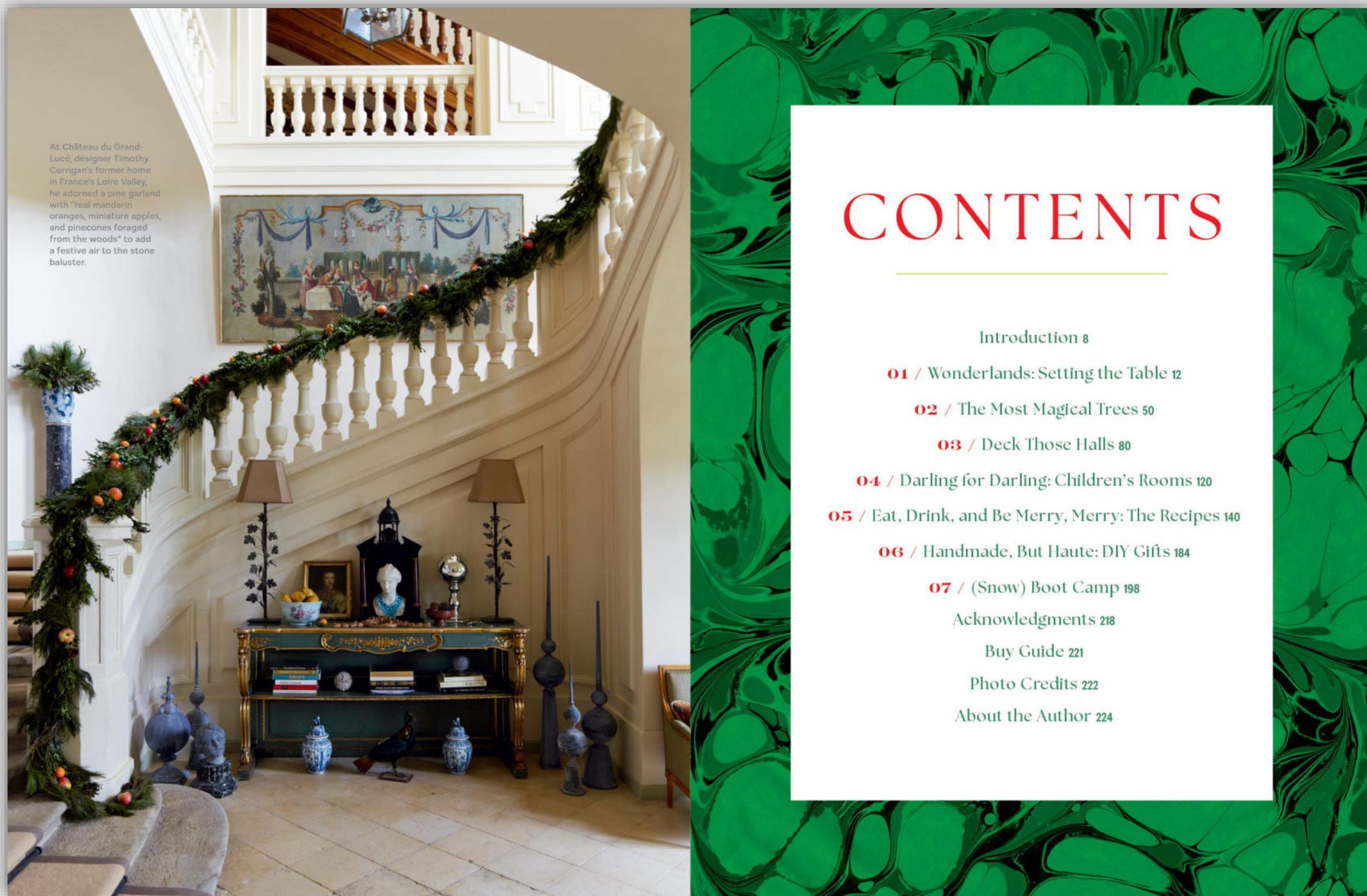
Merry & Chic: Your Most Dazzling Christmas Ever

By Kathryn O'Shea-Evans

Jacketless Hardcover • \$40.00 • 8.25" x 10.75" • 224 Pages • On Sale Date: August 5, 2025 • Announced 1st Printing: 25k • 978-1-4236-6848-0 • World Rights



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Elf, Shmelf

M

y former shrink had a joke about the “International Convention for Perfect Families”—there was nobody there, just a bunch of empty seats. Similarly, flaws are an inevitable part of Christmas, to be as expected as late deliveries. We’re all on the island of misfit toys! What’s truly important is not an Instagrammable table but giving people you love a great time while kicking up the beauty just a bit from everyday life. The reality is that showing up for the holidays and making memories with your loved ones—or just yourself—is the best gift of all . . . so don’t waste one second worrying about a collapsed soufflé. No one will notice; just pour another round of nog.

So, no, you don’t *need* to do Elf on the Shelf, that relatively new pixie that “shows up” every day in a different part of your house, often bearing gifts. A woman once told me she stays up late, pulling her hair out to plan her elf’s brigades. More power to you if you genuinely want to do that, but I am not going to lose sleep over it. I feel your Christmas traditions will mean more if they come straight from you and your family. You could, for example, create a “gratitude tree” where instead of painstakingly sourcing miniature gifts for an Advent calendar, each day everyone in the house writes something they’re thankful for on a paper “ornament” to hang on the branches. Or do what our son came up with recently—Fancy Fridays—where every Friday night you break out the good china, candles, and linens for dinner at home. That’s more special-feeling to me than a pressure-cooker “tradition” could ever be, and it serves our family better—the less I have on my plate, the happier I am. (Unless it’s a full plate of cookies, obviously.)

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———— PICTURE IT / THE YEAR IS
CIRCA 1500 / A WHIRLING SNOW
HAS DESCENDED ON YOUR
COPSE IN THE HINTERLANDS OF
GERMANY / SOMEONE SAYS . . .

“LET’S GO
CUT DOWN A
TREE &
BRING IT IN.”



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SNOWFLAKES & SURPRISES: TRADITIONS LITTLE ONES LOVE



Get your tree in the forest. Given our teetering ceilings and proximity to the woods, our family tradition is to trudge into the mountain forest to cut down an enormous tree ourselves. (Colorado's Forest Service sells permits for twenty dollars, the best deal of the holiday.) The tree smells fantastic, is as organic as a rushing stream, and is so fresh that we once had one continue to grow, sending off bright green shoots. I think she was happy to be warm inside the house.

Ogle the lights. Once a season, our family dons our coziest pj's, picks up some drive-through cider with plenty of whipped cream, and takes in the magical light show springing up in our neighborhood. But the sun sets so early here that Guy and I also do the same thing just the two of us after school pickup, blasting classic Christmas music and weaving through the neighborhoods slowly, meanderingly—hunting for the most garish displays of holiday affection we can find. (Blow-up Christmas decor wasn't my thing until I had a child. Now it's nearly a reincarnation of Disney fun on any lackluster sidewalk.)

Build a holiday fort. Whether you set it up indoors with sheets and blankets or outside with ice blocks as snow whirls around you, there's nothing like a fort. Battery-operated twinkle lights and faux-fur blankets and pillows ensure that it's snuggle-ready in there.

DIY ornaments. Every year we pick up some simple brown papier-mâché ornaments at a local craft store and set up a painting party—razzle-dazzling each ornament before letting them dry, giving them a sheen with Mod Podge, and writing the year and the name of the artist in permanent marker on the back. These go on the kid tree, if Guy wants—and are a great reminder of family exploits.

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CROISSANTS FIT FOR A QUEEN

Croissants don't need to be fancified. Or do they? It's nice to do one "special"-feeling thing when you host—something that your guests will remember but that you can easily do without losing your mind. When you're hosting a Christmastime breakfast, this is it: croissants dipped in chocolate and adorned with whatever strikes your fancy, be it candied citrus, gold leaf, or a studding of slivered almonds and pine nuts.

MAKES 6 CROISSANTS

12 ounces milk chocolate chips
1 teaspoon coconut oil

6 fresh croissants (purchased from your local boulangerie or bakery the day of your event—always; despite what some people will tell you, quality croissants do not last!)

OPTIONAL

Slivered almonds
Pine nuts

Coarse salt

Combine the milk chocolate chips and coconut oil, for shine, in a large bowl and microwave for 30 seconds. Stir. Microwave for 30 seconds. Stir. And so on, until the chocolate has transformed into a melted miracle. (I know—actual chefs prefer a double boiler. But I'm tired and this works. I can't honestly taste the difference.)

Dip the croissants into the chocolate and decorate however you wish. On page 000, **[[x-ref]]** I used slivered almonds, pine nuts, and a snowflake-like dusting of coarse salt.

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JANUARY

Indulge in R&R. 'Tis the season for much-deserved self-care. I book myself a post-holiday spa treatment every year, and I imagine Ms. Claus does the same. Highly recommended.

Take the tree down. And everything else. Decked-out halls feel special because they're rare . . . ideally only enjoyed for a few months a year. It's like eggnog—they don't sell it in July for a reason!

Hit the sales. Now is the time to stock up on coveted decor, faux greenery, lights, and gift wrap, often at a steep discount.

Write your thank-yous. The 1920s doyenne of graciousness Emily Post was right: prompt thank-you notes are a must. Try to get them done in January, if possible, or you may forget entirely. (Guilty!)

FEBRUARY

Begin the gift list. Start brainstorming gift ideas for family and friends. (It's never too early, and it will keep a little elfin magic in your holiday step in the off season!) Don't forget the pets and anyone who assists you regularly (housekeepers, hairdressers), who will likely be delighted by the gesture.

Scour Facebook Marketplace. Generally, those who are getting rid of holiday baubles do so just after the season is over, and they may be willing to offload exquisite things for a song.

Begin DIY projects. Crafternoons are way more enjoyable when they're leisurely: nobody wants a hot-glue gun to their head! If you're going to attempt DIY bounty, begin early, tackling a craft a month until you're done.

MARCH

Update your address book. Ensure your Rolodex for holiday cards and invites is up to date. I, a Luddite, once buckled down and created an Excel spreadsheet that I could upload to print addresses with Avery labels. Now I can use it every year—printing all my labels essentially at the push of a button.

Plan holiday travel. The early bird gets the goooooo Airbnb. If you plan to travel, now is the time to begin poking around and booking your stays and flights.

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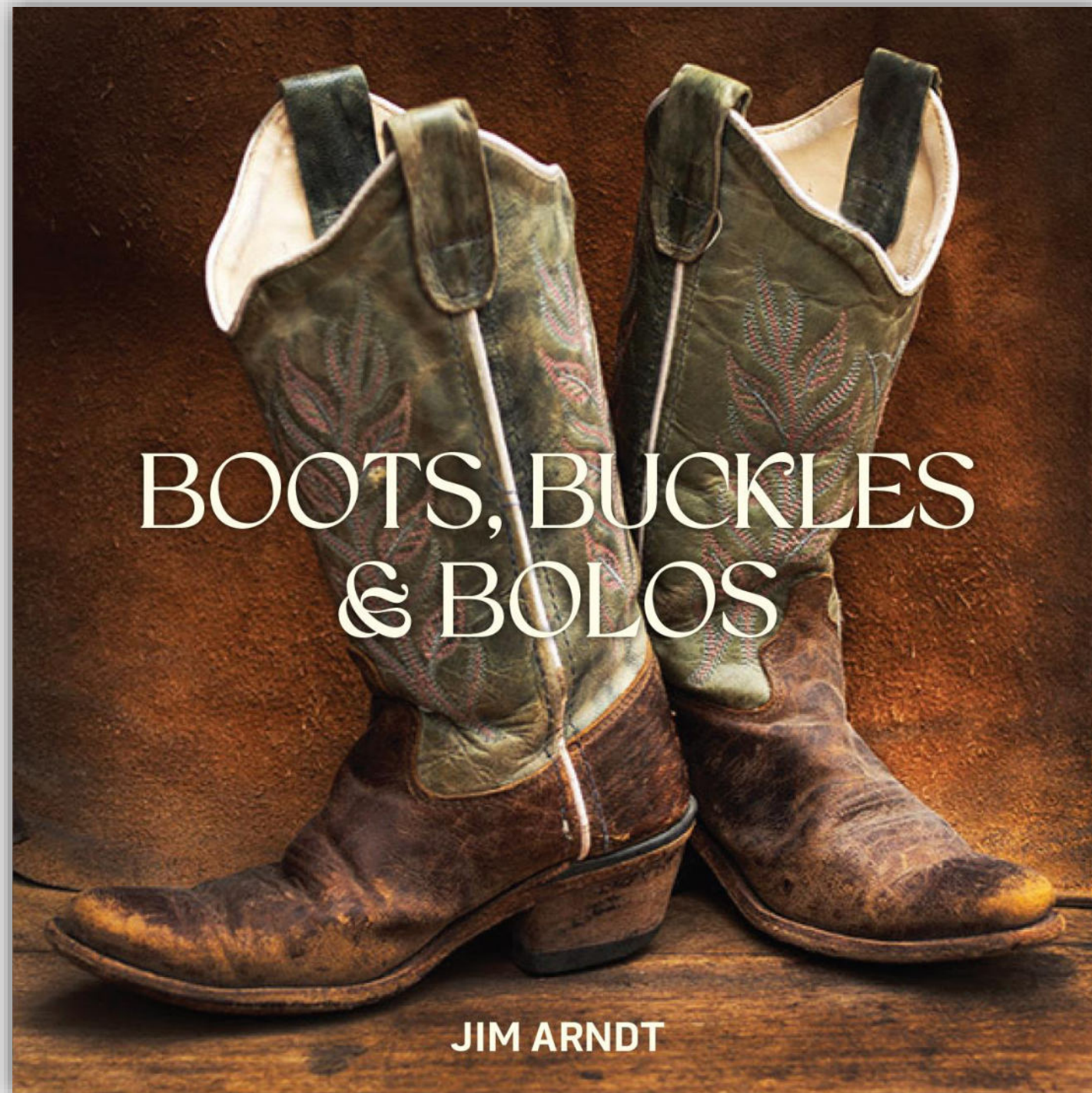
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F25 OPPORTUNITY



Boots, Buckles & Bolos

By Jim Arndt

Jacketless Hardcover • \$24.99 • 8.5" x 8.5" • 144 Pages • On Sale Date: September 9, 2025 • Announced 1st Printing: 10k • 978-1-4236-6904-3 • World Rights



F25 OPPORTUNITY



BOOTS

Many origin stories exist, and the evolution of the boot to cowboy boots takes one on a historic journey through centuries. In earlier times, boots were of plain design, functional and able to withstand the ruggedness of a cowboy's work, keeping him mostly dry during wet times and helping to protect his feet from the stomping of horses and cattle, and giving his ankles and calves some measure of protection against prickly sagebrush and weeds.

Vintage boots still intrigue collectors and continue to be highly sought after. However, as time went on, and boot makers continued to perfect their craft, designs of cowboy boots became fancier, more playful, and personal to the customer. What had once been basic evolved into handsome, beautiful, decorative, and multicolored footwear.

Today, there are styles for everyone, and many pairs of cowboy boots are works of art, with images of western icons from skulls to flowers to personal imagery. From the hands of talented boot craftspeople, future designs are limited only by one's imagination!

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OPPOSITE: Armand Ventillo Couture special collection, Paris, France.

ABOVE: Longhorn propellers and flowers on amazingly detailed wingtips, by Dave Little.

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"Gypsy Rose" inlaid and overlaid flower boots, by Back at the Ranch.



"Monet" in blue and white, by Back at the Ranch.

56 BOOTS

BOOTS 57

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BUCKLES

Every rodeo cowboy has a buckle. Today, most are won at local rodeos, but the very tough, talented, skilled, and lucky cowboys might walk away with a trophy buckle won at a major national event.

The best silversmiths and engravers create unbelievable works of art. In addition to representing rodeo wins or participation, buckles can be personalized or monogrammed. A collector seeking a custom buckle can work with the silversmith to come up with a design that suits the collector, such as a Texas longhorn, an American flag, a skull, a chief headdress, or the collector's brand. As you will see on the following pages, the design possibilities are exciting and endless.

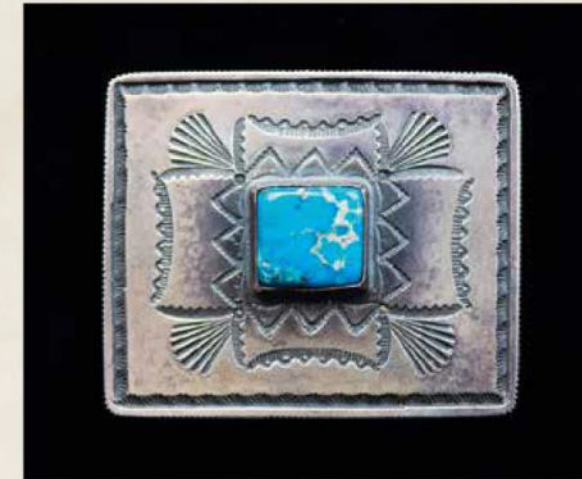
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Turquoise and jet cross, by Lee Downey.



CLOCKWISE FROM TOP LEFT: Al Somers, maker; Jerry Faires, maker; Navajo trophy style; 1940s Navajo.

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BOLOS

Traditional western bolo ties are a braided leather cord, usually with a metal slide and often with metal tips on the ends of the cord. The bolo tie is recognized as the tie of the Southwest and is the official tie of New Mexico, Arizona, and Texas.

Stylistically, bolos can be made of many different materials, chiefly metals and multi-stone inlays, but silver and turquoise have been predominant. Bolo designs vary from eagles, thunderbirds, lizards, and bear paws to buffalo heads, cowboy hats, Native American headdresses, rodeo emblems, crosses, and western stars. It all adds panache and pizzazz to the wearer's outfits. The bolo tie is a true Western fashion accessory.

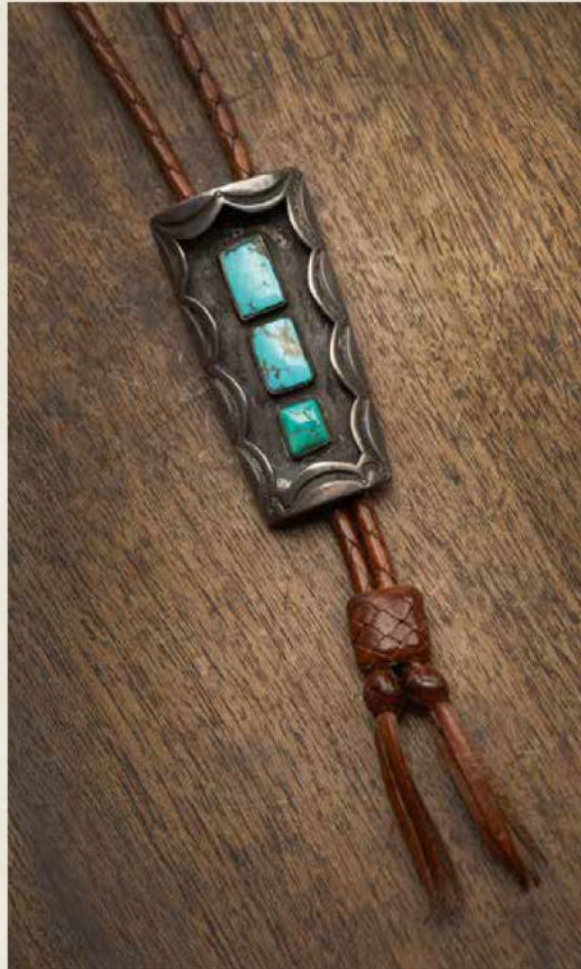
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LEFT: Turquoise in a shadow box.



RIGHT: Antique embossed slide with oval turquoise; Nathalie Collection.

OPPOSITE: Bolo tie for Robert Delannoy in sterling, with turquoise cabochons; Nathalie Kent and Adrienne Teeguarden silversmithing collaboration.



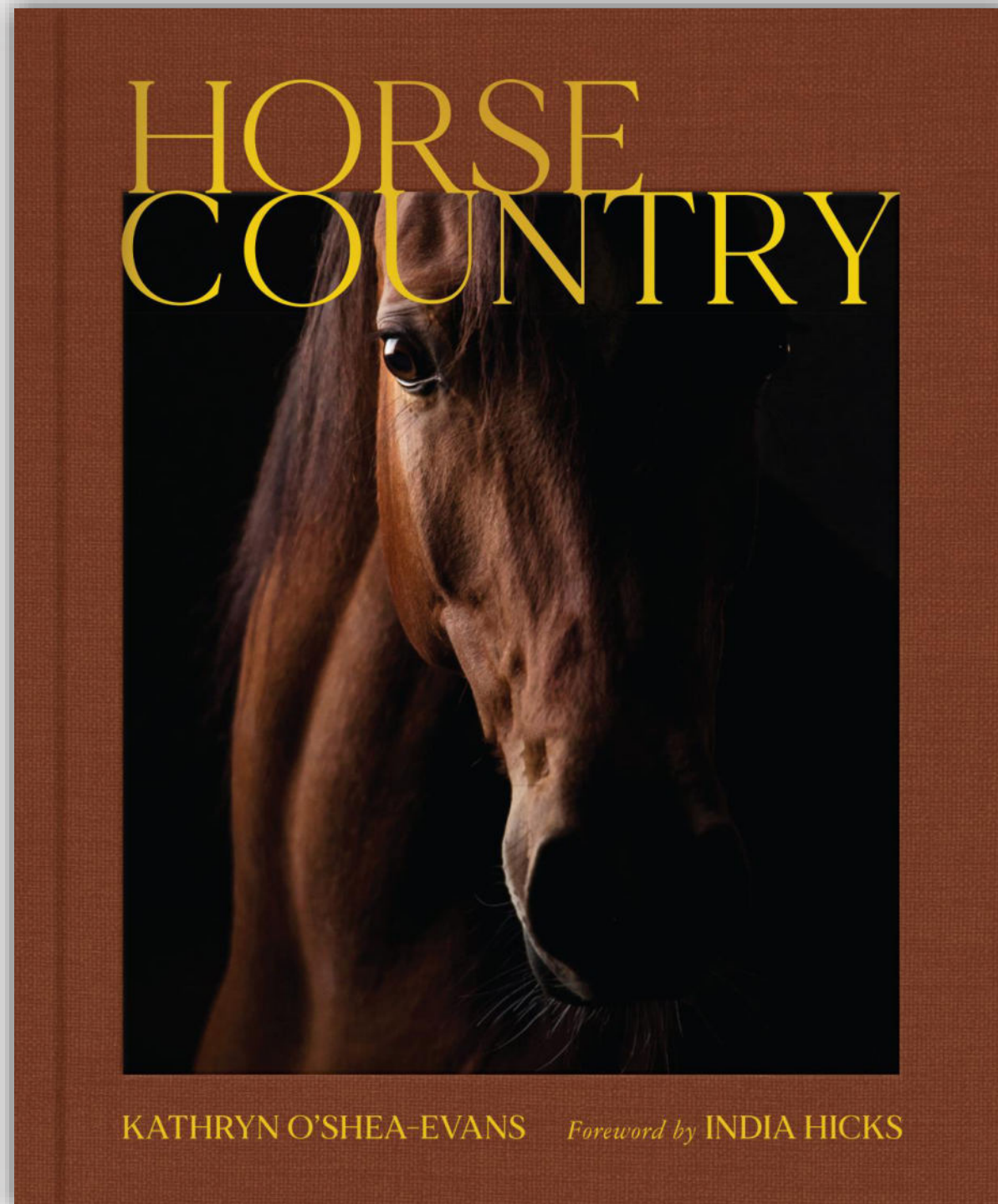
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SUMMER 2026 OPPORTUNITY



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FOREWORD INDIA HICKS

I grew up in a family where you learned to ride before you learned to walk. My grandfather, Lord Mountbatten, was a great polo player; he even wrote one of the establishing books on the sport under a clever pseudonym: An Introduction to Polo, by Marco. I always slightly regret that I didn't learn to play polo, but I used to hunt, and I took show jumping lessons and even once or twice entered cross-country competitions. In my modeling days, I found my way onto horseback. "Wouldn't a horse make this photograph feel so much better?" I would suggest to a client, and oddly they would agree.

I still ride as much as I can, wherever I can, whenever I can, because it's good for my soul. I'll be in Australia on a press trip and will somehow find a half day in the schedule and someone with a horse. Or I'll be in Nashville and, by hook or by crook, I'll seek out a new friend with a Tennessee Walker hidden away somewhere. I've trotted around the Egyptian pyramids at dawn. I've galloped pregnant along dry riverbeds in Rajasthan and rode the Peruvian Paso horse in Peru, amazed by their unique four-step timing and gentle gait. I also once took an extraordinary adventure on horseback through Argentina with my mother.

Now living in the Bahamas, I'll often go riding with my daughter Domino and our island horse whisperer, Marty. In the quiet season, we'll sneak through gardens and around pools and down driveways back onto the beach for a canter home through turquoise waters and along pink sands.

So, when Kathryn reached out to ask if I would write the foreword to Horse Country, I didn't hesitate. Horse Country gallops through the rugged romance of the American West, the polished tradition of English riding, and the effortless luxury of a life woven with leather, linen, and the thunder of hooves.

This book captures what it is to know and love horses—to feel them in your bones and in your heart.

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There is something about the outside of a horse
that is good for the inside of a man.

-WINSTON CHURCHILL

It's a little-known secret that horses, like starlets on the red carpet, occasionally wear hair extensions. Clip-in manes? They make them. Fake tails? They make those, too. But true beautyholics know a horse doesn't need any of that—they're perfectly formed just as they are. The soulful eyes and velvety muzzle are kryptonite. Eyelashes that are a Maybelline dream. Horsehair that is so strong and thick it can—and does—serve as bowstrings for violins. Grassfed brawn without a whiff of steroids. And a rump that would be the envy of any Kardashian. While many equestrians prefer a body-clipped coat and clean legs, for me, I love the all-natural look: With a fluffy winter coat and feathering around the fetlocks, you have among the most enchanting mammals to ever grace this earth.

When I first began my horseback riding lessons, I was mystified to learn that nearly half of each session would be devoted to grooming Redford. But instantly his de facto spa treatments became my favorite part of our ritual. I don't know if there's anything more delightful for a new horse girl than grooming, which when you're not used to it, feels like a particularly trippy reincarnation of the hours I once spent playing My Little Pony. It's as if I swallowed Alice in Wonderland's pill as I circle over his coat with a currycomb and a cavalcade of other brushes; pick out his hooves; and let Cowboy Magic work its sorcery over his mane. Tacking up a horse still feels thorny to me, but grooming comes naturally. The intention is to calm Redford for our ride, but it actually calms me. Venlafaxine has met its match.

In summer, when it's sweltering, I skip the ride and give Redford a bath instead. This is exactly as fantastic as it sounds. Dripping with soapy water in the barn's wash stall, he looms above me like Corinthians 13:4–8 in horsey form: He is patient, he is kind. He does not envy, he does not boast, he is not proud . . . he is not easily angered, he keeps no record of wrongs, even when a water spray courses in the wrong direction. ("Whoops! Sorry!") And when the last of the shampoo has cleared his coat, he gleams like silk.

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APPALOOSA

If the abstract expressionist Jackson Pollock were reincarnated as a horse, he would certainly be an Appaloosa. Reportedly developed by the indigenous Nez Perce tribe of the Pacific Northwest, they're favorite family horses thanks to their often unflappable personalities.

Height: 14.2–16 hands.



BASHKIR CURLY

Reportedly the only hypoallergenic horse breed, the Bashkir Curly often looks like it's had a perm—in a good way. Extremely rare, this ringleted darling looks a little like a labradoodle in horse form.

Height: 14.3–15 hands.



ARABIAN

Curvaceous faces, wide eyes, and bijou ears give Arabians an almost mystical appearance. Some have deemed them occasionally hot-headed and easily spooked . . . but who isn't? The breed is also renowned for their often lengthy lifespan, into their thirties and beyond.

Height: 14.1–15.1 hands.



CLEVELAND BAY

Bred in Yorkshire, England, in the seventeenth century, the Cleveland Bay is a favorite for foxhunting, thanks to their speed and stamina—and quite possibly their black socks. Her Majesty Queen Elizabeth II, whose grandfather bred Cleveland Bays, is credited with helping conserve the breed in the 1960s, when advances in farming technology made their workhorse capabilities less needed.

Height: 16–17 hands.



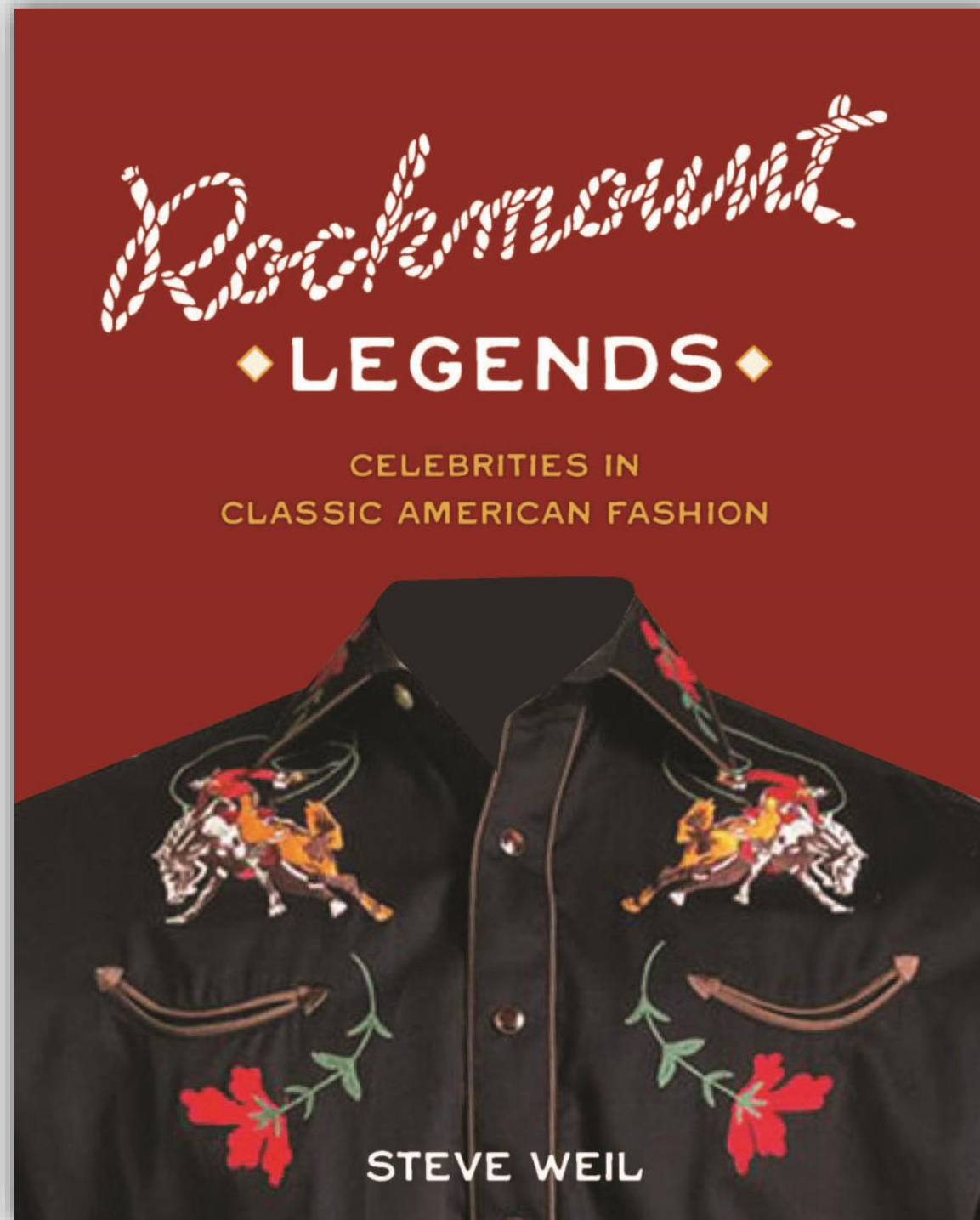
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Work-in-
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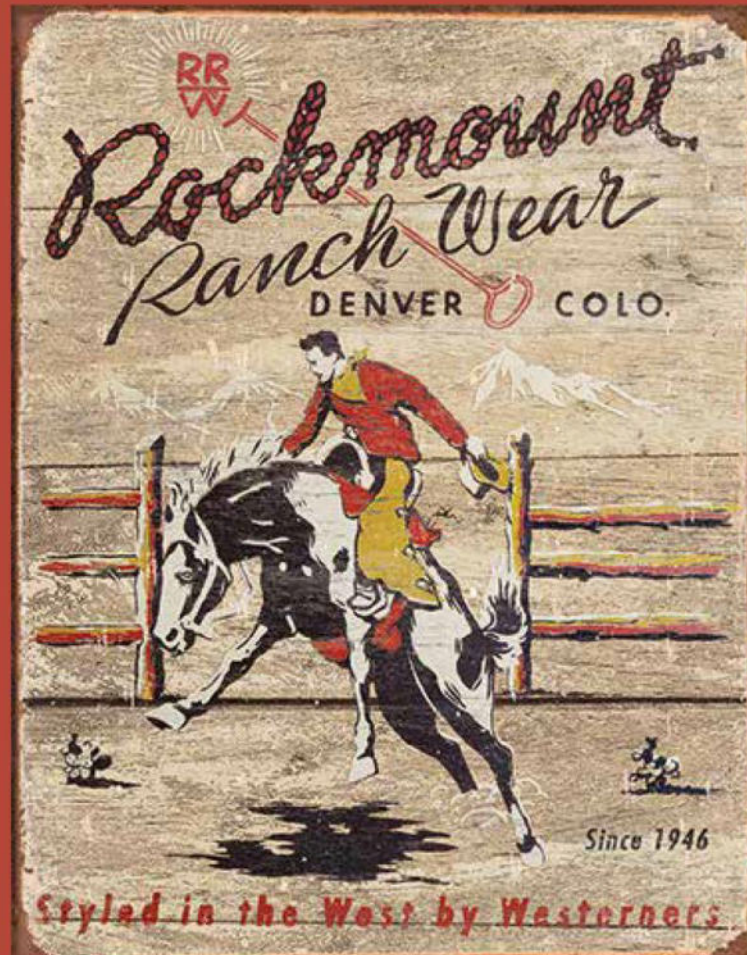
Rockmount Legends: Celebrities in Classic American Fashion

By Steve Weil

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Preface

My first book, *Western Shirts: A Classic American Fashion* (coauthored with G. DeWeese) was published by Gibbs Smith in 2004. After the first book, I wrote another one to document my grandfather's amazing life, accomplishments, and personality—*Ask Papa Jack: Wisdom of the World's Oldest CEO*.

Running a viable business pays the bills, but this is more than that: it has been my family's lifework. This inspired me to begin an archival collection—not as a mere hobby, but to document and preserve fashion history—the actual shirts, hats and accessories, memorabilia, advertising, signage, and more that traces the history of a special area of Americana. I started collecting *vintage* Rockmount before that term was in use. I found my first shirt while in high school, working part-time in our 1909 brick and timbered Wazee Street warehouse. I found an ancient women's two-tone embroidered shirt stuffed and lost in a shelving crevice on the fifth floor; somehow it survived decades, for me to find in the mid-1970s. It was a factory second, so was never sold. I sensed the intrinsic importance of things like this and documented them with recollections of my father and grandfather, who worked together fifty years.



ROCKMOUNT LINKS TO CELEBRITY

3

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This tradition of innovative design continued with my father Jack B who joined his father in 1954. Dad was an artist at heart and was always thinking outside the box to do something different. His designs mirrored the times. His 1950s designs were a total departure from other brands, great embroideries and appliques that were made by artisan

Somehow, inadvertently, Rockmount developed a following beyond our target market, and it was imperceptible until I joined the company in the 1980s. The three of us – Papa Jack, Jack B. and I had completely different approaches to our mission, reflecting our different generations. I often told Dad and Papa that if two people in a firm agree on everything, one is not needed.

Still, fundamentally, the three of us shared the DNA of the brand, and its ethos. Where we differed came down to preference, as our roles manifested over time. Papa Jack ran administration and manufacturing, Dad headed design, I did the marketing

and advertising. My job was to tell the narrative and build the brand reach and its appeal to my generation. The media has been receptive to our story which helped greatly in spreading the word and putting it on the public radar. Some of these stories got serious media attention. The Eric Clapton story has had great exposure. It's in the Celebrity Chapter and was told in the *Times* of London, the *Denver Post* and other media. I feel very grateful to have had the opportunity to tell this story. It, and the other stories help perpetuate the brand, maintain its relevance.

Although the history of Rockmount in film and stage goes back to the 1940s, we only learned it much later. Originally, from 1946–2005, about sixty years Rockmount was only sold thru stores; we never met the consumers. So, we didn't learn about the celebrity angle until many years later, when we occasionally stumbled across it or was informed by our fans and followers. Later we began meeting or getting to know many famous people who wore our brand,



Why do people wear Rockmount? Why is it in the movies and on rock stars? Why does it appear in popular culture? One word - Americana.

The beauty of Western fashion is that it means different things to different people. It's the Western ethos, it celebrates individuality. It's also timeless. Grandfathers and granddaughters wear Rockmount Ranch Wear, as do Republicans and Democrats. From cowboys to cowgirls, lawyers to coders, doctors to truck drivers, Rockmount was born All-American, but has also gone international. Few genres in fashion have this diverse following; even fewer, its longevity. How we maintain that following long term is an existential challenge. It's in the DNA.

an unintended side benefit that began in the 1980s when the power of pop culture was exploding. Many of the people we met shared a private side of their personality and were gracious and kind.

The following chapter includes famous people we met, and also those we did not – but who wear Rockmount. We began meeting most of them after two important developments:

Firstly, the advent of the web when rockmount.com was created in 2001. My goal was to have the website up in time for my grandfather's 100th birthday and an upcoming CNN interview of a 100-year-old businessman.

The second important development was opening our flagship Denver store in 2005.

Many people think the Rockmount store has been here forever, but we were wholesale only until 2001. So, until then when movies and celebrities wore Rockmount, it was bought at one of the stores carrying our line, often in the Los Angeles area. We

were unaware of our prevalence in films and music in later years when both we and others began to see it worn by celebrities. Also, being online made it much easier for wardrobe people and artists to contact us to buy Rockmount. We are most appreciative to our fans, also, who found it easier to let us know online and by email when they saw Rockmount in stage performances, films and TV. When they sent photos we accumulated a massive collection, and many of which are included in our online archive at rockmount.com. Later, we began meeting the celebrities both online and in person when we opened the Rockmount store. These stories are featured here.

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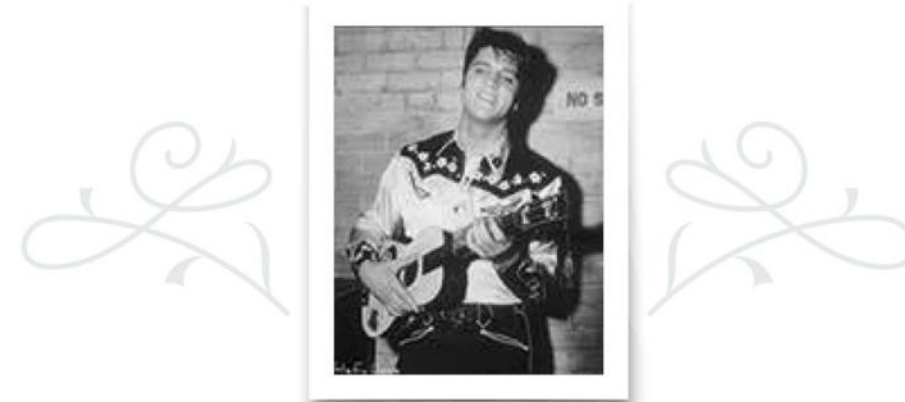
Rockmount Legends: Celebrities in Classic American Fashion

By Steve Weil

Hardcover • \$40.00 • 8.5" x 11" • 176 Pages • On Sale Date: May 19, 2026 • Announced 1st Printing: 10k • 978-1-4236-6953-1 • World Rights



SUMMER 2026 OPPORTUNITY



ELVIS

In August 1977 I was driving from Denver to Tulane University in New Orleans to start my sophomore year and stopped by our factory in Fort Smith, Arkansas. From there I drove through Memphis, when the traffic on the highway came to a halt. Elvis had died. It was eerie, one of those strange moments in life that never leaves you. I had no idea that it would later have a pivotal impact on both me and our company.

Many years later, while on business in Dallas, I watched a 25th anniversary retrospective of Elvis's career and legacy. So, there I was, program, when I saw clips of Elvis in the movie *Love Me Tender* (1956). He wore a Western shirt, and it caught my attention. It was a burgundy windowpane check with sawtooth pockets. In the 1950s, Rockmount was only sold through our retail dealer network; there we no direct sales. I realized that the shirt was probably bought at a Rockmount dealer, likely in Los Angeles.

As the self-appointed explorer of family history, I used to go through the considerable pile of trunks in our warehouse that held family memorabilia dating from my great-grandparents to my dad's U.S. Army trunk, left there in 1954 when he returned to Denver to join his father's firm. The trunk had a 1950s Rockmount burgundy check shirt that was identical to the one Elvis wore!

While at MAGIC several years ago, we met the family who run Lansky's store in Memphis. Like us, they too are a three-generation firm and supplied Elvis with his wardrobe. Together, we collaborated to remake our shirt No. 67-ELV, worn by "The King of Rock 'n' Roll" in the 1957 film *Loving You*; he sings *Let Me Be Your Teddy Bear* while wearing the red and white two-tone with floral embroidery, continuing in production now.

ROCKMOUNT LINKS TO CELEBRITY

11

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ROCKMOUNT LINKS TO CELEBRITY

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ROCKMOUNT LINKS TO CELEBRITY

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SUMMER 2026 OPPORTUNITY

MARTHA IN MARFA

Who has better taste than Martha Stewart?

In the art mecca of Marfa, Texas, a store called *Among My Souvenirs* (formerly Communitie Marfa) is owned by our friend of many years Kate Calder. Marfa is a cool, quirky, East Texas town known as an enclave for minimalist art, attracting an amazing array of artists and creative people—aka Rockmount country.

In the summer of 2024, Calder sold Rockmount shirts to Martha Stewart and her friend, influencer Douglas Friedman, and sent us a photo. Martha, the uber-arbiter of good taste, chose Rockmount vintage embroidery No. 6709. Her friend, photographer Douglas Freidman was wearing Rockmount No.6807.

TWO AND A HALF MEN (2003—2015)

Rockmount's Hollywood story includes television too.

Eddie Gorodetsky and Chuck Lorre have produced several hit TV comedies, including *Two and a Half Men* with Charlie Sheen. It turns out that Gorodetsky is a Rockmount fan. One day in 2012, Rockmount received a rush order for a bunch of shirts for the TV crew and cast. The Rockmount team jumped through hoops to get the order out within an hour so the shirts would be delivered in Burbank by 10 a.m. the next day. It's what we do when our customers have a special request. (One customer had recently asked us to draw a T-Rex on his package of Rockmount shirts. Done! Why? Who knows; but when you can do a little extra and make the customer happy, why not?) Helping the customer is what sets us apart from many online behemoths that don't have actual humans to personalize a customer's order. But, hey, we were fans of the show and figured if they like what we do, and we like what they do, there is something right in the world. But there is more to the story.

I mentioned to them that my family and I were traveling to Los Angeles later that week to attend a fabric show in the city. Luckily for us, we were invited to the filming at the Warner Brothers Studio in Burbank. We were picked up in a golf cart and taken to the set, where we watched the filming, met the crew and actors, and joined them for dinner.

ROCKMOUNT LINKS TO CELEBRITY

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THE MAN WHO FELL TO EARTH

This is one of my favorite stories, another example of the fun things at Rockmount that are unexpected.

The weekend of Papa Jack's 103rd birthday, March 25, 2004, my father, Jack B., dropped by Rockmount on a Saturday. It was still the dark ages during the infancy of our LoDo store, which was then only open weekdays. A guy on a bike was peering through the window with his hands cupped around his eyes as Dad drove up.

The guy told him bloody hell; this store is never open when I'm in town. Dad, noticing the English accent, replied, "You won't be able to say that next time—c'mon in."

That night during Papa's birthday party, Dad casually mentioned that an English rock star had dropped by our store and purchased some shirts. I was a bit skeptical, because my Dad was not involved in the day-to-day store operation, or using our credit card machine. When I asked him about who the guy was, he called him David "BAUGHIE."

I said, "Yeah, right," in total disbelief, because Dad often joked with us. As creative as he was, however, he'd not heard of David Bowie.

Dad reveled in getting a rise out of me, so I blew it off as another joke.

I asked him, Did you get a photo? Details? Anything? He had not, so I let it go.

On Monday, I told the story to our office team, smirking that Dad said he'd met David Bowie. Not an hour later, the phone rang and it was . . . David Bowie's personal assistant. The caller said Bowie wanted a duplicate order shipped overnight to Madison Square Gardens so he could wear our shirt onstage.

I guess the nice part of the story is that when luminaries visit Rockmount, they get treated like everyone else—politely and professionally.

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SUMMER 2026 OPPORTUNITY



ROY ROGERS

The "King of the Cowboys" had a huge role in popularizing the Western lifestyle in both film and music. His family collaborated with us in 2001 on numbered, limited edition, Happy Trails silk ties and scarves. We also made socks with the Roy Rogers motif.

ROCKMOUNT LINKS TO CELEBRITY

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BARBIE MOVIE

Barbie and Ken are about as mainstream as it gets. What we have here is a meeting of the minds. Fringe has a long history, of course, with roots in Native American and mountain man culture. We have been making our popular fringe shirts No. 6723 longer than anyone else, and they got a shout-out from the movie. Additionally, Ken's buds also wore other Rockmount vintage embroideries, including styles No. 6842 and two-tone No. 6869.

Shirts worn by Ken and his buds in *Barbie*.
Photo by Rockmount.



ROCKMOUNT LINKS TO CELEBRITY

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ROCKMOUNT LINKS TO CELEBRITY

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COOKING

Summer 2026



F25 COOKING



Empanadas

By Donna Kelly • Photographs by Lauren McDuffie

Jacketless Hardcover • \$17.99 • 7" x 7" • 128 Pages • On Sale Date: October 14, 2025 • Announced 1st Printing: 10k • 978-1-4236-6888-6 • World Rights



INTRODUCTION

Most fillings recipes will make more than is necessary for 8 or 12 empanadas. The excess fillings can be refrigerated for a few days or frozen for a few months and then used for a new batch of empanadas.

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MEXICAN POTATO CHORIZO

1/3 cup diced white onion

1 tablespoon high-heat cooking oil

1 large (8-ounce) russet potato diced into 1/4-inch cubes

4 ounces uncooked Mexican chorizo

1/2 teaspoon salt

2 teaspoons cayenne pepper sauce (optional)

Prepared dough recipe of choice (see pages xx-xx)

Dipping or drizzling sauce of choice (see pages xx-xx), optional

1. Heat a medium skillet to medium-high heat. Sauté the onion in oil until translucent, about 3 minutes. Stir the potato cubes into skillet. Cook, stirring occasionally, until the potato is tender. Stir in the chorizo and cook until browned and cooked through. Add the salt and cayenne pepper sauce if using.

2. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.



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VENEZUELAN MOJO CHICKEN

3 tablespoons sherry or red wine vinegar

2 tablespoons lime juice

2 teaspoons lime zest

1/2 teaspoon dried oregano leaves

4 garlic cloves, grated or minced and then smashed with knife

2 tablespoons minced parsley

1 tablespoon cayenne pepper sauce

2 teaspoons honey

1/2 teaspoon salt

1/2 teaspoon pepper

2 cups diced cooked chicken

Prepared dough recipe of choice (see pages xx-xx)

Dipping or drizzling sauce of choice (see pages xx-xx), optional

1. Place all the filling ingredients except the chicken in a food processor and process for a few pulses, until mixture is in very small bits. Stir the mixture into chicken. Let sit for about 5 minutes before using so that chicken will absorb most of liquid in the mixture.

2. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.

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LATIN BEEF PICADILLO

8 ounces (85-percent lean)
ground beef

3 garlic cloves, minced

1 teaspoon salt

3 tablespoons tomato paste

2 teaspoons smoked
paprika

2 teaspoons chili powder

1/2 cup raisins, minced

1 cup beef broth

1 teaspoon cumin

1/4 teaspoon cinnamon

Prepared dough recipe of
choice (see pages xx-xx)

Dipping or drizzling sauce
of choice (see pages xx-xx),
optional

1. In a large skillet over medium-high heat, cook the beef while breaking into small bits. Cook until the beef is browned, 3 to 5 minutes. Remove the beef with a slotted spoon and drain off most of the rendered fat, leaving about 1 tablespoon in the skillet. Stir in the garlic and salt and cook for another minute.
2. Add the tomato paste, paprika, and chili powder and cook for 1 minute. Add the raisins and beef broth and simmer for about 5 minutes, stirring frequently until most of liquid has evaporated. Stir in the cumin and cinnamon. Turn off the heat and stir the beef back in and let the skillet mixture cool to room temperature.
3. Follow the filling, sealing, and cooking instructions for your



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SPINACH ARTICHOKE DIP

2 tablespoons high-heat cooking oil, divided

3 cups chopped baby spinach leaves

1 shallot, minced

2 garlic cloves, minced

1 (4-ounce) jar marinated artichoke hearts, drained and diced

¼ cup diced sun-dried tomatoes

1 tablespoon red wine vinegar

4 ounces cream cheese

Prepared dough recipe of choice (see pages 7–12)

Dipping or drizzling sauce of choice (see pages 117–121), optional

1. Heat a medium skillet to medium-high heat. Pour in 1 tablespoon of the oil, add the spinach, and cook until the spinach is completely wilted. Tilt the skillet to one side and press the spinach with a fork to remove all the liquid. Set aside.

2. Add the remaining 1 tablespoon of oil and the shallot to the skillet and sauté for 2 minutes. Add the garlic and sauté another minute. Chop the cooked spinach and stir into the skillet.

3. Stir in the artichokes, sun-dried tomatoes, and vinegar. Cook for 1 minute and then add the cream cheese. Turn off the heat and stir until the cream cheese is melted.

4. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.



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ITALIAN CAPRESE

4 ounces fresh mozzarella cheese

2 large ripe tomatoes

¼ cup thinly sliced basil leaves

2 teaspoons dried Italian seasoning

Prepared dough recipe of choice (see pages 7–12)

Dipping or drizzling sauce of choice (see pages 117–121), optional

1. Dice the cheese into ¼-inch cubes and place in a medium bowl. Cut the tomatoes into 4 wedges each. Remove and discard the seeds and gel from the center of the wedges. Dice the tomato flesh and add it and the basil to the bowl. Stir in the Italian seasoning and let the mixture sit for a few minutes and then drain any liquid from the mixture.

2. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.



ITALIAN PIZZA SUPREME

4 ounces sweet or spicy Italian sausage, casings removed

4 slices pepperoni

⅓ cup diced onion

⅓ cup diced green bell pepper

1 (4-ounce) can sliced black olives, drained

½ cup grated Mozzarella cheese

2 tablespoons finely grated Parmesan cheese

Prepared dough recipe of choice (see pages 7–12)

Dipping or drizzling sauce of choice (see pages 117–121), optional



1. Heat a medium skillet to medium-high heat. Place the sausage, pepperoni, onion, and bell pepper in the skillet and stir and cook, breaking up the sausage into small bits until the sausage is lightly browned and cooked through.

2. Stir in the olives and cook another 1 to 2 minutes, until the vegetables are softened. Turn off the heat and stir in the cheeses.

3. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.

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HALLOWEEN BLACK BEAN JACK-O'-LANTERNS

1 tablespoon high-heat cooking oil

2 (15-ounce) cans black beans, rinsed and drained

3 green onions, thinly sliced

2 ounces pepper jack cheese, grated

2 teaspoons cayenne pepper sauce

Prepared Baked Empanadas dough recipe (see page 9)

Dipping or drizzling sauce of choice (see pages 117–121), optional

1. Heat a medium skillet to medium-high heat. Place the oil and beans in the skillet and cook 1 minute. Stir in the green onions. Using a potato masher, mash the skillet mixture until about half of the beans are mashed. Turn off the heat and stir in the cheese and cayenne pepper sauce.

2. To make the empanadas look like jack-o'-lanterns, take 1 empanada dough circle and cut out triangle eyes and a spooky smile. Use this dough circle for the top circle of the baked empanada.

3. Place an intact dough circle on an oiled baking sheet. Spread 2 tablespoons of bean mixture on top, leaving $\frac{1}{4}$ inch around the edges bare. Place the cut empanada circle on top.

4. Follow the sealing and cooking instructions for baked empanada dough, and serve with a dipping or drizzling sauce if using.

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PEACH MELBA

4 ounces cream cheese

1 teaspoon almond extract

2 tablespoons powdered sugar

2 large, ripe peaches (or 2 cups frozen peach slices, thawed)

1 cup fresh or frozen raspberries

Prepared dough recipe of choice (see pages 7–12)

Dipping or drizzling sauce of choice (see pages 117–121), optional

1. Place the cream cheese in a medium glass bowl and microwave for about 30 seconds, until the cream cheese is very soft and bubbly around the edges. Stir in the almond extract and powdered sugar.

2. Peel the peaches and remove the pits. Slice the peaches into 1/4-inch slices and then cut slices into 2 or 3 pieces. (If using frozen thawed peaches, cut the peach slices.) Stir the peaches into the bowl mixture until the peaches are well coated.

3. If the raspberries are large, cut them in half. Gently stir the raspberries into the bowl mixture.

4. Follow the filling, sealing, and cooking instructions for your dough of choice, and serve with a dipping or drizzling sauce if using.



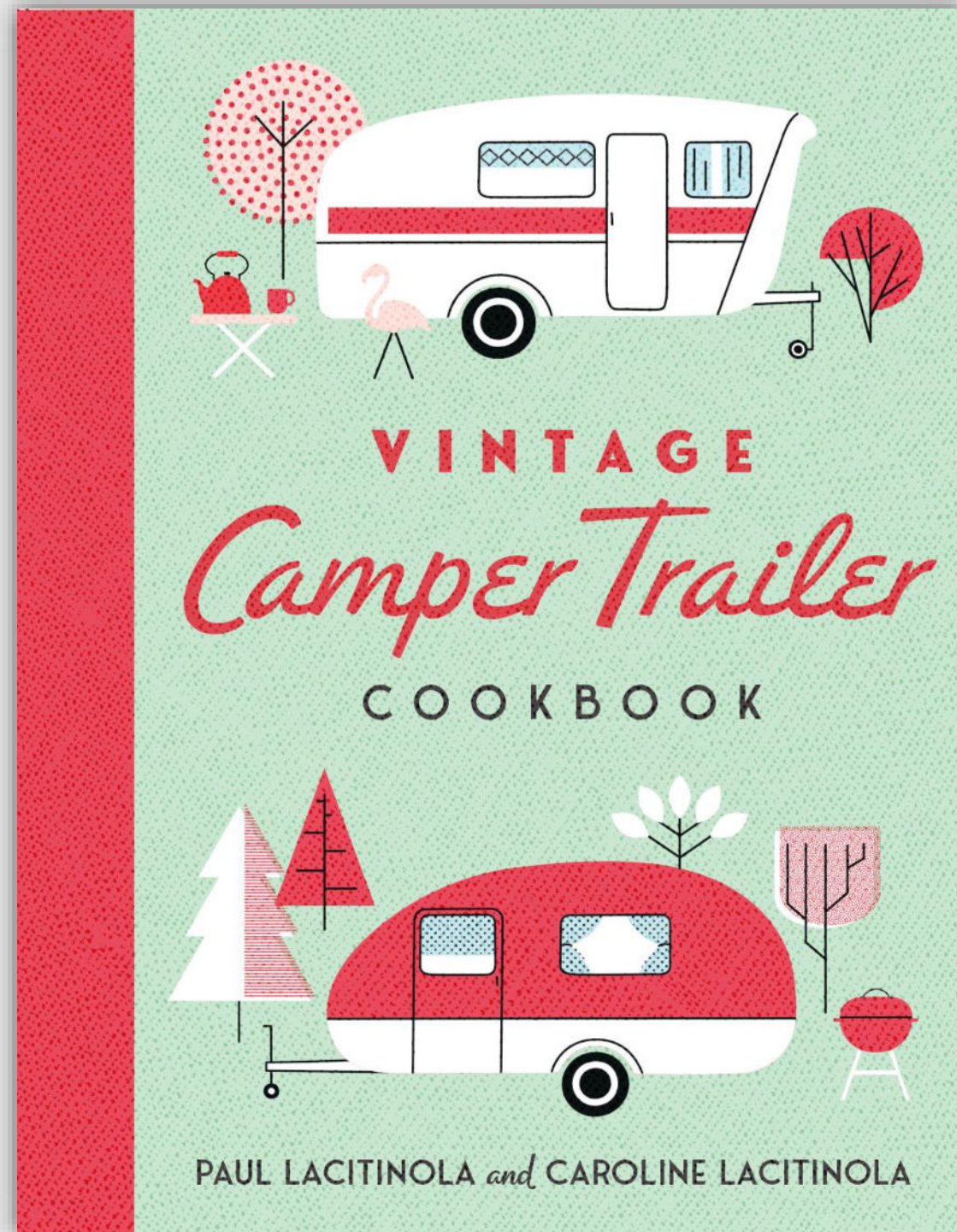
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S26 COOKING



Vintage Camper Trailer Cookbook

By Paul Lacitinola and Carol Lacitinola

Concealed Wire-o Paperback • \$15.99 • 5.5" x 8.5" • 224 Pages • On Sale Date: March 10, 2026 • Announced 1st Printing: TK • 978-1-4236-6884-8 • World Rights



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About Camper Cooking

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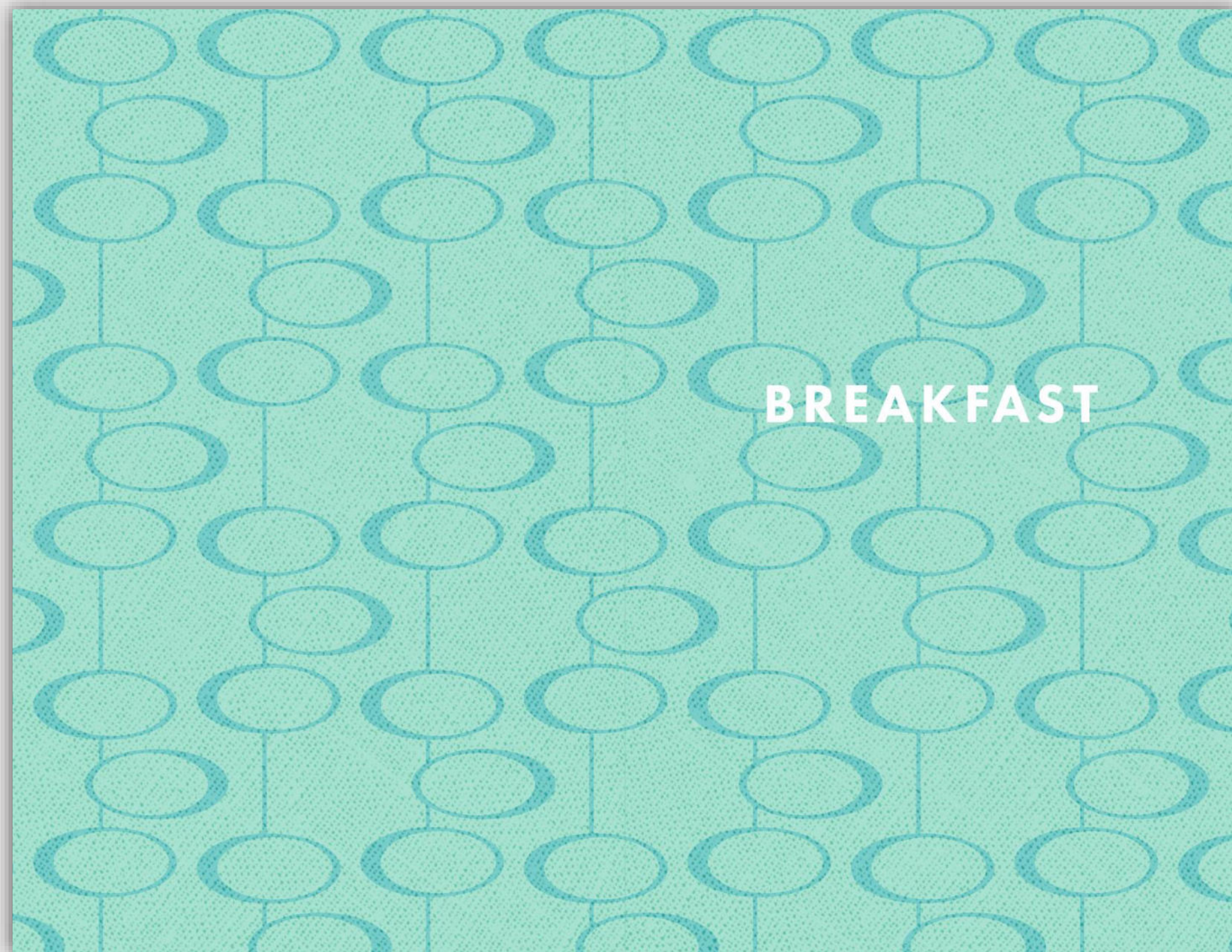
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7 CAN CAMPERS SOUP

The name of this recipe gives a hint to the ingredients list. Still, it is shy about revealing the actual taste, a cross between tortilla soup and chicken chili. The directions are devastatingly simple, and the hearty, filling dish comes together in 30 minutes. This makes 7 Can Soup the ideal thing to whip up after work

- | | |
|---|---|
| 1 (15 ounce) can black beans, drained and rinsed | 1 large (28 ounce) can green enchilada sauce |
| 1 (15 ounce) can pinto beans, drained and rinsed | 1 (14 ounce) can chicken broth (I use low sodium) |
| 1 (14.5 ounce) can petite tomatoes, diced | 1 (1 ounce) packet taco seasoning |
| 1 (15 ounce) can sweet or fire roasted corn, drained | 1/2 teaspoon cumin |
| 1 (12.5 ounce) can chicken breast, drained and flaked (I sometimes use 2) | 1/2 teaspoon chili powder |
| | 1/2 teaspoon garlic powder |

1. Combine all the canned ingredients and the taco seasoning, cumin, chili powder, and garlic powder into a large pot on the stove-top.
2. Bring the soup to a boil over medium-high heat.
3. Reduce the heat and let simmer for 20-25 minutes.

Serves: 6-8

Contributed by Debra Smith

- *Serve warm with shredded cheese, tortilla or corn chips, and lime wedges.*
- *I usually add another can of different beans, making this an 8-can soup!*

CONFETTI COLE SLAW

This spin on cole-slaw is a healthier alternative to a mayonnaise version. The carrots and purple cabbage make it pop with lots of color. Add the jalapeno if you want a little bit of spice.

FOR THE SLAW:

- 1/2 medium head of purple cabbage shredded (about 3 cups shredded cabbage)
- 1/2 medium head of green cabbage shredded (about 3 cups shredded cabbage)
- 2 heaping cups of shredded carrots
- 1 cup finely chopped cilantro
- 1/2 cup green onion

1 jalapeño, seeded and finely diced (optional)

FOR THE DRESSING:

- 3 tablespoons extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 2 teaspoons of sugar
- 1-2 cloves of garlic, pressed
- Salt and pepper to taste

1. Combine all of the ingredients for the slaw in a large bowl.
2. Whisk together all the ingredients for the dressing. Fold into the slaw and toss to combine. Taste and adjust seasonings as necessary. Cover and refrigerate for at least an hour.

Serves: 8-10



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COWBOY COLESLAW

It doesn't get much quicker or easier than this one. If you forgot to bring a potluck dish or need a quick side to your BBQ, this recipe is good in a pinch. The apples and cranberries give it some tartness, and candied walnuts (or pecans) give the recipe a unique twist.

1 bag shredded cabbage
1 apple, chopped

1 bag dried cranberries with candied walnuts
1/2 small jar Marie's Coleslaw dressing

1. Mix together and serve immediately.

Serves 4-6

Contributed by Sheryl Hagen

SOUTHERN SLAW

1 1/2 heads cabbage, shredded

DRESSING

1/2 cup vegetable oil
3 tablespoons of sugar
3 tablespoons of apple cider vinegar
2 tablespoons of ketchup

1 tablespoons of lemon juice
1/2 medium onion peeled and cut into chunks
1/2 teaspoon of salt
1 teaspoons of paprika

2. Place shredded cabbage in a large mixing bowl.

3. Add all other ingredients to the blender and blend until smooth and dress cabbage.

4. Chill in the fridge for 30 minutes before serving.

Serves: 6-8

Contributed by Wendy Cook

CROCK POT RIGATONI

This Italian sausage and pasta dish is a one-pot meal perfect for putting together in your trailer.

1 pound ground Italian Sausage
16 oz package of uncooked Rigatoni
2 tsp minced garlic
1/2 onion chopped
1 - 16 oz can of diced tomatoes
1 - 8 oz can of tomato sauce

2 tsp Italian seasoning
1 tsp salt
1 tsp pepper
3 cups beef broth
8 oz shredded mozzarella cheese
Shredded Parmesan Cheese (optional)

1. Cook the ground Italian sausage until it is brown.

2. Add the cooked sausage, onion, seasonings, diced tomatoes, tomato sauce and broth in the slow cooker and stir to combine.

3. Cover and cook on low for 6-8 hours or high for 3-4.

4. Stir in the pasta 30 minutes before serving. It may look watery but the pasta will absorb the liquid. Cover and cook for about 30 minutes until the pasta reaches your preferred tenderness.

5. Right before serving, stir in the mozzarella cheese until melted.

Serves: 6

➤ *Top with parmesan cheese and serve with garlic bread and a green salad.*

Vintage Camper Trailer Cookbook

By Paul Lacitinola and Carol Lacitinola

Concealed Wire-o Paperback • \$15.99 • 5.5" x 8.5" • 224 Pages • On Sale Date: March 10, 2026 • Announced 1st Printing: TK • 978-1-4236-6884-8 • World Rights



MOROCCAN LAMB STEW

If you're looking for something new and different, try this one pot stew.

- 2-3 lb lamb shoulder, cut into large chunks

1 large yellow onion, chopped

3 carrots, cut into quarter-inch slices

6 small potatoes peeled, cubed

Salt and pepper

3-5 large garlic cloves, roughly chopped

1 cinnamon stick

1 bay leaf
- 1 1/2 tsp ground allspice

1/2 tsp each ground ginger, cumin and turmeric

1/4 tsp cinnamon, black pepper

A pinch of white pepper, coriander seed, cayenne, nutmeg and cloves.

1 15-oz can of tomatoes chopped

2 1/2 cups low-sodium beef broth

1 15-oz can chickpeas

1. In a large Dutch oven over medium heat, saute the onions, carrots, and potatoes for 5 minutes in olive oil. Add the garlic and season with salt and pepper. Remove vegetables and set aside.

2. Brown the lamb on all sides in the same pot with olive oil. Season with salt and pepper.

3. Return the sauteed vegetables to the pot along with the cinnamon stick, bay leaf, spices, and stir to coat. (The spices mimic ras el hanout, a Moroccan spice blend you can buy online.)

4. Add the plum tomatoes and broth and bring everything to a boil for 5 minutes.

5. Cover the pot and cook at 350 degrees for 1 1/2 hours (check occasionally to add water or broth if needed).

6. Add the chickpeas, and cover for another 30 minutes.

Serves: 6-8

➤ *This pairs beautifully with saffron rice, couscous, pita, or even a hearty rustic bread for a perfect accompaniment to soak up all the delicious flavors.*



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PANCAKES

Trailerfest vintage trailer rallies are known for good times, good friends, and good pancakes. We receive compliments for the hotcakes we serve every time we fire up the griddles. A hot breakfast at a vintage trailer rally is an excellent way to get everyone together in the morning. We encourage people to come in their pajamas and have hot coffee and orange juice waiting for them when they arrive. We always serve pancakes with butter and syrup and link sausages.

The secret to our pancakes is no secret. It is a “recipe” handed down from my grandmother. We use Krusteaz pancake mix to produce consistent, delicious pancakes every time. When anyone asks, I tell them it’s not the recipe (Krusteaz took care of that) as it is how you prepare the mix. We mix up several 5-gallon buckets of mix an hour to an hour and a half before we start cooking. Because we’re preparing quantities to serve hundreds of people, we use a paint mixer on a battery-operated drill to blend the water with the mix. We make the mix on the wet side and leave it lumpy. You do not want to over-mix! We put lids on the buckets and set them aside until we are ready to use them. Allowing the batter to sit gives it a chance to “bloom.” When we are ready to start cooking, we will adjust the thickness by adding more water if needed. We blend the water without overmixing the batter and making sure to leave some of the lumps in it.

Make sure your griddle is HOT. Preheat to 375 degrees minimum. PRO TIP: To check the temp, drop a little water on your pan or griddle, and if the water dances around the pan, you’re good to go. Lightly oil the griddle, then wipe the excess off with a paper towel. A little oil goes a long way. You don’t want to be deep-frying. We use professional pancake ploppers to keep our sizes consistent. A pancake will only take a little over a minute on each side to cook. Look for bubbles and dry edges. When you flip, leave it alone. DO NOT SPANK PANCAKES or flip them more than once. We put two on a plate for the guests so they are hot and fresh. We never serve gummy, lukewarm pancakes out of a steam table.

Occasionally, we will mix it up with “Elvis Presley pancakes,” where we sprinkle crumbled bacon into each flapjack and serve them with peanut butter and bananas. For a British invasion-themed event, we served “strawberry field forever pancakes.” Fresh strawberries quartered and mixed with a touch of sugar, along with whipped cream, made these great griddle cakes even better. Tres Leches toppings made our Cinco de Mayo

rally unique. There are always good standards, like blueberries and chocolate chips for the kids. Use your imagination and have fun with breakfast.

Keep your griddle and work area clean. Interact with everyone as they come through the line. They can chat, meet new people, and always enjoy hot, fresh, delicious pancakes!

TRES LECHES SAUCE

2/3 cup sweetened condensed milk

1/2 cup evaporated milk

1/3 cup half and half

1. Combine ingredients in a small saucepan and warm over medium heat. Bring to a boil, stirring constantly for 3 to 4 minutes. Remove from heat and let cool. The consistency will be on the thinner side and very sweet. Drizzle it over pancakes, waffles, or French toast. You can also serve it with cinnamon sugar and whipped cream.



When planning food quantities for a group, start by estimating the number of people and their appetites. For protein, aim for about 4-6 ounces per person if it’s the main dish, adjusting based on whether it’s meat, fish, or vegetarian options. For starches like rice, pasta, or potatoes, allocate about 4-6 ounces of cooked weight per person. Salads or vegetable sides can vary widely, but a good rule is about 1 cup per person. To ensure you have enough variety and to accommodate different dietary preferences, consider offering a couple of protein options, at least two starch options, and various salads or vegetable sides. It’s always better to have a bit more than not enough, especially at events where appetites and head counts can vary.

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CAJUN SHRIMP BOIL

Cooking for a group while camping can be a challenge because you are limited with your cooking options. A one-pot dish like a shrimp boil is relatively easy to execute on a propane burner. The potatoes and corn make it economical and filling. In contrast, the shellfish make it a more elevated dish than you may expect when camping. This recipe serves about four people, but you can adjust the quantities to serve more. The recipe isn't so technical that you have to be exact. Try to keep the proportions similar, and you can't go wrong.

- | | |
|--|---|
| 12 oz. light beer | 1 lb. baby red potatoes, washed and cut in half |
| 8 cups water | |
| 2 Tbsp. Old Bay seasoning + more for serving | 1 lb. raw shrimp, thawed (tail-on shrimp peeled and deveined) |
| 2 lemons- to flavor the cooking liquid and the lemon butter for serving. | 12 oz. smoked andouille sausage, cut in 2 pieces (We've used Kleibasa.) |
| 1 white onion, yellow or sweet Vidalia onion peeled and quartered. | 1/4 cup butter |
| 4 ears corn, peeled and cut in half | |

1. Fill a large pot with beer, water, and Old Bay Seasoning. Half a lemon, squeeze both halves juice into a pot, and add the lemon halves to your broth.
2. Bring it all to a boil over high heat. Lower the heat to a healthy simmer to cook the ingredients.
3. Add the potatoes and cook for about 4 minutes.
4. Add the sausage and onion and cook for 5 minutes.
5. Add the corn and cook for another 4-5 minutes until corn and potatoes are tender.
6. Add the shrimp and cook for about 2-3 minutes. When it is cooked through, it will turn pink.
7. Drain the shrimp boil with a colander (or scoop it out with a large strainer) and transfer to a large platter. It can also be dumped on the table on natural brown butcher paper.

Serves: 8-10

➤ *Serve with melted butter, lemon wedges, extra old bay seasoning in a shaker, and Louisiana hot sauce.*

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LOADED POTATO SALAD

This creamy and flavorful potato salad is always a hit at potlucks. It's easy to prepare ahead of time or make fresh in your RV kitchen. Packed with classic loaded baked potato flavors, it's a crowd-pleaser that pairs perfectly with any potluck spread.

- | | |
|--|-------------------------------------|
| 3 pounds red or Yukon gold potatoes, washed and cut into bite-sized pieces | 1 teaspoon onion powder |
| 1 cup sour cream | 1/2 teaspoon smoked paprika |
| 1/2 cup mayonnaise | 1/2 teaspoon salt (or to taste) |
| 1 tablespoon Dijon mustard | 1/4 teaspoon black pepper |
| 1 teaspoon garlic powder | 6 slices cooked bacon, crumbled |
| | 1 cup shredded sharp cheddar cheese |
| | 3 green onions, thinly sliced |

1. Boil the potatoes in a large pot of salted water until fork-tender, about 10–15 minutes. Drain and let cool slightly.
2. In a large bowl, mix sour cream, mayonnaise, Dijon mustard, garlic powder, onion powder, smoked paprika, salt, and pepper until smooth.
3. Add the cooked potatoes, bacon, cheese, and green onions to the dressing. Gently toss to coat evenly.
4. Chill in the refrigerator for at least 1 hour before serving to allow the flavors to meld.

Serves ??

- **Make-Ahead Option:** Prepare the salad at home and store it in an airtight container. It keeps well for up to 3 days in the fridge. This dish travels well, requires no reheating, and can be served cold or at room temperature.
- **Optional Add-Ins:** Chopped dill pickles or relish for a tangy twist. A handful of diced jalapeños for spice. Purple onions will add some zip. Fresh herbs like dill or parsley for added freshness.

BLACK BOTTOM CUPCAKES

A delightful combination of rich chocolate cake and creamy cheesecake, these cupcakes are a timeless treat for any occasion!

CREAM CHEESE FILLING

- 8 ounces cream cheese, softened
- 1 egg
- 1/2 cup granulated sugar
- 1/8 teaspoon salt
- 6 ounces semi-sweet chocolate chips

CHOCOLATE CUPCAKE BATTER

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/4 cup cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup water
- 1 tablespoon vinegar
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract

1. Preheat your oven to 350°F and line a muffin tin with 24 cupcake liners.
2. To prepare the cream cheese filling, cream together the softened cream cheese and egg in a medium bowl until smooth. Add the sugar and salt, beating until fully combined. Stir in the chocolate chips and set aside.
3. In a large mixing bowl, combine the flour, sugar, cocoa powder, baking soda, and salt. Mix well, then add the water, vinegar, vegetable oil, and vanilla extract. Stir until the batter is smooth.
4. Fill each cupcake liner about 1/4 full with the chocolate batter, then add a heaping teaspoon of the cream cheese mixture on top of the batter in each cup.
5. Bake for 20 to 25 minutes, or until the cupcakes are set and a toothpick inserted into the chocolate portion comes out clean.

Serves ??

Submitted by Lisa McDonald

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S26 COOKING



Cocktails, Beach Style: Pours, Drinks, Sips & Bites

By Allyson Reedy • Photography by Lauren McDuffie

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DARK & STORMY
ROSEWOOD BERMUDA

The national drink of Bermuda got its name from its appearance, looking like a dark, stormy cloud no one would want to sail under. Luckily, you don't have to sail under this cloud of ginger beer and dark rum, only drink it. There are only two ingredients, so make sure you're using the good stuff.

SERVES 1

4 ounces Barritt's ginger beer, or other ginger beer
2 ounces Goslings Black Seal rum, or other dark rum
Lime slice, for garnish

GLASS: highball

Fill glass with ice and pour in ginger beer. Top with rum and garnish with lime.



BAJAN BUS STOP
TROY DELORT, HILTON BARBADOS RESORT

Showcasing a range of Barbados's stellar libations, this drink is definitely transporting you to the Caribbean. While it's intended to be made with all Barbadian products (shoutout to Banks beer), you can recreate it with closer-to-home substitutes if you can't score the mauby syrup and Banks.

SERVES 1

1 ½ ounces Mount Gay XO rum, or other aged rum
1 ounce falernum
1 ounce mauby syrup, or blackstrap molasses syrup
3 ounces Banks beer, or other pilsner lager
2 to 3 dashes salt

GLASS: pilsner

Pour rum, falernum, and mauby syrup into a shaker filled with ice. Strain into pilsner glass, top with beer, and shake a few dashes of salt on top.

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IM-PECK-ABLE DAIQUIRI

CORWYN CAMPOS, THE BIRDCAGE,
HOTEL WAILEA, MAUI, HI

To Maui-fy the classic daiquiri, the Hotel Wailea uses—what else?—pineapple juice. They adjust the acid levels to mimic lime's tartness, giving the drink Hawaiian flair without sacrificing the ideal balance of sweet and tart.

SERVES 1

1 ounce Kuleana Nanea rum, or other dry Caribbean rum
½ ounce KōHana KEA agricole rum, or other white rum
½ ounce Smith & Cross navy strength rum, or other navy strength rum
¾ ounce Sugar Cane Dane Maui cane syrup, or simple syrup (page XX)
¾ ounce acid-adjusted pineapple juice (recipe follows)
Dehydrated pineapple halfmoon, for garnish
Edible dianthus flower, for garnish

GLASS: coupe

Combine rums, syrup, and pineapple juice in a Boston shaker filled with ice and shake vigorously for approximately 10 seconds. Strain the cocktail back into the small tin and remove the ice from the large tin. Shake vigorously again for approximately 10 seconds. This secondary shake will develop a frothy head because of the pineapple juice. Strain into a coupe glass and garnish with a dehydrated pineapple halfmoon rested on the rim with an edible dianthus flower on top.

Acid-adjusted Pineapple Juice

MAKES ABOUT 3 OUNCES

100 milliliters pineapple juice
3.2 grams citric acid
2 grams malic acid

Stir acids into the pineapple juice until they dissolve. Store in a mason jar or other airtight container in the refrigerator for up to a week.

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MOTHERSHIP BLUE HAWAIIAN

RICKY RAMIREZ, THE MOTHERSHIP, MILWAUKEE, WI

The Blue Hawaiian was created in Waikiki in the 1950s, but it tastes just as fresh in your kitchen right now. Sort of like a blue piña colada, The Mothership's version adds passion fruit liqueur and a few dashes of cinnamon tincture for an added warm tanginess. The cinnamon tincture takes a couple days to infuse, so I like to make up a batch to have on-hand.

SERVES 1

2 ounces Probitas rum, or preferred white rum
½ ounce Chinola passion fruit liqueur, or other passion fruit liqueur
¼ ounce Combier blue Curaçao, or other blue Curaçao
1 ½ ounces pineapple juice
1 ounce Coco Lopez, or other coconut cream
½ ounce lemon juice
3 dashes cinnamon tincture (recipe follows)

GLASS: double old fashioned

Pour rum, passion fruit liqueur, blue Curaçao, pineapple juice, coconut cream, lemon juice, and cinnamon tincture into a shaker filled with crushed ice. Give it a good shake and dump into a double old-fashioned glass. Add more crushed ice.

Cinnamon Tincture

MAKES 6 OUNCES

2 tablespoons ground cinnamon
3 ounces Everclear, or other high proof neutral spirit
3 ounces water

Add cinnamon and Everclear to a mason jar and stir. Cover and allow to sit for two days. Strain through an extra fine filter into a clean jar and add water.



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TROPICAL MARGARITA

PAWANRAT “MIND” JITTISEREESAKUL,
SHIPWRECKED TIKI BAR, DAVIS, CA

There’s a reason there are so many margarita variations—the tart, citrusy drink is downright delicious, and sipping one makes every day feel like summer. Shipwrecked Tiki Bar’s take uses pineapple juice and passion fruit purée for some tropical zing.

SERVES 1

- Simple syrup (page XX), for rimming
- Tajin, for rimming
- 1 ½ ounces Cazcabel blanco tequila, or other blanco tequila
- 1 ½ ounces pineapple juice
- ¾ ounce passion fruit purée
- ¾ ounce agave
- ½ ounce lime juice
- Pineapple fronds, for garnish
- Passion fruit quarter, for garnish

GLASS: double old fashioned

Put simple syrup in a shallow bowl or saucer and Tajin in a separate bowl or saucer. Wet the rim of the glass with the syrup and then roll the rim of the glass in Tajin. Pour tequila, pineapple juice, passion fruit purée, agave, and lime juice into a Boston shaker with ice. Give it a good shake and pour everything into the prepared glass. Garnish with pineapple fronds and passion fruit.



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THE PASADENA

ANTOINE FOURNIER, BEACH HOUSE AND BAR MÉLANGÉ
AT ROSEWOOD LE GUANAHANI ST. BARTH

How do you improve upon the citrusy delight that is a traditional Paloma? You add tequila and mezcal, that's how. (And not just any mezcal, but a spicy, jalapeño infused one.) That smoky kick is exactly what you need to balance the tart grapefruit and lime, without overpowering the fresh taste this drink is known for.

SERVES 1

Spicy salt, for rimming (optional)
1 ounce blanco tequila
1 ounce jalapeño infused mezcal (recipe follows)
2 ½ ounces grapefruit juice
1 ½ ounces soda water
½ ounce agave syrup
½ ounce lime juice

GLASS: tumbler

Rim tumbler glass with spicy salt, if using. Fill prepared glass with ice, then pour in all ingredients. Give it a stir, add a straw, and start sipping.

Jalapeño Infused Mezcal

MAKES ONE 750 MILLILITER BOTTLE

3 diced jalapeños, with seeds
1 (700-milliliter) bottle mezcal

Put the diced jalapeños in the mezcal and let sit at room temperature for two hours. Strain and it's ready for mixing. Best if used within a few months.

OTHER SPIRIT-BASED COCKTAILS: INFUSE AHEAD 65

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PIÑA CON LOCA

HENRY OTTRIX, XIQUITA RESTAURANTE Y BAR, DENVER, CO

Jazz up your piña colada game with pimento dram, a Jamaican allspice liqueur that acts as a spiced sweetener. Swapping the typical rum for vodka and brandy in this recipe allows the pineapple and coconut to really pop.

SERVES 1

- 1 ounce vodka
- ½ ounce brandy
- ½ ounce pimento dram, or allspice liqueur
- 1 ounce pineapple juice
- ¾ ounce coconut cream
- ½ ounce lime juice
- Lime wedge, for garnish
- Cherry, for garnish

GLASS: collins

Pour vodka, brandy, pimento dram, pineapple juice, coconut cream, and lime juice into a blender. Add a scoop of ice and blend until smooth. Pour into a collins glass and garnish with lime and cherry.



FROZEN HOUND

CHRIS MOSES, SURF HOUND, BIRMINGHAM, AL

The beach is a happy place, made happier with a frosty beverage in hand (or nestled into the sand). This easy blend of spiced rums, pineapple and orange juices, and coconut cream or syrup is like a fruity, icy passport to the beach, even when you're landlocked.

SERVES 1

- 1 ounce spiced rum
- 1 ounce Kraken spiced rum, or other high proof spiced rum
- 1 ½ ounces pineapple juice
- 1 ounce orange juice
- 1 ounce coconut cream, or coconut syrup (page XX)
- Nutmeg, for garnish

GLASS: collins

Pour rums, juices, and coconut cream into a blender. Add a scoop of ice and blend until smooth. Pour into a collins glass and garnish with nutmeg.

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PASSION BY
MONKEY BAR, TOWN AND COUNTRY
RESORT, SAN DIEGO, CA

This recipe that combines pineapple, lemon, an agave non-alcoholic spirit, and more tropical fruit shows why mocktails can be just as sophisticated as traditional cocktails. If you can't find the Corazon purée, feel free to swap an equal amount of any of its fruit purées.

SERVES 1

1 ½ ounces Seedlip Notas de Agave non-alcoholic spirit, or other n/a tequila
½ ounce honey syrup (page XX)
½ ounce The Perfect Purée of Napa Valley El Corazon purée, or a mix of passion fruit, blood orange, and/or pomegranate purée
½ ounce pineapple juice
¼ ounce lemon juice
Sparkling water
Slice of blood orange, for garnish

GLASS: collins

Pour non-alcoholic spirit, honey syrup, fruit purée, and juices into a shaker filled with ice. Give it a good shake and strain into a collins glass filled with fresh ice. Top with sparkling water and garnish with blood orange.



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AREA 31 HUMMUS

AREA 31, KIMPTON EPIC HOTEL, MIAMI, FL

How does Miami do hummus? They load it up with olive oil and top it with grilled pineapple, red bell pepper, and creamy avocado. Serve with toasted pita or more veggies and take a dip.

SERVES 6

HUMMUS

- 1 (15-ounce) can garbanzo beans, drained
- ½ cup boiling water from beans (see instructions)
- 1 cup olive oil
- ⅓ cup tahini
- 1 clove garlic, grated
- 1 ½ teaspoons cumin
- 1 teaspoon paprika
- ½ teaspoon ground coriander
- ¼ to ½ cup lemon juice (about 1 lemon)
- ½ teaspoon ascorbic acid (optional)
- Salt, to taste

TROPICAL TOPPING

- ½ cup small diced grilled red bell pepper
- ½ cup small diced avocado
- ½ cup small diced grilled pineapple
- ½ cup small diced grilled red onion
- ½ cup chopped cilantro
- ¼ cup lime juice
- ¼ cup sherry vinegar
- ½ cup olive oil



For the hummus: In a pot over medium-high heat, boil the drained garbanzo beans with 1 cup of water for 15 to 20 minutes, or until tender. Reserve ½ cup of the liquid. Put the boiled garbanzo beans and ½ cup of liquid, olive oil, tahini, garlic, cumin, paprika, coriander, lemon juice, ascorbic acid (if using), and salt in a food processor. Mix until smooth.

For the tropical topping: Place the bell pepper, avocado, pineapple, red onion, cilantro, lime juice, sherry vinegar, and olive oil in a large bowl. Toss to coat. Set aside and serve with hummus when ready.

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S26 COOKING



Both Cocktails: Pours, Drinks, Sips & Bites titles

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S26 COOKING



Italian Cookies

By Domenica Marchetti

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AMARETTI DI GALLARATE *(Lombardy)*
Almond Cookies from Gavi

Among the wide variety of almond cookies that I came across while researching this book, I found this one to be among the most intriguing. It has the same ingredients as most amaretti—that is, ground almonds, sugar, and egg whites. But the way the batter is mixed and the cookies shaped yields a completely different and unique result. They have a pronounced almond taste and an almost powdery, meringue-like texture, with a slightly chewy center, and craggy peaks that rise up like tiny Alps. Perhaps their aspect is intentional; Gallarate, the city where the cookies were invented, is located northwest of Milan, with the Alps as a distant backdrop.

Pasticceria Bianchi has been turning out amaretti di Gallarate since the 1930s. The lore accompanying their amaretti is that the cookies obtained their uneven, cracked appearance by accident; one night, after trays of unbaked cookies were set out to dry before being put in the oven—a key step in making these sweets—a cat found its way into the kitchen and trampled over them, leaving them misshapen. The truth is less charming, but still clever: bakers pinch the piped cookie batter with the thumbs and first two fingers of each hand to create an uneven pattern and give the cookies their cracked peaks. Before going into the oven, the cookies are dusted with a mixture of confectioners’ sugar and flour, which creates their signature Alpine look.

You’ll need a food processor to properly mix the batter for these cookies.

Makes about 20 cookies

Scant 1 cup (125) grams blanched almonds
2 ¼ cups (250 g) sugar
2 egg whites (64 g)
Pinch of fine salt
½ teaspoon pure almond extract

TO FINISH:

4 tablespoons confectioners’ sugar
1 tablespoons pastry flour or unbleached all-purpose flour

1. Place the almonds and sugar in the work bowl of a food processor fitted with the metal blade. Process until the nuts are finely ground and the mixture looks sandy.
2. In a bowl, lightly whisk the egg whites with the honey, salt, and almond extract. With the machine running, pour this mixture through the feed tube and process for several minutes, until you have a thick, smooth creamy colored batter. Scoop the batter into a piping bag fitted with a 1/2-inch (3/4-cm) plain tip.
3. Line two rimmed baking sheets with parchment. Pipe 2-inch (5-cm) circles onto the parchment, 12 per sheet. Leave the baking sheets uncovered overnight, or for 12 hours, to allow the batter to dry slightly and form a “skin.”

4. Heat the oven to 375° F (190° C). Sift together the confectioners’ sugar and flour and use a fine sieve or a sugar shaker to coat the cookies. With the thumbs and first two fingers of both hands, pinch the circles of batter, lifting your fingers slightly as you go, to give the cookies an elongated shape with some height and cracks. Bake, one sheet at a time, in the middle of the oven for about 9 minutes, until the cookies are golden-brown. Transfer the baking sheets to wire racks to cool completely. These cookies are best eaten within a few days of baking. They will keep in a tightly lidded container for up to a week, though they will begin to dry out after about 3 days.



Italian Cookies

By Domenica Marchetti



4 ounces (1 stick; 113 g) unsalted butter, softened	1 teaspoon pure vanilla extract	1/2 teaspoon baking soda
3/4 cup (150 g) sugar	1 teaspoon honey	1/2 teaspoon ammonium bicarbonate (see page XX)
1/3 cup (20 ml) whole milk	2 1/2 cups (300 g) unbleached all-purpose flour	
2 large egg yolks		

1. Combine the butter, sugar, and milk in a heavy-bottomed saucepan and heat on low just until the butter begins to melt, and the milk is slightly warm. With a hand or a whisk, break up the softening butter and stir everything together to form a raggedy half-melted mix. Transfer this to the bowl of a stand mixer fitted with the whisk attachment.

2. Add the egg yolks, vanilla extract, and honey, and mix on low speed until the ingredients are combined. Add the flour, baking soda, and ammonium bicarbonate and mix on low until incorporated and a soft, sticky dough forms. Scrape it onto a sheet of reusable or plastic wrap, wrap tightly, and refrigerate overnight.

3. Heat the oven to 375° F (190° C). Line two rimmed baking sheets with parchment (if you don't have three, use two; you can reuse one of them after baking the first batch of cookies). Remove the dough from the refrigerator and let it rest for about 30 minutes to soften slightly, then knead it gently to soften it further. On a lightly floured surface, roll the dough into a large circle about 1/4 inch (1/2 cm) thick. The traditional way to cut these cookies is with a round cutter, about 2 1/2 inches (6 cm) in diameter. After cutting out the first circle, cut a "bite" out of it with the cutter it to

remove a portion of the dough so that you are left with a crescent moon shape. Now position the cutter so that it overlaps a little with the space left by first cookie, to give you a crescent moon shape rather than a full circle. Continue to cut out crescent moons with this overlapping method, arranging the cookies on the baking sheets as you go. If you have a crescent moon cookie cutter, you can use that. But it's much quicker (and clever) to use the traditional trick. Gather up the scraps and reroll more cookies. You should end up with about 42 total, 20 to 22 per baking sheet.

4. Bake, one sheet at a time in the middle of the oven, for 15 to 18 minutes, until the cookies are deep golden brown and set. Transfer the baking sheets to wire racks to cool for 10 minutes, then use an angled spatula to transfer the cookies from the baking sheets to the racks to cool completely.

5. Possibly the best feature of Biscotti di San Pellegrino, beyond their satisfying crunch, is how long they last. Stored in an airtight container (I use an aluminum tin) they will maintain that crunch and keep indefinitely—at least two months, though I suspect they won't hang around that long.

Italian Cookies

By Domenica Marchetti



BACI DI ALASSIO *(Liguria)*
Alassio Kisses

Alassio is a color-splashed town along the Italian Riviera—the northern Mediterranean coast of Liguria, where the boot of Italy fans out. For generations, its sandy beaches and pretty historic old town have attracted luminaries and celebrities, from poet Gabriele D’Annunzio to Ernest Hemingway and Salvador Dalí. Once an important fishing and trade center, Alassio is now a lively resort, its main street lined with shops, seafood restaurants, coffee bars, and bakeries.

Wherever you go in Alassio, you’ll find these chocolate-hazelnut kisses for sale. They are as much an emblem of the city as the gold and orange stucco buildings, with their green shutters and trompe l’oeil painted facades. The cookies—two piped stars sandwiched with dark chocolate ganache—were created in 1919 by confectioner Rinaldo Balzoo, whose family bakery, Caffè Balzoo, has been in operation since 1902.

The dough for these cookies is fairly stiff, so that they hold their shape during baking. Be sure to use a durable, reusable piping bag rather than a disposable plastic one. I use a 1/2-inch (12-mm) star tip.

Makes 20 sandwich cookies

FOR THE BACI:

- 1 packed cup (140 g) blanched and toasted hazelnuts, cooled (see page XX)
- ½ cup (100 g) superfine sugar
- 3 ½ ounces (⅓ cup; 100 g) almond paste, cut into ½-inch (1-cm) cubes (see page XX)
- 3 tablespoons (15 g) cocoa powder
- Pinch of fine salt
- 1 tablespoon mild honey
- 1 large egg white

FOR THE GANACHE FILLING:

- 4 ounces (113 g) bittersweet chocolate, finely chopped
- ½ cup (125 ml) heavy cream
- 1 tablespoon salted butter

1. Place the hazelnuts and sugar in the work bowl of a food processor fitted with the metal blade. Pulse to form a fine, sandy grind with some coarse bits—50 to 60 pulses. Scatter in the almond paste and pulse to break it up, then add the cocoa powder and salt and pulse until the mixture is finely ground.
2. In a small bowl, whisk the egg white and honey, just enough to combine them. Pour this into the food processor and pulse until a dense dough comes together. Scoop the dough into a durable piping bag fitted with a ½-inch (12-mm) star tip.
3. Line two rimmed baking sheets with parchment. Pipe 20 stars, about 1 inch (2 ½ cm) in diameter, onto each sheet. Let rest, uncovered, for 30 minutes.
4. Heat the oven to 350° F (180° C) while the cookies rest. Bake them, one sheet at a time, in the middle of the oven for 8 to 10 minutes, until they are barely set. Take care not to overbake, or the cookies may be tough or taste burnt. Transfer the baking sheet to a wire rack to cool for 5 minutes; then slide the parchment off the baking sheet onto the rack to cool completely.

Continued >>

Italian Cookies

By Domenica Marchetti



S26 COOKING



Photo samples

Italian Cookies

By Domenica Marchetti

Jacketless Hardcover • \$35.00 • 8" x 10" • 240 Pages • On Sale Date: April 14, 2026 • Announced 1st Printing: TK • 978-1-4236-6846-6 • World Rights



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Photo samples

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SUMMER 2026 COOKING



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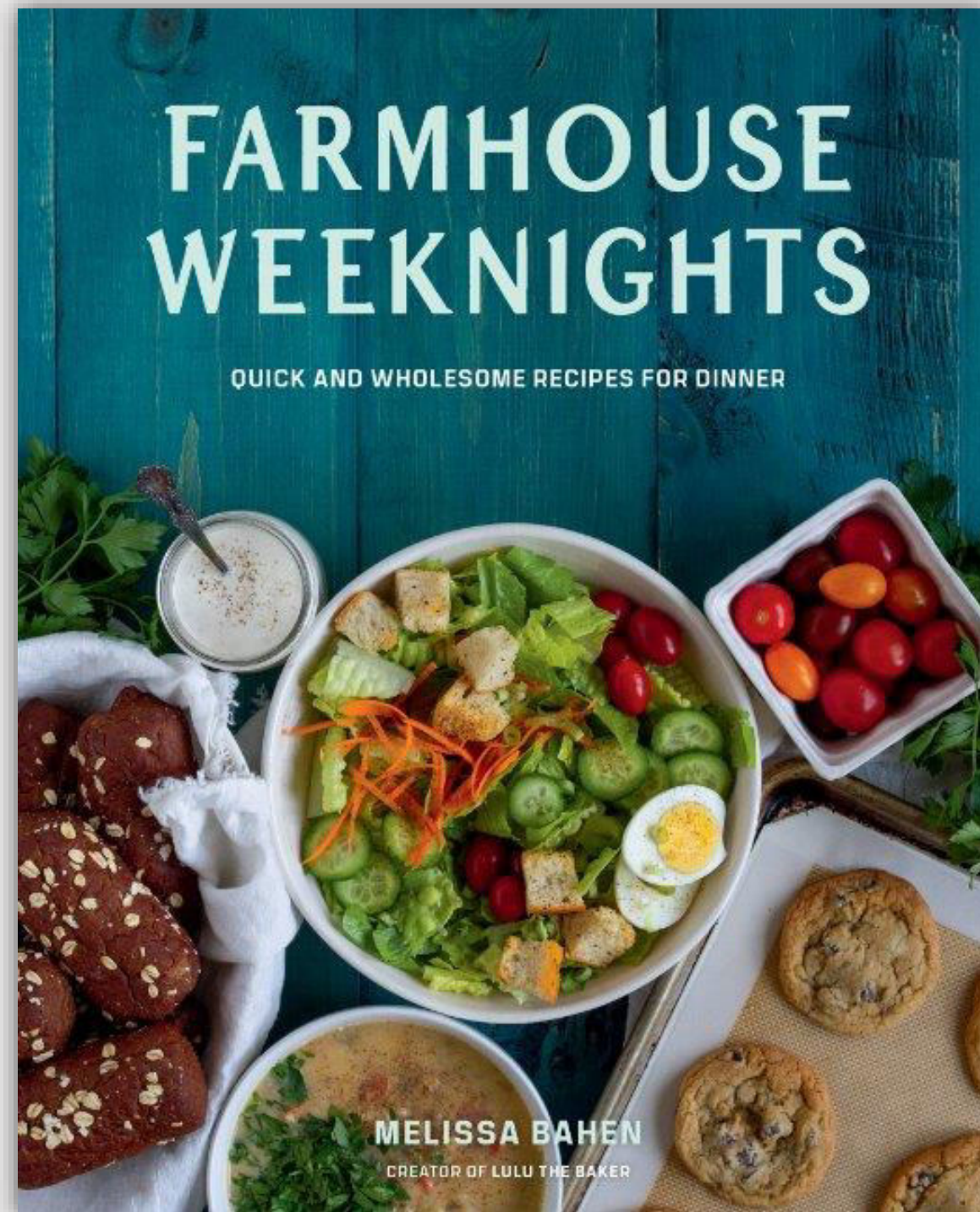
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Other
Farmhouse
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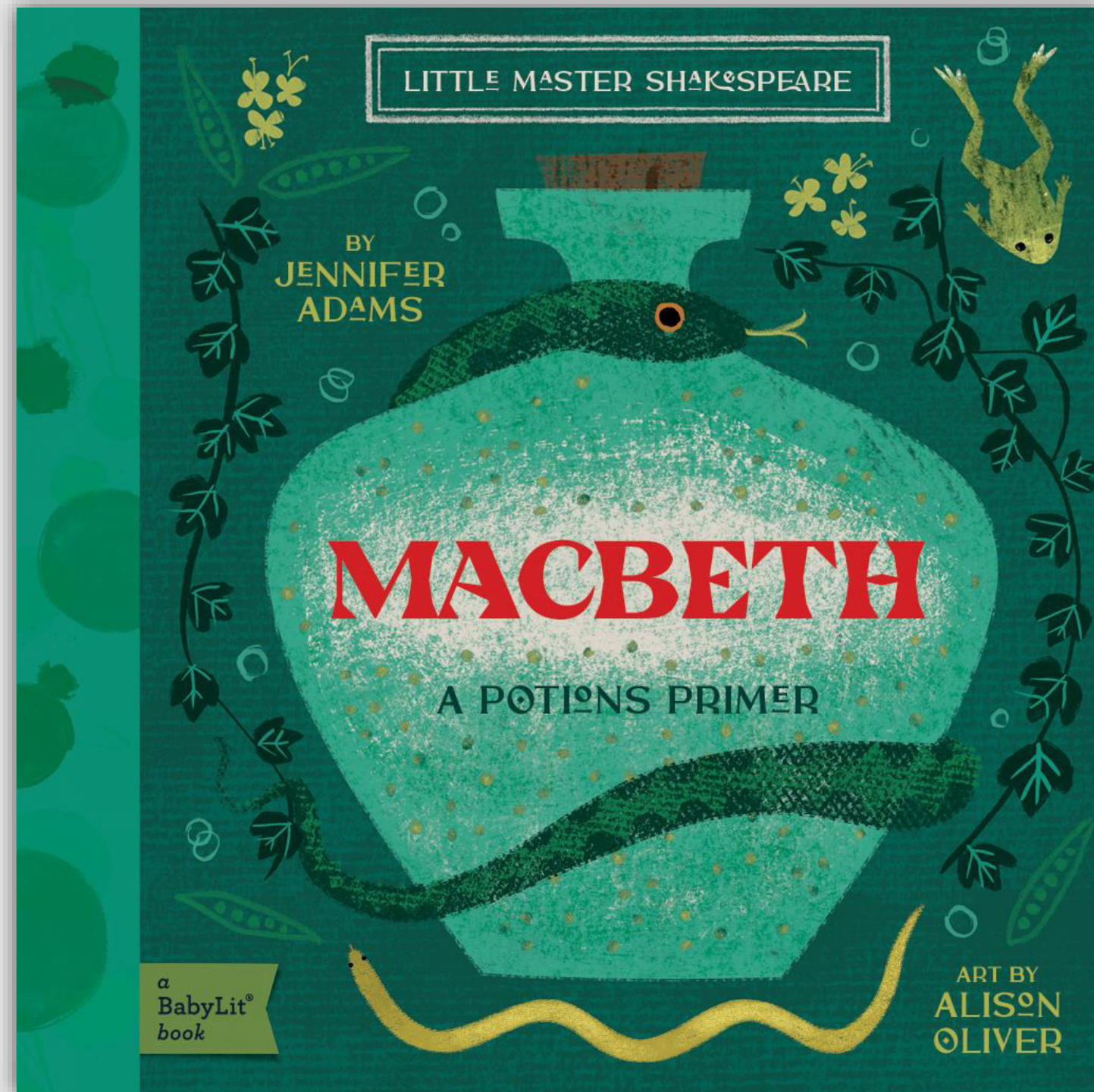


CHILDREN'S

Summer 2026



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Macbeth: A Potions Primer (A BabyLit® Book)

By Jennifer Adams • Art by Alison Oliver

Board Book • \$11.99 • 6.875" x 6.875" • 22 Pages • On Sale Date: July 8, 2025 • Announced 1st Printing: 20k • 978-1-4236-6878-7 • World Rights



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Double, double
toil and trouble;
Fire burn and
cauldron bubble.



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Fillet of a
fenny snake,
In the cauldron
boil and bake;



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Wool of bat
and tongue
of dog.



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powerful trouble,
Like a hell-broth
boil and bubble.



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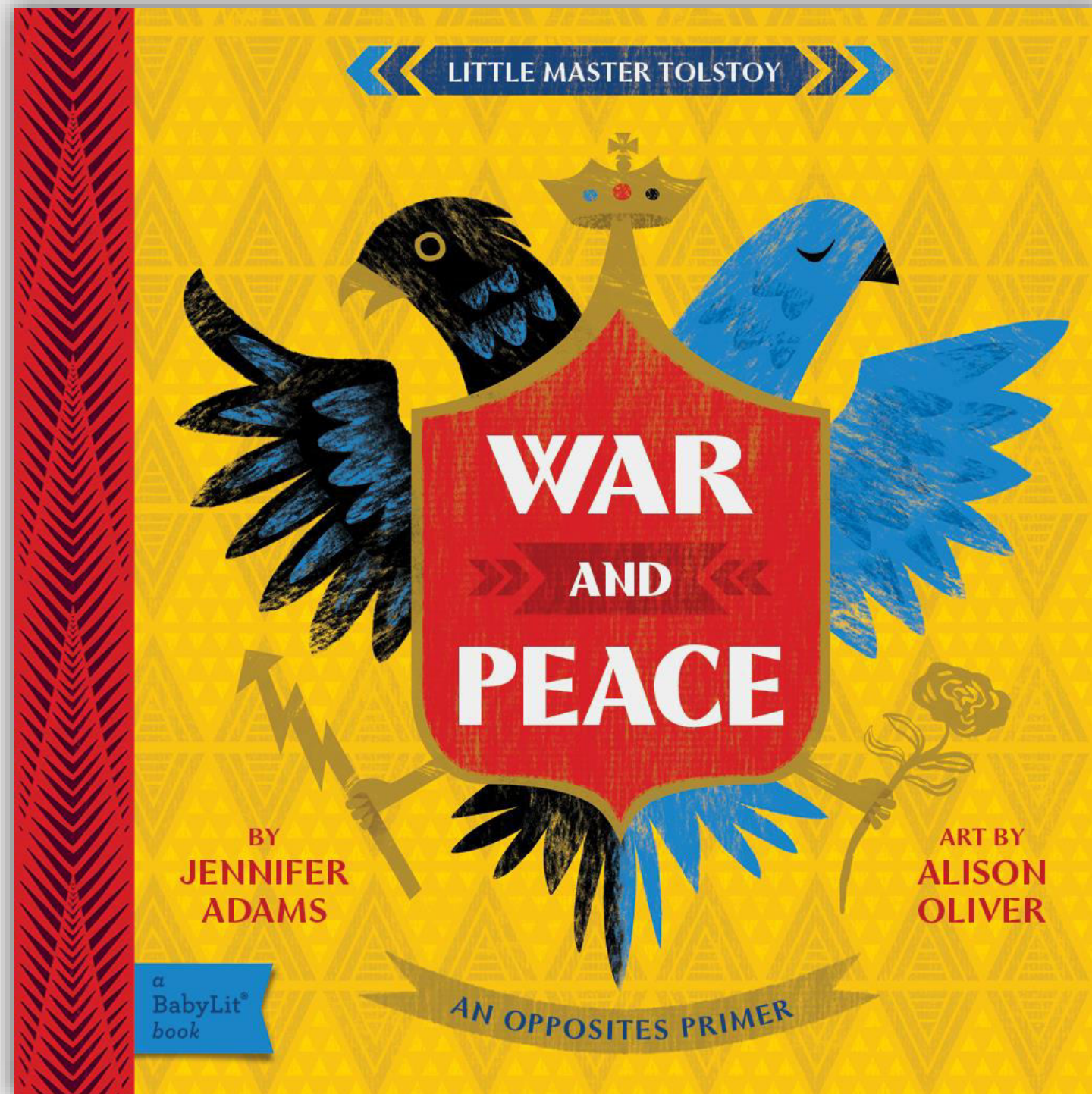
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near



far

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dirty



clean

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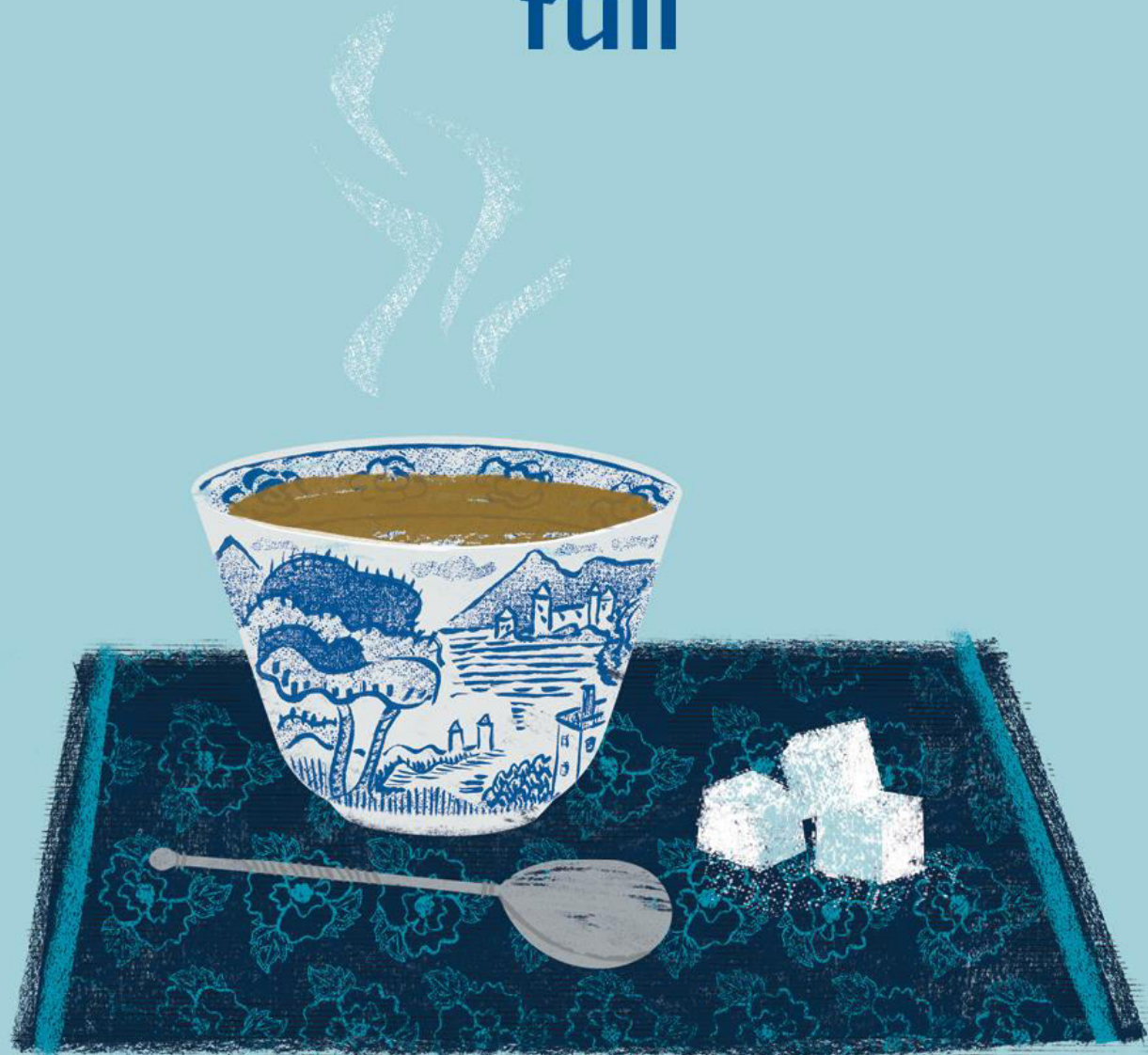
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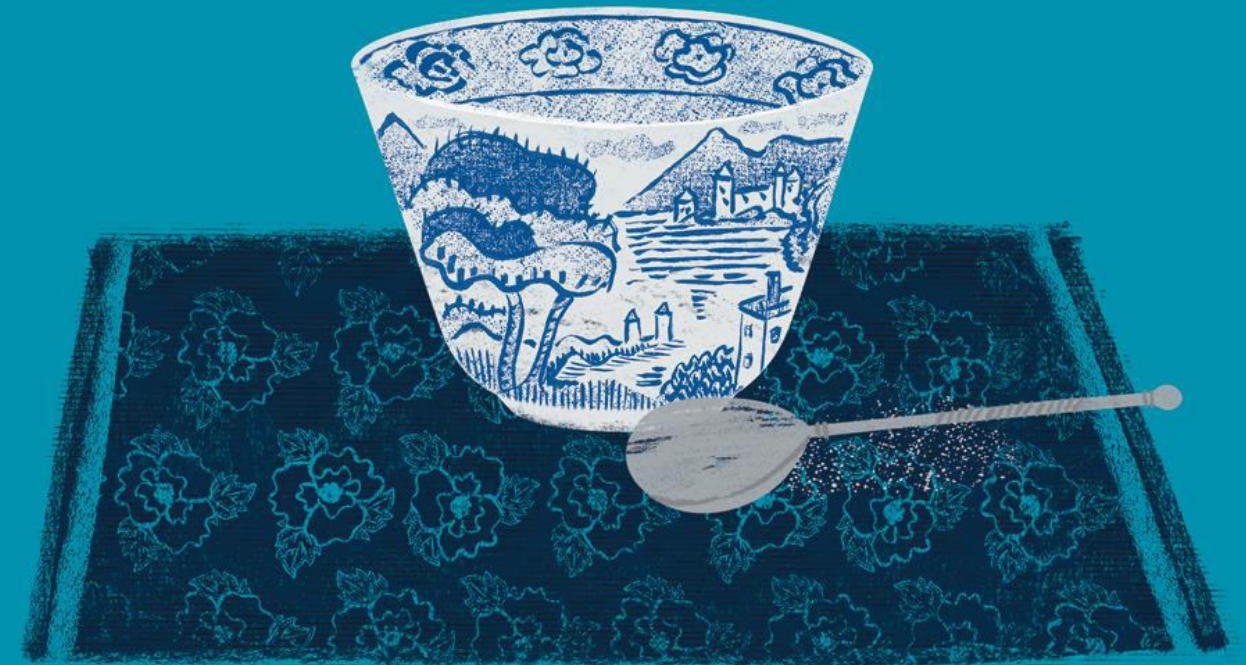


F25 CHILDREN'S

full



empty



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happy



sad

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“HERE IS THE
capital at my feet. A strange,
beautiful, and majestic city . . .
with her golden domes and crosses
scintillating and twinkling.”

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day



night



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F25 CHILDREN'S



How many
pumpkins
do you see?

Dress it up, spotted pup.
Howl at the moon, big baboon.
Let's raise a scare, grizzly bear.

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F25 CHILDREN'S



Look who is trying to sneak some treats! Can you find the sneaky cat on the other pages?

It's fun to scare, and get Halloween candy to share.
Good night, little boo. I love you!

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The little elves mix butter, sugar, and flour.
They are baking millions of treats by the hour.

Illustrations by Kathrin Fehrl

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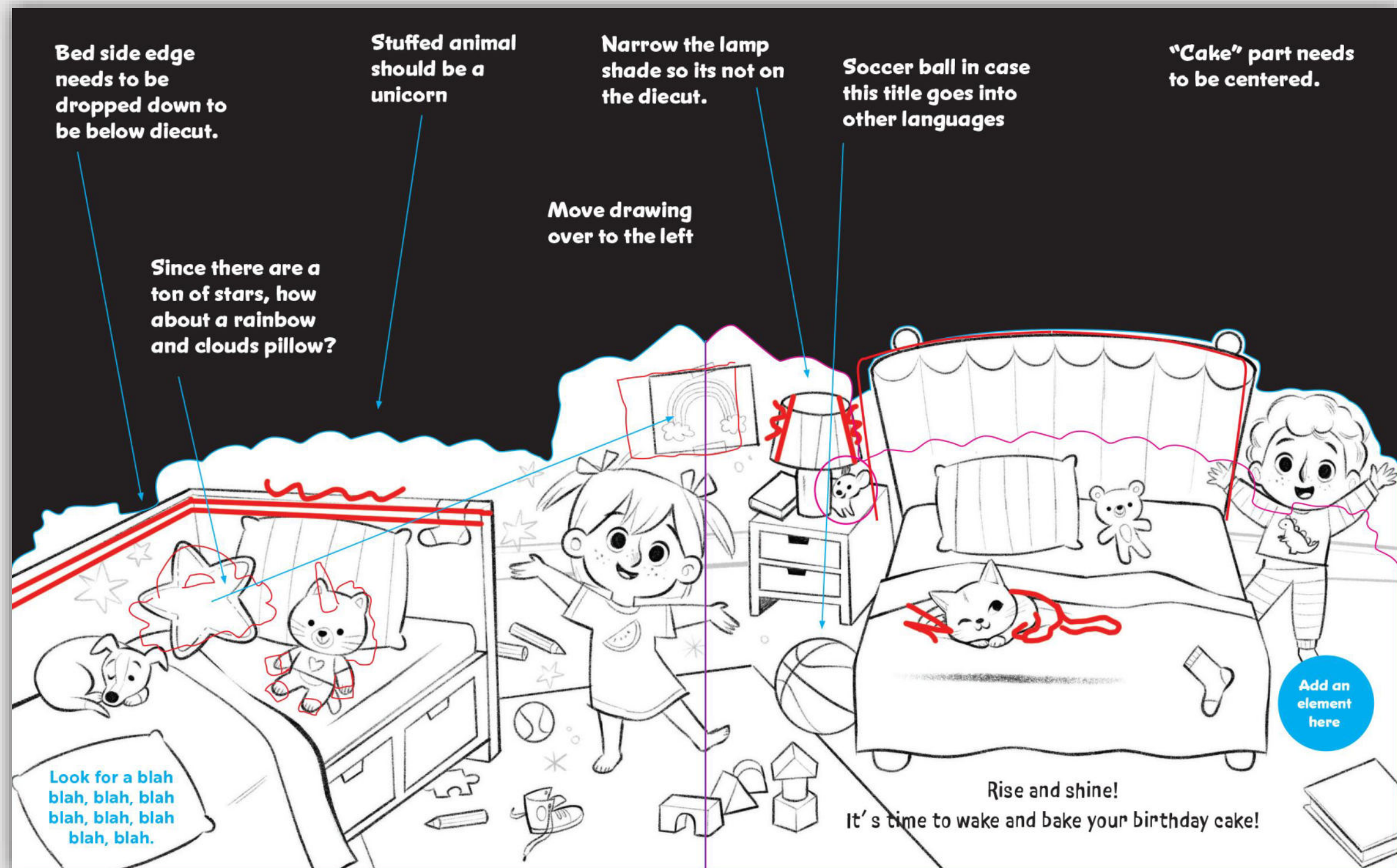
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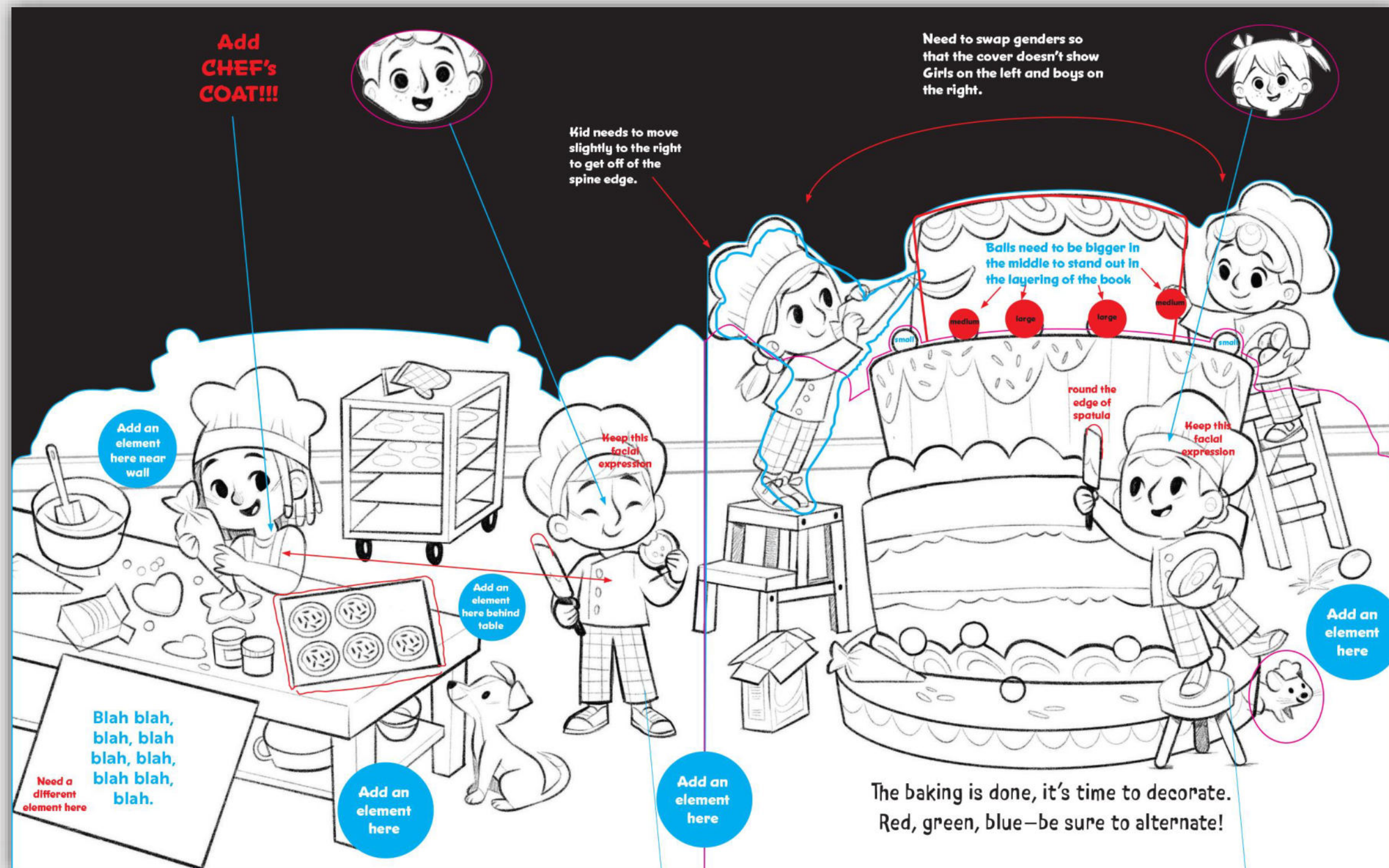
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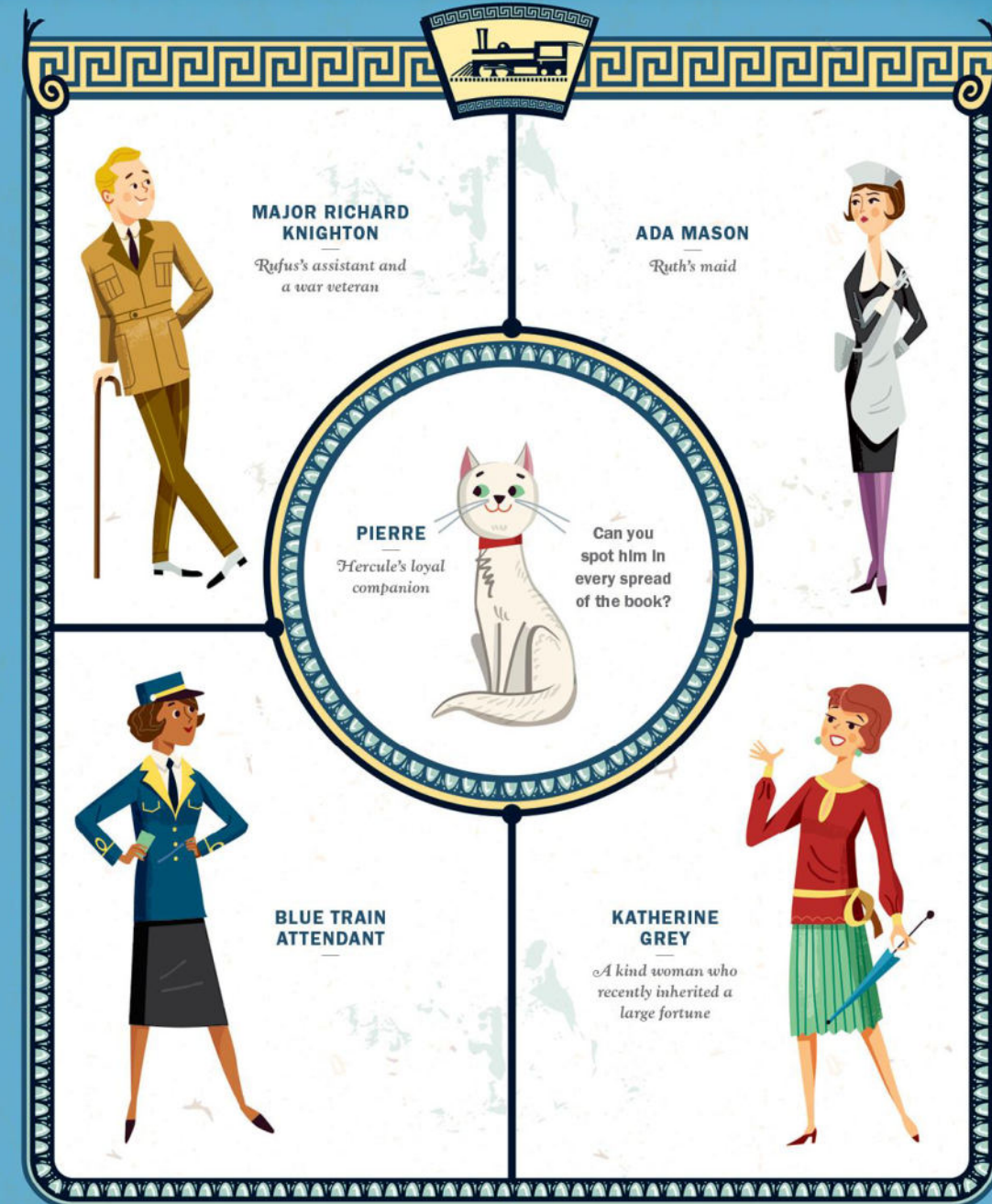
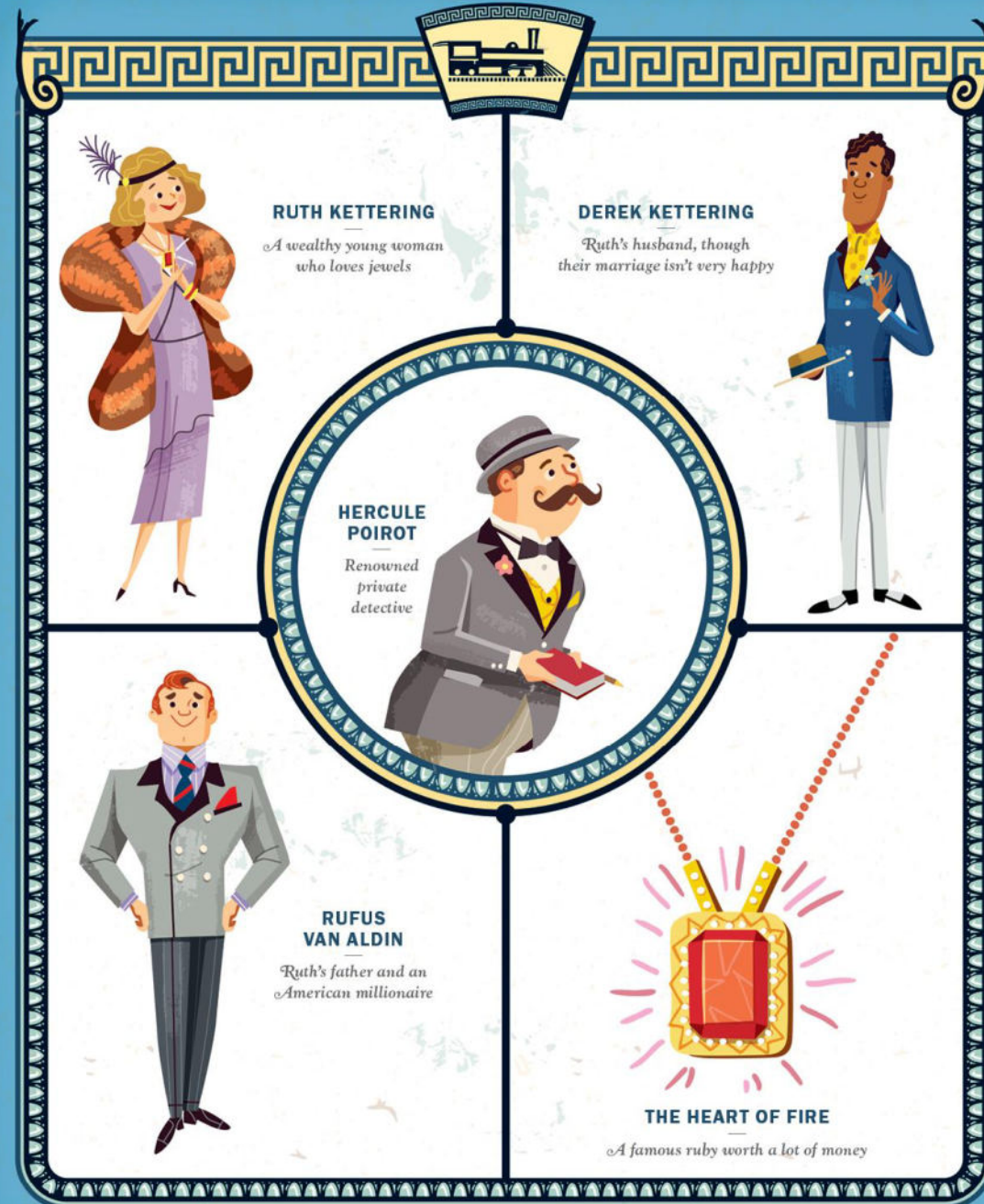
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By Marci Kay Monson • Illustrations by Greg Paprocki

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ACTIVITY

Everyone's luggage is being loaded onto the train. Can you match the passenger to their baggage?



The Mystery of the Blue Train (A Mini Mysteries Book)

By Marci Kay Monson • Illustrations by Greg Paprocki

Jacketless Hardcover • \$18.99 • 9" x 10.5" • 32 Pages • On Sale Date: September 16, 2025 • Announced 1st Printing: 10k • 978-1-4236-6882-4 • World Rights



F25 CHILDREN'S



The train is on its way now.
Ruth makes a friend right away.
A kind woman who just became rich,
her name is Miss Katherine Grey.

Katherine is a little bit worried.
The whole world knows she has money.
Will someone try to rob her now?
She tries to keep her thoughts sunny.

Ruth has a fit of nerves too.
She's broken her father's *one* rule.
Secretly hidden inside her bag
is the famous Heart of Fire jewel.

Ruth thinks something bad might occur.
She's feeling a sense of doom.
Katherine asks how she can help,
so secretly they switch rooms.

❖❖

ACTIVITY

❖❖

It's time for lunch! Can you find these words in the alphabet soup?

RUBY

TRAIN

MONEY

BLUE

HAT

CASE

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When police come, they talk of a jewel thief,
a famous thief called *The Marquis*.
If he knew the ruby was on the train,
he would steal it, and then he would flee.

But the police soon arrest Derek Kettering.
A crime of passion, they claim.
Lamour causes many fatalities,
his jealousy and sadness they blame.

I have my doubts that he's guilty.
I can't believe all that I'm told.
Should we continue our journey?
To see if more clues will unfold?

ACTIVITY

Can you guess who committed
the crime? Decode the notes
stuck on the desk for a clue!

A	B	C	D	E	F	G	H
I	J	K	L	M	N	O	P
Q	R	S	T	U	V	W	X
Y	Z						

ANSWER: Derek did not do it.

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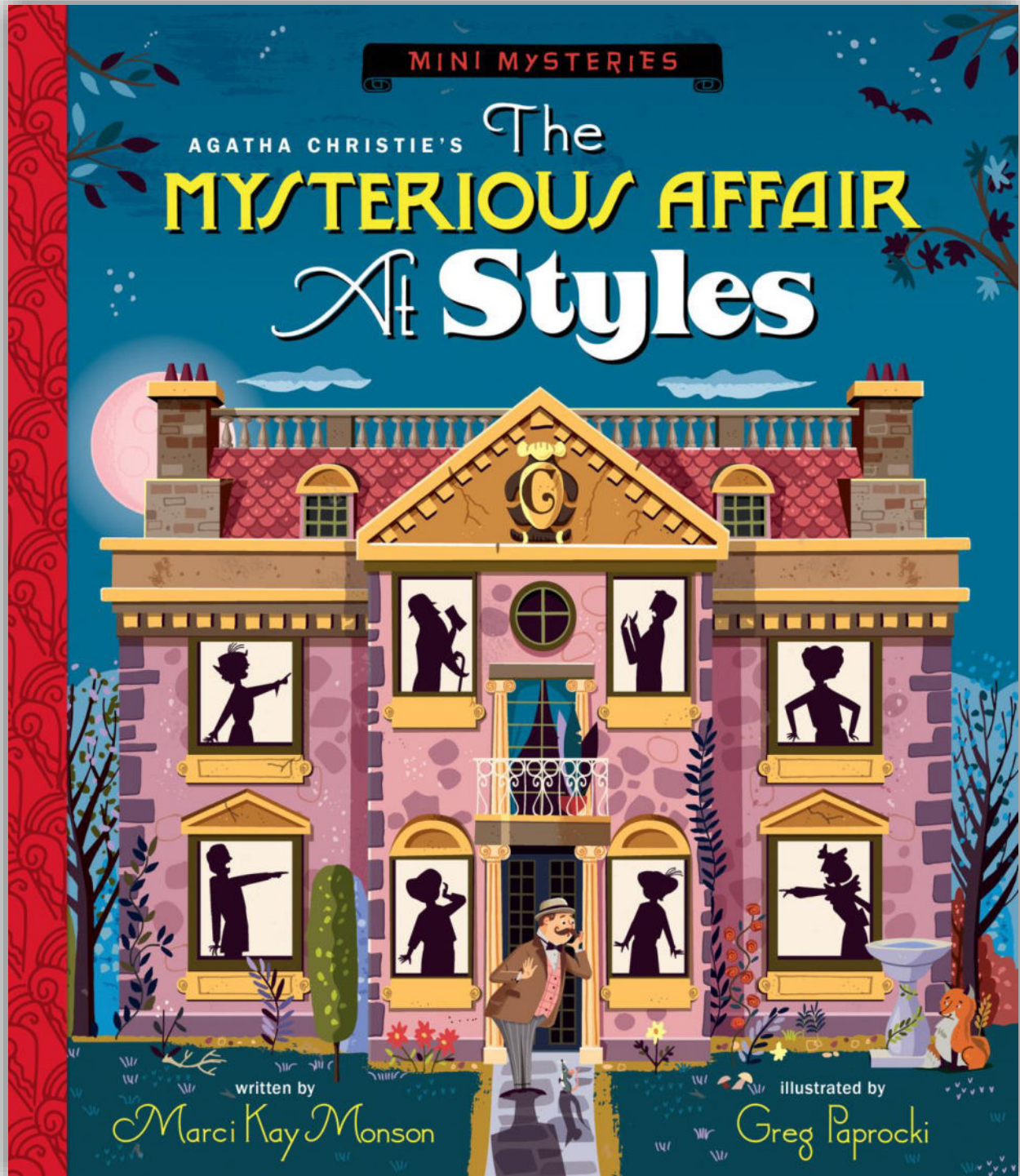
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F25 CHILDREN'S



All Mini
Mysteries
Agatha
Christie
titles

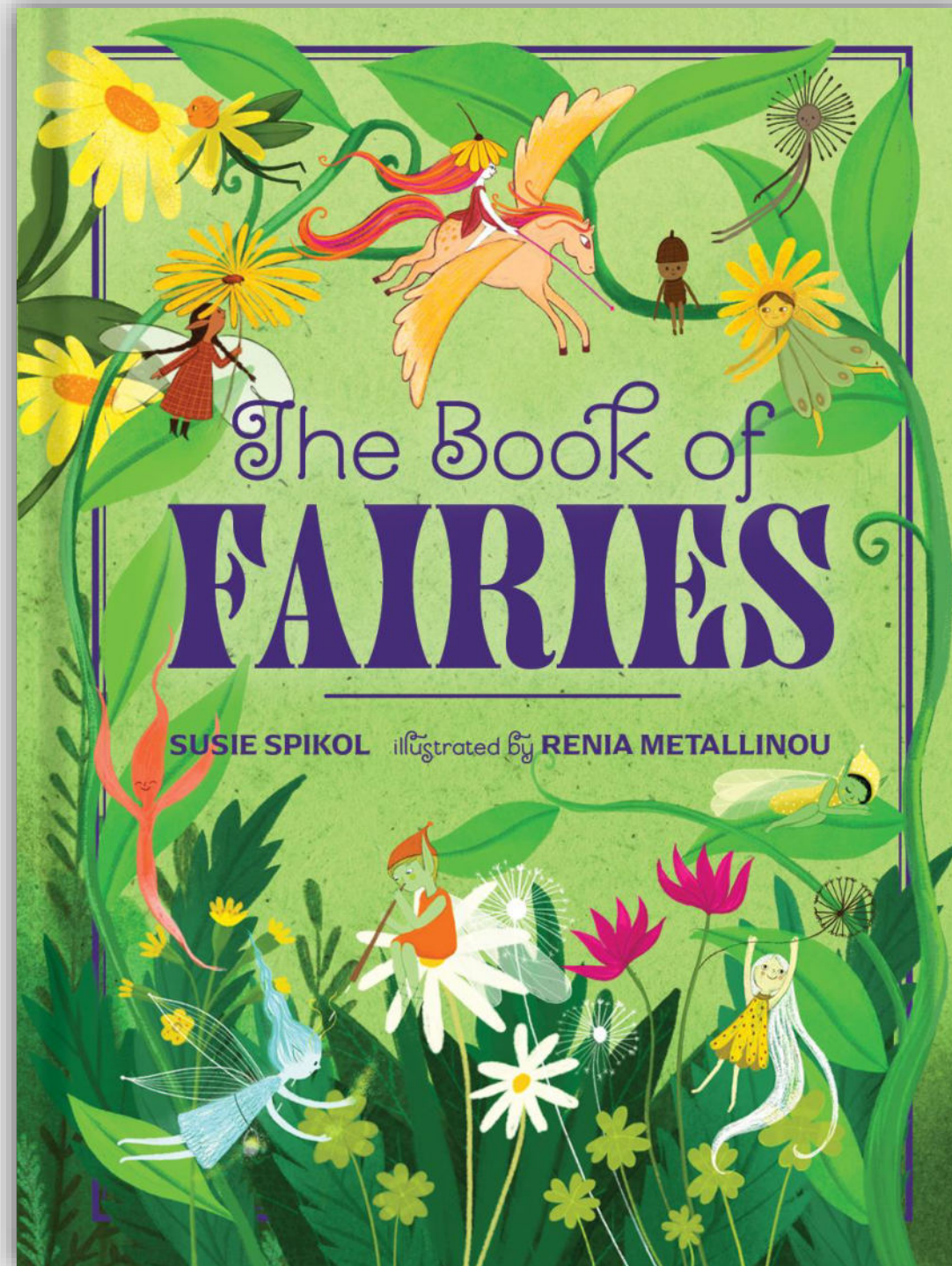
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F25 CHILDREN'S



The Book of Fairies

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F25 CHILDREN'S

child develops an understanding of how the world works, time spent outside dreaming, pretending, and believing is essential in how children grow their creativity and imagination.

Come, take your children or your children's children, or just yourself, and discover where nature and magic have always met.

The Folklore of Fairies

This guide draws from traditional folklore and my imagination. It represents how I've always experienced the fairy realm—a mixture of possibility, folklore, story, and nature.

As a child, there wasn't a fairy book or story I didn't read. My favorites were European tales from Andrew Lang's series of collected fairy lore from around the world and the wonderfully illustrated 1978 *Faeries* by Brian Froud, Alan Lee, and David Larkin. Many of the fairies found in this guide are drawn from my memory of these two sources and my Eastern European cultural background.



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F25 CHILDREN'S

Pixies

Pixies delight in pranks. One favorite trick they love is making people lose their way. This was called being "Pixie-led" long ago. Nowadays, *pixilated* means whimsical, a perfect tribute to the Pixies! If you ever find yourself led astray by Pixies, the best way to reverse the enchantment is to turn your coat inside out. Once you do that, the path will become clear.

These petite fairies wear every shade of green and little, pointed caps. With elf-like features, Pixies are known to always have a sparkle in their eye and mischief up their sleeve.

FAVORITE FRIENDS Pixies love lush, tangled meadows. They sleep in milkweed pods and sip sweet nectar from flowers. When they are young, Pixies keep fuzzy caterpillars as pets and have jumping contests with grasshoppers. They help raise young mammals like mice, chipmunks, and hedgehogs, and in the winter, they transform into jumping mice, sleeping curled up and cozy until spring.

Have you ever heard of Pixie Dust? This enchanted powder, made by Pixies, can make all living creatures fly. They love to sneak into farms at night and dust all the pigs. Sometimes, pigs really do fly!

HOW TO FIND To find a Pixie, visit a meadow. Go humming a silly tune. They will know you mean them well. Lie down on a soft bed of grass and stay very still. You might feel one of these little fairies tickle your cheek or give your hair a dainty tug.

Don't forget to look for Pixie Dust! If you see a splash of sparkle hidden in the tall grasses or under a leaf, you can try to collect it. But be careful. Pixies are protective of this enchanted powder; if you take it, they might play a practical joke on you that you will never forget!

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F25 CHILDREN'S



Flutterbyes

Next time you see a butterfly, take a second look. You might be seeing a fairy. These petite, meadow-loving, butterfly-like fairies come in shades of blue, yellow, silver, gray, and orange, with small, trailing tails fluttering behind them like party streamers.

They flit from flower to flower during sunny, warm days. Playful, these fairies dance on the wind, rising up like bubbles. If you are lucky and a butterfly lands on you, it is actually one of these fairies blessing you with good luck.

Flutterbyes do not start their life off as caterpillars. Instead they begin as stardust on the wild March wind. When the air smells sweet with flowers, they transform into butterfly-winged fairies, coasting along the edges of fields rich with blossoms.

FAVORITE FRIENDS Protective of their butterfly friends, Flutterbyes have been known to swarm birds and bats, chasing them away from their wild kin. With a simple flutter of their wings, they can harness the power of the wind and change the weather across the world! An old fairy proverb says, "If a Flutterbye flaps its wings in Maine, it rains in the Amazon."

Flutterbyes and Flories (page 41) are friends. In exchange for the good care Flories give to flowers, Flutterbyes bring them the soft, downy fuzz of newborn rabbits, knitted into cozy flower bud hats.

HOW TO FIND Quietly follow a butterfly. See if you can tiptoe close. Do you see a charming, little fairy face peeking up at you? Flutterbyes love to be seen but do not like to be captured. They will give you a fly-by, dancing from flower to flower, but as soon as you get too close, they will bounce away, leaving nothing more than a bit of gentle butterfly wind behind.

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Quill Riders

Quill Riders are the kinfolk of the Dragon Riders, an ancient fairy family who rode with the dragons of old. When dragons disappeared, these fairies and birds formed a friendship. All Dragon Riders became the Quill Riders of today. Like the birds they love, these weightless fairies have hollow bones and are covered with feathers they keep tidy with beak-like mouths.

They carry within them the ancient memory of when dragons ruled the sky. They have shared these secrets with the birds, and as a result, many birds travel miraculously long distances during migrations with only the guidance of the stars and their Quill Riders.

FAVORITE FRIENDS Quill Riders are bonded to their bird. They speak birdsong, look like their bird, and eat the same foods as their buddy bird. The snowy owl's fairy is penny sized with miniature white wings, sun-yellow eyes, and tiny feathered talons; a perfect example of how these fairies match their bird.

When it comes to nesting, they lay pearl-like eggs that hatch into brand-new fairies. Each baby bird has its own Quilling, a baby Quill Rider.

HOW TO FIND If you watch birds, you are also seeing Quill Riders. Look for them hidden in feather ruffles and notice when a bird chitters. It is talking with its companion fairy. Feeding birds is a great way to see these fairies. At the feeders, notice how birds fluff up their feathers. This is one of the ways birds help their Quill Riders get comfortable and stay hidden.

If you find a small, downy feather, you have found a fairy's feather. Put it on your fingertip and make a wish. Then blow it off your finger and wait for your wish to come true.



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F25 CHILDREN'S



The Boreas know that there
is power in your breath.

Boreas

Deep in the northern forest, a tribe of untamed fairies live. Thick with evergreens and snow, this vast wilderness is guarded by the magic of the Boreas, keepers of the north wind. With silvery snowflake wings, slightly pointed ears, and icicle horns, these fairies wink like freshly fallen snow.

As champions of the forest, Boreas stop danger by blowing icy winds from their powerful cheeks. But if truly threatened, they stamp thrice on the snow and transform into furry snow giants. Perhaps you've heard of the Abominable Snowman or Yetis?

FAVORITE FRIENDS The Boreas look after all the wild animals that reside in boreal forests, from the elusive wolverine to the small, mouselike lemming. On the winter solstice, they fly from evergreen to evergreen, kissing each tree. Their kiss keeps the needles on the tree forever green. The magical smooch is a fairy gift that provides shelter, food, and comfort to all the creatures who depend on the year-round foliage in this frozen landscape.

HOW TO FIND Unless you plan to travel to northern forests, you might never see one. If you do go, look for small icicles on the tips of evergreen branches. These are Boreas fairies taking a short nap before flying off to check on one of the many animals they look after. And, if you are kind to all the life around you, a Borea might think you are worthy enough to be invited back to their spectacular ice castle.

Occasionally, the Boreas will travel in the winter, blowing the north wind down from the snow forest and bringing forth the coldest weather. On these days, check if you can hear a popping sound. That is a Borea puffing up its cheeks and blowing out a breath of north wind.

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F25 CHILDREN'S

Glimmerings

With long, twinkling wings, luminous hair, and stardust cloaks, Glimmerings are often mistaken for luna moths. Atop their dainty head sits a crown of goblin gold moss given to them by the Spriggans (page 29) and studded with the blossoms of night-blooming jasmine. These gleaming fairies protect nature's glow-in-the-dark beings, like jellyfish, pocket sharks, and glowworms.

Born as moonflower blossoms in spring, Glimmerings fill the warm night air with a tangy lemon scent. When the night air smells awake with lemons and spice, look around you. A Glimmering must be nearby!

FAVORITE FRIENDS Not surprisingly, all glow-in-the-dark beings love these fairies, including jack-o-lantern mushrooms and bob-tail squid. Glimmerings are as comfortable underwater as they are on land. Using their cloaks, they capture air bubbles to breathe underwater while they care for the many glowy animals that live there, like lantern-fish and clusterwink snails. When they are in the ocean, they cast an enchanting blue-green glow, making the dark ocean glitter.

For every luminescent being they help, they are given a moonstone bracelet to wear. Their wrists and ankles can be covered in bangles, and as they fly, they make a soft, jingling song. At night, while we sleep, this becomes the sound of our dreams.

HOW TO FIND Early summer to autumn is the best time to find these fairies. Look for wherever moonflowers bloom and fireflies fly, and don't forget to sniff the air for a light, lemony essence.

During winter, Glimmerings seek shelter with young fireflies tucked into bark crevices. But pay attention! You can sometimes see them scampering about on starlit nights, adding a touch of sparkle to the snow. If you do see one, make a wish—it just might come true.

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F25 CHILDREN'S

Umbries

Umbries are the shadows you see on a sunny day or when the moon is full and the forest floor is lined in silhouettes. Their skin changes from light and misty to dark as midnight. With long trailing wings and little shoes that curl like grapevines, their eyes shine yellow like the bright eyes of a cat at night, full of mischief.

Unique among fairies, they search out shadows and slip into them the way a foot slides into a sock. Once inside a shadow, they stretch, shrink, and bend it. Have you ever noticed how silly your shadow can look? That is because there is a little Umbry inside. Nothing gives these cheeky fairies greater pleasure than to make your legs look extra-long and your head as big as a pumpkin.

FAVORITE FRIENDS Most plants seem to ignore the Umbries. It doesn't matter to a tree if its shadow is stretched or they are made to look short. They take the high ground and choose not to get mixed up in any hijinks.

But animals have been known to get quite cross with these rascally fairies. This is especially true when an animal gets scared by its own shadow. Cows will freeze and refuse to move, and cats will arch their backs, puff up their fur, and hiss.

HOW TO FIND Next time you see your shadow, you might notice the yellow eyes of a little Umbrie flicker. They might even wink before they give your shadow a tiny pinch. Try your hand at making shadow puppets. As soon as a shadow appears, a quick and magical Umbrie will slip right into it and make your shadow come alive with character. Also, when you are out walking with friends, try stepping on all the shadows. Umbries love this game.

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F25 CHILDREN'S

Naiads

With their fish-scale tails, Naiads look like mermaids, but don't be fooled—they are most definitely from the fae world. Lovely sprites, these fairies are only found where freshwater flows. From ponds, lakes, and springtime pools to everything in between, if the water is pure and fresh, these fairies will call it home. Naiads have exquisite features and tea-colored eyes. Their long, sleek hair is decorated with treasures found in fresh water, including water lily blossoms, snail shells, and watercress.

FAVORITE FRIENDS Fresh water is full of incredible animals, like eyelash-sized shrimp and little caddisfly larvae that build stone, twig, or leaf homes. Naiads care about every water creature. They see them as equals and companions. If conflict arises, they are the peace-keepers. They speak all the freshwater languages, from trout talk to snapping turtle chatter, and it is because of this that they are often called to help settle disputes.

Naiads are underwater farmers, tending plants not just for healthy water but as their main food source. As vegetarians, Naiads' favorite dishes include blue algae souffle, water lettuce salad, pickled arrowweed, and, of course, bladderwort cookies.

HOW TO FIND To find one of these precious beings, you will have to become a freshwater explorer, spending time near ponds, lakes, streams, and rivers. Not only might you be rewarded with a rare look at a Naiad, but you might also see some fabulous wildlife like river otters, great blue herons, and painted turtles. Next time you visit a pond or a lake, do some exploring. Bring a net and a bucket. See what you find when you dip your net in. Maybe a frog or diving beetle, or maybe you will get a glimpse of a lovely Naiad. Good luck!

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*Your neighbors
might be different
than you, but
you all live in the
same pond.*

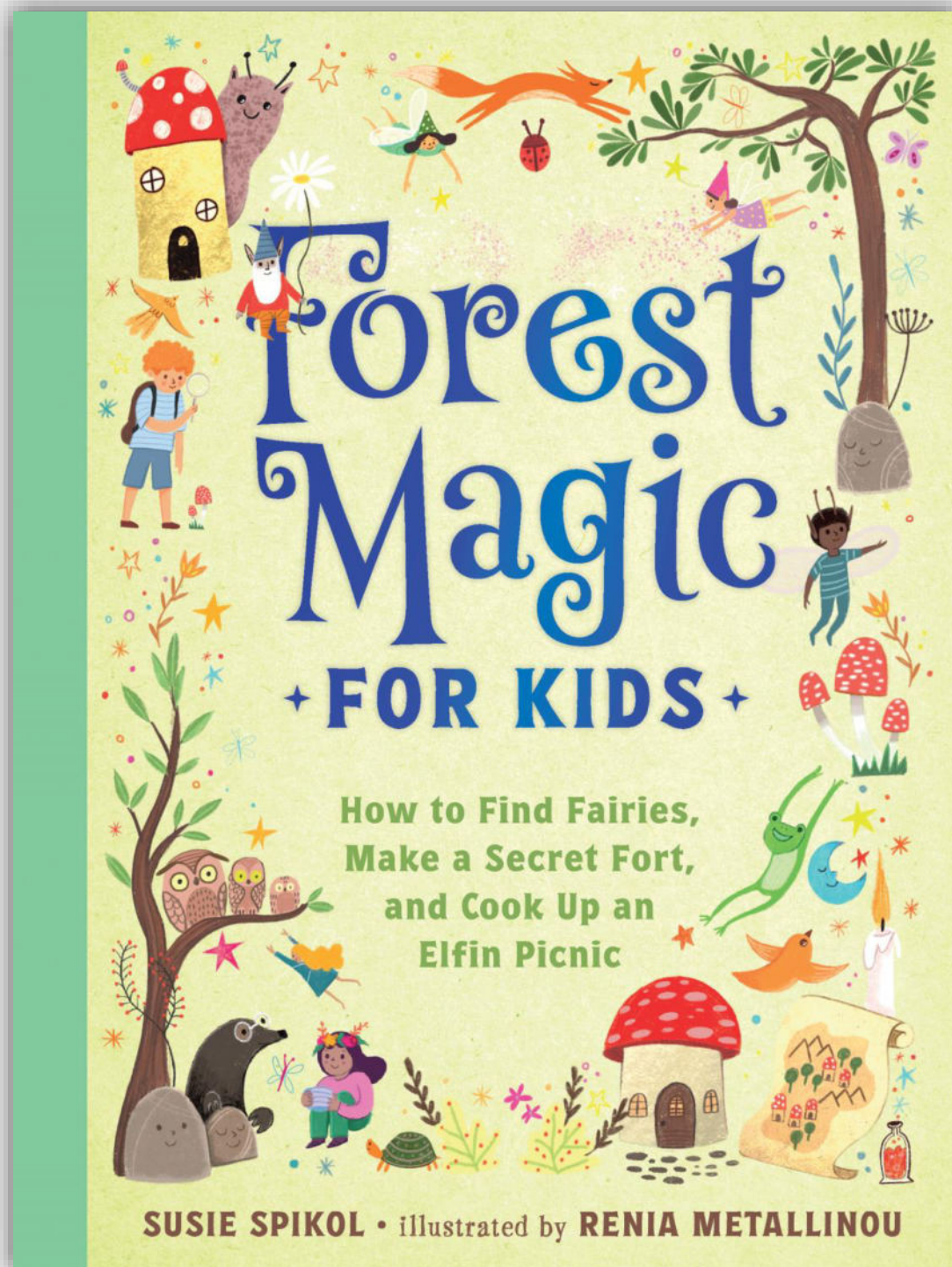
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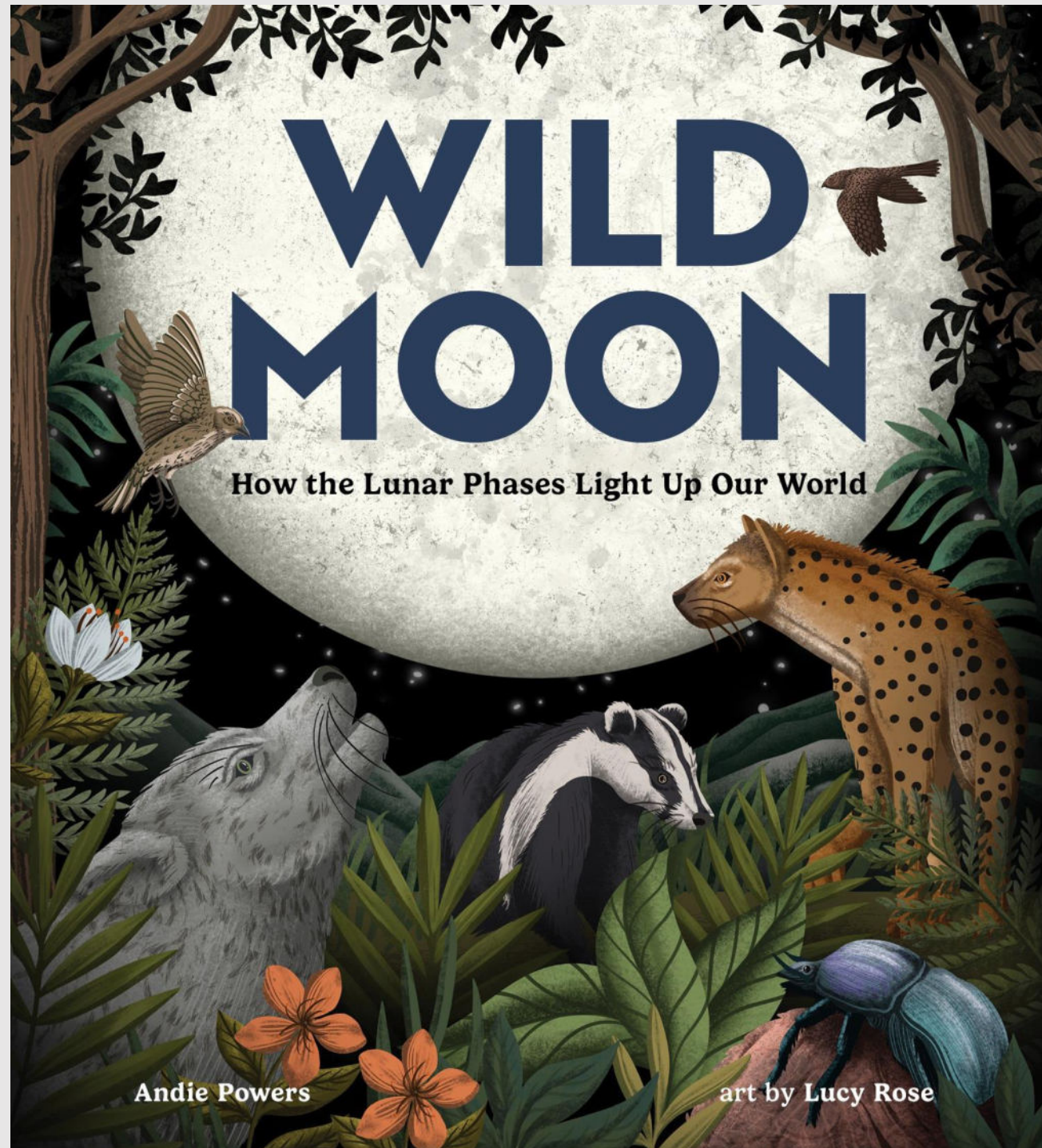
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F25 CHILDREN'S

WAXING CRESCENT

When I am a waxing crescent, I am smiling, star to star.
First, a sliver of light, then a grin!
I am a door slowly creaking open.

My waxing crescent is for scurrying.
Scamper-scurry, turn, stop, see!
My low glow helps the Milky Way to shine and guide you home.

*When moonlight is low,
the dung beetle uses the
bright stars of the
Milky Way to
navigate home.*

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F25 CHILDREN'S



White barn owls use their bright white feathers to stun prey in the moonlight.

FIRST QUARTER

When I am a first quarter, I am winking.
You can see one quarter of me, because I am as round as a bubble.
I float in space and will never turn my back to you.
I hide in nooks and crannies, hills and valleys.

My first quarter is for waking,
foraging, and finding. Stretch your
sleepy limbs and blink your bright
eyes. Time to wake and work!

It is for sneaking and searching.
Use my light to see what might be lurking.
Find seeds and scamper safely away.

Small animals like the wood mouse avoid brighter phases of the moon, because they are more likely to be seen by predators.

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F25 CHILDREN'S



FULL MOON

When I am a full moon, I am beaming BRIGHT!
My light is so bright that birds sing before dawn.

*The bright light of a full moon causes
white-browed sparrow weavers to
sing and hunt insects before dawn.*

My full moon is for howling.
Howl together in the moonlit night to protect your pack.
Hunt with ears alert and eyes aglow.

*Gray wolves are active at night. They don't howl
at the moon, but they do howl to communicate
with their pack and to warn rivals to stay
away. They have special reflectors in
their eyes to help them see in
the dark. These reflectors
make their eyes appear to
glow in the moonlight.*

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LAST QUARTER

When I am a last quarter, I am retreating.
Not quite gone, beginning to yawn.
Sunset on my hills. Sunset on my valleys.

My last quarter is for creaking.
Creeaaaakk. Open your shell to calm currents
and wait for plankton, then slurp them up!

*Oysters open and close their
shells according to the moon
phases. They are closed more
during fuller moon phases and
begin to open with less light.*

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F25 CHILDREN'S



Earthshine occurs when the sunlight reflecting off the earth casts a dim glow on the hidden side of the moon, making it faintly visible.

WANING CRESCENT

When I am a waning
crescent, I am closing.
Winking, blinking, nodding off.
I might bask in your
earthshine. A ghost moon.

My waning crescent is for flying.
Raise your wings, spread your tail, and set
off south with the last sliver of my light.

When it is time to migrate to warmer temperatures in the fall, European nightjars fill their bellies with insects during well-lit nights. Then, they time their migration departures for nights with less moonlight. This is usually about ten days after the full moon.

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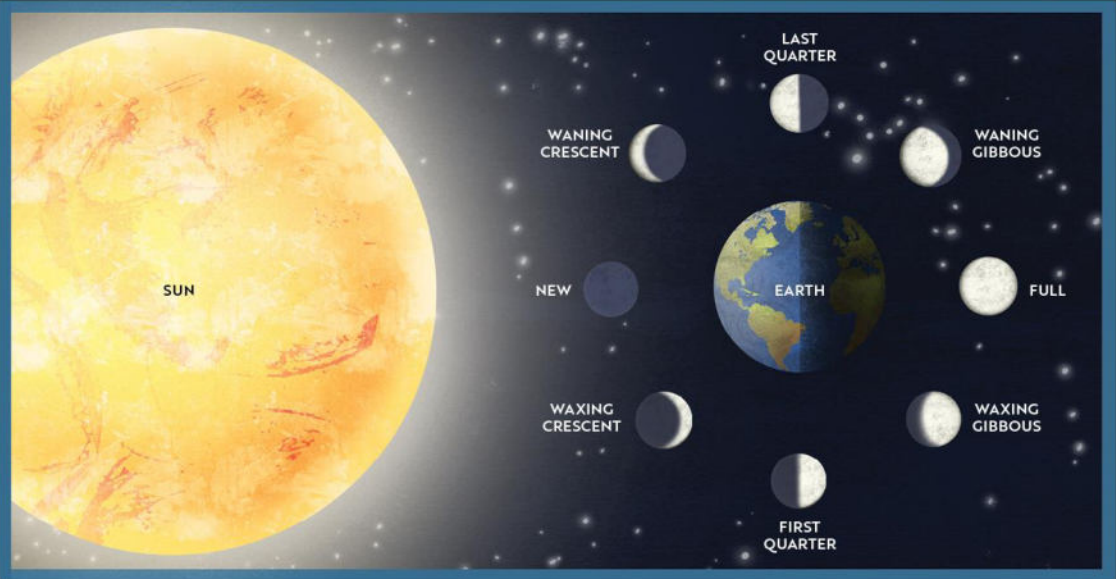
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MOON PHASES

The way the moon appears to the earth during different stages of its orbit is called a “moon phase.” The moon has eight phases. The lunar cycle lasts 29.5 days. Each moon phase lasts about 3.6 days.



NEW MOON: The moon looks invisible! When the moon sits between the earth and the sun, its face is not illuminated for us to see. It is also up during the day!

WAXING CRESCENT: **Waxing** means to grow, and a crescent is the shape of a curve or smile. As the nights go on, more light from the sun reflects off the moon, so it looks like a growing crescent. It begins to rise later and later.

FIRST QUARTER: The moon has finished one fourth of its orbit around the earth. To us, it looks like one half of a circle. In its first quarter, the moon rises at noon and sets at midnight.

WAXING GIBBOUS: The moon is in this phase when we can see almost a whole, illuminated circle. It is in its waxing gibbous phase until it is 99.9 percent full.

FULL MOON: A full moon phase means the moon has finished half of its orbit around the earth! The moon is fully illuminated, meaning we can see a full circle. The full moon rises at sunset and sets at dawn.

WANING GIBBOUS: **Waning** means decreasing. During a waning gibbous phase, the illuminated side of the moon begins to shrink in the opposite direction. It rises later and later each night.

LAST QUARTER: This phase can also be called a third quarter. The moon has completed three quarters of its orbit. The moon rises at midnight and sets at noon—the opposite of a first quarter.

WANING CRESCENT: The moon is nearly finished with its orbit around the earth and appears smaller. From the earth, we can see a thinning sliver of moon as it gradually takes its place between us and the sun.

TRADITIONAL FULL MOON NAMES

The sources of the names of each month's full moon are not clear. Some historians credit many Native American tribes for versions of the names, which were then adopted and popularized by early Colonial Americans.



WHAT IS A BLUE MOON?

The moon completes twelve lunar cycles around the earth each year, but there are about eleven more days on the calendar. This means that every couple of years, we will see thirteen full moons in twelve months. When this happens, one lucky month gets two full moons! A second full moon in one calendar month is called a **blue moon**.



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S26 CHILDREN'S



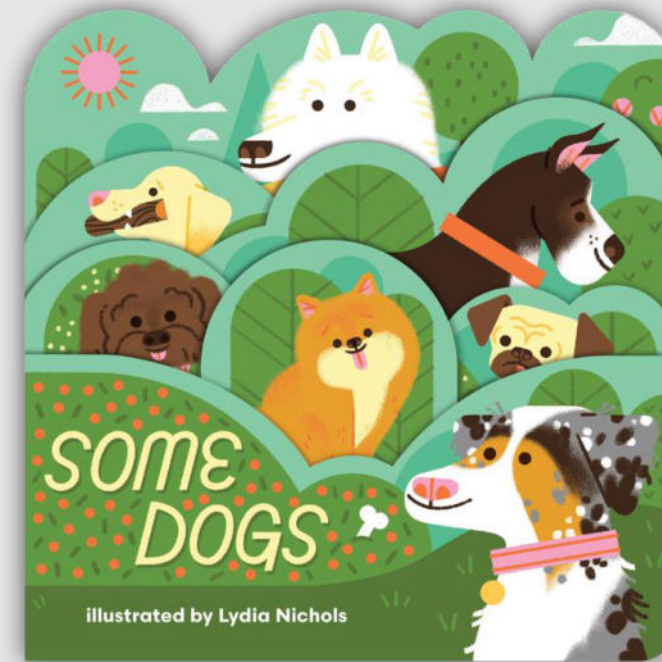
Some Ponies (A Layered View Book)

Illustrated by Lydia Nichols

Diecut Board Book • \$17.99 • 8.5" x 8.5" • 12 Pages • On Sale Date: April 7, 2026 • Announced 1st Printing: 12k • 978-1-4236-6949-4 • World Rights



S26 CHILDREN'S



— All Layered View titles by Lydia Nichols —

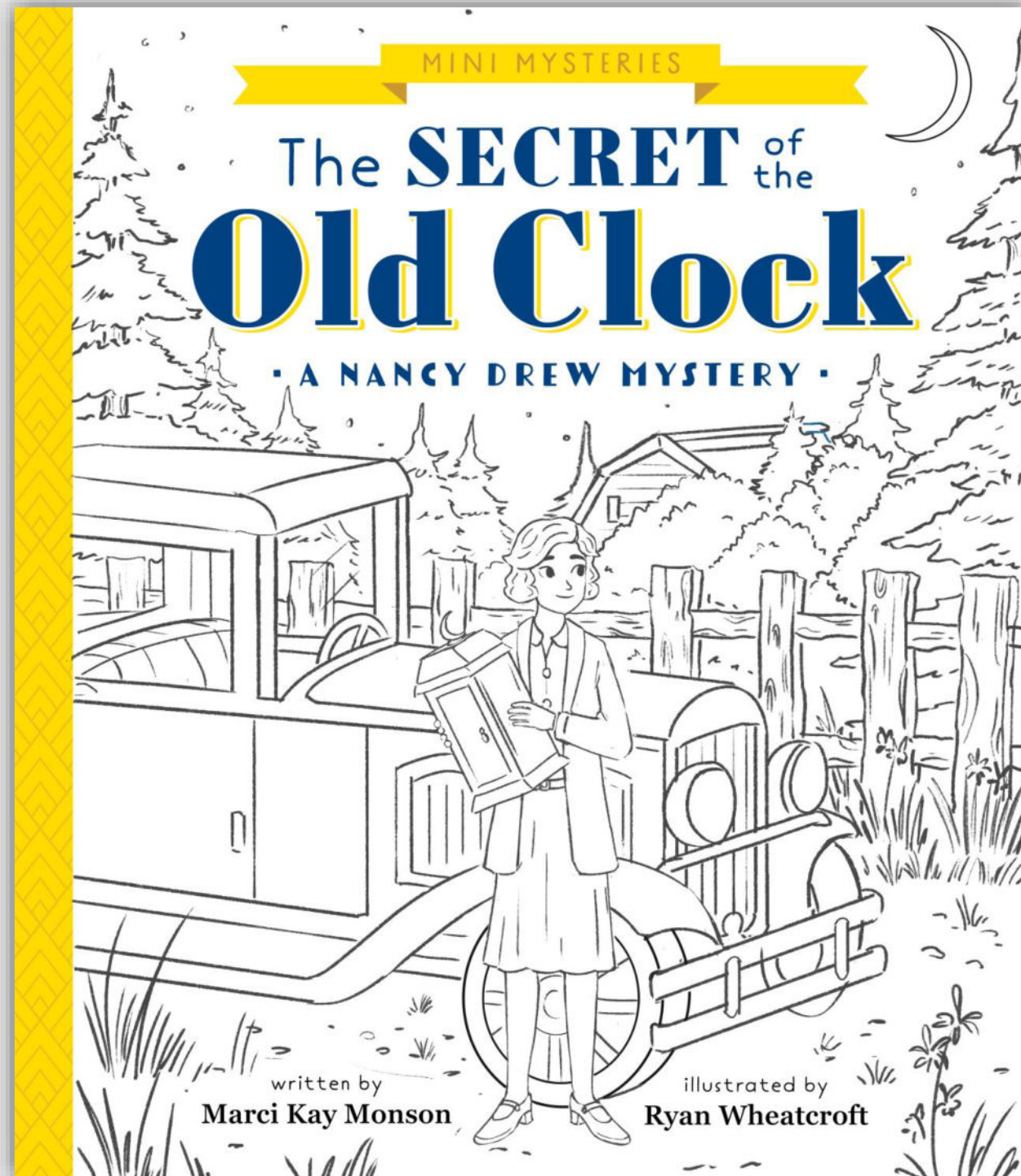
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S26 CHILDREN'S



The Secret of the Old Clock: A Nancy Drew Mystery (A Mini Mysteries Book)

By Marci Kay Monson • Illustrated by Ryan Wheatcroft

Jacketless Hardcover • \$18.99 • 9" x 10.5" • 32 Pages • On Sale Date: April 21, 2026 • Announced 1st Printing: 12,000 • 978-1-4236-6921-0 • World Rights



S26 CHILDREN'S

Nancy drove away in a raging rainstorm
to make visits on her way back from the store.
She knew it was time to talk to the friends
of Josiah to find out some more.

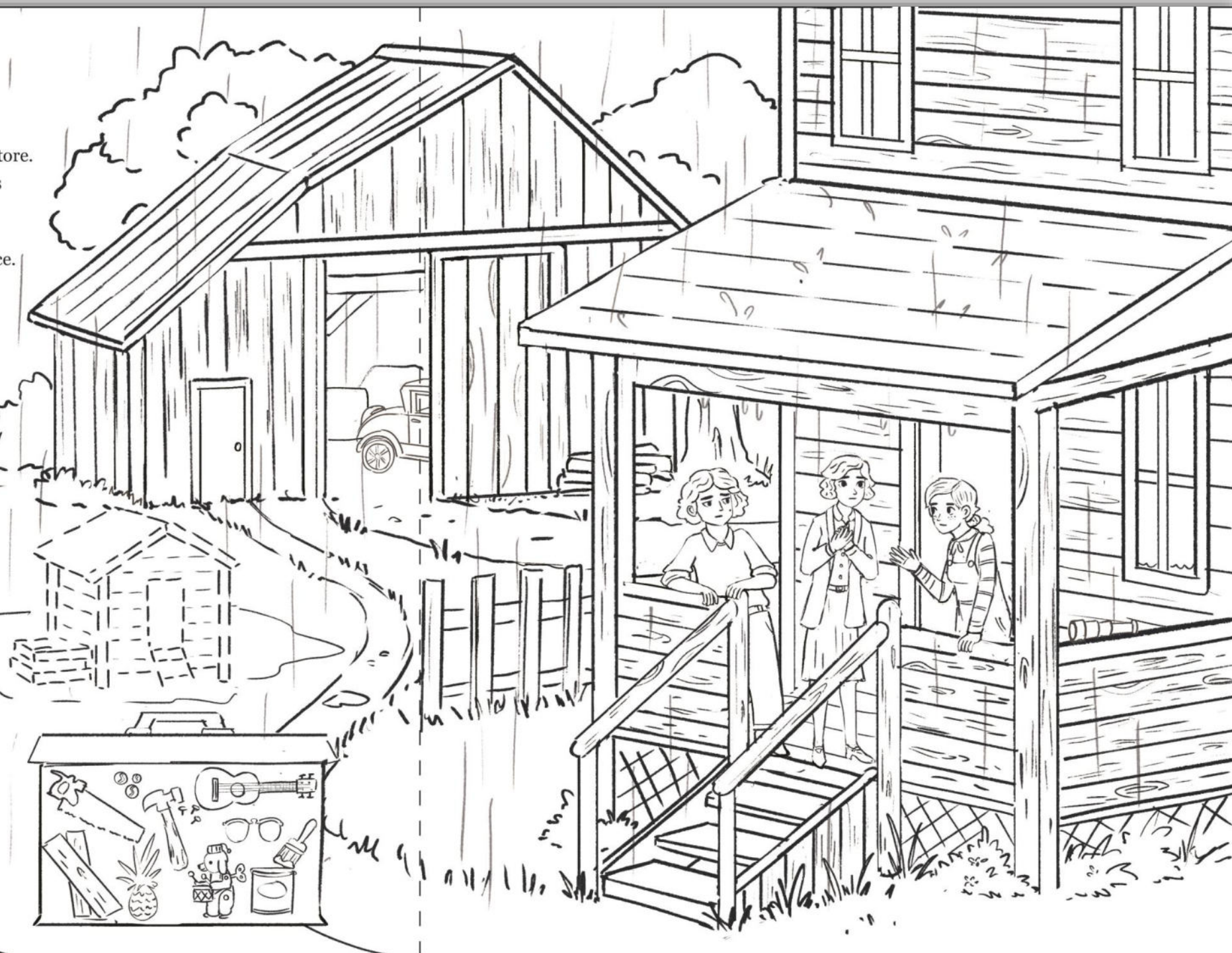
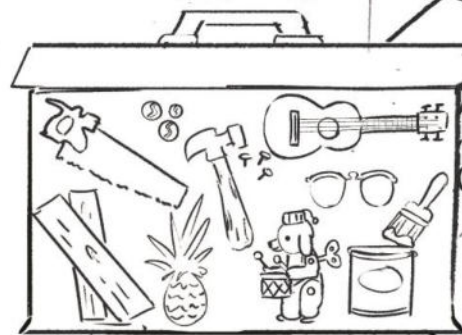
She stopped at the home of Allie and Grace.
“Josiah promised us money as well,
but he was a bit **absent-minded**.
What he was up to we never could tell.”

“He wasn’t really our uncle,”
Allie sighed as she sat on the stoop.
“But he treated us just like his family.
Was going to build my hens a coop.”

“Grace had always dreamed of opening
a fancy dressmaking shop.
But when Uncle left us nothing *at all*,
her sewing plans came to a stop.”

ACTIVITY

What items would the girls need
to build a chicken coop?



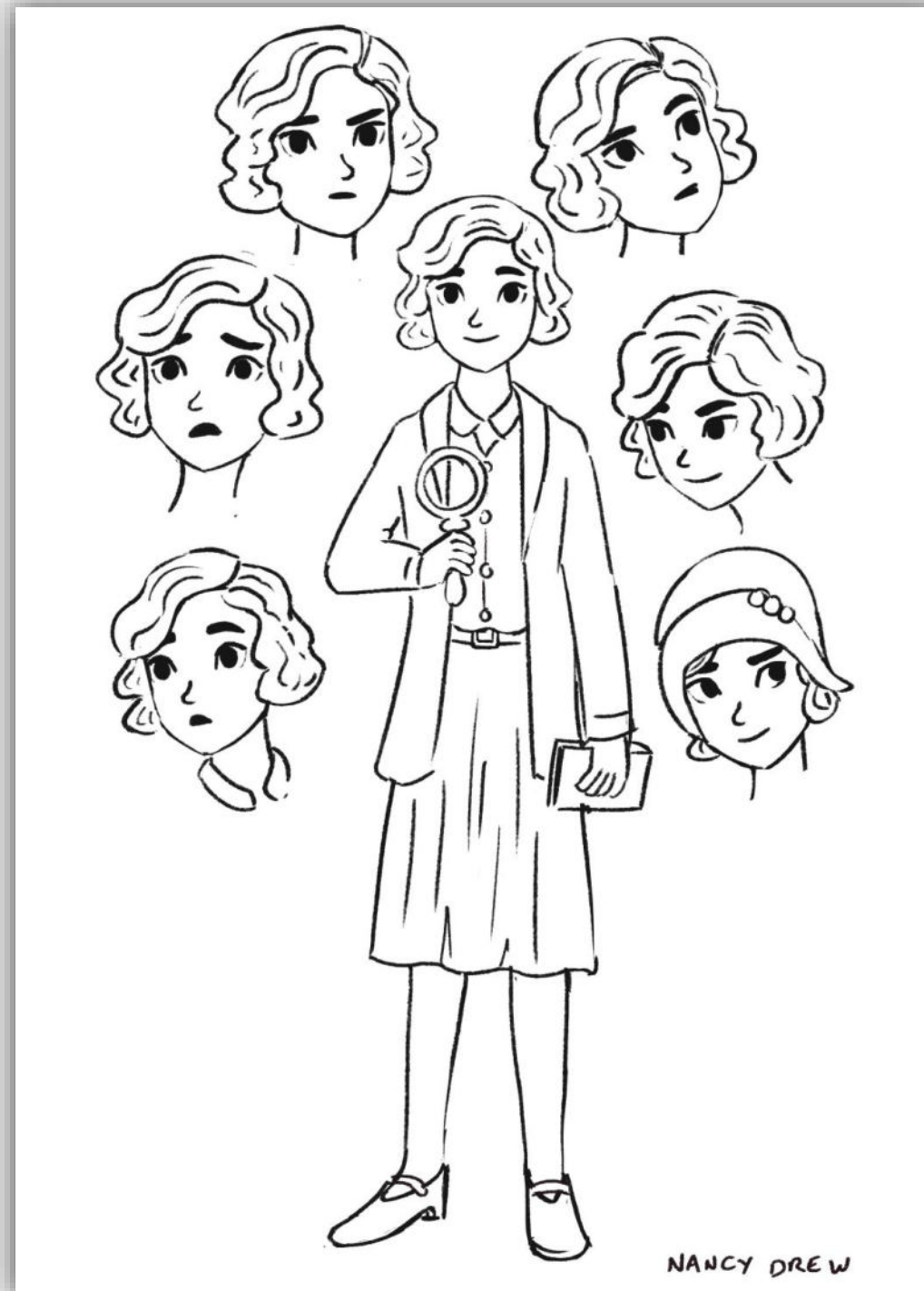
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S26 CHILDREN'S



Left: Nancy Drew character sketch

Above: Sample of the artist's finished style from another project

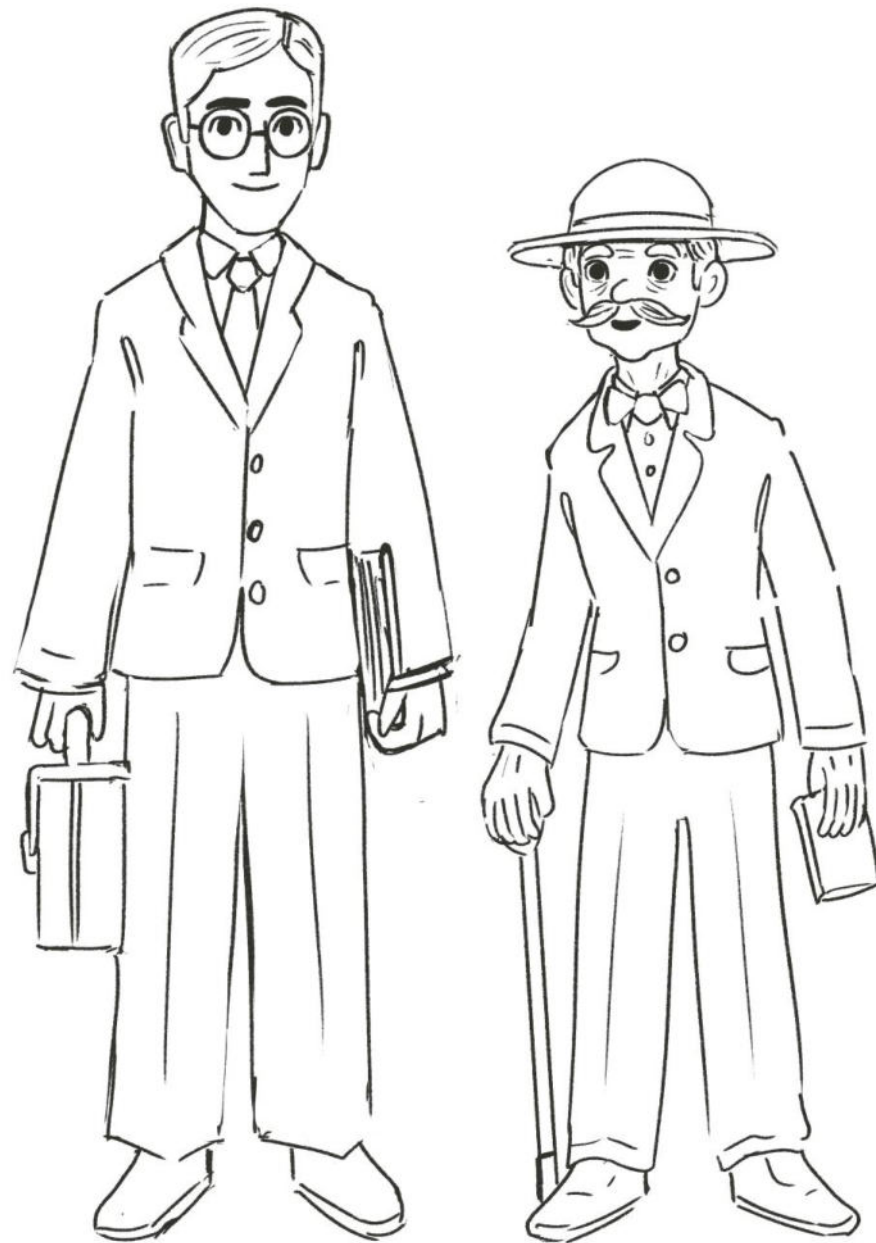
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S26 CHILDREN'S



CARSON DREW

JOSIAH CROWLEY



Character
sketches

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S26 CHILDREN'S



ALLIE
HORNER

GRACE
HORNER



TURNER SISTERS

Character
sketches

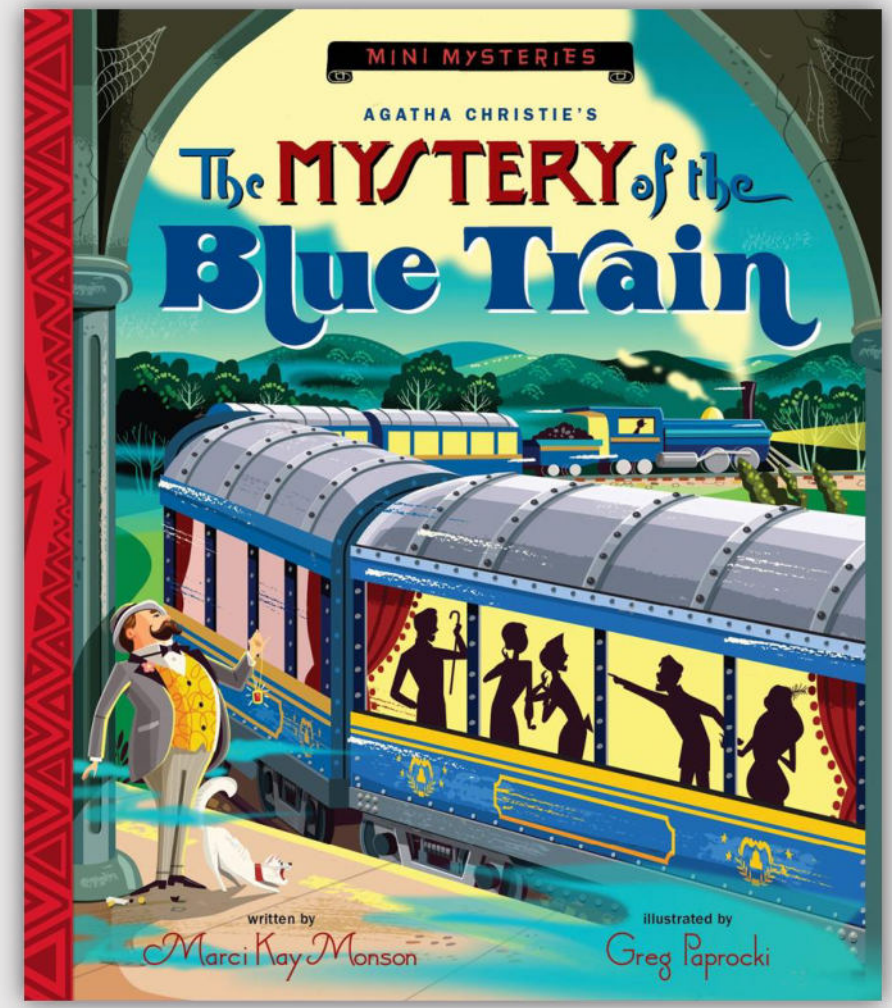
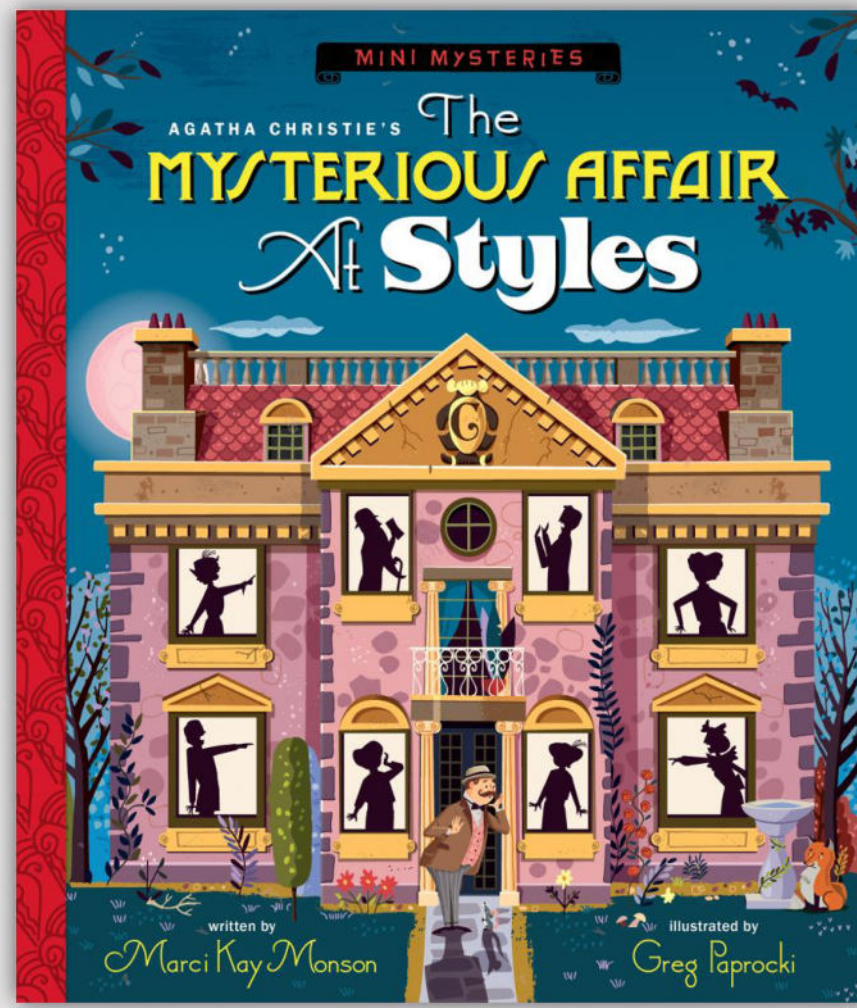
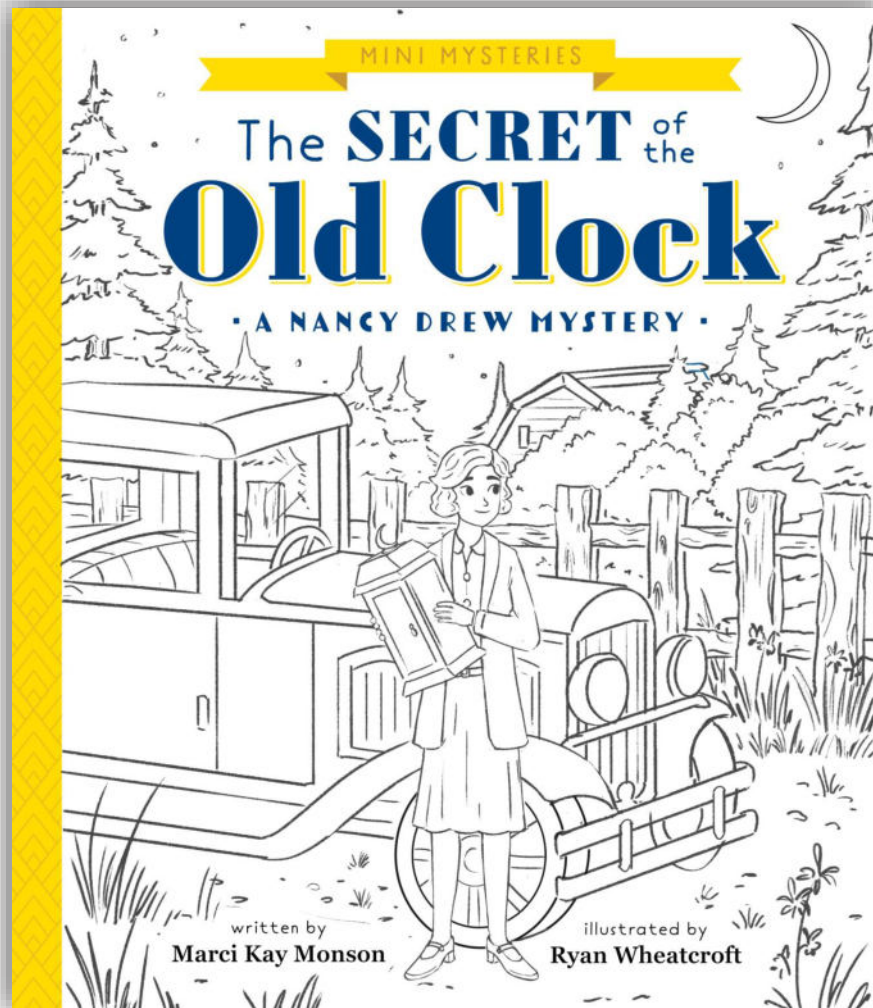
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S26 CHILDREN'S



All Mini Mysteries titles

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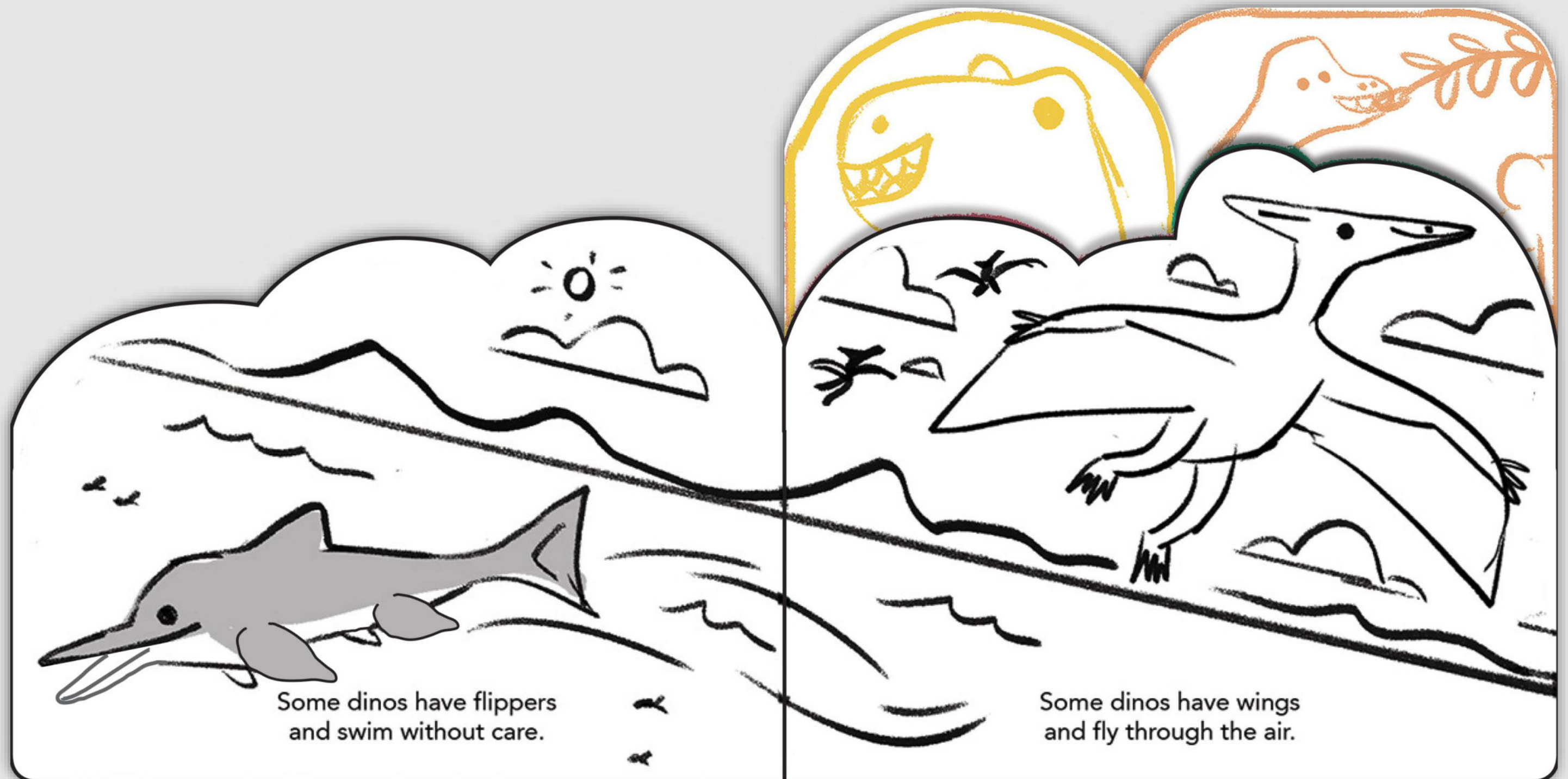
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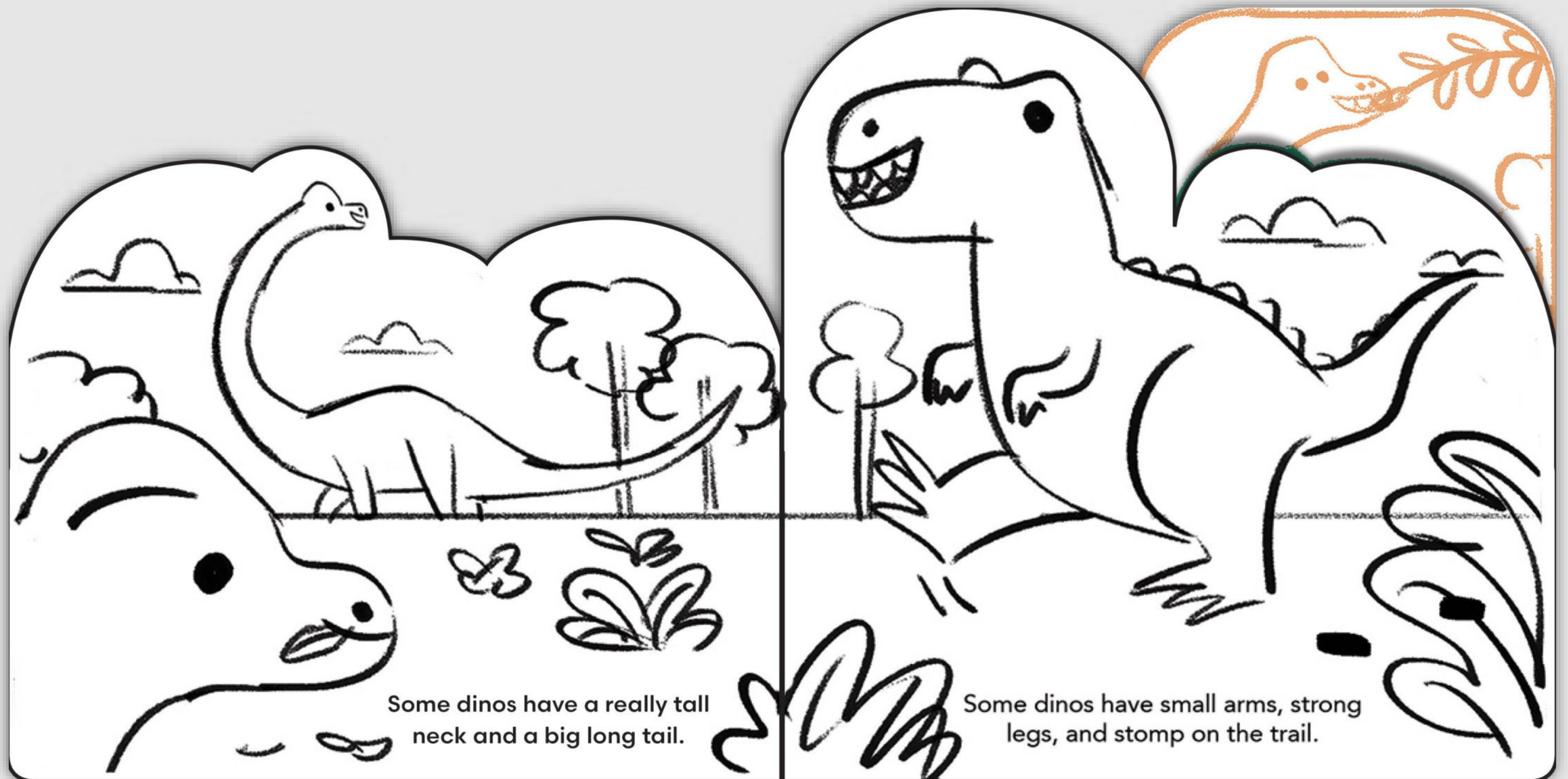
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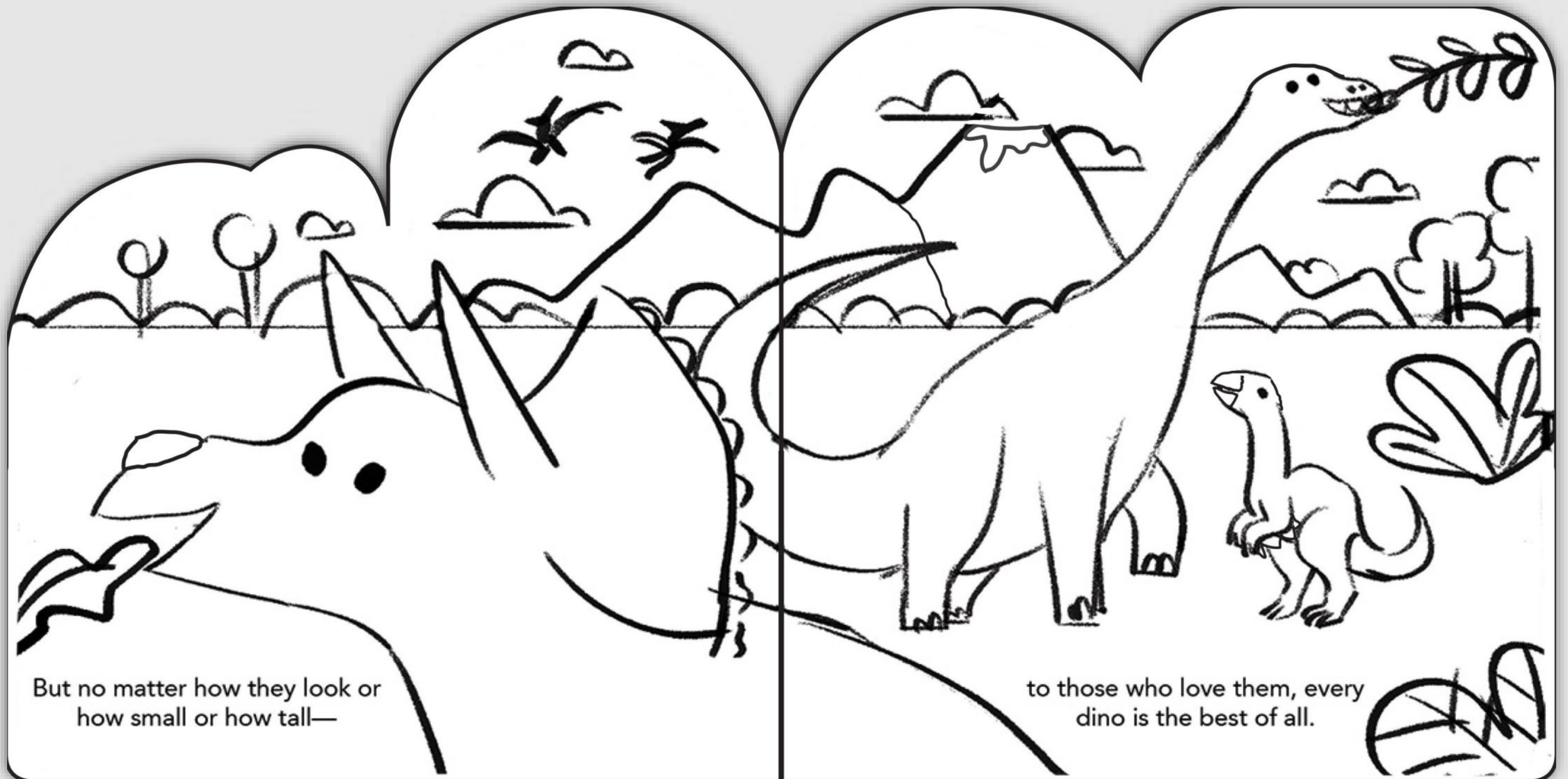
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Other Layered View titles by Lydia Nichols

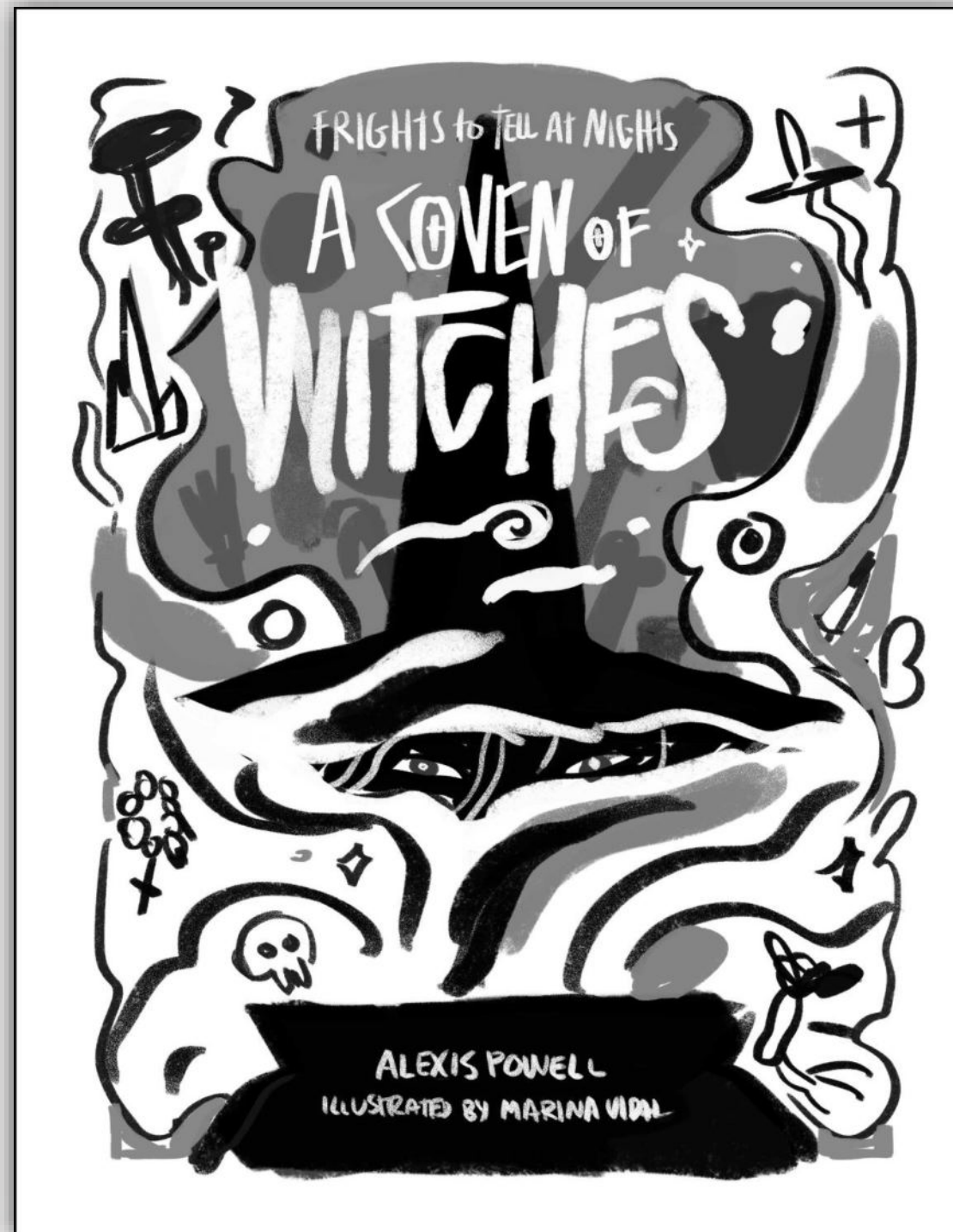
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SUMMER 2026 CHILDREN'S



Sample
interior
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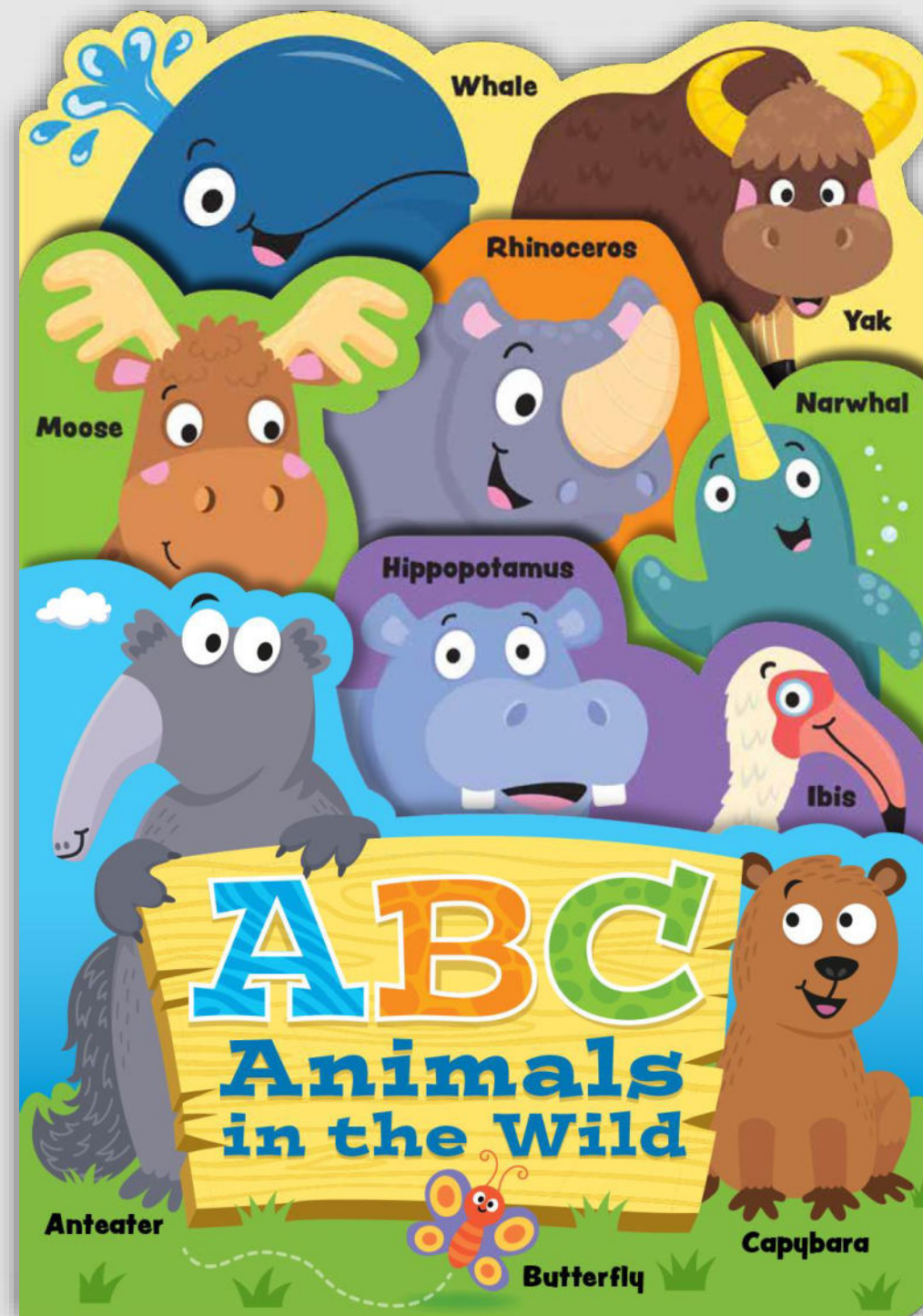
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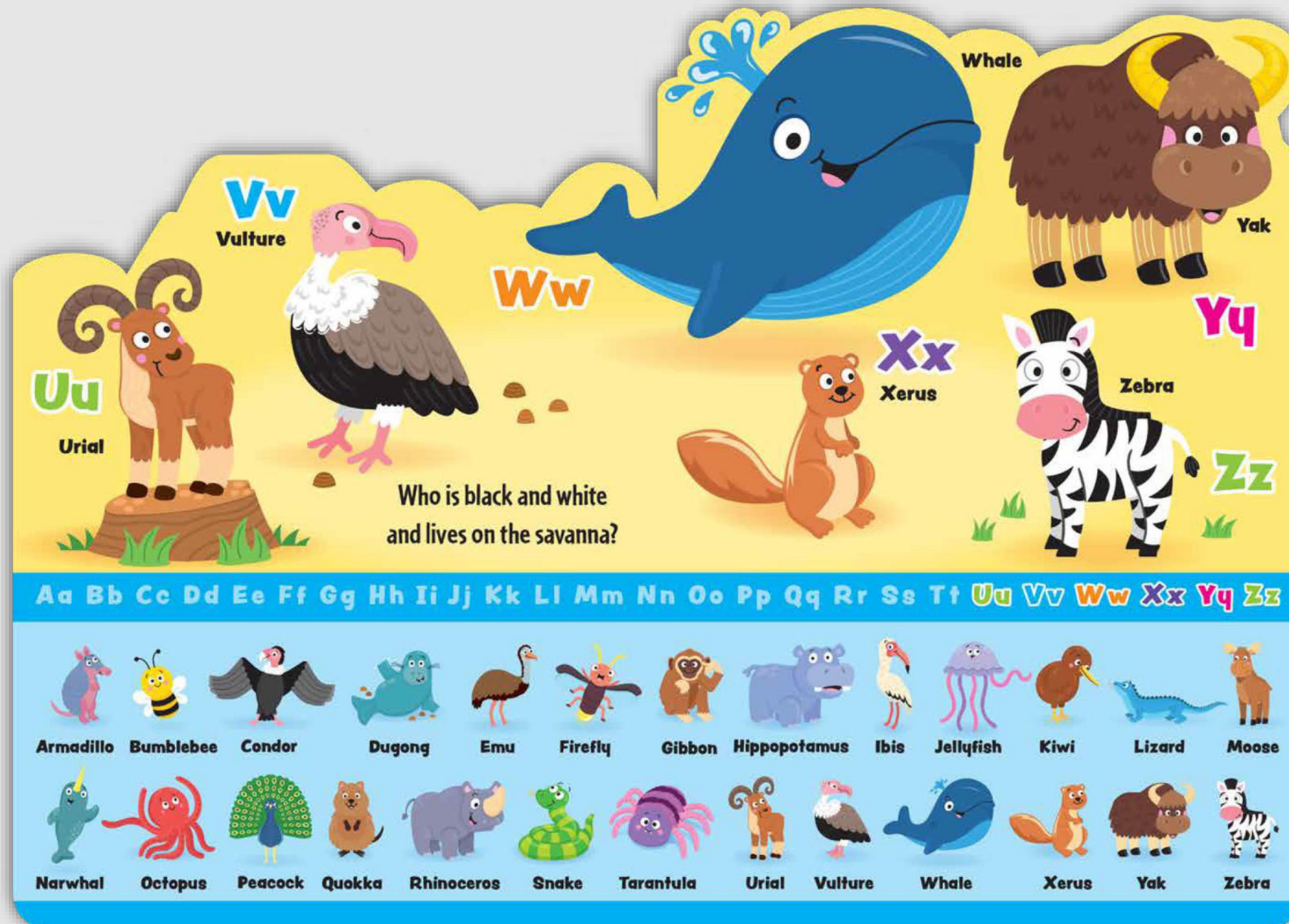
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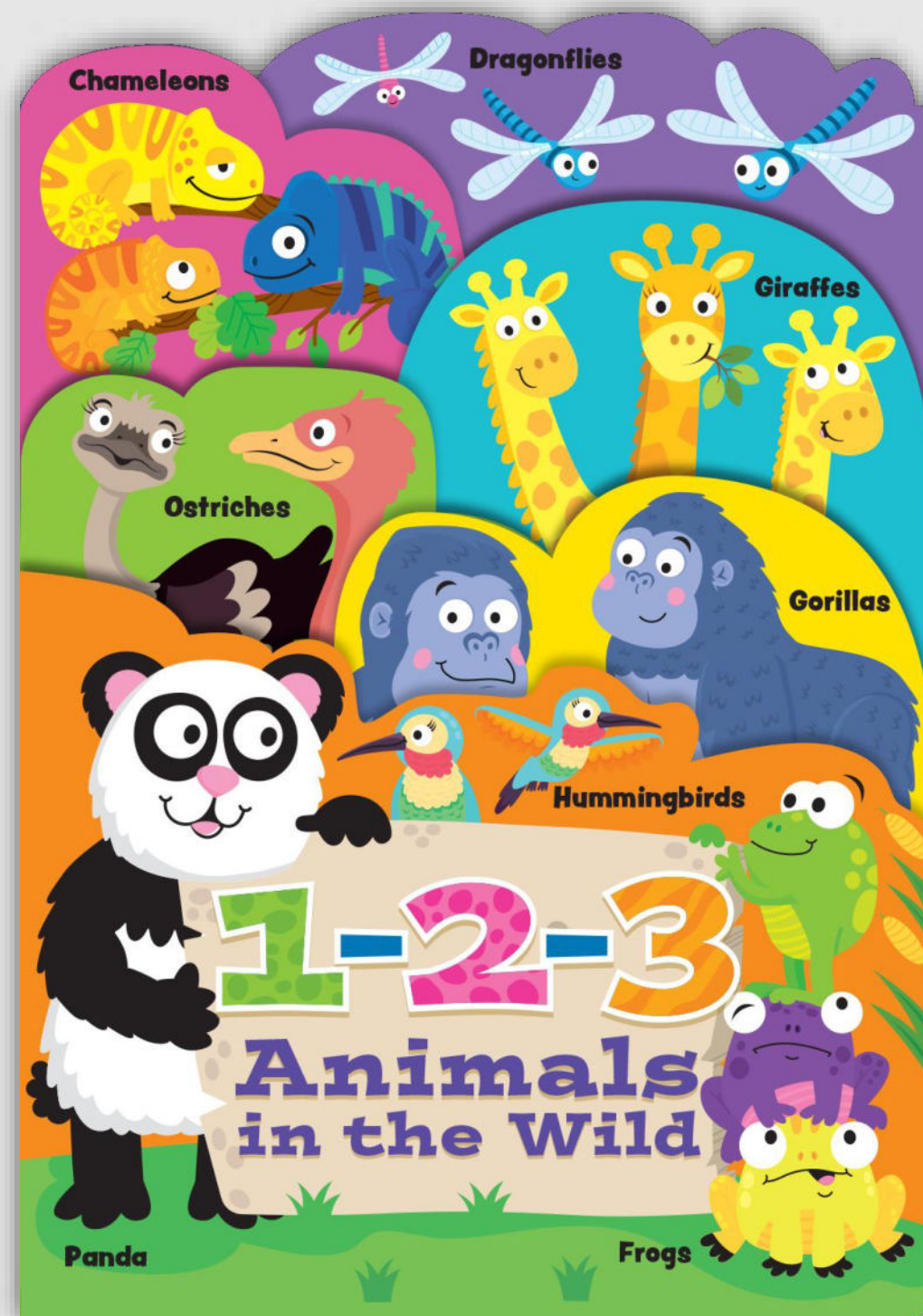
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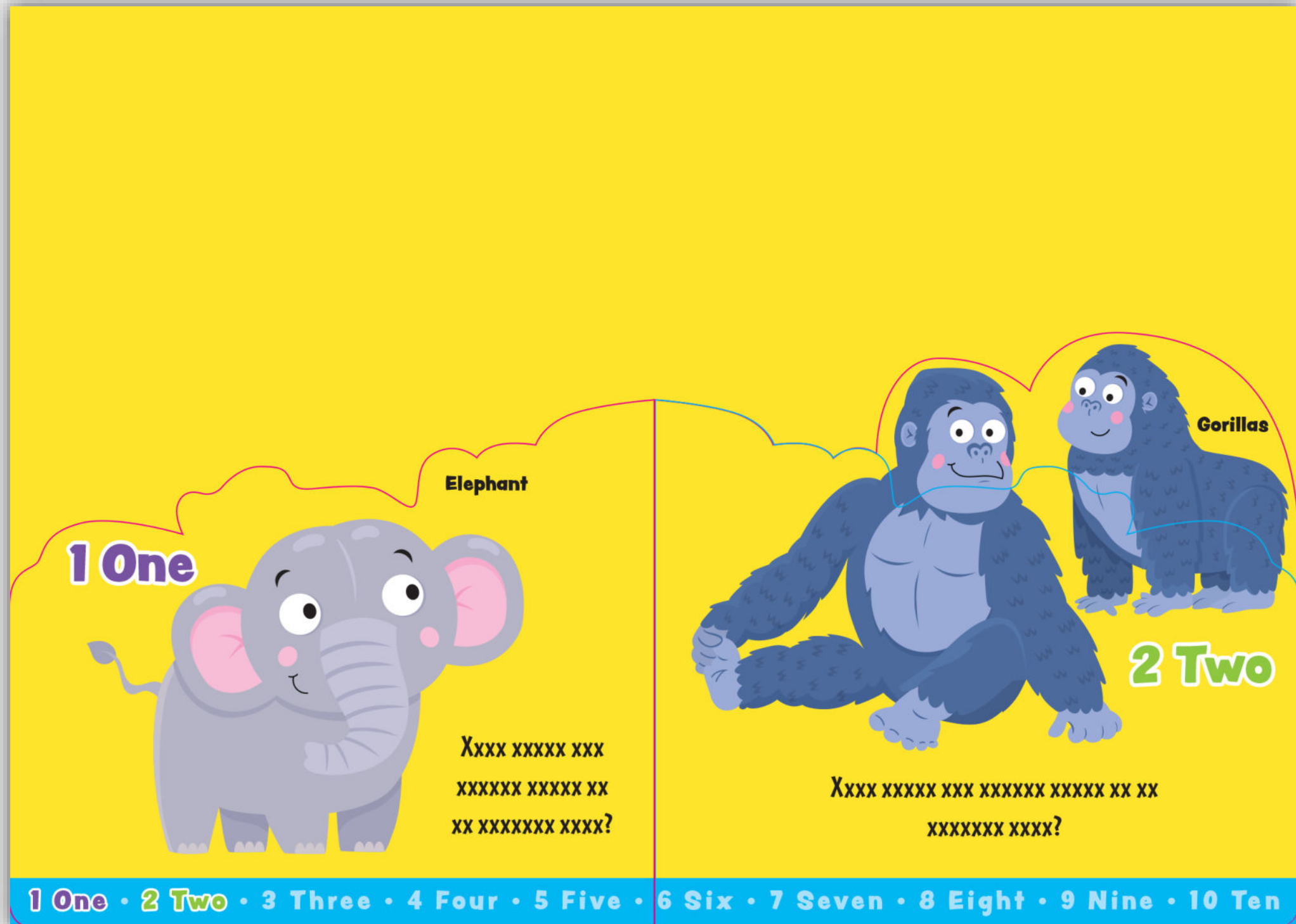
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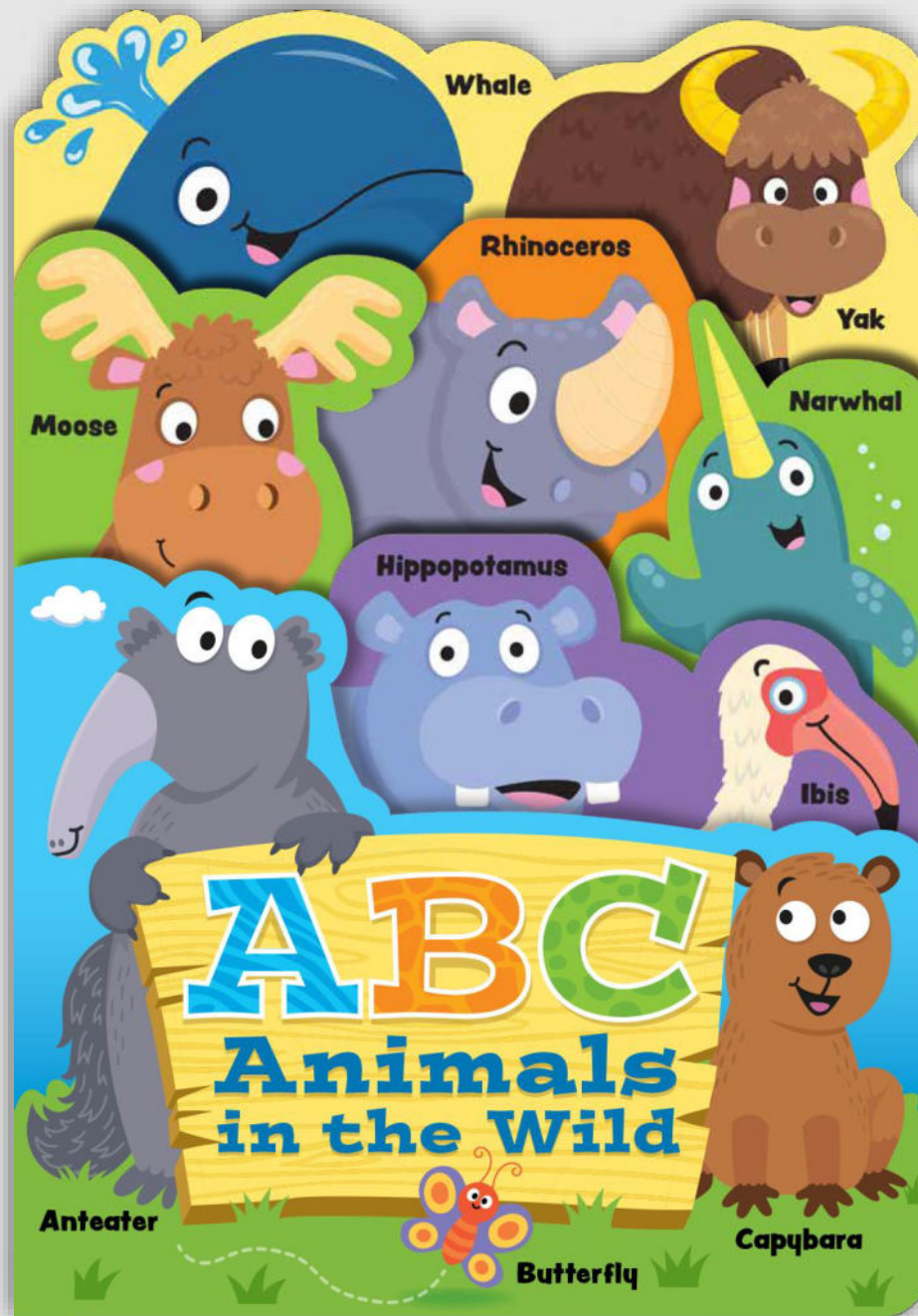
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Diecut Board Book • \$9.99 • 7" x 10" • 22 Pages • On Sale Date: June 16, 2026 • Announced 1st Printing: XXk • 978-1-4236-6996-8 • World Rights



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Ten little mermaids
invitations in hand
meet for a sleepover—
it's going to be grand.

Splish splash! In the ocean deep,
one mermaid swims off and falls asleep.



How many
shipwrecks do
you see?

Mermaid Sleepover

By 7 Cats Press

Diecut Board Book • \$9.99 • 7" x 10" • 22 Pages • On Sale Date: June 16, 2026 • Announced 1st Printing: XXk • 978-1-4236-6996-8 • World Rights



SUMMER 2026 7 CATS PRESS®

Nine little mermaids
take their pets for a walk.
Each has her seahorse
and swims while she talks.

Splish splash! In the ocean deep,
one mermaid swims off and falls asleep.



How many
seahorses
are blue?

Mermaid Sleepover

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