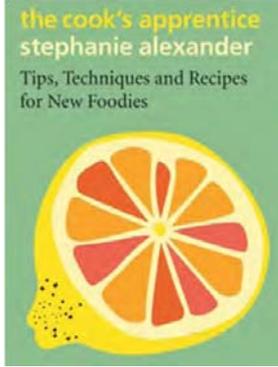




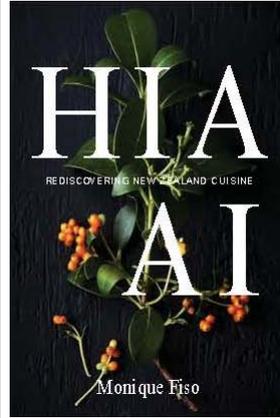
# COOKERY

Fall 2018

## Cookery

 <p><b>the cook's apprentice</b> stephanie alexander Tips, Techniques and Recipes for New Foodies</p>	
<p><b>STEPHANIE ALEXANDER: THE COOK'S APPRENTICE</b></p> <p><i>The Cook's Apprentice</i> is the essential teaching cookbook for the younger cook who's just starting out. This wonderful book is full to the brim with everything new foodies need to know to become relaxed and confident in the kitchen. Arranged alphabetically, <i>The Cook's Apprentice</i> includes 56 ingredient chapters – from Apples to Zucchini – and more than 300 achievable recipes ranging from classics every cook will want to try to exciting new dishes that reflect our diverse nation. Stephanie takes you into her kitchen as she explains more than 100 important techniques in straightforward language, discusses the kitchen tools she likes to use, and describes ingredients you might not know: How do I whisk eggs to soft peaks? What does it mean to 'make a well' in dry ingredients? Why should I roast spices? How do I prepare fresh chillies safely? How do I prepare a mango? <i>The Cook's Apprentice</i> gives all you new cooks the inspiration you need for a lifetime of enjoyment in the kitchen.</p> <p><b>Stephanie Alexander</b> has earned her reputation as a great food educator through her thirty years as an owner-chef in several restaurants, as well as the author of 15 influential books and hundreds of articles about food matters.</p>	
Lantern Australia	10/18
Penguin RH Australia	
576 pp.	
MS available	

 <p><b>EVERYTHING HAPPENS FOR A RIESLING</b> NET 55 FRANCH-PARTS Your guide to wine Grace De Morgan</p>	
<p><b>GRACE DE MORGAN: EVERYTHING HAPPENS FOR A RIESLING</b></p> <p>The ultimate book for winos who don't take themselves too seriously, but do seriously love their wine. <i>Everything Happens for a Riesling</i> is the wine book that says boo to acting like a snob. It's your ultimate guide to hacking the world of vino. Grace De Morgan is here to help you get more of the wine experiences you want, minus the pretentiousness. This is a toolkit, not a textbook – a cheat sheet for all the vino-related questions you didn't realise you had. I mean, where do you store wine if you don't have a cellar? Who (or what) is Gewürztraminer? Are decanters a thing? Whether you can't tell your rosé from your Riesling or are busy studying to be a Master Sommelier, <i>Everything Happens for a Riesling</i> has got something to make you go 'Mmm, more please.'</p> <p><b>Grace De Morgan</b> is a playwright, copywriter and wine tragic who has written for <i>Good News Week</i>, <i>J. Walter Thompson</i>, <i>MercerBell</i>, <i>OgilvyOne</i>, <i>Seizure</i>, the <i>Sydney Morning Herald</i> and <i>The Roast</i>. Grace's wine journey kicked off at uni whilst working at silver-service restaurants Prunier's and Quay. In 2015, she was hired as a social copywriter at <i>J. Walter Thompson</i>, working on Treasury Wines (including brands such as Matua, Pepperjack, Squealing Pig, Wolf Blass &amp; Wynns Coonawarra Estate).</p>	
Vintage Australia	10/18
Penguin RH Australia	
216 pp.	
MS available	

 <p><b>HI AI</b> REDISCOVERING NEW ZEALAND CUISINE Monique Fiso</p>	
Penguin RH NZ	04/19
Penguin RH Australia	
288 pp.	
MS available Fall 2018	

**MONIQUE FISO:  
HIKAI**

"Monique is turning the culinary world upside down. What she's doing, no one's done before."— Martin Bosley, Chef

*Hiakai* is the most comprehensive account of Māori kai (food) ever documented – the past, the present and the future. It covers the history of a pre-European Māori food history, including wharekai (dining space), roles, rongoā (medicine), planting and harvesting, fishing and hunting methods, culinary tools, cooking methods and storage. With both traditional and modern Māori recipes to try, *Hiakai* brings Māori food to homes all around the world.

**Monique Fiso**, just 29, was born and bred in Porirua. Starting with an after-school job as a sandwich hand at the tender age of 14 and ending up in the Michelin-starred kitchens of New York City and Melbourne, Fiso always wanted to be a chef. She trained at Wellington Institute of Technology while also working the kitchen at Martin Bosley's, eventually moving on to an array of renowned restaurants in New York. After a stint in Melbourne, she returned to New Zealand in 2016 and began the pop-up dining series, *Hiakai*. Using traditional Māori cooking techniques and ingredients, Fiso has taken Māori cuisine to a new level of sophistication, writing the next chapter in its food story.

 <p><b>THE BAKER'S COMPANION</b> Allyson Gofton</p>	
Penguin RH NZ	04/19
Penguin RH Australia	
304 pp.	
MS available Fall 2018	

**ALLYSON GOFTON:  
THE BAKER'S COMPANION**

Everything you need to know about baking, by New Zealand's iconic Allyson Gofton. A beautiful package, perfect as a gift for anyone starting baking or setting up a home, this book is packed with information that doesn't get taught these days. As well as over 100 recipes for cakes, biscuits, pies and tarts, pastries, teatime quick bakes, tray bakes, brownies and slices, meringues, bread and yeast baking, there are 'how to' photos, and loads of information on techniques, ingredients and trouble-shooting ('what went wrong?').

**Allyson Gofton** has been cooking for New Zealanders for nearly 30 years. She is known for her recipes and columns in magazines, her television appearances, radio slots and many personal appearances in the name of charity. She has also written more than 20 cookbooks, including her best-selling series of books *Bake*, *Cook* and *Slow*, as well as the popular *Country Calendar Cookbook* and *Country Calendar Homestead Baking*. Allyson also wrote about her year in a small town in the south-west of France, in *Recipes from My French Kitchen*.

	
<p><b>LEE JONES &amp; KRISTIN DONNELLY: THE CHEF'S GARDEN</b></p> <p>The <i>Chef's Garden</i>, on the fertile shores of Lake Erie in rural Ohio, is the preeminent purveyor of specialty vegetables to chefs in the U.S. and around the world.</p> <p>Ever since the early days of the <i>Chef's Garden</i> farm over thirty years ago, farmer Lee Jones has remained committed to not only ensuring that the family's three hundred acre farm remains innovative, but to fostering a nuanced conversation with the chefs who look to the farm to grow fresh vegetables that are as aesthetically pleasing on the plate as they are flavorful to the palate. Farmer Lee Jones was the first farmer to receive the <i>James Beard Foundation's</i> award for Who's Who in <i>Food &amp; Beverage</i>. He serves on the boards for <i>Chef magazine</i>, <i>Chef Concept</i>, and <i>Modern Farmer</i> and has been a judge on the <i>Food Network</i> show "Iron Chef America." His book will be a rich compendium of the world of vegetables, showing the many varieties that he has brought to restaurant kitchens, the fourteen types of radish, the twelve types of beets, and nine types of kale along with edible flowers and microgreens and including recipes and farmer's market buying guides for vegetable shoppers. At 500 pages with over 650 individual entries all beautifully pictured and organized, this promises to be the ultimate guide to vegetables for the modern era.</p>	
Avery	Fall 2020
Straus Literary	
MS available 2019	

	
<p><b>DAVID KAPLAN &amp; NICK FAUCHALD: COCKTAIL CODEX</b></p> <p>From the authors of the best-selling and genre-defining cocktail book <i>Death &amp; Co</i>, <i>Cocktail Codex</i> is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails.</p> <p>"There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death &amp; Co. In <i>Cocktail Codex</i>, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to - or invent - if you want to try something new.</p>	
Ten Speed Press	10/18
Straus Literary	
320 pp.	
MS available	

	
<p><b>GABRIEL KREUTHER: CRAFT AND COMFORT</b></p> <p>"Chef Gabriel Kreuther is one of the world's most highly regarded maestros of the kitchen." — <i>CBS This Morning</i></p> <p>Gabriel Kreuther is the renowned executive chef of his eponymous restaurant in New York City. A threetime recipient of a Michelin Star, Gabriel has garnered accolades from every major food critic and culinary media outlet. He has been inducted into the <i>Relais &amp; Chateaux</i> esteemed restaurant collection and serves as a member of the <i>Bocuse d'Or Culinary Counsel</i>. Gabriel was born and raised in Alsace. Situated on France's eastern border with Germany and Switzerland to the south, this storybook region has a deep history of melding those three culinary cultures. <i>Craft and Comfort</i> is the story of Gabriel's background there and will feature many dishes that show the evolution of his relationship to Alsace. This book will showcase 125 recipes — accompanied by personal narratives and photography — inspired by Gabriel's French-Swiss-German training and the global style he has refined in America.</p>	
Abrams	Fall 2020
Straus Literary	
MS available 2019	

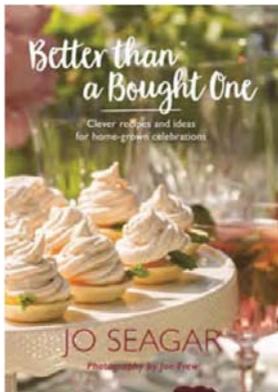
	
<p><b>SCOTT PICKETT: SCOTT PICKETT COOKBOOK</b></p> <p>The Melbourne chef's second cookbook provides an insight into 'the marriage of flavours' – his food is distinctive for incredible flavour and texture. Structured around the seasons and with a focus on fantastic produce, these are bistro-style dishes presented with advice on how to combine flavours to make them sing; how to match and pair dishes; and which wines to drink with each course.</p> <p><b>Scott Pickett</b> co-hosted the <i>Channel 9</i> series <i>The Hotplate</i>, and his newest restaurant <i>Matilda</i> in Melbourne has just opened to rave reviews.</p>	
Lantern Australia	07/19
Penguin RH Australia	
240 pp.	
MS available Spring 2019	

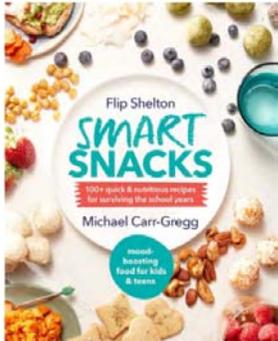


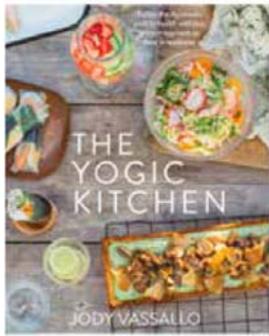
		<p><b>GUY ROSSI: CELLAR BAR</b></p> <p><b>Guy Grossi shares all your favourite classic Italian recipes from Melbourne's beloved institution, <i>The Cellar Bar</i>.</b></p> <p><i>The Cellar Bar</i>, a Melbourne institution since the 1950s, has always been synonymous with Italian dining. It is a place that is always the same in the best kind of way. It's a place where you can go for a comforting favourite dish or something new. There are no rules and everybody is welcome. The produce is always the best, made with love by some of the city's finest chefs. As Guy says, 'The aim of the food is not to just have you leave feeling full, but it's also to have you feel fulfilled.' Now you can take this feeling home and nourish your friends and family with 80 simple, delicious, authentic Italian recipes.</p> <p><b>Guy Grossi</b> is a celebrated chef and restaurateur. As one of Australia's leading authorities on Italian food, Guy has been a judge on <i>My Kitchen Rules</i> and co-host of <i>Italian Food Safari</i>, and has appeared on <i>MasterChef Australia</i>. He also shares his knowledge through his bestselling books, which include <i>Recipes From My Mother's Kitchen</i>, <i>My Italian Heart</i> and <i>Grossi Florentino-Secrets and Recipes</i>.</p>
Lantern Australia	10/18	
Penguin RH Australia		
224 pp.		
MS available		

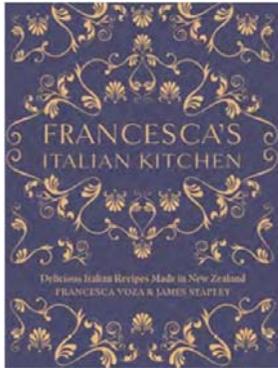
		<p><b>DR. MANDY SACHER: WHOLESOME CHILD</b></p> <p><b>An invaluable companion to support your family's health while bringing the fun and enjoyment back to mealtimes.</b></p> <p>In <i>Wholesome Child: A Complete Nutrition Guide and Cookbook</i>, nutritionist Mandy Sacher provides creative and effective tips designed to encourage even the fussiest of eaters to try new foods. Backed by up-to-date nutrition information, the <i>Wholesome Child</i> provides meaningful answers and proven solutions to the challenges that are raised time and time again in Mandy's workshops, in parenting forums and by her clients and friends. Her delicious, easy-to-make whole food recipes have been inspired by a genuine passion for healthy eating and trialled by real families to ensure they are wholesome meals that everyone will love.</p> <p>An expert in child nutrition, <b>Mandy Sacher's</b> philosophy is simple: encourage children to enjoy nutritionally beneficial foods from a young age to ensure optimal development and establishment of lifelong healthy eating behaviours. The lessons she has learned over 22 years in the health and wellness industry – plus her own hands-on experience feeding her two young children are shared throughout this book.</p>
Skyhorse	05/18	
WordLink		
304 pp.		
MS available		

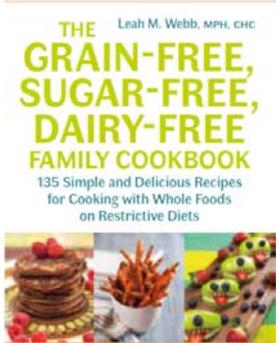
		<p><b>ALANA SCOTT: THE GUT-FRIENDLY COOKBOOK</b></p> <p>A fresh and bright cookbook with tips on how to eat well when you have gut issues. Put simply, FODMAPS are certain sugars that are not easily absorbed in the gut and trigger symptoms in people with IBS – bloating, wind, nausea, stomach cramps. Increasing numbers of people with these kinds of issues are recommended to go on a low-FODMAP diet – which can cause a lot of grief as it's hard to guess what to eat. This book provides easy-to-read info on what it all means, and how to improve food choices, plus 100 recipes. All recipes have been tested, and are reviewed by dietitians.</p> <p><b>Alana Scott</b> trained in business management and marketing, but is also a coeliac, has IBS and is prone to allergies. She developed her website to provide others with the information she couldn't find when she got her diagnosis. She has one million unique visitors to her website per year.</p>
Penguin RH NZ	03/19	
Penguin RH Australia		
256 pp.		
MS available Fall 2018		

		<p><b>JO SEAGAR: BETTER THAN A BOUGHT ONE</b></p> <p><b>Another great title from the inimitable Jo Seagar!</b></p> <p>In this fabulous new book, Jo shows how to put on great celebration events with minimum effort and maximum effect. From a baby shower to a 21st, an office shout to a winter dinner party, from a high tea to a wedding, Jo gives great recipes and tips so you can celebrate in style, without breaking the bank.</p> <p><b>Jo Seagar</b> — dubbed 'cook of the nation' by <i>Next magazine</i> — is a hugely successful bestselling cookbook author and TV cook, famed for her catch-cries of 'Easy peasy' and 'Maximum effect for minimum effort'. Jo's promotion of fresh local ingredients with cooking that should be 'a doddle', combined with her humorous down-to-earth approach, has endeared her to the nation, with the first edition of her classic <i>You Shouldn't Have Gone to So Much Trouble, Darling</i> selling over 70,000 copies. A real sense of joy and passion infuses her approach to cooking: 'There's a lot more to food than getting nutrients.' As well as her trademark books on stress-free entertaining, she has written cookbooks for novice cooks and for children.</p>
Penguin RH NZ	10/18	
Penguin RH Australia		
256 pp.		
MS available		

		<p><b>FLIP SHELTON &amp; DR MICHAEL CARR-GREGG: SMART SNACKS</b></p> <p><b>Over 100 quick, easy and nutritious snacks to boost mood, energy and brain power – for happier, healthier kids and teens. Don't underestimate the power of snacks!</b></p> <p>When it comes to kids' mood, energy, focus and success at school, one of the most influential factors is diet. And a hugely important part of what kids and teenagers eat and drink every day happens between meals – mid-morning, after school, when they finish a sports game, at the beach. A smart snack will boost them with nutrients and slow-release energy, whereas a processed snack or soft drink can cause a spike in their blood sugar, throwing out their mood and concentration. Poor snack choices can also have longer-term effects on their physical and mental wellbeing.</p> <p>But family life is busy. That's why passionate foodie <b>Flip Shelton</b> and renowned adolescent and child psychologist <b>Michael Carr-Gregg</b> have teamed up to create this collection of simple, speedy recipes to help you make the most of snacks every day without devoting hours to the process. From two-ingredient cashew balls and sweet potato chocolate brownies to egg jaffles and a whole rainbow of smoothies, whip up these recipes for (or with) your kids and you'll be packing them full of good stuff they'll actually want to eat. Show them how to snack smart and you can supercharge their happiness and health for life.</p>
Penguin Life Australia	02/19	
Penguin RH Australia		
208 pp.		
MS available		

		<p><b>JODY VASSALLO: THE YOGIC KITCHEN</b></p> <p><b>'Jody really knows her stuff – this is an incredibly beautiful book, full of recipes from the heart' – Jamie Oliver</b></p> <p>Yoga is good for your body and so too is its sister philosophy, Ayurveda. Tried and tested over thousands of years, this ancient Indian food-as-medicine practice can heal and restore you, bringing balance to your system. <i>The Yogic Kitchen</i> offers you a 100 recipes as well as a holistic guide to Ayurveda that shows you how to identify which of the three main constitutions you are and how you can support them with the right food medicine. Packed full of diagnostic charts, eating plans and advice on the Ayurvedic way, <i>The Yogic Kitchen</i> translates Jody's passion for good food and good health, into recipes that do all the work for you. This book illustrates the power of the right ingredients to bring balance to the digestive system as well as joy to the tastebuds.</p> <p><b>Jody Vassallo's</b> career began working with Donna Hay, writing recipes, styling and testing, and was Food Director at <i>Murdoch Books</i> in the late nineties. Since then she has authored seven of Marie Claire's best-selling cookbooks, and won a slew of awards for 18 additional books she authored and styled. From 2004 she authored 15 highly acclaimed regional food books which were published internationally, and more awards followed. Jody lives in Central Tilba and works as a stylist, cook and recipe writer for a range of clients, including <i>River Cafe Australia</i>.</p>
	03/19	
Harper Collins Australia		
250 pp.		
MS available Winter 2018		

		<p><b>FRANCESCA VOZA &amp; JAMES STAPLEY: FRANCESCA'S ITALIAN KITCHEN</b></p> <p><i>Francesca's Italian Kitchen</i> is a popular South Island restaurant serving authentic Italian cuisine. This cookbook presents Francesca's popular pasta, pizza and traditional Italian dishes and desserts adapted for the home kitchen. Former <i>Whare Kea Lodge</i> executive chef James Stapley is Francesca's partner in the business and has been involved in the writing and preparation of the recipes. The book is peppered with photos taken on his and Francesca's annual excursion to the south of Italy, where Francesca's family originally came from. There are approximately 80 recipes spanning pasta, pizza, antipasti, and mains such as lamb shoulder ragu, and roasted pork hock with a cannellini bean salad. There are also fabulous dolci (desserts) and tempting cocktails.</p> <p>Due to her parents' occupation in hospitality, <b>Francesca Voza</b> started helping out in restaurant kitchens from the age of six. By the time she was in her teens she knew this was what she wanted to do. Selling wood-fired pizzas from a trailer at the markets gained her a local following, and this later led to the opening of Francesca's Italian Kitchen.</p>
Penguin RH NZ	10/18	
Penguin RH Australia		
240 pp.		
MS available		

		<p><b>LEAH WEBB: THE GRAIN-FREE, SUGAR-FREE, DAIRY-FREE FAMILY COOKBOOK</b></p> <p>As a mother of a daughter with cystic fibrosis and a son with severe asthma and food allergies, Leah Webb knows that the food she feeds her children is of the utmost importance. Given that the majority of store-bought items are heavily processed and contain sugars and other additives, she knew everything would have to be homemade. She also knows how daunting that prospect is for families faced with similar health challenges.</p> <p>With 135 unique and delicious recipes, <i>The Grain-Free, Sugar-Free, Dairy-Free Family Cookbook</i> is made for families who know they would like to rid themselves of these ingredients but are intimidated by starting. Leah incorporates insightful tips and lists, demonstrating how she can prepare so much healthy food in much less time than expected. It also gets kids involved in cooking, which helps excite them about their food. Word is spreading that chronic conditions are often tied to nutrition, and, all too often, medications are not the answer. <i>The Grain-Free, Sugar-Free, Dairy-Free Family Cookbook</i> lights the way to a healthier, less-medicated future.</p> <p><b>Leah M. Webb, MPH</b>, is a certified health coach who has worked in nutrition and gardening education. Leah runs <i>Deep Rooted Wellness</i>, a blog with stories and tips regarding nutrition. She lives in North Carolina with her husband, T.C., and their two children.</p>
	Spring 2019	
Chelsea Green Publishing		
125.000 words		
MS available 11/18		

	
<p><b>BLAINE WETZEL: THE WILLOWS INN</b></p> <p>Blaine Wetzel may be the most exciting young chef in America. The most prominent protégé of René Redzepi of “World’s Best Restaurant” <i>Noma</i> in Copenhagen, and the only one to successfully adapt the locavore ethos of New Nordic cuisine in the United States, he was named <i>Food &amp; Wine magazine’s</i> Best New Chef and a <i>James Beard Foundation</i> Rising Star Chef.</p> <p>Wetzel is head chef of <i>The Willows Inn</i> on scenic Lummi Island in the Pacific Northwest, which has been featured as one to watch by the “World’s 50 Best Restaurants.” His first book, <i>Sea &amp; Smoke</i>, about the landscape, foodshed and purveyors of the island, with a foreword by Grant Achatz, was published by <i>Running Press</i> in 2015 to wide acclaim. It sold over 25,000 copies and won a <i>Gourmand Award</i>. His second book, with celebrated art and photography publisher <i>Prestel</i>, will focus more closely on his cuisine itself and showcase 100 signature dishes, illustrated with large format photographs and with notes on each dish that explain the nuances of his technique and inspiration. Virtually all his ingredients come from the island and Wetzel’s food evokes the landscape he loves, summoning sensations of the ocean, the coastal lands, and the soft gray light on the water.</p>	
Prestel	Spring 2020
Straus Literary	
MS available 2019	

Ansprechpartner

**Michael Meller**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

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

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

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

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

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

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

[l.schoebel@melleragency.com](mailto:l.schoebel@melleragency.com)**Niclas Schmoll**

Fon: +49/89/36 63 71

Fax: +49/89/36 63 72

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